



# Corporate or Private Party Catering Menu

All Menus and Prices are Subject to Change – 3% credit card surcharge applies

9001 Airport Freeway | North Richland Hills, Texas 76081 | Phone: 817.627.5456





## Corporate Garden Retreat Package

Designed for up to 40 Attendees

**Location:** Meeting room at 9003 Airport Freeway or Meeting Room of your choice

Setup w/40 seats at tables setup conference or dinner style

**Food Service Agenda:**

8am - 4pm - Individually packaged bottle water and snacks available for attendees

11:30am Lunch Buffet served

**Business Casual Lunch Menu:**

Choice of Single Entrée

Choice of Accouterment

Choice of Vegetable

Fresh Baked Rolls & Butter

Chef's Choice Dessert Tray

Iced tea w/sweeteners & fruit infused water

(Self-serve buffet w/special event quality acrylic products)

Tables, chairs, linens & stock table centerpiece rental

Complete Lunch Buffet & Seating Setup/Take Down w/cleanup \$ 800

**Art Gallery or Garden Cocktail Hour 4pm – 5pm**

Open Bar Service for up to 40 guests serving complimentary:

White House Wine

Red House Wine

Shiner Bock & Corona Bottled Beer

Tito's Vodka w/Soda, Tonic or Cranberry Juice

3 Highboy Tables w/Linen & Bar Rental \$ 600

Complete Catering & Rental Package Total \$ 1400

State Sales Tax \$ 115

**Total Due \$ 1515**



# ADULT SNACK PARTY TRAY MENU

(PARTY TRAYS DELIVERED WITH NO SERVICE ATTENDANT)

<b>Fresh Veggie and Ranch Dip Bowl</b> (serves 20)	Organic Crisp, crunchy organic vegetables served with a creamy Ranch dipping sauce	<b>\$35</b>
<b>Fresh Fruit and Yogurt Dip Bowl</b> (serves 20)	Bright & colorful, this bowl is full of fresh organic season fruit served with a Yogurt Dipping Sauce	<b>\$40</b>
<b>Ham &amp; Turkey Hoagies w/Chips Tray</b> (serves 20)	Fresh Made Rolls filled with Deli Sliced Turkey & Swiss and Ham & Cheddar Cheese	<b>\$40</b>
<b>Ham &amp; Turkey Wraps w/Chips Tray</b> (serves 20)	Fresh Made Flour Tortilla filled with Deli Sliced Turkey w/Swiss and Ham w/Cheddar Cheese	<b>\$40</b>
<b>Pizza Bites w/Marinara Party Tray</b> (serves 16)	Mini calzones filled with mozzarella cheese and pepperoni served with Marinara	<b>\$45</b>
<b>Hot Dogs w/Chips Party Tray</b> (serves 16)	Mini Organic hotdogs served with mustard, ketchup, relish &Lays chips	<b>\$45</b>
<b>Cured Meats &amp; Cheese Platter</b> (serves 12-16)	Chef's choice of Flavorful cured meats and cheese served with grapes as garnish	<b>\$45</b>
<b>Cheese and Cracker Platter</b> (serves 12-16)	Chef choice of flavorful cheese and cracker served with grapes as garnish	<b>\$40</b>
<b>Two Bite Brownie Dessert Tray</b> (serves 20)	includes a variety of toppings including salted caramel, pecans and cream cheese	<b>\$35</b>
<b>Mini Dessert Cakes</b> (serves 12)	Choice of chocolate or vanilla cake with a flavorful filling and delectable icing	<b>\$24</b>

## BOXED LUNCH

ALL BOX LUNCHES INCLUDE CHIPS, COOKIE, PICKLE AND BOTTLED WATER  
AND CHOICE OF SANDWICH ON ARTISAN BREAD OR WRAP

**Turkey Breast & Swiss**

**Danish Ham & Cheddar**

**Waldorf Chicken Salad**

**\$10.50**

## Bar Service

**Client Provided Bottle Alcohol - Space Rental Required**

3 Highboy Tables w/Linen Rental

Bar Rental, Bar Equipment, Ice

Acrylic Cups & Bar Napkins

Venue Required Licenses & Insurance

2 Hours of Service per Bar \$300

4 Hours of Service per Bar \$500



## Our Full-Service Catering Event Package Includes

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Personal and professional consultation

Seasoned Event Manager onsite throughout event

Courteous Wait and Bartending staff for 4 hours

China Dinner, Salad and Dessert Plates

Stemmed Glassware, Stainless Flatware

Beautiful Service and Buffet equipment

Complimentary tasting for up to four people

Bar rental and Bar equipment

Guest table floor length linens and napkin

Floating candle or stock centerpiece for each table

Custom Event Floorplan consultation and creation

Complete Buffet Setup and Strike

Base Price:

\$ 8 pp + price of menu choices

100 person minimum

No additional Service Charge

*Enhancements Available:*

Fresh Floral Centerpieces

MC/DJ Services, Audio

Special Effect Lighting

Chiavari Chairs

Dessert Bars & Cakes

Day Of Event Coordination

Lounge and Décor Items

**Our Menu is available for Pickup or Delivery without Full Service Package**

\$50 Delivery Fee Applies within 30 mile radius of Fair Park  
\$100 Delivery Fee Applies outside of 30 mile radius of Fair Park







# Chilled Petite Plate Station Displays

Minimum order of 50 guest



## Creamy Domestic Cheese

A selection of Chef's choice fine domestic cheeses served on a granite or slate slab like Santé Fe Pepper Jack, Tilbrook Colby, Mild Wisconsin Cheddar, Monterey Jack, fresh and dried fruits, toasted nuts, artisan crackers and flatbreads garnished with fresh organic grapes and berries  
5 per guest

## Hearty Texas Cheese

A selection of Chef's finest choices of Texas cheeses served on a wood slab like Southern Pecan Cheddar, Austin Boursin, White Havarti, Brazos Select Blue Cheese, organic local jelly and honeycomb, almonds, walnut cranberry baguette and artisan crackers garnished with grapes and blackberries  
5 per guest

## International Charcuterie

A selection of Chef's best cured meats and artisan cheeses served on a slate slab like Coppa (pork), Jamon Serrano (Spanish ham) Prosciutto (Italian ham, Mocetta (beef), Boursin Herb spread, marinated Kalamata Olives, fresh mozzarella, cherry tomato, French bread and biscotti  
6 per guest

## Texas Charcuterie Board

Wood Board selection of Chef's best smoked red meats and cheese like New Braunfels pepperoni, smoked salami and sausage, creamy Herb Boursin, fresh fruit preserves, black walnuts, roasted almonds, banana nut breads, house made apple butter  
6 per guest

## Fresh Fruit Waterfall

A selection of organic colorful fresh fruit cascading from white china bowls and platters like strawberries, red and green grapes, mandarin oranges, blackberries, red delicious apples and fresh cut pineapple  
4 per guest

## Hummus & Crudités

Chef's best selection of baby carrots, yellow squash, radishes, snap peas, cauliflower, baby tomatoes, celery sticks, roasted bell peppers, marinated green Kalamata olives served with traditional and red pepper hummus, crispy pita bread  
6 per guest

## Crudités and Dips

A selection of farm fresh organic broccoli, carrot tidbits, grape tomatoes, yellow and red peppers, purple onion, caramelized onion ranch and roasted garlic aioli dip  
3 per guest

## Fruit & Cheese Display

Perfect combination of Chef's choice of fresh seasonal fruit like strawberries, pineapple, apples paired with classic cubed cheese and butter baked crackers  
4 per guest







# Garden Fresh Salads

Minimum order of 50 guests

## Classic Caesar Toss

Romaine leaf mix, buttery garlic croutons, fresh parmesan cheese, served w/creamy Caesar

## Spinach Waldorf

Bay spinach, strawberries, candied walnuts, served w/walnut raspberry vinaigrette

## Green Apple Goddess

Green leaf Mix, granny smith apples, feta cheese, southern pecans, served w/Italian vinaigrette

## American BLT Chopped

Iceberg lettuce, apple wood smoked bacon, grape tomatoes, cheddar cheese, served w/peppercorn ranch

## Crème de la Bleu

Spinach, kale & arugula, dried cranberries, black walnuts, blue cheese crumbles, served w/raspberry vinaigrette

## Love you "Peary" Much

Romaine mix, pear slices, sweet pecans & walnuts, gorgonzola cheese, served w/poppy seed crème vinaigrette

4 per guest





## Single Entrée

(Minimum 50 guests – Guarantee must equal the entire number of guest setup)

Tequila Marinated Chicken

6oz Grilled Organic Chicken Breast, Avocado Butter Cream Sauce

Garlic Asian Chicken Stir-fry

Savory Chicken Tenderloins, Broccoli, Sugar Snap Peas, Water Chestnuts, Baby Corn & Mushrooms, Garlic Ginger Sesame Sauce

Creamy Chicken Tetrazzini & Brad Basket

Bowtie pasta & chicken baked in a creamy béchamel, mushrooms, poblano & red onion

Four Cheese Zesty Baked Ziti & Olive Bar

Penne pasta baked in creamy ricotta, mozzarella, cheddar & parmesan cheeses

Brisket & Chicken Tinga Street Tacos

Smoked beef brisket seasoned with onion & cilantro and fresh chicken dressed in spicy red sauce served on corn tortillas with chips & salsa

Roasted Pulled BBQ Chicken Sliders

Organic cage free chicken slow roasted, shredded & heaped on freshly baked slider bun, bourbon braised Sugar City sauce & chipotle aioli with peppered kettle chips

Waldorf Chicken Salad

White chicken chunks, crème fraîche, cranberry, walnuts, croissants & breads

Fresh fruit waterfall of seasonal fruits & nuts



12 per guest

**Brunch & Custom Menus Available Upon Request**



## Duo Entrée

(Minimum 50 guests – Guarantee must equal the entire number of guest setup)

**Our Most Popular:** Chef Carving Station Duet with house made sauces  
choose two of the following (2, 3oz servings per guest)

Honey Glazed Carving Ham	Roasted White Turkey Breast
Slow Smoked Angus Beef Brisket	Fire Roasted Smoked Sausage
Rosemary Dijon Pork Tenderloin	Pecan Crusted Pork Tenderloin

18 per guest

Grilled Atlantic Salmon Medallion, house made mushroom béchamel sauce  
and  
Cream of Coconut Brown Rice

22 per guest\*

Grass fed Beef Tenderloin grilled to perfect medium rare, roasted garlic aioli  
and  
Savory Pork Tenderloin roasted to perfection, served on a Chef Carving Station

28 per guest\*

Smoked Chopped Beef Brisket, Sugar City signature brisket sauce  
and  
Smashed Idaho Potatoes with toppings, served in martini glass

20 per guest

Chopped Smoked Texas Beef Brisket Sliders, bourbon braised Sugar City sauce  
and  
Roasted Tinga BBQ Chicken Sliders, roasted garlic aioli served on fresh slider rolls

15 per guest

Vegetarian entrées available upon special request

\*based on current market rate slight package upcharge may apply





## Accoutrements

Minimum order of 50 guests, 4 ounce serving

Buttered Smashed Idaho Potatoes, finely shredded cheddar, sour cream, smoked bacon bits for topping

Garlic and Herb Infused Whipped Potatoes, shaved parmesan, crème fraiche, bacon bits for topping

Southern Sweet Potatoes, brown sugar, maple butter, pecans for topping

Sweet and Spicy Corn Cazuela, creamy cornbread and cream corn dish with bits of mild jalapeno

Creamy Coconut Brown Rice, and slightly sweet spin on rice you are going to love

Grilled Market Fresh Asparagus, served room temperature drizzled with raspberry vinaigrette

Creamy Dijon Dill Potato Salad, Yukon gold chunks, celery, onion, dill mayo w/a spicy kick

Peppered Kettle Fried Chips, w/Relish Bar of, onion & pickle slices, pickled jalapeños

Classic Southern Potato Salad, Smoothed russet potatoes, eggs, onion, dill pickles & yellow mustard

Deviled Egg Macaroni Salad, Creamy pasta salad with egg & mustard

4 per guest



## Vegetables

Fresh Normandy style steamed vegetable blend of broccoli, cauliflower and carrots

Steamed broccoli florets, seasoned with black pepper, sea salt and butter

Northwest Style vegetables, yellow and orange carrots, wax beans, red peppers, broccoli

Fresh Steamed Green Beans, seasoned with black pepper, sea salt and butter

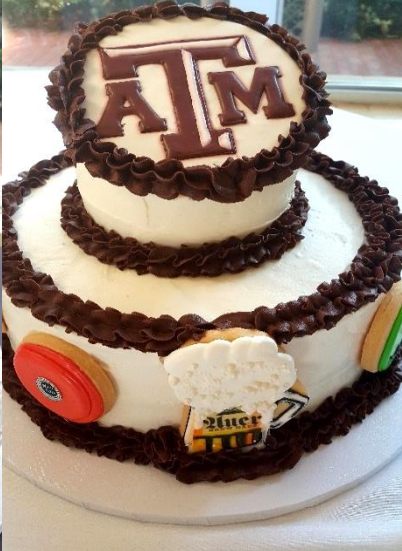
Buttermilk Blue Cheese Coleslaw, Classic coleslaw dressed w/Roquefort blue cheese

Cowboy Ranch Beans, Bold combination of 4 Texas favorites

Traditional Tangy Coleslaw, Classic beloved Texas coleslaw recipe

3 per guest





## flavor

champagne  
 tuxedo chocolate  
 coconut crème dream  
 butter pecan  
 limoncello  
 white chocolate  
 cinnamon roll  
 black forest chocolate  
 hummingbird  
 crème brulee  
 chocolate caramel turtle  
 peanut butter crème  
 Italian crème  
 tiramisu  
 carrot spice delight

## icing

almond buttercream  
 vanilla cream cheese  
 lime swiss meringue  
 maple bourbon buttercream  
 lemon chiffon swiss meringue  
 raspberry buttercream  
 brown sugar cream cheese  
 whipping cream swiss meringue  
 pineapple cream cheese  
 toasted toffee buttercream  
 chocolate fudge ganache  
 caramel drizzle swiss meringue  
 classic cream cheese  
 light mocha cream cheese  
 toasted coconut caramel cream cheese

starts at \$3 per guest when added to a catering package  
 custom flavor creations available

### **Let Them Eat Cake! Bar**

Mini Cake Petit Display of 4 choices of any Sugar City Cake Flavor Combination



### **Candy, Truffle, Homemade Pie or Cobbler, Trail Mix or Popcorn Bars & Favors**

Custom Design & Display Included to match your décor

### **Hot Chocolate & Coffee Bar**

Swiss Mocha Chocolate & Robust Fresh Brewed Coffee

served with sweet candy toppings & whipped cream and beautifully displayed to match your décor



### **Vintage Soda Bar**

Glass bottle soda adorable displayed in a wheel barrel and buckets with stripped straws in your colors

\$4 per person when added combined with a catering package





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Schedule your Consultation Today!