



MAKING MEALS MEMORABLE!

Awesome Catering DFW has more than 17 years of experience working around the DFW Metroplex catering weddings, private parties and corporate events.

Our food is made fresh with grade A quality ingredients, no frozen or boxed foods.

Fresh vegetables, fresh fish and tender meats combined with homemade recipes, create our awesome food.

Our staff are all certified which guarantees that your event will be handled with professionalism and a friendly attitude.



www.awesomelivingdfw.com

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Basic Menu Packages

- Clear Disposables: \$2pp - Clear or White Disposable plates and your choice of Clear, Gold or Silver disposable flatware.
- 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 \$275 for this package. Staff members will arrive at least 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

- **Buffet China Upgrade:** \$3pp - 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 \$55 per hour per staff member. Certain rentals will be required that staff stay until the end of the event.



Basic Menu Packages

This menu will include one package below, iced tea & water, and cake cutting.

\$20.99 per person + Tax, 13% Gratuity and Delivery Fee.

AMERICAN PACKAGES

Lemon Roasted Chicken

Roasted chicken thighs and drumsticks, marinated for over 24 hours, with our Awesome lemon aioli served with parmesan roasted potatoes, mixed veggies, house salad with ranch dressing, bread, and butter.

Grilled Blackened Chicken

Grilled chicken breast with our homemade blackened seasoning topped with our creamy fontina sauce served with garlic mashed potatoes, roasted broccoli, house salad with balsamic vinaigrette, bread, and butter.

Bourbon Chicken

Grilled chipotle chicken topped with our homemade bourbon glaze served with herb roasted potatoes, mixed veggies, salad with balsamic vinaigrette dressing, bread, and butter.

ITALIAN PACKAGES

Traditional Pasta Bar

Penne pasta served with your guests' choice of grilled sliced blackened chicken or beef meatballs, homemade Pomodoro marinara sauce or fontina alfredo cream sauce and cheese and served with our house salad with balsamic vinaigrette and garlic bread sticks.

Italian Dinner

Lasagna Bolognese and grilled chicken parmesan topped with homemade pomodoro marinara sauce and cheese and served with roasted garlic broccoli, House salad with Italian vinaigrette and garlic bread sticks.

TEX-MEX PACKAGES

Crispy Taco Bar

Best pulled chicken crispy taco and Awesome ground beef crispy taco served with homemade cilantro rice and refried beans served with toppings like sour cream, Mexican cheese blend, lettuce, pico de gallo, and roasted salsa.



Mexican Dinner

Best pulled chicken & cheese enchilada, brisket & cheese enchilada, and cheese enchilada topped with our Awesome ranchero sauce served with homemade cilantro rice, refried beans and chips and salsa.

MEXICAN PACKAGES

Taco Bar

3 Corn Tortillas with 3 Meats (Pulled chicken (Tinga), beef brisket and Pastor pork) served with Homemade cilantro rice, refried beans and served with toppings like limes, cilantro, pickled onions and jalapenos, avocado sauce, and roasted salsa.

Puerco en Salsa Roja Dinner

Best Pork with our Awesome ranchero sauce, served with Homemade cilantro rice, refried beans, corn and flour tortillas and chips and salsa.

Cancun Cordon Blue

Chicken breast stuffed with ham and pepper jack cheese and topped with our best light spicy chipotle cream sauce and served with Homemade cilantro rice, refried beans, house salad with ranch, bread and butter.

TEXAN BBQ PACKAGES

2 Meats 2 Sides

Pecan Smoked Sausage and BBQ Smoked chicken thighs marinated for over 24 hours served with garlic mashed potatoes and our house salad with Ranch, bread, butter, BBQ Sauce, pickles and jalapenos.

Texas 2 Step

Pecan Smoked Sausage and BBQ Pulled Pork marinated for over 24 hours, gold mac and cheese and potato salad, bread, butter, BBQ Sauce, pickles and jalapenos.

Mediterranean PACKAGE **(\$25PP)**

Mediterranean Grilled Chicken Breast

Chicken breast marinated in olive oil, lemon juice, oregano, garlic and paprika along with basmati rice flavored with turmeric, cloves, cinnamon and cardamom. Served with pita, hummus and a Greek salad consisting of cucumbers, tomatoes, red onion, olives and feta cheese.



COCKTAIL HOUR ADD ONS

STATIONARY

Chips and Queso

Homemade spicy queso served with our roasted fire salsa and corn tortilla chips.
\$3PP

Fresh Fruit and Cheese

Board served with fresh fruit, (Grapes, cantaloupe, and pineapple), assorted crackers and cheese
\$3PP

Mexican Charcuterie Board

Cold cuts, chicharrons, cucumbers, jicama, Awesome white queso and traditional spicy yellow queso, fine cheeses, crackers and nuts, guacamole, spicy ranch dip, veggies, and fresh fruit.
(NO REPLENISHMENT)
For 100 Guests \$375 for 200 \$750.00

Texan BBQ Board

Assorted smoked sausages, chips with smoked jalapeno white queso, fine cheese, crackers and nuts, assorted BBQ sauce and dips, pickled jalapenos, pickles, jalapeno corn casserole, veggies, and fresh fruit.
(NO REPLENISHMENT)
For 100 Guests \$375 for 200 \$750.00

Ultimate Charcuterie Board

Assorted cold cuts (Prosciutto/Salami), olives, fine cheeses, assorted nuts and jellies, bread, crackers, fresh veggies, and fresh fruit.
(NO REPLENISHMENT)
For 100 Guests \$350 for 200 \$750.00



FOOD STATIONS

\$9 each PP. Stations may have special requirements and are not suitable for all locations.

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

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

Quesadilla Bar

Made to order on our portable grill. Pulled Chicken and pulled beef brisket, melted cheese on a flour tortilla, served with sour cream, guacamole, jalapenos, and spicy salsa.

Elotes / Corn in a cup (New Item)

Mexican street corn station, served with your options of mayo, crema, lime, parmesan cheese, hot sauce, and crushed Flaming Hot Cheetos, Takis, or Cool Ranch Doritos.

Volcano Street Tacos (Best of 2025)

Al pastor pork and pulled chicken, marinated, and served on a corn tortilla with mixed cheese, served with avocado sauce, salsa, limes, cilantro, and onions.

Nacho Bar

Fried tortilla chips topped with homemade spicy queso, with different toppings like: ground beef chilly, pulled chicken, guacamole, pico de gallo, jalapenos, sour cream, and blended cheese.

Build Your Own BBQ Pork Sliders (Best Of 2025)

Awesome pulled barbecue pork sliders, served with Spicy BBQ or Traditional BBQ sauce, pickles and jalapenos, mustard, spicy mayo, and potato chips. Substitute beef brisket for \$3PP.

Crepes

Choose between Savory or Sweet!

SAVORY TOPPINGS

Spinach, mushrooms, shrimp, grilled chicken, blended cheese, topped with our fontina alfredo sauce.

SWEET TOPPINGS

Caramel sauce, crushed caramelized pecans, bananas or cinnamon apples.



DESSERT STATIONS

\$9 each PP. Stations may have special requirements and are not suitable for all locations.

S'mores Station (Best Seller for Weddings)

Build your own s'mores! Hershey's chocolate, graham crackers and marshmallows.

Crème Brûlée Station

Individual homemade Crème Brûlée, flamed at your guest's request, served with strawberries, blueberries, crushed Oreos, chocolate and caramel syrups.

Cookies and Ice Cream (New Item)

Cookies: Chocolate Chips, White chocolate Macadamia, Sugar, and Snickerdoodle.

Ice Cream: Chocolate and Vanilla

Churros (Best of 2024)

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

Floats

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.

Pretzel Bites (New Item)

Pretzel bites served in small cups, with your guest choice of chocolate syrup, sweet milk, cajeta caramel and cinnamon sugar.

Hot Cocoa Station \$4PP

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 \$3PP

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



MINI DESSERTS

\$4PP

Mousse Shot

Shot glass filled with chocolate or strawberry mousse.

Assorted Cookies

Homemade chocolate chip, sugar, oatmeal, and peanut butter cookies.

Brownie cuts (New item)

Sweet and chewy brownies topped with white chocolate sauce.

FULL SIZE DESSERTS

\$6PP

Torched Pineapple (Vegan)

Fresh cut pineapple, torched with sugar and cinnamon, served with fresh berries.

Cobbler

Traditional cobbler, choice of peach or apple.

Cheesecake

Delicious cheesecake topped with our homemade strawberry sauce.

Sopapilla Cheesecake (Best of 2024)

Delicious cheesecake topped with our cinnamon sugar and raw honey.

Chocolate Cake

Triple chocolate cake with chocolate mousse filling.

Tiramisu

Traditional Italian dessert cake with mascarpone and coffee flavors



LATE NIGHT SNACKS

Individually wrapped \$7PP

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.