



**Banquet Facility &
Full-Service Catering**
Weddings, Parties, Social Occasions
281/537-1966
3355 A FM 1960 W @ TC Jester
Houston, TX 77068
www.cleopatrabanquethouston.com
George & Mimi Dahdouh, Owners

Cleopatra Palace Package Menu **Maximum Capacity - 250**

International Menu

Full professional service includes elaborate buffet & Hors d'oeuvres tables set up with floral centerpieces, crystal and silver platters, candelabrum, green garlands & foliage, all equipment, wait staff, chef(s) at the carvery. Disposable Plates, Fruit Punch in large crystal bowl with silver ladle & Ice ring in center of bowl, Iced Tea, Pink Lemonade.

***Dinner Buffet Packages include all these Hors d'oeuvres:**

Chocolate Fountains (Dark, Milk, or white) 1 per 100 guests

Assorted Seasonal Sliced Fresh Fruit display

Marshmallows, graham Crackers, cookies, pretzels, etc.

***Dinner Buffet: \$25 Per Guest (add \$5 PP for lamb & seafood)**

Please Choose: *2 Main Entrees, 4 Side Dishes,

***Our professional Chefs will carve meat choices at no additional cost**

Cleopatra Catering caters hundreds of off the list cuisine items. If you desire an item that is not listed, please ask us – we will be happy to accommodate.

Terms

50% deposit, balance due 30 days before event

Monthly Payment Plan Available

Gratuity 20%, Sales Tax 8.25%

Prices Subject to change without notice

Main Entrees

Choice of two items

*The Carvery– carved tableside by
our professional chef(s)*

Carved Round of Beef with Honey Dijon Sauce
Herb Crusted Lean Sirloin Roast Beef with Juices
Jack Daniel's Glazed Turkey Breast
Black Forest Honey Baked Ham
Spicy Pork Loin
Leg of Lamb (*marinated with our special spices & roasted
garlic, slowly roasted to perfection*)

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**Beef Shish Ka-Bob**  
**Sautéed Chicken Breast with Caramelized Onions and  
Mushroom Cream Sauce**  
**Beef Stroganoff with Egg Noodles**  
**Beef Tenderloin Dijon**  
**Bow-Tie Pasta in Marinara Sauce topped with Jumbo  
Shrimp Marinated in Garlic**  
**Chicken Franchise**  
**Chicken Shish Ka-Bob**  
**Flounder Rolls with Asparagus**  
**Fried Fish Fillets** (*Mediterranean Style*)  
**Garlic & Oregano Roasted Chicken Breast**  
**Hashwa** (*seasoned ground beef sautéed with onions, then  
cooked with basmati rice, topped with pine nuts,  
Almonds and walnuts sautéed in sweet olive oil*)  
**Jumbo Shrimp & Scallops with Marinara Sauce over  
Linguini**  
**Jumbo Shrimp Baked in Garlic & Lemon Sauce**  
**Kibbie** (*beef or lamb, cracked wheat, blended with our special blend  
of spices baked to perfection*)  
**Kofta Ka-bob** (*seasoned ground sirloin steak shaped and  
grilled on skewer*)  
**Lamb Shish Ka-bob**  
**Lasagna with Meat Sauce**  
**Lemon Broiled Fish Fillets**  
**Lemony Chicken Breasts**  
**Pastitsio** (*layers of pasta and seasoned ground beef, topped  
with a layer of béchamel [white cream] sauce*)  
**Poached Sole with Dill Sauce**  
**Salmon Baked in Garlic & Lemon Sauce**  
**Salmon Steaks in Dill Sauce**  
**Sautéed Breast of Chicken with White Wine Sauce**  
**Shrimp Creole with White Rice**  
**Southern Fried Catfish**  
**Spanakopita** (*Spinach Stuffed Filo Triangles*)  
**Spinach & Pesto Stuffed Chicken Breasts**  
**Stuffed Grape Leaves** (*with beef or lamb, basmati rice, slowly  
cooked with garlic and lemon*)  
**Stuffed Zucchini**  
**Tri Colored Fettuccini Topped with Shrimp & White  
Cream Sauce**  
**Turkey Breast Shish Ka-bobs**  
**Tyropita** (*Fetta Cheese Stuffed Fillo Triangles*)  
**Wine Simmered Beef**

## Side Dishes

### *Choice of four items*

**Asparagus in Anchovy Sauce**  
**Baba Ghanouh Dip with Sliced Pita Bread**  
*(slow roasted eggplant pureed with tahini,  
garlic and lemon juice)*  
**Baby Burgers**  
**Baked Cream Cheese Appetizer**  
**Baked Potatoes with all the fixings**  
**Basmati Rice with Vermicelli**  
**Broccoli & Pasta**  
**Buttered Sweet Corn**  
**Cheese & Bacon Potato Bake**  
**Cool & Creamy Cucumber Spread**  
**Crisp Onion-Roasted Potatoes**  
**Cucumber and Yogurt Salad**  
**Fatoush** (*garden salad topped with crispy pita bread  
pieces & house dressing*)  
**Feta Cheese Cubes with Olive Oil,  
Oregano and Mint**  
**Fire Roasted Vegetables**  
**Fresh Garden Salad with House Dressing**  
**Garden Medley Rice**  
**Glazed Baby Carrots**  
**Greek Potato Salad**  
**Greek Salad** (*fresh garden salad, Greek house dressing,  
crumbled feta cheese, Kalamata olives*)  
**Green Beans with Almonds Sautéed  
in Sweet Butter**  
**Grilled Eggplant with Garlic Sauce** (*smothered in  
crushed garlic and lemon juice*)  
**Hot & Spicy Glazed Carrots**  
**Hummus** (*chick peas pureed with tahini, plenty of garlic and  
lemon juice, tastefully seasoned*)  
**Italian-Style Roasted Peppers**  
**Kalamata Olives**  
**Parmesan Parsley Tri-Colored Pasta Salad**  
**Rice Pilaf**  
**Roasted Garlic and Rosemary Red Potatoes**  
**Roasted Garlic Mashed Potatoes**  
**Seafood Salad** (*Loaded with crab meat and cocktail shrimp*)  
**Steamed Mixed Vegetable Medley**  
**Steamed Broccoli**  
**Salmon Mousse**  
**Shrimp Spread/Dip**  
**Sliced Garden Vegetables & Dip** (*any Variety*)  
**Spinach Florentine Dip**  
**Stuffed Mushrooms**  
**Taboulie** (*finely chopped parsley, tomatoes, scallions, and  
cracked wheat, seasoned with lemon juice and olive oil*)  
**Three Bean Salad**  
**Tri-Colored Pasta Salad**  
**Artisan Gourmet Dinner Rolls with Butter**