

Breakfast

All breakfasts are served with freshly brewed Coffee, Decaffeinated Coffee and Hot Tea (All pricing based on minimum 15, if less than 15 guests a \$75++ set-up fee will be applied.)

THE QUICK START

Whole and Sliced Seasonal Fresh Fruit Fresh Baked Cinnamon Rolls, Muffins and Breakfast Breads Chilled Apple, Cranberry and Orange Juices \$11.95 pp

THE JUMP START

Whole and Sliced Seasonal Fresh Fruit Individual Fruit Yogurts Fresh Fruit and Cream Cheese Filled Danish, Muffins and Breakfast Breads Fresh Bagels with Cream Cheese Chilled Apple, Cranberry and Orange Juices \$12.95 pp

THE GREAT START

Whole and Sliced Seasonal Fresh Fruit Freshly Baked Cinnamon Rolls, Fruit and Cheese Filled Danishes, Muffins and Breakfast Breads Fresh Bagels with Cream Cheese Breakfast Tacos including Bacon and Egg, Potato and Egg and Bean and Cheese Served with Shredded Cheese and Fresh Salsa Chilled Apple, Cranberry and Orange Juices \$15.95 pp

THE ALL AMERICAN

Sliced Seasonal Fresh Fruits Variety of Chilled Yogurts Freshly Cinnamon Rolls, Fruit and Cheese Filled Danish, Muffins and Breakfast Breads Biscuits and Sausage Gravy Fluffy Scrambled Eggs Country Style Potatoes with Onions and Peppers Smoked Bacon or Sausage Links Chilled Apple, Cranberry and Orange Juices
\$17.95 pp



BOX LUNCH OPTIONS

This lunch offering is sure to satisfy all your meeting attendees. (All pricing based on minimum 15, if less than 15 guests a \$75++ set-up fee will be applied.)

Sandwiches

Sliced Bavarian Ham & Provolone, Savory Roast Beef & Cheddar,
Smoked Turkey Breast
Chicken Salad, Tuna Salad, Veggie Sandwich
With lettuce, tomato
On Whole Wheat or White Bread
Dill Pickle garnish, Mayonnaise and Mustard

Accompaniments

Pasta Primavera Salad Seasonal Fresh Fruit Salad House Made Potato Salad Potato Chips

Dessert

Decadent Brownie Lemon Bar Oversized Chocolate Chip Cookie

"Executive Box Lunch"

One Sandwich 2 accompaniments Dessert \$9.75 pp

ADDITIONAL ITEMS:

Assorted Sodas, Bottled Water \$2.00/each Ice Cold Lemonade, \$2.00/person or \$25.00 gallon Sweet Texas Tea or Unsweet Iced Tea with sugars, Iemon \$2.00 /person or \$25.00 gallon

All Box Lunches presented in to go box container with picnic pack of cutlery & napkin, mayonnaise & mustard packets

Vegetarian Salad/Sandwich requests honored when noted with menu selection.

Choose up to 2 sandwiches for group.

808 N. Loop 1604 E. / San Antonio, TX 78232 / 210.497.0100

Catering Menus are subject to 18% Service Fee and 8.25% Sales Tax. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Menu and pricing are subject to change without notice.



FRESH SALADS

A change from the traditional box lunch

(All pricing based on minimum 15, if less than 15 guests a \$75++ set-up fee will be applied.)

Hail Caesar!

Grilled Chicken Caesar Salad
Strips of Grilled Chicken Breast on a Bed of Romaine Lettuce
Topped with Seasoned Croutons and Freshly Grated Parmesan Cheese Complimented by Creamy Caesar Dressing
House Baked Roll and Butter
\$10.95 pp

Fresh Horizons Trio

Slow Roasted Chicken Salad, Albacore Tuna, and Seasonal Fruit Salads on a Bed of Greens with Fresh Tomato, Broccoli, Celery, and Carrot Sticks; accompanied by Pickles, Olives, and Crackers.

\$11.95 pp

Mixed Field Greens Salad

Mixed Field Greens garnished with Julienne of Fresh Vegetables, Tomato, Feta Cheese, and Calamata Olives. Served with Carrot & Celery Wands Accompanied with Italian Dressing \$8.50 pp

Club Salad

Mixed Greens with Grilled Chicken, Bacon, Grated Jack Cheese, Tomato, and Black Olives with Creamy Herb Dressing \$11.95 pp

All salads served with House Baked Roll & Butter picnic pack of cutlery & napkin, dressing



SANDWICHES and WRAPS

A change from the ordinary box lunch

(All pricing based on minimum 15, if less than 15 guests a \$75++ set-up fee will be applied.)

SOUTH TEXAS PHILLY SANDWICH

Sliced Roast Beef with Sweet Onions & Mushrooms, Chipotle Mayonnaise, and Provolone Cheese; served on a Hoagie Bun.
\$10.50 pp

CALIFORNIA CHICKEN SANDWICH

Grilled Chicken Breast with Avocado, Tomato, and Sprouts served on Sourdough Bread with Pesto Mayonnaise \$10.50 pp

SOUTHWEST GRILLED CHICKEN WRAP

Grilled Chicken Strips with Roasted Peppers, Onions, Tomatoes, Lettuce, Pico De Gallo, and Ranch Dressing; wrapped in an Herb Tortilla.

\$10.95 pp

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine Lettuce, and Parmesan Caesar Salad; wrapped in Flour Tortilla. \$10.50 pp

CLASSIC CLUB SANDWICH

Layers of Bacon, Thinly Sliced Roasted Turkey & Black Forest Ham with Muenster & Provolone Cheese on Toasted
Wheat Bread with Pesto Mayo Spread
\$10.50 pp

SIDE ORDERS for above menu items

(Choose One)

New Potato Salad *** Pasta Primavera *** Potato Chips *** Fresh Seasonal Fruit Salad

Create Your Own Sandwich Buffet

A beautiful array of Sliced Honey Ham, Roast Beef, Smoked Turkey, Cheddar & Swiss Cheeses Garden display of Crisp Lettuce, Sliced Tomatoes, Red Onions, Relish tray of Olive & Pickle Spears. An Assortment of Sliced Breads & Rolls Condiments of Mayonnaise and Mustard.

Choice of 2:

Pasta Primavera Salad, House Recipe Potato Salad, Fresh Seasonal Fruit Salad or Potato Chips \$13.95 pp

Picnic pack of cutlery & napkin. Vegetarian Salad/Sandwich requests honored when noted with menu selection. Choose up to 2 sandwiches and 1 side order for group.

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EXPRESS HOT LUNCH BUFFET

Offer your meeting attendees a hot lunch in your meeting room \$13.95 pp (All pricing based on minimum 15, if less than 15 guests a \$75++ set-up fee will be applied.)

Sliced Roast Beef in Mushroom Sauce with Roasted Herbed New Potatoes

Grilled Chopped Sirloin Steak with Mushroom Sauce & Parsley New Potatoes

Swiss Steak with Hunter Sauce & Oven Roasted New Potatoes

Beef or Chicken Fajitas (Choose One) with Mexican Rice & Beans

Chicken Fried Steak with Homestyle Gravy with Mashed Potatoes

Chicken Parmesan over Linguini

Rosemary Roasted Breast of Chicken with Homestyle Potatoes

Sautéed Breast of Chicken in Mushroom Wine Sauce with Herbed New Potatoes

Grilled Herbed Breast of Chicken in Lime Butter with Confetti Rice

Roasted Turkey with Mashed Potatoes, Dressing, & Giblet Gravy

Beef Stroganoff over Wide Egg Noodles

Stuffed Pork Chops with Demi Glaze Sauce & Garlic Mashed Potatoes

King Ranch Chicken Casserole with Mexican Rice

Meat & Cheese Lasagna

Fresh Accompaniments - Choose 1

Glazed Carrots, Southwestern Squash Medley, Steamed Vegetable Medley, Garden Salad, Borracho Beans, Broccoli with Lime Butter Sauce, or Green Beans with Bacon

Available at additional charge

Desserts
Baked Goods Platter of Oversized Cookies & Brownies
@ 10.95 dz.

Mixed Green Salad With House Made Dressings @ 1.95 pp

Choose up to 1 entrée and 1 vegetable for the group.

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Plated Lunch Entrées

All Plated Entrees include Unsweet Iced Tea, and Water Service (All pricing based on minimum 15, if less than 15 guests a \$75++ set-up fee will be applied.)

Roasted Chicken

Chicken Breast, Crispy Prosciutto Crown, Stone Dried Tomatoes, Red Wine Demi, with Black Garlic Gratin, Seasonal Vegetables

\$ 16 pp

Pork Remoulade

Pan Seared Pork, Stuffed with Spinach, Tomatoes, Caramelized Onion, and Cheese, with Potato Puree, Seasonal Vegetables

\$ 17 pp

Smoked Sirloin

Hand cut Smoked Sirloin, Chimichurri, Twice Baked Loaded Potato, Seasonal Vegetables \$20 pp

Chef's Choice

Chef Inspired Menu created with guest's favorite recommendations.

Starting at \$ 22 pp



Themed Breaks

7th INNING STRETCH - \$11.95 pp

Assorted Ice Cream Bars Jumbo Soft Pretzels with Mustard, Mixed Nuts Chips and Nacho Cheese Assorted Sodas, Bottled Water, Coffee, and Iced Tea

BAKERS DOZEN - \$11.95 pp

Freshly Baked Chocolate Chunk, Oatmeal-Raisin and Snicker-doodle Cookies Double Fudge Nut Brownies Spicy Honey Roasted Pecans 2% Milk and Chocolate Milk Assorted Sodas, Bottled Water, Coffee, and Iced Tea

INTERMISSION - \$10.95 pp

Individually Packaged Classic Candies Pop Corn, Cheese Pop Corn and Cracker Jacks Assorted Soda, Bottled Water, and Iced Tea

SOUTH OF THE BORDER - \$9.95 pp

Tri-Colored Tortilla Chips with Salsa and Creamy Queso Cheese Sauce Bunuelos drizzled with Honey Aguas Frescas Assorted Sodas, Bottled Water, Coffee, and Iced Tea

SPA BREAK - \$11.95 pp

Sliced Fresh Fruit with Mint Yogurt Fresh Vegetable Crudités with Spicy Ranch Dip Granola Bars, Dried Fruits and Mixed Nuts Assorted Juices, Assorted Sodas, Iced Tea and Lemonade



Dinner Buffets All Buffets \$32.95 pp

All buffets are served with freshly brewed Coffee, Decaffeinated Coffee, Iced Tea and Water (Minimum Guarantee of 25 Guests, if less than 25 guests a \$75++ set-up fee will be applied.)

SOME ENCHANTED EVENING

Citrus Market Green Salad with Feta Cheese and Roasted Pepitas Penne Pasta Salad with Asparagus Spears Fresh Fruit Montage with Seasonal Berries Medley of Fresh Seasonal Vegetables Roasted Garlic Mashed Potatoes Freshly Baked Rolls and Butter Assorted Desserts Choose from the following Entrees: Roasted Pork Loin with Apple-Brandy Sauce Lemon Chicken with a Citrus Burre Blanc Sauce Stuffed Chicken Breast Florentine Sliced New York Strip with Wild Mushroom Demi-Glace Grilled Atlantic Salmon with Dill Butter Sauce

THE CHUCK WAGON

Texas Field Greens with Candied Pecans and Citrus Vinaigrette Baby Red Potato Salad and Creamy Cole Slaw Sliced Onion, Pickles and Peppers Corn on the Cob and Bourbon Baked Beans Jalapeno Corn Bread, Freshly Baked Rolls and Butter Sliced Watermelon Apple Pie and Peach Cobbler Choose from the following entrees: Smoked Brisket of Beef in BBQ Sauce Cajun Andouille Sausage Grilled Chicken Breast with Memphis BBQ Sliced Smoked Turkey Breast



Plated Dinners

(Minimum Guarantee of 25 Guests, if less than 25 guests a \$75++ set-up fee will be applied.)

All Entrees are served with our Chef's choice of appropriate Vegetable and Starch, Choice of Salad and Dessert, served with freshly baked Dinner Rolls with butter along with Freshly brewed Coffee, Decaffeinated and Iced Tea

<u>SALADS Choose One-</u> Seasonal Field Greens with Tomatoes, Cucumbers and Choice of Dressing Greek Salad with Mediterranean Olives, Red Onions and Feta Cheese Caesar Salad with Herb Croutons and Shaved Parmesan Cheese Baby Spinach, Strawberries and Balsamic Vinaigrette

ENTREES

Grilled Tequila-Lime Chicken Breast with Pico de Gallo \$26.95 pp

Roasted Pork Loin with Apple-Roast Red Pepper Coulis \$29.95 pp

Sautéed Chicken Breast on a Red Wine Tomato Sauce \$26.95 pp

Chicken Wellington in Red Wine Demi-Glace \$31.95 pp

Chicken Breast Florentine in a White Wine Cream Sauce \$29.95 pp

Grilled New York Strip with a Wild Mushroom Demi-Glace \$33.95 pp

Grilled Atlantic Salmon with Dill-Butter Sauce \$31.95 pp

Sliced Roast Tenderloin with Cabernet Sauce \$35.95 pp

<u>VEGETARIAN ENTREES</u> Mushroom filled Ravioli Pasta Primavera: Pasta tossed with Garlic, Olive Oil, Sun-Dried tomatoes, and Broccoli.

DESSERTS

Chocolate Mousse, Crème Brulee, Dulce De Leche Cheesecake, Flourless Chocolate Cake Grand Marnier Strawberry Cheesecake or Tiramisu



Stone Oak A la carte Items:

Freshly Brewed Regular Coffee \$25 per gallon

Freshly Brewed Decaffeinated Coffee \$25 per gallon

Bottled Waters, Sodas, and Assorted Fruit Juices \$2 each

Assorted Large Fresh Baked Cookies \$20 per dozen

Gourmet Brownies and Blondies \$20 per dozen

Assorted Fresh Baked Muffins \$20 per dozen

Breakfast Pastries and Danishes \$20 per dozen

Assorted Packaged Snacks and Chips \$3 each

ALL DAY BEVERAGE SERVICE - \$9 pp

Assorted Soft Drinks and Bottled Waters Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea