



Palmer Events Center

Catering Menu 2025



Catering Services

Hosted Services

Catering Services are available through the preferred in-house caterer, Levy dba Austin Convention Center Catering.

Retail Services

Levy is the exclusive concessionaire for the Palmer Events Center. Only Levy and Levy contracted vendors may sell food or beverage for consumption at the event.

Bar Services

All events with alcoholic beverages require a certified bartender, provided by Levy Restaurants. Under no circumstances may alcohol be brought into or removed from the facility. All alcohol will be sourced through Levy and its approved vendors. Donations and/or discounted products are not permitted.

Logistics

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 additional services. Subject to a 10% late fee.

7 BUSINESS DAYS PRIOR TO EVENT - Final guarantee for any existing services. Guest counts may not decrease after this date. ("Event" being the first scheduled day of catering service)

Late Order Fee

Services requested past the deadline, within 14 business days of the event, if approved, will be subject to a 10% late fee.

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.

*Credit Card required for all events for consumption charges or outstanding balances.

Taxes & Fees

Menu prices do not include the following: 22% service charge, 8.25% state sales tax, 8.25% mixed beverage tax. Please note that all food, beverage, and related items are subject to a service charge. This service charge is not a gratuity and is not distributed to service employees. Additional payment for tips or gratuity, if any, is voluntary and at your discretion.

Service Guidelines

Service Timeframe

Catering services are provided with a 2 hour timeframe, after which all products and equipment will be removed. Services may be extended with applicable fees.

Most 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.

Operating Hours

Catering services are available between 6:00am and 12:00am, Monday - Sunday. Services requested outside of these hours require approval from the building administration and may incur additional labor fees.

Sustainability

All services are provided with sustainable, disposable serviceware. This is done to contribute towards the facilities green initiatives and LEED Gold certification. Upon request, services may be upgraded to china with an additional fee.

Linen

Complimentary linen is provided for most services that include food and beverage. Available colors are white and black. 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 \$12 per additional linen.

Plated Meals

Plated Events require equipment and resources that may or may not be available. Levy cannot confirm or commit to plated services without first reviewing the scope of the request with the event client. Please inquire with your Levy Sales Manager for plated meal proposals.

Retail Concessions

There is dedicated concession space in each Exhibit Hall. When arranging your floorplan, keep in mind that a 30'x30' space is required directly in front of each concession stand. This is necessary to allow for any additional equipment and queue lines. Requests for retail services outside of the built-in concession stands will be assessed for additional fees.

Local Vendors & Food Trucks

Levy / Austin Convention Center Catering has partnered with several local businesses that may provide local Austin products to your event. Your Levy Sales manager will arrange all details with these contracted subcontractors. Set Up Fees and Food and Beverage Minimum requirements may apply.

Special Considerations

In certain circumstances, Outside Catering Services for hosted food and non-alcoholic beverages may be approved. Outside catering agreements and required fees must be approved prior to signing the facility contract. Outside catering will not be approved during the planning of the event.

Beverages

HOT

Fresh Brewed Local Coffee 80/gallon

includes half & half, non-dairy creamer
and a variety of sweeteners

Fresh Brewed Local Decaffeinated Coffee 80/gallon

includes half & half, non-dairy creamer
and a variety of sweeteners

Fresh Brewed Hot Tea 57/gallon

with assorted tea varieties, honey
and lemon juice



COLD

Bottled Water 5/each

Sparkling Water 7/each

Soft Drinks 5/each

coca-cola, diet coke, sprite and dr. pepper

Bottled Juice 5/each

orange, apple and grapefruit

Energy Drinks 6.50/each

Ice Water 12/gallon

Ice Water Garnished with Citrus Fruit 21/gallon

orange, lemon or lime

Lemonade 55/gallon

Fruit Punch 55/gallon

Iced Tea 55/gallon



Anytime Breaks

Assorted Cookies 🌿 57/dozen
Fudge Brownies 🌿 57/dozen
Raspberry Cheesecake Bar 🌿 57/dozen
Individual Bags of Potato Chips 🌿 46/dozen
Kind Bars 🌿🚫 58/dozen
Lara Bars 🌿🚫 58/dozen
Individual Trail Mix 🌿 60/dozen
Individual String Cheese Sticks 🌿🚫 46/dozen
Chef's Choice Assorted Individual Snacks 🌿 50/dozen

Snack Mix 🌿 29/pound
Individual Garden Goddess Seasonal Crudités 🚫 6.75/each
Market Whole Fruit 🌿🚫 3.25/each
Seasonal Mixed Berry Yogurt Parfaits 🌿 8.25/each
fresh berries layered with vanilla yogurt, crunchy granola and Austin honey
Chips And Guacamole 🌿🚫 48/quart

Seasonal Sliced Fresh Fruit Platter 🌿🚫 7.75/person (minimum 25)
Vegetable Crudité & Dip Platter 🚫 7.25/person (minimum 25)

Hummus Dip 10.50/person (minimum 25)
served with salted pita points, celery & carrot sticks

- ancho chile hummus 🌿🚫
- Mediterranean olive hummus 🌿🚫

Artisanal Pretzel 7.75/each
served with spicy mustard 🌿🚫

- salted Bavarian 🌿
- jalapeno and cheddar cheese 🌿

Salsa and Queso Bar 🌿🚫 13.50/person (minimum 25)
New Mexico green chile queso blanco,
chipotle tomatillo salsa, salsa fresca,
house-made fresh guacamole,
local tortilla chips



Featured

Farmer's Market Table 11.50/person
(minimum 25)

Chef's selection of local meats and 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
🌿🚫 vegan
🚫 avoiding gluten

Breakfast

Chefs Table

Served with coffee, decaf, hot teas, iced water and fresh squeezed orange juice.

\$180 Surcharge will apply for Groups under 25 guests.

Signature Austin Breakfast Experience 22/person

signature spread of breakfast pastries and muffins

fresh seasonal fruits and berries

Longhorn Breakfast 29/person

assorted muffins

lemon mint pound cake

marble chocolate pumpkin breakfast bread

fresh fruit salad

country fresh scrambled eggs

applewood-smoked bacon

homestyle sausage patties

roasted potatoes with sweet peppers and onions

Biscuits & Gravy Breakfast 28/person

mojito fruit salad

country fresh scrambled eggs

pork sausage links

honey butter biscuit

country gravy

East Side Taco Breakfast 30/person

jicama citrus salad with mint and lime

traditional migas

applewood-smoked bacon

chimayo chile roasted baby red potato wedges

local flour tortillas

roasted tomatillo chipotle salsa

A La Carte Breakfast

Assorted Fresh Baked Muffins 56/dozen

Flaky Danish Pastries 56/dozen

Buttery Croissants 56/dozen

Assorted Greek Yogurts 5/each

Breakfast Sandwiches 7.25/each

- sausage, egg, cheddar on buttermilk biscuit
- ham, egg, cheddar with jalapeno jam on buttermilk biscuit
- egg and cheddar cheese on buttermilk biscuit
- southern style chicken on buttermilk biscuit

Breakfast Frittatas 6.75/each

- spicy Italian sausage, ripe tomato, basil and mozzarella
- spinach, Texas goat cheese and caramelized onion
- bacon, chives, potato and cheddar cheese
- mushroom and tarragon
- vegan with sundried tomato and spinach

Featured

Warm Bagels & Schmears 77/dozen

warm mini bagels / minimum order 3 dozen

- smoked salmon, capers, red onions, jalapeno cream cheese
- plain cream cheese

vegetarian
vegan
avoiding gluten



Bento To-Go Lunch

iced tea and iced water included **39/person**
beverages not included **37/person**
gluten free bread available **+5/person**

ENTREES: *select 3*

WRAP ENTREES

Club Wrap - smoked turkey, honey ham, applewood smoked bacon, lettuce, tomato, herb cream cheese spread on wheat tortilla wrap

Slow Roasted Beef - with caramelized onions, mushrooms, sharp cheddar cheese, lettuce on jumbo tortilla

Chicken Caesar Salad Wrap - romaine spear, shaved parmesan, spinach tortilla

Southwest Wrap - smoked turkey, hatch green chile-pimento cheese, leaf lettuce, on wheat tortilla wrap

Chickpea Salad - crisp lettuce, roasted portabella mushroom, sweet red peppers, tomato wrap ✓

SALAD ENTREES

Vegetable Cobb - diced tomato, smoked corn kernels, seasoned black beans, roasted carrots, ancho maple roasted tofu, yellow squash, zucchini, and mixed garden greens, balsamic dressing ✓

Cilantro Lime Chicken Breast Salad - chopped romaine, diced tomatoes, chives, chopped egg, crumbled goat cheese and bacon, balsamic dressing

SIDE SALADS: *select 2*

southern style mustard potato salad

baked potato salad

fresh fruit salad ✓

black eye pea salad ✓

DESSERT: *select 1*

fudge brownie

raspberry cheesecake bar

blondie bar (contains nuts)

lemon basil shortbread

marionberry bar ✓

vegetarian
vegan
avoiding gluten



Chef's Table

Includes regular & decaf coffee, iced tea and iced water.
\$180 Surcharge will apply for Groups under 25 guests

Smoke House Table 50/person

applewood smoked pulled pork 🍷
smoked breast of chicken 🍷
sweet potato corn cake with green chile cilantro pesto ✓ 🍷
creamy coleslaw ✓ 🍷
baked potato salad 🍷
molasses baked beans ✓ 🍷
jalapeno cornbread ✓
chipotle bbq sauce 🍷
peach cobbler with Mexican vanilla whip ✓

Home-Style Table 50/person

tender pot roast with roasted vegetable demi 🍷
herb roasted breast of chicken with pan glaze 🍷
roasted eggplant tolotini ✓ 🍷
Austin house salad ✓ 🍷
 buttermilk ranch dressing ✓
 balsamic vinaigrette ✓ 🍷
Texas blue cheese mashed red potato ✓ 🍷
tender green beans ✓ 🍷
fresh local rolls and sweet cream butter ✓
southern bread pudding with bourbon glaze ✓

✓ vegetarian
✓ vegan
🍷 avoiding gluten



Chef's Table

Includes regular & decaf coffee, iced tea and iced water.

\$180 Surcharge will apply for Groups under 25 guests

Austin Fajita Table 50/person

beef fajita - chargrilled marinated skirt steak with sweet peppers, Texas onion 🍴

chicken fajita - cilantro lime grilled chicken, roasted bell pepper, Texas onion 🍴

vegetarian fajita - roasted red chile plant-based chicken, caramelized onions ✓

roasted corn, elote-style with queso fresco 🌿

charro beans ✓ 🍴

cilantro rice ✓ 🍴

flour tortillas, salsa fresca, cheddar cheese and sour cream 🌿

sugar spiced churros with chocolate sauce 🌿

La Cocina Table 47/person

pesto roasted chicken 🍴

fresh herb and olive oil-tossed penne with house arrabiatta sauce ✓

egg plant ratatouille ✓ 🍴

canneloni bean ragout ✓ 🍴

traditional caesar with crisp romaine, parmesan cheese, garlic croutons

roasted garlic and manchego cheese bread

individual tiramisu 🌿

🌿 vegetarian
✓ vegan
🍴 avoiding gluten



Hors d'oeuvres

Prepared for table display. Butler passing is available with appropriate attendant fees.
Minimum order 25 per item.

Chicken

- Chicken guajillo mole skewer, roasted green chile crema 🍷 6.75
- Coriander seared chicken and cilantro mini tarts 6.25
- Fried smoked chicken slider on Hawaiian bun with chipotle honey mustard 6.75

Beef

- Greek roasted beef kabob with tzatziki 🍷 6.75
- Angus beef slider, hatch green chile, cheese with chimayo mayo on potato roll 6.75
- Peach BBQ brisket skewer 🍷 6.75
- Korean steak taco 6.75
- Beef empanada with salsa crema 6.75

Pork

- Cuban spring roll, roasted pork, swiss cheese, mustard, dill pickles 6.75
- Andouille sausage en croute with jalapeno jam 6.50

Seafood

- Jumbo lump crab tostadas with jalapeño relish, avocado cream and micro cilantro 🍷 7.25
- Sweet basil and white wine shrimp shooter with roasted garlic aioli 🍷 7.25


Vegetarian & Vegan

- Green chile mac and cheese bites with cilantro ranch dipping sauce 🌿 6.50
- Mediterranean antipasti skewers with balsamic drizzle 🌿 🍷 6.50
- Baked Texas goat cheese cup with lemon fig glaze and red pepper 🌿 5.75
- Artichoke and boursin bites 🌿 6.50
- Jack fruit cake with pineapple chimichurri 🌿 6.50




Reception Tables

Minimum order 25 per item


- **Smoked Beef Tenderloin**  **14/person**
carved and chilled with pub style horseradish cream,
smoked corn and yukon potato salad
with creamy aioli
- **Chipotle Mojo Street Tacos** **13.50/person**
braised chicken, poblano crema, pickled onion, mini flour tortillas
- **Carved Texas Sausage Board** **15/person**
sliced local sausage: traditional and jalapeno cheddar, tossed with roasted sweet peppers and onions
served with chipotle barbecue sauce, spicy brown mustard, pickled vegetables and Texas sliced bread
- **Quesadillas** **13/person**
cilantro lime chicken and asadero cheese quesadillas, salsa fresca, guacamole






Sweets

Churro Bar  **12.00/person**
mini churros
warm chocolate and caramel sauces
berry compote
whipped cream



Mini Cream Pie Bar  **60/dozen**
banana cream pie
chocolate cream pie
key lime cream pie

Maximum order quantity: 120 servings

 vegetarian
 vegan
 avoiding gluten



Bar Selections

Beverages are billed on consumption unless otherwise noted.
Cash bar options are available.

Alcohol service requires a bartender at \$180/bartender, not to exceed a 4 hour timeframe.

Recommend one bartender per 100 guests.

Cocktails 10

Tito's Vodka
Beefeater Gin
Bacardi Silver Rum
Johnny Walker Red Scotch
Lunazul Tequila
Jack Daniels Whiskey

House Wine 9

Specialty/Craft Beer 8

Domestic Beer 7

Soft Drinks 5

Bottled Water 5

Fruit Juice 5



In many cases, security will be required for services involving alcohol. This is determined at the sole discretion of the PEC Security Department. Please consult with your security coordinator during planning. All security related charges will be assessed and collected through PEC Security.