

Gourmet Cheeseboards & Grazing Table

Prices do not include Server Charge, Taxes, Rental Charges or Delivery Charges where applicable.
Additional Hors D' Oeuvres can be included as an additional cost. Desserts can be added as an additional cost.
All packages are customizable.

"Cocktail Hour" is priced as an ADD-ON to a dinner package.

\$10 per person Cocktail Hour/\$20 per person Entree

to include:

Assorted Artisan Cheeses,
Soft Cheese Spread or Brie En Croute,
Seasonal Fruit & Berries,
Fresh Cut Veggies w/Hummus or Fresh Herb Aioli,
Dried Fruits, Fresh Nuts, Gourmet Jams,
Olives & Pickled Accoutrements
Gourmet Crackers & Baguette

Gourmet Charcuterie Trays or Grazing Table

\$15 per person Cocktail Hour/\$25 per person Entree

to include:

Gourmet Cheeseboard above, plus...
Locally Sourced Cured Meats & Sausages
Italian-style Cured Meats
Fresh Deli Sliced Meats
Gourmet Chocolates

Packages require a 15-guest minimum. Parties under 15, please call for Chef Service pricing & details.
Packages are priced disposable drop-off w/full display set-up & include plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 25% Servicer Charge includes a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service,

dining room table clearance through entire event, buffet break down & service area clean up.

Additional Servers may be required, based on guest count & menu, and may incur an additional charge.

Additional Servers will be required for parties over 30 guests and are an additional charge.

Reception Dinner w/ Friends

\$26 per person

(tax & server charge not included)

Salad to Start...to include your choice of 1:

Traditional Caesar w/Romaine, Shaved Parm & Homemade Croutons- Caesar Vinaigrette
Fresh Pear & Pecan w/Greens, Red Cabbage & Bleu Cheese- Lemon Maple Vinaigrette
Daisy Salad w/Greens, Feta, Chopped Pecan & Cherub Tomato- Balsamic Vinaigrette
Greek w/Baby Spinach, Kalamata Olive, Grape Tomato & Cucumber- Feta Vinaigrette

Main Course...to include your choice of 1:

Chicken- Herb Grilled, Creamy Florentine, Savory Portabella, Margarita, Bacon Cheddar Ranch
Pork Tenderloin Carver (Additional Charge)- Black Cherry, Herb Crusted, Blackberry Balsamic, Apricot
Other (Additional Charge)- Swiss Meatballs, Red Wine Braised Short Rib, Beef Roast, Pork Roast

Veggie on the Side...to include your choice of 2:

Mashed Potato- Seasoned, Roasted Garlic or White Cheddar
Roasted Potato- Rosemary, Garlic Parm or Chipotle Sweet
Rice- Wild Pilaf, Jasmine, Brown Basmati, Safron Yellow
Green Beans- Southern, Almondine, Seasoned
Carrots- Thyme Roasted or Maple-glazed Baby Carrots
Herb-roasted Zucchini w/Red Peppers
Balsamic Brussels Sprouts
Vegetable Medley w/Green Beans, Carrots & Red Bell Peppers

Bread Display... to include:

Assorted Fresh Rolls, Assorted Cut Baguette & Fresh Real Butter

Dessert... to include:

Professional Cake Cutting Service of Client-provided Wedding Cake or Dessert (Additional Charge)

Beverage... to include:

Iced Tea, Fruit-infused Water

Please Note:

Packages require a 15-guest minimum. Parties under 15, please call for Chef Service pricing & details.
Packages are priced disposable drop-off w/full display set-up & include plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 25% Servicer Charge includes a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service, dining room table clearance through entire event, buffet break down & service area clean up.
Additional Servers may be required, based on guest count & menu, and may incur an additional charge.

Modern Italian

\$26 per person

(tax & server charge not included)

Salad to Start...to include your choice of 1:

Traditional Caesar with Greens, Shaved Parm & Homemade Croutons- Caesar Vinaigrette
Fresh Pear & Pecan with Greens, Red Cabbage & Feta- Lemon Maple Vinaigrette
Italian Chop with Greens, Blk Olives, Parm & Tomato- Zesty Italian Vinaigrette
Caprese Salad with Greens, Cherub Tomato, Mozzarella Pearls, Fresh Basil- Balsamic Vinaigrette

Pasta Course...to include your choice of 1:

Fresh Tomato Marinara
Creamy Arrabiatta
Basil Pesto Cream
Sundried Tomato Cream w/Artichokes
Roasted Garlic Alfredo
Roasted Garlic Alfredo with Fresh Spinach & Grape Tomatoes

Main Course...to include your choice of 1:

Chicken- Lemon Herb, Basil Pesto, Creamy Tuscan, Mushroom Marsala, Herb Bruschetta
Pork Tenderloin Carver (Additional Charge)- Herb Crusted, Blackberry Balsamic, Apricot
Other-Meatballs in Marinara, Italian Sausage w/onions & Peppers, Boursin Pork Chop

Veggie on the Side...to include your choice of 1:

Veg Medley w/Roasted Green Beans, Carrots & Cherub Tomato
Garlic Parm Green Beans
Thyme Roasted or Honey-glazed Baby Carrots
Herb-roasted Zucchini
Balsamic Brussels Sprouts
Broccolini w/Red Peppers

Bread Display... to include:

Assorted Fresh Rolls, Assorted Cut Baguette & Fresh Real Butter

Dessert... to include:

Professional Cake Cutting Service of Client-provided Wedding Cake or Dessert (Additional Charge)

Beverage... to include:

Iced Tea, Fruit-infused Water

Please Note:

Packages require a 15-guest minimum. Parties under 15, please call for Chef Service pricing & details.
Packages are priced disposable drop-off w/full display set-up & include plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 25% Servicer Charge includes a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service,

dining room table clearance through entire event, buffet break down & service area clean up.

Additional Servers may be required, based on guest count & menu, and may incur an additional charge.

February 12, 2026



903-651-9461
mydaisycatering@gmail.com
www.mydaisycatering.COM

Flavors of Tex Mex

\$30 per person

(tax & server charge not included)

Cocktail Hour...to include

Fresh Tortilla Chips & Homemade Salsa

Served Main Course ...to include your choice of 1:

Chipotle or Birria Shredded Brisket

Traditional Taco Beef

Green Chile Pork Carnitas

Fajita Chicken Breast

Fajita Steak

Margarita Chicken Breast

Veggies on the Side... to include your choice of 2:

Beans- Green Chile Black, Jalapeno Pinto, Traditional Refried

Rice- Classic Spanish-style Red, Cilantro Lime

Charred Jalapeno & Lime Roasted Potatoes

Cotija Zucchini & Charred Elote

Fiesta Black Beans & Corn

Self-Serve Toppings Bar...to include:

Fresh Tortilla Chips, Homemade Salsa, Queso Blanco & Fresh Guacamole

Street-size Flour Tortillas (Corn Tortillas Upon Request), Shredded Lettuce,

Diced Tomatoes, Diced Onions, Sliced Jalapenos,

Chopped Cilantro, Lime Wedges, Sour Cream, Shredded Cheddar Cheese

Dessert... to include:

Professional Cake Cutting Service of Client-provided Wedding Cake or Dessert (Additional Charge)

Beverage... to include:

Iced Tea, Fruit-infused Water

Please Note:

Packages require a 15-guest minimum. Parties under 15, please call for Chef Service pricing & details.

Packages are priced disposable drop-off w/full display set-up & include plastic serveware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 25% Servicer Charge includes a served buffet decorated to reflect the room, real serveware & equipment, buffet & beverage station linens, attendant through dinner service,

dining room table clearance through entire event, buffet break down & service area clean up.

Additional Servers may be required, based on guest count & menu, and may incur an additional charge

February 12, 2026

Texas Style BBQ

\$30 per person

(tax & server charge not included)

Main Course...to include your choice of 1:

Grilled BBQ Chicken Breast
Smoked Brisket- Sliced or Chopped
Chipotle Pulled Pork
Smoked Sausage or Jalapeno Sausage
Smokey Turkey Breast

Veggies on the Side...to include your choice of 2:

Baked Beans
Cowboy Pinto Beans
Cheddar Mac & Cheese
Loaded Baked Potato Casserole
Cheesy Hashbrown Casserole
Baked Potato Bar (additional charge)
Southern-style Green Beans w/Bacon & Onion
Fluffy Corn Casserole
Buttered Corn

All the Fixins...to include:

Fresh Deviled Egg Potato Salad, Fresh Cole Slaw,
Sweet & Spicy BBQ Sauce, Sliced Pickles, Jalapenos, Fresh Rolls & Real Butter

Dessert Service... to include:

Professional Cake Cutting Service of Client-provided Wedding Cake or Dessert (Additional Charge)

Beverage... to include:

Iced Tea, Fruit-infused Water

Please Note:

Packages require a 15-guest minimum. Parties under 15, please call for Chef Service pricing & details.
Packages are priced disposable drop-off w/full display set-up & include plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 25% Servicer Charge includes a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service, dining room table clearance through entire event, buffet break down & service area clean up. Additional Servers may be required, based on guest count & menu, and may incur an additional charge.