

Ecstatic Cuisine Corporate Catering

Spring 2010

Place orders at www.ecstaticcuisine.com

lunch

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

**	EC "No Box" Lunches : An Assortment of Sandwiches. Ham and Cheddar. Turkey and Swiss. Chicken Salad. Hummus Wrap.. Chips. Homemade Cookie.	\$8 ^{.50} /person
**	Baked Potato Bar : Baked Potato. Sour Cream. Bacon. Chives. Cheese. Butter. Chili. Green Salad.. Roll.	\$9 ^{.50} /person
**	Simple Italian : Lasagna (Veggie or Meat). House-made Foccacia. Caesar Salad. (veggie or meat selections must be ordered in minimums of 12 servings)	\$10 ^{.50} /person
	Ecstatic Taco Bar: Picadillo Beef. Sour Cream. Cheese. Lettuce. Tomatoes. Ecstatic Rice. Refried Beans. Chips and Salsa. Add Guacamole	\$ 10 ^{.50} /person \$1/person
**	Tex-Mex Comfort: Chicken or Vegetable Chilaquiles. Sauce Verde. Ecstatic Rice. Refried Beans. Green Salad and Chipotle Ranch. (veggie or meat selections must be ordered in minimums of 12 servings)	\$11 ^{.50} /person
	Fajitas Fantasticos: Chicken Fajitas. Tortillas. Ecstatic Rice. Refried Beans. Sour Cream. Cheese. Garnished with Lettuce and Tomato. Chips and Salsa. Substitute Steak Add Guacamole	\$11 ^{.50} /person Add \$1/person \$1 /person
	Ancho Chicken: Roasted Chile Marinated Chicken Breast. Cumin Herb Red Potatoes. Green Chile Corn Casserole. Green Salad with House Dressings.	\$12 ^{.50} /person
	The Upscale: Spinach and Cheese Stuffed Chicken Breast. Creamy Sundried Tomato Pasta Bake. Roasted Vegetables. House-made Foccacia.	\$13 ^{.50} /person

** - Vegetarian Friendly Options

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	Spring Fling: Spice Rubbed Pork Tenderloin. Bacon, Caramelized Onion, and Wilted Spinach Pasta Salad. Green Salad with Tomatoes and Candied Pecans. House-made Vinaigrette. Artisan Bread Basket.	\$14. ⁰⁰ /person
	Ecstatically Local: Roasted Dewberry Hills Farms Chicken. Austin Pasta Co. Pasta with Arugula Pesto. Farmer's Market Mixed Vegetables. House-made Focaccia.	\$16/person

Breakfasts

**	Sweet Breakfast: French Toast Casserole. Real Maple Syrup. Sausage. Fresh Fruit.	\$8/person
**	Full Breakfast: Migas. Sausage. Home Fries. Fresh Fruit.	\$6.50/person
**	Breakfast Taco Buffet: Includes Eggs. Sausage. Bacon. Cheese. Potatoes. Tortillas. Salsa. (Individual tacos will be served for orders of less than 30 people)	\$5.50/person
	Extra Bacon	\$. ⁵⁰ /person
**	Continental Breakfast: Assorted Pastries. House-made Granola. Yoghurt. Fresh Fruit.	\$6/person
**	Assorted Pastries: House Muffins. Coffee Cake. Breakfast Breads. (minimum order of 20)	\$3. ⁵⁰ /person
**	Fruit Platter: Assorted Seasonal Fruit.	\$3/person

Snack Platters

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

Veggie and Dip Platter: Crunchy Veggies. Chipotle Ranch Dip. Hummus.	Small \$22 Large \$40
Chips and Dip Platter: Crispy Tortilla Chips. House-made Salsa. Black Bean Dip.	Small \$18 Large \$32

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Focaccia Platter: Fresh, House-made Focaccia. Marinara. Garlic Herb Oil. Spinach Artichoke Ecstatica Addition	Small \$22 Large \$40 Small Add \$10 Large Add \$16
Crostini Platter: House-made Crostini. Sundried Tomato Pesto. House-made Hummus. Pink Peppercorn Chevre. Spinach Artichoke Ecstatica Addition	Small \$28 Large \$50 Small Add \$10 Large Add \$16
Snack Station: Chips. Pretzels. Mixed Nuts.	Small \$16 Large \$28

Desserts

Cookie Tray: Assorted Artisan Cookies	\$1.25/person
Cookie and Brownie Tray: The Cookie Tray with the Addition of Chocolate Brownies or Blondies.	\$1.75/person
Artisan Cake: Ecstatic Chocolate Cake, Lemon Chiffon with Seasonal Berries, Rich Fudge Cake, or Traditional Carrot Cake.	\$2.75/person
Marbled Cheesecake or Pecan Pie Bars	\$2.50/person
Gourmet Confections Platter: A variety of Cookies, Brownies, Blondies, Cheesecake Bars or Pecan Pie Bars.	\$2.25/person

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. ²⁵ /person
Canned Sodas: Coke. Diet Coke. Dr. Pepper. Diet Dr. Pepper.	\$1/person

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Juice: Orange. Apple. Grapefruit. Cranberry.	\$1. ²⁵ /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

CATERING POLICIES

- Please place your orders as soon as possible, not later than 1 month prior to your event. Please update any changes to your guest count or time by Wednesday of the week before your event.
- Final guest counts are due 2 Business Days prior to the event.
- Orders received less than 2 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.
- Our menus and pricing are designed based on one main menu selection per meal. If you are interested in an additional entree or side, please contact us for a la carte pricing.
- Please let us know in advance if you have vegetarian or other special diets as part of your group.
- For your convenience, we have marked the items that are most vegetarian friendly with a **n**. Other meals can be made vegetarian or to accommodate special diets. Please contact us for pricing and arrangements.

ANSWERS TO FREQUENTLY ASKED QUESTIONS

- All caterings include:
 - Staff to setup and breakdown buffet.
 - Chafing dishes, tablecloths, and serving utensils.
 - Bio-compostable plates, utensils, and cups.
 - Iced Tea, with ice, lemons, sugar, and other sweeteners.
- China and glassware rentals are also available upon request. Contact us for pricing and arrangements.

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