

**THANK YOU FOR CONSIDERING WERNER'S
FOR YOUR UPCOMING SPECIAL EVENT.**

With 20 years experience in the food service industry, you can rest assured that the quality of our product and professional service is second to none.

WHAT IS INCLUDED

Included with all of our buffet catering menu pricing per guest, Werner's Catering will set up the buffet serving lines one hour prior to your requested serving time and after your meal has been served, we will then take down our serving lines. With all of our buffet meals and hors d'oeuvres, elegant hot chaffers will always be used to maintain safe and hot food temperatures.

At least two of our professional and friendly catering staff will be present to serve your guest their meal buffet style. The exact number of servers will be determined based on your final guest count and all of the services that are requested of our company.

All Werner's meals come with our Fresh Baked Rolls, Butter, Tea, Ice, Styrofoam Plates, Cups and Plastic Ware. For an additional charge you may substitute Styrofoam plates and cups for : Imitation China Dinnerware with a gold or silver rim- has an elegant look like real china, but is disposable; Acrylic Dinnerware that looks great and is economical or Reflections Plastic Ware.

TASTE TESTING

Werner's catering offers taste testing at our locations for you to sample our different menu items and choose the perfect meal for your special event. There is a \$50.00 Consultation fee for this service that will be deducted from your total should you decide to use Werner's to cater your event.

Once you have agreed to our written proposal for your requested menu and services, a minimum deposit of \$250.00 or \$1.00 per guest, whichever is greater, will be required to confirm the booking of the event. This down payment will guarantee the pricing on your proposal, and secure your event date with our company. Your final guest count will need to be called into our company no later than two weeks prior to your event date.

Werner's Catering requires that final payment must be received within 14 days of your scheduled event.

NON PROFIT ORGANIZATIONS

In order to receive special priced catering menus and services for your school, church, fund raiser, and non-profit organization, please call Werner's Catering.

We will be happy to discuss special priced menus and services to meet your limited budget.



Service Options

~ Buffet Style ~

The buffet style of serving meals is when food is placed on the serving tables where the guests generally serve themselves. Buffets are a popular style since it is effective for serving large numbers of people at once. Our staff will maintain the service table keeping the food fresh and plentiful.

~ Family Style Service ~

The family style meal service provides a comfortable and relaxing atmosphere. Just like at home, with this type of service each table will be served with large platters and bowls for guests to help themselves to the desired amount. This service style will allow our staff to serve all your guests at one time, keeping it on your schedule and giving your guests the luxury of not having to stand in line at a buffet.

~ Seated Plated Dinner ~

The most traditional type of dinner for a wedding reception is the seated or sit -down dinner. This is the most similar to what you would experience in an elegant restaurant with the menu selection that you have chosen. This meal service our staff will deliver every plate to your guests individually.

Werner's

317 N. Ave. E.

Shiner, Texas 77984

EMAIL: CATERING@WERNERSCATERING.COM

CALL TOLL FREE: 888-61CATER (888.612.2837)

RESTAURANT: 361-594-2928

**MAKING YOUR CELEBRATIONS
MEMORABLE...**

Werner's
EST.1990

~ THE CULINARY EXPERTS ~



~ CATERING MENU ~

Werner's Classic

All pricing based on a minimum of 100 guests

~ Chicken Selections ~

CHICKEN FRIED CHICKEN

Boneless skinless breast dipped in buttermilk batter, hand breaded and fried golden brown to perfection.

CHICKEN PARMESAN

Chicken breast lightly dusted in seasoned bread crumbs and topped with our rich marinara sauce and Parmesan cheese.

SOUTHWESTERN BREAST OF CHICKEN

Grilled chicken lightly dusted in southwest seasoned flour and served in a spiced cream sauce.

GRILLED CHICKEN BREAST

An 8oz, boneless skinless chicken breast dusted with seasoned flour and seared in olive oil. Topped with your choice of sauce :
Creamy Mushroom Sauce – Marsala Sauce – Alfredo Sauce – Caper Sauce
Rosemary Sauce – Cajun Cream Sauce – Lemon Sauce – Balsamic Reduction

~ Turkey Selection ~

BAKED TURKEY

That's right, we do it the old fashioned way. We slow cook the whole turkey then carve and de-bone it and serve with our special cornbread dressing.

~ Beef Selections ~

ROAST BEEF

A choice shoulder clod slow cooked to ensure tenderness and flavor and carved on site.

BEEF TIPS

Bite size pieces of tender beef slow cooked with bell peppers, onions, and celery in a rich brown gravy.

FAJITAS

Beef and chicken fajitas with bell peppers and onions grilled to perfection.

CHICKEN FRIED STEAK

We hand cut from an eye of round, tenderize and hand bread ourselves. No store bought patty for this one.

~ Pork Selection ~

SMOKED PORK LOIN

Fresh pork loin herb crusted then slow smoked to preserve the flavors and juices. Chef carved on location.

Werner's Elite

All pricing based on a minimum of 100 guests

~ Chicken Selections ~

CHICKEN CORDON BLUE

Chicken breast stuffed with smoked ham and Swiss cheese then coated with seasoned bread crumbs and baked topped with your choice from sauce selection.

CHICKEN FLORENTINE

Grilled chicken breast stuffed with spinach, garlic, roasted red peppers, onions, and cream cheese. Topped with your choice from sauce selection.

PECAN CRUSTED CHICKEN BREAST

Moist chicken breast crusted with Italian seasoning and garlic, then topped with pecans. Accompanied with honey chipotle and zesty orange sauce.

ALMOND GARLIC CRUSTED CHICKEN BREAST

Tender chicken breast crusted with Italian seasoning and garlic, then topped with almonds. Accompanied with honey chipotle and zesty orange sauce.

CHICKEN RELLANO

Moist chicken breast stuffed with green chile and goat cheese then baked, topped with your choice from sauce selection.

CHICKEN STUFFED WITH WILD RICE

Tender chicken breast cut and stuffed with wild rice then baked and topped with your choice from sauce selection.

CHICKEN STUFFED WITH TOMATO AND BROCCOLI

Moist tender chicken breast stuffed with a tomato and broccoli and Parmesan cheese and topped with a balsamic reduction.

~ Beef Selections ~

STEAM SHIP ROUND

Hand carved on site, this 80 lb. round of beef is slow cooked so that the outside is well done and the inside is medium rare. Definitely a show stopper.

PRIME RIB

Choice cut of prime rib slow smoked to perfection. It is hand carved on location and served with au jus and creamy horseradish sauce.

RIB-EYE (COOKED ON LOCATION)

With this USDA Choice steak you can be assured your guests will remember your special event. 10 oz. or 12oz. size available.

~ Pork Selection ~

SMOKED PORK LEG

Fresh 15 lb. pork loin leg slow cooked to ensure tenderness and preserve the flavors and juices, which is hand cut on location.

STUFFED PORK LOIN

Seasoned tender pork loin roasted to perfection that is stuffed with your choice of either cranberry apple dressing or our port wine apple stuffing.

Werner's Backdoor Pit Barbeque Special

Our brisket is cooked at least 12 hours to ensure that it will be tender and juicy. It is cut on location and served with pickles, onions, bbq sauce and homemade bread. This package also includes our specially seasoned smoked sausage. Along with the two meats it comes with three sides of your choice.

Werner's Premium

All pricing based on a minimum of 100 guests

~ Beef Selections ~

BEEF TENDERLOIN MEDALLIONS

Quality cuts of beef medallions served with a rich garlic and herbed glaze.

SMOKED SIRLOIN CAP

Herb crusted and slow smoked to be cut on location. Served with au jus and creamy horseradish.

~ Seafood Selections ~

SMOKED SALMON WITH A BUTTER DILL SAUCE

Fresh 10 - 12 lb. whole salmon seasoned and smoked to perfection served with a fresh butter and dill cream sauce.

SHRIMP SCAMPI

Shrimp sautéed with fresh garlic, white wine and butter.

SHRIMP PALMETTO

Shrimp sautéed with fresh garlic, white wine, cajun seasoning and butter.

SEAFOOD STUFFED PRIME RIB

A blend of shrimp and crab stuffing wrapped inside an elegant choice cut prime rib then slow cooked to savor the flavors.

Werner's Sides

Mashed Potatoes	Rice Pilaf	Green Bean Casserole
Scalloped Potatoes	Cajun Rice Orzo	Medley of Seasoned Vegetables
Au Gratin Potatoes	Toscana Rice	Seasoned Green Beans
Butter Onion Potatoes	Grilled Fresh Asparagus	Glazed Carrots
Twice Baked Potatoes	Spanish Rice	Corn
Garlic Mashed Potatoes	Penne Pasta	Corn Casserole
Butter Dill Potatoes	Linguini Pasta	Squash Casserole
Dressing	Macaroni and Cheese	Pinto Beans
Mixed Green Salad	Southwest Salad	Coleslaw
Classic Caesar Salad	Spinach Salad	Crispy Coleslaw
Caesar Salad	Broccoli Salad	

Finger Foods

Crab Stuffed Mushrooms	Spinach Dip	Assorted Cocktail Sandwiches
Egg Rolls	Bacon Wrapped Quail Legs	Queso
Seasonal Fresh Fruit	Guacamole	Fried Mushrooms
Scallops Wrapped in Bacon	Boiled Shrimp	Mozzarella Sticks
Garlic Chicken Kabob	Chicken Quesadillas	Chorizo Con Queso
Assorted Meats	Bacon Wrapped Chicken Diablo	Cream Cheese Jalapenos
Mini Crab Cakes	Crab Stuffed Jalapenos	Steak Quesadillas
Beef Tenderloin Kabob	Swedish Meatballs	Chips and Salsa
Buffalo Wings	Assorted Quiche	Bacon Wrapped Chicken Livers
Corned Beef Cream Cheese Dip	Sautéed Oysters	Garden Fresh Vegetables
	Homemade Salsa	