



DELIVERED TO YOUR DOOR BUFFET SELECTIONS SPRING/SUMMER

The following menus have been designed to be brought to you hot and ready to eat or delivered at room temperature for you or your staff to heat just before serving. Either way, our specially trained staff will artfully set up and present your entire menu to your exact specifications. Every item will be unwrapped and displayed with its accompanying sauce or dip where appropriate, leaving you to receive the accolades for such a beautiful presentation. We will provide complete heating instructions for your convenience. Chrome and silver chafing dishes can be provided at no additional charge. Disposable serving pieces are all included. Disposable plates, napkins, flatware & cups are available for a nominal fee.

All entrees and side dishes you see on these menus can be mix & matched, so please feel free to create your own menu from the selections we've offered here.

(We kindly request a 20-person minimum on all menus.)

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free

KEEP AUSTIN WEIRD

Texas Smoked Shrimp over Cheesy Grits

Root Beer Ribs (DF)

Farmers Market Chopped Vegetable Salad (VV, GF, DF)

A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber
with Champagne Chervil Vinaigrette

Shaved Brussels Sprouts Slaw (V, GF)

Garlic Cheese Bread (V)

\$22.50 per Guest

ALL VEGGIE, ALL GOOD

Pasta Primavera (VV, DF)
Fresh Spring Vegetables lightly steamed &
tossed with Penne Pasta
in our Zesty Marinara Sauce

Quinoa & Cheese Stuffed Eggplant Steak
with Red Pepper Coulis (V, GF)

Chilled Cucumber Soup (V, GF)

Chickpea Salad with Carrots & Dill (VV, GF)

Curly Endive & Frisee Salad (V, GF)
with Blackberries, Sunflower Seeds,
Goat Cheese & White Balsamic Vinaigrette

\$15.95 Per Guest

EATALY

Fresh Mozzarella & Basil Stuffed Frenched Breast
of Chicken with Bruschetta Topping (GF)

Artichoke Arugula Pesto Orecchiette with Peas (V)

Carrot Coins, Zucchini & Yellow Squash
tossed with Lemon Thyme Butter (V, GF)

Simple Garden Salad (VV, GF, DF)
Iceberg & Romaine Lettuces tossed with
Tomato Wedges, Fresh Sliced Cucumbers,
Shredded Carrot & Red Cabbage
served with choice of Ranch Dressing (V) or
Balsamic Vinaigrette (VV, GF, DF)

Herbed Focaccia (V, DF)
with Olive Oil & Grated Parmesan

\$16.70 per Guest

MMM...

Sous Vide Pork Tenderloin with Charred Lemon Blueberry Gastrique (GF)

Boneless Chicken Breasts with Leek, Shallot & Carrot
in a Riesling Cream Sauce

Parslied Red Skin Potatoes (V, GF)

Apricot Glazed Brussels Sprouts (VV, GF, DF)

Wagner Spinach Salad (V, GF)
with Caramelized Onion, Crumbled Bleu Cheese,
Sliced Strawberries, Candied Walnuts & Poppyseed Dressing

\$17.95 per Guest

CAMPO E RUSCELLO

Italian Stuffed Flank Steak Board
Spinach, Red Pepper,
Pesto, Pomodoraccio Tomatoes

Salmon en Papillote (GF, DF)
Leeks, Carrots, White Wine, Tarragon

Fingerling Potato Salad (VV, GF, DF)
Capers, Shallots, Chervil Vinaigrette

Beet Salad (V, GF)
Beets, Strawberries, Scallions, Goat Cheese

Olive Bread (V)
with Olive Oil & Herbed Butter

\$22.25 per Guest

CUBANO MAMBO

Mojo Pork Enchiladas with Queso Fresco (GF)

Cuban Spiced Chicken Stew (GF, DF)
Peppers, Potatoes, Tomatoes, White Wine

Chorizo Plantain Rice (GF)

Mojito Grilled Fruit Salad (VV, GF, DF)

Chipotle Lime Corn Chips (VV, GF, DF)
with Grilled Pineapple Salsa & Sweet Heat
Guacamole

\$19.95 per Guest

SEOUL FOOD

Chili Lime Salmon (GF)
Honey, Garlic, Cumin

Korean BBQ Ribs (DF)

Chinese Shrunken Green Beans (VV, DF)
Stir Fried

Whole Wheat Linguini Pasta Salad (V, DF)
with Bean Sprouts, Pea Pods, Carrot, Rice Wine Vinaigrette

Kale Salad (V, DF)
with Spinach, Shiitake, Water Chestnuts, Toasted Cashews,
Mandarin Oranges & Black Sesame Miso Vinaigrette

\$25.50 per Guest