

(972) 803-3232



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www.spcater.com

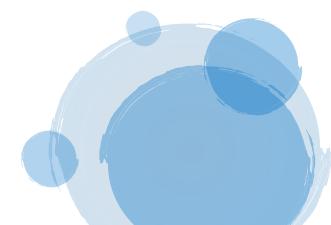
Traditional Menu Buffet or Plated

Salad – Serves 6

-Roasted Beet & Goat Cheese Salad w/ Arugula, Candied Pecans,		
Red Onions & Maple Vinaigrette	\$26	
or		
-Italian Chop Salad w/ Crisp Romaine Lettuce, Cherry Tomato,		
Cucumber, Red Onion, Red Bell Pepper, Kalamata Olive,		
Prosciutto, Feta Cheese, & Italian Vinaigrette	\$26	
or		
-Roasted Baby Carrot Salad w/ Spring Mix, Baby Carrot,		
Feta Cheese, Fennel, Candied Pecans, & Maple Vinaigrette	\$26	
or		
-Traditional Caesar Salad w/ Chopped Romaine,		
Herb Croutons, Parmesan Cheese, & Caesar Dressing	\$24	

<u> Proteins – Serves 6</u>

\$75
\$60
\$75
\$100
\$130





<u>Sides – Serves 6</u>

-Traditional Corn Bread Dressing	\$19
-Italian Sausage Bread Dressing	\$21
-Mushroom & Rosemary Bread Dressing	\$19
-Potato Gratin	\$20
-Whipped Yukon Potatoes	\$19
-Whipped Sweet Potatoes	\$19
-Apple & Bacon Roasted Brussel Sprouts	\$21
-Hoisin Roasted Brussel Sprouts	\$20
-Green Bean Amandine	\$20
-Traditional Green Bean Casserole	\$20
-Mac & Cheese	\$22
-Truffled Mac & Cheese	\$24
-Cauliflower Gratin	\$20
-Smoked Paprika Roasted Cauliflower	\$19
-Grilled Asparagus	\$20
-Lemon-Parmesan Roasted Asparagus	\$21
-Dinner Rolls & Butter	\$7
-Buttermilk Biscuits & Butter	\$8
-Cranberry Sauce	\$8
-Beef Jus	\$10
-Horseradish Cream	\$8

Full Catering Services Provided

Plate, Silverware, & Glassware Rentals Available Stationary Water & Tea Station - \$2.00 per person Service Staff - \$35 per hour/per staff member TABC Bartender - \$40 per hour / per staff member Cake Cutting - \$75

*20% Service Charge will be calculated from menu subtotal *Transportation Fee may be incurred based on distance

