



BUSINESS CATERING MENU

From Drop-Off To Full-Service, We've Got Your Catering Needs Covered....

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FoodaPalooza Catering & Events



Preset Business Catering Packages

The following selections are Full-Service Catering Packages with the Entrees and Side Items already grouped by theme and/or cuisine. You may choose to have one of these packages as your sole choice for your event or we can combine packages to fit your needs. Price does not include tax and service fee.

Add-On Options:

- Disposable Chaffing Dishes, Water Pans and Sternos – \$10.00 each set
- Service Attendant to setup and breakdown after event - \$25.00 per hour

Paleo Cuisine

Pineapple Pork

\$11 per person

****Shredded Smoked Pork, Pineapple, Ginger, Garlic and Cilantro**

Sides: Sautéed Shredded Carrots with Coconut Oil & Cauliflower "Spanish" Rice

Toppings: Picked Cilantro

Shredded Chicken & Bacon

\$11 per person

****Shredded Chicken with Chopped Bacon Bits with Thyme, Oregano and Rosemary**

Sides: Cauliflower "White" Rice & Sweet Potato Salad with Bacon

Toppings: Chopped Green Onion

Tandoori Chicken

\$11 per person

****Chicken, Coconut Milk, Tandoori Seasoning, Lime Juice & Coconut Oil**

Sides: Gobi Cauliflower with Coconut Oil & Roasted Butternut Squash with Smoked Paprika and Turmeric

Sautéed Cilantro Chicken with Cherry Tomatoes & Asparagus

\$11 per person

****Sautéed Chicken, Onions, Cilantro, Garlic, Shallots, Cherry Tomatoes, Tri-Color Bell Peppers and Asparagus**

Sides: Roasted Garlic Butternut Squash with Coconut Oil & Pineapple Cucumber Salad

Korean Chicken

\$11 per person

****Sautéed Chicken, Onions, Cilantro, Garlic, Shallots, Cherry Tomatoes, Tri-Color Bell Peppers and Asparagus**

Sides: Spiralized Asian Zucchini and Squash & Sugar Snap Pea Stir Fry Vegetables with Coco Aminos & Ginger

Lemongrass Vietnamese Meatball

\$11 per person

****Sautéed Chicken, Onions, Cilantro, Garlic, Shallots, Cherry Tomatoes, Tri-Color Bell Peppers and Asparagus**

Sides: Lemongrass Cauliflower Rice & Sugar Snap Pea Stir Fry Vegetables with Coco Aminos & Ginger

Turf

Grilled Teras Major (Petite Filet) Steak – GF

\$13 per person (min 15ppl)

****Served with a Mushroom Demi-Glace**

Sides: Roasted Red Potatoes & Honey Roasted Butternut Squash

Wild Boar Hog Wings – GF

\$11 per person (min 15ppl)

Sides: Parmesan Zucchini Sticks & Lyonnaise Potatoes

(two 4oz Wild Boar Shanks per person)

Bacon Wrapped Pork Tenderloin – GF

\$12 per person (min 15ppl)

Sides: Roasted Garlic Mashed Potatoes & Roasted Glazed Carrots

Monterey Chicken – GF

\$10 per person (min 15ppl)

Grilled Chicken topped Sautéed Peppers and Onions, Melted Monterey Jack Cheese, Pico de Gallo and topped with a Creamy Avocado Garlic Sauce

Sides: Garden Rice & Sautéed Zucchini and Squash

Add On's

Add Monterrey Beef

\$2 per person (additional)

Stuffed Chicken Breasts – GF

\$11 per person (min 15ppl)

Grilled Chicken Breasts stuffed with Spinach, Mushrooms and Feta Cheese and topped with a Roasted Garlic Tomato Cream Sauce

Sides: Lyonnaise Potatoes & Parmesan Zucchini Sticks

Beef and Portobello Steak Sliders – GF

\$13 per person (min 15ppl)

Tender Petite Filet Medallions served with Sweet Slider Buns

(two 2.5oz Petite Filet Sliders per person)

Portobello Steaks served with Sweet Slider Buns

Toppings: Romaine Lettuce, Cilantro Garlic Mayo, Sliced Tomato and Dijon Mustard

Sides: Roasted Vegetables & Roasted Potatoes

Whole Roasted Chicken – GF

Roasted Portobello Steaks – GF

Quartered Rotisserie Chicken

Roasted Portobello Steaks

Sides: Garlic Mashed Potatoes & Green Beans

Mexican Cuisine

	8oz	16oz	32oz
A La Carte Toppings & Sauces	Serves	2-4	6-8
Fire Roasted Jalapeno Salsa		\$2.75	\$5.15
Creamy Jalapeno Cilantro Lime Sauce		\$3.75	\$6.65
Guacamole		\$6.50	\$12.75
Chipotle Chile Con Queso		\$7.25	\$13.50

***Comes with Tortilla Chips*

Build Your Own Fajita Bar – GF (optional)

\$12 per person (min 15ppl)

3 Fajita Fillers to Choose From: Beef Fajita, Chicken Breast Fajita & Veggie Fajita – Roasted Mushroom, Corn and Black Bean (Served with Flour & Corn Tortillas)

Toppings: Sour Cream, Fire Roasted Salsa, Shredded Cheese, Tortilla Chips

Sides: Spanish Rice & Refried Black Beans

Jalapeno Cilantro Lime Ranch – pint, quart, gallon

Queso – pint, quart, gallon

Build Your Own Taco Bar – GF (optional)

\$10 per person (min 15ppl)

Hot Toppings: Seasoned Ground Beef, Chopped Chicken Breast Fajita (Served with Flour & Corn Tortillas)

Toppings: Sour Cream, Fire Roasted Salsa, Shredded Cheese, Tortilla Chips

Sides: Spanish Rice & Refried Black Beans

Beef Enchiladas in Red Sauce

\$10 per person (min 15ppl)

Chicken Enchiladas in White Sauce

Toppings: Sour Cream, Fire Roasted Salsa, Shredded Cheese

Sides: Spanish Rice & Refried Black Beans

Build Your Own Nacho Bar – GF

\$13 per person (min 15ppl)

Meat Toppings: Beef Fajitas and Chicken Fajitas (each with grilled peppers and onions)

Toppings: Chipotle Queso, Shredded Cheese, Chopped Tomato, Pico de Gallo, Salsa, Sour Cream, Black Olives, Picked Cilantro, Fire Roasted Corn, Sliced Jalapenos

Sides: Spanish Rice, Refried Beans, Whole Black Beans & Tortilla Chips

Stuffed Roasted Poblanos – GF

\$13 per person (min 15ppl)

Roasted Poblanos stuffed with Spanish Rice, Refried Beans, Pepper Jack Cheese and Seasoned Ground Beef
Roasted Poblanos stuffed with Spanish Rice, Refried Beans, and Pepper Jack Cheese

Toppings: Sour Cream, Fire Roasted Salsa, Shredded Cheese

Sides: Spanish Rice & Refried Black Beans

Italian Cuisine

Creamy Lemon Chicken Picatta – GF (optional)

\$13 per person (min 15ppl)

Sides: Spaghetti with Capers and Italian Seasoned Roasted Vegetables

Meat Lasagna – GF (optional)

\$12 per person (min 20ppl)

Vegetarian Lasagna – GF (optional)

Sides: Roasted Garlic Bread & Italian Seasoned Roasted Vegetables

Toppings: Shaved Parmesan, Red Pepper Flakes

Italian Sausage Baked Ziti

\$10 per person (min 15ppl)

Vegetarian Baked Ziti

Sides: Roasted Garlic Bread & Italian Seasoned Roasted Vegetables

Chicken Parmesan

\$10 per person (min 15ppl)

Eggplant Parmesan

Sides: Spaghetti with Marinara & Italian Seasoned Roasted Vegetables

Toppings: Shaved Parmesan, Red Pepper Flakes

Build Your Own Truffled Mac and Cheese Bar – GF (optional)

\$9 per person (min 15ppl)

2/3 Truffled Mac and Cheese with Cavatappi Pasta

1/3 Truffled Mac and Cheese with Gluten-Free Pasta

Toppings: Roasted Poblanos, Chopped Bacon, Shaved Parmesan, Chopped Green Onion

Add On's

Pulled Pork and/or Chicken Fajita Meat

\$4.00 per person

Create Your Own Pasta Entree – GF (optional)

\$8 per person (min 15ppl)

Cavatappi, Spaghetti or Gluten free Penne (\$1.00 extra)

Sauce Choices: Marinara, Alfredo Sauce, Warm Clarified Butter or Vodka Sauce (\$1.00 extra)

Toppings: Shaved Parmesan, Red Pepper Flakes

Add On's

Italian Sausage

\$3 per person

Meatballs

\$3 per person

Chicken Piccata

\$5 per person

Asian Cuisine

Mongolian Beef

\$11 per person (min 15ppl)

Asian BBQ Chicken

Sides: White Rice & Snow Pea Fried Rice

Toppings: Hot Mustard, Teriyaki Sauce, Soy Sauce, Chopped Green Onions

Asian Fusion Kebobs

\$11 per person (min 15ppl)

Hawaiian Chicken Kabobs

Korean BBQ Beef Bulgogi Kabobs

Toppings: Soy Sauce

Sides: Hawaiian Fried Rice, Roasted Green Beans

Vegetarian: Pineapple Glazed Crusted Tofu

Sweet and Spicy Sriracha Pork Tenderloin

\$11 per person (min 15ppl)

Sides: Asian Wide Hand Noodle & Chili Garlic Green Beans

Toppings: Hot Mustard, Teriyaki Sauce, Soy Sauce

Filipino Pork Asado

\$11 per person (min 15ppl)

Filipino Skewered Chicken BBQ

Toppings: Sriracha Sauce

Sides: Coconut Ginger Rice, Filipino Binagoongan Talong (Eggplant)

Vegetarian: Filipino Abobong Sitaw with Crispy Tofu

Thai Grilled Chicken

\$11 per person (min 15ppl)

Red Thai Beef Curry

Toppings: Sriracha Sauce

Sides: Coconut Ginger Rice, Thai Sweet Chili Green Beans

Vegetarian: Spicy Thai Noodles with Crispy Tofu

Mediterranean & Indian Cuisine

Greek Meatballs – GF

\$11 per person (min 15ppl)

Greek Braised Chicken – GF

Sides: Greek-Style Braised Green Beans, Roasted Greek Potatoes with Feta and Lemon & Roasted Red Pepper Hummus with Grilled Naan Bread

India Butter Chicken

\$10 per person (min 15ppl)

Coconut Curry Chicken

Sides: Coconut Ginger Jasmine Rice, Spicy Gobi Cauliflower Roast & Grilled Naan Bread

Chicken Indian Meatballs with Curry Coconut Sauce **\$10 per person (min 15ppl)**

Chicken Tikka Masala

Sides: Bombay Potatoes, Aloo Gobi (spiced cauliflower and potatoes) & Grilled Naan Bread

Southern Favorites & Comfort Foods

BBQ Pork Sliders, BBQ Chicken Sliders & Jalapeno Sausage **\$10 per person (min 15ppl)**

Sides: Baked Beans, Cole Slaw, Potato Salad, Sliced White Bread, Pickled Jalapenos & Sliced Onions

Creole Blackened Mahi Mahi – GF **\$12 per person (min 15ppl)**

Sides: Chicken and Jalapeno Sausage Jambalaya & Roasted Cajun Vegetables

Apple Wood Smoked Bacon Meatloaf **\$11 per person (min 15ppl)**

Topping: Chipotle – Tomato Sauce

Sides: Roasted Garlic Mashed Potatoes & Roasted Spaghetti Squash

Homemade Chicken Pot Pie **\$10 per person (min 15ppl)**

Homemade Veggie Chicken Pot Pie

Sides: Lyonnaise Potatoes & Roasted Vegetables

Build Your Own Baked Potato Bar – GF **\$8 per person (min 15ppl)**

Toppings: Sour Cream, Shredded Cheese, Chopped Bacon, Chopped Green Onion

Add On's

Broccoli & Cheese Topping **\$3 per person**

Chicken Fajita Meat and/or BBQ Pulled Pork **\$4 per person**

Sandwiches and Wraps

Sandwiches & Wraps **\$8 per person (min 15ppl)**

Bread: *Your choice of White or Grain*

Wraps: *Your choice of locally sourced Spinach and/or Red Pepper Tortilla*

SELECT UP TO 3 OPTIONS OF SANDWICHES OR WRAPS

House Chicken Salad • Mom's Egg Salad • Albacore Tuna Salad • Chopped BLT • Peppadew Chipotle Pimento Cheese • Hippie Sandwich (Vegetarian) • Roasted Turkey • Honey Ham

ALL SANDWICHES AND WRAPS COME WITH OUR HOMEMADE KETTLE CHIPS AND PICKLE GARNISH

Vegetarian & Vegan Cuisine

Baked Grilled Vegetables – GF

\$10 per person (min 15ppl)

Grilled Eggplant, Grilled Portobello Mushrooms, Grilled Peppers & Onions, Grilled Zucchini & Squash mixed with Gluten-Free Penne Pasta, Marinara Sauce and Monterey Jack Cheese

****Leave Monterey Jack Cheese on the Side and dish becomes Vegan**

Pesto Spiralized Zucchini & Squash with Grilled Portobello – GF **\$10 per person (min 15ppl)**

“Pasta Like” Spiralized Zucchini & Squash tossed with fresh Basil Pesto and topped with Sliced Grilled Portobello

Vegan Hippy Wrap

\$10 per person (min 15ppl)

Roasted Red Pepper Hummus, Sliced Cucumber, Julienne Zucchini and Squash, Diced Tomato, Spring Mix and Balsamic Vinaigrette on a Spinach Tortilla Wrap

Vegetarian Lasagna – GF (optional)

\$10 per person (min 15ppl)

Toppings: Shaved Parmesan, Red Pepper Flakes

Sides: Roasted Garlic Bread & Italian Seasoned Roasted Vegetables

Eggplant Parmesan

\$10 per person (min 15ppl)

Sides: Spaghetti with Marinara & Italian Seasoned Roasted Vegetables

Bean and Cheese Enchiladas in Red Sauce – GF

\$10 per person (min 15ppl)

Toppings: Sour Cream, Fire Roasted Salsa, Shredded Cheese

Sides: Spanish Rice & Refried Beans

Desserts

Assorted Dessert Tray

\$2.00 per person (min 15ppl)

White Chocolate Macadamia Nut Cookies, Chocolate Chip Cookies, Oatmeal Cookies and Assorted Brownies

Deluxe Dessert Bars Tray

\$3.00 per person (min 15ppl)

Awesome Chocolate Caramel, Chocolate Pecan, White Chocolate Raspberry Lemon Bars, White Chocolate Macadamia Nut Cookies, Chocolate Chip Cookies, Oatmeal Cookies and Assorted Brownies

Drinks

Homemade Cherry Limeade (serves 8-10 people)

\$12.00 per gallon

Iced Tea (with sweeteners): (serves 8-10 people)

\$10.00 per gallon

Bottled Water

\$1.00 per bottle

Ice

\$3.00 per bag



A La Carte Catering Menu

½ Pan Serves 15-20

Full Pan Serves 40-50

Salads

Harvest Salad

Romaine and Spring Mix Glazed Pecans, Mixed Greens, Gorgonzola, Dried Cranberries with a Raspberry Honey Vinaigrette

½ Pan

\$54

Full Pan

\$135

Garden Salad

Romaine and Spring Mix topped with Tri Color Bell Peppers, Cucumbers, Mushrooms, Cherry Tomatoes, Carrot Sticks, Shredded Cheese and 2 Dressings

\$54

\$135

Southwest Salad

Romaine and Spring Mix topped with Fire Roasted Corn, Black Beans, Tortilla Strips, Picked Cilantro and 2 dressings

\$54

\$135

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan, Homemade Croutons, Cesar Dressing

\$54

\$135

Asian Salad

Romaine and Spring Mix, Napa Cabbage, Radicchio, Scallions, Cilantro, Shredded Carrots, Honey Roasted Peanuts, Mandarin Oranges with Sesame Ginger Peanut Dressing

\$54

\$135

Greek Salad

Romaine Lettuce, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Greek Dressing

\$54

\$135

Premium Salads

Berry Palooza Salad

Mixed Greens, Strawberries, Blueberries, Raspberries, Candied Pecans, Goat Cheese Crumbles, Dried Cranberries with a Raspberry Honey Vinaigrette

½ Pan

\$72

Full Pan

\$180

Savanah Salad

Grilled Peaches, Pecans, Gruyere, Spring Mix and served with a Peach Vinaigrette

\$72

\$180

Strawberry Delight

Spinach, Balsamic Marinated Strawberries, Goat Cheese Crumbles and Pecans, served with Strawberry Balsamic Vinaigrette

\$72

\$180

Johnny Apple Seed

Crisp Apple with Blue Cheese and Candied Walnuts over Mixed Greens, with Creamy Apple Vinaigrette

\$72

\$180