

2022 Fall Specials

Dagar's Classic Service Package

paper plates

plastic-wrapped utensils

plastic dagar's cups*

catering equipment, service tables, & linens for service tables**

\$1.20 per guest

Premium Service Package

Clear Round Plates

clear plastic utensils wrapped in a linen-like napkin

clear 12 oz. cups*

catering equipment, service tables, & linens for service tables**

\$3.75 per guest

Social Luxe Service Package

1 china dinner plates (choice of seven in-house patterns)

Silverware- Knife, Fork, and Spoon

white or ivory cloth napkin (specialty napkins available for a nominal fee)

1 water goblets*

catering equipment, up to 3 service tables, & 3 linens for service tables**

\$5.00 per guest



**for all packages, staffing & beverages are added on for a separate fee based on services contracted
(see next page)**

****cups/glassware only included when beverage packages are ordered.***

every event will be subject to a 20% service charge, \$120 Fuel Charge, and 8.25% sales tax

Complete Your Service Package

Service Staff

Servers

\$60.75 per hour per server

Uniformed Chefs

\$337.50 per chef

Estimate of Service Staff Needs May Vary Upon Location and Service Needs.

+dagar's classic & premium packages, buffet service: **minimum of 1 sever for every 30 guests**

+lux package, buffet service: **minimum of 2 servers for every 50 guests**

+plated or family-style service: **minimum of 1 server per 16 guests, plus 1 chef per 50 guests**

+passed appetizers or action stations: additional fees for servers & chefs will apply

+cake cutting complimentary

+set-up & breakdown of guest tables/chairs or special venue cleanup: additional service time and staffing may apply

+trash removal from site after event: **\$67.50 per 100 guests**

COME & TAKE IT

#SociallyResponsibleCatering



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Hors d' oeuvres

Choice of 3- \$9.90 per guest | Choice of 5- \$16.50 per guest | Choice of 8- \$24.60 per guest

Fall and Winter Appetizers

Roasted Beets Crostini w. Toasted Nuts, Goat Cheese w. Balsamic Reduction
(Vegetarian) | Ratatouille Stuffed Mushrooms (Vegan) |
Sweet Potato Avocado Tartare (Vegan)
Cranberry Crab Cake Bite w. Chipotle Aioli | Chimichurri Steak Pops
Caramel Pecan Brie Phyllo Cups | Citrus Chicken w. Tahin Pop

Texas Appetizers

Brisket Egg Rolls w. Spicy BBQ Sauce | Chicken Diablos Pops | Shrimp Diablos Pops
Scallop Ceviche Cucumber Cups | Shrimp Ceviche Cucumber Cups
White Fish Ceviche Cucumber Cups | Ancho Chicken Jalapeno Poppers
Frito Pie Bites | Shrimp and Grits Cup

70 Years of Best Sellers

Mushroom Sherried Meatballs | Crab Salad Stuffed New Potatoes | Twice Baked Potato Bites
Southern Deviled Eggs | Lavosh Sandwiches
Chimichurri Smoked Beef Tenderloin Crostini | Mediterranean Stuffed Mushrooms
Caramel Apple Goat Cheese Purses
Fresh Fruit and Cheese Display (counts as 2)

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Stations

Queso Station-\$8.50 per guest

Dagar's Famous Queso | Pico de Gallo | Guacamole | Picadillo

Fall Pasta Station- \$10.50 per person

Spicy Fall Pasta with Roasted Pumpkin

Chicken Parm Pasta

Zucchini Pesto Pasta

Artisan Bread with Olive Oil and Herbs

Fall Salad Station

Choice of One- \$5.40 per person

Choice of Two- \$9.20 per person

Choice of Three- \$12.45 per person

Winter Kale Salad: Fresh Kale Tossed w. Dried Cranberries, Toasted Pecans, Feta, Radish, & Citrus Dijon Vinaigrette

Winter Citrus Salad: Navel & Blood Oranges, Arugula, Grapefruit, Onion, & Honey Vinaigrette

TX Field Green Apple Salad: TX Field Greens, Granny Smith Apples, Bleu Cheese Crumbles, Candied Walnuts & Roasted Garlic Apple Dressing

TX Caesar: Croutons, Shaved Parmesan, Peppers & Onions w. Chipotle Caesar Dressing

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Grazing Table- \$15 per guest

Assorted Cured Meats

Prosciutto | Salami | Pepperoni | & Various House-Smoked Meats

Assorted Artisanal Cheeses

Assorted Accompaniments

Seasonal Grilled Vegetables | Assorted Nuts | Olives

Seasonal Fresh Fruit | Seasonal Fruit Chutney | Bruschetta | Artisan Breads Crackers | Parm Frico

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The “Combo”- \$5.60 per person

Brisket w. Jalapeno & Onion Marmalade Sliders

Pulled Pork w. Sriracha Slaw Slider

Kettle Chip with BBQ Seasoning, Parm-Garlic Seasoning, and Ranch Seasoning

Spud Station- \$9.00 per person

French Fries | Mini Baked Potato

Toppings: Sour Cream, Whipped Butter, Shredded Cheddar Cheese, Bacon Crumbles, Chives, BBQ Sauce, Buttermilk Ranch Dressing

Fillings: Texas Chili, Brisket, Queso, Steamed Broccoli

Sweet Potato Bar

Smashed Sweet Potatoes

Toppings: Cranberries, Candied Pecans, Butter, Brown Sugar, Cinnamon and Sugar, Honey, Marshmallows, Candied Cayenne Bacon Crumbles

Texas Poutine- \$10.50 per person

French Fries | Smoked Turkey | Gravy | Cranberry Sauce

Caramel Apple Bar- \$4.55 per person

Sliced Granny Smith Apples | Caramel | Nutella | Marshmallow Fluff | Chocolate Sauce | Crushed Peanuts | M&M's | Crushed Graham Crackers | Sprinkles | Crushed Oreos

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Fall Meals

\$16.75 per guest

Smoked Turkey

Smoked Turkey | Giblet Gravy | Cranberry Sauce | Cornbread Stuffing | Mashed Potatoes | Sautéed Green Beans | Fresh Baked Rolls and Butter

Harvest Chicken

Garden Salad with Apple Garlic Dressing | Harvest Chicken (chicken stuffed with cornbread stuffing apples, raisins, over an apple butter sauce) | Grilled Vegetables | Fresh Baked Rolls and Butter

Pecan Crunch Pork Chop

Garden Salad with Apple Garlic Dressing | Pecan Crunch Pork Chop with Cranberry/Jalapeno Chutney | Thyme and Garlic Roasted Carrots and Potatoes | Fresh Baked Rolls and Butter

Texas BBQ

Slow Smoked Brisket | Potato Salad | Cowboy Style Beans | Pickles and Onions | Fresh Baked Rolls

Street Taco Bar

Corn & Flour Tortillas

Smoked Beef Tenderloin | Pulled Pork Carnitas | Grilled Ancho Chicken | Grilled Pineapple Salsa | Black Bean Corn Relish | Pico de Gallo | Fire Roasted Salsa | Diced Onions | Chopped Cilantro | Lime Wedges | Spanish Rice | Mexican Beans

Roasted Ancho Chicken

Garden Salad w. Ranch Dressing | Roasted Ancho Chicken | Spanish Rice | Mexican Beans | Limes | Roasted Fire Salsa | Corn Tortillas

Poblano Chicken

Garden Salad w. Cilantro Lime Dressing | Poblano Chicken w. Southwest Cream Sauce | Garlic Mashed Potatoes | Fresh Baked Rolls and Butter

COME TAKE IT

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Build Your Own Menu

Salads- \$5.40 per Salad

Fall & Winter

Winter Kale Salad: Fresh Kale Tossed w. Dried Cranberries, Toasted Pecans, Feta, Radish, & Citrus Dijon Vinaigrette

Winter Citrus Salad: Navel & Blood Oranges, Arugula, Grapefruit, Onion, & Honey Vinaigrette

TX Field Green Apple Salad: TX Field Greens, Granny Smith Apples, Bleu Cheese Crumbles, Candied Walnuts & Roasted Garlic Apple Dressing

TX Caesar: Croutons, Shaved Parmesan, Peppers & Onions w. Chipotle Caesar Dressing

Sides- \$3.00 per side

Ratatouille
Grilled Marinated Vegetables
Sweet Potato S'mashers

Skillet Green Beans w. White Wine
Thyme Roasted Carrots & Potato
Garlic S'mashers

Entrée

marsala fig short ribs-**\$25.20 per entrée**

smoked beef tenderloin w. chimichurri
- **\$15.55 per entrée**

citrus chicken- **\$10.20 per entrée**

chimichurri chicken-**\$10.20 per entrée**

marsala artichoke mushroom chicken-
\$10.20 per entrée

barron round of beef w. pinot noir sauce-**\$10.20 per entrée**

zucchini boat ratatouille
- **\$8.50 per entrée**

COME & TAKE IT

Dagar's Breadbasket Included w. every meal

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Artisan Boxed Lunches

\$16.95 per person

Seasonal Salad | Choice of Sandwich Served on Artisan Breads | House-Made Kettle Chips | Cookie | Iced Tea and Lemonade

Seasonal Salad

Choice of One

Fall & Winter

Winter Kale Salad: Fresh Kale Tossed w. Dried Cranberries, Toasted Pecans, Feta, Radish, & Citrus Dijon Vinaigrette

Winter Citrus Salad: Navel & Blood Oranges, Arugula, Grapefruit, Onion, & Honey Vinaigrette

TX Field Green Apple Salad: TX Field Greens, Granny Smith Apples, Bleu Cheese Crumbles, Candied Walnuts & Roasted Garlic Apple Dressing

TX Caesar: Croutons, Shaved Parmesan, Peppers & Onions w. Chipotle Caesar Dressing

Spring & Summer

Strawberry Basil Spinach Salad: Spinach, Strawberries, Basil, Red Onion, Feta, & Balsamic

TX Field Green Berry Salad: Mixed Greens, Fresh Berries, Candied Pecans, Feta, & Strawberry Champagne Dressing

TX Field Green Peach Salad: TX Field Greens w. Roasted Pecans, Goat Cheese, Grilled Peaches, & Cilantro Lime Vinaigrette

TX Caesar: Croutons, Shaved Parmesan, Peppers & Onions w. Chipotle Caesar Dressing

Artisan Sandwiches

Any below options can be served as a gluten-free wrap upon request

Smoked Beef Tenderloin:

Beef Rubbed w. Dagar's Secret Spices & Fresh Chimichurri Aioli

Smoked Pork Loin:

All-Natural Pork Rubbed w. Fresh Herbs & Spices, Served w. Sriracha Slaw

Smoked Chicken Salad:

Toasted Walnuts, Red Grapes, & Tarragon Mayo

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Boxed Sandwich Lunches

\$12.50 per person

Whole Fruit | Choice of Sandwich Served on Kaiser Rolls | House-Made Kettle Chips | Cookie | Iced Tea and Lemonade

Choice of Sandwich

Ham and Provolone Cheese

Roast Beef and American Cheese

Smoked Turkey and Provolone Cheese

Vegetarian Sandwich

Boxed Salad

\$10.50 per person

Grilled Chicken Caesar Salad | Cookie | Iced Tea and Lemonade

Artisan Box

\$15.00 per person

Assorted Cured Meats

Prosciutto | Salami | Pepperoni | & Various House-Smoked Meats

Assorted Artisanal Cheeses

Assorted Accompaniments

Seasonal Vegetable w. Hummus | Assorted Nuts | Olives

Seasonal Fresh Fruit | Seasonal Fruit Chutney | Bruschetta | Artisan Breads Crackers

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Smokehouse Menu
2 Meat BBQ- \$21.00 per guest
3 Meat BBQ- \$24.60 per guest

house-smoked entrees served w. buttered rolls & jalapeño cornbread,
dill pickles, onions, peppers, bbq sauce, & choice of two sides

Choice of Protein

Slow Smoked Brisket | Smoked Chicken | Smoked Sausage | Smoked Turkey

Sides- Choice of Two

garden salad w. ranch & italian dressing
cucumber, onion & tomato salad
creamy cole slaw
zesty pasta salad
classic potato salad
sautéed green beans
traditional mac & cheese
borracho beans
roasted new potatoes w. garlic & rosemary

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Beverage Service

Iced Tea | Lemonade | Water

\$1.00 per guest

Coffee Service

\$1.95 per guest

Imported Sodas

Mexican Coke | Jarrito Mandarin Orange Soda | Jarrito Fruit Punch Soda

\$3.60 per guest

House Made Lemonade

Blueberry Lavender Lemonade

Strawberry Jalapeno Lemonade

Traditional Lemonade

\$3.60 per guest

Apple Cider Bar

Warm Apple Cider | Cinnamon Sticks | Caramel Pieces | Orange Slices | Brown Sugar Cinnamon

Syrup | Pumpkin Spice Syrup

\$4.85 per guest

Coffee Bar

Fresh Brewed Coffee | Creamer | Peppermint Syrup | Hazelnut Syrup | Vanilla Syrup |

Amaretto Syrup | Nutmeg | Cinnamon | Coco Powder

\$3.60 per guest

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Half Pint Beverage Package

4 hour Beverage Set up

Coffee Bar

Fresh Brewed Regular Coffee and Decaf | Creamer |
Peppermint Syrup | Hazelnut Syrup | Vanilla Syrup |
Amaretto Syrup | Nutmeg | Cinnamon | Coco
Powder | Sweetener

Hot Tea Bar

Hot Water | Bigelow Hot Tea | Sweetener | Honey

Juice Bar

Orange Juice, Apple Juice, Cranberry Juice, and
Pineapple Juice

Canned Sodas

Bottled Water (8 oz)

\$3.00 per person

Labor \$250.00- includes set up, service time and
clean up

Pint Beverage Package

Full Day Beverage Set up

Coffee Bar

Fresh Brewed Regular Coffee and Decaf | Creamer |
Peppermint Syrup | Hazelnut Syrup | Vanilla Syrup |
Amaretto Syrup | Nutmeg | Cinnamon | Coco
Powder | Sweetener

Hot Tea Bar

Hot Water | Bigelow Hot Tea | Sweetener | Honey

Juice Bar

Orange Juice, Apple Juice, Cranberry Juice, and
Pineapple Juice

Canned Sodas

Bottled Water (8 oz)

\$6.00 per person

Labor \$500.00- includes set up, service time and
clean up

Assorted Snack Package

Trail Mix, Chips, Pretzels, Candy, Popcorn, Granola Bars, Cookies, Whole Fruit Beef Jerky

\$30.00 per dozen

Labor

Half Day Labor \$250.00 per 75 guests- includes set up, service time and clean-up of beverage and snack
services

Full Day Labor \$500.00 per 75 guest- includes set up, service time and clean-up of beverage and snack services



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Alcohol Services

all bar services include set-up and breakdown of bar, table & linen for bar, plastic cups, ice, & tabc-certified bartender. alcohol products may vary w. the seasons at dagar's catering's discretion. if client requests upgrades in alcohol product brand, additional costs may apply.

Beer, Wine, Soda, & Bottled Water Bar

bottled beer: variety of domestic & premium beer options | wine: chardonnay, cabernet, & white zinfandel
sodas: coke, diet coke, sprite, dr. pepper

**5 hours: \$18.65 per guest | 4 hours: \$16.45 per guest | 3 hours: \$14.47 per guest
2 hours: \$12.43 per guest | 1 hour: \$10.40 per guest**

Full-Service Bar

bottled beer: variety of domestic & premium beer options | wine: chardonnay, cabernet, & white zinfandel
liquor: bacardi rum | tanqueray gin | jack daniels, jim beam | j & b scotch | crown royal | espolon tequila | deep eddy vodka | vermouth
*brands are subject to change
mixers: coke, diet coke, sprite, dr. pepper, ginger ale | club soda | tonic | orange juice | pineapple juice | cranberry juice | lime juice | simple syrup | bottled waters | other mixers available upon | limes | cherries | olives

**5 hours: \$25.30 per guest | 4 hours: \$23.00 per guest | 3 hours: \$19.65 per guest
2 hours: \$15.00 per guest | 1 hour: \$10.95 per guest**

Ask us for suggestions on Specialty Drinks

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"Cash Bar" Pricing:

Domestic Beer: \$5.00 ea.

Imported/Premium Beer: \$6.00 ea.

Wine: \$6.00 ea.

Mixed Drinks: \$8.00 ea.*

Sodas & Bottled Water: \$2.00 ea.

(All above items include sales tax)

Labor & Equipment Fee: Cash bars require a **\$450.00** equipment and labor fee **per associated bartender** (plus sales tax and service charge). Dagar's includes 1 bartender for up to 100 guests. Any guest count exceeding every 100 guest marker will require an additional bartender and labor and equipment fee (ex: a guest count of 101 will then require 2 bartenders and 2 fees). These fees are due prior to the event in order to reserve the date. Please note that the set-up fees **do not** count towards the cash bar minimum sales total.

Minimums: Our cash bars require a \$1000.00 in minimum gross sales for events being held with up to 100 guests. This minimum requirement will increase based on the number of guests estimated (usually by \$250.00 per every 25 additional people beyond 100), and the minimum due will be updated on this agreement with each guest count adjustment. If total gross sales fail to meet the agreed-upon minimum, the client is responsible for paying the difference by the completion of the event or by the first business day following the event at the latest, unless special arrangements have been made and detailed in advance

For the safety of our team, Dagar's Catering is a cashless bar. All payments will be processed through a Square-type device. Dagar's will need access to Wi-Fi on location. .

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Bar Service Only

Full Bar Set-Up Package

9 oz. cup for wine | 12 oz. cup for beer | 10 oz. cup for mixed drinks | limes | cherries | olives | ice & ice scoop | ice chest coke, diet coke, sprite, dr. pepper, ginger ale | club soda | tonic | orange juice | pineapple juice | cranberry juice | lime juice | simple syrup | bottled waters | other mixers available upon request | bar equipment | napkins | bar table & linen
one bartender for up to five hours service (per 50 guests)

\$9.00 per guest

Beer & Wine Set-Up Package

9 oz. cup for wine | 12 oz. cup for beer | limes | ice & ice scoop | ice chest
bar equipment | napkins | bar table & linen | one bartender for up to five hours service (per 100 guests)

\$4.25 per guest



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