

# Sambuca®

## PARTIES & EVENTS

### BANQUET MENUS

#### PLANO

7200 Bishop Road | Plano, TX 75024 | 469.467.9624

[sambucacatering.com](http://sambucacatering.com)

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# BUFFETS

## PACKAGE 1 | \$52 PER GUEST

CHOOSE ONE SALAD, TWO ENTRÉES, TWO SIDES - VEGETARIAN PASTA & DESSERT INCLUDED

**SALADS:** House • Gorgonzola • Spinach • Cherry Tomato Mozzarella

**ENTRÉES:** Herb-Crusted Pork Tenderloin with Charred Tomato Sauce • Broiled Salmon with Citrus Sauce • Margarita Shrimp • Honey-Garlic Roasted Chicken with Fresh Herbs

**VEGETARIAN PASTA:** Penne Florentine with Spinach, Artichokes & Parmesan

**SIDES:** Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley  
Green Beans with Garlic & Shallots • Chèvre Mac & Cheese

**DESSERTS:** White Chocolate Cheesecake • Sticky Toffee Bread Pudding • Chocolate Torte

## PACKAGE 2 | \$75 PER GUEST

CHOOSE ONE SALAD, TWO ENTRÉES, TWO SIDES -  
PASSED APPETIZERS, VEGETARIAN PASTA & DESSERT INCLUDED

**PASSED APPETIZERS:** Choose Two from the Hors D'oeuvres Sections (*1 each/guest*)

**SALADS:** House • Gorgonzola • Spinach • Cherry Tomato Mozzarella

**ENTRÉES (MAY CHOOSE ANY ENTRÉE FROM LOWER TIERS):** Oven-Roasted Beef Brisket • Shrimp & Grits with Chipotle-Tomato Butter & Poblano-Cheddar Grits • Gorgonzola Salmon • Honey-Garlic Roasted Chicken with Fresh Herbs

**VEGETARIAN PASTA:** Penne Florentine with Spinach, Artichokes & Parmesan

**SIDES:** Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley  
Green Beans with Garlic & Shallots • Chèvre Mac & Cheese

**DESSERTS:** White Chocolate Cheesecake • Sticky Toffee Bread Pudding • Chocolate Torte

# BUFFETS

## PACKAGE 3 | \$98 PER GUEST

CHOOSE TWO SALADS, THREE ENTRÉES, TWO SIDES -

PASSED APPETIZERS, VEGETARIAN PASTA & DESSERT INCLUDED

**PASSED APPETIZERS:** Choose Three from the Hors D'oeuvres Sections (*1 each/guest*)

**SALADS:** House • Gorgonzola • Spinach • Cherry Tomato Mozzarella

**ENTRÉES (MAY CHOOSE ANY ENTRÉE FROM LOWER TIERS):** Braised Beef Short Ribs with Bordelaise Sauce  
Whole-Roasted Carved Flank Steak with Au Jus, Chimichurri, Dijon Mustard & Horseradish Cream  
Sea Bass with Orange Beurre Blanc • Salmon Oscar with Dill Cream • Honey-Garlic Roasted  
Chicken with Fresh Herbs

**VEGETARIAN PASTA:** Penne Florentine with Spinach, Artichokes & Parmesan

**SIDES:** Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley  
Green Beans with Garlic & Shallots • Chèvre Mac & Cheese

**DESSERTS:** Lemon Tart • White Chocolate Cheesecake • Sticky Toffee Bread Pudding  
Pecan Pie Squares • Chocolate Torte

## TEX MEX | \$52 PER GUEST

**ENTRÉES:** Beef & Chicken Fajitas • Beef & Chicken Enchiladas • Margarita Shrimp  
Poblano Queso Flameado • Shrimp Ceviche

**SIDES:** Guacamole • Southwest Rice • Borracho Beans • Tortillas & Chips with Traditional  
Mexican Garnishes Including Salsa & Guacamole

**DESSERTS:** Tres Leches Cake • Raspberry Panna Cotta Shooter • Chocolate-Dipped Cookies

## TEXAS BBQ | \$58 PER GUEST

**ENTRÉES:** BBQ Brisket • BBQ Pulled Pork • Smoked Sausage • BBQ Chicken Breast (*\$3 extra*)

**SIDES:** Mac & Cheese • Borracho Beans • Bacon-Wrapped Jalapeños • Coleslaw  
Dinner Rolls • BBQ Sauce

**DESSERTS:** Mixed Berry Cobbler (*family-style*) • Pecan Pie Squares • Chocolate-Dipped Cookies

# DUAL ENTRÉES

CHOOSE ONE SALAD, TWO ENTRÉES, TWO SIDES - DESSERT INCLUDED

## PACKAGE 1 | \$46 PER GUEST

**SALADS:** House • Caesar • Gorgonzola • Spinach

**ENTRÉES:** Braised Beef Short Rib with Bordelaise Sauce • Herb-Crusted Pork Tenderloin with Charred Tomato Sauce • Broiled Salmon with Citrus Sauce • Honey-Garlic Roasted Chicken with Fresh Herbs

**SIDES:** Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley Green Beans with Garlic & Shallots

**DESSERTTRIO:** Lemon Tart • White Chocolate Cheesecake • Chocolate Torte

## PACKAGE 2 | \$70 PER GUEST

**SALADS:** House • Caesar • Gorgonzola • Spinach

**ENTRÉES:** 5oz Filet with Gorgonzola Walnut Butter • Herb-Crusted Pork Tenderloin with Charred Tomato Sauce • Gorgonzola Salmon • Honey-Garlic Roasted Chicken with Fresh Herbs

**SIDES:** Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley Green Beans with Garlic & Shallots

**DESSERTTRIO:** Lemon Tart • White Chocolate Cheesecake • Chocolate Torte

## PACKAGE 3 | \$86 PER GUEST

**SALADS:** House • Caesar • Gorgonzola • Spinach

**ENTRÉES:** 5oz Filet with Bacon-Wrapped Shrimp • Sea Bass with Orange Buerre Blanc Salmon Oscar with Dill Cream • Honey-Garlic Roasted Chicken with Fresh Herbs

**SIDES:** Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley Green Beans with Garlic & Shallots

**DESSERTTRIO:** Lemon Tart • White Chocolate Cheesecake • Chocolate Torte

# HORS D'OEUVRES

## VEGAN SUBSTITUTIONS

SERVING: 2 PIECES OF EACH/GUEST

Greek Salad Bowl with Endive

Stuffed Dates with Sundried Tomatoes, Pickled Onions, Topped with Serrano Peppers

Artichokes with Chianti Vegetable Medley

Hummus Trio on Cucumber

## PACKAGE 1 | \$23 PER GUEST

SERVING: 2 PIECES OF EACH/GUEST

Spinach & Mushroom Pinwheels with Thai Chili Sauce

Bruschetta Bites

Seared Tuna Nachos with Avocado Mousse

Thai Beef Wrapped in Basil with Sweet Chili Sauce

Sweet & Spicy Chicken Tostada

## PACKAGE 2 | \$33 PER GUEST

SERVING: 2 PIECES OF EACH/GUEST

Seasonal Fruit Tray

Sweet & Spicy Chicken Tostada

Spinach & Mushroom Pinwheels with Thai Chili Sauce

Shrimp Cocktail Shooters

Thai Beef Wrapped in Basil with Sweet Chili Sauce

Lobster Salad on Smoked Paprika Potato Chip

Prosciutto, Brie & Fig Crostini

**DESSERT TRIO:** White Chocolate Cheesecake Bites, Mini Sticky Toffee Pudding,  
Toffee Truffle Lollipops

# HORS D'OEUVRES

## PACKAGE 3 | \$40 PER GUEST

SERVING: 2 PIECES OF EACH/GUEST

Seasonal Fruit Tray

Shrimp Cocktail Shooters

Prosciutto, Brie & Fig Crostini

Seared Tuna Nachos with Avocado Mousse

Avocado Toast with Mediterranean Tomato Relish

Sweet & Spicy Chicken Tostada

Lobster Salad on Smoked Paprika Potato Chip

Beef Satay with Teriyaki & Chimichurri Sauces

**DESSERT TRIO:** White Chocolate Cheesecake Bites, Mini Sticky Toffee Pudding,  
Toffee Truffle Lollipops

## PACKAGE 4 | \$46 PER GUEST

SERVING: 2 PIECES OF EACH/GUEST

Fruit & Cheese Tray

Avocado Toast with Mediterranean Tomato Relish

Sweet & Spicy Chicken Tostada

Shrimp Cocktail Display

Prosciutto, Brie & Fig Crostini

Shrimp & Crab Dip Display

Beef Satay with Teriyaki & Chimichurri Sauces

Goat Cheese-Stuffed Artichokes

**DESSERT TRIO:** White Chocolate Cheesecake Bites, Mini Sticky Toffee Pudding,  
Toffee Truffle Lollipops

# RECEPTION STATIONS

## VEGETARIAN STATION | \$28 PER GUEST

Vegetable Crudité with Ranch & Green Goddess Dressing

Avocado Toast Duo with Italian Melon & Mediterranean Tomato

Spinach & Mushroom Pinwheels with Thai Chili Sauce

Cherry Tomato Mozzarella Salad

Spinach Poblano Flameado with Tortilla Chips

## BBQ | \$28 PER GUEST

Pulled Pork Sliders

Brisket Quesadillas

Fried Mac & Cheese Bites

Bacon-Wrapped Jalapeños

Fried Green Tomatoes

## PASTA BAR | \$18 PER GUEST

SERVING: 2 PIECES OF EACH/GUEST

Penne Pasta with Alfredo & Marinara Sauces

Mixed Vegetables & Chicken Skewers

Tomato Basil Risotto Croquettes

Pizzettas



# RECEPTION STATIONS

## FAJITA TACO BAR | \$28 PER GUEST

Chicken Fajitas

Beef Fajitas

Mini Fish Tacos

Tortillas with Traditional Mexican Garnishes, Including Guacamole & Salsa

## SALAD BAR | \$18 PER GUEST

Caesar Salad Skewers

House Salad with Cheddar Cheese, Ranch & Balsamic Dressings

Deconstructed Spinach Salad with Strawberries, Mushrooms, Red Onions,  
Caramelized Walnuts & Gorgonzola Crumbles

## POTATO BAR | \$13 PER GUEST

Havarti Dill Potato Croquettes

Mashed Potatoes with Cheddar Cheese, Butter, Sour Cream, Chives & Bacon Bits

Sweet Potato Mash with Caramelized Walnuts, Coconut & Brown Sugar

# CARVING STATIONS

## PRIME RIB | \$20 PER GUEST

With Au Jus, Horseradish & Sliced Petite Rolls

REQUIRES A MINIMUM OF 40 GUESTS

## BEEF TENDERLOIN | \$19 PER GUEST

With Mustard, Horseradish & Sliced Petite Rolls

REQUIRES A MINIMUM OF 15 GUESTS

## STUFFED BEEF TENDERLOIN | \$21 PER GUEST

With Crab, Spinach & Sliced Petite Rolls

REQUIRES A MINIMUM OF 15 GUESTS

## PEPPER-CRUSTED PORK LOIN | \$6 PER GUEST

With Apple Chutney

REQUIRES A MINIMUM OF 30 GUESTS

## HONEY-GLAZED HAM | \$5 PER GUEST

With Honey Mustard, Horseradish & Sliced Petite Rolls

REQUIRES A MINIMUM OF 50 GUESTS

## STEAMSHIP ROUND | \$1073

With Au Jus, Horseradish & Sliced Petite Rolls

SERVES APPROXIMATELY 175 GUESTS

# SEATED DINNERS

## PACKAGE 1 | \$66 PER GUEST

### CHOICE OF SALADS:

House

Caesar

### CHOICE OF ENTRÉE:

7oz Filet with Gorgonzola Walnut Butter, Asparagus & Port Wine Bordelaise

Gorgonzola Salmon with Roasted Vegetable Medley & Rice Pilaf

Hickory-Smoked Prime Pork Chop with Charred Tomato Sauce & Prosciutto Mac & Cheese

Roasted Chicken with Mashed Potatoes, Green Beans & Honey-Garlic Sauce

Roasted Vegetable Lasagna with Fresh Mozzarella & Rustic Red Sauce

### DESSERTTRIO:

White Chocolate Cheesecake, Sticky Toffee Bread Pudding, Chocolate Torte

# SEATED DINNERS

## PACKAGE 2 | \$77 PER GUEST

### CHOICE OF SOUP OR SALAD:

Gorgonzola Salad

Cup of Shrimp & Crab Bisque

### CHOICE OF ENTRÉE:

7oz Filet with Gorgonzola Walnut Butter, Asparagus, Port Wine Bordelaise & Two Grilled Shrimp

Salmon Oscar with Crab, Dill-Spiked Hollandaise & Asparagus

Hickory-Smoked Prime Pork Chop with Charred Tomato Sauce & Prosciutto Mac & Cheese

Roasted Chicken with Mashed Potatoes, Green Beans & Honey-Garlic Sauce

Roasted Vegetable Lasagna with Fresh Mozzarella & Rustic Red Sauce

### DESSERTTRIO:

White Chocolate Cheesecake, Sticky Toffee Bread Pudding, Chocolate Torte

# SEATED DINNERS

## PACKAGE 3 | \$88 PER GUEST

### APPETIZER TRIO:

Goat Cheese-Stuffed Artichokes, Buca Beignets & Bruschetta Bites

### CHOICE OF SOUP OR SALAD:

Lobster Chowder with Brandy Gastrique

Spinach Salad

### CHOICE OF ENTRÉE:

7oz Filet à la Oscar with Blue Crab & Hollandaise

16oz Certified Angus Beef® Ribeye with Green Beans & Dill Havarti Potato Tots

Miso Seabass with Jasmine Rice, Sautéed Apples & Bok Choy

Shrimp & Crab Linguini with White Wine & Garlic Cream Sauce, Parmesan & Tomatoes

Roasted Chicken with Mashed Potatoes, Green Beans & Honey-Garlic Sauce

Roasted Vegetable Lasagna with Fresh Mozzarella & Rustic Red Sauce

### DESSERT TRIO:

Lemon Tart, Sticky Toffee Bread Pudding, Chocolate Torte

# SEATED DINNERS

## PACKAGE 4 | \$121 PER GUEST

### **APPETIZER TRIO:**

Goat Cheese-Stuffed Artichokes, Buca Beignets & Bruschetta Bites

### **CHOICE OF SOUP OR SALAD:**

Lobster Chowder with Brandy Gastrique

Spinach Salad

### **CHOICE OF ENTRÉE:**

7oz Filet with Cold Water Lobster Tail

16oz Certified Angus Beef® Ribeye with Green Beans & Dill Havarti Potato Tots

Miso Seabass with Jasmine Rice, Sautéed Apples & Bok Choy

Roasted Chicken with Mashed Potatoes, Green Beans & Honey-Garlic Sauce

Roasted Vegetable Lasagna with Fresh Mozzarella & Rustic Red Sauce

Chef's Feature

**DESSERT TRIO:** Lemon Tart, Sticky Toffee Bread Pudding, Chocolate Torte

## DESSERT BITES

SERVING: 5 PIECES: 1 OF EACH ITEM/GUEST | \$14.00

Mini Sticky Toffee Pudding

Mini White Chocolate Cheesecake Bites with Seasonal Fruit Topping

Pecan Squares

Toffee Truffle Lollipops

Itty Bitty Chocolate-Dipped Cookies

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## À LA CARTE

SERVING: 1 PIECE/GUEST | \$4.00

Lemon Tartlet

Raspberry Panna Cotta Shooter

Tres Leches Cake

Milk & Cookies

Tiramisu Shooter

Chocolate-Covered Strawberries

# CURRY MENU ITEMS

Vegetable Samosa | \$2/each

Chickpea Cauliflower Dip with Spinach | \$3/guest

Crispy Spicy Corn Kababs | \$2/each

Chicken Tikka Masala Kababs | \$2/each

Herbed Lamb Kababs | \$6/each

Roasted Lamb Shoulder Carving Station | \$20/guest

Rotisserie Chicken Carving Station | \$8/guest

Chicken Tikka Masala | \$4

Naan Bread | \$3

Coconut Ginger Rice | \$1

Saffron Rice | \$9

Curry Sweet Potatoes with Cauliflower | \$2

# HOSTED BAR PACKAGES

PRICES PER GUEST FOR 4-HOUR BAR SERVICE

## PREMIUM OPEN BAR | \$63

Liquor, Wine, Beer & Non-Alcoholic Selections

## CALL OPEN BAR | \$53

Liquor, Wine, Beer & Non-Alcoholic Selections

## PREMIUM WINE & BEER | \$50

Wine, Beer & Non-Alcoholic Selections

## WINE & BEER | \$46

Wine, Beer & Non-Alcoholic Selections

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## PREMIUM LIQUOR

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Johnnie Walker Black Scotch, Casamigo's Blanco Tequila, Maker's Mark Bourbon

## CALL LIQUOR

Tito's Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Cimarron Blanco Tequila, Jack Daniel's Whiskey

## PREMIUM WINE

Upgraded Wines by the Glass - Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Sparkling

## WINE

Wines by the Glass - Chardonnay, Cabernet, Sparkling



# HOSTED BAR PACKAGES

## BEER

Domestic, Local Craft & Seasonal Selections

## NON-ALCOHOLICS

Coke® and Sprite®

Orange, Cranberry, Grapefruit, Pineapple & Tomato Juices

Self-Serve Coffee & Tea Stations

Garnishes & Ice

# COCKTAIL HOUR ENHANCEMENTS

## DIPS & SPREADS | \$9 PER GUEST

MINIMUM OF 25 GUESTS

Hummus with Warm Flat Bread

Smoked Gouda Pimento Cheese Spread with Warm Flat Bread

Spinach & Artichoke Dip with Crostini

Seasonal Vegetable Crudité with Ranch & Green Goddess Dressings

## SHRIMP & CRAB DIP | \$8<sup>50</sup> PER GUEST

MINIMUM OF 25 GUESTS

Shrimp & Crab Dip with Poblano and Cheese; Served with Warm Tortilla Chips

## SHRIMP TOWER | \$8<sup>25</sup> PER GUEST

MINIMUM OF 20 GUESTS

Jumbo Shrimp on Ice with Remoulade & Cocktail Sauces

## FRUIT & CHEESE DISPLAY | \$8<sup>50</sup> PER GUEST

Fruit, Cheese & Cracker Display - Cheddar, Swiss, Pepper Jack, Gouda & Havarti Dill Cheeses

With Seasonal Melons, Berries and Assorted Crackers