

FGF

CATERING DALLAS

B U F F E T

C r e a t e Y o u r O w n B u f f e t

SALADS

Mesclun Greens with Sliced Radishes, Grape Tomatoes, Scallions, Shredded Carrots, Buttermilk Ranch and Herb Vinaigrette

Classic Caesar with Crispy Hearts of Romaine, Radicchio, Shaved Parmesan, Garlic Croutons and Creamy Caesar Dressing

Chopped Wedge with Iceberg Lettuce, Cherry Tomatoes, Blue Cheese Crumbles, Red Onion Rings, Smoked Bacon and Roquefort Dressing

Baby Spinach Leaves and Seasonal Greens, Mandarin Oranges, Candied Walnuts, Raspberries, Goat Cheese Crumbles and Raspberry Vinaigrette

Classic Greek Salad with Hearts of Romaine, Ripe Tomatoes, Seedless Cucumbers, Bermuda Onions, Roasted Peppers, Feta Cheese Crumbles, Kalamata Olives, and Extra Virgin Olive Oil-Oregano Dressing

Tender Arugula with Radicchio, Oven-Cured Tomatoes, Red Onion Rings, Artichoke Hearts, Hearts of Palm, Herb Croutons and Balsamic Dressing

Baby Kale with Roasted Golden Beets, Dried Cranberries, Crumbled Chevre, Toasted Almonds and Pomegranate Vinaigrette

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ACCOMPANIMENTS

Hill Country Hash Brown Casserole with Cheddar Cheese and Green Onion

Roasted Poblano and Pepper Jack Green Onion Spoon Bread

Buttermilk Smashed Potatoes Topped with Toasted Shallots

Creamy Scalloped Potatoes with Smoked Gouda

Quinoa Pilaf with Roasted Butternut Squash (VG)

Savory Leek and Goat Cheese Bread Pudding

Three Cheese Macaroni and Cheese +\$2 per person

Garlic Roasted Marble Potatoes

Traditional Rice Pilaf with Fresh Herbs

Medley of Seasonal Vegetables with Brown Butter, or with Extra Virgin Olive Oil and Citrus

Creamed Spinach with Boursin Cheese

Pesto Broiled Roma Tomatoes with Parmesan and Toasted Panko

Honey Glazed Carrots with Orange Zest and Chives

Black Pepper and Vermont Cheddar Creamed Corn (Contains Pork)

Chilled Grilled Asparagus with Citrus Segments

Cauliflower Gratin with Herbed Bread Crumbs

Steamed Broccoli with Olive Oil and Sea Salt

Olive Oil and Garlic Roasted Brussel Sprouts, with Caramelized Shallots and Balsamic Glaze

Provençal Style Ratatouille

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ENTRÉES

Poultry

Classic Coq au Vin (Boneless Skinless Thighs) Braised with Red Wine, Onions, Mushrooms and Herbs

Carving of Pecan Crusted Chicken with Stone Ground Mustard Cream

Classic Italian Chicken Saltimbocca with Sage Jus and a Balsamic Glaze

Chicken Roulade Stuffed with Vegetables, Herbs and Natural Jus

Roasted Breast of Turkey with Giblet Gravy and Cranberry Sauce

Chicken Picatta with Lemon and Capers

Pesto Grilled Chicken Breast with Fresh Tomato-Kalamata Relish

Rosemary Roasted Chicken Breast with Sherry Mushroom Cream

Poached Breast of Chicken a la King with Petit Vegetables with Boursin White Wine Cream

Beef

Carving of Broiled Tenderloin of Beef

Served with Caramelized Onions, Creamy Horseradish and Red Wine Demi Glace

Pepper Crusted Strip Loin with Cognac Peppercorn Cream

Roasted Salt-Crusted Prime Rib with Rosemary Jus and Creamy Horseradish

Short Ribs Slow Braised with Chianti and Root Vegetable Brunoise

Herb Marinated Grilled Flank Steak with Creamy Horseradish and Cabernet Demi Glace

Beef, Pork and Veal Meatloaf with Green Peppercorns and Caramelized Onion-Tomato Glaze

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ENTRÉES, Continued

Pork

Rosemary Roasted Pork Loin with Figs, Golden Raisin-Rum Sauce

Achiote Grilled Pork Tenderloin with Smoked Bacon Sofrito Salsa

Honey Bourbon BBQ Glazed Pork Tenderloin

Lamb

Herbs de Provence and Dijon Crusted Rack of Lamb with Mint Jus

Seafood

Whiskey Glazed Baked Catfish with Pickled Green Tomato Tartar Sauce

Salmon Persillade on Chardonnay and Lemon Thyme Braised Leeks

Maryland Style Crab Cakes with Smoked Pepper Butter Sauce

Lightly Blackened Snapper with a Brandied Lobster Sauce

Pecan Crusted Trout with a Brown Butter Chive Sauce

Potato Crusted Cod with Lemon Dill Butter Sauce

Seared Sea Scallops with Blood Orange Butter Sauce

Citrus Roasted Sea Bass on Artichoke Puree

All Lunch and Dinner Buffets Include

Freshly Baked Breads, Crisps and Sweet Cream Butter

Freshly Brewed Regular and Decaffeinated Coffee

Iced Tea with Lemon

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DESSERTS

Pre-Set Individual Desserts

Passion Fruit Cream and Tropical Fruits in a Chocolate Shell with Shredded Phyllo

Flourless Chocolate Cake with Tart Cherry Compote and Bailey's Pistachio Anglaise

Mini Pineapple Upside-Down Cake with a Rum-Brown Sugar Cream

Seasonal Berry and Lemon Trifle with Shaved White Chocolate

Key Lime Tart with Mango and Raspberry Coulis

French Apple Tart with Caramel Cream

Homemade Cheesecake Tart with Gran Marnier Marinated Strawberries

Kahlua Chocolate Mousse Layered with Espresso Brownie Crumbles and Valrohna Pearls

For buffet style desserts, please select FIVE of the following...

Jewel Desserts

Lemon Bars Topped with Candied Orange, Mini Double Fudge Brownies

Mini Raspberry Linzer Bars, Hand-Rolled Truffle Pops

Pecan Caramel Diamonds, Mini Amaretto Cannoli's

Mini Chocolate Eclairs, Mini Lions Head Bowl Filled with Rich Tiramisu and Mocha Mousse

Dark Chocolate Dipped Strawberries with White Chocolate Drizzle

Mini Cookies (each flavor is one selection)

Macadamia White Chocolate, Mexican Wedding Cookie, Classic Chocolate Chip

Oatmeal Raisin, Peanut Butter, Sugar Cookie

Two-Bite Pies (each flavor is one selection)

Cherry, Chocolate Cream, Strawberry Rhubarb, Southern Peanut Butter

Coconut Cream, Peach Streusel, Key Lime, Pecan

Baby Cupcakes (each flavor is one selection)

Strawberry, Chocolate, Lemon, Southern Red Velvet with Cream Cheese Frosting,

Carrot Cake with Cream Cheese Frosting, German Chocolate,

Pina Colada with Passionfruit Frosting and Toasted Coconut

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TEX-MEX BUFFET

Smoked Jalapeno Caesar Salad with Roasted Peppers and Spicy Croutons

Grilled Corn, Jicama and Black Bean Salad

Classic Queso Dip with Crisp Tortilla Chips and Salsa Verde

Grilled Beef and Chicken Fajitas

with Soft Flour Tortillas, Pico de Gallo, Fire Roasted Salsa, Shredded Cheddar, and Sour Cream

Spanish Style Rice and Refried Beans

**Guacamole may be added for an additional fee

Enhance this Buffet with . . .

A Chef Attended Fish Taco Station with Spicy Tropical Fruit Salsa

SPANISH TAPAS BUFFET

Assorted Domestic and Spanish Cheeses with Marcona Almonds

Sliced Spanish Cured Meats and Sausages, Imported Olives

Catalan Date and Walnut Cake

Cucumber, Tomato and Herb Cous Cous with Manchego

Smoked Paprika and Garbanzo Bean Dip with Grilled Flatbreads

Ibiza Style Seafood Salad

Braised Chicken Bites in a Sherry- Almond Cream

Black Bean Empanadas with Sofrito Dip

Spanish Meatballs with Roasted Pepper and Tomato Fonduta

Enhance this buffet with . . .

A Chef Attended Spanish Style Shellfish Risotto Station

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LITTLE ITALY BUFFET

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino

Cilliegini Caprese Salad

Fire Roasted Vegetables and Orrechiette with Tomato Ragout and Parmesan

Penne Pasta with Grilled Chicken in a Pesto Cream and Wild Mushrooms

OR

Traditional Lasagna

Sliced Seasonal Fruit Platter

Foccaccia Bread

TEXAS BAR-B-Q BUFFET

Beef Brisket and Grilled Chicken, carved tableside

Served with Spicy & Mild BBQ sauce

Texas Baked Ranch Beans

Homemade Cole Slaw

Chopped Wedge Salad

with Cherry Tomatoes, Red Onion, Pepper Bacon and Bleu Cheese Crumbles, Ranch Dressing

Mashed Potato Casserole

Made with Cheddar Cheese, Sour Cream, Bacon Crumbles & Green Onions

Soft Rolls, Cornbread Muffins & Sweet Cream Butter

Beef or Pork Ribs may be added for an additional fee

Smoked Sausage may be added for an additional fee

Homemade Cobbler, prepared tableside

Mixed Berry Cobbler **or** Parker County Peach Cobbler

Served with Vanilla Bean Ice Cream