



Plan your holiday party now
at our place or let us
bring the party to you!
Call: 281-255-2396

Appetizers

BLUE RIBBON DEVILED EGGS

Hard-boiled egg halves stuffed with smoked Gouda pimento cheese & topped with bacon

PATTI'S SHRIMP COCKTAIL

Cold boiled wild-caught Gulf jumbo shrimp served with slightly spicy campechana sauce

JEAX'S CRABCAKE BITES

Jumbo lump crabcakes served with remoulade sauce & pico de gallo

FRIED DILL PICKLES

Panko coated & deep-fried and served warm with Buttermilk Ranch dressing

BONELESS BUFFALO CHICKEN BITES

Deep-fried chicken tossed in Buffalo sauce and served with Alabama White Barbecue Sauce

COLIMA'S COCONUT SHRIMP

Jumbo shrimp, coated in coconut flake & deep-fried, served with spicy sweet chili sauce

CONNIE'S QUESO

Warm queso blanco with avocado & pico de gallo served with corn tortilla chips

SMOKED GOUDA PIMENTO CHEESE

Served warm inside small tomato halves & topped with pickled jalapeños

'BAMA BALLS

'Deep-fried mac & cheese balls with bacon & jalapeños, served with Dr. Pepper BBQ sauce & Buttermilk Ranch

FRIED GREEN TOMATOES

Panko coated & deep-fried and served warm with Mississippi come-back sauce

NASHVILLE CHICKEN WINGS

Grilled or fried, blackened or not, spicy or not, served with Ranch, Blue Cheese or Alabama White

SEASONAL FRUIT OR VEGGIES

Sliced & cut into bite-size portions and served with Buttermilk Ranch, Blue Cheese or Sweet Cream Cheese

Sides - petite (5 sides) or party pan size (10 sides)

MAC & CHEESE

JALAPEÑO HUSHPUPPIES

SWEET GRILLED CORN

HOUSE-MADE COLE SLAW

CILANTRO-LIME RICE OR WHITE RICE

SMOKED GOUDA CHEESE GRITS

CREAMY MASHED POTATOES

WARM CINNAMON APPLES

PINTO BEANS WITH BACON & JALAPEÑO

GREEN BEANS, CARROTS & CAULIFLOWER

Soups - pint or quart size

CHICKEN TORTILLA SOUP

CHICKEN & ANDOUILLE SAUSAGE GUMBO

Contact us for a quote at events@craftgrillrestaurants.com

COME ON OVER TO CRAFT WHERE WE CATER TO YOU!

Salads - petite or party pan size

FARMHOUSE

Mixed greens, cucumbers, tomatoes, cheddar cheese, red onions, carrots, Buttermilk Ranch

CAESAR

Romaine, shaved Parmesan cheese, crouton, Caesar dressing

SOUTHERN

Mixed greens, avocado, tomatoes, cucumbers, black beans, bell peppers, sweet corn, shredded Cheddar cheese, Creamy Cilantro dressing

WACO WEDGE

iceberg, bacon, tomatoes, blue cheese dressing & crumbles, red onions, capers, balsamic reduction sauce, deviled egg

NUTS & BERRIES

Mixed greens, blackberries, strawberries, Texas goat cheese crumbles, carrot spirals, candied pecans, Citrus Vinaigrette

HARVEST

Mixed greens, Mandarin orange segments, candied pecans, Texas goat cheese, beets, balsamic reduction sauce

Main Course

FROM OUR SMOKER: BRISKET, CHICKEN, PULLED PORK, SAUSAGE, TURKEY, HAM

Carved & served with dinner rolls, BBQ sauce, onions, pickles, jalapeños, disposable flatware

FAJITAS & ALL THE FIXIN'S

Chicken, beef or mixed, served with grilled onions, bell peppers, jalapeños, sour cream, avocado, pico de gallo, shredded Cheddar & warm tortillas (corn or flour), lime, garlic butter, disposable flatware

TASTE OF THE BIG EASY

Mix & match from our Chicken & Andouille Sausage Blonde Roux Gumbo, New Orleans Shrimp & Grits in a dark roux, Mini Fried Shrimp Po-Boys with Remoulade and Crawfish Redfish over Smoked Gouda Grits

GRAB & GO SLIDERS: PULLED PORK, FRIED CHICKEN, ALL-AMERICAN BURGERS

Served on slider buns with options: lettuce, tomatoes, onions, pickles, cole slaw, cheese, mayo, disposable flatware

BREAKFAST ANYTIME: CHICKEN & WAFFLES

Quartered waffles, fried chicken tenders (spicy or not), butter, powdered sugar, rosemary-infused syrup (options: add in scrambled eggs, bacon, sausage, fresh cut fruit)

DESIGN YOUR OWN MENU OF CRAFT FAVORITES!

Check out our full-service menu on our website: craftgrillrestaurants.com and then contact us at: events@craftgrillrestaurants.com to get started!

Desserts - petite or party pan sizes

'NANNER PUDDIN'

TEXAS SHEET CAKE BROWNIE

PUNKIN PARFAIT

ARKANSAS FRIED APPLE HAND PIE

Bar

We will design the perfect beer, wine & cocktail party with you based upon your budget. Plus we will supply TABC Certified Bartenders, mixers, garnishes, napkins, disposable cups or glassware as needed, ice, as well as iced tea, lemonade, coffee, waters.

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