

ESTABLISHED 2014

Chrispea

CATERING LLC

Thoughtfully Curated Cuisine

Menu Selections

Southern Creole Roots · Elevated for Every Occasion

www.chrispeacatering.com

832.707.0703 · Houston, Texas & Nationwide

Chrispea

Welcome to

THE CHRISPEA TABLE

A decade of Southern Creole cooking, crafted for your celebration.

Every menu is fully customizable. The selections below reflect our most-loved offerings across lunch, dinner, breakfast, corporate catering, and events — each dish prepared to order with premium ingredients and unmistakable care.

V denotes a vegetarian selection. · Vegetarian, vegan, gluten-free & allergy accommodations are gladly arranged — please share dietary needs when booking.

To Begin the Day's Work

LUNCH

Individually plated entrées, each a complete meal.

AVAILABLE MONDAY – FRIDAY · 11 AM – 2 PM

Tuscan Chicken

6 oz Chicken Breast · Smoked Cheddar Mashed Potatoes · French Style Green Beans

Roasted Chicken

1/4 Chicken · Dirty Rice · Honey Glazed Carrots

Chicken Alfredo

Blackened Chicken · Alfredo Sauce · Penne Pasta · Roasted Asparagus

Fajitas

Chicken · Beef · Veggie · Spanish Rice · Beans (Charro or Refried) · Flour Tortilla · Shredded Cheese · Shredded Lettuce · Sour Cream · Guacamole Tortilla Chips

Stuffed Peppers

Bell Pepper Stuffed w/ Grilled Chicken · Quinoa · Sautéed Spinach · Pesto Sauce

Creole Lemon Pepper Salmon

6 oz Salmon · Dill Red Potatoes · Sautéed Brocolini

Shrimp Alfredo

New Orleans Style BBQ Shrimp · Alfredo Sauce · Penne Pasta · Roasted Asparagus

Tomato Basil Cod

6 oz Cod · Orzo Pasta · Roasted Cherry Tomatoes

Build-A-Bowl (Salmon)

6 oz Blackened Salmon · Sauteed Spinach · Roasted Tomatoes · Rainbow Quinoa · English Cucumbers · Avocado Sauce

Build-A-Bowl (Steak)

6 oz Sliced Ribeye · Roasted Squash Medley (Zucchini, Yellow Squash, & Butternut Squash) · Basmati Rice · Cilantro Lime Dressing

Build-A-Bowl (Veggie) •v

Buffalo Cauliflower · Red Cabbage · Grilled Corn · Carrots · Black Rice · Ranch Dressing

Build-A-Bowl (Chicken)

Blackened Chicken Thighs · Grilled Rainbow Bell Peppers · Pickled Red Onions · Broccoli · Jambalaya Rice · Ranch Dressing

Stuffed Pasta

3 Cheese Stuffed Pasta Shells · Italian Sausage · Spicy Tomato Sauce · French Style Green Beans

Lunch Box

Sandwich · Chips · Cookie · Fruit Cup

Ham & Swiss · Chicken Salad · Cajun Turkey & Provolone · Egg Salad

Big Lunch Box

Sandwich · Chips · Cookie · Fruit Cup · Side

Ham & Swiss · Chips · Cookie · Fruit Cup Side: Potato Salad · Mediterranean Pasta Salad · Tortellini & Kale Salad

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As Evening Falls

DINNER

Generously portioned plated entrées for a refined evening.

Tuscan Chicken

8 oz Chicken Breast · Smoked Cheddar Mashed Potatoes · French Style Green Beans

Roasted Chicken

1/2 Chicken · Dirty Rice · Honey Glazed Carrots

Chicken Alfredo

Blackened Chicken · Alfredo Sauce · Penne Pasta · Roasted Asparagus

Fajitas

Chicken · Beef · Veggie · Spanish Rice · Beans (Charro or Refried) · Flour Tortilla · Shredded Cheese · Shredded Lettuce · Sour Cream · Guacamole Tortilla Chips

Stuffed Peppers

Bell Pepper Stuffed w/ Grilled Chicken (2) · Quinoa · Sautéed Spinach · Pesto Sauce

Creole Lemon Pepper Salmon

8 oz Salmon · Dill Red Potatoes · Sautéed Broccolini

Shrimp Alfredo

New Orleans Style BBQ Shrimp · Alfredo Sauce · Penne Pasta · Roasted Asparagus

Tomato Basil Cod

8 oz Cod · Orzo Pasta · Roasted Cherry Tomatoes

Build-A-Bowl (Salmon)

8 oz Blackened Salmon · Sautéed Spinach · Roasted Tomatoes · Rainbow Quinoa · English Cucumbers · Avocado Sauce

Build-A-Bowl (Steak)

8 oz Sliced Ribeye · Roasted Squash Medley (Zucchini, Yellow Squash, & Butternut Squash) · Basmati Rice · Cilantro Lime Dressing

Build-A-Bowl (Veggie) •v

Buffalo Cauliflower · Red Cabbage · Grilled Corn · Carrots · Black Rice · Ranch Dressing

Build-A-Bowl (Chicken)

Blackened Chicken Thighs · Grilled Rainbow Bell Peppers · Pickled Red Onions · Broccoli · Jambalaya Rice · Ranch Dressing

Stuffed Pasta

3 Cheese Stuffed Pasta Shells · Italian Sausage · Spicy Tomato Sauce · French Style Green Beans

Chrispea

Morning Favorites

BREAKFAST & BRUNCH

From handheld classics to indulgent spreads.

AVAILABLE DAILY · 7 AM – 10 AM

Breakfast Taco • V

Potato · Egg

Condiments: Pico · Salsa

Breakfast Taco

Sausage · Egg · Cheese

Condiments: Pico · Salsa

Breakfast Taco

Chorizo · Egg · Cheese

Condiments: Pico · Salsa

Breakfast Taco

Brisket · Egg · Cheese

Condiments: Pico · Salsa

Breakfast Sandwich

Bacon · Egg · Cheese · Croissant

Condiment: Jelly

Breakfast Sandwich

Sausage · Egg · Cheese · Buttermilk Biscuit

Condiment: Jelly

Breakfast Sandwich

Chicken · Waffles

Condiment: Bourbon Maple Syrup

Continental Breakfast • V

Yogurt · Granola · Assorted Bagels & Pastries · Assorted Fruit

Condiments: Assorted Jelly (strawberry/grape)

Deluxe Breakfast

Smoked Gruyere Grits · French Toast · Scrambled Eggs · Brown Sugar Bacon · Chicken Andouille Sausage

Condiments: Cinnamon Honey Butter · Syrup

Breakfast Bowl (Veggie) • V

Scrambled Eggs · Sautéed Spinach · Bell Peppers · Mushrooms · Onions · Breakfast Potatoes

Breakfast Bowl (Steak)

Scrambled Eggs · Ribeye · Sautéed Spinach · Bell Peppers · Mushrooms · Onions · Sweet Potato Hash



Breakfast Bowl (Chicken)

Scrambled Eggs · Chicken Andouille Sausage · Sauteed Spinach · Bell Peppers · Mushrooms · Onions · Sweet Potato Hash

Chrispea

For the Office & Beyond

CORPORATE CATERING

Signature Creole classics, served by the pan for groups.

Jambalaya

Shrimp · Andouille Sausage · Chicken · Fire Roasted Tomatoes · Jasmine Rice

Red Beans & Rice

Red Beans · Smoked Turkey · Andouille Sausage · Steamed Rice

Shrimp Etouffee

Shrimp · Buttery Roux · Steamed Rice

Crawfish Etouffee

Crawfish Tails · Buttery Roux · Steamed Rice

Our boxed lunches, breakfast spreads, and plated entrées are all available for corporate orders — ask about custom packages for meetings, conferences, and staff events.

Chrispea

Curate Your Celebration

EVENT SELECTIONS

Build a bespoke menu from our à la carte offerings.

PASSED APPETIZERS

Smoked Salmon Dip

Smoked Salmon Dip · Microgreens · Crostini · Served in a Mini Martini Cup

Slider (Lobster)

Lobster Roll · Brioche Bun

Slider (Crab)

Crab Cake · Remoulade · Brioche Slider Bun

Slider (Beef)

Bacon Cheeseburger · Sesame Slider Bun

Slider (Chicken)

Grilled Chicken · Cabbage Slaw · Pretzel Slider Bun

Mac 'n Cheese Balls •v

4 Cheese Mac · Deep Fried

Potato Cake

Mini Potato Cake · Duck Fat Fried · Smoked Gruyere · Caramelized Onions · Microgreens

Stuffed Potato Bite

Mini Potato · Stuffed with Loaded Mash · Maple Bacon

Spinach Dip •v

Spinach Dip · Wonton Chips

Mini Wellington (Beef)

Beef Tenderloin · Mushroom Duxelles · Puff Pastry · Gorgonzola Sauce

Mini Wellington (Oxtail)

Braised Oxtail · Mushroom Duxelles · Puff Pastry · Roasted Butternut Squash Puree

Mini Wellington (Vegetarian) •v

Portabello Mushroom · Sautéed Spinach · Carrots · Puff Pastry · Parsnip Puree

Shrimp Skewer

New Orleans Style BBQ Shrimp · Alfredo Sauce · Penne Pasta · Roasted Asparagus

Stuffed Mushrooms •v

Grilled Chicken Skewers

SOUPS & GUMBO

Gumbo – Peas & Greens

Classic Roux · Black Eye Peas · Collard Greens · Andouille Sausage · Ham Hock · Steamed Rice

Gumbo – Seafood

Classic Roux · Lump Crab · Shrimp · Okra · Steamed Rice

Gumbo – Chicken & Sausage

Classic Roux · Andouille Sausage · Chicken · Okra · Steamed Rice

Gumbo – The Works

Classic Roux · Lump Crab · Shrimp · Andouille Sausage · Chicken · Steamed Rice

Lobster Bisque

Lobster · Heavy Cream · Chives · Crème Fraîche

Chicken Pozole Verde

Chicken · Tomatillos · Hominy · Cilantro · Poblano Peppers

SALADS

Cucumber & Tomato •v

Cucumber · Tomato · Pickled Onions · Greek Dressing

Classic Caesar

Romaine Lettuce · Parmesan Twill · Sourdough Croutons · Caesar Dressing

Prosciutto & Fig

Mixed Greens · Prosciutto · Fresh Figs · Goat Cheese · Champagne Vinaigrette

Strawberry Fields •v

Mixed Greens · Strawberries · Feta Cheese · Candied Pecans · Honey Dijon Vinaigrette

House Salad •v

Spring Mix Greens · Radicchio · Carrots · Dried Cranberries · Spicy Avocado Ranch

SIDES · VEGETABLES

Green Beans •v

French Style Green Beans · Caramelized Onions

Honey Glazed Carrots •v

Roasted Carrots · Chipotle Spice · Honey Glaze

Broccolini •v

Oven Roasted Broccolini · Garlic Butter

Bacon Wrapped Asparagus

Roasted Asparagus Spears · Maple Bacon · Fresh Cracked Pepper

Asparagus Almondine •v

Roasted Asparagus Spears · Toasted Almond Slices · Garlic · Lemon Butter

Mixed Vegetables •v

Roasted Cauliflower · Butternut Squash · Brussels Sprouts · Yellow Squash · Red Onion

SIDES · STARCHES

Dill Potatoes •v

Red Potatoes · Fresh Dill

Sweet Potatoes •v

Roasted Sweet Potato Wedges · Maple Glaze

Mashed Potatoes •v

Creamy Garlic Mashed Potatoes

Scalloped Potatoes •v

Classic Scalloped Potatoes

Potato Salad •v

Potato · Egg · Fresh Dill · Onion · Sweet Relish

Mac 'n Cheese •v

4 Cheese Mac and Cheese

Jambalaya Ricee •v

Jasmine Rice · Fire Roasted Tomatoes · Diced Vegetables

Dirty Rice

Creole Dirty Rice

Parmesan Orzo •v

Creamy Parmesan Orzo

ARTISAN BREADS

Cornbread •v

Sweet Potato Cornbread · Cinnamon Honey Butter

Cornbread •v

Jalapeño Cornbread · Butter

Sourdough •v

Toasted Sourdough Slices · Compound Butter

DESSERTS

Cheesecake Mousse •v

Oreo Crust · Creamy Cheesecake Mousse

Cheesecake Mousse •v

Biscoff Crust · Creamy Cheesecake Mousse · Strawberry Topping

Cheesecake Mousse •v

Biscoff Crust · Creamy Cheesecake Mousse · Praline Pecan

Lemon Bar •v

Classic Lemon Bar

Brookie •v

Rich Chocolate Brownie · Chocolate Chip Cookie

Bread Pudding •v

Challah Bread · Rich Custard · Rum Sauce

Cookies •v

Espresso Toffee Chocolate Chip

Cookies •v

Red Velvet Chocolate Chip

Cookies •v

Sugar

Cookies •v

White Chocolate Cranberry

Cookies •v

German Chocolate Chip

ACTION STATIONS

Action Station

Southern Grits Martini Bar

Plain, Smoked Gouda, Chipotle Gouda, Sharp Cheddar · Toppings: Bacon, Sausage, Chicken, Oxtails, Brisket, Shrimp, Mushrooms

Action Station

Carving Station

Beef Tenderloin · Cajun Turkey · Ham · Leg of Lamb · Bone-In Rib Roast · Whole Chicken

Action Station •v

Wing Bar

BBQ · Creole Rub · Lemon Pepper · Buffalo · Teriyaki · Ranch · Blue Cheese · Veggies

BEVERAGES

Chrispea

Beverages •v

Classic Chrispea Tea Punch

Beverages •v

Southern Peach Tea

Beverages •v

Cucumber Mint Water

SIGNATURE COCKTAILS

Beverages •v

Sangria

Beverages •v

Hibiscus & Champagne Granita

Beverages •v

Lemon Granita

Let's create something extraordinary

Contact Chef Chrissy to design your custom menu — www.chrispeacatering.com · 832.707.0703