

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 Standard Sides of your choice
Garden or Caesar Salad
Dinner Rolls and Butter

\$16 pp

Add Beef Tenderloin at Market Price

## Legendary BBQ



Smoked Brisket, Smoked Sausage, Smoked Chicken Breasts,

Pulled Pork or Turkey Breast

Cole Slaw, Baked Beans, & Potato Salad

Texas Toast

\$18 pp for one, \$23 for two meats, \$26 pp for all three meats

Can substitute the three offered side for two others

#### Italian Dinners



Chicken Fettuccini Alfredo and Meat Sauce Spaghetti Italian Salad and Garlic Bread or Bread Sticks \$15 pp (Add an additional side for 2.95 pp)

Gourmet BYO Pasta Station

Includes: Bowtie Pasta and Penne Pasta, Italian-Style Smoked Sausage, Grilled Chicken or Italian Meatballs with

Roasted Garlíc Cream Sauce, Tomato Basil Cream Sauce, Red Wine Marinara, Feta Cheese, Black Olives, Mushrooms, Capers, Diced Roma Tomatoes, Scallions, Roasted Garlic, Bell Peppers,

Italian Salad and Bread Sticks \$18 (Additional side for 2.95 pp)

Can substitute the Salad for one side

Vegetable Prímavera Pasta can be substituted for vegetarian option

#### Tex-Mex Combos



Combo Beef and Chicken Fajitas, Refried, Black or Charro Beans, Spanish Rice, Chips & Salsa, with Sour Cream, Cheddar Cheese and Pico

## Combo or Beef \$16 pp, Chicken \$14

Taco Bar Combo with Shredded Chicken and Ground Beef Refried, Black or Charro Beans, Spanish Rice, Chips & Salsa, with Sour Cream, Cheddar Cheese and Pico \$15 pp

All side substitutions will be an additional cost

## Dual Entrée Special (Chicken Entree & Beer Braised Brisket)



Served with Choice of 2 standard sides, a Salad and Rolls and Butter \$20 pp

## Beverage Station



\$1.99 pp (Add an additional \$1.50 pp for coffee)

#### Chicken Dishes

Apricot and Bourbon Glazed Chicken - Grilled with a mildly sweet glaze and hint of bourbon (gf)

Baja Chicken - Southwest Grilled Chicken Breast with a Roasted Poblano White Queso Cream Sauce

Bruschetta Grilled Chicken- Grilled chicken topped with mozzarella cheese and basil tomato bruschetta (gf)

Cajun Chicken -Spice rubbed and blackened chicken with Cajun cream sauce
Chicken Chasseur -With mushrooms, and shallots in tarragon, white wine sauce
Chicken Marsala- Sauteed chicken breast with mushroom and shallots in a Marsala

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

wine sauce

Chimichurri Chicken -Grilled chicken marinated in olive oil, garlic, and oregano, a classic from Argentina (gf)

Grilled Chicken Provencal -Grilled breast of marinated chicken with Roma tomatoes, artichokes, and mushroom in a white wine sauce

Grilled Pesto -Chicken Sauteed Chicken Breast, topped with cherry tomatoes and a Basil Pesto sauce (gf)

\*\*Herb Chicken -Pan roasted breast with a rich herb butter sauce

Peach and Chipotle Glazed Chicken- Grilled breast with a kick of chipotle mellowed by grilled peaches and cilantro (gf)

\*\*Most Popular

#### Pork Dishes

Apricot and Bourbon Glazed Pork Loin-Roasted Pork Loin with a Peach and Chipotle Glaze

Cajun Pork Loin Roasted Pork Loin-with a Cajun Cream Sauce

\*\*Cherry Bourbon Smoked Pork loin -Applewood smoked pork loin with cherrybourbon compote

Cranberry Chipotle Pork Loin-Roasted Pork Loin with a Cranberry Chipotle Glaze

Garlic and Mustard Crusted Pork Loin- Garlic and Mustard Crusted Pork Loin with a cranberry-tarragon chutney

Herb Roasted Pork Loin-with a mushroom Demi

Kalua Pork- slow braised, shredded pork has a balance of sweet chili and pineapple served over Island Fried Rice (comes with one other side)

\*\*Most popular

#### Sídes

Baked Beans	Charro Beans
Refried Beans	Coleslaw
Grílled Vegetables	Steamed Vegetables
Maple and Brown Sugar Carrots	Steamed Broccolí
Green Beans with Bacon and Onion	Green Beans Almondine
Potato Chips	Italian Pasta Salad
Macaroní Salad	*Homestyle Mashed Potatoes
Roasted Red Potatoes	Herb Scented Rice Pilaf
Green Chili Mac and Cheese	Buttered Corn
Garden Síde Salad	*Fettucine Alfredo
*Mexícan Street Corn	*Scallop Potatoes
*Broccolí Ríce Casserole	*Loaded Mashed Potatoes
*Corn Casserole	*Green Bean Casserole
*Squash Casserole	*Zucchini Casserole

\*Premium Side (add \$1) to package price

## 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.

<u>Medium</u>: Serves 30-55 \$495, <u>Large</u>: 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 -\$85

Medium: Serves up to 35 -\$138

Large: Serves up to 50 -\$190

Add Passed Hors D'oeuvres (menu available online)

Minimums will apply

Regular Passed Hors D'oeuvre \$2.5 pp,

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

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 \$5.95-\$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.