

CATERING MENU

full-service catering • wait staff required

THE FESTIVE KITCHEN®

FestiveKitchen.com

CREATIVE, BARS AND STATIONS

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

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

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



SEAFOOD FONDUE

Cheesy Cream Sauce loaded with Shrimp, Crawfish, Fresh Spinach and Mushrooms served with a Fresh Baguette

CHARCUTERIE BOARD

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

BAKED POTATO BAR

with Cheddar Cheese, Sour Cream, Chives, Bacon, and Butter

TACO BAR

- Mahi Mahi Fish Tacos with Avocado Crema, Cabbage Slaw, and Cotija Cheese
- Pulled Pork with Cranberry Coleslaw, and Comeback Sauce
- Grilled Tequila Lime Chicken with Sautéed Peppers & Onions, Cheddar Cheese, Pico de Gallo, Sour Cream, and Fire Roasted Picante Sauce

BUILD YOUR OWN BAO BUN

Braised Pulled Pork, Ginger Soy Ground Beef, Sesame Chicken, Pickled Cucumbers, Shredded Carrots, Asian Slaw, Sesame Ramen Topping, Sriracha Aioli, Sweet Chili Sauce, Hoisin Sauce, and Soy Sauce

VEGETABLES, DIPS AND SPREADS

CRANBERRY CASHEW CRUSTED GOAT CHEESE LOG

with Carr's Water Crackers

BRIE WITH CARMELIZED ALMONDS AND

with 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 ARTICHOKE

CRUDITE CONES

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; Baked Caramelized Onion; Fire Roasted Picante Sauce; Jalapeno Popper



For more information and to order, contact: Jodi Delay | jodi@festivekitchen.com | 214.763.9544

CATERING MENU

full-service catering • wait staff required

THE FESTIVE KITCHEN®

FestiveKitchen.com

PASSED APPETIZERS

ARANCINI MOZZARELLA BALLS

with a Vodka Dipping Sauce

MINI SHRIMP PO'BOY SLIDERS

FIVE STAR SMOKED SALMON AMUSE BOUCHE

MINI FRIED CHICKEN SESAME SLIDERS

with Pickles and Mayo

MINI PORK TENDERLOIN SESAME SLIDERS

with Dijon Aioli

MINI TURKEY, BRIE, AND RASPBERRY SLIDERS

MINI B.L.T. SLIDERS

BACON APRICOT ZINGERS

with Bleu Cheese Sauce

PIGS IN A BLANKET

with Dijon Mustard

CHEESE DREAM

PHYLLO TARTLETES

Options: Spinach Boursin; Mushroom; Artichoke Parmesan; Gorgonzola Cheese & Fig Preserves; Raspberry, Brie, & Caramel; Caramelized Onion Dip; Carrot Souffle

STUFFED MUSHROOMS

Stuffed with Au Gratin smmmHASHED Potato

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, or 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

Maple Cayenne Glazed Bacon

SALADS

SANDY'S SALAD

with Field Greens, Dried Cranberries, Toasted Pecans, and Gorgonzola Cheese with Balsamic Dressing

HARVEST FIELD GREENS SALAD

with Field Greens, Dried Blueberries, Sprouted Pumpkin Seeds, and Shaved Manchego Cheese with a Balsamic Dressing

CAESAR SALAD

with Chopped Romaine, Housemade Croutons, and Fresh Parmesan Cheese with a Homemade Traditional Caesar Dressing

LAYERED CAPRESE SALAD

with Sliced Roma Tomatoes, Fresh Mozzarella, and Basil Drizzled with Olive Oil

CHOPPED CAPRESE SALAD

with Cherry Tomatoes, Fresh Ciligene, Julienned Basil, Olive Oil, Kosher Salt, and Pepper (available May-Oct. only)

SPINACH SALAD

with Baby Spinach, Fresh Raspberries, Cashews, and Feta Cheese, with a Raspberry Dressing

MEXICAN SALAD

with Chopped Romaine, Red Bell Peppers, Corn, Seasoned Black Beans, Cilantro, and Jalapeno-Cilantro Ranch Dressing

GREEK SALAD

with Chopped Romaine, Kalamata Olives, English Cucumbers, Feta Cheese, Red Onions, Cherry Tomatoes, and a Greek Vinaigrette

ORCHARD FIELD GREENS SALAD

with Granny Smith Apples, Shaved Manchego, Toasted Pecans and Pig Candy with a Maple Balsamic Dressing



For more information and to order, contact: Jodi Delay | jodi@festivekitchen.com | 214.763.9544

CATERING MENU

full-service catering • wait staff required

THE FESTIVE KITCHEN®

FestiveKitchen.com

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; Egg Salad

NEW YORK STRIP

Served on a Martin Roll with Jerk Aioli

BRIE & SMITHFIELD HAM

Served on a Sea Salt Baguette

SMITHFIELD HAM & CHEESE SLIDER

Served on a Martin Roll with Dijon Aioli

FRIED CHICKEN BISCUIT

BURGER SLIDERS

Guest's Choice of Ketchup, Mustard, and Pickles

MINI HOT DOG SLIDERS

with Guest's Choice of Relish, Ketchup, and Mustard

GRILLED BEEF TENDERLOIN

Served on a Martin Roll with Horseradish Creme

CHICKEN SALAD "SUSHI"

BBQ PULLED PORK

Served on a a Martin Roll with Caramelized Onion

CHOPPED BBQ BRISKET

Served on a Martin Roll with Coleslaw and Comeback Sauce

GRILLED STEAK SANDWICH

with Roasted Garlic Aioli



MEAT & SEAFOOD

Hors d'Oeuvres and Entrée Sizes Available

SHERRY MUSHROOM 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

CHIMICHURRI PORK TENDERLOIN

NEW ZEALAND LAMB CHOPS

with Mint Sauce

BACON WRAPPED QUAIL

with Pepper Jelly Glaze

JIMMY'S ITALIAN SAUSAGE SKEWERS

with Dijon Mustard

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

PECAN CRUSTED SEABASS

with Brown Butter Sauce

GRAND ISLE SHRIMP

FRIED CATFISH

with Tartar Sauce

BAKED CHILI LIME COD

APRICOT DIJON GLAZED SALMON

GARLIC HERB SALMON

BUTTER CHIVE CHICKEN



For more information and to order, contact: Jodi Delay | jodi@festivekitchen.com | 214.763.9544

CATERING MENU

full-service catering • wait staff required

THE FESTIVE KITCHEN®

FestiveKitchen.com



SIDES

OVEN ROASTED ASPARAGUS

with Parmesan Cheese and Fresh Lemon

CARROT SOUFFLE

SPINACH MADELINE

MOM'S CHEESY SQUASH

RICE PILAF

BALSAMIC GLAZED GRILLED CARROTS

BRUSSELS SPROUTS

with Caramelized Onion and Bacon

WHIPPED SWEET POTATOES

with Brown Sugar, Butter and Pecans

MASHED POTATOES

SEASONED MASHED POTATOES

OVEN ROASTED POTATOES

with Fresh Rosemary and Thyme

OVEN ROASTED BROCCOLI

ROASTED HERB AND LEMON CAULIFLOWER

TRADITIONAL MAC & CHEESE

Wild Rice with Dried Apricots, Cranberries, Slivered Almonds and Green Onion

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

GRIDDLE SEARED CORN

CORN PUDDING

HONEY GLAZED ROASTED CARROTS

GRIDDLE SEARED ASPARAGUS

AU GRATIN SMASHED POTATOES

LEMON ORZO

with Oven Roasted Vegetables

GARLIC BUTTER PARMESAN GNOCCHI

BOWTIE PASTA

with Client's Choice of Sauce (Alfredo, Basil Pesto Creme, Malfredo, or Marinara)

CILANTRO LIME RICE

MEXICAN RICE

TRADITIONAL REFRIED BEANS

BLACK BEANS

CATERING MENU

full-service catering • wait staff required

THE FESTIVE KITCHEN®

FestiveKitchen.com



BISTRO DESSERTS

BARS (BITE-SIZE)

Lemon; Outrageous Brownies; Fudgy Brownies;
Raspberry Crumble Bars; Almond Blondies

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; and Buttermilk Chess

FESTIVE SWEET GOODNESS...

MINI CHEESECAKE WAFFLE CONES

with Chocolate Cookie Dust

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

PEACH COBBLER À LA MODE

CHOCOLATE OREO PUDDING SHOTS

TIRAMISU SHOTS

PUFF PASTRY WITH BERRIES AND CREAM

PANNA COTTA SHOTS

with Cherries Jubilee

MINI CANNOLI CUPS

with Mini Chocolate Chips or Crushed Pistachios

DESSERT BARS & STATIONS

FESTIVE PIES

Pecan; Apple; Pumpkin; Buttermilk Chess Pie

FRESH BAKED COOKIES

Chocolate Chip; Snickerdoodle; Red Velvet; Cappuccino Pecan;
Peanut Butter; Cranberry White Chocolate; Celebration

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

For more information and to order, contact: Jodi Delay | jodi@festivekitchen.com | 214.763.9544