

*Southwestern
Dining
Services*

Catering Guide



SOUTHWESTERN
BAPTIST THEOLOGICAL SEMINARY

www.swbts.edu/catering

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Breakfast Menus

CONTINENTAL BREAKFASTS

Includes a Beverage Station with Fresh Fruit Juices, fresh brewed Regular and Decaf Coffee, and Iced Water

Seminary Classic

Fresh Seasonal Sliced Fruit with Yogurt Dip
Whole Grain Cereal
Assorted Sweet Bread served with Butter
\$8.95

New York Bagel

Fresh Seasonal Sliced Fruit
Assorted Bagels
Assorted Cream Cheese & Preserves
\$7.50

Expanded Continental

Fresh Seasonal Sliced Fruit,
Assortment of Mini Muffins, Croissants
And Cheese Quiche
\$9.95

BREAKFAST BUFFETS

Includes a Beverage Station with Iced Water, Orange Juice, along with fresh brewed Regular and Decaf Coffee, and assorted Hot Tea Service

Wake Up Call

Fresh Sliced Fruit Platter
Assorted Breakfast Pastries
Fresh Scrambled Eggs with Wisconsin Cheddar,
Sausage, Crisp Bacon and Home
Fried Potatoes
(\$1 Additional Cost, Option of Southern Biscuits & Gravy)
\$10.50

Old El Paso

Fresh Sliced Fruit Platter
Home Style Potatoes or Grits
Build Your Own Breakfast Burrito with Eggs,
Beans, Sausage, Sautéed Onions and Peppers,
Cheese Blend and Salsa
\$9.95

The Breakfast Chef

Fresh Sliced Fruit Platter

Build Your Own Buffet

Choose one selection from each category:

\$11.95

Eggs:

Fresh Scrambled Eggs
or a Ham and Cheese Scramble

Entrée:

Golden French Toast with Blueberry Compote and
Yogurt Topping
or Southern Biscuits and Sausage Gravy

Meat:

Crisp Bacon
Grilled Ham Steaks
or Sausage Patties

Potatoes:

Home Fried Potatoes
Golden Hash Browns
O'Brien Potatoes

Specialty Salads

Boxed meal Pricing Represented

Includes Drink

Chef Salad

Mixed Greens with Julienne Ham, Smoked Turkey,
Cheddar Cheese, Swiss Cheese,
Tomato Wedges, Boiled Eggs, & Croutons
with choice of Ranch, Blackberry Poppy Seed, or
Italian Dressing & Zucchini Bread

\$8.25

Grilled Chicken Caesar Salad

Crisp Chopped Romaine Lettuce
Topped with Grilled Chicken Breast,
Toasted Croutons, Lemon Wedge, Parmesan
Cheese, Creamy Caesar Dressing
and Zucchini Bread

\$6.25

Ginger Chicken Salad

Tossed Cabbage, Crisp Romaine Leaf Lettuce,
Shredded Carrot and Green Onion
Topped with a Grilled Ginger Marinated Chicken
Breast, Crispy Wonton Noodles
Served with Toasted Sesame and Ginger Vinaigrette,
and Zucchini Bread

\$5.95

Gourmet Sandwiches

Boxed meal Pricing Represented

Includes Drink

California Club Wrap

Jumbo Tortilla filled with Roasted Turkey, Crumbled
Bacon, Shredded Lettuce, Tomato,
Cheddar Cheese, Avocado & Pesto Spread
Whole Fruit, Potato Chips,
and a Homemade Cookie

\$8.25

Traditional Deli Sandwich

Choice of Smoked Turkey and Swiss,
Honey Ham and Cheddar
or Roast Beef and Cheddar, on choice of
Wheat Bread, Sourdough Bread or a Hoagie Roll
Served with Lettuce, Tomato, Onion and Pickles,
Whole Fruit, Potato Chips,
and a Homemade Cookie

\$8.50

Grilled Chicken Provolone

Marinated Chicken Breast in a
Basil Oil, Grilled then Topped with Provolone
Cheese, Sliced Tomatoes, Leaf Lettuce,
Whole Fruit, Potato Chips,
and a Homemade Cookie

\$8.95

Vegetarian Wrap

Sundried Tomato Tortilla Filled with
Shredded Cheese, Black Olives,
Diced Tomatoes, Baby Corn, Green Onion, with a
Dijon Spread, Whole Fruit, Potato Chips,
and a Homemade Cookie

\$7.95

Southwestern Seminary

Signature Buffets

Includes a Beverage Station with Iced Water and Tea, along with fresh brewed Regular and Decaf Coffee, assorted Hot Tea Service and choice of Dessert

Primo Italiano

Choice of Traditional Three Cheese & Meat Lasagna or Three Cheese & Spinach Lasagna Served with a Crisp Caesar Salad, Sautéed Green Beans, & Rosemary Focaccia Bread
\$12.95

Delicatessen

Choice of Deli Sliced Roasted Turkey, Roast Beef, or Honey Ham served with Lettuce, Tomato, Red Onion, Pickle Spears, Assorted Cheeses, Potato Chips, and Pesto Mayonnaise, Cranberry Mustard Spread, & Dill Horseradish Sauce
\$12.95

Chuck Wagon BBQ

Texas Style Beef Brisket and BBQ Chicken Leg Quarters Served with Slow Baked Beans, Homemade Macaroni & Cheese, Cornbread with Whipped Butter, Choice of Coleslaw or Garden Salad
\$15.50

Santa Fe Fajitas

Tri-Color Chips with Salsa and Queso, Beef and Chicken Fajitas with Hot Tortillas, Black Beans, and Spanish Rice, Served with sides of Pico de Gallo, Sour Cream Lettuce and Shredded Cheese
\$14.50

Classic Meat Loaf

Seasoned Lean Ground Beef with Classic Red Sauce Served with Crisp Garden Salad with Ranch & Italian Dressing, Fried Okra and Warm Rolls with Butter
\$11.50

Fort Worth's Best

Your choice of Chicken Fried Chicken or Chicken Fried Steak Served with Crisp Garden Salad with Ranch & Italian Dressing, Southern Green Beans, Mashed Potatoes and Warm Rolls with Butter
\$13.95

Buffets Continued

Includes a Beverage Station with Iced Water and Tea, along with fresh brewed Regular and Decaf Coffee, assorted Hot Tea Service and choice of Dessert

Old Fashioned Chicken Pot Pie

Tender Chicken and Vegetables Baked with a Golden Pie Crust,
Served with Crisp Garden Salad with Ranch & Italian Dressing,
Southern Green Beans
\$9.95

Taco Bar

Tri-Color Chips with Salsa and Queso Tortillas, Seasoned Taco Meat, Pinto Beans Spanish Rice and sides of Pico de Gallo, Sour Cream, Lettuce and Shredded Cheese
\$13.95

Old World Pasta Bar

Your choice of two pastas:
Penne, Linguine, Fettuccini, or Tortellini
And your choice of two sauces:
Basil Marinara, Pesto, Garlic Alfredo,
or Italian Meat Sauce with fresh baked Garlic Bread
& a Crisp Caesar Salad
\$11.95
(add Grilled Chicken or Italian Sausage for \$1.00 per person)

Beef Stew

Traditional Blend of Homestyle Vegetables, Beef, and Potatoes
Served with a Crisp Garden Salad with Ranch & Italian Dressing,
Cornbread Muffins and Crackers
\$9.95

Plated Entrées

All plated meals are served with a House Garden Salad, Homemade Dressing, Entrée,
Fresh Rolls from the Bakery, and Choice of Dessert
Preset Iced Water and Iced Tea along with fresh brewed Regular and Decaf Coffee
and assorted Hot Tea Service

Beef

Seminary Hill

Tenderloin Medallions with Mushroom Demi-
Glaze and Coconut Shrimp Served with
Twice Baked Potatoes
and Sautéed Seasonal Vegetables

\$18.95

Slow Roasted Prime Rib

Juicy Beef Cooked to Preference,
Served with Au Jus, homemade Horseradish Sauce,
Choice of Mashed Potatoes or a Baked Potato
and Seasonal Vegetables

\$18.25

Beef Stroganoff

Tender Beef Tips in a Savory Sour Cream Sauce
Over Egg Noodles
Served with Seasonal Vegetables

\$14.50

Old English

Marinated London Broil
With Bordelaise Sauce
Served with Roasted Rosemary
Red Potatoes and Seasonal Vegetables

\$15.25

Southwest Taco Salad

Crisp Flour Tortilla Shell filled with Chopped
Greens, Seasoned Ground Beef, Black Beans,
Roasted Corn Salsa, Cheddar Cheese & Ranch Sour
Cream Dressing

\$8.95

Chicken

Chicken Supreme

Sautéed Chicken Breast topped with a
Rich Cream Sauce
Served with Wild Rice Pilaf
and Seasonal Vegetables

\$14.50

Grilled Chicken with Pineapple Salsa

Grilled Boneless Chicken Breast Served with
Fresh Pineapple Salsa, Sundried Tomato Rice
Pilaf and Seasonal Vegetables

\$15.00

Chicken Piccata

Sautéed Chicken Breast lightly seasoned and
topped with a Capers and Onion Sauce, served over
Basil Linguine and Fresh Seasoned Vegetables

\$15.00

(Additional \$2.50, Substitute Veal)

Plated Entrées Continued

*All plated meals are served with a House Garden Salad, Homemade Dressing, Entrée,
Fresh Rolls from the Bakery, and Choice of Dessert
Preset Iced Water and Iced Tea along with fresh brewed Regular and Decaf Coffee
and assorted Hot Tea Service*

Pork

Mushroom Smothered Pork Chops

Sautéed Pork Chops Braised in a Mushroom
Cream Sauce,
Served with Mashed Red Potatoes
and Seasonal Vegetables
\$13.75

Raspberry Glazed Pork Tenderloin

Roasted Pork Tenderloin Sliced and Served with a
Raspberry Glazed Brown Sauce with Roasted
Yukon Gold Potatoes and
Seasonal Vegetables
\$14.50

Seafood

Shrimp Scampi

Sautéed Shrimp in Garlic Butter,
Served over Angel Hair Pasta and Tossed with
Vegetables
\$16.95

Crab Stuffed Orange Roughy

A Delicate Filet of Orange Roughy
Filled with Crab Meat Stuffing
Topped with a Creamy Tarragon Sauce
Served with Orzo Pasta and Seasonal Vegetables
\$16.95

Fried Catfish

Fried Catfish Filets Served with
Hushpuppies, Tartar Sauce and Coleslaw
\$13.95

Hors D'oeuvres

The following Hors D'oeuvres selections are sold by the dozen

Southern Chicken Tenders \$12.00	Jumbo Coconut Shrimp with Apricot Dipping Sauce \$13.25
Buffalo Wings with Texas Blue Cheese Dressing \$8.25	Chicken or Beef Flautas with Pico de Gallo \$10.50
Chicken Quesadillas with Pico De Gallo \$9.95	Jalapeño Poppers with Salsa \$7.75
Swedish Meatballs \$9.95	
Potstickers with a Teriyaki Dipping Sauce \$12.00	

Afternoon Snacks

The following Snack selections are sold per person

Tri-Color Chips with Salsa and Guacamole \$2.50	Homemade Granola Bars \$2.25
Tiny Pretzels with Onion Dip \$2.50	Whole Fresh Fruit \$.60
Fresh Popcorn \$1.40	Assorted Fruit Yogurt \$1.75
Mixed Nuts \$1.25	Homemade Trail Mix \$1.75

Reception Platters

The following Selections are sold per Tray

Assorted Finger Sandwiches		Domestic Cheeses and Crackers	
Serves 25 \$45.00	Serves 75 \$130.00	Serves 25 \$45.00	Serves 75 \$130.00
Serves 50 \$90.00	Serves 100 \$170.00	Serves 50 \$90.00	Serves 100 \$170.00
Seasonal Sliced Fruit		Seasonal Vegetables with Assorted Dips	
Serves 25 \$45.00	Serves 75 \$130.00	Serves 25 \$40.00	Serves 75 \$120.00
Serves 50 \$90.00	Serves 100 \$170.00	Serves 50 \$80.00	Serves 100 \$160.00

Hand Carved Stations

The following selections are accompanied by Fresh Baked rolls, Dijon Mustard, Garlic Aioli and Horseradish Sauce

Top Round of Beef

Serves 50 Guests
\$215.00

Roasted Texas Tenderloin of Beef

Serves 20 Guests
\$145.00

Smoked Pit Ham

Serves 30 Guests
\$130.00

Herb Roasted Breast of Turkey

Serves 30 Guests
\$145.00

All Items are presented at a Carving Station & Served by a Carver

The Bakery

The following bakery selections are sold by the dozen

Assorted Muffins
\$16.00

Flakey Croissants
\$16.00

Cinnamon Rolls
\$16.00

Double Fudge Brownies
\$16.00

Assorted Sweet Breads
\$10.00

Assorted Truffles
\$15.00

Assorted Mini Desserts
\$10.00

Assorted Danish Roll
\$16.00

Fresh Baked Cookies
\$10.00

Assorted Donuts
\$10.00

Lemon Bars
\$11.00

Pecan Diamonds
\$14.00

Assorted Cream Puffs
\$15.00

Desserts

Cakes:

Chocolate Turtle Cake
Chocolate Cake
Raspberry Buttercream Cake
Italian Cream Cake
Carrot Cake
German Chocolate Cake
Chocolate Lava Cake

Pies:

Apple Pie
Key Lime Pie
Chocolate Cream Pie
Banana Cream Pie
Chocolate Chip Pecan Pie
Pecan Pie
Coconut Cream Pie

Cheesecakes:

Turtle Cheesecake
Strawberry Cheesecake
Chocolate Cheesecake

Specialty Desserts

Half Sheet Decorated Cake
\$40.00

Round Decorated Cake (2 Layers)
\$25.00

Full Sheet Decorated Cake
\$80.00

**Handmade
Gourmet Chocolates**
\$2.25 (3 per person)

Beverages a' la Carte

Assorted Beverages

Fresh Ground Seminary Hill Coffee
\$15.00 (Serves 15) \$45.00 (Serves 50)
\$65.00 (Serves 100)

**Chilled Orange, Apple,
and Cranberry Juices** (per Gallon)
\$15.00

Hot Cocoa (Serves 15)
\$15.00

Spiced Apple Cider (per Gallon)
\$15.00

White Grape Punch (per Gallon)
\$15.00

Chilled Lemonade (Serves 50)
\$25.00

Southern Iced Tea (Serves 50)
\$35.00

Whole, Skim or 2% Milk (per Gallon)
\$15.00

Hot Tea (Serves 15)
\$15.00

Assorted Soft Drinks (per Person)
\$.75

Bottled Water (per Person)
\$1.00

Assorted Individual Fruit Juices
\$1.65

Coffee Bar

The Gourmet Coffee Bar offers the following:

Fresh Roasted Seminary Hill Coffee
Regular and Decaf
\$15.00 (per Air Pot)

Assorted Hot Teas
\$15.00 (per Air Pot)

Assorted Coffee Flavoring Syrups
\$28.00 (4 bottles)

Whipped Cream
\$.50 (per person)

Cinnamon and Cocoa Powder
\$4.00

Cream and Assorted Sweeteners
\$.50 (per person)

Arrangements

Booking Procedures

For booking facilities at Southwestern contact the Riley Center at ext 2440. Food arrangements may be made by contacting the Riley Center Event Coordinator assigned to the event.

All food services for events on campus must be provided by Southwestern Dining Services with the exception of Wedding Cakes. The use of outside caterers may only be authorized by the Director of Southwestern Dining Services and must be requested in writing.

Foodservice arrangements should preferably be made 4 weeks prior to the event to ensure the availability of product. Late reservations may limit selection of product based upon availability. By providing the requested advance notice, there will be increased quality in planning, availability, and organization of the event.

When booking an event, please provide the estimated number of guests. The final guarantee for the event is due by 10:00 a.m. (CST/CDT), 3 business days prior to the event. The event contract will be billed on the guarantee given or the number of guests served, whichever is greater. If a guarantee is not submitted by 10:00 a.m. 3 business days prior to the event, the estimated number will become the final guarantee. Dining Services will make every effort to meet menu changes requested within 3 business days of the event; however, Southwestern Dining Services cannot guarantee last minute menu requests.

In addition, menu changes made within 3 business days prior to the event will be subject to an additional service fee. The client will be required to pay for any additional service fees incurred for the requested changes. The fee for added meals after the deadline will be equivalent to a 25% increase in the cost of the meals added, with a minimum charge of \$10.

Pricing

Southwestern Dining Services rates are based on standard events occurring at SWBTS. All meal prices are per person. Plated meals must have a minimum of 12 guests, and buffets require a minimum of 25 guests. Events not meeting the minimum amount will be charged for the minimum guest counts. Buffet meals and boxed meals may be served as plated meals for an additional charge.

For all events (except plated meals or buffets) additional linen and disposable charges will be incurred. This charge will vary dependent upon the number of guests and amount of food ordered.

For an additional fee, special equipment may be added to enhance the appearance of the event. All pricing is subject to change. For up-to-date pricing, please contact an Event Coordinator at 817-923-1921 ext 2440.

Meal Time

All meals are estimated to last two hours. Any meal extending past two hours will cost Southwestern Dining Services additional employee expenses; therefore, a fee will be charged per every fifteen minutes the event runs past two hours. The fee will be calculated based upon the size of the event.

Cancellation Policy

Should the client cancel an event, Southwestern Dining Services must be notified a minimum of 72 hours prior to the event. If cancellations are made after this time period, any expenses incurred prior to receipt of notice may be billed. In case of inclement weather or unforeseen circumstances, the event may be rescheduled but will not be refunded.

Billing

Charges for food will be added to the event contract and billed by invoice. Tax-exempt groups are required to provide federal tax identification numbers or a current Texas state sales tax exemption certificate to avoid being charged state sales tax.

Leftover Policy

For the safety of guests, Dining Services requests that leftover food items not be carried out from an event. Southwestern Dining Services will not provide any to-go packaging and will not be held liable for any injuries or other damages that may result from improper storage or handling of food taken off the premise in violation of this agreement.

Dietary Accommodations

Special dietary accommodations may be made for vegetarian preference and food allergy. For dietary accommodations, please contact an Event Coordinator at 817-923-1921 ext 2440.