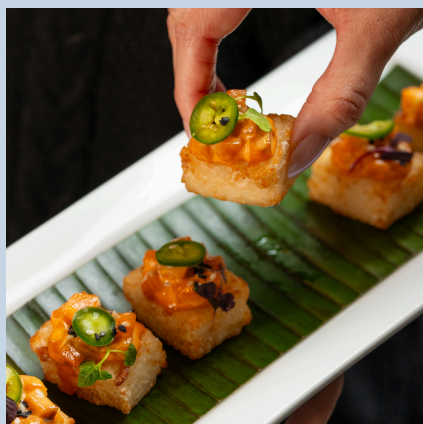


A close-up photograph of a person's hands using a knife and fork to cut into a roasted chicken on a white plate. The chicken is golden-brown and glistening with a sauce. It is garnished with green beans, small red cubes, and a sprig of green onion. To the left of the chicken are two roasted potatoes. In the background, a glass of white wine is partially filled, and a silver fork lies on a white tablecloth. The overall scene is elegantly set for a formal dinner.

MACKLIN'S CATERING CO.

CORPORATE MENU



At Macklin's Catering Co., our team of dedicated chefs take great pride in crafting every dish to tempt and delight your guests. Whether you select from our thoughtfully curated menus or create a custom-designed menu, we offer variety, flexibility, and an unwavering commitment to quality.

Established in 1996, Macklin's Catering Co. has become a trusted and valued part of the Dallas community. Our chefs and staff view dining as a complete sensory experience - one that combines taste, presentation, and service to create memorable moments.

BETWEEN THE BREAD

SANDWICHES

WITH REGULAR, BAKED, BBQ LAYS, OR HOUSE SALAD

HAM + TURKEY CLUB \$15

bacon | cheddar | lettuce | tomato | dijon mayo

BRISKET CHOP \$15

bbq | pickles

CUBAN \$15

ham | pulled pork | swiss | pickle | dijon mayo

CHICKEN CAESAR WRAP \$15

chopped romaine | parmesan | caesar dressing | wheat wrap

SLIDERS (3) \$15

tomato mozzarella | turkey | swiss | chicken pesto

CALIFORNIA CHICKEN \$15

bacon | swiss | baby greens | tomato | avocado

PORTOBELLO * \$15

baby spinach | provolone | grilled zucchini | tomato | basil pesto

GREEK CHICKEN PITA \$15

romaine | cucumber | pepperoncini | tomato | tzatziki

FRIED GREEN TOMATO * \$15

green goddess mayo | mozzarella | baby spinach | hoagie

MOZZERELLA + TOMATO CIABATTA * \$15

pesto | balsamic glaze

SMOKED CHEDDAR BLT \$15

roasted garlic aioli

CLASSIC SANDWICH OR WRAP \$12

roasted turkey | grilled chicken | smoked ham | chicken salad | tuna salad | house salad | chips

* INDICATES GLUTEN-FREE OPTIONS AVAILABLE

HEALTHY GREENS

SALADS

SIDE PORTIONS \$4 PER PERSON

ADD: GRILLED CHICKEN \$5 | + SALMON \$8 | + TUNA \$8

ASIAN CHOP \$13

kale | cabbage | edamame | carrots | mandarin orange | cashews |
wontons | sesame ginger vinaigrette
add korean beef + \$5

COBB SALAD \$13

romaine | egg | bacon | bleu cheese | tomato | ranch

STRAWBERRY + GOAT CHEESE \$13

spring greens | almond crusted goat cheese | strawberries |
blueberries | almonds | balsamic dijon

CAESAR \$13

chopped romaine | parmesan | croutons | caesar dressing

HOUSE SALAD \$13

mixed greens | cherry tomato | black olives | mushroom | cucumber | cheddar |
croutons | buttermilk ranch

FALL SALAD * \$13

spring mix | gorgonzola | dried cranberries | toasted walnuts | apples | balsamic dijon

CHOPPED ITALIAN SALAD * \$13

chopped romaine | artichokes | feta | parmesan | black olive | cucumber | red onion |
tomato | italian herb vinaigrette

MILLIE'S SALAD \$13

mixed greens | tomato | crumbled egg | bacon | julienne vegetables | cheddar |
croutons | honey mustard

TEXAS CAESAR SALAD * \$13

romaine | corn strips | sun dried tomato | black beans | tortilla strips | avocado | southwest ranch

TOMATO MOZZARELLA SALAD * \$13

baby spinach | mesclun | fresh mozzarella | cherry tomatoes | pine nuts

BLT SALAD * \$13

romaine | smoked bacon | cherry tomatoes | bleu cheese | avocado | chipotle ranch

* INDICATES GLUTEN-FREE OPTIONS AVAILABLE

ENTRÉES

CHICKEN

PICCATA \$18

lemon-butter sauce | citrus kale salad

KETO GRILLED \$18

garlic chive butter | grilled zucchini | baby carrots

SKILLET \$18

artichoke | tomato | lemon spinach orzo | parmesan | basil vinaigrette

PARMESAN \$18

mozzarella | marinara | angel hair pasta | green beans

CAST IRON \$18

basil cream sauce | rosemary roasted potatoes | parmesan asparagus

CORDON BLEU \$18

ham | swiss | smoked gouda sauce | rosemary roasted potatoes | steamed vegetable medley

PECAN CRUSTED \$18

boneless | peppered country gravy | mashed potatoes | green beans

KABOBS * \$18

summer squash | red bell pepper | zucchini | red onion | greek vinaigrette | pita | tatziki | cilantro rice | pita bread

FARMSTEAD \$18

ranch-dusted | bacon | chives | smoked gouda white wine sauce | rice pilaf | steamed broccolini

MEDITERRANEAN \$18

basmati rice | sundried tomato | pepperoncini | capers | eta | herb jus | fire grilled vegetables

LEMON THYME \$18

roasted red potatoes | airline | lemon | garlic au jus | grilled zucchini

TUSCAN \$18

mediterranean orzo pasta | charred baby carrots | artichokes | mushrooms | sundried tomatoes | chardonnay beurre blanc

BEEF

TRADITIONAL MEATLOAF \$18

garlic mashed potatoes | green beans

PEPPERED PETITE TENDER market price

blackberry + chile demi

CHAR-GRILLED BEEF TENDERLOIN market price

smoked paprika | three herb chinichurri | roasted fingerling potatoes | charred baby carrots

POT ROAST \$18

slow roasted | baby carrots | red potatoes | pan gravy

ANCHO COFFEE BRAISED SHORT RIBS \$26

smashed red potatoes | grilled asparagus

* INDICATES GLUTEN-FREE OPTIONS AVAILABLE

ENTRÉES

ITALIAN

BEEF OR CHICKEN-SPINACH LASAGNA \$18

served with caesar or garden salad
layered lasagna | mozzarella | parmesan | ricotta

PENNE PASTA BAR \$18

served with caesar or garden salad
herb garlic extra virgin olive oil | marinara | basil cream sauce | grilled chicken | mini meatballs | tomato | artichokes | sautéed mushrooms | shaved asparagus | parmesan
add shrimp + \$4 | italian sausage + \$3

HERB CHICKEN PASTA \$18

penne | tomato | basil | garlic | extra virgin olive oil | steamed vegetable medley

CHICKEN CAPRESE \$18

angel hair pasta | blistered tomatoes | mozzarella | green bean almondine

ORECCHIETTE WITH PROK RAGOUT \$18

tomato | eggplant | parmesan

RICOTTA STUFFED MEATBALL \$18

spaghetti | parmesan | classic marinara

FISH

MAPLE BOURBON SALMON market price

apple fennel slaw | wild rice

PAN SEARED HAILBUT market price

hazelnut brown butter | chives | tomato | lemon herb cousous | balsamic glazed baby carrots

BLACKENED RED FISH market price

crab | voodoo beurre blanc | herb roasted potatoes | lemon butter broccoli

PAN SEARED GULF RED SNAPPER market price

cheddar cream sauce | roasted fingerling potatoes | charred brussels sprouts

VEGGIE

GRILLED VEGGIE KABOBS * \$15

zucchini | squash | red bell pepper | mushrooms | onions | cilantro rice | balsamic drizzle

PESTO LINGUINE \$15

kalamata olive | sundried tomato | tofu

TOFU PAD THAI \$15

rice noodle | mushroom | peanut

VEGETARIAN BOLOGNESE \$15

spaghetti | mushroom ragu | parmesan | garlic bread

PARMESAN EGGPLANT + GOAT CHEESE STACK \$15

fresh baked bread | herb-tomato sauce

VEGETABLE STUFFED BELL PEPPERS * \$15

sautéed vegetables | basmati rice | feta cheese

* INDICATES GLUTEN-FREE OPTIONS AVAILABLE

ENTRÉES

TEX-MEX

COMBO STEAK + CHICKEN FAJITAS \$18

sautéed onions + peppers | sour cream | guacamole | pico de gallo |
cheddar cheese | jalapeños | flour tortillas
add sautéed zucchini + \$3

CRISPY TACO BAR \$18

seasoned taco meat & fajita chicken | shredded lettuce | guacamole | sour cream |
cheddar cheese | black olives | jalapeños | tomatoes
TACO SALAD SHELLS | CRISPY TACO SHELLS | FLOUR TORTILLAS

TRADITIONAL ENCHILADAS *

sour cream chicken | beef | spinach-mushroom | cheese
2 per person \$17 | 3 per person \$19

**YOUR CHOICE OF CILANTRO OR SPANISH RICE | BLACK,
DRUNKEN-PINTO, OR REFRIED BEANS | CHIPS | SALSA**

STREET TACOS

FLOUR TORTILLA | STREET CORN ELOTE

FAJITA CHICKEN OR BEEF \$14

pico | sour cream | cheddar | salsa

BRISKET \$15

cilantro | onion | salsa verde

TEXAS BBQ

BRISKET \$20

BRISKET + BBQ CHICKEN \$18

BRISKET + SMOKED SAUSAGE \$18

BBQ CHICKEN + SMOKED SAUSAGE \$16

BBQ TRIO: CHICKEN + SMOKED SAUSAGE + BRISKET \$20

SMOKED AKAUSHI BRISKET \$24

**ACCOMPANIED BY BBQ SAUCE, RELISH TRAY, CORNBREAD
MUFFINS + 2 SIDES OF YOUR CHOICE**

* INDICATES GLUTEN-FREE OPTIONS AVAILABLE

À LA CARTE SIDES

CLASSIC SIDES

ADD AN À LA CARTE SIDE TO ANY ENTRÉE + \$4

GREEN BEANS ALMONDINE *

LEMON-PARMESAN BROCCOLI *

GARLIC MASHED POTATOES *

FIRE-GRILLED VEGETABLE MEDLEY *

FRESH CORN *

SOUTHWEST CORN *

SAUTÉED ZUCCHINI with sea salt *

GREEN BEANS with lemon & olive oil *

STEAMED BROCCOLI *

HONEY ROASTED CARROTS *

TRADITIONAL MASHED POTATOES *

PARMESAN MASHED POTATOES *

THREE CHEESE MACARONI

CAULIFLOWER MASH *

FORBIDDEN RICE *

HERB ROASTED POTATOES *

ANGEL HAIR PASTA

STIR FRIED RICE *

RED PEPPER RICE PILAF

RICE PILAF

WILD RICE *

BASMATI RICE *

SPANISH ORZO

BAKED BEANS *

CHARRED BABY CARROTS *

* INDICATES GLUTEN-FREE OPTIONS AVAILABLE

À LA CARTE SIDES

SPECIALTY SIDES

ADD AN À LA CARTE SIDE TO ANY ENTRÉE + \$5

HARICOT VERTE with pancetta & parmesan *

COUNTRY STYLE GREEN BEANS *

BAKED POTATO CASSEROLE

ROASTED ASPARAGUS with lemon zest *

ASPARAGUS with dill & pine nuts *

PARMESAN CRUSTED ASPARAGUS

BACON-BRUSSEL SPROUTS *

CAULIFLOWER RÓSTI *

STREET CORN ELOTE *

BOURBON CREAM CORN *

TATER TOT CASSEROLE

LEMON-SPINACH ORZO

JALAPEÑO BLACK EYED PEAS

WILD RICE & MUSHROOM PILAF

BROCCOLI RICE CASSEROLE

SMOKED GOUDA MASHERS *

TEXAS RANCH POTATOES *

ROASTED FINGERLING POTATOES *

HONEY ROASTED SWEET POTATOES *

FIELD PEA SUCCOTASH *

POBLANO MAC & CHEESE *

JALAPEÑO & CHEDDAR GRITS *

OVEN-ROASTED CAULIFLOWER *

TUSCAN VEGETABLE COUSCOUS

* INDICATES GLUTEN-FREE OPTIONS AVAILABLE

BREAKFAST

BREAKFAST

CONTINENTAL \$11

assorted pastries | vanilla yogurt | granola | fresh fruit

CLASSIC SCRAMBLE * \$15

scrambled eggs | bacon | sausage | skillet potatoes | fresh fruit tray
add: biscuits | pepper gravy + \$3

BREAKFAST TACO \$14

bacon, sausage, or potato | scrambled eggs | cheese | salsa | fresh fruit

DEEP DISH QUICHE \$16

accompanied by skillet potatoes | fresh fruit

LORRAINE: bacon | ham | swiss

COUNTRY: sausage | potato | grilled onions | pepperjack

FLORENTINE: spinach | caramelized onions | mushrooms

BREAKFAST SANDWICH \$12

choice of croissant or biscuit

scrambled eggs | cheddar | ham, sausage, or bacon | chicken fried chicken |

applewood bacon | honey drizzle

BRUNCH

\$20 per person | 20 person minimum

CHICKEN AND WAFFLE SKEWERS

maple | candied jalapeño bacon

VEGGIE OR SAUSAGE FRITTATA

shredded potato | smoked gouda | egg | onion | bell pepper

PETITE BLUEBERRY PANCAKES

syrup | butter

MIXED GREEN SALAD

red wine shallot vinaigrette | cucumber | corn | green peas | carrots

BANANA NUT BREAD

mini chocolate croissants

STRAWBERRY ROMANOFF

sour cream | brandy | brown sugar

À LA CARTE

SEASONAL FRESH FRUIT \$4

VANILLA YOGURT PARFAITS with berries + granola \$5

* INDICATES GLUTEN-FREE OPTIONS AVAILABLE

FINISHING TOUCHES

SMALL BITES

PRETZEL BREAK \$7

chocolate dipped pretzels | salted pretzels | yogurt dipped pretzels

COOKIE JAR \$6

chocolate chip cookies | lemon bars | brownies

MOVIE BREAK \$6

popcorn | peanut m&ms | jelly bellies

ON THE TRAIL \$6

granola bars | trail mix | individual yogurts

BREADS \$2 per person

parker house rolls | artisan rolls | garlic knots

DESSERT

COOKIE | LEMON BAR | BROWNIE \$3

PARFAIT \$5

banana cream pie | bailey's chocolate mouse | key lime pie

FRUIT COBBLER \$5

peach | apple | berry

POUNDCAKE & FRESH BERRIES with whipped cream \$5

NEW ORLEANS STYLE BREAD PUDDING \$5

DRINKS

BOTTLED JUICE \$3

HOT TEA \$3

ICED TEA \$2.5

BOTTLED WATER \$3

SODA \$3

COFFEE \$3