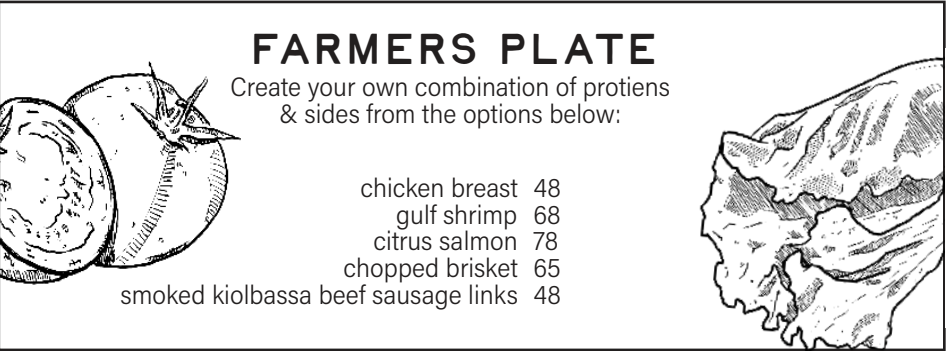


MAINS			
ANCHO CHICKEN BOWL	[serves 7-10, gf] grilled chicken, ancho sauce, cilantro lime rice, black beans, pico de gallo, cotija, crispy tortilla strips	95	
CITRUS GLAZED SALMON	[serves 7-10, gf] pan seared citrus glazed salmon* with organic quinoa, tomato, red onion, avocado, citrus segments, & mint	145	
SHRIMP & GRITS	[serves 7-10, gf] gulf shrimp, smoked gouda grits, tabasco shallot butter sauce, topped with bacon crumbles	112	
SEASONAL GRAIN BOWL	[serves 7-10, v] warm farro, arugula, organic quinoa, caramelized onion, roasted cauliflower, crispy chickpeas, yellow squash & zucchini, tx goat cheese, sprouts, pickled red onions, miso vinaigrette [add your favorite protein]	83	
KALE & MUSHROOM PASTA	[serves 7-10, v] fresh scratch made bucatini, kale, caramelized onion, mushrooms, garlic-infused tomato sauce, basil, breadcrumbs, parmesan, & crème fraîche [add chicken +48, add shrimp +68]	79	
TEXAS PECAN PESTO PASTA	[serves 7-10, v] fresh scratch made bucatini, house tx pecan basil pesto, crème fraîche, spinach, grape tomatoes, & parmesan [add chicken +48, add shrimp +68]	79	
BRISKET STUFFED SWEET POTATO	[gf] baked sweet potato stuffed with chopped tx brisket, green onions, white cheddar, house bbq sauce, & cabbage slaw	16.50/ea	
VEGGIE TACOS	[v] on fresh corn or flour tortillas with miso mushroom & cauliflower, hummus spread, kale slaw, carrot, radish, lime vinaigrette with crème fraîche, cotija, cilantro, & a side of black beans	5/taco	
TACOS	on fresh corn or flour tortillas with pico de gallo, cabbage, radish, cotija & a side of cilantro lime rice	6.50/ea	

crispy baja shrimp & sriracha aioli
seared chimi steak & chimichurri aioli
tomatillo chicken & chimichurri aioli



FARMERS PLATE

Create your own combination of protiens & sides from the options below:

chicken breast	48
gulf shrimp	68
citrus salmon	78
chopped brisket	65
smoked kiolbassa beef sausage links	48

SIDES & SOUPS			
HOUSE CHIPS	19	MASHED SWEET POTATOES	28
TRUFFLE MAC & CHEESE	46	CILANTRO LIME RICE	19
BLACK BEANS	19	SEASONAL VEGGIES	40
MIXED FRUIT	38	SAUTEED GREENS	18
SMOKED GOUDA GRITS	33	SLICED AVOCADO	20
BALSAMIC BACON	46	CUP OF SOUP	4/ea
BRUSSELS SPROUTS		CHICKEN TORTILLA	
		TOMATO BASIL BISQUE	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All scrambled eggs contain dairy.
** Contains pork product
[gf] gluten-friendly [v] vegetarian

SNACKS		
serves 7-10		
FRIED SMOKED GOUDA GRIT BALLS with jalapeño jelly	13/dz	
QUESADILLA choose chicken, steak, or cheese	33	
POPCORN SHRIMP fried gulf shrimp with choice of house ranch or ketchup	35	
HUMMUS & PITA with marinated tomato, cucumber, kalamata & black olives, olive oil, basil, mint, & sumac	72	
FRIED CHICKEN TENDERS choose: house ranch, honey mustard, or bbq sauce	44	
CHIPS & DIP house chips with dill & onion cream cheese	35	

SALAD TRAYS & BOXES		
trays serve 7-10		
SALAD PROTEINS [tray/boxed]		
chicken	48/6.25	
steak	72/9.75	
gulf shrimp	68/9.75	
salmon skewer	50/7	
plant based protein	6	
		tray/boxed

SUPER SALAD [gf, v] shredded kale, shaved brussels sprouts, roasted broccoli, dried cherries, radishes, golden raisins, shaved almonds, crispy organic quinoa, sweet honey vinaigrette	89/15	
GARDEN SALAD [v] organic greens, spinach, romaine, cucumbers, tomato, red onion, carrot, corn, radish, spiced chickpeas, sprouts, green goddess dressing	75/13.50	
APPLE PECAN SALAD [gf, v] organic greens, spinach, romaine, red wine poached apples, tx goat cheese, candied tx pecans, basil, mustard seed vinaigrette	83/14.50	
COBB SALAD [gf] iceberg, romaine, turkey, tomato, bacon, avocado, bleu cheese, corn, soft boiled vital farms egg*, classic honey mustard	110/18	
QUINOA STUFFED AVOCADO [v] avocado halves topped with organic citrus quinoa, tomato, red onion, citrus segments, mint, broccoli pesto, & organic greens with white balsamic vinaigrette	68/12	
KALE CAESAR SALAD tuscan kale, romaine hearts, cabbage, spiced chickpeas, parmesan, classic caesar dressing	53/13	

BEVERAGES			
includes: cups, sugar packets, ice by request			
TEA sweet or unsweet	12/gal	COFFEE locally roasted	25/gal
HOUSE LEMONADE	16/gal	BOTTLED WATER	3/ea
ORANGE JUICE	18/gal	BOTTLED KOMBUCHA	6/ea

ASK US ABOUT WINE, BEER, AND COCKTAILS

SANDWICH TRAYS & BOXES		
boxed sandwiches are served with house chips & a cookie sub chips for any other side +3 GLUTEN FRIENDLY BUN AVAILABLE BY REQUEST trays serve 7-10		
		tray/boxed

TEXAS HOT CHICKEN SANDWICH fried chicken breast tossed in houston hot sauce**, local honey, pickled red onions, dill ranch slaw, pretzel bun	93/16	
VEGETARIAN PESTO SANDWICH avocado, house tx pecan basil pesto, tx goat cheese, sliced tomato, & organic greens, pretzel bun [add bacon +2.75]	68/12	
GRILLED PESTO CHICKEN SANDWICH house tx pecan basil pesto, tx goat cheese, sliced tomato, & organic greens, pretzel bun	90/16	
TURKEY AVOCADO SANDWICH sliced tomato, caramelized onions, organic greens & garlic aioli, toasted multigrain [add bacon +2.75]	90/16	
BLT SANDWICH bacon, organic greens, sliced tomato, & garlic aioli, toasted multigrain [add avocado +2.50]	72/13	
BBQ BRISKET SANDWICH chopped tx brisket, pickled red onion, cabbage slaw, house bbq sauce, house made dill pickles, brioche bun	100/17	
CHICKEN SALAD SANDWICH chicken salad [mayo • mustard • golden raisins • onions • pecans • apple] organic greens, toasted multigrain	68/12	

ASSORTED SANDWICH TRAY pick 2-3 different sandwiches	85	
SLIDER TRAY [48 hour notice required please] choose from bbq brisket, texas hot chicken, or veggie pesto	68	

BURGER BAR	
BUILD YOUR OWN CHEESEBURGER \$14/PERSON	
patties come with american cheese on a brioche bun [gf bun available by request]	
set up will include: lettuce, sliced tomato, house made pickles, shaved red onion, garlic aioli	
BURGER BAR ADD ONS [serves 7-10]: bacon +16.50, avocado +20, queso +14.25	

DESSERTS & PASTRIES		
WHITE CHOCOLATE PRETZEL BREAD PUDDING	50 pan/7.25 slice	
CAKE [chocolate mousse or seasonal cheesecake]	60/7.25 slice	
SCRATCH MADE COOKIES [chocolate chip or gf lemon]	25/dz	
STRAWBERRY STREUSEL MUFFIN	27/half dz	
BLACKBERRY CRUMB CAKE	27/half dz	



EARN REWARDS FOR CATERING

ASK ABOUT HOW TO APPLY YOUR ORDER TO YOUR REWARDS ACCOUNT!



BREAKFAST

GRANOLA BOWL [gf, v] greek yogurt, house granola with oats, nuts, seeds, dried fruit, & honey with banana, berries, cocoa nibs, goji berries, & coconut flakes 11/ea

BRISKET & EGGS [serves 7-10, gf] chopped tx brisket, tomatillo salsa, pickled onions, cilantro, scrambled vital farms eggs* on smoked gouda grits 107

BREAKFAST SKILLET [serves 7-10] pork sausage, skillet potatoes, jalapeños, onions, peppers, scallions, white cheddar, gruyere, gravy, scrambled vital farms eggs* 103

SHRIMP & GRITS [serves 7-10, gf] gulf shrimp, smoked gouda grits, tabasco shallot butter sauce, topped with bacon crumbles 112

SOUTHWEST SCRAMBLE [serves 7-10, v] scrambled vital farms eggs*, bell peppers, pico de gallo, avocado, black beans, skillet potatoes, cotija cheese, crispy tortilla strips 100

MEMORIAL TRAIL SCRAMBLE [serves 7-10, gf] vital farms egg whites*, spinach, tomatoes, onion, grilled chicken, side of seasonal fruit 92

FRENCH TOAST [serves 7-10] half dozen thick cut pain de mie lightly dusted with powdered sugar & topped with fruit 25 regular 30 nutella

PANCAKES half dozen buttermilk or gluten friendly pancakes, lightly dusted with powdered sugar & topped with fruit 30

CHICKEN & BISCUITS half dozen buttermilk biscuits, fried chicken, house gravy [make it spicy** +8.50] 49

BISCUITS & GRAVY [v] half dozen buttermilk biscuits with with house gravy 28

SAUSAGE OR BACON + EGG + CHEESE BISCUIT half dozen biscuits with pork sausage or all natural bacon, vital farms scrambled eggs & cheese 36

HOUSE BREAKFAST TACOS 3.25/ea [10 taco minimum] served individually wrapped with locally made flour or corn tortillas & house salsa

no. 1: all natural bacon, vital farms eggs*, & cheese
no. 2: chopped tx brisket, vital farms eggs*, & cheese
no. 3: potato, vital farms eggs*, & cheese
no. 4: vital farms egg whites*, spinach, & cage free grilled chicken
no. 5: black beans, avocado, & potato

PASTRIES

STRAWBERRY STREUSEL MUFFIN 27/half dz

BLACKBERRY CRUMB CAKE 27/half dz

HOUSE BEIGNET BITES powdered sugar & sweet coffee anglaise 9/dz

A LA CARTE

BACON 28 SMOKED GOUDA GRITS 33

VITAL FARMS SCRAMBLED EGGS* 28 BISCUITS 37/dz

BLACK BEAN 19 SLICED MULTIGRAIN TOAST 26/dz

SAUSAGE PATTIES** 28/dz TORTILLAS corn or flour 28/dz

BEEF SAUSAGE LINKS 48/dz MIXED FRUIT 38

SKILLET POTATOES 28 AVOCADO 20

DISPOSABLE CHAFING DISH SET 12/ea
[each set holds two trays]

PLACE YOUR ORDER

[ORDERS UNDER \$800]

WWW.DISHSOCIETY.COM > ORDER ONLINE

FOR ORDERS \$800+ OR TO INQUIRE ABOUT
OUR FULL SERVICE CATERING,
PLEASE EMAIL OR CALL:

catering@dishsociety.com

832.856.1873



PROUD TO PARTNER LOCALLY

LONESTAR LETTUCE • 44 FARMS

VITAL FARMS • BLUE HORIZON

LA RANCHERA • BOERNE BRAND • KIMBALA

ATKINSON FARMS • JOE'S MICROGREENS

MAINE ROOT • SLOW DOUGH BREAD CO. • KALERA • MILL-KING

FREDLYN NUTS • CAMP OTA • HOUSTON SAUCE CO.

KIOLBASSA PROVISION CO. • FIESTA TORTILLAS • HOW WATER

TEXAS CHEESEMAKERS • BUDDHA'S BREW • YELLOWBIRD

GREENWAY COFFEE & TEA CO. • STROOPE HONEY FARMS

LOCATIONS

[HTX]

MEMORIAL
KATY
HEIGHTS
WEST U

COMING SOON: HOUSTON HOBBY INTL AIRPORT

[ATX]

MUELLER



@dishsociety

CATERING

DISH SOCIETY CATERING