



FERAH
CATERING & EVENTS

Chef-Owned Catering & Bar Services

Plated Wedding Package

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

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

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

v9.1.26

Experience you can trust.

Our team has decades of hospitality and event expertise.

Ferah Offers:

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

Full-Service Add-Ons

- Upscale disposable plates, cutlery, and paper napkins: \$6 per guest
- Porcelain plates, silverware, and white linen napkin rental: \$10 per guest
- Glassware rentals (priced per piece)
- TABC-Certified Bartending, Bar Packages & Mocktail Options
- Preset Beverages: Ice Water, Iced Tea, Lemonade (price varies)
- Elevate your event with Chef Action Stations and Displays (price varies)

[Click here to request a custom menu tasting & receive a \\$200 credit toward your package!](#)

Plated Wedding Menu

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 RECEPTION

Cocktail Hour Appetizers

- Choose from our appetizer menu
- Recommended: 3–5 pieces per guest
- 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

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 Shish Skewers with Tzatziki GF \$4
- Mac & Cheese Bite with Smoked Gouda & Bacon \$4
- Chipotle BBQ Meatballs \$4
- Bacon-Wrapped Shrimp & Chipotle BBQ Sauce \$6 GF
- 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 Nachos \$5

Cold Appetizers

- Bruschetta of Fresh Mozzarella & Heirloom Tomatoes V \$4
- Roasted Garlic Hummus Shooter & Vegetable Crudite VG GF \$3
- Sweet Potato and Cranberry Goat Cheese Canapés V GF C+ \$4
- Smoked Salmon Canapes GF \$5
- Beef Tenderloin Crostini with Garlic Aioli \$7
- Tortilla Chips and Salsa VG GF \$3
- Spicy Atom Dip Shooter & Crispy Pita Shooter V \$3
- Charcuterie & Cheese Shooter GF \$6

Italian + Mediterranean

Ask about our Halal options and other specialty menus.*

Entrees

- Chicken Piccata
- Chicken Parmesan
- Chicken Breast 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 GF +\$3/guest
- Mediterranean Salmon with Lemon Caper Sauce GF
- Seafood Penne Pasta with Basil Cream Chardonnay Sauce +\$2/guest
- Shrimp Scampi GF +\$2/guest
- Veggie Lasagna V
- Penne Marinara V
- Cheese Ravioli V
- Risotto V GF

Salads

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

Sides

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

V= Vegetarian GF= Gluten-Free Friendly

C+= Contains Nuts

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

Southern Comforts

Ask about our vegan options and other specialty menus.*

Entrees

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

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Salads

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

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 & Cheese V
- Sweet Potato Hash V GF



Smokehouse BBQ

Ask about our vegan options and other specialty menus.*

Entrees

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

Carving Station

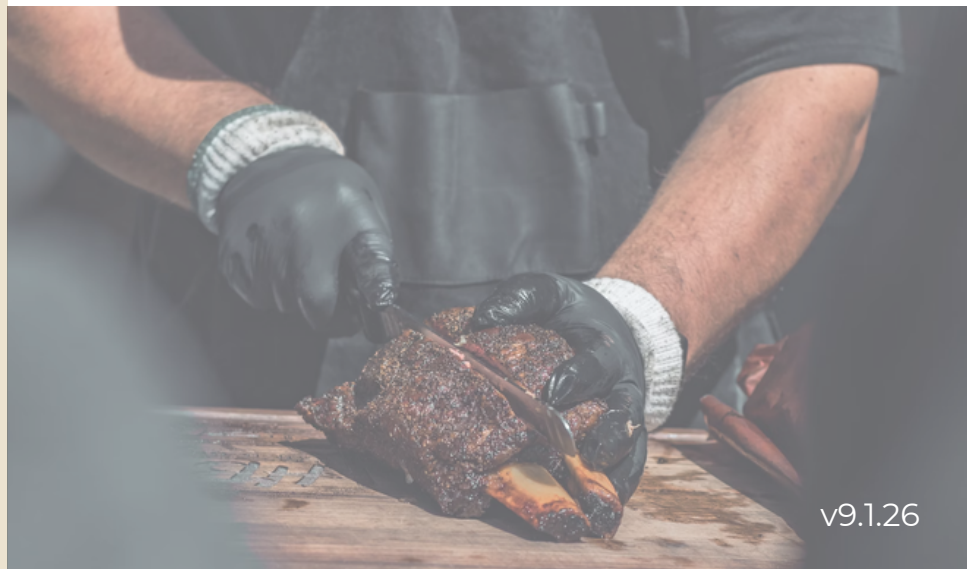
Enhance your event with a carving station where a Chef will hand-carve the protein of your choice. Add \$250.

Salads

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

Sides

- Texas Baked Beans with Applewood Bacon
- Smoked Cheddar Mac & Cheese V
- Cheddar Mashed Potatoes V GF
- Green Beans V GF
- Corn on the Cob V GF
- Cheesy Grits V GF
- Texas Cornbread V



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Tex-Mex

Ask us about our vegan options and other specialty menus.*

Entrees

- Chicken Fajitas GF
- Chicken Asado GF
- Avocado Lime Chicken GF
- Chicken Tacos
- Chicken Tamales
- Chicken Enchiladas GF
- Chile Lime Salmon with Poblano Cream Sauce GF
- Beef Tamales
- Brisket Tacos
- Beef Fajitas GF
- Beef Taco Salad
- Bean and Cheese Tamales V
- Cheese Enchiladas V
- Bean Enchiladas V
- Veggie Enchiladas V
- Pulled Pork Tacos

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

Sides

- Tortillas Chips V GF
- Chips & Charred Salsa V GF
- Chips & Guacamole V GF
- Black Beans V GF
- Ranchero Beans GF
- Refried Beans V GF
- Mexican Street Corn V GF
- Chips & Queso V GF
- Fiesta Rice V GF
- Cilantro Lime Rice V GF

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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Indian + South Asian

Ask us about our Halal options and other specialty menus.*

Entrees

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

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Sides

- Kachumber Salad V GF
- 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.

Dessert Bar + Hot Coffee Station

Pricing excludes tax and service charge.

\$15 per guest

Select 3 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
Add porcelain mugs for \$2/guest

Texas-Shaped Chocolate Cake

\$9 per cake

Handmade Baklava

(Contains Nuts)

\$24 per dozen

French Macarons

(Contains Nuts)

\$36 per dozen

Kids' Meals

Yes, we offer delicious options for mini foodies! \$16 per child.

PENNE PASTA WITH MARINARA & PARMESAN

CHICKEN TENDERS & ROASTED POTATOES

GRILLED CHICKEN, VEGGIES, & RICE

GREEK GYRO, VEGGIES, & RICE

CHEESEBURGER & ROASTED POTATOES



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 select 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 Seasonal Sangria	\$140
Mimosas	\$75
Mocktails (alcohol-free)	\$65



Non-Alcoholic Mocktails

Pricing excludes tax + service charge.

Raspberry Bubbles Mocktail

Raspberry Puree | Elderflower syrup | Orange | Mint |
Lemonade | Club Soda

Forbidden Mocktail

Pomegranate puree | Sweet & Sour | blood orange |
Pomegranate seeds

Poblano Marg Mocktail

Jalapeño | Blood orange | Jalapeño infused sweet &
sour

Aegean Flower Mocktail

Mediterranean Tonic | Elderflower syrup | Cucumber |
Lemon

Ferah Mule Mocktail

Ginger beer | Pomegranate puree | Orange | Mint

Pina Colada Mocktail

Cream of coconut | Pineapple juice | Lime juice |
Agave

Cucumber Lavender Lemonade

Cucumber | Lavender syrup | Lemonade

NOjito

Sweet & Sour | Club soda | Sprite | Mint | Lime
FLAVORS | Classic, Raspberry, Strawberry,
Pomegranate, Blood Orange

LIVE ACTION STATION

Cold Brew Mocktail Station

- Fever Tree Cold Brew
- Agave
- Whipped cream

Station Attendant Included in price.

Upscale Disposables & Rentals

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.

[Click to view rental inventory.](#)