

PHC

Preston Hollow Catering
9800 Preston Road
Dallas, Texas
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phcatering.net

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PHC Ordering Information

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

Continental Breakfast

\$6.50 per person

Fresh Fruit served with

Two of the following:

Fresh Fruit Breads

Homemade Cinnamon Rolls

Country Biscuits with Honey Ham or Sausage

Bagels with Cream Cheese

Assorted Yogurts and Granola Bars

HOT BREAKFASTS

Egg Casseroles

\$8.95 per person

Choose from any of the following:

Sausage and Cheddar Cheese

Fresh Vegetable and Cheddar Cheese

Bacon, Tomato and Cheddar Cheese

Ham and Swiss cheese

Served with Breakfast Potatoes, English Muffins, Butter, Jelly

And Fresh Fruit

Migas

\$7.95 per person

Scrambled Eggs, Jalapeños, Tomatoes, Mushrooms, Onion, Cheese, and
Tortilla strips. Served with Flour Tortillas, Homemade Salsa,

Oven Roasted Potatoes and Fresh Fruit Salad.

Add Sausage or Bacon - \$8.95 per person

Cheddar Scrambled Eggs

\$8.95 per person

Served with Sausage, Ham, or Bacon and

Homemade Biscuits

Breakfast Potatoes

And Fresh Fruit

Breakfast Burritos

Two each -\$8.95 per person

Choose from the following:

Egg, Cheese and Ham or Bacon

Egg, Cheese and Sausage

Egg and Cheese

Egg, Cheese, and Vegetable

Served warm and with Homemade Salsa

Breakfast Potatoes and Fresh Fruit

Breakfast Croissant Sandwiches

\$6.95 per person

Choose from the following:

Egg and Cheese with....

Bacon, Ham, or Sausage

Served with Fresh Fruit

Flap Jacks

\$8.95 per person

Hot Buttermilk Pancakes

Served with Scrambled Eggs and Sausage Links

Maple Syrup and Fresh Fruit

Piece of Quiche

(Minimum 8 per order)

\$8.95 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 Fresh Fruit and Cinnamon Rolls

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-\$.75

Ghardettos, 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 Chips, Salsa, and Cookie of the Day

Condiments are served on the side

CORPORATE BOX LUNCH: \$7.95

Choice of Sandwich or Wrap, Pickle, and Fresh Fruit

EXECUTIVE BOX LUNCH: \$8.95

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 Avocado, Mesquite Smoked Bacon, Swiss Cheese, Lettuce,
Sprouts and Tomato served on Wheatberry Bread

Roast Beef & Cheddar with Lettuce and Tomato on Sourdough

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

Reuben Sandwich with Turkey Pastrami, Sauerkraut, Swiss cheese, served
on Rye bread. Minimum order of 6

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

Avocado Sandwich with Provolone Cheese, Lettuce, Tomato, Red Onion and Herb Dressing on 9 grain bread

Veggie Wrap with Havarti Cheese, Red Onion, Tomato, Cucumber, Lettuce, 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 10

ENTRÉE SALADS

Served with Rolls or Chips and Homemade Salsa and Cookie of the Day
\$8.95 per person

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 peppers, Onions, Cilantro, Cheddar Cheese and Jalapeño Ranch

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, Craisins, and Walnuts on a bed of Salad Greens and Red Bell Pepper on a Bed of Lettuce

Southwest Grilled Chicken Salad with Black Beans, Corn, Tortilla Strips with Jalapeño Ranch 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

Dressings by pint \$4.95

HOMEMADE SOUPS

Price per person –cup \$2.50

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

COLD HORS D'OEUVRES

(Price per dozen)

Ben's Grilled Beef Tenderloin served on Homemade Yeast Rolls with creamy Horseradish Sauce on the side.	\$36
Assorted Cocktail Sandwiches- Chicken Salad, Cucumber, Pimento Cheese, Turkey, Ham, or Roast Beef with lettuce on Yeast rolls	\$18
Shrimp Crostini – White wine, Dill, Cream Cheese and Shrimp on a Garlic Crostini	\$18
Steamed Jumbo Shrimp served Chilled with Cocktail sauce and Lemon rounds	\$18
Bruschetta – Diced Cherry Tomatoes, Roasted Garlic, Toasted Pine nuts with Red Wine Vinaigrette. Served with Toasted Baguettes	\$1.75 per person
Phyllo Pastry Cups stuffed with your choice of Crab, Artichoke or Spinach Dip and Lightly Toasted (served warm or cold)	\$18
Artichoke or Veggie Baguettes – White Wine Cream Cheese Piped on a Baguette topped with Julienne Style Veggies	\$15
Stuffed Cherry Tomatoes with Bleu Cheese, Basil, and Pine nuts	\$12

HOT HORS D'OEUVRES

(Price per dozen)

Mini Chicken Quesadillas served with Homemade Salsa	\$24
Chicken Sautee with Spicy Peanut Dipping Sauce	\$24
Classic Crab Cakes with Aioli Sauce	\$24
Crab or Shrimp Rolls served with Homemade Salsa	\$18
Mini Meatballs served Italian Style or Spicy	\$12
Bacon Cheddar New Potatoes Baked to Perfection	\$18
(Most Irresistible)	
Chicken Tenders	\$24
Teriyaki Chicken K-bobs	\$24
Sausage Stuffed Mushrooms	\$18
Baked Brie Puff topped with caramel sauce	\$18
Beef Tender K-bobs	\$36

APPETIZER DISPLAYS

Fresh Fruit and Cheese Platter – Havarti, Smoked Gouda, Cheddar, Swiss Cheeses. Served with Seasonal Fruit and Gourmet Crackers (Choice of 3 cheeses)	Small (serves 15-25)	\$35
	Large (serves 25-50)	\$65
Fresh Crudités Display – Colorful Seasonal Vegetables served with choice of Homemade Dip.	Small (serves 15-25)	\$30
	Large (serves 25-50)	\$50
Mama Mia's Antipasto Platter – Mediterranean Olives, Genoa Salami, String Cheese and Pepperoncini	Small (serves 15-25)	\$40
	Large (serves 25-50)	\$65

*Add Specialty Deli Meats for Additional Price

HOMEMADE DIPS

Price Per Quart

Artichoke Dip- \$16.95
Tomato, Basil, Pine Nut Dip- \$15.95
Pico de Gallo- \$15.95
Pineapple Mango Salsa -\$15.95
Black Bean Corn Relish- \$15.95
Spinach Dip- \$15.95
Bleu Cheese with Red Onion, Parsley, and Lemon -\$18.95
Red Bell Pepper- \$12.95
Guacamole - \$18.95
Smoked Gouda Ball (16 oz.) -\$10.95
Salsa (by pint) - \$4.95
Homemade Tortilla Chips and Salsa - \$1.50/person
Homemade Guacamole served with Chips - \$3.50/person
Queso with Jalapenos. Served with Chips and Salsa - \$2.00/person
Artichoke Spinach Dip with Pita Chips - \$2.25/person

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, 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

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	Cole Slaw
Pasta Salad	Fresh Fruit
Spinach Salad with Mandarin Oranges	Caesar Salad
Tomato Cucumber Salad	Garden Salad
Feta Field Green Salad with Craisins and Walnuts	

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

DESSERTS

Cookies \$.75 each All Bars\$1.00 each

Double Fudge Brownies	Chocolate Chip Cookies
Lemon Squares	Oatmeal Raisin Cookies
Chocolate Fantasy Bars	Peanut Butter Cookies
Coconut Dream Bars	Snickerdoodles
Chocolate Dipped Macaroons	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 – Black Currant or Regular	\$9 gallon
Fresh Lemonade	\$9 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