



Catering Menu



The Holdsworth Center

CAMPUS ON LAKE AUSTIN

Breaks | Themed

High Energy \$21

Individual Yogurt Parfaits, Seasonal Fruit
Berry-Chia Seed Shooters
Sliced Apples & Peanut Butter
Blueberry-Avocado Muffins
Dark Chocolate Cherry Coconut Energy Bites
Watermelon, Mint, Basil Agua Fresca
Chia Seed Oat Water

Grandma's Cookie Jar \$21

Chocolate Chip
Oatmeal Raisin
Vanilla Shortbread
White Chocolate Macadamia Nut
Old Fashioned Ginger Snaps
Snickerdoodle
FIT Chocolate Brownie Cookie
Chilled 2%, Chocolate Milk

Crunch Break \$20

Wasabi Peas
Roasted Fava Beans
Rice Krispie Treats
Plantain chips
Sea Salt Edamame
Assorted Soft Drinks
Mineral Water

Health Nut \$24

Red & Gold Beet Chips
Almonds: Smoked, Spiced, & Dark Chocolate
Yogurt Covered Spiced Crispy Chickpeas
Strawberries
4 Seed Granola Bars
Avocado & Blueberry Smoothies
Mineral Water



FIT Trail Break \$22

Dried Fruit
Mixed Nuts
Pretzels
M&M's
Yogurt Covered Nuts
Coconut-Lime Agua Fresca
Honeydew-Cucumber Agua Fresca

FIT Superfood Break \$25

Dried Fruit, Sun Butter, Pepita Energy Bites
Dark Chocolate Dipped Strawberries
House Made Kale Chips
Iced Green Tea
Citrus Infused Water

FIT Acai Power Bowls \$25

Mixed Berries
Flaxseed Granola
Bananas, Mango
Pomegranate Molasses, Toasted Basil Seeds

Smart Break \$23

Vegetable Crudit , Roasted Garlic Hummus
Raw and Pickled Seasonal Fruits and Vegetables
Assorted Olives
Savory Herb Yogurt
Beef Jerky
Homemade Roasted Nuts
Naked Juice Selection, Bottled Water

Breaks | A La Carte

Gourmet Tea Sandwiches

Per dozen

Smoked Salmon: \$24

Cream Cheese, Shallot, Cucumber

Prosciutto Ham: \$24

Whole Grain Mustard, Asparagus

Traditional Egg Salad: \$18

Chives

Classic Cucumber: \$18

Cream Cheese, Paprika, Dill

Salty and Sweet

Per dozen

Bags of Trail Mix: \$48

Good Pop Fruit / Ice Cream Bars: \$59

Chocolate-Covered Strawberries: \$42

Jumbo Pretzels: \$45

Assorted Candy Bars: \$45

Fruit Kabobs, Vanilla Honey Yogurt Dip: \$64

Bags of Chips, Pretzels, Popcorn: \$42

Fresh Baked Cookies: \$48

Fudge Brownies and Blondies: \$48

Assorted French Macarons: \$42

Classic Shortbread Cookies: \$36

Mini Cupcakes: \$38

Beverages

By the Gallon

Freshly Brewed Coffee: Regular, Decaffeinated
\$87

Mighty Leaf Tea Selections \$87

Apple Cider \$42

Hot Chocolate \$64

Iced Tea: Regular, Island Breeze, Peach, Mango
\$74

Agua Fresca: Chef's Choice of Seasonal Fruit
Combinations \$64

Fresh Squeezed Lemonade or Limeade \$64

Individual

Per bottle

Naked Juice \$6.50

Fruit Juice \$5.50

Gatorade \$6.50

Red Bull \$6.50

Ktonic Kombucha \$7.50

Smart Water \$4.50

Coke Products \$4.50

Mineral Water \$5.50



Minimum 25 Guests. Additional Charge per person applies for fewer than 25 Guests. Pricing is per person unless specified.

Please ask your Sales Manager for more information about items that are made without gluten and vegan.

All food and beverage prices are subject to 18% administrative charge and 8.25% sales tax.

Breakfast | Plated

Starters

Select one of the following starters to be preset on table as guests arrive

Steel Cut Oatmeal

Candied Pumpkin Seeds, Dark Chocolate, Shaved Coconut

Greek Yogurt & Berry Parfait

House-made Granola, Micro Mint, Honey

Sliced Fresh Fruit & Berries

Mango Yogurt, Banana Bread

Basil Seed Pudding

Blueberry, Cardamom, Mint

Entrees

All entrees include breakfast potatoes. Select one of the following:

Scrambled Eggs \$31

Aged Cheddar, Applewood Smoked Bacon

Smoked Brisket Migas \$36

Pico de Gallo, Tortilla Chips, Pepper Jack

Spinach and Gruyere Quiche \$30

Chicken and Apple Sausage

Manchego Egg White Frittata \$31

Artichoke, Tomato, Turkey Sausage

Steak & Eggs \$41

Strip Steak, 2 Fried Eggs, Pico, Chipotle Drizzle

All Plated Breakfasts come with one starter and one entrée. Included are Freshly Baked Danishes, Croissants and Muffins with Butter and Preserves for each table. Beverages include Fresh Fruit Orange Juice, Freshly Brewed Regular Coffee, Freshly Brewed Decaffeinated Coffee and Mighty Leaf Tea Selections.



Breakfast | Buffets



Traditional Continental \$28

FRESHLY BAKED PASTRIES

Miniature Croissants, Muffins, Danishes

Chef's Mint Marinated Fresh Fruit

FRESH FRUIT JUICES

Orange, Grapefruit, Cranberry

Continental \$34

FRESHLY BAKED PASTRIES

Miniature Croissants, Muffins, Danishes

Assorted Bagels with Cream Cheese Homemade Granola and Assorted Cold Cereals with Regular and Skim Milk

Freshly Sliced Seasonal Fruits

Assortment of Individual Flavored Yogurts

AGUA FRESCA BAR

Chef's Choice of Two Seasonal Fruit Combinations

FIT Continental Breakfast \$31

Avocado Toast with Bacon & Egg

Toast with Tomato, Olive, Feta

Mini Fruit and Yogurt Parfaits

Seasonal Fresh Fruit

FRESH FRUIT JUICES

Orange, Grapefruit, Cranberry

Coffee and Tea Service



FIT Hot Breakfast \$36

Roasted Vegetable Mozzarella Mini Frittata

Turkey Sausage, Cheddar, Egg White Mini Frittata

Sweet Potato Hash

Whole Wheat Pancakes or French Toast with seasonal fruit topping

Seasonal Fresh Fruit

Freshly Squeezed Orange Juice, Coffee and Tea Service

South of the Border \$40

Assortment of Mexican Sweet Cakes

Freshly Sliced Seasonal Fruits & Berries

Agave Nectar Yogurt Parfaits

Pumpkin Seeds & Dried Fruits

Migas - Scrambled Eggs, Charred Tomato, Salsa, Fried Corn Tortillas, Pepper Jack Cheese

Applewood Smoked Bacon

Stewed Black Beans, Home Fried Potatoes

Pico de Gallo Cilantro

Cornbread Muffins

FRESH FRUIT JUICES

Orange, Grapefruit, Cranberry

Texan \$38

Buttermilk Biscuits with Butter & Fruit Preserves

Freshly Sliced Seasonal Fruits & Berries

Scrambled Eggs with Chives

Country Sausage & Applewood Smoked Bacon, Hash Browns,

Cheddar Cheese Grits

FRESH FRUIT JUICES

Orange, Grapefruit, Cranberry

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Breakfast | Enhancements



Breakfast Sandwiches *per dozen*

Croissants with Scrambled Egg, Ham, Cheddar Cheese \$57

Croissants with Scrambled Egg, Spinach, Queso Blanco \$57

Biscuits with Eggs, Country Sausage \$57

Breakfast Soft Tacos, Chorizo, Bacon, or Potato with Eggs, Cheese, Salsa \$48

English Muffins with Egg White, Turkey Bacon, Low-Fat Swiss Cheese **FIT** \$57

English Muffins, Scrambled Eggs, Tomato, Cheese, Artichoke \$57

Kolaches, Sausage or Bean and Cheese \$64

Traditional Offerings

per dozen Items

Assorted Miniature Breakfast Pastries \$40

Southern Pecan Sticky Buns \$45

Southern Biscuits with Sausage Gravy \$55

Bagels, Regular & Low-Fat Cream Cheese \$49

Hard Boiled Eggs **FIT** \$25

Fresh Whole Fruit **FIT** \$32

Cheese Blintz, Berry Compote \$40

Individual Plain & Flavored Yogurts \$51

per person items

Smoked Salmon \$15

Bagels, Cream Cheese, Jam

Steel Cut Oatmeal **FIT** \$8.50

Banana, Blueberries, Brown Sugar, Honey

Bircher Muesli with Dried Fruits \$8.50

Assorted Breakfast Cereals \$6.50

Whole, Low-Fat, and Non-Fat Milk

Sliced Fruits and Berries \$11

Vanilla-Cinnamon French Toast \$8.50

Breakfast Stations *per person*

Omelet \$13

Cooked to Order Farm Fresh Eggs

ACCOMPANIMENTS

Cheddar and Swiss Cheese, Baby Spinach
Mushrooms, Onions, Peppers, Tomatoes, Ham
Bacon, Jalapeños, Salsa

Requires chef attendant (\$150 per chef per 75 guests)

Pancakes \$12

Cooked to Order Buttermilk Pancakes

ACCOMPANIMENTS

Fresh Berries, Pecans, Bananas, Chocolate Chips
Maple Syrup, Whipped Cream

Requires chef attendant (\$150 per chef per 75 guests)

New York Bagel Station \$18

Assorted Bagels

Plain, Cinnamon Raisin and “Everything”

Smoked Salmon, Sliced Onions, Tomatoes, Capers
Eggs, Salami, Avocado, Assorted Cheeses

Make Your Own Taco Bar \$14

Scrambled Eggs

Pepper Jack Cheese, Chorizo, Bacon, Sausage
Vegetarian Refried Beans, Charred Tomato Salsa
Salsa Verde, Flour and Corn Tortillas



Enhancements are added to our Breakfast Buffets. A minimum of two dozen per selection is required.

Please ask your Sales Manager for more information about items that are gluten-free and vegan.

All food and beverage prices are subject to 18% administrative charge and 8.25% sales tax.

Lunch | Plated 3 Course

Soups

Corn-Poblano Soup: Cilantro, Corn Relish

Roasted Tomato & Basil Bisque, Garlic Baguette Croutons, Basil Oil

Cauliflower Soup, Curried Golden Raisins, Cauliflower Couscous

Salads

Baby Greens Salad

Cherry Tomatoes, Radish, Cucumbers, Pickled Shallots, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Hand Cut Crouton, Shaved Parmesan Cheese, Caesar Dressing

Greek Salad

Cucumber, Feta, Tomato, Artichoke, Olive, Oregano Vinaigrette

Baby Spinach-Frisee Salad

Sweet and Hot Peppers, Sweet Potato Crisps, Dried Cranberries, Goat Cheese, Honey-Balsamic Vinaigrette

Texas Chopped Salad

Romaine, Sharp Cheddar, Red Pepper, Black Beans, Corn Tortilla Strips, Chipotle Ranch

Entrées

Served with chef's choice seasonal vegetable

Ginger Sesame Crusted Salmon, Jasmine Rice, Baby Bok Choy, Gochujang Glaze **\$49**

Cilantro Marinated Mahi Mahi, Quinoa, Marinated Tomatoes, Kale, Blood Orange Sauce **\$49**

Curry Spiced Chicken, Basmati Rice, Red Curry Coconut and Basil, Cilantro Pumpkinseed Pesto **\$47**

Grilled Achiote Chicken Breast, Truffle Cauliflower-Potato Puree, Charred Scallion-Corn Cream **\$47**

Brined and Roasted Pork Loin, Parmesan Mac n' Cheese, Bourbon BBQ Pork Jus **\$47**

Grilled Beef Bistro Tender, Golden Potato Puree, Red Wine Jus **\$49**

Dessert

Tahitian Vanilla Crème Brûlée, Lemon Shortbread

Triple Berry Shortcake, Basil-Orange Macerated Berries, Whipped Cream

White Chocolate Bread Pudding, Salted Caramel

Orange Creamsicle Panna Cotta, Fresh Berries, Candied Pecans

Chocolate Devil's Food Cake, Chocolate Shortbread Crumble, Raspberry

Meyer Lemon Cheesecake, Cinnamon Graham Crumbs, Berry Compote



Three-Course Plated Lunch comes with the choice of one soup or salad, one entrée and one dessert.

Served with Freshly Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea Selections, Iced Tea, and freshly baked rolls with sweet butter

All food and beverage prices are subject to 18% administrative charge and 8.25% sales tax..

Lunch | Buffets



Tex-Mex \$50

Chicken Tortilla Soup

Texas Chopped Salad, Black Beans, Tomatoes, Tortilla Strips, Cotija Cheese

Roasted Potato Salad, Candied Pepitas, Chipotle Vinaigrette

Adobo Skirt Steak, Tequila-Lime Chicken

Asada Portobello Mushroom

Flour & Corn Tortillas, Pepper Jack Cheese, Sour Cream, Lettuce, Guacamole, Pico de Gallo, Salsa Cilantro-Lime Rice **FIT**

Charro Beans, Sautéed Zucchini & Squash **FIT**

Caramel Tres Leches Cake

Far East Market \$45

Green Papaya Slaw with Spiced Cashews

Mixed Greens Salad, Mandarin, Sesame, Edamame, Wonton Crisps, Orange-Miso Vinaigrette

Ginger Panko Crusted Chicken, Sweet & Spicy Mustard Sauce

Beef Sate Skewers, Curried Couscous, Mango, Pineapple Chinese Stir-Fry Eggplant, Bell Peppers, Garlic, Fresno Chilis

Jasmine Rice **FIT**, Sesame Stir-Fried Chinese Long Beans **FIT**

Coconut Rice Pudding

FIT Grain Salad Bowl \$48

Mixed Baby Greens, Arugula

Quinoa, Wheat Berries

Avocado, Cucumbers, Olives, Tomatoes

Dried Cranberries, Edamame, Roasted Broccoli and Cauliflower Florets, Sunflower Seeds

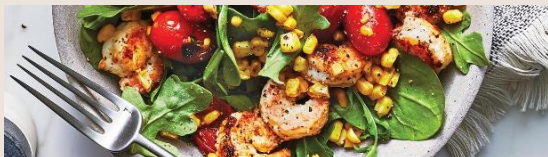
Goat and Parmesan Cheese

Grilled Marinated Breast of Chicken Lemon

Herb Marinated Shrimp

Green Goddess Dressing, Raspberry Dressing **FIT**

Dessert, Seasonal Fruit Platter



Lone Star BBQ \$51

Texas Caviar:

Romaine Hearts, Black-eyed Peas, Black Beans

Corn, Cilantro, Red Wine Vinaigrette

Loaded Baked Potato Salad

Citrus Cole Slaw: Jicama, Grapefruit

BBQ Spice Rubbed Chicken, Pepper Relish

Smoked Brisket, Mustard BBQ

Slow Cooked Pinto Beans **FIT**

Grilled Zucchini & Squash **FIT**

Street Corn, Chili, Lime, Cotija Cheese

Texas Toast

Banana Pudding, Texas Pecan Pie

Southern Tuscan \$41

White Bean Soup: Kale, Tomato

Mixed Greens Salad, Pepperoncini, Red Onion

Tomato, Black Olive, Vinaigrette

Orecchiette, Caramelized Fennel, Corn, Parmesan, Ragu

Slow Cooked Chicken Cacciatore

Stone Ground Cheddar Polenta

Crispy Cauliflower, Herbs, Olive Oil

Tiramisu

Louisiana Roots \$52

Oyster Lentil Velouté

Chopped Bibb, Frisee, & Grilled Radicchio Salad

Zatarain's Mustard Vinaigrette

Shrimp Remoulade Salad, Fried Green Tomato

Blackened Redfish, Crawfish Etouffee

Rice Pilaf

Southern Fried Chicken

Jalapeno Jack Cheese Grits

Apple Braised Collard Greens

Buttermilk Biscuits & Jalapeño Corn Bread

Classic Banana Bread Pudding

Pineapple Upside-Down Cake

Lunch | Sandwiches

Deli Sandwiches Buffet

\$39 per person

Salads

choose any 2 items below

Baby Green Salad
Caesar Salad
Balsamic Roasted Vegetable
Grain Salad of the Day **FIT**
Red Bliss Potato Salad
BBQ Spiced Potato Chips

choose any 4 sandwiches

All American Favorites

House Roasted Turkey, Brie Cheese,
Honey Mustard, Baguette

Smoked Ham, Arugula, Swiss Cheese, Ciabatta

Rare Roast Beef, Frizzled Onions,
Horseradish Mayo, Baguette

Grilled Buffalo Chicken Wrap,
Shredded Lettuce and Bleu Cheese

Smoked Turkey, Cabbage Slaw, Swiss Cheese
Rye Bread

Turkey Club Sandwich on a Roll, Bacon,
Lettuce, Tomato

All-White Meat Waldorf Chicken Salad, Diced
Apples, Celery

Corned Beef, Swiss, Spicy Mustard on
Pumpnickel Roll



Asian / Bahn Mi

With Pickled Vegetables, Cilantro, Sriracha Mayo

5-Spice Rubbed Pork Tenderloin

Roasted Curried Cauliflower

Coronation Chicken Salad

Vegetable

Balsamic Roasted Vegetable Goat Cheese Whole
Wheat Wrap

Caprese – Fresh Mozzarella, Tomato, Fresh Basil
Balsamic Glaze, Ciabatta Roll

Avocado Toast, 7 Grain Bread, Tomato, Cucumber
Cilantro

Grilled Portobello Mushroom, Goat Cheese
Hummus, Sandwich Thin

From the Sea

Tuna Salad, Whole-Grain Roll

Cajun Shrimp Salad, Toasted Roll (+ 1.00)

Smoked Salmon, Scallion Cream Cheese, Red Onion
Bagel (+ 1.00)

Italian

Italian Combo, Spicy Ham, Salami, Pepperoni
Roasted Peppers, Provolone, Ciabatta

Prosciutto, Arugula, Asiago Cheese, Focaccia

Grilled Chicken Caesar Wrap, Shredded Romaine
Parmesan Cheese

Grilled Chicken, Pesto Mayo, Fresh Mozzarella
Cheese

*All lunches include Cookies, Brownies, Chef's Choice
Dessert Bars, and Beverage Service*

Lunch | Boxed



Salads

Classic Caesar Salad, Grilled Chicken **\$34**

Traditional Cobb Salad, Grilled Chicken, Avocado, Corn, Tomato, Ranch Dressing **\$34**

Spinach Salad, Radish, Tomato, Shaved Brussels, Spiced Pepitas, Quinoa, Cilantro-Lime Vinaigrette **\$36**

Sandwiches

Beef Tenderloin, Brie, Butter Lettuce, Grilled Ciabatta Roll **\$38**

Grilled Chicken Caesar, Sun-Dried Tomato Wrap **\$34**

Tuna Salad, Spinach, Tomato, Wheat Bun **\$32**

Classic Club Sandwich, Turkey, Bacon, Lettuce, Tomato, Brioche Bun **\$33**

Black Forest Ham & Swiss Cheese, Leaf Lettuce, Tomato, Kaiser Roll **\$32**

Roast Turkey Croissant, Swiss Cheese, Cranberry Mayo **\$32**

Grilled Vegetable Wrap, Sundried Tomato, Basil Pesto, Provolone Cheese **\$31**

Fresh Fruit

Banana, Apple, Orange

Snacks

Potato Chips, BBQ Kettle Chips, Pretzels, Granola Bar

Dessert

Chocolate Chip Cookie

Oatmeal Cookie

Double Fudge Brownie

Minimum of 15 guests.

Each boxed lunch consists of one entree salad or sandwich, chef's choice side salad, one fruit, one snack, one dessert and bottled water.

A maximum of two different boxed lunches will be made available to all groups.

If more than two boxed lunches are requested, an additional \$2 per person will apply for each addition.



Dinner | Plated 3 to 5 Courses

Plated Appetizer \$17

Leek & Local White Cheddar Tart

Roasted Cauliflower, Romanesco, Tri-Color Quinoa, Cumin Yogurt

Butternut Ravioli Morels Sage Brown Butter

Soups \$11

Roasted Red Pepper Bisque, Boursin Cheese, Olive Oil

Sweet Potato Apple Soup, Shredded Apple, Curry Spiced Pepitas

Golden Potato & Celeriac Bisque, Shaved Celery Hearts, Paprika Oil

Salads \$13

Baby Romaine Caesar, Heirloom Tomatoes, Red Onion, Parmesan, Herb Croutons

Spinach and Frisée, Toasted Pumpkin Seeds, Goat Cheese, Strawberries, Raspberry Vinaigrette

Romaine, Heirloom Tomatoes, Texas Cheddar, Bacon, Tortilla Crisps, Jalapeño Buttermilk

Wild Arugula, Watermelon Radish, Cucumber, Quinoa, Cotija, Shallots, Beet Vinaigrette

Greek Salad, Artichokes, Olives, Feta, Tomatoes, Peppercini, Oregano Vinaigrette

Entrées

Served with chef's choice seasonal vegetable

Blackened Redfish, Potato Puree, Haricot Vert, Tomato Herb Vinaigrette **\$46**

Mojo Glazed Mahi Mahi, Fried Yukon Gold Potatoes, Lime Crema **\$43**

Roast Salmon, Romesco Couscous, Asparagus Citrus Vinaigrette **\$39**

Main Lobster Thermidor, Sweet Corn Grits, Wilted Spinach, Oyster Mushrooms, Lobster Glace **MP**

Herb Marinated Roast Breast of Joyce Farm Chicken, Sweet Potato Hash, Sautéed Kale, Guajillo Cream **\$38**

Herb Marinated Roast Breast of Joyce Farm Chicken, Chickpea Fritter, Orange Coriander Jus **\$38**

Roasted Chicken Breast, Celeriac Potato Puree, Wilted Kale, Carrot Caraway Sauce **\$37**

Ancho Chile Chicken, Mac n' Queso Cake, Lacinato Kale, Tequila-Lime Beurre Blanc **\$36**

Curry Spiced Chicken, Basmati Rice Pilaf, Coriander-Mint Chutney **\$28**

Roasted Pork Loin, White Cheddar-Tasso Grits, BBQ Dressing **\$37**

Braised Short Rib, Wild Mushroom, Bacon and Onion, Pappardelle, Red Wine Jus **\$49**

Porcini Crusted Beef Tenderloin, Horseradish Polenta, Natural Jus **\$50**

Dessert \$11

White Chocolate Bread Pudding, Salted Caramel

Espresso-Orange Panna Cotta Parfait, Candied Orange, Chocolate Coffee Bean

Bittersweet Chocolate Cheesecake, Oreo Crumbs, Tangerine Cream

Almond Frangipane Torte, Chamomile-Citrus Custard, Caramelized Apples

Toasted Hazelnut Cake, Milk Chocolate Crèmeux, Brown Butter Powder, Hazelnut Crunch

Lemon Tart, Roasted Pistachio Shortbread, Raspberry Meringue



Three-Course Plated Dinner comes with the choice of one soup, appetizer or salad, one entrée and one dessert. Entrée's accompanied with seasonal vegetable.

Served with Freshly Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea Selections, Iced Tea, and freshly baked rolls with sweet butter

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Dinner | Buffets



Texas Hill Country \$74

Smoked Brisket Chili, Cornbread Crouton
Farro Salad, Leafy Greens, Pumpkin Seeds, Apples, Fried Shallots, “Austin Honey” Cider Vinaigrette
Greens Salad, Texas “Redneck” Cheddar, Heirloom Tomatoes, Roasted Beets, Radish, Sorghum Vinaigrette
Grilled Skirt Steak, Chimichurri
Garlic-Herb Roasted Chicken Breast
Pan Seared Salmon, Grapefruit, Crispy Chickpeas
Gristmill Stone Ground Cheddar Grits
East Cider Braised Greens
Smoked Onion & Pinto Charro Beans
Texas Pecan Pie
Chocolate Caramel Sheet Cake Bites

El Paso \$69

Pork Posole Soup
Kale, Avocado, Lime, Sea Salt
Black Bean Corn Salad, Crisp Corn Tortilla
Braised Short Ribs, Mole Rojo, Cilantro, Citrus-Guajillo Glazed Chicken, Orange-Coriander Jus
Wheat Esquites Epazote, Wheatberries, Creamed Corn
Cilantro-Lime Rice
Grilled Calabacitas
Corn Tortillas, Rolls, Butter
Cinnamon Churros
Mini Sopapilla Cheesecakes



Gulf Coast Getaway \$82

Seafood Gumbo, White Rice
Baby Spinach & Endive Salad, Cajun Spiced Sunflower Seeds, Cane Sugar Vinaigrette
Cajun Caprese, Heirloom Tomatoes, Charred Scallion, Mozzarella
Shrimp-Red Potato Salad, LA Hot Sauce Vinaigrette
Cornmeal Fried Redfish, Parsley, Lemon White Wine Sauce
New Orleans Style BBQ Shrimp, “Gristmill” Grits, Bacon, Garlic
Buttermilk Fried Chicken
Spinach Madeleine
Sautéed Seasonal Market
Vegetables Rice Dressing
Bread Pudding with Classic Anglaise
Bourbon Pecan Tart
Strawberry Shortcake

Austin BBQ \$74

Freekeh Salad, Spiced Pepitas, Sunflower Seeds, Dried Fruits, Sweet Potato
Hippie Salad, Super Greens, Quinoa, Beets, Radish, Grilled Seasonal Vegetables, Hemp Seeds, Lemon Vinaigrette
Slow House-Smoked Brisket
Grilled Texas Sausage
“Austin Amber” Ale Glazed Chicken
Grilled Eggplant “Al Pastor”
Roasted Broccolini
Whole Grain Mustard BBQ Baked Beans Homestyle
Mac ‘n’ Cheese
Jalapeno Spiced Cornbread
Banana Pudding Trifle
Key Lime Pie
Chocolate Fudge Cupcakes

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Receptions | Hors d'oeuvres

priced per piece

Cold Vegetable

Walnut Sable, Blue Cheese, Apple \$7.50

Grilled Vegetable Skewer, Red Pepper Emulsion \$5.50

Toasted Brie, Toasted Baguette, Apricot-Black Pepper Gastrique \$5.50

Caprese Skewer, Fresh Mozzarella, Baby Heirloom Tomato, Pesto, Balsamic Syrup \$5.50

Tomato Bruschetta, Roasted Garlic, Mozzarella \$5.50

Sea

Shrimp & Grits, Crispy Grits Cake, Smoked Bacon, Lemon \$6.50

Sesame-Seared Tuna, Mango-Jicama Slaw, Crisp Wonton \$5.50

Smoked Salmon Toast, Avocado Mousse, Crispy Capers \$5.50

Fluke Ceviche, Wakame, Sesame Cracker \$7.50

Beet Salmon Gravlax, Citrus Salad Micro Mint \$7.50

Land

Curry Chicken Salad, Phyllo, Grape, Celery \$6.50

Smoked Duck Rueben, Kraut, Thousand Island, Rye \$6.50

Beef Summer Roll, Carrot, Chilies, Cilantro, Sweet Chili \$7.50

Farm Melon-Salumi Skewer, Balsamic Reduction, Mint \$5.50

Prosciutto and Blue Cheese with Poached Prunes \$7.50

Hot Vegetable

Falafel, Red Pepper Puree, Parsley \$5.50

Crispy Quinoa Cake, Jalapeño Relish \$5.50

Figs and Mascarpone in Phyllo \$5.50

Wild Mushroom Tartlet \$5.50

Indian Potato Pea Samosa Cake \$5.50

Sea

Sesame Crusted Salmon Skewer, Yuzu Dipping Sauce \$6.50

Coconut Shrimp, Sweet & Sour Sauce \$7.50

Maryland Crab Cakes, Remoulade \$7.50

Land

Chorizo Hushpuppy, Smoked Paprika Aioli \$5.50

Pecan Crusted Chicken, Citrus-Aleppo Aioli \$5.50

Beef Empanada, Cilantro Crema \$6.50

Grilled Beef Satay, Smoked Soy-Ginger \$7.50

Mini Beef Wellington, Horseradish Cream \$7.50

Sesame Beef Meatballs, Korean Chili Glaze \$5.50

Crisp Brisket Mac 'n' Cheese, Chipotle Aioli \$5.50



Receptions | Stations

Pick minimum of three for a reception

From the Sea* \$36

Crab Cakes with Mango Aioli, Seafood Paella
Crawfish Fritters, Creole Rémoulade

Tailgate Station \$30

Buffalo Chicken Wings, Blue Cheese
Vegetable & Cheese Quesadillas
Beef Sliders, Caramelized Onions, Boursin Cheese
Tortilla Chips, Guacamole, Queso, Salsa

Mashed Potato Bar* \$19

Mashed Yukon Gold Potatoes, Purple Potatoes, and
Sweet Potatoes

ACCOMPANIMENTS:

Fried Shallots, Roasted Garlic, Candied Pecans, Maple
Butter, Blue Cheese, Cheddar Cheese, Apple Wood
Smoked Bacon, Sour Cream, Green Onions

Fiesta Station \$22

Mini Chicken Quesadillas, Beef Empanadas
Garlic Chile Crema, Guacamole, Salsa, Queso
Tri Color Tortilla Chips

Fajita Bar* \$31

Tequila Lime Chicken
Chipotle Pulled Pork
Shrimp, Roasted Hot and Sweet Peppers

ACCOMPANIMENTS:

Smoked Tomato Salsa, Guacamole, Lime, Sour Cream,
Cheddar Cheese, Corn and Flour Tortilla, Beans & Rice

Pasta Station* \$25

Cheese Tortellini, Wild Mushrooms, Tomato Basil
Sauce
Sweet Potato Gnocchi, Crab Meat, Pesto Cream Sauce
Rigatoni with Meatballs
Garlic Cheese Bread



Carving Stations*

Whole Boneless Roasted Steamship Round of Beef,
Natural Pan Jus, Creamed Horseradish,
Sour Dough Rolls **\$1,040**

Serves approximately 150 guests

Smoked Beef Prime Rib

Creamed Horseradish, Shallot Confit,
Sweet Pull-Apart Rolls **\$690**

Serves approximately 30 guests

Tender Slow Roasted Suckling Pig, Au Jus,
Roasted Tomato Salsa, Salsa Verde **\$690**

40lbs piglet serves approximately 40 guests

Roasted Turkey Breast, Slider Rolls,
Cranberry Sauce, Sage Pan Gravy **\$295**

Serves approximately 25 guests

Korean Hoisin Glazed Pork Loin,
Cabbage-Cilantro Slaw, Steam Buns **\$310**

Serves approximately 30 guests

Whole Roast Vegetable Carving Station, Chimichurri,
Romesco, Pumpkin Seed Hummus **\$215**

Serves approximately 25 guests

House-Smoked Beef Brisket
Peach-Guajillo BBQ Sauce **\$420**

Serves approximately 25 guests

BBQ Spiced Pork Loin
Pickled Red Onion, Creamed Corn **\$320**

Serves approximately 30 guests

Late Night Snack \$22

Griddled Beef Sliders Cheese, Horseradish
Pickle Fried Chicken
Buttermilk Waffle, Guajillo Maple Syrup
Smothered Tater Tots: Aged Cheddar, Scallions,
Crema

ACCOMPANIMENTS:

Lettuce, Tomato, Onion, Mayo, Mustard

Displays are priced per person (unless otherwise specified). Minimum three stations for Reception. Minimum 25 Guests. Pricing for one hour service.

*Chef attendant required \$150 per Chef. One Chef attendant per 75 guests. Pricing per person

All food and beverage prices are subject to 18% administrative charge and 8.25% sales tax.

Receptions | Displays

Priced per person for one hour service

Minimum of 25 guests

Cheese Board \$16

Imported and Domestic Cheeses

Brie, Blue Cheese, Goat Cheese, Aged Cheddar, Gouda

Fresh Seasonal Fruits, House Made Chutney

English Crackers, French Bread

Antipasto \$19.50

Imported Prosciutto, Pepperoni, Salami, Provolone Cheese, Fontina Cheese, Buffalo Mozzarella Cheese

Pepperoncini, Italian Black & Green Olives, Roasted Peppers, Marinated Mushrooms, Artichoke Hearts, Pickles, Sun-Dried Tomatoes, Olive Oil
Crackers, Focaccia Bread

Vegetarian Antipasto \$15

Grilled Vegetables, Portobello Mushrooms, Provolone Cheese, Fontina Cheese, Buffalo Mozzarella Cheese

Pepperoncini, Italian Black & Green Olives, Roasted Peppers, Marinated Mushrooms, Artichoke Hearts, Sun-Dried Tomatoes, Olive Oil
Crackers, Focaccia Bread

Vegetable Crudités \$11

Baby Carrots, Red Peppers, Cucumber, Celery, Cauliflower, Broccoli, Grape Tomatoes

Ranch Dressing, Blue Cheese Dressing, Roasted Garlic Hummus

Chips and Dips \$15

Chips - Potato, Yellow Corn Tortilla

Dips - Roasted Corn Guacamole, Queso, Salsa, Black Bean Dip

Spreads and Breads \$15

Breads - Pita Triangles, Bread Sticks, Crostini's

Spreads - Roasted Garlic Hummus, Baba Ghanoush, Sundried Tomato & Olive Tapenade



Receptions | Sweets

Ooh La La \$18

Milk Chocolate Éclairs

Vanilla Crème Brûlée

Goosey Butter Cake

Fruit Tarts

Chocolate Madness \$18

Milk Chocolate & Hazelnut Crunch Cake

Chocolate Cheesecake

Raspberry & Dark Chocolate Tart

Chocolate Crème Brûlée **GF**

Flourless Chocolate Cake **GF**

Childhood Memories \$19

Ding Dongs; S'mores; Oatmeal Cream Pies;

Rice Krispy Treats; Fig Newton's

Cheesecake Bar \$13

Vanilla Bean or Chocolate Decadence Cheesecake

Accompaniments:

Whipped Cream, Crushed Oreos, Chocolate Sauce, Salted Caramel Sauce, Berry Compote



Beverage | Bars

priced per person

All Bar Packages include beer, wine, soda, napkins, and mixers
Additional bartender request over service ratio at \$150 plus
administrative charge & tax

Deluxe Bar

Package Hourly Price

1 hour \$28 | 2 hours \$38 | 3 hours \$48 | 4 hours \$58

Four Roses Bourbon

Dewar's White Label Scotch

Bombay Gin

Hye White Rum

Enchanted Rock Vodka

El Jimador Blanco Tequila

Per Drink Price

Cash Bar \$10 | Hosted Bar \$10 | Ticketed Bar \$10

Texas Bar

Package Hourly Price

1 hour \$32 | 2 hours \$44 | 3 hours \$54 | 4 hours \$60

Rebecca Creek Whiskey

Tito's Vodka

Djinn Gin

Hye White Rum

Dulce Vida Tequila

Swift American Whiskey

Per Drink Price

Cash Bar \$11 | Hosted Bar \$11 | Ticketed Bar \$11

Premium Bar

Package Hourly Price

1 hour \$32 | 2 hours \$44 | 3 hours \$54 | 4 hours \$60

Woodford Reserve Bourbon

Johnny Walker Red

Waterloo No 9 Gin

Flor de Cana Rum

Tito's Vodka

Codigo Blanco Tequila

Per Drink Price

Cash Bar \$11 | Hosted Bar \$11 | Ticketed Bar \$11



Beer and Wine Bar

Package Hourly Price

1 hour \$22 | 2 hours \$30 | 3 hours \$35 | 4 hours \$40

Domestic & Local

Miller Lite | Shiner Bock

Per Drink Price

Cash Bar 6 | Hosted Bar 6 | Ticketed Bar 8

Import & Micro Brew

Altstadt Kolsch

Dos Equis 'XX'

Twisted X Austin Lager

Per Drink Price

Cash Bar 7 | Hosted Bar 7 | Ticketed Bar 8

Wines by the Glass

House selection of three wines

Per Drink Price

Cash Bar 9 | Hosted Bar 9 | Ticketed Bar 8

Bubbles Bar

Hourly Price 16/hour

Mimosa: Orange Juice

Kir Royale: Cassis Syrup, Lemon Twist

Champagne Cocktail: Sugar Cube, Angostura Bitters,
Lemon Twist

Bellini Cocktail: Peach Juice

Per Drink Price

Cash Bar 9 | Hosted Bar 9 | Ticketed Bar 9

Margarita Bar

Hourly Price 18/hour

Margarita: El Jimador Blanco, Paula's Orange,
Fresh Squeezed Lime Juice

Per Drink Price

Cash Bar 11 | Hosted Bar 11 | Ticketed Bar 11

Our Margarita Bars are not frozen. Frozen Margarita Bars are available upon request, but will incur a \$275 rental fee per Frozen Margarita Machine (One machine per 100 guests)

Beverage | Wines

Sparkling

Cielo, Prosecco \$36

Veneto, Italy

Chandon, Brut \$47

California, USA

Whites

Copper Ridge, Chardonnay \$31

California, USA

Reddy, Sauvignon Blanc \$57

Lubbock, Texas, USA

Mohua, Sauvignon Blanc \$41

Lodi, California, USA

Casa Lunardi, Pinot Grigio \$31

Veneto, Italy

Reds

Copper Ridge, Cabernet Sauvignon \$31

California, USA

14 Hands, Merlot \$34

Washington, USA

El Valor y Gracia, Tempranillo \$38

Castilla La-Mancha, Spain

Cantena Vista Flores, Malbec \$43

Mendoza, Argentina

Pinks

Rose Gold, Rosé \$45

Cotes du Provence, France

Ava Grace, Rosé \$37

California, USA



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