

## **4 MEAL CHOICES – ONLY PICK TWO**

### **Review front and back**

#### ☐ **AUSTIN FAJITA CHEF’S TABLE - \$40/person**

Served with Flour Tortillas, Salsa Fresca, Cheese and Sour Cream Includes Regular & Decaf Coffee, Iced Tea and Iced Water.

##### **MEAT Check One**

- ☐ Beef Fajita- Chargrilled Marinated Skirt Steak with Sweet Peppers, Onions
- ☐ (GF) Chicken Fajita- Cilantro Lime Grilled Chicken, Roasted Bell Pepper, Texas Onion (GF)
- ☐ Carne Adovada- Braised Pork in a Rich Red Chile Garlic Sauce

##### **SIDES Check 2**

- ☐ Roasted Corn, Elote-Style with Queso Fresco (Vegetarian)(GF) Charro Beans (Vegan) (GF)
- ☐ Cilantro Rice (Vegan) (GF)
- ☐ Calabaza with Roasted Corn (Vegetarian) (GF)
- ☐ Chilled Marinated Tomato & Cucumber Salad (Vegan) (GF)
- ☐ Austin Caesar Salad with Shaved Manchego, Chile Croutons and Green Chile Caesar Dressing

##### **DESSERT Check 1**

- ☐ White Chocolate Dulce De Seis Leches (Vegetarian)
- ☐ Abuelitas Dark Chocolate Cream Cake With Crispas
- ☐ Mexican Bread Pudding With Piloncillo (Vegetarian)

#### ☐ **SMOKE HOUSE CHEF’S TABLE \$40/per person**

Served with Griddled Honey Butter Texas Toast and Chipotle Bbq Sauce Includes Regular & Decaf Coffee, Iced Tea and Ice Water.

##### **MEAT Check One**

- ☐ Applewood Smoked Pulled Pork Shoulder
- ☐ Smoked Breast Of Chicken (GF)
- ☐ Local Hudson’s Sausage (GF)
- ☐ Ancho Rubbed Smoked Pork Loin (GF)

##### **SIDES Check 2**

- ☐ Creamy Coleslaw (Vegetarian) (GF) Baked Potato Salad (GF)
- ☐ Macaroni Salad (Vegetarian)
- ☐ Austin House Salad (Vegan)(GF)with Buttermilk Ranch (Vegetarian)(GF) and Balsamic Vinaigrette (Vegan)(GF)

##### **Warm Side Platters Check 1**

- ☐ Molasses Baked Beans (Vegetarian) (GF)
- ☐ Green Chile Corn Pudding (Vegetarian)
- ☐ Creamy Kimchi Collard Greens (GF)

##### **Dessert Check 1**

- ☐ Blackberry Cobbler With Mexican Vanilla Whip (Vegetarian)
- ☐ Chocolate Bread Pudding (Vegetarian)
- ☐ Hot Fudge Nut Cake (Vegetarian)

FLIP OVER TO SEE MORE OPTIONS

☐ **LA COCINA CHEF'S TABLE \$38/per person**

Served with Roasted Garlic And Manchego Cheese Cuban Toast Includes Regular & Decaf Coffee, Iced Tea And Ice Water.

**MEAT Check One**

- ☐ Lasagna Of House Smoked Chicken, Cremini Mushrooms And Spinach In Creamy Roasted Tomato And Green Chile Alfredo Sauce
- ☐ Penne With Beef Bolognese
- ☐ Grilled chicken Caprese (GF)
- ☐ Pesto Roasted Chicken (GF)

**SIDES Check 2**

- ☐ Caprese Salad With Grape Tomato, Ciliegine Mozzarella, Orecchiette Pasta In Balsamic Basil Vinaigrette (Vegetarian)
- ☐ Oven Roasted Seasonal Vegetables (Vegan) (GF)
- ☐ Greek Salad of Crisp Greens, Tomato, Pepperoncini Peppers, Kalamata Olive, Cucumber and Feta Cheese with A Lemon Oregano Vinaigrette (Vegetarian) (GF)
- ☐ Traditional Caesar of Crisp Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

**Dessert Check 1**

- ☐ Abuelitas Cinnamon Chocolate Cream Cake with Cinnamon Crispas Topping (Vegetarian)
- ☐ Cappuccino Cream Cake (Vegetarian)
- ☐ Traditional Tiramisu (Vegetarian)

☐ **CUSTOM CHEF'S TABLE \$40/per person**

Served with fresh baked rolls and sweet cream butter Includes Regular & Decaf Coffee, Iced Tea and Ice Water.

**MEAT Check One**

- ☐ Cilantro Lime Grilled Chicken Breast with Ancho Cream Sauce
- ☐ Maple Bacon Grilled Boneless Pork Chop with Caramelized Onion Jus

**SIDES**

- ☐ Roasted Vegetable Medley (Vegan)(GF)
- ☐ Roasted Corn, Elote-Style with Queso Fresco (Vegetarian)(GF)

**Dessert**

Cinnamon Chocolate Cream Cake with Cinnamon Crispas Topping (Vegetarian)

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**VEGETARIAN Check Two**

- ☐ Vegetarian Fajita - roasted red chile lime tofu, yellow squash, zucchini, and sweet onions (Vegan)(GF)
- ☐ Chile Relleno- Roasted Hatch Chile Stuffed With Monterey Jack Cheese, Hatch Chile Sour Cream Sauce and Cheddar Cheese (Vegetarian)
- ☐ Sweet Potato Corn Cake With green chile cilantro pesto (Vegan) (GF)

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