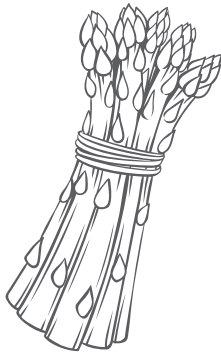
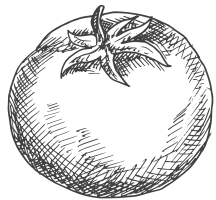
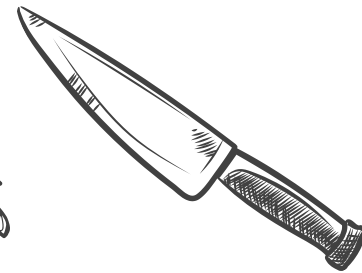


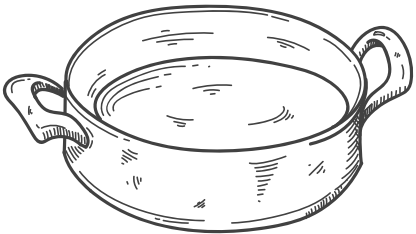
FINE CATERING



CAFÉ NATALIE



HOUSTON, TX



SPECIAL
EVENTS MENU
2023

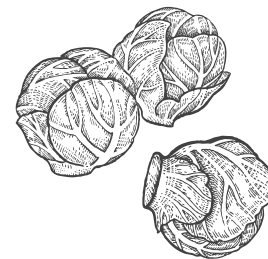


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A LITTLE ABOUT US

Award winning food, exquisite service and our highly trained culinary and event management teams work to create the perfect catering experience for your next event. We understand that selecting your wedding caterer is an important and intimate decision. From your engagement party to your bridal shower, your rehearsal dinner to your wedding reception, all the way through your day-after brunch and anniversary milestones, our team of professional chefs will expertly prepare the perfect menus for you.

1	WHEN DO I START PLANNING?
2	STYLE OF SERVICE
3	COCKTAIL HOUR
7	FROM THE GARDEN
10	CLASSIC MENU
11	SIGNATURE MENU
12	PRIME MENU
13	ACCOMPANIMENTS
14	THEMED COLLECTIONS
17	SMALL PLATE STATIONS
21	LATE NIGHT MUNCHIES
22	SWEET ENDINGS
23	FREQUENTLY ASKED QUESTIONS

WHEN DO I START PLANNING?

12 MONTHS

After your venue is booked, begin researching catering options and forming a budget.

Event DAY

Enjoy your delicious dinner with your guests!

3-6 MONTHS

Email or call us to schedule your private tasting!

5 BUSINESS DAYS

Final payment is due!

9 MONTHS

Reach out to us to receive an initial proposal!

This is a good time to book to ensure your availability.

90 DAYS

Your 50% payment is due!

10 BUSINESS DAYS

Final details, such as guest count, timeline and floorplan are due. We will make any adjustments needed and send over a final invoice!

WHAT'S YOUR STYLE ... OF SERVICE?

BUFFET

Guests will receive their plate at the buffet, and our staff will proudly serve and portion control their food.

FAMILY STYLE

Think of Thanksgiving dinner! Food will come out on platters and in large bowls for sharing tableside.

PLATED/SEATED

Your delicious meal will be pre-plated with your selection of two entrees and two side dishes. Our staff will serve each guest's plate at their seat in a synchronized fashion, one table at a time.

STATIONS

Great for cocktail style receptions! Your guests will enjoy flavors from around the globe at three of our interactive stations.

OUR MOST POPULAR PACKAGES
Classic, Signature + Prime

EACH TIER INCLUDES

One Hor d'Oeuvre From The Corresponding Tier
One Selection From The Garden
Selection of Two Entrees From The Corresponding Tier
Selection of Any Two Accompaniments
Rolls + Butter
China, Flatware, Linen Napkins + Pre-Set Water Goblet

CLASSIC

SIGNATURE

PRIME

COCKTAIL HOUR



COCKTAIL HOUR

HORS D'OEUVRES BUTLER PASSED ON SERVING TRAYS

CLASSIC

BANG BANG CAULIFLOWER

Fried Cauliflower |
Spicy Bang Bang Sauce

CAPRESE SKEWER

Cherry Tomato | Fresh Mozzarella |
Basil | Truffle Salt

ELOTE SHOOTER

Bell Peppers | Cotija Cheese |
Mayo | Cayenne Pepper

EMPANADA

Diced Chicken | Tomatoes | Onions

PROSCIUTTO WRAPPED ASPARAGUS

Phyllo-Dough | Lemon-Thyme Aioli

PULLED PORK TOSTADA

Apple Slaw | Creme Fraiche

SESAME CHICKEN BITE

Sweet Chili

SPICED POTATO + PEA SAMOSA

Mint Chutney | Tamarindo Mayo

WATERMELON BITE (SEASONAL)

Feta | Basil

CHEESE + FRUIT DISPLAY*

Cheddar | Colby Jack | Pepper Jack |
Red + Green Grapes | Strawberries

*STATIONARY

SIGNATURE

BACON WRAPPED DATE

Bacon | Gorgonzola

BEEF WELLINGTON

Bordelaise Sauce

BLOODY MARY SHRIMP

Gulf Shrimp | Tajin | Pipette

CHICKEN TINGA TACO

Pulled Chicken | Pickled Red Onion |
Queso Fresco | Cilantro

CHICKEN + WAFFLE BITE

Buttermilk Waffle | Fried Chicken Thigh |
Crystal Hot Sauce + Maple Syrup

GULF COAST CEVICHE

Calamari | Shrimp | White Fish |
Avocado Crema | Blue Corn Edible Spoon

KOREAN BEEF BULGOGI

Jalapeno Corn Cake | Kimchi |
Sriracha Mayo

MUSHROOM QUESADILLA

Mozzarella | Creme Fraiche

PROSCIUTTO WRAPPED SCALLOP

Truffle Aioli

TRUFFLE ARANCINI

Panko Crusted | Romesco

PRIME

BUTTERNUT SQUASH RISOTTO

Slipper Spoon

CLASSIC CRAB CAKE

Lump Crab | Chipotle Aioli

DEVEILED EGG

Pink + Pickled | Caviar

DUCK CONFIT EGGROLL

Sweet Chili

GULF SHRIMP COCKTAIL SHOOTER

Fiery Cocktail Sauce

LAMB LOLLIPOP

Chimichurri

PORK BELLY SKEWER

Thai Vinaigrette

SEARED SCALLOP

Roasted Corn Relish

SHORT RIB AREPA

Mozzarella | Guajillo Pepper Sauce |
Cotija | Cilantro

TENDERLOIN SKEWER

Gochujang | Sesame Seeds

TUNA TARTARE

Ponzu | Sesame Oil | Wonton Cone

WAGYU BEEF MEATBALL

Tomato Jam

COCKTAIL HOUR CONTINUED

WELCOME TABLES

CAPRESE SPREAD

BUILD YOUR OWN CAPRESE

Burrata | Fresh Mozzarella | Basil | Heirloom Tomatoes | Assorted Oils + Balsamic Vinegar | Flavored Salts

CHEESE & CHARCUTERIES

Roquefort Blue | Spanish Manchego | Triple Cream Brie
Aldo Speck | Prosciutto | Salami
Candied Pecans | Cornichons | Dried Apricots | Fig Jam |
Honey | Fresh Grapes | Gourmet Crackers | Crostini

**Add Crudite Additional Charge

**Add Honey Comb Additional Charge

CHIPS + DIPS

SELECTION OF THREE

Crab Rangoon Dip with Wonton Chips
Guacamole with Tortilla Chips
Poblano Queso with Tortilla Chips
Pimento Cheese with Ritz Crackers
Roasted Tomato Goat Cheese Dip with Pita Chips
Spinach Artichoke Dip with Pita Chips

**Add Crudite Additional Charge

CROSTINI STATION

SELECTION OF THREE

Beef Tenderloin | Blue Cheese | Onion Jam
Cherry Tomato | Pesto | Balsamico
Chorizo | Guacamole | Cotija Cheese

Goat Cheese | Pear | Honey

Heirloom Tomato | Burrata | Red Onion

Peaches | Ricotta | Candied Pecans | Honey

Prosciutto | Melon | Balsamico

Smoked Salmon | Cream Cheese | Capers

**Foie Gras | Blackberry Coulis Additional Charge

MEDITERRANEAN MEZZE

Trio of Hummus - Classic | Beet | Roasted Red Pepper
Feta Herb Salad | Marinated Olives | Spanakopita |
Spiced Nuts | Pita Chips + Triangles



COCKTAIL HOUR CONTINUED

WELCOME BARS

BLOODY MARY BAR

Vodka | Banana Peppers | Cayenne Sugar Bacon Strips | Celery Sticks | Lime Wedges | Pickled Green Beans | Tabasco Hot Sauce

CHAMPAGNE BAR

Selection of Two - Blushing Bride | Mango Mimosa | Peach Bellini | Navel Orange Mimosa | Raspberry Cooler | Sparkling Julep

MARGARITA BAR

Tequila | Cointreau | Lime Juice | Muddled Jalapenos | Muddled Peaches | Orange Juice | Tajin Salt

MOJITO BAR

Rum | Mango + Strawberry Puree | Muddled Mint | Simple Syrup

POPSICLE BAR (SEASONAL)

Choice of Two Fruit Popsicles | Sparkling Wine
Blackberry | Mango | Melon | Strawberry | Watermelon

****WELCOME BARS AVAILABLE DURING
COCKTAIL HOUR****

BEVERAGE STATIONS

COLD

Chilled Chai Tea | Mint Limeade |
Seasonal Agua Fresca | Watermelon Spritzer

WARM

KATZ Coffee + Cream | Mexican Hot Chocolate |
Mulled Apple Cider | Vanilla Chai Tea

****ALCOHOLIC BEVERAGES ONLY AVAILABLE
WITH CAFE NATALIE BAR PACKAGES****



FROM THE GARDEN



FROM THE GARDEN

*PRE-PLATED AT EACH GUESTS' PLACE SETTING
PLEASE INQUIRE ABOUT TABLESIDE TRAY SERVICE*

ASIAN SALAD

Shredded Green and Red Cabbage | Spinach | Carrots | Scallions | Oranges | Crushed Peanuts | Sesame-Ginger Dressing

ARUGULA SALAD

Arugula | Dried Cranberries | Candied Pecans | Goat Cheese | Lemon Vinaigrette

BABY GEM SALAD

Baby Gem | Cherry Tomato | Celery | Gorgonzola Cheese | Garlic Croutons | Radish | Red Wine Vinaigrette

CLASSIC CAESAR SALAD

Romaine | Shaved Parmesan Cheese | Brioche Croutons | Classic Caesar Dressing

QUINOA AND KALE SALAD

Baby Kale | Red Quinoa | Red Onion | Blueberries | White Balsamic Dressing

RIBBON BIBB SALAD

Bibb Lettuce | Shaved Parmesan | Carrot Ribbons | Sliced Almonds | Spicy Herb Vinaigrette

SOUTHERN SALAD

Romaine | Applewood-Smoked Bacon | Aged Cheddar | Cucumber | Pickled Red Onion | Cornbread Crouton | Pimento Cheese Ranch

STEAKHOUSE WEDGE SALAD

Iceberg | Roquefort Blue Cheese | Cherry Tomatoes | Bacon | Buttermilk Ranch Dressing

STRAWBERRY BALSAMIC SALAD

Mixed Greens | Strawberries | Feta Cheese | Candied Pecans | Strawberry Balsamic Vinaigrette

TUSCAN SALAD

Spring Mix | Cherry Tomatoes | Red Onions | Shredded Carrots | Sweet Dijon Vinaigrette

PREMIUM SALAD PICKS | ADDITIONAL CHARGE

CAPRESE SALAD

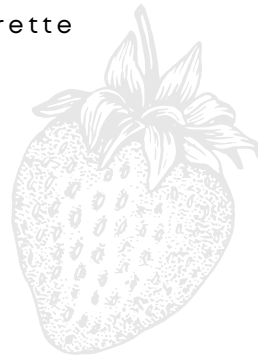
Heirloom Tomatoes | Burrata | Basil | Balsamic Vinegar | Olive Oil

CITRUS + BEET SALAD

Golden + Red Beets | Grapefruit | Oranges | Goat Cheese | Citrus Vinaigrette

PANZANELLA SALAD

Tomatoes | Bell Peppers | Cucumbers | Red Onion | Basil | Fresh Mozzarella | Prosciutto | Champagne Vinaigrette



FROM THE GARDEN

ADD A SHOOTER OF SOUP ALONGSIDE YOUR SALAD COURSE ADDITIONAL CHARGE.
ADD A SHOOTER OF PREMIUM SOUP ALONGSIDE YOUR SALAD COURSE ADDITIONAL CHARGE.

SOUP SIPS

TOMATO BISQUE

Basil | Cream

PURPLE POTATO AND LEEK

BUTTERNUT SQUASH

Nutmeg | Sage | Pepitas

ITALIAN WEDDING

Beef + Pork Meatball | Orzo Pasta | Spinach | Carrots | Parmesan

CHICKEN TORTILLA

Chicken Broth | Shredded Chicken | Tomatoes | Corn | Tortilla Strips

WATERMELON GAZPACHO (SEASONAL)

Roma Tomatoes | Cucumber | Mint

PREMIUM SOUP SIPS | ADDITIONAL CHARGE

BLUE CRAB & CORN CHOWDER

Corn | Potato | Leek | Lump Crab Meat | Fried Onions

LOBSTER BISQUE

Tomato Puree | Lobster | Parmesan | Croutons

GULF SEAFOOD GUMBO

Andouille Sausage | Shrimp | Okra | Long Grain White Rice



CLASSIC

DUAL ENTREE SERVED WITH TWO ACCOMPANIMENTS
ONE HOR D'OEUVRE FROM THE CLASSIC TIER
ONE SELECTION FROM THE GARDEN
SELECTION OF TWO ENTREES BELOW

FROM THE FARM + FIELDS

BEEF SIRLOIN CARVING**

Chimichurri | Apple Horseradish |
Red Wine Au Jus

CHICKEN MARSALA

Mushrooms | Marsala Wine

CHICKEN PARMESAN

Mozzarella | Sweet Marinara | Parmesan

***Only Available for Buffet Style Service*

LAMB VEGETABLE KABOB

Zucchini | Red Onions | Chimichurri

MAGNOLIA CHICKEN

Creamy Lemon-Thyme

PORK LOIN CARVING

Chipotle Rub | Apricot Glaze

FROM THE OCEAN, LAKES + RIVERS

ATLANTIC COD

Miso Glaze

REDFISH

Roasted Red Pepper Sauce | Almonds

SPANISH STYLE SHRIMP

Garlic | Chili | Olive Oil



SIGNATURE

*DUAL ENTREE SERVED WITH TWO ACCOMPANIMENTS
ONE HOR D'OEUVRE FROM THE SIGNATURE TIER
ONE SELECTION FROM THE GARDEN
SELECTION OF TWO ENTREES BELOW*

FROM THE FARM + FIELDS

BEEF SHORT RIBS

Braised | Star Anise | Cinnamon

PECAN CRUSTED CHICKEN

Dijon Cream

PORK TENDERLOIN

Chocolate + Chile Pepper Mole

RICHMOND JALAPENO CHICKEN

Panko Crusted | Jalapeno Sour Cream

NEW YORK STRIP

Sweet Korean Galbi Marinade or
Espresso Crusted | Chipotle Chimichurri

TUSCAN CHICKEN

Goat Cheese | Sun Dried Tomato | Basil

FROM THE OCEAN, LAKES + RIVERS

ATLANTIC SALMON

Panko | Cherry Tomato | Lemon Basil Cream

HALIBUT

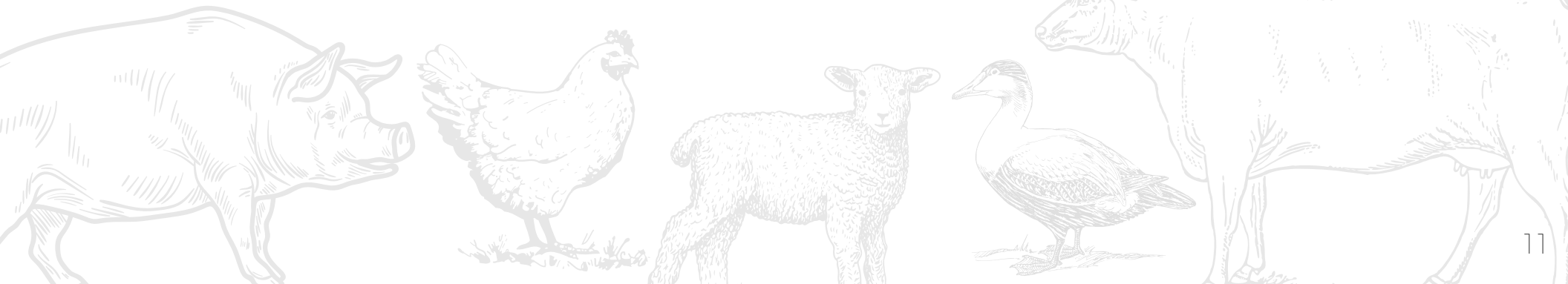
Sungold Tomatoes | Olives | Fennel

GULF SHRIMP + GRITS

Sausage + Tomato Sauce | Butter

MAHI MAHI

Pineapple Pico de Gallo



PRIME

DUAL ENTREE SERVED WITH TWO ACCOMPANIMENTS
ONE HOR D'OEUVRE FROM THE PRIME TIER
ONE SELECTION FROM THE GARDEN
SELECTION OF TWO ENTREES BELOW

FROM THE FARM + FIELDS

BELLAIRE CHICKEN

Honeycrisp Apples | Brie | Maple Glaze

CHICKEN NATALIE

Prosciutto | Fontina Cheese |
Mushroom Cream

COLORADO RACK OF LAMB

Red Wine Demi Glace

CORNISH GAME HEN

Honey Soy Sauce

CRISPY DUCK CONFIT

Port Reduction

FILET MIGNON

Chimichurri | Apple Horseradish |
Red Wine Au Jus

FROM THE OCEAN, LAKES + RIVERS

AUSTRALIAN ROCK LOBSTER TAIL**

Garlic Butter

CHILEAN SEABASS

Champagne Dill Cream

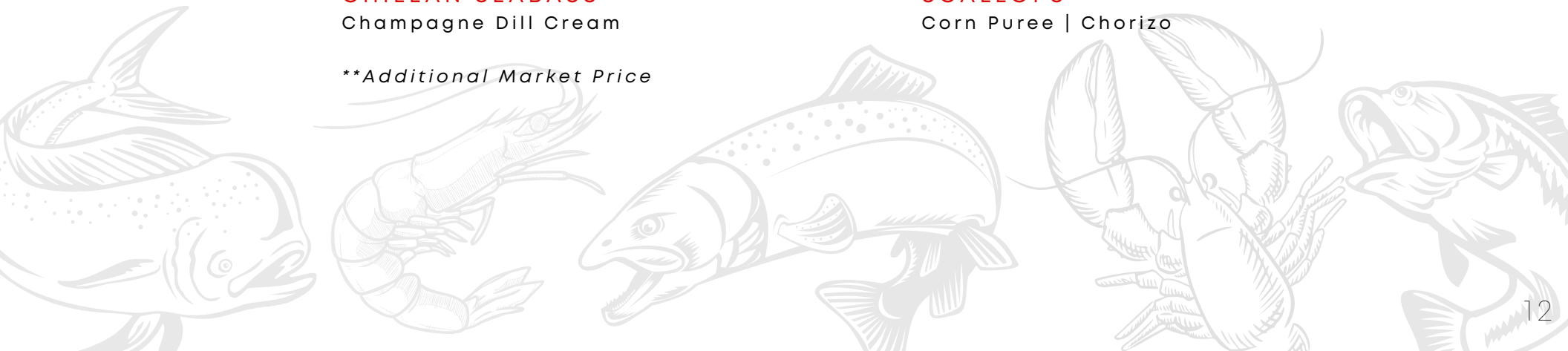
***Additional Market Price*

GROUPER

Chili Beurre Blanc

SCALLOPS

Corn Puree | Chorizo



ACCOMPANIMENTS

SELECTION OF TWO. ADDITIONAL ACCOMPANIMENT ADDITIONAL CHARGE.

ASPARAGUS

Truffle Butter

BROCCOLI + CAULIFLOWER

Gremolata

BOURSIN WHIPPED POTATOES

CARROTS

Chipotle Chimichurri

CORN CORN CORN

Creamed Corn |
Caramel Popcorn Crumble

CREAMED SPINACH

DUCK FAT FINGERLING POTATOES

GARLIC MASHED POTATOES

GOLDEN + RED BEETS

Citrus Reduction | Dill | Pistachios

GREEN + YELLOW WAX

BEAN AMANDINE

Almonds | Lemon Rind |
Red Bell Pepper

MAC + CHEESE

Cheddar | Gouda | Parmesan

ORZO PASTA

Asparagus | Cherry Tomatoes

PENNE PASTA ALFREDO

Zucchini | Basil

POTATOES AU GRATIN

RISOTTO

SELECTION OF ONE BELOW

Wild Mushroom (Year Round)
Spring/Summer - Asparagus | Pea
Fall/Winter - Butternut Squash |
Roasted Root Vegetable

ROSEMARY + GARLIC

ROASTED POTATOES

SPICY GREEN BEANS

Chopped Onions | Garlic |
Chili Flakes

BRUSSEL SPROUTS

Sweet Chili Fish Sauce

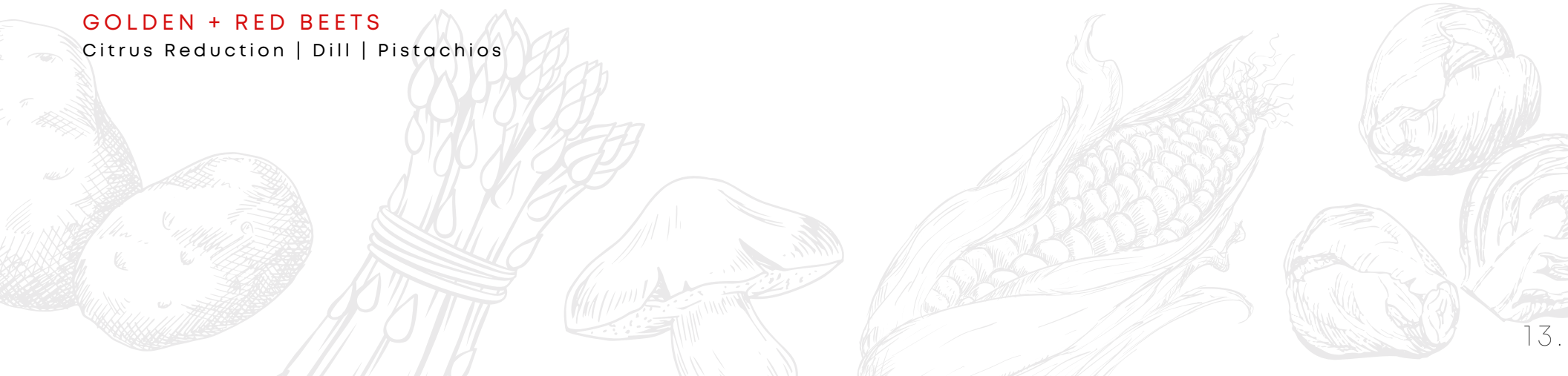
SWEET POTATO MASH

SOUTHERN STYLE SUCCOTASH

Okra | Tomatoes | Corn |
Lima Beans | Bacon | Tarragon

VEGETABLE TRIO

Carrot | Squash | Zucchini



THEMED COLLECTIONS

A TUSCAN EVENING

Served with Specialty House Rolls with Butter, Parmesan Cheese + Red Pepper Flakes

CHOOSE ONE

Caesar Salad
Tuscan Salad
Italian Wedding Soup
Minestrone Soup

CHOOSE TWO

Beef + Pork Meatballs
Chicken Parmesan
Chicken Piccata
Shrimp Scampi
Sausage, Peppers + Onions
Vegetarian Lasagna
Pesto Salmon +\$4

CHOOSE TWO

Angel Hair Pasta
Cheese Tortellini Alfredo
Cavatappi Pesto
Italian Green Beans
Orecchiette Primavera
Spicy Vodka Rigatoni
Stewed Tomatoes + Eggplant
Zucchini + Squash Gremolata

THE SMOKEHOUSE

Served with White Bread, Pickled Jalapenos, Raw Onions, Pickles + BBQ Sauce

CHOOSE ONE

Southern Salad
Tomato + Cucumber Salad

CHOOSE TWO

Texas Beef Brisket
Carolina Style Pulled Pork
Jalapeno + Cheese Sausage
Roasted Chicken
with Alabama White Sauce

CHOOSE TWO

Baked Beans
Cole Slaw
Mac + Cheese
Potato Salad
Vegetable Succotash

MI CASA ES SU CASA

This Package Includes One Passed Hors d'Oeuvre from the "Choose One" Option Below in Place of a First Course Offering

CHOOSE ONE

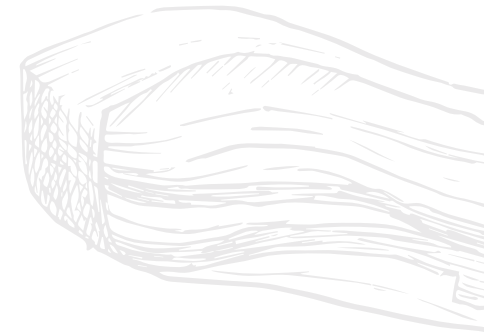
Beef Empanada
Campechana Shooter
Chicken Tinga Taco
Mushroom Quesadilla

CHOOSE TWO

Carne Asada Carving
Creamy Poblano Chicken
Gulf Shrimp with
Habanero Beurre Blanc
Tequila Lime Chicken
Mole Chicken Thigh
Redfish with Tomatillo Salsa

CHOOSE TWO

Charro Beans
Cilantro Lime Rice
Elote
Plantains
Refried Beans
Grilled Vegetables



THEMED COLLECTIONS

INDIAN MASALA DABBA

MINIMUM SELECTION OF FIVE DISHES

Served with Basmati Rice, Naan + Cucumber Raita

VEGETARIAN

ALOO GOBI

Potato | Cauliflower

BAINGAN BHARTA

Eggplant | Red Peppers

DAL FRY

Chickpea | Tomato Sauce

MASALA BHINDI

Stir Fried Spicy Okra

NAVRATAN KORMA

Assorted Vegetables | Creamy Cashew Sauce

PANEER HARA MASALA

Cottage Cheese | Tangy Green Curry Sauce

SAAG PANEER

Cottage Cheese | Spinach Cream Sauce

VEGETABLE KARAHI

Bell Peppers | Onions

NON-VEGETARIAN

ALOO GOSHT

Goat Masala | Potatoes

BUTTER CHICKEN

Spiced Tomato Cream Sauce | Butter

CHICKEN DHANSAK

Curried Chicken | Lentil Sauce

CHICKEN TIKKA MASALA

Ginger | Garlic | Tomato Cream Sauce

GOAN FISH CURRY

White Fish | Tamarind | Spicy Coconut Sauce

GOAT BHUNA MASALA

Bell Peppers | Tomato | Dry Roasted Spices

LAMB KARAHI

Bell Peppers | Onions

LAMB VINDALOO

Potatoes | Chilis | Spicy Curry Sauce

THEMED COLLECTIONS

VIETNAMESE

MINIMUM SELECTION OF FIVE COURSES

Each Additional Course Incurs an Additional Charge

FIRST COURSE

CRAB & ASPARAGUS SOUP

Sup Mang Cua

SECOND COURSE

SUMMER DELIGHT SALAD

Goi Sua Tom Thit

LOTUS ROOT SALAD

Goi Ngo Sen

SEAFOOD SALAD

Goi Do Bien

THIRD COURSE

SUGARCANE WRAP WITH SHRIMP PASTE + ALMONDS

Cha Tom Cuon Mia

SOFT SHELL CRAB + GARLIC BUTTER SAUCE

Cua Lot Chien Bo

FOURTH COURSE

FRIED CORNISH HEN + STICKY SWEET RICE

Ga Quay Xoi Chen

PEKING DUCK + BAOS

Vit Bac Kinh + Banh Bao

FIFTH COURSE

SALT + PEPPER LOBSTER

Tom Hum Rang Muoi Tieu

LOBSTER WITH GINGER + SCALLION

Tom Hum Gung Hanh

***Lobster Tail Upgrade Available*

SIXTH COURSE

FILET MIGNON STEAK + ASPARAGUS

Bo Filet Mignon Nuong + Mang Tuoi

RIB-EYE STEAK + ASPARAGUS

Bo Dong Kinh + Mang Tuoi

SEVENTH COURSE

SEAFOOD BIRD'S NEST

To Yen Song Tien

PRAWN + WALNUTS

Tom Mat Ong Hat Dieu

EIGHTH COURSE

IMPERIAL FRIED RICE

Com Chien Hoang Gia

YANG CHOW FRIED RICE

Com Chien Duong Chau



SMALL PLATE STATIONS



SMALL PLATE STATIONS

WE REQUIRE SELECTING THREE STATIONS FOR A FULL MEAL

LET'S TACO 'BOUT IT

SELECTION OF THREE

Barbacoa | Carne Asada | Chili Lime Shrimp |
Fried Avocado | Mahi Mahi | Pastor Pork |
Portobello Mushroom | Pulled Chicken Tinga

Served with Corn Tortillas | Elote Salad | Cilantro |
Lime Wedges | Onions | Queso Fresco | Red + Green
Taquera Salsa

**Add Chips + Poblano Queso + Guacamole +Addl Charge

A LIL SOUTHERN COMFORT

SELECTION OF THREE

Baked Mac + Cheese | Chicken + Waffle Quarter |
Chili + Cornbread Shooter | Collard Greens |
Crab Hush Puppies with Lemon Remoulade |
Deviled Eggs with Bacon |
Shrimp + White Cheddar Grits Shooter

SIESTAS + FIESTAS

SELECTION OF FOUR

Albondigas | Bacon Wrapped Date Stuffed with
Gorgonzola | Chorizo Sausage Links | Gambas Al Ajillo |
Jamon + Manchego Crostini | Mushroom Croquette |
Pan con Tomate | Patatas Bravas

Served with Marinated Olives + Nuts

NICE TO MEAT YOU

SELECTION OF ONE

Beef Sirloin | Bourbon Honey Glazed Ham |
Chicken Florentine | Chipotle Pork Loin |
Pepper Crusted Rack of Lamb +Addl Charge
Beef Tenderloin +Addl Charge | Prime Rib +Addl Charge

Choice of One Accompaniment from Page 13
Served with Specialty House Rolls + Butter

WHAT'S THE O'CAJUN?

SELECTION OF TWO

Boudin Balls | Crawfish Etouffee Shooter |
Fried Catfish Po'Boy Slider | Gulf Seafood Gumbo Shooter |
Pork Carving Station with Muffuletta Relish

Served with Creole Pasta Salad

LOVE YOU A BRUNCH

SELECTION OF FOUR

Assorted Pastries | Avocado Toast | Chicken + Sage
Sausage | Chilaquiles | Egg Frittata |
Lemon Ricotta Mini Pancakes | Homestyle Potatoes |
Maple Bourbon Bacon | Yogurt Parfait

Served with Seasonal Fruit Bowl

SMALL PLATE STATIONS

WE REQUIRE SELECTING THREE STATIONS FOR A FULL MEAL

SO-FISH-STICATED POKE

SELECTION OF ONE BASE

White Rice | Brown Rice | Spring Mix

SELECTION OF TWO PROTEINS

Baby Shrimp | Raw Salmon | Raw Tuna

MIX INS

Cilantro | Corn | Cucumber | Edamame |
Fresh Jalapenos | Green Onions | Pineapple

TOPPINGS

Fried Onions | Furikake | Ginger | Kimchi | Nori Strips |
Seaweed Salad

SAUCES

Ponzu | Spicy Mayo

LETTUCE CELEBRATE

SELECTION OF TWO GREENS

Arugula | Romaine | Spinach | Spring Mix

SELECTION OF SIX ADD INS

Almonds | Bacon | Blueberries | Candied Pecans | Carrots
| Cherry Tomatoes | Cucumbers | Feta Cheese |
Garlic Croutons | Gorgonzola Cheese | Kalamata Olives |
Parmesan Cheese | Red Onions | Strawberries

SELECTION OF TWO DRESSINGS

Buttermilk Ranch | Herb Vinaigrette |
Strawberry Balsamic Vinaigrette |
Sweet Dijon Vinaigrette | White Balsamic Vinaigrette

**Add Grilled Chicken +Additional Charge

LIFE IS FULL OF PASTA-BILITIES

SELECTION OF TWO PASTAS

Cavatappi | Farfalle | Orecchiette | Ravioli | Rigatoni

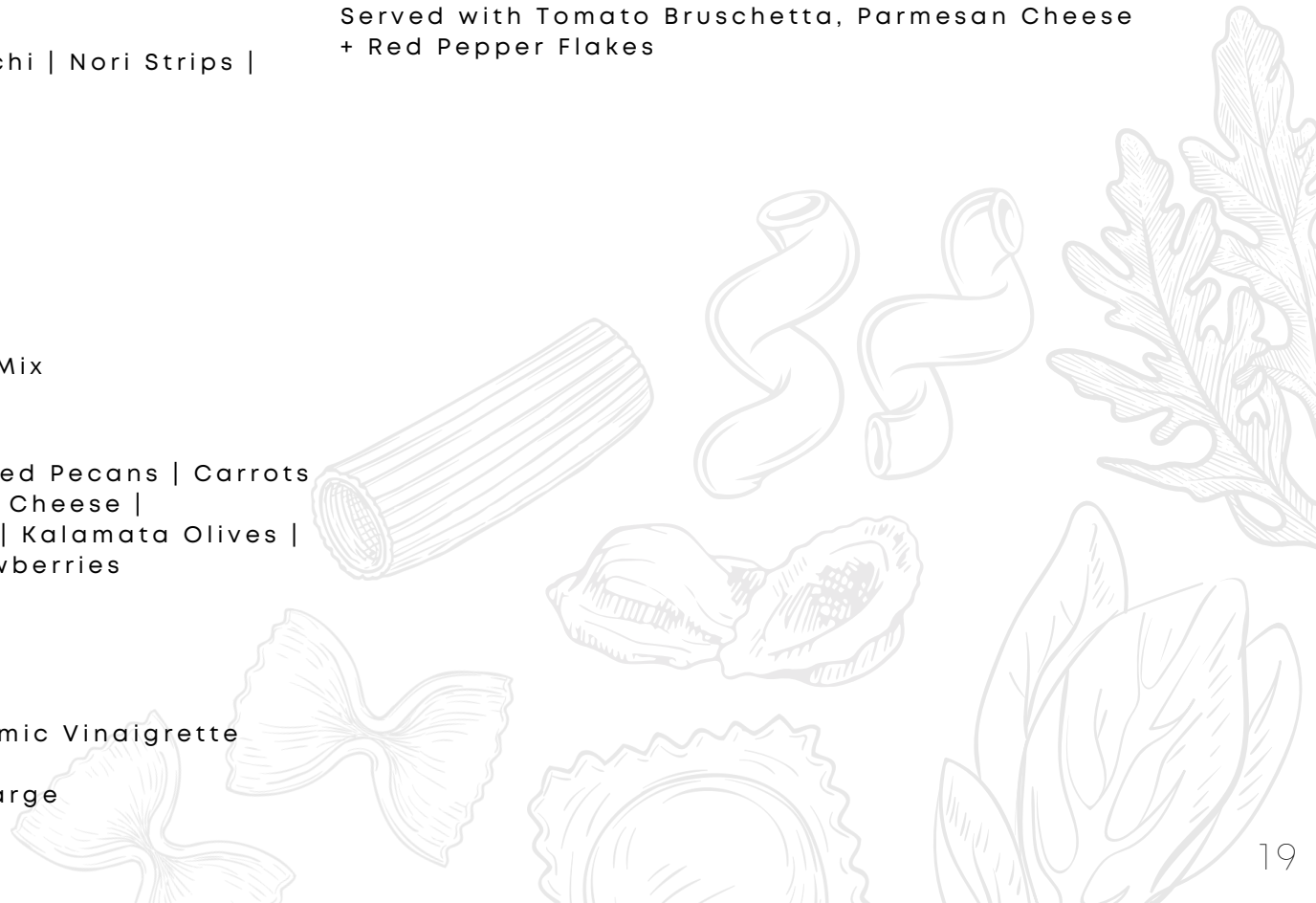
SELECTION OF TWO SAUCES

Alfredo | Arrabiata | Marinara | Pesto | Primavera | Vodka

SELECTION OF TWO PROTEINS

Beef + Pork Meatballs | Herbed Chicken | Italian Sausage |
Lemon Garlic Shrimp

Served with Tomato Bruschetta, Parmesan Cheese
+ Red Pepper Flakes



SMALL PLATE STATIONS

WE REQUIRE SELECTING THREE STATIONS FOR A FULL MEAL

YOU'RE ALL THAT AND DIM SUM

SELECTION OF FOUR

Bulgogi Beef Bao | Kimchi | Sriracha Mayo
Edamame Dumplings
Hoisin Pork Belly Bao | Cucumber | Cilantro
Imperial Fried Rice | Char Siu Pork | Shrimp
King Mushroom Bao | Fried Mushroom | Cole Slaw
Pork Dumplings | Honey Soy Sauce
Shrimp Shumai
Soft Shell Crab Bao | Cabbage Slaw | Sriracha Mayo
Thai Chicken Bao | Fried Chicken | Spicy Thai Basil
Vinaigrette
Vegetable Egg Rolls | Sweet Chili Sauce

Served with Tangy Cucumber Salad

YOU'RE THE ONLY BUN FOR ME

SELECTION OF TWO

Pulled Pork | Apple Slaw
BLT | Chipotle Mayo
Classic Beef + Cheese | Dijonnaise | Housemade Pickle
Crawfish Roll | Arugula | Lemon Thyme Aioli
Nashville Hot Chicken | Dill Pickle
Shrimp Po'Boy | Cabbage Slaw | Tartar Sauce

Served with Housemade Old Bay Chips

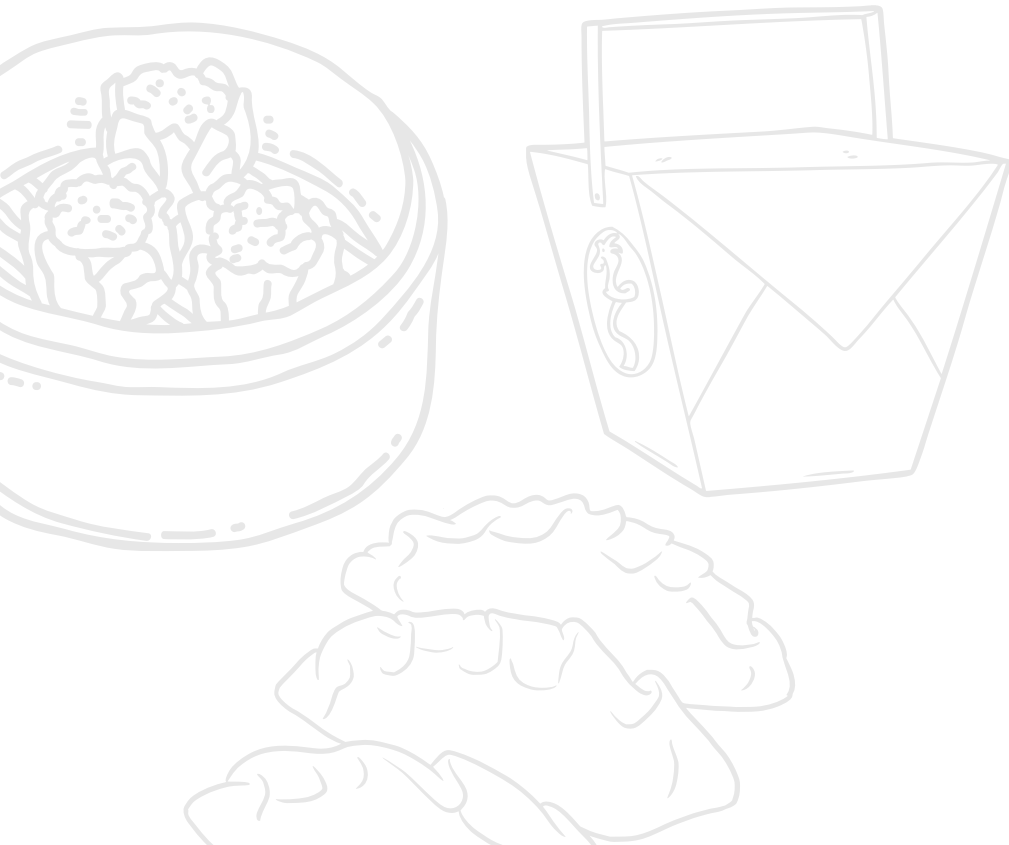
**Add Parmesan Shoestring Fries +Additional Charge

RAW BAR | MKT PRICE

SELECTION OF THREE

California Roll | Ceviche Trio | Gulf Coast + East
Coast Oysters | Shrimp Cocktail | Split King Crab |
Snow Crab Legs | Spicy Tuna Roll

Served with Cocktail Sauce | Lemon Wedges |
Melted Butter | Soy Sauce | Tabasco |
Saltine Crackers



LATE NIGHT MUNCHIES

BREAKFAST TACOS

Chorizo or Potato | Scrambled Eggs | Flour Tortillas | Salsa Roja + Verde

CHICKEN BISCUIT SLIDERS

Fried Chicken | Crystal Hot Sauce + Maple Syrup | Buttermilk Biscuit

FRITO PIE

Mini Fritos Chips | Beef Chili | Shredded Cheese | Pickled Jalapenos

MIDNIGHT BEEF SLIDERS

American Cheese | Dijonnaise | Housemade Pickles | Brioche Bun

PRETZEL BAR

Soft Baked Pretzels | Beer Cheese | Dulce De Leche | Honey Mustard | Whole Grain Mustard

MINI CORN DOGS

Beef + Pork Hotdog | Cornbread | Yellow Mustard | Curry Ketchup

PIZZA PUFF

Flaky Pastry | Marinara | Pepperoni | Sausage | Mozzarella

PORK BELLY BAO

Hoisin Pork Belly | Cucumber | Cilantro

CUP OF RAMEN

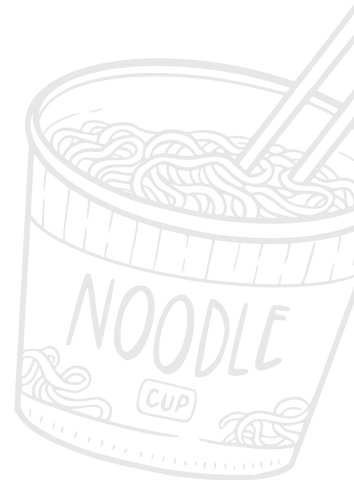
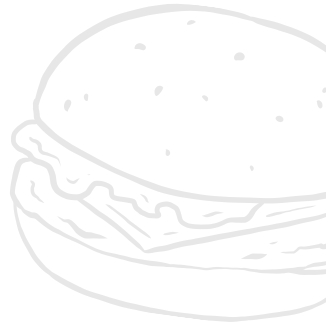
Choose Your Favorite Flavor of Cup Ramen

SLOPPY JOE SLIDERS

Ground Beef | Tomato Sauce | Hawaiian Roll

TATOR TOT POUTINE

Gravy | Canadian Bacon | Cheddar Cheese | Swiss Cheese



SWEET ENDINGS

CHURROS BAR

Cinnamon Sugar Churros | Crushed Butterfingers | Oreo Crumbs | Dulce De Leche | Dark Chocolate Ganache | Strawberry Coulis

ICE CREAM COOKIE SANDWICH BAR

Choice of Two Blue Bell Ice Cream Flavors | Chocolate Chip Cookie | Snickerdoodle | Rainbow Sprinkles | Mini Chocolate Chips | Toffee Pieces

MILK + COOKIES SHOOTERS

Choice of One Cookie - Dark Chocolate Chip Cookie | Peanut Butter Cookie | Snickerdoodle
Choice of One Milk - 2% Milk | Chocolate Milk

**Add White Russian +\$2 | Kahlua +\$3 | Baileys +\$3

MINI DESSERT DISPLAY | \$9

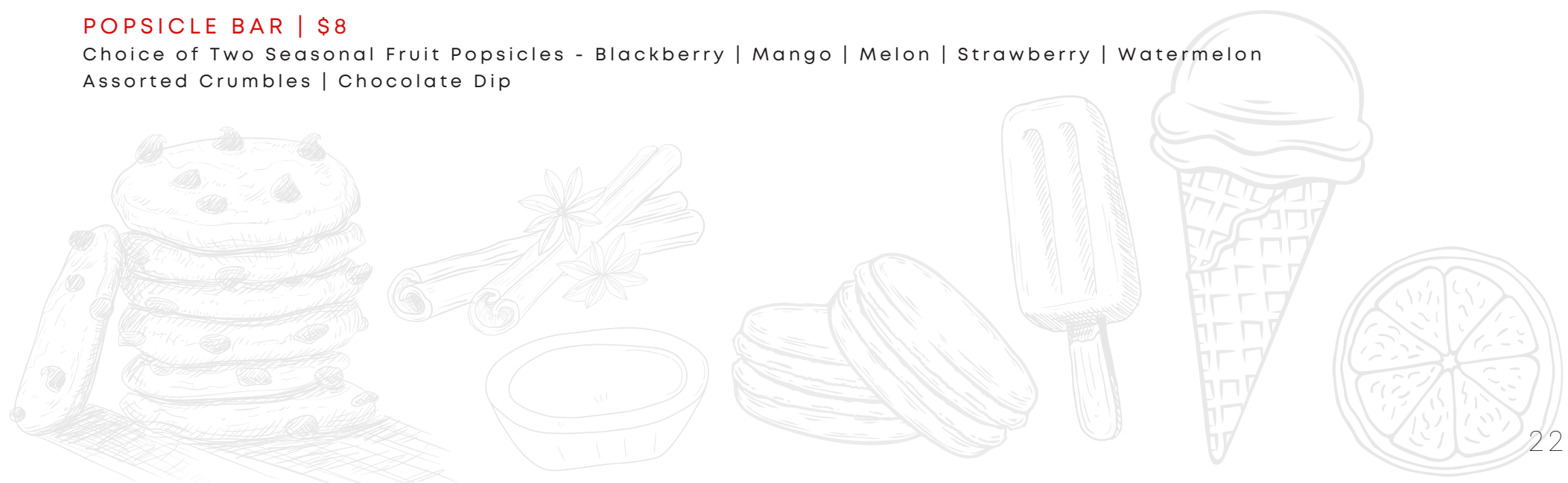
SELECTION OF THREE

Alfajores | Assorted Cheesecakes | Cake Balls | Chocolate Mousse Shooter | Creme Brulee Spoon | Fruit Tarts | Key Lime Square | Lemon Drop Cookies | Pecan Tarts | Nutella Brownies | Strawberry Crumble Bar

**Add Chocolate Truffles +\$1.50 | Quatro Leches Shooters +\$1.50 | Seasonal Macarons +\$1.50

POPSICLE BAR | \$8

Choice of Two Seasonal Fruit Popsicles - Blackberry | Mango | Melon | Strawberry | Watermelon
Assorted Crumbles | Chocolate Dip



FREQUENTLY ASKED QUESTIONS

WHAT IS INCLUDED WITH CAFE NATALIE'S CATERING SERVICES?

As a full-service catering company, Cafe Natalie provides everything needed to execute a successful catered event. We provide all equipment needed for our on-site cooking and a full staff for setting up, serving and breaking down events. For information about other services such as rentals or decor, please contact us!

WHAT IS INCLUDED IN THIS MENU PRICE?

Our menu is priced per person and includes china plates, silverware, linen napkins and water goblets. Not included in this pricing is event staffing charges, a 20% production fee and sales tax. Please email us with a prospective guest count and the menu you are most interested in, and we will provide you with a full quote.

DO YOU HOLD TASTINGS?

Yes! We hold tastings by appointment only on Tuesdays and Wednesdays from 12pm to 6pm. Tastings are held at our catering offices and last 1 - 1 1/2 hours. Before scheduling a tasting, we require a full proposal from us and your venue to be secured.

DO YOU OFFER MEALS FOR GUESTS WITH DIETARY RESTRICTIONS? WHAT ABOUT KID'S MEALS?

Yes, we can accommodate guests with any special dietary needs, as long as you let us know beforehand. Kids' meals consist of chicken tenders, macaroni and cheese and mashed potatoes, and available at a discounted rate of the adult meal.

WHAT IS INCLUDED WITH YOUR BAR AND BEVERAGE SERVICES?

All our bar packages are priced per person for unlimited consumption for 4 continuous hours. All guests over the age of 21 will be charged for the bar beverage service. Guests under the age of 21 will be charged the non-alcoholic beverage package only. Bartenders and the number of bar set-ups needed will be determined based on your venue and final guest count.

IS THERE A FEE FOR CAKE CUTTING?

No! We offer complimentary cake cutting services. After the newlyweds cut the cake, we will bring the cake back to the kitchen area, slice, and place the cake out on your cake table for guests to pick their favorite flavor. We include the cake plates and forks. We just ask that you provide your own cake cutting and serving set and any boxes needed for saving the top tier and any leftover cake.

WHEN IS THE FINAL GUEST COUNT AND PAYMENT DUE?

Our team will begin reaching out about 3 weeks prior to your event date asking for all final details including event timelines, floor plans and guest counts including any specialty meals, kids meals and vendor meal information. We will make the necessary adjustments to your proposal and send you a final invoice. Final payment is due 5 business days prior to the event.