

FERAH
CATERING & EVENTS

CATERING PACKAGES

(For Groups 50+)



**SPECIALIZING IN INTERNATIONAL, FUSION CUISINES, &
AMERICAN CLASSICS**

Experience you can trust.

Our team has decades of hospitality and event expertise.

Catering packages include:

- A dedicated catering concierge, who will work with you throughout the planning process.
- Full Buffet Service including upscale buffet equipment, table bussing, and catering clean up.
- Custom Chef Tasting & Menu Planning Meeting at Ferah Tex-Med Kitchen* in Southlake for up to four guests at our restaurant. When you book with us, the \$200 custom tasting fee will be credited towards your catering package.

Full-Service Add-Ons

- Plated meals: \$5 additional per guest
- Upscale disposable plates, cutlery, and paper napkins: \$5 per guest
- China plates, glassware, silverware, and white linen napkin rental: \$10 per guest
- Serving Staff for \$50/hour per server

[Click here to view photos of our delicious cuisine!](#)

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Beverage Service & Breaks

Ask about our gluten-free friendly options and other specialty menus.*

AM Break Snacks

- **Fresh Whole Fruit** | \$25 per dozen
- **Granola Bars** | \$2 each
- **Blueberry Muffins** | \$36 per dozen
- **Protein Bars** \$3 each
- **Fruit & Yogurt Parfaits** | \$4 each
- **Dry Fruit and Nut Trail Mix Station** | \$8 per guest
- **Assorted Cheese and Cracker Display** | \$6 per guest

PM Break Snacks

- **Fresh Whole Fruit** | \$25 per dozen
- **Chocolate Chip Cookies** | \$36 per dozen
- **Brownies** | \$36 per dozen
- **Lemon Bars** | \$36 per dozen
- **Assorted Bagged Chips** | \$2 each
- **Warm Pretzels** | \$36 per dozen
- **Hummus & Veggie Crudité Shooter** | \$5 each
- **Petite Deli Sandwich Sliders** | \$48 per dozen
- **Assorted Cheese & Charcuterie Display** | \$8 per guest

Beverages

- **Ice Water Station** | \$2 per guest
- **Fresh Fruit-Infused Water** | \$3 per guest
- **Bottled Water** | \$1 bottle
- **Lemonade Station** | \$40 per gallon
- **Iced Tea Station** | \$30 per gallon
- **Assorted Canned Sodas** | \$2 each
- **Coffee Station** | \$50 per gallon

Boxed Options | \$20 per guest

Pricing does not include servers, tax, and gratuity. 50 guest minimum.

Select an Entree & Side

Entrees

Spinach Quinoa Salad **V GF**

Spinach | Candied Pecan | Goat Cheese | Dried Cranberries | White Balsamic Vinaigrette

Add Chicken \$5 | Shrimp \$6 | Salmon \$7

Greek Salad **V GF**

Bibb Lettuce Mix | Cucumber | Red Onion | Feta Cheese | Grape Tomato | Kalamata Olives | Greek Salad Dressing.

Add Chicken +\$5 | Shrimp +\$6 | Salmon +\$7

Southwestern Chicken Salad

Bibb Lettuce Mix | Black Bean and Corn Salsa | Herb Chicken Breast | Grape Tomato | Monterey Jack Cheese |

Corn Tortilla Strips | Chipotle Buttermilk Dressing

Smoked Turkey Wrap

Sliced Turkey | Roasted Peppers | Mixed Greens | Swiss Cheese | Dijon Mustard Aioli | Flour Tortilla

Cranberry & Roasted Almond Chicken Salad Sandwich

Grilled Chicken | Grapes | Roasted Almond | Celery | Dried Cranberries Boston Lettuce | Brioche Bun

Italian Sub Sandwich

Cappicola Ham | Prosciutto | Salami | Cheddar Cheese | Lettuce | Tomato | Brioche Bun | Sundried Tomato Aioli

Grilled Vegetable Sandwich

Portobello | Zucchini | Yellow Squash | Sweet Onion | Eggplant | Tomato | Fresh Mozzarella Basil Pesto Aioli

(contains nuts) **V**

Sides

Bag of Chips | Whole Fruit | Hummus and Pita | Vegetarian Pasta Salad

V= Vegetarian **GF**= Gluten-free friendly option*

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

Specialty Boxed Meals

Texas Charcuterie Snack Box | +\$10 per box

A selection of international and domestic cheese and cured meats. Served with candied pecan, dried fruit, chocolate, and herbed crostini. Contains nuts. One serving.

Veggie Snack Box | +\$8 per box

A selection of raw vegetable crudité and pita bread, served with your choice of two dips: Hummus, Spicy Atom Dip, Tzatziki, Charred Salsa, or Babaganoush.

Buffet Packages

Pricing does not include servers, tax, and gratuity. 50 guest minimum.

1. *SELECT YOUR PACKAGE*
2. *SELECT YOUR CUISINE(S) AND DISHE(S)*

PACKAGES

- 1 appetizer, 1 entrée, 1 side | \$20 per guest
- 1 appetizer, 2 entrees, 1 side | \$25 per guest
- 2 appetizers, 2 entrees, 2 sides | \$30 per guest
- 2 appetizers, 3 entrees, 2 sides | \$35 per guest
- 3 appetizers, 3 entrees, 3 sides | \$40 per guest

Explore our Cuisines on Pages 7-11

See us in Action

[View our Gallery](#)

Our Cuisines | Smokehouse BBQ

Entrees

- Hickory Smoked Sliced Beef Brisket
- Hickory Smoked Chopped Beef Brisket
- Smoked Boneless Beef Ribs
+\$4/guest
- Chipotle-Glazed Meatloaf
- Pulled Pork
- Smoked Baby Back Pork Ribs
- Bourbon-Glazed Pork Loin
- Jalapeño Andouille Pork Sausage
- Chipotle BBQ Chicken Breast
- Honey BBQ Baked Chicken Breast
- Baked Chicken Legs with Chipotle BBQ Sauce
- Cedar Plank Grilled Salmon with Habanero Cream Sauce
+\$2/guest
- Bacon-Wrapped Shrimp with Chipotle BBQ Cream Sauce
+\$3/guest
- Hickory-Smoked Turkey with Maple Cream Sauce

Carving Station

Enhance your event with a carving station where a Chef will hand-carve the protein of your choice. Add \$250.

Appetizers

- Mac & Cheese Bite with Smoked Gouda & Bacon
- Chipotle BBQ Meatball
- Bacon-Wrapped Shrimp & Chipotle BBQ Sauce
+\$3/guest

Sides

- Texas Baked Beans with Applewood Bacon
- Smoked Cheddar Mac N Cheese ✓
- Cheddar Mashed Potatoes ✓
- Green Beans ✓
- Corn on the Cob ✓
- Cheesy Grits ✓
- Texas Cornbread ✓
- Desserts: Bread Pudding | Banana Pudding | Pecan Pie

Salads

- Garden Salad with Ranch ✓
- Coleslaw ✓
- Potato Salad ✓
- Macaroni Salad ✓
- Pasta Salad

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Our Cuisines | Southern Comforts

Entrees

- Roasted Chicken with Tasso Cream Sauce
- Maple Bourbon Chicken
- Southern Baked Chicken
- BBQ Chicken
- Prosciutto-Wrapped Chicken with Tasso Cream Sauce
- Chicken Fried Chicken
- Buffalo Chicken Wrap
- Buffalo Chicken Sandwich
- Monterey Jack Chicken Wrap
- Southern Meatloaf
- Burger (Assorted Toppings)
- BBQ Brisket Sandwich
- Black Bean Burgers ✓
- Filet Mignon (6oz) +\$5/guest
- Prime Rib +\$5/guest
- Braised Beef Short Rib +\$5/guest
- Creole Shrimp Penne Pasta +\$3/guest
- Shrimp & Grits +\$2/guest
- Roasted Pork Loin
- Andouille Pork Sausage

Appetizers

- Southern Cheesy Arancini ✓
- Chicken & Waffle Bites with Maple Glaze
- Maple Pecan-Crusted Chicken Skewers with Honey Dijon
- Mini Corn Dogs with Creole Mustard Aioli

Salads

- Garden Salad ✓
- Strawberry Fields Green Salad ✓
- Potato Salad ✓
- Macaroni Salad
- Coleslaw ✓

Sides

- Grilled Vegetable Medley ✓
- Green Beans ✓
- Baked Beans
- Garlic Mashed Potatoes ✓
- Cheddar Mashed Potatoes ✓
- Roasted Potatoes ✓
- Mac N Cheese ✓
- Sweet Potato Hash ✓

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Our Cuisines | Tex-Mex

Entrees

- Chicken Fajitas
- Chicken Asado
- Avocado Lime Chicken
- Chicken Tacos
- Chicken Tamales
- Chicken Enchiladas
- Beef Tamales
- Brisket Tacos
- Beef Fajitas
- Beef Taco Salad
- Bean and Cheese Tamales ✓
- Cheese Enchiladas ✓
- Bean Enchiladas ✓
- Veggie Enchiladas ✓
- Pulled Pork Tacos

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Appetizers + Sides

- Chicken Flautas with Cilantro Crema
- Southwestern Eggrolls ✓
- Tortillas Chips ✓
- Charred Salsa ✓
- Guacamole ✓
- Black Beans ✓
- Ranchero Beans
- Refried Beans
- Mexican Street Corn ✓
- Queso ✓
- Fiesta Rice ✓
- Cilantro Lime Rice ✓

Salads

- Roasted Corn and Black Bean Salad ✓
- Southwestern Caesar Salad
- Avocado Tortilla Salad ✓
- Garden Salad with Chipotle Ranch ✓

Guacamole Action Station

Enhance your event with an action station where a Chef will hand-mix fresh guacamole using a molcajete. Served with tortilla chips. Add \$5/guest.



Our Cuisines | Italian + Mediterranean

Entrees

- Chicken Piccata
- Chicken Parmesan
- Chicken with Basil Cream Chardonnay Sauce
- Chicken Shish Kebab
- Herb-Baked Chicken
- Mediterranean Smothered Chicken
- Chicken Alfredo
- Meatballs
- Meat Lasagna
- Braised Beef Short Rib +\$3/guest
- Greek Gyro
- Beef Shish Kebab
- Braised Leg of Lamb +\$3/guest
- Mediterranean Salmon with Lemon Caper Sauce
- Seafood Penne Pasta with Basil Cream Chardonnay Sauce +\$2/guest
- Shrimp Scampi +\$2/guest
- Veggie Lasagna ✓
- Penne Marinara ✓
- Cheese Ravioli ✓
- Risotto ✓

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Appetizers

- Bacon-Wrapped Stuffed Dates with Goat Cheese & Chipotle Aioli
- Bruschetta of Fresh Mozzarella & Heirloom Tomatoes ✓
- Manchego Cheese Shooter with Kalamata Olives, Fresh Herbs & Olive Oil ✓
- Roasted Garlic Hummus Shooter & Vegetable Crudites ✓
- Spanakopita with Greek Tzatziki Sauce ✓
- Chickpea Falafel with Tzatziki Sauce ✓

Sides

- Mediterranean Cous Cous ✓
- Orzo ✓
- Rice Pilaf ✓
- Festival Blend Rice ✓
- Roasted Potatoes ✓
- Garlic Mashed Potatoes ✓
- Grilled Vegetable Medley ✓
- Green Beans ✓
- Grilled Eggplant ✓
- Italian Roasted Bell Peppers & Onions ✓
- Side of Penne Pasta with Marinara Sauce ✓
- Side of Linguine with Alfredo Sauce ✓

Salads

- Greek Salad ✓
- Caesar Salad
- Spinach Quinoa Salad ✓
- Tomato Caprese Salad ✓



Our Cuisines | Indian + South Asian

Entrees

- Chicken Shish Kebab with Raita Sauce
- Butter Chicken
- Chicken Tikka Masala
- Chicken Shawarma with Roasted Garlic Aioli
- Tandoori Mixed Grill (Lamb, Chicken, & Salmon) +\$4/guest
- Vegetable Curry ✓
- Falafel with Raita Sauce ✓
- Palak Paneer ✓
- Mattar Paneer ✓
- Paneer Tikka Masala ✓
- Creamy Vegetable Korma ✓
- Coconut Salmon Curry +\$3/guest
- Lamb Curry +\$3/guest
- Fish Curry
- Seafood Masala +\$4/guest

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Chef Sanjay's Specialties

Ask for our menu of Chef Sanjay's specialty dishes. Featuring a variety of Gujarati favorites.

Appetizers + Salads

- Vegetable Pakora ✓
- Potato Samosa ✓
- Spinach, Cheese + Paneer Puff ✓
- Kathi Roll ✓
- Kachumber Salad ✓

Sides

- Rice Pilaf with Orzo ✓
- Cast Iron Roasted Potatoes ✓
- Biryani ✓ (Chicken + \$2/guest, Goat or Lamb + \$4/guest)
- Saffron Basmati Rice ✓
- Naan Bread ✓
- Grilled Pita Bread ✓
- Mint Chutney ✓
- Mango Chutney ✓
- Tamarind Chutney ✓

