



LYDIA'S FINE DINING

Upscale Southern Cuisine



Cuisine Collection | 2024

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WELCOME to LYDIA'S FINE DINING

Houston | Los Angeles | Atlanta | New York

Experience and Explore the very best that Lydia's has to offer. All of our guests are granted full access to our culinary excellence, and will discover why we have fastly become one of the areas most sought after culinary & catering companies in Houston, and surrounding areas. For far too long luxury has been synonymous with the wealthy and elite of society. Our vision is to offer the same unprecedented level of service and product offerings to those we have been called to serve. One of our foundational beliefs is the undeniable truth that all were created as Royalty, and should be granted the privilege to experience the very best that life has to offer. Journey with us as we embark upon our mission to bring hope, beauty and restoration through masterfully orchestrating exceptional cuisine & services for luxury-inspired weddings and events.



THE HEART OF LYDIA'S

The Story of Our Passion

Our Story... is a Story of Love & Hospitality. It's a story of an unwavering love, and a continual passionate pursuit for God's divine purpose. This love has ultimately led us to this season in our lives where we now reside, and the path that we now walk upon. We have learned over countless years of being in the wedding and event industry that the most important thing in life, is not life itself, but truly the depth of love, of hope, and of passion that one is able to manifest and give, not just to a wedding or an event, but rather to the people who have chosen...You.

Asha M. Henton

COMPLIMENTARY HOSPITALITY SERVICES

Concierge-Style Planning, Services & Amenities

Allow us to assist you with the planning of all of your wedding and event needs with our Exclusive Complimentary Concierge Planning Service. From cuisine, to design, rentals, and more. Our staff at Lydia's are experts at planning every aspect of engagements in style.

COMPLIMENTARY TASTE TESTINGS

The "Invitation Only" Taste Testing

If you've made it this far, why not go a little further and accept our personal invitation to be our Guest at our "Invitation Only" Taste Testing. You're invited to taste culinary excellence at its finest, and explore Lydia's Fine Dining, and all of our curated Luxury All-Inclusive Wedding & Event Services. Ready to accept your invitation? Please inquire with one of our Hospitality Specialist for our 2023-2024 Taste Testing Dates.



WELCOME TO LYDIA'S

Introducing Our "Event Hospitality Team"

Your journey begins at Lydia's with Our In-House Elite Hospitality Team, The Monarch Concierge. You'll be greeted and waited upon by one of our friendly Concierge that will introduce you to Lydia's, our cuisine and our Fine Dining Collections and Services. The Monarch Concierge is our Guests liaison, and your "Go to Person" for all things Lydia's and beyond.

CAPTURING YOUR VISION

Introducing Our "Event Specialist"

Unveil your dreams and plans with our Event Specialist, and they will guide you through choosing your cuisine, fine dining experience, and services, as well as provide you with an itemized proposal of all your requests.

BOOK YOUR TASTE TESTING

Introducing Our "Event Planner"

After approval of your proposal, it's time to book your "Invitation Only" Taste Testing. Thereafter, secure your date by submitting your "Save The Date" Deposit, sign our Service Agreement, set up your Installment Payment Plan (if applicable), and set your appointment for your first planning session, on-site event consultation, and venue visit.

THE FINALE REVIEW

Introducing Our "Event Team"

Your big day has arrived! Make your "30 Day Out" full and final payment, and we'll take you through our Finale Review and set all your plans and dreams in motion. The Finale Review is your final in-depth overview and execution plan for all of your booked services and expectations.



Gold Pairings





LUXURY CUISINE INCLUSIONS

All-Inclusive Luxury Offerings

EXPERIENCE THE DIFFERENCE

All-Inclusive Cuisine Inclusions

There is simply no higher calling than servitude, and at Lydia's our very foundation is built upon this powerful truth. We were inspired to create an array of luxury cuisine inclusions to better assist you in the planning of your engagement, as well as usher you into realms of luxuries unimagined.

CUISINE SERVICE OFFERINGS

Event Planner

Catering Stylist

Event Consultations

Taste Testings

Venue Visits

Layouts | Floorplans

Formal Attired Staff

Culinary Specialist

Event Management

CUISINE DESIGN OFFERINGS

Custom Styling

Beautiful Tablescape

Floral Arrangements

Luxury Design Accents

Culinary Menu Signage

Linen | Tablecloths

Beverage Bars

Cake Table Displays

Buffet Designs

CUISINE ESSENTIAL OFFERINGS

China Dinnerware

Upscale Disposable Dinnerware

Salt & Pepper

Chafer Dishes

Elegant Beverage Displays

Condiments



Cuisine *Selections*

THE “CUISINE ONLY” SERIES 15

Delivery or Pick-Up Style

(1) Main Entree Selection, (2) Side Selections, Fresh Dinner Rolls
Concierge Delivery Available | Additional Fees May Apply

THE GOLD CUISINE SERIES 25

Buffet Fine Dining Style

(1) Main Entree Selection, (2) Side Selections, Garden Salad with (2) Dressing Options, Fresh Dinner Rolls, Lemonade or Tea with Water, Upscale Disposable China Plates, Forks, Knives, Cups & Napkins, (4) Hours of Professional Formal Attired Waitstaff, (2) Hours of Buffet Catering Service with Our Luxury Catering Inclusions

THE DIAMOND CUISINE SERIES 35

Buffet Fine Dining Style

(1) Main Entree Selection, (2) Side Selections, Garden Salad with (2) Dressing Options, Fresh Dinner Rolls, Lemonade or Tea with Water, Upscale Disposable China Plates, Saucers, Forks, Knives & Napkins with Glass Goblets, (4) Hours of Professional Formal Attired Waitstaff, (2) Hours of Buffet Catering Service with Our Luxury Catering Inclusions

THE PLATINUM CUISINE SERIES 55

Seated Fine Dining Style

(2) Main Entree Selections, (2) Side Selections, Garden Salad Display with (2) Dressing Options, Fresh Dinner Rolls with Butter, Lemonade or Tea with Water, Luxury China Dinnerware with Plates, Saucers, Forks, Knives & Glass Goblets, (5) Hours of Professional Formal Attired Waitstaff, with Our Luxury Catering Inclusions

Pricing Does Not Include Our 21% Service Fee, and an Additional Travel Fee Where Applicable. A 8.25% Sales Tax Fee Will be Added to All Wedding and Events, Additional Fees May Apply for Extended Delivery Service Areas. Prices are Subject to Change Without Further Notice.



CHICKEN SELECTIONS

Grilled Chicken Breast | Stuffed Chicken Breast
Baked Chicken | Fried Chicken | Smothered Chicken
Fried Chicken Wings | Fried Chicken Tenderloins

BEEF SELECTIONS

Beef Pot Roast | Smothered Steak | Oxtails
Beef Rib Tips | Chopped Beef Sirloin

SEAFOOD SELECTIONS

Baked Catfish | Fried Catfish | Cajun Stuffed Catfish
Fried Shrimp | Stuffed Shrimp | Pan-Seared Shrimp
Baked Tilapia | Cajun Stuffed Tilapia | Baked Salmon
Fried Salmon | Lobster | Fried Lobster

PORK SELECTIONS

Baked Pork Chops | Fried Pork Chops
Smothered Pork Chops

Additional Entree Selections are Available Upon Request. Please Inquire with Your Cuisine Specialists for Additional Information.



*Diamond
Pairings*





STARCH SELECTIONS

Jasmine Rice | Cajun Rice | Rice Pilaf | Broccoli Casserole
Garlic Mashed Potatoes | Roasted Potatoes | Potato Salad
Baked Macaroni | Crawfish Mac | Lobster Mac
Seafood Cajun Rice | Cornbread Dressing | Seafood Dressing

VEGETABLE SELECTIONS

Southern Green Beans | Buttered Corn | Creole Corn
Broccoli & Peppers | Candied Yams | Collard Greens
Garden Green Beans | Pinto Beans | Black Eyed Peas
Okra | Smothered Cabbage | Vegetable Medley

SAUCE SELECTIONS

Southern Brown Gravy | Cajun Cream Sauce
Seafood Cream Sauce | Parmesan Cream Sauce
Tuscan Sauce | Roasted Pepper Sauce

BREAD SELECTIONS

Dinner Rolls | Cornbread | Garlic Toast

BEVERAGE SELECTIONS

Fresh Brewed Coffee | Assorted Juices
Specialty Lemonades | Specialty Teas

Additional Side Selections are Available Upon Request. Please Inquire
with Your Cuisine Specialist for Additional Information.



THE SIGNATURE SALAD 3

Spring Mixed Green Salad with Sliced Cherub Cherry Tomatoes Drizzled with a Balsamic Vinaigrette Dressing

THE CLASSIC SALAD 3

Spring & Iceberg Mixed Salad with Sliced Cherub Cherry Tomatoes, Cucumbers & Croutons, Drizzled with a Balsamic Vinaigrette Dressing

THE GRANDE ROYALE SALAD 5

Fresh Baby Spinach & Spring Iceberg Mixed Salad with Glazed Pecans, Feta Cheese Crumbles, Dried Cranberries Drizzled with Our Chef's Choice Berry Vinaigrette

THE GARDEN HOUSE SALAD 5

Crisp Iceberg & Romaine Lettuce, with Shaved Carrots, Red Cabbage, Sliced Cherub Cherry Tomatoes, Cucumbers, Bacon Bits, Shredded Cheeses, Diced Eggs, Drizzled with Our Signature House Ranch Dressing

THE CHICKEN CEASAR PASTA SALAD 7

Crisp Romaine Lettuce & Rotini Pasta Noodles with Grilled Chicken, Bacon, Parmesan Cheese, Croutons and a Specialty Season Blend Tossed with Our Signature House Ceasar Ranch Dressing

SALAD ADDITIONS

Grilled or Fried

Chicken, Beef, Fish, Shrimp or Crawfish

AVAILABLE DRESSINGS

Ranch, Italian, French, Vinaigrette & Balsamic



HOT APPETIZERS

Spinach & Cheese Dip | Southern Cajun Rice | Baked Salmon
Cajun Hot Wings | Tiger Wings | Lemon Pepper Wings

SMALL BITES

Cajun Shrimp Bites | Catfish Bites | Chicken Sliders
Fried Salmon Bites | Baked Salmon Bites | Shrimp Tempura
Shrimp Wraps | Lobster Bites | Cajun Sausage Bites
Shrimp & Sausage Bites | Bacon Wrapped Shrimp
Cajun Deviled Eggs | BBQ Meatballs

SHOOTERS

Cajun Pasta | Shrimp & Grits | Loaded Baked Potato
Salad & Vegetable Shooters | Shrimp Cocktail | Ceasar Pasta

FRUIT & CHEESE

Assorted Fresh Fruit | Smoked Meat & Cheese | Vegetable Trays
Charcuterie Boards & Displays | Assorted Cheese Boards

GOURMET SANDWICH

Assorted Meat & Cheese | Chicken Salad | Petite Tea Sandwiches
Ham & Cheese | Turkey & Cheese | Italian Meat & Cheese
Assorted Sliders | Assorted Sandwich Wraps

Custom Hors D' Oeuvre Packages Available Upon Request. Please
Inquire with Your Cuisine Specialist for Additional Information.



Cuisine Pairings



Explore Lydia's Gold Series Cuisine Pairings. Our curated pairings are our most popular culinary selections amongst our guests, exquisitely paired for your convenience. All pairings come with salad, fresh homemade rolls, tea or lemonade & water, along with our numerous all-inclusive luxury offerings.



THE GOLD SERIES PAIRINGS 25

THE COMMONWEALTH

Grilled Chicken Breast with a Cajun Cream Sauce
Paired with Garlic Mashed Potatoes & Garden Green Beans

THE BRIDGERTON

Stuffed Grilled Chicken Breast with a Cajun Stuffing Paired
with Roasted Potatoes & Our Sauteed Broccoli & Peppers

THE MANCHESTER

Chopped Beef Sirloin in a Southern Brown Gravy
Paired with Garlic Mashed Potatoes & Buttered Corn

THE AVALON

Cajun Baked Tilapia with a Cajun Cream Sauce
Paired with Seasoned Jasmine Rice & Southern Green Beans

THE ROSEWOOD

Mesquite Grilled Chicken Paired with Cajun
Rice and a Vegetable Medley

THE COLONY

Cajun Chicken Penne Pasta with Sauteed Peppers, Onions &
Spinach Paired with Our Signature Salad



Explore Lydia's Diamond Series Cuisine Pairings. Our curated pairings are our most popular culinary selections amongst our guests, exquisitely paired for your convenience. All pairings come with salad, fresh homemade rolls, tea or lemonade & water, along with our numerous all-inclusive luxury offerings.



THE DIAMOND SERIES PAIRINGS 35

THE RIVERSTONE

Grilled Chicken Breast with a Cajun Seafood Cream Sauce
Paired with Seasoned Jasmine Rice & Southern Green Beans

THE HENDRIX

Cajun Salmon Paired with a Five
Cheese Baked Macaroni with a Vegetable Medley

THE MANHATTAN

Beef Pot Roast Smothered in a Southern Brown Gravy
Paired with Garlic Mashed Potatoes & Creole Corn

THE SIENNA

Blackened Catfish Filet Paired with Parmesan Roasted
Potatoes & Sauteed Broccoli & Peppers

THE OMNI

Stuffed Grilled Chicken Breast with a Cajun Rice Smothered
with a Cajun Cream Sauce Paired with Garlic
Mashed Potatoes & Southern Green Beans



*Platinum
Pairings*





Explore Lydia's Platinum Series Cuisine Pairings. Our curated pairings are our most popular culinary selections amongst our guests, exquisitely paired for your convenience. All pairings come with salad, fresh homemade rolls, tea or lemonade & water, along with our numerous all-inclusive luxury offerings.



THE PLATINUM SERIES PAIRINGS

55

THE LANASTER

Grilled Chicken Breast & Baked Salmon with a Cajun Seafood Cream Sauce Paired with Seasoned Jasmine Rice & Sauteed Broccoli & Peppers

THE ELDRIDGE

Cajun Salmon Topped with Pan Seared Jumbo Shrimp Paired with Rice Pilaf with a Vegetable Medley

THE ALEXANDER

Stuffed Grilled Chicken Breast with Spinach & Cheese Smothered with a Tuscan Cream Sauce & Blackened Tilapia Paired with Garlic Mashed Potatoes & Southern Green Beans

THE HAMPTONS

Baked Catfish, Beef Pot Roast Smothered in a Southern Brown Gravy & Fried Chicken Tenderloins, Paired with Garlic Parmesan Mashed Potatoes & Buttered Corn

A photograph of a table setting. In the foreground, there is a stack of three light-colored, scalloped-edge plates with a white napkin tucked inside. To the left of the plates are three silver forks. To the right are a silver spoon, a silver butter knife, and a tall flute glass filled with champagne. The background is filled with a large arrangement of white and light pink roses. The text "Cuisine Lookbook" is overlaid in the center in a white serif font.

Cuisine Lookbook



DISPOSABLE CHINA

COLLECTION

The Gold Series

Upscale Disposable China Plates,
Saucers, Forks, Spoons, Knives,
Cups & Napkins





DISPOSABLE CHINA

COLLECTION

The Diamond Series

Upscale Elite Disposable China Plates, Saucers, Forks, Spoons, Knives & Napkins with Glass Goblets





LUXURY CHINA

COLLECTION

The Platinum Series

Luxury China Plates, Saucers, Forks,
Spoons, Knives, Glass Goblets & Linen Napkins






LYDIA'S FINE DINING

Southern Upscale Cuisine

GET IN TOUCH

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STAY CONNECTED

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www.lydiasfinedining.com