

Breakfast Menu
Minimum Order 50 Guest

Morning Combo	7.25
An Assortment of Pastries, Muffins and Croissants served with Fresh Seasonal Fruit w/Premium Orange Juice	
Sunshine Breakfast	9.95
Biscuits, Scrambled Eggs, Bacon Strips or Sausage, Diced Potatoes or Southern Grits (minimum-25 people)	

Beverages

Tropicana Orange Juice	1.75ea
Milk (1/2 pint)	1.25ea
Iced Tea	15.00G
Assorted Soft Drinks	1.25ea
Bottled Water	1.50ea
Disposable Coffee Service (50 Minimum)	\$1.75

Desserts and Custom Cakes

Louisiana Bread Pudding (Serves 10-12)	29.95
Assorted Cookie Platter (20 Cookies)	29.95
Brownie Platter (20 Brownies)	29.95
Praline, Turtle & Shades Cheesecake (Requires 48 Hours Notice)	48.95
Deluxe Dessert Tray (Assorted Cookies & Brownies)	34.95

Payment Required in Advance
24 HOUR NOTICE REQUIRED FOR ALL ORDERS
EXCEPT WHERE NOTED

PRICE DOES NOT INCLUDE DELIVERY OR EQUIPMENT
PLEASE ADD 8.25% SALES TAX

ALL MAJOR CREDIT CARDS ACCEPTED.

FREE DELIVERY TO TEXAS MEDICAL CENTER

Box Lunches, Salad and More...
Minimum 5 Sandwiches Per Selection
\$350.00 Minimum Order

We Proudly Serve Gourmet Boar's Head Deli Meats & Cheeses

Lemond Hoagie	8.50
Choice of Mesquite Smoked Turkey or Honey Ham served on Deli Bread with Swiss Cheese. Served with Chips, Cookie and a Pickle Spear. Roast Beef & Albacore Tuna Add \$1.00	

Deluxe Box Lunch	10.95
Choice of Mesquite Smoked Turkey, Honey Ham, Roast Beef or Blackened Chicken Salad served on Hoagie Bread with Swiss Cheese, Pasta Salad, Cookie and Fruit Cup.	

Salads
Minimum 5 Salads Per Selection

Chef's Salad	8.25
Sliced Turkey & Ham served on Mixed Greens, Tomatoes, Cucumbers and Jack and Cheddar Cheese.	

Farmers Market Salad	7.95
Romaine and Green Leaf Lettuce, topped off with Tomatoes, Cucumbers, Broccoli, Purple Onions, Mushrooms, and Croutons.	

Personal Fruit & Cheese Platter	8.95
Fresh Seasonal Fruit with assorted Domestic Cheeses	

Merinda's Chicken BLT Salad	8.95
Grilled Chicken , Mixed Greens, Diced Tomatoes, Bacon, Red Onion, Eggs, Jack and Cheddar Cheese served with Honey Creole Vinaigrette	

Grilled Chicken Caesar Salad	8.95
Marinated Grilled Chicken Breast with Romaine Lettuce, Parmesan Cheese, Caesar Dressing, and Croutons.	

Blackened Chicken Salad Platter	9.50
Blackened Chicken Salad Served with Fruit & Salad Greens.	

Grilled Shrimp Salad	11.95
Perfectly Grilled Shrimp (5) with Red Peppers served on Romaine Lettuce.	

Luncheon Entrees

(All Luncheons served with Starch, Vegetable, Fresh Garden Salad, Rolls and Butter)

Minimum Order 30 Guests Per Selection
Includes Plates and utensils with serving items.

Herb Roasted Chicken	10.25
Bone-In Chicken Golden Brown, Seasoned with House Blend of Italian Herbs.	

Blackened Chicken Breast	9.95
Boneless Chicken Breast Prepared with Spicy Creole Seasonings topped of with a Mushroom Butter Wine Sauce.	

Grilled Margarita Chicken	9.95
Grilled Marinated Chicken Breast served with Julian Cuts of Red and Green Peppers, in a Margarita Sauce.	

Chicken Marsala	10.25
Grilled Chicken Breast with Penne Pasta and Alfredo Sauce.	

Pecan Crusted Chicken	11.95
Deep Fried Chicken Breast encrusted with Pecans	

Cajun Fried Chicken	9.50
Louisiana Herbs and Spices brings Life to this Traditional Southern Favorite	

Linguine and Meatballs	9.25
Classic Hand Roll Meatballs serve with Marinara Sauce, Linguine and Garlic Bread	

Teriyaki Salmon	11.95
Marinated Salmon topped off With Pineapples, Peppers and Onions.	

Blackened Catfish	13.50
Creole Specialty topped off with Crawfish Cream Sauce	

Lasagna	9.95
Home-style Lasagna Layer with Three Cheeses and Meat Sauce	

Creole Meatloaf with Wild Mushrooms	9.95
A Traditional Blue Collar Special with a Mushroom Medley and Brown Sauce.	

"Texan" Beef Tips	10.95
Spicy Strips of Tender Beef, Onions, Red and Green Peppers reduced in a Classic Hungarian Brown Sauce served with Rice.	

Buffets and Specialty Items

Minimum 30 Guest

Boar's Head Deli Buffet	11.95
Smoked Turkey, Roast Beef, and Ham served with Swiss and American Cheese. Assorted Deli Bread, Lettuce, Tomatoes, Pickles, Mild Peppers and Assorted Condiments, Spiral Pasta Salad and Fresh Garden Salad with Assorted Dressings.	
Soup and Salad Bar	10.95
Your choice of Potato, Chicken Pasta, Beef Vegetable or Tomato Basil served with French Bread and Fresh garden Salad.	
Blue Collar Buffet	12.95
Baked Chicken, Fried Chicken or Grilled Chicken Breast, Texan Beef Tips served with Garlic Mashed Potatoes, Smothered Green Beans and Fresh Garden Salad. *	
Texan BBQ Buffet	12.50
Choice of 2 Meats (Brisket, Chicken and Sausage, served with Baked Beans & Potato Salad	
Grand Fajitas Buffet	13.95
Chicken and Beef Fajitas, Spanish Rice, Beans Flour Tortillas and Assorted Condiments	
Mardi Gras Food Festival	13.95
Choice of 2 (Shrimp Creole, Gumbo Red Beans & Sausage), Steamed Rice, Vegetable Selection, Creole Slaw or Garden Salad	
Italian Food Festival	13.50
Choice of Two (Meat or Vegetarian Lasagna, Penne Pasta With Chicken or Shrimp, Grilled Vegetables & Garden Salad	

Soups and Gumbo (Quart Pricing) Minimums Apply

Chicken and Sausage Gumbo	15.95
Seafood Gumbo	19.95

Starch and Vegetable Selections

Garlic Roasted Potatoes
Rice Pilaf
Dirty Rice
Creole Green Beans
Green Been Amandine
Steamed Aromatic Rice
Grilled Vegetable Medley
Pan Fried Cabbage
Medley of Broccoli, Cauliflower and Carrots
Garlic Mashed Potatoes

Party Platters Minimum Order \$350.00

	Small	Large
Vegetable Platter	24.95	39.95
Fruit and Cheese Platter	29.95	59.95
Blackened Chicken		
Petite Sandwich Platter		
\$32.95		
(Ham, Turkey & Roast Beef- 20 Sandwiches)		
Each Additional Sandwich \$1.50		
Petite Blackened Chicken Salad Sandwiches - \$42.95		
(20 Sandwiches)		
Each Additional Sandwich \$1.95		
Boiled Shrimp Platter		
\$22.95 Per Pound		
(Serves 4-6)		

Please Note

Small Platters serve 18-20, Large Platters serve 35-40

SERVING UTENSILS AND PLATES ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

LEMONDCATERING.COM

PRICES SUBJECT TO CHANGE WITHOUT NOTICE



Catering Menu

HUB CERTIFIED
HMBC CERTIFIED

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lemondcatering.com