



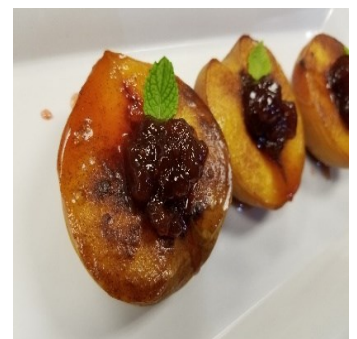
Let us make your event an AWESOME event!

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.



Basic Menu 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 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 \$250 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

- **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 \$50 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, all disposables, and cake cutting.
\$20.99 per person + Tax, 10% Gratuity and Delivery.

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 serve 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.



COCKTAIL HOUR ADD ONS

STATIONARY

Chips and Queso

Homemade spicy queso served with our roasted fire salsa and corn tortilla chips.

\$3 pp

Fresh Fruit and Cheese

Board served with fresh fruit, (Grapes, cantaloupe, and pineapple), assorted crackers and cheese

\$3 pp

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