

**Chef-Owned Catering & Bar Services** 

Southern Comforts
Plated Menu



## Experience you can trust.

Our team has decades of hospitality and event expertise.

Ferah Offers:

- A dedicated catering concierge, who will work with you throughout the planning process.
- Serving Staff to ensure you and your guests receive five-star service.
- Full Service including upscale serving equipment, table bussing, and catering clean up.
- Custom Chef Tasting & Menu Planning Meeting at Ferah for up to four guests at our restaurants in Garland, Wylie, or Southlake. When you book with us, the \$200 custom tasting fee will be credited towards your catering package.

Full-Service Add-Ons

- Upscale disposable plates, cutlery, and paper napkins: \$5 per guest
- Porcelain plates, glassware, silverware, and white linen napkin rental: \$10 per guest
- Bartending and Bar Packages
- Beverage Station: Ice Water, Iced Tea, Lemonade, and Canned Sodas
- Elevate your event with Chef Action Stations and Displays

Click here to request a custom menu tasting & receive a \$200 credit toward your package!



## Plated Package

Pricing does not include servers, tax, and service charges.

#### Base Price | \$32 per guest includes:

## 1 Salad | 1 Entree | 2 Sides

#### Add On - Appetizers

Select appetizers from the appetizer menu.

Appetizers are priced per piece. Ferah recommends 4-6 appetizer pieces per guest for cocktail hour.

#### Additional Entrees + Sides

Additional entrees are \$7 per entree, per guest.

Additional sides are \$4 per side, per guest.



#### **Southern Comforts**

Ask about our vegan options and other specialty menus.\*

#### Entrees

- Roasted Chicken with Tasso Cream
   Sauce GF
- Maple Bourbon Chicken GF
- Southern Baked Chicken
- Prosciutto-Wrapped Chicken with Tasso Cream Sauce GF
- Chicken Fried Chicken
- Buffalo Chicken Wrap
- Buffalo Chicken Sandwich
- Monterey Jack Chicken Wrap
- Southern Meatloaf
- Burger (Assorted Toppings)
- BBQ Brisket Sandwich
- Black Bean Burgers V
- Filet Mignon (6oz) GF +\$5/guest
- Prime Rib GF +\$5/guest
- Braised Beef Short Rib +\$5/guest
- Creole Shrimp Penne Pasta +\$3/guest
- Shrimp & Grits +\$2/quest
- Roasted Pork Loin GF
- Andouille Pork Sausage

V= Vegetarian GF= Gluten-Free Friendly \*While we offer items prepared without gluten, we are not a dedicated gluten-free kitchen.

## Salads

- Garden Salad V
- Strawberry Fields Green Salad V GF
- Potato Salad V
- Macaroni Salad
- Coleslaw V

# Sides

- Grilled Vegetable Medley V GF
- Green Beans V GF
- Baked Beans
- Garlic Mashed Potatoes V GF
- Cheddar Mashed Potatoes V GF
- Roasted Potatoes V GF
- Mac & Cheese V
- Sweet Potato Hash V GF





## **Appetizers**

Appetizers are available passed or as a display. Priced per piece.

#### Hot Appetizers

Bacon-Wrapped Stuffed Dates with Goat Cheese & Chipotle Aioli GF \$4 Chickpea Falafel with Tzatziki Sauce V \$3 Mini Deep fried Goat Cheese with Pomegranate Molasses V \$5 Mini Beef Shish Skewers with Tzatziki GF \$5 Mini Chicken Skewers with Tzatziki GF \$4 Mac & Cheese Bite with Smoked Gouda & Bacon \$4 Chipotle BBQ Meatballs \$4 Bacon-Wrapped Shrimp & Chipotle BBQ Sauce \$6 GF Southern Cheesy Arancini with Poblano Aioli V \$4 Chicken & Waffle Bites with Maple Glaze \$4 Maple Pecan-Crusted Chicken Skewers with Honey Dijon \$5 Shrimp and Mini Grits cake with Tasso Cream Sauce \$6 Chicken Flautas with Cilantro Crema \$4 Potato Samosa V \$4 Spanakopita with Tzatziki Sauce V \$4 Vegetable Spring Roll with Sweet Chili Sauce V \$4 Mini Chicken Quesadilla \$4 BBQ Brisket Nachos \$5

## Cold Appetizers

Bruschetta of Fresh Mozzarella & Heirloom Tomatoes V \$4

Manchego Cheese Shooter with Kalamata Olives, Fresh Herbs, & Olive Oil V GF \$4

Roasted Garlic Hummus Shooter & Vegetable Crudite V GF \$3

Sweet Potato and Cranberry Goat Cheese Canapés V GF \$4

Smoked Salmon Pinwheels \$5

Wagyu Tenderloin Crostini with Garlic Aioli \$6

Tortilla Chips and Salsa V GF \$3

Spicy Atom Dip Shooter & Crispy Pita V \$3

Charcuterie & Cheese Shooter GF \$5



# Upscale Disposables

Enhance your event with our elegant and budget-friendly gold-tone upscale disposable plates, cutlery, and paper napkins. \$5 per guest.



Porcelain plates, silverware, and white linen napkin rentals are available for \$10 per guest.