

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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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

75% deposit required to reserve date



V - Can be made vegan/vegetarian