

Industry

Catering@industrytx.com

Pick up or drop off for groups of 20 or more. Full service catering and in house events for groups of 40 or more

Pricing is per person unless otherwise specified and must be prepared for the total # of people in the party

Menu options and pricing are suggestions. We are happy to discuss special menus and pricing depending on your event.

Only 48 hours notice needed in most cases

Price does not include tax and gratuity (18% for full service catering only)

\$1 per person fee for drop off or pick up to cover cost of wares and paper

Grazing

Chips and Salsa \$2
guajillo pepper el Milagro chips

Green Chile Queso \$2.25
smoked chiles & shrooms, el Milagro chips

Guacamole \$2
Cilantro, el Milagro chips

Crispy Brussels Sprouts \$3
rum-Dijon glaze, toasted pecans, chives

Smoked Sweet Potato Hummus \$2
chimichurri, pita bread, chips

Mac & Cheese \$3
green chile, cheddar, poblano, garlic panko

Cucumber-Tomato Salad \$1.75
Quinoa, red onion, parsley, Greek Dressing

Creamed Elotes \$2
sweet corn, touch of cream cheese, cotija, chili powder, paprika

Bacon Braised Long Beans \$1.75
tomato, onion

Smoked Garlic Brown Rice \$1.75

Black Beans \$1.75
cumin, chili powder

What do I do here?
These can work as appetizers or sides to go with mains. Consider your mains before choosing these. We recommend 2-5 items from here depending on your group. Ask us for suggestions!

Green

Fall Bowl \$3.5 \$7 as meal
greens, sweet potato, pepitas, brussels sprouts, rice, chevre, garlic cashew dressing

Power Bowl \$4 \$8 as meal
local field greens, cabbage, pickled veggies, quinoa, radish, garlic-Dijon vinaigrette, cilantro

Mediterranean Salad \$4 \$8 as meal
Local field geens, onion, feta, cukes, tomato, kalamta olives, peppers, Greek dress

Add smoked chicken or brisket \$4

Bevs

Iced Tea (sweet or unsweet) \$12/gallon

Lemonade \$16/gallon

Daily Agua Fresca \$20/gallon

What does that mean?

Are you expecting the salad to be an appetizer as part of a bigger meal or is it the main course? We portion it accordingly!

Mains

Smoked Chicken Tacos

mango hot sauce, cilantro, red cabbage, cotija, avocado yogurt, flour tortilla

1 option

\$10

2 options

\$7

Brisket Sliders

Sweet tea pickles, pickled red onion, bbq sauce, potato roll

\$4.5 each

Shroom Wraps (one large wrap cut in half)

smoked mushroom, carrot, red cabbage, garlic rice, cilantro, tamari peanut sauce

\$8

\$5

Green Chile Chicken Salad Sliders

smoked chicken salad (with Greek yogurt base), poblano, corn, greens, tomato, pepita pesto

\$3.5 each

Loaded Potato Bar

grilled onions and peppers, cheddar, avocado yogurt, bbq sauce.

\$7/w chili \$12

Sautéed Cauliflower Taco bar

avocado yogurt, guajillo salsa, greens, cotija, flour tortilla

\$9

\$6.5

Pork Pastor Sliders

pineapple pico, avocado crema, cotija

\$3.5 each

Beer Can Chicken

quarter chicken thighs & breasts, grilled peppers & onions, cotija, bbq sauce, flour tortillas

\$9

\$7

Nacho Bar

refried beans, queso, shredded lettuce, avocado yogurt, tomato, jalapeños, salsa

\$8/w brisket \$13

\$6

Traditional Taco Bar

Choose 2: chicken, pork, brisket, or mushroom. w/cheddar, onion, jalapeño, lettuce, avo yogurt, salsa, cilantro

\$13

BBQ Picnic

brisket, pork shoulder, potato salad, mac & cheese, sweet tea pickles, onion, bread

\$18

Huh?

If you want your guests to be able to choose from 2 different entrees then we'll prepare both but a little less of each, hence the discount