



Bridal Menu Options

Innovative & Fresh Ideas

Day of Wedding Coordinator Available

Customized Menus

Unique Venues

Creative Décor

Specialty Linens

Chocolate Fountain

Barista Services

Bar Services

Master Chef

Certified Meeting Professional on Staff

Specialized Wedding Consultant on Staff

From Engagement Celebrations to
Bridal Showers, Rehearsal Dinners and Wedding Receptions ----
As a Full Service Caterer, we are here to
help you make your event a success!

These menus are samples of some of the creative and fresh ways that we can make your wedding day special.

Our Wedding Specialist will be happy to share her creative talents by
customizing a wedding package to make
your dream complete.

Fresh Horizons Creative Catering
(210) 226-5919 Fax (210) 226-1800 www.freshhorizons.com info@freshhorizons.com

“SILVER” Hors D’ Oeuvres Package

**An 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
- **Belgian Endive with Roquefort Spread**
Topped with Toasted Walnuts

Plus two of the following:
Hot Hors D’ Oeuvres

- **Assorted Cocktail Quiche**
- **Pacific Rim Meatballs**
 - **Sausage en Croute**
With Seeded Mustard
- **Petite Chicken Cordon Bleu**
- **Vegetable Spring Rolls**
With Hot and Sour Sauce
- **Hot Artichoke Dip with Garlic Crostini**



All Pricing based on attendance of 100 Guests,
Plus Rentals, Service, Tax and any applicable Venue Fees and Tax

“GOLD” Hors D’ Oeuvres Package

Choose four of the following:

- **Baked Brie**
with Apricot Glaze & Toasted Almonds

- **Breaded Chicken Tenders**
with Honey Dijon Sauce

- **Beef or Chicken Satay**
with Peanut Sauce

- **Artichoke & Kalamata or
Mushroom 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 2 Meats: Honey Glazed Ham, Turkey Breast, Pork Loin or Herb Encrusted Inside Round of Beef,
with condiments of Roasted Garlic Aioli, Seeded Mustard
& Creamy Horseradish Sauce, served with
Freshly Baked Petite Rolls

Choose three of the following:

- **Petite Brioche Puffs**
Filled with Ham and Brie, served with Mango Chutney

- **Smoked Salmon Mousse**
with Capers & Pickled Red Onions on
Ciabatta Crostini

- **Seasonal Sliced Fresh Fruit**
Accompanied by Honey Yogurt Dipping Sauce

- **Grilled Vegetables**
With Olive Oil & Herbs

- **Garden Fresh Vegetable Crudités**
With Assorted Dipping Sauces



All Pricing based on attendance of 100 Guests,
Plus Rentals, Service, Tax and any applicable Venue Fees and Tax

“PLATINUM” BUFFET & SEATED DINNER

Choose One Salad

Mixed Greens Salad

with Julienne of Fresh Vegetables, Tomato and
Olives offered with Creamy Herb or
Balsamic Vinaigrette Dressing

Classic Caesar Salad

with Ciabatta Croutons, Grilled Balsamic Onions and Caesar Dressing

Fresh Fruit Salad

Seasonal Selections with Lemon Poppyseed Dressing

Choose One Entrée

Margarita Breast of Chicken

Marinated in Orange Juice, Cilantro and
Chipotle Peppers and topped with Mango Pico de Gallo

Breast of Chicken

With Alfredo, Pesto Cream or Romano Pomodoro

Beef or Chicken Fajitas

With Sauteed Peppers and Caramelized Onions

Steak Ranchero

With Spicy Ranchero Sauce

Roasted Pork Loin

With Rosemary and Garlic Herb Crust with
Natural Au Jus and Chipotle Honey Sauce

Breast of Chicken

With Poblano Cream Sauce

Traditional English Roast Beef

With rich Hunters Sauce or Au Jus

Chicken Picatta

With Artichoke Hearts and Capers

Starch Vegetables, Choose One

Garlic Mashed Potatoes

Scalloped Potatoes

Rice Pilaf

Wild Rice with Dried Cranberries

Herb Roasted New Potatoes

Arroz Tipico

Butter Linguini with Parmesan Cheese

Twice Baked Mashers

Mashed Potatoes with Sour Cream, Chives,

Bacon and Cheddar Cheese

Fresh Vegetables, Choose One

Seasoned Green Beans

Italian Vegetable Sauté

Steamed Broccoli with Lime Sauce

Green Beans Amandine

Medley of Seasonal Vegetables

Calabacita – Sauté of Native Squash

Borracho Beans

Black Beans

All Dinners Include
House Baked Rolls and Creamery Butter

Iced Tea or Coffee (Choose One)



All Pricing based on attendance of 100 Guests,
Plus Rentals, Service, Tax and any applicable Venue Fees and Tax

Fresh Horizons Creative Catering
(210) 226-5919 Fax (210) 226-1800 www.freshhorizons.com info@freshhorizons.com