

# GFTX Catering Core Menu



Enhance your meetings with chef crafted meals, and desserts. Our team is here to help you personalize and plan your next catered event. We ask for 24-hour notice for all selections on the Core Menu.

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, and tree nut products, sesame and other potential allergens in the food production areas of our facility. Guests with food allergies or specific dietary concerns should speak with a manager for individualized assistance.



# Catering Policies

## HOW IT WORKS

Catering orders require a minimum of 10 guests and will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We will supply all food and beverage equipment needed to ensure food is served properly. Our catering team will deliver, setup and pick-up your order at your requested location. Disposable service ware will be provided unless otherwise requested.

## LAST MINUTE ORDERS

We ask for a 24-hour notice for Core Menu orders but understand that last minute needs do arise. Please contact a member of our Catering Team to assist with your last-minute needs.

## DON'T SEE WHAT YOU ARE LOOKING FOR?

Contact our Catering Team and we will work with you on a customized menu that fits your needs.

## ADDITIONAL SERVICE

If you are hosting an important all-day event or a large-scale meeting that requires more attention than just a setup, delivery, and pick-up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise. Speak to our catering team to schedule an attendant to make sure your event is a success! Attendant available for catered events – \$45/hour.

## OUTSIDE VENDOR ORDERS

Ordering from our list of Outside Restaurants will incur the following charges:

- 10% of the order amount for outside vendor fee
- 8.75% tax on the order amount charged by the restaurant
- 25% of the order amount for delivery, service, set up and break down fee

## PAYMENT

We accept payment via credit card or approved PO number. Form of payment must be provided at least 24 hours prior to the event. Failure to do so will result in cancellation of the event.

## CANCELLATIONS

Catering orders are made specifically for your event; therefore, cancellations must be made 24 hours in advance.



# Breakfast

## **Continental Breakfast (V)**

Freshly Baked Assorted Mini Muffins, Pastries & Croissants, Sliced Fresh Fruit and Orange Juice

**\$10.00 Per Person**

## **Greek Yogurt Bar (V)**

Greek Vanilla Yogurt, House Made Granola, Seasonal Berries, Raisins, Dried Cranberries, Toasted Coconut, Local Texas Honey and Pure Maple Syrup

**\$8.00 Per Person**

## **Breakfast Tacos (two per person)**

Bacon, Eggs, Cheddar

Pork Chorizo, Eggs, Cheddar

Refried Beans, Cheddar **(V)**

Potatoes, Eggs, Cheddar **(V)**

Accompanied with House Made Salsas, Sliced Fresh Fruit

**\$9.00 Per Person**

## **Breakfast Sandwiches (one per person)**

Selection of Breakfast Sandwiches to Include: Bacon, Eggs, Cheddar, Croissant Pork Sausage Patty, Eggs, Cheddar, Croissant Spicy Breaded Chicken, Buttermilk Biscuit

Accompanied with Home Fries; Sliced Fresh Fruit **\$10.00 Per Person**

## **Breakfast Buffet**

Scrambled Eggs, Pork Sausage Links or Smoked Bacon, Home Fries, Buttermilk Biscuits, Country Gravy, Sliced Fresh Fruit, Assorted Breakfast Pastries, Butter, and Preserves

**\$16.00 Per Person**

## **Breakfast Additions (Minimum 10)**

Sliced Fresh Fruit Platter **\$5.00 Per Person**

House Made Yogurt Parfaits **\$5.00 Per Person** Assorted Breakfast Breads and Pastries

**\$5.00 Per Person**

Freshly Squeezed Orange Juice **\$3.00 Per Person**



# Lunch

## Deli Sandwiches and Wraps

Choose three of your favorite sandwiches or wraps from the selections below. Served with a side salad, chips, cookies, and soda or boxed water.

Platter Luncheon **\$15 per person**

Served buffet style

Boxed Lunch **\$18 per person**

Individually packaged

## Sandwiches

**Italian** - Black Forest Ham, Salami, Capicola, Provolone, Banana Peppers, Ciabatta

**Smoked Turkey** - Bacon, Swiss, Lettuce, Tomato, Hoagie Roll

**Waldorf Chicken Salad** - Diced Apples, Grapes, Butter Croissant

**Roast Beef** - Cheddar, Frizzled Onions, Horseradish Mayo, Arugula, Baguette

**Black Forest Ham** - Bacon, Cheddar, Lettuce, Tomato, Hoagie Roll

**Albacore Tuna Salad** - Cucumber, Lettuce, Tomato, Butter Croissant

**Caprese** - Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Ciabatta **(V)**

## Wraps

**Grilled Buffalo Chicken** - Bleu Cheese, Carrots, Lettuce, Tomato, Ranch Dressing

**Blackened Chicken** - Romaine, Parmesan, Caesar Dressing

**Smoked Turkey** - Swiss, Avocado, Lettuce, Tomato

**Balsamic Roasted Vegetable** - House-Made Hummus, Goat Cheese, Arugula  
**(V, Can be prepared V+)**

## Sides (V)

Garden Salad (V, V+, AG)

Pesto Pasta Salad (V)

Fruit Salad (V, V+, AG)



# Lunch

## Individual Salad Bowls

Choose 2 Salads and Accompanying Proteins and Dressings, served with Freshly Baked Cookies, Soda or Boxed Water

\$19 per person

## Southwest Salad

Romaine, Avocado, Roasted Corn, Black Beans, Roasted Peppers, Tortilla Strips  
Cheddar (V, AG, Can be prepared V+)

**Dressings:** Chipotle Ranch Dressing (V), Cilantro Vinaigrette (V, V+, AG)

**Proteins:** Chipotle Spiced Chicken Breast (AG), Cilantro Lime Flank Steak (AG), Pastor Chickpeas (V)

## Cobb Salad

Mixed Baby Greens, Eggs, Bacon, Avocado, Tomato, Red Onions, (AG, can be prepared V or V+)

**Dressings:** Ranch Dressing (V), Red Wine Vinaigrette (V, V+, AG)

**Proteins:** Smoked Turkey Breast (AG), Grilled Marinated Chicken Breast (AG), Grilled Portobello Mushrooms (V, V+, AG)

## Grain Salad

Quinoa, Arugula, Avocado, Edamame, Cucumbers, Dried Cranberries, Sunflower Seeds, Goat Cheese (V, AG, can be prepared V+)

**Dressings:** Sesame Ginger Dressing (V, V+), Raspberry Vinaigrette (V, V+, AG)

**Proteins:** Herb Roasted Chicken Breast (AG), Grilled Portobello Mushrooms (V, V+, AG)

## Golden Grain Bowl

Quinoa, Arugula, Apples, Roasted Beets, Crispy Chickpeas, Goat Cheese (V, AG, can be made V+) **Dressings:** Red Wine Vinaigrette (V, V+, AG), Raspberry Vinaigrette (V, V+, AG) **Proteins:** Herb Roasted Chicken Breast (AG), Grilled Portobello Mushrooms (V, V+, AG)



# Lunch

## Hot Lunch Buffets

### Texas BBQ

Choice of 2 Proteins:

Texas Smoked Brisket, Smoked Turkey Breast, Pulled Pork, BBQ Chicken Quarters, Smoked Sausage, BBQ Spiced Tofu (V), BBQ Pulled Jackfruit (V)

Potato Salad, Cole Slaw, Maple Molasses Baked Beans, TX Toast, Pickles, Onions, Jalapenos

Freshly Baked Cookies, Brownies

\$24.95 Per Person/ Additional Meats-Add \$5.00 Per Person Per Meat

### Mexican Taqueria

Choice of 2 Proteins:

Chicken Tinga, Pork Carnitas, Beef Barbacoa, Tofu "Chorizo" (V)

Soft Flour Tortillas, Cilantro Rice, Charro Beans, Tortilla Chips, Guacamole House-Made Salsas, Cilantro, Onions, Limes

Freshly Baked Cookies, Brownies

\$18.95 Per Person/ Additional Meats-Add \$5.00 Per Person Per Meat

### Burger Bar

Choice of 2 Selections:

Beef Burger, Cheeseburger, Turkey Burger, Grilled Chicken Breast, Crispy Chicken Breast Black Bean Burger (V)

Comes Individually Wrapped

Brioche Bun, Lettuce, Tomatoes, Onions, Pickles, Mayo, Mustard, Ketchup, Potato Wedges

Freshly Baked Cookies, Brownies

\$16.95 Per Person



# Snacks & Sweets

All snacks and desserts are served individually packaged and priced per person.

## Savory Snacks

### Artisan Cheese (V)

A Selection of Local and Imported Cheeses, Dried Fruits, Nuts, Crisps and Crostini  
\$9.95 Per Person

### Tortilla Chip Bar (V)

Corn Tortilla Chips, Black Bean Salsa, House-Made Salsa, Queso, Sour Cream  
\$4.95 Per Person

### Vegetable Crudité (V)

Celery, Carrots, Asparagus, Sweet Peppers, Zucchini, Radishes, Broccoli, Hummus, Ranch Dip  
\$6.95 Per Person

## Sweet Snacks

### Mini Dessert Bars (V)

Assorted Bites of Lemon Bars, Marble Cheesecake Truffle Bars, Meltaway Bars, Oreo Dream Bars  
\$4.95 Per Person

### Chocolate Chip Cookie Platter (V)

\$3.95 Per Person



# Beverage

## **Beverage Service**

### **Full Day Hot Beverage (8-hour service)**

Freshly Brewed Regular Coffee, Decaf Coffee, Hot Tea, Creamers, Sweeteners  
Honey, Boxed Water  
\$18.95 Per Person

### **Half Day Hot Beverage (4-hour service)**

Freshly Brewed Regular Coffee, Decaf Coffee, Hot Tea, Creamers, Sweeteners  
Honey, Boxed Water  
\$12.95 Per Person

### **Hot Beverage Service (Minimum 10 guests)**

Freshly Brewed Regular Coffee OR Decaf Coffee OR Hot Tea, Creamers, Sweeteners  
Honey  
One time delivery  
\$3.95 Per Person

### **Cold Beverage Service (Minimum 10 guests)**

Canned Soda and Boxed Water  
\$6.95 Per Person

## **Beverage Additions**

Orange Juice **\$4 Each**

Assorted Energy Drinks **\$4 Each**

Assorted Canned Soda **\$2 Each**

Boxed Water **\$3 Each**

Pellegrino **\$3 Each**

Gatorade **\$3 Each**





# Outside Restaurants

Looking for something different?

We offer service from select area restaurants. Please view restaurant to-go menus at the respective web pages. For larger parties, or other special needs, please contact our catering team for assistance.

30 guest minimum

Chi'lanthro

Tso Chinese

Southside Flying

Pizza Sweetgreen

Rudy's BBQ

Cava

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