

Executive Catering

623 W. Texas Ave
Baytown, TX 77520
Phone: 281-837-4000

Menu & Pricing

**Breakfast ~ Appetizers ~ Entrees ~ Stimulus Package ~ Sandwiches ~ Salads ~ Vegetables & Sides
~ Desserts ~ On Site Catering**

Breakfast

The Continental: A breakfast tray of baked danishes served with fresh seasonal fruit platter or fruit cup.
\$6.95

Belgium Waffle: Waffles served with fresh fruit toppings, maple syrup, and whipped cream. Served with bacon or sausage.
\$6.95

The Frittata: Baked omelet with potato, spinach, sausage, ham or bacon, onion, tomato, and topped with plenty of cheese served with biscuits.
\$7.95

County Breakfast: Scrambled eggs, choice of meats: Grilled ham, crisp bacon, or breakfast sausage served with country potatoes and biscuits.
\$7.95

Breakfast Tacos: Fluffy eggs with cheese and potato and your choice of ham, bacon or sausage. The best you have ever tried, seasoned to perfection.
\$2.25 Each

Fruit Cup: \$2.95

Assorted Juices: \$1.75

Fresh Hot Coffee: \$1.75

Fresh Squeezed Gallon of Orange Juice: \$13.00

Appetizers

Additional Appetizer Menu Upon Request

Fruit Tray: Assorted seasonal fruits.

\$35.00 (Feeds 10 - 15) **\$65.00** (Feeds 20 - 30) **\$125.00** (Feeds 50 - 60)

Assorted Fruit & Cheese Tray: Assorted cubes of cheese served with assorted crackers.
\$2.95 (Exotic per Person) **\$1.95** (Domestic per Person)

Vegetable Tray: Fresh crisp garden vegetables served with homemade Ranch dipping sauce.

\$30.00 (Feeds 10 - 15) **\$60.00** (Feeds 20 - 30) **\$120.00** (Feeds 50 - 60)

Warm Spinach & Artichoke Dip: Chef Jerry's famous dip served with homemade garlic chips or tortilla chips.

\$16.00 per Pound (Feeds 10 People)

Buffalo Chicken Wings: Served with celery and blue cheese dressing.

\$10.00 per Dozen

Crab Cakes: Fried until golden brown, served with a tangy cocktail sauce.

\$16.00 per Dozen

Seafood Stuffed Mushrooms: Stuffed and oven-baked mushrooms, packed with my famous seafood stuffing.

\$18.00 per Dozen

Shrimp Cocktail: Large gulf shrimp boiled and served with a special cocktail sauce.

\$14.00 per Dozen

Swedish or Barbecue Meatballs: \$8.00 per 2 Dozen

Fresh Stuffed Jalapeno: With cheddar and cream cheese served fried or cold.

\$15.00 per Dozen

Grilled or Fried Chicken Skewers: With homemade Aioli.

\$15.00 per Dozen

Entrees

Served with two vegetables and a fresh roll. Add a garden salad \$2.50.

Flame Broiled Steaks

12 oz Rib Eye Steak: **Market Price**

8 oz Filet Mignon: **Market Price**

10 oz Prime Rib: **Market Price**

Herb Crusted Chicken: BBQ, Lemon Herb, Cajun Spiced, Buffalo style, Caribbien Jerk or your way.

Slow roasted to perfection.

\$9.25 (2 Piece) \$ 9.95 (3 Piece)

Pot Roast: Slow roasted with carrots, onion and celery. Served with a rich brown gravy and choice of one more vegetable.

\$9.95

Pork Loin: Char-broiled pork loin with peach mint, caribbean jerk or the way you like it.

\$9.25

Barbecue Chicken, Sausage & Beef Brisket: Covered with BBQ sauce, served with potato salad and baked beans , relish tray.

\$9.95

Authentic Beef Tip's: Chunk's of tri-tip beef, onions, mushrooms, and simmered until fork tender served over a bed of rice.

\$9.95

Homemade Meatloaf: Just like Mom use to make!! Served with brown or red gravy.

\$9.95

Chopped Sirloin: 8 oz. Certified Angus beef served with a rich mushroom sauce.

\$9.95

Chicken Fried Steak or Chicken Fried Chicken: Breaded and fried golden brown served with cream gravy.

\$9.95

Catfish: Broiled, served with creole sauce, ponchatrain sauce or blackened sauce.

Starting at \$9.25

Tarragon Chicken Supreme: Topped with sautéed mushrooms and a Tarragon cheese sauce. This is sure to be one of your favorites

\$9.95

Chicken or Beef Fajitas: Marinated and grilled to perfection. Served with sautéed onions and bell peppers, Spanish rice and beans, flour or corn tortillas and all the trimmings.

\$12.95

Executive Catering Stimulus Catering Package

The following Entrees served with Garden Salad, Garlic Bread and Iced Tea. (Prices are Per Person)

Beef Lasagna: Layer's of pasta filled with a delicious meat sauce, and topped with mozzarella cheese and baked to a golden brown.

\$8.95 (Sold in Pans of 10)

Chicken Picatta: Fried or grilled chicken breast in a light lemon garlic butter sauce topped with capers and lemon wheels served with pasta.

\$8.95

Chicken Marsala: Fried or grilled chicken breast in a Marsala wine sauce served with pasta.

\$8.95

Chicken Parmesan: Fried or grilled chicken breast baked in our marinara sauce and smothered with melted mozzarella cheese served with pasta.

\$8.95

Shepherd's Pie: Tender ground beef, vegetable medley and a rich brown sauce topped with red skin

bistro garlic mashed potatoes, cheddar cheese then baked to a golden brown.

\$8.95

King Ranch Chicken : Corn tortillas, chicken, spicy salsa, cream, herbs and spices topped with cheddar cheese baked to a golden brown.cheese

\$8.95

Swedish Meatballs: Served in a creamy mushroom sauce with penne pasta.

\$8.95

Chicken In Biscuits: Cream based sauce with vegetables and chunks of delicious chicken then topped with golden biscuits.

\$8.95

Sandwiches

All sandwiches are served with chips.

Assorted Sandwiches or Wraps: All sandwiches are served with tomatoes & leaf lettuce: smoked turkey, ham, roast beef, chicken salad, tuna salad and veggie.

\$8.25

Grilled Chicken Sandwich: Grilled chicken breast, relish tray and all the condiments, served with chips.

\$8.25 (Build your own)

Hamburger Bar: 8oz. certified Angus beef hamburgers, relish tray and all the condiments, served with chips.

\$8.25 (Build your own)

Salads

All salads are served in extra large portions.

House Salad: Ice-cold romaine, spring mix and iceberg lettuce with, fresh tomatoes, cucumbers, onions and homemade croutons.

\$3.95

Grilled Chicken Caesar Salad: Homemade croutons, parmesan cheese and char-broiled chicken breast served on a bed of crisp greens, with the dressing on the side.

\$9.95

Chef Salad: Tossed greens with cheeses and meats, boiled eggs, tomatoes and cucumbers.

\$9.95

Beef or Chicken Fajita Salad: Tossed greens, tender strips of fajita meat topped with pico de gallo, guacamole and cheddar cheese.

\$9.95

Vegetables & Sides

Add vegetables to an Entree for \$2.00 and up.

Grilled Vegetables, Green Beans, Zucchini & Tomatoes, Peas & Carrots, Twice Baked Potatoes, Garlic Bistro Mashed Potatoes, Homade Maccaroni & Cheese, herb Roasted Potatoes, Baked Beans, Corn, Glazed Baby Carrots, Okra & Tomatoes, Au Gratin Potatoes, Rice Pilaf, Baked Potatoes, Creamed Corn.

Desserts

Fresh Baked Cookies: Chocolate chip, white chocolate macadamia nut and oatmeal raisin.

\$.95 Each

Homemade Brownies: Super rich and super large.

\$2.95 Each

New York Style Cheesecake:

\$2.95 Each

Homemade Peach Cobbler:

\$2.95 Each

Banana Pudding:

\$2.95 Each

Special Occasion Cakes or Desserts Upon Request:

Market Price

Beverages

Canned Soft Drinks or Bottled Water:

\$1.50 Each

Assorted Juices:

\$1.75 Each

Orange Juice:

\$13.00 Gallon

Fresh Coffee:

\$1.75

Freshly Brewed Iced Tea:

\$12.00 Gallon

Brewed Iced Tea Service:

\$1.50 (Served in a dispenser)

Lemonaide:

\$12.00 Gallon

Specializing In On Site Catering

Crawfish ~ Steaks ~ Catfish

Your Choice Request of 100 Minimum Up to 5000

Advance Notice of wo Weeks Preferred

Crawfish: Served wth potatoes, corn spiced up just the way you like it.

Charbroiled Seaks: Served wth twice baked mashed potatoes or baked potato, salad with garden salad and rolls.

Fried Catfish Dinner : Served wth french fries, cole slaw and all the condiments.

Catering Information

All items are served buffet style and are a 10 person minimum, unless special arrangements are made.

All food items are served in disposable containers, unless more formal presentation or chafers / warmers are required.

We provide all disposable plates, cups, napkins and eating utensils.

Ask about our wonderful holiday menus. Order your dinner soon.

Chaffing dishes, china, glassware, silverware and servers are available at an additional charge.

Orders must be placed 24 hours in advance to ensure menu availability.

Special requests are accommodated given advance prep time.

Delivery / gratuity charge is usbject to location and set-up requirements.

Vegetarian entrees upon request.

Individual and box lunches started at \$0.50 - \$2.00 extra

Cancellations Must be Made 24 Hours in Advance