

SMU Catering Holiday Event Menu

Let SMU Catering help you plan an event to remember!

Contact us today 214.768.2368.



Canapés

Curried Chicken Purses

Tied with chive

Wild Mushroom Risotto Cake

With basil crème fraiche

Chimichurri Beef Satays

Tortilla Wrappers

With blackened chicken, spinach and artichoke spread

Tomato Mushroom and Asparagus Quiche

Cucumber Cups

Filled with apricot and walnut chicken salad

Pecan Crusted Chicken Skewers

With raspberry honey mustard dipping sauce

Rosemary Infused Beef Tenderloin Skewers

With red onion salsa

Champagne Poached Shrimp

Chile Roasted Almonds

Smoked Gouda and Sundried Tomato on Jicama

Shredded smoked gouda with chopped sundried tomatoes and buttermilk in a slice of Jicama

Asparagus Tips Wrapped in Prosciutto

Tender asparagus tips, red and yellow pepper strips provolone wrapped in a thin slice of prosciutto

Miniature Shrimp Cakes

Served with chili lime cream sauce

Roasted Tomato Tartlets with Micro Greens

Over roasted grape tomatoes in a tiny tartlet shell with cheese and fresh herbs

Lump Crab Cakes

With a grainy mustard aioli

Displays

Smoked Salmon

With cream cheese, capers, hard boiled eggs, chopped onions, sliced tomatoes served with bagel chips

Vegetable Display

Rainbow Carrots, Cherry Tomatoes, Jicama, Asparagus, Snap Peas, Red and Green Peppers served with a lemon tarragon dipping sauce

Baked Brie

Stuffed with cherries, toasted walnuts and honey

Shrimp Cocktail

With spicy cocktail sauce

Assorted Pate

With sliced baguettes

Pistachio Crusted Cheese Ball

With lavosh

Beef Steak Tomato and Mozzarella Stacks

With fresh basil leaves and pesto balsamic glaze

Action Stations

Spiral Baked Ham (carved on site)

With mustard and brown sugar glaze
Served with honey mustard and whole grain mustard and brioche rolls

Apricot Stuffed Turkey Breast (carved on site)

Boneless breast of turkey filled with apricot puree
Served with sweet potato rolls, miniature orange muffins and herbed mustard

Grilled Beef Tenderloin (carved on site)

Sliced thin and presented with crispy spicy onion rings
And served with petit rolls, grainy mustard and horse-radish sauce

Macaroni and Cheese

Bowtie Pasta with gruyere and cheddar cheese with a touch of heavy cream served in martini glass with assorted toppings to include; apple smoked bacon, sun dried tomatoes and herb bread crumbs

Risotto Bar

Build your own gourmet risotto creation with:
Feta, grilled asparagus, almonds sun-dried tomatoes, grilled mushrooms, caramelized onions, parmesan and pesto

Buffet I

Mixed Field Greens

With candied walnuts, mandarin oranges, avocados and feta cheese drizzled with herb vinaigrette

Red Currant and Balsamic Glazed Roasted Turkey

Served with au jus

Sweet Potato and Butternut Squash Puree

Oven baked with butter, brown sugar, dried cranberries and cinnamon

Traditional Kielbasa Sausage and Sage Stuffing

Roasted Green Beans

With caramelized shallot butter

Cranberry Chutney

Bread Basket

With whipped herb butter

Chocolate Macadamia and Walnut Tart

Winter Fruit Tart

Buffet II

Mixed Field Greens

With candied pecans, poached granny smith apples, feta cheese with a raspberry vinaigrette

Spiral Baked Ham

With mustard and brown sugar glaze

Apricot Stuffed Boneless Turkey Breast

Apricot Chutney and Herbed Mustard

Gouda Whipped Potatoes

Maple Glazed Carrots

House Made Rolls

Sweet potato rolls, miniature orange muffins and brioche rolls

Pecan Pie

Red Velvet Cake

Chocolate Decadence Cake

Sandwiches & Salads

Turkey-Cranberry and Roast Beef Sandwich

Served on ciabatta

Pear Walnut Chicken Salad

Served on croissant

Turkey and Havarti on Pumpernickel

With arugula and sun dried tomato aioli

Ham and Apple Wrap

Black forest ham, sliced granny smith apples, and feta cheese served in lavosh wrap with herb mayo

Grilled Chicken with Pear, Walnut and Blue Cheese Salad

With cider vinaigrette

Desserts

Assorted Flavored Cake Balls

Holiday Cookies

Chocolate Pistachio Torte

Mini Pumpkin Tarts

Pecan Praline Cheesecake

Chocolate Macadamia and Walnut Tart

Goat Cheese Panna Cotta with a Dried Cherry Reduction

