

SG FARMHOUSE KITCHEN & SG CATERING Banquet Room & Catering Options

The Banquet Room can host 40-80 guests and is available for a \$350 rental fee, which includes an attendant to assist with setup and cleanup. The rental is for a total of 6 hours and includes tables, chairs, and tablecloths. This fee does not include the per-person cost for food, and at least one food option must be selected. We will set up the room according to your desired layout and handle all cleanup afterward. Additionally, we offer event planning services, floral arrangements, balloon arches, event cakes, and themed decorations for an extra fee. Some food packages may waive the rental fee for the room. For more information or any questions, please contact Shawna at 281-731-5969 or shawnascatering@gmail.com. Thank you for considering our venue!

Food Package 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 Taco Bar

\$17.50 per person

Build your own tacos with all the fixings, displayed like a taco charcuterie with ground beef and crispy and soft tacos.

The Backyard Grill Party-

18.95 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 Italian Amore-

19.95 per person

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

The BBQ Party-

21.95 per person

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

The Chicken Duo- Chicken Alfredo and Chicken Marsala-

26.95 per person

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

The Mexican Fiesta-

27.95 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 Greek Retreat- Guest favorite

29.95 per person

Your guests' choices of Greek Chicken or Souvlaki (marinated beef skewers and vegetables), lemon potatoes, greek salad, pita bread and tzatziki.

Wine Braised Beef- (½ price banquet rental)

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

32.95 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)

36.95 per person

Center cut filet, grilled on site, served with balsamic mushroom demi-glaze, homestyle mashed potatoes (your choice to make it a mashed potato bar) 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

Mimosa Bar \$8 per person (Bartender not required)
Bloody Mary Bar \$8 per person (Bartender not required)

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)	\$2.50 per person
Cakes (sheet cakes with your choice of decoration)	\$2.00 per person
Cakes (tiered 2 layer cake with decoration)	\$2.50 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 \$650

MARGARITAS

FROZEN MARGARITAS - Base - serves 100 cups \$495

Add-on Small batch - serves 50 additional cups \$225

Add-on large batch - serves 100 additional cups \$350

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











