



SOUTHWESTERN

BAPTIST THEOLOGICAL SEMINARY

SWBTS Catering Guide

(Version 7/17)

Appetizers and Hors D'oeuvres

Southern Fried Chicken Biscuit with Lavender Honey - 2
Whipped Goat Cheese and Poached Pear Crostini - 2
Dr. Pepper Braised BLT with Fried Green Tomato, Baby Arugula, and Smoked Mayo - 3
Coconut Shrimp with Apricot-Mustard - 4
Herbed Goat Cheese, Roasted Tomato, and Shallot Marmalade Tartlet - 4
Seared Duck Breast Nigiri with Wasabi Aioli - 4

Receptions

Displays

(Priced per Person)

Vegetable Platter: Seasonal Vegetables with your choice of House-Made Ranch or French Onion Dip - 4
Fruit Platter: Fresh Cut Fruits according to season - 4
Cheese Platter: Array of Cheeses with Apricot Mustard and Artisan Crackers - 5
Finger Sandwiches: Chicken Salad, Pimento Cheese, Ham and Cheddar - 5
Mini Desserts: Assortment of House-Made Sweets - 5
Charcuterie: Medley of Cured Meats with Creole Mustard, Fig-Orange Marmalade, Pickles, and Artisan Crackers - 6

Stations

(Priced per Person; Service Included)

Carving Stations:

- Beef Rib Roast with Horseradish Cream, Creole Mustard, Au Jus, and Dinner Rolls - 11.95
- Herbed Leg of Lamb with Tzatziki, Dill Goat Cheese, Demi-glace, and Grilled Pita - 12.95
- Smoked Beef Tenderloin with Orange-Pepper Jam, Garlic-Serrano Aioli, and Dinner Rolls - 12.95

Custom stations may be available upon request.

Breakfast

(Priced per Person; All include Premium Novel Coffee, Hot Tea, Orange Juice, Water, and Fresh Cut Fruit)

Continental Breakfast: House-Made Danishes and Muffins, Bagels with Assorted Cream Cheese - 10.95
Wake-Up Call: Cheddar Scrambled Eggs, Smoked Sausage, Bacon, Skillet Potatoes, and Southern Biscuits with Gravy and Jam - 14.95
Ol' El Paso: Scrambled Eggs, Chorizo, Bacon, Skillet Potatoes, Refried Beans, Sautéed Onions and Bell Peppers, Shredded Cheddar, Warm Tortillas, and House Salsa- 14.95
Chef's Breakfast (choose one from each category): - 16.95

- Cheddar Scrambled Eggs, Migas, or Smoked Gouda and Ham Frittata
- French Toast with Whole Berry Compote and Maple Syrup, Cornmeal Pancakes with Whole Berry Compote and Maple Syrup
- Thick Cut Bacon and Smoked Sausage, or Seared Ham Steak
- Skillet Potatoes, Hash Browns, or Cheese Grits



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Boxed Salads

(Priced per Person; All include House-Made Banana Bread and Choice of Bottled Water or Canned Soda)

Lemon Marinated Chicken Caesar with Shaved Red Onion and Lemon Caesar Dressing – 13.95

Ginger Grilled Chicken with Wonton Strips and Chili-Orange Vinaigrette – 13.95

Southwestern Chicken with Blackened Corn and Bean Pico and Avocado-Cilantro Ranch – 13.95

Classic Cobb with Bacon, Avocado, Tomato, Egg, Feta, and Balsamic Vinaigrette – 14.95

Boxed Lunches

(Priced per Person; All include Kettle Chips, Fresh Baked Cookie, Fruit Cup, and Choice of Bottled Water or Canned Soda)

The Bella Wrap: Balsamic Marinated Mushrooms, Roasted Red Bell Peppers, Green Onions, Lettuce, Tomatoes, and Garlic Aioli in an Herb Wrap – 14.50

The Deli: Choice of Meat (Ham, Turkey, or Pastrami), Provolone, Pickles, Lettuce, and Tomato on Wheat Berry – 14.50

The Barnyard: House-made Chicken Salad, Cheddar, Lettuce, and Tomato in an Herb Wrap – 15.50

The Tuscan Chicken: Grilled Herbed Chicken, Provolone, Lettuce, Tomatoes, and Pesto Mayo on a Hoagie – 15.95

The Club: Ham, Turkey, Bacon, Swiss, Cheddar, Lettuce, Tomato, Honey Mustard, and Mayo on Wheat Berry – 17.95

Buffet

(Priced per Person; All include Premium Novel Coffee, Iced Tea, Water, Side Salad with House Ranch and Balsamic Vinaigrette, and Choice of One Standard Dessert; Upgrades to Salad and Dessert are available)

Southwestern Enchiladas: Choice of (Pulled Chicken, Ground Beef, or Cheese) Ranchero Beans, Spanish Rice, and Tortilla Chips with House Salsa and Queso – 16.95

Old South: Smoked Pork Chop with Maple Gravy, Pepper Jack Grits, South Texas Black-Eyed Peas, and Dinner Roll – 17.95

Tejano Fajitas: Grilled Chicken Breast and Skirt Steak, Sautéed Onions and Bell Peppers, Warm Tortillas, Black Beans, Spanish Rice, Pico de Gallo, Shredded Lettuce, Sour Cream, Shredded Cheese, and Tortilla Chips with Queso – 18.95 *(Does not come with Side Salad)*

New Austin: Southwest Grilled Chicken Breast, Mango-Pomegranate Pico, Roasted Red Potatoes, Grilled Squash and Zucchini, and Buttermilk Cornbread – 18.95

Pax Romana: Penne Pasta, Choice of Two Sauces (Green Tomato Marinara, Primavera, Roasted Garlic Alfredo, Bleu Cheese Alfredo, Pesto Cream), Choice of Two Proteins (House-Made Meatballs, Blackened Sirloin, Grilled Herbed Chicken, Garlic Sautéed Shrimp, Italian Sausage, Roasted Broccoli), and Grilled Garlic Bread – 18.95

Fort Worth Classic: Country Fried Steak with Black Pepper Cream Gravy, Southern Style Green Beans, Mashed Potatoes, and Buttermilk Biscuit – 20.95

Tex-Asian Fusion: Choice of Guava Sesame Chicken or Jalapeno Mongolian Beef, Cilantro-Lime Jasmine Rice, Grilled Bok Choy with Roasted Red Pepper Vinaigrette, and Sesame Roll – 20.95

Lone Star BBQ: Smoked Brisket with House BBQ Sauce, Baked Beans, Three Cheese Baked Mac, Texas Slaw, and Buttermilk Cornbread – 21.95 *(Does not come with Side Salad)*

Blackberry-Chipotle St. Louis Ribs: Slow Cooked Collard Greens, Chorizo Baked Beans, and Buttermilk Biscuit with Bacon Butter – 23.95

Chop House: Black Cherry Braised Beef Short Ribs, Yukon Gold Mash, Roasted Tricolor Baby Carrots, and Grilled Garlic Bread – 29.95





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Plated

(Priced per Person; All include Premium Novel Coffee, Iced Tea, Water, Side Salad with House Ranch and Balsamic Vinaigrette, and Choice of One Standard Dessert; Upgrades to Salad and Dessert are available)

Jerk Chicken Leg Quarter: Yellow Rice, Black Beans with Crema, Balsamic Marinated Tomatoes, and Buttermilk Cornbread – 18.95

Mixed Grill: Southwest Grilled Chicken Breast on a bed of Smoked Sausage, Bell Peppers, Mushrooms, and Red Onion Sauté, Skillet Potatoes, Elote, and Buttermilk Cornbread – 20.95

Apricot-Jalapeno Glazed Pork Loin: Broccoli Au Gratin, Parmesan Carrot and Parsnip Mash, and Dinner Roll – 21.95

Fried Catfish Fillet: Sweet Tea Glaze, Three Cheese Au Gratin, Slow Cooked Collard Greens, and Buttermilk Cornbread – 22.95

Blood Orange-Cilantro Glazed Glazed Cornish Hen: Roasted Root Vegetables, Bacon Seared Brussel Sprouts, and Dinner Roll with Garlic Butter – 24.95

Blackened Lamb Chop: Mint Pesto, Lemon-Rosemary Braised Potato, Roasted Broccoli, and Grilled Garlic Bread - 25.95

Texas Redfish Pontchartrain: Smoked Gouda Grits, Sautéed Kale, and Buttermilk Biscuit with Peach Butter – 27.95

Tea Smoked Duck Breast: Green Tea Glaze, Ginger Jasmine Rice, Grilled Bok Choy with Roasted Red Pepper Vinaigrette, and Sesame Roll – 30.95

Classic Beef Wellington: English Pea Puree, Roasted Root Vegetables, and Dinner Roll – 32.95

Steak & Cake: 8oz Cajun Rubbed New York Strip, Lemon-Dill Compound Butter, Lump Crab Cake, Roasted Red Potatoes, Grilled Squash and Zucchini, and Buttermilk Biscuit with Lavender Butter – 40.95

Vegetarian/Gluten Free

(Priced per Person; All include Premium Novel Coffee, Iced Tea, Water, Side Salad, and Gluten-Free Dessert)

Grilled Zucchini “Steaks”: Balsamic Marinated Tomatoes, Lemon Basmati Rice, and Tapioca Bread – 14.95

Pasta Primavera: Gluten Free Pasta with House Primavera and Tapioca Bread – 14.95

Grilled Pineapple Steak: Black Beans, Spanish Rice, and Tortilla Chips with House Salsa – 14.95

Yellow Curried Tofu and Vegetables: Jasmine Rice and Sesame Tapioca Bread – 16.95

Kid’s

(\$14.95 per Child; All include Iced Tea and Water, and same Salad, Dessert, and Bread choices as chosen Adult Meals)

Chicken Strips, Mac and Cheese, and Green Beans

Steak Fingers with Gravy, Mashed Potatoes, and Corn

Spaghetti with Meat Sauce, and Green Beans

Salad Upgrades

(+\$2 per Person to Meal Selection)

Chopped Iceberg BLT with Bacon, Roasted Grape Tomatoes, Croutons, and House Ranch

Cranberry, Feta, Walnuts, and Croutons on Mixed Greens with Balsamic Vinaigrette

Cucumber, Melon, and Parmesan on Mixed Greens with Pear Vinaigrette

Lemon Caesar with Shaved Red Onion, Lemon Wedge, and Croutons

Mushroom, Green Onion, and Orange on Mixed Greens with Chili-Orange Vinaigrette

Strawberry, Bleu Cheese, Shaved Red Onion, and Toasted Pecans on Mixed Greens with Balsamic





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Buffet Desserts

(Included with Meal Selection)

Key Lime Pie Tres Leches Cake
Apple Crumb Pie Chocolate Buttercream Cake
Chocolate Cream Pie Raspberry Buttercream Cake

(+\$2 per Person to Meal Selection)

Pecan Pie Chocolate Turtle Cake
New York Cheesecake Chocolate Oreo Cake

Plated Desserts

(Included with Meal Selection)

Chocolate Chip Pecan Pie Turtle Cheesecake
Death by Chocolate Cake Strawberry Cheesecake
Praline Cheesecake

(+\$2 per Person to Meal Selection)

Crème Brûlée Sopapilla Cheesecake
Vanilla Panna Cotta

Snacks

(Priced per Person)

Seasoned House-Made Yucca Chips (choice: Salt, Ranch, BBQ, or Cinnamon-Sugar) – 2
Pita Points with House-Made Hummus (choice: Chipotle, Cilantro-Lime, or Roasted Garlic) – 3
Flavored Popped Corn (choice: Butter, Garlic, Cajun, or Cinnamon-Sugar) – 3.5
House-Made Trail Mix (choice: Plain, Chili-Lime, or Cinnamon-Orange) – 3.5

From the Bakery

(Priced per Dozen)

Assorted Cookies – 16
Assorted Muffins – 18
Fudge Brownies – 18
Texas Flapjacks – 18
Assorted Danishes – 20
Assorted Scones – 20
Bagels with Assorted Cream Cheeses and Preserves – 24
Sticky Cinnamon Rolls with Pecans and Cream Cheese Icing – 24
Chef Created Cupcakes – 28

Cakes

(All Sheet Cakes are two layers)

Half Sheet (Serves 24-30): White or Chocolate Buttercream – 45
Full Sheet (Serves 48-60): White or Chocolate Buttercream – 90
Wedding or Custom Cakes: Our Pastry Chef would be happy to schedule an appointment and help you design the perfect cake for your special occasion. Pricing depends upon size and detail of decorations.





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Beverage Services *(Priced per Person)*

Bottled Water – 1.5
Tea (Hot or Iced) – 1.5
Premium Novel Coffee – 1.5
Milk – 1.5
Orange Juice – 1.75
Infused Water – 2
Canned Soda – 2
House Lemonade – 2.5
House Punch – 3.5



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