

CATERING MENU

All options will be served buffet-style with black disposable plating and cocktail napkins unless noted otherwise. China, cloth napkins, silverware available.

APPETIZER PLATTERS

- Small Assorted Cheese And Fresh Fruit Tray (Serves 25)
- Large Assorted Cheese And Fresh Fruit Tray (Serves 50)
- Small Southwestern Vegetable Crudités Platter (Serves 25)
- Large Southwestern Vegetable Crudités Platter (Serves 50)

HOWL APPETIZER BUFFET

- **Parmesan Crusted Artichoke Hearts**
Served with basil aioli, approximately 2 per guest
- **Crab Cake**
Served with creole honey mustard sauce, approximately 2 per guest
- **Parmesan Crusted Chicken Skewers**
Served with marinara sauce, approximately 2 per guest
- **Miniature Beef Wellingtons**
Approximately 1 per guest
- **Smoked Salmon Crostini**
Approximately 1 per guest
- **Caprese Skewers**
Cherry tomatoes, mozzarella skewered and brushed with olive oil and fresh herbs, approximately 1 per guest



HOWL
AT THE MOON.

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TEXAS APPETIZER BUFFET

- **Chili Con Queso**
Serving $\frac{3}{4}$ of guests
- **Stuffed Jalapeños**
Hand battered and lightly fried, stuffed with cream cheese and bacon bits, approximately 1 per guest
- **Miniature Southwest Chimichangas**
Lightly fried flour tortilla stuffed with chicken, black beans, jack cheese, pico de gallo, spinach, corn, approximately 2 per guest
- **Tex Mex Chicken Wings**
Served with a texas style kick of spice, approximately 2 per guest
- **Texas Fajita Wraps**
Choice of Beef or Veggie, lightly fried flour tortilla rolled and cut sushi style. Topped with char broiled skirt steak, onions, peppers, chipotle aioli, red pepper, avocado, black olives and jalapeños, approximately 1.5 pieces per guest

TEX-MEX DINNER BUFFET

- Tostada Chips And Salsa
- Chili Con Queso
- Beef and Chicken Fajitas Al Carbon
Grilled skirt steak and chicken breast served with flour tortillas. topped with sautéed onions, green and red pepper. served with guacamole, pico de gallo and sour cream
- Spanish Rice
- Rio Rio Refried Beans
- Churro Platter
Sprinkled with cinnamon and sugar



TEXAS BBQ DINNER BUFFET

- **Mixed Green Lettuce Salad**
Served with Ranch on the side
- **Fresh White Bread**
- **Garnishes to include Pickles, Onions and Jalapeños**
- **Meat Options (Select 2)**
 - Smoked Lean Brisket
 - Smoked Sausage
 - Pulled Bbq Pork
 - Mini Kabobs (Beef or Chicken)
- **Side Options (Select 2)**
 - Coleslaw
 - Potato Salad
 - Baked Beans
 - Green Beans
 - Mac and Cheese
- **Dessert Platter with assorted Cookies & Brownies**

OPTIONAL: ADDITIONAL MEATS & SIDES AVAILABLE.

ITALIAN DINNER BUFFET

- **Caesar Salad**
Served with Parmesan Cheese and Rosemary Croutons
- **Fresh House Bread**
- **Parmesan Crusted Chicken Breast**
- **Two Pastas**
Linguini and Penne
- **Two Sauces**
Marinara and Lemon Butter Garlic

OPTIONAL: ADDITIONAL PASTAS, PROTEINS OR DESSERTS AVAILABLE.



A LA CARTE ITEMS

- Southwestern Potstickers
- Shrimp Appetizer
- Vegan Empanada
- Mexican Street Corn
- Chicken Jalapeno On A Stick
- Kimchi Pulled Pork Slider
- Texas Burnt End Sliders
- Tuna Tartare
- Korean Gochujang Chicken Skewers
- Marinated Beef Skewers
- Mahi Mahi Fish Taco
- Beef Birra Quesadilla

- **BYO Taco Station**

Diced carne asada and shredded chicken. served with flour tortillas, rio rio refried beans, picadillo grated cheese, jalapenos, onions, sour cream, guacamole, cilantro, lime wedges and salsa, approximately 2 tacos per person.

- **BYO Slider Station**

BBQ brisket and chicken cutlets. served with bread rolls, onions, pickles and chipotle mayo, approximately sliders per person.

DESSERTS AVAILABLE

- Cookies
- Brownies
- Banana Pudding, Cheesecake, Mousse Shooters
- Custom Donuts
- S'mores Tarts
- Macaroons
- Churros
- Paleta Ice Cream

OPTIONAL DISPLAY: DESSERT CART OR DONUT WALL AVAILABLE

