

SPECIAL PG EVENTS  
*Catering*

*Our Specialty Menu*



Book Your Tasting With Us Today: (210) 843-7229 • [info@pgspecialevents.com](mailto:info@pgspecialevents.com)

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# When Should I Start Planning?



## 9-12 Months

Congratulations on your engagement! Now is the time to **book your tasting** and **form a budget** after securing your venue.

After your tasting you'll receive a personalized proposal and ensure your availability.

## 6-9 Months

\$500 is required to book if under \$10,000  
\$1,000 is required to book if over \$10,000

## 90 Days (optional)

Make the first half of your payment in preparation for the big day.

## Event Day

Enjoy a wonderful and stress-free time with your guests!

## 7-14 Business Days

Make your final payment and get ready for event day! Final guest count is needed.

## 10-21 Business Days

Finalize all details including timeline, floor plans, and guest count. This will allow for adjustments to be made to ensure perfection.

# Starting Menu

Would you like seated service or a manned serving station?



## Hors d'Oeuvres

We recommend at least one!

**Seated Dinner:** \$3 per person  
**Manned Serving Station:** +\$150 each

Manned Station or Butler Passed

### Texas Quail

Jalapeños Wrapped in Bacon

 **Caprise Salad** *Basil or Mint*  
With Balsamic Reduction

### Chicken on a Stick

Fried with Jalapeño

### Chicken Bites

Grilled Chicken Wrapped in Maple Bacon

### ★ Empanadas

★ **Chorizo and Oaxaca Cheese**

Chicken Guajillo

Picadillo

### Rajas de Poblano

With Oaxaca Cheese

and more!

## China All Acrylic Available

 **4 Piece Real**  
1 Water Glass, 1 Dinner Knife, 1 Dinner Fork, 1 Dinner Plate

### Classic Charger

Silver or Gold

### Also Available

\$1 each item

Special Boarded Charger

Water/Iced Tea Glass

Champagne Glass

Coffee Mugs

Salt/Pepper

Bread Basquet

Water Jar at the table

*Ask us about additional China options.*

## Beverages

### Water/Iced Tea

Pre-set or Stationed Upon Request

## Linen Napkin Services

**\$3 - Choice of Color Linen Napkin**

Includes folding, setting, and collection at the end of the event.



Recommended



Favorites



Vegan

# Dinner Options



## Chef's Specials

### Marinated Grilled Chicken Breast

Served with Garlic Whipped real Potatoes & Zucchini Medley.

### Mustard-Crusted Panko Salmon

Served with Your Choice of Side & Sauce.

### Beef Tenderloin

Served with our Signature Real Bone Demi Glace.

## Salads

### ★ Signature Salad

Baby Spring Mix with Cranberries, Roasted Almonds, and Fresh Strawberries.  
Topped with our Signature Feta Cheese Vinaigrette Dressing.

### 🔥 Classic Caesar Salad

Romaine Lettuce with Fresh Shredded Parmesan Cheese, Seasoned Croutons,  
and a Cherry Tomato.

and more!

## Chicken Options

### 🔥 Carved Grilled Chicken

### 🔥 Panko Crusted Chicken

Chicken Almond Panko Crusted

Airline Chicken

Pollo Chipotle

Pollo Fiesta

Mini Chips + Bacon on Top

Pollo Mole

### ★ Stuffed Chicken

Spinach + Mushrooms

OR Chorizo + Oaxaca



Recommended



Favorites



Vegan

## Mexican Specialty Dish/Stations Only:

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### ★ Signature Chile Relleno

Made with Shredded Beef

### Pollo Fiesta

Topped with Mini Chips & Bacon

### Fajitas

Chicken and/or Beef

### Enchiladas

Seafood, Chicken, or Cheese Options

## Seafood Options

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### Blackened Salmon

### Panko Crusted Salmon

### Jumbo Grilled Shrimp

Add to Any Dinner

### Jumbo Stuffed Shrimp

Add to Any Dinner

## Beef Options

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Pan Seared or Smoked

### 🔥 Sirloin

### ★ Beef Tenderloin

Smoked Pork Tenderloin

## Sides/Starches

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### 🔥 Garlic Whipped Real Potatoes

Au Gratin Potatoes

Creamy Bowtie Pastas

Cheese Grits

With Corn or Poblano

### ★ Chipotle Whipped Real Potatoes

Rainbow Roasted Potatoes

Sweet Potato Puree

and more!

## Signature Vegetables

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### 🔥 Zucchini Medley

Seasoned Grilled Asparagus

Honey Glazed Brussel Sprouts

With Roasted Walnuts & Bacon

Seasoned Broccoli Florets & Julienne Carrots

### ★ Fresh Green Beans

## Sauces

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### 🔥 Signature Creamy Poblano

Barbeque Chipotle

Creamy Chipotle

Hollandaise Sauce

Lemon Butter

Spicy Marinara

Mole

Alfredo Piccata

### ★ Veal Bone Demi Glace

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Ask about our  
Signature Bar Services

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Recommended



Favorites



Vegan