



# CATERING CATALOG



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In my family, catering is not just a business...it is a legacy.

Catering has been the focus of my family business in Austin for over 50 years. We have had the opportunity to serve countless celebrities, governors, senators, congressmen, five presidents, and even British royalty.

We understand how crucial a catering partner is to the success of any event and we take pride in flawless execution. From your initial call for a proposal, to follow-ups after your successful event, our goal is to provide you with excellence in catering.

We are one of the few catering companies in central Texas that offer not only all of your menu needs, but also bartenders, tables, chairs, tents, linens, and dinnerware options - all under one roof. We are completely self-sufficient which allows us to offer better pricing and service to our clients.

It is an honor to have the opportunity to serve you and your guests. Please call our office to speak with our sales manager and you will see the difference.

At Your Service,

Bobby Cavo  
Owner  
Catering by Mopsie

# Award-Winning Entrées

\*Prices based on 250 guests. Call for custom pricing.



## Real Texas BBQ

*Our award-winning Texas BBQ, chef-carved.*

Includes all-you-can-eat chef carving station. Smoked brisket, homemade sausage, smoked pork loin, smoked chicken, smoked turkey, and pulled pork (choose 2). Served with fresh pinto beans, homestyle mustard potato salad, and sweet and zesty coleslaw. Includes pickles, jalapenos, onions, white and wheat bread, and sweet barbeque sauce. Comes with iced tea and water. Call to add a third meat, pork ribs, or substitute deluxe sides.

\$11.99/person

## Signature Fajitas

*Tender skirt steak, chicken breast, and mixed vegetables.*

Tenderized beef skirt steak, zesty marinated chicken breast, and mixed vegetables on a fresh flour tortilla. Customized by our chef for each guest. Served with grilled bell peppers, caramelized onions, Spanish rice, pinto or refried beans, as well as traditional toppings. Comes with iced tea and water. Call to add fresh guacamole and chile con queso.

\$18.99/person



## Grilled Chicken Marsala

*8 oz. chicken breast with wild mushrooms and a marsala wine sauce.*

8oz seasoned, boneless grilled chicken breast with petite wild mushrooms and marsala wine sauce. Served with wild rice pilaf, steamed asparagus spears, choice of salad, and freshly baked silver dollar rolls. Comes with iced tea and water.

\$15.99/person

## Signature Roast Beef Sirloin

*USDA choice sirloin beef, carved on-site.*

Roasted USDA choice sirloin beef, carved by our chef in front of your guests. Served with sautéed bell peppers and caramelized onions. Choose a second entrée: 12-spice chicken breast or roasted pork loin served with pork reduction mushroom gravy, fresh green beans almondine, buttered rosemary red potatoes, garden salad, and silver dollar rolls. Comes with iced tea and water.

\$21.99/person



# Beef Entrées

\*Prices based on 250 guests. Call for custom pricing.



## Filet Mignon

*An 8 oz. hand-cut beef filet with additional meat.*

USDA choice 8oz hand-cut beef filet, plus your choice of grilled Atlantic salmon, fresh herb-marinated raspberry chipotle pork loin, or 12-spice marinated grilled chicken breast. Served with whipped horseradish cream sauce, steamed asparagus spears, rosemary red buttered potatoes, garden salad (substitutions available), and fresh baked silver dollar rolls. Comes with iced tea and water.

\$28.99/person

## Slow Smoked Prime Rib

*Our signature 12-hour slow-smoked prime rib.*

Chef-carved and plated in front of your guests. Includes beef au jus and whipped horseradish cream. Also choose from grilled Atlantic salmon, marinated pork loin with raspberry chipotle sauce, or grilled chicken breast with wild mushroom cream sauce. Served with rosemary red buttered potatoes, fresh green beans almondine, garden salad (substitutions available), and fresh baked silver dollar rolls and butter.

\$24.99/person

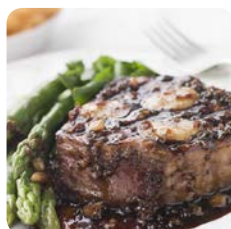


## Hand-Cut Ribeye Steak

*A 14 oz. ribeye steak prepared to perfection.*

USDA choice hand-cut 14oz ribeye steak and homemade steak sauce. Served with a baked potato bar, fresh green bean almondine, garden salad (substitutions available), and fresh baked silver dollar rolls and butter. Comes with iced tea and water.

\$21.99/person



## Ribeye Steak with Mushrooms

USDA choice hand-cut 14oz ribeye steak served with wild petite Worcestershire sautéed mushrooms and homemade steak sauce. Includes three sides and rolls.

\$22.99/person



## Texas T-Bone

USDA choice T-bone steak, 3/4"-1" thick cut. Homemade steak sauce, whipped garlic mashed potatoes, fresh green beans almondine, garden salad.

24.99/person

# Chicken Entrées

\*Prices based on 250 guests. Call for custom pricing.



## Chicken Parmesan

*Chicken breaded and baked with mozzarella and provolone cheese.*

Seasoned and marinated chicken breast, breaded and baked with sliced mozzarella and grated provolone. Served with zesty marinara sauce on a bed of linguini pasta, green beans almondine, garden salad, and garlic-buttered Italian bread. Comes with iced tea and water.

\$17.99/person



## Almond Crusted Chicken Breast

Almond-crusted marinated chicken breast served on a bed of creamy mushroom sauce, wild rice pilaf, fresh green beans almondine, garden salad, and fresh rolls.

\$17.99/person



## Chicken Cordon Bleu

6oz chicken breast stuffed with swiss cheese and brine-cured ham, breaded and baked to perfection. Garlic mashed potatoes, vegetable medley, garden salad.

\$16.99/person



## Chicken Fettuccine Alfredo

Signature 12-spice marinated chicken breast on a bed of fettuccine pasta with our rich Alfredo sauce. Served with a vegetable medley, garden salad, and Italian bread.

\$16.99/person



## Chicken Fried Steak

8oz round steak or two pieces of our famous fried chicken covered with country peppered gravy. Mashed potatoes, green beans almondine, garden salad, and rolls.

\$11.99/person



## 12-Spice Chicken Breast

8oz marinated grilled chicken breast served with a wild mushroom pork wine reduction sauce, wild rice pilaf, fresh green beans almondine, garden salad.

\$15.99/person



## Stuffed Game Hen

Free-range game hen stuffed with wild rice and seasoning, green beans almondine, garden salad, silver dollar rolls, iced tea, and water.

\$17.99/person



## Lemon Peppered Chicken Breast

8oz boneless chicken breast with a zesty lemon pepper seasoning and pork reduction mushroom cream sauce. Served with three sides.

\$15.99/person

(512) 365-8962  
cateringbymopsie.com

# Seafood Entrées

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## Filet & Lobster

*Maine lobster served alongside a tender beef filet.*

Steamed Maine lobster tail split and served with hot butter and served with an 8oz USDA choice hand-cut beef filet. Served with our homemade steak sauce, baked potato bar, garlic-buttered green beans almondine, garden salad, and silver dollar rolls. Comes with iced tea and water.

\$49.99/person



## Atlantic Salmon

*7 oz. center-cut grilled salmon with mayo tartar sauce.*

7oz center-cut grilled salmon with our signature mayo tartar sauce. Served with vegetable medley, rosemary red potatoes, garden salad, and freshly baked silver dollar rolls. Comes with iced tea and water.

\$18.99/person

## Ribeye & Shrimp

*12 oz. ribeye steak with garlic-buttered gulf shrimp.*

12oz USDA choice ribeye steak and grilled garlic-buttered gulf shrimp. Served with our homemade steak sauce, garlic mashed potatoes, green beans almondine, garden salad, and freshly baked silver dollar rolls. Comes with iced tea and water.

\$29.99/person



## Shrimp Scampi with Linguine

Sautéed shrimp scampi served on a bed of linguine pasta with a house salad and garlic bread. Comes with iced tea and water.

\$17.99/person



## Parmesan Crusted Tilapia

7oz tilapia fillet served with our signature mayo tartar sauce, rice pilaf, green beans almondine, and a garden salad.

\$18.99/person

# Additional Entrées

\*Prices based on 250 guests. Call for custom pricing.



## Enchiladas Caseras

Served with Texas red chili sauce and roasted tomatillo green verde sauce, Spanish rice, refried or charro beans, and chips and salsa.

**\$17.99/person**



## Smoked Pork Chop

Signature 12 oz. smoked pork chop served with garlic mashed potatoes, green beans almondine, garden salad, and freshly baked silver dollar rolls.

**\$17.99/person**



## Turkey and Dressing

White and dark roasted turkey with homemade cornbread dressing, giblet gravy, green beans almondine, garden salad, cranberry sauce, and fresh rolls.

**\$16.99/person**



## Custom Boxed Lunches

Your choice of turkey breast, smoked ham, turkey salad, tuna salad, or pimento cheese on a 6" hoagie rolls. Includes potato salad or chips and a fresh cookie.

**\$9.99/person**



## Spaghetti and Meatballs

Homemade meatballs in a zesty marinara sauce served on a bed of spaghetti noodles.

**\$15.99/person**



## Lasagna di Italia

Served with a Mediterranean vegetable medley, ceasar salad, and garlic buttered bread. Comes with iced tea and water.

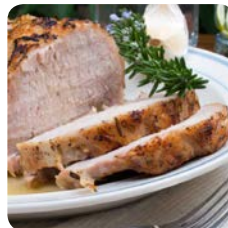
**\$17.99/person**



## Taste of Italy Combination

Homemade 10-layer Italian lasagna, grilled chicken alfredo, or chicken parmesan (choose 2). Served with a Mediterranean vegetable medley, caesar salad, and bread.

**\$18.99/person**



## Signature Roast Pork Loin

Chef-carved pork loin with sautéed bell peppers and caramelized onions. Choose a second entrée: 12-spice chicken breast, fresh gulf mahi-mahi, or Atlantic salmon.

**\$19.99/person**



# Breakfast Entrées



## Breakfast Tacos Bar

Scrambled eggs, tortillas, potatoes, refried beans, cheese, bacon, brisket, sausage, orange juice, and coffee.

**CALL FOR PRICING**



## Classic Breakfast Bar w/ Ham

Boneless smoked breakfast ham with chef-carving station, bacon or sausage, scrambled eggs, biscuits and gravy, fresh fruit display, and assorted pastries.

**\$18.99/person**



## Classic Breakfast Bar

Scrambled eggs, bacon, fresh fruit display, assorted mini muffins, orange juice, and five flavors of Starbucks coffee.

**\$16.99/person**



## Custom Breakfast Menu

A fully custom breakfast menu of you choosing. Please call for pricing and options.

**CALL FOR PRICING**

# Soup & Salads

\*Prices based on 250 guests. Call for custom pricing.



## Soup and Salad

Homemade minestrone soup, garden salad, and freshly baked silver dollar rolls. Comes with iced tea and water.

**\$9.99/person**



## Garden-Fresh Salad

Fresh spring mix, grape tomatoes, carrots, purple cabbage. Served with ranch and Italian dressing.

**\$3.99/person**



## Strawberry Spinach Salad

Spring mix salad with sliced strawberries, walnuts, pecans, and feathered jack cheese. Served with our signature red wine vinaigrette.

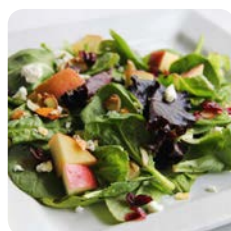
**\$4.99/person**



## Grilled Chicken Salad

12-spice grilled chicken breast served with garden spring mix, cherry tomatoes, shredded carrots, purple cabbage, smoked bacon bites, and Italian croutons.

**\$6.99/person**



## Mixed Greens Apple Salad

Spring mix salad with diced apples, almonds, cranberries, and feta cheese. Served with our house red wine vinaigrette.

**\$4.99/person**



## Ceviche

Fresh gulf shrimp and avocado ceviche. Served with corn tortilla chips.

**\$7.99/person**



## Caprese Salad

Fresh mozzarella, garden basil leaves, and sliced tomato. Drizzled with extra virgin olive oil, salt and cracked black pepper.

**\$4.99/person**



## Mediterranean Pasta Salad

Colorful spiraled pasta, tomatoes, black olives, cucumbers, and feta cheese. Tossed with a zesty house Italian dressing.

**\$2.99/person**

# Action Stations

*Add energy to any event with one of our custom-built action stations*

- Martini Glass Mashed Potato Bar
- Martini Glass Mac & Cheese Bar
- Sliders Bar
- Walking Taco Bar
- Meat Carving Stations
- Luau Whole-Hog Station
- S'Mores Bar
- Ice Cream Bar
- Root Beer Float Bar

**CALL FOR PRICING**



# Hors d'Oeuvre

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\*Prices based on 250 guests. Call for custom pricing.



## Tuscan Cheese Display

A fresh display of assorted sliced Tuscan cheeses. Smoked provolone, baby swiss, mild cheddar, and pepper jack. Served with a medley of crackers.

**\$2.99/person**



## Farm to Table Display

Chef's choice of seasonal vegetables: celery, broccoli florets, radish roses, baby carrots, cauliflower, and cucumber slices. Served with ranch dip.

**\$2.99/person**



## Fresh Fruit Display

Fresh seasonal honeydew, cantaloupe, pineapple, and strawberries.

**\$2.99/person**



## Bacon-Wrapped Jalapenos

Fresh jalapeno filled with green onion and chive cream cheese. Wrapped in applewood smoked bacon and smoked in our barbecue pit.

**\$3.99/person**



## Hollandaise Meatballs

Signature meatballs served with a rich and zesty hollandaise sauce.

**\$2.99/person**



## Chicken Diablos

Signature 12-spice marinated chicken breast and a fresh julian jalapeno slice. Wrapped in cured maple glazed bacon and smoked to perfection.

**\$2.99/person**



## Spinach & Artichoke Empanadas

Fresh spinach, artichokes, cream cheese and mozzarella baked and served with tortilla chips.

**\$2.99/person**



## Spinach and Artichoke Dip

Fresh spinach, artichokes, cream cheese and mozzarella baked and served with tortilla chips.

**\$2.99/person**



## Artisan Philly Cream Cheese Brick

Artesian Philadelphia cream cheese brick covered with raspberry chipotle sauce. Served with a medley of crackers.

**\$1.99/person**



## Mini-Caprese Salad

Cherry tomatoes, fresh basil leaves, and mozzarella balls sprinkled with extra virgin olive oil.

**\$3.99/person/person**



## Shrimp & Crab Cakes

Fresh Alaskan blue crab and Texas gulf shrimp seasoned and baked into a mini cake. Served with fresh tartar sauce.

**\$3.99/person**



## Smoked Meat and Cheese Board

Assorted smoked meats and cheese on individual cutting boards for each guest's table. Served with individual olive oil, balsamic vinegar, & fresh baked bread.

**\$4.99/person**

# Hors d'Oeuvre

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## Antipasto Display

Prosciutto, salami, pepperoni, Tuscan cheese, Mediterranean olives, roasted pickled peppers, and olive oil. Served with fresh pita bread.

**\$4.99/person**



## Charcuterie and Cheese Board

Assorted smoked pastrami, pepperoni, prosciutto, smoked cheddar, jalapeno jack, mozzarella, and provolone.

**\$3.99/person**



## Martini Glass Mashed Potato Bar

Fluffy garlic mashed potatoes served in a martini glass with whipped butter, sour cream, chives, shredded cheddar cheese and bacon bits.

**\$3.99/person**



## Gulf Shrimp Kabobs

Marinated Texas gulf shrimp, skewered and grilled.

**\$4.99/person**



## Beef Empanadas

Shredded seasoned beef filled with bell peppers and stuffed into pastry rounds that are deep fried.

**\$3.99/person**



## Buffalo Wings

Honey stung bone-in chicken wings. Served with our house ranch dressing.

**\$2.49/person**



## Pork Dim Sum

Seasoned and marinated ground pork, cooked in hot fresh oil with minced aromatics and sealed in a dumpling. Served with soy sauce.

**\$3.99/person**



## Crab-Stuffed Cherry Tomatoes

Farm fresh cherry tomatoes filled with creamy lemon zest crab meat.

**\$2.99/person**



## Bite-sized Smoked Sausage

Our homemade smoked pork and beef sausage, cut into bite size pieces. Served with our sweet barbecue sauce.

**\$2.99/person**



## Walkin' Tacos

Personal bags of Fritos served with homestyle chili, salsa, cheese, sour cream, and jalapenos. Serving attendant included.

**\$4.99/person**



## Mini Blue or Red Corn Tacos

Mini queso blue corn tacos made of organic, stone-ground blue corn mesa flour, expeller pressed sunflower oil, and sharp cheddar queso. Roasted serrano salsa.

**\$3.99/person**



## Silver Dollar Cocktail Sandwiches

Roast beef, turkey breast, smoked ham, turkey salad, chicken salad, or pimento cheese (choose any three). Served on a fresh roll with mustard.

**\$3.29/person**

# Hors d'Oeuvre

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## Bacon-Wrapped Quail

Farm fresh French-cut quail legs wrapped in hickory smoked bacon and served with raspberry chipotle sauce.

**\$5.99/person**



## Bacon-Wrapped Scallops

Fresh sea scallops, wrapped in apple wood bacon and seared to perfection.

**\$4.99/person**



## Bacon-Wrapped Gulf Shrimp

Fresh peeled and marinated gulf shrimp, wrapped in applewood bacon and pit smoked.

**\$4.99/person**



## Prosciutto-Wrapped Asparagus

Roasted asparagus spears wrapped in scaloppini prosciutto ham.

**\$3.99/person**



## Prosciutto-Wrapped Melon

Fresh cantaloupe slices wrapped in smoked prosciutto ham.

**\$3.99/person**



## Fresh Fruit Kabobs

Fresh assorted melons, pineapple, and strawberries. Served with a Greek yogurt dipping sauce.

**\$3.99/person**



## Homemade Party Dips

Spinach dip, seven layer dip, shrimp dip, or crab dip. Served with a medley of chips and crackers.

**\$2.99/person**



## Mini Hot Dog Bar

All-American mini beef hot dog bar served with cheese, onions, relish, tomatoes, and jalapenos. Includes mustard, mayo, and ketchup.

**\$6.99/person**



## Assorted Mini Quiche

Individual petite quiches. Assortment of garden vegetable, mushroom and onion, and broccoli and cheddar cheese.

**\$2.99/person**



## Spanakopita Phyllo

Phyllo dough stuffed with onion, garlic, cream cheese, and feta.

**\$3.99/person**



## Texas Gulf Shrimp Cocktail

Large, peeled gulf shrimp. Served with a homemade cocktail sauce.

**\$4.99/person**



## Seared Yellowfin Tuna

Sushi grade ahi tuna, rolled in sesame seeds and fresh cracked pepper. Seared on a hot plate. Served with a ginger soy vinaigrette.

**\$7.99/person**

# Hors d'Oeuvre

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\*Prices based on 250 guests. Call for custom pricing.



## Smoked Salmon on Crostini

Fresh Alaskan smoked salmon served on top of a cream cheese spread and a toasted crostini.

**\$4.99/person**



## Smoked Salmon Rolls

Fresh Alaskan smoked salmon rolled and served with cream cheese and pita bread.

**\$4.99/person**



## Chicken Sayta Skewers

Fresh chicken breast seasoned, marinated, and grilled on a skewer. Served with our Thai peanut sauce.

**\$3.99/person**



## Tuna Tartare

Fresh sushi grade ahi tuna, finely chopped cucumbers, avocado, mirin, and topped with sesame seeds. Served with a side of wasabi, shaved ginger root, and soy sauce.

**\$7.99/person**



## Tapas Bar

Shredded pork, beef, or chicken, tostadas, mini corn tortillas, sliced avocados, sliced black olives, shredded cheddar and jack cheese, shredded lettuce, and sour cream.

**\$5.99/person**



## Pasta Bar

Pasta served with your choice of marinara sauce or Alfredo sauce. Comes with marinated pasta salad or macaroni salad. Additional pasta toppings available.

**\$4.99/person**



## Chicken & Waffles

Crispy deep fried chicken breast wrapped in a warm buttermilk waffle, drizzled with hot maple syrup, and sprinkled with powdered sugar.

**\$4.99/person**



## Mini Street Tacos

Bite-sized tacos filled with seasoned beef and cheese. Side of sour cream and salsa included.

**\$3.99/person**



## Honey Stung Chicken

Bone-in chicken drumettes marinated in our sweet and heat sauce and deep-fried.

**\$2.99/person**



## Beef and Vegetable Kabob Skewers

Marinated sirloin, bell peppers, mushrooms, zucchini, and yellow squash. Grilled on a skewer.

**\$4.99/person**

# Sides

\*Prices based on 250 guests. Call for custom pricing.

Caprese Salad  
 Caesar Cardini's Signature Salad  
 Garden-Fresh Salad  
 Grilled Chicken Caesar Salad  
 Grilled Chicken Salad  
 Macaroni Salad  
 Mixed Greens Apple Salad  
 Pea Salad  
 Strawberry Spinach Salad  
 Zesty Mediterranean Pasta Salad

Buttered Sweet Corn  
 Cole Slaw  
 German Noodles  
 Green Beans Almondine  
 Grilled Vegetables  
 Vegetable Medley  
 Pinto Beans  
 Cajun Rice  
 Rice Pilaf  
 Spanish Rice

Baked Potato Bar  
 Garlic Buttered Mashed Potatoes  
 Home Style Potato Salad  
 Mashed Potatoes  
 Potato Chips  
 Red Buttered Potatoes  
 Rosemary Red Potatoes  
 Scalloped Potatoes  
 Sharp Cheddar Mac and Cheese  
 Twice Baked Potatoes

# Desserts



Godiva Chocolate Fountain  
 \$4.99/PERSON

Chocolate-Covered Strawberries  
 \$2.49/PERSON

S'mores Bar  
 \$2.49/person

Cobbler Pie a la Mode  
 \$3.99/PERSON

Pie  
 \$3.99/PERSON

New York Style Cheesecake  
 \$4.99/PERSON



Strawberry Cheesecake  
 \$4.99/PERSON

Mini-Cheesecakes  
 \$3.99/PERSON

Jumbo Fudge Brownies  
 \$2.49/PERSON

Homemade Banana Pudding  
 \$2.49/person

Ambrosia Fruit Salad  
 \$2.49/person

Root Beer Floats  
 \$3.99/person



Mini-Pecan Pies  
 \$4.99/PERSON

Baked Sweets  
 CALL FOR PRICING

Pan Dulce  
 \$2.99/PERSON

Ice Cream  
 \$2.99/PERSON

Fresh Baked Cookies  
 \$1.99/PERSON

Mini-Muffins  
 \$1.99/person

# Bar & Beverage

\*Prices based on 250 guests. Call for custom pricing.



## Full Hosted Bar

*House cocktails, domestic bottled beers (4), and house wines (2).*

Includes setup and cleanup, bar table, bar tools, ice, coolers, limes, mixers, and clear acrylic plastic cups. You may upgrade to glass wine goblets and beer glasses for an additional \$3 per person. A TABC certified bartender for every 100 people is required at an additional cost of \$40.00 per hour (4 hour minimum).

\$13.00/person (starting)



## Beer & Wine Hosted Bar

Two domestic and two import beers, one house red and white wine. Includes setup and cleanup, bar table, bar tools, ice, coolers, limes, and clear acrylic plastic cups.

\$10.75/person (starting)



## Frozen Margaritas

Commercial grade margarita machine for frozen beverages. Mixes are sold separately.

\$125.00/machine rental



## Passed Champagne Toast

Champagne served with a raspberry or strawberry floater.

\$4.99/person



## Cash Bar

The cash bar requires a \$1000 minimum in sales to be met. The client is responsible for the difference and will be billed to the credit card on file.

\$150.00/setup fee (150 persons)



## Full Bar Setup

- client provides alcohol

We provide clear acrylic plastic cups: 9oz for wine, 12oz for beer, 10oz for mixed drinks. Also includes limes, ice chests, napkins, bar tools, and bar table.

\$5.00/person (4 hours)



## Beer & Wine Bar Setup

- client provides alcohol

We provide clear acrylic plastic cups: 9oz for wine, 12oz for beer, 10oz for mixed drinks. Also includes limes, ice chests, napkins, bar tools, and bar table.

\$3.00/person (4 hours)



## Silver Punch Service

Punch is served from a large elegant silver punch bowl into acrylic punch cups and comes with cocktail napkins. Glass punch cups are available at an additional charge.

\$125.00/hour (100 servings)



## Sterling Silver Coffee Service

Service features fresh roast coffee served from elegant silver. Coffee flavors included. Guests drink from imitation china coffee cups.

\$150.00/2 hours (75 guests)

# Services

\*Prices based on 250 guests. Call for custom pricing.



## Real China Place Setting

Double rim gold or platinum: dinner, hors d'oeuvre, salad, or dessert plate (choose two), linen-rolled Oneida silverware (fork and knife), glass drinking goblet, and salt and pepper shakers.

\$7.00/person

## Imitation China Place Settings

Looks like real china yet disposable. Double rim gold or platinum: dinner, hors d'oeuvre, salad or dessert plate (choose two). Reflections fork and knife, dinner napkin, clear plastic drink glass, and salt and pepper shakers.

\$3.95/person



## Acrylic Place Settings

Acrylic dinner, hors d'oeuvre, salad, or dessert plate (choose two). Includes acrylic fork and knife, clear plastic drink glass, dinner napkin, and salt and pepper shakers.

\$3.45/person



## Silver Cake Cutting Service

Silver cake breaker and knife with 6-inch acrylic cake plates. Comes with forks, cocktail napkins, and a server.

\$0.75/person



## Tents & Decor

Tents available to accommodate parties of 50-5,000 guests.

Call for custom pricing



## Linen Service

White, black, or ivory linens available for rectangular and round tables.

\$15-18/linen



## Tables

8' ft. rectangular tables, 120" round tables, cocktail tables, or bar tables.

Call for custom pricing



## Seating

White metal chairs or elegant white padded chairs.

Call for custom pricing



## Mobile Smoker

Add some flare to your outdoor event with an authentic smoking pit. We provide the equipment and transportation to your location.

Call for pricing



(512) 365-8962

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