



FERAH

CATERING & EVENTS

WEDDING PACKAGES

 WEDDINGWIRE

COUPLES' CHOICE

AWARDS®



2023

the knot
BEST OF
WEDDINGS
2023



CHEF-PREPARED, GOURMET MENUS
that will wow your guests.

Specializing in
International Cuisine

Serving Dallas-Fort Worth, Texas

ferahcatering.com

hi@ferahcatering.com

v2.20.23

Experience you can trust.

Our team has decades of hospitality and event expertise.

Wedding packages include:

- A dedicated catering concierge, who will work with you throughout the planning process.
- Custom Chef Tasting & Menu Planning Meeting at Ferah Tex-Med Kitchen* for up to four guests at our restaurant (when you book with us, the \$200 tasting cost will be credited towards your wedding package).

*Restaurant locations in Garland and Southlake.

Full-Service Add-Ons

- Plated meals: \$5 additional per guest
- China plates, glass, silverware, and linen napkin rental: \$7 per guest
- Servers: \$50 per hour per server (6 hour minimum)
- TABC-Certified Bartenders: \$75 per hour per bartender (6 hour minimum)
- Bar Packages (pricing varies)

**Book a custom tasting & receive a
\$200 credit toward your package!**



CATERING & EVENTS

Wedding Packages

Our wedding package minimum is \$2,000 and prices reflect buffet service with an option to upgrade to a plated meal. Bar packages are also available. Prices do not include tax and any service/delivery fees. See next page for service options.

1. Select your package 2. Choose your service level 3. Select dish(es) for each category

Let's Get Married

\$32 per guest

Select:

- 1 Appetizer
- 1 Salad
- 1 Protein
- 2 Sides

Signature

\$42 per guest

Select:

- 2 Appetizers
- 1 Chef Station or Display
- 1 Salad
- 2 Proteins
- 2 Sides

Elevate

\$48 per guest

Select:

- 3 Appetizers
- 1 Chef Station or Display
- 1 Salad
- 2 Proteins
- 3 Sides

Exquisite

\$68 per guest

Select:

- 4 Appetizers
- 2 Chef Stations or Displays
- 2 Salads
- 3 Proteins
- 3 Sides

v2.20.23

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Which Service Level Should I Choose?

We offer a variety of service levels to best suit your event's needs and budget. Email hi@ferahcatering.com for a custom quote.

Full-Service - \$10 per guest plus 20% service fee

Catering Concierge Support During Planning

Full Buffet Service

Disposable Plates, Cutlery and Napkin, Real Buffet Equipment

Full Table Service/Bussing

Set up, Service, & Clean up

*Option to upgrade to Real China, Glassware, and Silverware

*Bartenders available for additional charge

Best for: Clients who want Ferah to manage all aspects of food & beverage.

Limited-Service \$5 per guest

Catering Concierge Support During Planning

Buffet Set Up, Buffet Service, Buffet Clean Up

Disposable Plates, Cutlery and Napkin, Real Buffet Equipment

*Table Service/Bussing Not Included

Best for: Clients looking for great service but don't need the extras.

Self-Service - Delivery Fee

Catering Concierge Support During Planning

Delivery/ Drop-Off for a \$100 flat fee within 30 miles.

(\$5 per mile beyond 30)

Disposable Plates, Napkins, Cutlery, and Buffet Utensils for \$1 per guest

*Serving Staff & Catering Clean Up Not Included

Best for: Clients looking for a more casual and affordable option.

Appetizers

Available as passed appetizers or buffet display. Any additional charge is noted.

- Bacon-wrapped stuffed dates with goat cheese & chipotle aioli **GF**
- Chicken & Waffle Bites with maple glaze
- Maple Pecan Crusted Chicken Skewers with honey Dijon sauce | +\$2 per guest
- Teriyaki Beef Satay | +\$2 per guest
- Duck Wontons stuffed with bacon, sweet corn, cream cheese & chive soy glaze | +\$2 per guest
- Mac & Cheese Bite with smoked gouda & applewood bacon | +\$2 per guest
- Chipotle BBQ Meatball | +\$2 per guest
- Mini corn dogs with creole mustard aioli
- Ahi Tuna Tartare with herbed crostini and micro green | +\$3 per guest
- Shrimp Ceviche with tropical fruit **GF** | +\$2 per guest
- Miniature Crab Cake with remoulade sauce | +\$3 per guest
- Coconut Shrimp & sweet chili sauce | +\$2 per guest
- Lobster Roll Bite with crispy crostini and micro green | +\$4 per guest
- Bacon-Wrapped Shrimp & chipotle BBQ sauce **GF** | +\$2 per guest

V: Vegetarian. ***GF**: While we offer dishes prepared without gluten, we are not a dedicated gluten-free kitchen.

Light Bites

- Bruschetta of Fresh Mozzarella & Heirloom Tomatoes **V**
- California Roll with Wasabi Aioli & Hoisin Sauce | +\$2 per guest
- Manchego Cheese Shooter with Kalamata Olives, Fresh Herbs & Olive Oil **GF**
- Roasted Garlic Hummus Shooter & Vegetable Crudites **GF V** |
- Spicy Atom Labneh Shooter with Grilled Herbed Pita **V** |
- Sweet Potato Slider with Goat Cheese, Cranberry, Pecan, & Microgreens **V** |
- Spanakopita with Greek Tzatziki Sauce **V** |
- Vegetable Spring Roll with Sweet Chili Sauce **V**
- Jalapeno Poppers Stuffed with Creamy Goat Cheese **V**
- Southern Cheesy Arancini with Poblano Aioli **V**
- Chickpea Falafel with Tzatziki Sauce **V**



Southern Cheesy Arancini

Chef Stations & Displays

Elevate your wedding with gourmet chef action stations and artful food displays

Tasting portions. Up to two hours of service. Any additional charge is noted.



Mediterranean Vegetable Display

Assorted Grilled Vegetables Drizzled with Balsamic Vinegar and Olive Oil served with Feta Cheese, Hummus, and Pita.

Fresh Fruit Display

Assorted seasonal, fresh fruit

Whipped Potato Station | +\$2 per guest

Trio of Whipped Potatoes: Ancho-Chili, Scallion and Roasted Garlic. Toppings Include: Apple-Smoked Bacon, Chives, Crème Fraiche, Shredded Smoked Cheddar.

Chef Attendant Optional, Add \$5 per guest.

Pasta Station | +\$3 per guest

Herb Rotini & Penne Pasta

Sauces (Choose Two) - Plum Tomato Basil, Alfredo, or Pesto. Accompaniments Include: Vegetable Medley, Shrimp, Chicken, Roasted Bell Peppers, Mushrooms, Artichokes, Red Pepper Flakes and Fresh Parmesan.

Chef Attendant Optional, \$5 per guest.

Charcuterie & Cheese Display | +\$4 per guest

A selection of international and domestic cured meats and cheese. Served with raw honey, candied pecans, and dried fruit.

Drunken Display: Add with shooters of Tequila, Vodka, and Rum followed by a selection of spices to dip cheese for an additional \$5 per guest.

Guacamole Station | +\$5 per guest

Customize with choice of Diced Tomatoes, Cilantro, Red Onions, Freshly Squeezed Lime Juice. Served with Tortilla Chips.

Chef Attendant Included.

Mediterranean Vegetable Display

Salads

Greek Salad V GF

Arcadian Mix | Cucumber | Tomato | Bell Pepper | Kalamata Olives | Feta

Spinach Quinoa Salad V GF

Baby Spinach | Texas Goat Cheese | Dried Cranberries | Candied Pecans | White Balsamic Vinaigrette

Caesar Salad V

Romaine Lettuce | Parmesan Cheese | Toasted Garlic Crostini | Smoked Sundried Tomato | Caesar

Strawberry Field Greens V GF

Baby Spinach | Red Romaine | Candied Pecan | Sliced Strawberries | Fresh Mozzarella | Balsamic or Buttermilk Ranch

Merlot Beet & Stilton V GF

Red Beet | Tender Arugula | Radicchio Greens | Stilton Blue Cheese | Candied Spiced Pecans | Rose Pepper Vinaigrette

Roasted Root Vegetable & Goat Cheese Salad V GF

Mixed Greens | Oven-Roasted Beets | Baby Carrots | Walnuts | Goat Cheese Crumbles

V= Vegetarian Offering

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Roasted Root
Vegetable & Goat
Cheese Salad

Main Course Proteins

Any additional charge is noted. Please contact us for custom vegan & vegetarian main courses.

- Prosciutto-Wrapped Free Range Chicken with Tuscan Diablo Sauce
- Mediterranean Stuffed Chicken with Basil Cream Chardonnay Sauce
- Cast Iron Roasted Chicken with Tasso Cream Sauce **GF**
- Chicken Shish Kebab with Tzatziki Sauce **GF**
- Crispy Baked Chicken Thigh with Wild Mushroom Cream Sauce
- Greek Gyro with Tzatziki Sauce
- Petit Filet Mignon with Bordelaise Sauce +\$4 per guest
- Cowboy Strip Loin with Mushroom Demi-Glace Sauce +\$2 per guest
- Bison Meatloaf with Basil Marinara Sauce
- Beef Shish Kebab with Demi-Glace Sauce +\$2 per guest
- Braised Beef Short Rib with Demi-Glace Sauce +\$3 per guest
- Mediterranean Grilled Meatballs with Spicy Marinara Sauce
- Ancho Chili-Rubbed Pork Loin with Maple Bourbon Sauce **GF**
- Mediterranean Salmon with Lemon Caper Sauce **GF**
- Soy Ginger Teriyaki Glazed Salmon
- Grilled Branzino (Baby Seabass) with Saffron Beurre Blanc Sauce+\$3 per guest **GF**
- Fresh Herbed Seared Mahi Mahi with Lemon Caper Sauce +\$2 per guest **GF**

Vegetarian, Halal, or Kosher options available upon request.

Side Dishes

- Smoked Cheddar Whipped Potatoes GF
- Oven Roasted Fingerling Potatoes GF V
- Roasted Garlic Mashed Potatoes GF
- Potatoes Au Gratin | +\$1 per guest
- Oven Roasted Sweet Potatoes GF V
- Rice Pilaf V
- Cranberry Almond Wild Rice V
- Cajun Dirty Rice
- Saffron Basmati Rice GF V
- Wild Mushroom Risotto | +\$2 per guest
GF
- Mexican Rice GF
- Lemon Pepper Tricolor Couscous V
- Quinoa Pilaf GF V
- Southern Cheesy Grits Cake
- Crispy Brussel Sprouts +\$2 per guest GF V
- Grilled Asparagus | +\$1 per guest GF V
- Fresh Herb-Seasoned Vegetable Medley
GF V
- Cast Iron Skillet Vegetables GF V
- Vegetable Ratatouille GF V
- Parmesan-Crusted Broccolini GF
- Crispy Rainbow Cauliflower GF V

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Petit Filet Mignon
Roasted Garlic Mashed Potatoes
Grilled Asparagus

Bar Packages

Pricing excludes tax + service charge.

BEER & WINE

Beer & Wine Service

\$10/hour per guest

Three kinds of beer, two red wines, and two white wines.

Beer by the Bottle

\$6 per bottle

Domestic, Craft, & Import varieties.

Wine by the Bottle

Price varies

Champagne Toast

\$6 per guest

One glass for toasting.

COCKTAILS & FULL BAR

Open Bar Package

\$14/hour per guest

Two beer options, one red and one white wine. Liquors listed below. includes ice and mixers.

Bottle Service

750 ml Tito's vodka with mixers

\$150 per bottle

750 ml TX whisky with mixers

\$170 per bottle

750 ml Bombay Gin with mixers

\$150 per bottle

750 ml Bacardi Rum with mixers

\$150 per bottle

BEVERAGES BY THE GALLON

Approx. 24 servings per gallon. Ask about our seasonal flavors & mocktails!

Margaritas

\$140

Mojitos

\$140

Chef's Sangria

\$140

Mimosas

\$65

TABC-Certified bartenders: \$75 per hour per bartender.