



# ETCH *AND* Mar'ket

## Catering & Events Menu Spring 2026

[www.etchane.com](http://www.etchane.com)

[etchandmarket@etchane.com](mailto:etchandmarket@etchane.com)

(832) 559-0333

Instagram @etchandmarket

---

75% deposit required to reserve date





SPRING

## BREAKFAST MENU

minimum 30 guest

www.etchane.com  
etchandmarket@etchane.com  
(832) 559-0333  
Instagram @etchandmarket

### Catering & Events Menu

beverage service

#### \$5.99 PER PERSON

Bottled Waters  
Orange Juice  
Cranberry Juice

#### \$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 - \$25.99 per person

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

sides

#### \$9.99 PER PERSON/ITEM

Market Fruit "Carpaccio" **V**  
SlowChurred Scrambled Eggs with Chives **V**  
Herbes de Provence Fingerlings **V**  
Sweet Potato Adobe Hash **V**  
Steel-Cut "Porridge" Station **V**  
Coastal Smoked Cheddar Grits **V**

#### \$11.99 PER PERSON/ITEM

Obsidian Bean & Quinoa Galettes **V**  
Hickory Smoked Thick Cut Bacon  
Smoked Salmon and Embellishments  
Artisan Sausage Flight

mains

#### \$39.99 PER PERSON/ITEM

Benedict "Oaxaqueño" - Poached eggs and artisanal chorizo on toasted brioche, salsa-infused hollandaise **V**

The Tuscan Garden Frittata - Shaved asparagus, gold potatoes, aged fontina **V**

Whisked Griddle Pancakes - Amber maple reduction and whisked cultured butter **V**

Brioche "Pain Perdu" Orange Scented French Toast **V**

The Mercado Street Taco Station - Grilled tortillas, scrambled eggs, and a curated array of salsas and regional proteins and garnishes.

### 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

75% deposit required to reserve date



**V** - Can be made vegan/vegetarian



www.etchane.com  
etchandmarket@etchane.com  
(832) 559-0333  
Instagram @etchandmarket

SPRING

## HORS D'OEUVRES MENU

minimum 30 guest

### Catering & Events Menu

#### Choose 3 - \$29.99 per person

- Red Bean & Rice Shooters
- Bacon Wrapped Dates with Hot Honey Drizzle
- Farmer's Market Crudite Shots with Black Eyed Pea Hummus **V**
- Smoked Mackerel Dip with House Chips and Accoutrements
- Duck Confit Crostini
- Rainbow Tomato and Mozzarella Crostini **V**
- Smoked Salmon Chips with Caper Cream Cheese
- Deviled Eggs topped with Pepper Bacon or Smoked Salmon
- Cajun Meatballs Piquante (Turkey, Beef, or Pork)
- Blackened Shrimp "Shooters" with Spicy Cocktail Sauce
- Mini Elote Corn Cups **V**
- Smoked Andouille & Chicken Skewers
- Jalapeno Cheese Corn Cakes **V**
- Million Dollar Cheese & Pimento Dip on Water Crackers
- Jalapeno Avocado Mousse on Tortilla Crisp **V**
- Tuna Tostada Crudo

**Beverage  
Service  
Water/Soda/  
Tea  
\$5 person**

**Premium  
Beverage  
Service  
priced upon  
request**

#### Chicken Wing Charcuterie Station - \$24.99 per person

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

#### Charcuterie Station - \$14.99 per person

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

#### Dessert Station - \$13.99 per person

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

75% deposit required to reserve date



**V - Can be made vegan/vegetarian**



Catering & Events

# SPRING LUNCH AND DINNER MENU

minimum 30 guest

www.etchane.com  
etchandmarket@etchane.com  
(832) 559-0333  
Instagram @etchandmarket

**buffet - \$69.99 per person plated - \$74.99 per person**

## CHOOSE 1

- The Petite Heritage Wedge with Slab Bacon
- The Gilded Caesar with Parmesan Crisp Croutons **V**
- The Parisian Garden Salad **V**
- Massaged Tuscan Kale with Stone-Ground Dijon **V**
- The Bistro Chop **V**
- Warm Fingerling Potato Confit Salad with Pancetta

## CHOOSE 2

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

## CHOOSE 1

- Tuscan Harvest Chicken in "Acqua Sale" Broth
- Bourbon-Cask Glazed Côte de Porc (Bone-in Pork Chop)
- Island-Spiced Chicken with Charred Pineapple Chutney
- Charred Corn & Obsidian Black Bean Cakes **V**
- Artisan Salmon Cakes with Charred Lemon Gremolata
- The Coastline Filet: Oven-Roasted Seasonal Fish with Herbs
- Southern-Fried Oyster Mushroom "Chicken" **V**
- Chicken Milanese with a Golden Panko Crust
- Bordeaux-Braised Short Ribs
- 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**  
**\$5 person**  
  
**Premium Beverage Service**  
**priced upon request**



**V - Can be made vegan/vegetarian**

saldads  
sides  
mains