



# Breakfast Menus

## Healthy Start

Assorted Fresh Juices  
Sliced Seasonal Fruits & Berries  
Assorted Yogurt and Crunchy Granola  
Assorted Muffins & Bagels  
Flavored Butters and Cream Cheese, Honey & Jams  
Sweet Cream Butter and Fruit Preserves  
Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**Buffet Price: \$14 per person**

## El Sombrero

Migas—farm fresh eggs scrambled with tortilla strips, onions, green peppers, cilantro topped with cheese  
Housemade Salsa, Papas Rancheras  
Freshly Made Flour Tortillas  
Fresh Orange Juice  
Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**Buffet Price: \$15 per person      Plated Price: \$13 per person**

## Sunday at Travis Park

Golden Brown French Texas Toast  
Sprinkled with Cinnamon Sugar, Warm Maple Syrup  
Hickory Smoked Bacon  
Fresh Orange Juice  
Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**Buffet Price: \$15 per person      Plated Price: \$13 per person**

## El Tropicano Breakfast

Scrambled Eggs, Hash Browns  
Sliced Seasonal Fresh Fruits  
Bacon or Sausage  
Biscuits with Country Style Gravy  
Fresh Orange Juice  
Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea  
**Buffet Price: \$16 per person      Plated Price: \$14 per person**

## Build Your Own Breakfast Tacos

Farm Fresh Scrambled Eggs  
Bacon and Chorizo and  
Homestyle Potatoes, Refried Beans  
Tortillas, Salsa Picante, Shredded Cheese  
Fresh Orange Juice  
Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea  
**Buffet Price: \$16 per person**

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Updated March 2012. For more information, contact El Tropicano Catering Department at 210-277-4025.

# Continental Breaks



## Continental Breakfast

Assorted Muffins, Bagels and Pastries  
Cream Cheese, Sweet Cream Butter and  
Fruit Preserves, Seasonal Sliced Fresh Fruits  
Fresh Orange Juice  
Freshly Brewed Columbian Regular  
and Decaffeinated Coffee  
**\$11 per person**

## Morning Starter

Breakfast Pastries  
Fresh Orange Juice  
Sweet Cream Butter and Fruit Preserves  
Freshly Brewed Columbian Regular and  
Decaffeinated Coffee  
**\$9 per person**

# A La Carte

## Beverages

**Colombian Regular Coffee** \$45.00 per gallon  
**Colombian Decaffeinated Coffee** \$45.00 per gallon  
**Selection of Hot Teas** \$32.00 per dozen  
**Special Selection of Herbal Bigelow Tea** \$3.00 per item  
**Freshly Brewed Iced Tea** \$48.00 per gallon  
**Orange, Grapefruit or Cranberry Juices:**  
\$15 per carafe/\$60.00 per gallon  
**Tomato Juice** \$18.00 per carafe or \$68.00 per gallon  
**Fresh Tropical Fruit Punch** \$36.00 per gallon  
**Old-Fashioned Iced Lemonade** \$36.00 per gallon  
**Aguas Frescas** \$36.00 per gallon  
**Bottled Water** \$2.75 per item  
**Assorted Soft Drinks** \$2.75 per item

## Specialty Items

**El Tropicano Breakfast Pastries** \$32.00 per dozen  
**Freshly Baked Texas-Sized Cookies** \$32.00 per dozen  
(Chocolate Chip, Oatmeal Raisin or Peanut Butter)  
**Double Fudge Brownies** \$32.00 per dozen  
**Assorted Granola or Cereal Bars** \$34.00 per dozen  
**Assorted Organic Granola Bars** \$34.00 per dozen  
**Seasonal Whole Fresh Fruit** \$2.50 per item  
**Sliced Fresh Fruit with Yogurt Sauce** \$4.50 per person

# Theme Breaks

## Bakery Break

Assorted Freshly Baked Cookies  
Fudge Brownies  
Freshly Brewed Colombian  
& Decaffeinated Coffee  
or Freshly Brewed Iced Tea  
**\$9 per person**

## El Tropicano Paleta Soda Bar

Assorted Frozen Mexican Fruit Bliss  
Crisp Bunuelos  
Assorted Soft Drinks &  
Jarrito's Soft Drinks  
**\$9.50 per person**

## Riverwalk Healthy Start

Sliced Seasonal Fruit  
Individual Fruit Yogurts,  
Granola Bars, Bottled Water  
Freshly Brewed Colombian  
& Decaffeinated Coffee with a  
Selection of Herbal Teas  
**\$9.50 per person**

## At the Ballpark

Buttered Popcorn  
Whole Peanuts  
Cracker Jacks  
Assorted Soft Drinks  
Iced Tea with Lemon Wedges  
**\$10.25 per person**

## El Tropicano Break

Mini Chicken Flautas served with  
Guacamole Dip, Warm Tostadas and Salsa  
Crisp Mini Buñuelos with  
Cinnamon Whip Cream  
Freshly Brewed Coffee and  
Aguas Frescas  
**\$10 per person**

## El Tropicano Chocolate Factory

Texas Fudge Nut Brownies  
White Chocolate Macadamia Nut Cookies  
Chocolate Mousse Cups  
Assorted Soft Drinks & Waters  
**\$12.75 per person**

For all breaks, the minimum number of people required is 20 guests. For any event where the guarantee is below the minimum people, an additional fee will apply. All Breaks are serviced for 30 minutes.

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## Light Lunches

*No Desserts featured with these menus*

### Chicken Caesar Roll-Ups

Grilled Chicken, Romaine Lettuce and Parmesan Caesar Salad wrapped in Soft Bread  
**\$14 per person**

### Southwest Grilled Chicken Roll-ups

Grilled Chicken Strips with Roasted Peppers, Onions, Tomatoes, Lettuce, Pico de Gallo and Ranch Dressing; wrapped in an Herb Tortilla  
**\$14 per person**

### Hail Ceasar

Grilled Chicken Caesar Salad  
Strips of Grilled Chicken Breast on a bed of Romaine Lettuce topped with Seasoned Croutons and Freshly Grated Parmesan Cheese Complimented by Creamy Caesar Dressing. House Baked Roll and Butter  
**\$14 per person**

### Trio Salad

Slow Roasted Chicken Salad, Albacore Tuna and Seasonal Fruit Salads on a Bed of Greens with Fresh Tomato, Broccoli, Celery and Carrot Sticks; with Pickles, Olives and Crackers  
**\$15 per person**

### Muffalata

Black Forest Ham, Salami, Tomatoes and Mozzarella Cheese on a Fresh Roll with Olive Tapenade  
**\$15 per person**

### California Chicken Sandwich

Grilled Chicken Breast with Avocado, Tomato, and Sprouts served on Ciabatta Bread with Pesto Mayo  
**\$14 per person**

### Rustic Turkey

House Roasted Turkey with Smoked Bacon, Monterrey Jack Cheese and Leaf Lettuce complimented by Dressing & Sage Aioli  
**\$14 per person**

### Club Salad

Mixed Greens with Grilled Chicken, Bacon, Grated Jack Cheese, Tomato and Black Olives with Creamy Herb Dressing  
**\$14 per person**

### Club Sandwich

Layers of Bacon, Thinly Sliced Roasted Turkey and Black Forest Ham with Cheddar & Provolone Cheese on Toasted Wheat Bread with Pesto Mayo  
**\$15 per person**

### South Texas Philly Sandwich

Sliced Roast Beef with Sweet Onions and Mushrooms, Chipotle Mayonnaise and Provolone Cheese; served on a Hoagie Bun  
**\$15 per person**

### Beef N' Brie

Roasted Beef with Brie & Caramelized Onions on a Brioche Roll with Steak Butter Spread  
**\$15 per person**

### Side Orders (choose one)

New Potato Salad      Pasta Primavera      Potato Chips      Fresh Seasonal Fruit Salad

Includes Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

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## **Box Lunches**

### **On the Run**

Choice of One Sandwich, Potato Chips and Piece of Fruit  
**\$14 per person**

### **Working Lunch**

Choice of one Sandwich and 2 sides  
**\$16 per person**

### **Executive Box Lunch**

Choice of one Sandwich, 2 sides and Dessert  
**\$18 per person**

### **Sandwiches**

Sliced Bavarian Ham & Provolone  
Savory Roast Beef & Cheddar  
Smoked Turkey Breast  
Chicken Salad  
Tuna Salad  
Veggie Sandwich

With lettuce, tomato on Whole Wheat, White Bread, or Gourmet Roll  
Dill Pickle garnish, Mayonnaise and Mustard

### **Accompaniments**

Pasta Primavera Salad  
Seasonal Fresh Fruit Salad  
House Potato Salad  
Potato Chips

### **Dessert**

Decadent Brownie  
Lemon Bar  
Texas Sized Chocolate Chip Cookie



## **Deli Buffet**

A beautiful array of Sliced Honey Ham, Roasted Beef, Smoked Turkey, Cheddar & Swiss Cheeses, Garden display of Crisp Lettuce, Sliced Tomatoes, Red Onions, Relish tray of Olive & Pickle Spears, An Assortment of Sliced Breads & Rolls, Condiments of Mayonnaise, Mustard

### **Choice of Two sides**

Pasta Primavera Salad                      House Recipe Potato Salad  
Fresh Seasonal Fruit Salad                Potato Chips

### **Customize Your Menu by Adding**

Beef Tenderloin, Gourmet Sausages, Pork Loin,  
Albacore Tuna Salad, Chicken Salad  
(pricing will vary from \$2.50 and up)

### **Choose One**

Baked Goods Platter of Oversized Cookies & Brownies  
Assorted Pies, Cakes & Cobblers

### **Beverages**

Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

**\$22 per person**

## **Plated Luncheon**

### **Choice of Entrée**

Sliced Roast Beef in Mushroom Sauce With roasted Herbed New Potatoes	Sautéed Breast of Chicken in Mushroom Wine Sauce with Herbed New Potatoes
Grilled Herb Breast of Chicken in Lime Butter with Confetti Rice	Oven Baked Tilapia with Herbed New Potatoes
Beef or Chicken Fajitas (Choose One) Served with Mexican Rice	Rosemary Roasted Breast of Chicken With Home style Potatoes
Chicken Fried Steak with Homestyle Gravy With Homemade Mashed Potatoes	Sliced Pork Loin with Demi Glaze Sauce with Garlic Mashed Potatoes
Chicken Parmesan over Linguini	Beef Stroganoff over Wide Egg Noodles

### **Desserts**

Mousse, Cakes or Pies

All Lunch Buffets include Mixed Green Salad and Chef's Choice of Vegetables and Dessert  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
Rolls and Butter, Garlic Bread Sticks or Chips and Salsa

**One Entrée: \$23 Plated / \$25 Buffet**

**Two Entrée: \$28 Buffet Only**

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## Specialty Dinner

### Grilled 10-ounce NY Strip

El Tropicano Salad with Ranch Dressing  
Grilled 10-ounce NY Strip topped with Sautéed Mushroom and Caramelized Onions  
Loaded Mashed Potatoes, Fresh Market Vegetable Medley  
Dessert Selection (choose one)  
Freshly Baked Rolls and Sweet Cream Butter  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$42 per person**

### Sliced Tenderloin

El Tropicano Salad with Ranch Dressing  
Sliced Tenderloin with Bordelaise Sauce  
Loaded Mashed Potatoes, Fresh Market Vegetable Medley  
Dessert Selection (choose one)  
Freshly Baked Rolls and Sweet Cream Butter  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$42 per person**

### Grilled Atlantic Salmon

El Tropicano Salad with Ranch Dressing  
Grilled Atlantic Salmon Lemon Dill Caper Cream, Wild Rice Pilaf,  
Dessert Selection (choose one)  
Fresh Market Vegetable Medley, Freshly Baked Rolls and Sweet Cream Butter  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$33 per person**

### Chicken Roulade

El Tropicano Salad with Ranch Dressing  
Chicken Roulade Florentine Spinach, Mushrooms and Parmesan with Roasted Garlic Cream  
Wild Rice Pilaf, Fresh Market Vegetable Medley,  
Dessert Selection (choose one)  
Freshly Baked Rolls and Sweet Cream Butter  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$28 per person**

### Pecan Crusted Chicken

El Tropicano Salad with Ranch Dressing  
Pecan Crusted Chicken Breast with Serrano Cream Sauce, Wild Rice Pilaf,  
Dessert Selection (choose one)  
Fresh Market Vegetable Medley, Freshly Baked Rolls and Sweet Cream Butter  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$28 per person**

### Dessert Selection

Strawberry Romanoff	Carrot Cake Wedge
Double Chocolate Cake Wedge	Cheesecake with Raspberry and Mango Purree

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## Southwest Specialties

### Grilled Churrasco Steak

Southwestern Caesar Salad  
Grilled Churrasco Steak with Chimichurri Sauce  
Herb Roasted Red Potatoes, Grilled Marinated Vegetables,  
Freshly Baked Rolls and Sweet Cream Butter  
Cheesecake with Raspberry and Mango Puree  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$28 per person**

### Southwest Chicken Roulade

Mixed Greens with Julienned Jicama and Mandarin Supremes with Cilantro Vinaigrette  
Southwest Chicken Roulade with Black Beans, Corn and  
Colby Jack Cheese with Roasted Garlic Cream  
Herb Roasted Red Potatoes, Sautéed Zucchini and Squash,  
Freshly Baked Rolls and Sweet Cream Butter  
Carrot Cake Wedge  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$28 per person**

### Monterey Chicken

Southwestern Green Salad served with Chipotle Ranch  
Monterey Chicken (grilled chicken breast topped with pico de gallo, Monterey jack cheese  
and crispy tortilla strips)  
Cilantro Rice, Calabacitas, Freshly Made Flour Tortillas  
Caramel flan with Fresh Berries  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$27 per person**

### Tortilla Crusted Tilapia

Southwestern Green Salad served with Chipotle Ranch  
Chili-lime tortilla Crusted Tilapia Filet with Cilantro Cream Sauce  
Cilantro Lime Rice Pilaf  
Cumin-dusted Roasted Zucchini Spears  
Freshly Baked Rolls and Sweet Cream Butter  
Key Lime Pie  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$26 per person**

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# Dinner Buffets

## Choose One Salad

### Mixed Green Salad

With Julienne of Fresh Vegetables  
Tomato and Olives, Creamy Herb  
Balsamic Vinaigrette Dressing

### Classic Caesar Salad

House Baked Croutons,  
Shaved Parmesan and Caesar Dressing

## Choose One Entrée

### Margarita Breast of Chicken

Marinated in Orange Juice, Cilantro and  
Chipotle Peppers and topped with  
Mango Pico de Gallo

### Roasted Pork Loin

Rosemary and Garlic Herb Crust  
Natural Au Jus and Chipotle Honey Sauce

### Breast of Chicken

With choice of Alfredo, Pesto Cream  
Mushroom or Romano Pomodoro

### Breast of Chicken

With Choice of Poblano Cream Sauce,  
Ancho Chile or Santa Fe Sauce

### Beef or Chicken Fajitas (choose one)

Sautéed Peppers and Caramelized Onions

### Traditional English Roast Beef

Choice of Hunters Sauce or Au Jus

### Chicken Piccata with Lemon Caper Sauce

### Tilapia

Tortilla Crusted Tilapia with Cilantro Cream Sauce

## Choose One Starch

Garlic Mashed Potatoes

Three Cheese Potato Gratin

Rice Pilaf

Wild Rice with Dried Cranberries

Herb Roasted New Potatoes

Arroz Tipico

Butter Linguini tossed with Herbs & Olive Oil

Garlic Whipped Potatoes

Buffet include Chef's Choice of Vegetables and Dessert  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
House Baked Rolls and Creamy Butter

## Desserts

Mousse, Cakes or Pies

**\$28 per person (Plated Dinner)**

**\$30 per person (1 Entrée Buffet Dinner)**

**\$34 per person (2 Entrées, Buffet Dinner)**

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## Theme Dinner Buffets

### Rodeo Roundup

Hill Country Field Greens with Choice of Dressing  
Creamy Coleslaw, Country Potato Salad  
Slow Smoked Barbecue Beef Brisket  
Dry Rubbed Barbecue Pork Loin and Barbecue Chicken  
Cowboy Corn, Cowboy Baked Beans with Smoked Bacon and Brown Sugar  
Jalapeno Cornbread Muffins, Peach Cobbler and Pecan Pie  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$38 per person**

### Crockett Fiesta

Southwestern Mixed Green Salad with Corn, Black Beans,  
Crispy Tortilla Strips and Chipotle Ranch  
Cheese Enchiladas with Tomatillo Sauce  
Marinated Beef and Chicken Fajitas with Pepper and Onions  
Refried Beans topped with Queso Fresco, Mexican Style Rice  
Freshly Made Flour Tortillas,  
Fresh Guacamole, Pico de Gallo, Cheddar Cheese, Sour Cream and Homemade Salsa  
Caramel Flan with Fresh Berries  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$35 per person**

### Fetes Italienne

Classic Caesar Salad with Garlic Crouton and Parmesan Cheese  
Caprese Salad with Roma Tomatoes, Fresh Mozzarella,  
Fresh Basil drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinaigrette  
Grilled Chicken Breast with Sundried Tomato Cream  
Italian Sausage and Peppers, Grilled Vegetables  
Bowtie or Linguini Pasta with Marinara or Alfredo Sauce  
Freshly Baked Garlic Bread  
Tiramisu  
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee  
**\$35 per person**

Buffets require a minimum of 50 guests.

A \$150.00 Service Fee is applied for any group that falls below 50 guests for a buffet meal.

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## Classic Reception

### Salad and Veggie Station

Chilled Artichoke & Water Chestnut Dip  
Served with Pita Chips  
Surrounded by Market Fresh Vegetables  
House Ranch Style Dip and  
Mediterranean Salad - Mixed Greens, Pepperoncini,  
Tomato, Cured Olives, Feta, Red Onion, Balsamic Vinaigrette

### Pasta Station

Linguini and Penne Pastas  
With Alfredo or Marinara Sauce  
Accompanied by Rustic Bread Display  
With Herb Infused Oil & Whipped Butter

### Carving Station

(Choose from one of the following)  
Honey Glazed Ham, Turkey Breast, Pork Loin or Herb Encrusted Inside Round of Beef  
Condiments of Roasted Garlic Aioli, Grain Mustard,  
Creamy Horseradish Sauce, Freshly Baked Petite Rolls  
Paired with Fire Roasted Vegetable Display of  
Yellow Squash, Zucchini, Eggplant, Asparagus, Sweet Potato and more.

### Dessert Station

Our Pastry Chef selects a variety of house-baked sweets and dessert bites

### Beverage Station

Freshly Brewed Iced Tea with lemon wedges  
Freshly Brewed Coffee & Decaffeinated Coffee

**\$36 per person**

For all receptions a minimum of 100 adult guests is required. For any event where the guarantee is below 100 people, a \$150 service fee will be applied.

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## Hot Hors D'oeuvres

(minimum order of 25 pieces)

Chicken Diablo  
Jalapeno Poppers  
Spanakopita  
Cheese Quesadilla  
Chicken Quesadilla  
Cocktail Empanadas  
Chicken Cordon Bleu Bites  
Mini Island Chicken Skewers  
Chicken or Beef Flautas  
**\$3 per piece**

Southwest Spring Roll  
Tamales  
Shrimp Diablo  
Shrimp Quesadilla  
Stuffed Mushrooms  
Beef Alambres  
Cocktail Fajitas  
Mesquite Grilled Shrimp  
**\$4 per piece**

## Cold Canapes

(minimum order of 25 pieces)

Caprese Crostini  
Antipasto Skewer  
Chicken Botana  
Fruit Kabob  
Southwest Spirals  
**\$3 per piece**

Gulf Shrimp Shooter  
Gazpacho Shooters  
Chiffonade of Beef  
Asparagus wrapped with Roast Beef  
Melon wrapped with Prosciutto  
**\$4 per piece**

## Dips (per quart)

Fresh Salsa	\$45	Spinach & Artichoke Dip	\$75
Black Bean & Corn Salsa	\$45	Red Pepper Hummus	\$75
Guacamole	\$60	French Onion	\$75
Warm Queso Dip	\$60	Chipotle Raspberry	\$75

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## The Carver

### Roast Turkey Breast

Served with Chipotle Mayo and Sourdough Petite Rolls  
(Serves 30 portions)  
**\$275**

### Peppered Tenderloin of Beef

Served with Assorted Petite Rolls, Mayonnaise,  
Horseradish Sauce, and Assorted Mustard  
(Serves approximately 30 portions)  
**\$275**

### Inside Round of Beef with Herb Au Jus

Served with Assorted Petite Rolls, Mayonnaise,  
Horseradish Sauce, and Assorted Mustard  
(Serves approximately 60 portions)  
**\$300**

### Glazed Honey Baked Ham with Creole Mustard Sauce

Served with Multigrain Petite Rolls  
(Serves approximately 50 portions)  
**\$300**

Carving stations can be added to any plated/reception menu. They are not sold separately.  
All carving stations require a \$100.00 Carver Fee.

## Stations

### Pasta Bar Station

Penne and Bow Tie Pasta  
(Choose Two Sauces)  
Marinara and Creamy Pesto Sauce  
Accompanied with Parmesan Cheese and  
Cracked Red Peppers, Breads and Oils  
**\$9 Priced Per Person**

\* Add Chicken, Shrimp or Italian Sausage at \$2 per person

### Bruschetta Bar

(Choice of up to three Popular Dips)  
Olive Tapenade  
Caprese Salad Confit  
Roasted Red Pepper Hummus Dip  
Served with Chef's Selection of Pita Chips,  
Crostinis, Flatbreads, Grilled Pitas  
**\$10 Priced Per Person**

### Southwest Tapas Bar

Warm Queso Dip, Guacamole,  
Black Bean and Corn Salsa  
with Salsa Rojo & Salsa Verde served with  
Oversized Yellow Corn Tortilla Chips,  
Chile Dusted Flour Tortilla Wedges and Plantain Chips  
**\$11 Priced Per Person**

### Fajita Bar

Grilled Chicken or Beef Fajitas, Sautéed with  
Onions and Peppers, Picante Sauce, Pico De Gallo,  
Grated Cheese, Guacamole, Jalapeno Peppers,  
with Warm Flour Tortillas  
**\$11 Priced Per Person**

\$100 Chef Attendant Fee Required per 50 guests. Stations are not sold as primary meal.  
Plated/Buffer Meal or heavy hors d'oeuvres must be ordered.

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## Fancy Hors D'oeuvres Displays

(minimum order of 25 guests)

### Fresh Menagerie

A sampling of our Bountiful Display of Seasonal fresh Fruits served with Honey Yogurt Dipping Sauce; Valley Fresh Vegetable Crudités with Creamy Herb Dip complimented by an Array of Domestic Cheeses; Crackers and Breads

**\$5.95 per person**

### Gourmet Cheese Display

International Cheese to include Havarti, Gouda, Brie with Herbs, Camembert & Goat Cheese  
Served with Gourmet Party Wafers

**\$5.95 per person**

### Domestic Cheese Tray

Assorted Domestic Cheeses to include Cheddar, Monterrey Jack and Swiss with crackers

**\$4.95 per person**

### Fire Roasted Vegetable Display

Asparagus, Carrots, Zucchini, Yellow Squash, Eggplant, Portobello Mushroom and a Trio of Sweet Peppers infused with Herbs & Virgin Olive Oil

**\$4.25 per person**

### Fresh Fruit Tray

The freshest seasonal Fruits beautifully displayed to include Melons, Grapes, Pineapples, Strawberries with Ginger Vanilla Yogurt Dip

**\$3.95 per person**

### Vegetable Crudités

featuring Broccoli, Cauliflower, Carrots, Celery Wands, and Squash Rounds with a Creamy Herb Dip

**\$3.95 per person**

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# Beverage Packages

**Premium**      \$14 First Hour / \$10 Each Additional Hour  
Includes:      Premium Brands  
                    House Wines  
                    Imported Beer  
                    Domestic Beer  
                    Soft Drinks  
                    Bottled Waters

**Tex Mex Bar**      \$14 First Hour / \$8 Each Additional Hour  
Includes:      Margaritas on the Rocks  
                    Corona  
                    Shiner Bock  
                    Dos XX  
                    Soft Drinks  
                    Bottled Waters

<b>Hosted Bar</b>	<b>(Price by Drink)</b>
Premium Brand Cocktails	\$6.00
Imported Beer	\$4.75
Domestic Beer	\$4.25
California Wines	\$5.25
Assorted Soft Drinks	\$2.25
Bottled Waters	\$2.25

<b>Cash Bar</b>	<b>(Price by Drink)</b>
Premium Brand Cocktails	\$6.50
Imported Beer	\$5.00
Domestic Beer	\$4.75
California Wines	\$5.75
Assorted Soft Drinks	\$2.75
Bottled Waters	\$2.75

**Wine**  
Copperidge Varieties \$24 per bottle

**Keg**  
Available Upon Request

## Cashier and Bartender Fees

A \$100 Bartender Charge is applicable for each cash bar. One Bar per 100 people suggested.  
A cashier is required for all cash bars, cashier fees are \$15.00 per each hour.