

GRACE CAFÉ



DEB CRABB

ONE HOT TOMATO

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

214-543-4436

GraceCafeCatering.com

APPETIZERS

It's difficult to think anything but pleasant thoughts while eating a homegrown tomato. ~Lewis Grizzard

Sandwich Choices

Jalapeno Pimiento Cheese on Seed Rolls

Grilled Pork Loin Sliders with Raspberry Chipotle Sauce

Smoked Turkey with Honey Dijon on Kaiser Rolls or 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 – large or small

Honey Nut Cream Cheese on Sweet Fruit Bread

Peppered Beef Tenderloin (\$4.00 pp)

Fruit Choices

Fruit Salad with Orange Liqueur Whipped Cream

Fruit Skewers with Caramel Dipping Cream

Towering Fruit Display:

Pineapple, Grapes, Strawberries, Cantaloupe or seasonal fruits.

Also available mixed with Cheeses.

Chocolate Fountain with Dipping Items:

Strawberries, Apricots, Pretzels, Marshmallows, Peppermint sticks for Christmas

Vegetable Choices

Grilled Vegetables with Parmesan Pepper Dip.

Long sliced Squash, Zucchini, Red Bell, Carrots and Red Onions

Gourmet Raw Vegetables with Pesto Ranch or BBQ Ranch

Jicama sprinkled with Chile Powder, Grilled Lemon Asparagus,

Red Bell Pepper Strips, Carrot Sticks, Haricot Vert with Sea Salt, Zucchini Slices

Hot Artichoke Spinach Dip with Pita Crackers

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

Marinated Balsamic Grape Tomatoes with Basil and Course Pepper

Gazpacho Shots – Topped with Homemade Parmesan Crisp

Roasted Ripe Tomatoes and Green Peppers, Green Tomatillo with Avocado and Cucumber, or Yellow Tomato and Mango

Cheese Choices

Mozzarella Cheese Balls and Grape Tomato Skewers Sprinkled with Basil,
Balsamic Vinegar, Fresh Cracked Black Pepper and Sea Salt
Herbed Goat Cheese Roll covered in Sugared Pecans and Drizzled with Olive Oil
Served with Crackers
Roasted Garlic and Herb Cream Cheese Pinwheels
On Sun-dried Tomato Tortillas with Fresh Rosemary Skewers
Brie Wheels with Toppings.
Choose from Apricot Chutney, Raspberry Chipotle,
Mediterranean with Olive Oil, Minced Garlic and Thyme,
Nut and Sesame Crusted with Jalapeno Jelly or
Kahlua Pecan Praline. Served with Assortment of Crackers
Green Olives, Roasted Red Peppers and Feta Bruschetta
Hot Parmesan and Artichoke Dip
With Fritos, Butter Crackers, or Garlic Pita Chips
Cheesy Hot Crab and Artichoke Spread served with Bagel Chips
Marinated Cheeses
Blue Cheese Stuffed Dates with Almonds and Baked with Bacon Wraps
Smoked Deli Ham Rolls filled with Chipotle Pimiento Cheese

Seafood Choices

Mini Shrimp Cocktails served in Shot Glasses. With or without Tequila.
(Available only for small parties and booked with a server)
Whole Smoked Salmon Display with Caper Cream Sauce and Crackers
Crab Spread with Spicy Cocktail Sauce and Crackers
Hot Crab and Artichoke Dip with Fritos or Water Crackers
New Orleans-Style Crab Mushroom Caps served warm
And drizzled with Hollandaise Sauce
Baby Crab Cakes with Ancho Chili Sauce
Served in individual Mini Plates (for parties less than 50)
Boiled Shrimp Display with Spices, Lemons and Cocktail Sauce
(\$3.00) per person

Mexican Choices

Queso with Sausage and Chips
Hot Black Bean and Corn Layered Dip served with Fritos
Guacamole, Smokey Salsa and Chips
Soft Beef Taco Bar
With Sour Cream, Cheese, Lettuce, Tomatoes and Hot Sauce
Mini Shrimp Shooters
Mini Tacos with Cilantro, Lime and Hot Sauce
Elote Bar – Roasted Corn off the Cob with Cheese and Chipotle Mayo
Avocado Action Station – Chef cut Avocados served in Shell
Drizzled with Mexican Vinaigrette, salted and topped with Bacon, Cheese, or Pico
Quesadilla Station - Cooked on griddle by on-site Chef and served with Hot Sauce
Mushroom and Spinach with Cheese, Three Cheese and Caramelized Onion, or
BLT – Bacon, Lettuce and Tomato Quesadilla

Unique Party Items

Mashed Potato Bar, Mac and Cheese, or Grits Bar

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

Served in Martini Glasses

Large Mexican Riviera Shrimp Cocktails served in Martini Glasses.

Cranberry Sauced Meatballs with Skewers

Cilantro Lime Chicken Skewers

Vietnamese Vegetable Spring Rolls

With Peanut and Chili Dipping Sauce

Hand-rolled Vegetable or Crab and Avocado Sushi with Wasabi Cream.

Served on a bed of Cilantro.

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

Elote Bar – Roasted Corn off the Cob with Chipotle Mayo and Jalapeno Sour Cream

Trio Salad Bar – 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.

Quesadilla Bar – chef made Quesadillas on site with Giant Griddle

Spinach and Mushroom, Goat Cheese and Figs, or Chicken, Cheddar, and Poblano

Avocado Action Station – chef cut avocados served in shell

Drizzled with Mexican Vinaigrette, salted and topped with Bacon, Cheese, or Pico

Soup Shots – served in shot glasses

Butternut Squash with Thyme Sprig and Cinnamon Sprinkle

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

Hot Bloody Mary Shot with Carrot Stick

Beverage Choices

Flavor Infused Waters served in cut glass decanters:

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

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 with all

Beverages delivered in advance in host's coolers.

Sweets

Grace Café Signature Honey Bars with Chocolate Covered Coffee Beans

Cheesecake Bars topped with Almonds

Mexican Crescent Cookies

Christmas or Themed Cutout Cookies (\$3.50 per person)

Presentational Cakes for 50+ to be cut and served.

Decorated with Fresh Flowers and Ribbons.

\$3.00 per serving (Not included in per person quotes)

Variety of Chocolate Truffles : Coconut, Cashew, Cinnamon Cocoa

Whole Cheesecake

With Praline Topping, Fresh Strawberry Sauce, Irish Cream, Caramel Apple,
Peppermint, Raspberry Sauce or Eggnog

Ghiradelli Chocolate Fountain with Dipping Items:

Strawberries, Pineapple, Apricots, Pretzels, Marshmallows, Bananas.

\$3.50 per person (Not included in per person quotes)

Peanut Butter Balls dipped in Chocolate

Butter Almond Mini Cookies

Chocolate Dipped Strawberries

Kahlua Brownie Triangles

Pricing

Appetizers: Starting at \$12.00 per person includes three choices with only 1 choice being a meat or seafood item. A good party variety would be one choice from several sections. Additional choices after first three are \$3.00 each per person unless more than one meat item is selected or unless specifically noted. Grace Café will provide 4-6 appetizers pieces per person per hour for appetizer party or 4 appetizer pieces per person when appetizers precede a meal.

Tablescaping for food drop-off parties is \$50.00.

Delivery: \$50.00 for drop-off and pick-up next day. Dishes must be hand washed. \$35.00 for drop-off only.

Plasticware: Festive and color appropriate or clear plasticware, party napkins, forks or picks, cups, etc. as necessary are \$1.50 per person.

Rentals: china, silverware, linens, tables and chairs, or tablecloths available at additional rates. I prefer to handle 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! We can make wedding cake referrals, floral arrangements, centerpieces, musician recommendations, all rentals, 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. 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

\$100 non-refundable deposit due to hold booking date. \$500 minimum food order
\$500 non-refundable deposit for Christmas season and wedding receptions
\$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.