



BREAKFAST (MINIMUM 20 GUESTS & 24 HOUR NOTICE)

DOWN HOME BREAKFAST with Scrambled Eggs or Fried Eggs, Assorted Meats, Creole Style Potatoes and Buttermilk Biscuits + SMOKED BRISKET HASH	15.00 pp. 7.00 ea.
CONTINENTAL BREAKFAST <i>Assorted breakfast pastries, fruit & yogurt, and housemade granola</i>	12.00 pp.
SLICED FRUIT AND ASSORTED BERRIES (½ dozen)	3.00 ea.
BREAKFAST BOX <i>Ham & Swiss Croissant, Bacon Egg & Cheese Biscuit or Smoked Salmon on Potato Bread, with whole fruit, yogurt and granola parfait</i>	12.00 ea.

LUNCHES (MINIMUM 20 GUESTS)

ENTRÉE SALADS

with French bread or corn muffin

BLACKENED TUNA "NICOISE" with Green Beans, Heirloom Cherry Tomatoes and Deviled Eggs	12.00
BUTTERMILK FRIED CHICKEN CAESAR with crisp Romaine Hearts, Bacon and Cornbread Croutons	9.00
GRILLED VEGETABLE SALAD with a drizzle of sweet chile vinaigrette	9.00
COLD SEAFOOD PASTA SALAD with Pasta Shells, Red Onions, Julienne Peppers, and a Plethora of Seafood	12.00
SEAFOOD CHOPPED SALAD with Shrimp, Crawfish and Creamy Buttermilk Dressing	12.00
SMOKED BRISKET COBB with Smoked Bacon, Avocado, Del Cabo Tomatoes, and Chopped Egg	9.00

BOX LUNCHES (PER PERSON)

All sandwiches are accompanied by Screendoor's pasta salad, whole fruit, fresh baked cookie and bottled water

MUFFULETTA SANDWICH Louisiana Version with Sliced Italian Meats, Spicy Olive Salad and Creole Mustard Aioli	12.00
SOUTHERN FRIED CATFISH PO BOY with Smoked Tomato Remoulade	12.00
BLACKENED CHICKEN SALAD SANDWICH	12.00
GRIDDLED HAM AND CHEESE on Sourdough with Silky Smoked Tomato Bisque	12.00
CAJUN DOG with Onion Marmalade	12.00
TEXAS CHEESE STEAK	12.00
PINK CHICKEN SALAD with Cranberry Curry	12.00
TUNA SALAD BOX LUNCH	12.00

SELF SERVE BUFFET

(STARTING AT 22.00 PER PERSON)

SALADS (CHOICE OF 1)

TEXAS FIELD GREENS with Sweet Chile Vinaigrette and Grape Tomatoes
TEXAS CREOLE CAESAR with Smoked Bacon, Parmesan, Cornbread Croutons
BIBB LETTUCE AND RADICCHIO SALAD with Roasted Peppers, Gorgonzola, Spiced Walnuts, and Buttermilk Herb Dressing
SPINACH AND ARUGULA SALAD with Shaved Parmesan, Lemon, Garlic and Damn Good Olive Oil
OLD FASHION TOMATO CUCUMBER SALAD with Shaved Red Onions, Basil and Smoked Salt
PEARL COUSCOUS SALAD with Garden Vegetables, Herbs, and White Balsamic
LOUISIANA CURED GRAVES LOX with Crostinis

ENTRÉES (CHOICE OF 2)

FISH/SHELLFISH

CARIBBEAN SPICED SALMON kissed with Mango Chowchow
LEMON AND PARSLEY ENCRUSTED SEA BASS (ADD 5.00)
MAHOGANY GLAZED HALIBUT
JUMBO SHRIMP CREOLE
"NAWLINS" STYLE BBQ SHRIMP

POULTRY/FOWL

CREOLE SPICED CHICKEN BREAST with Charred Tomato Puree
JERKED CHICKEN LEG QUARTERS
HERB ENCRUSTED AIRLINE CHICKEN BREAST with a Melted Leek and White Wine Reduction
RUM LACQUERED DUCK BREAST
CORNBREAD STUFFED TEXAS QUAIL

MEAT/GAME

BERKSHIRE PORK MEDALLIONS with a Cider Ham Hock Au Jus
JERKED PORK LOIN with Jamaican Rum BBQ
SLOW BRAISED PORK SHOULDER au Jus
ROASTED BEEF TENDERLOIN (ADD 5.00) au Poivre with a Garlic Merlot Sauce
ABITA BEER BRAISED SHORT RIB (ADD 5.00)
GRILLED CREOLE SPICED BONELESS LAMB LOIN with Mint Julep Glace de Viand

SIDE ITEMS (CHOICE OF 2)

Roasted Seasonal Vegetables	Tasso Braised Collards
Grilled Asparagus	Spring Pea, Ham & Smoked Gouda Casserole
Gingered Baby Carrots	
Garlic Creamed Corn with Bacon	ASSORTED DESSERT
Roasted Vegetable Creole	MINIS (CHOICE OF 3 FOR 4.95)
Sweet Potato Hash	Assorted Cookies
Wild Mushrooms & Pearl Onions	Creamy Pecan Pralines
Red Bean Succotash	Banana Cream Tartlet
Wild Rice Dressing	Lemon Tartlet with Berries
Yukon Smashed Potatoes	Pecan Tartlet
Baked Cheddar Macaroni	Chocolate Truffle Tartlet



FOOD STATIONS (PER PERSON, MINIMUM 25 GUESTS)

CARVING STATION	14.00
Herb Encrusted Boneless Turkey, Smoked Ham, Cider Cured Pork Loin, Beef Inside Round, Slow Smoked Beef Brisket (Peppered Beef Tenderloin 18.00)	
Accompanied by a Choice of Three: Honey Creole Mustard, Assorted Aioli, Wild Mushrooms, Assorted Chutneys, BBQ, Horseradish Cream and Rolls	
MASHED POTATO BAR	10.00
A Choice of two mashed potatoes (Roasted Garlic, Purple Fingerling, or Roasted Sweet Potato. Accompanied by a Choice of Three: Wild Mushrooms, Shredded Cheeses, Smoked Bacon or Smoked Prosciutto, Chopped Scallions, Caramelized Onions and Horseradish Cream	
SEAFOOD MARTINI BAR	Market Price
An Assortment of Ceviches, with Crostinis, and Flatbreads	
POACHED SEAFOOD DISPLAY ON ICE	Market Price
Combination of Shrimp, Crab, Lobster, and Scallops with a trio of Cocktail Sauces	

THEMED BUFFETS

(CALL FOR PRICING, MINIMUM 25 GUESTS)

TEXAS BACKYARD BBQ

Choice of Sliced Smoked Brisket, Cider Cured Pork Ribs, Creole Spiced Chicken,
Old Fashioned Burgers or Smoked Links with Old Fashioned Tomato Salad,
Fingerling Potato Salad, Baked Red Beans with Andouille, Housemade Slaw,
Butter Basted Corn, Bread and Rolls

OLD FASHIONED FISH FRY

Chili Fried Catfish, Perch and oysters with fried potatoes, fried okra and hot water
corn bread all accompanied by housemade coleslaw, Creole ketchup and smoked
corn tartar sauce

LOUISIANA CRAWFISH & CRAB BOIL (SEASONAL)

Spicy Boiled crawfish, blue crab, jumbo shrimp and smoked sausage with corn on
the cob and new potatoes. Presented with Pickled Okra and French Bread

A FAMILY DINNER

Big Mama's Fried Chicken, Slow Cooked Pot Roast with Root Vegetables,
Candied Yams, Braised Collards, Black eyed Peas with Chowchow and Smoked
Cheddar Macaroni. Served with Cast Iron Cornbread, Yeast Rolls

The consumption of raw or undercooked foods may lead to illness.

TRAYS & DISPLAYS (SERVES 12-15 GUESTS)

Domestic Cheeses with Grapes and Crackers	50.00
Assorted Cheeses with Seasonal Fruits, Crackers and Organic Nuts	75.00
Assorted Tea Sandwiches (2 dozen)	42.00
Seasonal Fruits and Berries	50.00
Fresh Vegetable Crudités with Creamy Cracked Pepper Dip	40.00
Roasted Vegetable Crudités with Charred Tomato Aioli	50.00
Smoked Salmon with Traditional Garnishes and Crostinis	50.00
Beef with Horseradish Aioli and Grain Mustard with Sliced Baguette	200.00
Chile-cured Pork Tenderloin with Dried Fruit Chutney and Sliced Baguette	140.00

HORS D'OEUVRES (CHOICE OF MINIMUM 15 PIECES)

Texas Ratatouille in a Filo Cup	1.00 ea.
Roasted Mushroom and Goat Cheese Tartlets	1.50 ea.
Smoked Salmon Wrapped Asparagus Spears	2.00 ea.
Deviled Eggs with Louisiana Cured Salmon, Mousse & Caviar	2.50 ea.
Petit Roasted Corn and Crab Muffins	1.50 ea.
Jumbo Prawn Remoulade	2.00 ea.
Skewered BBQ Shrimp	2.00 ea.
Watermelon Gazpacho Shooters with Peeky Toe Crab*	2.00 ea.
Bloody Mary Gazpacho "Shots" with Poached Shrimp*	2.00 ea.
Rare Blackened Tuna Crostinis	1.50 ea.
A Demitasse of Curried Lobster Bisque with Coconut and Lime*	2.50 ea.
Smoked Catfish Mousse over Black-eyed Pea Cakes	1.50 ea.
Mini Chicken and Chorizo Quesadillas	1.50 ea.
Roasted Potato Cup with Crème Fraiche and Caviar*	2.00 ea.
BBQ Duck Confit on Corn Studded Cracklin' Bread	2.00 ea.
Silver Dollar Cocktail Sandwiches	1.50 ea.
Open-Face Foie Gras "Baby Burgers" with Spicy Tomato Jam*	2.50 ea.
Beef and Mushroom Sliders with Truffle Aioli*	
Chili Rubbed Brochettes of Chicken	1.50 ea.
Peppered Beef Carpaccio Crostinis	
Lamb "Lollichops" with Mint Julep BBQ Sauce	2.00 ea.

* requires on site chef service

CHIPS & DIPS (PER PERSON, MINIMUM 20 GUESTS)

A Trio of Housemade Salsas with Crispy Tortilla Chips	3.00
Black Eyed Pea "Hummus" with Housemade Yukon Potato Chips	1.00
Spinach and Crab Dip with Housemade Corn Crackers	2.00
Refried Black Bean and Goat Cheese Dip with Tortilla Chips	1.50
Queso, Tomato and Chorizo Dip with Tortilla Chips	2.00
Charred Tomato Aioli with Chili Garlic Crostinis	1.50
Smoked Catfish Dip with Chili Spiced Chips	1.50
Cured Salmon Mousse with Sweet Potato Chips	2.00
Venison Pate with Corn Chips	2.50



WELCOME TO SCREEN DOOR CATERING!

Consider One Arts Plaza's lobby, Owner's Condo, or rooftop Owner's Room as the venue for your special event.

Ask about a catered afternoon tea at your home or ours, perfect for bridal and baby showers, graduation parties, afternoon meetings and gatherings.

Our in house event planners are also available to assist you in creating a custom menu, coordinate any additional staffing needs and to execute even the smallest of details to ensure that your event is perfect.

We provide disposable chaffers for all hot food orders, as well as plastic ware and serving utensils at no extra charge. Our staff can also help with any additional rental equipment you may require.

We request a 24-hour notice for all catering orders. Advance orders should be guaranteed two working days prior to the event. If you must cancel, a 24-hour notice is required to avoid cancellation fees.

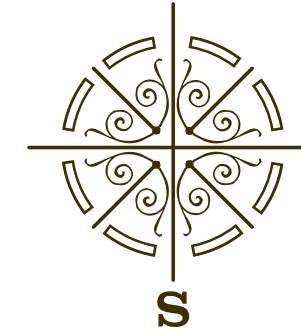
Delivery fees apply based on location of the event.

For your convenience, we accept most credit cards.

Please let the Screen Door catering staff know how we can serve you.

214 551 8663 DIRECT
CATERING@SCREENDOORDALLAS.COM

ONE ARTS PLAZA
1722 ROUTH STREET, SUITE 132
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SCREEN DOOR

A MODERN SOUTHERN KITCHEN

CATERING MENU

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