

In House - Catering Menu for Off The Grid and Lofty Spaces
Phone 214.457.6789 Email: bgalinet@mac.com

The Hors D'oeuvres Buffet I

Service on clear acrylic ware
Fresh Fruit Display
Fresh Vegetable Display
Imported and Domestic Cheese Display
with Assorted Crackers
Your choice of Four Stationed Hors D'oeuvres
(priced \$2.45 or less)
Iced Tea and Water
\$11.95 Per Guest

The Hors D'oeuvres Buffet II

Service on clear acrylic ware
Fresh Fruit Display
Fresh Vegetable Display
Imported and Domestic Cheese Display
with Assorted Crackers
Variety of Finger Sandwiches
Your choice of Four Stationed Hors D'oeuvres
(priced \$2.45 or less)
Iced Tea and Water
\$13.95 Per Guest

The Hors D'oeuvres Buffet III

Service on clear acrylic ware
Fresh Fruit Display
Fresh Vegetable Display
Imported and Domestic Cheese Display
with Assorted Crackers
Spinach Dip and Chips
Variety of Finger Sandwiches
Penne Pasta w/Alfredo Sauce
Your choice of Four Stationed Hors D'oeuvres
(priced \$2.45 or less)
\$15.95 Per Guest

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The Light Buffet I

Service on clear acrylic ware
Fresh Fruit Display
Fresh Vegetable Display
Imported and Domestic Cheese Display
with Assorted Crackers
Iced Tea and Water
\$9.95 Per Guest

The Light Buffet II

Service on clear acrylic ware
Fresh Fruit Display
Fresh Vegetable Display
Imported and Domestic Cheese Display
with Assorted Crackers
Cold Cuts Display
with assorted Breads & Condiments
Iced Tea and Water
\$11.95 Per Guest

The Light Buffet III

Service on clear acrylic ware
Fresh Fruit Display
Fresh Vegetable Display
Imported and Domestic Cheese Display
with Assorted Crackers
Salad Presentation
Your Choice - Choose one
Iced Tea and Water
\$14.95 Per Guest

The Light Buffet IV

Service on clear acrylic ware
Fresh Fruit Display
Fresh Vegetable Display
Imported and Domestic Cheese Display
with Assorted Crackers
Salad Presentation
Your Choice - Choose one
Cold Cuts Display
with assorted Breads & Condiments
Iced Tea and Water
\$16.95 Per Guest

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Cocktail Delights I

Hors D'oeuvres Passed On Silver Trays

Your choice of Four Hors D'oeuvres

(priced \$2.45 or less)

French Country Station

Fresh Seasonal Fruit w Honey Crème,

Fresh Vegetables with dip,

Imported and Domestic Cheese with

Assorted Fancy Crackers

Carving Station

Your choice - Choose one

Iced Tea and Water

Service on clear acrylic ware

\$19.95 Per Guest

Cocktail Delights II

Hors D'oeuvres Passed On Silver Trays

Your choice of Four Hors D'oeuvres

(priced \$2.45 or less)

French Country Station

Fresh Seasonal Fruit w Honey Crème,

Fresh Vegetables with dip,

Imported and Domestic Cheese with

Assorted Fancy Crackers

Carving Station

Your choice - Choose one

Pasta Saute Primavera Station

with Penne Pasta and Alfredo Sauce

with an Assortment of Seasonal Vegetables

Iced Tea and Water

Service on clear acrylic ware

\$21.95 Per Guest

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The Silver Reception

Pre Reception

Fresh Fruit Display
Fresh Vegetable Display
Imported and Domestic Cheese Display
with Assorted Crackers

Main Reception - Buffet

Salad Presentation
Your Choice - Choose one
Your choice of Sides
Your choice - Choose two
Carving Station
Your choice - Choose one
Iced Tea and Water
Service on clear acrylic ware
\$24.95 Per Guest

The Gold Reception

Pre Reception

Fresh Fruit Display
Fresh Vegetable Display
Imported and Domestic Cheese Display
with Assorted Crackers
Your choice of Four Passed Hors D'oeuvres
(priced \$2.45 or less)

Main Reception - Buffet

Salad Presentation
Your Choice - Choose one
Your choice of Sides
Your choice - Choose two
Carving Station
Your choice - Choose one
Iced Tea and Water
Service on clear acrylic ware
\$26.95 Per Guest

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The Platinum Reception

Pre Reception

Fresh Fruit Display

Fresh Vegetable Display

Imported and Domestic Cheese Display

with Assorted Crackers

Your choice of Four Passed Hors D'oeuvres

(priced \$2.45 or less)

Main Reception - Buffet

Salad Presentation

Your Choice - Choose one

Your choice of Sides

Your choice - Choose two

Carving Station

Your choice - Choose two

Iced Tea and Water

Service on clear acrylic ware

\$29.50 Per Guest

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Themed Buffet's

Traditional BBQ

Meat - Choose two

Sliced Brisket, Grilled Chicken Breast, Sausage

Sides - Choose three

*BBQ Beans, Potato Salad, Pasta Salad, Cole Slaw, Cucumber & Tomato Salad
Rolls*

Iced Tea and Water

Service on clear acrylic ware

\$14.95 Per Guest - First 100, \$12.95 Each Additional Guests

Tex Mex Buffet

Beef and Chicken Fajitas

*w/Grilled onions and bell peppers, Tortillas, Refried Beans,
Mexican Rice, Diced Onions and Tomatoes, Jalapenos, Sour Cream, Shredded Cheese and
Lettuce, Guacamole, Nacho Cheese Dip, Salsa and Chips*

Service on clear acrylic ware

\$14.95 Per Guest - First 100, \$12.95 Each Additional Guests

Steak Nite Buffet

Grilled onsite to Perfection

Rib Eye or Chicken Breast

Garden Salad w/ two dressings

Baked Potato w/fixings

Sides - Choose two

*BBQ Beans, Potato Salad, Pasta Salad, Cole Slaw, Cucumber & Tomato Salad
Rolls*

Iced Tea and Water

Service on clear acrylic ware

\$19.95 Per Guest - First 100, \$15.95 Each Additional Guests

Pasta Extravaganza Buffet

Salad - Choose one

Cesar Salad or Tossed Salad

Pasta - Choose two

Bow Tie, Tri Color Fusilli, Penne, Wheat Penne

Sauce - Choose two

Marinara, Garlic Alfredo, Arbiatta, Vodka

Assorted Condiments:

*Grilled Chicken, Pepperoni, Sauteed Vegetables, Fresh Herbs, Sweet Roasted Peppers,
Black Olives, Sauteed Mushrooms, Roasted Cherry Tomatoes, Parmesan Cheese*

Service on clear acrylic ware

\$14.95 Per Guest - First 100, \$12.95 Each Additional Guests

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Seated Dinner I

Plated - One Entrée, Two Sides
Each Table - Salad w/Dressing and assorted Dinner Rolls
Service on In-house plates & stainless forks and knives
\$17.95 Per Guest

Seated Dinner II

Plated - Two Entrée (choose one), Two Sides
Each Table - Salad w/Dressing and assorted Dinner Rolls
Service on In-house plates & stainless forks and knives
\$18.95 Per Guest

Seated Dinner III

Pre Reception

Choose One:

Fresh Fruit Display, Vegetable Display, Cheese Display w/assorted Crackers
or Four Passed Hors D'oeuvres
(priced \$2.45 or less)
or Plated Desert

Dinner

Plated - One Entrée (choose one), Two Sides
Each Table - Salad w/Dressing and assorted Dinner Rolls
Service on In-house plates & stainless forks and knives
\$19.95 Per Guest

Seated Dinner IV

Pre Reception

Choose One:

Fresh Fruit Display, Vegetable Display, Cheese Display w/assorted Crackers
or Four Passed Hors D'oeuvres
(priced \$2.45 or less)
or Plated Desert

Dinner

Plated - Two Entrée (choose one), Two Sides
Each Table - Salad w/Dressing and assorted Dinner Rolls
Service on In-house plates & stainless forks and knives
\$20.95 Per Guest

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Hors D'oeuvres

Beef

<i>Meatballs (Sweet & Sour, Swedish)</i>	\$2.25
<i>Andouille Sausage En Croute</i>	\$2.45
<i>Beef Tenderloin Kabobs</i>	\$2.45
<i>Beef Fajita Quesadillas</i>	\$2.95
<i>Jamaican Beef Patties</i>	\$2.95
<i>Tapas Style Beef Brochette (Spicy Ground Beef in Pastry Triangle)</i>	\$2.95
<i>Beef Brochette with Pineapple Teriyaki Glaze</i>	\$3.25
<i>Mexican Empanadas (Spicy Ground Beef in Curry Crust)</i>	\$3.25
<i>Mini Beef Wellingtons</i>	\$3.55

Poultry

<i>Chicken Egg Rolls</i>	\$2.25
<i>Chicken Drumettes (BBQ, Teriyaki, Pineapple Jerk or Hot)</i>	\$2.25
<i>Chicken Roulades</i>	\$2.25
<i>Blackened Chicken Strips</i>	\$2.25
<i>Chicken Pineapple Skewers</i>	\$2.45
<i>Chicken and Roast Pepper Skewers</i>	\$2.45
<i>Pecan Kissed Chicken Tenders</i>	\$2.45
<i>Jerk Chicken Kabobs</i>	\$2.45
<i>Chicken Satay</i>	\$2.95
<i>Saltimbocca (Chicken wrapped in Prosciutto)</i>	\$2.95
<i>Chicken Quesadillas</i>	\$2.95
<i>Chicken Empanadas</i>	\$3.25

Pork

<i>Spicy Egg Rolls</i>	\$2.45
<i>Prosciutto Wrapped Asparagus (cold)</i>	\$2.45

Cheese

<i>Black Bean and Three Cheese Quesadillas</i>	\$2.45
<i>Crème Cheese Crescent Bites</i>	\$2.45
<i>Feta and Sundried Tomato in Fillo</i>	\$2.45
<i>Mini Bouchees Filled with Wild Mushrooms and Brie (cold)</i>	\$2.95
<i>Savory Stuffed Crepes (cold) (Salmon and herb cream cheese)</i>	\$2.95

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Seafood

<i>Grilled Andouille & Shrimp Skewers.....</i>	<i>\$2.95</i>
<i>Tapas Style Shrimp Kabobs.....</i>	<i>\$2.95</i>
<i>Crab Cakes.....</i>	<i>\$2.95</i>
<i>Salmon Bruschetta.....</i>	<i>\$2.95</i>
<i>Shrimp Bruschetta.....</i>	<i>\$2.95</i>
<i>Smoked Salmon on Crostini w/Mushrooms.....</i>	<i>\$2.95</i>
<i>Salmon Croquettes.....</i>	<i>\$3.25</i>
<i>Bacon Wrapped Scallops.....</i>	<i>\$3.25</i>
<i>Crab Stuffed Mushrooms.....</i>	<i>\$3.25</i>
<i>Coconut Shrimp.....</i>	<i>\$3.25</i>
<i>BBQ Shrimp.....</i>	<i>\$3.25</i>
<i>Shrimp, Roasted Pepper and Tomato-Ceviche Shooters.....</i>	<i>\$4.25</i>
<i>Buttered Lobster Shooters.....</i>	<i>\$4.25</i>
<i>Coconut Lobster Tails.....</i>	<i>\$4.25</i>
<i>Jerk Lobster and Mango Skewers.....</i>	<i>\$4.25</i>

Veggie Way

<i>Spanakopita - (Filo Triangle w Spinach and Feta Cheese).....</i>	<i>\$2.45</i>
<i>Fried Vegetable Spring Rolls.....</i>	<i>\$2.45</i>
<i>Baked quarter Artichoke Hearts Rolled in Parmesan and Bread Crumbs.....</i>	<i>\$2.45</i>
<i>Kalamata Olive Tart.....</i>	<i>\$2.45</i>
<i>Mushroom Caps with Spinach and Brie.....</i>	<i>\$2.45</i>
<i>Basil/Pesto Bruschetta.....</i>	<i>\$2.45</i>
<i>Roasted Tomato Bruschetta.....</i>	<i>\$2.45</i>
<i>Veggie Kabobs.....</i>	<i>\$2.45</i>

Carving Stations

Slow Smoked Brisket
Top Round of Beef
Garlic Pork Loin
Honey Baked Ham
Turkey
Roast Prime Rib of Beef + \$200.00
Beef Tenderloin + \$200.00

Served with Appropriate Breads and Condiments

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Entrees

Beef Entrees

Oxtails in Rich Gravy

Swiss Steak (thin Sliced Sirloin with Mushroom Gravy)

Sliced Herb Crusted Roast Beef with Mushroom Demi Glaze

Beef Tips Marsala with Mushroom Caps

Teriyake Steak

(Flank Steak Marinated and Sliced and Drizzled w Teriyaki Sauce)

Beef Enchiladas

Brazilian Sliced Flank Steak with Chimichurri Sauce

Braised Short Ribs with Cabernet Reduction + \$1.99

Roast Prime Rib with Horseradish Cream + \$3.99

Rib Eye with Shitake Wine Sauce + \$3.99

Peppercorn Crusted Filet Mignon with Demi Glaze & Caramelized Onions + \$6.99

Veal Marsala with Mushrooms + \$6.99

Pork Entrees

Smothered Pork Chops in Apple Smoked Bacon Gravy

Broiled Pork Chops with Caramelized onions

Grilled Pork Chops

Cajun Stuffed Pork Chops + \$1.99

Poultry Entrees

Baked Chicken

Grilled Chicken

Smothered Chicken with Southern Style Gravy

Chicken Supreme with Creamy Mushroom Sauce

Chicken Provence

Chicken Marsala

Thai Chicken with Pineapples, Green Beans, Carrots, Coconut Curry

Champagne Creole Chicken with Creole Crushed Tomato Sauce

Caribbean Chicken with Pineapple Jerk Sauce

Chicken Enchiladas

Chicken Picatta with Capers and Lemon Butter Sauce

Chicken Parmesan with Marinara Sauce

Roast Turkey Breast with Dressing and Gravy

Pecan Crusted Chicken

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Seafood Entrees

Fried Catfish
Baked Fish Almondine with Tarter Sauce
Blackened Catfish
Grilled Catfish
Sesame Crusted Salmon + \$2.49
Broiled Salmon + \$2.49
Broiled Halibut + \$2.49

Vegetarian Entrees

Grilled Vegetables
Eggplant Parmesan
Vegetarian Lasagna
Spinach Enchiladas

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Sides

Starch Sides

Angelhair Pasta with Alfredo
Broccoli Rice Casserole
New Potato Salad
Garlic Mashed Potatoes
Roasted Acorn Squash
Bowtie Pasta w/pesto (cold)
Vegetables and Olive Pasta Salad (cold)
Steamed Rice
Wild Rice Pilaf
Glazed Sweet Potatoes
Rosemary Roasted New Potatoes
Creamy Dill Red Skin Potato Salad (cold)

Vegetable Sides

Black Beans
BBQ Beans
Squash Medley
Buttered Peas
Glazed Carrots
Cole Slaw
Curried Corn
Texas Caviar (Three Bean Salad - cold)
Marinated Mushrooms with Peppers
Creamed Spinach
Sauteed Spinach
Seasoned Green Beans
Green Beans Almondine
Green Beans and Baby Carrots
Stir Fry Vegetables
Steamed Vegetables
Steamed Broccoli

Salads

Garden Salad with Choice of two Dressings
Greek Salad
Caesar Salad
Spinach Salad with Strawberries and Raspberry Vinagrette
Italian Salad with House Vinegar and Oil

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Beverages

Canned Sodas [each] \$2.00

Chilled Bottled Juices [each] \$2.00

Chilled Bottled Water [each] \$1.00

Coffee Service \$100.00

Our Famous Raspberry Lemonade \$50.00

Cappuccino Station

\$300.00 for 100 guests, \$3.00 for each additional guest

Guests have option of Cappuccino, Latte, Espresso or Coffee

Regular or Decaf, Sweeteners, Whipped Cream

Biscotti's
