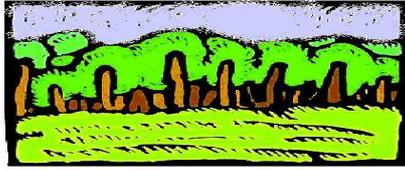


**Twelve Oaks**



**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 Breakfast



## Signature Breakfast Pastries

*Fresh Baked Blueberry Streusel & Pecan Banana Muffins*

*Twelve Oaks Multi-grain & more Muffins (low fat)*

*Fruit-filled or Butter Croissant Puff Pastries*

*Peach or Apple Pecan Sticky Buns*

*Cream Cheese Cinnamon Rolls*

*Sour Cream & Walnut Coffee Cake Slices*

*Sesame, Cinnamon Raisin, or Plain Bagels & whipped cream cheese*

\*

▶ **Chef's Selection Breakfast Pastry Tray** large    small

**Fresh Baked Muffin Tray** large    small

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

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

▶ **Jazzy Morning Egg Breakfasts** per person

*Choose one of the following: our special country sausage, cheese and egg bread pudding, Texican "migas" egg scramble (with smoked brisket, onions, peppers, and corn tortilla strips), or ham, egg & cheese flour tortilla burritos. Served with pan-fried potatoes and fresh-made warm cilantro salsa.*

**Twelve Oaks Breakfast Buffet** per person

*Scrambled eggs, crispy bacon & country sausage, pan-fried potatoes, and flaky biscuits & gravy. Served with all appropriate condiments.*

*Some of our favorite breakfast buffet additions:*

\* *Monte Cristo "Pan Purdu" – Crescent City inspired egg-battered and grilled French toast stuffed with ham & Swiss cheese, served with pecan maple syrup and creamy white cheese grits.*

\* *Huevos Rancheros enchiladas– egg n' cheese wraps with ranchero sauce.*

\* *Winged Piggies – turkey sausage links wrapped in puff pastry.*

\* *Apple or Banana Cinnamon Cakes with pecan maple syrup.*

**Breakfast Fresh Fruit Salad** per person

*Fresh cubed or sliced seasonal melon, pineapple, and berries. By its self or add fresh fruit salad to your breakfast buffet or tray order.*

**Fresh Brewed Coffee** per gallon

**Chilled Fruit Juice** per carafe

*1/2 gallon carafes of orange, apple, grapefruit, or V-8 blend juices.*

# Twelve Oaks Catering Deli



## Sandwich Selections

- \* *Lean Turkey Breast*
  - \* *Ham & Swiss*
  - \* *Pecan Chicken Salad Roll*
  - \* *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** **small**

*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** **small**

*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** **small**

*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** **small**

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

### ▶ **Mediterranean Greek Salad** **large** **small**

*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**

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

*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**

*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
- \* *Gulf Snapper or Salmon Filet* – accompanied by a lemon orzo pasta toss
- \* *Chicken Breast* - boneless filets over summer squash & caramelized onions
- \* *Pork Chop* – center-cut chops over rosemary-spiked apples.
- \* *Italian or Chicken Sausage* – over a julienne of yellow peppers & onions.

► our most requested selections

## Chicken & more

### ► 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

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

### ► Caribbean Steak

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

### ► Vineyard Beef Tips

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

### Mississippi Brisket

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

### Creole Meatloaf

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

### ► Tuscan Pork Loin

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

## Seafood

### ► New Orleans Shrimp

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

### Dill Seafood Newburg

*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.

- |  |   |
|--|---|
| * <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***

*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***

*Crispy romaine, Parmesan sourdough croutons, and our special zesty lemon Caesar dressing.*

### ***Summer Cucumber Salad***

*Sliced cucumber, Roma tomato, and red onions in a sweet vinegar marinade.*

### ***Traditional Spinach Salad***

*Tender spinach, crispy bacon, diced egg, onion crisps, and our sweet & sour dressing.*

### **► *Mediterranean Greek Salad***

*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....

- \* *Apple or Peach Cobbler*
- \* *Orange Marmalade or Lemon Crème Pound Cake*
- \* *Bourbon n' Cocoa Dusted Pound Cake*
- \* *Apricot Apple Puff Pastry Turnovers*
- \* *Fresh Fruit "Shortcake", either strawberry or peach*
- \* *Cream Cheese Carrot Cake*

# 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.*

*\* Add - "Herb-Crust Grill" Italian or Chicken Sausage atop caramelized onions.*

*\* Add - "Herb-Crust Grill" Snapper or Salmon topped with a tomato corn relish.*

*\* Add - New Orleans Shrimp with julienne vegetable in a lemon garlic sauce.*

## Texican Buffet

**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.*

## ► CITRUS & CHILI FAJITAS

*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

**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*

**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*

## ITALIAN FLAVORS

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

### \* *Tuscan Beef Lasagna*

*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*

*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*

*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)*

*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

---

**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*

## Outdoor Grilling... at your place ... or ours

---

**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*

# Twelve Oaks Catering Receptions



## Signature Buffet Pastries & Reception Presentations

*Spinach & Cheddar quiche-like pastry cups*

*Smoked Sausage Wrap with Dijon mustard*

*Prima Vera Wedges of sautéed veggies & mushrooms*

*“Herb-Crust Grill” Chicken and mozzarella cheese square pockets*

*Small (serves 10-18p) \* Medium (serves 20-25p) \* Large (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**

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

### **New Orleans Shrimp**

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

### **Chicken Wings**

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

### **Cocktail Meatballs**

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

### ▣ **Roasted Spanish Mushrooms**

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

### **Caribbean Steak Sticks**

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

### ▣ **Fruit & Fire Chicken Sticks**

*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*

*Traditional Sour Cream & Roasted Onion*

*Fresh-made Pico de Gallo Guacamole*

▶ *Baked Parmesan, Spinach & Artichoke*

*Roasted Red Pepper & Garlic Hummus w/pita wedges*

*Chevre Herb Dip with Caramelized Onions*

# 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*

\*\*\*

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

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

### **▣ Fresh Baked Assorted Cookie Tray** *(six dozen)*

*A medley of dark & white chocolate chip, oatmeal raisin & peanut crunch cookies.*

### **▣ Miniature Fresh Fruit Tarts**

*Filo pastry cups filled with vanilla cream & glazed fresh fruit slices.*

### **Sugar Dusted Pound Cake Slices**

*Choose from orange marmalade, lemon crème, or bourbon cocoa flavors.*

### **Fresh Fruit "Shortcake"**

*Brandy-marinated fresh strawberries or peach slices served over sliced pound cake.*

## Reception Beverages

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

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

\* *Pineapple Ice Cream Punch* with fresh fruit

\* *Fresh Brewed Coffee* with condiments

\* *Peach Iced Tea* with condiments

\* *Brewed Iced Tea* with condiments

\* *Traditional or Pink Lemonade*

\* *Chilled Fruit Juices* (1/2 gallon carafes)

\* *12 oz Sodas or 1/2 liter Bottled Waters*