



CORPORATE EVENTS & RECEPTIONS

We offer Stress Free Solutions for groups of 100 guests or more.

No worrying about the details, we take care of all the set-up, clean-up, and everything in between.

Let us help you plan your next Corporate or Private Event and Enjoy the event you are planning.

Heavy to Light Appetizers "Build Your Own Menu"

Pricing \$28pp- 6 options/ \$24pp -5 options

\$20pp - 4 options

~Charcuterie Board Imported and Domestic Cheese & Meat Display ~

Garnished with herbs and crudités served with assorted crackers

~Signature Beef & Mushrooms Sliders~ Grilled Sirloin Steak garnished

with sauteed mushrooms & Provolone Cheese, dressed with Dijon Mustard

~Mini Grilled Chicken Sliders~

Garnished with arugula, tomato, red onion & Swiss cheese, dressed with Creole Honey Mustard

~Pulled Pork BBQ Sliders~

garnished with B&B pickles and BBQ Sauce

~Chicken Satay with Two Sauces~

Homemade Peanut and Ginger Hoisin

~Steak Bites~ Tender Beef skewered with red onions, Yellow & Red Bell Pepper garnished with green onions with drizzled with Pomegranate Molasses

~Zesty Meatballs~

Roasted savory beef meatballs with zesty tangy sauce

~Classic Shrimp Cocktail~

served with traditional Cocktail Sauce

~Mini Crab Cakes~

garnished with Jalapeno Remoulade

~Bacon Wrapped Shrimp with Chili Lime Aioli~

Skewered Shrimp with Crispy bacon and topped with Chili Lime Aioli

~Classic Bruschetta and Mixed Olive tapenade ~

Fresh diced tomatoes, basil, and splash of balsamic vinegar served with toasted crostini

~Signature "BYO-MacN'Cheese Bar"~

Toppings Crumbled Bacon, Crumbled Ritz Crackers, Cheddar Cheese, Green Onions, Pico de Gallo, and Sour Cream

~Classic Hummus & SW Spinach Artichoke Spread~

served with pita crisps and seasonal crudités



Finish Your Menu with



~Assorted "Pick up Sweets"~

Assorted cookies, brownies, and other tasty treats

The Fine Print: Menus listed above are customizable to preference and are based on a minimum Headcount of 75 or more guests. All menus include clear acrylic disposable ware. Staff provided at an hourly rate of \$35 per hour, sales tax of 8.25% applicable, and 20% gratuity added towards food and labor.

Contact us today to place your order. leslie@allevent.catering or (972) 439-3309.

Private Catering • Corporate Catering • Wedding Receptions • Personal Chef Service