
Menu Selections for Park Cities Presbyterian Church

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

By FESTIVE KITCHEN

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BREAKFAST MENU

Breakfast #1 - \$3.50 per person

Comes with fruit (apples or bananas), orange juice, and **TWO** pastry selections from the list below.*

Breakfast #2 - \$4.50 per person

Comes with bagels and cream cheese, fruit (apples or bananas) orange juice, and **ONE** pastry selections from the list below.*

Breakfast #3 - \$5.50 per person

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

Breakfast #4 - \$7.00 per person

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

Breakfast #5 - \$7.50 per person

Includes one side, one meat, 1 pastry/bread

Side:

Scrambled Eggs

Mini Pancakes with Butter and Maple Syrup

Fresh Fruit Tray

Green Chili and Cheese Strata

Baked Cranberry Orange French Toast with Maple Syrup

Meat:

Sausage

Bacon

Sausage, Egg, Hash Brown Tacos with Fire Roasted Hot Sauce

Green Chili Chicken Tacos with Fire Roasted Hot Sauce

Migas (scrambled eggs w/tortilla chips, cheese and hot sauce)

Cream Gravy (add \$1.00 pp)

Sausage Gravy (add \$2.25 pp)

Pastry/Bread for Breakfast #5

Whipped Cream Biscuits

Toast with Honey Butter and Raspberry Jam

Bagels with Cream Cheese

Croissants with Honey Butter and Raspberry Jam

Breakfast #6 - \$8.50 per person*

Comes with Yogurt and Granola, seasonal fruit, bagels with cream cheese, pigs in a blanket, orange juice and **TWO** pastry selections from the list below.*

Breakfast #7 - \$8.50 per person*

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

Breakfast #8 - \$4.25 person

Comes with Steel Cut Oatmeal (1 cup pp) with unfiltered honey, seasonal berries, toasted slivered almonds and brown sugar

Breakfast #9 - \$8.50 person

Scrambled eggs with your choice of chopped bell peppers, onions, sliced mushrooms, Pico do Gallo, Crumbled bacon, fire roasted hot sauce, shredded pepper jack cheese, shredded cheddar cheese and crumbled sausage

Pastry/Bread for Breakfast #1, 2, 3, 3, 4, 6, 7*

Banana Bread

Pumpkin Bread (seasonal)

Almond Poppy Seed Bread

Strawberry Bread (seasonal)

Cranberry/Orange Bread (seasonal)

Tiny Sinful Pecan Pie Muffins

Mini Blueberry Muffins

Pigs in a Blanket - \$11.50 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)

Snacks

Dip/Spread with Chips/Crackers - \$12.50

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

Black Bean

Bacon Dip

KissKiss Dip (no garlic, no onions-red bell pepper roasted dip)

Red Pepper Jelly Cheesecake with lavasch crackers - \$17.95 - Serves 8 to 10 people

Zingers - \$19.25 - per 2 dozen (Blue Cheese Sauce \$2.00)

Queso and Chips - \$1.95 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) - \$1.25 pp

Tortilla Chips with Fire Roasted Hot Sauce - \$1.50 pp

Miscellaneous Item

Punch - \$0.75 cents person

LUNCH
Box Lunches

Lunch Box #1 - \$8.00 per person

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

Lunch Box #2 - \$9.00 per person

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

Sandwich trays - \$19.90 for ten half sandwiches

Salad Duo Lunch Box - \$9.00 per person

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

Salad Trio Lunch Box - \$10.50 per person

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

Sandwich Choices:

Tequila/Lime Grilled Chicken w/Basil Pesto Mayo
Grilled Pork Tenderloin w/Raspberry Chipotle Mayo
Roma Tomato/Fresh Mozzarella/Basil Pesto May
Fabulous Chicken Salad
Smithfield Ham w/Dejon Mayo
Tuna Salad
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
Bowtie and Tortellini Pasta Salad with Black Olives and Asparagus or Broccoli
Old Fashion Macaroni Salad
Old Fashion Potato Salad
Greek Salad (\$3.40 per person)
Seasonal Fruit Tray (Minimum-20 people)
Iceberg Wedge 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, Seasoned Black Beans,
Griddle Seared Corn, Garbanzo Beans, and Chopped Cilantro with Lemon Dressing or Ranch Dressing
Cole Slaw (traditional)
Crunchy Cranberry Cole Slaw

Dessert Choices:

Cookie Tray (2 dozen cookies) - \$15.50

2 dozen cookies of your choice from the following list:

Chocolate Chip Cookie

Chocolate Chip Cookie w/pecans

Dallas Rocks (chocolate chips, dried cranberries, pecans, raisins & coconut)

White Chocolate Macadamia Nut Cookie

Ginger Molasses Cookie

Peanut Butter Cookie

Peanut Butter/Chocolate Chip Cookie

Oatmeal Raisin Cookie

Oatmeal Chocolate Chip Cookie

Oatmeal/Apricot/Pecan Cookie

Ooey Chewy White Chocolate Cookie

Cappuccino Pecan Cookie

Snickerdoodle Cookie

Chocolate Chip/Coconut Cookie

Red Velvet Cookie

Dessert Bar Tray (2 dozen cookies) - \$16.50

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

Outrageous Brownie (with nuts)

Fudgy Brownie (without nuts)

Lemon Bar

Pecan Pie Bar

Coconut Orange Bar

Apple Cinnamon Dessert Bar

Red Velvet Cream Cheese Brownie

Raspberry Bar

Cold Lunch and Salads

Salad Luncheon #1 - \$3.00 per person

ONE choice of salad, served in 1 large bowl

Salad Luncheon #2 - \$6.00 per person

TWO choices of salad, served in large bowls

Salad Luncheon #3 - \$8.00 per person

THREE choices of salad, served in large bowls, along with your choice of lavasch or water crackers

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
Bowtie and Tortellini Pasta Salad with Black Olives and Asparagus or Broccoli
Old Fashion Macaroni Salad
Old Fashion Potato Salad
Greek Salad (\$3.40 per person)
Seasonal Fruit Tray (Minimum-20 people)
Iceberg Wedge 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, Seasoned Black Beans,
Griddle Seared Corn, Garbanzo Beans, and Chopped Cilantro with Lemon Dressing or Ranch Dressing
Cole Slaw (Traditional)
Crunchy Cranberry Cole Slaw

Grilled Chicken Caesar Salad - \$4.00 per person (\$5 per person if served in individual boxes)

Crunchy Asian Chicken Salad with Mandarin oranges, cabbage, sesame seeds and Asian Dressing - \$4.50 per person

Bowl of Soup - \$3.00 per person

Choose **ONE** from the following:

Tomato Basil
Poblano Corn Chowder
Creamy Potato
Vegetable (on rotation)
Chicken Noodle
Beef Chili
Vermicelli Chicken
Beef or Meatball with Rice

Soup and Sandwich - \$6.25 per person

Includes **ONE** choice of a hot cup of soup from the following list:

Tomato Basil
Poblano Corn Chowder
Creamy Potato
Vegetable (on rotation)
Chicken Noodle
Beef Chili
Vermicelli Chicken
Beef or Meatball with Rice

AND

Your choice of ONE half sandwich from the following list:

Tequila/Lime Grilled Chicken w/Basil Pesto Mayo
Grilled Pork Tenderloin w/Raspberry Chipotle Mayo
Roma Tomato/Fresh Mozzarella/Basil Pesto Mayo
Fabulous Chicken Salad
Smithfield Ham w/Dejon Mayo
Tuna Salad
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

Box Lunch Slim Series - \$5.20 per person

Fit Chicken or Turkey - Chicken or Turkey thinly sliced with cucumber, red pepper hummus on thin whole wheat bread and a whole piece of fresh fruit

Fit Vegetarian – Kalamata hummus, cucumber, roasted red bell peppers and Alfalfa sprouts on whole wheat bread thins with a whole piece of fresh fruit

Fit Asian – Crunchy Asian Chicken Salad with Mandarin oranges, cabbage, sesame seeds and Asian Dressing with a whole piece of fresh fruit

Fit Greek – Grilled Chicken, sliced cucumbers, tomatoes, red onion, Kalamata olives, crumbled Feta and Greek dressing with a whole piece of fresh fruit

Dessert Choices:

Cookie Tray (2 dozen cookies) - \$15.50

2 dozen cookies of your choice from the following list:

Chocolate Chip Cookie
Chocolate Chip Cookie w/pecans
Dallas Rocks (chocolate chips, dried cranberries, pecans, raisins & coconut)
White Chocolate Macadamia Nut Cookie
Ginger Molasses Cookie
Peanut Butter Cookie
Peanut Butter/Chocolate Chip Cookie
Oatmeal Raisin Cookie
Oatmeal Chocolate Chip Cookie
Oatmeal/Apricot/Pecan Cookie
Ooey Chewy White Chocolate Cookie
Cappuccino Pecan Cookie
Snickerdoodle Cookie
Chocolate Chip/Coconut Cookie
Red Velvet Cookie

Dessert Bar Tray (2 dozen cookies) - \$16.50

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

Outrageous Brownie (with nuts)
Fudgy Brownie (without nuts)
Lemon Bar
Pecan Pie Bar
Coconut Orange Bar
Apple Cinnamon Dessert Bar
Red Velvet Cream Cheese Brownie
Raspberry Bar

HOT MENU

\$8.25 pp – includes choice of ONE - veggie or soup or salad, 1 meat, 1 bread
**\$9.50 pp – includes choice of TWO – either 1 veggie and soup or salad OR 2 veggies (no soup or salad),
1 meat, and 1 bread**
Cost for dessert additional charge

Soup:

Tomato Basil
Poblano Corn Chowder
Creamy Potato
Vegetable (when available)
Chicken Noodle
Beef Chili
Vermicelli Chicken
Beef or Meatball with Rice

Salad:

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
Bowtie and Tortellini Pasta Salad with Black Olives and Asparagus or Broccoli
Old Fashion Macaroni Salad
Old Fashion Potato Salad
Seasonal Fruit Tray (Minimum-20 people)
Iceberg Wedge 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, Seasoned Black Beans,
Griddle Seared Corn, Garbanzo Beans, and Chopped Cilantro with Lemon Dressing or Ranch Dressing*
Cole Slaw (Traditional)
Crunchy Cranberry Cole Slaw

Sides:

Country Green Beans
Brown Sugar Butter Green Beans
Mashed Potatoes (plain, spinach or 3 cheese)
Carrot Soufflé
Roasted Green Beans
Mixed Vegetables
Traditional Mac and Cheese
Cheesy Squash
Spinach Madeline
Steamed Broccoli
Asparagus
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 Chive or Broccoli and Cheese
Griddle Seared Corn
Corn Pudding
Rustic cream corn w/bacon
Snow Peas w/sesame oil
Baked Beans

Entrees:

Mushroom Sherry Chicken
Chicken Enchiladas
Chicken Broccoli and Rice
Beef Enchiladas
Chicken Spaghetti
Beef Lasagna
Spaghetti and Meat Balls
Green Chili Chicken Quiche
Bruschetta Chicken
Artichoke Lemon Chicken
Orzo with 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
Pork Tenderloin
Hamburger or Chicken Sliders
Fried Chicken Tenders (2 large tenders per person)
Southwest Cobb Salad *with Seasoned Black Beans, Griddle Seared Corn, Cheddar Cheese, Red Bell Pepper, Green Onion, and Red Onion with Jalapeno Cilantro Dressing with Chicken*
Mexican Salad *with Chopped Red Bell Pepper, Seasoned Black Beans, Griddle Seared Corn, Garbanzo Beans, and Chopped Cilantro with Lemon Dressing or Festive Ranch Dressing with Chicken*
Beef Brisket with BBQ Sauce
Mini Meat Loaves
Chicken or Jalapeno Cheese Tamales with Queso or Fire Roasted Hot Sauce
Quinoa Stuffed Red Bell Peppers
Quinoa with Carrot Salad
Veggie Wraps
Caesar Wraps
Chicken Caesar Wraps
Grilled BBQ Boneless Skinless Chicken Breasts
Black Bean and Cheese Quesadillas with Fire Roasted Hot Sauce and Sour Cream
Chicken and Cheese Quesadillas with Fire Roasted Hot Sauce and Sour Cream
Brisket and Cheese Quesadillas with Fire Roasted Hot Sauce and Sour Cream

Pastry/Breads:

Garlic Parmesan Rolls
Nana Rolls
Garlic French Bread
Cornbread

Hot Menu – Bar Set up #1- \$8.25 per person (Hot Bar)

Includes *Bread and one the salads listed below*

AND

Your choice of ONE of the following bars:

Bowtie and Penne Pasta Bar

Grilled Chicken, Alfredo Sauce, Marinara Sauce, Parmesan Cheese, Black Olives

Chili Bar (Beef Chili)

*Cheddar Cheese, Fritos,
Diced Onion, Sour Cream*

Quesadillas Bar

(Choose two of the three choices below)

*Brisket and Cheddar Cheese, 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

Hot Bar Set up #2 - \$9.50 per person (Hot Bar)

Chicken or Beef Fajita Bar

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

Choice of Salad from list above included

Salad:

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

Bowtie and Tortellini Pasta Salad with Black Olives and Asparagus or Broccoli

Old Fashion Macaroni Salad

Old Fashion Potato Salad

Seasonal Fruit Tray (Minimum-20 people)

Iceberg Wedge 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, Seasoned Black Beans,

Griddle Seared Corn, Garbanzo Beans, and Chopped Cilantro with Lemon Dressing or Ranch Dressing

Cole Slaw (Traditional)

Crunchy Cranberry Cole Slaw

Pastry/Breads:

Garlic Parmesan Rolls

Nana Rolls

Garlic French Bread

Cornbread

Dessert Choices:

Cookie Tray (2 dozen cookies) - \$15.50

2 dozen cookies of your choice from the following list:

Chocolate Chip Cookie

Chocolate Chip Cookie w/pecans

Dallas Rocks (chocolate chips, dried cranberries, pecans, raisins & coconut)

White Chocolate Macadamia Nut Cookie

Ginger Molasses Cookie

Peanut Butter Cookie

Peanut Butter/Chocolate Chip Cookie

Oatmeal Raisin Cookie

Oatmeal Chocolate Chip Cookie

Oatmeal/Apricot/Pecan Cookie

Ooey Chewy White Chocolate Cookie

Cappuccino Pecan Cookie

Snickerdoodle Cookie

Chocolate Chip/Coconut Cookie

Red Velvet Cookie

Dessert Bar Tray (2 dozen cookies) - \$16.50

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

Outrageous Brownie (with nuts)

Fudgy Brownie (without nuts)

Lemon Bar

Pecan Pie Bar

Coconut Orange Bar

Apple Cinnamon Dessert Bar

Red Velvet Cream Cheese Brownie

Raspberry Bar

Banana Pudding - \$3.75 per person

Oreo Cookie Pudding - \$3.75 per person

Cranberry Orange Bread Pudding - \$3.75 per person

Small pan of Cobbler (feeds 15-20) - \$26

Large pan of Cobbler (feeds 40) - \$52

Types of Cobbler – Peach, Cherry or Blueberry

Small pan of Berry Crisp (feeds 15-20) - \$26

Large pan of Berry Crisp (feeds 40) - \$52

(Types of Berries – blueberries, raspberries and blackberries)

Pie to serve 8 - \$17.25 per pie

Pecan, Pumpkin, Lemon Chess

Bite-Sized Cheesecakes – \$8.95 per dozen

Choose from:

New York Style

Key Lime