



# CATERING MENU

An AWARD WINNING Social Enterprise of the San Antonio Food Bank

## BREAKFAST

### **OMELET BAR: \$8**

“A la Minute” omelets with bacon, ham, cheese, spinach, mushrooms and onions.

### **WAKE ME UP! BREAKFAST: \$7**

Scrambled eggs, home-style potatoes and herbed Texas toast or flakey biscuits.

- Add cheese and seasonal vegetables to scrambled eggs: \$2

### **EGGS BENEDICT: \$7**

Hot English muffin topped with a poached egg, Canadian bacon, hollandaise sauce and roasted potatoes.

### **OATMEAL & YOGURT BAR: \$7**

Served with assorted toppings including brown sugar, assorted berries, raisins, cranberries, and granola.

### **CONTINENTAL BREAKFAST: \$6**

Fresh fruit platter, assorted pastries, Columbian coffee (decaffeinated coffee available upon request), bottled OJ and bottled water.

### **VIE DE FRANCE CROISSANTS: \$4**

Flakey butter croissant with your choice of the following:

- Sausage, egg and gourmet cheese
- Hickory smoked bacon, egg and gourmet cheese
- Canadian bacon, egg and gourmet cheese
- Spinach, egg and sautéed garden veggies

### **BREAKFAST TACOS (TWO PER PERSON): \$2**

- Chorizo San Manuel and egg
- Potato and egg
- Bacon and egg
- Sautéed harvest vegetable and egg



## LUNCHBOXES

All lunchboxes include fresh fruit cup, assorted chips, an artisan baked cookie, condiments and plastic cutlery.

### **ULTIMATE STACKER: \$10**

Enormous sandwich made with mesquite smoked honey turkey breast, black forest ham, salami, pastrami, swiss, provolone and pepper jack cheeses.



### **TURKEY TORTILLA WRAP: \$9**

Gourmet tortilla wrapped with chef's mix of herbs, vegetables and mesquite smoked honey turkey breast.

### **HUNGERFIGHTER LUNCHBOX: \$8**

Made to order sandwiches with premium meats on honey seven-grain bread.

- Mesquite smoked honey turkey breast with swiss cheese
- Black forest ham with provolone cheese
- Certified Angus roasted beef with aged cheddar cheese
- Whole roasted chicken breast with pepper jack cheese
- Vegetable wrap
- Tuna salad de gallo
- Gourmet chicken salad



## FRESH SALADS

Your choice of ranch, balsamic, tomato or raspberry vinaigrette dressings.

### **COBB SALAD: \$9**

Romaine and iceberg lettuce topped with char-grilled chicken breast, bacon, hardboiled egg, tomatoes, red onion, fresh baked croutons with shredded swiss and cheddar cheese.

### **HUNGER FIGHTER SALAD: \$7**

Seasonal greens, vine ripened tomatoes, mushrooms, carrots, cucumbers, jicama, feta cheese, olives and fresh baked croutons.

- Add grilled chicken breast: \$3

### **RUSTIC CAESAR SALAD: \$7**

Romaine hearts hand-tossed in caesar dressing, asiago cheese and fresh baked croutons.

- Add grilled chicken breast: \$3

### **MIXED GREENS SALAD: \$7**

Seasonal greens, seasonal berries, walnuts and dried cranberries.

# **ACTION STATIONS**

There will be a Chef fee of \$25.00 per hour for all Action Station items.

## **PRIME RIB CARVING STATION: \$25**

Roasted to perfection and complimented by a-jus and a horseradish cream sauces, wild mushroom pilaf, hericot verts and an artisan baked roll.

- Minimum order 25

## **PASTA STATION: \$11**

Penne or linguini pastas, char-grilled chicken, Italian sausage or seasonal vegetables, with marinara or alfredo sauces and garlic crusty bread.



# **TRADITIONAL ENTREES**

Artisan baked roll included unless otherwise indicated.

## **PEPPERCORN CRUSTED TENDERLOIN: \$20**

Center cut Certified Black Angus peppercorn crusted tenderloin paired with merlot demi-glace, grilled asparagus and herb-roasted tri-colored potatoes medley.

- Minimum order 25
- This entrée is available as a carving station

## **BEEF TENDER ROAST: \$14**

Slow roasted and paired with a-jus and horseradish cream sauces, garlic mashed potatoes and grilled asparagus.

- Minimum order 25
- This entrée is available as a carving station

## **ANCHO-RUBBED ROAST PORKLOIN: \$14**

Seared then slow roasted and topped with a merlot demi-glace, grilled asparagus and tri-colored herb roasted potatoes.

- Minimum order 25
- This entrée is available as a carving station

## **CHAR-GRILLED CHICKEN: \$10**

Marinated & char-grilled chicken breast with our signature burnt-orange merlot & cranberry sauce, roasted garlic mashed potatoes and roasted seasonal vegetables.

## **TUSCAN PASTA PRIMAVERA: \$10**

Bow tie pasta, char-grilled chicken and sautéed garden vegetables tossed in a white wine beurre blanc sauce and crusty garlic bread.

- Add grilled shrimp: \$3

## **OVEN-ROASTED STUFFED CHICKEN BREAST: \$10**

Chicken breast stuffed with gourmet cheeses and herbs, topped with a Dijon cream sauce, roasted vegetable medley and garlic mashed potatoes.

## **HERB ENCRUSTED BAKED SALMON \$10**

Served with passion pilaf, truffles, salt seasoned avocados and a roma tomato medley with extra virgin olive oil or mixed greens salad with tomato vinaigrette.





### **PREMIUM GRILLED FAJITAS: ONE MEAT \$10**

Hefty portions of chicken or Certified Black Angus Beef fajitas Served with sautéed peppers and onions, arroz ala Mexicana, frijoles a la charra, salsa, guacamole and fresh tortillas.

- Beef and Chicken Fajitas: \$11
- Grilled Shrimp Fajitas: \$13
- Beef, Chicken and Grilled Shrimp Fajitas: \$16

### **ENCHILADAS: \$8**

Two cheese enchiladas made with a blend of seven cheeses and fresh pico de gallo, arroz ala mexicana, frijoles al la charra & flour tortillas.

### **MIXED GREENS SIDE SALAD: \$2**

## **CHEF'S HANDCRAFTED ENTREES**

Artisan baked roll included.

### **ORANGE ROUGHY: \$16**

Orange Roughy filet pan seared and topped with coconut mango sauce, shrimp polenta, butternut squash cream sauce and spaghetti vegetable medley.

### **BEEF POT ROAST: \$13**

Our most tender & savory dish that is slow-cooked with aromatic herbs and vegetables, topped with braised mushrooms in a merlot demi-glace, bacon and roasted garlic mashed potatoes.

### **BEEF BRISKET: \$11**

Black Angus Beef slowly smoked with mesquite & apple wood topped with barbecue sauce made from scratch. Served with gourmet potato salad and merlot wine coleslaw.

- Minimum order 25
- 5 days' notice for all brisket orders

### **AWARD WINNING CHILI: \$9**

Chef's award winning recipe of coarse chili meat, herbs, chilies, spinach sour cream and fresh tortilla chips.

- Minimum order: 25

### **AWARD-WINNING MAC N CHEESE: \$35**

Rigatoni pasta baked in a creamy feta cheese sauce, bacon and seasoned bread crumbs.

- Serves 25
- Minimum order 25

### **MIXED GREENS SIDE SALAD: \$2**

## SEASONAL ITEMS

### **TAMALES: \$10 DOZEN**

Chicken, pork or beef.

- Minimum order 5 dozen

### **ROASTED POBLANO AND GREEN CHILI CHICKEN SOUP: \$3 BOWL**

Corn tortilla strips, shredded monterrey jack cheese and fresh cilantro

- Minimum order 25



### **BUTTERNUT AND ACORN SQUASH CASSEROLE: \$35**

Roasted butternut and acorn squash, fresh herbs, heavy cream and gruyere cheese.

- Serves 25
- Minimum order 25

## SWEETS

### **ASSORTED PIES: \$14 PER PIE**

Apple, blueberry, cherry or pumpkin.

- Serves 12

### **MINI CAKE: \$5**

Individual sized cakes including cheesecake, carrot cake, chocolate cake and tres leches.

### **CHOCOLATE MOUSE: \$4**

Served with seasonal garnish in a petite wine glass.

### **FRESH FRUIT SALAD: \$3**

Fresh cut fruit medley garnished with toasted coconut.

### **BROWNIES: \$2**

Chocolate Aztec style with pecans and peppers dusted with confection sugar.

- Minimum order 12

### **EXTRAORDINARY COOKIES: \$2**

Catalyst Catering's "Signature Cookie" made with cranberries and pecans.

- Minimum order 12

### **ARTISAN BAKED COOKIES: \$2**

Oatmeal raisin, peanut butter chocolate chunk and walnut chocolate chip.

- Minimum order 12

## APPETIZERS – PLATTERS

### **MIXED ARTISAN CHEESE PLATTER: \$45**

Herb roasted mozzarella, havarti, chili infused fontina and smoked gouda cheeses, assorted crackers, berries and grapes on the vine.

- Serves 25

### **FRESH FRUIT PLATTER: \$35**

Fresh cut assortment of market and seasonal fruits

- Serves 25

### **FRESH BAKED MINI PASTRIES: \$35**

Freshly baked assorted mini pastries including cinnamons, danishes, donuts and muffins

- Serves 25

## APPETIZERS – ACTION STATIONS

There will be a Chef fee of \$25.00 per hour for all Action Station items.

### **SHRIMP QUESADILLAS: \$5**

Homemade flour tortillas stuffed with grilled shrimp, roasted peppers, and assorted cheeses.

### **PORTOBELLO MUSHROOM QUESADILLAS: \$3**

Homemade flour tortillas stuffed with grilled Portobello mushroom, roasted peppers, and assorted cheeses.

### **QUESO FLAMEADO WITH CHORIZO AND CHIPS: \$3**

### **MINI QUESADILLAS: \$2**

Homemade flour tortillas stuffed with grilled beef or chicken fajita, roasted peppers, and assorted cheeses.

## APPETIZERS – HOT

### **MINI CRAB CAKES: \$5**

Lump crab with herbs and breadcrumbs seared garlic aioli sauce.

### **POTSTICKERS: \$5**

Pan fried Chinese dumpling filled with pork and veggies, served with soy sauce.

### **GRILLED VEGETABLE BAR: \$3**

Fresh cut veggies grilled with assorted dips: ranch, braised onion dip and bleu cheese dressing.

### **ARTICHOKE SPINACH DIP WITH CROSTINI: \$3**

Warm blend of spinach, cream cheese and artichokes.

### **ANCHO-CHILI CHICKEN DRUMMETTES: \$3**

Oven roasted chicken drummettes dusted with ancho-chili.



**ROSEMARY INFUSED CHICKEN DRUMMETTES: \$3**

Olive oil and herbs Rosemary, Oven roasted

**SPICED NUTS: \$3**

Cashews, almonds, walnuts and pecans glazed with rosemary, brown sugar and cayenne pepper and oven roasted.

**STUFFED MUSHROOMS: \$2**

Stuffed mushrooms with herbs and summer sausage, sautéed in red wine and olive oil.

**MEATBALLS: \$2**

Seasoned meatballs with marinara sauce.

**CHICKEN DIABLOS: \$2**

Bacon wrapped chicken with jalapeno.

## **APPETIZERS – COLD**

**SHRIMP SHOOTERS: \$5**

Shot glass filled with lump crab, lime juice, fruity salsa and a jumbo shrimp.

**ANTIPASTO SKEWERS: \$5**

Serrano ham, prosciutto, roasted red peppers, feta and mozzarella cheese, cherry tomatoes, kalamata and queen olives.



**MINI TORTILLA WRAPS: \$3**

Garden veggies or mesquite smoked turkey breast on a tomato-basil wrap.

**CHILLED GOURMET CHICKEN SALAD CANAPES: \$3**

Roasted chicken salad with celery, green apples and a fresh aioli placed in a sesame seed tartlet.

**PINWHEELS: \$2**

Black forest ham and mesquite honey turkey breast with cheddar and swiss cheeses wrapped in tortillas.

**ROASTED SALSA: \$2**

Roasted tomatoes, peppers, cilantro and onions, served with assorted premium tortilla chips.

**FRESH SPINACH DIP: \$2**

Served with assorted crackers.

**ROASTED TOMATO BRUSCHETTA WITH OIL & BASIL: \$2**

Served on an herbed oven baked crostini.

## **BEVERAGES**

**AGUA FRESCA: \$1.25**

Cantaloupe, lime & cucumber, pineapple and watermelon.

**ASSORTED BOTTLED JUICES: \$1.25**

**ASSORTED SODAS: \$1.25**

**BOTTLED WATER: \$1.25**

**COLUMBIAN COFFEE: \$1.25**

Includes cream, sweeteners, disposable coffee cups and stir sticks

**HOT TEA: \$1.25**

Includes variety of hot teas, lemons and honey

**ICED TEA: \$1.25**

Includes ice, lemons and sweeteners

**LEMONADE: \$1.25**

## **BEER & WINE**

Beer and wine must be purchased by the Client. Our insurance requires that a TABC Bartender (\$125) must be present to serve all alcoholic beverages.

## **MISCELLANEOUS**

**GARBAGE REMOVAL (OFF-SITE VENUES): \$75 - \$150 PER EVENT**

**SERVERS & WAITSTAFF: \$25 PER SERVER PER HOUR**

**TABLES: \$15 EACH**

- Round 120", 6 foot banquet and cocktail tables available

**TABLE LINEN: \$5 EACH**

- White or black available
- Round or rectangular available

**CHINA, GOBLET & LINEN WRAPPED FLATWARE: \$3**

**CHINA (INDIVIDUAL PIECES): \$1**

**REFLECTIONS HIGH-END PLASTIC FLATWARE: \$1**

**REFLECTIONS HIGH-END PLASTIC PLATES: \$1**

**WINE GLASSES & GOBLETS (INDIVIDUAL PIECES): \$1 EACH**

# INFORMATION



Items marked with the ¡Por Vida! logo are approved as healthy menu criteria are based on the Dietary Guidelines for Americans, which suggests a balanced diet consisting of fruits, vegetables, whole grains, low fat dairy and lean protein.

¡Por Vida! is a restaurant recognition program that helps adults and children make healthier food choices by identifying those menu items that meet nutritional guidelines developed by the Healthy Restaurants Coalition.



Items marked with a star have a vegetarian option.

- To obtain a quote please contact Heather Roberts at 210-431-8401 or [hroberts@safoodbank.org](mailto:hroberts@safoodbank.org).
- All foods are prepared and executed by Executive Chef Joseph Dominguez, Culinary Institute of America Alumni, Class of 2007. Chef Joseph Dominguez received the “Distinguished Student Award” while attending CIA.
- All foods are priced per person unless otherwise indicated.
- The Catering Quote Preparation Form must be completed and returned 2 business days in advance on all catering requests.
- We have a catering minimum of 20 people per event.
- A standard delivery fee of \$15.00 applies to all catered events that require delivery in San Antonio. Delivery outside the city limits will require an additional fee.
- All foods used for catering purposed are procured separately from donated food product. All monies generated from catered events will be used to support the programs of the San Antonio Food Bank.

## CATALYST CATERING AWARDS

- Max’s Wine Dive Mac ‘N Cheese Throw Down Event: October 8, 2011
- Stone Oak Chili Cook-Off & Tailgate Event: October 22, 2011
- Slow Food Harvest Gala: November 6, 2011