

ETCH
AND
Mar'ket

Catering & Events Menu
Fall 2025

www.etchane.com

etchandmarket@etchane.com

(832) 559-0333

Instagram @etchandmarket

75% deposit required to reserve date





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HORS D'OEUVRES MENU

minimum 30 guest

Catering & Events Menu

Choose 3 - \$29.99 per person

- Red Bean & Rice Shooters V
- Bacon Wrapped Dates with Hot Honey Drizzle
- Farmer's Market Crudite Shots with Black Eyed Pea Hummus V
- Smoky Tuna Salad on Roasted Paprika Potatoes
- Smoked Mackerel Dip with House Chips and Acoutrements
- Cajun Shrimp and Grit Shooters
- Rainbow Tomato and Mozzarella Crostini V
- Smoked Salmon Chips with Caper Cream Cheese
- Deviled Eggs topped with Pepper Bacon or Smoked Salmon V
- Cajun Meatballs Piquante (Turkey, Beef, or Pork)
- Shrimp Cocktail Shooter with Spicy Cocktail Sauce
- Flaky Cod & Potato Croquettes
- Smoked Andouille & Chicken Skewers
- Jalapeño Cheese Corn Cakes V
- Million Dollar Cheese & Pimento Dip on Water Crackers V
- Jalapeno Avocado Mousse on Tortilla Crisp V

**Beverage
Service
Water/Soda/
Tea
\$4 person**

**Premium
Beverage
Service
priced upon
request**

Chicken Wing Charcuterie Station - \$19.99 per person

Duo flavors of grilled chicken wings, crisp crudite dipping vegetables, assorted sauces, and embellishments.

Charcuterie Grazing Station - \$14.99 per person

Shaved meats and select cheeses, seasonal fruits, crisp vegetables, assorted crackers, breads, olives, dips, spreads, and embellishments.

Dessert Station - \$9.99 per person

Assorted petit desserts including pies, mini cheesecakes, brownies, and decadent chocolate mousse shots

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V - Can be made vegan/vegetarian



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FALL BREAKFAST MENU

minimum 30 guest

Catering & Events Menu

beverage service

\$5.99 PER PERSON

Bottled Waters
Orange Juice
Cranberry Juice
**Coke products
for lunch/dinner

\$7.99 PER PERSON

Bottled Waters
Orange Juice
Cranberry Juice
Coffee & Tea Service

\$11.99 PER PERSON

Bottled Waters
Orange Juice
Cranberry Juice
Coffee & Tea Service
Premium Smoothie Beverages

breakfast grazing table - \$24.99 per person

Fresh breads and muffins, jams, bagel mix with spreads, assorted seasonal fruits, yogurts, granolas

breakfast sides

\$9.99 PER PERSON/ITEM

Seasonal Fruit **V**
Scrambled Eggs **V**
Herb Roasted Potatoes
Skillet Hash Browns **V**
Sweet Potato and Roasted Red Pepper Hash **V**
Steel Cut Oatmeal Station **V**
Southern Style Cheddar Grits
Toast Station (Wheat/Sourdough/Rye/)

\$11.99 PER PERSON/ITEM

Vegetarian Black Bean and Quinoa Cakes **V**
Hickory Smoked Thick Cut Bacon
Pork Maple Sausage
Grilled Chorizo Sausage Links
Smoked Salmon and Embellishments
Smoked Andouille Sausage Links

mains

\$39.99 PER PERSON/ITEM

Chorizo Eggs Benedict with Salsa Crema
Potato, Cheese, and Asparagus Frittata **V**
Buttermilk Pancakes, warm maple syrup, whipped butter **V**
Orange Scented French Toast, warm maple syrup, whipped butter **V**
Breakfast Taco Bar with Condiments

action omelette station - \$49.99 per person

seasonal vegetables, cheddar and feta cheeses, sausage crumble. bacon bits (\$2 extra for shrimp or salmon)

DIY grit station - \$32.99 per person

Creamy Grits with Assorted Toppings: Cajun shrimp, andouille sausage, bacon bits, cheddar, roasted corn, green onion, jalapeno

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FALL LUNCH AND DINNER MENU

minimum 30 guest

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Catering & Events

buffet - \$64.99 per person plated - \$69.99 per person

CHOOSE 1

- Baby Romaine Wedge with Thick Cut Bacon Bits & House Chive Dressing
- Golden Caesar with Parmesan Crisp Croutons **V**
- Butter Lettuce Shaved Radishes, Herbs, & Shallot Vinaigrette **V**
- Toasted Kale Salad with Creamy Dijon Dressing **V**
- Romaine Chop Salad with Red Wine Vinaigrette **V**
- Warm Potato Salad w/ Crispy Bacon and Chives

CHOOSE 2

- | | |
|---|---|
| Mashed Sweet Potato Puree with Honey Walnut Butter V | Roasted Balsamic Glazed Brussel Sprouts V |
| Herb Roasted Fingerling Potatoes V | Broccolini with Grilled Lemon V |
| Luxurious 5 Cheese Macaroni | Sautéed Spinach & Garlic V |
| Broiled Lemon & Garlic Asparagus V | Soy Glazed Green Beans with Shallots & Mushrooms V |
| Creamed Spinach with Crispy Panko Crust | Braised Rosemary & Meyer Lemon White Beans V |
| | Stir Fried Pesto Broccoli V |

CHOOSE 1

- Roasted Chicken with Tomato Broth
- Rosemary and Orange Herb Crusted Pork Tenderloin
- Caribbean Jerk Spiced Chicken with Pineapple Relish
- Spicy Black Bean & Corn Cakes **V**
- Salmon Croquettes with Grilled Lemon & Herb Sauce
- Perfectly Roasted Filet (Salmon, Trout, Branzino)
- Southern-Fried Oyster Mushroom "Chicken" **V**
- Panko Crusted Chicken Breast
- Sirloin & Parmesan Meatloaf with Porcini Mushroom Gravy
- Smoky Roasted Kung Pao Cauliflower Steaks with Shallots **V**
- Creole-Spiced "Shrimp" and Grits **V**

DESSERT

Assorted Dessert Enhancement (Seasonal Selection)

75% deposit required to reserve date

Beverage Service
Water/Soda/Tea
\$4 person

Premium Beverage Service
priced upon request



V - Can be made vegan/vegetarian

saldads

seasonal sides

mains