

SANDWICHES

*Roast Beef
Honey Ham
Oven Roasted Turkey
Tuna Salad
Chicken Salad
Classic Po Boy*

Breads available for Sandwiches are:
*Hoagie, French Roll, Croissant,
Foccacia, and Country Farm Bread*

**Box lunches and Sandwich Trays
are available and include the following:**

Assorted Sandwich Tray
Large (20pp) \$95.00
Small (10 or less) \$50.00

*Sandwich Trays include:
a relish tray,
your side choice of chips,
pasta salad, fruit salad or potato salad,
cookie and pickle.*

Drinks are separate & not included in price.

Box Lunches
\$ 7.00

*And include:
Choice of sandwich,
choice of chips,
pasta salad, fruit salad or potato salad,
cookie and pickle.*

Drinks are separate & not included in price.

COOKIE TRAYS

Assorted Cookie Tray
Large (feeds 20) \$25.00
Small (feeds 10) \$15.00

Ultimate Sweet Tooth Tray
(Cookies, Assorted Cakes)
Large (feeds 20) \$32.00
Small (feeds 10) \$20.00

All cookies and cakes are chef's choice.

FRUIT TRAYS

Large assorted Fruit Trays
(seasonal and Chefs Choice)
Large (feeds 20) \$52.00
Small (feeds 10) \$27.00

DRINKS

Coke .50
Diet Coke .50
Sprite .50
Iced Tea .50
Bottled Waters \$1.00

***Please see attached insert
for catering details.***

Cafe Divine

Catering Menu

The Church of St. John the Divine
2450 River Oaks Blvd.
Houston, TX 77019
713.622.3600
www.sjd.org

CAFÉ DIVINE CATERING

(prices are per person)

All entrees include vegetable, starch and roll

CHICKEN

Chicken Breast Supreme

Grilled chicken breast topped with sautéed mushrooms and fresh herbs

\$9.75

Country Pecan Chicken

Chicken breast rolled and stuffed with fresh herbed cheese and breaded with toasted pecans and bread crumbs

\$10.50

Herbed Basil Chicken

Chicken Breast marinated in fresh basil and pan seared until golden brown

\$9.75

Chicken and Sausage Jambalaya

Fresh chicken breast, sausage, bell peppers and onions, sautéed in a tomato base sauce

\$9.50

BEEF

Beef Burgundy

Braised beef tips stewed in pearl onions, red burgundy wine, and fresh herbs

\$10.50

Carne Guisada

Beef tips braised in stewed tomato gravy with Mexican herbs and spices

\$10.25

Herbed Flank Steak

Pan seared herbed flank steak served with a mushroom port wine sauce

\$ 10.50

SEAFOOD

Cajun Blackened Tilapia

Fresh tilapia rubbed in cajun seasoning and blackened

\$10.75

Lemon Dill Salmon Fillet

Fresh salmon fillet pan seared in fresh lemon and dill

\$ 12.25

Shrimp Etouffee

Fresh shrimp sautéed with fresh scallions, bell peppers, and celery and stewed in a tomato-based sauce

\$ 11.25

FRESH SALADS

Classic Chef Salad

Sliced ham, turkey, cheddar cheese, roma tomatoes, and boiled eggs mixed with fresh lettuce mix

\$9.00

Grilled Chicken Caesar Salad

Grilled chicken, roma tomatoes, kalamata olives, herbed croutons mixed with romaine lettuce and tossed in

Chef's special Caesar Dressing

\$9.50

California Chicken Salad

Chicken breast mixed with fresh red apples, sweet red grapes, and celery and tossed in a creamy curried tarragon dressing and topped with toasted almonds

\$9.50

Roasted Vegetable Salad

Fresh mixed greens tossed with roasted eggplant, roasted tomatoes, roasted squash, roasted portabella mushrooms and served with house balsamic vinaigrette

\$ 8.50

SIDE ORDERS

Included with entree

STARCHES

Garden Rice

Steamed White Rice

Roasted Rosemary Potatoes

Mashed New Potatoes

Herbed Pasta

Scalloped Potatoes

Pasta Alfredo

VEGETABLES

Steamed Vegetable Capri

Green Beans with Bacon and Onion

Dilled Broccoli and Carrots

Steamed Asparagus

Roasted Maple Squash

Honey Glazed Carrots

Squash Casserole

Steamed Sweet Corn

Charro Beans

Black Beans

Dinner salad with meal

\$3.50

Dessert

\$3.00

For more information,
please contact

Chef Juanita Cavazos

Executive Chef

The Church of St. John the Divine

713.297.8704

jcavazos@sjd.org

HOT BUFFET

Hot entrees are delicious and prepared for any occasion. Choose any two main entrees and select two side dishes. We include a fresh garden salad and an assortment of fresh baked breads. These can be served buffet style or pre-plated.

There is a set price of \$14.95 per person and includes small garden salad and bread.

MAIN ENTREES

Lemon Chicken Almondine
Curry Mango Chicken
Chicken Francaise
Stuffed Pork Loin
Baked homemade Ravioli
Stuffed Cabbage
Chicken Cordon Bleu
Spinach and 4 Cheese Lasagna
Tortellini Alfredo with Smoked Salmon
Spinach and Sweet Potato Ravioli
Pecan Crusted Chicken
Four Cheese Baked Ziti w/ Grilled Chicken Or Shrimp
Chicken Marsala
Classic Chicken Picatta
Stuffed Chicken Breast Supreme
Beef Strouganoff
Peppercorn and Mushroom Steak
Honey and Spice Glazed Chicken
Andouille Stuffed Bell Peppers
Maryland Lump Crabcakes
Stuffed Sole Florentine
Crabmeat Stuffed Salmon
Blackened Swordfish with Mango Salsa
Gingered Tuna Cakes w/ Basil Cream Sauce
Beef Ribeyes w/ West Indian Sauce

SIDE DISHES

Rosemary Roasted Potatoes
White and Wild Rice
Twice Baked Potatoes
Potatoes Au Gratin
String Beans Almondine
Garlic Herbed Mashed Potatoes
Broccoli Florets with Pinenuts
Butternut Squash Risotto
Honey Herbed Roasted Sweet Potatoes
Garlic Parsley Potatoes
Sauteed Garden Vegetables in Garlic and Olive Oil

Prices do not include Drinks or Desserts

APPETIZERS

Small platter 10 people—Large platter 20 to 25 people

ITALIAN ANTIPASTO

A beautiful display of imported Prosciutto Di Parma, Provolone Cheese, Genoa and Sopressata salami, Pepperoni, Premium deluxe ham, Fresh Mozzarella cheese, red ripe tomato, artichoke hearts, roasted peppers, marinated vegetables, sundried tomatoes and imported olives. Drizzled with extra virgin olive oil. Served with an assortment of fresh baked Italian breads and our homemade breadsticks.
Small\$50 Large\$100

STUFFED WHEEL OF BRIE

Creamy imported French Brie cheese stuffed and overflowing with your Choice of filling, Roasted red peppers and imported black olives, Sundried tomato and pesto sauce tapenade, or Seasonal berries and sliced almonds. Served with toasted French bread and pumpnickel toast.
Half wheel \$25 Full wheel\$42.00

GARDEN VEGETABLES AND DIP

An elegant display of fresh garden seasonal vegetables. Served with a creamy garlic, tarragon dijonnaise and creamy blue cheese for dipping.
Small\$35 Large\$55

SHRIMP COCKTAIL

A simple classic display of fresh large shrimp, steamed and chilled, then piled high. Served with a tangy orange lime cocktail sauce and a fresh dill and capers tartar sauce.
Small\$70 Large\$125

TOMATO AND MOZZARELLA

Fresh Mozzarella cheese stuffed with fire roasted red peppers and fresh basil, sliced in pin wheels, served with red ripe tomato and red Bermuda onions. Drizzled with extra virgin olive oil and our famous Balsamic vinaigrette.
Small\$35 Large\$65

GRILLED VEGETABLE PLATTER

Marinated garden vegetables, Portobello mushrooms, eggplant, zucchini, squash, red Peppers, fennel, red onions and plum tomatoes are delicately grilled. Served with nine grain bread, pita bread and a roasted garlic and eggplant pomodoro sauce.
Small\$40 Large\$75

ASSORTED TEA SANDWICHES

Served on regular white and wheat Breads. Choose from Tarragon Chicken Salad, Pimiento Cheese, Tuna Salad, Watercress and Sundried Tomatoes or Cucumber and Cream Cheese
Small...\$50.00 Large\$95.00

CHEESE AND FRUIT TRAY

An imported selection of cheeses and fresh seasonal fruits, elegantly arranged and served with an assortment of crackers and sliced breads.
Small\$45 Large\$80

SEAFOOD TARTS

Chilled shrimp and crabmeat tarts made with fresh eggs, cream, spinach, Imported cheese and seasonings baked in a buttery crust.
Small\$35 Large\$65

VEGETABLE STRUDEL

Roasted garden vegetables with sautéed spinach leaves and Mozzarella Cheese in a phyllo dough then baked until golden crisp.
\$45

SPECIAL EVENTS CATERING AT CAFÉ DIVINE

***All orders must be placed
no less than
five (5) days prior to event.***

***No cancellations no later than
two (2) days prior to event.***

All prices are subject to change.

\$125.00 charge per additional 50 people
and/or for additional buffet stations.

\$25.00 charge per staff person
needed over 4 hours.

\$4.50 per person for use of china,
sterling silverware and linen napkins.

\$5.00 for tablecloths per 8 people.

\$150.00 for buffet floral
arrangements.

\$100.00 for use of silver tea
or coffee service.

HOT BUFFET

Hot entrees are delicious and prepared for any occasion. Choose any two main entrees and select two side dishes. We include a fresh garden salad and an assortment of fresh baked breads. These can be served buffet style or pre-plated.

There is a set price of \$14.95 per person and includes small garden salad and bread.

MAIN ENTREES

Lemon Chicken Almondine
Curry Mango Chicken
Chicken Francaise
Stuffed Pork Loin
Baked homemade Ravioli
Stuffed Cabbage
Chicken Cordon Bleu
Spinach and 4 Cheese Lasagna
Tortellini Alfredo with Smoked Salmon
Spinach and Sweet Potato Ravioli
Pecan Crusted Chicken
Four Cheese Baked Ziti w/ Grilled Chicken Or Shrimp
Chicken Marsala
Classic Chicken Picatta
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Andouille Stuffed Bell Peppers
Maryland Lump Crabcakes
Stuffed Sole Florentine
Crabmeat Stuffed Salmon
Blackened Swordfish with Mango Salsa
Gingered Tuna Cakes w/ Basil Cream Sauce
Beef Ribeyes w/ West Indian Sauce

SIDE DISHES

Rosemary Roasted Potatoes
White and Wild Rice
Twice Baked Potatoes
Potatoes Au Gratin
String Beans Almondine
Garlic Herbed Mashed Potatoes
Broccoli Florets with Pinenuts
Butternut Squash Risotto
Honey Herbed Roasted Sweet Potatoes
Garlic Parsley Potatoes
Sauteed Garden Vegetables in Garlic and Olive Oil

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ITALIAN ANTIPASTO

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Small\$50 Large\$100

STUFFED WHEEL OF BRIE

Creamy imported French Brie cheese stuffed and overflowing with your Choice of filling, Roasted red peppers and imported black olives, Sundried tomato and pesto sauce tapenade, or Seasonal berries and sliced almonds. Served with toasted French bread and pumpernickel toast.

Half wheel \$25 Full wheel\$42.00

GARDEN VEGETABLES AND DIP

An elegant display of fresh garden seasonal vegetables. Served with a creamy garlic, tarragon dijonnaise and creamy blue cheese for dipping.

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SHRIMP COCKTAIL

A simple classic display of fresh large shrimp, steamed and chilled, then piled high. Served with a tangy orange lime cocktail sauce and a fresh dill and capers tartar sauce.

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TOMATO AND MOZZARELLA

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GRILLED VEGETABLE PLATTER

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ASSORTED TEA SANDWICHES

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CHEESE AND FRUIT TRAY

An imported selection of cheeses and fresh seasonal fruits, elegantly arranged and served with an assortment of crackers and sliced breads.

Small\$45 Large\$80

SEAFOOD TARTS

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VEGETABLE STRUDEL

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