



Organic Catering of Houston Full Menu

LET US CATER YOUR NEXT EVENT. WE SPECIALIZE IN TV/FILM, SPORTING EVENTS, CORPORATE EVENTS, PARTIES, AND MORE.

Organic Catering of Houston has led Texas in organic catering companies and event planning with our innovative designs and wide arrange of available styles, we can help you plan the event of your dreams and offer you a memorable experience.

We specialize in creative, custom catering menus and offer wait and bar service as an added option. Whatever your event, we can make it the most special - small or large, casual or elegant - whatever your dreams, we will make your occasion unforgettable.

We provide the highest level of catering services, freshly made organic cuisine, delicious cakes and mini desserts in Texas. You tell us what you want, we'll make it happen for you and your guests. No menu is too small or too big. Whatever your tastes, our chef staff will design the menu you're looking for.

Call or Email us today for your next event

Jason@organiccateringofhouston.com

(866) 228-3789





Hot and Cold Breakfast

COLD BREAKFAST 10 Person Minimum

GREAT START COMBO

Assorted breakfast pastries served with berry crunch parfaits and our organic fruit salad

POWER START COMBO

Assorted bagels (includes cream cheese, butter and jam) and our organic fruit salad

BERRY GRANOLA PARFAIT

Honey flavored non-fat yogurt, granola and berries

ORGANIC FRUIT SALAD

The freshest fruit of the season

HOT BREAKFAST 5 Person Minimum

THE CORPORATE

Choice of breakfast sandwiches or breakfast burritos (Choose up to 2) served with organic fruit salad

COMPLETE BREAKFAST

Scrambled eggs, Bacon, Sausage, Fried Potatoes, Biscuit and our organic fruit salad.

BELGIUM WAFFLE

2 Waffles with syrup and seasonal fruit

SANDWICHES 5 Person Minimum

HOUSTONIAN CROISSANT

with eggs, bacon, cheese, avocado & tomato

BACON EGG AND CHEESE BAGEL

BURRITOS

5 Person minimum

VEGETABLE BURRITO

Wheat tortilla with scrambled eggs, sweet onion, peppers, spinach and cheddar-jack cheese.

SAUSAGE LOVERS

Wheat tortilla with breakfast sausage, scrambled eggs and cheddar-jack cheese.

EGG AND CHEESE

Wheat tortilla with scrambled eggs and cheddar-jack cheese.

HEALTHY BREAKFAST BURRITO

Wheat tortilla, egg whites, feta cheese and sauteed spinach.

FRITTATAS

10 Person minimum

VEGETABLE FRITTATA

Fresh Spinach, Onions, Peppers and Mushrooms Served with Seasonal Fruit

3 MEAT FRITTATA

Sausage, Bacon, Ham, Cheese, Peppers and Onions Served with Seasonal Fruit

SIDES 5 Person Minimum

SCRAMBLED EGGS

BACON

SAUSAGE

TURKEY SAUSAGE

FRIED POTATOES

VEGAN BREAKFAST 5 Person minimum

VEGAN GLUTEN FREE FRITTATA

A delicious frittata made from silken tofu, assorted vegetables, fresh dill and parsley

VEGAN WAFFLES

3 Vegan Waffles with syrup and seasonal fruit

VEGAN BURRITO

Scrambled Tofu, Fresh Spinach, Onion and Peppers

VEGAN BREAKFAST SANDWICH

Tofu, Grilled Seasonal Vegetables

TOFU SCRAMBLE

VEGAN SAUSAGE OR BACON

Hot and Cold Appetizers

25 PIECE MINIMUM PER ITEM

BEEF APPETIZERS

ASIAN SHORT RIB POT PIE
BEEF BARBACOA TAQUITO
BEEF BOURGUIGNONNE PUFF
BEEF EMPANADAS
BEEF KABOBS
TERIYAKI BEEF SATAY
MINI BEEF WELLINGTON
BRAISED SHORT RIB PIEROGI
SHORT RIB & POTATO CROQUETTE
FRANKS IN A BLANKET
BACON WRAPPED GORGONZOLA MEATBALLS
MINI PHILLY CHEESE STEAK
PHILLY CHEESE STEAK SPRING ROLL
REUBEN PUFFS
MINI SHEPARD'S PIE
SHORT RIB EMPANADAS
ASIAN MEATLOAF SLIDER
MINI LASAGNA CUPCAKES
MINI BBQ BACON CHEESEBURGERS
TERIYAKI MEATBALLS

PORK APPETIZERS

SMOKED PULLED PORK SLIDER
BLT CANAPÉS
BACON WRAPPED STUFFED SHRIMP
BACON WRAPPED SHORT RIB SKEWER
CHORIZO EMPANADAS
BACON WRAPPED STUFFED DATES
PORK POTSTICKERS
SAUSAGE ARANCINI
PORK CARNITAS TAQUITOS
CANDIED BACON WRAPPED PINEAPPLE

CHICKEN APPETIZERS

BUFFALO CHICKEN MAC & CHEESE POPPER
BUFFALO CHICKEN SLIDER
BUFFALO CHICKEN SPRING ROLL
CHICKEN & VEGETABLE KABOB
CHICKEN AND WAFFLE SLIDER
CHICKEN CORDON BLEU PUFF
CHICKEN EMPANADAS
CHICKEN MARSALA POT PIE
CHICKEN POTSTICKERS
TERIYAKI CHICKEN SATAY
CHICKEN TIKI MASALA SATAY
CHICKEN WELLINGTON
COCONUT CHICKEN TENDER
FONTINA CHICKEN BITES
JERK CHICKEN WINGS
FIRECRACKER CHICKEN MEATBALLS
BBQ PULLED CHICKEN SLIDERS
MINI BBQ CHICKEN TACO BITES

VEGAN APPETIZERS

CAPONATA PHYLLO STAR
KALE AND VEGETABLE DUMPLING
ROOT VEGETABLE KABOB
VEGETABLE SAMOSA
BAKED SPRING ROLL
KING MUSHROOM SATAY
KING MUSHROOM SCALLOP
MINI MUSHROOM STACK
BBQ JACKFRUIT SLIDER
EDAMAME HUMMUS CUCUMBER CANAPE
ROASTED TOFU POPS WITH PESTO

VEGETARIAN APPETIZERS

VEGETARIAN ARANCINI
SPINACH STUFFED MUSHROOMS
BREADED PARMESAN ARTICHOKE HEARTS
FETA AND SUNDRIED TOMATO TART
FIG AND GOAT CHEESE TART
KALE AND VEGETABLE DUMPLING
MAC & CHEESE BITES
CAPRESE SKEWERS
BELGIAN ENDIVE CANAPES
WATERMELON CUBES
With Goat Cheese, Pistachios and Balsamic Glaze
BROCCOLI CHESSE BITES
GREEK SALAD CAPRESE
SPINACH DIP BITES
EGGPLANT PARM BITES
MOZZARELLA BITES
QUICHE FLORENTINE
QUINOA & ZUCCHINI FRITTER
SPANAKOPITAS
VEGETABLE POTSTICKERS

SEAFOOD APPETIZERS

BLOODY MARY POACHED SHRIMP SHOOTERS
MINI FISH TACOS ON LIME WEDGES
MINI JUMBO LUMP CRAB CAKES
COCONUT SHRIMP
SHRIMP TACO BITES
TERIYAKI SALMON SATAY
ISLAND SHRIMP CANAPE
LOBSTER MAC & CHEESE POPPER
SMOKED SALMON ROSES
BACON WRAPPED SCALLOP
SHRIMP SPRING ROLL

Assorted Platters

25 PERSON MINIMUM PER ITEM



MEDITERRANEAN PLATTER

Creamy Hummus Drizzled with Extra Virgin Olive Oil, Feta, Olives and Fresh Herbs - Served with Pita Chips

INTERNATIONAL 3-CHEESE PLATTER

An Assortment of 3 Cheeses with Fruit, Nuts and Fine Crackers

DELUXE 5-CHEESE PLATTER

An Assortment of 5 Cheeses From Around the World with Fruit, Nuts, Cheese Preserves and Fine Crackers

ANTIPASTO PLATTER

An assortment of 3 cheeses with cured meats, olives, pickled accompaniments, marinated artichoke hearts, pepperoncini, nuts served with crostini and crackers

SPINACH DIP

With Tortilla Chips

BUILD YOUR OWN BRUSCHETTA CROSTINI

Bruschetta Topping – with Garlic, Tomato and Basil –

BUILD YOUR OWN EDAMAME HUMMUS CROSTINI

Edamame hummus with pomegranate jewels and cucumber

FRESH ORGANIC SALSA

With Tortilla Chips

ORGANIC FRUIT PLATTER

Assorted Seasonal Fruits

ORGANIC VEGETABLE PLATTER

Assorted Seasonal Vegetables

BUILD YOUR OWN TAPENADE CROSTINI

Olive Tapenade with Herbs and Crumbled Feta –

COMPLETE MEALS

ALL MEALS INCLUDE STARTER, MAIN COURSE AND 1 SIDE
(MINIMUM OF 10 PER ITEM)

MAIN COURSE CHOICES

CHICKEN DISHES

CHICKEN FLORENTINE

LEMON GARLIC CHICKEN SKEWERS

BBQ CHICKEN WINGS

TERIYAKI CHICKEN

MOROCCAN CHICKEN TAGINE

THAI BASIL CHICKEN

HONEY MUSTARD GLAZED CHICKEN

CHICKEN TIKI MASALA

MEDITERRANEAN GRILLED CHICKEN

BALSAMIC GLAZED CHICKEN THIGHS

ORANGE GINGER CHICKEN

JERK CHICKEN WITH PINEAPPLE
SALSA

SPINACH AND FETA STUFFED
CHICKEN

CHICKEN CARBONARA

CAJUN CHICKEN AND SAUSAGE
JAMBALAYA

CAPRESE STUFFED BALSAMIC
CHICKEN

CHICKEN CACCIATORE

BBQ CHICKEN

BRUSCHETTA CHICKEN

CHICKEN PENNE ALFREDO

CHICKEN AND CHEESE RAVIOLI

CILANTRO LIME CHICKEN

CHICKEN MARSALA

3 CHEESE ITALIAN CHICKEN

CHICKEN FAJITAS

COCONUT CURRY CHICKEN

CHICKEN ENCHILADA CASSEROLE

PESTO CHICKEN

CREAMY TUSCAN GARLIC CHICKEN

LEMON CHICKEN PICCATA

PARMESAN CRUSTED CHICKEN

BROCCOLI AND CHEESE STUFFED
CHICKEN

BEEF DISHES

BBQ BRISKET

BEEF STROGANOFF

BEEF KABOBS

BRAISED BEEF SHORT RIBS

SHEPHERD'S PIE

BEEF STIRFRY

STUFFED BELL PEPPERS

TERIYAKI BEEF

BEEF FAJITAS

PENNE PASTA AND MEATBALLS

ASIAN STYLE MEATLOAF

BEEF TENDERLOIN

GRASS FED CHESSEBURGER

BEEF ENCHILADA CASSEROLE

MEAT LASAGNA

CHICKEN FRIED STEAK

STEAK SANDWICH

TERYAKI BONELESS BEEF RIBS

PORK DISHES

CENTER CUT PORK TENDERLOIN

BBQ SAUSAGE

SPICY ITALIAN SAUSAGE PASTA

PULLED PORK SANDWICH

BABY BACK RIBS

SEAFOOD DISHES

COCONUT CURRY SHRIMP

SEABASS W/ LEMON CAPER SAUCE

FISH TACOS WITH MANGO SALSA

ASIAN SOY GLAZED SALMON

PARMESAN CRUSTED TILAPIA

MAHI MAHI W/MANGO SALSA

SHRIMP AND GARLIC RAVIOLI

LOUISIANA CAJUN SHRIMP PASTA

SHRIMP SCAMPI

COCONUT SHRIMP

SALMON BURGER

VEGAN DISHES (MINIMUM 5 PER ITEM)

COCONUT CURRY WITH TOFU

BBQ VEGAN BRISKET

SLICED VEGAN STEAK

KING MUSHROOM SCALLOPS

BBQ JACKFRUIT SANDWICH

LEMONGRASS TOFU BANH MI

PLANT BASEED BLT

BUDDHA BOWL

ROASTED CAULIFLOWER FAGIOLI

VEGAN STUFFED BELL PEPPERS

VEGAN TIKKA MASALA

VEGAN BBQ SKEWERS W/ PINEAPPLE

VEGAN CHICKPEA TACOS

SPICY ROASTED RATATOUILLE

TERYAKI TOFU CASSEROLE

SESAME BRUSSEL SPROUTS AND TOFU
BOWL

VEGETARIAN DISHES

5 CHEESE TORTELLINI

QUINOA STUFFED BELL PEPPERS

VEGGIE STIR-FRY

MUSHROOM TOWER

VEGETARIAN ENCHILADA CASSEROLE

VEGETARIAN LASAGNA

PORTOBELLO BURGER

EGGPLANT PARMESAN

ORGANIC CATERING COMPLETE MEALS

STARTER COURSE (CHOOSE 1 OF THE FOLLOWING)

ORGANIC SPRING MIX SALAD	SPINACH SALAD	POTATO SALAD (ADD \$2.00 PER PERSON)
MEDITERRANEAN ORZO SALAD (ADD \$2.00 PER PERSON)	CAPRESE PASTA SALAD (ADD \$2.00 PER PERSON)	COLESLAW
CHOPPED ASIAN SALAD (ADD \$2.00 PER PERSON)	WATERMELON SALAD (SEASONAL) (ADD \$3.00 PER PERSON)	CUCUMBER TOMATO SALAD (ADD \$2.00 PER PERSON)

SIDE COURSE (CHOOSE 1 OF THE FOLLOWING) ADD ADDITIONAL SIDES @ \$5.00 PER PERSON MINIMUM OF 10 PER SIDE

MASHED POTATOES	ORGANIC BROWN RICE	SAUTEED GREEN BEANS
WASABI MASHED POTATOES	BLACK BEANS	SEASONAL CORN
PENNE PASTA	CORN ON THE COB	MIXED VEGETABLES
WHITE RICE	BALSAMIC GLAZED CARROTS	GRILLED ZUCCHINI AND SQUASH
SPANISH RICE	SCALLOPED POTATOES (ADD 3.00 PP)	ROASTED NEW POTATOES
CAULIFLOWER RICE	LEMON GARLIC BRUSSELS SPROUTS	MACARONI & CHEESE (ADD \$3.00 PP)
GRILLED ASPARAGUS (ADD \$2.00 PP)		

DESSERT COURSE (MINIMUM OF 12 PER ITEM) ADD \$5.00 PER PERSON

ASSORTED COOKIES	CHOCOLATE VEGAN CAKES	ASSORTED FRESH FRUIT
MINI CHEESECAKE ASSORTMENT	CHOCOLATE TURTLE BROWNIE	ASSORTED MINI DESSERTS

BEVERAGES

STARBUCKS COFFEE	VITA COCONUT WATER
ICED TEA	LEMONADE
PANNA WATER	ASSORTED SODA
SAN PELLEGRINO SPARKLING WATER	FRESH SQUEEZED ORANGE JUICE
STARBUCKS BOTTLED FRAPPUCCINO	RED BULL CANS

**SIDE SALADS (SERVED FAMILY-STYLE)
5 PERSON MINIMUM**

MIXED GREENS SALAD

Field Greens with tomatoes cucumbers with balsamic vinaigrette

POTATO SALAD

Old fashioned potato salad

CREAMY COLESLAW

WATERMELON SALAD

Feta Cheese, Baby Spinach, Mint, Lemon Zest, Olive Oil and Balsamic Glaze

**ENTRÉE SALAD (INDIVIDUALLY PACKED)
5 PERSON MINIMUM**

The freshest ingredients, our healthful entrée salads are filling enough to stand up to a main course with the convenience and elegance of individual packaging and presentation.

BBQ CHOPPED SALAD

blend of crisp lettuces, kale, sweet carrots, broccoli, and green onions. Topped with unique combination of ranch dressing, BBQ sauce, crispy fried onions and smoky bacon bits for added crunch and flavor.

Add Chicken
Add Tofu
Add Salmon

SWEET ASIAN SALAD

This fresh salad combines a blend of delicious kale, spinach and sweet carrots, along with green cabbage, celery, green onion, zesty cilantro, crispy wonton noodles, sliced almonds and tangy sesame ginger dressing.

Add Chicken
Add Tofu
Add Salmon

CHICKEN TACO SALAD

Cilantro-Lime grilled chicken, avocado, tortilla strips, romaine, tomatoes, black beans, cheddar-jack cheese and chipotle crema Dressing -

SALMON AND MIXED GREENS POWER SALAD

A Mix of baby and Mediterranean greens, walnuts, grilled salmon and a walnut/balsamic dressing. Only 250 calories and full of Omega 3's.

LIGHTER COBB SALAD

Romaine lettuce, avocado, egg whites, plum tomatoes, chicken and our homemade low fat blue cheese dressing

SANDWICHES, WRAPS AND LUNCH BOXES

Our gourmet sandwiches are served on a fresh baked roll and our wraps are served in a variety of flavored wraps to match their fillings.

SANDWICH/WRAP COMBINATIONS

5-person minimum per sandwich choice

Best option for conferences/ seminars where larger groups of people need to make their selection and move to table or seat further away.

ADD \$1.00 FOR GLUTEN FREE BREAD OPTION

ADD \$2.00 FOR STEAK WRAP OPTION

ADD \$1.00 FOR VEGAN OPTION

BOXED LUNCH

Choice of Sandwich, chips, cookie and a pickle

LUNCH COMBO WITH SALAD

Choice of sandwich served with pickles, chips, Cookie and choice of salad

VEGGIE LOVERS SANDWICH

Squash, zucchini, lettuce, feta cheese, micro greens, grilled red peppers and tomatoes

BELLO SANDWICH (Vegan)

Grilled Portobello mushroom, red and vine-ripened tomatoes and field greens with a roasted red pepper sauce

SOUTHWEST CHICKEN SANDWICH

Lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce and chipotle ranch sauce.

PULLED CHICKEN SANDWICH

House-smoked BBQ pulled chicken, vine-ripened tomatoes and green Apple coleslaw

PESTO TURKEY SANDWICH

Smoked breast of turkey, Provolone cheese, greens, sliced tomatoes and herb pesto

CHICKEN SALAD SANDWICH

Our signature Chicken Salad.

VEGAN THAI TOFU (Vegan)

Marinated tofu, greens, tomatoes, carrots, bell pepper with a cashew butter spread,

TUNA NICOISE

White albacore tuna salad sandwich with greens, cucumber, sprouts and vine-ripened tomatoes

STEAK AND MIXED GREENS SANDWICH

Sliced London port steak with pepper jack cheese, greens, tomato, chimichurri, grilled onion relish drizzle and sriracha aioli.

BLT SANDWICH

Applewood thick cut bacon, vine ripe tomatoes, romaine lettuce and mayo.

Choose your salad(s):

- Fruit Salad
- Garden Salad – Mixed Greens, Shredded Carrot, Cucumber, Tomatoes and House Vinaigrette
- Picnic Potato Salad
- Cole Slaw



BAR SERVICES



OUR PROMISE TO YOU

Our talented bartenders are trained and TABC certified. Like our food, we believe our drinks are only as good as what we use to create them.

All of the following include mixers, nonalcoholic beverages, water, liquor, ice and plastic ware. Basic bar set-up is available for \$200-\$300 per set-up - fully insured.

We can create custom signature cocktails for your event, ask your event coordinator for details.

Beer and Wine service available at an additional charge. Please ask your event coordinator for details. Private Labeling available!

If there is a particular liquor you are looking for we are more than happy to provide it.

ULTRA PREMIUM SERVICE

Our highest end offering featuring super premium brands like Grey Goose, Dolce Vita Tequila, Ron Zapata Rum, Hendricks Gin and Balvenie Scotch

CROWN SERVICE

Fit for royalty this package featured premium brands like Kettle One, Bombay Sapphire, Captain Morgan, Johnnie Walker Red and Crown Royal

SILVER SERVICE

A great value package featuring quality brands like Absolut, Tanqueray, Bacardi, Hornitos and Jack Daniels



CRAFT SERVICES

10 PERSON MINIMUM PER ITEM

Each of the following packages are available with either drop & go or full-service craft services.

(Add \$250 for full service up to 10 hours

1 Attendant for every 50 people)

BASIC CRAFTY

This package is ideal for those who need basic craft service on a budget.

The Basic package includes:

Coffee and Tea Service

Bottled Water

Assortment of granola bars, pretzels or chips, snack mix or popcorn and cookies.

SILVER CRAFTY

Coffee and Tea Service

Bottled Water

Silver Craft Service Snack Assortment

Items may include an assortment of pastries, granola or nutrition bars, yogurt, fruit juices, pretzels, chips and salsa or dips, nuts, assorted cookies and candies, trail mix, dried fruit, fresh fruit and veggies.

DELUXE CRAFTY

This package offers a more comprehensive assortment with a wider variety of snacks that are appropriate for various times of the day.

Package includes:

Coffee and Tea service

Assorted soft drinks and bottled water

Assorted Meat, Cheese and Veggie Platters

Deluxe Craft Service Snack Assortment

The early morning table may include an assortment of pastries, bagels, muffins, fresh fruit, granola bars and cereals. Mid-morning snacks may include cheese and crackers, trail mix, fresh fruit, hummus tray, cottage cheese, yogurt pretzels, dried snack fruits, chips and salsa/dips. After-lunch choices include a variety of cookies, rice crispy treats, brownies, candies, pudding, fresh seasonal fruit and veggies, applesauce, and sports and nutrition bars. Exact assortment will vary daily.

PREMIUM CRAFTY

This premium package offers all the necessities plus a variety of more substantial snack items, organic selections and healthier options, as well as some special treats.

The Package includes:

Coffee and Tea Service

Assorted Soft Drinks, Bottled Water, Sports Drinks and Cold Teas

Bagel Platter

Assorted Meat, Cheese and Veggie Platters

Premium Craft Service Snack Assortment

The early morning table includes a selection of Danish, pastries, doughnuts, muffins, bagels, cream cheeses and lox, an assortment of cereal, dried fruit, fresh fruit platters, and a yogurt buffet with fresh fruit, nuts and toppings. Mid-morning snacks include meat and cheese platters, trail mix, fresh fruit, hard boiled eggs, beef and turkey jerky, a large assortment of dried snack items, chips and dips, and fresh vegetable platters. Afternoon snacks may include an assortment of cookies and candies, pudding, granola and nutrition bars, trail mix, nuts, and more.