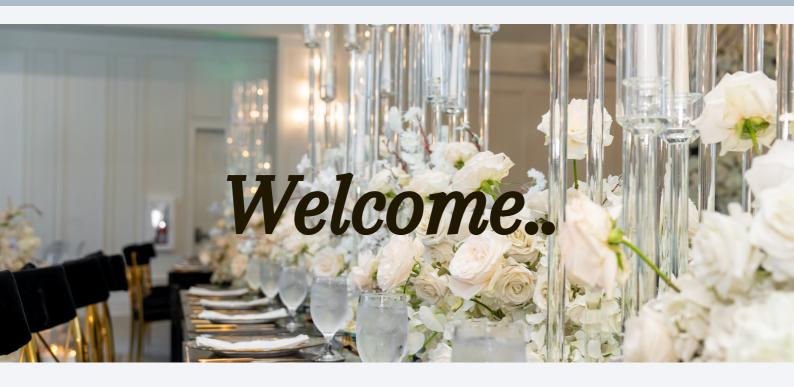
SOPHISTICATED DELIGHTS



CATERING GUIDE 2023-2024

www.sophisticateddelights.com



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.

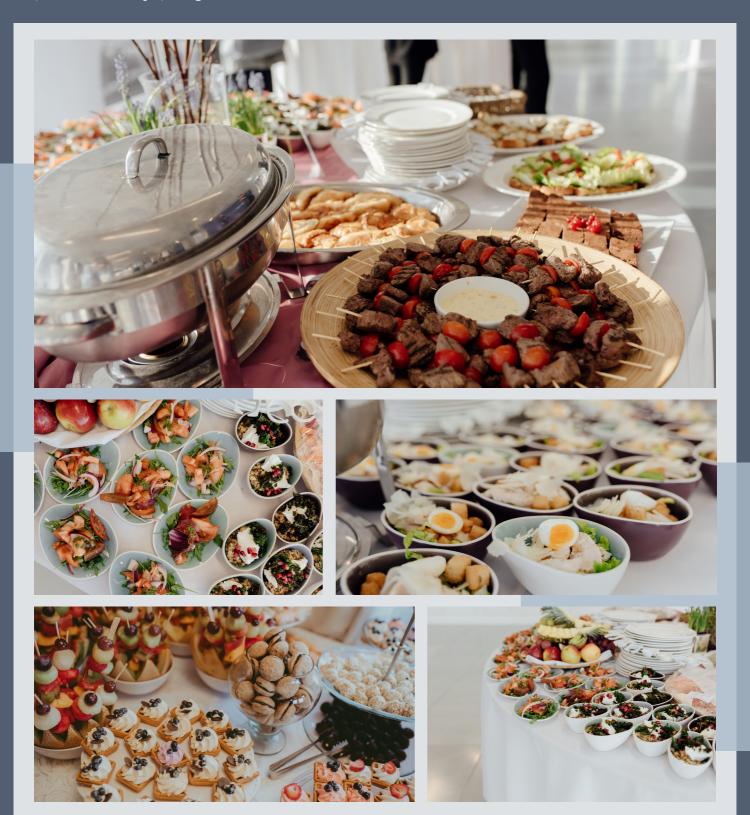
SOPHISTICATED Delights

Chef Dee

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!



NON-ALCOHOLIC BEVERAGES

- Sweet Tea
- Unsweetened Tea
- Lemonade
- Coke Products









Curated Culinary Selections

Sophisticated Starters

MENU

- Queso and Salsa with house-made chips
- Guacamole and Salsa with House Made Chips
- BBQ or Garlic Parmesan Meatballs
- Steak & Potato Bites
- Teriyaki Chicken Skewers
- Bruschetta
- Pork Dumplings
- Fried Chicken Skewers
- Beef Empanadas with Chipotle Aioli
- Jerk Chicken or Shrimp Kbobs
- Vegetarian Samosa
- Shrimp Cocktail + \$1pp

Accompaniments

MENU

- Mashed Potatoes
- Roasted Potatoes
- Traditional or Southern Green Beans
- Broccoli and Carrot Medley
- Zucchini and Squash Medley
- Stir Fry Vegetables
- Seasoned Rice
- Pasta (Marinara, Alfredo or Cajun Sauce)
- Cilantro Basmati Rice
- Macaroni & Cheese
- Dirty Rice

Entrees AMERICAN

- Sirloin Steak with Shrimp Scampi -+\$6pp
- Sirloin Steak +\$3pp
- Beef tips with Brown Whiskey Gravy
- Pan Seared Chicken with Mushrooms & Onion Cream
- Raspberry Chipotle Chicken
- Tilapia Scampi

INTERNATIONAL

- Blackened Salmon w/ Thai Chili Glaze
- Jerk Chicken
- Butter Chicken
- Beef Vindaloo
- Beef or Chicken Enchiladas

*Minimum delivery \$750

Add event setup to any package including chafers, linen, and basic decor.

Cultural Selections

ITALIAN

- Tuscan Chicken
- Tuscan Salmon
- Roasted Lemon Chicken
- Chicken Parmesan
- Spaghetti w/ Meat Sauce
- Short Ribs +\$6pp
- Shrimp Scampi
- Chicken Marsala
- Sirloin Steak +\$3pp

CAJUN

- Jambalaya
- Blackened Chicken Breasts
- Blackened Tilapia w/ Cajun Butter
- Catfish Opelousa +\$4pp
- Swamp Shrimp & Grits +\$2pp
- Blackened Pork Chop w/ Mushroom Gravy

Add event setup to any package including chafers, linen, and basic decor.

^{*}Minimum delivery \$750

SALADS

- Fall Salad
- Steak House Salad
- Cesar Salad
- House Salad

BREADS +\$2PP

- Rolls
- French Bread
- Tortillas
- Garlic Bread
- Cornbread



Catering
Packages







WHITE PACKAGE

*All packages include disposable flatware, plates, cups, and napkins. Event set-up is available with chafing and serving platters available for rent.

INCLUSIONS

- 1 Entrée Selections
- 2 Side Selections
 - 1 Non-Alcoholic
 Beverage
 Selections (Tea,
 Lemonade, or
 Coke Products)

\$15 PER PERSON







GREY PACKAGE

*All packages include disposable flatware, plates, cups, and napkins. Event set-up is available with chafing and serving platters available for rent.

INCLUSIONS

- Salad Selection
- 1 Entrée Selections
- 2 Side Selections
- 2 Non-Alcoholic
 Beverage Selections









BLACK PACKAGE

*All packages include disposable flatware, plates, cups, and napkins. Event set-up is available with chafing and serving platters available for rent.

INCLUSIONS

- Fruit, Vegetable, and Cheese Tray
- 2 Appetizers
- 2 Entrée Selections
- 2 Side Selections
- 2 Non- Alcoholic
 Beverage Selections

\$25
PER PERSON







TEAL PACKAGE

*All packages include disposable flatware, plates, cups, and napkins.

Event set-up is available with chafing and serving platters available for rent.

INCLUSIONS

- Fruit, Vegetable, and Cheese Tray
- 2 Appetizer Selections
- Salad Selection
- 2 Entrée Selections
- 2 Side Selections
- 2 Non- Alcoholic
 Beverage Selections



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