



Catering Packages



Prepared June, 2022

Greetings from Swift + Company!



At Swift + Company, we combine over 30 years of culinary experiences with innovative catering and impeccable service to bring Houston's finest taste-driven cuisine to any table you're gathered around. No matter the size of an event, we work to ensure that every moment is special and every menu is unique and fully customized.

Swift + Company measures our success by the personal connections we create, and diligently invest ourselves in your happiness with our services.

Thank you for considering Swift + Company for your event!

About Us

THREE DECADES OF DELICIOUS EVENTS

Swift + Company is your single source for creating an unforgettable event for both you and your guests. Whether you are planning a garden luncheon, debutante ball, or a gala, the Swift + Company team specializes in providing customized services for each special event.

For the few things we do not handle in-house we have developed long-standing relationships with our trusted partners. While we are located in Houston, Texas, our destination team plans, manages, and executes events across the state and country.

Over the past 30 years, our team has gathered and developed a carefully curated collection of outstanding recipes, tested to absolute perfection. Our in-house kitchen staff and mixologists, who cook everything on-site, continue to push the envelope with inventive and dynamic dishes and drinks that will dazzle and delight your guests.

WHAT MAKES US SPECIAL

Swift + Company is the only full-service event production company in Houston. From our hand-finished linens to house-made simple syrups for cocktails to finishing every dish on-site, the Swift + Company team is known for our personal touch and for going the extra mile for each and every client. We listen carefully to our clients to bring their vision to life.

Our Team

Elizabeth Swift Copeland
OWNER

Harold Kelly
DIRECTOR OF SALES

Richard Huber
CHEF DE CUISINE

Melissa Fuentes
CATERING SALES

Contact Us

Catering@swiftevents.com
(713) 869-8151

Luncheon Menu Package 1



Items in photo may differ from what is included in actual package.

Main Course

HERB CRUSTED SALMON NIÇOISE with roasted red and yellow beets, lemon potatoes, quail eggs, haricot vert, arugula + mustard thyme vinaigrette

Dessert Course

BUCHONS AU CHOCOLAT small brownie like cakes in the shape of a thimble

MEYER LEMON PETITE CREAM PUFFS with candied lemon

TINY KEY LIME TARTLETS

\$35.25 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal
Does not include 15% service charge, 8.25% sales tax, venue fees

Luncheon Menu Package 2



Items in photo may differ from what is included in actual package.

First Course

BIBB LETTUCE WEDGE SALAD petite bibb lettuce hearts with ruby red grapefruit, avocados, toasted Marcona almonds and blood orange vinaigrette

Main Course

SCALLOPINI OF CHICKEN with grapefruit beurre blanc, caviar + pink peppercorns

GRILLED ASPARAGUS with white truffle oil

RAVIOLI FILLED WITH ARUGULA AND GOAT CHEESE with toasted pine nuts and lemon shallot sauce

Dessert Course

INDIVIDUAL LAVENDER CREME BRULEE with mixed berries

\$44.75 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal
Does not include 15% service charge, 8.25% sales tax, venue fees

Luncheon Menu Package 3



Items in photo may differ from what is included in actual package.

First Course

PATRICIA'S FABULOUS SALAD
radicchio and baby field greens
tossed with scallions, red onion,
cayenne pecans, and bleu cheese with
light raspberry vinaigrette

Main Course

HERB CRUSTED PETITE FILET OF BEEF
rubbed with shallot butter + topped
with crispy tobacco onions

CREAMY PARMESAN POLENTA PUDDING
with shaved parmesan

HARICOTS VERTS garnished with
pomegranate seeds

Dessert Course

FLOURLESS CHOCOLATE CAKE with
creme anglaise + fresh berries

\$63.00 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal
Does not include 15% service charge, 8.25% sales tax, venue fees

Dinner Menu Package 1



Items in photo may differ from what is included in actual package.

Appetizer Course

BLINI topped with crème fraîche and three types of caviar

CARAMELIZED PEAR AND BLUE CHEESE PURSES

FRIED GREEN TOMATO "BLT" topped with citrus hollandaise and crumbled bacon

First Course

SALAD OF PETITE BIBB LETTUCE HEARTS with ruby red grapefruit, avocados, toasted marcona almonds + blood orange vinaigrette

Main Course

CHEZ LOUIS CHICKEN thinly sliced breast of chicken topped with arugula, tomato olive relish, artichoke puree + fresh parmesan

HARICOTS VERTS tossed with toasted almonds

CREAMY PARMESAN POLENTA PUDDING

Dessert Course

CHOCOLATE "BUCHONS" with dark chocolate served with vanilla ice cream + fresh raspberries

\$68.00 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal
Does not include 15% service charge, 8.25% sales tax, venue fees

Dinner Menu Package 2



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Appetizer Course

“EMELIA” BEEF SLIDERS with balsamic mayo and salsa verde
AHI TUNA POKE with avocado and served on a crispy wonton chip
MAC AND CHEESE served in a silver spoon and drizzled with white truffle oil

First Course

PATRICIA’S FABULOUS SALAD
radicchio and baby field greens tossed with scallions, red onion, avocados, cayenne pecans, and blue cheese with light raspberry vinaigrette

Main Course

FIG AND MANCHEGO STUFFED CHICKEN
with port wine pan sauce + garnished with micro greens

LEMON ORZO SALAD with crumbled feta and mint

SHAVED KALE + BRUSSELS SPROUT SALAD with lemon vinaigrette + shaved pecorino

Dessert Course

INDIVIDUAL MEYER LEMON TART
artfully presented with raspberry coulis, limoncello macerated berries, edible flower confetti + fresh whipped cream

\$77 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal

Does not include 15% service charge, 8.25% sales tax, venue fees

Dinner Menu Package 3



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Appetizer Course

BLACK SESAME CONES filled with ahi tuna and wasabi cream
MINI BEEF TACOS taco meat, shredded lettuce, chopped tomato + cheddar cheese

TEXAS PEACH + GOAT CHEESE CROSTINI with basil chiffonade

First Course

CHÈVRE AND SUN-DRIED TOMATO SALAD... mixed greens, sliced tart green apple, and warm, almond-encrusted goat cheese in a sun-dried tomato dressing

Main Course

SCALLOPINI OF CHICKEN with grapefruit beurre blanc, grapefruit segments + pink peppercorns

BUTTERNUT SQUASH RAVIOLI with sage butter sauce + toasted pine nuts
CHARRED ASPARAGUS with green garlic chimichurri, crumbled feta + olive relish

Dessert Course

STRAWBERRY PARFAIT layered artfully with strawberry gelee, vanilla-scented whipped cream + pistachio sacristan cookies

\$70 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal
Does not include 15% service charge, 8.25% sales tax, venue fees

Dinner Menu Package 4



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Appetizer Course

GRILLED LEMON CHICKEN EN BROCHETTE marinated with olive oil, citrus + herbs and finished with roasted garlic + fresh mint
PETITE CRUDITES IN CUCUMBER ROLL with lemon ricotta and fresh radish garnish

“BLT” BRUSCHETTA crisp ciabatta topped with bacon, oven dried tomatoes and lime aioli

First Course

TUSCAN SALAD OF GOAT CHEESE AND PEARS... balsamic glazed greens with candied walnuts, caramelized beets and shallots

Main Course

SEARED FILET OF SALMON topped with fennel, walnuts + chives
EGGPLANT INVOLTINI inside-out eggplant rolls with fresh mozzarella, herbed ricotta and marinara

CELERY ROOT + POTATO GRATIN with a hint of garlic, fresh rosemary + gruyere cheese

Dessert Course

FLOURLESS CHOCOLATE CAKE with creme anglaise + fresh berries

\$68 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal
Does not include 15% service charge, 8.25% sales tax , venue fees

Dinner Menu Package 5



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Appetizer Course

EGGPLANT RAGOUT (V) served on a Yukon gold potato chip
RED SNAPPER CEVICHE
TENDERLOIN OF BEEF CROSTINI with artichoke purée, arugula, and shaved parmesan

First Course

COLGIN CHOPPED SALAD
watercress, Romaine and Bibb lettuces tossed with chopped grilled chicken, avocado, bacon, tomatoes, hard-boiled egg, and Roquefort cheese

Main Course

BREAST OF QUAIL WILSON STYLE...
marinated and grilled tender quail stuffed with fresh jalapeño and wrapped with peppered bacon served with red pepper jelly

ROASTED ROOT VEGETABLES

JALAPENO CHEESE GRITS with heirloom tomato relish

Dessert Course

DARK CHOCOLATE POT DU CRÈME
topped with fresh raspberries, amoretto whipped cream + chocolate shavings

\$86.75 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal
Does not include 15% service charge, 8.25% sales tax, venue fees

Dinner Menu Package 6



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Appetizer Course

JUMBO LUMP CRAB + MANGO
SALAD served on a wonton chip
garnished with cilantro

BARELY BUZZED SLIDERS

MOZZARELLA EN CARROZZA Italian
version of a grilled cheese made
with fresh mozzarella

First Course

ROASTED VEGETABLE SALAD with
butternut squash, yellow beets +
asparagus served over mixed field
greens, frisée and baby spinach
with bleu cheese, toasted
pistachios, and white balsamic
vinaigrette

Main Course

GRILLED TENDERLOIN OF BEEF with
shallot butter, fresh herbs + crispy
tobacco onions

HARICOTS VERTS, WHITE PEACHES
AND ALMONDS raspberry shallot
vinaigrette dressing

POTATOES PARISIENNE French-style
mashed potatoes

Dessert Course

FRENCH ALMOND + APPLE TART
artfully displayed apples in a rose
served with fleur de sel caramel
drizzle, fresh blueberries + vanilla-
scented whipped cream

\$102 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal
Does not include 15% service charge, 8.25% sales tax, venue fees

Dinner Menu Package 7



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Appetizer Course

DUCK CONFIT POMEGRANATE
RICOTTA CROSTINI
FRIED OYSTERS with cocktail and
remoulade sauces
JALAPENO QUAIL & PECAN SMOKED
BACON EN BROCHETTE

First Course

BABY RED AND GREEN ROMAINE
WEDGE SALAD with heirloom
tomatoes, pickled red beets, and
goat cheese, fresh chives, peach
basil vinaigrette

Main Course

PETITE DUO:
+GRILLED BEEF TENDERLOIN with
shallot butter, fresh herbs + topped
with crispy tobacco onions
+SEARED SEA BASS with grapefruit
beurre blanc

HOMEMADE WHITE CORN RAVIOLI with
sage butter sauce
SUPERFOODS SALAD ultra-healthy
kale, roasted sweet potatoes,
blueberries, avocado and quinoa in a
lemon-shallot vinaigrette

Dessert Course

LEMON SCENTED PANNA COTTA with
stewed fresh berries + mint

\$110 PER PERSON (FOOD ONLY)

Menu includes iced tea and water service with meal
Does not include 15% service charge, 8.25% sales tax, venue fees

FREQUENTLY ASKED QUESTIONS

What all is included with Swift + Company's catering service?

Swift + Company is a turnkey event company providing everything needed to execute a one-of-a-kind event. For our catered events we provide all equipment needed for our on-site cooking and a full staff for setting up, serving and breaking down events. For information about our other services such as rentals, florals and/or décor, please contact us. We'd love to help you fulfil your vision!

What is included in the menu price?

We will create a proposal for you that is priced per person and includes items such as tables, Chiavari chairs, china plates, silverware, staffing and linen napkins. Our pricing does not include a 15% production fee, 8.25% sales tax, any venue fees. Please let us know how many guests you will be expecting and your menu choice you would like served and we'll be happy to provide you with a full proposal.

Do you offer vegetarian or gluten free meals?

Yes, we can accommodate all guests with specialty dietary needs. Let us know what special dietary needs you may need us to accommodate, and our culinary team will present you with ideas on how best to serve all your guests.

What is included with your bar and beverage services?

All our bar packages are priced per person for unlimited consumption for 3 continuous hours. All guests over the age of 21 will be charged for the bar beverage service while guests under the age of 21 will be charged for non-alcoholic beverages only. Bartenders and the number of bar set ups needed will be determined based on your venue and guest count. Please inquire with us if you would like to make substitutions or additions to a bar package!

Is there a fee for cake cutting for my event?

No! We offer complimentary cake cutting services. After the newlyweds cut the cake, we will slice and place the cake on small cake plates with cake forks and set them out on your cake table or serve them where needed. We ask that you provide your own cake cutting and serving set and any boxes needed for saving top tier and left-over cake.

When is the final guest count and payment due?

Our team will begin reaching out about 2 weeks prior to your event date asking for all final details including event timelines, floor plans and guests counts including any specialty meals, kids meals or vendor meal information. At this time, we will make the adjustments to your proposal and send you a final invoice. A 90% deposit is then due 10 business days prior to the event.