



Patrick Woodin (phwoodin) • Food Services • Pecan Campus • Phone (956) 872-2034 • Fax (956) 872-2685

Thank you for considering South Texas College Food Services for your catering needs. Enclosed please find a sample of our catering menu for your perusal. Prices are based on number of people, choice of service (China or plastic) and choice of linens or paper napkins and will be quoted accordingly. Feel free to contact me with any questions or suggestions.

Again, thank you for your time and consideration,

Patrick Woodin
Interim Director of Food Services

SALADS (Choose One)

- *California salad: Mixed baby greens with red onion, mango and Strawberry vinaigrette.
- *Caesar Salad with Garlic Croutons and Parmesan Cheese
- *Continental Salad with Ranch Dressing.
- *Spinach Salad: Baby Spinach tossed with red onion, toasted walnuts, cherry tomatoes & Raspberry Vinaigrette

SIDE DISHES (Choose Two)

- *Loaded Mashed Potatoes *Saffron Confetti Rice *Roasted New Potatoes *Seasonal Vegetable Medley
- *Corn on the Cobb *Borracho Beans *Garlic Mashed Potatoes
- *New Mexico Style Corn *Ginger-Honey Glazed Carrots * Spanish Rice *Asparagus
- *Fettuccini Alfredo *Spaghetti Marinara *Green Beans Almandine

ENTREES

- ***Almond Crusted Mahi-Mahi:** Topped with “Bianco” Sauce
- ***Apple Roasted Pork:** Slow roasted pork served with apple-cider Au-Jus
- ***Certified Angus Beef Fajita Tampiquena** (Green and Red Bells, Poblano Peppers and Onions)
- ***Chicken Basil:** Grilled chicken topped with a creamy Basil-white wine sauce
- ***Chicken Cancun:** Grilled chicken breast topped with a spicy Tarragon-Mushroom sauce
- ***Chicken Champignon:** Grilled Chicken Breast topped with Creamy Mushroom Gravy
- ***Chicken Cordon Blue:** Breaded chicken breast stuffed with Swiss cheese & Ham. **Please add \$1.50**
- ***Chicken Enchilada Casserole** with Ranchero Sauce
- ***Chicken Florentine:** Grilled chicken Breast topped with a white wine spinach cream sauce
- ***Chicken Fried Chicken:** Breaded chicken breast topped with White peppered gravy
- ***Chicken Maui:** Grilled chicken breast topped with mango chutney
- ***Chicken Mole:** Spicy Chocolate sauce
- ***Chicken Oaxaca:** Grilled chicken breast topped with Tomatillo sauce and Queso Fresco
- ***Chicken Parmesan:** Grilled chicken breast topped with marinara sauce and parmesan cheese
- ***Chicken Poblano:** Grilled chicken breast topped with Roasted Poblano sauce, bacon & Jack Cheese
- ***Chicken Portugal:** Chicken breast topped with a saffron cream sauce, red bell peppers & Mushrooms
- ***Chicken Queso:** Grilled chicken topped with Melted Pico de Gallo-Cheddar cheese sauce
- ***Country Fried Steak:** Breaded Black Angus Beef topped with white country gravy.
- ***Grilled or Blackened Shrimp**
- ***Medallions Cancun:** Beef tenderloin medallions topped with a spicy Tarragon cream sauce
- ***Menudo** served with Corn tortillas, onions, peppers, cilantro and fresh key limes.
- ***Petit Tenderloin** medallions of Beef topped with Madeira Demi-Glaze and Mushrooms.

- ***Roast Beef Carving Station** with miniature croissants, brown gravy, Au-Jus, Horseradish Cream and Mustard.
- ***Seafood Kabobs** with Mahi-Mahi, Tuna & Salmon with onion & peppers
- ***Slow Roasted Prime Rib** Carving Station: Served with Au Jus and Horseradish sauces.
- ***Snapper San Luis:** Blackened Snapper Fillet topped with Crabmeat Tequila-Lime Sauce.

BREADS

*Dinner Rolls *Homemade Flour Tortillas

DESSERTS (Choose One)

Strawberry & Chocolate Cheesecake *Key Lime Pie * Pumpkin Pie * Pecan Pie
 Amaretto Chocolate Mousse *Chocolate Delirious cake *Fruit Salad *Assorted Pastries
 Assorted miniature cheese cakes *German Chocolate Cake *Coconut cream cake

PARTY TRAYS

Tuna and chicken salad Sandwiches served on choice of bread: Croissant or Hoagie Rolls.
 Turkey and Ham Sandwiches served on choice of bread: Croissant or Hoagie Rolls.
 Breakfast Croissant Sandwiches with Bacon or Sausage, egg and cheese.
 Seasonal Fruit trays
 Seasonal Vegetable trays
 Cookie Trays
 Assorted Pastries
 Assorted Breakfast Tacos
 Chicken Tenders and French fries
 Spicy Wings served with Ranch Dressing
 Assorted Cheese and Crackers

BREAKFAST & BREAKS

*Scramble Eggs with Ranchero Sauce on the side *Fresh Seasonal Fruit *Breakfast Potatoes *Refried Beans
 *Flour Tortillas *Pancakes with Maple Syrup and whipped butter *Barbacoa with all the trimmings
 *Assorted breakfast Tacos *Breakfast Pastries: Danish, Muffin, Croissants, and Cookies
 *Assorted Juices: Orange, Grapefruit, Cranberry, and Apple *Milk and Coffee Service
 *Assorted Cereals *Assorted Low Fat Yogurt * Continental Breakfast * Full service hot Breakfast
 Refreshment Station: Sodas, water or Iced Tea

HORS DE OEUVRES

- *Asparagus stuffed smoked salmon drizzled with Dill vinaigrette
- *Assorted Cheese and Crackers Tray with Smoked Gouda, peppered Brie and almond crusted goat cheese.
- *Assorted crosstini bread: Caviar, Habanero jelly, orange jelly, & salmon mousse
- *Assorted Finger croissant Sandwiches
- *Assorted miniature cheese cakes
- *Bacon wrapped oysters with tomato sauce and lemon butter
- *Bacon Wrapped Shrimp stuffed with jack cheese and roasted Poblano pepper topped w/ Chipotle Glaze
- *Beef fajitas Quesadillas station served with guacamole, pico de gallo, jalapenos & red salsa
- *Beef Tenderloin medallions served with a mushroom Demi-Glaze sauce
- *Blackened shrimp with citrus cream sauce
- *Boiled, Peeled and Devein Shrimp with traditional Cocktail Sauce
- *Burgundy Medallions: Tenderloin medallions in Mushroom Demi-Glaze on miniature butter croissants
- *Chicken & Cheese Empanadas with tomatillo salsa and queso fresco pico de gallo
- *Chicken & Raisin Empanadas with spicy sweet & sour sauce
- *Chicken fajitas Quesadillas station served with guacamole, pico de gallo, jalapenos & red salsa
- *Chicken Gorditas stuffed with shredded cabbage, queso fresco & refried beans.
- *Chorizo & cheese stuffed Mushroom Caps
- *Coconut breaded shrimp skewers with curry-plum sauce
- *Coconut crusted chicken tenders with pineapple-plum sauce
- *Corn tortilla quesadillas served with guacamole, pico de gallo, jalapenos & red salsa
- *Fresh Seasonal Fruit Tray served with Sour Cream & Honey Dipping Sauce
- *Fresh Seasonal Vegetable Tray served with Roasted Jalapeno Ranch Dressing
- *Honey Glazed Buffalo wings
- *Italian brochettes: Tomato, Garlic, Basil & Parmesan cheese
- *Italian Meatballs marinara sauce and mozzarella cheese
- *Italian Pasta Salad
- *Meatballs in sweet & sour sauce with pineapple & red bell pepper
- *Meatballs served Mexican style with Tomatillo sauce, queso fresco & cilantro
- *Meatballs served New York style with roasted gravy and mushrooms
- *Miniature Beef Kabobs with Garlic Butter sauce
- *Miniature Chicken Flautas with sour cream and avocado sauce.
- *Miniature Crab cakes served with Chipotle ramoulade – (Cooked on Site)
- *Miniature Hawaiian Chicken Kabobs
- *Moroccan Couscous salad
- *Pork Tamales with Mole Poblano sauce and queso fresco
- *Prosciutto ham wrapped Asparagus with basil Vinaigrette
- *Queso Dip, Roasted Tomato Salsa & Tri Color Chips
- *Roast Beef Carving Station with miniature croissants, brown gravy, Au-Jus, Horseradish Cream and Mustard.
- *Roasted Pork Tenderloin served with Chipotle BBQ Sauce
- *Roasted Pork Tenderloin stuffed with Chipotle cream cheese, raisins and pecans
- *Seafood Stuffed Mushroom Caps
- *Shredded Chicken Mole Poblano
- *Shrimp, Fish and Scallop Ceviche served with Avocado & Saltine Crackers.
- *Smoked Salmon served with Capers, Red Onions, Eggs, Cream Cheese and Bagel Toasts
- *Spinach & Artichoke Dip toasted Brochettes
- *Tomato, Garlic, Basil & Parmesan cheese brochettes