

Uniquely Wise Catering

MENU



A service of the **Decatur Conference Center**
2010 W. U.S. Hwy 380, Decatur, Texas 76234
Phone: 940-393-0280

Look for the Uniquely Wise Catering tab at
www.decaturconferencecenter.org

dcc
Decatur Conference Center

Appetizers

25 person minimum on all appetizers

Fruit, Cheese & Vegetable Displays

- DCC Custom Cheese Board** \$5.00 pp
A selection of domestic and imported cheeses, served with gourmet crackers and crostini and garnished with fresh fruit
- DCC Traditional Cheese and Fruit Board** \$3.50 pp
Fresh seasonal fruit surrounded by cheddar, jack, Swiss and pepper jack cheeses, served with gourmet crackers
- Fresh Farm to Table Garden Vegetable Display** \$3.00 pp
Bite size fresh broccoli, carrots, cauliflower, celery, cherry tomatoes with fresh ranch dip
- Fresh Seasonal Fruit Display** \$3.50 pp
The season's best cantaloupe, honeydew, pineapple, grapes and strawberries, served with a cream cheese fruit dip
- Caprese Capicola Kabob** \$3.00 pp
Cherry tomatoes skewered with fresh mozzarella and hard cut capicola, topped with a house made balsamic glaze

Party Dips

- Creamy Spinach and Artichoke Dip** \$2.00 pp
Parmesan cheese, fresh spinach and artichoke hearts baked in a creamy sauce, served with gourmet crackers and our homemade pita chips
- 8-Layer Dip** \$2.50 pp
Shredded cheddar cheese, refried beans, taco meat, guacamole, tomatoes, black olives, sour cream and chives, served with our house made tostada chips
- House Made Pimento Cheese Dip** \$2.00 pp
A Southern favorite made with aged cheddar and pickled pimentos, served with crostini.
- Salsa Bar** \$2.75 pp
Savory mango, our famous red salsa and Pico de Gallo queso, all made in house, served with hot, fresh tricolor tostada chips
- Seafood Spread** \$3.50 pp
Hearty Cajun crab dip in a creamy, roasted garlic cheese sauce, served with mini garlic breads

Seafood

Mini Crab Cakes

\$3.75 pp

Made fresh, in-house with a combination of claw, jumbo lump and special lump crab meat formed into the perfect bite size crab cake. Served with our signature remoulade sauce (2 pieces per)

Smoked Salmon Display

\$4.00 pp

Cold, smoked Atlantic salmon with capers, chopped boiled eggs, sweet red onions and fresh dill cream sauce, served with house made toast points

Chicken

Parmesan Crusted Chicken Tenders

\$2.00 pp

Baked chicken strips with garlic parmesan cheese bread crumbs served with marinara sauce

Chicken Quesadillas

Diced chicken and Monterey Jack cheese in a flour tortilla

\$2.00 pp

Beef and Pork

Tenderloin Station

\$3.00 pp

Sliced lean beef tenderloin with horseradish cream sauce, whole grain mustard on a buttery yeast roll

Sweet and Tangy Meatballs

\$2.00 pp

A house blend of beef, pork sausage, a mild Italian sausage and fresh herbs creating a succulent, meaty bite served in a sweet and spicy bourbon sauce

Sausage Stuffed Mushroom

\$2.00 pp

White mushroom caps filled with savory sausage and cheddar cheese

Custom Assorted Pinwheels

\$3.00 pp

Hand rolled pinwheels with your choice of ham, turkey, pastrami or grilled seasonal veggies, served with a smoked paprika ranch sauce

Sandwiches

Sandwich for Everyone

\$9.95 pp

Prepared with a variety of deli meats and a deli tray of lettuce, tomato, pickle and onion. Served with an assortment of cookies and in-house made chips.

Soup & ½ Sandwich option \$9.95 pp

Breakfast

- Cowboy Breakfast** \$8.95 pp
Scrambled eggs, sausage or bacon, breakfast potatoes, biscuits, gravy homemade salsa, flour tortillas, assorted juices and coffee
- Tex-Mex Breakfast** \$8.95 pp
Chorizo and eggs with both flour and corn tortillas, refried beans, breakfast potatoes with sautéed bell peppers and onions, served with grated cheese, homemade salsa, assorted juices and coffee
- Loaded Breakfast Burrito** \$8.95 pp
Large flour tortilla filled with egg, cheese, onion, bacon or sausage, sour cream and homemade salsa; breakfast potatoes on the side
- DCC's Signature French Toast Bake** \$8.95 pp
Perfectly baked French toast with all the flavors of buttery eggs, cinnamon and sugar. Topped with powdered sugar and served with hot maple syrup and fresh fruit.
- Continental Breakfast** \$6.95 pp
An assortment of muffins, Danish, scones, accompanied by fresh fruit, assorted juices and coffee

Entrées

Chicken

- Artichoke Chicken** \$12.50 pp
Breaded chicken breast pan seared and topped with creamy mushroom artichoke sauce, a DCC favorite
- Monterey Chicken** \$12.50 pp
Grilled chicken with Pico de Gallo, topped with Monterey Jack cheese
- Margarita Chicken** \$13.00 pp
Grilled chicken topped with grape tomato, mozzarella cheese, basil pesto and lemon garlic sauce; served over your choice of pasta or rice
- Chicken Alfredo** \$13.00 pp
Succulent grilled chicken breast served in a classic Alfredo sauce and served over fettuccini noodles
- Chicken Parmesan** \$12.95 pp
Classic breaded chicken breast with all the flavors of Italian seasonings, smothered in marinara sauce and melted mozzarella cheese. Served over hot buttered pasta and rolls.

Beef

Texas BBQ	\$13.00 pp
Slow smoked brisket served with our signature BBQ sauce; includes two side dishes Add smoked sausage \$15.00 pp Add BBQ chicken quarters \$14.00 pp	
Chicken Fried Steak	\$12.50 pp
Hand battered in buttermilk and seasoned flour, served with cream gravy. A DCC favorite.	
Beef Lasagna	\$14.00 pp
Ground beef, Italian sausage and three cheeses layered and baked to perfection	
Tenderloin Steak	Market Price
Lean choice filet of tenderloin grilled to your taste	
Ribeye Steak	Market Price
Choice steaks, hand cut by our chef and grilled to your taste	

Pork

Grilled Center Cut Pork Chops	\$12.50 pp
Tender bone-in pork chop, seasoned and grilled to perfection	
Stuffed Pork Loin	\$12.50 pp
Boneless pork loin stuffed with fresh herb cornbread dressed and topped with a rich, brown gravy	
Stuffed Spinach and Artichoke Pork Chop	\$12.50 pp
Thick cut pork chop stuffed with a creamy spinach and artichoke filling. Seasoned and baked to perfection	
Sweet & Sour Pork	\$12.50 pp
Succulent pork sautéed with onions, peppers and carrots in a tangy sweet & sour sauce; served with white rice	
Slow Roasted Boneless Pork Loin	\$13.00 pp
Tender pork loin seasoned with a chipotle cinnamon rub and served in a sweet & savory plum sauce	

Fish/Seafood

Grilled or Blackened Salmon	Market Price
Fresh caught salmon grilled or blackened and topped with a savory apricot glaze	
Jambalaya	\$14.50 pp
This hearty classic of andouille sausage, grilled chicken breast and shrimp with sautéed peppers, onion and Cajun seasonings, served with rice.	

Carving Stations

Please contact us for details and pricing.

Prime Rib – slow roasted to perfection, served with horseradish cream sauce and balsamic reduction

Beef Tenderloin – Premium lean cut, perfectly seasoned, seared and roasted to order

Pork Loin – Roasted with our chef's own blend of seasonings

Honey Glazed Ham – Smoked and slathered with a sweet bourbon glaze

Oven Roasted Turkey – Delicately seasoned, roasted and tender with turkey gravy

Miscellaneous Selections

Fajitas

Choose beef, chicken or a combination with sautéed onions and bell peppers. Served with Spanish rice, refried beans, warm flour and corn tortillas. Accompanied with sour cream, Pico de Gallo, grated cheddar cheese, chips and salsa.

Individual meat \$13.50 pp

Combo \$15.50 pp

Texas Potato Bar

\$9.95 pp

Fluffy baked potatoes served with whipped butter, sour cream, cheddar cheese, homemade bacon bits, chopped beef BBQ, green onions, black olives and jalapeños; includes House Garden Salad

Side Dish Choices

Traditional – Choice of two selections per entrée

Roasted Mixed Vegetables

Whole Green Beans

Charro Beans

Spanish Rice

Oven Roasted Potatoes

Mashed Potatoes

Italian Green Beans

Baked Beans

White Rice

House Garden Salad

Garlic Mashed Potatoes

Glazed Carrots

Refried Beans

Confetti Corn

Au Gratin Potatoes

Deluxe Side Dishes

An additional charge of \$2.00 pp

Whipped Sweet Potatoes

Loaded Potato Salad

Green Bean Almandine

Southwest Style Garden Salad

Baked Potatoes

Roasted Asparagus

Adult Mac & Cheese

Classic Caesar Salad

Break Choices

20 person minimum

Energizer Assorted gourmet cookies, pretzel mix, freshly brewed coffee, iced tea and water	\$3.75 pp
Turbo Charged Seasonal whole fresh fruit, granola bars, yogurt cups, soft drinks, coffee and water	\$4.95 pp
At the Movies Simply popcorn with an assortment of candy bars and cookies	\$4.95 pp
Hummus with Pita Chips Served with fresh, sliced veggies	\$4.95 pp

Sweet Snacks by the Dozen

Danish Pastries \$18.00 dz
Brownies \$14.00 dz
Gourmet Cookies \$14.00 dz

Beverages

Coffee, tea & water with meal \$2.00 pp
Coffee, tea & water without meal \$3.00 pp
Bottled Juices \$2.00 ea
Bottled Water \$1.00 ea
Soft Drinks \$1.00 ea
Lemonade \$15.00 gal
Punch \$30.00 gal

Customized selections are available for an additional charge.

Table/Buffer Settings

Place setting options include appetizer, salad, dinner and dessert plate, water and tea glasses.

Glassware plates, glasses and silverware \$5.50 pp
Clear acrylic plates and silverware \$1.00 pp
Standard black foam plates, plastic silverware, no extra charge

Our food is prepared fresh onsite by our professionally trained culinary staff.