

The City Slicker BBQ

From The Texas Pit

Chili Spiced Pork Tenderloin

Smoked Breast of Chicken

Texas Venison Sausage

Southwestern Caesar

Romaine, tomatoes, corn, croutons, parmesan cheese and ancho Caesar dressing

Warm Bacon Red Potato Salad

Sweet Corn and Cotija Pudding

Green Beans with Crispy Onions and Mushrooms

House Made Accoutrement

Pickled cucumbers, onions and jalapenos with fresh baked rolls

Fire Pit Double Chocolate Sour Cherry Bread Pudding

Bourbon Vanilla Bean Cream

Chef Paul Petersen

Cocktail Appetizer Menu

Per Piece

Minimum of 24 pieces per order

Large Gulf Shrimp Cocktail - 3
With Red Cocktail Sauce and Avocado Remoulade

Silver Dollar Size- Lump Crab Cake with Remoulade Sauce -5

Mini Cocktail Red Potato, Boursin Cheese, Smoked Salmon, Crispy Caper, Chive -4

Ahi Tuna Poke with Wasabi Aioli, Red Pepper Garnish, Sesame Soy Glaze -4

Warm Crab Dip with Corn Tostadas \$55 per pint

*

Grilled Cheese 4 Cheese Toast with Tomato Jam – \$7/4 pieces

Artichoke Gratin with Housemade Potato Chips 28 / Pint

Fonitina Polenta Cake, Arugula Pecan Pesto, Sundried Tomato Garnish - 3

Chevre-Basil Pesto- Sundried Tomato Risotto Cake, Blistering Grape Tomato, Balsamic Glaze -3

Flat Bread, White Cheddar, Brussels Sprouts, Red Bells, Garlic, Arugula, Olive Oil, Parmesan -15/ 8pc

Cheese Board with Manchego, Blue, Vintage White Cheddar, Boursin Cheese, Quince
Honey Comb, Winter Fruit Chutney, Flat Bread, Herb Crostinis -95 sm/ 155 lg

Corn, Red Pepper and Manchego Croquette with Remoulade Sauce 3 per

*

Shaved Smoked Pork Loin, Roasted Garlic Aioli, Tomato Jam, Scallion on Brioche Rolls-4

Braised Red Wine Beef, Caramelized Onions, Horseradish Sauce, Parmesan Roll-5

Pulled BBQ Chicken, Pickled Jalapenos, Napa Cabbage Slaw -3.5

Corn Tostada with Shaved Pork or Braised Beef or Chicken with Avocado -3

Whole Pork Tenderloin with Winter Fruit Chutney, Biscuits – 75/ 12 serv

Whole Beef Tenderloin with Blue Cheese Rolls, Horseradish & Mustard Leek Sauce -225 / 15 serv

Bacon Wrapped Chicken Bites with Apricot Chutney Glaze- 3
Bacon Wrapped Split Quail with Apricot Chutney Glaze -11/ 2 pc

Bacon Wrapped Chicken Kabobs with Apricot Chutney Glaze-3

Scratch Made Desserts

25 per dozen

Blood Orange Meringue Tartlet

Flourless Chocolate Bite with Peppermint Icing

Almond Snowflake Cookie

Bourbon Walnut Mini Pies

Lemon Meringue Tarts

Pecan Pralines

White Chocolate Dipped Peanut Butter Cookies

Holiday Cookie-3 per



34TH STREET CATERING OF AUSTIN

Spring Tuscan Menu

Spring 2020

Prepared with fresh seasonal ingredients

By our culinary trained chef

Fava Bean Pesto Dip

Caprese Salad, Mozzarella, Fresh Basil
Olive Oil, Balsamic Glaze

Pork and Lamb Meatballs
With Romesco

Grilled Artichokes
With Basil & Garlic Butter

Crisp Zucchini and Asparagus Salad
With EVOO, Pine nuts and Chevere

Fresh Penne Pasta Salad

Blistering Cherry Tomatoes, Lemon Zest, Anchovy,
Shaved Parmesan, Baby Arugula

Antipasto Platter

Prosciutto Wrapped Asparagus, Stuffed Cherry Peppers,
Italian Style Potato Salad, Crispy Brussels Sprouts,
Mozzarella, Marinated Mushrooms, Grilled Carrots
Baked Herb Olives

Poached White Fish
Capers, Lemon, Herbs

Italian Almond Cookies
Tira Mi Su

Chef Paul Petersen

1005 West 34th Street, Austin, TX 78705

goodfood@34thstreetcafe.com

Office: 512-323-2000, Facsimile: 512-323-6990

02/20/20