

# 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

*OUR MENU CAN BE MADE HALAL UPON REQUEST. WE ALSO  
CATER TO DIETARY RESTRICTIONS AND SPECIAL REQUESTS.*

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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, DIPS UNLIMITED, & COLD MEATS 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 SAUCE

**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 OR AVOCADO 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

## \*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

## \*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 RICH BROWN BUTTER HERB &  
LEMON SAUCE. SERVED WITH SAUCE ON TOP OR ON THE  
SIDE.

### CHICKEN FRIED CHICKEN

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

### \*CHICKEN MONTEREY

SAUTEED AND TOPPED WITH A FESTIVE BLEND OF  
AVACADOS, TOMATOES, AND FRESH MONTEREY 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,

### \*CARIBBEAN GRILLED CHICKEN

JUICY, MARINATED GRILLED CHICKEN BREASTS TOPPED WITH  
A VIBRANT WHITE WINE SAUCE

### CHICKEN TAMPICO

OVEN-BAKED CHICKEN BREAST TOPPED WITH CREAMY NEW  
MEXICO QUESO, FRESH DICED TOMATOES, GREEN ONIONS,  
AND MILD GREEN CHILES



# ENTRÉES



## BEEF

### \*CARNE ASADA

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

### 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

### FRIED PORK CHOP

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





# ENTRÉES



## SEAFOOD

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### **\*BLACKENED CATFISH WITH CRAWFISH**

**BLACKENED CATFISH FILLETS TOPPED WITH CRAWFISH, SHRIMP, CHOPPED ONIONS, AND BELL PEPPERS FINISHED WITH A BROWN BUTTER LEMON SAUCE. SERVED WITH SAUCE ON TOP OR ON THE SIDE.**

### **\*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 sides.*

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

SERVED WITH FRESH TORTILLAS, MEXICAN RICE &  
REFRIED BEANS AS YOUR SIDES. SOUR CREAM, GREEN &  
RED SALSA, PICO DE GALLO, GUACAMOLE, SHREDDED  
LETTUCE, SHREDDED CHEESE & JALAPENOS AS YOUR  
TOPPINGS



## VEGETARIAN

### PENNE & SUN-DRIED TOMATO PASTA

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





# ENTRÉES



## CARVING STATIONS

*Please note, the carving station can only be selected for buffet style dinners for a **guest count of 75 and over**. Pelazzio's staff 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 TWO SAUCES:  
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 OPTION

*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.*

### \* BASEBALL STEAK

**JUICY PAN SEARED BASEBALL STEAK  
COOKED TO GUEST'S CHOICE OF  
TEMPERATURE WITH YOUR CHOICE  
OF A CREAMY MUSHROOM,  
MARSALA SAUCE, OR FRIED ONIONS  
AND BUTTER**







# SIDES



## STARCHES

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### \* TWICE BAKED POTATO

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

### \* GERMAN POTATOES

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

### MASHED POTATOES

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

### 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

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### \* 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

### 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,  
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.



