

menus

menus

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For more information go to extremecatering.com.

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boxed lunches

business boxed lunch

- choice of sandwich and two sides: \$10.50 per person
- add assorted sodas and bottled water: \$1.50 per person

sandwich options

- chicken salad on croissant with grapes, walnuts, apples, and crisp lettuce
- sautéed chicken wrap with bacon, brie, and pesto
- ham and cheddar with dijon mustard
- turkey avocado bacon wrap with lettuce and tomato
- vegan spinach wrap with grilled vegetables and roasted bell pepper spread
- roast beef with cheddar and creamy horseradish
- BLT croissant with crispy applewood smoked bacon, lettuce, tomato, and mayo

side options

- choice of bag of kettle chips or potato chips
- julienned celery and carrots with fiesta ranch dip
- pasta salad with grape tomatoes, olives, and feta cheese
- fresh seasonal fruit salad
- choice of chocolate chip, double chocolate, or white chocolate macadamia nut cookie

* minimum of 10 people per sandwich selection, and side(s) must be same for each sandwich selection

** only offered as drop-off; delivery fees may apply based on location



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business breaks

business breaks

snacks – choose 3 for \$3/person

- granola bars
- chex mix
- fruit
- brownies
- cookies
- m&m's
- pretzels
- cheese & crackers

drinks

- coffee service – coffee, condiments, cups, stir sticks - \$3/per person
- assorted sodas- \$1.50/person
- bottled water \$1/person

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business buffet

full-service business buffet

custom dinner buffets include choice of one entrée, one salad, two sides, rolls & butter, one dessert, iced tea, plates, flatware, cups, and napkins

\$16.00 per person – includes delivery, set-up, and 1½ hours event service

entrées

- braised beef with red wine and thyme gravy (add \$2.00 per person)
- french chicken with white wine cream sauce and fresh parsley
- chicken parmesan with melted mozzarella and marinara
- chicken picatta with lemon-caper sauce
- chicken pomodoro with basil cream sauce and diced tomatoes
- herb-crusted baked chicken
- raspberry chipotle pork
- garlic and thyme pork
- blackened tilapia
- lemon-basil tilapia
- meat or veggie lasagna
- chicken and cheese enchiladas

salads

- garden salad with sliced english cucumbers, grape tomatoes, italian and ranch dressings
- italian salad with cucumbers, tomatoes, black olives, feta cheese, and italian dressing
- granny smith salad, toasted pecans, bleu cheese, and maple balsamic vinaigrette
- spinach-strawberry salad with candied walnuts, feta cheese, and raspberry vinaigrette
- traditional caesar salad with herbed croutons and shaved parmesan

sides

- roasted potatoes with parmesan cheese and chives
- garlic mashed potatoes
- brown sugar and orange glazed carrots
- blanched green beans with shallots and garlic butter
- rice pilaf with caramelized onion, chopped pecans, and italian parsley
- roasted italian vegetables

desserts

- decadent chocolate cake
- key-lime cake
- assorted cookies and brownies
- lemon-raspberry cake
- tiramisu cake

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business lunch or dinner

business lunch or dinner

custom dinner buffets include choice of one entrée, one salad, two sides, rolls & butter, one dessert, iced tea, plates, flatware, cups, and napkins

drop-off: \$16.00 per person

full-service: \$20.00 per person, delivery, set-up, and 2 hours event service

entrées

- braised beef with red wine and thyme gravy (add \$2.00 per person)
- french chicken with white wine cream sauce and fresh parsley
- chicken parmesan with melted mozzarella and marinara
- chicken picatta with lemon-caper sauce
- chicken pomodoro with basil cream sauce and diced tomatoes
- herb-crusted baked chicken
- raspberry chipotle pork
- garlic and thyme pork
- blackened tilapia
- lemon-basil tilapia
- meat or veggie lasagna
- chicken and cheese enchiladas

salads

- garden salad with sliced english cucumbers, grape tomatoes, italian and ranch dressings
- italian salad with cucumbers, tomatoes, black olives, feta cheese, and italian dressing
- granny smith salad, toasted pecans, bleu cheese, and maple balsamic vinaigrette
- spinach-strawberry salad with candied walnuts, feta cheese, and raspberry vinaigrette
- traditional caesar salad with herbed croutons and shaved parmesan

sides

- roasted potatoes with parmesan cheese and chives
- garlic mashed potatoes
- brown sugar and orange glazed carrots
- blanched green beans with shallots and garlic butter
- rice pilaf with caramelized onion, chopped pecans, and italian parsley
- roasted italian vegetables

desserts

- decadent chocolate cake
- key-lime cake
- assorted cookies and brownies
- lemon-raspberry cake
- tiramisu cake

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drop-off lunch

drop-off business lunch*

lunch buffets include choice of one entrée, one salad, one side, one dessert, iced tea, plates, flatware, cups, and napkins

\$11.50 per person

\$14.50 per person with two entrées

entrées

- braised beef with red wine and thyme gravy (add \$2.00 per person)
- french chicken with white wine cream sauce and fresh parsley
- chicken parmesan with melted mozzarella and marinara
- chicken picatta with lemon-caper sauce
- chicken pomodoro with basil cream sauce and diced tomatoes
- herb-crusted baked chicken
- raspberry chipotle pork
- garlic and thyme pork
- blackened tilapia
- lemon-basil tilapia
- meat or veggie lasagna
- chicken and cheese enchiladas

salads

- garden salad with sliced english cucumbers, grape tomatoes, italian and ranch dressings
- italian salad with cucumbers, tomatoes, black olives, feta cheese, and italian dressing
- granny smith salad, toasted pecans, bleu cheese, and maple balsamic vinaigrette
- spinach-strawberry salad with candied walnuts, feta cheese, and raspberry vinaigrette
- traditional caesar salad with herbed croutons and shaved parmesan

sides

- roasted potatoes with parmesan cheese and chives
- garlic mashed potatoes
- brown sugar and orange glazed carrots
- blanched green beans with shallots and garlic butter
- rice pilaf with caramelized onion, chopped pecans, and italian parsley
- roasted italian vegetables
- blanched asparagus

desserts

- decadent chocolate cake
- key-lime cake
- assorted cookies and brownies
- lemon-raspberry cake
- cheesecake (add \$1.00 per person)

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boxed lunches

business boxed lunch

- choice of sandwich and two sides: \$10.00 per person
- add assorted sodas and bottled water: \$1.50 per person

sandwich options

- chicken salad on croissant with grapes, walnuts, apples, and crisp lettuce
- sautéed chicken wrap with bacon, brie, and pesto
- ham and cheddar with dijon mustard
- turkey avocado bacon wrap with lettuce and tomato
- vegan spinach wrap with grilled vegetables and roasted bell pepper spread
- roast beef with cheddar and creamy horseradish
- BLT croissant with crispy applewood smoked bacon, lettuce, tomato, and mayo

side options

- choice of bag of kettle chips or potato chips
- julienned celery and carrots with fiesta ranch dip
- pasta salad with grape tomatoes, olives, and feta cheese
- fresh seasonal fruit salad
- choice of chocolate chip, double chocolate, or white chocolate macadamia nut cookie

* minimum of 10 people per sandwich selection, and side(s) must be same for each sandwich selection

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themed buffets

themed buffets

full service is \$16.50 per person and includes:

clear acrylic disposable plates and flatware, clear plastic cups, and dinner napkins
beverage station to include fruit-infused water, coffee and iced tea, set-up, and 2 hours
of event service. delivery fees may apply.

drop-off is \$13.50 per person and includes:

disposable pans, clear acrylic disposable plates and flatware, clear plastic cups, and
napkins, tea, condiments. ice upon request. no linen. no staff.

italian

- bowtie pasta
- sautéed sliced chicken
- beef meatballs
- tomato basil sauce
- alfredo sauce
- italian salad – romaine lettuce with english cucumbers, grape tomatoes, black olives and feta cheese served with italian vinaigrette (ranch also served with this when requested)
- roasted italian vegetables
- toasted garlic parmesan bread
- tiramisu cake

fajita

- beef and chicken fajitas with caramelized onions and bell peppers
- warm flour tortillas
- borracho or refried beans and spanish rice
- shredded lettuce, cheddar cheese, sour cream, jalapeños, guacamole, diced tomatoes
- tri-colored tortilla chips, queso, and salsa
- choice of sopapilla cheesecake squares or cinnamon chocolate brownies

barbeque

- grilled barbeque chicken
- sliced beef brisket with hand made texas barbeque sauce
- barbeque beans and mustard potato salad
- choice of cole slaw with orange jalapeño vinaigrette or garden salad with ranch & Italian dressing
- condiments: pickle chips, sliced onions, black olives, sliced jalapeños
- rolls and honey cayenne butter
- choice of peach cobbler cheesecake, lemon raspberry cake or double chocolate cake

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beverages & bar

beverage station add-ons **\$1.00 per person**
southern sweet tea, raspberry tea

flavored lemonade bar **\$1.00 per person**
choice of three:
refreshing lemonade, strawberry lemonade, raspberry lemonade,
sparkling pink lemonade
garnishes to include fresh berries, fresh mint, and assorted sliced citrus fruit

assorted sodas & bottled water **\$1.50 per person**

gourmet hot beverage station **\$4.00 per person**
choose between gourmet coffee, assorted hot cocoas, and assorted hot teas
comes with cream, sugar, and your choice of five mix-ins:
vanilla syrup, hazelnut syrup, whipped cream, powdered cinnamon, shaved
chocolate, shaved white chocolate, lemon wedges, thinly-sliced oranges,
wildflower honey, mini marshmallows

bartender **\$150**
at least 1 required per 100 guests for beer / wine bar or 1 per 80 guests for full bar

bar set-up for beer & wine bar **\$75 per 100 people
plus cost of bartender**
you bring the beer and wine, we'll serve it up
clear acrylic 9 oz tumbler, 10 oz tumbler for beer, ice, bar tools, ice tubs, and napkins
corkage fee: always included

bar set-up for full bar **\$200 per 100 people
plus cost of bartender**
you bring the booze, we'll mix and serve it for you
clear acrylic 9 oz tumbler, fruit juice & soda mixers, garnishes, ice, ice tubs, bar tools,
stirrers, and napkins

rentals

- upgrade to clear acrylic wine glasses: \$1.00
- upgrade to formal glassware for non-alcoholic beverages: \$1.50
- upgrade to formal glassware for beer and wine bar with non-alcoholic beverages: \$2.00
- add formal coffee mugs: \$1.00
- add martini glass: \$2.00
- add champagne flutes: \$1.00

corkage fee: always included

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breakfast

breakfast buffets

breakfast buffets include ice water, gourmet coffee, orange juice, plates, flatware, cups, and napkins

continental buffet

\$8.00

- fresh seasonal fruit beautifully displayed
- assorted breakfast pastries and danish
- bagels with cream cheese

on-the-run breakfast

\$10.00

- fresh seasonal fruit beautifully displayed
- sausage kolaches
- individual fruit parfait cups
- assorted pastries including bagels with cream cheese

south of the border breakfast

\$11.00

- fresh seasonal fruit beautifully displayed
- mexican breakfast potatoes with onions and roasted bell peppers
- assorted breakfast burritos of sausage, bacon, and potato with egg and cheese
- served with garden salsa and shredded cheese
- assorted pastries including bagels with cream cheese

traditional tastes breakfast

\$13.00

- fresh seasonal fruit beautifully displayed
- assorted pastries including bagels with cream cheese
- scrambled eggs with choice of applewood bacon or sausage
- choice of waffles, or french toast with warm maple syrup

breakfast a la carte

- hot tea, lemon and honey: \$1.50
- choice of sausage links or patties: \$2.50
- crisp applewood smoked bacon: \$2.50
- individual fruit and yogurt parfait cups: \$3.00
- choice of pancakes, French toast, or waffles with maple syrup: \$2.00
- assorted breakfast pastries and Danish: \$2.00
- bacon-egg-cheese, sausage-egg-cheese, or potato-egg-cheese breakfast burritos: \$3.00
- sausage-egg-cheese or bacon-egg-cheese breakfast sandwiches: \$3.00
- sausage kolaches: \$2.00
- southern biscuits with white pepper cream gravy: \$2.00
- choice of sausage-parmesan, broccoli-swiss, or ham-cheddar quiche: \$3.50
- chicken & waffles: belgian waffles with crisp fried chicken breast and cutlets: \$6.00 served with warm maple syrup and white pepper cream gravy

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brunch buffets

All buffet packages include:

Clear acrylic disposable plates, flatware, cups, dinner napkins, orange juice, fruit infused water, tea, coffee, ice, condiments, tablecloths for food table, staff

french country brunch

\$17.00

- fresh seasonal fruit display with swan sculpture
- baked brie en croute with apricots preserves and walnuts
- french strata with sausage, cheddar cheese, and herbs
- assorted muffins
- breakfast pastries
- pasta salad with yellow squash, basil and lemon cream vinaigrette
- warm spinach artichoke and parmesan dip with crostini
- field green salad with blueberries, walnuts, and orange vinaigrette

manhattan brunch

\$19.00

- fresh seasonal fruit display with swan sculpture
- international and domestic cheese display with assorted artisan crackers
- turkey, avocado, and smoked gouda wrap with shallot cream cheese spread
- sautéed chicken wrap with bacon, brie, and pesto
- vegan spinach wrap with grilled vegetables and roasted bell pepper spread
- choice of quiche (broccoli & swiss, ham & cheddar & basil, bacon & roasted bell pepper)
- stuffed mushrooms with bacon, roasted bell pepper and marsala cream cheese
- warm spinach artichoke and parmesan dip with crostini

texas brunch

\$24.50

- fresh seasonal fruit display with swan sculpture
- spinach and roasted poblano bleu cheese dip
- mini croissant sandwiches with chicken salad, granny smith apples, and white pepper
- mini croissant sandwiches with cedar cheese remoulade
- choice of quiche – bacon, cheddar, and caramelized onion, OR sausage and parmesan
- blanched asparagus with chile powder and lime
- apple, mango, and jicama salad in phyllo cups
- assorted muffins
- tri-colored tortilla chips and seven layer dip

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desserts

desserts

- cakes: tiramisu, key lime, lemon raspberry, signature double chocolate cake
Half sheet size \$40 (feeds up to 40); Quarter sheet size \$25 (feeds up to 20)
- cobblers: apple sour cream or blueberry peach
\$45 full pan (feeds up to 35); \$20 half pan (feeds up to 20)
- blueberry peach cheesecake cobbler
\$60 full pan (feeds up to 35), \$30 half pan (feeds up to 20)
- chocolate brownies with orange cream icing and blueberry garnish: \$2.50
- fresh seasonal fruit and berry salad with honey vanilla yogurt sauce: \$2.50
- assorted cookies and brownies: \$2.50
- apple dumpling with caramel sauce: \$3.00
- white chocolate cranberry bread pudding with texas bourbon caramel sauce: \$3.00
- mousse cups – dark chocolate orange, lemon, key lime, white chocolate strawberry: \$3.00
- crème brulee – vanilla bean, chocolate cream, or blackberry: \$4.00
- cheesecake with fresh strawberry sauce or chocolate sauce: \$4.00

dessert stations

crepe station*

\$6.50 per person

crepes filled to order with choice of five fillings / toppings:

nutella, sliced bananas, strawberries, caramelized cinnamon apples, chopped nuts, dark chocolate-orange sauce, whipped cream, grand marnier sauce

bananas foster*

\$6.50 per person

cajun-style bananas foster flambéed with dark rum for an extravagant show
served atop vanilla ice cream

assorted dessert shots

\$7.00 per person

choice of three dessert shots:

southern banana pudding, dark chocolate orange mousse, tiramisu, lemon mousse, salted caramel cheesecake, apple cobbler, or peach blueberry cobbler

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*requires chef-attendant at \$100 per 100 people.

hors d'oeuvres package

hors d'oeuvres package

all packages include:

clear acrylic disposable plates and flatware, clear plastic cups, and dinner napkins
beverage station to include fruit-infused water and iced tea

choice of 3 hors d'oeuvres: \$13.00 per person

choice of 4 hors d'oeuvres: \$17.00 per person

choice of 5 hors d'oeuvres: \$21.00 per person

fruit & cheese

- fresh seasonal sliced fruits artfully displayed
complete with custom carving in watermelon upon request
- assorted international and domestic cheeses beautifully garnished with
in-season berries and grapes

bruschetta bar

crisp crostini with choice of three bruschetta toppings:

- diced roma tomato, basil, feta with a light red wine vinaigrette
- spring bruschetta of strawberries, cucumber, and feta cheese
- spinach parmesan dip
- asparagus basil pesto infused cream cheese
- olive tapenade with rosemary and orange zest
- wild mushroom tapenade with rosemary, thyme, and roasted bell peppers

chips and dips

tri-colored tortilla chips with choice of two:

- fresh garden salsa
- roasted poblano and pineapple salsa
- guacamole
- queso blanco with roasted poblano
- classic queso
- serrano pepper pesto
- spinach and roasted poblano bleu cheese dip

antipasto display

assortment of marinated and marinated vegetables, Italian meats and cheeses, and
olives, served with breadsticks

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hors d'oeuvres a la carte

hors d'oeuvres a la carte

\$4.00 per person

- barbeque pulled pork slider with caramelized onions
- chicken and lava sauce mini taco
- cilantro-lime tilapia mini taco
- barbeque brisket mini taco
- meatballs, choice of raspberry chipotle, bourbon, or asian
- stuffed mushrooms with roasted bell pepper, shallots, and marsala cream cheese filling
- crab stuffed mushroom caps with roasted bell pepper and parmesan
- tomato, feta, and basil bruschetta served on crisp crostini
- shrimp cocktail shooters
- tortilla pinwheels with bacon, cream cheese, and jalapeños
- chopped mini barbeque sliders with pickles and caramelized onions
- flank steak skewers with caribbean herb sauce
- phyllo cups with chicken, avocado, and cilantro
- buffalo bite shooters with ranch dressing and julienned celery and carrots
- beef tenderloin bruschetta with grape tomatoes and horseradish cream
- bacon-wrapped shrimp with cream cheese and jalapeno
- crab cakes with cumin remoulade
- smoked salmon bruschetta with cream cheese, red onions, and capers
- bacon-wrapped dates with parmesan cheese
- zucchini parmesan breadsticks
- spring bruschetta of strawberries, cucumbers, and feta in light vinaigrette
- pumpkin empanadas with cumin glaze
- asian potstickers with thai chili sauce
- shrimp and grits shooter
- tomato basil soup shooter with grilled cheese wedge
- basil pesto infused cream cheese rosette atop crisp crostini
- corn fritter with bacon aioli
- hummus and pita, tzatziki optional

*hors d'oeuvres a la carte are priced as drop-off trays, but can be served on a station, buffet, or butler-passed alongside fully staffed event for only \$1.50 per person

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rentals & staff

rentals & staff

all prices are per person unless otherwise noted

- add fine china service, includes extra staff, set-up and breakdown: \$7.00 per person
- upgrade to formal glassware for non-alcoholic beverages: \$1.50
- upgrade to formal glassware for beer and wine bar with non-alcoholic beverages: \$2.00
- add formal coffee mugs: \$1.00
- add martini glass: \$2.00
- add champagne flutes: \$1.00
- add linen napkins: starting at \$1.00
- add floor-length table linens: starting at \$15.00
- add designer table overlay: starting at \$10.00
- add designer table runner: starting at \$5.00
- add chair covers and sashes: starting at \$5.00
- chef-attendant: \$100 (required for stations marked with *)
- bartender: \$150 (1 required per 100 guests for beer / wine bar or 1 per 80 guests for full bar)
- additional bartender: \$35 per additional bartender per hour
- event staff: \$25 per staff per hour
4-hour minimum, must include 1.5 hours prep and 1 hour tear-down
1 required per 25 people for buffet, or 1 per 15 for plated
- cake cutting fee: always included
- corkage fee: always included

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stations

station packages

all stations include:

clear acrylic disposable plates and flatware, clear plastic cups, and dinner napkins
beverage station to include fruit-infused water and iced tea

choice of 3 stations: \$24.00

choice of 4 stations: \$30.00

choice of 5 stations: \$37.00

Stations and marked with * require chef-attendant at \$100 per 100 people.

mashed potato bar

garlic mashed potatoes served with variety of toppings to include:
sour cream, shredded cheddar, crumbled bacon, chives, and whipped butter

mac & cheese bar

smoked gouda mac and cheese served with a variety of toppings to include:
shredded cheddar, herbed bread crumbs, bacon crumbles, sautéed mushrooms, and
caramelized onions

pasta station

bowtie and tortellini

choice of 3 sauces

alfredo, tomato-basil marinara, vodka cream, herbed olive oil, basil pesto, white
wine cream sauce, spicy arrabiatta

choice of 5 toppings

shredded grilled chicken, seared ground beef, crumbled bacon,
shaved parmesan, shredded mozzarella, sautéed mushrooms, wilted spinach,
roasted bell peppers, caramelized onions, halved cherry tomatoes,
basil chiffonade, steamed broccoli, grilled zucchini

action fajita station*

seared beef and chicken fajitas with roasted bell peppers and onions
served with mini flour tortillas, shredded lettuce, diced tomatoes, sliced jalapeños,
shredded cheddar, sour cream, guacamole, and salsa

street tacos

small corn tortillas with your choice of 2 proteins:

- blackened tilapia
- grilled chicken
- carne asada
- poblano pulled pork
- vegetarian grilled portabello mushrooms and bell peppers

served with sour cream, lava sauce, citrus cabbage salad, shredded cheddar, diced
tomatoes, and sliced jalapeños

frito pie station

a texas tradition lives on with frito pies – toppings to include:
handmade beef texas chili, cheddar cheese, diced onions, and sliced jalapeños

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continued

stations

slider station*

choice of 2 types of sliders:

- pulled pork barbeque sliders with pickles and caramelized onions
- portabello mushroom with sun-dried tomato spread
- crispy chicken with pickle chips and mayo
- beef burger slider with american cheese, pickle, and ketchup
- beef burger slider with swiss, sautéed mushrooms, and caramelized onions
- grilled chicken with sliced tomatoes and avocado ranch spread
- baked chicken with poppyseed dijon and caramelized onions

crepe station*

crepes filled to order, select five fillings / toppings:

nutella, sliced bananas, strawberries, caramelized cinnamon apples, toasted chopped nuts, dark chocolate-orange sauce, whipped cream, grilled vegetables, sautéed mushrooms, mushroom cream sauce, shredded grilled chicken, wilted spinach, crisp bacon, cherry tomatoes, roasted bell pepper, caramelized onions

stir-fry station*

choice of chicken, beef, or shrimp sautéed with fresh asian vegetable medley served over whole grain brown rice

lo mein and rice noodles with choice of beef, chicken, or shrimp

choice of five toppings:

shredded carrots, mushrooms, julienned bell peppers, scallions, sugar snap peas, bean sprouts, shredded cabbage, and bok choy

guests choose between thai chili sauce, peanut sauce, or srirachi-honey-soy sauce

chicken and waffles small-plate*

fluffy fresh-cooked belgian waffles and crispy southern-fried chicken served with white pepper gravy, sriracha-infused maple syrup, or traditional maple syrup

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Stations and small plates marked with ** require chef-attendant at \$100 per 100 people.

in-home chef meals

the privacy of your own home with the luxury of a gourmet chef

you will get to custom-design your private in-home meal with one of our highly-trained executive chefs that will perfectly fit the style and formality of event you are hosting.

italian

- 1st antipasto platter of cured Italian meats, roasted peppers, black olives, and marinated mozzarella
- 2nd zucchini, tomato, and mozzarella salad with parmesan-sesame crisps
- 3rd strawberry-thyme sorbet with balsamic reduction syrup as palette cleanser
- 4th oversized fontina cheese-stuffed beef and pork italian meatballs served with ricotta spinach gnocchi in a romesco sauce
- 5th tiramisu

classic surf & turf

- 1st choice of crab cake with roasted red pepper aioli or gulf shrimp bruschetta
- 2nd spinach salad with sliced strawberries, walnuts and crumbled feta with balsamic vinaigrette
- 3rd cilantro-infused lime sorbet dusted with chili powder
- 4th filet mignon with red wine demi-glaze and lobster tail and drawn lemon butter served with blanched asparagus with chili and lime squeeze
- 5th chef kathleen's famous apple dumplings served with in-house made cinnamon-vanilla ice cream

asian

- 1st chicken and vegetable pot stickers with soy, balsamic chili sauce
- 2nd stir-fry salad of red peppers, shredded carrots, julienned red peppers, onions, and broccoli florets with crunchy peanuts, dressed in a mandarin orange vinaigrette
- 3rd fruit sushi palette cleanser
- 4th beijing duck wrapped in a miniature mandarin pancake served with vegetable fried rice
- 5th fortune cookie cobbler served with home-made wasabi ginger vanilla ice cream

french

- 1st champagne gazpacho shooters
chilled grapes rolled in fresh goat cheese and crushed almonds
- 2nd endive salad with chopped walnuts, thinly-sliced celery, roquefort cheese, and red wine dijon vinaigrette
- 3rd watermelon-basil granita palette cleanser
- 4th garlic roasted chicken breast stuffed with olive and orange tapenade
rice pilaf with toasted pecans and roasted leeks with white wine reduction
- 5th signature rum cake served with a shot of rum

texas / french fusion

- 1st jalapeno crab cake with cumin remoulade garnished with julienned red bell pepper
- 2nd field green salad with bosc pears, prosciutto, shaved parmesan, served with poppy seed vinaigrette
- 3rd thinly-sliced duck breast with blueberry compote and honey-bourbon demi-glaze served on a sautéed slice of brioche served with a shot of texas-made whiskey
- 4th avocado and lime in house made premium ice cream palette cleanser (made at your house!)
- 5th pecan-crust chilean sea bass with cayenne cream sauce and peppercorn-crust beef tenderloin rounds with red wine thyme reduction served with smashed red potatoes and haricot verts with shallots roasted garlic
- 6th dark chocolate terrine with raspberry coulis

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entrées

wedding entrées

chicken florentine - stuffed chicken florentine with a white wine cream sauce

chicken parmesan - parmesan and herb-crusted chicken breast with marinara and melted mozzarella

french chicken - herb-crusted chicken breast with white wine cream sauce and fresh parsley

eggplant parmesan - parmesan and herb-crusted eggplant slices with marinara and melted mozzarella

chicken picatta - flattened herbed chicken breast with a white wine, lemon, butter, and caper sauce

smokey lemon chicken - baked chicken breast in a creamy smokey lemon sauce

pecan-crusted chicken - chicken breast coated in smashed texas pecans served with a white wine cream sauce

pork loin - thin-sliced parmesan and herb crusted pork loin

raspberry chipotle pork - roasted pork loin in a zesty raspberry-chipotle glaze

garlic and thyme pork - roasted pork loin seasoned with fresh garlic and thyme

braised beef - (+\$2 per person) oven braised beef with red wine and thyme gravy

texas pot roast - (+\$2 per person) pot roast served with homestyle brown gravy

beef tips - (+\$2 per person) with bordelaise sauce

pecan-crusted tilapia - tilapia coated in smashed texas pecans served with a white wine cream sauce

classic tilapia - herbed tilapia with a lemon and brown butter sauce

summer tilapia - baked tilapia with apple-mango-jicama salsa

baked salmon - (+\$2 per person) oven baked salmon with a rosemary lemon cream sauce

carving station* (starting at \$6 per person)

choice of one protein carved to order and served as cocktail sandwich served with appropriate condiments and sauces and whipped butter

- beef tenderloin with red wine au jus and creamy horseradish
- parmesan-herb crusted pork loin with dijon mustard and basil aioli
- barbeque beef brisket with sweet & spicy texas barbeque sauce
- herb roasted turkey with homestyle brown gravy and cranberry-orange chutney
- bourbon glazed ham with jack daniels pineapple glaze and apricot chutney
- prime rib with red wine au jus and creamy horseradish

*requires chef-attendant at \$100 per 100 people.

custom lunch or dinner packages

choice of choice of one entrée, one salad, and two sides; served with rolls and butter

lunch or dinner buffet: \$16.50 per person

family-style lunch or dinner: \$25.00 per person

plated: starting at \$25.00 per person *plated meals require china upgrade

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salads & sides

salads

caesar salad

romaine lettuce, parmesan, herbed croutons, and caesar dressing

garden salad

field greens with sliced english cucumbers, grape tomatoes, italian and ranch dressings

italian salad

romaine lettuce, english cucumbers, grape tomatoes, black olives, feta cheese crumbles, and italian dressing

granny smith salad

field greens, granny smith apples, toasted pecans, bleu cheese, maple balsamic vinaigrette

blueberry salad

field greens, blueberries, walnuts, and an orange vinaigrette

spinach salad

fresh baby spinach, sliced strawberries, candied walnuts, feta cheese, and creamy raspberry vinaigrette

tex-mex salad

field greens with grape tomatoes, english cucumber, black olives, shredded cheddar cheese, and chipotle ranch

sides

- roasted potatoes with parmesan cheese and chives
- green beans almondine
- garlic mashed potatoes
- brown sugar and orange glazed carrots
- blanched asparagus with roasted bell pepper garnish
- haricots verts with garlic and shallot butter
- homestyle green beans with bacon, garlic, and caramelized onions
- rice pilaf with caramelized onion, chopped pecans, and italian parsley
- wild rice
- tomato and zucchini gratin creamed with roasted garlic and thyme butter
- smashed red potatoes with rosemary butter
- roasted italian vegetables
- penne pasta with herbs

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themed buffets

themed buffets

full service is \$16.50 per person and includes:

clear acrylic disposable plates and flatware, clear plastic cups, and dinner napkins
beverage station to include fruit-infused water, coffee and iced tea, set-up, and 2 hours
of event service. delivery fees may apply.

drop-off is \$13.50 per person and includes:

disposable pans, clear acrylic disposable plates and flatware, clear plastic cups, and
napkins, tea, condiments. ice upon request. no linen. no staff.

italian

- bowtie pasta
- sautéed sliced chicken
- beef meatballs
- tomato basil sauce
- alfredo sauce
- italian salad – romaine lettuce with english cucumbers, grape tomatoes, black olives and feta cheese served with italian vinaigrette (ranch also served with this when requested)
- roasted italian vegetables
- toasted garlic parmesan bread

fajita

- beef and chicken fajitas with caramelized onions and bell peppers
- warm flour tortillas
- borracho or refried beans and spanish rice
- shredded lettuce, cheddar cheese, sour cream, jalapeños, guacamole, diced tomatoes
- tri-colored tortilla chips, queso, and salsa

barbeque

- grilled barbeque chicken
- sliced beef brisket with hand made texas barbeque sauce
- barbeque beans and mustard potato salad
- choice of cole slaw with orange jalapeño vinaigrette or garden salad with ranch & Italian dressing
- condiments: pickle chips, sliced onions, black olives, sliced jalapeños
- rolls and honey cayenne butter

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wedding day reception special menus

hors d'oeuvres: - choose two

- fresh fruit beautifully displayed with watermelon carving
- assorted cubed cheeses garnished with grapes and fresh berries
- vegetable crudités (cut fresh vegetables) with ranch dip
- spinach and parmesan dip with bruschetta
- meatballs – choice of raspberry chipotle, marinara mozzarella, asian or bourbon
- tomato, feta and basil bruschetta

salads: - choose one

- garden salad with field greens, grape tomatoes and english cucumber served with ranch (spicy ranch available) and italian dressing
- strawberry spinach salad with walnuts dressed with an apple cider vinaigrette
- italian salad – chopped romaine lettuce with grape tomatoes, english cucumber, sliced black olives, feta cheese and served with an italian vinaigrette
- granny smith apple salad – field greens with sliced granny smith apples, toasted pecans, bleu cheese and dressed with a balsamic and maple syrup vinaigrette
- classic caesar salad with croutons, parmesan cheese and dressed with a creamy caesar

main entrees: - choose one

- chicken picatta – herb crusted chicken breast with lemon butter caper sauce
- chicken pomodoro – herb crusted chicken breast with basil cream sauce garnished with fresh diced tomatoes
- french chicken - herb crusted chicken breast with white wine cream sauce
- chicken parmesan - herb crusted chicken breast with marinara sauce and mozzarella cheese melted and slightly browned
- chicken alfredo with bowtie pasta (pasta served separately)
- chicken and cheese enchilada bake with chile cream sauce
- handmade three cheese beef lasagna
- parmesan crusted pork tenderloin
- raspberry chipotle pork tenderloin

sides: - choose two

- creamed potatoes with garlic and herb butter
- roasted potatoes with parmesan cheese and herbs
- blanched green beans with caramelized shallot butter
- rice pilaf with toasted pecans and caramelized diced onion
- classic spanish rice
- borracho beans with tomatoes, and mexican spices
- brown sugar and orange glazed carrots