# wtor CITADEL CATERING Houston's Most Trusted Caterers 

## CATER DELICIOUS FOOD NOW!


www.citadelcatering.com COOKED FRESH | LIVE SERVICE | ON-TIME DELIVERY

## BREAKFAST BUNDLES

ASSORTED PREMIUM PASTRIES ..... \$64
(16 pieces)
CROISSANT BREAKFAST ..... \$65
SANDWICHES (10)
Scrambled eggs and cheddarChoice of bacon, sausage, or Potato
BREAKFAST TACOS (10) ..... \$65
Scrambled eggs and cheddarChoice of bacon, sausage, or Potato
FRESH FRUIT TRAY ..... \$45
Serves 8 to 10
YOGURT PARFAITS (10) ..... \$50
Yogurt, granola, and fresh Strawberries
\$48
FRESH DONUTS (24)
INDIVIDUAL BREAKFAST BOXES
CROISSANT BREAKFAST SANDWICH BOX\$11.99
Scrambled eggs, cheddar, \& fruit cupChoice of bacon, sausage, or vegetarian
BREAKFAST TACO BOX ..... \$13.99Includes 2 tacos, fruit cup, and salsa
Choice of bacon, sausage, or vegetarian

BBa TACO BOX
Includes 2 tacos, fruit cup, and BBQ sauce
BRISKET, EGG, \& CHEESE ..... \$14.99
SMOKED SAUSAGE, EGG, ..... \$13.99\& CHEESE

## 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 \$11.99 |  |
| :--- | :--- |
| Sandwiches | Wraps |
| - Turkey \& Swiss | • Veggie |
| - Ham \& Cheddar | - Chicken Pesto |
|  | - Grilled Chicken |

PREMIUM BBQ SANDWICH BOX
Brought to you by Citadel BBQ $\$ 15.99$

## Sandwiches

- Pulled Pork •Smoked Chicken
- Smoked Turkey • Prime Brisket + \$2 tiv
- 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 shrimp for \$6
Add fruit cup or cookie for \$2

CAESAR SALAD Add soda or bottled water for \$2

Romaine lettuce, parmesan cheese, and croutons with Caesar dressing
CHICKPEA SALAD New \$11.99
English cucumber, heirloom tomatoes, charred broccoli, crumbled feta, green goddess dressing
GREEK SALAD
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
Mixed greens, apples, bleu cheese and candied pecans, maple vinaigrette
ASIAN WONTON SALAD
\$11.99
Salad greens, onions, cucumber, tomatoes,pepper melange, wontons, sesame seeds, \& sweet sesame dressing COBB SALAD 离 $\$ 16.99$
Lettuce, roasted turkey, bacon, avocado,cheddar, and soft-boiled egg

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

## BUDDHA BOWL

\$16.99Cous Cous, roasted squash, heirloom tomatoes, fresh baby spinach, feta cheese

## SUPER GRAIN BOWL

\$17.99
Quinoa, English cucumbers, baby tomatoes, shaved red onion, chiffonade Kale, crumbled Boursin cheese

## \$175 minimum order before tax

## VIP LUNCH BOXES (HOT)

## Minimum order of 5 per option

## 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

$\$ 15.99$
BREAST
Chicken breast seasoned and grilled, served with your choice of two sides


## Minimum order of 5 per option

## VIP SOUTHERN BOXES *

## BLACKENED CHICKEN

\$15.99
Seasoned and blackened chicken breast, served with your choice of two sides

```
SMOKED CHICKEN AND DUMPLINGS
Oak smoked chicken, dumplings, english peas, carrots, herbs, potato gnocchi
```


## SHRIMP AND GRITS New

$\$ 17.99$
White cheddar grits, white wine cajun cream


## VIP LUNGH BOXES [HOT]

## VIP MEDITERRANEAN BOXES

## CHICKEN KABOBS

\$15.99
Two chicken skewers with mixed vegetables served with two sides

## VEGETARIAN KABOBS

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

## STEAK KABOBS

Two steak skewers with mixed vegetables served with two sides
CHICKEN GYRO
Baby tomatoes, cucumbers, shredded
romaine, tzatziki sauce, served with two sides

## VIP TEX-MEX BOXES

## STREET TACOS

Three petite corn tortillas, beef, chopped onion, jalapeno, cilantro, lime, served with rice and charro beans
CHICKEN/BEEF FAJITAS
Grilled onions and bell peppers, served with charro beans, rice and tortillas Add $\mathbf{+} \mathbf{\$ 2}$ for beef fajitas

## CHICKEN/BEEF QUESADILLAS <br> \$17.99

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

CHICKEN TINGA ENCHILADAS \$15.99
Served with spanish rice and charro beans
\$17.99
\$15.99
\$15.99
\$17.99


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

CHEF SPECIAL MEAT LASAGNA New \$15.99
With pappardelle 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
- GREEN BEANS
- GREEK SALAD
- RICE PILAF
- CHARRO BEANS
- MAC \& CHEESE
- POTATO SALAD
- FRUIT CUP
- TEXAS JAMBALAYA (Add +\$1)
- RED BEANS \& SAUSAGE (Add + \$1)
- CORN MAQUE CHOUX


## PREMIUM DESSERT

Priced per person
CAJUN BREAD PUDDING $\boldsymbol{k}$ \$6
TEXAS PECAN PIE \$6
SOUTHERN BANANA PUDDING \$6
SPECIALTY CARROT CAKE \$5
PREMIUM CHOCOLATE CAKE \$6
NEW YORK STYLE CHEESECAKE * \$6
CLASSIC TIRAMISU t \$6
APPLE PIE PARFAIT $\boldsymbol{t} \boldsymbol{t}$ \$6
OREO CHEESECAKE SHOOTER t \$6
Minimum order of 6 per item.

## DESSERT TRAYS

## Serves 8-10

ASSORTED PREMIUM COOKIES (12) \$24
COOKIES AND BROWNIES \$40 (10 each)

## $\$ 175$ 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 ..... \$1.99Coke, 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
$\$ 34.99$ per person
Minimum Count - 35 people

## SALADS

Choose one

## CHICKPEA SALAD New

English Cucumber, Heirloom Tomatoes, Charred Broccoli, Crumbled Feta, Green Goddess Dressing

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



CITADELCATERING.COM

## 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 pserson)

## 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

Aluminuim Pans, Serving Utensils, Serving Trays,
Plates \& Flatware
DISPOSABLE CHAFERS
\$25 per CHAFER
Includes 1 hr sternos, Aluminium Pans, Serving Utensils.

## 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 • 3 Meat - \$20.95
- 2 Meat - \$18.95


## 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 + \$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 * $\$ 180$
10 People | 5 lbs of meat
CITADEL BADASS BRISKET
10 People | 5 lbs of prime brisket
BIG SMOKE *
\$350
20 People | 10 lbs of meat
* Choose up to 2 meats

OH MY GRILL **
30 People | 15 lbs of meat
SERIOUSLY SMOKIN **
\$695
40 People | 20 lbs of meat
THE GRILLFATHER **
\$850
50 People | 25 lbs of meat
\$175 minimum order before tax CITADELCATERING.COM

## SMOKED MEATS

| PRIME BRISKET | $\$ 30 / \mathrm{lb}$ |
| :--- | ---: |
| CHOPPED BEEF | $\$ 20 / \mathrm{lb}$ |
| PORK RIBS | $\$ 24 / \mathrm{lb}$ |
| SMOKED CHICKEN BREAST | $\$ 18 / \mathrm{lb}$ |
| TURKEY BREAST | $\$ 20 / \mathrm{lb}$ |
| PULLED PORK | $\$ 20 / \mathrm{lb}$ |
| HOUSE SAUSAGE | $\$ 20 / \mathrm{lb}$ |

## LOADED BAKED POTATO

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

$$
\begin{array}{ll}
\text { Includes } 2 \text { Tacos and Fruit Cup } & \\
\text { PRIME BRISKET, EGG, \& CHEESE } & \$ 14.99 \\
\text { SMOKED SAUSAGE, EGG \& } & \$ 13.99 \\
\text { CHEESE } &
\end{array}
$$

# 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 



A SpecialEvent Venue


Dukessa
A SpecialEvent Venue

## COMING SOON




