



2023 Corporate Catering Guide

About our Company

We are a Texas based company that travels all over the world. Our specialty is turning food into experiences that you & your guests will always cherish. Our Modern Southern style and unique flair from different cultures allows us to customize your menu just the way you want! Whether you are looking at having an intimate affair with friends, a wedding for 200 or a grand opening for 1000 people we can create the menu of your dreams.

Our clients rave about our service & our food. Our passion is not just food it's making sure that your event runs smoothly from start to finish. Let us take you through the process step by step from tasting to conception. You will be delighted with the results.



We offer packages with different levels of service so that you get exactly what you need & what you want!

Consultations & Tastings are available Tuesday- Thursday or every week by appointment. Schedule your appointment today at <https://sophisticateddelights.as.me/> & let's explore & enjoy together!

Taxes, delivery and service fees are additional. The service fee is an operating cost for things such as insurance, advertising, staff, supplies, and various sundries and ancillary operating expenses.

Partial-Service Buffet Catering

Bronze Package \$20 per person

- 1 Entrée Selections
- 2 Accompaniments
- 2 Non-Alcoholic Beverage Selections

Package includes your choice of acrylic plates, cups and flatware.

- 1 Hour of set-up
- 1 Hour of service time from our trained serving team
- 1 server for every 50 guests

Silver Package \$25 per person

- Salad with 2 dressing selections
- Bread

- 1 Entrée Selections
- 2 Accompaniments

- 2 Non-Alcoholic Beverage Selections

Package includes your choice of acrylic plates, cups and flatware.

- 1 Hour of set-up
- 1 Hour of service time from our trained serving team
- 1 server for every 50 guests

Gold Package \$30 per person

- 2 Passed Hors d'oeuvres
- 1 Entrée Selections

- 2 Accompaniments
- 2 Non-Alcoholic Beverage Selections

Package includes your choice of acrylic plates, cups and flatware.

- 1 Hour of set-up
- 2 Hours of service time from our trained serving team
- 1 server for every 50 guests

Our team will serve food and clean the buffet area during service time, table bussing can be done upon request if time is available. Additional serving time and servers are available as an upgrade to any package we offer.

Full-Service Buffet Catering

Bronze Package \$33 per person

Salad served with fresh bread.

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests in provided

Silver Package \$38 per person

2 Passed Hors d'oeuvres

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests in provided

Gold Package \$43 per person

Fruit, Vegetable, and Cheese Assortment Display

2 Hors d'oeuvres Selections

Salad or Soup Selection served with fresh bread

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests in provided

Plated Meal Service Catering

Pearl Package \$48 per person

Salad or Soup Selection served with fresh bread

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Diamond Package \$53 per person

2 Passed Hors d'oeuvres Selections

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Platinum Package \$58 per person

Fruit, Vegetable, and Cheese Assortment Display

2 Passed Hors d'oeuvres Selections Salad or Soup Selections served with fresh bread

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Additional serving time and servers are available as an upgrade to any package we offer.

Our team will serve and buss tables throughout the night.

Full-Service Cocktail Reception

Bronze Package \$31 per person

Fruit, Vegetable, and Cheese Assortment Display

4 Sophisticated Starters

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests is provided

Silver Package \$36 per person

Fruit, Vegetable, and Cheese Assortment Display

6 Sophisticated Starters

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests is provided

Gold Package \$40 per person

Fruit, Vegetable, and Cheese Assortment Display

8 Sophisticated Starters

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests is provided

Sophisticated Starters

Award Winning/As Seen on TV - \$6pp+

Southern Surprise Ball- Roasted turkey, collard greens & yams
Bayou Ball- blackened Catfish, dirty rice & Mac & cheese

- Upgrade your Fruit, vegetable cheese display to a charcuterie or grazing table for +\$4 pp
- Traditional Bruschetta (v)
- Mango Ceviche- +\$1pp
- Lamb lollipops +\$5pp
- Brie toasted crostini with caramelized onions and bacon jam
- Pecan Crusted Chicken Bites with Sweet potato pancakes with Honey Bourbon Sauce
- Pineapple Glazed Chicken Skewers
- Beef Empanadas with Chipotle aioli
- Steak and Potato Bites- mini cups of brie mashed potato topped with steak kebabs
- Traditional Shrimp Cocktail
- Baja Slider- Chicken slider with Chipotle aioli, tomato & cheese on a brioche bun +3pp
- Kale Bruschetta (vegan)
- Fried Chicken skewers w/ raspberry chipotle
- Hot Chicken Biscuit – Spicy hot chicken topped with coleslaw on a cheddar biscuit
- Artisan Meatballs- Garlic Parmesan, Thai chili, Bourbon Honey
- Artisan Stuffed Mushrooms (v)
- Chicken Tinga or Roasted Pork Shoulder quesadillas
- Crab cakes- Crab cakes with our Cajun twist +\$2 pp
- Blackened Salmon cakes +\$1pp
- Pork Boudin Stuffed Mushrooms
- Caribbean Cocktail –Jerk Shrimp with a mango habanero sauce
- Southern Dip- Cornbread, sweet potato souffle topped with (Brisket, pulled pork or mushroom)
- Botanical toast - a crostini topped with cranberry goat cheese, fresh greens and balsamic glaze (v)
- Mini Crawfish Mac & Cheese Cups + \$1pp
- Swamp sauce with grits - gf +\$2pp
- Salmon Slider w/ orange chili glaze and coleslaw +\$3pp
- Smoked Black Bean Tostada-(vegan) /gf or Jerk Chicken Tostada

Entrée Selections

Classically Curated

- Roasted lemon Chicken-Nut allergy
- Shrimp Scampi Tilapia- gf
- Pan seared Chicken with Mushroom onion cream-gf
- Whiskey Beef Tips
- Mini Pot Roast
- Pan Seared Salmon with citrus butter- gf
- Blackened Salmon with Mango Pico de Gallo with a sweet chili glaze
- Raspberry Chipotle Roasted Chicken- gf
- Blackened Pork Chop topped with Sherry Mushroom demi-glaze
- Bacon Wrapped Chicken- gf/P
- Sirloin- gf
- Tuscan Chicken-gf
- Cabernet Braised Short Ribs +\$6pp
- Bourbon Bacon wrapped filet-GF +\$8pp
- Catfish Opelousas +\$1pp
- Filet & Shrimp Scampi-GF +\$8pp

- Texas Crab Cakes- +\$4pp
- Hennessy Honey Lamb Chops +\$5pp- gf
- Cajun Stuffed Chicken stuffed with andouille sausage- GF/P----- add Swamp Sauce(shrimp & crab spinach cream) +\$2pp
- Blackened Snapper with grilled shrimp and red pepper cream +\$3pp- gf
- Pan Seared Seabass with Lump Crab & Citrus Garlic Butter- +2pp -gf
- NeverBland Dirty Purple Marinated Ribeye with Sauteed Mushrooms- gf +\$1pp
- Sundried Tomato & Spinach Stuffed Chicken with white wine cream- gf

Vegetarian

- Creole Smothered Cauliflower Rice- Vegan
- Roasted Fall Vegetable Orzo-Vegan
- Balsamic Grilled Zucchini Steak-Vegan
- Grilled Stuffed Portobello -Vegetarian
- Fried Mushroom ravioli with Kale & Garlic cream & Caramelized Onions-+\$1pp - Vegetarian
- Vegetable Plate
- Curry Jerk Mushrooms and peppers
- Jackfruit Croquette

Accompaniments

- Green beans traditional or Southern
- Zucchini & Squash Medley
- Roasted Red Potatoes
- Steamed Broccoli & Carrots
- Cheese Paprika Grits
- Seasoned Rice
- Pasta(Marinara, Roasted Garlic Alfredo. Cajun Cream)
- Wild Mushroom & Broccoli Rice Casserole
- Corn Casserole
- Peppered Leaks
- Candied Carrots
- Stir Fry Vegetables
- 5 Cheese Macaroni & Cheese
- Au gratin Potatoes
- Creamed Spinach Soufflé
- Collard Greens regular of Vegan
- Brie Mashed Potatoes
- Chard Brussel Sprouts
- Lemon Pepper Asparagus
- Rice pilaf
- Sautéed Mushrooms
- Risotto (Sun dried Tomato, Mushroom, Arugula Pesto)
- Dirty Rice
- Broccolini

Stations & Bars

Meat Carving Stations will include a trained attendant to carve meat and serve to guests

Roast Beef \$15 per person

Cajun Roasted Turkey \$15 per person

Brown Sugar Ham \$13 per person P

Prime Rib \$25 per person

Herb Roasted Sirloin \$17 per person

Beef Filet Tenderloin \$30 per person

Pork Tenderloin \$13 per person

Halal \$3 per person

Mac & Cheese Bar \$15 per person

Potato Bar \$13 per person

Pasta Bar \$15 per person

KBob Bar \$17 per person

Ramen Bar \$15 per person

Street Taco Bar \$10 per person

Cultural Selections

Sophisticated Starters

Gyro bites
Prawns & plantain +\$1pp
Jerk Chicken or Beef Patti
Beef, chicken or veg empanada
Pork or veg dumpling
Pork bao
Beef Suya
Yellow Curry Chicken Wings
Thai Chili Lamb Chops +\$5pp
Puff Puff
Teriyaki chicken skewers
Vegetarian or Chicken Samosa- a curry filled pastry (v)
Spanish chicken & potato flautas
Sticky Ribs
Cuban Pork Sandwich
Jerk Chicken or Shrimp Kbobs
Caribbean Shrimp Cocktail

Accompaniments

Cilantro Basmati Rice
Roasted Turkey Jollof Rice
Palak Paneri (Spinach with Cheese)
Lebanese Salad
Bok Choy and Cabbage

Garlic Naan
Feta & Tomato Salad
Za'atar Roasted Potatoes
Rice & Peas
Coconut Rice

Classically Curated Entrees

Beef or Lamb Vindaloo
Coconut Baked Salmon
Bicol Express
Tandoori Quail
Prawns and Steak +\$3pp
Jerk Chicken
Brown Stew Chicken
Cuban Roasted Pork
Nigerian Beef Stew
Curry Chicken or Goat (Indian or Jamaican)
Butter Chicken
Griyo
Poulet Creole - Stewed Chicken Caribbean
Snapper w/ coconut citrus butter

Plantains
Tostones
Sauteed Cabbage
Yellow Spanish Rice
Peanut & Ginger Green Beans

Salads and Soups

- House Salad- mixed greens, feta cheese, watermelon, apple, candied nuts and lime vinaigrette
- Texas Wedge- romaine, siracha ranch, peppered bacon, marinated tomato, chives & feta cheese
- Kale Apple Salad w/ Cayenne Vinaigrette
- Fall Salad- dark greens, dried cranberries, maple smoked bacon, candied nuts, pears
- Burrata Cheese and Heirloom Tomato Salad –marinated cheese and tomato
- Steak House Salad- Romaine and mixed greens, carrots, tomatoes, cucumbers, and croutons
- Spinach Salad - Spinach, gorgonzola, red onion , blackberries, walnuts, w/ lemon poppyseed dressing
- Classic Wedge Salad
- Classic Caesar Salad
- Crab and Corn Chowder +\$2pp
- Crawfish Bisque +\$2pp
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Vendor & Kid's Meals

Vendor Meals \$20

1 Entrée & 2 Sides

Kids Meals \$15

1 Entrée & 1 Side

Chicken Strips(grilled or fried)

Popcorn Chicken (grilled or fried)

Popcorn Shrimp

Spaghetti or Alfredo

Sliders

Mac & Cheese

Steak Bites

