



BREAKFAST BUFFET SELECTIONS

All Breakfasts include Premium House Blend Coffee, Decaffeinated Coffee, Assorted Fruit Juices & Hot Teas, (Pricing Based on Serving a Minimum of 25 guests)



The Essentials

Display of Freshly Baked Muffins,
Assorted Breakfast Pastries & Bagels
Cream Cheese, Fruit Preserves & Sweet Cream Butter



The "San Antonio" Breakfast

Seasonal Sliced Fresh Fruit Display
Assortment of Breakfast Tacos:
Potato and Egg
Bacon and Egg
Bean and Cheese
Pico de Gallo, Salsa, Ketchup and Grated Cheeses
Pan Dulce



The Breakfast Extras

Seasonal Sliced Fresh Fruit Display
Display of Freshly Baked Muffins,
Breakfast Pastries,
Croissants & Bagels,
Cream Cheese, Fruit Preserves & Sweet Cream Butter
Assorted Fruit Yogurts



The Breakfast Spread

Seasonal Sliced Fresh Fruit Display,
Scrambled Farm Fresh Eggs with Chives
Canela French Toast Served with Country Style Syrup
San Antonio Breakfast Potatoes,
Bacon Strips or Sausage Patties
Condiments: Salsa and Ketchup,
Display of Freshly Baked Muffins,
Assorted Breakfast Pastries & Bagels,
Cream Cheese, Fruit Preserves & Sweet Cream Butter



The St. Paul Square Southern Breakfast Buffet

(Pricing Based on Serving a Minimum of 50 guests)

Seasonal Sliced Fresh Fruit Display
Farm Fresh Scrambled Eggs, Country Style Bacon, Diced Potato & Mixed Pepper Hash Browns
Country Biscuits & Sausage Gravy, Buttermilk Pancakes or Canela French Toast with hot maple syrup

Carving Station:

(*Requires Chef Attendant at \$125.00)

Hickory Smoked Country Ham, Served with Mini Corn Muffins, Creole Mustard & Caramelized Apples
Baskets of Freshly Baked Muffins, Assorted Breakfast Pastries & Bagels
Cream Cheese, Fruit Preserves & Sweet Cream Butter





BREAKFAST ENHANCEMENTS

The following items can be added to any breakfast buffet for an upgraded culinary experience.



Oatmeal Station

Slow cooked oats topped with a choice of:
Fruit, nuts and spices
Selections include: sliced, pecans, almonds,
dried apricots, apples, raisins, maple syrup,
brown sugar, honey, cinnamon, and nutmeg



Omelet Station

(Requires Chef Attendant at \$125)
Made to order Omelets with choices of:
Bacon, Ham, Diced Tomatoes, Spinach, Mushroom,
Black Olives, Diced Onions, Cheese & Salsa Fresca



Waffle or Pancake Station

(Requires Chef Attendant at \$125)
Freshly prepared Belgian waffles or Pancakes
topped with a choice of the following:
Fresh berries, chocolate chips, warm maple syrup,
caramelized bananas, toasted pecans and whipped cream



Carving Station

(Requires Chef Attendant at \$125)
Hickory Smoked Country Ham or Herbed Turkey Breast
Served with Mini Corn Muffins,
Creole Mustard & Caramelized Apples

Please contact one of our Catering Sales Managers for more menu options and pricing information.





PLATED BREAKFAST SELECTIONS

(Pricing Based on Serving a Minimum of 25 guests)

All Breakfasts include Freshly Squeezed Orange Juice, Premium House Blend Coffee, Decaffeinated Coffee & Hot Teas



The Conductor's Special

Freshly Squeezed Orange Juice
Fruit & Granola Parfait
Scrambled Eggs
San Antonio Breakfast Potatoes
Texas Hill Country Sausage or Country Bacon
Basket of Muffins & Breakfast Pastries, Sweet Cream Butter



The Passengers

Freshly Squeezed Orange Juice
Fresh Fruit Cup
Mushroom & Roasted Red Pepper Quiche
Stuffed Gourmet French Toast
filled with one of the following:
Honey Baked Ham & Cheddar Cheese
Fruit Preserves or Cinnamon Cream Cheese
San Antonio Breakfast Potatoes
Basket of Muffins & Breakfast Pastries,
Sweet Cream Butter



The Southwestern

Freshly Squeezed Orange Juice
Chilaquiles: Scrambled Eggs, Fried Corn Strips, Ripe Red Tomato,
Bell Pepper & Onion
Papas Ranchero
Country Style Bacon or Texas Hill Country Sausage
Basket of Jalapeño & Sweet Cornbread Muffins, Sweet Cream
Butter



The Cowboy Tradition

Freshly Squeezed Orange Juice
Southwest Scramble with
Pico de Gallo & Monterey Jack Cheese
Breakfast 6oz Flat Iron Steak
Southwest Sweet Potato Hash browns
Country Biscuits & Sausage Gravy
\$22 per person



Chef's Signature Breakfast

Freshly Squeezed Orange Juice
Fresh Fruit Cup of Coconut Melon Ball Salad
Sunset's Southwestern Eggs Benedict
Herb infused Gordita topped with a Poached Egg
and drizzled with a Poblano Cream Sauce
Papas Bravas (diced potatoes)

Please contact one of our Catering Sales Managers for more menu options and pricing information.





SPECIALTY BREAKS

(Up to 30 Minutes of Service Time)

All Break options include the following:

Sodas, Bottled Water, and Freshly Brewed Regular & Decaffeinated Coffee



Fresh Fruit & More

Sliced Fresh Fruit with choice of:
Assorted Breakfast Muffins and Pastries
or Assorted Cookies



Attack of the Killer Vegetables

Hummus, Roasted Red Peppers, Black Olives,
Served with Pita Crisps
Served with Balsamic Vinaigrette for Dipping



Sunset Coffee Bar

Biscotti Scones and other sweet treats
Served with Flavored Syrups and Creamers
Accompanied by Shaved Chocolate, Sugar Cane,
Swizzle Sticks and Fresh Cinnamon



Fiesta of Snacks

Red, White, and Blue Corn Chips
Served with Choice of Salsa & Queso
or 7-Layer Dip
Spicy Party Mix



Ice Cream/Yogurt Parfait Bar

Vanilla Yogurt or Vanilla Ice Cream served with
the following toppings:
Raisins, Granola, Sunflower Seeds, Chocolate
Sprinkles, and Coconut Flakes



Fondue of You

A Host of Fresh Fruit and Goodies
Served with Chocolate and White Chocolate
Fondue for Dipping



Brownie Bar Blow Out

An Assortment of Brownies, Blondies,
Lemon Bars, and Raspberry Bars
Served with Ice Cold Milk



Simply Red

Fresh Red Apples,
Chocolate Dipped Strawberries,
Red Hots, Red Velvet Cake, and
Flamed Red Sugar Cookies



Summer Porch Swing

Peach & Apple Cobbler served with
Ice Cream and Apple Cider

Please contact one of our Catering Sales Managers for more menu options and pricing information.





**BEVERAGE ONLY BREAK OPTIONS
(Up to 30 Minutes of Service Time)**

Coffee or Tea Please...

Freshly Brewed Decaffeinated and
Caffeinated Coffee
Herbal and Flavored Teas

Java and Juice

Freshly Brewed Decaffeinated and
Caffeinated Coffee
Herbal and Flavored Teas
Variety of Fruit Juices

Caffeine Break

Freshly Brewed Decaffeinated and
Caffeinated Coffee
Herbal and Flavored Teas
Assorted Soft Drinks
Bottled Spring Water
Bottles of Starbucks Frappucino

A LA CARTE ITEMS:

Coffee

Decaffeinated Coffee

Lemonade, Fruit Punch or Iced Tea

Assorted Soft Drinks

Bottled Spring Water

100% Natural Fruit Juice Bottles

Assorted Large Fresh Baked Cookies

Gourmet Brownies and Blondies

Assorted Fresh Baked Muffins

Breakfast Pastries and Danishes

Assorted Packaged Snacks and Chips

Please contact one of our Catering Sales Managers for more menu options and pricing information.





BUFFET LUNCH SELECTIONS

(Pricing Based on Serving a Minimum of 50 guests)

All Buffets include Premium House Blend Coffee, Decaffeinated Coffee & Iced Tea

The Spire

Tossed Garden Salad with Cherry Tomatoes,
Shredded Carrots and cucumbers tossed in a
Lime & Ginger Vinaigrette, Seasoned Beef Tips
in a Rich Mushroom Demi-glace
Grilled Rosemary-Lemon Chicken Medallions,
Medley of Chef's Selection of Seasonal
Vegetables, Confetti Rice Pilaf,
Bakery Breads & Butter
Pecan Pie

The Texas Eagle

Mixed Field Greens with Tomato,
Cucumbers & Fresh Carrots with Ranch
Dressing, Sliced Brisket served with Texas Style
BBQ Sauce, Plantation Chicken, Traditional
Potato Salad, Ranch Style Beans, Sliced Pickles,
Onions and Jalapenos, Variety of Potato Rolls
Peach Cobbler

The Southern Pacific

Traditional Caesar Salad with Parmesan Cheese, Croutons & Caesar Dressing,
Mixed Field Greens Salad Tossed with Tomato, Cucumbers & Ranch Dressing
Ambrosia Fruit Salad, Southwestern Grilled Tilapia with a Chipotle Sauce
Cajun Flank Steak, Dirty Rice and Sausage, Rosemary Roasted Red Potatoes
Fresh Seasonal Vegetables, Bakery Breads & Sweet Cream Butter
Peach Cobbler

The Mission Espada

Caesar Salad with Shaved Parmesan,
Oven Roasted Croutons
with a Classic Caesar Dressing
Comal Seared Beef and Chicken Fajitas,
served with Onions, Bell Peppers,
Sour Cream, Shredded Cheese
& Guacamole, Salsa & Pico de Gallo
Mexican Rice, Borracho Beans,
Warm Flour Tortillas
Capirotada (Mexican Bread Pudding)

The Rio Grande

Chicken Tortilla Soup
with Fried Tortilla Strips and Avocado
Romaine & Toasted Piñon Salad
served with Vinaigrette Dressing
Cilantro Cream Chicken
4 oz. Fire Grilled Tequila Lime Steak
served with Fiesta Rice, Borracho Beans,
Pico de Gallo, & Flour Tortillas
Margarita Lime Mousse Bunuelo Cups

Please contact one of our Catering Sales Managers for more menu options and pricing information.





PLATED LUNCH SELECTIONS

Lunches include your choice of House Salad and House Dessert.

Your Catering Professional will pair your entrée with fresh seasonal vegetables & an appropriate accompaniment.

All Lunches are served with Baskets of Assorted Bakery Breads & Sweet Cream Butter Premium House Blend Coffee, Decaffeinated Coffee & Iced Tea



Southwestern Cobb Salad with Smoked Chicken, Corn and Black Bean Pico de Gallo, Crisp Bacon and Manchego Cheese (includes house dessert only)



Sweet Potato Encrusted Boneless Breast of Chicken with Smoked Poblano Cream Sauce



Smoked Chicken Poblano Pinwheel Towers with Chipotle Mayonnaise served with Terra Chips and Fresh Fruit Salad



Pecan Dusted Chicken Breast with Brunoise Sauce



Mexican Chicken Salad set on a bed of Field Greens, set in a Red Tostada Bowl garnished with Jicama Sticks (includes house dessert or fruit salad only)



Pan Seared Tilapia topped with Habanero Butter Sauce Set on a bed of Jasmine Rice and served with Black Beans



Sautéed Boneless Breast of Chicken Topped with a Cilantro Lime Sauce



Applewood Smoked Salmon with Wild Berry Chutney



Trio Salad Plate:
White Albacore Tuna with Caper Mayonnaise;
Chicken & Sundried Fruit & Nut Salad;
Jicama Slaw Salad served on a Bed of Seasonal Greens (includes house dessert only)



Chicken Poblano Crepes with a Roasted Red Pepper Cream Sauce served on a bed of summer or winter squash medley



Grilled Tilapia Fish Tacos drizzled with Poblano Cream Sauce served with Black Beans and Confetti Rice with Corn and Green Peppers



Ranch Style Rib-eye Steak with Cabernet Compound Butter



Tenderloin of Beef topped with a Mushroom & Port Demi-glace

Please contact one of our Catering Sales Managers for more menu options and pricing information.





ENTRÉE ACCOMPANIMENTS

HOUSE SALAD SELECTIONS

Iceberg Wedge with Crumbled Bleu Cheese, Dried Cranberries & Tomatoes
Fresh Sliced Mozzarella with Roma Tomato & Cracked Black Pepper served on Leaf Lettuce
Mandarin Orange Slices on a Bed of Mixed Greens, Cherry Tomatoes and Candied Walnuts
Mexican Caesar Salad of Romaine Lettuce, Shaved Parmesan & Oven Fried Tortilla Strips
served with a Traditional Mexican Caesar Dressing
Mixed Field Greens with Cherry Tomatoes, Carrot Sticks and Sliced Cucumbers
Tossed Baby Mesclun Salad with a Citrus Dressing
Seasonal Fruit Salad with Coconut Vinaigrette



HOUSE DRESSING SELECTIONS

Classic Caesar Dressing
Herbed Vinaigrette
Tomato & Red Onion Vinaigrette
Ranch Dressing
Lime & Ginger Vinaigrette



HOUSE DESSERT SELECTIONS

Tres Leches
Flourless Chocolate Fudge Cake
Peach Cobbler
Fresh Fruit Tart
Sunset Station Style Bread Pudding
Coconut Cake
Oreo Cheesecake
Buñuelo Cup with a Margarita Lime Mousse
Mexican Chocolate Cake
Cheesecake with choice of strawberry, raspberry or chocolate sauce
German Chocolate Cake

Please contact one of our Catering Sales Managers for more menu options and pricing information.





ADDITIONAL SELECTIONS

The following items can be added to a Plated Lunch or Dinner Option at an additional cost to enhance your culinary experience.



SOUPS

(Add \$5.50 per person to menu price)

Roasted Poblano Pepper & Apple
Butternut Squash Sweetened with Apricot
Chicken Tortilla & Avocado Soup
Creamy Exotic Mushroom with Parsley



PREMIUM SALAD SELECTIONS

(Add \$4 per person to menu price)

Shaved Artichoke & Chicory Salad with Meyer Lemon, Capers & Pecorino Cheese
Citrus Salad with Baby Greens & Walnut Crusted Goat Cheese
Mixed Baby Greens with Roquefort Cheese
Baby Spinach & Strawberries with Aged Balsamic Vinaigrette



DESSERT DISPLAY

(Add \$6 per person to menu price)

Choice of Four of the Following:
Miniature Éclairs
Cream Puffs
Pastry Swans
Chocolate Dipped Strawberries
Miniature Tiramisu Shooters
Miniature Mousse Shooters
Miniature Black Forest Cherry Cake Shooters

Please contact one of our Catering Sales Managers for more menu options and pricing information.





PLATED DINNER SELECTIONS

Dinners include your choice of House Salad and House Dessert.
Your Catering Professional will pair your entrée with fresh seasonal vegetables and appropriate accompaniment.
All Dinners are served with Baskets of assorted Bakery Breads & Sweet Cream Butter.
Premium House Blend Coffee, Decaffeinated Coffee & Iced Tea

★
Seared Breast of Chicken
with Julienne Vegetables and
Spring Peas in a Sherry Reduction

★
Oven Roasted Medallions of Pork Loin with an
Apple Thyme Sauce

★
Pan Seared Tilapia in a
Roasted Poblano Cream Sauce

★
Roasted Chicken Breast
Stuffed with Wild Rice
finished with a Spinach Caper Cilantro Sauce

★
Roasted Cornish Game Hen
with Wild Herb Rice Stuffing

★
Grilled Beef Strip Loin Steak Forestière
served with Mixed Mushrooms,
Bacon and Shallot Fricassee

★
Steak Au Poivre
An 8 oz. cut of Seared Tenderloin with
Green Peppercorn and Brandy Demi-Glace

★
Sunset Station Steak Oscar
Filet of Beef topped with Grilled Scallop,
Asparagus Spears & Hollandaise Sauce

★
Beef Wellington with a Forest Mushroom
Duxelles & Wild Black Berry Demi-glace

Please contact one of our Catering Sales Managers for more menu options and pricing information.





DINNER BUFFET SELECTIONS

(Pricing Based on Serving a Minimum of 50 guests)

All Dinner Buffets include Premium House Blend Coffee, Decaffeinated Coffee & Iced Tea



San Antonio Buffet

Traditional Caesar Salad with Shaved Parmesan and Oven Roasted Croutons with Classic Caesar Dressing
Vegetable Enchiladas rolled in Red Corn Tortillas with Cheddar Cheese & Topped with Enchilada Sauce
Comal Seared Beef and Chicken Fajitas sliced & served with Sautéed Onions & Bell Peppers
Served with Sour Cream, Shredded Cheese, Guacamole, Salsa & Pico de Gallo
Mexican Rice, Borracho Beans & Warm Flour Tortillas
Caramel Flan or Mexican Bread Pudding



Taste of Italy

Dramatic Display of Antipasta Salad, Fresh Mozzarella, Cherry Tomatoes, Pancetta, Asparagus and Marinated Olives, Arugula & Baby Spinach Salad
Italian Grilled Vegetables,
Penne Pasta with an Alfredo Sauce
Roulade of Beef Filled with Spinach,
Parma Ham & Artichoke Hearts In a Delicate Mushroom Demi-glace,
Chicken Parmesan
Garlic Bread
Italian Style Cheesecake



Texas BBQ

Cole Slaw, Country Potato Salad,
Tomato and Cucumber Salad
Texas Brisket smothered in our Smokey BBQ Sauce,
Dry Rubbed Texas Pork Ribs,
Grilled Chicken Breast in a Southwestern Marinade and Vegetarian Chili
Southwest Ranch Beans, Oven Roasted Potatoes,
Grilled Seasonal Vegetables,
Home-Style Assorted Rolls & Corn Bread Biscuits,
Whipped Butter & Honey
Pecan Pie, Apple Pie & German Chocolate Cake



The Orient

Mixed Greens topped with Mandarin Oranges, Almonds, Sliced Fresh Ginger & Chopped Green Onions
Served with a Peanut Dressing
Asian Noodle Salad, Chicken or Shrimp Fried Rice
White Rice, Coconut Curry Vegetables,
Ma Pa Tofu
Spicy Beef
Sweet & Sour Chicken
Almond Tofu with Melons in Lychee Syrup

Las Carreteras

Pulled Pork Station served with Fruit Chutneys, Bolillos and Stone Ground Mustard
Variety of Cuban Sandwiches, Spicy Chicken Kabobs, Jicama and Gulf Shrimp Cilantro Salad
Rice with Apricots and Garbanzo Beans, Calabacita, Coconut and Mango Pico
South American Bread Pudding, Sweet Tamales

Please contact one of our Catering Sales Managers for more menu options and pricing information.





COCKTAIL PARTY MENU SELECTIONS

A LA CARTE HORS D'OEUVRES

(minimum of 50 pieces)

COLD HORS D'OEUVRES



Individual Caesar Salad in a Baked Parmesan Cup
Bruschetta with Roma Tomatoes, Capers,
Garlic & Basil on a Crostini
Puff Pastry Parmesan Cheese Straws
Artichoke & Spinach Tapenade on Crostini
Marinated Tomato & Mozzarella Skewer
Roasted Vegetable Tortilla Wrap
Cucumber Cups with Shrimp Ceviche
Grilled Asparagus wrapped in Prosciutto

HOT HORS D'OEUVRES



Vegetarian Spring Rolls with Spicy Asian Dipping Sauce
Mushroom Florentine stuffed with Spinach
Black Bean, Poblano & Chicken Empanadas
Pulled Beef Brisket & Jalapeño Tapenade on
a Cheddar Cornbread Round
Shredded Brisket Empanadas with Yogurt Dipping Sauce
Pulled Pork Empanadas
Jalapeño Poppers with Raspberry Dipping Sauce
Sausage en Croûte



Cilantro Buckwheat Griddlecake with Wild Boar
Smoked Poblano Chicken Pin Wheel
Shrimp Ceviche Tostada
Oyster or Shrimp Six Shooters



Smoked Chicken Quesadillas with
Jack Cheese & Papaya Pico de Gallo
Texas Quesadilla Roll with Avocado Ranch Dip
Chicken Wellington with Wild Berry Sauce
Shredded Pork and Pine Nut Mushroom Caps
Exotic Mushroom Tartlet
Chile Dusted Shrimp Skewer with a
Pineapple Rum Dipping Sauce



Large Gulf Coast Shrimp & Cocktail Sauce
Grilled Tenderloin with Gorgonzola Cheese & Port Relish
Cranberry on Pumpnickel Rounds
Cheddar Profiterole filled with Chicken Salad
Assorted Sushi Rolls



Petite Crab Cake with Chili Lime Aioli
Miniature Cadillac Beef Tenderloin Sliders
Miniature Beef Wellington
Pan Seared Sea Scallops with a
Southwestern Rémoûlade on a Toast Point
Tilapia Stuffed Jalapenos with Avocado Aioli Sauce

Please contact one of our Catering Sales Managers for more menu options and pricing information.





CHEF ACTION STATIONS

The following stations can be ordered as compliment to other dinner selections

Each station requires a Chef Attendant

Sunset Station suggests one Chef for each 100 guests



Gorditas Station

Hand Made Masa fried to a Puff & filled with one of the following:
Spicy Shredded Pork, Beef or Chicken
Topped with Cheddar Cheese, Shredded Lettuce, Jalapeños, Pico De Gallo, Diced Onions, Fresh Salsa & Sour Cream



Caesar Salad Station

Freshly prepared Caesar Salad with Hearts of Romaine Lettuce, Fresh Grated Parmesan Cheese, Oven Roasted Croutons and prepared with a choice of Grilled Chicken or Grilled Shrimp



Penne Pasta

Sautéed with a selection of Chicken, Crawfish, Olives, Grilled Peppers, Garlic, Basil, Roasted Tomatoes & Fresh Garden Vegetables tossed in a Creamy Alfredo or Spicy Marinara Sauce



Tres Marias Salad

Crisp Lettuce, Rajas Poblanas, Pepitas (sunflower seeds), Queso Fresco tossed in our famous Light "Cilantro-Lime" Dressing tossed with Your choice of Grilled Chicken or Grilled Shrimp



Paella Station

A traditional dish of Spain
To include Chicken, Mussels, Shrimp, Spanish Chorizo & Green Peas served on a bed of Aromatic Saffron Rice



Texas Shrimp Sauté Station

Served with Linguini Pasta, Roma Tomatoes & Kalamata Olives in a Rich Lemon Butter Caper Sauce
(4 Jumbo Shrimp per serving)



Sushi Station

Assorted Sushi Action Station



Pan Asian Wok Station

Your choice of two of the following entrees made to order with traditional sauces:
Sweet & Sour Pork, Sweet & Sour Chicken
Mongolian Beef, Spicy Beef, Moo Goo Gai Pan
Accompanied by one of the following vegetable dishes:
Spicy Fried Tofu in Chili Sauce, Coco Curry Vegetables, Szechuan Seasonal Vegetables Served with your choice of Jasmine Rice or Lo Mein Noodles

Please contact one of our Catering Sales Managers for more menu options and pricing information.





CHEF ACTION STATIONS, Continued

The following stations can be ordered as compliment to other dinner selections



Stuffed Avocado Station

Avocado Halved and Prepared with Mexican Chicken Salad, Seafood Salad or Jicama Salad or Freshly Prepared Shrimp Pico De Gallo



Pulled Pork Station

Slow cooked shredded pork with your choice of condiments: BBQ sauce, whole grain mustard, fruit chutney and apple sauce
Served with a basket of Bakery Rolls
(Serves 30 – 40 portions)



Bourbon Maple Glazed Ham

Served with a basket of Bakery Rolls, Whole Grain Mustard & Herbed Mayonnaise



Peppercorn Encrusted Tenderloin of Beef

Basket of Bakery Rolls
Shallot Aioli, Dijon Mustard
Béarnaise Sauce and Au Jus
(Serves 15 - 20 portions)



Herbed Turkey Breast

Served with a basket of Bakery Rolls, Cranberry and Pear relish, Tarragon Mayonnaise & Whole Grain Mustard



Steamship of Beef

Basket of Bakery Rolls
Herbed Mayonnaise, Whole Grain Mustard, Horseradish Cream and Au Jus
(Serves 120 - 150 portions)



Chef's Display Salsa Bar

Crisp Tortilla Chips, Queso, Guacamole, Variety of Salsas
Sliced Jalapenos, Sour Cream, Black Olives and Fresh Pico de Gallo

Please contact one of our Catering Sales Managers for more menu options and pricing information.





HORS D'OEUVRES DISPLAYS

Striking Arrangement of Sliced Fresh Fruits, Seasonal Berries & Melons



Garden Basket of Seasonal Vegetables Crudité with
Assorted Dips



Imported & Domestic Cheese Selection with Fresh Fruit Garnish
Sourdough Baguette and Crackers



Cold Smoked Salmon, & Assorted Pates served with
Minced Red Onion, Caper Berry Relish, Chopped Egg & Stone Ground Mustard
Served with Tea Breads & Crackers

Please contact one of our Catering Sales Managers for more menu options and pricing information.





THE CATTLE TRAIL

(Pricing based on serving a minimum of 150 guests and 1 1/2 hours of service)
Your guests will be treated to culinary delights from both sides of the border to include Smokey Texas BBQ & Spicy Mexican cuisine.

TEXAS

Farmer's Vegetable Basket

Basket of Texas Style Roasted Vegetables to include: Grilled Okra, Sweet & Spicy Carrots, Zucchini, Yellow Squash, Mushrooms & Tomatoes
Sunset Coleslaw Salad
Potato Salad



Carving Station

(Requires a Chef Attendant)
Cleaver Chopped BBQ Brisket
Served with Pickles, Pickled Onions & Whole Grain Mustard
Cheddar & Jalapeño rolls



Carving Station

(Requires a Chef Attendant)
Southern Deep Fried Turkey Breast
Served with Garlic Mayonnaise & Dijon Mustard
Bakery rolls



From the Grill

Country Sausage
BBQ Chicken Breast
Ranch Style Beans

.... AND ACROSS THE BORDER TO MEXICO

Seven Layer Dip

Avocado, Diced Tomatoes, Jack Cheese, Cheddar Cheese, Black Beans, Refried Beans & Sour Cream
Served with Tostada Chips & Queso



Gorditas Station

(Requires a Chef Attendant)
Hand-made Masa Gorditas filled with Shredded Pork, Ground Beef or Shredded Chicken
Served with Cheddar Cheese, Diced Onions, Shredded Lettuce & Salsa Verde



Fajita Station

Comal Seared Strips of Marinated Chicken & Beef
Grilled Onions & Bell Peppers
Shredded Cheese, Sour Cream, Diced Tomatoes & Guacamole
Borracho Beans and Mexican Rice
Warm Flour Tortillas



Dessert Station

Assorted Cobblers
and Pecan Pie
with Fresh Whipped Cream

Please contact one of our Catering Sales Managers for more menu options and pricing information.





THE RANCH STYLE BBQ PARTY

Served on Decorative Platters and Trays

Traditional Potato Salad and Coleslaw
Iceberg, Tomato & Sweet Corn Salad with Ranch Dressing , Jicama Salad,
Fire Roasted Vegetable Display to include sweet and spicy carrots, zucchini, squash



Baked Potato Bar

Potatoes served with the following:
Bacon, Cheddar Cheese, Jalapeños,
Sour Cream & Green Onions
Corn on the Cobb
Ranch Style Beans
Baskets of Jalapeño Corn Bread
& Sweet Cream Butter



From the Grill

Smoked Beef Tenderloin Cadillac Sliders
with Appropriate Condiments & Rolls
Choice of:
Kielbassa Sausage ,
Bratwurst
or Jalapeno Sausage
with Appropriate Condiments & Rolls
BBQ Chicken Breasts



Dessert Station

Assorted Cobblers
with Fresh Whipped Cream

Please contact one of our Catering Sales Managers for more menu options and pricing information.





SIX STOPS ON SUNSET ROUTE RECEPTION

TEXAS

Black Bean & Roasted Corn Salad
Texas Style Potato Salad

From the Grill:

Smoked Wild Game Sausage

Carving Station:

(Requires a Chef Attendant)

BBQ Brisket of Beef

Served with Whole Grain Mustard &

Chipotle Mayonnaise

Mini Silver Dollar Rolls



MEXICO

Fresh Shredded Jicama Salad with Lime Marinade

Mexican Caesar Salad

Red, Green & White Tortilla Chips served with

Salsa Verde & Salsa Rojo

Gourmet Quesadilla Action Station

(Requires a Chef Attendant)

Served with Tenderloin of Beef,

Portobello Mushrooms & Shrimp Quesadillas



SPAIN

Tapas Station

A selection of herbed Olives, Salamis, Prosciutto,

Stuffed Peppers & other Spanish treats

Paella Action Station

(Requires a Chef Attendant)

A live action paella station serving:

Saffron infused rice, shrimp, chicken, ham, chorizo,

garlic, onion & fresh peas

FRANCE

Assorted Imported & Domestic Cheeses with
Fresh Fruit Garnish &

French Bread Baguettes

Dessert Station:

Assorted Mini French Pastries to include

Éclairs, Cream Puffs & Napoleons



CONFEDERATE STATES OF AMERICA

Marinated Cucumber, Tomato & Red Onion Salad

Savory Cornbread served with Honey Butter

Chicken Fried Chicken Medallions,

cracked white pepper gravy,

Catfish Bites Served with Creole tartar sauce

Cobbler Action Station:

Peach and Blueberry Cobbler

topped with Vanilla Bean Ice Cream



UNITED STATES OF AMERICA

Idaho Potato Bar

Accompanied by a variety of toppings to include:

Bacon, Scallions, Red Onions,

Cheddar Cheese & Sour Cream

From the Grill

Oak Grilled Steak Medallions with Onions & Peppers

Miniature Bison Burgers with Smoked Gouda,

Whole Grain Mustard & Herbed Mayonnaise

Please contact one of our Catering Sales Managers for more menu options and pricing information.





BEVERAGE SERVICE

Call Brands

Jim Beam Bourbon,
Seagram's 7 Whiskey,
J&B Scotch,
Smirnoff Vodka
Beefeater Gin,
Bacardi Light Rum,
Cuervo Gold Tequila

Premium Brands

Jack Daniel's Bourbon,
Crown Royal Canadian Whiskey,
Glenlivet Scotch,
Grey Goose Vodka,
Tanqueray Gin,
Bacardi Silver Rum,
Patron/ Partida Tequila

Domestic Beer

Budweiser,
Bud Light,
Shiner Bock,
Michelob,
Michelob Ultra,
Miller Light,
Coors Light

Imported Beer

Corona,
Corona Light,
Dos Equis XX,
Heineken

On-Consumption or Cash Bar Service (per drink)

Call Brands
Premium Brands
Domestic Beer
Imported Beer
House Wine
Premium Wine
Soft Drinks
Bottled Water

Sunset Station serves Coca-Cola products
and Ozarka water.
Specialty Waters Available Upon Request

House Wines

Chardonnay
Pinot Grigio
White Zinfandel
Cabernet Sauvignon
Merlot
Shiraz

Premium Wines

Chardonnay
Pinot Grigio
Sauvignon Blanc
White Zinfandel
Cabernet Sauvignon
Merlot
Zinfandel

Additional Wine Selections Available

Please contact one of our Catering Sales Managers for more menu options and pricing information.

