



*20 years of
happy
brides & grooms.*

- cakes
- receptions
- events
- brunch
- rehearsals
- planning



903.792.5725
juliesdeli.com
appointments preferred



Wedding Information

ABOUT US

Our professionally trained staff provides everything you need to have your dream wedding. And our coordination services assure that every detail is carefully planned and carried out to perfection. Recognized for setting Texarkana's wedding standard, Julie's has developed wedding catering into an art form. Our event manager will create a unique celebration that reflects your vision.

Julie's staff of award-winning chefs prepares each item with focused care and attention to detail using only the best seasonal ingredients. Our menus range from light appetizers and small plates to elegant dinner buffets and formal plated events.

WHAT WE DO

We are a full-service event company and can help out with any size celebration. We can be as involved as you'd like us to be - providing everything from planning and coordination of the entire event to just the cake/food.

Your vision is a jumping off point for us to begin to create your dream wedding.

We can provide everything for the party – delicious food, delectable cakes, edible favors, intimate rehearsal dinners AND...lighting, decor, dining wares (real or disposables), beverages, DJ/Band, ice sculptures, floral, linens, equipment, etc., and clean up and breakdown of the site after the party. We'll even sing if you need us to. (Just kidding, no one needs that!)

Wedding Cakes

Wedding cakes are the custom, edible centerpiece to your wedding. Each Julie's cake is custom made. No two are the same. Our cakes, fillings and frostings are all made in-house specifically for each celebration by our expert bakery professionals – because for your wedding, only Texarkana's best will do.

Event Planning/Coordination

Let our event manager plan your custom reception, enhancing the event while keeping you front and center for your once-in-a-lifetime moment.

We try to keep each wedding catered to you, not just a cookie-cutter experience. This wedding should be all about you and your significant other - what makes you special as a couple and what is important to your guests.

SAMPLE MENUS

Lights snacks start at 9.00 per person

• Light Snack •

This menu is the perfect budget-friendly option when guests are not expecting a full meal.

Pinwheels
Seasonal Fresh Fruit
Classic Relish Tray
Chip & Chilled Spinach Dip

• Light Appetizers •

This menu is perfect for an event where guests are not expecting a full meal but you would like to provide something a little more substantial than a snack for guests.

Classic Ham & Turkey Sliders
Seasonal Fresh Fruit
Assorted Cheese & Crackers
Chilled Dip & House-fried Chips

• Light Brunch Buffet •

This menu is perfect for event before noon where guests are not expecting a hot meal but you would like to provide something a little more substantial than a snack for guests.

Ham & Cheddar Biscuits
Seasonal Fresh Fruit & Dip
Classic Relish Tray
Deviled Eggs
Assorted Tea Sandwiches

• Antipasto Display •

This item is a great addition to any menu.

Hand crafted salami & panino
Marinated vegetables & olives
Manchego & Gouda Cheese
Hummus, Breads & Crackers

• Traditional Hors d'oeuvres •

These menus are perfect for most events where guests are being hosted during a traditional meal time and self-serving from a buffet. Start @ 15.00 per person

Classic Favorites

Citrus-Cranberry Meatballs

Gourmet Dips & Chips

- Warm Spinach Artichoke Dip
- Caramelized Onion Soufflé
- Tri-Color Tortilla Chips

Pulled Pork Sliders

with roasted pineapple habanero barbecue sauce

All-American Relish Tray

- Cubed cheddar, Swiss & pepper jack cheeses
- Olive Medley
- Pickled vegetables
- Assorted crackers

Seasonal Fresh Fruit & Dip

Tex-Mex Favorites

Mini Chicken & Cheese Quesadillas

- Sour cream
- Fresh salsa

Gourmet Dips

- Warm Mexican Layer Dip
- Queso Blanco
- Tri-Color Tortilla Chips

Petite Tamales

- Brisket
- Jalapeno & Cheese

Yucatan Spiced Pineapple & Melon

Black Bean & Cilantro Rice Salad

Southern Favorites

Petite Croissants

- Chicken Salad
- Sweet Hot Jalapeno Pimento Cheese

Sausage & Parmesan Stuffed Mushrooms

Deviled Eggs

- Bacon
- Traditional Dill

Gourmet Dips

- South in Your Mouth
- Roasted Corn & Crab
- Tortilla Chips
- Cornbread Crostini

Grape & Pecan Salad

Gourmet Favorites

Shrimp Cocktail Shooters

Artisan Cheese Board

- Seasonal Goat Cheese
- Grilled Brie & Fig Jam
- Manchego
- Smoked Gouda
- Sharp Vermont White Cheddar
- Fruit & Nuts
- Crackers & Breads

Crostini

- Bourbon Bacon & Brie
- Roasted Grape & Blue Cheese
- Hummus & Olive Tapenade

Sriracha Chicken Skewers & Coconut Rice

Spinach & Feta Triangles

• Heavy Hors d'oeuvres •

*These menus are perfect for most events where hors d'oeuvres are being served as the meal.
Start @ 25.00 per person*

Classic Favorites

Herb-Crusted Beef Tenderloin

- party rolls
- horseradish cream
- whole grain mustard

Shrimp Cocktail Shooters

Gourmet Dips

- Warm Artichoke-Bacon
- Caramelized Onion Soufflé
- Chilled Spicy Spinach
- Tortilla Chips

Citrus Cranberry Meatballs

Crostini

- Bourbon Bacon & Brie
- Roasted Grape & Blue Cheese
- Sweet Hot Pimento Cheese

Artisan Cheese Display

- manchego & seasonal goat cheese
- gouda, harvarti, cheddar & swiss cubes
- house-crackers & nuts
- dried & fresh fruits

MEAL OPTIONS

These menus are perfect for events where guests are being served a meal. These items can be either served with waitstaff or from a buffet. Start @ 28.00 per person

• Entrees • choice of 1-2

Lemon-Herb Chicken Breast

Grilled Pork Tenderloin

raspberry-chipotle

Braised Beef & Mushrooms

slow braised with red wine and aromatics

All-American Meatloaf

individual meatloaves with spicy,
sweet tomato glaze

Smoked Brisket

Smoked Brisket

Chicken Marsala

brined with wine & mushroom sauce

Sweet Thai Chicken Skewers

• Breads • choice of 1

Rolls & Butter

French Bread & Butter

Signature Corn Muffins

• Beverages • choice of 2

Iced Tea

Sweet or Regular

Fresh Squeezed Lemonade

Citrus Summer Tea

Arnold Palmer

• Sides & Casseroles •

choice of 3

Southern Green Beans

Seasonal Grilled Vegetables

Twice-Baked Potatoes

Mashed Buttery Potatoes

Glazed or Roasted Carrots

Basmati Rice Pilaf

Coconut-Jasmine Rice

Cranberry Pecan Wild Rice & Quinoa

Broccoli Rice Casserole

Praline Sweet Potato Casserole

Cheesy Corn Casserole

Loaded Smashed Potato Casserole

• Salads • choice of 1

Garden Salad

Citrus & Mixed Greens Salad

Broccoli-Walnut Salad

Honey-Lime Waldorf Salad

Rotini Pasta Salad

Red-Skinned Potato Salad

RECEPTION DESSERTS

Your wedding cake is the edible centerpiece of your reception. It should look beautiful and taste even better. We pride ourselves on serving only cakes that are made from scratch by our own bakery professionals.

We offer a variety of unique cakes and edible items:

- Tiered cakes
- Sculpted/3D cakes
- Two-Bite Dessert Displays

You can view photos on our pinterest page and facebook.

SERVICE OPTIONS

Full-Service

Our standard of service is incomparable. Our staff will deliver and set up anything we are providing. We will be set up a minimum of 30 minutes prior to your event taking place – unless additional time is required.

We use our own professional employees to do everything necessary to take care of your guests. During your event, we will at a minimum, maintain food/beverage stations and clear guest tables.

At the end of your event, we will package any leftover food, dessert or beverage and leave for you if refrigeration is available or donate to our local food bank – which ever you choose, clear all tables, return and clean all rentals items. We will remove all trash and clean staging area of all food debris.
Pricing based on event specifics.

Limited Service (Drop off/Set up)

Julie's will drop off food, buffet and beverage rental equipment, place food and drinks. Client will be responsible for all refilling, maintaining of food/ beverage station and cleaning up after event. Any rentals must be returned first working day post event cleaned of food debris. *Pricing based on event specifics.*

Drop Off Service

All food will be delivered in disposable pans/trays, etc. Food can be dropped off at proper temperature for serving or ready to heat.

TABLEWARE OPTIONS

Party Perfect Disposables – plates, glassware, flatware, utensils, napkins

White with silver accent
Ivory with gold accent
Crystal Clear
Economy (Styrofoam)

Glass/China

Pricing dependent on specific items needed – starts at 6.50 per place setting.
Glass and China available

Linens – Solid color, basic linens start at 14.50 per table

We have a full array of linens, overlays, runners and chair accessories to choose from.

Any rentals from an event we are not staffing must be returned first working day post event cleaned of food debris.

HOW DO I SAVE MY DATE?

We produce a limited number of events each season. If you want to have Julie's plan, cater or staff your event let's visit and see how we can help you have the event of your dreams.

- Connect with us to schedule a tasting/consultation appointment.
Jennifer – 903.792.5725 executivechef.juliesdeli@gmail.com
- Once we have all of the details, we can give you an estimate and proceed to a full proposal.
- Once the proposal is accepted, a 50% deposit and signed contract secures your date. Balance is due 30 days prior to your event taking place. Any overages/add-ons are due 10 days post event.