



CATERING MENU



Breakfast

Classic Continental Breakfast

Muffins & Pastries with Butter, Jams and Cream Cheese, Fresh Sliced Fruit, Orange Juice, Coffee, and Water

Hot Breakfast & Stations

- Scrambled Eggs
- Frittatas – Turkey Sausage, Ham, Bacon and Cheese or Mushroom, Caramelized Onion, Spinach and Cheese
- Breakfast Tacos – Turkey Sausage, Egg and Cheese or Bacon, Egg and Cheese with Salsa Served on Flour Tortillas
- French Toast, Pancakes or Waffles - Served with Warm Maple Syrup
- Yogurt Bar – Non Fat Greek Yogurt, Craisins, Granola, Berries, and Agave Syrup
- Oatmeal Bar – Steel Cut Oats, Granola, Raisins, Craisins, Berries, Brown Sugar and Agave Syrup

Breakfast Sides

- Applewood Bacon
- Turkey Sausage Links or Patties
- Breakfast Potatoes
- Biscuits and Gravy
- Muffins
- Danishes
- Sliced Breakfast Breads
- Sliced Fruit Platter
- Cut Fruit – Honey Dew, Cantaloupe, Pineapple and Berries
- Muffins – Cranberry Orange, Blueberry, Chocolate or Banana
- Assorted Danishes

Beverages

- Coffee Station with Sugars, Creamers, Cups and Stirrers (Decaf upon request only)
- Hot Tea Station
- Apple, Orange or Cranberry Juice



Boxed Lunches & Sandwich Platters

STARTING AT \$14.00

Platters – Your Choice of Assorted Sandwiches and Wraps Displayed on Platters

Boxed Lunches – Your Choice of Sandwich or Wrap with 2 Side Selections

Sandwich Selections

- Egg Salad Croissant
- Chicken Salad Croissant
- Ham and Cheddar Croissant
- Ham and Cheddar on Deli Wheat
- Turkey and Swiss Ciabatta
- Roast Beef and Smoked Gouda Hoagie
- Horseradish Beef Hoagie
- Turkey BLT on Deli Wheat
- California Club

Wrap Selections

- Chicken Caesar Wrap
- Chicken Salad Wrap
- Garlic Chicken Wrap
- Beef or Chicken Fajita Wrap
- Pesto Chicken Wrap
- Italian Wrap
- Grilled Vegetable Wrap

Sides

- Fruit Cup
- Pasta Salad
- Potato Salad
- Tomato and Cucumber Salad Assorted Chips
- Cole Slaw
- Cookies - White Chocolate Macadamia, Chocolate Chunk, Oatmeal Raisin

***Many Other Combinations Available Upon Request, but Selections are Limited by Guest Count.**



Hot Lunches

All Hot Lunches are served with two (2) Side Dishes, Caesar or House Salad & appropriate Breads & Desserts

STARTING AT \$22.00

Chicken Entrées

- Herb Grilled Chicken with Light Pan Jus
- Pecan Crusted Chicken with Rosemary Pan Gravy
- Chicken Fried Chicken with "Truck Stop" Gravy
- Chicken Picatta with Lemon Caper Sauce
- Chicken Parmesan with Crushed Tomato Marinara
- Chicken Marsala with Creamy Marsala Mushroom Sauce
- Chicken Fajitas with Peppers, Onions, Cheese, Sour Cream, Salsa and Jalapenos Served with Flour Tortillas

Pork Entrées

- Grilled Pork Loin with Cracked Black Pepper and Molasses Glaze
- Grilled Pork Chops with Creamy Mushroom Marsala Sauce
- St. Louis Style Slow Roasted Pork Ribs with Homemade BBQ Sauce

Beef Entrées

- Beef Lasagna
- Beef Fajitas- Peppers, Onions, Cheese, Sour Cream, Salsa and Jalapenos Served with Flour Tortillas
- Slow Roasted Beef Brisket with Light Demi Sauce or BBQ Sauce
- Herb Grilled Petite Tenderloins with Merlot Pan Jus
- Slow Braised Boneless Texas Short Ribs with Ancho Cabernet Demi Sauce

Sides

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|-------------------------|---------------------|
| Butter Whipped Potatoes | Buttered Corn |
| Creamy Cheddar Polenta | Roasted Asparagus |
| Garlic Mashed Potatoes | Sauteed Green Beans |
| Herb Roasted Potatoes | Squash Casserole |
| Basmati Rice | Vegetable Medley |
| Long Grain Wild Rice | Assorted Pastas |



Entrée Salads

Traditional Caesar Salad – Romaine, Parmesan & Croutons with Traditional Caesar Dressing

Texas Caesar Salad – Romaine, Toasted Pumpkin Seeds, Cotija Cheese, Pasilla Croutons with Caesar Dressing

6:19 Salad – Romaine, Carrots, Grape Tomatoes, Red Onions, Craisins, Cucumber with White Balsamic Vinaigrette

Classic Greek Salad – Romaine, Cucumber, Kalamata Olives, Grape Tomatoes, Feta Cheese, Red Onions with Greek Vinaigrette

Romaine and Bibb Salad - Carrots, Grape Tomatoes, Candied Walnuts, Feta Cheese, and Craisins with Honey Balsamic Dressing



Desserts

STARTING AT \$3.00

Buffet Dessert

Warm Cobbler - Apple, Blackberry, Cherry or Peach Cobbler with Vanilla Whipped Cream
New Orleans Bread Pudding with Creamy Maple Butter and Raisins (Optional)
Assorted Cookies – Chocolate Chunk, White Chocolate Macadamia, Oatmeal Raisin, or Peanut Butter
Banana Pudding with Whipped Cream
Double Fudge Brownies

Plated Desserts

STARTING AT \$4.00

Flourless Chocolate Torte with Raspberry Coulis
New York Style Cheesecake with Wild Maine Blueberry Chutney
Italian Cream Cake with Raspberry Coulis
Ultimate Chocolate Mousse Cake with Caramel and Chocolate Ganache
Carrot Cake with Cream Cheese Frosting
Lemon Mousse Cake with Raspberry Coulis



Hors d'oeuvres & Appetizers

Hors d'oeuvres and Appetizers

**PRICES BASED ON
EVENT TYPE & SIZE**

Charcuterie Platter with Assorted Cheeses, Meats, and Crackers
Roasted Tomato Salsa with Tortilla Chips
Red Pepper Hummus with Pita Chips and Crudites Vegetables
Warm Spinach and Artichoke Dip with Tortilla Chips
Chicken Salad Gougeres with Chicken Salad in Mini Puff Pastries
Cornflake Crusted Chicken Bites with Warm Honey Butter
BBQ Brisket Empanadas with Avocado Creme Fraiche
Tomato Basil Soup Shooter with Mini Grilled Cheese Sandwiches
Mini Crab Cakes with Smoked Tomato Remoulade
Chicken and Vegetable Pot Stickers with Ponzu Drizzle
Brisket Meatballs with Marinara or Voodoo Peppercorn Sauce
Fried Coconut Shrimp with Sweet Chile Sauce

*Other options are available



Beverages

Coffee Station with Sugars, Creamers, Cups and Stirrers
Hot Tea Station
Iced Tea
Assorted Sodas- Coke Diet Coke Sprite, Dr Pepper and Diet Dr Pepper
Lemonade
Bottled Water



Linens

Black Napkin and Table Cloths
White Table Cloths and Napkins
Special Order Colors and Textures Available Allow 2 Weeks for Delivery

Staffing Charges will be Applied as Applicable

PLEASE NOTE: *The above menus are a small sampling of our capabilities. We are able to customize your menu to your needs. Please contact the Café Chef for assistance.*

Prices as of January 2025 & may be subject to change.

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It was a pleasure serving you!