GLOBAL CATERING COLLECTION

American & Southern

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Deviled eggs

Mustard yolk filling and paprika

Pimento cheese bites

Cheddar spread on toast

Fried green tomatoes

Cornmeal crust and remoulade

BBQ chicken sliders

Pulled chicken on mini buns

MAIN DISHES

Buttermilk fried chicken

Crisp seasoned chicken pieces

Smoked pulled pork

Slow-smoked pork with barbecue sauce

Smoked beef brisket

Sliced beef with sauce on the side

Vegetable pot pie

Seasonal vegetables in creamy pastry

SIDES & ACCOMPANIMENTS

Macaroni and cheese

Baked pasta with cheddar

Collard greens

Slow-braised greens, vegetarian preparation

Potato salad

Creamy potatoes with mustard

Cornbread

Individual golden cornbread squares

DESSERTS

Peach cobbler

Baked peaches with biscuit topping

Banana pudding

Vanilla custard, bananas and wafers

Pecan bars

Pecan filling on shortbread

Mini sweet potato pies

Spiced sweet potato pastry tarts

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $24 / guest

Buttermilk fried chicken + Macaroni and cheese + Collard greens

Signature — $34 / guest

Deviled eggs + Buttermilk fried chicken + Smoked pulled pork + Macaroni and cheese + Collard greens + Peach cobbler

Celebration — $46 / guest

Pimento cheese bites + Smoked pulled pork + Smoked beef brisket + Collard greens + Potato salad + Banana pudding

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$600	$1,200	$2,400
Signature	$850	$1,700	$3,400
Celebration	$1,150	$2,300	$4,600

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.