



SEVEN LOAVES

Catering & Events

CORPORATE CATERING MENU

Monday - Friday

SevenLoavesCatering.com

1305 State Hwy 121, Suite 400
Lewisville, TX 75067

Orders@SevenLoavesCatering.com

972-293-5111

Fax 972-432-7643

Policies and Procedures for Corporate Catering

When to Order

Please order as far in advance as possible. We order ingredients fresh and your advanced ordering will ensure we have time to properly receive, and prepare your order to our standards. Here are our guidelines:

- **1 week in advance**- great!
- **72 hours in advance**- bring it on!
- **48 hours in advance**- still no problem!
- **24 hours in advance**- gotcha covered but may exclude certain smoked or slow cooked items
- **Last Minute**- we know these happen from time to time and we'll make every effort to accommodate you when they do

Payment/Cancellation

We accept cash, checks, and credit cards.

All payments made are non-refundable. With that said, if you need to postpone or change the date, in most cases, we can accommodate you without penalty. Full payment is expected at the time the order is placed unless you have a "house account" with a credit card on file.

Minimums

There is a minimum of \$200 / or 12 meals per order, per local delivery.

Delivery and Setup Charges

Delivery and setup charges are determined based on the size and location of the event. Delivery charges start at \$10. If Chaffer set up is required, set up fee may be assessed.

Disposables

We include black disposable plates, utensils, napkins, and cups (if beverages are ordered), at no additional charge. Clear and "China-like" disposables can be purchased at an additional fee.

Chaffers, Sterno Fuel, and Serving Utensils

Any event can be setup as a:

- **Drop-off only**
 - Includes disposable serving utensils
- **Drop-off with disposable burners (chaffers)**
 - Includes disposable serving utensils
 - Includes disposable chaffers and fuel
 - There is an initial fee of \$8 each for disposable chaffers (includes 2 sterno) after which you keep them for continued use.
- **Drop-off with House Chaffers**
 - Includes the use of our stainless steel serving utensils
 - Includes the use of our stainless steel chaffers and lids
 - Includes setup, pickup and delivery
 - Additional fee will be applied to the delivery.
- **Delivery and setup with service staff**
 - If you need an attendant to serve the food and maintain the buffet
 - Staff will be billed at an hourly rate

Other Services and Menus

As a full service catering company we can provide catering for any occasion such as weddings, holidays, private and social functions, theme parties and more. Visit our website for the most complete list of services and the most up-to-date menus. If at any time you require food options you don't see in print, please let us know. We're passionate about food and would be delighted to create a menu that's just what you're looking for. We source our ingredients with the highest standard for quality in mind. We reserve the right to make appropriate changes when necessary to maintain those standards. Prices are subject to change. See the website for the most up to date availability and pricing.

BREAKFAST

Seven Loaves Breakfast Basket 8.95
 Blueberry Muffins, Banana Loaf, Cinnamon Rolls,
 Morning Glory Muffins, Lemon & Poppy Seed Muffins,
 & Bagels. Served with butter and assorted jams and
 spreads. Served with fresh cut fruit and fruit juice
 Add assorted yogurt and breakfast bars 2.50

A la Carte Pastries 29.00/dozen
 Get a “baker’s dozen” of your favorite pastry from our
 basket.

Quiche Platter 7.95
 Handmade, personal size quiche. Turkey with Swiss,
 Smokey Bacon, or Broccoli Cheddar
 Served with Fresh cut Fruit or Skillet Fries

Country Breakfast 8.95
 Scrambled Eggs, Bacon, Sausage Link, Skillet Potatoes,
 Biscuits and Gravy

Pancake Scramble 8.95
 Choice of Buttermilk, Blueberry, or Banana Walnut with
 maple syrup, with Scrambled eggs, bacon or sausage

Breakfast Tacos 2.50
 Egg and Cheddar with bacon, sausage or potato

Breakfast Sandwich 3.95
 Biscuit, English muffin or croissant, egg and cheddar
 With Ham, Sausage, or Bacon

The Complete Combo 15.95
 Scrambled eggs, bacon, sausage, hash brown
 casserole, biscuits and gravy, buttermilk
 pancakes and fresh cut fruit
 Served with butter, and assorted jelly.

Stratas, Scrambles, Casseroles

Each Served w/ Skillet Fries or Fresh Cut Fruit (include both for 2.50)

Huevos Rancheros 7.95
 Zesty Ranchero Sauce, Tortillas, Eggs and black olives
 and green chilies

Migas with Chorizo 7.95
 Hearty blend of Mexican sausage, eggs, pico, and soft
 tortilla strips topped with pepper jack

Denver Scramble 7.95
 With Ham, Bacon, Sweet Peppers, Onions, Cheddar

Southwest Scramble 7.95
 With, bacon, black beans, pico, and pepper jack

Breakfast Stratas 7.95
 A layered casserole of eggs, bread and choice of:
Turkey-Swiss, Broccoli-Cheddar, Sausage- Cheddar

French Toast Casserole 6.95
 Choice of Blueberry or Brown Sugar and Cinnamon
 with maple syrup

Hashbrown Casserole 1.95
 Made with sautéed onions, peppers and mushrooms in
 a creamy cheddar sauce (Added to a breakfast)

Chef Run Stations: Omelet or Pancake (call for details and pricing)

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| Fresh Cut Fruit | 2.95 |
| Individual Yogurt | 2.00 |
| Parfait with berries and granola | 5.00 |
| Individual premium juice/milk | 3.00 |
| Bottled Water, Sodas | 1.50 |
| Sweet or Unsweet Tea | 4.00/gal |
| Premium Coffee | 2.00 |
| Frappuccino® | 3.95 |

Sandwiches and Wraps

Each with crisp leaf lettuce and ripe tomato, served on trays w/ house made potato chips, & a pickle spear. (Minimum 8 like items per order). **Choose ½ of a sandwich with a side for the same price!**

Gluten free bread available upon request. Boxed lunches available.

Add a Jumbo Chocolate Chip Cookie to any sandwich for 1.50 pp

Hickory Smoked Turkey w/ Sharp Cheddar on white with a cranberry mayo spread **\$10.25 pp**

Black Forest Ham and Cheese - Ham and Swiss cheese on wheat with a Tarragon Dijonaise **\$10.95 pp**

Roast Beef- with Provolone and horseradish-mayo on sourdough **\$11.25 pp**

Tuna Salad- with apples, celery, pickles and scallions on croissant **\$7.95 pp**

Chicken Salad- roasted chicken, cranberries, pecans, and scallions on croissant **\$7.95 pp**

Italian Combo- with pastrami, salami, pepperoni, and provolone on sourdough with pesto mayo **\$7.95 pp**

Classic Reuben - with pastrami, sauerkraut, and house-made Russian dressing on Rye **\$9.95 pp**

Caprese- Fresh Mozzarella, sliced Roma tomato and basil pesto on ciabatta **\$7.95 pp**

P.L.T. with Avocado- grilled portabella, lettuce, tomato, & avocado on ciabatta **\$9.50 pp**

Roast Pork and Pickled Cucumber- boneless pork loin and pickled cucumber served on a Portuguese roll with spicy mayo **\$8.95 pp**

Beet, Spinach and Goat Cheese – Mild creamy goat cheese paired with sweet roasted beets and raisins topped with fresh pickled spinach and served on a Kaiser Roll. **\$10.95 pp**

Tomato, Bacon and Garlic- Upgrade a standard BLT with a garlicky yogurt sauce and sliced avocado with mayo served on toasted white bread. **\$8.95 pp**

Chicken, Sprout and Provolone – Warm chicken, melted cheese, and crisp sprouts in a toasted bagel with pesto mayo. **\$7.95 pp**

Classic Club – Smoked Turkey breast, bacon, hickory smoked ham and cheddar cheese on whole wheat bread served w/ Dijon mustard and mayo **\$9.50 pp**

**Add a side for \$1.95 pp (minimum 8 like sides per order) or
Choose ½ of a sandwich with a side for no additional cost**

Assorted Sandwich Tray – Hickory Smoked Turkey, Black Forest Ham, and Chicken Salad
Sandwich assortment with house made potato chips
\$110 (includes 12 whole sandwiches cut in half)

Cold Sides

Potato Salad, Italian Pasta Salad, Cucumber-Feta & Tomato, Super Food Slaw, Roasted Vegetable and Quinoa Salad, Coleslaw, Black Bean w/ Roasted Corn, & Fruit Salad

Entrée Salads 8.99

Buttermilk Ranch, Bleu Cheese, Thousand Island with Sundried Tomato, Honey Dijon, Mango Vinaigrette, Citrus Ginger Vinaigrette, Raspberry Vinaigrette, Chipotle Lime, Creamy Caesar, Red Wine-Balsamic Vinaigrette, Chipotle Lime, Pesto Mayo, Lemon-oregano Vinaigrette, Southwest Ranch, Creamy French Dressings are matched with salads unless otherwise requested

Grilled Steak and Pineapple Salad

Marinated grilled chicken over mixed greens with grilled pineapple salsa and Mango Vinaigrette

Fajita Salad

Marinated Grilled Chicken or Grilled Beef over romaine with black beans, roasted corn, tomatoes, cheddar cheese, guacamole, sour cream and fresh pico with Chipotle Lime dressing

Chicken Caesar Salad

Marinated grilled chicken over crisp Romaine with house made garlic croutons, grated Parmesan, and creamy Caesar dressing

Pesto Cobb Salad

Mixed greens with Virginia Ham, red onion, bleu cheese crumbles, tomato, hard-cooked egg, cucumbers, mozzarella cheese and crisp bacon. Served with Pesto Mayo Dressing.

Italian Chopped Salad

Mixed Greens with turkey, salami, pepperoni, red onion, tomato, black olives, sweet pepper, provolone and Asiago cheeses and Red Wine-balsamic Vinaigrette

Sesame – Crusted Salmon Salad

Sesame coated Salmon over Oriental lettuce blend and baby spinach with bean sprouts, snow peas, red peppers, Mandarin oranges, and wonton crisps, with Citrus-ginger Vinaigrette.

Kale and Quinoa Salad

Grilled Chicken, kale and quinoa with dried cranberries, feta cheese, toasted walnuts and Lemon-citrus Vinaigrette.

Greek Chicken Salad

Crisp Romaine, Grilled Chicken, Cucumber, Sweet Red Pepper, Kalamata Olives, Feta Cheese Red Onion, Tomato, and Lemon-Oregano Vinaigrette

Spinach and Chicken Salad

Baby Spinach, Crisp Bacon, Gorgonzola Cheese, Mandarin Oranges, Caramelized Onion, and Toasted Walnuts and Raspberry Vinaigrette

Polynesian Salad with Grilled Chicken

Grilled Chicken, Mixed Field Greens, Diced Pineapple, Slivered Almonds, Scallions, Crisp Wontons and Mango Vinaigrette

Tex Mex Chicken Salad

Fresh romaine lettuce with juicy fried chicken strips, green onions, avocado, and cheddar cheese. Served with a Asiago Peppercorn Ranch

Fruit and Nut Salad

Fresh Radicchio and cleaned baby spinach topped with blue cheese crumbles, toasted walnuts, sliced strawberries, bacon and green apples. Served with a Raspberry Vinaigrette

Zesty Taco Salad

Crisp iceberg lettuce with diced Roma tomatoes, bell pepper, cheddar cheese, green onion, grilled corn and seasoned ground beef. Served with a Creamy French dressing

Kale and Spring Mix Salad

Grilled Chicken, mixed greens with fresh cilantro, jicama, sweet red bell pepper, toasted walnuts, and a Citrus Ginger Vinaigrette

CHICKEN

Chicken entrees served with 2 sides, rolls and butter. Pasta dishes served with one side and garlic bread.
Add an a la carte salad to any entrée for 2.25

Chicken Saltimbocca 10.95
Tender chicken cutlet with prosciutto, sage and white wine sauce

Chimichurri Chicken 10.95
Grilled chicken marinated in olive oil, garlic, and oregano. A classic from Argentina

Chicken Fajitas 11.95
Served with Spanish rice, choice of beans and all the trimmings (Beef and Chicken Combo also available)

Tuscan Chicken 10.95
Sautéed Chicken Breast w/ Asparagus and Mushrooms with a White Wine and Roasted Garlic Sauce

Chicken Veneto 10.95
Grilled chicken breast with sun-dried tomatoes, feta cheese, and black olives with a tomato-basil cream

Chicken Marsala 10.95
Thinly pounded chicken breast sautéed w/ mushroom and shallots in a Marsala wine sauce

Parmesan Chicken 10.95
Parmesan breaded chicken breast topped with red wine-marinara, and mozzarella

Apricot and Bourbon Glazed Chicken 10.95
Grilled with a mildly sweet glaze and hint of bourbon

Herb Chicken 10.95
Pan Roasted Breast with a Rich Herb Butter Sauce

Cajun Chicken 10.95
Spice Rubbed and Blackened. Cajun Cream Sauce

Chicken and Spinach Lasagna 12.95
Twelve layers of grilled chicken, tender spinach, Asiago cream sauce, ricotta and our five cheese blend

Peach and Chipotle Glazed Chicken 10.95
Grilled breast with a kick of chipotle mellowed by grilled peaches and cilantro

Chicken Chasseur 10.95
With mushrooms, and shallots in a tarragon, white wine sauce

Grilled Chicken Provencal 10.95
Roma tomato, artichoke, & mushrooms in a white wine sauce

Citrus Rubbed Airline Breast Chicken 11.95
Boneless Airline Chicken breast with a hint of lemon, garlic and fresh herbs, served with a white wine and mushroom pan sauce

Honey Teriyaki Chicken Breast 10.95
With sesame seeds, grilled pineapple, and sweet red peppers

Baked Chicken Ziti 10.95
Grilled chicken with penne pasta tossed in marinara and our five cheese blend and baked to perfection

Grilled Chicken Alfredo 10.95
Grilled breast of marinated chicken with fettuccini pasta in a rich, roasted garlic cream sauce

Chicken Rossini 10.95
Chicken breast topped with shaved smoked ham, fresh Roma tomato and fresh mozzarella in a natural jus

Grilled Chicken w/ Chipotle Cream Sauce 10.95
Southwest grilled chicken with a mild chipotle cream

Lemon Chicken Piccata 10.95
With capers, in a lemon butter sauce

Bacon-Poblano Chicken 11.95
Grilled chicken breast with roasted water chestnuts and bacon with a Poblano soy glaze

BEEF

Beef entrees served with 2 sides, rolls and butter. Pasta dishes served with one side and garlic bread. Add an a la carte salad to any entrée for 2.25

Traditional Pot Roast 11.95
Slow cooked with carrots, red skin potatoes and onions served with scratch made gravy.

Beef in Barolo aka Italian Style Pot Roast 14.95
Ultra tender roast in a silky-smooth, full bodied sauce

Beef Fajitas (or Combo) 14.95
Served with Spanish rice, choice of beans and all the trimmings (Beef and Chicken Combo also available)

Beef Lasagna 12.95
Twelve layers of seasoned ground beef, thick tomato sauce, ricotta and our five cheese blend

Spaghetti with Meat Sauce 10.95
Served with homemade tomato basil sauce and seasoned ground beef, topped with mild Italian Sausage

Steak Kebabs (2 per person) 13.95
Marinated and fire grilled skewered steak kebabs with assorted seasonal vegetables

Beef Tips Bordelaise 12.95
Sirloin Tips in rich red wine gravy with mushrooms

Herb Crusted Beef Tenderloin (8 oz) 24.95
With rosemary mushrooms and port wine glaze

Slow Roasted Prime Rib (12 oz) 36.00
With a Roasted Shallot Demi Glaze- Dry rubbed and slow smoked, bone-in prime rib

Mom's Dad's Meatloaf 11.95
A perfect blend of ground sirloin, pork, and ground chuck roast. Served Brown Gravy or Herb Tomato Gravy

Build Your Own Burger 11.95
Fire grilled Half-pound burgers served with house made sesame buns and all the sides and spreads

Brisket Tacos 12.95
Slow Smoked Brisket with caramelized onion, roasted Poblano peppers and Honey-Chipotle Sauce

Taco Bar 10.95
Shredded chicken, ground beef, or combo w/ crispy shells, flour tortillas, lettuce, tomato, shredded cheese, rice and beans, chips and salsa

Texas Smoked BBQ

Dry Rubbed & Hickory Smoked

One for \$13.95 Two for \$14.95 Three for \$15.95

Brisket, Smoked Chicken, Link Sausage, Pulled Pork, Turkey Breast, Smoked Pork Ribs (add \$2.00)

Side Items (choice of 2)

Country Potato Salad, Creamy Coleslaw, Buttered Kernel Corn, Green Beans with Onions and Bacon, Baked Beans with Brown Sugar, Red Onion, and Bacon

Dinners Include: BBQ Sauce, Relish Tray: Pickles, Peppers, Onions, Texas toast
Add Peach Cobbler for \$2/pp

Call for pricing on Meat by the pound and whole Pig Roast

FORK

Entrees served with 2 sides, rolls and butter. Pasta dishes served with one side and garlic bread. Add an a la carte salad to any entrée for 2.25

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| Smothered Pork Chops | 11.95 | Rosemary Pork Chops | 11.95 |
| Seared loin chop smothered with caramelized onions and natural pan gravy | | Center cut Loin Chops with Port Glaze | |
| Wasabi & Panko Crusted Pork | 11.95 | Spinach and Feta Stuffed Pork Loin | 11.95 |
| Pan-fried, panko-dredged pork chops in a sweet-hot ginger and wasabi soy sauce | | With an herbed pan sauce | |
| Herb Roasted Pork Loin | 11.95 | Asian Pork Loin over Fried Rice | 11.95 |
| With Raspberry Chipotle Glaze | | Sesame seared with ginger-soy reduction | |
| Pulled Pork BBQ | 12.95 | Smoked Baby Back Ribs | 15.95 |
| Dry rubbed and Hickory smoked | | Dry rubbed and Hickory smoked | |
| Garlic and Mustard Crusted Pork Loin | 11.95 | BLT Pasta | 11.95 |
| With a cranberry-tarragon chutney | | Bacon, Arugula, and Tomato served on Penne Pasta with a Garlic Cream Sauce and topped with Parmesan Cheese. | |

SEAFOOD and VEGETARIAN, and VEGAN

Entrees served with 2 sides, rolls and butter. Pasta dishes served with one side and garlic bread. Add an a la carte salad to any entrée for 2.25

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| Chili Glazed Salmon | 12.95 | Blackened Catfish | 12.95 |
| Grilled, with sweet Thai chili sauce | | Spiced rubbed and pan seared | |
| Stuffed Bell Pepper with Tandoori Rice | 14.95 | Southwest Tilapia with Chipotle Cream | 12.95 |
| Grilled peppers stuffed with fresh sautéed vegetables and herbs for a complete meal | | Pan seared with a chipotle cream sauce topped with a roasted corn-black bean salsa | |
| Grilled Salmon Farfalle | 13.95 | Three Cheese Baked Ziti | 11.95 |
| Grilled salmon with bowtie pasta in a tomato basil cream sauce | | Layers of tender baked ziti, savory pasta sauce, and a blend of cheeses | |
| Cilantro Shrimp | 13.95 | Vegetable Lasagna | 12.95 |
| Over Island Rice with Tequila Lime Sauce | | Twelve layers tender sautéed vegetables, thick tomato sauce and our five cheese blend | |
| Seafood Etouffee | 14.95 | Primavera Pasta | 10.95 |
| With Shrimp, Scallops, and Crawfish in a white wine sauce. | | Grilled Vegetables in a light wine sauce over Penne | |
| Potato Crusted Halibut | 14.95 | Portabella Fajitas | 10.95 |
| Oven roasted and served with shallot-white sauce | | Served with Spanish rice, choice of beans and all the trimmings (Beef and Chicken Combo also available) | |

SIDES

A la carte 1.95

Bacon and Brown Sugar Baked Beans
Creamy Coleslaw (Classic or Asian)
Grilled Vegetables
Steamed Vegetable Medley
Maple and Brown Sugar Glazed Carrots
Steamed Broccoli
Green Beans w/ Caramelized Onion and Bacon
Green Beans Amandine
Mexican Style Street Corn (Elote)
Creamed Spinach
Burgundy Mushrooms
Three Bean Salad with Balsamic Vinaigrette
Zucchini Casserole w/ tomato, onion, cheddar
Stir Fried Asian Vegetables

Traditional Red Skin Potato Salad
Pasta Salad (Classic Italian or Chipotle Lime)
Whipped Potatoes- Home-style or Roasted Garlic
Oven Roasted Red Potatoes w/ Fresh Herbs
Three-Cheese Potato Gratin
Herb Scented Rice Pilaf
Fettuccini Alfredo
Baked Macaroni and Cheese
Buttered Kernel Corn
Island Fried Rice
Asian Fried Rice
Loaded Mashed Potatoes
Corn, Green Bean, or Squash Casserole
Loaded Baked Potato (add 1.00)

ALa CARTE SIDE SALADS

Add to any entrée 2.25

Greenhouse Salad

Tomato, Cucumbers, Carrots, Celery and Croutons.
With Buttermilk Ranch and Balsamic Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Cheese, Croutons, and
Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Crisp Bacon, Gorgonzola Cheese,
Mandarin Oranges, Caramelized Onion, Toasted
Walnuts and Raspberry Vinaigrette

Polynesian Salad

Baby Field Greens, Diced Pineapple, Slivered Almonds,
Scallions, Crisp Wontons Mango Vinaigrette

Greek Salad

Crisp Romaine, Cucumber, Sweet Red Pepper, Kalamata
Olives, Feta Cheese Red Onion, Tomato, and Lemon-
Oregano Vinaigrette

Italian Salad

w/ Shaved Parmesan, Black Olives, Tomato, Shaved Red
Onion and Creamy Italian Dressing

DESSERTS and SWEETS

Pecan Pie 25.00 8 cut
Flakey pastry with dark custard and toasted pecans

Streusel Topped Apple Pie 25.00 8 cut
Tart green apples, with cinnamon, brown sugar, and butter-pecan topping

Key Lime Pie 25.00 8 cut
In a Graham cracker crust

Bread Pudding with Spiced Rum Sauce 3.50 pp
Blueberry and White Chocolate
Strawberries and Cream
Cinnamon Raisin

Banana Pudding 3.50/cup or 35.00/Pan (feeds 12-16)
Scratch made vanilla pudding, wafers and bananas

Fruit Cobbler 35.00/Pan (feeds 12-16)
Apple, Peach, Mixed Berry or Cherry

Cheese Cake 45.00 (12 slices)
Raspberry Swirl, Caramel Chocolate, Praline, Lemon Custard, Oreo, or Strawberry Puree

Apple or Carrot Spice Cake 35.00/ea. (feeds 12-16)
Double Layered, with Cream Cheese Frosting

Cream Pies 20.00 8 cut
Coconut, Pineapple, Banana, Chocolate

Chocolate Mousse Cups 4.25/pp
With whipped crème and choice of sauce: Raspberry, or Dark Chocolate

Crème Brûlée 4.25/pp
With fresh seasonal berries

Tiramisu 4.50/pp
Layers of espresso soaked sponge cake, mascarpone cream

Assorted Mini Tarts 24.00/dozen
Lemon, Chocolate-Hazelnut, Pecan, and Chocolate Raspberry

Jumbo Cookies 18.00/dozen
Chocolate Walnut, Chocolate Chip, Crunchy Peanut Butter, Oatmeal Raisin, Snicker doodle, Sugar

Bars 24.00/dozen
Lemon Custard, Turtle Fudge, Chocolate Mint Brownie, Peanut Butter Cup

Dessert Platter 4.75/pp
An assortment of Mini Tarts, Jumbo Cookies, and Bars

Add Premium Brewed Coffee with your dessert 2.00
With assorted flavored creamer and sweeteners

