



Offering the ultimate food experience

CLASSIC BUFFETS 25 order minimum

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

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 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 \$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 BUFFETS²⁵ order minimum

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

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 **BBO 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

25 order minimum PASTA BUFFETS

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 <u>can not</u> be modified nor substituted

25 Minimum Order



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 BARS²⁵ 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)

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 (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)

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)

BARS & ACTION STATIONS

25 order minimum

POTATO-TINI BAR \$6/ person

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

SWEET POTATO-TINI BAR \$8/ person

Sweet Potato Puree Candied Bacon Honey Butter Walnuts Cinnamon Sugar Served in Martini Glasses (Item not available for <u>Pickup or Delivery Only Services</u>)

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

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 \$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' OEUVRES & 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

** Item not available for <u>Pickup or Delivery Only Services</u>

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)*
- (\$00) Spinach & Artichoke Dip/ Tortina Chips () (\$70) Greek Pasta Salad (vields 25 servings)
- (\$50) Italian Pasta Salad (yields 25 servings)

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)
- (\$70) Loaded Potato Skins (20-25/ order)
- (\$85) Crab Dip Cucumber Bites (50 slices/ order)
- (\$60) Spicy Ranch & Bacon Cucumber Bites (50 slices/ order)

** Item not available for <u>Pickup</u> or <u>Delivery Only Service</u>

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CROSTINIS

Items not available for <u>Pickup or Delivery Only Servic</u> (\$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

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

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)

CAJUN CLASSICS

Sold per Gallon. Each Gallon yields 16 servings. 80z 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

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 (\$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

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

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
- 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 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

- Mario J. Scroggins, Caterer
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- bigmoesdfw@gmail.com
- bigmoesdfw.com