

### APPETIZERS

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

CHIPS AND QUESO	\$ 2.29 - per person
FRESH VEGETABLE PLATTER	\$ 2.29 - per person
FRESH FRUIT PLATTER	\$ 2.99 - per person
ASSORTED CHEESE & CRACKERS	\$ 2.99 - per person
HOT SPINACH ARTICHOKE DIP	\$ 2.99 - per person
ITALIAN BRUSCHETTA	\$ 2.59 - 3 per person
ZESTY TEXAS BRUSCHETTA	\$ 2.59 - 3 per person
MINI CHICKEN WAFFLE BITES	\$ 2.89 - 3 per person
CHICKEN SPINACH DIP CRISPS	\$ 3.29 - 4 per person
BUFFALO CHICKEN BITES	\$ 3.49 - 3 per person
CHICKEN TENDERLOINS	\$ 3.99 - 3 per person
MINI BURGER SLIDERS	\$ 4.79 - 2 per person
BERRY PECAN CHICKEN SALAD SLIDER	\$ 3.69 - 2 per person
SOUTHWEST CHICKEN PINWHEELS	\$ 3.69 - 3 per person
ITALIAN, SWEDISH or BBQ MEATBALLS	\$ 4.49 - 3 per person
POT ROAST SLIDERS	\$ 4.79 - 2 per person
CHILLED SHRIMP COCKTAIL	\$ 5.99 - 5 per person



### SALAD CHOICES

#### MIXED GREEN SALAD

Mixed greens, diced tomato and cucumber  
Per Person \$3.89

#### CAESAR SALAD

Romaine lettuce, Parmesan cheese, croutons  
Per Person \$3.89

#### BERRY SPINACH SALAD

Baby Spinach, crumbled bacon, diced tomatoes, sliced mushrooms, crumbled Feta cheese and seasonal berries with homemade blackberry vinaigrette  
Per Person \$4.89



### BEVERAGE SELECTIONS

FRESHLY BREWED ICED TEA / SWEET TEA	\$2.49 per person
FLAVORED ICED TEA	\$2.49 per person
LEMONADE	\$2.49 per person
FRUIT PUNCH OR WHITE GRAPE PUNCH	\$2.99 per person
FRESHLY BREWED COFFEE STATION	\$2.49 per person

As second beverage \$1.49 per person

### DESSERT SELECTIONS

Price does not include Glass Rental

BANANA PUDDING	\$2.99 per person
HOUSE-MADE FRUIT COBBLER	\$2.99 per person
BROWNIES	\$2.29 per person
FRESH BAKED COOKIES	\$1.29 per person
CHOCOLATE CAKE	\$4.99 per person
NY STYLE "SUGAR FREE" CHEESECAKE	\$3.99 per person
CARROT CAKE WITH CREAM CHEESE ICING	\$4.99 per person



### BLACK-EYED PEA CLASSICS

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

MARINATED GRILLED CHICKEN BREAST	\$10.99	FRIED OR GRILLED CATFISH FILLETS	\$11.99
Garlic Cream Sauce - \$11.99		SOUTHWEST CHICKEN CASSEROLE	\$10.49
Mango Salsa - \$11.99		8 oz TOP SIRLOIN STEAK	\$15.29
Sauteed Onions & Mushrooms - \$11.99		GRILLED ATLANTIC SALMON	\$13.99
Blackened Seasoning - \$11.99		SURF & TURF - 4 oz Sirloin & 4 oz Salmon	\$15.29
SLOW COOKED POT ROAST	\$11.99	RANCH-STYLE PORK CHOPS	\$13.29
ROASTED TURKEY & DRESSING	\$10.49	BABY BACK RIBS - HALF RACK	\$11.99
CHICKEN FRIED CHICKEN	\$10.99	PAN-SEARED TILAPIA with Mango Salsa	\$11.99
CHICKEN FRIED STEAK	\$11.99	SLICED BAKED HAM (seasonal)	\$11.49
CHICKEN TENDERLOINS	\$ 9.99	HOUSE MADE MEAT LOAF	\$11.29

### 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 \$1.99

### BUILD YOUR OWN PASTA

All Pastas served with salad and bread

PASTAS: SPAGHETTI, BOWTIE OR PENNE	
SAUCES: MARINARA, ALFREDO OR GARLIC CREAM	\$10.99
ADD GRILLED VEGETABLES	\$ .99
ADD MEAT BALLS	\$ 2.49
ADD BLACKENED CHICKEN	\$ 1.99
ADD SALMON	\$ 5.99

SPICY BOWTIE PASTA	\$13.49
with Chicken, Sun-dried tomatoes and Artichokes	
CHICKEN PARMESAN	\$12.49
LAYERED ITALIAN CASSEROLE	\$13.49



### MEXICAN SELECTIONS

Served with Rice & Beans

BEEF FAJITAS	\$14.99
CHICKEN FAJITAS	\$13.99
Served with Pico de Gallo, Sour Cream, Mixed Cheese & Corn or Flour Tortillas	
VEGETARIAN CHEESE ENCHILADAS	\$ 9.99

### MARTINI BARS

Price does not include Glass Rental  
Add Toppings with Entree - \$2.49 per person

#### MASHED POTATO

Mixed Cheese, Bacon Crumbles,  
Sour Cream & Green Onion  
\$3.49 per person

#### WHIPPED SWEET POTATO

Marshmallow Cream & Candied Pecans  
\$3.49 per person

#### MACARONI & CHEESE

Mixed Cheese, Bacon Crumbles, Green Onion  
Pico de Gallo & Toasted Bread Crumbs  
\$3.49 per person



# 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*
- *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 for (5) hours of the event and clean up of BEP equipment*
- *Clear Plastic Acrylic Plates, Cutlery, Napkins and Drink Cups included with every Bid*
- *Staff attire: long sleeve white button-down Oxford 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*

Greater Dallas / Fort Worth Metro

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