



Special Event Menu Options

Innovative & Fresh Ideas

Bridal Consultation

Event Coordination

Unique Venues

Creative Décor

Specialty Linens

Bar Services

Master Chef

Certified Meeting Professional on Staff

Specialized Event Consultant on Staff

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 event special.

Our
Event Specialist will be happy to share her creative talents by
customizing a package to make your vision complete

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www.freshhorizons.com

“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 ++



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

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

Chef Prepared Canap s: 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 P t : 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

FHCC

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

SOUTH OF THE BORDER HORS D'OEUVRES

Fajitas: Grilled Beef or Chicken Fajitas with Petite Corn or Flour Tortillas Grated Cheese, Guacamole and Pico De Gallo. \$7.50 per person

Chili Con Queso: Warm Queso Dip Served with Fresh Tostado Chips and Salsa. \$3.50 per person

Jalapeno Poppers: Jalapeno Peppers Filled with Cream Cheese, Breaded and Deep-Fried \$24.00/ dozen

Tamales: Fresh Pork or Chicken Jalapeno Tamales Wrapped in Husks \$36.00/ dozen

Guacamole Dip: Our Fresh Guacamole with Tostados and Salsa \$3.50 per person

San Antonio Dip: Layers of Refried Beans, Guacamole, Cheese, Tomato, Olives, and Onions on a Bed of Fresh Lettuce; Accompanied with Tostado Chips and Salsa. \$3.50 per person

Picadillo: Spicy Ground Beef Mixture Served with Tostado Chips and Salsa. \$4.00 per person

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

Mesquite Grilled Shrimp: Marinated Large Gulf Shrimp Mesquite Grilled and Served with Avocado Salsa & Lemon Wedges \$48.00/ dozen

Chicken Diablo: Bite Size Pieces of Chicken Breast Wrapped in Bacon with Poblano Pepper Strip & Pepper Jack Cheese Grilled to Perfection. \$36.00/ dozen

Southwest Spiral Wraps : Cocktail Size Spirals Wrapped in Herb Tortillas Filled with Chicken or Beef Fajitas & Grilled Vegetables \$30.00/ dozen

Tamale Bites : Spicy Meatballs in a Chili Con Queso Sauce. \$36.00/ dozen

Chalupa Bar: Mixed Chalupa Shells, Refried Beans, Lettuce, Cheese, Guacamole, Tomato, and Fresh Salsa. \$4.50 per person

Taco Bar: Mini Taco Shells with Picadillo Meat and Condiments of Lettuce, Tomato, Cheese, Guacamole and Fresh Salsa. \$5.50 per person

Flautas: Corn Tortillas Wrapped around Shredded Chicken – Cilantro Crema and Salsa Fresca \$36.00/ dozen

Gorditas: Puffy Corn Masa Filled With Shredded Chicken or Beans and Grilled; With Toppings of Guacamole, Cheese, Tomato, Lettuce, Sour Cream and Fresh Salsa. \$4.50 per person

Quesadillas: Fresh Flour Or Corn Tortillas Filled With Cheese – Salsa \$30.00/ dozen-
Add Chicken, Spinach or Mushroom. \$36.00/ dozen

SOUTHWEST TAPAS BAR: Black Bean & Corn Salsa, Chili Con Queso Served with Tostado Chips and Salsa Fresca, Marinated Olives, Mushrooms & Carrots. \$4.50 per person

CARVING STATIONS

Mesquite Smoked or Baked Inside Round Of Beef: Roasted to Perfection, Carved on Location and Served with Baskets of Petite Rolls and Condiments of Dijon Mustard, Tarragon Mayonnaise, and Horseradish Sauce. \$5.50 per person

Honey Glazed Ham: \$3.50 per person

Baked Or Smoked Turkey Breast: \$3.95 per person

Herb Crusted or Chili Rubbed Pork loin: \$4.50 per person

Beef Tenderloin: Baked or Smoked Tenderloin of Beef with Baskets of Party Rolls and Condiments of Tarragon Mayonnaise, Dijon Mustard, and Horseradish Sauce. \$8.95 per person

Angus Beef Tenderloin: Baked or Smoked Angus Beef Tenderloin Accompanied by Creamy Horseradish, Aioli & Cracked Mustards with Party Rolls. \$11.95 per person

Smoked Wild Boar Loin: Accompanied with Juniper Berry Sauce and Petite Rolls. \$12.50 per person

Baked Round Of Sirloin Beef: Savory Beef Round Baked to Perfection Accompanied by Petite Rolls and Condiments of Natural Au Jus, Dijon Mustard, Creamy Horseradish & Tarragon Mayonnaise. \$6.00 per person

Pasta Bar: Choose 2 Pastas; Penne, Bow Tie, or Linguini Pastas. Choose 2 Sauces; Alfredo, Marinara, or Pesto Sauce; Accompanied with Parmesan Cheese and Cracked Red Peppers, Breads, and Oils. \$7.50 per person
Add Chicken 9.50 per person

Pasta Saute Station: Sauté Chef will prepare to Guest Specifications Pastas, Sauces, Chicken, Ham, Mushrooms, Bell Peppers, Onion, Yellow Squash, and Zucchini with Rustic Breads and Herbal Oils.

Hors D Oeuvres Service: \$7.95 per person or \$9.95 Per Person with Shrimp

Dinner Service: \$14.95 per person or \$17.95 Per Person with shrimp

Mashed Potato Bar: Choice Of 2 Potatoes - Sun Dried Mashed Potato Or Bacon & Cheese Mashed Potato Or Garlic Or Horseradish Mashed Potato Served On Location In A Martini Glass With Condiments Of Chives, Sour Cream, Bacon Bits & Cheeses. \$4.50 per person (add \$1.50 per person for Martini Glass)

Sushi Bar: With Sushi Chef's preparing: Tuna – Salmon – California Rolls with condiments of Wasabi, Soy Sauce & Pickled Ginger. \$ 8.00 per person

Mushroom Ragout: Featuring Crimini, Shitake, Button, Oyster & Portobello Mushrooms with a Madeira Demi glaze accompanied with Grilled Crostini. \$4.50 per person



Additional Hors D' Oeuvres Suggestions

Chilled Cheese Tortellini Skewers

With Pesto Vinaigrette Presented from a Carved Melon

Salmon Nachos

House Cured Salmon, Lemon Sabayon, Red Onion on Crispy Wonton Shell

Roast Beef Wrapped Asparagus

With Dijon Mustard, Roasted Red Pepper and Cornichons

Wild Boar & Longhorn Cheese Skewers

Wild Boar Sausage and Longhorn Cheddar Cheese with Mustard Dipping Sauce

Bruschetta

Topped with Olive Tapenade or Tomato-Basil Coulis

Watermelon Gazpacho Shooters

Refreshing with a hint of Jalapeno

Mini Shrimp or Crab Cakes

Served with Cajun Aioli

Beef Alambre Skewers

Tender Strips of Grilled Beef, Marinated and Served with Chimichurri Sauce

Southwest Chicken Skewers

Marinated in our Special Blend of Southwest Spices & grilled

City Chicken Skewers

Our Signature Ground Beef and Pork Skewer

Cranberry Brie Wrapped in Phyllo Bites

Topped with Texas Pecans

Beef Tenderloin atop a Crostini

Shaved Smoked Tenderloin of Beef Rosette with Chipotle Cream Drizzle and Onion Marmalade

Chilled Gazpacho Shooter

With a Gulf Shrimp Garnish

36.00 PER DOZEN

Fresh Horizons Catering

Additional Hors D' Oeuvres Suggestions, Continued

Shrimp Campechana

Bay Shrimp tossed with Diced Avocado, Tomatoes, Onions and Peppers in a Spicy Tomato Sauce

Presented From a Shot Glass

Petite Pulled Pork Sandwiches

Petite Cornbread muffins filled with Jicama Slaw and Drizzled with Chipotle Cream

Honey Goat Cheese with toasted Walnuts

Atop a Crostini

Salmon Lollipops

Smoked Salmon Wrapped with Herbed Cream Cheese and Skewered Served from a Carved Melon

Brie & Apple Tartlets

With Spiced Pecan Garnish

Miniature Beef Wellington

A Bite Size Filet of Beef Wrapped in Puff Pastry and Baked to Perfection

FHCC

Crab Louis Belgian Endive

Belgian Endive Leaf Topped with Crab Louis

Duck Spring Roll Bites

With Hoisin Sauce

Goat Cheese and Pear Phyllo Purse

With Port Wine Dipping Sauce

Seared Beef on Parmesan Garlic Crostini

with Artichoke Aioli

Tandoori Chicken Skewers

Tzatziki Sauce

Seared Scallop

Served from Asian Spoon with Mango Chutney

\$36.00 per dozen



Maria's Tortillas and Quesadilla Station

Tortilla Station to Include:

Option #1 Maria's Tortillas

Hand Patted Corn Tortillas Grilled Onsite
Butter and Salsa
@ 5.00 pp ++

Option #2 Maria's Tortillas and Quesadillas

Hand Patted Corn Tortillas Grilled Onsite
And
Quesadillas filled with Mexican Cheese, Rajas and Cilantro and Salsa
@ 6.50 pp ++

Option #3 Quesadilla and Gordita Station

Hand Patted Gorditas and Quesadillas, Grilled Onsite
Filled with Refried Beans, Guacamole, Salsa, Mexican Cheese
with Salsa Fresca and Chipotle Salsa
@ 8.50 pp ++

Additional Options Available

Chicken 1.50 pp
Beef Carnitas - 2.00 pp
Spinach and Mushrooms - 1.50 pp
Shrimp - 2.50 pp
Brie and Mango - 2.50 pp

Station Set up with Tortilla or Gordita Equipment \$ 150.00 per station

Minimum of 100 Guests
We Recommend 1 Station with 2 Tortilla Makers for every 100 Guests



PETITE DESSERT SUGGESTIONS

Dark Chocolate Liquor Filled Truffles

Petit Fours

Cheesecake Bites

Traditional Chocolate, Mexican Chocolate or Mango Mousse Shots

Tiramisu

Served from a Mini Martini Glass

Layered Mousse Parfaits

From Shot Glasses

Petite Crème Brulee

Presented in a Demitasse or mini Cup

Mini Meyer Lemon Parfaits

Mini Chocolate Chipotle Cupcakes

Peach Cobbler Shots

Chocolate Mousse Shots

Decadent Brownie Bites

Lemon Bars

Specialty Tea Cookies



CREATIVE CATERING

CHOCOLATE FOUNTAIN AND COFFEE BARISTA SERVICE INFORMATION

CHOCOLATE FOUNTAIN RENTALS

~ Large Fountain with Uniformed Attendant ~

\$395.00 plus tax & service charge

Feeds Up to 250 Guests

~ Medium Fountain with Uniformed Attendant ~

\$350.00 plus tax & service charge

Feeds Up to 150 Guests

Large & Medium Fountain Rentals Include:

Setup of Chocolate Fountain at event

Removal and Cleaning of the Chocolate Fountain

Premium Melting Chocolate (Dark, Milk, or White)

6" Wooden Skewers

Chocolate Fountain Attendant

Service of up to 2 hours – Each additional hour @ \$50.00 each

~ Small Fountain ~

\$150.00 plus tax & service charge

+ \$75.00 Damage Deposit (Refundable)

Feeds Up to 50 Guests

Attendant Not Included

Small Fountain Rental Includes:

Delivery and Setup of Chocolate Fountain to event

Removal and Cleanup of the Chocolate Fountain

Instructions of how to service during event

Premium Melting Chocolate (Dark, Milk, or White)

6" Wooden Skewers



Additional Charges Apply For The Following:

Fresh Seasonal Fruits - Strawberries, Cantaloupe, Honeydew,

Pineapple (Fruits are subject to seasonal availability)

Dippables - Pretzels, Marshmallows, Angel Food Cake

Squares, Graham Cracker Squares and more!

THE OPTIONS ARE ENDLESS!

Additional Charges Apply For: Table & Linens, Flavorings & Liqueurs, Plates, Napkins,

Wind guard, Service Fee, Taxes, Delivery Charge

\$75.00 Refundable Damage Waiver Fee on Small Fountain Only

Additional Service Hours above and beyond standard 2 hours.

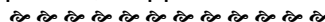
Barista Style

Espresso, Cappuccino & Latte Service

Our Professional Barista Will Impress Your
Guests

With Our Personal Specialty Coffee Service

Featuring Espresso, Cappuccino & Latte Creations



Your Barista Station Includes:

- ❖ 2 Hours of Service
- ❖ One Uniformed Barista Attendant
- ❖ Delivery & Setup
- ❖ White Chocolate, Hazelnut, Vanilla,
Mocha & Caramel Flavorings
- ❖ Fresh Whipped Cream
- ❖ Cinnamon
- ❖ Chocolate Shavings

~ Liqueurs Available For An Additional Fee ~

Up to 100 Guests: \$7.50 Per Person Plus
Service Charge & Tax

Over 100 Guests: \$6.95 Per Person Plus
Service Charge & Tax

Additional Costs & Options:

China Cups & Saucers @ \$0.95 Per Person

Barista Attendant - \$35.00 Per Hour

For Each Hour Over 2

Delivery Charge Will Apply Outside of Loop 1604



BAR SERVICE

HOUSE OPEN BAR

NAME BRAND/HOUSE LABELS: Bourbon, Scotch, Gin, Vodka, Rum, and Margarita's on the Rocks, Domestic Beer & Wine, Mixers, Sodas, Ice, Fruit Garnish, Swizzles, & Napkins & Acrylic Barware

- **2 Hour Bar Service - \$12.00 per person + Set Ups/Sodas \$4.00 per person**
- **Additional \$3.00 Per Hour, Per Person for Each Hour thereafter + Service & Tax**
Based on 50 guest minimum + service & tax.

PREMIUM FULL BAR

NAME BRAND/PREMIUM LABELS Of Bourbon, Scotch, Gin, Vodka, Rum, & Tequila, Margarita's On the Rocks, Domestic Beer & House Wine with Mixers, Sodas, Ice, Fruit Garnish, Swizzles, Napkins, & Acrylic Barware

- **2 Hour Bar Service - \$16.00 Per Person + Set Ups/Sodas \$4.00 per person**
- **Additional \$3.00 Per Hour, Per Person for Each Hour thereafter**
Based on 50 guest minimum + service & tax.

*LIMITED OPEN BAR

House Domestic Beer and House Wine Chardonnay, Sauvignon Blanc, Merlot or Cabernet Assorted Sodas, Ice, Cups, Swizzles, Napkins, & Acrylic Barware

- **2 Hour Bar Service - \$10.50 Per Person + Set Ups/Sodas \$4.00 Per Person**
- **Additional \$3.00 Per Hour, Per Person for Each Hour thereafter**
Based on 50 guest minimum + service & tax.

CACTUS BAR

Margaritas and Beer; Texas & Mexican Beers with Hand Shaken Margaritas & Prickly Pear Margaritas

- **2 Hour Bar Service - \$12.50 Per Person**
- **Additional \$3.00 Per Hour, Per Person for Each Hour thereafter**
- **Margarita Machine \$395.00 with Tequila and Mix (serves 60 -75)**
Based on 50 guest minimum + service & tax.

BEVERAGE SERVICE

Fruit Punch or Sparkling White Grape Juice Punch with Fruit Ice Ring:	\$20.00 per gallon
Sparkling Champagne Punch:	\$75.00 per gallon
Iced Tea or Fresh Brewed Coffee	\$25.00 per gallon

Cash or Hosted Bar on Consumption	CASH BAR MINIMUM OF \$500.00 IN SALES
Premium Drinks @ \$10.00 Each	House Mixed Drinks @ \$8.00 Each
Domestic Beer @ \$5.00 Each	Craft or Imported Beer @ \$ 6.00 & up Each
Assorted Sodas @ \$2.00 Each	House Wine \$5.00 and Up
**CASH BAR AVAILABLE WITH FRESH HORIZONS CATERED EVENT	

- Cash Bar Bartender: \$150.00 per Bartender with a Minimum time of 2 hours.
- Additional \$25.00 per hour thereafter for cash bar.
- Cash Bar Attendant: \$100 with minimum of 2 hours
- Hosted Bartender fee: 20% of Bar Charge
- 8.25% TABC SALES TAX ADDED TO BAR, SERVICE, SET UPS

BAR SET UPS: \$4.00 per person

- 2 hours Service
- Additional \$1.00 per person per hour thereafter (ice, acrylic cups, napkins, swizzles, sodas & mixers)
- Cash Bar Set Up Fee -\$100.00 per Bar

Margarita Machine Rental: With 60 - 75 servings of mix: \$150.00

With mix, Tequila, and Triple Sec: \$395.00

House Champagne & Wine – CK Mondavi, Marquis de la Tour, Sparkling Wine

Chardonnay, Cabernet, Sauvignon Blanc , Merlot or Cabernet

- \$250 per case

House Selections – Wine

- CK Mondavi Chardonnay, Sauvignon Blanc , Merlot, Cabernet Sauvignon , Pinot Noir

House Selections – Sparkling Wines

- Marquis de la Tour , Prosecco

House Preferred – CK Mondavi – Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon

Sixteen-Gallon Keg of Domestic Beer: \$350.00

Eight Gallon Keg of Domestic Beer: \$275.00

(Bud, Bud Lite, MGD, Miller Lite, and Coors Lite – Other Selections available upon request)

INCLUDES ICE, CUPS

SPECIAL NOTE

TABC PERMITTED EVENTS REQUIRE A 8.25% TAX TO BE ADDED TO THE BAR, BARTENDER, SET UPS

FHCC

Delivery Charges : Inside 1604

Fuel Charge: \$ 2.50 per Mile

Delivery Drop Off: \$15.00 -25.00

Delivery with Set up: \$50.00

Delivery with Set Up & Return Pick Up: \$75.00

(Additional Delivery Fees Assessed for Weekend Delivery, Orders with Delivery Times before 8:00am & After 5:00pm Monday through Friday & for Deliveries outside of Loop 1604)

Rentals:

Gift, Cake & Registration Tables With Linens @ \$30.00 per Table

72 Inch Round Tables: \$18.50 Each

60 Inch Round Tables: \$10.00 Each

48 Inch Round Tables: \$10.00 Each

36 Inch Round Tables: \$10.00 Each

30 Inch Round Tables: \$25.00 Each (Tall Cocktail)

Serpentine Tables: \$15.00 per Section

6 Foot Rectangle Tables: \$10.00 Each

8 Foot Rectangle Tables: \$10.00 Each

90 Inch Square Cloth: \$15.00 Each

54 Inch Overlay: \$7.50 Each

96 Inch Round Cloth : \$15.00 Each and Up

108 Inch Round Cloth: \$20.00 Each & Up

120 Inch Round Cloth: \$20.00 Each & Up

132 Inch Round Cloth: \$20.00 Each & Up

90 Inch X156 Inch Floor Length Cloth: \$20.00 Each

10' White Banquet Cloth: \$8.50 & Up (lap length)

Black Wood Chairs: \$3.50 Each

White Wood Chairs: \$3.00 Each

Oak Wood Chairs: \$3.00 Each

Chiavari "Bamboo" Chairs: \$10.00 Each

Stainless Steel Chafers: \$15.00 Each

Copper Chafers: \$25.00 Each

Silver Coffee Server (Small): \$25.00

(Large): \$35.00

Silver Punch Bowl with Ladle: \$25.00

China, Flatware, Glassware and Linen Napkins: \$3.50 And Up

Champagne Flutes: \$.95 Each

Wine Glasses: \$.75 Each

Hi-Ball Glasses: \$.60 Each

Water or Tea Glasses: \$.60 Each

Martini & Cosmo Glasses: \$.95 Each

Miscellaneous:

Centerpieces: \$15.00 And Up

Oversized Umbrellas with Stand: \$75.00 Each

Rustic Arch: \$75.00

Rustic Candelabra: \$85.00 Pr.

10 Foot X 10 Foot Canopy: \$75.00 Each

Umbrella Heaters : \$125.00

Tents upon Request

****Additional Costs May Include Delivery, Set Up and Any Applicable Taxes**



We are an approved caterer at the following venues:

The Alamo
Alzafar Shrine
AT&T Center at San Fernando
Bella Springs
Borglum Studio
Boulder Springs
Bridal Veil Falls
Castle Avalon
Gardens of Cranesbury View
Institute of Texan Cultures
Japanese Tea Garden
Kendall Plantation
Lambermont Estate
La Orilla de Rio Ballroom
Lost Mission
McNay Art Museum
Pearl Stable & Pearl Studio
The Rosenberg Sky Room
River Rock Event Center
San Antonio Botanical Gardens
San Antonio Garden Center
San Antonio Museum of Art
Southwest School of Art
Tri-Point YMCA
Witte Museum

Or we can cater in your special space. Allow us to help make your day memorable one!

Appointments scheduled in advance.

We source locally grown organic food.