



**FRESH**

BY BROOKSHIRE'S

6991 OLD JACKSONVILLE HWY  
TYLER, TEXAS 75703

[FRESHByBrookshires.com](http://FRESHByBrookshires.com)

903.747.3512



**FRESH**  
CATERING

**choose two meats - \$11**  
(two tacos per person)

calories are based on 4 oz. serving sizes for the meat only. adding other toppings to the tacos will alter calories.

**ADOBO GRILLED CHICKEN** 105 CAL

adobo-marinated and grilled chicken thighs

**CARNITAS** 250 CAL

braised pulled pork caramelized on the griddle

**CARNE ASADA** 135 CAL

marinated and grilled flank steak

**SMOKED CHICKEN** 225 CAL

FRESH-smoked chicken breast

**TEXAS BARBACOA** 335 CAL

FRESH-smoked brisket

**PICADILLO** 202 CAL

ground beef with garlic, bell peppers and tomatoes

**what's included?**

• **CILANTRO, DICED WHITE ONIONS, SOUR CREAM AND LETTUCE**

• **RICE** (choice of Spanish or cilantro lime)

• **BEANS** (choice of black or borracho)

• **SALSA** (choice of fire-roasted or green chile tomatillo)

• **CHEESE** (choice of cotija, cheddar or Monterey Jack)

# FRESH TACO BAR

## À LA CARTE SIDES

**BORRACHO BEANS** 425 CAL

\$4 per lb

**SPANISH RICE** 750 CAL

\$4 per lb

**CILANTRO LIME RICE** 110 CAL

\$4.99 per lb

**CUBAN-STYLE BEANS** 155 CAL

(vegetarian option)

\$4 per lb

## FRESH DIP TRIOS

**choose three - \$30**

(1 pint each • 30-480 cal)

served with your choice of FRESH-baked flatbreads, grilled naan or tortilla chips

calories are based on 4 oz. serving size.

• FIRE-ROASTED SALSA

• CORN SALSA

• TOMATILLO GREEN SALSA

• PIMENTO CHEESE

• CHIPOTLE CHEESE

• QUESO

• PICO DE GALLO

• GUACAMOLE

• GARLIC HUMMUS

• FETA & OLIVE HUMMUS

• CHARRED RED ONION & BALSAMIC HUMMUS

• TRADITIONAL ROASTED RED PEPPER HUMMUS

**FRESH SHRIMP COCKTAIL** 50 CAL

boiled in a spicy Louisiana seafood boil with fresh oranges and herbs. served with classic cocktail sauce.

Small - \$60 (serves 8-10) // Large - \$110 (serves 20-25)

**HOUSE-SMOKED SALMON** 140 CAL

center-cut salmon fillet with citrus-caper crème, spring mix and red grapes

Small - \$60 (serves 8-10) // Large - \$110 (serves 18-20)

**GRILLED BEEF TENDERLOIN** 240 CAL

served with classic horseradish cream

Small - \$90 (serves 10-12) // Large - \$170 (serves 18-20)

**FRESH QUESADILLAS** 250 CAL

chicken, brisket or black bean on FRESH-made tortillas served with fire-roasted salsa

Small - \$35 (24 pieces) // Large - \$65 (48 pieces)

**HERB-GRILLED CHICKEN BREAST** 185 CAL

served with buttermilk-tarragon or charred tomato cream

Small - \$40 (15 pieces) // Large - \$70 (30 pieces)

**PRETZEL-CRUSTED CHICKEN TENDERS** 275 CAL

served with buttermilk-tarragon or creamy ketchup

Small - \$40 (serves 10-12) // Large - \$70 (serves 18-20)

**CHARCUTERIE OR**

**ARTISANAL CHEESE** 170 CAL

a selection of specialty, hand-crafted cured meats or cheeses  
Small - \$65 (serves 8-10) // Large - \$125 (serves 18-20)

**CHARCUTERIE AND**

**ARTISANAL CHEESE** 115 CAL

a selection of specialty, hand-crafted cured meats and cheeses  
Small - \$75 (serves 8-10) // Large - \$140 (serves 18-20)

**COCKTAIL CHEESE** 145 CAL

cheddar, smoked gouda, havarti and brie, garnished with grapes and berries

Small - \$30 (serves 8-10) // Large - \$55 (serves 18-20)

**FRESH ANTIPASTO** 160 CAL

a selection of artisanal salumi accompanied by fresh mozzarella, red bell peppers and artichoke hearts

Small - \$60 (serves 8-10) // Large - \$115 (serves 18-20)

**FRESH CATERING**  
**903.747.3512**



**FRESH**  
**PLATTERS**

# SANDWICH BOXES

**\$8 each**  
(calories are based per sandwich box)  
served with seasonal fruit,  
kettle chips and a cookie

**PIMENTO CHEESE** 1,215 CAL  
with applewood-smoked bacon  
on a FRESH-made bun

**FRESH-ROASTED  
TURKEY & SWISS** 1,160 CAL  
with mustard, mayo and greens  
on honey-wheat bread

**SMOKED HAM & SWISS** 1,210 CAL  
with mustard, mayo and pickles  
on honey-wheat bread

**ARTISANAL SALAMI** 1,255 CAL  
with provolone, mustard and  
charred red onions on Tuscan bread

**CLASSIC CHICKEN SALAD** 1,055 CAL  
with sliced Romas and greens  
on a FRESH-made croissant

**ALBACORE TUNA SALAD** 620 CAL  
with pepperoncini and lettuce  
on a FRESH-made croissant

# SANDWICH PLATTERS

**TEA SANDWICHES** 145 CAL  
pimento cheese, turkey and cheddar,  
ham and Swiss, or chicken salad  
peanut butter and jelly, peanut butter,  
honey and apples, or Nutella and bananas  
Small - \$35 (60 1/4 sandwiches)  
Large - \$50 (120 1/4 sandwiches)

**BRIOCHE SLIDERS** 285 CAL (PER 4 OZ.)  
pimento cheese, turkey and Swiss,  
ham and Swiss, salami and provolone,  
chicken salad, or tuna salad  
\$40 (15 sliders) // \$70 (30 sliders)

# FRESH LUNCH

# SALAD BOXES

**\$9 per box** (685-1,545 cal)  
choose any salad served with seasonal fruit,  
a baby baguette and a cookie

# SIGNATURE SALADS

**sold by the lb**  
salad dressings included in total price of salad

**ALBACORE TUNA SALAD** 1,360 CAL  
with mixed baby greens  
\$9 per lb

**CLASSIC CHICKEN SALAD** 840 CAL  
with mixed baby greens  
\$9 per lb

**BABY SPINACH, SMOKED CHICKEN,  
GOAT CHEESE & DRIED FRUIT** 1,060 CAL  
with balsamic vinaigrette  
\$8 per lb

**HOUSE-SMOKED SALMON,  
RED GRAPES &  
TOASTED PISTACHIOS** 760 CAL  
with a citrus-caper crème and baby arugula  
\$10 per lb

**VEGETARIAN SEASONAL QUINOA** 600 CAL  
over baby spinach  
\$7 per lb

**GRAPE, WALNUT &  
BLEU CHEESE SALAD** 720 CAL  
over mixed baby greens  
\$9 per lb

**GRILLED CHICKEN COBB SALAD** 800 CAL  
with tomatoes, bacon, bleu cheese, avocado,  
hard-boiled egg and red onion  
\$9 per lb

**CRANBERRY CHICKEN SALAD** 1,680 CAL  
over mixed baby greens  
\$9 per lb

**GREEK SALAD** 540 CAL  
traditionally built with our  
signature Greek feta dressing  
\$8 per lb

**GRILLED CHICKEN CAESAR** 1,080 CAL  
authentically crafted  
\$8 per lb



# FRESH CASSEROLES



(calories are based on 4 oz. serving size)  
Half Pan - \$50 (serves 9-12)  
Full Pan - \$100 (serves 18-24)

**KING RANCH CASSEROLE** 215 CAL  
layers of roasted chicken, corn tortillas and cheese in a spicy Southwest sauce

**LASAGNA AL FORNO** 200 CAL  
layers of pasta, FRESH-made pomodoro and bolognese sauce with ricotta cheese

**MUSHROOM LASAGNA** 230 CAL  
layers of pasta, sautéed mushrooms and a white cream sauce with ricotta cheese

**CHICKEN POT PIE** 320 CAL  
roasted chicken with fresh vegetables and herbs baked inside of a flaky pie crust



**WE DELIVER!**  
7 DAYS A WEEK

# FRESH BBQ

Served with Texas-style BBQ sauce. Best paired with our brioche slider rolls & house-made potato salad!  
calories are based on 4 oz. serving size

**FRESH CHICKEN** 225 CAL  
smoked or rotisserie  
\$9 per chicken

**TEXAS BEEF BRISKET** 240 CAL  
chopped or sliced  
\$12 per lb

## MAIN ATTRACTIONS

calories are based on 4 oz. serving size

**THYME-SCENTED BEEF TENDERLOIN** 240 CAL  
\$30 per lb  
pair with horseradish cream (sold separately)

**GRILLED SALMON** 205 CAL  
\$25 per lb  
pair with tomato vinaigrette (sold separately)

**SMOKED PORK LOIN** 170 CAL  
house-brined and smoked  
\$12 per lb  
pair with Texas-style BBQ sauce (sold separately)

**HERB-GRILLED CHICKEN BREASTS** 335 CAL  
house-brined  
\$12 per lb  
pair with buttermilk-tarragon (sold separately)

# FRESH DINNER

## SAUCES

(calories are based on 4 oz. serving size)  
\$7.49 per pound

- **HORSERADISH CREAM** 231 CAL
- **TOMATO VINAIGRETTE** 285 CAL
- **TEXAS-STYLE BBQ SAUCE** 58 CAL
- **BUTTERMILK-TARRAGON** 198 CAL

## COLD SIDES

(serving sizes vary)  
calories are based on 4 oz. serving size

- **GRILLED POTATO SALAD** 260 CAL  
\$4 per lb
- **PICNIC POTATO SALAD** 175 CAL  
\$4 per lb
- **PENNE MOZZARELLA SALAD** 130 CAL  
\$6 per lb
- **CUCUMBER DILL SALAD** 80 CAL  
\$4 per lb
- **COLESLAW** 115 CAL  
\$4 per lb
- **ASIAN SLAW** 85 CAL  
\$4 per lb
- **GARDEN SALAD** 240 CAL  
\$7 per lb
- **CAESAR SALAD** 300 CAL  
\$6 per lb

## HOT SIDES

(serving sizes vary)  
calories are based on 4 oz. serving size

- **THREE-CHEESE MAC 'N' CHEESE** 160 CAL  
\$6 per lb
- **WHIPPED YUKON GOLD POTATOES** 105 CAL  
\$6 per lb
- **GREEN BEANS AMANDINE** 100 CAL  
\$7 per lb
- **HERB-ROASTED NEW POTATOES** 85 CAL  
\$5 per lb
- **GRILLED SEASONAL VEGGIES** 95 CAL  
\$7 per lb
- **GRILLED ASPARAGUS** 140 CAL  
\$13.99 per lb

Looking for a different side than listed here?  
Any side in our chef case is available for your catering order!

Flowers by  
**FRESH**  
Dress up your table with a custom arrangement from our floral department.

**FRESH CATERING**  
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# FRESH HORS D'OEUVRES

## UNIQUE OFFERINGS

(calories are per each item)

### ROASTED BACON-WRAPPED MEDJOOL DATES

220 CAL  
scented with port-vanilla  
\$15 per dozen

### RED GRAPES

175 CAL  
with bleu cheese mousse and toasted pistachios  
\$15 per dozen

### SUNSET GULF SHRIMP

50 CAL  
grilled with pineapple, cilantro and lime  
\$24 per dozen

### BEEF CHURRASCO

140 CAL  
with chimichurri  
\$24 per dozen

## NEW POTATO SLIDERS

(calories are based on one (1) slider)

### STUFFED WITH YOUR CHOICE OF:

#### PIMENTO CHEESE

135 CAL  
\$12 per dozen

#### ANDOUILLE-GREEN ONION

95 CAL  
\$12 per dozen

#### MOLASSES PULLED PORK

180 CAL  
with sharp white cheddar  
\$15 per dozen

#### TWICE-BAKED CHEDDAR CHEESE

55 CAL  
with green onions and sour cream  
\$15 per dozen

## HORS D'OEUVRES PLATTERS

(calories are based on 4 oz. serving size)

### GRILLED SEASONAL VEGGIES

95 CAL  
garnished with a port-vanilla reduction and shredded parmesan  
Small - \$28 (serves 8-10) // Large - \$50 (serves 15-20)

### DELI

220 CAL  
assortment of sliced sandwich meats with cheese and a separate platter of sides, including lettuce, tomatoes, pickles and onions  
Small - \$55 (serves 8-10) // Large - \$100 (serves 15-20)

### CRUDITÉ

145 CAL  
seasonal crisp vegetables served with your choice of jalapeño ranch, homemade ranch, herbed vinaigrette or charred tomato cream  
Small - \$20 (serves 8-10) // Large - \$36 (serves 15-20)

### FRUIT

60 CAL  
the best seasonal fruit you can get your hands on served with a mix of berries, grapes, melons & pineapple  
Small - \$25 (serves 8-10) // Large - \$40 (serves 15-20)

### SLICED ARTISAN BREAD

265 CAL  
choose up to 3 loaves for small platters or up to 5 loaves for large platters  
Small - \$15 // Large - \$25

### FRESH-MADE BRIOCHE ROLLS

145 CAL PER ROLL  
great to make your own sliders or just served on the side  
Small - \$12 (15 rolls) // Large - \$24 (30 rolls)

### GOURMET CRACKERS

470 CAL  
selection of the grocery's best  
Small - \$12 // Large - \$20



# FRESH BREAKFAST

## PLATTERS

(calories are based on 4 oz. serving size)

### FRESH SIGNATURE BREAKFAST BREADS 300-365 CAL

pecan-apple and raisin, cranberry-orange, white chocolate apricot and cinnamon-raisin swirl  
Small - \$18 (serves 8-10) // Large - \$28 (serves 18-20)

**BREAKFAST SWEETS 275-460 CAL**  
assortment of FRESH-baked muffins and danishes cut into individual portions  
Small - \$20 (serves 8-10) // Large - \$36 (serves 18-20)

**FRESH SCONES 390-455 CAL**  
cranberry-orange, cinnamon and blueberry  
Small - \$12 (20 pieces) // Large - \$20 (40 pieces)

## TACOS

\$3 each (calories are per taco)

**SUNRISE TACO 560 CAL**  
scrambled eggs, jack cheese, applewood-smoked bacon, fire-roasted salsa and jalapeño ranch

**CHORIZO TACO 465 CAL**  
scrambled eggs, shredded hash browns, sharp cheddar, chorizo and green chile salsa

**VEGGIE TACO 320 CAL**  
scrambled eggs, shredded hash browns, cotija, corn salsa and fresh cilantro

**STEAK & EGG TACO 445 CAL**  
scrambled eggs, carne asada, shredded hash browns, cheese and fire-roasted salsa

# FRESH DESSERTS

Our bake shop produces scratch-made desserts daily. These platters will be the perfect finale for any meal you are hosting. (calories are based on 4 oz. serving size)

**FRESH COOKIE PLATTER 500 CAL**  
honey oatmeal-pecan, chocolate chip and sugar  
Small - \$20 (15 pieces)  
Large - \$36 (30 pieces)

**FRESH BROWNIES & BARS PLATTER 415-540 CAL**  
chocolate brownies, lemon bars and raspberry bars  
Small - \$20 (20 pieces)  
Large - \$36 (40 pieces)

**ASSORTED ARTISANAL SWEET BITES PLATTER 195-360 CAL**  
fruit tarts, éclairs, opera bastille, cheesecake and key lime pie  
Small - \$40 (20 pieces)  
Large - \$70 (40 pieces)

**FRESH COBBLERS 190-240 CAL**  
choose from peach or cherry  
Half Pan - \$30 (serves 10-12)  
Full Pan - \$55 (serves 20-25)

