# Happy Hour Snacks

## TRAYS
Priced per guest.

### Sandwich Tray
7.00
Handmade Sandwiches served on Fresh Baked Bread:
- Turkey & Provolone
- Ham & Cheddar
- Roast Beef & Swiss Cheese
Served with House-Made Pickles.

### Build Your Own Slider Tray
8.00

### Crudité Platter
3.00
Carrots, Celery, Harvest Beans, Broccoli, Cauliflower,
Bell Peppers & Cucumbers.
Served with Ranch or Blue Cheese Dressing.

### Meat & Cheese Platter
8.00
A Selection of Meats & Texas Cheeses.
Served with Miniature Rolls.

### Fruit & Texas Cheese Platter
5.00
A Selection of Fresh Seasonal Fruits & Artisanal Texas Cheeses.
Served with Crackers.

### Spinach & Artichoke Dip
6.00
Served with Saint Arnold Chips.

### Hummus & Tabouli
5.00
Served with Saint Arnold Chips.

### Shrimp Cocktail with Cocktail Sauce
12.00

Catering orders must be placed at least two weeks prior to event. Prices do not include sales tax.
Saint Arnold Brewing Company | Catering Packages
Happy Hour Snacks

HORS D’OEUVRES
Price per guest - $12.00
Includes your choice of four items.

Additional charge per guest:

Ginger & Lime Beef Skewers
Fried Chicken Tenders
Boudin Balls
Chicken Wings with Celery & Ranch Dressing
Mini Muffaletta Sandwiches
Chicken Satay
Caprese Skewers
Tortilla Chips with Salsa & Guacamole
  Chile Con Queso  2.00
Tomato Basil Crostini with Parmesan Cheese
Crostini with Habenero-Tomato Jam & Blue Cheese
Gulf Shrimp Campechana  3.00
Crab Cakes with Rémoulade  3.00
Mini Chicken Salad Sandwiches

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Saint Arnold Brewing Company | Catering Packages
Build Your Own Buffet

Price per guest - $25.00
Includes your choice of two entrées, one salad, and two side dishes.

ENTRÉES

Skirt Steak
Root Beer Pork Loin
Beer Can Chicken
Baked Ziti
Penne Bolognese
Jerk Chicken
Shrimp and Grits
Shrimp Penne Alfredo Pasta
Chicken Penne Alfredo Pasta
Baked Cod with Herbed Butter
Poached Shrimp and Cocktail Sauce
Seafood Gumbo
Chicken Gumbo
Ale Wagger Barbeque Chicken
Santo Braised Pulled Pork
Barbeque Sausage
Carbonnade à la Flamande
Prime Rib with Creamy Horseradish Sauce
Loaded Baked Potatoes
  with chili, cheese, bacon, butter, sour cream & onions

Additional charge per guest:

5.00

SALADS

Romaine & Iceberg Salad tossed with Ranch Dressing
Classic Caesar
Spinach & Red Pepper Salad
Spring Greens with Balsamic Vinaigrette
Fruit Salad
Cucumbers & Tomatoes with Baby Arugula

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Saint Arnold Brewing Company | Catering Packages
# Build Your Own Buffet

## SIDE DISHES

- Baked Beans
- Harvest Beans
- House-Made Pickles & Jalapenos
- Roasted Carrots
- Broccolini and Horseradish
- Roasted Root Vegetables
- Potato Gratin
- Chipotle Roasted Potatoes
- Red Potato Salad
- Risotto with Parmesan & Arugula
- Collard Greens
- Macaroni Salad
- Tomatoes & Cucumbers in Balsamic Vinaigrette
- Cole Slaw
- Corn on the Cob
- Roasted Sweet Potatoes
- Herbed Red Potatoes
- Mashed Potatoes & Gravy
- Mashed Sweet Potatoes with Spiced Pecans
- Rice Pilaf
- Creamed Spinach
- Roasted Vegetables

## Desserts

Price per guest - $5.00

- Pecan Tart
- Pecan Bars
- Lemon Tart
- Mini Pecan and Lemon Tarts
- Chocolate Torte
- Chocolate Brownies
- Bread Pudding
- Fruit Cobbler

## Drinks

- Bottled Water 1.00 / bottle
- Iced Tea 1.00 / person
- Lemonade 1.50 / person
- Sodas (Coke, Diet Coke, Sprite, Dr. Pepper, etc.) 1.00 / can
- Coffee (with sugar, sweetener, cream) 2.00 / person

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Saint Arnold Brewing Company | Catering Packages
Oktoberfest Package

$25 per guest

Three Meats Included
Bratwurst
Kiolbasa
Wienerschnitzel

Three Sides Included
Sauerkraut
Red Cabbage
Potato Salad

Desserts Options
$5 per guest (choose one)

Strudel
Schmalzkuchen (German Fried Doughnut)