
Menu Selections for Park Cities Presbyterian Church

*THIS MENU IS EXCLUSIVELY FOR
PARK CITIES PRESBYTERIAN CHURCH
EVENTS!*

By FESTIVE KITCHEN

Maria, **Festive Kitchen**
972-743-0437,
maria@festivekitchen.com

Debbie Blanton, PCPC
214-224-2744,
debbie.blanton@pcpc.org

Phil Vandermeer, PCPC
214-224-2514
phil.vandermeer@pcpc.org

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BREAKFAST MENU

Breakfast #1 - \$4.95 per person

Comes with bananas, orange juice, and **TWO** pastry selections from the list below. *

Breakfast #2 - \$8.75 per person

Comes with Yogurt and Granola, seasonal fruit tray, orange juice and **TWO** pastry selections from the list below. *

Breakfast #3 - \$11.25 per person*

Comes with Yogurt and Granola, seasonal fruit, pigs in a blanket (four pigs per person), orange juice and **TWO** pastry selections from the list below. *

Breakfast #4 - \$11.25 per person*

Comes with Yogurt and Granola, seasonal fruit, hash brown and sausage casserole, orange juice and **TWO** pastry selection from the list below. *

Breakfast #5 - \$11.25 per person*

Comes with Yogurt and Granola, seasonal fruit, Mini Quiches (choose one kind – Spinach/Mushroom, Green Chili Chicken or Ham/Cheese – two quiches per person), orange juice and **TWO** pastry selections from the list below. *

Breakfast #6 - \$11.25 per person*

Comes with Yogurt and Granola, seasonal fruit, Breakfast burrito with salsa (choices - Ham/Egg/Cheese or Bacon/Egg/Cheese or Sausage/Egg/Cheese or Potato/Egg - one per person), orange juice and **TWO** pastry selections from the list below. *

***Pastry List – For Breakfasts 1, 2, 3, 4, 5, 6:**

Buttermilk Biscuits
White Chocolate Apricot Scones
Tiny Sinful Pecan Pie Muffins
Mini Blueberry Muffins

Breakfast #7 - \$10.00 per person

Includes one side, one meat, bread*

Side:

Scrambled Eggs
Fresh Fruit Tray
Hashbrowns

Meat:

Sausage (2 links per person)
Bacon (3 strips per person)
Ham (1 4oz slice per person)

Bread*

Biscuits with Butter & Jam
Toast with Butter & Jam
Croissants with Butter & Jam

Pigs in a Blanket - \$17.00 per two dozen

Pigs in a blanket come by two dozen.

Enter the number of TRAYS you want. (1 tray = 2 dozen pigs in a blanket)

(Regarding fruit choices – no melons or strawberries October – March)

Snacks

Dip/Spread with Chips/Crackers - \$16.00

Serves 4 to 5 people

Includes a choice of Blue Mesa Chips or Water Crackers

AND

Your choice of **ONE** of the following dips/spreads:

Artichoke/Parmesan

Hummus

Bacon Dip

Roasted Red Pepper Dip

Spinach Veggie Dip

Red Pepper Jelly Cheesecake with lavasch crackers - \$21.50 - Serves 8 to 10 people

Zingers - \$24.00 - per 2 dozen (Blue Cheese Sauce \$2.50)

Queso and Chips - \$3.95 pp (minimum order of 20 people)

Basil Pesto Torte with Lavash - \$22.00 - Serves 8 - 10

Green Chili Cheese Torte with Blue Mesa Chips - \$21.00 - Serves 12

Awesomeness (sweet and spicy mix) - \$2.00 pp

Tortilla Chips with Fire Roasted Hot Sauce - \$2.75 pp

Miscellaneous Item

Punch - \$1.00 per person

LUNCH

Box Lunches

Soup and ½ Sandwich Lunch - \$8.00 cup of soup (dessert is extra)

Lunch Box #1 - \$10.00 per person

Comes with chips, one choice of sandwich or wrap, and one choice of dessert

Lunch Box #2 - \$11.95 per person

Comes with one choice of sandwich, one choice of salad, and one choice of dessert

Salad Duo Lunch Box - \$9.00 per person

Add \$1.00 for protein in a salad

Comes with **TWO** choices of salad and one choice of dessert

Sandwich Choices:

Tequila/Lime Grilled Chicken w/Basil Pesto Mayo
Roma Tomato/Fresh Mozzarella/Basil Pesto May
Fabulous Chicken Salad
Smithfield Ham w/Dejon Mayo
Oven Roasted Turkey/Provolone Cheese w/Basil Pesto Mayo
Old Fashioned Homemade Pimento Cheese
Jalapeno Pimento Cheese
Egg Salad
Roast Beef and Cheddar Sandwich on Oatnut Bread w/Dejon Mayo

Wrap Choices:

Chicken Caesar
Turkey/Provolone
Ham/Cheddar

Salad Choices:

Roma Tomato/Fresh Mozzarella/Fresh Basil with Balsamic Dressing
Sandy's Favorite – Field Greens, Gorgonzola Cheese, Dried Cranberries, Toasted Pecans with Balsamic Dressing
Romaine with Mandarin Oranges and Candied Almonds with Red Wine Vinaigrette Dressing
Traditional Caesar Salad with Croutons, Fresh Parmesan and Homemade Traditional Caesar Dressing
Fabulous Chicken Salad
Penne Pasta Salad with Black Olive, Broccoli & Sundried Tomatoes
Old Fashion Potato Salad
Greek Salad
Seasonal Fruit Tray (Minimum-20 people)
Chopped Iceberg Salad with Crumbled Bacon and Ranch Dressing or Blue Cheese Dressing
Spinach Salad with Feta Cheese, Dried Apricots or Mandarin Oranges with Cashews and Balsamic Dressing
Spinach Salad with Boiled Egg, Crumbled Bacon, Red Onion, Croutons, with Red Wine Vinaigrette Dressing
Mexican Salad with Chopped Red Bell Pepper, Black Beans,
Corn, Garbanzo Beans with Lemon Dressing or Ranch Dressing

Soup Choices:

Tomato Basil
Poblano Corn Chowder
Creamy Potato
Vegetable
Beef Chili

Sandwich trays - \$25.00 for ten half sandwiches (sandwich choices above)

See Dessert Choices on Page 4

Cookie & Bar Choices:

Chocolate Chip Cookie
Dallas Rocks (chocolate chips, dried cranberries, pecans, raisins & coconut)
Gluten Free Peanut Butter Cookie
Peanut Butter/Chocolate Chip Cookie
Oatmeal Raisin Cookie
Oatmeal Chocolate Chip Cookie
Ooey Chewy White Chocolate Cookie
Cappuccino Pecan Cookie
Snickerdoodle Cookie
Killerdoodle Cookie (butter scotch chips, M&M's, oatmeal)
Chocolate Chip/Coconut Cookie
Red Velvet Cookie
Outrageous Brownie (with nuts)
Fudgy Brownie (without nuts)
Red Velvet Cream Cheese Brownie
Lemon Bar
Pecan Pie Bar (seasonal)
Ginger Molasses Cookie (seasonal)
Raspberry Bar (seasonal)

Cookie Tray (2 dozen cookies) - \$28.50

2 dozen cookies of your choice from the list above.

Bite-Sized Cheesecakes – \$14.25 per dozen

Choose from:

New York Style

Key Lime

Dessert Bar Tray (2 dozen cookies) - \$28.50

2 dozen dessert bars of your choice from the list above.

Salads by Large Bowl

Salad Luncheon - \$4.00 per person
ONE choice of salad served in 1 large bowl

Salad Choices:

Roma Tomato/Fresh Mozzarella/Fresh Basil with Balsamic Dressing
Sandy's Favorite – Field Greens, Gorgonzola Cheese, Dried Cranberries, Toasted Pecans with Balsamic Dressing
Romaine with Mandarin Oranges and Candied Almonds with Red Wine Vinaigrette Dressing
Traditional Caesar Salad with Croutons, Fresh Parmesan and Homemade Traditional Caesar Dressing
Fabulous Chicken Salad
Penne Pasta Salad with Black Olive, Broccoli & Sundried Tomatoes
Old Fashion Potato Salad
Greek Salad
Seasonal Fruit Tray (Minimum-20 people)
Chopped Iceberg Salad with Crumbled Bacon and Ranch Dressing or Blue Cheese Dressing
Spinach Salad with Feta Cheese, Dried Apricots or Mandarin Oranges with Cashews and Balsamic Dressing
Spinach Salad with Boiled Egg, Crumbled Bacon, Red Onion, Croutons, with Red Wine Vinaigrette Dressing
Mexican Salad with Chopped Red Bell Pepper, Black Beans,
Corn, Garbanzo Beans, and Chopped Cilantro with Lemon Dressing or Ranch Dressing

Add a protein to above large bowl salads for \$2.50 more per person – grilled chicken, pork tenderloin, ham or turkey

Grilled Chicken Caesar Salad - \$6.75 per person (\$7.00 per person if served in individual boxes)

Crunchy Asian Chicken Salad with Mandarin oranges, cabbage, sesame seeds and Asian Dressing - \$7.00 per person

(Regarding fruit choices – no melons or strawberries October – March)

Soups (by the bowl)

Bowl of Soup - \$3.95 per person

Choose **ONE** from the following:

Tomato Basil
Poblano Corn Chowder
Creamy Potato
Vegetable
Beef Chili

(See Page 4 for dessert choices)

HOT MENU

\$11.50 pp – includes choice of ONE – salad, entree, side, 1 bread
\$13.75 pp – includes choice of TWO – either 1 salad and side OR 2 sides,
1 entree, and 1 bread
Cost for dessert additional charge

Salad Choices:

Roma Tomato/Fresh Mozzarella/Fresh Basil with Balsamic Dressing
Sandy's Favorite – Field Greens, Gorgonzola Cheese, Dried Cranberries, Toasted Pecans with Balsamic Dressing
Romaine with Mandarin Oranges and Candied Almonds with Red Wine Vinaigrette Dressing
Traditional Caesar Salad with Croutons, Fresh Parmesan and Homemade Traditional Caesar Dressing
Fabulous Chicken Salad
Penne Pasta Salad with Black Olive, Broccoli & Sundried Tomatoes
Old Fashion Potato Salad
Greek Salad
Seasonal Fruit Tray (Minimum-20 people)
Chopped Iceberg Salad with Crumbled Bacon and Ranch Dressing or Blue Cheese Dressing
Spinach Salad with Feta Cheese, Dried Apricots or Mandarin Oranges with Cashews and Balsamic Dressing
Spinach Salad with Boiled Egg, Crumbled Bacon, Red Onion, Croutons, with Red Wine Vinaigrette Dressing
Mexican Salad with Chopped Red Bell Pepper, Black Beans,
*Corn, Garbanzo Beans, and Chopped Cilantro with Lemon Dressing **or** Ranch Dressing*

Entrees:

Mushroom Sherry Chicken
Chicken Enchiladas
Chicken Broccoli and Rice
Chicken Spaghetti
Beef Lasagna
Spaghetti and Meat Sauce
Penne Pasta with Chicken and Alfredo Sauce
Penne Pasta with Chicken or Sausage and Mariana Sauce
Green Chili Chicken Quiche
Artichoke Bruschetta Chicken
Grilled Margarita Chicken
Sesame Chicken with Plum Sauce
Honey/Orange Pistachio Chicken
Chicken Parmesan with Linguini
Beef Stroganoff
Smothered Steak w/Mushroom Sauce
Sesame Chicken
Pork Chop
Fried Chicken Tenders (2 large tenders per person)
Grilled BBQ Boneless Skinless Chicken Breasts

Sides:

Country Green Beans
Brown Sugar Butter Green Beans
Mashed Potatoes
Carrot Soufflé
Roasted Green Beans
Mixed Vegetables
Traditional Mac and Cheese
Cheesy Squash
Spinach Madeline
Steamed Broccoli
Oven Roasted Brussel Sprouts
Whipped Sweet Potatoes w/pecan topping
Au Gratin Potatoes
Roasted Potatoes with Rosemary, Thyme and Olive Oil
Baked Potato with Sour Cream and Cheese
Griddle Seared Corn
Rustic cream corn w/bacon
Baked Beans

Breads:

Garlic Parmesan Rolls
Nana Rolls
Sister Shubert Rolls
Garlic French Bread
Buttermilk Biscuit

Hot Menu – Bar Set up #1- \$10.00 per person (Hot Bar)

Includes one the salads listed below

Salad Choices:

Roma Tomato/Fresh Mozzarella/Fresh Basil with Balsamic Dressing
Sandy's Favorite – Field Greens, Gorgonzola Cheese, Dried Cranberries, Toasted Pecans with Balsamic Dressing
Romaine with Mandarin Oranges and Candied Almonds with Red Wine Vinaigrette Dressing
Traditional Caesar Salad with Croutons, Fresh Parmesan and Homemade Traditional Caesar Dressing
Fabulous Chicken Salad
Penne Pasta Salad with Black Olive, Broccoli & Sundried Tomatoes
Old Fashion Potato Salad
Greek Salad
Seasonal Fruit Tray (Minimum-20 people)
Chopped Iceberg Salad with Crumbled Bacon and Ranch Dressing or Blue Cheese Dressing
Spinach Salad with Feta Cheese, Dried Apricots or Mandarin Oranges with Cashews and Balsamic Dressing
Spinach Salad with Boiled Egg, Crumbled Bacon, Red Onion, Croutons, with Red Wine Vinaigrette Dressing
Mexican Salad with Chopped Red Bell Pepper, Black Beans,
Corn, Garbanzo Beans, and Chopped Cilantro with Lemon Dressing **or** Ranch Dressing

AND

Your choice of ONE of the following bars:

Chili Bar (Beef Chili)

Cheddar Cheese, Fritos,
Diced Onion, Sour Cream

Quesadillas Bar

Cheddar Cheese and Black Bean Filling, Pepper Jack and Grilled Chicken Filling
with Sour Cream, Pico and Picante Sauce

Baked Potato Bar

Cheese, Butter, Sour Cream, Green Onions, Bacon
(includes bread – Garlic Parmesan Rolls, Nana Rolls, Sister Shubert Rolls
or Garlic French Bread)

Hot Bar Set up #1 - \$14.50 per person (Hot Bar) – Chicken

\$16.25 per person (Hot Bar) – Beef

With NO SALAD

Chicken or Beef Fajita Bar

Flour tortillas, sour cream, shredded cheddar cheese, fire roasted hot sauce,
sautéed green bell peppers and onions with rice, beans and chips

Hot Bar Set up #2 - \$15.50 per person (Hot Bar) – Chicken

\$17.25 per person (Hot Bar) – Beef

With SALAD

Chicken or Beef Fajita Bar

Flour tortillas, sour cream, shredded cheddar cheese, fire roasted hot sauce,
sautéed green bell peppers and onions with rice, beans and chips
(SEE CHOICE OF SALAD ABOVE)

Dessert Choices PLUS:

Cookie Tray (2 dozen cookies) - \$28.50

2 dozen cookies of your choice from the following list:

Chocolate Chip Cookie
Dallas Rocks (chocolate chips, dried cranberries, pecans, raisins & coconut)
Gluten Free Peanut Butter Cookie
Peanut Butter/Chocolate Chip Cookie
Oatmeal Raisin Cookie
Oatmeal Chocolate Chip Cookie
Ooey Chewy White Chocolate Cookie
Cappuccino Pecan Cookie
Snickerdoodle Cookie
Killerdoodle Cookie (butter scotch chips, M&M's, oatmeal)
Chocolate Chip/Coconut Cookie
Red Velvet Cookie

Dessert Bar Tray - \$28.50

2 dozen dessert bars of your choice from the following list:

Outrageous Brownie (with nuts)
Fudgy Brownie (without nuts)
Lemon Bar
Red Velvet Cream Cheese Brownie
Pecan Pie Bar (seasonal)
Ginger Molasses Cookie (seasonal)
Raspberry Bar (seasonal)

Bite-Sized Cheesecakes – \$14.25 per dozen

Choose from:
New York Style
Key Lime

Banana Pudding - \$4.50 per person

Cranberry Orange Bread Pudding - \$4.50 per person

Small pan of Peach Cobbler (feeds 12) - \$34.00

Large pan of Peach Cobbler (feeds 40) - \$66.00