

# **CUATROS**

**CATERING AND SPECIAL EVENT MENUS**

**CUATROS AUSTIN**

**1004 WEST 24TH STREET**

**AUSTIN, TX 78705**

**(512) 243 6361**

# CUATROS CATERING

## All catering packages include the following:

- ◇ Food items in selected buffet package
- ◇ Water, iced tea and freshly brewed coffee
- ◇ House salad or Caesar salad or Green chili chicken soup
- ◇ Freshly baked dinner Rolls
- ◇ Professional and friendly service staff. 1 per 30 guests
- ◇ Buffet tables, linens, and chafing dishes
- ◇ Plates, silverware, glassware
- ◇ 5 hours of service time
- ◇ Champagne toast for all attendees
- ◇ 8.25% sales tax and 21% gratuity will be added to total

## Additional ad-ons available:

- ◇ Bar services including alcohol, bar, and bartender-\$100/bar
- ◇ Chair covers with satin sashes-\$4 per chair
- ◇ 21' x 21' Dance Floor-\$300
- ◇ Additional service time-\$500 per hour
- ◇ Additional food items on any buffet-custom\$
- ◇ Off-site delivery and set up fees-custom\$

# Hors D'oeuvres

## Priced per 50 Pieces

- ◇ Jalapeño stuffed, bacon wrapped shrimp-\$125
- ◇ Pecan smoked baby back ribs-\$150
- ◇ Barbequed chicken wings, jalapeño ranch dressing-\$100
- ◇ Texas brisket and grilled onion quesadillas-\$125
- ◇ Lamb lollipops with mint yogurt-\$150
- ◇ Chorizo and goat cheese stuffed new potatoes-\$125
- ◇ Shrimp cocktail-\$150
- ◇ Braised pork belly-\$125
- ◇ Ham and cheese croquettes-\$125
- ◇ Shrimp spring rolls-\$125
- ◇ Shrimp tostada bites-\$125
- ◇ Crawfish cakes with chili remoulade-\$150
- ◇ Mini Tacos- Kona, Beef, Pulled Pork, Pork Verde, Brisket- \$125
- ◇ Foie Gras toasts with spicy muscat chutney-\$170
- ◇ Seared tuna nachos with guacamole-\$125
- ◇ Green chili pulled pork empanadas-\$125
- ◇ Empanada Seasonal-\$125
- ◇ Duxelle stuffed grilled squid tubes-\$150
- ◇ Veggie egg rolls-\$100
- ◇ Blue Point Oyster with Champagne Mignonette-\$150
- ◇ Cream leeks in puff pastry-\$125
- ◇ Prosciutto wrapped asparagus-\$125
- ◇ Meat meatballs with herbs-\$125
- ◇ Arancini di Riso with Buffalo Mozzarella (Fried Risotto balls)-\$150
- ◇ Duck confit tacos with pickled relish-\$125
- ◇ Mini Ahi Tuna Tacos-\$150

## Priced per Person

- ◇ Chips and Salsa- \$3.50
- ◇ Chips and Guacamole-\$4.50
- ◇ Chips and Queso- \$5
- ◇ Vegetable Crudité with thick ranch dip-\$6
- ◇ Imported and Domestic Cheese Display-\$7

# Cuatro's Favorites-\$38

## Choose 3 Stations- \*Attendants required

- ◇ Chicken Fajitas
- ◇ Beef Fajitas
- ◇ Grilled Shrimp Tacos
- ◇ Fish Tacos
- ◇ Kona Tacos
- ◇ Pulled Pork Tacos
- ◇ Chipotle Chicken Tacos
- ◇ Chipotle Pork Tacos
- ◇ Paula's Pork Verde Tacos
- ◇ Veggie Tacos
- ◇ Black Bean and Avocado Tacos

## Choose 4 Sides

- ◇ Green Chile Rice
- ◇ Traditional Mexican Rice
- ◇ Refried Beans
- ◇ Fideo con queso
- ◇ Escabeche
- ◇ Charcoal Grilled Corn Station with assorted butters
- ◇ Rajas con Cebollas (Grilled Peppers and Onions)
- ◇ Salsa Station
- ◇ Chips and Queso

## Choose 2 Desserts

- ◇ Tres Leches Cake
- ◇ Cajeta Cheese Cake
- ◇ Mexican Vanilla Flan
- ◇ Sweet-Corn Pudding

**\*Attendants-\$85 each**

# Texas BBQ-\$35

## Choose 3 Entrees

- ◇ Pecan smoked Baby Back Ribs
- ◇ Texas Brisket
- ◇ Half chickens
- ◇ Spicy smoked sausage
- ◇ Austin's Own Pulled Pork
- ◇ Smoked Chicken Wings
- ◇ Smoked Turkey
- ◇ Jalapeño Sausage Stuffed Quail
- ◇ Jalapeno Stuffed Bacon Wrapped Shrimp
- ◇ Smoked Pork Tenderloin
- ◇ King Ranch Chicken Casserole

## Choose 4 Sides

- ◇ Creamed corn
- ◇ Smoked Brussel Spouts and Bacon
- ◇ Three cheese Mac and Cheese
- ◇ Potato Salad
- ◇ Collard greens
- ◇ Roasted Garlic mashed potatoes
- ◇ Braised pinto beans and ham hocks
- ◇ Tossed mixed greens salad

## Choose 2 Desserts

- ◇ Peach or Apple Cobbler
- ◇ Pecan Pie
- ◇ Cheese Cake
- ◇ Coke or Root Beer float station

# Southwestern Buffet-\$35

**Minimum of 100 people**

## Choose 3 Entrees

- ◇ Smoked Duck Nachos
- ◇ Grilled Chicken Enchiladas Verdes
- ◇ Shrimp Enchiladas con Queso Blanco
- ◇ Pescado Al Mojo De Ajo
- ◇ Barbacoa Tostadas
- ◇ Duck Confit Empanadas
- ◇ Puerco Borracho
- ◇ Bison Tenderloin Guisada

## Choose 4 Sides

- ◇ Green Chile Rice
- ◇ Traditional Mexican Rice
- ◇ Refried Beans
- ◇ Fidel con queso
- ◇ Escabeche
- ◇ Charcoal Grilled Corn Station with assorted butters
- ◇ Rajas con Cebollas (Grilled Peppers and Onions)
- ◇ Salsa Station
- ◇ Chips and Queso

## Choose 2 Desserts

- ◇ Tres Leches Cake
- ◇ Cajeta Cheese Cake
- ◇ Mexican Vanilla Flan
- ◇ Sweet-Corn Pudding

# Italian Buffet-\$38

Minimum of 100 people

## Choose 3 Entrees

- ◇ Caramelized Fennel and Bacon Pasta Salad
- ◇ Smoked Salmon and Dill Cream Pasta
- ◇ Braised Short rib Ravioli
- ◇ Spaghetti a la Carbonara
- ◇ Lasagna with Bolognese Sauce
- ◇ Prosciutto wrapped Jumbo Gulf Prawns
- ◇ Wild Mushroom Risotto
- ◇ Chicken Pesto Pasta

## Choose 4 Sides

- ◇ Spinach with Warm Bacon Vinaigrette
- ◇ Traditional Caesar Salad
- ◇ Roasted Beats with Texas Goat Cheese
- ◇ Roasted Mixed Vegetables
- ◇ Cauliflower Gratin
- ◇ Creamy Polenta
- ◇ Bruschetta Bar

## Choose 2 Desserts

- ◇ Lemon Pound Cake
- ◇ French Vanilla Panna Cotta
- ◇ Fresh Ricotta Cheese Cake
- ◇ Tiramisu
- ◇ Italian Cream Cake

# American Buffet-\$45

Minimum of 100 people

## Choose 3 Entrees

- ◇ Prime Rib
- ◇ Mustard Crusted Leg of Lamb
- ◇ Jumbo Lump Crab Cakes
- ◇ Smoked Pork Tenderloin
- ◇ Rack of Lamb with Mint Pesto
- ◇ Texas Gulf Shrimp Scampi
- ◇ King Ranch Chicken Casserole
- ◇ Bacon wrapped Sea Scallops
- ◇ Grilled Duck Breast with Caramelized Onion Puree
- ◇ Broiled Grouper with Chipotle Burre Blanc

## Choose 4 Sides

- ◇ Haricot Vert Amandine
- ◇ Brussel Sprouts and Bacon
- ◇ Whipped Potatoes
- ◇ Scalloped Potatoes
- ◇ Tossed Mixed Green Salad w/Seasonal Vinaigrette
- ◇ Caprese Salad
- ◇ Orange Ginger Carrots
- ◇ Handmade Dinner Rolls

## Choose 2 Desserts

- ◇ Chocolate Mousse tort
- ◇ Triple Chocolate Cake
- ◇ Cajeta Bread Pudding with Caramel Sauce
- ◇ French Vanilla Crème Caramel
- ◇ Lemon Thyme Panna Cotta
- ◇ Crème Brule Station
- ◇ Assorted Macaroons
- ◇ Assorted Truffles

# **Make your own Buffet-\$?**

## **Choose Entrees**

**Choose as many entrees from any buffet as you'd like!**

## **Choose Sides**

**Choose as many sides from any buffet as you'd like!**

## **Choose Desserts**

**Choose as many desserts from any buffet as you'd like!**

**Need help pairing food, just ask!**

**Do you have a favorite meal or food item that you didn't see on our menus? Just ask!**

**We can also mix and match any of our packages!**

**We can do anything you want!**

# Breakfast/Brunch Menu

**Brunch is served with fresh fruit, orange juice, and coffee.**

**Breakfast Tacos:** \$8 per person. 2 tacos each

- Bacon, egg and cheese -Black bean, cheese and avocado
- Brisket egg and cheese -Spinach, egg and avocado
- Potato, egg and cheese -Veggies, egg and cheese
- Chorizo, egg, and cheese

**Fried Egg Sandwich:** ham, fried egg, lettuce, tomato: -\$8

**Open faced Lox Sandwich:** toasted bagel, cream cheese, diced red onions, tomatoes, avocado, smoked salmon -\$9

**Shrimp and Grits:** white cheddar grits, gulf shrimp, bell peppers-\$8

**Cuatros Benedict:** English muffin, poached egg, and brisket. Topped with homemade hollandaise. -\$8

**Florentine Benedict:** English muffin, poached egg, and sautéed spinach. Topped with homemade hollandaise. -\$7

**Salmon Benedict:** English muffin, poached egg, and smoked salmon. Topped with homemade hollandaise. -\$9

**Juevos Rancheros:** Flour tortillas layered with black beans, Monterrey jack cheese, tater tots, and 2 eggs over medium. Served with salsa. -\$8

# House Bar

Absolut Vodka-\$5

Ron Rio Rum-\$5

Beefeater Gin-\$5

Jim Beam Bourbon-\$5

Cutty Sark Scotch-\$5

Jose Cuervo Tequilla-\$5

Mixers will include: tonic water, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice, olive juice, coke, diet coke, sprite., zing zang bloody mary mix, homemade margarita mix, and red bull-(additional \$2).

\$3 each: (choose up to 4)

Budweiser, Bud light, Bud Select, Miller light, Coors light, Lonestar, Tecate, Miller High Life, MGD, PBR, Pearl

\$4 each: (choose up to 4)

Corona, Corona Light, Pacifico, Dos XX, Heineken, Bohemia, Negra Modelo, Seasonal Micro-Brew

Sutter Home Chardonnay-\$20 bottle, \$5 per glass

Mezza Corona Pinot Grigio- \$20 bottle, \$5 glass

Sutter Home Merlot- \$20 bottle, \$5 glass

Meridian Cabernet- \$20 bottle, \$5 glass

\*\*You may choose to host the bar, or allow your guests to pay for their drinks on a cash bar basis. \$100 per bartender includes 5 hours of service time. Additional time available for \$100/hour

# Premium Bar

Grey Goose Vodka-\$7

Bacardi Rum-\$5

Bombay Sapphire Gin-\$7

Maker's Mark Bourbon-\$7

Crown Royal Whiskey-\$7

Dewars Scotch-\$7

Herradura Tequilla-\$7

Mixers will include: tonic water, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice, olive juice, coke, diet coke, sprite., zing zang bloody mary mix, homemade margarita mix, and red bull-(additional \$2).

\$3 each: (choose up to 4)

Budweiser, Bud light, Bud Select, Miller light, Coors light, Lonestar, Tecate, Miller High Life, MGD, PBR, Pearl

\$4 each: (choose up to 4)

Corona, Corona Light, Pacifico, Dos XX, Heineken, Bohemia, Negra Modelo, Seasonal Micro-Brew

La Crema Chardonnay-\$32 bottle, \$8 per glass

Clos du Bois Sauvignon Blanc- \$32 bottle, \$8 glass

J Lohr Los Osos Merlot 2007- \$32 bottle, \$8 glass

Rodney Strong Cabernet- \$32 bottle, \$8 glass

\*\*You may choose to host the bar, or allow your guests to pay for their drinks on a cash bar basis. \$100 per bartender includes 5 hours of service time. Additional time available for \$100/hour