

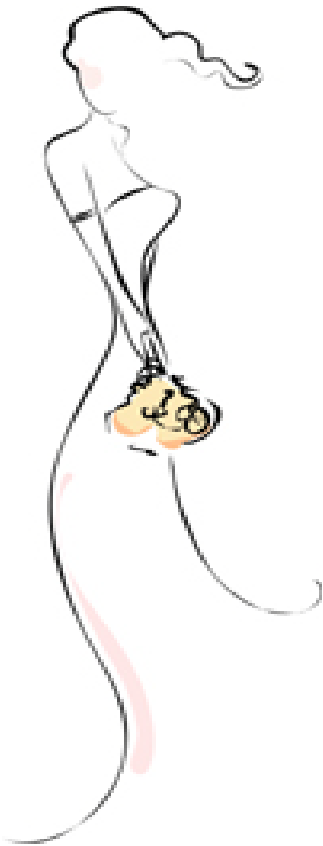


Social Event Menu

Casas Catering is a family owned and operated company with over 25 years of experience. We have the knowledge required to determine the expectations of your guests and insure a successful catered event every time.

Our goal is to provide great food and superior service with professional, friendly people, at a fair price. Casas is a full service catering and event planning company specializing in corporate, industrial and social catering needs.

Please call and talk with a Casas Event Consultant to assist with your complete event coordination. Let us put together a comprehensive proposal custom to your tastes and within your budget.



OFFERINGS

Food and Beverage Catering
Event Management and Staffing
Bar Consulting
Equipment and Linen Rental
Venue Selection
Cakes
Flowers and Decorations
Ice Carvings
Valet
Security
Photography
Video
Dance Floors
Up Lighting
Bands
DJ's
Entertainment
And More...



CASAS CATERING

CUSTOM BUFFET

STARTING AT \$15.95 PER GUEST

PRICE INCLUDES YOUR CHOICE OF ENTRÉE, TWO SIDE ITEMS, SALAD AND BREAD, CLEAR PLASTIC DISPOSABLE PLATES, CLEAR PLASTIC DISPOSABLE FORKS, KNIVES, SPOONS AND PAPER DINNER NAPKINS. BUFFET EQUIPMENT, SERVING PIECES AND BUFFET DÉCOR IS ALSO INCLUDED.

CHINA AND SILVERWARE SERVICE WITH LINEN NAPKINS STARTING AT \$6.25 PER GUEST.

GLASSWARE FOR ICED TEA AND WATER AT DINNER TABLE STARTING AT \$.65 PER GUEST.



CATERING MANAGER AND SERVICE STAFF IS IN ADDITION TO THE ABOVE PRICE AND WILL BE DETERMINED BASED ON THE TOTAL GUEST COUNT AND STYLE OF EVENT. BAR SERVICE AND BAR STAFF CAN ALSO BE PROVIDED AT AN ADDITIONAL CHARGE. ONE SERVICE STAFF IS RECOMMENDED FOR EVERY 50 GUESTS.

CUSTOM BUFFET MENU

ENTRÉE SELECTIONS

YUCATAN CHICKEN

Grilled chicken breast topped with Pineapple Salsa.

PECAN CHICKEN ROULADE

With herbs and cream cheese, rolled and coated with seasoned breadcrumbs and pecans. Served with a lemon-cream sauce.

STUFFED CHICKEN BREAST

Marinated boneless chicken breast stuffed with spinach and feta cheese. Served with a white wine, mushroom, cream sauce.

MANGO CHICKEN AND SHRIMP

(ADD 2.00 PER GUEST)

Mango glazed chicken breast topped with a grilled shrimp pico de gallo.

POLLO DEL MAR

(ADD 3.00 PER GUEST)

Marinated and grilled chicken breast stuffed with sautéed shrimp and pico de gallo and topped with a cilantro-tomato cream sauce.

FLANK STEAK

(ADD 2.00 PER GUEST)

Marinated and grilled, then sliced thick with a rich mushroom cabernet sauce.

CHIMMICHURRI STEAK

(ADD 2.00 PER GUEST)

Grilled flank steak topped with a Chimmichurri sauce.

PORK ADOBO

Thick sliced pork loin topped with a fresh Adobo sauce.

TILAPIA AND SHRIMP VERACRUZ

(ADD 2.00 PER GUEST)

Grilled tilapia, topped with our classic Veracruz sauce and shrimp.

TERIYAKI SALMON

(ADD 2.00 PER GUEST)

Fresh salmon fillet baked with a citrus-ginger teriyaki glaze.

EGGPLANT PARMESAN

Thick sliced eggplant rubbed with seasonings, breaded, and roasted to a golden brown. Topped with marinara sauce.

GRILLED PORTOBELLO

Fresh, seasoned Portobello mushrooms grilled and topped with melted cheeses.



CUSTOM BUFFET MENU

SIDE ITEMS

GARLIC-BASIL MASHED POTATOES
HERB ROASTED POTATOES
CILANTRO RICE
RICE PILAF
WILD RICE

GRILLED VEGETABLES
SAUTÉED ZUCCHINI AND SQUASH
GREEN BEANS AMANDINE
GLAZED CARROTS
STEAMED BROCCOLI

SALADS

HOUSE SALAD

Romaine and iceberg lettuce with purple cabbage, carrots, and cucumbers. Served with Ranch and Italian Dressing on the side.

CAESAR SALAD

Romaine lettuce tossed with Caesar dressing, black olives, grated parmesan cheese and seasoned croutons.



CONDITIONS

Deposits: Casas will require a 50% deposit either by cash, check or credit card to book the function, and hold the date and pricing firm. The balance will be due at the time of the event.

Taxes: State sales tax will be applied, unless entity is tax exempt in which case we will need a copy of the tax exempt certificate for our files.

Cancellations: We can accommodate cancellations and ask for as much notice as possible. If we incur costs or losses associated with the event prior to execution, we will charge only for those specific costs and refund any deposit accordingly.

Licensing and Permits: City of Houston Food Dealers permit, COH Occupancy permit as an off-premise catering operation, sales and use certificate, waste generator certificate and ServSafe certificates.

Staff Rates: Staff is quoted based on estimated hours. Any additional hours worked will be charged separately after the event.

Thank you for considering Casas Catering.



LOCATION

5519 Caplin St.
Houston, TX 77026
Phone: 713-862-2727
Fax: 713-862-4989

Check out our website:

www.casascatering.com