



Bells of Montgomery Catering

309 Pond Street
Montgomery, TX 77356

936-597-7205
E-mail: kirk@bells of montgomery.com

Custom Packages Available

Pick Up, Delivery, or Full Service

THE BELLS OF MONTGOMERY

CATERING MENU

Beef

Prime Rib of Beef seasoned, lightly smoked, slow roasted, and carved to your guest's preference. Served with "Bells" Potatoes, salad, and green beans almondine.

Beef Tenderloin Medallions with mushroom-merlot demi-glace, roasted potatoes, sautéed squash and zucchini, and salad.

Beef Fajitas—Seasoned strips of lean beef served with flour tortillas, pinto beans, Mexican rice, guacamole, pico de gallo, shredded cheese and sour cream.

Beef Brisket and Smoked German Sausage—Hardwood smoked brisket perfectly seasoned and slow cooked to attain delectable tenderness. Served with pinto beans, homestyle potato salad, sliced pickles, onions, bread, and spicy barbeque sauce.

Beef Enchiladas—Seasoned ground beef rolled in a corn tortilla, smothered in red chili gravy and topped with a blend of Mexican cheeses and onions. Include Mexican beans and rice as well as chips and salsa

Roast Beef—A traditional meal consisting of slow-cooked beef roast, buttery mashed potatoes, gravy, sweet peas, and hot dinner rolls.

Meat Loaf—A traditional meal consisting of a baked blend of ground beef, peppers, onions, and tomato sauce served with buttery mashed potatoes, brown gravy, sweet corn, and hot dinner rolls.

Beef Stroganoff—Tender beef tips cooked in brown gravy with sour cream and a hint of wine served over egg noodles. This entrée is sided by steamed asparagus, tossed salad and hot dinner rolls.

Spaghetti in Meat Sauce—Ground beef in thick tomato sauce with mushrooms and Italian spices served over spaghetti pasta. Served with fresh salad and toasted garlic bread.

Fish/Seafood

Seafood Gumbo—The chef's large pot filled with shrimp, crab, chicken, smoked sausage, okra and rice as well as a unique blend of vegetables and spices.

Etoufette—Shrimp and sausage highlight this creamy, Cajun concoction served over rice.

Baked Tilapia—A mild white fish fillet lightly seasoned and baked in a lemony butter sauce. Served on a bed of wild rice and accompanied by steamed California blend vegetables.

Shrimp and Broccoli Alfredo—Broccoli florets and shrimp combined with creamy Alfredo sauce and bowtie pasta. Served with a garden salad and toasted garlic bread.

Chicken/Turkey

Chicken Fajitas—Seasoned strips of grilled chicken breast served with flour tortillas, pinto beans, Mexican rice, guacamole, pico de gallo, shredded cheese and sour cream.

Roasted Turkey—This seasonal favorite comes with cornbread dressing or mashed potatoes, giblet gravy, green bean casserole, cranberry sauce, and hot rolls.

Baked Chicken Breast smothered in a thick mushroom sauce served over a bed of white rice with steamed broccoli and hot dinner rolls.

Baked Chicken Breast covered in a creamy herb sauce with mashed potatoes, sweet corn with accents of pimentos, and hot rolls.

Creamy Chicken Enchiladas—A blend of shredded chicken and cheese tightly rolled in a flour tortilla covered with green chili gravy and topped with melted cheeses and onions. Include Mexican beans and rice as well as chips, salsa, and sour cream.

Chicken Alfredo—Grilled chicken breast served on a bed of fettuccini pasta coated with creamy alfredo sauce. This entrée is accompanied by a garden salad and hot garlic toast.

King Ranch Chicken—Diced chicken, tomatoes, peppers, cheese, and corn tortillas assembled in delicious, spicy layers. Served with tossed salad and hot dinner rolls.

Pricing

Please call for custom pricing. Pricing is based on number of persons, linens, flatware, silverware, etc. needs as well as amount of service staff required.

Chicken Pepper Pasta—A favorite dish consisting of linguine noodles and diced chicken in a blend of bell peppers and cream sauce. Served with fresh garden salad and toasted garlic bread.

Pork

Pork Tenderloin—Seasoned and lightly smoked and served with baked potato, steamed asparagus, dinner salad, and hot rolls.

Roasted Pork Loin—Our signature meal consists of seasoned and roasted pork loin sliced and covered with a wine gravy sauce and served with “Bells” potatoes, green beans almondine, salad, and hot dinner rolls.

Apple Pork Chops—Roasted pork loin chops served with cinnamon apples, cornbread dressing, sautéed squash and zucchini, salad and rolls.

Glazed Ham with scalloped potatoes, steamed California blend vegetables, and hot rolls.

Desserts

Cobblers—Peach, cherry, or blueberry.

Cheesecake with berry topping.

Fresh fruit parfait

Chocolate trifle

Cakes, pies, cookies, brownies, and more

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Appetizer Service Selections

- **Spanakapita**
- **Cheese Feta Sundried**
- **Asparagus with asiago**
- **Vegetable Egg Rolls**
- **Shrimp Skewers**
- **Salmon cherry blossom**
- **Shrimp Cocktail**
- **Pear and Brie Phyllo**
- **Mini Beef Wellington**
- **Fruit Skewers**
- **Filo Tart Variety Tray**
- **Beef or Chicken Pineapple Kabobs**
- **Smoked Sausages**
- **Finger Sandwiches**
- **Deviled Eggs**
- **Brie w/Raspberry Encrout**
- **Mini Cheesecakes**
- **Meat balls w/ chili sauce**
- **Deli meat & cheese**
- **Sausage, cheese, & cracker**
- **Vegetable tray**
- **Crudite**
- **Deli wraps**
- **Canape variety**
- **Filo tart variety**
- **Cookies/brownies**
- **Gryre & proschiutto pinwheel**
- **Puff pastry variety**
- **Chicken tenders w/ dip sauce**

Please call for availability. Custom menus and pricing available. Selections may be passed or buffet style.

PICK UP, DELIVERY, OR FULL SERVICE