

# GRACE CAFÉ



**DEB CRABB**

**ONE HOT TOMATO**

FOOD, RECIPES, KITCHEN EVENTS, DINNER CLUB, PARTY CATERING, WEDDINGS  
214-543-4436

[GraceCafeCatering.com](http://GraceCafeCatering.com)

## Menu Suggestions for Mexican Food Themes

YOU KNOW HOW I FEEL ABOUT TACOS. IT'S THE ONLY FOOD SHAPED LIKE A SMILE  
...DANIELLE SANCHEZ-WITZEL

### Appetizers

Charred Green Chili Queso and Restaurant Fresh Chips

Hot Black Bean Layered Dip served with Fritos

Guacamole, Smokey Salsa and Chips

Soft Beef Mini Taco Bar

With Sour Cream, Cheese, Lettuce, Tomatoes and Hot Sauce

Mojito or Pineapple Pico Shrimp Shooters

Gazpacho Shots – Topped with Homemade Parmesan Crisp

Roasted Ripe Tomatoes and Green Peppers

Green Tomatillo, Avocado and Cucumber

Yellow Tomato and Mango

Hot Jalapeno Poppers served with Cranberry Hot Sauce

### Specialty Appetizers

Mexican Riviera Shrimp Cocktails served in Martini Glasses

Avocado Action Station – Chef-cut Avocados served in Shell

Drizzled with Mexican Vinaigrette, salted and topped with Bacon, Cheese, or Pico

Tail-on Shrimp mixed with Lemon Wedges, Whole Spices and Bay Leaves

Served with Homemade Mexican Spiced Shrimp Cocktail Sauce

Quesadilla Station- Cooked on griddle by on-site Chef

Served with Hot Sauce

Mushroom and Spinach with Cheese

Three Cheese and Caramelized Onion

BLT – Bacon, Lettuce and Tomato

## Entrees

Beef and Chicken Fajitas  
Sautéed Peppers and Onions, Sour Cream, Cheddar Cheese  
Handmade Flour Tortillas with all Fajitas

Specialty Fajitas  
Grilled Vegetables-Red Bell Pepper, Squash, Zucchini, Mushroom  
Beef, Portabella and Poblano Strips with Monterrey Jack  
Chicken Ranch, Guacamole, Bacon, and Jack Cheese  
Buffalo Chicken with Crumbled Bleu Cheese and Avocado Ranch  
Smokey Brisket with Chipotle BBQ Sauce and Grilled Onions

Espresso Chocolate Chili Rubbed Pork Loin

Southwestern Chicken Breasts with Poblano Cream Sauce

Mexican Lasagna  
Seasoned Beef layered with Noodles, Spinach, Black Beans, and Jack Cheese

BBQ Pulled Pork Tostadas  
Refried Black Beans and Tomatillo Salsa on top of Crisp Tomato Tostada Shells

Grilled Tilapia Tacos  
Topped with Pineapple Coleslaw and Red River Remoulade Sauce

Enchiladas or Enchilada Casseroles  
Green Chili and Tomatillo Chicken  
Chicken with Pumpkin Cream Sauce  
Chicken and Spinach with Sour Cream Sauce and White Cheese  
Beef and Green Chili with Red Ranchero Sauce and Cheddar Cheese

Honey Chipotle Chicken Breast  
Topped with Oranges and Red Bell Pepper Strips

King Ranch Casserole – we give ours a kick with fresh Jalapenos!

## **Salads**

Black Bean and Corn – tangy cold salad with Onions, Peppers, Lime Juice and Cilantro

Over the Border – Field Greens with Jicama, Citrus Fruit and Sangria Dressing

Tijuana Caesar – Romaine, Chili Croutons, Parmesan and Fried Jalapenos

Grace Café Favorite - Tomatillo, Carrot and Jicama Salad  
With Shallot and Ginger Vinaigrette

## **Side Dishes**

Elote Bar – Roasted Corn off the Cob  
With Cilantro Sour Cream and Chipotle Mayo

Beans Beans the Glorious Fruit  
Barracho Pintos or Black Beans  
Seasoned with Onions, Peppers and Beer  
Bacon Refried Beans

Confetti Rice – Red and Green Peppers, Corn and Carrots

Roasted Potatoes with Onions and Mexican Spices

Chili Relleno Casserole – Egg Dish with Green Chilies and Lots of Cheese

## **Breads**

Cornbread Muffins – Cheddar, Blue Corn, Jalapeno, or Corn and Bacon

Chips and Smokey Salsa, Green Hot Sauce or Homemade Mango Pico

Fresh Homemade Flour or Corn Tortillas with Honey Butter

## **Desserts**

Kahlua Brownie Triangles

Grace Café Honey Bars topped with chocolate covered Coffee Bean

Mexican Wedding Cookies

Melt in Your Mouth Crescents covered in Powdered Sugar

Mexican Cinnamon Chocolate Cake

Cheesecake with Praline Sauce

Apple Cobbler with Cinnamon Vanilla Sauce

Tres Leches Cake

Margarita Pie

Chocolate Dipped Strawberries

## **Beverages**

Flavor Infused Waters served in cut glass decanters:  
White Rose and Lime, Lemon and Mint, Orange and Peach

Punches served in Silver Punch Bowl

Mint Lemonade Punch

White Grape Tea

Ginger Spiced Tea Punch

Champagne Punch. Quoted separately  
12.00 per gallon serves 20

Mini bottled Waters and Soft Drinks Iced in Pewter Bowls.  
1.00 per bottle consumed

Grace Spice Tea, Mint Lemonade, Cherry Limeades with Ice  
12.00 per gallon serves 15

Tea with Sugars or Lemonade  
10.00 per gallon

Coffee Service served in silver urn with sugars and creamers  
15.00 per gallon serves 15

Homemade Red or White Fungria with Fresh Oranges, Apples and Berries  
15.00 per gallon

## Pricing and Policy

Appetizers	3.00 per person each item
Specialty Appetizers	4.00
Entrée/Salad/Side Dish	15.00
Additional entrée choice	4.00
Additional side or salad	2.00
Bread	1.00
Dessert	3.00 per person each item

All dishes served in silver or pewter serving pieces or hot item chafing dishes with pewter utensils. All platters garnished with fresh flowers or fruit and greenery

Tablescaping included on parties hiring service personnel.

Minimum food order 500.00

Delivery, Set Up, and Return Pick Up 50.00

Tablescaping: Tablecloth, Décor, Terracing, Garnishing 50.00

Colorful Plasticware: Plates, Napkins, Cups, Silverware 1.50 per person

Servers and TABC Bartenders: 30.00/hour with a 4-hour minimum  
1 server required for every 50 or portion of 50 attendees. 1 back waiter required for every 100 attendees or 2 back waiters if dishwashing required.  
1 bartender required for every 100 guests.

Also available:

Bar Service

Rental arrangements

Flower Arrangements

Entertainment Recommendations

On-site Chef

Valet Parking

Grace Café maintains a Food Manager License with the State of Texas and is bonded as a Dallas Catering Company. Our bartenders are TABC certified. Our professional servers wear all black with black dress ties. Our captains wear chef coats.

Gratuity is 15% on food and beverage portion.