



# Catering Menu 2024



# designs by lex

FULL EVENT COMPANY  
CATERING • CAFE • RENTALS • PLANNING

## ABOUT US

Designs By Lex is a full-service catering company that specializes in creating unique gourmet menus to fit any style of event. Whether it's a small gathering of family and friends, an intimate dinner party, or a large-scale corporate event, we provide full-service catering with delicious gourmet menus tailored to your needs. Our menu features, Southern-inspired cuisine reminiscent of all of your childhood favorites, from collard greens, smothered pork chops, yams, pinto beans, and more!



## OUR TEAM

Our team of professional chefs and servers come together to make sure that every detail is taken care of. We believe that food is an essential element in any event and strive to make it the highlight with the presentation and quality of the food. We are passionate about creating stunning displays of food and service that will WOW your guests and delight their tastebuds! So, if you're looking for a caterer for your next event, look no further than Designs By Lex.

## EXECUTIVE CHEF LEXY

For over 10 years, I have been serving the Lawton and Fort Sill communities with delicious, Southern-inspired comfort foods as well as fine-dining gourmet meals. Our family-owned, award-winning company has built a solid reputation for exceeding our client's expectations while bringing guests together with good food. I'm so delighted that you're considering us for your upcoming wedding and/or special event.



@DBLEVENTS



@DESIGNS BY LEX

## FREQUENTLY ASKED QUESTIONS

### WHAT IS THE MINIMUM ORDER?

The minimum order for a custom menu and proposal depends on the season, scale of event, and our availability.

### WHEN IS THE GUEST COUNT NEEDED?

The final guest count is required 14 business days prior to the event. The guest count can be increased up to 7 business days before the event.

### ARE RENTAL COSTS INCLUDED IN THE CATERING QUOTE?

The cost of rentals is determined after menu selection and the location of the event is determined. DBL Events is happy to coordinate rental arrangements; however, the rental side will be billed and directly paid by the client.

### DOES YOUR MENUS CHANGE?

Our menus are updated periodically. Menu items and prices are subject to change at any time based on availability and other factors.

### ARE THERE ANY ADDITIONAL FEES?

There may be additional fees to cover the administrative and operational services related to your event.



### WHAT IS YOUR CANCELLATION POLICY?

We have a flexible and variable cancellation policy depending on how far in advance you need to cancel your event. The specific terms are outlined in the contract you will receive.

**"Not every FAQ is applicable to every Menu Package. The above FAQ's do not represent an official contract. The contract you receive for your event will have the most accurate and up-to-date information."**



## FREQUENTLY ASKED QUESTIONS

### DO YOU ACCOMMODATE FOOD ALLERGIES & DIETARY RESTRICTIONS?

We proudly accommodate all major food allergies and dietary restrictions, however, we are not a certified Gluten Free, Dairy Free, or Nut Free facility. We cannot guarantee the avoidance of cross contamination during food preparation or at your event.



### WHAT PAYMENT METHODS DO YOU ACCEPT?

Payments can be made via check, cash, e-transfer, or credit card.

### CAN I BOOK A TASTING?

Private tastings can be booked upon request. Tastings are subject to an additional fee, but don't worry, this fee will be deducted from your final invoice if you select DBL Events to cater your event.



### WHEN SHOULD I SIGN THE CONTRACT?

Your event date is confirmed once the contract is signed and the initial deposit is received. We highly recommend doing this as soon as possible to secure your preferred date!

**"Not every FAQ is applicable to every Menu Package. The above FAQ's do not represent an official contract. The contract you receive for your event will have the most accurate and up-to-date information."**



## PACKAGE #1

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Choice of :

- One Entrée
- 3 Sides
- Roll or Cornbread

**Minimum 20 People: \$17.50 per person**  
(if less then 20 add \$3.00 per person)

## PACKAGE #2

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Choice of :

- Two Entrées
- 3 Sides
- Roll or Cornbread

**Minimum 20 People: \$25.00 per person**  
(if less then 20 add \$3.00 per person)

## PACKAGE #3

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Choice of :

- Three Entrées
- 3 Sides
- Roll or Cornbread

**Minimum 20 People: \$32.00 per person**  
(if less then 20 add \$3.00 per person)



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## entrée

Tuscan Chicken  
Salisbury Steak  
Smothered Fish  
Smothered Chicken  
Country Fried Steak  
Smothered Pork Chop  
Fried Pork Chop  
Grilled, Baked, Fried Fish  
(Tilapia, Catfish, Salmon, Sawi)  
Grilled Pork Steaks  
Fried Chicken, Baked Chicken,  
Grilled Chicken, or Smoked  
Chicken Smothered Chicken  
Jerk Chicken  
Pork Loin  
Beef Tips  
Lamb Chops

Shrimp N Grits  
Chicken Strips  
BBQ Meatballs or Swedish  
Meatballs  
BBQ Chicken  
Chicken Teriyaki  
Chicken Wings (Smoked or  
Baked)  
Stuffed Salmon  
Teriyaki Salmon  
Grilled Salmon  
Salisbury Steak  
Ham  
Turkey  
Roast Beef  
Pulled Pork (Upcharge)  
Grilled Shrimp (Upcharge)  
Ribs (Upcharge)  
Sliced Brisket (Upcharge)

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Catering Menu

SIDES

Baked Beans  
Potato salad  
Pasta salad  
Black eyed peas  
Corn  
Pinto Beans  
Lima Beans  
Collard Greens\*  
Broccoli  
Carrots  
Mixed Vegetables  
Garden Salad  
Cole Slaw  
Asparagus

Cornbread dressing  
Mac N Cheese  
Seasoned White Rice  
Rice Pilaf  
Mashed Potatoes  
(Gravy: Brown, White,  
Chicken)  
Roasted Potatoes  
Zucchini & Squash  
Green Beans  
Fried Cabbage  
Cabbage  
Yams / Sweet Potato  
Scalloped Potatoes  
Loaded Mashed Potatoes









## POTATO/ MACARONI & CHEESE BAR

Item served traditional toppings and your choice of two Proteins.  
This buffet also comes with a tossed salad.

\*This buffet includes dinner rolls, butter, iced Tea, and ice water.  
All buffets subject to additional service and delivery fee.

STARTING AT \$15.00 PP

01

### Pick Starch

Baked Potato ,Mashed  
Potato or Mac n Cheese



02

### Pick (2) Protein

Chopped Brisket, Chopped  
Chicken, Pulled Pork, Chili,  
Grilled Peppers & Onions,  
Broccoli & Cheese



03

### Toppings

Bacon, Cheese, Sour Cream,  
Jalapenos, Green Onions,  
BBQ Sauce, Ranch

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## Catering Menu

### PASTAS

*Build your own Pasta Bar*

Chicken Alfredo  
Seafood Alfredo  
Chicken & Broccoli Alfredo  
Chicken Bacon Spinach Alfredo  
Shrimp Bacon Spinach Alfredo  
Cajun Pasta  
Spaghetti  
Beef Stroganoff  
Lasagna  
Shrimp Alfredo Tortellini  
Chicken Alfredo Tortellini  
Pasta Primavera  
Manicotti (Seafood Sauce or  
Meat Sauce)

Comes with Garlic Bread,  
Garden Salad

- 1.) Pick 2 Noodles
- 2.) Red Sauce & Alfredo
- 3.) Meatballs, Grilled  
Chicken, Italian Sausage,  
Mushrooms,  
Grilled Peppers & Onions





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- Minimum order of 10 servings

**Crudité's and Dip** - \$2.99 per guest

Cut up fresh vegetables with French onion or ranch dipping sauce.

**Cheese and Crackers** - \$2.99 per guest

Our cheese and cracker tray comes with assorted cheeses and crackers.

**Finger Sandwiches** - \$2.99 per guest

The finger sandwich platter comes with turkey, ham or chicken salad.

**Fresh Seasonal Fruit** - \$2.99 per guest

Fresh seasonal cubed fruit displayed on a platter or in a bowl.



\*Note: Shrimp cocktail available upon request at market price.

- Minimum order of 12 servings

**Pinwheels**- \$2.09 / 3 Each

**Cucumber cups** w/ cream cheese - \$2.09 / 2 Each

**Skewered fruit** and yogurt dressing - \$2.49 / 1 Each

**French onion dip** with chips- \$2.99 per person

**Crostini** with bruschetta dip- \$2.99 per person



- Minimum order of 12 servings
- Chicken Quesadillas** - \$2.59 / 2 Each
- Chicken wings (bone-in)** - \$2.59 / 2 Each
- Chicken bites with sauce (boneless)** - \$2.59 / 2 Each
- Fried chicken tenders with sauce** - \$2.99 / 2 Each
- Teriyaki chicken on a stick** - \$2.99 / 1 Each
- Shish Kebab (Chicken or Steak)**- \$4.00/ 1 each
- Meatballs (Swedish or Italian, BBQ)**- \$2.59 / 3 Each
- Buffalo chicken Slider** - \$2.50 / 1 Each
- Cheeseburger Slider**- \$2.50/ 1 Each
- Pulled Pork Slider** - \$2.50 / 1 Each
- Mini Egg Rolls w/ chili sauce (vegetable)**- \$1.00 / 1 Each
- Shrimp Skewers** - \$2.99 / 1 Each
- Little Smokies** - \$1.99 / 5 Each
- Stuffed mushrooms** - \$1.99 / 2 Each
- Fried Jalapeño Poppers**- \$1.99 / 2 Each
- Garlic bread sticks with sauce**- \$1.59 / 2 Each
- Bacon-wrapped and Stuffed Jalapeños**- \$1.99 / 1 Each



- Minimum order of 12 Servings
- Hot Spinach & Artichoke Dip** - \$2.99/ 4 oz. per guest  
 Our hot spinach and artichoke dip is made with spinach and artichoke hearts and served with Pita bread or tortilla Chips.
- Buffalo Chicken Dip** - \$2.99/ 4 oz. per guest  
 Enjoy the Big Bold Flavors of Buffalo chicken dip served with Pita Bread or tortilla chips. Add celery sticks for additional fee.
- Chips & Salsa** - \$1.99/ 3 oz. per guest  
 Pico De Gallo is made with fresh vegetables and served with tortilla chips.
- Chili Con Queso** -it is made with cheese and meat, served with tortilla chips.
- Hummus** - \$2.99/3 oz. per guest served with Pita Bread or vegetables.
- Hot Corn Dip** - \$2.99 / 3oz per guest  
 Hot corn and roasted green chilies Served with tortilla chips.









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## Catering Menu

### **DBL BREAKFAST**

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Scrambled Eggs

Egg Omelet

Biscuits N Gravy (sausage or regular)

Grits

Shrimp N Grits

Waffle Bar

Breakfast Meats (Bacon, Sausage, Ham, Turkey Bacon, Turkey Sausage)

Pastries (mini muffins, danishes, donuts)





## Catering Menu

### **BREAKFAST**

#### Shrimp and Grits

Sautéed shrimp, a green peppers, sautéed onions, cheese garlic cream sauce on top of creamy grits.

#### Southwestern Scramble

Home fries topped with ham, jalapenos, onions, peppers, pepper jack cheese, and scrambled eggs. Served with sides of salsa and sour cream.

#### Loaded Home Fry Scramble

Home fries topped with bacon, onions, peppers, cheddar cheese and scrambled eggs. Served with sides of salsa and sour cream.

#### Biscuit Sandwich Sampler

12 freshly prepared, hot biscuit sandwiches. Choose a combination of: Sausage, Bacon Egg and Cheese, or Sausage Egg and Cheese.

#### Classic Buffet

Scrambled eggs, bacon or sausage, home fries, grits, and buttermilk biscuits. Add sausage gravy for an additional charge.

#### The Griddle Buffet

Choice of pancakes, French Toast or waffles, scrambled eggs, bacon or sausage. Add strawberries, blueberries or praline pecan toppings for an



### Waffle Sandwich

Made with a half waffle and an egg, crispy bacon and American cheese. Served with home fries and a side of syrup for dipping.

### Blueberry Muffin & Yogurt

Grilled blueberry muffin served with a cup of fresh strawberries, blueberries, low-fat vanilla yogurt, and honey granola crunch.

### Biscuit Sandwich

Choose from: Sausage, Bacon Egg and Cheese, or Sausage Egg and Cheese. Served with home fries.

### Biscuits & Gravy

Grilled buttermilk biscuits, sliced and served with sausage gravy and home fries.

### Southern Bowl

A bowl that begins with creamy grits and home fries, then topped with savory sausage crumbles, sausage gravy, and two fresh eggs.

### Breakfast Sliders

scrambled eggs, Meat Choice, American cheese on a brioche bun.





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Homemade Quiche (48 hour notice).....half pan 60 / full pan 105  
choices: Lorraine, spinach, veggie, california or ham & swiss. served uncut!

Breakfast Hash.....half pan 60 / full pan 105  
meat & potato: ham of the bone, sausage, diced bacon, brunch potatoes & cheddar  
cheese.

veggie: mushroom, onions, tomatoes, green peppers, spinach, brunch potatoes &  
monterey jack cheese.

Specialty Bread Pudding (48 hour notice).....half pan 60 / full pan 105  
blue & white: custard bread baked with fresh blueberries, white chocolate morsels and  
topped with blueberry glaze.

ultimate berry: custard bread baked with a variety of berries and topped with vanilla  
bean glaze.

apple pecan: custard apple bread baked with apples, pecans, brown sugar and topped  
with caramel.

Scrambled Eggs.....half pan 65 / full pan 120

Brunch Potatoes.....half pan 50 / full pan 120

Thick Cut Bacon.....1.50 per piece

Sausage Links.....1.50 per piece Individual Yogurt





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## Catering Menu

### Desserts:

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Banana Pudding  
Peach Cobbler , Apple  
Cobbler, Blackberry, Cherry  
Cakes: Butter pecan,  
strawberry, chocolate,  
Carrot, red velvet, lemon,  
vanilla

### Drinks:

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Orange Juice  
Apple Juice  
Coffee  
Sweet tea  
Un Sweet tea  
Lemonade  
Pink Lemonade  
Variety Soda  
Water

### Extras:

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Serving Utensils  
Full setup ( tablecloth • themed napkins • Chafing dishes)  
Plates, flatware, cups  
Servers  
To go boxes



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*Personal Chef*

