

GLORY HOUSETM

catering receptions bistro

Celebrating 20+ Years!

972-259-1123

www.gloryhousecatering.com

Catering & Pickup Menu 2020

Delivery/Pickup Options

Delivery in hot disposable pans (no chafing)

Delivery with disposable chafing dishes

Delivery & setup with elegant 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 menu 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

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!

Easy Lunch Ordering- \$10 Menus

Including entrees, sides, mini cookies, lemonade

- Rosemary chicken, herbed rice, garden salad, rolls, mini cookies, lemonade
- Homestyle roasted chicken with potatoes, carrots, onions buttered corn, garden salad, rolls, mini cookies, lemonade
- Beef & rice stuffed peppers
dilled green beans, garden salad, rolls, mini cookies, lemonade
- Penne Pasta Tossed w/Italian Chicken Bites
veggie medley, Alfredo & marinara, garden salad, rolls, mini cookies, lemonade
- Sandwich platters- smoked turkey, deli sliced ham, vegetarian (upon request), potato chips, garden salad, pickles, condiments, mini cookies, lemonade
- Entrée salad and soup- garden salad topped with roasted chicken breast, pasta salad, minestrone soup with crackers, rolls, mini cookies, lemonade
- Tri salad- Chicken salad bowl, fresh chopped fruit, garden salad
Sliced breads, crackers, mini cookies, lemonade
- BBQ chicken stuffed baked potato, molasses baked beans, potato salad, mini cookies, lemonade

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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

Garlic mashed potatoes, fresh seasonal veggies, garlic bread \$9.99

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

King Ranch Chicken Enchilada Bake with creamy green chili sauce

Spanish rice, charro beans, spiced tortilla chips and salsa \$12.99

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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 \$12.99

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 Sautéed 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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Signature Sandwiches

Ask for Either Boxed lunches OR party trays

Assorted Sandwiches

Smoked turkey & cheddar, deli ham & swiss, tropical chicken salad, vegetarian

Served with potato chips, pickles, condiments, pasta salad \$9.99

Sub pasta for fruit or soup – Add only \$2.25

Sandwiches and Colorful Wraps Combo

Wraps are made with spiced cream cheese

Including smoked turkey, deli ham, chicken salad, vegetarian

Served with potato chips, pickles, condiments, pasta salad \$10.99

Sub pasta for fruit or soup – Add only \$2.25

Gourmet Wraps & Clubs

California wraps- smoked turkey, avocado, bacon wrap, spiced cream cheese

Club wraps – smoked turkey, ham, bacon, spiced cream cheese

Chicken Caesar wraps – chicken breast, parmesan, romaine, Caesar spiced cream cheese

Club Sandwiches – turkey, ham, bacon, Genoa salami

And some vegetarian, Potato chips, pickles, pasta salad \$12.99

Sub pasta for fruit or soup – Add only \$2.25

Executive Rolled Meats Platters

Build your own sandwiches

Rolled meats including smoked turkey, deli ham, roast beef, Genoa salami, pepperoni

With assorted rolls and breads, condiments, sliced cheeses, potato chips,

Sliced tomatoes, lettuce, pickles, black and green olives, condiments, pasta salad \$13.99

Sub pasta for fruit or soup – Add only \$2.25

Mexican Flare

Chilled chicken fajita wraps with spiced cream cheese

Tex mex layer dips-layers of beans, guac, sour cream, salsa, cheddar, black olives, tomatoes

Spiced tortilla chips, salsa, pasta salad \$12.99

Sub pasta for fruit or soup – Add only \$2.25

Soup choices: tomato basil, cream of mushroom, minestrone, corn chowder, vegetable (10 per minimum)

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Signature Soup & Salads Entrees

Vegan, Gluten Free Upon Request

Antipasto Salad

Garden salad topped with smoked turkey, Genoa salami, pepperoni, black olives, pepperoncini, tomatoes, cucumbers, shredded carrots, artichokes & croutons
& Minestrone soup with crackers \$10.99

Chef Salad

Garden salad topped with smoked turkey, deli ham, bacon, shredded cheddar, sliced hardboiled eggs & croutons, and Tomato Basil soup with crackers \$11.99

Chicken Caesar Salad

Chopped romaine, sliced chicken breast, parmesan, Caesar dressing, croutons
& Garden veggie rice soup with crackers \$10.99

Vegetarian/Vegan Salad

Garden salad topped with chickpeas, green peas, tomatoes, cucumber, black olives, shredded carrots, artichokes & Lentil soup with crackers \$9.99

Signature Side Salads

Garden Salad

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

Caesar Salad

Chopped Romaine, parmesan, croutons, Caesar dressing on the side \$3.50

Spinach Strawberry Salad

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

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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A La Carte Meat Entrees

Per Person Pricing

Butter Herb White Wine chicken \$4.50

Chicken Marsala \$6

Lemon Chicken Picata \$6

Rosemary Chicken \$4.50

Chicken Cordon bleu with Cream Sauce \$9

Spinach Jack Stuffed Chicken with Cream Sauce \$9

Sundried Tomato Mozzarella Stuffed Chicken with 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

Bourbon Sausage \$6

Add Turkey Gravy \$1

Holiday Turkey sliced white and dark meat \$5 (seasonal)

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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

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

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

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Breakfast Menus

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

Delivery requirement - 10 person minimum

Reservations here at our Bistro requirement - 15 person minimum (Mon-Fri)

Fresh Fruit and Pastries

Assorted muffins, iced scones & croissants w/blueberry cream cheese

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 \$40

Breakfast Burritos

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

Bacon, egg, cheese, \$3 OR Sausage, egg, cheese \$3

Vegetarian egg, fresh spinach, jack cheese, roasted red bell, potato \$3

Vegan with scrambled tofu, fresh spinach, red bell, potatoes \$4

Gluten free is any above with corn tortilla

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

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Brunch Menus

10 Person Minimum Order Per Entree

Elegant Brunch

Assorted "tea" sandwiches including chicken salad, cucumber, pimento cheese
Scrambled eggs topped with fresh chopped spinach/fresh chopped tomato/shredded jack
Hickory smoked bacon (2 per person)
Boursin stuffed mushrooms, Mediterranean puffed pastry squares
Moroccan style curry potatoes, kettle chips, fresh fruit skewers w/marshmallows \$17.99

Tea Sandwich Brunch

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

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

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

Simple Brunch

Assorted breakfast tacos, fresh chopped fruit, muffins, scones
Croissants with blueberry cream cheese
Skillet potatoes, caprese on a stick (mozzarella/tomato/fresh basil skewers)
Chilled black bean relish \$12.99

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Drink Options

- **Bottled water** (some chilled and some room temperature) **\$1.50 each**
- **Assorted Soft Drinks** with cups and ice **\$1.50 each**
- **Fresh Brewed Coffee** with condiments, creamers, cups **\$2 per person**
- **Iced Tea** includes cups, condiments, ice, fresh cut lemons **\$1.50 per person**
- **Gallon Unsweet tea** **\$9.99 (no cups, ice or condiments included)**
- **Gallon Sweet tea** **\$10.99 (no cups, ice or condiments included)**
- **Lemonade** includes cups, ice, fresh cut lemons **\$1.50 per person**
- **Gallon Lemonade** **\$10.99 (no cups, ice or condiments included)**
- **Strawberry Lemonade** includes, cups, ice, lemons, cherries **\$2.50 per person**
- **Gallon Strawberry Lemonade** **\$15 (no cups, ice or condiments included)**
- **Cherry mango punch** with cups, ice, cherries **\$1.99 per person**
- **Gallon Cherry Mango Punch** **\$12 (no cups, ice or condiments included)**
- **Hot chocolate** **\$1.99 per person**
- **Gallon Orange, Cranberry, Apple Juice** **\$10.99 each (gallons of juice include Styrofoam cups)**
- **Individual Juice Bottles** **\$3.50 each** grape, orange, apple

Disposable Options

- **Styrofoam & cutlery packets** free upon request
- **Clear acrylic** disposable plates, forks, knives, napkins, clear plastic cup upgrade **\$2 Set**
- **Eco Friendly** biodegradable sugar cane-based plates, potato-ware forks, knives, corn-based cups **\$2 Set**
- **Heavy paper coffee cups with lids** **\$0.30 EA**

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Glory House Desserts

Fresh Baked Cookies \$1.25

Iced Toga Scones Tropical, Blueberry, Cranberry \$2.50

Seven Layer Bars Cookie Crumb Base w/Chocolate & Caramel Chips w/ Coconut
Topped with nuts & Caramel Glaze \$4

Double Fudge Brownies with chunks of chocolate \$3

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

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

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

Whole Pies/Cobblers *Serves 9-12*

Peach Cobbler \$35

Apple Cobbler \$35

Apple Pie \$35 (Seasonal)

Pecan Pie \$40 (Seasonal)

Pumpkin Pie \$35 (Seasonal)

Add Whipped Cream for \$0.25 PP

Other Delicious Options

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

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

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calorie...we do it all!

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Office Party & Snacks Menu

Mix & Match

10 Person Minimum Order Per Entrée Required

These menus are perfect for mixers, grand openings, ribbon cuttings, or afternoon parties

Chips & Dips Station

- Fritos with French onion dip
- Kettle chips with Ranch dip
- Spiced tortilla chips with salsa
- Chili con queso

\$6.99 Per Person

Cocktail Sandwiches Station

- Assorted cocktail sandwiches including smoked turkey, deli ham, chicken salad, vegetarian
- Vegan chilled garden pasta salad
- Fresh fruit skewers
- Potato chips

\$8.99 Per Person

Tex Mex Station

- Tex Mex layer dips topped w/chilled Chicken Fajita bites
- Salsa & spiced tortilla chips
- Fire roasted red bell tortilla pinwheels
- Black bean relish
- Chili con queso & pico de gallo, jalapenos

\$9.99 Per Person

Crostini Appetizer Station

- Crostini topped with smoked turkey/swiss/cranberry & fresh basil
- Spinach artichoke dip w/French breads & garlic baguettes
- Caprese on a stick (mozzarella, fresh basil, fresh tomato skewers)
- Fresh fruit skewers

\$10.99 Per Person

Hawaiian Appetizer Station

- Teriyaki chicken & pineapple skewers
- Lomi smoked salmon ceviche w/pita chips
- Signature cheese ball w/pecans, gourmet crackers
- Fresh fruit tray
- Veggie/relish tray with Ranch dip

\$12.99 Per Person

Salty Snack Tray

Bags of peanuts, granola bars, trail mix & assorted chips

\$2.50 Per Person

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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
Call for info and availability! 972-259-1123

Add Disposables, China, Linen

Add acrylic plates, cutlery, white paper dinner napkins \$2 per set

Add eco-friendly plates, cutlery, cups, white paper dinner napkins \$2 per set

Add china rental for \$3-\$6 per person

(china plates, forks, knives, linen napkins, dessert plates, forks, napkins, china water/tea glasses, wine, champagne, liquor glasses available)

Add Bartender and Servers

Weekday staff booking -based on availability

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

For a Detailed Quote

Visit our website for full-service event menu and hors d'oeuvres menu

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