



**DREAM IT**

**AUSTIN CONVENTION CENTER  
& PALMER EVENTS CENTER**

2014 CATERING & PRIVATE EVENTS MENU

*Levy Restaurants*

**AUSTIN**  
CONVENTION CENTER

**PALMER**  
EVENTS CENTER

# PLAN WITH EASE

To help facilitate your event planning, our policies and procedures are provided below.

## THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

For Levy Restaurants, the exclusive food and beverage provider for the Austin Convention Center and Palmer Events Center, it's all about the food and the thousand details that surround it. In keeping with our attention to all of the thousand details, we offer the following information to facilitate your event planning. Your dedicated Catering Sales Manager will partner with you in your planning activities. Together, we look forward to delivering "The Levy Difference."

### EXCLUSIVITY

Levy Restaurants/Austin Convention Center Catering is the exclusive provider of all food and beverage for the Austin Convention Center and Palmer Events Center.

### GUARANTEES

The client must notify Levy Restaurants/Austin Convention Center Catering of the guaranteed number of attendants for each service a minimum of (7) business day prior to the event date, holidays and weekends not included.

### PAYMENT

75% estimated deposit for all food and beverage services is due a minimum of (60) days prior to the event start date. The remaining balance is due (14) calendar days prior to the event start date. A credit card will be required to place any onsite orders. Prices quoted are in US Dollars and are subject to 20% service charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

### FEES & TAXES

Menu prices do not include a 20% administrative fee or 8.25% state sales tax, where applicable.

### SERVICE TIMEFRAME

All food and beverage services are provided with a two-hour timeframe, after which all products and equipment will be removed. Services may be extended with an Attendant Fee of \$30/hour with a four-hour minimum; speak with your Catering Sales Manager for details.

### CHINA SERVICE

All food and beverage services, with the exception of plated meals, are provided with sustainable disposable ware. This is done to contribute towards the building's green initiatives and maintaining its LEED Gold Certification. Upon request, services may be upgraded to china with an additional fee of \$2.50/person.

### LINEN SERVICE

Levy Restaurants/Austin Convention Center Catering provides linen for most food and beverage events. Standard colors include black and white. Your Catering Sales Manager will be happy to discuss additional color and style options for your event. Rooms with meal functions will have sufficient linen to cover round tables per the final guarantee, based on rounds of ten. Additional tables beyond the meal guarantee will be covered with linen; however, a linen fee of \$9 per additional linen will apply.

### BAR SERVICES

For all events with alcohol service, a certified Levy Restaurants/Austin Convention Center Catering Services bartender will be required. Alcohol cannot be brought into or removed from the facilities. The Bartender fee is \$30/hour with a four-hour minimum.

### SPECIAL DIETARY REQUESTS

We will gladly assist in accommodating your dietary requests. Meals may be prepared specifically for the needs of your guests. Please speak with your Catering Sales Manager in advance so that preparations may be made.

Please refer to your Catering Agreement for further details on our policies.

## CONTACT

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Groups of 25 or less are subject to a small group fee. Please contact your Catering Sales Manager with any questions.

# MEET OUR TALENTED CHEF...



## EXECUTIVE CHEF BRAD KELLY

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Dear Guest,

Welcome, and thank you, for choosing Austin Convention Center Catering to host your upcoming event. My name is Brad Kelly, and I have been the Executive Chef of the Austin Convention Center Department since the Convention Center expansion in 2002.

I began my culinary career in Albuquerque, New Mexico, at the age of 12 at an authentic Southwestern Mexican restaurant owned by a friend's parents. From that moment on, I have worked full time in a kitchen. I completed the American Culinary Federation apprenticeship program in 1987, then moved to the great state of Texas. My professional experience includes a background in hotels, restaurants, convention centers and catering groups. Recently, I completed my next level of certification at the Culinary Institute of America in Hyde Park, New York, achieving ProChef Level II status and Certified Chef de Cuisine as recognized by the C.I.A. and American Culinary Federation. Currently I am preparing for the next level of certification.

I have developed this menu specifically for the Austin Convention Center and Palmer Events Center to reflect my commitment to fresh, local and made-in-house cuisine. My New Mexico and Texas influence, along with bold indigenous flavors, are what drive my passion for "New Texican" cuisine and are evident in the creation of my customized menus and themed events.

Whether you are joining us for a five-course butler service gala or a quaint coffee service, I am confident you and your guests will be pleased. Our goal is to provide you with a memorable dining experience and outstanding service while introducing you to Austin, the Live Music Capital of the World.

Buen Provecho,

*Brad Kelly*

Brad Kelly, PCII / C.C.C.  
Executive Chef

**AUSTIN**  
CONVENTION CENTER

*Levy Restaurants*



## EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable, and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

**AUSTIN**  
  
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## FULL CATERING MENU

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# MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience! Buffets require a minimum guarantee of 25 guests and are served with sustainable, disposable ware; china may be upgraded for an additional 2.50 per person.

## TRADITIONAL CONTINENTAL BREAKFAST BUFFET

- Orange juice
  - A selection of seasonal fruits and berries
  - Freshly baked danishes, breads and muffins
  - Sweet cream butter and fresh fruit preserves
  - Coffee and an assortment of hot teas
- 14.00 PER PERSON

### CUSTOMIZE BY ADDING THE FOLLOWING ENHANCEMENTS TO YOUR CONTINENTAL BREAKFAST PACKAGE »

#### CHEF'S FAVORITES — A SELECTION OF FRESHLY MADE BISCUIT SANDWICHES

- Bacon with Cheddar cheese and scrambled eggs on a buttermilk biscuit
  - Sausage patty and scrambled eggs with Cheddar cheese on a buttermilk biscuit
  - Scrambled eggs with Cheddar cheese on a buttermilk biscuit
  - Honey-cured ham and Cheddar cheese on a buttermilk biscuit
- 4.25 EACH

#### BREAKFAST TACOS WITH HOUSEMADE SALSA FRESCA

- Sausage, scrambled eggs and Asadero cheese in a flour tortilla
  - Potato, scrambled eggs and Asadero cheese in a flour tortilla
  - Bacon, scrambled eggs and Asadero cheese in a flour tortilla
- 3.25 EACH

### RIO GRANDE BREAKFAST SKILLETS

- Carne Adovada (red chile braised pork) with Asadero cheese scrambled eggs and Chimayo chile sauce 8.50 PER PERSON
- Egg strata of sourdough, vine-ripe tomatoes, Italian sausage, Mozzarella cheese and fresh basil 8.50 PER PERSON
- Cinnamon roll, agave bread pudding and McAllen valley ruby red grapefruit glaze 7.50 PER PERSON

### EGG SELECTIONS

- Austin Eggs Benedict with poached eggs on toasted ciabatta with chipotle hollandaise sauce
  - Capital egg scramble with Asadero cheese and tri-color tortilla strips
  - Baked egg casserole with New Mexico green chile pork and Cheddar cheese bake
- 6.25 PER PERSON

### SELECTION OF INDIVIDUAL DRY CEREALS

Accompanied by cold skim and whole milks 5.25 PER PERSON

### SMOKED SALMON DISPLAY

Smoked salmon served with cream cheese, capers, tomatoes, red onion and toasted mini bagels 13.75 PER PERSON, SERVES 30 PEOPLE

### BREAKFAST MEATS

- Applewood-smoked bacon
  - Country sausage patties
  - Turkey bacon
  - Turkey sausage links
  - Sliced sugar-cured ham
- 6.25 PER PERSON

### SELECTIONS OF INDIVIDUAL FRUIT-FLAVORED LOW-FAT YOGURTS

3.25 EACH

### THE ULTIMATE OATMEAL BAR

A hearty and healthy start to the day. Steel-cut oats served hot, with a selection of fresh and dried fruits, slivered almonds, brown sugar and milk 7.50 PER PERSON





## CONTINENTAL COMBINATIONS

Have a number of meals to plan? Choose from our Chef-designed packages to make your selections easy! Buffets require a minimum guarantee of 25 guests and are served with sustainable, disposable ware; china may be upgraded for an additional 2.50 per person.

### LONGHORN CONTINENTAL BREAKFAST

- Fresh orange juice
- House-baked banana caramel and pumpkin sour cream breakfast breads
- Honey chipotle butter, raspberry and apricot preserves
- Seasonal sliced fresh fruits and berries
- Country fresh scrambled eggs with aged Cheddar cheese and scallions
- Applewood-smoked bacon and spicy sage sausage patties
- Oven-roasted potatoes with sweet peppers and onions
- Coffee and an assortment of hot teas

20.25 PER PERSON

### SIXTH STREET CONTINENTAL

- Fresh orange juice
- Seasonal sliced fresh fruits and berries
- Chef's selection of bakery fresh bran and glorious morning muffins
- Low-fat and regular fruit yogurt
- Sweet cream butter and fruit preserves
- Coffee and an assortment of hot teas

14.75 PER PERSON

### WALLER CREEK CONTINENTAL

- Fresh orange juice
- Seasonal cut fruit salad in white balsamic yogurt dressing
- Cinnamon roll and agave bread pudding, McAllen Valley ruby red grapefruit glaze
- Country fresh scrambled eggs with aged Cheddar cheese and scallions
- Applewood-smoked bacon and spicy sage sausage patties
- Oven-roasted red potato wedges
- Coffee and an assortment of hot teas

17.00 PER PERSON

### COMAL STREET CONTINENTAL

- Fresh orange juice
- Fresh fruit salad tossed with chile, agave and lime
- Chimayo chile braised pork
- Asadero cheese scrambled eggs
- Roasted green chile Cheddar grits
- Fresh local flour tortillas and housemade salsa fresca
- Coffee and an assortment of hot teas

20.25 PER PERSON

### COCINA MEDITERRANEAN

- Fresh orange juice
- Seasonal cut fruit salad with citrus honey mint essence
- Italian strata of sausage, tomato, basil and fresh Mozzarella
- House-baked assorted traditional fruit and cheese danishes
- Sweet cream butter and fruit preserves
- Balsamic-glazed roasted sweet potatoes
- Coffee and an assortment of hot teas

18.00 PER PERSON



## BREAKFAST ACTION STATIONS

The following tables may be added to any of our breakfast menus for service in our buildings. Stations require a minimum guarantee of 25 guests and are served with sustainable, disposable ware; china may be upgraded for an additional 2.50 per person.

### OMELET STATION

Farm fresh cage-free eggs are Chef-prepared to order with an array of fresh vegetables including red and green bell peppers, sweet Texas onions, locally grown mushrooms and spinach. Meat and cheese selections include Applewood-smoked bacon, ham, Asadero and Cheddar cheeses, served with fresh-cut jalapeños and housemade salsa fresca. Egg whites and egg substitute are also available **8.50 PER PERSON PLUS ATTENDANT FEE**

### HILL COUNTRY SKILLET

Ancho chile brined and cedar-smoked carved pork loin, Yukon potato and sweet pepper scrapple, poached egg and roasted New Mexico green chile hollandaise **9.50 PER PERSON PLUS ATTENDANT FEE**

### HOT IRON BELGIAN WAFFLES

Freshly prepared hot waffles served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet cream butter, shaved chocolate, candied pecans and powdered sugar **6.25 PER PERSON PLUS ATTENDANT FEE**

### STACKS OF GRIDDLED PANCAKES

Hot griddled buttermilk pancakes served with fresh seasonal fruits, whipped cream, warm maple syrup, whipped sweet cream butter, shaved chocolate, candied pecans and powdered sugar **6.25 PER PERSON PLUS ATTENDANT FEE**

## PLATED BREAKFAST SELECTIONS

Plated entrées require a minimum guarantee of 25 guests. Plated breakfasts include orange juice, coffee and an assortment of hot teas **14.75 PER PERSON**

### ENTRÉES

- **Farm Fresh Scrambled Eggs with Feta Cheese, Spinach and Oven-Dried Tomatoes** – Spicy sage sausage patties and oven-roasted breakfast potatoes

### CHOOSE ONE

- **Brioche French Toast** – Seasonal berry compote, bacon and maple syrup
- **Smoked Chicken and New Mexico Green Chile Quiche** – Asadero cheese, scallion and red chile roasted red potatoes

### UPGRADES TO ENHANCE YOUR BREAKFAST

- Basket of Assorted House-Baked Muffins and Breakfast Breads  
Served with sweet cream butter and preserves  
**4.25 PER PERSON**
- Personal Cilantro and Agave Glazed Citrus Salad  
**4.25 PER PERSON**
- Individual Cup of Seasonal Fresh Cut Fruit  
**4.25 PER PERSON**
- Family-Style Flour Tortilla and Fire-Roasted Salsa Fresca  
**3.25 PER PERSON**





## BEVERAGE SELECTIONS

### AGUA FRESCA BAR

Gingered orange, minted cantaloupe or chile watermelon agua fresca garnished with fresh fruit 42.50 PER GALLON

### MEXICAN HOT CHOCOLATE

Accompanied by warm canella and cane crisps with cinnamon sugar, vanilla whip and chocolate sauce 53.00 PER GALLON

### SIGNATURE COFFEE TABLE

Starbucks regular and decaffeinated coffees with flavored syrups, cinnamon sticks, ground cinnamon, vanilla whip, chocolate curls, sugar swirl sticks and a variety of sweeteners 53.00 PER GALLON

### ADD ICED COFFEE TO YOUR SIGNATURE COFFEE TABLE

Chilled coffee with chocolate and hazelnut syrups, half and half, a variety of sweeteners, cocoa powder and cinnamon 48.00 PER GALLON

### FRESH SQUEEZED FLAVORED LEMONADE

Fresh lemonade blended with your choice of strawberry, raspberry or cherry-lime flavors 44.50 PER GALLON

### FRESH BREWED ICED TEA BAR

Assorted green and fruit-flavored teas served with fresh cut lemons 44.50 PER GALLON

### FRESH BREWED ICED TEA

Freshly brewed iced tea served with fresh cut lemons 40.25 PER GALLON

### FRESH BREWED REGULAR AND DECAFFEINATED COFFEE

Freshly brewed coffee served with a variety of sweeteners and creamers 42.50 PER GALLON

### FRUIT PUNCH AND LEMONADE

40.25 PER GALLON

### SOFT DRINKS

Featuring the delightful flavors of the Coca Cola bottling company

- Coke
- Diet Coke
- Sprite
- Dr. Pepper
- Diet Dr. Pepper

3.50 EACH

### BOTTLED JUICE

Featuring the delightful flavors of Minute Maid

- Orange Juice
- Grape Blend

3.50 EACH (NOT ON CONSUMPTION)

### BOTTLED WATER OR SPARKLING WATER

- Texas Crystal Local Bottled Spring Water 3.50 EACH
- Perrier and San Pellegrino Sparkling Water 4.50 EACH (NOT ON CONSUMPTION)





# MORE THAN JUST A SNACK

## CLASSIC BREAKS

Menus for the meals between meals. Minimum guarantee of 25 guests required.

### BALANCED SELECTIONS FOR GRAB & GO

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| • Assorted Baked Chips               | • Dry-Roasted Edamame             |
| CHOOSE • Assorted Energy Bars        | • Granny Smith Apples and Bananas |
| THREE • Dried Wild Berries and Mango |                                   |
| • Dark Chocolate                     | 13.75 PER PERSON                  |

**MEETING ROOM CREATE-YOUR-OWN ENERGY MIX** — An assortment of gourmet favorites allows your guests to customize a sweet or savory combination.

- |                          |                          |
|--------------------------|--------------------------|
| • Pretzels               | • Dried Cranberries      |
| CHOOSE • Dried Pineapple | • Chocolate Chunks       |
| FOUR • Sesame Sticks     | • Banana Chips           |
| • Roasted Almonds        | • Yogurt-Covered Peanuts |
| • Yogurt Raisins         |                          |
| 8.50 PER PERSON          |                          |

### MEDITERRANEAN DIP TRIO

Ancho chile hummus, toasted cardamom baba ghanoush and roasted vegetable dip, with crispy sea-salted pita points 6.25 PER PERSON

### DOMESTIC CHEESE DISPLAY

Served with Carr's crackers (serves 100) 500.00 PER TRAY

### SEASONAL SLICED FRESH FRUIT PLATTER

(Serves 100) 400.00 PER TRAY

### GARDEN GODDESS SEASONAL CRUDITÉS

Individually presented with green goddess dipping sauce—great on the go! 4.75 EACH

### JUMBO SOFT PRETZELS

Served warm with chipotle and brown mustards 3.25 EACH

### MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks 2.50 EACH

### ANTOJITO CUPS

Individually presented slices of select fruits with chile salt and fresh lime—a refreshing snack with a kick! 4.75 EACH



## LOCAL AND FAVORITE FRESH PICKS

### SEASONAL MIXED BERRY YOGURT PARFAITS

Local berries layered with vanilla yogurt and topped with crunchy granola and Round Rock honey **5.25 PER PERSON**

### ASSORTED JUMBO COOKIES

Chocolate chunk, peanut butter, white chocolate macadamia nut and oatmeal raisin cookies **40.00 PER DOZEN**

### THICK FUDGE BROWNIES

**40.00 PER DOZEN**

### ASSORTED HOUSE-BAKED MUFFINS OR BREAKFAST BREADS

**39.00 PER DOZEN**

### ASSORTED FLAKY FRUIT DANISHES OR JUMBO SCONES

**40.00 PER DOZEN**

### KEN'S FRESH CAKE OR YEAST DONUTS, A LONGHORN FAVORITE

**34.00 PER DOZEN (5-DOZEN MINIMUM)**

### LOCALLY BAKED BAGELS WITH CREAM CHEESE OR TEXAS-SIZED CINNAMON ROLLS

**39.00 PER DOZEN (5-DOZEN MINIMUM)**

### FIRE-ROASTED HOUSEMADE SALSA FRESCA

Crisp tri-color tortilla chips **24.00 PER QUART**

### HOMEMADE GUACAMOLE

Crisp tri-color tortilla chips **34.00 PER QUART**

### ASSORTED INDIVIDUAL ICE CREAM NOVELTIES

**3.25 EACH**

### FRESH POPPED POPCORN

**11.00 PER POUND**

### SNACK MIX, PRETZEL TWISTS OR PEANUTS

**21.50 PER POUND**

### DELUXE MIXED NUTS

**32.00 PER POUND**

### INDIVIDUAL BAGS OF BAKED OR KETTLE-STYLE POTATO CHIPS

**2.75 EACH**

### INDIVIDUAL KING-SIZE CANDY BARS

**3.50 EACH**

## SWEET BREAKS Minimum guarantee of 25 guests required.

### THE CUPCAKE BAR

A variety of our own in-house baked cakes, to include moist yuzu yellow cake with butter cream malted topping, Southern red velvet with citrus cream cheese frosting and specialty hot fudge cake with pecan cocoa ganache served with ice-cold milk **10.50 PER PERSON**

### WARM JUMBO COOKIES AND MILK

You can smell them now... warm, fresh baked jumbo cookies! Giant chocolate chunk, peanut butter, white chocolate macadamia nut and oatmeal raisin cookies served warm, accompanied by ice-cold milk **6.50 PER PERSON**

### FRUITS IN BLOOM

- CHOOSE ONE**
- **Caramel Apple Bloom** – Flaky golden pie petals filled with peeled apples, topped with caramel and served with crème Anglaise
  - **Berry Tart Bloom** – Flaky golden pie petals filled with blackberries, blueberries and raspberries and served with crème Anglaise
- 7.50 PER PERSON**

### JUMBO COOKIE AND BROWNIE SAMPLER

Giant chocolate chunk, peanut butter, white chocolate macadamia nut and oatmeal raisin cookies with triple chocolate fudge brownies **4.75 PER PERSON**  
Add ice-cold milk **2.75 PER PERSON**

BK2





# LUNCH WITH PERSONALITY

## DESIGN-YOUR-OWN PLATED LUNCHEONS

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All plated lunches include locally baked challah, pull-apart, artisan rolls with sweet cream butter, tea, water and coffee. Plated meals require a minimum guarantee of 25 guests. Standard table set includes salads and desserts to be pre-set and entrée served.

### SALAD

#### FIRST COURSE

#### CHOOSE ONE

- **Austin House Salad** – Iceberg, romaine and spring mix lettuces, julienned seasonal tender vegetables and ripe tomato. Served with Southern buttermilk ranch dressing and cracked black pepper balsamic vinaigrette
- **Texas Green Salad** – Bocconcini Mozzarella, ripe Roma tomato, focaccia croutons and chiffonade sweet basil on garden greens
- **Pueblo Chile Caesar Salad** – Crisp romaine, tri-color tortilla strips, cilantro and Manchego cheese with New Mexico green chile Caesar dressing
- **Baby Spinach** – Texas goat cheese, red flame grapes, Mandarin orange supreme, toasted almonds, warm balsamic vinaigrette **ADD 1.00**
- **Baby Iceberg Wedge** – Carrot curls, radicchio, endive, heirloom grape tomatoes, Maytag blue cheese, Tupelo honey vinaigrette **ADD 1.00**
- **Butter Lettuce Blossom** – Texas Rio grapefruit, radicchio, endive, daikon whips, black sesame and yuzu serrano Champagne vinaigrette **ADD 1.00**
- **Dressings** – your choice of two – New Mexico green chile Caesar, buttermilk ranch, Southwestern ranch, cilantro lime vinaigrette, cracked black pepper balsamic vinaigrette, roasted tomato vinaigrette, yuzu serrano Champagne vinaigrette

### ENTRÉE

Served with local and seasonal vegetables and fresh baked challah, pull-apart, artisan rolls and sweet cream butter

#### SECOND COURSE

#### CHOOSE ONE

- **San Gabriel Smoked Sirloin** – Black cherry wood roasted, Shiner chipotle glaze, green chile Cheddar mashed potatoes **28.50 PER PERSON**
- **Chicken and Wild Mushroom Tarragon Marsala** – Pan-seared breast of chicken, rosemary potato dauphinoise **25.50 PER PERSON**
- **Cilantro Lime Grilled Breast of Chicken** – Skin-on boneless breast of chicken, ancho chile cream sauce, New Mexico painted rice **24.50 PER PERSON**
- **Bacon Rubbed Pork** – Boneless pork chop, bacon maple spice, caramelized onion demi-glace, Asadero smoked corn pudding **25.50 PER PERSON**
- **Hatch Green Chile Chicken Alfredo** – Cilantro lime chicken, spinach fettuccini, green chile Alfredo sauce, roasted vegetables **24.50 PER PERSON**

Or... Some great entrée pre-set options!

- **White Cedar-Smoked Tenderloin of Beef** – Medallions of house-smoked chile brined beef tenderloin, crisp romaine, iceberg and mesclun greens, caramelized Texas 10/14 onions, Maytag blue cheese and sweet pickled Fresno peppers **25.50 PER PERSON**
- **Tartine Trio Salad** – Smoked chicken red flame grape and toasted almond salad, curried dill tuna salad and Mediterranean mint and honey fruit salad, on crisp romaine spears with sliced French bread **22.50 PER PERSON**
- **Chargrilled Chicken and Spinach Salad** – Cilantro lime marinated grilled chicken, baby spinach, mandarin oranges, red flame grapes, toasted almonds, Texas goat cheese and warm balsamic vinaigrette **22.50 PER PERSON**
- **Coriander Chicken Salad** – Agave coriander seared breast of chicken, mango serrano pepper chutney, carrot and jicama whips, crisp mixed greens **22.50 PER PERSON**
- **Torta Cubano** – Chorizo-spiced roasted pork, honey-cured ham, Gruyère cheese, crisp lettuce, ripe tomatoes, spicy jalapeño mustard on toasty torta roll served with roasted corn and vegetable potato salad **22.50 PER PERSON**



## LUNCH WITH PERSONALITY

### DESIGN-YOUR-OWN PLATED LUNCHEONS (CONT.)

- **Focaccia and Roasted Vegetable Caprese Sandwich** – Roasted planks of zucchini and crook neck squash, fresh Mozzarella, Roma tomato and sweet basil on rosemary focaccia and balsamic black pepper aioli, served with orzo pasta salad primavera **22.50 PER PERSON**
- **Lavaca Club Wrap** – Local fresh spinach tortilla wrap, honey-roasted ham, mesquite-smoked turkey, aged Cheddar cheese, crisp iceberg lettuce, ripe tomatoes and Tuscan herbed cream cheese served with creamy poppy seed apple cider slaw **22.50 PER PERSON**
- **Sweet Chile Seared Tofu Vegan Wrap** – Sweet Thai chile marinated seared tofu and vegetable planks with Napa cabbage, red pepper hummus in spinach tortilla wrap served with lo mein and vegetable slaw **22.50 PER PERSON**

These selections include one of the below offerings.

#### DESSERT

- **Individual Hot Fudge Nut Cake** – Our Signature recipe with vanilla whip on top **ADD 2.00**
- **Brandied Raspberry Shortcake** – Fresh raspberry compote, vanilla cake, yuzu Chantilly cream, with white chocolate vodka mousse **ADD 2.00**
- **Dulce De Leche Apple Crumble** – With white chocolate cinnamon scoop **ADD 2.00**
- **Butterscotch Molten Cake** – Vanilla cream and fudge drizzle **ADD 2.00**
- **Dark Chocolate Cake** – With butter cream frosting, vanilla whip and caramel drizzle
- **Raspberry Cheesecake** – Local berry sauce, white chocolate whip and fresh berry garnish
- **Turtle Cheesecake** – Baked locally with chocolate, caramel, toasted pecans and white chocolate whip
- **Ginger Griddle Pound Cake** – With peach marbella compote and Tito's vodka cream
- **White Chocolate Mango or Dark Chocolate Mousse** – In a Champagne flute with fresh fruit and berry garnish

THIRD  
COURSE

CHOOSE  
ONE





## LUNCH CHEF'S TABLES

All Lunch Chef's Tables include locally baked challah, pull-apart, artisan rolls with sweet cream butter, tea, water and coffee. Lunch Chef's Tables require a minimum guarantee of 25 guests. Buffets require a minimum guarantee of 25 guests and are served with sustainable, disposable ware; china may be upgraded for an additional 2.50 per person.

### PIT BARBECUE

- Creamy aioli poppy seed cider slaw
- Baked potato salad
- House-smoked certified Angus beef brisket
- White cedar-smoked breast of chicken
- Molasses sugar baked beans
- Watermelon Midori barbecue sauce
- Honey-buttered griddled Texas toast
- Cassis blackberry and amaretto peach cobbler

28.50 PER PERSON

### AUSTIN FAJITA BAR

- Jalisco salad
- Marinated grilled skirt steak or cilantro lime marinated chicken fajita
- New Mexico painted rice
- Charro beans
- Diced tomato, fire-roasted salsa fresca, shredded Jack cheese, crisp iceberg lettuce, sour cream, flour tortillas
- White chocolate dulce de seis leches cake

27.50 PER PERSON

### LA COCINA MESA

- Crisp greens with marinated roasted corn and ranch bean salad, sage chile croutons, cilantro vinaigrette and Southwestern ranch dressing
- Lasagna of house-smoked chicken, cremini mushrooms and spinach in creamy roasted tomato and green chile Alfredo sauce
- Fresh herb and olive oil-tossed linguini
- Sweet pepper puttanesca sauce
- Oven-roasted seasonal vegetables
- Roasted garlic and Manchego cheese Cuban toast
- Abuelita's cinnamon chocolate cream cake with cinnamon crispa topping

25.50 PER PERSON

### CHEF'S SOUTHERN TABLE

- Garden salad with buttermilk ranch dressing and roasted tomato vinaigrette
- Oven-roasted garlic herb chicken with a rosemary thyme glaze
- Dutch oven pot roast
- Garlic smashed red potatoes
- Mint julep baby green beans
- Sweet corn muffins and pull-apart rolls with sweet cream butter
- Jack Daniel's Bread Pudding

30.00 PER PERSON

### DELI TABLE

- Roasted vegetable and pesto orzo primavera
- Thinly sliced rolls of black forest ham, mesquite-smoked turkey and deli sliced roast beef
- Assorted deli cheeses, crisp green leaf lettuce, ripe tomatoes, sweet red onions
- Variety of locally baked buns, kaisers and loaf breads
- Squeeze bottle mayonnaise and mustard
- Roasted vegetable dip with ridged potato chips
- Assorted jumbo cookies and gourmet brownies

24.00 PER PERSON

L3



## LUNCH TABLE ENHANCEMENTS

The following may be added to any of our Lunch Chef's Table menus. Buffets require a minimum guarantee of 25 guests and are served with sustainable, disposable ware; china may be upgraded for an additional 2.50 per person.

### CHEF-MADE SOUPS

- Smoked Chicken and Toasted Tortilla Tomato Soup 6.25 PER PERSON
- Roasted Corn and Green Chile Potato Chowder 5.25 PER PERSON
- Texas Chili with Beans 6.25 PER PERSON
- Creamy Mushroom Bisque 5.25 PER PERSON

### COLD SALADS

- Pesto Orzo Primavera 4.25 PER PERSON
- Baked Potato Salad 4.25 PER PERSON
- Creamy Aioli Poppy Seed Cider Slaw 3.25 PER PERSON
- Austin House Salad 4.25 PER PERSON
- Pueblo Caesar Salad 4.25 PER PERSON
- Family-Style Roasted Vegetable Salad Platter 4.25 PER PERSON
- Chop House Salad with Cheddar, Bacon, Egg, Mushroom and Tomato 4.25 PER PERSON

## TEXAS EXECUTIVE BOX LUNCHES

### CHOOSE ONE SANDWICH

- **Capital** – Smoked turkey, sliced Provolone, green leaf lettuce, ripe tomato
- **Longhorn** – Slow-roasted beef, caramelized onion and mushroom compote, sharp Cheddar, green leaf, ripe tomato
- **Hill Country** – Honey-roasted ham, Swiss cheese, green leaf and ripe tomato
- **Whitestone** – Garlic grilled breast of chicken, roasted three-pepper chutney, Monterrey Jack cheese, lettuce and ripe tomato
- **Gulf Coast** – Water-packed tuna in fresh dill mayonnaise, leaf lettuce and ripe tomato
- **Botanical Garden** – Marinated roasted vegetable planks and mushrooms, leaf lettuce, ripe tomato, ancho chile hummus, lavosh wrap

### EACH LUNCH INCLUDES:

Choice of pesto orzo primavera, baked potato salad or creamy aioli poppy seed cider slaw

- Red Delicious Apple
- Bag of Kettle-Style Potato Chips
- Fresh Baked Cookie
- Individual Packet Mayo and Mustard
- Bottled Water

22.00 PER PERSON

A great option for the grab-and-go lunch!





## CUSTOM LUNCH CHEF'S TABLES

Choose the combination that best suits your guests. All Chef's Tables include locally baked challah, pull-apart, artisan rolls with sweet cream butter, tea, water and coffee. Chef's tables require a minimum guarantee of 25 guests.

### SALADS

- Pesto Orzo Primavera
- Baked Potato Salad
- CHOOSE ONE • Creamy Aioli Poppy Seed Cider Slaw
- Austin House Salad
- Pueblo Caesar Salad
- Family-Style Roasted Vegetable Salad Platter

### ENTRÉES

Served with local and seasonal vegetables and locally baked challah, pull-apart, artisan rolls with sweet cream butter

- **San Gabriel Smoked Sirloin** – With Shiner chipotle glaze and green chile Cheddar mashed potatoes **30.00 PER PERSON**
- **Braised Italian Beef** – With roasted tomato demi-glace, roasted sweet potato with balsamic glaze **26.50 PER PERSON**
- **Cedar-Smoked Roasted Pork Loin** – Charred sweet pepper chutney, seared herb jus lié and roasted garlic creamy white polenta **25.50 PER PERSON**
- **Pan-Seared Sea Bass** – Thai chile sudachi and wok-fried jasmine cilantro rice pilaf **47.50 PER PERSON**
- CHOOSE ONE • **Bacon Rubbed Pork Chop** – Caramelized sweet onion demi-glace and roasted garlic mashed red potatoes **26.50 PER PERSON**
- **Grilled Mahi Mahi** – Key lime chimichurri, island rice pilaf and black beans **30.00 PER PERSON**
- **Pan-Seared Breast of Chicken** – Limoncello cream, Italian white bean gratin **25.50 PER PERSON**
- **Southwestern Grilled Breast of Chicken** – Ancho cream sauce, New Mexico painted rice **25.50 PER PERSON**
- **Sautéed Breast of Chicken** – Roasted tomato vodka sauce, rosemary roasted red potatoes **25.50 PER PERSON**
- **Pan-Seared Bass** – Roasted poblano cilantro beurre blanc, black beans and roasted corn **26.50 PER PERSON**

### DESSERT

- Hot Fudge Nut Cake
- Warm Rum Cake
- CHOOSE ONE • White Chocolate Dulce de Seis Leches Cake
- Cassis Blackberry with Amaretto Peach Cobbler
- Tropical Bread Pudding
- Mexican Bread Pudding

### VEGETARIAN / GLUTEN FREE / DIETARY SPECIAL NEEDS

Custom meals will be created mirroring your chosen menus to fit all dietary needs and requirements by our culinary team.

Please work with your Sales Representative for any special requirements.



# RECEPTIONS REINVENTED

## HORS D'OEUVRES MENU

Build a perfect reception from a variety of gourmet to classic Signature dishes.  
50-piece minimum, per item please

### HOT HOUSE SPECIALTIES

- Sweet curried pork and toasted corn empanadas with smoked salsa crème fraîche 3.75 PER PIECE
- Smoked Beef Lumpia made from house-smoked brisket and chipotle cream cheese in crisp wonton wrap with sweet chile cilantro dip 4.25 PER PIECE
- Roasted vegetable and smoked goat cheese empanadas with roasted poblano pepper cream 3.75 PER PIECE

### COLD SAVORY CLASSICS

- White cedar-smoked tenderloin of beef on chive crostini with caramelized onion cream 4.25 PER PIECE
- Baked brie cups with apricot chile and toasted pine nut in a savory pastry cup 3.25 PER PIECE
- Serrano ham, melon mélange on cilantro agave mousse on toasted pastry spoon 4.00 PER PIECE
- Mini Boursin cheese and Pasilla raspberry coupelles 3.25 PER PIECE
- Coriander seared chicken and cilantro mini tarts 3.50 PER PIECE

### PIECES DE MER

- Black pepper seared Ahi tuna with balsamic wasabi reduction and wakame salad 4.75 PER PIECE
- Coriander aioli mini crab cakes with cilantro serrano pepper rémoulade 5.25 PER PIECE
- Jerk seared bay shrimp in pastry cup with guava crème fraîche 4.00 PER PIECE
- Sweet chile soy seared salmon mousse in mini tart with jumbo lump crab pico de gallo 4.75 PER PIECE

### SPICY SATAYS

- Arbol chile and rosemary chicken with prickly pear and onion jam 5.00 PER PIECE
- Papaya cumin marinated beef skirt with habanero barbecue 5.00 PER PIECE
- Ginger soy Thai chile lacquered pork with sweet chile cilantro 4.75 PER PIECE
- Serrano agave jumbo shrimp with Patrón margarita gastrique 5.25 PER PIECE

### MINI CHILLED SHRIMP SHOOTERS

- Acapulco ceviche style with ripe tomato, jalapeño, cilantro and lime 4.75 PER PIECE
- French quarter blackened with Cajun rémoulade 4.75 PER PIECE
- Sweet basil and white wine with roasted garlic aioli 4.75 PER PIECE

### MINI ALL-BEEF BURGERS

- New Mexico green chile and Jack cheese with Chimayo chile mayonnaise 4.25 PER PIECE
- Shiner burger with Applewood-smoked bacon, Cheddar and Spetzle barbecue sauce 4.25 PER PIECE
- Blackened burger with pepper Jack cheese 4.25 PER PIECE





## RECEPTION STATIONS

Pleasing to even the pickiest eaters. Minimum guarantee of 25 guests required.

### FRUIT TREE DISPLAY

Seasonal melons and berries spiraled around Hawaiian pineapple crowned with commodore palm frawns and served with Grand Marnier chocolate fondue  
475.00 SERVES 100

### ARTISAN CHEESE BOARD

Local artisanal and imported farmstead cheeses, accompanied by housemade chutneys, jams, local honey, artisan breads and crackers 5.25 PER PERSON

### ANTIPASTI

Imported cured meats, cheeses, local seasonal roasted vegetables and marinated olives with tomato bruschetta. Served with a variety of flatbreads and crostini  
10.50 PER PERSON

### SALSA AND QUESO BAR

New Mexico green chile queso blanco in Mexican pottery, chimenea of tri-color tortilla chips with chipotle tomatillo, garden green chile and salsa fresca, housemade fresh guacamole, crème Mexicana and pickled Fresno peppers  
8.50 PER PERSON

### FARMER'S MARKET TABLE

Chef's selection of local cheeses with fruit chutneys, local honey, crackers, farmer's market crudités and seasonal fresh cut fruit and berries. Accompanied by fresh baked artisan breads and green goddess and ranch dips 5.50 PER PERSON

### MINI DESSERT EXTRAVAGANZA

Selection of individual blackberry cobbler, red velvet cake, white chocolate mango ginger mousse, dark chocolate hazelnut chocolate chunk mousse and cheesecake sundaes with caramel and sea salt in mini cocktail and decorative vessels 4.50 PER PERSON



## RECEPTION ACTION STATIONS ENHANCEMENTS

All stations require a Chef attendant. Ask your Sales Representative about the rates for your event. Minimum guarantee of 25 guests required.

### AUSTIN STONE COMAL QUESADILLAS

Chicken mole, pork carnitas or roasted vegetable quesadillas made with Asadero and quesadilla cheeses and served with salsa fresca, crème Mexicana and nacho jalapeño slices **10.50 PER PERSON**

### BUILD-YOUR-OWN ANGUS SLIDER

Mini grilled Angus beef sliders on fresh baked potato rolls with choice of white Cheddar, pepper Jack and smoked Gouda cheeses, sweet pickled Fresno peppers, vine-ripe tomatoes, chipotle ketchup, cilantro mayonnaise and crisp baby iceberg lettuce **10.50 PER PERSON**

### PASTA TOSS

Imported penne and gemelli pasta, roasted vegetable puttanesca sauce, basil vodka Alfredo sauce, sautéed julienne vegetables, roasted garlic, Manchego cheese and warm flatbreads **10.50 PER PERSON**

### AMARETTO SEARED PEACHES

House recipe banana bread, skillet seared and topped with Fredericksburg peaches and white chocolate caramel mousse **8.50 PER PERSON**

### CINNAMON CRISPA NACHOS

Sugar and cinnamon glazed bunuelos with chipotle raspberries and mango yuzu compote topped with margarita lime mousse, prickly pear drizzle and white chocolate bark **7.50 PER PERSON**

### SAUTÉED CALIFORNIA STRAWBERRIES

Fresh strawberries sautéed with whole butter and a pinch of toasted black pepper for spice in a Zinfandel wine jelly, served over Amy's Mexican vanilla ice cream **9.50 PER PERSON**

### ATTENDANT FEE

**120.00 PER ATTENDANT**





## CARVING STATIONS

All stations require a Chef attendant. Ask your Sales Representative about the rates for your event.

**ANCHO-RUBBED AND CHERRY WOOD-ROASTED ANGUS BEEF TENDERLOIN**  
Served with jalapeño pepper jelly, cilantro cream cheese, fresh baked wheat and challah slider buns **450.00 SERVES 25 PEOPLE**

**CHILE BRINED WHITE CEDAR-SMOKED PORK LOIN**  
Roasted sweet pepper chutney and Cuban bread tartine  
**350.00 SERVES 25 PEOPLE**

**CRACKED BLACK PEPPER ROASTED BEEF**  
Pub-style horseradish, grainy mustard aioli, fresh baked wheat and challah slider buns **400.00 SERVES 75 PEOPLE**

**WHITE CEDAR-SMOKED CONTINENTAL BREAST OF TURKEY**  
Fredericksburg peach butter, purple onion marmalade, fresh baked wheat and challah slider buns **350.00 SERVES 25 PEOPLE**

**HONEY-GLAZED PIT HAM**  
Purple onion marmalade, grainy mustard aioli, pretzel slider rolls  
**350.00 SERVES 50 PEOPLE**

**ATTENDANT FEE**  
**120.00 PER ATTENDANT**



# DISTINGUISHED DINNERS

## DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All Plated Dinners include locally baked challah, pull apart, artisan rolls with sweet cream butter (served with entrée), tea, water and coffee. Chef's Tables require a minimum guarantee of 25 guests.

### SALADS

#### FIRST COURSE

#### CHOOSE ONE

- **Austin House Salad** – Iceberg, romaine and spring mix lettuces, julienne seasonal tender vegetables and ripe tomatoes
- **Texas Green Salad** – Bocconcini Mozzarella, ripe Roma tomatoes, focaccia croutons and chiffonade sweet basil on garden greens
- **Pueblo Chile Caesar Salad** – Crisp romaine, tri-color tortilla strips, cilantro and Manchego cheese with New Mexico green chile Caesar dressing
- **Baby Spinach** – Texas goat cheese, red flame grapes, Mandarin orange supreme, toasted almonds, warm balsamic vinaigrette **ADD 1.00**
- **Baby Iceberg Wedge** – Carrot curls, radicchio, endive, heirloom grape tomatoes, Maytag blue cheese, Tupelo honey vinaigrette **ADD 1.00**
- **Butter Lettuce Blossom** – Texas Rio grapefruit, radicchio, endive, daikon whips, black sesame and yuzu serrano Champagne vinaigrette **ADD 1.00**
- **Dressings** – New Mexico green chile Caesar, buttermilk ranch, Southwestern ranch, cilantro lime vinaigrette, cracked black pepper balsamic vinaigrette, roasted tomato vinaigrette, yuzu serrano Champagne vinaigrette

### ENTRÉES — Served with local and seasonal vegetables

#### SECOND COURSE

#### CHOOSE ONE

- **Grilled Texas Ribeye** – Pickapeppa Española sauce, crisp tobacco onions, roasted garlic smashed potatoes **37.00 PER PERSON**
- **Cocoa-Rubbed Filet of Beef** – Juniper berry bordelaise sauce, pancetta smashed red potatoes with Maytag blue cheese and chives **42.00 PER PERSON**
- **Sweet Chile Seared Salmon** – Mango serrano pico de gallo, coriander buttered linguini **38.00 PER PERSON**
- **Chicken Florentine** – Stuffed with spinach, crisp bacon, sweet onion, Asadero and basil, gemelli pasta bake **31.00 PER PERSON**
- **Ancho Cedar-Roasted Carved Pork Loin** – Shiner demi-glace, roasted pepper chutney, cowboy green chile macaroni and cheese **31.00 PER PERSON**
- **Limoncello Riesling Breast of Chicken** – Herb crusted, Limoncello wine cream and apricot-glazed sweet potato gratin **28.50 PER PERSON**

### DUET ENTRÉE SELECTIONS

#### SECOND COURSE

#### CHOOSE ONE

- **Maple Bacon Seared Tenderloin of Beef with Shrimp and Scallop** – Seared tenderloin with guava Zinfandel, shrimp and scallop brochette with a margarita lime gastrique, pancetta red potatoes with Maytag blue cheese and chive **49.00 PER PERSON**
- **Tuscan Beef and Chicken** – Rosemary lavender seared beef tenderloin with porcini mushroom and wild mushroom compote, Tuscan seared and spinach Bel Paese cheese stuffed breast of chicken with walnuts and lemon fennel pollen essence, white balsamic roasted sweet potatoes **47.00 PER PERSON**





# DISTINGUISHED DINNERS

## DESIGN-YOUR-OWN PLATED DINNER (CONT.)

**DESSERT** — Served with coffee and a selection of hot teas

- **Dark Chocolate Cake** – With butter cream frosting, vanilla whip and caramel drizzle
- **Raspberry Cheesecake** – Local berry sauce, white chocolate whip and fresh berry garnish
- **Turtle Cheesecake** – Baked locally with chocolate, caramel, toasted pecans and white chocolate whip
- **Ginger Griddle Pound Cake** – With peach marbella compote and Tito's vodka cream
- **White Chocolate Mango or Dark Chocolate Mousse** – In Champagne flute with fresh fruit and berry garnish
- **Individual Hot Fudge Nut Cake** – Our Signature recipe with vanilla whip on top **ADD 2.25**
- **Brandied Raspberry Shortcake** – Fresh raspberry compote, vanilla cake, yuzu Chantilly cream, with white chocolate vodka mousse **ADD 2.25**
- **Dulce De Leche Apple Crumble** – With white chocolate cinnamon scoop **ADD 2.25**
- **Butterscotch Molten Cake** – Vanilla cream and fudge drizzle **ADD 2.25**
- **Caramel Crème Brûlée** – With Grand Marnier macerated local berries **ADD 2.25**

THIRD  
COURSE

CHOOSE  
ONE



# DESSERT REDEFINED

## DESSERT STATIONS

All stations require a Chef attendant. Ask your Sales Representative about the rates for your event.

### THE CUPCAKE BAR

A variety of our own in-house baked cakes, to include moist yuzu yellow cake with butter cream malted topping, Southern red velvet with citrus cream cheese frosting and specialty hot fudge cake with pecan cocoa ganache served with ice-cold milk **10.50 PER PERSON**

### AMARETTO SEARED PEACHES

House recipe banana bread, skillet seared and topped with Fredericksburg peaches and white chocolate caramel mousse **8.50 PER PERSON**

### CINNAMON CRISPA NACHOS

Sugar and cinnamon glazed bunuelos with chipotle raspberries and mango yuzu compote topped with margarita lime mousse, prickly pear drizzle and white chocolate bark **7.50 PER PERSON**

### SAUTÉED CALIFORNIA STRAWBERRIES

Fresh strawberries sautéed with whole butter and a pinch of toasted black pepper for spice in a Zinfandel wine jelly, served over Amy's Mexican vanilla ice cream **9.50 PER PERSON**

### ATTENDANT FEE

**120.00 PER ATTENDANT**





# BEVERAGES

## SPECIALTY BARS AND BEVERAGES

### MARTINI BAR — A new spin on a classic!

Icy cold Tito's Vodka, Beefeater Gin or Jose Cuervo Gold Tequila, served with a bevy of garnish. Also available are the Ultimate Cosmopolitan, Apple Martini, Lemon Drop, Mexican Martini, Skinny Margarita or Godiva White Chocolate  
8.50 EACH

### BLOODY MARY BAR — A fabulous starting point!

Classic Smirnoff or Tito's Vodka, zesty bloody mary mix and a smorgasbord of garnishes including celery, pepperoncini and pickled vegetables 10.50 EACH

### MOJITO BAR — The rising star of the cocktail world!

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight! 8.50 EACH

### MARGARITA MADNESS

The kick of a margarita on the rocks with your choice of our house-blended favorites of strawberry or mango with assorted salts and sugars to help you go way south of the border 8.50 EACH

Also available in frozen varieties: 250.00 frozen machine rental and 375.00 for 5 gallons (70 frozen drinks)

### TEXAS TEA

Deep Eddy Sweet Tea Vodka mixed with your choice of refreshing lemonade or iced tea 7.50 EACH

### PALOMA PARTY

Jose Cuervo Tequila, fresh squeezed grapefruit juice and Triple Sec with a salt and lime garnish 7.50 EACH

### GINGER DELIGHTS

Tito's Vodka or Beefeater Gin with lime juice, cucumber dipped in cayenne and salt rim 7.50 EACH

### JACK AND GINGERALE

7.50 EACH

### BUBBLES AND BERRIES

Raspberries, blueberries and blackberries with a special lift of Champagne 7.50 EACH

### MIMOSAS

Champagne with fresh squeezed orange juice 6.00 EACH

### CRAFT AND MICROBREW BEERS

- Austin Amber
  - Independence Ale
  - Leinenkugel
  - Leinenkugel Summer Shandy (available seasonally)
- 5.00 EACH

## NON-ALCOHOLIC BEVERAGES

### SOFT DRINKS

Featuring the delightful flavors of the Coca-Cola bottling company

- Coke
  - Diet Coke
  - Sprite
  - Dr. Pepper
  - Diet Dr. Pepper
  - Minute Maid Bottled Juice
- 3.50 EACH



## BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted

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### HOSTED PREMIUM BAR

#### COCKTAILS

Featuring Tito's Vodka, Beefeater, Bacardi Silver, Johnnie Walker Red, Crown Royal, Jack Daniel's, Jose Cuervo Gold **7.00 PER DRINK**

#### HOUSE WINE BY THE GLASS OR BOTTLE

- Ensemble White Blend **6.00 PER GLASS/26.00 PER BOTTLE**
- Ensemble Red Blend **6.00 PER GLASS/26.00 PER BOTTLE**

#### SPARKLING

J. Roget **26.00 PER BOTTLE**

#### IMPORTED BEER

**5.00 PER DRINK**

#### DOMESTIC BEER

**4.50 PER DRINK**

#### BOTTLED WATER

**3.50 EACH**

#### SOFT DRINKS

**3.50 EACH**

#### JUICES

**3.50 EACH**

#### DOMESTIC KEG BEER

**385.00 PER KEG**

#### SPECIALTY/IMPORT KEG BEER

**435.00 PER KEG**

#### SUGGESTED DINNER WINE

Ensemble White Blend or Red Blend, J. Roget Sparkling **26.00 PER BOTTLE**

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A 30.00 FEE PER BARTENDER, PER HOUR WITH A FOUR-HOUR MINIMUM WILL BE CHARGED

CASH BAR OPTIONS ARE AVAILABLE.



# WINES BY THE BOTTLE

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## WHITE WINE

### BUBBLY

Perrier-Jouët 'Fleur de Champagne,' Épernay, France 359.00  
Mumm Napa 'Brut Prestige,' Napa 60.00  
Piper-Heidsieck Brut, Reims, France 99.00  
Korbel Brut, California 45.00  
Zonin Prosecco, Italy 35.00

### LIGHT AND CRISP

SeaGlass Sauvignon Blanc, Santa Barbara 30.00  
Nobilo Sauvignon Blanc, New Zealand 28.00  
J. Lohr 'Carol's Vineyard' Sauvignon Blanc, Napa, California 50.00  
Little Black Dress Pinot Grigio, California 39.00  
'Santa Cristina' by Antinori Pinot Grigio, Italy 38.00  
MacMurray Ranch Pinot Gris, Sonoma Coast, California 45.00

### CREAMY AND ELEGANT

Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 37.00  
Folie à Deux Chardonnay, Napa 44.00  
Landmark 'Overlook' Chardonnay, Sonoma, California 45.00  
Irony Chardonnay, Napa 34.00  
Cakebread Cellars Chardonnay, Napa 91.00  
Greystone Chardonnay, California 30.00

### SWEET AND SMOOTH

Seven Daughters 'White Blend,' California 36.00  
Hogue 'Genesis' Riesling, Washington 36.00  
Beringer White Zinfandel, California 26.00  
Mulderbosch Cabernet Sauvignon Rosé, Coastal Region, South Africa 34.00

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## RED WINE

### RIPE AND RICH

Red Rock Merlot, California 28.00  
Freemark Abbey Merlot, Napa, California 51.00  
Mark West Pinot Noir, California 35.00  
Estancia Pinot Noir, Monterey 36.00  
Wente 'Reliz Creek' Pinot Noir, Arroyo Seco, Monterey, California 48.00

### SPICY AND SASSY

Gascón Malbec, Argentina 36.00  
Penfold's 'Thomas Hyland' Shiraz, Australia 36.00

### BIG AND BOLD

Louis Martini 'Sonoma' Cabernet Sauvignon, Sonoma 36.00  
Avalon Cabernet Sauvignon, Napa 57.00  
Simi Cabernet Sauvignon, Alexander Valley 58.00  
Columbia Crest 'Grand Estates' Cabernet, Washington 31.00

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ALL WINES LISTED ABOVE ARE PURCHASED BY THE CASE AT 12 BOTTLES PER CASE.  
PER BOTTLE ORDERS REQUIRE AN ADDITIONAL 5.00 PER BOTTLE IF NOT ORDERED IN  
CASE QUANTITY.