

APPETIZERS

Served as passed hors d' oeuvres or set up in stations

CHIPS AND QUESO	\$ 2.59 – per person
FRESH VEGETABLE PLATTER	\$ 2.99 – per person
FRESH FRUIT PLATTER	\$ 3.59 – per person
ASSORTED CHEESE & CRACKERS	\$ 3.59 – per person
HOT SPINACH ARTICHOKE DIP	\$ 3.59 – per person
ITALIAN BRUSCHETTA	\$ 2.99 – 3 per person
ZESTY TEXAS BRUSCHETTA	\$ 2.99 – 3 per person
MINI CHICKEN WAFFLE BITES	\$ 2.99 – 3 per person
CHICKEN SPINACH DIP CRISPS	\$ 3.59 – 4 per person
BUFFALO CHICKEN BITES	\$ 3.99 – 3 per person
CHICKEN TENDERLOINS	\$ 4.99 – 2 per person
MINI BURGER SLIDERS	\$ 5.99 – 2 per person
BERRY PECAN CHICKEN SALAD SLIDER	\$ 4.99 – 2 per person
SOUTHWEST CHICKEN PINWHEELS	\$ 4.99 – 3 per person
ITALIAN, SWEDISH or BBQ MEATBALLS	\$ 5.99 – 3 per person
POT ROAST SLIDERS	\$ 5.99 – 2 per person
CHILLED SHRIMP COCKTAIL	\$ 7.99 – 5 per person



SALAD CHOICES

MIXED GREEN SALAD

Mixed greens, diced tomato and cucumber
Per Person \$4.99

CAESAR SALAD

Romaine lettuce, Parmesan cheese, croutons
Per Person \$4.99

BERRY SPINACH SALAD

Baby Spinach, crumbled Bacon, diced tomatoes, sliced mushrooms, crumbled Feta cheese and seasonal Berries with homemade strawberry vinaigrette
Per Person \$5.99



BEVERAGE SELECTIONS

FRESHLY BREWED ICED TEA / SWEET TEA	\$2.99 per person
FLAVORED ICED TEA	\$3.29 per person
LEMONADE	\$3.29 per person
FRUIT PUNCH OR WHITE GRAPE PUNCH	\$3.99 per person
FRESHLY BREWED COFFEE STATION	\$2.99 per person

DESSERT SELECTIONS

Price does not include Glass Rental

BANANA PUDDING	\$3.99 per person
HOUSE-MADE FRUIT COBBLER	\$3.99 per person
BROWNIES	\$2.79 per person
FRESH BAKED COOKIES	\$1.79 per person
CHOCOLATE CAKE	\$5.49 per person
NY STYLE "SUGAR FREE" CHEESECAKE	\$5.99 per person
CARROT CAKE WITH CREAM CHEESE ICING	\$5.49 per person



BLACK-EYED PEA CLASSICS

Served with our signature fresh baked wheat rolls and choice of 2 vegetables

MARINATED GRILLED CHICKEN BREAST	\$12.99	FRIED OR GRILLED CATFISH FILLETS	\$13.99
<i>Garlic Cream Sauce - \$14.99</i>		SOUTHWEST CHICKEN CASSEROLE	\$12.99
<i>Mango Salsa - \$14.99</i>		8 oz TOP SIRLOIN STEAK	\$17.29
<i>Sauteed Onions & Mushrooms - \$14.99</i>		GRILLED ATLANTIC SALMON	\$15.99
<i>Blackened Seasoning - \$14.99</i>		SURF & TURF - 4 oz Sirloin & 4 oz Salmon	\$16.49
SLOW COOKED POT ROAST	\$13.99	RANCH-STYLE PORK CHOPS	\$14.99
ROASTED TURKEY & DRESSING	\$13.99	BABY BACK RIBS - HALF RACK	\$13.99
CHICKEN FRIED CHICKEN	\$13.99	PAN-SEARED TILAPIA with Mango Salsa	\$13.99
CHICKEN FRIED STEAK	\$13.99	SLICED BAKED HAM (seasonal)	\$12.99
CHICKEN TENDERLOINS	\$13.99	HOUSE MADE MEAT LOAF	\$11.99

VEGETABLE CHOICES

MASHED POTATOES & GRAVY	SEASONED NEW POTATOES
SEASONED RICE	MACARONI & CHEESE
GLAZED CARROTS	TENDER GREEN BEANS
BLACK-EYED PEAS	RED BEANS & RICE
SWEET KERNEL CORN	BROCCOLI RICE CASSEROLE
TURNIP GREENS	BAKED SQUASH CASSEROLE
GREEN PEAS	CINNAMON APPLES (add \$.50)
WHIPPED SWEET POTATOES	ASPARAGUS (add \$.50)
CORNBREAD DRESSING & GRAVY	VEGETABLE MEDLEY (add \$.50)

*ADD ADDITIONAL VEGETABLE WITH ENTREE \$2.49

BUILD YOUR OWN PASTA

All Pastas served with salad and bread

PASTAS: SPAGHETTI, BOWTIE OR PENNE	
SAUCES: MARINARA, ALFREDO OR GARLIC CREAM	\$12.99
ADD GRILLED VEGETABLES	\$ 1.99
ADD MEAT BALLS	\$ 2.99
ADD BLACKENED CHICKEN	\$ 2.99
ADD SALMON	\$ 6.99

SPICY BOWTIE PASTA	\$14.99
<i>with Chicken, Sun-dried tomatoes and Artichokes</i>	
CHICKEN PARMESAN	\$14.99
LAYERED ITALIAN CASSEROLE	\$14.99



MARTINI BARS

Price does not include Glass Rental
Add Toppings with Entree - \$2.99 per person

MASHED POTATO

Mixed Cheese, Bacon Crumbles,
Sour Cream & Green Onion
\$3.99 per person

WHIPPED SWEET POTATO

Marshmallows & Candied Pecans
\$3.99 per person

MACARONI & CHEESE

Bacon Crumbles, Green Onion
Pico de Gallo & Toasted Bread Crumbs
\$3.99 per person



MEXICAN SELECTIONS

Served with Rice & Beans

BEEF FAJITAS	\$16.99
CHICKEN FAJITAS	\$15.99
<i>Served with Pico de Gallo, Sour Cream, Mixed Cheese & Corn or Flour Tortillas</i>	
VEGETARIAN CHEESE ENCHILADAS	\$12.99

Black-eyed Pea Catering

FULLY CATERED SERVICE INCLUDES:

- *Stainless Steel Chafing set up in a buffet-style fashion along with tablecloths and decor for our tables*
- *Staff will serve your guests as they walk through the buffet line controlling portions*
- *Upon completion of the food service, the staff will move into the dining area to pull plates and refill non-alcoholic beverages*
- *Service Charges will cover the gratuity for the staff, the delivery and set up for the event, service of the event and clean up of BEP equipment*
- *Clear Plastic Acrylic Plates, Cutlery, Napkins and Drink Cups included with every Bid*
- *Staff attire: White shirts with black slacks and black aprons*
- *A 20% non-refundable deposit is required to book and hold your date. Final payment and headcount are due two (2) weeks before your event date.*

Items are priced per person to offer you the chance to create the exact Menu you would like to serve

~Party Supplies Available

(Please Inquire for Details & Pricing)

~The prices on this menu apply to fully catered events

~Prices are subject to change without notice

~Tax & Service Charges will apply

Please let us know if there is something additional you desire, as we want your event to exceed all your expectations!

For more information go to our website or call us to schedule your complimentary Taste Test today!



Black-eyed Pea®
GREAT AMERICAN FOOD & SPIRITS

***Make Your Event
A Success With
Black-eyed Pea Catering***

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