

District 7

RESTAURANTS

Holiday Catering Menu's

The Traditional Feast (Minimum 10 People)

Roasted Turkey Breast with Gravy
(Sliced & Ready to serve 6oz. Portion)
Bread & Herb Stuffing
Sweet Potato Casserole with Pecan Crumble
Green Beans with Bacon
Cranberry-Orange Relish
Dinner Rolls
Chef Choice Pie

\$20.00 Per Person

Sides

Christmas Corn (seasoned with diced red pepper)
Holiday White Rice with Cranberries
Truffle Mashed Potatoes
Market Mac -N- Cheese
Green Beans with Roasted Pecans
Rice Pilaf
Roasted Rosemary Fingerlings Potatoes
Brussel Sprouts Amandine
Ginger Glazed Carrots
Grilled Seasonal Vegetables
Seared Broccolini
Grilled Asparagus
Sautéed Spinach

Full Pan \$36.00 (Serves 10-12)

½ Pan \$18.00 (Serves 6-8)

Starters

(Minimum 12 Pcs per Order)

Crab Cake (Bite Size)

with a Ravigote Sauce
\$8 per person (2 per order)

Red Fish Tostada

Homemade Crispy Tortilla Chip topped with Red
Fish, Black Beans, Feta and Cilantro
\$5 per person (2 per order)

Beef Tenderloin Skewers

\$7 per person

Grilled Rosemary Chicken Skewers

\$5 per person

Panko Fried Shrimp & Horseradish

Japanese Style Breaded Shrimp with a Horseradish
Dipping Sauce
\$5 pp (2 per order)

Wild Boar Sausage Bruschetta

Tomato, Caramelized Onions and Capers with Grilled
Flatbread
\$4 pp (2 per order)

Smoked Salmon Crostini

Toasted Baguette slices topped with Smoked Salmon,
Fresh Herbs and
Creamy Cheese Spread \$5.00

Stuffed Deviled Eggs

Smoked Salmon Capers, Cream Cheese-Apple Smoked
Bacon & Gorgonzola
\$18 Per DZ

Spanakopita

Phyllo pastry wraps filled with Spinach
And Feta Cheese
\$4 (2 per order)

Braised Beef Mac N' Cheese

A creamy cheese macaroni topped with bbq braised
beef topped with green onions
\$5.00 each

Holiday Buffet Selections

Frosty Feast Hors d Oeuvres

Melon Caprese Skewers

Buffalo Mozzarella, Cherry Tomato, Mini Bell Peppers, Melon, Artichoke Hearts

Spanakopita

Phyllo pastry wraps filled with Spinach and Feta Cheese

Wild Boar Sausage Bruschetta

Tomato, Caramelized Onions and Capers with Grilled Flatbread

Bacon Wrap Shrimp Skewer

Grilled Chicken Curry Skewer

Turkey Meatballs

Marinara Sauce, Topped with Parmesan, and Basil

\$25.00 per person

Santa's Snacks Menu

Classic Fruit & Cheese Platter

An Elegant Display Featuring Fresh Seasonal Fruits and Premium Imported and Domestic Cheeses, served with an Assortment of Unique Cracker Assortment

Small (serving 6-8 ppl) \$40 Medium (serving 10-15 ppl) \$65 Large (serving 15-20 ppl) \$75

Classic Vegetable Platter

This Tray includes a Selection of Crisp Vegetables, Arranged on a Garnished Tray complete with our Freshly Made Spinach & Artichoke Dip

Small (serving 6-8 ppl) \$16 Medium (serving 10-12 ppl) \$30 Large (serving 15-20 ppl) \$40

Classic Deli Platter

A Mix of Sliced Smoked Turkey, Ham, Roast Beef, served with Swiss, Provolone and Cheddar cheeses. Leaf lettuce, vine-ripened tomatoes, onions and pickles accompany your platter with your choice of condiments. Dispread, mustard, Assorted Breads **\$8 per person**

Evergreen Christmas Buffet

Spinach Salad

Fresh Strawberries, Jicama, Roasted Pecans with A Balsamic Vinaigrette Dressing

Rosemary Grilled Chicken Breast

Herb Marinade

Brussel Amandine

Barley Risotto Drizzled with Truffle Oil

Assorted Mini Bite Size Holiday Desserts

\$28.00 per person

Jolly Holiday Lunch Buffet

Mixed Green Salad

Romaine, Mixed Green, Fresh Spinach, Cabbage, Celery, Pecans, Diced Tomatoes, Grated Parmesan and Lemon-Garlic Vinaigrette

Pan Seared Grilled Chicken Breast

Shitake creamy mushroom gravy, capers and grilled zucchini, squash, asparagus, red bell peppers

Hines Pork Osso Bucco

Braised pork shank

Truffle Risotto

Grilled Asparagus

Assorted Mini Bite Size Holiday Desserts

\$45.00 Per Person

Christmas Buffet

District Salad

Romaine, Mixed Green, Fresh Spinach, Cabbage, Celery, Pecans, Diced, Tomatoes, Grated Parmesan and Lemon-Garlic Vinaigrette

Arugula Salad & Beets

Watercress, Curry Chickpeas, Beets, Walnuts with a Honey Goat Balsamic

Braised Beef Short Rib

Slow Cooked with Red Wine Reduction over Mushroom Cream Sauce

Sesame Soy Glazed Salmon

Saved Carrots and Sesame Seeds

Grilled Rosemary Chicken Breast

Parmesan Garlic Mashed Potatoes
Christmas Corn with Diced Red Peppers
Roasted Sweet Potatoes & Carrots

Assorted Mini Bite Size Holiday Desserts

\$50.00 per person

Holiday Menu # 2

Mixed Greens

With avocado and Radishes

Artichoke Spinach Stuffed Chicken

Topped with a Mediterranean Sauce

Christmas Pasta

Penne Pasta Tossed in a Parmesan Cream Sauce, topped with Chives, Pancetta and Diced Tomatoes

Grilled Seasonal Vegetables

Assorted Mini Bite Size Holiday Desserts

\$18.00 Per Person

Holiday Menu # 3

Holiday Salad

arugula, spinach, berries, cherry tomato, feta cheese, pecans with a balsamic vinaigrette

Orange Rosemary Chicken

Herb Marinade

Blackened Grilled Red Fish

Teriyaki Marinated Red Dish Cilantro

Rice Pilaf

Assorted Mini Bite Size Holiday Desserts

\$18.00 Per Person

Holiday Menu # 4

Christmas Salad

With Brussels Sprouts, Beets and Vinaigrette

District Salad

Romaine, Mixed Green, Fresh Spinach, Cabbage, Celery, Pecans, Diced, Tomatoes, Grated Parmesan and Lemon-Garlic Vinaigrette

Center Cut Filet Mignon

4oz. Local aged beef filet with a white wine sautéed mushrooms topped with a brandy creamy peppercorn sauce

Grilled Chilean Sea Bass

Topped with a Citrus Ponzu Glaze

Truffle Mashed Potatoes
Seasonal Sautéed Vegetables

Assorted Holiday Desserts

\$53.00 Per Person

JUST DESSERTS & BEVERAGES

(12 Piece Minimum Order unless otherwise Noted)

Bite Size Assortment of Cheese Cake Squares

\$2.50 each

Brownie Bites with Pecans

\$1.50 each

Assortment of Cookies

\$2.50 each

Assorted Dessert Tray

To Include Assorted Cookies, Pecan Brownies,
And Assorted Cheese Cake Bites.

\$35.00 dozen

Assorted Cookies and Pecan Brownie Tray

Assorted Cookies and Pecan Brownies Topped
with Powdered Sugar & Strawberries.

\$24.00 dozen

Assorted Cake Dessert Platter

(Cakes of the Day)

Assorted Slices of Cake of the day Topped with
Powdered Sugar & Strawberries.

\$54.00 - 12 Pieces

BEVERAGE SERVICE

SODAS

Assorted Canned Sodas \$2.00 each

WATER SERVICE

Bottled Waters @ \$2.00 each

Sparkling Water @ \$3.00 each

COFFEE SERVICE

Freshly Brewed Regular Coffee @ \$21.00 gallon

Decaffeinated Coffee @ \$18.00 gallon

Serves 10-12 - Includes cups, sweetener, stirrer,
and half & half

TEA SERVICE

Freshly Brewed Iced Tea @ \$18.00 Per Gallon

Assorted Herbal Teas @ \$3.00 each

Serves 10-12 - Includes cups, sweetener, stirrer and
lemon

LET'S MAKE THIS EVENT TASTY!

Ordering is easy. Pick-up or Delivery, or
Contact us...

Please shoot us an email with your order:

catering@district7grill.com or

Nora@district7grill.com

713-225-4950 for Information

Monday – Friday 10am-4pm

SOME IMPORTANT INFORMATION

We need your order at least 24 hours in advance.

With that we can guarantee satisfied taste buds!

Cancellations happen... Let us know at least 4
hours ahead of pick-up or delivery, charges may
apply.

Please allow for setup time when requesting
your delivery so it is ready to serve at the
scheduled time.

We include appropriate plates, utensils and
napkins, but please let us know how many
people you'll need them for
when ordering.

Gratuity is not included, that is at your
discretion.

Delivery or Pick-up available.

Delivery charges may apply.

All prices are subject to change... Your final price
will be confirmed when you place your order.
Have questions? *Ask us* :) we're happy to help!