

Offering the ultimate food experience

## CLASSIC BUFFETS

Classic Buffet I \$21/ person
1 entrée, 2 regular sides, Garden Salad, Assorted Dinner Breads, Beverage

## Classic Buffet II \$24/ person

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

## ENTREE 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
Stuffed Chicken Breast with a Cajun Cream Sauce ( $\$ 3 /$ person upcharge) Baked Turkey Wings (\$3/person upcharge)

## PORK

Dijon, Honey, Brown Sugar \& Pineapple Glazed Ham
Sweet \& Spicy Pork Tenderloin
Garlic \& Rosemary Roasted Pork Tenderloin
Smothered Pork Chops
Roasted Pork Shoulder (Served shredded)

## BEEF

Beef Tips \& Rice
Hamburger Steak \& Onions in Beef Gravy
Big Moe's Red Wine Braised Pot Roast, Potatoes \& Carrots
Strip Loin Beef Roast(\$3.50/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

## 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

## BBQ BUFFETS

BBQ Buffet I \$23/ person
2 meats, 2 regular sides, Garden Salad, White Bread, Relish Tray, Beverage

## BBQ Buffet II \$26/ person

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

```
ENTREE 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

## 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*

ENTREE 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 BUF'ETS 

The Themed Buffet packages can not be modified nor substituted


THE BIG MOE CLASSIC \$12/ person
Baked Chicken (Legs, Wings \& Thighs)
Southern Style Green Beans
Garden Salad French Bread Sweet Tea

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
Buttered Fried Shrimp
Cajun Rice
Moe's Mac \& Cheese
Smoked Turkey Collard Greens
Garden Salad
Assorted Dinner Breads
Beverage of Choice


# TACO \& FAJITA BARS 

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) \$14/ 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) \$17/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)

## POTATO-TINL BAR $\$ 6 /$ person

- Creamy Mashed Potatoes
- Green Onions
- Shredded Cheddar Cheese
- Bacon
- Sour Cream
- Served in Martini 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 Martini Glasses
(Item not available for Pickup or Delivery Only Services)

## BAKED POTATO BAR \$5/ 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
(Only 1 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 @ \$120/ unit Sweet \& Spicy Pork Tenderloin @ \$80/ unit Roasted Brisket @ \$150/ unit
Pecan Smoked Brisket @ \$165/ unit Cajun Roasted Turkey @ \$70/ unit Smoked Turkey @ \$80/ unit Honey \& Pineapple Glazed Ham @\$70/ unit Prime Rib Eye Roast (market value)
(Each unit yields appx. 30-40 servings)
(4-6 oz serving size)

## BRUNCH \& BREAKFAST

## 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 \$12/ person

## Scrambled Eggs

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


# HORS D' OEUURES \& A LA CARTE ITEMS 

## FRUITS \& VEGETABLES

( $\$ 5 /$ person) Fruit Garden ( 75 minimum order) ( $\$ 6.50$ / person) Fruit \& Cheese Garden ( 75 minimum order)
( $\$ 10 /$ person) Grazing Table ( 75 minimum order)
(\$70) Assorted Fruit Tray (yields 25 servings)
( $\$ 80$ ) 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

## 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)

## SALADS, SHOOTERS \& DIPS

(\$120) Shrimp Cocktail Shooters (40-45/ order)
(\$120) Blackened Shrimp Remoulade Shooters (40-45/ order)
(\$70) 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)
(\$60) Spinach \& Artichoke Dip/ Tortilla Chips (yields 25 servings)
(\$70) Greek Pasta Salad (yields 25 servings)
(\$50) Italian Pasta Salad (yields 25 servings)

## SPECIALTY HORS D' OEUVRES

(\$108) Devilish Eggs with Blackened Shrimp (36/ order)
( $\$ 70$ ) Spinach \& Artichoke Dip Bites (48/ order)
(\$70) Loaded Potato Skins (20-25/ order)
(\$85) Crab Dip Cucumber Bites ( 50 slices/ order)
(\$60) Spicy Ranch \& Bacon Cucumber Bites (50 slices/ order)

## CROSTINIS

> Items not available for Pickup or Delivery Only Services
(\$100) Tropical Salsa \& Shrimp Crostini (35/ order)
A Mango \& Avocado Salsa, topped with Shrimp
(\$80) Caprese Salad Crostini ( $35 /$ order)
Sliced Tomato, Mozzarella topped with an Garlic \& Basil Infused Olive Oil
(\$65) Roast Beef \& Chipotle Crostini (35/ order)
Chipotle Spread and Thin Sliced Deli Roast Beef
( $\$ 100$ ) Smoked Salmon Crostini ( $35 /$ order)
Thin Sliced Smoked Alaskan Salmon with a Dill Cream Cheese
(\$95) 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
(\$85) Fried Cajun Turkey
(\$70) Roasted Honey, Brown Sugar \& Pineapple Glazed Ham

## (\$80) Smoked Honey, Brown Sugar \& Pineapple Glazed Ham

(\$120) Strip Loin Beef Roast
(\$130) Pecan Smoked Brisket
(\$65) Garlic \& Rosemary Pork Tenderloin

## MEATS

(\$65) Sliced Smoked with Peppers \& Onions (yields 25 servings)
(\$70) Italian Beef Meatballs (yields 25 servings)
(\$70) Teriyaki Glazed Meatballs (yields 25 servings)
(\$80) Smoked Meatballs with BBQ Sauce (yields 25 servings)
(\$24) Bacon Wrapped Shrimp ( $12 /$ order -2 order minimum)
(\$75) Teriyaki Glazed Chicken Kabobs (30/ order)
(\$100) Teriyaki Glazed Shrimp Skewers ( $25 /$ order)

## ROASTED CHICKEN WINGS $\$ 120 /$ order

 80-85 Wings/ order (Choose 1 or 2 Flavors per order)Plain Roasted
Jamaican Jerk
Ranch
Spicy Ranch
Lemon Pepper
Cajun Rub
Kansas City BBQ Rub

## CAJUN CLASSICS

Sold per Gallon. Each Gallon yields 16 servings. $80 z$ serving size
(\$130) Louisiana Crab, Shrimp \& Sausage Gumbo
(\$80) Louisiana Chicken \& Sausage Gumbo
(\$120) Crawfish Etouffee

## PANS TO GO

## Full Pan yields 25 servings

## Half Pan yields $8-10$ servings

(\$100/Full Pan) (\$48/ Half Pan) Cajun Rice
( $\$ 100 /$ Full Pan) ( $\$ 48 /$ Half Pan) Red Beans \& Rice with 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 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) 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

## PICK UP (Free of charge)

## - Food Only

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


## 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 bili)

- 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 $\$ 200$
- An Incidental Fee of $\$ 250$ will be assessed for all events.
- This fee is fully refundable if there is no incident

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

## 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
- An Incidental Fee of $\$ 250$ will be assessed for all events.
- This fee is fully refundable if there is no incident

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


## QUICK FACTS

* 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

## 2. Is my deposit refundable?

## 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?

## 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?

- Mario J. Scroggins, Caterer
- 682-304-0994


## BIG MOE'S CUSTOM CATERING

- bigmoesdfw@gmail.com
- bigmoesdfw.com

