

Glory House Catering

Celebrating 22 Years!

972-259-1123

www.gloryhousecatering.com

Holiday Menu 2021

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
- Pickup your order at Glory House

109 S. Main St., Irving, TX 75060

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 \$2 ea

Fresh Fruit Skewers add a marshmallow on the skewer for more fun \$2 ea

Holiday Sliced Fruit Displays fresh and beautifully garnished (& holiday pumpkin cascade) \$4 pp

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

Hummus Three Ways Pesto, black bean and traditional hummus served with carrot and celery cups \$3 pp (add spiced tortilla chips for \$1.50 PP additional)

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

Roast Beef Crostini on French baguette with red bell/Kalamata olive relish and fresh spinach \$4 ea

Smoked Turkey Crostini on French baguette with swiss cheese, fresh basil and cranberry relish \$4 ea

Hawaiian Pork Sliders \$3 each

Bourbon Sausage Bites with bourbon, brown sugar glaze \$1 ea

Caprese Crostini on French baguette with mozzarella, fresh tomato, fresh basil \$3 ea

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

Jumbo Shrimp Cocktail with cocktail sauce \$3 ea

Honey Garlic Meatballs \$1.50 ea

Relish Tray with olives, pickled okra, baby corn, cherry tomatoes, and other seasonal relish items \$5 pp

Wreath Cheeseball with Pecans our signature cheeseball topped with pecans and roasted red bell "ornaments," served with gourmet crackers \$4 pp

Holiday Pesto Christmas Tree a cream cheese ball shaped like a Christmas tree, topped with pesto and garnished with roasted red bell "ornaments," served with gourmet crackers \$4 pp

Festive Tortilla Pinwheels green tortillas with sundried tomatoes/feta cheese and cream cheese & Sundried tomato pinwheels with pesto, fresh spinach, red bells and cream cheese \$1 ea

Signature Side Salads

Garden Salad

Chopped lettuce, tomatoes, cucumbers, shredded carrots
with Ranch and balsamic vinaigrette dressings on the side \$2.99

Caesar Salad

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

Holiday Veggie and Relish Tray

Assorted fresh julienne veggies, cherry tomatoes, olives, baby corn, pepperoncini
with Ranch dip \$4.99

Spinach Strawberry Salad

Fresh spinach leaves, fresh sliced strawberries, poppy seeds, sesame seeds, almonds
with raspberry vinaigrette \$5.99

Traditional Holiday Pea Salad

English peas, chopped eggs, pimentos, shredded cheddar, red onions, green bells with light mayo
\$5.99

Dressing Options

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



Signature Holiday Menus

Carved Boneless Roasted Turkey (white/dark meat)

mashed potatoes, turkey gravy, buttered green beans and carrots, cornbread dressing, rolls
\$14.99

Add Holiday Pineapple Brown Sugar Glazed Ham \$3 PP

French Onion Cranberry Brisket Roast

with roasted potatoes, buttered green beans and carrots, rolls \$17.99

Beef Burgundy Roast w/Mushrooms, Onions

with herbed rice, green beans almondine, rolls \$18.99

All Beef Cranberry BBQ Meatballs & Pesto Topped Chicken Dual Entree

Roasted potatoes, corn with roasted red bells, rolls \$15.99

Pork Roast w/Apples & Rosemary Chicken Dual Entree

with garlic mashed potatoes, glazed carrots, rolls \$17.99

Bourbon Sausage & Cranberry BBQ chicken

Roasted red potatoes, buttered corn with green beans, rolls \$14.99

Sub Listed Side with Premium Item Below \$2 PP or Add a Side \$5 PP

Sweet potato casserole, green bean casserole, Creamy parmesan potatoes au gratin, molasses baked beans w/bacon cornbread stuffing, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, baked potatoes (with butter, sour cream on side & cheddar cheese)

Holiday Vegan or Vegetarian Entrée

(One pan serves 15 guests)

Roasted Bell Stuffed with Veggies Blackened bells stuffed with sautéed veggies, brown rice, roasted red bells, Kalamata olives, spices and garlic. Served with house green beans, side salad (vegan & gluten free) \$10.99

Pan-Fried Butternut Squash w/ Red Pepper Oil Tossed with Vegan Pasta with house green beans and side salad \$13.99 (vegan)

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

Ala Carte Main Dish

Per Person Pricing- 6 oz per person

Holiday Turkey sliced white and dark meat \$9.99

Butter Herb White Wine chicken \$8.99

Rosemary Chicken \$8.99

Ham Glazed with Pineapple Brown Sugar \$9.99

Pork Roast with Apples \$10.99

Brisket Roast a jus \$10.99

Bourbon Sausage \$8.99

Turkey Gravy \$1.99

A La Carte Sides (Pan Serves 15-20, Bowl 10)

Green Bean Casserole \$5 per person or \$75 per pan

Sweet Potato Casserole \$5 per person or \$75 per pan

Cornbread Dressing \$5 per person or \$75 per pan

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

Mashed Potatoes \$4 per person or \$60 per pan

Turkey Gravy \$1.99 per person or \$30 per pan

Roasted Red Potatoes \$4 per person or \$60 per pan

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

Cream Spinach \$5 per person or \$75 per pan

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

Jalapeno Cream Corn \$5 per person or \$75 per pan

Colorful Corn Medley with Roasted Red Bells \$3 per person or \$45 per pan

Veggie Strips - Yellow Squash, Green Beans, Baby Carrots & Roasted Red Bells \$5 per person or \$75 per pan

Brussel Sprouts with bacon (or cranberries) \$6 per person or \$90 per pan

Glory House Desserts

Whole Pies/Cobblers Serves 9-12 (Requires 48 hours notice)

Peach Cobbler \$35

Apple Cobbler \$35

Apple Pie \$35

Pecan Pie \$40

Pumpkin Pie \$35

Add Whipped Cream for \$0.50 PP

Fresh Baked Cookies \$1.35 (cinnamon sugar, pumpkin white chocolate, double chocolate, cranberry white chocolate macadamia nut)

Seven Layer Bars Cookie Crumb Base with Chocolate Chips, Caramel Chips & Coconut \$4
Double Fudge Brownies \$3

Finger Dessert Platter mini cheese cakes, seven-layer bars, brownie bites, mini cream puffs \$5

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

Whole Round Double Layer Cakes Serves 14-16 (Requires 48 hours notice)

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 \$6.99 pp

Vegan Coconut Rice Pudding \$6.99 pp

Beverage

All drinks (gallons, bottles, cans) are sanitized

Iced Tea with Cups, Ice, Condiments | Specify sweet or unsweet, includes assorted sweeteners, cups, lids, straws, ice | 2.00 (request individually packaged fresh cut lemon \$0.15 ea.).

Chilled Cans Soft Drinks- Coke, Diet Coke, Sprite, Dr. Pepper | 1.99

Bottled Water | 1.50

Gallon Chilled Sweet Tea | 9.99 serves 10-15 (ice, cups, condiments not included)

Gallon Chilled Unsweet Tea with sweeteners on the side | 9.99 serves 10-15 (ice, cups, condiments not included)

Gallon Chilled Lemonade | 9.99 serves 10-15 (ice, cups, condiments not included)

Gallon Chilled Arnold Palmer | 10.99 (½ lemonade and ½ unsweet tea) serves 10-15 (ice, cups, condiments not included)

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

Add Fresh Cut Lemons | 0.15 pp

Add Styrofoam cups with lids and straws | 0.25 pp

Add clear plastic cups with lids and straws | 0.50 pp

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

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
(80 guest max at our Bistro)
Call for info and availability! 972-259-1123

Add Disposables, China, Linen

Add acrylic plates, cutlery, white paper dinner napkins \$3 pp
Add eco-friendly plates, cutlery, cups, white paper dinner napkins \$3 pp
We setup your rental through TLC and provide as a separate quote
(average \$6-\$10 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