



**ELEVATED HOSPITALITY AND CURATED  
FARE FOR YOUR NEXT EVENT**



## SEAMLESS CATERING & EVENT PLANNING

Bring Galveston Island's best hospitality and catering services to your home or special event. From full-service to drop-off catering packages, corporate boxed lunches to elegant affairs, we are here to make your next event one your guests won't forget. Our services are ideal for a variety of special events.

- Corporate meetings, workshops and retreats
- Holiday parties
- Social mixers
- Private chef dinners
- Baby showers
- Weddings, receptions and bridal parties

## CRAFTING AN ELEVATED EXPERIENCE

Inspiration. Imagination. Innovative. These are the three pillars of the philosophy driving our catering and event services. From weddings to casual gatherings, our team brings a passion for food, hospitality and entertainment to each event. Our chef-driven menus are designed to easily transition between service styles, from cocktail parties with hours d'oeuvres and specialized stations to themed buffet dinners to family-style dining. Flexibility and innovation allows us to meet your event's unique needs.

### EVENT SUPPORT

- Full-service chef and catering team, including front-of-house and back-of-house team
- Event planning consultation to curate events, including rentals and staffing
- Drop-off catering for events that don't require staff
- Food and beverage services for corporate events
- Themed packages available

### CUSTOM MENUS

- Chef-driven menu
- Menu consultation to tailor offerings
- Proven culinary experience
- Engaging action stations available





### MENUS

Our menu options are constantly evolving to create unique chef-driven dishes to meet your needs. Explore our menu offerings, themed packages and action stations below.

#### APPETIZERS

#### PER PERSON

Ahi Poke Cups	3.75	Available Passed
Ahi Poke Spoons	2.75	Available Passed
Bloody Mary Poached Shrimp	3.75	
Pimento Cheese Deviled Eggs <i>With Bacon Jam</i>	2.75	
Lemon Ricotta Crostini	2.75	Available Passed
Smoked Salmon Crostini <i>Herb Cream Cheese, Sun-dried Tomato Relish</i>	3.75	Available Passed
Spinach Ricotta & Rosemary Ham Crostini <i>With Tomato Jam</i>	3.25	Available Passed
White Bean & Roasted Garlic Crostini <i>Charred Kale, Tomato Jam</i>	2.75	Available Passed
Tomato Caprese Skewers	2.50	Available Passed
Buffalo Chicken Meatballs	3.25	
Truffled Burrata <i>With Blistered Tomatoes</i>	3.75	
Burrata <i>With Heirloom Tomatoes, Warm 'Nduja, Gremolata</i>	3.50	
Red Snapper Ceviche <i>With Tortilla Chips</i>	8.25	
Charcuterie Board <i>Sliced Meats, Olives, Parmesan, Nuts</i>	6.75	
Chips & Salsa Station <i>Add Guacamole</i>	2.50 +1.50	
<i>Add Queso</i>	+1.50	
Edamame Hummus <i>With Cucumbers, Carrots, Red Peppers</i>	2.75	
Grilled Island-Spiced Wings	3.75	

### SALADS

Garden Salad <i>With Herb Vinaigrette</i>	2.75
Green Bean Potato Salad <i>With Herbed Bacon Vinaigrette</i>	3.25
Southern Black-Eyes Pea Salad	3.25
Pasta Salad	3.25
Broccoli Crunch Salad	3.25
Wild Rice Orzo Salad	3.25
Roasted Chimichurri Potato Salad	3.25
Arugula Salad <i>With Red Onions, Artichoke Hearts, Radicchio, Crispy Prosciutto, Gorgonzola, Pine Nut Vinaigrette</i>	4.25
Elote Street Corn	3.25

### PER PERSON

### MAINS

Pulled Pork Sliders <i>With Brown Sugar Bourbon</i>	4	Buffet
Chicken Strips <i>With BBQ, Honey-Mustard and Ranch</i>	2.75	Buffet
Coconut Shrimp <i>With Pineapple-Mango Salsa</i>	3.75	Buffet
Cheeseburger Sliders	3.75	Buffet
Hot Honey Chicken Sliders	3.75	Buffet
Parmesan-Crusted Chicken <i>With Lemon, Capers, White Wine, Castellano Olives</i>	8.50	Buffet
Pappardelle <i>With Short Rib Ragout</i>	9.25	Buffet
Pasta Carbonara <i>With Guanciale, Egg, Parmesan</i>	8.50	Buffet
Beef Tenderloin Sliders <i>With Arugula, Burrata, Tomato Jam</i>	10	Buffet
Honey Soy Salmon <i>With Mango Relish</i>	14	Buffet

### PER PERSON

### SIDES

	PER PERSON
Grilled Seasonal Vegetables	3
Mac & Cheese	3.25
<i>Add Lobster</i>	+7
Coconut Rice	2.50
Watermelon Stick	2.50
Scalloped Potatoes	3.25
<i>In Roasted Garlic</i>	
Green Chili Rice	2.50
Roasted Butternut Squash	2.75
<i>With Spiced Pepitas</i>	
Roasted Garlic Broccolini	3
Fresh Fruit	5
Bags of Chips	3
<i>Assorted</i>	

### DESSERTS

	PER PERSON
Pecan Squares	2.50
<i>With Bourbon Whipped Cream</i>	
Limoncello Cheesecake	2.50
<i>With Almond Crust</i>	
Banana Pudding	2.50
<i>With Caramel Sauce</i>	
Chocolate Chunk Cookies	2.25
S'mores Bites	2.25
Brookies	2.25
<i>Combined Cookie &amp; Brownie</i>	
Rainbow Rice Krispie Treats	1.75
Chocolate Browning Mousse Parfait	2.50

### THEMED PACKAGES

Tailormade dinners, coordinated around a theme.

Backyard BBQ	Low Country Shrimp & Crab Boil
Asian Inspired	Napa Wine Country Retreat
South of the Border	French-Style Rustic Picnic
Island Pig Roast	Spanish Paella & Tapas
Italian Influenced	

## CORPORATE TEAM EVENTS

Complete food and beverage offerings for team meetings from boxed lunches to full lunch buffets

### Breakfast Buffet

Your Choice of Power Breakfast, Pastries or Healthy Breakfast Bowls

- Toast Bar
- Power Lunch

Your Choice of Wraps & Salads or Picnic Buffet

- Power Break  
Your Choice of Juices, Sweet & Savory, Pretzel Bar, Relish Board, Chips & Dips or Cheese Boards

## ACTION STATIONS

Manned by a team member.

Seafood bar

*Oyster, Lobster Tails, Crab Claws, Boiled Shrimp Cocktail, King Crab Legs, Caviar*

Meat carving stations

*From prime rib to whole fish and all the accoutrements*

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## BOOK CATERING

Contact us to get a quote. We look forward to supporting your next event!

[IFcatering@islandfamous.com](mailto:IFcatering@islandfamous.com)

