

# Ecstatic Cuisine Catering at Region XIII

Spring 2010

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

## Lunch

\*Add a salad to any lunch option for \$1/person

Simple Italian, Baked Potato Bar, Tex-Mex Comfort, Ancho Chicken and Spring Fling Meals include Salad as part of a regular order.

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 <sup>50</sup> /person
☛	Baked Potato Bar : Baked Potato. Sour Cream. Bacon. Chives. Cheese. Butter. Chili. Green Salad.	\$9/person
☛	Simple Italian : Lasagna (Veggie or Meat). House-made Focaccia. Caesar Salad. (veggie or meat selections must be ordered in minimums of 12 servings)	\$9/person
	Ecstatic Taco Bar : Picadillo Beef. Sour Cream. Cheese. Lettuce. Tomatoes. Ecstatic Rice. Refried Beans.	\$9/person
	Add Guacamole	\$1/person
	Asian Flavor: Chicken Teriyaki. Coconut Lemongrass Rice. Stir-fried Vegetables.	\$9/person
	Fajitas Fantasticos: Chicken Fajitas. Tortillas. Ecstatic Rice. Refried Beans. Sour Cream. Cheese. Garnished with Lettuce and Tomato.	\$10/person
	Substitute Steak	Add \$1/person
	Add Guacamole	\$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)	\$10 <sup>50</sup> /person
	Ancho Chicken: Roasted Chile Marinated Chicken Breast. Cumin Herb Red Potatoes. Green Chile Corn Casserole. Green Salad with House Dressings.	\$11/person

☛ - Vegetarian Friendly Options

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	The Upscale: Spinach and Cheese Stuffed Chicken Breast. Creamy Sundried Tomato Pasta Bake. Roasted Vegetables. House-made Foccacia.	\$13/person
	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/person
	Ecstatically Local: Roasted Dewberry Hills Farms Chicken. Austin Pasta Co. Pasta with Arugula Pesto. Farmer's Market Mixed Vegetables. House-made Foccacia.	\$15 <sup>50</sup> /person

## Breakfasts

☛	Sweet Breakfast: French Toast Casserole. Real Maple Syrup. Sausage. Fresh Fruit.	\$8/person
☛	Full Breakfast: Migas. Sausage. Home Fries. Fresh Fruit.	\$6 <sup>50</sup> /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 <sup>50</sup> /person Extra Bacon \$ <sup>50</sup> /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 <sup>50</sup> /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. Add Spinach Artichoke Ecstatica	Small \$22 Large \$40 Small Add \$10 Large Add \$16
Crostini Platter: House-made Crostini. Sundried Tomato Pesto. House-made Hummus. Pink Peppercorn Chevre. Add Spinach Artichoke Ecstatica	Small \$28 Large \$50 Small Add \$10 Large Add \$16
Snack Station: Chips. Pretzels. Mixed Nuts.	Small \$16 Large \$28
<h2>Desserts</h2>	
Cookie Tray: Assorted Artisan Cookies	\$1 <sup>25</sup> /person
Cookie and Brownie Tray: The Cookie Tray with the Addition of Chocolate Brownies or Blondies.	\$1 <sup>75</sup> /person
Artisan Cake: Ecstatic Chocolate Cake, Lemon Chiffon with Seasonal Berries, Rich Fudge Cake, or Traditional Carrot Cake.	\$2 <sup>75</sup> /person
Marbled Cheesecake or Pecan Pie Bars	\$2 <sup>50</sup> /person
Gourmet Confections Platter: A variety of Cookies, Brownies, Blondies, Cheesecake Bars or Pecan Pie Bars.	\$2 <sup>25</sup> /person

## Drverages and Extras

Flavored Iced Tea: Substitute Nile Valley Hibiscus Mint Tea or Zhi Ambrosia Tea for your regular meal.	\$. <sup>50</sup> /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

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Coffee Service: Gourmet Blends. Real Cream. Sugar and Non-Sugar Sweeteners.	\$1/person
Water: Ozarka 500ml bottles.	\$1/person
Extra Black Iced Tea	\$. <sup>50</sup> /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 and changes 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 🌿. 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.