



AUSTIN Convention Center

Catering Menu 2022



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)

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 is not a tip or gratuity.

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 \$10 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

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 breads 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 ✓🚫

Mediterranean Breakfast

house baked 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 🌿🚫

Comal Street Breakfast

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

East Side Breakfast

jicama citrus salad with mint and lime 🌿🚫
chorizo and egg chilaquiles with white cheddar cheese 🚫
green chile glazed smoked bacon 🚫
chimayo chile roasted baby red potato wedges ✓🚫
local flour tortillas ✓
roasted tomatillo chipotle salsa ✓

🌿 vegetarian
✓ vegan
🚫 gluten free



Breakfast

Plated

Served with house baked pastries, sweet cream butter, raspberry chipotle preserves, coffee, decaf, hot teas and fresh squeezed orange juice.

Served for a minimum of 25 guests. One selection per meal service.

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 and Jam 🌿

Assorted Bagels and Cream Cheese 🌿 5-dozen minimum

Local Round Rock Donuts - yeast donuts 🌿 5-dozen minimum

Assorted Cereals and Milk 🌿

Greek and Low Fat Fruit Yogurts 🌿 🚫

Steel Cut Oats with Honey and Brown Sugar 🌿

Fat Bat Doughnuts

delicious cake donuts! 🌿

8 dozen minimum

- red velvet & cream cheese
- old fashioned & maple glaze
- old fashioned & spiced sugar

Breakfast Tacos

served with house salsa fresca

- bacon, egg, cheese on flour tortilla
- sausage, egg, cheese on flour tortilla
- chorizo, potato, egg on flour tortilla
- hatch chile, egg, asadero cheese on flour tortilla 🌿
- potato, egg, cheese on flour tortilla 🌿

Breakfast Sandwiches

- smoked ham, egg and cheddar croissant
- applewood bacon, egg and provolone on croissant
- sausage, egg and cheddar on buttermilk biscuit
- egg and cheddar on buttermilk biscuit 🌿

Individual Frittatas

- spicy Italian sausage, ripe tomato, basil and mozzarella 🚫
- spinach, Texas goat cheese and caramelized onion 🌿 🚫

Breakfast Pockets

maximum 500

- sausage, scrambled egg and mozzarella cheese
- scrambled egg, jalapeno, cheddar cheese and potato 🌿

🌿 vegetarian

🌱 vegan

🚫 gluten free



Beverages

HOT

Fresh Brewed Local Coffee

regular or decaffeinated

Fresh Brewed Hot Tea

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

Perrier 11.15oz glass bottle

Topo Chico 20oz plastic bottle

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

Fresh Brewed Iced Tea



Anytime Breaks

Assorted Jumbo Cookies

chocolate chunk, peanut butter, white chocolate macadamia nut and oatmeal raisin

Thick Fudge Brownies

Lemon Bars

Individual Bags of Kettle-Style Potato Chips

Granola Bars

Kind Bars

Lara Bars

Individual Trail Mix

String Cheese Sticks

Snack Mix

Pretzel Twists

Fresh Popped Popcorn

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 Salsa

Chips And Guacamole

Jumbo Soft Pretzels

served with brown mustard

Seasonal Sliced Fresh Fruit Platter

Vegetable Crudité & Dip Platter

Hummus Dip Trio

served with toasted sea salt pita points and flat bread crackers

- ancho chile
- cumin roasted carrot
- Mediterranean olive

Artisanal Pretzel

choose 3, maximum 500

served with brown mustard and cheese sauce 

- salted bavarian style 
- bacon, jalapeno, asadero cheese
- pearl snap beer and Texas cheddar 
- cinnamon sugar 

-  vegetarian
-  vegan
-  gluten free



Anytime Breaks

Continued

Farmer's Market Table

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

Create Your Own Energy Mix

dried cranberries, yogurt raisins, chocolate chunks, roasted almonds, sesame sticks

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

- bourbon bacon chex mix
- Frito snack mix
- candy corn party mix
- sweet tooth snack mix

House Charcuterie Board

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



Boxed Lunch

SANDWICHES

Includes 8oz bottle of water.

SANDWICH ENTREES: maximum of 3 selections

- Smoked turkey, provolone cheese, leaf lettuce, tomato, on locally baked hippie hoagie
- Smoked chicken salad on brioche bun
- Sliced honey ham, cheddar cheese, leaf lettuce, tomato, on marble rye bread
- Southwest torta with mesquite smoked turkey, hatch green chile-pimento cheese, green leaf lettuce, on gluten free bread 🚫
- Sliced pastrami, horseradish sauerkraut slaw, shredded gruyere cheese, spicy mustard, on a paleo wrap 🚫
- Stone ground white polenta, grilled seasonal vegetables, crisp lettuce and ripe tomato with ancho chile hummus on locally baked hippie bun 🌿
- Quinoa croquette wrap with crisp lettuce, roasted portabella mushroom, broccoli slaw, julienne squash and sweet peppers on spinach tortilla ✓

SIDE SALADS: select 1

- southern style mustard potato salad 🌿 🚫
- classic macaroni salad 🌿
- fruit salad ✓ 🚫

SNACKS: select 2

- seasonal apple ✓ 🚫
- bag of kettle style potato chips 🌿
- granola bar 🌿
- trail mix 🌿

DESSERT: select 1

- chocolate brownie 🌿
- assorted chocolate drizzled cookies 🌿



🌿 vegetarian
✓ vegan
🚫 gluten free

Boxed Lunch

SALADS

Includes 8oz bottle of water.

SALAD ENTREES: maximum of 2 selections

- Vegetable Cobb Salad ✓ ⊗
diced tomato, smoked corn kernels, seasoned black beans, roasted carrots, ancho maple roasted tofu, yellow squash, zucchini, and mixed garden greens
- Grilled Chicken Salad ⊗
romaine lettuce, diced tomatoes, parsley, chives, chopped egg, crumbled goat cheese & bacon

SIDE SALADS: select 1

- southern style mustard potato salad ✓ ⊗
- classic macaroni salad ✓
- fruit salad ✓ ⊗

SNACKS: select 2

- seasonal apple ✓ ⊗
- bag of kettle style potato chips ✓
- granola bar ✓
- trail mix ✓

DESSERT: select 1

- chocolate brownie ✓
- assorted chocolate drizzled cookies ✓



Austin Fajita Table

Served with flour tortillas, salsa fresca, cheddar cheese, and sour cream.
Includes regular & decaf coffee, iced tea and iced water.

ENTREES: select 2

- beef fajita 
chargrilled marinated skirt steak with sweet peppers, onions
- 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
- vegan fajita  
roasted red chile lime tofu, yellow squash, zucchini, sweet onions
- carne adovada
braised pork in a rich red chile garlic 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  
- calabaza with roasted corn  
- chilled marinated tomato and cucumber salad  

DESSERT: select 1

- white chocolate dulce de seis leches 
- dark chocolate cream cake with cinnamon crispas 
- Mexican bread pudding with piloncillo glaze 

-  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.

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 
- traditional tiramisu 



Smoke House Table

Served with griddled honey butter Texas toast and chipotle bbq sauce.
Includes regular & decaf coffee, iced tea and iced water.

ENTREES: select 2

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

COLD SIDES: select 2

- creamy coleslaw  
- baked potato salad 
- macaroni salad 
- Austin house salad  

WARM SIDES: select 1

- molasses baked beans  
- green chile corn pudding 
- creamy kimchi collard greens 

DESSERT: select 1

- blackberry cobbler with Mexican vanilla whip 
- chocolate bread pudding with bourbon glaze 
- 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.

ENTREES: select 2

- tender pot roast with roasted vegetable gravy
- herb roasted breast of chicken with pan glaze 
- smoked bacon meatloaf with roasted tomato demi-glaze
- baked tilapia almandine with brown butter lemon cream
- roasted vegetable strudel with wild mushroom cream 
- sweet potato corn cake with green chile cilantro pesto  

COLD SIDES: select 1

- Austin house salad, buttermilk ranch dressing, balsamic vinaigrette  
- Austin caesar salad with shaved parmesan, green chile caesar dressing
- baked potato salad 
- chilled roasted vegetables  
- 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 
- chocolate cream cake with cinnamon crispas 
- peanut butter chocolate cake 
- cappuccino cream cake 
- white chocolate dulce de seis leches 
- blueberry cream cheese cobbler 
- Mexican bread pudding with piloncillo glaze 
- traditional tiramisu 

-  vegetarian
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Handcrafted Wraps Table

Served with Miss Vickie's Kettle Style Chips.

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

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
- sliced pastrami 
horseradish sauerkraut slaw, shredded gruyere cheese, spicy mustard, on a gluten free wrap
- sweet chile seared tofu 
roasted vegetables, lettuce, ancho chile hummus, tomato tortilla 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 
- lemon bars 

Items displayed on platters.

You may request to have items individually wrapped.



-  vegetarian
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Market Salad Table

Build your own salad from a selection of fresh ingredients.

Served with sliced breads, crackers and croutons.

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

Recommended for smaller meal services. Maximum of 100 guests.

GREENS: select 2

- mixed baby greens
- romaine lettuce
- iceberg
- baby spinach
- kale and field greens blend

PROTEINS: select 3

- marinated grilled chicken
- roast sirloin of beef
- smoked turkey
- smoke roasted pork loin
- applewood smoked bacon
- hot smoked salmon

CHEESE: select 2

- goat cheese
- Texas cheddar cheese
- feta cheese
- asadero cheese
- blue cheese

TOPPINGS: select 5

- broccoli slaw
- shredded cabbage
- julienne carrots
- kalamata olives
- grape tomatoes
- sweet peppers
- house giardiniera
- sweet hot pickled jalapenos
- chopped egg
- sweet red onion
- toasted sunflower seeds

HOUSE MADE DRESSINGS: select 2

- buttermilk ranch  
- cracked black pepper balsamic vinaigrette  
- champagne and fine herb vinaigrette  
- yuzu vinaigrette  
- creamy avocado serrano  
- green chile caesar

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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, and lemons.
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**
chopped romaine, shaved parmesan cheese
- **Baby Spinach Salad** 🌿 🌱
Texas goat cheese, toasted almonds, red grapes, orange segments
- **Butter Lettuce Salad** ✓ 🌱
chicory, citrus segments, daikon, grape tomato

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

- **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
- **Riesling Seared Chicken Breast**
lemon-limoncello herb cream, apricot glazed sweet potato and baby green bean almondine
- **Wild Mushroom Tarragon Marsala Pan Seared Chicken**
basil poached broccolini, roasted sweet peppers, white cheddar creamy polenta

Beef

- **Smoked Roasted Sirloin** 
cilantro chimichurri, sweet potato yukon mash, 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

- **White Bean and Pimento Cheese Stuffed Sweet Pepper**  
creamy cauliflower mashed potato and roasted tomato puree
- **Spinach And Tofu Borek** 
grilled vegetables and lemon cream
- **Sweet Potato Cake**  
green chile cilantro pesto
- **Roasted Vegetable Strudel with Wild Mushroom Cream** 
fiesta quinoa and roasted shaved brussels sprouts

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** 
- **White chocolate raspberry cheesecake with chambord cream and berries** 
- **Lemon blueberry buckle with fresh berries and vanilla whip**  

-  vegetarian
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Hors d'oeuvres

Prepared for table display. Butler passing available with appropriate attendant fees.

Chicken

- Spicy chicken lumpia with white soy, cilantro and orange
- Bourbon bbq chicken satay 
- Coriander seared chicken and cilantro mini tarts
- Fried smoked chickenslider on Hawaiian bun with chipotle honey mustard

Beef

- Smoked onion tart with oak roasted tenderloin and scallion
- 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 shoulder 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 6.25

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
- **Korean BBQ Pork Street Taco**
gochuchang braised pork with kogi barbecue sauce and Asian ramen slaw on fresh flour tortilla
- **Smoked Beef Tenderloin**
carved and chilled with pub style horseradish cream, smoked corn and yukon potato salad with creamy aioli
- **Red Chile Braised Chicken Nachos** 
local tortilla chips, green chile queso blanco and pico de gallo
- **Carved Texas Sausage Board**
carved skilletts of local jalapeno, cheddar and smoked sausage, roasted sweet peppers and onions served with chipotle barbecue sauce, spicy brown mustard, pickles and Texas sliced bread
- **Quesadillas**
asadero cheese and cilantro lime chicken quesadillas, salsa fresca, guacamole



Sweets

Donut Sundae Bar

local donut holes
vanilla ice cream
chocolate and salted caramel sauce
seasonal berries
sprinkles, cookie crumbs, candied pecans, red cherries, vanilla whip



Signature Sweets

- assorted jumbo cookies
- brownies
- lemon bars



Cakes and Cobbler Table

made fresh in-house, select 2

- chocolate fudge nut cake
- blueberry cream cheese cobbler
- blackberry cobbler with mexican vanilla whip
- cinnamon chocolate cream cake with cinnamon crispas topping cappuccino cream cake
- traditional tiramisu
- white chocolate dulce de seis leches dark chocolate cream cake with crispas
- mexican bread pudding with piloncillo banana bread pudding with kahlua glaze
- chocolate bread pudding with bourbon glaze peanut butter chocolate cake



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



Bar Selections

Beverages are billed on consumption unless otherwise noted.
Cash bar options are available.

Alcohol service requires a 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