

SEVEN LOAVES CATERING PACKAGES MENU CHOICES

The below listings are *only a portion* of what we, at Seven Loaves Catering, Offer. See our website at www.SevenLoavesCatering.com or set up a meeting with the Chef to select a custom menu for your event! We look forward to serving you.

Chicken Entrees (Breast of Chicken) *Bone-in Airline Chicken Breast with wing can be substituted for an additional charge*

Chicken Saltimbocca	Tender chicken cutlet with prosciutto and fresh sage in a white wine pan sauce
Chimichurri Chicken	Grilled chicken marinated in olive oil, garlic, fresh oregano, parsley and cilantro. A classic Argentinian inspired dish
Tuscan Chicken	Sautéed Chicken Breast w/ asparagus and mushrooms with white wine and roasted garlic sauce
Chicken Veneto	Grilled chicken breast with sun-dried tomatoes, feta cheese, and black olives with a tomato-basil cream
Chicken Marsala	Thinly pounded chicken breast sautéed w/ mushroom and shallots in a Marsala wine sauce
Apricot and Bourbon Glazed Chicken	Grilled chicken breast with a mildly sweet glaze and hint of bourbon
Herb Chicken	Pan roasted chicken breast with a rich herb butter sauce
Cajun Chicken	Spice rubbed and blackened chicken breast with a Cajun cream sauce
Peach and Chipotle Glazed Chicken	Grilled chicken breast with a kick of chipotle mellowed by a fresh cilantro- peach glaze
Chicken Chasseur	With mushrooms, and shallots in tarragon, white wine sauce
Grilled Chicken Provencal	Roma tomato, artichoke, and mushroom in a white wine sauce
Honey Teriyaki Chicken Breast	Pan seared chicken breast with grilled pineapple, sweet red peppers, a hint of sesame and sweet teriyaki glaze
Grilled Chicken w/ Chipotle Cream Sauce	Southwest seasoned, grilled chicken breast with a mild chipotle cream
Lemon Chicken Piccata	Pan seared chicken breast with capers, in a lemon butter sauce

Pork Entrees

Smothered Pork Chops	Seared, bone-in loin chop smothered with caramelized onions and natural pan gravy
Cherry-Bourbon Pork Tenderloin	Cherry wood smoked tenderloin with a cherry-bourbon compote
Herb Roasted Pork Loin	Slow roasted pork loin with sweet raspberry-chipotle glaze
Pulled Pork BBQ	Dry rubbed and hickory smoked pulled pork
Garlic Crusted Pork Loin	Slow roasted pork loin with a cranberry-tarragon chutney
Rosemary Pork Chops	Seared, bone-in loin chops with fresh herb rub and port wine demi glaze,

we just work really hard.

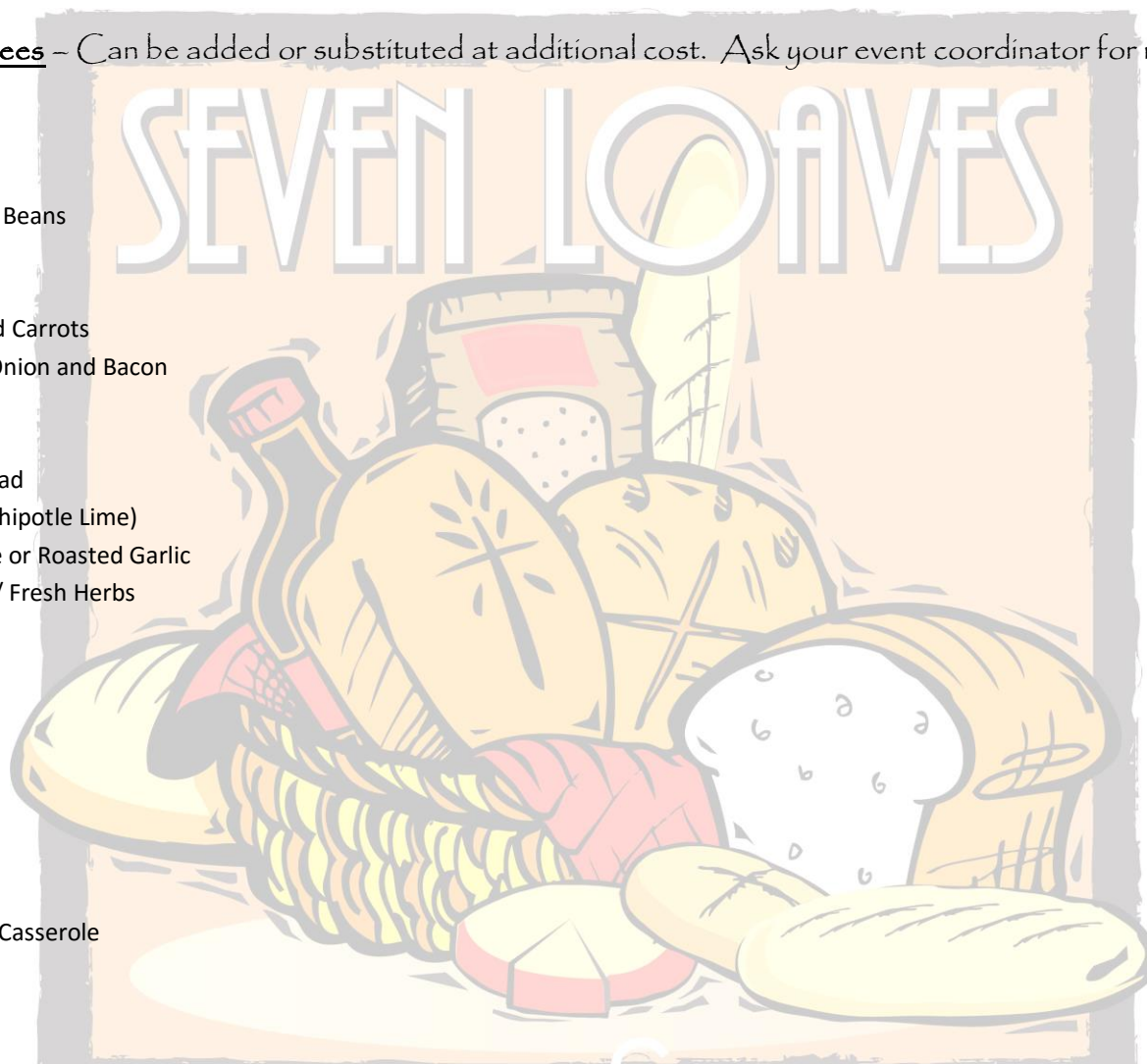
Beef and Seafood Entrees – Can be added or substituted at additional cost. Ask your event coordinator for more details.

Sides (Choice of two)

Bacon and Brown Sugar Baked Beans
Creamy Classic Coleslaw
Grilled Vegetables
Maple and Brown Sugar Glazed Carrots
Green Beans w/ Caramelized Onion and Bacon
Green Beans Amandine
Stir Fried Asian Vegetables
Traditional Red Skin Potato Salad
Pasta Salad (Classic Italian or Chipotle Lime)
Whipped Potatoes-Home-Style or Roasted Garlic
Oven Roasted Red Potatoes w/ Fresh Herbs
Three-Cheese Potato Gratin
Herb Scented Rice Pilaf
Fettuccini Alfredo
Baked Macaroni and Cheese
Buttered Kernel Corn
Island Fried Rice
Asian Fried Rice
Loaded Mashed Potatoes
Corn, Green Beans, Or Squash Casserole

Salads (Choose One)

Greenhouse Salad	Tomato, cucumber, carrots, celery, and croutons with buttermilk ranch and balsamic vinaigrette
Caesar Salad	Crisp Romaine, parmesan cheese, croutons, and creamy Caesar dressing
Italian Salad	W/ shaved parmesan, black olives, tomato, shaved red onion and creamy Italian dressing



*It's not a miracle,
we just work really hard.*

Passed Hors D'Oeuvres \$2 pp ad-on

Vegetable Crudité Shooters
Stuffed New Potatoes
Button Stuffed Mushrooms
Caprese Skewers
Assorted Quiche Bites
Caramelized Apple & Gorgonzola Filled Philo Cups
Spinach and Artichoke Cup
Street Corn Fritter

Sliced carrots, celery, and cherry tomatoes with Ranch dressing
Smoked Cheddar and Jack Cheese w/ Bacon, Sour Cream and Scallions
Fresh Spinach with Fontina Cheese
Mozzarella, Grape Tomatoes & Basil on Bamboo Skewer
An assortment of Broccoli Cheddar, Smoked Turkey, and Bacon Quiche Bites
With Toasted Walnuts and Micro-Arugula
Crisp lotus cups filled with a creamy spinach and artichoke dip
Served with a Chalula Lime Aioli

Premium Hors D'Oeuvres \$3 pp ad-on

Chicken Skewers
Smoked Chicken and Avocado Cup
Southwest Style Rumaki
Sausage Stuffed Mushrooms
Mini Meatloaf Bite
Gourmet Meat Balls
Brisket Stuffed Jalapenos
Candied Sweet Potato & Spicy Sausage Skewer
Classic Shrimp Cocktail
Goat Cheese Canapé
Shrimp Ceviche Shooters
Short Rib & Smoked Gouda Grit Tartlet

Japanese with Ponzi Sauce, or Rosemary Garlic with a spicy Apricot Glaze
Tender shredded, smoked chicken in a Lotus Cup, topped with Jicama Slaw and Avocado Cream
Marinated Chicken Breast Bite, Water Chestnut & Jalapeno wrapped in Bacon
Mild Fennel Sausage and a three cheese blend
A blend of ground pork & beef topped with a dollop of whipped mashed potatoes and tomato gravy
Polynesian, Italian, Swiss, or Turkey and Cranberry with a BBQ Glaze
Jalapeno peppers stuffed with smoked brisket and cheddar wrapped in smoked bacon
Served with a Bourbon Maple Glaze
Lemon and herb brined Shrimp served in a shot glass with horseradish cocktail sauce, peeled and ready to eat
On a buttered Crostini with Goat Cheese Mousse, fresh Basil and Balsamic Reduction
Tequila-lime, Mango Salsa or Classic Pico
Creamy Grits with Smoked Gouda Cheese Topped with slow cooked Boneless Short Rib on a shortbread tart

Premium Hors D'Oeuvres \$4 pp ad-on

Mini Beef Wellingtons
Bacon Wrapped Shrimp
Coconut Crusted Shrimp
Sesame Seared Ahi Tuna
Sautéed Blue Lump Crab Cakes

Beef Tenderloin In a puff pastry with a Burgundy Demi-Glaze
Pan seared shrimp wrapped in crisp bacon
Hand breaded and served with a Sweet Thai Chili Sauce
On crisp Wonton with Wasabi and Asian Slaw and Pickled Ginger
Pan seared served with Cajun Remoulade

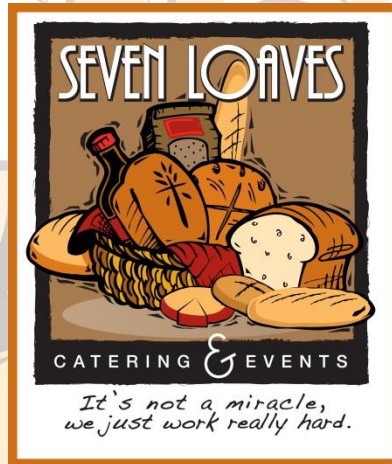
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CATERING & EVENTS

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