

SA Catering

*“Catering to Create
Memories”*

A full service Caterer

Family owned and operated, SA Catering is a preferred Caterer serving San Antonio and the surrounding communities for more than 20 years. We are committed to serving you, your family and and guests like our family. A private dinner party, family reunion, graduation or wedding. We will put our experience to work for you.

Corporate Business, Daily Lunches, Executive Meetings or Holiday Socials...SA Catering has a menu to fit your needs.

We are thankful for all the blessing we have received an are happy to work with fundraising programs, Churches and Non-profit organations.

*Buffet Style or Seated Dinner Service
Drop-Off Services
Special Made to Order Menus
Daily Lunch Specials
Linen Services
Bartending Service Referrals*

***Our prices are based on a minimum of 100 plates.
Fewer than 100 plates, add 15% to cost.
Tax & service charge are not included in prices.*

*Prices included buffet style service on black acrylic plates,
black utensils, plastic cups and paper napkins.*

SA Catering

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Menu

Spanish & Caribbean Dishes

Entrees served with Tortillas, Homemade Salsa and Iced Tea.

Paella

Shrimp, Clams, Mussels in Yellow Rice served with Black Beans.

Island Platter

Pineapple Mango Chicken on a bed of Island Rice served with Fresh Fruit Kabob

Fajita Mixed Grill

Seasoned Beef and/or Chicken with Onions & Bell Peppers, Spanish Rice and Beans.

Mexican Plate

Cheese Enchilada & Crispy Taco, Spanish Rice & Beans.

Traditional Favorites

Entrees served with Iced Tea.

Rodeo Roundup

Brisket and Sausage, with three sides (Pinto Beans, Potato Salad, Cole Slaw or Corn). Served with a Relish Tray and Sliced Bread.

BBQ Chicken

Served with Spanish Rice, Pinto Beans, Potato Salad, Relish Tray and Sliced Bread

Lasgna

Classic, Three Cheese, Vegetarian or Beef served with Caesar Salad and Garlic Toast.

Spaghetti

Served with a Fresh Mushrooms and Marinara Meat Sauce, Caesar Salad & Garlic Toast.

Audience Participation

Each person "chooses" their Individual items... a great way to serve a few or lots of folks.

* Chef Fee will apply for audience participation stations.

Carving Station

Includes: 3 oz Meat, Dinner Roll, Au Jus Sauce, Horseradish and Dijon Mustard.

Choose From:

Slow Roasted Inside Round of Roast Beef

USDA Prime Rib

Herb Crusted

Hunters Board (choice of two meats)

Avocoda Bar

Fresh Halved Avocados – Stuffing Items include: Seafood Special, Assorted Cheeses, Vegetables, Chorizo San Manuel and Mango Salsa.

Italian Pasta Station

Penne Pasta with your choice of "add ins" -Grilled Boneless Chicken, Hand-Rolled Meatballs, Marinara Sauce, Alfredo Sauce, Roma Tomatoes, Sweet Onions, Broccoli, Black Olives, Sliced Mushrooms, Minced Garlic, and Artichokes sautéed with Olive Oil.

Additions:

Fresh Seafood: Sea Scallops, Shrimp & Mussels

Or

Italian Sausage

Specialty Desserts

Fresh Berries in Champagne Sauvignon Sauce.

Fresh Baked Empanadas with Abuelitas Ice Cream

Chocolate Pecan Pie with Bourbon Sauce

Tres Leche Cake with Tequila Sauce

Chocolate Mousse

Chefs Choice

Assorted Gourmet Cookies, Brownies & Fruit Tarts

French Pastries

Assorted Fruit Tarts, Creme Puffs & Petite Fours

Traditional Desserts

Black Forrest Cake

French Vanilla Cake

German Chocolate Cake

Italian Crème Cake

Raspberry Delight Angel Cake

Strawberry Shortcake

Traditional Cheesecake

Triple Chocolate Cake.

Chicken Dishes

Entrees are served with Assorted Dinner Rolls, Rosemary Herb Butter and Iced Tea.

Chicken Alfredo

Grilled Chicken Breast served with Penne Pasta and Colorful Vegetable Medley.

Grilled Chicken Breast

Grilled and accompanied by your choice of Burgundy Wine or Mushroom Sauce. Served with Wild Rice and Seasoned Green Beans.

Chicken Marsala

Chicken Breast lightly breaded in a Marsala Wine Sauce seasoned with Fresh Lemon & Basil. Served with Penne Pasta with Marinara and Fresh Broccoli Spears.

Chicken Scallopini

Chicken Breast sautéed with Artichoke Hearts, Mushrooms, Bacon & Capers in a Light Lemon Cream Sauce. Served with Lemon Pepper Linguini and Fresh Broccoli Spears.

Seafood Dishes

Entrees are served with Assorted Dinner Rolls, Rosemary Herb Butter and Iced Tea

Shrimp Etoufee

Shrimp served on a bed of Buttered Rice along with 3 boiled Crawfish.

Pecan Encusted Salmon

Accompanied by a Creamy Dill Sauce, Seasoned Rice and Fresh Broccoli Spears

Carribbean Grilled Shrimp Skewers

Served on a bed of Island Rice with Black Beans and a Tropical Fruit Salad

House Specialties

Entrees are served with Assorted Dinner Rolls, Rosemary Herb Butter and Iced Tea.

Chicken Alloutte

Tender Chicken Breast Stuffed with Herb Cream Cheese, battered with Japanese Bread Crumbs, Baked Golden Brown and Accompanied by a Creamy Dill Sauce. Served with your choice of Garlic Mashed Potatoes, Chicken based Wild Rice or Roasted Red Potatoes and Seasoned Green Beans or Colorful Vegetable Medley.

Black Angus Roast Beef

Slow Roasted Roast Beef accompanied by an Au Jus Sauce. Served with your choice of Garlic Mashed Potatoes, Chicken based Wild Rice or Roasted Red Potatoes and Seasoned Green Beans or Colorful Vegetable Medley

Beef Dishes

Entrees are served with Assorted Dinner Rolls, Rosemary Herb Butter and Iced Tea.

Beef Stroganoff

Tender Beef in a Fresh Mushroom Sauce, served with Buttered Egg Noodles & Fresh Broccoli Spears.

Burgandy Beef Tips

Tender Beef Tips in a Fresh Burgundy Wine Sauce, served over Jasmine Rice with Fresh Broccoli Spears.

Beef Filet

Delicious Beef Filet accompanied by Madeira Wine Sauce, Served with Garlic Mashed Potatoes and Seasoned Green Beans.

Beverages Beverages

Regular or Decaffeinated Coffee

Included Cups, Sugar and Creamer

Starbucks Gourmet Coffee

Sweet Iced Tea

Agua Fresas:

Choose from: Lemon, Mango or Strawberry

Fruit Punch

Orange Juice

Chilled Bottled Juices

Assorted Flavors

Canned Sodas

Assorted Flavors

Bottled Water

Milk

Regular, 2% or Chocolate

Fine Dining Menus

Lamb Chops

Baby Mixed Greens & Chili Spiced Pecans

Julienne Vegetables Served

With Raspberry Vinaigrette.

Madeira Braised Lamb Chops with

Jalapeno Mint Glaze

Roasted New Potatoes & Grilled Vegetables

Fresh Baked Rolls & Rosemary Herb Butter

Beef Tenderloin

Black Angus Beef Tenderloin Wrapped in Applewood

Smoked Bacon.

Served in a Hunters Sauce

Garlic Mashed Potatoes and Seasoned Long Stem Green

Beans.

Seasoned Mixed Green Salad with Chili Spiced Pecans &

Raspberry Vinaigrette

Rustic Rolls and Rosemary Herb Butter

Cornish Game Hen

Watercress with Blood Oranges & Pecans

Served with Tomato Basil Vinaigrette

Blue Cornbread & Chorizo Stuffed

Cornish Game Hen

with Raspberry Chipotle Glaze

Seasonal Charbroiled Vegetables

Fresh Baked Rolls & Rosemary Herb Butter

Fresh Gourmet Salads

All Salads are Pre-Set

House Salad

Served with Raspberry or Balsamic Vinaigrette.

Caesar Salad

Fresh Romaine, Seasoned Croutons &

Caesar Dressing.

Harvest Salad

Spring Mix Lettuce, Roasted Corn, Red & Green Peppers served with Buttermilk Dressing.

SA Catering Specialty Salad

Seasoned Mixed Greens, served with Chili Spiced Pecans & Specialty Dressing

Specialty Items

Chef Prepared Prawns

On site Prepared served with Lemon Cream Sauce. *
Chef Fee Applies

Fruit Tree

Seasonal Fruit in a Beautiful Palm Tree (Serves 100 people).

Chocolate Fountain

Traditional or White Chocolate with assorted dipping items & skewer.

(Serves 100 people)

Childrens Menus (min 20)

Choose from: Dino Nuggets with Macaroni & Cheese, Hot Dog or Hamburger with Chips. Juice Box included with each meal.

H'ors D'ourves

Assorted Fresh Fruit

Seasonal Fresh Fruit

Tostada Chips & Salsa

Homemade Roasted Garlic Salsa

Assorted Cheese & Crackers

Swiss, Cheddar, Jalapeño Jack & Others

Fresh Crudites

Fresh vegetables & Peppercorn Ranch.

Silver Dollar Sandwiches

Choose from: Chicken Salad, Tuna, Ham or Roast Beef.

Soutwest Salmon Mousse

Creamy Mousse served on Melba Toast with Cilantro.

Assorted Quesadillas

Cheese, Chicken and Spinach served with fresh Tomatillo Sauce.

SA Wraps

Grilled Chicken wrapped in Smoked Bacon stuffed with Herb Cream Cheese & Jalapeno.

Stuffed Mushrooms

Feta & Spinach or Crab & Sweet Onion in Chardonnay.

Beef or Chicken Kabos

Served with Grilled Vegetables

Mini Beef Wellington

Wrapped in a Golden Brown Pastry served with Marsala Wine Sauce.

Chicken Marsala

Caesar Salad with Grilled Baby Romaine

Hearts, Fresh Baked Garlic Croutons

Shaved Regiano Parmesan

Chicken Marsala - Lightly Breaded Chicken

Breast in a Marsala Wine Sauce

Accompanied by Sautéed

Portabella Mushrooms

Basil Penne Pasta and Fresh Broccoli Spears

Fresh Baked Rolls and Rosemary Herb Butter

Stuffed Chicken

Boston Lettuce, Hill Country Chevre &

Tear Drop Tomatoes

Tossed in a Pomegranate Vinaigrette

Seared Chicken Breast Stuffed with

Wild Mushrooms & Parmesan

served with a Merlot Demi-Glace

Risotto with Sun Dried Tomatoes & Fresh Herbs

Broccoli Spears with a Lemon Butter Sauce

Rustic Rolls and Rosemary Herb Butter

The Fine Dining Menus are not subjected to the 100 person minimum. Pricing includes China Service. May be served Buffet or Seated Dinner Style.