

FERAH

CATERING & EVENTS

Buffet + Plated Packages



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

[Click here to view our menu photos](#)

[**hi@ferahcatering.com**](mailto:hi@ferahcatering.com)

v9.7.26

Buffet Packages

Pricing does not include servers, tax, and service charges | 50 guest minimum

STEP 1 | SELECT YOUR PACKAGE

STEP 2 | SELECT YOUR DISH(ES) FOR EACH CATEGORY

Package 1 for \$20/guest: 1 salad, 1 entrée, 1 side

Package 2 for \$25/guest: 1 salad, 1 entree, 2 sides

Package 3 for \$30/guest: 1 salad, 2 entrees, 2 sides

Package 4 for \$35/guest: 1 salad, 3 entrees, 2 sides

Package 5 for \$45/guest: 1 salad, 3 entrees, 3 sides

Appetizers are available for an additional charge, priced per piece.

Custom Packages Available

[Click here to request a quote!](#)

Plated Packages

Pricing does not include servers, tax, and service charges.

BASE PRICE | \$32

What's included?

- **1 Preset Salad** | Per Place Setting
- **1 Entree** | Per Plate
- **2 Sides** | Per Plate
- **Guest Pre-Selection** | Offer up to three entrée choices with RSVP

ADD ONS | ENHANCE YOUR EVENT

Passed Appetizers

- Choose from our appetizer menu
- Recommended: 3–5 pieces per guest, per hour
- Priced per piece

DUO Entree

- Treat every guest to two premium proteins on one plate.
- Starting at +\$7 per guest

Additional Sides

- Add another signature side to complete the meal.
- Starting at +\$3 per guest. Max of three sides.

Experience you can trust.

Our team has decades of hospitality and event expertise.

Ferah Offers:

- A dedicated catering concierge, who will work with you throughout the planning process.
- Delivery only orders or full-service options.
- Full 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:

- Upscale disposable plates, cutlery, and paper napkins: \$5 per guest
- Porcelain plates, glassware, silverware, and white linen napkin rentals starting at \$8 per guest
- Beverage Station: Ice water, iced tea, lemonade, assorted canned sodas.
- TABC-Certified Bartenders and Bar Packages

[Click here to request a custom tasting appointment](#)

Cuisines | Italian + Mediterranean

Entrees

- Chicken Piccata
- Chicken Parmesan
- Chicken with Basil Cream Chardonnay Sauce GF
- Chicken Shish Kebab GF
- Herb-Baked Chicken GF
- Mediterranean Smothered Chicken GF
- Chicken Alfredo
- Meatballs
- Meat Lasagna
- Braised Beef Short Rib +\$6/guest
- Greek Gyro
- Beef Shish Kebab GF +\$2/guest
- Braised Leg of Lamb +\$3/guest GF
- Mediterranean Salmon with Lemon Caper Sauce GF
- Seafood Penne Pasta with Basil Cream Chardonnay Sauce +\$2/guest
- Shrimp Scampi +\$2/guest
- Veggie Lasagna V
- Penne Marinara V
- Cheese Ravioli V
- Risotto V GF

Appetizers

- Bacon-Wrapped Stuffed Dates with Goat Cheese & Chipotle Aioli GF
- Bruschetta of Fresh Mozzarella & Heirloom Tomatoes V
- Fried Goat Cheese & Pomegranate Molasses V C+
- Roasted Garlic Hummus Shooter & Vegetable Crudites V GF
- Spanakopita with Greek Tzatziki Sauce V
- Chickpea Falafel with Tzatziki Sauce V GF

Sides

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

Salads

- Greek Salad V GF
- Caesar Salad
- Spinach Quinoa Salad V GF
- Tomato Caprese Salad V GF

V= Vegetarian | GF= Gluten-Free Friendly |
C+ Contains Nuts *While we offer items prepared without gluten, we are not a dedicated gluten-free kitchen.



Cuisines | Tex-Mex

Entrees

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

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Appetizers + Sides

- Chicken Flautas with Cilantro Crema
- Mini Chicken Quesadillas
- Brisket Nacho Bite GF
- Charred Salsa & Tortillas Chips V GF
- Guacamole V GF
- Black Beans V GF
- Ranchero Beans GF
- Refried Beans GF
- Mexican Street Corn Shooter V GF
- Queso V GF
- Fiesta Rice V GF
- Cilantro Lime Rice V GF

Salads

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

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 \$7/guest.



Cuisines | Smokehouse BBQ

Entrees

- Hickory Smoked Sliced Beef Brisket +\$2/guest GF
- Hickory Smoked Chopped Beef Brisket GF
- Smoked Boneless Beef Ribs +\$4/guest GF
- Chipotle-Glazed Meatloaf
- Pulled Pork GF
- Smoked Baby Back Pork Ribs GF
- Bourbon-Glazed Pork Loin GF
- Jalapeño Andouille Pork Sausage
- Chipotle BBQ Chicken Breast GF
- Honey BBQ Baked Chicken Breast GF
- Baked Chicken Legs with Chipotle BBQ Sauce GF
- Cedar Plank Grilled Salmon with Habanero Cream Sauce +\$2/guest GF
- Bacon-Wrapped Shrimp with Chipotle BBQ Cream Sauce +\$3/guest GF
- 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 +\$1/guest GF

Sides

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

Salads

- Garden Salad with Ranch V
- Coleslaw V GF
- Potato Salad V GF
- Macaroni Salad V
- Pasta Salad

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Cuisines | Southern Comforts

Entrees

- Roasted Chicken with Tasso Cream Sauce GF
- Maple Bourbon Chicken GF
- Southern Baked Chicken
- BBQ Chicken GF
- Prosciutto-Wrapped Chicken with Tasso Cream Sauce GF
- Chicken Fried Chicken
- Buffalo Chicken Wrap
- Buffalo Chicken Sandwich
- Southern Meatloaf
- Burger (Assorted Toppings)
- BBQ Brisket Sandwich
- Black Bean Burgers V
- Filet Mignon (6oz) +\$12/guest GF
- Prime Rib +\$9/guest
- Braised Beef Short Rib +\$6/guest
- Creole Shrimp Penne Pasta +\$3/guest
- Shrimp & Grits +\$2/guest GF
- Roasted Pork Loin GF
- Andouille Pork Sausage

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Appetizers

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

Salads

- Garden Salad V
- Strawberry Fields Green Salad V GF
- Potato Salad V
- Macaroni Salad
- Coleslaw V GF

Sides

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

Cuisines | Indian + South Asian

Entrees

- Chicken Shish Kebab with Raita Sauce GF
- Butter Chicken C+
- Chicken Tikka Masala C+
- Chicken Shawarma with Roasted Garlic Aioli
- Tandoori Mixed Grill (Lamb, Chicken, & Salmon) +\$5/guest
- Vegetable Curry V C+
- Falafel with Raita Sauce V GF
- Palak Paneer V C+
- Mattar Paneer V C+
- Paneer Tikka Masala V C+
- Creamy Vegetable Korma V C+
- Coconut Salmon Curry +\$3/guest C+
- Lamb Curry +\$3/guest C+
- Fish Curry C+
- Seafood Masala +\$4/guest C+
- Biryani V (Chicken + \$2/guest, Goat or Lamb + \$4/guest) C+

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Appetizers + Salads

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

Sides + Sauces

- Rice Pilaf with Orzo V
- Cast Iron Roasted Potatoes V GF
- Saffron Basmati Rice V GF
- Naan Bread V
- Grilled Pita Bread V
- Mint Chutney V GF
- Mango Chutney V GF
- Tamarind Chutney V GF

Chef Sanjay's Specialties

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



Appetizers

Appetizers are available passed or as a display. Priced per piece.

Hot Appetizers

- Bacon-Wrapped Stuffed Dates with Goat Cheese & Chipotle Aioli GF \$4
- Chickpea Falafel with Tzatziki Sauce V \$3
- Mini Deep fried Goat Cheese with Pomegranate Molasses V C+ \$5
- Mini Beef Shish Skewers with Tzatziki GF \$5
- Mini Chicken Skewers with Tzatziki GF \$4
- Mac & Cheese Bite with Smoked Gouda & Bacon \$4
- Chipotle BBQ Meatballs \$4
- Bacon-Wrapped Shrimp & Chipotle BBQ Sauce GF \$6
- Southern Cheesy Arancini with Poblano Aioli V \$4
- Chicken & Waffle Bites with Maple Glaze \$4
- Maple Pecan-Crusted Chicken Skewers with Honey Dijon C+ \$5
- Shrimp and Mini Grits cake with Tasso Cream Sauce \$6
- Mini Chicken Flautas with Cilantro Crema \$4
- Potato Samosa V \$4
- Spanakopita with Tzatziki Sauce V \$4
- Vegetable Spring Roll with Sweet Chili Sauce V \$4
- Mini Chicken Quesadilla \$4
- BBQ Brisket Nacho Bite GF \$5

Cold Appetizers

- Bruschetta of Fresh Mozzarella & Heirloom Tomatoes V \$4
- Roasted Garlic Hummus Shooter & Vegetable Crudite V GF \$3
- Sweet Potato and Cranberry Goat Cheese Canapé V GF \$4
- Smoked Salmon Canapé GF \$5
- Tenderloin Crostini with Garlic Aioli \$7
- Tortilla Chips and Salsa V GF \$3
- Spicy Atom Dip Shooter & Crispy Pita V \$3
- Charcuterie & Cheese Shooter GF \$5

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 starting at \$8 per guest.

[View Rental Options](#)

Delivery Orders: Disposable Chafing Holders & Serving Utensils



Available for an additional charge. Look and style of disposables may vary based on inventory availability.