

# Ecstatic Cuisine Catering Menu

Fall 2009

Place orders at [www.ecstaticcuisine.com](http://www.ecstaticcuisine.com).

Locally  
made,  
Globally  
inspired.



## CATERING POLICIES

- Please place your orders at least two weeks in advance.
- Final guest counts are due two business days prior to the event.
- Orders received less than two business days before an event will be termed 'Late Order's and accessed a 15% Late Order Expediting Fee
  - *If you do need to place a last minute order, there will be limited menu options available.*
  - *Contact the Ecstatic Cuisine office at 512.919-5100 to make those arrangements.*
- Parties over 100 people will require service. Additional service fees will apply.
  - 100 - 149 people = \$20.00
  - 150 - 199 people = \$30.00
  - 200 - 249 people = \$40.00 ... etc.
- Please let us know in advance if you have vegetarian or other special diets as part of your group.
  - *For your convenience, marked menu items can be made vegetarian (V) and/or gluten free (GF) - upon request - please place your orders accordingly*

## Breakfasts

V GF	<b>Full Breakfast:</b> Migas. Sausage. Home Fries. Fresh Fruit.	\$6/person
V	<b>Light Breakfast:</b> Breakfast Bread. Cream Cheese Spread. Fresh Fruit.	\$5/person
V GF	<b>Breakfast Taco Buffet:</b> Includes Eggs. Sausage. Bacon. Cheese. Potatoes. Tortillas. Salsa. <i>(Individual tacos will be served for orders of less than 30 people)</i>	\$5/person
	Extra Bacon	\$\$.50/person
V	<b>Assorted Pastries:</b> House Muffins. Coffee Cake. <i>(minimum order of 20)</i>	\$3/person
V GF	<b>Continental Breakfast:</b> Breakfast Breads. House-made Granola. Yoghurt. Fresh Fruit.	\$6/person
V GF	<b>Fruit Platter:</b> Assorted Season Fruit.	\$2. <sup>50</sup> /person



**\*Add a salad to any lunch option for \$1/person**  
 Simple Italian, Baked Potato Bar and Savory Sustenance Meals include Salad.  
 All Lunch Options Include Iced Tea.

	<b>Crispy Chicken:</b> Asiago and Breadcrumb Crusted Baked Chicken Breast. Roasted Rosemary Red Potatoes. Green Beans Amandine.	<b>\$10 /person</b>
V GF	<b>Fajitas Fantasticos:</b> Chicken Fajitas. Tortillas. Ecstatic Rice. Beans. Sour Cream. Cheese. Salsa Rojo.  <i>Substitute Steak</i> <i>Add Guacamole</i>	<b>\$10 /person</b>  <i>Add \$2/person</i> <i>\$1 /person</i>
V GF	<b>Tantalizing Thai:</b> Thai Green Curry with Chicken. Ecstatic Rice. Asian Slaw.	<b>\$ 9 /person</b>
V GF	<b>Ecstatic Taco Bar :</b> Picadillo Beef. Sour Cream. Cheese. Salsa. Lettuce. Tomatoes. Ecstatic Rice. Refried Beans.  <i>Add Guacamole</i>	<b>\$ 8 /person</b>  <i>\$1/person</i>
V	<b>Simple Italian :</b> Lasagna (Veggie or Meat). House-made Foccacia. Caesar Salad. <i>(veggie or meat selections must be ordered in minimums of 12 servings)</i>	<b>\$8.<sup>50</sup>/person</b>
	<b>The Upscale:</b> Spinach and Cheese Stuffed Chicken Breast. Creamy Sundried Tomato Pasta Bake. Roasted Vegetables. House-made Foccacia.	<b>\$11.<sup>50</sup> /person</b>
V	<b>EC "No Box" Lunches :</b> An Assortment of Sandwiches. Ham and Cheddar. Turkey and Swiss. Chicken Salad. Hummus Wrap. Fresh Fruit. Chips.	<b>\$8.<sup>50</sup>/person</b>
V GF	<b>Baked Potato Bar :</b> Baked Potato. Sour Cream. Bacon. Chives. Cheese. Butter. Chili. Green Salad.	<b>\$8/person</b>
	<b>Savory Sustenance:</b> Hearty Beef <or> Cajun Chicken and Sausage Gumbo. Cornbread. Green Salad.	<b>\$ 9/person</b>
	<b>Ecstatically Local:</b> Buddies Local Chicken Breast. Austin Pasta Co. Pasta with Arugala Pesto. Farmer's Market Mixed Vegetables. House-made Foccacia.	<b>\$13/person</b>

# Snack Platters

All Snack Platter are served in Small (Feeds 8-12) and Large (Feeds 20-24) Sizes.  
Please order accordingly.

	<b>Veggie and Dip Platter:</b> Crunchy Veggies. Chipotle Ranch Dip. Hummus.	Small \$22 Large \$40
	<b>Chips and Dip Platter:</b> Crispy Tortilla Chips. House-made Salsa. Black Bean Dip.	Small \$18 Large \$32
	<b>Focaccia Platter:</b> Fresh, House-made Focaccia. Marinara. Garlic Herb Oil.  Add Spinach Artichoke Ecstatica	Small \$22 Large \$40  Small + \$10 Large + \$16
	<b>Crostini Platter:</b> House-made Crostini. Sundried Tomato Pesto. House-made Hummus. Pink Peppercorn Chevre.  Add Spinach Artichoke Ecstatica	Small \$28 Large \$50  Small + \$10 Large + \$16

# Desserts

	<b>Cookie Tray:</b> Assorted Artisan Cookies	\$1 <sup>25</sup> /person
	<b>Cookie and Brownie Tray:</b> The Cookie Tray with the Addition of Chocolate Brownies or Blondies.	\$1. <sup>75</sup> /person
	<b>Artisan Cake:</b> Choose from Ecstatic Chocolate Cake, Lemon Chiffon with Seasonal Berries, Rich Fudge Cake, or Traditional Carrot Cake.	\$2 <sup>75</sup> /person
	<b>Dessert Bars:</b> Choose Marbled Cheesecake or Pecan Pie	\$2 <sup>50</sup> /person
	<b>Gourmet Confections Tray:</b> A variety of Cookies, Brownies, Blondies, Cheesecake Bars or Pecan Pie Bars.	\$2 <sup>25</sup> /person
	<b>Family Style Desserts:</b> Your choice of Tiramisu or Warm Apple Crisp.	Small \$28 (for 8-12) Large \$50 (for 20-24)

## Beverages and Extras

Flavored Iced Tea: Substitute Nile Valley Hibiscus Mint Tea or Zhi Ambrosia Tea for your regular meal.	.50/person
Bottle Specialty Drinks: Izze Natural Soda. Tazo Teas. Maine Root Sodas.	\$2. <sup>25</sup> /person
Canned Sodas: Coke. Diet Coke. Dr. Pepper. Diet Dr. Pepper.	\$1/person
Juice: Orange. Apple. Grapefruit. Cranberry.	\$1. <sup>25</sup> /person
Coffee Service: Gourmet Blends. Real Cream. Sugar and Non-Sugar Sweeteners.	\$1/person
Water: Ozarka 500ml bottles.	\$1/person
Extra Black Iced Tea	\$.50/person
Kettle Chips	\$2/person

## Delivery and Service Charges

For Every 100 guests a minimum of one server is required and will automatically be added.  
Service Attendant \$20/hour

China, Glassware, Linen Rentals are available upon request.

\*For parties using rented dinnerware, one server per 25 guests is required for the duration of the event.