



# SEVEN DOORS CATERING

MAKING PARTIES BETTER



# YOUR EVENT

Whether you are organizing a reception with hors d'oeuvres, planning a party or a business meeting, we are happy to work within a variety of tastes and budgets. We can also make creative suggestions if you'd like something more unusual. We are always available to ensure you achieve your hospitality goals.

We hope that you enjoy the next few pages of menu suggestions, which will give a flavor of what we do. Once you have had a chance to look this over, please contact us with a general idea of your requirements and budget, and we will put together a personalized quote.

Tel: (972) 410-0406  
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## DROP OFF CATERING

### Sandwich Box Lunches ♡

Assorted Sandwiches, Chips, Cookie,  
Fruit Grab N Go!

### Wrap Box Lunches ♡

Assorted Wraps, Chips, Cookie,  
Fruit Grab N Go!

### Salad Box Lunches ♡

Caesar, Wedge, Mixed Greens, Chips,  
Cookie, Fruit, Option to add Protein++

### Breakfast Burritos

Veggies, Potato, Egg & Cheese, with or without Chorizo

### Breakfast Sammys

Fresh Croissant, Egg, Cheese, with or without Sausage

♡ VEGETARIAN

*"Providing exceptional, innovative food supported by friendly and professional service for your occasion."*

# HORS D'OEUVRES

## PASSED BUTLER-STYLE OR DISPLAYED

### LAND

**Lamb Meatball**  
Gingersnap Gravy

**Bison Meatballs**  
Peach Balsamic Glaze

**Korean Glazed Meatballs ♡**  
Pork Meatballs, Ginger Soy Glaze

**Chicken Mole Tamales**  
Mole Poblano, Pickled Red Onion, Crema

**Pork Tamales**  
Guajillo Braised Pork, Avocado Crema

**Deviled Eggs**  
Whipped Egg Yolk, Candied Bacon, Chives

**Bacon Wrapped Dates**  
Goat Cheese, Applewood Smoked Bacon

**Beef Empanada ♡**  
Beef Picadillo, Raisins, Onion, Garlic,  
Tomato, Cheese

**Man Candied Bacon ♡**  
Thick Cut Candied Bacon

**Pork Belly Bites**  
Pork Belly Bites Choice of BBQ or Korean Glazed

**Sausage & Pepper Skewer**  
Seasonal Sausage, Bell Pepper,  
Roasted Garlic Tomato Sauce

**Burrata Toast Points**  
Creamy Burrata, Shaved Prosciutto,  
Sunflower Seed Pesto, Balsamic Glaze

♡ MOST POPULAR



# HORS D'OEUVRES

## PASSED BUTLER-STYLE OR DISPLAYED

### SEA

#### Tuna Tostadas

Wonton Chip, Tuna, Cucumber Wasabi Aioli, Unagi

#### Smoked Trout Toast Points

Peppadew Jam, Cream Cheese, Smoked Trout Chives

#### Shrimp Empanadas

Pibil Shrimp, Cheese, Roasted Corn Relish

#### Shrimp & Grit

Blackened Shrimp, Cheesy Grits, Green Onion

#### Smoked Salmon Crostini ♡

Herb Cream Cheese, Smoked Salmon, Dill,  
Crispy Capers

### VEGGIE

#### Tortellini Skewers ♡

Heirloom Tomato, Basil, Herb Oil, Balsamic Glaze

#### Goat Cheese Toast Points

Goat Cheese, Fig Jam, Baby Arugula

#### Caprese Skewer

Heirloom Tomato, Basil, Mozzarella, Balsamic

#### Crudite Cups

Fresh Vegetables, Hummus

#### Bruschetta Bites

Herb Focaccia, Heirloom Tomato Bruschetta,  
Balsamic Glaze, Basil

#### Vegetable Empanadas ♡

Roasted Vegetables, Cheese

#### Crispy Broccoli ♡

Pepperoncini Aioli, Parmesan Cheese

♡ MOST POPULAR



# STARTERS

### LAND

#### Crispy Ribs ♡

Crispy Baby Back Ribs, Ginger Soy Glazed, Cilantro

#### Man Candy Wedge

Iceberg, Blue Cheese Dressing, Red Onion, Man Candied  
Bacon, Blue Cheese Crumbles, Heirloom Tomatoes

### SEA

#### Crab Cakes with Old Bay Aioli

#### Seared Scallops with Red Pepper Coulis

#### Shrimp Ceviche ♡

Tomato Base, Avocado, Onion, Cilantro

### VEGGIE

#### Warm Brie En Crouete ♡

Brie & Raspberry Jam Wrapped In Flaky Pastry

#### 7 Doors Salad

House Greens, House Vinaigrette, Corn Relish,  
Tortilla Strips, Heirloom Tomatoes

#### Arugula Salad

Seasonal Fruit, Arugula, White Balsamic Vinaigrette,  
Goat Cheese, Red Onion, Candied Pecans

#### Superfood Salad ♡

Three Grains, Couscous, Farro, Quinoa, Feta Cheese,  
Cucumber, Green Beans, Heirloom Tomatoes, Vinaigrette

### DISPLAYS

#### Salsa Bar ♡

Fire Roasted Tomato Salsa, Seasonal Fresh Fruit Salsa,  
House Smashed Guacamole, Fresh Chips

#### Hummus Bar ♡ ♡

Red Pepper Hummus & Traditional Hummus, Crackers,  
Flatbread, Fresh Vegetables

#### Charcuterie

Cured Meats & Cheese Accompanied With Marinated  
Vegetables, Crackers, Jam, Nuts, Olives



# MAINS

## LAND

### Chicken Milanese

Wild Rice, Chicken Jus, Arugula, Parmesan

### Bison Meatloaf

Whipped Potatoes, Red Wine Demi, Green Beans

### Chicken Piccata

Chicken Scallopini, Artichoke Heats, Capers,  
Fire Roasted Tomatoes, Lemon Beurre Blanc,  
Whipped Potatoes

## SEA

### Ruby Trout

Wild Rice Butternut Squash & Kale Hash, Lemon  
Beurre Blanc

### Scottish Salmon

Quinoa & Asparagus Hash, Peach Balsamic Glazed

## VEGGIE

### Chickpea Corn Fritters

Kale & Butternut Squash, Roasted Red Pepper  
Coulie

### Eggplant Rollatini

Crispy Eggplant, Marinara, Ricotta,  
Mushroom, Spinach

# ACTION STATIONS

## LAND

### Tenderloin Carving Station

Rolls, Peppercorn Aioli

### Ribeye Carving Station

Rolls, Creamy Horseradish

### Tips N Bits

Tenderloin Tips, Chicken Tips, Shrimp Sautéed to  
Order with Vegetable Options Mushrooms, Peppers,  
Onions, Sauce Choice Of Red Wine Demi, Creamy Pesto,  
Garlic Butter, Served on Top of Whipped Potatoes

## SEA

### Fresh Sushi Rolls

Chef's Selection of Assorted Sushi Rolls

## VEGGIE

### Mac N Cheezy

White Cheddar Mac N Cheese With Choice of Add Ons,  
Mushrooms, Man Candy Bacon, Peppers, Onion, Pesto  
Option to Add Protein ++

### Potato Me Crazy

Choice Of Whipped or Baked Russet Potatoes &  
Sweet Potato, With a Texas Options of Add Ons:  
Pulled Pork, Cheese, Onions, Peppers, Sour Cream



# EXPERIENCES

In addition to the more banqueting style dishes presented in this brochure, we offer a wide variety of other food styles that suit different events and budgets, such as:

**BBQ or Pig Roast** Great for outdoor cookouts for informal gatherings and parties.

**Wood-Fired Pizza Party** We bring our pizza oven on wheels for fresh-baked Neapolitan style pizza.

# CUSTOM BUFFET

CHOOSE 2 MAINS, 2 SIDES,  
AND 1 DESSERT

## MAINS

BBQ Chicken • Pulled Pork

Bison Meatloaf • Sausage & Peppers

Grilled Salmon • Ruby Trout

Chickpea Roasted Corn Fritter 

## SIDES

Wild Rice • Whipped Potatoes

Green Beans • Quinoa Asparagus Hash

Kale & Butternut Squash • Mac & Cheese

Roasted Brussels Sprouts with Soy-Truffle Glaze

Caesar, Mixed Greens, or Wedge Salad

## DESSERT

Gluten Free Brownie • Key Lime Pie

Pound Cake • Cheesecake • Chef's Choice

 VEGETARIAN

