



Holiday Menus

Chef-curated holiday meals from our family to yours!

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

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v7.12.25



Holiday Buffets

Holiday Feast \$32 per guest

Garlic Mashed Potatoes **V** | Maple Glazed Pit Ham | Herb-Seared Chicken Breast with Basil Chardonnay Cream Sauce **GF** | Rice Pilaf **V** (contains gluten) | Cast Iron Skillet Veggies **VG GF** | Roll & Butter **V**

Prime Holiday Feast \$45 per guest

Smoked Cheddar Mashed Potatoes **V GF** | Prime Rib with Au Jus and Creamy Horseradish **GF** | Fresh Herb-Seared Chicken Breast with Tasso Cream Sauce **GF** | Rice Pilaf **V** (contains gluten) | Grilled Vegetables **VG GF** | Roll and Butter **V**

Ferah Signature Feast \$35 per guest

French-Style Potato Salad **VG GF C+** | Herb-Crusted Turkey Breast with Gravy | Cider-Brined Roast Pork Loin with Tasso Cream Sauce **GF** | Smoked Cheddar Mashed Potatoes **V GF** | Roasted Vegetables **VG GF** | Roll and Butter **V**

Texas Feast \$42 per guest

Cowboy Caviar Salad **VG GF** | Herb-Seared Beef Tenderloin with Demi Glace Sauce **GF** | Pan-Seared Chicken Breast with Tasso Cream Sauce **GF** | Potato Au Gratin & Grilled Asparagus **V GF** | Roll & Butter **V**

V= Vegetarian **VG**= Vegan **GF**= Gluten-free friendly **C+**= Contains nuts. Our kitchen is not a dedicated allergen-free facility. Vegetarian entrees available.

50 guest minimum. Pricing does not include tax or service charges.
Available as full-service or delivery only orders.

[Click here to request a catering quote.](#)

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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.



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

\$75



Desserts

Minimum order: Two dozen. Custom desserts available upon request.
Pricing excludes tax and any applicable delivery or service fees.

Texas Chocolate Mousse Cake | \$84 per dozen

Chocolate Genoise | Rich Velvety Chocolate Mousse | Dusted with Gold

Traditional Handmade Baklava | \$24 per dozen

Phyllo Dough | Walnuts | Honey

New York Style Cheesecake | \$28 per dozen

Select Classic, Pomegranate, Chocolate, Raspberry or Caramel

Assorted Mini Cake Bites | \$30 per dozen

Select Chocolate, Vanilla or Strawberry.

Freshly Baked Chocolate Chip Cookies | \$26 per dozen

French Macarons | \$36 per dozen

Select Vanilla, Caramel, Chocolate or Strawberry. Contain nuts.

Deluxe Dessert Display | \$20 per guest

An assortment of Mini Cake Bites, Cheesecake, and Cookies. May contain nuts.

Looking for something specific?
Contact us about custom desserts!

Texas Chocolate
Mousse Cake