



**Let us make your event an AWESOME event!**

Awesome Catering DFW has more than 9 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.





## Drop Off Menu for Lunch Only

This menu will include, 1 entree, 1 side, salad with 1 dressing, Chef choice Mini dessert, bread & butter, Disposable plates and Utensils, as well as utensils for serving the food. **Add Second Awesome entrée for \$3 pp, each guest will get both entrees Add extra side for \$2 ea.**

### Chicken Entrees

*We use the best and serve Prime natural chicken.*

#### *Grilled Chicken (All-time Favorite)*

Fresh chicken breast grilled and topped with diced tomatoes and cilantro and herb infused olive oil and lemon

#### *Gourmet Chicken (Best 2020)*

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

#### *Grilled Chicken Parmesan*

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

#### *Lemon Roasted chicken*

Roasted chicken thighs and legs, marinated on olive oil, Dijon mustard, herbs, spices and lemon.

#### *Chicken Jalapeno*

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

#### *Blackened Chicken Fontina*

Slightly spicy Chicken breast topped with our special sherry Fontina Alfredo cheese cream 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.



### *Cancun Cordon Bleu*

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

### *Caribbean Grilled Chicken*

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

### *Curry Cream Chicken (New Item)*

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

### *Italian Roasted Chicken (New Item)*

Italian roasted herb crusted chicken breast topped with lemon caper white wine garlic sauce.

### *Chicken Diane*

Grilled Chicken breast slowly cooked with our delicious Diane Brandy cream sauce, with sautéed mushrooms and onions

## **Pork Entrees**

*We use the best and serve Prime natural pork Tenderloin only.*

### *Herb Crusted Pork*

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

### *Honey-orange Glazed Pork Tenderloin (New Item)*

Herb crusted Pork tenderloin topped with our honey-orange light glaze.

### *Pork Blanc (New Item)*

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

### *Chipotle Crust Pork Tenderloin (Best seller 2020)*

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



## **Beef Entrees**

*We use the best and serve Prime or Angus quality beef only.*

### *Italian Lasagna (All-time favorite)*

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

### *Red Carne Asada*

Slowly cooked Angus beef, topped with our special Ranchero Sauce, topped with cilantro Add\$2 pp

### *Bourguignon Pot Roasted*

Roasted Beef with carrots and celery slowly cooked with a Burgundy Reduction. Add\$2 pp

### *Mango Infused Brisket*

Angus beef brisket, marinated for 24 hours with our Mango infusion, slowly smoked to perfection, topped with our mango sweet and sour glaze. Add\$2 pp

### *Jack Daniels Brisket (New Item)*

Angus Beef Brisket 24 hours marinated with bourbon and herbs, topped with traditional Jack Daniels Glaze  
Add\$2 pp

### *Top Sirloin*

Grilled Flap Sirloin topped with the best sundried tomato chimichurri. Add\$3 pp

### *Sliced Pepper steak (Best seller of 2020)*

Pepper & Herbs crusted steak, topped with Chirimol (lime/lemon radish Pico de Gallo). Add\$3 pp

### *Butter garlic Top Sirloin (New Item)*

Grilled Flap Sirloin topped with the best roasted garlic butter herb sauce. Add\$3 pp

### *Roasted Poblano corn Steak (All-time Favorite)*

Best skirt Steak sliced, topped with our new Roasted poblano sweet corn cream sauce. Add\$3 pp



## **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.

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

### *Vegetable Bowl (All-time favorite)*

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

### *Eggplant Marinara*

Delicious eggplant, topped with homemade Marinara and fresh basil, served with Roasted garlic Broccoli.

### *Stir Veggies*

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



## Sides

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

Delicious creamy Smoked Gouda cheese Sauce, slowly melted over penne pasta, Selected as favorite for our customers

### **Garlic Mashed Potatoes**

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

### **Fire Roasted green Beans & Corn (New item)**

Steam fresh green beans topped with our roasted sweet corn.

### **Parmesan Roasted Potatoes (Best 2016)**

Homemade roasted potatoes topped with olive oil and parmesan cheese.

### **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.

### **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

### **Penne Alfredo \*G**

Italian favorite. Creamy Alfredo sauce over penne pasta.

### **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**



## **Chef Choice Desserts Examples**

### *Mousse Shot*

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

### *Cheesecake Bites (All-time Favorite)*

Cheesecake in bite size, infused with Cajeta Caramel sauce, strawberry, lemon or Chocolate

### *Assorted cookies*

Homemade chocolate chip, sugar, oatmeal and peanut butter cookies

### *Brownie cuts (New item)*

Sweet and Chewy brownies topped with assorted toppings.

### *Lemon Cups (New item)*

Sweet and Chewy lemon cake bites.



## Mexican Entrees

This menu will include, your choice of the following Entrée, rice and beans, chips and salsa, chef choice mini dessert. Add Awesome Homemade Queso for \$2pp

### *(3) Brisket Enchiladas*

Pulled Brisket with onions and poblano peppers Enchiladas, topped with our special chipotle cream sauce and Monterrey cheese

### *(3) Fresco enchiladas (New Item)*

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

### *(3) Crispy taco*

Traditional Ground beef and Pulled chicken, build your own style served with Crispy tortillas, shredded lettuce, tomatoes, blended cheese and sour cream

## Mexican Combo

This menu will include Beef and Chicken Fajitas, topped with bell peppers, onions, bacon, and cheese, cheese (1) enchilada with chipotle cream sauce (Vegetarian option), served with rice and beans (Vegetarian), Tortillas (Flour and corn), chips and salsa, Rajitas, Avocado sauce, blended cheese with chef choice mini dessert

## Texan BBQ Trio

This menu will include Smoked Brisket, Chicken Breast and Smoked Sausage, Potato Salad, Awesome Gold Mac and cheese, Relish Tray (Jalapenos, pickles Regular and spicy BBQ sauce) Bread and butter, Chef choice Mini dessert Disposable plates, and Utensils, as well as utensils for serving the food.

## Italian fest

Lasagna Bolognese (Beef Lasagna), Grilled chicken topped with our lemon aioli, penne pasta with alfredo or marinara sauce, Green Beans Almondine, garlic Bread, Caesar salad and chef choice mini dessert.



## **Sandwiches and Burgers**

### *Build your own Sandwich*

Cold cuts 1/3 Smoked ham, 1/3 Smoked Turkey and 1/3 Roasted Beef, assorted bread, vegetables and toppings, cookies, fresh fruit cup, bottled water, and individual bag of potato chips.

### *Build your own Burger*

Premium beef burgers or grilled chicken breast, with delicious bread, assorted cheese, vegetables and toppings, cookies, fresh fruit cup, bottled water, and individual bag of potato chips.

## **Wraps**

All the wraps packed individually, include bottled water, cookies, fresh fruit cup and potato chips

### *Caesar*

Grilled marinated chicken, romaine lettuce, tomatoes, red onions, avocado, mozzarella and parmesan cheese with Caesar dressing. Add shrimp for \$3 pp

### *D-light*

Marinated chicken, spinach, strawberries, sliced almonds, tomatoes, avocado, feta cheese, served with raspberry vinaigrette. Add shrimp for \$3 pp

## **Salads**

Salads will be individual package, include a water bottle, choice of dressing and cookies

### *Texas Caesar salad*

Romaine lettuce, croutons, Roasted corn, Bacon bites, parmesan cheese, with lightly spicy Caesar dressing and topped with Lemon grilled chicken. Add shrimp for \$3 pp

### *Cobb Salad*

Lettuce, grilled chicken, smoked ham, bacon, boiled eggs, tomatoes, avocado, romaine lettuce, bleu cheese served with ranch dressing. Add shrimp for \$3 pp

### *Southwestern Salad*

Roasted corn, fresh avocado, tomatoes, Smoked Bacon, and blackened grilled chicken, mixed cheese over spinach served with Chipotle Ranch. Add shrimp for \$3 pp