



# AUSTIN Convention Center

## Catering Menu 2025



# Policies & Guidelines

## **Exclusivity**

Levy Restaurants /Austin Convention Center Catering is the exclusive provider of all food and beverage for the Austin Convention Center and 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 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 payed for in full.

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

## **Taxes & Fees**

Menu prices do not include the following: 21% 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 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.

## **Operating Hours**

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

## **Sustainability**

All services, with the exception of plated meals, are provided with sustainable disposableware. 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 of \$3.50/person.

## **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 Restaurants and its approved vendors. Donations and/or discounted products are not permitted.

## **Linen**

Complimentary linen provided for most services that include food and beverage. Standard colors available 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.

# Breakfast




## Chefs Table

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 pastries and muffins with seasonal fruits and berries 🌿




### Longhorn Breakfast

salted caramel banana breakfast bread 🌿  
lemon mint pound cake 🌿  
marble chocolate pumpkin breakfast bread 🌿  
seasonal sliced fresh fruits and berries ✓🌿  
country fresh scrambled eggs 🌿  
applewood-smoked bacon   
homestyle sausage patties   
oven roasted potatoes with sweet peppers and onions ✓





### East Side Taco Breakfast

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 ✓



### Biscuits and Gravy Breakfast

mojito fruit salad ✓  
fresh baked honey buttered biscuits 🌿  
cream gravy 🌿  
griddled sausage links   
scrambled eggs with chives 🌿




### Comal Street Breakfast

fresh fruit salad tossed with chile, honey and lime 🌿  
chimayo braised pork  
asadero cheese scrambled eggs 🌿  
roasted green chile cheddar grits 🌿  
local flour tortillas ✓  
house made salsa fresca ✓

### Mediterranean Breakfast

traditional fruit and cheese Danish 🌿  
fresh fruit salad with citrus honey mint 🌿  
Italian strata with sausage, tomato, basil and fresh mozzarella  
herb roasted fingerling potatoes ✓



 vegetarian  
 vegan  
 avoiding gluten

# Breakfast

## Plated

Served with fresh baked muffins, coffee, decaf, hot teas and fresh squeezed orange juice.  
Served for a minimum of 25 guests.

**Selection 1:** 

fresh scrambled egg  
applewood smoked bacon  
roasted yukon gold potato with sweet peppers and onions

**Selection 2:**

flat breakfast enchilada with scrambled egg, pulled braised pork,  
corn tortilla, chimayo red chile, aged cheddar and hatch chile grits

**Selection 3:**

braised chorizo brisket and poached egg  
over sweet potato hash with green chile hollandaise



# Breakfast

## A La Carte Breakfast

**Assorted Fresh Baked Muffins** 🌿

**Breakfast Breads** 🌿

**Flaky Danish Pastries** 🌿

**Buttery Croissants** 🌿

**Assorted Cereals and Milk (minimum of 25)** 🌿

**Greek and Low Fat Fruit Yogurts** 🌿 🍷

**Steel Cut Oats with Honey, Butter and Brown Sugar** 🌿

### **Fat Bat Doughnuts**

8 dozen minimum / limit 3 donut flavors per day

- red velvet doughnut with cream cheese icing 🌿
- old fashioned doughnut with chocolate icing 🌿
- old fashioned doughnut with spiced sugar 🌿
- yuzu glazed yeast doughnut 🌿
- maple bacon yeast doughnut

### **Breakfast Empanadas**

served with roasted poblano crema

- brisket, jalapeno, egg and cheddar cheese
- sausage, egg and asadero cheese
- green chile, onion and egg 🌿
- potato, edamame and roasted onion 🌿

### **Breakfast Sandwiches**

- sausage, egg and cheddar on buttermilk biscuit
- ham, egg and cheddar with jalapeno jam on buttermilk biscuit
- egg and cheddar cheese on buttermilk biscuit 🌿

### **Breakfast Frittatas**

- 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

### **Mini Bagels & Schmears**

warm mini bagels / minimum order 3 dozen

- smoked salmon, capers, red onions, jalapeno cream cheese
- mixed berry cream cheese 🌿
- vanilla bean cream cheese 🌿



🌿 vegetarian  
🌿 vegan  
🍷 avoiding gluten

# Beverages

## HOT

### **Fresh Brewed Local Coffee**

regular or decaffeinated

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

### **Fresh Brewed Hot Tea**

with honey and lemon

### **Signature Coffee Table**

must be ordered in 3 gallon increments

locally roasted single origin regular or decaf coffee

provided with flavored syrups, cinnamon sticks,

vanilla whip, chocolate curls, sugar swirl sticks

and a variety of sweeteners.

### **Mexican Hot Chocolate**

provided with warm cinnamon crispas and vanilla whip



## COLD

### **Bottled Water**

### **Sparkling Water**

### **Soft Drinks**

### **Bottled Juice**

### **Ice Water**

### **Ice Water Garnished with Citrus Fruit**

orange, lemon or lime

### **Infused Spa Water**

lemon, orange, cucumber, ginger-lime

### **Lemonade**

### **Fruit Punch**

### **Iced Tea**



# Anytime Breaks

## Assorted Jumbo Cookies

chocolate chip, double chocolate fudge, snickerdoodle

## Fudge Brownies

## Raspberry Cheesecake Bar

## Individual Bags of Kettle-Style Potato Chips

## Kind Bars

## Lara Bars

## Individual Trail Mix

## String Cheese Sticks

## Individual Bags of Pretzels

## Assorted Individual Snacks

## Snack Mix

## Deluxe Mixed Nuts

## Individual Fruit Salad

## Individual Garden Goddess Seasonal Crudités

## Market Whole Fruit

## Seasonal Mixed Berry Yogurt Parfaits

fresh berries layered with vanilla yogurt, crunchy granola and Austin honey





## Chips And Guacamole

## Seasonal Sliced Fresh Fruit Platter (minimum 25)

## Vegetable Crudité & Dip Platter (minimum 25)



## Hummus Dip

served with salted pita points, celery & carrot sticks

- ancho chile hummus  
- Mediterranean olive hummus  




## Artisanal Pretzel

served with spicy mustard 

- salted Bavarian 
- jalapeno and cheddar cheese 

## Spiced Mini Churros



-  vegetarian
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# Anytime Breaks

Served for a minimum of 25 guests.

## Farmer's Market Table

chef's selection of local cheeses with fruit chutneys, local honey, crackers, farmer's market crudité's, seasonal fresh cut fruit and berries.




Accompanied by fresh baked artisan breads, green goddess and ranch dips

## Salsa and Queso Bar

New Mexico green chile queso blanco, chipotle tomatillo salsa, salsa fresca, house-made fresh guacamole, local tortilla chips

## Willie's Munchie-Mix

choose 2

- buffalo stampede snack mix 
- sweet tooth snack mix 
- energy snack mix 
- bourbon bacon chex mix

## Charcuterie Board

imported prosciutto, capicola, assorted salami and cured pepperoni served with house pickled giardiniera, spicy mustard & sliced rustic breads




## Texas Meat & Cheese Display

assorted Texas sausages, cheddar, goat and specialty cheeses, with local honey, pickled vegetables and sliced artisan breads

## 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



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# Bento Box To Go



## ENTREES: maximum of 3 selections

### SANDWICHES & WRAPS

- Smoked turkey, bacon, avocado mayo, swiss cheese, leaf lettuce, on croissant
- Smoked ham, cheddar cheese, bread & butter pickles, mustard bbq sauce, mixed greens, in pita
- Chicken Caesar salad, romaine leaf spear, shaved parmesan, spinach wrap
- Southwest torta with smoked turkey, hatch green chile-pimento cheese, leaf lettuce, on hoagie
- Chickpea salad, crisp lettuce, roasted portabella mushroom, sweet red peppers, tomato wrap ✓
- Asian chicken salad wrap with chicken, red cabbage, carrot, snow peas, red bell pepper, cilantro, green onion, sweet chile dressing, flour tortilla

### SALADS served with balsamic dressing

- Vegetable cobb with diced tomato, smoked corn kernels, seasoned black beans, roasted carrots, ancho maple roasted tofu, yellow squash, zucchini, and mixed garden greens ✓
- Grilled cilantro lime chicken breast salad on chopped romaine, diced tomatoes, parsley, chives, chopped egg, crumbled goat cheese and bacon

### SIDE SALADS: select 2

- southern style mustard potato salad ✓
- baked potato salad
- fresh fruit salad ✓
- pasta salad ✓

### DESSERT: select 1

- fudge brownie ✓
- raspberry cheesecake bar ✓
- blondie bar ✓
- lemon basil shortbread ✓
- blackberry chocolate bar ✓

gluten free bread available **5/person**

- ✓ vegetarian
- ✓ vegan
- ⊗ avoiding gluten







# Austin Fajita Table

Served with flour tortillas, salsa fresca, cheddar cheese, and sour cream.











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

Served for a minimum of 25 guests.




## ENTREES: select 2




- beef fajita   
chargrilled marinated skirt steak with sweet peppers, onions
- chicken fajita   
cilantro lime grilled chicken, roasted bell pepper, Texas onion
- vegetarian fajita    
roasted red chile plant-based chicken, caramelized onions
- carne adovada  
braised pork in a rich red chile sauce

## SIDES: select 2

- Austin caesar salad with shaved parmesan, chile croutons, green chile caesar dressing
- roasted corn, elote-style, with queso fresco  
- charro beans  
- cilantro rice  
- calabasa with roasted corn  
- chilled marinated tomato and cucumber salad  

## DESSERT: select 1

- white chocolate dulce de seis leches 
- Mexican bread pudding with piloncillo glaze 
- individual dark chocolate cream cake with spiced churro bite 




-  vegetarian
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# La Cocina Table

Served with roasted garlic and manchego cheese bread.  
Includes regular & decaf coffee, iced tea and iced water.  
Served for a minimum of 25 guests.




## ENTREES: select 2

- house smoked chicken lasagna, cremini mushrooms, spinach, roasted tomato and green chile alfredo sauce
- penne with beef bolognese
- grilled chicken caprese 
- pesto roasted chicken 
- fresh herb and olive oil-tossed linguini with house arrabiatta sauce 




## SIDES: select 2

- caprese salad with grape tomato, ciliegine mozzarella, orecchiette pasta, balsamic basil vinaigrette 
- oven roasted seasonal vegetables  
- egg plant ratatouille  
- greek salad with greens, tomato, pepperoncini peppers, kalamata olive, cucumber and feta lemon oregano vinaigrette  
- traditional caesar with crisp romaine, parmesan cheese, garlic croutons

## DESSERT: select 1

- cinnamon chocolate cream cake with cinnamon crispas 
- cappuccino cream cake 
- individual tiramisu 



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# Smoke House Table

Served with jalapeno cornbread muffins and chipotle bbq sauce.






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

Served for a minimum of 25 guests.





## ENTREES: select 2

- beef brisket, house smoked 
- applewood smoked pulled pork 
- smoked breast of chicken 
- local hudson's sausage 
- sweet potato corn cake with green chile cilantro pesto  




## COLD SIDES: select 2

- creamy coleslaw  
- baked potato salad 
- Austin house salad    
served with buttermilk ranch

## WARM SIDES: select 1

- molasses baked beans  
- green chile corn pudding  
- brisket mac and cheese

## DESSERT: select 1








- blackberry cobbler with Mexican vanilla whip 
- individual chocolate bread pudding with bourbon glaze and white chocolate whip 
- fudge cake with pecan ganache 












# Build Your Own Table

Served with fresh baked rolls and sweet cream butter.  
Includes regular & decaf coffee, iced tea and iced water.  
Served for a minimum of 25 guests.

## ENTREES: select 2















- tender pot roast with roasted vegetable gravy 
- herb roasted breast of chicken with pan glaze 
- applewood bacon meatloaf with roasted tomato demi-glaze 
- miso roasted salmon with chile crunch 
- roasted vegetable strudel with wild mushroom cream 
- sweet potato corn cake with green chile cilantro chimichurri  

## COLD SIDES: select 1









- Greek salad with greens, tomato, pepperoncinis, kalamata olive, cucumber feta, lemon oregano vinaigrette  
- Austin house salad, buttermilk ranch dressing, balsamic vinaigrette  
- Austin caesar salad with shaved parmesan, green chile caesar dressing 
- baked potato salad 
- ramen noodle slaw with almonds in a sweet and sour slaw 
- chilled marinated tomato and cucumber salad  



## WARM SIDES: select 2

- roasted vegetable medley  
- rosemary sage cornbread dressing 
- roasted corn, elote-style with queso fresco  
- rosemary roasted fingerling potatoes  
- Texas blue cheese mashed red potato  
- roasted garlic parmesan grits  
- creamy kimchi collard greens 
- tender green beans  

## DESSERT: select 1

- fudge cake with pecan ganache 
- Mexican bread pudding with piloncillo glaze 
- peanut butter chocolate cake 
- cappuccino cream cake 
- white chocolate dulce de seis leches 
- blueberry cream cheese cobbler 
- individual chocolate cream cake with cinnamon crispas 
- individual traditional tiramisu 



# Handcrafted Wraps Table

Served with Kettle Style Chips.

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

Served for a minimum of 25 guests.

## ENTREES: select 3

- roasted chicken salad  
with roasted sweet onion dressing and lettuce on roasted spinach tortilla wrap
- club wrap  
smoked turkey, honey ham, applewood smoked bacon, lettuce, tomato, herb cream cheese spread on honey wheat tortilla wrap
- slow roasted beef  
with caramelized onions, mushrooms, sharp cheddar cheese, lettuce on a jumbo tortilla
- Asian chicken salad wrap  
chicken, red cabbage, carrot, snow peas, red bell pepper, cilantro, green onions, sweet chile dressing, on jumbo tortilla
- chickpea salad ✓  
crisp lettuce, roasted portabella mushrooms, sweet red peppers, tomato wrap

## SIDES: select 2

- seasonal cut fruit and berry salad with mint ✓ ✕
- baked potato salad ✕
- smoked sweet corn, roasted vegetable and red potato salad in a toasted coriander aioli ✓ ✕
- caprese salad with grape tomato, ciliegine mozzarella, orecchiette pasta in balsamic basil vinaigrette ✓

## DESSERT: select 2

- jumbo cookies ✓
- blondies ✓
- brownies ✓
- raspberry cheesecake bars ✓

gluten free bread available



- ✓ vegetarian
- ✓ vegan
- ✕ avoiding gluten

# 3-Course Plated Meals

Table rounds set with 10 chairs and choice of white or black linen.

Presets include: salad, dressing, dessert, fresh bread, butter, ice water & iced tea.

Coffee available on request.

## Salad



- **House Salad** ✓ 🌿  
baby lettuce and crisp greens with julienne vegetables, plum tomato
- **Field Greens Salad** 🌿 🌾  
ciliegine mozzarella, grape tomato, basil, focaccia crouton
- **Austin Caesar Salad**  
baby romaine, shaved parmesan, roasted garlic crouton
- **Austin Veggie Salad** 🌿 🌾  
Details TBD
- **Watermelon Sunrise Salad** ✓ 🌾  
Details TBD

## Dressing


- **Black pepper balsamic vinaigrette** ✓ 🌾
- **Buttermilk ranch** 🌿 🌾
- **White balsamic vinaigrette** ✓ 🌾
- **Green chile caesar**
- **Cilantro lime vinaigrette** ✓ 🌾
- **Yuzu serrano vinaigrette** ✓ 🌾
- **Southwest ranch** 🌿 🌾
- **Creamy avocado** 🌿 🌾
- **Roasted tomato basil vinaigrette** ✓ 🌾

# Entree


## Chicken

- **Chipotle Orange Grilled Chicken Breast**   
red wine demi-glace, garlic roasted broccolini, yukon sweet potato mash
- **Pan Roasted Mediterranean Chicken**   
lemon, tomato, olives, feta and garden herbs, roasted fingerling potatoes, summer squash
- **Cilantro Lime Grilled Chicken Breast**  
chipotle cream, fiesta rice, traditional calabacitas, kernal corn
- **Wild Mushroom Tarragon Marsala Pan Seared Chicken**  
basil poached broccolini, roasted sweet peppers, white cheddar creamy polenta

## Beef

- **Smoked Sliced Tri Tip**   
cilantro chimichurri, roasted garlic mashed potato, roasted root vegetables
- **Braised Short Rib**  
caramelized onion glaze, manchego white grit, roasted brussels sprouts, carrot oblique




## Pork

- **Ancho Smoked Pork Loin**  
roasted pepper chutney, sweet potato green chile mash, roasted calabasas, kernel corn and sweet onion
- **Maple Bacon Grilled Boneless Pork Chop**   
caramelized onion jus, roasted garlic mashed potato, creamy braised spinach and zucchini









## Vegetarian ~sides will be selected in alignment with the ingredients used for the primary entrée




- **Fire Roasted Vegetable Polenta Cake, roasted tomato puree**  
- **Roasted Vegetable Strudel with Wild Mushroom Cream** 

## Vegan ~sides will be selected in alignment with the ingredients used for the primary entrée

- **Beet Wellington, roasted beet, mushroom duxelle, in puff pastry** 
- **Sweet Potato Cake with Green Chile Cilantro Pesto**  

# Dessert

- **Ginger vinegar vanilla pound cake with peach and marbella compote, white chocolate vodka mousse** 
- **Salted caramel crème brûlée with orange liquor whip and berries**  
- **Fudge cake with pecan ganache and Mexican vanilla whip** 
- **Chocolate lava cake with bourbon whip, kirsch compote** 
- **White chocolate raspberry cheesecake with chambord cream and berries** 
- **Blackberry white chocolate bar, fresh berries, vanilla whip**  
- **Citrus tart with pistachio macaroon, toasted meringue kiss, berry sauce** 
- **Austin s'mores, graham cracker short bread, chocolate chile pate, citrus mallow** 


-  vegetarian
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# Hors d'oeuvres

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

## Chicken

- Spicy chicken lumpia with white soy, cilantro and orange
- Chicken guajillo mole skewer 
- Coriander seared chicken and cilantro mini tarts
- Fried smoked chicken slider on Hawaiian bun with chipotle honey mustard





## Beef

- Beef tenderloin tart with onion cream
- Smoked brisket and jalapeño jack flauta with sweet chile dipping sauce
- Greek roasted beef kabob with tzatziki 
- Angus beef slider, hatch green chile, cheese with chimayo mayo on potato roll
- Beef slider with aged cheddar, applewood smoked bacon and chipotle bbq sauce








## Pork

- Sweet curried pork and masa empanadas with smoked salsa crème fraiche
- Smoked pulled pork with jalapeno slaw and chipotle bbq on Hawaiian roll
- Jalapeno cheddar sausage in pastry with ancho cream cheese and jalapeno jam

## Seafood




- Jumbo lump crab tostadas with jalapeño relish, avocado cream and micro cilantro 
- Sweet basil and white wine shrimp shooter with roasted garlic aioli 
- Shrimp ceviche shooter with roasted tomato, jalapeño, cilantro, avocado and lime 
- Tuna ceviche, yuzu, sesame and wasabi 

## Vegetarian & Vegan

- Roasted vegetable and goat cheese empanadas with roasted poblano pepper cream 
- Green chile mac and cheese bites with cilantro ranch dipping sauce 
- Roasted vegetable antipasti skewers with balsamic drizzle  
- Baked texas goat cheese cup with lemon fig glaze and red pepper 
- Crispy red potato smasher with green chile sweet potato whip  

# Reception Tables

- **Shiner Braised Short Ribs**  
caramelized onion sauce with creamy green chile grits and mini sweet yeast rolls
- **Smoked Beef Tenderloin**  
carved and chilled with pub style horseradish cream, smoked corn and yukon potato salad with creamy aioli
- **Chipotle Mojo Street Tacos**  
braised chicken, poblano crema, pickled onion, mini flour tortillas
- **Queso Bar**    
New Mexico green chile queso blanco, chipotle tomatillo salsa, salsa fresca, house-made fresh guacamole, local tortilla chips
- **Carved Texas Sausage Board**  
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**  
cilantro lime chicken and asadero cheese quesadillas, salsa fresca, guacamole

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# Sweets

## Churro Bar

mini churros  
warm chocolate and caramel sauce  
berry compote  
whipped cream



## Signature Sweets

- assorted jumbo cookies
- brownies
- raspberry cheesecake bars



## Signature Mini Desserts

assortment of individual desserts in mini cocktail and decorative vessels

- mint chocolate chip mousse
- blueberry lemon cheesecake
- fudge sundaes
- raspberry passion fruit mousse
- strawberry white chocolate short cakes



## Homemade Cupcakes

- margarita
- austin honey
- almond joy
- mocha dulce de leches



# 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

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

## House Wine

Red, White, Sparkling

## Specialty/Craft Beer

Domestic Beer

Bottled Water

Soft Drinks

Juice

# Signature Cocktails

## Margaritas

Passionfruit  
Blood Orange  
Prickly Pear

## Whisky Sours

Peach  
Blood Orange

## Cosmo Punch

Vodka, Cranberry, Orange & Lime

