

## Menu Items and Packages



### *Chicken Picatta*

Tender Chicken Breast, grilled and served with a sauce of Lemon, Butter, and Capers.

### *Southwestern Breast of Chicken*

Grilled Chicken Breast served in a rich Cream Sauce infused with zesty Southwestern Spices.

### *Chicken in Mushroom Sauce*

Premium Chicken Breast, grilled and topped with a creamy Mushroom Sauce.

### *Rosemary Chicken*

Moist and Tender Chicken Breast, marinated in a savory Rosemary Blend and roasted to perfection.

### *Chicken Parmesan*

Chicken Breast, lightly breaded in Parmesan Bread Crumbs and topped with tangy Marinara Sauce and melted Mozzarella Cheese.

### *Chicken Marsala*

Premium Chicken Breast, grilled and topped with sauce of Marsala Wine and Mushrooms.

### *Chicken Cordon Bleu*

Chicken Breast stuffed with Smoked Ham and Swiss Cheese then coated with Savory Bread Crumbs and deep fried.

### *Chicken Teriyaki Pineapple*

Juicy Chicken Breast grilled and topped with our exotic teriyaki Pineapple Sauce.

### *Chicken in Cajun Cream Sauce*

Grilled Chicken Breast topped with a Creamy Sauce infused with traditional Cajun Spices.

### *Chicken with Lemon Herb Sauce*

Premium Chicken Breast, grilled and served in a delicious Lemon-Herb Cream Sauce.

### *Chicken Alfredo*

Succulent Grilled Chicken Breast served in a classic and perfectly prepared Alfredo Sauce.

### *Chicken in Basil Wine Cream Sauce*

Our Signature Grilled Chicken Breast served in a delicious Basil Cream Sauce with a hint of White Wine.

## Menu Items and Packages

>> chicken entrées, continued

### *Chicken Diablo*

Grilled Chicken Breast served in a Spicy Pepper Cream Sauce.

### *Chicken Ixtapa*

Tender Chicken Breast Stuffed with Mango, Cilantro and Parmesan

### *Monterrey Jack Chicken*

Need  
Description

### *Chicken Vero*

Chicken Breast Stuffed with Prosciutto, Spinach, Almonds and three Cheeses

### *Roasted Herb Chicken*

Need  
Description

### *Chicken Poblano*

Chicken Breast, Grilled to perfection and topped with Tomatillo Poblano Cream Sauce

### *Lemon Herb Chicken*

Is this the same as the Chicken in  
Lemon Herb Sauce?

### *Chicken Royal*

Breast of Chicken, stuffed with Baby Greens, Parmesan and Romano Cheeses, and Shrimp

### *Chicken Spiral Roulade*

Need  
Description

### *Garlic Almond Crusted Chicken Breast*

Delicious Breast of Chicken coated with a savory crust of Garlic and Almonds and deep fried.

### *Chicken Brie Wellington*

Our special twist on this elegant recipe - Succulent Chicken Breast stuffed with Creamy Brie and baked in Puff Pastry.

### *Blackened Breast of Chicken*

Chicken Breast prepared in the Classic Louisiana Style - coated in Spicy Cajun Blackened Seasonings and Grilled to Perfection.

### *Chicken Reuben*

Tender Chicken Breast stuffed w/Sauerkraut, Swiss Cheese and Corned Beef

### *Chicken Jalapa*

Juicy Chicken Breast Stuffed with Poblano Peppers, Jalapeño Cheese and Bacon



Chicken Poblano with Green Beans Almondine and Rosemary Roasted Turned Potatoes

## Menu Items and Packages



### *Beef Tips*

Bite-sized morsels of tender Beef, served in a hearty Brown Gravy. A perfect companion to garlic mashed potatoes.

### *Roast Beef*

Revisit the memories of Mom's home cookin' and special occasions.

### *Beef Tenderloin Medallions*

Choice Mini Filets, served with a rich and savory Brown Sauce.

### *Top Sirloin*

Need  
Description

### *Smoked Prime Rib*

This elegant cut of Prime Rib is smoked to perfection and served au Jus.

### *Beef Tenderloin*

A generous serving of mouthwatering Tenderloin of Beef, perfectly cooked, and seasoned to perfection.

### *Black Angus Chopped Steak*

Juicy Chopped Angus served with our Burgundy Mushroom Sauce.

### *Fajitas (Chicken, Beef, Shrimp, Pork, or Combo)*

If you're looking for a true sample of South Texas cuisine, this is it! We prepare this classic dish as it's meant to be and sure to please! Your guests will be treated to this regional fare in its best light! Viva San Antonio!

### *Grilled Salmon*

Healthy Fillet of Salmon, exquisitely seasoned and cooked just right! Moist, tender, and oh, so tasty!

### *Grilled Chopped Steak*

Quality cuts of beef make up our wonderful interpretation of an international favorite!

### *Garlic Chicken Kabob*

Tender morsels of juicy Breast of Chicken are marinated, skewered and grilled up in quintessential bliss.

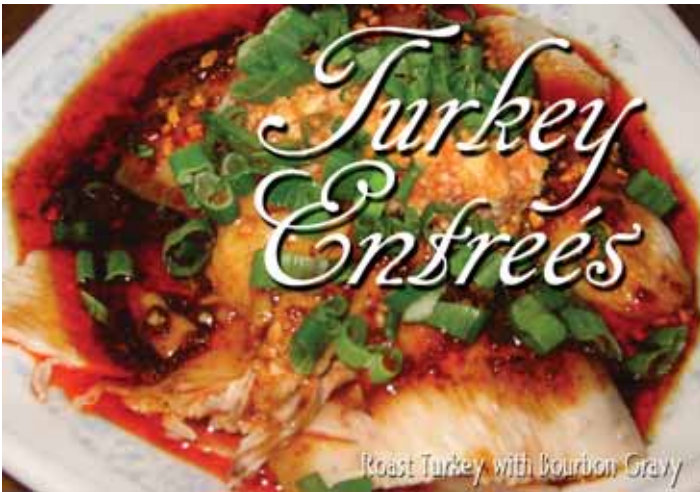
### *Beef Tenderloin Kabob*

Premium cuts of marinated Beef Tenderloin are pared to bite-sized tidbits, skewered, and grilled over an open flame.

### *Rib-eye Steak*

This well-known cut is grilled over open flame for that true Texas taste!

## Menu Items and Packages



### *Turkey Valahala*

Fit for the gods! Medallions of Turkey Breast, prepared in such an indescribably delicious way that you have to taste it to believe it!

### *Roast Turkey in Bourbon Gravy*

The princess meets her prince in this rapturous combination of delicate Turkey Breast and audacious Bourbon Sauce.

### *Turkey Roulade*

Thin slices of Turkey Breast are rolled up with our secret filling for a taste sensation that dreams are made of.

### *Smoked Turkey topped with Raspberry Sauce*

Succulent Turkey Breast, slow-smoked, and finished with a delicate Raspberry Sauce.

"We have found your business to be totally reliable and conscientiously detail-oriented in every stage of the planning and presentation. Many adjustments were made in the course of our arrangements, and each time you were cheerfully willing to adapt to new circumstances. It was a pleasure to work with a friendly, professional staff that showed such a good spirit from start to finish. We know whenever an event is catered and organized by you and your terrific team, it will be a success!"  
- Pennie Borchers

### *Penne Pasta and Meatballs*

Penne and Mairnara, Crowned with our own hand-made Meatballs.

### *Vegetable Lasagna*

Made with Fresh Vegetables and a rich Cream Sauce

### *Beef Lasagna*

Beef, Marinara, and a symphony of Cheeses - unforgettable!

### *Shrimp Lasagna*

Shrimp in myriad layers of Lasagna, Cheese, and Marinara.

### *Veal Picatta*

Veal Medallions in a piquant sauce of Lemon, Butter and capers.

### *Mediterranean Chicken Breast*

Need Description

### *Chicken Alfredo*

Grilled Breast of Chicken atop Fettuccini Pasta in a rich and tasty Alfredo Sauce.

### *Salmon w/Dill Butter Sauce*

Filet of Salmon, finished with a sauce of Fresh Dill and Creamery Butter.

## Menu Items and Packages



### *Chicken Diablo Wrapped In Bacon*

Chicken Tenderloin stuffed with Poblano Peppers and Pepper Jack Cheese and cloaked in Bacon.

### *Jamaican Chicken Brochettes*

Marinated Chicken Tenderloin with Pineapple and Sweet Pepper serve with Coconut Jami sauce.

### *Thai Chicken Saté*

Chicken Tenderloin on a skewer in a spicy Thai Peanut Sauce.

### *Tequila Shrimp Brochettes*

Marinated Large Shrimp in Tequila Cilantro sauce

### *Chili Lime Salmon Brochettes*

Skewered Salmon marinated in a sauce of Lime, Chilis and Cilantro.

### *Scallops Wrapped In Bacon*

Delicate large Scallops, wrapped in smokey Bacon

### *Pork Tenderloin Skewer*

Strips of tender Pork Loin, weaved on a 6" skewer and served with Raspberry Sauce.

### *Beef Tenderloin on a Skewer*

Need Description

### *Beef or Chicken Saté*

Thai style of Beef or Chicken Skewers served with a delicious Peanut Sauce.

### *Jamaican Beef Patties*

Ground Beef, Onions & Spices, Wrapped in a Corn Pastry.

### *Shrimp & Herb Cheese Phyllo Beggar's Purse*

Blend of Shrimp, Cream Cheese, Fresh Herbs wrapped in Phyllo.

### *Santa Fe Chicken*

Smoked chicken, tangy Salsa & crushed Chili Pepper in wrapped Phyllo.

### *Mini Chicken Wellington*

Tender Breast of Chicken with Creamy Mushroom Sauce wrapped in Phyllo.

### *Coconut Lobster Tail*

Mini Lobster Tails, in Coconut Breading, served with a sauce of Coconut Milk and Mint.

### *Cozy Shrimp*

Garlic ginger shrimp rolled into a spring roll wrapper.

### *Mini Cocktail Gorditas*

Masa pockets stuffed with Shrimp, chicken or Beef.

### *Italian Style Mushroom Caps*

with Italian Herb Stuffing, Crab Meat or Shrimp Filling.

### *Prosciutto Wrapped Asparagus*

Tender Baby Asparagus wrapped in Italian Prosciutto

## Menu Items and Packages

>> hot hors d'ouvres, continued

### *Beef Teriyaki Brochettes*

Need Description

### *Parmesan Artichoke Hearts*

Artichoke Hearts baked in a rich and creamy Parmesan Sauce.

### *Mini Italian Empanada*

Need Description

### *Assorted Mini Quiches*

Shrimp, Spinach, Cheese & Lorraine

### *Spicy Chicken Drumettes*

Bite-sized and served in a zesty Buffalo Sauce

### *Crispy Coconut Wings*

Need Description

### *Honey Stunt Chicken Wings (?STUNT?)*

Need Description

### *Mini Jalapeno Poppers*

Need Description

### *Frank In-A-Blanket*

Tiny Frankfurters wrapped in Biscuit Dough

### *Brie Encroute*

Creamy Brie baked in Puff Pastry

### *Chicken Pineapple Kabob*

Chicken Breast and Pineapple, skewered together and grilled.

### *Shrimp & Andouille Kabob*

New Orleans Style Andouille Sausage and Cajun Shrimp.

### *Southwestern Spring Rolls*

Spicy Sausage, Black Beans & Monterrey Jack Cheese Asian Spring Roll Wrappers

### *Vegetable Spring Rolls*

Asian Spring Rolls filled with crunchy fresh Vegetables.

### *Mushroom Tart*

Tart Shell Filled With Swiss Cheese, Cream, & Three kinds of Mushrooms.

### *Spanakopita*

Phyllo Pastry Stuffed With Spinach & Feta Cheese

### *Mini Chicken Quesadillas*

Grilled Chicken Breast and White Cheese in Tortilla triangles.

### *Smokies Cocktail Sausages*

Tiny smoked Sausages swimming in tangy Babecue Sauce.

### *Italian Meatballs*

Our own recipe! Delicious Meatballs with Marinara.

### *Mini Pork Egg Rolls*

Crispy Chinese Egg Rolls filled with flavorful ground Pork.

### *Mini Beef & Chicken Empanada*

Beef or Chicken with Mexican seasonings, baked in pastry.

### *Mini Beef Wellington*

French-Style delicate Puff Pastry filled with a savory piece of Beef Tenderloin

### *Chocolate Covered Strawberries*

Plump and juicy Strawberries dipped in fine Chocolate.

## Menu Items and Packages



### *Salmon Barquettes*

Need Description

### *Sushi Bites*

Assorted California-style Sushi served with Wasabi and Ginger.

### *Boiled Peeled Shrimp*

Pre-Peeled, on Ice w/Tarragon Cocktail Sauce & Lemon Slices

### *Duck Pate on Mini Melba toast*

Need Description

### *Smoked Salmon Display*

Delicately smoked, sliced thin, with condiments and Melba rounds

### *Cheddar & Pepper Jack Cheese Skewer*

Need Description

### *Olive Extravaganza*

Need Description

### *Country Antipasto Display*

Artichoke Hearts, Mushrooms, 4 olive salad, Asparagus w/Pearl Onions, and roasted peppers.

### *Artichoke Soufflé*

Artichoke Hearts and Parmesan Cheese are the foundation of this creamy treat. Served with toasted Baguette slices.

### *Spanish Margarita Shrimp Tapas*

Individually skewered Jumbo Shrimp marinated in Tequila and Lime.

### *Spanish Salmon Ceviche Tapas*

Need Description

### *Assorted Pinwheels*

Tortilla wraps with an assortment of Fillings and sliced into appetizer portions..

### *Assorted Finger Sandwiches*

Mini Sandwich slices assembled with an assortment of breads, meats and cheeses.

### *Assorted Meat Tray*

A platter of various cuts of meat. Served with a Cracker Medley

### *Pasta Bar Italia*

Alfredo, Basil Pesto, Olive Oil & Fresh Herbs

### *Assorted Domestic Cheese & Crackers*

### *Seafood Spread with Garlic Mini Bread*

### *Shrimp Salad*

### *Artichoke Parmesan Dip*

Served with Gourmet Crackers

### *Spinach & Water Chestnut Dip*

Presented In a Rye round Served w/Gourmet Crackers)

## Menu Items and Packages

>> cold hors d'ouvres, continued

### *Assorted Vegetable Tray, with choice of Dip*

Ranch or Pimento Cheese

### *Relish Tray*

### *Munch Corner*

Chips & Assorted Dips

### *Assorted Breads Tray*

Rye, Sour Dough, White, Wheat & Other Selections upon Request.

### *Fruit Extravagance*

Seasonal Fruit

### *Assorted Deluxe Canapés*

### *Italian Herb Mozzarella Cheese Balls*

### *Guacamole Dip W/ Chips*

### *Cookies, Brownies, Dessert Bars*

"Words cannot describe their OUTSTANDING customer service, professionalism and quality of their product. The food, the displays and personal touches add that extra special feature for everyone to enjoy. There are not many caterers that will go that extra mile as they do, and it is greatly appreciated."

-TonyMendoza

UT Health Science Center

VP: Governmental Relations



### *Crab Cakes*

Our delicious and moist Crab Cakes are prepared before your guests and served with Pineapple Salsa

### *Potato Pancakes*

This German country favorite is grilled before your guest and served with Apple or Mango Chutney

### *Quesadilla Grilling Station*

Shrimp, Chicken or Veggies with Cheese, sandwiched between Tortillas and grilled to order before your guest.

### *Mini Gordita Station*

Mini pockets of Masa filled with Beef, Pork, or Chicken, grilled before your guest

### *Bruschetta Station*

Need

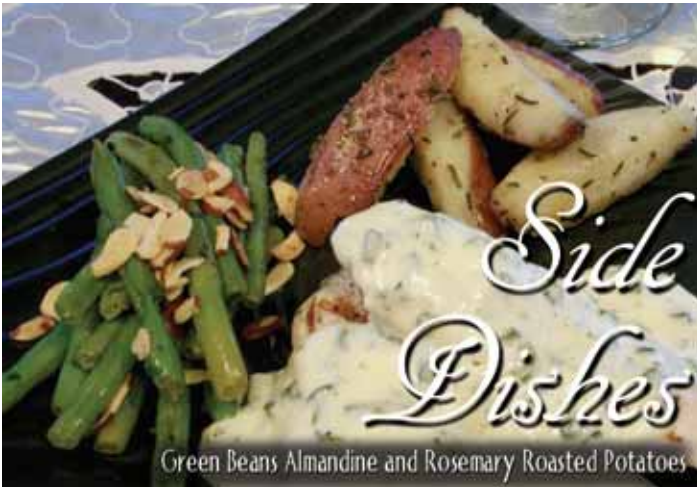
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### *Thai Wrap Station*

Need

Description

## Menu Items and Packages



### Starch Choices

- Garlic Mashed Potatoes
- Baked Potato
- Flame Roasted Potatoes
- Rosemary Roasted Potatoes
- Herbed Roasted Potatoes
- Potato Medley
  - Flame Roasted Peppers, Onion & Red Skin Potatoes
- Bacon Smoked Potato Salad
- Dill Red Skin Potato Salad
- Steamed White Rice
- Wild Rice
- Rice Ixtapa
- Cajun Rice
- Rice Pilaf
- Rice Florentine = Classic Herbs & Seasonings, perfect for poultry
- Broccoli Almandine = Mini Broccoli Florets & California Almonds
- Southwestern Rice = Pinto Beans, Rice, Vegetables & Spices
- Tangy Vegetarian Rice Blend Red Beans, Red Peppers, Onions, Parsley, Garlic & Spices
- Spanish Rice
- Pinto Beans
- Borracho Beans

### Vegetable Choices

- Fresh Green Beans
- Italian Green Beans
- Green Beans Almandine
- Fresh Corn & Red Peppers
- Fresh Asparagus
- Poblano Squash = Yellow & Green Squash sautéed with Onion and Poblano Peppers
- Riviera Blend = Mushrooms, Sweet Peppers, Squash and Red Onion sautéed in Olive Oil w/ special spices
- Caribbean Blend
  - A zesty blend of Broccoli, Mushrooms, Red Pepper & Onion
- Mediterranean Blend
- Colorful blend of Yellow Carrots, Diced Tomato, Asparagus, Artichoke Hearts & Leaf Spinach
- Steamed Broccoli
- Glazed Carrots

### Pastas

- Bowtie on Lemon Herbed Sauce
- Fettuccini Alfredo
- Penne on Marinara
- Linguini on Tomato, Garlic & Basil Sauce

*Other Choices Available Upon Request*

### Salads

- Tossed Green, Garden Monterrey, Cucumber, Caesar, Balsamic, Greek, Italian, or Fruit

### Breads

- White. Wheat. Sour Dough, Onion Rolls, Kaiser Rolls, Sesame Seed. Kaiser, Poppy Seed, Pumpkinseed, Mini French Rolls. Potato Bread. Multi-Grain Bread. Garlic Bread Sticks. Rye Bread. Marble Reuben

## Menu Items and Packages



### *The Cocktail Package - Buffet Service*

Choice of Carving Station

Beef Inside Round, Pork Loin Turkey, Ham or Chicken (Chef Carving on Site)

Rosemary Roasted Potato

Grilled Green Almandine

Spring Salad Raspberry Vinaigrette

Italian Mushroom Caps Stuffed with crab

Cheese Display - imported & domestic with gourmet crackers

Artichoke Parmesan Display - Served with mini melba toast

Shrimp Brochette

Dinner Rolls & Butter

Ice Tea

Coffee service

Linen To The Floor For Guest Tables

House Centerpiece for Guest Tables

*If part of Wedding Reception, include the following (priced accordingly)*

Linen for Cake, Gift & Sign In Tables

Cake cutting service

Champagne Pouring Service for Bridal Party

Bottle of Champagne

### *The Silver Package - Menu Served on China Buffet Style*

Choice of any Breast of Chicken Entrée

Choice of a Potato, Rice Pilaf or Pasta

Vegetable of Choice

Spring Salad

Raspberry Vinaigrette

Dinner Rolls

Ice Tea

Basic Linen for Guest Tables (White or Ivory)

Mirror with Hurricane Lamp & Candle

*If part of Wedding Reception, include the following (priced accordingly)*

Cake Cutting Service

Champagne Pouring Service for Bridal Party

Bottle of Champagne for Bridal Party

"All of our guests were amazed at both the presentation and flavor of the food, and you were an absolute joy to work with"

Nick & Gabby Joseph

## Menu Items and Packages

### *The Gold package - Menu Served on China Buffet Style*

Duet of Meats to include:  
Carving Station With Beef Tenderloin Accompanied with Raspberry & Hors Radish Sauce  
Chicken Tenderloin topped with Artichoke Wine Sauce  
Potato, Pasta or Rice Pilaf of Choice  
Grilled Mediterranean Vegetable Display to include Portabella Mushroom, Asparagus, Sweet Peppers, Eggplant, and Zucchini  
Choice of Three Hor d'oeuvres of Choice  
Artichoke or Spinach Display - served with mini Melba Toast  
Tequila Shrimp Brochettes  
Mushroom Caps  
Spring Salad with Raspberry Vinaigrette  
Assorted European Breads  
Ice Tea  
Coffee Service  
Linen to the Floor & Cloth Napkin

*If part of Wedding Reception, include the following (priced accordingly)*

Champagne Pouring Service for Bridal Party  
Cake Cutting Service  
Bottle of Champagne

*On this package you may use the Hors d'oeuvres As a Cocktail Hour at no additional charge or as a Sit Down Dinner with Cocktail Hour*

### *Carving Station Choice of Beef or Pork*

W/ Sauce to Complement Your Meat Selection and an Assortment of Rolls for Mini Sandwiches  
Char Broiled Breast of Chicken  
Pasta Station with Choice of Two Pastas  
Marinera and Alfredo Sauce  
Grilled Green Bean Almandine  
Mesquite Scalloped Potatoes  
Salad Station w/ Choice of 3 Salad Dressings  
Hor d'oeuvre Of Choice  
Display of Marinade Assorted Cheeses

### *Tour Of Italy*

Choice of Two Meats from following:  
Chicken Parmesan  
Chicken Alfredo  
Beef Lasagna  
Veggie Lasagna  
Bowtie & Penne Pasta  
Alfredo & Marinara Sauce  
Grilled Mediterranean Veggies

### *South of the Border Menu served on beautiful house acrylic china*

Beef & Chicken Fajitas  
Borracho Beans  
Spanish Rice  
Mini Chalupa Station  
Quesadilla Grilling Station  
Chimney Chile Con Queso & Chips  
Fresh Flour Tortillas  
Salsa, Guacamole, Sour Cream & Cheese  
Iced Tea

### *Salad Station*

Three Salad Dressings Of Choice  
European Breads  
Fresh Parsley & Parmesan Cheese  
Ice Tea

