



Catering Packages



972-293-5111

Seven Loaves Catering and Events, owned by the Smithwick family, is a full service catering company proudly serving all of D/FW and surrounding areas.

Whether you're having an intimate bridal shower, a wedding reception, or a corporate function, our family, along with the rest of our talented staff, is eager to serve you.

Our custom menus are Chef inspired and designed to meet the likes and dislikes of our clients. Whether you're looking for passed hors d'oeuvres, a buffet, a chef-run action station, or a plated, sit down dinner; we can do it all.

We also provide a full range of services including: delivery and setup, bartenders, service staff, rentals, music/entertainment and more.

Classic Reception Package

One Chicken or Pork Entrée

2 Sides of your choice

Garden, Caesar or Italian Salad

Dinner Rolls and Butter & Beverage Station

\$15 pp

Legendary BBQ

Smoked Brisket, Smoked Sausage, Smoked Chicken Breasts,

Pulled Pork or Turkey Breast

Cole Slaw, Baked Beans, & Potato Salad

Texas Toast & a Beverage Station

\$14 pp for one, \$16 for two meats, \$18 pp for all three meats

Italian Dinner

Choice of Chicken Fettuccini Alfredo or Meat Sauce Spaghetti

Italian Salad, Garlic Bread & a Beverage Station

\$10.95 pp (Add an additional side for 1.95 pp)

Vegetable Primavera Pasta can be substituted for vegetarian option

Tex-Mex Combo Fajitas

Combo Beef and Chicken Fajitas, Refried Beans, Spanish Rice,

Chips & Salsa, with Sour Cream, Cheddar Cheese and Pico

& a Beverage Station

\$14.95 pp

Add grilled vegetables or garden salad for 1.95 pp

Dual Entrée Special (Herb Chicken & Beer Braised Brisket)

Served with Choice of 2 sides, a Salad and Rolls and Butter

Includes a tea and water beverage station

\$17 pp

Cocktail / Appetizer Ad-On Items

Add a Harvest Table - This is our most popular item for cocktail hour.

A fruit and berry display with Honey Yogurt Dip, A crudité vegetables display served with house made Asiago peppercorn ranch. Also, an artistic arrangement of domestic and imported cheeses, along with assorted crackers & herbed crostini. A cold dip trio, including, Tomato-Basil Bruschetta, Cold Spinach Dip, and Red Pepper Hummus.

Small: Serves 25-30 \$250, Medium: Serves 30-55 \$495, Large: Serves 55-80 \$750

Add a Charcuterie Grazing Board

Served with cured meats, fresh cheeses, seasonal vegetables, fruits and berries, olives, peppers, assorted breads, nuts, dips and other seasonal accoutrements!

***Each board is unique based on the season*

Small: Serves 25-30 -\$65, Medium: Serves up to 35 -\$118, Large: Serves up to 50 -\$170

Add Passed Hors D'oeuvres (menu available online)

Regular Passed Hors D'oeuvre \$2 pp,

Premium Passed Hors D'oeuvre \$3 pp - \$4 pp

Entrée Upgrades (pricing based on market)

Premium Carving Station, Premium Beef Tenderloin, BBQ Carving Station

Salmon or Halibut

Hors D'oeuvres and Stations Options

We have extensive options for your Cocktail or Station Menu needs.

Ask your event planner for a current menu list.

Custom Menu

As a custom, "scratch-made" caterer, Seven Loaves can design most any menu for any occasion. With your imagination and our creative culinary team the sky is the limit! Discuss more details with your planner and chef during your complementary consultation.

In consideration of the high demand of Saturday night events, minimums will apply during prime months. We are closed on most Sundays.

Supplemental Price Sheet

Disposables Package: 9" Clear plastic dinner plate, 6" salad plate, 6" cake plate, cutlery, dinner napkin, beverage napkins, and 9 oz. cup about \$2 pp. Add \$2 pp for faux china and silver.

China and Silver Package: Flatware includes salad fork, dinner fork, knife, spoon, and dessert fork. China includes dinner plate, salad and dessert plate and beverage goblet for about \$5.50-\$8 pp. This price may vary depending on the specific style chosen.

Other Rentals & Linens: Management of Tables, Chairs, Linens and other rentals are available with our Wedding Coordinator Package only.

Staffing: You can expect one staff member per 30 guests for buffet service, with a minimum of 3 staff members. They will be there at least 1 hour prior to event and 1 hour after event to set up and break down. Additional hours may be charged for long distance venues or plated dinners. A 20% service charge will be added to all Food and Beverage items.

Cake Cutting: \$175 flat fee - This service includes 2 servers to cut bride's and groom's cake, with caterer provided sets to be presented on venue provided table. Boxing up leftover cake at the end of the reception is included if a bakery cake box is provided. Passed cake service is not included but can be provided at an additional cost.

Wedding Coordinator Package: More details available upon request.

These prices are estimates only. Please call our office at 972-293-5111 to set up a free consultation, get a formal proposal or book your event.