



9912 San Pedro Ave.
San Antonio, TX 78216
(210) 861-4229

Catering Guidelines

Off Premise Catering

Airmoza's Catering, LLC can cater off-premise functions at locations throughout San Antonio & New Braunfels. A \$25.00 delivery charge and 18% gratuity is added to all off premise events.

Decorations

Airmoza's Catering, LLC can assist you with your floral and decorating needs. Events needing decorations must notify us 7 days prior to the event for arrangements to be made accordingly.

Guarantee

The guaranteed number of guests attending functions and meetings is required a minimum of 3 working days in advance. A minimum of 5 people is required for all orders.

Special Services

Fresh Flower arrangements, Glassware & China, Handwritten and customized menus, Customized Gift Baskets & Personal Shopping, Caribbean, Kosher, Japanese & Other International Cuisines

Breakfast Menu

Continental Breakfast

Muffin, Bagel, Yogurt, Fruit Butter, Cream

Cheese and Jelly

Granola Parfait

*Yogurt, Granola, Blueberry, Breakfast
Bread & 6 oz. O.J.*

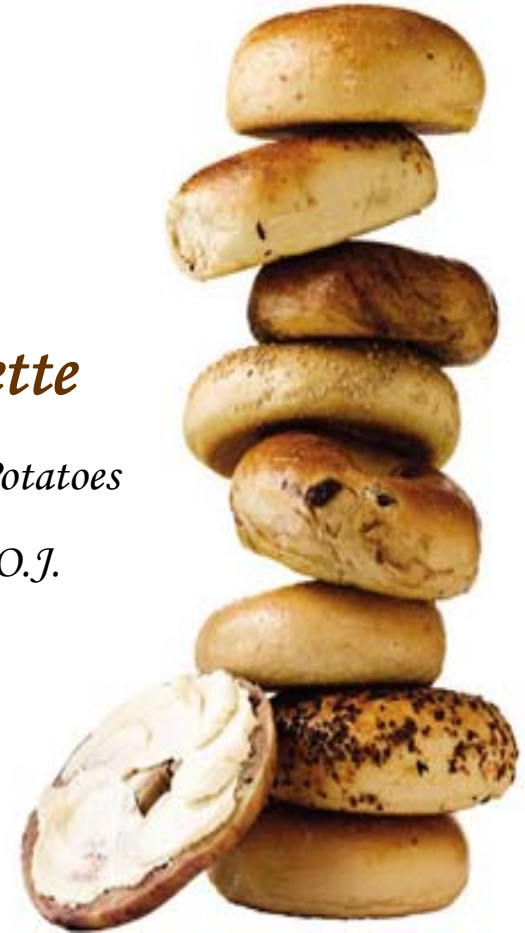


Omelette

*Fruit, Potatoes
and O.J.*

Scrambled Eggs

*Green Peppers, Onions, Fruit, Texas Toast, Sausage or
Bacon and O.J.*



Breakfast Taco Station

Make your own Taco with these delicious options:

- *Bacon*
- *Ham*
- *Chorizo*
- *Bean*
- *Potato*
- *Scrambled Eggs*



Taco Station includes tortillas, salsa , Sour Cream and Cheese

Box Lunch Menu



Each box lunch comes with choice of salad (pasta, potato, coleslaw) or fruit salad & a cookie. Utensils & condiments included.

Chicken Salad on Croissant

Shredded boiled chicken prepared with celery, onions, salt, Pepper and special seasoning

Tuna Salad on White or Wheat

Tuna prepared with relish, boiled eggs, scallions, mayo, salt and pepper

Croissant w/ Turkey, Avocado and Swiss Cheese

Sandwich on Hoagie Roll

Sliced ham, Pepperoni and Salami, American or Cheddar Cheese



Hot Lunch Menu

Italian Feast

*Spaghetti or Penne Pasta Red meat
sauce, garlic bread, Garden salad
Or Caesar salad*

Lasagna

*Meat, Chicken or Vegetable
Garlic bread, Garden Salad or
Caesar Salad*

Penne Pasta and Meatballs

*Penne Pasta topped with Italian red
sauce and meatballs, Garlic Bread,
Garden salad or Caesar Salad*



Chicken Alfredo

*Penne Pasta topped with creamy alfredo
Sauce , Marinated Chicken Breast, Garlic
Bread, Garden Salad or Caesar Salad*

Hot Lunch Menu



Sizzling Beef Fajita Lunch

Rice and Beans, cheese, pico de gallo, sour cream, guacamole and tortillas

Savory Roasted Salmon

Filet of salmon marinated and grilled in a champagne cream sauce

New Potatoes and asparagus

Seasoned Grilled Chicken Breast with Rosemary, Lemon and Garlic

Steamed Veggies and

Roasted Potatoes



Dinner Menu

Chicken Marsala

Chicken breast sautéed with mushrooms and a Marsala wine reduction

Mashed Potato and Vegetables

Shrimp Medley Over Pasta

Sauteed with garlic in Alfredo Sauce

Side Garden Salad



8 oz. Grilled Fillet Mignon

Bearnaise Sauce, Steamed Asparagus and Roasted Potatoes

Salmon With Rice

Filet of Salmon marinated and grilled served with champagne sauce

Mixed Vegetables and Spinach

Wraps

Chicken

Grilled Chicken and Sauteed Tri Color Peppers & Onion, Chopped Lettuce and Sliced Swiss Cheese

Tuna

Prepared Tuna and Egg, Nocoise Olives, Cherry Tomatoes, Celery and Italian Dressing

Shredded Beef

Shredded beef with black bean, avocado, spread and corn salsa with shredded cheese

Buffalo Wrap

Chicken Tenders marinated in spicy Buffalo Sauce, rolled with Shredded lettuce and shredded cheese

Roast Beef

Sauteed Roast Beef and Tri Color Peppers, Melted with Mozzarella Cheese and Chopped Lettuce

Grilled Vegetables

Mixed Grilled Vegetables with Fresh Pesto, Mozzarella and Spring Mix

The Low-Carb

Fresh Hummus with zucchini, olives, tomato, carrots cheese and lettuce

Choice of Dipping Sauces: Thousand Island, Mango Salsa, BBQ, Red Salsa, Ranch

Salads

Chef Salad

Crisped Greens topped with Smoked Turkey breast, Baked ham, Cheddar and Swiss cheese, Hard boiled egg wedges and seasonal vegetables served with your choice of dressing



Caesar Salad

Crispy romaine lettuce, Fresh parmesan cheese, homemade croutons topped with your choice of grilled chicken, grilled tenderloin or shrimp, served with your choice of dressing

Cobb Salad

Mixed greens with avocado, bacon, hard boiled egg, chicken and blue cheese with your choice of dressing

Salads

Spinach and Strawberry Salad

Baby Spinach, Toasted Almonds strawberries, and cucumbers

Roasted Portobello Capresse Salad

Portobello mushroom caps, tomatoes, Fresh basil, mozzarella and arugula

Pasta Salad

Pasta, tomatoes, olives, onions, celery and Italian seasoning

Garden Salad

Mixed greens with assorted vegetables



Greek Salad

Mixed greens with feta cheese, kalamata olives, red onion and cucumber

Appetizers and Trays

Artisan Cheese marble with crackers

Asparagus with Wrapped Salmon

Gourmet Cheese Trays

Fruit Trays

Finger Sandwich Tray

Vegetable Trays

Shrimp Cocktail

Roasted Poblano and Toasted Pecan Crab Cakes

Mini Beef Wellington with raspberry and gorgonzola

Bacon Wrapped Chicken with jalapeno in avocado salsa

Grilled Marinated Vegetables

Caprese on Crostini with balsamic dressing

Chocolate covered strawberries, bananas and grapes



More Appetizers

Sweet & Sour Meatballs (hot)

Chicken Stuffed Wraps (cold)

Tex Mex Sushi Pinwheels (cold)

Assorted Canapes (cold)

Hot Wings with Celery Sticks

Hot & Spicy Chicken Quesadillas

Beef Taquitos (hot)

Stuffed Jalapenos (hot)



All items served with choice of BBQ, Ranch or Blue Cheese Dressing, Red Sauce, Sour Cream

Desserts

New York Cheesecake

Assorted Home Baked Cookies

Double Chocolate Truffle Brownies

Creamy Rice Pudding

Lemon Bars

Carrot Cake with Cream Cheese Icing



Soft Drinks

- *Coke*
- *Colombian Coffee*
- *Diet Coke*
- *Dr. Pepper*
- *Iced Tea*
- *Lemonade*
- *Sprite*



Catering Policies

- In order to secure your event date, please contact Airmoza's Catering at your earliest convenience.
 - Confirmed events need to pay a non-refundable 50% deposit due on date event is confirmed.
 - A guaranteed number of guests is required 2 weeks prior to event date.
 - Cancellations must be made within 72 hours of event.
 - 18% gratuity is added to all events requiring set up, serving & cleaning.
 - There is no gratuity for drop off services
 - A minimum of 5 orders is required for deliveries
 - Visa/ Mastercard/ American Express accepted
 - We cater all events and occasions to include:
Breakfast, Corporate lunches, Dinners, Parties & Receptions & Holiday events.
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