



FIELDING'S
— catering + events —

Let the party begin

2020 Catering Menu

Local Social | Weddings & Special Events | Corporate Drop-Off



Welcome to Fielding's Catering and Events

Our objective is to create the most spectacular and memorable event for you and your guests by providing superior service, food quality, support and ancillary services wherever you wish.

Fielding's Catering and Events department is equipped to create an unsurpassed and stunning event anywhere you are hosting an event. Whether it is in your home, an office lunch meeting, an off-premise venue or in our restaurants. In addition to our handcrafted food and carefully selected beverages, we have a strong and passionate team of servers, bartenders, and an amazing culinary team. We also have service planning, and ancillary services including tables, chairs, china, glassware, silverware, table linens, valet parking and tents at your disposal.

We are here to serve you and your guests.

You let us know what you would like and we'll make it happen.

Please feel free to contact us anytime, it's just that easy!

Cary Attar and Chef Edelberto Gonçalves
Fielding's Culinary Group

email: catering@fieldings.com

cell: 346-237-7326



Contents

Party platters + boards.....	4
Cocktail party hors d'oeuvres - served warm.....	5
Cocktail party hors d'oeuvres - served at room temperature	7
Dinner party entrées.....	8
Family style sides	9
Carving stations.....	10
Mini desserts.....	11
Beverage Service	12
Staffing	12
Rentals & Ancillary Services.....	12



Party platters + boards

(all boards serve 10/12)

CHEESE + SALUMI

Cheese & Charcuterie Board

Collection of American and international cheeses, artisan house made salumi & Charcuterie, cornichon, pickled onion, grain mustard. \$93

Grand Antipasto Platter

Italian aged sharp provolone, grana padano, balsamico grilled asparagus, salumi, prosciutto, caponata, pepperoncini peppers, focaccia, olives, EVOO. \$83

Cold Cut Beef Tenderloin

Sweet Tea marinated. Apricot BBQ jam, Horseradish cream and Apple butter. Brioche silver dollar rolls \$158

SEAFOOD

Smoked Salmon Board

Traditional smoke salmon, sliced. Nonpareil capers, chopped onion, lemon, egg, crème fraîche, sweet pepper cream cheese, brioche toast points. \$105

Chilled Seafood Platter

Shrimp, lobster, snow crab claws, cocktail sauce, herb mayonnaise, lemon, lime, tabasco. \$251

Shrimp Board

Cocktail poached shrimp. Mediterranean Shrimp. Southwest shrimp. \$105

VEGETARIAN

Crudité Platter

Combination of fresh and charred vegetables.
Dip trio: cesar, piquillo aioli, blue ranch. \$62

Tex Mex Board

Guacamole. Salsa quemada, refried black bean dip, salsa verde, elote con crema, cheese quesadilla, charred jalapeños, cilantro, lime, flour tortillas & corn chips. \$83

Seasonal Fresh Fruit Platter

Honey yogurt dip. \$47

Berries Bowl

Whipped cream & pistachio custard. \$62

Cheese Board

Collection of American and international cheeses.
House bread & traditional accompaniments. \$72

Mediterranean Platter

Italian marinated artichokes, cauliflower hummus, dolmas, olives, grilled red bell pepper, feta, chickpea salad, socca. \$76



May be subject to changes

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Cocktail party hors d'oeuvres

*Served warm. Plated or passed. May require staff on site.
Served & priced by the dozen. Minimum order 12*

MEAT

Baby Back Ribs Lollipop

Baby back pork ribs, Korean BBQ style, gochujang mayo. \$47

Beef Tender Yakitori

Stilton demiglace sauce. \$47

Brisket Burger Mini

44 Farms Black Angus, pimento cheese, candied jalapeño. \$57

Chicken & Serrano Croquette

Pimentón aioli. \$54

Chicken Satay

Sliced natural chicken breast, Thai curry sauce. \$38

44 Farm Black Angus meatballs \$25

- Sicilian, marinara, grana padano.
- Chipotle adobo, scallions.
- Dashi glaze, togarashi spices.

Grilled Cheese & Bacon

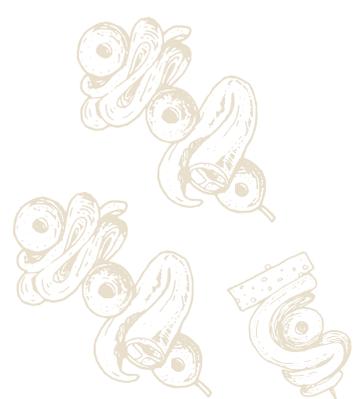
House-cured bacon, cheddar, dijon mustard. \$25

Lamb Lollipop

Raz El hanout spices. Mint Tzatziki \$72

Chicken Wings

Soy buffalo or Sweet chili, pickled carrots & gorgonzola cream. \$41



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Cocktail party hors d'oeuvres

*Served warm. Plated or passed. May require staff on site.
Served & priced by the dozen. Minimum order 12*

SEAFOOD

Miniature Crabcakes

Cayenne remoulade. \$57

Lobster Beignets

Cajun honey dijon. \$57

Shrimp Corn Dog

Cornmeal, Cajun dijon mustard. \$57

VEGETARIAN

Coconut Butternut Squash Shooter

Gluten & dairy free. \$28

Mushroom Tartelette with Truffle Goat Cheese

Pastry shell, sliced mushroom. \$38

Saffron Arancini

Italian rice, spicy marinara. \$50

PIZZA

Mini Neapolitan Pizza Trio

Margherita | Pepperoni | Mushroom truffle. \$113



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Cocktail party hors d'oeuvres

*Served at room temperature. Plated or passed. May require staff on site.
Served & priced by the dozen. Minimum order 12*

MEAT

Beef Tenderloin & Micro Brioche

Brie & apple butter. \$47

Smoked Chicken Salad Profiterole

Grapes, walnuts. \$41

Goat Cheese Crostini

Prosciutto & fig. \$41

VEGETARIAN

Avocado Toast

Sesame seeds, cilantro & tajin \$38

Polenta Cake

Olive salad, local goat cheese. \$32

Savory Cupcake

Mozzarella, tomato basil soffrito. \$38

SEAFOOD

Cocktail Shrimp

Large poached shrimp, wasabi cocktail dip, lime. \$41

Crab Tostadas

Avocado salsa. \$41

Deviled Eggs

Crème fraîche, American Ossetra caviar. \$47

Hamachi Crudo

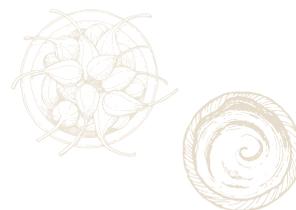
Sushi grade sliced hamachi, red tobiko, spicy cucumber. \$44

Snow Crab Claw

Chipotle lime mayo. \$63



May be subject to changes



Lunch Boxes

SANDWICHES

Includes potato chips or side salad + a cookie. Up-charge: side of fruit. Gluten Free bread available.

Vegetarian Roasted eggplant, grilled tomato, avocado, mozzarella, lettuce, pesto, brioche bun. \$12

Romesco BLT Piquillos, almonds, brioche bun. \$13

Chicken Salad Lettuce, pickled onion, croissant. \$13

Grilled Prosciutto Fontina, calabrese peppers, chimichurri, focaccia. \$15

Harvest Grilled Chicken Apple, walnuts, goat cheese, dry cherries, ground mustard, brioche. \$14

Muffaletta Ham, sopressata, capicola, provolone, mozzarella, olive salad, pepperoncini, focaccia \$14

Chicken Avocado Club Lettuce, pepper aioli, lettuce, tomato, pain de mie. \$15

Grilled Ham & Brie Country bread, chipotle berry jam, pecans, spinach. \$13

Sandwich Selection Boards. 12 halves \$76. 18 halves \$116

SALADS

Includes cookie

Add any protein: **Chicken. Sirloin. Salmon. French Ham. Grilled Bacon. Shrimp.**

Local Baby Greens Sesame crumble, grape tomatoes, balsamic vinaigrette. \$7

Cesar Salad Romaine, focaccia EVOO croutons, grana padano, paprika anchovy dressing. \$9

Beets & Quinoa Goat cheese, arugula, almonds, romesco, sherry vinegar. \$13

Southwest Field greens, black beans, corn, bell pepper, avocado, tortilla strips, chipotle lime dressing \$15

Cobb Grilled chicken, mesclun, avocado, bacon bits, egg, grape tomatoes, blue cheese \$19

Mediterranean Spinach Feta, olives, tomatoes, mushrooms, cucumbers, chick peas, red onions, peppadew peppers, citrus dressing. \$12

DINNER SALADS & SOUPS

Local Baby Greens Sesame crumble, grape tomatoes, balsamic vinaigrette. \$7

Cesar Salad Romaine, focaccia EVOO croutons, grana padano, paprika anchovy dressing. \$9

Beets & Quinoa Goat cheese, arugula, almonds, romesco, sherry vinegar. \$13

Asian Crab Salad Mango, spinach, sprouts, peppers, snow peas, toasted peanuts, cilantro, miso vinaigrette. \$16

Butternut Squash Cream Toasted cashews, plantain, crème fraiche. \$7

Andouille & Shrimp Creole Gumbo White rice, togarashi. \$9

Roasted Tomato & Bacon Pesto, focaccia croutons. \$8

Tortilla Chicken. Avocado, crema, tortilla strips. \$8



Dinner party entrées

Minimum six guests. Priced per person.

MEAT

Certified Angus Beef Filet

Sweet garlic butter potatoes, grilled asparagus, peppercorn brandy sauce. 6 oz. \$38 | 8 oz. \$51

Ossobuco alla Milanese

Guest's choice of either Pork or Veal, braising jus, saffron zucchini risotto. Pork \$30 | Veal \$41

Pan Roasted All-Natural Chicken Breast

Winter squash, young onions & carrots, black garlic, sour mustard sauce, fresh herbs. \$27

Coq Au Vin

Classic red wine braised chicken, bacon lardons, mushrooms, butter, egg noodles. \$20

Spring Lamb Coconut Curry

Steamed rice, peanut chutney, flash fried broccoli. \$25

Honey Chipotle Glazed double Pork Chop

Roasted root vegetables, cranberry gastrique. \$29

Lamb Rack

Herb garlic crust, balsamic brussels sprouts, au gratin potatoes, garlic rosemary jus. \$47

SEAFOOD

Sustainable Blackened Idaho Trout

Verjus beurre blanc, whipped butter potatoes, roasted broccoli, hazelnut oil, dashi glaze. \$29

Salmon

Mozzarella crust, ratatouille, brown rice pilaf, tomato basil virgin sauce. \$30

Chipotle Snapper

Refried black beans, veracruz sauce. \$34

Striped Bass

Paella rice, clams, piquillos & Spanish chorizo. \$29

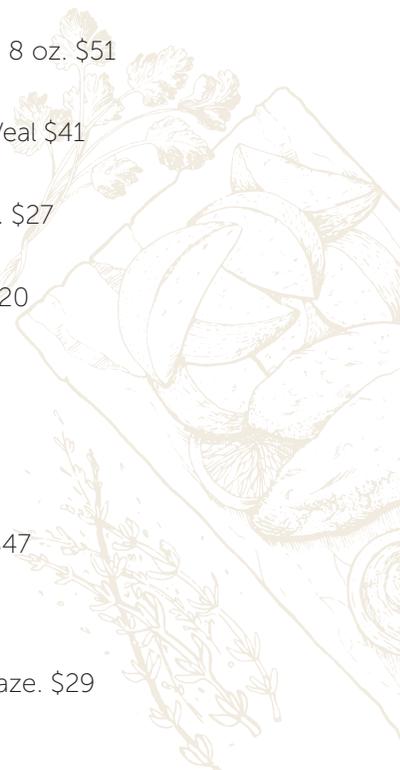
Chilean Sea Bass

Ginger glazed, baby bok choy, wasabi parsnip puree. \$38

VEGETARIAN

Thai Vegetable Curry

Red curry, carrots, cauliflower, broccoli, potatoes, onions, mushrooms, coconut milk, steamed rice, cilantro & mint, cashew. \$21



Carving stations

Requires staff on site.

BEEF

Herb Crusted Black Angus Prime Rib

Slow roasted. Boneless. Includes horseradish cream and Au Jus.
Sold by half or whole rib. Serves minimum of eight. \$189 half or \$303 whole

Texas Certified Black Angus Beef Bone in Loin

Sea Salt, black pepper crust.
Choice of two sauces (Gorgonzola demiglace, chimichurri , white truffle Parmesan butter, garlic chipotle cilantro butter)
Serves minimum of eight. \$263 per loin

Beef Wellington

Puff pastry, mushroom duxelle, foie gras, black truffle demi. \$315 each

House Smoked Black Angus Brisket

Chipotle adobo BBQ sauce, house slider buns.
Serves a minimum of eight. \$146 each

LAMB

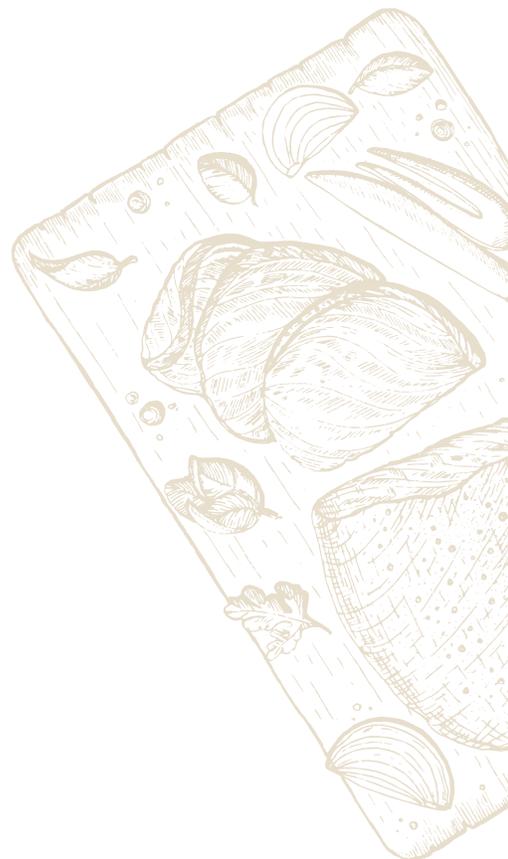
Colorado Young Rack of Lamb

Garlic parsley crust, mustard rub.
One rack per 4 guests. Minimum of two racks. \$94 per rack

PORK

Midwest Pork Tenderloin

Sea salt, black pepper crust, sour mustard sauce.
Serves 8 to 12 people. \$157 per rack



May be subject to changes

Family style sides

Serve six to eight guests.

VEGETARIAN

Whipped Butter Potatoes

Fresh cream, smooth potato puree, sea salt. \$34

Maple Sweet Potato Puree \$41

Potato Au Gratin

Fresh thyme, garlic, Gruyère cheese. \$41

Ratatouille

Roasted peppers, zucchini, red onion, squash, tomatoes. Hot or cold. \$38

Cremini Mushroom

Brown butter, shallots, fresh herbs. \$41

Roasted Baby Carrots

Lavender honey, 7 spices, parsley. \$41

Haricots Verts

Garlic chipotle French green beans. \$42

Grilled Asparagus

EVOO, sea salt, black pepper. \$42

Brussels Sprouts

Balsamico glaze, bacon, red onion, basil. \$50

Rosemary Fingerling Potatoes

Skin on, sea salt, black pepper. \$38

Creamed Spinach

Baby spinach, heavy cream. \$37

Roasted Root Vegetable

Yams, parsnips, celeriac, carrots, sea salt, black pepper, EVOO. \$41

Roasted Honey Butternut Squash

Pecan, chipotle, celery, red onions, cilantro. \$41

PASTA + RISOTTO

Truffle Risotto

Italian rice, butter, white truffle oil. \$42

Rice Madras

Pilaf, caramelized apples, toasted almonds, curry madras. \$36

Kung Pao Pineapple Fried Brown Rice

Peanuts, peppers, scallions, cilantro. \$40

Baked Penne Rigate

Spinach, cream, sausage, ricotta & sage. \$40

Mac & Cheese

American cheese & cheddar, elbow macaroni. \$23

Lobster Mac & Cheese

Lobster, pangrattato bread crumbs, manchego + comté cheese, pancetta, French beans. \$42



May be subject to changes

Buffet Style Bars

BURGER BAR *Minimum 12 - \$9 per person*

44 farms 3oz sliders. Pain au lait buns, lettuce, tomato, red onions, cheddar, B&B pickles, ketchup, mayonnaise, mustard.

BURGER BAR DELUXE *Minimum 12 - \$15 per person*

44 farms 4oz patties. Brioche buns, grilled bacon, lettuce, tomato, grilled onions, cheddar, blue cheese, comté cheese, candied jalapeños, B&B pickles, mushrooms, pickled red onions, ketchup, mayonnaise, mustard, habanero ketchup, truffle bacon mustard.

SALAD BAR *Minimum 12 - \$9 per person*

Assorted lettuces, artichokes, cucumbers, roasted beets, marinated chick peas, piquillos, olives, marinated mushrooms, grilled corn, black beans, red onions, scallions, bacon bits, goat cheese, cheddar, blue cheese, tortilla strips, garlic focaccia croutons, balsamic vinaigrette, Cesar dressing, blue cheese ranch, miso vinaigrette.

Protein add on:

Citrus chicken.

Ginger soy sirloin.

Baked salmon.

Confit Albacore tuna.

Rosemary roasted turkey breast.

Creole poached baby shrimp.

SHAKE BAR *Minimum 12 - \$7 per person*

Gelato: Vanilla. Chocolate. Strawberry.

Additions: Peanut butter, sea salt caramel, roasted peanuts, nutella, yogurt pretzel, blueberries, butterfingers, whipped cream.



Desserts

Mini Desserts. Plated or passed. Served by the dozen. Minimum order 12.

FUDGES + TRUFFLES + COOKIES

Dark Chocolate Truffles Cocoa dust. \$38

White Chocolate Truffles Pistachio crust. \$38

Hazelnut Fudge 1" blocks. \$32

Assorted Cookies Minimum of 12 for each flavor: Double chocolate, chocolate chip, white chocolate cashew, nutella hazelnut, vanilla sugar, oatmeal cranberry, peanut butter pecan. \$38/dozen

BREAD PUDDING

Ivory Chocolate Bread Pudding Dry cherries. \$32

Croissant Bread Pudding Vanilla custard. \$35

TARTS

Pecan Tart Nutella. \$36

Crème Brulée Tart Raspberry. \$38

Strawberry Tart Pistachio pastry cream, apricot glaze. \$40

CAKES + PANNA COTTA

Carrot Spice Cake Cream cheese icing. \$35

Chocolate Button Ivory glaze. \$35

Yogurt Panna Cotta Mango & coconut \$32



LARGE FORMAT PIES & MORE

Texas Pecan \$57

Pumpkin Pie Burnt marshmallow \$50

Apple Crumble Pie \$48

Oreo Cheesecake \$51

German Chocolate Cake \$51

Croissant Bread Pudding Macerated raisins & pecans. \$44

Vanilla Crème Brulee \$42

Guanaja Chocolate Brownie Caramel frosting. \$50

SHAKE BAR *Minimum 12 - \$7 per person*

Gelato: Vanilla. Chocolate. Strawberry.

Additions: Peanut butter. Sea salt caramel. Roasted peanuts. Nutella. Yogurt pretzel. Blueberries. Butterfingers. Whipped cream.



Beverage Service

Soda & Iced Tea Service

Fielding's offers a full line of non-alcoholic beverages including: Mexican Coke, Mexican Sprite, Diet Coke, Coke Zero, Organic Texas Black Ice Tea with condiments. Minimum 12. \$3 per person

Coffee & Hot Tea Service

Fielding's Private Roast Free-Trade Organic Coffee with condiment offering. Minimum 12. \$5 per person

Wine Service

Served by the bottle, select your wine from the main wine list at Fielding's local kitchen + bar. Quantities are limited on some selections. Specialty wine orders are available with advanced notice. We also offer full glassware service.

Bar Service

Fielding's can provide by the bottle or by the drink. We also offer fully trained bartenders, condiments, mixers, and full glassware service

Staffing

Fielding's catering and events department offers a terrific team to accommodate fully staffed events from start to finish. Our extensively trained and gracious staff members include hosts, bartenders, servers, cooks and event chefs. We take care of it all so you can enjoy the event.

Rentals & Ancillary Services

For seamless event execution, we offer delivery, setup, and breakdown of tables, chairs, linens, silverware, plates, glassware, tents, podiums and audio-visual equipment.

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