

CATER DELICIOUS FOOD NOW!



www.citadelcatering.com

COOKED FRESH | LIVE SERVICE | ON-TIME DELIVERY

832.640.5236

Sales@citadelcatering.com

BREAKFAST BUNDLES

ASSORTED PREMIUM PASTRIES (16 pieces)	\$64
CROISSANT BREAKFAST SANDWICHES (10) Scrambled eggs and cheddar Choice of bacon, sausage, or Potato	\$65
BREAKFAST TACOS (10) Scrambled eggs and cheddar Choice of bacon, sausage, or Potato	\$65
FRESH FRUIT TRAY Serves 8 to 10	\$45
YOGURT PARFAITS (10) Yogurt, granola, and fresh Strawberries	\$50
FRESH DONUTS (24)	\$48

INDIVIDUAL BREAKFAST BOXES

CROISSANT BREAKFAST \$11.99 **SANDWICH BOX**

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, \$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

- 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 Citadelbbg.com

\$15.99

Sandwiches

- Pulled Pork *
- Smoked Chicken
- Smoked Turkey
 Prime Brisket + \$2 \underset
- 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 Add soda or bottled water for \$2

CAESAR SALAD

\$11.99

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

\$12.99

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

\$12.99

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

\$16.99

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

SOUTHWEST CHICKEN SALAD

\$16.99

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

BUDDHA BOWL

\$16.99

Cous 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 BREAST

\$15.99

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

\$15.99

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

SHRIMP AND GRITS New

\$17.99

White cheddar grits, white wine cajun cream



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

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 \$15.99

Served with spanish rice and charro beans

VIP ASIAN BOXES ★

★ Minimum order of 5 per option

TERIYAKI CHICKEN 👚 \$15.99

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

KIMCHI FRIED RICE **V** New \$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

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

\$6 CAJUN BREAD PUDDING *

TEXAS PECAN PIE \$6

\$6 SOUTHERN BANANA PUDDING

\$5 SPECIALTY CARROT CAKE

PREMIUM CHOCOLATE CAKE \$6

NEW YORK STYLE CHEESECAKE ★ \$6

CLASSIC TIRAMISU * \$6

APPLE PIE PARFAIT \$6

\$6 OREO CHEESECAKE SHOOTER ★

★ Minimum order of 6 per item.

DESSERT TRAYS

Serves 8-10

ASSORTED PREMIUM COOKIES (12) \$24

\$40 **COOKIES AND BROWNIES** (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

\$16.99 FRESH LEMONADE (1 gallon)

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

\$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



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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 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

\$12.95

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

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 FIRE	D 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

\$175 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

+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 &

\$13.99

CHEESE

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



















