

BOILER HOUSE

TEXAS GRILL & WINE GARDEN

CATERING MENU



TABLE OF CONTENTS

Farmer's Market Brunch Package	3-4
Smoke Stack Lunch Package	5-6
Pearl Dinner Package	7-8
Barrel Room Starter Package	9

BOILER HOUSE TEXAS GRILL & WINE GARDEN

By breathing new life into a true piece of Texas history, Boiler House Texas Grill and Wine Garden is a beautiful fusion of past and present-day charm. Located in the revitalized Pearl District, Boiler House provides a taste of artfully prepared, gourmet Texas Hill Country fare partnered with an ever-evolving wine list of more than 120 labels, and a robust list of 25 craft beers from all over Texas. Our craft cocktail menu boasts local whiskeys, traditional bourbons, Scotches, añejo tequilas, and mezcals all created with Texas in mind. Our Executive Chef Jarrad Gwaltney forged a menu inspired by seasonal ingredients from local farms and markets, thus creating brunch, lunch, and dinner menus that form a unique niche in the culinary scene of San Antonio.

No more than five to ten minutes from the San Antonio Riverwalk, the Alamo, and downtown San Antonio, Boiler House sits just next door to the Culinary Institute of America.



JARRAD GWALTNEY

Executive Chef

Chef Gwaltney has been in the kitchen at Boiler House since 2014 and today he leads the kitchen as they prepare everything from scratch—his team does not even have a walk-in cooler. At one of the busiest restaurants in San Antonio, Chef conceives and executes lunch, dinner and weekend brunches in the restaurant and for off-site events of up to 500 people. Chef Gwaltney's signature dishes include duck mole with chorizo corn pudding and espresso-braised brisket. His style of cuisine is rooted in South Texas comfort food with wild game and northern Mexican influences. Chef Gwaltney is an industry veteran, as he's been in a kitchen for more than 26 years.

FARMER'S MARKET BRUNCH PACKAGE

Minimum 15 guests

Brunch available Saturday and Sunday 10 a.m.–3 p.m.

COLD APPETIZERS

Priced per item.

Boiler House Fruit Plate ^{GF} \$5

seasonal melons, pineapple, red grapes, mixed berries, orange wedges.

Grilled Crudité ^{AGF} \$11

summer squash, red pepper, eggplant, tomato, spicy pecan, marinated olive, lemon aioli, grain mustard, sea salt, olive oil.

Granola and Yogurt ^{GF} \$6

honey toasted oats, cardamom cashews, dried cherries, and dark chocolate, served with brandied yogurt and mixed berries.

Charcuterie ^{AGF} \$13

house cured meats, artisan cheeses, assorted nuts, grapes, grilled sourdough.

Shrimp Cocktail ^{GF} \$9

boiled jumbo shrimp, lemon, remoulade, cocktail sauce.

HOT APPETIZERS

Priced per item.

Sunrise Sliders \$8

breakfast sausage, scrambled egg, cheddar cheese, maple syrup, cinnamon butter, Hawaiian roll.

Bubbling Swiss \$6

whiskey onions, roasted garlic, grilled sourdough ounces.

Spinach and Artichoke \$7

goat cheese, onions, crostini.

Braised Pork Belly ^{GF} \$7

kraken rum sauce, pickled radish.

Jumbo Grilled Shrimp ^{GF} \$9

Hungarian bacon lardons, avocado relish.

Grilled Beef Tenderloin ^{GF} \$8

paprika, tomato jam.

Achiote Grilled Chicken ^{GF} \$7

cilantro, radish, serrano.

MARKET GREENS

Choice of one salad \$8 per person. Add \$2 for each additional salad option.

Mixed Local Lettuce ^{GF}

goat cheese, almond, tomato, cucumber, radish, house vinaigrette.

Romain Heart ^{AGF}

parmesan crisp, house croutons, Caesar dressing.

Baby Spinach ^{GF} +1.00

bacon lardons, spiced pecans, pickled red onions, gorgonzola, balsamic vinaigrette.

ENTREES

Choice of two entrees \$22 per person. Each additional entrée option \$5.

Make Any Market Greens an Entrée ^{AGF}

add grilled beef tenderloin, achiote grilled chicken, or grilled jumbo shrimp.

Grilled Salmon Jardin ^{GF}

Brussel sprouts, baby carrots, red potatoes, baby kale, honey mustard.

Shrimp and Grits ^{GF}

sautéed jumbo shrimp, popcorn polenta grits, house made boudin sausage, cajun cream.

Green Chile Pork and Eggs ^{GF}

tender pork tips braised with hominy, tomatillo, and green chile, popcorn polenta grits, poached eggs, chipotle hollandaise, pickled red onions.

Ambrosia French Toast

batter dipped brioche, maraschino cherries, mandarin oranges, pineapple, marshmallows, whipped cream, maple syrup, powdered sugar.

Apple Kuchen Pancake

buttermilk pancake, sautéed apples, bourbon caramel, streusel crumble, powdered sugar.

Steak and Eggs ^{GF}

sarsaparilla marinated grilled flank steak, cheesy potato cakes, chimichurri, fried eggs, chipotle hollandaise.

Vanilla Braised Short Ribs ^{GF}

popcorn polenta grits, feta cheese, pickled red onion.

Sautéed Salmon Filet ^{GF}

mushroom ragout, seasonal grilled vegetables.

Vegetarian Ratatouille

eggplant, summer squash, cremini mushroom, red onion, marinara, linguini, parmesan.

FARMER'S MARKET BRUNCH PACKAGE

Minimum 15 guests

Brunch available Saturday and Sunday 10 a.m.–3 p.m.

SIDES

Each side \$6 per person.

Bacon, Sausage, Scrapple, Or Ham ^{GF}

Popcorn Polenta Grits ^{GF}

Charred Brussels Sprouts, Honey, Red Chile, Grilled Lemon ^{GF}

Green Bean Casserole, Trumpet Mushrooms, Fried Shallots ^{GF}

Grilled Zucchini, Quinoa, Golden Raisins ^{GF}

FROM THE BAR

Priced per consumption.

Bloody Mary's and Micheladas

choice of premium vodkas and Texas beers, house made bloody Mary mix, shrimp cocktail, pickled green beans, celery, olive, citrus, carrot, tobacco, Tajin Salt.

Champagne and Mimosas

Champagne, prosecco, prickly pear, blood orange, grapefruit, fresh fruit, cherries, vermouth.

ACTIVE STATIONS *\$100 fee per chef assigned.*

\$15 per person.

Omelet and Egg Station ^{GF}

chef prepared eggs to order and two egg omelets, ham, bacon, sausage, bell pepper, mushroom, tomato, onion, assorted cheeses. Add butter poached lobster or jumbo lump crab for \$5 per person.

Pancakes and French Toast

chef prepared pancakes and French toast, bacon bits, cheddar candied pecans, sautéed apples, white and dark chocolate, raisins, dates, whipped cream, maple syrup, whiskey caramel, powdered sugar.

Cookies and Cream

assorted fresh baked cookies, vanilla, chocolate, and cinnamon ice creams, candied pecans, chocolate chips, berry compote, pineapple preserves, whipped cream, hot fudge, caramel, maraschino cherries, rainbow sprinkles.

\$21 per person.

Prime Rib Carving Station

au jus, horseradish, crème fraiche, grilled bread.

Salmon Carving Station

house made tartar sauce, lemon.

SMOKE STACK LUNCH PACKAGE

Minimum 15 guests

Lunch available Monday through Friday 11 a.m.–3 p.m.

MARKET GREENS

Choice of one salad \$8 per person. Add \$2 for each additional salad option.

Mixed Local Lettuce ^{GF}

goat cheese, almond, tomato, cucumber, radish, house vinaigrette.

Romain Heart ^{AGF}

parmesan crisp, house croutons, Caesar dressing.

Baby Spinach ^{GF} +1.00

bacon lardons, spiced pecans, pickled red onions, gorgonzola, balsamic vinaigrette.

SIDES

Each side \$7 per person.

Parmesan Mashed Potatoes ^{GF}

Popcorn Polenta Grits ^{GF}

Green Bean Casserole, Trumpet Mushrooms, Fried Shallots ^{AGF}

Roasted Red Potatoes ^{GF}

Seasonal Grilled Vegetables ^{GF}

Charred Brussels Sprouts ^{GF}

BLT Mac-N-Cheese ^{GF}

Grilled Zucchini, Quinoa, Raisins ^{GF}

House Made Potato Salad ^{GF}

DESSERTS

Choice of one dessert \$8 per person. Add \$1 for each additional dessert option.

Chocolate Pecan Pie, gooey caramel.

Lemon Olive Oil Cake, berry compote, lemon curd.

Caramel Semi Freddo, frozen custard, candied pecans, dulce de leche.

Duo Chocolate Coconut S'mores, kettle corn, marshmallows.

Warm Peach Bread Pudding, white chocolate, candied pecans.

ENTREES

Choice of 2 entrées \$17 per person. Each additional entrée option \$3.

Make Any Market Greens an Entrée ^{AGF}

add grilled beef tenderloin, achiote grilled chicken, or grilled jumbo shrimp.

Vanilla & Cumin Braised Short Ribs ^{GF}

feta cheese, pickled red onions.

Hill Country Meatloaf

mushroom bordelaise.

Chile Rubbed Beef Tenderloin Medallions ^{GF}

house-made steak sauce.

Sautéed Atlantic Salmon ^{GF}

caper lemon beurre blanc.

Salmon Crepe "Taco"

chive goat cheese, arugula, green goddess.

Grilled Salmon Jardin ^{GF}

carrots, zucchini, yellow squash, cauliflower, red onion, honey mustard.

Roasted Center Cut Pork Loin Chop

peach relish, pickled onions.

Green Chile Pork ^{GF}

hominy, cotija cheese, pickled red onion.

Achiote Chicken Mac

grilled achiote chicken, spinach, tomato, bacon, mac-n-cheese.

Chorizo Stuffed Chicken ^{GF}

queso Oaxaca, Spanish chorizo, salsa quemada.

Grilled Marinated Chicken Breast ^{GF}

caper beurre blanc.

Vegetarian Ratatouille

eggplant, summer squash, cremini mushrooms, red onions, marinara, linguini, parmesan.

Vegetarian Mushroom Risotto ^{GF}

slow cooked arborio rice, seasonal wild mushrooms, asiago cheese, arugula, grilled sourdough.

Boiler BLT

thick cut bacon, Caesar romaine, hot house tomato, lemon aioli, sourdough.

Texas Ruben

house pastrami, bread and butter pickles, sauerkraut, sweet chile mustard, gruyere.

Green Chile Pork Hoagie

pineapple slaw, cotija cheese, aioli.

Prime Rib Philly

sautéed peppers and onions, aioli, gooey gruyere, brioche roll.

Boiler House Burger

cheddar cheese, applewood bacon, arugula, tomato jam, lemon chive aioli, served medium well.

SMOKE STACK LUNCH PACKAGE

Minimum 15 guests

Lunch available Monday through Friday 11 a.m.–3 p.m.

ACTIVE STATIONS \$100 fee per chef assigned.

\$21 per person.

Prime Rib Carving Station *AGF*

au jus, horseradish, crème fraiche, grilled bread.

Salmon Carving Station *GF*

house made tartar sauce, lemon.

Pasta Station

seasoned ground beef, grilled chicken, Bolognese, marinara, alfredo, roasted mushrooms, summer squash, red onion, tomatoes, parmesan, linguini, macaroni, cavatappi.

Gourmet Taco Bar

marinated flank steak asada,achiote grilled chicken, warm hand-made flour and corn tortillas, salsa quemada, guacamole, pineapple coleslaw, pickled red onion, cotija cheese, green chile queso, pico de gallo, smoked longhorn cheddar, chipotle aioli.

\$15 per person.

Cookies and Cream

assorted fresh baked cookies, vanilla, chocolate, and cinnamon ice creams, candied pecans, chocolate chips, berry compote, pineapple preserves, whipped cream, hot fudge, caramel, maraschino cherries, rainbow sprinkles.

PEARL DINNER PACKAGE

Minimum 15 guests

Dinner available Monday through Sunday 3–10 p.m.

MARKET GREENS

Choice of one salad \$8 per person. Add \$2 for each additional salad option.

Mixed Local Lettuce ^{GF}

goat cheese, almond, tomato, cucumber, radish, house vinaigrette.

Romain Heart ^{AGF}

parmesan crisp, house croutons, Caesar dressing.

Baby Spinach ^{GF} +1.00

bacon lardons, spiced pecans, pickled red onions, gorgonzola, balsamic vinaigrette.

SIDES

Each side \$8 per person. Served family style or buffetstyle.

Parmesan Mashed Potatoes ^{GF}

Popcorn Polenta Grits ^{GF}

Green Bean Casserole, Trumpet Mushrooms, Fried Shallots ^{AGF}

Roasted Red Potatoes ^{GF}

Seasonal Grilled Vegetables ^{GF}

Charred Brussels Sprouts ^{GF}

BLT Mac-N-Cheese ^{GF}

Grilled Zucchini, Quinoa, Raisins ^{GF}

Bacon Baked Beans ^{GF}

DESSERTS

Choice of one dessert \$8 per person. Add \$1 for each additional dessert option.

Chocolate Pecan Pie, gooey caramel.

Lemon Olive Oil Cake, berry compote, lemon curd.

Caramel Semi Freddo, frozen custard, candied pecans, dulce de leche.

Duo Chocolate Coconut S'mores, kettle corn, marshmallows.

Warm Peach Bread Pudding, white chocolate, candied pecans.

ENTREES TIER ONE

Choice of 2 entrées \$27 per person. Each additional entrée option \$5.

Vanilla & Cumin Braised Short Ribs ^{GF}

feta cheese, pickled red onions.

Sautéed Atlantic Salmon ^{GF}

caper lemon beurre blanc.

Grilled Salmon Jardin ^{GF}

carrots, zucchini, yellow squash, cauliflower, red onion, honey mustard.

Achiote Chicken Mac

grilled achiote chicken, spinach, tomato, bacon, mac-n-cheese.

Grilled Marinated Chicken Breast ^{GF}

capere beurre blanc.

Roasted Center Cut Pork Loin Chop ^{GF}

peach relish, pickled onions.

Vegetarian Ratatouille

eggplant, summer squash, cremini mushrooms, red onions, marinara, linguini, parmesan.

ENTREES TIER TWO

Choice of 2 entrées \$35 per person. Each additional entrée option \$5.

Chile Rubbed Beef Tenderloin Medallions ^{GF}

house-made steak sauce.

Crab Stuffed Atlantic Salmon

citrus beurre blanc.

Chorizo Stuffed Chicken ^{GF}

queso Oaxaca, Spanish chorizo, salsa quemada.

Double Cut Barbequed Pork Chops ^{GF}

mama's barbeque sauce.

Wild Mushroom Risotto ^{GF}

vegetarian risotto, sautéed wild mushrooms, parmesan, arugula.

BOILER HOUSE CUTS

All cuts grilled to order and served with house-made chipotle compound butter.

8 oz Tenderloin Filet + \$19 per piece

14 oz New York Strip + \$21 per piece

14 oz Ribeye + \$21 per piece

Steak Toppers:

grilled shrimp \$9

sautéed onions \$5

sautéed mushrooms \$5

foie gras \$19

butter poached lobster \$15

PEARL DINNER PACKAGE

Minimum 15 guests

Dinner available Monday through Sunday 3–10 p.m.

ACTIVE STATIONS \$100 fee per chef assigned.

\$21 per person.

Prime Rib Carving Station *AGF*

au jus, horseradish, crème fraîche, grilled bread.

Salmon Carving Station *GF*

house made tartar sauce, lemon.

Pasta Station

seasoned ground beef, grilled chicken, Bolognese, marinara, alfredo, roasted mushrooms, summer squash, red onion, tomatoes, parmesan, linguini, macaroni, cavatappi.

Gourmet Taco Bar

marinated flank steak asada,achiote grilled chicken, warm hand-made flour and corn tortillas, salsa quemada, guacamole, pineapple coleslaw, pickled red onion, cotija cheese, green chile queso, pico de gallo, smoked longhorn cheddar, chipotle aioli.

\$15 per person.

Cookies and Cream

assorted fresh baked cookies, vanilla, chocolate, and cinnamon ice creams, candied pecans, chocolate chips, berry compote, pineapple preserves, whipped cream, hot fudge, caramel, maraschino cherries, rainbow sprinkles.

BARREL ROOM STARTER PACKAGE

Minimum 15 people

Available Monday through Sunday 11 a.m.–10 p.m.

Tea and coffee service \$5 per person

COLD APPETIZERS

Priced per item.

Boiler House Fruit Plate ^{GF} \$5
seasonal melons, pineapple, red grapes,
mixed berries, orange wedges.

Grilled Crudité ^{AGF} \$11
summer squash, red pepper, eggplant,
tomato, spicy pecan, marinated olive,
lemon aioli, grain mustard, sea salt, olive oil.

House Made Charcuterie ^{AGF} \$13
house cured meats, artisan cheeses,
assorted nuts, grapes, grilled sourdough.

Shrimp Cocktail ^{GF} \$9
boiled jumbo shrimp, lemon, remoulade,
cocktail sauce.

Smokey Avocado Spread ^{AGF} \$5
tomato, shallot, bacon lardons, grilled
sourdough.

Hummus ^{AGF} \$4
candied garlic, feta cheese, sesame seeds,
olives, grilled sourdough.

Smoked Salmon Spread ^{AGF} \$6
grapefruit, chives, salmon roe, grilled
sourdough.

Texas Caviar ^{GF} \$5
hominy, black eyed peas, lentils, tomato,
peppers, onions, corn chips.

NIBBLES

Each \$2.50 per person.

Whiskey Bacon Caramel Kettle Corn ^{GF}

Candied or Spiced Pecans ^{GF}

House Pickled Giardiniera ^{GF}

Marinated Olives, Feta Cheese ^{GF}

HOT APPETIZERS

Priced per item.

Quail Poppers ^{GF} \$5
pickled jalapeno, bacon, green goddess.

Beef Tenderloin ^{GF} \$8
paprika, red onion, tomato marmalade.

Jumbo Shrimp ^{GF} \$9
bacon lardons, avocado.

Buffalo Meatballs ^{GF} \$6
habanero barbeque, parmesan.

Bubbling Swiss \$6
whiskey onions, roasted garlic, grilled
sourdough.

Spinach and Artichoke \$7
goat cheese, onions, crostini.

ACTIVE STATIONS *\$100 fee per chef assigned.*

\$21 per person.

Prime Rib Carving Station ^{AGF}
au jus, horseradish, crème fraiche,
grilled bread.

Salmon Carving Station ^{GF}
house made tartar sauce, lemon.

Pasta Station

seasoned ground beef, grilled chicken,
Bolognese, marinara, alfredo, roasted
mushrooms, summer squash, red onion,
tomatoes, parmesan, linguini, macaroni,
cavatappi.

Gourmet Taco Bar

marinated flank streak asada, achiote
grilled chicken, warm hand-made flour
and corn tortillas, salsa quemada,
guacamole, pineapple coleslaw, pickled
red onion, cotija cheese, green chile
queso, pico de gallo, smoked longhorn
cheddar, chipotle aioli.

MINI DESSERTS

Each \$4 per person.

Chocolate Pecan Pie, gooey caramel.

Lemon Olive Oil Cake, berry compote,
lemon curd.

Caramel Semi Freddo, frozen custard,
candied pecans, dulce de leche.

Duo Chocolate Coconut S'mores,
kettle corn, marshmallows.

Peach Bread Pudding, white chocolate,
candied pecans.

\$15 per person.

Cookies and Cream

assorted fresh baked cookies, vanilla,
chocolate, and cinnamon ice creams,
candied pecans, chocolate chips, berry
compote, pineapple preserves, whipped
cream, hot fudge, caramel, maraschino
cherries, rainbow sprinkles.

BOILER HOUSE

TEXAS GRILL & WINE GARDEN

LOCATED AT PEARL
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