

SAINT ARNOLD[®]



CATERING MENU

TASTE AND TAPS

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Something For Everyone

Sundried tomato hummus with pita chips, pulled pork sliders on challah rolls, tangy orange chicken skewers, spicy beef meatballs in pomodoro sauce, cheeseburger sliders on challah rolls

All bread is delivered fresh from Slow Dough Bread Co

Saintly Morsels

Sundried tomato hummus with crudité and pita chips, pulled pork sliders with house BBQ sauce, chicken tenders with choice of dipping sauce, Slow Dough mini pretzels with Lawnmower queso, fried three cheese ravioli with house pomodoro sauce

Choice of sauce: Buffalo, blue cheese, ranch and honey mustard

Just Right Munchies

Deviled eggs with bacon jam, Slow Dough mini pretzels with Amber Ale mustard, habanero tomato jam and blue cheese crostini, sundried tomato hummus with pita chips and chicken tenders with choice of dipping sauce

Brewtastic Bites

Sundried tomato hummus with crudité, spinach and artichoke dip with pita chips, deviled eggs with bacon jam, chicken tenders with choice of dressing

Hoppy Hour

Pick two styles of pizzas made from our very own Beer Garden and Restaurant, options include:

Mucho Meatcho, Major Mushroom, Pepperoni, Cheese or Margherita

Select a finger food option:

Dry rubbed chicken wings or fried chicken tenders served with ranch includes giardiniera

Up to 100 guests max

Pizzas can be made gluten free or vegan upon request for additional fee

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

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.