

District 7

RESTAURANTS

Holiday Catering Menus

We kindly request that all holiday orders be placed with a 24 hr notice.

THE TRADITIONAL FEAST

(Feeds 8-10 People) \$220.00

Roasted Turkey Breast with Gravy
(Sliced & Ready to serve 6oz. Portion)

Bread & Herb Stuffing

Sweet Potato Casserole with Pecan Crumble

Truffle Mashed Potatoes

Green Beans with Apple Smoked Bacon

Cranberry Sauce

Dinner Rolls

Chef Choice Pie

À LA CARTE OFFERINGS

Christmas Corn (seasoned with diced red pepper)

Holiday White Rice with Cranberries

Truffle Mashed Potatoes

Market Mac -N- Cheese

Green Beans with Roasted Pecans

Rice Pilaf

Roasted Rosemary Fingerling Potatoes

Brussel Sprouts Amandine

Ginger Glazed Carrots

Grilled Seasonal Vegetables

Seared Broccolini

Grilled Asparagus

Full Pan \$36.00 (Serves 10-12)

½ Pan \$18.00 (Serves 6-8)

The Boards

Charcuterie Board

andouille sausage, salami, prosciutto, soppressato, market cheeses, gourmet crackers, queen olives, nuts, sweet spicy jam \$21 per person (2-4ppl)

Bruschetta Boards (4)

fresh mozzarella, tomato, basil

warm kale spinach

sweet n' spicy jam, goat cheese

mozzarella, bacon, arugula, tomato

\$14 per person (feeds 2-4)

Snacks

Fruit & Cheese Tray

An Elegant Display Featuring Fresh Seasonal Fruits and Assorted Cheeses, Crackers, Nuts, Honey

\$42 Small Feeds 4-6

Crudité's Vegetable Tray

Crisp Vegetables, arranged on a Garnished Tray complete with our Freshly Made Spinach &

Artichoke Dip.

\$35 Small Feeds 4-6

Frosty Feast Hors D'Oeuvres

Crab Cake (Bite Size)

Ravigote Sauce

Spanakopita

Spinach and Feta Cheese

Bruschetta

mozzarella, tomato, basil

sweet n' spicy jam, goat cheese

Grilled Chicken Skewers

bell pepper, onions

Braised Beef Mac N' Cheese

individual cups a creamy cheese macaroni topped braised beef and green onions

\$26.00 per person

Hors D Oeuvres

(Minimum 12 pieces per order)

Crab Cake (Bite Size)

with a Ravigote Sauce | \$5 ea.

Individual Shrimp with Grits Cups

local yellow grits, sofrito, green onion | \$5 ea

Beef Skewers

bell peppers, red onions | \$6 ea.

Grilled Rosemary Chicken Skewers

bell peppers & onions | \$5 ea.

Panko Fried Shrimp & Horseradish

Japanese Style Breaded Shrimp with a
Horseradish Dipping Sauce | \$3 ea.

Spanakopita

Phyllo pastry wraps filled with Spinach
and Feta Cheese | \$2.50 ea.

Braised Beef Mac N' Cheese

Individual Baked Mac & Cheese Cups
A creamy cheese macaroni topped braised beef
and green onions | \$5 ea.

Brussels sprouts Amandine

Topped with a balsamic glaze and almonds
\$7 per order (feeds 2 ppl)

Parmesan Truffle Mashed Potatoes

Individual parmesan truffle mash topped with green
onions & bacon | \$5

Spinach Artichoke-Stuffed Mushrooms

parmesan cheese | \$2 ea.

Kobe Beef Slider

caramelized onions, gorgonzola, dispread | \$7 ea.

Turkey Meatballs with Marinara Sauce

shredded parmesan and Basil | \$2.50 ea.

Holiday Buffet Selections

Evergreen Christmas Buffet

Spinach Salad

Fresh Strawberries, Jicama, Roasted Pecans with
A Balsamic Vinaigrette Dressing

Rosemary Grilled Chicken Breast

Herb Marinade

Brussel Sprouts Amandine

Truffle Risotto with Mushrooms

Assorted Mini Bite Size Holiday Desserts

\$28.00 per person

Jolly Holiday Lunch Buffet

Mixed Green Salad

Mixed Field Greens with cranberries, gorgonzola
cheese, walnuts, and raspberry vinaigrette

Pan Seared Grilled Chicken Breast

Shitake creamy mushroom gravy, capers

Hines Pork Osso Bucco

Braised pork shank

Truffle Risotto

Brussels Sprouts Almondine

Assorted Mini Bite Size Holiday Desserts

\$46.00 per person

Christmas Buffet

Choice of Salad or Appetizer

Braised Beef Short Rib Pappardelle

red wine reduction, mushroom tomato cream

Maple Glazed Salmon

Sweet potato chips, Spanish rice

Grilled Rosemary Chicken Breast

Truffle Parmesan Garlic Mashed Potatoes

Christmas Corn with Diced Red Peppers

Assorted Mini Bite Size Holiday Desserts

\$50.00 per person

Holiday Menu # 1

Chipotle Stuffed Chicken

Artichoke, kale, Creamy Chipotle Sauce

Christmas Pasta

Penne Pasta Tossed in a Parmesan Cream Sauce,
topped with Chives, Pancetta and Diced
Tomatoes

Grilled Seasonal Vegetables

Assorted Mini Bite Size Holiday Desserts

\$22.00 per person

Holiday Menu # 2

Holiday Salad

Arugula, spinach, berries, cherry tomato, feta
cheese, pecans with a balsamic vinaigrette

Orange Rosemary Chicken

Herb Marinade

Blackened Mahi

Teriyaki Marinated Cilantro

Rice Pilaf

Assorted Mini Bite Size Holiday Desserts

\$20.00 per person

Holiday Menu # 3

Arugula & Beets (V)

Buffalo Mozzarella, Watercress, Curry
Chickpeas, Goat Cheese, Beets,
Walnuts, Honey Goat Balsamic

Perfect Center Cut Filet Mignon

Red Wine Glaze

Sesame Glazed Salmon

Barley Risotto, Mushrooms

Grilled Asparagus

Assorted Holiday Desserts

\$59.00 per person

Vegetarian Options Available

Pappardelle Ratatouille

Roasted eggplant, squash, zucchini, Brussel,
capers, garlic, onions, basil, tomatoes

Vegetable Stir Fry

Just Desserts & Beverages

(12 Piece Minimum Order unless otherwise noted)

Holiday Pies @ \$25.00 ea.

Pumpkin Pie, Pecan Pie, Apple Crumble

Bite Size Assortment of Cheesecake Squares

@ \$2.50 ea

Brownies with Walnuts @ \$30.00 DZ

Assortment of Cookies @ \$30.00 DZ

Assorted Macarons @ \$25.00 DZ

Assorted Tarts @\$7 ea.

Key Lime, Lemon Meringue Tart, Fruit Tart

Napoleon (Classic French Pastry) @ \$6 ea.

BEVERAGE SERVICE

Bottled Waters @ \$2.50 each

Sparkling Water @ \$3.00 each

Assorted Canned Sodas \$2.00 each

COFFEE SERVICE

Freshly Brewed Regular Coffee @ \$21.00 gallon

Decaffeinated Coffee @ \$18.00 gallon

Serves 10-12 - Includes cups, sweetener, stirrers and half & half

TEA SERVICE

Freshly Brewed Iced Tea @ \$18.00 per gallon

Assorted Herbal Teas @ \$3.00 each

Serves 10-12 - Includes cups, sweetener, stirrers and lemon

LET'S MAKE THIS EVENT TASTY!

Ordering is easy. Pick-up or Delivery, or Contact us...Please email us with your order:

**catering@district7grill.com or
Nora@district7grill.com**

713-225-4950 for Information

Monday – Friday 10 am – 4 p.m.

SOME IMPORTANT INFORMATION

We need your order at least 24 hours in advance. With that we can guarantee satisfied taste buds! Cancellations happen... Let us know at least 4 hours ahead of pick-up or delivery, charges may apply.

To Go Plates, Utensils, Serving Utensils Included.

Disposable Chafers and Fuel:

Available @ \$20 ea.

OTHER FEES

Sales Tax 8.25% of Final Bill

Service Charge of final Bill

Gratuities Not Included

Delivery Charges may apply

Pricing is subject to change without notice. All pricing on food, beverage, staff, and rentals are based on averages. Exact pricing will depend upon final menu selections. (Sales tax, service charges or delivery fees will be charged to all events/parties, this is non-negotiable) Additional Catering Menus are Available upon request.