



PLATED DINNER MENU

Catering menus come in a variety of package offerings, each customizable and suited to fit your needs and favorite flavors. G Texas Catering specializes in creating custom menus based on the needs of our clients.

contact us for assistance planning your custom menu.



PLATED DINNER MENU

A Plated Dinner service is designed for groups that will be seated while served. Professional waitstaff serves each table according to confirmed timelines to coordinate with programming.

SALAD

(SELECT 1)

Spring Greens with Heirloom Tomato, Crumbled Bacon, Sunflower Seeds, Feta and Strawberry Balsamic

Crisp Mixed Field Greens, Garden Herbs, Roasted Sunflower Seeds, Dried Red Currants, Chevre Crostini and Meyer Lemon Vinaigrette

Texas Style Caesar salad with Roma Tomato, Queso Fresco, Red Pepper Strips, Red Onion, Black Olives, House Croutons and Spicy Caesar Dressing

**Alternate Dressings available on request*

ENTREES

(SELECT 1)

VEGETARIAN

Roasted Vegetable Wellington

Stuffed Portabella with Spinach, Ricotta and Sundried Tomato

Seared Cauliflower Steak with Wild Mushroom Sauce

CHICKEN

Lemon Pepper Airline Chicken Breast with Herb Velouté

Monterrey Chicken with Avocado Relish

Bruschetta Chicken with Tomato, Mozzarella, Basil and Asiago Cream Sauce

Prosciutto Stuffed Airline Chicken with Lemon Caper Sauce

Roasted Airline Chicken Breast Stuffed with Porcini Mushrooms and Boursin Cheese

Poblano and Smoked Cheddar Stuffed Chicken Breast

PORK

Seared Pork Loin with Balsamic Demi Reduction

Grilled Jalapeno Pork Chops with a Chili Demi

Garlic Roasted Pork Loin Apple Normandy Sauce

BEEF

Coffee Braised Beef with Cherry Demi-glace and Roasted Garlic Whipped Potatoes

Beef Tenderloin Medallions with Port Demi-Glace

6 oz. Filet Mignon with Roasted Shallots & Wild Mushrooms

8 oz. Wood Fired Sirloin with a Peppercorn Demi

Wood Fired Beef Tenderloin Filet with Cherry Demi-Glace

SEAFOOD

Seared White Fish with Meyer Lemon Sauce

Herb Crusted Salmon with Charred Tomato Relish and Micro Greens

Panko Crusted Halibut with Basil Pesto Beurre Blanc

ACCOMPANIMENTS

(SELECT 2)

Fire Roasted Vegetables

Fire Roasted Sautéed Italian Squash and Zucchini with Fresh Herbs

Roasted Brussels with Balsamic Drizzle

Sautéed Green Beans with Almonds

Charred Asparagus with Red Bell Pepper

Roasted Garlic New Potatoes with Fresh Thyme

Truffle Whipped Yukon Gold Potatoes

Jalapeno Cheese Grits Wild Mushroom Risotto

DESSERT

(SELECT 1)

Pomegranate Cheesecake with Fresh Berries

Chocolate Caramel

Cake Tres Leches Cake with Fresh Berries

German Chocolate Cake

Raspberry Linzor Torte

INCLUDES

Assorted Artisan Rolls & Butter

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

DUAL PLATED ENTREES

Includes: Salad, Entrée Selection, Choice of 2 Accompaniments, Dessert, Assorted Artisan Rolls & Butter, and Iced Tea & Water

Chicken Breast with Beef Medallions

Chicken Breast with Salmon