



SG FARMHOUSE KITCHEN & SG CATERING

Banquet Room & Catering Options

The Banquet Room holds 40-80 people. There is a \$350.00 charge to rent the facility, this includes an attendant for set up and clean up. You will get the room for 6 hrs total. The room charge does not include the per person charge for food, you must pick at least one food option. Banquet room charge also includes tables, chairs and tablecloths. We will set up the banquet room to your preferred layout and clean up the tables and chairs after the party. We can help with event planning and we can decorate for an extra charge. There are food packages that waive your banquet rental charge. Thank you for your interest, for questions please contact me. Shawna 281-731-5969 or shawnascatering@gmail.com.

Food Packages Options & Catering Options

(must pick at least one)

The Charcuterie Boards & Grazing Tables

\$15.00-25.00 per person

This is our favorite way to display amazing food and it is a great way to elevate the party to your guests. Your options for grazing tables are limitless. Starts with our Classic Charcuterie- deli meats, sliced and cubed cheeses, spinach dip, crackers, olives, pickles, fruits and vegetables. Upgrade to Artisanal meats and cheeses on the grazing table or add sandwiches, pasta and salads. Please see our detailed grazing table price sheet for more options.

The Light Appetizer Party- your choice of 3

\$11.50 per person

Pick three appetizers- Vegetable Tray, Spinach Dip, Crackers Fruit Tray Cheese and Cracker Tray, Chips and Queso, Chips and Guacamole.

The Sliders Party- your choice of 2

\$16.50 per person

Pick 2- Grilled Chicken sliders, Meatball sliders, Hawaiian roll ham and swiss sliders, Chopped bbq brisket sliders, Pulled pork sliders. The slider party sides are potato salad and chip assortments

The Backyard Grill Party-

17.95 per person

On site grilled ½ pound Burgers and Hot Dogs served with, potato salad, bbq baked beans, sliced onion, tomatoes, jalapenos, pickles, condiments.

The BBQ Party-

18.95 per person

BBQ – Slow Smoked Brisket and sausage served with BBQ sauce, potato salad, bbq baked beans, sliced onion, jalapenos, pickles, sliced bread.

The Italian Amore-

19.95 per person

Meat and 3 cheese Lasagna served with garden salad and garlic bread.

The Mexican Fiesta-

22.95 per person

Beef and Chicken Fajitas served with rice and beans. Sour cream, guacamole, pico and cheese. Your choice of corn or flour tortillas.

The Chicken Duo- Chicken Alfredo and Chicken Marsala-

23.95 per person

Pan seared chicken breasts covered with your guests choice of alfredo sauce or marsala sauce. served over fettuccine noodles.

Wine Braised Beef-

25.95 per person

Braised Beef with mushrooms bursting with flavors or red wine reduction, herbs and garlic. This beef is melt in your mouth, savory and so tender you can cut it with a fork. Served with mashed potatoes and pesto green beans.

The Atlantic- Smoked Salmon (½ price banquet rental)

26.95 per person

Slow Smoked Salmon with lemon butter dill sauce , served with homestyle mashed potatoes and a garden salad.

The Carver- Aged Beef Prime Rib (½ price banquet rental)

29.95 per person

Prime Rib, carved table side, served with horseradish sauce, homestyle mashed potatoes and a garden salad.

The Steakhouse- Center Cut Filet (free banquet rental)

31.95 per person

Center cut filet, grilled on site, served with balsamic mushroom demi-glaze, homestyle mashed potatoes and a garden salad.

****Want another meal option or have food allergies?? We would love to accommodate any food specialties you may want at your event.

Beverage Choices

Unlimited Coke, Diet Coke, Sprite, Root Beer (self-serve) \$2 per person

Bottled Water \$1.50 per person

Sweet and unsweetened Tea \$2 per person

Hot Chocolate Bar \$3.00 per person

Coffee Bar \$3.00 per person

Dessert Options

Cobbler with Ice Cream (apple, cherry, or peach)	\$4.50 per person
Ice Cream Sundae Bar	\$4.50 per person
Cupcakes (chocolate or vanilla)	\$3.50 per person
Cakes (sheet cakes with your choice of decoration)	\$3.00 per person
Cakes (tiered 2 layer cake with decoration)	\$4.50 per person
Onsite Made Funnel Cakes *guest favorite	\$5.00 per person
Caramel Apple Bar	\$4.50 per person
Onsite Made Cotton Candy with attendant	\$4.50 per person
Candy Bar (Snickers, Milky Way, Nerds, Skittles, etc.)	\$1.90 per person
Assorted Gourmet Cookies	\$1.25 per person
S'mores Bar (Roast your marshmallows on a tabletop fire pit)	\$4.50 per person

EVENT BAR MENU

BEER

KEG(S)- Ice cold kegs, each keg serves approximately 75 cups.

Dos XX is accompanied by fresh cut limes. Last call for alcohol is 30 minutes prior to the end of your event - any leftover alcohol MUST remain on the property.

DOMESTIC KEG- Bud Light, Miller Lite or Coors Light \$385

IMPORT/PREMIUM KEG- Dos XX, Shiner, Corona, Heineken \$475

BEER GARDEN- We are happy to offer a beer garden with a variety of 5 cans both domestic and import. Each beer garden includes 100 mix and match cans listed below. Please note the price is per can, not per guest. Dos XX, Shiner, Bud Light, Miller Lite, Coors Light \$550

MARGARITAS

FROZEN MARGARITAS- Base - serves 100 cups \$395

Add-on Small batch - serves 50 additional cups \$125

Add-on large batch - serves 100 additional cups \$250

FULL SERVICE BAR

BAR PACKAGES - includes 1 keg OR 3 can choices, margarita machine (100 cups), house chardonnay, house cabernet sauvignon \$15 a person

Add Liquor to bar package - Vodka, Rum, Bourbon, Whiskey, Gin & Mixers-

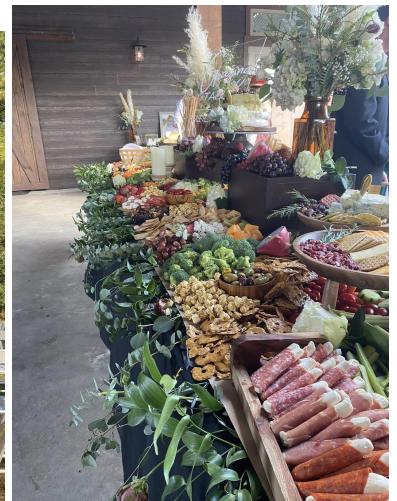
price per 75 adults (more than 200 guests require 2 bartenders). Add \$8 a person

(may require more than one bartender)

Last call for alcohol is 30 minutes prior to the end of your event - any leftover alcohol must remain on the property. A

Bartender is required for all events, events larger than 250 may require more than one bartender.

A BARTENDER IS REQUIRED FOR YOUR EVENT \$200





Grazing Table

Price Sheet and Additions



Charcuterie Boards & Grazing Table-

a beautiful displayed charcuterie table with wooden boards, wooden platters, and greenery on a table. Grazing table includes deli meats, cubed and sliced cheeses, along with a variety of sweet and savory bites including miniature pickles, olives, fresh fruits, dried fruits, honey, vegetables, nuts, breads, crackers, and dips.

- **Small Charcuterie Board (1-2 people):** \$25 per person
- **Medium Charcuterie Board (3-5 people):** \$23 per person
- **Large Charcuterie Board (8-10 people):** \$22 per person
- **Grazing Table (20-30 people):** \$20 per person
- **Grazing Table (30-40 people):** \$18 per person
- **Grazing Table (40-60 people):** \$17 per person
- **Grazing Table (60-100 people):** \$16 per person
- **Grazing Table (100+ people):** \$15 per person



Grazing Table Additions & Upgrades-

Artisan Cheeses- add \$3 per person. Block cheeses make great statements on boards and tables and also bring more interesting flavors. **Sage Manchego** and **Port Wine Gruyere** cheeses are SG customer favorites.

Gouda: Gouda is one of the more expensive cheeses on the list. There are many varieties of gouda (aged, smoked, etc.), so it's a great option to add in more flavor! **Gruyere:** Gruyere is another cheese option that many people enjoy. **Hard cheese (asiago, parmesan):** Hard cheese is another cheaper option! It can also be cut and displayed in many beautiful ways. **Manchego:** Manchego is a type of hard cheese that's priced a little higher than other hard cheese varieties. **Soft Cheese (brie):** a large wheel of brie with dried fruits and honey will serve quite a few people, and make a great statement piece for your board or grazing table.





Artisan Meats- add \$2 per person. Elevate your grazing table by adding more meat flowers and designs with more artisan meats added and upgraded Salami, Sopressata, Genoa and Prosciutto.

Tea Sandwiches- add \$3 per person. Assortment of cucumber sandwiches, pimento cheese sandwiches.

Chicken Salad and Deli Croissants- add \$4 per person. Ham and turkey croissants, chicken salad sandwiches.

Pasta Salad- add \$2 per person. Italian pasta salad with fresh cut olives, tomatoes, cucumbers, mozzarella cheese and pepperonis.

Caesar, Greek and/or Garden Salad- add \$2 per person per salad option.

Caprese Skewers-add \$2 per person. Mozzarella, tomato and basil skewers with balsamic glaze.

Queso Fountain and Dips- add \$5 a person

Dessert Table- add \$3-10 per person. Table display of brownies, cookies, macarons, lemon bars, fudge, cakes, and other desserts. Price varies on choice options.

Add Mimosa Bar or Bloody Mary Bar- add \$5 per person

Add Tea and Cucumber Mint Infused Water- add \$2 per person

Coffee Bar- add \$3 per person. We provide k cup machines and assortment of coffees and teas. Coffee syrup flavors, creams, sugars, coffee cups, wooden stirrs.

SG Catering fine print. Delivery: delivery fee for any orders outside a 10-15 mile radius. Add \$.50 - \$1.00 per additional mile outside of your radius. For Grazing tables, we arrive 2 hours before event time to set up and one hour after the event ends to clean up the table and collect our wooden boards.

Gratuuity: 20% gratuity added. **Deposits:** 50% deposit due to reserve the event date, remaining balance due day of event. **Cancellation Policy:** no full refunds, cancel 5 business days prior to the event date for partial refund.

Eco-friendly Boards/Utensils: Provided bamboo tongs, bamboo serving spoons, a honey dipper, and decorative toothpicks. Plates and cutlery not included, upgrade to premium reusable or eco-friendly plates and cutlery for \$2.00 a person.

SG FARMHOUSE KITCHEN & SG CATERING

13913 Stagecoach RD Magnolia, TX 77355

Contact - Shawna 281-731-5969

Shawna.grohmann@gmail.com

