

DESSERTS

Pumpkin Cheesecake

A creamy slice of pumpkin cheesecake drizzled with caramel, and topped with house whipped cream and roasted pecans.

Flan

A custard tart with a rich savory vanilla/caramel sauce.

New York Style Cheesecake

A traditional creamy slice of cheesecake.

Pineapple Upside Down Cake

The classic favorite cake with Pineapple chunks and maraschino cherries.

Grand Manier Creme Brulee

An orange flavor custard with a contrast layer of hard caramel.

Carrot Cake

An old time favorite slice of a moist and savory carrot cake.

FULL CATERING SERVICE

Corporate * Social * Private Parties

We'll set up and serve your guest buffet or plated style, so you can enjoy your event. Additional fees apply.

TABC Certified Bartenders Available

TASTINGS AVAILABLE

*Call or email to schedule a tasting.

FOR A QUOTE

CALL OR EMAIL US AT

214-892-0444 or 443-804-8718

Email: erika.molina@endofdaycafe.com

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SIDES

Loaded Mash Potatoes

Crab and Shrimp Mac-n-cheese

Traditional Mac-n-cheese

Potato Salad

House Chips

Southern Style Greens

Broccoli Parmesan

Grilled Rosemary Vegetables

DRINKS

Assorted Sodas

Diet Sodas

Tea

Unsweetened Tea

Peach Tea

Cucumber Infused Water

Bottled Water

Citrus Punch

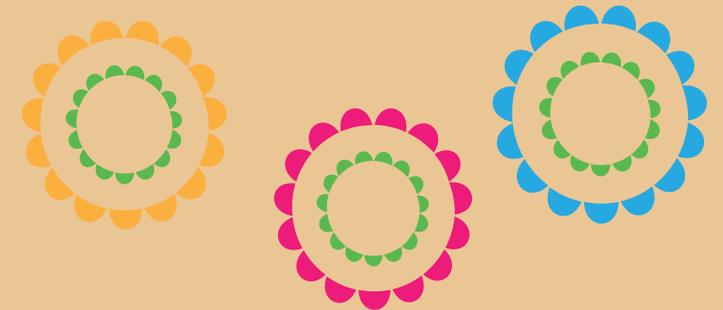
Lemonade

Strawberry Lemonade



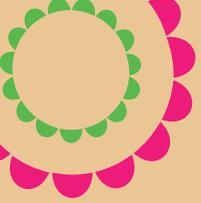
At the End of the Day Cafe

Cooking for Priceless Moments...



CATERING MENU

Www.endofdaycafe.com



PARTY TRAYS

Each party tray serves 8-10 people

Cheese Tray

Combination of cheeses

Fruit Tray

Combination of fresh fruits with dip.

Meat and Cheese Tray

Combination of deli meats and cheeses.

Deluxe Sandwich Tray

Avocado Tuna, Pimento Cheese, Chicken Salad on buttery croissants or honey yeast rolls.

BOX & SALAD LUNCHES

Box lunches include chips, cookie or fruit cup and silverware.
Excludes salads.

Roasted Turkey

Oven roasted turkey with baby spinach, tomatoes and Swiss cheese.

End of Day Club Royale

Oven roasted turkey, ham and crispy bacon with lettuce, tomatoes, onions and yellow american cheese.

Pesto Chicken

Grilled chicken breast with pesto and spinach and tomato with mozzarella cheese on rosemary bread.

Tomato Basil Pesto

Fresh mozzarella, tomatoes, basil and pesto on a sourdough bread.

Chicken Salad

Chicken salad on a buttery croissant.

Classic Caesar Salad

Romaine lettuce, fresh Parmesan cheese and caesar salad dressing.

Taco Salad

Bed of romaine lettuce topped with ground beef, shredded cheese, corn, black beans with sour cream and homemade tortilla chips.

Side salad

Spring mix with baby carrots and cherry tomatoes and ranch or vinaigrette dressing.

Chicken Apple Pecan Salad

Romaine lettuce, chicken breast, granny apples with roasted pecans and cranberry vinaigrette dressing.



HORS D'OEUVRES

Minimum of 2 dozen of each item selected unless otherwise specified

Prosciutto Mozzarella Bites

Fresh mozzarella wrapped in prosciutto.

Stuffed Baby Bellas

Baby bella mushrooms with cream cheese and ground beef.

Mini Crab Cakes

A blend of jumbo lump crab meat and spices, hand formed, broiled topped with red pepper aioli sauce.

Loaded Stuffed Potato Cups

Oven baked potatoes stuffed with a blend of bacon, combination of cheeses and spices.

Shrimp Cocktail Shooters

Jumbo Shrimp in a chipotle spiked sauce shot

Sun dried Tomato Basil Pesto Bruschetta

A crispy bruschetta topped with sundried tomatoes, basil pesto and mozzarella slices.

Meatball Pops

A moist hand formed beef meatball with honey barbecue, green curry coconut sauce, swedish sauce.
Minimum of 2 dozen per sauce

Cheese Ball Pops

Hand formed spicy or non spicy cheese balls covered on pecans.

BEEF & PORK ENTREES

All entrees include 2 sides and dinner rolls or garlic bread.

Herb Crusted Tenderloin of Beef with Merlot Demi Glace

Beef tenderloins topped a Merlot Demi Glace

Filet Mignon with Balsamic Glaze

Filet mignon steaks covered in a rich balsamic sauce.

Pork Tenderloins with Balsamic-Cranberry Sauce

A spiced rubbed pork tenderloin covered in a balsamic cranberry sauce.

Pork Marsala

Pork medallions with creamy marsala sauce.



CHICKEN ENTREES

All entrees include 2 sides and dinner rolls or garlic bread.

Baked Chicken

White and dark baked chicken.

Spinach Stuffed Chicken Breast

A chicken stuffed breast with ricotta and cream cheese.

Smothered Chicken

Smothered chicken breast with mushrooms and onions.

Bacon Wrapped Chicken Cordon Bleu

A chicken breast stuffed with asiago cheese and ham wrapped in bacon covered with a dijon sauce.

Chicken Alfredo

Grilled chicken with linguine pasta and house alfredo sauce.

SEAFOOD

Honey Lemon Salmon

Salmon fillet topped with a spinach pine nut sautee and classic rice pilaf.

Stuffed Salmon

Salmon fillet stuffed with crab meat and parmesan risotto.

Lobster Tail

Lobster Tail covered in a buttery sauce with broccoli parmesan and mushroom rice pilaf.

Blackened Tilapia

Blackened Tilapia fillet with mango and pineapple salad and lemon lime risotto with basil mascarpone.

Opelousa Seafood Pasta

Jumbo lump crab meat and shrimp on vermicelli pasta topped with opelousa sauce.

Shrimp Alfredo

Jumbo shrimp sauteed with garlic and spices with linguine pasta and house alfredo sauce and garlic bread.

Cabbage, Sausage, Shrimp and Potato Soup

A hearty soup with all beef sausage, shrimp, cabbage, potatoes and corn.

****Ask about our
Vegan and Gluten Free Options****

