

GRACE CAFÉ



DEB CRABB
ONE HOT TOMATO

FOOD, RECIPES, KITCHEN EVENTS, DINNER CLUB, PARTY CATERING, WEDDINGS
214-543-4436

GraceCafeCatering.com

*When you meet someone who can cook and do housework-
-don't hesitate a minute-
-marry him !*

Trendy Wedding Suggestions

Passed Appetizers

Garnished Trays and Pleasant Servers

Soup Shots – Small tastes of the season's soup
Ginger Carrot Soup topped with Avocado and Lime Zest
Split Pea topped with Micro Julienne Ham
Spicy Tomato Basil with Cumin Crouton
Black Bean Soup with Cotija Cheese Crumbles and Pico

Individual Crudités in Shot Glass with Pesto Ranch and Cheese Straw

Bruschettas: Toast Rounds with Garlic, Tomatoes, Basil and Fresh Parmesan

Gazpacho Shots – Topped with Homemade Parmesan Crisp
Roasted Ripe Tomatoes and Green Peppers
Green Tomatillo with Avocado and Cucumber
Yellow Tomato and Mango

Roasted Garlic and Herb Cream Cheese Pinwheels
On Sun-dried Tomato Tortillas with Fresh Rosemary Skewers

Brie Bites – Petite Triangle of Brie with Raspberry and Chipotle Slice

Crab Stuffed Mushrooms drizzled with Hollandaise

Skewered Dates filled with Blue Cheese and Almonds Wrapped in Bacon

Mojito or Mexican Riviera Shrimp Shooters

Baby Crab Cakes with Ancho Chili Sauce

Stationary Buffet Displays

Beautiful and Bountiful Grand Buffet Table

Towering Fruit Display

Pineapple, Grapes, Strawberries, Cantaloupe or seasonal fruits.
Also available mixed with Cheeses.

Gourmet Raw Vegetables tiered in square glass containers
with Pesto Ranch, BBQ Ranch, or Goat Cheese Ranch
Jicama sprinkled with Chile Powder, Grilled Lemon Asparagus,
Red Bell Pepper Strips, Carrot Sticks, Haricot Vert with Sea Salt, Zucchini Slices

Marinated Balsamic Grape Tomatoes with Basil and Course Pepper

Gourmet Cheese Display

Herbed Goat Cheese Roll covered in Sugared Pecans and Drizzled with Olive Oil
Brie Wheels with Apricot Chutney or Raspberry Chipotle
Manchego, Smoked Gouda, Cheddar

Whole Smoked Salmon Display with Caper Cream Sauce and Crackers

Crab Spread with Spicy Cocktail Sauce and Pretzel Thins

Boiled Shrimp Display with Spices, Lemons and Cocktail Sauce

Cranberry Sauced Meatballs with Skewers

Vietnamese Vegetable Spring Rolls
With Peanut and Chili Dipping Sauce

Mediterranean Spread of Greek Olives, Locally Made Pita Bread, Cheese and Hummus Dip

Make-Your-Own Bruschetta

Hot Artichoke and Spinach Dip with Bagel Crisps

Sandwich Platters

Slow Roasted Pork Sliders with Raspberry Chipotle
Honey Ham with Pepper Cream Cheese on Rosemary Biscuits
Sundried Tomato and Parmesan Chicken Salad with Basil Mayo
Apricot Chicken Salad with Honey Mustard
Sweet Hawaiian Bread Rolls or Mini Dinner Rolls

Chef Stations

Newest Trend That Lets the Party Mingle

Carver's Board

Display with Chef, Cutting Board, Heat Lamp, Tumbling Breads and Garnished Sauces

Peppered Beef Tenderloin with Horseradish Cream
Spice Rubbed Pork Loin with Apple Jalapeno Chutney
Spiral Cut Honey Ham with Stone Ground Mustard
Greenberg Smoked Turkey with Scallion Sour Cream
White or Wheat Mini Rolls

Elote Bar

Roasted Corn-off-the-Cob mixed with Chef Grilled Onions
Cilantro Lime Sour Cream, Parmesan Cheese and Chipotle Mayo
Toppings displayed in oversized Martini Glasses

Avocado Station

Chef Cut Avocados served in Shell
Drizzled with Mexican Vinaigrette
Toppings include Crumbled Bacon, Cheese, and Pico de Gallo

Quesadilla Station

Cooked on griddle

Roasted Chicken and served with Hot Sauce
Mushroom and Spinach with Cheese
Three Cheese and Caramelized Onion
BLT – Bacon, Lettuce and Tomato Quesadilla

Mashed Potato Bar, Mac and Cheese or Grits Bar

Served in Martini Glasses

With Sour Cream, Cheddar Cheese, Bacon, Pepper, and Chives Toppings

Sizzling Mini Skewers

Cooked on-site with Griddles and Served Hot

Cilantro Lime Chicken with Salsa
Teriyaki Beef with Peanut Sauce
Cajun Shrimp with Zesty Remoulade

Salad Martinis

Shaken, Not Stirred and Served in Stemless Martini Glasses

Romaine with Caesar Dressing
Field Greens with Balsamic Vinaigrette
Iceberg with Blue Cheese.
Toppings include Jumbo Croutons, Coarse Black Pepper,
Grape Tomatoes, Parmesan Cheese, Bacon Crumbles.

Trendy Club Plate Stations

Tapas Portions served by a Chef

Mexican Club Plate

Mini Beef Tacos with Lime and Cilantro Spiked Lettuce, Chips and Salsa

Southern Club Plate

Fried Chicken Tenders, Three Jack and Mac, Pepper Biscuit

Cajun Club Plate

Red Beans and Rice, Sausage on a Stick, Roasted Sweet Potato

Texas Plate

BBQ Brisket Sliders, Hot Potato Salad, Jalapeno Fries

Carolina Plate

Pulled Pork Slider with Apple Cider Coleslaw, Jack Daniels Baked Beans

Seated Dinners

Please see the Banquet Menus
All Meals will be customized for your Tastes

Cake Cutting Services are Always Complimentary for Grace Café Clients

Beverage Choices

Flavor Infused Waters served in cut glass decanters:
White Rose and Lime, Lemon and Mint, Orange and Peach
\$10.00 per decanter serving 100

Mint Lemonade Punch served in Silver Punch Bowl
Tropical Gingerale Punch
White Grape Tea
Ginger Spiced Tea Punch
\$12.00 per gallon serves 20

Champagne Punch. Quoted separately

Mini bottled Waters and Soft Drinks Iced in Pewter Bowls.
\$1.00 per bottle consumed
Coffee Service served in silver urn with sugars and creamers
\$15.00 per gallon serves 15

Bar Service Beer, Wine, Water and Sodas.

Minimum is 4 drink charge per person for 4 hour event
\$4.00 per drink per person (domestic beer, house wine) Keg beer priced separately
\$5.00 (imported beer, premium wines or spirits)
\$4.00 per person each additional hour. Champagne service add \$1.00
Champagne toast \$3.00 per person plus glassware
\$50.00 bar set up fee per bar area if client brings their own alcohol and client
Must deliver all beverages in advance in host's coolers.
Signature Cocktails \$7.00 per person passed upon arrival

Rentals

Grace Café requires handling the rentals on all weddings. This insures accuracy of delivery, adequate supplies, and responsibility for clean up and timely pick up. Many venues require all rented equipment to be removed at end of the event. We will handle this requirement for you. We will work with you on details of the rentals and quote per your requested items.

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. Tablescapeing is artistically arranging, draping, and decorating the food tables. We are available to coordinate all details of your event. Just let us know! We can make wedding cake referrals, floral arrangements, centerpieces, musician recommendations, etc.

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. Our chefs wear white, red or celery green chef coats.

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 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

\$500 non-refundable deposit for wedding rehearsal dinners and receptions to hold date. \$2000 minimum order for Wedding Receptions. ½ balance on guarantee date. Final balance to be paid at start of event with any service personnel adjustment to follow.

Guarantee number date is usually one week prior to event. If your attendance at the event goes over the guarantee number, 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.

Grace Café maintains a Food Manager License with the State of Texas and is bonded as a Dallas Catering Company. Our bartenders are TABC certified. Our team has enjoyed working together on many events over the years. We know what it takes to make your wedding just like you have dreamed.