

# *Luncheon Event Information*

*On behalf of the Austin Club, I thank you for considering the Club for your upcoming function.*

Since 1949, The Austin Club's seasoned and accommodating staff has handled a multitude of celebrations for generations of families. We would be more than pleased to give you a tour of the facility and to review our various food and beverage menu selections with you.

Enclosed are sample breakfast menus, prices, and additional information to help you in the planning of your event.

Again, we welcome the opportunity to meet with you to tour our historic venue.

In closing, we wish you the very best and look forward to assisting you with your future plans.

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# *Plated Luncheons*

## The Austin Club Luncheon

These selections are for plated luncheons when choosing one menu for the entire group. All plated luncheons in the Medallion Ballroom will incur an additional \$5 per person labor fee. Entrée price includes salad, vegetable or starch, rolls, butter, iced tea and coffee

### **Entrées**

<b>Olive Oil Poached Atlantic Cod</b> with grilled radicchio, sun dried tomato and olive salad	<b>\$37</b>
<b>Salmon a la Plancha</b> with steamed rainbow cauliflower, English peas, and lemon aioli	<b>\$39</b>
<b>Halibut En Papillote</b> with carrot, mushroom, baby bok choy, lemon, and chili oil <i>Can be customized with chicken (39), shrimp (37), or vegetarian (30) options served with crispy fried fingerling potatoes and aioli (limited to 25 people)</i>	<b>\$41</b>
<b>Seared Sea Scallops (3)</b> with mashed sweet potatoes, maitake mushrooms, and pesto	<b>\$36</b>
<b>Roasted Airline Chicken Breast</b> with marinated kale, lemony rice pilaf, and roasted red pepper puree	<b>\$32</b>
<b>Grilled Top Sirloin Steak</b> with charred Broccolini, roasted garlic mashed potatoes, and harissa butter	<b>8oz \$34</b> <b>12oz \$44</b>
<b>Red Wine Braised Boneless Short Ribs</b> with mashed Yukon potatoes, roasted Brussels sprouts, pickled onion, and demi-glace.	<b>\$34</b>
<b>Petite Filet</b> grilled, with pommes au gratin, and roasted haricot verts	<b>4oz \$36</b> <b>6oz \$46</b>
<b>Braised Pork Shoulder Roulade</b> stuffed with sausage, cheese, and Tuscan kale, served with Broccolini, mashed potatoes, and eight hour tomato sauce	<b>\$32</b>

*USDA Prime can be added for an additional \$10 per person.*

## Salad Selections

### Mixed Field Greens

Pickled shallots, imported olives, watermelon radish, scallion, and sesame-yuzu citronette -vegan

### Iceberg Wedge

Blue cheese, smoked bacon, cherry tomato, tobacco onions

### Classic Caesar

Romaine, Parmesan, herbed croutons, house-made dressing

### Traditional Greek Salad

Roma tomato, salted cucumber, purple onion, with Kalamata olives and feta

## Vegetable Selections

## Starch Selections

Grilled Pencil Asparagus w/Lemon Butter

Potatoes Anna

Green Beans w/Pimentos

Au Gratin Potatoes

Tri-colored Buttered Cauliflower

Herb Infused Orzo

Ginger Glazed Baby Carrots

Rice Pilaf

O'Brien Corn w/Green Peppers & Pimentos

O'Brien Potatoes w/Green Peppers & Pimentos

1/2 baked/stuffed Potato

## Dessert Selections

New York Style Cheesecake

Chocolate Mousse

Crème Brule

Chocolate Cake

Texas Pecan Ball

Key Lime Pie

***Please add \$8 for Dessert***

The guaranteed number of guests is required 5 business days prior to the event. After the deadline, numbers are subject to increase only with Chef's approval

Please add sales tax of 8.25% and service charge of 22% to the price of each entree

January 2022

# *Luncheon Buffets*

## **Cold Buffet**

- Tossed Mixed Greens with Assorted Dressing
- Fresh Fruit Platter
- Chef's Choice of Two Salads
- Sliced Cheddar & Swiss Cheeses, Sliced Ham, Turkey, & Roast Beef w/Lettuce, Tomatoes, Onions, Pickles, Mustards & Spreads
- Assorted Sandwich Rolls, and Breads
- House Made Potato Chips
- Assorted Cookies and Brownies
- Iced Tea and Coffee

***Price per person: \$35***

-- OR --

## **Hot Buffet**

- Mixed Greens with Assorted Dressings
- Fresh Fruit Platter
- Chef's Choice of Two Salads

-- AND --

## **Entrée Selection – Pick 1 or 2:**

- Roasted Tilapia Meniere with capers and lemon, herbed carrot coins
- Olive Oil Poached Salmon with eight-hour arrabiatta, and olive tapenade
- Potato Crusted Cod, with pesto cream sauce and sun-dried tomato
- Pecan-Brown Sugar Crusted Pork Tenderloin, red wine demi glace, Tuscan kale slaw
- Smoked Pork Loin, with shallot jus, and crispy fried leeks
- Bacon Wrapped Pork Tenderloin, with pan jus and green apple slaw
- Braised Boneless Short Ribs with mushrooms, veal glace and tobacco onions
- Bacon Wrapped Beef Meatloaf with caramelized onion espagnole sauce
- Achiotte Grilled Chicken, with roasted corn relish and tortilla crisps
- Buttermilk Breaded Chicken, with Bourbon gravy and grilled tomato compote
- Panko Crusted Chicken with spicy aioli and pickled vegetables
- Confit Chicken Thighs with baby arugula, shallot vinaigrette, and pickled onions

Includes: Chef's choice of fresh vegetable and starch

Hot Fruit Cobbler with whipped cream

Iced Tea and Coffee

***Price per person: \$41 for one entrée, \$44.50 for two entrées***

*Prices do not include 8.25% sales tax or 22% service charge. A minimum number of 25 guests will be charged for buffet regardless if number is less.*

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