

Preston Hollow Catering

9800 Preston Road

Dallas, Texas

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phcatering.net

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PHC Ordering Information

Minimum Orders Required

On all Deliveries

Please place orders 24 hours in advance.
All email and fax orders will be confirmed.

Delivery

We deliver throughout the metroplex.

Fees vary

BREAKFAST MENU

Minimum order of 15ppl required for delivery

Continental Breakfast

\$7.95 per person

Sliced Fresh Seasonal Fruit

Orange or Apple Juice

served with Choice of Two of the following:

Fresh Baked Fruit Bread or Muffins of the Day
Homemade Cinnamon Rolls with Nuts and Raisins
Assorted Einstein Bagels with Cream Cheese

Yogurt and Granola Bar

\$8.95 per person

Vanilla Yogurt with
Granola

Seasonal Berries and Raisins

Mini Bran Muffins

Orange or Apple Juice

HOT BREAKFASTS

Strata Egg Casseroles

\$9.50 per person

Choose from any of the following:

Sausage and Cheddar Cheese

Tomato, Basil and Mozzarella Cheese

Bacon, Tomato and Provolone Cheese

Honey Ham and Baby Swiss cheese

Served with Breakfast Potatoes and Sliced Seasonal Fresh Fruit

Orange Juice

Migas

\$9.95 per person

Scrambled Eggs, Jalapeños, Tomatoes, Onions, Cheddar Cheese, Roasted Bell Peppers and Tortilla strips served with Flour Tortillas and Homemade Salsa, Roasted Breakfast Potatoes and Sliced Fresh Fruit.

Choice of Sausage or Bacon

Orange Juice

Classic Breakfast

\$9.50 per person

Cheddar Scrambled Eggs
Served with Sausage, Ham, or Bacon and
Homemade Biscuits with Butter/Jelly or Gravy
Breakfast Potatoes or Grits
And Sliced Seasonal Fresh Fruit
Orange Juice

Flap Jacks

\$8.95 per person

Hot Buttermilk Pancakes or French Toasts (2 per person)
Served with Sausage Links or Bacon
Maple Syrup and Fresh Fruit
Orange Juice

Breakfast Burritos

Two each - \$9.50 per person

Choose from the following:
Egg, Cheese with Ham or Bacon or veggies
Served warm and with Homemade Salsa
Roasted Breakfast Potatoes and Sliced Fresh Seasonal Fruit
Orange Juice

Breakfast Croissant Sandwiches

\$7.25 per person

Choose from the following:
Egg and Cheese with....
Bacon, Ham, or Sausage
Served with Sliced Fresh Seasonal Fruit
Orange Juice

Piece of Quiche
(Minimum 8 per order)
\$9.50 per person

Choose from the following:
Bacon, Spinach and Tomato with Cheddar Cheese,
3-Cheese Quiche
Quiche Lorraine (Bacon, Onion and Cheddar)
Sausage, Red Bell Pepper and Cheddar Cheese
or Fresh Vegetable
Served with Sliced Seasonal Fresh Fruit
Homemade Cinnamon Rolls with Raisins and Nuts
Orange Juice

SNACK ATTACK

Price per person

Popcorn Surprise
Popcorn, with Peanuts, M&Ms, Raisins and Pretzels
\$2.50 (2 oz portion)
Assorted Sweets-\$1.00
Assorted Cookies-\$0.75
Ghardtets, Chex Mix or Nut Mix \$2
Buttered Popcorn \$1.00
Fruit Flavored Yogurt \$1.75
Granola Bars \$1.25
Whole Fresh Fruit \$1.25

SANDWICHES & WRAPS– BOXED OR ON TRAYS

Sandwiches come with Baked Lays or Mrs. Vicki's Chips and Cookie of the Day
Condiments are served on the side

CORPORATE LUNCH: in boxes \$8.25, on trays \$8.95 per person
Choice of Sandwich or Wrap, Pickle, and Fresh Fruit

EXECUTIVE LUNCH: in boxes \$9.25, on trays \$9.95 per person
Choice of Sandwich or Wrap, Pickle, Pasta Salad and Fresh Fruit

Mesquite Smoked Turkey & Provolone Cheese, Lettuce and Tomato served
on Tomato Basil Bread

Ham & Swiss Cheese, Lettuce and Tomato on 9 Grain Wheat Bread

Turkey Club with Guacamole, Mesquite Smoked Bacon, Swiss Cheese, Lettuce,
and Tomato served on Wheatberry Bread

Roast Beef & Cheddar with Lettuce and Tomato on Ciabatta Bread

Albacore Tuna Salad with Apples and Celery served on Wheatberry Bread

PHC Club- Smoked Turkey Breast, Ham, Provolone Cheese,
Romaine Lettuce and Tomato on a Hoagie Bun

Joanie's Chicken Salad, Diced Chicken Breast, Romaine Lettuce and
Special Seasonings on a Fresh Baked Croissant

Veggie Sandwich with Grilled Veggies, tomatoes, cheddar or swiss with
Balsamic Aoli Sauce on Ciabatta Bread

Turkey Pastrami with Baby Swiss on Rye

Veggie Wrap with Havarti Cheese, Red Onion, Tomato, Cucumber, Lettuce
and Red Bell Pepper on Spinach Tortillas with Light Ranch Dressing

Chicken Caesar Wrap with Grilled Chicken Breast Strips, Shredded Lettuce,
Parmesan Cheese and Caesar Dressing

Beef Fajita Wrap served with Sautéed Red and Green Bell Pepper, Onions,
Lettuce, Tomatoes, Jack Cheese, and seasoned Rice with Jalapeño
Ranch Dressing

Deli Day Sampler – Chicken or Tuna Salad, Turkey, Ham, and Roast Beef
Served with Assorted Cheeses, Relish Tray and a Variety of Breads.
Minimum order of 15 - \$9.95 per person

ENTRÉE SALADS

Served with Rolls or Chips and Homemade Salsa and Cookie of the Day
In bowls or boxes \$8.95

Strawberry Feta Field Green Salad with Pistacchios,
add Grilled Chicken Strips for \$1

PHC Grilled Chicken Caesar Salad with Parmesan Cheese, Homemade
Croutons, on a bed of Romaine Lettuce served with Caesar Dressing.

Beef or Chicken Fajita Salad served on Romaine lettuce with Grilled Onions,
Peppers and Corn, Tomatoes, Cilantro, Cheddar Cheese and Tortilla Strips.

Fried Chicken Salad served with Tomatoes, Eggs, Cilantro, Red Onions and Jack Cheese on Romaine Lettuce

Crazy Cobb Salad – Greens, Bleu Cheese, Diced Boiled Egg, Crumbled Bacon, Tomatoes and Toasted Pecans

Chicken Mandarin Salad with Feta cheese, Toasted Almonds and Diced Tomatoes on a bed of Salad Greens served with lite Poppy Seed dressing

Chef Salad with Black Forest Ham, Smoked Turkey, Tomatoes, Cheese, Diced Eggs, with romaine lettuce

Taco Salad with Choice of Diced Chicken or Seasoned Ground Beef, Cheddar Cheese, Grilled Pepper and Onions, Black Olives and Tomatoes on a Bed of Lettuce. Served with Homemade Salsa

Salad Sampler – any one of the above Salads with Fruit and Pasta Salad

Dressings: Balsamic Vinaigrette, Creamy Cucumber, Honey Mustard, Ranch, Blue cheese, Italian, Caesar, and Poppy Seed Dressing

HOMEMADE SOUPS

Price per person –cup \$2.5

Bowl \$3.95

Minimum order of 10 people

Vegetable Beef

Broccoli Cheese

Chicken Tortilla

Chicken and Rice

Minestrone

Chicken Sausage Gumbo

Fresh Veggie

Tomato Basil

Seafood Gumbo

Chicken Noodle

**Hors D'Oeuvres Menu Customized for your Event
Below is a sampling of what we offer.**

COLD HORS D'OEUVRES

Ben's Grilled Beef Tenderloin served on Homemade Yeast Rolls
with creamy Horseradish Sauce on the side.
Pork Tenderloin served on Homemade Yeast Rolls with herb mayo
Assorted Cocktail Sandwiches- Chicken Salad, Cucumber, Pimento
Cheese, Turkey, Ham, or Roast Beef with lettuce on Yeast rolls
Joanie's Chicken Salad on Mini Croissants
Shrimp Crostini – White wine, Dill, Cream Cheese and Shrimp on a
Garlic Crostini
Steamed Jumbo Shrimp served Chilled with Cocktail sauce and
Lemon rounds
Bruschetta – Diced Cherry Tomatoes, Roasted Garlic, and Toasted
Pine nuts with Red Wine Vinaigrette.
Served with Toasted Baguettes
Phyllo Pastry Cups stuffed with your choice of Crab, Artichoke
or Spinach Dip and Lightly Toasted (served warm or cold)
Artichoke or Veggie Baguettes – White Wine Cream Cheese Piped
on a Baguette topped with Julienne Style Veggies
Stuffed Cherry Tomatoes with Bleu Cheese, Basil, and Pine nuts

HOT HORS D'OEUVRES

Mini Chicken Quesadillas served with Homemade Salsa
Chicken Sautee with Spicy Peanut Dipping Sauce
Classic Crab Cakes with Aioli Sauce
Crab or Shrimp Rolls served with Homemade Salsa
Mini Meatballs served Italian Style or Spicy
Bacon Cheddar New Potatoes Baked to Perfection
(Most Irresistible)
Chicken Tenders
Teriyaki Chicken K-bobs
Sausage Stuffed Mushrooms
Baked Brie Puff topped with caramel sauce
Beef Tender K-bobs

ENTREES – all our Entrees include your Choice of Two Sides, Rolls and our Garden Salad unless specified. Price per person.

POULTRY ENTREES

Pecan Crusted Chicken Breast - \$10.75
Teriyaki Grilled Chicken - \$10.25
PHC Chicken – Boneless Chicken Breast topped with White Wine Mushroom Sauce - \$10.75
Chicken Fried Chicken - \$10.75
Chicken Tenders Battered and Fried with Honey Mustard Dressing for Dipping - \$10.75
Fried Chicken (mixed) – (\$1.50 Extra per Person for all White), 48 hour notice required for marinating time - \$10.75
Blue Cheese or Artichoke Stuffed Chicken Breast - \$10.75
PHC Chipotle Chicken Breast topped with Chipotle Cream Sauce, Tomato Slices and Jalapeño Jack Cheese - \$10.75
Grilled Chicken Parmesan – Pan Sautéed with Fresh Mozzarella Cheese served with Fettuccini, Veggie side and Garlic Bread - \$10.25
Grilled Herb Chicken Breast with Lemon - \$9.95
Rosemary Roasted Chicken – (White, Mixed or Dark) add \$1.00 pp for all White meat - \$10.50
Chicken and Rice Casserole - \$9.95
Chicken Dijon with Fettuccini, Veggie side and Roll - \$10.50
BBQ Chicken listed under Beef and Pork

BEEF & PORK ENTREES

“Grilled to Perfection” Beef Tenderloin - \$24
Down Home Meatloaf with Miguel’s Special Tomato Sauce - \$9.95
Homemade Pot Roast with Carrots and Onions - \$10.95
“Lip Smacking” BBQ- Choice of two: Tender Smoked Beef Brisket, Chicken, or Sausage - \$10.95
Grilled Pork Tenderloin – Rosemary Roasted or Honey Glazed - \$18
Beef Tenderloin Kabobs - \$18
Grilled Pork Chops - \$10.95

SEAFOOD ENTREES

- Salmon – Grilled Rosemary or Oven Broiled - \$18
- Cajun Grilled or Fried Catfish-Served with Tartar and Cocktail
Sauces on the Side - \$10.50
- Broiled Tilapia with Cilantro Lime Butter – \$13.95
- Pesto Rubbed Orange Roughly - \$14.95
- Shrimp Skewers Grilled and served with Cilantro Sauce - \$18

VEGETARIAN ENTREES

Served with Garden Salad and Homemade Yeast Rolls or Garlic Bread
Price per person

- Vegetarian Lasagna \$9.95
- Cheese Enchiladas with Red Sauce served with Southwest Salad,
Chips and Salsa-\$9.95
- Baked Potato Bar – Texas sized served with all the fixings-\$8.95
- Vegetable Penne Pasta in Cream Sauce- \$8.95
- Three Cheese Macaroni and Cheese- \$8.95
- Pasta Primavera- \$9.95

ITALIAN ENTREES

Served with Garden Salad, Rolls or Garlic Bread
Price per person

- PHC Penne Pasta with our Amazing Cream Sauce
- With Grilled Chicken - \$9.95
- With Grilled Shrimp - \$10.95
- Lasagna - Choice of Italian Sausage, Chicken Asparagus,
Three Cheese Chicken, or Fresh Vegetable - \$9.95
- Artichoke Chicken Linguini - \$10.95
- Spaghetti with Marinara Sauce and Meatballs or Alfredo Sauce - \$9.95
- Pasta Primavera with Grilled Chicken - 10.95

MEXICAN DISHES

All Dishes Served with Chips and Salsa
Price per person

Miguel's Enchilada's-Sour Cream Chicken, Beef, Cheese or Mixed (2 per person) served with Spanish rice, Pico de Gallo and choice of Beans or Southwest Salad - \$10.25

King Ranch Casserole served with Southwest Salad - \$9.95

Fajitas- Seasoned and Marinated Beef and Chicken served with Spanish Rice, Fajita Fixings and choice of Beans or Garden Salad - \$11.25

Tacos- Brisket and Chicken served with Spanish Rice, Fixings and Choice of Black Beans or Garden Salad - \$10.75

Add Guacamole to any dish for \$1.75 pp

SIDES

For orders with Less than 10 people the sides will be chosen from the sides available that day.

Candy Kissed Carrots

Squash Casserole

Calabacita

Garlic Mashed Potatoes

Squash or Spinach Casserole

Corn O'Brien or Corn on the Cob

Broccoli Rice Casserole

Sautéed Snow Peas with Sesame Seeds

Southern Cheese Grits

Blackened Asparagus

Hand Snapped Green Beans

*Cheddar Stuffed New Potatoes (with or without Bacon) award winning

Spanish rice

Wild Rice with Craisins

Basmati Rice with Pine Nuts

Oven Roasted New Potatoes

Grilled Seasonal Vegetables

Smoked Gouda Orzo

Mashed Potatoes

Mac and Cheese

Green Bean Amandine Casserole

Vegetable Medley

Jalapeño Corn Soufflé

SIDE SALADS

Price per person-\$2.50

Potato Salad

Pasta Salad

Spinach Salad with Mandarin Oranges

Tomato Cucumber Salad

Feta Field Green Salad with Craisins and Walnuts

Dressings: Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Jalapeño Ranch, Caesar and Cucumber

Cole Slaw

Fresh Fruit

Caesar Salad

Garden Salad

DESSERTS

Cookies \$9 per dozen

All Bars \$12 per dozen

Double Fudge Brownies

Lemon Squares

Chocolate Fantasy Bars

Coconut Dream Bars

Chocolate Dipped Macarons

Chocolate Chip Cookies

Oatmeal Raisin Cookies

Peanut Butter Cookies

Snickerdoodles

Molasses Ginger Cookies

Cheesecake with Strawberries (12 slices)

\$3.00 slice

Chocolate Dipped Strawberries

\$15 a dozen

Chocolate Cake with Chocolate Dipped Strawberries

Small Round Layer Cake serves 8-10

\$26

Large Sheet Cake serves 18-20

\$38

Homemade Cobblers - Apple, Peach, Blueberry and Cherry

Serves 9-12

\$24

Apple Crisp – Serves 9-12

\$24

Chocolate and Coconut Cream Pies – serve 8

\$16

Kentucky Derby Pie – serves 8-10

\$18

* Some desserts require a 48 hour notice

BEVERAGES

Fresh Brewed Tea – Regular or Regular

\$9.95 7 gallon

Fresh Lemonade

\$34 gallon

Orange Juice and PHC Punch

\$9.95 gallon

Fresh Brewed Coffee & Decaf (min. 15pp)

\$1.25 pp

Bottled Water and Assorted Sodas

\$1.25 each

Assorted Juices

\$1.25 each

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