



Big Moe's Custom Catering



Voted 2025

BEST CATERER

By Dallas Weekly Magazine

CLASSIC BUFFETS

25 order minimum

Classic Buffet I \$22.50/ person

1 entrée, 2 regular sides, Garden Salad, Assorted Dinner Breads, Beverage

Classic Buffet II \$25.50/ person

2 entrées, 2 regular sides, Garden Salad, Assorted Dinner Breads, Beverage

ENTRÉE OPTIONS

POULTRY

Herb Roasted Chicken: *Bone-In*

Smothered Chicken in Poultry Thyme Gravy

Italian Herb Chicken Breast/ Rosemary & Mushroom Cream Sauce

Blackened Chicken Breast

Chicken Piccata

Roasted Cajun Turkey

Baked Turkey Wings: *\$3/ person upcharge*

8oz Stuffed Chicken Breast/ Cream Sauce or Gravy: \$4.50/person upcharge

**Cream Cheese & Spinach Stuffing or Cornbread Dressing Stuffing*

PORK

Dijon, Honey, Brown Sugar & Pineapple Glazed Ham

Sweet & Spicy Pork Tenderloin

Garlic & Rosemary Roasted Pork Tenderloin

Smothered Pork Chops

BEEF

Beef Tips & Rice

Hamburger Steak & Onions in Beef Gravy

Big Moe's Red Wine Braised Pot Roast, Potatoes & Carrots

Strip Loin Beef Roast: *\$8/ person upcharge*

Roasted Brisket: *\$4.50/ person upcharge*

Rosemary & Garlic Crusted Ribeye Roast: *Market Value*

SEAFOOD

Blackened Jumbo Shrimp: *\$3.50/ person upcharge*

Lemon & Garlic Shrimp with Yellow Rice: *\$2.50/ person upcharge*

Fried Catfish Filets: *\$4/ person upcharge*

Lemon & Rosemary Salmon: *\$4 person upcharge*

Blackened Catfish Filets: *\$3.50/ person upcharge*

REGULAR SIDE OPTIONS

Southern Style Green Beans

Moe's Mac & Cheese

Smoked Turkey Neck Collard Greens

Creamy Herb Mashed Potatoes

Steamed Broccoli

Rice Pilaf

Roasted Vegetable Medley (Chef's Choice)

Cabbage, Peppers & Onions

Candied Sweet Potatoes

Buttered Sweet Corn

\$3/ person to add a regular side

PREMIUM SIDE OPTIONS

Cajun Rice

Broccoli & Cheese Casserole

Cajun Style Green Beans

Cornbread Dressing

9 Cheese Macaroni with Bacon

Red Beans & Rice with Sausage

Loaded Mashed Potatoes

Teriyaki Glazed Asparagus

Honey & Brown Sugar Mashed Sweet Potatoes with Pecans

Corn Maque Choux

\$3/ person to substitute a premium side

\$4.50/ person to add a premium side

BEVERAGE OPTIONS

Sweet Tea

Peach Tea

Raspberry Tea

Lemonade

Tropical Punch

Arnold Palmer



BBQ BUFFETS

25 order minimum

BBQ Buffet I \$27.50/ person

2 meats, 2 regular sides, Garden Salad, White Bread, Relish Tray, Beverage

BBQ Buffet II \$30.50/ person

3 meats, 2 regular sides, Garden Salad, White Bread, Relish Tray, Beverage



ENTRÉE OPTIONS

- Smoked Chicken
- Smoked Turkey (Sliced)
- St. Louis Cut Ribs
- BBQ Pulled Pork with Cold Slaw
- Sliced Smoked Sausages
- Sliced Hot Sausages
- Smoked Ham
- Pecan Smoked Brisket: *\$4.50/ person upcharge*

REGULAR SIDE OPTIONS

- Southern Style Green Beans
- Moe's Mac & Cheese
- Southern Style Potato Salad
- BBQ Baked Beans
- Pinto Beans
- Ranch Style Beans
- Baked Potato (Salt, Pepper & Butter)
- Sweet Corn on the Cob

\$3/ person to add a regular side

PREMIUM SIDE OPTIONS

- Loaded Mashed Potatoes
- Red Beans & Rice
- Broccoli & Cheese Casserole
- Loaded Baked Potato

*\$3/ person to substitute a premium side
\$4.50/ person to add a premium side*

BEVERAGE OPTIONS

- Sweet Tea
- Peach Tea
- Raspberry Tea
- Lemonade
- Tropical Punch
- Arnold Palmer

PASTA BUFFETS

25 order minimum

Pasta Buffet I \$14/ person

1 Pasta selection, Caesar or Greek Salad, Garlic French Bread, Beverage

Pasta Buffet II \$17/ person (Starting Price)

2 Pasta selections, Caesar or Greek Salad, Garlic French Bread, Beverage

Side additions at \$3/ person: Fresh Green Beans, Asparagus, Mushrooms, Zucchini & Squash

ENTRÉE OPTIONS

- Blackened Chicken Cajun Pasta
- Blackened Shrimp Cajun Pasta
- Blackened Chicken & Sausage Cajun Pasta
- Creamy Spinach Fettuccine Alfredo
- Creamy Crawfish Linguine
- Shrimp Fettuccine Alfredo
- Spaghetti Bolognese
- 3 Cheese Chicken Tetrazzini
- Shrimp Scampi
- Seafood Lasagna: *\$4.50/ person upcharge*

BEVERAGE OPTIONS

- Sweet Tea
- Peach Tea
- Raspberry Tea
- Lemonade
- Tropical Punch
- Arnold Palmer

BIG MOE'S THEMED BUFFETS

The Themed Buffet packages can not be modified nor substituted

25 Minimum Order



THE BIG MOE CLASSIC \$12/ person

Baked Chicken (Legs & Thighs)
Green Beans
Garden Salad
French Bread
Sweet Tea

(No substitutions or modifications of any kind)

THE DOWN HOME BUFFET \$26.50/ person

Cajun Fried Chicken
Dijon, Honey, Brown Sugar & Pineapple Glazed Ham
Smoked Turkey Neck Collard Greens
Candied Sweet Potatoes
Broccoli & Cheese Casserole
Garden Salad
Corn Bread
Beverage of Choice



THE BAYOU CLASSIC \$33/ person

Louisiana Shrimp & Sausage Gumbo
Fried Catfish
Buttermilk Battered Fried Shrimp
Cajun Rice
Moe's Mac & Cheese
Smoked Turkey Collard Greens
Garden Salad
Assorted Dinner Breads
Beverage of Choice



TACO & FAJITA BARS

25 order minimum

TACO BAR (STANDARD) \$12/ person

Diced Seasoned Chicken

Diced Seasoned Beef

Cilantro Lime Rice

Spicy Black Beans or Pinto Beans (Choose 1)

Street Flour Taco Shells

Beverage of Choice

(Cilantro, Diced Onions, Salsa, Shredded Cheese)

FAJITA BAR (STANDARD) \$15/ person

Fajita Chicken

Fajita Beef

Cilantro Lime Rice

Spicy Black Beans or Pinto Beans (Choose 1)

Tortilla Shells

Beverage of Choice

(Sour Cream, Shredded Cheese, Salsa)

(Grilled Peppers & Onions)

TACO BAR (DELUXE) \$15/ person

Diced Seasoned Chicken

Diced Seasoned Beef

Spicy Cilantro Lime Shrimp

Cilantro Lime Rice

Spicy Black Beans or Pinto Beans (Choose 1)

Street Flour Taco Shells

Beverage of Choice

(Cilantro, Diced Onions, Salsa, Shredded Cheese)

FAJITA BAR (DELUXE) \$18/ person

Fajita Chicken

Fajita Beef

Spicy Cilantro Lime Shrimp

Cilantro Lime Rice

Spicy Black Beans or Pinto Beans (Choose 1)

Tortilla Shells

Beverage of Choice

(Sour Cream, Shredded Cheese, Salsa)

(Grilled Peppers & Onions)

BARS & ACTION STATIONS

25 order minimum

POTATO-TINI BAR \$6/ person

- Creamy Mashed Potatoes
- Green Onions
- Shredded Cheddar Cheese
- Bacon
- Sour Cream
- Served in Champaign Glasses

(Item not available for Pickup or Delivery Only Services)

SWEET POTATO-TINI BAR \$8/ person

Sweet Potato Puree

Candied Bacon

Honey Butter

Walnuts

Cinnamon Sugar

Served in Champaign Glasses

(Item not available for Pickup or Delivery Only Services)

LOADED BAKED POTATO BAR \$8/ person

Baked Russet Potato

Green Onions

Shredded Cheddar Cheese

Bacon

Sour Cream

Garlic & Herb Butter

NACHO STATION \$8/ person

Choice of Diced Fajita Beef or Fajita Chicken

Choose 1 meat

\$3/ person for another meat selection

Homemade Cheese Sauce

Pico De Gallo

Guacamole

Sour Cream

Tortilla Chips

MEAT CARVING STATIONS

(All carving stations require a food attendant at \$75/ station)

Strip Loin Beef Roast @ \$410/ unit

Sweet & Spicy Pork Tenderloin @ \$80/ unit

Roasted Brisket @ \$200/ unit

Pecan Smoked Brisket @ \$220/ unit

Cajun Roasted Turkey @ \$70/ unit

Smoked Turkey @ \$80/ unit

Honey & Pineapple Glazed Ham @ \$80/ unit

Prime Rib Eye Roast (market value)

(Each unit yields appx. 30-40 servings)

(4-6 oz serving size)



LOADED MAC & CHEESE BAR \$10/ person : NEW

- Cajun Spiced Mac & Cheese (4 oz serving size)
- Green Onions
- Shredded Cheddar Cheese
- Bacon
- Served in Martini Glasses

MEAT OPTIONS

Choose 1 meat (Included)

\$3/ person for each additional meat added

- Blackened Shrimp
- Brisket
- Crab Claw Meat
- Crawfish

(Item not available for Pickup or Delivery Only Services)

BRUNCH & BREAKFAST

25 order minimum

CHICKEN & WAFFLES \$12/ person (Only 1 Waffle selection/ 25 guest)

Plain Sweet Waffle
Cinnamon Waffle
Red Velvet (\$1/ person upcharge)

Includes: 2 Whole Wings, Maple Cream Syrup & Various Toppings

BLACKENED SHRIMP & SMOKED GOUDA GRITS \$15/ person

Topped with: Cajun Gravy, Green Onions, Diced Tomatoes, Bacon & Shaved Parmesan



CLASSIC BREAKFAST BUFFET \$14/ person

Scrambled Eggs
Sausage or Bacon (Only 1 selection)
Creamy Grits or Breakfast Potatoes (Only 1 selection)
Buttermilk Biscuits
Fresh Fruit Bowl
Orange Juice, Apple Juice or Cranberry Juice (Only 1 selection)



HORS D' OEUVRES & A LA CARTE ITEMS

FRUITS & VEGETABLES

- (\$5/ person) Fruit Garden (*75 minimum order*)
- (\$6.50/ person) Fruit & Cheese Garden (*75 minimum order*)
- (\$12/ person) Grazing Table (*75 minimum order*)
- (\$80) Assorted Fruit Tray (*yields 25 servings*)
- (\$90) Assorted Fruit Kabobs (*40/ order*)
- (\$50) Assorted Veggie Tray (*yields 25 servings*)
- (\$60) Assorted Cheese & Cracker Tray (*yields 25 servings*)
- (\$80) **Veggie Shooters (*40 Shooters/ order*)
- (\$130) **Charcuterie Board

** Item not available for Pickup or Delivery Only Services

SALADS, SHOOTERS & DIPS

- (\$120) **Shrimp Cocktail Shooters (*40-45/ order*)
- (\$120) **Blackened Shrimp Remoulade Shooters (*40-45/ order*)
- (\$80) Smoked Chicken Salad/ Crackers (*yields 25 servings*)
- (\$75) Buffalo Chicken Salad/ Crackers (*yields 25 servings*)
- (\$120) Big Moe's Cajun Seafood Salad (*yields 25 servings*)
- (\$80) Spinach & Artichoke Dip/ Tortilla Chips (*yields 25 servings*)
- (\$75) Greek Pasta Salad (*yields 25 servings*)
- (\$60) Italian Pasta Salad (*yields 25 servings*)

** Item not available for Pickup or Delivery Only Services

SANDWICHES & PINWHEELS

- (\$85) Smoked Chicken Salad Croissants (*40/ order*)
- (\$96) Philly Cheesesteak Sliders (*32/ order*)
- (\$80) Deli Sliders (*32/ order*)
- (\$70) Smoked Chicken Salad Pinwheels (*50/ order*)
- (\$70) Bacon, Cheddar & Ranch Deli Pinwheels (*50/ order*)

SPECIALTY HORS D' OEUVRES

- (\$108) **Devilish Eggs with Blackened Shrimp (*36/ order*)
- (\$70) Spinach & Artichoke Dip Bites (*48/ order*)
- (\$85) **Crab Dip Cucumber Bites (*50 slices/ order*)
- (\$60) **Spicy Ranch & Bacon Cucumber Bites (*50 slices/ order*)

** Item not available for Pickup or Delivery Only Services

CROSTINIS

Items not available for Pickup or Delivery Only Services

- (\$120) Tropical Salsa & Shrimp Crostini (*35/ order*)
A Mango & Avocado Salsa, topped with Shrimp
- (\$90) Caprese Salad Crostini (*35/ order*)
Sliced Tomato, Mozzarella topped with a Garlic & Basil Infused Olive Oil
- (\$100) Roast Beef & Chipotle Crostini (*35/ order*)
Chipotle Spread and Thin Sliced Deli Roast Beef
- (\$120) Smoked Salmon Crostini (*35/ order*)
Thin Sliced Smoked Alaskan Salmon with a Dill Cream Cheese
- (\$110) Crab Salad Crostini (*35/ order*)
Blue Crab Claw Salad with Fresh Tomatoes and a hint of Horseradish

HORS D'OEUVRES & A LA CARTE ITEMS

WHOLE MEATS

- (\$70) Roasted Cajun Turkey
- (\$80) Smoked Cajun Turkey
- (\$95) Fried Cajun Turkey
- (\$70) Roasted Honey, Brown Sugar & Pineapple Glazed Ham
- (\$80) Smoked Honey, Brown Sugar & Pineapple Glazed Ham
- (\$120) Strip Loin Beef Roast
- (\$180) Oven Roasted Brisket
- (\$200) Oak Smoked Brisket
- (\$65) Garlic & Rosemary Pork Tenderloin

ROASTED CHICKEN WINGS \$150/ order

80-85 Wings/ order (Choose 1 or 2 Flavors per order)

Plain Roasted (*Seasoned lightly with Salt & Pepper*)

Jamaican Jerk

Ranch

Spicy Ranch

Lemon Pepper

Cajun Rub

Kansas City BBQ Rub

Order includes Ranch Dressing

MEATS

- (\$75) Sliced Smoked with Peppers & Onions (*yields 25 servings*)
- (\$80) Italian Beef Meatballs with Herb Gravy (*yields 25 servings*)
- (\$86) Teriyaki Glazed Meatballs (*yields 25 servings*)
- (\$90) Smoked Meatballs with BBQ Sauce (*yields 25 servings*)
- (\$85) Bacon Wrapped Shrimp (*42/ order*)
- (\$75) Teriyaki Glazed Chicken Kabobs (*30/ order*)
- (\$100) Teriyaki Glazed Shrimp Skewers (*25/ order*)

CAJUN CLASSICS

Sold per Gallon. Each Gallon yields 16 servings. 8oz serving size

(\$160) Louisiana Crab, Shrimp & Sausage Gumbo

(\$112) Louisiana Chicken Gumbo

(\$120) Crawfish Etouffee

PANS TO GO

Full Pan yields 25 servings

Half Pan yields 8-10 servings

- (\$100/ Full Pan) (\$48/ Half Pan) Loaded Mashed Potatoes
- (\$100/ Full Pan) (\$48/ Half Pan) Red Beans & Rice with Sausage
- (\$120/ Full Pan) (\$55/ Half Pan) Cajun Rice
- (\$150/ Full Pan) (\$60/ Half Pan) Blackened Chicken Cajun Pasta
- (\$150/ Full Pan) (\$60/ Half Pan) Blackened Chicken & Sausage Cajun Pasta
- (\$150/ Full Pan) (\$60/ Half Pan) Creamy Spinach & Chicken Fettuccine Alfredo
- (\$160/ Full Pan) (\$65/ Half Pan) Shrimp Fettuccine Alfredo
- (\$165/ Full Pan) (\$70/ Half Pan) Blackened Shrimp Cajun Pasta
- (\$175/ Full Pan) (\$80/ Half Pan) Creamy Crawfish Linguine
- (\$175/ Full Pan) (\$80/ Half Pan) Shrimp Scampi
- (\$210/ Full Pan) (\$90/ Half Pan) Crab & Shrimp Mac
- (\$220/ Full Pan) (\$100/ Half Pan) Seafood Lasagna

SERVICE OPTIONS

PICK UP (Free of charge)

- Food Only
- Pick ups are in Lancaster, TX
- Pick up times and dates will be set during booking

DELIVERY & SETUP (\$120)

- Includes Delivery of Food
- Includes all serving, heating and warming equipment
- Includes all applicable cutlery and dinnerware
- Equipment will be retrieved at the conclusion of the event
- No Servers will be provided with this option

Delivery & Setup events over 35 miles will be assessed an additional travel charge starting at \$30

For Delivery & Setup request 35 miles or more outside of Lancaster, TX, a minimum food purchase of \$1500 is required. Please call or schedule a call for more details.

DELIVERY (\$20)

- Food Only
- We deliver up to 25 miles from Lancaster, TX (A neutral location can be arranged for delivery if over 25 miles)
- Pick up times and dates will be set during booking

FULL SERVICE (20% of the total bill)

- Includes Delivery of Food
- All serving, heating and warming equipment will be provided
- All applicable cutlery and dinnerware will be provided
- Servers Included (*For Food Service Only*)
- The minimum FULL SERVICE Fee is \$200

Catered Events over 35 miles will be assessed an additional travel charge starting at \$30



QUICK FACTS

- *Big Moe's Custom Catering is licensed & insured.
- *We service the Dallas/ Ft. Worth Metroplex.
- *50% and a signed contract are required to secure an event date
- *The remaining balance of all catered events is due 14 days prior to that event.

FREQUENTLY ASKED QUESTIONS

1. I don't see what I am looking for; can you customize a menu for me?
Yes! In most cases, we can create a specific dish or create a specific menu for a special request.
2. Is my deposit refundable?
Yes! Your deposit is fully refundable up until 30 days prior to your event.
3. Do you provide a Wait Staff?
No! We do not offer any wait staff nor janitorial duties for any event. We only assume responsibilities for cleaning the areas we utilize.
4. Are plates, forks and other utensils included with my package?
Yes! The Delivery & Setup and Full Service options include all applicable cutlery and dinnerware. We use Clear Acrylic disposable supplies. An upgraded cutlery and dinnerware option is available.
5. Do you offer Cake Cutting services?
No! We do not offer any Cake Cutting services, nor do we provide any utensils needed are associated with the Cake.
6. What forms of payment do you accept?
We accept all major credit cards, Cashier's Checks, Money Orders and Zelle.
7. What is the best way to communicate or contact you?
Email is our preferred method of contact. Please allow up to 24-36 hours for a response. Response time could be longer during event filled weekends.



BIG MOE'S CUSTOM CATERING

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