

VESTALS

CATERING

DALLAS | FORT WORTH | AUSTIN

Your Catering Partner for FIFA WORLD CUP 2026



WELCOME TO VESTALS

VESTALS CATERING is the premier Texas-based catering company renowned for delivering exceptional culinary experiences and unmatched hospitality at high-profile events.

Established in 2007, we have cultivated a proven track record of success in large-scale catering, including catering for Fortune 500 companies, prominent sporting events, Black-tie fundraising galas, and exclusive government functions.

Our commitment to quality, integrity, and innovation has made us a trusted partner for a prestigious clientele. To ensure seamless service and exceptional quality across the FIFA World Cup '26 events, Vestals Catering maintains a strong operational presence throughout Texas, with strategically located offices and dedicated staff in:



DALLAS: Our headquarters and primary culinary hub, the Dallas office houses 26 full-time staff and upwards of 50 part-time employees, including executive chefs, event planners, operations managers, and skilled culinary personnel.

FORT WORTH: Home to 10 dedicated catering & events staff, along with 35 farming staff members, this location provides key logistical support and is located on our farm, Timberview Farmstead - ensuring the freshest ingredients are readily available.

AUSTIN & SAN ANTONIO: With a focus on innovative catering solutions and sustainability, our Austin office (also servicing San Antonio) employs 13 full-time professionals specializing in customized menu design and event management, providing tailored experiences for VIP guests.



STRATEGIC PARTNERSHIPS

TIMBERVIEW FARMSTEAD: As our exclusive agricultural partner, Timberview Farmstead provides Vestals Catering with a consistent supply of locally sourced, seasonal ingredients, ensuring the highest quality and freshness for our menus. Going beyond traditional farming, Timberview Farmstead boasts an innovative aquaponics greenhouse, where fresh produce is cultivated using sustainable methods, as well as a thriving community of free-range chickens, providing us with farm-fresh eggs. This partnership allows us to craft unique culinary experiences that celebrate the flavors of Texas while supporting sustainable practices and ensuring our guests enjoy the freshest ingredients possible.

HURLEY HOUSE: As a recent acquisition of Vestals Catering, Hurley House enriches our VIP catering experiences with a delightful array of homemade baked goods. Their focus on creating comforting, home-style pastries and desserts adds a touch of warmth and hospitality to every event. From classic cookies and brownies to decadent cakes and pies, Hurley House's creations evoke a sense of nostalgia and satisfaction, ensuring a memorable and comforting culinary experience for our esteemed guests.



FEATURED EXPERIENCES



LIV GOLF DALLAS

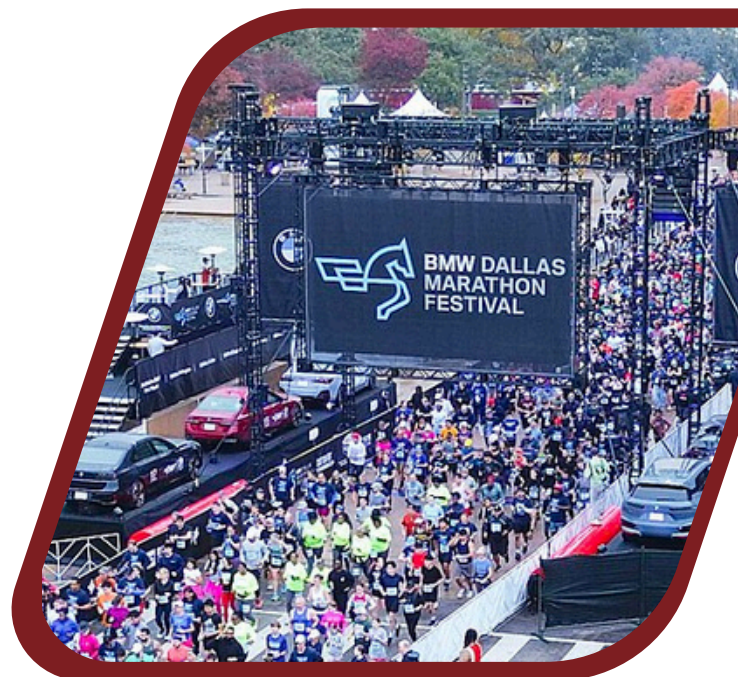
2025 | 4,550 guests | 7 event locations | 7 event days

Vestals Catering delivered a successful multi-venue catering experience for the 2025 LIV Golf Dallas, a major tournament on the LIV Golf tour that challenges traditional golf formats and attracts a global audience. Across 7 days and 7 unique zones, Vestals catered to approximately 4,550 guests, including VIPs, volunteers, staff, media, and suppliers. Tailored menus, strategic staffing, optimized logistics, strong supplier partnerships, and waste reduction strategies ensured positive feedback and seamless operations. LIV Golf organizers praised Vestals' flexibility, professionalism, and multi-venue management. Key takeaways: diverse catering expertise, budget optimization, and strong client partnerships are a testament to Vestals' premium capabilities.

DALLAS MARATHON BMW VIP TENT

2022, 2023, 2024 | 600 guests daily | 4 event days

Vestals Catering elevated the experience at the Dallas Marathon's exclusive BMW VIP tent, catering to 600 sponsors and elite runners at this prestigious Boston Marathon qualifier, which draws 25,000 participants annually. Services included gourmet menus, full beverage service, and tailored options for diverse diets. Challenges: high expectations, marathon schedule coordination, and outdoor food quality. Vestals solved these via detailed planning, experienced staff, on-site management, and precise temperature control. Overwhelmingly positive feedback and repeat partnerships confirm the successful catering, making the VIP tent a premiere experience. Key takeaways: attention to detail, adaptability, logistical precision, and communication are key for premier event success.



FEATURED EXPERIENCES

CATTLE BARON'S BALL

2023, 2024, 2025 | 2,500+ guests | 9 event locations

Vestals Catering was the exclusive culinary partner for the 2023, 2024 and upcoming 2025 Cattle Baron's Ball, the largest single-night fundraising event in Dallas with over 2,500 guests. Known for its Texas-sized fundraising efforts for cancer research and headliners such as Shania Twain, Carrie Underwood, and Post Malone, the Cattle Baron's Ball demands a high-quality experience. Vestals delivered diverse, upscale Texas-themed food stations, from VIP hors d'oeuvres to general admission buffets and late-night snacks, spread across nine areas of Southfork Ranch, a vast and logistically challenging venue. Expertise and partnership with Good Mojo for flawless, large-scale bartending services completed the experience. Feedback praised the excellent food and service, showcasing versatility and seamless teamwork in a high-profile, successful event. A Vestals sponsorship contributed to the ball's overall success. Key Takeaways: Adaptability, strong logistical capabilities, a memorable Texas-themed menu, and effective staff management across a vast space cater to high-profile fundraising events.



JEWEL CHARITY BALL

2025 | 1,400+ guests | Black-tie level plated and stationed service

Vestals Catering delivered a high-end culinary experience to 1,400 guests at the 2025 Jewel Charity Ball, a premier Fort Worth black-tie fundraising gala supporting Cook Children's Hospital for over 70 years. Held at Will Rogers Auditorium, Vestals showcased a gourmet experience with a Texas-sized bacon bar, a chef action station featuring Tomahawk steaks seared with blowtorches, and innovative late-night options. Challenges included high service expectations and venue logistics. Vestals met these with strategic staffing, creative displays, and a detailed plan. In partnership with the client and other vendors, Vestals provided superior execution and exceptional food and service. Key Takeaways: Impeccable execution, collaborative relationships, and innovative culinary concepts are a hallmark of Vestals' premier event hospitality.





FEATURED CLIENTS

Dallas Mavericks	Louis Vuitton
Texas Rangers	Tiffany & Co.
Dallas Cowboys	Rolex
ESPN	Dior
Genesco Sports Enterprises	Stanley Korshak
Dallas Influencers in Sports & Entertainment	Mary Kay
Nancy Lieberman Charities	Semper Fi & America's Fund
Dallas Marathon	SPCA of Texas
LIV Golf	Dallas International Film Festival
On Location	Broadway Dallas
Outstanding in the Field	Dallas Zoo
Behind the Scenes	American Heart Association
CSI DMC	United Way
Access DMC	Ronald McDonald House
Hello! Texas DMC	Arise Africa
Ultimate Ventures DMC	Cinemark
360 Destination Group	Live Nation
Helms Briscoe	AEG Presents
Rafanelli Events	Chick-Fil-A
Infinix Global Meeting & Events	Whataburger
PRA	Raising Cane's
Southwest Airlines	Dude Perfect
Boeing	Paper City
Toyota	D Magazine
Lexus	Modern Luxury
Carnival Cruise Line	The Dallas Morning News
Sewell Automotive Companies	Visit Dallas
KPMG	U.S. India Chamber of Commerce
PwC	Oncor
Bain & Co.	PMG
Boston Consulting Group	Worldwide Express
DeLoitte	The Perot Companies
Energy Transfer	MetLife
Globe Life	Sabre
Goldman Sachs	IBM
State Farm	JC Penney 5
Caterpillar, Inc	Aetna
McKesson	Kimberly-Clark Corporation

VESTALS ON LOCATION

DOWNTOWN DALLAS

Fashion Industry Gallery
Longhorn Ballroom
On the Levee
Pegasus City Brewery
SILO Dallas
The Bomb Factory
The Echo Lounge & Music Hall
The Terrace

FORT WORTH

Artspace 111
Bass Performance Hall
Brik Venue
Century Hall
Fort Worth Botanic Gardens
Kimbell Art Museum
Panther Island Pavilion
Sundance Square
T&P Station
Timberview Farmstead
Whiskey Ranch

DALLAS PROPER

Dallas Arboretum
Dos Equis Pavilion
Hickory Street Annex
Meadows Museum
Texas Discovery Gardens
The Hall of State
The Mason
The Eastern

METROPLEX

Astoria
Cavanaugh Flight Museum
Eisemann Center
Frontiers of Flight Museum
Legacy Food Hall
Million Air Dallas



ONE-STOP FOR COHESIVE EVENT EXCELLENCE

VESTALS KNOWS THE BEST OF THE BEST IN DALLAS- FORT WORTH

When planning a world-class event in a new city, vendor selection can be a challenging process . . . Vestals is here to alleviate that stress. We partner with the top professionals in the area to ensure every aspect of your celebration is flawless. We are happy to share recommendations - or book them directly so you only have one point of contact and payment. Either way, Vestals is your go-to DFW event expert.

ANIMAL INTERACTIONS

AUDIO/VISUAL

BACK OF HOUSE EQUIPMENT & POWER

BANDS

BRANDED DECOR & SWAG

COFFEE & ESPRESSO CARTS

CUSTOMZIED FOOD & BEVERAGE ACTIVATIONS

DJS & EMCEES

EVENT TECHNOLOGY

FLARE BARTENDERS

FLORAL DESIGN & DECOR

LIGHTING

LIVE ENTERTAINMENT

LOUNGE FURNITURE



MODEL STAFFING

PHOTO BOOTHS

PHOTOGRAPHERS

PROJECTION MAPPING

PYROTECHNICS

SIGNAGE

SOCCER-THEMED ACTIVATIONS

SOMMELIERS & MIXOLOGISTS

TABLETOP RENTALS

TENTING

TEXAS-THEMED ACTIVATIONS

THEMED PROPS & DECOR

TRANSPORTATION

VALET

VIDEOGRAPHERS



COMMITMENT TO SUSTAINABILITY

Vestals Catering is committed to sustainable catering practices, including waste reduction, recycling, and responsible sourcing. During the World Cup, we will implement a comprehensive sustainability strategy to minimize our environmental impact, aligning with existing FIFA sustainability initiatives.

VESTALS SUSTAINABILITY INITIATIVES

- Minimize food waste
- Root-to-stem utilization
- Comprehensive recycling program
- Food donation program with North Texas - Food Bank
- Composting partnership with return to Timberview Farmstead
- Local sourcing
- Direct supply from Timberview Farmstead
- Utilize reusable containers
- Fair trade practices with suppliers & partners
- 65% of produce from within 100-mile radius
- Texas-based protein and dairy producers
- Track & minimize energy and carbon footprint
- Energy-efficient equipment
- Renewable energy usage
- Optimized transportation logistics
- Carbon offset program
- Water-saving measures in food prep & cleaning
- Eco-Friendly serviceware
- Fuel-efficient Vehicles

LOCALLY SOURCED - TIMBERVIEW FARMSTEAD

As our exclusive agricultural partner - located in Fort Worth, TX, Timberview Farmstead provides Vestals Catering with a consistent supply of locally sourced, seasonal ingredients, ensuring the highest quality and freshness for our menus. Going beyond traditional farming, Timberview Farmstead boasts an innovative aquaponics greenhouse, where fresh produce is cultivated using sustainable methods, as well as a thriving community of free-range chickens, providing us with farm-fresh eggs. This partnership allows us to craft unique culinary experiences that celebrate the flavors of Texas while supporting sustainable practices and ensuring your guests enjoy the freshest ingredients possible.



A WORLD OF FLAVORS

The FIFA World Cup will bring together cultures from every corner of the globe.

How better to celebrate our diversity than connecting over our common language - delicious food!

From Japan to Argentina, Uzbekistan to New Zealand,
Vestals Catering is ready to embrace the flavors of FIFA!

Blowtorched Wagyu Nigiri with Black Truffle Essence

Luxurious wagyu beef lightly torched, accented with black truffle essence for an elegantly rich sushi experience

Italian Arrosticini

Grilled lamb skewers topped with Mediterranean sea salt and olive oil, wrapped in butcher paper

Interactive German-Style Sauerbraten with Apple-Infused Red Wine Jus

Guests watch as the chef carves tender, marinated beef roulade (Sauerbraten), finishing the plating with a bold apple-infused red wine reduction

Spiced Octopus with Harissa & Pomegranate Molasses

Tender octopus tentacles slow-cooked with Middle Eastern spices, then charred or grilled, finished with a glaze of harissa and pomegranate molasses. Garnished with chopped mint and sesame seeds

Korean Chicken & Waffle Skewer

Crispy, flavorful halal Korean fried chicken served on a sesame scallion waffle skewer, drizzled with sweet and spicy chili maple sauce and complemented by rich Gochujang butter

Classic Kiwi Fish & Chips

Battered snapper served with golden fries, fresh bread & tomato aioli

Black Sesame Soba & Yuzu-Glazed Duck Satay

Black sesame-infused soba noodles served cold with a side of yuzu-glazed duck breast skewers, topped with micro scallions and a soy-yuzu dipping sauce

Jamón & Manchego Stuffed Churros with Olive Aioli

Churros filled with cured jamón and Manchego cheese, served with a side of spicy olive oil aioli for dipping

South African Caramelized Bison Biltong Bites

Thin slices of spicy, dried biltong on skewers with a sweet and spicy mango chutney

Falafel Sliders with Tahini Drizzle & Pickled Feta

Ginormous falafel patties served as sliders on toasted buns with tahini sauce, pickled feta, and fresh herbs

Soy & Ginger-Grilled Tofu over Baby Bok Choy with Scallion Pepper Sake Reduction

Grilled tofu glazed with soy and ginger, served atop tender baby bok choy and drizzled with a flavorful scallion, pepper, sake reduction for a balanced, umami-rich dish

Nopalitos Taco simmered with Cracked Serrano topped with Queso Fresco

Tender nopalitos (cactus paddles) simmered to perfection with cracked serrano peppers, topped with freshly crumbled queso fresco

Mezcal Flan with Fresh Raspberries

Creamy mezcal-infused flan topped with vibrant fresh raspberries for a smooth, smoky, and refreshing dessert

Traditional Canadian Beaver Tails

A flaky, crispy pastry shaped like a beaver tail, generously topped with smooth Nutella and fresh banana slices

World Flavors & Spice-Infused Chocolate Mousse Bar

An interactive station offering a variety chocolate mousse flavors on ice, featuring Saffron & Cardamom, Maple-Infused, and Chilean-Spiced Chili. Guests request their choice of toppings – dried fruit, candied ginger, toasted almonds, and fresh berries

Tahini Milkshake Shots

A creamy and nutty milkshake blended with rich tahini, vanilla, and a touch of sweetener



DEEP IN THE HEART OF TEXAS

Everything is bigger in the Lone Star State - especially the appetites!

Born and raised in Dallas, Vestals is the definition of down home, Southern cooking - with a creative flare.

Experience the best Texas has to offer while cheering on your favorite FIFA teams!

Smoked Dome Filet

Texas ranch-raised filet served in a smoked glass dome with vibrant chipotle chimichurri, crispy petite frites, creamy pommes puree, and roasted local peppers for a bold, flavorful experience

Tomahawk Blowtorch Station

Watch as our chef expertly blow-torches sliced salt- and pepper-crusted Tomahawk steaks to perfection, then flambés them with a rich TX whiskey BBQ sauce - and brands with a FIFA cast iron brand. Paired with a creamy loaded baked potato casserole, this station offers a dramatic and delicious culinary experience

Venison Steaks with Blackberry & Red Wine Reduction

Tender Texas venison steaks cooked medium-rare, finished with a rich blackberries and red wine reduction, complemented by seasonal roasted vegetables and parsnip puree

Frito-Pie-in-a-Bag

Texas Chili with Cheddar Cheese, Jalapenos, and Onions Served in a snack-sized Frito bag

Gourmet Dog Bacon-wrapped Hot Dog + Truffle Aioli

A gourmet hot dog wrapped in crispy bacon, drizzled with rich truffle aioli for an extra layer of indulgence

Dallas-Style Shrimp & Grits Bites

Creamy cornbread cups topped with Cajun-spiced Gulf shrimp and aged cheddar cheese, garnished with microgreens

Grilled Herb Crusted Texas Quail Bites

Tender quail bites coated with a flavorful blend of fresh herbs, garlic, and spices, grilled to perfection. Served with a smoky chipotle aioli

Blackened Catfish Sliders

Spiced Texas blackened catfish with Cajun remoulade on small brioche buns

Crispy Pecan & Bourbon-Glazed Chicken Wings

Oven-roasted chicken wings coated in Texas pecan glaze, finished with a bourbon-spiked BBQ sauce, served with a side of smoked peach chutney and micro greens.

Post Oak Brisket Slider

Tender brisket smoked over Post Oak wood, topped with charred shishito-onion relish, housemade BBQ sauce, and creamy cilantro-garlic aioli.

Tempeh & Pecan "Steak" with Chipotle Glaze

Marinated and grilled tempeh steaks glazed with smoky chipotle sauce, served with grilled seasonal vegetables and a pecan-spiked tomato aioli

Texas Cheese Presentation

Brazos Valley Bittersweet Bourbon Cheddar, Dallas Mozzarella Company Deep Ellum Blue, Pure Luck Farm Pecan-crusted Goat Cheese, Eagle Mountain Farmhouse Granbury Gold

Texas Caviar Shooters

Black-eyed pea "caviar" with bell peppers, onions, and cilantro in a lime-cumin vinaigrette, served in shot glasses with a corn chip garnish

Texas Peach & Basil Crumble with Coconut Cream

Juicy Texas peaches layered with fresh basil in a crisp oat and gluten-free nut crumble, served with a side of silky coconut whipped cream and a drizzle of agave nectar.

Neiman Marcus Cookie Ice Cream Sandwich

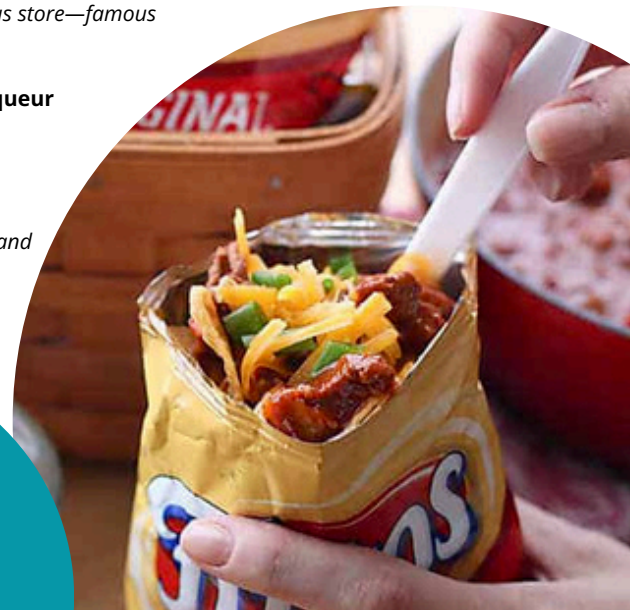
A decadent cookie filled with rich vanilla bean ice cream, inspired by Dallas's iconic Neiman Marcus store—famous for its luxurious shopping experience and signature cookies.

Valrhona Dark Chocolate Texas Sheet Cake with Imperial Pecans and Valley Orange Liqueur

Decadent Valrhona dark chocolate sheet cake topped with Imperial pecans and flavored with a touch of Valley orange liqueur for a rich, fruity, and indulgent dessert.

Mini Dublin Dr. Pepper + Blue Bell Ice Cream Floats

The Original Dr. Pepper soda topped with creamy Blue Bell vanilla ice cream, creating a nostalgic and refreshing float



BEBIDAS, BOISSONS, BEVERAGES

From sparkling spritzers to bold cocktails and refreshing mocktails, our beverage menu has something for every fan. Whether you're toasting a big win or just cooling off, there's a perfect sip waiting for you. Cheers to good drinks and even better moments!

World Spirits: Clase Azul Reposado Tequila, Clase Azul Anejo Tequila, Johnny Walker Blue Label Whiskey, Woodford Reserve Double Double Oaked Kentucky Straight Bourbon Whiskey, Belvedere Vodka 10 Organic Vodka, Flor de Cana 25 yr Centenario Rum, The Kyoto Distillery Ki no Bi Go Kyoto Dry Gin

Texas Spirits: Garrison Bros Bourbon Whiskey, Lone Star 1835 Bourbon, Tequila 512, Deep Eddy Vodka, Dripping Springs Gin

Old World Wine: Domaine de 2 Ânes Vin de France Premiers Pas, Seehof Rheinhessen Riesling Kabinett Elektrisch

New World Wine: Kathryn Hall Nappa Valley Cabernet, Walt Sonoma Valley Estate Chardonnay, Round Pond Estate Sauvignon Blanc

Beer: Deep Ellum Dallas Blonde, Shiner Bock, Michelob Ultra, Stella Artois, Dos Equis, Kirin Ichiban

Cocktails:

Celestial Paloma

An exquisitely balanced reinterpretation of the classic Mexican citrus cocktail, featuring premium tequila gracefully mingled with freshly squeezed ruby grapefruit juice and a whisper of agave nectar

Captain's Play

A luxurious summer cocktail featuring ultra-premium vodka, infused with basil and tangerine oils for herbaceous brightness and citrus zest. A hint of violet liqueur adds floral depth, while elderflower syrup lends delicate sweetness. Topped with sparkling water and garnished with tangerine peel and micro basil

Golden Reserve

A refined summer bourbon cocktail featuring rare single-barrel bourbon, honey-lavender syrup, and fresh lemon juice. Served over large crystal ice and garnished with lemon twist and thyme

Dallas Ranch Water

A refreshing Texas-inspired cocktail blending tequila, crisp citrus soda, and a splash of fresh lime juice

Mocktails:

Velvet Reverie

A luxurious mocktail featuring non-alcoholic gin with juniper, citrus, and botanical notes, blended with elderflower syrup and fresh grapefruit juice. Topped with sparkling water and garnished with grapefruit peel and thyme

Midsummer Dew

A refined and refreshing mocktail featuring a premium non-alcoholic botanical spirit layered with freshly pressed cucumber and mint juice. Brightened with a touch of fresh lime and a hint of honey, topped with sparkling water and garnished with a cucumber wheel and a sprig of mint.

Aguas Frescas

Traditional Mexican beverages made by blending fresh fruits, grains, or seeds with water and sweetening with sugar. Popular flavors include watermelon, horchata, and tamarind





VESTALS

— CATERING —

MENU PHOTOBOOK



APPETIZERS





BUFFET STATIONS





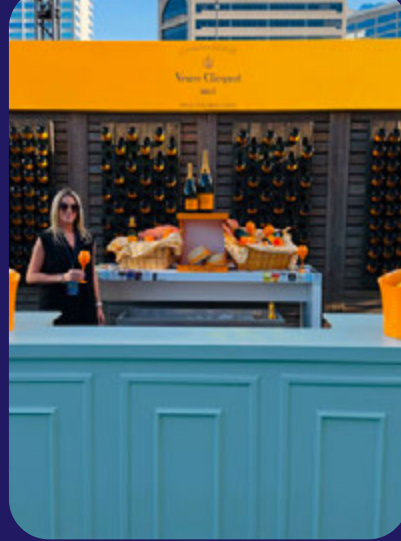
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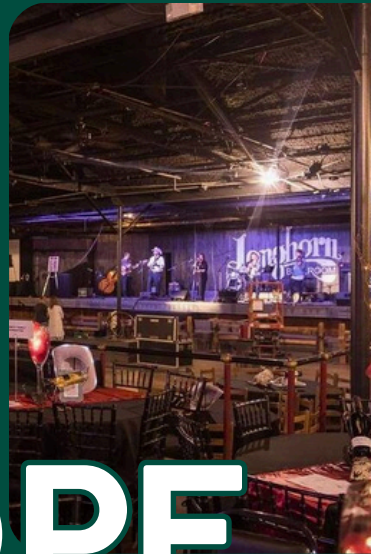
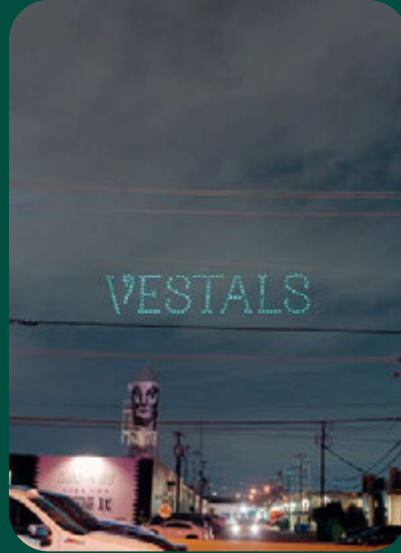
SWEETS



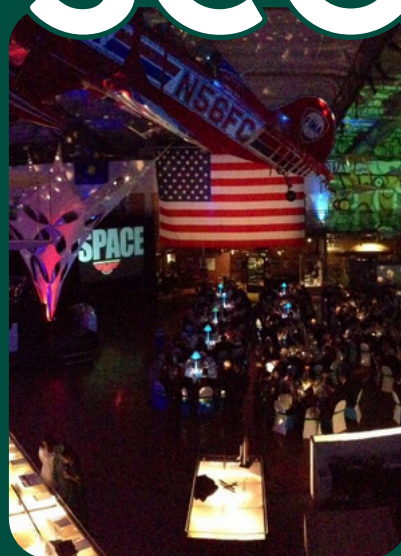


BEVERAGES





EVENT SCOPE



THE VESTALS TEAM LOOKS FORWARD TO HOSTING YOU!

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