

Buffet Dinners

(All Entrees include Tea and Water)

Food Product	w/ Plastic	w/ China
<i>Prime Rib and Chicken</i>		
Aged and slow cooked Prime Rib of beef Chef carved at the Buffet table teamed up with Lemon pepper or Hawaiian chicken served over rice pilaf with your choice of green beans or corn, a garden salad and our famous Barndoor Bread.	\$14	\$16
Beer battered Chicken Tenders, with mashed potatoes and your choice of green beans or corn, a garden salad and our famous Barndoor Bread.	\$12	\$14
<i>Mexican Food</i>		
El Jefe includes beef and chicken fajitas, red cheese enchiladas, green chili chicken enchiladas, refried beans, Spanish rice, guacamole cups, pico de gallo, Fiesta salad, chips and salsa.	\$13	\$15
La Mamacita includes Chicken breast fajitas, Spanish rice, frijoles rancheros, Pico de gallo, Fiesta salad chips and salsa	\$9	\$11
El Chico includes red cheese enchiladas, green chili chicken enchiladas, Spanish rice, refried beans, fiesta salad, chips and salsa.	\$10	\$12
<i>Bar-B-Que</i>		
Deluxe dinner includes beef brisket, baby back ribs, turkey, ham, German sausage, beans, cole slaw, potato salad, relish tray, with a basket of Barndoor bread and cheese.	\$13	\$15
Regular dinner includes beef brisket, turkey, ham, German sausage, beans, cole slaw, potato salad, relish tray, with a basket of Barndoor bread and cheese.	\$10	\$12
Chopped Beef Sandwiches with pickles, peppers, onions, and either potato salad or potato chips.	\$6	\$8
<i>Other Favorites</i>		
Chicken Fried Steak Dinner includes hand battered and grilled on a flat grill just like the cowboys use to do. Served with cream gravy, garden fresh salad, mashed potatoes, your choice of corn or green beans served with a basket of Barndoor bread.	\$11	\$13

Grilled Chicken your choice of Lemon pepper, or Hawaiian served over rice pilaf, a garden fresh salad, mashed potatoes, and your choice of corn or green beans served with a basket of Barndoor bread.	\$10	\$12
Traditional Holiday Dinner includes Chef carved Turkey and Ham served with cornbread dressing, gravy, orange/cranberry relish mashed potatoes, candied sweet potatoes, a fresh garden salad, your choice of green beans or corn, and a basket of Barndoor bread.	\$11	\$13
The Italiano includes your choice of Chicken Spaghetti, Chicken Alfredo, or Spaghetti and meatballs, served with either a Caesar salad or fresh garden salad, green beans, and garlic bread.	\$9	\$11

On the Light Side

All of these items are only available for lunch with a 25 person min.

All served with water and iced tea.

Food item - Per Person	w/ Plastic	w/ China
Ham and Turkey Croissant Sandwiches... served with our homemade soup du'jour and a fresh garden salad.	\$9	\$10
Skinny Chicken 3oz breast of Chicken slightly seasoned with lemon pepper seasoning served over rice pilaf, a small baked potato with steamed broccoli, a fresh green salad, and a basket of hot fresh Barndoor bread.	\$10	\$11
Garden Alley Fresh Veggie Pasta Salad made with spiral pasta 4 different veggies, tossed in fat free Italian dressing. Tomatoes Caprese tomatoes & bleu cheese crumbles with basil, and extra virgin olive oil Granny's Gone Nutty Salad mixed greens, granny smith apples, tomatoes, candied pecans, and creamy balsamic vinaigrette Sea-salt Crusted Baked Potatoes served with butter-buds and all the regular fixings, and a basket of hot fresh Barndoor bread.	\$10	\$11

Dessert/ Coffee & Chocolate Fountain

<p><i>Homemade Assorted Desserts</i></p> <p>we will start out with at least 5 different types of our homemade desserts. (our Choice) Chocolate Meringue pie, Coconut Meringue pie, Buttermilk Chess pie, Pecan pie, Millionaire pie, Key lime pie, Chocolate cake, Carrot Cake</p>	<p>\$3.00 pp</p>
<p><i>Bread Pudding</i></p> <p>Mrs Eolas' special recipe. The best dessert in West Texas, with a little brandy sauce on top. Each pan serves approximitiley 30 guest.</p>	<p>\$40.00</p>
<p>Ask your event planner about our other desserts.</p>	
<p><i>Chocolate Fountain</i></p> <p>includes a beautiful 37" fountain all of the set-up, tear down, and clean-up, napkins, an attendant for two hours of run time and unlimited chocolate, or queso for up to 100 people. (additional chocolate \$1.50 pp) (additional hours \$50.00per hour) Choose between Dark, Milk or White Chocolate. Seasonal fruit skewers up to 100.</p>	<p>\$399.00</p>
<p><i>Strawberries, Marshmallows and Pretzels</i></p> <p>Choose 2 additional items for \$1.50 pp from the list below: Bananas, Pineapple, Melon, Apples, Rice Crispy treats, Short bread, Peanut butter cookies, Donut holes, Assorted cookies.</p>	<p>\$1.50 pp</p>
<p><i>Coffee Bar</i> Includes creamers, and sugars.</p>	
<p>Regular Service Add Regular or decaf coffee to finish off your meal</p>	<p>\$12.00 per air pot</p>
<p>Gourmet Service Includes French Roast, Mocha Java Blend, and Vanilla Nut.</p>	<p>\$16.00 per air pot</p>

Bar Service

Any caterer can serve you beer, and wine but The SO-40 Catering Company can help personalize your soiree for an unforgettable beverage service that is memorable and unique to your event.

Our Bartenders are required when alcoholic beverages are provided by The So-40 Catering Company. The appropriate number of bartenders and or cocktail staff will be recommended based on the size and duration of your event. Our bartenders are TABC Certified. To insure the safety of your guest we reserve the right to slow or cease service as needed. According to the law!! No Alcoholic beverages, other than the ones we serve, may be brought on premise. If you would like a particular type of beverage, inquire with your banquet planner.

Alcohol Permit \$150.00 per venue for beer wine and liquor or \$100.00 for beer and wine only.
Bartender/ Cocktail \$15.00 per hour/per person 3hr min

We can provide a Cash Bar beverage service for you guest so that they can pay by the drink, or we can provide a Host Bar so that you can pay after we inventory, or by the next business day.
A 17% gratuity is added to host bars.

Beer

Domestic
Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra, and Miller Light
Cash - \$4.00 Host - \$3.50

Imports
Corona, Tecate, Dos Equis, Heineken, Guinness, Fat Tire, and Shiner Bock
Cash - \$4.50 Host - \$3.50

Kegs of Beer
(Approx 200-10oz cups)
Host - \$250.00

Wine

Woodbridge is our house wine however if you would like to see more choices ask your event planner for a full list of wines by the bottle.
Woodbridge Cabernet, Woodbridge Chardonnay, Woodbridge Zinfandel.
Cash - \$5.00 Host - \$4.50 per glass

Liquor

These liquors are included in our So-40 Bar, If you would like a specific liquor that we don't have listed , just let us know.

Cash \$6.00 Host \$5.50

Type	Brand
Canadian Whiskey	Crown Royal
Bourbon	Jack Daniels

Rum	Ron Rico or Bacardi
Tequila	Sauza Gold & Jose Cuervo
Vodka	Smirnoff
Gin	Beefeater or Tanqueray
Scotch	Chivas or Johnny Walker Red

Margaritas on the rocks can be made with a regular So-40 Bar however Frozen Margaritas will require a frozen machine rental.

Extras

Frozen Machine Rental \$195.00 + 17% Gratuity. (subject to change)

Non-Alcoholic Beverages Served From The Bar

Canned Soft Drinks with a set up

Cash - \$2.00 **Host** - \$24.00 per case

Bottled Water

Cash - \$2.00 **Host** - \$20.00 per case

Iced Tea or Lemonade

\$6.00 per gallon

Breakfast Menu (min of 30)

Our Big Country Breakfast Buffet includes...

Eggs cooked to order.

A 10-item omelets bar cooked to order

Cottage fried potatoes

Wrights thick cut bacon or Jimmy Dean Sausage or Ham

Homemade biscuits and gravy

Homemade cinnamon rolls

Coffee and Orange juice.

\$12.00 pp plastic

Add fresh fruit salad for \$1.99 pp

Add another meat for \$1.99 pp

Meeting Breaks

Am Break...\$5.00 pp

Choice of homemade cinnamon rolls or Pigs in a blanket with salsa, and fresh fruit served with Orange juice, Coffee, and Water.

Pm Break...\$7.00 pp

Homemade cookies and fresh fruit served with canned soft drinks, bottled water, and coffee. *\$6.00 pp*

Enjoy both breaks for *\$11.00 pp*

Hors D'oeuvres - Priced to be served with clear plastic plates & forks

Description	50 Pieces	100 Pieces
<i>Beef</i>		
Mini Beef Wellingtons	\$90	\$150
Swedish or sweet and sour meatballs	\$65	\$110
Pigs in a blanket	\$80	\$135
Mini bacon wrapped tenderloin pieces	\$100	\$170

<i>Chicken</i>		
Beer battered chicken tender pieces - choice of sauce or gravy	\$70	\$120
Buffalo wings with your choice of BBQ, Spicy, Parmesan, or Teriyaki	\$70	\$120
Chicken Ka-Bobs with a Thai dipping sauce	\$110	\$185
<i>Pork</i>		
Sweet and sour pork k-bobs	\$90	\$150
<i>Seafood</i>		
Jumbo Bacon Wrapped Jalapeno cheddar shrimp	50ct \$165	100ct \$280
Jumbo peel and eat shrimp w cocktail sauce	\$85	\$145
Jumbo cold boiled shrimp w cocktail sauce	\$95	\$160
Crabmeat stuffed mushroom caps	\$90	\$155
Seafood canapés	\$120	\$200
Jumbo Shrimp Stuffed with crabmeat	\$165	\$280
<i>Fruits, Vegetables, and Cheese</i>		
Cheese and fruit tray or display	50ct \$60	100ct \$110
Deli Tray or display (6 or 12 lbs of 4 different types of rolled meat)	\$75	\$130
Cheese tray 8lbs or 16lbs	\$40	\$70
Assorted sliced fruit with strawberry whipped cream	\$60	\$100
Pineapple Tree (see under specialties section)		

<i>Cocktail</i>		
Cream Cheese stuffed mushrooms caps w/ onions, garlic and pine nuts	\$60	\$110
Mini Quiche	\$50	\$90
Deviled eggs	\$50	\$90
Chinese egg rolls with sweet and sour sauce, pork or vegetable	\$80	\$150
Assorted Finger Sandwiches - Pimento cheese, Chicken salad, Tuna Salad	\$50	\$90
Assorted Tortilla spiral wraps	\$70	\$120

By the Quart/lb

Queso w chips	by the quart	\$30
Guacamole with chips	by the quart	\$38
Salsa w chips	by the quart	\$20
Cheese goldfish	by the lb	\$8
Spanish Peanuts	by the lb	\$12
Pretzels and chips	by the lb	\$8

Specialties

Our Chef's Carving station all include your choice of meat with a basket of Barndoor bread and spreads. Based off 5oz of cooked meat per person.

Tenderloin of Beef	\$12.00 pp
Our Famous Chef Carved Prime Rib	\$8.00 pp
Chef Carved Turkey and Ham	\$6.00 pp
Chef Carved Pork Tenderloin	\$6.00 pp
Mashed Potato Bar includes real mashed potatoes, garlic mashed potatoes you build it just the way you like it in a champagne glass with ham, bacon, cheese, sour cream, chives, butter, and red onions.	\$4.00 pp
Pineapple Tree A 3ft tall tree made of whole pineapples, with of your choice of assorted fresh fruit, and or cheese cubes skewered to them. This display will be sure to make your party a hit.	\$150.00

Steakhouse Buffet Menu (served on China)

All of our steaks are USDA Choice and are aged 30 to 45 days. Guaranteed to be tender and flavorful. All of these grilled items come with a side, a salad, a basket of Barndoor Bread and Cheese.

Product	Cost Per Person
14oz Ribeye	\$26
10oz Ribeye	\$21
8 oz KC Strip	\$14
16oz Texas T-Bone	\$34
20oz Cowboy cut bone in Ribeye	\$22
12oz Sirloin	\$24

9oz Filet Mignon	\$24
½ Rack Baby Back Ribs	\$12

Ask about our Seafood & Steak combo meals.

Plated Meals - (All served on China)

Product	Cost Per Person
Block of cheese for your guest to share	\$1.49 pp
Spring salad with drizzled with raspberry vinaigrette dressing topped with candid walnuts and either a slice of fresh strawberry or mandarin oranges	\$2.99 pp
Vegetable and couscous filled tomatoes	\$2.99 pp
Mixed green salad with an Italian drizzle topped with a tomato slice and fresh homemade croutons	\$2.99 pp
Spanish style garlic shrimp	\$4.99 pp
Shrimp cocktail with roasted red pepper sauce	\$4.99 pp
Tortellini with pesto ranch dip	\$3.99 pp
Main Course	
9oz Filet Mignon	\$24.99
8oz KC Strip Steak	\$14.99
8oz Garlic Crusted Steak Bits	\$15.99
10oz Ribeye Steak	\$21.99

10oz slice of Prime Rib	\$18.99
Chicken Fried Steak	\$13.99
Pork Tenderloins battered and grilled	\$13.99
6oz Margarita Chicken topped with a pineapple avocado relish	\$13.99
6oz Breast of Hawaiian Chicken	\$13.99
3 Grilled Shrimp and 2 Brandy soaked bacon wrapped Scallops	\$19.99
Grilled Lemon Pepper Salmon	\$16.99
Add 3 jumbo grilled shrimp to any entree	\$4.99

Choose one of the following side dishes..

Mashed Potatoes with Brown or Cream Gravy, Red Roasted Potatoes, Baby Baked Potatoes, Rice Pilaf, Dirty Rice, White Rice

Baked Potatoes or loaded mashed potatoes add \$.99 pp.

Add any vegetable	Cost Per Person
Steamed Broccoli	\$1.49 pp
Grilled Mixed Veggies	\$1.49 pp
Whole Green Beans w/ pimientos	\$1.49 pp
Steamed Vegetables	\$1.49 pp
Asparagus Wrap	\$1.69 pp
Add Desserts	
Chocolate cake	\$2.99 pp

Carrot cake	\$2.99 pp
Key-Lime Pie	\$2.99 pp
Pecan Pie	\$2.99 pp
Apple Walnut Pie	\$2.99 pp
Very Berry Pie	\$2.99 pp
Bread Pudding	\$2.99 pp
Millionaire Pie	\$2.99 pp
Chocolate Meringue Pie	\$2.99 pp
Coconut Meringue Pie	\$2.99 pp