YOUR FEAST BEGINS WITH US
Mexican Garden Salad
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University Housing and Dining Catering proudly serves The University of Texas at Austin’s students, faculty, staff, and conference and event attendees. Our talented team of chefs, who work behind the scenes at our 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.

For catering orders, we require a 10 business day notice and a minimum order of $50. Setup and delivery are included for all events held in San Jacinto Residence Hall event spaces. For other events, orders can be picked up at Jester City Limits, Cypress Bend Café, Littlefield Patio Café or Kins Dining during operating hours. Depending on event details, full-service catering and delivery may be available for other on-campus events held outside of San Jacinto Residence Hall. Please contact our catering team for details.

The event organizer is responsible for securing a university sponsor and the signature of a UT Vice President or Dean.
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 event
- Primary contact information
- Payment information
  - Payment by Interdepartmental Transfer (account number due at time of reservation and Official Occasion Expense Form due before the event)
  - All major credit cards accepted
  - Written purchase order or check by the date of service
- Menu requests (including dietary restrictions)
- Timeline of event details and catering service
- Setup preferences
MORNING MEALS

Country Scramble ........................................................................................................................................ $12 / person
Scrambled eggs with cheese, breakfast potatoes, freshly baked biscuits and gravy with your choice of bacon or sausage. Complete with fresh fruit salad, orange juice and coffee

Tex-Mex Breakfast .......................................................................................................................................... $12 / person
Migas served with your choice of black or refried beans, breakfast potatoes, bacon and tortillas. Served with fresh fruit salad, orange juice and coffee

Breakfast Taco Buffet ....................................................................................................................................... $10 / person
Assorted breakfast tacos, house made salsa and pico de gallo, seasonal fruit salad, orange juice and coffee

Classic Continental ........................................................................................................................................ $10 / person
Assorted pastries and breakfast breads, fresh fruit salad, orange juice and coffee

BREAKFAST A LA CARTE

Breakfast Tacos Served with our signature house-made salsa. ........................................................................... $2 / each
- Bacon, egg and cheese - Potato, egg and cheese - Sausage, egg and cheese - Bean and cheese

Breakfast Breads Lemon blueberry, banana nut, zucchini chocolate chip and pumpkin. ........................ $36 / loaf (serves 20)

Assorted House-Made Muffins Blueberry, apple cinnamon, banana nut and oat bran ................................. $12 / dozen

Assorted Scones Blueberry, cinnamon and cranberry orange ........................................................................ $20 / dozen

Seasonal Scones (call for availability) .................................................................................................................. $25 / dozen
- Strawberry and goat cheese - Bacon cheddar and chive - Peppermint white chocolate

Bagels and Cream Cheese ................................................................................................................................. $25 / dozen
Assorted Danish ................................................................. $30 / dozen
House-Made Jumbo Cinnamon Rolls ........................................... $36 / dozen
Chocolate Croissants ............................................................... $30 / dozen
Seasonal Fruit Salad ................................................................. $3 / person
Whole Fresh Fruit ................................................................. $1 / piece
Greek Yogurt Parfait ................................................................. $4 / each
Sausage Kolaches ................................................................. $16 / dozen

Classic Continental
APPETIZERS
All appetizers priced per dozen

Breaded Chicken Tenders served with honey mustard dipping sauce ............................................. $18
Buffalo Chicken Wings served with ranch dressing, celery and carrots ............................................. $16
Southwest Egg Rolls served with jalapeño ranch dressing ............................................................... $26
Veggie Spring Rolls served with sweet chili dipping sauce ............................................................. $12
Pork Pot Stickers served with green onion-sesame soy sauce ....................................................... $12
Bao Bun steamed rice bun filled with Asian seasoned pork ......................................................... $14
Chicken Taquitos served with jalapeño ranch dressing ................................................................. $9
Panko Breaded Shrimp served with sweet chili dipping sauce ...................................................... $18
Pacific Rim Meatballs turkey meatballs in a sweet and tangy Asian marinade ............................... $8
- Vegan Meatballs available upon request -
Mini BLT hearts of romaine, shaved Parmesan, grape tomato and bacon on crostini ....................... $16
Breaded Mozzarella Sticks served with marinara ................................................................................ $9
Caprese Skewers fresh mozzarella, grape tomato and pesto ......................................................... $12
Caprese Skewers
CHIPS AND DIPS
ALL CHIP AND DIP SELECTIONS SERVE 24 PEOPLE

Spinach Artichoke Dip Served with pita chips ................................................................. $45
Hummus Spread Traditional and roasted red pepper hummus, served with pita chips, carrots and celery .......................................................... $45
Forty Acres Chips and Dips Choose three from the following list, served with tortilla chips .......................................................... $65
- Queso • Guacamole • Pico de gallo • House-made salsa • Corn and black bean salsa • Avocado tomatillo salsa
House-made Potato Chips and Dip Choose one of the following dips ................................................................. $45
- Buffalo chicken wing dip • Jalapeño ranch dip • Tex-Mex layered dip

PLATTERS
ALL PLATTERS SERVE 35 - 40 PEOPLE

Wrap Bite Platter Chicken Sonoran, roast beef & cheddar and vegan Mediterranean wrap served with ranch dressing . . . $75
Cheese Platter Gouda, Havarti, Muenster, fresh fruit and trail mix with assorted crackers ........................................................ $75
Veggie Platter Fresh seasonal vegetables with house-made ranch dip ................................................................. $55
Mediterranean Platter Hummus, falafel bites, tzatziki, Kalamata olives, cherry tomatoes and pita bread ........................................................ $75
Shrimp Cocktail Served with cocktail sauce and lemon wedges ................................................................. $210
Tropical Fruit Platter Mango, pineapple, blueberries, grapes, honeydew, cantaloupe and strawberries ........................................................ $75
Mexican Street Fruit Platter Jicama, pineapple, cucumbers, strawberries, lime and Tajín ................................................................. $75
Fresh Fruit Platter Seasonal fresh fruit including honeydew, cantaloupe, pineapple, grapes and strawberries ........................................................ $55
Sushi Platter .................................................................................................................................................. Please contact our catering team for availability and pricing
CREATE YOUR OWN BARS
ALL BARS SERVE 50 PEOPLE

Street Tacos ........................................... $350 / tacos only

Banh Mi Bar .............................................. $350 /Banh Mi only

Pork Char Sui, grilled chicken or tofu, bolillo rolls, pickled daikon and carrots, fresh jalapeño peppers, cucumbers, red onions, cilantro and Sriracha mayo

Make this a complete meal by adding:
- Jasmine Rice • Egg Rolls • Papaya Salad •
- Mango Sticky Rice • Iced Tea or Lemonade and Water •

.................................................. $700 / complete meal

Slider Bar ................................................. $475 / sliders only

Choose two from the following: Beef sliders, Nathan’s® hot dogs, Kalua pork sliders and Veggie sliders

Make this a complete meal by adding:
- House-made potato chips • Fresh Fruit Salad • Brownies •
- Iced Tea or Lemonade and Water •

.................................................. $700 / complete meal

Brisket Tacos House smoked beef brisket, served with queso fresco, shredded red cabbage, cilantro, sour cream and barbecue sauce

Tropical Fish Tacos Fried white fish served with tortillas, shredded green cabbage, pineapple mango salsa, avocado tomatillo salsa and cilantro

Korean Beef Bulgogi Tacos Tortillas, kimchi, cucumbers, pickled daikon and carrots, cilantro, red onions and Sriracha mayo

Make this a complete meal by adding:
- Cilantro Lime Rice • Black Beans • Tortilla Chips and Queso •
- Churros • Iced Tea or Lemonade and Water •

.................................................. $700 / complete meal

Chipotle Portobello Mushrooms Served with queso fresco, shredded red cabbage, cilantro and chipotle sour cream

Cilantro Lime Rice
Brisket Tacos
BOX LUNCHES
ALL BOX LUNCHES ARE SERVED WITH CHIPS, FRESH FRUIT, A COOKIE AND BOTTLED WATER

Classic Box Lunch .......................... $11 / box
Choice of ham and Swiss, turkey and provolone, roast beef and cheddar or vegan roasted veggie sandwich

Gourmet Box Lunch .......................... $13 / box
Choice of ham and Swiss on croissant, caprese chicken on ciabatta or roasted veggie wrap

Wrap Box ........................................ $13 / box
Choice of Sonoran chicken wrap, turkey and Swiss wrap or vegan Mediterranean wrap

Box lunches are served in boxes for easy grab-and-go service or on platters so your guest have more flexibility in their choices.

CREATE YOUR OWN DELI
SERVES 35 – 40

Everything you need for your guests to build their own sandwiches. ........................................ $480

Sliced Meats Ham, turkey, roast beef and salami
Sliced Cheeses Swiss, provolone, cheddar and American

Choice of Salads Fresh fruit salad or mixed green salad
Condiments mustard and mayo

Condiment Tray Lettuce, tomatoes, onions and pickles
Hummus and Roasted Veggies

Assorted Breads and Rolls
Assorted Bagged Chips

Gourmet Cookies or Brownies
Served with choice of Iced Tea or Lemonade and Water
ENTRÉE SALADS
ALL ENTRÉE SALADS ARE SERVED WITH AN ARTISAN ROLL, A COOKIE AND BOTTLED WATER

Chicken Caesar Salad
Baby hearts of romaine, shaved Parmesan, cherry tomatoes, grilled chicken breast, croutons and Caesar dressing

Strawberry Spinach Salad
Spinach, strawberries, grilled chicken breast, feta cheese, candied pecans and balsamic vinaigrette

Vegan Tex-Mex Salad
Romaine, jicama, flame-roasted corn, black beans, red peppers, pumpkin seeds, roasted sweet potatoes, quinoa and cilantro lime dressing

.......................................................... $12 / each
BUFFETS
ALL BUFFETS INCLUDE WATER AND CHOICE OF ICED TEA OR LEMONADE

Hill Country BBQ .................. $18 / person for one meat . . . . . . $20 / person for two meats . . . . . . $21 / person for three meats
Choice of brisket, sausage or chicken
Choose three sides from the following: potato salad, cole slaw, macaroni and cheese, spicy corn or pinto beans. Served with pickles, onions, jalapeños and sliced bread
Choice of one dessert: brownies, cookies, cobbler or banana pudding

South of the Border .................................................. $18 / person
Beef and chicken fajitas
Served with Spanish rice, charro beans, Mexican garden salad, pico de gallo, lettuce, shredded jack cheese, sour cream, guacamole, chips and salsa.
Choice of one dessert: brownies, cookies or tres leches cake

Tex-Mex Fiesta .................................................. $16 / person
Choose two from the following: beef, chicken, cheese or roasted veggie enchiladas
Served with Spanish rice, pinto beans, chips and our signature roasted salsa and a Mexican garden salad
Choice of one dessert: brownies, cookies or tres leches cake

Welcome to Texas .................................................. $15 / person
Choose one entrée from the following: Chicken fried steak, Chicken fried chicken or Baked chicken quarters
Served with mashed potatoes, green beans, rolls and mixed green salad
Choice of one dessert: brownies, gourmet cookies or peach cobbler

Classic Italian .................................................. $18 / person
Choose one entrée from the following: Chicken Parmesan with spaghetti and marinara, Beef lasagna or Roasted veggie lasagna
Served with roasted veggies, Caesar salad and garlic bread
Choice of one dessert: brownies, cookies or tiramisu
Asian .................................................. $18 / person

Choose one entrée from the following: General Tso’s chicken, Sesame chicken or Beef teriyaki

Served with Asian noodle salad, jasmine rice, stir fried veggies, and choice of egg rolls, spring rolls (veggie) or pot stickers

Choice of one dessert: sugar cookies, brownies or mango sticky rice

Please contact our catering team for plated meal menus and dietary restrictions.
DESSERTS

Brownies .............................................................. $14 /dozen

Gourmet Cookie Assortment Chocolate chunk, cranberry walnut, M&M’s® and white chocolate macadamia .... $18 / dozen

Dessert Bars Magic cookie, peanut butter or cheesecake bars .............................................................. $20 / dozen
Please order each bar by the dozen

Whole Cheesecake .................................................. Please contact our catering team for current varieties and pricing

Jumbo Gourmet Cupcakes .............................................................. $36 / dozen
Chocolate Peanut Butter – chocolate cupcake with creamy peanut butter frosting
Oreo – chocolate cupcake with Oreo buttercream frosting
Red Velvet – decadent red velvet cupcake with cream cheese frosting
Please order each flavor by the dozen

Cupcakes White with white icing or chocolate with chocolate icing .............................................................. $16 / dozen

Italian Crème Cake .................. Half sheet cake – serves 35 - 48 $35 / cake .... Full sheet cake – serves 70 - 96 $65 / cake
Tiramisu Cake .................. Half sheet cake – serves 35 - 48 $35 / cake .... Full sheet cake – serves 70 - 96 $65 / cake
Tres Leches Cake .................. Half sheet cake – serves 35 - 48 $40 / cake .... Full sheet cake – serves 70 - 96 $75 / cake
Sheet Cakes .................. Half sheet cake – serves 35 - 48 $30 / cake .... Full sheet cake – serves 70 - 96 $50 / cake
Choose from white or chocolate cake with white or chocolate icing. Contact catering for custom decoration options.
SNACKS

Please contact our catering team for current varieties and pricing

Rice Krispie Treats® Traditional Rice Krispie Treats®, rocky road, peanut butter or chocolate chip. $18 / dozen
Please order each flavor by the dozen

S'Mores Bars Marshmallows, golden grams and chocolate chips. $24 / dozen

KIND® Bars $3 / each

Snack Mix serves 10 Choose from spicy blend or traditional Chex Mix™ $11

Whole Fresh Fruit $1 / each
HOT DRINKS
ALL HOT DRINKS ARE PRICED PER GALLON. ONE GALLON SERVES 10 - 12 PEOPLE

Starbucks Coffee ................................................................. $24
Decaf Coffee ........................................................................ $24
Hot Water with Assorted Tea Bags ........................................ $24
Mexican Hot Chocolate ....................................................... $24
Coffee and Tea service ....................................................... $2.75 / guest
Includes freshly brewed coffee and hot tea (perfect for all-day events)

COLD DRINKS
ALL COLD DRINKS ARE PRICED PER GALLON. ONE GALLON SERVES 10 - 12 PEOPLE

Lemonade ............................................................................. $19
Iced Tea (Unsweetened) ....................................................... $19
Orange Juice ........................................................................ $19
Hibiscus Lemonade ............................................................. $25
Fruit Punch ........................................................................... $19
Aguas Frescas Watermelon and cantaloupe ......................... $25
Infused Water Citrus, cucumber mint and berry................... $ 9
Water Service ........................................................................ $ 6
Bottled Water 20 ounce ...................................................... $ 3 / bottle
Assorted 20 ounce bottled drinks Coke®, Pepsi®, Dr. Pepper®, Mountain Dew®, Sprite® and Ginger Ale .......... $ 3 / bottle
Assorted 12 ounce bottled Minute Made® juices Orange juice, cranberry, cran-apple and apple .......... $ 3 / bottle
Topo Chico® .......................................................................... $ 3 / bottle
Catered functions are billed based on a guaranteed number of attendees. The guaranteed number must be submitted, along with all other planning and catering information, at least 10 business days prior to the event. An adjustment of up to 10 percent of the attendance total can be made three business days prior to the event. The final bill is based on the guaranteed number or the actual number of guests served, whichever is greater.

Catering costs include environmentally friendly compostable tableware and reusable flatware. China service is available. Contact the catering team for pricing. Buffet prices include one hour of buffet-style service. If the event extends beyond the function’s allotted time, additional fees may apply. For non-tax-exempt organizations, sales tax is added to the final bill. Events cancelled fewer than three business days prior to the event are charged 50 percent of the anticipated catering price. Events cancelled within 24 hours are charged 100 percent of the anticipated price.

University Housing and Dining Catering aims to meet the diverse dietary needs of our guests by offering vegetarian and vegan options, as well as allergen- and gluten-free options. Please inform our team at least 10 business days prior to your event if any of your attendees have specific dietary needs that need accommodation.
FOOD REMOVAL POLICY

Due to health regulations, it is our policy that excess food items from events cannot be removed from the event site.

ADDITIONAL SERVICES AND STAFFING

Setup and delivery for events outside of San Jacinto Residence Hall:

- $1,000 and up – 18 percent delivery and setup fee
  - Includes one hour of service and one server
  - Events requiring over one hour of service or more than one server are billed at $30 / hour – three hour minimum

- $1,000 and under – $150 flat delivery and setup fee
  - Includes one hour of service and one server
  - Events requiring one hour of service or more than one server are billed at $30 / hour – three hour minimum

- Delivery/drop-off orders
  - Only offered for locations within the UT Austin main campus
  - Availability based on event details
  - For orders $499 and under – $50 flat delivery fee
  - For orders $500 and over – the delivery fee is 10 percent of the total cost

- Standard table cloths are provided for guest tables for all events in San Jacinto Residence Hall
  - Linen napkins or colored tablecloths available for all other events. Please call for pricing.

- All-day service staffing For events that need attendants present throughout the day
  - We recommend one banquet staff member per 50 - 75 guests, contact us for specific suggestions
  - Banquet staff is billed at $30 per hour

- China service
  - $5 per person for events in San Jacinto Residence Hall and event spaces
  - Call for rental charges for all other on-campus events

- Plated meal staffing For events that require wait staff to provide plated banquet-style service.
  - $4.75 per person for 100 people or fewer
  - $5.75 per person for 101 people or more

- All banquet-style plated meals require both China service and plated meal staffing

PLAN YOUR NEXT FEAST

Call or email us today for a quote.

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