



SEGUIN NUTRITIONAL CATERING GUIDE

BOOKING FUNCTIONS

Coffee breaks and small receptions for twenty people or less may be planned 24 hours prior to the event. For functions involving meal service, we request an advance notice of 72 hours. If we can accommodate you on shorter notice, we will, but menu selections may be limited.

GUARANTEES

A minimum order for six people is required. For functions of 50 guests or more, we will require an estimated head count one week in advance and a guaranteed count 72 hours in advance. Of the guaranteed number, you will be responsible for 100% of the guarantee. The bill will reflect the actual number meals served, if over the guarantee.

ADDITIONAL INFORMATION

All functions will include disposable plates, flatware, cups and napkins. If additional tablecloths for guest dining tables are requested there will be a \$5.00 charge per tablecloth, and a \$.15 charge per cloth napkin. For color cloths there will be a \$7.00 charge.

Beverage Set-ups such as coffee, tea, or water services include a Tablecloth. If customer requests the serving table to be skirted table there will be an additional \$10.00 charge.

There will be a \$15.00 charge for each additional covered and skirted table.

Any decorations, centerpieces, etc, can be supplied by the customer; however, if requested to be done by the catering department the cost of the decorations will be added to the catering contract.

There will be a \$1.00 per person charge for the use of china, glassware and stainless steel flatware.

There will be a Delivery Charge for any catering services outside the Seguin Oak Park Mall of \$10.00.

*** All non menu items subject to a 20% up charge**
APPETIZER

COLD HORS D'OEUVRES

Fresh seasonal fruit tray with yogurt dip, Small 10-12 people	\$ 31.50
Large 20-25 people	\$ 58.00
Fresh vegetable crudité's with Ranch dip, Small 10-12 people.	\$ 27.70
Large 20-25 people	\$ 52.90
Assorted finger sandwiches, per dozen**	\$ 7.60
Domestic cheese tray with grapes and assorted crackers, Small 10-12 people	\$ 25.20
Large 20-25 people	\$ 49.20
Seven-layer dip served with corn tortillas, 10-12 people	\$ 23.30
Chips and salsa, 10-12 people.	\$ 18.90

HOT HORS D'OEUVRES

Chili con Queso with chips, 10-12people	\$ 24.60
Cream cheese fried jalapeno poppers, per dozen**	\$ 8.20
Mozzarella cheese sticks served marinara sauce, per dozen**	\$ 8.20

BEVERAGES A LA CARTE

Freshly brewed regular or decaffeinated coffee, by the gallon	\$ 11.00
Assorted canned Juices	\$ 1.30
Orange or grapefruit juice, by the gallon	\$ 16.50
Assorted soft drinks, per can	\$ 1.60
Bottled water, per bottle	\$ 1.60
Milk, per single serving container.	\$ 1.00
Fruit punch, per gallon	\$ 8.00
Sparkling punch, per gallon	\$ 12.00
Iced tea, per gallon	\$ 8.00

A LA CARTE

Assorted Muffins, per dozen	\$ 12.80
Kolaches each	\$ 2.60
Assorted Danish, per dozen.	\$ 12.80
Cinnamon Rolls, per dozen.	\$ 15.10
Sausage and biscuit, per dozen	\$ 12.80
Sausage and egg biscuit, per dozen	\$ 18.00
Sausage, egg and cheese biscuit, per dozen	\$ 18.00
Ham, egg and cheese croissant, per dozen	\$ 22.70
Breakfast taco: regular taco	\$ 1.70
Taco with meat	\$ 2.60
Donuts, per dozen	\$ 9.80
Homemade Cookies, per dozen	\$ 6.00
Fudge Brownies each	\$ 1.30
Fruit Pies, per slice	\$ 3.00
Cheesecake, per slice	\$ 4.40
Ice Cream Social, per person	\$ 3.20

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Minimum order of five dozen required.

MEAL CHOICES

EARLY RISERS

Deluxe Continental	\$ 7.00
Beverage Breaks	\$ 3.80

HOUSE BREAKFAST SPECIALTIES

Country Morning	\$ 5.00
Breakfast Tacos	\$ 2.30
Principal's Breakfast	\$ 7.60

LUNCHEON BUFFETS

Soup and Salad Bar	\$ 7.80
Deli Buffet	\$ 9.00
Fajita Special	\$ 9.50
Country Fried Steak	\$ 9.50
Catfish	\$ 10.00
Chicken Cordon Bleu	\$ 11.40
Chicken Salad Wraps	\$ 5.70
Enchiladas	\$ 9.50
Sirloin Steak	\$15.00
Carne Guisada	\$ 9.50

SANDWICHES

Triple Decker Club	\$ 6.30
Turkey Croissant	\$ 5.70
Matador Hoagie	\$ 5.40
Philly Sandwich	\$ 5.70

GOURMET SALADS

Chicken Caesar Salad	\$ 8.80
Fajita Taco Bowl	\$ 9.30
Vegetarian Trio Salad	\$ 8.20
Trio Salad	\$ 8.60
Crispy Chicken Salad	\$ 9.00
Turkey Cranberry Salad	\$ 8.80

MEAL CHOICE DESCRIPTIONS

EARLY RISERS

DELUXE CONTINENTAL

Freshly brewed regular or decaffeinated coffee, assorted pastries, assorted fruit juices, butter and preserves, and fresh sliced seasonal fruit.

BEVERAGE BREAKS

Freshly regular or decaffeinated coffee, assorted fruit juices and sodas.

HOUSE BREAKFAST SPECIALTIES

COUNTRY MORNING

Scrambled eggs, with your choice of ham, bacon or sausage, served with breakfast potatoes, biscuit, assorted condiments, and coffee.

BREAKFAST TACOS

Soft flour tortillas filled with your choice of scrambled eggs, sausage, bacon, potatoes, beans, and cheese.

PRINCIPAL'S BREAKFAST

Assorted juices, fresh sliced seasonal fruit, assorted breakfast pastries, scrambled eggs, breakfast potatoes, bacon, grilled ham or sausage, freshly brewed regular and decaffeinated coffee

LUNCHEON BUFFETS

SOUP AND SALAD BAR

Chicken vegetable, broccoli au gratin soup or we will prepare your favorite soup served with crackers, fresh garden greens with assorted toppings, Ranch and Italian dressing, pasta salad and fruit salad.

DELI BUFFET

Soup of the day, platter of roast beef, smoked ham, turkey, American and Swiss cheese, lettuce, tomatoes, onions, pickles, assorted condiments and breads, chips, fresh seasonal fruit, assorted cookies and iced tea.

FAJITA SPECIAL

Beef and chicken fajitas smothered with onions and bell peppers, served with Spanish rice, refried beans, flour tortillas, chips, salsa, Pico de Gallo, guacamole, sour cream, cheddar cheese and iced tea

COUNTRY FRIED STEAK

Hand breaded chicken fried steak served with garlic herb mashed potatoes, country gravy, green beans, rolls, peach cobbler and iced tea

CATFISH

Filet of farm raised catfish prepare as requested, blackened in Cajun spices, heart healthy baked with fresh lemon, or southern style fried in corn meal to a golden brown with tartar sauce, potatoes, vegetables of the day, rolls, margarine, iced tea and dessert.

CHICKEN CORDON BLEU

Breast of chicken stuffed with smoked ham and Swiss cheese, nestled on top of steamed rice, served with vegetables of the day, a succulent sour cream sauce, rolls, margarine, iced tea and dessert.

ENCHILADAS

Beef or cheese enchiladas topped with sauce and cheese, served with Spanish rice, refried beans, flour tortillas, chips, salsa, Pico de Gallo, guacamole and sour cream.

CHICKEN SALAD WRAPS

Chicken salad wrapped in a 12" spinach tortilla served with chips and a cookie.

SIRLOIN STEAK

Classic Sirloin steak topped with garlic butter and served with mashed potatoes, mixed vegetables, side salad and a roll.

CARNE GUISADA

Served in rich gravy along with Spanish rice, refried beans, flour tortillas, chips, salsa, Pico de Gallo, guacamole, sour cream and cheddar cheese.

SANDWICHES

TRIPLE DECKER CLUB

Smoked turkey, ham, bacon, American cheese, lettuce and tomatoes with mayonnaise. Served with Assorted Chips.

TURKEY CROISSANT

Smoked turkey breast, Swiss cheese, lettuce and tomatoes on a flaky croissant. Served with your choice of potato chips or seasonal fresh fruits (apples, oranges, bananas).

MATADOR HOAGIE

Thinly sliced ham, turkey, salami, Swiss and American cheese, lettuce, tomato, mayonnaise served on a white hoagie roll with potato chips.

PHILLY SANDWICH

Thinly sliced roast beef, Swiss cheese with sautéed onions, mushrooms and peppers, served on a white roll with roasted potato wedges.

GOURMET SALADS

CHICKEN CAESAR SALAD

Marinated breast of chicken, served on top of crisp Romaine lettuce, fresh tomatoes, aged parmesan cheese, olives and Caesar dressing.

FAJITA TACO BOWL

Chicken or beef fajita served with shredded lettuce, grated cheddar cheese, sour cream, diced tomato and guacamole, served with picante sauce on the side.

VEGETARIAN TRIO SALAD

Pasta salad, fruit salad with poppy seed dressing and field greens served with choice of dressing.

TRIO SALAD

Chicken Salad, pasta salad and seasonal fruit.

CRISPY CHICKEN SALAD

Garden salad, sliced chicken strips, grated cheddar cheese, tomato wedges, home made croutons and choice of dressing.

TURKEY CRANBERRY SALAD

Turkey served over a field green salad with cranberries, croutons, almonds, shredded mozzarella cheese and your choice of dressing.

