



FIELDING'S
— *catering* —

Let the party begin

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) 347-3512



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Party platters + boards 🌿

(all boards serve 10/12)

Cheese & Charcuterie Board

Collection of American and international cheeses, artisan salumi & Charcuterie, cornichon, pickled carrots, Membrillo, Grapes, country bread & Focaccia crackers. \$125

Grand Antipasto Platter

Fresh mozzarella, grana padano, balsamico grilled asparagus, salumi, prosciutto, caponata, peperoncini peppers, focaccia, olives, EVOO. \$109

Smoked Salmon Board

Traditional smoke salmon, sliced. Nonpareil capers, chopped onion, lemon, egg, crème fraiche, sweet pepper cream cheese, brioche toast points. \$119

Shrimp Board Trio

Cocktail poached shrimp. Grilled Mediterranean Shrimp. Blackened Southwest shrimp. Cocktail sauce. \$129

Crudité Platter

Combination of fresh and charred vegetables.
Dip trio: Cesar dressing, pimento cheese, ranch. \$75

Tex Mex Board

Guacamole. Salsa quemada, refried black bean dip, salsa verde, elote con crema, cheese quesadilla, chipotle crema, pickled jalapeños, tortilla chips. \$109

Seasonal Fresh Fruit Platter

Honey poppy seed yogurt. \$79

Berries Bowl

Vanilla Chantilly cream. \$85

Cheese Board

Collection of American and international cheeses. House bread & traditional accompaniments. \$119

Mediterranean Platter

Marinated artichokes, cauliflower hummus, almond red pepper dip, cucumbers, olives, grape tomatoes, feta, harissa chickpea, socca & corn chips. \$109

Cauliflower Hummus Dip

Feta crumble, olive oil, sesame seeds, tortilla chips & cucumbers. \$59

Baked Brie

Honey walnuts & dried cherries. \$79



Holiday hors d'oeuvres*

***Available November & December**

Plated or passed. May require staff on site.

Served & priced by the dozen. Minimum order 12

SAVORY

Smoked Salmon Éclair

Dill & trout roe \$59

Baked Crab

Cornbread muffin, Old Bay, candied jalapeño \$59

Caviar Toast

Amber Kaluga, egg salad, butter brioche \$99

Lobster Bouchée

Puff pastry. Piquillo Bechamel. Chives \$89

Diane Beef Tenderloin Bites

Cremini mushroom \$79

Mini Croque Madame

Parma ham, quail egg \$59

Fig Tart

Duck prosciutto, hazelnut \$59

Cranberry Chipotle Turkey Meatballs

\$49

Roquefort Stuffed Dates

Bacon wrapped \$49

Foie Gras

Brioche toast, apple & raspberry \$79

Crusted Brie Bites

Pecan cranberry relish \$59

Butternut Squash Walnut Samosa

Sage & honey \$49

Baked Potato & Goat Cheese

Onion jam \$49

SWEET

Ivory Chocolate Ganache Tart

Raspberry puree \$49

Bittersweet Chocolate Tart

Hazelnuts, gold dust \$49

Amaretto Cheesecake

Biscoff crust \$49

Vanilla Cheesecake

Blueberry compote \$49

Lemon Square

Powdered sugar \$49

Walnut Honey Square

Sugar dough \$49

Chocolate pralines

Dry fruits & nuts \$49

Almond Brown Butter Cake

Apple \$49

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. \$59

Brisket Burger Mini

44 Farms Black Angus, pimento cheese, candied jalapeño. \$68

Chicken Satay

Sliced natural chicken breast, Thai curry sauce. \$49

44 Farms Black Angus Meatballs \$42

- Sicilian, marinara, Grana Padano.
- Spicy Chipotle adobo, scallions.
- Dashi glaze, togarashi spices.

Grilled Cheese & Bacon

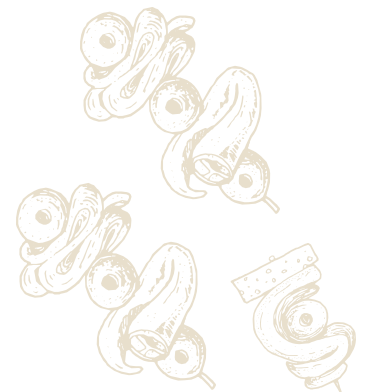
House-cured bacon, cheddar, dijon mustard. \$39

Lamb Lollipop

Raz El hanout spices, mint Tzatziki. \$89

Barbacoa Chicken

Mini arepa, pickled onion, cilantro. \$49



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*

SEAFOOD

Miniature Crabcakes

Cayenne remoulade. \$79

Lobster Beignets

Cajun honey dijon. \$69

Bacon Wrapped Shrimp

Soy ginger glaze. \$75

Cucumber Roll

Smoked salmon, cream cheese, chives. \$59

VEGETARIAN

Coconut Butternut Squash Shooter

Hazelnuts & Chives. \$39

Mushroom Tartelette with Truffle Goat Cheese

Pastry shell, sliced mushroom. \$49

Potato Croquette

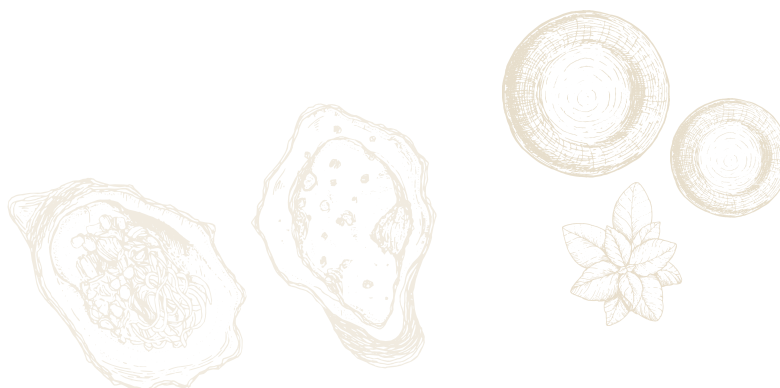
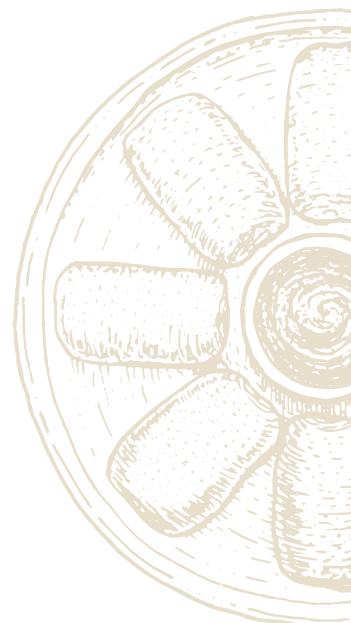
Garlic aioli. \$49

Saffron Arancini

Italian rice, spicy marinara. \$49

Spiced Seared Halloumi Cheese

Honey & peanuts. \$49



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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. \$68

Curry Chicken Salad Profiterole

Apple, walnuts. \$49

Deviled eggs

Candied jalapeno, grilled bacon. \$ 39

Goat Cheese Crostini

Prosciutto & fig. \$49

VEGETARIAN

Avocado Toast

Sesame seeds. Cilantro & Tajin. \$44

Hummus Crostini

Feta, artichoke, sundried tomato. \$49

Polenta Cake

Olive salad, Grana Padano. \$39

Savory Pesto Cupcake

Tomato basil soffrito. \$42

SEAFOOD

Cocktail Shrimp

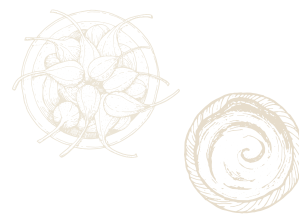
Large poached shrimp, wasabi cocktail dip, lime. \$55

Crab Tostadas

Avocado salsita. \$69

Spicy Scallop poke

Sriracha, dashi, scallions, cucumbers. \$69



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 Grilled zucchini, tomato, avocado, mozzarella, lettuce, pesto, Rye bread. \$16

Chicken Salad Lettuce, cheddar, croissant. \$18

Harvest Grilled Chicken Apple, walnuts, goat cheese, dry cherries, ground mustard, brioche. \$18

Muffuletta Ham, Salami, Prosciutto, provolone, olive tapenade, pepperoncini, focaccia \$18

Turkey Avocado Club Bacon, Lettuce, truffle aioli, lettuce, tomato, brioche. \$19

Ham & Brie Chipotle berry jam, pecans, spinach, rye bread. \$17

Sandwich Selection Boards. 12 halves \$89. 18 halves \$126

SALADS

Includes cookie

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

Local Baby Greens Sesame crumble, grape tomatoes, balsamic vinaigrette. \$10

Cesar Salad Romaine, focaccia EVOO croutons, grana padano, paprika anchovy dressing. \$13

Southwest Field greens, black beans, corn, bell pepper, avocado, tortilla strips, chipotle lime dressing \$17

Cobb Grilled chicken, mesclun, avocado, bacon bits, eggs, grape tomatoes, blue cheese. \$22

Mediterranean Spinach Feta, olives, tomatoes, mushrooms, cucumber, chick peas, red onions, peppadew peppers, citrus dressing. \$15

DINNER SALADS & SOUPS

Local Baby Greens Sesame crumble, grape tomatoes, balsamic vinaigrette. \$10

Cesar Salad Romaine, focaccia EVOO croutons, grana padano. \$13

Baby Kale Blueberries, sundried tomato dressing \$18

Arugula Ranch Avocado, corn, cilantro, ranch panko \$15

Butternut Squash Cream Toasted cashews, Chives, crème fraiche. \$11

Andouille & Shrimp Creole Gumbo White rice, togarashi. \$15

Roasted Tomato & Bacon Pesto, focaccia croutons. \$13



Dinner party entrées

Minimum six guests. Priced per person.

MEAT

Black Angus Beef Filet

Whipped butter potatoes, grilled asparagus, peppercorn brandy sauce. 6 oz. \$49 | 8 oz. \$59

Ossobuco alla Milanese

Veal, orange gremolata, saffron risotto. \$59

Smothered pork chop

Mushroom & onion sauce, pomme puree. \$49

Pan Roasted All-Natural Chicken Breast

Winter squash, young onions & carrots, black garlic, sour mustard sauce, fresh herbs. \$39

Butter Chicken

Turmeric rice, peanut chutney, cilantro. \$32

SEAFOOD

Miso Salmon

Farro fried rice. Sesame oil. \$39

Blackened redfish

Pontchartrain sauce, Turmeric rice. \$46

Chilean Sea Bass

Ginger glazed, baby bok choy, wasabi parsnip puree. \$54

VEGETARIAN

Masala Vegetable Curry

Carrots, cauliflower, broccoli, potatoes, onions, mushrooms, coconut milk, turmeric rice, cilantro & mint, peanut chutney. \$25



Carving stations

Requires staff on site.

44 FARMS 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. \$299 half or \$525 whole

Black Angus Beef Tenderloin

Black pepper crust. Choice of two sauces (Roquefort sauce, chimichurri, white truffle Parmesan butter, Maitre D' cilantro butter)

Serves minimum of eight. \$399 per loin

House Smoked Black Angus Brisket

Chipotle adobo BBQ sauce, house slider buns.

Serves a minimum of eight. \$250 each

LAMB

Colorado Young Rack of Lamb

Garlic parsley crust, mustard rub. One rack per 4 guests.

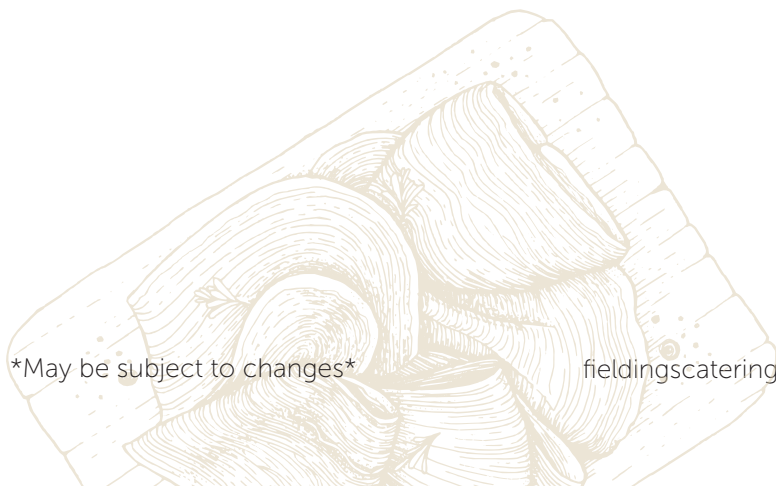
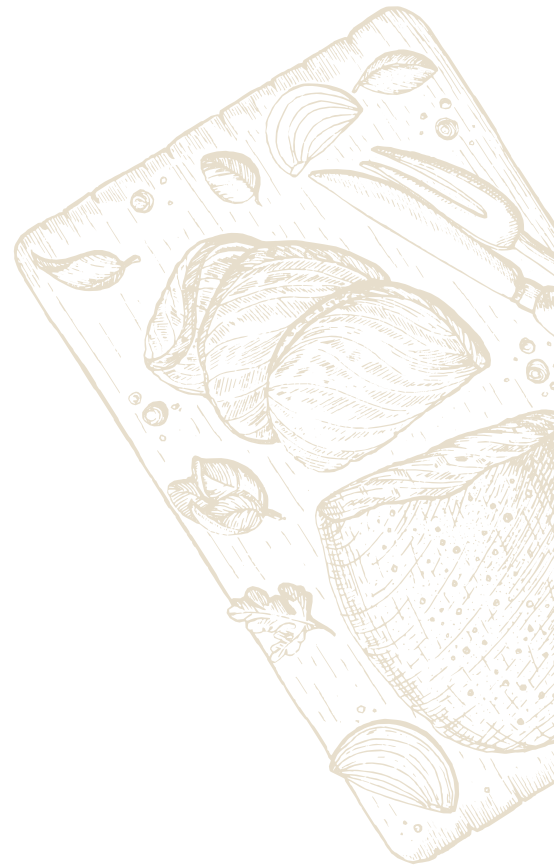
Minimum of two racks. \$119 per rack

PORK

Midwest Pork Rack

Honey chipotle glazed, sour mustard sauce.

Serves 8 to 12 people. \$225 per rack



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Family style sides

Serve six to eight guests.

Whipped Butter Potatoes

Sea salt. \$39

Maple Sweet Potato Puree \$55

Potato Au Gratin

Gruyère cheese. \$55

Ratatouille

Red bell pepper, zucchini, red onion, eggplant, tomatoes. Hot or cold. \$55

Cremini Mushroom

Brown butter, shallots, fresh herbs. \$49

Roasted Baby Carrots

Honey, 7 spices, parsley. \$49

Haricots Verts

Garlic chipotle French green beans. \$59

Grilled Asparagus

Olive oil, sea salt, black pepper. \$59

Brussels Sprouts

Balsamico glaze, bacon, red onion, basil. \$59

Rosemary Fingerling Potatoes

Skin on, sea salt, black pepper. \$49

Roasted Root Vegetable

Rice wine vinegar, cilantro, scallions. \$55

Roasted Honey Butternut Squash

Pecan, chipotle, celery, red onions, cilantro. \$55

Truffle Risotto

Italian rice, butter, white truffle oil. \$59

Basmati Rice Madras

Apples, pineapple, toasted almonds, pickled red onions curry madras. \$42

Penne Mozzarella (cold)

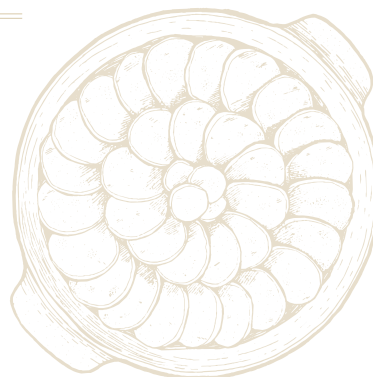
Grape tomatoes, basil pesto. \$46

Mac & Cheese

American cheese & cheddar, elbow macaroni. \$39

Lobster Mac & Cheese

Bacon, cornbread crumbs. \$69



May be subject to changes

Buffet Style Bars

BURGER BAR *Minimum 12 - \$10 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 - \$17 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 - \$12 per person*

Assorted lettuces, artichokes, cucumbers, roasted beets, marinated chick peas, sweet peppers, olives, mushrooms, grilled corn, black beans, red onions, scallions, bacon bits, goat cheese, cheddar, blue cheese, tortilla strips, garlic croutons, balsamic vinaigrette, Cesar dressing, Ranch, Thai chili peanut dressing.

Protein add on:

- Citrus grilled chicken.
- Grilled sirloin.
- Grilled salmon.
- Rosemary roasted turkey breast.
- Poached shrimp.

SHAKE BAR *Minimum 12 - \$9 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.

Dark Chocolate Truffles Cocoa dust. \$45

White Chocolate Truffles Pistachio crust. \$45

Assorted Cookies Minimum of 12 for each flavor:

Double chocolate. Chocolate chip. Nutella Hazelnut.

Vanilla sugar. Oatmeal cranberry. \$45/dozen

Croissant Bread Pudding White chocolate. \$45

Pecan Tart Nutella fudge \$45

Crème Brulée Tart Raspberry. \$45

Lemon Tart Chantilly. \$45

Carrot Spice Cake Cream cheese icing. \$45

Texas Sheet Cake Squares Cocoa frosting. Pecan \$45

LARGE FORMAT PIES & MORE

Texas Pecan \$59

Key Lime Meringue \$49

Apple Crumble Pie \$59

Oreo Cheesecake \$59

Croissant Bread Pudding White chocolate. \$49

Vanilla Crème Brulee \$47

Guanaja Chocolate Brownie Caramel frosting. \$59

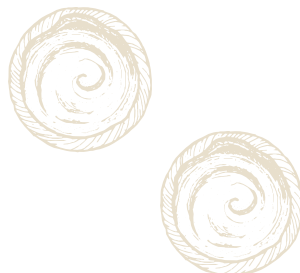
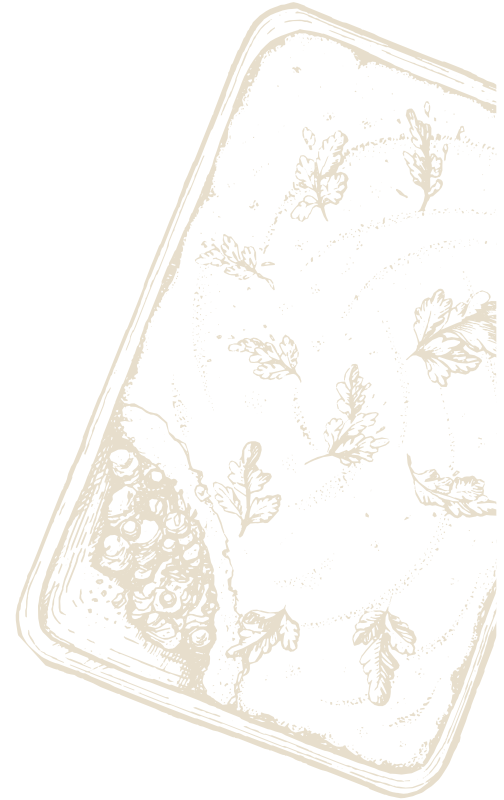
Texas Sheet Cake Cocoa frosting. Pecans \$59

SHAKE BAR *Minimum 12 - \$9 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 *Minimum 12. \$4 per person*

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.

Coffee & Hot Tea Service *Minimum 12. \$5 per person*

Fielding's Private Roast Free-Trade Organic Coffee with condiment offering.

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

Cocktail Bar Set up Package & Service *Minimum 12. \$3.50 per person*

Fresh cut lemons, limes, oranges and grapefruit slices. Fresh squeezed lemon, lime, orange and grapefruit juices. Grenadine. Cranberry juice. House made simple syrup. Angostura and Orange bitters. Luxardo Cherries. Caltelvatrano olives. Fresh mint. Tonic water and club soda. Ginger beer, Diet Coke, Coke and Sprite for mixers (excludes non-alcoholic beverage service). Salt and Sugar for glass rims. Ice. Bartender tools.

Mimosa Bar *Minimum 12. \$5 per person*

Fresh OJ, Grapefruit Juices. Passion Fruit juice, fresh strawberries, blueberries & raspberries Sparkling Prosecco. Add vodka to the mix, price depends on brand.

Bottled Water *Minimum 12. \$5 per person*

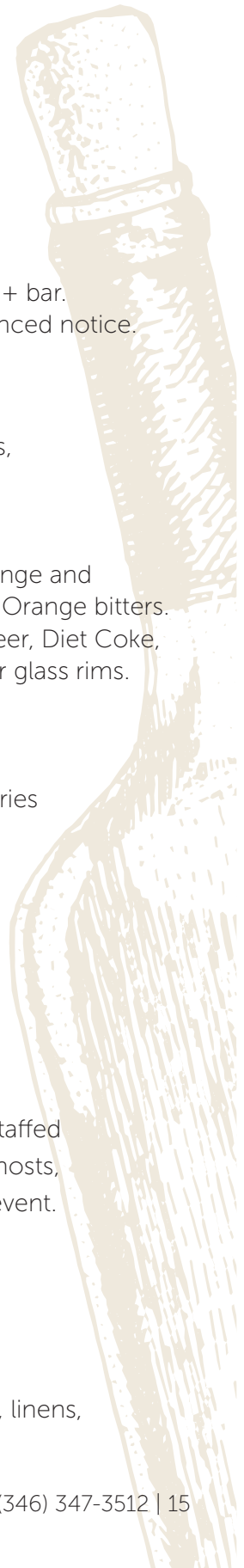
Individual Figi water and Topo Chico sparkling water. Served chilled.

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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catering@fieldings.com | (346) 347-3512