



Full-Service Event Catering Menus

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!

Buffet Dinner Options – (Pricing includes Salad and choice of 2 Sides, Dinner Rolls & Butter or Garlic Bread)

******Menu Pricing based on a Minimum 80 guests or more**

American Traditional \$34pp

Grass-Fed Beef Tenderloin with Red Wine Demi and Sautéed Mushroom

Mediterranean Chicken with Sun Dried Tomato and Artichoke Relish

BBQ \$28pp

BBQ Chicken Breast, Smoked Sausage Links and Pulled Pork Sliders with Pickles



Italian \$25pp (choice of one entrée) **Combo option \$28pp**

Baked Ziti- Crumbled Italian Sausage layered with Penne Pasta, Mozzarella & Parmesan Cheeses and Marinara Sauce

Grilled Pesto Chicken Alfredo- Tender Grilled Pesto Chicken with Creamy Alfredo Sauce served over buttery herbed Penne Pasta

Chicken Parmesan- Breaded Chicken with topped with

Savory Italian Tomato Chutney, Parmesan and Mozzarella Cheeses

Classic Beef Lasagna -Crumbled Lean Ground Beef layered

with lasagna noodles, Italian Cheese Blend & Signature Marinara Sauce



Tex –Mex

(Tortilla Chips and Salsa can be added in place of the Salad or add Guacamole, Salsa and Tortilla Chips @ \$2.95 pp)

Steak & Enchiladas \$28pp

Marinated and Grilled Sirloin Steak, served Medium /Med Rare sliced with Chimichurri Sauce

Sour Cream Chicken Enchilada Casserole, shredded chicken, Tex-Mex Cheese blend, layered between corn tortillas, sour cream sauce and baked

OR

“Build Your Own Taco Bar” \$25pp

Southwestern Seasoned Beef and Shredded Chicken Tinga – Additional Meats Available, Pork and Fajitas

Accompaniments: Cheddar Cheese, Diced Tomatoes, Sour Cream, Pico de Gallo, Salsa Verde and Pickled Jalapenos served with Crispy Corn Shells, Soft Flour and Corn Tortillas

VO- Vegetarian Options available at no extra cost

Salads: Choose One

House Salad Romaine & Field Green Mix with Cucumber, Tomato, Shredded Carrots, Aged Feta, Ranch Dressing

Harvest Salad of Baby Spinach & Arugula, Feta, Dried Cranberries, Toasted Almonds, Signature Balsamic

Award Winning Caesar Salad crisps Romaine with Shaved Parm, Garlic Croutons, Creamy Style Dressing

Southwest Salad, Romaine Mix, Tomatoes, Corn, Bell Peppers, and Shredded Cheese, Chipotle Ranch Dressing

Wedge Salad, crumbled Bacon, Green Onions, Diced Tomatoes & Crumbled Blue Cheese- Blue Cheese Dressing

Sides: Choose Two

Sautéed Green Beans

Signature Sweet Corn Casserole

Spanish Rice

Savory Black Beans

Roasted Vegetable Medley

Red Skin Garlic Mashed Potatoes

Cilantro & Lime Rice

Refried Beans

Herbed Rice Pilaf

Macaroni N’Cheese

Ancho Dusted Grilled Veggies

Squash & Zucchini Medle



THE FIRST AND LAST CALL YOU NEED TO MAKE WHEN PLANNING YOUR NEXT EVENT! GET YOUR QUOTE TODAY!!

CALL TODAY!! 972-439-3309~EMAIL LESLIE@ALLEVENT.CATERING

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