

CULWELL CATERING

BREAKFAST

Breakfast Taco Bar - \$12/person

Choice of sausage, bacon, or potatoes with scrambled eggs on a flour tortilla. Served with cheese and salsa for topping.

All American - \$14/person

Scrambled eggs, sausage, bacon, hashbrowns, served with toast and assorted jams.

Country Style - \$15/person

Scrambled eggs, bacon, southwestern hash, biscuits, and sausage gravy, served with fresh fruit.

Continental Breakfast - \$10/person

Bagels with cream cheese, muffins, danishes, butter, preserves, and seasonal fruit.

Build Your Own Omelet - \$16/person

3 egg omelet made to order with your choice of 3 of these garden-fresh ingredients:

Ham, Bacon, Sausage, Turkey, Mushrooms, Onion, Rosemary, Peppers, Spinach, Basil, Tomatoes, Jalapenos, Cheddar, Pepper-Jack, Feta

Build Your Own Breakfast - \$15/person

Choice of:

Egg: scrambled, sunny side up, hard boiled

Protein: bacon, ham, sausage, fried chicken, steak +\$2,00

Potato: hashbrowns, breakfast potato, southwestern hash

Bread: pancakes, waffles, biscuits, cinnamon rolls, croissants, bagels

Yogurt Bar - \$9.00/person

Build your own yogurt parfait with granola and fresh fruit served with assorted breads and preserves.

CULWELL CATERING

HORS D'OEUVRES

Pinwheels - \$65/tray

- Ham and Swiss
- Italian
- Turkey and Provolone
- Ham and Brie

Cocktail Meatballs - \$70/tray

Choice of:
Bite-sized meatballs topped with Italian marinara, and basil picked fresh from the garden or sweet and spicy BBQ sauce

Skewers - \$80/tray

Choice of chicken or steak marinated, grilled, and served with a demi-glace

Sliders

- Kobe Beef Sliders - \$85
- Pulled Pork Sliders - \$75
- Ham and Cheddar Sliders \$65

Canapes

- Cucumber Hummus Canapes - \$65
- Smoked Salmon Canapes - \$89
- French Onion Prosciutto Canapes - \$75
- Avocado Toast Canapes - \$80
- Olive Tapenade Canapes - \$80
- Mini Tostada Canapes - \$75
- Bruschetta - \$75

Eggrolls - \$70/tray

Choice of veggie or pork eggrolls

Chicken Salad Cucumber Cups - \$75

Hollowed out cucumbers stuffed with traditional chicken salad

Tea Sandwiches

- Cucumber Mint - \$65
- Turkey Pimento - \$75
- Chicken Salad Croissant - \$80

Mini Flautas - \$75/tray

Choice of chicken or beef, with mixed cheese, wrapped tightly in a flour tortilla and grilled on the flattop. Served with creamy avocado dressing

Veggie Dip Cups - \$70/tray

Sliced veggies placed neatly in a cup lined with your choice of ranch or hummus

Bacon Wrapped Jalapenos - \$85/tray

Jalapenos stuffed with a mixture of cream cheese and cheddar cheese and wrapped in bacon

CULWELL CATERING

HORS D'OEUVRES

Crabcakes - \$95/tray

A fresh blend of lump and claw crabmeat, lightly breaded, and pan seared to perfection. Served with cocktail sauce.

Grilled Cheese Finger Dippers - \$80 Tray

Choice of aged cheddar grilled between two slices of fresh baked bread with a tomato bisque or brie grilled between two sliced of fresh baked bread with a raspberry compote

Caprese Skewers - \$75/tray

Cherry tomatoes and balls of mozzarella cheese with fresh basil from the garden skewered and topped with balsamic glaze

Stuffed Sweet Mini Peppers - \$80/tray

*- Bacon wrapped pimento stuffed mini peppers
- Taco stuffed mini peppers
- Garden cream cheese stuffed mini peppers*

Shrimp Cocktail Shooters - \$99/tray

Personal shooters filled with shrimp and a zesty bloody mary sauce. Alcohol available for an upcharge.

Mac and Cheese Bites - \$75/tray

All of the deliciousness of mac and cheese fried together in a bite sized appetizer

Coconut Shrimp - \$99/tray

Tail-on Shrimp lightly fried with a coconut and panko breading served with a sweet red chile sauce

Chicken Wings - \$120/tray

*Traditional or Boneless
Buffalo, Honey BBQ, BBQ, Garlic Parmesan,
Caribbean Jerk, Lemon Pepper*

Flatbread - \$75/tray

*- BBQ Chicken Flatbread
- Arugula Balsamic Flatbread
- Chicken Alfredo Flatbread
- Pineapple and Prosciutto Flatbread*

Boards

*Meat and Cheese - \$150
Fruit - \$100
Veggie - \$100
Fruit and Veggie - \$125*

CULWELL CATERING

TEX-MEX

Chicken Fajitas - \$15/person

Mesquite grilled chicken with sauteed onions and peppers served with flour tortillas, mixed cheese, sour cream, and salsa

Beef Enchiladas - \$14/person

Seasoned beef enchiladas smothered in choice of queso or chili con carne sauce and topped with melted cheddar cheese

Steak Fajitas - \$17/person

Mesquite grilled steak with sauteed onions and peppers served with flour tortillas, mixed cheese, sour cream, and salsa

Chicken Enchiladas - \$14/person

-Shredded chicken enchiladas smothered in choice of sour cream or tomatillo sauce and topped with melted jack cheese

Pastor Fajitas - \$16/person

Marinated pork slow roasted served with flour tortillas, mixed cheese, sour cream, and salsa

Cheese Enchiladas - \$13/person

Cheese enchiladas smothered in choice of chili con carne, queso, or ranchero sauce and topped with melted cheddar cheese

Veggie Fajitas - \$14/person

Mesquite grilled fajita veggies with sauteed onions and peppers served with flour tortillas, mixed cheese, sour cream, and salsa

Black Bean Enchiladas - \$13/person

Black bean enchiladas smothered in choice of queso or tomatillo sauce and topped with jack cheese

Combination Fajitas - \$18/person

Mesquite grilled chicken, steak, and veggies with sauteed onions and peppers served with flour tortillas, mixed cheese, sour cream, and salsa

Taco Bar - \$15/person

Ground beef and shredded chicken served with lettuce, tomato, cheese, sour cream, salsa, and crispy taco shells

CULWELL CATERING

TRADITIONAL ENTREES

Turkey Dinner - \$22/person

Golden roasted turkey. Served with two sides, salad, and a roll

Ham Dinner - \$22/person

Honey glazed ham, served with two sides, salad, and a roll

Classic Chicken - \$20/person

Balsamic Honey Glazed Chicken, two sides, salad, and a roll

Asparagus Chicken - \$20/person

Asparagus spears, topped with marinated chicken breast, one side, salad, and a roll

Parmesan Chicken - \$20/person

Boneless chicken breast with parmesan crust, baked, and topped with marinara sauce over a bed of linguini, salad, and a roll

BYO Burger Bar - \$14/person

A burger bar with all the toppings for guest to fix their burger just the way they like

Grilled Salmon - \$24/person

Grilled Salmon with a lemon butter sauce served with two sides, salad, and a roll

Grilled Seabass - \$24/person

Fresh seabass grilled in a garlic butter sauce served with two sides, salad, and a roll

Grilled Sirloin - \$24/person

*6oz sirloin, cooked medium, with two sides and a roll
Other cuts of beef available upon request at market prices*

Vegan Shepards Pie - \$24/person

Vegan crumbles mixed with veggies and brown gravy topped with mashed potatoes and baked to perfection

Salisbury Steak - \$22/person

Salisbury steak smothered in mushroom brown gravy, two sides, salad, and a roll

**Carving Station Available Upon
Request**

CULWELL CATERING

ITALIAN ENTREES

Choice of: one pasta, one protein and one sauce - \$15/person
Additional choices +\$1.00/each

Pasta:

*Penne, Rigatoni, Linguini, Bowtie, Spaghetti,
Macaroni*

Protein

*Grilled Chicken, Breaded Chicken, Shrimp (+2.00),
Meatballs, Italian Sausage, Proscuitto, Bacon,
Veggies*

Sauce

Marinara, Alfredo, Pink Sauce, Cheese Sauce

Live Sautee Option Available Upon Request

CULWELL CATERING

BBQ ENTREES

Our knowledge of Texas BBQ traditions is fused with exciting new culinary styles while honoring the tried-and-true methodology of smoking our meats. It's a difference you can taste.

Option 1 - \$20/person

Choice of one meat, served with two sides, Texas toast, and pickles

Option 2 - \$24/person

Choice of two meats, served with two sides, Texas toast, and pickles

Option 3 - \$28/person

Choice of three meats, served with two sides, Texas toast, and pickles

Meat Options:

*Chopped Brisket
Sliced Brisket (+1.00)
Smoked Sausage
Jalapeno Cheddar Sausage
Turkey Breast
Ribs (+2.00)
Quarter Chicken (bone-in)*

CULWELL CATERING

SIGNATURE SIDES

- *Homestyle Mac and Cheese*
- *Roasted Rosemary Potatoes*
- *Garden Vegetable Medley*
- *Broccoli Rice Casserole*
- *Summer Squash Medley*
- *Green Bean Casserole*
- *Jalapeno Cream Corn*
- *Cilantro Lime Rice*
- *Scalloped Potatoes*
- *Italian Pasta Salad*
- *Steamed Broccoli*
- *Mashed Potatoes*
- *Chips and Salsa*
- *Wild Rice Pilaf*
- *Baked Potatoes*
- *Refried Beans*
- *Potato Salad*
- *Green Beans*
- *Spring Salad*
- *House Salad*
- *Caesar Salad*
- *Black Beans*
- *Spanish Rice*
- *Sweet Corn*
- *Fruit Salad*
- *Guacamole*
- *Cole Slaw*
- *Queso*
- *Sage Sweet Potato Mash*
- *Twice Baked Potatoes*