

JBSA-Fort Sam Houston

Party & Catering Guide

Weddings

Anniversaries

Debutante Parties

Quinceañeras



Dear Customer,

Thank you for considering Fort Sam Houston for your catered event. We stand ready to provide you with the finest service and facility available, as well as food and beverages prepared to please.

This guide has been developed to familiarize you with many of the items and programs available for your upcoming special event. It includes information on food, beverages, fees, accommodations, contracts and other pertinent information. It has been designed to assist you, the Party Sponsor, in planning a memorable event. If there is something you can not locate within this guide, please ask us and we will make every effort to fulfill your request.

We have a Special Event Planning Guide to assist in your preparations, which we will be happy to provide to you at your request. It is available in either hard copy or PDF.

We look forward to making your event a delightful occasion not soon to be forgotten. Please keep us in mind for all your future catering needs.

JBSA-Fort Sam Houston Golf Club

(210) 221-5675

Reception Packages

All Reception Packages include floral centerpieces, white or ivory linens and skirting, chair covers with sash (color of your choice) champagne toast for each guest, bartender, dance floor, cake cutting, punch station, coffee station & dessert mints.

Elegant Buffets

Blanca Buffet

\$34.95 pp*

Children Meals

10 years and younger

\$24.95



Choice of Two Entrées

- Chicken Breast Chardonnay
- Chicken Picatta with Lemon Caper Sauce
 - Baked Lasagna
- Tender Beef Tips with Mushrooms
- Baked Tilapia with Butter Sauce

Choice of One Potato or Rice

- Scalloped Potatoes
- Oven Roasted Potatoes
- Twice Baked Potatoes
 - Wild Rice
 - Herbed Rice Pilaf

Choice of Two Vegetables

- California Blend
- Green Beans Almondine
- Roasted Corn with Bell Peppers
- Buttered Broccoli Spears
- Glazed Baby Carrots

Includes

- Fresh Mixed Greens Salad
- Ranch Dressing & Raspberry Vinaigrette
 - Rolls & Butter
- Iced Tea
- Punch Station
- Coffee Station

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Crema Buffet

\$39.95 pp*

Children Meals

10 years and younger

\$29.95



Choice of Two Entrées

- Chicken Picatta with Lemon Caper Sauce
 - Sliced Roast Beef
 - Baked Tilapia in Lemon Butter Sauce
 - London Broil with Jack Daniel's Sauce
 - Chicken Mornay
- Sliced Baked Ham with Pineapple Glaze

Choice of One Potato or Rice

- Twice Baked Potatoes
- Rosemary Roasted Red Potatoes
 - Potatoes au Gratin
 - Wild Rice
 - Herbed Rice Pilaf

Choice of Two Vegetables

- Long Green Beans & Carrots
 - Catalina Vegetables
- Green Beans Almondine
 - California Blend
 - Baby Glazed Carrots

Includes

- Seasonal Fruit & Cheese Tray
- Crab Meat plus Spinach & Artichoke Dips with Crustini
 - Fresh Mixed Greens Salad
- Ranch Dressing & Raspberry Vinaigrette
 - Rolls & Butter
 - Iced Tea • Punch Station
 - Coffee Station

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Seated Intimate Dinners

Platino

\$36.95 pp*

Children Meals

10 years and younger

\$26.95

- Choice of Entrée:

Chicken Mornay, Classic Lasagna, Baked Tilapia with
Lemon Butter Sauce or Sliced Roast Beef

- Green Beans Almondine or Buttered Broccoli Spears

- Twice Baked Potatoes or Wild Rice

- Fresh Mixed Greens Salad with

Ranch Dressing & Raspberry Vinaigrette

- Rolls & Butter • Iced Tea

- Punch Station • Coffee Station

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Diamante

\$46.95 pp*

Children Meals

10 years and younger

\$36.95

- Choice of Dual Platters:

Grilled Chicken Breast & London Broil with Jack Daniel's Sauce

Petite Sirloin & Jumbo Shrimp

Pork Tenderloin with Wine Sauce & Grilled Chicken Breast

Grilled Chicken Breast & Petite Sirloin

- Green Beans Almondine or Glazed Baby Carrots

- Garlic Mashed Potatoes, Roasted Red Potatoes,
Herbed Rice Pilaf or Wild Rice

- Fresh Mixed Greens Salad with
Raspberry Vinaigrette & Ranch Dressing

- Rolls & Butter

- Iced Tea • Punch Station • Coffee Station



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Late Night Enhancements*

Carving Stations

(Rolls & Condiments are included.)

- Baron of Beef – Serves 100 Guests – \$350
- Honey Baked Ham – Serves 75 Guests – \$250
- Mesquite Smoked Turkey Roast – Serves 50 Guests – \$195
- Peppered Roast Loin of Pork – Serves 50 Guests – \$195
 - Prime Rib au Jus – Market

Hors d'oeuvres for 50 Guests

- Cubed Cheese Tray (Pepper Jack, Swiss, Cheddar) with Herb-Rolled Cheese Ball & Petit Crackers – \$79.95
 - Seasonal Fruit & Cheese Tray – \$94.95
- Seasonal Vegetable Tray with Ranch Dressing – \$72.50
 - Assorted Canapés – \$125.00

Hors d'oeuvres per 50 pieces

- Finger Sandwiches (Ham, Turkey, Tuna) – \$45.00
 - Chocolate Dipped Strawberries – Market
 - Stuffed Deviled Eggs – \$45.00
- Meatballs (Barbecue, Swedish, or Sweet & Sour) – \$45.00
 - Wings of Fire – \$55.00
- Mini Kabobs (Chicken or Beef) – \$98.00
 - Stuffed Mushroom Caps – \$45.00

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Specialty Hors d'oeuvres

- Shrimp Cocktail – Market
- Smoked Salmon – Market

Bar Service*

- Cash Bar or Host Bar Available
- Wine Station – \$15.95 per Carafe
- Domestic Keg Beer – \$250.00 and up
- Premium Keg Beer – \$275.00 and up



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Children Meals

10 years and younger

Choice of one:

- Chicken fingers
- Hamburger
- Hot Dog

Choice of one:

- French Fries
- Macaroni and Cheese
- Vegetable
- Fruit Cup

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Wedding Prices

Wedding Ceremony - \$200

\$200 per each additional hour before midnight

Reception Fee - \$3.95 per person

Colored napkins \$1 per napkin

Room Fees (per room) - \$500



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