

SAINT ARNOLD® Catering Menu

Buffet/Plated Options

Choose One Protein

Filet of Cod | 40/person ★

Braised Beef Short Rib | 40/person

Chicken Breast Brined with Elissa IPA | 35/person

Center-cut Pork Chop | 35/person ★

Vegetarian Option

Veggie Creole | 30/person
(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 of \$5 | add a additional protein or side for \$10 or \$5

Themed Packages

Tejas Fajita Bar | 38/person ★

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.

Add Ons per 25 persons: Sour Cream 15 Red Salsa 15 Guacamole 20

Bavarian Banquet | 32/person

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.

Creole Comforts | 34 /person

Andouille sausage jambalaya pasta, blackened shrimp in creamy creole sauce over cheese grits, served with kale panzanella salad and dinner rolls.

Saintly Picnic | 25/person

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

A La Carte Apps

8/person

Tomato Bruschetta*

Spinach Artichoke Dip Phyllo Cups* ★

Mini Pretzels & Amber Ale Mustard

Fried Three Cheese Ravioli with Pomodoro Sauce*

Chicken Wings with Buttermilk Dill Ranch

Spicy Meatballs in Pomodoro Sauce* ★

Crawfish Campechana Shooters* ★

Mini Crawfish Salad Rolls

Quesadillas (Chicken or Cheese)

Pulled Pork Sliders

Cheeseburger Sliders

Chicken Salad Sliders

**can be passed for an additional fee*

Dips, Boards, Soups & Salads

Lawnmower Queso | 9/person ★

Served with Chips, Pico de Gallo & Pickled Jalapeño

Spinach Artichoke Dip or Sundried Tomato Hummus | 150/serves 25

Served with Fried Pita Chips

Houston Dairymaids Cheese Board with Crackers | 300/serves 25 or 450/serves 40 ★

Charcuterie Board | 300/serves 25 or 450/serves 40

Charcuterie & Cheese Board | 550/serves 25-40 or 850/serves 40-80

Crudité Board with Buttermilk Dill Ranch | 150/serves 25 or 225/serves 40

Seasonal Fruit Board | 150/serves 25 or 250/serves 40

Cup of Broccoli & Cheese Soup | 6/person

Cup of Chicken & Andouille Gumbo with Rice | 6/person

Garlic Bread | 2/person

Spring Mix Salad with Buttermilk Dill Ranch and Balsamic Vinaigrette | 150/serves 25

Caesar Salad with Croutons and Parmesan | 150/serves 25

Desserts

36/dozen

Cinnamon Spiced Cowboy Cookies

Chocolate Chip Cookies

Lemon Meringue Minis

Dark Chocolate Brownies 🌟

Gluten Free Raspberry Almond Dessert

120/half pan (feeds 20-24) | 240/full pan (feed 40-48)

Tres Leches

Breakfast Tacos

48/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®