

Texas Chef Foods



Catering Menu

Corporate Cuisine

Weddings

Office Parties

Graduations

Club Meetings

Church Fellowships

Home Dinner Parties

972.377.0720

Ordering Information

- **Entrée pricing varies from \$6.50—\$12.50 per person at Lunch, and \$8.50—\$16.50 for Dinner, depending on the size of the group.**
- **Pricing includes Entrée, Salad Selection, Dressings, Rolls and Butter.**
- **Complete Iced Tea, Coffee or Soft Drink service is available.**
- **Chinet or Clear Plastic Plateware, Heavy Duty Clear Utensils and Dinner Napkins are provided.**
- **24 hour notice is required for Box Lunch orders.**
- **There is NO charge for delivery, set-up or clean-up.**
- **Chafing Dishes and Serving Utensils are provided for all caterings.**
- **Service staff is provided according to the size of the party for 2 hours. Additional time is charged at \$20 per hour, per staff member.**
- **15% Gratuity will be added to the Total before Tax unless the Client designates a different percentage.**
- **A 50 % deposit on parties over \$250 is required 10 days in advance. The deposit can be applied to the final bill. Deposits are fully refundable up until 48 hours before the function is to be held.**
- **The total bill in full is due on the date of the event. Cash, Check, or Major Credit Cards are accepted.**

Appetizers / Party Trays

Antipasto Platter	Assorted meats, cheeses, marinated vegetables and olives	SM \$45 LG \$85
Cheese and Grapes Tray	Red and Green Grapes, and domestic and imported cheeses	SM \$35 LG \$65
Fresh Fruit Melon Boats	Seasonal fruits beautifully presented and served with dipping sauces	SM \$25 LG \$40
Finger Salad Sandwiches	Chicken and Ham salads put in specially baked breads with a Dijon spread	SM \$35 LG \$65
Boiled Shrimp	Served in an ice display with Cocktail Sauce and lemons	\$25/DZ
Asian Chicken Wraps	Grilled chicken, carrots, cucumber, Asian noodles and a spicy peanut sauce	SM \$35 LG \$65
Sao Paulo Salsa and Chips	Salsa with a Brazilian flair of sliced green olives, tomatoes, onion, cilantro, and olive oil	SM \$20 LG \$35
Chocolate Dipped Strawberries	Displayed on clear platters by the dozen	\$17/ DZ
Spinach and Artichoke Dip	Served in a bread bowl With bagel chips	SM \$25 LG \$40
Chicken Quesadillas	Served with sour cream and guacamole	SM \$30 LG \$60
Shrimp/Crab Stuffed Jalapeños	Deep fried and served with dipping sauces	\$18/DZ
Beef / Chicken Satays	Marinated, skewered, and grilled. Served with spicy peanut sauce	\$20/DZ
Crabmeat Stuffed Mushrooms	In a sherry wine sauce. By the dozen	\$25/DZ
Spicy Meatballs	Served in an Italian sauce with picks. By the dozen	\$18/DZ

** Small Trays feed 10-15 people. Large Trays feed 30-45.

Entrees

Beef 6oz. Lunch 8oz. Dinner	Smoked Peppercorn Top Sirloin Beef Lasagna (9 or 12 cut pan) Beef Fajitas BBQ Beef Brisket Slow Smoked Baby Back Ribs
Chicken 6oz. Lunch 8oz. Dinner	Lemon Chicken Scaloppini Chicken Marsala Chicken Fajitas Blackened Chicken Caribbean Jerk Chicken Chicken Parmigiana Chicken Picatta Southwest Chipotle Chicken Chicken Enchiladas BBQ Smoked Chicken or Turkey
Pork 6oz. Lunch 8oz. Dinner	Spinach & Feta Stuffed Pork Tenderloin w/ Sherry Shallot Sauce Slow Smoked Baby Back Ribs BBQ Smoked Sausage
Seafood 6oz. Lunch 8oz. Dinner	Baked Greek Tilapia Grilled Salmon Shrimp Fajitas
Vegetables	Balsamic Infused Roasted Asparagus Garlic Mashed Potatoes Pecan Green Beans Broccoli with Hollandaise Baked Potato Martini Bar Pecan Wild Rice Spinach Alfredo Lasagna (9 or 12 cut pan)
Box Lunches Served with Chips, Fruit Cup, Cookie and Utensils \$8 per person Min. 10 Each	New Orleans Muffuletta Club Sandwich Big Veggie Sandwich Grilled Chicken Pesto Salad Sandwich Smoked Ham Salad Sandwich Chicken Caesar Salad
Breakfast	Assorted Danish, Pastry, Muffins & Scones Mexican Fiesta Brunch Casserole Ham and Asparagus Frittata

Additional Party Ideas

- Build Your Own Sandwich Bar
- Meat Carving Station w/ Bread Basket & Trimmings
- Piped Canapés on Mirror Displays
- Custom Desserts