



Big Moe's
Custom Catering

Voted 2025

BEST CATERER

By Dallas Weekly Magazine



NEXT LEVEL EXPERIENCE

THE ULTIMATE MERGER OF CREATIVE DESIGN & ECLECTIC CUISINE

Big Moe's "Next Level Experience" is the epitome of elegance and style. The flavor-filled menu selections and breathtaking décor will leave your guests raving.

There are several upscaled options that can be customized to fit your event, taste and style.

This package will definitely leave your guests with a "Next Level Experience".

THE PROCESS

A consultation will be conducted to discuss the specific details about your event. Upon gathering this information, a menu will be crafted for you and your guests.

THE PRICING

10-14 Guests: Pricing starts at \$750

15-20 Guests: Pricing starts at \$1350

21-30 Guests: Pricing starts at \$1875

A special consultation is required for events with 31 or more guests

- Pricing includes all décor, staging equipment and food
- All pricing is menu and event specific
- 50% deposit required to secure your date
- Final balance dues 2 weeks prior to event



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MENU SELECTION PROCESS

- A minimum order of 5 items is required
- A minimum of 1 selection must be made from each category
- Additional cost added for items selected outside of the minimum 5
- Multiple selections from a category can be made
- Custom menu items, flavors or seasonings can be considered for add-on or substitution

APPETIZERS (Choose 1 or more)

Fried Salmon Bites
Devilish Eggs with Blackened Shrimp
Crab Stuffed Egg Rolls
Crab & Spinach Wonton Crisp/Shrimp
Lobster Bisque \$\$

Smoked Chicken Salad Croissants
Dirty Rice Stuffed Egg Rolls
Blackened Chicken Club Sandwiches
Angus Cheeseburger Sliders

Smoked Salmon Crostini
Buffalo Chicken Croissants
Crab Salad Crostini
Oysters Rockefeller Supreme \$\$

FRUIT/ CHEESE/ SALADS/ VEGGIES (Choose 1 or more)

Greek Pasta Salad
Waldorf Salad
House Salad Cups
Lump Crab Salad \$\$

Seafood Salad
Charcuterie Board
Ceviche
Veggie & Hummus Shooters

Assorted Fruit Cups
Mango, Avocado & Shrimp Salad
Charcuterie Cups

PROTEINS (Choose 1 or more)

Jamaican Jerk Whole Chicken Wings
Cajun Roasted Wings
Dressing Stuffed Chicken Breast Lemon & Basil
Cornish Hen
Crab, Spinach & Mushroom Stuffed Chicken Breast

Honey & Garlic Salmon
Seared Sea Scallops in Scampi Butter
Sea Bass Filets \$\$\$
Blackened Red Snapper Filet \$\$
Butter Poached Lobster Tails \$

Lamb Chops \$\$
Red Wine Braised Ox Tails \$\$
Ribeye Steak "Oscar" \$\$
Fried King Crab \$\$\$

SIDE DISHES (Choose 1 or more)

Fried Cajun Corn Niblets
Yellow Rice
Mashed Cauliflower
Loaded Mashed Potatoes
Rosemary Mashed Sweet Potatoes
Mushroom Risotto

Cajun Rice
Smoked Turkey Leg Collard Greens
Corn Maque Choux
Twice Baked Loaded Potato
Crab & Shrimp Mac \$\$

Seafood Dressing \$\$
9 Cheese Crawfish Mac
Loaded Shrimp, Broccoli & Baked Potato

ADD ONS (Can be added to menu or substituted)

Cajun Classics

Louisiana Crab, Shrimp & Sausage Gumbo \$\$
Crawfish Pie
Gumbo Pot Pie \$\$

Pastas

Blackened Shrimp Cajun Pasta
Spinach & Chicken Lasagna Rolls
Stuffed Large Shells in Marinara Sauce
Crab Stuffed Ravioli topped with Pesto \$\$

BEVERAGES- ADD ONS

Tropical Punch
Sparkling Arnold Palmer
Coconut & Pineapple Juice
Strawberry Mint Lemonade

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QUICK FACTS

- In home or On-sight cooking accessibility is required for this service
- Request of 31 or more guests require a special consultation for consideration
- All applicable cutlery and dinnerware will be provided
- 2 hour minimum is required for setup (extra time may be required for larger events)
- Once contracted & deposited, event menu & details are not allowed to be altered

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

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