

Traditional Party Trays

Frequently Asked Questions

www.dodiesfrisco.com

ASSORTED DELI PO-BOY TRAY 50.00 (feeds 12-16 people)
4" Deli po-boy served with shredded iceberg lettuce, sliced tomatoes, red onions. Mustard and mayonnaise packets served on side.
Choice of Meats: Roast Beef, Mesquite Smoked Turkey or Imported Deli Ham.
Choice of Cheese: American, Swiss or Cheddar.

ASSORTED 4" SEAFOOD PO-BOY TRAY 60.00 (feeds 12-16 people)
Classic Dodie's po-boy on a 4" French bread with your choice of delicately seasoned and lightly battered catfish, shrimp, oyster, or crawfish tails.
* all dressing: iceberg lettuce, sliced tomatoes, mayonnaise and ketchup on the side.

CHICKEN TENDER TRAY • 10-15 people (12" tray) 40.00 • 25-30 people (16" tray) 75.00
Seasoned chicken tenders succulently fried with your choice of ranch, honey mustard, bleu cheese or Dodie's Cajun sauce.

FAMOUS BOILED SPICY SHRIMP TRAY Market price per lb.
Served with our famous Dodie's remoulade or traditional cocktail sauce.
Peel Service Charge 15.00 per lb.

DODIE'S GRILLED SHRIMP ACADIANA TRAY 125.00
Seasoned in 7 spices and grilled to perfection and served with our famous Dodie's remoulade or traditional cocktail sauce.

"OUR FAMOUS" SHRIMP BROCHETTE 160.00 (100 pcs)
Gulf shrimp wrapped in bacon and stuffed with Provolone cheese and fresh jalapeño and grilled and seasoned to perfection. Served with our famous Dodie's remoulade or traditional cocktail sauce.

LOUISIANA FRIED CRAWFISH TAILS TRAY
Seasoned Louisiana crawfish tails lightly fried and served with our famous Dodie's Cajun sauce or traditional cocktail sauce.
• 10-15 people (12" tray) 40.00 • 25-30 people (16" tray) 75.00

ASSORTED SEAFOOD TRAY 85.00
Delicately battered and lightly fried shrimp, catfish, oysters, crawfish tails and stuffed shrimp. Served with our Famous Dodie's Cajun sauce or homemade tartar sauce.

BUILD YOUR OWN TRAY Prices vary Call for special requests.

Cajun Cooking from the Bayou | 1 Gallon Feeds Approximately 10-12 Guests

- Seafood Gumbo w/Rice 70.00 (½ gallon 35.00)
- Chicken and Sausage Gumbo w/Rice 65.00 (½ gallon 32.00)
- Shrimp Bisque 65.00 (½ gallon 32.00)
- Cream of Crab Soup 70.00 (½ gallon 35.00)

- Red Beans & Rice w/Sausage 60.00
- Crawfish Etouffée w/Rice 85.00
- Shrimp Etouffée w/Rice 85.00
- Chicken & Sausage Jambalaya 50.00
- Shrimp Creole 75.00
- Dirty Rice 50.00

New Orleans Pasta

PASTA MONICA
Made famous at New Orleans JazzFest!
Corkscrew pasta tossed in a rich Parmesan Cream Sauce.

FETTUCINI ALFREDO
Thick linguine noodles tossed in our made-to-order Alfredo Cream Sauce.

BUTTERED ANGEL HAIR PASTA
Thin Capellini noodles sautéed with fresh garlic, white wine and melted butter.

TOULOUSE PASTA
Corkscrew Pasta and Green Onions tossed in our Roasted Red Bell Pepper Cream Sauce.
Served with your choice of Crawfish, Shrimp or Chicken
• Half pan 80.00 - feeds approximately 12 people.
• Full pan 130.00 - feeds approximately 24 people.

Big Ole Po-Boys

DELI PO-BOY
Loaded With Roast Beef, Imported Deli Ham, Salami and Turkey, American & Swiss Cheese, Shredded Iceberg Lettuce, Sliced Tomatoes & Red Onions, with a layer of 1000 Island Dressing.

- 4 ft. Feeds Approx. 20 guests 85.00
- 6 ft. Feeds Approx. 35 guests 110.00

FRIED SHRIMP OR CATFISH PO-BOY
• 4 ft. - 150.00 • 6 ft. 250.00

Bread

CORN BREAD TRAY
(Honey or Jalapeño) 20.00

FRENCH BREAD TRAY
15.00 (30 Count) 25.00 (50 Count)

ABITA BEER HUSHPUPPY TRAY
(5 lbs) 30.00

Salads

HOUSE SALAD
Chopped Romaine With Spring Mix Lettuce, Tomatoes, Red Onions, Cucumbers, and Carrots.
Comes With Your Choice of Two Dressings.

- 10-15 people (12" tray) 25.00
- 25-30 people (16" tray) 45.00
- Add Grilled Shrimp 30.00 • Add Grilled Chicken 20.00

CAESAR SALAD
Chopped Romaine Lettuce, Homemade Croutons, Tossed In A Creamy Caesar Dressing With Fresh Parmesan Cheese.
• 10-15 people (12" tray) 30.00
• 25-30 people (16" tray) 60.00
• Add Grilled Shrimp 30.00 • Add Grilled Chicken 20.00

DODIE'S CAJUN SLAW
• ½ Gallon 15.00 • 1 Gallon 25.00

DODIE'S DIPS
• ½ Gallon 0.00 • 1 Gallon 50.00
Choose 1: Crawfish, Crab, or Avocado
All Dips Served With Toasted French Bread Points.

DODIE'S CAJUN COCKTAIL
Fresh tomatoes, onions, jalapeño, cilantro, crawfish tails and chunks of avocado.
Served with tortilla chips.
• ½ Gallon 40.00 • 1 Gallon 75.00

Desserts

HOMEMADE BREAD PUDDING
with Amaretto Butter Sauce.
• ½ Tray (feeds 30) 59.95
• Individual Servings 4.99

SOUTHERN PECAN PIE
with Bourbon sauce.
• Whole Pie 25.00 • Individual Servings 3.99

PEACH COBBLER
Serves 15 30.00

ASSORTED COOKIES 8.00 / dozen.
Choice of Chocolate Chip, Peanut Butter, Sugar or Oatmeal

FUDGE BROWNIES 15.00/dozen

How do I get started planning my event?

Begin by calling Dodie's Catering. We are eager to hear about your event. Consider a few choices you will make in the process. First, what is the purpose for your event? Specifics like the reason for the celebration and the setting or location of the event will allow our cater to suggest the menu and services that best fit the group you are entertaining. Second, what is your budget? Dodie's Catering is known for offering our Guests value, as well as quality food and service. Our experienced cater is excellent at suggesting alternate ideas to help with the budget. It all starts with a phone call.

How far in advance should I to book my event?

Although two or three weeks is often sufficient to plan a successful event, weekend dates and dates near holidays sell out much more quickly. For us to serve you best, we suggest confirming your event date as soon as possible. In some instances, we have last-minute openings for event dates, so do not hesitate to call.

Do you cater wedding receptions?

Whether you envision simple elegance, a lavish affair, or a festively themed party, we can help. Our wedding cater has all the expertise you are looking for and able to answer all your questions. While our experts are very experienced in working with the area event facilities, they are also prepared to plan your reception anywhere from your favorite art gallery to your family garden. Still looking for the perfect place? See our Facilities page.

Do you provide alcoholic beverages?

A: Yes. Bar and beverage service is a big part of entertaining and something some Guests choose to leave in our professional hands. The cater can suggest a themed or signature drink for your event! Dodie's Catering is fully licensed by the Texas Alcoholic Beverage Commission to serve and transport alcoholic beverages and is covered by full liquor liability insurance.

What about catering staff? How many Dodie's Catering staffers do I need for my event? Is there any extra service charge for gratuity?

The amount of catering staff required for your event depends on details such as Guest count, menu, length of event, and whether you use disposables or china. Dodie's Catering starts by including basic buffet staff in our menu prices. Additional staff, required with action stations, on-site cooking and preparation, bussing and bar services, will be determined by our event planner and included in your estimate. Dodie's Catering does not add any service charge or gratuity to your event total. If a Guest does choose to show appreciation for excellent service, gratuity is completely optional.

Is there a minimum cost or minimum Guest count?

Dodie's Catering typically charges for a minimum of 40 Guests for our on-site services. We are happy to accommodate smaller groups, still preparing for 40 and leaving the leftovers with you to enjoy the next day. In some instances our caterer can customize a price for a Guest count under 40, dependent on menu, staff and details. Please don't hesitate to call.

Can you help me with centerpieces? Find a DJ or Cajun/Zydeco band? What about a tent, tables and chairs, or patio heaters?

Absolutely! Customizing your event is our specialty. We work with the top vendors in our area, arranging these and other services, and can easily add any or all to your estimate. Just contact our caterer to bring your vision to shape.

What is the price range for using china (rentals) instead of disposables?

Rental china is available in a variety of styles, so the prices can vary. Prices can start as low as \$4.00 per Guest. Our cater will give you a customized estimate, including the additional staff required, based on your event details and the china style you select. Delivery and pick up fees will also be added.

What if I don't need a buffet set up or service staff? Can I just pick up food from your kitchen, or have it dropped off?

Of course!!! If you would like to pick up food, contact Dodie's Catering and we can make arrangements for you to pick up your order at the nearest Dodie's.

What are your payment terms?

A deposit of 50% of the event estimate (total cost of food, beverage, staff and equipment) is required to reserve an event date. The remaining balance, or 100% of the event estimate, is due no less than five business days prior to the event date. Dodie's Catering accepts Visa, MasterCard, Discover, American Express, Diner's Club, and personal, company and certified checks.

What is your cancellation policy?

30 days or more prior to the event date - no cancellation fee. Eight to 30 days prior to the event date - cancellation fee is 25% of the event estimate. Seven days or less prior to the event date - cancellation fee is 50% of the event estimate

Once you have reserved an event date, cancelling or changing the date with less than 30 days notice incurs the above fee schedule.



Catering Menu

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On-Site Catering Services

Dodie's Catering Specializes in Full Buffet style service that will bring "Zydeco to your Mouth"! We are famous for our onsite Crawfish and Shrimp boils and Catfish fries. At Dodie's Catering, we understand a great cuisine is only half the ingredient for an extraordinary event. Our catering teams are passionate about serving you and helping you make your event something to remember. Please let us know what we can do to help you.

Dodie's Catering will custom design your menu for your special event. We specialize in the following:

- Corporate Events
- Business Lunches
- Company Picnics
- Cocktail Receptions
- Dinner Parties
- Weddings
- Rehearsal Dinners
- Showers
- Graduations
- Golf Tournaments

Standard Service includes:

- Consultation & event planning
- Heavyweight disposable flatware, napkins & plates
- Buffet tables, linens & décor
- One hour of set-up time

or add some finer touches:

- Buffet service staff
- One to 1 1/2 hours of buffet service
- Guest seating (tables, chairs & linens)
- China, flatware & glassware*
- Entertainment
- Valet parking
- Centerpieces
- Tents & lighting
- Specialty service staff (i.e., cake service, bartending, bussing)
- Additional buffet serving time

Dodie's corporate accounts are also available. Minimum Delivery of \$100.

PARTY GATHERINGS AT DODIE'S

If your party is not quite big enough for us to come to you, we can host your party at Dodie's. We can create a specialized menu for any occasion. We have a private dining area, our Mardi Gras Room, that can accommodate up to 15 adults comfortably.

NEW ORLEANS

DODIE'S CAJUN TURN-KEY EXPERIENCE:

Dodie's is able to assist in additional services for your event from start to finish creating a true Cajun experience, which includes Live Cajun/Zydeco Bands, DJ's, Table and Chair Rentals, Linens, Tents, Frozen Margarita and Hurricane Machines, and Keg Beer.

SERVICE RATE SCHEDULES:

If you choose to use Dodie's Catering to deliver, set-up, serve, and clean after your party, there is a charge of \$115 per caterer and this covers the entire service of the event. Instead, you may also choose Dodie's Catering to deliver, set-up, and drop-off your order for only a delivery and set-up fee. This fee is based on the quantity of the order, setups, and its destination. A 50 percent (50%) deposit is required to reserve the date, and a signed contract will confirm the details. Due to a limited availability of dates, a portion of the deposit is non-refundable in the event of cancellation. We accept Visa, MasterCard, American Express, Diners Club, Discover and personal or company checks for your convenience.

• Additional service staff is required with the use of china and will be included in your estimate. A travel fee for events more than 30 miles from our location will be included in your estimate

MESQUITE GRILLING ON-SITE

Quality and freshness are the cornerstones of our superior service, which is why Dodie's Catering prepares your grilled menu items on our mesquite grills at your event when possible. This exclusive service is included in your estimate and adds to the professionalism and excitement of your event.

SUPERIOR BAR SERVICE

Let us design a bar menu that is tailored to your event. Our staff can serve Dodie's signature cocktails, highballs, or a limited variety of imported and domestic beers.

HIGHLY TRAINED STAFF

Enthusiastic and professional, our staff will make your guests feel welcome, assisting them with the buffet or serving the menu items you've selected.

BOOK AHEAD!

We want to help make your event a success! Although a few weeks advance notice is often sufficient, in order for us to best serve you, we recommend confirming your event as soon as possible. Due to a high volume of events, weekend or holiday events usually require more advance notice. Please allow Dodie's a 48-hour notice on all delivery services.

Box Lunches

- All Box Lunches Include: Service Kit and Wet Wipe, No Substitutions
- Minimum 1 Dozen Box Lunches
- Perfect for In-House or Office Lunches.
- Delivery available, minimum order required.

TRADITIONAL BOX LUNCH 8.49 per person

4" Traditional French bread sandwich dressed with fresh iceberg lettuce, sliced tomatoes and red onions. Mustard and mayonnaise packets served on side. Served with one bag of ZAPPS potato chips or Dodie's Cajun slaw and one baked cookie or fudge brownie. *Choice of Meats: Roast Beef, Mesquite Smoked Turkey or Imported Deli Ham. Choice of Cheese: American, Swiss, Cheddar or Provolone*

"THE FRENCHALETTA" LUNCH BOX 8.49 per person

One quarter of our famous New Orleans traditional muffalotta, tricked up our way, with Italian meats and melted cheeses, topped with an olive spread mix. Served with one bag of ZAPPS potato chips or Dodie's Cajun slaw and one baked cookie or fudge brownie.

SEAFOOD PO-BOY LUNCH BOX 9.99 per person

Classic Dodie's seafood po-boy on our 6" po-boy bread with your choice of delicately seasoned and lightly battered catfish, shrimp, oyster or crawfish tails. Served with one bag of Zapps potato chips or Dodie's Cajun slaw and one baked cookie or fudge brownie.

• All seafood po-boys come with iceberg lettuce, and sliced tomatoes. Mayonnaise, ketchup, and Tabasco packet on side.

CAJUN SPECIAL BOX LUNCH 9.99 per person

4" traditional French bread sandwich dressed with fresh iceberg lettuce, sliced tomatoes and red onions. Served with 6 oz. Cup of seafood or chicken and sausage gumbo, Zapps chips or Dodie's Cajun slaw and one baked cookie or fudge brownie. *Choice of Meats: Roast Beef, Mesquite Smoked Turkey or Imported Deli Ham. Choice of Cheese: American, Swiss, Cheddar or Provolone*

CAJUN ADD-ON'S: Add a gumbo or soup to your lunch box or an additional side

- 6 oz. Cup of Seafood Gumbo 4.89
- 6 oz. Cup of Chicken and Sausage Gumbo 4.89
- 6 oz. Cup of Shrimp Bisque 4.89
- 6 oz. Cup of Cream of Crab Soup 4.89
- 6 oz. Cup of Red Beans and Rice 3.75
- 6 oz. Cup of Jambalaya 3.99
- 6 oz. Cup of Dirty Rice 2.99
- 6 oz. Cup of Dodie's Cajun Slaw 3.50
- Zapps Potato Chips 1.99

Crawfish & Shrimp Boils, Fish Frys & Cajun Grilling

Dodie's Catering can create an authentic "boil" or "fish fry" experience just like they are done back home in Louisiana. Guaranteed to have your guest rolling up their sleeves to enjoy your party.

DODIE'S CRAWFISH BOIL Market, typically available from February through June.

Pricing is determined by allocating 2 lb of boiled Louisiana crawfish per person. Boiled crawfish served with red skin potatoes and petite cob corn. Boiled in our famous Dodie's spices and served with Dodie's red sauce. 4 oz. Sausage links and Cajun boiled mushrooms also available for an additional price.

MARDI GRAS SHRIMP BOIL Market

1/2 lb of boiled Texas gulf shrimp per person. Boiled shrimp served with red skin potatoes and petite cob corn. Boiled in our famous Dodie's spices and served with Dodie's Cajun sauce.

CATFISH LE BAYOU TECHE FRY Market

Filets of golden fried catfish served with Abita hushpuppies and homemade Cole slaw, traditional potato salad, or a mixed green salad. Served with Dodie's Cajun sauce and creamy tartar sauce. Also available: fried shrimp, fried crawfish tails, fried oysters, and chicken tenders.

FROM DODIE'S GRILL Market

Choose from the following grilled specialties: various grilled seafood (shrimps, fresh filets, skewers), Cajun rib-eyes, hamburgers, chicken breast, hot dogs and sausage, fajitas, and more. Add some homemade gumbo, red beans and rice, etouffée, or jambalaya to complete your meal.

Starter Trays

GOLDEN FRIED CAJUN WINGS "Size does matter!" ...with Sauce or Naked.

Served with your choice of ranch or bleu cheese dressing and celery sticks.

CHICKEN NUGGET TRAY

Lightly breaded and succulently fried chicken nuggets. Served with your choice of ranch, bleu cheese, Dodie's Cajun sauce or honey mustard.

- 40 Count 25.00
- 80 Count 45.00

FRIED CATFISH NUGGET TRAY 75.00

Catfish filets sliced into nuggets, delicately battered and succulently fried. Served with our famous Dodie's Cajun sauce and homemade tarter sauce. (5 lbs.)

HOT BOUDIN LINK OR SAUSAGE TRAY

Individually sliced and served with pickles and onions.

- 10-15 people 12" tray 25.00
- 25-30 people 16" tray 45.00

APPETIZER TRAY - 60.00

Stuffed mushrooms, onion rings, mini crab cakes and Abita beer hush puppies served with our famous Dodie's Cajun sauce. (Feeds approx. 25 people)

BEEF TENDERLOIN

Cajun crusted beef tenderloin served medium rare. Sliced and served with silver dollar rolls and Creole horseradish sauce.

- 20-25 people 140.00
- 40-50 people 250.00

PORK TENDERLOIN

Pineapple and Teriyaki glazed pork tenderloin. Sliced and served with silver dollar rolls.

- 20-25 people 60.00
- 40-50 people 100.00

MINI FRENCHALETTA TRAY

2" round Italian sandwiches with salami, imported deli ham, Italian cheeses and an olive spread mix.

- 4 Dozen 65.00
- Additional Dozen 15.00

FRESH VEGETABLE TRAY

Served with cauliflowerettes, baby carrots, mushrooms, broccoli, cucumbers and cherry tomatoes. Also served with your choice of a bleu cheese, ranch, honey mustard or Dodie's sauce.

- 10-5 people 12" tray 25.00
- 25-0 people 16" tray 50.00

SEASONAL FRUIT TRAY

Cool, fresh seasonal fruit served with a tasty fruit dip.

- 10-5 people 12" tray 35.00
- 25-30 people 16" tray 65.00

Cajun Appetizers

CAJUN TAMALES 2.99 ea.

Dodie's famous jalapenos stuffed with crabmeat stuffing

LOUISIANA MEAT PIES 1.25 ea.

With ranch dressing.

DODIE'S STUFFED SHRIMP 2.00 ea.

Stuffed with Creole seasonings and fresh crab meat.

FRESH JUMBO CRAB CLAWS - Market (min 5 lbs)

Served chilled or sautéed in a zesty lemon garlic butter sauce with parmesan cheese.

MINI CRAB CAKES 2.00 ea.

Golden fried and served with a Dodie's Shrimp sauce.

GRILLED SKEWERS

- Grilled Cajun Rib-Eye Skewers 5.00 ea.
 - Grilled Shrimp Skewers 3.75 ea.
 - Grilled Chicken Skewers 2.75 ea.
 - Grilled Veggie Skewers 2.25 ea.
- Cherry tomatoes, red and yellow bell peppers, onions and mushrooms.

