



# HEART<sup>TO</sup> HEART CATERING



## 2025 CATERING MENU



WE ARE A FULL-SERVICE CATERER SERVING THE DALLAS-FORT WORTH METROPLEX SPECIALIZING IN SCRATCH COOKING CULINARY CREATIONS FROM PREMIUM, SELECTED REGIONAL FARMERS, RANCHERS AND SUPPLIERS.

WHETHER YOUR EVENT INCLUDES A GRAND AFFAIR FIT FOR ROYALTY OR A SMALL, INTIMATE GATHERING, WE KNOW THAT FOOD IS AN IMPORTANT PART OF IT.

## CATERING MENU

*All prices are subject to a 22% Service Charge and an 8.25% state sales tax. All menus and prices and availability (seasonal) are subject to change.*



Warm

# HORS D' OEUVRES

PRICES ARE PER PIECE

## OVEN BRAISED MEATBALLS

w/ chipotle raspberry glaze

## MAC 'N' CHEESE BALLS (V)

GRILLED CORN CAKES (V)  
with poblano salsa

## TANDOORI CHICKEN SKEWERS

with siracha aioli

## JALAPEÑO SAUSAGE en Croute

## CHORIZO EMPANADAS

with Romesco

## TRADITIONAL ASIAN DUMPLINGS

with vegetables and pork

## PORK SHUMAI DUMPLINGS

## PETITE LOADED POTATO SKIN

## SEARED BAY SCALLOP

with coconut and lemongrass

## MINI CHEESEBURGER

with smoked onion aioli

## PIZZETTA

with prosciutto, fig, and arugula

## GOAT CHEESE-STUFFED MEDJOOOL DATE WRAPPED IN BACON

## SANTE FE SPICED SHRIMP

with pesto aioli

## MINI BEEF WELLINGTON

with red wine & herb au jus

## VEGETABLE SAMOSA (V)

## BEEF TENDERLOIN CROSTINI

with Boursin cheese + sun-dried tomato tapenade.

## PORK BELLY BAO BUNS

Asian BBQ braised pork

## LOBSTER SHOTS

w/ Thai red curry + coconut cream

## BLUE CHEESE-STUFFED CHICKEN MEATBALL

with buffalo sauce

## CHARRED TOMATO BASIL SOUP (V)

with grilled cheese bites

## MINI MARYLAND LUMP CRAB CAKE

with remoulade

## LOLLIPOP LAMB CHOP

with four herb pesto



# HORS D' OEUVRES

PRICES ARE PER PIECE

## Chilled

**AVOCADO TOAST**  
with smoked salmon

**SMOKED CHICKEN TARTLET**  
with tarragon mayo

**ROASTED TOMATO CROSTINI (V)**  
with blue cheese garnish

**BRIE WITH FIG JAM (V)**  
with apple on multi grain cracker

**UMAMI DEVILED EGGS**  
with chives & smoked paprika garnish

**CARAMELIZED LEEK TARTE (V)**  
with Gruyère, thyme

**WATERMELON CUCUMBER  
SKEWERS (V)**  
with feta, mint, balsamic drizzle

**SPANISH GAZPACHO SHOOTERS (V)**  
fresh and savory

**WILD MUSHROOM CROSTINI (V)**

**TOMATO CAPRESE SKEWER (V)**  
with marinated mozzarella & fresh basil

**SEARED AHI TUNA NACHOS**  
with micro seaweed salad and sriracha  
aioli

**ANTIPASTO SKEWER**  
with salami & marinated mozzarella, black  
olive and artichoke

**SMOKED TROUT RILLETTE**  
served on fire crackers



# DISPLAYS

PRICES ARE PER PERSON

## ROBUST FEASTING TABLE

Beautifully appointed gathering place featuring fresh produce. Feast for the eyes, fully customized to your wishes. Can include items listed below as well as added fruits, meats, desserts, etc.

## INTERNATIONAL CHEESE & CHARCUTERIE

selection of local and international cheese, marcona almonds, dried cured salami, soppressata & peppered salumi, jalapeño cheddar sausage with a variety of crackers

## FRESH FRUIT & CHEESE DISPLAY

includes a variety of fresh fruit, berries, cheeses and crackers

## HUMMUS PLATTER

garnished with feta, marinated olives and sun-dried tomatoes.

## CRUDITE

variety of fresh vegetables with choice of classic French crudité dip or ranch dressing.

## COLD POACHED SALMON

with cucumber dill sauce and crostini



# STARTERS

PRICES ARE PER SERVING  
FOR PLATED SERVICE ONLY

## COQUILLES ST. JACQUES A LA PROVENÇALE

a French classic with Bay scallops, butter and garlic

## CRAB TOWER

with roasted corn, charred tomato & sweet potato threads

## AHI TUNA TOWER

with wonton crisps, black sesame seeds & ponzu glaze

## VEGETABLE TERRINE (V)

tricolor pate of vegetarian mousses with puff pastry, served chilled

## WARM BRIE EN CROUTE (V)

with apricot and pistachio



# SOUPS

PRICES ARE PER SERVING  
FOR PLATED SERVICE ONLY

## LOBSTER BISQUE

with steamed lobster meat, chives, creme fraiche

## GRILLED VEGETABLE GAZPACHO (V)

with lump crab

## ENGLISH PEA SOUP

with Lemon Creme-Fraiche

## ASIAN GINGER CARROT SOUP (V)

luscious creamy texture, totally vegan

## ITALIAN WEDDING SOUP

traditional style with Italian meatballs and parmesan cheese

## CLASSIC FRENCH ONION SOUP

with gruyere crouton

# RUBY PACKAGE

PRICED PER PERSON FOR BUFFET OR PLATED SERVICE (1 PROTEIN),  
HOWEVER ENTREES ARE BEST SERVED PLATED

\* PACKAGE CONSISTS OF CHOICE OF 1 SALAD,  
1 PROTEIN, 2 SIDES, AND WATER SERVICE

**CRAB STUFFED RED SNAPPER**  
with beurre blanc

**ROSEWOOD RANCH WAGYU  
NY STRIP**  
herb crusted

**SEARED JUMBO SCALLOPS**  
with black truffle risotto, and  
pomegranate jus

**ROSEWOOD RANCH WAGYU  
TOMAHAWK**  
bone-in ribeye with buttermilk  
fried onions and roasted shallot  
butter

**CHEF TOM'S PERFECT PRIME RIB**  
with horseradish cream and  
rosemary au jus

**BEEF WELLINGTON**  
– THE CLASSIC –  
with red wine & herb au jus

**LOBSTER RAVIOLI**  
with a sherry cream sauce

**KONA CHILI CRUSTED ANGUS  
BEEF TENDERLOIN**  
with pimento demi

**MARINATED DOUBLE LAMB CHOPS**  
with four herb pesto

**MACADAMIA CRUSTED  
SEA BASS**  
with mango cream



# RUBY PACKAGE

PRICED PER PERSON FOR BUFFET OR PLATED SERVICE (1 PROTEIN),  
HOWEVER ENTREES ARE BEST SERVED PLATED



## CHOICE OF SALAD (INCLUDES PREVIOUS SALAD SELECTIONS)

**Modern Caprese Salad**  
served with heirloom tomato, fresh mozzarella cheese,  
and balsamic glaze dressing

**Spiced Orange Salad**  
served with watercress, goat cheese, sliced  
strawberries, candied pecans, and spiced apple cider  
vinaigrette

**Fresh Kale Salad**  
served with pomegranate, sliced apples, candied  
pecans, feta cheese, strawberries, and champagne  
vinaigrette

**Pine Room Salad**  
served with chopped kale & mixed greens, shallots,  
bacon, raw almonds white cheddar cheese, boiled egg  
and bacon-mustard dressing

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## CHOICE OF TWO SIDES (INCLUDES PREVIOUS OPTIONS)

seared snow peas with orange zest  
roasted winter vegetables (butternut squash,  
cauliflower, brussel sprouts & fresh herbs)

**Gratin Dauphinoise**  
(the ultimate potato dish with layers of wafer-thin  
potato slices interspersed with shreds of garlic,  
salt and fresh ground black pepper, drenched in  
cream and sprinkled with cheese)

# GOLD PACKAGE

PRICED PER PERSON BUFFET OR PLATED SERVICE (1 PROTEIN)

PRICED PER PERSON BUFFET OR PLATED SERVICE (2 PROTEIN)

\* PACKAGE CONSISTS OF 1 SALAD, 1 OR 2 PROTEINS, 2 SIDES, AND WATER SERVICE

## PAN SEARED JUMBO SHRIMP

on blue corn polenta cake with Shiner

Bock chili reduction

## BOURBON CHIPOTLE

### RIB-EYE STEAK

smoked paprika, shallots and the finest bourbon come together to present this delicious top of the line steak.

## GRILLED WILD HALIBUT

with charred corn, coconut curry sauce - garnished with grilled cherry tomato chutney

## RED WINE BRAISED

### SHORT RIBS

with bourdelais

## GRILLED REDFISH ALEXANDER

with white wine, lemon, chili sauce

## HERB-CRUSTED NEW

### YORK STRIP STEAK

with compound butter

## BERKSHIRE ROSEMARY PORK

### TENDERLOIN

roasted with peach glaze

## VEAL MARSALA

with a marsala wine sauce, onions & mushrooms

## PAN-ROASTED

### DUCK BREAST

with a green peppercorn chutney

## CRAB-STUFFED LEMON SOLE

with a Beurre Blanc

# GOLD PACKAGE

PRICED PER PERSON BUFFET OR PLATED SERVICE (1 PROTEIN)  
PRICED PER PERSON BUFFET OR PLATED SERVICE (2 PROTEIN)



## CHOICE OF SALAD

(INCLUDES PREVIOUS SALAD SELECTIONS)

### Baby Wedge Salad

served with butter lettuce, bacon, red onions, tomatoes and blue cheese dressing

### Roasted Beet Salad

with goat cheese, radishes, heirloom tomatoes, Marcona almonds and served with a champagne vinaigrette

### Apple & Candied Pecan Salad

served with bibb lettuce, roquefort cheese, green apple, candied pecans and balsamic vinaigrette dressing

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## CHOICE OF TWO SIDES

(INCLUDES PREVIOUS SIDES SELECTIONS)

grilled asparagus

roasted brussels sprouts w/ balsamic glaze

grilled fresh vegetables

roasted cauliflower

bourbon sweet potatoes

mini roasted potatoes

three cheese garlic

scalloped potatoes

parmesan risotto

# SILVER PACKAGE

PRICED PER PERSON BUFFET OR PLATED SERVICE (1 PROTEIN)  
PRICED PER PERSON BUFFET OR PLATED SERVICE (2 PROTEIN)

\* PACKAGE CONSISTS OF 1 CHOICE OF  
SALAD, 1 OR 2 PROTEINS, 2 SIDES, AND  
WATER SERVICE

## HERB ROASTED CORNISH

### GAME HEN

with apple glaze  
& wild rice stuffing

### CHICKEN MARSALA

with a marsala wine sauce,  
onions & shitake, bella  
mushrooms

## ANGUS BEEF FLAT-IRON STEAK

with Chimichurri sauce

### GRILLED WILD

### CAUGHT SALMON

with beurre blanc

## PAN-SEARED

### AIRLINE CHICKEN

Skin-on boneless breast  
w/ drumette attached

### PECAN CRUSTED

### BREAST OF CHICKEN

with a savory velouté sauce

### JUMBO SHRIMP ALA VODKA

served over linguine

## STUFFED BERKSHIRE PORK CHOP

with apple glaze

## CHICKEN ROULADES

cheese and herb stuffed chicken with  
velouté

## MEDITERRANEAN ROASTED SALMON

marinated with lemon, rosemary  
and white wine

### ROASTED PORTOBELLO

### MUSHROOM WELLINGTON (V)

with red wine and herb au jus

## GARLIC GRILLED PETITE FILET

with pimento demi

# SILVER PACKAGE

PRICED PER PERSON BUFFET OR PLATED SERVICE (1 PROTEIN)  
PRICED PER PERSON BUFFET OR PLATED SERVICE (2 PROTEIN)



## CHOICE OF SALAD (INCLUDES PREVIOUS SALAD SELECTIONS)

Arugula Salad  
served with herbed goat cheese, marcona almonds, dried cranberries, and balsamic vinaigrette dressing

Mediterranean Salad  
with cucumbers, olives, tomatoes, feta cheese and red wine vinaigrette dressing

Strawberry & Spinach Salad  
served with toasted slivered almonds, bacon bits, and champagne vinaigrette

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## CHOICE OF TWO SIDES (INCLUDES PREVIOUS SIDES SELECTIONS)

grilled asparagus  
roasted broccolini with shallot butter  
roasted brussels sprouts w/ balsamic glaze  
grilled fresh vegetables  
roasted cauliflower  
bourbon sweet potatoes  
mini roasted potatoes  
three cheese garlic scalloped potatoes  
emperor's rice (black rice)

# BRONZE PACKAGE

PRICED PER PERSON BUFFET OR PLATED SERVICE (1 PROTEIN)

PRICED PER PERSON BUFFET OR PLATED SERVICE (2 PROTEIN)

## CHICKEN PICCATA

a comforting Italian classic made with  
lemon, butter, and capers

## SAVORY BEEF POT ROAST

with red wine demi

## QUINOA-STUFFED

## ACORN SQUASH (V)

roasted brunoises seasonal vegetables  
served in acorn squash

## CHICKEN PASTA ALLA NOSTRA

with sun-dried tomatoes and  
artichoke in a basil cream sauce

## ZA'ATAR CHICKEN AND RICE

middle east spiced, baked with  
garlic almond rice

## PESTO CRUSTED ROASTED CHICKEN

## CHICKEN FLORENTINE

with spinach and a creamy white  
sauce

## BUTTERNUT SQUASH RAVIOLI (V)

with brown sage butter

## BEEF & BROCCOLI STIR FRY

classic dish with a savory sauce

## CLASSIC ITALIAN LASAGNA

with sweet Italian sausage & ground  
beef

## BEEF STROGANOFF

with onions and mushrooms

## TURKEY TETRAZZINI

in garlic cream sauce with sauteed  
mushrooms, fettucine pasta

## MURGH MAKHANI "BUTTER CHICKEN"

popular Indian dish made  
with a rich tomato gravy  
and butter floating on top.

\* PACKAGE CONSISTS OF 1 CHOICE OF  
SALAD, 1 OR 2 PROTEINS, 2 SIDES, AND  
WATER SERVICE

# BRONZE PACKAGE

PRICED PER PERSON BUFFET OR PLATED SERVICE (1 PROTEIN)  
PRICED PER PERSON BUFFET OR PLATED SERVICE (2 PROTEIN)



## CHOICE OF SALAD

Classic Caesar Salad with Grana Padano  
Croutons  
served with crisp romaine, parmesan & garlic  
croutons and caesar dressing

Fresh Garden Salad  
served with mixed greens, tomatoes,  
cucumber, carrots with choice of ranch or red  
wine vinaigrette dressing

Italian Bowtie Pasta Salad  
served with tomatoes, cucumber, red/orange  
bell peppers, grated parmesan & romano  
cheese, italian seasonings, and extra virgin  
olive oil dressing

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## CHOICE OF TWO SIDES

garlic green beans  
Hill Country glazed carrots (with parsley)  
steamed broccoli  
Italian squash medley  
mashed potatoes  
roasted rosemary potatoes  
parsley rice  
linguine



# CARVING STATIONS

PRICES ARE PER PERSON WITH A MINIMUM ORDER OF 20  
CHEF ATTENDANTS ARE REQUIRED

**PECAN SMOKED BEEF BRISKET**  
with barbeque merlot sauce

**SLOW ROASTED PRIME RIB WITH ROSEMARY  
GARLIC CRUST**  
with au jus and horseradish crème

**HERB-CRUSTED BEEF TENDERLOIN**  
with a cabernet demi

**ROSEWOOD RANCH TOMAHAWK WAGYU  
BONE-IN RIBEYE**  
with buttermilk fried onions,  
roasted shallot butter





# ACTION STATIONS

PRICES ARE PER PERSON. CHEF ATTENDANT IS REQUIRED.

## PASTA STATION

made to order with cheese tortellini or penne and vodka, alfredo, or pesto sauces  
accompaniments include crumbled Italian sausage, shrimp, and meatballs  
served with grated Parmesan cheese

## GOURMET FLATBREAD STATION

(PRICE INCLUDES 1 OF EACH FLAVOR PER PERSON)

grilled vegetables, smoked gouda and pesto  
prosciutto caramelized onion & goat cheese w/ arugula  
grilled bourbon BBQ chicken w/ cilantro, red onion, jalapeño  
Italian sausage & calabrian peppers

## GOURMET SLIDER STATION

(PRICE INCLUDES 2 SLIDERS PER PERSON)

angus beef with cheddar cheese, tomato, pickle and lettuce  
Nashville Hot fried chicken w/ coleslaw  
BBQ beef brisket w/ coleslaw & pickle  
pickle fried chicken w/ creamy dill sauce & tomato  
cowboy slider w/ pimento cheese, bacon, smoked onion



# ACTION STATIONS

PRICES ARE PER PERSON. CHEF ATTENDANT IS REQUIRED.

## RISOTTO STATION

made-to-order with a variety of sides to customize  
(grilled chicken, shrimp, asparagus, bella mushrooms,  
fresh garden peas)

## MASHED POTATO BAR

accompaniments to include applewood smoked bacon, shredded  
cheese, sauteed onion and mushrooms, chives and sour cream

## MEXICAN FIESTA

beef street tacos with flour and corn tortillas, chicken enchiladas,  
borracha beans, spanish rice, southwest salad, grated cheese,  
tortilla chips, salsa & queso

## SMOKED TEXAS BBQ

brisket, sausage & chicken with potato salad, cole slaw,  
mac 'n' cheese, and barbecue baked beans with Chef's BBQ sauce

## FAJITA STATION

chicken and beef fajitas, borracha beans, spanish rice, flour and corn  
tortillas, tortilla chips, southwest salad, salsa and queso



# ADDITIONAL INFORMATION & SERVICES

## RENTALS

WHEN IT COMES TO RENTALS, WE HAVE JUST ABOUT ANYTHING & EVERYTHING YOU WILL NEED.

CHINA | SILVERWARE | GLASSWARE | LINENS & NAPKINS | TABLES | CHAIRS  
CONTACT YOUR SALES CONSULTANT FOR FULL DETAILS & PRICING.

## TASTINGS

OUR TASTINGS COST \$50 PER PERSON, AND WE ARE HAPPY TO ACCOMMODATE UP TO 4 GUESTS.

TASTING CHARGES WILL BE CREDITED BACK TO YOUR CATERING ORDER ONCE YOU SIGN WITH US.



# ADDITIONAL INFORMATION & SERVICES

## SERVICE CHARGES

We charge a 22% service charge which is calculated on the food and beverage portion of the catering order only.

We pride ourselves on upfront, transparent pricing. There are no hidden fees and all pricing is disclosed to our clients prior to signing a contract.

## PAYMENT TERMS

25% deposit is required to reserve your date | 50% payment is due 60 days prior to your event date | Final guest count, revisions, and final payment is due 15 days prior to your event date

**WE ACCEPT CASH, CHECKS AND MAJOR CREDIT CARDS.**



# CONTACT INFORMATION

MENU SELECTIONS ARE PROVIDED AS SUGGESTIONS;  
PLEASE FEEL FREE TO CONTACT US  
FOR ANY CUSTOMIZED REQUESTS  
OR CREATIVE IDEAS FOR OUR CHEFS.

ADDITIONAL QUESTIONS? REACH OUT TO :

[INFO@HEARTTOHEARTCATERING.COM](mailto:INFO@HEARTTOHEARTCATERING.COM)

OR CALL

(972) 327-3111

*From our Heart to Yours!*

HEART TO HEART CATERING TEAM