

PAPPASITO'S CANTINA

FULL COURSE MENUS

These menus include rice, frijoles a la charra, grilled onions, guacamole, pico de gallo, hand-made flour tortillas, tortilla chips, fresh roasted salsa and iced tea. Substitute sodas for 75¢ per Guest.

RIO GRANDE	<i>PER GUEST</i>
APPETIZER	24.95
Chile con Queso	
ENTRÉE	
Beef* & Chicken Fajitas	
DESSERT	
Double Fudge Brownies	
Lemon Squares	
DEL MAR	32.95
APPETIZER	
Chile con Queso	
Jalapeño Cheese Sausage	
ENTRÉE	
Beef* & Chicken Fajitas	
Jumbo Shrimp Brochette	
DESSERT	
Goey Coconut Pecan Bars	
Double Fudge Brownies	
SAN JUAN	35.95
APPETIZER	
Jumbo Shrimp Brochette	
Chile con Queso	
ENTRÉE	
Beef* & Chicken Fajitas	
Slow-Smoked Baby Back Pork Ribs or Jalapeño Sausage	
DESSERT	
Tres Leches	
Midnight Chocolate Cake	

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site grilling fee will be added to your proposal.

PAPPASITO'S CANTINA

MESQUITE-GRILLED FAJITAS

Menus include rice, frijoles a la charra, grilled onions, guacamole, pico de gallo, hand-made flour tortillas, tortilla chips and fresh roasted salsa.

BEEF* & CHICKEN FAJITAS

sizzling ½ lb. of fajitas

PER GUEST

up to 99 **19.95**

100 to 399 **18.95**

400 or more **17.95**

BEEF*, CHICKEN & SHRIMP FAJITAS

*sizzling fajitas & spicy shrimp with
grilled Tex-Mex vegetables*

up to 99 **23.95**

100 or more **21.95**

FAJITAS & SHRIMP BROCHETTE

sizzling beef & chicken fajitas with
mesquite-grilled, bacon-wrapped shrimp
stuffed with Monterey Jack cheese & sliced jalapeño*

up to 99 **25.95**

100 or more **23.95**

VEGETARIAN MENU

*vegetable fajitas, black beans, grilled onions, guacamole,
pico de gallo, flour tortillas, tortilla chips & fresh roasted salsa
May be substituted for vegetarian guests.*

GREAT GRILLED ADDITIONS

Complement our mesquite-grilled fajitas menus.

PER GUEST

Jumbo Shrimp Brochette

*mesquite-grilled, bacon-wrapped shrimp stuffed
with Monterey Jack cheese & sliced jalapeño*

(2) **6.00**

Mesquite-Grilled Quail

semi-boneless with chile ancho honey glaze

(1) **7.95**

Chipotle Shrimp

grilled shrimp tossed with chipotle butter

(3) **6.95**

Jalapeño Cheese Sausage

(1) **3.95**

Slow-Smoked Baby Back Pork Ribs

(2) **4.95**

SOFT TACOS

Menu includes rice, frijoles a la charra, hand-made flour tortillas, tortilla chips and fresh roasted salsa.

IXTAPA BEEF & CHICKEN TINGA SOFT TACOS

with grated cheese, lettuce & tomatoes

PER GUEST

17.95

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site grilling fee will be added to your proposal.

PAPPASITO'S CANTINA

MESQUITE-GRILLED SPECIALTIES

Menus include rice, grilled tex-mex vegetables, hand-made flour tortillas, tortilla chips and fresh roasted salsa. Available exclusively where on-site grilling is possible. We recommend china & flatware when serving these menus.

	PER GUEST
CHIPOTLE GLAZED SALMON* & CARNE ASADA <i>with chimichurri</i>	26.95
FILET MIGNON* & SHRIMP BROCHETTE <i>with chimichurri</i>	36.95

COCKTAIL MENUS

Our cocktail menus are ideal for reception-style and early evening events, when mixing and mingling is important. Our consultants can recommend additional items when a full dinner is needed.

	PER GUEST
RANCHERO Cocktail Fajitas <i>beef* & chicken</i> Jalapeño Cheese Sausage Guacamole Pico de Gallo Herb-Grilled Vegetable Tray Chips & Fresh Roasted Salsa	<i>up to 149</i> 21.95 <i>150 or more</i> 19.95
FIESTA Cocktail Fajitas <i>beef* & chicken</i> Jumbo Shrimp Brochette Jalapeño Cheese Sausage Guacamole Pico de Gallo Chile con Queso Chips & Fresh Roasted Salsa	<i>up to 149</i> 25.95 <i>150 or more</i> 23.95
CAPITÁL Quesadilla Bar <i>fresh, hand-made flour tortillas filled with beef & chicken fajita, a blend of cheeses & grilled on our special table-top grill</i> Avocado Bar <i>premium Haas avocados presented on the half shell filled with our delicious signature toppings</i> Guacamole Chile con Queso Chips & Fresh Roasted Salsa	<i>up to 149</i> 26.95 <i>150 or more</i> 24.95

There is a 40 Guest minimum charge for all cocktail menus. Buffet staff is included in the menu price. The on-site grilling fee will be added to your proposal.

PAPPASITO'S CANTINA

APPETIZERS

PER GUEST

Chile con Queso	1.95
Chips & Salsa	2.00
Guacamole <i>red onion, tomato & roasted jalapeño</i>	2.95
Ceviche* <i>fresh shrimp, scallops & fish marinated in lime & cilantro, served with crispy tortilla chips</i>	5.95
Jumbo Shrimp Brochette <i>mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño</i>	(2) 6.00
Mesquite-Grilled Quail <i>semi-boneless with ancho honey glaze</i>	(1) 7.95
Jalapeño Cheese Sausage	3.95
Chipotle Shrimp <i>grilled shrimp tossed with chipotle butter</i>	(3) 6.95

Please see the **Premium Trays** page of our brochure for fruit, cheese & vegetable trays. Our premium trays make great appetizers.

SIDES & EXTRAS

PER GUEST

Grilled Tex-Mex Vegetables <i>zucchini, yellow squash, peppers & onions</i>	2.95
Black Beans	1.75
Grated Cheese & Sour Cream	1.25
House Salad <i>with lime vinaigrette</i>	3.95

SIGNATURE STATIONS

Pappas Catering's interactive serving stations bring life to your fiesta. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these Signature Stations. The staff required for these unique stations will be added to your proposal.

QUESADILLA BAR

PER GUEST

7.50

Our Quesadilla Chefs start with fresh, hand-made flour tortillas & plenty of delicious cheese, grilling quesadillas on our special table-top grill. Quesadillas served with sour cream. Select one from the following for your Guests to enjoy:

- Beef* & Chicken Fajita
- Pulled Pork & Caramelized Onions
- Chicken Fajita & Spinach

AVOCADO BAR

6.95

Servers prepare fresh, premium Haas avocados and present on the half shell as your Guests fill with their choice of tasty, colorful toppings:

- Zesty Black Bean & Smoked Corn Salsa
- Fresh & Tangy Shrimp Ceviche
- Sweet & Spicy Pineapple Pico de Gallo
- Hearty Bacon
- Sour Cream
- Habanero Crema

GRILLED FISH TACO BAR

7.95

Servers hand-build our Baja fish tacos for your Guests. They start by grilling corn tortillas on a table-top grill, filling with fresh mesquite-grilled tilapia and finishing with shredded cabbage, cilantro, jalapeño crema & a squeeze of lime.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Please alert our consultant of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

***Prices and menu options subject to change without notice.

PAPPAS CATERING

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PAPPADEAUX SEAFOOD KITCHEN

FULL COURSE MENUS

These menus include house salad, French bread and iced tea. Substitute sodas for 75¢ per Guest. **Substitute Greek or Caesar salad for \$1.50 per Guest.**

PER GUEST

BIG EASY

31.95

APPETIZER

Premium Cheese & Fresh Fruit Tray

swiss, smoked cheddar, pepper jack & Boursin cheeses with grapes, strawberries & toasted pecans, served with gourmet crackers

ENTRÉE

Grilled Chicken Baton Rouge

grilled chicken breast finished with crawfish tails, shrimp, mushrooms & spinach in a sherry wine sauce, served with garlic mashed potatoes

DESSERT

New York Style Cheesecake

Traditional Pecan Pie

BOURBON STREET

35.95

APPETIZER

Jumbo Cold Boiled Shrimp

ENTRÉE

Grilled Atlantic Salmon* & Chicken

grilled salmon with lemon caper butter & grilled chicken breast finished with garlic butter, served with dirty rice

DESSERT

Key Lime Pie

graham cracker pecan crust

New York Style Cheesecake

NEW ORLEANS JAZZ

38.95

APPETIZER

Shrimp & Crawfish Fondeaux‡

shrimp, crawfish tails, mushrooms, chives & spinach sautéed in a white wine cream sauce & broiled with Monterey Jack cheese, served with garlic bread

ENTRÉE

Jazz Trio

crawfish etouffee over dirty rice, jumbo shrimp brochette & grilled chicken Dijon, served with garlic mashed potatoes

DESSERT

Select two:

Key Lime Pie

graham cracker pecan crust

Midnight Chocolate Cake

New York Style Cheesecake

‡Ovens are required for preparing these items.

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site cooking service fee will be added to your proposal.

PAPPADEAUX SEAFOOD KITCHEN

PAPPADEAUX SIGNATURE SEAFOOD

Pappadeaux Seafood Kitchen serves up the freshest seafood and the finest Louisiana-style specialties, inspired by the bold flavors of the New Orleans French Quarter. Menus include house salad and French bread.

Substitute Greek or Caesar salad for \$1.50 per Guest.

GRILLED ATLANTIC SALMON* & CHICKEN <i>grilled salmon with lemon caper butter & grilled chicken breast finished with garlic butter, served with dirty rice</i>	25.95 per guest
JAZZ TRIO <i>crawfish etouffee over dirty rice, jumbo shrimp brochette & grilled chicken Dijon, served with garlic mashed potatoes</i>	29.95 per guest
PASTA MARDI GRAS <i>a signature Pappadeaux recipe - shrimp, spicy andouille sausage & crawfish tails, with cremini mushrooms in a marinara cream sauce, finished with parmesan cheese</i>	17.95 per guest
PASTA MARDI GRAS & GRILLED CHICKEN <i>finished with garlic butter</i>	23.95 per guest
CRAWFISH ETOUFFEE <i>sautéed crawfish tails in a traditional spicy Cajun sauce, served over dirty rice</i>	16.95 per guest
CRAWFISH ETOUFFEE & GRILLED CHICKEN <i>finished with garlic butter</i>	21.95 per guest

STEAK & CHICKEN FROM THE GRILL

These menus include house salad and French bread. **Substitute Greek or Caesar salad for \$1.50 per Guest.**

AGED BEEF RIB-EYE*† <i>mesquite grilled 16 oz. rib-eye, served with garlic mashed potatoes & grilled asparagus We recommend china and flatware when serving our steak menus.</i>	38.95 per guest
GRILLED CHICKEN BATON ROUGE <i>grilled chicken breast finished with crawfish tails, shrimp, mushrooms & spinach in a sherry wine sauce, served with garlic mashed potatoes</i>	23.95 per guest
FRENCH QUARTER CHICKEN <i>herb-grilled chicken breast, served with garlic mashed potatoes & green beans</i>	21.95 per guest

†Available exclusively where on-site grilling is possible.

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PAPPADEAUX SEAFOOD KITCHEN

COCKTAIL MENUS

Our cocktail menus are ideal for reception-style and early evening events, when mixing and mingling is important. Our consultants can recommend additional items when a full dinner is needed.

MARDI GRAS

26.95 per guest

Jumbo Cold Boiled Shrimp

for 150 or more **24.95** per guest

with cocktail sauce

Stuffed Mushrooms[‡]

with crab filling in lemon garlic butter

Cajun Chicken Tenderloins

with honey mustard sauce

Shrimp & Crawfish Fondeaux[‡]

with mushrooms, chives & spinach sautéed in a

white wine cream sauce & broiled with Monterey

Jack cheese, served with garlic bread

Herb-Grilled Vegetable Tray

grilled asparagus, zucchini, yellow squash, cremini

mushrooms, carrots & red bell peppers,

marinated in fresh herbs & extra virgin olive oil

ZYDECO

28.95 per guest

Jumbo Cold Boiled Shrimp

for 150 or more **26.95** per guest

with cocktail sauce

Jumbo Lump Crab Cakes

with a white wine cream sauce & capers

Cajun Chicken Tenderloins

with honey mustard sauce

Spinach Dip

served warm, with crostini

Premium Cheese & Fresh Fruit Tray

swiss, smoked cheddar, pepper jack & Boursin

cheeses with grapes, strawberries & toasted

pecans, served with gourmet crackers

GRAND ROYALE

35.95 per guest

Aged Beef Rib-Eye Carving Station^{*†}

for 150 or more **33.95** per guest

mesquite grilled rib-eye, served with freshly

baked petite rolls & horseradish sauce

Jumbo Shrimp Brochette

mesquite-grilled, bacon-wrapped shrimp

stuffed with Monterey Jack cheese & sliced jalapeño

Pasta Mardi Gras Sauté Station

shrimp, spicy andouille sausage & crawfish tails,

with cremini mushrooms in a marinara cream sauce, finished

with parmesan cheese

Cajun Chicken Tenderloins

with honey mustard sauce

Herb-Grilled Vegetable Tray

grilled asparagus, zucchini, yellow squash, cremini

mushrooms, carrots & red bell peppers,

marinated in fresh herbs & extra virgin olive oil

‡Ovens are required for preparing these items.

†Available exclusively where on-site grilling is possible.

There is a 40 Guest minimum charge for all cocktail menus. Buffet staff is included in the menu price. The on-site cooking service fee will be added to your proposal.

PAPPADEAUX SEAFOOD KITCHEN

APPETIZERS

Jumbo Cold Boiled Shrimp <i>with cocktail sauce</i>	(4) 5.95 per guest
Jumbo Lump Crab Cakes <i>with a white wine cream sauce & capers</i>	(1) 6.95 per guest
Jumbo Shrimp Brochette <i>mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño</i>	(2) 6.00 per guest
Cajun Chicken Tenderloins <i>with honey mustard sauce</i>	(2) 3.50 per guest
Spinach Dip <i>served warm, with crostini</i>	3.95 per guest
Stuffed Mushrooms[‡] <i>with crab filling in lemon garlic butter</i>	(2) 4.95 per guest
Shrimp & Crawfish Fondeaux[‡] <i>with mushrooms, chives & spinach sautéed in a white wine cream sauce & broiled with Monterey Jack cheese, served with garlic bread</i>	4.95 per guest

Please see the **Premium Trays** page of our brochure for fruit, cheese & vegetable trays. Our premium trays make great appetizers.

SALADS, SOUPS & SIDES

Louisiana Shrimp Gumbo	3.95 per guest
Red Beans & Rice <i>with Andouille sausage</i>	2.95 per guest
Dirty Rice	1.95 per guest
Grilled Asparagus	4.95 per guest
Green Beans	3.95 per guest
Herb-Grilled Vegetables	3.95 per guest
Greek Salad <i>mixed greens, kalamata olives, Pappas vinaigrette</i>	4.50 per guest
Caesar Salad <i>with croutons & parmesan cheese</i>	4.50 per guest

‡Ovens are required for preparing these items.

PAPPADEAUX SEAFOOD KITCHEN

SIGNATURE STATIONS

Pappas Catering's interactive serving stations will jazz up your party. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these Signature Stations. The staff required for these unique stations will be added to your proposal.

	PER GUEST
PASTA MARDI GRAS SAUTÉ <i>a signature Pappadeaux recipe - shrimp, spicy andouille sausage & crawfish tails, with cremini mushrooms in a marinara cream sauce, finished with parmesan cheese</i>	6.95 per guest
CEDAR PLANK SALMON CARVING ^{*‡} <i>a fresh fillet of Atlantic salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with cedar butter</i>	7.95 per guest
AGED BEEF RIB-EYE CARVING ^{*†} <i>mesquite grilled rib-eye, served with freshly baked petite rolls & horseradish sauce</i>	12.95 per guest

‡Ovens are required for preparing these items.

†Available exclusively where on-site grilling is possible.

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PAPPAS BROS. STEAKHOUSE

STEAKS*

Pappas Bros. Steakhouse is famous for prime steaks, dry-aged in house. Menus include Caesar salad, au gratin potatoes and dinner rolls. Our steak menus are available exclusively where on-site grilling is possible. We recommend china and flatware when serving our steak menus.

	PER GUEST
FILET MIGNON	8 oz. 41.95 10 oz. 43.95
PRIME NEW YORK STRIP	14 oz. 45.95 16 oz. 47.95
FILET MIGNON & SHRIMP BROCHETTE	48.95

ROASTED MEATS & SEAFOOD*

Menus include Richmond salad, garlic mashed potatoes and dinner rolls.

	PER GUEST
PRIME RIB <i>with horseradish sauce</i>	10 oz. 35.95
PRIME RIB & GRILLED CHICKEN	34.95
BEEF TENDERLOIN <i>with cabernet mushroom & horseradish sauces</i>	7 oz. 39.95
BEEF TENDERLOIN & GRILLED CHICKEN	37.95
BEEF TENDERLOIN & CEDAR PLANK SALMON <i>ovens are required</i>	39.95

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site grilling fee will be added to your proposal.

COCKTAIL MENUS

Our cocktail menus are ideal for reception-style and early evening events, when mixing and mingling is important. Our consultants can recommend additional items when a full dinner is needed.

CONTINENTAL

Carving Board Station*

*with choice of beef tenderloin or prime rib,
with petite rolls, Dijon mustard &
horseradish sauce*

Jumbo Cold Boiled Shrimp

with cocktail sauce

Chicken Tenderloins

with honey mustard sauce

Stuffed Mushrooms‡

with crab filling in lemon garlic butter

Premium Cheese & Fresh Fruit Tray

*swiss, smoked cheddar, pepper jack & Boursin
cheeses with grapes, strawberries & toasted
pecans, served with gourmet crackers*

BEEF TENDERLOIN*

up to 99 39.95 per guest

100 or more 36.95 per guest

PRIME RIB*

up to 99 36.95 per guest

100 or more 33.95 per guest

CLASSIC

Carving Board Station*

*with choice of beef tenderloin or prime rib,
with petite rolls, Dijon mustard &
horseradish sauce*

Jumbo Lump Crab Cakes

*with a white wine cream sauce
& capers*

Jumbo Cold Boiled Shrimp

with cocktail sauce

Spinach Dip

served warm, with crostini

Premium Cheese & Fresh Fruit Tray

*swiss, smoked cheddar, pepper jack & Boursin
cheeses with grapes, strawberries & toasted
pecans, served with gourmet crackers*

Herb-Grilled Vegetable Tray

*grilled asparagus, zucchini, yellow squash,
cremini mushrooms, carrots, red bell peppers,
marinated in fresh herbs & extra virgin olive oil*

BEEF TENDERLOIN*

up to 99 42.95 per guest

100 or more 39.95 per guest

PRIME RIB*

up to 99 39.95 per guest

100 or more 36.95 per guest

‡Ovens are required for preparing these items.

There is a 40 Guest minimum charge for all cocktail menus. Buffet staff is included in the menu price. The on-site cooking service fee will be added to your proposal.

PAPPAS BROS. STEAKHOUSE

APPETIZERS

PER GUEST

Jumbo Lump Crab Cakes <i>with a white wine cream sauce & capers</i>	(1) 6.95
Jumbo Cold Boiled Shrimp <i>with cocktail sauce</i>	(4) 5.95
Stuffed Mushrooms[‡] <i>with crab filling in lemon garlic butter, ovens are required</i>	(2) 4.95
Spinach Dip <i>served warm, with crostini</i>	3.95

Please see the **Premium Trays** section of our brochure for premium cheese, fruit & vegetable trays. Our Premium Trays make great appetizers.

SALADS, SOUPS & SIDES

PER GUEST

Richmond Salad <i>mixed greens, granny smith apples, feta cheese, sugared pecans & creamy balsamic vinaigrette</i>	4.50
Caesar Salad <i>with croutons & parmesan cheese</i>	4.50
Wedge Salad <i>with bleu cheese crumbles, diced tomatoes, bacon & bleu cheese dressing</i>	4.95
Lobster Bisque	5.95
Au Gratin Potatoes	3.95
Garlic Mashed Potatoes	1.95
Herb-Grilled Vegetables	3.95
Grilled Asparagus	4.95
Roasted Mushrooms	4.95
Haricot Vert (<i>French green beans</i>)	3.95

CARVING BOARD STATIONS

Roasted meats and seafood are carved for your Guests. Each includes a 3 oz. portion per Guest and freshly baked petite rolls. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these carving stations. The staff required for these unique stations will be added to your proposal.

	PER GUEST
PRIME RIB* <i>with Dijon mustard & horseradish sauce</i>	10.95
BEEF TENDERLOIN* <i>with Dijon mustard & horseradish sauce</i>	14.95
AGED BEEF RIB-EYE* <i>with Dijon mustard & horseradish sauce, available exclusively where on-site grilling is possible</i>	12.95
CEDAR PLANK SALMON* <i>a fresh fillet of Atlantic salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with cedar butter, ovens are required</i>	7.95
SMOKED ANGUS BEEF BRISKET <i>with barbecue sauce</i>	8.95
SMOKED TURKEY BREAST <i>with Dijon mustard & chutney</i>	6.95

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DESSERTS FROM THE PAPPAS BAKERY

PAPPAS SIGNATURE DESSERTS

What event is complete without something sweet? All of our signature cakes, pies & dessert bars are baked fresh daily at the Pappas Bakery by our highly-trained pastry chefs. For specialty cheese & fresh fruit options, see the Premium Trays list.

CAKES & PIES

4.95 per guest

Key Lime Pie

graham cracker pecan crust

New York Style Cheesecake

with strawberry sauce

Midnight Chocolate Cake

*three layers of moist chocolate cake
with ganache & rich chocolate frosting*

Traditional Pecan Pie

Carrot Cake

with cream cheese frosting & pecans

Tres Leches

*rich Mexican vanilla cake soaked in three milks
& topped with meringue*

PAPPAS DESSERT BARS

23.00 per dozen

Double Fudge Brownies

Chilled Lemon Squares

Pecan Pie Squares

Miniature Cheesecakes

New York Style

Goopy Coconut Pecan Bars

Bourbon Chocolate Pecan Bars

SPECIALTY DESSERT STATIONS

Pappas Catering can design a custom dessert station or menu that will make your event unique. Our consultants can suggest:

Frozen Yogurt Sundae Bar

Gelato & Sorbetto Bar

Cold Slab Ice Cream Station

Deluxe Coffee & After Dinner Drink Bar

Cheesecake Bar

Ice Cream Sandwich Station

PREMIUM TRAYS

FRESH BERRY BRIE

creamy brie with raspberry glaze, fresh seasonal berries & gourmet crackers

(serves 30-35) **89.95**

FRESH FRUIT

strawberries, pineapple, melons & seasonal berries

large (serves 50-75) **99.95**

small (serves 35-40) **74.95**

PREMIUM CHEESE & FRESH FRUIT

swiss, smoked cheddar, pepper jack & Boursin cheeses with fruit, toasted pecans & gourmet crackers

large (serves 50-75) **149.95**

small (serves 35-40) **109.95**

HERB-GRILLED VEGETABLES

asparagus, zucchini, yellow squash, cremini mushrooms, carrots & red peppers

(serves 50-75) **139.95**

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OUR SERVICES

Pappas Catering is committed to excellence in serving you and your Guests. Our professional and experienced consultants are dedicated to helping you plan a memorable event with a personal touch. We will coordinate any combination of services, from menu and beverage selection, to seating, tents and décor.

The following details should be considered as you plan your event:

BUFFET STAFF & SERVICE

Pappas Catering offers buffet service. Our consultants will determine the quantity of staff needed based on your menu and event details. Menus presented in our brochure include buffet staff at no additional charge, based on the minimum Guest charge (see menus for minimums). Our buffet staff will:

- Set up, maintain & replenish menu items on the buffet
- Welcome Guests & assist in serving the buffet
- Break down & clean up the buffet serving area
If additional cleanup of the event premises is required, a fee will be added to your proposal

SERVING TIME

Menu prices include:

- 1½ hours of buffet serving time
- 1 to 1½ hours of setup time prior to buffet service, depending on event details

Extended buffet serving and setup times are also available. Additional setup time may be required by event facilities or to allow for wedding ceremonies and other programs. These charges, starting at \$75.00 per hour, will depend on the quantity of staff and will be added to your proposal.

BUFFET EQUIPMENT & DINNERWARE

Menu prices include:

- Buffet tables, linens & décor
- Buffet serving pieces & utensils
- Heavyweight disposable plates, flatware & napkins

ON-SITE GRILLING & COOKING

We take pride in serving only the highest quality, freshest food available. Our highly-trained cooks will grill, roast or sauté many of our menu items at your event, adding professionalism and excitement. We bring our wood-burning grills for on-site mesquite grilling, when possible. Our consultants will determine the quantity of cooks needed, based on your menu and event details. The on-site grilling fee will be added to your proposal.

BAR STAFF & SERVICE

Our bar packages are designed to combine value pricing and a variety of quality beverages. Bartenders are required when alcoholic beverages are provided by Pappas Catering. Our bartenders are TABC Certified. To ensure the safety of your Guests, we reserve the right to slow or cease service as needed. We will not serve alcoholic beverages to anyone under the age of 21. We reserve the right to ask for identification. Our consultants will determine the quantity of bartenders and/or cocktail staff needed, based on the size and duration of your event.

RENTALS & FINER TOUCHES

Pappas Catering is proud to partner with several outstanding rental and event companies. We can coordinate these for you, or we are happy to schedule and accompany you to appointments. Our consultants will determine the amount of rentals required for your event. Consider the following as you plan your event:

- Guest seating - *tables, chairs, linens*
- China, flatware, glassware
additional service staff is required with the use of china and will be added to your proposal.
- Entertainment
- Valet parking
- Centerpieces
- Tents & lighting
- Bartending, cocktailing, bussing, cake service

DELIVERY & TRAVEL FEES

Events within 30 miles of our location do not incur any additional delivery fees for menu and beverage services. We are happy to be a part of events outside this 30 mile radius and will add the appropriate travel fee to your proposal. If rentals are a part of your event detail, delivery and pick-up fees will be added to your proposal.

BOOKING YOUR EVENT

Two or three weeks is often sufficient time to plan an event. However, we recommend confirming your date with a deposit as soon as possible. Weekends and holidays require more advance notice.

DEPOSIT

A deposit of 50% of the event estimate is required to reserve an event date. The remaining balance is due five business days prior to the event date. Due to limited availability of dates, a portion of the deposit is non-refundable if the event date is cancelled. We accept Visa, MasterCard, Discover, American Express, Diner's Club, and personal or company checks.

GRATUITY

Gratuity is optional (not required or expected), and is suggested only when your expectations are exceeded.