375° SOCIAL KITCHEN

SIP. SAVOR. SOCIALIZE.

Holiday CATERING MENU

NOW ACCEPTING ORDERS

FOR GROUPS OF 10 TO 2,000+ GUESTS

Celebrate the season with chef-prepared holiday favorites, individually packaged and ready for your office, family gathering, school, church, corporate event, or holiday celebration.

1 HOLIDAY EXPRESS

$11.95
PER GUEST

INCLUDES

- Grilled Rosemary Chicken
- Sous Vide Turkey Breast **+ $1.05 per guest**
- Honey Baked & Glazed Ham **+ $2.95 per guest**
- Rosemary Garlic Mashed Potatoes & Gravy
- Grilled Zucchini
- Dinner Roll
- Cranberry Sauce

INDIVIDUALLY BOXED

ADD BEVERAGES FOR **+ $1.95 PER GUEST**
Ice Tea (Sweet or Unsweet)
Pineapple Lemonade
Peach Ice Tea

2 CLASSIC HOLIDAY DINNER

$13.95
PER GUEST

CHOOSE 1 PROTEIN

- Grilled Rosemary Chicken
- Sous Vide Turkey Breast **+ $1.05 per guest**
- Honey Baked & Glazed Ham **+ $2.95 per guest**

INCLUDES

- Rosemary Garlic Mashed Potatoes & Gravy
- Stuffing
- Grilled Zucchini
- Dinner Roll
- Cranberry Sauce

INDIVIDUALLY BOXED

ADD BEVERAGES FOR **+ $1.95 PER GUEST**
Ice Tea (Sweet or Unsweet)
Pineapple Lemonade
Peach Ice Tea

3 TRADITIONAL HOLIDAY FEAST

$16.95
PER GUEST

CHOOSE 1 PROTEIN

- Grilled Rosemary Chicken
- Sous Vide Turkey Breast **+ $1.05 per guest**
- Honey Baked & Glazed Ham **+ $2.95 per guest**

INCLUDES

- Rosemary Garlic Mashed Potatoes & Gravy
- Choice of 2 Standard Holiday Sides
- Dinner Roll
- Cranberry Sauce

INDIVIDUALLY BOXED

ADD BEVERAGES FOR **+ $1.95 PER GUEST**
Ice Tea (Sweet or Unsweet)
Pineapple Lemonade
Peach Ice Tea

4 GRAND HOLIDAY FEAST

$22.95
PER GUEST

INCLUDES

- Grilled Rosemary Chicken & Sous Vide Turkey Breast
- Honey Baked & Glazed Ham **+ $2.95 per guest**
- Rosemary Garlic Mashed Potatoes & Gravy
- Choice of 3 Standard Holiday Sides
- Dinner Roll
- Cranberry Sauce
- Choice of 1 Standard Holiday Dessert
- Choice of Beverage Pineapple Agua Fresca or Iced Tea (Sweet or Unsweet)

INDIVIDUALLY BOXED

BEVERAGE SERVICE:
5 GALLONS PER 50 GUESTS

5 ULTIMATE HOLIDAY CELEBRATION

$29.95
PER GUEST

INCLUDES

- Grilled Rosemary Chicken & Sous Vide Turkey Breast
- Honey Baked & Glazed Ham **+ $2.95 per guest**
- Rosemary Garlic Mashed Potatoes & Gravy
- Choice of 4 Standard Holiday Sides
- Dinner Roll
- Cranberry Sauce
- Choice of 1 Standard Holiday Dessert
- Choice of Beverage Pineapple Agua Fresca or Iced Tea (Sweet or Unsweet)
- **Table Linens for Food Service Tables**
- **45 Minutes of Food Service for Groups of 50+**

INDIVIDUALLY BOXED

BEVERAGE SERVICE:
5 GALLONS PER 50 GUESTS

ADD BEVERAGES TO PACKAGES 1, 2 & 3 FOR + $1.95 PER GUEST

Ice Tea (Sweet or Unsweet) • Pineapple Lemonade • Peach Ice Tea

STANDARD HOLIDAY SIDES

CHOOSE FROM:

Southern Mac & Cheese
Rich and creamy holiday comfort food.

Honey Glazed Carrots
Tender carrots finished with a sweet honey glaze.

Traditional Holiday Stuffing
Savory stuffing prepared with classic holiday flavors.

Chuck's Famous Collard Greens
Slow-cooked collard greens packed with rich Southern flavor.

Seasoned Green Beans
Tender green beans seasoned homestyle.

PREMIUM HOLIDAY SIDES

+ $2.95 PER GUEST

Bacon Jam Brussels Sprouts
Crispy Brussels sprouts tossed with sweet and smoky bacon jam and finished with Parmesan.

Hatch Green Chile Cream Corn
Creamy corn with the unmistakable flavor of Hatch green chile.

HOLIDAY DESSERTS

STANDARD DESSERT CHOICES

- Apple Cobbler
- Peach Cobbler
- Cherry Cobbler
- Blueberry Cobbler
- Chocolate Chip Cookie

PREMIUM DESSERT
BANANA PUDDING
+ $3.95 PER GUEST
Creamy Southern banana pudding layered with vanilla wafers—one of the best you'll ever taste!

PICKUP, DELIVERY & SETUP

- PICKUP — NO CHARGE
- LOCAL DELIVERY — STARTING AT $45
- DELIVERY + BASIC SETUP — STARTING AT $75
- FULL-SERVICE SETUP / ADDITIONAL STAFFING — CUSTOM QUOTE

Additional charges may apply for longer-distance delivery, difficult access, stairs, extended setup, or special service requirements.

HOLIDAY ORDERING POLICIES

- 10 GUEST MINIMUM
- 50% NON-REFUNDABLE DEPOSIT REQUIRED TO SECURE YOUR ORDER
  This deposit can be waived for corporate clients paying by PO.
- FINAL GUEST COUNT AND MENU SELECTIONS ARE DUE 1 WEEK PRIOR TO THE EVENT
- ORDERS PLACED WITHIN 72 HOURS ARE SUBJECT TO AVAILABILITY AND A 15% RUSH FEE
- CORPORATE PO OR ALTERNATE PAYMENT ARRANGEMENTS ARE AVAILABLE WITH MANAGER APPROVAL.

HOLIDAY ORDERS ARE NOT CONFIRMED UNTIL THE REQUIRED DEPOSIT HAS BEEN RECEIVED.

ORDER NOW
210-954-6997

8124 AGORA PARKWAY
UNIT 200, SELMA, TX 78154

WWW.THREESEVENTYFIVE.COM

CATERING MENU

SOUTHERN • CARIBBEAN • ASIAN-INSPIRED

BOLD FLAVORS. CRAFTED FOR EVERY OCCASION.

CORPORATE EVENTS • WEDDINGS • PRIVATE PARTIES • CELEBRATIONS

WE CATER EVENTS FROM 10 TO 2,000 GUESTS

210-954-6997 • ThreeSeventyFive.com • 3SeventyFive@gmail.com

DROP-OFF CATERING • BUFFETS • INTERACTIVE STATIONS • FULL-SERVICE EVENTS

YOUR EVENT • YOUR MENU • YOUR WAY

CATERING, THE 375° WAY

SIMPLE PLANNING • BOLD FLAVOR

HOW TO ORDER

STEP 1 — CHOOSE YOUR EXPERIENCE Start with the catering package that fits your event.	**STEP 2 — SELECT YOUR ENTRÉES** Choose chicken entrées or premium proteins where available.
STEP 3 — ADD YOUR SIDES Choose Signature Sides and Fresh Salads.	**STEP 4 — MAKE IT SOCIAL** Add appetizers, platters, stations, bowls, desserts and beverages.
STEP 5 — SERVICE & POLICIES Review delivery, setup, equipment and booking policies near the back of this guide.	**STEP 6 — TELL US ABOUT YOUR EVENT** Share your guest count, location, timing and special requests.

YOUR EVENT • YOUR MENU • YOUR WAY

CATERING PACKAGES • CHOOSE YOUR EXPERIENCE

THE SOCIAL EXPRESS MEAL — $10.99/GUEST BASE: White Rice or Fried Rice • Lo Mein +$1.75/guest Includes grilled veggies + choice of Grilled Bourbon Chicken, Grilled Jalapeño Chicken or Grilled Chicken (No Sauce) UPGRADES: Crispy Orange Chicken or Hot Honey Garlic Chicken + $0.88/guest • Beef Bulgogi +$1.98/guest • 5 oz Grilled Salmon +$8.99/guest	**CLASSIC BOXED SOCIAL MEAL — $12.99/GUEST** 1 Chicken Entrée • 1 Signature Side • Seasonal Grilled Veggie • Bottled Water • Disposable Utensils & Napkin
THE SOCIAL LUNCH — $14.99/GUEST 1 Chicken Entrée • 2 Signature Sides • Dinner Rolls • Sweet or Unsweet Tea • Disposable Serviceware	**SIGNATURE SOCIAL BUFFET — $17.99+/GUEST** 1 Chef Entrée • 2 Signature Sides • 1 Fresh Salad • Dinner Rolls • Sweet Tea or Lemonade • Disposable Serviceware
CELEBRATION BUFFET — $21.99+/GUEST 25-guest minimum • 2 Chef Entrée Choices • 2 Signature Sides • 1 Fresh Salad • Dinner Rolls • 1 Dessert • Sweet Tea & Lemonade	

Social Express upgrades are listed above. Premium proteins are available with Signature Social and Celebration Buffets. Core packages do not receive automatic large-group discounts.

CHEF ENTRÉES + SIDES

BUILD THE HEART OF YOUR MENU

ENTRÉES, SIDES & FRESH SALADS

LEMON HERB CHICKEN Grilled chicken seasoned with fresh herbs, garlic and bright lemon flavor.	**SWEET CHILI CHICKEN** Grilled chicken finished with a sweet and savory chili glaze.	**HOT HONEY GARLIC CHICKEN** Grilled chicken glazed with house-made hot honey garlic sauce.
POBLANO CHICKEN Grilled chicken finished with creamy roasted poblano sauce.	**GRILLED BBQ CHICKEN** Seasoned grilled chicken glazed with smoky barbecue sauce.	**BOURBON-GLAZED CHICKEN** Grilled chicken finished with a rich, sweet and savory bourbon glaze.
GRILLED SOUTHWEST CHICKEN Grilled chicken seasoned with Southwest spices.	**GRILLED ROSEMARY CHICKEN** Grilled chicken seasoned with rosemary, garlic and herbs.	**ORANGE CHICKEN** Crispy chicken tossed in our sweet and tangy orange sauce.

STANDARD CHICKEN ENTRÉES ARE INCLUDED IN ALL CORE PACKAGES.

SOUTHERN FRIED CATFISH One whole catfish fillet, seasoned, breaded and fried golden brown. House tartar sauce on the side. Signature +$4/guest • Celebration +$2/guest	**POT ROAST** Slow-cooked eye of round, tender and flavorful, finished in savory au jus. Signature +$5/guest • Celebration +$2.50/guest
BLACKENED SALMON 8 oz salmon fillet seasoned with bold blackening spices and grilled. Signature +$7/guest • Celebration +$3.50/guest	**HOT HONEY SALMON** 8 oz grilled salmon glazed with house-made Hot Honey Garlic sauce. Signature +$7.50/guest • Celebration +$3.75/guest

SIGNATURE SIDES • INCLUDED		FRESH SALADS • INCLUDED
• **Dirty Rice** • **Rosemary Garlic Mashed Potatoes** • **Hatch Green Chile Cream Corn** • **Collard Greens** • **Broccoli Salad** • **Roasted Seasonal Vegetables**	• **Fried Rice** • **Creamy Mac & Cheese** • **Southwest Beans** • **Southern Potato Salad** • **Charred Garlic Butter Green Beans**	**Classic Caesar** Crisp romaine, Parmesan and herb croutons with creamy Caesar dressing. **Strawberry Candied Pecan** Fresh greens, strawberries, candied pecans, goat cheese, cucumber and red onion.

COCKTAIL HOUR FAVORITES

Perfect for cocktail hours, receptions, corporate gatherings or as an add-on to any 375° catering experience.

ITEM	DETAILS	PRICE
Coconut Shrimp	Crispy coconut-battered butterfly shrimp; sweet dipping sauce.	25 pcs $34.99 50 pcs $64.99
Crab Dip with Assorted Breads	Warm creamy crab dip with generous crab, cheeses and seasonings.	Serves 10–12 $159.99 Serves 20–24 $299.99
Shrimp Ceviche + Mini Crostini	Shrimp, tomato, red onion, cucumber, citrus, cilantro, avocado and jalapeño.	Serves 10–12 $84.99 Serves 20–24 $159.99
Skewered Coconut Fried Chicken	Coconut-battered chicken, skewered and fried.	25 pcs $64.99 50 pcs $119.99
Chicken Hawaiian Kabobs	Grilled chicken with bell peppers and pineapple.	25 pcs $49.99 50 pcs $95.99
Teriyaki Chicken Skewers	Grilled chicken glazed with teriyaki sauce.	25 pcs $49.99 50 pcs $94.99
Chicken Quesadilla Tray	Chicken and Monterey Jack in flour tortillas, cut into appetizer wedges.	40 wedges $49.99 80 wedges $94.99
Bacon-Wrapped Jalapeño Chicken Poppers	Jalapeño halves stuffed with chicken, cream cheese & Monterey Jack, wrapped in bacon.	25 pcs $59.99 50 pcs $109.99
Jumbo Party Wings	Extra-large jumbo wings with choice of signature sauce.	25 wings $44.99 50 wings $84.99
Cilantro Chicken on Lemongrass Skewers	Grilled chicken skewers with cilantro and lemongrass flavors.	25 pcs $49.99 50 pcs $94.99
Chicken Satay with Peanut Sauce	Grilled chicken skewers with peanut dipping sauce.	25 pcs $49.99 50 pcs $94.99
Chili-Lime Chicken Kabobs	Grilled chicken kabobs with bright chili-lime seasoning.	25 pcs $49.99 50 pcs $94.99
House-Made Black Bean Hummus & Chips	House-made black bean hummus with crispy tortilla chips and fresh lime wedges.	Serves 10–12 $49 Serves 20–24 $89

MORE EASY ADDITIONS + PLATTERS & TRAYS

ITEM	DETAILS	PRICE
Beef Empanadas	Seasoned ground beef in a crisp empanada shell.	**25 pcs — $84.99** **50 pcs — $159.99**
Antipasto Skewers	Grape tomato, basil, cheese cube, salami and cheese-stuffed tortellini.	**25 pcs — $49.99** **50 pcs — $94.99**
Italian Sausage Stuffed Mushroom Caps	Large mushroom caps filled with Italian sausage, cheese, herbs and breadcrumbs.	**25 pcs — $59.99** **50 pcs — $109.99**
Whole Grilled Portobello Mushrooms	Whole portobello caps lightly seasoned and grilled.	**12 pcs — $84.99** **24 pcs — $159.99**
Bacon & Pimento Cheese Deviled Eggs	Hard-boiled egg halves filled with pimento cheese and finished with bacon.	**24 pcs — $29.99** **48 pcs — $54.99**
Grilled Jumbo Asparagus	Jumbo asparagus lightly seasoned and grilled.	**Serves 10–12 — $34.99** **Serves 20–24 — $64.99**
Caprese Skewers	Mozzarella pearl, grape tomato and basil, finished with light seasoning.	**25 pcs — $44.99** **50 pcs — $84.99**
Hot Spinach Artichoke Dip & Chips	Generous 4 oz dip + 2 oz chips per guest.	**Serves 10–12 — $54.99** **Serves 20–24 — $104.99**
PLATTERS & TRAYS		
Fresh Fruit & Berry Tray	Strawberries, melon, grapes, pineapple and oranges.	**Serves 10–12 — $34.99** **Serves 20–24 — $64.99**
Garden-Fresh Vegetable Tray	Carrots, celery, cucumber, broccoli, grape tomatoes and bell peppers with ranch.	**Serves 10–12 — $29.99** **Serves 20–24 — $54.99**
Domestic & Imported Cheese Platter	Cheddar, Monterey Jack and imported cheese with gourmet crackers.	**Serves 10–12 — $44.99** **Serves 20–24 — $84.99**
Marinated Grilled Vegetable Tray	Zucchini, yellow squash, peppers, red onion, mushrooms and asparagus.	**Serves 10–12 — $34.99** **Serves 20–24 — $64.99**
Fresh Vegetable Sticks with Ranch	Cucumber, carrots and celery with ranch dip.	**Serves 10–12 — $24.99** **Serves 20–24 — $44.99**

Selected premium appetizer pricing reflects labor, packaging and presentation. No additional discount applies unless approved by management.

INTERACTIVE STATIONS

25-GUEST MINIMUM UNLESS OTHERWISE NOTED.

MINI STREET TACO STATION

Choose 2 proteins: Southwest Ground Beef • Grilled Chicken • Carnitas • Pulled Chicken
Includes: Mini corn tortillas • guacamole • cheddar • Monterey Jack • pico • grilled onions • jalapeños • refried beans

Pricing:
25–149: $13.99/person
150+: $13.50/person

BUILD-YOUR-OWN SALAD STATION

Includes: Fresh greens • olives • red onion • croutons • cucumber • carrots • celery • diced eggs • candied pecans • strawberries • bacon • shredded cheddar • assorted dressings

Pricing:
25–149: $10.99/person
150+: $10.50/person

BUILD-YOUR-OWN TACO SALAD BAR

Base: Romaine + spring mix with tortilla chips
Protein: Grilled Chicken OR Southwest Ground Beef • Carnitas +$1.50/person
Includes: Southwest beans • roasted corn • pico • cheddar • Monterey Jack • grilled onions • jalapeños • cilantro • Cilantro Serrano sauce

Pricing:
25–149: $12.99/person
150+: $12.50/person

BUILD-YOUR-OWN BBQ SANDWICH STATION

Choose 2 proteins: Smoked Beef Sausage • Sous Vide Turkey Breast • Chopped Smoked Brisket +$3.50/person
Choose 2 sides: Southern Potato Salad • Coleslaw • Brisket Beans
Includes: Bun • BBQ sauce • onions • pickles • jalapeños

Pricing:
25–149: $15.99/person
150+: $15.50/person

LOADED MASHED POTATO BAR

Base: Rosemary Garlic Mashed Potatoes
Toppings: Garlic-Herb Butter • Bacon • Sour Cream • Grilled Onions • Cheddar • Grilled Jalapeños

Pricing:
All group sizes: $8.99/person

SOUTHWEST FLAVORS STATION

Choose 2 proteins: Chicken Fajitas • BBQ Chicken • Beef Fajitas +$2.50/person • Grilled Shrimp +$3/person
Includes: Southwest Beans • Hatch Green Chile Cream Corn • tortillas • grilled peppers & onions • pico • salsa • Cilantro Serrano

Pricing:
25–149: $15.99/person
150+: $15.50/person

BOARDS, SOUTHWEST ADD-ONS & BOWLS

Boards and add-ons may be ordered separately; Signature Bowls have a 25-guest minimum.

375° CHARCUTERIE BOARD

Cured meats • domestic & imported cheeses • deluxe mixed nuts • grapes • berries • seasonal fruit • assorted crackers

Serves 10–12 — $109.99

Serves 20–24 — $199.99

Serves 40–50 — $379.99

DEEP-FRIED CHICKEN FLAUTAS + SOUR CREAM

Shredded chicken in a corn tortilla, fried crisp. Served with sour cream.

25 pcs — $49.99

50 pcs — $94.99

SOUTHWEST POBLANO CHICKEN EMPANADAS

Shredded chicken and poblano sauce in a crisp empanada shell. Served with chunky mango salsa.

25 pcs — $74.99

50 pcs — $139.99

SIGNATURE BOWLS

STARTING AT $11.99 PER GUEST

Minimum 25 identical bowls per selection • Build each bowl in 4 easy steps

STEP 1 — CHOOSE YOUR BASE

White Rice • Fried Rice • Cilantro Lime Rice
Mixed Fresh Greens • Mashed Potatoes
Quinoa • Wok-Tossed Fresh Veggies

STEP 2 — CHOOSE YOUR PROTEIN

Grilled Chicken • Sweet Chili Chicken
Hot Honey Garlic • Bourbon-Glazed
Poblano Chicken • Orange Chicken

STEP 3 — ADD VEGETABLES

Seasonal Vegetable Medley

STEP 4 — CHOOSE YOUR SAUCE

Sweet Chili • Hot Honey Garlic • Bourbon Glaze
Poblano • Cilantro Serrano • Honey Chipotle
Ranch • Bang Bang

PREMIUM PROTEIN UPGRADES

Southern Fried Catfish +$4/guest • Pot Roast +$5/guest
Blackened Salmon +$7/guest • Hot Honey Salmon +$7.50/guest

BOURBON CHICKEN BOWL
Bourbon-glazed grilled chicken over fried rice with seasonal vegetables.

SWEET CHILI CHICKEN BOWL
Sweet Chili Chicken over fried rice with seasonal vegetables.

HOT HONEY GARLIC CHICKEN BOWL
Hot Honey Garlic Chicken over your choice of base with seasonal vegetables.

ORANGE CHICKEN BOWL
Crispy Orange Chicken over fried or white rice with seasonal vegetables.

BLACKENED SALMON BOWL
Blackened salmon over your choice of base with seasonal vegetables and signature sauce. Premium protein +$7/guest.

SWEET ENDINGS + SOCIAL SIPS

FINISH YOUR EVENT ON A SWEET NOTE

DESSERTS & BEVERAGES

CELEBRATION BUFFET DESSERT CHOICE **CHOOSE 1** Apple Cobbler Peach Cobbler Southern Banana Pudding Chocolate Chip Cookie **Included with Celebration Buffet**	**PAN DESSERT FAVORITES** Apple Cobbler Peach Cobbler Southern Banana Pudding
CHOCOLATE CHIP COOKIE Classic Chocolate Chip Cookie	**OTHER DESSERT ADD-ONS** Bread Pudding Tres Leches Cake Chocolate Brownies Mini Cheesecake Bites Assorted Custom Desserts
SOCIAL SIPS Fresh-Brewed Sweet Tea • Unsweet Tea Lemonade • Pineapple Lemonade • Tropical Punch Bottled Water • Assorted Soft Drinks • Coffee Service	

CELEBRATION BUFFET INCLUDES SWEET TEA AND LEMONADE.

Need something custom? Ask us about special desserts, beverage service and event-specific requests.

BREAKFAST CATERING

MORNINGS MADE EASY • BUILT FOR MEETINGS, TEAMS & EVENTS

BREAKFAST FAVORITES

LIGHT BREAKFAST — $8.95/GUEST	CLASSIC HOT — $12.95/GUEST	DELUXE BUFFET — $18.95/GUEST
Choice of Brown Sugar Overnight Oats OR Honey Vanilla Greek Yogurt & Granola • Fresh Seasonal Fruit • Assorted Donut	Fluffy Egg Omelette • Breakfast Potatoes • Bacon OR Sausage • Buttermilk Biscuit • Butter & Jelly	Classic Hot Breakfast plus Fresh Seasonal Fruit • Fresh Waffle • Syrup & Butter

BREAKFAST TACOS — ALL FLAVORS $2.99 EACH • 40-TACO MINIMUM TOTAL • MIX & MATCH FLAVORS

ITEM	DETAILS	PRICE
Potato & Egg	Full-size, generously stuffed taco • Salsa Roja included	$2.99 each
Chorizo & Egg	Full-size, generously stuffed taco • Salsa Roja included	$2.99 each
Sausage & Egg	Full-size, generously stuffed taco • Salsa Roja included	$2.99 each
Bean & Cheese	Full-size, generously stuffed taco • Salsa Roja included	$2.99 each
Bacon & Egg — Premium Stuffed Taco	Full-size, generously stuffed taco • Salsa Roja included	$2.99 each

BREAKFAST CROISSANT SANDWICHES — $7.95 EACH	375° LIGHT BREAKFAST — $8.95/GUEST
10-sandwich minimum total • Mix & match. Every sandwich includes toasted buttery croissant, fluffy egg omelette, American cheese and crispy hash brown patty. Choices: Bacon, Egg & Cheese • Sausage, Egg & Cheese • Egg & Cheese	10-guest minimum. Choose Brown Sugar Overnight Oats OR Honey Vanilla Greek Yogurt & Granola. PLUS Fresh Seasonal Fruit + Assorted Donut. Substitute a Kolache for the donut +$2/guest.

BREAKFAST A LA CARTE

BUILD THE BREAKFAST THAT FITS YOUR GROUP

SIDES, ADD-ONS & BEVERAGES

ITEM	DETAILS	PRICE
Breakfast Potatoes	4 oz	$2.95/guest
Bacon	2 slices	$2.95/guest
Sausage Patties	2 patties	$3.95/guest
Biscuits + Butter & Jelly	1 serving	$2.95/guest
Crispy Hash Brown Patty	1 patty	$1.95/guest
Fluffy Egg Omelette	1 omelette	$3.95/guest
Fresh Seasonal Fruit	4 oz	$2.95/guest
Fresh Waffle + Syrup & Butter	1 waffle	$3.95/guest
Brown Sugar Overnight Oats	4 oz individual cup	$3.95 each
Honey Vanilla Greek Yogurt & Granola	4 oz individual cup	$3.95 each
Assorted Donuts	By the dozen	$24.95/dozen
Kolaches	Individual	$5.95 each

BREAKFAST BEVERAGES

ITEM	DETAILS	PRICE
Fresh Brewed Coffee	Approx. 16 x 8 oz servings • Cups, lids, creamers, sweeteners & stirrers included	$29.95/gallon
Orange Juice	Approx. 16 x 8 oz servings	$24.95/gallon
Bottled Water	Chilled individual bottles	$1.50 each

EASY ADD-ONS FOR ANY BREAKFAST ORDER — Mix and match sides, fruit, waffles and grab-and-go items to build your spread.

HOW MUCH SHOULD I ORDER?

Breakfast Tacos: Plan about 2 tacos per guest for a full breakfast.
Croissants: Plan 1 sandwich per guest.
Coffee or Orange Juice: 1 gallon provides about 16 eight-ounce servings.
Fresh Fruit: 4 oz per guest.
Classic & Deluxe Buffets: 10-guest minimum.

BREAKFAST FOR ALMOST ANY BUDGET

Tell us your guest count, serving time and budget — we will help build the right breakfast. Custom combinations and special requests are always welcome.

ORDER BREAKFAST + PLAN SERVICE

1 — CHOOSE YOUR BREAKFAST Pick BIG & STUFFED tacos, croissant sandwiches, a Light Breakfast, or a hot breakfast buffet.	**2 — CHOOSE YOUR QUANTITIES** Breakfast tacos have a 40-taco minimum total. Croissant sandwiches have a 10-sandwich minimum total.
3 — ADD SIDES & DRINKS Add fruit, waffles, potatoes, bacon, sausage, biscuits, coffee, orange juice, bottled water, or extras.	**4 — SUBMIT YOUR EVENT DETAILS** Go to ThreeSeventyFive.com, click CATERING, and fill out the form with your event details and selections.
5 — CONFIRM YOUR ORDER We will confirm availability, selections, pricing, and final order details with you.	

FROM 10 TO 2,000 GUESTS — WE ARE READY FOR YOUR EVENT. • ONLINE: ThreeSeventyFive.com > CATERING • OR CALL 210-954-6997 • HAVE A SPECIAL BREAKFAST REQUEST? JUST ASK — IF WE CAN MAKE IT, WE WILL!

DELIVERY, SETUP & ENHANCEMENTS

ITEM	DETAILS	PRICE
Local Drop-Off Delivery	Delivery from our Selma, Texas starting point.	Starting at $50
Delivery + Basic Buffet Setup	Delivery, unloading and a straightforward guest-ready buffet setup.	Starting at $75
Larger Buffet Setup	For larger, multi-pan or more involved buffet setups.	Starting at $100
Additional Setup Labor	Used when additional staff time is required.	$25/hour per employee
Disposable Buffet Chafing Set	Wire stand • full-size steam-pan setup • 2 two-hour Sterno cans • 1 serving utensil.	$19.99 each • Extra Sterno $2
Basic Disposable Serviceware	Plate, wrapped heavyweight cutlery, napkin and beverage cup.	Included with buffet packages
100+ Guest Events	Quoted based on order size, distance, vehicles, staffing and setup requirements.	Custom Quote
Full-Service Catering	On-site attendants, staffing, service and cleanup available based on event requirements.	Custom Quote

Delivery/setup pricing is based on event requirements. Extended-distance delivery is quoted separately.

POLICIES + LET'S PLAN SOMETHING DELICIOUS

From corporate lunches and grand gatherings to weddings and full-service events, we'll help you build the right catering experience.

MINIMUM ORDER General catering minimum is 10 guests.	**50% NON-REFUNDABLE DEPOSIT** Required to reserve the event date. Deposit must be paid by cash or cashier's check payable to 375 Social Kitchen.
MANAGEMENT CREDIT DISCRETION At management's sole discretion, some or all of a non-refundable deposit may be credited toward a future catering order.	**FINAL GUEST COUNT** Final guaranteed guest count is due 7 business days before the event and cannot be reduced after the guarantee. Increases may be accepted subject to availability and capacity.
FINAL PAYMENT Remaining balance is due 7 business days before the event, at the same time the final guaranteed headcount is submitted.	**CORPORATE PURCHASE ORDERS** Approved PO/corporate payment arrangements are allowed when the payment method and terms are disclosed and approved by 375 Social Kitchen in advance.
RUSH ORDERS Orders placed within 72 hours are subject to availability and a 15% rush fee.	**CONFIRMED ORDERS** Orders are not confirmed until the required deposit or an approved corporate payment arrangement has been received and accepted.

Prices may change with significant market fluctuations. Confirmed orders with required deposit/payment arrangements will honor the approved quoted pricing.

CORPORATE CLIENT EXCEPTION: 375° Social Kitchen may waive the 50% deposit for approved Corporate Clients paying by P.O. or Corporate Credit Card.

HAVE THESE DETAILS READY Event Date & Time • Event Location • Estimated Guest Count • Type of Event • Menu or Catering Package • Delivery, Setup or Staffing Needs	**CONTACT 375° SOCIAL KITCHEN** CALL 210-954-6997 • EMAIL 3SeventyFive@gmail.com • ONLINE ThreeSeventyFive.com — visit the Catering page and submit a catering inquiry.
SERVING THE REGION San Antonio • New Braunfels • Boerne • San Marcos & surrounding areas	**DON'T HAVE EVERYTHING FIGURED OUT YET?** Tell us about your event and we'll help you build the right catering experience.

YOUR EVENT • YOUR MENU • YOUR WAY