

**WELCOME TO PELAZZIO'S
FINE CATERING MENU**



**OUR MENU IS
HANDCRAFTED BY
HOUSTON'S AWARD-
WINNING CHEFS,
PREPARED CUSTOM TO
OUR CLIENT'S REQUESTS,
AND SERVED BY OUR
TOP-OF-THE-LINE WAIT
STAFF FOR THE ULTIMATE
5 STAR EXPERIENCE**

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**ALL SELECTIONS PICTURED THROUGHOUT THIS
MENU HAVE A * BY THE MATCHING DESCRIPTION**



APPETIZERS



PRE-RECEPTION TABLE

*A TABLE ARRANGEMENT OF FRUIT CRACKERS CHEESES AND DIPS UNLIMITED FOR ONE HOUR

PASSED APPETIZERS

YOUR SELECTION(S) WILL BE SERVED BY
PELAZZIO'S STAFF AT YOUR GUESTS TABLES
OPTIONS:

*BAKED MINI CRAB CAKES
MOUNDS OF CRISPY BREADED CRAB BAKED & SERVED
WITH A SAVORY MUSTARD

JALAPENO POPPERS
CREAM CHEESE FILLED JALAPENO PEPPERS, DEEP FRIED
& SERVED WITH RANCH

MINI CHICKEN KABOBS
GRILLED LEMON PEPPER & GARLIC CHICKEN, SERVED
WITH A TANGY SWEET & SOUR SAUCE

*ITALIAN BRUSCHETTA
TOASTED GARLIC CROSTINI TOPPED WITH AN ITALIAN
BLEND OF TOMATOES, BASIL, GARLIC, ITALIAN SPICE,
AND FRESHLY IMPORTED CHEESE

MUSHROOM FLORENTINE
A HERBAL BLEND OF BREADCRUMBS, FETA & YOUR
CHOICE OF STUFFING, BAKED INSIDE EARTHY
MUSHROOM CAPS
(CHOICE OF BEEF, SAUSAGE OR SHRIMP)

VEGETARIAN EGGROLLS
CABBAGE, CARROTS & SWEET PEAS, SERVED WITH A
SPICY SWEET & SOUR SAUCE



SALADS



*PELAZZIO

GARDEN-FRESH ROMAINE & MIXED GREENS, GRAPE TOMATOES, FETA, CANDIED PECANS SERVED WITH A HOUSE MADE GREEK CELERY SEED VINAIGRETTE

ARUGULA

FRESH ARUGULA TOPPED WITH FETA, CANDIED PECANS, DRIED CRANBERRIES WITH LEMON OREGANO DRESSING

*SPRING MIX

CRISPY FIELD GREENS, LEAFY ROMAINE, MANDARIN ORANGES, GRAPE TOMATOES, CANDIED PECANS SERVED WITH ITALIAN DRESSING

CAESAR

PETITE ROMAINE TOPPED WITH SHAVED RED ONION, FRESHLY SHREDDED PARMESAN, GARLIC CROUTONS AND TOPPED WITH RICH CAESAR DRESSING

ICEBERG

CHOPPED ICEBERG, GRAPE TOMATOES, FETA, FRESH CHIVES, AND TOPPED WITH RANCH

*GREEK

CHOPPED ROMAINE & SPRING MIX, FETA, SLICED TOMATOES, CUCUMBERS, RED ONION, PEPPERONCINI PEPPERS SERVED WITH A HOUSEMADE OREGANO LEMON VINAIGRETTE





ENTRÉES



CHICKEN

CHICKEN ALFREDO

CREAMY ALFREDO PASTA TOPPED WITH JUICY GRILLED CHICKEN

*BLACKENED CAJUN CHICKEN

CAJUN SPICED CHICKEN TOPPED WITH CRAWFISH, SHRIMP, ONIONS, BELL PEPPERS AND A BROWN BUTTER HERB & LEMON SAUCE

CHICKEN FRIED CHICKEN

CRISPY DEEP FRIED CHICKEN, SERVED WITH HOUSE MADE WHITE OR BROWN COUNTRY GRAVY

*CHICKEN MONTEREY

SATEED AND TOPPED WITH A FESTIVE BLEND OF AVACADOS, TOMATOES, AND FRESH MOTEREY JACK CHEESE; COVERED WITH A WHITE WINE CREAM SAUCE

CHICKEN LYON

BAKED CHICKEN BREAST STUFFED WITH A FINELY CHOPPED ARRAY OF BUTTERY MUSHROOMS, ONION, RED BELL PEPPER, SHALLOTS, CHEDDAR & HERBS. TOPPED WITH PIMENTO COULIS

*CHICKEN CORDON BLEU

JUICY CHICKEN BREAST STUFFED WITH SHAVED HAM, AMERICAN CHEDDAR, MOZZARELLA,

CHICKEN DE RANCHERO

PAN SEARED CHICKEN BREAST MARINATED IN HOUSE MADE RANCH BATTER

ENTRÉES



BEEF

* CARNE ASADA

THIN STRIP STEAK MARINATED OVERNIGHT IN OLIVE OIL, BAY LEAVES & GARLIC AND GRILLED TO PERFECTION

CHOPPED BEEF STEAK

GROUND BEEF MIXED WITH MUSHROOMS & SWEET ONIONS. GRILLED & SERVED WITH A SAVORY RED WINE SAUCE

* CHICKEN FRIED STEAK

LIGHTLY BREADED BEEF CUTLET, DEEP FRIED & SERVED WITH HOUSE MADE WHITE OR BROWN COUNTRY GRAVY

PORK

ROASTED PORK MEDALLIONS

SLOW ROASTED MEDALLIONS, SLICED & GLAZED WITH TANGY TERIYAKI SAUCE

* SEARED PORK CHOP

SEARED PORK, DRIZZLED WITH A SWEET MAPLE GLAZE

BLACKENED PORK CHOP

BLACKENED PORK SERVED WITH A MARSALA WINE SAUCE

FRIED PORK CHOP

BREADED & DEEP FRIED JUICY PORK CHOP, SMOTHERED IN HOUSE MADE WHITE OR BROWN COUNTRY GRAVY





ENTRÉES



SEAFOOD

***BLACKENED CATFISH WITH CRAWFISH**

**BLACKENED CATFISH FILLETS TOPPED WITH
CRAWFISH, SHRIMP, CHOPPED ONIONS, AND
BELL PEPPERS FINISHED WITH A BROWN
BUTTER LEMON SAUCE**

*** SHRIMP ALFREDO**

**CREAMY ALFREDO PASTA TOPPED WITH
GRILLED SHRIMP**

LEMON PEPPER SALMON

**SEARED SALMON FILLET FINISHED WITH A
LEMON BUTTER SAUCE**

FRIED CATFISH

**FRIED CATFISH SERVED WITH A TANGY
COCKTAIL SAUCE AND CREAMY TARTARE
SAUCE**

ENTRÉES



FAJITAS

Please note, Pelazzio's fajita station counts as 2 entrées and includes sides.

*** THINLY SLICED CHICKEN & BEEF
MARINATED OVERNIGHT
SERVED WITH SAUTEED RED ONIONS
AND BELL PEPPERS**

SERVED WITH FRESH HOUSE MADE
TORTILLAS, MEXICAN RICE &
REFRIED BEANS AS YOUR SIDES

VEGETARIAN

PENNE & SUN-DRIED TOMATO PASTA

PENNE PASTA IN A CREAMY ITALIAN CHEESE SAUCE,
TOPPED WITH SUN-DRIED TOMATOES

* PESTO ZITI

ZITI PASTA COOKED AL DENTE, TOSSED IN FRESH
PESTO

SOUTHWEST LINGUINE

LINGUINE PASTA COOKED AL DENTE, TOSSED WITH
ROASTED POBLANO PEPPERS IN A CREAM SAUCE

* EGGPLANT PARMESAN

CRISPY EGGPLANT SMOTHERED IN FRESH MARINARA &
PARMESAN CHEESE





ENTRÉES



CARVING STATIONS

Please note, the carving station can only be selected for buffet style dinners. Pelazzio's Chef will come out to freshly cut your selection of meat for your guests in the buffet line. Carving Station Options can be selected as one of the two entrées in your package at no additional charge.

*** HONEY GLAZED HAM**

**HONEY GLAZED HAM SERVED WITH
PINEAPPLE BOURBON SAUCE**

*** ROAST TURKEY**

**MARINATED TURKEY BREAST, SLOW ROASTED
TO PERFECTION
SERVED WITH HOUSE MADE TURKEY GRAVY**

*** ROAST BEEF**

**ROAST BEEF MARINATED OVERNIGHT IN A
SAVORY SAUCE COOKED TO GUEST'S
CHOICE OF TEMPERATURE
SERVED WITH CHOICE OF CHIMICHURRI,
AU JUS, RED WINE OR CREAMY
HORSERADISH**

All of Pelazzio's Catering Dinners also come with Fresh Dinner Rolls and Butter

ENTRÉES



SEATED DINNER UPGRADED OPTIONS

Please note, the following selections are only available as seated dinners. Seated dinners will have the number of entrees included in your selected package and will be served to each guest at their tables by the Pelazzio wait staff. This upgraded option gives you the ability to choose any of the selections below as one of your entrées and is an additional charge.

* PORK RIBEYE

JUICY PORK RIBEYE STEAK SEARED & COOKED TO GUEST'S CHOICE OF TEMPERATURE WITH YOUR CHOICE OF A CREAMY MUSHROOM OR MARSALA SAUCE

* BASEBALL STEAK

JUICY PAN SEARED BASEBALL STEAK COOKED TO GUEST'S CHOICE OF TEMPERATURE WITH YOUR CHOICE OF A CREAMY MUSHROOM OR MARSALA SAUCE





SIDES



STARCHES

* TWICE BAKED POTATO

BAKED RUSSET POTATO, WHIPPED WITH AN INCREDIBLY SAVORY BLEND OF BUTTER, SOUR CREAM, CHEDDAR, BLACK-PEPPER & SEA SALT

GERMAN POTATOES

LIGHTLY FRIED POTATOES TOSSED WITH RED ONION, BELL PEPPERS, BACON, PAPRIKA & BAKED

SCALLOPED POTATOES

SLICED RUSSET POTATOES TOSSED IN HEAVY CREAM, PARMESAN, GARLIC & SPICES, BAKED TO PERFECTION

MASHED POTATOES

RUSSET POTATOES WHIPPED WITH ROASTED GARLIC, HEAVY CREAM, BUTTER, WHITE PEPPER & SEA SALT

* WILD MUSHROOM RISOTTO

ARBORIO RICE WITH ROASTED GARLIC, ONION, WILD MUSHROOMS, HEAVY CREAM & PARMESAN

CURRIED RICE

AROMATIC CURRIED RICE WITH CHOPPED CELERY, ONIONS & BUTTER

* BAKED MAC & CHEESE

MACARONI TOSSED IN CREAMY VELVEETA CHEESE, TOPPED WITH BREAD CRUMBS AND BAKED TO A GOLDEN BROWN

RICE PILAF

RICE STEAMED IN RICH CHICKEN BROTH, MIXED WITH CHOPPED CELERY, ONION, CARROTS, & CORN

SIDES



VEGETABLES

* GRILLED ASPARAGUS

FRESH TRIMMED ASPARAGUS STEAMED WITH GARLIC,
OLIVE OIL, SEA SALT & BLACK PEPPER
GRILLED TO PERFECTION

SAUTEED BROCCOLI

BROCCOLI FLORETS SAUTEED WITH SLICED RED
ONION, GARLIC, BUTTER, RED PEPPER, SEA SALT &
BLACK PEPPER

* SAUTEED GREEN BEANS

SAUTEED GREEN BEANS TOSSED WITH SLICED RED
ONION, RED BELL PEPPER, GARLIC & SPRINKLED WITH
ROASTED ALMONDS

* SEASONAL MIXED GRILL

GRILLED VEGETABLES MARINATED IN BALSAMIC
& FRESH HERBS

ROASTED CAULIFLOWER

CAULIFLOWER FLORETS, ROASTED & CLASSICALLY
SEASONED

SWEET CARROTS

TENDER CARROTS BRUSHED WITH BROWN SUGAR &
BUTTER

** All of Pelazzio's Catering Dinners also
come with Fresh Dinner Rolls and Butter**





HOUSE DESSERTS



CHOICE OF CAKE

GUEST'S CHOICE OF RED VELVET,
CHOCOLATE FUDGE, LEMON,
TIRAMISU, OR CHEESECAKE

CHOICE OF PIE

GUEST'S CHOICE OF KEY LIME,
APPLE OR SOUTHERN PECAN

CHOCOLATE FOUNTAIN

*SERVED WITH STRAWBERRIES,
PINEAPPLE, MARSHMALLOWS &
MINI BELGIAN CREAM PUFFS

CUSTOM CAKE



Need a custom cake for an upcoming wedding, birthday or other special occasion? Ask about Pelazzio's partnered baker and how to add on a custom designed butter cream cake for your event! Cake tasting, custom design in ivory buttercream frosting & cake cutting service are included.



