

Silver Hors D' Oeuvres Package

\$22.95 Per Person

Plus Rentals, Service Fees and Tax

Includes:

Exciting Bountiful Display of
Seasonal Fresh Fruits

Served with Honey Yogurt Dipping Sauce

Garden Fresh Vegetable Crudités

with Creamy Herb Dip

An Assortment of Imported and
Domestic Cheeses

with Party Breads and Crackers

Plus two of the following:

Cold Hors D' Oeuvres

Assorted Cocktail Sandwiches

Cherry Tomatoes Stuffed with Boursin

Bruschetta with Tomatoes and Mozzarella

Spinach & Water Chestnut Dip

with Party Crackers

Cucumber filled with Tarragon Chicken Salad

Plus two of the following:

Hot Hors D' Oeuvres

Assorted Cocktail Quiche

Pacific Rim Meatballs

Sausage en Croute

With Country Mustard

Petite Chicken Cordon Bleu

Vegetable Spring Rolls

With Sweet and Sour Sauce

Hot Artichoke Dip

with Garlic Crostini

"Gold" Hors D' Oeuvres Package

\$24.95 Per Person

Plus Rentals, Service Fees and Tax

Includes:

Choose four of the following:

Baked Brie

With Apricot Glaze & Toasted Almonds

Chicken Satay

With Peanut Sauce

Wild Mushroom and Goat Cheese Tartlets

Bite size tartlets

Chicken Diablo

*Chicken Breast Wrapped in Bacon with a Poblano Pepper Strip and
Pepperjack Cheese*

Pasta Bar

(Counts as two choices)

Elaborate display of Pastas and Sauces.

Your choice of two Pastas and two Sauces:

Linguini, Penne or Fusilli

with Pesto Cream, Alfredo or Marinara Sauce

Served with Garlic Bread Sticks

Carving Station

(Counts as two choices)

Choose 1 Meat: Honey Glazed Ham, Turkey Breast, Pork Loin or Herb

Encrusted Top Round of Beef,

with condiments of Roasted Garlic Aioli, Country Mustard & Creamy

Horseradish Sauce,

served with Freshly Baked Petite Rolls

Choose two of the following:

Smoked Salmon Terrine

*With Capers & Pickled Red Onions on
Crostini*

Seasonal Sliced Fresh Fruit

Accompanied by Honey Yogurt Dipping Sauce

Roasted Vegetables

Infused with Olive Oil & Herbs

Garden Fresh Vegetable Crudités

With Assorted Dipping Sauces



2018 Wedding Packages



info@FreshHorizons.com

210-226-5919

Buffet and Seated Dinners

All menus are served with House Salad, House Baked "Bollo" Rolls, Iced Tea and Water.

For Seated Dinner, add \$2 per person to include pre-set salad and homemade roll with chef's butter on each table. Does not include additional service staff required for seated dinner.

Please note all pricing is based on a minimum of 100 guest. For guest counts from 50-99 add 10%, and fewer than 50 add 20% to listed price.

\$19.95 Menu Package I

Plus Rentals, Service Fees and Taxes

Protein

Grilled Chicken Breast
Roasted Chicken Breast
Smoked Chicken
Gulf Drum
Skirt Steak (Carne Asada)
Lasagna (Beef or Vegetarian)
Roast Beef
Chicken Fajitas
House Smoked Brisket

Starch Side Options

Mexican Rice
Rice Pilaf
Mashed Potatoes
Roasted Garlic Potatoes
Potato Salad
Green Chili Cheese Grits
Penne Pasta or Linguini
Refried or Charro Beans
Israeli Cous Cous

Vegetable Side Options

Chef's Choice Roasted Vegetables
Ratatouille
Green Beans & Julienne Carrots
Summer Squash Sauté
Tuscan Sautéed Kale and Onions
Cole Slaw

Signature Sauce Choices Include:

Roasted Tomato Basil Sauce
Poblano Crema Sauce
Pineapple Salsa
Beurre Blanc Sauce
Texas Best BBQ Sauce
Mushroom Demi Glaze
Au Jus

\$23.95 Menu Package II

Plus Rentals, Service Fees and Taxes

Protein

Chicken Poblano
Chicken Florentine
Chicken Piccata
Chicken & Beef Skirt Steak Fajitas
Flank Steak
House Smoked or Roasted Turkey Breast
House Smoked Pork Loin
Pork Carnitas
Roasted Pork Loin
Grilled Salmon
Grilled Shrimp Skewers

Starch Side Options

Risotto
Wild Rice
Poblano Rice
Grilled Polenta
Potato Galette
Rustic Mashed Potatoes
Roasted Herb Potatoes

Vegetable Side options

Grilled Vegetables
Green Beans Almandine
Seasonal Squash Vegetable Medley
Tomato Provencal
Grilled Asparagus

Signature Sauce Choice Include:

Chipotle Cream Sauce
Chimichurri Sauce
Poblano Cream Sauce
Hollandaise Sauce
Dijon Mustard Sauce
Mango Chipotle Sauce
Piccata Sauce

\$25.95 Menu Package III

Plus Rentals, Service Fees and Taxes

Protein

Chicken Jardinière
Beef Medallions
Halibut
Blackened Redfish
Beef Tenderloin
Pork Tenderloin
Traditional Spanish Paella
(Paella has Sausage, Chicken, Fish and Shrimp)

Starch Side Options

Potato Gratin
Wild Mushroom Risotto
Paella
Ancient Grain Quinoa Timbale

Vegetable Side Options

Grilled Asparagus
Roasted Seasonal Vegetable Medley
Mélange Baby Vegetables
Creamed Spinach
Haricot Vert

Signature Sauce Choice Include:

Béarnaise Sauce
Marsala Sauce
Piccata Sauce
Wild Mushroom Demi
Hibiscus Demi
Beurre Blanc Sauce
Cajon Brown Butter Sauce

China Package: \$5.00 per person plus Tax

Includes:

**China Plates, Glass Ware,
Silver Flatware and Linen Napkins**