



**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.





- **This is a proposal that can be customized to fit all your needs.**
- This menu includes iced tea and water for the soft drink station unless customer chooses Lemonade.
- Soft drink station, with self-serve dispensers along with Ice, sugar and stir straws.
- Food Stations will be equipped with all the equipment needed to serve the food provided by Awesome Catering, Linen for buffet line not included (customer will provide.)
- Provider will follow all State health guidelines to ensure all your guests are safe.
- Salad and dinner will be served by provider's staff.
- Drink station might need a server to avoid self-serving risks.
- Silverware will be rolled and given to each guest at the end of buffet line
- Staff needs might change depending on state regulations and final guest count.
- Food according with the menu chose by customer, service and cleanup of kitchen space is included in package.
- Captain to supervise the event. Awesome Catering employees will maintain drink station and help serve on buffet line or plated dinner.
- Clear disposable dinnerware included in proposal, upgrade to china available upon request.
- Delivery and set up depending on distance and size of event.
- Employees from Awesome Catering DFW will not oversee any decoration activity.
- Upgrade to china or rentals require to have a credit card on file for incidentals.
- Extra servers are \$150 for the event (4 Hours). Upgrade to china will require extra servers.
- Upgrade to china starts \$6.00 per person for plated dinners and \$4.00 for buffet, extra staff is required and will be charged depending on the size of the event.
- T.A.B.C certified Bartenders are \$250.00 for 4 Hours of party service, includes liquor liability certification.
- **If there is any leftover food, and the customer brings to-go containers, our servers will fill them for you, but the company is not responsible for any health issues that this can bring.**
- On the booking day, 20% of your final amount will be charged as deposit has been paid to make this document valid. This deposit is non-refundable, 25% of the remaining balance is due 90 days before event date. 25% is due 45 days before event date. Final payment is due 15 days prior your event and will depend on final guest count due 20 days before your event date. Cash checks and major credit cards are accepted. (3% Credit cards processing fee)
- Cancellation fee is 50% of your total amount if you cancel 30 days before your event date. The full amount will be charged if the event is canceled less than 30 days from your event.
- Weather conditions could be a problem for your event and for us, if the weather does not allow us to travel to your event location, rescheduling will be free of charge on a date that our company is not booked, there is no refund for bad weather cancelations.
- Changes to the number of guests served is allowed before the final payment day but it should not decrease more than 20% of the original amount. After final payment is due, you can only add more gues to your count, but you cannot reduce the number of guests. If any guests are added this will result in extra charges for each guest, respectively. Packages prices may change for parties less than 75 guests.



## Select 2 Pass Appetizers

### *Cream of jalapeno shots (Winter 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 homemade spicy marinara.

### *Veggie Mini Pinwheel (New Item)*

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

### *Mini Roasted beef sliders (2019 Best Seller)*

Sour dough bread mini sandwich, with roasted beef slices and chipotle sour cream mayo, pickle and tomato.

### *Sweet Prosciutto Bite (New Item)*

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

### *Chicken Salad bites*

Diced chicken, d. cranberries, celery, green apple and pecans mixed with our special sauce over puff pastry.

### *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

### *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.

### *Mini Corn in a cup (New Item)*

Most popular street style corn with parmesan cheese, lemon and spicy sauce.

### *Barbeque Pulled Pork Crostini*

Pulled pork with our special homemade barbeque glaze, served over crispy crostini



## Select 1 Late Snack Stations

### *Mac and Cheese Bar (All-time favorite)*

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

### *Chicken Quesadillas*

Made to order on our portable grilled. Best pulled chicken, melted cheese on a flour tortilla, served with Sour cream, jalapenos and Spicy Salsa.

### *Build your own BBQ Sliders*

Awesome pulled barbeque pork sliders, served with Spicy BBQ or Traditional BBQ sauce, pickles and jalapenos.

## Dessert Stations

### *S'mores Station*

Build your own s'mores, Hersey chocolate, graham crackers and Marshmallows, inside or outside set up.

### *Churros (New Item)*

Delicious Churros Served on mini glasses topped with cinnamon sugar and your favorite sauce, chocolate syrup, Condensed 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.



## Select 1 Awesome Dinner

### *Lemon Roasted chicken (All-time Favorite)*

Roasted chicken thighs and legs, marinated on olive oil, Dijon mustard, herbs, spices, and lemon served with, Roasted garlic Broccoli and Signature Smoked Gouda mac and cheese also Salad and bread.

### *Italian Lasagna*

Homemade lasagna with meat sauce topped with classic marinara sauce and blended cheese, served with Caesar Salad, Steam Broccoli, and garlic Bread.

### *Grilled Chicken*

Fresh chicken breast grilled and topped with diced tomatoes and cilantro and herb infused olive oil and lemon sauce, served with Parmesan Roasted Potatoes and Mixed Veggies also Salad and bread.

### *Grilled Chicken Parmesan*

Grilled chicken breast topped with classic marinara sauce and mixed parmesan and mozzarella cheese, served with Pasta Pomodoro and Green beans Almondine, also Salad and bread.

### *Brisket Enchiladas*

Pulled Brisket with onions and poblano peppers Enchiladas, topped with our special jalapeno cream sauce and Monterrey cheese, served with Cilantro rice and black Beans, Salad and chips and salsa.

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

Prime Chicken breast topped with sundried tomatoes, mozzarella and spinach light cream sauce served with Garlic mashed Potatoes and Steam Broccoli, also Salad and bread.

### *Butter garlic Top Sirloin Add \$3pp*

Grilled Flap Sirloin topped with the best roasted garlic butter herb sauce, served with Garlic Mashed Potatoes and Mixed Veggies, also Salad and bread.

### *Sliced Pepper steak Add \$3pp*

Pepper & Herbs crusted steak, topped with Chirimol (lime/lemon radish Pico de Gallo), Served with Smoked gouda mac and cheese and Fire Roasted Green beans, also Salad and bread.



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

### *Eggplant Marinara*

Delicious eggplant, topped with homemade Marinara and fresh basil.

### *Grilled Portabella*

Portabella mushroom grilled to perfection topped with our unique lemon aioli

## **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.

### **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.

### **Parmesan Roasted Potatoes (Best 2019)**

Homemade roasted potatoes topped with olive oil and parmesan cheese.

### **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

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

Italian favorite. Creamy Alfredo sauce over penne pasta.

### **Pasta Pomodoro \*G**

Penne pasta topped with our pomodoro sauce and fresh basil.

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