



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



Live Oak Bacon Wrapped Quail

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

Wild Mushroom Tartlet (v)

Texas Chèvre, sautéed 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

Chef's Table (v)

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

Texas Tapas Display (v, gf)

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

Chilled Smoked Shrimp* (gf)

Jumbo gulf shrimp, cocktail sauce

Charcuterie Display

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



ENTRÉES



TEXAS BBQ

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 additional charge*

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 Vegetables
(v, gf)

Ranch-Style Pinto Beans (gf)

Fresh Fruit Salad (v, gf)

Mustard Potato Salad (v, gf)

Coleslaw (v, gf)

Broccoli Salad (v, gf)

Garden Salad with Ranch and
Vinaigrette (v, gf)

Mac and Cheese





FAJITAS

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

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

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 Vegetables (v, gf)

Glazed Carrots (v)

Warm Quinoa with Roasted Garlic Gremolata (v, gf)



DINNER STATIONS

100 person minimum, select any 4 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 (mkt)

Top sirloin with mushroom demi

Grilled garlic-herb marinated Gulf shrimp

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

LATE NIGHT SNACKS + DESSERTS

Gourmet Popcorn Bar

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

Breakfast Tacos

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

Mini Desserts

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

Homemade Cobbler Bar

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

Pecan Pie Crumble

Crumbled pecan pie, bourbon cream

S'mores Station

Hershey's milk chocolate, marshmallows,
graham crackers



ADDITIONAL BEVERAGES

Coffee Station

Regular and decaf coffee, cream, sweetener

Infused Water Station

Citrus, cucumber + mint, watermelon + basil

Soft Drinks

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

(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

(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

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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