

PAPPASITO'S CANTINA

FULL COURSE MENUS

These menus include rice, frijoles a la charra, grilled onions, guacamole, pico de gallo, hand-made flour tortillas, tortilla chips, fresh roasted salsa and iced tea. Substitute sodas for 75¢ per Guest.

RIO GRANDE	<i>PER GUEST</i>
APPETIZER	23.95
Chile con Queso	
ENTRÉE	
Beef* & Chicken Fajitas	
DESSERT	
Double Fudge Brownies	
Lemon Squares	
DEL MAR	29.95
APPETIZER	
Spicy Pork Tamales	
Chile con Queso	
ENTRÉE	
Beef* & Chicken Fajitas	
Jumbo Shrimp Brochette	
DESSERT	
Goey Coconut Pecan Bars	
Double Fudge Brownies	
SAN JUAN	32.95
APPETIZER	
Jumbo Shrimp Brochette	
Chile con Queso	
ENTRÉE	
Beef* & Chicken Fajitas	
Slow-Smoked Baby Back Pork Ribs	
or Jalapeño Sausage	
DESSERT	
Tres Leches	
Midnight Chocolate Cake	

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site grilling fee will be added to your proposal.

PAPPASITO'S CANTINA

MESQUITE-GRILLED FAJITAS

Menus include rice, frijoles a la charra, grilled onions, guacamole, pico de gallo, hand-made flour tortillas, tortilla chips and fresh roasted salsa.

	PER GUEST
BEEF* & CHICKEN FAJITAS	up to 99 18.95
<i>sizzling ½ lb. of fajitas</i>	100 to 399 17.95
	400 or more 16.95
BEEF*, CHICKEN & SHRIMP FAJITAS	up to 99 21.95
<i>sizzling fajitas & spicy shrimp with grilled Tex-Mex vegetables</i>	100 or more 19.95
FAJITAS & SHRIMP BROCHETTE	up to 99 24.95
<i>sizzling beef* & chicken fajitas with mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño</i>	100 or more 22.95

VEGETARIAN MENU

*vegetable fajitas, cilantro rice, black beans, grilled onions, guacamole,
pico de gallo, flour tortillas, tortilla chips & fresh roasted salsa*
May be substituted for vegetarian guests.

GREAT GRILLED ADDITIONS

Complement our mesquite-grilled fajitas menus.

	PER GUEST
Jumbo Shrimp Brochette	(2) 6.00
<i>mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño</i>	
Mesquite-Grilled Quail	(1) 6.95
<i>semi-boneless with chile ancho honey glaze</i>	
Campfire Shrimp	(3) 6.95
<i>jumbo grilled shrimp over grilled pineapple, finished with a spicy pineapple butter</i>	
Grilled Lamb Chops	(1) 5.95
<i>with chimichurri</i>	
Jalapeño Cheese Sausage	(1) 3.95
Slow-Smoked Baby Back Pork Ribs	(2) 3.95

SOFT TACOS

Menu includes rice, frijoles a la charra, hand-made flour tortillas, tortilla chips and fresh roasted salsa.

PER GUEST

IXTAPA BEEF & CHICKEN TINGA SOFT TACOS	15.95
<i>with grated cheese, lettuce & tomatoes</i>	

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site grilling fee will be added to your proposal.

PAPPASITO'S CANTINA

MESQUITE-GRILLED SPECIALTIES

Menus include rice, grilled tex-mex vegetables, hand-made flour tortillas, tortilla chips and fresh roasted salsa. Available exclusively where on-site grilling is possible. We recommend china & flatware when serving these menus.

	PER GUEST
CHIPOTLE GLAZED SALMON* & CARNE ASADA <i>with chimichurri</i>	24.95
PAPPASITO'S MIXED GRILL <i>mesquite-grilled beef* & chicken fajita, bacon-wrapped shrimp & vegetables, with pineapple pico de gallo</i>	26.95
FILET MIGNON* & SHRIMP BROCHETTE <i>with chimichurri</i>	34.95

COCKTAIL MENUS

Our cocktail menus are ideal for reception-style and early evening events, when mixing and mingling is important. Our consultants can recommend additional items when a full dinner is needed.

	PER GUEST
RANCHERO Cocktail Fajitas <i>beef* & chicken</i> Spicy Pork Tamales Guacamole Pico de Gallo Herb-Grilled Vegetable Tray Chips & Fresh Roasted Salsa	<i>up to 149</i> 19.95 <i>150 or more</i> 17.95
FIESTA Cocktail Fajitas <i>beef* & chicken</i> Jumbo Shrimp Brochette Spicy Pork Tamales Guacamole Pico de Gallo Chile con Queso Chips & Fresh Roasted Salsa	<i>up to 149</i> 24.95 <i>150 or more</i> 22.95
TIJUANA Quesadilla Bar <i>beef* & chicken</i> Spicy Pork Tamales Chicken Tamales Guacamole Chile con Queso Chips & Fresh Roasted Salsa	<i>up to 149</i> 20.95 <i>150 or more</i> 18.95

*There is a 40 Guest minimum charge for all cocktail menus.
Buffet staff is included in the menu price. The on-site grilling fee
will be added to your proposal.*

SIGNATURE STATIONS

Pappas Catering's interactive serving stations bring life to your fiesta. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these Signature Stations. The staff required for these unique stations will be added to your proposal.

	<i>PER GUEST</i>
QUESADILLA BAR	6.50
<i>Our Quesadilla Chefs start with fresh, hand-made flour tortillas & plenty of delicious cheese, grilling quesadillas on our special table-top grill.</i>	
<i>Quesadillas served with sour cream. Select one from the following for your Guests to enjoy:</i>	
Beef* & Chicken Fajita	
Pulled Pork & Caramelized Onions	
Chicken Fajita, Mushrooms & Spinach	
AVOCADO BAR	5.95
<i>Servers prepare fresh, premium Haas avocados and present on the half shell as your Guests fill with their choice of tasty, colorful toppings:</i>	
Zesty Black Bean & Smoked Corn Salsa	
Fresh & Tangy Shrimp Ceviche	
Sweet & Spicy Pineapple Pico de Gallo	
Hearty Bacon	
Sour Cream	
Habanero Crema	
GRILLED FISH TACO BAR	6.95
<i>Servers hand-build our Baja fish tacos for your Guests. They start by grilling corn tortillas on a table-top grill, filling with fresh mesquite-grilled tilapia and finishing with shredded cabbage, cilantro, jalapeño crema & a squeeze of lime.</i>	

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

**When booking your event, 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.

PAPPASITO'S CANTINA

APPETIZERS

PER GUEST

Chile con Queso	1.50
Chips & Salsa	2.00
Guacamole <i>red onion, tomato & roasted jalapeño</i>	2.95
Ceviche* <i>fresh shrimp, scallops & fish marinated in lime & cilantro, served with crispy tortilla chips</i>	4.95
Tamales <i>spicy pork, chicken or spinach, minimum orders applicable</i>	(1) 1.95
Jumbo Shrimp Brochette <i>mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño</i>	(2) 6.00
Mesquite-Grilled Quail <i>semi-boneless with ancho honey glaze</i>	(1) 6.95
Jalapeño Cheese Sausage	3.95
Campfire Shrimp <i>jumbo grilled shrimp over grilled pineapple, finished with a spicy pineapple butter</i>	(3) 6.95

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

SIDES & EXTRAS

PER GUEST

Grilled Tex-Mex Vegetables <i>zucchini, yellow squash, peppers & onions</i>	2.95
Cilantro Rice	1.50
Black Beans	1.50
Grated Cheese & Sour Cream	.95
House Salad <i>with lime vinaigrette</i>	2.95
Enchiladas <i>cheese, chicken or beef, ovens are required</i>	(1) 2.50

PAPPADEAUX SEAFOOD KITCHEN

FULL COURSE MENUS

These menus include house salad, French bread and iced tea. Substitute sodas for 75¢ per Guest. **Substitute Greek or Caesar salad for \$1.50 per Guest.**

PER GUEST

BIG EASY

29.95

APPETIZER

Stuffed Mushrooms[‡]

with crabmeat filling in lemon garlic butter

Premium Cheese & Fresh Fruit Tray

swiss, smoked cheddar, pepper jack & Boursin cheeses with grapes, strawberries & toasted pecans, served with gourmet crackers

ENTRÉE

Grilled Chicken Baton Rouge

grilled chicken breast finished with crawfish tails, shrimp, mushrooms & spinach in a Monterey Jack cheese & sherry wine sauce, served with garlic mashed potatoes

DESSERT

New York Style Cheesecake

Bread Pudding

BOURBON STREET

33.95

APPETIZER

Jumbo Cold Boiled Shrimp

ENTRÉE

Grilled Atlantic Salmon* & Chicken

grilled salmon with lemon caper butter & grilled chicken breast finished with garlic butter, served with dirty rice

DESSERT

Keylime Pie

Praline Cheesecake

NEW ORLEANS JAZZ

35.95

APPETIZER

Shrimp & Crawfish Fondeaux[‡]

shrimp, crawfish tails, mushrooms, chives & spinach sautéed in a white wine cream sauce & broiled with Monterey Jack cheese, served with garlic bread

ENTRÉE

Jazz Trio

crawfish etouffee over dirty rice, jumbo shrimp brochette & grilled chicken Dijon, served with garlic mashed potatoes

DESSERT

Select two:

Key Lime Pie

in a graham cracker pecan crust

Midnight Chocolate Cake

New York Style Cheesecake

[‡]Ovens are required for preparing these items.

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site cooking service fee will be added to your proposal.

PAPPADEAUX SEAFOOD KITCHEN

PAPPADEAUX SIGNATURE SEAFOOD

Pappadeaux Seafood Kitchen serves up the freshest seafood and the finest Louisiana-style specialties, inspired by the bold flavors of the New Orleans French Quarter. Menus include house salad and French bread.

Substitute Greek or Caesar salad for \$1.50 per Guest.

CEDAR PLANK SALMON ^{**‡} <i>a fresh fillet of Atlantic salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with cedar butter, served with rice & grilled asparagus</i>	25.95 per guest
GRILLED ATLANTIC SALMON* & CHICKEN <i>grilled salmon with lemon caper butter & grilled chicken breast finished with garlic butter, served with dirty rice</i>	24.95 per guest
JAZZ TRIO <i>crawfish etouffee over dirty rice, jumbo shrimp brochette & grilled chicken Dijon, served with garlic mashed potatoes</i>	28.95 per guest
PASTA MARDI GRAS <i>a signature Pappadeaux recipe - shrimp, spicy andouille sausage & crawfish tails, with cremini mushrooms in a marinara cream sauce, finished with parmesan cheese</i>	16.95 per guest
PASTA MARDI GRAS & GRILLED CHICKEN <i>finished with garlic butter</i>	22.95 per guest
CRAWFISH ETOUFFEE <i>sautéed crawfish tails in a traditional spicy Cajun sauce, served over dirty rice</i>	15.95 per guest
CRAWFISH ETOUFFEE & GRILLED CHICKEN <i>finished with garlic butter</i>	20.95 per guest

STEAK & CHICKEN FROM THE GRILL

These menus include house salad and French bread. **Substitute Greek or Caesar salad for \$1.50 per Guest.**

AGED BEEF RIB-EYE ^{**†} <i>mesquite grilled 16 oz. rib-eye, served with garlic mashed potatoes & grilled asparagus</i> <i>We recommend china and flatware when serving our steak menus.</i>	33.95 per guest
GRILLED CHICKEN BATON ROUGE <i>grilled chicken breast finished with crawfish tails, shrimp, mushrooms & spinach in a Monterey Jack cheese & sherry wine sauce, served with garlic mashed potatoes</i>	22.95 per guest
FRENCH QUARTER CHICKEN <i>herb-grilled chicken breast, served with garlic mashed potatoes & green beans</i>	19.95 per guest

‡Ovens are required for preparing these items.

†Available exclusively where on-site grilling is possible.

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site cooking service fee will be added to your proposal.

PAPPADEAUX SEAFOOD KITCHEN

SIGNATURE STATIONS

Pappas Catering's interactive serving stations will jazz up your party. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these Signature Stations. The staff required for these unique stations will be added to your proposal.

PER GUEST

PASTA MARDI GRAS SAUTÉ

6.95 per guest

a signature Pappadeaux recipe - shrimp, spicy andouille sausage & crawfish tails, with cremini mushrooms in a marinara cream sauce, finished with parmesan cheese

CEDAR PLANK SALMON CARVING*‡

7.95 per guest

a fresh fillet of Atlantic salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with cedar butter

AGED BEEF RIB-EYE CARVING*†

9.95 per guest

mesquite grilled rib-eye, served with freshly baked petite rolls & horseradish sauce

CRAWFISH & SHRIMP BOILS

Pappas Catering can create a festive shrimp or crawfish boil experience that will have your Guests rolling up their sleeves and enjoying the party. Our consultants will provide a proposal based on market availability.

‡Ovens are required for preparing these items.

†Available exclusively where on-site grilling is possible.

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PAPPADEAUX SEAFOOD KITCHEN

APPETIZERS

Jumbo Cold Boiled Shrimp <i>with cocktail sauce</i>	(4) 4.95 per guest
Gulf Coast Crab Cakes <i>with a white wine cream sauce & pico de gallo</i>	(1) 4.95 per guest
Jumbo Shrimp Brochette <i>mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño</i>	(2) 6.00 per guest
Cajun Chicken Tenderloins <i>with honey mustard sauce</i>	(2) 3.50 per guest
Spinach & Artichoke Dip <i>served warm, with crostini</i>	3.50 per guest
Stuffed Mushrooms[‡] <i>with crabmeat filling in lemon garlic butter</i>	(2) 3.95 per guest
Shrimp & Crawfish Fondeaux[‡] <i>with mushrooms, chives & spinach sautéed in a white wine cream sauce & broiled with Monterey Jack cheese, served with garlic bread</i>	3.95 per guest

Please see the **Desserts & Trays** section of our brochure for premium cheese, fruit & vegetable trays.

SALADS, SOUPS & SIDES

Louisiana Shrimp Gumbo	3.95 per guest
Crawfish Bisque	3.95 per guest
Red Beans & Rice <i>with Andouille sausage</i>	2.50 per guest
Garlic Mashed Potatoes	1.95 per guest
Dirty Rice	1.95 per guest
Grilled Asparagus	3.95 per guest
Green Beans <i>with herbed butter</i>	3.95 per guest
Herb-Grilled Vegetables	2.95 per guest
Creamed Spinach	3.95 per guest
Greek Salad <i>mixed greens, kalamata olives, Pappas vinaigrette</i>	3.95 per guest
Caesar Salad <i>with croutons & parmesan cheese</i>	3.95 per guest

[‡]Ovens are required for preparing these items.

PAPPADEAUX SEAFOOD KITCHEN

COCKTAIL MENUS

Our cocktail menus are ideal for reception-style and early evening events, when mixing and mingling is important. Our consultants can recommend additional items when a full dinner is needed.

MARDI GRAS

- Jumbo Cold Boiled Shrimp *with cocktail sauce* **24.95 per guest**
for 150 or more 22.95 per guest
- Stuffed Mushrooms[‡]
with crabmeat filling in lemon garlic butter
- Cajun Chicken Tenderloins
with honey mustard sauce
- Shrimp & Crawfish Fondeaux[‡]
with mushrooms, chives & spinach sautéed in a white wine cream sauce & broiled with Monterey Jack cheese, served with garlic bread
- Herb-Grilled Vegetable Tray
grilled asparagus, zucchini, yellow squash, cremini mushrooms, carrots, red & yellow bell peppers, marinated in fresh herbs & extra virgin olive oil

ZYDECO

- Jumbo Cold Boiled Shrimp *with cocktail sauce* **26.95 per guest**
for 150 or more 24.95 per guest
- Gulf Coast Crab Cakes
with a white wine cream sauce & pico de gallo
- Cajun Chicken Tenderloins
with honey mustard sauce
- Spinach & Artichoke Dip
served warm, with crostini
- Premium Cheese & Fresh Fruit Tray
swiss, smoked cheddar, pepper jack & Boursin cheeses with grapes, strawberries & toasted pecans, served with gourmet crackers

GRAND ROYALE

- Aged Beef Rib-Eye Carving Station^{*†} **34.95 per guest**
mesquite grilled rib-eye, served with freshly baked petite rolls & horseradish sauce
for 150 or more 32.95 per guest
- Jumbo Shrimp Brochette
mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño
- Pasta Mardi Gras Sauté Station
shrimp, spicy andouille sausage & crawfish tails, with cremini mushrooms in a marinara cream sauce, finished with parmesan cheese
- Cajun Chicken Tenderloins
with honey mustard sauce
- Herb-Grilled Vegetable Tray
grilled asparagus, zucchini, yellow squash, cremini mushrooms, carrots, red & yellow bell peppers, marinated in fresh herbs & extra virgin olive oil

‡Ovens are required for preparing these items.

†Available exclusively where on-site grilling is possible.

There is a 40 Guest minimum charge for all cocktail menus. Buffet staff is included in the menu price. The on-site cooking service fee will be added to your proposal.

PAPPAS BROS. STEAKHOUSE

APPETIZERS

PER GUEST

Gulf Coast Crab Cakes <i>with a white wine cream sauce & pico de gallo</i>	(1) 4.95
Jumbo Cold Boiled Shrimp <i>with cocktail sauce</i>	(4) 4.95
Tomatoes Caprese <i>tomatoes & mozzarella with basil & extra virgin olive oil</i>	3.50
Stuffed Mushrooms[‡] <i>with crabmeat filling in lemon garlic butter, ovens are required</i>	(2) 3.95
Spinach & Artichoke Dip <i>served warm, with crostini</i>	3.50

Please see the **Premium Trays** section of our brochure for premium cheese, fruit & vegetable trays. Our Premium Trays make great appetizers.

SALADS, SOUPS & SIDES

PER GUEST

Richmond Salad <i>mixed greens, granny smith apples, feta cheese, sugared pecans & creamy balsamic vinaigrette</i>	3.95
Caesar Salad <i>with croutons & parmesan cheese</i>	3.95
Wedge Salad <i>with bleu cheese crumbles, diced tomatoes, bacon & bleu cheese dressing</i>	4.50
Lobster Bisque	5.95
Au Gratin Potatoes	3.95
Garlic Mashed Potatoes	1.95
Roasted Potatoes	2.95
Herb-Grilled Vegetables	2.95
Grilled Asparagus	3.95
Roasted Mushrooms	4.95
Haricot Vert (French green beans)	3.95

PAPPAS BROS. STEAKHOUSE

STEAKS*

Pappas Bros. Steakhouse is famous for prime steaks, dry-aged in house. Menus include Caesar salad, au gratin potatoes and dinner rolls. Our steak menus are available exclusively where on-site grilling is possible. We recommend china and flatware when serving our steak menus.

	PER GUEST
FILET MIGNON	8 oz. 39.95 10 oz. 41.95
PRIME NEW YORK STRIP	14 oz. 43.95 16 oz. 45.95
FILET MIGNON & SHRIMP BROCHETTE	46.95

ROASTED MEATS & SEAFOOD*

Menus include Richmond salad, garlic mashed potatoes and dinner rolls.

	PER GUEST
PRIME RIB <i>with horseradish sauce</i>	10 oz. 33.95
PRIME RIB & GRILLED CHICKEN	32.95
BEEF TENDERLOIN <i>with cabernet mushroom & horseradish sauces</i>	7 oz. 38.95
BEEF TENDERLOIN & GRILLED CHICKEN	37.95
BEEF TENDERLOIN & CEDAR PLANK SALMON <i>ovens are required</i>	39.95

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site cooking fee will be added to your proposal.

PAPPAS BROS. STEAKHOUSE

CARVING BOARD STATIONS

Roasted meats and seafood are carved for your Guests. Each includes a 3 oz. portion per Guest and freshly baked petite rolls. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these carving stations. The staff required for these unique stations will be added to your proposal.

	<i>PER GUEST</i>
PRIME RIB* <i>with Dijon mustard & horseradish sauce</i>	9.95
BEEF TENDERLOIN* <i>with Dijon mustard & horseradish sauce</i>	13.95
AGED BEEF RIB-EYE* <i>with Dijon mustard & horseradish sauce, available exclusively where on-site grilling is possible</i>	10.95
CEDAR PLANK SALMON* <i>a fresh fillet of Atlantic salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with cedar butter, ovens are required</i>	7.95
ROASTED PORK LOIN <i>with port wine reduction</i>	7.95
SMOKED ANGUS BEEF BRISKET <i>with barbecue sauce</i>	6.95
SMOKED TURKEY BREAST <i>with Dijon mustard & chutney</i>	5.95

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**When booking your event, 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.

PAPPAS CATERING

HOUSTON
713.952.9782

DALLAS & FORT WORTH
972.669.0364

PAPPASCATERING.COM

PAPPAS BROS. STEAKHOUSE

COCKTAIL MENUS

Our cocktail menus are ideal for reception-style and early evening events, when mixing and mingling is important. Our consultants can recommend additional items when a full dinner is needed.

CONTINENTAL

Carving Board Station*

*with choice of beef tenderloin or prime rib,
with petite rolls, Dijon mustard &
horseradish sauce*

Jumbo Cold Boiled Shrimp

with cocktail sauce

Chicken Tenderloins

with honey mustard sauce

Stuffed Mushrooms‡

with crabmeat filling in lemon garlic butter

Premium Cheese & Fresh Fruit Tray

*swiss, smoked cheddar, pepper jack & Boursin
cheeses with grapes, strawberries & toasted
pecans, served with gourmet crackers*

BEEF TENDERLOIN*

*up to 99 38.95 per guest
100 or more 36.95 per guest*

PRIME RIB*

*up to 99 35.95 per guest
100 or more 33.95 per guest*

CLASSIC

Carving Board Station*

*with choice of beef tenderloin or prime rib,
with petite rolls, Dijon mustard &
horseradish sauce*

Gulf Coast Crab Cakes

*with a white wine cream sauce
& pico de gallo*

Jumbo Cold Boiled Shrimp

with cocktail sauce

Spinach & Artichoke Dip

served warm, with crostini

Premium Cheese & Fresh Fruit Tray

*swiss, smoked cheddar, pepper jack & Boursin
cheeses with grapes, strawberries & toasted
pecans, served with gourmet crackers*

Herb-Grilled Vegetable Tray

*grilled asparagus, zucchini, yellow squash,
cremini mushrooms, carrots, red & yellow
bell peppers, marinated in fresh herbs &
extra virgin olive oil*

BEEF TENDERLOIN*

*up to 99 41.95 per guest
100 or more 39.95 per guest*

PRIME RIB*

*up to 99 38.95 per guest
100 or more 36.95 per guest*

‡Ovens are required for preparing these items.

There is a 40 Guest minimum charge for all cocktail menus. Buffet staff is included in the menu price. The on-site cooking fee will be added to your proposal.

DESSERTS FROM THE PAPPAS BAKERY

PAPPAS SIGNATURE DESSERTS

What event is complete without something sweet? All of our signature cakes, pies & dessert bars are baked fresh daily at the Pappas Bakery by our highly-trained pastry chefs. For specialty cheese & fresh fruit options, see the Premium Trays list.

CAKES & PIES

4.95 per guest

Key Lime Pie

graham cracker pecan crust

New York Style Cheesecake

with strawberry sauce

Traditional Pecan Pie

with bourbon sauce

Carrot Cake

with cream cheese frosting & pecans

Banana Wafer Pudding

*layers of vanilla wafer cookies, fresh bananas
& banana pastry cream in a mason jar*

Tres Leches

*rich Mexican vanilla cake soaked in three milks
& topped with meringue*

PAPPAS DESSERT BARS

23.00 per dozen

Double Fudge Brownies

Chilled Lemon Squares

Pecan Pie Squares

Miniature Cheesecakes

New York Style

Goey Coconut Pecan Bars

Bourbon Chocolate Pecan Bars

SPECIALTY DESSERT STATIONS

Pappas Catering can design a custom dessert station or menu that will make your event unique. Our consultants can suggest:

Frozen Yogurt Sundae Bar

Gelato & Sorbetto Bar

Cold Slab Ice Cream Station

Deluxe Coffee & After Dinner Drink Bar

Cheesecake Bar

Ice Cream Sandwich Station

PREMIUM TRAYS

FRESH BERRY BRIE

(serves 30-35) **89.95**

creamy brie with raspberry glaze, fresh seasonal berries & gourmet crackers

PESTO BAKED BRIE

(serves 30-35) **89.95**

creamy brie layered with pesto & herbed cream cheese, wrapped in puff pastry, & gourmet crackers

FRESH FRUIT

large (serves 50-75) **99.95**

strawberries, pineapple, melons & seasonal berries

small (serves 35-40) **74.95**

PREMIUM CHEESE & FRESH FRUIT

large (serves 50-75) **149.95**

swiss, smoked cheddar, pepper jack & Boursin cheeses with fruit, toasted pecans & gourmet crackers

small (serves 35-40) **109.95**

FRESH VEGETABLES

large (serves 50-75) **99.95**

portabella mushrooms, cucumbers, tomatoes, celery, carrots, red & yellow peppers, tender-crisp green beans, broccolini & Ranch dip

small (serves 35-40) **74.95**

HERB-GRILLED VEGETABLES

(serves 50-75) **139.95**

asparagus, zucchini, yellow squash, cremini mushrooms, carrots, red & yellow peppers

**When booking your event, please alert our catering staff of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.



Pesto Baked Brie



Fresh Berry Brie



Herb-Grilled Vegetables

PAPPAS CATERING

HOUSTON
713.952.9782

AUSTIN
512.459.6438

DALLAS & FORT WORTH
972.669.0364

SAN ANTONIO
210.558.4386

PAPPASCATERING.COM

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 décor and entertainment.

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

BUFFET STAFF & SERVICE

Pappas Catering specializes in buffet service and custom event design. Enthusiastic and professional, our staff will welcome your Guests to the buffet, assisting in serving the menu you've selected. Our consultants will determine the quantity of staff needed based on your menu and event details. For custom menus or events with less than 40 Guests, we are happy to provide an estimate based on the quantity of staff needed.

Menus presented in our brochure include buffet staff at no additional charge (based on a 40 Guest minimum charge). 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 area¹

SERVING TIME

Menus presented in our brochure include a standard amount of buffet serving and set-up times. Standard times are:

- 1 ½ hours of buffet serving time
- 1 to 1 ½ hours of set-up time prior to buffet service, depending on event details

Extended buffet serving and set-up times are also available. Additional set-up time may be required by event facilities or to allow for wedding ceremonies and other programs. These charges, starting at \$75 per hour, will depend on quantity of staff and will be added to your proposal.

BUFFET EQUIPMENT & DINNERWARE

Menus presented in our brochure include:

- Buffet tables, linens & décor
- Buffet serving pieces & utensils
- Heavy-weight, disposable plates, flatware & napkins

ON-SITE GRILLING & COOKING

We take pride in serving only the highest quality, freshest food available. To ensure this, 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, when possible. Our consultants will determine the quantity of cooks needed, based on your menu and event details. These exclusive services, starting at \$150, will be added to your proposal.

¹If additional clean-up of the event premises is required, a fee will be added to your proposal.

OUR SERVICES

BAR STAFF & SERVICE

We specialize in superior bar 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.

RENTALS & FINER TOUCHES

Pappas Catering is proud to partner with several outstanding rental and event companies so we may recommend the best quality and pricing for all your finer touches. We can coordinate these for you or we are happy to schedule and accompany you to any appointments to assist in your selection. Our consultants will determine the amount of rentals required for your event. Consider the following as you plan your event:

- Guest seating
tables, chairs, linens
- China, flatware, glassware²
- Entertainment
- Valet parking
- Centerpieces
- Tents & lighting
- Specialty service staff
bartending, cocktailing, bussing, cake service

DELIVERY & TRAVEL FEES

Events within 30 miles of our location do not incur any additional delivery 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, based on event location.

BOOKING YOUR EVENT

We want to help make your event a success. Although a few weeks advance notice is often sufficient, in order for us to best serve you, we recommend confirming your event as soon as possible. Due to high volume, weekend or holiday events usually require more advance notice.

A 50 percent deposit is required to reserve the date and a signed contract will confirm the details. Due to a limited availability of dates, a portion of the deposit is non-refundable in the event of cancellation. Pappas Catering accepts Visa, MasterCard, Discover, American Express, Diner's Club, and personal or company checks. Personal checks are subject to credit card guarantee. Gratuity is optional (not required or expected), and is suggested only when your expectations are exceeded.

²*Additional service staff is required with the use of china and will be added to your proposal.*