

# HEXA

## Events Menu

by Award Winning Chef

### Disclaimers:

- **Utensils and Serving Items:** A flat fee will be charged based on the number of people for the provision of utensils, including cups, plates, etc.
- **Finalization of Items:** All event details, including the final list of items and any specific requests, must be confirmed at least 4 days prior to the event. No modifications or refunds will be allowed after this deadline.
- **Payment:** Full payment is required before the start of the event.
- **Service Charge:** A 10% service charge will be added to the order's total.



AFFORDABLE CATERING DALLAS

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# BOX LUNCHES

Minimum order of 10 sandwiches or 10 Salads.

Choose up to two varieties of sandwiches or salads per order (Lunch Size).

Sandwiches and Salads served with kettle chips and a gourmet cookie.



Serving utensils only come with Salad orders.



## SANDWICHES \$9.50/ea

### TURKEY CLUB

Black forest turkey, applewood bacon, swiss cheese, lettuce, tomato, and chipotle mayo. Served on sourdough bread.

### HONEY HAM & SWISS

Thinly sliced ham Swiss cheese, lettuce tomato chipotle mayo served on a croissant.

### CHICKEN SALAD

Our classic chicken salad is made with fresh apples, celery and pickles and served in a sourdough.

### OLD-FASHIONED CHICKEN SALAD

Our classic chicken salad is made with fresh apples, celery, and pickles with a leaf of lettuce, and tomato served in a croissant.

### VEGAN

Chickpea salad made with celery, carrot, red pepper, cucumber, and mayo, with a leaf of lettuce, and tomato served in a multigrain bread.

### CAPRESE (vegetarian)

Fresh mozzarella, tomato, olive oil, glazed balsamic vinegar.

## SALADS \$8.50 /ea

### GRILLED CHICKEN CAESAR

Chopped romaine lettuce, topped with grilled chicken breast seasoned croutons and parmesan cheese served with a caesar dressing.

### CAPRESE WITH PESTO

Pesto, fresh tomatoes, fresh mozzarella extra virgin olive oil and glazed balsamic.

### SOUTHWEST SALAD

Lettuce roasted, corn, pico black beans, tortilla strips, parmesan cheese, and chipotle mayo.

### GREEK SALAD

Lettuce, cucumber, tomatoes, red onions, and black olives served with Greek dressing.

### MIDDLE-EASTERN CHICKPEAS

Chickpeas, cucumber, tomatoes, red onions fresh parsley, olive oil, zest of lemon.

### ANTIPASTO

Lettuce, black olives, red onions, tomato, ham, salami, ranch dressing.

Upon request, our concierge will be happy to provide a quote for any additional catering essentials added to your order.



# BREAKFAST

## BREAKFAST BURRITOS

Fresh scrambled eggs, potato, and cheddar cheese with your choice of ham, sausage, or applewood bacon served with freshly made salsa (vegetarian options available).

Minimum order 6, \$3.85

## BRISKET BREAKFAST BURRITOS

Fresh scrambled eggs, potato, and cheddar cheese with BBQ chopped brisket served with freshly made salsa.

Minimum order 6, \$4.89

## BREAKFAST SANDWICHES

- Bacon croissant with eggs and cheddar cheese
- Ham croissant with eggs and cheddar cheese

Minimum order 6, \$4.89

## BAKERY PLATTER

Includes assorted muffins, croissants, and bagels served with cream cheese and preserves.

Small 8 pcs: \$24, Large 16 pcs: \$45

## A LA CARTE BREAKFAST

Serves 12

Served in disposable catering pans. Serving utensils included.

## FRENCH TOAST TRAY

Thick sliced artisan bread, baked in a sweet egg custard, topped with spices, blueberries, and glazed sugar maple syrup.

Serves 12, \$24

## BREAKFAST CASSEROLES

Eggs and potato, cheese combined with your choice of the following:

- Maple sausage and cheddar cheese
- Applewood bacon and cheddar cheese
- Spanish vegetables (green onions, mushrooms, spinach)

Serves 8-10, \$35

## BREAKFAST MIGAS

Scrambled eggs with tomatoes, onions, jalapeño peppers, cheese, and fresh fried tortilla strips served with freshly made salsa.

Serves 12, \$28

## SINGLE TRAY ORDER

- Scrambled eggs \$22
- Seasoned breakfast potatoes \$20
- Cheesy Hash brown tray \$23
- Applewood bacon \$24
- Fresh fruit medley \$36

10-12 Servings



## BREAKFAST PLATTER

Served in disposable catering pans. Serving utensils and cups included. Includes coffee and ice water station, minimum of 12 people required.

### HOMESTYLE \$17 per person

Freshly scrambled eggs with cheddar cheese, and applewood smoked bacon, served with freshly baked croissants and homestyle breakfast potatoes, fresh Fruit medley, butter, and preserves.

### SOPHISTICATE \$18 per person

Egg casserole: Baked omelet filled with garden vegetables, and cheddar Cheese served with sausage links and applewood smoked bacon, homestyle breakfast potatoes, fresh fruit medley, and toast with butter, and preserves.

### TEXAS FAVORITE \$18 per person

Scrambled eggs accompanied by freshly made Chipotle chilaquiles topped with onions, queso fresco, sour cream, and cilantro served with Mexican rice and refried beans.

## COFFEE STATION, \$2.45 per person

- Include regular coffee, creamers, sugar
- Hot tea disposable cups
- Orange Juice is \$1.85 each

Upon request, our concierge will be happy to provide a quote for any additional catering essentials added to your order.



# APPETIZERS

Minimum order 12 servings.



## TRIO DIP PLATTER

Customize your platter by choosing 3 of our seasonal dips served with homemade crostini and tortilla chips.

Ask our concierge for additional dips.

Available seasonally

- Red peppers hummus
- Homestyle pimiento cheese
- Spinach artichoke
- Jalapeño artichoke
- Street corn Mexican-style
- Roasted garlic hummus
- Homemade mild salsa

Serves 12, \$40

## FRESH FRUIT SKEWERS

Skewered melons, strawberries, and pineapples served with our special fruit dip.  
12 skewers, \$24

## CHICKEN SKEWERS

Home-made skewers with onions, red pepper, and zucchini served with a spicy yogurt sauce.  
12 skewers, \$24

## COCONUT FRIED SHRIMP

Jumbo coconut breaded shrimp served with a spicy mango dipping sauce.  
12 pieces, \$25

## SAUTEED & CHILLED SHRIMP

Grilled tail-on shrimp seasoned with our unique blend. Served with a spicy yogurt dipping sauce.

Serves 8-10 people, \$42

## MANGO HABANERO SHRIMP CEVICHE

Shrimp tossed in a citrus and mango mixture with cucumber, red onion, cilantro, tomatoes.

Serves 10-12, \$40

## PROSCIUTTO WRAPPED ASPARAGUS

Fresh asparagus spears wrapped with prosciutto.

Serves 12, \$35



## COCKTAIL SIZE BEEF MEATBALLS

Choose one variety from:

- Smothered chipotle BBQ meatballs
- Asian sweet chile glazed meatballs
- Mongolian spicy meatballs
- Marinara & mozzarella meatballs

Serves 12, 30 pcs, \$42

## SIGNATURE SLIDERS

Choose one variety from:

- Gouda beef burger
- Grilled chicken pesto
- Grilled vegetables
- Pulled pork and coleslaw
- BBQ brisket and coleslaw

Serves 12, \$30

## ANTIPASTO PLATTER

Includes prosciutto-wrapped asparagus, roasted pepper, artichoke hearts, mixed olives, pepperoni, salami, provolone cheese.

Serves 12, \$48

## MEDITERRANEAN HUMMUS PLATTER

An array of Mediterranean specialties include hummus, cubed feta cheese, mixed olives, fresh cucumbers, cherry tomatoes, roasted peppers, and pita bread.

Serves 12-15, \$55

## FRUIT AND CHEESE PLATTER

A platter of complementary fruits and cheeses including melons, grapes, and berries accompanied by brie, swiss, and cheddar cheeses.

Serves 12, \$36

## FRUIT PLATTER

Includes fresh seasonal berries, melons, grapes, pineapple, and strawberries.

Serves 12, \$36



Serving utensils are available for an additional charge. Upon request, our concierge will be happy to provide a quote for any additional catering essentials added to your order.

# PLATTERS

## DELI PLATTER

Salami, black forest turkey, honey ham, swiss, provolone, and cheddar cheese.  
Serves 10-12, \$47

## ADD SLICED BREAD PLATTER

Includes an assortment of multi-grain bread, sourdough bread and garlic french bread.  
Serves 10-12, \$20

## ADD A "FINISH TOUCH" PLATTER

Includes fresh greens, sliced tomatoes, sliced red onions, dill pickles, ketchup, mayonnaise, and chipotle mayo.  
Serves 10-12, \$28

## ASSORTED MINI TEA SANDWICH PLATTER

Choose 3 varieties per platter

- Artichoke chicken salad
- Honey ham & swiss with sweet jelly
- Black forest turkey with pesto mayo
- Swiss cheese, tomato and bacon
- Cucumber, tomato, and hummus

Serves 10-12, 24 pcs, \$27

## CLASSIC FINGER SANDWICH PLATTER

Choose 3 varieties per platter

- Grape chicken salad
- Honey ham & swiss with sweet jelly
- Black forest turkey & cheese
- Swiss cheese, tomato and bacon
- Cucumber, tomato, and hummus

Serves 10-12, 24 pcs, \$38



## PINWHEEL SANDWICH PLATTER

Choose 2 varieties per platter

- Chipotle Chicken
- Grilled chicken and bacon
- Turkey pesto
- Ham and cheese
- Creamy spinach, zucchini and roasted peppers

Serves 10-12, 30 pcs, \$36

## CROSTINI PLATTER

Choose 2 varieties of signature topping per platter, paired with crisp olive oil crostini (1 dozen each).

- Tomato basil bruschetta
- Jalapeño artichoke spread with bacon
- Creamy spinach with roasted pepper
- Mexican style corn
- Hummus and cucumber

Serves 12, 24 pcs, \$20

## FULL HOUSE CHARCUTERIE PLATTER

Manchego, french brie, salami, Spanish chorizo, nuts, mixed olives, mini sweet peppers, grapes, dried apricots, fruit spreads, dark chocolate, and assorted crackers.

Serves 12-15, \$89

## BEVERAGE STATION

- Bottle of water \$1
- Assorted sodas \$1.85 each
- Sparkling water \$3.50 each
- Unsweetened tea \$13 gallon
- Sweet tea \$13 gallon
- Arnold Palmer tea \$15 gallon
- Bag of ice \$2.48
- Ice bucket \$3.75

Serving utensils are available for an additional charge.

Upon request, our concierge will be happy to provide a quote for any additional catering essentials added to your order.