



CATERING
Dinner Menu

Please call 512-471-5898 for custom menu and pricing.
Bar service is available.

Sample Menus

Sample Menu #1

- Mixed baby green salad with marinated artichokes, tomato, walnuts, and topped with feta, balsamic vinaigrette dressing
 - Pan Seared Chicken Breast with wild mushrooms and cherry cream sauce
 - Duchess potatoes
 - Medley of fresh broccoli, cauliflower and carrots
 - Chilled lemon souffle with fresh berry garnish and pirouette cookies
 - Assorted rolls and butter; iced tea and water
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Sample Menu #2

- Wild greens topped with poached apple and pear, blue cheese, and garnished with candied walnuts and fried onions, served with cheese straws and raspberry vinaigrette
 - Baked Tilapia topped with spinach and Parmesan
 - Orzo with sundried tomatoes and asparagus
 - Mango mousse with raspberry coulis
 - Assorted rolls and butter; iced tea and water
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Sample Menu #3

- Tomato, cucumber salad with mixed field greens, cheese straws and Berlin dressing
 - Flame broiled flank steak with green peppercorn sauce
 - Parsley steamed new potatoes
 - Fresh green beans with sweet red peppers
 - Triple layered chocolate cake
 - Assorted rolls and butter; iced tea and water
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[see next page for Catering Policies]

Catering Policies

- The Commons Café is the exclusive caterer of the Commons Learning Center
- Health Department regulations prohibit taking any food from the premises
- Perishable food items may not be left in conference rooms longer than **three hours**
- Catering fee of 20% and Texas State Sales Tax of 8.25% is added to all catering charges
- Catering orders must be placed **seven days in advance** of the program
- Quantities can be adjusted up to **three working days in advance** of the program
- A delivery fee of \$30 will be added to orders outside the Commons Building
- Off-site attendant fee of \$25/hr with a 2-hour minimum; 1 attendant for every 40 people