



Let us make your event an AWESOME event!

Awesome Catering DFW has more than 10 years of experience working around the Metroplex, catering private parties, weddings, and corporate events.

Our food is made fresh with an A grade quality, nothing frozen or coming out of a box.

Fresh vegetables, fresh fish and tender meats combined with homemade recipes and culinary arts skills, create the awesome food that we will provide for your event.

Our staff has been in the catering business for several years, this guarantees that your event will be handled with professionalism and a friendly attitude, ensuring success for your event.





Hors D'oeuvres Menu

\$4 each pp. Appetizers may have special requirements and are not suitable for all locations.

Bacon Marmalade Crostini (Bacon favorite 2021)

Crispy crostini topped with Mascarpone cheese and our Awesome Homemade Smoked Bacon Marmalade.

Sweet and spicy Shrimp Kebabs (New Item)

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

Cream of jalapeno shots (All-time favorite)

Best cream of jalapeno served on a shot glass with a mini grilled cheese.

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 crispy crostini, with a light balsamic demi-glaze.

Mini Roasted beef sliders

Sour dough bread mini sandwich, with roasted beef slices & chipotle mayo, 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, topped with light pesto sauce.

Chicken Salad bites

Diced chicken, dried cranberries, celery, green apple, and pecans mixed with low fat yogurt and mayonnaise with a little honey and lemon over a Volovan.



Shrimp and Grits (New item)

Sauteed Blackened shrimp over homemade cheese grits, topped with chives served on mini boat.

Grilled Cheese Bites (All-time favorite)

Awesome grilled cheese served with Tomato Basil Cream on shot glasses.

Roasted bell pepper Hummus

Roasted bell pepper homemade hummus served with small pitta bread. (Stationary only)

Shrimp Tostada (Best of 2021)

Mini tostada topped with avocado Mousse, Cajun shrimp, and light Mexican crema.

Corn in a cup (New Item)

Mexican style corn cook with light butter mixed with spicy mayo, and cotija cheese, topped with tajin.

Fruit and cheese

Fresh seasonal fruit skewers and assorted cheese served with crackers.

Shrimp Ceviche (Summer favorite)

Small cocktail shrimp cooked with lime/lemon juice, tomatoes onions & cilantro, served on mini shot glasses.

Sliced Beef Crostini (Award winner)

Beef Carpaccio thin sliced over crostini topped with spinach and our special sundried-tomato chimichurri.

Guacamole Bites (New Item)

Corn mini fried basket filled with our creamy guacamole and topped with delicious Pico de Gallo (No spicy)

Mozzarella Skewers (Vegetarian favorite)

Mozzarella cheese, cherry tomatoes with 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 (All-time Favorite)

Smoked salmon over crostini with cream cheese, olive oil, and black sesame seeds. (Available Gluten free)

Caribbean Tostones

Smash Green plantain topped with our delicious homemade Puerto-Rican mayo-ketchup.

Lasagna Bite (New Item)

Homemade mini lasagna Bolognese serve with homemade marinara sauce cheese and basil.

Empanada Bite (New Item)

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 special homemade barbeque sauce, served over crispy crostini.

Keto mini burger (New Item)

Homemade (Mayo/ketchup) sauce, beef meatball topped with American cheese, pickle, lettuce, and tomato.

Shrimp Scampi Skewers

Sauteed Shrimp topped with freshly made white wine garlic sauce served on skewers.

Chicken Quesadillas

Flour tortillas stuffed with shredder chicken cooked with small, diced onions & peppers on a light tomato sauce, served with Homemade salsa. (Stationary Only)

Million Dollar Bacon (Best of 2021)

Apple smoked Bacon seasoned with our delicious spicy Korean rub and topped with real Maple syrup.

Shrimp Cocktail

Latin style shrimp cocktail, with lightly spicy red sauce and Pico de Gallo, served in a shot glass.

Yuca Fries (New Item) (vegetarian)

Cooked to perfection cassava fries topped with our delicious homemade mayo-ketchup and parmesan.



Add \$1 to pick 1 of these Specialty Hors d'oeuvres as part of your selection.

Center cut bite (Best Seller of 2021)

Center cut Sirloin and wild Mushroom skewers over Beef demiglace.

Mini Pesto Sandwich (new Item)

Grilled chicken marinated with pesto and herbs, served with light mayo and melted cheese on toast bread.

Italian Antipasto Skewer (New Item)

Olive, cherry tomato, buffalo mozzarella, salami, and basil, topped with olive oil and fresh pepper.

Bacon Wrapped Shrimp

Shrimp wrapped on smoked Hickory Bacon stuffed with small piece of jalapeno 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 Crawfish Etouffee (New Item)

Shot glass served with white rice and topped with our homemade Crawfish & shrimp Etouffee.

Ultimate Charcuterie board

Assorted cold cuts (Prosciutto/Salami), olives, fine cheeses, assorted nuts, fig jelly, strawberry preserves, bread, crackers, fresh veggies, and fresh fruit. (No replenishment) For 100 Guests \$250 for 200 \$500.00

Mexican Charcuterie board

Cold Cuts, Chicharrons, Cucumber, Jicama, spicy queso (Awesome white queso and traditional spicy yellow queso), Fine Cheese, Crackers and nuts, guacamole, Spicy Ranch dip, veggies, and fresh fruit. (No replenishment)

For 100 Guests \$300 for 200 \$600.00

Texan BBQ Board

Assorted smoked sausages, chips with smoked jalapenos white queso, Fine Cheese, Crackers and nuts, assorted BBQ sauce and dips, pickle jalapenos, pickles and others, Jalapeno corn casserole, veggies, and fresh fruit. (No replenishment)

For 100 Guests \$300 for 200 \$600.00



Stations

\$7 each pp. Stations may have special requirements and are not suitable for all locations.

Mac and Cheese Bar (All-time favorite)

Smoked Gouda, over penne pasta, served with toppings of your choice: Bacon, Jalapenos, blended cheese, sweet corn, and Panko. (Includes martini glasses)

Quesadilla Bar

Made to order on our portable grilled. Pulled Chicken and pulled beef brisket, melted cheese on a flour tortilla, served with Sour cream, Guacamole, jalapenos, and Spicy Salsa.

Burgers and fries (New Item)

Mini burgers with soft rolls, beef, homemade pink sauce, cheese, and pickles, served with French fries and options like parmesan cheese, ketchup, Mayo, and mustard.

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 Cheetos, takis, or Cool Ranch Doritos.

Louisiana Bowls (New Item)

Awesome white rice with your guest choice of Homemade Chicken and Andouille sausage Gumbo, or Crawfish & Shrimp Etouffee, side of Garlic Bread. (add \$1pp)

Volcano Street Tacos (Best of 2020)

Pastor style Pork and Pulled chicken, marinated, and served on a corn tortilla with mixed cheese, side of avocado sauce, salsa, limes, cilantro, and pickled jalapenos.

Build your own Panini

Small thin bread with your choice of: Cheddar or Provolone cheese, Spinach, tomatoes, Salami, Smoked Turkey, mustard, pesto Mayo served with potato chips.

Italian pasta bar (New Item)

Guest choice: Spinach, Mushrooms, Blacken Chicken, Italian Sausage and Blended cheese, sautéed with our delicious herb butter, served with penne pasta and our delicious marinara or Fontina alfredo sauce.



Nacho Bar

Fried tortilla Chips topped with homemade spicy queso, different toppings like: Ground beef chilly, Pulled chicken, Guacamole, Pico de Gallo, jalapenos, Sour Cream, and blend Cheese.

Build your own BBQ pork Sliders (Best of 2021)

Awesome pulled barbeque pork sliders, served with Spicy BBQ or Traditional BBQ sauce, pickles, Jalapenos, Mustard, spicy mayo, and potato chips. Substitute beef brisket for \$2pp.

Brisket Tacos

Delicious homemade Beef brisket, cooked slowly to perfection with roasted poblano and onions, served with side of avocado sauce, salsa, limes, cilantro, and pickled jalapenos. Add Pulled Chicken for \$1 pp

Fried Rice Station (New Item)

Little Asian take-out boxes, filled with fried rice, topped with our homemade teriyaki beef, chopsticks, soy sauce, siracha and duck sauce available.

Ultimate Carving station

Center cut filet roasted to perfect Medium rare, served on a small bun with your guest choice of Au-sauce Horseradish sauce, Dijon Mustard, pesto mayo, arugula, and fresh tomatoes. (Market price Value)

Crepes

Choose between Savory and Sweet!

Savory crepe toppings: spinach, mushrooms, shrimp, grilled chicken, blended cheese, topped with our fontina Alfredo sauce.

Sweet crepe toppings: caramel sauce, Crushed Caramelized Pecans, Bananas or Cinnamon apples



Dessert Stations

\$7 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, Traditional Hersey chocolate, graham crackers and large size Marshmallows, indoors and outdoors set up.

Crème Brulee Station

Individual homemade Crème Brulee, flamed at your guest request, served with strawberries, Blue berries, crushed Oreos, chocolate sauce and caramel sauce.

Cannoli Station (New Item)

Individual Cannoli made per order, served with Cherries, Chocolate sauce, Caramel Sauce, crushed Oreos, and sugar glass.

Cookies and Ice Cream (New Item)

Cookies: Chocolate Chips, White chocolate Macadamia, Sugar, and Snickerdoodle.

Ice Cream: Chocolate, Vanilla and Butter Pecan (add \$1pp)

Churros (Best of 2021)

Delicious Churros (Plain, Bavarian Cream or Cajeta Caramel) Served on mini glasses topped with cinnamon sugar and your favorite sauce, chocolate syrup, Sweet Milk or Cajeta caramel.

Floats (New Item)

Get back on time and enjoy Root beer, cream soda, Dr. Pepper and coca cola, over vanilla ice cream with Toppings like chocolate syrup, cherries, and sprinkles.

Hot Cocoa Station \$3pp

Homemade Cocoa chocolate with whole milk, served on disposable cups, with toppings of your choice like Mini Marshmallows, peppermint, cinnamon, white chocolate chips and whipped cream.

Coffee Station \$2PP

Fresh brew regular coffee served with assorted creamers (regular and French vanilla) and sugars, disposable cups with lids. Decaf coffee by request only.



Mini Desserts \$3pp

Mousse Shot

Shot glass filled with Chocolate, Espresso, Strawberry, Passion Fruit or Mango mousse.

Cheesecake Bites (All-time Favorite)

Cheesecake in bite size, infused with Cajeta Caramel sauce, lemon or Vanilla.

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 \$4pp

Torched Pineapple (Best 2020) (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

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

Baked Peaches (Vegan)

Fresh peaches, slowly oven roasted topped with strawberry preserves and mint leave decoration.