





Inspiring Cuisine You'll Love

Surpass your expectations and let our team make them a reality. At Select Service Catering we are dedicated to bringing you the best experience possible for your special event. Feel free to let your inner creativity run wild and we'll handle all the details!

In partnership with Executive Chef Benjamin Johnson we have curated a menu focusing on the flavors of the south. From El Paso inspired hand made salsa to that good ole' down south Louisiana Cajun Beurre Blanc. Chef Benjamin has taken his years of passion and dining experiences and combined them into catering excellence for you to enjoy.





Italian 26

Spaghetti and Meatballs, Grilled Chicken Fettuccine Alfredo, Sauteed Squash, Zucchini, Onion Garlic Bread, Caesar Salad

Mexican 27

Picadillo Beef and Chicken Tinga Tacos, Soft Flour, Mexican Rice, Refried Beans, Cheese, Sour Cream, Red Salsa, Chopped Green Leaf Lettuce

Chicken And Beef Fajitas 28

Beef and Chicken Fajitas w/ Sauteed Peppers and Onions and Flour Tortillas. Served with Mexican Rice and Charro Beans, Cheese, Sour Cream, and Fresh Made Red Salsa
Add Scratch Made Guacamole for \$4 Per Person

Southwestern Chicken 28

Rosemary Balsamic Grilled Chicken, Herb Wild Rice, French Green Beans with Caramelized Shallots

Fresh Salad Trio 26

Green Salad, Chicken Salad, Pasta Salad served with Fruit, Assorted Breads

Minimum Of 20 Guest
Buffets Provided For 2 Hours



Angus Meatloaf 27

Ground Angus Beef Meatloaf Served with Garlic Mashed Potatoes and French Cut Organic Green Beans

Chicken Parmesan 28

Chicken Parmesan with Melted Mozzarella & Fresh Marinara Served with Caesar salad and Sauteed Zucchini, Squash and Onions.

Spice Rubbed Salmon 31

Salmon with Pineapple Avocado Salsa served with Parmesan & Herb Roasted Potatoes and Roasted Asparagus

Fiesta Lime Chicken 28

Lime Marinated Chicken with Avocado Corn Salsa & Cotija Cheese, Served with Herbed Wild Rice

Rosemary Balsamic Pork Tenderloin 29

With Caramelized Shallot Cream Sauce, Garlic Whipped Potatoes, and Garlic Roasted Broccoli

Minimum Of 20 Guest
Buffets Provided For 2 Hours



Sweet Treats

Butterscotch Bourbon Pot De Crème 6

Double Chocolate Brownie 5

Fresh Citrus Lemon Tartlets 5

Mini Graham Crusted Cheesecakes 6

Assorted In-House Oversized Cookies 5

Seasonal Cobblers – Peach, Cherry, Apple, & Mixed Berry 8

Minimum Of 20 Guest
Buffets Provided For 2 Hours



Dinner



Choose 1 Salad

Traditional Caesar

Chopped Romaine, Parmesan, Garlic Toasted Croutons,
Creamy Caesar

Green Bistro Salad

Mixed Greens, Strawberries, Goat Cheese, Spicy Pecans,
Shallot Vinaigrette

Spinach Salad

Spinach, Dried Cranberries, Spicy Pecans, Goat Cheese,
Balsamic Vinaigrette

Chopped Wedge

Iceberg, Diced Roma Tomatoes, Bacon Crumble, Bleu
Cheese, Herbed Ranch

Minimum Of 20 Guest
Buffets Provided For 2 Hours

Choose 1 Entree

Chicken

Chicken Marsala 34

Pounded Thin and Lightly Breaded With Shitake and Cremini Mushroom and Marsala Sauce

Chicken Piccata 34

Pounded Thin and Lightly Breaded With a Lemon Caper Beurre Blanc Sauce

Cajun Chicken 35

Blackened and Seared Chicken Breast, Served Sliced With A Cajun Beurre Blanc

Pork



Rosemary Balsamic Pork Tenderloin 38

Chargrilled, Served Sliced With Caramelized Shallot and Herb Cream Sauce

Garlic and Herb Crusted Pork Loin 39

Served Sliced with Pan Jus Sauce

Orange Ginger Pork Tenderloin 39

Served Sliced with Orange Ginger Sauce

Beef

Pot Roast 39

Slow Roasted Locally Sourced Prime Chuck With Onion and Carrot Gravy

Chargrilled Flank Steak 42

Tender Flank Cut Served With Chimichurri Sauce

Fish

Blackened Salmon 42

Wild Alaskan Caught Salmon Served With Lemon Caper Sauce



Parmesan and Herb Crusted
New Potatoes

White Cheddar and Boursin
Mac and Cheese

Garlic Mashed Potatoes

Jasmin Rice

Whipped Sweet Potatoes

Hatch Smoked Gouda Grits

Herbed Wild Rice

Mushroom Risotto

Vegetable

Choose One

French Green Beans with Caramelized Shallots

Bacon Jam Roasted Brussels Sprouts

Garlic Roasted Broccoli

Seasonal Mixed Vegetables

Sauteed Zucchini, Squash and Onions

Sweet Corn with Hatch Chile

Dessert

Choose One

Double Chocolate Brownie

Fresh Citrus Lemon Tartlets

Assorted In House Mini Cookies

Assorted Mini Cheesecakes



Texas Style
BBQ



Texas BBQ Buffet

2 Meats and 2 Sides 36

3 Meats and 3 Sides 39

Protein

Sides

10 Hour Angus Smoked Brisket

Jalapeno Feta Cole Slaw

Smoked Kielbasa Sausage

Creamy Garlic Cole Slaw

Slow Cooked Texas Style
Pulled Pork

Twice Baked Potato Casserole

Creamy Yellow Potato Salad

36 Hour Marinated and
Smoked Chicken Quarter

Herbed New Potato Salad

Tinder Smoked Turkey

Hatch Chili Mac and Cheese

Fall Off the Bone St. Louis or
Baby Back Ribs (add \$6pp)

Texas Style BBQ Baked Beans

Pinto Beans

Spicy Corn



Minimum Of 20 Guest
Buffets Provided For 2 Hours

Hors d'oeuvres & Displays



Hors D'oeuvres

Cheeseburger Slider with House Made Mayo – 6

Old Fashioned Cocktail Meatball Skewer – 5

Thai Chicken Satay with Peanut Sauce – 4

Bite Sized Chicken and Waffle with Maple Mustard – 5

Chicken and Mushroom Wellington w/ Shitake Mushroom Sauce – 6

White Cheddar Boursin Mac and Cheese Bites – 4

Fried Mushroom Risotto Croquette With Shitake Demi – 4

Corn and Squash Fritters with Spicy Tomato Ranch – 4

Italian Meatball Skewer – 4

Vietnamese Shaking Beef Skewer – 5

Chicken Flauta with Avocado Creme – 5

Bacon Wrapped Chicken Jalapeno Popper – 5

Fried Chicken Slider with Maple Mustard – 6



Priced Per Piece

Minimum 4 Dozen Per Order

Hors D'oeuvres

Coconut Shrimp with Mango Sweet Chili – 6

Mini Jalapeno Cheddar Twice Baked Potatoes with Bacon & Chive – 5

Mini Garlic Cream Twice Baked Potatoes – 5

Blackened Shrimp on Grit Cakes with Old Bay Beurre Blanc – 6

Mini Crab Cakes with Signature Remoulade – 6

Pork Tenderloin Sliders with Caramelized Shallot Aioli – 6

Italian Sausage & Cream Cheese Stuffed Mushrooms – 5

Spinach & Artichoke Stuffed Mushrooms – 5



Priced Per Piece
Minimum 4 Dozen Per Order

Hors D'oeuvres - Room Temperature

Beef Tenderloin Sliders with Whipped Horseradish – 6

Flank Steak with Chimichurri on Potato Crisp – 6

Smoked Brisket, Pimiento Cheese & Jalapeno on Mini Corn Tostada – 5

Beef Tenderloin with Port Wine & Garlic Aioli on Crispy Potato – 6

Salsa Verde Chicken with Cilantro-Onion Slaw in Tortilla Cup – 5

Truffle Salami, Brie & Honeycomb on Petit Toast – 5

Smoked Salmon Crostini with Caper Cream Cheese & Red Onions – 5

Tuna Tartare Avocado & Soy Sesame Vinaigrette on Crispy Wonton – 6

Spicy Tuna in Cucumber Cups with Sesame Seed & Spicy Mayo – 6

Individual Boiled Shrimp Cocktail – 5

Snapper Ceviche Tostada with Avocado Cream & Cilantro Onion Slaw – 6

Herbed Ricotta Crostini with Tomato Bruschetta – 5

Wedge Salad Skewer with Cherry Tomato & Herbed Ranch – 5

Prosciutto Wrapped Asparagus – 5

Deviled Eggs with Smoked Paprika – 5

Priced Per Piece
Minimum 4 Dozen Per Order



Displays

Southern Cheese Board

Smoked Gouda, Manchego, White Cheddar, Grapes, with Assorted Artisan Crackers

10

Local Crudite Board

Fresh Carrots, Cherry Tomatoes, Celery, Zucchini, Red Bell Pepper and Blanched Asparagus Served with Mini Pitas, Roasted Red Pepper Hummus and Herb Ranch

10

Classic Charcuterie Board

Assortment of Cured Imported and Domestic Charcuterie and Cheeses, Dried Fruit, Nuts with Regular and GF Crackers

14

South of the Border

House Made Chips, El Paso Inspired Red and Green Salsas, Texas Caviar, Hand Mashed Guacamole, Queso Blanco

12

Mediterranean Garlic Hummus

With Roasted Red Pepper and Pita Bread

10

Priced Per Person

Minimum 20 Person Per Display

Please note the above is just a small taste within the capabilities of our team. Should you desire a truly custom and unique dinning experience we are here to cater to all of your needs. Feel free to share your vision and we will make it a reality. Exceeding expectations is just the beginning of our capabilities.

