# **BOXED LUNCHES**

# BOXED LUNCHES CONT.

# \$14 PP

Includes sandwich, kettle chips, and a pickle.

#### Smoked Turkey

Smoked turkey, arugula, heirloom tomato, Swiss cheese, and house Dijon.

#### Tuna Salad

Tuna salad, romaine, heirloom tomato, and house-made mayo.

#### **Honey Glazed Ham**

Honey glazed ham, crispy prosciutto, Bibb lettuce, heirloom tomato, and house-made mayo.

#### **Chicken Salad**

House-made chicken salad, romaine lettuce, heirloom tomato, and house-made mayo.

Additional side options are available for +\$3 or substitute for +\$1.50. Options include mac n' cheese, ancient grains, pea salad, roasted veggies, potato salad, Greek pasta salad, citrus roasted beets or mixed fruit cup.

# SOUP & SALAD

Includes an entrée salad and cup of soup. Add salmon (+\$5) or grilled chicken (+\$4).

#### Caesar

Romaine hearts, Parmesan, croutons, lemon wedges and house-made Caesar dressing.

#### Mac's Chopped Salad

Iceberg, romaine, shaved almonds, white and black sesame seeds, Parmesan, green onions and honey citrus vinaigrette.

#### **Soup Options**

Smoked chili, tomato basil, or chicken noodle.

All dressings are served on the side.

# **HEAT & EAT** \$17.50 PP

Includes one protein and one side. Additional sides may be added for +\$3 each.

## **Protein Options**

Grilled chicken breast, panko crusted chicken breast, salmon croquette, smoked pork rib quesadilla (vegetarian option available), meatloaf.

#### Side Options

Mac n' cheese, ancient grains, pea salad, roasted veggies, potato salad, Greek pasta salad, citrus roasted beets, or mixed fruit cup.

All Heat & Eat meals are provided chilled with microwave heating instructions.

# **BAKERY**

# CUPCAKES \$50 PER 2 DOZEN

Orders made at a minimum of two dozen cupcakes.

## **Flavor Options**

Chocolate, vanilla.

# 1/2 SHEET DOUBLE LAYER CAKES \$80 PER CAKE

Free inscription; custom designs at \$20/hr.

#### **Flavor Options**

Hummingbird cake, red velvet, chocolate, gluten-free chocolate, orange creamsicle, gluten-free apple butter spice cake (seasonal).

# **DECORATED SUGAR COOKIES** \$4.99 EACH/\$60 PER DOZEN

Needs a 72 hour advance notice on any orders.

# INDIVIDUAL COLD DESSERTS \$25 FOR 6

Orders made at a minimum of six cold desserts.

#### **Dessert Options**

Crème brûlée, chocolate pot de créme, salted caramel custards, lemon posset.





To order, please email roypopecatering@gmail.com. Advance notice is requested. Substitutions or alterations may incur an additional charge. Minimum of 6 or 8 servings for catering orders; preferably 8.

Prices are listed per person and do not include tax. A 20% gratuity will be calculated on the cumulative total of the order. All orders require at least 3 days notice to properly prepare your order. Additional time is preferred. Deliveries are available for an additional fee. Plates, napkins and plasticware are not provided.



CATERING MENU







**SERVING FORT WORTH SINCE 1943** 

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## SNACK TRAYS \$5 PP

#### Fresh Fruit Tray

Fresh cut cantaloupe, honeydew, pineapple, and watermelon garnished with fresh berries.

#### **Cheese Tray**

In-house sliced and cubed cheddar, mozzarella, pepper jack, Swiss, and gouda.

## **Dessert Tray**

An assortment of fresh, in-house baked chocolate chip cookies, snickerdoodle cookies, funfetti white chocolate cookies, lemon bars, brownies, and rice krispy treats.

#### Chips & Dip Tray

Smoked salmon dip, pimento cheese dip, and spinach artichoke dip served with white corn tortilla chips.

# CHARCUTE-ROY TRAY

Includes your choice of three sliced meats and three cubed cheeses. Served with roasted bell peppers, almonds, dates, capers, crostini, and house Dijon on the side. Add olives, fruit and pickles +\$1.

#### **Meat Options**

Boar's Head honey glazed ham, Boar's Head smoked turkey, prosciutto, pepperoni, hard salami.

#### **Cheese Options**

Swiss, cheddar, pepper jack, gouda, provolone.

# CRUDITE TRAY \$4 PP

Includes fresh raw seasonal vegetables served with your choice of two dipping sauces.

#### **Dipping Sauce Options**

House-made buttermilk ranch, pimento cheese dip, spinach artichoke dip, tangy chili lime dip, traditional hummus, and cherry cream cheese dip.

# FINGER SANDWICHES \$6 PP

Includes your choice of two filling options. Add a third filling for +\$1.

#### **Cream Cheese and Cucumber**

Whipped cream cheese with thin cucumber slices.

## **Egg Salad**

Fresh hard-boiled egg with house-made mayo.

#### Pimento Cheese

Cheesy cheddar pimento dip with house mayo.

## **Roast Beef and Horseradish**

Boar's Head roast beef and cheddar with onion jam and horseradish aioli.

## Caprese

Heirloom tomato, fresh mozzarella with Texas pesto.

### **Chicken Salad**

House specialty made with chicken, sweet grapes and seasoned with thyme.

# TORTILLA ROLL-UPS \$6 PP

Includes your choice of two filling options. Add a third filling for +\$1.

#### **Roast Beef and Cheddar**

Boar's Head roast beef and cheddar with onion jam and horseradish aioli.

## **Ham and Provolone**

Boar's Head ham and provolone with crispy prosciutto and house-made mayo.

#### **Turkey and Swiss**

House smoked turkey with Swiss cheese, arugula and house Dijon.

#### **Chicken Salad**

House specialty made with roasted chicken, sweet grapes and seasoned with thyme.

## **Avocado and Bell Pepper**

Fresh sliced avocado, bell pepper and Texas pesto.

#### BL

Thick cut crispy bacon, heirloom tomato, Bibb lettuce, and house mayo.

# \$14 PP

Includes lasagna baked with mozzarella cheese served with your choice of two sides and garlic bread.

### **Side Options**

Broccoli florets, green beans, grilled veggies, grilled zucchini, herb roasted potatoes, side Caesar salad.

# HEALTHY HEART DINNER PACKAGE \$16 PP

Your choice of one protein, two sides, and a dinner salad (spring mix, shredded carrots, cherry tomatoes, cucumbers, and choice of dressing).

## **Protein Options**

Grilled salmon, grilled chicken, vegetarian plate (Seasonal Chef's Choice).

## **Side Options**

Cous cous, ancient grains, green beans, broccoli, fruit cup, brussel sprout salad.

## **Dressing Options**

Ranch, Caesar, honey mustard vinaigrette, honey citrus vinaigrette, red wine vinaigrette, oil & vinegar.

# FAJITA DINNER PACKAGE \$16 PP

Includes chili lime marinated beef or chicken fajitas. Combination available for +\$2. Vegetarian option available. Served with flour tortillas, charred onions and bell peppers, shredded cheddar cheese, salsa roja, Spanish rice and barracho beans.

#### PACKAGE UPGRADE +\$4 PP

White corn chips, queso, guacamole, and sour cream.

## SOUTHERN FRIED DINNER PACKAGE \$16 PP

Your choice of one fresh fried protein and two sides served with Texas toast. A second protein can be added for +\$6.

## **Protein Options**

Fried chicken, chicken fried steak.

#### Side Options

Roasted beets, cole slaw, mac n' cheese, pea salad, baked beans, potato salad, sweet potato salad, side house salad.

# COMFORT FOOD DINNER PACKAGE \$20 PP

Includes your choice of one entrée and two sides, served with Texas toast.

### **Entrée Options**

Pot Roast, Salisbury Steak, King Ranch Chicken Casserole.

#### **Side Options**

Mac n' cheese, pasta salad, dill carrots, coleslaw, herb roasted potatoes, roasted sweet potato.

## TAIL-GATIN' BBQ PACKAGE \$28 PP

Includes your choice of two proteins and two sides. Served with pickles, jalapeños, sliced onions, Chef Clay's Special Texas Soppin' BBQ Sauce and Texas toast.

### **Protein Options**

Smoked brisket, smoked ribs, smoked chicken thighs, pulled pork, smoked jalapeño cheddar sausage.

### **Side Options**

Baked beans, coleslaw, potato salad, mac and cheese, cowboy caviar, pasta salad.



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