

CORPORATE CATERING MENU



501-315-4443

www.DinnersReadyArkansas.com

Starters

Salsa and Chips

Made with fresh cilantro, garlic, green onions, and spices with just a kick of jalapeno
\$8.99 per Qt. w/1 lbs. Chips

Cheese Dip and Chips

Our creamy white cheese dip is flavored with fresh cilantro and just a touch of mild chile peppers and jalapeno peppers
\$18.99 per Qt. w/1 lbs. Chips

BBQ Wings

Tender wings and drummettes tossed in BBQ sauce can be kicked up a notch with hot sauce on request
\$6.99 per dozen

Raspberry Chipotle Dip

Our sweet and spicy Raspberry Chipotle Dip served over cream cheese with buttery crackers for dipping
\$10.99 (serves 8-10 people)

8 Layer Mexican Dip

Salsa, guacamole, sour cream, refried beans, cheddar cheese, green onions, green chile peppers, and black olives layered attractively and served with tortilla chips
\$18.99 w/1 lbs. Chips (Feeds 10-15)
\$24.99 w/2 lbs. Chips (Feeds 20-25)

Black Bean Salsa

A colorful dip made with black beans, black eye peas, red & green bell pepper, onions, fresh cilantro, and sweet whole kernel corn
\$8.99 per Qt. w/1 lbs. Tortilla Chips

Cheese-Stuffed Mushrooms

Fresh mushroom caps stuffed with a blend of cheeses
\$7.99 per dozen

Crab-Stuffed Mushrooms

Fresh mushroom caps stuffed with a delicious crab and cream cheese stuffing mix
\$8.49 per dozen

Sausage Cheddar Balls

Spicy pork sausage and sharp cheddar cheese make these treats irresistible!
\$6.99 per dozen

Creamy Ranch Crab Dip

Our yummy ranch-flavored crab dip is a perfect party starter
\$19.99 per Qt. w/2 Sleeves Crackers

Herb-Marinated Chicken Kebabs

All white meat chicken breasts marinated in our own lemon and herb marinade, skewered and grilled to perfection
\$12.99 per dozen

Bacon-Wrapped Smokies

Cocktail smokies wrapped in smoked bacon and cooked with a caramel brown sugar glaze
\$8.99 per dozen

Pigs in a Blanket

A real crowd pleaser, we wrap our plump, Spicy Kielbasa in flaky puff pastry before baking them to a golden brown
\$11.99 per dozen

Party Trays

Spiral Sandwich Tray

Flavored cream cheese is paired with a variety of meats and condiments and rolled up in a soft flour tortilla and then sliced
Large \$44.99 Small \$23.99

Finger Sandwich Tray

A variety of our most popular sandwiches: SW Chicken Rollup, Smoked Turkey, Ham & Cheese, Blackened Chicken Wrap and Homestyle Chicken Salad
Large \$58.99 Small \$29.99

Vegetable Tray

A garden fresh tray filled with crispy vegetables attractively arranged and served with cool Ranch dipping sauce
Large \$38.99 Small \$20.99

Fruit Tray

The freshest, juiciest, seasonal fruit we can find served with a creamy fruit dip
Large \$41.99 Small \$21.99

Assorted Cookie & Brownie Tray

An assortment of fresh-baked cookies along with our moist, double chocolate brownies
Large \$29.00 Small \$14.50

Shrimp Platter

Jumbo boiled shrimp served with cocktail sauce
Large (3 lbs) \$56.99 Small (1.5 lbs.) \$30.99

Meat & Cheese Tray

A delicious assortment of Boar's Head® Brand meats and cheeses thinly sliced and ready for your sandwiches
Large \$56.99 Small \$28.99

Chicken Entrees

Smokey Mushroom Chicken

A marinated, roasted chicken breast topped with sauteed mushrooms and smothered in melted provolone cheese and crispy bacon crumble, served on a bed of caramelized onions

Chicken Enchiladas

Diced chicken mixed with a blend of cheeses, wrapped in a flour tortilla, and topped with a creamy picante sauce

Grilled Chicken Fajitas

Grilled chicken tossed with sauteed onions and bell peppers, served with sour cream, cheddar cheese, and flour tortillas

Bourbon Glazed Chicken

Roasted pieces of chicken breast glazed with a rich bourbon sauce

Poppy Seed Chicken

Creamy mushroom and sour cream sauce combined with pieces of breast meat chicken, topped with a buttery crumb topping, and sprinkled with toasted poppy seeds

BBQ Chicken

Grilled boneless, skinless chicken breast rubbed with our BBQ seasoning and then topped with BBQ sauce

Margarita Chicken

Grilled chicken breast marinated in fresh lemon, lime and a splash of tequila

Grilled Chicken Kebabs

Tender chunks of marinated breast meat chicken skewered, and grilled

Mexican Chicken Casserole

Chicken blended in a creamy mushroom sauce with shredded cheese, crushed tortilla chips, diced tomatoes, and mild green chile peppers

Chicken Parmesan

Lightly breaded chicken breast topped with freshly grated Parmesan cheese, served with our rich marinara sauce

Chipotle Chicken Skewers

Tender chunks of breast meat chicken lightly seasoned with smoked chipotle chili power

Roasted Chicken Breast

A boneless, skinless chicken breast marinated in a lemon and herb marinade and oven roasted to a golden brown

Chicken & Dressing

Herb-seasoned roasted chicken breast served with a country-style cornbread dressing

Southwest Chipotle Chicken

Marinated chicken breasts topped with our Southwest Chipotle Sauce, mild green chiles, fresh diced tomatoes and melted cheese

Blackened Chicken

Rubbed with a blend of Cajun seasonings and pan charred in a little butter

Beef & Pork Entrees

Savory Pot Roast

A choice-cut beef pot roast slow-cooked in its own juices with a rich mushroom gravy

Beef Tips

Tender chunks of steak marinated just right and sauteed with bell peppers and onions

Raspberry Chipotle-Glazed Pork Loin

Boneless pork tenderloin crusted with a blend of herbs and slow-roasted, then brushed with a sweet & spicy raspberry chipotle glaze

Seasoned Pork Chops

Boneless, center-cut pork loin chops are seasoned and pan seared

Beef Enchiladas

A Tex-Mex favorite made with seasoned ground beef and shredded cheddar cheese rolled in corn tortillas and topped with a spicy chile sauce

Old Fashioned Meatloaf

A classic favorite

Beef Stroganoff

Tender strips of beef and fresh mushrooms in a creamy sour cream sauce, served over buttered noodles

Grilled Steak Fajitas

Grilled skirt steak tossed with sauteed onions and bell peppers, served with sour cream, cheddar cheese, and flour tortillas

Mediterranean Steak Kebabs

Tender sirloin steak is marinated for 48 hours then skewered and grilled to perfection

Pork Tenderloin with Bourbon Sauce

Slow-roasted pork loin brushed with a rich bourbon sauce glaze

BBQ Beef Brisket

Slow-simmered, melt-in-your-mouth tender beef brisket shredded and served in our House BBQ Sauce

Tuscan Pork Loin

Boneless pork loin crusted with a blend of savory herbs and fresh garlic and slow-roasted

Our Entrees are served with a salad, choice of 2 side dishes, choice of bread, either assorted cookies & brownies or bunt cakes, & iced tea. Served in a self-service buffet with paper goods and serving utensils.

In chaffing dishes, a lunch-size portion is \$10.75 per person - In disposable pans, a lunch-size portion is \$10.00 per person. For Mexican entree options, you can substitute a Mexican appetizer for the salad & bread.

Loaded Bars

Taco Salad Bar

Grilled fajita chicken & seasoned taco meat served with a big salad and all the traditional fixings, along with salsa, cheese dip, and tortilla chips

Baked Potato & Salad Bar

Loaded baked potato bar and a loaded salad bar with diced ham, diced turkey, sliced roasted chicken breast, cheddar cheese, bacon crumble and sour cream

Grilled Hamburger Bar

Grilled 1/3 lbs. hamburgers served with all your favorite fixings, along with salsa and tortilla chips

Soup & Salad Bar

Your choice of broccoli cheese soup, cheesy baked potato soup or chicken tortilla soup served with a loaded salad bar with diced ham, diced turkey, and sliced roasted chicken breast

Pasta Bar

Blackened Chicken with Cajun Cream Sauce and Chicken with Bowtie Pasta served with choice of side dish, a dinner salad, and garlic bread

Loaded Bars are served as described and include either assorted cookies & brownies or bunt cakes and iced tea. Served in a self-service buffet with paper goods and serving utensils. In chaffing dishes, a lunch-size portion is \$10.75 per person In disposable pans, a lunch-size portion is \$10.00 per person.

Pastas

Chicken Lasagna

Roasted chicken layered with a blend of four cheeses, fresh mushrooms, fresh spinach, and alfredo sauce

Chicken Tetrazzini

A creamy sauce flavored with pieces of chicken, fresh sliced mushrooms, celery, and red bell peppers baked with spaghetti noodles

Blackened Chicken with Cajun Cream Sauce

Sliced blackened chicken is piled on a mound of bowtie pasta and topped with a rich, creamy sauce made with just a touch of Cajun spices

Spaghetti with Meatballs

Handmade Italian Meatballs simmered in our rich marinara sauce and served with a mound of spaghetti noodles

Vegetable Lasagna

Lasagna noodles layered with fresh mushrooms, fresh spinach, a blend of four cheeses, and creamy alfredo sauce

Lasagna with Meat Sauce

A special blend of four cheeses seasoned with Italian herbs and layered with a rich meat sauce and noodles

Chicken with Bowtie Pasta

Marinated, roasted chicken breast sliced atop a mound of bowtie pasta tossed with our Marinara Sauce

Rotel Chicken Spaghetti

A spaghetti casserole made with tender pieces of breast meat chicken combined in a creamy mushroom sauce blended with diced tomatoes with mild green chilies

Pasta dishes are served with a salad, choice of 1 side dish, choice of bread, either assorted cookies & brownies or bunt cakes, and iced tea. Served in a self-service buffet with paper goods and serving utensils. In chaffing dishes, a lunch-size portion is \$10.75 per person In disposable pans, a lunch-size portion is \$10.00 per person.

Meatless Entrees

Cheese Enchiladas

Corn tortillas wrapped around a blend of cheeses spiced with mild green chile peppers and topped with a zesty red enchilada sauce

Grilled Vegetable Kebabs

An assortment of garden fresh vegetables are skewered, lightly seasoned and grilled to perfection

Grilled Vegetable Fajitas

Grilled zucchini and yellow squash tossed with sauteed onions and bell peppers, served with sour cream, cheddar cheese, and flour tortillas

Eggplant Parmesan

Lightly breaded eggplant cutlets layered with a blend of four cheeses and a rich marinara sauce

Yellow Squash Casserole

Made with fresh yellow squash and sweet carrots in a creamy mushroom sauce and topped with savory herb stuffing mix

Fish & Seafood

Dinner's Ready has a variety of fish and seafood dishes available upon request at market price. If you are interested, please call for our fresh fish & seafood options.

Side Dishes

Wild Rice Pilaf

A wild rice blend seasoned with fresh sauteed mushrooms and celery and brightened with chopped fresh parsley

Jalapeno Rice

Blended with both mozzarella and cheddar cheese, fresh bell peppers and onions, mild green chile peppers and just a touch of jalapeno peppers

Spring Vegetable Mix

A garden fresh mix of vegetables make this a feast for the eyes as well as the mouth

Mashed Potatoes

A buttery traditional favorite

Garlicky Green Beans

Fresh green beans are cooked to a tender-crisp and lightly seasoned with garlic butter

Spanish Corn

Sweet, whole kernel corn mixed with sauteed celery and bell peppers and served in a light, creamy sauce

Steamed Broccoli

Fresh broccoli florets steamed and seasoned with just a touch of butter and fresh garlic

Sweet Herbed Corn

Sweet whole kernel corn seasoned with rosemary, thyme and butter

Twice Baked Potato Casserole

Creamy potatoes blended with sour cream, shredded cheddar, green onions and crispy bacon crumble

Mac & Jack

A delicious twist to a classic favorite, made with creamy pepperjack cheese sauce

South-of-the-Border Rice

Fluffy rice seasoned with fresh onions, garlic and tomatoes and a blend of Mexican spices

Ranch Roasted Potatoes

Tender chunks of potatoes seasoned with ranch dressing mix and roasted to a golden brown

Mexican Refried Beans

Topped with melted cheese

Parmesan Roasted Vegetables

New potatoes, baby carrots, celery, red bell peppers, and purple onions seasoned with a blend of herbs and Parmesan cheese and roasted to perfection

Macaroni and Cheese

A homestyle favorite made with a rich, creamy cheese sauce

Cheesy Scalloped Potatoes

Thinly sliced potatoes cooked in a creamy sauce and topped with melted cheddar cheese

Parmesan Roasted New Potatoes

Tender new potatoes seasoned with Parmesan cheese and Italian herbs roasted to a light, golden brown

Broccoli with Cheese Sauce

Fresh steamed broccoli florets topped with a rich, creamy cheese sauce

Country Fried Potatoes

Chunks of potatoes pan fried with sliced onions

Grilled Vegetables

A colorful array of garden fresh vegetables lightly grilled

Southwest Potato Casserole

Hash brown potatoes blended with cheddar cheese, diced tomatoes and mild green chiles in a creamy mushroom sauce

Pinto Beans

A delicious country favorite

Bowtie Pasta with Marinara

Bowtie pasta topped with our rich marinara sauce

Mexican Black Beans

Black beans seasoned with fresh tomatoes, onions, garlic and mild green chiles

Salads

Dinner Salad

A fresh, crisp salad served with assorted dressings

Slaw

Shredded cabbage and carrots in a sweet and tangy sauce

Bacon Ranch Potato Salad

Chunks of roasted potatoes mixed with ranch dressing and crispy bacon crumble

Mexican Salad

A fresh side dish to your Mexican entrees, this salad is a bed of crisp salad greens topped with Ranch-Style beans, shredded cheddar cheese, green onions, fresh tomatoes, Fritos corn chips and Catalina dressing

Greek Salad

Crisp salad greens topped with feta cheese, black olives, cherry tomatoes, and purple onions, served with our House Dressing

Box Lunches

Mesquite Smoked Turkey

Boar's Head® Brand Mesquite Smoked Turkey Breast thinly shaved and piled high, topped with romaine lettuce, sliced tomato, and purple onion, served with mustard and mayonnaise on the side

Deluxe Ham & Cheese

Shaved Boar's Head® Brand Deluxe Ham piled high with American Cheese, romaine lettuce, sliced tomato, and purple onion, mustard and mayonnaise served on the side

Homestyle Chicken Salad

All white meat roasted chicken diced and blended with mayonnaise and seasonings, served with romaine lettuce, fresh tomato and purple onion

Blackened Chicken Wrap

Sliced blackened chicken topped with our Southwest Chipotle Sauce and rolled in a flour tortilla with romaine lettuce, fresh tomato, and purple onion

Fiesta Chicken Salad

Sliced grilled chicken breast, shredded cheddar cheese, black beans, green onions, black olives, cherry tomatoes, and our own chipotle ranch dressing

Southwest Chicken Rollup

Sliced grilled chicken breast topped with our spicy Southwest Chipotle Sauce and rolled in a flour tortilla with romaine lettuce, fresh tomato, and purple onion

Veggie Rollup

Fresh onions, tomatoes, romaine lettuce, bell peppers, mushrooms, black olives, and cucumbers rolled in a sundried tomato wrap with basil pesto cream cheese spread

Strawberry Chicken Salad

Sliced marinated chicken breast, fresh strawberries, seedless grapes, walnuts, shredded Parmesan cheese, cherry tomatoes, cucumber & raspberry vinaigrette

Blackened Chicken Salad

Sliced blackened chicken breast, purple onions, cherry tomatoes, shredded cheddar cheese, croutons and our Southwest Chipotle Sauce dressing

Grilled Chicken Salad

Sliced marinated chicken breast, shredded cheddar & mozzarella cheeses, cherry tomatoes, black olives, purple onions & croutons

Chef Salad

Diced Boar's Head Brand® ham & turkey, shredded cheddar & mozzarella cheeses, cherry tomatoes, black olives, purple onions & croutons

◀ All Box lunches are \$6.99 and are presented in a clear, attractive box. Sandwich boxes include chips, a cookie, and a cup of fruit. Salad boxes include a cup of fruit. ▶

Standard Desserts

- Assorted Cookies
- Double Chocolate Brownies
- Lemon Bars
- Devil's Food Chocolate Cake
- French Vanilla Silk Cake
- Strawberry Bunt Cake
- Lemon Bunt Cake
- Sock-it-to-Me Bunt Cake
- Butter Pecan Bunt Cake
- Fudge Marble Bunt Cake

Premium Desserts

- Ding Dong Cake
- Italian Cream Cake
- 4 Layer Chocolate Delight
- 4 Layer Lemon Delight
- Carrot Cake
- German Chocolate Cake
- Red Velvet Cake
- Coconut Cream Pie
- Peanut Butter Pie
- Pecan Pie
- Key Lime Pie
- Strawberry Whipped Cake

* Our Premium Desserts are fresh-baked to order. Please give at least 24 hours notice if you want one of them with your meal. Premium Desserts cost an additional \$.50 per person.

Drinks

- Gallon Iced Tea \$3.99
Served with sugar, sweet-n-low and lemon wedges
- Gallon Lemonade \$4.99
- Gallon Fruit Punch \$5.99
- Bottled Water \$1.29
- Canned Soft Drinks \$.75

Breads

- Dinner Rolls
- Garlic Bread
- Garlic Cheddar Biscuits
- Mexican Cornbread Muffins
- Cornbread Muffins

NOTE: The prices given assume setup on a self-service buffet. Delivery is free for orders of \$150 or more. \$100 minimum order for delivery. If you require more or less services, please ask and we will try to accommodate your requests.

Breakfast

Country Breakfast

Crispy bacon and breakfast sausage links, scrambled eggs, country-fried potatoes, country-style buttermilk biscuits, and cream gravy, served with juice

\$8.49 per person

Add fresh sliced fruit for \$1.00 per person

Pastry Breakfast

Chef's choice of assorted fresh-baked pastries served with sliced fresh seasonal fruit, and juice

\$5.99 per person

Breakfast Rollups & Pastries

Breakfast rollups made with scrambled eggs, picante salsa, cheddar cheese and either bacon, sausage or ham rolled in a soft flour tortilla, served with assorted breakfast pastries, fresh fruit and juice

\$6.99 per person

Pancake Breakfast

Buttermilk pancakes served with crispy bacon, scrambled eggs and juice

\$7.49 per person



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