



1101 McCullough Avenue | 210.227.8221
2102 North Loop 1604 East | 210.495.8221
1710 West Loop 1604 North | 210.891.0000

porterloring.com

Planning Memorable Meals

At Porter Loring, we look to accommodate as many needs as possible for families dealing with personal loss. After all, funerals, memorials, and visitations are more than just formal acknowledgments of a loved one's passing. They are also opportunities for family and friends to gather, share memories, share personal news, and share refreshment.

In addition, grief can make this a difficult time for families to plan or prepare meals. That's why we now offer an onsite venue, as well as appropriate and flexible catering menus, suitable for:

- Family Gatherings
- Formal or Informal Receptions
- Seated Dinners
- Special Events

Honoring Tradition & Practical Need

Receptions, wakes, buffets or “potluck” meals, memorial dinners – these are only some of the traditional food occasions that bring people together during the time leading up to or immediately after a funeral. Although many such events typically take place in a family home setting, there are many reasons why other options may be preferable – including convenience for guests, a desire not to intrude on the family’s privacy, or a home that may lack the accommodations for the number of guests expected (e.g. parking, space, etc.). Our facilities are available for such circumstances.

\$3.50



Onsite Options

This is a time when many activities revolve around the funeral home – family, local friends and out-of-town guests all gather here for visitation, private services, formal memorials and so on. The convenience of the location and the privacy of the setting combine to make it appropriate for hosting specific kinds of meals as well. You are invited to see if our on-location dining facilities meet your needs.

Offsite Options

At your request, we can also arrange for catering at other locations – private residences, public assembly halls, church fellowship halls and so on.

Menu Selections

Our selections are designed to offer food appropriate for a specific time of day and casual or formal presentation. As part of a visitation, for example, simple beverages and a selection of sweets may be all that are required. If the occasion is planned for a typical mealtime – or to accommodate guests who are arriving from or leaving to destinations out of town – more substantial fare may be desired.

Custom & Specialized Dietary Options

The existing menus have been designed with selections of proven popularity. However, if family members or guests have particular favorite foods or dietary restrictions, we'll be happy to put you in touch with our catering coordinator to make the necessary arrangements.

- *All menus are available for offsite catering (prices may change.)*
- *All menus can be customized upon request.*
- *All menus and pricing are subject to change due to availability of product.*



MENU A

SIGNATURE DESSERTS

Assorted Homemade Cookies
Double Fudge Brownies
Dessert Bars
(presented in bite size)

Freshly brewed coffee & iced tea

*Menu pricing per person; minimum of 50 guests
\$18.56 per person (tax and service charge included).*

MENU B

ASSORTED FINGER SANDWICHES

Choice of 3

Signature Chicken Salad	Pimento Cheese
Roast Beef & Swiss	Cucumber, Dill & Cream Cheese
Roasted Turkey & Cranberry	Grilled Vegetables

Choice of 3

Street Corn Pasta Salad	Caesar Salad
Italian Pasta Salad	Red Pepper Hummus
Mixed Green Salad	Domestic Cheeses & Fruit Tray with Crackers

Assorted Cookies, Dessert Bars & Brownies (bite size)

Freshly brewed coffee & iced tea

*Menu pricing per person; minimum of 50 guests
\$28.15 per person (tax and service charge included).*



MENU C

FIESTA BUFFET

Traditional Mexican Enchiladas (1 per person)
hand-rolled soft corn tortillas, stuffed with yellow cheese, onions & topped with a red enchilada sauce

Chicken Enchiladas with Homemade Tomatillo Sauce (1 per person)
hand-rolled soft corn tortillas, stuffed with shredded chicken, onions, Monterrey Jack cheese & topped with a green tomatillo sauce & sour cream

Spanish Rice

Refried Beans

Confetti Salad

romaine hearts tossed with black beans, whole kernel corn, red & yellow bell peppers, queso fresco, crispy corn tortilla strips & a lime cilantro vinaigrette

Assorted Cookies, Dessert Bars & Brownies (bite size)

Freshly brewed coffee & iced tea

*Menu pricing per person; minimum of 50 guests.
\$48.75 per person (tax and service charge included).*



MENU D

BUTCHER BLOCK BBQ BUFFET

Famous Don Strange Pre-sliced BBQ Brisket (4oz. per person)
served with our famous Don Strange BBQ sauce

Hill Country Sausage Market (2oz. per person)
smoked hill country sausage with colorful bell peppers on a wooden skewer with house-made mustard

Corn Bread Muffins

Garden Salad

Choice of 2:

Homemade Mac 'N Cheese
Rose's Homemade Potato Salad
Chilled Green Bean Salad
Creamy Coleslaw

Assorted Cookies, Dessert Bars & Brownies (bite size)

Freshly brewed coffee & iced tea

*Menu pricing per person; minimum of 50 guests.
\$49.75 per person (tax and service charge included).*



OTHERS

TABLE AND CHAIR SETUP ONLY

Beverage service, table & chair setup with food provided by the family. This package includes two (2) event staff, small disposable plates, & utensils for up to 100 attendees & coffee & tea setup. Each additional 100 people at \$9.00 per person. (Terms and conditions apply)

Pricing; \$900.00 (tax and service charge included)

BAR SERVICE OPTIONS

Bar Service Options (available for all menu options) Don Strange of Texas, Inc. will provide the bar linen, glassware, beverage napkins, TABC bartender, beer and wine for a hosted bar.

Two (2) hours at \$28.10 per person; minimum of 50 guests (tax and service charge included).

Optional House champagne added to the above beer and wine package. \$9.13 per person; minimum of 50 guests (tax and service charge included).

OPTIONAL ADD ONS

FRUIT & CHEESE TRAY

Serves 20

\$71.50 (tax & service charge included)



FRUIT PLATTER

Serves 30

\$77.00 (tax & service charge included)



SILVER PLATTER RENTALS

\$15.00 each

(tax & service charge included)



DON STRANGE WILL PROVIDE:

- MINIMUM OF ONE (1) STAFF PERSON AT EACH RECEPTION
- 12 CANDLELIGHT LINEN COVER FOR ROUND TABLES, PUB TABLES AND BUFFET TABLES. ANY ADDITIONAL LINEN \$15.00
- HARD PLASTIC PLATES & EATING UTENSILS
- EXCELLENT QUALITY PAPER NAPKINS
- REAL GLASSWARE AND COFFEE CUPS
- ONE DOUBLE-SIDED BUFFET LINE PER 100-150 GUESTS (For Menu C & D and if space allows)
- CHAFFING DISHES AND SERVING TRAYS (For Menu C & D)
- SET-UP AND BREAK DOWN AND CLEAN UP
- INDIVIDUAL CONSULTATION FOR EACH EVENT TO ENSURE CLIENT'S REQUESTS ARE MET
- TO-GO CONTAINERS FOR HOSTS
 - ALL MENUS ARE AVAILABLE FOR OFF-SITE CATERING (PRICES MAY CHANGE)
 - ALL MENUS CAN BE CUSTOMIZED UPON REQUEST
 - ALL MENUS AND PRICING ARE SUBJECT TO CHANGE DUE TO AVAILABILITY OF PRODUCT

SERVICE INCLUDES:

- Set up of PL 2-60 inch round tables with 5 chairs each, 3 stand up table.
- DST will provide 5 – 120 inch round ivory linens for the round tables and stand up tables.
- DST will provide 2 – 90 inch x 156 inch linens for the food and beverage tables.
- To-go cups for coffee and tea only



Don Strange of Texas, Inc. With over 70 years of off-premise catering experience, Don Strange is committed to assuring a wonderful experience for every occasion. Their team has earned an exceptional reputation for providing exquisite food prepared from scratch, impeccable service and creative presentation.

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