



Lackland AFB Area

SIGNATURE MENU

(210) 701-7070

Sales@SignatureCateringInc.com



SIGNATURE CATERING



Break Options

Each Break is based on 30 minutes of Service time. Minimum 10 guest requirement. A \$100 attendant fee will be assessed per every 30 guests

COFFEE BREAK \$12

Coffee Regular
Regular Creamer and French Vanilla Creamer
Bottled Water
Iced Tea with Assorted Sweeteners and Lemon

DELUXE BEVERAGE BREAK \$15

Coke, Diet Coke, Sprite, Dr. Pepper and Diet Dr. Pepper
Regular Coffee
Creamer and Seasonal Creamer
Bottled Water
Iced Tea with Assorted Sweeteners and Lemon

BUILD YOUR OWN SNACK MIX \$21

Create your own snack mix from:
Granola
Assorted Nuts
Chocolate Chips
Candy Coated Chocolate Pieces
Dried Fruit
Regular Coffee
Bottled Water
Coke, Diet Coke, Sprite, Dr. Pepper and Diet Dr. Pepper

LIGHT BREAKFAST BREAK \$19

Freshly Baked Breakfast Pastries and Muffins
Freshly Brewed Coffee
Bottled Water
Assorted Hot Tea with Lemon Wedges, Honey

THINK FIT SNACK BREAK \$22

Assorted, Fresh Crudité with Ranch Dipping Sauce & Hummus
Fresh Sliced Fruit
Assorted Nuts with Dried Fruit
Coke, Diet Coke, Sprite, Dr. Pepper and Diet Dr. Pepper
Bottled Water

SWEET AND SALTY BREAK \$20

Freshly Baked Cookies
Freshly Popped Popcorn
Crunchy Pretzels
Bottled Water
Coke, Diet Coke, Sprite, Dr. Pepper, and Dr. Pepper

SAN ANTONIO BREAK

Queso Con Carne
House Roasted Salsa
Guacamole
Shredded Cheese, Sour Cream, Pickled Jalapenos Tortilla Chips
Bottled Water
Coke, Diet Coke, Sprite, Dr. Pepper, and Diet Dr. Pepper

A LA CARTE BREAK ENHANCEMENTS

Price Only Available in Addition to Break Purchase.

Warm Cinnamon Buns \$50/dozen

FRESH BREAKFAST PASTRIES \$50/dozen

Danishes, Muffins, and Croissants

FRESHLY BAKED COOKIES \$45/dozen

Chef's Choice of 3

ASSORTED CANDY BARS \$5 each

INDIVIDUAL CHIPS BAGS \$5 each



Lunch Buffets

All Lunch Buffets Include Iced Tea and Water. Each Lunch is based on a 1 Hour Service. If the Guarantee Number for Your Event is Less Than 10 Guests, a \$150 Labor Fee Will Apply. All Lunch Prices Include Buffet Attendant, China Setting, Silverware, and Linen Napkins.

DELI BUFFET \$31

Platters of Sliced Deli Meat, to Include Turkey, Ham, and Salami, Assorted Sliced Cheese Platter, Artesian Breads and Rolls, Lettuce, Tomato Slices, Onion Rings and Pickle Spears, Mayonnaise and Mustard, Red Skin Potato Salad Pasta Salad, Fresh Baked Cookies

LONESTAR BBQ

\$34 Two Entree \$39 Three Entrees

Choice of:

- BBQ Brisket
- Bone-in BBQ Chicken
- Pulled Pork
- Chopped Beef
- Pork Sausage

Southern Style 'Slaw', Corn on the Cob, "Smashed" Potatoes, Brown Sugar Bourbon Baked Beans, Dill Pickles and White Onions, Traditional White Bread with Butter, Chocolate Brownies

SOUTH TEXAS BUFFET

\$36 One Entrée \$41 Two Entrées

Choice of:

- Chicken Fried Steak
- Chicken Fried Chicken

Garden Salad with Croutons, Cheddar Cheese, Cucumbers, Tomatoes and Ranch Dressing, Southern, Style Creamed Corn, Mashed Potatoes, Cream Gravy, Green Beans, Dinner Rolls, Chef's Choice Fruit Cobbler

SOUTH OF THE BORDER FAJITAS \$39

Chopped Salad with Tortilla Strips and Creamy Avocado Ranch Dressing, Southwestern Black Bean and Corn Salad, Sliced Beef and Chicken Fajitas, Tossed with Grilled Onions and Peppers, Spanish Rice, Borracho Beans, Sour Cream, Shredded Cheddar, Pickled Jalapenos, Flour Tortillas, Chef's Choice Dessert

MEDITERRANEAN LUNCH \$39

Greek Salad with Kalamata Olives, Feta, and Lemon Vinaigrette, Hummus and Pita Bread, Warm Lemon Orzo Salad, Seasoned Vegetable Medley, Lemon Rosemary, "Deconstructed" Chicken Kabobs, Greek Marinated "Deconstructed" Beef Kabobs, Fresh Seasonal Berries with Cinnamon Whipped Cream

TUSCAN BUFFET

\$39 Choice of One:

- Chicken Piccata
- Chicken Marsala
- Chicken Parmesan

Traditional Caesar Salad, Garlic Bread Sticks, Buttered Penne Pasta, Creamy Alfredo, House Made Marinara Cheesecake

GOURMET DELI \$39

Cold Sliced, Peppered Beef Sirloin, Roasted Rosemary Chicken, Shaved Black Forest Ham, Lavish Sliced Cheese Display, Leaf Lettuce, Sliced Tomatoes, Pickles, Onions, and Pepperoncini, Grilled, Marinated Vegetable Platter, Stone Ground Mustard and Mayonnaise, Sour Cream and Chive Potato Salad, Artesian Breads, Homemade Cheesecake

SOUP AND SALAD \$41

Chef's Soup du Jour, Deluxe Salad Bar to Include: Mixed Green Salad, Ranch, Bleu Cheese and Italian Vinaigrette, Shredded Carrots, Sliced Olives, Croutons, Shredded Cheese, Tomatoes, Onions, Cucumbers, Sweet Corn, Fresh Green Peas, Assorted Prepared Cold Cut and Cheese Sandwiches (3 Varieties), Lettuce, Tomato and Onion Display, Mayo and Mustard, Artesian Breads, Fresh Baked Brownie and Cookie Tray



Dinner Buffets

All Dinner Buffets Include Iced Tea and Water, Linen Napkins, Silverware, and China Place Settings. Each Buffet Is Prepared For A 2 Hour Service Time.

MEXICAN BUFFET \$49

Tortilla Chips, Fresh Made Guacamole and House Roasted Salsa, Tortilla Soup, Dinner Salad with Avocado Crema Dressing, Spanish Rice and Traditional Borracho Beans, Sour Cream Chicken Enchiladas, Verde Salsa and Cheese Enchiladas, Chimichurri Marinated, Sliced Skirt Steak, Flour Tortillas, Sour Cream, Shredded Monterrey Jack Cheese, Tres Leches Cake

HOME STYLE BUFFET \$47

Traditional House Salad with Ranch, Yeast Dinner Rolls with Cinnamon Honey Butter, Creamy Homemade Macaroni and Cheese, Corn off the Cob, Green Beans with Sautéed Onion and Bacon, Chicken Fried Chicken Breast with Cream Gravy, Chopped Beef Steak with Mushroom Brown Gravy, Peach Cobbler with Cinnamon Whipped Cream

GRAND ITALIAN FEAST \$55

Chef Selected Antipasto Platter of Italian Meats, Cheese, and Marinated Grilled Vegetables, Traditional Caesar Salad with Garlic Croutons, and Shaved Parmesan, Caprese Salad with Fresh Mozzarella, Balsamic Reduction, and Sweet Basil Drizzle, Rigatoni and Italian Sausage in Vodka Cream Sauce, Indulgent Three Cheese and Beef Lasagna, Sliced Grilled Chicken Breast, Bowtie Pasta and Garlic Alfredo Sauce, Rustic Roast Vegetable Medley, Italian Bread With Balsamic and Basil Dipping Sauce, Tiramisu

TEX MEX FEAST \$47

Warm Grilled Corn and Black Bean Salad, Queso Con Carne with House Fried Tortilla Chips, Adobe Grilled, Sliced Skirt Steak, Chipotle Rubbed Roast Chicken, Flour Tortillas, Spanish Rice, Borracho Beans, Traditional Pickled Red Onions, House Roasted Salsa, Cilantro and Lime Wedges, Guacamole, Sour Cream, Margarita Drizzled Cheesecake

CALIFORNIAN DINNER \$48

Baby Spinach Salad with Avocado, Red Onion, and Bacon with Raspberry Vinaigrette, Sliced Grilled Chicken, Breast in Rich Cilantro Crema, Blackened White Fish* Topped with Avocado Relish, Grilled Sweet Corn and Vegetable Medley, Roasted, Smashed Potatoes Tossed with Trio of Peppers, Dinner Rolls and Butter, Fresh Seasonal Fruit Tart with Raspberry Coulis

**White Fish Subject To Change Based On Market Pricing*

THE PLATINUM \$54

Arugula and Baby Green Salad with Toasted Pine Nuts and Cranberries, Grilled Asparagus Sprinkled with Shaved Parmesan and Drizzled with Balsamic Reductions, Roasted Sliced Chicken Breast Nestled in Parmesan Chive Cream Sauce, Grilled Steak in Red Wine and Mushroom Reduction, Pecan Crusted White Fish in Lemon White Wine Sauce, Roasted Herbed Fingerling Potatoes, Roast Vegetable Gratin, Dinner Rolls and Butter, Individual Crème Brulee or Lemon Tarts

A LA CARTE BUFFET ENHANCEMENTS

Not available for Individual Purchase

Seasonal Soups \$6

Choose From the Chef's Selections

- Chicken Tortilla
- Vegetable Minestrone
- Chicken and Dumplings
- Tomato and Basil
- Chicken and Wild Rice
- TexMex Potato Soup
- Broccoli Cheddar Soup

**additional options available by request*

CRUDITÉ TRAY \$4

Fresh Crisp Vegetables Served with Ranch Dipping Sauce and Hummus

SLICED FRUIT DISPLAY \$4

Served with Yogurt Dipping Sauce or Hazelnut Dipping Sauce

CHIPS AND QUESO \$6

With Salsa, Guacamole, Sour Cream, and Pickled Jalapenos

Executive Boxed Sandwiches & Wraps

All Boxed Lunches come with separately packed Lettuce, Tomato, and Pickle Packet, along with Mayo and Mustard. Each Sandwich or Wrap is accompanied by Homemade Pasta Salad du Jour, Chips, a Fresh Baked Cookie and an Assorted Soft Drink or Bottled Water. Fruit Cup may be substituted for Pasta Salad for \$2

Please Limit Orders to 4 Selections

COOL SANDWICHES \$17

*Fruit cup may be substituted for pasta salad for \$2.
Please limit orders to 4 selections*

Buffalo Chicken

Chicken, Buffalo Sauce, Blue Cheese Dressing, Shaved Carrots and Lettuce, Served on a Hoagie Roll

California Croissant

Turkey Breast, Provolone, Sliced Avocado, and Crisp Bacon with Lettuce and Herbed Mayo, on a Buttery Croissant

Signature Club

Roasted Turkey, Honey Ham, Bacon, Cheddar and Swiss Cheese on Sourdough Bread

Signature Submarine

Honey Ham, Roast Turkey, and Salami with Swiss and Cheddar on a Hoagie Roll

Homemade Chicken Salad

Roasted Chicken Breast with Grapes and Kaiser Roll

Tuscan Wrap*

Grilled Chicken, Mozzarella, Artichoke Hearts and Tomato Served with Pesto Aioli, in a Garlic Herb Wrap

BLT Wrap*

Smoked Bacon, Romaine and Thick Cut Tomatoes with Herbed Aioli in a Roasted Red Pepper Tortilla

Caprese Wrap*

Fresh Mozzarella, Roma Tomatoes and Fresh Basil with Homemade Basil Pesto

EXECUTIVE SALADS \$18

Each Salad is accompanied by a Homemade Dinner Roll, Fresh Baked Cookie and an Assorted Soft Drink or Bottled Water. All Salad Dressings and Croutons come packaged separately.

Please Limit Orders to 4 Selections

Turkey Club

Avocado, Bacon, Hardboiled Egg, and Blue Cheese Crumble with Walnuts, over Mixed Greens, with Signature's Herb Vinaigrette

Grilled Chicken Caesar

With Shaved Parmesan and Garlic Croutons

Grilled Chopped Veggie Salad*

Asparagus, Eggplant, Zucchini, Roasted Red Pepper and Red Onions with Balsamic Glaze over Mixed Greens with Champagne Vinaigrette

Greek Sampler Salad*

Spicy Garlic Hummus, Orzo Pasta, Feta Salad and Tabbouleh with Soft Pita Bread

Southwest Salad

Lime Marinated Grilled Chicken, with Black Bean, Avocado and Corn Salad, Pepper Jack Cheese and Crisp Tortilla Strips, with Cilantro Vinaigrette

Summer Salad

Grilled Chicken, Mixed Greens, Strawberry Slices, Thinly Sliced Red Onions, Grapes and Candied Pecans, with Feta Cheese and Raspberry Vinaigrette

**These items may be prepared as a vegetarian or gluten free entrée, by request.*



Hosted Bar Packages

Each Bar Price includes set up and break down fee, One TABC Certified Bartender, all necessary linens for bar set up, all required mixers for bar, and disposable glassware.

All Prices are for a 2 Hour Service. Additional time may be requested, at a supplementary fee

Glassware is available at an additional cost

Additional Bartenders may be required, based on party size

FULL PREMIUM \$30

Fully Stocked Bar of Top Shelf Vodka, Gin, Whiskey/Bourbon, Silver Tequila, Silver Rum and Scotch.

2 Domestic Bottled Beers, 2 Imported Bottled Beers, House Red Wine and House White Wine. Soft Drinks and Water also available.

FULL WELL \$24

Fully Stocked Bar of Vodka, Gin, Whiskey/Bourbon, Silver Tequila, Silver Rum and Scotch.

2 Domestic Bottled Beers, 2 Imported Bottled Beers, House Red Wine and House White Wine. Soft Drinks and Water also available.

HOUSE BEER AND WINE \$20

2 Domestic Bottled Beers, 2 Imported Bottled Beers, House Wine and House White Wine.

THE TEXAN \$20

Signature Rocks Margarita, with Salt and Lime, 2 "Texas" Beers, and House Selection of Red and White Wine.



Cash Bar Packages

All cash/consumption Bar Packages require a \$250 setup and break down fee.

Each Package will also require 1 Bartender and 1 Cashier Minimum. Additional staffing may be required based on guest count.

FULL PREMIUM/WELL

Requires a \$500 Minimum, excluding Set Up and Breakdown Fee

HOUSE BEER AND WINE OR THE TEXAN

Requires a \$400 Minimum, excluding Set up and Breakdown Fee