

DON
STRANGE
CATERING . EVENTS . VENUES





DON STRANGE TEXAS FOOD STATIONS – MENU 1

APPETIZER

White Queso

spicy pepper jack cheese dip served with crispy corn chips

ACTION STATION

Agave Pulled Pork Sliders

pulled roasted pork with slaw, dill pickles and agave BBQ sauce presented on a toasted slider bun

ACTION STATION

Rajas de' Poblano Quesadilla

roasted poblano peppers, and sweet onions in a crème de poblano sauce served in a flour tortilla

FOOD STATION

Hill Country Sausage Market

smoked hill country sausage with colorful bell peppers on a wooden skewer with house-made mustard

-OR-

Pecan-Encrusted Fried Chicken Tenders

hand breaded and fried to a golden brown and served with cracked pepper cream gravy

Mac 'N Cheese Bar

Homemade mac and cheese with toppings such as crispy onions, crumbled bacon, green chilies, pico de gallo, sour cream, and green onions

Spinach Salad

Fresh spinach and bibb lettuce tossed with sliced avocados, fresh strawberries and toasted slivered almonds in a raspberry vinaigrette dressing

Homemade Parker House Rolls

BEVERAGES & DESSERT

Iced Water & Iced Tea at Self-Service Station

Client to Provide Wedding Cake

cake cutting service included



DON STRANGE FIESTA FOOD STATIONS – MENU 2

APPETIZER

White Queso

spicy pepper jack cheese dip served with crispy corn chips

MEXICAN STREET STYLE TACO ACTION STATIONS

Fish Tacos

sautéed fish with avocado cream sauce and cilantro cole slaw served on a corn tortilla

Brisket Taco

smoked don strange famous brisket sliced and served with guacamole and pico de gallo on flour tortilla

Chicken Poblano

Strips of roasted poblano peppers, red & green peppers and sweet onions with shredded chicken in a crème de poblano sauce served in a flour tortilla

FOOD STATIONS

Avocado Halves

a Don Strange tradition of filling half of a creamy ripened avocado with **Shrimp Ceviche**

Borracho Beans

Confetti Salad

romaine hearts tossed with black beans, whole kernel corn, red and yellow bell peppers, queso fresco, crispy corn tortilla strips and a lime cilantro vinaigrette

BEVERAGES & DESSERT

Iced Water & Iced Tea at Self-Service Station

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cake cutting service included

DON STRANGE SIGNATURE FOOD STATIONS – MENU 3

PASSED APPETIZERS

Asiago Stuffed New Potatoes

Candied Bacon

Duck Purses

roasted duck in a phyllo pastry pouch tied with a strip of leek

FROM THE GRILL

Mesquite Grilled Hot Beef Tenderloin

Texas' Finest Cut of Beef served with jalapeño béarnaise sauce and **Homemade Parker House Rolls**
whole tenderloin grilled on-site and sliced and served to your guests
-AND-

Potatoes Au Gratin

Thinly sliced potatoes, baked with béchamel sauce and cheese until golden brown

FOOD STATIONS

Shrimp & Grits

Shrimp sautéed in compound butter and cream, served over homemade cheddar cheese grits

Authentic Crab Cakes

Fresh lump meat crab folded with herbs served with housemade remoulade and lemon aioli

Arugula, Asparagus, and Roasted Tomato Salad

with shaved aged parmesan and balsamic vinaigrette dressing

Wooden Bowls of Grilled Vegetables

fresh seasonal vegetables, brushed with olive oil, grilled and served with red pepper cream sauce

BEVERAGES & DESSERT

Iced Water & Iced Tea at Self-Service Station

Client to Provide Wedding Cake

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DON STRANGE SIGNATURE FOOD STATIONS – MENU 4

PASSED APPETIZERS

Please select UP TO THREE (3) of the following butler passed appetizers:

Grilled White Wings™

chicken breast with a slice of jalapeño and monterey jack cheese, wrapped in bacon, marinated in white wine and spices, and grilled to perfection

Grilled Quail Leg Lollipop

with cranberry chutney

Cilantro Lime Shrimp

served room temperature on a skewer with a snow pea

Asiago Stuffed New Potatoes

Candied Bacon Ribbons

Texas Goat Cheese Triangles

Texas goat cheese, cream cheese, sundried tomatoes and herbs in a phyllo pastry and baked to a golden brown

Duck Purses

roasted duck in a phyllo pastry pouch tied with a strip of leek

Caprese Skewers

with grape tomatoes, whole milk mozzarella and basil drizzled with extra virgin olive oil, cracked pepper, and sea salt

Spinach Stuffed Mushrooms

Cranberry Brie Bites



DON STRANGE SIGNATURE FOOD STATIONS – MENU 4 **Continued**

FROM THE GRILL

Mesquite Grilled Hot Beef Tenderloin

Texas' Finest Cut of Beef served with jalapeño béarnaise sauce and **Homemade Parker House Rolls**
whole tenderloin grilled on-site and sliced and served to your guests

-AND-

Corn Soufflé Timbales

topped with cheddar cheese presented in a corn husk

ACTION STATION

Gorditas

"Little Fat Ones" hand patted corn cakes made from the original corn masa recipes, topped with perfectly seasoned refried beans, shredded cheddar cheese, homemade guacamole and homemade pico de gallo

FOOD STATION

Chicken Fried Quail

half pieces of semi-boneless served with a cracked pepper cream gravy

Spinach Salad

fresh spinach and bibb lettuce tossed with sliced avocados, fresh strawberries
and toasted slivered almonds in a raspberry vinaigrette dressing

Wooden Bowls of Grilled Vegetables

fresh seasonal vegetables, brushed with olive oil, grilled and served with red pepper cream sauce

BEVERAGES & DESSERT

Iced Water & Iced Tea at Self-Service Station

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POPULAR OPTIONAL ADD-ONS:

regular and decaf with cinnamon sugar cubes, cream and sweetener

bean & cheese and bacon egg & cheese

Custom Made Cactus Cake -- "Can I Eat This?"

handmade cakes resembling a true prickly pear cactus with handmade edible fondant thorns. Served in an authentic terracotta pot. Presented on presentation of Texas limestone, and real Texas cactus.

a fiery display of Shipley's donut holes with brown sugar, butter and rum served over vanilla ice cream

ABOUT THE COVER

Cover "Fashion Painting" by Mary Wendel for Party Pros

Don Strange Catering partners with a variety of local talent to make your event outstanding in the memory of every guest. We collaborated with Party Pros to design paintings which highlight our specialized offerings with the same look & feel you get when you book one of their live "Fashion Painting" artists for your fine event.

Party Pros is the vision of San Antonio native Ryan Foerster to provide South Texas with full-service live art entertainment, featuring local masters of Caricature Art, Face Painting and Fashion Painting. Whether a Formal Gala or Texas BBQ, your *fiesta* will be remembered for a lifetime when guests take home a piece of art completed to commemorate the date (prominently featuring YOUR event/company logo).

Book plenty of art entertainers in one convenient place, each fully customizable for your event:

* Group or Individual Fashion Paintings (see cover), each completed before the guest can finish their cocktail.

Contact Don Strange Catering for more information.