

SOUTH ASIAN CUISINE

BUFFETS A LA CARTE FOOD STATIONS & DISPLAYS DESSERTS

Customize your menu!

Vegetarian and Gluten-Free Friendly Options* Available

ferahtexmed.com/catering

972-496-0201













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Corporate Meetings | Conventions |
Weddings | Bridal Showers | Birthdays
Retirement Parties | Engagements |
Baby Showers | Holiday Parties |
Your Next Event!

LUNCH & DINNER BUFFETS

At Ferah, we make memorable meals and appreciate the opportunity to be a part of your celebration or event. Please note that the prices, below, exclude tax, service and any applicable delivery fees. Contact us today for a customized quote: hello@ferahtexmed.com

Buffets for less than 50 guests will be assessed at \$3 more per guest.

Eastern Mediterranean Buffet

\$25 per guest

Shephard Salad | Tabbouleh | Hummus | Raita Sauce | Chicken Kebab marinated with Middle Eastern Spices | Rice Pilaf with Orzo | Pita Bread

Ferah Favorite Buffet \$38 per guest

Green Salad | Crispy Vegetable Pakora | Spicy Atom Dip | Raita Sauce | Creamy Vegetable Korma | Tandoori Mixed Grill with Chicken Thigh, Lamb, and Salmon | Chicken Tikka Masala | Vegetable Biryani | Plain Naan | Minto Chutney | Tamarind Chutney

Veggie Lovers Buffet V

\$21 per guest

Green Salad | Hummus | Spicy Atom Dip | Babaganoush | Raita Sauce | Paneer Tikka Masala | Vegetable Curry | Vegetable Biryani | Plain Naan | Samosas | Mint Churney | Tamarind Chutney

Buffet Enhancements

Enhancements are priced per guest and designed to be added to any of the menus. Quantity ordered must be at least 80% of total expected number of guests.

To build your own menu, a la carte menus are available upon request.

- Soup of the Day 2.50
- Coca Cola® brand soft drink 1.50
- Bottled water ~per item 1.25
- Jalapeno Cheddar Rolls (dozen) 12
- Mashed Potatoes 2.50 V
- Southern Style Grits Cake 2.50 V
- House Salad 3 V
- Jumbo Lump Crab Cake 6
- Oven Roasted Seasonal Vegetables 3 V GF
- Oven Roasted Brussel Sprouts 3 V GF
- Fresh Herb Gnocchi with Marinara Sauce 4 V
- Wild Mushroom & Asparagus Risotto 5 V GF

V = Vegetarian Offering

GF= Gluten-Free Friendly Offering*

*While we offer items prepared without gluten, we are not a dedicated gluten-free facility.



A LA CARTE

At Ferah, we make memorable meals and appreciate the opportunity to be a part of your celebration or event. Please note that the prices, below, exclude tax, service and any applicable delivery fees. Contact us today for a customized quote: hello@ferahtexmed.com.

Create your own menu with our a la carte selections.

Starters & Salads

Hummus Chickpea | Tahini | Roasted Garlic | Fresh Lemon Juice | Olive Oil V GF Spicy Atom Dip Greek Süzme Yogurt | Roasted Garlic | Dried Chiles | Olive Oil V GF Babaghanoush Fire Roasted Eggplant | Lemon Juice | Sesame Paste | Olive Oil V GF Tzatziki Greek Yogurt | Cucumber | Fresh Dill | Olive Oil V GF Tabbouleh Bulgur Wheat | Parsley | Tomatoes | Spices V Vegetable Pakora Potato Samosa Shepherd Salad V GF

Entrees

Chicken Shish Kebab with Raita Sauce GF Coconut Salmon Curry add \$2 GF Lamb Curry add \$3 GF Fish Curry GF Vegetable Curry GF V Seafood Masala add \$2 Falafel with Raita Sauce V

Ferah Organic Spinach Quinoa Salad V GF

Palak Paneer V Mattar Paneer V Paneer Tikka Masala V Creamy Vegetable Korma V Tandoori Mixed Grill (Lamb, Chicken & Salmon) Chicken Shawarma with Roasted Garlic Aioli

Side Dishes

Rice Pilaf with Orzo V Cast Iron Roasted Potatoes GF V Biryani (Chicken add \$2, Goat or Lamb add \$4) Saffron Basmati Rice V Naan Bread V

> 1 starter 1 entrée 1 side \$19.95 1 starter 2 entrees 1 side \$23.95 2 starters 2 entrees 2 sides \$27.95 2 starters 4 entrees 3 sides \$38.95

Grilled Pita Bread V Mint Chutney V Mango Chutney V Tamarind Chutney V

2 starters 3 entrees 2 sides \$31.95 3 starters 3 entrees 3 sides \$33.95

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FOOD STATIONS & DISPLAYS

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Grill Station \$17.50 per guest

Chicken Skewers | Lamb Skewers | Tomato Cilantro and Raita Dipping Sauces Chef Attendant Fee Applies.

Pasta Station \$15.50 per guest

Pasta (Choose Two) - Herb Rotini, Penne, or Cheese Tortellini Sauces (Choose Two) - Plum Tomato Basil, Alfredo, or Pesto

Accompaniments to include: Broccoli Florets, Bay Shrimp, Chicken, Roasted Bell Peppers, Mushrooms,

Artichokes, Red Pepper Flakes and Fresh Parmesan

Chef Attendant Optional.

Risotto Station \$15.50 per guest

Smoked Chicken, Mushroom and Creamy Parmesan Risotto

Accompaniments to include: Freshly Prepared Shrimp Scampi, Wild Mushrooms, Pesto, Sun-Dried

Tomatoes, Crème Fraiche, Scallions and Parmigiano Reggiano.

Chef Attendant Fee Applies.

Potato Martini Station \$13.50 per guest

Trio of Whipped Potatoes: Ancho-Chili, Scallion and Roasted

Toppings Include: Apple-Smoked Bacon, Chives, Crème Fraiche, Shredded Smoked Cheddar Chef Attendant Optional.

Guacamole Action Station V GF

\$13.00 per guest

Customize your Guacamole with your choice of Diced Tomatoes, Cilantro, Red Onions, Freshly Squeezed Lime Juice.

Served in a Martini Glass with Tortilla Chips

Chef Attendant Fee Applies.

Stations are Designed for up to Two Hours of Service. Minimum of 50 Guests Required. Chef Attendant fee is \$75 (one chef per 50 guests).

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DESSERTS

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Baklava Phyllo Dough Walnuts Honey	\$5 per guest
Red Berry Mascarpone GF Raspberry & Mascarpone Mousse Berry Glaze	\$6 per guest
Dark Chocolate Mousse Valrhona Chocolate Mousse Nut Praline Raspberry Coulis	\$6 per guest
Chocolate Cake Chocolate Genoise Rich Velvety Chocolate Mousse Dusted With Gold	\$7 per guest
New York Style Cheesecake Select Pomegranate, Chocolate, Raspberry, or Caramel.	\$20 per dozen

\$18 per dozen

\$28 Fruit Tray (serves 12)

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Freshly Baked Chocolate Chip Cookies \$20 per dozen

Chocolate Covered Strawberries GF \$22 per dozen

Sweet Rewards Dessert Display \$10 per guest

Rich Chocolate Fondue with Fruit and Pound Cake, Chocolate Eclairs, Biscotti, and Macaroons.

Contact us about purchasing custom cakes and mini desserts.

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Saffron Rice Pudding

Gulab Jamun

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\$5 per guest