



Flavor
CO.
CATERING  EVENTS

MENU
UPDATED OCT 2022



Welcome

A NOTE FROM CAMERON & THE FLAVOR CO. TEAM

Thank you for choosing Flavor Co. Catering + Events to cater your upcoming event. We have a great team of seasoned industry veterans from a variety of backgrounds who all bring professionalism and their unique perspectives to the table – a combination of factors that results in genuine hospitality. Sit back, relax, and enjoy the party!

Cameron Lockley

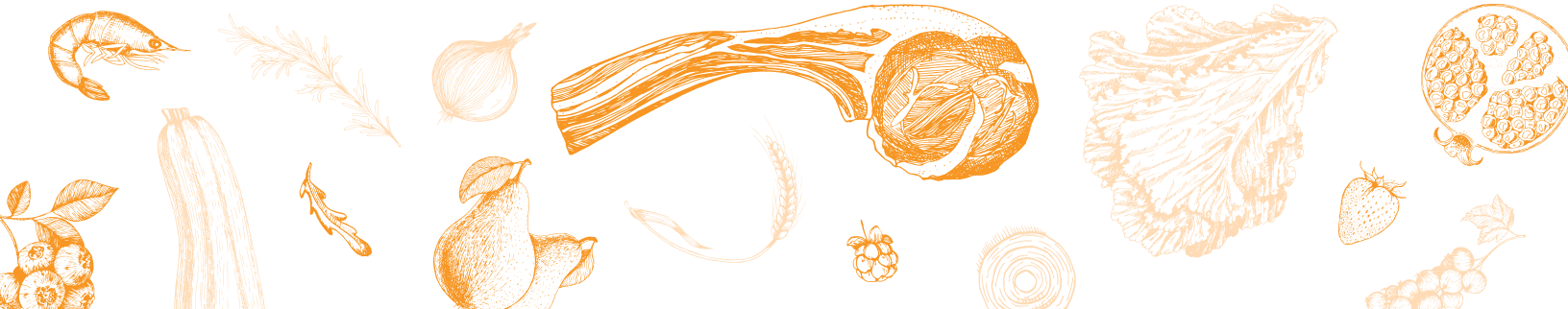
CAMERON LOCKLEY • CHIEF FLAVOR OFFICER





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OF
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UNIQUE CURATED EXPERIENCE

When planning your event and composing a menu, we take into consideration a variety of factors, including, but not limited to:

- Desired experience and food preferences
- Number of guests in attendance
- Venue specifics
- Time frame of event
- Budget

SERVICE STYLES

Pick one or more of the following service styles, given the unique considerations of your event, to develop a specially curated menu:

Passed Hors D'oeuvres

Passed hors d'oeuvres are great for cocktail parties, VIP receptions, pre-dinner receptions, or as an amuse bouche as guests first arrive to an event. Most hot hors d'oeuvres are best served passed. Increase the number and quantity of items passed to make the experience as substantial an experience as desired.

Stations

Stations are a great way to provide varying options and are a fun way to incorporate interaction, especially for larger groups. Some stations can be set up as self-serve while others are best when staffed by a chef.

Buffets

Buffets can create a colorful visual and allow for guests to eat at their leisure. For larger groups, multiple buffet stations can be set up to avoid queues. Buffets can be set up as self-serve or be staffed by chefs and servers, depending on the unique circumstances of your event.

Family Style

Family style meals promote conversation and interaction at the table. Consider providing options that will accommodate every guests' dietary restrictions so that everyone at the table can enjoy most, if not all, of the dishes served.

Plated

This is the most formal service style and typically requires the greatest amount of staffing as well as back-of-house staging space. Our staff will work closely with you to develop a run-of-show and overall plan that ensures guests are served in a timely fashion and that all dishes are served beautifully plated.

Boxed Lunch

Boxed lunches are great for board meetings, office lunches, meet-ups at the park, or for grab-and-go meals in between meetings or to take after a long presentation.



Catering
SERVICES



We aim to always be transparent in our pricing. In addition to the menu price, your estimate will include line items for the following applicable services.



BEVERAGES

We will work with you to develop a beverage menu for your event - from water and coffee services to seasonal lemonade with all logistical details involved.

Additionally, we can act as your agent in sourcing and purchasing beer, wine, and spirits.

STAFFING

We will provide guidance as you pick out a menu, outlining the appropriate number of staff and staff hours needed to successfully execute your event.

All of our chefs and servers carry the appropriate food handler certification and/or TABC certification, as required.

For larger and/or more logistically complex events, we will have a dedicated captain or event planner on site on the day of your event. We may also sometimes outsource a portion of our staffing needs with hospitality industry focused staffing agencies – these individuals will report to our on site captain or event planner.

All staffing for events are billed by the hour, including travel time to and from our kitchen, with a minimum of four hours per staff person.



FURNITURE RENTALS

We can assist in coordinating

- Dining Tables
- Cocktail Tables
- Chairs
- Table Linens
- Lounge Furniture
- Bars
- Buffet Tables
- Tents for Outdoor Events

All of these components will need to be confirmed, whether by the venue, us as the caterer, or the client.

PLACE SETTING RENTALS AND/OR SUPPLIES

We keep in inventory and can rent to you for most events with up to 100 guests

- Coupe White Ceramic Plateware
- Stainless Flatware
- Barware
- White Napkins

We can assist in coordinating place settings and glassware for larger events or if a specific curated table setting look is desired.

For events when disposable place settings are called for, we only use premium

- Compostable Bamboo Cutlery
- Compostable Cups
- Palm Leaf Compostable Plates and Bowls

OTHER SERVICES

We can assist with coordinating additional components of your event, including but not limited to

- Floral and Décor
- Entertainment
- Valet Parking

COORDINATION FEE

We include an industry standard pre-tax 18% coordination fee applicable to all components on the invoice. This fee covers various overhead costs, including, but not limited to, liability insurance, administrative time writing menus and coordinating details for your event, site visits in advance of event, staff time packing and unpacking for your event at our kitchen outside of the billed staffing hours, and more.

This fee is not a gratuity and is taxed.

For delivery and drop off events only where no staff stays on site, we use a lower 12% coordination fee.

SERVICE GRATUITY

We will include a suggested gratuity based on

- Number of staff assigned to your event
- Length of the event
- Logistical complexity of your event

This line item can be removed upon request.

Gratuities are always shared amongst all staff who are on site at your event.

We ask our bartending staff to refrain from displaying “tip jars” at events unless you as the host specifically request.



BEEF/PORK/LAMB

Asian Pork Belly Bites

PONZU GLAZE, SESAME SEED

*GLUTEN FREE OPTION AVAILABLE

Mini Empanadas

MONTERREY JACK, CHILES, RAISIN

*CHOICE OF BEEF, PORK, OR LAMB

Mini Quesadillas

MONTERREY JACK, CHEDDAR

*CHOICE OF BRISKET TINGA, BEEF FAJITA,
OR PULLED PORK

*PICO DE GALLO, MEXICAN CREMA,
OR PICKLED RED ONION AVAILABLE ON REQUEST

*GLUTEN FREE OPTION AVAILABLE

Award Winning Meatballs

BEEF, PORK AND LAMB

Petite Lamb Kofta Skewers

FRESH HERBS, SPICES, TZATZIKI

Mini Kebabs

*CHOICE OF BEEF OR PORK TENDERLOIN
OR LAMB HARISSA

*TENDERLOIN AND HARISSA ARE GLUTEN FREE

Grilled New Zealand Lamb Lollipops

MINT CHIMICHURRI

Gorgonzola Stuffed Dates

WRAPPED IN PROSCIUTTO

Petite Fried Green Tomato

PIMENTO CHEESE, TOMATO CONFIT, PORK BELLY, FRISEE

Mushroom Rockefeller

SPINACH, BACON, PARMESAN CREAM, PANKO

POULTRY

Bacon Wrapped Quail Bites

MAPLE BOURBON GLAZE

*CAN BE SUBSTITUTED FOR CHICKEN

Mini Grilled Chicken Quesadillas

MONTERREY JACK, CHEDDAR

*PICO DE GALLO, MEXICAN CREMA,
OR PICKLED RED ONION AVAILABLE ON REQUEST

*GLUTEN FREE OPTION AVAILABLE

Mini Chicken Tinga Empanadas

MONTERREY JACK, CHILES

Mini Chicken Flautas

CHIPOTLE CHICKEN TINGA,

PEPPER JACK CHEESE, JALAPENO CREMA

Buffalo Chicken Puffs

SAVORY PROFITEROLE, BUFFALO SAUCE,
CRUMBLLED BLUE CHEESE

Thai Chicken Satay

PEANUT DIPPING SAUCE

*GLUTEN FREE OPTION AVAILABLE

SEAFOOD

Bacon Wrapped Shrimp

FRESH JALAPENO, PEPPER JACK CHEESE

Coconut Fried Shrimp

MANGO HABANERO SAUCE

*GLUTEN FREE OPTION AVAILABLE

Grilled Shrimp Adobo

CHILES, GARLIC, LIME

Petite Seafood Cakes

CAJUN REMOULADE SAUCE

OR LEMON-DILL AIOLI

*CHOICE OF CRAB OR SMOKED SALMON

Porcini Mushroom Caps

LUMP CRAB, SPINACH, PARMESAN

*GLUTEN FREE OPTION AVAILABLE

Mini Seafood Quesadilla

MONTERREY JACK, CHEDDAR

*CHOICE OF SHRIMP OR LOBSTER

*PICO DE GALLO, MEXICAN CREMA,
OR PICKLED RED ONION AVAILABLE ON REQUEST

*GLUTEN FREE OPTION AVAILABLE

VEGETARIAN/VEGAN

Spinach and Artichoke Puffs

SAVORY PROFITEROLE, LOCAL FETA

Mushroom and Leek Tartlets

PHYLLO, PARMESAN

Twice Baked

Petite Cocktail Potatoes

CHEDDAR CHEESE, CRÈME FRAICHE, CHIVES

Petite Polenta Cake

TOMATO CONFIT, OLIVE TAPENADE

Petite Charred Corn and Sweet Pepper Risotto Cake

RED CHERMOULA SAUCE

*VEGAN OPTION AVAILABLE

Caramelized Sweet Onion Tartlet

PEDRO XIMENEZ SHERRY REDUCTION,

PHYLLO, LOCAL GOAT CHEESE

4-Cheese Grilled Tea Sandwich

TOASTED BRIOCHE, WHITE CHEDDAR,
PROVOLONE, MOZZARELLA, PARMESAN,
AND SEASONAL FRUIT CHUTNEY

Roasted Cauliflower Bites

*CHOICE OF SAUCE OR DRY RUB

SAUCES: HONEY BBQ, BUFFALO, RED COCONUT CURRY

DRY RUB: LEMON PEPPER, HILL COUNTRY BBQ, ZAATAR

Mini Mushroom and Spinach Quesadillas

MONTERREY JACK, CHEDDAR

*PICO DE GALLO, MEXICAN CREMA,

OR PICKLED RED ONION AVAILABLE ON REQUEST

*GLUTEN FREE OPTION AVAILABLE

Arancini

MOZZARELLA, ROMESCO SAUCE

Hot
HORS D'OEUVRES



BEST SERVED PASSED

GLUTEN FREE

VEGAN

BEEF/PORK/LAMB

Beef Wellington Crostini

BOURSIN, MUSHROOM DUXELLE,
BALSAMIC REDUCTION, ROSEMARY-GARLIC CROSTINI

Tartare

CAPER, DIJON, SHALLOT, ROSEMARY-GARLIC CROSTINI
*CHOICE OF BEEF OR LAMB
*GLUTEN FREE OPTION AVAILABLE

Prosciutto-Wrapped Asparagus

HERBED GOAT CHEESE, AGED BALSAMIC DRIZZLE

Antipasti Skewer

SALUMI, MOZZARELLA,
MARINATED ARTICHOKE HEARTS, OLIVES, PEPPADEWS

Beef Carpaccio

BEEF TENDERLOIN, FRIED CAPERS, DICED EGGS,
PICKLED JULIENNE SHALLOTS, ARUGULA, PARMESAN,
MALDON SALT, BLACK PEPPER & OLIVE OIL CROSTINI
*GLUTEN FREE OPTION AVAILABLE

POULTRY

Chicken Salad Tea Sandwich

BRIOCHE, HONEYCRISP APPLE,
DRIED CRANBERRY, CANDIED PECAN, MAYO
*GLUTEN FREE OPTION AVAILABLE

Rabbit Rilette

LAVASH CRACKER, SEASONAL MOSTARDA
*GLUTEN FREE OPTION AVAILABLE

Dirty Martini Deviled Egg

TITO'S VODKA, BLUE CHEESE STUFFED OLIVES

Chicken Spring Rolls

THINLY SLICED LEMONGRASS MARINATED
CHICKEN BREAST, PICKLED CARROT & DAIKON,
MINT, CILANTRO, JALAPENO, RICE NOODLES,
PEANUT DIPPING SAUCE
*GLUTEN FREE OPTION AVAILABLE

Chicken Liver Mousse Crostini

SLICED CORNICHON, FRIED CAPERS,
LEMON-THYME INFUSED OIL,
BLACK PEPPER & SEA SALT CROSTINI
*GLUTEN FREE OPTION AVAILABLE

SEAFOOD

Mini Shrimp Cocktail Shooter

SEASONAL GAZPACHO
*CHOICE OF GRILLED OR POACHED SHRIMP

Gulf Oyster Shooter

*CHOICE OF BLOODY MARY OR BLOODY MARIA

Seafood Tostada

ROASTED TOMATILLO GUACAMOLE
*CHOICE OF SHRIMP OR CRAB

Petite Roasted Cocktail Potatoes

SMOKED SALMON MOUSSE,
BLACK TABIKO CAVIAR

Gulf Seafood Ceviche

TRADITIONAL OR TOMATILLO VERDE
SERVED WITH TOSTADA CHIPS
*CHOICE OF SHRIMP, SCALLOP,
OR SEASONAL WHITE FISH

Tuna Tartare

GARLIC, GINGER, SESAME
*CHOICE OF CUCUMBER CUP OR RICE CRISP
*GLUTEN FREE OPTION AVAILABLE

Petite New England Lobster Roll

BIBB LETTUCE, LEMON-GARLIC AIOLI,
HOUSE-BAKED ROLL
*CAN SUBSTITUTE FOR SHRIMP

Seafood Salad

LEMON-GARLIC AIOLI, TARRAGON, ENDIVE
*CHOICE OF SHRIMP OR LOBSTER

Smoked Salmon Tea Sandwich

BRIOCHE, LEMON-DILL AIOLI, CUCUMBER
*GLUTEN FREE OPTION AVAILABLE

VEGETARIAN/VEGAN

Grilled Watermelon

BALSAMIC REDUCTION, LOCAL FETA
*VEGAN OPTION AVAILABLE

Caprese Skewers

FRESH MOZZARELLA, CHERRY TOMATO,
BASIL-PECAN PESTO

Petite Vegetable Spring Rolls

PEANUT DIPPING SAUCE
*GLUTEN FREE OPTION AVAILABLE

Eggplant Caponata

SUNDRIED TOMATO, OLIVES, CAPERS,
CRISPY PASTA CHIP
*GLUTEN FREE OPTION AVAILABLE

Cucumber Bruschetta

WHITE BEAN PUREE,
LEMON-CAPER SALSA VERDE

Texas Peach Bruschetta

MINT PESTO, WHIPPED LOCAL CHEVRE,
BLACK PEPPER CROSTINI

Tomato-Melon Gazpacho Shooter

DICED TOMATO & CUCUMBER, BASIL OIL,
FRESH HERBS

Tomato Bruschetta

CONFIT CHERRY TOMATO, FRESH MOZZARELLA,
BASIL-PECAN PESTO, ROSEMARY-GARLIC CROSTINI

Caramelized

Texas Sweet Onion Blii

CABERNET ONION JAM, SHALLOT-HERB BOURSIN,
PETITE SCALLION POTATO PANCAKE

Cold
HORS D'OEUVRES



CAN BE SERVED
STATIONARY OR PASSED

GLUTEN FREE

VEGAN



Stations

SELF SERVE

CHEESE & CHARCUTERIE GRAZING BOARDS

All Boards Include a Curated Selection of

- Robust Cheeses ranging from Soft to Hard Varieties
- Artisan Salumi
- House-Made Sausages
- Dried Fruits
- Seasonal Fruits
- Rosemary-Garlic Crostini or Crispy Breadsticks
- House-Made Accoutrements of Candied Nuts, Giardiniera and Marinated Olives

MEZZE GRAZING BOARD

All boards include seasonal crudité of pickled, charred, and raw vegetables and choice of Rosemary-Garlic Crostini or Breadsticks

DIP SELECTIONS (CHOOSE UP TO 3)

- Tuscan White Bean Dip
- Seasonal Hummus
- Yogurt Tzatziki
- Chicken Liver Mousse
- Roasted Eggplant and Sundried Tomato Dip
- Smoked Pimento Cheese
- Creamy Spinach Dip
- Green Goddess

CUSTOMIZE ANY BOARD WITH OUR CHEF-INSPIRED ADD-ONS

- Prosciutto Wrapped Asparagus
- Pesto Marinated Artichoke Hearts
- Goat Cheese Stuffed Peppadews
- Balsamic Roasted Mushroom Caps

CHIP & DIP BAR

CHIP SELECTIONS

- Crispy Tostada Chips 
- Rosemary-Garlic Crostini
- Sea Salt Potato Chips 

*CHOICE OF BBQ OR CAJUN

DIP SELECTIONS ***ALL GLUTEN FREE**

- Fire Roasted Chile con Queso
- Roasted Tomatillo Guacamole
- Black Bean and Charred Corn Pico de Gallo
- Roasted Tomato Salsa
- Tomatillo Salsa Verde
- Warm Spinach & Artichoke Dip
- French Onion Dip

MASHED POTATO OR MAC & CHEESE BAR

Cold Toppings:

- Confit Cherry Tomatoes
- Scallions
- Crème Fraiche
- Fresh or Pickled Jalapenos
- Shredded Parmesan or Cheddar
- Crumbled Applewood Smoked Bacon

Warm Toppings:

- Slow Roasted Beef Brisket
- Pork Carnitas
- Sautéed Poblano Chile, Sweet Peppers, and Onions
- Brandied Sliced Mushrooms

FAJITA STATION

*CHOICE OF FLOUR OR CORN TORTILLAS

Choice of Filling:

- Beef Fajita
- Chicken Fajita
- Adobo Shrimp
- Mixed Grilled Vegetables - Mushrooms, Poblano Chiles, Sweet Bell Peppers, Red Onions

Choice of Toppings:

- Pico de Gallo
- Mexican Crema
- Cheddar and Monterrey Jack Cheeses
- Roasted Tomatillo Guacamole
- Fresh or Pickled Jalapenos

CARVING STATION

*ALL MEATS ARE GLUTEN FREE

Oven Roasted BBQ Brisket

HOUSE-MADE TEXAS-STYLE RUB,
JR'S BBQ SAUCE

Herb Crusted Leg of Lamb

MINT CHERMOULA

Horseradish Crusted Prime Rib

NATURAL AU JUS

Herb-Brined Roasted Turkey Breast

TURKEY VELOUTE

Oven Roasted Pork Loin or Tenderloin

ZINFANDEL ONION JAM

*BACON WRAPPED OPTION AVAILABLE

Beef Tenderloin

*CHOICE OF CARAMELIZED CIPOLLINI ONION AU JUS,
RED WINE DEMI-GLACE, BEARNAISE SAUCE

*CHOICE OF GARLIC- HERB CRUSTED
OR PORCINI RUBBED

STREET TACO STATION

*ALL TACOS SERVED ON PETITE CORN TORTILLAS AND ARE GLUTEN FREE

Fillings:

- Slow Roasted Beef Brisket
- Chicken Tinga
- Pork Carnitas
- Carne Asada
- Grilled Adobo Shrimp
- Blackened Snapper Filets
- Sautéed Mushrooms, Peppers, and Onions

Toppings:

- Cilantro
- Onions
- Fresh or Pickled Jalapeno
- Tangy or Creamy Coleslaw
- Pickled Red Onions
- Mexican Crema
- Shredded Monterrey Jack
- Cotija Cheese

Salsa Options:

- Green Tomatillo Salsa
- Roasted Tomato Salsa
- Mango Pico de Gallo
- Corn Pico de Gallo
- Traditional Pico de Gallo

Stations
CHEF SERVED



SLIDER STATION

ALL SLIDERS SERVED ON HOUSE-MADE BRIOCHE ROLLS UNLESS NOTATED OTHERWISE

Cheeseburger

BLACK ANGUS BEEF, CHEDDAR, SECRET SAUCE, CARAMELIZED ONIONS

Chopped Brisket

HOUSE-MADE BREAD & BUTTER PICKLES AND JR'S BBQ SAUCE

Pork Tenderloin

ARUGULA, CARAMELIZED CIPOLLINI ONIONS, LEMON-GARLIC AIOLI

Beef Tenderloin

HORSERADISH CREAM, ARUGULA, CARAMELIZED CIPOLLINI ONIONS

Lamb Kofta

CUCUMBER, TOMATO, RED ONION, TZATZIKI

Pulled Pork

JR'S BBQ SAUCE, TANGY COLESLAW

Spicy Fried Chicken

BIBB LETTUCE, LEMON-GARLIC AIOLI, AND HOUSE-MADE BREAD & BUTTER PICKLES

Tuscan Grilled Chicken

MOZZARELLA, SUNDRIED TOMATO PESTO

Fried Green Tomato

BABY SPINACH, SMOKED PIMENTO CHEESE

Mini Cubans

SMOKED HAM, SWISS CHEESE, PULLED PORK, HOUSE-MADE BREAD & BUTTER PICKLES, AND WHOLE GRAIN MUSTARD

***SERVED ON FRENCH BAGUETTE AND PRESSED**

Caprese Slider

FRESH MOZZARELLA, ROMA TOMATO, BASIL PESTO

FRENCH FRIED POTATO STATION

Fried Russet Potato Wedges with Choice of Toppings:

- Chili con Queso
- Beer Cheese
- Applewood Smoked Bacon
- Mexican Crema
- Chipotle Crema
- Roasted Garlic Aioli
- Scallions
- Texas Chili or 3-Bean Vegetarian Chili
- Pickled or Fresh Jalapenos
- Brisket Tinga
- Pork Carnitas
- Sriracha Ketchup

FRITO PIE BAR

*CHOICE OF CHILE CON CARNE AND/OR 3-BEAN VEGAN CHILI

*GLUTEN FREE

*VEGAN OPTION AVAILABLE

Topping Options:

- Mexican Crema
- Fresh or Pickled Jalapenos
- Shredded Cheddar
- Scallions
- Diced Fresh Onions

CHICKEN WING STATION

Crispy Chicken Wing Drumettes with Choice of Sauce:

- Buffalo
- JR's BBQ Sauce
- Spicy Korean

Served with Crudit  of Celery, Carrots and Cauliflower, Bleu Cheese and Ranch Dressings

Stations
CHEF SERVED



SALADS

Field Green Salad

ROMA TOMATO, SHAVED CARROTS, RADISH,
HOUSE-MADE BUTTERMILK RANCH

Italian Caprese

MOZZARELLA BALLS, CHERRY TOMATO,
BASIL PECAN PESTO

Caesar

ROMAINE, RADICCHIO, GRANA PADANO,
FOCACCIA CROUTONS, TRADITIONAL DRESSING

Greek Salad

CHERRY TOMATOES, RED ONIONS, LOCAL FETA,
KALAMATA OLIVES, CHARRED SWEET PEPPERS,
CUCUMBERS, LEMON-OREGANO VINAIGRETTE

Roasted Beet Salad

ARUGULA, BLOOD ORANGE SUPREMES,
SHAVED FENNEL, TOASTED WALNUTS, CHEVRE,
SHALLOT VINAIGRETTE

Kale Salad

DRIED CRANBERRIES, TOASTED ALMOND SLIVERS,
TOASTED PUMPKIN SEEDS, POPPY SEED DRESSING

Add a protein to any salad

featuring our premium selection of meat options:

- Herb Grilled Chicken Breast
- NY Strip Steak
- Cajun Poached Shrimp
- Smoked Salmon
- Seared Ahi Tuna

Additional Dressing Options:

- Buttermilk Ranch
- Cilantro-Jalapeno Ranch
- Creamy Bleu Cheese
- Honey Dijon
- Caesar
- Green Goddess
- Shallot Vinaigrette
- Balsamic Vinaigrette
- Italian Vinaigrette
- Lemon-Oregano Vinaigrette
- Mint Vinaigrette
- Red Wine Vinaigrette

Texas Waldorf Salad

BIBB LETTUCE, CANDIED PECANS, GOLDEN RAISINS,
GRAPES, CELERY, SEASONAL APPLES,
YOGURT-POPPY SEED DRESSING

Niçoise Salad

ROASTED FINGERLING POTATO, SOFT BOILED EGG,
GRILLED ASPARAGUS, OLIVES, SHALLOT VINAIGRETTE
*CHOICE OF PROTEIN: GRILLED CHICKEN,
SLICED HANGER STEAK, SEARED AHI TUNA

Spinach Salad

STRAWBERRIES, CANDIED PECANS, RED ONIONS,
FETA CHEESE, TABASCO VINAIGRETTE

Cobb-Style Wedge Salad

ICEBERG LETTUCE, CHOPPED APPLEWOOD
SMOKED BACON, SOFT BOILED EGG, CHERRY TOMATOES,
SLICED AVOCADO, CREAMY BLEU CHEESE DRESSING

Endive, Radicchio and Grapefruit Salad

WHIPPED SUMAC GOAT CHEESE, CANDIED HAZELNUTS,
MINT VINAIGRETTE

Salads AND Breads



BREADS

ADDITIONAL FLAVORS BY REQUEST

- Brioche Rolls
 - Honey Butter Biscuits
 - Grilled Pita Bread
 - French Baguettes
 - Jalapeno & Cheddar Cornbread
 - Rosemary & Roasted Garlic Focaccia
- #### Whipped Butters:
- Sea Salt
 - Herbes de Provence
ROSEMARY, THYME, OREGANO,
BASIL, TARRAGON
 - Sundried Tomato & Basil
 - Anchovy-Black Garlic
 - Honey Chipotle
 - Honey
 - Cinnamon-Brown Sugar
 - Pistachio-Black Pepper

BEEF

Grilled NY Strip

BLACK GARLIC COMPOUND BUTTER

Herb Crusted Tenderloin

CARAMELIZED CIPPOLINI ONION AU JUS

Porcini Crusted Tenderloin

SMOKED MUSHROOM COGNAC DEMI GLAZE

Braised Short Rib

RED WINE DEMI GLAZE, HORSERADISH GREMOLATA

Bacon Wrapped Steak Medallion

MAPLE BOURBON SAUCE

Texas-Style Beer-Braised Brisket

HOUSE-MADE BBQ RUB, JR'S BBQ SAUCE

*GLUTEN FREE OPTION AVAILABLE

Grilled Flank Carne Asada

*CHOICE OF RED OR GREEN CHIMICHURRI

Beef Kebabs

TENDERLOIN, SWEET BELL PEPPERS, RED ONIONS, HERBS

Lasagna Bolognese

HOUSE-MADE PASTA, RICOTTA, HERBS

*BUFFET OR FAMILY-STYLE

LAMB

Grilled Lamb Chops

MINT CHERMOULA SAUCE

Grilled Lamb Souvlaki

LEG OF LAMB, CHERRY TOMATOES,
RED ONIONS, GREEK PESTO, PITA BREAD

*GLUTEN FREE OPTION AVAILABLE

Lamb Koftas Kebab

LOCAL YOGURT TZATZIKI, PITA BREAD

*GLUTEN FREE OPTION AVAILABLE

Moroccan Lamb Ragout

LAMB SHOULDER, RAS AL HANOUT, CHICKPEAS,
TOMATOES

PORK

Herb Crusted Pork Tenderloin

TEXAS BOURBON DIJON CREAM SAUCE

Bacon Wrapped Pork Tenderloin

ZINFANDEL ONION JAM

Stuffed Pork Roulade

SHERRY MUSHROOM CREAM SAUCE

Braised Pork Spareribs

*CHOOSE FROM: TRADITIONAL BBQ,
KOREAN STYLE, CARIBBEAN JERK

*GLUTEN FREE OPTION AVAILABLE FOR KOREAN STYLE

Italian Porchetta

ROSEMARY, FENNEL POLLEN, LEMON ZEST, GARLI

Brined and Roasted Bone-In Pork Chops

SEASONAL FRUIT CHUTNEY

Pork Kebabs

TENDERLOIN, SWEET BELL PEPPERS, ONIONS, BREAKFAST SAUSAGE SPICE

Sweet & Spicy Braised Pork Belly

HOUSE-MADE CHILI CRISP

POULTRY

Whole Roasted Chicken

CHEF PREPARED IN 8 CUTS:

LEGS, THIGHS, AND BREASTS

*CHOICE OF: HERB CRUSTED, BBQ,
OR SPANISH STYLE WITH TOMATOES, OLIVES
AND SWEET PEPPERS

Herb Roasted Frenched Chicken Breast

*CHOICE OF BEARNAISE
OR WHITE WINE BEURRE BLANC

Southern Fried Chicken Breast

APPLEWOOD BACON CREAM GRAVY

Chicken Cordon Bleu

PARISIAN HAM, SWISS,
DIJON CREAM SAUCE

Chicken Marsala

PORCINI MUSHROOMS, MARSALA WINE,
HERBS, CREAM

Chicken Parmesan

SAN MARZANO TOMATOES, BASIL,
FRESH MOZZARELLA

Sweet BBQ Rubbed Texas Quail

BLACKBERRY-BALSAMIC BBQ SAUCE

Bacon Wrapped Stuffed Quail

GARLIC HERB BOURSIN,
PEACH HABANERO GLAZE

Cherrywood Smoked Duck Breast

MOLE NEGRO

Mains



FISH

Sesame Crusted Atlantic Cod

MISO CARAMEL SAUCE

Roasted Scottish Salmon

LEMON CAPER SALSA VERDE

Sesame-Crusted Ahi Tuna Steaks

MANGO PINEAPPLE SALSA

Crab Cake Stuffed Halibut

WHITE WINE BEURRE BLANC

Blackened Red Snapper

TASSO AND SWEET CORN CREAM SAUCE

Jumbo Sea Scallops

CHAMPAGNE HERB BUTTER SAUCE

*LIMIT UP TO 20 GUESTS

Jumbo Lump Crab Cake

OLD BAY, PANKO, REMOULADE SAUCE

Shrimp Scampi

GARLIC, BUTTER, HERBS

Shrimp Creole

TOMATOES, HOLY TRINITY, GARLIC,

CAJUN SEASONING

VEGETARIAN AND VEGAN

Hearty Quinoa

and Vegetable Cakes

SEASONAL VEGETABLES, ROMESCO SAUCE

Eggplant Parmesan

SAN MARZANO TOMATOES, BASIL,

FRESH MOZZARELLA

Stuffed Sweet Bell Peppers

QUINOA AND ROASTED SEASONAL
VEGETABLES, CILANTRO-PECAN PESTO SAUCE

Grilled Cauliflower Steak

RED OR GREEN CHIMICHURRI

Falafel

LOCAL YOGURT TZATZIKI

*GLUTEN FREE OPTION AVAILABLE

*VEGAN OPTION AVAILABLE

Cheese Chile Relleno

ROASTED POBLANO CHILE,

CHIPOTLE TOMATO SAUCE, OAXACAN CHEESE,

MEXICAN CREMA

Vegetarian Lasagna

TOMATOES, EGGPLANT, SQUASH, ZUCCHINI

*BUFFET OR FAMILY STYLE

Mains



VEGETABLES

Seasonal Selection

SIMPLY PREPARED FARM-TO-TABLE VEGETABLES, OLIVE OIL, SALT, PEPPER

Oven Roasted Brussel Sprouts

TOASTED PINE NUTS, GOLDEN RAISINS, SHALLOTS, WHITE BALSAMIC

Miso-Honey Glazed Carrots

TOASTED SESAME SEEDS, CILANTRO

Char-Grilled Vegetables

*CHOOSE FROM: BROCCOLINI, ASPARAGUS, ZUCCHINI, YELLOW SQUASH, EGGPLANT, HARICOT VERTS

Ratatouille

EGGPLANT, SQUASH, ZUCCHINI, TOMATOES

Rosemary Roasted Root Vegetables

BALSAMIC GLAZE

Roasted Green Beans

TOASTED MINCED GARLIC

Texas Caviar

BLACK-EYED PEAS, CHARRED CORN, TOMATO, SWEET PEPPERS, ONIONS, HERBS

Corn Maque Choux

HOLY TRINITY, WHITE WINE, CREAM, CAJUN SEASONING

POTATOES

Mashed Potatoes

POMMES PUREE, ROASTED GARLIC AND BROWN BUTTER, SOUR CREAM AND CHIVE

Roasted Fingerling Potatoes

OLIVE OIL, SEA SALT, BLACK PEPPER

Twice Baked Potatoes

CHEDDAR, SOUR CREAM, SCALLIONS

*OPTION OF BACON

*VEGETARIAN OPTION AVAILABLE

Potatoes Anna

YUKON GOLD POTATOES, CLARIFIED BUTTER, SEA SALT, BLACK PEPPER, THYME

Potatoes au Gratin

RUSSET POTATOES, CHEDDAR, PARMESAN, BREADCRUMBS

*GLUTEN FREE OPTION AVAILABLE

Potato Salad

DIJON VINAIGRETTE, FRESH HERBS

RICE

Wild Rice Pilaf

TOASTED ALMONDS, ENGLISH PEAS, CARROTS, SWEET ONIONS

Spanish Rice

TOMATOES, SPICES, CHICKEN BROTH

*VEGAN OPTION AVAILABLE

Cajun-Style Dirty Rice

HOLY TRINITY, HOUSE-MADE SAGE SAUSAGE, THYME

Saffron Rice

JASMINE RICE, YELLOW SAFFRON, STOCK

*VEGAN OPTION AVAILABLE

QUINOA / COUSCOUS / ORZO

- Seasonal Vegetables 

- Mediterranean

*VEGAN OPTION AVAILABLE

- Southwest 

- Italian

*VEGAN OPTION AVAILABLE

GRITS

- Jalapeno & Cheddar

- Bacon & Cheddar

- Triple Cheddar

BEANS

- Borracho Beans 

*VEGAN OPTION AVAILABLE

- BBQ Baked Beans with Bacon 

*VEGAN OPTION AVAILABLE

- Vegan Lentils  

- Black Beans  

- Butter Beans with Ham Hock 

*VEGETARIAN OPTION AVAILABLE

RISOTTO

- Wild Mushroom 

- Charred Corn and Sweet Pepper 

- Crab or Lobster 

- Lemon Asparagus 

- Parmesan 

- Risotto Cakes 

(Chef Selection)

POLENTA

- Creamy Polenta 

- with Aged Gouda 

- Grilled Polenta Cake 

- Traditional Polenta 

 GLUTEN FREE

 VEGAN

Sides



BOXED LUNCH WRAPS

*GLUTEN FREE WRAP OPTION AVAILABLE

Grilled Chicken Wrap

FIELD GREENS, GRILLED ONION, SHREDDED CARROT, GARLIC AIOLI

Roast Beef Wrap

FIELD GREENS, GREEN ONION, SWEET PEPPERS, HORSERADISH CREMA

Vegetable Spring Rolls

THAI PEANUT DIPPING SAUCE

Vegetarian Wrap

QUINOA, SQUASH, CARROTS, MUSHROOMS, BASIL-PECAN PESTO

Lamb Gyro Wrap

BABY SPINACH, TOMATO, RED ONION, LOCAL FETA, TZATZIKI, PITA BREAD

BOXED LUNCH SANDWICHES

Chicken or Pork Banh Mi

JULIENNED CARROTS, CILANTRO, JALAPENO, CUCUMBERS AND MAYONNAISE ON A FRENCH BAGUETTE

Prosciutto Picnic Sandwich

ARUGULA, BRIE CHEESE, FIG COMPOTE AND DIJON MUSTARD, FRENCH BAGUETTE

Antipasto Mozzarella Sandwich

SALUMI, PROSCIUTTO, ROASTED RED PEPPER, SUN-DRIED TOMATOES, FRESH MOZZARELLA AND LEMON BASIL PESTO, FRENCH BAGUETTE

Italian Hoagie

MORTADELLA, PROSCIUTTO, FINOCCHIO, PROVOLONE, ARUGULA, CONFIT TOMATO, RED ONION, SWEET PEPPADEW GIARDINIERA, RED WINE VINAIGRETTE, FRENCH BAGUETTE

BOXED LUNCH SIDES

Potato Salad

- Olive Oil and Herb
- Deli-Style Mustard

Cole Slaw

- Asian
- Fennel and Radicchio
- Tangy Apple
- Creamy

Pasta Salad

- Creamy Vegetable Crudite
- Caprese with Basil Pesto

Fresh Fruit

- Melon, Pineapple, Berries, Grapes, Mint

Chips

- Tostada
- Sea Salt Kettle Style

SALADS

Niçoise Salad

ROASTED FINGERLING POTATO, SOFT BOILED EGG, GRILLED ASPARAGUS, OLIVES, SHALLOT VINAIGRETTE
*CHOICE OF MEAT (OPTIONAL):
HERB GRILLED CHICKEN, PORCINI CRUSTED HANGER STEAK, SEARED AHI TUNA

Austin Taco Salad

MIXED FIELD GREENS, BLACK BEANS, CHARRED SWEET CORN, ROASTED SWEET BELL PEPPERS, RED ONION, AVOCADO, COTIJA CHEESE
*CHOICE OF DRESSING:
TAJIN-CITRUS VINAIGRETTE
OR CILANTRO-JALAPENO RANCH
CHOICE OF MEAT (OPTIONAL):
BEER BRAISED SHREDDED BEEF, PORK CARNITAS, OR CHICKEN TINGA

Texas Waldorf Salad

BIBB LETTUCE, CANDIED PECANS, GOLDEN RAISINS, RED GRAPES, CELERY, SEASONAL APPLES, YOGURT-POPPY SEED DRESSING
*CHOICE OF MEAT (OPTIONAL):
HERB GRILLED CHICKEN BREAST, PORCINI CRUSTED HANGER STEAK, OR CAJUN POACHED SHRIMP

Steakhouse Salad

CHOPPED ICEBURG, CHERRY TOMATOES, ENGLISH CUCUMBER, RED ONION, APPLEWOOD SMOKED BACON, BLEU CHEESE CRUMBLES, GREEN GODDESS DRESSING
*CHOICE OF MEAT (OPTIONAL):
TEXAS-STYLE BLACKENED CHICKEN BREAST, ROSEMARY-GARLIC HANGER STEAK, OR CAJUN POACHED SHRIMP

Asian Noodle Salad

HOUSE-MADE BUCATINI PASTA, NAPA CABBAGE, CARROTS, GREEN ONIONS, CILANTRO, SWEET BELL PEPPERS, SPICY PEANUT VINAIGRETTE
*CHOICE OF MEAT (OPTIONAL):
LEMONGRASS GRILLED CHICKEN BREAST, VIETNAMESE PORK BELLY, BULGOGI HANGER STEAK, CHILI CRISP SHRIMP

Quinoa Salad Bowl

BABY SPINACH, ARUGULA, ROASTED SEASONAL VEGETABLES, CHERRY TOMATOES, RED ONION, CHICKPEAS, ZAAATAR VINAIGRETTE

Lunch





Breakfast AND BRUNCH

BREAKFAST BUFFET

- Scrambled Farm Eggs
- Petite Frittata Bites
**VEGETARIAN*
- Petite Quiche
**CHOICE OF LORRAINE OR FLORENTINE*
- Chicken & Apple Sausage
- Rosemary Roasted Breakfast Potatoes
- Country Style Potatoes Roasted Sweet Peppers, Red Onions, Parsley
- Applewood Smoked Bacon
- Southern Style Chicken & Waffles
- Buttermilk Biscuits & Sausage Gravy
- Seasonal Fruit and/or Berries
- Coconut-Almond Granola
- Greek Yogurt with Honey and Toasted Pistachio

QUICHE

Lorraine

APPLEWOOD SMOKED BACON, THYME

Florentine

SPINACH, MUSHROOM, GRUYERE

Migas

MEXICAN CHORIZO, ROASTED POBLANO AND SWEET BELL PEPPERS, TOSTADA STRIPS, MONTERREY JACK

**VEGAN OPTION AVAILABLE*

Smoked Salmon

GOAT CHEESE, DILL

BREAKFAST STATIONS

Pancake and/or Waffle

- Chocolate Chip
- Blueberries
- Cinnamon Apples

Honey Butter Biscuit Sandwiches

- Chicken and Apple Sausage
- Scrambled Farm Eggs
- Applewood Smoked Bacon
- Southern Fried Chicken
- Sliced Cheddar or Swiss

Omelets Made-to-Order

- Sharp Cheddar Cheese
- Gruyere Cheese
- Applewood Smoked Bacon
- Chicken & Apple Sausage
- Smoked Ham
- Mexican Chorizo
- Brandied Sliced Mushrooms
- Roma Tomatoes
- Red Onions
- Scallions
- Fire-Roasted Sweet Bell Peppers
- Fresh Jalapenos

Breakfast Tacos

**CHOICE OF FLOUR OR CORN TORTILLAS*

- Scrambled Farm Eggs
- Applewood Smoked Bacon
- Chicken and Apple Sausage Links
- Mexican Chorizo
- Rosemary Roasted Breakfast Potatoes
- Shredded Texas Cheddar
- Roasted Tomato Salsa
- Tomatillo Salsa Verde
- Grilled Sweet Peppers, Onions and Mushrooms

PASTRY BAR

- Coffee Cake
- Blueberry Streusel Muffins
- Banana Bread

**ADD NUTS OR MILK CHOCOLATE*

- Glazed Lemon Scones
- Cinnamon Rolls
- Seasonal Turnovers

- Biscuits & Jam

**CHOICE OF JAMS: TEXAS PEACH, STRAWBERRY JALAPENO, PINEAPPLE APRICOT*

COOKIES AND BARS

Size:

- Petite (Minimum 3 Dz)
- Regular (Minimum 2 Dz)

Flavor:

- Lemon/Orange Madeleines
- Cinnamon Madeleines
- Chocolate Madeleines
- Pistachio Meringues 
- Chocolate Meringues 
- Espresso Meringues 
- Strawberry Thumbprint
- Brown Butter Snickerdoodle
- Mexican Wedding
- Chocolate Hazelnut
- Double Chocolate Brownies 
- Lemon/Lemon Cranberry Bars
- Blackberry Lime Bars
- Salted Caramel
Chocolate Chip Bars

Desserts



TARTS

Size:

- Bites (Minimum 3 Dz)
- 3" Round (Minimum 2 Dz)
- 9" Round

Flavor:

- Key Lime
- Lemon Meringue
- Fresh Fruit & Pastry Cream
- Peanut Butter Mousse

CAKE

Size:

- 6" Round Serves 6-8
- 9" Round Serves 15-20
- 9x13 Sheet Serves 24
- 18x13 Sheet Serves 48
- Mini Cupcakes (Minimum 3 Dz)
- Cupcakes (Minimum 2 Dz)

Flavor:

- Tiramisu with Mascarpone Frosting
- Chocolate with Whipped Chocolate Ganache
- Black Forrest with Fresh Cherry and Chantilly Cream
- Hazelnut Italian Cream with Cream Cheese Frosting
- Funfetti with Swiss Buttercream
- German Chocolate with Coconut Pecan Frosting

DESSERTS IN A JAR

Size:

- 4 oz (Minimum 2 Dz)
- 8 oz (Minimum 1 Dz)

Chocolate Budino

ESPRESSO CARAMEL WHIP,
PISTACHIO FLORENTINE

Angel Food Cake

MEYER LEMON CURD,
BALSAMIC STRAWBERRIES,
CHANTILLY CREAM

Salted Caramel Pot de Crème

TOASTED MARSHMALLOW,
CANDIED WALNUT

Banana Pudding

BANANAS FOSTERS, HOUSE-MADE VANILLA WAFERS,
CHANTILLY CREAM

Traditional Tiramisu

TOASTED LADYFINGER, MASCARPONE MOUSSE,
ESPRESSO

Seasonal Cobbler

PASTRY CRUMBLE



Desserts

PIE

Size:

- Hand Pies (Minimum 2 Dz)
- 9" Round Pies

Flavor:

- Blueberry/Strawberry (Spring)
- Peach/Apricot (Summer)
- Apple/Pumpkin (Fall)
- Cranberry Pear/Pecan (Winter)

CHEESECAKE

Size:

- Bites (Minimum 3 Dz)
- 6" Serves 4-6
- 8" Serves 10-12

Flavor:

- Vanilla Bean with Berries
- Chocolate Marble
- Cappuccino

UPSIDE DOWN CAKE

Size:

- Cupcakes (Minimum 2 Dz)
- 6" Round
- 9" Round

Flavor:

- Pineapple
- Peach
- Banana

GELATO AND SORBETTO

Size:

- Individual Half Pint Cups (Minimum 2 Dz)
- Half Gallon

Sorbetto Flavor:

- Strawberry/Raspberry
- Kiwi (Spring)
- Peach (Summer)
- Orange/Grapefruit (Fall/Winter)

Gelato Flavor:

- Vanilla Bean
- Belgian Chocolate
- Cherry & Goat Cheese
- Summer Berry
- Pecan Praline (Fall)
- Mint Chocolate (Winter)



STATIONS

Churro

- Dulce de Leche
- Mexican Chocolate Sauce
- Candied Orange Peel

Bananas Fosters

- Flambeed Bananas
- Gelato

Zeppole

- Macerated Seasonal Fruit
- Chantilly Cream
- Candied Orange Peel

Sundae

- Vanilla, Chocolate, and Strawberry Gelato
- Fresh Banana
- Chocolate Sauce
- Dulce de Leche Caramel
- Cherries
- Whipped Cream
- Chopped Nuts
- Assorted Chopped Cookies, Candies, and Sprinkles

S'mores

- House-Made Toasted Marshmallow
- Graham Cracker, Chocolate Chip, or Pizelle
- White or Dark Chocolate Ganache
- Fresh Seasonal Fruit
- Caramel
- Peanut Butter



Beverages
NON-ALCOHOL



CANNED & BOTTLED DRINKS

Soda:

- Coke
- Diet Coke
- Dr. Pepper
- Sprite

Water:

- Richard's Rainwater
- Rambler Sparkling Water - Regular, Lemon-Lime, Grapefruit

BATCHED DRINKS

- Fresh-Squeezed Lemonade
- Blueberry-Mint Lemonade
- Lavender-Honey Lemonade
- Aqua Frescas
*CHOICE OF WATERMELON-BASIL, CUCUMBER-LIME, ORANGE-PINEAPPLE, HORCHATA
- Iced Tea
LEMON OR LIME WEDGE GARNISH
*CHOICE OF TURBINADO SUGAR, STEVIA

COFFEE SERVICE

Fresh-Ground Regular or Decaf Coffee Beans featuring Locally Owned Fara Coffee from Austin, Texas

DAIRY OPTIONS:

- Half & Half
- Whole Milk
- 2% Lowfat Milk
- Soy Milk
- Rice Milk
- Almond Milk

SWEETENERS:

- Turbinado Sugar
- Stevia

BREAKFAST BEVERAGES

- Orange Juice
- Grapefruit Juice
- Cranberry Juice
- Apple Juice

ICE SERVICE

Ice available for all events.

For large or all-day events, please inquire about ice delivery based on event needs.

We can act as your agent in purchasing alcohol for your event.

We are happy to work with you in a variety of scenarios:

- Host stocks the bar, Flavor Co. provides bartending services only
- Host brings spirits, Flavor Co. brings mixers and provides bartending services
- Flavor Co. brings alcohol, mixers and provides bartending services

We can source almost anything, here are some popular suggestions:

BEER

Austin Based:

Live Oak Brewery

- Big Bark Amber
- Hefeweizen

Austin Beerworks

- Fire Eagle American IPA
- Pearl-Snap German Pilsner

Texas Classics:

Lone Star

Pearl Brewery Shiner Bock

Popular Imports:

Stella Artois - Belgium

Peroni - Italy

Dos Equis - Mexico

Guinness - Ireland

WINE

Hill Country Based:

Pedernales Cellars

- Viognier (White, Medium Bodied)
- Tempranillo (Red, Medium Bodied)

Great Quality, Entry Level

- Cielo Prosecco (Sparkling) - Italy
- Il Borro Rosé (Dry Rosé) – Italy
- Viticcio Ferrario (Red, Full Bodied) – Italy
- Mt. Fishtail Sauvignon Blanc (White, Light & Crisp) – New Zealand
- Angelini Pinot Grigio (White, Medium Bodied) – Italy
- Michael Pozzan Chardonnay (White, Full Bodied) – California
- Annabella Pinot Noir (Red, Light Bodied) – California
- Durigutti Malbec (Red, Medium Bodied) - Argentina

SPIRITS

SAMPLE LIMITED FULL BAR

Starter Bar

- Monopolowa Vodka
- Hayman's Old Tom Gin
- El Jimador Tequila
- Maker's Mark Bourbon Whiskey

Best of Austin Bar

- Tito's Vodka
- Revolution Spirits Gin
- LALO Tequila
- Milam & Greene Rye Whiskey

CUSTOM COCKTAIL CREATION SAMPLES FOR USE AS FEATURED DRINKS

Vodka

- Austin Mule
DEEP EDDIE PEACH VODKA,
BASIL, LIME, GINGER BEER
- Blueberry-Lemon Tini
TITO'S VODKA, COINTREAU,
BLUEBERRY-LEMON SYRUP

Gin

- The Bees Knees
HENDRICKS GIN, LEMON JUICE
LAVENDER-HONEY SYRUP
- The Bevo Negroni
DRIPPING SPRINGS GIN,
AMICO AMARO, ORANGE PEEL
COCCHI TORINO,

Tequila

- Top Shelf Margarita
LALO BLANCO TEQUILA,
COINTREAU, LIME JUICE,
AGAVE NECTAR
- Ranch Water
BLANCO TEQUILA, LIME,
TOPO CHICO

Bourbon

- West Texas Mint Julep
MILAM & GREENE BOURBON,
FRESH MINT, SWEET TEA
- Old Fashioned
BOURBON OR RYE WHISKY,
ANGOSTURA BITTERS,
ORANGE PEEL

Beverages
ALCOHOL



CONFIRM THE MENU AND EVENT DETAILS

Fill out an event inquiry on our website or reach out to our team directly by emailing flavor@flavorcatering.com or by calling **512.458.1104**. One of our event planners or operations managers will set up an onboarding phone call or Zoom meeting to gather information about your event before writing a menu and putting together a proposal. A site visit may be necessary to confirm venue details and logistical information.

RESERVE YOUR EVENT DATE

A signed contract and 50% deposit is due to reserve your event date.

If you cancel your event with a 30 day or more notice, you will be refunded your deposit less a \$500 cancellation fee that helps cover the administrative time already spent planning your event.

Please ensure that you have a back-up plan for inclement weather. If you reschedule your event with at least a 30 day notice, we will provide prompt confirmation of our services for your new date or refund your deposit less a \$500 cancellation fee if we are unable to accommodate the new date.

Deposits are not refundable or transferrable for events rescheduled with less than a 30 day notice.

CONFIRM THE GUEST COUNT

Final confirmation of guest count is due no later than 14 days prior to your event date. In some instances for events with less than 100 anticipated guests and with prior discussion and approval from our team, we can accept confirmation of the guest count no later than seven days prior to your event date. We cannot decrease guest count after the final confirmation is provided, and while we will do our best to accommodate a request to increase the guest count after the final confirmation, we cannot make any guarantees.

FINAL PAYMENT

An updated invoice will be sent after the final guest count confirmation is provided. Final payment will be due at this time.

Any additional requests after this stage or staffing overages due to extended timeline of the event on the event day will be billed following the conclusion of the event and will be due within seven days after the event.

There are no refunds for events cancelled or rescheduled after final payment is made.

PAYMENT TYPES

We accept check, ACH payments, and all major credit cards.

- Checks can be mailed or physically dropped off at our kitchen at a pre-arranged time or at our sister restaurant, Gusto Italian Kitchen + Wine Bar, during their normal business hours.
- For ACH payments made through our Tripleseat billing portal, please allow three to five business days for the system to send a test transaction for you to confirm when first setting up your account.
- A 3% processing fee will be added to your invoice if paying by credit card.



Next Steps

