



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





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)

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Beverage Service
Water/Soda/Tea
\$4 person

Premium Beverage Service
priced upon request



V - Can be made vegan/vegetarian

saldads

seasonal sides

mains