



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.



Classic and Ultimate Packages

- 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 servers 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 \$200 for this package. Staff members will arrive 1 hour before ceremony start time and work 4 hours of service and clean up.
- Plated dinner requires China upgrade and additional staff.

Add-Ons and Rentals

- **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 servers required according to event size.
- Extra service time is available upon request and is \$50 per hour per server. Certain rentals will be required that staff stay until the end of the event.



HORS D'OEUVRES MENU

\$4 each PP. Appetizers may have special requirements and are not suitable for all locations.

Cream of Jalapeno Shots (All-time favorite)

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

Bacon Marmalade Crostini

Crispy crostini topped with Mascarpone cheese and our Awesome Homemade Smoked Bacon Marmalade.

Sweet and Spicy Shrimp Kebabs (Best seller Summer 2022)

Sautéed Shrimp Kebab topped with our delicious honey and spicy BBQ sauce, chopped fresh chives and sesame seeds.

Spicy Meatballs (Best Seller Of 2022)

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

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.

Honey BBQ Chicken (New Item)

Honey chicken marinated with our spicy herb rub, topped with our special homemade BBQ Sauce.

Mini Roast Beef Sliders

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

Sweet Prosciutto Bite

Crostini topped with Mascarpone cheese, fig jelly, and delicious Prosciutto.

Margherita Pizza (New Item)

Bite size pizza with fresh Mozzarella, tomatoes, and topped with light pesto sauce.

Shrimp and Grits (New item)

Sauteed Blackened shrimp over homemade cheese grits and topped with chives. Served in mini bamboo boat.

Grilled Cheese Bites (All-Time Favorite)

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

Roasted Bell Pepper Hummus

Homemade roasted bell pepper hummus served with small pita bread. (Stationary only)



Shrimp Tostada (Best of 2022)

Mini tostada topped with avocado mousse, Cajun shrimp, and light Mexican crema.

Corn Tamale Bite (New Item)

Mexican style corn cooked with light butter topped with queso fresco, crema and fresh cilantro.

Fruit and Cheese

Fresh seasonal fruit skewers and assorted cheese served with crackers.

Greek Bites (New Item)

Small chicken breast seasoned with Mediterranean herbs, topped with tzatziki sauce on pita bread.

Shrimp Ceviche (Summer Favorite)

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

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.

Spinach and Artichoke Dip

Homemade dip, with fresh spinach and artichokes, served with tortilla chips. (Stationary only)

Smoked Salmon (New Item)

Sliced smoked salmon served with Mediterranean herb cream cheese over a sliced cucumber.

BBQ Meatballs (New Item)

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

Lasagna Bite

Homemade mini lasagna Bolognese serve with homemade marinara sauce, cheese and basil.

Empanada Bite (Best of fall 2022)

Homemade empanada tortilla, fried and topped with our best sofrito Colombian style ground beef.

Barbeque Pulled Pork Crostini (Texan favorite)

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



Shrimp Scampi Skewers

Sauteed shrimp skewer topped with freshly made white wine garlic sauce.

Chicken Quesadillas

Flour tortillas stuffed with shredded chicken cooked with small, diced onions & peppers in a light tomato sauce, served with homemade salsa. (Stationary only)

Million Dollar Bacon (Best of 2021)

Apple smoked bacon seasoned with our delicious spicy Korean rub and topped with real maple syrup.

Cajun Shrimp (New Item)

Blackened sauteed shrimp and Monterrey cheese skewer.

Veggie Tostada (New Item) (Vegan)

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

Orange Chicken (New Item)

White rice topped with our crispy orange chicken bite, served in a mini bamboo boat.

Argentinian Choripan (New Item)

Crispy crostini topped with Argentinian chorizo with our special sundried-tomato chimichurri..

ADD \$1 TO PICK 1 OF THESE SPECIALTY HORS D'OEUVRES AS PART OF YOUR SELECTION.

Center Cut Bite (Best Seller of 2021)

Center cut sirloin and wild mushroom skewers over Beef demi-glaze.

Italian Antipasto Skewer (New Item)

Olive, cherry tomato, buffalo mozzarella, salami, and basil, topped with olive oil and fresh pepper.

Bacon Wrapped Shrimp

Shrimp wrapped in smoked hickory bacon stuffed with jalapenos and cheese.

Rumakies (All-Time Favorite)

Diced chicken and pepper-jack cheese rolled together with a bacon strip, baked, and served on a skewer.

Mini Brisket Taco (New Item)

Homemade brisket, served over a mini corn tortilla on a bamboo boat, topped with avocado sauce, queso fresco, sliced fresh jalapeno on the side and lime.

Mini Crawfish Etouffee (New Item)

Shot glass served with white rice and topped with our homemade crawfish & shrimp etouffee.



CHARCUTERIES

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 \$300 for 200 \$600.00

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 \$350 for 200 \$700.00

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 \$350 for 200 \$700.00



STATIONS

\$8 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.

Louisiana Bowls (New Item)

Awesome white rice with your guest choice of homemade chicken and andouille sausage gumbo, or crawfish & shrimp etouffee. Garlic Bread available for an additional \$1PP.

Volcano Street Tacos (Best of 2022)

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

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 2021)

Awesome pulled barbeque pork sliders, served with Spicy BBQ or Traditional BBQ sauce, pickles and jalapenos, mustard, spicy mayo, and potato chips. Substitute beef brisket for \$2PP.

Fried Rice Station (New Item)

Little Asian take-out boxes, filled with fried rice, topped with our homemade orange chicken. Served with chopsticks, soy sauce, siracha and duck sauce.

Crepes

Choose between Savory and 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

\$8 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
Indoor or outdoor set up.

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 2022)

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 \$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.



LATE NIGHT SNACKS

Individually wrapped \$5 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.

Breakfast Burritos

(1) Bacon, egg, and cheese and (1) potato, egg and cheese burritos.

Spicy Chicken Sandwich

Spicy chicken sandwich with mayo and shredded lettuce.

SPECIALTY SALADS

Add \$2PP

Texan Caesar Salad (New Item)

Lightly spicy Caesar salad mix with bacon bits, roasted corn, and parmesan cheese.

Caprese Salad

Buffalo Mozzarella, basil, tomatoes, olive oil and balsamic glaze.

Spring Salad

Mixed lettuce, served with strawberry, almonds, bleu cheese, and dressed with a raspberry vinaigrette.

Summer Salad

Fresh-cut watermelon, arugula, feta cheese, asparagus & caramelized cashews, and dressed with a blood orange vinaigrette.

Fall Salad

Mixed greens, dried cranberries, feta cheese, caramelized walnuts, heirloom tomatoes, and dressed with a French dressing.

MINI DESSERTS

\$3PP

Mousse Shot

Shot glass filled with chocolate or strawberry mousse.

Cheesecake Pops (New Item)

Bite size cheesecake topped with cajeta caramel sauce.

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

\$5PP

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 2022)

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 leaf decoration.