



**FULL SERVICE CATERING**



# ABOUT PEJ EVENTS

PEJ Events was launched in 2017 as the new face of Pok-e-Jo's catering division, creating a full service solution for our clients with event needs beyond catering.

Pok-e-Jo's opened its doors in 1979, and since that time grew into one of the largest off premise caterers in Central Texas. While we've been known in Austin for years for our award-winning BBQ, the diverse offerings on the Pok-e-Jo's catering menu always surprised those that discovered it. PEJ Events has further expanded this, offering a wide array of menu options and service styles to fit the growing number and needs of our catering clientele. Our experienced, dedicated event specialists and culinary team will work with you to design a menu and assist with creating your event.

Whether you're planning a wedding, family celebration, corporate event or gala, PEJ Events is here to help make your next event a success!









# SERVICE STYLES

*Which service style is right for you?*

## BUFFET

A classic set up, buffets are designed to serve a large group of people quickly and efficiently. Buffet service allows guests to choose their own meats and sides. Menu items are displayed on a large table in chafing dishes, bowls and various other service equipment. Meats are sliced to order by a PEJ Events carver.

## FAMILY STYLE

Casually elegant, family style brings your guests together at a table similar to how they might eat a family meal at home. Menu selections are served to tables on platters and in bowls. Family style service encourages your guests to engage with one another while dining.

## STATIONS

A fun and interactive way to offer your guests heavy hors d'oeuvre portions of a variety of food. Stations promote a more relaxed, casual atmosphere where guests can mingle about the room as they dine.

*\*Event minimums will apply and are dependent on date and event details*



# WHAT'S INCLUDED

## All full service events will include:

- White disposable silver rim plates, cups, & flatware rolled in linen-like white napkins
- Non-alcoholic beverage station with iced tea, lemonade and water
- All food service tables draped in black floor length linens
- All appropriate serving pieces
- 5 complimentary vendor meals.

## UPGRADED DINNERWARE

### China Package

Includes white china dinner plates, stainless steel flatware, glass water goblets, black or white linen napkins.





# APPETIZERS



# PASSED APPETIZERS

Prices are per person. Choose 1: \$4, Choose 2: \$7, Choose 3: \$10



## Live Oak Bacon Wrapped Quail -- add \$1

Texas Quail Farms quail, bacon, Big Bark Amber honey reduction

## Brie Bites

Crispy prosciutto, brie, roasted tomato jam

## Brisket Barbacoa Tostada (gf)

Cotija cheese, pickled cabbage, green onion

## Mini Frito Pie

Brisket chili, Fritos, cheddar, onion

## Tequila Lime Shrimp Shooters (gf)

Marinated smoked shrimp, avocado, gazpacho

## Texas White Wings (gf)

Mesquite smoked chicken, bacon, jalapeño

## Cremini Mushroom Crostini (v)

Texas Chèvre, sautéed cremini mushrooms and onions







### Mac and Cheese Shooters

Bacon, toasted breadcrumbs, green onions



### Avocado Toast (v)

Avocado, feta, tomato, serrano, cilantro-lime vinaigrette

### Glazed Wagyu Meatballs

Ground Duroc pork, Wagyu beef

### Caprese Skewers (v, gf)

Fresh mozzarella, cherry tomato, basil, balsamic reduction

### Watermelon Mojito Bites (v, gf)

*\*seasonal*

Watermelon, feta cheese, mint, mojito glaze

### Soup + Grilled Cheese (v)

*\*seasonal*

Smoked tomato basil soup, mini grilled cheese





# STATIONED APPETIZERS

Prices are per person.

## **Chef's Table (v) -- 4**

Crudités, with your choice of Texas Chili Cheddar Pecan spread or house-made red pepper hummus and flat bread

## **Texas Tapas Display (v, gf) -- 5**

Queso, house guacamole, black bean salsa, pineapple pico de gallo, salsa roja, tri-colored tortilla chips

## **Chilled Smoked Shrimp\* (gf) -- 6**

Jumbo gulf shrimp, cocktail sauce

## **Charcuterie Display -- 7**

Artisan cheese and cured meats, toasted baguette, cornichons. marinated olives, dried fruit





# ENTRÉES



# TEXAS BBQ

Starting at \$22 per person

Our classic Texas BBQ selections include your choice of two\* meats carved on-site, three sides, BBQ sauce, pickles, onions, jalapeños, and fresh baked rolls.

*\*Add a third meat for \$2 per person*

## Meats

- Post Oak Smoked Beef Brisket
- Beef Sausage
- Hand Basted Turkey Breast
- St. Louis Pork Ribs
- Lemon Pepper Glazed Chicken



## Sides

Baked Potato Casserole  
(v, gf)

Vegetarian Pinto Beans  
(v, gf)

Jalapeño Cornbread  
Casserole (v)

Fresh Sautéed Seasonal  
Vegetables (v, gf)

Ranch-Style Pinto Beans (gf)

Black Bean Salad (v, gf)

Mustard Potato Salad (v, gf)

Fresh Fruit Salad (v, gf)

Broccoli Salad (v, gf)

Coleslaw (v, gf)

Mac and Cheese

Garden Salad with Ranch and  
Vinaigrette (v, gf)







## FAJITAS

Starting at \$26 per person

Smoked beef and chicken fajitas, peppers and onions, with flour and corn tortillas. Toppings include cheddar cheese, pico de gallo, sour cream and salsa roja. Served with Spanish rice, borracho beans, queso, guacamole and fresh tortilla chips.



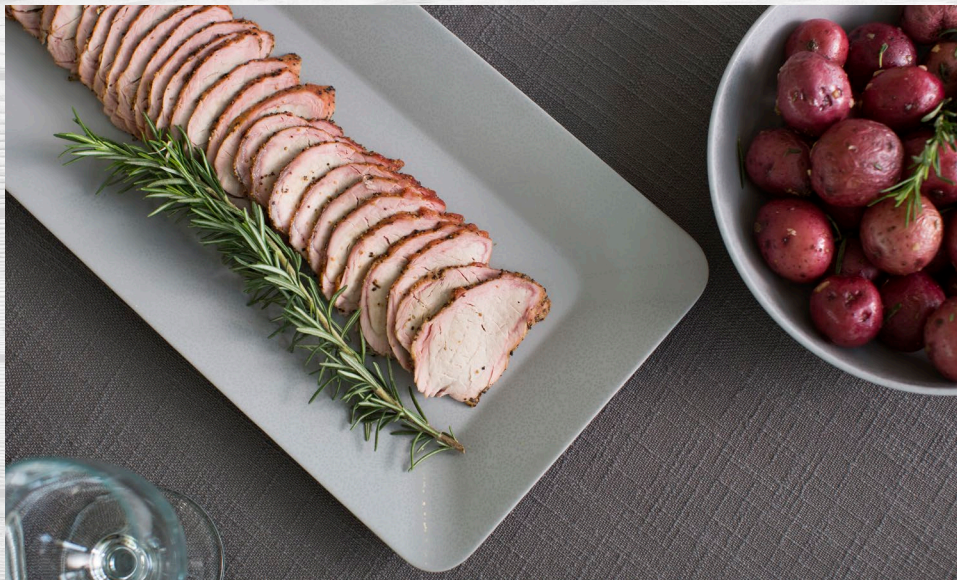
# SIGNATURE SMOKEHOUSE

Starting at \$31 per person

Includes two Smokehouse meats, choice of salad, two of our Smokehouse Sides and fresh baked rolls.

## Smokehouse Meats

- Boneless Chicken Breast with lemon caper beurre blanc
- Pork Tenderloin with rosemary honey mustard
- Hand-basted Turkey Breast with raspberry chipotle sauce
- Locally sourced Top Sirloin with mushroom demi



## PRIME RIB

Starting at \$38 per person\*

Includes Smoked Prime Rib and one of our Signature Smokehouse meats. Served with au jus and creamy horseradish, choice of salad, two of our Smokehouse Sides and fresh baked rolls.



# SMOKEHOUSE SALADS

## **Brazos Salad (v)**

Mixed field greens, strawberries, candied pecans, citrus vinaigrette

## **Arugula Salad (v)**

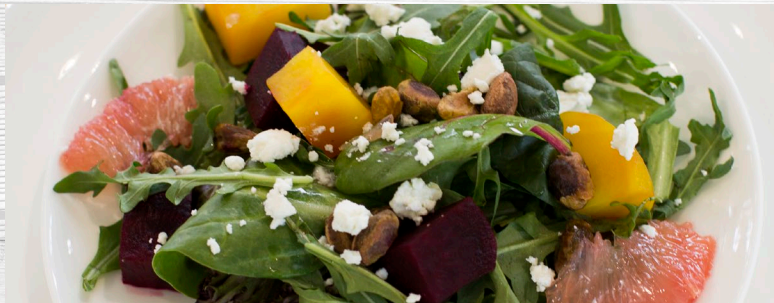
Organic arugula, field greens, Texas chèvre, organic beets, Rio Red Grapefruit, roasted pistachios, caramelized shallot vinaigrette

## **Spinach Salad**

Spinach, blue cheese, tomato, red onion, bacon, raspberry balsamic

## **Southwestern Salad (v)**

Mixed greens, corn salsa, black beans, pico de gallo, tortilla strips, avocado cilantro vinaigrette



# SMOKEHOUSE SIDES

Rosemary Roasted New Potatoes (v, gf)

Jalapeño Cornbread Casserole (v)

Green Beans Amandine (v, gf)

Garlic Mashed Potatoes (v, gf)

Roasted Red & Golden Beets (v, gf)

Fresh Sautéed Seasonal Vegetables (v, gf)

Glazed Carrots (v)

Warm Quinoa with Roasted Garlic Gremolata (v, gf)



# DINNER STATIONS

100 person minimum, select any 4 stations.

**\$40 per person, +\$8.50 for additional stations**

## Carving Block

Choice of one meat and one side:

- Post Oak Brisket with BBQ sauce
- Turkey with raspberry chipotle sauce
- Pork Tenderloin with rosemary honey mustard
- Locally sourced Top Sirloin with mushroom demi
- Beef Tenderloin with chimichurri (+ mkt)

## Street Corn (v, gf)

Smoked sweet corn sautéed in sriracha-butter with peppers and onions, topped with garlic lime aioli, cilantro, and cotija cheese





## Mac and Cheese Bar

Home-style mac and cheese, bacon, green onions, smoked chicken, pico de gallo, toasted bread crumbs, jalapeños, Parmesan cheese



## Salad Station (v)

Choose two: Any Smokehouse Salad, grilled vegetable skewers, or quinoa salad

## Street Tacos (gf)

Corn tortillas with choice of two:

- Roasted green chile pork
- Brisket barbacoa
- Guajillo-adobo chicken
- Portobello mushroom asada (v)







### **BBQ Sliders**

Choose two: pulled pork with coleslaw, turkey with raspberry chipotle aioli, brisket with smokehouse mayo & BBQ sauce

### **Avocado Bar (v, gf)**

Avocado halves, bacon, cotija cheese, corn & black bean salsa, cilantro, jalapeño, red onion, tomato, cilantro vinaigrette, chipotle ranch

### **Quesadilla Grill**

Choose two: beef brisket, fajita chicken, or veggie quesadillas. With sour cream, pico de gallo, guacamole, and salsa roja

### **Brisket Chili Bar**

Jalapeño cornbread, Fritos, cheddar cheese, onions, jalapeños, sour cream

### **Surf and Turf -- add \$10**

Top sirloin with mushroom demi

Grilled garlic-herb marinated Gulf shrimp

-- Upgrade to beef tenderloin or crab cakes (+ mkt)



# LATE NIGHT SNACKS + DESSERTS

Prices are per person.

## **Gourmet Popcorn Bar -- 3.5**

Select three flavors: jalapeño ranch, white cheddar, butter, caramel, chocolate caramel, kettle corn, dill pickle

## **Breakfast Tacos -- 4**

Scrambled egg, cheese and choice of two:  
brisket, sausage, bacon, potato

## **Mini Desserts -- 5**

Select two flavors: cheesecake, key lime, pecan pie, fruit tart, chocolate mousse, panna cotta

## **Homemade Cobbler Bar -- 4**

Peach cobbler and cherry cobbler  
with Amy's Mexican Vanilla ice cream

## **Pecan Pie Crumble -- 4**

Crumbled pecan pie, bourbon cream

## **S'mores Station -- 3.5**

Hershey's milk chocolate, marshmallows,  
graham crackers



# ADDITIONAL BEVERAGES

Prices are per person.

## **Coffee Station -- 1.5**

Regular and decaf coffee, cream, sweetener

## **Infused Water Station -- 1.5**

Citrus, cucumber + mint, watermelon + basil

## **Soft Drinks -- 1**

Coke, Diet Coke, Sprite, Dr. Pepper

# BAR SERVICE

All bar service options include up to 5 hours of bar service and the appropriate amount of bartenders needed to service all aspects of the bar. Client supplies all alcohol.



## **Deluxe Bar Service -- 8 per person**

*(Ideal for Beer, Wine, Mixed Drinks)*

TABC certified bartenders, bar tables and black linens, ice for chilling and serving, clear plastic cups, cocktail napkins, stirrers, bar equipment, Coke, Diet Coke, Sprite, ginger ale, club soda, tonic water, cranberry juice, orange juice, grapefruit juice, pineapple juice, margarita mix, bloody mary mix, sour mix, simple syrup, lemons, limes, cherries, olives and bitters.

## **Basic Bar Service -- 6 per person**

*(Ideal for Beer & Wine. Great option to pair with one or more of our signature cocktails)*

TABC certified bartenders, bar tables and black linens, ice for chilling and serving, clear plastic cups, cocktail napkins, stirrers, bar equipment and limes.



# SIGNATURE COCKTAILS

1.5 per person, client supplies all alcohol.

## **Austin City Limits**

Deep Eddy Lemon or Peach Vodka, sweet tea, Topo Chico

## **Austin Mule**

Deep Eddy Vodka, ginger beer, lime juice

## **Blackberry Mojito**

light rum, muddled blackberries, mint, lime, soda

## **Whiskey Sling**

whiskey, lemon juice, simple syrup, orange bitters

## **Bourbon Old Fashioned**

bourbon, sugar, bitters, soda, orange

## **Cucumber + Jalapeño Margarita**

tequila blanco, triple sec, cucumber & jalapeño with lime wedge

## **Hill Country Sunset**

tequila blanco, grapefruit, Topo Chico, lime wedge

## **Sparkling Basil Grapefruit**

sparkling wine, basil, grapefruit

## **Blood Orange + Thyme Gimlet**

gin, blood orange, lemon + thyme syrup, soda

## **Spiced Apple + Cranberry Toddy**

whiskey, hard cider, fresh cranberries, hot apple cider & cinnamon

## **Campfire**

Deep Eddy Vodka, coffee liqueur, cream, chocolate & graham cracker rim, toasted marshmallow



# FREQUENTLY ASKED QUESTIONS

## **What additional charges can i expect on my event?**

PEJ Events will add staffing charges and administrative fees based off of the details of your event.

## **When is my final guest count due?**

A final guaranteed number of guests is required 10 business days before the event.

## **How do I secure my event?**

In order to secure your event, PEJ Events must be in receipt of a signed contract and 50% deposit specified on your proposal.

## **My venue requires the catering company to handle setup and / or final cleanup, can PEJ Events provide this service?**

When required, PEJ Events will handle the setup of venue tables and chairs, as well as trash removal and final cleanup. Additional charges may apply depending on venue specifications and event timeline.

## **How far in advance will PEJ Events arrive on-site?**

While all events and venues have different requirements, at a minimum, PEJ Events staff will arrive on-site 1.5 hours prior to the event start time. Other factors such as venue, menu, and guest count may affect this time.

## **Am I required to hire an event planner?**

While it's not a requirement, PEJ Events does strongly encourage our clients to retain the services of an event planner or coordinator to ensure that all aspects of your event run smoothly.

## **Can PEJ Events assist with decor and centerpiece setup?**

As a full service caterer, we strive to provide assistance in as many aspects as possible. However, event decor is not in our realm of expertise. For this reason, we recommend utilizing a coordination service, family members, or friends to assist with decor.

## **Is gratuity included?**

PEJ Events does not charge an automatic gratuity. Gratuity is at the discretion of the client and we are happy to provide guidance in this area.

## **How much food should I purchase?**

Leave this part to us! Just provide us with your final guest count and our culinary team will ensure there is plenty of food for your event.



### **Can PEJ Events accommodate my guests with special dietary needs or restrictions?**

Yes, when you submit your final guest count, let us know of any special meals required, and we are happy to take care of their needs.

### **What will the staff wear at my event?**

All PEJ Events staff will wear black pants, black shoes, and black button down shirts or chef coats.

### **Does PEJ Events carry insurance?**

PEJ Events carries \$5 million of commercial and liquor liability insurance, and we are happy to provide proof of policy upon request.

### **Can PEJ Events provide china and glassware for my event?**

China and glassware are available for rent through PEJ Events. We ask that rental arrangements are made no later than 21 days prior to your event.

### **Can I bring in other outside food?**

Food that is not provided to your guests from PEJ Events must be labeled clearly to state where the food has come from. Due to health and liability concerns, any food provided by an entity other than PEJ Events must remain separate from PEJ Events food, and PEJ Events staff is not permitted to handle or replenish any food that was not prepared by our culinary team.

### **What happens to the leftover food?**

In order to ensure that your guests experience the same quality and presentation of food, PEJ Events prepares a small percent of overage for each event at our expense. For the safety of you and your guests, we are not able to leave leftover food.

### **Does PEJ Events offer tastings?**

Absolutely! Once we have prepared a proposal for your event that you are comfortable with, we can schedule a complimentary tasting.

### **What is your cancellation policy?**

In the event of a cancellation prior to 90 days of the event date, 50% of the deposit will be refunded. In the event of cancellation within 90 days of the event date, the deposit will be forfeited.

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

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