

# CATERING MENU

## HORS D'OEUVRES

THE FESTIVE KITCHEN®

full-service catering  
wait staff required

### CREATIVE BARS & STATIONS

- **Carving Station**  
*Options: Salt & Pepper Crusted Prime Rib; Grilled Beef Tenderloin; Grilled Pork Tenderloin; Oven Roasted Turkey Breast with Fresh Herbs*
- **Guacamole Mix-In Station**  
*Mashed Avocados with Guest's Choice of Toasted Pecans, Pico de Gallo, Fire Roasted Picante Sauce, Purple Onion, Fresh Lime, Griddle Seared Corn, Garlic Butter Shrimp, Salt and Pepper*
- **Slider Bar**  
*Options: Hamburger; Fried or Grilled Chicken; Grilled Pork Tenderloin; Grilled Beef Tenderloin; Chopped Brisket; Pulled Pork; Ham & Cheese; Pepperoni & Cheese with Marinara; Hot Dog*
- **Flatbread Station**  
*Options: Margherita; Grilled Chicken, Basil Pesto, and Marinated Artichoke; Marinated Artichoke and Mushroom*
- **Grilled Caesar Feast**  
*Grilled Romaine with Guest's Choice of Kalamata Olives, Egg, Sun-dried Tomato, Croutons, Grilled Tequila Lime Chicken, and Fresh Parmesan Cheese*
- **Cowboy Nacho Bar**  
*Tortilla Chips with Guest's Choice of Pulled Pork, Chopped Beef Brisket, Seasoned Black Beans, Queso Fresco, Pico de Gallo, Fire Roasted Picante Sauce, Sour Cream, and Monterey Jack Queso*
- **Taco Bar**  
*Options: Blackened Tilapia with Lemon Slaw, Lemon Mayo, and Comeback Sauce; Pulled Pork, Lemon Slaw, Queso Fresco and Sour Cream; Grilled Tequila Lime Chicken, Pico de Gallo, Fire Roasted Picante Sauce, Cheddar Cheese, and Sour Cream*
- **Southern Biscuit Bar**  
*Buttermilk Biscuits with Guest's Choice of Candied Bacon, Southern Fried Chicken, Honey, Raspberry Preserves, Shaved Smithfield Ham, Creamed Gravy, and Honey Pecan Butter*
- **"Live Fry" Pommes Frites Station**  
*Guest's Choice of Regular and Sweet Potato Fries, Ketchup, Fresh Parmesan Cheese, Sriracha Aioli, Basil Pesto Aioli, Truffle Aioli, Pickled Jalapenos, House Seasoning, Kosher Salt, and Course Ground Black Pepper*
- **Elote Bar**  
*Griddle Seared Corn with Guest's Choice of Parmesan Cheese, Sour Cream, Pico de Gallo, Fire Roasted Picante Sauce, Queso Fresco, and Garlic Butter Shrimp*
- **Crostini Bar**  
*Toasted Baguettes with Guest's Choice of Basil Pesto, Sun-dried Tomato Pesto, Hummus, Kalamata Olives, Chopped Tomato, Grilled Marinated Artichokes, Feta Cheese, and Fresh Mozzarella Cheese*
- **Frito Pie Bar**  
*Homemade Chili with Guest's Choice of Green Onion, Sour Cream, Cheddar Cheese, Pepper Jack Cheese, Louisiana Hot Sauce and Frito's*
- **Traditional Mac & Cheese Bar**  
*Guest's Choice of Sour Cream, Cheddar Cheese, Parmesan Cheese, Fontina Cheese, Green Onion, and Crumbled Bacon*

### CREATIVE BARS & STATIONS, CONT'D.

- **Seafood Fondue**  
*Cheesy Cream Sauce loaded with Shrimp, Crawfish, Fresh Spinach and Mushrooms served with a Fresh Baguette*
- **Charcuterie Board**  
*Milano Volpi Salami, Candied Bacon, Marinated Mozzarella, Sun-dried Tomato Basil Pesto Torte, Dried Apricots, Cucumber, Red Bell Peppers, "Kiss Kiss" Dip, Focaccia Crunchies and Water Crackers*



### PASSED APPETIZERS

- **Bacon Apricot Zingers** with Bleu Cheese Sauce
- **Pigs in a Blanket** with Dijon Mustard
- **Cheese Dream**
- **Fried Calamari**
- **Phyllo Tartlettes**  
*Options: Spinach Boursin; Mushroom; Artichoke Parmesan; Gorgonzola Cheese & Fig Preserves; Raspberry, Brie, & Caramel; Caramelized Onion Dip; Carrot Souffle*
- **Au Gratin smmmHASHED Potato Stuffed Mushrooms**
- **Mini Ham & Cheddar Biscuits** with Pepper Jelly Aioli
- **Shrimp Cocktail Shooters**
- **Mini Grilled Cheese**
- **Mini Tamales** with Fire Roasted Picante Sauce  
*Options: Cheese; Ancho Pork; Corn & Black Bean; Beef*
- **Parmesan Herb Button Stuffed Mushrooms**
- **Pepper Jelly Glazed Meatballs**
- **Mini Traditional Mac & Cheese Squares**
- **Open Faced New York Strip** with Basil Pesto Aioli
- **Old Fashioned Sausage Cheese Balls**
- **Mini Quesadillas**  
*Options: Chicken and Cheese or Black Bean and Cheese with Fire Roasted Picante Sauce and Sour Cream*
- **Pig Candy**

For more information and  
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### VEGETABLES, DIPS AND SPREADS

- Cranberry Cashew Crusted Goat Cheese Log with Carr's Water Crackers
- Brie with Caramelized Almonds and Carr's Water Crackers
- Caprese Kabob
- Cherry Tomatoes piped with Artichoke Parmesan or Gorgonzola Walnut Filling
- Sundried Tomato Basil Pesto Torte with Handcrafted Lavash
- Green Chili Cheese Torte with Handcrafted Lavash
- Red Pepper Jelly Cheesecake with Carr's Water Crackers
- Marinated Grilled Artichokes
- Crudite Cones with Carrot Sticks, Blanched Asparagus, Sweet Red Bell Peppers and Spinach Vegetable Dip
- Dips  
*Options: Artichoke Parmesan; Spinach Artichoke; Kiss Kiss; Bacon; Spinach Vegetable; Buffalo Chicken; Fiesta Chicken; Monterey Jack Queso; Hummus; Baked Caramelized Onion; Fire Roasted Picante Sauce*



### SANDWICHES & SLIDERS

- Mini Ham and Cheddar Biscuits with Red Pepper Jelly Aioli
- Mini Grilled Cheese
- Tea Sandwiches  
*Options: Chicken Salad; Pimento Cheese; Jalapeno Pimento Cheese; Cucumber*
- New York Strip on a Martin Roll with Jerk Aioli
- Brie, Smithfield Ham, and Sea Salt Baguette
- Smithfield Ham & Cheese Slider on a Martin Roll with Dijon Aioli
- Fried Chicken Biscuit
- Burger Sliders with Guest's Choice of Ketchup, Mustard, and Pickles
- Mini Hot Dog Sliders with Guest's Choice of Relish, Ketchup, and Mustard
- Grilled Beef Tenderloin on a Nana Cocktail Roll with Horseradish Creme
- Chicken Salad "Sushi"
- Pulled Pork on a Martin Roll with Coleslaw and Comeback Sauce
- Woody's Chopped BBQ Brisket on a Martin Roll with Coleslaw and Comeback Sauce



### MEATS & SEAFOOD

(HORS D'OEUVRES AND ENTREE SIZE)

- Chicken Fried Chicken with Honey Pecan Butter
- Sherry Mushroom Chicken
- Blackened Chicken
- Chimichurri Chicken
- Honey/Orange Pistachio Chicken with Orange Sauce
- Sesame Chicken with Plum Sauce
- Coconut Chicken with Apricot Sauce
- Oven Roasted Turkey Breast with Fresh Herbs
- Grilled Beef Tenderloin with Horseradish Creme Sauce
- Grilled Pork Tenderloin with Raspberry Chipotle Sauce
- Salt & Pepper Crusted Prime Rib with Horseradish Sauce and Au Jus
- Pork Scallopini
- New Zealand Lamb Chops with Mint Sauce
- Chicken Fried Steak with Creamed Gravy
- Pecan Crusted Salmon with Brown Butter Sauce
- Chimichurri Salmon
- Grilled Salmon with Lemon Dill Sauce
- Coconut Shrimp with Apricot Sauce
- Fried Shrimp with Cocktail and Creole Sauce
- Boiled Shrimp with Cocktail Sauce
- Grand Isle Shrimp
- Pecan Crusted Seabass with Brown Butter Sauce
- Bacon Wrapped Quail with Pepper Jelly Glaze
- Jimmy's Italian Sausage Skews with Dijon Mustard
- Fried Catfish with Tartar Sauce

phenomenal food...  
fanatical service...  
focused on YOU!

Every item is handmade from scratch using the finest ingredients.  
Nothing imitation, pre-packaged, or processed is acceptable!

[festivekitchen.com](http://festivekitchen.com)

# CATERING MENU

## SIDES & SALADS

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### SALADS

- **Sandy's**  
*Field Greens, Dried Cranberries, Toasted Pecans, and Gorgonzola Cheese with Balsamic Dressing*
- **Spa**  
*Fresh Arugula and Shaved Parmesan Cheese with a Lemon Vinaigrette Dressing*
- **Caesar**  
*Chopped Romaine, Housemade Croutons, and Fresh Parmesan Cheese with a Homemade Traditional Caesar Dressing*
- **Layered Caprese**  
*Sliced Roma Tomatoes, Fresh Mozzarella, and Basil Drizzled with Olive Oil*
- **Chopped Caprese**  
*Cherry Tomatoes, Fresh Ciligene, Julienned Basil, Oilive Oil, Kosher Salt, and Pepper*
- **Balsamic Pear**  
*Field Greens, Balsamic Pears, Gorgonzola Cheese, and Candied Walnuts with a Balsamic Dressing*
- **Arugula**  
*Baby Arugula, Spinach, Manchego Cheese, Candied Walnuts, and Granny Smith Apples with Balsamic Dressing*
- **Spinach**  
*Baby Spinach, Fresh Raspberries, Cashews, and Feta Cheese, with a Raspberry Dressing*
- **Panzanella (available May-October)**  
*Seasonal Tomatoes, Artisian Bread, Fresh Mozzarella and Basil*
- **Grape**  
*Seasonal Grapes, Gorgonzola Cheese and Toasted Walnuts with a Balsamic Dressing*
- **BLT**  
*Chopped Romaine, Crumbled Bacon, Diced Tomatoes, and Green Onion with Bleu Cheese Dressing*
- **Avocadoes on the Half Shell**  
*Alvocado Halves topped with Pico de Gallo, Sour Cream, Boiled Shrimp and Cheddar Cheese*



### SIDES

- **Oven Roasted Asparagus** with Parmesan Cheese and Fresh Lemon
- **Carrot Souffle**
- **Spinach Madeline**
- **French Onion Rice with Mushrooms**
- **Mom's Cheesy Squash**
- **Rice Pilaf**
- **Brussels Sprouts with Caramelized Onion and Bacon**
- **Whipped Sweet Potatoes with Brown Sugar, Butter and Pecans**
- **Mashed Potatoes**
- **Spinach Mashed Potatoes**
- **Oven Roasted Potatoes** with Fresh Rosemary and Thyme
- **Traditional Mac & Cheese**
- **Wild Rice** with Dried Apricots, Cranberries, Slivered Almonds and Green Onion
- **Sugar Snap Peas** with Black Sesame Seeds
- **Brown Sugar Butter Green Beans** with Bacon
- **Green Beans** with Gorgonzola Cheese and Toasted Walnuts
- **Oven Roasted Green Beans** with Fresh Herbs
- **Green Beans Almondine**
- **Country Green Bean**
- **Rustic Creamed Corn**
- **Honey Glazed Roasted Carrots**
- **Green Beans Almondine**
- **Griddle Seared Asparagus**
- **Au Gratin smmmHASHED Potatoes**
- **Bowtie Pasta** with Client's Choice of Sauce (Alfredo, Basil Pesto Creme, Malfredo, or Marinara)
- **Cilantro Lime Rice**
- **Traditional Refried Beans**
- **Black Beans**



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## DESSERTS

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### BISTRO DESSERTS

- **Bars (bite-size)**  
*Lemon; Outrageous Brownies; Fudgy Brownies*
- **Chocolate Drizzled Raspberries**
- **Mini Dessert Muffins**  
*Blueberry or Pecan*
- **Chocolate Pots de Creme**
- **Mini Cheesecakes**  
*New York or Key Lime*
- **Phyllo Tartlettes**  
*Pecan; Chocolate Pecan; Raspberry, Brie and Caramel*
- **Sweet Tartlettes**  
*Lemon; Pumpkin; Chocolate*

### BARS & STATIONS

- **Banana Pudding Bar**  
*Banana Pudding with Guest's Choice of Coconut, Blueberries, Chocolate Chips, Red Velvet Cookie Crumbs, and Fresh Whipped Cream*
- **Cheesecake Sundae Bar**  
*Guest's Choice of New York Cheesecake, Key Lime Cheesecake, Rum Fudge Sauce, Raspberry Puree, Warm Caramel Sauce and Fresh Whipped Cream*
- **Fondue**  
*Guest's Choice of Rum Fudge, Warm Caramel Sauce, Orange Dreamsicle Sauce, Bananas, Strawberries (Seasonal), Pineapple, and Hand-Pulled Cranberry Orange Bread*
- **Ice Cream Sandwiches**  
*Blue Bell Vanilla or Chocolate Ice Cream and Choice of 2 Cookie Flavors (Chocolate Chip; Snickerdoodle; Red Velvet; Cappuccino Pecan; Peanut Butter; and Cranberry White Chocolate)*
- **Fresh Baked Cookies**  
*Chocolate Chip; Snickerdoodle; Red Velvet; Cappuccino Pecan; Peanut Butter; and Cranberry White Chocolate*
- **Pies**  
*Pecan; Apple; Pumpkin*

### FESTIVE SWEET GOODNESS...

- **Mini Cheesecake Waffle Cones** *with Red Velvet Cookie Dust*
- **Cranberry Orange Bread Pudding** *with Orange Dreamsicle Sauce*
- **Chocolate Snowballs** *with Fresh Whipped Cream and Raspberries*
- **Creme Brulee Shots**
- **Apple Crisp à la mode**
- **Raspberries Romanoff or Raspberry Grand Marnier Shots**
- **Banana Pudding Shots**
- **Mini Ice Cream Waffle Cones**
- **Blueberry Lemon Crepes**
- **Peach Cobbler à la mode**



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