



NEXT BISTRO CATERING

Add the NEXT BISTRO touch to your event.
Fresh. Fabulous. Food.
Serving DFW
#youshouldbeNEXT

5003 Colleyville Blvd.
Colleyville TX 76034
682-325-4046
info@nextbistrotx.com

Catering Set Up Information

Food Minimums Required

Set Up & Delivery Fee
20% Service Charge, 8.25% Tax

Rentals Available Upon Request

Dishware, flatware, stemware, linens, etc.

Full Meal Reception Packages

Buffet or Plated

NEXT Classic One Entrée Buffet

Salad of your choice

~

One Entrée of your choice

~

Two Sides of your choice
(Suggest selecting a Starch & Vegetable)
Make your selection from attached list

~

Warm Rolls & Butter

NEXT Pair Two Entrée Buffet

Salad of your choice

~

Two Entrées of your choice

~

Two Sides of your choice
(Suggest selecting a Starch & Vegetable)
Make your selection from attached list

~

Warm Rolls & Butter

NEXT Combination Plates

Many Menus Available Upon Request
Baked Chicken Breast & Beef Medallion

Chicken Entrée Selections

Grilled Chicken Breast in a
Roasted Eggplant and Aged Parmesan Cheese Crust
Served on a Pinot Noir Sauce

~

Grilled Chicken Breast with Artichoke Hearts, Capers, Olives
with Garlic Sauce

~

Grilled Chicken Breast served on a
Roasted Red Bell Pepper Sauce
with Sun Dried Tomatoes

~

Tortilla Crusted Chicken Breast served on a Tomatillo Sauce

~

Chicken Marsala with Mushrooms & Marsala Sauce

~

Grilled Chicken served with Goat Cheese & Sundried Tomatoes

~

Chicken A La King in a Puff Pastry served with Rice

~

Pecan Crusted Chicken

~

Grilled Chicken Breast served on a Wild Mushroom Cream Sauce

~

Blackened Chicken Breast served on an Alfredo Sauce

~

Grilled Chicken Breast served on a Spring Onion Hollandaise Sauce

Seafood Entrée Options

Sushi-grade Pan Seared Salmon served
with a Champagne Dill Sauce

~

Pan Seared Chillan Sea Bass served with Coconut Cream Miso
Sauce (pricing based on season)

~

Jumbo Lump Crab Cakes with Remoulade Sauce

~

Mahi Mahi with Ginger Soy Glaze

~

Blackened Red Fish with Red Thai Curry Sauce

Pasta Entrées

Gnocchi Italian Potato Dumplings with Roasted Garlic Sherry
Cream Sauce and Fresh Herbs

Seafood Linguini Clams, Shrimp, Mussels, Calamari, Roasted
Garlic & Parsley

Shrimp Scampi over a Bed of Angel Hair Pasta with Lemon
Butter Sauce

Beef Entrée & Pork Entrée Options

Sous vide Pork Rib Chop with Dijon Mustard Sauce

~

Pork Loin with Provencal Sauce

~

Grilled Beef Tenderloin with Béarnaise Sauce, or Four Peppercorn Sauce, or Cabernet Sauce

~

Short Rib with Red Wine Reduction

(Veal, Lamb, Elk, Buffalo Tenderloin, and Specialty meats also available upon request)

Salad Options

Mediterranean Salad

Feta Cheese, Kalamata Olives, Red Onions, Grape Tomatoes, Cucumbers, Mixed Greens in Red Wine Vinaigrette

Wedge Salad

Baby Iceberg, Grape Tomatoes, Bacon, Red Onions & Blue Cheese Dressing

Caesar Salad with Garlic & Parmesan Croutons

Field Greens Salad

Candied Pecans, Crumbled Blue Cheese, Dried Cranberries with Tarragon Vinaigrette

Baby Spinach Salad with Strawberries, Bananas, with House Made Poppyseed Dressing

Sides

Mediterranean Vegetables
Vegetable Medley
Creamed Spinach
Creamed Corn
Honey Glazed Carrots
Sugar Snap Peas
Steamed Broccoli
French Green Beans

Garlic Mashed Potatoes
Truffle Oil Mashed Potatoes
Au Gratin Potatoes
Basil Whipped Potatoes

Rice Pilaf
Seasonal Risotto
Cous Cous
Coconut Rice
Next's Macaroni & Cheese

Bar Information

Non-Alcoholic Package of Ice Tea, Coffee, Water, Lemonade

Non-Alcoholic Package plus Sodas

This added to every package

Cash Bar TABC Bartenders available, pricing varies

Full Bar Accommodations

Passed House Champagne Toast

Signature Drinks available upon request

Pre-selected Wine by Bottle (see Extended Wine List)

Buffet Reception Packages

Heavy Hors d'oeuvres

Traditional

Presentation of

Seasonal Fruits & Domestic Cheese
Accented with Gourmet Crackers and Wafers

~

Chef Attended Carving Station
Choice of: Beef, Turkey or Ham
Served with French Petite Rolls,
Herb Mayonnaise & Whole Grain Mustard

~

5 Hot Hors D'oeuvres

Contemporary

Presentations of

Seasonal Fruits & Domestic Cheese
Accented with Gourmet Crackers and Wafers

~

Fresh Jumbo Shrimp on Ice
Presented with Texas Cocktail Sauce & Lemon Wedges

~

Pasta Station
Penne & Bowtie Pasta
Tarragon Cream Sauce & Roasted Red Bell Pepper Sauce

~

5 Hot Hors D'oeuvres

Appetizers Selections

Passed Hors D'oeuvres
~ Served upon Guests Arrival ~

Hot

Smoked Chicken Quesadillas
Sun Dried Tomato, Pesto, & Chicken Quesadillas
Grilled Portobello Quesadillas
Wild Mushroom Tartlet
Petite Bacon Leek Quiche
Spanikopita (Spinach & Feta Cheese)
Crab Ragoon
Petite Cordon Blue
Colleyville Hot Dogs-Angus Beef, Swiss, wrapped in Puff Pastry
Mini Crab Cakes with Remoulade Sauce
Chinese Pork Dumplings
Bite Size Brie Cherry Pastry

Cold Canapés

Mozzarella & Grape Tomato Skewer (Caprese)
Smoked Salmon Canapes
Oven Roasted Heirloom Tomato Bruschetta
Blue Cheese Grape Truffles
Ahi Tuna on Cucumber with Sesame Seed
Salmon Mousse Cups

Premium Hors D'oeuvres

Lobster Macaroni & Cheese
Lobster & Shrimp Potstickers-in lobster/shrimp bisque sauce
Bacon Wrapped Scallops
Coconut Shrimp with Sweet Chili Sauce on a Skewer
Shrimp Cocktail Shooters
Shrimp Spring Rolls
Tenderloin Rumaki with Bourbon Sauce
Mini Beef & Blue Cheese Wellingtons
Wagyu Sliders with Cheddar Cheese, Remoulade on
Brioche Buns
Jerk Chicken Skewers with Mango Chutney

Assorted Vegetables Crudité

Served with Spinach Dip

Jumbo Shrimp on Ice Presentation

With a Traditional Red Sauce, Lemon, & Rémooulade

Carved Items

(Great to add to any of the buffets)

All Carving Stations Include

Carver, Petite French Rolls & Appropriate Condiments...

Glazed Ham or Roasted Turkey Breast

Roasted Top Round of Beef

New York Strip Loin

Beef Tenderloin

(Minimum 50 guests for Carving Station)

Pasta Stations

(Great to add to any of the buffets)

Tortellini with Pesto

Spirals with Tomato & Mushroom Sauce

Bowtie Pasta with Shallot Tarragon Cream Sauce

Penne Pasta with Roasted Red Bell Pepper & Sun Dried

Tomato Sauce

~Choice of Two Pastas and Two Sauces ~

Gourmet Stations

Charcuterie Board (Cheese, Fruit, Meat)

Smoked Gouda, Manchego, Asiago, Gorgonzola,
Camembert, Havarti
Grilled Tuscan Vegetables, Marinated Artichoke Hearts, Sun
Dried Tomatoes, Olives, Cured Meats, Seasonal Fruit, Figs

Served with Artisan Breads
Brioche, Olive Bread, Sourdough, Country French

Quesadilla Station

Black Bean, Roasted Peppers, Coriander & Three Cheeses
Grilled Leek & Swiss Cheese
Duck, Poblano Chili & Pepper Jack
Accompanied by Blackened Tomato Salsa & Guacamole

Martini Garlic Mashed Potatoes

Served in Martini Glasses
Toppings are Cheese, Bacon Bits,
Sour Cream and Chives

Macaroni Martini Station

Next's Macaroni and Cheese
Shiitake Mushroom and Asiago Cheese
Served in Martini Glasses

Theme Buffet Menus

Italian Buffet Menu

Caesar Salad served with Garlic & Parmesan Croutons

Ying's Four Cheese & Sausage Lasagna
House made Meat Sauce loaded with
Herbs and Four Italian Cheeses

Pasta with Alfredo Sauce

Fresh Garlic Bread

Tex-Mex Buffet Menu

Chicken Fajitas
Served with all Condiments
Pico de Gallo, Sour Cream and Shredded Cheese

Mexican Rice and Refried Beans

Warm Chips and Salsa

Corn and Flour Tortillas

Beef and Chicken Combination

KIDS Meals (description/options)

Chicken Tenders

Mac & Cheese

Fruit Cup

Fries

(10 yrs and under)

Dessert Station

Petite Desserts
Brownies
Chocolate Cake
Strawberry Cheesecake Bar
Lemon Tart
Crème Brulee
Chocolate Mousse
Raspberry Mousse
(Select Three)

