

# SAINT ARNOLD<sup>®</sup>



## CATERING MENU

**BREWERS TABLE**

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## **Bavarian Banquet**

Juicy bratwurst paired with tangy sauerkraut, crispy pork schnitzel, brown butter braised red cabbage with green apples, warm German potato salad, Slow Dough pretzels served with housemade Amber Ale mustard

*Vegetarian bratwurst available upon request*

## **Tejas Fajita Bar**

Marinated skirt steak and tender chicken thigh fajitas, served with sautéed onions and bell peppers, refried beans, corn off the cob elotes, fluffy cilantro lime rice, shredded cheddar, pickled jalapeños, pico de gallo and flour tortillas

*Vegetarian fajitas available upon request*

## **Tejas Nacho Bar**

Served with fresh tortilla chips, Lawnmower queso, house-made green chili salsa and sour cream

*Package is an add-on, unavailable as individual order*

*Minimum of 25 guests*

## **Chef's Special**

Chinese char siu pork, crispy chicken tossed in tangy orange sauce, white rice blend, sesame roasted broccoli and carrots, choice of pork or vegetable eggs rolls

## **Saintly Picnic**

Shaved turkey breast with bacon aioli, tomatoes and spring mix on french baguette roll, muffaletta sandwich on rosemary focaccia, creamy chicken salad, sundried apricots and alfalfa sprouts on challah roll, Creole potato salad, coleslaw and seasoned potato chips

*Vegetarian bratwurst available upon request*

*All bread is delivered fresh from Slow Dough Bread Co.*

## **Bayou Classic**

Chicken and andouille sausage gumbo with white rice, traditional maque choux, muffaletta sandwich on rosemary focaccia, Creole potato salad

*All bread is delivered fresh from Slow Dough Bread Co.*

# HOUSE-MADE SOUPS AND SALADS

**Creamy Tomato And Basil Soup**

**Homestyle Broccoli And Cheddar Soup**

**Charred Butternut Squash Bisque**

**French Onion Soup**

**Fresh Spring Mix Salad** with red onion, cherry tomatoes, cucumber served with balsamic vinaigrette and buttermilk ranch

**Baby Spinach Salad** with seasonal fruit, red onion, carrots, bleu cheese crumble and balsamic vinaigrette

**Classic House Made Caesar Salad** with garlic croutons and shredded parmesan

**Refreshing Korean Cucumber Salad** with yellow onion, green onion and sweet and spicy gochujang dressing

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## PLATTERS & BOARDS

**Houston Dairymaids Artisan Cheese Board**

**Fresh Crudit  Board With Buttermilk Ranch**

**Seasonal Fresh Fruit Platter**

**Macaroni And Cheese Station With Topping Bar**

Includes: crumbled smoked bacon, crawfish, roasted mushrooms, house-pickled jalape os and crispy fried onions

*Minimum of 25 guests*

**Tejas Nacho Bar**

Served with fresh tortilla chips, Lawnmower queso, house-made green chili salsa and sour cream

*Package is an add-on, unavailable as individual order*

*Minimum of 25 guests*

# SWEET OFFERINGS

**Cinnamon Spiced Cowboy Cookie Made With Saint Arnold Tarnation**

**Lemon Meringue Minis**

**Decadent Dark Chocolate Brownie**

**Classic Peanut Butter Sandie**

**Lemon Shortbread Cookie**

**Gluten-Free Raspberry Almond Dessert**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Please alert our coordinator of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.*

*Prices and menu options subject to change without notice.*