

**Twelve Oaks**



**Catering**

# Twelve Oaks Catering

*A classic caterer offering signature menu fare*

Signature Breakfast Pastry Selections

Sandwich & Salad Selections

“Herb-Crust Grill” Entrée Menu

Southern-Fashioned Barbecue

Unique Louisiana, Italian and Texican Menus

Warm Reception Pastries & Sweets

*214-956-9797*



# Twelve Oaks Catering Deli



## Sandwich Selections

- \* *Lean Turkey Breast*
  - \* *Ham & Swiss*
  - \* *Pecan Chicken Salad*
  - \* *Creamy Dill Tuna Salad*
  - \* *Genoa Salami & Provolone*
  - \* *Guacamole & Vegetable*
  - \* *“Herb Crust Grill” Chicken Breast*
  - \* *Buttermilk Fried Chicken (chilled)*
  - \* *Wheatberry® Bread*
  - \* *Fresh Baked Italian Roll*
  - \* *Fresh Baked Crunchy Dark Roll*
  - \* *Herb Tortilla Wrap*
  - \* *French Baguette Loaf*
- “If you would prefer split-top white or wheat bread, you may subtract \$2.00 per sandwich tray”*

### **Twelve Oaks Sandwich Tray** **large \$61.99 small \$32.99**

*Your choice, or a chef's selection, of an assortment of sandwich or wrap selections, assembled with lettuce & tomato, cut into wedges, and served with potato chips, pickle spears, and appropriate condiments.*

### **► Muffalata Baguette Tray** **large \$66.99 small \$37.99**

*Crusty French baguette loaf stuffed with Genoa salami, ham, and provolone cheese, spread with our version of New Orleans' olive salad, cut into slices, and served with potato chips & pepperoncini peppers.*

### **Garden Salad Bowl** **large \$26.99 small \$13.99**

*Mixed salad greens, grape tomatoes, cucumber and carrots, wheat roll croutons and choice of dressings (Ranch, light Italian, fat free raspberry, or light honey mustard).*

### **Lemon Caesar Salad** **large \$26.99 small \$13.99**

*Crispy romaine, Parmesan, sourdough croutons, and our zesty lemon vinaigrette.*

### **► Mediterranean Greek Salad** **large \$34.99 small \$17.99**

*Crisp greens, black olives, feta cheese, tomatoes, red onions, & balsamic dressing.*

\* Large trays serve approx. 20 persons and small trays serve approx. 10 persons \*

\* Trays served with appropriate condiments, plates, napkins, and plastic-ware \*

### **Twelve Oaks Bakery Box Lunch** **\$5.99 per person**

*Choose one or more sandwich selections for your box lunch order.*

*If choosing split-top white or wheat bread, subtract \$0.50 per box lunch.*

*All box lunches are packed with your sandwich, potato chips, a pickle spear, a fresh baked oatmeal raisin or chocolate chip cookie, and all appropriate condiments.*

### **Bakery Box Lunch Beverages** **\$ .99 ea.**

*Assorted 12 oz. sodas (Coke, Diet Coke, or Sprite) or 1/2 liter chilled bottled waters.*

# Twelve Oaks Entrées & Sides



## ► Signature “Herb-Crust Grill” Menu

- \* **Sirloin Steak** - served sliced over a red wine, mushroom & onion sauté \$12.99 pp.
- \* **Gulf Snapper or Salmon Filet** – accompanied by a lemon orzo pasta toss \$12.99 pp.
- \* **Chicken Breast** - boneless filets over summer squash & caramelized onions \$8.99 pp.
- \* **Pork Chop** – center-cut chops over rosemary-spiked apples. \$9.99 pp.
- \* **Italian or Chicken Sausage** – over a julienne of yellow peppers & onions. \$8.99 pp.

► our most requested selections

## Chicken & more \$8.99 pp.

### ► Fruit & Fire Chicken

Boneless breasts roasted with our unique Dijon mustard and vinegar sauce.

### “12 Oaks Red” Grilled Chicken

Bone-in breast or leg quarter char-grilled with our tangy Kentucky-style sauce.

### ► Southern Chicken

Lightly breaded boneless breast baked and glazed with a honey bourbon sauce.

### Maple Roasted Turkey

Slow-roasted with hints of maple & orange; served over pecan cornbread dressing.

## Beef & more

### “Herb-Crust Grill” Beef Tenderloin \$17.99 pp.

Grilled to rosy perfection, carved, and served with a Dijon mustard and horseradish sauce.

### ► Caribbean Steak \$10.99 pp.

Tropical ‘jerk’ marinated flank steak grilled on a stick with fresh pineapple.

### ► Vineyard Beef Tips \$ 9.99 pp.

Slow-roasted sirloin cubes in a rich mushroom red Zinfandel ‘gravy’.

### Mississippi Brisket \$ 8.99 pp.

This specialty oven-smoked and sliced brisket is served with our “12 Oak Red” sauce.

### Creole Meatloaf \$ 8.99 pp.

Baked Italian sausage, beef, and herbs served with a rich mushroom brown sauce.

### ► Tuscan Pork Loin \$ 9.99 pp.

Italian herbs, garlic, & Parmesan crusted loin, sliced over a basil & Roma tomato salsa.

## Seafood

### ► New Orleans Shrimp \$12.99 pp.

Shrimp, julienne vegetables, and linguine tossed with rosemary, garlic and lemon.

### Dill Seafood Newburg \$ 9.99 pp.

Shrimp & whitefish sautéed in a light tomato herb sauce, served over a bed of rice.



## Accompaniment Menu

Entrée menu includes two accompaniments, fresh baked wheat & white country rolls, and choice of one salad menu selection. Entrees are price per person. Add \$2.00 to \$3.00 per person for each additional entrée selected.

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| * <i>Crispy Almond Green Beans</i>               | ▶ <i>Creamy Garlic Mashed Potatoes</i>    |
| * <i>Stewed &amp; Spicy Green Beans</i>          | * <i>Roasted or Steamed Red Potatoes</i>  |
| * <i>Steamed Lemon Broccoli Florets</i>          | ▶ <i>Moroccan Almond Rice</i>             |
| * <i>Confetti Skillet Corn</i>                   | * <i>Bourbon n' Butter Sweet Potatoes</i> |
| ▶ <i>Grilled Tex-Mex Vegetable Medley</i>        | * <i>Fresh Herb Rice Pilaf</i>            |
| * <i>Spinach &amp; Potato Gratin</i>             | ▶ <i>Authentic Red Beans &amp; Rice</i>   |
| * <i>Julienne Vegetable Medley Sauté</i>         | * <i>Prima Vera Alfredo (Linguine)</i>    |
| ▶ <i>Grilled Corn on the Cob</i>                 | * <i>Bacon Stuffed Potato Skins</i>       |
| ▶ <i>Grilled Sea Salt Asparagus (add \$1.00)</i> | ▶ <i>Buttered Pecan Egg Noodles</i>       |

▶ our most requested selections

## Salad Menu

One salad included with entrée selection. Price per person is listed if ordered a la carte.

- 12 Oaks Garden Salad** **\$ 2.99 pp.**  
*Crispy iceberg & romaine lettuce, grape tomatoes, cucumber, carrots & wheat roll croutons.  
 Choice of two dressings: Ranch, light Italian, fat-free raspberry, or light honey mustard.*
- Lemon Caesar Salad** **\$ 2.99 pp.**  
*Crispy romaine, Parmesan sourdough croutons, and our special zesty lemon Caesar dressing.*
- Summer Cucumber Salad** **\$ 2.99 pp.**  
*Sliced cucumber, Roma tomato, and red onions in a sweet vinegar marinade.*
- Traditional Spinach Salad** (premium salad, add \$1.00 to entrée price) **\$ 3.99 pp.**  
*Tender spinach, crispy bacon, diced egg, onion crisps, and our sweet & sour dressing.*
- ▶ **Mediterranean Greek Salad** (premium salad, add \$1.00 to entrée price) **\$ 3.99 pp.**  
*Crispy greens, black olives, feta cheese, red onions, pita bread croutons, & balsamic dressing.*

## Dessert Menu

Price per person listed is for adding to your entrée buffet. See Catering Sweets for more options....

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| * <i>Apple or Peach Cobbler</i>                              | <b>\$ 1.19 pp.</b> |
| * <i>Orange Marmalade or Lemon Crème Pound Cake</i>          | <b>\$ 1.29 pp.</b> |
| * <i>Bourbon n' Cocoa Dusted Pound Cake</i>                  | <b>\$ 1.29 pp.</b> |
| * <i>Apricot Apple Puff Pastry Turnovers</i>                 | <b>\$ 1.49 pp.</b> |
| * <i>Fresh Fruit "Shortcake", either strawberry or peach</i> | <b>\$ 1.79 pp.</b> |
| * <i>Cream Cheese Carrot Cake</i>                            | <b>\$ 1.29 pp.</b> |

# Twelve Oaks Buffets



## Louisiana Dinner Menu

- Creole dusted “Herb-Crust Grill” Chicken served with our authentic recipe red beans & rice, stewed & spicy green beans, summer cucumber salad, and crusty French baguette. \$ 8.99 pp.*
- \* Add - “Herb-Crust Grill” Italian or Chicken Sausage atop caramelized onions. \$10.99 pp.*
- \* Add - “Herb-Crust Grill” Snapper or Salmon topped with a tomato corn relish. \$14.99 pp.*
- \* Add - New Orleans Shrimp with julienne vegetable in a lemon garlic sauce. \$14.99 pp.*

### Texican Buffet from \$7.99 pp.

- Choice of:** *Beef brisket or cheese enchiladas topped with chili con carne or queso, Chicken enchiladas topped with sour cream sauce, Miniature chicken & cream cheese chimichangas, or Taco beef & shredded chicken with warm flour tortillas.*
- Served with:** *Southwestern rice, refried beans, pico de gallo, warm cilantro salsa, and white corn tortilla chips. Add shredded lettuce, tomatoes & cheese for tacos.*
- Nacho Bar:** *Ranchero queso dip, pico de gallo, jalapeno peppers, diced onions, black olives, and white corn tortilla chips. \$2.99 per person.*

### ► CITRUS & CHILI FAJITAS \$ 9.99 pp.

*A meal of marinated & grilled chicken breast or steak, Southwestern corn rice, refried or charro beans, pico de gallo, sour cream, shredded cheese, warm flour tortillas, warm cilantro salsa, and white corn tortilla chips.*

### ► Southern-Fashioned Barbecue from \$8.99 pp.

- Choice of:** *“12 Oaks Red” Grilled Chicken (bone-in breast and leg pieces), Our Mississippi Brisket, “Herb-Crust Grill” Italian or Chicken Sausage, or “Herb-Crust Grill” Pork Chops*
- Choice of two:** *Creamy Red Potato Salad, Garlic Mashed Potatoes, Carolina Slaw with a lightly sweetened vinegar dressing, Confetti Skillet Corn, “12 Oaks Red” BBQ Beans, Summer Cucumber Salad, 12 Oaks Garden Salad, or Grilled Corn of the Cob (add an additional \$.75 per person)*
- Served with:** *White or Wheat loaf bread (may substitute Cornbread) Pickles, Sliced Onions, and Jalapeno Peppers  
Extra “12 Oaks Red” BBQ Sauce*
- Add:** *Apple or Peach Cobbler for an additional \$1.09 per person*

## ITALIAN FLAVORS

\* All Italian Flavors served with either 12 Oaks Garden or Lemon Caesar Salad & crusty garlic bread \*

**\* Tuscan Beef Lasagna** **\$6.99 pp.**

*Layered pasta with Italian sausage & beef marinara sauce, ricotta, and mozzarella cheese.*

► **Add/Substitute:** *Our creamy white Vegetable Lasagna with breaded eggplant, zucchini, mushrooms, peppers, and a light béchamel tomato sauce.*

**\* Al Dente Pasta Bar** **\$7.99 pp.**

*Penne, farfalloni, or linguine pasta served with a choice of two sauces: Alfredo chicken, Italian sausage & beef marinara, garden vegetable marinara, or garlic prima vera vegetables.*

**\* Chicken Parmesan** **\$8.99 pp.**

*Lightly-breaded bone-less chicken breasts served over a bed of linguine and light tomato sauce, topped with Provolone cheese. Accompanied by a sauté of Italian vegetables.*

► **12 Oaks Sicilian BRACIOLE** *(in Texan, that's bra'zhol)* **\$10.99 pp.**

*Lean flank steak rolled with Parmesan cheese, garlic and herbs, slow braised and served sliced over a light tomato sauce. Served with baked marinara penne pasta and a sauté of Italian vegetables.*

### Home-Style Luncheon **from \$8.99 pp.**

**Choice of:** *Buttermilk-battered tender Steak or bone-in Chicken breast, Our Mississippi Brisket, or Creole Meatloaf*

**Choice of two:** *Roasted Red Potatoes, Garlic Mashed Potatoes, Bourbon n' Butter Sweet Potatoes, Authentic Red Beans and Rice, Confetti Skillet Corn, Steamed Lemon Broccoli, Crispy Almond Green Beans, or Stewed & Spicy Green Beans*

**Served with:** *12 Oaks Garden Salad & choice of dressings  
Wheat and White Country Rolls with margarine  
Either Rich Mushroom Brown or Creamy White Gravy*

**Add:** *Apple or Peach Cobbler for an additional \$1.09 per person*

### Outdoor Grilling... at your place ... or ours **from \$6.99 pp.**

**Featuring:** *1/3 lb. hand-patted seasoned burgers and/or beef franks served on soft rolls with lettuce, tomato, onion, and pickle with all the condiments.*

**Choice of two:** *Roasted Red Potatoes, Creamy Red Potato Salad, Carolina Slaw, Confetti Skillet Corn, "12 Oaks Red" BBQ Beans, Summer Cucumber Salad, 12 Oaks Garden Salad, Seasoned French Fries, or Potato Chips*

**Add/Substitute:** *Marinated & grilled fajita chicken breast for an additional \$2.00*

# Twelve Oaks Catering Receptions



## Signature Buffet Pastries & Reception Presentations

<i>Spinach &amp; Cheddar quiche-like pastry cups</i>	<b>\$7.99 dz.</b>
<i>Smoked Sausage Wrap with Dijon mustard</i>	<b>\$8.99 dz.</b>
<i>Prima Vera Wedges of sautéed veggies &amp; mushrooms</i>	<b>\$8.99 dz.</b>
<i>“Herb-Crust Grill” Chicken and mozzarella cheese square pockets</i>	<b>\$8.99 dz.</b>

Small \$28.99 (serves 10-18p) \* Medium \$43.99 (serves 20-25p) \* Large \$66.99 (serves 30-40p)

\* *Garden Vegetables with Ranch, honey mustard, or dill caper remoulade dip.*

\* *Fresh Fruit Medley of seasonal melons, pineapple, berries, and oranges*

\* *Domestic Cheese & Crackers with apple and grapes*

▶ **Cocktail Chimichangas** **\$12.99 dz.**

*Lightly fried tortilla wraps with a creamy chicken and cheese filling.*

**New Orleans Shrimp** **\$12.99 dz.**

*Peeled gulf shrimp in a rosemary, garlic, and lemon sauce with French baguette.*

**Chicken Wings** **\$ 8.59 dz.**

*Tossed in either our Fruit & Fire sauce or a traditional Buffalo hot sauce.*

**Cocktail Meatballs** **\$ 6.99 dz.**

*Italian sausage and beef in 12 Oaks Red, Fruit & Fire, or Asian sesame sauce.*

▶ **Roasted Spanish Mushrooms** **\$ 7.99 dz.**

*Fresh mushrooms caps stuffed with garlic, roasted vegetables and a hint of sherry.*

**Caribbean Steak Sticks** **\$ 1.29 ea.**

*Tropical ‘jerk’ marinated flank steak grilled on a stick with fresh pineapple.*

▶ **Fruit & Fire Chicken Sticks** **\$ 1.09 ea.**

*Grilled chicken breast on a stick glazed with our unique Dijon and vinegar sauce.*

### **Chips & Dips:** served with white corn tortilla chips.

*Fresh-made Cilantro Salsa* *serves 20p-\$21.99*

*Traditional Sour Cream & Roasted Onion* *serves 20p-\$31.99*

*Fresh-made Pico de Gallo Guacamole* *serves 20p-\$39.99*

▶ *Baked Parmesan, Spinach & Artichoke* *serves 20p-\$39.99*

*Roasted Red Pepper & Garlic Hummus w/pita wedges* *serves 20p-\$39.99*

*Chevre Herb Dip with Caramelized Onions* *serves 20p-\$39.99*

# Twelve Oaks Catering Sweets



## Finger Sweeties

*Apricot Apple Croissants*

*Raspberry Crumble Bars*

*Carmel Cheesecake Brownies*

*Peach Streusel Pasty Cups*

*Lemon Bar Tarts*

*Southern Pecan Bars*

*Cream Cheese Carrot Cake*

*Chocolate Brownie Pots*

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Choose any two pastries for a presentation of three dozen (36) \$22.99

Choose any four pastries for a presentation of six dozen (72) \$45.99

► **Fresh Baked Assorted Cookie Tray** (*six dozen*) \$37.99 ea.  
*A medley of dark & white chocolate chip, oatmeal raisin & peanut crunch cookies.*

► **Miniature Fresh Fruit Tarts** \$10.99 dz.  
*Filo pastry cups filled with vanilla cream & glazed fresh fruit slices.*

**Sugar Dusted Pound Cake Slices** \$ 1.29 ea.  
*Choose from orange marmalade, lemon crème, or bourbon cocoa flavors.*

**Fresh Fruit "Shortcake"** \$ 1.79 ea.  
*Brandy-marinated fresh strawberries or peach slices served over sliced pound cake.*

## Reception Beverages

\* **Sparkling White Grape Punch** *with strawberry & grape ice ring.* \$11.99 gal.

\* **Citrus Punch** *of peach, orange, and sparkling lemon lime.* \$10.99 gal.

\* **Pineapple Ice Cream Punch** *with fresh fruit* \$12.99 gal.

\* **Fresh Brewed Coffee** *with condiments* \$11.99 gal.

\* **Peach Iced Tea** *with condiments* \$ 8.99 gal.

\* **Brewed Iced Tea** *with condiments* \$ 6.99 gal.

\* **Traditional or Pink Lemonade** \$ 7.99 gal.

\* **Chilled Fruit Juices** *(1/2 gallon carafes)* \$ 5.99 ea.

\* **12 oz Sodas or 1/2 liter Bottled Waters** \$ .99 ea.