



GloryHouse Holiday Menu 2019

Celebrating 20 Years!

972-259-1123

www.gloryhousecatering.com

Holiday Catering & Pickup Menu 2019

Thanksgiving Meals – Pickup or Delivery on Wednesday Before Thanksgiving for Heating Next Day

Delivery/Pickup Options

- Delivery in hot disposable pans (no chafing)
- Delivery with disposable chafing dishes
- Delivery & setup with chafing dishes/ with return pickup
- Full setup with servers, bartenders, etc.
- Pickup your order at Glory House

**Visit our Bistro Mon-Fri
Lunch 10:30 AM- 2 PM
Large salad bar & hot bar**

**Make a reservation at our Bistro
Host a breakfast, lunch or dinner
Book a wedding or private event**

109 S. Main St., Irving, TX 75060

Holiday 2019 Menu: Add or sub any side. Request gluten free, vegan, dairy free, low calorie...we do it all! Adjustments can be made to accommodate your budget. Dual entrée means everyone gets both! Page 1

Signature Holiday Menus

Carved Boneless Roasted Turkey (white/dark meat)

mashed potatoes, turkey gravy, dilled green beans, cornbread dressing, rolls \$11.99

Add Holiday Pineapple Brown Sugar Glazed Ham \$2 more per person

French Onion Cranberry Brisket Roast & Butter Herb White Wine Chicken

with mashed potatoes, green bean casserole, fresh seasonal sautéed veggies, rolls \$17.99

Beef Burgundy Roast w/Mushrooms, Onions & Rosemary Chicken

with herbed rice, green beans almandine, buttered corn, rolls \$16.99

Holiday Chicken Fajitas & Soft Beef Tacos

Chicken fajitas with red and green bells

Corn and flour tortillas, cheese, sour cream, pico de gallo

Served with charro beans, Spanish rice, Spiced tortilla chips and salsa \$10.99

Add guacamole \$3

Add garden salad \$2.50

Sub taco meat for pulled brisket for \$2

French Braised Brisket with Caramelized Onions & Roasted Turkey

Sweet potato casserole, green beans, fresh seasonal sautéed veggies, rolls \$18.99

All Beef Cranberry BBQ Meatballs & Pesto Chicken

Red pepper infused pasta w/sautéed butternut squash, fresh seasonal veggies, rolls \$12.99

Hawaiian Pulled Pork Sliders & Teriyaki Chicken Sliders

spicy coleslaw, charro beans, rolls \$11.99

Pork Roast w/Apples & Lemon Chicken Picata

curry coconut sweet potatoes (or garlic mashed potatoes), butter green beans, rolls \$14.99

Bourbon Sausage & Cranberry BBQ chicken

Roasted red potatoes, dilled green beans, rolls \$10.99

Holiday Vegan or Vegetarian Entrée

(One pan serves 15 guests)

Roasted Bell Stuffed with Veggies Blackened bells stuffed with sautéed brussel sprouts, rice, chickpeas, red bells, parsley (Vegan) \$55 pan

Moroccan Style Curry Potatoes with coconut milk (Vegan) – Guest favorite! \$55 pan

Pan-Fried Butternut Squash w/ Red Pepper Oil Tossed with Vegan Pasta (Vegan) \$55 pan

Vegan Pasta w/Colorful Garden Veggies tri-colored vegan pasta w/broccoli, cauliflower, carrots & fire roasted red bells tossed with garlic and herbs (Vegan) \$55 pan

Signature Side Salads

Garden Salad

Chopped lettuce, tomatoes, cucumbers, shredded carrots with Ranch and balsamic vinaigrette dressings on the side \$2.50

Holiday Veggie and Relish Tray

Assorted fresh julienne veggies, cherry tomatoes, olives, baby corn, pepperoncini with Ranch dip \$3.50

Spinach Strawberry Salad

Fresh spinach leaves, fresh sliced strawberries, poppy seeds, sesame seeds, almonds with raspberry vinaigrette \$5.50

Traditional Holiday Pea Salad

English peas, chopped eggs, pimentos, shredded cheddar with light mayo \$3

Ambrosia Salad

Whipped cream salad (red, orange or pink) with fresh fruit, marshmallows and coconut \$4
Add pecans for \$1 PP

Dressing Options

Ranch, 1000 Island, French, Blue Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar, Honey Mustard, Golden Italian, Olive Oil & Red Wine Vinegar

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Build Your Own Appetizer Menu

Choose 2 Hors D'oeuvres from List A - \$5.50

Choose 1 Hors D'oeuvres from List A & 1 from List B - \$7 PP

Choose 3 Hors D'oeuvres from List A & 2 from List B - \$15 PP

Choose 4 Hors D'oeuvres from List A & 3 from List B - \$19 PP

Choose 5 Hors D'oeuvres from List A & 4 from List B - \$22 PP

LIST A APPETIZERS (May be ADDED to your entrée order for \$3-\$5 per person per item)

- **Caprese on a Stick**- ripe cherry tomatoes, mozzarella balls, fresh basil drizzled with olive oil, red wine vinegar and spices
- **Holiday Sliced Fruit Displays** fresh and beautifully garnished (& holiday pumpkin cascade)
- **Fresh Fruit Skewers** add a marshmallow on the skewer for more fun!
- **Fresh Veggie Crudités with Garden Veggies** garnished with fresh herbs and flowers with cracked pepper ranch dip (and holiday)
- **Relish Tray** with olives, pickled okra, baby corn, cherry tomatoes, and other seasonal relish items
- **Wreath Cheese Ball with Pecans** our famous pineapple, green onion cheese ball (holiday wreath shape with red bell "ornaments"), served with crackers and baguettes
- **Holiday Pesto Christmas Tree** a cream cheese tree, covered in pesto and garnished with red bell pepper ornaments, served with crackers and baguettes (seasonal)
- **Greek Hummus Spread** topped with chopped tomatoes, chives, cucumbers and feta cheese, served with sliced baguette breads
- **Greek salad in Mini Phyllo Cup** – w/cucumber, tomato, Kalamata olives, feta
- **Caramelized Onion and Goat Cheese Puffed Pastry Squares** the perfect bite!
- **Festive Pinwheels** Sun Dried Tomato Feta Cheese Tortilla Pinwheels & Fresh Baby Spinach Black Olive Roasted Yellow Bell Tortilla Pinwheels (or cranberry holiday)
- **Bruschetta** chopped tomatoes, fresh basil with olive oil and balsamic vinegar served with Garlic baguettes

LIST B APPETIZERS (May be ADDED to your entrée order for \$4-\$7 per person per item)

- **Brisket sliders** spice rub with assorted sliced rolls, horseradish, mustard, mayo
- **Chicken skewers** with pineapple and teriyaki glaze
- **Hawaiian pork sliders** our famous pork with sliced Hawaiian rolls and honey BBQ sauce
- **Shrimp Cocktail (Jumbo)** with Cocktail Sauce
- **Roast Beef Crostini** w/fire roasted red pepper relish and goat cheese crumbles
- **Smoked Turkey Crostini** with swiss cheese and cranberry relish
- **Mini Chicken Salad** croissant sandwiches
- **Antipasto Skewers** with Genoa Salami, Pepperoni, Italian Cheeses, Italian Pepper & Assorted Olives
- **Baked Brie Tartelettes** with cranberry chutney
- **Bourbon Sausage Bites** with bourbon, brown sugar glaze
- **Lomi Smoked Salmon** Chopped smoked salmon ceviche, served w/pita chips
- **All Beef Mini Cocktail Meatballs** (Guests Love These!) Choice of 2- Teriyaki, Swedish, sweet n sour, spicy BBQ, holiday cranberry BBQ, pesto, marinara
- **Stuffed Jalapeno Fire Crackers** stuffed w/Cajun spiced cream cheese, wrapped with hickory smoked bacon
- **French Style Cheese & Herb Stuffed Mushrooms** with homemade garlic & herb topping
- **Two Bite Size Club Sandwiches** super delicious triangles on assorted breads
- **Mini Cocktail Sandwiches** smoked turkey & cheddar, bruschetta style tomato mozzarella, roast beef & cheddar, ham & swiss
- **Antipasto** –gorgeous trays of genoa salami, pepperoni, mozzarella balls, pepperoncini peppers, assorted olives, & cherry tomatoes. served with sliced French breads
- **Domestic Cheeses** including baby swiss, aged cheddar, savory pepper jack, muenster & pecan covered cheese ball spread. served with crackers, sliced breads (Import add \$2)
- **Warm Spinach Artichoke Dip** made from scratch and served with sliced French breads
- **Warm Roasted Red Pepper Dip** made from scratch and served with spiced tortilla chips

Appetizer Displays

Traditional Holiday Appetizer Station with veggie tray, relish tray, pea salad, ambrosia fruit salad \$12

Fresh fruit and domestic cheese displays with dried and fresh fruits, fruit skewers and assorted cheeses \$6 Add import cheeses to the above for an additional \$3 per person

Vegan & Mediterranean including chilled chickpea salad, fresh veggies and relish trays w/ olives, cheeses with pesto hummus dip, red bell hummus with pita chips and spiced tortilla chips \$9.50

Tex Mex with tex-mex layer dips, salsa, spiced tortilla chips & red bell tortilla pinwheels, black bean relish, chili con queso, pico de gallo, jalapenos \$9.50

Crostini roast beef & goat cheese w/fire roasted red pepper & turkey swiss cranberry crostini, sundried tomato/feta tortilla pinwheels \$7.50

Antipasto w/genoa salami/pepperoni, grilled veggies strips, caprese salad, veggie trays with Italian and Ranch dressings, Relish trays with pepperoncini, olives, tomatoes, pickled okra, sundried tomato/feta tortilla pinwheels \$9.50

Fresh salads with garden, Caesar and fresh spinach salads with toppings and dressings on the side. Toppings include croutons, bacon bits, shredded cheeses and fresh veggies and black bean relish \$7.25

Dips with breads, crostini and chips including spinach artichoke dip, assorted hummus, salsa and Ranch dip, lomi smoked salmon ceviche w/pita chips \$12.50

Add One Seafood item to any station \$8 per person additional (crab stuffed mushrooms, jumbo shrimp cocktail, lomi smoked salmon ceviche w/pita chips)

Ala Carte Meat Entrees

Per Person Pricing

- Holiday Turkey sliced white and dark meat \$5**
- Butter Herb White Wine chicken \$4.50**
- Chicken Marsala \$6**
- Lemon Chicken Picata \$6**
- Rosemary Chicken \$4.50**
- Chicken Cordon bleu with Alfredo Cream Sauce \$9.00**
- Spinach Jack Stuffed Chicken with Alfredo Cream Sauce \$9.00**
- Sundried Tomato Mozzarella Stuffed Chicken with Alfredo Cream Sauce \$10**
- BBQ Chicken white and dark \$6**
- Ham Glazed with Pineapple Brown Sugar \$5**
- Balsamic Pork Roast \$7**
- Brisket Roast with a jus \$9**
- Pot Roast with Potatoes, Carrots, Celery, Brown Gravy \$8**
- BBQ Brisket \$9**
- German Sausage \$5**
- Add Turkey Gravy \$1**

Add Sides (Pan Serves 15-20, Bowl 10)

Green Bean Casserole \$4 per person or \$60 per pan

Sweet Potato Casserole \$4.50 per person or \$65 per pan

Cornbread Dressing \$3 per person or \$45 per pan

Creamy Au Gratin Potatoes \$5 per person or \$75 per pan

Garlic Mashed Potatoes \$3 per person or \$45 per pan

Traditional Mashed Potatoes & Turkey Gravy \$4 per person or \$60 per pan

Moroccan Style Curry Potatoes Vegan \$4 per person or \$60 per pan

Roasted Red Potatoes \$3 per person or \$45 per pan

Coconut Curry Mashed Sweet Potatoes Vegan \$4 per person or \$60 per pan

Baked Macaroni & Cheese \$5 per person or \$75 per pan

Cream Spinach \$4 per person or \$60 per pan

Green Bean Almandine \$3.50 per person or \$50 per pan

Jalapeno Cream Corn \$4.50 per person or \$65 per pan

Colorful Corn Medley with Roasted Red Bells \$2.50 per person or \$35 per pan

Veggie Strips - Yellow Squash, Green Beans, Baby Carrots & Roasted Red Bells \$4 per person or \$60 per pan

Garden Salad with Dressings \$2.50 per person or \$25 per bowl

Caesar Salad \$3.50 per person or \$35 per bowl

Brussel Sprouts with bacon (or cranberries) \$5 per person or \$70 per pan

Glory House Desserts

Whole Pies/Cobblers *Serves 9-12*

Peach Cobbler \$35

Apple Cobbler \$35

Apple Pie \$35

Pecan Pie \$40

Pumpkin Pie \$35

Add Whipped Cream for \$0.25 PP

Fresh Baked Cookies \$1.25

Iced Scones Tropical, Blueberry, Cranberry \$2.50

Seven Layer Bars Cookie Crumb Base with Chocolate Chips, Caramel Chips & Coconut \$4

Double Fudge Brownies \$3

Finger Dessert Platter 3 Pieces Per Person \$4 per person –cheese cakes, seven-layer bars, brownie bites, mini cream puffs

Mini Cheese Cake Sampler Two bite size \$1 each Raspberry Swirl, Turtle, New York

Whole Round Double Layer Cakes *Serves 14-16*

Chocolate Mousse w Whipped Chocolate Icing \$55

Red Velvet with Cream Cheese Icing \$65

Lemon Mascarpone with Lemon Icing \$55

Carrot Cake with Cream Cheese Icing \$65

New York Style Cheese Cake \$55

Other Delicious Options

Sweet Cream Bourbon Bread Pudding \$55 (Serves 15-20)

Vegan Coconut Rice Pudding \$45 (serves 15-20)

S'mores Bar Beautiful pine boxes filled with marshmallows, chocolate, graham crackers with bamboo skewers for roasting \$6 PP

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Full-Service Event Catering

Catering to Your Home, Business or Venue

(Weddings, Corporate Events, Private Parties, Holiday Parties)

**Looking for a venue? Book your event at Glory House Bistro or at
The Study in Irving
Call for info and availability! 972-259-1123**

Add Disposables, China, Linen

Add acrylic plates, cutlery, white paper dinner napkins \$0.65 per set

Add eco-friendly plates, cutlery, cups, white paper dinner napkins \$0.70 per set

We setup your rental through TLC and provide as a separate quote

(average \$3-\$6 per person for full china: plates, forks, knives, linen napkins, dessert plates, forks, napkins, china water/tea glasses, wine, champagne, liquor glasses)

Add Bartender and Servers

Bartender \$35 per hour

Weekday based on availability

Professional service staff \$25-\$30 per hour

Visit <http://www.gloryhousecatering.com/get-a-quote/>

For a Detailed Quote

Visit our website for full-service event menu

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