

Family Style

PRICING

3 COURSES

- *Starting at \$75 Per Person + 20% Service*
- *Minimum of 10 Guest Mon.-Fri.*
- *Minimum of 12 Guests Sat. & Sun.*
- *Holidays Minimum \$1200 + Cost of Groceries*

EXTRAS

- *Service Assistant \$200 ea. (one per 12 guests)*
- *Table Settings: \$25 Per Person*
- *Travel fee: \$75/Half Hour of Drive Time (From 78702)*

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Text Chef Eric When Are Ready To Proceed

512-777-8726

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SMALL BITES

\$12 per additional small bite per person

- *chicken, corn & jalapeños tiny tacos*
- *spicy shrimp & chive tiny tacos*
- *guacamole & blackened shrimp*
- *blackened shrimp w/chipotle cream skewers*
- *teriyaki chicken & pineapple skewers*
- *hand rolls red wine meatballs*
- *tomato & basil w/balsamic glaze crostini (V)*
- *fig & goat cheese w/honey drizzle crostini (V)*
- *tenderloin & blue cheese mouse crostini*
- *classic bruschetta (V)*

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SALADS

Classic Caesar

Romaine lettuce, homemade croutons, shaved parmesan, and a creamy Caesar dressing.

Steakhouse Wedge

Iceberg, tomatoes, cucumber, bacon, red onion, blue cheese crumbles w/a balsamic vinaigrette

Hearts of Palm

Arugula, hearts of palm, cherry tomatoes, and avocado with a citrus vinaigrette

Beet & Goat Cheese

Roasted beets, goat cheese, arugula, and pistachios with a balsamic reduction.

Avocado Caprese

Sliced ripe vine tomatoes, sliced mozzarella, avocado, red onions, basil pesto and a balsamic glaze.

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ENTREES

2nd protein option \$15/pp. per additional option

CHICKEN (add 4 shrimp + \$6)

- *Roast Chicken with Truffle Butter*
- *Chimichurri Whole Roasted*
- *Chicken Parmesan w/Housemade Marinara*

BRAISED BEEF SHORT RIBS

- *Red Wine Braised Beef Short Ribs*
- *Sweet Soy Asian Braised Beef Short Ribs*
- *Adobo Chili Braised Beef Short Ribs*

FLAT IRON STEAK (add 4 shrimp + \$6)

- *Balsamic Glazed w/a California Chimichurri*
- *American Classic w/a House Made Steak Sauce*
- *Italian-style w/a Gorgonzola Sauce*

SALMON (add 4 shrimp + \$6)

- *Grilled Teriyaki Salmon Skewers*
- *Roasted Honey Sriracha w/a Avocado Salsa*
- *Blackened w/a Jicama Slaw*

ITALIAN (choose one side)

- *Homemade Bolognese Lasagna*

SIDES

Roasted Garlic-Parmesan Potatoes, Garlic Mashed Potatoes, Mac & Cheese, Jalapeño-Cheddar Polenta Cakes

Sweet Chili Bok Choy, Spicy Roasted Cauliflower, Asparagus & Sun Dried Tomatoes, Honey-Glazed Carrots

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DESSERTS

Strawberry Shortcake

Fluffy, homemade shortcakes layered with sweetened strawberries and whipped cream. Finished with a drizzle of strawberry coulis and a sprig of fresh mint.

Warm Apple Crisp

A comforting classic featuring tender baked apples topped with a buttery crumble. Served with a scoop of vanilla bean ice cream and a drizzle of caramel sauce.

House Made Tiramisu

Layers of espresso-soaked ladyfingers and mascarpone cheese, dusted with cocoa powder. Garnished with chocolate shavings and served chilled for a refreshing finish.

Berry Trifle

Layers of delicate sponge cake, fresh berries, and fluffy whipped cream. Garnished with mint leaves and a dusting of powdered sugar.

Triple Chocolate Chip Cookies

Soft and chewy cookies loaded with three types of chocolate chips: dark, milk, and white.

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