Awesome Catering DFW

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.

www.awesomecateringdfw.com **Contact us: (817) 305-1173 or (817) 200-6355** **info@awesomecateringdfw.com**
2205 W Division St. Suite A3/A5 Arlington TX 76012

Classic and Ultimate Package

- Clear or White Disposable plates and your choice of Clear, Gold or Silver disposable ware.
- Self-serve drink Station with cups, ice, Iced tea, and water.
- Dinner menu as describe on each package.
- Buffet line equipment and servers will serve each guest.
- Cake Cutting, cake will be cut and serve on disposable plates with forks, cake will be place on cake table for each guest to pick their favorite slide.
- Hors d'oeuvres will be pass unless is a stationary one, for cocktail hour.
- Event staff will be determined by your event size, each staff member is $150 for this package. Each Staff member will be arriving 1 hour before ceremony time and work 4 hours of service and clean up.
- Plated dinner requires China upgrade and extra staff.
- Extra time available up to request, $25 per hour per server, on rentals staff will be requires until the end of the event.

Hors D'oeuvres Menu

Appetizers may have special requirements and are not suitable for all locations.

Bacon Marmalade Crostini (New Item)

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

Peach Shrimp Kebabs (New Item)

Sautéed Shrimp Kebab topped with our delicious peach glaze, chopped fresh Parsley 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 (New Item)

Delicious homemade beef meatballs served with our awesome spicy marinara sauce.

Veggie Mini Pinwheel (New Item)

Flour tortilla stuffed with celery, carrots, and spinach with spicy cream cheese.

Mini Roasted beef sliders

Sour dough bread mini sandwich, with roasted beef slices & chipotle mayo, pickle, or tomato flag.

Sweet Prosciutto Bite (New Item)

Crostini topped with Mascarpone cheese, fig jelly and delicious Prosciutto.

Margarita 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 Ceviche

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

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 2020)

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

Apricot Jalapeno Jelly (New Item)

Homemade Apricot and jalapeno jelly mixed with cream cheese on puff pastry.

Fruit and cheese

Fresh seasonal fruit skewers and assorted cheese served with crackers.

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 (New Item)

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.

Barbeque Pulled Pork Crostini

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 (New Item)

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 2020)

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

Stations

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 Flamming 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

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 (New Item)

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.

Salads

House Salad *(Included on our packages)*

Spinach base topped with fresh shredded carrots and red cabbage.

Specialty Salads *Add $1pp*

Texan Caesar salad (New Item)

Lightly spicy Caesar salad mix with bacon bites, 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 topped with raspberry vinaigrette.

Summer Salad

Fresh Cut watermelon, arugula, feta cheese, asparagus & caramelized cashews, topped with blood orange dressing.

Fall Salad

Mixed greens, dried cranberries, feta cheese, caramelized walnuts, heirloom tomatoes topped with French dressing.

Classic Menu

This menu will include, 2 Hors d'oeuvres, 1 entrée from Classic menu, 2 sides, house salad with dressing, bread & butter, iced tea & water, all disposables, and cake cutting. **$22.00 per person** + Tax, 8% Gratuity and Delivery.

Add second classic entrée for $2 pp, each guest will be received both entrees.

Chicken Options

Grilled Chicken (All-time Favorite)

Fresh chicken breast grilled and topped with diced tomatoes and cilantro and herb infuse olive oil and lemon sauce.

Gourmet Chicken (Best Seller)

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

Pancit with chicken

Traditional Filipino dish with rice noodles, assorted vegetables and chicken with traditional Filipino Flavors.

Acapulco chicken

Grilled chicken breast topped with light chipotle cream sauce and melted Monterrey cheese.

Cajun Grilled Chicken (New Item)

Cajun seasoned marinated for 24 hours chicken breast, slowly roasted to perfection topped with aioli.

Grilled Chicken Parmesan (Best 2020)

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

Curry Cream Chicken (New Item)

Prime Grilled chicken breast topped with our Awesome Curry cream sauce.

Cancun Cordon Bleu

Chicken breast stuffed with smoked ham and jack cheese, topped with Chipotle Cream Sauce and chives

Fresco enchiladas (New Item)

Chicken enchiladas topped with our special Roasted jalapeno cream sauce and best Queso Fresco.

Chicken Diane

Grilled Chicken breast slowly cooked 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 sauce.

Pecan chicken (New Item)

Prime Chicken breast topped with crushed pecans and dried cranberries with a light cranberry sauce.

Creamy lemon Chicken (New Item)

Prime Grilled chicken breast topped with our homemade lemon parmesan cream sauce.

Chicken Marsala

Chicken breast topped with our special Marsala Sauce and mushrooms.

Caribbean Grilled Chicken

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

Pork Options

Herb Crusted Pork

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

Chutney Pork Tenderloin (New Item)

Citrus Marinated Pork Tenderloin served with a Homemade Sweet & Spicy pineapple/mango chutney.

Pork Blanc (New Item)

Herb crusted Pork tenderloin topped with our mushroom onion white wine cream sauce.

Chipotle Crust Pork Tenderloin (All-time favorite)

24 Hours marinated pork tenderloin with chipotle and spices, grilled and thin sliced, served with light sweet/spicy glaze.

Sea Food Options

Sautéed Shrimp (New Item)

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

Southern Tilapia

Lightly Blackened tilapia, pan seared served with light lemon cream sauce.

Coconut Shrimp (New Item)

Shrimp sautéed with brandy, cooked to perfection on a coconut cream sauce.

Beef Options

Italian Lasagna (All-time favorite)

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

Bourguignon Pot Roasted

Roasted 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. Add $1 pp

Brisket Enchiladas (New Item)

Pulled Brisket with onions and poblano peppers Enchiladas, topped with our special chipotle cream sauce and Monterrey cheese served with rice and black beans, chips and salsa.

Red Carne Asada

Slowly cooked Angus beef, topped with our special Ranchero Sauce, topped with cilantro.

Beef stew (New Item)

Slowly cooked angus beef topped with roasted brown gravy.

Jack Daniels Brisket (New Item) *Add $1 pp*

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

Vegetarian options

Manicotti

Pasta tubs filled with ricotta cheese, topped with our best pesto cream sauce

Vegetarian Pancit

Traditional Filipino dish with rice noodles, assorted vegetables with traditional Filipino Flavors served with salad and bread.

Cheese Tortellini

Small pasta filled with ricotta, mozzarella and parmesan cheese, topped with roasted garlic sautéed broccoli and our special fontina sauce.

Veggie Lasagna (New Item)

Spinach and mushrooms, mozzarella and parmesan cheese with homemade Marinara sauce.

Eggplant Marinara

Delicious eggplant, topped with homemade Marinara, cheese and fresh basil.

Vegan Option **(Gluten Free as well)**

Vegetable Bowl (All-time favorite)

Sautéed Spinach, sundried tomatoes, Mushrooms and garlic, over a bed or roasted Potatoes.

Stir Veggies

Carrots, green beans, cabbage, and sweet corn, sautéed with spicy infuse olive oil and soy sauce.

Grilled Portabella

Portabella mushroom grilled to perfection topped with our unique lemon aioli

Ultimate Menu

This menu will include, 3 hors d'oeuvres, 1 entrée from ultimate menu, or 2 entrees from Classic Menu, 2 sides (Specialty Included), house salad with dressing, bread & butter, Iced tea, & water, all disposables, and cake cutting. **$26.00 per person** + Tax, 8% Gratuity and Delivery.

Add classic entrée for $2 pp, each guest will be received both entrees.

Roasted Poblano corn Steak (All-time Favorite)

Best Flap Sirloin Steak sliced, topped with our new Roasted poblano sweet corn cream sauce.

Top Sirloin

Grilled Flap Sirloin topped with the best sundried tomato chimichurri.

Butter garlic Top Sirloin (New Item)

Grilled Flap Sirloin topped with the best roasted garlic butter herb sauce.

Bourbon Steak (New Item)

Angus Flap Steak BBQ seasoned, grilled to perfection, topped with our unique Jack Daniels Demi Glaze

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.

Louisiana Salmon (New Item) 6 Oz.

Grilled Blackened Salmon topped our incredible Crawfish and shrimp spicy cream sauce.

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 2020)

Pepper & Herbs crusted steak, topped with Chirimol (lime/lemon radish Pico de Gallo).

Sides

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

Delicious 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 fresh potatoes and real butter to make our best homemade Garlic mashed potatoes.

Mexican Rice

Traditional rice with tomato paste to give it that unique red color

Cilantro Rice

Infused rice with fresh chopped cilantro. Great and fresh flavor.

Fire Roasted green Beans & Corn (New item)

Steam fresh green beans topped with our roasted sweet corn.

Sweet Corn Rice (New item)

Traditional rice cooked with sweet corn for an Awesome color and flavor.

Parmesan Roasted Potatoes (Best 2020)

Homemade roasted potatoes topped with olive oil and parmesan cheese.

Texan Shiner Borracho Beans

Delicious beans cooked slowly with shiner beer, smoked bacon & sausage.

Sesame Green Beans (New Item)

Steam 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

Polenta Cake (New item)

Delicious polenta mixed with parmesan cheese and fresh parsley. Add $1pp

Refried Beans

Delicious refried, slow cooked pinto beans seasoned with our awesome recipe.

Honey Citrus Almond Cole Slaw (New item)

American traditional Cole slaw with a great honey and citrus flavor and topped with almonds for extra crunch touch

Corn on the Cob (New item)

Fresh cut corn grilled and baked with light butter.

Black Beans

Special recipe slowly cooked black beans

Mixed Vegetables

Seasonal vegetables, steamed and topped olive oil for rich flavor

Fried Plantains

Traditional Caribbean sweet plantains lightly fried and finished on the oven.

Green Beans Almandine (All-time favorite)

Sautéed fresh green beans with olive oil and sliced almonds

Steam Broccoli

Steam broccoli cooked to perfection topped with roasted garlic infuse

Grilled Asparagus

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)

Steam green beans topped with our unique caramelized onions.

Broccoli Cheese Rice Casserole (New Item)

Traditional rice cooked with chopped broccoli and mixed cheese, topped with Breadcrumbs and baked to perfection.

Most items are vegetarians and gluten free except pastas(G=Gluten), vegetables are fresh and seasonal

Mini Desserts $3pp

Mousse Shot

Shot glass filled with Chocolate, Expresso, 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.

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.

Add Ons and Rentals

- Buffet China Upgrade: China Plate for dinner and Rolled silverware on white cloth napkin for $2 pp.
- Simple China Upgrade: China dinner Plate, silver Fork and Knife (Pre-rolled), Glass Goblet for drink station and Cloth Napkin (White, black or Ivory) $3pp.
- Traditional China Upgrade: China Dinner & Salad Plate, silver Fork and Knife, Glass Goblet, Gold or Silver Charger, Cloth Napkin (Any existing Color), Pre-set water carafe on each table, Charger, Napkin (Waterfall placement) silverware, goblet, and salad will be pre-seat on each seat. $5pp.
- Elegant China Upgrade: China Dinner & Salad Plate, Gold Fork and Knife, Glass Goblet, Glass Charger, Cloth Napkin (Any existing Color), Pre-set water carafe on each table, Charger, Napkin (Waterfall placement) goldware, goblet, and salad will be pre-seat on each seat. $8pp
- Extra servers required according to party guest size for any add on.
- Extra time available up to request, $25 per hour per server, on rentals staff will be requires until the end of the event.