#### MAINS

97

6.75/ea

ANCHO CHICKEN BOWL [serves 7-10, gf] grilled chicken, ancho sauce,

cilantro lime rice, black beans, pico de gallo, cotija, crispy tortilla strips

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	116
LOCAL VEGGIE GRAIN BOWL [serves 7-10, v] warm farro, crispy chickpeas, quinoa, arugula, goat cheese, with caramelized onions, yellow squash, zucchini, pickled red onions, & sprouts with miso vinaigrette [add your favorite protein]	87
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]	83
TEXAS PECAN PESTO PASTA [serves 7-10, v] fresh scratch made bucatini, house tx pecan basil pesto, creme fraîche, spinach, grape tomatoes, & parmesan [add chicken +48, add shrimp +68]	83
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

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

TACOS on fresh corn or flour tortillas with pico de gallo, cabbage, radish,

cotija & a side of cilantro lime rice

#### **FARMERS PLATE**

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



# SIDES & SOUPS

HOUSE CHIPS	19	MASHED SWEET POTATOES	28
TRUFFLE MAC & CHEESE	48	CILANTRO LIME RICE	19
BLACK BEANS	19	SEASONAL VEGGIES	40
MIXED FRUIT	38	SAUTEED GREENS	29
SMOKED GOUDA GRITS	36	SLICED AVOCADO	20
BALSAMIC BACON BRUSSELS SPROUTS	46	CUP OF SOUP CHICKEN TORTILLA SEASONAL BISQUE	4/ea

\*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

QUESADILLA choose chicken, steak, or cheese  POPCORN SHRIMP stried gulf shrimp with choice of house ranch or ketchup  HUMMUS & PITA requirements of the property of the proper	FRIED SMOKED GOUDA GRIT BALLS with jalapeño jelly	16/dz
fried gulf shrimp with choice of house ranch or ketchup  HUMMUS & PITA  with marinated tomato, cucumber, pickled red onions, crispy chickpeas, olive oil, basil, mint, dill, radish, & sumac  FRIED CHICKEN TENDERS  choose: house ranch, honey mustard, or bbq sauce  CHIPS & DIP  35		33
with marinated tomato, cucumber, pickled red onions, crispy chickpeas, olive oil, basil, mint, dill, radish, & sumac  FRIED CHICKEN TENDERS 44 choose: house ranch, honey mustard, or bbq sauce  CHIPS & DIP 35		35
choose: house ranch, honey mustard, or bbq sauce CHIPS & DIP 35	with marinated tomato, cucumber, pickled red onions, crispy	72
0.11.0 0.21.		44
	0	35

# **SALAD TRAYS & BOXES**

trays serve 7-10

SALAI	D PROTEINS	[tray/boxed
chicker	า	48/6.25
steak		72/9.75
gulf sh	rimp	68/9.75
salmor	skewer	50/7
plant b	ased protein	6

SUPER SALAD [NEW, gf, v] shredded kale, shaved brussels sprouts, citrus 90/15 guinoa, arugula, parmesan, dried cheeries, golden raisins, shaved almonds, radish, sweet honey vinaigrette

tray/boxed

70/12

75/13

GARDEN SALAD [v] organic greens, spinach, romaine, cucumbers, 78/13.50 tomato, red onion, carrot, corn, radish, spiced chickpeas, sprouts, green goddess dressing

APPLE PECAN SALAD [gf, v] organic greens, spinach, romaine, 84/14.50 red wine poached apples, tx goat cheese, candied tx pecans, basil, mustard seed vinaigrette

COBB SALAD [gf] romain & organic greens, turkey, tomato, bacon, avocado, 110/18 bleu cheese, corn, soft boiled vital farms egg\*, classic honey mustard

QUINOA STUFFED AVOCADO [v] avocado halves topped with organic citrus quinoa, tomato, red onion, citrus segments, mint, & organic greens with white balsamic vinaigrette

KALE CAESAR SALAD tuscan kale, romaine hearts, cabbage, spiced chickpeas, parmesan, classic caesar dressing

PLEASE ASK ABOUT OUR SEASONAL SALADS

# **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

#### ASK US ABOUT WINE, BEER, AND COCKTAILS

#### SANDWICH TRAYS & BOXES

boxed sandwiches are served with house chips & a cookie sub chips for any other side +3 GLUTEN FRIENDLY BUN ÁVAILABLE 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
GRILLED PESTO CHICKEN SANDWICH house tx pecan basil pesto, tx goat cheese, sliced tomato, & organic greens, pretzel bun	93/16
TURKEY AVOCADO SANDWICH sliced tomato, caramelized onions, organic greens & garlic aioli, toasted multigrain [add bacon +2.75]	93/16
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	102/17
CHICKEN SALAD SANDWICH chicken salad [mayo • mustard • golden raisins • onions • pecans • apple] organic greens, toasted multigrain	68/12
VEGETARIAN PESTO SANDWICH avocado, house tx pecan basil pesto, tx goat cheese, sliced tomato, & organic greens, pretzel bun [add bacon +2.75]	68/12
VEGETARIAN PITA WRAP [v] hummus, grilled plant protein, sesame cucumbers, sliced tomato, pickled red onions, crispy chickpeas, sumac, mint, and dill on pita bread	67/11.25
ASSORTED SANDWICH TRAY pick 2-3 different sandwiches	95
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: bacon +2.75, avocado +2.50 sub plant protein +0

#### **DESSERTS & PASTRIES**

WHITE CHOCOLATE PRETZEL BREAD PUDDING	50 pan/7.25 slice
SCRATCH MADE COOKIES [chocolate chip or gf lemon]	25/dz
MINI STRAWBERRY STREUSEL MUFFINS	27/dz
MINI BLACKBERRY CRUMB CAKE	27/dz
PROUD PIE BYTHE SLICE	6.75/slice

PROUD PIE BYTHE SLICE [ghiradelli chocolate silk, coconut cream, key lime, big texas pecan, wobbly turtle chocolate silk, muddy bottom pecan, ms. daisy's fudge pie, michigan state cherry crumble, state fair caramel apple]

# **BREAKFAST**

GRANOLA CUP [gf, v] greek yogurt, house granola with oats, nuts, seeds, dried fruit, & honey with banana, berries, cocoa nibs, goji berries, & coconut flakes	
BRISKET & EGGS [serves 7-10, gf] chopped tx brisket, tomatillo salsa, pickled onions, cilantro, scrambled vital farms eggs* on smoked gouda grits	
BREAKFAST SKILLET [serves 7-10] pork sausage, skillet potatoes, jalapeños, onions, peppers, scallions, white cheddar, gruyere, gravy, scrambled vital farms eggs*	
SHRIMP & GRITS [serves 7-10, gf] gulf shrimp, smoked gouda grits, tabasco 116 shallot butter sauce, topped with bacon crumbles	
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	
MEMORIAL TRAIL SCRAMBLE [serves 7-10, gf] vital farms egg whites, sautéed spinach, tomatoes, and red onion, grilled chicken, dill	
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 power pancakes, lightly dusted with powdered sugar & topped with fruit	
CHICKEN & BISCUITS half dozen buttermilk biscuits, fried chicken, house gravy [make it spicy** +8.50]	
BISCUITS & GRAVY [v] half dozen buttermilk biscuits with with house gravy	
SAUSAGE OR BACON + EGG + CHEESE BISCUIT  half dozen biscuits with pork sausage or all natural bacon, vital farms scrambled  40	

HOUSE BREAKFAST TACOS [10 taco minimum] 3.2 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**

MINI STRAWBERRY S	TREUSEL MUFFIN	27/dz
MINI BLACKBERRY C	RUMB CAKE	27/dz
HOUSE BEIGNET BIT	ES powdered sugar & sweet coffee anglaise	9/dz

# A LA CARTE

BACON	28	SMOKED GOUDA GRITS	36
VITAL FARMS SCRAMBLED EGGS	S* 28	BISCUITS	37/dz
BLACK BEAN	19	SLICED MULTIGRAIN TOAST	26/dz
SAUSAGE PATTIES**	28/dz	with butter & jam	00/1
BEEF SAUSAGE LINKS	48/dz	TORTILLAS corn or flour	28/dz
SKILLET POTATOES	28	MIXED FRUIT	38
DISPOSABLE CHAFING DISH SET	12/ea	AVOCADO	20
[each set holds two travs]			

### 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



3.25/ea

We're committed to locally sourced goodness, building strong connections with the best purveyors to bring you the highest quality ingredients while supporting our communities. Our partners include:

ATKINSON FARMS · LONESTAR LETTUCE · 44 FARMS VITAL FARMS • BLUE HORIZON • MAINE ROOT LA RANCHERA · BOERNE BRAND· HOW WATER SLOW DOUGH BREAD CO. . KALERA . MILL-KING FREDLYN NUTS · CAMP OTA · HOUSTON SAUCE CO. KIOLBASSA PROVISION CO. • FIESTA TORTILLAS 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 SOUTH FIRST** 



#### **EARN REWARDS** FOR CATERING

ASK ABOUT HOW TO APPLY YOUR ORDER TO YOUR REWARDS ACCOUNT!





@dishsociety



CATERING