Newberg Grilled Chicken
with a light lemon, tarragon, sherryed wine sauce
-Wild and Brown Rice Pilaf (VE) (GF)
-Mixed Seasonal Grilled Vegetables (VE) (GF) $10.95

Honey Bourbon Chicken (GF) (DF)
Our Bourbon Chicken served with
-Cheddar Cheesy Rice and
-Steamed Green Beans with Apple Cider Caramelized Onions (VE) (GF) $12.95

Cardamom Chicken with Fresh Lemon Zest (GF) (DF)
-Fragrant Coriander Basmati Rice with Dried Fruits (VE) (GF)
-Oven Glazed Sweet Potatoes & Carrots (VE) (GF) $10.95

Southern Fried Chicken Breast
-Mac and Cheese, Made from Scratch (V)
-Green Beans with Bacon (GF) (DF) $10.95

Parmesan Tilapia w/Basil Roasted Grape Tomato
-Israeli Couscous with Fresh Spinach (V)
-Broccoli w/ Lemon Zest & Olive Oil Steamed (VE) (GF) $11.95

Texas Pecan Pesto Grilled Chicken (GF)
grilled and drizzled w/ our housemade pecan pesto
-Red Bliss potatoes w/ Fresh Basil Steamed (VE) (GF)
-Mixed Seasonal Grilled Vegetables (VE) (GF) $10.95

Shonan Ponzu Chicken (GF) (DF)
A blend of unique Japanese flavors embracing housemade ponzu sauce with yuzu citrus
-Japanese Mixed Vegetable Short Grain Rice (VE) (GF)
-Steamed Broccoli Lemon & Sesame (VE) (GF) $11.95

Marsala Chicken with Sautéed Mushrooms (DF)
-Garlic Smashed Red Bliss Potatoes (VE) (GF)
-Green Beans with Grilled Onions with Sundried tomato (VE) (GF) $11.95

Spinach Mozzarella Stuffed Chicken
with a light basil white wine sauce
-Red Bliss Potatoes w/Garlic & Rosemary Roasted (VE) (GF)
-Green Beans with Almonds (VE) (GF) $11.95

Lemon Caper Grilled Salmon
-Brown Rice, Quinoa Pilaf With Cranberries & Almonds (VE) (GF)
-Mixed Seasonal Grilled Vegetables (VE) (GF) $15.95

Add Fresh Baked Rolls, ½ white, ½ wheat $9.99 dozen
BEEF AND PORK  (minimum 10)

Big Boy Creole Glazed Meatloaf  
- Buttered Smashed Red Bliss Potatoes (V) (GF)  
- Cinnamon Brown Sugar Carrots (VE) (GF)  
$11.95

Florentine Seared Skirt Steak (DF) (GF)  
with Argentinian Chimichurri  
- Parmesan Pasta Radiatore w/ Grilled Vegetables (V)  
- Green Beans w/ Lemon Zest (VE) (GF)  
$13.95

Burgundy Mushroom Beef Roast (DF)  
- Garlic Smashed Red Bliss Potatoes (V) (GF)  
- Green Beans w/ Onions & Sundried tomato (VE) (GF)  
$12.95

Florentine Seared Skirt Steak (DF) (GF)  
with Argentinian Chimichurri  
- Parmesan Pasta Radiatore w/ Grilled Vegetables (V)  
- Green Beans w/ Lemon Zest (VE) (GF)  
$13.95

Cowboy Flat Iron Steak (GF) (DF)  
with Grilled Red Peppers and Onions  
- Red Bliss potatoes w/ Fresh Basil Steamed (VE) (GF)  
- Grilled Mixed Seasonal Vegetables (VE) (GF)  
$14.95

Pueblo Pork Roast (GF) (DF)  
- Wild and Brown Rice Pilaf (VE) (GF)  
- Buttered Corn off the Cob (VE) (GF)  
$12.95

Honey Roasted Pork Loin (GF) (DF)  
- Buttered Smashed Red Bliss Potatoes (V) (GF)  
- Cinnamon Brown Sugar Carrots (VE) (GF)  
$12.95

VEGETARIAN AND VEGAN ENTRÉE SUBSTITUTION OPTIONS

Stuffed Portobellos with fresh spinach, walnuts and mozzarella (V) (GF)  
$15.95

Vegetable Spiedini Grilled Marinated (2pcs) (VE) (GF)  
$15.95

Pepper Stuffed with Garden Veggies and Black Beans Roasted (VE) (GF)  
$15.95

Tossed from the Garden Salad, Hail Caesar Salad, Sunshine Salad or Greco Salad  
Mezzo, serves 12-18pp $32 Grandis, serves 20-25pp $44

ROLLS

Add Fresh Baked Rolls, ½ white, ½ wheat  
$9.99 dozen
BURGER BARS

Accompanied by potato chips, a platter of leafy lettuce, sliced tomato, pickle spears, mustard and mayo. Add a made to order deli salad or green salad, see below.

Classic Cheeseburger Bar
Our beef is never frozen! Flame grilled hearty 1/2lb burger, hand pattied 100% Angus beef. This menu comes with aged sliced cheddar, imported swiss, lettuce, sliced tomato, red onion slices. Served with an assortment of cracked wheat, brioche bun and sweet jalapeno cheddar buns $109.50 (SERVES 10)

Lone Star Chicken Sandwich
Grilled marinated 6oz chicken breast topped with sautéed onions and grilled bell peppers. Healthy and low fat! With a variety of cracked wheat, brioche bun and sweet jalapeno cheddar buns $109.50 (SERVES 10)

Vegan Black Bean Burgers Available

**add some sides to your cheeseburger or grilled chicken:**

- Caramelized Onions $1.99pp
- Applewood Smoked Bacon $2.50 PP
- Sautéed Mushrooms $1.99pp
- Made to Order Guacamole $1.99pp

**SALADS**

- Zesty Veggie Pasta, Lemon Bowtie Pesto Pasta or Super Slaw
  Mezzo, serves 15-24pp $43  Grandis, serves 25-35pp $59

- Ranch Hand Bacon Potato or Fresh Fruit Salad
  Mezzo, serves 15-24pp $47  Grandis, serves 25-35pp $67

- Tossed from the Garden Salad, Hail Caesar Salad, Sunshine Salad or Greco Salad
  Mezzo, serves 12-18pp $32  Grandis, serves 20-25pp $44
PASTAS

Homemade Traditional Lasagna
Our lasagna is 100% made from scratch using a family recipe with fresh pasta and housemade ricotta. Layers of fresh mozzarella, marinara, creamy béchamel sauce and ricotta make this a delicious homemade comfort meal. Includes a side of Green Beans with Sauteed Onions or Grilled Mixed Seasonal Vegetables.
Available in Beef, Roasted Vegetable (Vegetarian) or Ciao Chicken $115 (each pan serves 10-12 ppl)

Chicken Rustico
Penne pasta tossed w/ creamy sauce, bacon, onions, and peppers and topped with julienned grilled chicken.
Includes a side of Green Beans with Sauteed Onions or Grilled Mixed Seasonal Vegetables $119.50 (Serves 10)

Chicken Parmigiana with Marinara Pasta
Hand breaded chicken breast sautéed in olive oil, topped with homemade marinara and melted mozzarella.
Served with a side of pasta marinara and choice of Green Beans with Sauteed Onions or Grilled Mixed Seasonal Vegetables $119.50 (Serves 10)

Pasta Primavera
Spaghetti pasta topped w/ grilled marinated sliced chicken combined with a fresh medley of seasonal vegetables and spring herb sauce & parmesan reggiano. This item has the side of grilled veggies mixed in for a one dish meal $109.50 (Serves 10)

SALADS

Tossed from the Garden Salad, Hail Caesar Salad, Sunshine Salad or Greco Salad
Mezzo, serves 12-18 pp $32  Grandis, serves 20-25 pp $44

ROLLS

Add Fresh Baked Garlic Rolls, ½ white, ½ wheat $9.99 dozen
**TEX MEX**  
(minimum 10)

*Our Fajitas and tacos include made from scratch Spanish Rice, authentic refried frijoles, crispy tortilla chips, sour cream, grated cheddar and our signature homemade salsa with fire roasted jalapenos*

**Fiesta Fajitas** (GF) (DF)
marinated grilled chicken or tender beef topped with sauteed bell peppers and onions served with a side of warm flour tortillas  
Chicken **$12.95**  
Beef **$13.95**

**Street Tacos**

- **Tinga Chicken** (GF) (DF)  
  Shredded chicken simmered to perfection with our blend of spices & chiles, served with tortillas  
  **$12.95**

- **Tacos Barbacoa del Fuego** (GF) (DF)  
  Tender slow cooked beef barbacoa in a housemade Adobo sauce, served with tortillas  
  **$12.95**

**SMOKED MEATS**  
(minimum 10)

*We smoke our own meats right here in our restaurant!*

Choose your meats below then choose two sides

One meat BBQ Buffet (6 oz portions) **$12.99**  
Two meats BBQ Buffet (4 oz portions) **$13.99**  
Three meats BBQ Buffet (3 oz portions) **$14.99**

- **Hickory and Pecan Smoked Brisket or Pulled Pork** (GF) (DF)  
  (Please allow us 36 hours advance notice; brisket and pork like to take its sweet time)  
  **Smoked Sausage** (GF) (DF) *locally made in Ponder, Texas!*  
  **Applewood Smoked Quartered Chicken** (GF) (DF)

**Side Options**, please choose two: Buttered Corn, Cowboy Beans, Green Beans with Onion and Bacon, Ranch Hand Bacon Potato Salad or Super Slaw

**Rolls**

*Add Fresh Baked Rolls, ½ white, ½ wheat*  
**$9.99 dozen**
SANDWICHES

Freshella Sandwich Tray (also available as wraps) (minimum 10)
Assortment of sandwiches cut in half with lettuce and tomato served on fresh baked sliced breads, rolls or wraps presented on a black platter. Includes chips, mustard, mayo and pickle spears $94.90 (SERVES 10)

Sandwich Builder (minimum 10)
Build your own sandwich from a platter of Boar’s Head meats and cheeses. Maple glazed turkey, tavern ham, lean roast beef, aged cheddar and swiss. Served alongside assorted sliced breads and a platter of lettuce, tomato and pickle spears. Includes chips, mustard, mayo and pickle spears $94.90 (SERVES 10)

Box Lunch Sandwich or Salad (minimum 10)
Assorted sandwiches on fresh baked bread with a homemade deli salad, Miss Vickie’s chips, mustard, mayo, utensil pack and a mint.
Box Garden Salad will have Grilled Chicken, Balsamic or Ranch, side of fruit, mint and crackers. $10.99
No meat topping on the salad $8.99
Add a fresh baked cookie $1.75 or Brownie for $2.99

Sandwiches are an assortment of:
- Maple Glazed Turkey/Big Eye Swiss, Tavern Ham/Aged Cheddar, Lean Roast Beef /Pepper Jack, Peppered Beef Pastrami /Swiss, Grilled Chicken, Turkey and Ham, Club w/Bacon & Big Eye Swiss
- Grilled Balsamic Veggie or Tomato, Mozzarella & Pesto
- Classic Tuna Salad and Zippy Chicken Salad are available upon request

Tossed from the Garden Salad, Hail Caesar Salad, Sunshine Salad or Greco Salad
Mezzo, serves 12-18pp $32 Grandis, serves 20-25pp $44

add Sliced Grilled Chicken to your Salad
add to the Mezzo (5pc) $17.50
add to the Grandis (10pc) $35

Zesty Veggie Pasta, Lemon Bowtie Pesto Pasta or Super Slaw
Mezzo, serves 15-24pp $43 Grandis, serves 25-35pp $59

Ranch Hand Bacon Potato or Fresh Fruit Salad
Mezzo, serves 15-24pp $47 Grandis, serves 25-35pp $67
Soups and Spuds

Our Made from scratch soups are great with a sandwich, salad or baked potato
$47/gallon  (1 gallon serves sixteen 8oz portions)

Chicken Tortilla (GF) (DF), Cream of Potato (V), Cream of San Marzano Tomato (V) (GF)
Country Minestrone (V), Lentil with Chicken Sausage Coins (GF) (DF)

Full Blown Baked Potato (GF)
Served with butter, sour cream, cheddar cheese, chopped real bacon, real chives, and Broccoli bits $89.50
(Serves 10)
add Chopped Grilled Chicken $3.50pp  add beef taco topping $3.50pp

Salads

Tossed from the Garden Salad, Hail Caesar Salad, Sunshine Salad or Greco Salad
Mezzo, serves 12-18pp $32  Grandis, serves 20-25pp $44

add Sliced Grilled Chicken to your Salad
for the Mezzo (5pc) add $17.50
for the Grandis (10pc) add $35

Zesty Veggie Pasta, Lemon Bowtie Pesto Pasta or Super Slaw
Mezzo, serves 15-24pp $43  Grandis, serves 25-35pp $59

Ranch Hand Bacon Potato or Fresh Fruit Salad
Mezzo, serves 15-24pp $47  Grandis, serves 25-35pp $67
BREAKFASTS

The Continental
Baked in house especially for you, our muffins, fruit breads, breakfast pastries are sure to be a hit
Served with butter and jam  Mezzo $79 serves 15-25  Grandis $99 serves 26-35

Fresh Fruit Platter
Fresh sliced seasonal fruit medley including cantaloupe, honeydew, watermelon, oranges,
pineapple, grapes and strawberries
Mezzo $47 serves 15-24 ppl  Grandis $67 serves 25-35 ppl

Fresh Fruit Salad
Mezzo $47 serves 15-24 ppl  Grandis $67 serves 25-35 ppl

Greek Yogurt Parfait Bar (GF)
Guests create their own parfait with our homemade maple cinnamon almond granola,
honey vanilla greek yogurt (naturally fat free), fresh cut strawberries and grapes  $65 serves 10-12ppl

GRAB AND GO' HOT BREAKFAST SANDWICHES

These breakfast sandwiches are pre made for easy pick up and go. Served hot.

The Melty Mini Croissant
Mini butter croissant egg sandwich with melted big eye swiss and tavern ham.
Individually wrapped for guests to easily pick up  $49.50 per dozen (minimum 2 dz.)

Breakfast Slider
An English muffin stuffed with egg, cheddar and a hand formed sausage pattie or Boar's Head applewood smoked
bacon. Wrapped for easy eating  $75 per dozen (please specify your meat choice)

Breakfast Burrito
Fresh cracked eggs scrambled with sausage, sautéed onions, peppers and cheddar. Wrapped and ready for guests
to easily pick up. With our made from scratch fire roasted salsa $39.49 per dozen (minimum 2 dz.)
**Hot Breakfast**

**Classic Breakfast Feast (DF)**
3 fresh cracked scrambled eggs per person, maple sausage links and/or applewood smoked Boar’s Head bacon and southern biscuits straight from the oven. Served with butter and jam **$99.99 (serves 10)**

*Add rosemary roasted breakfast potatoes for only **$17.50** (serves 10)*
*Add peppered cream gravy for **$12.50** (serves 10)*

**El Ranchero**
Create your own burritos with fresh cracked eggs, scrambled with sausage, sautéed onions and peppers. Served with our made from scratch fire roasted salsa, warm flour tortillas and grated cheddar **$82.50 (serves 10)**

**Texas French Toast**
Three pieces of Texas Toast dipped in cinnamon vanilla egg batter and griddled golden. With sausage links and/or Boar’s Head applewood smoked bacon, maple syrup, butter and jelly, fruit salad **$99.99 (serves 10)**

**Country Tuscan Farmer’s Breakfast**
Three fresh cracked eggs, scrambled with sautéed onions, potatoes, tomatoes and melted mozzarella. Served with sausage links/ and or applewood smoked bacon, sliced Italian loaves, butter and jelly **$99.99 (serves 10)**

**Build Your Own Oatmeal Bar (GF)**
Heart healthy whole grain oatmeal, accompanied by raisins, cinnamon brown sugar, chopped nuts, and diced strawberries **$99 (serves 15-20ppl)**

**Add**

**Fresh Fruit Platter**
Fresh sliced seasonal fruit medley including cantaloupe, honeydew, watermelon, oranges, pineapple, grapes and strawberries
Mezzo **$47** serves 15-24ppl
Grandis **$67** serves 25-35ppl

**Fresh Fruit Salad**
Mezzo **$47** serves 15-24ppl
Grandis **$67** serves 25-35ppl
Desserts

Assorted Fresh Baked Cookies $19.99 dozen
Crowd Pleaser Dessert Tray $2.99pp brownie, seven layer bar & lemon bar triangles
Gourmet Fudge Nut Brownies $2.99pp
Mini French Pastries $27 per dz. assorted elegant miniature pastries, minimum 3doz
Banana Mousse Pudding, serves 15-20 $43/bowl
Chocolate Chip Bread Pudding with Caramel Sauce, serves 15-20 $47/pan

Pies and Cakes

10" CAKES $39.95 each
  can be divided in 12, 14, or 16 servings
  Tiramisu
  Italian Cream Cake
  Black Forest
  Italiano Cappucino
  Straw. Mousse Mirror
  Chocolate Raspberry Mousse
  Boston Cream Pie
  Carrot Cake
  Coconut Cream Cake
  Lemon Mousse
  Mango Royale
  Chocolate Autumn Leaves

10" GOURMET TARTS $39.95 (serves 10-12)
  Fruit Custard Tarts
  Frangipan Pear Tart
  Cinnamon Apple Tart
  Key Lime Pie
  Banana Cream Pie

CHEESECAKES $39.95 each
  can be divided in 12, 14, or 16 servings
  N.Y. Style Cheesecake
  Cherry Cheesecake
  Amaretto Cheesecake
  Oreo Cheesecake
  Snicker’s Cheesecake
  Strawberry Cheesecake
  White Chocolate Cheesecake
  Margarita Cheesecake
  Raspberry Topped Cheesecake
  Chocolate Swirl Cheesecake

9" GOURMET PIES $24.95 (serves about 8)
  Apple Pie
  Cherry Pie
  Pecan Pie
  Pumpkin Pie
  Chocolate Cream Pie
  Coconut Cream Pie
Beverage Service
Includes cups, ice, sugar, sweetener, lemons and cream, as needed. 
One gallon serves approximately 10pp

Fresh Brewed Iced Tea 14.95 gallon

our signature! Texas Blackberry Sweet Iced Tea $14.95 gallon

Fresh Squeezed Limeade (made in house with real cane sugar) $14.95 gallon

Assorted Sodas $ 18 by the dozen
Bottled Water $ 19.90 by the dozen

Classic Coffee Service $14.95 gallon

Now Serving
Coffee Service Available in Airpots or Disposable Coffee Boxes

Orange Juice $14.95 gallon

Ordering and Delivery Info

Freshella Catering is an approved caterer for the Dallas Market Center and Trade Mart

- Service is drop off, meals are hot and ready to serve upon delivery
- All our meals and beverages are delivered with the necessary serving utensils, heavy duty black disposable plates, utensils and napkins to make your meal complete.
- Upgraded place settings and upgraded buffet service is available.
- Beverages are served with cups, ice, sugar, sweetener, lemons and creamer as needed.
- Chafing dishes are available upon request.
- Delivery fees apply.