

MACKLIN'S CATERING CO.



Let Macklin's Catering Co. take the stress out of business gatherings with our delicious meals, either in the box or open spread. Prepared daily from scratch using fresh ingredients, these meals are delivered with superior customer service. Whether you want catering for a one-time business meeting or lunch delivery on a consistent schedule, Macklin's can customize the mix of meals to your team's preferences.

\$30 Delivery fee • 20% Service fee • 24 hours notice on all orders • 10 person and/or 10 item minimum • Payment due day of service

If sending a check, client must have credit card on file. If check is not received 15 days from day of service, card will be charged \$5 a day for every day until check is received.

214.956.4231

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4050 Belt Line Rd., Addison, TX 75001

MACKLIN'S CATERING CO.

SANDWICHES + WRAPS + GREENS

BETWEEN THE BREAD \$15

W/ REG, BAKED OR BBQ LAYS OR HOUSE SALAD

HAM + TURKEY CLUB

BACON | CHEDDAR | L | T | DIJON MAYO

BRISKET CHOP

BBQ | PICKLES

CUBAN

HAM | PULLED PORK | SWISS | PICKLE | DIJON MAYO

CHICKEN CAESAR WRAP

CHOPPED ROMAINE | PARMESAN | CAESAR DRESSING |
WHEAT WRAP

SLIDERS (3)

TOMATO MOZZERELLA | TURKEY + SWISS | CHICKEN PESTO

CALIFORNIA CHICKEN

BACON | SWISS | BABY GREENS | TOMATO | AVOCADO

*PORTOBELLO^(V)

BABY SPINACH | PROVOLONE | GRILLED ZUCCHINI | TOMATO |
BASIL PESTO

GREEK CHICKEN PITA

ROMAINE | CUCUMBER | PEPPERONCINI | TOMATO | TZATZIKI

FRIED GREEN TOMATO^(V)

GREEN GODDESS MAYO |
MOZZARELLA | BABY SPINACH | HOAGIE

MOZZERELLA + TOMATO CIABATTA^(V)

PESTO | BALSAMIC GLAZE

SMOKED CHEDDAR BLT

ROASTED GARLIC AIOLI

CLASSIC \$12

SANDWICH OR WRAP WITH HOUSE SALAD + CHIPS

ROASTED TURKEY | GRILLED CHICKEN |
SMOKED HAM | CHICKEN SALAD | TUNA SALAD

HEALTHY GREENS \$13

SIDE PORTIONS \$4 PER PERSON

+GRILLED CHICKEN \$5 + SALMON \$8 + SHRIMP \$8 + TUNA \$8

ASIAN CHOP

KALE | CABBAGE | EDAMAME | CARROTS | MANDARIN ORANGE |
CASHEWS | WONTONS | SESAME GINGER VIN

W/ KOREAN BEEF +\$6

COBB SALAD

ROMAINE | EGG | BACON | BLEU CHEESE | TOMATO | RANCH

STRAWBERRY + GOAT CHEESE

SPRING GREENS | ALMOND CRUSTED GOAT CHEESE |
STRAWBERRIES | BLUEBERRIES | ALMONDS | BALSAMIC DIJON

CAESAR

CHOPPED ROMAINE | PARMESAN | CROUTONS | CAESAR
DRESSING

HOUSE SALAD

MIXED GREENS | CHERRY TOMATO | BLACK OLIVES | MUSHROOM |
CUCUMBER | CHEDDAR | CROUTONS | BUTTERMILK RANCH

*FALL SALAD

SPRING MIX | GORGONZOLA | DRIED CRANBERRIES |
TOASTED WALNUTS | APPLES | BALSAMIC-DIJON

*CHOPPED ITALIAN SALAD

CHOPPED ROMAINE | ARTICHOKE | FETA | PARMESAN |
BLACK OLIVE | CUCUMBER | RED ONION | TOMATO |
ITALIAN-HERB VINAIGRETTE

MILLIE'S SALAD

MIXED GREENS | TOMATO | CRUMBLLED EGG | BACON
JULIENNE VEGETABLES | CHEDDAR | CROUTONS |
HONEY MUSTARD

*TEXAS CAESAR SALAD

ROMAINE | CORN | SUN-DRIED TOMATO | BLACK BEANS |
TORTILLA STRIPS | AVOCADO | SOUTHWEST RANCH

*TOMATO MOZZARELLA SALAD

BABY SPINACH | MESCLUN | FRESH MOZZARELLA | CHERRY
TOMATOES | PINE NUTS

*BLT SALAD

ROMAINE | SMOKED BACON | CHERRY TOMATOES |
BLEU CHEESE | AVOCADO | CHIPOTLE RANCH

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ENTRÉES

CHICKEN \$18

PICCATA

LEMON-BUTTER SAUCE | CITRUS KALE SALAD

KETO GRILLED

GARLIC CHIVE BUTTER | GRILLED ZUCCHINI | BABY CARROTS

SKILLET

ARTICHOKE | TOMATO | LEMON SPINACH ORZO | PARMESAN | BASIL VIN

PARMESAN

MOZZARELLA | MARINARA | ANGEL HAIR PASTA | GREEN BEANS

CAST IRON

BASIL CREAM SAUCE | ROSEMARY ROASTED POTATOES | PARMESAN ASPARAGUS

CORDON BLEU

HAM | SWISS | SMOKED GOUDA SAUCE | ROSEMARY ROASTED POTATOES | STEAMED VEGETABLE MEDLEY

PECAN CRUSTED

KENTUCKY BOURBON-MUSTARD SAUCE | THREE CHEESE MACARONI | ASPARAGUS

CHICKEN FRIED

BONELESS | PEPPERED COUNTRY GRAVY | MASHED POTATOES | GREEN BEANS

*KABOBS

SUMMER SQUASH | RED BELL PEPPER | ZUCCHINI | RED ONION | GREEK VINAIGRETTE | PITA | TZATZIKI | CILANTRO RICE | PITA BREAD

FARMSTEAD

RANCH-DUSTED | BACON | CHIVES | SMOKED GOUDA WHITE WINE SAUCE | RICE PILAF | STEAMED BROCCOLI

MEDITERRANEAN

BASMATI RICE | SUN-DRIED TOMATO | PEPPERONCINI | CAPERS | FETA | HERB JUS | FIRE GRILLED VEGETABLES

LEMON THYME

ROASTED RED POTATOES | AIRLINE | LEMON | GARLIC AU JUS | GRILLED ZUCCHINI

TUSCAN

MEDITERRANEAN ORZO PASTA | CHARRED BABY CARROTS | ARTICHOKE | MUSHROOMS | SUN-DRIED TOMATOES | CHARDONNAY BUERRE BLANC

BEEF

TRADITIONAL MEATLOAF \$18

GARLIC MASHED POTATOES | GREEN BEANS

PEPPERED PETITE TENDER MKT PRICE

BLACKBERRY+ CHILE DEMI

CHAR-GRILLED BEEF TENDERLOIN MKT PRICE

SMOKED PAPRIKA | THREE HERB CHIMICHURRI | ROASTED FINGERLING POTATOES | CHARRED BABY CARROTS

POT ROAST \$18

SLOW ROASTED | BABY CARROTS | RED POTATOES | PAN GRAVY

ANCHO COFFEE BRAISED SHORT RIBS \$26

SMASHED RED POTATOES | GRILLED ASPARAGUS

ITALIAN

BEEF OR CHICKEN-SPINACH LASAGNA \$18

SERVED WITH CAESAR OR GARDEN SALAD

LAYERED LASAGNA | MOZZARELLA | PARMESAN | RICOTTA

PENNE PASTA BAR \$20

SERVED WITH CAESAR OR GARDEN SALAD

HERB GARLIC EVOO | MARINARA | BASIL CREAM SAUCE

GRILLED CHICKEN | MINI MEATBALLS | TOMATO | ARTICHOKE | SAUTÉED MUSHROOMS | SHAVED ASPARAGUS | PARMESAN

ADD SHRIMP + \$4 | ITALIAN SAUSAGE + \$3

HERB CHICKEN PASTA \$18

PENNE | TOMATO | BASIL | GARLIC | EVOO |

STEAMED VEGETABLE MEDLEY

CHICKEN CAPRESE \$18

ANGEL HAIR PASTA | BLISTERED TOMATOES | MOZZARELLA |

GREEN BEAN ALMONDINE

ORECCHIETTE WITH PORK RAGOUT \$18

TOMATO | EGGPLANT | PARMESAN

RICOTTA STUFFED MEATBALL \$18

SPAGHETTI | PARMESAN | CLASSIC MARINARA

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ENTREES

SEAFOOD

ALL SEAFOOD ENTREES MARKET PRICE

MAPLE BOURBON SALMON

APPLE FENNEL SLAW | WILD RICE

PAN SEARED HAILBUT

HAZELNUT BROWN BUTTER | CHIVES | TOMATO |
LEMON HERB COUSCOUS | BALSAMIC GLAZED BABY CARROTS

BLACKENED RED FISH

CRAB | VOODOO BEURRE BLANC | HERB ROASTED POTATOES |
LEMON BUTTER BROCCOLI

PAN SEARED GULF RED SNAPPER

CHEDDAR CREAM SAUCE | ROASTED FINGERLING POTATOES |
CHARRED BRUSSELS SPROUTS

TEX-MEX

YOUR CHOICE OF CILANTRO OR SPANISH RICE | BLACK, DRUNKEN-PINTO
OR REFRIED BEANS | CHIPS | SALSA

COMBO STEAK + CHICKEN FAJITAS \$18

SAUTÉED ONIONS & PEPPERS | SOUR CREAM | GUACAMOLE |
PICO DE GALLO | CHEDDAR CHEESE | JALAPENOS | FLOUR
TORTILLAS

ADD SAUTÉED ZUCCHINI +\$3

CRISPY TACO BAR \$18

SEASONED TACO MEAT & FAJITA CHICKEN | SHREDDED LETTUCE |
GUACAMOLE | SOUR CREAM | CHEDDAR CHEESE | BLACK OLIVES |
JALAPENOS | TOMATOES

TACO SALAD SHELLS | CRISPY TACO SHELLS | FLOUR TORTILLAS

*TRADITIONAL ENCHILADAS

SOUR CREAM CHICKEN | BEEF | SPINACH-MUSHROOM | CHEESE
2 PER PERSON \$17 | 3 PER PERSON \$19

STREET TACOS

FLOUR TORTILLAS | STREET CORN ELOTE

FAJITA CHICKEN OR BEEF \$14

PICO | SOUR CREAM | CHEDDAR | SALSA

BRISKET \$15

CILANTRO | ONION | SALSA VERDE

AMERICAN

*BBQ BAKED POTATO BAR \$18

CHOPPED BRISKET AND CHICKEN | BUTTER | SOUR CREAM |
BACON | CHEDDAR | GREEN ONION | BBQ SAUCE

SOUTHERN FRIED CHICKEN \$18

GARLIC MASHED POTATOES | BUTTERED CORN |
HONEY BUTTER BISCUITS

GRILLED ANGUS BURGERS \$18

CHEESE | RELISH TRAY | CONDIMENTS | POTATO CHIPS

TEXAS BBQ

SERVED WITH BBQ SAUCE, RELISH TRAY,
2 SIDES OF YOUR CHOICE + CORNBREAD MUFFINS

BRISKET \$20

BRISKET + BBQ CHICKEN \$18

BRISKET + SMOKED SAUSAGE \$18

BBQ CHICKEN + SMOKED SAUSAGE \$16

BBQ TRIO: CHICKEN + SMOKED SAUSAGE + BRISKET \$20

SMOKED AKAUSHI BRISKET \$24

VEGAN / VEGETARIAN \$15

*GRILLED VEGGIE KABOBS

ZUCCHINI | SQUASH | RED BELL PEPPER | MUSHROOMS | ONIONS |
CILANTRO RICE | BALSAMIC DRIZZLE

PESTO LINGUINE

KALAMATA OLIVE | SUNDRIED TOMATO | TOFU

TOFU PAD THAI

RICE NOODLE | MUSHROOM | PEANUT

VEGETARIAN BOLOGNESE

SPAGHETTI | MUSHROOM RAGU | PARMESAN | GARLIC BREAD

PARMESAN EGGPLANT + GOAT CHEESE STACK

FRESH BAKED BREAD | HERB-TOMATO SAUCE

*VEGETABLE STUFFED BELL PEPPERS

SAUTÉED VEGETABLES | BASMATI RICE |
FETA CHEESE

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A LA CARTE SIDES

CLASSIC \$3

- *GREEN BEANS ALMONDINE
- *LEMON-PARMESAN BROCCOLI
- *GARLIC MASHED POTATOES
- *FIRE-GRILLED VEGETABLES
- *STEAMED VEGETABLE MEDLEY
 - *FRESH CORN
 - *SOUTHWEST CORN
- *SAUTÉED ZUCCHINI WITH SEA SALT
- *GREEN BEANS WITH LEMON & OLIVE OIL
 - *STEAMED BROCCOLI
 - *HONEY ROASTED CARROTS
- *TRADITIONAL MASHED POTATOES
- *PARMESAN MASHED POTATOES
- THREE CHEESE MACARONI
 - *CAULIFLOWER MASH
 - *FORBIDDEN RICE
- *HERB ROASTED POTATOES
- ANGEL HAIR PASTA
 - *STIR FRIED RICE
- RED PEPPER RICE PILAF
 - RICE PILAF
 - *WILD RICE
 - *BASMATI RICE
- SPANISH ORZO
 - *BAKED BEANS
- *CHARRED BABY CARROTS

SPECIALTY \$4

- *HARICOT VERTE WITH PANCETTA & PARMESAN
 - *COUNTY STYLE GREEN BEANS
 - BAKED POTATO CASSEROLE
- *ROASTED ASPARAGUS WITH LEMON ZEST
- *ASPARAGUS WITH DILL & PINE NUTS
- PARMESAN CRUSTED ASPARAGUS
 - *BACON-BRUSSEL SPROUTS
 - *CAULIFLOWER RÖSTI
 - *STREET CORN ELOTE
 - *BOURBON CREAM CORN
 - TATER TOT CASSEROLE
 - LEMON-SPINACH ORZO
- JALAPENO BLACK EYED PEAS
- WILD RICE & MUSHROOM PILAF
- BROCCOLI RICE CASSEROLE
- *SMOKED GOUDA MASHERS
- *TEXAS RANCH POTATOES
- *ROASTED FINGERLING POTATOES
- *HONEY ROASTED SWEET POTATOES
 - *FIELD PEA SUCCOTASH
- POBLANO MAC & CHEESE
 - *JALAPENO & CHEDDAR GRITS
- *OVEN-ROASTED CAULIFLOWER
- TUSCAN VEGETABLE COUSCOUS

ADD A CLASSIC OR SPECIALTY SALAD TO ANY ENTRÉE + \$4 | \$5

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BREAKFAST

CONTINENTAL \$11

ASSORTED PASTRIES | VANILLA YOGURT | GRANOLA | FRESH FRUIT

*CLASSIC SCRAMBLE \$15

SCRAMBLED EGGS | BACON | SAUSAGE | SKILLET POTATOES |
FRESH FRUIT TRAY

ADD BISCUITS | PEPPER GRAVY + \$3

BREAKFAST TACO \$14

BACON, SAUSAGE OR POTATO | SCRAMBLED EGGS | CHEESE |
SALSA | FRESH FRUIT

DEEP DISH QUICHE \$16

ACCOMPANIED BY SKILLET POTATOES | FRESH FRUIT

LORRAINE : BACON | HAM | SWISS

COUNTRY : SAUSAGE | POTATO | GREEN ONIONS | PEPPERJACK

FLORENTINE : SPINACH | CARAMELIZED ONIONS | MUSHROOMS |

BREAKFAST SANDWICH

CROISSANT OR BISCUIT \$12

SCRAMBLED EGGS | CHEDDAR | HAM, SAUSAGE OR BACON

CHICKEN FRIED CHICKEN | APPLEWOOD BACON |
HONEY DRIZZLE

BRUNCH

\$20 PER PERSON | 20 PERSON MINIMUM

CHICKEN AND WAFFLE SKEWERS

MAPLE | CANDIED JALAPENO BACON

VEGGIE OR SAUSAGE FRITTATA

SHREDDED POTATO | SMOKED GOUDA | EGG |
ONION | BELL PEPPER

PETITE BLUEBERRY PANCAKES

SYRUP | BUTTER

MIXED GREEN SALAD

RED WINE SHALLOT VINAIGRETTE | CUCUMBER |
CORN | GREEN PEAS | CARROTS

BANANA NUT BREAD

MINI CHOCOLATE CROISSANTS

STRAWBERRY ROMANOFF

SOUR CREAM | BRANDY | BROWN SUGAR

ALA CARTE

SEASONAL FRESH FRUIT \$4

VANILLA YOGURT PARFAITS WITH BERRIES + GRANOLA \$5

FINISHING TOUCHES

AFTERNOON BITES

PRETZEL BREAK

CHOCOLATE DIPPED PRETZELS | SALTED PRETZELS |
YOGURT DIPPED PRETZELS \$7

COOKIE JAR

CHOCOLATE CHIP COOKIES | LEMON BARS | BROWNIES \$6

MOVIE BREAK

POPCORN | PEANUT M&M'S | JELLY BELLIES \$6

ON THE TRAIL

GRANOLA BARS | TRAIL MIX | INDIVIDUAL YOGURTS \$6

BREADS

\$2 PER PERSON

PARKER HOUSE ROLLS | ARTISAN ROLLS |
GARLIC KNOTS

BEVERAGES

BOTTLED JUICE \$3 | HOT TEA \$3 | ICED TEA \$2.5 |

BOTTLED WATER \$3 | SODA \$3 | COFFEE \$3

DESSERTS

COOKIE | LEMON BAR | BROWNIE \$3

PARFAIT \$5

BANANA CREAM PIE | BAILEY'S CHOCOLATE MOUSSE |
KEY LIME PIE

FRUIT COBBLER \$5

PEACH | APPLE | BERRY

POUNDCAKE & FRESH BERRIES WITH
WHIPPED CREAM \$5

NEW ORLEANS STYLE BREAD PUDDING \$5