



FERAH

CATERING & EVENTS

CATERING PACKAGES

Appetizers & Hors d'Oeuvres

Bar Packages

Buffet & Plated Menus

Chef Stations & Displays

Desserts

Grab & Go

Private Events

CHEF-PREPARED, GOURMET MENUS
and Award-Winning Service

Experience you can trust.

Our team has decades of hospitality and
event expertise.

Serving Dallas-Fort Worth, Texas

ferahcatering.com

hi@ferahcatering.com

v4.6.22

Buffet & Plated Menus

50 guest minimum. Pricing Excludes tax and service charge.

Signature Buffets

The Ferah Buffet **GF** | \$25 per guest

Baby Spinach & Wild Mushroom Salad | Atom Dip, Hummus & Pita Bread | Cast Iron Chicken with Tasso Cream Sauce | Scottish Salmon with Lemon Caper Sauce | Festival Blend Rice | Fresh Herbed Veggies |

Tex-Med Taco Bar (3 Tacos per Guest) | \$22 per guest

Southwestern Caesar Salad | Flour and Corn Tortillas
Proteins: Grilled Chicken | Salmon | Gyro | Falafel
Toppings: Shaved Cheese | Diced Tomato | Pickled Red Onion | Cucumber | Arcadian Mix | Tzatziki Sauce | Chipotle Aioli |

The Border Blast **GF** | \$24 per guest

Roasted Corn Salad & Black Bean Salad | Tender Chargrilled Beef and Chicken Fajitas | Cilantro Lime Rice | Pinto Beans | Tortilla Chips | Fresh Salsa | Flour Tortillas & Corn Tortillas | Sour Cream |

Eastern Mediterranean Buffet | \$23 per guest

Greek Salad | Hummus | Tzatziki Sauce | Chicken Kebab Marinated with Middle Eastern Spices | Greek Gyros | Rice Pilaf | Pita Bread

Italian Riviera | \$23 per guest

Caesar Salad | Fresh Mozzarella Caprice | Blackened Chicken Penne Pasta | Beef Lasagna | Seasonal Roasted Vegetable Butter Toasted Breads

Southwest Fire Pit | \$23 per guest

Cole Slaw | Southwestern Potato Salad | Hickory Smoked Beef Brisket | Jalapeno Andouille Sausage | Smoked Bacon Baked Beans | Mac & Cheese

Tex-Med Taco Bar

Buffet Enhancements

Enhancements are priced per guest and designed to be added to any of the menus.

- Coca Cola® Brand Soft Drink \$1.50
- Bottled water ~per item \$1.25
- Jalapeno Cheddar Rolls (dozen) \$12
- Mashed Potatoes \$3 **V**
- Southern Grits Cake \$2.50 **V**
- House Salad \$3 **V**
- Jumbo Lump Crab Cake \$8
- Oven Roasted Brussel Sprouts \$3 **V GF**

Halal Meat is available for an additional charge.

To build your own custom menu, please contact us at hi@ferahcatering.com.

V= Vegetarian Offering

***GF:** While we offer dishes prepared without gluten, we are not a dedicated gluten-free kitchen.

Buffet & Plated Menus

50 guest minimum. Pricing Excludes tax and service charge.

Premium Buffets

Ferah Favorites | \$45 per guest

Spinach & Quinoa Salad | Roasted Garlic Hummus | Atom Dip | Charcuterie & Cheese Display | Free Range Chicken with Tasso Cream Sauce | Mediterranean Salmon with Lemon Caper Sauce | Braised Short Ribs | Oven Roasted Fingerling Potato | Crispy Brussel Sprouts with Cranberry & Goat Cheese |

Around the World Buffet | \$43 per guest

Includes Assorted Dessert Table, Seasonal Vegetables, Your choice of Rice Pilaf or Mashed Potatoes.

Salads (Select Three)

Mixed Greens with two Dressings **V GF** | Tri-Colored Pasta Salad **V** | Potato & Grain Mustard Salad | Marinated Mushrooms & Artichoke Salad **V** | Shrimp & Couscous Salad | Southwest Chicken Salad | Tomato, Mozzarella & Basil Salad **V** | Roasted Corn-Black Bean Salad **V** | Hummus **V GF** | Spicy Atom Dip **V GF** | Tzatziki **V GF** | Babaganoush **V GF**

Entrées (Select Three)

Seared Beef Shish Kebab with Wild Mushroom and Tarragon Cream Sauce **GF** | House Smoked Cajun Roasted Pork Loin with Tasso Cream Sauce **GF** | Pistachio-Crusted Chicken Breast with Sage Cream Sauce | Scottish Salmon with Lemon Caper Sauce **GF** | Smoked Chicken Rotini Pasta | Cast Iron Roasted Chicken with Tasso Cream Sauce **GF**

V= Vegetarian Offering

***GF**: While we offer dishes prepared without gluten, we are not a dedicated gluten-free kitchen.

Plated Salads + Entrees

Greek Salad **V** | \$8 per guest

Arcadian Mix | Cucumber | Tomato | Bell Pepper | Kalamata Olives | Feta

Spinach Quinoa Salad **V** | \$8 per guest

Baby Spinach | Texas Goat Cheese | Dried Cranberries | Candied Pecans | White Balsamic Vinaigrette

Caesar Salad **V** | \$8 per guest

Romaine Lettuce | Parmesan Cheese | Toasted Garlic Crostini | Smoked Sundried Tomato | Caesar

Strawberry Field Greens **V GF** | \$9 per guest

Baby Spinach | Red Romaine | Candied Pecan | Sliced Strawberries | Fresh Mozzarella | Balsamic |

Heirloom Tomato and Buffalo Mozzarella **V GF** | \$10 per guest

California Greens | Sliced Heirloom Tomato | Fresh Basil Aioli | Balsamic Glaze

Mediterranean Chicken **GF** | \$17 per guest

Stuffed with Sundried Tomatoes, Feta Cheese, and Spinach | Chardonnay Basil Cream | Cranberry Almond Wild Rice | Seasonal Harvest Vegetables

Cast Iron Roasted Chicken **GF** | \$17 per guest

6 oz. Seared Chicken Breast | Tasso Cream Sauce | Rice Pilaf | Chef Selection of Baby Vegetables

Greek Gyro Platter | \$18 per guest

Thin Sliced Gyro Meat | Rice Pilaf | Seasonal Vegetable | Pita Bread

Petite Filet Mignon | \$32 per guest

Shallots & Wild Mushroom | Demi Glace | Roasted Fingerling Potatoes | Grilled Asparagus | Carrots

Braised Short Ribs | \$25 per guest

Braised Beef Short Rib | Roasted Fingerling Potato | Brussel Sprouts | Carrot Puree

Mediterranean Salmon | \$21 per guest

Tri-Color CousCous | Asparagus | Lemon Caper Sauce