

BIG MOE'S CUSTOM CATERING, LLC

CATERING MENU

Mario J. Scroggins, Owner/ Caterer

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Providing The ULTIMATE Food Experience

CLASSIC BUFFETS (25 ORDER MINIMUM)

BUFFET I @ \$19/PERSON (ENTRÉE, 2 REGULAR SIDES, BUTTERED DINNER ROLLS , GARDEN SALAD, BEVERAGE)

BUFFET II@ \$22/PERSON (2 ENTRÉES, 2 REGULAR SIDES, BUTTERED DINNER ROLLS , GARDEN SALAD, BEVERAGE)

<p align="center"><u>Entrée Options</u></p>	<p align="center"><u>Regular Sides</u> \$3/ person to add regular sides</p>	<p align="center"><u>Premium Sides</u> \$3/ person to <u>upgrade</u> from a regular side to a premium side \$4.50/ person to <u>add</u> a premium side</p>	<p align="center"><u>Beverage</u></p>
<p><u>POULTRY</u></p> <ul style="list-style-type: none"> • Herb & Lemon Roasted Chicken (<i>Bone In</i>) • Smothered Chicken/ Poultry Gravy • Italian Herb Chicken Breast/ Mushroom & Rosemary Cream Sauce • Blackened Chicken Breast • Smoked or Baked Cajun Turkey • Baked Turkey Wings (\$2/ person upcharge) <p><u>PORK</u></p> <ul style="list-style-type: none"> • Pineapple & Honey Glazed Ham • Sweet & Spicy Pork Tenderloin • Rosemary & Basil Marinated Pork Tenderloin • Smoked or Roasted Pork Shoulder • Sliced Smoked Sausage <p><u>BEEF</u></p> <ul style="list-style-type: none"> • Beef Tips & Rice • Hamburger Steak & Onions/ Beef Gravy • Roasted Brisket (\$3.50/ person upcharge) • Tri-Peppercorn Sirloin Tip Roast (\$3.50/ person upcharge) • Rosemary & Garlic Crusted Ribeye Roast (Market Value) <p><u>SEAFOOD</u></p> <ul style="list-style-type: none"> • Blackened American Catfish (\$3/ person upcharge) • Fried American Catfish (\$4/ person upcharge) • Lemon Pepper & Rosemary Salmon Filet (\$3/ person upcharge) 	<ul style="list-style-type: none"> • Garlic & Herb Roasted Potatoes • Buttered Sweet Corn • Southern Style Green Beans • Moe's Mac & Cheese • Rice Pilaf • Creamy Herb Mashed Potatoes • Roasted Vegetable Medley (Chef's Choice) • Smoked Turkey Neck Collard Greens • Sautéed Cabbage • Candied Sweet Potatoes • Baked Broccoli 	<ul style="list-style-type: none"> • Cajun Rice • Corn Bread Dressing • Loaded Mashed Potatoes • Red Beans & Rice/ Sausage • Broccoli & Cheese Casserole • 9 Cheese Mac/ Bacon & Green Onions • Teriyaki Glazed Asparagus • Sausage Corn Maque Choux (<i>Creamy Corn, Medley of Veggies, Pepper Seasoned with Smoked Sausage</i>) • Rosemary & Honey Mashed Sweet Potatoes with a Brown Sugar and Pecan Crust • Cajun Style Green Beans 	<ul style="list-style-type: none"> • Sweet Tea • Peach Tea • Raspberry Tea • Lemonade • Tropical Punch • Arnold Palmer (Half Tea/ Half Lemonade)

BBQ BUFFETS (25 ORDER MINIMUM)

BBQ OPTION I @ \$20/PERSON (2 MEATS, 2 REGULAR SIDES, GARDEN SALAD, WHITE BREAD, RELISH TRAY, BEVERAGE)
 BBQ OPTION II @ \$23/PERSON (3 MEATS, 2 REGULAR SIDES, GARDEN SALAD, WHITE BREAD, RELISH TRAY, BEVERAGE)

<u>ENTRÉE OPTIONS</u>	<u>REGULAR SIDES</u> \$3/ person to add a regular side	<u>PREMIUM SIDES</u> \$3/ person if switching with a regular side \$4.50/ person if adding a premium side	<u>BEVERAGE</u>
<ul style="list-style-type: none"> • Smoked Chicken • Sliced Smoked Sausages • BBQ Pulled Pork • Smoked Turkey • Ribs • Smoked Honey Glazed Ham • Brisket (\$3.50/ person upcharge) 	<ul style="list-style-type: none"> • BBQ Baked Beans • Potato Salad • Moe's Mac & Cheese • Southern Style Green Beans • Sweet Corn on the Cob • Spicy Ranch Style Beans • Baked Potato 	<ul style="list-style-type: none"> • Loaded Mashed Potatoes • Red Beans & Rice/ Sausage • Broccoli & Cheese Casserole • Loaded Baked Potato 	<ul style="list-style-type: none"> • Sweet Tea • Peach Tea • Raspberry Tea • Lemonade • Tropical Punch • Arnold Palmer (Half Tea/ Half Lemonade)

PASTA BUFFETS (25 ORDER MINIMUM)

PASTA I @ \$14/PERSON (1 Pasta Choice, Caesar Salad, Garlic French Bread, Beverage)
 PASTA II @ \$17/PERSON (2 Pasta Choices, Caesar Salad, Garlic French Bread, Beverage)

<u>ENTRÉE OPTIONS</u>	<u>BEVERAGE</u>
<ul style="list-style-type: none"> • Blackened Chicken & Sausage Cajun Pasta • Blackened Shrimp Cajun Pasta • Creamy Spinach & Chicken Fettuccine Alfredo • Shrimp Fettuccine Alfredo • Parmesan Chicken & Sausage Penne Alfredo • 3 Cheese Chicken Tetrazzini • Bolognese Sauce over Linguine • Shrimp Scampi • Seafood Lasagna (\$3 upcharge) 	<ul style="list-style-type: none"> • Sweet Tea • Peach Tea • Raspberry Tea • Lemonade • Tropical Punch • Arnold Palmer (Half Tea/ Half Lemonade)

FAJITA OR TACO BARS (25 ORDER MINIMUM)

<u>Standard Option \$14/ person</u>	<u>Deluxe Option \$18/ person</u>	<u>Beverage Options</u>
<ul style="list-style-type: none"> • Fajita Chicken • Fajita Beef • Grilled Peppers & Onions <i>(Fajita Bar Only)</i> • Sour Cream, Shredded Cheese, Salsa, Guacamole • Soft Street Taco Shells (TACO BAR ONLY) (3 Tacos/ person) • Fajita Shells (FAJITA BAR ONLY) (2 Fajitas/ person) <p><u>Served the following:</u> Rice: Cilantro Lime Rice Beans: Spicy Black Beans</p>	<ul style="list-style-type: none"> • Fajita Chicken • Fajita Beef • Cilantro Lime Shrimp • Grilled Peppers & Onions <i>(Fajita Bar Only)</i> • Sour Cream, Shredded Cheese, Salsa, Guacamole • Soft Street Taco Shells (If ordering Taco Bar) (3 Tacos/ person) • Fajita Shells (If ordering Fajita Bar) (2 Fajitas/ person) <p><u>Served the following:</u> Rice: Cilantro Lime Rice Beans: Spicy Black Beans</p>	<ul style="list-style-type: none"> • Sweet Tea • Peach Tea • Raspberry Tea • Lemonade • Tropical Punch • Arnold Palmer (Half Tea/ Half Lemonade)

BIG MOE'S THEMED BUFFET PACKAGES (25 ORDER MINIMUM)

BUFFET PACKAGES ARE INCLUSIVE AND CAN NOT BE SUBSTITUTED NOR MODIFIED.

<u>The Big Moe Classic \$12/ person</u>	<u>The Down Home Buffet \$20/ person</u>	<u>The Bayou Classic \$30/ person</u>
<ul style="list-style-type: none"> • Baked Chicken (Legs, Thighs & Wings) • Southern Style Green Beans • Garden Salad • Sweet Tea • French Bread 	<ul style="list-style-type: none"> • Cajun Fried Chicken (Breast, Thigh, Wing, Leg) • Pineapple and Honey Glazed Ham • Smoked Turkey Neck Collard Greens • Candied Sweet Potatoes • Broccoli Cheese Casserole • Garden Salad • Corn Bread • Beverage of Choice 	<ul style="list-style-type: none"> • Louisiana Chicken & Sausage Gumbo (4-6 oz) • Lemon Battered Fried American Catfish • Buttermilk Fried Shrimp • Cajun Rice • Moe's Mac & Cheese • Smoked Turkey Neck Collard Greens • Garden Salad • Corn Bread • Beverage of Choice

BARS & ACTION STATIONS (25 ORDER MINIMUM)

Potato-Tini Bar

\$4.00/ person

NOT AVAILABLE FOR DELIVERY ONLY

Sweet Potato-Bar

\$6.00/ person

NOT AVAILABLE FOR DELIVERY ONLY

Baked Potato Bar

\$5.00/ person

Nacho Station

\$8.00/ person

****Meat Carving Stations**

All meat carving stations include silver dollar rolls and specified sauce.

Each unit yields 40 servings.

- Creamy Herb Mashed Potatoes
- Green Onions
- Shredded Cheese
- Bacon Pieces
- Sour Cream
- Served in Martini or Champaign Glass

{SWEET POTATO BAR}

- Sweet Potato Puree
- Candied Bacon
- Honey Butter
- Walnut
- Cinnamon

- Baked Russet Potato
- Green Onions
- Shredded Cheese
- Bacon Pieces
- Sour Cream
- Garlic & Herb Butter

- Choice of Fajita Beef or Fajita Chicken
- Homemade Cheese Sauce
- Pico-De-Gallo
- Guacamole
- Sour Cream
- Tortilla Chips

- Tri-Peppercorn Sirloin Tip Roast @ \$145
- Sweet & Spicy Pork Tenderloin @ \$80
- Roasted or Smoked Brisket @ \$130
- Cajun Roasted Turkey/ Spicy Honey Mustard @ \$70
- Smoked Turkey/ Poultry Gravy @ \$80
- Dijon & Pineapple Glazed Ham @\$70

**** All carving stations require a food attendant at \$75/ attendant ****

BREAKFAST & BRUNCH ITEMS (25 ORDER MINIMUM)

Assorted Bagel, Muffin and Danish Display **\$3.50/ person**

- An assortment of Bagels, Muffins and Danishes served with various jellies, jams and assorted cream cheeses

Chicken and Waffles **\$8.00/ person**

- Served with Maple Cream Syrup, Blueberries and Walnuts Toppings
- Other Waffle Flavors Available upon request

Blackened Shrimp and Smoked Gouda Grits/ Cajun Gravy **\$10.00/ person**

- Topped with green onions, bacon, diced tomatoes and shaved parmesan

Breakfast Potato Casserole **\$150/ unit** **Unit yields 25 servings**

- Diced potatoes, eggs, shredded cheese, Italian sausage and mixed vegetables blended and baked

Classic Breakfast Buffet **\$12/ person**

- Eggs
- Sausage or Bacon (Can only choose 1)
- Creamy Grits or Diced Potatoes (Can only choose 1)
- Buttermilk Biscuits
- Fresh Fruit Bowl
- Orange, Apple or Cranberry Juice (Can only choose 1)

Frittatas **\$150/ unit** **Unit yields 25 servings**

- Spinach, Tomato & Goat Cheese Frittata
- Kale, Chicken & Feta Cheese Frittata
- Southwest Frittata

HORS D'ŒUVRES & A LA CARTE MENU

Fruits & Vegetables

- (\$4.00/ person) Fruit & Vegetable Garden (75 person minimum order)
- (\$70) Assorted Fruit Tray (yields 25 servings) *Fruit Selection Seasonal
- (\$40) Assorted Veggie Tray (yields 25 servings) *Veggie Selection Seasonal
- (\$70) Assorted Fruit Kabobs (40 kabobs/ order) *Fruit Selection Seasonal
- (\$50) Veggie Shooters (40 shooters/ order)
 - **ITEM NOT AVAILABLE FOR DELIVERY SERVICE OPTION**
- (\$50) Assorted Cheese & Cracker Tray (yields 25 servings)
- (\$100) Charcuterie Board) (Fresh Cheeses, Select Meats, Olives, Grapes & Crackers)
 - **ITEM NOT AVAILABLE FOR DELIVERY SERVICE OPTION**

Sandwiches & Wraps

- (\$80) Smoked Chicken Salad Croissants (40/ order)
- (\$70) Smoked Chicken Salad Pinwheels (50/ order)
- (\$60) Bacon, Cheddar and Ranch Deli Pinwheels (50/ order)
- (\$70) Deli Sliders (32/ order)
- (\$80) Philly Cheesesteak Sliders (32/ order)

Salads, Shooters & Dips

- (\$120) Shrimp Cocktail Shooters (40 – 45 Shooters/ order)
 - **ITEM NOT AVAILABLE FOR DELIVERY SERVICE OPTION**
- (\$120) Blackened Shrimp Remoulade Shooters (40 – 45 Shooters/ order)
 - **ITEM NOT AVAILABLE FOR DELIVERY SERVICE OPTION**
- (\$165) Spinach & Crab Stuffed Wonton Crisp/ Blackened Shrimp & Spicy Aioli (30 – 35 Shooters/ order)
 - **ITEM NOT AVAILABLE FOR DELIVERY SERVICE OPTION**
- (\$60) Smoked Chicken Salad/ crackers (yields 25 servings)
- (\$120) Big Moe's Cajun Seafood Salad (yields 25 servings)
- (\$70) Greek Pasta Salad (yields 25 servings)
- (\$50) Italian Pasta Salad (yields 25 servings)
- (\$50) Spinach & Artichoke Dip/ Chips (yields 25 servings)

Lite Bites

- (\$60) Spinach & Artichoke Dip Bites (48 bites/ order) **POPULAR**
- (\$60) Loaded Potato Skins
- (\$100) Teriyaki Glazed Shrimp Skewers (25 Skewers/ order)
Shrimp Grilled and Glazed with Teriyaki Sauce and Paired with a Tropical Salsa
- (\$85) Crab Dip Cucumber Bite (50 Slices)
 - **ITEM NOT AVAILABLE FOR DELIVERY SERVICE OPTION**
- (\$60) Spicy Ranch & Bacon Cucumber Bites (50 Slices)
 - **ITEM NOT AVAILABLE FOR DELIVERY SERVICE OPTION**
- (\$72) Devilish Eggs with Blackened Shrimp (36 Halves)
 - **ITEM NOT AVAILABLE FOR DELIVERY SERVICE OPTION**

HORS D'ŒUVRES & A LA CARTE MENU

Crostinis

ITEMS NOT AVAILABLE FOR DELIVERY SERVICE OPTION

- **(\$100) Tropical Salsa & Shrimp Crostini (30 Servings/ order)**
A Mango & Avocado Salsa, topped with Shrimp
- **(\$80) Caprese Salad Crostini (30 Servings/ order)**
Sliced Tomato, Mozzarella topped with an Garlic & Basil Infused Olive Oil
- **(\$65) Roast Beef and Chipotle Crostini (30 Servings/ order)**
Chipotle Spread and Thin Sliced Deli Roast Beef
- **(\$95) Crab Salad Crostini (30 Servings/ order)**
Blue Crab Claw Salad with Fresh Tomatoes and a hint of Horseradish
- **(\$100) Smoked Salmon Crostini (30 Servings/ order)**
Thin Sliced Smoked Alaskan Salmon with a Dill Cream Cheese

Whole Meats (Sliced upon request)

- **(\$130) Oak Smoked Brisket (yields 30-40 servings. 4-6 oz. serving size)**
- **(\$70) Roasted Pineapple & Honey Glazed Ham**
- **(\$80) Smoked Pineapple & Honey Glazed Ham**
- **(\$70) Roasted Cajun Turkey**
- **(\$80) Smoked Cajun Turkey**
- **(\$75) Fried Cajun Turkey**

A LA CARTE MEATS & PANS TO GO

Meats

- (\$50) Sliced Smoked Sausage/ Peppers & Onions (yields 25 servings)
- (\$50) Italian Beef Meatballs/ Cream Beef Gravy (yields 25 servings)
- (\$50) Teriyaki Glazed Meatballs (yields 25 servings)
- (\$50) Smoked Meatballs/ BBQ Sauce (yields 25 servings)
- (\$24/ dozen) Bacon Wrapped Shrimp (2 dozen minimum order)
- (\$60) Teriyaki Glazed Chicken Kabob (30/ order)

Roasted Chicken Wings \$120/ order

(appx. 80-85 wings/ order with choice of rub or plain)

***ALL FLAVORS ARE DRY RUBBED**

***Ranch available upon request**

- Plain Roasted
- Jamaican Jerk POPULAR
- Ranch
- Spicy Ranch
- Lemon Pepper
- Blackened Cajun Rub
- Kansas City BBQ Rub

Pans to Go

(Full Pans yield 25 servings) (Half Pans yield 10 servings)

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

Cajun Classics

- (\$120/ Gallon) Louisiana Shrimp & Sausage Gumbo
- (\$80/ Gallon) Louisiana Chicken & Sausage Gumbo
- (\$120/ Gallon) Crawfish Etouffee
- (\$200) Gumbo Pot Pie Pan (25 servings-Full Pan)
- (\$80) Gumbo Pot Pie (10 servings-Half Pan)

SERVICE OPTIONS

PICK UP SERVICE (Free of charge)

- Order pick ups are free
- Pick Ups are done in Lancaster, TX
- Pick Up times and dates will be scheduled after ordering

DELIVERY (\$20)

- Delivery is FOOD ONLY
- Food will be delivered in Foil Pans
- We deliver up to 25 miles (*Will meet at neutral spot if location is over 25 miles*)

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

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

FULL SERVICE (20% of 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 30 miles will be assessed an additional travel charge starting at \$30

QUICK FACTS & FREQUENTLY ASKED QUESTIONS

QUICK FACTS

- **50% Deposit of your total bill is required to secure all events**
- **The remaining balance for all events are due 14 days prior to your event**
- **All Delivery & Setup and Full Service options include cutlery and dinnerware**
- **We are Licensed and Insured (Documents can be provided upon request)**

FREQUENTLY ASKED QUESTIONS

1. **Is my deposit refundable? Yes! Your deposit is fully refundable up until 30 days prior to your event. All refund request after 30 will be subject to the contracted fee assessments.**
2. **I don't see my desired menu. What can you provide it? Yes! We will work to provide requested selections not listed on our menu. All menu request may not be granted.**
3. **Do you provide a Wait Staff? No! We do not conduct any Wait Staff nor Janitorial duties for event. We are solely responsible for our utilized areas of service.**
4. **Do you offer Cake Cutting services? No; we do not provide any Cake Cutting Services.**
5. **How soon should we book with you? We book up fast, especially on weekends so I strongly encourage you to check availability and place a deposit as soon as you can to secure your desired date.**
6. **What is the best way to communicate with you? Email is our preferred method of communication and we work hard to ensure fast response time within an hour and up to 24 hours.**