

SAINT ARNOLD® Catering Menu

Buffet/Plated Options

Choose One Protein

Filet of Cod ★

Braised Beef Short Rib

Chicken Breast Brined with Elissa IPA

Center-cut Pork Chop ★

Vegetarian Option

Veggie Creole

(does not include sides)

Choose Two Sides

Rice Pilaf

Seasonal Herb Roasted Veggies ★

Mashed Potatoes

Mac and Lawnmower Cheese ★

Creole Potato Salad ★

Alfredo Florentine with Penne Pasta

Garlic Broccolini

all can be plated for an additional fee | add a protein or side for an additional fee

Themed Packages

Tejas Fajita Bar ★

Marinated beef skirt steak and tender chicken thigh fajitas, served with sauteed onion and bell peppers, refried beans, corn off the cob elotes, cilantro lime rice, shredded cheddar cheese, pickled jalapenos, pico de gallo and flour tortillas.

Bavarian Banquet

Juicy bratwurst paired with tangy sauerkraut, crispy pork schnitzel, warm German potato salad, braised red cabbage with apples, and Slow Dough mini pretzels with Amber Ale mustard.

Saintly Picnic

Shaved turkey breast with bacon aioli, tomatoes and spring mix on a French roll, hummus cucumber sandwich on ciabatta, creamy chicken salad sandwich on brioche, served with creole potato salad and potato chips.

★ Saint's Favorite

A La Carte Apps

Spicy Meatballs in Pomodoro Sauce* ★

Tomato Bruschetta*

Mini Crawfish Salad Rolls ★

Pulled Pork Sliders

Spinach Artichoke Dip Phyllo Cups* ★

Chicken Wings with Buttermilk Dill Ranch

Fried Three Cheese Ravioli with Pomodoro Sauce*

Cheeseburger Sliders

Chicken Salad Sliders

Crawfish Campechana Shooters*

Mini Pretzels & Amber Ale Mustard

**can be passed for an additional fee*

Dips, Boards, Soups & Salads

Lawnmower Queso ★

served with Chips, Pico de Gallo & Pickled Jalapeño

Spinach Artichoke Dip or Sundried Tomato Hummus
served with Fried Pita Chips

Houston Dairymaids Cheese Board with Crackers ★

Crudité Board with Buttermilk Dill Ranch

Seasonal Fruit Board

Tomato Basil Soup

Chicken & Andouille Gumbo with Rice

Spring Mix Salad with Buttermilk Dill Ranch and Balsamic Vinaigrette

Caesar Salad with Croutons and Parmesan

A La Carte Pizzas

maximum 40 pizzas or 100 people

Cheese

Margherita

Pepperoni

The Fredericksburg

*Bacon, beer-braised onions,
mozzarella, house white sauce.*

The Butcher

*Red sauce, mozzarella, Italian sausage, sliced meatballs,
pepperoni, bacon, hot honey.*

Twilight

Wild mushrooms, garlic confit, ricotta, red sauce.

Desserts

Cinnamon Spiced Cowboy Cookies

Chocolate Chip Cookies

Lemon Meringue Minis

Dark Chocolate Brownies ★

Gluten Free Raspberry Almond Dessert

Breakfast Tacos

ordered by the dozen

Bacon, Egg & Cheese

Potato, Egg & Cheese

For inquiries please contact events@saintarnold.com.

All food orders require a 25 person minimum. Menu and pricing subject to change without notice.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.*

The logo for Saint Arnold, featuring the brand name in a white, serif, all-caps font. The letters are set against a dark red background that has a torn-paper or distressed edge effect at the top. A registered trademark symbol (®) is located at the top right of the word "ARNOLD".

SAINT ARNOLD®