



Option #1

Homemade Lasagna

Layered with Pasta, Beef, Sausage and Ricotta Cheeses

Served with

Garlic Butter Green Beans

Choice of Salad

Garlic Rolls

Iced Tea and Water Station

Option #2

Grilled Chicken Alfredo

Handcrafted Creamy and Rich Alfredo Sauce made with Butter, Cream & Parmesan Cheeses

Tossed with Penne Pasta &

Tuscan Grilled Chicken Breast

Garlic Butter Green Beans

Choice of Salad & Dressings

Garlic Rolls

Iced Tea and Water Station

Option #3

The Double Minded Italian

Guests have a choice of Entrée

Homemade Lasagna

Layered with Pasta, Beef, Sausage and Ricotta Cheeses

Grilled Chicken Alfredo

Handcrafted Creamy and Rich Alfredo Sauce made with Butter, Cream & Parmesan Cheeses

Tossed with Penne Pasta &

Tuscan Grilled Chicken Breast

Garlic Butter Green Beans

Choice of Salad & Dressings

Garlic Rolls

Iced Tea and Water Station

Option #4

Tuscan Grilled Breast of Chicken

Seasoned and Grilled with the Spices of Italy Smothered with a

Sun-Dried Tomato Cream Sauce

Parmesan Mashed Potatoes

Rustic Cut Fresh Seasonal Vegetables

Italian Style Farfalle Pasta Salad

Served with an Italian Style Green Salad

with your choice of dressings

Parmesan Garlic Rolls

Iced Tea and Water Station

Add our Perfect Carved Prime Rib

Market price plus carver fee

Other great choices or substitutions to consider:

Caprese Grilled Chicken

with Fresh Mozzarella, Basil and Blistered Tomatoes

Rich and Meaty Bolognese Sauce with Pasta

Tuscan Roasted Potatoes

Layered Parmesan Vegetable Bake

Blend of Seasoned Vegetables

Perfectly Paired Passed Appetizers

Handcrafted Spinach & Artichoke Dip

on a Toastee

Sun-Dried Tomato & Smoked Gouda Beggar's Pouch

Individual Charcuterie Cups

Antipasti Skewers

Tomato & Mozzarella Bruschetta Drizzled with

Balsamic Vinaigrette

\$4.65 for 2

\$5.45 for 3



Italian Cream Soda Bar

3 Flavored Syrups

Chilled Soda

Cream and Whipped Cream

\$2.45 each

Minimum of 50

Desserts

Crème Brûlée

Tiramisu

Italian Wedding Cookies

Cannoli Filled Pastry Cups

Inquire for pricing

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Option #1

Grilled Breast of Chicken

Marinated in a blend of southwest spices and a hint of lime.
Topped with Monterrey Jack Cheese and Fresh Cilantro

Cilantro Lime Rice

Blend of Fajita Seasoned Vegetables

Fresh Garden Green Salad

Served with your choice of dressings

Chips and Handcrafted Salsa

Iced Tea, Lemonade and Water Station

Option #2

Barbacoa Layered Lasagna

Slow roasted and seasoned beef, pulled and layered with a variety of cheeses and authentic corn tortillas.
Topped off with Queso Fresco & Fresh Cilantro

Served with Southwest Rice

Seasoned Charro Beans for the

Fresh Garden Green Salad

Served with your choice of dressings

Chips and Handcrafted Salsa

Iced Tea, Lemonade and Water Station

Option #3

**Grilled Marinated and Seasoned
Chicken Fajitas**

Served with Authentic Flour Tortillas

Onions, Tri-Colored Peppers,

Sour Cream, Grated Cheese

Southwest Rice

Seasoned Charro Beans

Tortilla Chips and Handcrafted Salsa

Iced Tea, Lemonade and Water Station

Add Fajita Beef for an additional charge

Option #4

**Carved Beef Tenderloin & Grilled
Breast of Chicken Fajitas**

Served with Authentic Flour Tortillas
Onions, Tri-Colored Peppers, Sour Cream, Grated Cheese

Maque Choux Street Corn

Grilled Fresh Vegetables

Handcrafted Pork Empanadas

Southwest Chopped Salad

with Chipotle Ranch & Ranch Dressings

Tortillas Chips and Handcrafted Salsa

Iced Tea, Lemonade and Water Station

Add Handcrafted Guacamole

Other Options

Jalapeno Black Beans

Re-Fried Beans

Handcrafted Guacamole

Desserts

Tres Leche Cake

Sopapilla Cheesecake Cups

Mexican Wedding Cookies

Caramel Apple Empanadas

Inquire for pricing

Suggested Passed Appetizers

Southwest Eggrolls

With Chipotle Drizzle

Jalapeno Cheesy Beggar's Pouches

Shrimp Shooters

with Cilantro Lime Cocktail Sauce

\$4.65 for two

\$5.45 for three

Add a Beverage Bar

3 Flavors of Jarittos &

Topo Chico Station

Inquire for pricing

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Option #1

Brown Sugar Bacon Grilled
Breast of Chicken
Buttery Homemade Mashed Potatoes
Southern Style Green Beans
Fresh Garden Green Salad
with your choice of dressings
Sweet Yeast Rolls & Butter
Iced Tea and Water Station

Add on a choice of entrée:
Savory Seasoned Tender Roast Beef
& Au Jus
Additional per person fee

Option #2

Smothered Grilled Chicken
with a Creamy Ranch Sauce
Savory Cowboy Potatoes
Southern Bacon Green Beans
Fresh Garden Green Salad
Served with your choice of dressings
Sweet Yeast Rolls and Butter
Iced Tea, Water Station

Add on a choice of entrée:
Braised Beef Tips in a Rich Gravy
Additional per person fee

Option #3

Honey Chipotle Grilled Chicken
Top Shelf Cheesy Potatoes
Blend of Seasoned Vegetables
Fresh Garden Green Salad
with your choice of dressings
Sweet Yeast Rolls & Butter
Iced Tea and Water Station

Option#4

Drunken Smothered Pork Loin
Buttered Mashed Potatoes
Garlic Butter Green Beans
Fresh Garden Green Salad
with your choice of dressings
Sweet Yeast Rolls & Butter
Iced Tea and Water Station

Other Options

Homestyle Mac N Cheese
Mom's Corn Casserole
Smashed Rum Butter Sweet Potatoes
Shrimp & Grits

Desserts

Mini Pies
Apple Buttermilk Chocolate
Texas Pecan Kentucky Derby
Key Lime Peach Crumble

Peach Bread Pudding
with Rum Sauce. \$4.45 each

Texas Chocolate Sheet Cake
Pies \$3.95 ea Cake \$3.25 ea

Suggested Passed Apps
Bourbon Apricot Meatballs
Maple Bacon Pastry Cup
Apple Walnut & Bleu Cheese
Crostoni with Honey Drizzle
\$4.65 for two
\$5.45 for three

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Option #1

Encrusted Breast of Chicken
with a Champagne Sauce
3-Cheese Au Gratin Potatoes
Rustic Cut Fresh Seasonal Vegetables
Organic Spring Mix Salad with
Tomatoes, Sliced English Cucumbers,
Shaved Parmesan Cheese
Served with appropriate dressings
Add...
Perfectly Paired with
Carved Prime Rib with Horseradish Sauce
Market Price plus carver fee

Other Options

Lemon Herb Grilled Chicken
Citrus marinade and Fresh Herbs
Perfect Grilled Chicken
with a Stone Ground Sherry Sauce
Loaded Mashed Potatoes
Parmesan Mashed Potatoes
Tuscan Roasted Potatoes
Smoked Gouda Mac N Cheese
Lemon Walnut Green Beans
Asparagus Spears (additional charge)
Ginger Honey Roasted Tri-Colored Carrots
Additional sides can be added for an additional fee.



Option #2

Chicken Roulade
Breast of Chicken stuffed with Seasoned Breadcrumbs,
Fresh Spinach & Parmesan Cheese served with a Shallot Red
Wine Demi Glaze
Served Over Walnut Wild Rice Pilaf
Garlic Butter French Green Beans
Sweet Yeast Rolls & Butter
Iced Tea and Water Station
Add...
Perfectly Paired with
Carved Beef Tenderloin with choice of sauce
Market Price plus carver fee

Additional Salads

Strawberry, Feta & Walnut Spring Mix Salad
Spring Mix with Apples, Cranberries & Feta
Caesar Salad with Shaved Parmesan
Greek Salad
All served with the appropriate dressings

Carving Stations

Carved Prime Rib with Horseradish Sauce
Carved Beef Tenderloin
with your choice of sauce
Carved Honey Ham
Carved Pork Tenderloin
with your choice of sauce
*Market Price on the above choices
\$75 per carver fee applies per station*

**Do you or your guests have dietary restrictions?
We can handle that!
Fish Options available
Inquire about our Customized menus**

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Add passed appetizers during cocktail hour

Two for \$4.65 per person

Three for \$5.45 per person

Southwest Eggrolls with Chipotle Ranch

Thai BBQ meatballs

Bourbon Apricot Meatballs

Sun Dried Tomato & Smoked Gouda Pouches

Jalapeno Cheesy Grit Beggar's Pouches

Maple Bacon Pastry Cup

Spinach & Artichoke Dip on a Crostini

Apple, Walnut & Bleu Cheese Crostini with Honey

Shrimp Shooters with Cilantro Lime Cocktail Sauce



Additional Desserts

Mini Chocolate Mousse Shots

Mini Strawberry and Cream Cheesecake Shots

\$2.25 each

Mini Dessert Bites

Dusted Lemon Bars

European Dark Chocolate Brownie Bars

Raspberry Crumble

7-Layer Bar

Choice of 3 for \$3.25 per person



Heavy Hors d'oeuvres Menus

The *Perfect* way to have guests mingle and keep the party vibe going.

The Cocktail Party

Charcuterie Display with

Cured Meats, Sliced Cheeses, Olives, Nuts, Table Crackers
Dressed with Fresh Fruit and Dried Fruits

Mini Prime Rib Sliders

Served with Horseradish Mayo

Smoked Gouda & Sun-Dried Tomato

Beggar's Pouches

Spinach & Artichoke Dip

with Seasoned Toasted Baguette Slices

Shrimp Shooters

Cilantro Lime Cocktail Sauce

The Gathering

Tipsy Texan Slider

*Tender Roasted and pulled brisket served
with sliced sweet yeast rolls and Jack Daniel BBQ Sauce*

Cheesy Roasted Corn Dip

Served with Tortilla Chips

Jalapeño Mac N Cheese Bites

Cheesy Mini Muffin Size Pasta Bites

Southwest Eggrolls

served with Chipotle Ranch Sauce

Shrimp Shooters

with Southwest Salsa

Breakfast for Dinner Buffet

Egg Cheese & Sausage Bake

with Homemade Salsa on the Side

Breakfast Potatoes

Brown Sugar Bacon

Belgium Waffles

with Syrup, Whipped Cream and Berries

Jalapeño Cheese Biscuits

with Strawberry Jam

Fresh Seasonal Fruit

The Big Bash

Carving Station #1

Carved Prime Rib & Carved Pork Loin
with Sliced Fresh Rolls and Horseradish Mayo
& Stone-Ground Aioli

Southwest Station #2

Barbacoa Street Tacos
with Queso Fresco Cheese,
Cilantro, Pickled Red Onions

Southwest Eggrolls
with Chipotle Ranch Sauce

Chips with Homemade Salsa
and Fresh Guacamole

Asian Station #3

Sweet Chili Asian Chicken Skewers
Pulled Pork Sliders with Thai BBQ Sauce
Chili Lime Wonton Shrimp Bites

Charcuterie Grazing Station #4

Assorted Cured Meats

Sliced Assorted Cheeses

Assorted Flavored Olives

Nuts and Dried Fruits

Display of Fresh Seasonal Fruit

\$75 carving fee applies per carver

The Italiano Station

Bow Tie Pasta with Marinara Sauce

Penne Pasta with Homemade Alfredo Sauce

Sides of Grilled Chicken, Crumbled Sausage and
Parmesan Cheese

Tomato, Mozzarella, Olive Skewers

Drizzled with Basil Olive Oil

Add Prosciutto for an additional charge

Caesar Salad

with Shaved Parmesan & Croutons

May be substituted for another station



Charcuterie Displays

The Basic

Assorted Cured Meats, Assorted Cubed Cheeses, Table Crackers, Olives, Nuts, Dressed with Fresh Fruit

\$5.95 pp

Minimum of 25

Imported Style

Assorted Cured Meats to include Prosciutto, Dry Coppa, Sweet Soppresat, Sliced Imported Cheeses, Table Crackers, Flavored Olives, Assorted Nuts, Dressed with Fresh Fruit and Orange Roses.

\$8.95 pp

Minimum of 50

Over the Top

Assorted Cured Meats to include Prosciutto, Dry Coppa, Sweet Soppresat, Sliced Imported Cheeses, Assorted Hard and Soft Cheese Wedges, Flavored Olives, Assorted Nuts, Dried Fruits, Seasonal Berries, Carved Fruits filled with a Seasoned Spread, Sliced Baguette Breads and Assorted Table Crackers

\$12.95 pp

Minimum of 100

Also Available

Fresh Seasonal Fruit Display

Domestic Cheese & Table Cracker Display

Vegetable Crudit 

Cherry Tomatoes, Broccoli, Celery, Mini Carrots, Blanched and Chilled Asparagus
Served with Homemade Dill Dipping Sauce

Brunch or Early Afternoon Options

Mini Cranberry & Almond Chicken Salad Sandwiches
Mini Turkey, Cream Cheese & Raspberry Chipotle Sandwiches

Mini Pimento & Pecan Sandwiches

Strawberry Basil & Goat Cheese Bruschetta

Seasonal Fresh Fruit Salad with Honey Lime Dressing



Strawberry, Feta, Pecan Salad with Spring Mix and Raspberry Vinaigrette

Belgium Waffle Station

Served with berries, syrup, orange butter and whipped cream

\$75 attendant fee applies

Wrapped Sausage with Thai BBQ Sauce or Jack Daniel Mustard

Sweet Broccoli Salad

Contact us for current pricing and other options.

All Beverages are Additional

On a budget? Ask about our DIY Menus

DIY Menus are a food delivery only with no services.

All menus include clear disposables. Upscale disposables are available for purchase.

Real Dinnerware, Flatware and Glassware can be added at an additional charge.

Seated Served Events incur additional Set up Charges and Staffing Fees.

Staff Fees Apply with staffed event.

Licensed Bartenders are available for \$275 each for up to 5 hours of service
Separate contract for bar services.

Complimentary Cake Cutting if cut early in the evening

Complimentary Tastings for Two

Gratuity will be added to food & beverage total upon final guest count.
Travel fees apply on events more than 60 miles away

Contact us at info@perfectcateringonline.com

Office 903-236-2895 Call or Text Lori @ 903-475-4726

Or Tina @ 903-475-4736