



AUSTIN Convention Center

Catering Menu 2024



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.

Meet the Chef

Brad Kelly, Pro Chef II / C.C.C.



I have developed this menu specifically for the Austin Convention Center and Palmer Events Center to reflect my commitment to fresh, local and made-in-house cuisine. My New Mexico and Texas influence, along with bold indigenous flavors, are what drive my passion for “New Texican” cuisine and are evident in the creation of my customized menus and themed events.

Whether you are joining us for a five-course butler service gala or a quaint coffee service, I am confident you and your guests will be pleased. Our goal is to provide you with a memorable dining experience and outstanding service while introducing you to Austin, the Live Music Capital of the World.

Buen Provecho!

Breakfast













Chefs Table

Served with coffee, decaf, hot teas and fresh squeezed orange juice.
\$10 per Guest Surcharge will apply for Groups under 25 guests.











Signature Austin Breakfast Experience 21/person

Signature spread of breakfast danish and muffins with fresh seasonal fruits and berries 








Longhorn Breakfast 29/person

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 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  





Chicken & Waffles Breakfast 28/person

mojito fruit salad  
fried chicken
Belgian waffle 
maple syrup  
scrambled eggs  




Comal Street Breakfast 25/person

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 25/person

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
 gluten free

Breakfast

A La Carte Breakfast

Assorted Fresh Baked Muffins 🌿 55/dozen

Breakfast Breads 🌿 55/dozen

Flaky Danish Pastries 🌿 55/dozen

Buttery Croissants 🌿 55/dozen

Assorted Cereals and Milk (minimum of 25) 🌿 7/each

Greek and Low Fat Fruit Yogurts 🌿 🍷 5/each

Steel Cut Oats with Honey, Butter and Brown Sugar 🌿 8/person (minimum 25)

Fat Bat Doughnuts 66/dozen

8 dozen minimum / limit 3 doughnut 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 7/each

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 7/each

- 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 6.50/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

Mini Bagels & Schmears 75/dozen

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
🍷 gluten free

Breakfast

Plated

The plated meal experience includes choice of white or black lap length linens. Tables are set to rounds of 10 chairs each. Change in set may result in labor and linen fees.

Served with fresh baked muffins, coffee, decaf, hot teas and fresh squeezed orange juice.
\$10 per Guest Surcharge will apply for Groups under 25 guests.

Classic:  **22/person**

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

Tex Mex: **24/person**

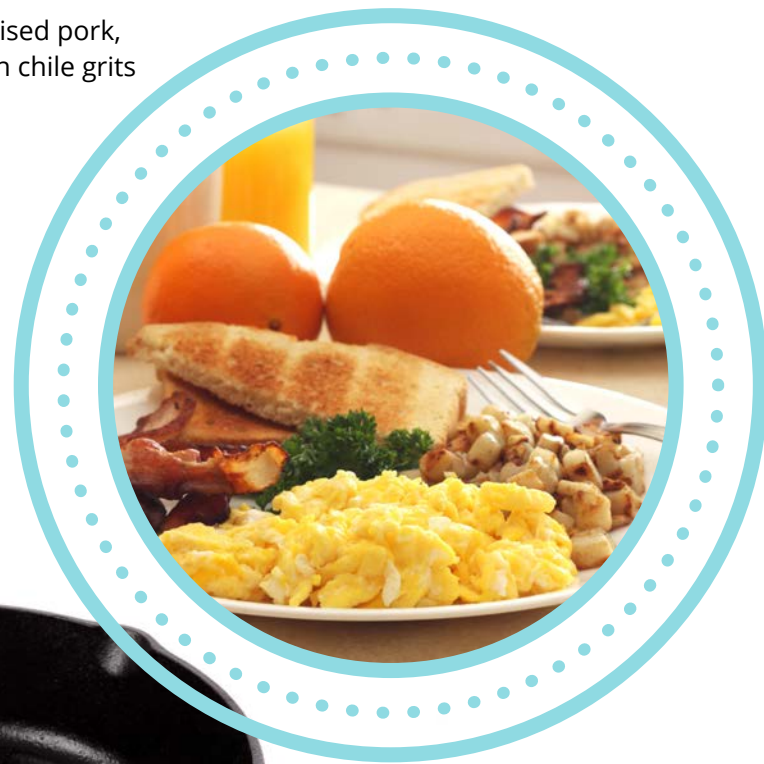
flat breakfast enchilada with scrambled egg, pulled braised pork, corn tortilla, chimayo red chile, aged cheddar and hatch chile grits

Austin Benedict: **27/person**

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

A Sweet Start:  **28/person**

Bananas foster stuffed brioche French Toast
with maple syrup
maximum 100 guests



Beverages

HOT

Fresh Brewed Local Coffee 76/gallon
regular or decaffeinated
includes half & half, non-dairy creamer and a variety of sweeteners

Fresh Brewed Hot Tea 54/gallon
with honey and lemon juice

Signature Coffee Table 90.00/gallon
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 72/gallon
with vanilla whip



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 10.00/gallon

Ice Water Garnished with Citrus Fruit 20.00/gallon
orange, lemon or lime

Infused Spa Water 54/gallon
lemon, orange, cucumber, ginger-lime

Lemonade 54/gallon

Fruit Punch 54/gallon

Orange Juice 54/gallon

Iced Tea 55/gallon



Anytime Breaks

Assorted Jumbo Cookies 🌿 55/dozen

chocolate chip, double chocolate fudge, snickerdoodle

Fudge Brownies 🌿 55/dozen

Raspberry Cheesecake Bar 🌿 55/dozen

Individual Bags of Potato Chips 🌿 45/dozen

Kind Bars 🌿🍷 57/dozen

Lara Bars 🌿🍷 57/dozen

Individual Trail Mix 🌿 57/dozen

String Cheese Sticks 🌿🍷 45/dozen

Individual Bags of Pretzels 🌿 45/dozen

Chef's Choice Assorted Individual Snacks 🌿 50/dozen

Snack Mix 🌿 28/pound

Deluxe Mixed Nuts 🌿🍷 42/pound

Individual Fruit Salad 🌿🍷 7/each

Individual Garden Goddess Seasonal Crudités 🌿🍷 6.50/each

Market Whole Fruit 🌿🍷 3.25/each

Seasonal Mixed Berry Yogurt Parfaits 🌿 8/each

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

Chips And Guacamole 🌿🍷 46/quart

Seasonal Sliced Fresh Fruit Platter 🌿🍷 7.50/person (minimum 25)

Vegetable Crudité & Dip Platter 🌿🍷 7/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 7.50/each

served with spicy mustard 🌿

- salted Bavarian 🌿
- jalapeno and cheddar cheese 🌿

Spiced Mini Churros 🌿 6.50/person



Anytime Breaks

Served for a minimum of 25 guests.

Farmer's Market Table 11/person

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

Salsa and Queso Bar 13/person

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

Willie's Munchie-Mix 10.50/person

choose 2

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

Charcuterie Board 18/person

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

Texas Meat & Cheese Display 18/person

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

Local Domestic Cheese Display 13/person

locally produced & hand crafted Texas cheddars, goat and specialty cheeses with Austin honey, jalapeno jam, sliced artisan breads and flat crisps



Box Lunch

iced tea and iced water included **37/person**
beverages not included **35/person**
gluten free bread available **5/person**



ENTREES: *select 3*

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 wrap, romaine leaf spear, shaved parmesan, spinach tortilla
- Southwest torta with smoked turkey, hatch green chile-pimento cheese, leaf lettuce, on hoagie
- Asian chicken salad wrap with chicken, red cabbage, carrot, snow peas, red bell pepper, cilantro, green onion, sweet chile dressing, flour tortilla
- Chickpea salad, crisp lettuce, roasted portabella mushroom, sweet red peppers, tomato wrap ✓

ENTREE SALADS

- Vegetable cobb with diced tomato, smoked corn kernels, seasoned black beans, roasted carrots, ancho maple roasted tofu, yellow squash, zucchini, and mixed garden greens, balsamic dressing ✓
- Grilled cilantro lime chicken breast salad on 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 ✓
- pasta salad ✓

DESSERT: *select 1*

- fudge brownie
- raspberry cheesecake bar
- blondie bar
- lemon basil shortbread
- marionberry bar ✓



✓ vegetarian
✓ vegan
⊗ gluten free

Handcrafted Wraps Table

Served with Individual Bags of Potato Chips.

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

\$10 per Guest Surcharge will apply for Groups under 25 guests.

42/person

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

additional selection +6.00/person

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 ✓

additional selection +4.00/person

DESSERT: *select 2*

- jumbo cookies ✓
- blondies ✓
- brownies ✓
- marionberry bar ✓ ✕

additional selection +4.00/person

gluten free bread available 5/person



- ✓ vegetarian
- ✓ vegan
- ✕ gluten free

Austin Fajita Table






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

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

\$10 per Guest Surcharge will apply for Groups under 25 guests.











48/person

ENTREES: select 2

- beef fajita 
chargrilled marinated skirt steak with sweet peppers, Texas onion
- chicken fajita 
cilantro lime grilled chicken, roasted bell pepper, Texas onion
- chile relleno 
roasted hatch chile stuffed with monterey jack cheese, hatch chile sour cream sauce, cheddar cheese
- vegetarian fajita 
roasted red chile plant-based chicken, caramelized onions
- carne adovada
braised pork in a rich red chile sauce




additional selection +10.00/person

SIDES: select 2




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

additional selection +4.00/person

DESSERT: select 1

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

additional selection +6.00/person




-  vegetarian
-  vegan
-  gluten free



La Cocina Table








Served with roasted garlic and manchego cheese bread.
Includes regular & decaf coffee, iced tea and iced water.
\$10 per Guest Surcharge will apply for Groups under 25 guests.
45/person

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 




additional selection +10.00/person

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

additional selection +4.00/person

DESSERT: select 1

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

additional selection +6.00/person



-  vegetarian
-  vegan
-  gluten free

Smoke House Table







Served with jalapeno cornbread muffins and chipotle bbq sauce.

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

\$10 per Guest Surcharge will apply for Groups under 25 guests.

48/person

ENTREES: select 2





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

additional selection +10.00/person

COLD SIDES: select 2




- creamy coleslaw  
- baked potato salad 
- Austin house salad  
with buttermilk ranch and balsamic vinaigrette

WARM SIDES: select 1

- molasses baked beans  
- green chile corn pudding  
- cowboy mac and cheese
add brisket 2.00




additional selection +4.00/person

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 

additional selection +6.00/person










 vegetarian
 vegan
 gluten free

Build Your Own Table

Served with fresh baked rolls and sweet cream butter.
Includes regular & decaf coffee, iced tea and iced water.
\$10 per Guest Surcharge will apply for Groups under 25 guests.









48/person

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  















additional selection +10.00/person

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, caesar dressing, garlic croutons
- baked potato salad 
- ramen noodle slaw with almonds in a sweet and sour sauce 
- chilled marinated tomato and cucumber salad  









additional selection +4.00/person

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  

additional selection +4.00/person

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 

additional selection +6.00/person



3-Course Plated Meals

Round tables 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** ✓🌱 7.00
baby lettuce and crisp greens with julienne vegetables, plum tomato
- **Field Greens Salad** 🌱 9.00
ciliegine mozzarella, grape tomato, basil, focaccia crouton
- **Austin Caesar Salad** 8.00
baby romaine, shaved parmesan, roasted garlic crouton
- **Austin Veggie Salad** ✓🌱 9.00
roasted chilled artichoke, haricot verts, grape tomatoes, red onion, roasted tomato vinaigrette
- **Watermelon Sunrise Salad** 🌱 9.00
watermelon, sundried tomato, candied pepitas, sour cream, tequila, lime

Dressing



- **Black pepper balsamic vinaigrette** ✓🌱
- **Buttermilk ranch** 🌱
- **Traditional caesar**
- **Cilantro lime vinaigrette** ✓🌱
- **Southwest ranch** 🌱
- **Creamy avocado** ✓🌱
- **Roasted tomato basil vinaigrette** ✓🌱

Service requests subject to equipment, space and product availability.
For guarantees in excess of 1,000 people, please consult with a sales manager
to determine operational feasibility.
Additional fees may apply.




Entree



Chicken

- **Chipotle Orange Grilled Chicken Breast 25**  red wine demi-glace, garlic roasted broccolini, yukon sweet potato mash
- **Pan Roasted Mediterranean Chicken 25**  lemon, tomato, olives, feta and garden herbs, roasted fingerling potatoes, summer squash
- **Cilantro Lime Grilled Chicken Breast 25** chipotle cream, fiesta rice, traditional calabacitas, kernel corn
- **Wild Mushroom Tarragon Marsala Pan Seared Chicken 25** basil poached broccolini, roasted sweet peppers, white cheddar creamy polenta

Beef

- **Smoked Sliced Tri Tip 36**  cilantro chimichurri, roasted garlic mashed potato, roasted root vegetables
- **Braised Short Rib 45** caramelized onion glaze, manchego white grit, roasted brussels sprouts, carrot oblique




Pork

- **Ancho Smoked Pork Loin 26**  roasted pepper chutney, sweet potato green chile mash, roasted calabasas, kernel corn and sweet onion
- **Maple Bacon Grilled Boneless Pork Chop 26**  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*

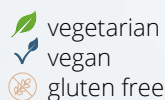
- **Fire Roasted Vegetable Polenta Cake**, roasted tomato puree   **25**
- **Roasted Vegetable Strudel** with Wild Mushroom Cream   **25**

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

- **Beet Wellington**, roasted beet, mushroom duxelle, in puff pastry  **25**
- **Sweet Potato Cake** with Green Chile Cilantro Pesto   **25**

Dessert


- **Ginger vinegar vanilla pound cake** with peach and marbella compote, white chocolate vodka mousse  **8**
- **Salted caramel crème brûlée** with orange liquor whip and berries   **8**
- **Fudge cake** with pecan ganache and Mexican vanilla whip  **8**
- **Chocolate lava cake** with bourbon whip, kirsch compote  **8**
- **White chocolate raspberry cheesecake** with chambord cream and berries  **8**
- **Marionberry bar**, fresh berries, vanilla whip   **8**
- **Citrus tart** with pistachio macaroon, toasted meringue kiss, berry sauce  **8**
- **Austin s'mores**, graham cracker short bread, chocolate chile pate, citrus mallow  **8**




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 6.50
- Coriander seared chicken and cilantro mini tarts 6 
- Fried smoked chicken slider on Hawaiian bun with chipotle honey mustard 6.50




Beef

- Beef tenderloin tart with onion cream 6.25
- Smoked brisket and jalapeño jack flauta with sweet chile dipping sauce 6.25
- Greek roasted beef kabob with tzatziki  6.50
- Angus beef slider, hatch green chile, cheese with chimayo mayo on potato roll 6.50








Pork

- Cuban Spring Roll, roasted pork, swiss cheese, mustard, dill pickles 6.50
- Sweet curried pork and masa empanadas with smoked salsa crème fraiche 6
- Smoked pulled pork with jalapeno slaw and chipotle bbq on Hawaiian roll 6.50
- Andouille sausage en croute with jalapeno jam 6.25

Seafood

- Jumbo lump crab tostadas with jalapeño relish, avocado cream and micro cilantro  7
- Sweet basil and white wine shrimp shooter with roasted garlic aioli  7
- Shrimp ceviche shooter with roasted tomato, jalapeño, cilantro, avocado and lime  7
- Tuna ceviche, yuzu, sesame and wasabi 7




Vegetarian & Vegan

- Roasted vegetable and goat cheese empanadas with roasted poblano pepper cream  5.75
- Green chile mac and cheese bites with cilantro ranch dipping sauce  6.25
- Mediterranean antipasti skewers with balsamic drizzle   6.50
- Baked texas goat cheese cup with lemon fig glaze and red pepper  5.50
- Crispy red potato smasher with green chile sweet potato whip   5.50

Reception Tables

Minimum order 25 per item

- **Shiner Braised Short Ribs** 13/person
caramelized onion sauce with creamy green chile grits and mini sweet yeast rolls
- **Smoked Beef Tenderloin** 13/person
carved and chilled with pub style horseradish cream, smoked corn and yukon potato salad with creamy aioli
- **Chipotle Mojo Street Tacos** 13/person
braised chicken, poblano crema, pickled onion, mini flour tortillas
- **Salsa and Queso Bar**   13/person
New Mexico green chile queso blanco, chipotle tomatillo salsa, salsa fresca, house-made fresh guacamole, local tortilla chips
- **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

-  vegetarian
-  vegan
-  gluten free



Sweets

Churro Bar 🌿 12.00/person

mini churros
warm chocolate and caramel sauce
berry compote
whipped cream

Signature Sweets 🌿 55/dozen

assorted jumbo cookies
brownies
raspberry cheesecake bars

Homemade Cupcakes 🌿 60/dozen

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 10

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

House Wine 9

Red, White, Sparkling

Specialty/Craft Beer 8

Domestic Beer 7

Bottled Water 5

Soft Drinks 5

Juice 5

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

Signature Cocktails

Signature Cocktails are not available on consumption.
Pre-batched options available.

Alcohol service requires a bartender at \$180/bartender, not to exceed a 4 hour timeframe.
Recommend one bartender per 100 guests.

Made to Order

or may be prebatched in increments of 25

Margaritas 13

Passionfruit
Blood Orange
Prickly Pear

Whisky Sours 13

Peach
Blood Orange

Prebatched Cocktails

Priced per 25 servings

Old Fashioned 350

Prebatched and served with dehydrated
orange garnish

Cosmo Punch 300

Vodka, Cranberry, Orange & Lime

