



CATERING MENU

BISD COVID REVISED



All selections are priced per person unless otherwise noted and have a 15 guest minimum. All items will be individually wrapped or packaged to accommodate COVID standards

Boxed Breakfast

Breakfast Sandwich
With egg and cheese with

Your Choice of Bread(choose 1):
Croissant or English Muffin

Your Choice of Meat(Choose 1):
Bacon, Sausage, Ham

Served with Fresh Cut Fruit
And a
Fresh Baked Muffin

\$9.95 per person

Phone: **830-357-2165**

Email:
cont.gina.douglas@boerneisd.net

CONTINENTAL

Classic Continental Box

Fresh baked assorted
mini Danish,
Fresh baked assorted
muffins and breakfast
breads,
Fresh cut seasonal fruit,
Bottled Juice
Coffee service
\$7.95 per person

Express Continental Box

Fresh baked assorted
mini Danish,
Fresh baked assorted
muffins and breakfast
breads Bottled Juice,
Coffee service
\$7.95 per person



ORDERING & DELIVERY

While the many ideas included in this guide provide a wide variety of options in menu planning, it is impossible to reflect the varied tastes of the entire community. Our staff can help design just the right menu to suit your particular needs for your social and professional gatherings.

Whatever your occasion, our wide variety of selections will fit all your needs. Contact the CN Department Office to place an order.

LAST MINUTE ORDERS

We ask for 72 hours notice for all catering orders. However, we understand that last minute needs do arise and will make every effort to accommodate them. A limited menu will be available for last minute orders.

\$25.00 fee for
cancelations less
than 24 hours.

After-Hour Events requiring servers will
be charged labor.



Ala Carte Breakfast Items

Ala Carte Pastries

Assorted Fresh Baked Muffins	\$22.00/Dozen
Fresh Baked Buttery Croissants	\$20.00/Dozen
Assorted Fresh Baked Mini Danish	\$15.00/Dozen
Glazed Donuts	\$12.00/Dozen
Sliced Bagels, Assorted Variety Fresh	\$22.00/Dozen
Baked Sliced Breakfast Breads <i>(Blueberry, Banana, Lemon Poppy Seed, Zucchini)</i>	\$16.00/Dozen

Ala Carte Entrees – Prices reflect per person unless otherwise marked

Breakfast Taco (w/one meat and cheese)	\$30.00/Dozen
Sausage Kolache (Beef and Pork)	\$30.00/Dozen

Ala Carte Fresh Fruit and Juice

Tropicana Juice (apple, cranberry, orange, ruby red grapefruit)	\$2.25
Fresh Cut Seasonal Fruit	\$3.00
Assorted Seasonal Whole Fruit	\$1.25
Seasonal Fruit and Yogurt Parfaits w/granola and honey	\$4.25



Executive Box Lunches

No More than 3 Sandwich Sections per order

All sandwiches below include: whole fruit, a bag of chips, Bottled Water, and appropriate condiments

Minimum 15 lunches per order required

Add fresh baked cookies or 1 brownie for an additional \$1.00

Substitute 12 oz. can of soda or 16 oz. bottle Tea for an additional \$1.00

Turn any sandwich into a wrap for no extra charge

Oven Roasted Turkey or Honey Ham

Thinly sliced oven roasted turkey breast or honey ham, Swiss or cheddar cheese, romaine lettuce, sliced tomatoes, red onion and pickle chips, with your choice of Fresh hoagie roll or Sliced Wheat

\$8.25 per person

Authentic Italian Grinder

Thinly sliced cooked ham, Genoa salami, cappicola, provolone cheese, thinly Sliced onions, shredded lettuce, pepperoncini rings and sliced Roma tomatoes on a Fresh hoagie roll, served with a side of red

wine vinegar, Extra virgin olive oil and oregano

\$8.25 per person

Premium Roast Beef, Corned Beef, or Pastrami

Thinly sliced premium roast beef, corned beef or pastrami on your choice of Fresh bread, topped with romaine lettuce, sliced tomatoes, Red onion, pickle chips and Swiss cheese, and with your choice of

Fresh hoagie roll or Sliced Wheat

\$8.75 per person

Albacore Tuna or Chicken Salad

Choose from fresh made fancy white albacore tuna or tender chicken salad, Swiss or cheddar cheese, romaine lettuce, sliced tomatoes, red onion and Pickle chips,

Served on your choice with your choice of Fresh hoagie roll, Buttery Croissant

\$8.25 per person

Welcome to the Club, Club

Thinly sliced premium oven roasted turkey breast, honey ham, Crisp bacon, Swiss or cheddar cheese, romaine lettuce, sliced tomatoes, red onion and pickle chips, served on your choice of fresh bread or roll

\$8.75 per person

The Veggie

Fresh sliced cucumber, Roma tomatoes, red onion, shredded lettuce, Shredded carrot, red pepper rings, sliced avocado (when available), Pickle chips, Swiss or cheddar cheese

Served on your choice of fresh bread or roll

\$8.25 per person

Smoked Turkey Rueben

Premium smoked turkey topped with house made Cole slaw, House made 1000 island dressing, Swiss cheese on marbled rye bread Served cold

\$8.25 per person

Pre-Packed Gourmet Greens Salads to Go

Garden Fresh Salads

Choice of House ranch, chipotle ranch, bleu cheese, 1000 island, creamy Caesar, Honey mustard, balsamic vinaigrette or soy ginger vinaigrette

The House Always Wins

Our house salad starts with crisp fresh mixed greens, shredded carrots and Purple cabbage, tomato wedges, cucumbers, house made Buttery garlic croutons and your choice of dressing
\$6.25 per person
Grilled Chicken Breast Add \$2.00

Classic Caesar Salad

Crisp, fresh romaine lettuce, shredded Parmesan cheese, house made Buttery garlic croutons served with our creamy house Caesar dressing
\$ 6.25 per person
Grilled Chicken Breast Add \$2.00

Original Cobb Salad

Crisp, fresh mixed greens topped with fresh-diced tomatoes, Grilled and diced chicken breast, crumbled bacon, chopped hard-boiled egg, Diced avocado (seasonal) and crumbled bleu cheese Served with our creamy house Ranch dressing
\$8.50 per person



Thai Chicken Kale Salad

Crisp, fresh kale, iceberg and romaine lettuces topped with grilled Chicken breast, shredded carrots, red bell pepper rings, Mandarin oranges, Chopped cilantro, sliced scallions, toasted almonds and sesame seeds with Our house soy ginger vinaigrette
\$ 8.50 per person

Strawberry Fields Forever

Fresh spinach and field greens, topped with fresh sliced strawberries (seasonal), Crumbled feta cheese, sunflower seeds, house made buttery garlic croutons, With our house balsamic vinaigrette
\$ 8.50 per person

Southwest Chicken Salad

Crisp, fresh mixed greens topped with diced grilled chicken, roasted red peppers, Kernel corn, black beans, diced avocado (seasonal), shredded cheddar cheese, Fresh made pico de gallo, crispy tortilla strips and our house chipotle ranch
\$ 8.50 per person

The Wedge

A fresh, crisp iceberg wedge drizzled with our creamy house ranch dressing, Topped with sprinkles of crumbled bleu cheese, fresh diced tomatoes, Diced red onion, crumbled bacon, candied pecans and dried cranberries
\$ 8.50 per person

Other Buffet Selections

All selections are priced per person and have a **20** guest minimum. Due to COVID Regulations we **MUST** serve all items to your guests and that will incur an additional Labor Charge of \$25 Per Server per Hour. Allow additional time for service due to COVID standards.

All Buffet selections include professional set up with all appropriate paper goods, linen, chafing dishes, serving utensils and bright beautiful decor

The Mediterranean

Served with warm Pita bread, our Greek salad with crumbled feta cheese, Shredded lettuce, diced tomatoes, diced onions and house made Tzatziki sauce

Choose from beef gyro, chicken gyro, baked falafel, curried pulled pork or our House made Kofta meatballs
\$ 10.25 per person

House made Tabbouleh Salad or Parmesan Pea

Cous Cous Add \$1.00

House made Roasted Garlic Hummus Add \$1.00

House made Chipotle Hummus Add \$1.00

House made Buffalo Hummus Add \$1.00

House made Roasted Red Bell Pepper Hummus Add \$1.00

Taste of Italy Pasta Bar

Includes garlic bread, Parmesan cheese and red pepper flakes

Choice of one pasta: Spaghetti, penne or linguini

Choice of one of our house made sauces:

Pomodoro, pesto cream,

Roasted garlic cream or meat sauce

Choice of one meat: house made meatballs, hot or mild Italian sausage or

Italian Herb grilled chicken breast

\$ 9.25 per person

Or try our house made beef lasagna or creamy

vegetable lasagna

\$ 10.25 per person

Each Additional Meat Add \$2.50

Each Additional Pasta or Sauce Add \$1.00

Whole Grain or Gluten Free Pasta Upon Request

The Authentic Taco Bar

Served with warm street size soft corn or flour tortillas, diced onions, chopped Cilantro, our house made red and green salsas, pico de gallo, tortilla chips, Spanish or Cilantro rice and refried beans

Choose 2: Our in house pulled beef machaca or carne guisada, pulled pork Chorizo, pork carnitas, pulled Mexican chicken or baked Baja fish w/cilantro slaw
\$9.25 per person

Grilled Carne Asada Beef Add \$1.00

Grilled Pollo Asado Chicken Breast Add \$1.00

House made Guacamole Add \$1.00

Asian Sauté

Includes our house fried rice with scrambled eggs, peas, carrots and a ginger soy sauce, or Lo Mein noodles sautéed with cabbage and onions, vegetable egg rolls served with a sweet chili dipping sauce and fortune cookies

Choose from one of our fresh vegetable stir fry's: Beef, Chicken, Shrimp or an All fresh vegetable stir-fry

Choose from one of our delicious house made sauces:

BBQ teriyaki, sweet and sour, Mandarin mix, sweet Thai chili or

Spicy General Tso

Vegetable \$8.25 per person

Beef or Chicken \$9.25 per person

Shrimp \$11.25 per person

Additional Egg Rolls Add \$1.00 each

Cajun Creole

Includes our house made red beans and rice

Choose from house made gumbos: chicken, shrimp or Andouille sausage or

Choose from house made jambalayas: chicken, shrimp or eggplant or

Choose from house made etouffees: chicken, shrimp or crawfish or

Choose from house made creoles: chicken, shrimp or crawfish

Chicken, Andouille or Eggplant

\$9.25 per person

Shrimp or Crawfish

\$11.25 per person

Just Like Momma use to Make Selections

All selections are priced per person and have a **20** guest minimum and additional fees for service. Due to COVID Regulations we **MUST** serve all items to your guests and that will incur an additional Labor Charge of \$25 Per Server per Hour . Allow additional time for service due to COVID standards

All Buffet selections include professional setup with all appropriate paper goods, linen, chafing dishes, serving utensils and bright beautiful decor

Momma's Meatloaf

Our house made oven roasted meatloaf, served with whipped garlic mashed Potatoes, rich beef gravy, seasonal roasted vegetables and fluffy biscuits with
Butter and honey
\$10.25 per person

Oven Roasted Chicken

A combination of herb roasted white meat and dark meat quarter chickens, Choose from whipped garlic mashed potatoes with a rich chicken gravy or cheesy Potatoes Au Gratin, seasonal roasted vegetables and fluffy biscuits with
Butter and honey
\$ 10.25 per person

The Smokehouse BBQ

Includes pickle chips, sliced onions, pickled jalapenos, warm cornbread and a Choice from our house made BBQ sauces: Sweet, Kansas, Carolina or Texas
Choice of one meat: House pulled pork, house pulled beef, house pulled Chicken, or pork spareribs
Choice of one side: BBQ baked beans, creamy Cole slaw, house made macaroni and cheese, potato with egg salad, buttered corn Cobbett or Seasonal roasted vegetables
\$ 10.25 per person
Each Additional Meat Add \$2.25
Each Additional Side Add \$1.00
Baked Potatoes for Stuffing Add \$1.00



Ultimate Macaroni and Cheese

For the cheese lovers; a combination of shredded cheddar, Monterey jack, Big eye Swiss, and American cheeses, topped with buttery Parmesan breadcrumbs served with our house salad and choice of Dressing or fresh seasonal fruit salad
\$ 10.25 per person
Crumbled Bacon Add \$1.00
Roasted Green Chilies Add \$1.00

Chili For When It's Chilly or Not Chilly

Choose between our house made Texas chili with beans or our "I can't believe it's Vegan chili" or try both to make everyone happy
Top them with diced onions, shredded cheddar cheese and sour cream
Served with our house salad and green chili corn bread and butter
\$ 10.25 per person

LUNCH & LATE MEALS





SMOKE HAUS BBQ

All selections are priced per person and have a **40** guest minimum. Due to COVID Regulations we **MUST** serve all Items to your guests and that will incur an additional Labor Charge of \$25 Per Server per Hour. Allow additional time for service due to COVID standards.

All BBQ selections include professional set up with all appropriate paper goods, linen, chafing dishes, serving utensils and bright beautiful decor

All BBQ is Made In House

All Meals Include Sliced Bread, Pickles, Onions, Jalapenos, House Made BBQ Sauces. Includes Iced Tea, Sweet tea, and Water. Substitute Bottled Water and Canned Soda for \$1.00 per person

Choose Your Meats:

Choose Your Meat: Smoked Marinated Chicken, Texas Sausage, St Louis Style Pork Ribs, Carolina Pulled Pork Butt,. Add Additional \$1.00 per person for Texas Slow Smoked Beef Brisket or Giant Beef Ribs

1 Meat - \$10.95

2 Meat – \$12.95

Each Additional Meat \$2.50 per person, Minimum of 20 people per meat type (*3 meat must be 60 ppl or more*)

Add Additional \$1.00 per person for Texas Slow Smoked Beef Brisket , Giant Hill Country Beef Ribs, or Smoked Chicken Wings

Comes with Choice of 2 sides:

Potato Salad, BBQ Beans, Creamed Corn, Corn on the Cob, Macaroni and Cheese, Home Fries, or House Salad with Ranch and Italian.

Each Additional Side \$1.50 per person

Add Choice of Dessert for \$1.50 per person:

Fresh Baked Peach Cobbler, Homemade Banana Pudding, Pecan Pie, or Fresh baked Cookies

For the Sweet Tooth

All selections are priced per person unless otherwise noted and have a **15** guest minimum. All items will be individually wrapped to accommodate COVID standards

Chocolate Brownies with Dark and White Chocolate Drizzle	\$2.50/Each
Fresh Baked Cookies	\$1.50/Each
Southern Bread Pudding with Caramel Sauce	\$ 2.50 Each
Southern Banana Pudding	\$ 2.50 Each
Choice of Fruit Pies(ask for selection)	\$ 2.50 Each
Assorted Sheet Cakes(ask for Selection)	\$ 2.50 Each





TO ORDER PLEASE CALL

830-357-2165 OR EMAIL

cont.gina.douglas@boerneisd.net

or

cont.javier.romero@boerneisd.net

