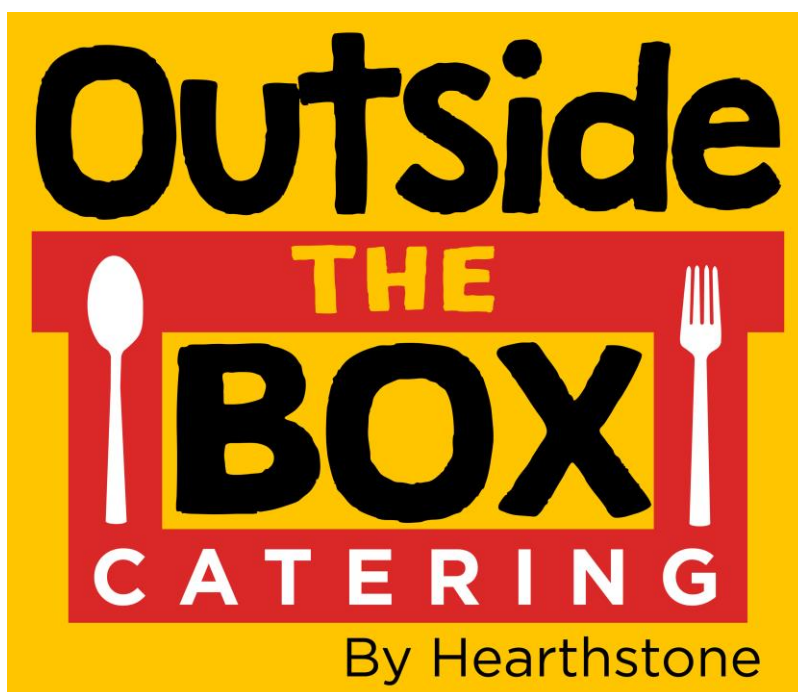


# UPSCALE CATERING AND SPECIAL EVENT MENUS

*(UPDATED JUNE 15TH, 2022)*



**AT OUR VENUE**



**If you are looking for something to “WOW” your guests, look no further. Hearthstone’s Outside the Box Catering Menu consists of Small Bite options, Main Buffets to serve as an entire meal, or our Signature Action Stations which are all cooked or carved on-site and give a truly interactive experience for your guests. Please contact us at (210) 826-5668 and let us know you would like to inquire about our Outside the Box menu. We will be happy to answer any questions you may have over the phone, and we will be happy to set up an initial consultation free of charge. Outside the Box Catering by Hearthstone is our top-tier catering division, and we are here to offer you a top-notch event with our local, small-business personal touch.**

**The following menu options are for groups with a minimum of 30 guests for private events held at our event center in the evening. If you are interested in reservations for smaller groups, please refer to the last pages in this packet for policies or reserving non-private events and tables for groups. An event coordinator will be happy to meet with you in person or over the phone and get you quotes for exactly what you are needing.**

### **Need a venue?**

**Our event center at 3920 Harry Wurzbach Rd. is perfect for an intimate setting indoors and out with a large patio outside or a private meeting room with audio-visual capabilities. Our entire event center can accommodate up to 100 guests comfortably, and our private banquet room can be arranged in many different layouts to serve up to 50 guests for any**

***\*\*\*Sales tax and a 20% service fee will be added to total price of events.  
Gratuities are appreciated but optional.***

meeting, presentation, or dinner with plated or buffet service.

The private room is available Monday through Saturday between 8 AM and 9 PM, and our entire venue is available for private events on Saturdays after 4 PM until 10 PM. If your event requires hours outside of our normal event times, we can discuss those needs on an individual basis. We aim to please so customizing your menu is always a possibility and we will consider budgetary needs in the process of crafting your personalized event with us here at Hearthstone.

There are no facility fees or rental charges to use the private room or the entire event center, but we do require a minimum amount of revenue to reserve the private room or venue (rates for minimum food and beverage revenues by time of day are listed in the back two pages).

*To ensure we can make ample preparations for your event, please reserve the private meeting room at least 7 days in advance and the entire venue on Saturdays at least 15 days in advance. We do recommend booking as early as possible though since events are reserved on a first-come, first serve basis.*

*(A complete list of event details and policies is available upon request. If you would like a copy please ask an event coordinator for a copy or send us a request at [HearthstoneEventCenter@gmail.com](mailto:HearthstoneEventCenter@gmail.com))*

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## **Small Bites for Passing or as a Display**

***Available in increments of 50 servings per item. These items will all come with servers to butler pass or station attendants if you wish to have the food out on display.***

Seared Sashimi Tuna  
Loin on wasabi-sesame  
toast points topped with  
mirin cream cheese, soy  
caviar, and daikon  
sprouts  
*\$275 per 50 servings*



Loaded Potato Skins filled with shredded carnitas and topped with  
crumbled bacon, sour cream, cheddar, and chives.  
*\$175 per 50 servings*

Bacon-wrapped jumbo shrimp and grilled pineapple skewers  
*\$300 per 50 servings*

Wonton Cones of Sashimi Tuna topped with wasabi crème fraiche,  
daikon radish sprouts, sambal chili paste, and soy caviar  
*\$350 per 50 servings*

Crisp crostinis topped with hot-pepper jelly, sliced beef tenderloin, and  
chimichurri sauce

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*\$275 per 50 servings*



A pair of steamed chicken-lemongrass dumplings nestled over a bowl of shredded cabbage and a sesame-soy dipping sauce

*\$275 per 50 servings*

Bacon-wrapped U10 scallops on the half shell with saffron-passionfruit curd and topped with lemon pepper caviar

*\$400 per 50 servings*

Savory Cheesecake Cones with the flavors of capers, lemon, and dill finished with cured salmon, crispy fried capers, house-made juniper pop rocks, and candied fennel

*\$325 per 50 servings*

Skewers of Fresh Mozzarella marinated in basil pesto, cherry tomatoes, grilled zucchini, and salami passed on posts

*\$250 per 50 servings*

A pair of Mango-Jalapeno Meatballs tossed in buffalo sauce and served on top of whipped ranch potatoes

*\$250 per 50 servings*

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Gratuities are appreciated but optional.**

# **Seafood Displays**

***These self-service stations are maintained by staff and restocked as needed.***

## **Shrimp Cocktail**

Jumbo Cocktail Shrimp (based on 3 per person)  
Cocktail and Tartar Sauces with Lemon Wedges  
*\$7.00 per person*

## **The Ocean's Bounty**

Jumbo Cocktail Shrimp (based on 2 per person)  
Saffron Poached 10-20 ct Sea Scallops (based on 1 per person)  
Snow Crab Claws (based on 1 per person)  
Cocktail and Tartar Sauces with Lemon Wedges  
*\$12.00 per person*

## **"Over the Top" Seafood Display**

A 15 lb. Steamed Maine Lobster and  
a whole Alaskan Red King Crab guard a table of:  
Jumbo Cocktail Shrimp (based on 2 per person)  
Saffron U10 Sea Scallops on the half shell (based on 1 per person)  
Snow Crab Claws (based on 1.5 per person)  
Colorful scallop shells of  
seaweed & squid salad  
Cocktail, Tartar, and Saffron  
Aioli with Lemon Wedges  
***(requires advance notice  
due to the need to special-  
order these seafood  
showpieces from the  
fisheries)***  
*\$ Market Rate*



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## **Our Signature "ACTION" Stations**

***Served as all or part of a full meal, these stations will all come with attendants to serve, carve, and/or prepare these items on-site. Quantities and pricing are based on 1 serving per person – for events including multiple stations, quantities per station can be reduced since the quantities needed to serve may lower as the quantity of stations increase***

### **Bacon & Eggs**

Carved Six-Hour Pork Belly served on a croissant toast point with French toast custard cream, raw honeycomb, Nutella powder, and an edible orchid  
*\$8.50 per person*

### **Homage to Fromage**

Featuring Fresh Mozzarella made in front of your guests, formed by hand, and served on a basil-pesto crostini topped with a sliver of tomato and a balsamic reduction to drizzle over the top...along with a display of assorted cheeses, cured meats, marinated vegetables, crackers & toast points

\*\*\*Large wheels of Baked Brie en Croute may be substituted for Mozzarella station  
*\$9.50 per person*

### **Tenderloin of Scallops on the Half-Shell**

U10 Scallops are fused together into long columns with a natural-enzymatic process and then wrapped in bacon, seared, carved, and served in a scallop shell with saffron-passionfruit curd and topped with lemon-pepper caviar and green onions  
*\$9.50 per person*

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### **Sugar and Spice**

Cane Sugar Seared Pork loin is carved to order, served in martini glasses of saffron parsnip puree, and topped with brandied apple and tart cherry chutney, stone ground mustard, and prickly pear syrup

*\$9.25 per person*

### **Queso FUNdido**

We take fresh mozzarella made in-house and melt it over a thin layer of chorizo fino. Our chefs then serve it onto miniature corn and flour tortillas with the option of adding pulled pork carnitas, and it comes with pickled onions, fresh cilantro, and salsa to finish it off

*\$8.50 per person*

### **Earth & Turf (full entrée)**

Beef tenderloin seared and slow-roasted to medium rare, carved to order, and served with four-cheese truffled bacon mac, orange-brandy carrots and hericot verts, horseradish cream, and Argentinian Chimichurri Sauce

*\$42.00 per person*

### **Beef, Brandy, & Cigars (full entrée)**

We start our ribeye roasts with a mild blanket of cherry tobacco and hardwood smoke, roast them slowly to medium-rare, and carve them to order in front of your guests. They are served with purple garlic mashers, cherry-brandied asparagus, and a sautéed medley of mushrooms with a tart-cherry demi and horseradish cream.

*\$49.00 per person*

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Gratuities are appreciated but optional.**



## **The "Crown Jewel"** **(full entrée)**

For a real "show-stopper" treat your group to our top of the line carving station. We

sear and slowly roast

Tomahawk rib chops and proudly display them on an elevated carousel surrounded by heat lamps. Chefs will carve one chop at a time for your guests. They are served

with your choice of one starch and one vegetable from our plated menus and come with a tart-cherry demi and horseradish cream.

*\$54.00 per person*



## **Paella !!!** **(full entrée)**

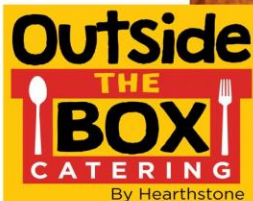
We fill our massive 36" Spanish paella pans with shrimp, chicken, and sausage with veggies and saffron rice and make our authentic paella right in front of you...it's a show in itself. We serve it out of the pans with a medley of grilled and sautéed veggies

*\$33.00 per person*



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Gratuities are appreciated but optional.***





# HOT CATERING

## ...in Boxes or on a Buffet!

When sandwiches just won't do, Hearthstone has other options to meet your needs. Prices listed below are for our Hot Catering packages in Boxed Lunches or as a buffet set up in disposable chafers. All hot catering meals will include napkins, utensils, mints, a cookie, and all items listed below packaged in individually labeled boxes. All buffets will also include wire-rack chafers with heating fuel, serving utensils, and disposable plates. Our staff will also set up your buffet to be ready for your guests to serve themselves (our event 20% service fee is waived for non-attended events). If you need full-service with attendants to serve...no problem. We've got you covered there, too. Ask a catering manager for more details.

Minimum group size for hot catering is **30 people** and the more notice you can give us (especially for full service events) the better.

**We do require at least 72 hours of notice on all hot catering orders.**

### BBQ Box / Buffet:

\$19.99 Per Person

#### Mains:

Sliced Brisket

Link Sausage

#### Sides:

"Loaded" Potato Salad

Ranch Style OR Green Beans  
**with**

Scratch-made BBQ Sauce, Sliced Jalapenos,  
Pickles, & Onions, and Sliced White Bread

### Italian Box / Buffet:

\$14.99 Per Person

#### Choice of:

Meat Lasagna

OR Veggie Lasagna

#### Sides:

Garlic Breadstick

Caesar Salad

(salad choice may  
be substituted with any  
of our catering salads)

### Fajita Box / Buffet:

\$17.99 Per Person

#### Mains:

Beef Fajitas

Chicken Fajitas

Sauteed Peppers

& Onions

Flour Tortillas

#### Sides:

Spanish Rice

Refried Beans

Guacamole

Salsa & Sour Cream

Shredded Cheese

Sliced Jalapenos

**Thank you for supporting  
local, small business!**

[www.theboxlunchguys.com](http://www.theboxlunchguys.com)  
Call a catering concierge at (210) 826-5668.



## **Sweets & Treats**

### **Platters of Infused Chocolate-Dipped Strawberries and Truffles**

Juicy long-stem strawberries (when available) are dipped in chocolate and injected with Port wine served along with an assortment of chocolate truffles  
*\$7.75 per person*

### **Individual Chocolate Fudge Cakes**

Rich layers of fudge and chocolate cake served with whipped cream and raspberry sauce  
*\$8.25 per person*

### **Cheesecakes**

Classic New York style or an assortment of whole, sliced cheesecakes  
*\$8.25 per person*

### **Cookies & Brownies**

Our scratch-made cookies and brownies served on platters  
*\$3.00 per person*

### **Crème Brulees**

Silky custard with a crunchy caramelized sugar top with options of peppermint, s'mores, or classic vanilla  
*\$7.50 per person*

### **Bread Pudding**

Served buffet style or individually with a bourbon crème anglaise  
*\$7.50 per person*

### **Ice Cream with Fresh Berries \*\*\***

Vanilla or chocolate ice cream topped with chunks of fudge brownies and seasonal fruits  
*\$7.50 per person*

**\*\*\*Available only at our event center**

**\*\*\*Sales tax and a 20% service fee will be added to total price of events.  
Gratuities are appreciated but optional.**





***Banquet and Meeting  
Room Rental  
and Booking Information***

Please call (210) 826-5668 or email:  
[hearthstoneeventcenter@gmail.com](mailto:hearthstoneeventcenter@gmail.com)  
for more information.

3920 Harry Wurzbach Rd, SA, TX 78209  
(Updated March 31, 2021)

**For groups of less than 10 guests (NON-private)**

Reservations can be made for groups of 10 or more, but reservations are not needed for groups numbering less than 10 guests. Tables are based on a first-come, first-served basis, and our full menu is available. Ordering will be done at the counter consistent with our normal method of service.

**Reserving tables for groups of 10 or more (up to 40) – can be made up to 1 month in advance and requires at least 3 days notice (NON-private)**

With advance notice and upon availability, we will be happy to reserve tables in our banquet room up until 11:30 AM. After 11:30 AM, all tables are based on a first-come, first-served basis.

For larger groups of 20 or more, we offer the option to pre-order for your guests to help expedite the ordering process and service. Although groups ordering off the menu always have the choice to order individually at the registers, we can have your pre-specified orders ready when your group arrives. We have some of our more popular options on the back of this sheet to choose from. For pre-ordering, we do require payment for your orders at least 24 hours in advance. We can also have food prepared family style if it suits your groups needs better...please inquire for more details.

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Gratuities are appreciated but optional.***

## **Reserving the Banquet Room for PRIVATE Events – can be made up to 2 months in advance and requires at least 7 days notice**

The banquet room may be rented for private events with **no room rental charges** but does carry a minimum for food and beverage requirements. The food and beverage requirements are listed below for events held Monday – Saturday and vary for different times of day.

Between 8 AM and 11 AM:	\$250 1st hour / \$150 each addl
Between 11 AM and 2 PM:	Not Available ( <i>please contact us for special requests</i> )
Between 2 PM and 4 PM:	\$250 1st hour / \$150 each addl
Mon – Fri evenings (4-9 PM):	\$500 1st hour / \$250 each addl
Saturdays (after 4 PM – 10 PM):	\$600 1st hour / \$300 each addl
(Saturday has a minimum of 3 hours)	

For example, a two-hour private meeting between 2 PM and 4 PM would require that your group orders a minimum of \$400 on food and beverages before tax and service fees. A **20% service charge** will be added to your total for **private events with food and beverage** and does not count towards the minimum food and beverage requirements. Service charges include staff wages to set-up, attend & serve, and clean-up after your event concludes.

- A/V is available for private events with HDMI links to our 75" HDTV and Bluetooth connectivity to our audio system.
- A cash or check down payment equal to the amount of the first hour minimum is required to book your reservation and is refundable up until 7 days before your event. Deposits will be applied to your final bill the day of your event.
- Any event lasting more than 20 minutes after the reserved time will be charged for an additional hour.
- We will happily provide black table linens to cover any food buffets. Additional table linens or different colors are available for rent for \$15 each (standard poly linens)

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Gratuities are appreciated but optional.***

## **Menu Options for Larger Group Reservations (20 or more in a NON-private setting)**

**Option to pre-order for expedited service – Please select up to 4 of the following for your group (please ask if there's something desired that is not listed here):**

- Any of our Full Salads (will be available as either with or without chicken)
- Croissant Clubs: Jason's (traditional) or Alicia's (turkey & avocado)
- Hot-pressed Panini: All selections off the menu are available
  - Choice of chips or a cookie will come with every meal option. For choices other than the ones listed, please inquire for possible accommodations and pricing.

## **Most Popular Packages for Private Events**

### **Breakfast Buffet Packages:**

- **Continental** with Pastries (based on 1 per person), sliced fresh fruit, coffee and OJ - \$12.99 pp
- **Hot Breakfast Sandwiches** (based on 1 per person) and choice of Fresh Fruit **or** Pastries, coffee and OJ - \$13.99 pp
- **Hot Breakfast Buffet** with chafers of scrambled eggs, bacon, and sausage patties (based on 2 of each per person), with skillet hash browns and choice of Fresh Fruit **or** Pastries, coffee and OJ - \$15.99 pp

\*\*\*Bottled waters available to add for \$1.00 each

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Gratuities are appreciated but optional.***

## Lunch and Afternoon Packages:

\*\*\*All lunch and afternoon packages for private events come with cookies and brownies, iced tea, sodas, and water\*\*\*

- **Afternoon Break Package:** An assortment of 3 of our most popular cold sandwiches and wraps (based on a 1/2 sandwich per person) with a choice of 1 side (any of our fresh salads off our menu, pesto pasta salad, loaded potato salad, chips, or fresh fruit) - \$14.99 pp
- **Deli Buffet:** An assortment of 4 of our most popular cold sandwiches and wraps (based on 2 half sandwiches per person) with a choice of two sides (any of our fresh salads off our menu, pesto pasta salad, loaded potato salad, chips, or fresh fruit) - \$18.99 pp
- **Texas BBQ Hot Buffet:** Smoked Beef Brisket and Link Sausage with loaded potato salad, a choice of ranch style or green beans, scratch-made BBQ sauce, jalapenos, pickles, onions, and white bread - \$24.99 pp
- **Italian Hot Buffet:** Choice of two pastas – meat lasagna, veggie lasagna, or chicken alfredo rotini pasta served with garlic bread sticks and Caesar salad - \$19.99 pp
- **Fajita Hot Buffet:** Beef and chicken fajitas with peppers and onions, Spanish rice and refried beans, flour tortillas, guacamole, salsa, sour cream, cheese, and jalapenos - \$22.99 pp

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Gratuities are appreciated but optional.***



# Hearthstone BakeryCafe™

and  
EVENT CENTER



Catering for all  
occasions...



Contact us today at  
(210) 826-5668 or  
[hearthstoneeventcenter@gmail.com](mailto:hearthstoneeventcenter@gmail.com)