



at

The University of Texas at Austin

**CATERING
GUIDE**

WHAT WE BRING TO THE TABLE:







Forty Acres Catering proudly serves The University of Texas at Austin's students, faculty, staff, and conference attendees. Our talented team of chefs, who work behind the scenes at our award-winning dining halls, are pleased to offer fresh upscale catering options to suit all of your event needs. We offer a variety of options from barbecue buffets to house-made baked goods. We operate year-round and are able to accommodate a wide range of dietary needs.



Please note we require 10 days notice and there is a minimum of \$50 for all orders. Set up and delivery is available for events at the San Jacinto Multipurpose Room. For other events, orders can be picked up at Jester City Limits, Littlefield Patio Cafe, Cypress Bend Cafe, or Kinsolving Dining Hall.

CATERING GUIDELINES:

At the time of booking, please be ready to provide the following information:

-  Number of guests (minimum of 20 people for any buffet)
-  Date of the event
-  Payment information:
 - Payment by IDT (account number due at time of reservation and OOF due before the event)
 - Credit card (Visa® or MasterCard®)
 - Written Purchase Order or check by the date of service
-  Contact information
-  Menu requests
-  Beginning and ending times of the event, and time of food service

Catered functions are billed based on a guaranteed number of attendees. The guarantee must be submitted, along with other planning information, at least ten days prior to the event. Adjustments in number of attendees of up to 10 percent may be made up to three business days prior to the event. The final bill will be based on the guaranteed or the actual number served, whichever is greater. Prices include environmentally friendly compostable tableware and reusable flatware. Buffet prices include one hour of buffet-style service. Special dietary requirements can be accommodated, but require advance notice and may result in an additional fee. If the event extends beyond the function's allotted time, an additional fee will be incurred. Comparable substitutions may occur based on availability. For your safety, we prohibit guests from carrying out perishable food. For non tax-exempt organizations, sales tax will be added to the final bill. Events canceled fewer than three business days prior to the event will be charged 50% of the anticipated price of the event.



STARTERS

- Quesadillas** Green chile, chicken, or black bean served with our signature roasted salsa and sour cream **\$20** serves 10-15
- Kahlua Pork Sliders** BBQ pulled pork with pineapple-mango salsa on a toasted Hawaiian roll **\$26** per dozen
- Roasted Salsa or Green Chile Tomatillo Salsa** **\$7** per pint
- Guacamole** **\$9** per pint
- Chile Con Queso** **\$10** per pint
- Local Corn Tortilla Chips** **\$8** serves 8-10
- Spinach Artichoke Dip** **\$12** per pint
- Hummus** Traditional zesty lemon or roasted red pepper **\$11** per pint
- Pita Chips** **\$8** serves 8-10
- Pot Stickers** Pork or mushroom served with green onion-sesame soy sauce **\$15** per dozen
- Chicken Tenders** Served with honey mustard **\$18** per dozen
- Buffalo Wings** Served with ranch dressing, carrots, and celery **\$20** per dozen
- Eggrolls** Pork or vegetable with sweet chili sauce **\$18** per dozen
- Southwestern Eggrolls** Served with jalapeño ranch **\$18** per dozen

MORNING MEALS



Baked Goods Assorted muffins, danishes, and house-made breakfast breads, served with seasonal fruit salad, and orange juice **\$9** per person

Bagels, Pastries & Spreads Bagels with regular or strawberry cream cheese, and choice of assorted scones or Krispy Kreme® Donuts, served with seasonal fruit salad, and orange juice **\$10** per person

Smart Start Greek yogurt parfaits, granola, assortment of cereals and milk, served with seasonal fruit salad, and orange juice **\$12** per person

Wholesome Morning Cream of Wheat®, hot oatmeal, brown sugar, raisins, dried cranberries, and granola, served with seasonal fruit salad, and orange juice **\$9** per person

Country Scramble Scrambled eggs with cheddar cheese, breakfast potatoes, freshly baked biscuits with gravy, and your choice of bacon or sausage, served with whipped butter and fruit preserves **\$10** per person

Breakfast Tacos Choice of: Bacon, egg & cheese; Potato, egg & cheese; Sausage, egg & cheese; Bean & cheese, served with our signature roasted salsa, pico de gallo, seasonal fruit salad, and orange juice **\$8** per person

Starbucks® Coffee **\$23** serves 10-15

Orange Juice **\$19** serves 10-15

Add Bottled Juices **\$3** per person

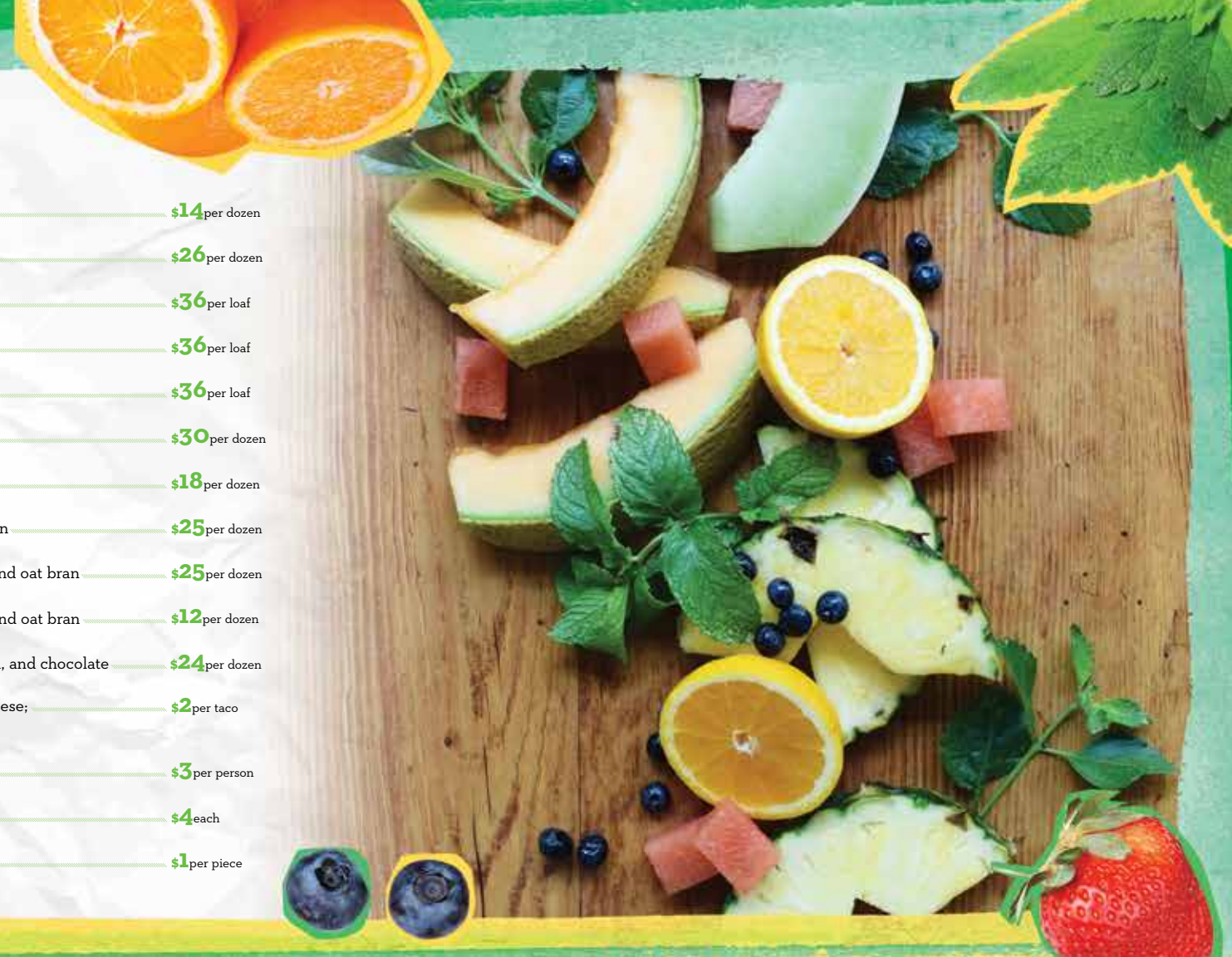
Add Milk Whole, non-fat, or chocolate **\$3** per person

Add Deluxe Coffee Service Hot or iced coffee, including assorted creamers, flavored syrups, and assorted sweeteners **\$6** per person

Vegetarian & Vegan options available for an additional fee when requested in advance.

BREAKFAST A LA CARTE

Krispy Kreme® Donuts	\$14 per dozen
Assorted Croissants	\$26 per dozen
Banana Bread (18 Slices)	\$36 per loaf
Zucchini Chocolate Chip Bread (18 Slices)	\$36 per loaf
Lemon Blueberry Bread (18 Slices)	\$36 per loaf
Assorted Large Danishes	\$30 per dozen
Assorted Small Danishes	\$18 per dozen
Bagels with Cream Cheese Plain, whole wheat, blueberry, and cinnamon raisin	\$25 per dozen
Basket of Large Muffins Blueberry, apple cinnamon, banana chocolate chip, and oat bran	\$25 per dozen
Basket of Small Muffins Blueberry, apple cinnamon, banana chocolate chip, and oat bran	\$12 per dozen
Breakfast Bread Lemon blueberry, cinnamon coffee cake, banana nut, zucchini, and chocolate	\$24 per dozen
Breakfast Tacos Bacon, egg & cheese; Potato, egg & cheese; Sausage, egg & cheese; Bean & cheese, served with our signature roasted salsa	\$2 per taco
Seasonal Fruit Salad	\$3 per person
Greek Yogurt Parfaits	\$4 each
Whole Fruit	\$1 per piece



BOX LUNCHES

Classic Box Choice of ham & swiss, turkey & provolone, roast beef & cheddar, or roasted vegetable sandwich, served with chips, cookie, and drink **\$10** per box

Wrap Box Choice of sonoran chicken, turkey & swiss, roasted sweet potato, or roast beef wrap, served with cookie, drink, and choice of either potato salad, fruit salad, or wheatberry salad **\$12** per box

Salad Box Choice of strawberry spinach, antipasto, chicken caesar, or chef salad, served with garlic breadstick, and choice of cookie or drink **\$11** per box

Pick Two
Choice of two items from different categories, served with cookie, drink and either chips, or garlic breadstick **\$13** per box

WRAP

Sonoran Chicken / Turkey Swiss / Roasted Sweet Potato

SALAD

Strawberry Spinach / Wheat Berry / Caesar

SOUP

Tortilla / Roasted Tomato / Broccoli Cheese

Upgrade Sandwich Bread to a Croissant **\$2** per box

Add Whole Fruit **\$1** per box

Add Hibiscus Lemonade **\$25** serves 10-15



BUFFETS

Hill Country BBQ Smoked brisket with choice of chicken or sausage, served with BBQ sauce, red bliss potato salad, Texas two-step coleslaw, cowboy pinto beans, pickles, onions, jalapeños, and sliced bread. Choice of brownies, cookies, or seasonal crisp **\$18** per person

South of the Border Beef and chicken fajitas with peppers and onions, pico de gallo, lettuce, shredded monterrey jack, sour cream, guacamole, Spanish rice, chips, salsa, and Mexican garden salad. Choice of cookies, brownies, or Tres Leches cake. **\$16** per person

Tex-Mex Fiesta Seasonal enchiladas, Spanish rice, black beans, our signature roasted salsa, chips, and Mexican garden salad. Choice of cookies, brownies, or Tres Leches cake **\$15** per person

Pan-Asian Fare Choice of Vietnamese shaken beef, shrimp pancit or sesame-crusted salmon (+\$2), Vietnamese vegetables, sticky rice and Asian Kale Salad. Choice of cookies, brownies, or pineapple upside-down cake **\$18** per person

Build Your Own Buffet Choose 1 entrée, 1 salad, 2 sides, and 1 dessert. Includes bread (additional entrées +\$3 per person). *Call Catering Supervisor for suggested pairings **\$19** per person

Entrées

Beef Lasagna
Roasted Vegetable Lasagna
Chicken Parmesan
Eggplant Parmesan
Roast Beef
Turkey Breast
Pork Loin
Chicken Cordon Bleu

Salads

Mixed Green Salad
Farro Caprese Salad
Caesar Salad
Kale & Spinach Salad
Classic Waldorf & Walnut

Sides

Spaghetti
Green Beans
Roasted Veggies
Sautéed Squash Medley
Loaded Mashed Potatoes
Roasted Potatoes
Wild Rice Pilaf
Cornbread Dressing
Seasonal Veggies

Desserts

Cookies
Brownies
Tiramisu
Chocolate Cake
Cheesecake

All buffets are charged per person. A minimum of 20 people is required.
Vegetarian & Vegan options available for an additional fee when requested in advance.



SIGNATURE PLATTERS

40 Acres Chips & Dip (Serves 15/40) Includes local corn tortilla chips, our signature roasted salsa, guacamole, and chile con queso **\$40 | \$65** SM/LG

Spinach and Artichoke Dip (Serves 15/40) Warm spinach and artichoke dip served with crostinis **\$35 | \$55** SM/LG

Cheese Platter (Serves 15/40) Assorted cheeses including cheddar, pepper jack and swiss accompanied by assorted crackers **\$40 | \$75** SM/LG

Veggie Platter (Serves 15/40) Fresh seasonal vegetables such as carrots, cauliflower, broccoli, celery, and cherry tomatoes with house-made dressing **\$35 | \$70** SM/LG

Fresh Fruit Platter (Serves 15/40) Fresh seasonal fruit such as watermelon, honeydew, cantaloupe, pineapple, grapes, and strawberries **\$30 | \$65** SM/LG

Mediterranean Spread (Serves 15/40) Tabouli, hummus, feta, baba ghanoush, pita chips, cucumber slices, carrot and celery sticks, and kalamata olives **\$35 | \$55** SM/LG

Wrap Bites (Serves 15/25) Turkey and swiss wrap, roast beef wrap, and veggie wrap served with house-made ranch dressing **\$35 | \$65** SM/LG

Deli Tray (Serves 15/40) Smoked turkey, roast beef, honey ham and salami with sliced cheddar, pepper jack, and swiss cheeses, spicy mustard, and choice of sliced bread, crackers, or rolls **\$50 | \$80** SM/LG



DESSERTS

Decadent Fudge Brownies Double chocolate brownies topped with a thick layer of chocolate fudge icing, available with or without nuts **\$14** per dozen

40 Acres Cookie Jar Chocolate chunk, white chocolate macadamia, M&M, or cranberry walnut oatmeal **\$18** per dozen

Texas Shaped Sugar Cookies **\$30** per dozen

Whole Cheesecake Inquire about our current selection **\$32** per cake

Chocolate Marble Cake Topped with chocolate icing **\$30|\$65** SM/LG

Italian Creme Cake Topped with cream cheese icing **\$30|\$65** SM/LG

German Chocolate Cake **\$30|\$65** SM/LG

Dessert Bars Magic cookie, peanut butter, lemon, or walnut cheesecake **\$20** per dozen

Rice Krispies® Treats Choose from original, rocky road, or Cocoa Krispies® **\$24** per dozen

SNACKS

Granola Bars Assorted peanut butter and natural fruit granola bars **\$2** each

Dessert Bars Magic cookie, peanut butter, lemon, or cheesecake walnut **\$2** each

Snack Mix Choice of either spicy or regular **\$3** per person

Cookies Chocolate chunk, white chocolate macadamia, M&M, or cranberry walnut oatmeal **\$2** each

Assorted KIND® bars **\$3** each

Starbucks® Coffee Hot or iced coffee with creamer and assorted sweeteners **\$23** per gallon

Lemonade **\$19** per gallon

Iced Tea Served with assorted sweeteners **\$19** per gallon

Choice of 2 snacks & 1 beverage **\$6** per person



DRINKS

Bottled Minute Maid® Juices	\$3 each
Soft Drinks & Bottled Water	\$3 each
Starbucks Coffee Served with creamer & assorted sweeteners	\$23 per gallon
Deluxe Coffee Service Hot or iced coffee, served with assorted creamers, flavored syrups, and assorted sweeteners	\$6 per person
Tazo® Hot Teas and Hot Cocoa	\$3 per person
High Brew™ Cold Coffee	\$3 each
Milk Whole, non-fat, or chocolate	\$3 each
Lemonade or Fruit Punch	\$19 per gallon
Hibiscus Lemonade	\$25 per gallon
Orange Juice	\$19 per gallon
Fresh Brewed Iced Tea	\$19 per gallon
Water	\$6 per gallon
Infused Water	\$19 per gallon
Horchata	\$25 per gallon
Aguas Frescas	\$25 per gallon





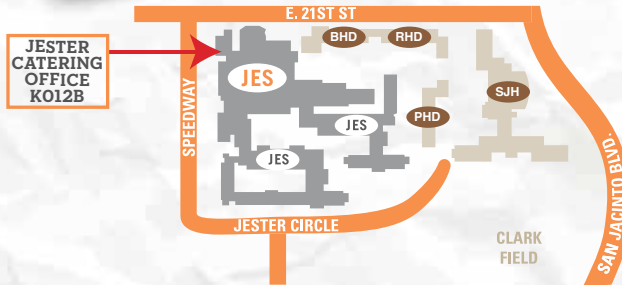
at

The University of Texas at Austin

To place an order, please contact our
catering supervisor:

catering@austin.utexas.edu

512-232-8144




HOUSING
& FOOD
SERVICE

THE UNIVERSITY OF TEXAS AT AUSTIN
DIVISION OF STUDENT AFFAIRS

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