



## 2022 Catering Menu

*Working in partnership to provide the utmost  
quality hospitality and event services  
designed to meet & exceed  
your every need!*

For Pricing and a Free Proposal,  
please send an email to our General Manager

Rachel Boyes

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Headquartered in The Woodlands, TX, Spectrum Catering, Concessions and Events, was created and designed to meet the demand for a prestigious and creative customer service driven catering company. Spectrum Catering is full-service, which means we bring the buffet tables and equipment, maintain the buffet throughout the event, clean it up and leave it just like we found it! Spectrum Catering offers an array of menu options, from butler passed hors d' oeuvres to plated dinners, for 50 to 5,000 guests. From Black Tie to T-Shirts and Tennis Shoes, indoors or out, we do it all! Our sample menus serve as a demonstration of what we can serve at your event, but by no means set limitations. At Spectrum Catering we respond to what our clients envision and assist by contributing creative solutions, based on our decades of professional experience. Clients may choose from one of the sample menus or work with a Sales Team member to customize a menu that works perfectly for you!

You can count on Spectrum Catering to handle every event detail including full bar services, entertainment, venue rentals, transportation and valet parking, tents, tables, chairs, china, linens, floral arrangements, personalized party favors, security, signage, photography, and much more.

Our goal at Spectrum Catering is to make your vision a reality; it's important to us to earn the trust of our clients and to build relationships with them that last for years to come. Please see the last page for Catering Minimums. Give us a call and you won't have to lift another finger until the conclusion of your successful event. No vision is unattainable. Full-service catering, it's what we're all about!



**Basic Kneads**

Variety of Muffins, Danish, and Bagels  
 Fruit Preserves, Butter, and Cream Cheese  
 Fresh Whole Fruit

**The Breakfast Bowl**

Cereal Display with a Fresh Milk Selection and Berries  
 Assorted Breakfast Pastries  
 Fruit Preserves, Butters, and Cream Cheese (if applicable)  
 Fresh Cut Seasonal Fruit

**The Broken Yolk**

Scrambled Eggs with Cheese  
 Crisp Bacon  
 Baskets of Assorted Muffins and Bagels  
 Fruit Preserves, Butters, and Cream Cheese

**Southwest Burrito Bar**

Breakfast Burrito Bar to include...  
 Southwest Scrambled Eggs  
 Tortillas  
 Breakfast Potatoes  
 Bacon & Sausage  
 Salsa, Shredded Cheese, Guacamole



**Ala Carte Options**

Fresh Breakfast Pastries By The Dozen  
 Seasonal Fruit Tray -(serves 25)

**Breakfast Beverages**

By The Gallon or 2 Hour Unlimited Refills  
 Orange Juice  
 Coffee



## *Corporate Salads*

Salad Selections can be Buffet Lunch or Boxed Lunch

### Grilled Chicken Caesar Salad

Crisp Romaine Lettuce with Herb Grilled  
Chicken Breast Strips, Shaved Parmesan Cheese  
Homemade Garlic Croutons  
served with Creamy Caesar Dressing



### Chef's Salad

Fresh Garden Greens, Sliced Black Forest Ham  
& Hickory Smoked Turkey. Shredded Colby  
Jack Cheese, Tomato Wedges, Sliced Cucumber,  
Shaved Red Onion, Crumbled Applewood Bacon,  
and Chopped Egg

Served with Ranch & Balsamic Dressing



### Spinach Salad

Baby Spinach Leaves, Smoked Applewood Bacon  
Pieces, sliced Red Onion and Toasted Al-  
monds. Mandarin Oranges, Cranberries, and  
Wonton Croutons.

Served with Balsamic and Ranch Dressing





## *Corporate Lunch*

All Lunches served with Individual Bags of Chips, a cookie, and condiments.

**The Classic Club** – Hickory Smoked Turkey, Black Forest Ham, Smoked Applewood Bacon, Swiss and Cheddar Cheeses, Lettuce and Tomato on Honey Wheat Bread

**Ham Croissant** - Thinly sliced Black Forest Ham piled high and topped with Colby Jack Cheese, Leaf Lettuce, and Tomato Slices on a Butter Croissant

**Smoked Turkey Panini**– Warm Hickory Smoked Turkey Breast with Caramelized Onions, Cremini Mushrooms, and Provolone Cheese on Sourdough Bread

**The Californian**- Herb Grilled Chicken Breast, Whipped Avocado, Smoked Applewood Bacon, Radish Sprouts, and Sun-Dried Tomato Aioli on a Toasted Kaiser Roll



# SPECTRUM



## Table Displays

### Cheese and Charcuterie Display

- Assorted Cheeses with Chef's Selection of Cured Meats with House made Flatbreads

### Assorted Dip Display

#### Choose Two Dips:

- Spinach and Roasted Artichoke (warm)
- Roasted Pimento Cheese Dip (cold)
- Sour Cream Based Ranch Dip (cold)
- Assorted House-made Kettle Chips and Soft Pita Triangles

### Traditional Assorted Cheese Display

- Assorted Crackers

### Seasonal Fruit and Berry Platter

- The Season's Freshest Colorful Selection of Sliced Fruit and Berries

### Mediterranean Display

- House-made Hummus & Tzatziki
- Assorted Grilled Vegetables with Roasted Garlic
- House-made Flatbreads

### Colorful Farmer's Market Vegetable Display person

- Choice of Dill Dip or Tzatziki Dip



\*\*\* Our sample menus serve as demonstration of what we can serve at your event, but by no means set limitations. We can create any menu imaginable!

## Hors D'Oeuvres

## Individual Bites

(per 25 pieces)

### Mini Tacos –Choose One (1) (Soft Flour Tortilla, Any Type)

- Beef: Tex-Mex Seasoned Beef, Shredded Jack Cheese, Micro Pico, Jalapeno Ranch
- Korean BBQ Pork Belly Tacos with Shaved Radicchio, Korean BBQ Sauce, and Kimchee Aioli
- Chicken: Tex-Mex Seasoned Chicken, Shredded Jack Cheese, Micro Pico, Jalapeno Ranch

### Spring Rolls: Choose One (1)

- Pork Sloppy Joe: Sloppy Joe Blend with Queso on the Side
- Street Corn Spring Rolls with Jalapeno, Cheddar, and Smoked Ancho Lime Dip
- Vegetarian Beyond Meat Sloppy Joe: Beyond Meat Sloppy Joe Blend with on the Side

### Sliders: Choose One (1)

- Lone Star Sliders: Black Angus Beef, Longhorn Yellow Cheddar, BBQ, Mayo, and Onion Strings
- Mini Cheeseburger Sliders: Black Angus Beef, Cheese, Onion, Ketchup, Mustard, Pickle
- Out & In Slider: Caramelized Onions, Whisk Signature Sauce, Cheese, Shredded Lettuce, Tomato
- Grilled Chicken Club Slider: Lettuce, Tomato, Bacon, Herb Aioli
- Substitute a Vegetarian Beyond Meat Patty

### Meatballs: Choose One (1)

- House made Beef Meatballs : House Ground and Hand Formed Beef Meatballs Served with Marinara Sauce & Fine Grated Parmesan
- Slow Roasted Pork Belly Cubes served with Bourbon BBQ Sauce
- Beyond Meat "Meatballs": Beyond Meat that are Hand Formed Served with Marinara Sauce & Fine Grated Parmesan



### Individual Bites

(per 25 pieces)

#### Beef/Pork

- ◆ Peppered Beef Tenderloin with Whipped Chive Cheese & Onion Jam on a Crostini
- ◆ Shaved Pepper Mélange Seared Beef Tenderloin Crostini: With Boursin Cheese Whip and Fresno Chili Sauce
- ◆ Grilled Pork Tenderloin Pops with Beer Mustard Glaze
- ◆ Short Rib Potato Canape: Finished with Whisky BBQ Sauce & Crispy Onions
- ◆ Sirloin Grilled Skewer with Chimichurri
- ◆ Sweet Italian Sausage Stuffed Mushroom Caps with Parmesan
- ◆ Mini Beef Wellington Bites with Herb Aioli

#### Seafood

- ◆ Mini Crab Cakes with Citrus Aioli and Chive
- ◆ Oysters Rockefeller with Sautéed Garlic Spinach, Bruleed Parmesan, Pernod Caramelized Onion
- ◆ Smoked Salmon Canape: Smoked Salmon, Chive Goat Cheese Mousse, Caviar, Mint, on Honey Wheat Toast
- ◆ Bacon-Wrapped Shrimp on a bed of House made Chimichurri
- ◆ Grilled Shrimp Cocktail Shooter: Jumbo Grilled Shrimp with Chipotle Cocktail Sauce with a Mini Lemon Wedge
- ◆ Black and White Sesame Seared Ahi Tuna with Asian Slaw on a Crispy Wonton
- ◆ Cilantro Grilled Shrimp Skewers with Chimichurri



### Individual Bites

(per 25 pieces)

#### Poultry

- ◆ Chicken Skewers— Choose One
  - Grilled Jamaican Jerk with Pineapple Chutney
  - Chicken Satay with Spicy Thai Peanut Sauce
  - Bourbon-Glazed Chicken Skewer
- ◆ Mini Chicken Wellington Bites with Herb Aioli
- ◆ Bacon-Wrapped Chicken Bite with Buffalo Aioli
- ◆ Mini Chicken Tostada with Refried Bean, Micro Pico, and Finished with Cholula Crema

#### Vegetarian

- ◆ Potato Croquettes
- ◆ Mac & Cheese Croquettes
- ◆ Caprese Skewer with Cherry Tomatoes, Mozzarella, Fresh Basil, and Balsamic Glaze
- ◆ Gouda Whipped Potato Canapé with Onion Jam
- ◆ Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
- ◆ Spinach and Boursin Stuffed Mushroom Caps



*All buffets include soft dinner rolls with butter*

### Texas' Best

- Mixed Green Salad with your choice of dressing
- Rosemary Bone-In Grilled Chicken Breast with Roasted Garlic Cream Sauce
- Herb Crusted Prime Rib with Natural Au Jus and Caramelized Onions
- Dauphinoise Potatoes with White Cheddar, Garlic, and Parmesan Cheese
- Roasted Squash Bundles with Baby Green-Topped Carrot and Asparagus

### The Garden

- Caprese Salad with fresh Buffalo Mozzarella, Roma Tomatoes and Basil finished with Balsamic.
- Choice of Boston Bibb, Romaine Hearts or Spring Mix Bowls
- From the Garden: Fresh Corn, Red Bell Peppers, Bean sprouts, Hard Boil Egg, Shaved Cucumber, Red Onion, Strawberries, Black Berries, Grapefruit, Tangerine, Pecans, Cashews and Pine Nuts
- From the Barn: Crumbled Blue Cheese, Shredded White Cheddar, Crumbled Goat Cheese
- From the Pasture and Sea:

Choice of Two Proteins:

- Grilled Thinly Sliced Flank Steak
- Grilled Chicken Breast
- Citrus Grilled Chilled Salmon

- From Grandma's Kitchen: Fresh Baked and Sliced Breads
- Desserts: Chef's Choice Assorted Shooters

### Just Right!

- Mixed Green Salad with your choice of dressing
- Golden Seared Herb-Crusted Chicken Breast with Rosemary Lemon Cream Sauce
- Carved Top Sirloin with Au Jus
- Whipped Potatoes with Boursin Cheese
- Sautéed Green Beans

### BBQ Bash

Choice of Two Proteins:

- Sliced 18-Hour Smoked Brisket
- Smoked Chicken Pieces
- Pulled Pork Sliced

- Onions, Pickles, Jalapenos
- Texas BBQ Sauce
- Potato Salad
- Baked Beans
- Cole Slaw
- Thick Sliced White Bread with Butter Balls

### Chef's Choice Seasonal Buffet

**One Protein:**

Our Executive Chef will select Seasonal Items for the time of year  
Confirmed Menu Selections will be provide 10 days prior to event

No Alterations or Substitutions

- Chef's Choice Salad
- Chef's Choice One Protein

**\*\* Please note: some stations may require a culinary  
attendant for an additional fee of \$125 per attendant**



*Have some fun and put together your own custom combination!  
The possibilities are endless!! Minimum of 50 per type.*

- ◆ **Salad:** Pick One
- ◆ Greens Salad: Fresh Arcadia Mix with Yellow and Red Cherry Tomatoes, Crisp Cucumber, Radish & Shredded Carrots Served with Ranch & Balsamic Dressing
- ◆ Texas Caesar: Hearts of Romaine, Shaved Manchego, Jalapeno Cornbread Croutons, and Poblano Ranch Dressing

### Pick Your Veg: Pick One

- ◆ Broccoli
- ◆ Green Beans with Onion & Bacon Pieces
- ◆ Roasted Asparagus
- ◆ Marsala Brussel Sprouts
- ◆ Seasonal Vegetable

### Pick Your Starch: Pick One

- ◆ Smoked Oil Fingerling Potatoes
- ◆ Pesto Jasmine Rice
- ◆ Smoked Gouda Mashed Potatoes
- ◆ Baked Gourmet Three Cheese Mac



### Proteins: Pick One

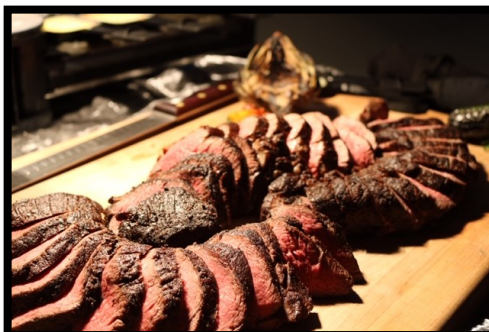
- ◆ Short Ribs with Demi Glace
- ◆ Carved Beef Tenderloin with Red Wine Demi Glace
- ◆ *Vegetarian:* Vegetable Napoleon
- ◆ Bone-In Airline Chicken Breast Mushroom Marsala Chicken
- ◆ *Vegetarian:* Mushroom Ravioli with Marsala Cream
- ◆ Golden Seared Herb Crusted Chicken Breast with Rosemary Lemon Cream Sauce
- ◆ Blackened Chicken with Cajun Cream Succotash
- ◆ Chicken Piccata with Capers

### Bread:

- ◆ Soft Dinner Rolls with Butter

### Add a Carving Station: (requires Chef at an additional \$125 per Chef)

- ◆ Carved Beef Tenderloin
- ◆ Smoked Prime Rib with Au Jus and Horseradish Cream,
- ◆ Carved Top Sirloin with Chimichurri





## Client Creations

*Have some fun and put together your own custom combination! The possibilities are endless!! Minimum of 50*

### Salad: Pick One

- ♦ Lone Star Greens Salad: Fresh Arcadia Mix with Yellow and Red Cherry Tomatoes, Crisp Cucumber, Radish & Shredded Carrots Served with Ranch & Balsamic Dressing
- ♦ Texas Caesar: Hearts of Romaine, Shaved Manchego, Jalapeno Cornbread Croutons, and Poblano Ranch Dressing

### Pick Your Vegetable: Pick One

- ♦ Squash Bundles
- ♦ Green Beans with Heirloom Balsamic Tomatoes
- ♦ Roasted Truffle Asparagus
- ♦ Marsala Brussel Sprouts
- ♦ Seasonal Vegetable

### Pick Your Starch: Pick One

- ♦ Smoked Oil Fingerling Potatoes
- ♦ Pesto Jasmine Rice
- ♦ Smoked Gouda Mashed Potatoes
- ♦ Baked Gourmet Three Cheese Mac

### Proteins: Pick One

- ♦ Chilean Sea Bass- Provincial made with Roasted Thai Basil Tomato, Fresh Garlic and Olive Oil
- ♦ Rosemary Seared Beef Tenderloin Filet served with Port Wine Demi
- ♦ Golden Seared Halibut with Basil and Sundried Tomato Cream Sauce
- ♦ Blackened salmon topped with southern succotash
- ♦ 6oz Lemon and dill salmon topped with buttery cream sauce and toasted almonds
- ♦ Bone in pork chop smothered with onion and mushroom sauce
- ♦ Rosemary Grilled Pork Chops drizzled with Whisky BBQ Sauce and Crispy Onions
- ♦ Golden Seared Chicken Breast with Crispy Artichoke Hearts & Blonde Brew Lemon Cream Sauce
- ♦ Bone-In Pork Chop finished with Brulee Onion Sage Cream Sauce
- ♦ Sliced Top Sirloin Smoked in Fresh Herbs & Served with Chimichurri Sauce
- ♦ Chicken Bruschetta Seared with Tomato, Basil, Extra Virgin Olive Oil & Shredded Parmesan
- ♦ Sliced Brisket with Smoked BBQ Bock Onions (Buffet Only)

### Dessert Shooters:

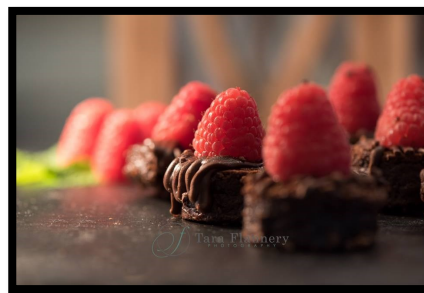
- ◆ Strawberry Shortcake Shooters
- ◆ Banana Pudding Shooter with 'Nilla Wafer
- ◆ Key Lime Pie Shooter with Graham Cracker Crumble, Whipped Cream, and Lime Zest
- ◆ Tres Leches Shooter
- ◆ Chocolate Oreo Shooters with Whipped Cream
- ◆ Chocolate Panna Cotta with Whipped Cream
- ◆ Dulce De Leche Panna Cotta with Caramel Milk Spiced with Heritage Flavors

### Small Bites:

- ◆ Chocolate Budino Bite (Flourless Chocolate Cake) with Chocolate Ganache and Fresh Raspberry
- ◆ S'mores Tartlet with Chocolate Mousse, Bruleed Marshmallow and Graham Cracker Tartlet
- ◆ Sweet Apple Empanada Served with Salted Caramel Chantilly Cream

### Additional Desserts: Priced per person

- ◆ Assorted Cookies and Brownies -





**Beverage Stations:** Priced for 4 hours max. Longer events incur additional fees

- ◆ Ice Water and Iced Tea
- ◆ Ice Water, Iced Tea, Lemonade
- ◆ Ice Water and Freshly Brewed Regular and Decaffeinated Coffee
- ◆ Ice Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee
- ◆ Ice Water, Iced Tea, Lemonade, Freshly Brewed Regular & Decaf Coffee
- ◆ ADD Bulk Orange or Cranberry Juice to the above

**Individual Beverages:**

- ◆ Bottled Juice
- ◆ Bottled Water
- ◆ Soft Drinks

**Pre-set at Tables:**

- ◆ Water Service at Tables with in-house glass goblets

## Additional Details

- ◆ All items are made daily in our Kitchen using only the freshest ingredients.
- ◆ Buffet and Beverage Station Equipment, Service ware, and Glassware are Additional, starting at \$2.00-5.50/person for disposable or in-house China and glassware. This includes Station Equipment, Table, Linen, and Staffing to maintain buffet. Tents, Tables, Chairs, Linens, and other equipment rentals are available for an additional fee. Outside China/Glassware Rentals are available and priced accordingly.
- ◆ Pricing is subject to a 19% Service Fee and 6.25% Tax.
- ◆ To confirm/book the event, a 50% Deposit and Credit Card Number are required, with a signed contract, and the final balance is due 10 (ten) business days prior to the event. Any balance that remains due to a headcount change, beverage consumption number changes, or otherwise, will be invoiced following the event.
- ◆ The final headcount is due ten (10) business days prior to event. Orders placed within 72 hours of event are priced with an additional 25% of menu price.
- ◆ Pricing may fluctuate based on current market price until we receive a signed contract and deposit. If an item becomes unavailable in the market, it will be substituted for a similar item.





## *Bar Services*

Spectrum Catering would also be thrilled to offer bar services for your event. You and your guests will be provided with experienced, professional TABC Certified bartenders and have access to an open, cash, or limited bar with the following services:

- Champagne toast
- House beer, liquor, and/or wine
  - Premium liquor
  - Signature drink
- Specialty beer and/or wine

Please contact Spectrum Catering for More information on your Bar Service Needs!