



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 – \$8.00 each set
- Service Attendant to setup and breakdown after event - \$25.00 per hour

Keto & Paleo Cuisines

Keto Coconut-Lime Flank Steak

\$12 per person

***Grilled Coconut & Lime marinated Flank Steak*

Sides: Cauliflower Rice Pilaf & Bacon-Ranch Broccoli Bites

Keto Sauteed Cilantro Chicken with Tomatoes & Asparagus

\$11 per person

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

Sides: Roasted Garlic Spaghetti Squash & Bacon & Blue Zoodle Salad

Keto Garlic & Rosemary Roasted Chicken Bites

\$11 per person

***Lemon Garlic and Rosemary Roasted Chicken Bites*

Sides: Herbed Cauliflower Rice & Roasted Seasonal Vegetables

Keto Sage Sausage Scotch Eggs

\$11 per person

***Hard boiled eggs wrapped in Sage Sausage*

Sides: Spicy Buttered Green Beans & Buffalo Cauliflower

Paleo Pineapple Pork

\$11 per person

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

Sides: Sauteed Shredded Carrots with Coconut Oil & Sweet Potato Hash

Toppings: Picked Cilantro

Paleo Grilled Flank Steak with Grilled Pineapple Salsa

\$12 per person

***Chipotle Rubbed Grilled Flank Steak served over a Grilled Pineapple Salsa*

Sides: Grilled Pineapple & Sweet Potato Salad with Bacon

Turf

Grilled Teras Major (Petite Filet) Steak – GF

\$12 per person (min 15ppl)

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

Sides: Roasted Red Potatoes & Honey Roasted Butternut Squash

Faux Parmesan “Fried” Chicken Drumsticks – GF

\$11 per person (min 15ppl)

Sides: Garlic Chili Roasted Sweet Potato and Roasted Garlic Broccoli

Bacon Wrapped Pork Loin – GF

\$11 per person (min 15ppl)

Sides: Roasted Garlic Mashed Potatoes & Roasted Glazed Carrots

Chili Rubbed Pork Tenderloin – GF

\$10 per person (min 15ppl)

Tender Pork Tenderloin wrapped in Brown Sugar Bacon and roasted to perfection

Sides: Cilantro Lime Rice & Vegetable Tian

Bacon Brown Sugar Garlic Pork Tenderloin – GF

\$11 per person (min 15ppl)

Tender Pork Tenderloin wrapped in Brown Sugar Bacon and roasted to perfection

Sides: Roasted Red Potatoes & Roasted Vegetable Medley

Cilantro Lime Chicken – GF

\$10 per person (min 15ppl)

Grilled Chicken with aromatic Cilantro, Fresh Lime, Garlic & Chili Flakes

Sides: Roasted Potato Southwest Salad & Cauliflower Spanish “Rice”

Monterrey 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

Monterrey Beef & Chicken – GF

\$11 per person (min 15ppl)

Grilled Tender Beef & 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

Creamy Southwest Chicken – GF

\$11 per person (min 15ppl)

Tender Slow Cooked Chicken in a Southwest Coconut Cream Sauce

Sides: Southwest Couscous Salad & Stuffed Bell Peppers with Refried Beans, Whole Black Beans, Rice, Diced Tomatoes & Cheese

Caprese Stuffed Balsamic Chicken – GF

\$11 per person (min 15ppl)

Balsamic Marinated Chicken Breasts Stuffed with Fresh Mozzarella, Basil and Tomato

Sides: Orzo Butter Pasta & Garlic Parmesan Roasted Cauliflower

Honey Lemon Sauteed Chicken Bites with Green Beans – GF

\$10 per person (min 15ppl)

Sweet Sauteed Chicken Bites with Grilled Lemon

Sides: Rice Pilaf & Sauteed Green Beans

Creamy Garlic Parmesan Mushroom Chicken & Bacon – GF

\$10 per person (min 15ppl)

Tender Chicken Drumsticks and Thighs in a Creamy Garlic Parmesan Mushrooms Sauce with Bacon

Sides: Roasted Garlic Potatoes & Garlic Roasted Parmesan Cauliflower

Rosemary Grilled Chicken Breast with Grilled Lemon – GF **\$10 per person (min 15ppl)**

Fresh Rosemary Marinated Chicken Breasts and Grilled Lemons

Sides: Rice Pilaf & Vegetable Tian

Stuffed Chicken Breasts – GF **\$12 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

Whole Roasted Chicken – GF **\$10 per person (min 15ppl)**

Quartered Rotisserie Chicken

Sides: Garlic Mashed Potatoes & Roasted Green Beans

Mexican Cuisine

	8oz	16oz	32oz	
A La Carte Toppings & Sauces	Serves	2-4	6-8	10-12
Fire Roasted Jalapeno Salsa		\$2.75	\$5.15	\$9.75
Creamy Jalapeno Cilantro Lime Sauce		\$3.75	\$6.65	\$12.50
Guacamole		\$6.50	\$12.75	\$24.00
Chipotle Chile Con Queso		\$7.25	\$13.50	\$25.00

***Comes with Tortilla Chips*

Build Your Own Fajita Bar – GF (optional) **\$11 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 – Optional (pint, quart and/or 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

Build Your Own Nacho Bar – GF **\$11 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

Italian Cuisine

Creamy Lemon Chicken Picatta – GF (optional) \$11 per person (min 15ppl)
Sides: Spaghetti with Capers and Italian Seasoned Roasted Vegetables

Meat Lasagna – GF (optional) \$11 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 \$11 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, Meatballs and/or Chicken Fajita Meat \$2 per person
Chicken Piccata \$3 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
Sides: Italian Roasted Vegetables & Garlic Bread

Add On's

Italian Sausage \$2 per person
Meatballs \$2 per person
Chicken Piccata \$3 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

\$10 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 (upon request)

Sweet and Sticky Pork Tenderloin

\$10 per person (min 15ppl)

Sides: Asian Wide Hand Noodle & Chili Garlic Green Beans

Toppings: Hot Mustard, Teriyaki Sauce, Soy Sauce

Sauteed Sweet and Sour Chicken

\$10 per person (min 15ppl)

Asian Meatballs

Sides: Coconut Ginger Rice & Stir Fry Vegetables

Vegetarian: Filipino Abobong Sitaw with Crispy Tofu (upon request)

Spicy Thai Noodles with Asian Chicken

\$10 per person (min 15ppl)

Wide Noodle with Zucchini, Squash, Mushrooms in a Spicy Ginger Sauce

Sides: Stir Fry Vegetables

Vegetarian: Teriyaki Glazed Tofu (upon request)

Black Bean Chicken

\$10 per person (min 15ppl)

Tender Chicken and Stir-Fry Vegetables simmered in a flavorful, Black Beans Sauce

Sides: White Rice

Vegetarian: Black Bean Tofu (upon request)

Mediterranean & Indian Cuisine

Greek Meatballs – GF

\$10 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 **\$11 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

Spicy Honey Glazed Chicken **\$10 per person (min 15ppl)**
Sides: Cheese Green Chili Grits & Sauteed Mushrooms, Peppers & Onion

Creole Blackened Mahi Mahi – GF **\$11 per person (min 15ppl)**
Sides: Chicken and Jalapeno Sausage Jambalaya & Roasted Cajun Vegetables

Apple Wood Smoked Bacon Meatloaf **\$10 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 **\$10 per person (min 15ppl)**
Toppings: Chicken Fajita Meat, BBQ Pulled Pork & Broccoli & Cheese Toppings
Toppings: Sour Cream, Shredded Cheese, Chopped Bacon, Chopped Green Onion

Sandwiches and Wraps

Sandwiches & Wraps **\$9 per person (min 15ppl)**
Bread: *Your choice of Pepperidge Hearty White or Whole Grain Bread*
Wraps: *Your choice of locally sourced Spinach and/or Red Pepper Tortilla*

SELECT UP TO 3 OPTIONS OF SANDWICHES OR WRAPS

House Chicken Salad • Jalapeno Egg Salad • Albacore Tuna Salad • Chopped BLT • Roasted Turkey • Honey Ham • Peppadew Chipotle Pimento Cheese • Hippie Sandwich (Vegan)

ALL SANDWICHES AND WRAPS COME WITH PICKLE SPEARS AND YOUR CHOICE OF ASSORTED CHIPS OR POTATO SALAD

Vegetarian & Vegan Cuisine

Black Bean Meatloaf – GF

\$10 per person (min 5 ppl)

Black Beans, Sweet Corn, GF Oats and Oat Flour, Peppers & Onions topped with a Salsa Verda

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

Pesto Spiralized Zucchini & Squash with Grilled Portobello – GF

\$10 per person (min 5 ppl)

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

Vegan Hippy Wrap

\$10 per person (min 5 ppl)

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)

\$11 per person (min 5 ppl)

Toppings: Shaved Parmesan, Red Pepper Flakes

Sides: Roasted Garlic Bread & Italian Seasoned Roasted Vegetables

Eggplant Parmesan

\$10 per person (min 5 ppl)

Sides: Spaghetti with Marinara & Italian Seasoned Roasted Vegetables

Bean and Cheese Enchiladas in Red Sauce – GF

\$10 per person (min 5 ppl)

Toppings: Sour Cream, Fire Roasted Salsa, Shredded Cheese

Sides: Spanish Rice & Refried Beans

Quinoa and Black Bean Stuffed Bell Peppers – GF

\$10 per person (min 5 ppl)

Toppings: Shredded Cheese

Sides: Whole Black Beans & Roasted Seasonal Vegetables

Enchilada Pasta – GF

\$11 per person (min 5 ppl)

Toppings: Sour Cream, Fire Roasted Salsa, Shredded Cheese, Picked Cilantro

Vegetarian Zucchini Lasagna Spirals – GF

\$11 per person (min 5 ppl)

Toppings: Shaved Parmesan, Red Pepper Flakes

Sides: Roasted Garlic Bread & Italian Seasoned Roasted Vegetables

Desserts

Assorted Dessert Tray

\$2 per person

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

Deluxe Dessert Bars Tray

\$3 per person

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)

\$10 per gallon

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

\$8 per gallon

Bottled Water

\$1 per bottle

Ice

\$3 per bag

Entrée Salads (Individually Packaged)

Buffalo Chicken Salad

\$10 per person (min 5ppl)

Romaine and Spring Mix topped with Tri Color Bell Peppers, Cherry Tomatoes, Carrot Sticks, Shredded Cheese and served with Blue Cheese and Frank's Hot Sauce

Vegetarian Options: Buffalo Vegan Chicken Nuggets

ADD MEAT TO YOUR ENTRÉE SALADS

Meat Options: Grilled Chicken

Add \$2

Meat Options: Sliced Meatballs

Add \$2

Meat Options: Grilled Steak

Add \$3

Vegetarian Options: Hummus & Pita

Add \$2

Vegetarian Options: Grilled Tofu

Add \$2

Vegetarian Options: Roasted Tempeh

Add \$3

Vegetarian Options: Grilled Seitan

Add \$3

Southwest Salad

\$8 per person (min 5ppl)

Romaine and Spring Mix topped with Fire Roasted Corn, Black Beans, Tortilla Strips, Picked Cilantro and served with Ranch and Balsamic Vinaigrette

Caesar Salad

\$8 per person (min 5ppl)

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

Asian Salad

\$8 per person (min 5ppl)

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

Greek Orzo Pasta Salad

\$8 per person (min 5ppl)

Orzo, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Diced Cucumbers, Parsley, Lemon, Greek Dressing

Berry Harvest Salad

\$9 per person (min 5ppl)

Romaine, Mixed Greens, Sliced Strawberries, Raspberries, Blueberries, Candied Pecans, Goat Cheese Crumbles, Dried Cranberries and Raspberry Honey Vinaigrette

Southwest Quinoa Salad

\$8 per person (min 5ppl)

Baby Spinach, Quinoa, Southwest Roasted Garbanzo beans, Fire Roasted Corn, Diced Tomatoes and Shredded Cheese served with a Jalapeno Ranch

Asian Garden Salad

\$9 per person (min 5ppl)

Spiralized Zucchini & Squash, Edamame, Shredded Carrots, Snap Peas, Peppers, Onions, Water chestnuts and Fresh Cilantro with a Sesame Ginger Dressing

Italian Vegetable Pasta Salad

\$9 per person (min 5ppl)

Tri-Colored Pasta, Tri-Color Bell Peppers, Fire Roasted Corn, Diced Cucumbers, Roasted Zucchini & Squash tossed in Italian Dressing

Bulk Packaged Side Salads

½ Pan Serves 20-25

Full Pan Serves 40-50

Side 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 served with Ranch and Balsamic Vinaigrette

\$54

\$135

Southwest Salad

Romaine and Spring Mix topped with Fire Roasted Corn, Black Beans, Tortilla Strips, Picked Cilantro and served with Ranch and Balsamic Vinaigrette

\$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, Artichoke Hearts, Diced Cucumbers, Feta Cheese, Cherry Tomatoes, Greek Dressing

\$54

\$135

Premium Side 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 Champagne 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

Soups By The Gallon (1 gallon serves 10-12 people)

Homestyle Chicken Noodle Soup

\$80 per gallon

Spoon-size Curly Broad Egg Noodles, Tender Chunks of Chicken Breasts, Carrots and Celery in a Roasted Chicken Broth

Chicken Tortilla Soup

\$80 per gallon

Spoon-size Tomatoes, Tender Chunks Of Chicken, Kidney Beans, Sweet Corn and Chopped Tortillas united in a thick and Zesty Chicken Broth

Potato Chowder with Bacon

\$80 per gallon

This savory soup that boasts large dices of Potato, Fresh Cream and Bacon Pieces

Corn Chowder & Chicken Soup

\$80 per gallon

A traditional Pennsylvania Dutch favorite. This perfectly seasoned chowder brimming with Sweet Corn Potatoes and tender Chicken

Bean Soup with Smoked Pulled Pork

\$80 per gallon

A Hearty Thick Bean Soup brimming with Peas, Beans, Smoked Pork, Bacon, Potatoes, Carrots and Celery.

Split Pea with Ham Soup

\$80 per gallon

A hearty blend of Split Green Peas, chunks of Ham, and Carrots complement the subtle smoky flavor of this Soul Satisfying Soup.

Fire Roasted Vegetable Soup

\$80 per gallon

Zesty Fire Roasted Vegetable Broth Soup. This Reddish Broth containing a variety of Vegetables including Fire Roasted Strips of Onions, Green, Red and Yellow Peppers and Zucchini Slices Mixed with Celery, Carrots and Fire Roasted Corn

5 Bean Vegetarian Chili (Vegetarian)

\$80 per gallon

Five Bean Texas Style Chili served with Frito Chips, Diced Onions and Shredded Cheese

Minestrone Soup (Vegetarian)

\$80 per gallon

A Perpetual Italian-style Favorite, ours features Shell Pasta cooked in a Light Tomato Broth accented with a mixture of Herbs, Parmesan Cheese, and a Splash of Red Wine. It is combined with Chickpeas, Beans, Potatoes, Zucchini, Sliced Carrots, Diced Onions, Spinach, and Peas to create this Hearty Soup.