

SANDWICHES

Roast Beef
Honey Ham
Oven Roasted Turkey
Tuna Salad
Chicken Salad
Classic Po Boy

Breads available for Sandwiches are:
*Hoagie, French Roll, Croissant,
Focaccia, and Country Farm Bread*

**Box lunches and Sandwich Trays
are available and include the following:**

Assorted Sandwich Tray
Large (20pp) \$95.00
Small (10 or less) \$50.00

*Sandwich Trays include:
a relish tray,
your side choice of chips,
pasta salad, fruit salad or potato salad,
cookie and pickle.*

Drinks are separate & not included in price.

Box Lunches
\$ 7.00
*And include:
Choice of sandwich,
choice of chips,
pasta salad, fruit salad or potato salad,
cookie and pickle.*

Drinks are separate & not included in price.

COOKIE TRAYS

Assorted Cookie Tray
Large (feeds 20) \$25.00
Small (feeds 10) \$15.00

Ultimate Sweet Tooth Tray
(Cookies, Assorted Cakes)
Large (feeds 20) \$32.00
Small (feeds 10) \$20.00

All cookies and cakes are chef's choice.

FRUIT TRAYS

Large assorted Fruit Trays
(seasonal and Chefs Choice)
Large (feeds 20) \$52.00
Small (feeds 10) \$27.00

DRINKS

Coke .50
Diet Coke .50
Sprite .50
Iced Tea .50
Bottled Waters \$1.00

**Please see attached insert
for catering details.**

Café St. John

CATERING MENU

The Church of St. John the Divine
2450 River Oaks Blvd.
Houston, TX 77019
713.622.3600
www.sjd.org

CAFÉ ST. JOHN CATERING

(prices are per person)

All entrees include vegetable, starch and roll

CHICKEN

Chicken Breast Supreme
Grilled chicken breast topped with sautéed mushrooms and fresh herbs
\$9.75

Country Pecan Chicken
Chicken breast rolled and stuffed with fresh herbed cheese and breaded with toasted pecans and bread crumbs
\$10.50

Herbed Basil Chicken
Chicken Breast marinated in fresh basil and pan seared until golden brown
\$9.75

Chicken and Sausage Jambalaya
Fresh chicken breast, sausage, bell peppers and onions, sautéed in a tomato base sauce
\$9.50

BEEF

Beef Burgundy
Braised beef tips stewed in pearl onions, red burgundy wine, and fresh herbs
\$10.50

Carne Guisada
Beef tips braised in stewed tomato gravy with Mexican herbs and spices
\$10.25

Herbed Flank Steak
Pan seared herbed flank steak served with a mushroom port wine sauce
\$ 10.50

SEAFOOD

Cajun Blackened Tilapia
Fresh tilapia rubbed in cajun seasoning and blackened
\$10.75

Lemon Dill Salmon Fillet
Fresh salmon fillet pan seared in fresh lemon and dill
\$ 12.25

Shrimp Etouffee
Fresh shrimp sautéed with fresh scallions, bell peppers, and celery and stewed in a tomato-based sauce
\$ 11.25

FRESH SALADS

Classic Chef Salad
Sliced ham, turkey, cheddar cheese, roma tomatoes, and boiled eggs mixed with fresh lettuce mix
\$9.00

Grilled Chicken Caesar Salad
Grilled chicken, roma tomatoes, kalamata olives, herbed croutons mixed with romaine lettuce and tossed in

Chef's special Caesar Dressing
\$9.50

California Chicken Salad
Chicken breast mixed with fresh red apples, sweet red grapes, and celery and tossed in a creamy curried tarragon dressing and topped with toasted almonds
\$9.50

Roasted Vegetable Salad
Fresh mixed greens tossed with roasted eggplant, roasted tomatoes, roasted squash, roasted portabella mushrooms and served with house balsamic vinaigrette
\$ 8.50

SIDE ORDERS

Included with entree

STARCHES

Garden Rice
Steamed White Rice
Roasted Rosemary Potatoes
Mashed New Potatoes
Herbed Pasta
Scalloped Potatoes
Pasta Alfredo

VEGETABLES

Steamed Vegetable Capri
Green Beans with Bacon and Onion
Dilled Broccoli and Carrots
Steamed Asparagus
Roasted Maple Squash
Honey Glazed Carrots
Squash Casserole
Steamed Sweet Corn
Charro Beans
Black Beans

Dinner salad with meal
\$3.50

Dessert

\$3.00

For more information,
please contact

Chef Rey Garcia

Executive Chef

The Church of St. John the Divine

713.297.8704

rgarcia@sjd.org

HOT BUFFET

Hot entrees are delicious and prepared for any occasion. Choose any two main entrees and select two side dishes. We include a fresh garden salad and an assortment of fresh baked breads. These can be served buffet style or pre-plated.

There is a set price of \$14.95 per person and includes small garden salad and bread.

MAIN ENTREES

- Lemon Chicken Almondine
- Curry Mango Chicken
- Chicken Francaise
- Stuffed Pork Loin
- Baked homemade Ravioli
- Stuffed Cabbage
- Chicken Cordon Bleu
- Spinach and 4 Cheese Lasagna
- Tortellini Alfredo with Smoked Salmon
- Spinach and Sweet Potato Ravioli
- Pecan Crusted Chicken
- Four Cheese Baked Ziti w/ Grilled Chicken Or Shrimp
- Chicken Marsala

Classic Chicken Picatta

Stuffed Chicken Breast Supreme

Beef Strouganoff

Peppercorn and Mushroom Steak

Honey and Spice Glazed Chicken

Andouille Stuffed Bell Peppers

Maryland Lump Crabcakes

Stuffed Sole Florentine

Crabmeat Stuffed Salmon

Blackened Swordfish with Mango Salsa

Gingered Tuna Cakes w/ Basil Cream Sauce

Beef Ribeyes w/ West Indian Sauce

SIDE DISHES

Rosemary Roasted Potatoes

White and Wild Rice

Twice Baked Potatoes

Potatoes Au Gratin

String Beans Almondine

Garlic Herbed Mashed Potatoes

Broccoli Florets with Pinenuts

Butternut Squash Risotto

Honey Herbed Roasted Sweet Potatoes

Garlic Parsley Potatoes

Sauteed Garden Vegetables in Garlic and Olive Oil

Prices do not include Drinks or Desserts

SPECIAL EVENTS CATERING AT

CAFÉ ST. JOHN'S

**All orders must be placed
no less than
five (5) days prior to event.**

**No cancellations no later than
two (2) days prior to event.**

All prices are subject to change.

\$125.00 charge per additional 50 people
and/or for additional buffet stations.

\$25.00 charge per staff person
needed over 4 hours.

\$4.50 per person for use of china,
sterling silverware and linen napkins.

\$5.00 for tablecloths per 8 people.

\$150.00 for buffet floral
arrangements.

\$100.00 for use of silver tea
or coffee service.

APPETIZERS

Small platter 10 people—Large platter 20 to 25 people

ITALIAN ANTIPASTO

A beautiful display of imported Prosciutto Di Parma, Provolone Cheese, Genoa and Sopressatta salami, Pepperoni, Premium deluxe ham, Fresh Mozzarella cheese, red ripe tomato, artichoke hearts, roasted peppers, marinated vegetables, sundried tomatoes and imported olives. Drizzled with extra virgin olive oil. Served with an assortment of fresh baked Italian breads and our homemade breadsticks.

Small\$50 Large\$100

STUFFED WHEEL OF BRIE

Creamy imported French Brie cheese stuffed and overflowing with your Choice of filling. Roasted red peppers and imported black olives, Sundried tomato and pesto sauce tapenade, or Seasonal berries and sliced almonds. Served with toasted French bread and pumpernickel toast.

Half wheel\$25 Full wheel\$42.00

GARDEN VEGETABLES AND DIP

An elegant display of fresh garden seasonal vegetables. Served with a creamy garlic, tarragon dijonnaise and creamy blue cheese for dipping.

Small\$35 Large\$55

SHRIMP COCKTAIL

A simple classic display of fresh large shrimp, steamed and chilled, then piled high. Served with a tangy orange lime cocktail sauce and a fresh dill and capers tartar sauce.

Small\$70 Large\$125

TOMATO AND MOZZARELLA

Fresh Mozzarella cheese stuffed with fire roasted red peppers and fresh basil, sliced in pin wheels, served with red ripe tomato and red Bermuda onions. Drizzled with extra virgin olive oil and our famous Balsamic vinaigrette.

Small\$35 Large\$65

GRILLED VEGETABLE PLATTER

Marinated garden vegetables, Portobello mushrooms, eggplant, zucchini, squash, red Peppers, fennel, red onions and plum tomatoes are delicately grilled. Served with nine grain bread, pita bread and a roasted garlic and eggplant pomodoro sauce.

Small\$40 Large\$75

ASSORTED TEA SANDWICHES

Served on regular white and wheat Breads. Choose from Tarragon Chicken Salad, Pimiento Cheese, Tuna Salad, Watercress and Sundried Tomatoes or Cucumber and Cream Cheese

Small.....\$50.00 Large\$95.00

CHEESE AND FRUIT TRAY

An imported selection of cheeses and fresh seasonal fruits, elegantly arranged and served with an assortment of crackers and sliced breads.

Small\$45 Large\$80

SEAFOOD TARTS

Chilled shrimp and crabmeat tarts made with fresh eggs, cream, spinach, Imported cheese and seasonings baked in a buttery crust.

Small\$35 Large\$65

VEGETABLE STRUDEL

Roasted garden vegetables with sautéed spinach leaves and Mozzarella Cheese in a phyllo dough then baked until golden crisp.

\$45