



*Lady Bird Johnson*

**Wildflowercenter**

## **Wildflower Center Catering**

Thank you for choosing the Wildflower Center for your catering needs. Chef Jaime Arevalo with Circle C Catering can assist you with customizing your menus including any special dietary needs.

Orders may be placed by calling Julie Arevalo at (512)301-7235 office, (512)470-7724 or by email at [circleccafe@aol.com](mailto:circleccafe@aol.com). Prices do not include 8.25% sales tax and an 18% service charge.

Please contact us as soon as you have booked your event so that we may place you on the calendar and schedule staff. Your final order must be received 3 days prior to your event. Payment in full is due on the day of your event and can be made by check, cash or credit card. Prices are subject to change without notice.

We welcome you and your guests to the Lady Bird Johnson Wildflower Center and look forward to working with you!

*Circle C Café & Catering*  
*Chef Jaime Arevalo & Julie Arevalo*  
*512-301-7235; 232-0154*  
*circleccafe@aol.com*

***Breakfast Menus***

***Continental Breakfast***

Assorted Chilled Juices  
Sliced Fresh Fruit Display  
A selection of Muffins, Danish and Breakfast Breads  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Hot Tea Selections  
\$7.95 per person

***Hill Country Breakfast***

Assorted Chilled Juices  
Sliced Fresh Fruit Display  
Assortment of Breakfast Tacos that may include:  
Egg & Bacon, Egg & Sausage or Potato & Egg  
With Fresh Salsa  
Assortment of Breakfast Bakeries to Include:  
Muffins, Danish and Assorted Breakfast Breads  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Hot Tea Selections  
\$9.95 per person

***Texas Breakfast***

French Toast  
Scrambled Eggs  
Bacon  
Sausage  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Hot Tea Selections Assorted Chilled Juices  
\$12.95 per person

***A La Carte***

Coffee Service \$1.95 per person  
Muffins \$1.95 each  
Breakfast Tacos \$1.95 each  
Bagels & Cream Cheese \$1.95 each  
Greek Yogurt @ \$1.50 each

*\* The above menus are subject to 18% service charge and applicable taxes*

## ***Lunch Menus***

### ***Pasta Buffet***

Garlic Pesto Crème Sauce

Fresh Tomato Basil Sauce

Grilled Vegetables

Served With

Bowtie Pasta

Tri Color Fussili Pasta

Sliced Grilled Chicken

Garden Green Salad

Served with Cilantro Vinaigrette & Creamy Ranch Dressing

Garlic Bread

Iced Tea

\$15.00 per person

### ***Fajita Buffet***

Marinated Grilled Chicken & Slow Roasted Beef Fajitas

with Roasted Peppers & Caramelized Onions

Sour Cream, Cheddar Cheese, Shredded Lettuce, Flour Tortillas

Homemade Refried Beans & Spanish Rice

Avocado/Tomato Salsa

Served with Tri Colored Tortilla Chips

Iced Tea

\$15.00 per person

### ***BBQ Buffet***

Sliced BBQ Brisket

Smoked Sausage

Potato Salad

Ranchero Beans

White Bread

Iced Tea

\$15.00 per person

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### ***Deli Buffet***

Assortment of Breads  
Assorted Deli Meats  
Sliced Cheese  
Lettuce, Tomato, Onions  
Pasta Salad  
Chips  
Cookies  
Iced Tea  
\$12.00 per person

### ***Hamburger/Hotdog Buffet***

Hamburgers  
Hotdogs  
Chips  
Cookies  
Iced Tea  
\$10.00 per person

### ***Boxed Lunch***

Honey Cured Ham & Cheddar Cheese  
Served on Hoagie Bun  
Smoked Turkey Breast & Swiss Cheese  
Served on Multi Grain Bread  
Lettuce, Tomato, Pickle Spear & Condiment Packets  
Tuna Salad  
Served on Focassia Bread  
Vegetarian Sandwich  
Served on Multi Grain Bread  
(includes cheese, lettuce, tomato, cucumber, avocado)  
Chips  
Cookie  
Soft Drink or Bottled Water  
\$9.00 per person

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## ***Plated & Served Hot Meal***

*\*requires servers, please contact for labor fees*

### Option I.

Garden Green Salad  
Served with an Orange Mint Vinaigrette  
Grilled Chicken Breast  
Stuffed with Spinach, Onions, Boursin Cheese  
Served with a Pesto Sauce  
Garlic Mashed Potatoes  
Fresh Green Beans  
Rolls  
Iced Tea & Water  
\$17.00 per person

### Option II.

Cesar Salad  
Pesto Pan Seared Salmon  
Served with a Basil Crème Sauce  
Pineapple Mango Salsa  
Tri Color Orzo Pasta  
Julienne Chayote Squash  
Rolls  
Iced Tea & Water  
\$18.00 per person

### Option III.

Mixed Greens  
Served with a Basil Balsamic Vinaigrette  
Baked Poblano Chiles  
Stuffed with Gorgonzola, Artichokes and Toasted Walnuts  
Saffron Risotto  
Grilled Vegetables  
Rolls  
Iced Tea & Water  
\$15.00 per person

*\*Also available as buffet style which does not require servers\**

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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  
and 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

**Choose 3 salads for \$10.00 per person**

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## ***Afternoon Breaks***

### ***Cookie Break***

Sliced Fresh Fruit Display

Texas Size Cookies

To include the following variety:

Chocolate Chip, Peanut Butter, Oatmeal Raisin

And White Chocolate Macadamia Nut

\$3.95 per person

### ***Fruit & Cheese***

Display of Sliced Fresh Fruit

Display of Assorted Cheese

Served with Assorted Crackers

\$4.95 per person

\*\*\*May add or substitute Vegetable Display with Ranch Dip\*\*\*

### ***Chips & Dips***

Tri-Colored Tortilla Chips

Served with Chili Con Queso, Fresh Avocado/Tomato Salsa

\$5.95 per person

### ***Sweet & Salty***

M&M's

Trail Mix

Popcorn

Gardettos

Goldfish

\$4.95 per person

### ***Pretzels***

Fresh Baked Giant Pretzels

Served with your choice of topping:

Parmesan cheese, Garlic butter, Cinnamon & Sugar, Salt

\$2.95 per person

### ***Assorted Granola Bars @ \$1.00 each***

### ***Beverages***

Soft Drinks \$1.25 each

Bottled Water \$1.25 each

Iced Tea \$1.00 per person

Lemonade \$1.00 per person

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