



GRADUATION PARTY BUFFETS

Prices start at \$20/guest and exclude tax and delivery OR full-service charge. 25 guest minimum. Beverages, plates, silverware, glassware and linen napkin rentals are available for an additional charge. See our full menu, bar packages, and services at ferahcatering.com/menus.

Request a custom quote: hi@ferahcatering.com

Ask about our specialty menus including vegetarian options, Halal, gluten-free friendly dishes etc.

Create-Your-Own Buffets

Tex-Mex Menu - \$20 per guest

Choose 1 Salad:

- Southwestern Caesar Salad with Chipotle Caesar Dressing
- Black Bean & Grilled Corn Salad with arcadian mix, diced tomato, shredded cheese
- Garden Green Salad with Ranch

Choose 1 Entrée (each additional entrée \$5 per person):

- Chicken Fajita (6oz of meat per guest, comes with flour & corn tortillas, shredded cheese, salsa & sour cream)
- Beef Fajita (4oz of meat per guest, comes with flour & corn tortillas, shredded cheese, salsa & sour cream)
- Chicken Enchiladas (2 per guest)
- Cheese Enchiladas (2 per guest)
- Beef Tamales (2 per guest)
- Chicken Tamales (2 per guest)
- Chipotle-Glazed Chicken (6oz per guest)

Choose 2 Sides (each additional side for \$3 per person):

- Cilantro Lime Rice
- Mexican Rice
- Corn Polenta
- Roasted Veggies
- Refried beans
- Jalapeno Bacon Pinto Beans
- Black Bean Stew
- Veggie Fajitas
- Chips & Salsa

Italian Menu - \$20 per guest

Choose 1 Salad:

- Caesar Salad with parmesan, croutons, and Caesar dressing
- Garden Salad with Italian dressing
- Pasta Salad

Choose 2 Dishes (each additional dish is \$5 per person), comes with garlic bread:

- Chicken Marsala (6oz per guest)
- Chicken Piccata (6oz per guest)
- Creamy Garlic Parmesan Chicken (6oz per guest)
- Pan-Seared Chicken with Basil Cream Chardonnay sauce (6oz per guest)
- Chicken Thigh with Tuscan cream sauce (6oz per guest)
- Blackened Chicken Penne Pasta
- Chicken Penne Alfredo
- Farfalle Bolognese Pasta
- Vegetable Lasagna
- Meat Lover's Lasagna
- Cheese Ravioli
- Italian Meatballs with marinara sauce (4oz per guest)
- Baked Tilapia with tomato coulis sauce (6oz per guest)
- Italian Sausage with caramelized onion (6oz per guest)
- Oven-Roasted seasonal veggies

BBQ Smokehouse Menu- \$20 per guest

Choose 1 Salad:

- Garden Salad
- Potato Salad
- Cole Slaw
- Macaroni Salad

Choose 1 Entrée (each additional entrée is \$5 per person):

- Hickory Smoked Beef Brisket (4oz per guest)
- Chopped Beef Brisket Sliders (2 per guest)
- Pulled Pork Sliders (2 per guest)
- BBQ Baked Chicken Legs (6oz per guest)
- Pulled Chicken Sliders (2 per guest)
- Baby Back Ribs (3 ribs per guest)

FERAH

CATERING & EVENTS

- Hickory-Smoked Roasted Pork Loin (6oz per guest)
- Mesquite-Smoked Turkey Breast with Sage Cream Sauce (6oz per guest)
- Pit Ham with Bourbon Cream Sauce (6oz per guest)
- Smoked Andouille Sausage with caramelized onion (6oz per guest)

Choose 2 Sides (each additional side is \$3 per person):

- Baked Beans
- Corn on the Cob
- Baked Beans
- Corn Bread
- Mac & Cheese
- Baked Baby Potatoes
- Smoked Cheddar Mashed Potatoes

Southern Comforts Menu- \$20 per guest

Choose 1 Salad:

- Iceberg Wedge Salad with bleu cheese dressing
- Garden Salad with ranch dressing
- Caesar Salad

Choose 1 Entrée (each additional entrée is \$5 per person):

- Blackened Chicken with Tasso cream sauce (6oz per guest)
- Pan-Seared Chicken Breast with demi-glace sauce (6oz per guest)
- Fresh Herb-Marinaded Chicken Thigh with sage cream sauce (6oz per guest)
- Chicken Fried Chicken with country gravy (6oz per guest)
- Classic Meatloaf (4oz per guest)
- Shrimp & Grits (4oz per guest)
- Baked Salmon with lemon caper sauce (4oz per guest)
- Blackened Tilapia with Tasso cream sauce (4oz per guest)

Choose 2 Sides (each additional side is \$3 per person):

- Garlic Mashed Potatoes
- Oven-Roasted Red Potatoes
- Festival Blend Rice
- Herb-Roasted Green Beans
- Mac & Cheese
- Penne Pasta with Marinara Sauce
- Vegetable Medley
- Steamed Broccoli with Butter Cream

Chef Creation Buffets - \$25 per guest

Fajita Party

Black Bean & Corn Salad | Chicken & Beef Fajitas | Mexican Rice | Baked Pinto Beans | Chips & Salsa | Corn & Flour tortilla | Sour Cream | Shredded Cheese

South of the Border

Southwestern Caesar Salad | Chicken Enchiladas | Beef Tamales | Cilantro Lime Rice | Refried Beans | Chips & Salsa

Taco Trio Buffet

Garden Salad | Carne Asada | Chicken Tinga | White Fish | Corn & Flour Tortillas | Shredded Lettuce | Charred Salsa | Sour Cream | Shredded Mexican Cheese | Mexican Rice | Refried Beans

Italian Riviera Buffet

Classic Caesar Salad | Garden Pasta Salad | Beef Lasagna | Chicken Penne Pasta | Garlic Bread | Vegetable Medley

Italian Classics

Garden Salad | Cheese Ravioli | Baked Ziti Pasta Bolognese | Vegetable Medley | Garlic Bread

Big D Burger Buffet

Garden Salad | Potato Salad | Handmade Burger Patty | Grilled Chicken Breast | Brioche Bun | Chef Selection of Aiolis | Lettuce | Tomato | Pickled Onion

Comfort Classics

Green Salad | Texas Caviar Salad | Fried Chicken with Old Fashioned Gravy | Mashed Potatoes | Green Bean Medley | Dinner Roll & Butter

BBQ Buffet

Cole Slaw | Potato Salad | Smoked Brisket | Andouille Sausage with Caramelized Onions | Mac & Cheese | Pinto Beans | Dinner Roll

Eastern Mediterranean Buffet

Greek Salad with Lemon Oil Dressing | Hummus | Tzatziki Sauce | Chicken Kebab Marinated with Middle Eastern Spices | Greek Gyro | Rice Pilaf with Orzo | Pita Bread

Veggie Lovers Buffet (Vegetarian)

Green Salad | Hummus | Spicy Atom Dip | Raita Sauce | Paneer Tikka Masala | Vegetable Curry | Vegetable Biryani | Plain Naan | Samosas | Mint Chutney | Tamarind Chutney

East Meets West Buffet

Southwest Salad | Spicy Atom Dip | Blackened Salmon with Tasso Cream Sauce | Bourbon and Honey-Roasted Chicken Breast with Ancho Chili Sauce | Festival Blend Rice | Veggie Medley