



Excellent Events...

"I want to thank you and your team for doing an all around excellent job...You and your staff were very friendly, very attentive, and very good cooks. The food was great and the all around service was perfect. Thank you for all your hard work...Rest assured any event and any request in the future will go through E! Brand first."

- J. Britt, ExxonMobil

"You guys did a awesome job. The food was great but what made the evening was your personalities, service and interaction with the guests. Everyone commented on how good the food was, how organized everything was and how you guys seemed to love your job. Thanks for making our event better than we could have imagined."

- C. Rawlinson, NOV

"The event went great, the food tasted wonderful, and the staff were excellent...they really did an awesome job. I will be using E! Brand again!"

- S. Farnie, Tudor, Pickering, Holt & Co. Energy Investment & Merchant Banking

"Recently, my company had the pleasure of securing E! Brand Catering for our Open House Event and what a wonderful experience. The food was great, the service was awesome and we started on time...imagine that! We look forward to using E! Brand Catering for our next major event. TWO THUMBS UP!!!!"

- T. Lambert, Argus SubSea

"We had E! Brand to cater our Open House event... They were just great. The staff was very courteous and efficient. They took care, really good care of our guests- we didn't have to do anything. The food was finger licking good. I would recommend E! Brand to everyone."

- N. Raza, Clyde Union

"E! Brand Catering did a fantastic job at our company outing. We were celebrating 15 years in business and invited customers, suppliers, service providers, family, friends and employees. The food was perfect and our customers loved it. It was first rate. Thanks E! Brand."

- J. Hoye, C & J Cladding

"E! Brand Catering took a lot of pressure of planning my corporate event by making the catering a one stop shop. They did everything from the food to the music. Great service, fair price, and good communication. Great Job E! Brand."

- C. Rountree, ISCO Industries

"Thank you for your help on our open house. You did an awesome job on setting up and the food was goooooood!"

- E. Buitrago, Wayerhauser



Full Course Entrees

Our full course entrees include buffet setup, black linen table covers, stainless steel chafing dishes and a festive and appetizing décor.

We can also create a customized combination of our full course entrée selections.

To get pricing and find out availability for your date, please submit the details of your event on our CONTACT page.

Wild West Texas Barbecue

(choose 2 or 4 meats)

Beef Brisket

Jalapeno Smoked Sausage

St. Louis Style Smoked Pork Ribs

Smoked Chicken

Charro Ranch Beans

Range Green Beans

Cajun Potato Salad or Creole Cole Slaw

Texas Bread

Relish Tray – Pickled Jalapeños, Dill Pickles and Sliced Onions

Big Texas Cookout

Flame Grilled Ribeye Steaks

Range Green Beans

Loaded Baked Potatoes (Sour Cream, Cheese, Bacon Bits, Chives & Butter)

Dinner Rolls

Green Salad

Buttermilk Ranch Dressing & Vinaigrette Dressing

The Texican

Chicken Sour Cream & Verde Sauce Enchiladas

Grilled Beef & Chicken Fajitas w/ Sautéed Bell Peppers & Onions

Mexican Rice

Charro Ranch Beans

Warm Flour Tortillas



Three Cheese Lasagna with Meat Sauce



Chips & Salsa, Pico De Gallo, Sour Cream & Cheese

Viva Italia!

Three Cheese Lasagna and Meat Sauce
Chicken Parmigiana and Marinara Sauce
Green Beans
Roasted New Potatoes
Garlic Bread
Caesar Salad or Green Salad w/ Ranch Dressing & Vinaigrette Dressing

*Upgrade Option: Custom Pasta Station: Variety of Pastas tossed with Traditional Marinara and Alfredo Sauces along with grilled chicken, peppers, mushrooms, onions and more. Your plate is customized to your order by our onsite Chef to create a flavor all your own!

The South Pacific

Teriyaki Grilled Beef
Pork Tenderloin with Pineapple Chutney
Jasmine Hawaiian Rice
Maui Pasta Salad
Tropical Green Salad
Hawaiian Sweet Rolls

*Upgrade Option: Grilled Mahi-Mahi or Teriyaki-Glazed Salmon

New Orleans Feast

Blackened Catfish
Crawfish Etoufee & White Rice
Shrimp Creole
Red Beans & Rice
French Bread & Butter
Green Salad
Cajun Dill Ranch Dressing & Creole Honey Mustard Dressing

Surf n' Turf

Flame Grilled Ribeye Steaks
Boiled Lobster Tails
Corn-on-the-Cob
Red Potatoes
French Bread & Butter
Green Salad w/ Ranch Dressing & Vinaigrette Dressing
Steak Sauce & Drawn Butter

40 Guest Minimum Charge for All Menus. 20% Gratuity Will Be Added. Menus Include Iced Tea & Water



American Picnic

All-Beef Grilled Hamburgers & Buns
Gourmet Grilled Hot Dogs & Buns
Brown Sugar-Baked Beans
Dougie's Potato Salad or Individual Bags of Chips
Mayonnaise, Ketchup, Mustard, Sweet Relish

Down South Dinner

Fried & Smothered Chicken Breast or Chicken Fried Steak
Green Bean & Potato Medley
Parmesan Mashed Potatoes
Cornbread or Dinner Rolls
Green Salad
Ranch Dressing & Vinaigrette Dressing

Holiday Feast

Smoked Ham
Roasted Turkey Breast
Corn Bread Dressing or Dirty Rice
Green Bean & Potato Medley
Corn-off-the-Cobb
Parmesan Mashed Potatoes
Dinner Rolls
Green Salad w/ Ranch Dressing & Vinaigrette Dressing

Cajun Holiday Feast

Cajun Fried Turkey
Dirty Rice
Green Bean & Potato Medley
Parmesan Mashed Potatoes
French Bread & Butter
Green Salad
Cajun-Dill Ranch Dressing & Cajun Honey Mustard Dressing

40 Guest Minimum Charge for All Menus. 20% Gratuity Will Be Added. Menus Include Iced Tea & Water



Chicken Bravo

COCKTAIL MENU

Our cocktail menu features some of the best cocktails and hors d'oeuvres.

Perfect for company mixers, holiday parties, etc. We can help you create the perfect event, with a combination of our delicious cocktail menu items. All items are 3 pieces per guest.

Stuffed Mushrooms

Stuffed with Italian sausage & Mascarpone cheese

Meatball Lollipops

ground beef with smoked gouda cheese in the middle

Chicken Bravo

Chicken breast stuffed with pepper jack cheese and jalapenos, wrapped with bacon

Pork & Grilled Pineapple Satays

with red onion and bell pepper

Mini Skirt Steak Tacos

cheddar cheese, shredded lettuce, tomato and crema

Shrimp on a Skewer

Cajun or scampi

Coconut Chicken Tenderloins

Served with mango teriyaki sauce

Seared Lump Crab Cakes

Served with cilantro pesto

Fresh Baked Rolls with Ham, Beef, & Turkey

With mayo mustard dressing

Fresh Fruit & Cheese Display

Seasonal fruit with imported & domestic cheeses

Antipasti Platter Fruit & Cheese Display

Assortment of fruit, olives, cured meats and cheeses



Desserts

Sweet-Endings to any meal, we offer an exclusive assortment of delicious baked goods and other desserts to add the finishing touch to your event.



Double Chocolate Cake

Cookie Assortment

macadamia Nut, Chocolate Chip, Oatmeal Raisin

Carrot Cake

moist cake with carrot and spices and a delicious creamy frosting

Double Chocolate Cake

chocolate cake with chocolate frosting – a double heaping of chocolate

Fudge Brownies

rich and moist brownie with chocolate chunks, topped with a creamy fudge

Strawberry Shortcake

sliced strawberries with whipped cream served over Angel Cake

Red Velvet Cake

with Mixed Berries

Key Lime Pie

graham cracker crust filled with creamy and tangy lime filling

Homemade Peach Cobbler

delicious peaches blended with spices and baked to golden perfection

Pecan Pie

large pecan pieces, brown sugar and sweet syrup with a flaky, golden crust



Beverages

All of our beverages are made fresh daily, and sweetened with natural, whole cane sugar.

We have a variety of alcoholic or non-alcoholic beverages. TABC Certified bartenders are also available for full-service bar service.

We can also coordinate glasses, cups, or any other rental items or services that you may need.



Iced Tea

Fresh Brewed Iced Tea – Sweet or Unsweetened

Water

Filtered Iced Water

Lemonade

Fresh Squeezed Lemonade, natural sugared to perfection.

Fresh Brewed Coffee

Served with whole cream and sugar. Please specify caffeinated or decaf.

Soft Drinks

coke, diet coke, sprite,

Premium Bar Service

whiskey, gin, tequila, rum, vodka, beer & wine selection



Lunch Platters

Need a quick but crowd-pleasing solution to your next board meeting or corporate gathering? We offer a variety of platters, featuring tasty alternatives to traditional sandwiches.

If you are looking for something a little more unique, ask us about our lunch platter and décor options, or give us a call.



Cajun Muffaletta Platter

Serves 20-25

Assortment of Cajun Muffalettas or Cold Cut Po'boy's, served with Zapp's Louisiana Potato Chips.

Hawaiian Platter

Serves 20-25

Kalua Pork Sliders and Teriyaki Chicken Skewers. Served with a Fresh Fruit Display and individually portioned Maui Pasta Salad.

Western Barbecue Platter

Serves 20-25

Pulled Pork, Beef Brisket and Smoked Sausage sliders. Served with Potato Chips bags and individually portioned Potato Salad.