

JOINT BASE SAN ANTONIO FORT SAM HOUSTON GOLF CLUB

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# CATERING



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**Catering Office Hours**

**Monday - Friday**

**9 a.m. to 3 p.m.**

**Phone**


**(210) 221-5675**

**Email**

**[fortsamcatering@yahoo.com](mailto:fortsamcatering@yahoo.com)**



**Joint Base San Antonio  
Fort Sam Houston Golf Club  
1050 Harry Wurzbach Rd.  
San Antonio, Texas 78209  
(210) 221-5863 | (210) 222-9386**



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# POLICIES



- Leftover food does not leave the facility. To go containers are not permitted.
- Guests are permitted 2 hours prior to event to come decorate/set up
- No outside food or drinks are allowed inside the building.
- When decorating, no tacks, nails, command strips or heavy-duty tape on the walls or bar.
- No open flames are allowed inside the building.
- \$500.00 deposit is due at booking to lock in your event.
- Final head count is due two weeks prior to the event.
- Food must be selected two weeks prior to the event.
- Final payment due prior to event. Event must be paid 24 hours before the day of the event.
- A clean up fee will be charged for any confetti or glitter balloons, confetti, rose petals and or birdseed.
- Guests are not permitted to touch projector system/AV equipment, please wait for a staff member to assist you.
- Guests are not permitted in AV room or kitchen/wait staff area.
- Unless specified by booking Manager events are only permitted to decorate two hours prior to their event and no more than 6 person max.
- Customer must sign the Policies document when booking event. Thank you!

Customer Signature:\_\_\_\_\_ Date:\_\_\_\_\_

Catering Signature:\_\_\_\_\_ Date:\_\_\_\_\_

## ROOM PRICING

	<u>TWO HOURS</u>	<u>FOUR HOURS</u>
LA LOMA	\$400.00	\$600.00
SALADO	\$400.00	\$600.00
FIESTA	\$300.00	\$500.00
LOMA/SALADO	\$600.00	\$1,000.00
LOMA/SALADO/BACKSWING		\$1,400.00
WHOLE FACILITY		\$1,800.00
Additional hour past four-hour booking before midnight		\$300.00

# ADDITIONAL SERVICES

## CENTER PIECES

Three piece goblet set.....	\$10.00 each
Three piece goblet set with mirror.....	\$12.00 each
Lantern with flowers.....	\$7.00 each
Lantern with tea light.....	\$7.00 each
Lantern with flowers and mirror.....	\$10.00 each
Gold twist tower with flowers.....	\$10.00 each
Gold twist tower with flowers and mirror.....	\$14.00 each

## LINENS

Colored napkins.....	\$2.00 each
Colored tablecloths.....	\$13.00 each
Floor length tablecloths.....	\$20.00 each
Chair covers with sash.....	\$12.00 each
Table runner.....	\$8.00 each

\*\*\*Guests are allowed to bring in their own linens, centerpieces and decorations\*\*\*

# SERVICES OPTIONS

We build your service based off your needs. Choose a selection, Classic or Deluxe. Add a 20% service charge to all events based on food cost taking place Monday-Saturday and a 30% service charge for Sundays.

## SELECTIONS

BREAKFAST.....Prices Vary

CLASSIC.....\$25.00

One entree, one starch, one vegetable, rolls with a choice of one salad.

DELUXE.....\$30.00

Two entrees (choose one type), one starch, vegetable, rolls and choice of one salad.

## ADDITIONAL SERVICES

Rolled Silverware-additional.....\$2.00 per person

Plated Service-additional.....\$4.00 per person

# CATERING MENU



## BREAKFAST

\*\*\*\*All Served with Coffee or Juice\*\*\*\*

### Tee Box Classic

Assorted Muffins and Danishes,  
Fresh Fruit and Yogurt

\$11.00 Per Person

### Club House

Fluffy Scrambled Eggs, Choice of Sausage or Bacon,  
Hash Browns, Warm Biscuits and Gravy

\$14.00 Per Person

### La Loma

Fluffy Scrambled Eggs, Choice of Pancakes or Waffles,  
Choice of Sausage or Bacon, Hash Browns, Warm Biscuits and Gravy

\$15.00 Per Person

### Salado

Two Breakfast Tacos (Choice of Bacon, Sausage,  
Potato or Chorizo) and Served with Salsa

\$12.00 Per Person





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## MAIN ENTRÉES

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All Entrée Options Come with Your Choice of One Salad, Two Sides,  
Warm Dinner Rolls, Fresh Brewed Tea and Water  
One Entrée \$25.00 Per Person | Two Entrées \$30.00 Per Person

### Chicken Piccata

Tender Thin Cut Chicken, Pan Fried and Served  
with a Classic Lemon Butter Sauce

### Chicken Cordon Bleu

Tender Chicken Breast Stuffed with Ham and Swiss Cheese  
and Served with a Creamy Dijon Sauce

### Lemon and Rosemary Crusted Chicken

Marinated and Baked Chicken, Crusted in a Blend of Rosemary,  
Lemon and Herbs then Drizzled with Lemon Butter Sauce

### Roast Beef

Tender Slow Cooked Roasted Beef Served with a Peppercorn Sauce

### BBQ Beef Brisket

Tender Fall Apart Brisket, Slow Roasted  
with BBQ Sauce

### Bourbon Pork Tenderloin

Seared Pork Tenderloin Sliced, Drizzled with a Sweet Bourbon Sauce



## MAIN ENTRÉES

### Lemon and Dill Salmon

Baked Salmon Filets Drizzled with a Light Lemon and Dill Cream Sauce

### Prime Rib

Slow Roasted Prime Rib Served with Savory Au Jus  
and a Creamy Horseradish Sauce

Additional \$3.50 Per Person

Upgrade to Plated Service for an Additional \$4.00 Per Person





## SALADS

All Salads are Served with Your Choice of Two Dressings:  
Ranch, Balsamic Vinaigrette,  
Golden Italian, Raspberry Vinaigrette

### Spring Mix

With Chopped Strawberries, Feta Cheese and Pecans  
(Pairs Best with Balsamic and Raspberry Vinaigrette)

### Classic House Salad

With Cherry Tomatoes, Diced Cucumbers and Croutons  
(Pairs Well with All Dressings)

### Caesar Salad

Chopped Romaine with Parmesan Cheese, Capers and Croutons  
and Served with Caesar Dressing



## Starch

## SIDES

## Vegetable

Wild Rice

Garlic Mashed Potatoes

Rosemary and Herb Roasted Potatoes

Macaroni and Cheese

Roasted Vegetable Medley

Steamed Broccoli

Buttered Green Beans

Herb Seasoned Carrots





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## HORS D'OEUVRES

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Medium Platters 60 Guests aprox. | Large Platters 100 Guests aprox.

### Deli Tray

Ham, Turkey and Roast Beef Served with Warm Rolls and Condiments  
Large \$250 | Medium \$160

### Fruit Tray

Seasonal Fresh Fruit  
Large \$150 | Medium \$90

### Vegetable Tray

Assorted Fresh Vegetables Served with a Ranch Dip  
Large \$160 | Medium \$100

### Cheese Platter

Assorted Cube Cheeses Served with Crackers  
Large \$160 | Medium \$100

### Egg Rolls

Choice of Southwest or Vegetable Egg Rolls Served with a Dipping Sauce  
Large \$125 | Medium \$75

### Deviled Eggs

Classic Deviled Eggs Garnished with Smoked Bacon  
Large \$80 | Medium \$60

### Chicken Wings

Fried and Seasoned with Our House Blend  
Large \$150 | Medium \$90

## HORS D'OEUVRES

### Meatballs

Baked Meatballs with Your Choice of Sauce:  
Swedish, Sweet Chili or BBQ  
Large \$120 | Medium \$90

### Queso

Warm Tostadas Served with Queso  
Large \$70 | Medium \$35

### Spinach Artichoke Dip

Creamy Spinach and Artichoke Dip, Topped  
with a Blend of Cheeses and Baked  
Large \$80 | Medium \$50

### Herb Pasta Salad

Rotini noodle, ham chonks, cheese cubes, sliced cherry tomatoes,  
black olives, bell pepper chunks with Italian dressing  
Large \$150 | Medium \$90





## DESSERTS



### Chocolate Cake

\$4 Per Person

### Lemon Bar

\$3 Per Person

### Apple or Peach Cobbler

\$4 Per Person

### Apple Pie

\$4 Per Person

### Pecan Pie

\$4 Per Person

### Assorted Cookies

\$50 per tray

Favors included:

Chocolate Chip

White Macadamia Nut

Strawberry Short Cake

Rainbow







## BEVERAGES

Pot of Coffee

\$20

Sweet Tea Container

\$18

Fruit Punch Container

\$18

Lemonade Container

\$18

Juice by Carafe

\$12

Favors available:

Apple Juice

Cranberry Juice

Orange Juice

Pineapple Juice

Sparkling Cider

25 oz Bottle

\$15



**ADULT BEVERAGES**

**Mimosas on The Greens**  
per Gallon  
**\$50**

**Champagne per Bottle**  
per Bottle  
**\$18**

**House Wine**  
by Carafe  
**\$25**

**Full Service Bar.....\$250**

- 1) Cash Bar**
- 2) Open tab paid for by event**







