



FERAH
CATERING & EVENTS

Restaurant-Quality Cuisine & Service

Wedding Buffets

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

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

hi@ferahcatering.com

v10.27.25

Buffet Wedding Packages

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

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

Let's Get Married
\$28 per guest

Select:

- 1 Appetizer
- 1 Salad
- 1 Entree
- 2 Sides

Signature
\$35 per guest

Select:

- 2 Appetizers
- 1 Salad
- 2 Entrees
- 2 Sides

Elevate
\$45 per guest

Select:

- 3 Appetizers
- 1 Salad
- 2 Entrees
- 3 Sides

Exquisite
\$60 per guest

Select:

- 4 Appetizers
- 1 Salad
- 3 Entrees
- 3 Sides



Experience you can trust.

Our team has decades of hospitality and event expertise.

Ferah Offers:

- 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 for up to four guests at our restaurants in Garland, Wylie, or Southlake. When you book with us, the \$200 custom tasting fee will be credited towards your wedding package.

Full-Service Add-Ins

- Upscale disposable plates, cutlery, and paper napkins: \$5 per guest
- Porcelain plates, silverware, and white linen napkin rental: \$10 per guest
- TABC-Certified Bartenders and Bar Packages (page 11)
- Beverage Station: Ice Water, Iced Tea, Lemonade, and Canned Sodas
- Elevate your event with Chef Action Stations and Displays

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

Appetizers

Appetizers are available passed or as a display.

Hot Appetizers

- Bacon-Wrapped Stuffed Dates with Goat Cheese & Chipotle Aioli GF
- Chickpea Falafel with Tzatziki Sauce V GF
- Mini Fried Goat Cheese with Pistachio & Pomegranate Molasses V
- Mini Beef Shish Skewers with Tzatziki GF
- Mini Chicken Skewers with Tzatziki GF
- Mac & Cheese Bite with Smoked Gouda & Bacon
- Chipotle BBQ Meatballs
- Bacon-Wrapped Shrimp & Chipotle BBQ Sauce GF
- Chicken & Waffle Bites with Maple Glaze
- Maple Pecan-Crusted Chicken Skewers with Honey Dijon
- 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 with Cilantro Crema
- BBQ Brisket Nachos

Cold Appetizers

- Bruschetta of Fresh Mozzarella & Heirloom Tomatoes V
- Charcuterie & Cheese Shooter GF
- Roasted Garlic Hummus Shooter & Vegetable Crudites V GF
- Sweet Potato and Cranberry Goat Cheese Canapés V GF
- Smoked Salmon & Cucumber Canapes GF
- 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.

Italian + Mediterranean

Ask about our Halal 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 GF
- Chicken Shish Kebab GF
- Herb-Baked Chicken GF
- Mediterranean Smothered Chicken GF
- Chicken Alfredo
- Meatballs
- Meat Lasagna
- Braised Beef Short Rib +\$5/guest
- Greek Gyro
- Beef Shish Kebab GF
- 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 +\$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
- 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

**Click for
Sample
Menu**

V= Vegetarian GF= Gluten-Free Friendly

*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.*

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

Entrees

- Roasted Chicken with Tasso Cream Sauce GF
- Maple Bourbon Chicken GF
- Southern Baked Chicken
- BBQ Chicken GF
- 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) +\$5/guest
- Prime Rib GF +\$5/guest
- Braised Beef Short Rib +\$5/guest
- Creole Shrimp Penne Pasta +\$3/guest
- Shrimp & Grits +\$2/guest
- Roasted Pork Loin GF
- Andouille Pork Sausage

Salads

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

**Click for
Sample
Menu**

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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Smokehouse BBQ

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

Entrees

- Hickory Smoked Sliced Beef Brisket GF
- Hickory Smoked Chopped Beef Brisket GF
- Smoked Boneless Beef Ribs +\$4/guest GF
- 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 GF +\$3/guest
- Hickory-Smoked Turkey with Maple Cream Sauce

Salads

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

[Click for Sample Menu](#)

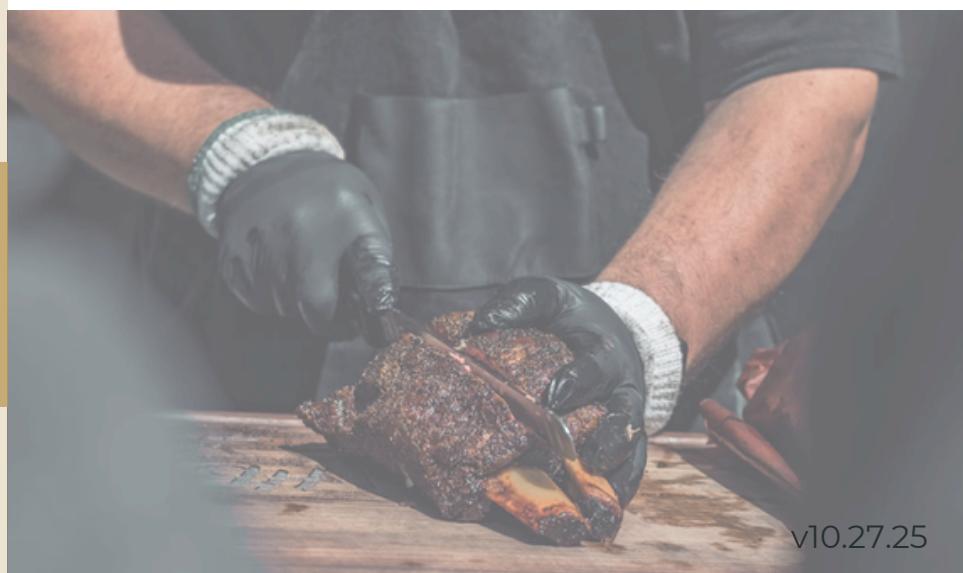
Sides

- Texas Baked Beans with Applewood Bacon
- Smoked Cheddar Mac N Cheese V
- Cheddar Mashed Potatoes V GF
- Green Beans V GF
- Corn on the Cob V
- 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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Indian + South Asian

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

Sides

- Kachumber Salad V GF
- Rice Pilaf with Orzo V
- Cast Iron Roasted Potatoes V GF
- Saffron Basmati Rice V GF
- Naan Bread (Plain or Garlic) V
- Grilled Pita Bread V
- Herb-Roasted Potatoes V GF
- Mint Chutney V GF
- Mango Chutney V GF
- Tamarind Chutney V GF
- Raita Sauce V GF
- Paratha V

[Click for
Sample
Menu](#)



*Chef Sanjay's
Specialties*

Ask for our menu of Chef Sanjay's specialty dishes. Featuring a variety of Gujarati favorites.

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Tex-Mex

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

Entrees

- Chicken Fajitas GF
- Chicken Asado GF
- Avocado Lime Chicken GF
- Chicken Tacos
- Chicken Tamales
- Chicken Enchiladas
- Chili 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
- Carne Asada with Chimichurri GF

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
- Refried Beans V
- Mexican Street Corn V GF
- Chips & Queso V GF
- Fiesta Rice V GF
- Cilantro Lime Rice V GF

[Click for
Sample
Menu](#)

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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Dessert Bar + Coffee Station

Pricing excludes tax + service charge.

\$18 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

**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! \$15 per child, 12 and under.

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

TABC-Certified Bartenders: \$75 per hour per bartender.

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 \$8 per guest.

[Click to view rental inventory.](#)