

Lonestar Catering Company



The menu we provide is just a guideline of what we offer. If you have any special requests, We would be glad to meet with you and prepare a menu that is right for your needs. Thank you, for letting us provide you with a memorable experience.
Catering By Chef Timothy W. Condon

Gourmet Plated Dinner

Four Course-\$50

Choice of Appetizer, Salad, Entrée with Side and Vegetable Selection, Dessert

Three Course-\$40

Choice of Salad, Entrée with Side and Vegetable Selection, Dessert

Two Course-\$30

Choice of Salad, Entrée with Side and Vegetable Selection

**** Additional Entrée Selection add \$10**

****Service Fee-20%**

Service Fee will include formal table service, full beverage service and any other needed service.

Platinum Buffet

Triple Entrée-\$30/28

Includes Two Salads, Dinner Rolls and Butter, Three Sides, Three Entrees

Double Entrée-\$25/23

Includes Salad, Dinner Rolls and Butter, Two Sides, Two Entrees

Single Entrée-\$20/18

Includes Salad, Dinner Rolls and Butter, Two Sides, One Entree

Value Buffet

Double Entrée-\$20/18

Includes Value Salad, Dinner Rolls and Butter, Two Value Sides, Two Entrees

Single Entrée-\$18/16

Includes Value Salad, Dinner Rolls and Butter, Two Value Sides, One Entree

(China Price/Disposable Price)

****20% Service fee is added on all buffets**

Buffet Minimum of 40 People

Appetizers

(Priced Per Portion)

Platinum Creations

Shrimp Cocktail with Fresh Lemon-\$MP
 Texas Raised Lamb Kabobs with Mint Glaze-\$6
 Mini Crab or Salmon Cakes with House-made Remoulade-\$6
 Chef Selection of Imported and House-made Anit-Pasti-\$5
 Smoked Salmon Baguette- Lemon, Dill, and Caper Cream Cheese-\$5
 Asparagus Wrapped with Prosciutto- Lemon Aioli-\$5
 Baked Brie with Seasonal Fruit and Artisan Crackers-\$4.5
 Chef's Selection of Cured Meats and Charcutire-\$4.5
 Wild Mushroom Wontons with Sweet Chili Sauce-\$4.5
 Fresh mozzarella with Sun-Dried Tomato and Fresh Basil on Crostini-\$4
 Gourmet European Style Tea Sandwiches-\$4
 Spanakopia-Spinach and Feta in Filo-\$4
 Gourmet Angus Cheddar Sliders-\$4
 Crab Artichoke Dip with Lavash-\$3.5
 Beef Satay with Sweet Chili Glaze-\$3.5
 Chicken Spedino with Roasted Garlic and Pepper Sauce-\$3.5
 Korean Curried Pork Kabobs-\$3.5
 Gourmet Imported and Domestic Cheese and Crackers-\$3.5
 Chef's Selection of Stuffed Mushrooms -\$3.5
 Seasonal Garden Vegetable Skewers-\$3.5
 Chef's Selection of Pita and Hummus-\$3.5
 Sautéed Garlic Mushrooms-\$3.5

Value Creations

Teriyaki Glazed Meatballs-\$3.5
 BBQ or Spicy Chicken Wings-\$3.5
 Vegetarian Rice Cake-\$3.5
 Brushetta, The Italian Classic-\$3
 Chicken and Spinach Pinwheels-\$3
 Seasonal Fruit Skewers-\$3
 Garden Veggies & Dip-\$2.5
 Fresh Chips and House Made Salsa-\$2.5
 Selection of House Made Chips & Dip-\$2.5
 Breads and Crackers with Herbed Cream Cheese-\$2.5
 Spinach Artichoke Dip-\$2.5
 Cowboy Cheese Dip-\$2.5
 Seasonal Fresh Fruit-\$2.5
 House Made Potato Chips-\$2.5

Chef Attended Action Bars

Gourmet Iced Seafood/Raw Bar-\$MP
 Seafood Flambé Bar-\$9
 Mashed Potato Martini Bar-\$8
 Gourmet Slider Bar-\$8
 Asian Wok Bar-\$7
 Mini Baked Potato Bar-\$6
 Italian Spedino Bar-\$6
 (Chef's Fee of \$100 for each station setup)

Platinum Salads

Vineyard Salad Bar with All The Fix'ins and Gourmet Dressings
 Italian Caprese Salad, Roma Tomatoes, Mozzarella Cheese, Basil and Balsamic
 Classic Chef Salad with Ham and Turkey
 Southwestern Chicken Salad with Blackbeans and Pico de Gallo
 Blackened Cajun Chicken Salad
 Roasted Veggie Salad with Quinoa and Olive Oil
 Shrimp and Cucumber Salad with Dijon Dressing
 Greek Salad with Olives and Feta Cheese

Value Salads

House Salad with Cucumber, Tomato and House Dressings
Caesar Salad with House Made Caesar Dressing
BLT Salad-Iceberg, Lettuce, Tomato and Bacon Vinaigrette
Country Style Cranberry Coleslaw
Chef's House Made Red Potato Salad
Italian Pasta Salad with Christoval Red Wine Vinaigrette
Seasonal Fruit Salad Tossed with White Wine Simple Syrup

Platinum Sides

Loaded Baby Twice Baked Potatoes
Blue Cheese Smothered Lyonnaise Potatoes
Smoked Ham & European Cheddar Soft Polenta
Blackened Shrimp & Grits**
Pancetta and Wild Mushroom Risotto
Wild Rice Pilaf with Fine Herbs
European Style Seafood Cassoulet
Imported Blue Cheese Mashed Potatoes
Maple and Brown Sugar Sweet Potato Mashers
Roasted Purple Hawaiian Potatoes
Wood Grilled Asparagus with Hollandaise**
Organic Roasted Seasonal Vegetables
Chef's Selection of Seasonal Vegetables
Stir-Fry Asian Vegetable Slaw
Traditional Ratatouille with Fine Herbs
Haricot Verts with Toasted Almonds

Value Sides

Triple Cheese Scallop Potato
Roasted Red Potatoes with Herbs and Spices
Roasted Garlic Mashed Potatoes
Spanish Style Borracho Beans
Broccoli & Cheese
Maple Glazed Carrots
Seasonal Vegetable with Garlic Butter
Jalapeño and Cheddar Cornbread Stuffing
Pesto sweet corn – Try it to believe it!
Roasted Garlic Green Beans

Entrees

Chicken

Basil Artichoke Chicken
Chicken with Lemon & Caper Cream
Chicken with Mushrooms and Red Wine
Asian Style Sweet Chili Chicken
Spicy Coconut Curry Chicken
Mediterranean Chicken with Sundried Tomatoes
Herb Roasted Chicken with Garlic Butter
Hawaiian Style Huli Chicken

Chicken Teriyaki with Pineapple Salsa
Roasted Garlic Chicken with Lemon Cream
Mesquite Smoked Chicken
Smoked BBQ Chicken
Chinese Style Ginger Chicken
Spanish Chicken with Salsa Verde
Grilled Chicken with Cowboy Corn Relish
Maple Pecan Chicken

Beef

Cowboy Style Steak with Corn Relish
Beef with Red Wine Reduction and Mushrooms
Spiced Thai Roasted Steak with Peanut Curry
Flatiron Steaks with Peppers and Jack Cheese
Grilled Steak with a Blue Cheese
Asian Marinated Beef with Cabbage

Angus Beef with Spinach Cream
European Style Beef with Basil and Tomato
Teri Beef with Pineapple Salsa
Mesquite Roasted Beef
Roasted Garlic Steak with Brandy Cream
Herb Crusted Beef with Red Wine Reduction

Home-Style Beef Stew
Beef Stroganoff with Egg Noodles

BBQ Baby Back Ribs**
Smoked Sausage & Rustic Beans
Italian Sausage with Peppers and Onions
Roasted Garlic & Herb Pork Loin
Maple and Sage Glazed Pork Tenderloin**

Pork

Roasted Steak with Peppercorn Sauce
Chinese Style Steak with Ginger

Pork Wellington with Dried Fruit
Thai Curry Rubbed Pork
Char Su Pork with Sweet Chili
Rosemary and Garlic Rubbed Pork
Sweet and Sour Pork Loin

Seafood

Chinese Salmon Cakes with Ginger Cream
Pecan Crusted Salmon with Honey & Orange**
Salmon Oscar with Crab and Hollandaise**
Parmesan Salmon with Basil and Tomato**
Crab Rice Cakes with Dill and Lemon
Roasted Shrimp with Bacon and Grits**
Cajun Shrimp with Corn and Black Beans**
Seasonal White Fish with Grilled Pineapple**
Seasonal White Fish with a Lemon Butter**

Mesquite Smoked Seasonal White Fish**
Spanish Style Fisherman's Stew
Cajun Tilapia with Spicy Aioli**
Spiced Catfish with Salsa Verde**
Thai Spiced Shrimp with Coconut Curry**
Spanish Paella
Garlic Herb Seasonal White Fish**
Italian Seafood Pasta with Basil Pesto
Asian Style Whitefish with Chow Mein

Vegetarian Creations

Triple Mac and Cheese
Pasta Primavera
Beans and Greens
Vegetarian Chili
Eggplant Parmesan

Garden Veggie Lasagna
Three Cheese Lasagna
Grilled Portabella Pasta
Indian Style Chickpea Curry
Chinese Style Vegetable Stir-fry

Chef Attended Carving Station

Prime Rib with Natural Au Jus and Horseradish Cream**
Roast Beef with Horseradish Mayo and Au Jus
Roast Turkey with Rosemary Cranberry Jam
Beef Tenderloin with Demi**
Carved Wellington**
(Chef's Fee of \$100.00 per station)

**Prices may fluctuate based on seasonality of ingredients

*** We can cater to any Health Need**

*** Gluten Free, No Problem!**

Desserts

(Priced Per Portion)

Strawberry and Cream Neapolitan-\$6
Oat Stuffed Apples-\$6
Chocolate Covered Strawberries-\$5
Millionaire Chocolate Brownie-\$5
Panna Cotta-\$5
Chocolate Cake-\$4
Cheese Cake-\$4
Apple Cobbler-\$4
Baklava-\$4

Cream Puffs-\$3
Apple Pie-\$3
Cherry Pie-\$3
Banana Bread Pudding-\$3
Rice Pudding-\$3
Brownies-\$3
Oatmeal Raisin Cookies-\$2
Sugar Cookies-\$2
Peanut Butter Cookies-\$2

Chef Attended Stations

Bananas Foster Station-\$9
Cherrie Jubilee Station-\$9
Strawberry Kristoff Station-\$9
(Chef's Fee of \$100.00 per station)

Beverages

Fruit Punch

Agua Fresca

Iced Tea

Coffee

Spiced Apple Cider

Orange Juice

Lemonade

Strawberry Lemonade

Canned Pepsi Products

Bottled Juices

Bottled water

Bottled Pepsi Products

\$2 Per Person