

2024- 2025

Menu

First Presbyterian
Church Houston

ECI Culinary Services &
Special Events Catering

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A Service Package will need to be selected with all orders.

BREAKFAST BUFFET MENUS

Continental Breakfast ♦ \$8.25 per Person

Assorted Breakfast Pastries, Fresh Sliced Fruit Tray, Coffee, Water and Orange Juice

All American Breakfast Buffet ♦ \$10.50 per Person

Scrambled Eggs, Bacon or Sausage, Hash Browns, Wheat Toast or Biscuits
Served with Fresh Fruit Tray, Coffee, Water, and Orange Juice

Granny's Southern Breakfast Buffet ♦ \$11.25 per Person

Scrambled Eggs, Ham Steak or Sausage Patties, Biscuits with Sausage Gravy and Cheese Grits
Served with Fresh Fruit Tray, Coffee, Water and Orange Juice

Tex-Mex Breakfast Buffet ♦ \$11.25 per Person

Migas: Scrambled Eggs, Fresh Salsa, Monterrey Jack Cheese, Tostitos,
Refried Black Beans, Sliced Sausage with Peppers & Onions, Flour Tortillas
Served with Fresh Sliced Fruit Tray, Coffee, Water

BREAKFAST A LA CARTE ITEMS

Breakfast Tacos ♦ \$2.75 Each

Choice of Scrambled Egg with Potato, Bacon or Sausage

Mini Croissants ♦ \$16.25 per Dozen

Kolaches ♦ \$24 per Dozen

Mini Quiche ♦ \$27.65 per Dozen

Ham & Swiss, Bacon & Cheddar, Spinach & Tomato

Mini Muffins ♦ \$14.00 per dozen - An Assortment of favorites

Mini Danish ♦ \$16.65 per dozen - An Assortment of favorites

Combo A-la-carte Items

\$46.20 serves 20-25 (Pick two of the above)

\$84.00 serves 40-50 (Pick up to 4 of the above)

\$165.00 serves 90-100 (Any combination of the above)

Yogurt & Granola ♦ \$4.10 Each

Fresh Berry & Yogurt Parfait ♦ \$4.75 Each

Season's Best Berries with Low-Fat Yogurt

Chicken Biscuits with Honey \$4.25 Each

Inquire about any of your favorite breakfast item. Chances are...we can make it too!

A Service Package will need to be selected with all orders.

SANDWICH LUNCHES

Drinks are not included

Traditional Sandwich ♦ \$ 13.25 per Served Platter or Box Lunch

Cut in halves on Sliced White and Wheat Sandwich Bread with Mayo and Mustard Condiments
Served with Chips, Cookie, and a pickle.

Roasted Turkey

Smoked Ham and Swiss

Roast Beef and Cheddar

Chicken Salad

Tuna Salad with Leaf Lettuce

Cranberry Chicken Salad

Gourmet Sandwiches ♦ \$16.50 per Person Served Platter or Box Lunch

Served with Chips, Cookie, pickle and Sweet Candy Surprise

Grilled Chicken Breast with Dijon Honey Mustard

Grilled Turkey Avocado with Provolone

Roasted Zucchini, Eggplant, Bell Pepper & Hummus

Curry Egg Salad

Bread Choices: Ciabatti, Sour Dough, Honey Wheat or Multi Grain
Served with Chips, Cookie, Fresh Fruit and Pickle with a Sweet Candy Surprise

Grilled Lime Chicken

Chicken Breast Marinated in Cilantro and Spices served with Lettuce, Tomato
and Pepper Jack Cheese on Ciabatta Bread with Spicy Mayo
Offered with our House Salad, Chips, Cookie, and Mints.

California Chicken

Grilled or Crispy Chicken Breast Topped with Avocado and
Pepper Jack Cheese, Lettuce, and Tomato on a Toasted Bun
Served with our House Salad, Chips, Cookie, and Mints

A Service Package will need to be selected with all orders.

SANDWICH LUNCHEES *continued*

It's a Wrap Sandwich ♦ \$15.25 per Person Served Platter or Box Lunch
Drinks are not included

Chicken Caesar Salad Wrap

Grilled Chicken with Greens, Tomatoes and Parmesan Cheese
wrapped a Buttery Sun Dried Tomato or Spinach Wrap
Served with Pasta or Potato Salad, Chips, Cookie, and Mints

Spicy Buffalo Chicken Wrap

Spicy Fried Buffalo Chicken Strips (grilled chicken available upon request), with Lettuce,
Tomato and choice of Bleu Cheese or Ranch Dressing, wrapped in a Tomato Tortilla
Served with Pasta or Potato Salad, Cookie, and Mints

Smoked Ham and Swiss Wrap

Smoked Ham, Swiss Cheese, Lettuce, Tomatoes, drizzled with a
Honey Mustard Dressing, wrapped in a Sun dried Tomato or Spinach Wrap
Served with Pasta Salad, Cookie, and Mints

Club Wrap

Ham, Smoked Turkey, Crisp Bacon, Cheddar Cheese, Lettuce, Tomato
and Mayo, wrapped in a Buttery Sun Dried Tomato or Spinach Tortilla
Served with Pasta Salad, Cookie, and Mints

A Service Package will need to be selected with all orders.

ENTRÉE SALADS

\$ 11.00♦ per person

All Entrée Salads Menu selections include Iced Tea, Water, Coffee and Chef's Choice Dessert

Cobb Salad

Fresh Turkey, Chopped Eggs, Crumbled Bacon,
Sliced Avocado, Tomatoes, Bleu Cheese over
Crispy Garden Greens and Creamy Ranch Dressing
Served with Bread or Roll and Butter

Chef Salad

Premium Ham, Smoked Turkey, Cheddar Cheese, Tomato,
Kalamata Olives, Chopped Egg, on a Bed of Garden Greens
with Italian or Ranch Dressing
Served with Bread or Roll and Butter

Chicken Caesar Salad

Grilled Chicken with Shaved Parmesan Cheese and Herbed Croutons
Over Crispy Garden Greens with Creamy Caesar Dressing
and Cracked Black Pepper
Served with Bread or Roll with Butter

Chop House Salad

Grilled Chicken Breast over Garden Greens with Blue Cheese, Bacon, Eggs,
Thin Crispy Fried Onions with a Creamy Garlic Dressing
Served with Bread or Roll with Butter

Quinoa Salad

Chicken Breast with tossed quinoa, cilantro, honey and jalapeno with a Citrus Herb Vinaigrette Dressing
Served with crackers or sour dough bread

Trio Salad

Choice of Tuna or Chicken Salad, plus Pasta Salad and
Fresh Fruit Salad. Served with Crackers

A Service Package will need to be selected with all orders.

HALF SANDWICH OR SALAD AND CUP OF SOUP COMBOS

All Soup, Salad, Sandwich orders include Iced Tea, Water, Coffee and Chef's Choice Dessert

Select 2 items for \$15.00 / per person

Select 3 items for \$17.25 / per person

Bread Choices: White and Wheat or Marble Rye

Add \$1.00 per person for Ciabatta, Sour Dough,

Honey Wheat or Multi Grain Bread

Soups

Southwestern Black Bean,

Creamy New Potato,

Broccoli Cheddar,

Chicken Tortilla,

Tomato Basil,

Minestrone

Sandwiches

Smoked Turkey and Provolone,

Deli Ham and Swiss,

Grilled Chicken Breast,

Roast Beef and Cheddar

Grilled Vegetarian

All Cheese (Cheddar White and Yellow, Fontina and Provolone)

Salads

Mediterranean Pasta,

Tomato and Cucumber,

Classic Caesar,

Fresh Garden,

Spinach and Purple Onion

Selections must be the same for the entire group

Add Steak Sandwich for \$ 1.95

A Service Package will need to be selected with all orders.

RECEPTION PACKAGES

Full Reception ♦ \$12.60 per person

Trays of Fresh Seasonal Fruit, Vegetables with Dip, Cheese, Crackers,
Finger Sandwiches (3 petite sandwiches per person),
Cookies (1 per person), Punch, Water and Coffee

Light Reception ♦ \$10.40 per person

Trays of Fresh Seasonal Fruit, Cheese, Crackers,
Cookies (1 per person), Punch, Water and Coffee

Cookie and Beverage ♦ \$5.75 per person

Cookies (1 per person), Punch, Water and Coffee

RECEPTION TRAYS

Seasonal Fruit Trays

Fresh Fruits to include Cantaloupe, Honeydew, Grapes, Pineapple
and Strawberries (Availability may limit certain fruits during the year)

\$48.00 serves 10-12

\$96.00 serves 20-25

\$192.00 serves 40-50

\$360.00 serves 90-100

Cheese Trays

An assortment of the most popular cheese choices to include
Cheddar, Swiss and Pepper Jack Cheeses Served with an assortment of Crackers

\$60.00 serves 10-12

\$115.00 serves 20-25

\$225.00 serves 40-50

\$450.00 serves 90-100

Gourmet Cheese Trays

Goat Cheese Logs rolled in Fresh Herbs, Creamy Brie and Mild Blue Cheese
Served with an assortment of Crackers

\$72.00 serves 10-12

\$138.00 serves 20-25

\$270.00 serves 40-50

\$540.00 serves 90-100

A Service Package will need to be selected with all orders.

Reception Trays *continued*

Vegetable Crudités

Crisp Vegetables such as Cucumber, Cherry Tomatoes, Cauliflower, Carrots and Broccoli. Served of Creamy Ranch Dip

\$36.00 serves 10-12
\$96.00 serves 20-25
\$192.00 serves 40-50
\$360.00 serves 90-120

Deviled Egg Tray

Mustard, Mayonnaise, with a dash of Hot Sauce and Paprika
Sliced in half 1 egg (two halves) per person

\$18.32 serves 10-12
\$35.70 serves 20-25
\$68.25 serves 40-50
\$131.25 serves 90-120

Smoked Salmon Platter

Thinly Sliced Smoked Salmon, Chopped Red Onions,
Cream Cheese Served with Sliced Mini Bagels

\$68.75 serves 10-12
\$ 132.50 serves 20-25
\$263.00 serves 40-50
\$522.50 serves 90-100

Petite Dessert Tray

Elegant display of assorted Mini Desserts, including
Mini Cheesecake, Carrot Cake Bites, Brownie & Lemon Bar Bites

\$31.00 serves 10-12
\$57.75 serves 20-25
\$110.25 serves 40-50
\$210.00 serves 90-100

Gourmet Finger Sandwich Tray *serving 2 each per person*

An assortment of 3 Meat Italian with Provolone; Grilled Chicken Breast with Swiss and Dijon Honey Mustard; Grilled Turkey Avocado with Provolone; Curry Egg Salad; Triple Layer Club and Roasted Balsamic Vegetables. Served on Ciabatta, Sour Dough, Honey Wheat, and Multi Grain.

Cut in 4 sections displayed on tray with Cherry Tomatoes
\$85.75 serves 10-12
\$170.00 serves 20-25
\$240.00 serves 40-50
\$475.00 serves 90-100

Roasted Red Pepper Hummus and Authentic Garbanzo Hummus with Pita Chips

\$33.00 serves 10-12
\$60.50 serves 20-25
\$115.50 serves 40-50

Add fresh Tzatziki for \$2.00 per person

A Service Package will need to be selected with all orders.

BUFFET MENUS

*All Buffet Menu selections include Chef's Choice Salad, Rolls and Butter,
Iced Tea, Water, Coffee and Chef's Choice Dessert*

POULTRY

Roasted Chicken ♦ \$17.25 per person

A Quarter Chicken roasted to perfection with Rosemary and Lemon
Served with New Potatoes, and Sautéed Green Beans
Add \$2.00 for All White Meat

Chicken Picatta ♦ \$16.80 per person

Sautéed Chicken Breast in a White Wine, Lemon Caper Sauce
Served over Pasta with Lemon Scented Broccoli

Stuffed Chicken Breast with White Wine Cream Sauce ♦ \$17.75 per person

Chicken Breast stuffed with Spinach and Ricotta. Served with
Herb New Potatoes, and Grilled Italian Vegetables

Southwest Chicken Pasta ♦ \$16.80 per person

Chicken Breast sautéed with Black Beans and Pico De Gallo,
in a White Wine Cilantro Cream Sauce. Served with Herb Buttered
Pasta, Broccoli, Cauliflower, and Carrot Medley

Chicken Cordon Bleu ♦ \$17.75 per person

Chicken Breast Cutlet breaded and stuffed with
Ham and Swiss Cheese, and topped with an Herbed Cream Sauce
Served with Roasted New Potatoes, and Cream Corn

Chicken Parmesan ♦ \$16.80 per person

Chicken Breast Cutlet breaded and topped with Marinara Sauce,
Parmesan and Mozzarella Cheese. Served with
a side of Penne Pasta and Sautéed Mushrooms

Chicken Fried Chicken ♦ \$16.80 per person

A Country Favorite topped with White Pepper Gravy. Served
with Baked Macaroni and Cheese, and Green Beans

Coq au Vin ♦ \$17.25 per person

A French Classic made famous by Julia Child. Chicken Breast, Mushrooms,
Carrots and Fresh Herbs simmered in Rich Tomato Sauce.
Served with Garlic Whipped Potatoes

Chicken Marsala ♦ \$16.80 per Person

Sautéed Breast of Chicken in a Marsala Wine Reduction with Olive Oil, Onions,
Mushrooms and Spices. Served with Pasta and Honey Glazed Carrots

A Service Package will need to be selected with all orders.

BEEF AND PORK

Pot Roast ♦ \$16.80 per Person

Tender Roast Beef with Natural Au Jus. Served with Spinach Pudding and a Tomato half topped with Breadcrumbs and Parmesan Cheese

Mom's Meatloaf ♦ \$16.80 per Person

An All-American Classic topped with Brown Gravy or Tomato Sauce
Served with Mashed Potatoes and Buttery Peas

Grilled Flank Steak with Balsamic Glaze ♦ \$19.00 per Person

Marinated Flank Steak, grilled and sliced thin with a Balsamic Glaze
Served with Au Gratin Potatoes and Sautéed Cherry Tomatoes

Chicken Fried Steak ♦ \$15.75 per Person

Chicken Fried Steak served with Mashed Potatoes
with Cream Gravy, and Green Beans

Salisbury Steak ♦ \$ 16.80 per Person

Salisbury Steak served with Mashed Potatoes with
Cream Gravy, and Green Beans

Beef Bourguignon ♦ \$17.50 per person

Tender Beef Tips sautéed in Red Wine with Mushrooms
and Baby Carrots. Served with Egg Noodles

Beef Stroganoff ♦ \$17.50 per person

Tender Beef Tips sautéed in rich Beef and Sour Cream Sauce,
with Mushrooms and Baby Carrots. Served with Rice Pilaf

Glazed Pork Chops ♦ \$18.75 per person

8 oz Pork Chop brined in Apple Juice for extra tenderness
and basted with Honey, then grilled.
Served with Sage Cornbread Dressing and Roasted Sweet Potatoes

Herb Crusted Pork Loin ♦ \$17.50 per person

Oven roasted Pork Loin sliced into thin medallions and accompanied
by Apricot Mustard. Served with Basmati Rice Pilaf, Peas and Carrots

Central Texas BBQ ♦ \$22.00 per Person

Sliced Brisket, Smoked Sausage, BBQ Chicken, Potato Salad, Coleslaw, Fruit Salad.
Choice of Grilled Green Chili Corn or Baked Beans,
Biscuits or Corn Bread, Fruit Cobbler

A Service Package will need to be selected with all orders.

PASTA AND VEGETARIAN

Penne with Marinara ♦ \$11.00 per person

Penne Pasta in a Marinara Sauce, topped with Shredded Parmesan
Served with Marinated Vegetable Salad, and Garlic Bread

Substitute Penne for Spaghetti Noodles or add any of these for \$4.00 per person each:

- Italian Meatballs
- Meat Sause
- Italian Sausage

Classic Beef Lasagna ♦ \$16.80 per person

Traditional and Hearty Homemade Lasagna
Served with Caesar Salad and Garlic Bread

Vegetarian Lasagna ♦ \$17.25 per person

Sautéed Bell Pepper, Zucchini and Mushrooms layered with
Noodles and baked until creamy and delicious.
Served with Caesar Salad and Garlic Bread

Chicken Fettuccine Alfredo ♦ \$16.80 per person

Tender Chicken Breast sautéed and served with Alfredo Sauce,
and Grated Parmesan. Served with Caesar Salad and Garlic Bread

Broccoli Floret Pasta ♦ \$16.80 per person

Farfalle Noodles tossed with a Broccoli, Sautéed Mushrooms
and seasoned Grilled Chicken in a Creamy Sauce
Served with Caesar Salad and Garlic Bread

Pasta Primavera ♦ \$17.25 per person

Carrots, Zucchini, Squash, and Bell Peppers diced; tossed with Bowtie Pasta
and halved Cherry Tomatoes, and topped with Shredded Parmesan
Served with Caesar Salad and Garlic Bread

Tetrazzini ♦ \$16.80 per person

Grilled Chicken Breast, Bell Peppers, Onions, Mushrooms, Tomato Wedges
with Pasta, in a Creamy Cheese Sauce and baked to perfection
Served with Caesar Salad and Garlic Bread

Eggplant Parmesan ♦ \$17.25 per person

Breaded Eggplant layered with Marinara Sauce and Three Italian Cheeses
Served with Caesar Salad and Garlic Bread

A Service Package will need to be selected with all orders.

SEAFOOD

Lemon Pepper Market Fish Baked ♦ \$16.00 per person

Fish Filet baked to tender perfection. Served with sautéed Zucchini, Yellow Squash and Wild Rice

Market Fish Vera Cruz ♦ \$17.25 per person

Fish Filet lightly dusted with a Chili Rub, grilled, and topped with Pico de Gallo. Served with Spanish Rice and Black Beans

Pan Fried Catfish ♦ \$16.75 per person

Pan Fried Catfish served with Macaroni and Cheese, Green Beans and Homemade Tartar Sauce

Grilled Salmon ♦ \$17.25 per person

Shaved Cauliflower, almonds and lemon glazed

BARS

All Bars include Iced Tea, Water, Coffee and Chef's Choice Dessert

Fresh Salad Bar with Grilled Chicken ♦ \$14.00 per Person

Tender Mixed Greens, Cherry Tomatoes, Sliced Cucumber, Broccoli Florets, Croutons, Diced Eggs, Bacon Bits and other delectable assortments to build your own salad

Deli Bar ♦ \$15.00 per Person

An assortment of fresh sliced Deli Meats, Cheeses, Condiments, Relishes and Breads Served with Potato Salad, Coleslaw and Garden Salad

Taco Salad ♦ \$14.00 per person

Fried Tortilla Bowl served with Seasoned Taco Ground Beef, Refried Beans, Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Corn Relish, Olives, Salsa and Sour Cream, with an Avocado Cilantro Dressing; Yellow Chips with Salsa Fresca

Finish with Sopapillas drizzled with Powdered Sugar and Honey
May Substitute Taco Bowl for a combination of Corn/Flour Tortillas

Fajita Station ♦ \$20.00 per person

Warm Tortillas served with Grilled Chicken and Beef Fajita, Grilled Onions and Peppers, Shredded Lettuce, Cheddar Cheese, Chopped Tomatoes, Corn Relish, Olives, Salsa, Pico de Gallo, Guacamole Dressing, Sour Cream, Rice and Black Beans
Finish with Sopapillas drizzled with Powdered Sugar and Honey

A Service Package will need to be selected with all orders.

BARS continued

Baked Potato Bar ♦ \$11.00 per Person

Baked Potatoes, Shredded Cheddar Cheese, Salsa, Steamed Broccoli,
Bacon Bits, Chives, Sautéed Mushrooms, and Sour Cream

Add diced Grilled Chicken or Beef Chili ♦ \$4.00 per person

All-American Burger & Dog Station ♦ \$10.00 for one ♦ \$15.00 for both

4-ounce Hamburgers or Hotdogs with all the trimmings,
Potato Salad, Cole Slaw, and Condiments

(Lettuce - Tomatoes – Onions – Pickles – Relish – Mustard – Mayo – Ketchup)

Pizza Bar ♦ \$12.75 per pizza

Have a party with our house-made pizza!

Choice of Pepperoni, Spicy Sausage, Vegetarian or Deluxe on a Thin Crust

One Pizza Serves 4-5

A Service Package will need to be selected with all orders.

A LA CARTE DESSERT

DESSERTS BY THE DOZEN

- Fudge Brownies ♦ \$15.00 per Dozen
- Lemon Bars ♦ \$15.00 per Dozen
- Fresh-Baked Cookies ♦ \$11.00 per Dozen
- Banana Pudding ♦ \$3.50 per Person

PREMIUM DESSERTS

- White Chocolate and Caramel Bread Pudding ♦ \$5.00 per person
- Assorted Petite Fours ♦ \$8.00 per person
- Assorted Cheesecake ♦ \$9.00 per person

In House CAKES

- Full Sheet Cake (serves 100) ♦ \$106.00
- Half Sheet Cake (serves 50) ♦ \$65.00
- 8" Double Round ♦ \$52.00

Includes two lines of script on cake

For each cake order, select one cake flavor: Chocolate, White, or Marble
All Cakes are decorated with Butter Cream Frosting unless specified
Ask about our themed cakes – great for a special occasion

Seasonal Cupcakes ♦ \$4.00 each
Decorated in the Motif of the Season

Chef's Choice Desserts Include:

- Fudge Brownies,
- Lemon Bars,
- Fresh-Baked Cookies,
- Chocolate, Vanilla or Banana Pudding

A Service Package will need to be selected with all orders.

BEVERAGES

Coffee ♦ \$6.50 per gallon
(regular and decaf available)
12 servings per gallon

Coffee ♦ \$5.60 per 1/2 gallon "Airpot"
(regular and decaf available)
6 servings per gallon

Iced Tea ♦ \$7.00 per Gallon
Serves 12

Fresh Lemonade ♦ \$11.25 per Gallon
Serves 12

Fresh Strawberry Lemonade ♦ \$14.00 per Gallon
Serves 12

Presbyterian Punch ♦ \$13.75 per Gallon
Serves 12

Cranberry Punch ♦ \$11.50 per Gallon
Serves 12

Bottled Water ♦ \$1.50 Each

Canned Soda ♦ \$3.50 Each

Specialty Hot Teas with Lemon, Honey & Condiments ♦ \$10.50 per Gallon

Water Service: \$11.00 delivery and setup charge

Includes 15 12oz cups per gallon ordered

Delivery and setup charges are waived if you bring your own cups **AND**
delivery is made Monday through Friday from 8 am to 4:59 pm.