

Galena Park ISD



Catering Menu

The Lone Star Grill specializes in your catering needs offering everything from breakfast buffets, boxed lunches, fresh salads, to hot lunches, dinner and appetizers.

CATERING DETAILS

All Catering Request Forms must be made at least 5 business days before the event through Eduphoria. If the event is less than 5 days contact the catering manager by email or phone.

Sonia Silva - Catering Manager - 832-386-1282

sosilva@galenaparkisd.com

Once the Catering Request Form has been approved in Eduphoria, the request is put on scheduled on the LSG Catering Calendar district.

All food items are served Buffet Style in disposable pans and serving spoons. Individual packaging for grab and go caterings will be charged a 20% surcharge.

We provide all disposable plates, cups, napkins, plasticware and utensils upon request.

Chafing wire racks and heating fuel are provided upon request.

Chafing wire racks are reusable and must be returned to the grill for future caterings.

A 25% service charge will be added for all buffets requiring servers. Buffet server service is applied for up to 4 hrs. of service.

An additional 25% service charge will apply to all events that start later than 4:00 pm, and end after 5:00 pm or take place on the weekend.

Special request is accommodated. Given with advance notice.

During the summer we do not cater. The catering menu is updated every July.

Prices are subject to change without notice.

BREAKFAST MENU

PRICES ARE PER PERSON

American Classic Sandwiches

Bacon, Egg and American Cheese Biscuit	<u>\$3.75</u>
Sausage, Egg and American Cheese Biscuit	<u>\$3.75</u>
Bacon, Egg & American Cheese Jumbo Croissant	<u>\$4.00</u>
Sausage, Egg & American Cheese Jumbo Croissant	<u>\$4.00</u>

Breakfast Tacos

Tacos are served with Salsa and Shredded Cheese.

Bacon & Egg	<u>\$3.75</u>
Chorizo & Egg	<u>\$3.75</u>
Potato & Egg	<u>\$3.75</u>

Lone Star State Breakfast **\$12.00**

Scrambled Eggs, Breakfast Potatoes, (1) Crispy Bacon, (1) Sausage Patty, Biscuits, Gravy.

All American Breakfast **\$10.00**

Scrambled Eggs, (1) Bacon, (1) Sausage Patty, (1) Pancake.

Parfaits **\$3.75**

Fresh Berries and Granola Layered in Vanilla Yogurt.

Fruit Cup **\$3.75**

Fresh Seasonal Fruit cup (9 oz.) with Tajin.

APPETIZERS

Fresh Seasonal Fruit & Tajin Tray

Large Tray (Serves 25) \$40.00

Extra Large (Serves 50) \$50.00

Veggie Tray & Ranch Dip

Large Tray (Serves 25) \$40.00

Extra Large Tray (Serves 50) \$50.00

Con Queso Dip

Creamy Rotel Cheese Sauce served with a pan of Homemade Nacho Chips.

Full Pan (60 servings) \$100.00

Half Pan (30 servings) \$50.00

Chips & Dip

Spicy Ranch Sauce served with a pan of Homemade Potato Chips.

Half Pan (30 servings) \$50.00

1/3 Pan (15 servings) \$25.00

SALAD

Garden

All Garden Salads are made fresh to order with romaine hearts and mixed greens topped with red onions, grape tomatoes, cucumbers and carrots.

Full Pan (30 servings) **\$55.00**

Half Pan (15 servings) **\$30.00**

Dressings: Buttermilk Ranch, Italian, Balsamic or Raspberry Vinaigrette.

Half Pans come with one pint of dressing (16 oz.) - Full Pans include two pints of dressing.

LUNCH BOXES

PRICES ARE PER PERSON

Chicken Salad or Tuna Box **\$10.00**

Chicken Salad Sandwich or a scoop of Chicken Salad with crackers, with assorted chips a pickle spear and a cookie.

Sandwich Box **\$10.00**

Choice of Turkey & Swiss, Ham & American Cheese or Roast Beef & Provolone on a sub roll with lettuce & tomato. Assorted chips with a pickle spear and a cookie.

PASTA DISHES

Lasagna

Traditional Lasagna made with ground beef, ricotta, mozzarella cheese, marinara sauce and parmesan cheese.

Full Pan (24 servings) \$90.00

Half Pan (12 servings) \$45.00

Chicken Penne Alfredo

Penne pasta with grilled chicken and alfredo sauce.

Full Pan (30 servings) \$100.00

Half Pan (15 servings) \$50.00

Chicken Spaghetti

Layers of chicken, cheese, spaghetti and cream sauce.

Full Pan (30 servings) \$100.00

Half Pan (15 servings) \$50.00

Spaghetti or Penne Pasta

Full Pan (30 servings) \$70.00

Half Pan (15 servings) \$35.00

Choice for sauce: Homemade Red Sauce or Butter, Parmesan & Garlic

Meat Sauce

A blend of seasoned ground beef added to homemade red sauce.

Additional cost applies:

Full Pan (30 servings) \$30.00

Half Pan (15 servings) \$15.00

BREAD

Garlic Bread Stick

6 Baked Breadsticks **\$4.50**

12 Baked Breadsticks **\$7.50**

Dinner Rolls

Half Dozen **\$5.00**

Dozen **\$10.00**

Corn Muffins

20 Corn Muffins **\$13.00**

10 Corn Muffins **\$6.50**

ENTREES

PRICES ARE PER PERSON

All American Burger

\$6.00

Hamburger bun, beef patty, slice cheese, lettuce, tomatoes, onions & pickles.

Mayo, mustard & ketchup. *Add jalapenos for \$.50 more.

Nacho Bar

\$11.50

Nacho homemade chips, seasoned ground beef, nacho cheese sauce, shredded lettuce, Pico de Gallo, sour cream, jalapenos and guacamole cup.

Taco Salad

\$12.50

Crispy taco bowl, seasoned ground beef, spanish rice, charro beans, lettuce, Pico de Gallo, shredded cheese, sour cream and homemade salsa.

Street Tacos

\$13.75

Beef or chicken fajita served in a soft corn tortilla (3) with fresh cilantro & chopped onion, salsa, Spanish rice and charro beans.

Enchiladas

Enchiladas (3) served with spanish rice, charro beans, sour cream and homemade salsa.

Cheese Enchiladas

\$10.50

Chicken Enchiladas

\$12.50

Beef Enchiladas

\$13.50

Baked Potatoes

\$10.50

Served with butter, shredded cheese, chives & sour cream with chopped Brisket BBQ sauce.

DESSERT

Fresh Baked Cookies

All cookies are individually wrapped.

Oatmeal Raisin (4 oz) \$1.50 ea

Macadamia (3 oz) \$1.50 ea

Chocolate Chunk (1.5 oz) \$1.00 ea

Brownies \$1.50 ea

Brownies are individually wrapped.

BEVERAGES

Assorted Bottled Juices (10 oz) \$1.50 ea

Mini Bottled Water (8 oz) \$.50 ea

Bottled Water (16 oz) \$1.00 ea

Sparkling Punch \$3.50 pp

Pink Lemonade \$2.50 pp

Lemonade \$2.50 pp

Iced Tea (Sweet or Unsweet) \$2.50 pp

Fresh Brewed Coffee \$2.00 pp

LONE STAR GRILL

HOLIDAY BUFFET

Choice of 1 meat

3 sides & cranberry sauce

Served w/fresh baked rolls

\$15.50 per person

Choice of 2 meats

3 sides & cranberry sauce

Served w/fresh baked rolls

\$18.50 per person

Meat Choices:

Roasted Tukey

Black Forest Ham

Herb Roasted Pork Loin

Rosemary & Sage Butter Chicken Breast

Sides Choices:

Mashed Potatoes & Gravy

Cornbread Dressing

Southern Green Beans

Macaroni & Cheese

Sweet Potato

The Lone Star Grill

Mission

The mission at the Lone Star Grill is the highest quality of customer service with a sense of warmth, friendliness, individual pride and the team spirit.

At the Lone Star Grill, our mission statement has always governed the way we conduct business. It highlights our desire to serve you and gives us direction when we have to make service related decisions. It is another way of saying “We always try to do the right thing!”

Sonia Silva

Catering Manager

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