# WELCOME TO PELAZZIO'S FINE CATERING MENU



OUR MENU IS
HANDCRAFTED BY
HOUSTON'S AWARDWINNING 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, 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

## 

## \*PELAZZIO

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

#### \*SPRING MIX

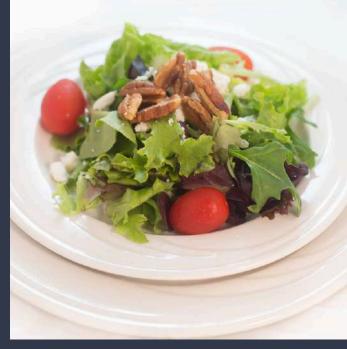
CRISPY FIELD GREENS, LEAFY ROMAINE, MANDARIN ORANGES, GRAPE TOMATOES, CANDIED PECANS SERVED WITH ITALIAN DRESSING

### 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















## 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 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,

## \*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



## 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















**SEAFOOD** 

# \*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



## **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













## 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.

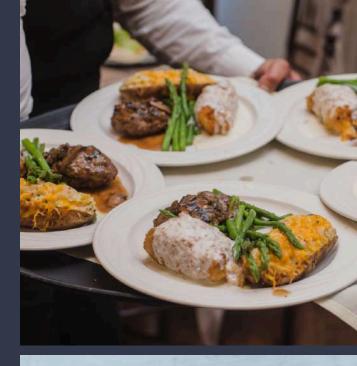
\*All of Pelazzio's Catering Dinners also come with Fresh Dinner Rolls and Butter\*

## 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

### \*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



## **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

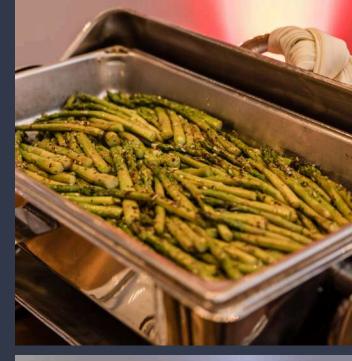
## \*SEASONAL MIXED GRILL

GRILLED VEGETABLES MARINATED IN BALSAMIC & FRESH HERBS

## SWEET CARROTS

TENDER CARROTS BRUSHED WITH BROWN SUGAR & BUTTER

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# 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 sepcial 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.





