

CASUAL DROP OFF CATERING

Includes compostable plates, utensils, and napkins.

Prices do not include sales tax or gratuity.

PLATTERS + SNACKS

DELI SANDWICH or WRAP PLATTER

\$100

Includes 10 full size sandwiches or wraps cut in half.

Select 2 options per platter

Sandwiches include lettuce & tomato, wraps include spring greens & red bell peppers

Gluten-free wraps or bread available on request

- **TURKEY BREAST** - havarti, smokehouse mayo, sandwich on croissant
- **TUSCAN HAM** - provolone, rosemary honey mustard, sandwich on ciabatta
- **ITALIAN** - salami, pepperoni, provolone, roasted tomato spread, sandwich on ciabatta
- **CHICKEN SALAD** - red onion, pickles, smokehouse mayo, sandwich on croissant
- **SMOKED PORTOBELLO** - red pepper hummus, roasted tomato spread, avocado, sandwich on ciabatta

SALAD PLATTER

\$45 (serves 10)

Add Chicken Breast for \$25

- **CAPRESE SALAD** - tomatoes, mozzarella, spinach, spring greens, lemon vinaigrette
- **KALE SALAD** - goat cheese, kale, dried cranberries, pistachios, citrus vinaigrette
- **BRAZOS SALAD** - spring greens, strawberries, spiced pecans, house vinaigrette
- **GARDEN SALAD** - romaine, spring greens, carrots, cabbage, tomato, cucumber, ranch & garlic vinaigrette
- **MEDITERRANEAN SALAD** - cucumber, sun-dried tomato, olives, feta cheese, chickpeas, spring greens, arugula, balsamic vinaigrette



APPETIZERS

CHARCUTERIE

\$100 (serves 10)

Artisan cheeses, cured meats, cornichons, marinated olives, toasted baguette

HUMMUS & CRUDITÈS

\$75 (serves 10)

Fresh vegetables, red pepper hummus, house veggie dip, flatbread, crostini

TEXAS TAPAS

\$60 (serves 10)

Queso, guacamole, black bean pico de gallo, salsa roja, tortilla chips

HORS D'OEUVRES BY THE DOZEN

\$20 per dozen.

Minimum purchase of 2 dozen per item

- **TEXAS WHITE WINGS** - mesquite smoked chicken, bacon, jalapeno
- **WAGYU MEATBALLS** - American Wagyu beef, Duroc pork, honey-habanero glaze
- **ANTIPASTO SKEWERS** - salami, marinated olive, rosemary focaccia, mozzarella stuffed peppadew
- **CAPRESE SKEWERS** - grape tomato, mozzarella, basil, balsamic glaze
- **PISTACHIO + GOAT CHEESE APRICOT BITES** - honey goat cheese, roasted pistachio, apricot

DROP OFF BUFFETS

10 person minimum order

LIGHT LUNCH BUFFET

\$16 per person

Includes Chicken Breast with Raspberry Chipotle and Rosemary Honey Mustard, choice of Salad, Garlic Mashed Potatoes, Roasted Vegetables, and dinner rolls with butter.

SALADS (CHOOSE 1)

- **Brazos Salad** - Spring greens, strawberries, spiced pecans, house vinaigrette
- **Caprese Salad** - tomatoes, mozzarella, spinach, spring greens, lemon vinaigrette
- **Garden Salad** - romaine, spring greens, carrots, cabbage, tomato, cucumber, ranch & garlic vinaigrette



BUILD YOUR OWN TACO BOWL

\$18 per person

PROTEINS (CHOOSE 2)

Green Chile Pork Carnitas,
Chicken Fajitas,
Guajillo Adobo Mushrooms,
Brisket Barbacoa (+\$3),
Tequila Lime Grilled Shrimp (+\$3)

TOPPINGS

Cilantro Coconut-Lime Rice, Shredded Lettuce,
Black Bean & Sweet Corn Pico de Gallo, Pickled
Red Onions, Cotija Cheese, Tortilla Strips, Salsa
Verde, and Chipotle Crema



SANDWICH or WRAP BOX LUNCHES

\$14 per person

Include one full sandwich or wrap, chips, and a cookie. Upgrade chips to pasta salad or potato salad for \$2.

Sandwiches include lettuce & tomato, wraps include spring greens & red bell peppers

*Minimum order of 5 per sandwich or wrap flavor
Gluten-free wraps or bread available on request*

- **TURKEY BREAST** - havarti, smoked turkey, smokehouse mayo, sandwich on croissant
- **TUSCAN HAM** - provolone, cured ham, rosemary honey mustard, sandwich on ciabatta
- **ITALIAN** - salami, pepperoni, provolone, roasted tomato spread, sandwich on ciabatta
- **CHICKEN SALAD** - red onion, pickles, smokehouse mayo, sandwich on croissant
- **SMOKED PORTOBELLO** - red pepper hummus, roasted tomato spread, avocado, sandwich on ciabatta



BBQ BUFFET

\$20 per person

(additional meats for \$2 per person)

*Includes BBQ Sauce, Pickles, Onions,
Jalapeños, and Dinner Rolls with Butter*

PROTEINS (CHOOSE 2)

Beef Brisket, Beef Sausage, Pulled Pork, Turkey Breast, St. Louis Pork Ribs, Lemon Pepper Glazed Chicken

SIDES (CHOOSE 3)

Baked Potato Casserole, Jalapeño Cornbread Casserole, Pinto Beans, Green Bean Casserole, Sauteed Vegetables, Mac and Cheese, Potato Salad, Coleslaw, Broccoli Salad, Garden Salad



FAJITA BUFFET

\$22 per person

PROTEINS

Smoked Beef and Chicken

SIDES

Peppers and Onions, Spanish Rice, Borracho Beans, Queso, Guacamole, Fresh Tortilla Chips, served with Flour and Corn Tortillas

TOPPINGS

Cheddar Cheese, Pico De Gallo, Sour Cream and Salsa Roja.

SMOKEHOUSE BUFFET

\$24 per person

Includes choice of Salad, Dinner Rolls with Butter

PROTEINS (CHOOSE 2)

Chicken Breast with Lemon Caper Beurre Blanc, Pork Loin with Rosemary Honey Mustard, Turkey Breast with Raspberry Chipotle Sauce

SALADS (CHOOSE 1)

Caprese Salad, Brazos Salad, Mediterranean Salad, Kale Salad, Garden Salad

SIDES (CHOOSE 2)

Rosemary Roasted New Potatoes, Jalapeño Cornbread Casserole, Garlic Mashed Potatoes, Green Beans, Parmesan Broccoli, Roasted Root Vegetables, Sauteed Vegetables, Quinoa with Roasted Garlic Gremolata

ADD-ONS

DESSERT TRAY

\$60 each (24 bars)

Fudge brownies & pecan praline bars

HOMESTYLE COBBLER

\$40 each (serves 15-20)

Peach or Cherry Cobbler

COOKIE TRAY

\$25 each (24 cookies)

Chocolate chip cookies & white chocolate macadamia nut cookies

BEVERAGES BY THE GALLON

\$10 each (serves 10-12)

Iced Tea, Sweet Tea, or Lemonade. Includes cups, ice, and lemons

PALM LEAF PLATE

\$1.50 per person

Palm leaf appetizer and dinner plate, linen-like napkin, silver disposable flatware

ACRYLIC PLATE

\$1.50 per person

White and silver rimmed acrylic appetizer and dinner plate, linen-like napkin, silver disposable flatware

DISPOSABLE CHAFER & HEATING DISH

\$15 each

Includes: (1) Wire Chafer, (1) Steam Pan, (1) Food Pan, (2) Sternos, Utensils.

Talk to your event specialist to figure out the right number of chafers for you.



POLICIES AND INFORMATION

- Not all service styles will be available on all dates
- Contact one of our event specialists for additional service style and menu options
- We require 72 hours of notice for all Drop Off orders

DROP OFF

- All PEJ Events drop off orders will include black disposable tablecloths, compostable plates, utensils, napkins, and all appropriate serving utensils. PEJ Events staff will arrive 30-60 minutes ahead of scheduled service time and will set up all food before departing, with all food packaged in disposable containers.
- Food minimum for Drop Off orders is \$200.
- A minimum \$50 delivery fee will be added to all orders, this may increase based on distance to event location. Delivery fee is not a gratuity. Gratuity is left to discretion of the client.

FULL SERVICE

- While this service is great for any size group, full service catering is recommended for groups of 50 or more. For groups less than 50 add \$3.00 per person to the menu price.
- Full Service catering includes PEJ Events staff arriving an hour to an hour and a half prior to scheduled service time. This service includes buffet and beverage service tables, linens for these tables, chafing dishes, compostable plate and plastic ware, and all appropriate service equipment. Standard service includes buffet set up and up to one and a half hours of service. During meal service PEJ Events staff will monitor buffet, replenish as needed, buss tables, and handle trash from meal.
- There will be staffing charges added to the event that will vary depending on event and menu details. An 18% administrative fee (\$250 minimum) will also be applied to all full-service events and covers costs associated with producing your event including but not limited to: equipment packing and restocking, event consultation with an Event Specialist, rental coordination, trash removal and travel fees to and from your event within the greater Austin area. Please note, these fees are taxable and are not used as a gratuity for the service staff. Gratuity is left to the discretion of the client.