



Dallas–Fort Worth
Premier Catering

mix & match
your favorite food from over 10 menus!



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Catering Services

MORE THAN FOOD FULL-SERVICE CATERING

Get delicious food delivered, and enjoy it with no stress attached. We offer the North Texas community full-service catering with all the necessities, from tables and chairs to plates and silverware.

We have multiple color options to choose from that can be crafted to coincide with any theme. Our full-service catering is the perfect choice to fit any occasion.

18% service fee is added. \$50 minimum.



CLEAN UP NICELY CHINA, FLATWARE, GLASSWARE & LINEN RENTAL

If you would like to upgrade your catering experience, we offer China, flatware, glassware and linen rentals upon request. We outsource and use a local company who has a wide variety of options for any event.

Contact our team and we will work with you to make sure we can provide the best rentals for your event or occasion.

ONLY WHAT YOU NEED DROP OFF PLAN

We promptly deliver your order to your location in throwaway serving pans. We provide disposable plates, serving utensils, cutlery and napkins.

10% delivery fee is added (\$25 minimum)



Caterered to You!

Mix & Match

CREATE YOUR OWN MENU

Create a customized menu with one of our chefs, try our exclusive holiday menus, or hire a bartender to serve your event!

Can't decide on a menu? No problem! We let you pick & choose your favorite dishes from any of our 10 menus across all our restaurant brands to create your dream menu!

We are proud to offer a diverse variety of cuisines. Each of our brands specialize in different types of food, so there is sure to be something for everyone! Our vast assortment of food includes many options such as:

- American
- Mexican
- Tex-Mex
- Italian
- Breakfast
- Steak
- Fish
- Burgers
- Bowls
- Fine Dining
- Comfort Food
- Vegan
- Vegetarian options & more!

We Are CONSOLIDATED RESTAURANTS

We own & operate nine restaurant brands and serve thousands of guests annually. Enriching the lives of our guests through exceptional food, excellent service and extraordinary people.

Food & drink touches humanity more directly than any other enterprise and we take that responsibility to heart. Our purpose is to make a positive impact on our world through our people and our restaurants.



EVENTS

The Finest Catering for Any Event in Dallas

We are your partners for your event, making sure that it is everything you want it to be

MARRIAGE IS WHAT BRINGS US TOGETHER TODAY WEDDINGS

This special moment deserves a special dish. Spend some time with our chef to create your unique dining courses. We know that weddings are very personal and different to each couple. We are happy to fit into any level of catering needed.

Need the whole package? We will take care of the tables, chairs, linen, plates, food, and most importantly... the bar. We know weddings are a lot to coordinate, so we are flexible to accommodate any level of service that you need.



BEFORE THE BIG DAY REHEARSAL DINNER

A wedding is a big event to plan. The rehearsal dinner can sometimes be the last plan to be made, adding even more stress to the soon-to-be happy couple.

With Cater Dallas, we offer all of the needs of this event along with an array of food options.



Events

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We are your partners for your event, making sure that it is everything you want it to be.



- Business Meetings
- Sales Presentations
- Holiday Parties
- Anniversary Parties
- Baby Showers
- Bar and Bat Mitzvahs
- Birthday Celebrations
- Bridal Showers
- Family Gatherings
- Graduation Dinners
- Luncheon Events
- Rehearsal Dinners
- Retirement Parties
- Wedding Parties

+more!

CORPORATE EVENTS

FROM CHRISTMAS TO NEW YEAR'S EVE HOLIDAY PARTY

We love the holidays because it means family time! Any holiday is our specialty: Christmas, Thanksgiving, Cinco de Mayo, Halloween, you name it.

Our array of restaurants have exclusive holiday menus that can be catered along with the entire restaurant menus. The sky's the limit!



COMPANY CULTURE CORPORATE LUNCHEON

There are so many reasons to bring catering to a corporate luncheon. Is someone getting a big promotion? Let us sneak in to celebrate alongside you!

Catering is a great way to stimulate positive company culture because everyone loves food, and we have GOOD food. We guarantee that everyone in the office will finish the day with a smile on their face.

FAMILY EVENTS



A FEAST FIT FOR A SCHOLAR GRADUATION

Graduating is a great accomplishment and an intimate time for families and friends. Food helps to bring everyone together in that moment.

A graduation celebration can be a big event, and we are ready for it. Tables, chairs, linen, silverware, and everything else are at the ready for the graduation caps to be thrown in the air.

FUN FOR THE WHOLE FAMILY FAMILY REUNION

Impress grandma with our wonderful food options from III Forks, Cool River, Silver Fox, Luckys, El Chico, and Cantina Laredo.

A full array of food types means that even the most picky of eaters will have nothing to complain about.



Cantina Laredo

Appetizers

Botanas Platter

One chicken fajita quesadilla, one chicken taquito, one beef, chicken & shrimp fajita skewer, chili con queso, sour cream, guacamole, chips & salsa. 10.99

Quesadillas Al Carbon

grilled on-site Chicken or beef fajita with mixed cheeses grilled inside flour tortillas. With pico de gallo, guacamole and sour cream.

Chicken 14.50 Beef 15.75

Chicken Mini Taquitos

with creamy avocado dip. 7.00

Tamales

Two beef tamales topped with chili con carne. 6.00

Guacamole 5.25

Chili Con Queso 7.25

Queso Laredo

with taco meat and pico de gallo. 11.00

Sopa y Ensalada

Ensalada de Cilantro Y Pollo

Fajita chicken with black beans, red pepper, Monterey jack cheese and avocado with cilantro-lime dressing. 14.75

Ensalada de Mango Y Pollo

Chicken and Mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette. 14.75

Garden Salad 4.75

Sopa de Tortilla Cup 5.75 Bowl 9.50

Especialidades

Pollo Chipotle

Grilled chicken breast topped with chipotle wine sauce and Monterey jack. 14.75

Crispy Carnitas Bowl

Pork carnitas on cilantro lime rice, layered with black beans, corn, jalapeno, pico de gallo and Monterey Jack covered in chipotle wine sauce with queso fresco, chopped cilantro and sour cream drizzle. 10.00

Salmon

Fresh grilled salmon with chimichurri sauce. 16.00

Enchiladas Veracruz

Chicken, spinach and Monterey jack enchiladas topped with tomatillo sauce, marinated grilled vegetables and queso fresco. 14.75

Tacos

Two soft or crispy with your choice of beef or chicken. *(For fajita meat add 3.00 per order)* 12.25

Enchiladas

Choice of two cheese & onion, beef, chicken, or spinach. *(For fajita meat add 3.00 per order)* 12.25

Fajitas

Grilled Chicken and Beef served with grilled onions & peppers, flour or corn tortillas, guacamole, sour cream, cheddar cheese, pico de gallo, rice and beans, bottomless chips, roasted tomato salsa & chili con queso.
 Chicken Lunch 16.50 Dinner 20.50
 Beef Lunch 17.75 Dinner 25.50
 Combo Lunch 17.50 Dinner 23.00
+ Add Shrimp (3) 6.00

Postres

Mexican Apple Pie 5.00

Mexican Brownie *with pecans* 2.25

EL CHICO Appetizers

priced per person

Nacho Bar

Tortilla chips and your choice of beef or chicken, beans, queso, jalapenos, tomatoes, guacamole, sour cream and homemade tomato salsa. 8.99 *For Fajita meat add \$1 per person*

Quesadillas (*grilled on site*)

Beef, chicken or spinach loaded with cheese. With guacamole and sour cream. 5.75

Taquito

Spicy beef rolled in corn tortillas and fried crisp. With guacamole and sour cream. 4.49

Guacamole 3.99

Chili Con Queso 3.99



Soups & Salad

includes chips, salsa & queso

Chicken Fajita Salad

Grilled chicken, cheddar cheese, tomatoes and guacamole on a bed of salad greens. 11.99

Taco Salad

Spicy beef, beans, cheddar cheese, tomatoes, green onions & guacamole on a bed of salad greens. 10.99

Side Salad 3.49

Tortilla Soup Cup 5.79 Bowl 7.49

Fajitas & Grill

Fajitas

Grilled chicken and beef fajitas with grilled onions & peppers, flour or corn tortillas, guacamole, sour cream, cheddar cheese and pico de gallo. With rice, beans, chips, chili con queso and homemade tomato salsa.

Lunch (Combo, Beef, Shrimp) 14.29

Lunch Chicken 13.29

Dinner (Combo, Beef, or Shrimp) 18.49

Dinner Chicken 16.49

+ Add Shrimp 3.99

+ Add Shrimp & Ribs 4.99

Taco Dinner

Two crispy corn or soft flour tortillas filled with lettuce, tomatoes, cheddar and choice of spicy beef or chicken. With rice, beans, chips, chili con queso and homemade salsa. 10.29

+ Add Fajita Meat 2.50

Tamale Dinner

Three beef tamales topped with chile con carne, cheddar cheese & onions. With rice, beans, chips, chili con queso and homemade tomato salsa. 10.99

Enchilada Dinner

Choice of two cheese & onion, chicken, beef or spinach. With rice, beans, chips, chili con queso and homemade salsa. 9.99

Postres

Triple Fudge Brownie 2.29

Mexican Apple Pie 4.49

Sopapillas 1.99

LUCKYS

Breakfast Specials

priced per person

Breakfast Tacos

Two flour tortillas with choice of sausage, bacon or potatoes. With eggs and mixed cheeses. Served with country potatoes and salsa. 13.89

Migas

Two flour tortillas with egg, corn, chips, onions, serrano peppers and tomatoes topped with jack cheese and salsa. Served with country potatoes and refried beans. 12.79

Traditional Breakfast

Two scrambled eggs with bacon, sausage or ham. Served with biscuits and country potatoes. 12.59 *(for two meat selections add 2.49 per person)*

Contiental

Fresh seasonal fruit and breakfast breads served with butter, preserves and cream cheese. 9.49

Chicken & Waffle

Fried boneless chicken thigh and breast on a Belgian waffle with cinnamon brown sugar butter. Half 13.29 Whole 18.09

Oatmeal

Cup 4.49 Bowl 9.99



Pancakes

Pancake Short Stack	7.99
<i>with topping</i>	9.19
Pancake Tall Stack	11.69
<i>with topping</i>	12.89



Omelette Bar

Served with country style potatoes and biscuits. All omelette bars will require a service attendant for an additional fee. We can prepare all egg dishes with egg whites or an egg substitute for \$1.50 extra. Additional ingredients \$.50 each.

Specialty Omelettes

Four ingredients 11.79
Six ingredients 12.79
Eight ingredients 13.79
+ Egg Whites 1.50

Ingredient Choices

Ham, sausage, bacon, bell peppers, mushrooms, black olives, onions, tomatoes and mixed cheeses.

Beverages

Assorted Juices	4.19
Milk	2.99

LUCKYS

Starters

priced per person

Soup of the Day
Cup 2.49 Bowl 4.99

Fried Chicken Cobb Salad 13.89

Garden Salad 3.29

Baked Potato Bar

**48 hours notice required*

Baked Potato
with butter, sour cream, bacon & cheddar
cheese. 7.75

Baked Potato with Grilled Chicken (bbq sauce)
OR Indian Summer Soup topper
with butter, sour cream, bacon & cheddar
cheese. 10.25

Baked Potato with Pot Roast topper
with butter, sour cream, bacon & cheddar
cheese. 11.75

Sandwiches, Wraps & Burgers

Cheddar Burger
Aged Tillamook Sharp Cheddar, lettuce,
tomato, onion & The Happy Cucumber spicy
pickles on a challah bun. 13.89

Chicken Sandwich
with lettuce, tomato, onion and The Happy
Cucumber spicy pickles. 12.79

Garden Burger
Black bean patty with lettuce, tomato, onion
and The Happy Cucumber spicy pickles. 11.69

Turkey Wrap 11.69

Chicken Caesar Wrap 11.69

Grilled Chicken Wrap 11.69

Entrées

Chicken Fried Steak
Certified Angus Beef® sirloin with house
made red eye cream gravy. 13.99

Chicken Fried Chicken
Chicken prepared the same as steak only with
chicken. 13.49

Chicken Fingers
Chicken breast strips served with house-
made red eye cream gravy OR Good Flow
honey mustard. 13.89

Grilled Chicken 14.89

Pot Roast
Slow-braised all natural Certified Angus Beef®
with local grown vegetables with brown
gravy. 14.89 *48 hour notice required*

Meatloaf
100% Certified Angus Beef® ground chuck
and Brazos Valley White Cheddar covered
with warm tomato jam. 13.39
48 hour notice required

Turkey & Dressing
served with brown gravy. 15.99
Need 48 hours notice

Sides

Whipped Potatoes	Carrots
Green Beans	Baked Potato
Creamed Corn	Roasted Sweet Potatoes
Pinto Beans	
Black Eyed Peas	

Desserts

Cookies 1.99

Brownies 2.25

Banana Pudding 5.29

III Forks Steakhouse

Appetizers

priced per person

Beef Croustades 5.00 (2)

Shrimp Cocktail 6.00 (1)

Crabcake with creole beurre blanc 13.00 (1)



Salads

III Forks Salad

toasted pecans, blue cheese, Granny Smith apples & maple pecan vinaigrette. 14.00

Caesar Salad 13.00

Trinity Salad

mixed greens, house vinaigrette 12.00

Sides

Fresh Asparagus 14.00

Sautéed Mushrooms 12.00

Lobster Mac & Cheese 22.00

Fried Brussels Sprouts 14.00

Seafood & Local Favorites

Atlantic Salmon with tarragon chimichurri
39.00

Prime Double-Cut Pork Chop
serrano peach BBQ sauce, balsamic glaze
39.00

Steaks

Filet Mignon

6oz 48.00 8oz 51.00 10oz 58.00

USDA Prime Boneless Ribeye 68.00

USDA Prime Bone-In Ribeye 67.00

USDA Prime New York Strip 59.00

Eye of Ribeye Pepper Steak 48.00

Strip "Filet" 49.00



Housemade Desserts

Chocolate Ganache Cake 10.00

Seasonal Cake 10.00

Chef's Select Cheesecake 10.00

Silver Fox

Appetizers

priced per portion

Beef Croustades 5.00 (2)

Shrimp Cocktail
with remoulade OR cocktail sauce 6.00 (1)

Texas Blue Crabcake *with tomato butter* 12.00 (1)



Salads

III Forks Salad
toasted pecans, blue cheese, Granny Smith
apples & maple pecan vinaigrette. 14.00

"The Wedge"
crisp iceberg wedge, Applewood smoked
bacon lardons, house dried tomatoes & bleu
cheese dressing 13.00

Tomato & Mozzarella 14.00

Sides

Creamed Corn 12.00
Macaroni & Cheese 13.00
Roasted Mushrooms 11.00

Local Favorites

Atlantic Salmon 39.00

Prime Double-Cut Pork Chop
peach serrano glaze 39.00

Steaks

Filet
6oz 47.00 8oz 50.00 10oz 57.00

Prime Bone-In Ribeye 57.00

Prime Kansas City Bone-In Strip 62.00



Housemade Desserts

Chocolate Ganache Cake 10.00

Seasonal Cake 10.00

Chef's Select Cheesecake 10.00



Housemade Desserts

Chocolate Ganache Cake 10.00

Seasonal Cake 10.00

Chef's Select Cheesecake 10.00

Gourmet Cookies 1.49



Craftsman Bowls

priced per person



Steakhouse Bowl

Tenderloin, fingerling potatoes, asparagus, tomato, bacon, green onion, almonds, white balsamic vinaigrette and creole mustard dressing. 14.00

Salmon Creole Bowl

Salmon, creole sauce, wild rice, yellow squash and zucchini. 14.00

Grilled Chicken Bowl

Chicken breast, roasted red pepper sauce, wild rice, carrots, Brussel sprouts and bacon 12.00

Chicken Salad Bowl

Chicken salad (pine nuts, raisins, cilantro & tart cherries), tabbouleh, yuzu vinaigrette and sour cream 12.00



Kale Salad

Baby Kale, goat cheese, tart cherry pepitas, fennel, apples, mustard vinaigrette 11.00

add chicken 5.00 add steak 7.00

add salmon 7.00

Vegetarian Poke Bowl

Sweet potato, beets, wild rice, cucumber, avocado, jalapeno, cilantro, sesame seeds and ponzu sauce 9.00



Craftsman Burgers

priced per person

Certified Angus Beef® Prime Burger
Lettuce, tomato, onion and aged cheddar
14.00



Truffled Mushroom Burger
Truffle butter, portobello mushroom and fried onion 14.00



Smoked Gouda Bacon Melt
Gouda and bacon 12.00



Veggie Burger
Fried lentil cake, lettuce, tomato and onion 10.00



Three Course Menu

69 Per person

prices do not include sales tax, gratuity or 3% administration fee

Salads & Soup

choice of one

Trinity Salad

Classic Caesar

Lobster Bisque

Entrees

choice of one

all served with mashed potatoes & asparagus

Filet Mignon 6 oz

USDA Prime New York Strip 12 oz

Roasted Chicken

Vegetable Ravioli

Atlantic Salmon

USDA Prime Bone In Ribeye 18 oz (add 12 pp)

Chilean Seabass (add 9 pp)

Dessert

choice of one

Chocolate Ganache Cake

Seasonal Sorbet

Texas Pecan Cake

Fresh Berries

Additions

Sides, Family Style

Off-the-Cob Cream Corn 12 ea

Sautéed Mushrooms 12 ea

Seasonal Vegetables 12 ea

Fried Brussels Sprouts 14 ea

Lobster Mac & Cheese 22 ea

Butters & Crowns

Oscar Style 16 ea

Bleu Cheese Crown 9 ea

King's Butter 14 ea

Parmesan Crust 9 ea

Cold Water Lobster Tail market

From our Cold Bar

Chilled East Coast Oysters 3 ea

Jumbo Shrimp Cocktail 6 ea

Chilled Lobster Cocktail market

III Forks Grand Seafood Platter market



Four Course Menu

87 Per person

prices do not include sales tax, gratuity or 3% administration fee

Appetizers

choice of one

Shrimp Cocktail
Lamb Meatball
Mini Crab Cake
Bleu Cheese Mushroom
Tomato Mozzarella
Garlic Hummus on Lavash Chips
Tuna Tartare
Beef Croustade
Boursin Cheese Filo Cup

Salads & Soup

choice of one

III Forks Salad
Trinity Salad
Classic Caesar
Lobster Bisque

Entrees

choice of one

all served with mashed potatoes & asparagus

Filet Mignon 6 oz
USDA Prime New York Strip 12 oz
Roasted Chicken
Vegetable Ravioli
Atlantic Salmon
Crab Cake Entree
Prime Double-Cut Pork Chop
USDA Prime Bone In Ribeye 18 oz (add 12 pp)
Chilean Seabass (add 9 pp)

Dessert

choice of one

Chocolate Ganache Cake
Seasonal Sorbet
Texas Pecan Cake
Fresh Berries

From our Cold Bar

Chilled East Coast Oysters 3 ea
Jumbo Shrimp Cocktail 6 ea
Chilled Lobster Cocktail market
III Forks Grand Seafood Platter market



Additions

Sides, Family Style

Off-the-Cob Cream Corn 12 ea
Sautéed Mushrooms 12 ea
Seasonal Vegetables 12 ea
Fried Brussels Sprouts 14 ea
Lobster Mac & Cheese 22 ea

Butters & Crowns

Oscar Style 16 ea
Bleu Cheese Crown 9 ea
King's Butter 14 ea
Parmesan Crust 9 ea
Cold Water Lobster Tail market

Standing Reception

priced per dozen

Lamb Meatballs	60	Tuna Tartare on Lavash Chips	48
Shrimp Cocktail	69	Salmon Cucumber Canapes	48
Mini Crab Cakes	69	Crab & Avocado Canapes	60
Seared Scallops with Bacon Jam	76	Crab Stuffed Mushrooms	69
Roasted Garlic Hummus & Lavash Chips	36	Bleu Cheese Stuffed Mushrooms	42
Tenderloin Skewers	69	Boursin Cheese & Red Pepper Filo Cups	36
Beef Tartare on Lavash Chips	60	Tomato Mozzarella Skewers	36
Chicken Satay	48		

Stations

priced per person

Beef Tenderloin Carving Station	48
Vegetable Crudit�	4
Fruit & Cheese	6
Charcuterie & Cheese	10
Mediterranean Board	7

Sweet Treats

priced per dozen, miniature versions of favorites

Chocolate Mousse Cups	48
Chocolate Ganache Cake	48
Texas Pecan Cake	48
Vanilla Cheesecake	48

Bar & Beverage

we are happy to customize bar service to fit your guests' needs

Open Bar *guests may order any type of alcoholic beverage, and each drink will be charged to the master tab*

Limited Bar *speak with your event planner for pricing that is best for your event*

*We will gladly accommodate any dietary restrictions.
Prices do not include sales tax, gratuity or 3% administration fee.*

