



# *Big Moe's* *Custom Catering*



*Offering the Ultimate Food Experience*



# CLASSIC BUFFETS 25 order minimum

## Classic Buffet I \$21/ person

1 entrée, 2 regular sides, Garden Salad, Assorted Dinner Breads, Beverage

## Classic Buffet II \$24/ person

2 entrées, 2 regular sides, Garden Salad, Assorted Dinner Breads, Beverage

### ENTRÉE OPTIONS

#### POULTRY

- Herb Roasted Chicken (*Bone-In*)
- Smothered Chicken in Poultry Thyme Gravy
- Italian Herb Chicken Breast/ Rosemary & Mushroom Cream Sauce
- Blackened Chicken Breast
- Chicken Piccata
- Roasted Cajun Turkey
- Stuffed Chicken Breast with a Cajun Cream Sauce (\$3/ person upcharge)
- Baked Turkey Wings (\$3/ person upcharge)

#### PORK

- Dijon, Honey, Brown Sugar & Pineapple Glazed Ham
- Sweet & Spicy Pork Tenderloin
- Garlic & Rosemary Roasted Pork Tenderloin
- Smothered Pork Chops
- Roasted Pork Shoulder (*Served shredded*)

#### BEEF

- Beef Tips & Rice
- Hamburger Steak & Onions in Beef Gravy
- Big Moe's Red Wine Braised Pot Roast, Potatoes & Carrots
- Strip Loin Beef Roast (\$3.50/ person upcharge)
- Roasted Brisket (\$4.50/ person upcharge)
- Rosemary & Garlic Crusted Ribeye Roast (*Market Value*)

#### SEAFOOD

- Blackened Jumbo Shrimp (\$3.50/ person upcharge)
- Lemon & Garlic Shrimp with Yellow Rice (\$2.50/ person upcharge)
- Fried Catfish Filets (\$4/ person upcharge)
- Lemon & Rosemary Salmon (\$4 person upcharge)
- Blackened Catfish Filets (\$3.50/ person upcharge)



### REGULAR SIDE OPTIONS

- Southern Style Green Beans
- Moe's Mac & Cheese
- Smoked Turkey Neck Collard Greens
- Creamy Herb Mashed Potatoes
- Steamed Broccoli
- Rice Pilaf
- Roasted Vegetable Medley (Chef's Choice)
- Cabbage, Peppers & Onions
- Candied Sweet Potatoes
- Buttered Sweet Corn

\$3/ person to add a regular side

### PREMIUM SIDE OPTIONS

- Cajun Rice
- Broccoli & Cheese Casserole
- Cajun Style Green Beans
- Cornbread Dressing
- 9 Cheese Macaroni with Bacon
- Red Beans & Rice with Sausage
- Loaded Mashed Potatoes
- Teriyaki Glazed Asparagus
- Honey & Brown Sugar Mashed Sweet Potatoes with Pecans
- Corn Maque Choux

\$3/ person to substitute a premium side

\$4.50/ person to add a premium side

### BEVERAGE OPTIONS

- Sweet Tea
- Peach Tea
- Raspberry Tea
- Lemonade
- Tropical Punch
- Arnold Palmer

# **BBQ BUFFETS** 25 order minimum

## **BBQ Buffet I \$26.50/ person**

2 meats, 2 regular sides, Garden Salad, White Bread, Relish Tray, Beverage

## **BBQ Buffet II \$29.50/ person**

3 meats, 2 regular sides, Garden Salad, White Bread, Relish Tray, Beverage



### **ENTRÉE OPTIONS**

- Smoked Chicken
- Smoked Turkey (Sliced)
- St. Louis Cut Ribs
- BBQ Pulled Pork with Cold Slaw
- Sliced Smoked Sausages
- Sliced Hot Sausages
- Smoked Ham
- Pecan Smoked Brisket (\$4.50/ person upcharge)

### **REGULAR SIDE OPTIONS**

- Southern Style Green Beans
  - Moe's Mac & Cheese
  - Southern Style Potato Salad
  - BBQ Baked Beans
  - Pinto Beans
  - Ranch Style Beans
  - Baked Potato (Salt, Pepper & Butter)
  - Sweet Corn on the Cob
- \$3/ person to add a regular side

### **PREMIUM SIDE OPTIONS**

- Loaded Mashed Potatoes
  - Red Beans & Rice
  - Broccoli & Cheese Casserole
  - Loaded Baked Potato
- \$3/ person to substitute a premium side  
\$4.50/ person to add a premium side

### **BEVERAGE OPTIONS**

- Sweet Tea
- Peach Tea
- Raspberry Tea
- Lemonade
- Tropical Punch
- Arnold Palmer

# **PASTA BUFFETS** 25 order minimum

## **Pasta Buffet I \$14/ person**

1 Pasta selection, Caesar or Greek Salad, Garlic French Bread, Beverage

## **Pasta Buffet II \$17/ person (Starting Price)**

2 Pasta selections, Caesar or Greek Salad, Garlic French Bread, Beverage

\*Side additions at \$3/ person: Fresh Green Beans, Asparagus, Mushrooms, Zucchini & Squash\*

### **ENTRÉE OPTIONS**

- Blackened Chicken Cajun Pasta
- Blackened Shrimp Cajun Pasta
- Blackened Chicken & Sausage Cajun Pasta
- Creamy Spinach Fettuccine Alfredo
- Creamy Crawfish Linguine
- Shrimp Fettuccine Alfredo
- Spaghetti Bolognese
- 3 Cheese Chicken Tetrazzini
- Shrimp Scampi
- Seafood Lasagna (\$4.50/ person upcharge)

### **BEVERAGE OPTIONS**

- Sweet Tea
- Peach Tea
- Raspberry Tea
- Lemonade
- Tropical Punch
- Arnold Palmer



# BIG MOE'S THEMED BUFFETS

The Themed Buffet packages can not be modified nor substituted

25 Minimum Order



## **THE BIG MOE CLASSIC \$12/ person**

Baked Chicken (Legs & Thighs)  
Southern Style Green Beans  
Garden Salad  
French Bread  
Sweet Tea

(No substitutions or modifications of any kind)

## **THE DOWN HOME BUFFET \$26.50/ person**

Cajun Fried Chicken  
Dijon, Honey, Brown Sugar & Pineapple Glazed Ham  
Smoked Turkey Neck Collard Greens  
Candied Sweet Potatoes  
Broccoli & Cheese Casserole  
Garden Salad  
Corn Bread  
Beverage of Choice



## **THE BAYOU CLASSIC \$33/ person**

Louisiana Shrimp & Sausage Gumbo  
Fried Catfish  
Buttered Fried Shrimp  
Cajun Rice  
Moe's Mac & Cheese  
Smoked Turkey Collard Greens  
Garden Salad  
Assorted Dinner Breads  
Beverage of Choice



## **TACO & FAJITA BARS**

25 order minimum

### **TACO BAR (STANDARD) \$12/ person**

Diced Seasoned Chicken  
Diced Seasoned Beef  
Cilantro Lime Rice  
Spicy Black Beans or Pinto Beans (Choose 1)  
Street Flour Taco Shells  
Beverage of Choice  
(Cilantro, Diced Onions, Salsa, Shredded Cheese)

### **FAJITA BAR (STANDARD) \$14/ person**

Fajita Chicken  
Fajita Beef  
Cilantro Lime Rice  
Spicy Black Beans or Pinto Beans (Choose 1)  
Tortilla Shells  
Beverage of Choice  
(Sour Cream, Shredded Cheese, Salsa)  
(Grilled Peppers & Onions)

### **TACO BAR (DELUXE) \$15/ person**

Diced Seasoned Chicken  
Diced Seasoned Beef  
Spicy Cilantro Lime Shrimp  
Cilantro Lime Rice  
Spicy Black Beans or Pinto Beans (Choose 1)  
Street Flour Taco Shells  
Beverage of Choice  
(Cilantro, Diced Onions, Salsa, Shredded Cheese)

### **FAJITA BAR (DELUXE) \$17/ person**

Fajita Chicken  
Fajita Beef  
Spicy Cilantro Lime Shrimp  
Cilantro Lime Rice  
Spicy Black Beans or Pinto Beans (Choose 1)  
Tortilla Shells  
Beverage of Choice  
(Sour Cream, Shredded Cheese, Salsa)  
(Grilled Peppers & Onions)



# **BARS & ACTION STATIONS**

25 order minimum

## **POTATO-TINI BAR \$6/ person**

- Creamy Mashed Potatoes
- Green Onions
- Shredded Cheddar Cheese
- Bacon
- Sour Cream
- Served in Champaign Glasses

*(Item not available for Pickup or Delivery Only Services)*

## **SWEET POTATO-TINI BAR \$8/ person**

- Sweet Potato Puree
- Candied Bacon
- Honey Butter
- Walnuts
- Cinnamon Sugar
- Served in Champaign Glasses

*(Item not available for Pickup or Delivery Only Services)*

## **LOADED BAKED POTATO BAR \$8/ person**

- Baked Russet Potato
- Green Onions
- Shredded Cheddar Cheese
- Bacon
- Sour Cream
- Garlic & Herb Butter

## **NACHO STATION \$8/ person**

- Choice of Diced Fajita Beef or Fajita Chicken
- Choose 1 meat*
- \$3/ person for another meat selection*

- Homemade Cheese Sauce
- Pico De Gallo
- Guacamole
- Sour Cream
- Tortilla Chips

## **MEAT CARVING STATIONS**

*(All carving stations require a food attendant at \$75/ station)*

- Strip Loin Beef Roast @ \$120/ unit
- Sweet & Spicy Pork Tenderloin @ \$80/ unit
- Roasted Brisket @ \$150/ unit
- Pecan Smoked Brisket @ \$165/ unit
- Cajun Roasted Turkey @ \$70/ unit
- Smoked Turkey @ \$80/ unit
- Honey & Pineapple Glazed Ham @\$70/ unit
- Prime Rib Eye Roast (market value)

*(Each unit yields appx. 30-40 servings)*

*(4-6 oz serving size)*



## **LOADED MAC & CHEESE BAR \$10/ person : NEW**

- Cajun Spiced Mac & Cheese (4 oz serving size)
- Green Onions
- Shredded Cheddar Cheese
- Bacon
- Served in Martini Glasses

## **MEAT OPTIONS**

*Choose 1 meat (Included)*

*\$3/ person for each additional meat added*

- Blackened Shrimp
- Brisket
- Crab Claw Meat
- Crawfish

*(Item not available for Pickup or Delivery Only Services)*



# BRUNCH & BREAKFAST 25 order minimum

## **CHICKEN & WAFFLES \$12/ person**

*(Only 1 Waffle selection/ 25 guest)*

Plain Sweet Waffle  
Cinnamon Waffle  
Red Velvet (\$1/ person upcharge)

Includes: 2 Whole Wings, Maple Cream Syrup & Various Toppings

## **BLACKENED SHRIMP & SMOKED GOUDA GRITS \$15/ person**

Topped with: Cajun Gravy, Green Onions, Diced Tomatoes, Bacon & Shaved Parmesan

## **CLASSIC BREAKFAST BUFFET \$12/ person**

Scrambled Eggs  
Sausage or Bacon *(Only 1 selection)*  
Creamy Grits or Diced Seasoned Potatoes *(Only 1 selection)*  
Buttermilk Biscuits  
Fresh Fruit Bowl  
Orange Juice, Apple Juice or Cranberry Juice *(Only 1 selection)*





# HORS D'OEUVRES & A LA CARTE ITEMS

## FRUITS & VEGETABLES

- (\$5/ person) Fruit Garden (75 minimum order)
- (\$6.50/ person) Fruit & Cheese Garden (75 minimum order)
- (\$12/ person) Grazing Table (75 minimum order)
- (\$70) Assorted Fruit Tray (yields 25 servings)
- (\$80) Assorted Fruit Kabobs (40/ order)
- (\$50) Assorted Veggie Tray (yields 25 servings)
- (\$60) Assorted Cheese & Cracker Tray (yields 25 servings)
- (\$80) \*\*Veggie Shooters (40 Shooters/ order)
- (\$130) \*\*Charcuterie Board

**\*\* Item not available for Pickup or Delivery Only Services**

## SANDWICHES & PINWHEELS

- (\$85) Smoked Chicken Salad Croissants (40/ order)
- (\$96) Philly Cheesesteak Sliders (32/ order)
- (\$80) Deli Sliders (32/ order)
- (\$70) Smoked Chicken Salad Pinwheels (50/ order)
- (\$70) Bacon, Cheddar & Ranch Deli Pinwheels (50/ order)

## SALADS, SHOOTERS & DIPS

- (\$120) \*\*Shrimp Cocktail Shooters (40-45/ order)
- (\$120) \*\*Blackened Shrimp Remoulade Shooters (40-45/ order)
- (\$70) Smoked Chicken Salad/ Crackers (yields 25 servings)
- (\$75) Buffalo Chicken Salad/ Crackers (yields 25 servings)
- (\$120) Big Moe's Cajun Seafood Salad (yields 25 servings)
- (\$60) Spinach & Artichoke Dip/ Tortilla Chips (yields 25 servings)
- (\$75) Greek Pasta Salad (yields 25 servings)
- (\$60) Italian Pasta Salad (yields 25 servings)

**\*\* Item not available for Pickup or Delivery Only Services**

## SPECIALTY HORS D'OEUVRES

- (\$108) \*\*Devilish Eggs with Blackened Shrimp (36/ order)
- (\$70) Spinach & Artichoke Dip Bites (48/ order)
- (\$85) \*\*Crab Dip Cucumber Bites (50 slices/ order)
- (\$60) \*\*Spicy Ranch & Bacon Cucumber Bites (50 slices/ order)

**\*\* Item not available for Pickup or Delivery Only Services**

## CROSTINIS

**Items not available for Pickup or Delivery Only Services**

- (\$100) Tropical Salsa & Shrimp Crostini (35/ order)  
A Mango & Avocado Salsa, topped with Shrimp
- (\$80) Caprese Salad Crostini (35/ order)  
Sliced Tomato, Mozzarella topped with a Garlic & Basil Infused Olive Oil
- (\$65) Roast Beef & Chipotle Crostini (35/ order)  
Chipotle Spread and Thin Sliced Deli Roast Beef
- (\$100) Smoked Salmon Crostini (35/ order)  
Thin Sliced Smoked Alaskan Salmon with a Dill Cream Cheese
- (\$95) Crab Salad Crostini (35/ order)  
Blue Crab Claw Salad with Fresh Tomatoes and a hint of Horseradish



# HORS D' OEUVRES & A LA CARTE ITEMS

## WHOLE MEATS

- (\$70) Roasted Cajun Turkey
- (\$80) Smoked Cajun Turkey
- (\$85) Fried Cajun Turkey
- (\$70) Roasted Honey, Brown Sugar & Pineapple Glazed Ham
- (\$80) Smoked Honey, Brown Sugar & Pineapple Glazed Ham
- (\$120) Strip Loin Beef Roast
- (\$130) Pecan Smoked Brisket or Roasted Brisket
- (\$65) Garlic & Rosemary Pork Tenderloin

## MEATS

- (\$65) Sliced Smoked with Peppers & Onions (*yields 25 servings*)
- (\$70) Italian Beef Meatballs (*yields 25 servings*)
- (\$70) Teriyaki Glazed Meatballs (*yields 25 servings*)
- (\$80) Smoked Meatballs with BBQ Sauce (*yields 25 servings*)
- (\$24) Bacon Wrapped Shrimp (*12/ order - 2 order minimum*)
- (\$75) Teriyaki Glazed Chicken Kabobs (*30/ order*)
- (\$100) Teriyaki Glazed Shrimp Skewers (*25/ order*)

## ROASTED CHICKEN WINGS \$140/ order

**80-85 Wings/ order (Choose 1 or 2 Flavors per order)**

Plain Roasted (*Seasoned lightly with Salt & Pepper*)

- Jamaican Jerk
- Ranch
- Spicy Ranch
- Lemon Pepper
- Cajun Rub
- Kansas City BBQ Rub

**Order includes Ranch Dressing**

## CAJUN CLASSICS

**Sold per Gallon. Each Gallon yields 16 servings. 8oz serving size**

- (\$130) Louisiana Crab, Shrimp & Sausage Gumbo
- (\$80) Louisiana Chicken & Sausage Gumbo
- (\$120) Crawfish Etouffee

## PANS TO GO

**Full Pan yields 25 servings**

**Half Pan yields 8-10 servings**

- (\$100/ Full Pan) (\$48/ Half Pan) Loaded Mashed Potatoes
- (\$100/ Full Pan) (\$48/ Half Pan) Red Beans & Rice with Sausage
- (\$120/ Full Pan) (\$55/ Half Pan) Cajun Rice
- (\$150/ Full Pan) (\$60/ Half Pan) Blackened Chicken Cajun Pasta
- (\$150/ Full Pan) (\$60/ Half Pan) Blackened Chicken & Sausage Cajun Pasta
- (\$150/ Full Pan) (\$60/ Half Pan) Creamy Spinach & Chicken Fettuccine Alfredo
- (\$160/ Full Pan) (\$65/ Half Pan) Shrimp Fettuccine Alfredo
- (\$165/ Full Pan) (\$70/ Half Pan) Blackened Shrimp Cajun Pasta
- (\$175/ Full Pan) (\$80/ Half Pan) Creamy Crawfish Linguine
- (\$175/ Full Pan) (\$80/ Half Pan) Shrimp Scampi
- (\$210/ Full Pan) (\$90/ Half Pan) Crab & Shrimp Mac
- (\$220/ Full Pan) (\$100/ Half Pan) Seafood Lasagna



# SERVICE OPTIONS

## PICK UP (Free of charge)

- Food Only
- Pick ups are in Lancaster, TX
- Pick up times and dates will be set during booking

## DELIVERY (\$20)

- Food Only
- We deliver up to 25 miles from Lancaster, TX (A neutral location can be arranged for delivery if over 25 miles)
- Pick up times and dates will be set during booking

## DELIVERY & SETUP (\$120)

- Includes Delivery of Food
- Includes all serving, heating and warming equipment
- Includes all applicable cutlery and dinnerware
- Equipment will be retrieved at the conclusion of the event
- No Servers will be provided with this option

- **For events 35 miles or more outside of Lancaster, TX:**

A minimum food purchase of **\$1500** is required for this service.  
Please call or schedule a call for more details.

**Delivery & Setup events over 35 miles will be assessed an additional travel charge starting at \$30**

## FULL SERVICE (20% of the total bill)

- Includes Delivery of Food
- All serving, heating and warming equipment will be provided
- All applicable cutlery and dinnerware will be provided
- Servers Included (*For Food Service Only*)
- The minimum FULL SERVICE Fee is \$200

**Catered Events over 35 miles will be assessed an additional travel charge starting at \$30**



## QUICK FACTS

- \* Moe's Custom Catering is licensed & insured.
- \* We service the Dallas/ Ft. Worth Metroplex.
- \* 50% and a signed contract are required to secure an event date
- \* The remaining balance of all catered events is due 14 days prior to that event.

## FREQUENTLY ASKED QUESTIONS

1. I don't see what I am looking for; can you customize a menu for me?  
**Yes! In most cases, we can create a specific dish or create a specific menu for a special request.**
2. **Is my deposit refundable?**  
**Yes! Your deposit is fully refundable up until 30 days prior to your event.**
3. **Do you provide a Wait Staff?**  
**No! We do not offer any wait staff nor janitorial duties for any event. We only assume responsibilities for cleaning the areas we utilize.**
4. **Are plates, forks and other utensils included with my package?**  
**Yes! The Delivery & Setup and Full Service options include all applicable cutlery and dinnerware. We use Clear Acrylic disposable supplies. An upgraded cutlery and dinnerware option is available.**
5. **Do you offer Cake Cutting services?**  
**No! We do not offer any Cake Cutting services, nor do we provide any utensils needed are associated with the Cake.**
6. **What forms of payment do you accept?**  
**We accept all major credit cards, Cashier's Checks, Money Orders and Zelle.**
7. **What is the best way to communicate or contact you?**  
**Email is our preferred method of contact. Please allow up to 24-36 hours for a response. Response time could be longer during event filled weekends.**





**BIG MOE'S CUSTOM CATERING**

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