

FERAH

CATERING & EVENTS

CATERING PACKAGES

(For Groups of 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 guide you during the menu selection and booking process.
- **Buffet Service:** Upscale buffet equipment, buffet set up, buffet attendants to replenish buffet, and buffet clean up. Delivery only also available .
- **Custom Menu Tasting*** at Ferah Tex-Med Kitchen in Southlake or Garland 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 (applied to packages totaling \$4,000 or more).

Full-Service Add-Ons

- Serving Staff for \$40/hour per server (serving buffet and/or bussing tables)
- Gold-Rimmed upscale disposable plates, cutlery, and paper napkins: \$3 per guest
- China plates, silverware, and white linen napkin rental: \$8 per guest
- Glassware rental (pricing varies based on beverages served)
- Iced Tea and Water Station starting at \$2.50 per guest.
- TABC-Certified Bartenders for \$75 per hour per bartender
- Bar Packages (mixer-only, beer and wine, or open bar)

Click here to view photos of our delicious cuisine!

Build Your Own Buffet Packages

Pricing does not include tax or service charges. 50 guest minimum.

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

PACKAGES

- One: 1 salad, 1 entrée, 2 sides | \$15 per guest
- Two: 1 salad, 2 entrees, 2 sides | \$20 per guest
- Any additional salad \$3 per guest
- Any additional entrée \$5 per guest
- Any additional side \$3 per guest
- Appetizers priced per piece

Drop Off/Delivery Only Also Available

See us in Action

[View our Gallery](#)

Build Your Own Buffet

Entrees

- Pan-seared chicken with Tasso cream sauce GF
- Chicken breast with basil cream chardonnay sauce GF
- Chicken Marsala
- Baked chicken with maple cream sauce GF
- Blackened chicken penne pasta
- Chicken alfredo pasta
- Pasta with meatballs and marinara
- Country meatloaf with brown gravy
- BBQ meatballs with chipotle bbq sauce
- Beef pot roast GF
- Grilled Turkish meatballs
- Maple-glazed pork loin GF
- Korean BBQ Pork loin

Dessert

- \$3 per guest
- Baklava (2)
- Churros (2)
- Apple Empanada (2)

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

Salads

- House salad with ranch dressing V
- Traditional caesar salad
- Chopped salad with ranch dressing V
- Southwestern corn and black bean salad with chipotle ranch V GF

Sides

- Garlic Mashed Potatoes V GF
- Rice Pilaf V
- Mexican Rice V GF
- Roasted Potato VG GF
- Roasted Vegetable Medley VG GF
- Herb Roasted Green Beans VG GF
- Roasted Corn VG GF

Appetizers

- \$2.50 per piece
- Hummus shooter VG
- Fried mozzarella stick with marinara V
- Beef taquito with cilantro crema
- Chicken taquito with cilantro crema
- Jalapeno poppers with sweet chili V
- Vegetable spring roll with sweet chili V
- Chicken empanada
- Chicken tender bites with honey mustard aioli
- Chicken & waffle bite with maple glaze

Request a Quote

Chef's Selection Menus: Tex-Mex & Italian

\$22 per guest plus tax and 20% service charge

Tex-Mex Menu 1

- Chicken fajita with onion and pepper GF
- Cilantro lime rice GF V
- Refried beans GF V
- Corn & flour tortillas, sour cream, shredded cheese
- Chips & salsa VG GF
- Churros

Tex-Mex Menu 2

- Grilled corn and black bean salad with chipotle ranch V GF
- Chicken enchilada
- Cheese enchilada V GF
- Mexican rice V GF
- Refried beans V
- Chips & salsa VG GF
- Apple empanada

Italian Menu 1

- Caesar salad
- Chicken alfredo pasta V
- Meat lasagna
- Italian roasted vegetables VG GF
- Garlic bread V
- Cheesecake

Italian Menu 2

- House salad with ranch dressing V
- Chicken marsala
- Italian meatballs with basil marinara
- Garlic mashed potatoes V GF
- Roasted vegetables VG GF
- Garlic bread V
- Assorted cookies (may contain nuts)

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Chef's Selection Menus: BBQ & Southern

\$22 per guest plus tax and 20% service charge

Texan Menu

- House salad with ranch **V**
- Fried chicken with gravy
- Mashed potatoes **V GF**
- Roasted corn **VG GF**
- Southern biscuit
- Peach cobbler

Southern Menu

- House salad with ranch **V**
- Slow roasted pork Loin with maple cream sauce **GF**
- Baked chicken with Tasso cream sauce **GF**
- Mashed potatoes **V GF**
- Herb-Roasted green beans **GF**
- Apple cobbler

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BBQ Menu 1

- Cole slaw **V GF**
- Potato salad **V**
- BBQ chopped brisket
- Pulled pork
- Brioche bun **V**
- Pickles & red onions **VG GF**
- Cherry cobbler

BBQ Menu 2

- Potato salad **V**
- Smoked sliced brisket with BBQ sauce
- Smoked andouille sausage with caramelized onions
- Corn bread **V**
- Baked beans
- Peach cobbler

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Chef's Selection Menus: Mediterranean & Asian

\$22 per guest plus tax and 20% service charge

Mediterranean

- Greek salad with lemon Oil dressing GF ✓
- Tzatziki sauce & pita bread ✓
- Chicken shish GF
- Greek gyro
- Rice pilaf ✓
- Roasted veggies GF VG
- Baklava (contains nuts)

Asian Menu 1

- Asian chopped salad with sesame dressing ✓
- Chicken teriyaki
- Korean BBQ slow roasted pork loin
- Basmati rice GF ✓
- Asian roasted vegetables ✓
- Tapioca pudding

Asian Menu 2

- Vegetable Samosa ✓
- Butter Chicken
- Vegetable Korma ✓
- Basmati Rice ✓ GF
- Naan ✓

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