THE spice of life CATERING

BREAKFAST & LUNCH

1055 TREND DRIVE SUITE 103 CARROLLTON, TX 75006 | 972-417-1755

BREAKFAST

HOT BREAKFAST SELECTIONS

SERVED WITH CHOICE OF 1 MAIN, FRESH SEASONAL FRUIT, ORANGE JUICE, SALSA & CHOICE OF 2 SIDES

MAINS

FRESH SCRAMBLED EGGS
ORIGINAL
CHEDDAR CHEESE
TOMATOES & ONIONS

GOURMET QUICHE
THREE CHEESE
CARAMELIZED ONIONS & SPINACH
LORRAINE (CHEESE & BACON)

BREAKFAST FRITTATA
THREE CHEESE
SEASONAL VEGETABLES & CHEESE
CARAMELIZED ONION & WILD MUSHROOM

BREAKFAST SANDWICHES
WITH EGG & CHEESE

BISCUIT
CROISSANT
BAGEL
ENGLISH MUFFIN

BACON
HAM
SAUSAGE
POTATOES

BREAKFAST TACOS
WITH EGG & CHEESE

FLOUR TORTILLA
CORN TORTILLA

BACON
CHORIZO
SAUSAGE
POTATOES

SPINACH, TOMATO, ONION
REFRIED BEANS
STEAK
ADD AVOCADO

SIDES

APPLE SMOKED BACON
SAUSAGE PATTIES
SAUSAGE LINKS
TURKEY SAUSAGE

COUNTRY HAM
HASH BROWNS
FRIED HASH BROWNS
BREAKFAST POTATOES

GRITS
CHEDDAR GRITS
BISCUITS & GRAVY
JALAPEÑO CORNBREAD

PANCAKES
FRENCH TOAST
CINNAMON ROLLS
ASSORTED BREAKFAST BREADS

CLASSIC CONTINENTAL

SEASONAL FRESH FRUIT & BERRY DISPLAY
ASSORTMENT OF BREAKFAST BREADS & PASTRIES
ACCOMPANIED BY BUTTER, JAMS & CREAM CHEESE
ORANGE JUICE

ENHANCEMENTS
ASSORTED BAGELS
BUILD YOUR OWN PARFAIT
SMOKED SALMON DISPLAY

ACTION STATIONS

ADDITIONAL $ FOR CHEF & COOKING EQUIPMENT

GOURMET OMELETTES
SHREDDED CHEESES, GREEN ONION, TOMATO, SPINACH,
MUSHROOMS, JALAPEÑOS, SALSA
PROTEIN OPTIONS: BACON, HAM, SAUSAGE

PANCAKES
FRESH STRAWBERRIES, MILK CHOCOLATE CHIPS
POWDERED SUGAR, WHIPPED CREAM
WHIPPED BUTTER, WARM MAPLE SYRUP

CHICKEN & WAFFLES
COUNTRY GRAVY
SWEET MAPLE SYRUP

WAFFLES
FRESH STRAWBERRIES, POWDERED SUGAR
WHIPPED BUTTER, WARM MAPLE SYRUP

SMOOTHIE BAR
STRAWBERRY, BLUEBERRY, BANANA, SPINACH, KALE, JUICES

BEVERAGES

COFFEE & HOT TEA STATION
FRESHLY BREWED REGULAR & DECAF COFFEE, ASSORTED TEA BAGS, HALF & HALF,
SWEETENERS

JUICE BAR
SELECT TWO: ORANGE, APPLE, CRANBERRY, GRAPEFRUIT, TOMATO

THEMED BREAKFAST

ALL AMERICAN

FRESH CUT FRUIT OR WHOLE FRUIT
SCRAMBLED EGGS
APPLE SMOKED BACON, SAUSAGE LINKS, SAUSAGE PATTIES OR TURKEY SAUSAGE
CRISPY SHREDDED HASH BROWNS OR SEASONED BREAKFAST POTATOES
PANCAKES OR FRENCH TOAST
FIRE ROASTED SALSA, WHIPPED BUTTER, MAPLE SYRUP
ORANGE JUICE

LA MEXICANA

SCRAMBLED EGGS WITH TOMATOES & ONIONS
SHREDDED BRISKET, FAJITA BEEF OR TINGA CHICKEN
FLOUR OR CORN TORTILLAS
REFRIED BEANS OR BLACK BEANS
SHREDDED CHEDDAR
SALSA ROJA, SALSA VERDE
ORANGE JUICE

THE TEXAS WAY

FRESH CUT FRUIT OR WHOLE FRUIT
SCRAMBLED EGGS
SMOKED SAUSAGE, COUNTRY HAM, APPLE SMOKED BACON, SAUSAGE LINKS OR SAUSAGE PATTIES
BISCUITS & GRAVY, JALAPEÑO CORNBREAD OR CHEDDAR GRITS
CRISPY SHREDDED HASH BROWNS OR SEASONED BREAKFAST POTATOES
WHIPPED BUTTER, ASSORTED JAMS
ORANGE JUICE

HEART SMART

FRESH CUT FRUIT & BANANAS
STEEL CUT OATS OR VANILLA YOGURT & GRANOLA
EGG WHITE VEGETABLE FRITTATA OR VEGETABLE SCRAMBLED EGGS (SPINACH, TOMATOES, ONIONS)
APPLE CHICKEN SAUSAGE, VEGAN SAUSAGE OR TURKEY SAUSAGE
BRAN MUFFINS OR ASSORTED MUFFINS
WHIPPED BUTTER, ASSORTED JAMS
ORANGE JUICE

GF AVAILABLE UPON REQUEST

REFRESHING BREAKS

MID-MORNING

SERVED WITH REGULAR & DECAF COFFEE, ICED TEA & ICED WATER

SMART START

SELECTION OF SLICED FRESH FRUIT, ASSORTED YOGURTS, GRANOLA BARS

YOGURT BERRY PARFAIT

VANILLA YOGURT, FRESH BERRIES, GRANOLA

AFTERNOON

SERVED WITH ICED TEA & WATER

SNACK ATTACK

MINI CANDY BARS, HOUSE-MADE TRAIL MIX, GOLDFISH CRACKERS, PRETZELS

THE BALLGAME

BUTTERY POPCORN, PEANUTS, CRACKER JACKS, QUESO, SALSA, JALAPEÑOS, TORTILLA CHIPS

SWEET & SALTY

ASSORTED FRESH BAKED COOKIES, BROWNIES, YOGURT PRETZELS, MIXED NUTS, PARTY MIX
ASSORTED SODAS

HEALTH NUT

FRESH WHOLE FRUIT, ASSORTED YOGURTS, TRAIL MIX, GRANOLA BARS
ORANGE JUICE

THE ENERGIZER

FRESH WHOLE FRUIT, GRANOLA BARS, ENERGY BARS
ASSORTED GATORADE, REGULAR & DECAF COFFEE

FARMERS MARKET

ASSORTED CHEESE & CRACKER DISPLAY, FRESH VEGETABLES, OLIVES, MIXED NUTS, RANCH DIP ASSORTED SODAS

HUMMUS TRIO

TRADITIONAL, ROASTED RED PEPPER & FETA, CAPER, SCALLION HUMMUS
PITA CHIPS, FRESH VEGETABLES, OLIVES
ASSORTED SODAS

ENHANCEMENTS

FRESH BAKED COOKIES
CHOCOLATE BROWNIES
ASSORTED GRANOLA BARS
QUESO, SALSA & CHIPS

SODAS
GATORADE
PROPEL

Deli Lunch

Associate

BOXED LUNCH
DELI SELECTION
SIDE
DESSERT
BOTTLED WATER

Team Meeting

DELI PLATTER
2 DELI SELECTIONS
2 SIDES
HOUSE OR CAESAR SALAD
DESSERT
BOTTLED WATER

Boardroom

DELI PLATTER (20 MINIMUM)
4 DELI SELECTIONS
2 SIDES
HOUSE OR CAESAR SALAD
2 DESSERTS
BOTTLED WATER

Specialty Sandwiches

CALIFORNIA CLUB
TURKEY, HAM, BACON, CHEDDAR & SWISS
GUACAMOLE-SOUR CREAM, TOMATO, ROMAINE, MAYO

GRILLED CHICKEN
GRILLED CHICKEN BREAST, CHEDDAR OR SWISS
TOMATO, ROMAINE, HONEY MUSTARD

ROAST BEEF & CARAMELIZED ONION
SHAVED ROAST BEEF & ONIONS, SWISS
TOMATO, ROMAINE, HORSERADISH AIOLI

PASTRAMI SAMMY
SHAVED PASTRAMI, SWISS, RYE
RUSSIAN SCHMEAR, DILL PICKLE

GRILLED CHICKEN FOCCACIA
GRILLED CHICKEN BREAST, SWISS, ROASTED PEPPERS
TOMATO, ROMAINE, OLIVE MAYO

B.L.T.
CRISP BACON, CHEDDAR & SWISS
TOMATO, ROMAINE, MAYO

ITALIAN
SALAMI, PEPPERONI, HAM, PROVOLONE
LETTUCE, TOMATO, HOAGIE ROLL

GRILLED VEGGIE CROISSANT
GRILLED VEGETABLES, CHEDDAR & SWISS
TOMATO, ROMAINE, BALSAMIC AIOLI

CAPRESE
MOZZARELLA, TOMATO, ARUGULA
BASIL PESTO, CIABATTA

TUNA, CHICKEN OR EGG SALAD
TOMATO, LEAF LETTUCE

Signature Wraps

THE FAJITA
GRILLED FAJITA BEEF OR CHICKEN, PEPPERS, ONION
SHREDDED CHEDDAR, ROMAINE, GUACAMOLE-SOUR CREAM

TURKEY COBB
SMOKED TURKEY, CRISP BACON, BLEU CHEESE CRUMBLES
DICED TOMATO, CHOPPED EGG, BLACK OLIVES
GUACAMOLE-SOUR CREAM, BALSAMIC VINAIGRETTE

GRILLED CHICKEN CAESAR
GRILLED CHICKEN, ROMAINE, PARMESAN
HOMEMADE CROUTONS, TRADITIONAL CAESAR DRESSING

SOUTHWEST CHICKEN & GRILLED CORN
HONEY LIME MARINATED GRILLED CHICKEN
TORTILLA STRIPS, GRILLED CORN & BLACK BEAN SALAD
ROMAINE, CHIPOTLE RANCH DRESSING

GRILLED STEAK
GRILLED STEAK, ROASTED PEPPERS & ONIONS
BLEU CHEESE CRUMBLES, TOMATO, ROMAINE
LIGHT VINAIGRETTE

GREEK CHICKEN
GRILLED CHICKEN, FETA, ROMAINE
SPINACH TORTILLA, YOGURT DILL ZIZIKI SAUCE

ROASTED VEGGIE
PORTABELLA MUSHROOM, ZUCCHINI, SQUASH, CARROT
RED BELL PEPPER, RED ONION, LETTUCE SPROUTS
WHEAT TORTILLA

TURKEY & SUN DRIED TOMATO
SMOKED TURKEY, PROVOLONE, ROMAINE
SUN DRIED TOMATO PESTO, SPINACH TORTILLA

FALAFEL
HUMMUS SMEAR, ISRAELI SALAD, FRESH HERBS

Sides

COLE SLAW
RICE & ARTICHOKE SALAD
PESTO PRIMAVERA PASTA SALAD
QUINOA, CRANBERRY & NUT SALAD
MARINATED TOMATO, RED ONION & CUCUMBER
CAESAR SALAD
TOSSED GREEN SALAD
DILL NEW POTATO SALAD
REGULAR OR BBQ POTATO CHIPS
ORZO WITH MUSHROOMS, SPINACH & FETA

Dessert

CHOCOLATE BROWNIE, CHOCOLATE CHIP COOKIE, RICE KRISPY TREAT OR FRESH CUT FRUIT SALAD

SALADS

ENTREE SALADS SERVED WITH A SIDE OF FOCCACIA BREAD & ICED TEA

ENTREE SALADS
SIDE SALADS

TRADITIONAL CAESAR
CRISP ROMAINE, PARMESAN, HOMEMADE CROUTONS
TRADITIONAL CAESAR DRESSING

PERFECT KALE
KALE, GARLIC TOASTED BREAD CRUMBS, SHAVED AGED PARMESAN
LEMON VINAIGRETTE

CLASSIC GREEK
ROMAINE, TOMATO WEDGES, FETA CHEESE
KALAMATA OLIVES, RED ONIONS, CUCUMBERS
HOUSE VINAIGRETTE

SOUTHWEST CAESAR
HEARTS OF ROMAINE, JICAMA, SMOKED CORN, CHERRY TOMATOES
BLACK BEANS, SLIVERED RED ONIONS, TORTILLA STRIPS
CHIPOTLE CAESAR DRESSING

BIBB LETTUCE
BIBB LETTUCE, BABY TOMATOES, FETA CHEESE, RED & YELLOW BEETS
OLIVE OIL & LEMON DRESSING

BABY SPINACH & ARUGULA
STRAWBERRIES, RED ONIONS, GOAT CHEESE, CANDIED WALNUTS
BALSAMIC VINAIGRETTE

SPICE'S PEAR SALAD
ROMAINE & BIBB LETTUCE, RED & YELLOW TEAR DROP TOMATOES
POACHED PEARS, TEXAS GOAT CHEESE, CANDIED WALNUTS, CRAISINS
RASPBERRY BALSAMIC VINAIGRETTE

MIXED FIELD GREENS
BACON CRUMBLES, DICED CUCUMBERS, CRUMBLED FETA
BABY TOMATOES, SLIVERED RED ONIONS
RANCH & BALSAMIC VINAIGRETTE

ROMAINE & BIBB
RED PEAR TOMATOES, CUCUMBERS, CARROT SLIVERS, MUSHROOMS
RED & YELLOW PEPPERS, FETA CRUMBLES, SCALLION
HONEY BALSAMIC VINAIGRETTE

CLASSIC COBB
GRILLED CHICKEN BREAST, CHOPPED SALAD WITH DICED TOMATOES,
CHOPPED EGGS, AVOCADO, BACON, BLEU CHEESE CRUMBLES
RANCH OR BALSAMIC VINAIGRETTE

CHICKEN AVOCADO
GRILLED CHICKEN BREAST, MIXED SPRING GREENS, ARUGULA, SPINACH
AVOCADO, GRAPE TOMATOES, RAISINS, CARAMELIZED MAPLE WALNUTS
MAPLE DIJON VINAIGRETTE

GRILLED CILANTRO LIME CHICKEN
GRILLED CHICKEN BREAST, MIXED GREENS, AVOCADO
ROASTED CORN RELISH, SHREDDED CHEDDAR, PICO DE GALLO
CRISPY TORTILLA STRIPS, CHIPOTLE RANCH

ENHANCEMENTS

CHICKEN BREAST
JUMBO SHRIMP
SALMON
STEAK

THEMED BUFFET

SERVED WITH ICED TEA & ICED WATER

FIESTA

FAJITA CHICKEN
FAJITA BEEF
COMBO
BYO TACO BAR

• BUILD YOUR OWN TACO BAR •

SELECT 2 MEATS

GROUND BEEF | TINGA CHICKEN | PULLED PORK | SHREDDED BRISKET

SALAD SELECTION

SOUTHWESTERN CAESAR OR HOUSE SALAD WITH CHOICE OF 2 DRESSINGS

RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, SOUTHWESTERN CAESAR, TRADITIONAL CAESAR

ACCOMPANIMENTS

SELECT 2: FLOUR TORTILLAS, CORN TORTILLAS, TACO SHELLS

CHOICE OF BEANS: BORRACHO, BLACK OR REFRIED

CHOICE OF RICE: SPANISH OR CILANTRO LIME RICE

SHREDDED CHEESE, SHREDDED LETTUCE, PICO DE GALLO
ROASTED TOMATO SALSA, GUACAMOLE, SOUR CREAM
LIME WEDGES

CHOICE OF DESSERT

CINNAMON SUGAR CHURROS
TRES LECHES
CARAMEL FLAN

ENHANCEMENTS

GRILLED SHRIMP
CHEESE ENCHILADAS
QUESO & TORTILLA CHIPS
ADDITIONAL TACO MEAT
ADDITIONAL ACCOMPANIMENT
ADDITIONAL DESSERT (20 MINIMUM)

BEVERAGES

SODAS
GATORADE
COFFEE & HOT TEA STATION

THEMED BUFFET

SERVED WITH ICED TEA & ICED WATER

TEXAS BBQ

SOLO ENTRÉE
DUO ENTRÉES

SALAD SELECTION

TRADITIONAL CAESAR OR HOUSE SALAD WITH CHOICE OF 2 DRESSINGS
RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, TRADITIONAL CAESAR

MAIN ENTRÉE

SLICED OR CHOPPED BRISKET
PULLED PORK
CHICKEN BREAST
SMOKED TURKEY
SMOKED SAUSAGE

CHOICE OF 3 ACCOMPANIMENTS

MAC & CHEESE
LOADED MASHED POTATOES
BACON BRAISED GREEN BEANS
BUTTERED CORN
BAKED BEANS
POTATO SALAD
COLE SLAW

CHOICE OF BREAD

DINNER ROLLS WITH HONEY BUTTER
CORNBREAD WITH BUTTER

CHOICE OF DESSERT

PEACH OR APPLE COBBLER
PECAN PIE
CHOCOLATE PIE

ENHANCEMENTS

BACON WRAPPED JALAPEÑO

ADDITIONAL ACCOMPANIMENT
ADDITIONAL BREAD
ADDITIONAL DESSERT (20 MINIMUM)

BEVERAGES

SODAS
GATORADE
COFFEE & HOT TEA STATION

THEMED BUFFET

SERVED WITH ICED TEA & ICED WATER

SOUTHERN COMFORT

SOLO ENTRÉE
DUO ENTRÉES

SALAD SELECTION

TRADITIONAL CAESAR OR HOUSE SALAD WITH CHOICE OF 2 DRESSINGS
RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, TRADITIONAL CAESAR

MAIN ENTRÉE

FRIED CHICKEN
FRIED CHICKEN BREAST
CHICKEN FRIED STEAK

CHOICE OF 3 ACCOMPANIMENTS

MAC & CHEESE
DIRTY RICE
MASHED POTATOES & GRAVY
BACON BRAISED GREEN BEANS
BLACK EYED PEAS
BUTTERED CORN
FRIED OKRA
POTATO SALAD
COLE SLAW

CHOICE OF BREAD

BISCUITS WITH HONEY BUTTER
CORNBREAD WITH BUTTER

CHOICE OF DESSERT

PEACH & APPLE MINI FRIED PIES
NEW ORLEANS BREAD PUDDING
PRALINE BROWNIES

ENHANCEMENTS

ADDITIONAL ACCOMPANIMENT
ADDITIONAL BREAD
ADDITIONAL DESSERT (20 MINIMUM)

BEVERAGES

SODAS
GATORADE
COFFEE & HOT TEA STATION

THEMED BUFFET

SERVED WITH ICED TEA & ICED WATER

BELLO VITTO

SOLO ENTRÉE
DUO ENTRÉES

SALAD SELECTION

TRADITIONAL CAESAR OR HOUSE SALAD WITH CHOICE OF 2 DRESSINGS
RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, TRADITIONAL CAESAR

MAIN ENTRÉE

CHICKEN PICATTA WITH LEMON BUTTER CAPER SAUCE
CHICKEN PARMESAN TOPPED WITH MOZZARELLA & MARINARA
GRILLED CHICKEN WITH ALFREDO SAUCE
CHICKEN PESTO
MEATBALLS & MARINARA
BEEF LASAGNA

CHOICE OF 3 ACCOMPANIMENTS

LINGUINE PASTA
PENNE PASTA
GARLIC MASHED POTATOES
ROASTED ROSEMARY & GARLIC RED SKINNED POTATOES
PARMESAN RISOTTO
STEAMED BROCCOLI
GREEN BEAN ALMONDINE
SAUTÉED SEASONAL VEGETABLE MEDLEY

CHOICE OF BREAD

GARLIC BREAD
TOASTED FOCCACIA

CHOICE OF DESSERT

TIRAMISU
ASSORTED MINI CANNOLIS
BLACK RUSSIAN CAKE

ENHANCEMENTS

ADDITIONAL ACCOMPANIMENT
ADDITIONAL BREAD
ADDITIONAL DESSERT (20 MINIMUM)

BEVERAGES

SODAS
GATORADE
COFFEE & HOT TEA STATION

CUSTOM LUNCH

SERVED WITH CHOICE OF CAESAR OR HOUSE SALAD, 2 SIDE DISHES
ROLLS, WHIPPED BUTTER, 1 DESSERT, ICED TEA & ICED WATER

MAINS

SOLO ENTRÉE
DUO ENTRÉES

CHICKEN

HONEY BALSAMIC CHICKEN
GRILLED CHICKEN WITH ARTICHOKE DIJON CREAM SAUCE
PECAN CRUSTED CHICKEN BREAST WITH ROSEMARY HONEY SAUCE
APRICOT & MAPLE GLAZED AIRLINE CHICKEN BREAST
HERB ROASTED CHICKEN WITH LIGHT MUSHROOM SAUCE
CHICKEN MARSALA WITH MUSHROOMS
CHICKEN & MUSHROOM CREPES
CHICKEN & SPINACH ENCHILADA
TERIYAKI CHICKEN WITH SOY PINEAPPLE SCALLION GLAZE

BEEF

BEEF TIPS WITH PORTOBELLO MERLOT DEMI GLACE
CUBAN FLANK STEAK WITH JACK DANIELS DEMI GLACE & MUSHROOMS
BEEF STROGANOFF WITH SOUR CREAM DEMI SAUCE
GRILLED FLANK STEAK WITH RED WINE SHALLOT SAUCE
BEEF ENCHILADA
POT ROAST WITH PAN GRAVY
MEATLOAF WITH MUSHROOM OR TOMATO SAUCE
BEEF BAKED ZITI WITH TUSCAN MARINARA
TERIYAKI BEEF & VEGETABLE STIR FRY

SEAFOOD

CEDAR PLANK SALMON WITH HONEY THYME GLAZE
BASIL MARINATED GRILLED PETIT SALMON FILET WITH TOMATO BUTTER
CAJUN BROILED CATFISH WITH A BLACKENED GUMBO SAUCE

PORK

ROASTED PORK MEDALLIONS WITH NATURAL PAN GRAVY
CHIPOTLE RUBBED PORK LOIN WITH CILANTRO CREAM
PEPPER CRUSTED PORK LOIN WITH CAPER MUSHROOM GLAZE

VEGETARIAN

VEGETARIAN LASAGNA
STUFFED PORTOBELLO MUSHROOM
CAULIFLOWER & CHICKPEA SLIDER
PORTOBELLO MUSHROOM SLIDER
PESTO PRIMAVERA PASTA
CHEESE & SPINACH, VEGETABLE OR WILD MUSHROOM ENCHILADA

CARVING STATION

ADDITIONAL $ FOR CHEF & EQUIPMENT

ALL MEATS INCLUDE APPROPRIATE SAUCES

5 PEPPER BEEF TENDERLOIN
HERB CRUSTED PRIME RIB
BRAISED BEEF BRISKET
ROSEMARY GARLIC PORK TENDERLOIN
ROASTED GARLIC & HERB SALMON FILET

ACCOMPANIMENTS

STARCH

HOMEMADE MASHED POTATOES
GARLIC MASHED POTATOES
LOADED MASHED POTATOES
ROASTED ROSEMARY & GARLIC RED SKINNED POTATOES
POTATOES AU GRATIN
BROWN SUGAR SMASHED SWEET POTATOES
LONG GRAIN & WILD RICE
STEAMED JASMINE RICE
CONFETTI BASMATI RICE
CILANTRO LIME RICE
PARMESAN RISOTTO
MAC & CHEESE
LINGUINE PASTA

VEGETABLE

CREAMED SPINACH
SAUTÉED BUTTERED CORN
SQUASH CASSEROLE
HONEY GLAZED CARROTS
PARMESAN BROILED TOMATOES
SAUTÉED GREEN BEANS
GREEN BEAN ALMONDINE
BACON BRAISED GREEN BEANS
GRILLED ASPARAGUS
STEAMED BROCCOLI
MAPLE GLAZED BRUSSELS SPROUTS
SAUTÉED SEASONAL VEGETABLE MEDLEY
CAULIFLOWER RICE

DESSERTS

COOKIES

SUGAR
CHOCOLATE CHIP
OATMEAL RAISIN
SNICKER DOODLE

CAKES

CHOCOLATE CAKE
CARROT CAKE
LEMON MOUSSE CAKE
BLACK RUSSIAN CAKE

ASSORTED

COOKIES & BROWNIES
MINI BROWNIES, LEMON BARS, APPLE PIE BITES

COBBLERS

APPLE COBBLER
PEACH COBBLER
CHERRY COBBLER

SPECIALTY

STRAWBERRY SHORTCAKE
CHOCOLATE MOUSSE
BANANA PUDDING
MOCHA ROLL WITH CARAMEL SAUCE
PRALINE OR CHOCOLATE BROWNIES
MINI TRIFLES - STRAWBERRY, TRES LECHES, KEY LIME, CHEESECAKE, OREO

PIES

PECAN PIE
CHERRY PIE
APPLE PIE
KEY LIME PIE
APPLE CRANBERRY PIE
CHOCOLATE PECAN PIE

Additional Information

ULTIMATE DINING EXPERIENCE

The Spice of Life Catering is a full-service company with expertise in delivering exquisite food presentations and excellent service for any event. Our seasoned sales and catering team is happy to assist with party planning, event design and special requests. We pride ourselves on personalizing each event and customizing your menu to fit your budget.

We look forward to exceeding your expectations and making your event a success!

ORDERING

Please call 972-417-1755 or email our Director of Catering at
glenda.miller@ihgservices.com

DELIVERY & MINIMUMS

Catering orders require a 15 person minimum and at least a 72 hour notice.
Catering needs for 75 or more guests may require a minimum of 5 business days of advanced notice.
Delivery and setup fees vary based on event and/or venue location.

SERVICE EQUIPMENT

The Spice of Life Catering is able to provide stainless chafing dishes, serving bowls, platters, serving pieces, china plates, silverware, glassware and disposable items.
Other services we offer include linen rental, kitchen equipment, event design and decor services.
Please inquire with our sales team for additional details and pricing.

EVENT STAFFING

On-site service staff may be required based on the type of event. Your sales representative will work with you to determine appropriate staffing needs to ensure your event is a success.

GUARANTEES & PAYMENT

To guarantee your event, a contract with payment information must be signed and returned to your sales representative within the date stated on the agreement. The guaranteed number of attendees is due 72 hours prior to the event date, otherwise the contracted number will be used. A deposit and payment schedule, along with cancellation terms will be outlined in your agreement. All events must be paid in full prior to the event date.

The method of payment provided on your contract will be applied to your account.

If paying with a check, the Spice of Life Catering must receive the check no later than 5 business days prior to the event date.