

Dessert Options

Assortment of Miniature Desserts

BT's Signature Banana Pudding

Cherry Delight

Strawberry Shortcake Parfait

JT's Lemon Supreme Squares

JT's Mandarin Orange Trifle

Bread Pudding w/Rum Sauce

Peach Cobbler

Lemon & Key Lime Ice Box Pie

Dipped Strawberries, Pineapples, Marshmallow

Treats, and more!

Carved Watermelon Design-Seasonal

(Upon request of Client)

*Specialty Cakes & Cupcakes

(Prices vary based upon clients request)

Beverages

Sweet & Unsweet Tea

Lemonade

Sherbet Punch

**Lemon/Infused Water (complimentary)*

Signature Punch (upon request)

Preset Beverage Service such as Iced Water and Iced

Tea is available upon request ONLY!

Note: Special request items are accepted, if desired food item choice is not listed. However, there may be a slight **price variance. Substitutions can be made upon request/approval*

Contact Information

Belinda Titus, Owner

Ph: (361) 443-8957

Email: Btexpres0@aol.com

Jasmin Titus, Co- Owner

Ph: (361) 443-0290

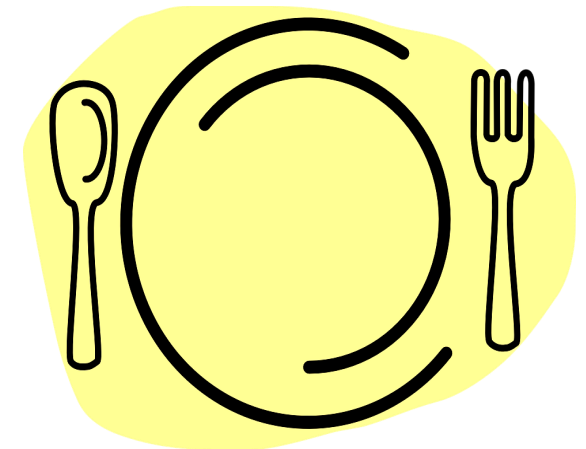
B & J
Catering
Services!

Where Every Meal Is Like Sunday Dinner!

Catering
Menu

Mission Statement!

There's a high point to every event, where tasteful creations begin. We can create these remarkable moments...**F**illing every occasion with great food and exemplary service!



Hors d'oeuvres

Starting w/2 choices @\$10/3 choices @\$15/4 choices @ \$20 per person. Any additional items will be priced at \$5.00 person.

Chicken

Chicken Tenders w/ Honey Mustard sauce

Chicken Wings (2 flavor choices)

Crispy Reg, Zesty Hot or Mild, Barbeque, Lemon Pepper, Teriyaki, Parmesan Garlic—Served w/ Ranch or Blue Cheese and Celery/Carrot Sticks

Tex-Mex

Taquitos

Choice of Chicken/Beef served with salsa

Chicken/Beef Enchiladas

Served w/sour cream & picante sauce

Cilantro Beans & Mexican Rice also included

Classics

Tortilla Roll Ups

Variety of Deli Meats and Spread

Stuffed Jalapenos w/ cream cheese

Fiesta Cheese Ball w/Crackers

Ham & Cheese Sliders

Lil Smokies w/BBQ Sauce

Brisket Sliders

Meatballs (Variety)

Barbeque, Sweet & Sour w/crushed pineapple, Swedish style w/creamy mushroom sauce

Kabobs

Choice of Chicken/Beef w/option of vegetables, pineapples, or plain w/signature glaze

Chicken Breast wrapped in bacon

Sausage link w/vegetables

Trays

Assorted Cheese & Crackers

Vegetable Tray or Cups w/Dressing

Deviled Eggs w/Pickles

Seasonal Fruit Tray or Fruit Kabobs

Skewered Meat & Veggies

Variety of Dips (2 max)

Queso Dip (cheddar or white cheese)

Pico De Gallo /Salsa, 7-Layered Dip, Spinach Dip

Brunch/Lunch

Starting at \$12.00 per person/Kids ages 6-12 start at \$6.00
Lunch options comes w/choice of one meat/entree
two sides and salad (add'l entrée options are \$4.00 per person)

Brunch Options

Chicken and Waffles or French Toast Sticks

Belgian Waffle served w/chicken strips and topped with butter and syrup

Breakfast Egg Casserole or Ham/Egg/Cheese Sliders

Served w/Hashbrowns & Turkey/Pork Bacon/Sausage

Lunch Options

Chicken Spaghetti

Chicken Alfredo * 5 Cheese Tortellini

Classic Spaghetti w/Zesty Italian Meat Sauce

All served with Garlic Bread

Dinner Options

Starting at \$20.00/\$25.00 per person

Kids ages 6-12 start at \$10.00/\$12.50

All dinner options come w/a choice of one or two entrees, two sides, a fresh garden or specialty salad + one hors d'oeuvres option (add'l entrée options are \$5.00 per person)

* Can also be chosen as a lunch option

Entrees

Savory Beef Chuck Roast

*Meatloaf w/Zesty Tomato Sauce or Brown Gravy**

Chicken Breast w/Creamy Mushroom Sauce

Smothered Pork Chops

Teriyaki Chicken Breast

*Salisbury Steak**

Sides

Garlic Mashed/Au Gratin/Rosemary New Potatoes

Mixed Vegetable Medley (Steamed or Stir-fried)

Orzo Pasta

Mixed Greens/Cabbage

Honey Glaze Baby Carrots

Corn on the cob/Mixed Veggies

Steamed Broccoli/Brussel Sprouts

Green Beans - Country Style/Amandine

Red Beans & Rice

White/Wild/Pilaf Rice

Baked Macaroni & Cheese

Drinks and Dessert are included in all menu options!

A la Carte Options

(For Hors d'oeuvres Menu Only)

***Trio Bar ~Taco/Nacho/Fajita Bar - Upcharge of \$6**

Choice of Chicken/Beef. Toppings include sour cream, shredded cheese, lettuce, diced tomatoes, pico de gallo, salsa, and jalapenos

(Includes hard ~ soft shells~nachos & Spanish rice)

***Potato Bar - Upcharge of \$8 per person**

Creamy Garlic Mashed Potatoes

*Served with Chopped Chicken or Pulled Pork
Toppings include butter, sour cream, shredded cheese, green onions, & bacon bits*

***Shrimp and Grits - Upcharge of \$10 per person**

Creamy cheese grits served with a sautéed shrimp sauce on top and garlic bread

Salad Options

***Fresh Garden Salad ~ \$3.95 pp/\$15.00**

Iceberg lettuce, tomatoes, cucumbers, carrots, red onion, green peppers, shredded cheese, croutons, bacon bits and choice of dressings

***Caesar Salad ~ \$3.95 pp/\$15.00**

Romaine lettuce, parmesan cheese, croutons, and Caesar Dressing

***Mediterranean Salad ~ \$3.95 pp/\$15.00**

Romaine lettuce, green/black olives, capers, roasted red peppers, cucumbers, red onion, pepperoncini, and feta cheese with a herbed red wine vinaigrette

***Strawberry Salad ~ \$4.95 pp/\$20.00**

Field Greens, strawberries, mandarin oranges, cucumbers, onions, walnuts, and feta cheese tossed with a mango vinaigrette

***Spinach Blue Cheese Balsamic Salad**

~ \$4.95 pp/\$20.00

Baby spinach, candied pecans, blue cheese, dried cranberries, blueberries, and cherry tomatoes tossed with a Balsamic Vinaigrette

***Chicken ~ Tuna ~ Pasta Salad**

\$15 each/All 3 for \$40

Bread

***Variety of Dinner Rolls**

***French Bread/Garlic Bread**

***Old Fashion Cornbread/Southwest Style**