

ROYAL FIG CATERING

SIMPLE, SEASONAL, FRESH

Menu & Services



www.RoyalFig.com



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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 can 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!

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.



Passed Appetizers

EACH SELECTION \$3.50/pp

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

Not available before buffet services. Price includes approximately 1.5 to 2 pieces per person

MOROCCAN FLANK STEAK TATAKI

grilled flank steak, harissa mayo, toasted baguette, chives

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

spicy chicken biscuit, house pickles

DUCK PASTOR TACOS (GF)

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

OKRA AND BACON HUSHPUPPIES

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

STUFFED OLIVES

mortadella stuffed castelvetro olives, parmesan aioli

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/vegan)

skewered roasted brussels sprout, red pepper jelly (fall/winter)

GOAT CHEESE AND FIG JAM FLATBREAD

CKC Farms goat cheese, fig preserves

SWEET CHEESE BITES (GF)

cheese florets, orange blossom honey

PASSED BREAD BOARD

salted butter, toast points, seasonal accompaniments

MUSHROOM RISOTTO CAKES

fried mushroom risotto, goat cheese mousse, fried beets

PUMPKIN FRITTERS

pumpkin, corn meal, crème fraîche, sage

FRIED GREEN TOMATOES

green tomatoes, buttermilk sauce (summer)

ÉLOTE CUPS (GF)

roasted corn, 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, house hot sauce

Roaming Oyster Shucker—\$7/pp

Gulf oysters on the half shell, lemons, house hot sauce

EACH SELECTION \$3/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

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)

SEASONAL TARTS

carrot, custard, microgreens (spring/summer)
bourbon, sweet potato, fried sweet potato (fall/winter)

SALMON CORNETS

salmon tartar, smoked cream cheese, dill (+\$.50/pp)

COLD POACHED SHRIMP (GF)

poached gulf shrimp, XO sauce

SEASONAL RED FISH CEVICHE (GF) (+\$.50/pp)

watermelon slice, chile salt (spring/summer)
bloody mary shooter, pickled veg (fall/winter)

CRAB STUFFED PEPPERS (GF)

piquillo peppers, crab dip

SUMMER SQUASH BITES (GF)

grilled squash, pimento cheese, bacon jam (spring/summer)

WILD MUSHROOM TOASTS

oyster mushroom, brown butter ricotta, basil, baguette

CHEESE BALL DUO (GF)

bite size seasonal goat cheese balls

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.
(Plated and family style meals REQUIRE a first course soup or salad.)



Spring & Summer Starters—\$4/pp

OLD WORLD ARUGULA SALAD

arugula, crispy prosciutto, manchego, charred onion vinaigrette

GRILLED CARROT SALAD

greens, carrot, goat cheese, green goddess dressing

PEACHY GREEN SALAD *(summer only)*

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 Starters—\$4/pp

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

Farmer's Market Salad—\$3.50/pp

Chef's choice salad that changes daily!
Ingredients are determined by weekly market availability.

Artisan Bread—\$1.50/pp

served with seasonal butter

HERBED FOCACCIA
BROWN BUTTER CORN BREAD
BUTTERMILK BISCUITS
SOURDOUGH BREAD



Family Style Meals

Choose 1 FAMILY STYLE entrée and side dish for \$27.75 per person. Add \$9.25 per person for each additional entrée and side. Additional a la carte sides are \$3 per person.

Entrees

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

BUTTERNUT BUCATINI

butternut squash, bucatini pasta, toasted pecans, ricotta

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

Sides

MUSHROOM WILD RICE (vegan)

DUCK FAT ROASTED POTATOES

CRÈME FRAICHE MASHED POTATOES

BACON TRUFFLE MAC AND CHEESE

FALL/WINTER

BRUSSELS SPROUTS, house bacon

SAUTÉED MUSHROOMS, red wine butter

CHILLED BEETS, bulgur, feta, collard greens

ROAST ACORN SQUASH, brown sugar (vegan)

HONEY AND ROSEMARY ROASTED CARROTS

STUFFED WHOLE ACORN SQUASH, farro, parmesan

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 WHOLE CARROTS, carrot top pesto (vegan)

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

GRILLED MARINATED EGGPLANT, sweet peppers (vegan)

ROASTED ASPARAGUS, lemon vinaigrette (vegan)

HASSELBACK SUMMER SQUASH, lemon (vegan)

BROWN BUTTER BROCCOLINI, parmesan

LEMON POLENTA, basil, ricotta, pine nuts

BOURBON CREAM CORN, watercress

SUMMER VEGETABLE SUCCOTASH

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 ON PEAK DATES.

Plated Meals

Guests' choice of 2 entrees for \$42.50/pp or serve a duo for \$46.50/pp.

Plated 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

Guests' Choice of 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, demiglace

SPRING/SUMMER: roast asparagus, truffle mashed potatoes

FALL/WINTER: butternut bread pudding, brussels sprouts

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

SPRING/SUMMER: dijon cream sauce, cucumber dill relish

FALL/WINTER: onion soubise, carrot gremolata

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)

Buffet Dinner

Choose a main entrée for \$22 per person. Add \$8 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

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

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

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 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, bulgur, 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

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!

ANTIPASTO DISPLAY—\$8.50/pp *Selections will fluctuate based on seasonality*
charcuterie, artisan meats and cheeses from Antonelli's Cheese Shop, house pickled vegetables, house 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—\$7.50/pp
FRESH GUACAMOLE MADE TO ORDER, TORTILLA CHIPS
TOPPINGS 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—\$3/pp
tortilla chips, salsa roja (medium spice), salsa verde (mild spice)
add guacamole (+\$2.50/pp), green chile queso (+\$1.50/pp)

OYSTER SHUCKING STATION—\$9/pp *includes oyster shucking table*
Gulf oysters, tabasco, hot sauces, horseradish, lemons, crackers, mignonette, cocktail sauce (add tabasco poached shrimp +\$3/pp)

MARKET MINI SALAD STATION—\$8/pp *2 salads served in bamboo boats*
FARMER'S MARKET SALAD - changes daily using farm fresh ingredients
SPRING/SUMMER: green beans, heirloom tomatoes, herb dressing
FALL/WINTER: brussels sprouts, cranberries, spiced pecans, sage vinaigrette

BLT BAR—\$13/pp
3 TYPES OF HOUSE MADE BACON: hickory smoked, chipotle, maple and brown sugar
TOPPINGS: candied bacon skewers, variety of local tomatoes, lettuces, breads, seasonal pestos and aiolis

MAC AND CHEESE BAR—\$11/pp
AGED CHEDDAR MAC & CHEESE
TOPPINGS: 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
TOPPINGS: green onion, bacon lardons, honey butter, seasonal jam, ham slices, Manchego cheese
(add nduja sausage gravy +\$1/pp)

ELOTE BAR—\$7/pp
ROASTED CORN ON THE COB SKEWERS
TOPPINGS: queso fresco, limes, chile salt, chicharrons, bacon, cilantro, hot sauce, chipotle mayo, garlic aioli



Stations

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

QUESO BAR—\$8.50/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

PARMESAN PASTA ACTION STATION—\$18/pp

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

COMFORT FOOD STATION—\$17/pp

CHOICE OF 1 SLIDER:

roasted tomato grilled cheese
shredded chicken sliders, BBQ sauce, slaw
smoked brisket, onions, pickles, BBQ sauce
braised short rib grilled cheese, peppercorn jam
cheeseburger, red bell pepper ketchup, house pickles

CHOICE OF 1 MAC AND CHEESE:

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

ADD FRIED CHICKEN STRIPS with truffle gravy for \$3/pp

ARTISAN TACO STATION—\$16/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

CARVING STATION—\$20/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—\$10/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

POKE BOWL STATION—\$15/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



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

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

After Hours

Specialty menus to satisfy your late night cravings!

LATE NIGHT SNACKS

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

SOFT PRETZELS, beer cheese, honey mustard

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

PIGS IN A BLANKET, ketchup, ranch

PULLED PORK SLIDERS, cole slaw

BREAKFAST TACOS, flour tortillas, egg, cheese, house bacon, salsa roja*

CHEESEBURGER SLIDERS, spicy ketchup, house pickles*

BEEF SHORT RIB GRILLED CHEESE, pepernota jam*

CHICKEN AND WAFFLE SKEWERS, spiced honey*

*only available after family style, plated and select stationed meals (no buffets)

ULTIMATE SMORES BAR—\$5.50/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—\$3.50/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 (no buffets)

***ASK ABOUT OUR INTERACTIVE TACO WALL!**



Desserts

3 dozen minimum per flavor

Brownies, Blondies & Bars—\$30/dozen

BLONDIES – toffee nut, lemon, or vanilla

RICE KRISPIES TREATS – brown butter cinnamon or vanilla

BROWNIES – classic fudge, fudge with nuts, or salted caramel (available GF +\$8/doz)

BOURBON PECAN PIE BARS – classic with a kick! (+\$8/doz)

Classic Cookies—\$27/dozen

WHITE CHOCOLATE LEMON SHORTBREAD, pistachio crumble (+\$4/doz)

MEXICAN WEDDING COOKIES (available GF/vegan +\$8/doz)

SNICKERDOODLE (available vegan +\$8/doz)

DOUBLE CHOCOLATE

OATMEAL RAISIN

CHOCOLATE CHIP

PEANUT BUTTER

CLASSIC SUGAR

Whoopie Pie Minis—\$30/dozen

VANILLA SPRINKLE, vanilla swiss buttercream, rainbow sprinkles

CHOCOLATE, chocolate swiss buttercream, chocolate sprinkles

RED VELVET, vanilla swiss buttercream, chocolate sprinkles

Tiny Tarts - \$30/dozen

LEMON

BUTTERMILK CRÈME BRULÉE

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* (+\$8/dozen)

*only available February through June

Mini Mousse Cups – \$42/dozen

3 oz acrylic cups, topped with chantilly cream

CHOCOLATE

STRAWBERRY

LEMON

COFFEE CREAM

CHOCOLATE COCONUT CUSTARD (vegan +\$6/doz)

Mini Pies

\$48/dozen

BUTTERMILK CRÈME BRULÉE

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

BERRY CREAM ICEBOX

Plated Desserts – \$9.50/pp

*only available after family style and plated (no buffets)

MOCHA CREAM TART—chocolate tart, coffee cream, vanilla bean swiss meringue, chocolate crisp

DECONSTRUCTED LEMON MERINGUE PIE—lemon mousse drops, torched meringue kisses, brown butter thyme streusel

SEASONAL FRUIT TART—pastry cream tart, glazed seasonal fruit, white chocolate petal (also available GF)

FLOURLESS CHOCOLATE CAKE—flourless chocolate cake, ganache, chocolate curls, berry coulee, cocoa dust (GF)

HONEY PANNA COTTA—local honey panna cotta, seasonal fruit compote, cookie fan

Cakes and Cupcakes

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

Cupcakes are \$42/dozen and carry a 3 dozen minimum per flavor. (+\$6/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

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

LEMON CREAM – lemon cake, cream cheese filling (available GF)



FALL/WINTER—October through February

CITRUS LAVENDER – lavender scented vanilla cake, citrus 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

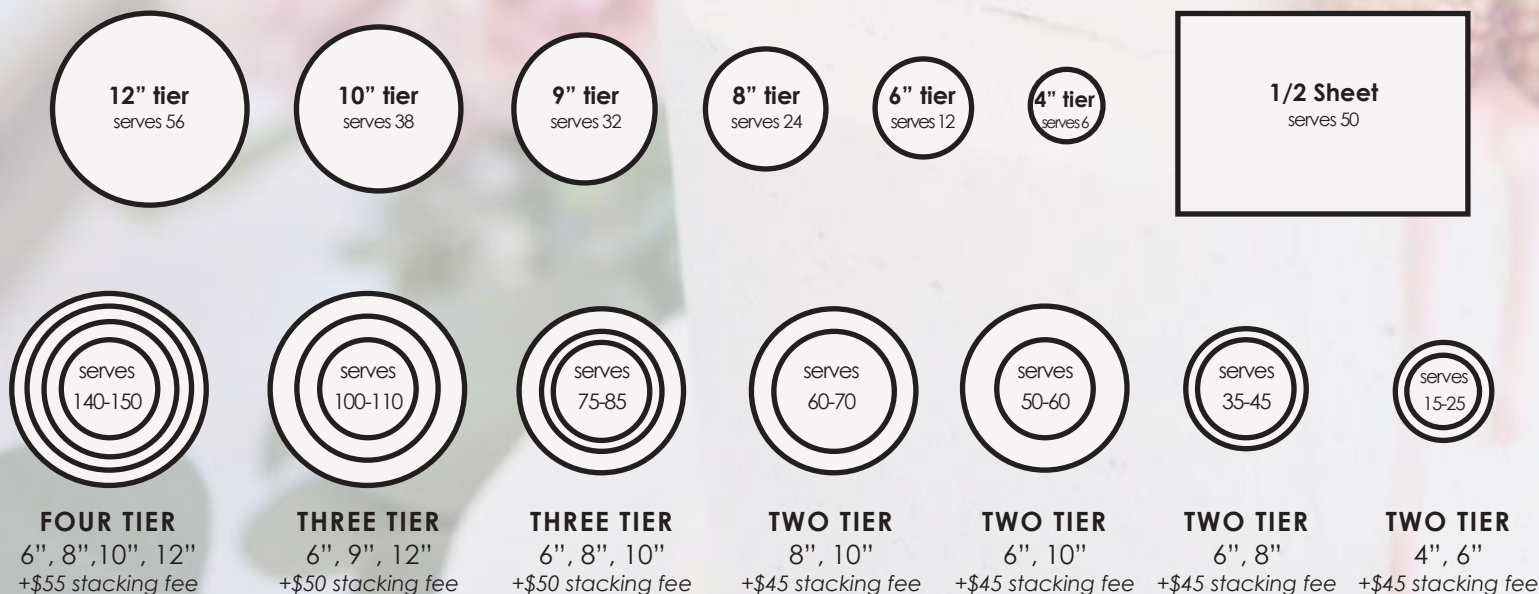
PEACHES & CREAM – nectar-soaked cake, Texas peaches, peach cheesecake filling

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

Tiered Cakes—\$6.50/serving

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 \$50 per tier. Ask for pricing on custom designs.



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.

All non-alcoholic mixers and garnishes must be supplied by Royal Fig.

BASIC BYOB BAR PACKAGE - \$3.50/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, oranges

DELUXE BYOB BAR PACKAGE - \$5.50/pp *All you need for a full bar!*
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, oranges, orange juice, cranberry juice, pineapple juice, lime juice, lemon juice, simple syrup, grenadine, cherries, olives, margarita salt, angostura bitters



Signature Cocktails—\$3/pp

customized cocktails available upon request client provides all liquor

BASIL FRENCH 75—gin, bubbles, basil simple syrup, lemon juice
GENTLEMEN'S NEW FASHION—bourbon, sage, orange, cherry, blackberry, bitters, soda
TEXAS MULE—vodka, lime juice, jalapeno, ginger beer, mint
ESPRESSO MARTINI – vodka, kahlua, espresso cold brew, espresso bean
TAJIN RANCH WATER – tequila, lime juice, agave, Topo Chico, tajin rim
PRICKLY PEAR MARGARITA—tequila, prickly pear, lime, simple syrup, salt and sugar rim

FALL/WINTER

ROSEMARY'S GRAPEFRUIT—vodka, rosemary simple syrup, grapefruit, soda
PURPLE POM-POM—vodka or gin, pomegranate, basil, lemon, simple syrup
PEAR RUM BLUSH—dark rum, prosecco, pear, grenadine, lemon
CRAN GIN FIZZ—gin, cranberry, rosemary simple syrup, lemon, ginger beer, rosemary sprig
GINGER ORANGE—whiskey, ginger beer, lemon juice, blood orange
SAUCY FIG—bourbon, fig puree, citrus simple syrup, white grape

SPRING/SUMMER

BLACKBERRY SMASH—vodka, muddled blackberries, lime, simple syrup, sprite
STRAWBERRY MULE—vodka, lime juice, strawberry puree, ginger beer, mint (+\$.50/pp)
BLUEBERRY SPRITZ—vodka, lemon, blueberry simple syrup, soda, blueberry garnish
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—\$2.50/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)
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

Cold Weather Classics

Includes compostable hot cups. China available for rental.

COFFEE STATION—\$2/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—\$2.25/pp

HOUSE MADE HOT CHOCOLATE, mini marshmallows

HOT TEA STATION—\$1/pp

ASSORTED TEAS, hot water, Texas honey, lemons