



**FULL SERVICE CATERING**



# ABOUT PEJ EVENTS

PEJ Events launched in 2017 as a full service catering solution focused on serving the needs of special event hosts in the greater Austin area. We've built our company around the philosophy of always thinking "F.I.R.S.T." Alongside a talented team of industry professionals, we're dedicated to delivering all of our clients fresh, high quality, hand-crafted food. We emphasize respect for ourselves, team members, and clients and we're on a never-ending mission to seek-to-serve, which can only be accomplished by working together as one big team!

PEJ Events offers a wide variety of menu options and service styles to fit the vision you have for any event and we're experts in all things celebration! Whether you're planning a wedding, corporate gala, festival activation or graduation, we've got you covered! From initial inquiry, to event day execution, our passionate team of professionals is with you every step of the way to make sure your event is 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 proteins 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. Meals are served to tables on platters and in bowls for guests to share. Family style service encourages your guests to engage with one another while dining.

## STATIONS

A fun and interactive way to offer your guests heavy appetizer portions of a variety of food. Stations promote a more relaxed, casual atmosphere where guests can mingle about the room as they enjoy a unique food experience.

*\*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.

# RENTAL COORDINATION

Looking for something a little more formal?

Your dedicated event specialist can help you with china, glassware, table linens and more!





# APPETIZERS



# PASSED APPETIZERS



## **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

## **Tequila Lime Grilled Shrimp (gf)**

Marinated Gulf shrimp, honey lime glaze, sweet corn salsa

## **Texas White Wings (gf)**

Mesquite smoked chicken, bacon, jalapeño

## **Wild Mushroom Tartlett (v)**

Texas Chèvre, sautéed wild mushrooms, caramelized garlic and onions, filo pastry shell

## **Mac and Cheese Shooters**

Bacon, toasted breadcrumbs, green onions

## **Pistachio + Goat Cheese Apricot Bites (v, gf)**

Honey goat cheese, roasted pistachio, apricot







### **Bourbon Fig Crostini**

Arugula chévre, bourbon fig compote, bacon jam

### **Avocado Toast (v)**

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

### **Reuben Bites**

Housemade Wagyu pastrami, Swiss, chipotle thousand island, pumpernickel crostini

### **Glazed Wagyu Meatballs**

Ground Duroc pork, Wagyu beef

*\*Plant Based available on request*

### **Brisket Burnt Ends (gf)**

Peach habañero glaze

### **Caprese Skewers (v, gf)**

Fresh mozzarella, cherry tomato, basil, balsamic reduction

### **Soup + Grilled Cheese (v)**

Smoked tomato basil soup, mini grilled cheese





# STATIONED APPETIZERS

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

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

## **Hummus + Tapenade Bar (v)**

Hummus, olive tapenade, tabbouleh salad, marinated vegetables, flatbreads

## **Grilled Cheese (v)**

Choice of 2 from: Brisket, Italian Sopressata, Roasted Tomato Jam, or Artisan Cheese

## **Spreads + Breads (v)**

Sharp cheddar pecan spread, spinach artichoke dip, roasted tomato + eggplant dip, assorted crackers & crostinis

## **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 \$3 per person*

*\*Add additional sides for \$2 per person*

## Meats

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



## Sides

Baked Potato Casserole  
(v, gf)

Jalapeño Cornbread  
Casserole (v)

Pinto Beans (gf)

Potato Salad (v, gf)

Broccoli Salad (v, gf)

Mac and Cheese

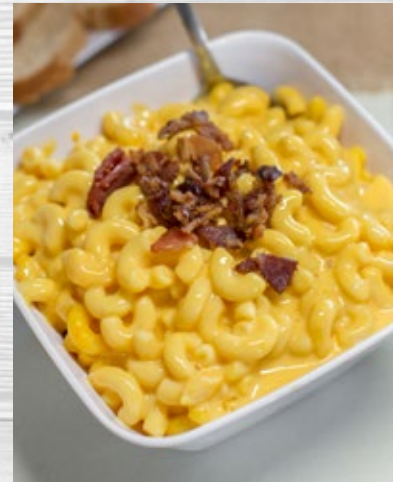
Vegetarian Pinto Beans  
(v, gf)

Fresh Sautéed Vegetables  
(v, gf)

Fresh Fruit Salad (v, gf)

Coleslaw (v, gf)

Garden Salad with Strawberry  
Citrus Vinaigrette (v, gf)





## 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 and sauces, choice of salad, two of our Smokehouse Sides and fresh baked rolls.

*\*Add grilled garlic-herb marinated Gulf shrimp (+\$8)*

## Smokehouse Meats

Wagyu Sirloin, Boneless Chicken Breast, Smoked Pork Loin, and Turkey Breast

## Smokehouse Sauces

Mushroom Demi-glace, Lemon Caper Beurre Blanc, Chimichurri, Rosemary Honey Mustard, Raspberry Chipotle



# 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

## **Caesar Salad (v)**

Romaine lettuce, Parmesan cheese, garlic croutons, house caesar dressing

## **Arugula Salad (v)**

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

## **Kale Salad (v)**

Chopped kale, dried cranberries, honey goat cheese, pistachios, cranberry citrus vinaigrette



# SMOKEHOUSE SIDES

Rosemary Roasted New Potatoes (v, gf)

Jalapeño Cornbread Casserole (v)

Green Beans Amandine (v, gf)

Garlic Mashed Potatoes (v, gf)

Roasted Root Vegetables (v, gf)

Sautéed Vegetables (v, gf)

Scalloped Potatoes (v)

Sautéed Asparagus with Manchego (v, gf)

Warm Quinoa with Roasted Garlic Gremolata (v, gf)



# DINNER STATIONS

100 person minimum, select any 4 stations.

## Carving Block

Choice of one meat, sauce, and one side:

### Meats

Wagyu Sirloin, Beef Brisket, Smoked Pork Loin, and Turkey Breast

*\*Add grilled garlic-herb marinated Gulf shrimp (+\$8)*

### Sauces

Mushroom Demi-glace, BBQ Sauce, Chimichurri, Rosemary Honey Mustard, Raspberry Chipotle

## Street Corn (v, gf)

Sweet corn sauteéd in chili 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, or grilled vegetable skewers.

## 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

### **Brisket Chili Bar**

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

### **Mediterranean Station (v)**

Honey-Harissa chicken thighs, Mediterranean chickpea and couscous salad

### **Grilled Cheese + Soup (v)**

Choose two sandwiches and one soup

- **Sandwiches:** Brisket, Italian Sopressata, Roasted Tomato Jam, or Artisan Cheese
- **Soups:** Tomato Basil Bisque, French Onion

# 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

## 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, sour mix, simple syrup, lemons, limes, cherries, oranges, 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

## **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 14 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.

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

With advance notice, we can accommodate most all dietary restrictions. If we're not able to accommodate something specific, at a minimum, we will help guide you through your options.

### **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 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 packages are available through PEJ Events pending date availability. For rentals sourced outside of PEJ Events, additional handling fees will apply.

### **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. Wedding cakes are exempt from this policy.

### **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?**

Not quite sure if you're ready to book? Your event specialist can help get you scheduled for a private tasting to sample the menu you're interested in. A small fee may apply depending on the requested menu items. Any tasting fees charged will be credited towards your event balance upon confirmation of your booking with a signed contract and deposit.

### **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.*



