



# CORPORATE CATERING REIMAGINED



## CITADEL CATERING

SERVING HOUSTON & SURROUNDING AREAS  
[www.CitadelCatering.com](http://www.CitadelCatering.com)

**COOKED FRESH | LIVE SERVICE | ON-TIME DELIVERY**

CORPORATE CATERING MANAGER - **ANDY TRUONG**  
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## BREAKFAST BUNDLES

**ASSORTED PREMIUM PASTRIES** \$65  
Serves 8 to 10

**CROISSANT BREAKFAST SANDWICHES (10)** \$65

Scrambled eggs and cheddar  
Choice of bacon, sausage, or vegetarian options

**BREAKFAST TACOS (10)** \$65

Scrambled eggs and cheddar  
Choice of bacon, sausage, or vegetarian options

**FRESH FRUIT TRAY** \$45  
Serves 8 to 10

**YOGURT PARFAITS (10)** \$50  
Yogurt, granola, and fresh berries

**FRESH DONUTS (24)** \$50

## INDIVIDUAL BREAKFAST BOXES

**CROISSANT BREAKFAST SANDWICH BOX** \$10.99

Scrambled eggs, cheddar, & fruit cup  
Choice of bacon, sausage, or vegetarian

**BREAKFAST TACO BOX** \$12.99

Includes 2 tacos, fruit cup, and salsa  
Choice of bacon, sausage, or vegetarian



## BBQ TACO BOX

Includes 2 tacos, fruit cup, and BBQ sauce

**BRISKET, EGG, & CHEESE** \$13.99

**SMOKED SAUSAGE, EGG, & CHEESE** \$12.99

## INDIVIDUAL LUNCH BOXES

**Citadel's signature lunch boxes are perfect for office meetings or for on-the-go occasions**

Includes your choice of sandwich, a bag of chips, and your choice of a cookie or fruit cup

## SIGNATURE LUNCH BOXES \$11.99

- Turkey & Swiss
- Ham & Cheddar
- Chicken Wrap
- Veggie Wrap
- Chicken Pesto

\*Add Soda (\$2), Bottled Water (\$2), or Side Salad (\$3.95)

## PREMIUM BBQ SANDWICH BOX

Brought to you by Citadel BBQ  
Citadelbbq.com

\$15.99

- Pulled Pork 🍷
- Smoked Turkey
- Smoked Sausage
- Smoked Chicken
- Prime Brisket + \$2 🍷  
(Chopped / Sliced)

\*Add Soda (\$2), Bottled Water (\$2), or Side Salad (\$3.95)





## CITADEL SALAD BOXES

Add chicken for \$5 | Add fruit cup or cookie for \$2  
Add shrimp for \$6 | Add soda or bottled water for \$2

### CAESAR SALAD \$11.99

Romaine lettuce, parmesan cheese, and croutons with Caesar dressing

### GREEK SALAD \$11.99

Mixed greens, feta cheese, tomato, cucumber, bell peppers, onions and olives served with Greek dressing

### KALE + SPINACH SALAD \$12.99

Shaved red cabbage, Bosc pears, heirloom tomatoes, cucumber, grapes, grated parmesan, red wine and honey vinaigrette

### HARVEST SALAD \$11.99

Mixed greens, apples, bleu cheese and candied pecans with house maple vinaigrette

### ASIAN WONTON SALAD \$11.99

Salad greens, onions, cucumber, tomatoes, pepper melange, wontons, sesame seeds, & sweet sesame dressing

### COBB SALAD \$15.99

Iceberg lettuce, roasted turkey, peppered bacon, avocado, shredded cheddar and a soft boiled egg

### SOUTHWEST CHICKEN SALAD \$16.99

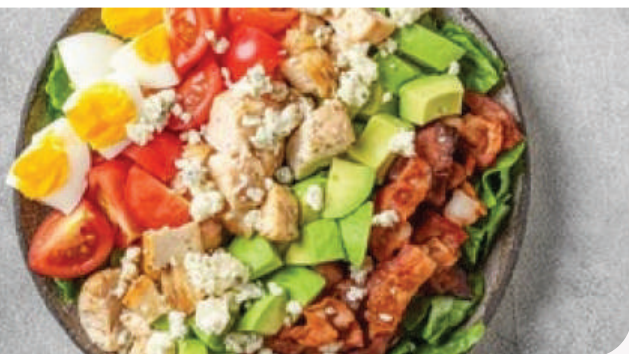
Grilled fajita chicken, roasted corn, black beans, shredded cheese, crispy tortilla strips

### BUDDHA BOWL \$15.99

Cous Cous Salad with roasted squash, baby heirloom tomatoes, fresh baby spinach, feta cheese

### SUPER GRAIN BOWL \$16.99

Quinoa, English cucumbers, baby tomatoes, shaved red onion, chiffonade Kale, crumbled Boursin cheese



## VIP LUNCH BOXES (HOT)

(Minimum order of 5 per option required)

### VIP ALL AMERICAN BOXES

#### SWEET & SPICY SALMON \$18.99

Honey chipotle garlic glazed salmon with roasted garlic, charred lemon. Served with two sides

#### HERB GRILLED CHICKEN BREAST \$15.99

Chicken breast seasoned and grilled, served with your choice of two sides



### VIP SOUTHERN BOXES

#### BLACKENED CHICKEN \$15.99

Seasoned and blackened chicken breast, served with your choice of two sides

#### SMOKED CHICKEN AND DUMPLINGS \$15.99

Oak smoked chicken, dumplings, english peas, carrots, herbs, potato gnocchi

#### SHRIMP ETOUFFEE \$17.99

Served with rice and freshly baked garlic bread

**\$100 minimum order before tax**



## VIP LUNCH BOXES (HOT)

### VIP MEDITERRANEAN BOXES

#### CHICKEN KABOBS \$15.99

Two chicken skewers with mixed vegetables served with two sides

#### VEGETARIAN KABOBS \$14.99

Squash, zucchini, crimini mushrooms, onions, peppers, served with two sides

#### STEAK KABOBS \$17.99

Two steak skewers with mixed vegetables served with two sides

#### CHICKEN GYRO \$15.99

Baby tomatoes, cucumbers, shredded romaine, tzatziki sauce, served with two sides

### VIP TEX-MEX BOXES

#### STREET TACOS \$15.99

Three petite corn tortillas, beef, chopped onion, jalapeno, cilantro, lime, served with rice and charro beans

#### CHICKEN/BEEF FAJITAS \$15.99

Grilled onions and bell peppers, served with charro beans, rice and tortillas

**Add +\$2 for beef fajitas**

#### CHICKEN/BEEF QUESADILLAS \$15.99

Prepared with Monterey jack cheese, guacamole and sour cream, served with charro beans and rice

**Add +\$2 for beef quesadillas **

#### CHICKEN TINGA ENCHILADAS \$15.99

Served with spanish rice and charro beans

### VIP ASIAN BOXES

#### TERIYAKI CHICKEN \$15.99

Grilled chicken with steamed broccoli and carrots topped with homemade teriyaki sauce, served with an eggroll and steamed rice

#### VEGGIE FRIED RICE \$10.99

Served with an eggroll

**Add chicken for \$5 | Add shrimp for \$6**

#### SOY AND GINGER SALMON \$18.99

Served with toasted sesame seeds  
Served with eggroll and steamed rice

### VIP ITALIAN BOXES

#### GARLIC AND LEMON LINGUINE \$10.99

Roasted garlic and lemon linguine with broccolini, roasted red peppers and fresh basil

**Add chicken for \$5 | Add shrimp for \$6**

#### CHICKEN STROGANOFF \$15.99

With parppadelle and wild mushrooms

#### PESTO PENNE PRIMAVERA \$10.99


Penne with pesto sauce, topped with zucchini, sun-dried tomatoes, roasted red pepper, olives, parmesan cheese and served with freshly baked garlic bread

**Add chicken for \$5 | Add shrimp for \$6**



## SIDES

Add additional sides to any entree for \$3.95

- HOUSE SALAD
- GREEK SALAD
- CHARRO BEANS
- MAC & CHEESE 
- POTATO SALAD 
- FRUIT CUP
- TEXAS JAMBALAYA (Add +\$1)
- RED BEANS & SAUSAGE (Add +\$1)
- CORN MAQUE CHOUX
- GREEN BEANS
- RICE PILAF

## PREMIUM DESSERT

Priced per person

CAJUN BREAD PUDDING	\$5
TEXAS PECAN PIE	\$6
SOUTHERN BANANA PUDDING	\$5
SPECIALTY CARROT CAKE	\$5
PREMIUM CHOCOLATE CAKE	\$6
NEW YORK STYLE CHEESECAKE	\$6
CLASSIC TIRAMISU	\$6
APPLE PIE PARFAIT	\$6
OREO CHEESECAKE SHOOTER	\$6

## DESSERT TRAYS

Serves 8-10

ASSORTED PREMIUM COOKIES	\$25
COOKIES AND BROWNIES	\$40

## BEVERAGES

Serves 10

<b>COFFEE</b>	<b>\$18.99</b>
Served with Plain Creamer (Assorted Milk, Flavored Creamer - Priced upon Request)	
<b>FRESH ORANGE JUICE</b>	<b>\$16.99</b>
<b>ICED TEA</b>	<b>\$16.99</b>
<b>FRESH LEMONADE</b>	<b>\$16.99</b>
<b>SODAS</b>	<b>\$1.99</b>
Coke, Diet Coke, Sprite, Dr. Pepper	
<b>BOTTLED WATER</b>	<b>\$1.99</b>







# CITADEL PREMIUM BUFFET

*Your choice of a salad, 2 entrees, & 2 sides  
Served with fresh bread rolls*

**\$34.99 per person**

**Minimum Count - 35 people**

## SALADS

**Choose one**

### GARDEN SALAD

Mixed Greens, English Cucumbers, Roasted Carrots, Heirloom Baby Tomatoes, Walnuts, Cabernet Vinaigrette

### CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Herbed Croutons, Freshly Grated Parmesan Cheese, Classic Caesar Dressing

### GREEK SALAD

Mixed Greens, Feta, Tomato, Cucumber, Bell Peppers, Onions, Olives, Greek Dressing

## SIDES

**Choose two**

- Rice Pilaf
- Honey Glazed Carrots
- Assorted Mixed Vegetables
- Grilled Broccolini with Lemon
- Honey Glazed Roasted Root Vegetables
- Roasted Garlic Mashed Potatoes
- Southern Style Haricot Verts
- Over Roasted Brussels Sprouts with Sweet Chili
- Herb Crusted Fingerling Potatoes with Parmesan and Truffle Oil

**Each Additional Side: \$5 per person**



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## ENTREES

**Choose two**

### CHICKEN

**Chicken Marsala** with Mushroom Wine Sauce

**Chicken Parmesan** with Mozzarella and Marinara Sauce

**Chicken Piccata** Sauteed in Lemon Butter and Capers

**Sun Dried Tomato Chicken** with Romesco Sauce

### BEEF + PORK

**Sliced Bistro Medallions** with Wild Berry Reduction  
(+\$5 per person)

**Sliced Pork Loin** with Bourbon and Brown Sugar Glaze

Chef's **Specialty Short Ribs** (+\$5 per person)

### FISH

**Blackened Redfish**

**Grilled Salmon** with Champagne Dill Cream

**Southwest Marinated Salmon** with Pablano Honey Drizzle

### VEGETARIAN

**Eggplant Parmesan** with Spicy Marinara

**Pasta Primavera** with Vegetable Sun Dried Tomatoes and Garlic Olive Oil

**Each Additional Entree: \$10 per person**

## SET-UP

### BUFFET SERVING EQUIPMENT

**\$75 per order**

Aluminum Pans, Serving Utensils, Serving Trays, Plates & Flatware

### DISPOSABLE CHAFERS

**\$25 per CHAFER**

Includes 1 hr sternos

**Citadelcatering.com | 832.640.5236**

# CITADEL BBQ CATERING MENU

## BBQ INDIVIDUAL BOXES

+ Substitute Prime Brisket +\$2.95

### BBQ MEAT PLATE

Served with your choice of meat & 2 sides

- 1 Meat - \$16.95
- 2 Meat - \$18.95
- 3 Meat - \$20.95

### TRIO SIDES PLATE \$12.95

Your choice of any 3 sides

### PREMIUM BBQ SANDWICH \$16.95

Served with your choice of 1 meat & 2 sides

### SELECT BBQ SANDWICH BOX \$13.95

Choice of 1 meat, chips, & cookie

#### ADD ONS:

Premium Dessert + \$5 | Cookie + \$1.99 | Drink + \$1.99

## BBQ CATERING BUNDLES

Each bundle includes your choice of meats, 2 sides, bread, pickles, onions, and Texas Style BBQ sauce

+ Substitute Brisket +\$8 / lb

### ALL FIRED UP \* \$180

10 People | 5 lbs of meat

### CITADEL BADASS BRISKET \$205

10 People | 5 lbs of prime brisket

### BIG SMOKE \* \$350

20 People | 10 lbs of meat

\* Choose up to 2 meats

### OH MY GRILL \*\* \$525

30 People | 15 lbs of meat

### SERIOUSLY SMOKIN \*\* \$695

40 People | 20 lbs of meat

### THE GRILLFATHER \*\* \$850

50 People | 25 lbs of meat



\$100 minimum order before tax  
**CITADELCATERING.COM**

## SMOKED MEATS

PRIME BRISKET	\$30 / lb
CHOPPED BEEF	\$20 / lb
PORK RIBS	\$24 / lb
SMOKED CHICKEN BREAST	\$18 / lb
TURKEY BREAST	\$20 / lb
PULLED PORK	\$20 / lb
HOUSE SAUSAGE	\$20 / lb

## LOADED BAKED POTATO

Your choice of house sausage, pulled pork, smoked chicken, or turkey, with shredded cheddar, butter, bacon bits, sour cream, and fresh chives \$15.99

+Substitute Prime Brisket (Chopped / Sliced) for \$2.95

## SOUTHERN SIDES

Quart \$12 | Half Gallon \$22 | One Gallon \$40

- MAC & CHEESE
- CORN MAQUE CHOUX
- COLESLAW
- POTATO SALAD
- TEXAS JAMBALAYA #
- MODELO SCENTED CHARRO BEANS #
- GREEN BEANS#
- RED BEANS WITH SAUSAGE#
- CHEF SALAD PLATTER ##
- FRESH CUT FRUIT PLATTER ##

Contains Pork #

Portioned per person ##

## BBQ BREAKFAST TACO BOX

Includes 2 Tacos and Fruit Cup

PRIME BRISKET, EGG, & CHEESE \$13.99

SMOKED SAUSAGE, EGG & CHEESE \$12.99

# MEET OUR EXECUTIVE CHEF

## ROSS COLEMAN



Chef Coleman is a James Beard Semi-Finalist with over 18 years of culinary experience, ranging from the Executive Banquet Sous Chef at Hotel Zaza to being the Executive Chef and Co-owner of one of Houston's highly-acclaimed restaurant, Kitchen 713. Chef Coleman creates unique menus and is carefully involved with every dish served to Citadel guests. Chef Coleman has cultivated skills in a variety of cuisines and in both banquet and restaurant setting.

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## PART OF THE CITADEL HOSPITALITY GROUP

