



Traditional Menu Buffet or Plated

Passed Hors D'oeuvres – Choose 3

- Heirloom Tomato & Goat Cheese Puff Tarts
- Red Pepper Hummus on Toasted Pita Triangle w/ Cucumber-Tomato Relish

- Watermelon & Feta Skewers w/ Mint Pesto
- Bruschetta Crostini w/ Herb Boursin Spread
- Candied Bacon Skewers
- Pork Eggroll w/ Sweet & Sour Sauce
- Italian Sausage Stuffed Mushrooms
- Creole Andouille Sausage Stuffed Mushrooms
- Bacon Wrapped Dates Stuffed w/ Bleu Cheese
- Chicken & Vegetable Potstickers
- Sesame Turkey Meatballs
- Spicy Chicken Satay w/ Peanut Dipping Sauce
- Shrimp Eggroll w/ Sweet & Sour Sauce

- Spicy Beef Satay w/ Peanut Dipping Sauce + \$0.25
- Seared Tenderloin Skewers w/ Cilantro Pecan Pesto + \$0.25
- Bacon Wrapped Shrimp Skewers + \$0.15
- Shrimp Ceviche Bite w/ Mango, Cucumber, & Jalapeno + \$0.15
- Tomato Soup Shooter w/ Grilled Cheese + \$0.20
- Smoked Chicken Nacho Cup w/ Sweet Corn Salsa & Cotija Cheese + \$0.15
- Chicken & Waffle Skewers w/ Chili-Maple Syrup + \$0.20
- Mini Maryland Style Crab Cakes w/ Whole Grain Mustard Aioli + \$0.30
- Spicy Tuna Tartare w/ Crisp Wonton & Smoked Edamame + \$0.45
- Thai Lobster Bisque Shooter w/ Lime-Coconut Creme + \$0.55



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Salad – Choose 1

-Texas Chop Salad w/ Crisp Romaine Lettuce, Cherry Tomato, Roasted Sweet Corn, Cucumber, Red Onion, Red Bell Pepper, Cotija Cheese, Crispy Bacon, & Ranch Dressing

or

-Italian Chop Salad w/ Crisp Romaine Lettuce, Cherry Tomato, Cucumber, Red Onion, Red Bell Pepper, Kalamata Olive, Prosciutto, Feta Cheese, & Italian Vinaigrette

or

-Roasted Baby Carrot Salad w/ Spring Mix, Baby Carrot, Feta Cheese, Fennel, Candied Walnuts, & Maple Vinaigrette

or

-Traditional Caesar Salad w/ Chopped Romaine, Herb Croutons, Parmesan Cheese, & Caesar Dressing

Proteins – Choose up to 2

- Italian Grilled Chicken
- Chile Lime Grilled Chicken
- Lemon Rosemary Grilled Chicken
- Chicken Piccata
- Chicken Cacciatore
- Rosemary-Sage Pork Loin
- Herb Roasted Pork Loin
- Ancho Maple Glazed Pork Loin
- Miso Glazed Salmon
- Orange Glazed Salmon
- Lemon-Fennel Salmon
- Lemon-Fennel Mahi Mahi
- Chile-Lime Mahi Mahi
- Italian Grilled Flank Steak
- Chile Lime Grilled Flank Steak
- Red Wine Braised Short Rib
- Braised Beef Cacciatore

Sides – Choose 2

- Garlic Mashed Potatoes
- Herb Roasted Baby Potatoes
- Herbed Rice Pilaf
- Roast Sweet Corn Elote
- Roast Sweet Corn Succotash
- Grilled Asparagus
- Roasted Garlic Sauteed Green Beans
- Sesame Green Beans
- Maple Chile Roasted Butternut Squash
- Grilled Mixed Italian Vegetables w/ Sherry Glaze



- Roasted Root Vegetables w/ Cilantro Pecan Pesto
- Mac & Cheese
- Whipped Sweet Potatoes
- Oven Roasted Sweet Potatoes
- Hoisin Roasted Brussel Sprouts
- Smoked Paprika Roasted Cauliflower

- Dinner Rolls & Butter + \$1.25 per person

Food Cost - \$28.35 per person

Full Catering Services Provided

Plate, Silverware, & Glassware Rentals Available
Stationary Water & Tea Station - \$3.00 per person
Service Staff - \$30 per hour/per staff member
TABC Bartender - \$40 per hour / per staff member
Cake Cutting - \$75

12% Service Charge will be calculated from menu subtotal