

GRACE CAFÉ



DEB CRABB

ONE HOT TOMATO

FOOD, RECIPES, KITCHEN EVENTS, DINNER CLUBS, PARTY CATERING, WEDDINGS

214-543-4436

www.GraceCafeCatering.com

Luncheon Menus

“It is more fun to talk with someone who doesn't use long difficult words, but rather short, easy words like "What about lunch?"”...Winnie the Pooh

Salad Plates

(minimum 25)

Sliced Margarita Chicken on Bed of Field Greens with
Mandarin Oranges, Jicama, Pepita Seeds and Citrus Vinaigrette
Chipotle Potato Salad
Chips and Smokey Hot Sauce

Parmesan Chicken Salad with Sun-dried Tomatoes and Basil Mayo
Fresh Berries on Field Greens with Strawberry Vinaigrette
Blueberry Muffins with Zip Code Honey

Southwest Marinated Chicken Caesar Salad with
Roasted Corn, Red Bell Pepper Strips, and Jumbo Chile Croutons
Bloody Mary Tomato Soup with Diced Avocados
Chips and Salsa

Baby Spinach Salad with Fried Jalapenos,
Cheddar, Bacon and Honey Mustard Dressing
Fresh Fruit Salad
White Silver Dollar Dinner Rolls with Herb Butter

Warm Pear and Goat Cheese on top of Arugula and Mixed Greens
Strawberries and Candied Pecans with Honey Vinaigrette
Fantastic Parmesan Rounds

Asian Cabbage Salad with Crunchy Noodles and Almonds
Served with Shredded Chicken or Pulled Pork
Cup of Hot and Sour Soup
Scallion Rice

Hot Chunky Chicken Salad
Field Greens with Mandarin Oranges, Craisins and Purple Onion
With Strawberry Vinaigrette
Blueberry Muffin

\$15 per person

Soup, Sandwich, Salad Combos with Grace

Soup Choices

Ginger Carrot Soup topped with Avocado and Lime Zest
Split Pea topped with Micro Julienne Ham
Spicy Tomato Basil with Cumin Crouton
Girl Scout Chicken Noodle
Tortilla Soup topped with Crispy Chip Strips

Sandwich Choices

Jalapeno Pimiento Cheese on Seed Rolls
Grilled Pork Loin Sliders with Raspberry Chipotle Sauce
Smoked Turkey with Honey Dijon on Kaiser Rolls on Mini Yeast Party Rolls
Honey Ham with Pepper Cream Cheese on Cheese or Rosemary Biscuits
Sun-dried Tomato and Parmesan Chicken Salad with Basil Mayo on Baby Croissants
Apricot Chicken with Bacon, Apples and Honey Mustard on Wheat Hoagies
Honey Nut Cream Cheese on Sweet Fruit Bread
Peppered Beef Tenderloin (add \$2.00 per person)

Salad Choices

Field Greens with Mandarin Oranges, Jicama, Pepita Seeds and Citrus Vinaigrette
Caesar Salad with Jumbo Pepper Croutons
Baby Spinach Salad with Fried Jalapenos, Cheddar, Bacon and Honey Mustard Dressing
Fresh Fruit Salad
Asian Cabbage Salad with Crunchy Noodles and Almonds
Italian Salad of Romaine, Red Onion, Bacon and Sweet Garlic Vinaigrette
Broccoli Salad with Cheddar, Bacon, marinated in Sweet Red Wine Dressing
Lakewood Picnic Potato Salad

\$16.00 per person

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Hot Item Lunch Plates

(minimum 25)

Grilled Chicken Fettuccini Alfredo with Mushrooms
Caesar Salad with Homemade Dressing
Lemon Asparagus
Hot Yeast Dinner Rolls with Salted Garlic Butter

Fried Chicken (White and Dark)
Corn on the Cob with Chipotle Butter
Sweet and Tangy Coleslaw
Rosemary Biscuits

Jack Daniels BBQ Brisket Sandwiches
Bacon Baked Beans
Lakewood Picnic Potato Salad
Sweet Rolls with Zip Code Honey Butter

Frito Pie Bar

Homemade Chili, Fritos, Cheddar, Cilantro Sour Cream and Jalapenos
Garden Salad with Tomatoes and Red Onion with Ranch or Spicy Tomato Dressing

Taco Salad Buffet

Seasoned Beef served on top of Crispy Tomato Tostada Shell
Topping Bar: Monterrey Jack, Lettuce, Tomato, Pico de Gallo, Avocado Ranch and Salsa
Black Beans and Rice

\$17 per person

Consider us your personal chefs!

We can customize any lunch plate or use any of our banquet menus for your luncheons!

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*Have yummy trays or buffet pick up desserts!
These listed are in combination with luncheons.*

Pick Up Desserts

(pick 1)

Grace Café Signature Honey Bars topped with Chocolate Covered Coffee Beans
Cheesecake Bars topped with Almonds
Chocolate Dipped Strawberries in Pecans, Almonds, Candied Ginger
Kahlua Brownie Triangles
Mexican Crescent Cookies
Christmas or Themed Cutout Cookies (\$3.50 per person)
Variety of Chocolate Truffles : Coconut, Cashew, Cinnamon Cocoa
Peanut Butter Balls dipped in Chocolate

\$3.00 per person for 1 choice, \$4.00 per person with choice of 2

Plated or Displayed Desserts

(pick 1)

Walnut Praline Cake	Peach, Apple, or Blueberry Cobbler
Texas Pecan Chocolate Cake	Banana Pudding
Carrot Cake	Italian Cream Cake
Preacher's Favorite Pineapple Cake	Fresh Berry Trifle
Gingerbread with Lemon Cream Cheese	Initialed Petit Fours (\$2.50)
Strawberry Shortcakes with Chantilly Cream	Chocolate Pecan Pie
Cheesecake with Fresh Berry Sauce, Caramel Apple, Peppermint, or Praline	Grandma's Strawberry Moist Cake

\$3.00 per person for 1 choice, \$4.00 per person with choice of 2

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Gourmet Box Lunch Events

(40 box minimum, all same choice)

Deep South

Fried Chicken on Hoagie
Watermelon, Feta and Mint Salad
Cornbread Salad
Georgia Peach Cheesecake Square

Hawaiian

Sesame Chicken Salad on Hawaiian Rolls
Fresh Pineapple Wedges
Artichoke Rice Salad
Chocolate Macadamia Cookie

Southwestern

Jalapeno Pimiento Cheese on Tomato Bread
Chips and Hot Sauce
Black Bean and Corn Salad
Grace Café Honey Bar with Coffee Bean Topper

Texas

Roast Beef with BBQ Sauce on Bun
Cool Ranch Doritos
Hill Country Potato Salad
Texas Pecan Pie Square

Greek

Roasted Vegetables on Hoagie with Hummus
Garlic Bagel Chips
Petite Greek Salad
Baklava Triangle

Italian

Muffeleta Half
Garlic Bagel Chips
Rustic Pasta Salad
Cappuccino Brownie

Country

Virginia Ham and Cheddar
Marinated Broccoli Salad with Bacon
Apple Slices
Rice Krispy Square

California

Smoked Turkey with Avocado
Tomatoes with Basil and Balsamic Vinegar
Raw Carrots with Ranch Dipping Sauce
Fresh Fruit

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Gourmet Box Lunch Events continued

Carolina on My Mind

Pulled Pork on Bun with Bourbon BBQ
Apple Cider Slaw
Andy Griffith Red Potato Salad
Sweet Potato Pie Square

New York

Corned Beef Ryebein on Rye Bread
Waldorf Salad with Apples, Celery and Raisins
Kosher Pickle
NY Cheesecake Square

Wilderness

Smoked Turkey with Wild Turkey Dijon on Whole Grain Buns
Root Vegetable Chips
Spinach Salad with Trail Mix and Honey Vinaigrette
Granola Cookies

Florida

Aunt Gina's Tuna Salad
Field Greens with Oranges and Citrus Vinaigrette
Sun Chips
Key Lime Pie Squares

\$14.00

Boxed in white 6x9x3 boxes with a personally designed label for your event.
Includes colored napkins, condiments as needed, plastic fork and knife.
Ribbons or twine add \$1.00 per box.

Beverage Choices

Flavor Infused Waters served in cut glass decanters, table pitchers, or by the glass:

White Rose and Lime, Lemon and Mint, Orange and Peach, Strawberry and Peach

\$10.00 per gallon serves 15 or \$1.00 per person

Mint Lemonade, Grace Spice Tea, or Cherry Limeades

\$12.00 per gallon serves 15 or \$2.00 per person for garnished glassfuls

Mini bottled Waters and Soft Drinks

\$1.00 per bottle consumed

Coffee Service

\$15.00 per gallon serves 20 or \$1.50 per person for served cup with table sugars

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Pricing

Tablescaping if desired at food drop-off parties is \$50.00.

Delivery: \$50.00 for drop-off and pick-up next day. All borrowed dishes must be hand washed and all refuse removed.

\$35.00 for drop-off only when using disposable containers.

Plasticware: Festive and color appropriate or clear plasticware, party napkins, forks or picks, cups, etc. as necessary are \$1.75 per person.

Rentals: china, silverware, linens, tables and chairs, or tablecloths available at additional rates. We prefer to arrange all rentals to insure accuracy.

Extras

All items served on pewter and/or silver serving dishes with fresh fruit, flowers or greenery garnishes and pewter serving utensils. Tablescape services are included at parties hiring servers. Tablescaping is artistically arranging, draping, and decorating the food tables. We are available to coordinate all details of your event. Just let us know!

Service Personnel

Professionally trained servers or bartenders dress in formal black and white with bowties, all black with black dress ties or theme attire depending on the venue. The rate is \$30.00 per service person, per hour, with a 4-hour minimum. Service time begins 2 hours prior to event for set up and ends with final cleanup. Service personnel are responsible for food replenishing, courteous pick up during party, and food area clean up. We recommend 1 server and 1 back waiter for every 50 or portion thereof at stand up buffet cocktail party. 2 servers and 1 back waiter for every 50 at buffet dinner. 1 server and 1 back waiter for every 35 for passed appetizers, and 1 server and 1 back waiter for every 15 guests at seated and served dinners. 1 bartender per 100 guests. Extra personnel might be required depending on the nature of the event - such as coordinators, chefs, captains, bartenders, and/or kitchen staff. We hire TABC trained bartenders, however, Grace Café or the contracted bartenders will not be held liable for incidents related to alcohol consumption by your guests.

Policy

\$100.00 non-refundable deposit due to hold booking date

\$500.00 non-refundable deposit to hold date for December Events and Weddings

\$500 minimum food order for parties.

\$2000 minimum food order for Wedding Receptions.

½ balance due on guarantee date with final balance to be paid before event.

Any service personnel time adjustment will be billed after event.

Guarantee number date is usually one week prior to event. If your number goes over the guarantee date at the event, your invoice will be adjusted. Grace Café brings 3% overage for unexpected guests. There is no refund if the number of attendees falls below the guarantee number.

Gratuity is 15% on food and beverage portion.