

MULTI-DAY CORPORATE

Kickoff Party MENU

Venue: Fair Market

MAY 6, 2024

Passed Appetizers

Mini Arepa

Chimichurri “Crema” | Gluten-Free/Vegan

Pimento Cheese Grit Arancini

Hot Pepper Jelly | Vegetarian

Grilled Corn & Mushroom Quesadilla

Black Beans, Monterey Cheese, Lime Cilantro Creme Fraiche, Micro Cilantro | Vegetarian

Goat Cheese Tartlet

Cilantro Pesto | Vegetarian

Chicken Empanada

Green Chilis, Goat Cheese, Lime Cilantro Crème Fraiche, Micro Cilantro

Cowboy Caviar Cake

Applewood Bacon, Jalapeño, Tequila Agave Glaze | Gluten-Free, Dairy-Free

Dinner Stations

Tomahawk Taco

Pulled Jackfruit, Cilantro Lime Slaw, Red & Green Chimichurri, Salsa Roja, Guacamole, Pico de Gallo, Cotija, Micro Cilantro

Tejas Tamales

Chicken, Pork, Beef Brisket, Cheese & Jalapeño; Tomatillo Salsa | Gluten-Free

Southern Charm

Hill Country Sausage, Pecan Crusted Chicken Tenders, Cauliflower Burnt Ends; Various BBQ Sauces; Green Chile Mac & Cheese, Succotash Salad, Blistered Pepper Fingerling Potato Salad, Warm Corn Pudding, Homestyle Green Beans, Fire Roasted Tomatoes, Jalapeño Cheese Corn Bread Muffins, Dinner Rolls, Whipped Honey Butter, Whipped Herb Butter

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Dinner Stations Con't

Texas Bruschetta Bar

Assorted Local Cheeses, Assorted Cured Meats, Sweet Pepper Relish, Herb Texas Goat Cheese, Lime Cilantro Hummus, Poblano Artichoke Dip, Raw & Roasted Vegetable Crudite, Arugula Salad, Lemon Vinaigrette, Pita Chips, Crostini

Passed & Stationed Desserts

Assorted Small Bites

Churros with Chocolate Sauce, Apple Hand Pies, Strawberry Cheesecake Verrine

Gold Full Bar

Beer

Austin Beerworks Pearl Snap, Shiner Bock, Dos XX, Lone Star,
Hard Seltzer (White Claw or Truly)

Wine

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

Top Shelf Spirits

Tito's Vodka, Bombay Gin, Maestro Dobel Blanco Tequila, Bulleit Bourbon

Mixers

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry Juice
Garnishes: Lemons, Limes, Oranges, Luxardo Cherry, Sugar, Salt, Bitters

Ranch Waters

Tequila, Topo, Lime Juice, Salt or Tajin Rim

Margarita Mixer

MULTI-DAY CORPORATE

Dinner MENU

Venue: Moody Amphitheater

MAY 8, 2024

Passed Appetizers

Shrimp Rangoon Skewer
Spicy Plum Sauce

Pork Belly Lollipop
Jalapeno Fancy Fluff | Gluten-Free

Cucumber Cup
Soba Noodles, Cashew Butter, Teardrop Pepper | Vegan, Gluten-Free

Plated Salad

Capital Salad
Spinach, Bibb, Radicchio, Crispy Chickpea, Craisins | GF Crouton Crumble | Smoked Shallot Vinaigrette | Vegan, Gluten-Free

Family-Style Dinner

Beef Short Ribs
Red Wine Braised Short Ribs, Herb Gremolata Served on Bed of Parmesan Polenta |
Gluten-Free

Sage Fried Chicken
Maple Bourbon Reduction | Gluten-Free

Verde Rice
Spring Onion, Parsley, Lemon | Gluten-Free

Whole Roasted Cauliflower
Sweet Potato Puree, Crunchy Garlic Chili Oil, Spring Onion | Vegan, Gluten-Free

Heirloom Carrots
Cumin, Lime, Agave | Vegan, Gluten-Free

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Dinner MENU

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Family-Style Dinner con't

Kosher Meal

Chicken with Rice & Carrots, Side Salad, Dessert

Passed & Stationed Desserts

Assorted Small Bites

Key Lime Tartlets, Mini Butter Pecan Cupcakes, Creme Brulee Tartlets, Tiramisu Verrine,
Macaroons (Gluten-Free), Cheesecake Bites, Strawberry (Vegan, Gluten-Free)

MULTI-DAY CORPORATE

After Party MENU

Venue: Brazos Hall

MAY 8, 2024

Stations

Pizza Station

Four Cheese, Pepperoni, Margharita, BBQ Chicken

Slider Station

Served with Crave Kettle Chips, Crave Dipping Sauce

Nashville Hot Chicken Slider

Fried Mushroom Slider

Smash Burger

Pork Belly Bahn Mi Slider

Savory Kolaches

Sausage Jalapeño, Cuban, Potato/Egg/Cheese, Migas

Donut Holes

Cinnamon & Sugar, Original