



**pej**  
EVENTS

**FULL SERVICE CATERING**



# ABOUT PEJ EVENTS

PEJ Events was launched in 2017 as the new face of Pok-e-Jo's catering division, creating a full service solution for our clients with event needs beyond catering.

Pok-e-Jo's opened its doors in 1979, and since that time grew into one of the largest off premise caterers in Central Texas. While we've been known in Austin for almost 40 years for our award-winning BBQ, the diverse offerings on the Pok-e-Jo's catering menu always surprised those that discovered it. PEJ Events has further expanded this, offering a wide array of menu options and service styles to fit the growing number and needs of our catering clientele. Our experience, dedicated event specialists and culinary team will work with you to design a menu and assist with creating your event.

Whether you're planning a wedding, family celebration, corporate event or gala, PEJ Events is here to help make your next event a success!



Quinoa  
Salad



# SERVICE STYLES

*Which service style is right for you?*

## BUFFET

A classic set up, buffets are designed to serve a large group of people quickly and efficiently. Buffet service allows guests to choose their own meats and sides. Menu items are displayed on a large table in chafing dishes, bowls and various other service equipment. Meats are sliced to order by a PEJ Events carver.

## FAMILY STYLE

Casually elegant, family style brings your guests together at a table similar to how they might eat a family meal at home. Menu selections are served to tables on platters and in bowls. Family style service encourages your guests to engage with one another while dining.

## STATIONS

A fun and interactive way to offer your guests heavy hors d'oeuvre portions of a variety of food. Stations promote a more relaxed, casual atmosphere where guests can mingle about the room as they dine.

# WHAT'S INCLUDED

## All full service events will include:

- White disposable silver rim plates, cups, & flatware rolled in linen-like white napkins
- Non-alcoholic beverage station with iced tea, lemonade and water
- All food service tables draped in black floor length linens
- All appropriate serving pieces
- An event manager and staff to service your event



# UPGRADED DINNERWARE

## China Package

Includes white china dinner plates, stainless steel flatware, glass water goblets, and linen napkins in your choice of color.



# APPETIZERS



# PASSED APPETIZERS

Prices are per person.



## Live Oak Bacon Wrapped Quail -- 4.50

Texas Quail Farms quail, bacon, Big Bark Amber honey reduction

## Avocado Toast (v) -- 2.95

Avocado, feta, heirloom tomato, serrano, cilantro-lime vinaigrette

## Rosemary Creamer Potatoes (v, gf) -- 2.95

with whipped, herbed cheese

## Shrimp & Grits -- 3.95

Creole barbecue shrimp, cheddar grits

## Prosciutto and Melon (gf) -- 2.95

Mint infused cantaloupe, prosciutto

## Tequila Lime Shrimp Shooters\* (gf) -- 3.95

Marinated smoked shrimp, avocado, gazpacho





**Texas White Wings (gf) -- 2.95**

Mesquite smoked chicken, bacon, jalapeño

**Smoked Beef Carpaccio\* -- 3.95**

Gorgonzola cheese, chimichurri

**Cremini Mushroom Crostini (v) -- 2.95**

Texas Chèvre, sautéed cremini mushrooms and onions

**Caprese Skewers (v, gf) -- 2.50**

Fresh mozzarella, cherry tomato, basil, balsamic reduction

**Watermelon Mojito Bites (v, gf) -- 2.95**

Watermelon, feta cheese, mint, mojito glaze





# STATIONED APPETIZERS

Prices are per person.

## Chef's Table (v) -- 3.95

Texas Chili Cheddar Pecan Spread, crostini, fresh vegetables, buttermilk ranch

## Texas Tapas Display (v, gf) -- 3.95

Queso, house guacamole, black bean salsa, pineapple pico de gallo, salsa roja, tri-colored tortilla chips

## Chilled Smoked Shrimp\* (gf) -- 5.95

Jumbo gulf shrimp, smoked horseradish tomato coulis

## Fresh Fruit Platter (v, gf) -- 2.95

Assorted fruit, Kahlúa creme

## Charcuterie Display -- 6.95

Locally sourced artisan cheese and cured meats, toasted baguette, candied pecans, olives, dried fruit

# ENTRÉES



# TEXAS BARBECUE

Starting at \$21.95 per person

Our classic Texas BBQ package includes your choice of meats carved on-site, three sides, BBQ sauce, pickles, onions, jalapeños, and fresh baked rolls.

## Meats

- Post Oak Smoked Beef Brisket
- Peppered Beef Sausage
- Hand Basted Turkey Breast
- St. Louis Pork Ribs
- Lemon Pepper Glazed Chicken



## Sides

- |                                     |  |
|-------------------------------------|--|
| Baked Potato Casserole<br>(v, gf)   | Mac and Cheese                               |
| Jalapeño Cornbread<br>Casserole (v) | Vegetarian Pinto Beans<br>(v, gf)            |
| Ranch-Style Pinto Beans (gf)        | Fresh Sautéed Seasonal<br>Vegetables (v, gf) |
| Green Bean Casserole (v)            | Black Bean Salad (v, gf)                     |
| Mustard Potato Salad (v, gf)        | Fresh Fruit Salad (v, gf)                    |
| Broccoli Salad (v, gf)              | Coleslaw (v, gf)                             |
|                                     | Fresh Garden Salad (v, gf)                   |





## FAJITAS

Starting at \$23.95 per person

Smoked beef and chicken fajitas, peppers and onions, with flour and corn tortillas. Toppings include cheddar cheese, pico de gallo, sour cream and salsa roja. Served with Spanish rice, borracho beans, queso, guacamole and fresh tortilla chips.

# SIGNATURE SMOKEHOUSE

Starting at \$25.95 per person

Includes two Smokehouse meats, choice of salad, two of our Smokehouse Sides and fresh baked rolls.

## Smokehouse Meats

- Smoked Boneless Chicken Breast with pineapple salsa
- Pork Tenderloin with raspberry chipotle sauce
- Hand-basted Turkey Breast with mushroom demi glace



# PRIME RIB

Starting at \$29.95 per person\*

Includes Smoked Prime Rib and one of our Signature Smokehouse meats. Served with au jus and creamy horseradish, choice of salad, two of our Smokehouse Sides and fresh baked rolls.

# SMOKEHOUSE SALADS

## Brazos Salad (v)

Mixed field greens, strawberries, candied pecans, citrus vinaigrette

## Quinoa Salad (v)

Red quinoa, cucumber, red bell pepper, parsley, feta cheese

## Arugula Salad (v)

Organic arugula, field greens, Texas chévre, organic beets, Rio Red Grapefruit, caramelized shallot vinaigrette

## Spinach Salad

Spinach, blue cheese, heirloom tomato, red onion, bacon, raspberry vinaigrette

## Southwestern Salad (v)

Mixed greens, roasted corn, black beans, pico de gallo, tortilla strips, cilantro ranch



# SMOKEHOUSE SIDES

Rosemary Roasted New Potatoes (v, gf)

Jalapeño Cornbread Casserole (v)

Green Beans Amandine (v, gf)

Garlic Mashed Potatoes (v, gf)

Roasted Red & Golden Beets (v, gf)

Fresh Sautéed Seasonal Vegetables (v, gf)

Honey Glazed Carrots (v)

Wild Rice (v)



# DINNER STATIONS

Combine four or more stations to offer a variety of options for your guests. Prices are per person.

## Carving Block -- starting at 11.95

Choice of one meat and one side:

- Post Oak Brisket with BBQ sauce
- Turkey with raspberry chipotle sauce
- Pork Tenderloin with rosemary honey mustard
- Beef Tenderloin\* with chimichurri

## Quesadilla Grill -- 6.95

Smoked chicken and cheese quesadillas, sour cream, pico de gallo, guacamole, salsa roja

## Mini Fajitas -- 9.95

Beef and chicken fajitas, smoked bell peppers and onions, guacamole, cheddar cheese, pico de gallo, sour cream, salsa roja



### **Mac and Cheese Bar -- 6.95**

Home-style mac and cheese, bacon, green onions, smoked chicken, pico de gallo, toasted bread crumbs, jalapeños, Parmesan cheese



### **Veggie Station (v) -- 4.95**

Grilled vegetable skewers and choice of one Smokehouse Salad

### **Taco Bar (gf) -- 7.95**

Corn tortillas with choice of two:

- Roasted green chile pork
- Brisket barbacoa
- Guajillo-adobo chicken
- Portobello mushroom asada

### **Barbecue Sliders -- 5.95**

Choose two: pulled pork with coleslaw, turkey with raspberry chipotle aioli, beef brisket with BBQ sauce, pickles, onions & jalapeños





# LATE NIGHT SNACKS + DESSERTS

Prices are per person.

## Gourmet Popcorn Bar -- 3.50

Select three flavors: jalapeño ranch, white cheddar, butter, chocolate caramel, kettle corn, dill pickle

## Breakfast Tacos -- 3.95

Scrambled egg, cheese and choice of two:  
brisket, sausage, bacon, potato

## Mini Dessert Tarts -- 4.95

Select two flavors: cheesecake, key lime, pecan pie, pumpkin spice, fruit tart, crème brûlée

## Homemade Cobbler Bar -- 3.95

Choice of two: peach, cherry, blueberry, apple,  
with Amy's Mexican Vanilla ice cream

### **Rice Krispies Treats -- 3.95**

Choose two flavors: peanut butter, s'mores, mint chocolate chip, confetti cake, cookies n' cream

### **Pecan Pie Crumble -- 4.95**

Crumbled pecan pie, bourbon cream

### **S'mores Station -- 3.50**

Hershey's milk chocolate, marshmallows, graham crackers



## **ADDITIONAL BEVERAGES**

Prices are per person.

### **Coffee Station -- 1.50**

Regular and decaf coffee, cream, sweetener

### **Infused Water Station -- 1.50 per selection**

Citrus, cucumber + mint, watermelon + basil, mixed berry

### **Soft Drinks -- 1.00**

Coke, Diet Coke, Sprite, Dr. Pepper

# BAR SERVICE

All bar service options include up to 5 hours of bar service and the appropriate amount of bartenders needed to service all aspects of the bar. Client supplies all alcohol.

## **Deluxe Bar Service -- 7.95 per person**

(Ideal for Beer, Wine, Mixed Drinks)

TABC certified bartenders, bar tables and black linens, ice for chilling and serving, clear plastic cups, cocktail napkins, stirrers, bar equipment, Coke, Diet Coke, Sprite, ginger ale, club soda, tonic water, cranberry juice, orange juice, grapefruit juice, pineapple juice, margarita mix, bloody mary mix, sour mix, simple syrup, lemons, limes, cherries, olives and bitters.



## **Basic Bar Service -- 5.95 per person**

(Ideal for Beer & Wine. Great option to pair with one or more of our signature cocktails)

TABC certified bartenders, bar tables and black linens, ice for chilling and serving, clear plastic cups, cocktail napkins, stirrers, bar equipment and limes.

# SIGNATURE COCKTAILS

1.50 per person, client supplies all alcohol.

## Austin City Limits

Deep Eddy Lemon or Peach Vodka, sweet tea, Topo Chico

## Austin Mule

Deep Eddy Vodka, ginger beer, lime juice

## Blackberry Mojito

light rum, muddled blackberries, mint, lime, soda

## Whiskey Sling

whiskey, lemon juice, simple syrup, orange bitters

## Bourbon Old Fashioned

bourbon, sugar, bitters, soda, orange

## Cucumber + Jalapeño Margarita

tequila blanco, triple sec, cucumber & jalapeño with lime wedge

## Hill Country Sunset

tequila blanco, grapefruit, Topo Chico, lime wedge

## Sparkling Basil Grapefruit

sparkling wine, basil, grapefruit

## Blood Orange + Thyme Gimlet

gin, blood orange, lemon + thyme syrup, soda

## Spiced Apple + Cranberry Toddy

whiskey, hard cider, fresh cranberries, hot apple cider & cinnamon

## Campfire

Deep Eddy Vodka, coffee liqueur, cream, chocolate & graham cracker rim,  
toasted marshmallow



# FREQUENTLY ASKED QUESTIONS

## **Does PEJ Events offer tastings?**

Absolutely! Once we have prepared a proposal for your event that you are comfortable with, we can schedule a complimentary tasting.

## **How do I secure my event?**

In order to secure your event, PEJ Events must be in receipt of a signed contract and 50% deposit specified on your proposal.

## **My venue requires the catering company to handle the final cleanup, can PEJ Events provide this service?**

When required, PEJ Events will handle the setup of venue tables and chairs, as well as trash removal and final cleanup.

## **How far in advance will PEJ Events arrive on-site?**

While all events and venues have different requirements, at a minimum, PEJ Events staff will arrive on-site 1.5 hours prior to the event start time. Other factors such as venue, menu, and guest count may affect this time.

## **Am I required to hire an event planner?**

While it's not a requirement, PEJ Events does strongly encourage our clients to retain the services of an event planner or coordinator to ensure that all aspects of your event run smoothly.

## **Can PEJ Events assist with decor and centerpiece setup?**

As a full service caterer, we strive to provide assistance in as many aspects as possible. However, event decor is not in our realm of expertise. For this reason, we recommend utilizing a coordination service, family members, or friends to assist with decor.

## **When is my final guest count due?**

A final guaranteed number of guests is required 10 business days before the event.

## **How much food should I purchase?**

Leave this part to us! Just provide us with your final guest count and our culinary team will ensure there is plenty of food for your event.

## **Do you provide vendor meals?**

PEJ Events will provide up to 5 vendor meals free of charge. Additional vendor meals can be purchased.

## **Can PEJ Events accommodate my guests with special dietary needs or restrictions?**

Yes, when you submit your final guest count, let us know of any special meals required, and we are happy to take care of their needs.

## **What will the staff wear at my event?**

All PEJ Events staff will wear black pants, black shoes, and black button down shirts or chef coats.

## **Does PEJ Events carry insurance?**

PEJ Events carries \$5 million of commercial and liquor liability insurance, and we are happy to provide proof of policy upon request.

## **Can PEJ Events provide china and glassware for my event?**

China and glassware are available for rent through PEJ Events. We ask that rental arrangements are made no later than 21 days prior to your event.

## **Can I bring in other outside food?**

Food that is not provided to your guests from PEJ Events must be labeled clearly to state where the food has come from. Due to health and liability concerns, any food provided by an entity other than PEJ Events must remain separate from PEJ Events food, and PEJ Events staff is not permitted to handle or replenish any food that was not prepared by our culinary team.

## **What happens to the leftover food?**

In order to ensure that your guests experience the same quality and presentation of food, PEJ Events prepares a small percent of overage for each event at our expense. For the safety of you and your guests, we are not able to leave leftover food.

## **Is gratuity included?**

PEJ Events does not charge an automatic gratuity. Gratuity is at the discretion of the client and we are happy to provide guidance in this area.

## **What is your cancellation policy?**

In the event of a cancellation prior to 90 days of the event date, 50% of the deposit will be refunded. In the event of cancellation within 90 days of the event date, the deposit will be forfeited.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



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