

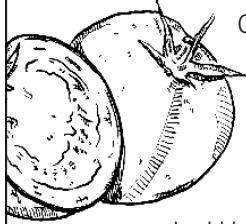
## MAINS

ANCHO CHICKEN BOWL [serves 7-10, gf] grilled chicken, ancho sauce, cilantro lime rice, black beans, pico de gallo, cotija, crispy tortilla strips	95
CITRUS GLAZED SALMON [serves 7-10, gf] pan seared citrus glazed salmon* with organic quinoa, tomato, red onion, avocado, citrus segments, & mint	145
SHRIMP & GRITS [serves 7-10, gf] gulf shrimp, smoked gouda grits, tabasco shallot butter sauce, topped with bacon crumbles	112
SEASONAL GRAIN BOWL [serves 7-10, v] warm farro, arugula, organic quinoa, caramelized onion, roasted cauliflower, crispy chickpeas, yellow squash & zucchini, tx goat cheese, sprouts, pickled red onions, miso vinaigrette [add your favorite protein]	83
KALE & MUSHROOM PASTA [serves 7-10, v] fresh scratch made bucatini, kale, caramelized onion, mushrooms, garlic-infused tomato sauce, basil, breadcrumbs, parmesan, & crème fraîche [add chicken +48, add shrimp +68]	79
TEXAS PECAN PESTO PASTA [serves 7-10, v] fresh scratch made bucatini, house tx pecan basil pesto, crème fraîche, spinach, grape tomatoes, & parmesan [add chicken +48, add shrimp +68]	79
BRISKET STUFFED SWEET POTATO [gf] baked sweet potato stuffed with chopped tx brisket, green onions, white cheddar, house bbq sauce, & cabbage slaw	16.50/ea
VEGGIE TACOS [v] on fresh corn or flour tortillas with miso mushroom & cauliflower, hummus spread, kale slaw, carrot, radish, lime vinaigrette with crème fraîche, cotija, cilantro, & a side of black beans	5/taco
TACOS on fresh corn or flour tortillas with pico de gallo, cabbage, radish, cotija & a side of cilantro lime rice	6.50/ea

crispy baja shrimp & sriracha aioli  
seared chimi steak & chimichurri aioli  
tomatillo chicken & chimichurri aioli

### FARMERS PLATE

Create your own combination of proteins & sides from the options below:



- chicken breast 48
- gulf shrimp 68
- citrus salmon 78
- chopped brisket 65
- smoked kiolbassa beef sausage links 48

## SIDES & SOUPS

HOUSE CHIPS	19	MASHED SWEET POTATOES	28
TRUFFLE MAC & CHEESE	46	CILANTRO LIME RICE	19
BLACK BEANS	19	SEASONAL VEGGIES	40
MIXED FRUIT	38	SAUTEED GREENS	18
SMOKED GOUDA GRITS	33	SLICED AVOCADO	20
BALSAMIC BACON	46	CUP OF SOUP	4/ea
BRUSSELS SPROUTS		CHICKEN TORTILLA	
		TOMATO BASIL BISQUE	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All scrambled eggs contain dairy.

\*\* Contains pork product

[gf] gluten-friendly [v] vegetarian

## SNACKS

serves 7-10

FRIED SMOKED GOUDA GRIT BALLS with jalapeño jelly	13/dz
QUESADILLA choose chicken, steak, or cheese	33
POPCORN SHRIMP fried gulf shrimp with choice of house ranch or ketchup	35
HUMMUS & PITA with marinated tomato, cucumber, kalamata & black olives, olive oil, basil, mint, & sumac	72
FRIED CHICKEN TENDERS choose: house ranch, honey mustard, or bbq sauce	44
CHIPS & DIP house chips with dill & onion cream cheese	35

## SALAD TRAYS & BOXES

trays serve 7-10

### SALAD PROTEINS [tray/boxed]

chicken	48/6.25
steak	72/9.75
gulf shrimp	68/9.75
salmon skewer	50/7
plant based protein	6

tray/boxed

SUPER SALAD [gf, v] shredded kale, shaved brussels sprouts, roasted broccoli, dried cherries, radishes, golden raisins, shaved almonds, crispy organic quinoa, sweet honey vinaigrette	89/15
GARDEN SALAD [v] organic greens, spinach, romaine, cucumbers, tomato, red onion, carrot, corn, radish, spiced chickpeas, sprouts, green goddess dressing	75/13.50
APPLE PECAN SALAD [gf, v] organic greens, spinach, romaine, red wine poached apples, tx goat cheese, candied tx pecans, basil, mustard seed vinaigrette	83/14.50
COBB SALAD [gf] iceberg, romaine, turkey, tomato, bacon, avocado, bleu cheese, corn, soft boiled vital farms egg*, classic honey mustard	110/18
QUINOA STUFFED AVOCADO [v] avocado halves topped with organic citrus quinoa, tomato, red onion, citrus segments, mint, broccoli pesto, & organic greens with white balsamic vinaigrette	68/12
KALE CAESAR SALAD tuscan kale, romaine hearts, cabbage, spiced chickpeas, parmesan, classic caesar dressing	73/13

## BEVERAGES

includes: cups, sugar packets, ice by request

TEA sweet or unsweet	12/gal	COFFEE locally roasted	25/gal
HOUSE LEMONADE	16/gal	BOTTLED WATER	3/ea
ORANGE JUICE	18/gal	BOTTLED KOMBUCHA	6/ea

## SANDWICH TRAYS & BOXES

boxed sandwiches are served with house chips & a cookie sub chips for any other side +3

GLUTEN FRIENDLY BUN AVAILABLE BY REQUEST

trays serve 7-10

tray/boxed

TEXAS HOT CHICKEN SANDWICH fried chicken breast tossed in houston hot sauce**, local honey, pickled red onions, dill ranch slaw, pretzel bun	93/16
VEGETARIAN PESTO SANDWICH avocado, house tx pecan basil pesto, tx goat cheese, sliced tomato, & organic greens, pretzel bun [add bacon +2.75]	68/12
GRILLED PESTO CHICKEN SANDWICH house tx pecan basil pesto, tx goat cheese, sliced tomato, & organic greens, pretzel bun	90/16
TURKEY AVOCADO SANDWICH sliced tomato, caramelized onions, organic greens & garlic aioli, toasted multigrain [add bacon +2.75]	90/16
BLT SANDWICH bacon, organic greens, sliced tomato, & garlic aioli, toasted multigrain [add avocado +2.50]	72/13
BBQ BRISKET SANDWICH chopped tx brisket, pickled red onion, cabbage slaw, house bbq sauce, house made dill pickles, brioche bun	100/17
CHICKEN SALAD SANDWICH chicken salad [mayo • mustard • golden raisins • onions • pecans • apple] organic greens, toasted multigrain	68/12
ASSORTED SANDWICH TRAY pick 2-3 different sandwiches	85
SLIDER TRAY [48 hour notice required please] choose from bbq brisket, texas hot chicken, or veggie pesto	68

## BURGER BAR

BUILD YOUR OWN CHEESEBURGER \$14/PERSON

patties come with american cheese on a brioche bun [gf bun available by request]

set up will include:  
lettuce, sliced tomato, house made pickles, shaved red onion, garlic aioli

BURGER BAR ADD ONS [serves 7-10]:  
bacon +16.50, avocado +20, queso +14.25

## DESSERTS & PASTRIES

WHITE CHOCOLATE PRETZEL BREAD PUDDING	50 pan/7.25 slice
CAKE [chocolate mousse or seasonal cheesecake]	60/7.25 slice
SCRATCH MADE COOKIES [chocolate chip or gf lemon]	25/dz
STRAWBERRY STREUSEL MUFFIN	27/half dz
BLACKBERRY CRUMB CAKE	27/half dz



EARN REWARDS FOR CATERING  
ASK ABOUT HOW TO APPLY YOUR ORDER TO YOUR REWARDS ACCOUNT!



ASK US ABOUT WINE, BEER, AND COCKTAILS

## BREAKFAST

GRANOLA BOWL [gf, v] greek yogurt, house granola with oats, nuts, seeds, dried fruit, & honey with banana, berries, cocoa nibs, goji berries, & coconut flakes	11/ea
BRISKET & EGGS [serves 7-10, gf] chopped tx brisket, tomatillo salsa, pickled onions, cilantro, scrambled vital farms eggs* on smoked gouda grits	107
BREAKFAST SKILLET [serves 7-10] pork sausage, skillet potatoes, jalapeños, onions, peppers, scallions, white cheddar, gruyere, gravy, scrambled vital farms eggs*	103
SHRIMP & GRITS [serves 7-10, gf] gulf shrimp, smoked gouda grits, tabasco shallot butter sauce, topped with bacon crumbles	112
SOUTHWEST SCRAMBLE [serves 7-10, v] scrambled vital farms eggs*, bell peppers, pico de gallo, avocado, black beans, skillet potatoes, cotija cheese, crispy tortilla strips	100
MEMORIAL TRAIL SCRAMBLE [serves 7-10, gf] vital farms egg whites*, spinach, tomatoes, onion, grilled chicken, side of seasonal fruit	92
FRENCH TOAST [serves 7-10] half dozen thick cut pain de mie lightly dusted with powdered sugar & topped with fruit	25 regular 30 nutella
PANCAKES half dozen buttermilk or gluten friendly pancakes, lightly dusted with powdered sugar & topped with fruit	30
CHICKEN & BISCUITS half dozen buttermilk biscuits, fried chicken, house gravy [make it spicy** +8.50]	49
BISCUITS & GRAVY [v] half dozen buttermilk biscuits with house gravy	28
SAUSAGE OR BACON + EGG + CHEESE BISCUIT half dozen biscuits with pork sausage or all natural bacon, vital farms scrambled eggs & cheese	36
HOUSE BREAKFAST TACOS 3.25/ea [10 taco minimum] served individually wrapped with locally made flour or corn tortillas & house salsa	

- no. 1: all natural bacon, vital farms eggs\*, & cheese
- no. 2: chopped tx brisket, vital farms eggs\*, & cheese
- no. 3: potato, vital farms eggs\*, & cheese
- no. 4: vital farms egg whites\*, spinach, & cage free grilled chicken
- no. 5: black beans, avocado, & potato

## PASTRIES

STRAWBERRY STREUSEL MUFFIN	27/half dz
BLACKBERRY CRUMB CAKE	27/half dz
HOUSE BEIGNET BITES powdered sugar & sweet coffee anglaise	9/dz

## A LA CARTE

BACON	28	SMOKED GOUDA GRITS	33
VITAL FARMS SCRAMBLED EGGS*	28	BISCUITS	37/dz
BLACK BEAN	19	SLICED MULTIGRAIN TOAST	26/dz
SAUSAGE PATTIES**	28/dz	with butter & jam	
BEEF SAUSAGE LINKS	48/dz	TORTILLAS corn or flour	28/dz
SKILLET POTATOES	28	MIXED FRUIT	38
DISPOSABLE CHAFING DISH SET [each set holds two trays]	12/ea	AVOCADO	20

## PLACE YOUR ORDER

[ ORDERS UNDER \$800 ]

WWW.DISHSOCIETY.COM > ORDER ONLINE

FOR ORDERS \$800+ OR TO INQUIRE ABOUT OUR FULL SERVICE CATERING, PLEASE EMAIL OR CALL:

catering@dishsociety.com  
832.856.1873



## PROUD TO PARTNER LOCALLY

LONESTAR LETTUCE • 44 FARMS  
VITAL FARMS • BLUE HORIZON  
LA RANCHERA • BOERNE BRAND • KIMBALA  
ATKINSON FARMS • JOE'S MICROGREENS  
MAINE ROOT • SLOW DOUGH BREAD CO. • KALERA • MILL-KING  
FREDLYN NUTS • CAMP OTA • HOUSTON SAUCE CO.  
KIOLBASSA PROVISION CO. • FIESTA TORTILLAS • HOW WATER  
TEXAS CHEESEMAKERS • BUDDHA'S BREW • YELLOWBIRD  
GREENWAY COFFEE & TEA CO. • STROOPE HONEY FARMS

## LOCATIONS

[ HTX ]

MEMORIAL  
KATY  
HEIGHTS  
WEST U

COMING SOON: HOUSTON HOBBY INTL AIRPORT

[ ATX ]

MUELLER



@dishsociety

DISHSOCIETY

# CATERING