



Catering Packages



972-293-5111

Seven Loaves Catering and Events, owned by the Smithwick family, is a full service catering company proudly serving all of D/FW and surrounding areas.

Whether you're having an intimate bridal shower, a wedding reception, or a corporate function, our family, along with the rest of our talented staff, is eager to serve you.

Our custom menus are Chef inspired and designed to meet the likes and dislikes of our clients. Whether you're looking for passed hors d'oeuvres, a buffet, a chef-run action station, or a plated, sit down dinner; we can do it all.

We also provide a full range of services including: delivery and setup, bartenders, service staff, rentals, music/entertainment and more.

Classic Reception Package



One Chicken or Pork Entrée

2 Sides of your choice

Garden, Caesar, or Italian Salad

Dinner Rolls and Butter

\$15 pp

Add Beef Tenderloin at Market Price

Legendary BBQ



*Smoked Brisket, Smoked Sausage, Smoked Chicken Breasts,
Pulled Pork or Turkey Breast
Cole Slaw, Baked Beans, & Potato Salad
Texas Toast*

\$14 pp for one, \$16 for two meats, \$18 pp for all three meats

Can substitute the three offered side for two others

Italian Dinners



*Choice of Chicken Fettuccini Alfredo or Meat Sauce Spaghetti
Italian Salad and Garlic Bread or Bread Sticks
\$10.95 pp (Add an additional side for 1.95 pp)*

*Choice of Beef or Chicken and Spinach Lasagna
Italian Salad and Garlic Bread or Bread Sticks
\$12.95 pp (Add an additional side for 1.95 pp)*

Can substitute the Salad for one side

*Vegetable Primavera Pasta can be substituted for vegetarian
option*

Tex-Mex Combos



Combo Beef and Chicken Fajitas, Refried, Black or Charro Beans, Spanish Rice, Chips & Salsa, with Sour Cream, Cheddar Cheese and Pico

\$14.95 pp

Taco Bar Combo with Shredded Chicken and Ground Beef Refried, Black or Charro Beans, Spanish Rice, Chips & Salsa, with Sour Cream, Cheddar Cheese and Pico

\$13.95 pp

All side substitutions will be an additional cost

*Dual Entrée Special
(Chicken Entree & Beer Braised Brisket)*



*Served with Choice of 2 sides, a Salad and Rolls and Butter
\$18 pp*

Beverage Station



\$1.99 pp (Add an additional \$1.50 pp for coffee)

Chicken Dishes

Apricot and Bourbon Glazed Chicken - Grilled with a mildly sweet glaze and hint of bourbon (gf)

Baja Chicken - Southwest Grilled Chicken Breast with a Roasted Poblano White Queso Cream Sauce

Bruschetta Grilled Chicken- Grilled chicken topped with mozzarella cheese and basil tomato bruschetta (gf)

Cajun Chicken -Spice rubbed and blackened chicken with Cajun cream sauce

Chicken Chasseur -With mushrooms, and shallots in tarragon, white wine sauce

Chicken Marsala- Sauteed chicken breast with mushroom and shallots in a Marsala wine sauce

Chicken Veneto- Grilled chicken breast with sun-dried tomatoes, feta cheese, and black olives with a tomato-basil cream (gf)

Chimichurri Chicken -Grilled chicken marinated in olive oil, garlic, and oregano, a classic from Argentina (gf)

Grilled Chicken Provencal -Grilled breast of marinated chicken with Roma tomatoes, artichokes, and mushroom in a white wine sauce

Grilled Pesto -Chicken Sauteed Chicken Breast, topped with cherry tomatoes and a Basil Pesto sauce (gf)

***Herb Chicken -Pan roasted breast with a rich herb butter sauce*

Peach and Chipotle Glazed Chicken- Grilled breast with a kick of chipotle mellowed by grilled peaches and cilantro (gf)

***Most Popular*

Pork Dishes

Apricot and Bourbon Glazed Pork Loin- Roasted Pork Loin with a Peach and Chipotle Glaze

Cajun Pork Loin Roasted Pork Loin- with a Cajun Cream Sauce

***Cherry Bourbon Smoked Pork loin -Applewood smoked pork loin with cherry-bourbon compote*

Cranberry Chipotle Pork Loin- Roasted Pork Loin with a Cranberry Chipotle Glaze

Garlic and Mustard Crusted Pork Loin- Garlic and Mustard Crusted Pork Loin with a cranberry-tarragon chutney

Herb Roasted Pork Loin- with a mushroom Demi

Kalua Pork- slow braised, shredded pork has a balance of sweet chili and pineapple served over Island Fried Rice (comes with one other side)

***Most popular*

Sides

<i>Baked Beans</i>	<i>Charro Beans</i>
<i>Refried Beans</i>	<i>Coleslaw</i>
<i>Grilled Vegetables</i>	<i>Steamed Vegetables</i>
<i>Maple and Brown Sugar Carrots</i>	<i>Steamed Broccoli</i>
<i>Green Beans with Bacon and Onion</i>	<i>Green Beans Almondine</i>
<i>House-made Chips</i>	<i>Italian Pasta Salad</i>
<i>Macaroni Salad</i>	<i>Homestyle Mashed Potatoes</i>
<i>Roasted Red Potatoes</i>	<i>Herb Scented Rice Pilaf</i>
<i>Green Chili Mac and Cheese</i>	<i>Buttered Corn</i>
<i>Garden Side Salad</i>	<i>*Fettucine Alfredo</i>
<i>*Mexican Street Corn</i>	<i>*Scallop Potatoes</i>
<i>*Broccoli Rice Casserole</i>	<i>*Loaded Mashed Potatoes</i>
<i>*Corn Casserole</i>	<i>*Green Bean Casserole</i>
<i>*Squash Casserole</i>	<i>*Zucchini Casserole</i>

**Premium Side (add \$1) to package price*

Cocktail / Appetizer Ad-On Items

Add a Harvest Table - This is our most popular item for cocktail hour.



A fruit and berry display with Honey Yogurt Dip, A crudité vegetables display served with house made Asiago peppercorn ranch. Also, an artistic arrangement of domestic and imported cheeses, along with assorted crackers & herbed crostini. A cold dip trio, including, Tomato-Basil Bruschetta, Cold Spinach Dip, and Red Pepper Hummus.

Small: Serves 25-30 \$250, Medium: Serves 30-55 \$495, Large: Serves 55-80 \$750

Add a Charcuterie Grazing Board



Served with cured meats, fresh cheeses, seasonal vegetables, fruits and berries, olives, peppers, assorted breads, nuts, dips and other seasonal accoutrements!

***Each board is unique based on the season*

Small: Serves 25-30 -\$65

Medium: Serves up to 35 -\$118

Large: Serves up to 50 -\$170

Add Passed Hors D'oeuvres (menu available online)

Minimums will apply

Regular Passed Hors D'oeuvre \$2 pp,

Premium Passed Hors D'oeuvre \$3 pp - \$4 pp

Hors D'oeuvres and Stations Options

We have extensive options for your Cocktail or Station Menu needs. Ask your event planner for a current menu list.

Custom Menu

As a custom, "scratch-made" caterer, Seven Loaves can design most any menu for any occasion. With your imagination and our creative culinary team the sky is the limit! Discuss more details with your planner and chef during your complimentary consultation.

In consideration of the high demand of Saturday night events, minimums will apply during prime months. We are closed on most Sundays.

Supplemental Price Sheet

Disposables Package: 9" Clear plastic dinner plate, 6" salad plate, 6" cake plate, cutlery, dinner napkin, beverage napkins, and 9 oz. cup about \$2 pp. Add \$2 pp for faux china and silver.

China and Silver Package: Flatware includes salad fork, dinner fork, knife, spoon, and dessert fork. China includes dinner plate, salad and dessert plate and beverage goblet for about \$5.50-\$8 pp. This price may vary depending on the specific style chosen.

Other Rentals & Linens: Management of Tables, Chairs, Linens and other rentals are available with our Wedding Coordinator Package only.

Staffing: You can expect one staff member per 30 guests for buffet service, with a minimum of 3 staff members. They will be there at least 1 hour prior to event and 1 hour after event to set up and break down. Additional hours may be charged for long distance venues or plated dinners. A 20% service charge will be added to all Food and Beverage items.

Cake Cutting: \$175 flat fee - This service includes 2 servers to cut bride's and groom's cake, with caterer provided sets to be presented on venue provided table. Boxing up leftover cake at the end of the reception is included if a bakery cake box is provided. Passed cake service is not included but can be provided at an additional cost.

Wedding Coordinator Package: More details available upon request.

These prices are estimates only. Please call our office at 972-293-5111 to set up a free consultation, get a formal proposal or book your event.