



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.





BBQ and Mexican Packages

- Clear Disposables: \$3pp - 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:** \$4pp - China Dinner Plate and Pre-Rolled Silver Fork and Knife with White, Black, or Ivory cloth Napkin.
- **Simple China Upgrade:** \$5pp - 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:** \$7pp - 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:** \$10pp - 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 \$60 per hour per staff member. Certain rentals will be required that staff stay until the end of the event.



AWESOME MEXICAN MENU

Classic Mexican Menu

This menu includes chips, spicy queso, and salsa for cocktail hour.

Angus beef and chicken fajitas, topped with bell peppers and onions and served with cilantro rice, refried beans, avocado salsa, jalapenos, salsa, cheese, sour cream, and flour and corn tortillas.

\$25.00 per person + Tax, 13% Gratuity, and Delivery

Ultimate Mexican Menu

This menu will include a mini nacho bar with homemade ground beef chili, spicy queso, jalapenos and sour cream for cocktail hour.

Angus beef and chicken fajitas, topped with bell peppers and onions, served with 1 cheese enchilada with chipotle cream sauce, cilantro rice, refried beans, avocado salsa, jalapenos, salsa, cheese, sour cream, and flour and corn tortillas.

\$30.00 per person + Tax, 13% Gratuity and Delivery

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 \$400 for 200 \$750.00



Awesome BBQ Menu

Classic BBQ Menu

This menu will include a fresh fruit and cheese display for cocktail hour.

Your choice of two meats (smoked brisket, pulled pork, chicken breast, or smoked sausage) topped with our traditional BBQ sauce, and served with potato salad, relish tray, Awesome mac and cheese, shiner beans, and bread.
+\$3pp for smoked brisket

\$25.00 per person + Tax, 13% Gratuity and Delivery

Ultimate BBQ Menu

This menu will include BBQ Meatballs and Corn Tamale bite.

Your choice three meats (smoked brisket, pulled pork, chicken breast, or smoked sausage) topped with our traditional BBQ sauce, and served with potato salad, relish tray, Awesome mac and cheese, shiner beans, citrus honey almond coleslaw (or green beans), and bread.
+\$3pp for smoked brisket

\$30.00 per person + Tax, 13% Gratuity and Delivery

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 \$400 for 200 \$750.00



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! Hersey's chocolate, graham crackers and marshmallows.

Crème Brulee 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