

Circle C Café & Catering

Congratulations on your upcoming event! We are thrilled about the opportunity to cater your event at the Lady Bird Wildflower Center. I have included our full menus. Please keep in mind that all menus can be custom designed to meet your budget and satisfaction.

Jaime Arevalo is the Executive Chef and owner of Circle C Café and Catering. With over 20 years of experience in the culinary business, Chef Jaime is fully qualified to cater your event.

Please contact me with any questions or concerns you may have. We are very excited about the opportunity to serve you. I look forward to hearing from you!

Sincerely,
Chef Jaime & Julie Arevalo
Circle C Café & Catering
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Austin, TX 78739
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circleccafe@aol.com
www.circleccatering.com

We use Premiere Party Central for all our rental needs. I am happy to prepare a quote. Here are estimates of rental items:

\$7.50 Round/6ft table

\$13.95 floor length round linen

\$18.95 floor length linen

\$3.50 white garden chair

\$5.00 china – goblet, dinner plate, cake plate, knife, fork, dessert fork, spoon, napkin

*** These are estimated prices. A complete rental quote is dependent on menu choice.

Other Fees:

Chef/Catering Manager @ \$35.00 per hour

TABC Certified Bartender @ \$25.00 per hour

Servers @ \$20.00 per hour

Texas sales tax at 8.25% of total bill.

Service fee at 18% of total bill.

Circle C Café & Catering

Hors d'oeuvres

Teriyaki Sirloin Kabobs
Served with an Orange Ginger Sauce

Mushrooms Stuffed with a Pesto Crabmeat

Sausage & Cream Cheese Pinwheels

Mini Gourmet Chicken Quesadillas
Served with a Pineapple Mango Salsa

Italian Sausage Empanada

Beef Tenderloin Crustini
With Caramelized Onions & Cheese

Mini Crab Cakes
Served with Honey Mustard Sauce

Scallops wrapped in bacon

Grilled Portabella Mushrooms
Served on Toasted Baguettes with Balsamic Glaze

Marinated Roma Tomatoes
Served on a Crouton with Smoked Mozzarella

Stuffed Cherry Tomato with a Salmon Mousse

Coconut Shrimp
Served with an Orange Sauce

Spinach & Feta Triangles

Display of Assorted Fruit

Display of Domestic & International Cheese
Served with Assorted Crackers

***** All hors d'oeuvres are \$3.00 each**

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Salads

Southwestern Salad

Roasted Corn, Black Bean,
Cumin Pork Tenderloin, Oregano, Poblano,
Citrus Vinaigrette

Chicken Salad

Diced grilled chicken, roasted pecans, Celery, Onions, Mayonnaise

Tuna Salad

Albacore tuna, celery, onions, pickle relish, mayonnaise

Tricolor Fusili Pasta Salad

Artichokes, Spanish Olives, Green & Red Peppers, Red Onions,
Chipotle Cilantro Vinaigrette

Potato Salad

Yukon & Red Potatoes, Roasted Peppers, Onions,
Honey Mustard Dressing

Spinach Salad

Tender Spinach Leaves with
Caramelized Pecans, Feta Cheese, Strawberry Slices
Strawberry Vinaigrette

Yellow and Red Tomato Salad

with Baby Greens and Fresh Mozzarella
Drizzled with a Port Wine Balsamic Reduction

Jicama Salad

Romaine lettuce, Oranges, Walnuts
Citrus Vinaigrette

***** All salads are \$3.00 each**

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Favorites

Pasta Buffet

Garlic Pesto Crème Sauce

Fresh Tomato Basil Sauce

Grilled Vegetables

Served With

Bowtie Pasta

Tri Color Fusili Pasta

Sliced Grilled Chicken

Garden Green Salad

Served with Cilantro Vinaigrette & Creamy Ranch Dressing

Garlic Bread

\$15.00 per person

Fajita Buffet

Marinated Grilled Chicken & Slow Roasted Beef Fajitas

with Roasted Peppers & Caramelized Onions

Sour Cream, Cheddar Cheese, Shredded Lettuce

Homemade Refried Beans & Spanish Rice

Avocado/Tomato Salsa

Served with Tri Colored Tortilla Chips

\$15.00 per person

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Beef

Peppercorn – Crusted Beef Tenderloin
Served with a Blackjack Bourbon
\$30.00

Rosemary Slice Sirloin
Served with Shallot Cabernet Sauce
\$27.00

Rosemary Rib eye
Served with a Cabernet Mushroom Sauce
\$27.00

Grilled Marinated Venison Tenderloin
Served with a Cranberry Wine Sauce
\$36.00

Basil Lemon Grilled Veal Chops
Served with a Sun dried Cherry Sauce
\$36.00

Tarragon Mustard Marinated Rack of Lamb
Served with a Port Rosemary Sauce
\$30.00

Pork

Roasted Rosemary Pork
Served with Roasted Pear & Garlic Sauce
\$20.00

Pistachio Crusted Pork Tenderloin,
Served with a Wild Mushroom Sauce
\$25.00

Curry Marinated Pork loin
Served with an Orange Mint Sauce
\$20.00

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Pork Tenderloin
Served with Spinach, Pine Nuts, and Garlic
\$25.00

Peppered Pork Chops
Served with a Balsamic Sage Sauce
\$20.00

Chicken

Coriander Marinated Grilled Chicken Breast
Served with a Poblano Crème Sauce
\$19.00

Chicken Picatta
Served with a Lemon Caper Sauce
\$19.00

Chicken Marsala
\$18.00

Basil & Orange Marinated Grilled Chicken
Served with a Poblano Pecan Crème Sauce
\$19.00

Lime Grilled Chicken
Served with a Mango Salsa
\$18.00

Grilled Chicken Breast
Stuffed with Spinach, Onions, Boursin Cheese
Served with a Pesto Sauce
\$19.00

Stuffed Cornish Hen
Served with Garlic Sauce
\$19.00

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Pan Seared Quail
Served with a Chardonnay Peach Sauce
\$23.00

Seafood

Pesto Marinated Tilapia
Served with a White Wine Sauce
\$19.00

Pistachio Encrusted Red Snapper
Served with an Oregano Melon Sauce
\$21.00

Pesto Pan Seared Salmon
Served with a Basil Crème Sauce & Pineapple Salsa
\$19.00

Blackened Salmon
Served with a Lemon Caper Sauce
\$19.00

Garlic Ginger Tuna
Served with a Mango Chile Salsa
\$25.00

Sautéed Trout
Served with a Parsley Caper Sauce
\$21.00

Oregano Grilled Shrimp
Served with a Papaya Champagne Sauce
\$25.00

Sesame Shrimp
Served with a Lime Cilantro Butter
\$25.00

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Vegetarian

Baked Poblano Chiles
Stuffed with Gorgonzola, Artichokes and Toasted Walnuts
\$15.00

Eggplant Parmesan
Served with a Tomato Basil Sauce
\$15.00

Cheese Ravioli
Served with a Pesto Crème Sauce
\$15.00

***** All entrees come with a choice of salad, vegetable, starch, rolls and iced tea.**

Salads

Garden Green Salad
Mix Greens
Baby Spinach
Cesar Salad

Dressings

Creamy Ranch, Orange Mint Vinaigrette, Cilantro Vinaigrette, Chipotle Pecan Vinaigrette, Strawberry Vinaigrette, Sun-dried Tomato Tarragon Vinaigrette

Vegetables

Leeks in Orange Ginger Sauce
Julienne Chayote Squash
Mixed Vegetables
Grilled Vegetables
Roasted Vegetables
Herb Garden Green Beans

Starches

Creamy Polenta with Sage and Wild Mushrooms
Garlic Mashed Potatoes
Oven Roasted Rosemary Potatoes
Saffron Risotto
Rice Pilaf
Cilantro Rice
Tri Color Orzo Pasta

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Desserts

Italian Crème Cake

Chocolate Marqui Cake

Carrot Cake

Cheesecake

Fruit Tart

Mexican Vanilla Ice Cream

Cinnamon Shells

Fresh Berries

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In order to provide you with a personalized proposal, we will need the following information.

Name:

Address:

Phone Number:

Email Address:

Type of Event:

Date of Event:

Beginning Time of Event:

Ending Time of Event:

Location:

Number of Guests:

Menu in mind:

Buffet Style Service or Plated:

China or heavy acrylic plastic ware:

Will you be needing tables, linens, chairs:

Budget:

We will do our best to provide you a proposal that meets your budget as well as satisfaction.

You are welcome to bring in your own alcohol. We will provide a TABC certified bartender to serve you. Bartenders are available at \$25.00 per hour. If you would like us to handle the alcohol for you, please provide the following information.

Bar Hours:

Number of Guests:

Brand of Beer:

Brand of Wine:

Liquor:

Glassware needed: