



Let us make your event an AWESOME event!

Awesome Catering DFW has more than 10 years of experience working around the Metroplex, catering private parties, weddings, and corporate events.

Our food is made fresh with an 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.





Drop Off Menu for Lunch Only

This menu will include, 1 entree, 1 side, salad with 1 dressing, Cookies or mini dessert, bread & butter, Everything individual Packaged, for each guest. **\$16 pp** + Tax, and Delivery.

Add Second Awesome entrée for \$3 pp, each guest will get both entrees Add extra side for \$2 ea.

Chicken Options

Grilled Chicken (All-time Favorite)

Fresh chicken breast grilled and topped with diced tomatoes and cilantro and herb infused olive oil and lemon sauce.

Gourmet Chicken (Best Seller)

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

Poblano chicken (New Item)

Grilled chicken breast topped with roasted poblano cream sauce and fresh Pico de Gallo (No jalapenos).

Sweet & Spicy Chicken (New Item)

Grilled chicken breast topped with our Awesome honey spicy mango chutney.

Cajun Grilled Chicken (New Item)

Cajun seasoned marinated for 24 hours chicken breast, slowly roasted to perfection topped with aioli.

Grilled Chicken Parmesan (Best 2020)

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

Italian Roasted Chicken (New Item)

Italian roasted herb crusted chicken breast topped with lemon caper white wine garlic cream sauce.

Blackened Chicken Fontina

Slightly spicy Chicken breast topped with our special sherry Fontina Alfredo cheese cream sauce.

Caribbean Grilled Chicken

Grilled citrus Marinated chicken breast, topped with diced pineapple, tomatoes onions and cilantro, with a pineapple and honey sauce.



Pork Options

Chipotle Crust Pork Tenderloin (All-time favorite)

24 Hours marinated pork tenderloin with chipotle and spices, grilled and thin sliced, served with light

Pork Chop (New Item)

Traditional pan-fried bone in pork chop, cooked to perfection with Rosemary and herbs topped with caramelized onions.

Herb Crusted Pork

Roasted herb crusted boneless pork tenderloin served with Madeira demi-glaze.

Chutney Pork Tenderloin (New Item)

Citrus Marinated Pork Tenderloin served with a Homemade Sweet & Spicy pineapple/mango chutney.

Pork Blanc (New Item)

Herb crusted Pork tenderloin topped with our mushroom onion white wine cream sauce.

Beef Options

Italian Lasagna (All-time favorite)

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

Bourguignon Pot Roasted Add \$1 pp

Roasted Beef with carrots and celery slowly cooked with a Burgundy Reduction.

Red Carne Asada Add \$1 pp

Slowly cooked Angus beef, topped with our special Ranchero Sauce, topped with cilantro.

Jack Daniels Brisket (New Item) Add \$2 pp

Angus Beef Brisket 24 hours marinated with bourbon & herbs, topped with awesome Jack Daniels Glaze

Butter garlic Top Sirloin (New Item) Add \$4 pp

Grilled Flap Sirloin topped with the best roasted garlic butter herb sauce.

Sliced Pepper steak (Best seller of 2021) Add \$4 pp

Pepper & Herbs crusted steak, topped with Chirimol (lime/lemon radish Pico de Gallo)



Vegetarian options

Manicotti

Pasta tubs filled with ricotta cheese, topped with our best pesto cream sauce

Vegetarian Pancit

Traditional Filipino dish with rice noodles, assorted vegetables with traditional Filipino Flavors served with salad and bread.

Cheese Tortellini

Small pasta filled with ricotta, mozzarella and parmesan cheese, topped with roasted garlic sautéed broccoli and our special fontina sauce.

Vegan Option (Gluten Free as well)

Vegetable Bowl (All-time favorite)

Sautéed Spinach, sundried tomatoes, Mushrooms and garlic, over a bed or roasted Potatoes.



Sides

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

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

Roasted Green Chile Grits (New Item)

Slowly roasted jalapenos cooked to perfection with our awesome grits.

Garlic Mashed Potatoes

Made with fresh potatoes and real butter to make our best homemade Garlic mashed potatoes.

Loaded Mac and Cheese (New Item)

Melted White cheddar with roasted jalapeno, corn and crispy bacon. Add \$1pp

Cilantro Rice

Infused rice with fresh chopped cilantro. Great and fresh flavor.

Fire Roasted green Beans & Corn (New item)

Steam fresh green beans topped with our roasted sweet corn.

Sweet Corn Rice (New item)

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

Parmesan Roasted Potatoes (Best 2021)

Homemade roasted potatoes topped with olive oil and parmesan cheese.

Mexican Corn Casserole (New Item)

Mexican street flavor corn, with light cream, and cotija cheese, served with fresh cilantro.

Texan Shiner Borracho Beans

Delicious beans cooked slowly with shiner beer, smoked bacon & sausage.

Sesame Green Beans (New Item)

Steam fresh green beans topped with sesame seed and a light honey soy sauce.

Red Roasted Potatoes

Classic American roasted red potatoes with rosemary and olive oil.

Mexican Poblano Potatoes (New Item)

Roasted poblano and onions cooked to perfection with awesome russet potatoes.

Creamy Corn Casserole (New item) *G

Sweet corn cooked with cream and cheese, delicious southern side.

Twice Baked Potato

Tasty potato shell mixed with cheese garlic mashed potatoes Add \$1pp



Butter garlic Potatoes (New Item)

Thick cut potatoes topped with our homemade garlic and herbs butter.

Honey Citrus Almond Cole Slaw (New item)

American traditional Cole slaw with a great honey and citrus flavor and topped with almonds for extra crunch touch

Corn on the Cob (New item)

Fresh cut corn grilled and baked with light butter.

BBQ Beans (New Item)

Special recipe slowly cooked pinto beans, with smoked sausage and a dash of our spicy BBQ Sauce.

Mixed Vegetables

Seasonal vegetables, steamed and topped olive oil for rich flavor

Fried Plantains

Traditional Caribbean sweet plantains lightly fried and finished on the oven.

Green Beans Almandine (All-time favorite)

Sautéed fresh green beans with olive oil and sliced almonds

Steam Broccoli

Steam broccoli cooked to perfection topped with roasted garlic infuse

Polenta Cake (New item)

Delicious polenta mixed with parmesan cheese and fresh parsley. Add \$1pp

Grilled Asparagus (Best for plated dinners)

Grilled Asparagus with simple seasoning roasted garlic and olive oil Add \$1pp

Penne Alfredo *G

Italian favorite. Creamy Alfredo sauce over penne pasta.

Pasta Pomodoro *G

Penne pasta topped with our pomodoro sauce and fresh basil.

Southern Creamy Corn (New item)

Sweet corn cooked with bell peppers, parmesan cheese and cream, just delicious.

Caramelized green beans (New item)

Steam green beans topped with our unique caramelized onions.

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



Sandwiches and Burgers

Build your own Sandwich

Cold cuts 1/3 Smoked ham, 1/3 Smoked Turkey and 1/3 Roasted Beef, assorted bread, vegetables and toppings, cookies, fresh fruit cup, bottled water, and individual bag of potato chips. **\$13 pp+** Tax, and Delivery.

Build your own Burger

Premium beef burgers or grilled chicken breast, with delicious bread, assorted cheese, vegetables and toppings, cookies, fresh fruit cup, bottled water, and individual bag of potato chips. **\$15 pp+** Tax, and Delivery.

Wraps

All the wraps packed individually, include bottled water, cookies, Fruit and potato chips **\$15 pp+** Tax, and Delivery.

Caesar

Grilled marinated chicken, romaine lettuce, tomatoes, red onions, avocado, mozzarella and parmesan cheese with Caesar dressing.

D-light

Marinated chicken, spinach, strawberries, sliced almonds, tomatoes, avocado, feta cheese, served with raspberry vinaigrette.

Salads

Salads will be individual package, include a water bottle, choice of dressing and cookies **\$15 pp+** Tax, and Delivery.

Texas Caesar salad

Romaine lettuce, croutons, Roasted corn, Bacon bites, parmesan cheese, with lightly spicy Caesar dressing and topped with Lemon grilled chicken. Add shrimp for \$3 pp

Cobb Salad

Lettuce, grilled chicken, smoked ham, bacon, boiled eggs, tomatoes, avocado, romaine lettuce, bleu cheese served with ranch dressing. Add shrimp for \$3 pp

Southwestern Salad

Roasted corn, fresh avocado, tomatoes, Smoked Bacon, and blackened grilled chicken, mixed cheese over spinach served with Chipotle Ranch. Add shrimp for \$3 pp



Mini Desserts \$3pp

Mousse Shot

Shot glass filled with Chocolate, Espresso, Strawberry, Passion Fruit or Mango mousse.

Cheesecake Bites (All-time Favorite)

Cheesecake in bite size, infused with Cajeta Caramel sauce, lemon or Vanilla.

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 \$4pp

Torched Pineapple (Best 2020) (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

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

Baked Peaches (Vegan)

Fresh peaches, slowly oven roasted topped with strawberry preserves and mint leave decoration.