# FULLY CATERED SERVICES INCLUDE

- Stainless Steel Chafing set up in a buffet-style fashion along with tablecloths and décor for our tables
- Staff will serve your guests as they come through the buffet line
- Upon completion of the food service, the staff will move into the dining area to pull plates and refill beverages
- Service Charge 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 and Drink Cups included with every Bid
- Staff attire is 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 Charge will apply

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



# BEVERAGE SERVICE

FRESHLY BREWED ICED TEA
FLAVORED ICED TEA
LEMONADE
FRUIT PUNCH
CRANBERRY PINEAPPLE PUNCH
WHITE GRAPE PUNCH
FRESHLY BREWED COFFEE STATION
As second beverage \$1.99

\$ 2.49 per person \$ 2.49 per person

\$ 2.49 per person \$ 2.99 per person \$ 2.99 per person

**\$ 2.99** per person **\$ 2.49** per person

# DESSERT SELECTIONS MEMADE FRUIT COBBLER \$2.99 per person

HOMEMADE FRUIT COBBLER
BANANA PUDDING
FRESH BAKED COOKIES
BROWNIES
CHOCOLATE CAKE
PECAN PIE (seasonal)
PUMPKIN PIE (seasonal

\$ 2.99 per person \$ 1.29 each \$ 2.29 each \$ 4.99 per person Market Price Market Price

# Black-eyed Pea Catering



Make Your Event
A Success with
Black-eyed Pea Catering

817-371-2283

Dallas/Fort Worth bepcater@theblackeyedpea.com

#### **APPETIZERS**

CHIPS AND QUESO FRESH VEGETABLE PLATTER FRESH FRUIT PLATTER **ASSORTED CHEESE & CRACKER PLATTER** HOT SPINACH ARTICHOKE DIP **ANTIPASTI SKEWERS** CHICKEN TERIYAKI SKEWERS **BEEF TERIYAKI SKEWERS** ITALIAN BRUSCHETTA **ZESTY TEXAS BRUSCHETTA** MINI CHICKEN WAFFLE BITES CHICKEN SPINACH DIP CRISPS FRIED CHIPOTLE CHICKEN BITES CHICKEN TENDERLOINS MINI BURGER SLIDERS BERRY PECAN CHICKEN SALAD SLIDER SOUTHWEST CHICKEN PINWHEELS CAPRESE WITH A BALSAMIC REDUCTION ITALIAN, SWEDISH or BBQ MEATBALLS FRIED CATFISH SHOOTERS POT ROAST SLIDERS CHILLED SHRIMP PLATTER





#### SALAD CHOICES

#### MIXED GREEN SALAD

mixed greens, diced tomatoes, cucumber Per Person \$3.89

#### CAESAR SALAD

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

#### BERRY SPINACH SALAD

baby spinach with crumbled bacon, diced tomato, sliced mushrooms, crumbled Feta cheese and seasonal berries with homemade blackberry vinaigrette Per person \$4.89

COLD PASTA SALAD \$2.49 per person



#### BLACK-EYED PEA FAVORITES

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

N	IARINATED GRILLED CHICKEN BREAST	\$10.99	FRIED OR GRILLED CATFISH	\$11.99
	dd a topping or sauce		SOUTHWEST CHICKEN CASSEROLE	\$10.49
	ith Garlic Cream Sauce - \$11.99 opped with Mango Salsa - \$11.99		RANCH-STYLE PORK CHOPS	\$12.29
T	opped with Mango Saisa - \$11.99		8 oz. TOP SIRLOIN STEAK	\$14.29
	LOW COOKED POT ROAST	\$10.99	GRILLED ATLANTIC SALMON	\$13.99
R	OASTED TURKEY & DRESSING	\$10.49	SURF & TURF - 4 oz. Sirloin & 4 oz. Grilled Salmon	\$14.29
C	HICKEN FRIED CHICKEN	\$10.99	SLICED BAKED HAM (seasonal)	\$11.49
C	HICKEN FRIED STEAK	\$10.99	PAN SEARED TILAPIA WITH MANGO SALSA	\$11.99
C	HICKEN TENDERLOINS	\$ 9.99	HOUSE-MADE MEAT LOAF	\$10.29

#### **VEGETABLE CHOICES**

MASHED POTATOES AND GRAVY
TENDER GREEN BEANS
GLAZED CARROTS
BLACK-EYED PEAS
RED BEANS & RICE
VEGETABLE MEDLEY (Add 50¢)
CORNBREAD DRESSING
WHIPPED SWEET POTATOES
SEASONED NEW POTATOES
CINNAMON APPLES (Add 50¢)
GREEN PEAS

BAKED SQUASH CASSEROLE
SEASONED RICE
SWEET KERNEL CORN
BROCCOLI RICE CASSEROLE
TURNIP GREENS
MACARONI & CHEESE
ADD ADDITIONAL VEGETABLE WENTREE \$1.99

## BUILD YOUR OWN PASTA

Served with salad and bread Choices of Spaghetti, Bowtie or Penne Pasta

Sauces: Marinara, Alfredo or Garlic Cream	\$10.99
ADD GRILLED VEGGIES	\$ .99
ADD MEAT BALLS	\$ 1.99
ADD BLACKENED CHICKEN	\$ 1.99
ADD SALMON	\$ 5.99
SPICY BOWTIE PASTA	\$12.49
With Chicken & Artichokes	
CHICKEN PARMESAN	\$12.49
AYERED ITALIAN CASSEROLE	\$12.49



Served with Rice & Beans

BEEF FAJITAS \$13.99
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 Martini Glass Rental Add Toppings to Included Vegetable \$2.49 per person

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

WHIPPED SWEET POTATO - Marshmallow Cream, Brown Sugar & Candied Pecans \$3.49 per person

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



# CARVING STATION

Professional Carver \$100

8 oz. PRIME RIB - AU JUS & Horseradish sauce

Served with 2 Vegetables & Bread

\$21.99 per person