



SOUTHWESTERN

BAPTIST THEOLOGICAL SEMINARY

SWBTS Catering Guide

(Version 9/18)

Appetizers and Displays

Flavored Popcorn (Butter, Garlic, Cajun, or Cinnamon-Sugar) - 1
House-Made Trail Mix (Plain, Chili-Lime, or Cinnamon-Orange) - 2
Pita Points with House-Made Hummus (Chipotle, Cilantro-Lime, or Roasted Garlic) –2
Chips (with Salsa, Queso, or Guacamole) – 2.5
Spinach and Artichoke Dip – 2.5
Southern Fried Chicken Biscuit with Lavender Honey - 3
Coconut Shrimp with Chili Orange Dipping Sauce – 3
Buffalo wings served with Ranch or Blue Cheese (Mild, BBQ, Korean Sweet Chili, and Lemon Pepper) - 3
Fried Pork Dumplings - 3
Fruit Platter: Fresh Cut Fruits according to season – 3
Cheese Platter: Array of Cheeses with Dijon Mustard and Artisan Crackers – 3
Vegetable Platter: Fresh Seasonal Vegetables (Choice of House-Made Ranch or French Onion Dip) – 3
Finger Sandwiches: Chicken Salad, Pimento Cheese, Ham and Cheddar – 5
Mini Desserts –5

Breakfast

(All include Premium Novel Coffee, Hot Tea, Orange Juice, Water, and Fresh Cut Fruit)

Continental Breakfast: House-Made Danishes and Muffins, Bagels with Assorted Cream Cheese – 10.95
Wake-Up Call: Cheddar Scrambled Eggs, Smoked Sausage, Bacon, Skillet Potatoes, and Southern Biscuits with Gravy and Jam – 14.95
Ol' El Paso: Scrambled Eggs, Chorizo, Bacon, Skillet Potatoes, Refried Beans, Sautéed Onions and Bell Peppers, Shredded Cheddar, Warm Tortillas, and House Salsa– 14.95
Chef's Breakfast (choose one from each category): – 16.95

- Cheddar Scrambled Eggs, Migas, or Smoked Gouda and Ham Frittata
- French Toast with Whole Berry Compote and Maple Syrup, Cornmeal Pancakes with Whole Berry Compote and Maple Syrup
- Thick Cut Bacon and Smoked Sausage, or Seared Ham Steak
- Skillet Potatoes, Hash Browns, or Cheese Grits

Boxed Salads

(All include House-Made Banana Bread and Choice of Bottled Water or Canned Soda)

Chicken Salad with Mixed Greens, Grapes, and Olive Oil and Vinegar Dressing – 12.95
Grilled Chicken Caesar Salad with Shaved Red Onion, Lemon Wedges, and Caesar Dressing – 13.95
Ginger Grilled Chicken with Wonton Strips, Spring Onion, Cabbage, Carrots, and Chili-Orange Vinaigrette – 13.95
Southwestern Chicken with a Corn and Bean Pico, Avocado, and House Ranch – 13.95
Classic Cobb with Bacon, Avocado, Tomato, Egg, Feta, and Balsamic Vinaigrette – 14.95
Chef Salad with Egg, Cheese, Tomato, Carrot, Ham, and Turkey (Ranch, Italian, or Balsamic Vinaigrette) – 14.95





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Boxed Lunches

(All include Kettle Chips, Fresh Baked Cookie, Fruit Cup, and Choice of Bottled Water or Canned Soda; all sandwiches can be made in a wrap)

Deli: Choice of Meat (Ham, Turkey, or Pastrami), Provolone, Pickles, Lettuce, and Tomato on Wheat Berry – 12.95

Chicken Salad: House-made Chicken Salad, Cheddar, Lettuce, and Tomato in an Herb Wrap – 13.50

Bella Wrap: Balsamic Marinated Mushrooms, Roasted Red Bell Peppers, Green Onions, Lettuce, Tomatoes, and Garlic Mayo in an Herb Wrap – 13.95

Tuscan Chicken: Grilled Herbed Chicken, Provolone, Lettuce, Tomatoes, and Pesto Mayo on a Hoagie – 14.95

Club: Ham, Turkey, Bacon, Swiss, Cheddar, Lettuce, Tomato, Honey Mustard, and Mayo on Wheat Berry – 15.50

Buffet

(All include Premium Novel Coffee, Iced Tea, Water, Choice of Salad and Choice of Dessert)

Southwestern Enchiladas: Choice of (Pulled Chicken, Ground Beef, or Cheese) Ranchero Beans, Spanish Rice, and Tortilla Chips with House Salsa and Queso – 16.95

Lasagna- Choice of (Meaty Red Sauce, Spinach and Cream Sauce, Chicken and Cream Sauce) Italian Green Beans and Garlic Bread – 16.95

BBQ Chicken- Smoked Chicken Quarter served with Collard Greens, Potato Salad, and Cornbread – 16.95

Old South: Smoked Pork Chop with Maple Gravy, Pepper Jack Grits, South Texas Black-Eyed Peas, and Dinner Roll – 17.95

Tejano Fajitas: Grilled Chicken Breast and Skirt Steak, Sautéed Onions and Bell Peppers, Warm Tortillas, Black Beans, Spanish Rice, Pico de Gallo, Shredded Lettuce, Sour Cream, Shredded Cheese, and Tortilla Chips with Queso – 18.95 (Does not come with Salad)

Fried Catfish Filet: with Mustard Potato Salad, Pinto Beans, Cocktail and Tartar Sauce, and Cornbread – 18.95

Pax Romana: Penne Pasta, Choice of Two Sauces (Marinara, Primavera, Roasted Garlic Alfredo, or Pesto Cream)

Choice of Two Proteins (House-Made Meatballs, Blackened Sirloin, Grilled Herbed Chicken, Garlic Sautéed Shrimp, Italian Sausage), with Roasted Broccoli and Grilled Garlic Bread – 18.95 (GF options available)

Fort Worth Classic: Country Fried Steak (or Chicken) with Black Pepper Cream Gravy, Southern Style Green Beans, Mashed Potatoes, and Buttermilk Biscuit – 20.95

Meatloaf- Mashed Potatoes, Green Beans, and a dinner roll – 20.95

Lone Star BBQ: Smoked Brisket with House BBQ Sauce, Baked Beans, Three Cheese Baked Mac, and Buttermilk Cornbread – 21.95





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Plated

(All include Premium Novel Coffee, Iced Tea, Water, Choice of Salad and Choice of Dessert)

New Austin: Southwest Grilled Chicken Breast, Mango-Pineapple Pico, Roasted Red Potatoes, Grilled Squash and Zucchini, and Buttermilk Cornbread – 18.95

Southwest Grill: Southwest Grilled Chicken Breast or Smoked Sausage on a bed of Bell Peppers, Mushrooms, and Red Onion Sauté, Skillet Potatoes, Elote, and Buttermilk Cornbread – 18.95

Roasted Chicken and Dressing with Green Beans and a Cranberry Chutney – 20.95

Apricot-Jalapeno Glazed Pork Loin: Broccoli Au Gratin, Roasted Carrot and Sweet Potatoes, and Dinner Roll – 21.95

Ranchero Steak with Spanish rice, Squash, and Refried Beans (Choice of Chips and salsa, guacamole, or queso, or side salad) – 24.95

Blackened Lamb Chop: Mint Pesto, Lemon-Rosemary Braised Potato, Roasted Broccoli, and Grilled Garlic Bread - 25.95

Etouffee: Choice of Shrimp or Chicken, served with Long Grain Rice, Corn on the Cob, Collard Greens, and Cornbread – 25.95

Grilled Salmon with Asparagus, Wild Rice, and Dinner Roll (Flavor Profile: Southwest w/ Pesto or Caper and Dill Sauce) - 26.95

Tea Smoked Duck Breast: Green Tea Glaze, Ginger Jasmine Rice, Grilled Bok Choy and Sesame Roll – 30.95

NY Strip: 8oz Cajun Rubbed Steak, Lemon-Dill Compound Butter, Roasted Red Potatoes, Grilled Squash and Zucchini, and Buttermilk Biscuit – 35.95

Kids

(All include Iced Tea and Water, and same Salad, Dessert, and Bread choices as chosen Adult Meals)

Chicken Strips, Mac and Cheese, and Green Beans - 10

Steak Fingers with Gravy, Mashed Potatoes, and Corn - 10

Spaghetti with Meat Sauce, and Green Beans - 10

Salad

Spinach and Arugula with Orange Slices, Fried Onion Strips, and House Vinaigrette

Cranberry, Feta, Pecans, and Croutons on Mixed Greens with Balsamic Vinaigrette

Caesar with Shaved Red Onion, Lemon Wedge, and Croutons with Caesar Dressing

House Salad with Mixed Greens, Grape Tomatoes, Carrots, Cucumber and Croutons (Choice of House Ranch or Balsamic Vinaigrette)

Coleslaw





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Desserts

Key Lime Pie
Apple Crumb Pie
Chocolate Pie
Coconut Cream Pie
Pecan Pie
Chocolate Chip Pecan pie
Tres Leches Cake
Apple Cake
Oreo Cake
New York Cheesecake
Strawberry Cheesecake
Blueberry Cheesecake

From the Bakery *(Priced per Dozen)*

Assorted Cookies – 16
Assorted Muffins – 18
Fudge Brownies – 18
Granola Bars – 18
Assorted Danishes – 20
Assorted Scones – 20
Bagels with Assorted Cream Cheeses and Preserves – 24

Cakes

(All Sheet Cakes are two layers)

Half Sheet (Serves 24-30): White or Chocolate Buttercream – 45
Full Sheet (Serves 48-60): White or Chocolate Buttercream – 90

Beverage Services

Bottled Water – 1
Canned Soda – 1
Tea (Hot or Iced) – 1
Milk – 1
Orange Juice – 1.5
Premium Novel Coffee – 1.5
Lemonade – 1.5
Infused Water – 2
House Punch – 2.5

