



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.awesomecateringdfw.com

Contact us: (817) 200-6355 or (817) 305-1173
2205 W Division St. Suite A3/A5 Arlington TX 76012

info@awesomecateringdfw.com

Chef's Special Package

- 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.

CHEF'S SPECIAL MENU

\$28.00 pp + tax, 13% gratuity, and delivery

CHOICE OF 2 APPETIZERS

(1.5 pieces per person)

Cream Of Jalapeno Shots (All-Time Favorite)

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

Cajun Shrimp (New Item)

Blackened sauteed shrimp and Monterrey cheese skewer.

Spicy Meatballs

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

Mini Roast Beef Sliders

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

Italian Bruschetta (New Item)

Freshly diced tomatoes with roasted garlic, basil, and Italian herbs, served over a crispy crostini with a light balsamic glaze.

Shrimp Ceviche

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

Grilled Cheese Bites (All-Time Favorite)

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

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.

BBQ Meatballs

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

Barbeque Pulled Pork Crostini

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

Veggie Tostada (Vegan)

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

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CHOICE OF 1 STATION

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

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

Chicken Quesadillas

Best pulled chicken, melted cheese on a flour tortilla, served with Sour cream, jalapenos, and Spicy Salsa.
Made to order on our portable grill.

Build Your Own BBQ Sliders

Awesome pulled barbeque pork sliders, served with Spicy BBQ or Traditional BBQ sauce, pickles and jalapenos.

S'mores Station

Build your own s'mores! Hersey's chocolate, graham crackers and Marshmallows
Indoor or outdoor set up.

Floats (New Item)

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.

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.

Hot Cocoa Station

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

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

CHOICE OF 1 AWESOME ENTREE

Lemon Roasted Chicken (All-time Favorite)

Roasted chicken thighs and drumsticks, marinated in olive oil, Dijon mustard, herbs, spices, and lemon.

Italian Lasagna

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

Grilled Chicken

Grilled chicken breast topped with diced tomatoes, cilantro and herb infused olive oil and lemon aioli.

Grilled Chicken Parmesan

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

Brisket Enchiladas

Pulled brisket, onion, and poblano pepper enchiladas, topped with our special jalapeno cream sauce and Monterrey cheese.

Gourmet Chicken (All-time favorite)

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

Poulet (Best of 2023)

Roasted herb crusted chicken breast, topped with sauteed mushrooms and a lemon Dijon sauce.

Butter garlic Top Sirloin

Additional \$5pp

Grilled flap sirloin topped with our homemade roasted garlic herb butter.

Sliced Pepper Steak

Additional \$5pp

Pepper & herb crusted steak, topped with Chirimol (lime/lemon radish pico de gallo)

VEGAN

Grilled Portobella

Portobella mushroom grilled to perfection topped with our unique lemon aioli.

SECOND ENTRÉE AVAILABLE FOR AN ADDITIONAL \$4 PP

CHOICE OF TWO SIDES

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

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

Garlic Mashed Potatoes

Made with real potatoes, butter, and fresh garlic.

Cilantro Rice

Infused rice with fresh chopped cilantro.

Fire Roasted Green Beans & Corn (New item)

Steamed fresh green beans topped with our roasted sweet corn.

Sweet Corn Rice (New item)

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

Parmesan Roasted Potatoes (Best of 2025)

Homemade roasted potatoes topped with olive oil and parmesan cheese.

Mixed Vegetables (All-time favorite)

Seasonal vegetables steamed and topped olive oil for rich flavor.

Green Beans Almandine

Sautéed fresh green beans with olive oil and sliced almonds.

Steamed Broccoli

Steamed broccoli cooked to perfection topped with our roasted garlic infuse.

Pasta Pomodoro *G

Penne pasta topped with our pomodoro sauce and fresh basil.

Corn on the Cob (New item)

Fresh cut corn grilled and baked with light butter.

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**

SPECIALTY SALADS

Add \$3 PP

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



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 \$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 \$375 for 200 \$700.00

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 \$650.00



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.