

PARTY PLATTERS

Perfect for parties and events where you need some really good food, but not the whole catering experience. Our Party Platters serve approximately 6 – 10 people.

Party Wings 59.95

Forty wings tossed in your choice of buffalo sauce, sweet chili sauce, homemade BBQ, teriyaki sauce, or our spicy ranch dry rub. Can be split between two sauces. Comes with ranch or blue cheese dressing.

Party Pizza Rolls 34.95

Twenty of our homemade pizza rolls with pizza sauce or homemade ranch dressing. We take our pizza dough (made fresh daily) and roll it up with pepperoni and provolone, fry them up, and dust them with parmesan cheese.

Party Spicy Fried Pickles 24.95

Fifty dill pickle chips with a slightly spicy breading served with homemade ranch dressing.

Party Chicken Tenders 31.95

Sixteen buttermilk-battered chicken tenders served with homemade ranch dressing.

Party Sampler Platter 39.95

Get the party platter that will please all your guests: 15 wings, 22 spicy fried pickles, and 10 pizza rolls.

Party Garden Salad 25.95

Crispy iceberg lettuce, carrot, red cabbage, diced tomato, and crunchy croutons with ranch and Italian dressings

Party Caesar Salad 25.95

Fresh Romaine lettuce, crunchy croutons, parmesan cheese, and Caesar dressing. Add chicken for 8.00.

Party Hill Country Salad 38.95

Spring lettuce, oven-roasted chicken, dried cranberries, candied pecans, blue cheese crumbles, and house made raspberry vinaigrette.

Party Big Texas Cobb Salad 38.95

Fresh lettuce mix, fried chicken, cheddar cheese, diced tomato, bacon, egg, avocado, and house made spicy chipotle ranch dressing.

Party Spaghetti 33.95

Four pounds of tender spaghetti noodles with our delicious house marinara. Add meatballs 1.25 each. Sub meat sauce 8.00

Party Sandwiches 39.95

Serve a delicious selection of sandwiches at your meeting or party. Includes the following sandwich types: Italian Grinder, Turkey Swiss, and Ham & Cheese. Condiments served on the side. Served on a 7" Italian Hoagie roll. Total of 18 sandwich halves

Party Lasagna 59.95

Order a tray of meat lasagna or vegetable lasagna for your next party and be a hero. Our lasagnas are stacked high and packed with flavor. Note: Requires 24-hour advance notice. Servings vary based on portion size. We do not precut the lasagna.

Party Fruit Platter 35.95

A fresh arrangement of cut seasonal fruit, berries, and grapes.

Party Vegetable Platter 35.95

Our vegetable platter contains celery, bell pepper, carrots, crackers, roasted red pepper hummus, and tangy tzatziki sauce for dipping.

Party Rolls 12.00

Eighteen fresh baked yeast rolls and individual butter pats.

Party Croissants 16.50

Half dozen fresh baked, flaky butter croissants are a delicious crowd pleaser.

FOOD TRUCKS

Food trucks are a staple of food culture in Central Texas. They are perfect for adding whimsy to any celebration or for big events where food is going to be served over a longer period of time. Call us and let's discuss if one of our food trucks is the right option for you. Minimum head counts required and some restrictions apply.



DESSERTS

With an entire shop dedicated to amazing sweets and desserts, we can't list all of your options here. However, these are some of the most popular items.

Dessert Assortments / Dessert Tables

These packages allow for variety, giving your guests an opportunity to enjoy different flavors and textures. Dessert bites are all individually portioned for safe, easy self-service. Ask about dessert assortment gift boxes which are great treats for staff, clients, vendors, family members, and more.

Favorites Package: Bite-sized pieces of our Fudge Iced Brownie, Carmelita, Lemon Bar, and Chewy Sugar Cookie Bar. 4 pieces per guest. \$4.50 pp

Deluxe Package: Bite-sized pieces of our Fudge Iced Brownie, Carmelita, Lemon Bar, Buckeye Bar, and Chewy Sugar Cookie Bar, mini chocolate chip cookies and assorted fine chocolates. 5 pieces per guest. \$5.75 pp

Premium Package: Bite-sized pieces of our Fudge Iced Brownie, Carmelita, Lemon Bar, Buckeye Bar, and Chewy Sugar Cookie Bar, Mini chocolate chip cookies, assorted fine chocolates, and elegant mini tarts (lemon meringue, key lime, and chocolate mousse). 5 pieces per guest. \$7.50 pp

Custom Cakes and Cupcakes

We specialize in beautiful cakes and cupcakes that taste amazing. No matter the size of your celebration, we have a custom solution at a great price. Call and let us help you with a free estimate.

Custom Cakes: Our selection includes round and sheet cakes in a variety of cake and filling flavors. Our skilled designers will work with you to create your desired look and help make your celebration special.

Wedding Cakes: Let us help you create your dream cake for your special day. Bring us inspirational photos of what you'd like to see during your free consultation and we'll be happy to provide a free estimate. Tasting samples available.

Custom Cupcakes: Cupcakes are easy to serve and look great when displayed. Plus, they allow for a variety of different flavors and colors.

Custom Decorated Sugar Cookies

Our highly decorated sugar cookies look fantastic and taste even better. We have examples for holidays, birthdays, baby showers, weddings, company parties, and so much more. Our team can also print nearly any image onto a cookie, including a company logo, family portrait, engagement photo, and so much more. Talk to us about how our custom printed cookies can enhance your wedding, trade show, party, business, and more.

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CATERING MENU



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TheDriftwoodBistro.com
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APPETIZERS

We have a wide variety of appetizers you can select to start your meal off right Unfortunately, there are too many to list here. Speak to our Catering team for a full list of available appetizers. The following packages are popular for a cocktail hour or the start to a big gala:

Light Hors D’oeuvres

Includes: Antipasto Skewers, Caprese Skewers, Hummus Tarts, Tzatziki Tarts, and Pulled Pork Canapes. \$12.50 per person

Heavy Hors D’oeuvres

Includes Raspberry Chipotle Bacon Wrapped Quail, Roast Beef Crostini with Horseradish Sauce, Deviled Eggs with Lox and Capers, Prosciutto Wrapped Asparagus, and Stuffed Mushroom Caps. \$19.50 per person



BREAKFAST

Early Meetings? Group Retreat? Family Reunion? Post Wedding Brunch? Breakfast is the most important part of your day, so we make sure to give you lots of great options to start your day off right.

Quick and Easy Breakfast Options

Croissant Breakfast Sandwiches: Sausage, Egg, Cheese or Bacon, Egg, Cheese \$6.00 ea

Breakfast in a Blanket: Egg, Ham, Cheese in a Puff Pastry \$3.25 ea

Frittata (serves 6-10) Meat: Ground Beef, Bacon, Andouille, Onion, Bell Pepper, Garlic \$24 ea
Veggie: Tomato, Onion, Bell Pepper, Garlic, Mushroom, Spinach \$22 ea

Build-Your-Own Continental Breakfast

Cinnamon Streusel Coffee Cake: \$3.25 ea

Fresh Baked Butter Croissants: \$2.75 ea

Fresh Baked Chocolate Croissants: \$3.75 ea

Fresh Baked Muffins: Blueberry, Apple Spice, Banana Nut, Lemon Raspberry \$2.25 ea

Large Iced Cinnamon Rolls: \$3.25 ea

Fruit Strudel Bar (assorted): Apple, Raspberry, Cherry, Strawberry \$2.75 ea

Cold Cuts: Ham, Salami, Pepperoni, Turkey \$2.25 pp

Hard-Boiled Eggs: \$2.00 ea

Whole Fruit: Bananas, Apples, Mandarin Oranges \$1.50 ea

Cut Fruit: Seasonal \$2.50 pp

Hot Breakfast Buffet

Texas Breakfast: Scrambled Eggs, Breakfast Potatoes, Bacon, Texas Toast, Butter, Assorted Jelly \$9.25 pp

Pancake Breakfast: Scrambled Eggs, Bacon, Buttermilk Pancakes, Butter, Syrup \$9.25 pp



THEMED MEALS

For the last ten years we have been serving up these flavorful meals at weddings, rehearsal dinners, Christmas parties, birthdays, anniversaries, and more. Our clients tell us again and again that their guests are always surprised that catered food can taste so good. Let us help you make your next event a success. These meals can be presented as a buffet or plated and served at the table.

Italian Dinner

Chicken piccata with angel hair pasta or homemade lasagna served with a roasted vegetable medley and a crisp Caesar salad. \$20.50 pp

Add a skewer of 3 grilled shrimp (+ \$5 pp) or dinner rolls and butter (+ \$2 pp)

Tex-Mex Dinner

Chicken Fajita with sauteed onions and peppers, two brisket enchiladas. cilantro lime or Spanish rice, borracho beans, two tortillas, sour cream, and fresh pico de gallo. \$22.50 pp

Add Southwest Caesar salad (+ \$3 pp) or fresh made guacamole (+ \$1)

Americana Dinner

Choice of roasted pork tenderloin or lemon tarragon chicken, garlic mashed potatoes or roasted dill red potatoes, and choice of balsamic glazed brussel sprouts or roasted vegetable medley. \$20.50 pp

Add Caesar or green salad (+ \$3 pp) or dinner rolls and butter (+ \$2 pp)

Texas BBQ Dinner

Slow smoked brisket and choice of smoked turkey, pulled pork, or sausage served with beans, potato salad, and Cole slaw. Includes bread, onions, pickles, and BBQ sauce. \$22.50 pp

Add a third meat (+ \$3 pp) or mac ‘n cheese (+ \$2 pp)

Surf & Turf

Tender sliced chimichurri steak, five jumbo Caribbean shrimp, steamed rice, and sauteed vegetables. \$22.50 pp

Add Caesar or green salad (+ \$3 pp) or dinner rolls and butter (+ \$2 pp)

CHARCUTERIE

Beautiful charcuterie boards are all the rage. Whether you need a platter for a small group or a big spread to feed a crowd, we have options to cover your needs and budget.

Popular Arrangements

Vintner’s Plate (serves 4 – 6)

The classics, including pepperoni, salami, Swiss, cheddar, pepper jack, brie, walnuts, and crackers. \$19.50

Driftwood Estate Plate (serves 6 – 8)

A little bit of Everything! This large platter contains a selection of fine cheeses (a minimum of four varieties), three cubed cheeses, salami, garlic-infused summer sausage, dried apricots and dates, walnuts, chocolate covered almonds, sweetie drop peppers, aged prosciutto, Dijon mustard, jalapeno jelly, and a variety of crackers. \$47.50

Custom Arrangements

Classic Design

All of the selections from the Vintner’s Plate, but designed for a larger group. \$4.75 pp
Additional rental fees may apply for platters / boards used for presentation.

Premium Design

Many of the elements used in the Driftwood Estate Plate, plus fresh grapes, and other seasonal ingredients. \$7.25 pp

Additional rental fees may apply for platters / boards used for presentation.



Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness.

BUILD-YOUR-OWN BUFFETS

We know feeding a big group comes with challenges. That’s why we provide your group with choices. Our “Build-Your-Own Buffets” allow each person to make their meal the way they want it. That makes them happy and makes your job much easier.

Build-Your-Own Taco Bar

Invite your guests to build their own tacos using fresh, delicious ingredients. Your choice of two proteins, flour and corn tortillas, grated cheese, diced onion, fresh chopped cilantro, pickled jalapenos, pickled red onion, pico de gallo, fresh lime wedges, and two fresh salsa. Served with your choice of rice and beans. \$17.50 pp

Meat options: Picadillo, carnitas, Green Chili Chicken, Chicken Fajita (+ \$1 pp), Beef Fajita (+ \$2 pp), Chili-Lime Shrimp (+3 pp)

Rice options: Cilantro-Lime, Spanish, White

Bean options: Refried, Borracha, Black

*Ask about adding guacamole, chips, queso, or additional proteins

Build-Your-Own Pasta Bar

Make your event fun and memorable with just a little bit of whimsy. Choice of two proteins, two styles of pasta noodles, two pasta sauces, roasted vegetable assortment, fresh spinach, diced tomato, sautéed mushrooms, bell pepper confetti, black olives, artichoke hearts, diced tomato, parmesan cheese, Italian seasoning, and red pepper flakes. Served with dinner rolls and your choice of salad. \$18.50 pp

Protein options: Diced Chicken, Diced Ham, Meatballs, Italian Sausage (+ \$2 pp), Shrimp (+ \$3 pp)

Pasta options: Spaghetti, Penne, Rotini, Bowtie, Angel Hair, Large Cheese Ravioli (+\$2 pp)

Pasta Sauce options: Marinara, Alfredo, Arrabbiata, Vodka, Basil Pesto (+ \$1 pp), Meat Sauce (+ \$1 pp)

Salad options: Garden, Caesar

*Ask about our gluten-free pasta option.

Build-Your-Own Burger Bar

We have award winning burgers – and so will you with our delicious burger buffet. Includes third-pound hamburger patties, toasted buns, American or Swiss cheese, lettuce, red onion, tomato, pickles, sautéed mushrooms, grilled jalapenos, and crispy bacon. Includes ketchup, mustard, and mayo packets for individual customization. Served with chips or potato salad. \$17.50 pp

Additional burger toppings available to customize your buffet – please ask for options and pricing. Gluten-free buns and vegetarian patties available (+ \$2 ea)



Boxed Lunches

Perfect for business meetings, sports teams, & more. Our box lunches come complete with napkins, utensils, salt & pepper, and condiments.

Sandwich Lunch: Choice of Turkey & Swiss, Ham & Cheese, Italian Grinder, Curried Chicken Salad, or Veggie on a 7” Italian hoagie roll with chips and a piece of fresh fruit \$11.50 ea

Add a fresh baked cookie (chocolate chip, monster, or snickerdoodle + \$1.50 ea)

Add garden or Caesar salad (+ \$3 ea)