

LET MAGUIRE'S CATER YOUR NEXT EVENT

Since opening our doors in 1999, Maguire's has catered hundreds of offsite events for parties ranging in size from 15 to 850 people. Our goal with every event is to take the worry out of entertaining. Whether it is for business, holiday parties or any other event, Maguire's goal is to provide you with quality food and service that is sure to WOW your guests. Our event staff will treat your function as if it were a party in their own home and in some cases, we even send a chef to oversee the food.

Maguire's on the North Dallas Tollway has a restaurant first mentality. This means that we would never send food to a catering event that isn't up to the standards of a dish you would get when dining in the restaurant. After all, we have a reputation to live up to. Our Catering Manager and Culinary Staff will always consider food quality when it comes to designing a menu for your event. If you would like to speak to someone regarding your next catering event, please call **972-818-0068** and ask for the **Catering Manager**.

All standard drop-off deliveries will be served in disposable containers with plasticware, plates and napkins; however, Maguire's would like to handle all of your catering needs for any occasion.

We can provide standard or deluxe chaffing dishes, tables, chairs, linens, plates, silverware, glassware and floral arrangements. Please contact us for details and pricing.

For lunch events, servers and bartenders are available for \$25 per hour with a minimum of 3 ½ hours.

For dinner events, servers and bartenders are available for \$30 per hour with a minimum of 4 ½ hours.

Twenty-four hour notice requested for all orders. Some items may require forty-eight hour notice.

Some items subject to availability

Custom Menus Available

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Catering Menu

(For Parties of 10 or more. Pricing for lunch portions only)

Entrees:

(Includes your choice of one side and one salad, options on page 6)

\$8

Hamburger mesquite grilled ground sirloin with all the fixins'

Bratwurst with sauerkraut and spicy mustard

\$10

Creole Mustard Chicken basted with spicy Creole mustard

Chicken Marsala pounded thin and topped with mushroom marsala wine sauce

\$11

Tuscan Chicken grilled and topped with roasted peppers, melted mozzarella cheese and basil pesto

Pollo Tres Chiles grilled chicken breast topped with tangy bell pepper and jalapeño demi glaze

Chicken Picatta sautéed and topped with capers and citrus butter

Meatloaf made with veal and pork and topped with mushroom Porto sauce

Shrimp & Crawfish Etouffee traditional etouffee with succulent shrimp and crawfish

Tilapia blackened and sautéed

Rainbow Trout crusted with pecans

\$12

Mushroom Chicken sautéed and topped with creamy mushroom sauce

Mr. Harris Chicken grilled and topped with artichokes, capers, spinach, tomatoes and citrus butter sauce

Mediterranean Chicken topped with sun-dried tomatoes, kalamata olives, capers and red onions

Mike's Mango Chicken sautéed and topped with mango chutney

Yankee Pot Roast simmered in red wine gravy

Sesame Seared Ahi Tuna sushi grade tuna, crusted with sesame seeds and seared rare

Entrees Continued

\$13

Chicken Cordon Bleu stuffed with ham and cheese, breaded, sautéed and topped with white wine butter sauce

Grilled Pork Chop center cut, bone-in chops, cured, grilled and topped with mustard-seed gravy

Pork Chops Milanese pounded thin, rolled in breadcrumbs and sautéed

Crab Cakes lump crab sautéed and topped with capers, tomatoes and lemon butter sauce

Maple Ginger Salmon grilled and brushed with a maple ginger glaze

Mahi Mahi crusted with pistachios and topped with buerre blanc

\$15

Halibut crusted with almonds and topped with tequila cream sauce

Shrimp Mojo de Ajo stuffed with jack cheese and poblano pepper, wrapped with bacon, grilled and topped with garlic herb butter

5 Spice Ahi Tuna crusted with our secret spice rub and seared rare

Market Priced Items

Veal Picatta with capers and citrus butter

Veal Marsala with mushroom marsala wine sauce

Beef Bourguignon simmered in red wine demi-glace with bacon, pearl onions and mushrooms

Sliced Tenderloin roasted to perfection and sliced thin

Grilled Ribeye with bleu cheese butter

Braised Short Rib slow roasted with red wine reduction

Pepper Steak tender steak crusted with peppercorns and topped with tri-colored peppers and onions

Rack of Lamb with Dijon herb crust

Lamb Osso Bucco braised in a navarin sauce

Pasta Dishes:

(Includes Garlic Bread & choice of salad, options on page 6)

\$10

Angel Hair Primavera with seasonal vegetables

Baked Ziti with marinara, ricotta cheese and melted mozzarella

\$11

Cajun Chicken Penne with blackened chicken breast, tomatoes, red bell peppers and spicy Cajun sauce

Green Chili Lasagna made with cream cheese and green chilies

Classic Lasagna with marinara sauce

Four Cheese Ravioli with Alfredo sauce and diced asparagus

\$12

Penne a la Vodka with vodka panarosa sauce and house smoked salmon

Fettuccini Putanesca spicy tomato herb sauce with grilled chicken, capers, kalamata olives, garlic, onions and fresh basil

\$13

Udon Shrimp udon noodles with stir-fried shrimp & vegetables and a ginger & garlic sauce

Southwest Dishes:

(Includes Spanish Rice and Black Beans)

Chicken Enchiladas with sour cream sauce **\$9**

Chicken/Beef Quesadillas with guacamole, pico de gallo and sour cream **\$10**

Chicken/Beef Fajitas with pico de gallo, shredded cheese, sour cream and flour tortillas **\$12**

Extras:

Chips and Salsa \$2

Pico de Gallo \$2

Queso \$3

Guacamole \$3

Side Dishes

(additional sides \$2 per person):

Southwest Rice	Macaroni & Cheese
Refried Black Beans	Pearl Cous Cous
Mashed Potatoes	Roasted fingerling potatoes
Garlic Mashed Potatoes	Sautéed Baby Green Beans
Sweet Mashed Potatoes	Asparagus
Potatoes Dauphinoise	Wok Seared Veggies
Basmati Rice	Broccoli
Saffron Rice Pilaf	Vegetable Medley
Spanish Rice	Grilled Vegetables
Southwestern Risotto	Creamed Spinach
Chilled Soy-Ginger Soba	Bread & Butter Service
Noodles	Garlic Bread

Salads:

- Maguire's Salad** mixed greens, roasted pecans, bleu cheese crumbles, Granny Smith apples and walnut apple cider vinaigrette
- Caesar Salad** chopped romaine, shaved parmesan, herb croutons and classic Caesar dressing
- Chopped Vegetable Salad** mixed greens, cucumbers, carrots, bell peppers, provolone, chickpeas, tomatoes and herb vinaigrette
- Spinach Salad** baby spinach, crispy bacon, diced egg, red onions and balsamic vinaigrette
- Greek Salad** chopped iceberg and Romaine, kalamata olives, capers, cucumbers, tomatoes, feta cheese and Greek vinaigrette
- Chopped Texas Wedge** iceberg lettuce, tomatoes, bacon, shredded cheddar and jack cheese and ranch dressing
- Tomato, Basil & Mozzarella Salad** with herb vinaigrette
- Tomato, Onion & Bleu Cheese** with herb vinaigrette
- Vesuvio Salad** tomatoes, hearts of palm, arugula, leeks and balsamic vinaigrette
- Fruit Salad** with seasonal fruit

Entrée Salads:

(Includes focaccia bread and choice of brownie or cookie)

\$9

Oriental Chicken Salad shredded iceberg, rice noodles, toasted almonds, green onions, cilantro, sunflower sprouts and soy-ginger vinaigrette

Southwestern Cobb Salad fried molido spiced chicken, red bell peppers, roasted corn, tomato, avocado, jack cheese, cilantro, tortilla strips and chipotle-lime vinaigrette

Classic Cobb Salad smoked turkey breast, bleu cheese, bacon, tomato, avocado, chopped egg and balsamic vinaigrette

Taco Salad choice of ground beef or shredded chicken, shredded iceberg lettuce, cheddar cheese, roasted corn, tomatoes and salsa

\$10

Arizona Salad grilled chicken, pearl cous cous, golden raisins, pepitas, roasted corn, tomato, parmesan cheese, arugula and herb vinaigrette

Substitute smoked salmon lox **\$11**

\$11

Cajun Salmon & Spinach Salad Cajun spiced salmon over baby spinach, tomatoes, sautéed onions, mushrooms and balsamic vinaigrette

\$12

Smoked Salmon Salad mixed greens, house smoked salmon, capers, baby green beans, tomatoes and chipotle-lime vinaigrette

Iron Steak Salad seared medium rare with spinach, diced egg, bleu cheese crumbles, bacon, tomatoes, potato straws and balsamic vinaigrette

Soups

(\$3 per person):

Chicken Tortilla
Chicken Noodle
Clam Chowder
Seafood Gumbo
Seafood Brodetto
Beef & Barley
Tomato Basil
Minestrone

Paisano
Gazpacho
Black Bean
Cream of Mushroom
Corn & Poblano
Maguire's Onion
Shrimp Bisque
Meatball with Tortellini

Desserts:

- Assorted Cookies ... \$1 each
- Fresh Brownies ... \$1.5 each
- Mini Cheesecake Bites ... \$1.5 each
- Chocolate Marquis Bites rich and thick chocolate mouse ... \$1.5 each
- Chocolate dipped Strawberries ... \$2.5 each
- Rum Raisin Bread Pudding with crème anglaise ... \$2.5 per person
- Tiramisu ... \$2.5 per person
- Fresh Berries* ... \$3 per person
- *With Grand Marnier Sabayon and almond tulie ... \$5 per person

BREAKFAST MENUS

Continental

\$7.95

- Croissants
- Bagels
- English Muffins
- Fresh Fruit
- Granola
- Yogurt
- Orange & Cranberry Juice

Classic

\$9.95

- Scrambled Eggs
- Bacon
- Sausage Patties
- Breakfast Potatoes
- Fresh Fruit
- Bagels
- English Muffins
- Orange & Cranberry Juice

Additional Breakfast Items

- Coffee \$1.50
- Hot Tea Service \$2.25
- Assorted Cereals and Milk \$2.5
- Belgium Waffles \$3.5
- Stuffed French Toast stuffed with fresh strawberries and bananas \$4
- Smoked Salmon Lox and Cream Cheese \$5
- Quiche Lorraine or Florentine (serves 6) \$24