



Catering Menu

Social Enterprise Benefiting The



Food used for catering services is procured separately from donated food product, and profits generated are used to support the Culinary Training Program of the San Antonio Food Bank.

BREAKFAST

(Per person)



Wake Me Up! Breakfast: \$10

Scrambled eggs, home-style breakfast potatoes, and flakey biscuits

*Add cheese and seasonal garden veggies: **\$12**

*Add bacon or sausage: **\$14**

Pancakes & Eggs Breakfast: \$12

Pancakes, scrambled eggs, and breakfast potatoes served with maple syrup and butter

*Add bacon: **\$14**

Oatmeal & Yogurt Station: \$10

Served with assorted toppings which include brown sugar, assorted berries, and granola

Continental Breakfast: \$13

Fresh fruit platter, assorted pastries, Hawaiian Kona coffee

(decaffeinated coffee available upon request) orange juice, and ice water

Omelet Station: \$10

Made to order omelets with fresh ingredients (bacon, ham, cheese, spinach, mushrooms, and onions)

***This is an action station and will include a chef fee.**

Vie de France Croissants: \$7

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

Egg, tomato and spinach

Breakfast Tacos (serves 2 tacos per person): \$4

Chorizo and egg

Potato and egg

Bacon and egg

Sautéed garden veggies and egg

LUNCHBOXES

Turkey Tortilla Wrap: \$11

Mesquite smoked turkey breast, spring mix, sliced tomatoes, Swiss cheese on a tortilla wrap with infused cream cheese, served with a fresh fruit cup, chips, and an artisan baked cookie

Hunger Fighter Lunchbox: \$10

Hearty sandwiches with premium meats on honey wheat bread served with a fresh fruit cup, chips, and an artisan baked cookie

Hunger Fighter Sandwich Options:

Hardwood smoked ham with provolone cheese
Tender roast beef with cheddar cheese
Roasted chicken breast with pepper jack cheese
Peanut butter and jelly



Tuna salad de gallo

Gourmet chicken salad on a croissant

Hardwood smoked honey turkey breast with swiss cheese

Veggie wrap (zucchini, squash, bell peppers, and spring mix)

FRESH SALADS

(Salad dressing options: ranch, balsamic, raspberry vinaigrette, or gluten-free lemon zest vinaigrette)

Cobb Salad: \$12

Romaine and iceberg lettuce topped with char-grilled chicken breast, bacon, hardboiled egg, tomatoes, red onion, croutons, and shredded cheeses with your choice of dressing

Hunger Fighter Salad: \$10

Seasonal greens, vine ripened tomatoes, mushrooms, carrots, cucumbers, jicama, feta cheese, and olives, served with croutons and your choice of dressing.

*Add grilled chicken breast: **\$3**

Rustic Caesar Salad: \$7

Romaine hearts, parmesan cheese, hand-tossed in an Asiago Tuscan Caesar dressing with croutons

*Add grilled chicken breast: **\$3**

Mixed Greens Salad: \$10

Seasonal greens, seasonal berries, walnuts, and dried cranberries served with your choice of dressing

*Add grilled chicken breast: **\$3**

ENTREES

(Per person)

Beef Tenderloin: \$25

Center-cut beef tenderloin paired with an A Jus, grilled asparagus, herb roasted tri-colored potato medley, seasonal vegetables, and an Italian dinner roll

Herbed Tilapia: \$14

Herbed tilapia sautéed in olive oil served over cilantro lime rice, steamed broccoli and an Italian dinner roll

Pasta Station: \$18

Choice of penne or linguini pasta, marinara or alfredo sauce, char-grilled chicken or Italian sausage, seasonal vegetables, and garlic bread

***This is an action station and will include a chef fee.**

Beef Brisket: \$17

Beef slowly smoked with mesquite and applewood topped with a homemade barbecue sauce served with gourmet potato salad, Texas coleslaw, and Texas toast

***14 days minimum notice for all brisket orders**

Char-Grilled Chicken: \$15

Marinated and char-grilled chicken breast with our signature burnt-orange merlot & cranberry sauce served with roasted garlic mashed potatoes, seasonal vegetables, and an artisan dinner roll

Panko Crusted Baked Stuffed Chicken Breast: \$14

Chicken breast stuffed with gourmet cheeses and herbs, topped with a Dijon cream sauce served with a roasted vegetable medley, garlic mashed potatoes, and an artisan dinner roll

Herb Encrusted Baked Salmon: \$16

Served over turmeric rice, grilled asparagus, and an artisan roll

Premium Grilled Fajitas: One Meat: \$15

Chicken or beef fajitas served with sautéed peppers, onions, Spanish rice, charro beans, pico de gallo, guacamole, and flour tortillas

***Beef and chicken fajitas: \$20**

***Beef, chicken, and grilled shrimp fajitas: \$24**

Enchiladas: \$12

Two cheese enchiladas made with a blend of cheeses, served with Spanish rice, charro beans, roasted salsa, and flour tortillas

Chicken Picatta: \$15

Grilled chicken breast with capers, mushroom sauce, served over rice pilaf, steamed broccoli, and garlic bread.

Chicken Parmesan: \$14

Lightly breaded chicken breast topped with mozzarella cheese, and homemade marinara sauce, served with penne pasta, and garlic bread





Zucchini Patties: \$10

Lightly breaded zucchini patties, turmeric rice, and an artisan roll

Taco Bar: \$14

Taco shells, choice of refried black beans or traditional, seasoned ground beef, shredded lettuce, diced tomatoes, pico de gallo, shredded cheese, sour cream, guacamole, served with Spanish rice

Additional sides: **\$2**

Add a mixed greens salad to any entrée: **\$2**

SWEETS

Assorted Pies: \$16 per pie (serves 8)

Apple, blueberry, cherry, or pumpkin

Cake Slices: \$4

Chocolate cake, Mexican wedding cake, New York cheesecake, carrot cake, strawberry shortcake, and tres leches

Chocolate Posset: \$5

Topped with fresh whipped cream

Yogurt Parfait: \$5

Greek or vanilla yogurt with layers of granola and fresh seasonal berries

Fresh Fruit Salad: \$6

Fresh cut fruit medley garnished with toasted coconut

Brownies: \$3

Chocolate fudge style with chocolate chips, dusted with powdered sugar

Extraordinary Cookies: \$4

Catalyst Catering's "signature cookie" made with dried coconut, dried fruit mixture, dried cranberries, and pecans

Artisan Cookies: \$3

Snickerdoodle, chocolate chip, macadamia nut, and cranberry oatmeal

APPETIZERS – PLATTERS

Mixed Artisan Cheese: \$60 (serves 25)

Choice of (3) cheeses: fresh mozzarella, havarti, cheddar, Swiss, Monterey jack, pepper jack, and/or smoked gouda, crackers, and grapes

Fresh Vegetable Crudit : \$75 (serves 25)

Fresh celery sticks, carrot sticks, zucchini, squash, cucumbers, broccoli, assorted bell peppers, marinated mushrooms, cherry tomatoes, and assorted dips

Fresh Fruit: \$50 (serves 25)

Fresh cut assortment of market and seasonal fruits

Fresh Baked Mini Pastries: \$45 (serves 20)

Freshly baked assorted mini pastries

Assorted Sandwich: \$95 (serves 25)

A variety of hearty homemade sandwich halves

Charcuterie: \$95 (serves 25)

Variety of 5 meats: salami, roasted turkey, roast beef, pepperoni, prosciutto, 2 cheeses, garnished with olives, gherkins, peppers, and crackers

APPETIZERS – HOT



Vegetarian

Portobello Mushroom & Veggie Quesadillas: \$5

Queso Blanco with Charred Poblano and Chips: \$4

Mini Quesadillas: \$6

Flour tortillas stuffed with grilled beef or chicken fajita, roasted peppers, and assorted cheeses

Artichoke Spinach Dip with Crostini: \$6

Create your own Wings (baked not fried): \$7

Choice of (*lemon pepper, parmesan, and traditional*)

Candied Spiced Nuts: \$5

A bowl of warm nuts including cashews, almonds, walnuts, and pecans roasted with brown sugar and cayenne pepper. A holiday favorite!



Vegetarian

Stuffed Mushrooms: \$4

Vegetarian stuffed mushrooms with herbs, parmesan, and mozzarella cheeses, drizzled in olive oil and oven roasted

Pork & Beef Meatballs with Marinara Sauce: \$4

Chicken Diablos: \$4

Bacon wrapped chicken with jalapeno

APPETIZERS – COLD

Shrimp Shooters: \$7

Shrimp, lime juice, garnished with cilantro and pico de gallo

Anti-Pasta Skewers: \$7

Salami, prosciutto, mozzarella cheese, cherry tomato, basil, green and kalamata olives

Chilled Gourmet Chicken Salad with Crackers or Crostini: \$6

Our homemade gourmet chicken salad served with crackers or crostini

Pinwheels: \$4

Black forest ham and mesquite honey turkey breast with cheddar and Swiss cheese, spring mix, paprika infused cream cheese spread in assorted tortilla wraps (spinach, garlic, and roasted tomato)

Roasted Salsa: \$4

Roasted tomatoes, peppers, onions, garlic, and cilantro served with tri-colored tortilla chips

Bruschetta with Tomato, Red Onion, Olive Oil & Basil: \$6

Served with an herbed infused buttered oven baked crostini

BEVERAGES

(Per person)

Orange Juice: \$2.25

Assorted Sodas: \$2.50

Bottled Water: \$2.00

Hawaiian Kona Coffee: \$2.50

Includes cream, sweeteners, disposable coffee cups, and stir sticks

Hot Tea: \$2

Variety of teabags, lemons, and honey

Iced Tea: \$2

Includes ice, lemons, and sweeteners

Freshly Squeezed Lemonade: \$3

Agua Fresca: \$3

Cantaloupe, lime & cucumber, pineapple, watermelon – selection based on seasons





The San Antonio Metropolitan Health District, San Antonio Restaurant Association, and the Texas Academy of Nutrition & Dietetics joined forces to create the Healthy Restaurants Coalition to promote healthy food choices in restaurants and good nutrition within the community. Items marked with the ¡Por Vida! logo are approved as healthy menu criteria based on the Dietary Guidelines for Americans, which suggests a balanced diet consisting of fruits, vegetables, whole grains, low fat dairy, and lean protein.

For catering quote inquiries please click below:

***<https://safoodbank.org/social-enterprises/catalyst-catering/contact/>
or email catalyst@safoodbank.org***

Alcohol Guidelines

Catalyst Catering does not currently have an alcohol permit license for the State of Texas. For clients that would like to have alcohol for their event there are two options listed below.

1. Beer, wine, and liquor must be purchased by client and delivered the day of the event per rental time agreement. Catalyst will then hire TABC Bartender(s) to serve alcohol at event (cost added to clients invoice). This type of agreement is considered an open bar (guests cannot be charged for drinks).
2. A bar service with appropriate alcohol licensing can be outsourced to handle all beer, wine, and liquor for the party (cost to be added to clients invoice or client can outsource themselves). These bar services can provide cash or open bars.

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