

Thornhill Catering
2156 W. Northwest Highway, #312
Dallas, TX 75220

Thornhill Catering Corporate Menu



Let us cater to all your needs:

Business Meetings
Training Classes
Special Events
Office Parties
Holiday Parties
Seminars
Grand Openings
Picnics

Phone: (972) 401-3336

Fax: (972) 401-3338

E-mail:

thornhillcatering@hotmail.com



www.thornhillcatering.com

Revised 02/2012

BREAKFAST

(Minimum 10 People)

Continental Breakfast \$5.95 per guest
Assorted pastries, seasonal fruit and juice.

Heart Healthy \$6.25 per guest
Yogurt, granola, fresh fruit and juice.
With muffin add \$1.50.

Seasonal Fresh Fruit Tray.....\$2.75 per guest

INDIVIDUAL BREAKFAST ITEMS:

Assorted Danish \$1.50 ea.

Assorted Muffins..... \$1.65 ea.

Cinnamon Roll \$1.50 ea.

Coffee Cake \$1.50 ea.

Breakfast Breads..... \$1.75 ea.

Yogurt \$1.50 ea.

Granola \$1.50 ea.

Assorted Bagels with cream cheese \$1.75 ea.

Bacon (2 pieces)\$1.00 ea.

Sausage (1 piece).....\$1.00 ea.

Extra Biscuit with butter.....75¢ ea.

HOT BREAKFAST ITEMS:

Pancakes or French Toast \$6.25 per guest
Served with strawberries, cheddar scrambled eggs and your choice of bacon or sausage.

Brunch Egg Casserole \$6.25 per guest
Bread, sausage, egg and cheese - baked to deliciousness!
Served with breakfast potatoes.

Fiesta Egg Casserole \$6.25 per guest
Scrambled eggs, sausage and cheese, layered with corn tortillas and house made Red Chili Sauce. Served with breakfast potatoes.

Green Chili "Fudge" \$6.25 per guest
Great spicy flavor of green chilies with eggs, cheese and sausage. Served with breakfast potatoes and salsa.

Breakfast Buffet..... \$6.25 per guest
Scrambled eggs, bacon and sausage, potatoes, biscuits, gravy, salsa and jelly.

Breakfast Tacos

Sausage/Egg/Cheese or Bacon/Egg/Cheese \$2.25

Potato/Egg/Cheese\$1.95

Texas Taco (bacon, sausage, egg, cheese, potato) \$2.95

Kolache (sausage/cheese or ham/cheese) \$1.50 ea.

Sausage Biscuit \$1.75 ea.

Breakfast Sandwich..... \$3.50 ea.
Ham/egg/cheese on either croissant or English muffin.

LUNCH

(Minimum 10 People • Prices are per guest)

Build Your Own Sandwich Buffet \$7.25

Includes: selection of ham, turkey, roast beef, tuna or chicken salad with assorted cheese and fresh breads to make your own sandwich. Choose either a Fruit or Veggie Tray and Potato or Pasta Salad.

Ready to Eat Sandwich Buffet \$6.95

Same as the Build Your Own Buffet, except the sandwiches are already made.

All American Buffet \$6.25

Choose from a hamburger, grilled chicken breast, BBQ chopped beef, or (2) hot dogs. Served with bun, cheese, tomatoes, pickle, onions and condiments. Choose one side from chips, potato salad or pasta salad.

On the Side:

Fresh Fruit Salad or Fruit Tray.....\$2.75

Fresh Veggie Tray with Dip..... \$2.50

Potato Salad.....\$1.50

Pasta Salad.....\$1.50

Caesar Salad\$2.75

Garden Salad \$2.00

Chips 65¢

Lunch Menu continued on next page . . .

LUNCH, continued

(Minimum 10 People • Prices are per guest)

BOXED LUNCHES

NOTE: Boxed lunches without the box (served on trays, etc.) add \$1.00 per guest.

Traditional Boxed Lunch \$6.25

Choose from ham, turkey, roast beef, chicken or tuna salad with chips, pickle and two cookies.

Deluxe Boxed Lunch \$8.25

Choose from ham, turkey, roast beef, tuna salad, chicken salad, Chicken Caesar wrap or veggie wrap; with potato or pasta salad, mixed fruit, pickle and 2 cookies.

Executive Boxed Lunch \$8.95

Includes mixed fruit, potato or pasta salad, pickle, two cookies or one brownie and one of our specialty sandwiches. Choose from Turkey Club Wrap, BLTA, or Chicken Fried Chicken Sandwich.

Premium Executive Boxed Lunch \$9.95

Includes mixed fruit, potato or pasta salad, pickle, two cookies or one brownie and one of our specialty sandwiches. Choose from Texas Club, Triple Decker or Dallas Deluxe Sandwiches.

SANDWICHES (Sandwich Only)

Traditional \$3.95

Choice of ham, turkey, roast beef, chicken salad, tuna salad or veggie wrap. Add 50¢ per sandwich for hoagie or croissant.

Specialty

Texas Club \$5.35

Seasoned chicken breast, bacon and Monterey Jack cheese on a whole wheat bun.

Triple Decker \$6.65

Turkey, ham, bacon, and provolone cheese with lettuce and tomato.

Chicken Caesar Wrap \$4.95

Grilled chicken with Caesar salad in a jalapeno wrap.

Specialty, continued

BLTA \$4.95

Bacon, lettuce, tomato, avocado on your choice of bread.

Chicken Fried Chicken Sandwich \$4.95

Our tender chicken on a wheat bun with lettuce and tomato.

Dallas Deluxe \$6.75

Seasoned sliced chicken, bacon, provolone cheese, lettuce, tomato, avocado. Served on a croissant.

Turkey Club Wrap \$5.95

Smoked turkey, cheddar cheese, avocado, bacon, lettuce and tomato with Ranch dressing.

BOXED CLASSIC SALADS

(Minimum 10 People • Prices are per guest)

NOTE: Boxed salads without the box (served "Build Your Own" style) add \$1.00 per guest.

Fajita Chicken Salad \$6.75

Mixed greens with grilled chicken strips, grilled onions and bell peppers, diced tomato, cilantro, fried tortilla strips and our Southwest Ranch dressing.

Chinese Chop Salad \$6.75

With chopped romaine, green and red cabbage, shredded carrots, pulled chicken, toasted sesame seeds, Mandarin oranges and green onions. Served with Ginger Soy vinaigrette.

Waldorf Chef Salad \$6.75

Apples, diced cranberries, toasted nuts, crisp celery and turkey meat in a creamy poppy seed dressing on a bed of mixed greens.

Trio Salad \$6.75

Chicken salad or tuna salad, with pasta salad and fresh fruit salad served atop mixed greens.

Chicken Caesar Salad \$6.75

Strips of grilled chicken with romaine lettuce, Parmesan cheese, croutons and our Caesar dressing.

Taco Salad \$6.95

Seasoned beef or chicken, homemade taco shell, lettuce, tomato, cheese, olives, sour cream and salsa.

Texas Club Salad \$6.75

Lightly breaded chicken tenders with mixed greens, diced tomato, cheese, avocado, bacon, diced egg and salad dressing.

Greek Salad \$6.95

Herb-grilled chicken with greens, tomatoes, cucumber, olives, feta cheese and our Greek Oregano vinaigrette.

Baked Potato & Salad Bar \$8.50

Choose Caesar or tossed salad. Served with tomatoes, cheese, diced ham and turkey, fresh vegetables, crackers and two salad dressings; large baked potato, butter, sour cream and bacon bits.

CHICKEN ENTREES

(Minimum 10 People • Prices are per guest)

Meals include salad, fresh yeast roll and choice of one vegetable and one starch unless noted with asterisk (*).

Chicken Parmesan* \$8.95
Breaded chicken breast topped with basil marinara sauce and Parmesan cheese. Served with penne pasta, Caesar salad and garlic bread.

Chicken Divan* \$9.25
Served with garden rice pilaf, steamed broccoli and carrots and a cream sauce.

♥**Chicken Piccata*** \$8.95
With lemon, capers, tomato and fresh parsley. Comes with pasta, steamed broccoli, salad and garlic bread.

Chicken Pot Pie* \$8.95
With carrots, peas and potatoes in a creamy sauce. Includes salad and roll.

♥**Lemon Mint Grilled Chicken*** \$8.95
Served with Greek Salsa. Accompanied by citrus rice and garlic green beans, salad and roll.

Chicken Oscar \$9.95
Chicken breast topped with asparagus, crabmeat and Hollandaise sauce.

Chicken Fried Chicken or Fingers \$8.95

Oven Herb Roasted Chicken Quarter \$8.25

Chicken Teriyaki* \$8.95
With Chinese fried rice, stir fry vegetables and egg roll.

Chicken Almandine \$8.95
Breast of chicken coated with Italian breadcrumbs and sliced almonds, lightly fried.

♥**Rosemary Lemon Chicken** \$8.95
Grilled boneless breast of chicken with herbs and lemon.

Baked Chicken \$8.95
Breaded baked chicken breast.

Chicken Cordon Bleu \$9.25
Lightly fried chicken breast with ham and Swiss cheese.

♥**Chicken Vera Cruz*** \$8.95
Lean chicken breast baked in a tomato and green olive sauce. Served with couscous, steamed green beans, salad and wheat roll or garlic bread.

♥**Chicken and Squash Kebabs*** \$8.95
Chicken breast, zucchini and summer squash skewered and marinated in herbs and lemon. Served with brown rice pilaf, salad and roll.

Grilled Chicken with Melon and Cucumber Salsa* \$8.95
Served with Rosemary Romano Beans and roasted new potatoes, salad and roll.

♥ = *A heart-healthy selection.*

BEEF & PORK ENTREES

(Minimum 10 People • Prices are per guest)

Meals include salad, fresh yeast roll and choice of one vegetable and one starch unless noted with asterisk (*).

Grilled Petit Sirloin* \$9.50
With herb-roasted new potatoes, grilled veggies, salad and roll.

Shiner Bock Braised Beef* \$8.95
With garlic mashed potatoes, your choice of vegetable, salad and roll.

Homemade Meatloaf \$8.95
Served with rich tomato sauce or brown gravy.

Chicken Fried Steak \$9.25
With our cream gravy on the side.

Tenderloin Filet \$11.75
Seasoned, char-grilled tenderloin wrapped in bacon with sautéed mushrooms.

Chopped Steak \$9.50
Smothered with sautéed mushrooms and onions in brown gravy.

Country Pot Roast* \$8.95
With celery, carrots, potatoes, salad, corn bread or roll.

Grilled Pork Chop \$9.95
Served with brown gravy.

Stuffed Pork Chop \$10.50
Stuffed with southern style cornbread dressing and served with brown gravy.

Raspberry Chipotle Pork Loin \$8.95
Marinated in raspberry chipotle sauce and grilled.

BBQ, FISH, & PASTA ENTREES

(Minimum 10 People • Prices are per guest)

These items are served with their own side dishes. Please let us know if you would like something different.

Texas BBQ Feast Choose from smoked sausage, grilled boneless chicken breast or sliced brisket. Served with potato salad, BBQ beans, homemade corn bread and relish tray of pickles and onions.

2 meats \$9.25 3 meats \$10.50

♥**Tilapia Cakes**\$8.95

Like a crab cake, served with herb roasted new potatoes, green beans and house-made Remoulade sauce, salad and roll.

♥**Grilled Salmon**\$12.95

6 oz. grilled salmon served with brown rice pilaf, steamed veggies and roll. Add a side salad \$2.00 per guest.

Lasagna Choose either: meat, vegetable, or three cheese. Served with green salad and garlic bread.

Half Pan (serves 9) \$70.00 Full Pan (serves 15-18) \$130.00

Chicken Pasta Primavera\$8.95

Grilled chicken strips and vegetables in a light cream sauce. Served with garlic bread.

♥**Tomato Basil Penne Pasta with**

Grilled Chicken Breast\$8.95

With salad and roll or garlic bread.

Spaghetti and Meat Sauce\$6.50

With green salad and garlic bread.

SIDE DISH SELECTIONS

(For entrees listed above)

Starches (add \$1.50 to entree pricing per guest if ordered as an *additional* side dish)

Mashed Red Skin Potatoes
Herb Roasted Red Skin Potatoes
Mexican Rice
Lemon Pepper Fettuccine
Broccoli Rice Cheese Casserole
Citrus Rice

Premium Starches (add \$2.25 to entree pricing per guest if ordered as an *additional* side dish)

Dill Scalloped Potatoes
Twice-baked Potatoes
Southern Cornbread Dressing
Garden Rice Pilaf
Macaroni and Cheese

Vegetables (add \$1.50 to entree pricing per guest if ordered as an *additional* side dish)

Steamed Vegetable Medley
Honey Glazed Carrots with Fresh Dill
Steamed Buttered Broccoli Florets
Broccoli Polonaise
Green Beans with Bacon and Onions
Green Beans Almondine
Rosemary Romano Beans
Sautéed Yellow Squash and Zucchini with Garlic
Pinto Beans
Grilled Seasonal Vegetables
Squash Casserole
Whole Kernel Corn with Sweet Peppers
Baked Beans
Corn Casserole

TEX-MEX FAVORITES

Our south of the border favorites are served with their own special side dishes.

Monterrey Chicken\$8.95

Seasoned grilled chicken breast topped with grilled sweet peppers, onions, fresh tomato and pepper jack cheese. Served with Mexican rice and sautéed corn.

King Ranch Chicken\$8.95

Tex-Mex casserole with Mexican rice, corn, chips and salsa.

Chipotle Chicken\$8.95

Chipotle marinated grilled chicken breast with tomato and cheese, served with Mexican rice, grilled vegetables and Chipotle sour cream.

♥**Chicken with Pineapple Pico de Gallo** \$9.25

With Mexican rice, grilled vegetables, chips and salsa.

Fajita Buffet\$9.50

Marinated beef or chicken, with sautéed bell peppers and onions. Served with Mexican rice, pinto beans, guacamole, sour cream, pico de gallo, tortillas and salsa. Add 50¢ per guest for either chips or shredded cheddar cheese.

Enchilada and Taco Bar\$8.95

Choose cheese, chicken or beef enchiladas; beef or chicken tacos with lettuce, tomatoes, salsa, sour cream, shredded cheddar cheese and taco shells. Enjoy with our Mexican rice and pinto beans.

♥ = *A heart-healthy selection.*

VEGETARIAN SELECTIONS

(Minimum 10 People • Prices are per guest)

Hot Food

(Some items require a 10-guest minimum but we would be happy to accommodate vegetarians the best we can; just ask.)

Vegetable Lasagna

Enjoy with our fresh salad and garlic bread.

Half Pan (Serves 9) \$70.00 Full Pan (Serves 15-18) \$130.00

Pasta Primavera\$7.95

Fresh vegetables in a light cream sauce with penne pasta, salad and roll.

Cheese Enchiladas with Ranchero Sauce.....\$6.95

Served with Mexican rice and beans.

Vegetarian Plate..... \$6.50

Choose one starch and up to three vegetables. Served with salad and roll.

Cold Food

Traditional Veggie Wrap Box Lunch\$6.25

Includes your choice of potato or pasta salad. Served with chips, pickle and 2 cookies.

Deluxe Veggie Wrap Box Lunch\$8.25

Includes your choice of potato or pasta salad. Served with fresh fruit, pickle and 2 cookies.

Veggie Wrap Sandwich Only..... \$3.95

Salads - any of our classic salads may be enjoyed without meat. Subtract 75¢.

DESSERTS

(Minimum 10 People • Prices are per guest)

Birthday cakes and other specialty desserts available upon request.

Dessert Platter\$2.50

An assortment of pies, cakes, and cookies.

Assorted Cookie Tray (two cookies per person) \$1.20

Chocolate chip pecan, oatmeal raisin, sugar, macadamia nut, snicker doodle or peanut butter.

Assorted Layer Cakes \$3.75

Italian Cream, Carrot, Hazelnut Praline, German Chocolate, Coconut.

Assorted Cream Pies..... \$2.75

Chocolate, Banana, Coconut, Lemon.

Cobbler

Half pan (serves 10)

Blackberry or cherry \$30.00 Peach or apple \$25.00

Full pan (serves 20)

Blackberry or cherry \$60.00 Peach or apple \$50.00

Assorted Treats..... \$2.25

Brownies, 7-layer bars, lemon bars, chocolate pecan bars, raspberry sammies.

Sopapillas (with honey) \$1.00

Homestyle Banana Pudding.....\$2.00

Strawberry Shortcake \$2.75

Assorted Cheesecake \$2.95

Brownie \$1.80

Rice Krispie Treats\$1.25

7-Layer Bars or Lemon Bars..... \$2.25

Mini French Pastries (minimum order 12 pastries)... \$2.40

Éclairs, cream puffs, Napoleons, fruit tarts.

SPECIAL TREATS

(Minimum 10 People • Prices are per guest)

Super Sundae Break \$4.00 per guest

Build a sundae with Blue Bell Vanilla ice cream, chocolate syrup, whipped cream, chopped nuts and fresh strawberries.

Root Beer or Coke Float..... \$2.50 per guest

SNACKS

(Minimum 10 People • Prices are per guest)

M&M's Chocolate Candies \$1.25 per guest

Trail Mix (2 oz. serving) \$2.25 per guest

Individual Flavored Yogurt \$1.75 each item

Granola Bar \$1.25 each item

Whole Fresh Fruit \$1.25 each piece

Assorted Cookies (2 per serving) \$1.20 per guest

DISPLAY TRAYS

Fresh Fruit & Cheese Display with Assorted Crackers

\$3.50 per guest

Vegetable Tray with Our Cool Ranch Dip

\$2.50 per guest

BEVERAGES

(Minimum 10 People • Prices are per guest)
Includes all condiments, cups and ice when needed.

Orange or Apple Juice	\$1.50
Regular or Decaffeinated Coffee	\$1.25
Bottled Water	\$1.25
Assorted Soda	\$1.25
Lemonade	\$1.25
Iced Tea	\$1.25
Sweet Iced Tea	\$1.25
Raspberry Iced Tea	\$1.25

Full Service Catering for any Size Event:

- Experienced, professional staff
- Personalized menu and event planning
- Tables, chairs, linens, china, glassware and silver
- Floral arrangements

Our Policies

Thornhill Catering delivers throughout the DFW metroplex.

Orders are welcome by phone, fax or e-mail and will be confirmed by a staff member for your peace of mind.

We would like to receive your order by 4 p.m. the day before delivery - or call us directly so we can cater to your last minute needs!

Cancellations generally require 24 hour notice.

We will make every effort to honor cancellations, but if food preparation has begun, a minimum of 50% of the original order will be charged.

All major credit cards are welcome.

We also offer corporate accounts for your convenience.

*Thornhill Catering -
Let us cater to all your needs!*