



2018

CATERING MENU

Austin Convention Center

AUSTIN
CONVENTION CENTER
CATERING



Chef's Table Breakfast

Served With Coffee, Decaf, Hot Teas And Fresh Squeezed Orange Juice.
Served For A Minimum Of 25 Guests

Signature Austin Breakfast Experience

Signature Spread Of Breakfast Breads And Muffins With Sliced Seasonal Fruits And Berries (Vegetarian)

Longhorn Breakfast

Salted Caramel Banana, Lemon Ginger Poppy Seed, And Chocolate Pumpkin Marble Breakfast Breads (Vegetarian)
Seasonal Sliced Fresh Fruits And Berries (Gf) (Vegan)
Country Fresh Scrambled Eggs With Aged Cheddar Cheese And Scallions (Gf) (Vegetarian)
Applewood-Smoked Bacon (Gf)
Spicy Sage Sausage Patties (Gf)
Oven Roasted Potatoes With Sweet Peppers And Onions (Gf) (Vegan)

Cocina Mediterranean Breakfast

House Baked Assorted Traditional Fruit And Cheese Danish (Vegetarian)
Seasonal Cut Fruit Salad With Citrus Honey Mint Essence (Gf) (Vegetarian)
Italian Strata Of Sausage, Tomato, Basil And Fresh Mozzarella
Balsamic Glazed Roasted Sweet Potatoes (Gf) (Vegan)





Chef's Table Breakfast

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Comal Street Breakfast

Fresh Fruit Salad Tossed With Chile, Agave And Lime (Gf) (Vegan)
Chimayo Chile Braised Pork
Asadero Cheese Scrambled Eggs (Gf) (Vegetarian)
Roasted Green Chile Cheddar Grits (Gf) (Vegetarian)
Fresh Local Flour Tortillas And House Made Salsa Fresca (Vegetarian)



Calle Seis Breakfast

Jicama Citrus Salad With Mint And Lime (Gf) (Vegan)
Chorizo And Chilaquiles Eggs With Texas Pepper Jack Cheese (Gf)
Green Chile Smoked Bacon (Gf)
Chimayo Chile Roasted Baby Red Potato Wedges (Gf) (Vegan)
Fresh Local Flour Tortilla And Roasted Tomatillo Chipotle Salsa
(Vegetarian)





Plated Breakfast

Served With House Baked Pastries, Sweet Cream Butter, Raspberry Chipotle Preserves, Coffee, Decaf, Hot Teas And Fresh Squeezed Orange Juice

Selection 1

Fresh Scrambled Egg, Applewood Smoked Bacon, Roasted Yukon Gold Potato With Sweet Peppers And Onions. (Gf)

Selection 2

Flat Breakfast Enchilada With Scrambled Egg, Pulled Braised Pork, Corn Tortilla, Chimayo Chile, Aged Cheddar And Hatch Grit.

Selection 3

Braised Chorizo Brisket, And Poached Egg Over Sweet Potato Hash And Green Chile Hollandaise.





A la Carte Breakfast

Assorted Fresh Baked Muffins (Vegetarian)

Breakfast Breads (Vegetarian)

Flaky Danish Pastries (Vegetarian)

Buttery Croissants And Jam (Vegetarian)

Assorted Bagels And Cream Cheese (5 Dozen Minimum) (Vegetarian)

Round Rock Donuts, An Austin Favorite (5-Dozen Minimum) (Vegetarian)

Assorted Cereals And Milk (Vegetarian)

Greek And Low Fat Fruit Yogurts (Vegetarian)

Steel Cut Oats With Honey And Brown Sugar (Vegetarian)

Breakfast Sandwiches

Smoked Ham, Egg And Cheddar Croissant

Applewood Bacon, Egg And Provolone On Croissant

Sausage, Egg And Cheddar On Buttermilk Biscuit

Breakfast Tacos (Served With Housemade Salsa)

Bacon, Egg, Cheese On Flour Tortilla

Sausage, Egg, Cheese On Flour Tortilla

Chorizo, Potato, Egg On Flour Tortilla

Hatch Chile, Egg, Asadero Cheese On Flour Tortilla (Vegetarian)

Potato, Egg, Cheese On Flour Tortilla (Vegetarian)

Breakfast Pretzels (Maximum 500)

Sausage, Scrambled Egg And Mozzarella Cheese

Scrambled Egg, Jalapeno, Cheddar Cheese And Tomato (Vegetarian)

Individual Frittatas

Spicy Italian Sausage, Roasted Tomato, Basil And Mozzarella (Gf)

Spinach, Texas Goat Cheese And Caramelized Onion (Gf) (Vegetarian)





Beverages

Hot

Fresh Brewed Local Coffee (Regular Or Decaffeinated)

Fresh Brewed Hot Tea

Signature Coffee Table

Local Blend Regular Or Decaffeinated Coffee Fresh Brewed With Flavored Syrups, Cinnamon Sticks, Ground Cinnamon, Vanilla Whip, Chocolate Curls, Sugar Swirl Sticks And A Variety Of Sweeteners (Must Be Ordered In 3 Gallon Increments)

Mexican Hot Chocolate

Accompanied By Warm Crisps With Cinnamon Sugar, Vanilla Whip And White Chocolate Curls

Cold

Bottled Water

Bottled Sparkling Water

Soft Drinks

Bottled Juice

Ice Water

Ice Water Garnished With Citrus Fruit

Infused Spa Water

Lemon, Orange, Cucumber, Ginger Lime

Lemonade

Fruit Punch

Fresh Brewed Iced Tea





Anytime Breaks

Assorted Snacks

Assorted Jumbo Cookies Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut And Oatmeal Raisin (Vegetarian)

Thick Fudge Brownies (Vegetarian)

Lemon Bars (Vegetarian)

Individual Bags Of Kettle-Style Potato Chips (Vegetarian)

Granola Bars (Vegetarian)

Kind Bars (Vegetarian)

Rx Bars (Vegetarian)

Lara Bars (Vegetarian)

Snack Mix, Pretzel Twists Or Peanuts (Vegetarian)

Fresh Popped Popcorn (Vegetarian) (Gf)

Deluxe Mixed Nuts (Vegan) (Gf)

Individual Garden Goddess Seasonal Crudités (Vegetarian) (Gf)

Vegetable Crudite & Dip Platter (Vegetarian) (Gf)

Market Whole Fruit (Vegan) (Gf)

Fresh Cubed Seasonal Fruit Cups (Vegan) (Gf)

Seasonal Sliced Fresh Fruit Platter (Vegan) (Gf)

Seasonal Mixed Berry Yogurt Parfaits Fresh Berries Layered With Vanilla Yogurt, Crunchy Granola And Local Honey (Vegetarian) (Gf)

Chips And Salsa (Vegetarian) (Gf)

Chips And Guacamole (Vegetarian) (Gf)

String Cheese Sticks (Vegetarian) (Gf)

Jumbo Soft Pretzels With Brown Mustard (Vegetarian)





Anytime Break Menus

Farmer's Market Table

Chef's Selection Of Local Cheeses With Fruit Chutneys, Local Honey, Crackers, Farmer's Market Crudités, Seasonal Fresh Cut Fruit And Berries. Accompanied By Fresh Baked Artisan Breads Green Goddess And Ranch Dips (Vegetarian)

Create Your Own Energy Mix

Dried Cranberries, Yogurt Raisins, Chocolate Chunks, Roasted Almonds, Sesame Sticks (Vegetarian)

Salsa And Queso Bar


New Mexico Green Chile Queso Blanco, Local Tortilla Chips With Chipotle Tomatillo And Salsa Fresca, House-Made Fresh Guacamole And Pickled Fresno Peppers (Vegetarian) (Gf)

Willy Wonka Junk Food

Milk Chocolate Glazed Potato Chips, Strawberries And Marshmallows, Dark Chocolate Drizzled Pretzel Rods, Applewood Bacon, Orange Peel, Pineapple And Banana Chips

Artisanal Charcuterie

Imported Prosciutto, Salami, Mortadella And Coppa Served With House Pickled Giardiniera And Sliced Rustic Breads





Anytime Break Menus

Local Domestic Cheese Display

Locally Produced & Hand Crafted Texas Cheddars, Goat And Specialty Cheeses With Austin Honey, Jalapeno Jam, Sliced Artisan Breads And Flat Crisps (Vegetarian)

Hummus Dip Trio

Ancho Chile, Cumin Roasted Carrot And Mediterranean Olive Hummus With Toasted Sea Salt Pita Points And Flat Breads (Vegan)

Snack Mix Combo

25 Person Minimum

Sweet Caroline, Mexicali Fire & Bartenders Blend – Sweet, Spicy And Savory Gourmet Snack Mixes (Vegetarian)

Artisanal Pretzel Select 3 (Maximum 500)

Served With Brown Mustard And Cheese Sauce (Vegetarian)

Salted Bavarian Style (Vegetarian)

Bacon, Jalapeno, Asadero Cheese

Pearl Snap Beer And Texas Cheddar (Vegetarian)

Cinnamon Sugar (Vegetarian)





Make Your Own Market Salad

Build Your Salad From The Fresh Market Served With Old World Sliced Breads And Crackers. Includes Regular & Decaf Coffee, Iced Tea & Ice Water. Served For A Maximum Of 100 Guests

GREENS Choose Two

Mixed Baby Greens
Romaine Lettuce
Iceberg
Baby Spinach
Kale and Field Greens Blend

PROTEINS Choose Two

Marinated Grilled Chicken
Roast Sirloin of Beef
Smoked Turkey
Smoke Roasted Pork Loin
Applewood Smoked Bacon
Hot Smoked Salmon

CHEESE Choose Two

Goat Cheese
Texas Cheddar
Feta Cheese
Asadero Cheese
Blue Cheese

TOPPINGS Choose Five

Broccoli Slaw
Shredded Cabbage
Julienne Jicama
Julienne Carrot
Kalamata Olives
Grape Tomato
Sweet Peppers
Cauliflower
House Giardiniera
Sweet Hot Pickled Jalapeno
Chopped Egg
Sweet Red Onion
Toasted Sunflower Seed
Croutons
Ranch Bean Caviar

HOUSE MADE DRESSINGS Choose Two

Buttermilk Ranch
Cracked Black Pepper Balsamic Vinaigrette
Champagne and Fine Herb Vinaigrette
Yuzu Vinaigrette
Creamy Avocado Serrano
Green Chile Caesar



Box Lunches

Gourmet Entrees Choose 3

Mediterranean Turkey, Sliced Cucumber, Olive Tapenade, Ripe Tomato, And Crisp Romaine With A Lemon Oregano Feta Spread On Flat Bread

Cedar Smoked, Pulled Chicken Salad With Yuzu Cilantro Slaw On Fresh Baked Brioche Bun

Honey Roasted Ham With Gruyere Cheese, Deli Mustard And Pickled Red Onion Relish On Pretzel Bun

Southwest Torta Of Mesquite Smoked Turkey With Hatch Green Chile Pimento Cheese, Green Leaf Lettuce On Gluten Free Bread (Gf)

Sliced Pastrami, Horseradish Sauerkraut Slaw, Shredded Gruyere Cheese, Spicy Mustard, On A Paleo Wrap (Gf)

Texas Muffuletta With Sliced Ham, Capicola, Hard Salami, Provolone Cheese, House Giardiniera, Lettuce, Tomato, Siracha Mayo On Gluten Free Bun (Gf)

Stone Ground White Polenta, Grilled Seasonal Vegetables, Crisp Lettuce And Ripe Tomato With Ancho Chile Hummus On Locally Baked Hippie Bun (Vegetarian)

Sweet Chile Seared Tofu With Roasted Vegetables, Crisp Lettuce And Ancho Chile Hummus On Tomato Tortilla Wrap (Vegan)

Quinoa Croquette Wrap With Crisp Lettuce, Roasted Portabella Mushroom, Broccoli Slaw, Julienne Squash And Sweet Peppers On Spinach Tortilla (Vegan)





Box Lunches

Farmer Salads Choose One

Seared Sweet Chile Noodle Salad With Napa, Bok Choy,
Carrot And Broccoli (Vegan)

Sweet Corn Salad With Cotija Cheese And Yukon Gold Potato (Gf)

Yuzu Slaw With Mixed Cabbage And Carrot (Vegan) (Gf)

Snacks Choose Two

Seasonal Apple (Vegan)

Bag Of Kettle Style Potato Chips (Vegetarian)

Granola Bar (Vegetarian)

Trail Mix (Vegetarian)

Desserts Choose One

Chocolate Brownie (Vegetarian)

Assorted Chocolate Drizzled Cookies (Vegetarian)

Beverage

8oz Bottle Of Water





Tex Mex Chef Table

Entrées Choose 2

Beef Fajita- Chargrilled Marinated Skirt Steak With Sweet Peppers, Onions (Gf)

Chicken Fajita- Cilantro Lime Grilled Chicken, Roasted Bell Pepper, Texas Onion (Gf)

Chile Relleno- Roasted Hatch Chile Stuffed With Monterey Jack Cheese, Hatch Chile Sour Cream Sauce And Cheddar Cheese (Vegetarian)

Carne Adovada- Braised Pork In A Rich Red Chile Garlic Sauce

Margarita Chicken- Cilantro Lime Grilled Breast Of Chicken With Citrus Tequila Sauce (Gf)

Sides Choose 2

Roasted Elote With Queso Fresco (Gf)

Charro Beans (Vegan) (Gf)

Cilantro Rice (Vegan) (Gf)

Calabaza With Roasted Corn (Vegetarian) (Gf)

Chilled Marinated Tomato & Cucumber Salad (Vegan) (Gf)

Austin Caesar Salad With Shaved Manchego, Chile Croutons
And Green Chile Caesar Dressing

Dessert Choose 1

White Chocolate Dulce De Seis Leches (Vegetarian)

Abuelitas Dark Chocolate Cream Cake With Crispas (Vegetarian)

Mexican Bread Pudding With Piloncillo (Vegetarian)





Barbeque Chef Table

Served With Griddled Honey Butter Texas Toast And Chipotle Bbq Sauce.
Includes Regular And Decaf Coffee, Iced Tea And Ice Water.

Entrées Choose 2

Beef Brisket-18 Hour (Gf)
Applewood Smoked Pulled Pork Shoulder (Gf)
Chile Brined Breast Of Chicken (Gf)
Hudson's Smoked Sausage (Gf)
Ancho Rubbed Smoked Pork Loin (Gf)
Sweet Potato Corn Cake With Three-Bean Vegetable Mélange
(Vegan) (Gf)

Cold Side Platters Choose 2

Creamy Coleslaw (Vegetarian) (Gf)
Baked Potato Salad (Gf)
Roasted Sweet Potato And Corn Salad (Vegetarian) (Gf)

Warm Side Platters Choose 1

Molasses Baked Beans (Vegetarian) (Gf)
Green Chile Corn Pudding (Vegetarian)
Creamy Kimchi Collard Greens (Vegetarian) (Gf)

Dessert Choose 1

Blackberry Cobbler With Mexican Vanilla Whip (Vegetarian)
Strawberry Betty With Brown Butter Whip (Vegetarian)
Chocolate Bread Pudding With Bourbon Glaze (Vegetarian)
Hot Fudge Nut Cake (Vegetarian)





La Cocina Mesa Chef Table

Served With Roasted Garlic And Manchego Cheese Cuban Toast.
Includes Regular And Decaf Coffee, Iced Tea And Ice Water.

Entrées Choose 2

Lasagna Of House Smoked Chicken, Cremini Mushrooms And Spinach
In Creamy Roasted Tomato And Green Chile Alfredo Sauce

Penne With Beef Bolognese

Chicken Caprese

Pesto Roasted Chicken (Gf)

Fresh Herb And Olive Oil-Tossed Linguini With Sweet Pepper Puttanesca Sauce (Vegan)

Side Items Choose 2

Caprese Salad With Grape Tomato, Ciliegine Mozzarella, Orecchiette Pasta
In Balsamic Basil Vinaigrette (Vegetarian)

Oven Roasted Seasonal Vegetables (Vegan) (Gf)

Greek Salad Of Crisp Greens, Tomato, Pepperoncini Peppers, Kalamata Olive, Cucumber
And Feta Cheese With A Lemon Oregano Vinaigrette (Vegetarian) (Gf)

Traditional Caesar Of Crisp Romaine, Parmesan Cheese, Garlic Croutons,
Caesar Dressing (Vegetarian)

Dessert Choose 1

Abuelita's Cinnamon Chocolate Cream Cake With Cinnamon Crispa Topping (Vegetarian)

Italian Spice Cake With Frangelico Buttercream (Vegetarian)

Traditional Tiramisu (Vegetarian)





Comfort Food Chef Table

Served with pull apart rolls with sweet cream butter.
Includes regular & decaf coffee, iced tea and ice water.

Entrees Choose 2

Tender Pot Roast With Roasted Vegetable Gravy
Oven Roasted Breast Of Chicken With Pan Drippings Glaze (Gf)
Smoked Bacon Meatloaf With Roasted Tomato Demi-Glace
Baked Tilapia Amandine With Brown Butter Lemon Cream
Roasted Vegetable Strudel With Wild Mushroom Cream (Vegetarian)

Side Items Choose 3

Roasted Garlic Parmesan Grits (Vegetarian) (Gf)
Rosemary Sage Cornbread Dressing
Texas Blue Cheese Mashed Red Potato (Vegetarian) (Gf)
Creamy Kimchi Collard Greens (Vegetarian) (Gf)
Tender Green Beans (Vegetarian) (Gf)

Dessert Choose 1

Hot Fudge Nut Cake (Vegetarian)
Banana Bread Pudding With Kahlua Glaze (Vegetarian)
Blueberry Cream Cheese Cobbler (Vegetarian)





Handcrafted Wraps Table

Served with Miss Vickie's kettle style chips. Includes regular & decaf coffee, iced tea & ice water.

Entrées Choose Three

Roasted Chicken Salad- Roasted Sweet Onion Dressing And Lettuce
On Roasted Spinach Tortilla Wrap

Club Wrap- Smoked Turkey, Honey Ham, Apple Wood Smoked Bacon With Lettuce,
Tomato And Herb Cream Cheese Spread On Honey Wheat Tortilla Wrap

Slow Roasted Beef- Caramelized Onions, Mushrooms, Sharp Cheddar And Lettuce
On A Jumbo Tortilla

Sliced Pastrami- Horseradish Sauerkraut Slaw, Shredded Gruyere Cheese
And Spicy Mustard On A Paleo Wrap. (Gf)

Sweet Chile Seared Tofu- Roasted Vegetables, Lettuce,
And Ancho Chile Hummus On Tomato Tortilla Wrap (Vegan)

Side Items Choose Two

Seasonal Cut Fruit And Berry Salad With Mint (Vegetarian) (Gf)

Baked Potato Salad (Gf)

Smoked Sweet Corn, Roasted Vegetable And Red Potato Salad In A
Toasted Coriander Aioli (Gf)

Caprese Salad With Grape Tomato, Ciliegine Mozzarella, Orecchiette Pasta
In Balsamic Basil Vinaigrette (Vegetarian)

Dessert Choose Two

Blondies (Vegetarian)

Brownies (Vegetarian)

Lemon Bars (Vegetarian)

Jumbo Cookies (Vegetarian)



3 Course Plated Meals

Served With Signature Rolls And Garlic Butter

Salad

House Salad- Baby Lettuce And Crisp Greens With Julienne Vegetable, Plum Tomato (Vegan) (Gf)

Mesclun Greens Salad- Ciliegine Mozzarella, Grape Tomato, Basil, Focaccia Crouton (Vegetarian) (Gf)

Austin Caesar Salad- Shaved Manchego, Chile Crouton (Vegetarian)

Baby Spinach Salad- Texas Goat Cheese, Toasted Almonds, Red Grapes, Orange Segments (Vegetarian) (Gf)

Butter Lettuce Salad- Chicory, Citrus Segments, Daikon, Grape Tomato (Vegan) (Gf)

Mason Jar Salad- With Tender Greens, Ripe Tomato, Cucumber, Apricot, Petal Confetti And Creamy Avocado Dressing (Vegan) (Gf)

Dressings Choose One

Black Pepper Balsamic Vinaigrette, Buttermilk Ranch, White Balsamic Vinaigrette, Hatch Caesar, Cilantro Lime Vinaigrette, Yuzu Serrano Vinaigrette, Buttermilk Chive, Creamy Avocado Or Roasted Tomato Basil Vinaigrette (Gf)

Chicken Entrees

Herb Seared Chicken Breast- Bourbon Fig Compote, Roasted Sweet Potato And Brussels Sprouts (Gf)

Coconut Curry Chicken Breast- Basmati Currant Rice, Crispy Cauliflower And Cumin Roasted Carrots (Gf)

Riesling Seared Breast Of Chicken With Lemon- Limoncello Herb Cream, Apricot Glazed Sweet Potato And Baby Green Bean Almondine

Pan Seared Chicken- Wild Mushroom Tarragon Marsala Sauce, Basil Poached Broccolini, Roasted Sweet Peppers On White Cheddar Creamy Polenta



3 Course Plated Meals

Beef Entrees

Smoked Roasted Sirloin- Cilantro Chimichurri Sauce,
Sweet Potato Yukon Mash, Roasted Root Vegetable (Gf)

Braised Short Rib- Caramelized Onion Glaze, Manchego White Grit,
Roasted Brussel Sprouts And Carrot Oblique

Pork Entrees

Ancho Smoked Pork Loin- Roasted Pepper Chutney,
Sweet Potato Green Chile Mash, Roasted Calabasas,
Kernel Corn And Sweet Onion (Gf)

Maple Bacon Grilled Boneless Pork Chop- Caramelized Onion Jus,
Roasted Garlic Mashed Potato, Creamy Braised Spinach And Zucchini

Vegetarian Entrees

Roasted Vegetable Strudel- Wild Mushroom Cream, Fiesta Quinoa
And Roasted Shaved Brussel Sprouts (Vegetarian)

White Bean And Pimento Cheese Stuffed Sweet Pepper-
Creamy Cauliflower Mashed Potato And Roasted Tomato Puree
(Vegetarian)

Spinach And Tofu Borek- Grilled Vegetable And Lemon Cream
(Vegetarian)



3 Course Plated Meals

Desserts Choose One

Lemon Blueberry Buckle- Fresh Berries And Vanilla Whip (Vegan) (Gf)

Ginger Vinegar Seared Vanilla Pound Cake- Peach And Marbella Compote, White Chocolate Vodka Mousse (Vegetarian)

Salted Caramel Crème Brûlée- Orange Liquor Whip And Berries (Vegetarian)

Individual Hot Fudge Nut Cake- Mexican Vanilla Whip (Vegetarian)

Chocolate Lava Cake- Bourbon Whip And Spicy Pepitas Brittle (Vegetarian) (GF)

White Chocolate Raspberry Cheesecake- Chambord Cream And Berries (Vegetarian)





Hors D'oeuvres

Chicken

Spicy Chicken Lumpia With White Soy, Cilantro And Orange

Ancho Honey Hot Wings With Cilantro Ranch Dipping Sauce (Gf)

Coriander Seared Chicken And Cilantro Mini Tarts

Ancho Chile Rosemary Chicken Satay With Roasted Jalapeno Jam (Gf)

Fried Smoked Chicken Slider On Hawaiian Bun With
Chipotle Honey Mustard



Beef

Oak-Smoked Tenderloin Of Beef On Buttered Crostini
With Caramelized Onion Cream

Smoked Brisket And Jalapeño Jack Flauta With Sweet Chile Dipping Sauce

Greek Roasted Beef Kabob With Minted Tzatziki (Gf)

Angus Beef Slider, Hatch Green Chile, Asadero Cheese With Chimayo Mayo
On Potato Roll

Beef Slider With Aged Cheddar, Applewood Smoked Bacon
And Chipotle BBQ Sauce

Smoked Brisket Tostada With Asadero Queso, Yuzu Slaw
And House Red Jalapeno Pickle (Gf)





Hors D'oeuvres cont.

Pork

Sweet Curried Pork And Masa Empanadas
With Smoked Salsa Crème Fraiche

Korean Bbq Pork Stuffed Baby Red Potato (Gf)

Smoked Pulled Pork Shoulder With Jalapeno Slaw
With Chipotle Bbq On Hawaiian Roll

Jalapeno Cheddar Sausage In Pastry With Ancho Cream Cheese
And Jalapeno Jam

Seafood

Jumbo Lump Crab Tostadas With House Pickled Jalapeño Relish,
Avocado Cream And Micro Cilantro (Gf)

Sweet Basil And White Wine Shrimp Shooter
With Roasted Garlic Aioli (Gf)

Shrimp Ceviche Shooter With Roasted Tomato, Jalapeño, Cilantro,
Avocado And Lime (Gf)

Black Pepper Seared Ahi Tuna With Balsamic Wasabi Reduction
And Wakame Salad (Gf)

Vegetarian

Roasted Vegetable And Smoked Goat Cheese Empanadas With Roasted
Poblano Pepper Cream (Vegetarian)

Green Chile Mac And Cheese Bites With Cilantro Ranch Dipping Sauce
(Vegetarian)

Roasted Vegetable Antipasti Skewers With Balsamic Drizzle (Vegan) (Gf)

Plantain Tostada With Roasted Quinoa Vegetable Compote (Vegan) (Gf)

Twice Baked Baby Red Potato With Chive Crème Fraiche
(Vegetarian) (Gf)

Baked Texas Goat Cheese Cup With Lemon Fig Glaze And Red Pepper
(Vegetarian)



Reception Chef Table

Small Plate Tables

Shiner Braised Short Ribs- Caramelized Onion Sauce With Creamy Green Chile Grits (Gf), And Mini Sweet Yeast Roll

Korean Bbq Pork Street Taco- Gochuchang Braised Pork With Kogi Barbecue Sauce And Jorim Fingerling Potatoes On Fresh Flour Tortilla

Carved, Chilled Smoked Tenderloin Of Beef- Pub Style Horseradish Cream, Smoked Corn And Yukon Potato Salad With Creamy Aioli (Gf)

Red Chile Braised Chicken Nachos- Local Tortilla Chips, Green Chile Queso Blanco And Pico De Gallo (Gf)

Carved Texas Sausage Board

Carved Skillets Of Local Jalapeno, Cheddar And Smoked Sausage, Roasted Sweet Peppers And Onions. Served With Chipotle Barbecue Sauce, Spicy Brown Mustard (Gf) And Griddled Honey Butter Texas Toast



Dessert

Fondue Display (Vegetarian)

Dark Chocolate Fondue
Vanilla Bean And Chocolate Pound Cake
Seasonal Berries, Pineapple, Honeydew, Cantaloupe
Salted Pretzel Rods, Fresh Whipped Cream

Donut Sundae Bar (Vegetarian)

Local Mixed Donut Holes
Vanilla Ice Cream
Strawberry, Chocolate, Salted Carmel Sauce
Seasonal Berries
Bananas Foster
Sprinkles, Cookie Crumbs, Candied Pecans, Red Cherries,
Vanilla Whip

Cookies & Milk (Vegetarian)

Warm Chocolate Chip And Snickerdoodle Cookies
Ice Cold Milk

Mini Dessert Extravaganza (Vegetarian)

Individual Mint Chocolate Chip Mousse, Blueberry Lemon Cheesecake,
Fudge Sundaes, Raspberry Passion Fruit Mousse, Strawberry White
Chocolate Short Cakes In Mini Cocktail And Decorative Vessels

Signature Desserts Made Fresh In-House

Assorted Jumbo Cookies (Vegetarian)
Brownies (Vegetarian)
Lemon Bars (Vegetarian)

Local Austin Favorites

(Minimum Order May Apply)
Round Rock Donuts (Vegetarian)
Hey Cupcake (Vegetarian)
Amy's Ice Creams (Vegetarian)
Good Pop (Vegetarian)
Louie G's Italian Ice (Vegetarian)





Specialty Cocktails

Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.

Bloody Mary Bar

A Fabulous Starting Point!

Tito's Vodka, Delicious Bloody Mary Mix And A Smorgasbord Of Garnishes Including Parmesan Crisp, Cubed Cheeses And Pickled Vegetables

Margarita Madness - A Timeless Classic!

Margarita On The Rocks With Your Choice Of Refreshing Fruit Mixer:

Lime, Strawberry, Mango And Pomegranate

Served With Assorted Salts, Sugars And Garnishes

Texas Tea

Deep Eddy Sweet Tea Vodka Mixed With Refreshing Lemonade
Garnished With A Lemon Wheel

Mimosas

Champagne With Fresh Squeezed Orange Juice

Austin Mule

Tito's Handmade Vodka, Spicy Ginger Beer And Fresh Lime
To Brighten Your Day

Lynchburg Lemonade

Jack Daniels And Triple Sec With Just A Splash Of Sweet & Sour,
Lemon Garnish





Specialty Cocktails



Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.

Sangria

Red Wine And Brandy With Fresh Citrus Fruits, Berries, Juice & Soda
(Our Sangria Recipe Is Prepared 24 Hours In Advance To Infuse
And Develop The Flavors Of The Ingredients)

Craft And Micro Brew Beers

A Variety Of Local And Craft Brews Including Pale Ales, Ipa's, Lagers
And Wheat Beers. (Subject To Availability And Minimum Purchase)





Bar Selections

Customize your bar from our offerings below. Beverages are billed on consumption unless otherwise noted.

Cocktails

Featuring Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Johnny Walker Red Scotch, Jose Cuervo Tequila, Jack Daniels Whiskey

House Wine

Red & White

Sparkling

J. Roget

Beer

Specialty
Domestic

Non-Alcoholic

Bottled Water
Soft Drinks
Juices

Cash Bar Options Are Also Available

A Minimum Per Bar Is Required, As Well As A Bartender Fee.
Please Review With Your Catering Sales Manager For Details.

150.00 Per Bartender Service Timeframe Must Not Exceed 4 Hours.
Recommend 1 Bartender Per 125 Guests.





Wine by the Bottle

White Wine

Bubbly

Korbel Brut, California
Domaine Chandon Brut, California
J. Roget Brut
Veuve Clicquot Champagne

Light And Crisp

Kim Crawford Marlborough Sauvignon Blanc, New Zealand
Markham Sauvignon Blanc, California
Little Black Dress Pinot Grigio, California
Maso Canali Pinot Grigio, Italy
New Age San Rafael Blend, Argentina

Creamy And Elegant

Natura Chardonnay, Chile
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California
La Crema Monterey Chardonnay, California
Sonoma Cutrer Sonoma Coast Chardonnay, California

Sweet And Smooth

Seven Daughters Moscato, California
Beringer White Zinfandel, California
M. Chap Bellaruche Rose, France
Kim Crawford Hawks Bay Rose, New Zealand
Beso Del Sol Sangria, 3L Box





Wine by the Glass

Red Wine

Ripe And Rich

Rosato Rosso Dolce (Sweet Red), Italy

Mark West Pinot Noir, California

Meiomi Sonoma-Monterey Pinot Noir, California

Dreaming Tree "Crush", California

14 Hands Merlot, Washington

Spicy And Sassy

Frescobaldi "Nipozzano Riservo" Chianti, Italy

Gascón Malbec, Argentina

Jacobs Creek Shiraz, Australia

Big And Bold

Natura Cabernet Sauvignon

Louis Martini 'Sonoma' Cabernet Sauvignon, Sonoma

Avalon Napa Valley Cabernet Sauvignon

Simi Alexander Valley Cabernet Sauvignon, California

Columbia Crest 'Grand Estates' Cabernet, Washington

Chimney Rock Cabernet Sauvignon, California

Cline Cellars "Ancient Vine" Zinfandel, California





Policies & Guidelines

Exclusivity

Austin Convention Center Catering, Supported By Levy, Is The Exclusive Provider Of All Food And Beverage For The Austin Convention Center And The Preferred Provider For The Palmer Events Center. No Outside Food Or Beverage Permitted.

Catering Agreement

Signed Copy Of The Catering Agreement Must Be Received No Later Than 60 Days Prior To The First Day Of Services.

Guarantees

30 Days Prior To Event – Menu Selections And Function Details For All Services.
14 Business Days Prior To Event – Final Submission For Any Additional Services.
Subject To A 10% Late Fee.
7 Business Days Prior To Event – Final Guarantee For Any Existing Services.
"Event" Being The First Scheduled Day Of Catering Service

Payment

60 Days Prior To Event – 75% Estimated Total For All Catering Services.
14 Days Prior To Event – Remaining Balance For All Catering Services.
7 Days Prior To Event – All Catering Services Paid For In Full.

Taxes & Fees

Menu Prices Do Not Include The Following: 20% Service Charge
8.25% State Sales Tax 8.25% Mixed Beverage Tax

Service Timeframe

Catering Services Provided With A 2 Hour Timeframe,
After Which All Products And Equipment Will Be Removed.
Services May Be Extended With Applicable Fees.

Catering Services Will Require Access To The Assigned Location With No Less Than 2 Hours Prior To Scheduled Start Time. This Timeframe Will Be Used To Set All Contracted Product And Equipment. If Less Than 2 Hours Is Available To Set The Function Space, Additional Labor Fees May Be Incurred.





Policies & Guidelines

Sustainability

All Services, With The Exception Of Plated Meals, Are Provided With Sustainable Disposable Ware.

This Is Done To Contribute Towards The Facilities Green Initiatives.

Upon Request, Services May Be Upgraded To China With An Additional Fee Of \$3.25 Per Person

Bar Services

All Events With Alcoholic Beverages Require A Certified Bartender, Provided By Levy. Under No Circumstances May Alcohol Be Brought Into Or Removed From The Facility. All Alcohol Will Be Sourced Through Levy Restaurants And Its Approved Vendors.

Donations And/Or Discounted Products Are Not Permitted.

Linen

Most Events That Include Food & Beverage Will Be Provided With Complimentary Linen.

Standard Colors Available Are Black And White. Additional Colors May Be Available With A Fee.

Linen Will Be Provided To Cover The Number Of Tables Based On Your Meal Guarantee With Rounds Of 10.

Additional Tables Beyond Those Necessary For The Meal Guarantee Will Result In A Linen Fee Of \$10 Per Additional Linen.

Special Dietary Requirements

We Will Gladly Assist In Accommodating Your Dietary Requests. Please Speak With Your Catering Sales Manager In Advance So That Preparations May Be Made.

