



PLATED ENTRÉES



SINGLE ENTRÉE PLATES

Lemon Caper Chicken (GF)

Herb Roasted Chicken Breast, Lemon Caper Sauce, Roasted Garlic Mashed Potatoes, Sautéed Asparagus with Red Peppers

Salad: Seasonal Greens, Grape Tomatoes, English Cucumbers, Julienne Carrots, House Crouton, Herb Vinaigrette (V)

Asada de Pollo (GF)

Citrus Marinated Grilled Chicken, Creamy Poblano Sauce, Grilled Calabacitas and Sweet Red Peppers, Cilantro Rice, Heirloom Pico

Salad: Seasonal Local Greens, Pickled Onions, Sunburst Tomato, Toasted Spicy Pepitas, Peppered Bacon, Pineapple Chipotle Vinaigrette (GF)

Crisp Bruschetta Chicken

Lightly Breaded Chicken Breast, Mozzarella, Grape Tomato, Chiffonade Basil Roasted Baby Vegetables, Orzo Pasta, Asiago Cream Sauce

Salad: Composed Caesar, Tender Hearts of Romaine, Endive, Shaved Parmesan, Roma Tomato, Shaved Red Onion, House Crouton

Pecan Smoked Beef Brisket (GF)

Signature Barbecue Sauce, Fire Roasted Vegetables, Loaded Yukon Mashed Potato, Bacon, Jack Cheese, Scallion, Shaved Red Onion, Pepperoncini

Salad: Local Tomato, Red Onion, Sliced Mushroom, Cheddar, Ranch and House Vinaigrette Dressings (V)

Guajillo Braised Beef Short Rib

Poblano Brioche Pudding, Cotija Crema, Pickled Cipollini, Stewed Okra, Smoked Tomato Salsa, Lime Gremolata

Salad: Elote Salad with Seasonal Mixed Greens, Grilled Sweet Corn, Heirloom Tomatoes, Fresh Cilantro, Cotija Cheese, Crisp Tortilla Strips, Cilantro Lime Dressing (V, GF)



Vegetarian (V), Vegan (VG), Gluten-Free (GF) | Menus are subject to a 22% service charge and tax

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SINGLE ENTRÉE PLATES

Pan Seared Filet Périgueux (GF)

Potato Leek Galette, Asparagus and Artichoke Barigoule Ragout, Black Truffle Sauce, Fresh Herbs and Sea Salt

Salad: Baby Spinach Salad, Roasted Beets, Goat Cheese, Apricot, Toasted Walnuts, Balsamic Vinaigrette (V, GF, Contains Nuts)

Oven Roasted Salmon, Champagne Beurre Blanc (GF)

Charred Asparagus & Sweet Peppers, Garlic Fingerling Potatoes, Fines Herbs

Salad: Seasonal Greens, Grape Tomatoes, English Cucumbers, Julienne Carrots, House Crouton, Herb Vinaigrette (V)

Citrus Crusted Halibut

Saffron Rice, Grilled Asparagus, Prosciutto, Roasted Grape Tomato, Meyer Lemon Beurre Blanc

Salad: Baby Kale, Chicory Frisée, Baby Spinach Salad, Cinnamon and Honey Roasted Bosc Pear, Feta Crumbles, Toasted Almonds, Raspberry Vinaigrette (V, GF, Contains Nuts)



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DUAL ENTRÉE PLATES

Pepper Crusted Sirloin and Airline Chicken (GF)

Pepper Crusted Sirloin, Burgundy Sauce, Airline Chicken Breast, Herb Velouté, Yukon Gold Potato & Sweet Potatoes, Fines Herbs, Broccolini, Roasted Grape Tomatoes

Salad: Romaine, Endive, Marinated English Cucumbers, Heirloom Tomato, Chive, Feta, House Croutons, Oregano Vinaigrette (V)

Coffee Ale Braised Beef Short Rib and Roasted Airline Chicken Breast (GF)

Oven Dried Thyme Tomato, Espagnole Sauce, Garlic Marble Potatoes, Rustic Roasted Vegetables

Salad: Baby Spinach Salad, Roasted Beets, Goat Cheese, Apricot, Toasted Walnuts, Balsamic Vinaigrette (V, GF, Contains Nuts)

Carne Asada and Spanish Rubbed Chicken (GF)

Citrus Marinated Flank Steak with Chimichurri Sauce, Spanish Spice Rubbed Chicken with Mojo Sauce, Charred Red Peppers, Fire Roasted Vegetables, Cilantro Lime Rice

Salad: Elote Salad with Seasonal Mixed Greens, Grilled Sweet Corn, Heirloom Tomatoes, Fresh Cilantro, Cotija Cheese, Crisp Tortilla Strips, Cilantro Lime Dressing (V, GF)

Beef Tournedos and Blackened Salmon (GF)

Wood-Fired Tournedos of Beef, Cherry Demi-Glace, Truffled Whipped Yukon, Crisp Carrot Ribbon. Blackened Atlantic Salmon, Balsamic Glaze, Large Grilled Asparagus, Lemon Butter, Shaved Parmesan

Salad: Spring Greens, Radicchio, Toasted Sunflower Seeds, Sunburst Tomato, Charred Asparagus Tips, Shaved White Cheddar, Strawberry Balsamic Vinaigrette (V, GF)



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DUAL ENTRÉE PLATES

Monterrey Chicken Breast and Grilled Flank Steak

Flame Grilled Flank Steak, Chimichurri, Lightly Breaded Chicken, Monterrey Cream Sauce, Tomato, Avocado, Cilantro, Chili Cumin Fried Fingerlings, Sautéed Corn with Cotija

Salad: Elote Salad with Seasonal Mixed Greens, Grilled Sweet Corn, Heirloom Tomatoes, Fresh Cilantro, Cotija Cheese, Crisp Tortilla Strips, Cilantro Lime Dressing (V, GF)

Twin G Ranches Filet Mignon & Crispy Airline Chicken (GF)

Sous Vide Filet Mignon, Red Wine Butter, Crispy Airline Chicken Breast, Smoky Bacon Jus, Fondant Potatoes, Charred Asparagus, Baby Spinach

Salad: Spinach and Strawberry Salad - Baby Spinach, Sliced Strawberry, Matchstick Jicama, Candied Pecans, Raspberry Vinaigrette (V, GF, Contains Nuts)

Herb Crusted Tenderloin Filet and Sea Bass (GF)

Cherry Demi-Glace, Rocket Greens, Horseradish Crème, Scallion Potato Galette, Seared Sea Bass Medallion, Roasted Tomato Ratatouille, Grilled Asparagus

Salad: Seasonal Greens, Rainbow Carrot, English Cucumber, Shaved Sweet Peppers, White Cheddar, Citrus Balsamic (V, GF)



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VEGAN PLATES

Portobello Mushroom, Roasted Spaghetti Squash & Sweet Potatoes

With Romesco Sauce, Sautéed Spinach (VG, GF)

Gluten-Free Eggplant Parmesan

Vegan Cheese, Pomodoro Sauce, Italian Grilled Vegetables (VG, GF)

Char-Grilled Vegetable Napoleon

Balsamic, Fresh Rosemary, Quinoa Pilaf (VG, GF)

Blackened Maitake Mushrooms

Red Quinoa Pilaf, Roasted Asparagus & Japanese Eggplant, Sun-Dried Tomato Chermoula (VG, GF)

Pan-Seared Artichoke Flower

Quinoa, Zucchini and Charred Tomato with Romesco Sauce (VG, GF)

Roasted Golden Beet “Filet Mignon”

Za'atar Roasted Carrots, Rutabaga Wedges, Lemon Oil, Hummus (VG, GF)

Wood-Fired Cauliflower Steak Au Poivre

Wild Mushroom Vegan Demi, Heirloom Tomato Ratatouille, Saffron Garlic Couscous (VG, GF)



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