## MESQUITE GRILLED FAJITAS

This menu includes rice, frijoles a la charra, grilled onions, guacamole, pico de gallo, hand- made flour tortillas, tortilla chips & fresh roasted salsa. Add cheese & sour cream for $1.95 per Guest. Prices include the buffet staff and on-site grilling.

| | *PER GUEST* |
|---|---|
| **Beef* & Chicken Fajitas** | **33.95** |

### GREAT GRILLED ADDITIONS

Complement our mesquite-grilled fajitas menus.

| | *PER GUEST* |
|---|---|
| **Slow-Smoked Baby Back Pork Ribs** | *(2)* **6.95** |
| **Jumbo Shrimp Brochette**<br>*mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño* | *(2)* **9.95** |
| **Sweet Chile Quail** | *(1)* **6.95** |
| **Jalapeño Sausage** | *(1)* **4.95** |
| **Grilled Lamb Chops**<br>*tomatillo avocado salsa* | **Market** |
| **Tex-Mex Grilled Vegetables** | **4.95** |

## APPETIZERS

**Chile con Queso** — **2.95**

**Handmade Pork Tamales** — *(1)* **4.95**
*Choice of meat sauce or salsa verde*

**Quesadilla Bar** — **8.95**
*Fresh flour tortillas and a blend of cheeses, grilled on our special table top griddle, served with sour cream.*
*Select from the following for guests to enjoy:*

*Beef & Chicken Fajita*
*Shrimp*
*Tex Mex Vegetables*

**Avocado Bar** — **Market**
*Servers prepare fresh, premium Haas avocados and present on the half shell as your Guests fill with their choice of tasty, colorful toppings:*

*Zesty Black Bean & Corn Smoked Salsa*
*Fresh & Tangy Shrimp Ceviche*
*Sweet & Spicy Pineapple Pico de Gallo*
*Hearty Bacon*
*Sour Cream*

*Please see the **Cocktail Menu & Premium Trays** page for fruit, cheese & vegetable trays. Our premium trays make great appetizers.*

## DESSERTS

To compliment your menu selection, add some of our decadent desserts. — **5.95**

**Tres Leches**

**Carrot Cake**

**Chocolate Cake**

*There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. Additional staff may be required due to event logistics.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Please alert our consultant of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

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# PAPPADEAUX SEAFOOD KITCHEN

This menu includes Pappadeaux salad, choice of two sides & French bread. Substitute Greek or Caesar salad for $3.95 per Guest. Prices include the buffet staff and on-site grilling.

## ENTRÉES

*PER GUEST*

*Select two of the following:* **45.95**

**Shrimp Brochette**

**Grilled Salmon* & Shrimp**

**Pasta Mardi Gras**
*crawfish, andouille sausage, cremini mushrooms, marinara sauce, jumbo grilled shrimp*

**Ribeye Carving Station***

**Grilled Chicken Breast**

*Select two of the following:*

- **DIRTY RICE**
- **ASPARAGUS**
- **BUTTERED POTATOES**
- **SEASONAL GRILLED VEGETABLES**

## APPETIZERS

To compliment your menu selection, add on some of our delicious appetizers. *(select one)* **6.95** *(select two)* **12.95**

**Cocktail Shrimp**
*with cocktail sauce*

**Seafood Gumbo**
*shrimp & crab*

**Shrimp & Crawfish Fondue**
*with garlic bread*

**Spinach Dip**
*served warm, with crostini*

**Cajun Chicken Tenderloins**
*honey mustard*

**Jumbo Lump Crab Cakes** *(1)* **9.95**
*white wine cream sauce & capers*

*Please see the **Cocktail Menu & Premium Trays** page for fruit, cheese & vegetable trays. Our premium trays make great appetizers.*

## DESSERTS

To compliment your menu selection, add some of our decadent desserts. **5.95**

**Vanilla Cheesecake**
*with fresh strawberries, strawberry sauce*

**Key Lime Pie**
*graham cracker pecan crust*

**Pecan Pie**

**Chocolate Cake**

*There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. Additional staff may be required due to event logistics.*

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# PAPPAS BROS. STEAKHOUSE

This menu includes choice of Caesar or Greek Salad, choice of two sides & dinner roll. Prices include the buffet serving staff & on-site grilling.

## ENTREES

| | *PER GUEST* |
|---|---|
| **Filet Mignon*** | **69.95** |
| **Ribeye*** | **69.95** |
| **Beef Tenderloin*** | **69.95** |

*Select two of the following:*

- **AU GRATIN POTATOES**
- **ROASTED MUSHROOMS**
- **ASPARAGUS**
- **CREAMED SPINACH**

## APPETIZERS

**Fried Oysters** — **Market Price**

**Crab Cakes**

**Lobster Deviled Eggs**

*Please see the **Cocktail Menu & Premium Trays** page for fruit, cheese & vegetable trays. Our premium trays make great appetizers.*

## DESSERTS

To compliment your menu selection, add some of our decadent desserts. — **5.95**

**Key Lime Pie**
*graham cracker, pecan crust*

**Chocolate Cake**

**Vanilla Cheesecake**
*fresh strawberries, strawberry sauce*

*There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. Additional staff may be required due to event logistics.*

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## TRADITIONAL BAR-B-Q MENUS

Pappas Bar-B-Q proudly slow- smokes all of our meats to perfection. Our Angus beef brisket is smoked up to 18 hours to ensure tenderness. Menu includes choice of two sides, barbecue sauce, pickles, onions, jalapeños & Texas sliced bread. Buffet staff is included in the menu price.

## ENTRÉES

*PER GUEST*

**Chuck Wagon** **22.95**
*Slow-smoked Angus beef brisket & beef or pork link sausage*

**Range Rider** **27.95**
*Slow-smoked Angus beef brisket & choice of turkey, tender pork ribs, or pulled pork*

## SIDES

*Select two of the following:*

- **RANCH BEANS**
- **TEXAS DIRTY RICE**
- **GREEN BEANS**
- **MACARONI & CHEESE**
- **POTATO SALAD**
- **CUCUMBER SALAD**
- **PASTA SALAD**
- **COLE SLAW**
- **YAMS**
- **CREAMED CORN**

## PAPPAS DESSERT BARS

*(dozen)* **24.00**

**Double Fudge Brownies**
**Chilled Lemon Squares** *(4 dozen minimum)*
**Pecan Pie Squares**
**Miniature Vanilla Cheesecakes**
**Gooey Coconut Pecan Bars** *(4 dozen minimum)*
**Bourbon Chocolate Pecan Bars** *(4 dozen minimum)*

*Please see the **Cocktail Menu & Premium Trays** page for fruit, cheese & vegetable trays. Our premium trays make great appetizers.*

*There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price.*

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# COCKTAIL MENU & PREMIUM TRAYS

## COCKTAIL MENU

Our cocktail menu is ideal for reception-style and early evening events, when mixing and mingling is important. Customize your menu by selecting five of the following items. Our consultants can recommend additional items when a full dinner is needed.

| | *PER GUEST* |
|---|---|
| **Crab Cakes** | **Market Price** |
| **Lobster Deviled Eggs** | |
| **Fried Oysters** | |
| **Shrimp Brochette** | |
| **Grilled Lamb Chops*** | |
| **Cocktail Fajitas** | |
| **Chicken Tenderloins** | |

## CARVING BOARD STATION

Roasted meats are carved for your Guests. Served with freshly baked petite rolls.

**Beef Tenderloin*** **18.95**
*with Dijon mustard & horseradish sauce*

**Aged Beef Ribeye*** **16.95**
*with Dijon mustard & horseradish sauce*

**Slow-Smoked Angus Brisket** **14.95**
*with barbeque sauce & pickles*

## PREMIUM TRAYS

**Fresh Berry Brie** *(serves 30-35)* **99.95**
*creamy brie with raspberry glaze, fresh seasonal berries & gourmet crackers*

**Premium Cheese & Fresh Fruit** *large (serves 50-75)* **179.95** *small (serves 35-40)* **139.95**
*swiss, smoked cheddar, pepper jack & Boursin cheeses with fruit, toasted pecans & gourmet crackers*

**Smoked Salmon Tray*** *(serves 35-50)* **179.95**
*crostini's, cream cheese, egg, capers & red onions*

*There is a 40 Guest minimum charge for all menus.*

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# OUR SERVICES

Pappas Catering is committed to excellence in serving you and your Guests. Our professional and experienced consultants are dedicated to helping you plan a memorable event with a personal touch. We will coordinate any combination of services, from menu and beverage selection, to seating, tents and décor.

The following details should be considered as you plan your event:

## BUFFET STAFF & SERVICE

Pappas Catering offers buffet service. Our consultants will determine the quantity of staff needed based on your menu and event details. Menus presented in our brochure include buffet staff at no additional charge, based on the minimum Guest charge (see menus for minimums). Our buffet staff will:

- Set up, maintain & replenish menu items on the buffet
- Welcome Guests & assist in serving the buffet
- Break down & clean up the buffet serving area

If additional cleanup of the event premises is required, a fee will be added to your proposal

## SERVING TIME

Menu prices include:

- 1 to 1½ hours of buffet serving time depending on the menu
- 1 to 1½ hours of setup time prior to buffet service, depending on event details

Extended buffet serving and setup times are also available. Additional setup time may be required by event facilities or to allow for wedding ceremonies and other programs. These charges, starting at $75.00 per hour, will depend on the quantity of staff and will be added to your proposal.

## BUFFET EQUIPMENT & DINNERWARE

Menu prices include:

- Buffet tables, linens & décor
- Buffet serving pieces & utensils
- Disposable plates, flatware & napkins

## ON-SITE GRILLING & COOKING

We take pride in serving only the highest quality, freshest food available. Our highly-trained cooks will grill, roast or sauté many of our menu items at your event, adding professionalism and excitement. We bring our wood-burning grills for on-site mesquite grilling. Our consultants will determine the quantity of cooks needed, based on your menu and event details.

## BAR STAFF & SERVICE

Our bar packages are designed to combine value pricing and a variety of quality beverages. Bartenders are required when alcoholic beverages are provided by Pappas Catering. Our bartenders are TABC Certified. To ensure the safety of your Guests, we reserve the right to slow or cease service as needed. We will not serve alcoholic beverages to anyone under the age of 21. We reserve the right to ask for identification. Our consultants will determine the quantity of bartenders and/or cocktail staff needed, based on the size and duration of your event.

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## RENTALS & FINER TOUCHES

Pappas Catering is proud to partner with several outstanding rental and event companies. We can coordinate these for you, or we are happy to schedule and accompany you to appointments. Our consultants will determine the amount of rentals required for your event. Consider the following as you plan your event:

- Tables, chairs & linens
- China, flatware, glassware
  *additional service staff is required with the use of china and will be added to your proposal.*
- Entertainment
- Valet parking
- Centerpieces
- Tents & lighting
- Bartending, cocktailing, bussing, cake service

## DELIVERY & TRAVEL FEES

Events within 30 miles of our location do not incur any additional travel fees for menu and beverage services. We are happy to be a part of events outside this 30 mile radius and will add the appropriate travel fee to your proposal. If rentals are a part of your event detail, delivery and pick-up fees will be added to your proposal.

## BOOKING YOUR EVENT

Two or three weeks is often sufficient time to plan an event. However, we recommend confirming your date with a deposit as soon as possible. Weekends and holidays require more advance notice.

## DEPOSIT

A deposit of 50% of the event estimate is required to reserve an event date. The remaining balance is due five business days prior to the event date. Due to limited availability of dates, a portion of the deposit is non-refundable if the event date is cancelled. We accept Visa, MasterCard, Discover, American Express, Diner's Club, and personal or company checks.

## GRATUITY

Gratuity is optional and not included in your contract. Gratuity can be added at your discretion.



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