

ELM RESTAURANT GROUP CATERING

austin elevated simplicity



appetizer menu

a la carte

(veggie)

avocado toast on whole wheat, feta, cherry tomatoes

egg salad toast, green onions

dill cream cheese + cucumber wheels

classic deviled eggs

ricotta + romesco stuffed mushrooms

pimento cheese & chive crackers

seasonal goat cheese crostini

classic bruschetta crostini

spinach artichoke dip on toasted baguette

spinach + parmesan arancini

sweet corn risotto bites

mozzarella + tomato sandwich bite

goat cheese + lemon endive spears

(protein)

shrimp salad on endive

pulled pork sliders

italian meats + focaccia sandwich bites

fried chicken honey butter mini biscuits

shrimp skewers

meatballs with marinara + parmesan

meatloaf on mini milk buns

mini chicken + waffles

appetizer packages

dip station / 6.5pp

choose three: black eyed pea hummus, classic hummus, roasted beet hummus, french onion dip, pimento cheese, arugula pistachio pesto. served with crudite, crackers and baguette

cheese, crudite & fruit spread / 8pp

selection of firm and soft artisan cheeses, local vegetables, assortment of sliced fruits; served with crudite, baguette and olive oil. add-on charcuterie: soppressata, mortadella & capicola with housemade mustard

classic appetizers (passed or stationed) / 12pp

deviled eggs, tomato & mozzarella bruschetta, spinach artichoke dip on toasted baguette, ricotta-stuffed mushrooms

rustic italian (passed or stationed) / 14pp

spinach + parmesan arancini, crispy polenta, italian meats + focaccia sandwich bites, shrimp salad on endive

taste of austin (passed or stationed) / 16pp

avocado toast, mini chicken & waffles, steak sliders, goat cheese & fruit crostini

evening menu

buffet

southwestern spread / 24pp

chicken tinga, green chile pork or carne asada, spanish rice, borracho beans, queso, guacomole, red salsa, corn + flour tortillas, tortilla chips

rustic italian spread / 26pp

seasonal green salad, choice of one pasta, roasted chicken, crispy polenta, olive oil cake
pastas: bolognese, amatriciana, risotto (gf, v), soft polenta (v), lamb ragu

havana nights / 36pp

passed avocado tostones, vegetable rice pilaf, cuban mojo chicken, roasted vegetables with citrus mojo, tomato cucumber salad, banana rum cheesecake bites, cafe con leche brownies

upscale southern / 48pp+

chopped salad, choice of entree (roasted pork loin, shrimp + grits, classic fried chicken), choice of sides (mashed potatoes, traditional cole slaw, braised collard greens, shells + cheese) pecan bourbon pie bites. served with dinner rolls

elevated american / 50pp+

caesar salad, classic entree with lemons & capers or arugula pistachio pesto (choice of roasted chicken, sliced beef tenderloin, pork tenderloin, fish, scallops, shrimp), classic sides (choice of roasted or mashed potatoes, sautéed seasonal local vegetables, lemon risotto, shells + cheese) blackout brownie bites, served with bread and olive oil

stations *pricing varies*

crostini bar toasted baguette, selection of sauces + toppings

wild game carving station elk, venison, wild boar

texas BBQ carving station brisket, ribs, sausage

classic carving station beef tenderloin, roasted pork, chicken

raw bar poke, ceviche, peel & eat shrimp

mediterranean station pita, skewers, baba ganoush, tzatziki, hummus, greek salad, rice

roasted vegetable station local vegetable medley with trio of sauces + housemade bread

family-style, plated + more

all menus can be offered family-style or plated. please ask your planner if you are interested in customizing your menu to include specific offerings from our menus or if you have a special request!

beverages + dessert

non-alcoholic beverages

coffee service / 2pp

assorted sweeteners, honey, cream, soy milk
addition of decaf or hot tea .75pp

iced tea or fresh juices / 1.25pp

bottled water / 1.25ea

canned sodas / 1.25ea

coke, diet coke, sprite, ginger ale, club soda, tonic

canned cold brew coffee or bottled iced tea / 3ea

dessert bites *available full-size*

mini cookies / 1.25ea

snickerdoodle, chocolate chip, triple chocolate, olive oil, shortbread, peanut butter, financier

mini brownies / 1.25ea

chocolate, grasshopper, mocha, peanut butter

mini cheesecake bites / 1.5ea

chocolate, lemon, classic, peanut butter, cookies + cream

mini cupcakes / 1.5ea

vanilla, citrus olive oil, chocolate, Irene's strawberry cake

housemade truffles / 1.75ea

earl grey & cocoa nibs, lemon, dark chocolate + pistachio, rum + toasted coconut

holiday treats / 1.5ea

peppermint, gingerbread, molasses, wreath cookies

ice cream sandwiches / 2.5ea

choice of ice cream, choice of cookie

dessert stations *pricing varies*

ice cream bar selection of ice cream + toppings

steel city pops selection of local, flavored popsicles

milk + cookies three kinds of cookies served with milk

adult hot chocolate bar served with cookies, brownies, Kahlua + Bailey's

dessert bar selection of 4 - 6 kinds of dessert bites

wedding cakes

we welcome outside vendors for wedding cakes and include cake cutting + plating for a fee of \$1 per person. we also offer custom cakes upon request.

sample menu:

upscale southern

buffet dinner

reception

black eyed pea hummus cucumber wheels
classic deviled eggs + chives
pulled pork sliders

buffet

gem lettuces, local cucumbers,
cherry tomatoes, buttermilk dressing,
housemade buttered croutons

(choose 2)

roasted pork loin
shrimp & grits
classic fried chicken

(choose 3)

whipped potatoes
traditional cole slaw
braised collard greens
roasted potatoes

served with dinner rolls

dessert

pecan bourbon pie bites
blackout brownies

sample menu:

southwestern

buffet dinner

r e c e p t i o n

ceviche on endive
grilled bread with cotija
stuffed peppers

b u f f e t

chicken tinga
green chile pork
carne guisada

served with spanish rice,
borracho beans, queso,
guacomole, red salsa,
tortillas + chips

d e s s e r t

selection of mini cookies & brownies

sample menu:

elevated american

family-style dinner

reception

ricotta, lemon + herb crostini
sweet corn + chive arancini
meatballs + parmesan

plated salad

chopped salad with bitter greens, olives,
soppressata, parmesan + red onions

family-style entree

pan-seared scallops with lemon risotto
pork tenderloin with dried cherry mostarda
roasted local vegetables with herbed goat cheese
house crispy potatoes

plated dessert

olive oil cake, whipped mascarpone, fresh berries

from our restaurants



24 diner

charred bitters salad
original breakfast hash
sweet potato hash
famous chicken + waffles
with brown sugar butter
betsy's veggie burgers
mini milkshakes

irene's

local chopped salad
french onion dip + ruffles
adult grilled cheese bites
king ranch chicken
mini whoopie pies



dolci

italic

chopped salad with soppressata
prosciutto + rustic italian bread
penne bolognese
sweet pepper + kale risotto
roasted chicken
with arugula pistachio pesto
crispy polenta + rustic potatoes
mini chocolate budino

cookbook café

savory muffins
kale & quinoa salad
assortment of tea sandwiches
classic potato salad
classic chocolate chunk cookie



See something on one of our menus you're interested in?
Ask your planner - we'd be happy to create a proposal!