



# Natural Bridge Caverns Special Event Catering Menu

*A minimum food revenue is required. Additional 20% service fee and 7.25% sales tax are required.*



# Dinner Menus

*All menus are served with water and your choice of sweet or unsweet iced tea.  
All menus can be plated for a \$10 upcharge per meal.*

*A minimum food revenue is required. Additional 20% service fee and 7.25% sales tax are required.*



## **Flowstone Dinner**

### **Salad:** *Choice of One*

**Garden Salad** – Mixed Seasonal Greens, Cucumber, Grape Tomato, Carrots with Cracked Peppercorn Ranch Dressing.

**Crisp Caesar Salad** – Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing.

**Freshly Baked Dinner Rolls** – Served with butter.

### **Entrée:** *Choice of Two*

**Chef Carved Beef Tenderloin** - Perfectly spiced and Slow smoked to perfection. Served with a homemade Creamy Horseradish Sauce.

**Salmon** – Served with a savory Lemon Butter Sauce.

**Chef Carved Pork Tenderloin** - Pork tenderloin marinated with loads of herbs, smoked, seared and hand sliced. Served with Dijon Sauce.

**Boneless Peppered Turkey Breast** - Smoked to golden perfection with a generous dusting of aromatic cracked pepper.

**Honey Garlic Pork Chop** – Tender juice pork chops cooked in a flavorful honey garlic sauce.

**Garlic Butter Chicken** – Boneless Chicken Breast smothered in a Creamy Garlic Sauce.

### **Side Dish:** *Choice of Two*

Garlic Mashed Potatoes

Scalloped Potatoes

Steamed Vegetable Medley

Green Bean Almondine

Steamed Broccoli

Oven Roasted Asparagus

### **Dessert:** *Choice of One*

Decadent Flourless Chocolate Torte

Flan - a silky vanilla custard

Cheesecake with Fruit Topping

Assorted Petite Desserts

Dinner served with freshly baked dinner rolls with butter.

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## **Dripstone Dinner**

### **Salad:** *Choice of One*

**Garden Salad** – Mixed Seasonal Greens, Cucumber, Grape Tomato, Carrots with Cracked Peppercorn Ranch Dressing

**Crisp Caesar Salad** – Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing.

### **Entrée:** *Choice of Two*

**Chef Carved Pork Tenderloin** - Pork tenderloin marinated with loads of herbs, smoked, seared and hand sliced. Served with Dijon Sauce.

**Boneless Peppered Turkey Breast** - Smoked to golden perfection with a generous dusting of aromatic cracked pepper. Served with gravy.

**Smoked Honey Ham** - Slow-smoked to ensure a delicious flavor that will be loved by everyone.

**Honey Garlic Pork Chop** - Juicy, tender, and flavorful!

**Monterey Chicken Breast** - Tender, juicy chicken breasts baked in a tangy BBQ sauce and topped with cheese, bacon, and tomatoes.

### **Side Dish:** *Choice of two*

Garlic Mashed Potatoes

Scalloped Potatoes

Steamed Vegetable Medley

Green Bean Almondine

Steamed Broccoli

Oven Roasted Asparagus

### **Dessert:** *Choice of one*

Decadent Flourless Chocolate Torte

Flan - a silky vanilla custard

Cheesecake with Fruit Topping

Assorted Petite Desserts

Dinner served with freshly baked dinner rolls with butter.



## **Lonestar Smoke Dinner**

### **Salad:** *Choice of One*

**Garden Salad** – Mixed Seasonal Greens, Cucumber, Grape Tomato, Carrots with Lemon Herb Vinaigrette Dressing

**Crisp Caesar Salad** – Romaine Hearts, Shaved Parmesan, Focaccia Croutons with Caesar Dressing.

### **Meats-** *Choice of Two*

**Pulled Smoked Beef Brisket** – Slow Smoked Texas Style, Tender & Juicy!

**Smoked Bone-In Chicken** – Perfectly seasoned and smoked juicy and tender chicken.

**Pulled Pork BBQ** – Tender pulled pork BBQ in a Tangy Eastern Style BBQ Sauce

**Smoked Sausage** – flavorful smoked beef & pork sausage. Jalapeno sausage is available upon request.

### **Side Dishes:** *Choice of Two*

Homestyle Potato Salad

Buttered Potatoes

Baked Beans

Green Beans

Creamy Coleslaw

Creamed Corn

Macaroni and Cheese

### **Dessert:** *Choice of One*

Decadent Flourless Chocolate Torte

Banana Pudding Tarts

Assorted Brownies and Cookies

Fruit Cobbler

Dinner served with Bread, Pickles, Jalapeños, Red Onion and BBQ Sauce on side.



## **Taste of San Antonio Dinner**

### **Salad:** *Choice of One*

**Fiesta Corn Salad** – Fire Roasted Corn, tossed with Cotija cheese, Jalapenos, Onion, Tomatoes, Tajin and traditional Elotes Dressing

**Southwestern Chopped Salad** – Romaine Lettuce, Corn, Black Beans, Grape Tomatoes, Red Onion, Crispy Tortilla Strips and tossed in Cilantro Ranch Salad Dressing.

### **Entree:** *Choice of Two -*

**Chicken Fajitas** – Juicy chicken is seasoned, seared and cooked to perfection.

**Beef Fajitas** - Tender strips of savory beef.

**Tamales** - Filled with tender pieces of pork or brisket all wrapped in a soft masa dough.

**Enchiladas Verde** – Shredded Chicken Enchiladas topped with Salsa Verde and Cheese.

**Beef Enchiladas** – Traditional Beef Enchiladas topped with a zesty red sauce.

### **Side Dishes:** *Choice of Two*

Mexican Rice

Cilantro Lime Rice

Charro Pinto Beans

Black Beans

Refried Beans

### **Dessert:** *Choice of One*

Decadent Flourless Chocolate Torte

Flan - a silky vanilla custard

Churros dusted with cinnamon and sugar.

Assorted Brownies and Cookies

Dinner served with Chips and Salsa,  
Sour Cream, Guacamole, Flour Tortillas and Pico De Gallo.



## **Italian Tour Dinner**

### **Salad:** *Choice of One*

**Mediterranean Salad** – Mixed Greens, Cucumber, Grape Tomato, Red Onions, Kalamata Olives, & Feta Cheese, tossed in Greek Dressing

**Crisp Caesar Salad** – Romaine Hearts, Shaved Parmesan, & Croutons tossed in Caesar Dressing.

### **Entree:** *Choice of Two -*

**Fresh Baked Lasagna** - Beef & Italian Sausage and/or Spinach & Red Pepper Vegetarian Lasagna with layers of Ricotta, Mozzarella, & Parmesan cheese

**Creamy Chicken Alfredo** - Penne pasta served with grilled chicken and a creamy alfredo sauce

**Stuffed Manicotti** – Manicotti shells stuffed with your choice of grilled Chicken or Vegetables, Ricotta Cheese, & topped with tangy Marinara Sauce

**Sausage w/ Peppers & Onions** – Italian Sausage grilled with red & green Bell Peppers and Vidalia Onions

**Stuffed Portabella Mushrooms** – Large Portobello Cap Mushrooms stuffed with Goat Cheese, Pimento, Basil Pesto, Goat Cheese, Parmesan & Garlic, topped with Mozzarella Cheese

### **Side Dishes:** *Choice of Two*

Green Beans Almondine

Vegetable Medley

Oven Roasted Asparagus

### **Dessert:** *Choice of One*

Decadent Flourless Chocolate Torte

Authentic Italian Cannoli's

Chocolate Mousse Cups

Dinner served with freshly baked dinner rolls with butter.



## Hot Appetizers

### ***Southwest Eggrolls***

A colorful combination of corn, black beans, red bell peppers, jalapeños, cheese and tender bites of chicken with a spicy southwest seasoning. Served with a creamy Avocado Ranch Dip.

### ***Toasted Jalapeno Ravioli***

Ricotta and mozzarella cheeses blended with spicy jalapeño peppers; wrapped in wonton dough and coated with rustic breadcrumbs.

### ***Barbecue Brisket Crostini***

Toasty French bread rounds loaded with our house smoked pulled beef brisket & topped with Bacon Onion Jam.

### ***Bacon Wrapped Chicken***

Seasoned juicy chicken bites wrapped in crispy bacon.

### ***Bacon Wrapped Quail Jalapeno Popper***

Boneless, skinless quail breasts and jalapeno pepper wrapped in smoked bacon.

### ***Mini Beef Wellington***

Beef pieces wrapped in puff pastry together with a flavorful filling and baked until golden brown.

### ***Bacon Wrapped Dates***

Crispy bacon with tender dates stuffed with creamy goat cheese.

### ***Smoked Chorizo Queso***

Cold smoked queso with spicy chorizo, tomatoes, and peppers.

### ***Goat Cheese Tartlets***

Goat cheese tartlet with a drizzle of honey.

### ***Stuffed Button Mushrooms***

Baby bella mushrooms stuffed with Mozzarella, Goat Cheese, Spinach and Roasted Red Pepper.

### ***Spinach Artichoke Dip w/ Pita***

Warm, cheesy, and DELICIOUS! Served with warm Pita Bread.

### ***Barbecue or Italian Meatball Skewers***

Tender Meatballs with your choice of savory sauce.

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## **Cold Appetizers**

### ***Dip Trio***

Fresh Salsa, Guacamole and Queso Blanco served with Tortilla Chips

### ***Bacon Jalapeno Deviled Eggs***

Creamy, with a Spicy and Savory Texas Flavor

### ***Caprese Skewers***

A fun, fresh party appetizer! Cherry Tomatoes, Basil, Mozzarella Cheese, and a Drizzle of Balsamic Glaze

### ***Fresh Fruit and Cheese Platter***

A Collection of Seasonal Fresh Fruits and Cheeses

*Price may increase due to selections.*

### ***Crudite***

A Variety of Vegetables served along with some Ranch Dip.

### ***Chips & Salsa***

House-made tortilla chips served with Fire Roasted Salsa

### ***Bruschetta***

Toasty French Bread Rounds topped with traditional Italian Tomatoes and herbs.

### ***Charcuterie Display (pricing by request)***

A perfectly arranged spread of meat, cheese, crackers and condiments is irresistible at any gathering.

*Pricing is per person with your choice of three appetizers and four pieces for person.*

## **Receptions and Heavy Hors d'oeuvres**

### ***Please note:***

*Reception Stations or Heavy Appetizers with a carving station(s) are available. If your group is requesting this to take the place of dinner customized pricing will be needed.*

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## **Bar Options**

**All bar setups are \$300 per bar with a maximum of 2 bars.**

### **Hosted Bar-**

Host is charged based on consumption.

### **Cash Bar-**

Event Guests Purchase Beverages on their Own.

### **Beverage Options:**

Guests will choose the following:

2 House Beers

2 House Wines

1 House Seltzer

#### **House Beer Selection –**

##### **House Beers**

Domestic Beers: Dos XX, Shiner Bock, and Lone Star Light.

Craft Beers: Ranger Creek Skytrooper IPA & Freetail Bat Outta Hells

#### **House Wine Selection –**

Fall Creek Chardonnay, Texas- The Chardonnay is full of bright tropical and citrus fruit flavors with a hint of oak. The texture of this wine is clean and refreshing. This Chardonnay is an outstanding complement to an array of foods.

Fall Creek Cabernet, Texas- The Granite Reserve is a yummy blend of Cabernet Sauvignon (85%) and Merlot (15%). This medium-bodied Cabernet is loaded with cherry and dark berry fruit flavors with soft tannins and nice acidity.

Underwood Rose Bubbles- Our wine is vegan and gluten-free. All cases automatically receive 10% discount when purchased online. This bubbly rosé is 88% Pinot Noir, 10% Chardonnay, and 2% Pinot Gris. It's pale pink in color, with a fine bead and tart fruit flavors that emphasize red apple and red berry.

Underwood Bubbles Underwood- The Bubbles is a bright refreshing wine with notes of ripe citrus, tropical fruit, and white flowers. This is a refreshingly casual wine that works well paired with just about any light fare, from bacon and eggs to buttery popcorn and even works well with sushi.

#### **House Seltzer Selection –**

Topo Chico Strawberry Guava- A delicious blend of natural flavors and added minerals for taste to create a refreshing light tasting seltzer.

Topo Chico Ranch Water- Topo Chico Ranch Water Hard Seltzer features real lime juice, tequila flavor and ultra-crisp, refreshing taste. It's inspired by the popular cocktail recipe made famous by Texas bartenders with added minerals for taste.

*Subject to availability, special beverage requests are available with advanced notice. Special beverage pricing varies.*

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# Lunch Menus

*All menus are served with water and your choice of sweet or unsweet iced tea.  
All menus can be plated for a \$10 upcharge per meal.*

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## ***On the Lighter Side***

### **Simply Sandwiches**

**Salad:** *Choice of One*

**Crisp Caesar** – Fresh Romaine, Shaved Parmesan Cheese, Garlic Herb Croutons with Caesar Dressing

**Garden Salad** - Mixed Seasonal Greens, Cucumber, Grape Tomato, Carrots, with Lemon Herb Vinaigrette Dressing

**Deli Sandwich Variety:** *Choice of Two*

**Turkey Breast** - Whole Grain Bread, Tomato, Leaf Lettuce, Cheddar Cheese

**Black Forest Ham**– Whole Grain Bread, Tomato, Leaf Lettuce, Provolone Cheese

**Vegetarian**– Whole Grain Bread, Tomato, Leaf Lettuce, Red Onion, Cucumber with Hummus and Guacamole Spreads

**Assorted Individual Bags of Chips**

**Chocolate Chip Cookies**

### **Wonderfully Wrapped**

**Salad:** *Choice of One*

**Crisp Caesar** – Fresh Romaine, Shaved Parmesan Cheese, Garlic Herb Croutons, Caesar Salad Dressing

**Garden Salad** - Mixed Seasonal Greens, Cucumber, Grape Tomato, Carrots, with Lemon Herb Vinaigrette Salad Dressing

**Deli Wrap Variety:** *Choice of Two*

**Turkey Breast** - Whole Grain Wrap, Tomato, Leaf Lettuce, Cheddar Cheese

**Black Forest Ham**– Whole Grain Wrap, Tomato, Leaf Lettuce, Provolone Cheese

**Vegetarian**– Whole Grain Wrap, Tomato, Leaf Lettuce, Red Onion, Cucumber with Hummus and Guacamole Spreads

**Assorted Individual Bags of Chips**

**Chocolate Chip Cookies**



## Low and Slow Lunches

### Brisket Sammy

**Salad:** *Choice of One*

**Crisp Caesar** – Fresh Romaine, Shaved Parmesan Cheese, Garlic Herb Croutons with Caesar Dressing

**Garden Salad** - Mixed Seasonal Greens, Cucumber, Grape Tomato, Carrots with Lemon Herb Vinaigrette Dressing.

### **Entree**

**Pulled Beef Brisket Sandwich** – House-smoked Angus pulled beef brisket served on *brioche bun* with pickles, red onion, and BBQ sauce.

**Sides:** *Choice of One*

Homestyle Potato Salad

Classic Coleslaw

Baked Beans

Assorted Individual Bags of Chips

### **Chocolate Chip Cookies**

### BBQ Loaded Baked Potato

**Salad:** *Choice of One*

**Crisp Caesar** – Fresh Romaine, Shaved Parmesan Cheese, Garlic Herb Croutons with Caesar Dressing

**Garden Salad** - Mixed Seasonal Greens, Cucumber, Grape Tomato, Carrots with Lemon Herb Vinaigrette Dressing

### **Entree**

▪ **Baked Potato** – Served with your choice BBQ Beef Brisket or Sausage

▪ Available Toppings - Butter, Sour Cream, Queso Blanca Cheese, Chives, BBQ Sauce, and French-Fried Onion Strings

**Sides:** *Choice of One*

Homestyle Potato Salad

Classic Coleslaw

Baked Beans

Assorted Individual Bags of Chips

### **Chocolate Chip Cookies**



## **Lonestar Smoke Lunch**

**Salad:** *Choice of One*

**Crisp Caesar** – Fresh Romaine, Shaved Parmesan Cheese, Garlic Herb Croutons with Caesar Dressing

**Garden Salad** - Mixed Seasonal Greens, Cucumber, Grape Tomato, Carrots, with Lemon Herb Vinaigrette Dressing

**Meats-** *Choice of One*

**Pulled Smoked Beef Brisket** – Slow Smoked Texas Style, Tender & Juicy!

**Smoked Bone-In Chicken** – Perfectly seasoned and smoked, juicy, and tender chicken.

**Pulled Pork BBQ** – Tender pulled pork BBQ in a Tangy Eastern Style BBQ Sauce

**Smoked Sausage** – flavorful smoked beef & pork sausage.

**Jalapeno Smoked Sausage** - flavorful smoked beef & pork sausage with a little extra kick from spicy jalapeños.

**Side Dishes:** *Choice of One*

Homestyle Potato Salad

Baked Beans

Creamy Coleslaw

Assorted Individual Bags of Chips

**Chocolate Chip Cookies**



### **Box Lunches**

**Entrée:** Choose two per group

**Turkey Breast** - Whole Grain Bread, Tomato, Leaf Lettuce, Cheddar Cheese

**Black Forest Ham**– Whole Grain Bread, Tomato, Leaf Lettuce, Provolone Cheese

**Vegetarian**– Whole Grain Bread, Tomato, Leaf Lettuce, Red Onion, Cucumber with Hummus and Guacamole Spreads

**Assorted Individual Bags of Chips**

**Chocolate Chip Cookies**

*\*Box lunches do not include iced tea.*



# Breakfast Menu

*All menus are served with water, coffee, and choice of Orange or Cranberry Juice.  
All menus can be plated for a \$10 upcharge per meal.*

*A minimum food revenue is required. Additional 20% service fee and 7.25% sales tax are required.*



### **Breakfast Taco Plate**

*Two tacos per person served with Breakfast Potatoes and Fruit*

**Breakfast Tacos: Choice of two**

**Bacon, Egg, and Cheese**– Flour Tortilla loaded with Scrambled Eggs, Cheddar Jack Cheese and Crispy Bacon

**Chorizo and Egg** -Flour Tortilla filled with Smoked Chorizo and Scrambled Eggs

**Egg, Potato, and Cheese** – Scrambled Eggs with Homestyle potatoes and Cheddar Jack Cheese in a Flour Tortilla

### **Croissant Sandwich Plate**

*One croissant per person served with Breakfast Potatoes and Fruit*

**Croissant Sandwiches: Choice of two**

**Sausage, Egg, and Cheese**- Croissant with Sausage Patty, Eggs, and Cheddar Cheese

**Bacon, Egg, and Cheese**- Croissant with Bacon, Egg, and Cheddar Cheese

**Caprese**- Croissant with Fresh Mozzarella, Tomato, Egg, and Basil Pesto

**Western**- Croissant with Ham, Egg, Cheddar Jack Cheese, and Roasted Red Pepper

*Breakfast Taco and Croissant Sandwich plates a single pass served buffet. Two choices of tacos/croissants for each group.*

*A minimum food revenue is required. Additional 20% service fee and 7.25% sales tax are required.*



## **All-You Can Eat Breakfasts**

### **Hearty Helping Buffet**

**Assorted Pastries:** *Choice of Two*

**Muffins** – Basket of Blueberry and Banana Nut, and Chocolate Chip

**Fruit Danish** – An assortment of Apple, Cheese, Cherry, & Cinnamon

**Croissants** – Buttery Croissants and Chocolatine Pastries

**Bagels w/Cream Cheese** – Assortment of Plain, Blueberry, and Cinnamon Raisin Bagels with Cream Cheese

**Eggs:** *Choice of One*

**Scrambled**

**Scrambled Egg Whites**

**Western Style-** Scrambled with Peppers, Onions, and Cheddar Jack Cheese

**Loaded Egg Cups-** Baked egg cups with either Broccoli and Cheddar Jack Cheese or Sausage and Cheddar Jack Cheese

**Breakfast Meats:** *Choice of Two*

**Thick Sliced Bacon**

**Sausage Links**

**Turkey Sausage**

**Country Ham**

**Fried Chicken**

**Potatoes:** *Choice of One*

**Hashbrowns**

**Breakfast Potatoes-** Sliced Potatoes roasted in olive oil and garlic

**From the Griddle:** *Choice of One*

**Griddle Cakes**

**Belgian Waffles**

**French Toast**



## **Continental**

**Assorted Pastries:** *Choice of Two*

**Muffins** – Basket of Blueberry and Banana Nut, and Chocolate Chip

**Fruit Danish** – An assortment of Apple, Cheese, Cherry, & Cinnamon

**Croissants** – Buttery Croissants and Chocolate Pastries

**Bagels w/Cream Cheese** – Assortment of Plain, Blueberry, and Cinnamon Raisin Bagels with Cream Cheese

**Fresh Fruit and Yogurt**

**Fruit Skewers** – Skewer loaded with Strawberries, Blackberries, Cantaloupe, Pineapple, and Kiwi

**Yogurt Cups** – Assorted flavors of yogurt

### **Booking note:**

*Minimum food revenues are required: Dinner- \$2,500, Lunch- \$1,500, and Breakfast- \$750.*

*20% service fee and sales tax are not included in minimum food revenue.*

*Food and bar guarantees are due 10 days before the event date. Any changes after the food guarantee is due will be charged \$20 per person plus the meal, service fee, and tax.*

*Menus and pricing subject to change.*