

Signature Catering cultivates truly unique culinary events. Let our team work with you to create the perfect event. We welcome custom menus, and guest feedback. From purposefully curated menus, to table rentals, linens, décor and staffing services – Signature Catering offers a full range of services to allow your event to shine.

BUTLERED SELECTIONS

45 MINUTES
TRAY PASSED

VEGETARIAN

Caprese Bruschetta

tomato, basil, mozzarella, pesto, balsamic reduction, crostini

Wild Mushroom Ragu

risotto cake, thyme, paprika creme fraiche

Miso Roasted Eggplant

pepper puree, toasted cumin seed, arugula, lemon zest

Flatbread Margherita

blistered cherry tomatoes, basil, extra virgin olive oil, mozzarella

Butternut Squash Fritter

garlic-sage aioli, fennel seed

Street Corn

cilantro aioli, cotija, chili powder, lime

SAVORY MEATS

Bacon Wrapped Chicken Poppers

chipotle ranch, jalapeno

Romesco Chicken Skewers

Spanish romesco, green onions, lemon zest

Yucatan Chicken Empanadas

avocado relish, lime crema, house made salsa

Chorizo Deviled Eggs

chives, coriander aioli

Pulled Pork Sliders

house smoked pork, citrus slaw, pickled onion, garlic aioli

Chorizo Mac n Cheese

cavatappi, panko crust, bechamel

Meatball al Forno

marinara, pepperoncini, parmigiana, lemon crème, panko

Brussel Sprout Hash with Pancetta

red potato, truffle aioli

Duck Croquettes

lemon aioli

Steak n' Eggs

ribeye, tomatillo salsa, cotija, quail egg



MINI TACOS

Short Rib

poblano crema, cotija, pickled onion, cilantro

Al Pastor

pork, pineapple, salsa rojo

Fish

slaw, tzatziki, grilled flounder

SEAFOOD

Poke Cups

tuna, sushi rice, avocado relish, seaweed salad, ponzu, edamame, carrot, cucumber, spicy aioli

Yellowtail Crudo

jalapeno/yuzu mignonette, chives, tobiko

Fried Oysters

potato chip, pineapple pico, cilantro

Harissa Dusted Prawns

gulf shrimp, spicy aioli, lemon confit

Ceviche en Tostada

shrimp, crab, redfish, lime crema, candied jalapeno, cilantro

Mini Lobster Rolls

brioche, celery, lemon zest, tarragon

Tequila Cured Salmon

bagel crostini, cream cheese, chives, "everything" topping, pickled onion

DISPLAY MENU

STATIONARY APPETIZER
SELECTIONS FOR 1 HOUR SERVICE

Charcuterie

fine cured deli meats, cornichons, olives, seasonal fruit spreads, house pickled vegetables, sliced baguette and crackers, with assorted mustards

Fresh Fruit & Gourmet Cheese Board

toasted baguette and crackers, variety of seasonal fruits and berries, with honey & balsamic reduction, salted nuts

Spreads and Breads

hummus, tzatziki, sundried tomato pesto, tapenade, herb/oil vinaigrette, aji verde, chimichurri, with chef selection of breads

Grilled Antipasto Platter

marinated eggplant, zucchini, red & yellow peppers, cherry tomatoes, asparagus, artichokes, with herbed goat cheese and balsamic

San Antonio Fiesta

street corn, ceviche, mini tacos, quesadillas & flautas, with churros & dulce
- add mini margaritas



BUFFET SERVICES

All buffets include self-serve Iced Tea and Water. Each lunch is based on a 1-hour service, each dinner is based on a 2-hour service.

All buffet services include dinnerware, silverware, and linen napkins.

St. Mary's Scramble

House baked pastries, churros w/ dulce de leche

Pecan sticky buns

Texas hashed potatoes with peppers and onions

Sliced seasonal fruit w/ Tajin spice and lime

Caramelized ham & chorizo

Cheesy scrambled eggs; cream cheese, monterey jack, chives

Buttery flour tortillas and house salsa

Southern Country Breakfast

House made pastries, mini orange/ cranberry muffins & pecan sticky buns

Fruit platter

Creamy cheese grits

Grandma's cheddar egg and hash bake

Sausage gravy with buttermilk biscuits

Applewood bacon

San Antonio's Sweet and Salty Side

French toast; sweet mascarpone with pecan crust

Pancakes or waffles with house made berry coulis

Sausage links, caramelized ham and applewood bacon

Seasonal fruit platter

Cheesy scrambled eggs; cream cheese, monterey jack, chives

Lean on the Active Side

Quinoa fruit salad (seasonal)

Mini yogurt parfaits with house granola

Egg white benedict with piquillo pepper hollandaise and charred asparagus

Fluffy quiche with spinach & feta, turkey bacon & cheese, garden veggie



Chef's "Grab and Go" Early Bird Stop

Cut seasonal fruit salad
Assorted individual yogurt parfait cups
Breakfast Sandwiches*
Groups of 14 or less, select 2. Groups of 15 or more, select 3.
Egg croissant with fresh herbs, swiss and pork sausage
Chicken n biscuit w/ fried egg with chipotle honey
Cheesy eggs and canadian bacon on a brioche bun
Egg white bruschetta wrap with arugula, pesto, artichoke hearts
Chef Joe's "MAC" Muffin - andouille sausage, white cheddar, herbs, english muffin
Cheesy Texas spiced potato cups

Continental Breakfast

House baked pastries, mini cappuccino muffins & banana beignets
House made cinnamon sticky date rolls
Mini croissants with jams
Sliced fruit platter
Yogurt parfait bar with berries, house made granola, honey/agave,

European Continental Breakfast

Add cold cuts, cheese and caramelized tomatoes with European style mini baguettes and rolls

Italian Buffet

Caprese with spaghetti squash: pistachio pesto, balsamic reduction
Vegetable antipasto: grilled/marinated assorted seasonal/local vegetables, fresh herbs, citrus, vinegars
Chicken Parmesan or Chicken Piccata
Pasta Primavera
Herb Focaccia
Tiramisu Trifle
add Meatballs Al Forno: marinara, pepperoncini, parmigiano

Flavors of Asia

Chopped Asian salad with jicama, edamame, celery, cilantro, scallions, pickled radish, sprouts, carrots w/ ginger chile lime dressing
House spring rolls with sweet chili Sauce or fried veggie house eggrolls
Cashew chicken or Vietnamese lemongrass chicken
Spicy ginger Szechuan beef or beef bulgogi
Miso roasted eggplant
Sesame-garlic green beans
Vegetable fried rice or jasmine rice
Pineapple cake with whipped cream



San Antonio Buffet

Ensalada fresca of mixed greens, jicama, cucumber/charred corn relish,
escabeche, pickled onions and cilantro-crema dressing
Grilled beef & chicken fajitas with peppers and onions
Flour tortillas corn by request
Spanish rice & borracho beans
Sour cream, shredded cheese, pickled jalapenos
Chips & house roasted salsa | add Signature's queso
Add tres leches with berries and dulce

Hill Country BBQ Buffet

Mixed green salad with buttermilk ranch dressing
German style potato salad
Jalapeno creamed corn
Bacon braised green beans
House smoked sliced brisket
House smoked bone-in chicken | add meat
- Hill Country Smoked Sausage
- Pulled Pork
- Sliced Smoked Turkey Breast
Signature's BBQ Sauce
Sliced white onions, house made pickles & pickled jalapenos
Jalapeno cornbread with honey butter
Texas sheet cake, with spiced chocolate frosting

Southern Buffet

Texas "chop" salad with bacon, cucumbers, roasted corn, smoked cheddar
Cheese, marinated tomatoes, pecans & buttermilk ranch dressing
Skin on smashed potatoes
Collard greens
Southern style black eyed peas
Chicken fried chicken | *substitute chicken fried steak*
Homemade white peppercorn gravy
Fresh made biscuits and honey butter
Fruit cobbler with whipped cream

Fresh and Light

Chef's choice seasonal green salad, with abundant garden-fresh garnish
Grilled vegetable display with pesto drizzle and shaved parmesan
Wild rice pilaf with cranberries
Herb marinated sliced, roasted chicken breast | add herbed turkey breast sliced
herbed roast beef
Lemon tarts with fresh berry compote



Quick Lunch

House garden salad with signature's herbed vinaigrette
Sandwich display of chef inspired sandwiches & wraps
Pesto pasta salad
Fruit display
Lettuce, tomato, house pickle & veggie tray
Chef's dessert

Mediterranean

Fresh salad with kalamata olives, feta, cucumbers, marinated tomatoes
& lemon vinaigrette
Cucumber pepper mint orzo salad
Paprika roasted cauliflower
Romesco chicken breast
Harissa spiced beef skewers with peppers and onions
Greek bougatsa - phyllo dough with vanilla custard, pistachio and honey
Add spreads and breads - hummus, tzatziki, sundried tomato pesto, tapenade,
herb/oil vinaigrette

"LOCAL FARE" COMPOSED MEALS

Each plated entrée includes Chef inspired Salad, Dinner Roll and Butter and Iced Tea.
1 server per 10 guests is required.

SEAFOOD

Pan Seared Halibut (G)

poblano crema, sweet corn risotto, grilled broccolini, chili mojo, lemon confit

Grilled Gulf Red Fish

lime veloute, white bean puree with andouille sausage, thyme, jalapeno/cheddar
hush puppies, pancetta brussel sprouts

Agave-Tequila Glazed Salmon (G)

sweet potato puree, grilled asparagus, fresno pepper relish

BEEF

Texas Surf n Turf

House smoked Brisket, gulf shrimp, charred corn/cucumber salad, jalapeno
cornbread, house BBQ sauce

Shiner Bock Braised Short Ribs

Ancho/Shiner Bock braised, smoked gouda mac n cheese, charred brussel sprouts,
fried okra, chile oil

Chile Rubbed Filet Mignon (G)

boursin potato puree, bacon green beans

(G) - GLUTEN FREE

All prices subject to state sales tax and 21% service charge. All menus require staffing at an additional charge.



CHICKEN

Mojo Brick Chicken

organic chicken, minted couscous, smoked chile beurre blanc, baby carrots, fried okra

Crawfish Stuffed Chicken

bayou sauce, dirty wild rice, street corn on a stick

Chicken Romesco

bechamel creamed spinach, potato gratin

PORK

Pork Tenderloin

garlic potato puree, roasted corn succotash, bechamel creamed spinach

Pork Belly Confit

Smoked chili risotto cake, spicy watermelon, au jus, cotija

PASTA

Mezzaluna with Short Rib

fresh pasta, lemon ricotta, short rib demi, parmigiano

VEGETARIAN

Ratatouille Romesco

grilled squash, eggplant, tomato sauce, romesco, ciabatta, mozzarella

VEGAN

allow our culinary team to create a memorable vegan meal to compliment your overall menu

DESSERT

Flourless Chocolate Torte/ Chocolate Hazelnut Buttercream
Cheesecake with Blood Orange Caramel
Tres Leches Cake with Dulce

SWEETS IN A JAR

Espresso Panna Cotta
Mexican Spiced Mousse
Peach and Blueberry Streusel



HOSTED BAR

Includes setup and breakdown fee, one TABC certified bartender, all necessary linens for bar set up, all necessary mixers for cocktails, and disposable glassware.

Pricing based on 2-hour service – additional time may be added at a supplementary fee

Glassware is available at an additional cost

Additional bartenders may be required based on party size

FULL BAR

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

2 Domestic Bottled Beers, 2 Imported Bottled Beers

House Cabernet & House Chardonnay

Soft Drinks & Water available

BEER AND WINE

2 Domestic Bottled Beers, 2 Imported Bottled Beers

House Cabernet & House Chardonnay

THE TEXAN

2 “Texas” Beers

House Cabernet & House Chardonnay

Signature’s Rocks Margarita, with Salt and Lime

Ask us about a Signature Cocktail! Make your reception truly unique!

CASH BAR

All Cash Bars packages require a \$250 set up and break down fee.
Each Package will require 1 bartender, additional staffing may be required based on guest count.

Each Cash bar does have a required minimum, non-negotiable.

