

Custom Catering

★ By Texas Steakhouse

Congratulations! You are on the way to making your event memorable and stress-free. Our catering professionals are here to serve you so you can relax and enjoy your event. We customize all of our menus specific to your needs and budgets!

Event Types

Weddings, Family Reunions, Corporate Events, Office Meetings, Birthday Parties and the list goes on. The bottom line is.... if you need food, we are your one stop shop for catering.

Blue Jeans to Tuxedos...Hot Dogs to Caviar!

No matter what your style is, our team is ready to serve. Our catering services offer a wide range of options to make your event feel just the way you want it. You decide how fancy or casual you want your event to be and we will start working on a customized menu just for you.

Catering Service Options

*Pick Up...*You pick it up at our restaurant.

*Drop and Go...*We deliver the food to your venue.

*Stay and Serve Buffets...*We provide the food & the service.

*Full Service Plated Dinners...*We deliver the plated food to your guests.

*Grill on Site...*We bring the grill and prepare your food on site.

**We can make your event as turnkey as you would like.*

Ask about china, plateware and linen options.

TEX★S
STEAKHOUSE & SALOON

TexasSteakhouse.com

(855) 902-3745



Hors D'Oeuvres

Whether you are hosting a cocktail reception or just need a nibble before the main event, our hors d'oeuvres options offer a little something for everyone. Ask about our passed hors d'oeuvre options.

Don't see what you are looking for? We can customize items just for you!

Shrimp Cocktail

Assorted Mini Quiches

Chicken Strips

Stuffed Mushrooms

Caprese Crostini

Spinach & Artichoke Dip

Chicken Wings

Pigs in a Blanket

Bruschetta

Mini Crabcakes

Cucumber Cream Cheese Crostini

Philly Steak Eggrolls

Veggie Display

Assorted vegetables served with homemade Ranch dressing for dipping.

Fruit Display

Assorted, fresh seasonal fruit served with a yogurt dip.

Cheese & Cracker Display

Assorted cheese with a variety of crackers.

Charcuterie Cups & Boards

Individual cups filled with cured meats, nuts, cheese & crackers. Available as a grazing board.

Skewers

Antipasto
Caprese
Pineapple Chicken

Mini Sliders

Cheeseburger
BBQ Pork
Chicken Salad

Texas Famous Meatballs

Choose your flavor!
BBQ, Bourbon Glaze,
Honey Garlic, Thai Chili

Party Platters

Seasonal Fruit, Assorted
Cheese & Crackers, Chicken
Wings, Chicken Strips,
Fresh Vegetables

Buffets & Plated Meals

Mix and Match these items to make the perfect meal for your event.!

Plated Salads

Caesar: Crisp romaine hearts tossed in our signature Caesar dressing with shredded Parmesan cheese and garlic croutons.

Spinach: Tender baby spinach leaves topped with feta cheese, sliced strawberries, honey glazed pecans and raspberry vinaigrette dressing.

Garden: Fresh garden greens, cherry tomatoes, sliced cucumbers, shredded cheese, croutons drizzled with our signature ranch dressing.

Harvest: Fresh garden greens topped with fresh seasonal fruit, raisins, and pecans. Served with our homemade poppyseed dressing.

Entree Selections

Seafood: Bourbon Glazed Salmon, Lemon Herb Salmon, Grilled Shrimp Scampi Pasta, Lemon Butter Baked Cod

Beef: Steakhouse Sirloin, NY Strip Steak, Hand-Cut Ribeye, Sirloin Tips, Filet Medallions, Chopped Steak

Signature Sauces: Lemon Herb Sauce, Bourbon Glaze, Mushroom Gravy

Chicken: Fried or Herb Roasted Bone-In Chicken, Grilled Chicken Breast, BBQ Chicken, Bourbon Glazed Chicken, Lemon Herb Chicken, Parmesan Crusted Chicken, Blackened Chicken Alfredo Pasta

Pork: Baby Back Ribs, BBQ Pulled Pork, Roasted Pork Loin

Signature Sides

Seasoned Green Beans, Roasted Mixed Vegetables, Potato Salad, Wild Rice, Mashed Potatoes, Baked Beans, Red Bliss Potatoes, Macaroni & Cheese, Homemade Coleslaw, Baked Potato, Sweet Potato

Desserts

3-Layer Chocolate Cake, Pecan Pie, Cheesecake, Banana Pudding, Homemade Apple or Peach Cobbler, Cookies, Brownies

Beverages

Iced Tea, Lemonade, Sodas
*Ask about our bar service.

Catering Packages

Make your event easy and choose one of our packages.

All packages include yeast rolls and iced tea.

Southern Charm Picnic

Crispy fried chicken or bbq grilled chicken breast, macaroni & cheese, potato salad, corn and strawberry shortcake for dessert.

Texas Ribfest

Our award-winning baby back ribs served with baked beans, homemade coleslaw, macaroni & cheese, corn and banana pudding for dessert.

Carolina Seafood Festival

Bourbon glazed salmon, lemon herb salmon, lemon butter baked cod, or shrimp scampi served with wild rice, roasted mixed vegetables and homemade apple or peach cobbler for dessert.

BBQ Feast

Pulled pork, bbq chicken breast, homemade coleslaw, macaroni & cheese, baked beans and creamy banana pudding for dessert.

Backyard Barbecue

Grilled hot dogs and hamburgers with all of the fixings. Served with potato salad, baked beans, corn on the cob and a sweet treat tray.

Steak & Chicken Combination

A 6-oz sirloin cooked to perfection with a grilled chicken breast served with a Garden or Caesar salad, mashed potato, mixed vegetables and cheesecake for dessert. Choose a ribeye or NY strip if you prefer.

Traditional Holiday Feast

Sliced ham and roasted turkey served with mashed potatoes, green beans, stuffing, gravy and homemade apple cobbler.

Food Stations

Interactive food stations are a delightful trend in event catering, adding an element of excitement and engagement. These stations allow guests to actively participate in their dining experience, creating memorable moments.

Mashed Potato Bar

Let your guests create their own masterpiece. This is a great option for cocktail hour a station for the main event. Includes mashed potatoes, butter, sour cream, cheese, bacon, chives.

Wing Bar

This option is perfect for the wing lovers out there. Let your guests mix and match the flavors: Bourbon Glaze, Blazin, Smokey Dry Rub, Naked. Served with celery, ranch dressing and bleu cheese dressing.

Salad Bar

Let your guests choose between romaine, spring mix and iceberg lettuce. Toppings include: shredded carrots, shredded cabbage, sliced cucumbers, cherry tomatoes, shredded cheese, croutons, ranch dressing and Italian dressing.

Nacho Bar

Let your guests have a little fun with this station. Fresh tortilla chips are served with endless toppings: shredded cheese, slice jalapenos, diced tomatoes, shredded lettuce, sour cream and homemade pico de gallo.

Grill On Site

Smell the goodness cooking! We will bring our portable grill and do the grilling on site. You choose the menu: hot dogs, hamburgers, steak, grilled chicken, ribs, etc...

Carving Station

This station is one that will surely impress your guests. Choose from roasted tenderloin, roasted turkey breast, prime rib or herb roasted pork loin. Our chef will slice the meat to order. Served with rolls and a sauce.

★★★★★ Testimonials ★★★★★

Check out what our clients are saying about our catering services.

“Texas Steakhouse has been our premier caterer since 2013 We were struggling to find a new catering company and went through too many before finding Texas Steakhouse. They are wonderful. Their attention to detail, professionalism and dependability is unmatched.

After many years working together, most events that we do are pretty much turn-key thanks to our great working relationship. They can make a simple boxed lunch presentation look very elegant and our high-end events like our Christmas parties for 600+ have impeccable and beautiful presentation. We receive high praise from our employees, partners and guests that the food and service is first class. They make our jobs easier and for that we are very grateful.”

– ADELE GOODMAN, EXECUTIVE ASSISTANT

“I contracted with Texas Steakhouse to cater a rehearsal dinner on December 8th for 70 guests. We could not have been more pleased! I had several phone conversations with their corporate office catering department and met in person prior to the event. She was an absolute joy to work with and assured me that whatever I wanted she would make happen. Several employees came to set up and serve the meal. The food was delicious and those who came from the restaurant were great! After the meal they made sure everything that was left over was packaged away for us to take home. Such a nice group of people to work with.

Their price was very reasonable also.

If you need catering services, consider Texas Steakhouse.”

– LYNETTE Y.

“I would like to thank Texas Steakhouse for the great food and service we received when we asked them to provide the catering service for our son’s wedding. Everyone loved the food. I had several compliments on the service and the taste of the food. Great attention to detail! I am very pleased as well as the “Happy Couple”! We highly recommend the Texas team for any catering needs.”

– SHARON FRYE

“Thank you for your assistance and making our Mother Daughter Banquet such a great success!!!!

The food was delicious!!!! We give you guys an A+++++!!!!!!

Thank you again for your assistance in making this event successful!”

– JANICE SHEPHERD, HARVEST TIME MINISTRIES

“We have been ordering Thanksgiving and Christmas dinner from you guys for Carolina West for years now. The food is always exceptional. The ordering process is always seamless and the delivery was on time. Job well done. Happy customers!”

– DAISY POE