



FERAH

CATERING & EVENTS

CORPORATE MEETING PLANNER PACKAGES

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

Gourmet, Chef-Driven Catering

hi@ferahcatering.com

v10.18.23

Experience you can trust.

Our team has decades of hospitality and event expertise.

Catering 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* 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

- Plated meals: \$5 additional per guest
- Upscale disposable plates, cutlery, and paper napkins: \$5 per guest
- China plates, glassware, silverware, and white linen napkin rental: \$10 per guest

Book a custom 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.

Corporate Event Packages

Pricing does not include servers, tax, and gratuity. 50 guest minimum.

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

Lunch Boxes \$20/guest

Select an entree and side from page 5.



Buffet Options Starting at \$20/guest

- 1 appetizer, 1 entrée, 1 side for \$20
- 1 appetizer, 2 entrees, 1 side for \$25
- 2 appetizers, 2 entrees, 2 sides for \$30
- 2 appetizers, 3 entrees, 2 sides for \$35
- 3 appetizers, 3 entrees, 3 sides for \$40

Enhance Your Event

See page 10 for Beverages and
AM/PM Break add-ons.

Boxed Options

50 guest minimum. Custom options available. Pricing excludes tax.

Texas Charcuterie Snack Box | +\$10 per box

A selection of international and domestic cheese and cured meats. Served with candied pecan, dried fruit, chocolate, and herbed crostini. Contains nuts. One serving.

Veggie Snack Box | +\$8 per box

A selection of raw vegetable crudite and pita bread, served with your choice of two dips: Hummus (vegan), Spicy Atom Dip, Tzatziki, Charred Salsa (vegan), or Babaganoush. One serving.



Texas Charcuterie
Snack Boxes

Salads, Sandwiches & Wraps

Spinach Quinoa Salad

Spinach | Candied Pecan | Goat Cheese | Dried Cranberries | White Balsamic Vinaigrette **V** **GF** Add Chicken \$5 | Shrimp \$6 | Salmon \$7

Greek Salad

Bibb Lettuce Mix | Cucumber | Red Onion | Feta Cheese | Grape Tomato | Kalamata Olives | Greek Salad Dressing. **V** **GF** Add Chicken +\$5 | Shrimp +\$6 | Salmon +\$7

Southwestern Chicken Salad

Bibb Lettuce Mix | Black Bean and Corn Salsa | Herb Chicken Breast | Grape Tomato | Monterey Jack Cheese | Corn Tortilla Strips | Chipotle Buttermilk Dressing

Smoked Turkey Wrap

Sliced Turkey | Roasted Peppers | Mixed Greens | Swiss Cheese | Dijon Mustard Aioli | Flour Tortilla

Cranberry & Roasted Almond Chicken Salad Sandwich

Grilled Chicken | Grapes | Roasted Almond | Celery | Dried Cranberries Boston Lettuce | Brioche Bun

Italian Sub Sandwich

Cappicola Ham | Prosciutto | Salami | Cheddar Cheese | Lettuce | Tomato | Brioche Bun | Sundried Tomato Aioli

Grilled Vegetable Sandwich

Portobello | Zucchini | Yellow Squash | Sweet Onion | Eggplant | Tomato | Fresh Mozzarella Basil Pesto Aioli (contains nuts) **V**

Sides: Bag of Chips, Whole Fruit, Hummus and Pita, or Vegetarian Pasta Salad.

V= Vegetarian **GF**= Gluten-free friendly option*

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

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

Appetizers

- Mac & Cheese Bite with Smoked Gouda & Bacon
- Chipotle BBQ Meatball
- Bacon-Wrapped Shrimp & Chipotle BBQ Sauce +\$3/guest
- 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

Sides

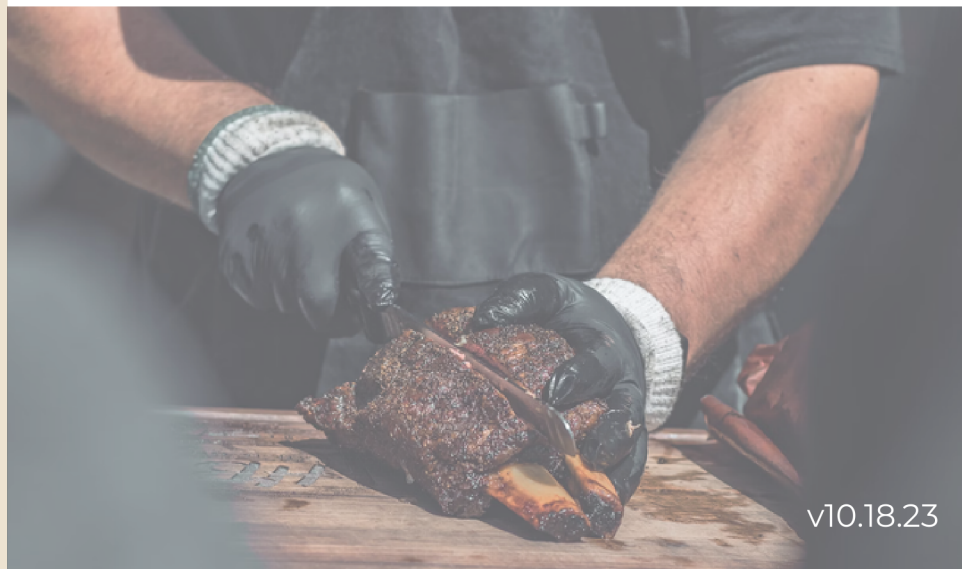
- Garden Salad with Ranch ✓
- Coleslaw ✓
- Potato Salad ✓
- Macaroni Salad ✓
- Pasta Salad

Salads

Carving Station

Enhance your event with a carving station where a Chef will hand-carve the protein of your choice. Add \$250.

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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

- Southern Cheesy Arancini ✓
- Chicken & Waffle Bites with Maple Glaze
- Maple Pecan-Crusted Chicken Skewers with Honey Dijon
- 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 ✓

Salads

Sides

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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 + Sides

- Chicken Flautas with Cilantro Crema
- Southwestern Eggrolls ✓
- Tortillas Chips ✓
- Charred Salsa ✓
- Guacamole ✓
- Black Beans ✓
- Ranchero Beans
- Refried Beans
- Mexican Street Corn ✓
- Queso ✓
- Fiesta Rice ✓
- Cilantro Lime Rice ✓

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

Salads

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

- 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 ✓

- 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 with Marinara Sauce ✓
- Side of Linguine with Alfredo Sauce ✓

- Greek Salad ✓
- Caesar Salad
- Spinach Quinoa Salad ✓
- Tomato Caprese Salad ✓

Sides

Salads

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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 ✓



Beverage Service & Breaks

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

Beverages

- Ice Water Station \$2/guest
- Fresh Fruit-Infused Water \$3/guest
- Bottled Water \$1/bottle
- Lemonade Station \$40/gallon
- Iced Tea Station \$30/gallon
- Assorted Canned Sodas \$2/each
- Coffee Station \$50/gallon

AM Break Snacks

- Fresh Whole Fruit \$25/dozen
- Granola Bars \$2/each
- Blueberry Muffins \$36/dozen
- Protein Bars \$3/each
- Fruit & Yogurt Parfaits \$4/each
- Dry Fruit and Nut Trail Mix Station \$8/guest
- Assorted Cheese and Cracker Display \$6/guest

PM Break Snacks

- Fresh Whole Fruit \$25/dozen
- Chocolate Chip Cookies \$36/dozen
- Brownies \$36/dozen
- Lemon Bars \$36/dozen
- Assorted Bagged Chips \$2/each
- Warm Pretzels \$36/dozen
- Hummus and Vegetable Crudite Shooter \$5/each
- Petite Deli Sandwich Sliders \$48/dozen
- Assorted Cheese and Charcuterie Display \$8/guest

