



**SAN ANTONIO
CATERING REDEFINED.**

WHAT'S YOUR OCCASION?



Welcome to Sense of Occasion Catering, from Southerleigh Hospitality Group, the renowned San Antonio based restaurant collective behind Michelin awarded Southerleigh Fine Food & Brewery, Brasserie Mon ChouChou, and Southerleigh Haute South. We bring customizable menus tailored to elevate every occasion, be it a memorable celebration or a corporate gathering. With our comprehensive services including planning, coordination, staffing, and equipment rental, we guarantee a flawless event experience.

BOOKING YOUR EVENT:

Thank you for considering Sense of Occasion Catering for your upcoming event! We're excited to help you create a memorable experience.

- We recommend booking 2-3 weeks in advance, especially for weekends and holidays.
- A 50% deposit is required to secure your event date, with the remaining balance due 5 business days before the event.
- We accept major credit cards and checks for payment.

CONTACT:

To inquire about our services or to book your event, please use the following contact details:

Phone:

(210) 552-1810

Email:

Stephanie@Southerleigh.com

Website:

SenseOfOccasionCatering.Com

Location:

**2020 Broadway
San Antonio TX 78215**

EXPLORE OUR MENUS & SERVICES

- **BREAKFAST**
- **BOXED LUNCH**
- **PLATED LUNCH**
- **PLATED DINNER**
- **THEMED BUFFET**
- **BUFFET**
- **HOR D' OEUVRES**
- **ACTION STATIONS**
- **BAR & BEVERAGE**
- **SERVICE DETAILS**



Why does San Antonio choose Sense of Occasion and trust us with their most cherished celebrations?

• **PERSONALIZED SERVICES**

Every event is unique, and we cater to your specific needs with unwavering attention to detail.

• **QUALITY INGREDIENTS**

We pride ourselves on using only fresh, high-quality ingredients for every dish, plated, boxed or buffet.



BOXED MENUS

QUICK AND HEALTHY

\$18 Per person

- Morning Glory Muffin
- Coconut-Macadamia Granola
- Yogurt
- Seasonal Fruit Cup
- Orange Juice

AMERICAN

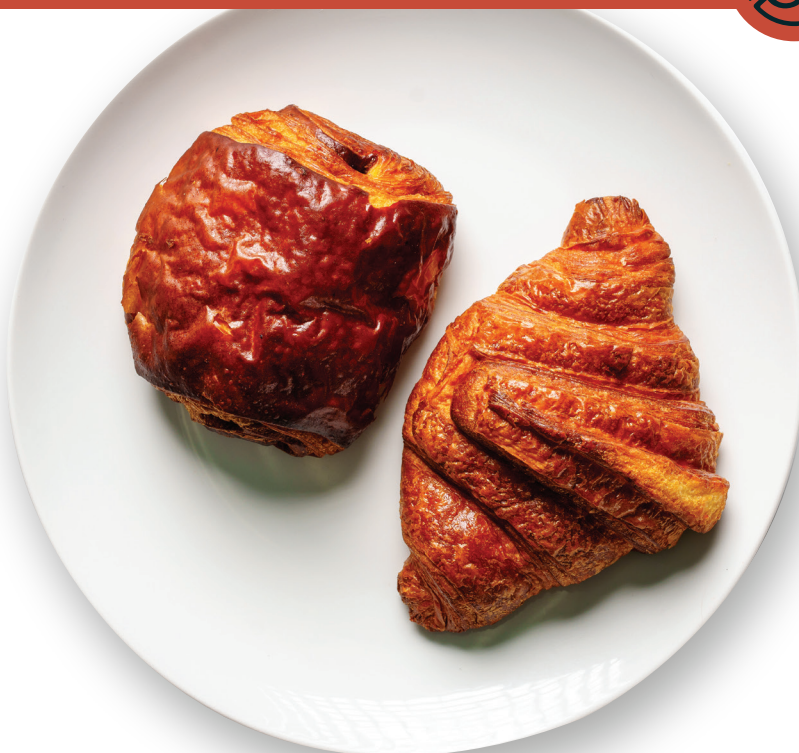
\$18 Per person

- Scrambled Eggs & Cheese, Smoked Thick Cut Bacon, on a Soft Roll
- Seasonal Fruit Cup
- Orange Juice

FRENCH

\$20 Per person

- Jambon Parisian, Brie Cheese, on a Fresh Baguette
- Seasonal Fruit
- Petit Salad
- Orange Juice



We offer a variety of fresh breakfast options to start your day right, available as boxed meals or buffet-style. Priced per person with additional charges for customizations or enhancements. We can accommodate gatherings of any size.

BUFFET MENUS

AMERICAN

\$25 Per person

- Seasonal Sliced Fruit and Berries
- Assorted Yogurts, Coconut Macadamia Granola
- Whole Wheat & Texas Toast
- Scrambled Eggs
- Smoked Bacon, Sausage Links, Potato Hash
- Butter, Preserves

SAN ANTONIO

\$35 Per person

- Huevos Rancheros, Marinated Bavette, Roasted Poblano, Onion, Queso Fresco
- Chorizo and Eggs, Queso Oaxaca
- Seasonal Sliced Fruit and Berries
- Flour and Corn Tortillas, Green and Red Salsa
- Refried Beans, Cheddar Cheese

CONTINENTAL

\$18 Per person

- Seasonal Sliced Fruit and Berries
- Muffins, Danishes, Croissants and Bagels
- Butter, Preserves, Cream Cheese

ADD-ON OPTIONS:

- | | |
|---|-----------|
| • Assorted Croissants, Muffins and Danishes | 10 |
| • Assorted Bagels | 8 |
| • Assorted Pan Dulce | 8 |



BOXED LUNCHES



CLASSIC SANDWICH BOX

\$17 Per person

- Choice of Sandwich or Wrap from Selections
- Zapp's Potato Chips
- Jumbo Chocolate Chip Cookie

ADD-ON OPTIONS:

- | | |
|------------------------|------------|
| • Soda | \$3 |
| • Petit Macaroni Salad | \$3 |
| • Seasonal Fruit Cup | \$4 |

SANDWICHES & WRAPS SELECTIONS

Choose 1 Per person

- Brie on Toasted Baguette, Arugula, Fig Spread (Veg)
- Roasted Turkey on Croissant, Avocado, Bacon, Lettuce, Tomato
- Herb Roasted Beef on a Soft Roll, Horseradish Mayo, Gruyere
- Southwest Chicken Wrap, Pico de Gallo, Pepper Jack Cheese, Avocado
- Classic Veggie Wrap, Roasted Peppers, Hummus, Cucumber, Kalamata Olives
- Tuna Salad, Toasted Seven Grain Wheat, Lettuce, Tomato
- Salami, Mortadella, Ham, Provolone, Mustard, Mayo, on Soft French Bread, with chopped Lettuce and Tomato



PLATED LUNCHES



Prices starting at \$55 per person

FIRST COURSE

Choice of One:

- Chilled Cucumber Cilantro Soup
- Tortilla Soup, Avocado, Roasted Chicken, Cheese
- Bibb Lettuce, Heart of Palm, Dijon Dressing, Shaved Romano Cheese
- Poblano Corn Soup
- Classic Caesar, Parmesan, Crouton
- Baby Greens, Candied Pecans, Sweet Onion, Balsamic Vinaigrette
- Classic Tomato Basil Soup

SECOND COURSE

Choice of One:

- Rotisserie Lemon-Rosemary Chicken, Roasted Fingerlings, Asparagus, Pan Jus
- Smokey Bavette, Roasted Poblano Sauphinois, Broccolini, Chimichurri
- Braised Pork, Spaetzle, French Beans and Mustard Caper Sauce
- Rigatoni Pasta, Homemade Meatballs, Marsala Reduction
- Texas Gulf Coast Shrimp and Sausage Jambalaya, TexMati Rice
- Grilled Gulf Redfish, Dirty Rice, Stewed Green Beans, Creole Butter
- Oven Roasted Salmon, Mixed Mushrooms En Vol Au Vant, Asparagus
- Southerleigh Famous Fried Chicken, Mashed Golden Potato, Biscuits and Gravy



COLD ENTREE

Two Course Luncheon, Choice of One:

- Smoked Salmon, Pickled Cucumber and Bibb Salad, Dill Vinaigrette
- Grilled Shrimp Tostadas, Lettuce, Roasted Corn, Refried Black Bean, Chipotle and Lime Cream
- Chopped Chicken Caesar. Olives, Tomatoes, Romaine Lettuce, Croutons
- Bibb Leaves, Honey Goat Cheese, Avocado Lime Vinaigrette
- Grilled Steak Salad, Avocado, Charred Corn Tomato, Fried Onions, Black Garlic Ranch

DESSERT

Choice of One:

- Classic Crème Brûlée, Fresh Raspberry
- Cinnamon Bread Pudding, Bourbon Sauce
- Triple Chocolate Cake, Chocolate Ganache
- Seasonal Fruit Tart
- NY Cheesecake, Strawberry Coulis

PLATED DINNERS



Choice of Soup or Salad, Entrée and Dessert. Limit of 3 split entrée selections and place cards will be required. Prices starting at \$55 per guest.

SOUP AND SALAD

Choice of One Soup or Salad:

- Chilled Cucumber-Cilantro Soup
- Tortilla Soup, Avocado, Roasted Chicken, Cheese
- Classic Tomato Basil Soup
- Poblano Corn Soup
- Classic Caesar Salad, Parmesan Cheese, Croutons
- Baby Greens, Candied Pecans, Sweet Onion, Balsamic Vinaigrette
- Bibb Lettuce, Heart of Palm, Dijon Dressing, Shaved Romano

APPETIZER

Optional and additional charge

- Gulf Crab Cakes, Peppers and Caper, Comeback Sauce, Mesclun Salad
- Traditional Beef Carpaccio, Crostini, Capers and Red Onion, Chopped Egg
- St Jacques a La ChouChou, Baked Scallop in Shell, with Lobster in Beurre Blanc (GF)
- Roasted Beet Salad and Fresh Texas Goat Cheese (V) (GF)
- Classic Ahi Tuna Tartare, Olive Oil, Crostini, Caper, and Shallot



ENTREE

Choice of One:

- Grilled Ribeye and Two Texas Gulf Shrimp, Sauce Choron, Broccoli Raab
- Cracker Crusted Gulf Redfish, Blue Crab Meat, Carolina Gold Rice and Wilted Spinach
- Filet Mignon, Aligot Potatoes, Mushroom Glace and French Beans
- Smokey NY Strip Steak, Roasted Chile and Jack Cheese Potatoes, Griddled Calabacitas
- Marinated Bavette, Charred Onions, and Sauce Entrecôte, Hand Made Pommes Frites
- Rotisserie Chicken, Herbed Risotto, Roasted Baby Carrots and Blueberry
- Cordon Bleu de Poulet, Parisian Ham, Emmental Cheese, Roasted Asparagus
- Grilled Seasonal Fish, Rice Pilaf and Parmesan Baked Tomatoes.
- Crisp Duck LegConfit in a Rich Orange Sauce, Country Potatoes and Buttered Carrot.
- Eggplant Mousaka, Phyllo, Red Pepper Riata

DESSERT

Choice of One:

- Classic Crème Brulée, Fresh Raspberry
- Cinnamon Bread Pudding, Bourbon Sauce
- Triple Chocolate Cake, Chocolate Ganache
- Seasonal Fruit Tart



THEMED BUFFET



Prices starting at \$38 per person

TEX

\$55 Per Person

- Texas Chili, Sour Cream, Chopped Onion Jalapeño, Cheddar Cheese
- Mixed Baby Lettuce, Queso Fresco, Oven Roasted Tomato and Corn, Crouton, Jalapeño Ranch
- Beef Brisket
- Mesquite Grilled Chicken
- Kielbasa Sausage Links
- Whiskey-Brown Sugar Baked Beans
- Roasted Jalapeño Cornbread
- Traditional Cole Slaw, Sweet and Spicy Dressing
- Texas Yellow Mustard and Sweet Pickle Potato Salad
- Peach Cobbler

FRENCH

\$55 Per Person

- Baby Greens, Herb Roasted Tomatoes, Shallot, Champagne Vinaigrette
- Roasted Tomato and Artichoke Salad, Feta Cheese, Cucumber, Nicoise Olive
- French Buttered Carrots
- Curly Endive, Roquefort, Scallions, Chopped Bacon
- Oven Roasted Salmon, Asparagus
- Beef Borguignon, Whipped Potato
- Rotisserie Chicken, Fine Herbs, Natural Ju
- Classic Crème Brûlée, Fresh Raspberry

MEX

\$48 Per Person

- Tortilla Soup, Avocado, Cheddar Cheese
- Tostadas with Queso, Green and Red Salsas, Guacamole, Crema
- Chopped Romaine, Roasted Chili, Jalapeño Cornbread Crumble
- Carne Asada, Bacon, Portabella Mushrooms, Poblano, Onions, Queso Oaxaca
- Chicken Enchiladas, Salsa Verde, Cotija
- Poblano Rice, Calabacitas, Corn, Roasted Onion
- Churros, Rich Cajeta

SANDWICH

\$38 Per Person

- Sandwiches (Choice of any 3)
- Chopped Chicken Cobb Salad, Honey mustard
- Potato Chips
- Soup of The Day
- Classic Caesar, Parmesan, Croutons
- Double Fudge Brownies

Select Any three

- Brie on Toasted Baguette, Arugala, Fig Spread (Veg)
- Roasted Turkey on Croissant, Avocado, Bacon, Lettuce, Tomato
- Herb Roasted Beef on a Soft Roll, Horseradish Mayo, Gruyere
- Southwest Chicken Wrap, Pico de Gallo, Pepper Jack Cheese, Avocado
- Classic Veggie Wrap, Roasted Peppers, Hummus, Cucumber, Kalamata Olives
- Tuna Salad, Toasted Seven Grain Wheat, Lettuce, Tomato
- Salami, Mortadella, Ham, Provolone, Mustard, Mayo, on Soft French Bread with chopped Lettuce and Tomato



BUFFET



Prices starting at \$55 per person

SOUP

Choice of One:

- Wild Mushroom
- Corn and Crab Chowder
- Seasonal Bisque

STARCH

Choice of One:

- Roasted Herb Potatoes
- Steamed Basmati Rice
- Whipped Tarragon Potatoes
- Classic Rice Pilaf
- Soft Cheese Polenta
- Potatoes Dauphinoise with Gruyere

SALADS

Choice of One:

- Chopped Romaine Heart Caesar, Parmesan Crouton (V)
- Baby Greens, Herb Roasted Tomatoes, Pickled Onion, Balsamic Vinaigrette (V, GF)
- House Salad, Tomato, Radish, Onion, Black Garlic Ranch (V,GF)
- Tender Spinach Salad, Blue Cheese, Pecan Blueberry Vinaigrette (V,GF)

APPETIZER

Choice of One:

- Traditional Beef Carpaccio, Crostini, Capers and Red Onion, Chopped Egg
- Gulf Crab Cakes, Peppers and Caper, Comeback Sauce, Mesclun Salas
- St. Jacques À La Chou Chou, Baked Scallop in Shell with Lobster in a Beurre Blanc (GF)
- Roasted Beet Salad and Fresh Texas Goat Cheese (V, GF)



ENTREE

Choice of One:

- Broiled Salmon, Tarragon-mustard Sauce (GF)
- French Bavette, Sauce Entrecôte, Pomme Frites (GF)
- Pan Seared Gulf Redfish, Creole Butter Sauce (GF)
- Sautéed Gulf Shrimp, Buttered Linguine, Asparagus and Parmesan Tomato
- Chou Chou Tomato Roasted Zucchini and Provencal Vegetable with Cous Cous (V)
- Rotisserie Chicken with Thyme-Gremolata (GF)
- French Bavette, Sauce Entrecôte, Pomme Frites (GF)
- Chicken Fried Chicken Breast, Toasted Cumin Gravy and Crystal

DESSERT

- Classic Crème Brûlée, Fresh Raspberry
- Cinnamon Bread Pudding, Bourbon Sauce
- Triple Chocolate Cake, Chocolate Ganache
- Seasonal Fruit Cup



HORS D'OEUVRES



Priced by the dozen, starting at \$33 per dozen.



SERVED COLD

- Mixed Mushroom Bruschetta, Cotija Cheese, Caramelized Onion and Cilantro with Chile Oil (V) **42**
- Sweet Onion, Fig and Roquefort Savories in Pastry (V) **36**
- Ratatouille in a Savory Tomato Cone, Pesto and Parmesan (V) **42**
- Classic Beef Carpaccio, Olive Oil Crostini, Caper and Shallot **48**
- Chicken Caesar Salad on a Stick, Grilled Chicken, Crouton, Romano Cheese, Romaine **45**
- Chilled Gulf Shrimp and Tarragon Salad, Pickled Red Onion on Toasted Pan de Mie **51**
- Provencal Onion Tart, Black Olive, Anchovy, Espelette Pepper (V) **36**
- Southerleigh Deviled Egg on Toast, Bacon Jam **48**
- Cold Smoked Salmon on Crispy Tortilla, Avocado Lime Salsa and Crema **45**
- Boursin Cheese and Pecan Puff (V) **39**
- Charcuterie Cups **10ea.**

SERVED HOT

- Pretzel Sticks, Beer Cheese, Sweet Pickle Mustard (V) **33**
- Petite Lamb Chops, Dijon and Persadille Crust **72**
- Vegetable Spring Rolls, Sweet Chili Syrup (V) **39**
- Crispy Duck Rolls, Confit Duck and Shiitake Mushroom, Green Onion Chutney **60**
- Classic Gulf Cost Blue Crab Cakes, Comeback Sauce **57**
- Toulouse Sausage, Peppers, Flaky Pasties **52**
- Pork and Poblano Empanadas, Spicy Tomatillo Crema **42**
- Ginger and Scallion Shrimp Toast, Coriander Pesto and Tiger Sauce **42**
- Southerleigh Famous Fried Chicken on a Biscuit, Cheddar Cheese and B&B Pickle **57**
- Pecan Crusted Chicken Strip, Bourbon Maple Butter **42**
- Pimento Stuffed Gulf Shrimp, Crystal Mayo **54**
- Tangy Barbecue Beef Cones **38**
- Pork Rilette Croquette, Garlic-saffron Aioli **42**
- Tex Mex Spiced Beef Skewer, Chimichurri (GF) **48**
- TBD Meatball Dish **42**



ACTION STATIONS



Priced per person.

CARVING STATION

- Roasted Prime Rib of Beef, Horseradish Mousseline Natural jus, Rolls **36**
- Roasted Whole Turkey, Cranberry, Pan Gravy **32**
- Maple Country Ham, Grain Mustard Cream **24**
- Slow Cooked Beef Tenderloin, Sauce Choron **52**
- Rosemary and Dijon Roasted Leg of Lamb **46**

SPANISH & MEXICAN

- Ceviche Tostadas **26**
- Quesadilla Station **24**
Chicken, Sweet Chipotle Aioli, Pico de Gallo
Pepper Jack Cheese, Avocado
- Cheese and Potato Flautas **33**
with Mango Pepper Ketchup
- Tostadas, (3 options offered) **24**
Gulf Shrimp & Whitefish Ceviche,
Slow Roasted Chicken, Ranchers Steak.
- Variety of Salsas, Smashed Avocado, **15**
Corn & Roasted Squash, Shredded Lettuce,
Tomato, Escabeche Vegetables Pickles (V) (GF)
- Paella Station **32**
True Spanish Rice, Assorted Seafood, Meats,
Sausages, Vegetables (GF)
- Nacho Bar, Queso, Salsa, Ground Beef, **14**
Lettuce, Tomato, Jalapeño, Shredded Cheese
- Chicken and Beef Fajitas, Peppers, and Onions. **29**
- Flour and Corn Tortillas.

ITALIAN

- Pasta station, Long and Short, Assorted **32**
Seafood, Meats, Sausages, Vegetables

ASIAN

- Lo Mein Station **22**
Lo Mein Noodles or Fried Rice, Chicken, Pork, Egg,
Vegetables, Oyster Sauce
- Pork Belly Station **26**
Pork Belly and Bao, Assorted Vegetables and Herbs,
Crispy Vermicelli Fried Fish Fingers

SEAFOOD

- Elaborate Display of Seafood featuring **30**
Iced Oysters, Gulf Shrimp, Blue Crab Claws,
Marinated Mussels, Sauces
- Chef Selected Iced Oysters **MKT**
- Roaming Oyster Shuckers* **MKT**



FRENCH

- Crêpes Station **36**
Traditional Crêpes Suzette, Chocolate, Pastry Cream,
Assorted Berries and Fruit, Nutella, Lemon, Almonds,
Pistachio, Chantilly
- Upgrade to Crêpes à la Placé **+ \$500**
- French Onion Soup Station **9**
Classic French Onion Soup, Gruyere Croutons (V)
- Raclette Station **24**
Crisp Baguette, Garlic Aioli, Cornichon, Parisian Ham,
Sweet Pearl Onion, Add Copa, Mortadella, Dried
Sausage (Veg Option Available)

ON THE BOARD

- Anti-pasta, Sliced Meats, Cheeses, Marinated **15**
Mushrooms, Imported Olives, Grilled asparagus,
Roasted Seasonal Vegetables and Peppers (GF)
- Sliced Fresh Seasonal Fruit and Berries (V)(GF) **9**
- Pita, Lavash, Chermoula, Hummus, Kalamata **12**
Olives, Herbed Olive Oil (V)
- Charcuterie Board with Meats, Imported and **17**
Domestic Cheese, Dried Fruits, Berries, Crackers
- Mobile Charcuterie Bar **22**
Build Your Own Charcuterie Boards with Meats,
Imported and Domestic Cheese, Dried Fruits,
Berries, Crackers

BAR & BEVERAGE



FULL BAR PACKAGES

Bar packages include disposable cups, napkins, ice, garnishes. A Bartender is required.

CLASSIC PACKAGE

- **Sense-sational Cocktails**
Select 1 Classic Cocktail
- **Domestic Bottled Beers**
Select 2
- **House Wine Selection**
Select 2
- **Base Spirits:**
El Perrito Tequila, Live Oak Vodka, Four Roses
Bourbon, Lucky Star Gin, Ron Rio Rum, Dewar's Scotch
- **Standard Mixers**
- **Pricing (per person)**
First Hour: **21**
Second Hour: **18**
Third(+) Hour: **16**

PREMIUM PACKAGE

- **Sense-sational Cocktails**
Select 2 Premium Cocktails
- **Premium Bottled Beers**
Select 2
- **House Wine Selection**
Select 3
- **Premium Spirits:**
Tito's Vodka, Tanqueray Gin, Flor de Cana Rum,
Maker's Mark Bourbon, Dewar's Scotch
- **Standard Mixers**
- **Pricing (per person)**
First Hour: **28**
Second Hour: **21**
Third(+) Hour: **18**



GREAT ADDITIONS

- **Premium Non-Alcoholic Beverages** **7**
Topochico, Iced Tea, Coffee or Lemonade Per guest
- **Classic Cocktails** **15.95**
Select 1: Per guest
Rooster Rita, Hurricane, Southertea, Old Fashioned,
Punch Rouge, Cucumber Cooler
- **Premium Cocktails** **19.95**
Select 1 Per guest
The Mistress, The Cellerman, French Pink Fairy,
Pearlito, Aperol A Day, Isn't She Lovely, The Madame
- **Bubbles** **12.95**
Sparkling Rose or Prosecco Per guest
- **Southerleigh Keg***
Slim Keg (80 servings) **119.95**
Half-Barrel (160 servings) **199.95**
- **Glassware Rentals** **4.75**
Upgrade to Glassware Per guest



SERVICE DETAILS



BUFFET SERVICE & STAFF

- Buffet setups include all necessary equipment: tables, linens, decor, serving pieces, and utensils.
- Buffet services staffed by professional team members for setup, service, and clean up.
- Extended serving and setup times available based on event needs.

SERVING TIME

The pricing for our menus include:

- 1 to 1 1/2 hours of buffet service, depending on menu.
- 1 to 1 1/2 hours of setup time before the buffet services begins, depending on the event specifics.
- Additional serving and setup time is available upon request. If your venue or event schedule requires extra time for setup or to accommodate ceremonies and programs, additional fees, starting at \$75 per hour, will be applied based on the number of staff needed.

EQUIPMENT & DINNERWARE

Our menu pricing includes:

- Buffet tables, linens, and decor for the buffet table.
- Buffet serving pieces and utensils
- Disposable plates, flatware, and napkins. Glassware and china available upon request.

ON-SITE GRILLING & COOKING

We take great pride in serving only the freshest, highest quality food at your event. Our talented chefs can prepare many of our menu items on-site, adding a special touch of professionalism and excitement. Our consultants will determine the appropriate number of cooks required based on your event details.

DETAILS & DECOR

- Coordination of rentals, including tables, chairs, linens, china, flatware, and glassware are available.
- Additional rentals for entertainment, centerpieces, floral, tents, lighting, and more are available.
- Professional event consultants available to help plan every detail.

BAR STAFF & RATES

Our bar packages provide great value with a wide selection of quality beverages. TABC-certified bartenders are required for events serving alcohol. For guest safety, we may slow or stop service if necessary, and IDs will be checked to ensure no one under 21 is served. The number of bartenders needed is determined by the size and duration of your event.

Bartender with 3 Hour Minimum

- | | |
|----------------------------|---------------|
| • With Bar Package | 275.00 / Each |
| • With Cash Bar | 295.00 / Each |
| • Cocktail & Bussing Staff | 58+ Per Hour |

BAR SETUP & MOBILE BAR

Sense of Occasion Catering offers both mobile and on-site bar setups to suit your event needs. We can provide a fully equipped bar or accommodate a hosted bar with a setup fee and bartender rates. Let us know if you'd like to include this convenient and professional service for a seamless guest experience!

TRAVEL & DELIVERY

Transportation fees for offsite catering and drop-offs will vary based on the size and specific requirements of each order.

- Delivery and pickup fees for rental items apply if rentals are included.
- Travel fees for events outside the 25-mile radius.

