



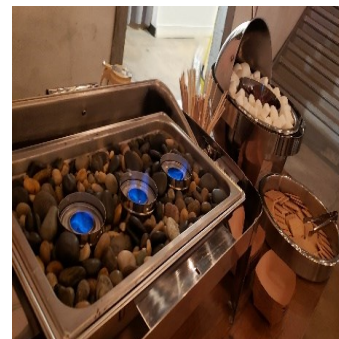
Let us make your event an AWESOME event!

Awesome Catering DFW has more than 11 years of experience working around the Metroplex, catering private parties, weddings, and corporate events.

Our food is made fresh with A grade quality, nothing frozen or coming out of a box.

Fresh vegetables, fresh fish and tender meats combined with homemade recipes and culinary arts skills, create the awesome food that we will provide for your event.

Our staff has been in the catering business for several years, this guarantees that your event will be handled with professionalism and a friendly attitude, ensuring success for your event.



Chef's Special Package

- Self-Serve drink station with cups, ice, iced tea, and water.
- Dinner menu as described in each package.
- Buffet line equipment is included, and staff will serve each guest.
- Cake will be cut and served on disposable plates with forks. Cake will be placed on cake table and is not passed.
- Hors d'oeuvres will be passed, unless otherwise stated, for cocktail hour.
- Event staff will be determined by your event size. Each staff member is \$262.50 for this package. Staff members will arrive 1 hour before event start time and work 5 hours of service.
- Plated dinner requires a china upgrade and additional staff.

Add-Ons and Rentals

- **Clear / White Disposables:** \$1.00pp- Clear or white disposable plates with clear, gold or silver silverware.
- **Buffet China Upgrade:** \$2.50 pp - China Dinner Plate and Pre-Rolled Silver Fork and Knife with White, Black, or Ivory cloth Napkin.
- **Simple China Upgrade:** \$4pp - China Dinner Plate, Pre-Rolled Silver Fork and Knife with White, Black, or Ivory cloth Napkin, and Glass Goblet for drink station.
- **Traditional China Upgrade:** \$6pp - China Dinner & Salad Plates, 2 Silver Forks and Knife, Glass Goblet, Gold or Silver Plastic Charger, Cloth Napkin, Pre-set Water Carafes on each table, and Pre-Set Salads.
- **Elegant China Upgrade:** \$9pp - China Dinner & Salad Plate, 2 Silver or Gold Forks and Knife, Glass Goblet, Glass Charger with Gold or Silver Rim, Cloth Napkin, Pre-set Water Carafes on each table, and Pre-Set Salads.
- Extra staff required according to event size.
- Extra service time is available upon request and is \$52.50 per hour per staff member. Certain rentals will be required that staff stay until the end of the event.



CHEF'S SPECIAL MENU

\$28.00 pp + tax, 10% gratuity, and delivery

CHOICE OF 2 APPETIZERS

Cream Of Jalapeno Shots (All-Time Favorite)

Best cream of jalapeno soup served in a shot glass with a grilled cheese bite.

Cajun Shrimp (New Item)

Blackened sauteed shrimp and Monterrey cheese skewer.

Spicy Meatballs (New Item)

Delicious homemade beef meatballs served with our Awesome spicy marinara sauce.

Mini Roast Beef Sliders

Sourdough bread sandwich with roast beef slices & chipotle mayo, and a pickle or tomato flag.

Italian Bruschetta (New Item)

Freshly diced tomatoes with roasted garlic, basil, and Italian herbs, served over a crispy crostini with a light balsamic demi-glaze.

Shrimp Ceviche

Small cocktail shrimp cooked with lime juice, tomatoes onions & cilantro, served in shot glasses.

Grilled Cheese Bites (All-Time Favorite)

Tomato basil cream soup served in a shot glass with a grilled cheese bite.

Sliced Beef Crostini (Award Winner)

Crispy crostini topped with thinly sliced Beef Carpaccio, spinach, cheese and our special sundried-tomato chimichurri.

Guacamole Bites (New Item)

Mini corn bowl filled with our creamy guacamole and topped with delicious, heat-free pico de gallo.

Mozzarella Skewers (Vegetarian Favorite)

Mozzarella cheese, cherry tomatoes, and basil on a stick with a great balsamic glaze.

BBQ Meatballs (New Item)

Beef meatballs seasoned with our homemade BBQ rub and scratch made BBQ sauce.

Barbeque Pulled Pork Crostini

Awesome pulled pork with our scratch made BBQ sauce, served over a crispy crostini.

Veggie Tostada (New Item) (Vegan)

Sweet corn, pineapple and black beans salsa over a mini corn bowl.



CHOICE OF 1 STATION

Smoked Gouda Mac and Cheese Bar (All-Time Favorite)

Smoked Gouda over penne pasta, served with toppings of your choice: Bacon, jalapenos, and panko.

Chicken Quesadillas

Best pulled chicken, melted cheese on a flour tortilla, served with Sour cream, jalapenos, and Spicy Salsa.
Made to order on our portable grill.

Build Your Own BBQ Sliders

Awesome pulled barbeque pork sliders, served with Spicy BBQ or Traditional BBQ sauce, pickles and jalapenos.

S'mores Station

Build your own s'mores! Hersey's chocolate, graham crackers and Marshmallows
Indoor or outdoor set up.

Floats (New Item)

Go back in time and enjoy Root Beer, Cream Soda, Dr. Pepper and Coca Cola over vanilla ice cream with toppings like chocolate syrup, cherries, and sprinkles.

Churros (Best of 2022)

Delicious churros served in mini glasses coated with cinnamon sugar and your favorite sauce: chocolate syrup, sweet milk or cajeta caramel.

Hot Cocoa Station \$3PP

Homemade hot cocoa with whole milk, served in disposable cups, with toppings of your choice like Mini Marshmallows, crushed peppermints, cinnamon, white chocolate chips and whipped cream.

Coffee Station \$2PP

Fresh brewed coffee served with half & half and French vanilla and sugars. Disposable cups with lids are included.



CHOICE OF 1 AWESOME ENTREE

Lemon Roasted Chicken (All-time Favorite)

Roasted chicken thighs and drumsticks, marinated in olive oil, Dijon mustard, herbs, spices, and lemon.

Italian Lasagna

Homemade lasagna with meat sauce topped with classic marinara sauce and cheese.

Grilled Chicken

Grilled chicken breast topped with diced tomatoes, cilantro and herb infused olive oil and lemon aioli.

Grilled Chicken Parmesan

Grilled chicken breast topped with classic marinara sauce and mixed parmesan and mozzarella cheeses.

Brisket Enchiladas

Pulled brisket, onion, and poblano pepper enchiladas, topped with our special jalapeno cream sauce and Monterrey cheese.

Gourmet Chicken (All-time favorite)

Prime Chicken breast topped with sundried tomatoes, mozzarella, and spinach cream sauce.

Poulet (Best of 2022)

Roasted herb crusted chicken breast, topped with sauteed mushrooms and a lemon Dijon sauce.

Butter garlic Top Sirloin

Add'l \$5pp

Grilled flap sirloin topped with our homemade roasted garlic herb butter.

Sliced Pepper Steak

Add'l \$5pp

Pepper & herb crusted steak, topped with Chirimol (lime/lemon radish pico de gallo)

VEGAN

Grilled Portobella

Portobella mushroom grilled to perfection topped with our unique lemon aioli.

SECOND ENTRÉE AVAILABLE FOR ADDITIONAL \$3 PP



CHOICE OF TWO SIDES

Signature Smoked Gouda Mac & Cheese (All-time favorite) *G

Delicious and creamy Smoked Gouda cheese sauce, slowly melted over penne pasta. Add \$1pp.

Garlic Mashed Potatoes

Made with real potatoes, butter, and fresh garlic.

Cilantro Rice

Infused rice with fresh chopped cilantro.

Fire Roasted Green Beans & Corn (New item)

Steamed fresh green beans topped with our roasted sweet corn.

Sweet Corn Rice (New item)

Traditional white rice cooked with sweet corn for an Awesome color and flavor.

Parmesan Roasted Potatoes (Best 2023)

Homemade roasted potatoes topped with olive oil and parmesan cheese.

Mixed Vegetables (All-time favorite)

Seasonal vegetables steamed and topped olive oil for rich flavor.

Green Beans Almandine

Sautéed fresh green beans with olive oil and sliced almonds.

Steamed Broccoli

Steamed broccoli cooked to perfection topped with our roasted garlic infuse.

Pasta Pomodoro *G

Penne pasta topped with our pomodoro sauce and fresh basil.

Corn on the Cob (New item)

Fresh cut corn grilled and baked with light butter.

**HOUSE SALAD WITH ITALIAN DRESSING
BREAD AND BUTTER
ICED TEA AND WATER**

**MOST ITEMS ARE VEGETARIANS AND GLUTEN FREE EXCEPT PASTAS(G=GLUTEN)
VEGETABLES ARE FRESH AND SEASONAL**



LATE NIGHT SNACKS

Individually Wrapped

\$7 per unit

Cheeseburger

Beef patty on a soft bun, topped with cheese, pickles, and mayo-mustard sauce.

BBQ Brisket Sandwich

Homemade BBQ Brisket with pickles and spicy BBQ Sauce.

Spicy Chicken Sandwich

Spicy chicken sandwich with mayo and shredded lettuce.