

● **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*

2018 Wedding Packages



info@FreshHorizons.com

210-226-5919

“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

Buffet and Seated Dinners

All menus are served with House Salad, House Baked "Bollo" Roll
For Seated Dinner, add \$2 per person to include pre-set table

\$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



HORS D'OEUVRES

COCKTAIL HOUR SMALL BITES

Fresh Horizons Menagerie: An Exciting, Bountiful Display of Seasonal Fresh Fruits Served with Honey Yogurt Dipping Sauce; Valley Fresh Vegetable Crudités with Creamy Herb Dip complimented by an Array of Domestic Cheeses, Crackers and Breads. \$10.95 per person

Domestic Cheese Tray: Assorted Domestic Cheeses to include Cheddar, Monterrey Jack, Swiss, and Herbal Cream Cheese Torta with Crackers \$3.50 per person

Gourmet Cheese Display: Havarti, Gouda, Brie with Herbs, Camembert & Goat Cheese Served with Gourmet Party Wafers. \$5.50 per person

Brie en Croute: With Apricot Glaze or Fresh Brie with Fruit or Sauces Accompanied by Party Wafers. \$3.00 per person

Fresh Fruit Tray: Seasonal Sliced Fruits beautifully displayed to include Melons, Grapes, Pineapple, Strawberries & other Seasonals with Honey Yogurt Dipping Sauce. \$3.50 per person

Grilled Vegetable Platters: Zucchini, Yellow Squash, Eggplant, Portobello Mushroom & Trio of Sweet Peppers infused with Herbs & Virgin Olive Oil. \$4.00 per person

Vegetable Crudité: Baskets of Vegetable Crudités featuring Broccoli, Cauliflower, Carrots, Celery Wands, and Squash Rounds with a Creamy Herb Dip. \$3.50 per person

Chef Prepared Canapés: Petite Brioche Puffs filled with tarragon Chicken Salad
Zucchini Rounds piped with Roquefort cream , Artichoke Hearts piped with Pesto Cream and topped with Shrimp;
Bagel Rounds topped Goat Cheese with Salmon \$36.00/ dozen

Finger Sandwiches: Assorted Finger Sandwiches prepared on lite and dark breads to include Chicken and Tuna Salads, Pimento Cheese, Sliced Ham and Swiss , Turkey and Provolone \$18.00/ dozen

Tea Sandwiches: Open faced Tea Sandwiches - Cucumber & Watercress, Salmon with Fresh Dill, Chicken Tarragon. \$36.00/ dozen

European Pâté: Choice of Fresh Pate' - Chicken, Pork, Vegetable or Seafood, Gourmet Party Wafers. \$4.00 per person

Deli Board: Sliced Ham, Smoked Turkey Breast, and Summer Sausages arranged abundantly on trays and served with baskets of House Baked Party Rolls , Sliced Provolone, Cheddar, Swiss, Pepper Jack .
Choose 2 Condiments: Grain Mustard Dijon, Pesto Mayonnaise or Chipotle Mayonnaise. \$4.95 per person

Turkey Display: Freshly Smoked or Baked Turkey Slices served with Party Rolls or Breads and Condiments of Grain Mustard and Tarragon Mayonnaise. \$4.00 per person

Salmon Display: Freshly House Smoked Salmon Filets displayed on Mirrored Trays piped with Herb Cream Cheese and garnished with Lemon Rings, Diced Eggs, Capers, and thinly sliced Onions. Served with Cocktail Breads and Party Wafers. \$4.95 per person

Shrimp Display: Fresh Gulf Shrimp steamed and served over Cracked Ice accompanied by Lemon Wedges, Remoulade or Cocktail Sauce. \$36.00 - \$48.00/ dozen and up

Shrimp Diablo: Succulent Shrimp wrapped in Bacon with a Poblano Pepper Strip and Pepper Jack Cheese; Grilled to Perfection. \$48.00/ dozen

Coconut Shrimp: Coconut dusted Fried Shrimp with Mango Dipping Sauce. \$48.00/ dozen

Mini Quiche: Lorraine, Seafood, or Mushroom. \$30.00/ dozen

Phyllo Rounds: Phyllo Strudel filled with Spinach, Feta Cheese, and Sausage \$36.00/ dozen

Spicy or Traditional Chicken Wings: Tender Chicken Wings, Breaded and Deep-fried Served with Cool Ranch-style Dip or Honey Mustard. \$24.00/ dozen

Green Chili Corn Tartlets: Petite corn tartlets filled with cheese and green chili. \$30.00/ dozen

Swedish Meatballs: Savory Meatballs in Traditional Sour Cream Sauce. \$30.00/ dozen

Stuffed Mushrooms: Oversized Mushrooms Filled with Sausage and Cheese @ \$30.00 /dz.

Stuffed Mushrooms filled with Crabmeat & Cheese Gratin @ \$36.00/ dozen

Chicken Tenders: Breaded Chicken Breast Tenders Served with Dipping Sauce. \$36.00/ dozen

Coconut Chicken Tenders: Coconut Dusted Chicken Tenders with Dipping Sauce. \$42.00/ dozen

Dim Sum: Petite Sho Mai, Pot Stickers, or Stuffed Wonton with Plum Sauce and Hot Mustard \$36.00/ dozen

Lamb Skewers: Pomegranate Glazed Grilled Mediterranean Lamb Skewers \$36.00/ dozen

Asian Chicken Skewers: Grilled Chicken Skewers marinated in Ginger Soy Sauce

Mini Island Chicken K Bobs: Marinated Chicken Skewered with Onions and Bell Peppers \$30.00/ dozen

Mini Teriyaki Beef K Bobs: Teriyaki-Marinated Beef Skewered with Onions and Bell Peppers \$36.00/ dozen

“GOLD” Hors D’ Oeuvres Package

Choose four of the following:

• **Baked Brie**

With Apricot Glaze & Toasted Almonds

• **Chicken Satay**

With Peanut Sauce

• **Wild Mushroom and Goat Cheese 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 three 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

\$24.95 per Person + Rentals, Service & Tax



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

“SILVER” Hors D’ Oeuvres Package

**Display of
Seasonal Fresh Fruits**

Served with Honey Yogurt Dipping Sauce

Garden Fresh Vegetable Crudités

Creamy Herb Dip

**An Assortment of Imported and
Domestic Cheeses**

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**

\$22.95 Per Person + Rentals, Service & Tax

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

“PLATINUM” Buffet or 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

Choose One Entrée

Margarita Breast of Chicken

Topped with Mango Pico de Gallo

Breast of Chicken

With Alfredo, Pesto Cream or Parmigiana

Beef or Chicken Fajitas

With Sautéed Peppers and Caramelized Onions

Steak Ranchero

With Spicy Ranchero Sauce

Roasted Pork Loin

With Rosemary and Garlic Herb Crust with Natural Au Jus

Breast of Chicken

With Poblano Cream Sauce

Traditional English Roast Beef

With rich Hunters Sauce or Au Jus

Chicken Picatta

With Lemon Butter Capers Sauce

Starch (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

Charro Beans

Green Beans Amandine

Medley of Seasonal Vegetables

Calabacita – Sauté of Native Squash

Black Beans

All Dinners Include
House Baked Rolls and Creamery Butter

Iced Tea or Coffee (Choose One)

\$20.95 per Person (1 Beverage) + Rentals, Service & Tax

\$24.50 as Seated Dinner (with 1 Beverage)
Per Person + Rentals, Service & Tax



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



Seated Dinner Menu Presentation

Menu I

Crisp Romaine Leaves, Tomato, Croutons
Lemon Parmesan Vinaigrette

7 oz. Grilled Rib Eye Filet with Merlot Shallot Demi Glaze

Sautéed Green Beans with Toasted Hazelnut Brown Butter Sauce

Potatoes Anna

House Baked Rolls and Butter

Iced Tea & Coffee Service

\$32.50 per Person ++

Menu II

Arugula and Endive with Spiced Poached Pears, Candied Pecans and Blue Cheese Crumbles complimented by Champagne
Vinaigrette

Steak au Poivre

6 - Ounce Filet Mignon with Green Peppercorn Sauce

Grilled Asparagus with Meyer Lemon Sauce

Potato and Leek Casserole

House Baked Rolls and Butter

Ice Tea & Coffee Service

\$30.95 ++



Menu III

Crisp Romaine, Roasted Red Bell Pepper, Sliced Red Onions, Grilled Artichoke Hearts, Black Olives and Feta Cheese complimented by Italian Red Wine Vinaigrette

6 – Ounce Tenderloin with Bordelaise Sauce

Grilled Vegetable Medley

Herbed Parmesan Polenta Cake

House Baked Rolls and Butter

Iced Tea & Coffee Service

\$30.95 ++

Menu IV

Mixed Field Greens with Orange Segments, Goat Cheese, Sliced Red Onions Complimented by Citrus Vinaigrette Dressing

6 - Ounce Filet Mignon with Cabernet Demi Glaze

Sautéed Haricot Vert and Baby Carrots In lime Butter Sauce

Rustic Mashers Potatoes

House Baked Rolls and Butter

Iced Tea & Coffee Service

\$28.95 ++



Menu V

Mixed Field Greens with Roasted Corn, Diced Tomato, Sliced Scallions and Roasted Artichoke Hearts complemented by Herbed Buttermilk Pernod Dressing

Pecan Encrusted Snapper with Cajun Butter Sauce and Pecan Crab Relish

Steamed Broccoli Herbed Lemon Gremolata

Herbed Wild Rice Pilaf

House Baked Rolls and Butter

Iced Tea & Coffee Service

\$26.95 ++

Menu VI

Baby Spinach with Pistachio Encrusted Goat Cheese Medallions, Sliced Red Onions, Bacon Bits and Sliced Mushrooms complemented by Honey Citrus Vinaigrette

Grilled Stuffed Pork Chop with Golden Cornbread, Andouille and Sun Ripened Cherry Dressing with Creole Mustard Tarragon Cream Sauce

Sautee of Zucchini Squash & Sweet Peppers

Yukon Gold Potato Gratin

House Baked Rolls and Butter

Iced Tea or Coffee Service

\$24.95 ++



Menu VII

Mixed Field Greens with Mandarin Orange, Toasted Caramelized Pecans,
Served with Honey Balsamic Vinaigrette

Breast of Chicken Jardinière stuffed with Julienne of Fresh Vegetables,
Wild Mushrooms and Spinach Demi Glaze Sauce

Herb Oven Roasted New Potatoes

Sautee of Asparagus with Lime Butter Sauce

House Baked Rolls and Butter

Iced Tea & Coffee Service

\$24.95 ++

MENU VIII

Spinach Salad with Caramelized Onions, Teardrop Tomatoes, Olives
Served with Red Wine Vinaigrette

Breast of Chicken with Artichoke Wine Sauce

Wild Rice Pilaf

Green Beans Almandine

House Baked Rolls & Butter

Iced Tea & Coffee Service

\$24.50 ++