

BIG MOE'S CUSTOM CATERING, LLC

CATERING & SMALL ORDER MENU

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***Providing the ULTIMATE
Food Experience***

CLASSIC BUFFETS (25 ORDER MINIMUM)

BUFFET I @ \$15/PERSON (ENTRÉE, 2 REGULAR SIDES, BUTTERED DINNER ROLLS , GARDEN SALAD, BEVERAGE)

BUFFET II@ \$18/PERSON (2 ENTRÉES, 2 REGULAR SIDES, BUTTERED DINNER ROLLS , GARDEN SALAD, BEVERAGE)

Entrée Options	Regular Sides <i>\$1.50/ person to add regular sides</i>	Premium Sides <i>\$1.50/ person to upgrade from a regular side to a premium side</i> <i>\$3.00/ person if adding a premium side</i>	Beverage
<p><u>POULTRY</u></p> <ul style="list-style-type: none">Herb & Lemon Roasted Chicken (<i>Bone In</i>)Smothered Chicken/ Poultry GravyItalian Herb Chicken Breast/ Mushroom & Rosemary Cream SauceBlackened Chicken BreastSmoked or Baked Cajun TurkeyBaked Turkey Wings (<i>\$2/ person upcharge</i>) <p><u>PORK</u></p> <ul style="list-style-type: none">Pineapple & Honey Glazed HamSweet & Spicy Pork TenderloinRosemary & Basil Marinated Pork TenderloinSmoked or Roasted Pork ShoulderSliced Smoked Sausage <p><u>BEEF</u></p> <ul style="list-style-type: none">Beef Tips & RiceHamburger Steak & Onions/ Beef GravyRoasted Brisket (<i>\$2/ person upcharge</i>)Tri-Peppercorn Sirloin Tip Roast (<i>\$2/ person upcharge</i>)Rosemary & Garlic Crusted Ribeye Roast (Market Value) <p><u>SEAFOOD</u></p> <ul style="list-style-type: none">Blackened American Catfish (<i>\$3/ person upcharge</i>)Lemon Pepper & Rosemary Salmon Filet (<i>\$3/ person upcharge</i>)Blackened Shrimp Etouffee (<i>\$3/ person upcharge</i>)	<ul style="list-style-type: none">Garlic & Herb Roasted PotatoesButtered Sweet CornSouthern Style Green BeansMoe's Mac & CheeseRice PilafCreamy Herb Mashed PotatoesRoasted Vegetable Medley (Chef's Choice)Smoked Turkey Neck Collard GreensSautéed CabbageCandied Sweet PotatoesBaked Broccoli	<ul style="list-style-type: none">Cajun RiceCorn Bread DressingLoaded Mashed PotatoesRed Beans & Rice/ SausageBroccoli & Cheese Casserole9 Cheese Mac/ Bacon & Green OnionsTeriyaki Glazed AsparagusSausage Corn Maque Choux (<i>Creamy Corn, Medley of Veggies, Pepper Seasoned with Smoked Sausage</i>)Rosemary & Honey Mashed Sweet Potatoes with a Brown Sugar and Pecan CrustCajun Style Green Beans	<ul style="list-style-type: none">Peach TeaRaspberry TeaLemonadeTropical PunchArnold Palmer (Half Tea/ Half Lemonade)

BBQ BUFFETS (25 ORDER MINIMUM)

BBQ OPTION I @ \$16/PERSON (2 MEATS, 2 REGULAR SIDES, GARDEN SALAD, TEXAS TOAST, RELISH TRAY, BEVERAGE)
BBQ OPTION II@ \$19/PERSON (3 MEATS, 2 REGULAR SIDES, GARDEN SALAD, TEXAS TOAST, RELISH TRAY, BEVERAGE)

<u>ENTRÉE OPTIONS</u>	<u>REGULAR SIDES</u> <i>\$1.50/ person to add a regular side</i>	<u>PREMIUM SIDES</u> <i>\$1.50/ person if switching with a regular side \$3.00/ person if adding a premium side</i>	<u>BEVERAGE</u>
<ul style="list-style-type: none">Smoked ChickenSliced Smoked SausagesBBQ Pulled PorkSmoked TurkeyRibsSmoked Honey Glazed HamBrisket (\$2 upcharge)	<ul style="list-style-type: none">BBQ Baked BeansPotato SaladMoe’s Mac & CheeseSouthern Style Green BeansSweet Corn on the CobSpicy Ranch Style BeansBaked Potato	<ul style="list-style-type: none">Loaded Mashed PotatoesRed Beans & Rice/ SausageBroccoli & Cheese CasseroleLoaded Baked Potato	<ul style="list-style-type: none">Peach TeaRaspberry TeaLemonadeTropical PunchArnold Palmer (Half Tea/ Half Lemonade)

PASTA BUFFETS

PASTA @ \$12/person (Entrée(s), Caesar Salad, Garlic French Bread, Beverage)
Choose 1 or 2 Pasta Options. Guest will choose 1 option per serving.

<u>ENTRÉE OPTIONS</u>	<u>BEVERAGE</u>
<ul style="list-style-type: none">Blackened Chicken & Sausage Cajun PastaBlackened Shrimp Cajun PastaCreamy Spinach & Chicken Fettuccine AlfredoShrimp Fettuccine AlfredoParmesan Chicken & Sausage Penne Alfredo3 Cheese Chicken TetrazziniBolognese Sauce over LinguineShrimp ScampiSeafood Lasagna (\$3 upcharge)	<ul style="list-style-type: none">Peach TeaRaspberry TeaLemonadeTropical PunchArnold Palmer (Half Tea/ Half Lemonade)

PASTA ACTION STATION (50 ORDER MINIMUM)

THIS IS AN ACTION STATION REQUIRING AN ON-SITE FOOD ATTENDANT. EACH SERVING IS COOKED ON-SITE @ \$75/ ATTENDANT (2 REQUIRED/ 50 GUEST)

PASTA PICK 2 @ \$15/PERSON (2 PASTAS, 2 MEATS, 2 SAUCES, 2 TOPPINGS, CAESAR SALAD, FRENCH BREAD, BEVERAGE)

PASTA PICK 3 @ \$18/PERSON (3 PASTAS, 3 MEATS, 3 SAUCES, 3 TOPPINGS, CAESAR SALAD, FRENCH BREAD, BEVERAGE)

<u>PASTA</u>	<u>SAUCES</u>	<u>MEATS</u>	<u>TOPPINGS</u>
<div><ul style="list-style-type: none">• Penne• Fettuccine• Spaghetti• Bowtie• Rotini</div>	<div><ul style="list-style-type: none">• Classic Alfredo• Marinara• Cajun Sauce• White Wine Rosemary & Garlic Olive Oil• Pesto</div>	<div><ul style="list-style-type: none">• Shrimp• Chicken (Pre Cooked)• Blackened Chicken Breast (Pre Cooked)• Sliced Sausage• Meatballs (Pre-Cooked)• Sliced Prosciutto</div>	<div><ul style="list-style-type: none">• Spinach• Roasted Bell Peppers (Red & Green)• Mushrooms• Zucchini & Squash• Broccoli</div>

ALL PASTAS TOPPED WITH FRESH GRATED PARMESAN CHEESE

FAJITA OR TACO BARS (NO BEVERAGE INCLUDED) (25 ORDER MINIMUM)

<u>Standard Option \$12/ person</u>	<u>Deluxe Option \$16/ person</u>
<ul style="list-style-type: none">• Fajita Chicken & Beef• Sour Cream, Guacamole, Shredded Cheese, Pico De Gallo, Salsa• Soft Street Taco Shells (If ordering Taco Bar) (3 Tacos/ person)• Fajita Shells (If ordering Fajita Bar) (2 Fajitas/ person) <p><u>Served the following:</u> Rice: Cilantro Lime Rice Beans: Spicy Black Beans</p>	<ul style="list-style-type: none">• Fajita Chicken, Beef and Shrimp• Sour Cream, Guacamole, Shredded Cheese, Pico De Gallo, Salsa• Soft Street Taco Shells (If ordering Taco Bar) (3 Tacos/ person)• Fajita Shells (If ordering Fajita Bar) (2 Fajitas/ person) <p><u>Served the following:</u> Rice: Cilantro Lime Rice Beans: Spicy Black Beans</p>

BIG MOE’S THEMED BUFFET PACKAGES (25 ORDER MINIMUM)

BUFFET PACKAGES ARE INCLUSIVE AND CAN NOT BE SUBSTITUTED NOR MODIFIED.

<u>The Big Moe Classic \$10/ person</u>	<u>The Down Home Buffet \$20/ person</u>	<u>The Bayou Classic \$25/ person</u>
<ul style="list-style-type: none">• Italian Herb Chicken Breast• Southern Style Green Beans• Garden Salad• Sweet Tea• Buttered Dinner Rolls	<ul style="list-style-type: none">• Cajun Fried Chicken (Thigh, Wing, Leg)• Pineapple and Honey Glazed Ham• Smoked Turkey Neck Collard Greens• Candied Sweet Potatoes• Broccoli Cheese Casserole• Garden Salad• Corn Bread• Beverage of Choice	<ul style="list-style-type: none">• Louisiana Chicken & Sausage Gumbo (4-6 oz)• Lemon Battered Fried American Catfish• Buttermilk Fried Shrimp• Cajun Rice• Moe’s Mac & Cheese• Smoked Turkey Neck Collard Greens• Garden Salad• Corn Bread• Beverage of Choice

BARS & ACTION STATIONS (25 ORDER MINIMUM)

<div> <div> Potato-Tini Bar <u>\$4.00/ person</u> </div> <div> Sweet Potato-Bar <u>\$6.00/ person</u> </div> </div>	<div> <div> Baked Potato Bar <u>\$5.00/ person</u> </div> </div>	<div> <div> Nacho Station <u>\$5.00/ person</u> </div> </div>	<div> <div> <u>**Meat Carving Stations</u> <i>All meat carving stations include silver dollar rolls and specified sauce.</i> <i>Each unit yields 40 servings.</i> </div> </div>
<div> <ul style="list-style-type: none"> • Creamy Herb Mashed Potatoes • Green Onions • Shredded Cheese • Bacon Pieces • Sour Cream • Served in Martini or Champaign Glass <div> {SWEET POTATO BAR) <ul style="list-style-type: none"> • Sweet Potato Puree • Candied Bacon • Honey Butter • Walnut • Cinnamon </div> </div>	<div> <ul style="list-style-type: none"> • Baked Russet Potato • Green Onions • Shredded Cheese • Bacon Pieces • Sour Cream • Garlic & Herb Butter </div>	<div> <ul style="list-style-type: none"> • Choice of Fajita Beef or Fajita Chicken • Homemade Cheese Sauce • Pico-De-Gallo • Guacamole • Sour Cream • Tortilla Chips </div>	<div> <ul style="list-style-type: none"> • Tri-Peppercorn Sirloin Tip Roast @ \$120 • Sweet & Spicy Pork Tenderloin @ \$80 • Roasted or Smoked Brisket @ \$130 • Cajun Roasted Turkey/ Spicy Honey Mustard @ \$70 • Smoked Turkey/ Poultry Gravy @ \$70 • Roasted Turkey/ Honey Cranberry Glaze @ \$70 • Dijon & Pineapple Glazed Ham @\$70 <div> ** All carving stations require a food attendant at \$75/ attendant** </div> </div>

BREAKFAST & BRUNCH ITEMS (25 ORDER MINIMUM)

<p><u>Assorted Bagel, Muffin and Danish Display</u> <u>\$3.50/ person</u></p>	<p><u>Chicken and Waffles</u> <u>\$8.00/ person</u></p>	<p><u>Blackened Shrimp and Smoked Gouda Grits/ Cajun Gravy</u> <u>\$10.00/ person</u></p>
<ul style="list-style-type: none">• An assortment of Bagels, Muffins and Danishes served with various jellies, jams and assorted cream cheeses	<ul style="list-style-type: none">• Served with Maple Cream Syrup, Blueberries and Walnuts Toppings• Other Waffle Flavors Available upon request	<ul style="list-style-type: none">• Topped with green onions, bacon, diced tomatoes and shaved parmesan
<p><u>Breakfast Potato Casserole</u> <u>\$150/ unit</u> Unit yields 25 servings</p>	<p><u>Classic Breakfast Buffet</u> <u>\$12/ person</u></p>	<p><u>Frittatas</u> <u>\$150/ unit</u> Unit yields 25 servings</p>
<ul style="list-style-type: none">• Diced potatoes, eggs, shredded cheese, Italian sausage and mixed vegetables blended and baked	<ul style="list-style-type: none">• Eggs• Sausage or Bacon• Creamy Grits or Diced Potatoes• Buttermilk Biscuit• Fresh Fruit Bowl• Orange, Apple or Cranberry Juice	<ul style="list-style-type: none">• Spinach, Tomato & Goat Cheese Frittata• Kale, Chicken & Feta Cheese Frittata• Southwest Frittata

HORS D'OEUVRES & A LA CARTE MENU

Fruits & Vegetables

- (\$4.00/ person) Fruit & Vegetable Garden (75 person minimum order)
- (\$65) Assorted Fruit Tray (yields 25 servings) **Fruit Selection Seasonal*
- (\$40) Assorted Veggie Tray (yields 25 servings) **Veggie Selection Seasonal*
- (\$65) Assorted Fruit Kabobs (40 kabobs/ order) **Fruit Selection Seasonal*
- (\$50) Veggie Shooters (40 shooters/ order)
- (\$50) Assorted Cheese & Cracker Tray (yields 25 servings)
- (\$100) Charcuterie Board) (Fresh Cheeses, Select Meats, Olives, Grapes & Crackers)

Salads, Shooters & Dips

- (\$100) Shrimp Cocktail Shooters (yields 25 servings)
- (\$100) Blackened Shrimp Remoulade Shooters (yields 25 servings)
- (\$100) Spinach & Crab Stuffed Wonton Crisp/ Blackened Shrimp & Spicy Aioli
- (\$50) Smoked Chicken Salad/ crackers (yields 25 servings)
- (\$90) Big Moe's Cajun Seafood Salad (yields 25 servings)
- (\$60) Greek Pasta Salad (yields 25 servings)
- (\$50) Italian Pasta Salad (yields 25 servings)
- (\$50) Spinach & Artichoke Dip/ Chips (yields 25 servings)

Sandwiches & Wraps

- (\$70) Smoked Chicken Salad Croissants (40/ order)
- (\$60) Smoked Chicken Salad Pinwheels (50/ order)
- (\$60) Bacon, Cheddar and Ranch Deli Pinwheels (50/ order)
- (\$70) Deli Sliders (32/ order)
- (\$70) Philly Cheesesteak Sliders (32/ order)

Lite Bites

- (\$60) Spinach & Artichoke Dip Bites (48 bites/ order) **POPULAR**
- (\$60) Loaded Potato Skins
- (\$100) Teriyaki Glazed Shrimp Skewers (25 Skewers/ order)
Shrimp Grilled and Glazed with Teriyaki Sauce and Paired with a Tropical Salsa
- (\$85) Crab Dip Cucumber Bite (50 Slices)
Cucumbers topped with a Cream Cheese and Crab Claw Meat Stuffing
- (\$60) Spicy Ranch & Bacon Cucumber Bites (50 Slices)
Spicy Ranch Dip with Bacon

HORS D'OEUVRES & A LA CARTE MENU

Crostinis

- **(\$100) Tropical Salsa & Shrimp Crostini (30 Servings/ order)**
A Mango & Avocado Salsa, topped with Shrimp
- **(\$80) Caprese Salad Crostini (30 Servings/ order)**
Sliced Tomato, Mozzarella topped with an Garlic & Basil Infused Olive Oil
- **(\$65) Roast Beef and Chipotle Crostini (30 Servings/ order)**
Chipotle Spread and Thin Sliced Deli Roast Beef
- **(\$95) Crab Salad Crostini (30 Servings/ order)**
Blue Crab Claw Salad with Fresh Tomatoes and a hint of Horseradish
- **(\$100) Smoked Salmon Crostini (30 Servings/ order)**
Thin Sliced Smoked Alaskan Salmon with a Dill Cream Cheese

Whole Meats (Sliced upon request)

- **(\$110) Oak Smoked Brisket (yields 30-40 servings. 4-6 oz. serving size)**
- **(\$60) Roasted Pineapple & Honey Glazed Ham**
- **(\$60) Smoked Pineapple & Honey Glazed Ham**
- **(\$60) Roasted Cajun Turkey**
- **(\$70) Smoked Cajun Turkey**
- **(\$75) Fried Cajun Turkey**

A LA CARTE MEATS & PANS TO GO

Meats

- (\$50) Sliced Smoked Sausage/ Peppers & Onions (yields 25 servings)
 - (\$50) Italian Beef Meatballs/ Cream Beef Gravy (yields 25 servings)
 - (\$50) Teriyaki Glazed Meatballs (yields 25 servings)
 - (\$50) Smoked Meatballs/ BBQ Sauce (yields 25 servings)
 - (\$80 Moe's Molten Meatballs (yields 25 servings) POPULAR
- Homemade Meatballs Stuffed with Mozzarella & Topped with Cream Gravy*
- (\$24/ dozen) Bacon Wrapped Shrimp (2 dozen minimum order)
 - (\$60) Teriyaki Glazed Chicken Kabob (30/ order)

Roasted Chicken Wings \$80/ order

(appx. 80-90 wings/ order with choice of rub or plain)

***ALL FLAVORS ARE DRY RUBBED**

***Ranch available upon request**

- Plain Roasted
- Jamaican Jerk POPULAR
- Ranch
- Spicy Ranch
- Lemon Pepper
- Blackened Cajun Rub
- Kansas City BBQ Rub

Pans to Go

(Full Pans yield 25 servings) (Half Pans yield 10 servings)

- (\$100/ Full Pan) (\$48/ Half Pan) Cajun Rice
- (\$100/ Full Pan) (\$48/ Half Pan) Red Beans & Rice/ Sausage
- (\$100/ Full Pan) (\$48/ Half Pan) Loaded Mashed Potatoes
- (\$150/ Full Pan) (\$60/ Half Pan) Blackened Shrimp Cajun Pasta
- (\$150/ Full Pan) (\$60/ Half Pan) Blackened Chicken & Sausage Cajun Pasta
- (\$150/ Full Pan) (\$60/ Half Pan) Creamy Spinach & Chicken Fettuccine Alfredo
- (\$150/ Full Pan) (\$60/ Half Pan) Shrimp Fettuccine Alfredo
- (\$175/ Full Pan) (\$80/ Half Pan) Crawfish Linguine/ Creamy Cajun Sauce
- (\$175/ Full Pan) (\$80/ Half Pan) Shrimp Scampi
- (\$210/ Full Pan) (\$90/ Half Pan) Crab & Shrimp Mac and Cheese
- (\$220/ Full Pan) (\$100/ Half Pan) Seafood Lasagna

Cajun Classics

- (\$120/ Gallon) Louisiana Shrimp & Sausage Gumbo
- (\$80/ Gallon) Louisiana Chicken & Sausage Gumbo
- (\$120/ Gallon) Crawfish Etouffee
- (\$200) Gumbo Pot Pie Pan (25 servings-Full Pan)
- (\$80) Gumbo Pot Pie (10 servings-Half Pan)

BIG MOE'S CUSTOM CATERING, LLC

• SERVICE OPTIONS

DELIVERY \$20 : **FOOD ONLY!** Your menu selections will be delivered to the desired destination. This options does not include set up, cutlery nor dinnerware.

DELIVERY & SET UP \$120 : Your menu selections will be delivered to the desired destination and set up in a manner that is applicable to the items selected. Serving utensils and needed cutlery or dinnerware will be provided and the equipment will be picked up at the end of the event.

FULL SERVICE: Full service will provide you with servers for your event. Servers will serve, replenish, clean and perform all other applicable duties needed for your event. We will also manage portion control of the food being consumed. The service fee is 18% of the total bill. Minimum full service fee is \$120.

***Events over 35 miles will be assessed an additional travel charge starting at \$20**

FREQUENTLY ASKED QUESTIONS

1. Is there a deposit required for your services?

Yes. A 50% deposit is required to secure event dates. Event dates are only held with a 50% deposit.

2. When is the final payment due?

The final payment for all CONTRACTED events are due 14 days before your event.

3. Can I receive a refund?

Yes. Funds are refundable up until 30 days prior to your event. Refunds requested under the 30 day period will be assessed a 30% penalty of the deposited amount. No refunds will be issued once the final payment date has passed.

4. What's included with my package?

Big Moe's Custom Catering, LLC will provide all applicable beverages, food, serving equipment, cutlery & dinnerware in accordance with the contractual agreement between Big Moe's Custom Catering, LLC and the client.

5. Do you provide wait staff services?

No. Big Moe's Custom Catering, LLC does not assume any wait staff duties or anything that requires us to clear tables, buss tables and/ or mop/ sweep areas where guest have eaten.

6. Do you clean your service areas?

Yes. Big Moe's Custom Catering, LLC will assume clean-up responsibility for all service areas occupied by Big Moe's Custom Catering, LLC. Furthermore, we will take any necessary trash accumulated during our service session.

7. What if I don't see my desired dish on your menu?

If an item is not on our menu, we can still customize a menu for you with that item. There are some exclusions.

8. Are your prices negotiable?

No. Under no circumstances are our prices adjusted or modified.

9. How much time do you need to setup?

We require an hour and 30 minutes to set up for most catered events.

10. For how long is my proposal good?

Quoted prices on any proposal are good for 30 days.