
Museum
Catering

HORS D'OEUVRE

2 dozen minimum

COLD

Passed or Stationed

VEGETABLE *\$20 per dozen*

Sweet Pea Hummus *(vegan)*

grilled pita | crispy garlic | evoo | sumac

Watermelon Lollipop

basil | feta | balsamic

Buffalo Mozzarella and Pesto Crisp

tiny tomato | baguette crisp | micro basil

Roasted Beet Bruschetta

goat cheese | walnut | micro arugula

Avocado Tart

pico de gallo | cotija cheese | masa tart

PROTEIN *\$24 per dozen*

Deviled Egg Toast

bacon lardon | celery & red onion | jalapeno-cheddar toast

Prosciutto & Melon

lemon ricotta | pepper arugula

Waldorf Chicken Cups

celery | apples | grapes | walnuts | white aioli

Tandoori Chicken

tzatziki | mint | red onion | cucumber cup

Thai Peanut Chicken Taco

crisp cabbage | bell pepper | lime | peanut sauce | blue corn shell

HORS D'OEUVRE

2 dozen minimum

HOT

Tray Passed Only

VEGETABLE *\$25 per dozen*

Cauliflower “Wings” *(vegan)*

buffalo spice | vegan ranch | chive

Roasted Brussels Sprout Lollipop *(vegan)*

miso-honey mustard | sesame seeds

Wild Mushroom Tart

forest mushrooms | phyllo | mascarpone

Spanakopita

phyllo | baby spinach | feta

Risotto Fritters *(choose one)*

sun-dried cherry & gorgonzola
feta & olive tapenade
broccoli & white cheddar

PROTEIN *\$32 per dozen*

Quesadillas *(choose one)*

blackened chicken | sharp jack
Texas brisket | pimento cheese
chipotle shrimp | Mexican queso

Bacon Wrapped Buffalo Chicken

smoked bacon | celery & carrot | gorgonzola dip

Rosemary Skewered Chicken Satay

Maple-Dijon Sauce | Lemon-Peppered Grilled
Chicken

Frankfurter en Croute

all natural beef frank | poppy seeds | honey
mustard

Mini Italian Meatballs

aged parmesan | tomato basil sauce

BBQ Brisket “Tamale”

cojita | masa tart | raspberry bbq sauce | tiny
cilantro

Lobster Grilled Cheese

buttered lobster | celery seed | gruyere | lemon
aioli



Trays | Boards | Spreads

Priced Per Person

Dip Your Chip Tray \$6

house tortilla chips | house potato chips | salsa fresca | sweet onion dip | avocado dip

Chilled Vegetable Tray *(vegetarian)* \$8

seasonal vegetables | cool herb dip | sweet onion dip | avocado dip

Imported & Domestic Cheese Board \$12

chef selection of soft & aged cheeses | dried fruits | roasted nuts | seedless grapes | crackers & crostini

Cheese & Charcuterie Board \$15

chef selection of soft & aged cheeses | selection of cured Italian meats | grain mustard | pickled vegetables | marinated olives | seedless grapes | crackers & crostini

Latin Spread *(vegetarian)* \$12

house tortilla chips | crunchy peppers & jicama | cotija cheese | tajin spiced tropical fruit | black bean corn pico | avocado dip

Mediterranean Mezze Spread *(vegetarian)* \$15

chilled seasonal vegetables | cucumber tzatziki | classic hummus | dolmas | marinated olives | marinated feta | roasted peppers | pita chips

Parisian Spread \$15

herb chèvre | French brie | sliced ham | seedless grapes & apples | walnuts | crackers & baguette crostini

Italian Spread \$15

whipped ricotta | ciliegine mozzarella | genoa salami | marinated artichokes & olives | oven roasted tomatoes | garlic confit | pepperoncini | focaccia bread



Dinner Stations

Priced Per Person

COMFORT \$25

"BLT" Salad

iceberg lettuce | applewood bacon | baby heirloom tomatoes | blue cheese | buttermilk ranch

Angus Beef Meatloaf

brown sugar tomato glaze

Lemon Garlic Rubbed Chicken

parsley | chili flake | grilled lemon butter sauce

Country Style Creamed Corn

yellow and white corn | buttermilk | green onions | peppers

Classic Mac and Cheese

aged cheddar | buttered bread crumbs

Freshly Baked Breads | herb butter

CLASSIC \$30

Garden Chopped Salad

romaine | baby tomatoes | cucumbers | green beans | corn | radishes | celery | avocado ranch

Grilled BBQ Chicken

peach bbq sauce

Low & Slow Roast Beef

roasted mushroom au jus | creamy sauce

Creamy au Gratin Potatoes

wild thyme | double cream | gruyere

Braised Green Beans

sundried tomatoes | roasted garlic

Parker House Rolls

cream butter | sea salt



Dinner Stations

Priced Per Person

BISTRO \$35

Field Greens Salad *(vegetarian)*

baby greens | blueberries | goat
cheese | quinoa | sunflower seeds | white
balsamic vinaigrette

Atlantic Salmon

young tomato relish | citrus beurre blanc

Pepper Crusted Sirloin Steak

rosemary | caramelized shallot demi-glace

Yukon Gold Mashed Potatoes

cream butter | roasted garlic | chive

Lemon Broccoli

cherry tomatoes | parmesan | basil aioli

Freshly Baked Herb Rolls | herb butter

LOCAL BBQ \$28

Apple Broccoli Salad

carrots | cheddar | pecans | raisins | creamy
lemon dressing

BBQ Turkey Breasts

brown sugar brined | house mop sauce

Hickory Smoked Brisket

natural drippings barbecue sauce

Burnt End Beans

pinto beans | sweet onion | green chilies

Housemade Pickle Bar

sweet & spicy cucumbers | jalapeno | red
onion | chow chow

Double Cut Texas Toast

Honey butter



Dinner Stations

Priced Per Person

TEX-MEX \$32

Latin Caesar Salad

romaine lettuce | cotija cheese | red bell peppers | black beans | red onions | crispy tortillas | chipotle caesar dressing

Queso Fundido “Nacho” Bar

guacamole | salsa roja | salsa verde | lime crema | jalapeno | green onion

Fajitas

Chili-Lime Chicken & Carne Asada Beef
grilled bell peppers and
onions | cotija cheese | warm corn & flour
tortillas

“Elote” Style Corn

queso fresco | hot sauce | lime crema

Spanish Rice

green onions | spring peas

Classic Jalapeno Cheese Cornbread

honey butter

MEXICO INSPIRED \$32

Black Bean & Hominy Salad

tomatoes | sweet corn | cheddar
cheese | roasted peppers | cilantro vinaigrette

Oaxaca Barbacoa Beef

adobo marinated | tomatillo salsa | banana
leaves | warm tortillas

Green Chili Chicken Enchiladas

hatch chilies | housemade enchilada
sauce | jack cheese | cilantro-red onion

Tomatillo Rice

cilantro | spinach | garlic

Borracho Beans

pinto beans | garlic | bacon | onion

Tortilla Chips | salsa rojo



Dinner Stations

Priced Per Person

CLASSIC ITALIAN *\$25*

Caesar Salad

romaine lettuce | radicchio | parmesan
cheese | croutons | caesar dressing

Ratatouille

roasted tomato | eggplant | yellow squash |
zucchini

Sundried Tomato Risotto

toasted arborio | oregano | mascarpone | tomato
broth

Creamy Pesto Penne

traditional alfredo | basil pesto | parmesan

Chicken Parmesan

mozzarella | classic marinara sauce | basil

Italian Soft Bread Rolls

brushed garlic butter

TUSCANY *\$36*

Black Kale Salad

baby black kale | red onion | chili flake |
golden raisins | lemon

Field Beans

cannelloni beans | green beans | pancetta |
cipollini onion | mint

Ricotta Ravioli

Sage brown butter | acorn squash | walnuts |
pecorino cheese

Pan Roasted Chicken Piccata

Parsley | capers | lemon butter

Steak Florentine

rosemary & garlic rub | gremolata

Olive Oil Brushed Focaccia Bread



Enhancement Action Stations

Priced Per Person

Available only with a dinner station to enhance the offering.

Smashed Potato Bar \$10

Classic Mash & Sweet Potato Mash
cheddar queso | blue cheese crumbles | sour
cream
mushroom | green onions | bacon
crumbles | fried onions

Waffle Fry “Nacho” Bar \$10

Golden Waffle Fries with:
classic nacho cheese | bacon
crumble | jalapeño | tomato | green onion

Walking Taco Station \$10

Individual Fritos or Doritos Bags with:
“taco” spiced beef | tomato | shredded lettuce |
cheddar | green onion | sour cream | local hot
sauces

Elote Bowl Bar \$12

Mexican Street Corn with
cojita cheese | lime crema | lemon
pepper salt | aleppo pepper | local hot sauce bar

“Bougie” Tater Tot Bar \$12

Crispy Golden Tots with:
black truffle crème fraiche | chive ranch | umami
ketchup
caramelized onions | crispy pancetta | scallions |
fried garlic

Mac and Cheese Bar \$12

Five Cheese Mac and Cheese
Choose one: barbecue brisket | smoked chicken |
pulled pork | sundried tomato | sweet pea |
jalapeno | bacon | cheddar cheese

Classic Risotto Station \$12

Toasted Arborio Rice with:
oven roasted tomatoes | mushrooms | spring
onions | grilled broccolini | sweet peas fresh
basil | baby spinach | garlic confit |
pancetta | parmesan | mascarpone

Texas Lettuce Wrap Station \$14

Aleppo Lime Chicken and Fried Gulf
Shrimp with Butter Lettuce Cups
black bean
relish | traditional pico | pineapple pico | avo
cado ranch | lime crema | salsa roja

Southern Slider Bar \$14

Choose two: smoked brisket | Carolina pulled
pork | buttermilk fried chicken
With: southern slider bun | sweet & spicy
pickles | red onion | tomato | lettuce | creamy
ranch | bbq sauce | honey mustard



Desserts

By the dozen

Mini Cookies \$12

chocolate chunk | oatmeal raisin | peanut butter | white chocolate macadamia

Bite Sized Cupcakes \$18

vanilla buttercream | lemon strawberry | carrot cake | cookie and cream | double chocolate

Cheesecake Bites \$20

New York | triple berry | chocolate peanut butter cup

French Tartlets \$24

berries & vanilla cream | chocolate marshmallow | lemon meringue

Mason Jar Cobblers \$24

apple cinnamon | Texas peach | strawberry cream | blueberry

Chocolate Dipped Strawberries \$26

fresh strawberries | milk chocolate

Coconut Macaroons with Dark Chocolate Drizzle \$26

coconut | dark chocolate

Seasonal Decorated Sugar Cookies *from* \$25



Beverage Packages

Priced per person | per hour

Beer & Wine Package

\$20 | 3 hour

\$24 | 4 hour

\$28 | 5 hour

Wine

Cabernet Sauvignon | Chardonnay | Poema, Cava Brut

Bottled Beer

Miller Lite | Bud Light | Coors Light

Non-Alcoholic

Soft Drinks

Open Bar Package

\$25 | 3 hour

\$30 | 4 hour

\$35 | 5 hour

Spirits

Taaka Vodka | El Toro Tequila | Heaven Hill Gin | Heaven Hill Bourbon | Calypso Rum | Conciere Scotch | McCormick Old Style Whiskey

Wine

Cabernet Sauvignon | Chardonnay | Poema, Cava Brut

Bottled Beer

Miller Lite | Bud Light | Coors Light

Juices and Mixers

Soft Drinks | Club Soda | Tonic | Simple Syrup | Lemon | Lime | Orange | Cranberry | Limes | Lemons





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