

GLORY HOUSE

catering receptions bistro

972-259-1123

www.gloryhousecatering.com

Events Catering Menu 2020

109 S. Main Street, Irving, Texas 75060

Build Your Own Appetizer Menu

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

Choose 2 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
- **Fresh Sliced Fruit Displays** fresh and beautifully garnished
- **Fresh Fruit Skewers** add a marshmallow on the skewer for more fun!
- **Fresh Veggie Crudités** garnished with fresh herbs and flowers with ranch dip
- **Relish Tray** with cherry tomatoes, celery sticks, artichokes, baby corn, black and green olives, Kalamata olives, pepperoni, pickled okra, pickle spears
- **Glory House Cheese Ball with Pecans** our famous pineapple & green onion cheese ball served with gourmet crackers
- **Greek Hummus Spread** topped with chopped tomatoes, chives, cucumbers and feta cheese, served with sliced baguette breads
- **Hummus Trio with Pita Chips and Spiced Tortilla Chips** Red bell hummus, pesto hummus and black bean hummus
- **Greek salad in Mini Phyllo Cup** – w/cucumber, tomato, Kalamata olives, feta
- **Caramelized Onion and Goat Cheese Puffed Pastry Squares** the perfect bite!
- **Mediterranean Puffed Pastry Square** w/colored bells, thyme, rosemary & goat cheese
- **Festive Pinwheels** Sun Dried Tomato Feta Cheese Tortilla Pinwheels & Fresh Baby Spinach Black Olive Roasted Yellow Bell Tortilla Pinwheels (or cranberry holiday)
- **Hatch Chili Pinwheels** on spicy tortilla, served with homemade salsa
- **Spiced Tortilla Chips and Salsa** with our signature homemade salsa
- **Bruschetta Crostini** chopped tomatoes, fresh basil with olive oil and balsamic vinegar
- **Garlic Parmesan Potato Wedges** hearty and delish!

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

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 **\$7.50**

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, artichokes, 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 **\$6.50**

Dips with breads, crostini and chips including spinach artichoke dip, assorted hummus, salsa and Ranch dip, lomi lomi smoked salmon ceviche w/pita chips **\$10**

Add One Seafood item to any station for \$7 per person additional (crab stuffed mushrooms, jumbo shrimp cocktail, lomi lomi smoked salmon ceviche w/pita chips)

S'mores Bar Beautiful pine boxes filled with marshmallows, chocolate, graham crackers with bamboo skewers for roasting **\$5**

Finger Desserts Assorted bite size finger desserts including double fudge brownie bites, Hello Dolly bites, mini cheese cakes, mini cookies, mini cream puffs **\$5**

Winter 2020 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 4

Signature Poultry Menus

Braised Balsamic Chicken

Moroccan curry potatoes, lemon garlic green beans, rolls \$9.99

Potato Crusted Chicken & Bourbon Sausage (all get both entrees)

mashed potatoes, country gravy, buttered green beans, kernel corn w/red bells, rolls \$13.99

Chicken Milano with creamy sundried tomato sauce

linguini w/artichokes, seasonal sautéed veggies, rolls \$13.99

Signature Stuffed Chicken (Chicken Cordon Bleu, Spinach Jack, or Sundried Tomato)

garlic mashed potatoes, seasonal sautéed veggies, rolls \$14.99

Homestyle Roasted Chicken with Potatoes, Carrots, Onions

fresh garden salad, buttered corn w/fire roasted red bells, rolls \$11.99

Butter Herb White Wine Chicken

roasted red potatoes, fresh seasonal sautéed veggies, rolls \$9.99

Rosemary Chicken

pesto penne pasta, fresh seasonal veggies, garlic bread \$10.99

Pasta Station Penne Pasta Tossed w/Italian Chicken Bites

veggie medley, Alfredo & marinara, garden salad, rolls \$8.99 (Chicken on side-\$2 more)

Carved Boneless Roasted Turkey (white/dark meat)

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

Glory House Signature Creamy Chicken Marsala

garlic mashed potatoes, fresh seasonal sautéed veggies, rolls \$12.99

Chicken Florentine Chicken topped with creamy mushroom, spinach, parmesan sauce

herbed linguini, fresh seasonal sautéed veggies, rolls \$12.99

Signature Beef Dual Entree Menus

(all get both entrees)

Brisket Roast Au Jus & Braised Balsamic Chicken

with roasted red potatoes, fresh seasonal sautéed veggies, rolls \$15.99

Grandma's Pot Roast & Rosemary Chicken

with herbed rice, green beans almandine, rolls \$14.99

Chicken Fajitas & Soft Beef Tacos

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

Flour & corn tortillas, shredded cheddar, sour cream, fresh pico de gallo

Add guacamole \$3

Add garden salad \$2.50

Sub taco meat for pulled brisket for \$2

Homemade Beef Lasagna

With fresh seasonal sautéed veggies (or cream spinach), Caesar salad \$14.99

Add or sub a pan of vegetarian lasagna

Brisket Stuffed Baked Potatoes

Filled with pulled BBQ brisket (sub veggie stuffed potatoes upon request)

Toppings are shredded cheddar, sour cream, chives, bacon bits,

BBQ Sauce & whipped butter

baked beans, garden salad & rolls \$9.99

Pasta Station with All Beef Meatballs & Rosemary Chicken Breast

herbed linguini & penne pasta, fresh seasonal sautéed veggies,

Marinara, Alfredo and Pesto sauces on the side, garlic bread \$13.99

Beef and Rice Stuffed Bells & Butter Herb White Wine Chicken

roasted red potatoes, veggie medley, rolls \$10.99

Beef Roast Au Jus & Butter Herb White Wine Chicken Breast

baked mac & cheese, fresh seasonal sautéed veggies, rolls \$15.99

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Signature Pork Dual Menus

(all get both entrees)

Hawaiian Pulled Pork & Teriyaki Chicken w/ Pineapple

Fried rice, fresh seasonal veggies, rolls \$12.99

Balsamic Braised Pork & Cajun Dry Rub Chicken

Dirty rice, fresh seasonal veggies, rolls \$12.99

Adobo Pork Roast & Balsamic Braised Chicken Breast

Confetti rice (or garlic mashed potatoes), buttered green beans, rolls \$12.99

Bourbon Sausage & Lemon Chicken Picata w/Capers

Roasted red potatoes, fresh seasonal veggies, rolls \$10.99

Pork & Sausage Jambalaya & Cajun Dry Rub Chicken

garlic green beans, jalapeno cream corn, rolls \$12.99

Add a Vegan or Vegetarian Entrée

(One pan serves approx. 15 guests)

Roasted Veggies with Chickpeas with rice and seasonal veggies (Vegan) \$45 pan

Roasted Bell Stuffed with Veggies Blackened bells stuffed with Sauteed veggies, rice, red bells, parsley (Vegan) \$55 pan

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

Savory Veggies and Couscous red and yellow bells, mushrooms, zucchini \$55 pan

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

Quinoa with roasted veggies with yellow squash, onions, carrots, bells (Vegan) \$55 pan

Couscous with artichokes, sundried tomatoes, chickpeas, and olive oil \$55 Pan

Chilled Chickpea Salad with fresh tomato, onion, cilantro, light jalapeno, olive oil, lime juice and spices \$35 Bowl (Vegan)

Veggie Medley & Pasta Alfredo Penne Pasta Tossed with Broccoli, Cauliflower & Carrots, covered in Alfredo Sauce \$60 pan

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Add Sides (Pan Serves 15-20, Bowl 10-12)

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

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

Event Breakfast Menus

Delivery to You Or Make a Reservation for a Private Breakfast at Our Bistro

10 person minimum delivery OR Bistro requirement - \$1500 minimum

Fresh Fruit and Pastries

Assorted muffins, iced scones & croissants w/blueberry shmear

fresh seasonal fresh chopped fruit \$6.99

Morning Glory Full Breakfast

Scrambled eggs, hickory smoked bacon (2), breakfast sausage (1), skillet potatoes, biscuits, Country gravy, Chilaquiles (eggs w/sautéed corn tortillas, cheese, green chilis), refried beans

Fresh chopped fruit \$15

Add coffee \$2, orange juice \$3, Add muffins \$3 each

Hot Breakfast Menus

<p>American Breakfast -Scrambled eggs, hickory smoked bacon (2), breakfast sausage (1), skillet potatoes, biscuits with jelly/butter, fresh chopped fruit, salsa, some fruit yogurts \$10.99 Add country gravy for \$1 PP; Add assorted pastries \$3 PP</p>
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<p>Green Eggs & Ham Traditional scrambled eggs, scrambled eggs topped with fresh chopped spinach, jack cheese, fresh chopped tomatoes, sautéed breakfast ham, skillet potatoes, chopped fresh fruit, some assorted fruit yogurts, salsa \$11.99</p>
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<p>Tex Mex Breakfast Scrambled eggs, chilaquiles (egg/tortilla dish with spicy green salsa) Skillet potatoes, refried beans, traditional salsa, hickory smoked bacon, sausage, corn & flour tortillas, chopped fresh fruit \$12.99</p>

Vegan option -Add a pan scrambled tofu with red bells, spices, cumin \$30

Jumbo Breakfast Tacos

with salsa on the side (vegan/gluten free upon request)

Brisket, bacon, sausage, egg, bean, cheese, potato taco \$5.50

Egg, cheese, bacon, potato \$5

Egg, cheese, sausage, potato \$5

Vegetarian egg, fresh spinach, jack cheese, roasted red bell \$4.00 (Vegan upon request)

Assorted breakfast tacos, salsa, fresh chopped fruit, scones, muffins \$8.99

Event Brunch Menus

10 Person Minimum Order Per Entree

Tea Sandwich Brunch Menu

Assorted "tea" sandwiches including chicken salad, pimento cheese and cucumber Sausage/egg/spinach brunch casserole bake, hickory smoked bacon, fresh fruit platter, skillet potatoes, garden pasta salad, kettle chips \$14.99

Southern Brunch Menu

Potato crusted chicken sliders with country gravy, scrambled eggs, hickory smoked bacon, sausage, fresh chopped fruit, Southern potato salad, veggie/relish trays w/ Ranch dip 14.99

Green Eggs & Ham Brunch Menu

Scrambled eggs topped with fresh chopped spinach/mozzarella/fresh chopped tomatoes, traditional scrambled eggs, roasted sliced ham, hickory smoked bacon, skillet potatoes, chickpea salad, garden pasta salad, fresh chopped fruit, tropical chicken salad mini sandwiches, sundried tomato/feta tortilla pinwheels \$16.99

Drink Options

- **Gallon Juice- Orange, Cranberry, Apple \$10.99 each**
- **Individual Juice Bottles \$2.50 each** grape, orange, apple
- **Bottled water \$1.50 each**
- **Assorted Soft Drinks \$1.50 each**
- **Fresh Roasted Coffee** with condiments, creamers, cups **\$2 per person**
- **Iced Tea** includes cups, condiments, ice, lemons **\$1.50 per person**
- **Lemonade** includes cups, ice, lemons **\$1.50 per person**
- **Cherry mango punch \$1.99 per person**