



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.





Classic and Ultimate Packages

- 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.



CLASSIC MENU

This menu will include 2 Hors d'oeuvres, 1 entrée from the Classic menu, 2 sides, house salad with dressing, bread & butter, iced tea & water, all disposables, and cake cutting.

\$31.00 per person + Tax, 13% Gratuity and Delivery.

ADD SECOND CLASSIC ENTRÉE FOR \$4 PP, EACH GUEST WILL RECEIVE BOTH ENTREES

CHICKEN

Grilled Chicken (All-time Favorite)

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

Gourmet Chicken (Best Seller)

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

Poulet (Best of 2024)

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

Grilled Chicken Parmesan (Best of 2025)

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

Adobo Chicken

Grilled chicken breast marinated with chipotle adobe seasoning topped our spicy cream sauce.

Italian Cordon Bleu (New Item)

Chicken breast stuffed with Prosciutto and mozzarella, topped with our garlic cream sauce.

Fresco Enchiladas (New Item)

Chicken enchiladas topped with our special roasted jalapeno cream sauce and best queso fresco.

Chicken Diane

Grilled chicken breast with our delicious Diane brandy cream sauce, with sautéed mushrooms and onions.



Blackened Chicken Fontina

Slightly spicy chicken breast topped with our special sherry fontina alfredo cheese cream sauce.

Italian Roasted Chicken (New Item)

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

Caribbean Grilled Chicken

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

PORK

Chipotle Crust Pork Tenderloin (All-Time Favorite)

24 hour marinated pork tenderloin with chipotle and spices, grilled and thinly sliced, served with our signature Jack Daniel's glaze.

Herb Crusted Pork

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

Pork Blanc (New Item)

Herb crusted pork tenderloin topped with our mushroom, onion, white wine, and cream sauce.



SEAFOOD

Sautéed Shrimp (New Item)

Shrimp sautéed with roasted garlic butter, served with our white wine marinara sauce.

Southern Tilapia

Lightly blackened tilapia, pan seared and served with a light lemon cream sauce.

Blackened Shrimp (New Item)

Blackened shrimp sautéed with shallots, garlic, and mushrooms, with lemon light sauce.

BEEF

Italian Lasagna (All-Time Favorite)

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

Bourguignon Pot Roast

Roast beef with carrots and celery, slowly cooked with a burgundy reduction.

Mango Infused Brisket

Add \$1 PP

Angus beef brisket, marinated for 24 hours with our mango infusion, slowly smoked to perfection, topped with our mango sweet and sour glaze.

Brisket Enchiladas (New Item)

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

Red Carne Guisada

Slowly cooked Angus beef, topped with our special ranchero sauce, topped with cilantro.

Jack Daniels Brisket (Best Seller 2025)

Add \$1 PP

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



VEGETARIAN

Manicotti

Manicotti filled with ricotta cheese, topped with our best pesto cream sauce.

Cheese Tortellini

Tortellini filled with ricotta, mozzarella, and parmesan cheeses, served with roasted garlic sautéed broccoli and our special fontina sauce.

VEGAN OPTION

GLUTEN FREE

Vegetable Plate (All-Time Favorite)

Sautéed spinach, sundried tomatoes, mushrooms and garlic, over a bed of roasted potatoes.

Grilled Portobella

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



ULTIMATE MENU

This menu will include, 3 hors d'oeuvres, 1 entrée from the Ultimate Menu or 2 entrees from Classic Menu, 2 sides, house salad with dressing, bread & butter, iced tea, & water, all disposables, and cake cutting.

\$35.00 per person + Tax, 13% Gratuity and Delivery.

ADD SECOND ULTIMATE ENTRÉE FOR \$5 PP. EACH GUEST WILL BE RECEIVED BOTH ENTREES.

Butter Garlic Top Sirloin (All-Time Favorite)

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

Roasted Poblano Corn Steak

Best flap sirloin steak sliced and topped with our new roasted poblano sweet corn cream sauce.

Top Sirloin

Grilled flap sirloin topped with the special sundried-tomato chimichurri.

Diane Sirloin

Grilled sirloin slowly cooked with our delicious Diane brandy sauce, with sautéed mushrooms and onions.

Port Wine Sauce Sirloin

Grilled sliced sirloin served with a homemade port wine sauce and mushrooms.

Coffee Rub Sirloin (New Item)

Grilled sliced sirloin marinated with our homemade coffee rub, served with Dr. Pepper caramelized onions.

Salmon and Shrimp 6 Oz.

Grilled salmon topped with sautéed shrimp in our greatest lemon butter white wine sauce.

Sliced Pepper steak (Best seller of 2024)

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

Center Cut Fillet (Carving Station) (Market Price)

Marinated over 24 hours with blended herbs, charbroiled and finished in the oven, served medium rare, with our beef creamy reduction.



SIDES

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

Delicious and 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 real potatoes, butter, and fresh garlic.

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.

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 2022)

Homemade roasted potatoes topped with olive oil and parmesan cheese.

Mexican Corn Casserole (New Item)

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

Sesame Green Beans (New Item)

Steamed 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.

Corn on the Cob (New item)

Fresh cut corn grilled and baked with light butter.

Mixed Vegetables

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.

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)

Steamed 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**



HORS D'OEUVRES MENU

\$5 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 2024)

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

Spicy Meatballs

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.

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 (Veg Option)

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



Shrimp Tostada (Best of 2023)

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.

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 2023)

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 2023)

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.

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 2023)

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

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.



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.



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 \$350 for 200 \$650.00

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 \$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



STATIONS

\$9 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.

Volcano Street Tacos (Best of 2024)

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

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 2023)

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.

Crepes

Choose between Savory or 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

\$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 \$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.



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 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 \$7 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.

Spicy Chicken Sandwich

Spicy chicken sandwich with mayo and shredded lettuce.