

Holiday Menu



Personal Service
Custom Menus
Inspired Food



The Castle
at Rockwall
Weddings & Events

&

Beyond the Box
CATERING

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About Beyond the Box

Beyond the Box is proud to be one of the premier caterers in the Dallas-Fort Worth Area. We have been servicing corporate events and weddings locally for over a decade. Our personalized service and our creative cuisine are what set us apart from our competition.

Your complete Event Rental Source

In addition to food and beverage, Beyond the Box can take care of all of your event rentals including staffing, China, glassware, silverware, tables, linens, chairs and centerpieces.



How can we cater to you?

For Your Home

Drop Off Thanksgiving and Christmas

Beyond the Box offers a vast selection of homemade entrees, sides, hors d'oeuvres and desserts for your Thanksgiving and Christmas celebrations. All of our items are delivered chilled and fully cooked with heating instructions for you to heat and serve. Make the holidays simple and delicious.

Limited Service Holiday Parties

Beyond the Box has a wide selection of hors d'oeuvres, buffets and displays for your holiday party.

We will deliver and set up your event.

Full Service Holiday Parties

Recommended. Choose from our buffet, display or plated or family style menus and enjoy a worry free holiday party.

For Your Office

Limited Service

Beyond the box delivers 24/7 for breakfast, lunch and dinner.

We have everything from a simple breakfast with home pastries to a full buffet lunch or reception.

Full Service

Sit back and relax and let us take care of you, your team and your guests. Choose from any of our buffets or packages or let us build a custom experience designed just for you.

Table of Contents

Click on heading to go to page

Tray Passed Hors D'oeuvres.....	6
Chilled Hors D'oeuvres.....	7
Hot Hors D'oeuvres.....	8
Breakfast.....	9
Gold Holiday Party.....	10
Silver Holiday Party	11
Bronze Holiday Party	12
Fall Buffet.....	13
Feast of the Kings.....	14
Classic Holiday Buffet.....	15
Contemporary Holiday Buffet.....	16
Holiday Roasted Pork Buffet.....	17
Holiday Salmon Buffet	18
Holiday Italian Buffet.....	19
Traditional Stations Package.....	20
Contemporary Stations Package.....	21
Build Your Own Buffet.....	22-23
Holiday Stations.....	24
Displays.....	25
Holiday Dinners.....	26-29
Pricing.....	30



Tray Passed Hors D'oeuvres

All Priced Per Dozen Min Order 2 Dozen

Porcini Risotto Spoons \$30

Maple Glazed Bacon / Fresh Sage
Humboldt Fog / Apple Dust

Mini Short Rib Tostada \$30

Wild Radish / Micro Cilantro / Mole

Saint Andre Triple Cream \$24

Dried Cranberry / Basil Sprouts
Candied Almond / Himalayan Pink Salt

Winter Caprese Crostini \$24

Cured Tomato / Hot House Basil
Smoked Mozzarella / Tomato Salt

Mini Turkey Sliders \$24

Black Pepper Bacon / Gruyere
Brown Sugar Aioli

Butternut Squash Bruschetta \$30

Pomegranate Seeds / Chevre / Arugula

Smothered Potatoes \$24

Sweet Potatoes / Burnt Brisket Ends
Smoked BBQ Drizzle

Grilled Zucchini Roulade \$30

Pecan Ricotta / Chimichurri / Arugula

Bleu Cheese Stuffed Fresh Dates \$24

Candied Walnuts / Endive

Prosciutto and Fig Crostini \$30

Micro Greens / Melon Juice
Chevre / Fennel Crystals

Chilled Hors D'oeuvres

All Priced Per Dozen Min Order 2 Dozen

Classic Deviled Eggs with Apple Smoked Bacon \$24

Grilled Vegetable Roulade \$18

Hummus / Feta

Shrimp Spring Rolls \$24

Rice Noodles / Mint / Basil / Spicy Peanut Dressing

Chicken Liver Crostini \$24

Cinnamon Poached Pear / Rustic Baguette

Smoked Duck Spring Rolls \$30

Rice Noodles / Mint / Basil / Peanut Vinaigrette

Shrimp Cocktail Shots \$30

Spicy Cocktail Sauce / Horseradish Cream

Smoked Salmon Stuffed Endive \$24

Chives / Red Onion / Capers

Parma Ham Wrapped Asparagus Tops \$24

Creamy Orange Dipping Sauce

Crab Toast \$30

Butter / Fresh Crab / Lemon

Shaved Beef Tenderloin Sliders \$30

Sesame Bun / Horseradish Cream / Sweet Tomato

Tex Mex "Sushi Roll" \$24

Beef Fajita / Avocado / Charred Salsa

Smoked Salmon Deviled Eggs \$24

Pickled Onion / Chive

Sliced Turkey Slider \$24

Cranberry Mustard / Pumpkin Seeds

Dried Black Mission Figs \$24

Blue Cheese Mousse / Apple Smoked Bacon

Hot Hors D'oeuvres

All Priced Per Dozen Min Order 2 Dozen

Baked Mac and Cheese Bites \$24
Gruyere / Pancetta / Parmesan

Panini Bites \$24
Prosciutto / Manchego / Tomato Confit / Basil

Grilled Cheese Bite \$24
Sharp Cheddar / Tomato / Apple Smoked Bacon

Spinach and Feta Cheese Quiche \$18

Fresh Baked Focaccia \$18
Roasted Tomatoes / Olives / Basil

Wild Mushroom & Bleu Cheese Risotto \$18
Thyme Cream

Chicken & Lemongrass Dumplings \$24
Orange-Soy Dipping Sauce

Italian Mini Meatballs \$18
Homemade Marinara / Crusty Baguette

Lemon Zest Crab Cakes \$30
Spicy Red Pepper Rouille

Individual Lobster Mac & Cheese Cakes \$36

Individual Lamb Chops \$36
Rosemary / Dijon Mustard Jus

Breakfast

Minimum Order of 10

Holiday Breakfast Breads Display
Homemade Cinnamon Rolls / Pumpkin Spiced Donuts / Sticky Apple Buns / Almond-Cranberry Bread
Gingerbread Muffins / Chocolate - Pecan Muffins
\$3.95 per person

Omelet Station

Farm Fresh Eggs & Fluffy Egg Whites
Toppings Include:
Red Onions, Bell Peppers, Sliced Mushrooms, Ham, Cheddar Cheese, Swiss Cheese, Apple Smoked Bacon, Chicken & Apple Sausage
Requires 1 Chef Attendant per 40 people
\$10.95 per person

Holiday Waffle Station

Pumpkin Spice Waffles / Cinnamon Waffles
Apple Compote / Whipped Cream / Maple Syrup / Pecan Butter
\$7.95 per person

Coffee and Espresso Bar

Dark Roast / Medium Roast / Decaf Coffee
N'espresso Made to Order with Lemon Zest
Whipped Cream / Rock Candy / Chocolate Shavings
\$4 per person

Hot Chocolate Bar

Homemade Hot Chocolate
Whipped Cream / Rock Candy / Chocolate Shavings
Marshmallows / Cinnamon Sticks / Peppermint Sticks
\$3 per person

Hot Apple Cider

\$19.95 per gallon

Gold Holiday Party

Chilled Hors D'oeuvres

Smoked Duck Spring Rolls

Rice Noodles / Mint / Basil / Peanut Vinaigrette

Dried Black Mission Figs

Blue Cheese Mousse / Apple Smoked Bacon

Smoked Salmon Deviled Eggs

Pickled Onion / Chive

Hot Hors D'oeuvres Display

Individual Lobster Mac & Cheese Cakes

Individual Lamb Chops

Rosemary / Dijon Mustard Jus

Lemon Zest Crab Cakes

Spicy Red Pepper Rouille

Smoked Tenderloin Display

Smoked and Sliced Beef Tenderloin

Served with Fresh Baked Rolls
Horseradish Cream and Whole Grain Mustard

Antipasto Display

A Display of Italian Meats & Cheeses to include:

Mortadella / Prosciutto / Salami / Calabrese / Capicola
Mozzarella / Parmesan / Provolone / Asiago
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers
Herb Focaccia / Parmesan Crostini

Grilled Seasonal Vegetable Cruudités

A Display of Grilled Seasonal Vegetables

Zucchini / Yellow Squash / Bell Peppers
Carrots / Asparagus / Jicama / Sweet Potatoes
Broccoli / Cauliflower / Basil Pesto Dip

Assorted Mini Holiday Pastries

Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars

Silver Holiday Party

Chilled Hors D'oeuvres

Smoked Duck Spring Rolls

Rice Noodles / Mint / Basil / Peanut Vinaigrette

Dried Black Mission Figs

Blue Cheese Mousse / Apple Smoked Bacon

Smoked Salmon Deviled Eggs

Pickled Onion / Chive

Hot Hors D'oeuvres Display

Chicken & Lemongrass Dumplings

Orange-Soy Dipping Sauce

Italian Mini Meatballs

Homemade Marinara / Crusty Baguette

Baked Mac and Cheese Bites

Gruyere / Pancetta / Parmesan

Wild Mushroom & Bleu Cheese Risotto

Thyme Cream

Roulade Display

An Assortment of Stuffed Tortilla Bites

BBQ Brisket with Black Beans and Corn

Curry Chicken, Walnut and Grape

Grilled Vegetable with Feta and Olives

Italian Meats with Olives and Peppers

Antipasto Display

A Display of Italian Meats & Cheeses to include:

Mortadella / Prosciutto / Salami / Calabrese / Capicola
Mozzarella / Parmesan / Provolone / Asiago
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers
Herb Focaccia / Parmesan Crostini

Grilled Seasonal Vegetable Cruudités

A Display of Grilled Seasonal Vegetables

Zucchini / Yellow Squash / Bell Peppers
Carrots / Asparagus / Jicama / Sweet Potatoes
Broccoli / Cauliflower / Basil Pesto Dip

Bronze Holiday Party

Chilled Hors D'oeuvres

Classic Deviled Eggs with Apple Smoked Bacon
Parma Ham Wrapped Asparagus Tops
Creamy Orange Dipping Sauce
Shaved Beef Tenderloin Sliders
Sesame Bun / Horseradish Cream / Sweet Tomato

Hot Hors D'oeuvres Display

Chicken & Lemongrass Dumplings
Orange-Soy Dipping Sauce
Italian Mini Meatballs
Homemade Marinara / Crusty Baguette
Baked Mac and Cheese Bites
Gruyere / Pancetta / Parmesan

Chilled Slider Bar (V)

Shaved Beef / Horseradish Cream / Tomato Confit
Pesto Chicken / Parmesan / Arugula / Cured Tomato
BBQ Pulled Pork / Pickles / Sweet Red Onions
Marinated Portobello / Tomato / Roasted Pepper / Aioli

Grilled Seasonal Vegetable Cruudités

A Display of Grilled Seasonal Vegetables
Zucchini / Yellow Squash / Bell Peppers
Carrots / Asparagus / Jicama / Sweet Potatoes
Broccoli / Cauliflower / Basil Pesto Dip

Fruit & Cheese Display

A Display of Imported & Domestic Cheeses
Danish Blue / Sharp Cheddar / Pepper Jack / Sage Derby
Manchego / Red Windsor / Brie
Sweet Grapes / Berries / Dried Fruits / Nuts
Crackers / Lavosh

Holiday Buffets

Fall Buffet

Roasted Turkey Breast
Black Pepper-Sage Gravy

Andouille Sausage-Cornbread Stuffing

Caramelized Onions Smashed Red Potatoes

Fresh Green Beans with Toasted Almonds

Homemade Cranberry Sauce

Homemade Apple Pie

Fresh Roasted Pumpkin Pie

Baked Pumpkin Seed Rolls



Holiday Buffets

Feast of the Kings

Roasted Turkey Breast
Black Pepper-Sage Gravy

Apple Cider Glazed Smoked Ham

Andouille Sausage-Cornbread Stuffing

Caramelized Onions Smashed Red Potatoes

Vanilla Bean-Sweet Potato Puree

Honey-Thyme Roasted Fall Vegetable Medley
Orange Zest

Fresh Green Beans with Toasted Almonds

Homemade Cranberry Sauce

Assorted Mini Holiday Pastries
Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars

Baked Pumpkin Seed Rolls

Holiday Buffets

Classic Holiday Buffet

Mixed Baby Greens
Dried Cranberries / Candied Walnuts
Cinnamon Poached Pear / Crumble Blue Cheese
Apple Smoked Bacon / Orange Vinaigrette

Roasted Sweet Mustard Glazed Pork Loin
Black Currants / Braised Red Cabbage / Green Apples

Honey-Thyme Braised Beef Short Ribs

**Roasted Beets / Orange Zest /
Candied Pecans / Chevre**
(Served Room Temp)

Wild Rice with Dried Cranberries and Roasted Corn

Cauliflower Gratin with White and Sharp Cheddar

5-Cheese Baked Mac and Cheese

Grilled Asparagus Display / Citrus Vinaigrette
(Room Temp)

Basket of Breads
Cornbread / Fresh Baked Rolls / Biscuits
Maple Butter

Assorted Mini Holiday Pastries
Cranberry Spice Cheesecakes
Chocolate Fudge Bites / Peppermint Truffle Lollipops
Key Lime and Lemon Tarts
Assorted Holiday Cookies
Chocolate-Pecan Bars

Holiday Buffets

Contemporary Holiday Buffet

Endive and Frisee Salad

Pecans / Pomegranate Seeds / Apples
Feta Cheese / Apple Smoked Bacon / Cider Vinaigrette

Roasted Garlic Beef Tenderloin

Thyme Jus / Grilled Sweet Onions / Button Mushrooms

Pan Seared Salmon

Fennel / Dill / Blood Orange Brown
Butter / Toasted Pumpkin Seeds

Parmesan and Gruyere Potato Gratin

Roasted Brussels Sprouts / Pancetta / Apples

Agave Roasted Baby Carrots

Loaded Mac and Cheese

Tomatoes / French Beans / Basil

Basket of Breads

Cornbread / Fresh Baked Rolls / Biscuits

Assorted Mini Holiday Pastries

Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars

Holiday Buffets

Holiday Roasted Pork Buffet

Spinach Salad

Dried Cranberries / Blue Cheese / Toasted Almonds
Orange Dressing

Maple Glazed Pork Loin

Sweet Mustard Sauce / Roasted Apples

Braised Red Cabbage

Cinnamon Sticks / Golden Raisins

Honey-Thyme Roasted Fall Vegetable Medley

Orange Zest

Traditional Bread Stuffing

Toasted Pecans / Fresh Herbs / Black Currants

Fresh Baked Pumpkin Seed Rolls

Assorted Mini Holiday Pastries

Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars

Holiday Buffets

Holiday Salmon Buffet

Spinach Salad

Dried Cranberries / Blue Cheese / Toasted Almonds
Orange Dressing

Apricot Glazed Salmon

Lemon Zest / White Wine Butter Sauce

Wild Rice

Pecans / Cranberries / Roasted Corn

Honey-Thyme Roasted Fall Vegetable Medley

Orange Zest

Fresh Baked Pumpkin Seed Rolls

Assorted Mini Holiday Pastries

Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars



Holiday Buffets

Holiday Italian Buffet

Italian Salad

Romaine Hearts / Olives / Tomatoes
Red Onions / Cucumbers / Balsamic Vinaigrette

Chicken Piccata

White Wine / Lemon / Capers

Homemade Italian Meatball

Marinara Sauce / Parmesan Cheese

Shrimp Linguini

Fresh Vegetables / Pesto Cream Sauce

Italian Salad

Romaine Hearts / Olives / Tomatoes
Red Onions / Cucumbers / Balsamic Vinaigrette

Braised Winter Vegetables

Tomatoes / Italian Herbs

Fresh Baked Garlic and Olive Oil Rolls

Assorted Mini Holiday Pastries

Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars

Traditional Stations Package

Passed Hors D'oeuvres
Choice of 3 Chilled Hors D'oeuvres

Holiday Carving Station

Oven Roasted Maple Turkey Breast Station
Black Pepper Mayonnaise / Whole Grain Mustard Sauce

Honey Glazed Ham
Pineapple Chutney / Honey Mustard

Fresh Baked Herb Rolls

Vanilla Bean Mashed Sweet Potatoes
Grilled Winter Vegetables / Thyme / Orange Zest
(Room Temp)

Mac Bar

White Cheddar Macaroni and Cheese
Roasted Onions, Apple Smoked Bacon, Tomatoes
French Beans, Mushrooms, Roasted Bell Peppers
Parmesan Cheese

Salad Station

Mixed Baby Greens and Chopped Romaine Hearts
Tossed to Order
Creamy Caesar Dressing and Balsamic Vinaigrette
Red Grape Tomatoes, Apple Smoked Bacon, Cucumbers,
Shredded Carrots, Chick Peas, Parmesan Croutons,
Parmesan Cheese and Crumbled Blue Cheese

Dessert Station

"Cookie" Jars
Glass Cookie Jars filled with Gourmet Treats
Mini Homemade Cookies / Fudge Bites
Chocolate-Almond Bark
Truffle Lollipops
Homemade Chocolate Truffle Lollipops
Peanut Butter and Jelly / Hazelnut / Raspberry / Mocha

Mini Cupcakes
Assorted Mini Cupcakes
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate
German Chocolate / Red Velvet / Lemon Cream

Tarts and Trifles
Key Lime / Lemon / Chocolate / Pecan Tarts
Strawberry / Chocolate-Banana/
Vanilla-Lemon / Blueberry Trifles

Contemporary Stations Package

Passed Hors D'oeuvres
Choice of 3 Chilled Hors D'oeuvres

Turkey Martini Station

Sliced Turkey Breast
Andouille Cornbread Stuffing / Vanilla Sweet Potato
Homemade Cranberry Sauce / Turkey Gravy

Churrasco Station

Our Churrasco Station features your choice of Carved Meats
FRANGO-Apple Smoked Bacon Wrapped Chicken Breast
LOMBO-Parmesan Crusted Pork Loin
PICANHA-Top Sirloin Crusted in Garlic and Roasted

Parmesan Potato Gratin

Grilled Asparagus Display with Citrus Vinaigrette

Risotto Action Station

Homemade Risotto with Toppings mixed To Order
Parmesan Cheese / Blue Cheese / Balsamic Roasted Mushroom
Sun-Dried Tomatoes / Apple Smoked Bacon / Roasted Onions
Walnuts / Fresh Herbs

Dessert Station

"Cookie" Jars
Glass Cookie Jars filled with Gourmet Treats
Mini Homemade Cookies / Fudge Bites
Chocolate-Almond Bark

Truffle Lollipops

Homemade Chocolate Truffle Lollipops
Peanut Butter and Jelly / Hazelnut / Raspberry / Mocha

Mini Cupcakes

Assorted Mini Cupcakes
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate
German Chocolate / Red Velvet / Lemon Cream

Tarts and Trifles

Key Lime / Lemon / Chocolate / Pecan Tarts
Strawberry / Chocolate-Banana/
Vanilla-Lemon / Blueberry Trifles

Build Your Own Buffet

Our Build Your Own Buffets include the Following
Choice of Salad / 2 Entrées / 2 Sides

All Buffets are served with
Cornbread Muffins and Pumpkin Seed Rolls
House Salted Maple Butter

Salads

Fall Endive Salad

Cinnamon Poached Pear / Spiced Pecans
Buttermilk Blue Cheese / White Balsamic

Spinach Salad

Cranberries / Feta Cheese / Roasted Corn
Red Onions / Pancetta Dressing

Holiday Wedge

Iceberg Lettuce / Chestnuts / Dry Figs
Fresh Rosemary / Apple Smoked Bacon / Blue Cheese
Apple Cider Vinaigrette

Mixed Baby Lettuces

Bell Peppers / Carrots / Cucumbers
Tomatoes / Balsamic Vinaigrette

Caesar Salad

Romaine Hearts / Parmesan / Focaccia

Sides

Andouille Cornbread Stuffing
Pecan-Cranberry Wild Rice
Smashed Red Potatoes
Bacon and Cheddar Twice Baked Potatoes
Vanilla Bean Sweet Potatoes
Green Beans with Almonds
Fall Roasted Vegetable Medley
Saffron Rice
Traditional Bread Stuffing with Sausage

Build Your Own Buffet

Entrées

Cranberry-Mustard Glazed Salmon
Agave Nectar / Lemon Butter Sauce

Rosemary Chicken Breast
Balsamic Roasted Button Mushrooms

Pan Seared Tilapia
Blood Orange and Chestnut Brown Butter

Honey Glazed Ham
Golden Pineapple Broth

Stuffed Turkey
Prosciutto/ Swiss Cheese / Spinach

Roasted Pork Loin
Sweet Chipotle BBQ Sauce

Braised Short Ribs
Rosemary Jus / Pear Onions

Butternut Squash Risotto
Roasted Chicken / Green Apple / Parmesan



Holiday Stations

Holiday Carving Stations

Stuffed Pork Loin

Spinach / Raisins / Toasted Almonds / Bacon / Gruyere Cheese
\$150 each - feeds 15-20ppl

Maple Roasted Turkey Breast

Black Pepper Sage Gravy / Cranberry Sauce
\$125 each - feeds 15-20ppl

Smoked Ham

Pineapple Chutney / Cranberry Mustard
\$175 each - feeds 40-50ppl

Prime Rib

Horseradish Cream / Black Pepper Mayonnaise
\$395 each - feeds 15-25ppl

Beef Tenderloin

Horseradish Cream / Black Pepper Mayonnaise
\$295 each - feeds 15-20ppl

Action Stations

Holiday Potato Martini Bar

Sweet Potato / Andouille Cornbread Stuffing
Maple Syrup / Brown Sugar / Granola / Toasted Pecans
Marshmallow / Butter
\$8 per person

Holiday Pasta Bar

Fresh Cheese Tortellini
Roasted Chicken / Butternut Squash / Pumpkin Seeds
Sage Brown Butter Sauce
or

Handmade Pumpkin Gnocchi

Smoked Duck / Cranberries / French Beans
\$9 per person

Displays

Fruit & Cheese Display

A Display of Imported & Domestic Cheeses
Danish Blue / Sharp Cheddar / Pepper Jack / Sage Derby
Manchego / Red Windsor / Brie
Sweet Grapes / Berries / Dried Fruits / Nuts
Crackers / Lavosh
\$5 per person

Grilled Seasonal Vegetable Crudité's

A Display of Grilled Seasonal Vegetables
Zucchini / Yellow Squash / Bell Peppers
Carrots / Asparagus / Jicama / Sweet Potatoes
Broccoli / Cauliflower / Basil Pesto Dip
\$4 per person

Antipasto Display

A Display of Italian Meats & Cheeses
Mortadella / Prosciutto / Salami / Calabrese / Capicola
Mozzarella / Parmesan / Provolone / Asiago
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers
Herb Focaccia / Parmesan Crostini
\$8 per person

Smoked Tenderloin Display

Smoked and Sliced Beef Tenderloin
Served with Fresh Baked Rolls
Horseradish Cream and Whole Grain Mustard
\$18 per person

Chilled Slider Bar

Shaved Beef / Horseradish Cream / Tomato Confit
Pesto Chicken / Parmesan / Arugula / Cured Tomato
BBQ Pulled Pork / Pickles / Sweet Red Onions
Marinated Portobello / Tomato / Roasted Pepper / Aioli (v)
\$8 per person

Roulade Display

An Assortment of Stuffed Tortilla Bites
BBQ Brisket with Black Beans and Corn
Curry Chicken, Walnut and Grape
Grilled Vegetables with Feta and Olives
Italian Meats with Olives and Peppers
\$6 per person

Holiday Dinners

ALL PRICED PER PERSON
MINIMUM 4 PEOPLE · DELIVERED TO YOU!

- Event Facilities for holiday parties and corporate events of all sizes
- Full Service catering in your home or office
 - Complete Christmas dinner catering
 - Cocktail Catering

DELIVERY

- Delivered Cold
- Packed in Oven Safe Containers
- Ready to Heat with Cooking Instructions
- \$30 Delivery Fee

DIPS & SPREADS

Served with Pita Chips and Crackers
Serves 8-12 people.....\$19.95

Creamy Hummus

Chickpeas with Olive Oil and Lemon

Sun-Dried Tomato-Basil Spread

A Blend of Cream Cheese, Sun-Dried Tomatoes and Italian Herbs

Feta and Artichoke Dip

A Blend of Spinach, Artichokes and Feta Cheese

Pesto Dip

A Blend Of Cream Cheese and Parmesan with Pine Nuts, Basil and Olive Oil

Blue Cheese-Walnut Dip

Creamy Blue Cheese with Toasted Walnuts

HORS D'OEUVRES

Small Serves 8-12 People

Large Serves 16-20 People

Fall Cheese Display

Pistachio Crusted Texas Goat Cheese
Herb Boursin with Cranberry Chutney
Creamy Brie with Pureed Dates Creamy
Blue Cheese with Sweet Grapes
Sharp Cheddar and Jack

Walnuts, Assorted Crackers and Dried Fruits

Small \$34.95 Large \$69.95

Winter Thyme Marinated Grilled Vegetable Crudites

A Display of Grilled Zucchini, Yellow Squash, Sweet Potatoes, Carrots, Mushrooms, Butternut Squash and Bell Peppers with Walnut-Blue Cheese Dip

Small \$29.95 Large \$49.95

Antipasto Display

A Display of Thinly Sliced Italian Meats and Cheeses, Roasted Peppers, Olives, Marinated Artichokes, Tomatoes Rustic Bread and Parmesan Focaccia

Small \$34.95 Large \$69.95

Shrimp Cocktail Display

A Display of Jumbo Shrimp Fresh Lemons, Cocktail Sauce, Horseradish Cream

\$28 per Dozen

SIDES

Roasted Butternut Squash Soup

Green Apples, Walnuts, Fennel.....\$2.95

Mixed Baby Greens Salad

Goat Cheese, Dried Cranberries, Pecans, Orange Vinaigrette.....\$2.95

Fresh Spinach Salad

Dried Cranberries, Blue Cheese, Walnuts, Apple Smoked Bacon, Cranberry Vinaigrette.....\$2.95

Sweet Cornbread Stuffing

Homemade Cornbread with Andouille Sausage.....\$2.95

Caramelized Onion Smashed Red Potatoes

Baby Red Potatoes with Cream, Butter and Sweet Onion.....\$2.95

SIDES CONTINUED

Vanilla Bean Mashed Sweet Potatoes
Sweet Potatoes with Maple Syrup,
Brown Sugar and Vanilla Bean.....\$2.95

Cranberry-Wild Rice
Sweet Corn, Toasted Pecans and Orange\$2.95

Fresh Green Beans with Toasted Almonds
Seasoned with Salt, Pepper and Butter.....\$2.95

Savory Cornbread.....\$1.95

Honey-Thyme Roasted Fall Vegetables
Winter Vegetables with Orange Zest,
Fresh Thyme And Honey.....\$2.95

Balsamic Roasted Button Mushrooms
Baby Button Mushrooms with Olive Oil,
Fresh Rosemary and Balsamic Vinaigrette.....\$3.95

Glazed Carrots Fresh Steamed
Carrots with Agave Nectar and Parsley...\$2.95

5 Cheese Mac and Cheese
Radiatorre Pasta Baked with 5 Cheeses.....\$3.95

Freshly Baked Pull Apart Rolls...\$9.95

ENTRÉES

Loaded Mac And Cheese
Apple Smoked Bacon, Green Onions,
Tomatoes, Fresh Herbs.....\$4.95

Lobster Mac And Cheese
Fresh Tarragon, Gruyere, Parmesan, Lobster.....\$9.95

Grilled Chicken Lasagna
Asiago Cream Sauce, Ricotta and Fresh Basil.....\$7.95

Apricot Glazed Salmon
Pan Seared 6Oz Salmon Fillet.....\$9.95

Roasted Turkey Breast with Homemade Sage Gravy
Sliced Turkey Breast Smothered
in Homemade Gravy.....\$6.95

Apple Cider Smoked Ham
with Cranberry-Mustard Sauce.....\$6.95

Mango-Mustard Glazed Pork Loin
8oz Marinated Pork Loin Sliced and Glazed.....\$7.95

ENTRÉES CONTINUED

Baked Penne Bolognese
Penne Pasta Baked with 3 Cheeses and
Homemade Bolognese Sauce.....\$5.95

Grilled Vegetable Lasagna
Grilled Vegetables with Mozzarella,
Parmesan and Ricotta Cheese.....\$5.95

Braised Short Ribs
8oz of Boneless Short Rib in a Red Wine Jus.....\$9.95

Bacon Wrapped Pork Chop
8oz Bone-in Pork Chop in Parmesan Broth.....\$10.95

DESSERTS

Each Order Serves 8-12 People

CHOCOLATE ALMOND MOUSSE CAKE.....\$29

CHOCOLATE-PECAN BREAD PUDDING.....\$24

CRANBERRY SPICE CHEESECAKE.....\$29

APPLE-DATE PIE.....\$16

PUMPKIN PIE.....\$16

CLASSIC PECAN PIE.....\$22

CHOCOLATE-PECAN PIE.....\$22

HOLIDAY COOKIES (by the dozen)....\$24

JUMBO CHOCOLATE CHIP-PECAN COOKIES
(by the dozen).....\$24

We offer full set-up, clean-up and serving
so that all you have to do is ENJOY!
Give us a call for more information about
this service (214)828-2228



The Castle
at Rockwall
Weddings & Events

Holiday Menu Price List

Gold Holiday Party	\$55
Silver Holiday Party	\$42
Bronze Holiday Party	\$38
Fall Buffet	\$20
Feast of the Kings	\$26
Classic Holiday Buffet	\$35
Contemporary Holiday Buffet	\$52
Holiday Roasted Pork Buffet	\$28
Holiday Salmon Buffet	\$28
Holiday Italian Buffet	\$28
Traditional Stations Package	\$38
Contemporary Stations Package	\$45
Build Your Own Buffet	\$26

[Return to Table of Contents](#)

