



**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

	PER PERSON
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

MAINS

	PER PERSON	
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

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 & 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

BOOK CATERING

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

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