

F&Q

MC
MORRIS
MC
EVENTS LLC.

FULL SERVICE CATERING—

WHAT DOES IT INCLUDE?

All catering comes with disposable plates, utensils and napkins servers, two beverages: sweet or unsweet tea, water, lemonade

Salad and bread included with all menu options except for fajitas

HOW MUCH DOES IT COST?

We require a consultation for all events. From our consultation you will choose a menu that works for your event & we price according to menu options that you choose. Our prices start at \$15/person!

HOW MANY OPTIONS DO I GET TO CHOOSE?

You are able to choose as many options from each category as you want.

Price will just depend on what options you choose.

Most common is to choose two starters two entrees & two sides.

WHAT IF I HAVE DIETARY RESTRICTIONS?

Please let us know! We can likely accommodate We have a gluten free menu, if you don't see something you like- request it!

I HAVE A REQUEST, CAN I MAKE ONE?

If you don't see something on the menu that suits you, please ask our chef what he can curate for you! He loves to get creative. These are just the most popular items we have. If we can accommodate it, we will make it happen.



STARTERS

- Brushetta
- Peach bruschetta
- Mini shrimp cocktail
- Mini ceviche cups
- Pinwheels (choice of turkey, taco, or jalapeño popper)
- Mini quesadillas (beef or chicken)
- Watermelon tuna ponzu skewers
- Deviled eggs with candied bacon
- Beef or shrimp skewers
- Shrimp and grit cups
- Braised beef and grits cups
- Melon prosciutto skewers
- BLAT toasts (mini BLT bites)
- Smoked salmon on mini bagel
- Beef Wellington bites- (must be able to cook on site at your venue)
- Charcuterie sticks
- Ham 'n cheese sliders
- Shredded chicken buffalo sliders
- Burger sliders
- Baked wings (lemon pepper, honey bbq, naked or buffalo)
- Spinach Dip with pita bread
- Boudin Dip with crackers
- Fruit salad cups
- Pasta salad cups
- Meatballs (spicy or regular)
- Mac 'n Cheese cups

most popular items in red



ENTREES

PASTAS

choice of noodle

Chicken Alfredo

Meat sauce and marinara

Meatballs and marinara

Cajun pasta (with chicken and sausage) [client favorite]

Cajun pasta (with shrimp and sausage)

Al a Vodka (with or without chicken)

Lasagna (for guest counts under 200 only)

Truffle pasta

Lobster Ravioli

PROTEIN

Chicken and Sausage gumbo

Grilled chicken with lemon butter sauce

Grilled chicken with rosemary cream sauce

Grilled shrimp in butter sauce

Baked salmon with lemon butter & caper sauce

Steak- choice of filet, ribeye, sirloin or filet strips (price varies on cut)

Beef tips with gravy- [award winning]

most popular items in red



SIDES

Grilled or steamed vegetables

Mashed Potatoes

Truffle mashed potatoes

Rosemary potato medley (with or without truffle)

Cajun Corn

Southern Green Beans [client favorite]

Broccoli Casserole

Potato Salad

White Rice (comes with beef tips & gumbo)

Mac 'n Cheese

Asparagus

Finger ling potatoes

Sweet potato mash

Pasta salad

most popular items in red



BRUNCH

Chicken and Waffles

Shrimp and Grits

Mini avocado toasts

Breakfast casserole

Yogurt parfait

Breakfast sliders

Bloody Mary deviled eggs

BLT bites

Mini Baked Salmon Bagels

Deviled eggs with candied bacon

Fruit cups (or fruit tray with dipping sauce)

Build Your Own Breakfast Sandwich

choice of sausage, bacon, egg, cheese

choice of English muffins, toast and croissant.

most popular items in red



GLUTEN FREE

Grilled chicken (with no sauce)

Steak (with no sauce)

Salmon (no lemon butter sauce)

Grilled or steamed vegetables

Baked asparagus

Baked or steamed broccoli

Cajun corn

Potatoes (mashed or baked potato medley)

Any pasta dish can substitute gluten free noodles for special order

Cauliflower pizza crust

PIZZA MENU

- Diablo**
Red Sauce, Tomato, Mozzarella, Bacon, Mushrooms, Basil, Balsamic Vinaigrette
- BBQ Chicken**
Sweet BBQ Sauce, Grilled Chicken Breast, Red Onions, Sharp Cheddar, Mozzarella
- Eat More Beef**
Beef: Chicken, Bacon, Avocado, Ranch
- SETX**
Pepperoni, Sausage, Jalapeno, Mozzarella
- Fatty**
Red Sauce, Sausage, Ham, Bacon, Pepperoni, Mozzarella
- Prosciutto**
Red Sauce, Prosciutto, Fresh Arugula, Mozzarella, Peta, Balsamic Vinaigrette
- Supreme**
Red Sauce, Pepperoni, Sausage, Olives, Onions, Bell Peppers, Mozzarella

MOST POPULAR

- Cheezy Crazy Bread**
Fresh Mozzarella Cheese, Garlic Butter, Marinara
- Hottie**
Red Sauce, Grilled Chicken Breast, Blue Cheese Crumbles, Frank's Hot Sauce, Ranch
- Mexican**
Seasoned Ground Meat, Cheddar Cheese, Olives, Lettuce, Tomato, Sour Cream, Hot Sauce, Cauliflower Crust
- Chicken Alfredo**
Alfredo Sauce, Grilled Chicken Breast, Bacon, Spinach, Mozzarella
- Hulk**
Alfredo Sauce, Grilled Chicken Breast, Tomatoes, Spinach, Mozzarella, Fresh Pesto
- All The Way**
Red Sauce, Mozzarella, Chicken, Sausage, Jalapeno, Bell Peppers, Cauliflower Crust, Spicy Mayo, Sriracha Drizzle



Japanese Steak House & Sushi Bar

BUILD YOUR OWN HIBACHI PLATES

Please choose from the following proteins. Build your own hibachi plates served with steamed or fried rice and hibachi vegetables.

Hibachi Filet Mignon
Hibachi Fish
Hibachi Lamb Filet
Hibachi Salmon
Hibachi Scallops
Hibachi Ribeye
Hibachi Shrimp
Hibachi Steak
Teriyaki Duck Breast
Teriyaki Chicken
Teriyaki Steak
Teriyaki Lamb Chops
Vegetable

BUILD YOUR OWN FRIED RICE STATION

Please choose from the following proteins. Build your own fried rice stations come with steamed or fried rice, or a mix of both.

Beef
Chicken
Shrimp
Scallop
Calamari
Bean Sprout
Mushroom
Vegetable



Japanese Steak House & Sushi Bar

POPULAR SUSHI ROLLS

California Roll

Marinated Crab Meat, Avocado, Cucumber, Sesame Seeds, Masago

Chicken Roll

Chicken Tempura, Marinated Crab Meat, Sesame Seeds, Special Sauce

Shrimp Tempura Roll

Fried Shrimp Tempura, Marinated Crab Meat, Sesame Seeds,

Special Sauce

Spicy Salmon Roll

Fresh Salmon marinated in Spicy Sauce, Cucumber, Sesame Seeds

Spicy Tuna Roll

Fresh Tuna marinated in Spicy Sauce, Cucumber, Sesame Seeds

60 Second Roll

Spicy Crab, Avocado, Rolled in Soy Paper, Topped with Boiled Shrimp

Crunch Roll

Fried Shrimp Tempura, Marinated Crab Meat, Crunchy Tempura Batter,

Sesame Seeds, Masago, Special Sauce

Philadelphia Roll

Fresh Salmon, Avocado, Cream Cheese, Sesame Seeds

Obe Roll

Fried Shrimp Tempura, Spicy Mayonnaise, Crab Meat, Hot Sauce,

Green Onion

Shaggy Dog Roll

Shrimp Tempura, Cream Cheese, Avocado, Jalapenos, topped with

Kani, Crunchy Tempura Batter, Eel Sauce, Spicy Mayo

Sweet Caroline Roll

Chicken Tempura, Y2K, Nitro Sauce, Rolled in Soy Paper, Topped with

Spicy Crab, Hot Sauce

Texas Roll

Crab Meat, Cream Cheese, Avocado, Salsa, Green Onion

Tuna Tataki Roll

Shrimp Tempura, Avocado, Rolled in Nori, Topped with Seared Tuna,

Garlic Mayonnaise, Green Onion

Y2K Rol

Marinated Spicy Tuna, Masago, Cucumber, Avocado, Rolled in Soy

Paper, Battered Tempura Crunch, Hot Sauce

All Tokyo sushi rolls are made available
upon special request



STARTERS

Pajeon | Pan Fried Pancake

Choice of assorted vegetables, bulgogi, or seafood

Dak Twigim | KFC Wings

Korean Double Fried Chicken Wings with choice of soy garlic, spicy soy garlic, or spicy ko sauce

Twigim Rolls | Korean Eggrolls

Choice of bulgogi or spicy pork

Gamja Twigim | Ko-Ci Fries

Topped with bulgogi, spicy gochujang sauce, house aioli, green onions and sesame seeds

Mandu | Fried Dumplings

Choice of vegetable or bulgogi

Japchae | Korean Glass Noodles

Clear sweet potato noodles stir fried with bulgogi and assorted vegetables

RICE BOWL STATION

Please choose one of the following proteins

Served with fried (bokkeum bap) or steamed rice (bibimbap)

Bulgogi | Marinated Sirloin

Dewji Bulgogi | Spicy Marinated Pork

Saeu | Marinated Shrimp

Dak | Marinated Chicken

Tofu | Meat Substitute

BUILD YOUR OWN KOREAN BBQ STATION

Please choose one of the following proteins

Served with fried or steamed rice, house salad and banchan

BEEF

Galbi | La Short Ribs

Deungshim | Ribeye

Deungshim | Marinated Ribeye

Sang Galbi | Non-marinated Beef Short Ribs

Jumuluk Galbi | Marinated Short Ribs

Bulgogi | Marinated Sirloin

PORK

Hangjungsal | Spicy Pork Belly

Dewji Bulgogi | Spicy Marinated Pork

Dweji Galbi | Marinated Pork Chop

SEAFOOD

Saeu | Marinated Shrimp

Ojingeo | Marinated Calamari