



PORTER LORING
MORTUARIES
CATERING SERVICES

1101 McCullough | 210.227.8221
2102 North Loop 1604 | 210.495.8221

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 acknowledgements 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.



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 I

Signature Desserts

- Assorted Cookies
- Dessert Bars
- Bite-Size Brownies

Freshly brewed coffee and iced tea

Menu pricing per person; minimum of 50 guests. \$16.85 per person (tax and service charge included).

Just coffee and tea and/or room set up, minimum \$500.00 (tax and service charge included).

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 \$25.55 per person; minimum of 50 guests (tax and service charge included).

Optional

House champagne added to the above beer and wine package.

\$8.30 per person; minimum of 50 guests (tax and service charge included).



MENU II

Assorted Finger Sandwiches

- Signature Chicken Salad
- Pimento Cheese
- Cucumber & Cream Cheese with Dill

Sides

- Red Pepper Hummus
- Roasted Tomato, Fresh Basil and Parmesan Pasta Salad
- Domestic Cheeses Accented with Grapes and Crackers

Desserts

- Assorted Cookies
- Dessert Bars
- Bite-Size Brownies

Freshly brewed coffee and iced tea

Menu pricing per person; minimum of 50 guests. \$21.00 per person (tax and service charge included).



MENU III

Three (3) Gourmet Sandwiches

Roasted Turkey, Roast Beef and Grilled Vegetable
(prepared on gourmet breads with cheeses and condiments)

Salads

Classic Caesar Salad with cornbread croutons
or Mixed Green Salad with roasted tomatoes, crisp carrot curls,
hearts of palm and citrus balsamic vinaigrette

Desserts

Assorted Cookies
Dessert Bars
Bite-Size Brownies

Freshly brewed coffee and iced tea

Menu pricing per person;
minimum of 50 guests.
\$24.00 per person
(tax and service charge included).



MENU IV

Grand Signature Buffet

Fresh baby spinach, sliced strawberries, toasted almonds,
queso fresco and raspberry vinaigrette dressing

Chilled Chateaubriand (Beef Tenderloin) &
Basil Pesto Grilled Chicken Breast

Served room temperature in medallions
with small parker house rolls, jalapeno béarnaise sauce,
cream horseradish sauce and DST signature mustard

Pasta Primavera

Penne pasta with mixed julienne vegetables in light crème sauce

Individual Desserts

Freshly brewed coffee and iced tea

Menu pricing per person;
minimum of 50 guests.
\$57.48 per person
(tax and service charge included).



DON STRANGE

of Texas, Inc.

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With over 60 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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