



HEADWEST

WEDDINGS | CATERING | SPECIAL EVENTS

Elegant Texas Cuisine



Head West Catering specializes in elegant Texas cuisine with an emphasis on traditional Tex-Mex dishes, served in an elegant setting. We can prepare and serve a variety of other types of food, all you have to do is ask. Our professional chefs work closely with you to create a menu that suits your unique preferences and tastes.

Enjoy a meal served as buffet, family style, plated, or stations. Head West Catering can also accommodate certain dietary needs, including gluten free, lactose free, no pork, halal, kosher, nut free, organic, vegan, and vegetarian.

Please call or email to arrange a complimentary consultation and/or tasting.



Weddings **Are Our Specialty**



Whether the special day takes place in a garden, in a grand cathedral, or someplace in between, our competent staff will assist the bride in the planning and development of the perfect menu and presentation. Your event will be flawlessly planned and graciously served by our friendly, experienced staff.

817-223-4969

vicki@headwestcatering.com

www.headwestcatering.com

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Name(s): _____ Email: _____

Address: _____ City: _____ Zip: _____

Daytime Phone: _____ Cellphone: _____

Date of Catering: _____ Type or Name of Event: _____

Number of Guests: _____ Guest Arrival Time: _____ Food Service Time: _____

Menu *(Please refer to Catering Menu)*

Appetizer: _____

Entree Choice: _____

Price Per Entree: _____ + Beverage / \$3.50 per person
(Tea, Water, Soft Drinks, Coffee, Seasonal Mocktails)

Bar: ☐ Yes ☐ No

☐ Cash

☐ Tokens _____ *How Many?*

☐ Open

Venue

Name of Venue: _____

Address of Venue: _____

Venue Coordinator: _____

Coordinator Phone: _____

Please return this completed Reservation Form by fax or email as soon as possible to check availability and schedule your event. We require receipt of this Reservation Form at least 10 days prior to the scheduled event. Your final guest count is required 7 days prior to the event. Payment is due the day before and can be paid at www.headwestcatering.com or by check.

8.25% Sales Tax and 20% banquet gratuity will be assessed, based upon excellent service!

I have read and accept the above terms and conditions.

Client _____ Date _____

Client _____ Date _____

Amount of Deposit _____ Event Date _____

Event Coordinator _____ Date _____

In order to make your event as convenient and enjoyable as possible, listed below are optional services and products available.

Cake Plates.....	.75¢ per plate
Bar Glasses.....	.75¢ per glass
Wine Glasses.....	.75¢ per glass
Linen Tablecloths	\$15-\$20
Chargers Cleaning Fee (<i>gold, silver, copper</i>).....	\$50
Champagne.....	\$25 per bottle
Set-Up/Clean-Up Fee	\$250
Food Team Service Fee.....	\$295
Decorating Assistant.....	\$25 per hour
Additional Servers (<i>upon request</i>)	\$25 per hour
Bartender	\$50 per hour

All Fees subject to change at any time under management's discretion. Please contact a coordinator for a quote.

* Please specify linen colors and any special instructions:

Table Cloth: _____

Napkin: _____ Charger: ☐ Gold ☐ Silver ☐ Bronze ☐ None

Special Instructions: _____

Starters

Fruit Display **\$150.00**
Smaller Displays available for \$75.00.

Truffle Mac & Cheese Bar **\$5.50**
Truffle Mac & Cheese served with condiments.
Price per person.

Shrimp Skewers **\$4.00**
Grilled Cilantro-Lime Seasoned Shrimp (*served on a single strand skewer*). Price per person.

Bruschetta **\$4.50**
Sweet & Savory.

Mashed Potato Bar **\$5.00**
Mashed Fingerlings, Golds, and Reds (*served with traditional potato toppings*). Price per person.

Meatballs in Cherry Demi-Glace **\$3.75**
Price per person.

Avocado Martinis **\$5.75**
Price per person.

Seasonal Canapes **\$3.50**
Price per person.

Charcuterie Boards *Arranged Upon Request*

Ask about our Seasonal Menu

In addition to all the menu items above, we also offer custom dishes made with fresh seasonal ingredients. Be sure to ask your coordinator about our custom menus.

Specialty desserts and bakery recommendations are also available upon request. Our team will cut and serve cake and desserts – it's included in our service!

Bar Services: Craft cocktails, wine pairings, and beer arranged upon request.

Entrees

Chardonnay Chicken **\$28.00**
Breast of Chicken (*blanketed in a savory mushroom chardonnay sauce*), Rosemary New Potatoes, Green Beans Almandine, Artisan Bread ~ Lemon Chive Butter. Price per person.

Glazed Pork Tenderloin **\$24.00**
Tenderloin (*lightly glazed with seasonal apple or cherry sauces*), Truffle Mac and Cheese, Green Beans Almandine, Artisan Bread – Cinnamon Infused Butter. Price per person.

Sangria Chicken **\$24.00**
Breast of Chicken in a Sangria Wine Sauce, Spanish Rice, Grilled Squash Medley, Artisan Bread ~ Chipotle Butter. Price per person.

Beef Tenderloin in Red Wine Reduction **\$36.00**
Medallions of Tenderloin (*served medium to medium rare*), Choice of Mashed or Fingerling Potatoes, Lemon Zested Asparagus, Artisan Bread ~ Sweet Cream Butter. Price per person.

Street Taco Station **\$20.00**
Assortment of Brisket, Rotisserie Chicken, and Chipotle Pork, Served in Corn and Flour Tortillas, Condiments ~ Feta Cheese, Pico de Gallo, Avocado, Corn Medley, Spanish Rice, Your Choice of Black Beans, Charro or Refried Beans, Chips and Assorted Salsas, add fresh corn (*when in season*) for additional \$2.00 per person.

Tex-Mex Fajitas **\$24.00**
Both Beef and Chicken, Served with a Seasonal Southwestern Salad, Condiments ~ Sour Cream, Guacamole, Pico de Gallo, and Grated Cheese, Spanish Rice, Your Choice of Black Beans, Charro or Refried Beans. Price per person.

Pasta Buffet **\$21.00**
Penne Marinera with Meatballs, Farfalle Alfredo with Grilled Chicken, Italian Chopped Salad, Artisan Bread and Rosemary Butter. Price per person.

Sides

Truffle Mac & Cheese
Almandine or Spanish Green Beans
Squash Medley
Rosemary New Potatoes
Lemon Zested Asparagus
Charro Beans or Black Beans
Spanish Rice or Cilantro Lime Rice
Seasonal Vegetables (*inquire*)
Seasonal Salads with House Dressings
Basil Butter Mashed Potatoes