



## CUSTOM CATERING INFORMATION



Call or email for appointment to plan your event.

903.792.5725

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## ABOUT US

Our professionally trained staff provides everything you need to have your perfect event; and our coordination services assure that every detail is carefully planned and carried out to perfection. Recognized for setting Texarkana's event standard, Julie's has developed catering into an art form. Our event team 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.

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## 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 edibles.

Your vision is a jumping off point for us to begin to create your perfect occasion.

We can provide everything for the party – delicious food, delectable cakes, edible favors, intimate 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!)

### Event Planning/Coordination

Let our event team plan your custom event, enhancing the party while keeping you front and center.

We try to keep each event specifically catered to you, not just a cookie-cutter experience. This party should be all about you and what is important to your guests.

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# WHAT IS CATERING?

## Platinum Service (Available anytime)

Simply put, we take care of everything. Tell us your vision and we will make it come true. Our professionals will assist in planning and event logistics and all aspects of your event will be managed by our team from coordinating third party vendors to clean up. We are on site until the last guest leaves. You truly will be a guest at your own event.

## Attended Services (Available anytime)

You've already planned your event but need some help filling in the gaps with a customized menu and need someone to come on the day of and set up buffet & beverage station.

You may need help setting linens on guest tables or assisting additional vendors. You'd like us to stay during the event and help maintain the buffet and beverage stations, clear guest tables, package any left overs and clear event area of rentals and food debris. We are onsite until your event ends.

## Delivery and Set up Service (Available anytime)

You've already planned your event but need some help filling in the gaps with a customized menu and need someone to come on the day of and set up buffet and beverage station. You are comfortable returning any rental items the next business day and don't need us to stay and help close the event.

## Simple Pick Up or Delivery (Available Monday-Friday 10-6 and Saturday 10-2)

Items ordered from an existing menu and delivered or picked up "ready to eat" or "ready to heat". Food is in disposables containers with plastic ware and bulk beverages.

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# 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 Vegetables  
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 Vegetables  
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 Veggies & 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 Pasta or Green Salad

### 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

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

### 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

### Sweet Thai Chicken Skewers & Coconut Rice

## • 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, havarti, cheddar & swiss cubes
- house-crackers & nuts
- dried & fresh fruits

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# 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

Chicken Marsala

*brined with wine & mushroom sauce*

Sweet Thai Chicken

Moroccan Chicken Skewers

Herb-Crusted Beef Tenderloin

## • 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

Seasonal Wild Grains

Coconut-Jasmine Rice

Roasted Sweet Potatoes

Broccoli Rice Casserole

Praline Sweet Potato Casserole

Cheesy Corn Casserole

Loaded Smashed Potato Casserole

## • Salads • choice of 1

Garden Salad

Classic Caesar Salad

Broccoli-Walnut Salad

Rotini Pasta Salad

Red-Skinned Potato Salad



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# DESSERTS

## Dessert Verrines

White Chocolate Strawberry  
*(seasonal)*

White Chocolate Pineapple

Chocolate Mousse

*36.00 dozen\**

## Mini Cupcakes

Chocolate Buttercream

Vanilla Buttercream

White Chocolate Strawberry  
*(seasonal)*

*24.00 per 2 dozen\**

## Two-Bite Pies

Coconut Cream

Chocolate Cream

Sugar-Free Chocolate Cream

*18.00 per 15 count\**

## Cheesecake Cupcakes

New York 36.00

Mounds 48.00

Pineapple 48.00

Raspberry 48.00

Turtle 48.00

*1 dozen per flavor\**

## Classic Cookie Tray

Our classic cookies artfully  
arranged on a black tray

10" - 24 ct - 29.00

14" - 42 ct - 49.00

## .Cookie & Brownie Tray

Our classic cookies &  
chocolate brownies artfully  
arranged on a black tray

10" - 28 ct - 38.00

14" - 48 ct - 58.00

## Seasonal Cookies

Pistachio Thumbprints

Pecan Sandies

Wedding Cookies

*36.00 per 2 dozen\**

## Custom Royal Iced Cookies

Custom designs on our buttery  
shortbread cookie with royal  
icing - great for gifts or  
wrapping

*Minimum purchase 100.00  
pricing varies based on design*

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## 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.*

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## 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](mailto: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.