

FERAH

CATERING & EVENTS

WEDDING PACKAGES



the Knot
**Best of
Weddings**
2024

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

Chef-Owned Catering & Bar Services

hi@ferahcatering.com

v2.1.24

Experience you can trust.

Our team has decades of hospitality and event expertise.

Wedding packages include:

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

Full-Service Add-Ons

- Plated meals: \$5 additional per guest
- Upscale disposable plates, cutlery, and paper napkins: \$5 per guest
- Porcelain plates, glassware, silverware, and white linen napkin rental: \$10 per guest
- Bartending and Bar Packages (page 10)
- Beverage Station: Ice Water (\$2/guest), Iced Tea (\$3/guest), Lemonade (\$3/guest), and Sodas (\$4/guest)

***Book a custom menu tasting & receive a \$200 credit toward your package!**

Upscale Disposables

Enhance your event with our elegant and budget-friendly gold-tone upscale disposable plates, cutlery, and paper napkins. \$5 per guest.



Porcelain plates, silverware, and white linen napkin rentals are available for \$10 per guest.

Wedding Packages

Pricing includes serving staff and reflects buffet service with an option to upgrade to a plated meal. Pricing does not include tax and 24% gratuity.

1. Select your package 2. Select your cuisine(s) and dish(es) for each category

Let's Get Married

\$35 per guest

Select:

- 1 Appetizer
- 1 Salad
- 1 Protein
- 2 Sides

Includes serving staff.

Signature

\$45 per guest

Select:

- 2 Appetizers
- 1 Salad
- 2 Proteins
- 2 Sides

Includes serving staff

Elevate

\$55 per guest

Select:

- 3 Appetizers
- 1 Salad
- 2 Proteins
- 3 Sides

Includes serving staff.

Exquisite

\$75 per guest

Select:

- 4 Appetizers
- 2 Salads
- 3 Proteins
- 3 Sides

Includes serving staff.

Smokehouse BBQ

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

1. Select your catering package 2. Select your cuisine(s) and dish(es) for each category

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.

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

Appetizers + Salads + Sides

- Mac & Cheese Bite with Smoked Gouda & Bacon
- Chipotle BBQ Meatball
- Bacon-Wrapped Shrimp & Chipotle BBQ Sauce +\$3/guest
- Garden Salad with Ranch ✓
- Coleslaw ✓
- Potato Salad ✓
- Macaroni Salad ✓
- Pasta Salad
- 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



Southern Comforts

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

1. Select your catering package 2. Select your cuisine(s) and dish(es) for each category

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 + Salads + Sides

- Southern Cheesy Arancini ✓
- Chicken & Waffle Bites with Maple Glaze
- Maple Pecan-Crusted Chicken Skewers with Honey Dijon Sauce
- Mini Corn Dogs with Creole Mustard Aioli
- Garden Salad ✓
- Strawberry Fields Green Salad ✓
- Potato Salad ✓
- Macaroni Salad
- Coleslaw ✓
- 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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v10.18.23

Tex-Mex

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

1. Select your catering package 2. Select your cuisine(s) and dish(es) for each category

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

Appetizers + Salads + Sides

- Chicken Flautas with Cilantro Crema
- Southwestern Eggrolls ✓
- Roasted Corn and Black Bean Salad ✓
- Southwestern Caesar Salad
- Avocado Tortilla Salad ✓
- Garden Salad with Chipotle Ranch ✓
- Tortillas Chips ✓
- Charred Salsa ✓
- Guacamole ✓
- Black Beans ✓
- Ranchero Beans
- Refried Beans
- Mexican Street Corn ✓
- Queso ✓
- Fiesta Rice ✓
- Cilantro Lime Rice ✓

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.



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Italian + Mediterranean

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

1. Select your catering package 2. Select your cuisine(s) and dish(es) for each category

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 ✓

Appetizers + Salads + Sides

- 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 ✓
- Greek Salad ✓
- Caesar Salad
- Spinach Quinoa Salad ✓
- Tomato Caprese Salad ✓
- 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 or Linguine with Alfredo Sauce ✓

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Indian + South Asian

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

1. Select your catering package 2. Select your cuisine(s) and dish(es) for each category

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

Chef Sanjay's Specialties

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

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Appetizers + Salads + Sides

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



Dessert Bar + Coffee Station

Pricing excludes tax + service charge.

\$18 per guest

Select 5 Mini Desserts:

Chocolate Cake
Strawberry Cake
Vanilla Cake
Original Cheesecake
Caramel Cheesecake
Raspberry Cheesecake
Berry Tartlet
Lemon Bars

\$6 per guest

Hot Coffee
Cream
Sugar
Sugar-Free Sweetener
Selection of Flavored Syrups
Disposable Coffee Cups
Add Hot Tea for \$2/guest

**Texas Shaped
Chocolate Cake**

\$7 per piece

**Handmade
Baklava**

\$24 per dozen

**French
Macarons**

\$36 per dozen

Kids' Meals

Yes, we offer delicious options for mini foodies! \$15 per child.

PENNE PASTA WITH MARINARA & PARMESAN

CHICKEN TENDERS & CHIPS

GRILLED CHICKEN, VEGGIES, & RICE

GREEK GYRO, VEGGIES, & RICE

CHEESEBURGER & CHIPS

Bar Packages

Pricing excludes tax + service charge.

BEER & WINE

Beer & Wine Service

\$10/hour per guest

Two kinds of bottled beer, two red wines, and two white wines.

Champagne Toast

\$6 per guest

One glass for toasting.

MIXER ONLY PACKAGE

Some venues allow clients to supply their own alcohol. Ferah will provide bar supplies and mixers starting at \$8/guest.

COCKTAILS & FULL BAR

Open Bar Package

\$14/hour
per guest

Two beer options, one red wine and one white wine. Liquors listed below. Includes ice and mixers.

Bottle Service

750 ml Tito's Vodka with mixers	\$150 per bottle
750 ml TX Whisky with mixers	\$170 per bottle
750 ml Bombay Gin with mixers	\$150 per bottle
750 ml Bacardi Rum with mixers	\$150 per bottle
Other liquors available upon request.	

BEVERAGES BY THE GALLON

Approx. 20 servings per gallon. Ask about our seasonal flavors & mocktails!

Margaritas	\$140
Mojitos	\$140
Chef's Sangria	\$140
Mimosas	\$65

TABC-Certified Bartenders: \$75 per hour per bartender.