

GLORY HOUSE

catering receptions bistro

972-259-1123

www.gloryhousecatering.com

Catering Menu 2020

109 S. Main Street, Irving, Texas 75060

**All Meals Are Individually Package
(unless otherwise requested)**

Fall 2020 Catering Menu www.gloryhousecatering.com
972-259-1123

All Meals are individually packaged unless otherwise requested. Glory House adheres to all CDC Regulations.
Page 1

Appetizers

(requires 8-person minimum order)

Caprese on a Stick- ripe cherry tomatoes, mozzarella balls, fresh basil drizzled with olive oil, red wine vinegar and spices \$1.50 ea.

Fresh Sliced Fruit Displays fresh and beautifully garnished \$3.50 pp

Fresh Fruit Skewers add a marshmallow on the skewer for more fun \$1.50 ea.

Fresh Veggie Crudités garnished with fresh herbs and flowers with ranch dip \$3 pp

Garden Salad with dressings on the side \$2.99 pp

Caesar Salad with romaine, parmesan, croutons with dressing on the side \$3

Glory House Cheese Ball with Pecans our famous pineapple & green onion cheese ball served with gourmet crackers \$3 pp

Caramelized Onion and Goat Cheese Pastry Squares the perfect bite! \$2 ea.

Mediterranean Pastry Square w/colored bells, thyme, rosemary & goat cheese \$2 ea.

Warm Spinach Artichoke Dip served w/ sliced garlic baguettes \$4 pp

Roast Beef Crostini w/fire roasted red pepper & kalamata olive relish, goat cheese \$4 ea.

Smoked Turkey Crostini with swiss cheese and cranberry relish \$3 ea.

Baked Brie with cranberry chutney and gourmet crackers \$4 PP

Signature Poultry Menus

(requires 8-person minimum order per entree)

Braised Balsamic Chicken

roasted potatoes, sautéed garlic green beans, rolls \$12.99 (gluten free without the roll)

Potato Crusted Chicken

mashed potatoes, country gravy on the side, buttered green beans, kernel corn w/red bells, rolls \$14.99
(gluten free without the roll and gravy)

Butter Herb White Wine Chicken

Herbed rice, fresh seasonal veggies, rolls \$11.99 (gluten free without the roll)

Rosemary Chicken

roasted red potatoes, fresh seasonal veggies, roll \$11.99 (gluten free without the roll)

Carved Boneless Roasted Turkey (white/dark meat) (Seasonal)

mashed potatoes, turkey gravy, dilled green beans, cornbread dressing, rolls \$14.99
(turkey, green beans and potatoes are gluten free)
Add roasted ham for \$3 PP (ham is gluten free)

Glory House Signature Creamy Chicken Marsala

roasted potatoes, fresh seasonal sautéed veggies, rolls \$13.99

Chicken Florentine Chicken topped with creamy mushroom, spinach, parmesan sauce
herbed rice, fresh seasonal sautéed veggies, rolls \$13.99 (gluten free without the roll)

French Onion Chicken topped with caramelized onions and served with herbed rice, sautéed garlic green beans and a roll \$11.99 (gluten free without the roll)

Lemon Pepper Chicken served with herbed rice, sautéed garlic green beans and a roll \$11.99 (gluten free without the roll)

Upgrade Your Side \$2 PP Additional or Add a Side \$5 PP

Creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, gluten free pasta, baked potatoes (with butter & cheddar cheese)

Signature Beef Menus

(requires 8-person minimum order per entree)

Grandma's Pot Roast with potatoes, carrots, onions
with buttered corn, sautéed garlic green beans, rolls \$18.99

Homemade Beef Lasagna

With fresh seasonal sautéed veggies, Caesar salad \$15.99
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 with smoked ham, garden salad & rolls \$12.99

Salisbury Steak

With brown mushroom gravy
Served with mashed potatoes, buttered green beans & carrots, roll \$12.99

Signature Pork Menus

(requires 8-person minimum order per entree)

Pork Roast with Apples

Herbed rice, fresh seasonal veggies, rolls \$14.99 (gluten free without the roll)

Bourbon Sausage & Sweet 'n Smoky BBQ Chicken Dual Entree

Baked beans, buttered corn, rolls \$15.99

Upgrade Your Side \$2 PP Additional or Add a Side \$5 PP

Creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach,
gluten free pasta, baked potatoes (with butter & cheddar cheese)

Add Vegan/Vegetarian Pan or Entrée

Roasted Bell Stuffed with Veggies Blackened bells stuffed with Sautéed veggies, rice, red bells, parsley. Served with sautéed garlic green beans, side salad (Vegan) Pan \$55 - Serves 10

Pan-Fried Butternut Squash w/ Red Pepper Oil Tossed with Vegan Pasta Pan \$55 – Serves 10-15

Vegan Or Vegetarian Frito Pie Sautéed onions, red/yellow/orange bells, chickpeas, tomatoes & black beans. Top with cheese for vegetarian. Fritos are on the side. 11.99 Vegan 12.99 Vegetarian Single orders available for this menu item

Event Brunch Menus

(requires 10-person minimum order per menu)

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

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

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, Potato salad, kettle chips, fresh fruit skewers w/marshmallows \$18.99

Event Breakfast Menus

8-person minimum delivery

Fresh Fruit and Pastries

Assorted muffins, iced scones & croissants w/blueberry cream cheese
fresh seasonal fresh chopped fruit \$7.99

Fresh chopped fruit cup \$3.99

Hot Breakfast Menus – 8-person minimum per menu

<p>American Breakfast -Scrambled eggs, hickory smoked bacon (2), breakfast sausage (1), skillet potatoes, biscuits with jelly/butter, fresh chopped fruit, salsa \$10.99 Add country gravy for \$1.25 PP; Add assorted pastries \$3 PP</p>

<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 \$12.99</p>
--

<p>Tex Mex Breakfast Scrambled eggs, skillet potatoes, refried beans, traditional salsa, hickory smoked bacon, sausage, corn & flour tortillas, chopped fresh fruit \$11.99</p>
--

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

Jumbo Breakfast Tacos with salsa on the side

Egg, cheddar, bacon, potato \$5

Egg, cheddar, sausage, potato \$5

Vegetarian egg, cheddar, sautéed onion, roasted red bell \$4

Vegan scrambled tofu with sautéed onions, red bells, spices \$5

Gluten Free egg, cheddar, bacon potato on corn tortilla \$5

Assorted breakfast tacos, salsa, fresh chopped fruit, scones, muffins \$10.99

Individual bottled juices (orange, cranberry, apple) \$2.50

Coffee by gallon box with cups and condiments \$20 (Serves 10-15)

Bottled Water \$2

Individual Order Sandwiches

Club Sandwich | 12.99

Triple decker on wheat or white with smoked turkey, deli sliced ham, hickory smoked bacon, lettuce, tomato, sliced pickle, cheddar cheese, served with chips and a fruit cup. Mayo & mustard on the side.

Deli Sliced Ham Sandwich | 10.99

Deli sliced ham on croissant, wheat or white with romaine, tomato, and sliced pickle served with chips and a fruit cup. Mayo & mustard on the side. Add cheddar or swiss for \$1

French Style Roast Beef Sandwich | 12.99

Roast beef, goat cheese, red bell/Kalamata olive relish, and arugula on French bread. Served with chips, pickle spear and fruit cup.

Roast Beef Sandwich | 11.99

Roast beef on a croissant, wheat or white with romaine, sliced tomato. Served with chips, sliced pickles and fruit cup. Mayo and mustard on the side. Add cheddar or swiss for \$1

Fruit cup is Mandarin oranges, red grapes and add coconut upon request

Smoked Turkey Sandwich | 9.99

Smoked turkey on croissant, wheat or white with lettuce, tomato, and sliced pickles. Served with potato chips, mustard and mayo on the side, and cup of fruit. Add cheddar or swiss for \$1

Turkey Club | 11.99

Smoked turkey on wheat or white with hickory smoked bacon, cheddar cheese, lettuce, tomato, sliced pickle served with chips and a fruit cup. With mayo and mustard on the side.

Veggie Burger Sandwich | 9.99

Sautéed veggie burger with lettuce, tomato, sliced pickle on whole wheat or white bread. Served with mayo and mustard on the side. Comes with potato chips, fruit cup. Add cheddar or swiss for \$1

Veggie Sandwich | 9.99

Romaine, tomato, black olives, Kalamata olive & roasted red bell relish, double cheddar cheese, arugula, cucumbers, and sliced pickles on wheat or croissant served with chips and a fruit cup

Individual Order Wraps

Deli Sliced Ham Wrap | 12.99

Jumbo tortilla wrap with Deli sliced ham, spiced cream cheese, romaine, tomato, black olives, cheddar cheese. Served with chips, pickle spear and a fruit cup

Chicken Caesar Wrap | 11.99

Jumbo tortilla stuffed with roasted chicken breast, spiced cream cheese, romaine, and parmesan cheese served with chips, a pickle spear, and a fruit cup

Chilled Chicken Fajita Wrap | 12.99

A fruit cup and Doritos complement our signature fajita chicken breast with spiced cream cheese, sautéed onions and bells, lettuce, black olives, cheddar cheese and tomatoes on a jumbo tortilla.

Turkey Wrap | 10.99

Fruit cup, chips and a pickle spear add flavor to our smoked turkey wrap with spiced cream cheese, lettuce, black olives, tomatoes, cheddar cheese.

Mediterranean Veggie Wrap | 10.99

Romaine, arugula, tomato, cucumbers, black olives, chickpeas, Kalamata olive and red pepper relish, spiced cream cheese & goat cheese on a jumbo tortilla served with chips and a fruit cup.

Tex Mex Veggie Wrap | 10.99

Romaine, tomato, spiced black beans, chickpeas, seasoned corn, red onions, cheddar cheese, black olives, sautéed yellow onions and red/yellow/orange bells, spiced cream cheese. Served with chips and a fruit cup.

Vegan Wrap | 10.99

Jumbo vegan tortilla stuffed with romaine, arugula, cucumbers, tomatoes, black olives, carrots, and red bell and Kalamata olive relish served with fruit cup and chips

Fruit cup is Mandarin oranges, red grapes and add coconut upon request

Individual Order Salads

Chicken Caesar Entree Salad | 12.99

A fruit cup and a roll complete the entree Caesar salad topped with roasted chicken breast and parmesan. Served with Caesar salad dressing on the side

Small Chicken Caesar Salad | 8.99

Club Salad | 12.99

Entree salad with smoked turkey, ham, hickory smoked bacon, cheddar cheese, sliced egg, tomato, cucumber, carrots, black olives, croutons. Dressing is on the side. Served with a roll.

Small Club Salad | 8.99

Herb Chicken Breast Salad | 12.99

Herb chicken breast garden salad with romaine, cucumbers, tomatoes, black olives, carrots, cheddar cheese. Topped with sliced herb rub chicken and croutons and a roll. Dressing of your choice on the side

Small Herb Chicken Breast Salad | 8.99

Fruit cup is Mandarin oranges, red grapes, & add coconut upon request

Vegan Entrée Salad | 12.99

Romaine & Arugula salad with cucumbers, tomatoes, black olives, carrots, red bell & Kalamata olive relish, sautéed colored bells & onions, spiced black bean & chickpeas. Dressing of your choice on the side (Oil & Vinegar or Balsamic are vegan). Served with a fruit cup and a slice of vegan wheat bread on the side.

Small Vegan Salad | 8.99

Side Garden Salad | 2.50

Romaine lettuce, cucumbers, tomatoes, carrots with dressing on the side

Side Caesar Salad | 3.00

Romaine lettuce, shredded parmesan, croutons with dressing on the side

Dressing Choices

- Ranch
- Italian
- French
- Balsamic Vinaigrette
- Caesar
- Bleu Cheese,
- Lite Raspberry Vinaigrette
- 1000 Island
- Honey Mustard
- Olive Oil & Red Wine Vinegar
- 1 Extra Dressing no charge
- Double extra dressing \$0.50

Dessert

Fudge Brownie | 2.50

Rich, chocolate chunk goodness in every bite

Seven Layer Bar | 2.50

Cookie crumb base with chocolate and caramel pieces, coconut, pecans, with a caramel glaze.

Assorted Fresh Baked Cookies

| 1.25

Chocolate chip, red velvet white chocolate & lemon cookies

Finger Desserts | 4.00

Bite size mini cheesecakes, fudge brownie bites, seven-layer bar biters, mini cream filled pastry puffs with powder sugar

New York Style Cheese Cake

| 6.99

With your choice of chocolate, caramel or raspberry sauce (or go crazy and add them all)! Served with our signature chocolate cherry mouse on the side.

Lemon Mascarpone Cake | 6.99

Light, moist cake with sweet lemon mascarpone layers and lemon frosting. Served with our signature chocolate cherry mouse.

Beverage

Gallon Chilled Sweet Tea |9.99

Gallon Chilled Unsweet Tea with sweeteners on the side |9.99

Gallon Chilled Lemonade |9.99

Chilled Cans Soft Drinks- Coke, Diet Coke, Sprite, Dr. Pepper |1.50

Chilled Bottled Water |1.50

Gallon Coffee with cups, creamers, sugars, sweetener's, stir sticks |20

Add Fresh Cut Lemons |0.15

Add Styrofoam cups with lids and straws |0.25

Add clear plastic cups with lids and straws |0.50

Add bucket of ice with a scoop (serves 10-15) | 5.00