



FERAH
CATERING & EVENTS

Halal Cuisine

Halal Buffet Packages

Chef-Owned, Full-Service Catering

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

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

v7.15.26

Buffet Packages

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

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

Buffet Option 1

\$20 per guest

Select:

- 1 Salad
- 1 Entree
- 1 Side

Buffet Option 2

\$25 per guest

Select:

- 1 Salad
- 1 Entree
- 2 Sides

Buffet Option 3

\$35 per guest

Select:

- 1 Salad
- 3 Entrees
- 2 Sides

Buffet Option 4

\$40 per guest

Select:

- 1 Salad
- 3 Entrees
- 3 Sides

Appetizers available, priced per piece.

Halal Appetizers

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

Hot Appetizers

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

Cold Appetizers

- Bruschetta of Fresh Mozzarella & Heirloom Tomatoes V
- Manchego Cheese Shooter with Kalamata Olives, Fresh Herbs & Olive Oil V GF
- Roasted Garlic Hummus Shooter & Vegetable Crudites V GF
- Sweet Potato and Cranberry Goat Cheese Canapés V GF
- Smoked Salmon Pinwheels
- Beef Tenderloin Crostini with Garlic Aioli
- Tortilla Chips and Salsa V GF
- Spicy Atom Dip Shooter & Crispy Pita V

Ask about our vegan options and other specialty menus.

Halal Italian + Mediterranean

Ask about our vegan options and other specialty menus.*

Entrees

- Chicken Piccata
- Chicken Parmesan
- Chicken Breast with Basil Cream Sauce GF
- Chicken Shish Kebab GF
- Herb-Baked Chicken GF
- Mediterranean Smothered Chicken GF
- Chicken Alfredo
- Beef Meatballs
- Braised Beef Short Rib +\$5/guest
- Greek Gyro
- Beef Shish Kebab GF
- Lamb Chops GF +\$5/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.*

Halal 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
- Chipotle BBQ Chicken Breast GF
- Baked Chicken Legs with Chipotle BBQ Sauce GF
- Cedar Plank Grilled Salmon with Habanero Cream Sauce GF +\$2/guest
- Shrimp with Chipotle BBQ Cream Sauce +\$3/guest GF
- Hickory-Smoked Turkey with Maple Cream Sauce

Salads

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

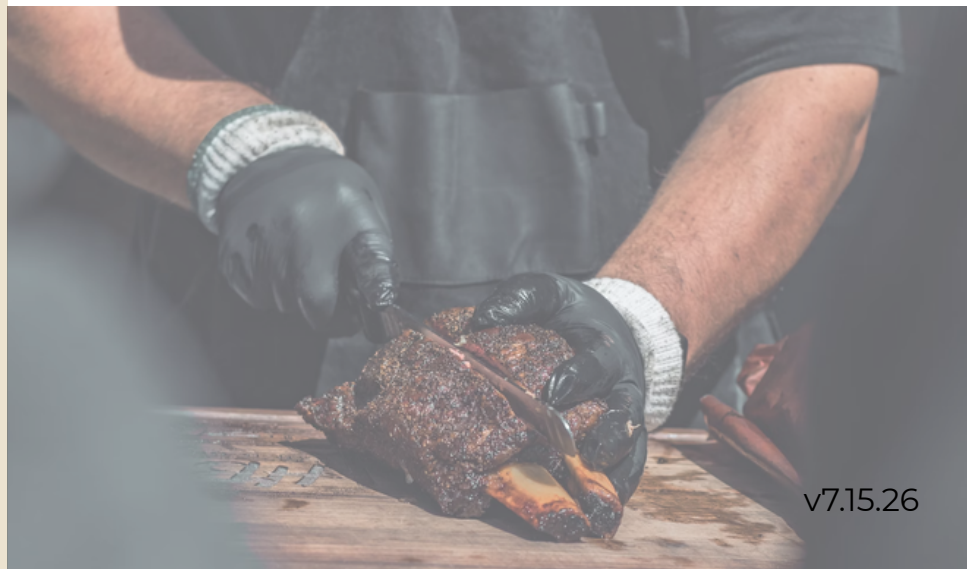
Sides

- Texas Baked Beans V GF
- 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

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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Halal Southern Comforts

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Entrees

- Roasted Chicken with Tasso Cream Sauce GF
- Chicken with Maple Cream Sauce GF
- Southern Baked Chicken
- 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 +\$5/guest
- Prime Rib GF +\$5/guest
- Braised Beef Short Rib +\$4/guest
- Creole Shrimp Penne Pasta +\$3/guest
- Shrimp & Grits +\$2/guest

Salads

- Garden Salad V
- Strawberry Fields Green Salad V GF C+
- 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

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Halal Tex-Mex

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Entrees

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

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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
- 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 \$15/guest.

Halal 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 +\$4/guest
- Fish Curry
- 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.

Halal Chef Stations & Displays

Elevate your event with gourmet chef action stations and artful food displays

50 guest minimum. Up to two hours of service. Pricing excludes tax and service charge.



Mediterranean Vegetable Display

Grill Station | \$25 per guest

Chicken & Beef Shish served with Charred Salsa, Tzatziki Sauce, and Grilled Pita Bread.

Chef Attendant Included.

Pasta Station | \$15 per guest

Herb Rotini & Penne Pasta

Sauces (Choose Two) - Plum Tomato Basil, Alfredo, or Pesto. Accompaniments Include: Vegetable Medley, Shrimp, Chicken, Roasted Bell Peppers, Mushrooms, Artichokes, Red Pepper Flakes and Fresh Parmesan.

Chef Attendant Optional, Add \$5 per guest.

Risotto Station | \$18 per guest

Wild Mushroom & Asparagus Risotto

Add Protein: Chicken \$3, Shrimp \$4, Salmon \$4, Scallop \$7.

Chef Attendant Included.

Whipped Potato Station | \$14 per guest

Trio of Whipped Potatoes: Ancho-Chili, Scallion and Roasted Garlic. Toppings Include: Chives, Crème Fraiche, Shredded Smoked Cheddar.

Chef Attendant Optional, Add \$5 per guest.

Guacamole Station | \$15 per guest

Customize with choice of Diced Tomatoes, Cilantro, Red Onions, Freshly Squeezed Lime Juice. Served with Tortilla Chips.

Chef Attendant Included.

Mediterranean Vegetable Display |

\$12 per guest

Assorted Grilled Vegetables Drizzled with Balsamic Vinegar and Olive Oil served with Feta Cheese, Hummus, and Pita.

Halal Carving Stations

Elevate your event with gourmet chef action stations and artful food displays

50 guest minimum. Up to two hours of service. Pricing excludes tax and service charge.

**Herb-Crusted Beef Tenderloin |
\$18 per guest**

Served with Tarragon Bernaise Sauce,
Shallot Aioli and a selection of mustards.
4 oz Serving.

**Maple Roasted Turkey | \$13 per
guest**

Served with a Sweet Maple Glaze. 4 oz
Serving.

Prime Rib | \$18 per guest

*Served with Creamy Horseradish and
Baked Rolls. 4 oz per guest.*

BBQ Beef Brisket | \$12 per guest

Served with Roasted Corn Slaw and Ancho
Chilli BBQ Sauce. 4 oz Serving.

**Herb-Roasted Rack of Lamb |
\$18 per guest**

Two chops per guest. Served with Mango
Jalapeno Salsa or Chimmichurri. 4oz
Serving.



Dessert Bar + 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

\$96 per dozen

Handmade Baklava

\$24 per dozen

French Macarons

\$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

Upscale Disposables

Enhance your event with our elegant and budget-friendly gold-tone upscale disposable plates, cutlery, and paper napkins. \$5 per guest.



Classic porcelain plates, silverware, and white linen napkin rentals start at \$7 per guest.

[Click Here to View Rentals](#)



Mocktails

Batched Mocktails | \$65 Per Gallon (Self-Serve)

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

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

Cold Brew Froth (Live Action Station Only)

Fever Tree Cold Brew | Agave | Whipped cream

LIVE ACTION MOCKTAIL STATION

Elevate your guest's experience by making any of the
above mocktails a live action station.

\$200 per 100 people | Attendant included in price.
Pricing excludes tax & service charge.