

BEVERAGE PACKAGES

All beverage packages are priced per person, for every guest over 21 years of age, and include house, call, or premium liquors (see below), St. Genevieve house wine (Chardonnay, Cabernet Sauvignon, & Merlot), house champagne, imported beer, domestic beer, assorted sodas, mineral water & juice.

Packages include butler passed wine upon guest arrival.

Packages **do not** include a champagne toast.

	3 Hours	4 Hours	5 Hours
House	\$24.00	\$30.00	\$34.00
Call	\$28.00	\$34.00	\$39.50
Premium	\$33.00	\$39.00	\$44.50
House Wine, Beer, & Champagne Only	\$21.00	\$25.00	\$29.00

House Liquors

Gilbeys Vodka
Calvert Gin
Torada Tequila
Old Smugglers Scotch
Bellows Bourbon

Call Liquors

Tito's Vodka
Sky Vodka
Tanguerey Gin
Beefeater Gin
Bacardi Silver Rum
Jose Cuervo Gold
Dewers White Label Scotch
J & B Scotch
Canadian Club Bourbon

Premium Liquors

Grey Goose Vodka
Absolute Vodka
Bombay Sapphire Gin
Glenlivet Scotch
Chivas Scotch
Jack Daniels Bourbon
Crown Royal Bourbon
Makers Mark Bourbon
Sauza Gold Tequila

Coffee & Tea Station (four hours)

\$1.50 per person

Non-Alcoholic Beverage Bar (required for receptions not hosting an alcohol bar)

Orange Mint Punch, Soft Drinks, Coffee, Iced Tea, Perrier & juice

\$9.00 per person

Specialty Beverages

Brandied Milk Punch

\$80.00 per gallon

Orange Mint Punch, an Austin Club Specialty

\$32.00 per gallon

Margarita Machine (Machine Rental: \$200.00)

\$575.00 per 100 drinks

Champagne Toast (house Champagne)

\$6.00 per person

The state alcoholic beverage tax of 14% is included in all listed prices. Host bar prices are subject to a service charge of 20%. Non-alcoholic beverages are subject to sales tax & a 20% service charge. Service charge is not subject to state sales tax at The Austin Club. Additional liquor, liqueurs, & cordials are available upon request.



Buffet Dinner Selections

~ Minimum of fifty guests ~

Selection #1: \$31.75 per person

1 Hot and 1 Cold Hors D'oeuvres
3 Salad Selections
1 Hot Entree and 2 Vegetables

Selection #2: \$33.25 per person

2 Hot and 2 Cold Hors D'oeuvres
3 Salad Selections
2 Hot Entrees and 2 Vegetables

Selection #3: \$37.25 per person

2 Hot and 2 Cold Hors D'oeuvres
3 Salad Selections
2 Hot Entrees and 2 Vegetables
Includes Choice of Pasta Station or Masher Bar

Hot and Cold Hors d'oeuvres

Choose the appropriate number of choices according to your selection 1, 2, or 3:

Crab & Asparagus Bouchee with Mornay sauce

Smoked Bacon, Chicken, Jalapeno Bites

Wild Mushroom Bouchee with Goat Cheese
Almond crusted Brie with apricot preserves
Grilled Chicken Satay
Lea & Perrins Beef Skewers
Peruvian Potato Crisp with Curry Chicken Salad
Cherry Tomatoes with herb Boursin Cheese
Smoked Salmon Mousse in tartlet
Proscuitto wrapped Asparagus
Spicy tuna Tartar on English cucumber
Red Pepper & Portabella mushroom on Focaccia

The package includes one of each hors d'oeuvres chosen, per person, for one hour.

Salads

Mixed Greens Tarragon Vinaigrette, Candied Walnut, Red Grapes, Shaved Parmesan and Herbed Croutons

Austin Club Caesar Salad Shaved Reggiano Parmesan and Herbed Croutons

Romaine Hearts Tear Drop Tomatoes, Boursin Cheese Croutons and Dijon Walnut Vinaigrette

Texas Butter Bibb Candied Pecans, Granny Smith Apples, Bleu Cheese and Sweet Onion-Cayenne Vinaigrette

Three Tomatoes Marinated English Cucumber, Shaved Red Onion, and Ancho-Green Onion Vinaigrette

Harvest Salad Green Beans, Candied Pecans, Red Onion, Goat Cheese and Port Wine Vinaigrette

Tuscan Salad Bowtie Pasta, Fresh Mozzarella, Broccoli, Cherry Tomatoes and Pepperoncini Peppers

Nicoise Salad Red Bliss Potatoes, Asparagus Tips, Roma Tomatoes and Garlic Vinaigrette

Jicama Salad Trio of Bell Peppers, Cilantro, Jalapeños, Mandarin Oranges and Lime Vinaigrette

Entrees

Grilled Chicken Breast Sun-dried Tomatoes, Feta Cheese and Smoked Tomato Coulis

Cumin Honey Glazed Pork Raspberry Chipotle Sauce

Ancho-Teriyaki Glazed Salmon Mango Relish and Jalapeño -Citrus Reduction

Southwestern Seared Butchers Tender Tomato-Poblano Relish and Ancho Bordelaise

Parmesan Crusted Chicken Scaloppini Honshimiji Mushroom, Red Bell Pepper, Artichoke and Citrus Butter

Cilantro Rubbed Mahi Mahi Texas Melon Relish and Green Onion-Ancho Vinaigrette

Seared Shrimp and Pasta Penne Pasta, Portabella Mushroom, Cherry Tomato, Poblano and Chipotle Cream

Herb Crusted Pork Loin Medallions Wild Mushrooms, Golden Raisins and Madeira Wine
Reduction

Almond Crusted Chicken Jalapeño Apricot Reduction

Vegetables and Starches

Risotto Fine Herb, Pesto, Parmesan, Butternut Squash or Lemon Thyme

Mashed Potatoes Horseradish, Roasted Garlic, Saga Bleu Cheese or Sweet Potato

Potatoes Au Gratin with Gruyere, Warm Yukon Gold Creole Potato Salad, Roasted Fingerlings or Red Bliss with Caramelized Onion and Smoked Bacon, Potatoes “Risotto” Style with Fresh Herbs

Grits Jalapeño-Cheddar or Andouille-White Cheddar

Summer Squash Medley Sautéed with Red Bell Peppers, Garlic and Fresh Herbs

Harvest Beans Sautéed with Caramelized Onions and Apple Smoked Bacon

Broccolini Steamed with Julienned Carrots and Fresh Herb Butter

Asparagus Sautéed with Julienned Carrots and Red Bell Peppers

Hors d'oeuvres Buffet Selections

Design your own package

Package A: 24.95 per person

Includes your choice of one cold tray, and 4 hot and 4 cold selections

Package B: 26.95 per person

Includes your choice of two cold trays, and 4 hot and 4 cold selections

Package C: 29.95 per person

Includes your choice of two cold trays, and 5 hot and 5 cold selections

Two-hour unlimited food service is standard for all hors d'oeuvres packages, as noted.

Cold Trays

Choose the appropriate number of trays as indicated by your choice of package A, B, or C:

Fresh Fruit in Season

A selection of fresh and sliced fruit served with honey yogurt sauce.

Out-of-season price: additional \$1.00 per person (applied November through March)

Chilled Vegetable Crudite

Fresh vegetables with creamy ranch dressing and aioli dip.

Italian-Style Antipasto

Black and green olives, marinated mushrooms, artichoke hearts, roasted peppers, cherry tomatoes, peppercini, imported pepperoni, and parmesan bread sticks.

Global Cheeses

An assortment of domestic and imported cheeses served with a sliced french bread.

Above prices do not include tax or 20% service charge.

These packages are for groups of 100 guests and over.

Choose the appropriate number of hot and cold items

as indicated by your choice of package A, B, or C:

Hot Hors d'oeuvres:

Grilled Artichoke & Squash Skewers with Balsamic Vinegar Drip

Caramelized Vidalia Onion & Smoked Bacon Tartlets with Gruyere Cheese

Wild Mushroom Bouchee with Texas Goat Cheese
Crab and Asparagus Bouchee with Mornay Sauce
Lea and Perrins Grilled Beef Skewers with Creole Horseradish Aioli
Smoked Pork Sopasitas, Pickled Red Onion, Cilantro Crème Fraiche, Tamale Corn Tartlet
Artichoke and Spinach Phyllo Tarts with Texas Goat Cheese
Smoked Duck Pot Stickers with Sticky Soy
Smoked Bacon-Jalapeno Chicken Bites with Tomato Butter
Grilled Chicken Satay with Thai Peanut Sauce
Almond Encrusted Brie with Apricot Preserves
Sesame Chicken Tenders with Sweet Chili Sauce
Elgin Sausage & Crawfish Bouchee with Cajun Cream

Cold Hors d'oeuvres:

Peruvian Potato Crisp with Curry Chicken Salad
Smoked Pork Tenderloin, Pumpernickel and Mango Chutney
Spicy Tuna Tartar on English Cucumber, Soy Infusion
Oriental Shrimp Salad in a Tamale Tartlet
Grilled Chicken Caesar Canape, Baked Parmesan Crouton
Portuguese Crab Salad on Endive, Smoked Paprika Aioli
Marinated Red Pepper & Grilled Portabella Mushroom, Fresh Mozzarella, Herb Focaccia Toast
Vegetable Spring Rolls with Peanut Sauce and Sweet Chili Sauce
Smoked Salmon Mousse in Savory Boat Tartlet, Dill Crème Fraiche, Caviar
Prosciutto wrapped Asparagus, Herb Cream Cheese

Additional Supplements

These supplements must accompany the Hors d'oeuvres packages

Carving Station, staffed by Austin Club Carver

All carved items include silver dollar rolls, horseradish, Dijon mustard, and mayonnaise sauces.

Peppered Beef Tenderloin	\$9.75 per person
Prime Rib of Beef	\$6.00 per person
Pork Loin	\$4.00 per person
Breast of Turkey	\$4.00 per person

Jumbo Gulf Coast Shrimp, 12 per pound. \$36.00 per
pound

Oysters: choice of Rockefeller or on the half shell \$300.00
per 100

Masher Bar

Garlic mashed potatoes and bleu cheese mashed potatoes, with assorted toppings:

sour cream, scallions, bacon, cheese, and cream gravy

\$3.50 per person

Full Pasta Station ~ with cooking attendant.

Penne and Bow Tie Pasta, Parmesan Cream, Marinara sauce, shredded parmesan, garlic, Kalamata olives, sliced mushrooms, chopped tomatoes, red onions and black pepper.

\$5.50 per person

\$7.50 with Grilled Chicken

\$9.00 with Shrimp

Chili con Queso Bar

Pico de gallo, guacamole, ground beef, tortilla chips, flour tortillas.

\$5.25 per person

Two-hour unlimited food refills is standard for all hors d'oeuvres packages as noted

Prices do not include tax and gratuity

The Austin Club

These selections are for plated dinners when choosing one menu for the group.

Choice of entree limited to parties of 24 guests or less.

The Duet plate is suggested for parties of 24 guests or more ~ choose any two entrees and add \$10.00 to the higher price.

Beef

Coffee Bean Crusted Filet Mignon 6oz, Ancho Bordelaise and Corn Relish.....\$32.00

Pecan Wood Grilled Filet Mignon 6oz, Veal Glace, Balsamic Drizzle, and Baby Portabellas.....\$32.00

Apple Smoked Bacon Wrapped Filet Mignon 6oz, Cabernet Reduction.....\$34.00

Lea & Perrins Grilled New York Strip 10oz, Crispy Tobacco Onion Rings and Veal Glace.....\$36.00

Pork

Coriander Crusted Pork Tenderloin with Chili Corn Sauce.....\$23.00

Honey & Thyme Glazed Pork Loin Cracked Black Pepper Reduction.....\$21.00

Charbroiled Boar Chop Honshimiji Mushrooms and Citrus Thyme Reduction.....\$24.00

Seafood

Grilled Pacific Salmon Honey-Ginger Glaze and Pea Shoot-Citrus Relish.....\$23.00

Almond Crusted Orange Roughy Bitter Orange Reduction and Tomato Relish.....\$24.00

Ancho Chili Shrimp Scampi Roasted Poblanos and Pumpkin Seed Pesto\$21.00

Pan Seared Jumbo Sea Scallops Wrapped in Pepper Bacon, Citrus Relish and Veal
Glace.....\$23.00

Sesame Crusted Tuna Watermelon Relish and Jalapeño Citrus Reduction
.....\$25.00

Caramelized Chilean Sea Bass Mango Relish and Sweet Soy Reduction.....\$30.00

Poultry

Grilled Chicken Medallions Ancho Bordelaise and Fire Roasted Corn
Relish.....\$21.00

Pan Roasted Chicken Chop Asparagus Tips, Lump Crab and Citrus
Butter.....\$23.00

Pecan Crusted Chicken Three Tomato Relish and Pesto
Cream.....\$21.00

Seared Herb Chicken Medallions Citrus-Herb Butter and Pea Shoot
Relish.....\$21.00

Salad Choices

Mixed Greens Tarragon Vinaigrette, Candied Walnuts, Red Grapes, Reggiano Parmesan and
Herbed Croutons

Austin Club Caesar Salad Shaved Reggiano Parmesan and Herbed Croutons

Hill Country Field Greens, Grape Tomatoes, Granny Smith Apples, Candied Pecans and
Lavender Honey Vinaigrette

Texas Butter Bibb Wedge Yellow Tomatoes, Apple Smoked Bacon 'Bits' and Saga Bleu
Cheese Vinaigrette

Desserts

Chocolate Flourless Torte

Bourbon Pecan Pie

Vanilla Bean Crème Brulee

Strawberry White Chocolate Cheesecake

White Chocolate Bread Pudding

Lemon-Mascarpone Tart

Carrot Pineapple Cake

Double Chocolate Mousse
Texas Trio: Banana Pudding Crème Brulee,
Mini Bourbon Pecan Tart
and Fredericksburg Peach Cobbler

Entrée price includes choice of salad, Chef's choice of side dishes, rolls, butter, iced tea and coffee. Please add \$5.00 for dessert.

Please add sales tax of 8.25% and service charge of 20% to the price of each entrée.

The Guaranteed number of guests is required 72 hours prior to the event.
After the 72-hour deadline, numbers are subject to increase only.

These menus are only suggestions.
We will be happy to customize a special menu for your event.