

The title "Buffet Packages" is written in a large, black, cursive font on a light brown background. The background also features a photograph of a plate with appetizers, including a purple flower and a small orange bowl with a red berry.

Buffet Packages

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

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

- Option 1 for \$20/guest: 1 salad, 1 entrée, 1 side
- Option 2 for \$25/guest: 1 salad, 1 entrees, 2 sides
- Option 3 for \$30/guest: 1 salad, 2 entrees, 2 sides
- Option 4 for \$35/guest: 1 salad, 3 entrees, 2 sides
- Option 5 for \$45/guest: 1 salad, 3 entrees, 3 sides

Appetizers are available for an additional charge, priced per piece.

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

Custom Packages Available

[Click here to request an estimate!](#)

FERAH

CATERING & EVENTS

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

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.
- 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:

- Upscale disposable plates, cutlery, and paper napkins: \$5 per guest
- Porcelain plates, glassware, silverware, and white linen napkin rental: \$10 per guest
- Beverage Station: Ice water, iced tea, lemonade, assorted canned sodas.
- Bar Services

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

Smokehouse BBQ

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

- 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

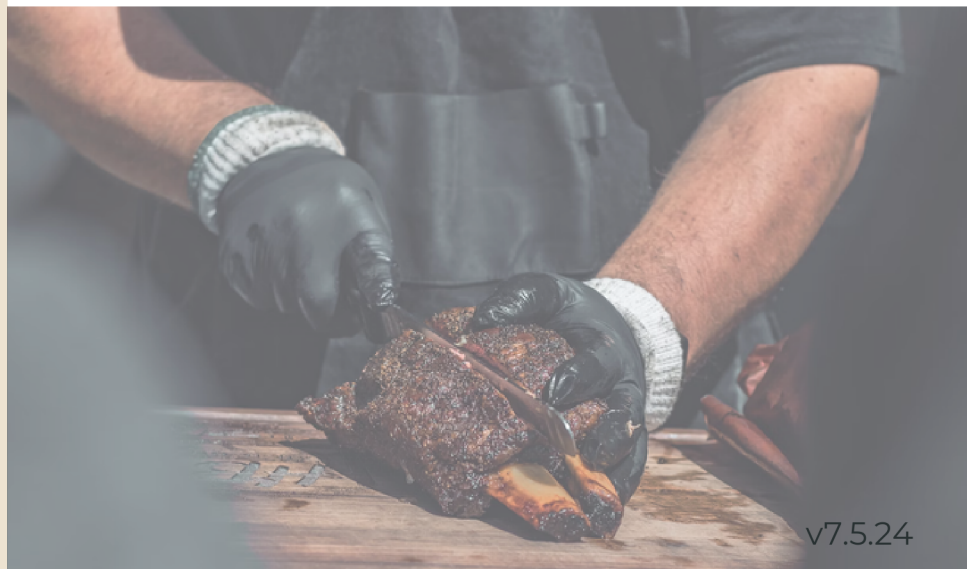
Sides

- 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.

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



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 \$5
- Mini Beef Shish Skewers with Tzatziki GF \$5
- Mini Chicken 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 \$5
- Shrimp and Mini Grits cake with Tasso Cream Sauce \$6
- 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
- Manchego Cheese Shooter with Kalamata Olives, Fresh Herbs, & Olive Oil V GF \$4
- Roasted Garlic Hummus Shooter & Vegetable Crudite V GF \$3
- Sweet Potato and Cranberry Goat Cheese Canapés V GF \$4
- Smoked Salmon Pinwheels \$5
- Wagyu Tenderloin Crostini with Garlic Aioli \$6
- Tortilla Chips and Salsa V GF \$3
- Spicy Atom Dip Shooter & Crispy Pita V \$3
- Charcuterie & Cheese Shooter GF \$5

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.