

ROYAL FIG

CATERING

SIMPLE, SEASONAL, FRESH

*Menu & Services  
for The Addison Grove*

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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

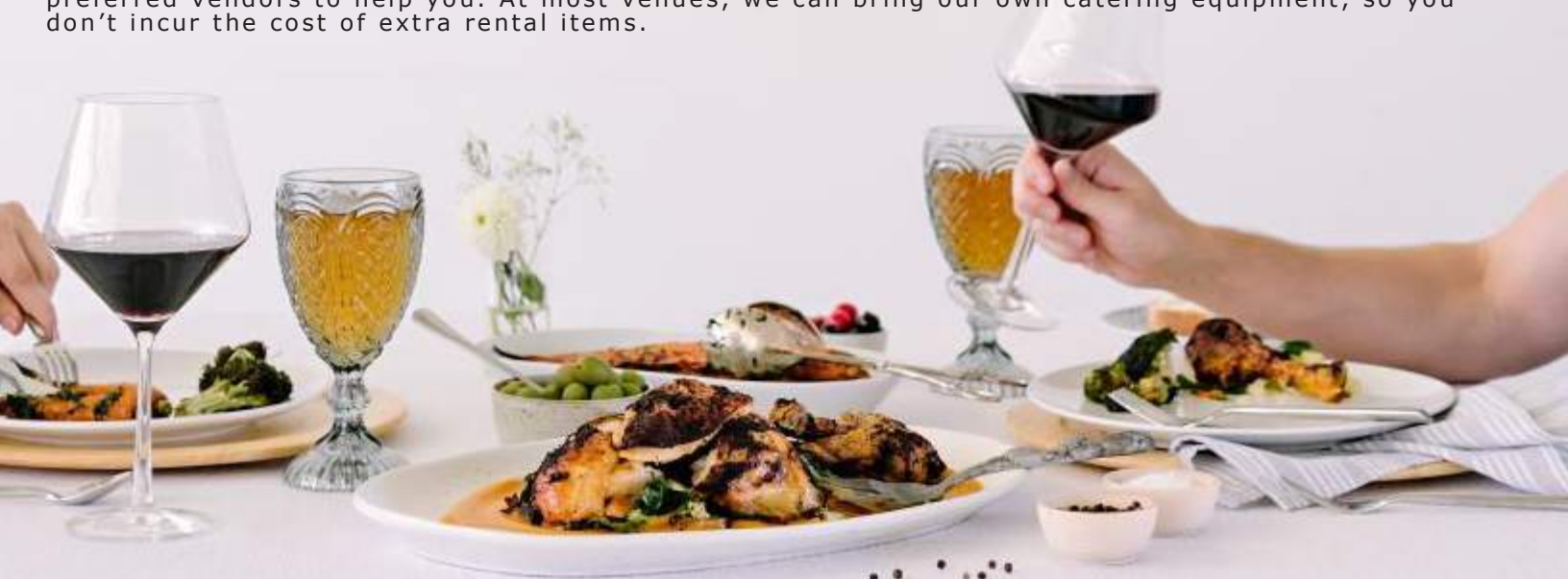
Our custom displays and décor will ensure that your food stations and buffets look beautiful and professional.

## 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 \$4.25/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 castelvetrano 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 fraiche, 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—\$11.50/pp

Gulf oysters on the half shell, tabasco poached shrimp, cocktail sauce, lemons, house hot sauce

## Roaming Oyster Shucker—\$8.25/pp

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

## EACH SELECTION \$3.50/pp

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

*Price includes approximately 1.5 to 2 pieces per person*

### **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—\$4.75/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—\$4.75/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 fraiche

### **CREAMY MUSHROOM SOUP**

shitake mushrooms, black truffle

## Farmer's Market Salad—\$4.25/pp

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

## Artisan Bread—\$1.75/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 \$32 per person. Add \$10.75 per person for each additional entrée and side. Additional a la carte sides are \$3.50 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 \$49/pp or serve a duo for \$53.50/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 \$25.50 per person. Add \$9.25 per person for each additional entrée.  
For parties over 50 guests, each entrée comes with a free side dish. \$3.50 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—\$10/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—\$7.50/pp** Selections will fluctuate based on seasonality  
rustic breads, salami, goat cheese, ricotta, burrata, olives, roast peppers, pickled vegetables, seasonal spreads

**GUACAMOLE ACTION STATION—\$8.75/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—\$3.50/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—\$10.50/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—\$9.25/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—\$16.25/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—\$12.75/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—\$12.75/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—\$8.25/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—\$10/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—\$20.75/pp**

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

## **COMFORT FOOD STATION—\$19.75/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, pepernota 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—\$18.50/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—\$23/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—\$11.50/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—\$17.25/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—\$30/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 \$3.50/pp*



## Festa Italiana—\$28.75/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—\$23/pp

FLOUR TORTILLAS (add corn tortillas for \$1.50/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 \$3/pp*



# After Hours

Specialty menus to satisfy your late night cravings!

## **LATE NIGHT SNACKS**

Choose one selection to be tray passed for \$4.25/pp  
OR displayed on a station for \$5.25/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, peppercorn jam\*  
CHICKEN AND WAFFLE SKEWERS, spiced honey\*

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

## **ULTIMATE SMORES BAR—\$6.50/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—\$4.25/pp** Includes roaster and skewers

marshmallows, chocolate bars, graham crackers, smores pops

## **MILK AND COOKIE BAR—\$4.75/pp**

FRESH BAKED ASSORTED COOKIES, milk shooters

## **POPCORN BAR—\$3.50/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—\$7/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—\$34.50/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—\$32/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—\$34.50/dozen

VANILLA SPRINKLE, vanilla swiss buttercream, rainbow sprinkles

CHOCOLATE, chocolate swiss buttercream, chocolate sprinkles

RED VELVET, vanilla swiss buttercream, chocolate sprinkles

## Tiny Tarts - \$34.50/dozen

LEMON

BUTTERMILK CRÈME BRULEE

SALTED DARK CHOCOLATE

PASTRY CREAM, seasonal fruit

CHEESECAKE BITES, graham cracker crumble

## Bite Size Delectables – \$34.50/dozen

CREAM PUFFS

BROWNIE BITES (gluten free!)

CHOCOLATE COVERED STRAWBERRIES\* (+\$8/dozen)

*\*only available February through June*

## Mini Mousse Cups – \$48.50/dozen

3 oz acrylic cups, topped with chantilly cream

CHOCOLATE

STRAWBERRY

LEMON

COFFEE CREAM

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

## Mini Pies

\$55.25/dozen

BUTTERMILK CRÈME BRULEE

PEANUT BUTTER, ganache top, toasted peanuts

CHOCOLATE CUSTARD, chantilly rosettes, chocolate shards

## FALL/WINTER PIES

DUTCH APPLE WHISKEY, caramel apples, streusel

CRANBERRY CREAM CHEESE

BOURBON PECAN

PUMPKIN

## SPRING/SUMMER PIES

BROWN SUGAR PEACH, rosemary crumble

BLACKBERRY, oatmeal crumble

BERRY CREAM ICEBOX

## Plated Desserts—\$11/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 \$48.50/dozen and carry a 3 dozen minimum per flavor. (+\$7/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

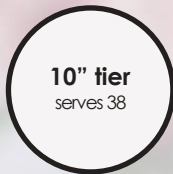
- STRAWBERRY LEMONADE** – lemon cake, strawberry mousse
- PEACHES & CREAM** – nectar-soaked cake, Texas peaches, peach cheesecake filling
- CHOCOLATE RASPBERRY** – dark chocolate cake, raspberry mousse, ganache drizzle

## Tiered Cakes—\$7.75/serving

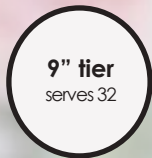
Round tiers are 4 layer, 3 filling cakes, between 4 1/2 - 5 inches tall. Sheet cakes have 2 layers of cake and a single filling.  
Vegan/GF options add \$50 per tier. Ask for pricing on custom designs.



12" tier  
serves 56



10" tier  
serves 38



9" tier  
serves 32



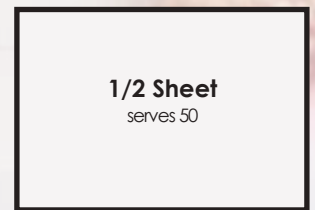
8" tier  
serves 24



6" tier  
serves 12



4" tier  
serves 6



1/2 Sheet  
serves 50



serves  
140-150

**FOUR TIER**  
6", 8", 10", 12"  
+\$65 stacking fee



serves  
100-110

**THREE TIER**  
6", 9", 12"  
+\$60 stacking fee



serves  
75-85

**THREE TIER**  
6", 8", 10"  
+\$60 stacking fee



serves  
60-70

**TWO TIER**  
8", 10"  
+\$55 stacking fee



serves  
50-60

**TWO TIER**  
6", 10"  
+\$55 stacking fee



serves  
35-45

**TWO TIER**  
6", 8"  
+\$55 stacking fee



serves  
15-25

**TWO TIER**  
4", 6"  
+\$55 stacking fee



# Beverages

## Non-Alcoholic Beverages—\$3/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—\$2.50/pp

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

### HOT APPLE CIDER STATION—\$5.25/pp

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

### HOT CHOCOLATE STATION—\$2.75/pp

HOUSE MADE HOT CHOCOLATE, mini marshmallows

### HOT TEA STATION—\$1.25/pp

ASSORTED TEAS, hot water, Texas honey, lemons



## Glassware & Bar Rentals

### BARWARE PACKAGE—\$4.25/pp

includes 1.5 wine glasses, 2.5 rocks glasses and 1 champagne flute per person  
*Barware is optional and customizable to your needs.*

- ◇ add table set wine glasses—\$.85 each (25/crate)
- ◇ additional rocks glasses—\$.85 each (non-alcoholic beverages and signature cocktails; 36/crate)
- ◇ additional champagne flutes—\$.85 each (pre-ceremony champagne and signature cocktails; 36/crate)
- ◇ 6ft & 8ft linens - \$20 each (available in black, white and ivory)
- ◇ acrylic bar package—\$2/pp (9oz & 12oz cups included)