

BREAKFAST

All menus are subject to a 25% Service Charge and 8.25% Tax

FGF
CATERING DALLAS

Breakfast Buffets

CONTINENTAL BREAKFAST

Assorted Breakfast Breads to Include:
Muffins, Scones and Danishes

Fresh Seasonal Fruit & Berries

Assorted Individual Yogurts

FLUFFY SCRAMBLED EGGS DUSTED WITH CHIVES

Breakfast Scones, Muffins & Danishes
with Butter and Preserves

Applewood Smoked Bacon OR
Chicken Apple Sausage, Southern
Home-Style Potatoes with Onions,
Peppers, Fresh Seasonal Fruit &
Berries

FRENCH TOAST CASSEROLE WITH CINNAMON BRIOCHE

Fluffy Scrambled Eggs Dusted with
Chives

Applewood Smoked Bacon OR
Chicken Apple Sausage

Roasted Breakfast Potatoes

Fresh Seasonal Fruit & Berries

SMOKED SALMON & BAGEL STATION

Cream Cheese, Capers, Red Onion,
Grated Egg, Tomatoes

POTATO AND EGG STRATA WITH SPINACH & ASIAGO

Applewood Smoked Bacon OR
Chicken Apple Sausage

Roma Tomato Broiled with Pesto and
Herbed Bread Crumbs

Micro-Mini Assorted Biscuits

Fresh Seasonal Fruit & Berries



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Plated Breakfast

FLUFFY SCRAMBLED EGGS DUSTED WITH CHIVES

Served with your Choice of:

Ham, Applewood Smoked Bacon or
Sausage and Breakfast Potatoes

CHORIZO, EGG AND CHEDDAR BREAKFAST

Tacos Wrapped in a Flour Tortilla &
Served with Salsa and Breakfast
Potatoes

CLASSIC EGGS BENEDICT

Two Poached Eggs Served with
Canadian Bacon on an English Muffin
Draped in Hollandaise Sauce, served
with a Broiled Tomato and Breakfast
Potatoes

SMOKED HAM, POTATO, LEEK AND GRUYERE STRATA OR QUICHE

Served with Asparagus and Breakfast
Potatoes

PECAN STUDDERED FRENCH TOAST OR BELGIAN WAFFLES

Warm Apple and Cinnamon
Compote, Vermont Maple Syrup and
Butter

Served with Breakfast Potatoes

Your Selection of:

Ham, Applewood Smoked Bacon or
Sausage



BRUNCH PERFORMANCE STATIONS

All menus are subject to a 25% Service Charge and 8.25% Tax. \$175 for Chef Attendant per station. May be added to the buffet, or create a brunch from combining several of the following:

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GRITS "MARTINIS"

Creamy Southern-Style Grits Scooped into Martini Glasses

Served with the following toppings:
Baked Mustard Greens

Virginia Ham Maque Choux

Chicken Fricassee

ACCOMPANIED BY: CHOPPED SCALLIONS, BACON CRUMBLES, SOUR CREAM, MONTERREY JACK, CHEDDAR AND BLUE CHEESES

CRABCAKE BENEDICT

Poached Egg on a Crabcake with Smoked Tomato Hollandaise and Arugula Chiffonade

FRENCH TOAST STATION

Layered French Toast with Cinnamon Maple Mascarpone Cheese, Drizzled with Melted Butter and Maple Syrup

BELGIAN WAFFLE STATION

Fresh Belgian Waffles, prepared tableside

TOPPINGS TO INCLUDE:
Crumbled Applewood Smoked Bacon, Fresh Berries, Freshly Whipped Cream, Mini-Chocolate Chips, Warm, Roasted Cinnamon Apples

SAUCES TO INCLUDE:
Warm Maple Syrup and Dark Chocolate Sauce

OMELET STATION

Tableside-prepared Omelets

INCLUDES FOLLOWING INGREDIENTS:
Shredded Cheddar and Monterey Jack cheeses, Sauteed Mushrooms, Roasted Peppers, Garlic Spinach, Diced Ham

BREAKFAST TACOS

Chorizo, Mushrooms, Cilantro & Fresh Tomato Folded with Scrambled Eggs and Cheddar or Pepper Jack Cheese

Wrapped in a Flour Tortilla and Served with Pico de Gallo

CLASSIC EGGS BENEDICT

Two Poached Eggs with Canadian Bacon on an English Muffin with Hollandaise Sauce

VANILLA YOGURT PARFAIT WITH FRESH BERRIES

Granola, Cinnamon & Toasted Coconut

Served in a wine glass or martini glass

SLICED PINEAPPLE, HONEYDEW & CANTALOUPE WITH MINT

FRITTATA STATION

Choice of the following Frittatas:
Artichoke & Red Pepper

Goat Cheese & Spinach

Wild Mushroom, Prosciutto & Asparagus

Applewood Smoked Bacon & Gruyere

Frittata Florentine

EGG STRATA WITH SPINACH & ASIAGO

Hand-Carved Chicken Apple Sausage

Fresh Seasonal Melon Balls

Micro-Mini Assorted Biscuits

FRENCH TOAST CASSEROLE MADE WITH CINNAMON Brioche

Applewood Smoked Bacon Seasonal Berries

BOURBON-HONEY GLAZED PORK TENDERLOIN

Hash Brown Potatoes



SNACKS

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POTATO CHIP BAR

Fresh Made Potato Chips with Your Choice of Two Flavors: Roasted Garlic & Pecorino Cheese

Sweet Onion & Basil Spicy Sweet Potato

CHOICE OF TWO SAUCES FOR DIPPING:
Red Pepper & Sundried Tomato Puree

Yogurt & Fresh Herbs

Cheesy Bechamel

GOURMET POTATO CHIP BAR

Spicy Sweet Potato

Kettle Cooked

Purple Potato Chips

Accompanied by Red Pepper and Sundried Tomato Puree, Yogurt with Fresh Herbs, Spicy Mojo and Cheesy Bechamel

HEALTH NUT

Seasonal Sliced Fruit Granola Bars

Trail Mix

Fresh Fruit Smoothies

Sparkling Water with Lemon & Lime Wheels

SOUTHERN ANTIPASTO BREAK

Assortment of Domestic and Imported Cheeses

Selection of Cured Meats and Charcuterie

Fresh Seasonal Fruit Platter and Dried Fruits

Toasted Nuts, Crackers, Crisps, and Crostini

CHOCOLATE INDULGENCE

Chocolate Truffle Pops

Double Fudge Brownies

Mini Chocolate Cupcakes

Baby Chocolate Éclairs



BOXED LUNCH

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CLASSIC SANDWICHES

Select up to four of the following:

Roasted Chicken with Pepper Jack Cheese, Lettuce, Tomato, on a Kaiser Bun

Shaved Turkey with Provolone, Lettuce, Tomato and Pickles on Wheat Bread

Chicken Salad with Grapes and Walnuts, Lettuce and Tomato on Cinnamon Raisin Bread

Grilled Steak with Havarti Cheese, Pickled Onions, Arugula, and a Pimento Cheese Spread on a Hoagie Roll

Turkey B.L.T. on a Focaccia Roll with Dijonnaise **kf**

Grilled Steak with Pickled Onions, Arugula and Horseradish Mayo on a Hoagie Roll **kf**

Caprese Sandwich with Local Tomatoes, Dallas Mozzarella, Fresh Basil and Texas Balsamic on Wheat Bread **kf**

Roasted Chicken, Chipotle Aioli, Lettuce, Tomato, on a Kaiser Bun **kf**

Shaved Turkey, Cranberry Relish, Lettuce, Tomato and Pickles on Wheat Bread **kf**

ACCOMPANIED WITH:

Bottled Water, Chips, Chef's Choice Fruit and Dessert

SALADS

Chicken Cobb Salad with Green Goddess Dressing (No Bacon) **kf gf**

Tuna Salad Over Texas Field Greens **kf gf**

Classic Caesar Salad with Creamy Caesar Dressing

UPGRADE WITH:

Grilled Chicken
Shrimp

Field Greens Salad, with Spinach, Fruit, Nuts and Pomegranate Vinaigrette

Grilled Vegetable Salad with Boston Bibb Lettuce and Champagne Vinaigrette **v df kf gf**

ACCOMPANIED WITH:

Bottled Water, Chips, Chef's Choice Fruit and Dessert

WRAPS

Herb-Garlic Tortilla B.L.T. with Dijonnaise Dressing

Herb-Garlic Tortilla Filled with Flame Roasted Marinated Garden Vegetables and Pesto Mayonnaise **v kf**

Herb-Garlic Tortilla Filled with Chipotle Beef, Peppers, Onions and Cilantro Aioli

Herb-Garlic Tortilla Filled with Chicken Caesar, Shaved Parmesan and Romaine Lettuce

Grilled Vegetable Wrap in an Herb-Garlic Tortilla with Shredded Lettuce and Herb Aioli **v kf**

ACCOMPANIED WITH:

Bottled Water, Chips, Chef's Choice Fruit and Dessert



BUFFET LUNCHES

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UPTOWN DELI

Soup du Jour
Cillengini Pesto and Tomato Salad
Orzo Pasta Salad with Sundried
Tomato and Crumbled Goat Cheese
Mixed Field Greens with Balsamic
Vinaigrette
Freshly Sliced Smoked Turkey, Virginia
Baked Ham and Roast Beef Swiss,
Provolone, Cheddar and Pepper Jack
Cheeses
Lettuce, Tomato, Red Onion and
Pickle Garnishes
Assorted Specialty Breads and Sub
Rolls with Condiments
Homemade Potato Chips
Double Fudge Brownies

REPUBLIC OF TEX-MEX

Southwest Caesar Salad with Roasted
Red Pepper Dressing, Corn, Black
Beans & Queso Fresco
Chicken Tortilla Soup with Garnish
Salsa Verde, Roma Tomato Salsa &
Chile Con Queso with Tri-Color Tortilla
Chips Hand Formed Tortillas
Adobo Beef and Chipotle Chicken
Flame Roasted Vegetables
Mexican Tomato Rice
Tres Leches Cake with Fresh Fruit

SOUP & SALAD BAR

Select one of the following soups:
Tomato Basil Soup with Croutons
Minestrone Soup with Beans and
Vegetables
Potato Leek Soup with Caramelized
Shallots
Chicken Tortilla Soup with Diced
Avocado & Cilantro
Traditional Spanish Gazpacho

Select three of the following salads:
Tarragon Chicken Salad with Hearts of
Palm
Mediterranean Albacore Tuna Salad
Orzo Pasta Salad with Sundried
Tomato and Crumbled Goat Cheese
Baby Field Greens Salad with
Teardrop Tomatoes, Carrots
and Sunflower Seeds
Marinated Cucumber, Red Onion and
Tomato Salad
Seasonal Fruit Salad
Spinach Salad with Candied Pecans,
Feta Cheese and Strawberries
Caesar Salad with Hearts of Romaine
and Radicchio Rye Croutons, Olives
and Shaved Pecorino

ACCOMPANIED WITH:
Lemon Squares and Double Fudge
Brownies
Fresh Baked Rolls and Butter

LITTLE ITALY

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
Sliced Seasonal Fruit Platter
Foccaccia Bread
Tiramisu



PLATED LUNCHES

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Each menu includes choice of First Course, Entrée, Dessert and Coffee, Fresh baked Rolls and Butter

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First Courses

SALADS

The Wedge, Boston Bibb Lettuce with Red Onions, Cherry Tomatoes, Creamy Roquefort Dressing

Spinach and Frisée with Roasted Beets, Citrus Segments, Walnut Vinaigrette

Baby Greens with Warm Hazelnut and Goat Cheese, Crostini, Raspberry Vinaigrette

Tomato and Mozzarella Marinated in Pesto Vinaigrette and Fresh Basil Leaves, Tender Lettuces

Watermelon and Heirloom Tomato Salad Sprinkled with Feta, Toasted Pine Nuts, Extra Virgin Olive Oil, Balsamic Glaze and Micro Herbs (Seasonal)

SOUPS

Black Bean with Cilantro Cream

Housemade Minestrone with Parmesan and Pesto

Mineola Tomato with Basil and Crème Fraiche Chilled

Avocado Vichyssoise with Herb Oil
Pumpkin with Toasted Pinenuts and Chives

Chicken Tortilla Soup with Jack Cheese and Green Onions

Traditional Spanish Gazpacho

Potato Leek Soup with Caramelized Shallots

Entrées

SALADS

Soy Glazed Chicken on Bibb Lettuce, Asian Vegetables and Soba Noodle Salad, Toasted Peanuts and Soy Vinaigrette

Marinated Grilled Beef over Spinach Leaves, Goat Cheese, Pinenuts, Oven Cured Tomatoes, Marinated Haricot Verts, Toasted Shallot Vinaigrette

Classic Cobb Salad, Chopped Lettuce with Grilled Chicken, Bleu Cheese Crumbles, Red Vine Ripened Tomatoes, Chopped Hard Boiled Eggs, Bacon and Avocado Green Goddess Dressing

Shrimp Caesar Salad, Hearts of Romaine and Radicchio Topped with Shaved Parmesan, Rye Croutons and Marinated Olives, Tomato Confit and Caesar Dressing
Add Grilled Chicken

Greek Salad with Grilled Salmon, Mixed Greens with Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers and Red Onions, Oregano Vinaigrette

Southwestern Cobb with Achiote Chicken, Roasted Corn and Peppers, Black Beans, Diced Avocado, Queso Fresco, Tomatoes, Chipotle Ranch Dressing and Crisp Tortilla Strips

PROTEIN ENTRÉES

Choice of Chicken or Vegetarian
Crepes with Lemon Herb Sauce
Surrounded with Roasted Shrimp and Served with Fresh Vegetables

Spinach, Apricot and Pecan
Stuffed Chicken Breast, Fresh Seasonal Vegetables, Rice Pilaf and Champagne Sauce

Sherry Creamed Chicken with Wild Mushrooms, Served in a Vol-au-Vent with Tarragon Sweet Peas and Baby Carrots



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Garlic Shrimp Scampi With Penne
Alfredo, Baby Peas and Smoked
Bacon

Shrimp, Chicken and Sausage Gulf
Coast Gumbo with Parsley Rice

Pecan Crusted Chicken, Maple
Whipped Sweet Potatoes, Roasted
Brussel Sprouts, Rosemary Cream

Pan Seared Salmon, Asparagus
Risotto and Herb Roasted Tomato
Relish

Honey-Port Glazed Pork Loin,
Country Style Potato Tart with Swiss
and Baby Vegetables

Quiche of Your Choice, Broiled Tomato
with Creamed Spinach and Haricot Verts

Classic Beef Stroganoff with
Mushrooms Linguini with Vegetable
Julienne

Petit Filet of Beef Three Cheese
Risotto, Asparagus and Shallot Red
Wine Reduction

Desserts

Key Lime Tart with Mango and
Raspberry Coulis

Warm Chocolate and Walnut Brownie
with Vanilla Ice Cream, Caramel
and Hot Fudge Sauces

Individual Chocolate Tart with Fresh
Raspberries

White Chocolate and Dried Cherry
Bread Pudding, Crème Anglaise

Warm Apple Crisp with Vanilla Bean
Ice Cream

Seasonal Fruit with Passionfruit Cream
and White Chocolate Shavings

Triple Berry Parfait in a Wine Goblet

Dark Chocolate Mousse with
Raspberries



CREATE YOUR OWN BUFFET

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All Buffets Include Freshly Baked Rolls, Butter, Freshly Brewed Regular and Decaffeinated Coffee, and Ice Tea with Lemon.

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SALAD

Select one of the following:

Caesar Salad with Garlic Croutons & Shaved Parmesan with Caesar Dressing

Boston Bibb Lettuce with Sun Dried Tomatoes, Artichokes, Sliced Portobello Mushrooms and Hearts of Palm with Champagne Vinaigrette

Texas Field Greens with Red & Yellow Grape Tomatoes, Spicy Roasted Pecans, Goat Cheese Crumbles with Citrus Tequila Vinaigrette

Cobb Salad with Chopped Romaine Lettuce with Egg, Avocado, Tomato, Bacon Crumbles, Blue Cheese with Green Goddess Dressing

ENTRÉES

Select one of the following:

Herb Crusted Tenderloin of Beef, carved tableside Creamy Horseradish, Spicy Whole Grain Mustard & Roasted Shallot Demi Glace

Chicken Picatta With Herb Capers and Lemon Sauce

Chicken Breast Provençal With French Olives and Ripe Tomatoes

Choice of Chicken or Vegetarian Crepes with Lemon Herb Sauce Served with Fresh Vegetables

Seared Salmon With Lemon-Dill Beurre Blanc

Grilled Chicken 3-Cheese Penne Pasta Roasted Pepper Marinara

Barbeque Roasted Pork Loin with Sweet Onion Marmalade Carved Tableside

ACCOMPANIMENTS

Select two of the following:

Tortellini Pasta Salad with Pine Nuts and Tomato Confit

Marinated Artichoke Salad with Red & Yellow Peppers

Sliced Roma Tomatoes with Fresh Mozzarella, Drizzled with Basil Pesto

Greek Orzo Pasta Salad with Lemon-Oregano Vinaigrette

Fresh Seasonal Fruit and Berries

Sautéed Green Beans & Baby Carrots, Crisp Shallots & Sliced Almonds

Sautéed Medley of Organic Baby Vegetables

Potato-Onion Tart With Fresh Herbs & Gruyere

Caramelized Onion Whipped Potatoes

Garlic Roasted Tri-Colored Marble Potatoes

DESSERTS

For Pre-Set, Individual Desserts, select one of the following:

Key Lime Tart with Mango and Raspberry Coulis, Individual Chocolate Tart with Fresh Raspberries, Coconut Cake with Kona Coffee Sauce, Apple Streusel Tart with Vanilla Bean Sauce and Caramel, Seasonal Fruit with Passionfruit Cream and White Chocolate Shavings, Triple Berry Parfait in a Wine Goblet, Dark Chocolate Mousse with Raspberries

For Buffet-Style Desserts, select five of the following:

Jewel Desserts

Mini Tiramisu Lions Head Bowl with Mocha Mousse, Lemon Bars Topped with Candied Peel, Mini Double Fudge Brownies, Mini Raspberry Linzer Bars, Hand Rolled Truffle Pops, Pecan Caramel Diamonds, Mini Amaretto Cannoli's, Mini Chocolate Eclairs, Dark Chocolate Dipped Strawberries with White Chocolate Drizzle, Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries, Chocolate Marble Pound Cake with Rich Chocolate Mousse and Valrhona Chocolate Pearls, Passion Fruit Mousse and Candied Ginger Pound Cake with Tropical Fruit and Coconut, Peppermint Fudge (Holiday Item Only)

Two Bite Pies

Each flavor is one selection:

Cherry, Chocolate Cream, Pecan, Key Lime, Coconut Cream, Strawberry Rhubarb

Mini Cupcakes

Each flavor is one selection:

Strawberry, Chocolate, Lemon, Red Velvet, Carrot Cake with Cream Cheese Icing



BUFFET DINNERS

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Buffet includes Freshly Brewed Regular and Decaf Coffee and Iced Tea.

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TEX-MEX BUFFET

Smoked Jalapeno Caesar Salad with Roasted Peppers and Spicy Croutons

Grilled Corn, Jicama, 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

LITTLE ITALY BUFFET

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino

Cilliegni 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

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:

Chef Attended Spanish Style Shellfish Risotto Station

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

Add Beef or Pork Ribs

Add Smoked Sausage

ENHANCE THIS BUFFET WITH:

Homemade Cobbler, prepared tableside

Mixed Berry Cobbler or Parker County Peach Cobbler

Served with Vanilla Bean Ice Cream



HORS D'OEUVRES

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Passed or Buffet Style

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VEGETARIAN

Eggplant Cannelloni Provencale
stuffed with Vegetables, Goat Cheese,
and Tomato Confit on top of Crisp
Potato Gallette **GF**

Tiny Boursin and Tomato Grilled
Cheese Sandwiches on Brioche with
Toasted Shallots

Southwest Vegetable Quesadillas with
Pepper Jack Cheese and Avocado
Crema

Stilton, Granny Smith Apple and
Adriatic Fig Spread on Seeded
Lahvosh

Moroccan Hummus and Grilled
Vegetable Tapenade on a Naan Crisp

Bruschetta with Roasted Pepper
Spread and Kalamata Tomato Relish
Topped with Basil Chiffonade

Warm Phyllo Cup with Gorgonzola,
Caramelized Onion and Pear Jam

Caprese Skewers of Tomato,
Cililiengini, Fresh Basil and Balsamic **GF**

Smoked Gouda and Green Onion
Pimento Cheese in a Gougere

Paula Lambert Smoked Mozzarella
and Tomato Crostini with Olive
Tapenade

Watermelon Feta Skewer with Olive
Oil and Cracked Pepper **GF**

Crispy Three Cheese Risotto Cake
with Grilled Portobello Caponata and
Balsamic Reduction

Warm Brie en Croute with Port Fig
Preserves, and a Sea Salt Marcona
Almond

English Cucumber and Watercress Tea
Sandwich

Pecorino Romano Ratatouille Stuffed
Mushroom Cap

Kalamata Relish Bruschetta with
Creamy Roasted Red Pepper Spread
and Basil Chiffonade

Crispy Vegetable Potstickers with
Daikon Dumpling Sauce

Spanish Olive Manchego Croquettes
with Saffron Sofrito

Mini Mac N Cheese Bites with Creamy
Herbed Cheese

Vietnamese Spring Roll with Guava
Lemongrass Sauce

Traditional Greek Spanakopita with
Spinach and Feta

Seasonal Vegetable Crudite with
Choice of 1 Sauce: Ranch, Blue
Cheese or Red Pepper Hummus

Asiago Risotto Croquette with Spicy
Marinara Dip

Vegetable Pakoras with Coriander
Dipping Sauce

Indian Samosas with Cucumber Mint
Raita

Mini Smoked Chicken Chimichanga
with Pepper Jack and Tomatillo Dip

Crispy Kale Dumpling with Daikon
Dipping Sauce **v**

Risotto Cake with Grilled Portobello
Caponata

Vegetable Portobello Skewers with
Balsamic Vinaigrette

Black Bean Empanadas with Queso
Dip

Artichoke and Goat Cheese Beignets

Smokey Portobello Tartlet with
Herbed Crème Fraiche Custard

PORK, POULTRY AND BEEF

Sweet Potato, Sage, and Prosciutto
Risotto Cake

Pepper Jack stuffed Chicken
Wrapped in Bacon **GF**

Turkish Beef OR Lamb Meatball
Skewer with Tzatziki OR Tomato
Harissa Sauce

Southern Grits Cake with Micro Herbs
- Choice of BBQ Beef, BBQ Chicken
or Pulled Pork

Corned Beef Reuben Potato Skins
Topped with Crispy Rye Bread
Crumbles and Creamy Russian
Dressing Dip

Korean Barbeque Bulgogi Beef
Dumpling with Red Chili Tomato
Puree

Mini BBQ Beef Chimichanga with
Monterrey Jack, Black Beans and
Chipotle Crema



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Petite Beef OR Chicken Wellington with Mushroom Duxelle Wrapped in Puff Pastry

Beef, Chicken or Vegetable Empanada with Queso Dip

Tandoori Chicken Skewers with Cucumber Mint Raita

Bamboo Skewers of Chicken with Spicy Orange-Ginger Marinade **GF**

Pulled Pork Quesadilla with Avocado Crema

Chipotle Grilled Beef Quesadilla with Roasted Salsa

Prosciutto Wrapped Melon

Chicken Guajillo Mole and Plantain Skewer **GF**

Thai Chicken Satay with Indonesian Peanut Sauce

Pork Kabob with Jalapeno Jam Glaze

Jamaican Beef Patty Blended with Caribbean Jerk Seasonings, Peppers, Onions, and Curry wrapped in a Corn Pastry

Mini Pork Carnita OR Beef Adobo Flautas with Avocado Crema **GF**

Chipotle Grilled Beef Quesadilla with Roasted Salsa

Prosciutto Wrapped Melon

Warm Mini Potatoes with Smoked Jalapeno Chicken Salad and Chipotle Cheddar **GF**

Crispy Chicken Cordon Blue Croquette with Roquefort Cheese and Lingonberry Jam

Sweet Potato Biscuits with Shaved Virginia Ham and Bourbon Honey Mustard

Herb Popover with Boursin, Oven-cured Tomato and Crisp Peppered Bacon

Mini Fried Green Tomato topped with Garlic Aioli and Pepper Bacon

Mac and Cheese Bites with Neuske's Bacon Crumbles and Chives

Grilled Fajita Wrapped in Rice Paper with Spicy Salsa **GF** - Choice of Beef, Chicken or Vegetable **V**

Crispy Pot Sticker with Dumpling Sauce- Choice of Vegetable, Chicken or Pork

Brazilian Churrascaria Beef Skewer with Chimichurri Marinade **GF**

Hawaiian Kalua Pork Spring Roll with Pineapple Ginger Chutney

Thai Chicken OR Beef Salad with Mint Sauce in an Endive Leaf **GF**

Caribbean Curry Chicken Salad on a Crisp Plantain **GF**

PORK, POULTRY AND BEEF

Colorado Lamb Carpaccio in a Corn Tortilla Cup with Arugula, Lavender Rosemary Mustard Sauce, & Tabouli

Spicy Venison Sausage on a Corn Cake with Smoked Gouda and Strawberry Jalapeno Chutney (Contains Pork)

Maple Glazed Duck Breast on a Sweet Potato Scone with Pecan Pumpkin Butter

Prime Filet of Beef Tartare on a Potato Galette with Lemon Truffle Aioli **GF**

Angus Beef Mini Slider with Smoked Gouda and Chipotle Mayo

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico **GF**

Chinois Chicken Salad in a Sesame Snow Pea **GF**

Pulled Pork Mini Slider with Coleslaw

Ranch Turkey Burger Mini Slider with Gruyere, Smoked Bacon and Caramelized Onion Aioli

Mini Corned Beef Reuben Sandwich

Rosemary Beef Tenderloin Brochette with Roasted Red Peppers and a Porcini Demi Glace

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots

Spicy Texas Beef Chili in a Mini Potato with Smoked Cheddar and Chives

Thai Beef Salad in a Mini Lettuce Cup with Mint and Crisp Rice Noodle



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Brazilian Churrascaria Beef Skewer
with Chimichurri Marinade **GF**

Grilled Chicken and Andouille
Skewers with Spicy Pear Glaze

Tender Cubes of Beef with Porcini
Chianti Marinade

Bacon Wrapped Shrimp with Sweet
Chili Marinade

Thai Beef Satay with Indonesian
Peanut Sauce

Grilled Quail Glazed with Pepper Jelly

SEAFOOD

Lobster Risotto Cakes with a Lemon
Basil Rouille

Chili Lime Salmon Satay Seasoned
with Robust Southwest Spices **GF**

Mini Crab Cakes with Cajun
Remoulade

Coconut Shrimp with Mango Chili Dip

Cumin Spiked Grilled Chilled Shrimp
on Bamboo Skewer with Tomatillo
Salsa **GF**

Shrimp Empanada with Queso Dip

Lightly Smoked Salmon Tartare on a
Mascarpone Crostini

Chorizo and Manchego Paella Cake
Topped with Roasted Shrimp and
Tomato Fondue

Asian Tuna Tartare on Crisp Wonton
with Avocado and Sesame Seeds

Mini Tequila Lime Lobster Tacos with
Queso Fresco and Cilantro

Corn Tortilla Cup Filled with Roasted
Lobster and Grilled Corn Salad **GF**

Applewood Smoked Salmon Tartare
and Mascarpone Crostini

Bacon Wrapped Shrimp with Sweet
Chili Marinade **GF**

Seared Ahi Tuna in a Wonton Cup
with Soba Noodle Salad and Wasabi
Emulsion

Shrimp, Avocado and Lime Ceviche
in a Tomato Cup **GF**

Smoked Salmon Cake with Egg,
Remoulade and Dill

Crispy Lobster Risotto Cake with
Sweet Pea Aioli

New England Style Lobster Salad on
Pretzel Bread

Mini Curried Crab Cakes with Mango
Chili Chutney

Provencale Tuna Nicoise Salad in a
Potato Cup **GF**



HORS D'OEUVRES

All menus are subject to a 25% Service Charge and 8.25% Tax

Passed or Buffet Style

FGF
CATERING DALLAS

MINI NAPA VALLEY PIZZAS

Select Deep Dish or Flatbread:

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes and Fontina

Mini Sicilian Style Pizza with Salami and Sun Dried Tomato Ricotta

Mini Southwest Vegetable Pizza with Smoked Peppers, Grilled Corn, Black Beans and Monterey Jack Cheese ▾

Hawaiian Pizza with Canadian Bacon and Grilled Pineapple

BBQ Chicken Pizza with Grilled Red Onions, Peppadew Peppers and Chipotle Cheddar and Cilantro

Buffalo Chicken Pizza with Blue Cheese and Shaved Celery and Carrots

SOUP SHOTS & COCKTAIL SHOOTERS

Requires Shot Glass Rental

Santa Fe Chicken Tortilla with Queso Fresco and Cilantro

Butternut Squash with Roasted Pine Nuts and Pecorino

Chilled Avocado Vichyssoise with Chives

Dubliner White Cheddar and Cauliflower Soup

Lobster Bisque with Cognac Cream

Traditional Shrimp Cocktail Shooters

Mexican Style Shrimp Cocktail Shooter with Avocado and Pico de Gallo



DISPLAY PRESENTATIONS

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CATERING DALLAS

TRADITIONAL ANTIPASTO

Soppressata, Genoa Salami,
Pepperoni and Prosciutto

Assorted Imported and Domestic
Cheeses

Ciliegine Caprese Salad

Fire Roasted Vegetables with Balsamic
Glaze

Marinated Portobello Mushrooms

Selection of Imported Marinated and
Cured Olives

Balsamic Braised Cipollini

Tapenades and Spreads

Tuscan Bread, Crostini, Grissini Bread
Sticks, and Sliced Baguettes

Grape Clusters, Assorted Dried Fruit
and Rosemary Sprigs

Skillet Toasted Whole Almonds

SOUTHERN ANTIPASTO

Thinly Sliced Smithfield Ham, Smoked
Virginia Ham and Hickory Sausage

Chiseled Parmesan, Roquefort, White
Cheddar, Sage Derby, Wensleydale
Apricot, and Swiss Cheese

Pimento Cheese on Southern Biscuit

Selection of Imported Marinated and
Cured Olives

Bread and Butter Pickles, Pickled
Beets and Marinated Artichoke Hearts

Cream Cheese with Carolina Style

Spicy Pineapple Chutney

Black Eyed Pea Salsa

Creamy Roasted Red Pepper Spread

Toast Points, Rye Crisps, Sesame
Bread Sticks, Poppy Crisps and Sliced
Baguettes

Grape Clusters, Assorted Dried Fruit
and Fresh Herbs

Skillet Toasted Almonds

ASIAN DISPLAY

Cucumber Sesame Noodles with
Peanut Dressing

Thai Beef Salad Lettuce Cups

Indonesian Chicken Satay with
Peanut Sauce

Miso Glazed Salmon on Bamboo
Skewer with Furigake

Fried Shrimp Dim Sum with Mango
Chili Dip

Steamed Pork Pot Stickers with
Dumpling Sauce

Vegetable Summer Roll with Thai
Sweet Chili Sauce v

Peking Duck Spring Roll

Crispy Kale Dumplings with Daikon
Dipping Sauce v

UPGRADE WITH:

Assorted Sushi Rolls at Market Price
from Nobu

TAPAS DISPLAY

Select two of the following:

Spanish Meatballs Braised in Roasted
Red Pepper and Smoked Paprika
Sauce

Smoked Brisket Picadillo Empanada

Bacon Wrapped Dates with Almonds

Dried Chorizo in a Spanish Tortilla

INCLUDES

Manchego with Quince Paste and
Serrano Ham

Sherry Creamed Chicken with
Almonds

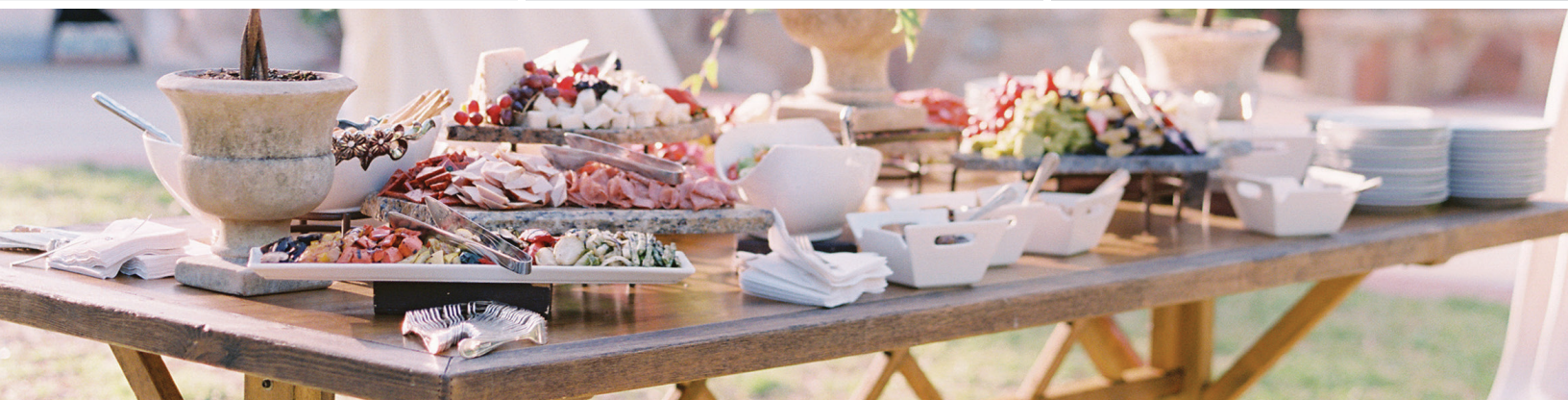
Grilled Vegetable Platter with Sherry
Wine Vinaigrette

UPGRADE WITH:

Traditional Seafood Paella with
Andouille Sausage

IMPORTED & DOMESTIC CHEESES

With Grape Clusters, Dried Apricots
and Skillet Toasted Whole Almonds,
Imported Crackers, Lightly Toasted
Baguette Slices and Pumpnickel
Crisps
Garnished with Fresh Herbs



DISPLAY PRESENTATIONS

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CLASSIC SMOKED SALMON

Accompanied by Capers, Hard Boiled Eggs, Diced Red Onion, Dill Cream Cheese, and Toast Points

COLD SMOKED SALMON FILET

Accompanied by Fresh Herb Salad, Sunchoke Chips, Chive Shallot Cream Fraiche and Quinoa Salad with Dried Fruits and Pecans

LIGHTLY SMOKED SALMON TARTARE ON TOP OF CREAMY MASCARPONE MOUSSE

Topped with Crisp Radishes, Lemon Zest, Capers, Micro Diced Cucumber and Snipped Chives Served with Toasted Crostini

CLASSIC BEEF TENDERLOIN

Presented Sliced on a Platter at Room Temperature. Served with Caramelized Onion Horseradish Cream, Dijon Mustard and Herb Aioli, Garnished with Gherkins and Goat Cheese Stuffed Peppadews

Accompanied by Silver Dollar Buns Rolls

FLAME ROASTED VEGETABLES AND MARINATED MUSHROOMS

Drizzled with Balsamic Reduction

FRESH FRUIT AND BERRIES

Accompanied by Dried Fruits

DIPS & SPREADABLES

Select three of the following:

Warm Parmesan and Artichoke Fondue with Sliced Baguettes

Warm Spinach and Goat Cheese Fondue with Crostini

Harissa Spiked Hummus with Toasted Pita Chips

Chile Con Queso with Tortilla Chips

Vegetable Tapenade with Garlic Crostini

Tzatziki with Pita Chips

Creamy Roasted Red Pepper Spread with Crostini

Baba Ganoush with Naan Crisps

UPGRADE WITH:

Salsa & Tortilla Strips

ICED SEAFOOD DISPLAY

(8 pieces per person)

Jumbo Gulf Shrimp

Crab Claws

Oysters on the Half Shell

Accompanied by Cocktail Sauce, Remoulade Sauce, Tarragon Cream, and Lemon Wedges

CLASSIC CHICKEN BREAST

Presented Sliced on a Platter at Room Temperature. Served with Pesto Aioli and Kalamata Tapenade Garnished with Tomato Confit, Pepperoncini and Balsamic Braised Cippollini Onions Accompanied by Silver Dollar



DISPLAY PRESENTATIONS

All menus are subject to a 25% Service Charge and 8.25% Tax

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NACHO BAR

Crispy Corn Tortilla Chips

Creamy Green Chili Chicken

Chili Spiced Ground Beef

Accompanied by Classic Queso Dip, Black Bean-Roasted Corn Salsa, Pico de Gallo, Salsa Fuego, Sour Cream, Jalapenos, Black Olives, and Green Onions

LETTUCE WRAPS

Select two of the following: Southwestern Achote Chicken, Roasted Corn and Black Bean Pico, Queso Fresco, Avocado Lime Crema, and Corn Tortilla Strips

Thai Beef Salad with Shredded Vegetables, Bean Sprouts, Toasted Peanuts, Sriracha Mayo, and Crispy Rice Noodles

Balsamic Grilled Portobello with Caramelized Onion Hummus, Roasted Red Peppers, Shredded Radicchio, and Crispy Sweet Potato Threads v

Indian Yellow Curry Shrimp with Grilled Pineapple Chutney, Toasted Cashews, Mango Slaw, Micro Cilantro & Crisp Plantains

GOURMET SLIDERS

Kobe Beef with Cheddar, Tomato, Lettuce, and Dill Pickles

Crab Cake Po-Boy with Cajun Remoulade and Shredded Lettuce

Southwestern Black Bean with Avocado Crema

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Turkish Lamb with Moroccan Olive Relish and Tzatziki on Flat Bread

Pulled Pork with Tangy Cole Slaw

SALAD DISPLAY

Displayed in Rock Glasses

Select two of the following:

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach, with Oranges, Hard-Boiled Egg, Red Onion and Sweet and Spicy Nuts with Warm Bacon Vinaigrette and Red Wine Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers and Crisp Tortilla Threads, with Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Peppered Bacon, Bleu Cheese Crumbles with Roquefort Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets and Goat Cheese With Herb Vinaigrette Dressing

Baby Kale with Grilled Pear, Dried Cranberries, Roasted Butternut Squash, Feta Cheese and Honey Walnuts With Pomegranate Champagne Vinaigrette



DISPLAY PRESENTATIONS

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CATERING DALLAS

JEWEL DESSERT DISPLAY

Display of five flavors (2 pieces per person)

Passed

Select five of the following:

Mini Tiramisu in Lions Head Bowl with Mocha Mousse

Lemon Bars Topped with Candied Orange Peel

Mini Double Fudge Brownies

Mini Raspberry Linzer Bars

Hand Rolled Truffle Pops

Pecan Caramel Diamonds

Mini Amaretto Cannoli's

Mini Chocolate Eclairs

Dark Chocolate Dipped Strawberries with White Chocolate Drizzle

Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries

Chocolate Marble Pound Cake with Rich Chocolate Mousse and Valrhona Chocolate Pearls

Passionfruit Mousse and Candied Ginger Pound Cake with Tropical Fruit and Coconut

Peppermint Fudge (Holiday Item Only)

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, Pecan, Key Lime, Coconut Cream, Strawberry Rhubarb

MINI CUPCAKES

Each flavor is one selection:

Strawberry, Chocolate, Lemon, Red Velvet, Carrot Cake with Cream Cheese Icing



CREATE YOUR OWN BUFFET

All menus are subject to a 25% Service Charge and 8.25% Tax. All buffets include freshly baked rolls, butter, freshly brewed regular and decaffeinated coffee, and ice tea with lemon.

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SALAD

Included with price of Entrée

Select one of the following:

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

ACCOMPANIMENTS

Included with price of Entrée

Select two of the following:

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

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

ENTRÉES

Select one of the following:

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

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 Giblets, Gravy and Cranberry Sauce

Chicken Piccata 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 à la King with Petit Vegetables with Boursin White Wine Cream



CREATE YOUR OWN BUFFET

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BEEF

Carved Broiled Tenderloin of Beef
Served with Caramelized Onions,
Creamy Horseradish and Red Wine
Demi Glace

Carved Pepper Crusted Strip Loin with
Cognac Peppercorn Cream

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

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

Short Ribs Slow Braised with Chianti
and Root Vegetable Brunoise

PORK

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

Carved Achiote Grilled Pork Tenderloin
with Smoked Bacon Sofrito Salsa

Carved Honey Bourbon BBQ Glazed
Pork Tenderloin

LAMB

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

SEAFOOD

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

Potato Crusted Cod with Lemon Dill
Butter Sauce

Citrus Roasted Sea
Bass on Artichoke Puree

Available Upgrades:

2 ENTRÉES

3 ENTRÉES

ADDITIONAL SIDE OR SALAD



CREATE YOUR OWN BUFFET

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CATERING DALLAS

PLATED DESSERTS

Select one of the following:

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

BUFFET-STYLE DESSERTS

(3 pieces per person)

Select five of the following:

Jewel Desserts

Lemon Bars Topped with Candied Orange

Mini Double Fudge Brownies

Mini Raspberry Linzer Bars 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

Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries

Chocolate MARble Pound Cake with Rich Chocolate Mousse and Valrohna Chocolate Pearls

Passionfruit Mousse and Candied Ginger Pound CAke with Tropical Fruit and Pound Cake

Peppermint Fudge (Holiday Item)

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, Coconut Cream, Key Lime, Pecan

MINI CUPCAKES

Each flavor is one selection:

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



CHEF PERFORMANCE STATIONS

All menus are subject to a 25% Service Charge and 8.25% Tax. \$175 for Chef Attendant per station. May be added to the buffet, or create a meal from combining several of the following:

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Vegetarian

BUTTERNUT SQUASH RAVIOLI

Micro Herb Salad with Slow Roasted Ricotta, Brown Butter Cream and Toasted Pine Nuts

POTATO GNOCCHI WITH PESTO CREAM

Balsamic Glazed Fire Roasted Vegetables and Shaved Parmesan

HANDMADE POBLANO AND PANELA TAMALES GF

With Arroz con Frijoles y Elote, Smoky Tomato Salsa and Queso Fresco

BOURSIN QUICHE IN HERB CREPE

Toasted Shallot and Mesclun Salad, Balsamic Reduction and Pesto Oil Garnish

OLIVE OIL ROASTED SPAGHETTI SQUASH GF V

Basil Marinara and Grilled Portabello-Olive Ragout

ZUCCHINI NOODLE PUTANESCA GF V

Spirals of Tender Zucchini Tossed with Spicy Hand Crushed San Marzano Tomatoes, Kalamata Olives, Capers and Garlic, with Shaved Parmesan on the Side

BURRATA AND SMOKED TOMATO CONFIT

Local Burrata, Basil Oil, Smoked Tomato Confit, Aged Balsamic, Hearts of Fire, Pine Nut Relish and Sea Salt

ROASTED BEET SALAD

With Lemon Scented Goat Cheese, Citrus Segments, Radishes, Pistachio, Mache Greens and St. Germain Emulsion

Poultry

CHICKEN WITH QUINOA SALAD

Herbs de Provence Seared Chicken Breast on Parsnip Puree, Baby Arugula and Quinoa Salad, Heirloom Tomatoes and Roasted Butternut Squash

DECONSTRUCTED CHICKEN CORDON BLEU

Brie Fondue with Frizzled Prosciutto and Lingonberry Chutney, Baby Kale Salad with Cider Infused Golden Beets, Dried Cranberries, Sunchoke Chips and Champagne Vinaigrette

CHICKEN DUXELLE ROULADE

Chicken Stuffed with Savory Forest Mushrooms, Garlic Marble Potatoes, and Roasted Rainbow Carrots, Sherried Veloute Topped with Tomato Confit and Balsamic Reduction

MAPLE SMOKED DUCK BREAST

With Shaved Brussel Sprouts and Golden Quinoa Salad

JALAPENO CORNED STUFFED QUAIL

With Kale Salad with Cotija Cheese and Raspberry Vinaigrette

DUCK HASH

With Fried Quail Egg



CHEF PERFORMANCE STATIONS

All menus are subject to a 25% Service Charge and 8.25% Tax. \$175 for Chef Attendant per station. May be added to the buffet, or create a meal from combining several of the following:

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SHANGHAI CHICKEN

Stir-Fried Tender Chicken, Tossed with Julienned Asian Vegetables, Ginger and Sesame Infused Soy Sauce over Jasmine Rice

Served in Petite Take out Box with Chopsticks

PECAN CRUSTED CHICKEN

With Stone Ground Mustard Cream, Whipped Sweet Potatoes, Sautéed Snap Peas and Carrots
Mini Buttermilk Biscuits

TEXAS JALAPENO GLAZED GRILLED QUAIL

On Charred Corn Grits with Zucchini, Squash and Carrot Ribbons Topped with Micro Herbs

GRILLED CHICKEN WITH PESTO CRUST

With Smoked Mozzarella-Tomato Relish
On Toasted Focaccia Panzanella Salad with Baby Arugula and Balsamic Cippolini

CHICKEN TIKKA MASALA

On Ginger-Scented Jasmine Rice with Baby Zucchini Coins, Heirloom Tomatoes With Coriander

Beef

STEAK AU POIVRE

Pepper Crusted Seared Sirloin
Carved to Order With Brandy Green Peppercorn Cream Sauce and Pommes Frites with Lemon Aioli

SALT CRUSTED SLOW ROASTED PRIME RIB AU JUS

English Yorkshire Pudding,
Cauliflower Gratin with Cotswold,
Creamy Horseradish Sauce

RED WINE BRAISED SHORT RIB

Mascarpone Polenta, Root Vegetable Brunoise, Garlic Spinach

HERB CRUSTED FILET OF BEEF

Chianti Demi Glace, Fontina Cheese Arancini, Haricot Verts Topped with Crisp Pancetta

ROASTED STRIP LOIN OF BEEF

Sautéed Wild Mushrooms and Leeks,
Boursin Potato Croquette, With Béarnaise Compound Butter

SMOKING GUN SHORT RIB

With Fontina Polenta, Sweet & Spicy Brussel Petals

GRILLED FLANK STEAK

With Truffled Spinach Risotto, Roasted Garlic Demi

SLICED ROASTED BEEF TENDERLOIN

Herb and Garlic Mashed Potatoes,
Sautéed Asparagus, Mushroom Demi and Creamy Horseradish Sauce

PRIME CARPACCIO OF BEEF

With Baby Arugula, Toasted Sunchokes, Shallots, and Pine Nuts,
Shaved Parmesan, Truffle Aioli and Fennel Pernod Vinaigrette

SEARED COWBOY STEAK

Garlic Pepper Steak Sauce with Rainbow Succotash and Food
Glorious Food Signature Macaroni and Cheese

GRILLED HANGER STEAK

With Blue Cheese and Caramelized Shallot Compound Butter, Decadent Twice Baked Loaded Potato, Garlic Roasted Broccolini

HOUSE-SMOKED BEEF BRISKET

Loaded Potato Salad, Texas Slaw, Sweet & Spicy BBQ Sauce



CHEF PERFORMANCE STATIONS

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FGF
CATERING DALLAS

Pork, Lamb, Venison

RASPBERRY CHIPOTLE PORK TENDERLOIN

Goat Cheese and Roasted Corn, Spoon Bread, Sautéed Zucchini Ribbons

ROASTED LOIN OF PORK

Saffron, Butternut Squash Risotto Balls, Sugar Snap Peas, Apple Currant Chutney

SUCCULENT CUBANO PORK PERNIL

Arroz con Gandules and Savory Braised Greens, Topped with Fresh Cilantro, Shredded Cabbage and Shaved Radishes

GRILLED NEW ZEALAND LAMB CHOPS

Rubbed with Mustard and Provencal Herbs, Served over Fava Bean, Spring Vegetable Ragout and Purple Potato Puree, Drizzled with Thyme Infused Lamb Demi Glace

TEXAS HILL COUNTRY VENISON

Venison Loin with Porcini Demi, Vermont Cheddar Creamed Corn, Rosemary, Leek and Goat Cheese Bread Pudding

Seafood

BAJA STYLE FISH TACOS

Prepared Tableside with Warm Flour Tortillas, Topped with Spicy Tropical Fruit Relish, Smoked Pepper Aioli, Roasted Tomatillo Salsa, and Shredded Cabbage

Corn Tortillas available upon request

HERB CRUSTED SALMON

On Creamy Pernod Braised Fennel and Leeks With Saffron Potatoes

HAWAIIAN AHI POKE TOWER

With Sushi Rice, Pickled Seaweed, Ripe Avocado, Crisp Wonton Threads, Lotus Root Chip, Wasabi Aioli and Black Lava Sea Salt

ROASTED HALIBUT OVER DUNGENESS CRAB BRANDADE

With Roasted Golden Beet and Citrus Relish, Served with Blood Orange Butter Sauce and Pesto Oil

CITRUS ROASTED SEA BASS

Artichoke Puree, Crispy Sweet Potato Ribbons, Sautéed Lemon, Garlic Spinach

GINGER STEAMED SEA BASS

With Soy Sauce, Shiitake Mushrooms, Scallions, and Chinese Parsley, Sizzled with Peanut Oil and Sesame Oil, Served with Jasmine Scented Rice

Can be prepared Gluten Free upon request

ROASTED SEA BASS

With Ginger Butter Sauce On top of Forbidden Rice, Sesame Steamed Snow Peas, Served with Mango Relish, Wonton Threads and Hot Chili Oil Drips

BLACKENED SNAPPER

With a Brandied Lobster Sauce, Celery Root and Potato Puree, Sweet Corn Succotash

ENGLISH STYLE FISH AND CHIPS

Guinness Battered Cod with Tartar Sauce, Steak Fries Sprinkled with Sea Salt, Served with Malt Vinegar in a Newspaper Cone

GRILLED SCALLOP WITH CRISP PANCETTA AND SAGE

With White Wine Reduction, Cannellini Bean Puree, Kalamata Tomato Relish, Topped with Fried Sage Leaf



CHEF PERFORMANCE STATIONS

All menus are subject to a 25% Service Charge and 8.25% Tax. \$175 for Chef Attendant per station. May be added to the buffet, or create a meal from combining several of the following:

FGF
CATERING DALLAS

SEARED SCALLOP

Over Potato, Crab "Risotto"
Blood Orange Butter Sauce and Basil
Essence

GULF COAST SHRIMP AND GRITS

With Green Chilis and Pepper Jack
Cheese, Sliced Green Onions and
Fresh Pico de Gallo on the Side

GUMBO MARTINIS

Chicken, Andouille Sausage, Crab and
Gulf Coast Shrimp, Served over
Parsley Rice with a Green Onion and
Gouda Hush Puppy

NEW ORLEANS STYLE PO'BOYS

Fried Shrimp On Crusty French Bread,
With Crisp Shredded Lettuce and
Spicy Tomato Remoulade.
Served with Zapp's Voodoo Potato
Chips

LOBSTER AND SHRIMP RAVIOLI

Brown Butter and Saffron Cream

SEARED TUNA SALAD

Heirloom Tomato and Farro Salad,
Pea Tendril, Meyer Lemon Puree

Casual Fare

RISOTTO STATION

Select two of the following:

Sundried Tomato with Heirloom
Tomato and Balsamic

Roasted Butternut Squash

Three Cheese and Spinach

Wild Mushroom

Saffron

UPGRADE WITH:

Seafood Cioppino

(Pairs well with Saffron Risotto)

PENNE PASTA STATION

Choose two of the following:

Spicy Tomato and Roasted Red
Pepper with Oregano Ragout v

Beef and Spicy Italian Sausage
Bolognese

Roasted Garlic, Parmesan & Olive Oil v

Tuscan Pesto Cream

Accompanied by Shaved Parmesan,
Chili Flakes and Focaccia Bread

UPGRADE WITH:

Roasted Grilled Chicken

Sauteed Shrimp

REPUBLIC OF TEX MEX

Hand Formed Corn and Flour Tortillas
Warmed Tableside on a Flatbed
Griddle

Adobo Beef, Chipotle Chicken and
Flame Roasted Vegetables

Accompanied by Pico de Gallo, Sour
Cream, Fresh Limes, Cilantro,
Shredded Cheddar Cheese, and
Tomatillo Salsa

UPGRADE WITH:

Tequila Lime Shrimp Tacos

GOURMET SLIDERS STATION

Choose two of the following:

Turkish Lamb with Moroccan Olive
Relish and Tzatziki on Flat Bread

Turkey Burger with Gruyere, Smoked
Bacon and Caramelized Onion Aioli

Kobe Beef with Cheddar, Tomato,
Lettuce, and Dill Pickles

Crab Cake Po Boy with Cajun
Remoulade

Southwestern Veggie with Avocado
Crema v

Pulled Pork with Tangy Cole Slaw

Accompanied by Crispy Frites, Garlic
Aioli and Ketchup



CHEF PERFORMANCE STATIONS

All menus are subject to a 25% Service Charge and 8.25% Tax. \$175 for Chef Attendant per station. May be added to the buffet, or create a meal from combining several of the following:

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CATERING DALLAS

PANINI STATION

Select two of the followings:

Traditional Cuban with Ham, Roasted Pork, Gruyere, Pickles, and Mustard on Mexican Bolillo Bread

Little Italy Deli with Assorted Cold Cuts, Pepperoncini Tomato Relish and Imported Cheeses

Herb Roasted Chicken, Fontina and Arugula with Sun Dried Tomato Aioli

Smoked Ham and Swiss Cheese with Marinated Red Onions

Grilled Vegetable and Mozzarella with Roasted Red Pepper Spread v

Tomato, Asiago and Spinach with Olive Tapenade v

Served with Greek Orzo Pasta Salad v

UPGRADE WITH:

Shaved Filet of Beef and Smoked Cheddar Cheese, Caramelized Onions and Horseradish Dijonnaise

MINI NAPA VALLEY PIZZAS

Flatbread or Deep Dish,

Select two of the following:

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes and Fontina

Mini Sicilian-Style Pizza with Salami and Sun Dried Tomato Ricotta

Mini Southwest Vegetable Pizza with Smoked Peppers, Grilled Corn, Black Beans and Monterey Jack Cheese v

Hawaiian Pizza with Canadian Bacon and Grilled Pineapple

BBQ Chicken Pizza with Grilled Red Onions, Peppadew Peppers and Chipotle Cheddar and Cilantro

Buffalo Chicken Pizza with Blue Cheese and Shaved Celery & Carrots

SOUP & SANDWICH STATION

Select two of the following:

Smoked Turkey and Brie Panini with Lingonberry Chutney and Rocket Greens on Cinnamon Raisin Bread Accompanied with White Cheddar and Cauliflower Soup

Chicken Waldorf Sandwich with Apples and Dried Currants on Whole Grain Bread Accompanied with Cream of Celeriac and Toasted Walnut Soup

Grilled Chipotle Cheddar with Smoked Beef and Sweet Pepper Relish on Sourdough Accompanied with Roasted Tomato Soup Lightly Creamed with Boursin

Open Faced Cucumber and Watercress Sandwich with Lemon Pepper Cream Cheese on Thin Sliced White Bread Accompanied with Chilled Asparagus and Avocado Vichyssoise v

Smoked Salmon with a Citrus Dill and Caper Neufchatel Spread and Pickled Red Onion Relish on Rye Accompanied with Potato and Leek Soup

Traditional Carving Stations

ROASTED BREAST OF TURKEY

Cranberry Mayonnaise and Dark Cherry Mustard on Fresh Biscuits and Rolls

CHIANTI PORCINI MARINATED TENDERLOIN OF BEEF

Three Herb Aioli and Dijon Mustard on Silver Dollar Buns

HERB CRUSTED PORK TENDERLOIN

Sweet Onion Marmalade and Spicy Whole Grain Mustard on Silver Dollar Buns

BOURBON GLAZED HAM

Fig and Golden Raisin Chutney on Fresh Biscuits and Rolls



CHEF PERFORMANCE STATIONS

All menus are subject to a 25% Service Charge and 8.25% Tax. \$175 for Chef Attendant per station. May be added to the buffet, or create a meal from combining several of the following:

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SALAD STATION

*Served in Rocks Glasses,
Choose two of the following:*

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach, with Oranges, Hard-Boiled Egg, Red Onion with Warm Bacon Vinaigrette and Red Wine Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers and Crisp Tortilla Threads with Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper Bacon, Bleu Cheese Crumbles with Roquefort Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese with Herb Vinaigrette Dressing

Baby Kale with Grilled Pear, Dried Cranberries, Roasted Butternut Squash, Feta Cheese and Candied Walnuts with Pomegranate Champagne Vinaigrette

Gourmet Bars

SOUTHERN GRITS BAR

Creamy Southern Style Grits

Served with Baked Mustard Greens, Shredded Beef Brisket, and your choice of BBQ Pulled Pork OR BBQ Pulled Chicken

Accompanied by Chopped Scallions, Bacon Crumbles and Cheddar Cheese

UPGRADE WITH:

Sautéed Gulf Coast Shrimp

MAC-N-CHEESE BAR

Creamy Macaroni with Three Cheese and Béchamel Sauce

Served with Herbed Infused Panko, Tomato Confit, Applewood Smoked Bacon, and Lemon Garlic Rotisserie Chicken

MASHED POTATO BAR

Fluffy Mashed Potatoes Served with Mushroom Demi, Buttermilk Chicken Bites and Southern Gravy

Accompanied with Chopped Scallions, Bacon Bits, Sour Cream and Cheddar

WARM COUNTRY BISCUITS BAR

Cheese and Chive Biscuits

Buttermilk Biscuits

Cream Sausage Gravy

Chicken a la King

Whipped Honey Butter, Nutella, Blackberry Jam and Strawberry Jam, Pepper Bacon

UPGRADE WITH:

Cornmeal Muffins and Texas Chili, Shredded Pepper Jack, Pickled Jalapenos and Green Onion

FRENCH FRY BAR

Select one of the following:

Waffle Fries, Steak Fries, Curly Fries, Sweet Potato Fries or Tater Tots

Accompanied By Saucy Buffalo Chicken, Blue Cheese Crumbles, Ranch Dressing, Tex Mex Beef Chili, Scallions, Bacon Bits, Jalapenos, Queso, Sour Cream, Ketchup



CHEF PERFORMANCE STATIONS

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Dessert

MINI MILKSHAKES AND FLOATS

Select two of the following:

Vanilla, Strawberry, or Chocolate Milkshakes with Whipped Cream

Dreamsicle Milkshake Garnished with a Sugar Cookie

Cherry Coke Float with Vanilla Ice Cream

Root Beer Float with Vanilla Ice Cream

ADDITIONAL FLAVORS AVAILABLE UPON REQUEST

BANANAS FOSTER

Flambeed at Action Station

Served over Vanilla Bean Ice Cream with Brown Sugar, Sweet Cream Butter and Rum

Topped with Valrhona Chocolate Pearls

S'MORES

Homemade Marshmallows, Flame Toasted Graham Crackers and Hershey's Chocolate Bars

GOURMET S'MORES BAR

Homemade Marshmallows, Flame Toasted Graham Crackers and Hershey's Chocolate Bars,

Peanut Butter Cups, Salted Caramel Squares, Peppermint Patties, White Chocolate Bars

CRÈME BRÛLÉE

Flavors Included: Vanilla Bean, Chocolate, Brandied Cherry, Caramelized Rum Banana, Key Lime, Bailey's Pistachio

HOMEMADE COBBLER

Triple Berry or Parker County Peach Cobbler Served over Vanilla Bean Ice Cream

HOMEMADE ICE CREAM SANDWICHES

Chocolate Chip, Sugar, and Double Chocolate Fudge Cookies Served with Vanilla Bean, Chocolate and Strawberry Ice Cream

ADDITIONAL FLAVORS AVAILABLE UPON REQUEST

CHURRO BAR

Chocolate and Regular Churros

Chocolate Sauce, Dulce de Leche, Coconut Flakes, Chocolate, Valrhona Chocolate Pearls, Cinnamon Sugar, Whipped Cream, Marinated Strawberries



PLATED DINNERS

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First Courses

AMUSE BOUCHES

Beef Carpaccio with Arugula, Shaved Pecorino, Fennel Vinaigrette, and Lemon Truffle Aioli **GF**

Lobster Salad with Grilled Corn, Mango Salsa, Angel Hair Sweet Potato, and Basil Essence **GF**

Tomato and Brie Tarte Tatin and Petit Herb Salad with Balsamic Reduction and Basil Oil **GF**

Asian Tuna Tartare with Spicy Tropical Fruit Relish and Shredded Wonton
GF UPON REQUEST

Maple Smoked Duck Breast with Shaved Brussel Sprouts, Crispy Sweet Potato Threads and Golden Quinoa Salad

Maryland Style Crab Cake with Fennel Citrus Slaw and Smoked Pepper Butter

Goat Cheese Custard Topped with Pomegranate Seeds Sea Salt Glazed Pecans and Dijon Vinaigrette

Citrus Dungeness Crab Salad Dressed with Lemon Puree and Mustard Seeds Topped with Micro Sorrel

SOUPS

Vermont Cheddar Creamed Cauliflower with Sunchoke & Truffle Oil **GF**

Chilled Avocado Vichyssoise with Sweet Crab and Herb Oil

Butternut Squash Puree with Toasted Pine Nuts and Chives **GF, VG UPON REQUEST**

Chicken Tortilla Soup with Ripe Avocado, Queso Fresco, Crisp Tortilla Threads and Cilantro

SALADS

All Salads can be prepared Gluten-Free upon Request

Boston Bibb Lettuce Wedge with Red Onions, Cherry Tomatoes, Bacon, and Creamy Roquefort Dressing

Spring Greens Bouquet Salad with a Red and Yellow Tomato Tower, Mozzarella and Basil Pesto Vinaigrette

Asian Salad with Seasonal Greens, Pickled Daikon and Carrots, Enoki Mushrooms, Japanese Cucumber, Lotus Root, Tamari Ginger Vinaigrette, and Toasted Sesame Seeds

Spring Greens with Blue Cheese Crumbles, Crisp Granny Smith Apples, Dried Cranberries, Spiced Nuts and Herb Vinaigrette

Spinach Leaves with Assorted Citrus Segments, Quail Egg, Crispy Pancetta, and Red Wine Vinaigrette

Southwest Caesar with Hearts of Romaine, Grilled Corn, Roasted Sweet Peppers, Black Beans, Queso Fresco, and Crisp Tortilla Strips

Watermelon and Heirloom Tomato Salad in a Radicchio Cup with Red Onion, Feta, Pine Nuts, Basil Chiffonade, Black Pepper, Extra Virgin Olive Oil and Balsamic (Seasonal)

Almond Crusted Brie and Mandarin Oranges over Mixed Greens with Raspberry Vinaigrette

Caesar Salad with Hearts of Romaine, Radicchio, Rye Croutons, Olives and Shaved Pecorino

Port Poached Pears with Pecan Crusted Texas Goat Cheese and Mission Fig Vinaigrette

Texas Caprese Salad with Heirloom Tomatoes, Paula Lambert's Pecan Smoked Mozzarella, Micro Greens, and Toasted Shallots with Jalapeno Vinaigrette

Mesclun Greens Topped with Hearts of Palm, Tomato Confit, Persian Cucumber Coins, Sliced Scallions and Oregano Feta Vinaigrette



PLATED DINNERS

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Second Courses

POULTRY ENTRÉES

Coq au Vin (Boneless Thigh) with Wild Mushrooms, Caramelized Cipollini Onions and Horseradish Whipped Potatoes with Petite Vegetable Melange

Chicken Saltimbocca with Prosciutto, Fontina and Sage, Haricot Verts, Herbed Risotto, Tomato Confit, and Balsamic Reduction

Chicken Parmesan made with Dallas Mozzarella, Slow Simmered Marinara, Fettuccini with Alfredo Sauce and Garlic Roasted Broccolini

Pecan Crusted Chicken with Stone Ground Mustard Cream Sauce, Haricot Verts and Southern Grits Cake

Yakitori Grilled Chicken Breast on Japanese Style Cream Corn, Okinawan Purple Potato Puree, Sesame Snow Peas and Green Onion

Old Fashioned Chicken Pot Pie with Corn Meal Chive Crust, Served with Baby Greens, Heirloom Tomato Confit, and Champagne Vinaigrette

Chicken Marsala with Mushrooms, Mascarpone Polenta Cake, Garlic and Olive Oil Broccoli Rabe

Chicken Tikka Masala on top of Steamed Jasmine Rice with Cilantro Yogurt and Zucchini Coins

Grilled Pesto Chicken with Saffron Risotto and Provencale Ratatouille

PORK ENTRÉES

Roasted Pork Loin with Caramelized Bacon Jam, Black Pepper Creamed Corn and Roasted Root Vegetables

Mustard Glazed Pork Tenderloin with Savory Rosemary-Goat Cheese Bread Pudding, Butternut Squash and Dijon Pork Demi

LAMB ENTRÉES

Herbs de Provence and Dijon Crusted Rack of Lamb with Purple Potato Puree and Fava Bean Ragout

VEGETARIAN ENTRÉES

Butternut Squash Ravioli with Slow Roasted Ricotta, Toasted Pine Nuts and Light Brown Butter Sauce

Eggplant Ratatouille Wrapped in Puff Pastry with a Trio of Sauces

Handmade Poblano and Panela Tamales **GF** With Arroz con Frijoles y Elotes Smoky Tomato Salsa and Queso Fresco

Olive Oil Roasted Spaghetti Squash **GF VG** With Basil Marinara and Grilled Portobello-Olive Ragout

Grilled Portobello Mushroom **GF VG** Seasonal Vegetables and Roasted Marble Potatoes



PLATED DINNERS

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BEEF ENTRÉES

Herb Roasted Grilled Filet of Beef with Red Wine Demi Glace Marbled Potatoes and Garlic Spinach

Red Wine Braised Short Rib with Mascarpone Polenta Garlic Spinach and Root Vegetable Brunoise

Garlic Roasted Filet of Beef with Béarnaise Butter Boursin Potato Croquette and Seasonal Vegetables

Chimichurri Grilled Filet of Beef Roasted Poblano Mac N Cheese and Roasted Baby Carrots

Grilled Cowboy Steak with Truffled Cream Spinach Scalloped Potatoes and Béarnaise Butter

Achiote Rubbed Beef Tenderloin Poblano Mashed Potatoes, Pepper Bacon Sofrito, and Fire Roasted Vegetables

Braised Veal Cheek with Roasted Apple, Sunchoke Cream and Calvados Demi Glace

Veal Chop Marsala with Wild Mushroom Risotto and Sautéed Zucchini

SEAFOOD ENTRÉES

Herb Crusted Salmon with Chardonnay and Lemon Thyme Braised Fennel, and Steamed Dill Potato

Citrus Roasted Sea Bass with Artichoke Puree, Crispy Sweet Potato Threads and Seasonal Vegetables

Ginger Steamed Sea Bass with Soy Sauce, Shiitake Mushrooms and Scallions Sizzled with Peanut Oil and served over Jasmin Rice

Grilled Sea Scallops with Potato "Risotto" Blood Orange Sauce and Basil Essence, Broccolini

Red Snapper Braised in Tomato Broth, Fennel Pollen, Cipollini's, Capers, Saffron Potatoes Served with a Caramelized Roasted Lemon Half

Butter Poached Lobster Medallion with Mascarpone Ravioli Lemon Scented Swiss Chard and Saffron Butter Sauce

Citrus Roasted Halibut with Golden Beet and Orange Relish on Crab Brandade

Roasted Sea Bass with Forbidden Rice and Sesame Snow Peas Served with Mango Relish

DUO PLATE ENTRÉES

Grilled Filet of Beef with Shallot Demi Citrus Roasted Sea Bass with Tarragon-Chive Butter Accompanied with Dill Whipped Potatoes and Seasonal Baby Vegetables

Achiote Grilled Filet of Beef with Smoked Bacon Sofrito Tequila Roasted Shrimp with Smoked Pepper Butter Sauce Accompanied with Poblano and Chipotle Cheddar Potato Cake and Citrus Steamed Asparagus

Seared Mignon of New York Strip with Burgundy Demi Glace Grilled Scallop OR Herb Crusted Salmon with Citrus Beurre Blanc Accompanied with Boursin Potato Mousseline and Seasonal Baby Vegetables

Coq au Vin (Skinless Boneless Thigh) with Wild Mushrooms and Pearl Onions Red Wine Braised Short Rib Accompanied with Horseradish Mashed Potatoes and Seasonal Baby Vegetables

Herb Crusted New Zealand Rack of Lamb with Pinot Noir Reduction Citrus Roasted Halibut with Artichoke Puree Accompanied with Dill Whipped Potatoes and Seasonal Baby Vegetables

Grilled Petite Mignon Butter Poached Lobster Tail Accompanied with Steamed Asparagus and Chive Potatoes



PLATED DINNERS

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Third Courses

DESSERT

Dark Chocolate and Macadamia Nut
Tart with Coconut Cream and Kona
Coffee Anglaise

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 Caramel Cream

Pumpkin and Cream Cheese Mousse
Trifle with Toasted Pepitas

Warm Panettone Bread Pudding with
Amaretto Crème Anglaise

Tiramisu Cake with Mocha and Vanilla
Bean Cream Anglaise, Served in a
Martini Glass Served in a Martini Glass

Maple Crème Brulee with Apricot-
Cinnamon Compote Cinnamon
Compote

Seasonal Berry and Lemon Trifle with
White Chocolate

Seasonal Sorbets with Sugar Cookie
and Fresh Berries

Warm French Apple Tart with Caramel
Cream

Mexican Cinnamon Chocolate Cake
with Kahlua Cream

Old Fashioned Strawberry Rhubarb
Tart

Key Lime Tart

Chef's Seasonal Cheesecake

MINI DESSERT TRIO

Select three of the following:

Warm Whiskey Cake with Caramelized
Pecans

Mini Chocolate Tart

Mini Banana Pudding

Mini Strawberry Rhubarb Tart

Triple Berry Pot de' Crème

Lemon Curd

Mini Berry Tart



LATE NIGHT SNACKS

All menus are subject to a 25% Service Charge and 8.25% Tax

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MINI NAPA VALLEY PIZZAS

Choice of two of the following:

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta

Mini Southwest Vegetable Pizza with Smoked Peppers, Grilled Corn, Black Beans and Monterrey Jack Cheese

CHICKEN & BISCUIT WITH HONEY BUTTER

Warm Biscuits with Fried Chicken and Sweet Honey Butter

MINI CHEESEBURGER SLIDERS

Mini Beef Patties with Soft Buns with all the Trimmings

Tiny Matchstick French Fries Served in Red & White Paper Boats

MINI CORN DOGS & TATER TOTS

Yellow Mustard & Ketchup Served in Red & White Paper Boats

MINI GRILLED CHEESE SANDWICHES

Boursin, Jack, Confit of Tomatoes, Smoked Bacon and Micro Herbs

MAC 'N' CHEESE MARTINIS

Creamy Macaroni with Three Cheese Sauce Served in a Martini Glass with a Teaspoon

MINI WAFFLES

Powdered Sugar and Maple Syrup for Dipping And Shots of Milk

BREAKFAST TACOS

Chorizo, Egg and Cheddar in a Warm Flour Tortilla Accompanied by Fresh Salsa

MINI CHOCOLATE CHIP COOKIES

Fresh out of the Oven Accompanied with Shots of Milk

NON-ALCOHOLIC MILKSHAKE SHOTS

Chocolate, Vanilla, Strawberry with Whipped Cream and a Cherry on Top

"ADULT" MILKSHAKE SHOTS

Mini Patron Café XO Milkshakes garnished with Mini Cookie

OR

Pistachio Bailey's Milkshakes garnished with a Mini Cookie

GOURMET COFFEE BAR

Regular & Decaf Starbucks Coffee

Fresh Whipped Cream, Traditional Cream & Sweeteners

Dark Chocolate Shavings & Cinnamon Sugar

Hazelnut & Vanilla Syrups

GOURMET POTATO CHIP BAR

Spicy Sweet Potato

Kettle Cooked

Purple Potato Chips

Accompanied by Red Pepper and Sundried Tomato Puree, Yogurt with Fresh Herbs, Spicy Mojo Sauce and Cheesy Bechamel

