

SOPHISTICATED DELIGHTS

Brunch



CATERING GUIDE
2023-2024

www.sophisticateddelights.com



Welcome..

We are a Texas-based company that travels all over the world. Our specialty is turning food into experiences that you and your guests will always cherish. Our Modern Southern style and unique flair from different cultures allow 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 and 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 and what you want!

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

Chef Dee

SOPHISTICATED Delights



TASTINGS

Consultations and tastings are available Tuesday-Thursday of every week by appointment.

Schedule your appointment today at <https://sophisticateddelights.as.me/> and let's explore and enjoy together!





Beverage Catering + Bar

BEVERAGE CATERING

BEER OR WINE PACKAGE
STARTING AT \$5PP FOR HOUSE OPTIONS
\$10PP FOR CRAFT OR LOCAL OPTIONS

BEER & WINE PACKAGE
\$7PP FOR HOUSE OPTIONS
\$12PP FOR CRAFT OR LOCAL

SPECIALITY COCKTAIL
STARTING AT \$5PP



BEVERAGE CATERING

HOUSE LIQUOR PACKAGE
INCLUDES HOUSE SELECTIONS OF
TEQUILA, VODKA, WHISKEY, RUM,
GIN - \$15PP

DELIGHTFUL LIQUOR PACKAGE
INCLUDES MID RANGE SELECTIONS
4 LIQUOR TYPES, 2 BEER SELECTIONS,
1 RED WINE & 1 WHITE
WINE - \$22PP

SOPHISTICATED LIQUOR PACKAGE
INCLUDES TOP SHELF SELECTIONS
6 LIQUORS, 2 RED WINES, 2 WHITE WINES,
1 CHAMPAGNE OR SPECIALTY COCKTAIL,
2 BEER SELECTIONS - \$30PP



NON ALCOHOLIC BEVERAGES

AVAILABLE FLAVORS (TEA+LEMONADE)
PEACH ,RASPBERRY, MANGO, STRAWBERRY

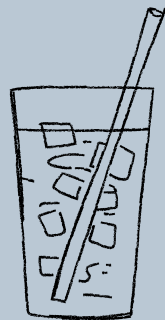
- Sweet Tea
- Unsweet Tea
- Sparkling Water
- Lemonade
- Fall Punch

RECIPE: Cranberry, raspberry, pomegranate & ginger ale

- Spring Punch

RECIPE: Mango, pineapple, club soda, grapefruit and mint

- Hot Tea
- Hot cocoa
- Coffee





Brunch Catering & Selections

Plated Entree Options

MENU

- Cajun Crab Benedict: crab and crawfish sautéed in a spicy butter sauce served atop a fried egg on French bread covered in a cayenne hollandaise sprinkled with bacon
- Traditional Eggs Benedict: Poached egg served atop Canadian bacon and English muffin covered in hollandaise
- Sautéed Shrimp and 3 Cheese Paprika Grits: Jumbo Sautéed Shrimp cooked in garlic jalapeno butter served on a bed of our cheesy grits

Plated Entree Options

MENU

- Brown Sugar Fried Chicken and Cinnamon Waffles: Marinated Chicken Wings, fried and drizzled with Spiced Honey served atop a Waffle
- Quiche: Our flaky pie crust is filled with a custard mixture. Offered 3 ways (Vegetarian, Ham & Spinach, and Black bean Chorizo)
- Spanish Breakfast: Our 24-hour marinated Cilantro Steak topped with a fried egg, served on a bed of pan-fried potatoes accompanied by fresh sliced avocado, pickled jalapeno

Lamb Chops with glazed sweet potatoes and herb polenta. +\$6pp

Buffet Entrees

MENU

- Cajun Crab Benedict: crab and crawfish sautéed in butter sauce served atop a fried egg on French bread covered in a cayenne hollandaise sprinkled with bacon
- Shrimp & Grits: Smoked gouda grits topped with andouille sausage, peppers, and blackened shrimp in a cream sauce.
- Brown Sugar Fried Chicken and Cinnamon Waffles: Marinated Chicken Wings, fried and drizzled with Spiced Honey served atop a waffle.
- Quiche: Our flaky pie crust is filled with a custard mixture. Offered 3 ways (Vegetarian, Ham & Spinach, and Black bean chorizo)
- Breakfast Meat (2 Options)

Stations & Bars

MENU

- Pancake, Waffle, or French Toast Stations: Made-to-order options for guests
- Omelet Station: Made to order. Customizable options for guests to choose from.
- Meat station (3 Selections): A variety of breakfast meats for guests to choose from (Sausage, Bacon, Turkey Bacon, Ham, Canadian Bacon & Chicken Apple Sausage)
- Pasta Bar
- Smoothie Bowl Bar
- Avocado Toast Bar

Continental Sides

MENU

- Oatmeal
- Scrambled Eggs
- Pan Fried Potatoes
- Biscuits
- Cinnamon Rolls
- Muffins
- Vegetable Delight Eggs
- Fruit Tray or Display
- Grits
- Salad (Steak House or House)
- Macaroni & Cheese
- Collard Greens
- Pasta (Marinara, Alfredo, Cajun Cream Sauce)



Catering Packages

www.sophisticateddelights.com



GOLD BUFFET

FULL-SERVICE BRUNCH CATERING INCLUSIONS

- 2 Entrée Selection
- 3 Continental Sides
- 2 Non- Alcoholic Beverages

The package includes your choice of China,
Flatware, Glassware, Linen, and 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

\$28.00
PER PERSON



DIAMOND PLATED

FULL-SERVICE BRUNCH CATERING

INCLUSIONS

- 2 Entrée Selection
- 3 Continental Sides
- 2 Non- Alcoholic Beverages

The package includes your choice of China,
Flatware, Glassware, Linen, and 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

\$35.00
PER PERSON



PEARL STATION

FULL-SERVICE BRUNCH CATERING

INCLUSIONS

- 2 Stations Selection
- 3 Continental Sides
- 2 Non- Alcoholic Beverages

The package includes your choice of China,
Flatware, Glassware, Linen, and 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

\$39.00
PER PERSON



PLATINUM STATION

FULL-SERVICE BRUNCH CATERING

INCLUSIONS

- 3 Stations Selection
- 3 Continental Sides
- 2 Non- Alcoholic Beverages

The package includes your choice of China,
Flatware, Glassware, Linen, and 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

\$45.00
PER PERSON

SOPHISTICATED DELIGHTS



Office Hours by Appointment Only
Tuesday - Thursday (Contact via phone).
10:00 AM - 7:00 PM

Tasting Hours
Tuesday - Thursday
12:00 PM - 7:00 PM

CONTACT US

713-515-5021

INFO@SOPHISTICATEDDELIGHTS.COM

www.sophisticateddelights.com