

ROYAL FIG

CATERING

SIMPLE, SEASONAL, FRESH

Menu & Services



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# Why choose Royal Fig?

Royal Fig Catering is Austin's best  
*fresh, FARM-TO-TABLE, scratch kitchen.*



However, delicious, seasonal, locally sourced food is just the beginning! Our transparent, pricing, ensures that you won't be caught off guard with unforeseen fees down the road.

HERE IS WHAT TO EXPECT WHEN YOU CHOOSE ROYAL FIG...

## STRESS-FREE EVENT PLANNING

We offer support with everything from vendor recommendations to tent installations. On the day of your wedding, our coordinators and banquet captains will make sure your food service runs smoothly, leading the best service staff in the business!

## FULL SERVICE

Our staff will set up and tear down any tables and chairs owned by your venue. We stay until the end of the event to sweep, mop and even haul the trash away, leaving the space exactly as we found it.

## PRESENTATION and DESIGN

Our custom displays and décor will ensure that your food stations and buffets look beautiful and professional.

## CONVENIENCE

We can transport your linens, china, flatware and glassware, saving you hundreds of dollars in rental company delivery fees! There are never any mileage charges within 25 miles of downtown Austin. For catering orders over \$6000, we can even transport any alcohol you purchase from Specs in Dripping Springs.

## THE ONE-STOP SHOP

Reduce costs with our in-house china, glassware and linen packages or allow us to refer you to our preferred vendors to help you. At most venues, we can bring our own catering equipment, so you don't incur the cost of extra rental items.



**YOU ARE FREE TO ADJUST YOUR MENU, GUEST COUNT, RENTAL ORDER AND EVEN YOUR TIMELINE UNTIL THE WEEK BEFORE YOUR EVENT!**

# Passed Appetizers

## EACH SELECTION \$2.95/pp

These selections only available before family style, plated and select stationed meals.

Price includes approximately 1.5 to 2 pieces per person . Contract minimums will apply.

### **MOROCCAN FLANK STEAK TATAKI**

grilled flank steak, harissa mayo, toasted baguette, chives

### **BRISKET STEAMED BUN**

slow smoked brisket, house pickles, white onion

### **COQ AU VIN FLATBREAD**

red wine braised chicken, brie, caramelized onions

### **CHICKEN AND WAFFLE SKEWERS**

fried chicken tenders, mini waffles, spiced honey

### **HOT CHICKEN BISCUIT**

hot chicken biscuit, house pickles

### **DUCK PASTOR TACOS (GF)**

golden beet "tortilla", duck pastor, queso fresco, cholula aioli

### **OKRA AND BACON HUSHPUPIES**

corn meal, okra, bacon, smoked paprika sauce (summer)

### **PORK AND POTATOES**

pork rilette stuffed sweet potato, orange zest (GF)

### **SHRIMP AND GRITS SHOOTER (GF)**

gulf shrimp, yellow corn grits, creole BBQ sauce

### **BLACKENED SHRIMP TOSTADA (GF)**

cajun spiced shrimp, corn tostada, guacamole

### **MINI CRAB CAKES**

jumbo lump crab, ancho sauce, microgreens

### **BRUSSELS SPROUT LOLLIPOP (GF)**

skewered roasted brussels sprout, red pepper jelly

### **GOAT CHEESE AND FIG JAM FLATBREAD**

CKC Farms goat cheese, fig preserves

### **MUSHROOM RISOTTO CAKES**

fried mushroom risotto, goat cheese mousse, fried beets

### **FRIED GREEN TOMATOES**

JBG Organic green tomatoes, buttermilk sauce (summer)

### **ÉLOTE BITES (GF)**

corn on the cob, queso fresco, chipotle mayo, cilantro (summer)

### **THAI VEGGIE BOMBS (GF/vegan)**

fried butternut, sweet chile sauce, toasted peanuts (fall/winter)  
fried beet, sweet chile sauce, toasted peanuts (spring/summer)

## Roaming Raw Bar—\$10/pp

Gulf oysters on the half shell, tabasco poached shrimp, cocktail sauce, lemons, hot sauces  
add live oyster shucking (+\$4/pp)

## EACH SELECTION \$2.50/pp

These selections available for small cocktail events or before any style of dinner service.

Price includes approximately 1.5 to 2 pieces per person . No contract minimums are required.

### **ROAST BEEF BRUSCHETTA**

roast beef, roasted carrot jam, crostini, herb garnish

### **BARBACOA NACHO (GF)**

beef cheek, blue corn chip, seasonal slaw

### **BRISKET TOSTADAS (GF)**

shredded brisket, corn tostada, queso fresco, lime sour cream

### **DRUNKEN' MEATBALLS**

chicken meatballs, brown sugar whiskey glaze

### **BACON WRAPPED DATES (GF)**

house made bacon, medjool dates, marcona almonds

### **SEASONAL PROSCIUTTO WRAPS (GF)**

asparagus, prosciutto, aged balsamic (spring/summer)  
butternut squash, prosciutto, aged balsamic (fall/winter)

### **FISH AND CHIPS (GF)**

smoked redfish spread, kettle chips, capers

### **BELGIAN ENDIVE BOATS (GF)**

endive, pesto goat cheese mousse, candied sunflower seeds

### **BRIE AND APPLE CROSTINI**

brie, rosemary apple chutney, toasted baguette (fall/winter)

### **SWEET POTATO TARTS**

bourbon, sweet potato filled tarts, fried sweet potato

### **LOBSTER ROLL SLIDERS**

fresh lobster salad, tarragon (+\$.75/pp)

### **COLD POACHED SHRIMP (GF)**

poached gulf shrimp, XO sauce

### **CRAB SALAD CHICHARRON (GF)**

jumbo lump crab, carrot tartar sauce, microgreens

### **SUMMER SQUASH BITES (GF)**

grilled yellow squash, pimento cheese, bacon jam

### **WILD MUSHROOM TOASTS**

crimini mushrooms, ricotta, toast points

### **ROASTED CHILLED CARROTS (GF)**

heirloom carrots, yogurt, mint, pistachio

### **AVOCADO TOAST**

avocado, queso fresco, toasted baguette,  
pomegranate seeds (fall/winter) OR roasted corn (spring/summer)

### **SOUP SHOOTERS (GF)**

spicy sweet potato soup, sriracha (winter)  
roasted carrot and cashew soup, coconut milk (spring, vegan)  
chilled sweet corn soup, red pepper relish (summer)  
shitake mushroom soup, black truffle (fall)

# First Course

Choose the perfect starter to compliment your buffet, family style or plated meal.



## Shareable Table Snacks

**SEASONAL CRUDITÉ**—\$3/pp  
fresh vegetables, house spreads

**PICKLE JARS**—\$3/pp  
seasonal house pickled vegetables (vegan)

**CHIPS AND QUESO**—\$3/pp  
tortilla chips, green chile queso, salsa roja

**CROSTINI BOARD**—\$6.50/pp  
rustic breads, cured meat, goat cheese, olives, pickled vegetables, seasonal spreads

## Seasonal Starters—\$4/pp

vegan salads available to guests upon request

### SPRING/SUMMER

#### **OLD WORLD ARUGULA SALAD**

arugula, crispy prosciutto, manchego, charred onion vinaigrette

#### **GRILLED CARROT SALAD**

greens, carrot, goat cheese, green goddess dressing

#### **PEACHY GREEN SALAD** (June/July)

greens, grilled peaches, mozzarella, sherry vinaigrette

#### **ITALIAN MARKET SALAD**

cucumber, red onion, prosciutto, tomato, mozzarella, sherry vinaigrette

#### **SHRIMP AND SAUSAGE GUMBO\***

with rice or without

### FALL/WINTER

#### **ROASTED SWEET POTATO SALAD**

greens, sweet potatoes, ricotta, spiced pecans, maple pecan vinaigrette

#### **NUTTY APPLE SALAD**

greens, roasted apples, walnuts, blue cheese, apple cider vinaigrette

#### **FALL SQUASH BISQUE\***

acorn squash, chive crème fraîche

#### **CREAMY MUSHROOM SOUP\***

shitake mushrooms, black truffle

\*add family style Farmer's Market Salad mid-course to any first course soup for +\$2/pp

## Artisan Bread—\$1.50/pp

served with house cultured seasonal butters

ROASTED ONION FOCACCIA

BROWN BUTTER CORN BREAD

BUTTERMILK BISCUITS

SOURDOUGH BREAD

## Farmer's Market Salad—\$3.50/pp

Chef's choice salad that changes daily!

Ingredients are determined by weekly market availability.



# Family Style Meals

Choose 1 FAMILY STYLE entrée and side dish for \$24.75 per person. Add \$8.75 per person for each additional entrée and side.

## Entrées

### **SURF AND TURF** (+\$2/pp)

prime beef tenderloin, lobster grits, arugula

### **SHINER BOCK SHORT RIBS**

Shiner beer braised beef short ribs, truffle mashed potatoes, gremolata

### **GAME SPICED TEXAS QUAIL**

seared seasoned quail, bacon horseradish sauce

### **SMOKED PORK CHOP**

Niman Ranch rib chop, seasonal fruit compote

### **SPICY SEARED REDFISH**

gulf redfish, white wine shallot sauce

### **CAULIFLOWER STEAKS** (fall/winter)

sliced cauliflower, cauliflower puree, walnut caper salsa

### **SEARED SPAGHETTI SQUASH CAKE** (vegan)

spaghetti squash, tomato jam, pickled peppers

### **COLLARD GREEN CABBAGE ROLLS**

farro, seasonal root vegetables, sweet potato sauce

### **ASIAN BAVETTE**

bavette steak, chile fish sauce, spring onion, peanuts

### **TEXAS RIBEYE**

prime ribeye steak, chimichurri (sub bacon jam for +\$1/pp)

### **ROPA VIEJA**

short rib, spices, onion, garlic, tomato, yellow rice

### **FRIED CHICKEN** (+\$1/pp)

paprika fried chicken, sriracha honey

### **TEXAS RANCH SPICED CHICKEN**

spiced rubbed whole roasted chicken

### **ROAST PORCHETTA**

pork belly wrapped pork loin, brown butter carrot sauce

### **BACON WRAPPED PORK TENDERLOIN**

house bacon, Niman Ranch pork, radish arugula salad

### **SHRIMP 'N' GRITS**

BBQ gulf shrimp, pimento cheese grits

### **WHOLE SNAPPER**

Gulf shrimp, gumbo sauce

### **BUTTERNUT BUCATINI**

butternut squash, bucatini pasta, toasted pecans, ricotta

## Side Dishes

MUSHROOM WILD RICE (vegan)

DUCK FAT ROASTED POTATOES

CRÈME FRAICHE MASHED POTATOES

BACON TRUFFLE MAC AND CHEESE

### FALL/WINTER

BRUSSELS SPROUTS, house bacon

ROAST ACORN SQUASH, brown sugar (vegan)

BEET & BULGER SALAD, feta, collard greens

SAUTÉED MUSHROOMS, red wine butter

STUFFED ACORN SQUASH, farro, parmesan

HONEY AND ROSEMARY ROASTED CARROTS

CHILLED SWEET POTATO, cranberry, pecan, fried kale (vegan)

MASHED SWEET POTATOES, sorghum, chipotle, pecans (vegan)

TOASTED BROCCOLI SALAD, port soaked raisins,  
preserved lemon, carrots (vegan)

### SPRING/SUMMER

FENNEL ROASTED HEIRLOOM CARROTS, carrot top pesto (vegan)

CHILLED COUSCOUS, shaved beet, swiss chard, pistachio (vegan)

BOURBON CREAM CORN, watercress

GRILLED MARINATED EGGPLANT, sweet peppers (vegan)

BROWN BUTTER BROCCOLINI, almonds

ROASTED ASPARAGUS, lemon vinaigrette (vegan)

SUMMER VEGETABLE SUCCOTASH

GRILLED SUMMER SQUASH (vegan)

GREEN BEANS, tomato jam

5 CHEF'S CHOICE VEGAN PLATES PROVIDED AT NO ADDITIONAL CHARGE

MENU ITEMS ON THIS PAGE MAY BE SUBJECT TO CONTRACT MINIMUMS UP TO \$8000 ON PEAK DATES. 5

# Plated Meals

Guests choice of 2 entrees for \$39.50/pp or serve a duo for \$44.50/pp.

## Duos

### **PETITE FILET, BLACKENED SHRIMP SKEWER**

BBQ cheddar grit cake, crispy onions, chimichurri

### **DRY RUBBED PETITE FILET, CILANTRO LIME CHICKEN THIGH**, crispy rice cake

SPRING/SUMMER: jalapeno cantaloupe salsa, pickled peppers, salsa verde

FALL/WINTER: pomegranate/cucumber salsa, pickled onions, chimichurri

### **SALMON, SEARED PORK BELLY**, chile fish sauce, scallions, crispy rice cake

SPRING/SUMMER: corn/pepper relish

FALL/WINTER: butternut/pickled red onion relish

## Entrees

### **SHINER BOCK BRAISED SHORT RIBS**, truffle mashed potatoes, gremolata, demi glace

SPRING/SUMMER: asparagus, pickled red onion

FALL/WINTER: brown butter broccolini, spiced pepita crumble

### **PETITE FILET**, truffle mashed potatoes

smoked mushrooms, pickled mustard seeds, sweet potato chips

### **GLAZED AIRLINE CHICKEN BREAST**, spaghetti squash cake

SPRING/SUMMER: chipotle peach glaze, radish/chard slaw, pepita crumble

FALL/WINTER: rosemary grapefruit glaze, butternut/collard slaw, pepita crumble

### **TEXAS QUAIL**, roasted garlic mashed potatoes

SPRING/SUMMER: lemon pepper, dijon cream sauce, fennel beet salad

FALL/WINTER: game spice, beet/horseradish puree, acorn squash, gremolata

### **SMOKED PORK CHOP**, crème fraiche mashed potatoes

SPRING/SUMMER: peach bourbon compote, chipotle peach glaze, asparagus/arugula/radish slaw

FALL/WINTER: spiced pomegranate glaze, pomegranate, broccolini

### **BLACKENED REDFISH**, crispy cajun spiced rice cake

SPRING/SUMMER: tomato/radish salad, balsamic reduction

FALL/WINTER: white wine shallot sauce, mushrooms, arugula/beet salad

### **PAN ROASTED SALMON**, crispy rice cake

dijon cream sauce, cucumber dill relish

### **CRAB CAKE**, cauliflower mash

SPRING/SUMMER: sweet corn salsa, tomatillo sauce

FALL/WINTER: brown butter carrot sauce, beet/chive salad

### **GRILLED MARINATED EGGPLANT**, crispy rice cake

spicy hummus, cabbage herb slaw (spring/summer vegan)

### **BBQ CAULIFLOWER WEDGE**, mashed sweet potatoes

chimichurri, butternut/collard/beet slaw (fall/winter vegan)

5 CHEF'S CHOICE VEGAN PLATES PROVIDED AT NO ADDITIONAL CHARGE

MENU ITEMS ON THIS PAGE MAY BE SUBJECT TO CONTRACT MINIMUMS UP TO \$8000 ON PEAK DATES. 5

# Buffet Dinner

Choose a main entrée for \$19 per person. Add \$7 per person for each additional entrée. For parties over 50 guests, each entrée comes with a free side dish. \$3 each additional side



## SHINER BOCK SHORT RIBS

shiner braised beef short ribs, gremolata

## COWBOY STEW

brisket, veggies, jalapeno biscuit topping

## HOMESTYLE MEATLOAF

ground beef, breadcrumbs, spices

## ROPA VIEJA

short rib, spices, onion, garlic, tomato, yellow rice

## ANCHO BEEF ENCHILADA

ground beef, ancho chile, ranchero sauce, jack cheese

## GREEN CHILE CHICKEN ENCHILADA

chicken, green chiles, tomatillo sauce, queso fresco

## CHICKEN POT PIE

chicken, gravy, seasonal vegetables, biscuit topping

## TEXAS RANCH SPICED CHICKEN

dry rubbed roasted organic chicken leg quarters

## ITALIAN MEATBALLS

ground pork, house bacon, gremolata, parmesan

## SOUS VIDE SALMON

mustard cream sauce, cucumber dill relish

## CRAB CAKES

jumbo lump crab, brown butter carrot sauce (+\$.50/pp)

## CLASSIC LASAGNA

roasted tomato, ricotta, mozzarella (spring/summer)

## BUTTERNUT AND SAGE LASAGNA

butternut squash, sage, mozzarella (fall/winter)

## SPAGHETTI SQUASH CAKES (vegan)

spaghetti squash, tomato jam, pickled peppers

## Side Dishes

ROASTED GARLIC MASHED POTATOES   CRÈME FRAICHE MASHED POTATOES   MAC AND CHEESE WITH HOUSE BACON

### FALL/WINTER SIDES

SAGE AND GOAT CHEESE POLENTA  
 MASHED SWEET POTATOES, sorghum syrup, chipotle, pecans  
 HONEY AND ROSEMARY ROASTED CARROTS  
 ROAST ACORN SQUASH, brown sugar  
 CHILLED SWEET POTATO, cranberry, pecan, fried kale  
 BEET & BULGER SALAD, feta, greens  
 CIDER BRAISED BEETS, orange zest  
 TOASTED BROCCOLI SALAD, port soaked raisins, preserved lemon, carrots  
 BRAISED COLLARD GREENS, roasted garlic OR house bacon  
 BRUSSELS SPROUT SALAD, cranberries, spiced pecans, sage vinaigrette

### SPRING/SUMMER SIDES

PIMENTO CHEESE GRITS  
 ROASTED BEETS, crème fraiche, chives  
 ROASTED ASPARAGUS, lemon vinaigrette  
 CHILLED ISRAELI COUSCOUS, shaved beet, swiss chard, pistachio  
 BOURBON CREAM CORN, watercress  
 GREEN BEAN SALAD, heirloom tomatoes, herb dressing  
 SEASONAL VEGETABLE SUCCOTASH  
 FENNEL ROASTED HEIRLOOM CARROTS, carrot top pesto  
 PESTO PASTA SALAD, penne, pecans, mozzarella  
 MUSTARD POTATO SALAD, green onion

5 CHEF'S CHOICE VEGAN PLATES PROVIDED AT NO ADDITIONAL CHARGE  
 NO CONTRACT MINIMUMS ARE REQUIRED FOR THIS MENU.

# Stations

Each station is priced as heavy appetizer portions and served with small plates.  
*Make it mobile with the rental of our Roaming Food Cart!*

## **COLD SEAFOOD STATION—\$13/pp**

MINI LOBSTER ROLLS, charred lemons, tarragon  
TABASCO POACHED GULF SHRIMP, house cocktail sauce

## **ANTIPASTO DISPLAY—\$8.50/pp** *Selections will fluctuate based on seasonality*

charcuterie, artisan meats and cheeses from Antonelli's Cheese Shop, house pickled vegetables, Confituras spreads, rustic bread and crackers *(add hanging meat/charcuterie display +\$3.50/pp)*

## **CROSTINI BAR—\$6.50/pp** *Selections will fluctuate based on seasonality*

rustic breads, salami, goat cheese, ricotta, burrata, olives, roast peppers, pickled vegetables, seasonal spreads

## **GUACAMOLE ACTION STATION—\$6.50/pp**

FRESH GUACAMOLE MADE TO ORDER, TORTILLA CHIPS

TOPPING AND MIX-INS: roasted garlic, roasted green chiles, cilantro, pickled red onion, pico de gallo, fresh limes, sea salt *(add salsa roja +\$1/pp)*

## **CHIPS AND SALSA STATION—\$2.50/pp**

tortilla chips, salsa roja *(medium spice)*, salsa verde *(mild spice)*  
*add guacamole (+\$2/pp), green chile queso (+\$1/pp)*

## **OYSTER SHUCKING STATION—\$7/pp** *includes oyster shucking table*

Gulf oysters, tabasco, hot sauces, horseradish, lemons, crackers, mignonette, cocktail sauce *(add tabasco poached shrimp +\$3/pp)*

## **BLT BAR—\$13/pp**

3 TYPES OF HOUSE MADE BACON: hickory smoked, chipotle, maple and brown sugar  
TOPPING: candied bacon skewers, variety of local tomatoes, lettuces, breads, seasonal pestos and aiolis

## **MAC AND CHEESE BAR—\$11/pp**

GRUYERE MAC AND AGED CHEDDAR MAC

TOPPING: house made bacon, roasted garlic, toasted breadcrumbs, shitake mushrooms, caramelized onions, scallions, pickled jalapeno, blue cheese, parmesan

## **BISCUIT BAR—\$11/pp**

3 TYPES OF BISCUITS—old school buttermilk, cheddar and bacon, seasonal selection

TOPPING: green onion, bacon lardons, honey butter, Confituras seasonal jam, ham slices, Manchego cheese  
*(add nduja sausage gravy +\$1/pp + chef attendant)*

## **ELOTE BAR—\$7/pp**

ROASTED CORN ON THE COB SKEWERS

TOPPING: queso fresco, limes, chile salt, chicharrons, bacon, cilantro, hot sauce, chipotle mayo, garlic aioli



NO CONTRACT MINIMUMS ARE REQUIRED FOR THIS MENU.

# Stations

Each station is priced as heavy appetizer portions and served with small plates.

## **ARTISAN TACO STATION—\$14/pp**

FLOUR TORTILLAS

(add corn tortillas for \$1/pp + chef attendant)

CHOICE OF 2 TACO FILLINGS:

- beef picadillo
- chipotle braised short ribs
- chile rubbed mushrooms
- achiote pork
- BBQ spaghetti squash
- shredded green chile chicken

TOPPINGS: queso fresco, cilantro, pickled red onions, cabbage slaw, house made hot sauce, lime sour cream

## **COMFORT FOOD STATION—\$15/pp**

CHOOSE: fried quail with spiced honey OR chicken strips with truffle gravy

CHOICE OF 1 SLIDER:

- braised beef short rib with horsey aioli
- shredded chicken sliders with BBQ sauce and slaw
- pork belly sliders with dijon mustard and spicy piccalilli
- braised short rib grilled cheese with pepernota jam
- cheeseburger with red bell pepper ketchup and house pickles

CHOICE OF 1 MAC AND CHEESE:

- roasted garlic and gruyere
- green chile
- homestyle with toasted breadcrumbs
- truffle with house bacon

\*sub farmer's market salad boats for mac and cheese at no additional charge

## **PARMESAN PASTA ACTION STATION—\$16/pp**

cacio e pepepe linguine made to order in a wheel of parmesan, house made bacon lardons

## **QUESO BAR—\$7.50/pp**

TORTILLA CHIPS, SALSA ROJA

GREEN CHILE CHEDDAR QUESO

TOPPINGS: roasted garlic, cilantro, pickled red onion, pico de gallo, queso fresco, roasted pork shoulder, house made hot sauce

## **CARVING STATION—\$18/pp**

available for parties of 50 guests or more and includes one seasonal side dish (pg 5)

SMOKED PRIME RIB, horseradish sauce

PORCHETTA STYLE PORK LOIN, brown butter carrot sauce

WHOLE ROASTED TURKEY, sriracha honey glaze

ROAST LEG OF LAMB, rosemary, mint

BEEF TRI TIP, bacon jam

WHOLE ROASTED PIG, ancho chile sauce\*\*

\*\*sub tortillas, queso fresco, cilantro and pickled red onions for side dish at no additional charge

## **HEIRLOOM TOMATO CARVING STATION—\$8/pp**

available mid-May through mid-Sept.

variety of seasonal tomatoes, mozzarella cheese, burrata, house pestos, olive oils and vinegars, salts and seasonings, fresh basil, caper berries, focaccia, crackers and flatbreads

## **CHEF ATTENDED POKE BOWL STATION—\$14/pp**

SALMON POKE, AHI TUNA POKE, WHITE RICE, SPRING MIX

TOPPINGS: jalapenos, carrots, pickled seaweed salad, red onion, cucumber, mango, scallions, sesame seeds, crushed red pepper, poke sauce, sweet chile sauce, sriracha aioli, soy sauce

\*add avocado +\$1/pp



# Stations

Mix and match to create a custom salad and sandwich bar!  
choose 2 for \$6/pp, choose 3 for \$8.50/pp

## Focaccia Sandwiches

PIMENTO CHEESE, seasonal greens  
GRILLED VEGETABLES, coriander vinaigrette (vegan)  
PROSCIUTTO AND RICOTTA, roast garlic aioli  
TURKEY, BRIE AND GREENS, seasonal aioli  
SALAMI, CHEESE AND ARUGULA, truffle vinaigrette

## Market Mini Salads served in bamboo boats

FARMER'S MARKET - changes daily using farm fresh ingredients

### WINTER/FALL—October through March

ARUGULA, roast carrots, candied nuts, maple vinaigrette  
KALE, roasted apples, blue cheese, sherry vinaigrette  
BRUSSELS SPROUTS, cranberries, spiced pecans, sage vinaigrette  
ROASTED BUTTERNUT SQUASH, Manchego, hazelnuts, red wine vinaigrette

### SPRING/SUMMER—April through September

GRILLED SEASONAL VEGETABLES, truffle vinaigrette  
GREEN BEANS, heirloom tomatoes, herb dressing  
ROASTED BEETS, pickled red onion, goat cheese, sherry vinaigrette  
GAZPACHO SALAD, prosciutto, tomato, red onion, mozzarella, sherry vinaigrette



## Open Faced Sandwiches

CHICKEN SALAD, lettuce, cherry tomatoes  
SMOKED SALMON, cream cheese, cucumber, salmon roe  
HARD BOILED EGG, house mayonnaise, bacon, chive  
POACHED SHRIMP, dill spread, roasted red peppers  
BEEF SHORT RIB TERRINE, pickled vegetables, dijon  
ROSEMARY POTATO, fried egg mayo, fried beets  
RICOTTA, watermelon radish, garlic scape (spring)  
SUMMER TOMATOES, ricotta cheese, red onion (summer)  
PEACHES, honey ricotta, chopped spiced nuts (summer)  
AVOCADO, queso fresco, pomegranate seeds (fall/winter)  
OR roasted corn (spring/summer)

## Box Lunches—\$13 each

CHOOSE 1 ENTRÉE AND 1 SIDE DISH

Each box includes a cookie. 15 box minimum per combination.

### ENTREES

FARMER'S MARKET SALAD (changes daily!)  
CHICKEN SALAD FOCACCIA SANDWICH, red grapes, walnuts  
HAM AND CHEDDAR FOCACCIA SANDWICH, greens, truffle mustard  
TURKEY AND BRIE FOCACCIA SANDWICH, greens, seasonal aioli  
SALAMI AND ARUGULA FOCACCIA SANDWICH, cheese, truffle vinaigrette  
SWEET POTATO EGG SALAD FOCACCIA SANDWICH, seasonal greens  
GRILLED VEGETABLE FOCACCIA SANDWICH, coriander vinaigrette (vegan)  
TOMATO AND MOZZARELLA FOCACCIA SANDWICH, red onion, basil pesto

### SIDES

SEASONAL COUS COUS SALAD  
FARRO SALAD, seasonal vegetables  
FARFALLE PASTA SALAD, seasonal vegetables  
MUSTARD POTATO SALAD  
MIXED BERRIES  
ASSORTED CHIPS

NO CONTRACT MINIMUMS ARE REQUIRED FOR THIS MENU.

# Casual Dining

## Barbecue Buffet—\$26/pp

includes brown butter corn bread, butter and house made BBQ sauce

### CHOICE OF 2 MEATS:

KRUETZ MARKET SAUSAGE  
PAPRIKA SPICED PORK RIBS

CHOPPED BRISKET, slider buns  
CHILE RUBBED MUSHROOMS

PULLED SMOKED PORK SHOULDER  
BBQ SPICED CHICKEN LEG QUARTERS

### CHOICE OF 3 SIDES:

RED POTATO SALAD  
FARMER'S MARKET SALAD

BRAISED GREENS, house bacon  
COLE SLAW, seasonal vinaigrette

PORK SPIKED CHARRO BEANS  
GREEN CHILE MAC AND CHEESE

*Add house pickled vegetables for an additional \$3/pp*

## Texas Chuckwagon—\$14.50/pp

### CHOICE OF 2 CHILIS:

beef and ancho  
pork and guajillo  
beef short rib  
veggie

TOPPINGS: Fritos, sour cream, green onions,  
cheddar cheese

GREEN CHILE CORN MUFFINS  
HOUSE MADE PICKLED VEGGIES

## Festa Italiana—\$25/pp

FARMER'S MARKET SALAD  
PORK AND BACON MEATBALLS, goat cheese polenta  
CLASSIC LASAGNA, roasted tomato, ricotta, mozzarella  
SEASONAL VEGETABLE SUCCOTASH  
ROASTED ONION FOCACCIA, house cultured butter

## Tex-Mex Buffet—\$18/pp

FLOUR TORTILLAS (add corn tortillas for \$1/pp + chef attendant)

### CHOICE OF 2 TACO FILLINGS:

beef picadillo	chipotle braised short ribs
achiote pork	chile rubbed mushrooms
BBQ spaghetti squash	shredded green chile chicken

TOPPINGS: queso fresco, cilantro, pickled red onions,  
cabbage slaw, house made hot sauce, lime sour cream

CHARRO BEANS  
MEXICAN RICE

*Add chips, salsa and queso for an additional \$2.50/pp*



NO CONTRACT MINIMUMS ARE REQUIRED FOR THIS MENU.

# After Hours

Specialty menus to satisfy your early morning and late night cravings!

## Brunch

### **BREAKFAST TACO STATION—\$11/pp**

FLOUR TORTILLAS (add corn tortillas for \$1/pp + chef attendant)

FILLINGS: scrambled eggs, salsa roja, chorizo, house made bacon, cheddar cheese, black beans

### **SMOKED SALMON STATION—\$9/pp**

WILD CAUGHT SMOKED SALMON, bagels, cream cheese, capers, hard boiled eggs, shaved red onion

### **HOMESTYLE BREAKFAST BUFFET—\$24/pp**

MIGAS, salsa roja

CRÈME BRULÉE FRENCH TOAST, maple syrup

FENNEL BREAKFAST SAUSAGE

HOUSE MADE BACON

BREAKFAST POTATOES, green peppers, onions

add chef attended omelet station for an additional \$6/pp

### **CONTINENTAL BREAKFAST—\$14/pp**

FRESH BAKED SEASONAL MUFFINS

CHILLED CARROT QUICHE, roasted red pepper, arugula

VANILLA YOGURT, granola, seasonal fruit



## Late Night

### **LATE NIGHT SNACKS**

Choose one selection to be tray passed for \$3.50/pp OR displayed on a station for \$4.50/pp

FRITO CHILI PIE, ground beef, fritos, cheddar cheese, green onions, sour cream

BREAKFAST TACOS, flour tortillas, egg, cheese, house bacon, salsa roja \*ASK ABOUT OUR INTERACTIVE TACO WALL!

CHEESEBURGER SLIDERS, spicy ketchup, house pickles\*

BEEF SHORT RIB GRILLED CHEESE, peppercorn jam\*

CHICKEN AND WAFFLE SKEWERS, spiced honey\*

\*only available after family style, plated and select stationed meals—contract minimums will apply



### **ULTIMATE SMORES BAR—\$5/pp** Includes roaster and skewers

Hershey bars, Mr. Goodbar, cookies and cream bars, Nestle's Crunch, peanut butter cups, marshmallows, graham crackers, assorted cookies, smores pops

### **SMORES BAR—\$3/pp** Includes roaster and skewers

marshmallows, chocolate bars, graham crackers, smores pops

### **MILK AND COOKIE BAR—\$4/pp**

FRESH BAKED ASSORTED COOKIES, milk shooters

### **POPCORN BAR—\$3/pp** Served in bamboo cones on a station or with a roaming concessionaire

CHOOSE 3: truffle, house made bacon, parmesan and herb, spicy caramel, sea salt

### **COFFEE AND FRIED DONUT STATION—\$6/pp\***

FRIED DONUT HOLES, lemon curd, chocolate ganache, Third Coast Coffee shooters

\*only available after family style, plated and select stationed meals—contract minimums will apply

NO CONTRACT MINIMUMS ARE REQUIRED FOR THIS MENU UNLESS NOTATED.

# Desserts

3 dozen minimum per flavor

## Brownies, Blondies & Bars—\$30/dozen

BROWNIES – classic fudge, fudge with nuts, or salted caramel  
BLONDIES – toffee nut, lemon, or strawberry  
RICE KRISPIES TREATS – brown butter cinnamon or rocky road  
BOURBON PECAN PIE BARS – classic with a kick! (+\$6/doz)  
MARGARITA BARS – tangy margarita custard, crumbly butter crust (+\$6/doz)

## Classic Cookies—\$18/dozen

WHITE CHOCOLATE LEMON SHORTBREAD, pistachio crumble  
MEXICAN WEDDING COOKIES (available GF/vegan +\$5/doz)  
SNICKERDOODLE (available vegan +\$5/doz)  
CHOCOLATE CRACKLE  
CHOCOLATE CHIP  
PEANUT BUTTER

## Whoopie Pie Minis—\$30/dozen

VANILLA SPRINKLE, vanilla swiss buttercream, rainbow sprinkles  
CHOCOLATE, chocolate swiss buttercream, chocolate sprinkles  
RED VELVET, vanilla swiss buttercream, mini chocolate chip

## Tiny Tarts - \$22/dozen

LEMON  
PEANUT BUTTER  
BUTTERMILK CRÈME BRULEE  
SALTED DARK CHOCOLATE  
PASTRY CREAM, seasonal fruit  
CHEESECAKE BITES, graham cracker crumble

## Bite Size Delectables – \$30/dozen

CREAM PUFFS  
BROWNIE BITES (gluten free!)  
CHOCOLATE COVERED STRAWBERRIES, seasonal  
(vegan, +\$5/dozen)

## Mini Mousse Cups – \$32/dozen

topped with chantilly cream  
CHOCOLATE  
STRAWBERRY  
LEMON  
CANOLI  
CHOCOLATE COCONUT CUSTARD (vegan/GF +\$3/doz)

## Fresh Baked Pies

full size pies \$30 each  
3" mini pies—\$45/dozen

BUTTERMILK CRÈME BRULEE  
PEANUT BUTTER, ganache top, toasted peanuts  
CHOCOLATE CUSTARD, chantilly rosettes, chocolate shards

## FALL/WINTER PIES

DUTCH APPLE WHISKEY, caramel apples, streusel  
CRANBERRY CREAM CHEESE  
BOURBON PECAN  
PUMPKIN

## SPRING/SUMMER PIES

BROWN SUGAR PEACH, rosemary crumble  
BLACKBERRY, oatmeal crumble  
STRAWBERRY CREAM CHEESE  
BERRY CREAM ICEBOX

## Plated Desserts – \$7.50/pp

**TORCHED SMORES TART PLATE**—chocolate tart slice, torched marshmallow, dulce paint, graham cracker crumble  
**DECONSTRUCTED LEMON MERINGUE PIE**—lemon mousse drops, torched meringue kisses, brown butter thyme streusel  
**NAPOLEON STACK**—flakey pastry, mascarpone mousse, seasonal fruit, confectioner's sugar, white chocolate shards  
**FLOURLESS CHOCOLATE CAKE**—flourless chocolate cake, ganache, chocolate curls, berry coulee, cocoa dust (GF)  
**LAVENDER HONEY POSSET**—lavender scented local honey custard, chantilly quenelle, lemon zest curl (GF)

# Cakes and Cupcakes

Cakes can be made semi-naked or fully iced with piping designs. All full size cupcakes are filled and iced.

Cupcakes are \$36/dozen and carry a 3 dozen minimum per flavor. (+\$5/dozen for GF/vegan)

**CLASSIC ALMOND** – almond cake, almond swiss buttercream, toasted almonds (available GF)

**VANILLA BEAN BEAUTY** – vanilla cake, cream soak, vanilla bean cream cheese (available GF)

**CHOCOLATE BLACKOUT** – devil's food cake, chocolate ganache, chocolate buttercream, chocolate shards (available vegan)

**RED VELVET** – red velvet cake, cocoa, cream cheese filling

**S'MORES** – devil's food cake, cheesecake filling, fudge drizzle, graham cracker crumbs, torched marshmallows

**PEANUT BUTTER CUP** – devil's food cake, peanut butter mousse, peanut butter cups, peanut butter drip



## FALL/WINTER—October through February

**ORANGE CHOCOLATE** – orange infused chocolate cake, orange cheesecake cream

**LEMON LAVENDER** – lavender scented vanilla cake, lemon curd, lemon cream

**SPICED APPLE** – spice cake, Dutch apple cream

**PUMPKIN** – pumpkin cake, cardamom spiced cream cheese icing

## SPRING/SUMMER—March through September

**STRAWBERRY LEMONADE** – lemon cake, strawberry mousse

**CHOCOLATE RASPBERRY** – dark chocolate cake, raspberry mousse, ganache drizzle

**PEACHES & CREAM** – nectar-soaked cake, Texas peaches, peach cheesecake filling

## Cake Pricing

Round tiers are 4 layer, 3 filling cakes, between 4 ½ - 5 inches tall. Sheet cakes have 2 layers of cake and a single filling.

Vegan/GF options add \$25 per tier. Ask for pricing on custom designs.



12" tier  
serves 56

\$280



10" tier  
serves 38

\$190



9" tier  
serves 32

\$160



8" tier  
serves 24

\$120



6" tier  
serves 12

\$60



4" tier  
serves 6

\$40



1/2 Sheet  
serves 50  
\$200

Full Sheet  
serves 90-100  
\$360



serves  
140-150

**FOUR TIER**

6", 9", 10", 12"  
+\$45 stacking fee



serves  
100-110

**THREE TIER**

6", 9", 12"  
+\$40 stacking fee



serves  
75-85

**THREE TIER**

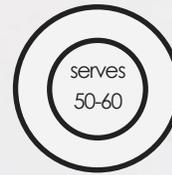
6", 8", 10"  
+\$40 stacking fee



serves  
60-70

**TWO TIER**

8", 10"  
+\$35 stacking fee



serves  
50-60

**TWO TIER**

6", 10"  
+\$35 stacking fee



serves  
35-45

**TWO TIER**

6", 8"  
+\$35 stacking fee



serves  
15-25

**TWO TIER**

4", 6"  
+\$35 stacking fee

## Mini Cupcakes—\$18/dozen

**BIRTHDAY CAKE** – vanilla cake, almond scented buttercream, sprinkles (available GF +\$9/dozen)

**CHOCOLATE LOVERS** – devil's food cakes dark chocolate buttercream, chocolate jimmies (available vegan +\$9/dozen)

**STRAWBERRY SHORTCAKE** – vanilla bean cake, strawberry buttercream, graham cracker crumbs

**SEASONAL MINIS** – seasonal flavor changes monthly! Ask our event coordinators for details!

# Bar & Beverage

**You provide the alcohol and we do the rest!**

**No ingredient substitutions may be made on BYOB Packages. Customized cocktails available upon request.**

**BASIC BYOB BAR PACKAGE - \$3/pp** Perfect for beer and wine bars or to pair with a signature cocktail. acrylic cups, ice, bar equipment, 2 6ft bar tables, 2 6ft black linens, water station, coke, diet coke, sprite, ginger ale, club soda, tonic, lemons, limes

**DELUXE BYOB BAR PACKAGE - \$5/pp** All you need for a full bar or make your own signature cocktails. acrylic cups, ice, bar equipment, 2 6ft bar tables, 2 6ft black linens, water station, coke, diet coke, sprite, ginger ale, club soda, tonic, lemons, limes, orange juice, cranberry juice, pineapple juice, lime juice, lemon juice, simple syrup, grenadine, cherries, olives, margarita salt, angostura bitters

**BYOB BRUNCH PACKAGE - \$3/pp**

acrylic cups, ice, equipment, 2 6ft bar tables, black linen, water station, cranberry juice, orange juice, house made bloody mary mix, limes, olives, pickled vegetables, celery, cherries \*add house made bacon skewers for \$1.50/pp



**Signature Cocktails—\$1.50/pp**

**customized cocktails available upon request**

BASIL FRENCH 75—gin, bubbles, basil infused simple syrup, lemon juice  
GENTLEMEN'S NEW FASHION—bourbon, sage, orange, cherry, blackberry, bitters, soda  
TEXAS MULE—vodka, lime juice, jalapeno, ginger beer, mint

**FALL/WINTER**

ROSEMARY'S GRAPEFRUIT—vodka, rosemary infused simple syrup, grapefruit, soda  
PURPLE POM-POM—vodka or gin, pomegranate, basil, lemon, simple syrup  
PEAR RUM BLUSH—dark rum, prosecco, pear, grenadine, lemon  
GINGER ORANGE—whiskey, ginger beer, lemon juice, blood orange  
SAUCY FIG—bourbon, fig puree, citrus simple syrup, white grape  
PRICKLY PEAR MARGARITA—tequila, prickly pear, lime, simple syrup, salt and sugar rim

**SPRING/SUMMER**

BLACKBERRY SMASH—vodka, muddled blackberries, lime, simple syrup, sprite  
STRAWBERRY MULE—vodka, lime juice, strawberry puree, ginger beer, mint (+\$.50/pp)  
BLUEBERRY COBBLER—vodka, blueberry infused simple syrup, vanilla, cinnamon  
WATERMELON MOJITO—rum, watermelon, lime, mint, simple syrup  
WHISKEY PEACH SMASH—bourbon, peach, lemon, honey, agave, mint  
MEXICAN CUCUMBER—tequila, cucumber juice, jalapeno, cilantro, lime

**Non-Alcoholic Beverages—\$1.50/pp**

**Includes acrylic cups. Glassware available for rental.**

FRESH SQUEEZED LEMONADE  
UNSWEETENED ICED TEA, lemon wheels, sweeteners

**FALL/WINTER**

BLACKBERRY SAGE LEMONADE  
WINTER LEMONADE (cinnamon, ginger, star anise)  
ROSEMARY ORANGE ICED TEA  
VERY BERRY HONEY MINT ICED TEA  
ORANGE CRANBERRY AGUA FRESCA  
GRAPEFRUIT GINGER AGUA FRESCA

**SPRING/SUMMER**

STRAWBERRY GINGER LEMONADE  
MINT LIMEADE  
LAVENDER LEMONADE  
TEXAS PEACH ICED TEA  
BLACKBERRY HONEY ICED TEA  
WATERMELON CUCUMBER AGUA FRESCA  
HONEYDEW MINT AGUA FRESCA

**Cold Weather Classics**

**Includes compostable hot cups. China available for rental.**

**COFFEE STATION—\$1.50/pp**

THIRD COAST COFFEE (regular and decaf), half and half, sweeteners  
CHOOSE HOT COFFEE OR COLD BREW AT NO ADDITIONAL CHARGE!

**HOT APPLE CIDER STATION—\$4.50/pp**

APPLE CIDER, cinnamon sticks, caramel drizzle, house made bacon skewers, rosemary sprigs

**HOT CHOCOLATE STATION—\$1.50/pp**

HOUSE MADE HOT CHOCOLATE, mini marshmallows

**HOT TEA STATION—\$1/pp**

ASSORTED TEAS, hot water, Texas honey, lemons