



512 Boutique Events

Menu Packages

Base packaging plus add-ons

Buffet or Family Style Packages- \$27 per person, all served with Fresh Breads

Southern Comfort

Chopped Salad- Green Leaf Lettuce, Blue Cheese, Bacon, Boiled Eggs, Tomatoes and Buttermilk Dressing

Chicken Fried Steak- Tender Crispy Beef with Creamed Pepper Gravy

Whipped Garlic Mashed Potatoes

Braised Greens and Bacon

Tropical Coast

Palm Salad- Hearts of Palm, Tomatoes, Avocados, Spinach, Sugared Pecans, Red Onions, Feta Cheese, Cilantro Peanut Dressing

Grilled Salmon- Pineapple Chimichurri Sauce
-OR-

Grilled Jerked Pork Loin with Mango Salsa

Herb Rice Pilaf

Roasted Vegetable Hash- Sweet Potatoes, Corn, Daikon Radish, Apples, Red Beets

Desert Rose

Southwest Grapefruit Salad- Mixed Greens, Sliced Grapefruit, Pumpkin Seeds, Goat Cheese, Tortilla Strips, Lime Chili Dressing

Chicken Enchiladas and Pork Tamales- topped with Verde Sauce, Cotija and Pico de Gallo

-OR-

Beef and Chicken Fajitas- Corn and Flour Tortillas, Sauteed Peppers and Onions, Sour Cream, Cheddar, Salsa, Lettuce, Tomatoes, Guacamole, Tortilla Chips

Black Beans

Spanish Rice

Tuscan Village

Caesar Salad- Chopped Romaine Lettuce, Shaved Parmesan, House Croutons, Caesar Dressing

Chicken Parmesan- Breadcrumb Crusted Chicken with Roasted Tomato Sauce and Mozzarella

-OR-

Chicken Piccata- Breaded Chicken Breast with a Lemon Caper Chardonnay Sauce

Garlic Green Beans

Roasted Yukon Potatoes



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BBQ Cowboy

Selection of Sides- Roasted Tri-Color Potato Salad, Cole Slaw with Fennel Seed, Shiner Beer Pinto Beans

Smoked Brisket

Elgin Sausage

Smoked Turkey

House Made BBQ Sauce

Grilled Vegetable Display- Jalapenos, Sliced White Onions, Pickles, Red Bell Peppers

Vegetarian Dream

Crispy Stuffed Avocados with Sweet Potato Hash topped with Ranchero Sauce

Seared Tempeh Steaks with Edamame and Pineapple Relish

Saffron Jasmine Rice with Toasted Almonds

Selection of Salads- Southwest Grapefruit Salads, Spicy Fruit Salad, Soy Asian Green Beans with Heirloom Tomatoes

Firehouse Sizzle

Arugula Date Salad- Baby Arugula, Goat Cheese, Dates, Crispy Bacon, Almonds and Lemon Dressing

Grilled Vegetable and Cheese Display- Seasonal Vegetables, Imported and Domestic Cheese

Charred Sous Vide Roast with Sundried Tomato Relish

Seared Sole with Cajun Shrimp Etouffee Sauce

Risotto with Roasted Red Peppers and Grilled Corn

South Texas Hunt

Tomato and Herb Salad- House Croutons, Heirloom Tomatoes, Fresh Herbs, Arugula, Shaved Parmesan, Balsamic Dressing

Venison Sausage with Sauteed Peppers and Onions

Herb Crusted Pork Loin with Fredericksburg Peach Salsa

Grilled Asparagus and Baby Carrots with Cilantro Butter

Southwest Corn and Poblano Cornbread Pudding



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\$42 per person, all served with Fresh Breads

Asian Comfort Fusion

Selection of Salads- Cabbage Salad with Crunch Rice Noodles, Wedge Salad with Soy Buttermilk Dressing, Grilled Sweet Potatoes with Thyme, Pecans and Lemon Curd

Cornflake Crusted Chicken Breast with Sriracha Honey Cream

Smoked Bone-In Bulgogi Pork Chop with Apple Diakon Slaw

Tempura Seasonal Vegetables with Soy Dipping Sauce

Surf and Turf

Arugula Date Salad- Baby Arugula, Goat Cheese, Dates, Crispy Bacon, Almonds and Lemon Dressing

Prime Rib Carving Station- Roasted Garlic Aioli, Honey Whole Grain Mustard, Au Jus

Shrimp Scampi With Angel Hair Pasta

Grilled Asparagus and Roasted Red Peppers

Roasted Poblano Mac and Cheese

When in Rome

Tomato and Mozzarella Caprese Salad with Fresh Basil and Balsamic Reduction

Hand-Made Spinach and Ricotta Pasta with Herb Cream Sauce

Chardonnay Herb Steamed Mussels, Shrimp and Clams

Braised Osso Bucco with Red Wine Tomato Sauce

Breaded Portobello and Eggplant Parmesan

French American

Lyonnaise Salad- Frisee Tossed with Red Wine Vinaigrette, Bacon Lardons and topped with Poached Eggs

Roasted Chicken Breast with Bernaise Sauce

Steak Diane- Tender Filet of Beef with Wild Mushroom Brandy Cream Sauce

Pommes Frites in Cones with Assorted Dipping Sauces

Layered Ratatouille- Simmered in Tomato Sauce



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Add-ons to your Buffet or Family

Style: You can switch out sides on standard packages, Entrée Add-Ons will be on a case basis, equal or upcharge will be determined

Side Add-Ons- choose one: \$3 pp

- *Roasted Butternut Squash with Toasted Pumpkin Seeds and Goat Cheese
- *Roasted Broccolini with Pine Nuts and Butter
- *Roasted Root Vegetables with Herb Olive Oil
- *Au Gratin Yukon and Sweet Potatoes
- *Cider Glazed Beets with Rosemary
- *Kale Salad with Quinoa, Apples, Raisin and Dried Cherries
- *Mac and Cheese with Smoked Gouda
- *Crispy Brussel Sprouts with Walnuts and Bacon
- *Pasta Salad with Fresh Basil, Tomatoes, Feta, Cucumbers, Olives and Banana Peppers
- *Spring Salad with Mango, Strawberries, Wild Flowers, Sugared Pecans, Goat Cheese, Honey Dressing
- *Potato and Leek Hash with Corned Beef Lardons
- *Creamed Spinach and Mushrooms
- *Sweet Corn Grits
- *Cauliflower Fried Rice
- *Lentil Salad with Fresh Herbs and Tomatoes
- *Spiral Zucchini Salad with Peanut Ginger Sauce
- *Creamy Spinach and Mushroom Lasagna
- *Roasted Italian Tomatoes topped with Parmesan, Herbs and Breadcrumbs
- *Mexican Street Corn Salad

Entrée Add-Ons- choose one: \$7 pp

Roasted Brined Chicken Thighs with Herb Brown Butter

Braised Pork Chops with Rosemary Apple Au Jus

Braised Pot Roast with Au Jus

Roasted Turkey Breast with Cranberry Lemon Relish

Stuffed Poblano Peppers with Chicken, Corn and Rice with Chipotle Ranchero Sauce and Cotija

Breaded Chicken Breast with Wild Mushroom Cream Sauce

Entrée Add-Ons- choose one: \$9 pp

Seared Red Snapper with Salsa Verde and Crispy Tortilla Strips

Seared Scallops with White Wine Tomato Basil Sauce

Grilled Beef Tenderloin with a Red Wine Demi Glace

Quail Stuffed with Cornbread Apple Stuffing with Raspberry Jalapeno Glaze

Herb Crusted Rack of Lamb Mini Chops with Brown Butter Au Jus



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Add-ons to your Buffet or Family Style:

Dessert Add-Ons- choose one: \$4 pp,

Sangria Berry “Dump” Cake with Vanilla Bean Ice Cream

Sliced Cake or Cupcake Selections- Red Velvet, Italian Cream, German Chocolate, Tres Leches, Chocolate Sheet Cake, Carrot, Raspberry White Chocolate

Pie | Tart Selections- Key Lime Pie, Cherry Pie, Chocolate Meringue Pie, Apple Pie, Strawberry Rhubarb, Pecan Pie, Pumpkin Pie, Boston Cream Pie, Lemon Curd Fruit Tarts

Assorted Crème Brulee Flavors- Vanilla, Coffee, Chocolate, Bailey’s Irish Cream, Pistachio, Gingerbread, Pumpkin, Chai

Coconut Panna Cotta with Toasted Coconut Flakes and Pineapple Compote

Tiramisu

Fruit Crisp Selections- Peach, Blackberry, Strawberry, Blueberry, Mixed Berry, Apple

Cookies | Bars | Cake Balls- Lemon, Chocolate, White Chocolate, Wedding Cookies, Raspberry, Snickerdoodle, Red Velvet, Carrot Cake

Mini Assorted Donuts with Shot Glasses of Milk

Dessert Action Station Add-Ons- choose one: \$7 pp

S’more Station- Open Flame for Guest to Build- Graham Crackers, White Chocolate, Milk Chocolate and Dark Chocolate, Marshmallows, Assorted Toppings

Funnel Cake Station- Fried Fresh with Choice of Toppings to add on

Bananas Foster- Flambe Bananas with Liquor and Vanilla Ice Cream

Ice Cream Sundae Bar- Assorted Ice Cream Flavors, Toppings, Sugar Cones, Brownies, Fruits, Cookies

After Dinner Snack Add-Ons- choose one: \$5 pp

Frito Pies in Frito Bags- topped with Chili, Cheddar, Sour Cream and Green Onions

Breakfast Tacos- Bacon and Egg, Potato and Egg, Sausage and Egg

Mini Donut Beef Sliders with American Cheese

Nachos in Boats- White Queso, Pickled Red Onions, Brisket, Pico de Gallo

Fish and Chips in Cones with Tartar Sauce



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Before Reception Food

Passed Appetizers: \$2.75 pp

Crostini with Honey Pecan Goat Cheese-
Cranberry Lemon Cocktail Shooter

Fried Crab Cake Deviled Egg- Paprika Aioli

Crispy Plantain- Pulled Pork | Pineapple Sauce |
Pickled Red Onions

Brisket Grilled Cheese Bites- Roasted Tomato
Dipping Sauce

Crispy Cone Selection- Corn Flake Crusted
Avocados | Honey Sesame Chicken Fingers | Shrimp
Tempura | Dipping Sauces (Add \$1)

Classic Bruschetta- Tomatoes | Mozzarella |
Basil | Balsamic

Shrimp Asian Tostado- Crisp Wonton | Grilled
Shrimp | Bulgogi Relish | Peanuts

Jalapeno Poppers- Crisp Jalapeno | Stuffed
Cheese | Chipotle Ranch

Country Ham Biscuits- Cherry Jam | Sliced Ham |
Havariti | Arugula | Honey Thyme Biscuit

Crostini with Beef Tartare- Watermelon
Gazpacho Shooter (Add \$1)

Mini Asian Tacos- Honey Soy Chicken | Asian
Slaw | Sriracha Mayo | Crispy Seaweed

Station Add-Ons- choose one: \$8 pp

Cheese and Charcuterie- Imported & Domestic
Cheeses and Meats | Pickled Veggies | Fresh Breads
| Jams | Local Honey | Mustards

Southwest Station- Fresh Fried Corn Chips |
Green and Red Salsas | Queso | Texas Caviar |
Guacamole | Pico de Gallo | Pulled Pork

Greek Island- Pita | Hummus | Veggies | Feta and
Tomato Salad | Olive Selection | Greek Meatballs |
Chicken Taziki Skewers

Bar Snacks- Buffalo Chicken Wings | Celery &
Carrot Sticks | Blue Cheese & Ranch Dip | Mixed
Nuts | Fried Pickles

Station Add-Ons- choose one: \$14 pp

Seafood Iced Station- Shrimp Cocktail | Oyster
Shucking | Crab Claws | Cocktail Sauce | Tabasco |
Horseradish | Mignonette | Crackers

Sushi Display- California Roll | Shrimp Tempura
Roll | Spicy Tuna Roll | Shrimp Mango Ceviche
Shooters | White Fish Lime Cilantro Ceviche



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Breakfast or Brunch Buffets

Cowboy Early Riser \$25 per person

Biscuit Bar- Local Jams and Honey, Sausage Gravy, Sliced Ham and Cheese

Scrambled Eggs with Chives

Crisp Bacon and Sage Sausage

Home Fries with Paprika and Caramelized Onions

Southwest \$25 per person

Migas- Creamy Scrambled Eggs with Tortilla Chips, Salsa Verde, Cotija and Pico de Gallo, Corn and Flour Tortillas

Crisp Bacon and Chorizo Sausage

Refried Beans

Waffles with Fresh Berries, Maple Syrup and Whipped Cream

Breakfast Add-Ons: \$3 pp

***Brioche French Toast** with Maple Syrup

***Eggs Benedict-** with Southwest Hollandaise

***Breakfast Tacos-** Bacon and Egg, Potato and Egg, Sausage and Egg

***Fresh Fruit Display** with Honey Vanilla Yogurt

***Assorted Pastries, Bagels and Kolaches**

***Assorted Cold Cereals and Hot Cereals**

Drinks:

All events come with Iced Tea and Water Stations. Pre-Set Water, Iced Tea and Coffee Cups can be done on request.

Additional Beverage Add-Ons: \$3 pp

Regular and Decaf Coffee- plus flavored creamers

Seasonal Fruit Agua Frescas- Watermelon, Cantaloupe, Pineapple Coconut

Horachata- Rice Milk with Cinnamon and Condensed Milk

Lemonades- Blueberry Mint Lemonade, Strawberry Lemonade, Regular Lemonade

Hot Cocoa- Toppings of Whipped Cream, Candy Canes, Cinnamon, Flavored Syrups

Juices- OJ, Cranberry, Grape, Tomato, Grapefruit

Hot Tea Station- assorted flavored teas

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Short List of Fees to Add-On

Plated Dinner: includes all labor and equipment

Any buffet can be turned into a plated dinner, a surcharge fee as follows-

50 people to 100 people- \$750 fee

100 people to 200 people- \$950 fee

200 people to 300 people- \$1200 fee

Increments of 100 people added onto the party will add another \$250 per

Action Station: turning buffets into action

If the action station is not included in the price, you can turn anything into an interactive station for your guest. A \$200 fee, per station to cover the chef fee. Example: turning Mexican Street Corn Salad into carving the corn off the cobb and tossing ingredients together.

Set-Up Fee for every event: includes all labor for wait-staff and kitchen, set-up and breakdown of event. This covers 2 hrs of set-up, 4½ hours of service, and 1½ hours of breakdown. Anything over 8 hours of service will be billed \$50 per staff member per hour.

50 people to 100 people- \$750 fee

100 people to 200 people- \$1000 fee

200 people to 300 people- \$1250 fee

Increments of 100 people added onto the party will add another \$250 per

China/Glassware/Silverware:

One World Theatre provides all china, glassware and silverware. Other venues, china, glassware and silverware may need to be rented on agreement of price.

Banquet Captain Fee for every event:

\$250 for onsite manager

Catering Fee:

20% Catering Fee is added onto every event, this covers tasting cost, travel, fluctuation of food cost, time spent leading up to event for preparation

Sales Tax:

Sales Tax is 8.25%, tax is applied before catering fee

Linens:

You will pay the rental company of your choice separately. A list of linen needs, will be given to you to cover all tables. We can provide basic white linens to cover all tables with black linen napkins for your event at \$20 per table.

Floral and Décor:

We will handle all food station décor and basic florals to make sure the presentation of our food is presented to the standards of 512 Boutique Events. If you choose to provide your own floral for buffet décor to fit the theme of your event, you are allowed to do so. For the guest tables, we will provide 2 votive candles per table, all other décor is handled by the client.

Tables and Chairs:

Most Venues provide tables and chairs with their venue rental fee. If it is not provided, the client will need to rent from a rental company of their choice.

AV Technician:

Our catering company is not equipped to handle any technical support at the event. The client or the venue needs to cover all support.

Miscellaneous Cost:

Anything is customizable and can get arranged to the meet the clients needs and budget.

Passed Appetizers Before Reception:

Is based on 1 hour of service. If you are wanting to prolong the hour, prices may need to be adjusted.

Gratuuity:

Gratuuity is optional, and you can leave a tip at the end of the event.