



SERVICES

DELIVERY AND SETUP

- Custom menu
- Buffet line setup
- Professional display
- Affordable pricing

FULL SERVICE CATERING

- Custom menu
- Serving staff
- Table setup
- Bartender
- Buffet or plated service
- Table and kitchen cleanup
- Appetizer service
- Beautiful display



Matthew Vogelbacher

Owner and Chef

I attended The International School of Culinary Arts from 2010 through 2012. Started my career working at Sport Authority Field a week after I started school and worked under some of the best chefs in Denver, Co. While at the stadium I worked action stations, made stocks, sauces, fabricated meats, smoked meats, made rubs, cooked Asian, Cajun, Italian, Southern, Southwestern, Latin, BBQ and many other styles. Chef DeJohn put me through an online course called Rouxbee and taught me technique to further my culinary education. I worked at the Colorado Convention Center in Garde Manger from 2011 through 2014 doing events ranging from 150 people to 12,000 people. I've worked at Coors Field in their Gluten Free Station and won awards for the job I did there. I also worked action stations at the Pepsi Center cooking Asian food. I've also worked at Ted's Montana Grill as a grill cook for over a year until I moved here to Texas where I've worked in a retirement community cooking 5 star food.

Catering & Delivery Menu

(682) 221-3434

www.birdbrookcatering.com

DINNER MENU

THE ANGRY GATOR TACO

\$15 per person

Two Cajun/Mexican fusion gator tacos with a Latin slaw and Creole sauce. Topped with an avocado crème on your choice of tortilla (flour or corn). Served with a side of Borracho beans

GRANDMA'S FAMOUS CHICKEN

\$10 Per Person

Marinated chicken breast, breaded and shallow fried in clarified butter. Served with garlic mashed potatoes and a cream gravy

HAWAIIAN STUFFED CHICKEN

\$12 Per Person

Chicken breast stuffed with Canadian bacon and pineapple topped with a coconut cream sauce. Served with an island slaw

SHRIMP ALFREDO

\$12 Per Person

Succulent shrimp in a creamy Alfredo sauce. Served with fettucine noodles and garlic bread

BRAISED SHORT RIBS

\$18 Per Person

Tender beef short ribs braised in red wine, tomatoes, onions, garlic and our blend of herbs and spices served with a red wine demi and a loaded baked potato

LUNCH MENU

BUILD A BURGER BAR

Serves 12 \$80

Mouthwatering, seasoned ¼ lb beef patties cooked to perfection served with lettuce, tomatoes, red onions and pickles. Mustard, mayo and ketchup included

NACHO/TACO BAR

Serves 6 \$70

Your choice of chicken, beef, shredded beef or pork served with refried or black beans, Spanish rice, guacamole, cheese and salsa. Tortilla chips, hard taco shells and or flour and or corn tortillas included

FRENCH DIP SANDWICH

\$13

Hot sliced roast beef on a hoagie roll served with Swiss or cheddar cheese, horseradish cream sauce and Au Jus.

BBQ PULLED PORK SLIDERS

One Dozen \$42

One dozen Tender, hickory smoked pork shoulder served with smoky cheddar cheese, fried onions on a bun topped with a fried pickle

COLD SANDWICH PLATTERS

Mix and match from the choices below

S: \$52 Serves 10 L: \$82 Serves 15

ROAST BEEF

Roast beef with a sundried tomato spread, cheddar cheese, shredded lettuce and grilled onions on white or wheat bread

TURKEY

Turkey with Havarti cheese, shredded lettuce, tomato and onion served with a basil pesto spread on white or wheat bread

VEGGIE BAGEL

An everything bagel with an avocado crème, shredded lettuce, tomato, red onion and spinach

HAM

Ham and Swiss with garlic aioli, shredded lettuce, pickled red onions and tomatoes

GRILLED VEGGIE SANDWICH

Marinated grilled Portobello mushrooms, red bell peppers, red onions, yellow squash and zucchini served on marble rye

BREAKFAST MENU

BREAKFAST BURRITO PLATTER

Serves 15-30 for \$50.00

A tasty platter of breakfast burritos with your choice of chorizo, homemade breakfast sausage, bacon, potato or plain egg and cheese.

BLUEBERRY PANCAKES

Serves 15-30 for \$40.00

Mouthwatering buttermilk pancakes with blueberries served with maple syrup.

CHEESY SCRAMBLED EGGS

Serves 15-30 for \$35.00

Your choices of pepper jack, cheddar, and Monterey Jack cheese served with fluffy eggs and a side your choice of biscuits, sourdough, wheat, white, or rye.

BISCUITS AND GRAVY

Serves 15 to 30 for \$40.00

Homemade breakfast sausage gravy on melt in your mouth buttermilk biscuits.

BREAKFAST QUESADILLA

Serves 15 to 30 for \$55.00

Quesadilla made with southwest scrambled eggs, your choice of cheese, homemade breakfast sausage, bacon or pulled pork. Served with salsa and sour cream on the side.

TEXAS STYLE EGGS BENEDICT

Minimum order of 15 for \$120.00

Tender brisket topped with a fried quail egg served with homemade southwest hollandaise sauce on a country buttermilk biscuit.

Sides

Hash browns for 15 to 30 for \$20.00

Sausage \$5 per lb.

Bacon \$7 per lb.

Country Biscuits 15 to 30 \$20.00

Toast minimum order of 15 for \$20.00

Sourdough, wheat, white or rye