



For over 20 years Teresa Guzman and Isaac Rodriguez have been serving Atascocita and its surrounding areas. Our dedicated kitchen whom has worked together for over 15 years will guarantee our product to the highest standard. With preparing our entire product from scratch we can cater to your detailed requests. Understanding the allergens of today we prepare our sauces and marinades gluten free. Chef Teresa Guzman known for award winning dishes at the Houston Livestock Show and Rodeo best bites competition 3 years in a row will love to accommodate you with any special requests.

We offer Catering Pans delivery service as well as full service catering. Our services include serving up to 500 guests for breakfast, lunch or dinner. We will provide professionally trained staff from our full service restaurant for your event. With many years of experience our catering manager will be delighted to assist you through the process. Our company strives for consistency, quality, hospitality and impeccable service given to our guests. We love what we do and take great pride in our product as well as performance.

Our prices are fully inclusive of all sales taxes, delivery, equipment and service fee.

Please contact Marsalas Catering Manager- Suzanne Moyes for assistance.

[Suzanne@marsalascatering.com](mailto:Suzanne@marsalascatering.com)

Phone-281-764-5360



## Basic Menu

### All Inclusive Service

- \$12.00 per person Includes pricing for Meal, Service Fee and Taxes
- Buffet service with Professional Staffing. A Catering Manager with over 5 years of experience. Additional staff must have a minimum 1-2 years of experience to serve you.
- Disposable Black Laminate Foam Plate ware and Heavy Duty Black Cutlery Kits

## Premium Menu

### All Inclusive Service

- \$16.00 per person Includes pricing for Meal, Service Fee and Taxes
- Buffet service with Professional Staffing. A Catering Manager with over 5 years of experience. Additional staff must have a minimum 1-2 years of experience to serve you.
- Acrylic Plate ware, Premium Quality Napkins and Clear Cups for Beverages

# ITALIAN CUISINE

## Hors d'oeuvres

**\$3.00 per person per choice**

Italian Style Stuffed Mushroom Caps  
Chipotle Glazed Meatballs  
Southwestern Eggrolls with Jalapeno Ranch Dip  
Spinach Dip with Crostini  
Bruschetta with Goat Cheese and Crostini  
Caprese Skewers  
Italian Sausage and Peppers

## Appetizer Trays

Cocktail Shrimp Tray- (100 Shrimp) \$125.00  
Fruit and Cheese Tray- for 50 guests \$150.00  
Vegetable Tray- for 50 guests..... \$100.00

## Traditional Menu

**Your choice of 2 Entrees, 1 Side, Salad, Bread and Beverage**

## Entrée Choices

### Lasagna

Layers of Pasta, Meat and 3 Cheeses topped with a Classic Marinara Sauce

### Chicken Penne Alfredo

Grilled Chicken sliced and tossed with a Parmesan Cream sauce and Penne Pasta

### Spaghetti with Meat Sauce or Meatballs

Homemade Meat Sauce or Meatballs over Spaghetti Pasta topped with Classic Marinara

### Chicken Cannelloni

Ancho Chili Marinated Chicken, Jack and Cheddar Cheese stuffed Pasta topped with Jalapeno Cream and Tomatoes

### Chicken Penne Ala Vodka

Grilled Chicken sliced and tossed with Spinach, Mushroom and Penne Pasta in a Vodka Tomato Cream Sauce

### Chicken Penne Veneto

Grilled Chicken sliced and tossed with Penne Pasta, Bacon and Mushroom in a Jalapeno Cream Sauce

### Chicken Penne Picatta

Breaded Chicken sliced and tossed with Artichokes and Capers in a Lemon Wine Sauce over Penne Pasta

### Southwest Penne Chicken

Grilled Chicken sliced and tossed with Penne Pasta, Black Beans, Corn and Sundried Tomatoes



## Specialties

Your choice of 1 Entrée, 2 Sides, Salad, Bread and Beverage

### Entrée Choices

#### **Chicken Veneto**

Grilled Chicken topped with Bacon and Mushrooms in a Jalapeno Cream Sauce.

#### **Chicken Picatta**

Grilled Chicken topped with Artichoke Hearts and Capers in a Lemon Wine Sauce

#### **Chicken Magnifico**

Grilled Chicken topped with Mushrooms in a Cabernet Red Wine Reduction

#### **Chicken Marsala**

Grilled Chicken topped with Mushrooms in a Marsala Wine Sauce

**\*You may substitute 4 oz. Beef Tenderloin add \$6 pp**

### Side Choices

- Seasonal Mixed Vegetables • Roasted Garlic Mashed Potatoes • Green Beans • Pasta with a Chunky Tomato Sauce

### Bread Choices

- Garlic Bread • French Bread with Butter chips

### Salad Choices

- Vinaigrette Salad • Caesar Salad • Spring Salad with Raspberry Dressing (add \$1.00pp)

## Homemade Desserts

Your choice of 2 Desserts \$3.00 per person

Death by Chocolate

Carrot Cake

Tiramisu

Chocolate Chip Cannoli

Bread Pudding with Rum Sauce

## Beverages

Your Choice of Un-sweet tea, Sweet Tea or Lemonade



## Mexican Cuisine

### Hors d'oeuvres

**\$3.00 per person per choice**

Southwestern Style Eggrolls with Jalapeno Cream  
Beef Empanadas with Jalapeno Cream  
Spinach Dip with Pita Chips

### Entrée Choices

**Your choice of 1 Entree, 2 Sides and Beverage  
Includes Chips, Salsa and Queso Add Guacamole \$2.pp**

Grilled Chicken Fajitas with Peppers and Onions  
½ Chicken and ½ Beef Fajitas with Peppers and Onions add \$1.50 pp  
Southwest Chicken Enchiladas with Black Beans and Corn topped with a Jalapeno Cream Sauce

### Side Choices

- Mexican Rice
- Mexican Green Beans
- Seasonal Vegetables
- Charro Beans
- Refried Beans
- Seasoned Corn

### Beverages

Your choice of Unsweet Tea, Sweet Tea or Lemonade

### Homemade Desserts

**Your choice of 2 Desserts \$3.00 per person**

Death-by-Chocolate Carrot Cake  
Cheese Cake Tres Leches  
Bread Pudding with Rum Sauce

## Breakfast Cuisine

### Entrée Choices

**Your choice of 1 Entree, 2 Sides and Beverage**

Breakfast Casserole-Potatoes, Bacon, Cheese, Breading and Eggs  
French Toast Casserole- with Maple Syrup  
Baked Oat Meal- with Mixed Berries or Roasted Nuts and Dried Fruit

### Side Choices

**Choice of any two:**

Assorted pastry tray (Apple Danish, Cream Cheese Danish, Raspberry Danish, Crumb Cakes, Mini Cinnamon Rolls, Mini Blueberry Muffins)  
Bagels with cream cheese Biscuit with butter and jelly Yogurt with granola  
Croissants with butter and jelly. Mixed fruit cups Add \$2 pp

### Beverages

Coffee with Creamers and Sweeteners  
Orange Juice Add \$2.50