



CATERING MENU



CONTINENTAL

Classic Continental

Fresh baked assorted mini Danish,
Fresh baked assorted muffins and breakfast breads,
Fresh cut seasonal fruit, juice selection,
Coffee service
\$6.95 per person

Express Continental

Fresh baked assorted mini Danish,
Fresh baked assorted muffins and breakfast breads, juice selection,
Coffee service
\$5.95 per person

BARs

Sunshine Yogurt Parfait Bar

Fresh seasonal berries and assorted cut fruit,
Low fat vanilla yogurt,
Top it with granola and a drizzle of honey,
Coffee service
\$5.95 per person

Bagels, Bagels, Bagels and Croissants

Assorted sliced bagels and buttery croissants,
Fresh butter, flavored and plain cream cheeses,
Assorted jams and jellies,
Fresh cut seasonal fruit, juice selection,
Coffee service
\$6.95 per person

Buenos Dias Breakfast Taco or Burrito Bar

Fluffy scrambled eggs with your choice of one filling:
(Sausage, bacon, chorizo, ham, shredded machaca beef, carne asada beef, or vegetable)
Served with refried beans, warm flour or corn tortillas,
Fresh house made salsa and shredded cheese,
Coffee service
\$7.95 per person
Shredded Machaca Beef or Carne Asada Beef Add \$1.00



ORDERING & DELIVERY

While the many ideas included in this guide provide a wide variety of options in menu planning, it is impossible to reflect the varied tastes of the entire community. Our staff can help design just the right menu to suit your particular needs for your social and professional gatherings.

Whatever your occasion, our wide variety of selections will fit all your needs. Contact the CN Department Office to place an order.

LAST MINUTE ORDERS

We ask for 72 hours notice for all catering orders. However, we understand that last minute needs do arise and will make every effort to accommodate them. A limited menu will be available for last minute orders.

**To Order:
Phone: 210-832-5940**

Email: wpena@ahisd.net

\$25.00 fee for cancelations less than 24 hours.

After-Hour Events requiring servers will be charged labor.





ACTION STATIONS

Made to Order Pancake or Waffle Action Station

Fresh prepared Belgium waffles or fluffy pancakes
Served with butter, warm syrup, whipped cream, powdered sugar, warm fruit Compote and your choice of breakfast sausage or crispy bacon
Coffee service
\$8.95 per person

Made to Order Omelet Action Station

Made to order omelets with an assortment of toppings:
Choose two meats and four vegetables
(Breakfast sausage, bacon, ham, machaca beef, carne asada beef, or chorizo, Onion, bell pepper, tomato, fresh spinach, mushroom, or green chili,)
Shredded cheddar cheese and
Fresh baked biscuits with assorted jams and jellies,
Coffee service

Also includes:
Southwest roasted red potatoes *Egg Whites Available Upon Request*
\$8.95 per person

Shredded Machaca Beef or Carne Asada Beef Add \$1.00

BREAKFAST MEALS

All American Breakfast

Fluffy scrambled eggs, Southwest roasted red potatoes,
Your choice of: breakfast sausage or crispy bacon,
Biscuits and gravy, fresh cut seasonal fruit,
Coffee service
\$7.95 per person

Fresh Baked Quiche

Flaky piecrust filled with a fluffy egg custard, shredded cheese and your choice of One meat filling and one vegetable filling: breakfast sausage, crispy bacon, diced Ham, steamed broccoli, sautéed fresh spinach, bell pepper, Onion and mushroom. With juice selection,
Coffee service
\$7.95
Serves 6 to 8 people
Each Additional Filling Add \$0.75



Ala Carte Breakfast Items

Ala Carte Pastries

Assorted Fresh Baked Muffins	\$22.00/Dozen
Fresh Baked Buttery Croissants	\$20.00/Dozen
Assorted Fresh Baked Mini Danish	\$15.00/Dozen
Glazed Donuts	\$12.00/Dozen
Sliced Bagels, Assorted Variety	\$22.00/Dozen
Fresh Baked Sliced Breakfast Breads	\$16.00/Dozen

(Blueberry, Banana, Lemon Poppy Seed, Zucchini)

Ala Carte Entrees - Prices reflect per person unless otherwise marked

Fluffy Scrambled Eggs	\$2.95
Crispy Bacon or Breakfast Sausage Link or Patty	\$2.95
Roasted Red Southwest Potatoes	\$2.25
Breakfast Taco (w/one meat and cheese)	\$30.00/Dozen
Sausage Kolache (Beef and Pork)	\$30.00/Dozen

Ala Carte Fresh Fruit and Juice

Tropicana Juice (apple, cranberry, orange, ruby red grapefruit)	\$2.25
Fresh Cut Seasonal Fruit	\$2.50
Assorted Seasonal Whole Fruit	\$1.25
Seasonal Fruit and Yogurt Parfaits w/granola and honey	\$2.75



Executive Box Lunches

(Choose from a fresh hoagie roll, WG Wheat, Croissant, Wrap)
All sandwiches below include: whole fruit, a bag of chips, Bottled Water, and appropriate condiments

Minimum 10 lunches per order required

Add fresh baked cookies or 1 brownie for an additional \$1.00

Substitutue 12 oz. can of soda or 16 oz. bottle Tea for an additional \$1.00

Oven Roasted Turkey or Honey Ham

Thinly sliced premium oven roasted turkey breast or honey ham, Swiss or cheddar cheese, romaine lettuce, sliced tomatoes, red onion and pickle chips, served on your choice of fresh bread or roll

\$7.25 per person

Authentic Italian Grinder

Thinly sliced cooked ham, Genoa salami, cappicola, provolone cheese, thinly Sliced onions, shredded lettuce, pepperoncini rings and sliced Roma tomatoes on a Fresh hoagie roll, served with a side of red wine vinegar, Extra virgin olive oil and oregano

\$7.25 per person

Premium Roast Beef, Corned Beef or Pastrami

Thinly sliced premium roast beef, corned beef or pastrami on your choice of Fresh bread, topped with romaine lettuce, sliced tomatoes, Red onion, pickle chips and Swiss cheese

\$7.25 per person

Albacore Tuna or Chicken Salad

Choose from fresh made fancy white albacore tuna or tender chicken salad, Swiss or cheddar cheese, romaine lettuce, sliced tomatoes, red onion and Pickle chips, Served on your choice of fresh bread or roll

\$7.25 per person

Welcome to the Club, Club

Thinly sliced premium oven roasted turkey breast, honey ham, Crisp bacon, Swiss or cheddar cheese, romaine lettuce, sliced tomatoes, red onion and pickle chips, served on your choice of fresh bread or roll

\$7.25 per person

The Veggie

Fresh sliced cucumber, Roma tomatoes, red onion, shredded lettuce, Shredded carrot, red pepper rings, sliced avocado (when available), Pickle chips, Swiss or cheddar cheese

Served on your choice of fresh bread or roll

\$7.25 per person

Smoked Turkey Rueben

Premium smoked turkey topped with house made Cole slaw, House made 1000 island dressing, Swiss cheese on marbled rye bread
Served cold

\$7.25 per person

Executive Buffet Board

(Choose from three meats and three breads)

Build your own favorite from *Premium* oven roasted turkey breast, Honey ham, roast beef, corned beef, pastrami, Albacore tuna salad or tender chicken salad
On an assortment fresh breads.

Crisp shredded lettuce, sliced tomatoes, red onion, pickle chips and Swiss, cheddar, hot pepper jack or provolone cheeses

\$7.95 per person

Turn any sandwich into a wrap for no extra charge



Gourmet Greens

Garden Fresh Salads

Choice of House ranch, chipotle ranch, bleu cheese, 1000 island, creamy Caesar, Honey mustard, balsamic vinaigrette or soy ginger vinaigrette

The House Always Wins

Our house salad starts with crisp fresh mixed greens, shredded carrots and Purple cabbage, tomato wedges, cucumbers, house made

Buttery garlic croutons and your choice of dressing
\$5.25 per person

Grilled Chicken Breast Add \$2.00

Classic Caesar Salad

Crisp, fresh romaine lettuce, shredded Parmesan cheese, house made

Buttery garlic croutons served with our creamy house Caesar dressing

\$5.25 per person

Grilled Chicken Breast Add \$2.00

Original Cobb Salad

Crisp, fresh mixed greens topped with fresh-diced tomatoes,

Grilled and diced chicken breast, crumbled bacon, chopped hard-boiled egg,

Diced avocado (seasonal) and crumbled bleu cheese

Served with our creamy house Ranch dressing

\$7.25 per person



Ultimate Antipasto Salad

Crisp, fresh mixed greens topped with julienned Genoa salami and Provolone cheese, shredded Parmesan, wedge tomatoes, black olives,

Roasted red peppers, pepperoncini rings, red onions with our House balsamic vinaigrette

\$7.25 per person

Thai Chicken Kale Salad

Crisp, fresh kale, iceberg and romaine lettuces topped with grilled Chicken breast, shredded carrots, red bell pepper rings, Mandarin oranges, Chopped cilantro, sliced scallions, toasted almonds and sesame seeds with

Our house soy ginger vinaigrette

\$7.25

Strawberry Fields Forever

Fresh spinach and field greens, topped with fresh sliced strawberries (seasonal), Crumbled feta cheese, sunflower seeds, house made buttery garlic croutons,

With our house balsamic vinaigrette

\$7.25 per person

Southwest Chicken Salad

Crisp, fresh mixed greens topped with diced grilled chicken, roasted red peppers, Kernel corn, black beans, diced avocado (seasonal), shredded cheddar cheese, Fresh made pico de gallo, crispy tortilla strips and our house chipotle ranch

\$7.25 per person

The Wedge

A fresh, crisp iceberg wedge drizzled with our creamy house ranch dressing,

Topped with sprinkles of crumbled bleu cheese, fresh diced tomatoes,

Diced red onion, crumbled bacon, candied pecans and dried cranberries

\$7.25 per person





Panini Express Buffet

(All Paninis will be made on our house Italian bread unless otherwise specified)

*Note: The same breads are available as in the Executive Box Lunches



The Pesto Turkey

Thinly sliced premium oven roasted turkey breast, basil pesto, Mozzarella cheese, pressed to a crispy perfection in our house sourdough bread
\$6.95 per person

The Authentic Cubano

Our house made tender pulled pork, thinly sliced cooked ham, Swiss cheese, Yellow mustard and sliced pickles pressed to a crispy perfection on a fresh Hoagie roll
\$6.95 per person

The Elvis

Creamy peanut butter (may substitute Sun butter), fresh Sliced bananas and a drizzle of sweet honey all come together on our Pressed to a crispy perfection sourdough bread
It's almost like having dessert for lunch
\$6.95 per person



The Ham and Swiss

Thinly sliced honey ham and Swiss cheese
Pressed to a crispy perfection on our marbled rye bread
\$6.95 per person

The Turkey and Cheddar

Thinly sliced oven roasted turkey breast and cheddar cheese
Pressed to a crispy perfection on our house Italian bread
\$6.95 per person

The Ultimate Grilled Cheese

A trio of cheeses makes this Panini the gooiest in town, Cheddar, mozzarella and American cheeses
Pressed to a crispy perfection on our sourdough bread
\$6.95 per person
Add crispy bacon for an additional \$1.00

The Thanksgiving Melt

Thinly sliced oven roasted turkey breast, herbed stuffing, cheddar cheese and Sweet and tangy cranberry sauce all on our pressed To a crispy perfection sour dough bread
\$6.95 per person

The Oven Roasted Vegetarian

Fresh oven roasted yellow squash, zucchini, red onion, green bell pepper and Mozzarella cheese drizzled with an Italian dressing,
Pressed to a crispy perfection on our house Italian bread
\$6.95 per person

The Italian Melt

Thinly sliced cooked ham, cappicola, pepperoni, provolone cheese
Thinly sliced onions, sliced Roma tomatoes, a drizzle of Italian dressing,
Pressed to a crispy perfection on our house Italian bread
\$6.95 per person

Other Buffet Selections

All selections are priced per person and have a **15** guest minimum

All Buffet selections include professional set up with all appropriate paper goods, linen, chafing dishes, serving utensils and bright beautiful decor

The Mediterranean

Served with warm Pita bread, our Greek salad with crumbled feta cheese, Shredded lettuce, diced tomatoes, diced onions and house made Tzatziki sauce

Choose from beef gyro, chicken gyro, baked falafel, curried pulled pork or our House made Kofta meatballs

\$7.95 per person

House made Tabbouleh Salad or Parmesan Pea Cous Cous Add \$1.00

House made Roasted Garlic Hummus Add \$1.00

House made Chipotle Hummus Add \$1.00

House made Buffalo Hummus Add \$1.00

House made Roasted Red Bell Pepper Hummus Add \$1.00

Taste of Italy Pasta Bar

Includes garlic bread, Parmesan cheese and red pepper flakes

Choice of one pasta: Spaghetti, penne or linguini

Choice of one of our house made sauces:

Pomodoro, pesto cream,

Roasted garlic cream or meat sauce

Choice of one meat: house made meatballs, hot or

mild Italian sausage or

Italian Herb grilled chicken breast

\$6.95 per person

Or try our house made beef lasagna or creamy

vegetable lasagna

\$7.95 per person

Each Additional Meat Add \$2.50

Each Additional Pasta or Sauce Add \$1.00

Whole Grain or Gluten Free Pasta Upon Request

The Authentic Taco Bar

Served with warm street size soft corn or flour tortillas, diced onions, chopped Cilantro, our house made red and green salsas, pico de gallo, tortilla chips, Spanish or Cilantro rice and refried beans

Choose 2: Our in house pulled beef machaca or carne guisada, pulled pork Chorizo, pork carnitas, pulled Mexican chicken or baked Baja fish w/cilantro slaw

\$7.95 per person

Grilled Carne Asada Beef Add \$1.00

Grilled Pollo Asado Chicken Breast Add \$1.00

House made Guacamole Add \$1.00

Asian Sauté

Includes our house fried rice with scrambled eggs, peas, carrots and a ginger soy sauce, or Lo Mein noodles sautéed with cabbage and onions, vegetable egg rolls served with a sweet chili dipping sauce and fortune cookies

Choose from one of our fresh vegetable stir fry's: Beef, Chicken, Shrimp or an All fresh vegetable stir-fry

Choose from one of our delicious house made sauces:

BBQ teriyaki, sweet and sour, Mandarin mix, sweet Thai chili or

Spicy General Tso

Vegetable \$6.95 per person

Beef or Chicken \$7.95 per person

Shrimp \$9.95 per person

Additional Egg Rolls Add \$1.00 each

Cajun Creole

Includes our house made red beans and rice

Choose from house made gumbos: chicken, shrimp or Andouille sausage or

Choose from house made jambalayas: chicken, shrimp or eggplant or

Choose from house made etouffees: chicken, shrimp or crawfish or

Choose from house made creoles: chicken, shrimp or crawfish

Chicken, Andouille or Eggplant

\$7.95 per person

Shrimp or Crawfish

\$9.95 per person



Just Like Momma use to Make Selections

All selections are priced per person and have a 15 guest minimum

All Buffet selections include professional set up with all appropriate paper goods, linen, chafing dishes, serving utensils and bright beautiful decor

Momma's Meatloaf

Our house made oven roasted meatloaf, served with whipped garlic mashed Potatoes, rich beef gravy, seasonal roasted vegetables and fluffy biscuits with Butter and honey
\$8.25 per person

Oven Roasted Chicken

A combination of herb roasted white meat and dark meat quarter chickens, Choose from whipped garlic mashed potatoes with a rich chicken gravy or cheesy Potatoes Au Gratin, seasonal roasted vegetables and fluffy biscuits with Butter and honey
\$8.25 per person

The Smokehouse BBQ

Includes pickle chips, sliced onions, pickled jalapenos, warm cornbread and a Choice from our house made BBQ sauces: Sweet, Kansas, Carolina or Texas
Choice of one meat: House pulled pork, house pulled beef, house pulled Chicken, or pork spareribs
Choice of one side: BBQ baked beans, creamy Cole slaw, house made macaroni and cheese, potato with egg salad, buttered corn Cobbett or Seasonal roasted vegetables
\$8.25 per person
Each Additional Meat Add \$2.25
Each Additional Side Add \$1.00
Baked Potatoes for Stuffing Add \$1.00



The Patsy

Choice of House Salad and Dressing or Sliced Fresh Seasonal Fruit
Choose Two:
Chicken Curry, Beef & Broccoli, Chicken Florentine, Roasted Vegetable
\$8.25 per person

Ultimate Macaroni and Cheese

For the cheese lovers; a combination of shredded cheddar, Monterey jack, Big eye Swiss, and American cheeses, topped with buttery Parmesan breadcrumbs served with our house salad and choice of Dressing or fresh seasonal fruit salad
\$7.25 per person
Crumbled Bacon Add \$1.00
Roasted Green Chilies Add \$1.00

Chili For When It's Chilly or Not Chilly

Choose between our house made Texas chili with beans or our "I can't believe it's Vegan chili" or try both to make everyone happy
Top them with diced onions, shredded cheddar cheese and sour cream
Served with our house salad and green chili corn bread and butter
\$7.25 per person

For the Sweet Tooth

All selections are priced per person unless otherwise noted and have a 15 guest minimum

Chocolate Brownie and Chocolate Pudding Trifle	\$2.50 Each
Vanilla Cake Strawberry Trifle	\$2.50 Each
Vanilla Cake 4 Berry Trifle (Seasonal)	\$2.50 Each
Vanilla Cake and Banana Pudding Parfait	\$2.50 Each
Chocolate Brownies with Dark and White Chocolate Drizzle	\$2.50/Each
Fresh Baked Cookies	\$1.50/Each
Southern Bread Pudding with Caramel Sauce	\$2.00 Each
Fresh Fruit and Vanilla Pudding Filled Tarts	\$2.00 Each
Pineapple Upside Down Cake	\$2.00 Each
Pumpkin Bars	\$2.00 Each



TO ORDER PLEASE CALL
210-832-5940
OR EMAIL CHEF WARREN
WPENA@AHISD.NET

