



**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

Ahi Poke Cups

Ahi Poke Spoons

Bloody Mary Poached Shrimp

Pimento Cheese Deviled Eggs

With Bacon Jam

Lemon Ricotta Crostini

Smoked Salmon Crostini

Herb Cream Cheese, Sun-dried Tomato Relish

Spinach Ricotta & Rosemary Ham Crostini

With Tomato Jam

White Bean & Roasted Garlic Crostini

Charred Kale, Tomato Jam

Tomato Caprese Skewers

Buffalo Chicken Meatballs

Truffled Burrata

With Blistered Tomatoes

Burrata

With Heirloom Tomatoes, Warm 'Nduja, Gremolata

Red Snapper Ceviche

With Tortilla Chips

Charcuterie Board

Sliced Meats, Olives, Parmesan, Nuts

Chips & Salsa Station

Add Guacamole

Add Queso

Edamame Hummus

With Cucumbers, Carrots, Red Peppers

Grilled Island-Spiced Wings

SALADS

Garden Salad

With Herb Vinaigrette

Green Bean Potato Salad

With Herbed Bacon Vinaigrette

Southern Black-Eyes Pea Salad

Pasta Salad

Broccoli Crunch Salad

Wild Rice Orzo Salad

Roasted Chimichurri Potato Salad

Arugula Salad

*With Red Onions, Artichoke Hearts,
Radicchio, Crispy Prosciutto, Gorgonzola,
Pine Nut Vinaigrette*

Elote Street Corn

MAINS

Pulled Pork Sliders

With Brown Sugar Bourbon

Chicken Strips

With BBQ, Honey-Mustard and Ranch

Coconut Shrimp

With Pineapple-Mango Salsa

Cheeseburger Sliders

Hot Honey Chicken Sliders

Parmesan-Crusted Chicken

With Lemon, Capers, White Wine, Castellano Olives

Pappardelle

With Short Rib Ragout

Pasta Carbonara

With Guanciale, Egg, Parmesan

Beef Tenderloin Sliders

With Arugula, Burrata, Tomato Jam

Honey Soy Salmon

With Mango Relish

SIDES

Grilled Seasonal Vegetables

Mac & Cheese

Add Lobster

Coconut Rice

Watermelon Stick

Scalloped Potatoes

In Roasted Garlic

Green Chili Rice

Roasted Butternut Squash

With Spiced Pepitas

Roasted Garlic Broccolini

Fresh Fruit

Bags of Chips

Assorted

DESSERTS

Pecan Squares

With Bourbon Whipped Cream

Limoncello Cheesecake

With Almond Crust

Banana Pudding

With Caramel Sauce

Chocolate Chunk Cookies

S'mores Bites

Brookies

Combined Cookie & Brownie

Rainbow Rice Krispie Treats

Chocolate Browning Mousse Parfait

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!

IFcatering@islandfamous.com

