



Easter Meals for Pick-up or Delivery

Gourmet meals, prepared daily, ready to re-heat in your home oven

Four-day shelf life when properly stored in your refrigerator

Prepared in our commercial kitchen, which is closed to the public

Twenty years' experience in catering meals with an exemplary health inspection record

Enhanced cleaning and sanitation procedures including – wearing N-95 masks, changing out gloves every 15 minutes, sanitizing worktables and high traffic surfaces every 30 minutes.

Convenient, scheduled pick-up times or delivery windows; deliveries will be handled by in-house delivery drivers and pick-ups will be delivered to your car window.

HOW TO ORDER?

Email info@austin-catering.com or fill out [this online form](#).

****Orders for Easter weekend must be received by Wednesday, April 8th at 2pm.**

PICK-UP INFORMATION

Pick-up on Saturday or Sunday only. Time will be scheduled when order is placed

Pick-up location is the Austin Catering Kitchen at 2700 W Anderson Lane, Suite 313

DELIVERY INFORMATION

Delivery windows are 9am to 11am & 4pm to 6pm.

\$30 delivery fee, within 15 miles of our kitchen at 2700 W Anderson Lane

Additional \$2 per mile after 15 miles

CANCELLATIONS & MENU CHANGES

Once payment is processed, all sales are final



Brunch Items

9" Frittatas

Crustless Quiche made with Farm Fresh Eggs, Cream & Additional Ingredients

~Caprese - Fresh Mozzarella, Tomato & Basil~

~Spinach & Feta~

~Bacon, Jalapeno, Cheddar & Cream Cheese~

~Spring Vegetable & Tarragon~

\$14.25 each, 4 - 6 servings

Breakfast Strata

Layered Casserole with Farm Fresh Eggs, French Bread, Italian Sausage,

Roma Tomatoes, Spinach & Fresh Basil

**vegetarian available*

\$24.00 each, 6 - 8 servings

Blue Cheese Tarragon, Truffled or Classic Deviled Eggs

\$15.75 per dozen

Ham & Gruyere Danishes

\$12.00 per 1/2 dozen

Applewood Smoked Bacon

\$7.50 per order

Roasted Chicken Salad with Celery & Grapes

\$12.00, 16oz container

Strawberry French Toast Strata
with Maple Syrup

\$24.00 each, 6 – 8 servings

Seasonal Fruit Salad
Pineapple, Honeydew Melon, Cantaloupe, Strawberries, Blackberries & Kiwi
with Honey Yogurt Dipping Sauce

\$14.00, 4 - 6 Servings

White Cheddar Buttermilk Biscuits

\$8.00 (8)

Main Entrees

Smoked Spiral Cut Ham with Brown Sugar, Maple & Cider Dijon Glaze
with Bourbon Peach Chutney or Orange Marmalade

\$85.00, Bone-in Half Ham, average 8 pounds

Honey Glazed House Smoked Side of Salmon
with Cucumber Dill Cream

\$110.00, average 3.5 to 4 pounds

Lamb Crown Roast
with Herb, Garlic & Dijon Crust

\$180.00, approximately 16 chops

Sides – 4 to 6 servings

Scalloped Yukon Gold & Leek Gratin - \$15
Baked with Cream & Gruyere

French-style New Potato Salad - \$12
with Fresh Herbs & Dijon Shallot Vinaigrette

Roasted Garlic Mashed Potatoes - \$14

Baked "Three Cheese" Mac & Cheese with Toasted Bread Crumbs - \$14

Cavatappi Pasta with Burst Tomatoes, Sweet Corn
and Tarragon-Buttermilk Dressing - \$12

Little Gem Lettuce Salad with Roasted Carrots, Toasted Walnuts, Shaved Parmesan
and Lemon Dressing - \$16

Field Green Salad with Strawberries, Candied Pecans, Crumbled Chevre
and Champagne Vinaigrette - \$16

Roasted Asparagus - \$16

Rustic "1015" Onion Tart - \$28

A Savory Pastry Filled with Caramelized Sweet Onions, Gruyere Cheese and Cream

Dessert

6" Easter Basket-Weave Cake
Three Layered Cake with Cream Cheese Filling and Butter Cream Frosting - \$24

Flavor options:

~Carrot Cake~

~Strawberry~

~Orange Chiffon~

Decorated Easter Cookies - \$12.00 per 1/2 dozen

4" Chocolate Peanut Butter Eggs - \$12.00, 4 pieces
Creamy Sweet Peanut Butter Filling covered in Milk Chocolate
Garnished with Easter Decorations