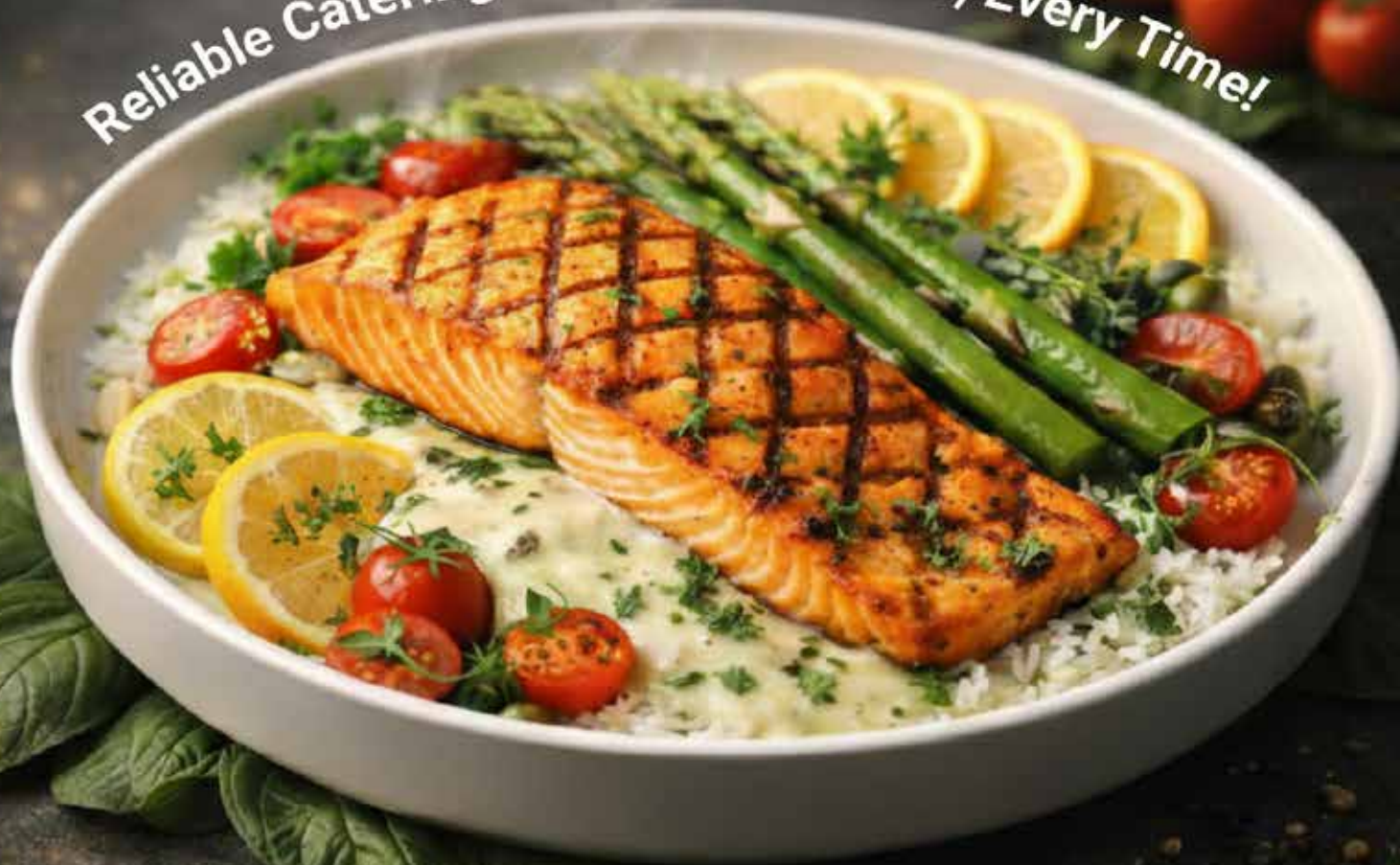




**CITADEL
CATERING**

Houston's Most Trusted Caterers

Reliable Catering Services On Time, Every Time!



Hot Lunch Options / Salads & Sandwiches / Delicious Desserts

BREAKFAST ★ LUNCH ★ DINNER

www.citadelcatering.com

Serving Houston & Surrounding Areas

832.640.5236

sales@citadelcatering.com

BREAKFAST BUNDLES

ASSORTED PREMIUM PASTRIES \$64
(16 pieces)

CROISSANT BREAKFAST SANDWICHES (10) \$65

Scrambled eggs and cheddar
Choice of bacon, sausage, or Potato

BREAKFAST TACOS (10) \$65

Scrambled eggs and cheddar
Choice of bacon, sausage, or Potato

FRESH FRUIT TRAY \$45
Serves 8 to 10

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

FRESH DONUTS (24) \$48

INDIVIDUAL BREAKFAST BOXES

CROISSANT BREAKFAST SANDWICH BOX \$11.99

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

BREAKFAST TACO BOX \$13.99

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 \$14.99

SMOKED SAUSAGE, EGG, & CHEESE \$13.99

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 a cookie

SIGNATURE LUNCH BOXES \$13.99

Sandwiches

- Turkey & Swiss
- Ham & Cheddar

Wraps

- Veggie
- Chicken Pesto
- Grilled Chicken

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

PREMIUM BBQ SANDWICH BOX

Brought to you by Citadel BBQ
Citadelbbq.com

\$15.99

Sandwiches

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

*Add Soda (\$2), Bottled Water (\$2), Side Salad (\$3.95), or Side Fruit Cup (\$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 \$12.99

Romaine lettuce, parmesan cheese, and croutons with Caesar dressing

FARMERS SALAD **New** \$12.99

Fresh spring mix, assorted berries, Candied Pecans, baby heirloom tomatoes, English cucumbers and Feta cheese

GREEK SALAD \$12.99

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

PANZANELLA SALAD \$12.99

Roma tomatoes, Sweet Peppers, Shaved red onion, Kalamata olives, herbed croutons and Italian vinaigrette

HARVEST SALAD \$12.99

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

THAI SALAD \$15.99

Shredded Napa cabbage, red cabbage, assorted veggies, cilantro, daikon with a peanut vinaigrette and sweet chili

COBB SALAD \$16.99

Lettuce, roasted turkey, bacon, avocado, cheddar, and soft-boiled egg

SOUTHWEST CHICKEN SALAD \$17.99

Grilled fajita chicken, roasted corn, blackbeans, shredded cheese, crispy tortilla strips

BUDDHA BOWL \$17.99

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

CITADEL PASTA SALAD \$15.99

Sundried Tomatoes, assorted olives, Fresh herbs, roasted garlic, Feta cheese and house dressing

\$175 minimum order before tax

HOT LUNCH BOXES

★ Minimum order of 5 per option

ALL AMERICAN CUISINE ★

SWEET & SPICY SALMON \$18.99

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

HERB GRILLED CHICKEN BREAST \$17.99

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



★ Minimum order of 5 per option

SOUTHERN CUISINE ★

BLACKENED CHICKEN \$17.99

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

SMOKED CHICKEN AND DUMPLINGS \$17.99

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

SHRIMP AND GRITS **New** \$18.99

White cheddar grits, white wine cajun cream



HOT LUNCH BOXES

MEDITERRANEAN CUISINE

CHICKEN KABOBS \$17.99

Two chicken skewers with mixed vegetables served with two sides

VEGETARIAN KABOBS \$15.99

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

STEAK KABOBS \$18.99

Two steak skewers with mixed vegetables served with two sides

CHICKEN GYRO \$17.99

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

TEX-MEX CUISINE

STREET TACOS \$17.99

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

CHICKEN/BEEF FAJITAS \$17.99

Grilled onions and bell peppers, served with charro beans, rice and tortillas
Add +\$2 for beef fajitas

CHICKEN/BEEF QUESADILLAS \$17.99

Prepared with Monterey jack cheese, guacamole and sour cream, served with charro beans and rice
Add +\$2 for beef quesadillas 

CHICKEN TINGA ENCHILADAS \$17.99

Served with spanish rice and charro beans

ASIAN CUISINE



★ Minimum order of 5 per option

TERIYAKI CHICKEN \$17.99

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

MONGOLIAN BEEF RICE BOWL \$18.99

Pickled carrots and cucumber, Scallions and roasted sesame seeds **New**

Add shrimp for \$6

SOY AND GINGER SALMON \$18.99

Served with toasted sesame seeds
Served with eggroll and steamed rice

ITALIAN CUISINE

GARLIC AND LEMON LINGUINE \$12.99

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

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

SHRIMP SCAMPI **New** \$18.99

Fresh garlic, Chardonnay wine, crushed red pepper and Bucatini pasta

PESTO PENNE PRIMAVERA \$12.99

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

BLACKENED CHICKEN ALFREDO \$17.99

Broccoli, spinach and cherry tomatoes



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
- CILANTRO LIME SCENTED RICE

PREMIUM DESSERTS

Priced per person

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

★ Minimum order of 6 per item.

DESSERT TRAYS

Serves 8-10

ASSORTED PREMIUM COOKIES (12)	\$24
COOKIES AND BROWNIES (10 each)	\$40
FRESH FRUIT PLATTER (10)	\$50

★ \$175 minimum order before tax

BEVERAGES

Serves 10

COFFEE **\$19.99**

Served with Plain Creamer
(Assorted Milk, Flavored Creamer
- Priced upon Request)

FRESH ORANGE JUICE (1 gallon) **\$16.99**

ICED TEA (1 gallon) **\$16.99**

FRESH LEMONADE (1 gallon) **\$16.99**

CANNED SODAS **\$1.99**

Coke, Diet Coke, Sprite, Dr. Pepper

BOTTLED WATER **\$2**

BOTTLED **\$3**

Sodas/Tea/Juices





CITADEL PREMIUM BUFFET

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

\$39.99 per person

Minimum Count - 35 people

SALADS

Choose one

FARMERS SALAD New

Fresh spring mix, assorted berries, Candied Pecans, baby heirloom tomatoes, English cucumbers and Feta cheese

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

Serving Utensils, Serving Trays, Plates & Flatware

DISPOSABLE CHAFERS

\$25 per CHAFER

Includes 1 hr sternos, Aluminium Pans, Serving Utensils.

Citadelcatering.com | 832.640.5236

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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

PREMIUM BBQ BOX \$15.95

Choice of 1 meat, chips, & cookie

ADD ONS:

Premium Dessert + \$6 | Cookie + \$2 | Drink + \$2

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 * \$225

10 People | 5 lbs of meat

CITADEL BADASS BRISKET \$265

10 People | 5 lbs of prime brisket

BIG SMOKE * \$425

20 People | 10 lbs of meat

* Choose up to 2 meats

OH MY GRILL ** \$650

30 People | 15 lbs of meat

SERIOUSLY SMOKIN ** \$875

40 People | 20 lbs of meat

THE GRILLFATHER ** \$1050

50 People | 25 lbs of meat



\$175 minimum order before tax
CITADELCATERING.COM

SMOKED MEATS

PRIME BRISKET	\$30 / lb
CHOPPED BEEF	\$25 / 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 \$16.95

+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#

Contains Pork #

BBQ BREAKFAST TACO BOX

Includes 2 Tacos and Fruit Cup

PRIME BRISKET, EGG, & CHEESE \$14.99

SMOKED SAUSAGE, EGG & CHEESE \$13.99

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.

PART OF THE CITADEL HOSPITALITY GROUP



 **CITADEL**
HOUSTON
A Special Event Venue



 **Dukessa**
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