



Packaged 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 with the following information:

Your order, preferred pick-up date/time or delivery date/time with delivery address

Orders must be placed with 24 hour advance notice

PICK-UP INFORMATION

Pick-up 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, 7 days a week

\$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



Breakfast Entrees

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

gluten free

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

Dinner Entrees

Chicken, Spring Vegetable & Leek Pot Pie

**vegetarian available*

Field Green Salad with Strawberries, Candied Pecans, & Champagne Vinaigrette

\$11.25 per person, minimum order of 4

Baked Ziti with Pork Ragu & Italian Sausage

Classic Caesar Salad with House-made Croutons & Shaved Parmesan

\$10.75 per person, minimum order of 4

Dinner Entrees

Orange Rosemary Glazed Salmon Filet

~or~

Braised Boneless Chicken Thighs with White Wine, Lemons, Garlic, Olives & Thyme

Three Bean Salad

*Cannellini Beans, Kidney Beans, & Garbanzo Beans with Cucumbers,
Cherry Tomatoes, Green Beans, & Oregano Vinaigrette*

Romaine Salad with Roasted Beets, Toasted Walnuts, Feta & Champagne Vinaigrette

\$13.75 per person for chicken entree, minimum of 2

\$20.75 per person for salmon entree, minimum of 2

gluten free

Chicken Dijonnaise

*Boneless Chicken Thighs Braised In White Wine, Creme Fraiche, Whole Grain Dijon,
Garlic & Tarragon*

Herb & Garlic Roasted New Potatoes

Sautéed Green Beans with Shallot Butter

\$13.25 per person, minimum of 2

gluten free

Braised Beef Short Ribs with Root Vegetables

Roasted Garlic Mashed Potatoes

Roasted Brussels Sprouts with Aged Balsamic Reduction

\$19.25 per person, minimum of 2

gluten free

Bourbon Peach Pork Tenderloin ~or~ Chicken Breast
with Peach & Caramelized Sweet Onion Chutney

Baked Mac & Cheese

Cabbage Slaw with Almonds & Dijon-Cider Vinaigrette

\$13.75 per person, minimum order of 2

Dinner Entrees

Honey-Glazed Smoked Salmon with Cucumber Dill Cream

~or~

Grilled, Herb Roasted Breast of Chicken

Quinoa Salad with Roasted Butternut Squash, Shaved Brussels Sprouts,
Dried Cranberries, Toasted Walnuts, & Orange-Cider Vinaigrette

Sautéed Broccolini with Garlic & Olive Oil

\$14.25 per person for chicken entree, minimum of 2

\$21.50 per person for salmon entree, minimum of 2

Ghormeh Sabzi

Persian Lamb Stew with Greens

Steamed Brown Rice

Roasted Carrots
with Harissa Yogurt

\$20.75 per person, minimum of 4

gluten free

Coffee Rubbed Roasted Beef Medallions
with Chimichurri Sauce

~or~

Quinoa & Vegetable Stuffed Poblano Peppers
with Chimichurri Sauce

Chipotle Roasted Sweet Potato Wedges

Stuffed Avocados

*Halved & Scored Avocados Stuffed with Cotija Cheese, Black Bean-Corn Pico,
& Roasted Poblano Crema*

\$18.50 per person for beef entree, minimum of 2

\$15.25 per person for vegan entree, minimum of 2

gluten free

Individual Trays

Cookies made with Love
chocolate chip, peanut butter-nutella, oatmeal butterscotch, lemon sugar cookies

1 dozen per variety @ \$18.00

Whole Side of House Smoked, Honey-glazed Salmon

\$110.00 each, approximately 10-15 servings
gluten free

"Cheese Flight for Two"

Brie

Smoked Gouda

Port Wine Derby

Manchego

Accompanied with Grapes, Berries, Nuts & Assorted Crackers

\$18.00 each

"Butcher Board for Two"

Prosciutto, Capicola & Soppressata

Assorted Olives & a wedge of Our Signature Savory Cheese Cake

Wild Mushroom & Gorgonzola with Parmesan Crust + Port Braised Fig Chutney

Accompanied with Hearty Bread & Crostinis

\$24.00 each



Alcohol Offerings

Pre-batched Cocktail – \$25 per liter (6 servings)

Texas Sandia Basil Smash

Watermelon juice, Basil simple syrup, Fresh lime juice

With the spirit of your choice:

Deep Eddy Vodka

Bombay Sapphire Gin

El Jimador Tequila

Jim Beam Bourbon

Jack Daniels Whiskey

Beer – \$2.00 each

Austin Beerworks- Pearl Snap & Fire Eagle

Shiner Bock

Guinness

Live Oak Hefeweizen

Dos XX Green

Saint Arnold - 5'o'clock Pils & Daydream Saison & Pub Crawl Pale Ale

Thirsty Goat Amber Ale

Modela Negra

Abita Turbo Dog.

Blue Moon Belgium White

Wine by the bottle

Novecento Chardonnay - \$10.00

Novecento Cabernet - \$10.00

Novecento Malbec - \$10.00

Novecento Sparkling - \$10.00

The Ned Sauvignon Blanc - \$14.00

William Chris Mourvèdre - \$16.00

Poggiobello Pinot Grigio - \$18.00

River Road, unoaked Chardonnay - \$20.00

Domaine du Pré Semelé SANCERRE BLANC – 2018 - \$40.00

Duckhorn Chardonnay - \$50.00

En Route Pinot Noir - \$54.00

Heitz Napa Cabernet - \$90.00