

512 BOUTIQUE EVENTS

A La Carte Menu – Build Your Own Menu or Add to Menu Packaging
Meats- Chicken | Pork | Beef | Tofu | Brisket | Shrimp (Add \$1)

Asian Market

Ramen Stir Fry Box- Ramen Noodles Choice of Meat Asian Veggies	\$6
Asian Steamed Boa Bun- Chili Glazed Pork Belly Peanuts Pickled Cucumber and Chiles	\$7
Fried Quinoa or Brown Rice- Choice of Meat Egg Green Onion Bean Sprouts Crispy Seaweed	\$6
Sesame Red Chili Edamame- Edamame Pods Red Chili	\$4
Sesame or Thai Coconut or Sweet & Sour- Choice of Meat Steamed Rice	\$7

Latin Street Cart

Mole Taco- Choice of Meat Pico de Gallo Roasted Pumpkin Seeds Avocado Crème Cotija Crispy Corn Tortilla	\$7
Mexican Elote- Grilled Corn on the Cob Cotija Lime Mayo Cilantro	\$5
Street Taco- Choice of Meat Chimmichurri Pickled Red Onion Cotija	\$7
Shrimp Ceviche- Mango Red Chili Cilantro Red Onion Avocado Lime Corn Tortilla Crisp	\$12
Nachos- Crisp Corn Tortillas Cheese Sauce Pickled Red Onion Choice of Meat Sour Cream Grilled Corn	\$7
Fried Yucca Fries- Chipotle Lime Sauce	\$6

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European Bites

Fish and Chips- Beer Battered White Fish Crispy Fries Sauces	\$10
Bratwurst- German Sausage Cider Red Cabbage Whole Grain Mustard Sauce Herb Butter Potatoes	\$9
Spaghetti and Meatballs- Meatballs Marinara Fresh Pasta Parmesan	\$8
Polenta Fries- Crispy Polenta Spicy Marinara	\$6
French Crepes- Chicken and Mushroom Ham and Hollandaise	\$11

American Comfort

Donut Burger Sliders- Glazed Donuts Beef Patties Cheese	\$5
Hot Dogs- Asian Sesame Slaw Plain American Mexican	\$7
Four Cheese Grilled Cheese- Cheddar Gouda Swiss Blue Tomato Soup	\$6
Pizza Slices- Pepperoni Loaded Veggie White Pizza and Spinach	\$8
Frito Pie- Chili Fritos Cheddar Cheese Sour Cream Green Onions	\$8
Chicken and Waffles- Crispy Chicken Waffles Maple Syrup White Gravy	\$9
Sweet Potato and Regular French Fries- Lemon Pepper Garlic Seasoning Ketchup Horseradish Mayo Honey Mustard	\$5

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Seafood Bites

Calamari Salad- Crispy Calamari Lemon Pepper Dressing Arugula Fresh Jalapenos	\$8
Shrimp and Crab Claws- Boiled Shrimp & Crab Claws Remoulade Cocktail Sauce	\$12
Seafood Boil- Mussels Clams Shrimp Crab Potatoes Corn Cajun Spices	\$15
Gumbo- Dark Roux Crab Sausage Shrimp Okra	\$8
Lobster Roll- Chilled Lobster Salad Soft Roll Micro Greens French Fries	\$12
Assorted Sushi Rolls- California Tempura Shrimp Spicy Ahi Tuna	\$14
Crab Cakes- Blue Crab Cajun Spices Caper Aioli French Fries	\$11
Fried Coconut Shrimp- Mango Habanero Sauce Arugula Salad	\$9
Seared Scallops- Thai Peanut Sauce Crispy Bacon Sushi Rice Salad	\$11
Mini Bagels and Lox- Herb Cream Cheese Lox Toasted Bagels Caper Relish Chives Lemon Zest	\$9

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Braised | Roasted | Grilled | Smoked

BBQ Meat Selection (Choose 3)- Brisket Sausage Turkey Chicken Pork Ribs Pork Butt	\$18
Smothered Style- Breaded Choice of Meat Creamy White Mushroom Sauce Herbed White Rice	\$8
Mole Salmon- Grilled Salmon Mole Roasted Pumpkin Seeds Cotija Cilantro Rice	\$10
Roasted Style- Lemon Herb Roasted Your Choice of Meat Onion Bacon Raspberry Sauce Yukon Potatoes	\$9
Roasted Caribbean- Jerked Caribbean Your Choice of Meat Mango Salad Fried Plantains	\$9
Grilled Style- Brined Your Choice of Meat Garlic Butter Chardonnay Sauce Fresh Spinach	\$9
Roasted Eggplant Parmesan- Breaded Eggplant Roasted Tomato Sauce Mozzarella Basil	\$7
Taco Bar- Shredded Chicken Picadillo Pickled Red Onions Pico de Gallo Flour or Corn Tortillas Red and Green Salsa Cheese Sour Cream Guacamole Lettuce	\$16
Sautéed Trout- Lemon Garlic Parsley Butter Browned Almonds Parmesan Risotto	\$16
Cajun Creole- Sautéed Chicken or White Market Fish Creamy Crawfish Ragu Dirty Rice	\$11

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Side Bites

Kale Salad- Dried Fruit Apples Quinoa Almonds Coconut Kale Poppy Seed Dressing	\$5
Hummus- Roasted Garlic Hummus Veggies Pita	\$7
Falafels- Crispy Falafels Tahini Dill Yogurt Sauce	\$4
Asparagus Salad- Roasted Asparagus Sundried Tomatoes Lemon Zest Caramelized Onions	\$7
Asian Green Beans- Fresh Green Beans Soy Chili Dressing Crushed Peanuts Sesame Seeds	\$4
Grilled Veggies- Seasonal Veggies Blue Cheese Dip Roasted Garlic Drizzle	\$5
Grilled Sweet Potato – Grilled Sweet Potatoes Butter Brown Sugar Pecans Thyme Lemon Zest	\$4
Rustic Mashed Potatoes- Roasted Garlic Yukon Potatoes Fresh Herbs Butter Cream	\$4
Mac and Cheese- Gouda Shells Creamy Sauce	\$4
Creamed Veggie Selection- Whiskey Corn Mixed Greens Wild Mushrooms	\$6
Assorted Salads- Cucumber Tomato Feta Spinach and Strawberry Southwest Quinoa Herb Tri Potato Salad	\$8

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Desserts

Ice Cream Cones- Selection of Blue Bell Ice Cream Cones	\$4
Tres Leches Cupcakes- Milk Soaked Cake Vanilla Cinnamon	\$5
Fried Twinkies- Cornflake Crusted Twinkie Bourbon Sauce	\$4
Fruit Salad Cups- Fresh Seasonal Fruit Lemon Chili Dressing Crushed Peanuts Cilantro	\$4
Assorted Pan Dulce- Mexican Sweet Breads	\$4
Pudding or Ice Cream Bar- Vanilla Chocolate Crushed Oreos Reese's M&M's Whipped Cream Banana Nilla Waffers Caramel & Chocolate Sauce Cherries Nuts	\$7
Chocolate Dipped Strawberries- by the dozen	\$40
Assorted Cheesecake Flavors- Vanilla Chocolate, Snickerdoodle Pumpkin Salted Caramel	\$5
Fruit Filled Poptarts- Strawberry Blueberry Raspberry Lemon	\$5
Assorted Popcorn Flavors- Kettle Corn Caramel White Cheddar White Chocolate and Dark Chocolate Birthday Cake Toffee	\$5
Cinnamon Buns- Soft Goopy Cinnamon Bread White Icing	\$4

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Breakfast

Assorted Breakfast Quesadillas- Egg & Bacon Potato & Egg Chorizo & Egg Red and Green Salsa Flour or Corn Tortillas	\$7
Quiche- Spinach Ham Creamy Egg Cheddar Pie Crust	\$7
Yogurt Parfaits- Honey Yogurt Fresh Fruit Granola	\$7
Assorted Pastries- Fruit Pastries Kolaches Donuts	\$8
Waffles- Fresh Berries Whipped Cream Maple Syrup	\$7

Drinks- stationed

Seasonal Fruit Fresca- Watermelon Cantaloupe Pineapple Coconut	\$4
Iced Tea Bar- Assorted Flavor Syrups	\$3
Coffee or Hot Tea- Regular and Decaf Flavored Creamers	\$3
Lemonades- Strawberry Lemon Blueberry Mint	\$3
Sparkling Flavored Waters- Canned	\$4
Assorted Sodas- Regular and Diet	\$4
Hot Chocolate- Dairy and Non Dairy Marshmallows Peppermints Cinnamon Sticks	\$5

512 BOUTIQUE EVENTS MENU

Prices are subject to change depending on market prices for food.

Short List | Fees

Minimum person for Food Truck use is 50 people and/or total of bill is more than \$2000, if minimum is below either, a truck fee of \$400 will apply, if Food Truck is desired

There must be a bathroom and hand washing available at any location the Food Truck is at for the event

The food item charges, does not include waitstaff charges, but does include kitchen labor charges.

All food is served on disposable dinnerware, if client prefers china, there will be separate fees. The client will pay the rental company separately. All food displays will be on china platters, cast iron and wood materials. Bussing fee will apply for bussing dinnerware back to supplier.

We are able to customize any menu, just because you don't see it on here, doesn't mean we don't it! You want it, we can make it happen!

If you would like to add food items as an action station for your event, each station will be a \$200 labor charge. Example: Mexican Street Cart Station- grilling the corn in front of your guest, or Grilled Item- carving station of Smoked Meats

Catering Agreement will need to be signed before event is considered booked, 50% down payment is due at signing. 50% is due 7 days before

Sales Tax is applied to every event, along with a 20% catering fee, and set-up fee

Estimated guest count is due at Catering Agreement signing, Final guest count is due 7 days before event.