

ROYAL FIG CATERING

SIMPLE, SEASONAL, FRESH

Drop-off & Pick-up



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Why choose Royal Fig?

Royal Fig Catering is Austin's best...

fresh,
FARM-TO-TABLE,
scratch kitchen.

SIMPLE

All-inclusive—we are here to make your event planning easy!

Our service fee includes display set-up, as well as all administrative costs associated with your order. Eliminate delivery fees by picking your order up at our South Austin location.

SEASONAL

Support your local farmers!

Royal Fig creates upscale American comfort food using fresh, local ingredients from organic and sustainable farms throughout central Texas. Our menus are presented seasonally so that your guests will be eating produce at the peak of freshness.

FRESH

Slab bacon, mayonnaise, pastries and more are all made in-house.

Whether you are hosting a formal event or a casual lunch, the food we provide will always be made from scratch with ingredients of the highest quality.



Brunch and Beverages

Items priced per person carry a 15 person minimum.
SMALL: serves 10 to 15 people **LARGE:** serves 20 to 25 people

SMOKED SALMON TRAY—small \$85, large \$125

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

BREAKFAST PASTRY TRAY—small \$45, large \$65

seasonal selection of fresh baked breads, muffins, danish and pastries

ASSORTED SCONE TRAY—small \$45, large \$65

assorted scones, clotted cream, butter and seasonal jam

FRESH FRUIT TRAY—small \$35, large \$60

assorted selection of fresh fruit

BREAKFAST TACO STATION—\$18/pp

FLOUR TORTILLAS

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

BISCUIT BAR—\$18/pp

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

TOPPINGS: green onion, bacon lardons, honey butter, seasonal jam, ham slices, Manchego cheese

CONTINENTAL BREAKFAST—\$14/pp

FRESH BAKED SEASONAL MUFFINS

CHILLED CARROT QUICHE, roasted red pepper, arugula

VANILLA YOGURT, granola, seasonal fruit

HOMESTYLE BREAKFAST BUFFET—\$32/pp

CRÈME BRULÉE FRENCH TOAST, maple syrup

MIGAS, salsa roja

BREAKFAST POTATOES, green peppers, onions

CHOOSE: FENNEL BREAKFAST SAUSAGE or HOUSE MADE BACON

Cold Refreshments—\$18/gallon

Includes acrylic cups.

FRESH SQUEEZED LEMONADE

UNSWEETENED ICED TEA, lemon wheels

ORANGE JUICE

FALL/WINTER

BLACKBERRY SAGE LEMONADE

WINTER LEMONADE (*cinnamon, ginger, star anise*)

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

Hot Beverages—\$25/barista box

Delivered in disposable "barista box" with compostable hot cups.

THIRD COAST COFFEE, half and half, sweeteners (*specify regular or decaf*)

HOUSE MADE HOT CHOCOLATE, mini marshmallows

ASSORTED TEAS, hot water, Texas honey, lemons



3 GALLON/BARISTA BOX MINIMUM PER ITEM

Shareable Snacks

SMALL: serves 10 to 15 people

LARGE: serves 20 to 25 people



CHIPS AND SALSA TRAY—small \$40, large \$65
tortilla chips, green chile queso, salsa roja
(add guacamole +\$30 for small; +\$50 for large)

GUACAMOLE TRAY—small \$90, large \$150
FRESH GUACAMOLE, TORTILLA CHIPS
TOPPINGS: roasted garlic, roasted green chiles, cilantro,
pickled red onion, pico de gallo, fresh limes, sea salt
(add salsa roja +\$20 for small; +\$35 for large)

COLD POACHED SHRIMP TRAY—small \$80, large \$120
tabasco poached Gulf shrimp, house cocktail sauce

BEEF TRI-TIP TRAY—small \$150, large \$250
chilled sliced beef tri-tip, roasted vegetables, breads, horsey aioli

BRUSCHETTA TRAY—small \$85, large \$125
TOASTED RUSTIC BREAD, SEASONAL TOPPINGS:
WINTER: rosemary roasted potatoes, caramelized red onions, goat cheese, olive oil, pickled brussels sprouts
SPRING: roasted carrots, ricotta cheese, carrot top pesto, olive oil, thyme
SUMMER: tomatoes, basil, pesto, olive oil, sea salt, balsamic vinegar, mozzarella
FALL: roasted butternut squash, goat cheese, roasted red pepper jam, olive oil

OPEN FACED SANDWICH TRAY—small \$60, large \$100

CHOOSE 3:

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

ANTIPASTO TRAY—small \$85, large \$125
charcuterie, artisan cheese, pickled veggies,
spreads, olives, crackers

SEASONAL CRUDITÉ TRAY—small \$40, large \$65
fresh vegetables, seasonal dip



Light Bites & Sweet Treats

SMALL: serves 10 to 15 people

LARGE: serves 20 to 25 people

Market Salad Tray—small \$55, large \$85

FARMER'S MARKET SALAD, changes daily!

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

Artisan Bread Tray—small \$35, large \$60

ASSORTED BREADS, served with seasonal butters

Focaccia Sandwich Tray—small \$60, large \$100

CHOOSE 3:

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

Dessert Trays

ASSORTED BROWNIES AND BARS TRAY—small \$55, large \$70

assortment of brownies, blondies and seasonal bars

ASSORTED DESSERT MINIS TRAY—small \$70, large \$85

variety of brownie bites (GF), mini tarts, mini cupcakes, cream puffs and a chef's choice seasonal item

ASSORTED COOKIE TRAY—small \$55, large \$70

chef's choice arrangement with traditional and seasonal flavors

Buffet

Choose a main entrée for \$20 per person. Side dishes are \$3 per person.
15 guest minimum for each selection ordered. Disposable chafing dishes available for \$25 each.



SHINER BOCK SHORT RIBS

shiner braised beef short ribs, gremolata

COWBOY STEW

brisket, veggies, jalapeno biscuit topping

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

SPRING/SUMMER SIDES

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

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 BEETS, bulger, feta, collard 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



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



Festa Italiana—\$25/pp

FARMER'S MARKET SALAD

PORK AND BACON MEATBALLS
goat cheese polenta

CLASSIC LASAGNA
roasted tomato, ricotta, mozzarella

SEASONAL VEGETABLE SUCCOTASH

HERBED FOCACCIA, butter

Tex-Mex Buffet—\$20/pp

FLOUR TORTILLAS
CHARRO BEANS
MEXICAN RICE

CHOICE OF 2 TACO FILLINGS:

beef picadillo
BBQ spaghetti squash

chipotle braised short ribs
shredded green chile chicken

achiote pork
chile rubbed mushrooms

TOPPINGS:

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

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