



Cleopatra Catering Co.



Highlights and Benefits = Peace of Mind:

- Experienced and caring staff
- 10 years of unfailing dependability and consistency
- Full service event planning, production, and execution
- Groups of 50 to 5,000
- On-site catering and off-site full service catering
- Full service bar and liquor service
- Unique customized International menus
- Private and Corporate events

Full Service and All Inclusive!

3355 A FM 1960 W @ TC Jester
phone: (281) 537-1966 cell: (832) 656-2166
www.cleopatracatering.com

Cleopatra Catering Co.



All our packages include: Full staffing (1 per 25 guests), Professional Chef, Banquet Manager, all equipment, full buffet decorations and linens, delivery, set up, serving, and clean up. Menus based on 100 guests.



Deluxe Dinner Buffet A

\$17.95

*Crisp Garden Salad with Croutons
& Assorted Dressings*

Main Entrée of your choice

2 sides of your choice

Gourmet Artesian Dinner Rolls and Breads with butter

Unlimited Iced Tea and Lemonade

Disposable Dinnerware, utensils, napkins and cups

Deluxe Dinner Buffet B

\$18.95

Trays of Gourmet Cheeses W-Crackers & Vegetables W-Dip

*Crisp Garden Salad with Croutons
& Assorted Dressings*

Main Entrée of your choice

2 sides of your choice

Gourmet Artesian Dinner Rolls and Breads with butter

Unlimited Iced Tea and Lemonade

Disposable Dinnerware, utensils, napkins and cups

7.25% Taxes and 20% Gratuity will be added to final bill

Deluxe Dinner Buffet C

\$19.95

Trays of Gourmet Cheeses W- Crackers & Vegetables W- Dip

*Crisp Garden Salad with Croutons
& Assorted Dressings*

TWO Main Entrée of your choice

2 sides of your choice

Gourmet Artesian Dinner Rolls and Breads with butter

Unlimited Iced Tea and Lemonade

Disposable Dinnerware, utensils, napkins and cups

Deluxe Dinner Buffet D

\$24.95

Chocolate Fountain with Display of Fresh Sliced Fruit

Trays of Gourmet Cheeses W- Crackers & Vegetables W- Dip

*Crisp Garden Salad with Croutons
& Assorted Dressings*

THREE Main Entrée of your choice

2 sides of your choice

Gourmet Artesian Dinner Rolls and Breads with butter

Unlimited Iced Tea and Lemonade

Ivory China dinnerware, silverware, napkins and glasses

Super Deluxe Dinner Buffet E

\$29.95

Chocolate Fountain with Display of Fresh Sliced Fruit

Trays of Gourmet Cheeses W- Crackers & Vegetables W- Dip

Italian Meatballs in Zesty Marinara Sauce

*Crisp Garden Salad with Croutons
& Assorted Dressings*

Carving Station

TWO Main Entrée of your choice

THREE sides of your choice

Gourmet Artesian Dinner Rolls and Breads with butter

Unlimited Iced Tea, Punch, and Lemonade

Gourmet Coffee Station

Ivory China dinnerware, silverware, Cloth napkins and glasses

7.25% Taxes and 20% Gratuity will be added to final bill

“Theme” Dinner Buffet

Your Choice: \$18.95

Mexican Dinner Buffet (Build your own Fajitas!)

Trays of Gourmet Cheeses W- Crackers & Vegetables W- Dip

Marinated Chicken Fajitas

Marinated Beef Fajitas

Warm, fresh, flour Tortillas

Grilled Onions and Bell Peppers

Refried Beans & Spanish Rice

Southwestern Seasoned Sour Cream, Pico De Gallo, Guacamole

Chips & Salsa

Unlimited Iced Tea, Punch, and Lemonade

Disposable Dinnerware, utensils, napkins and cups

Italian Dinner Buffet

Trays of Gourmet Cheeses W- Crackers & Vegetables W- Dip

Crisp Garden Salad with Croutons

& Assorted Dressings

Chicken Parmesan

Angel Hair Pasta with Extra Virgin Olive Oil and fresh Cheese

Italian Seasoned Fresh Green Bean

Fresh Garlic Bread & Gourmet Artesian Dinner Rolls with butter

Unlimited Iced Tea, Punch, and Lemonade

Disposable Dinnerware, utensils, napkins and cups

Barbeque Dinner Buffet

Trays of Gourmet Cheeses W- Crackers & Vegetables W- Dip

Crisp Garden Salad with Croutons

& Assorted Dressings

Tender Barbequed Beef Roast

Smoked Link Sausage with Honey BBQ Sauce

Ranch Style Bean & Creamy Potato Salad

Relish Tray with Pickles and Jalapenos

Dinner Rolls with butter

Unlimited Iced Tea, Punch, and Lemonade

Disposable Dinnerware, utensils, napkins and cups

MAIN ENTREES & SIDES

Carved Round of Beef with Honey Dijon Sauce
Herb Crusted Lean Sirloin Roast Beef with Juices
Jack Daniel's Glazed Turkey Breast
Black Forest Honey Baked Ham
Spicy Pork Loin

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**Beef Shish Ka-Bob**  
**Sautéed Chicken Breast with Caramelized Onions and Mushroom Cream Sauce**  
**Beef Stroganoff with Egg Noodles**  
**Beef Tips Dijon**  
**Bow-Tie Pasta in Marinara Sauce topped with Jumbo Shrimp Marinated in Garlic**  
**Chicken Franchise**  
**Chicken Shish Ka-Bob**  
**Flounder Rolls with Asparagus**  
**Fried Fish Fillets (Mediterranean Style)**  
**Garlic & Oregano Roasted Chicken Breast**  
**Jumbo Shrimp & Scallops with Marinara Sauce over Linguini**  
**Jumbo Shrimp Baked in Garlic & Lemon Sauce**  
**Kibbie (beef or lamb, cracked wheat, blended with our special blend of spices baked to perfection)**

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**Asparagus in Anchovy Sauce**  
**Baked Cream Cheese Appetizer**  
**Baked Potatoes with all the fixings**  
**Basmati Rice with Vermicelli**  
**Broccoli & Pasta**  
**Buttered Sweet Corn**  
**Cheese & Bacon Potato Bake**  
**Fire Roasted Vegetables**  
**Fresh Garden Salad with House Dressing**  
**Glazed Baby Carrots**  
**Greek Salad (feta cheese & Kalamata olives)**  
**Green Beans Almandine**  
**Hot & Spicy Glazed Carrots**  
**Hummus w/Pita Triangles**  
**Italian-Style Roasted Peppers**  
**Parmesan Parsley Tri-Colored Pasta Salad**

**Kofta Ka-bob (seasoned ground sirloin steak shaped and grilled on skewer)**

**Lamb Shish Ka-bob**  
**Lasagna with Meat Sauce**  
**Lemon Broiled Fish Fillets**  
**Lemony Chicken Breasts**  
**Pastitsio (layers of pasta and seasoned ground beef, topped with a layer of béchamel [white cream] sauce)**  
**Poached Sole with Dill Sauce**  
**Salmon Baked in Garlic & Lemon Sauce**  
**Salmon Steaks in Dill Sauce**  
**Sautéed Breast of Chicken with White Wine Sauce**  
**Shrimp Creole with White Rice**  
**Southern Fried Catfish**  
**Spanakopita (Spinach Stuffed Filo Triangles)**  
**Spinach & Pesto Stuffed Chicken Breasts**  
**Stuffed Zucchini**  
**Tri Colored Fettuccini Topped with Shrimp & White Cream Sauce**  
**Turkey Breast Shish Ka-bobs**  
**Tyropita (Fetta Cheese Stuffed Fillo Triangles)**  
**Wine Simmered Beef**

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**Rice Pilaf**  
**Roasted Garlic and Rosemary Red Potatoes**  
**Roasted Garlic Mashed Potatoes**  
**Seafood Salad (Loaded with crab meat and cocktail shrimp)**  
**Steamed Mixed Vegetable Medley**  
**Steamed Broccoli**  
**Salmon Mousse**  
**Shrimp Spread/Dip**  
**Sliced Garden Vegetables & Dip**  
**Spinach Florentine Dip**  
**Stuffed Mushrooms**  
**Taboulie**  
**Three Bean Salad**  
**Tri-Colored Pasta Salad**  
**Artisan Gourmet Dinner Rolls with Butter**





Highlights and Benefits – Peace of Mind:



- staff
- dependability and consistency
- planning, production, and execution
- on-site full service catering
- superior service
- international menus
- all types of events