

CATERED HOT ENTRÉE MENU

24 - 48 hours notice requested

Free Range Chicken Entrees

Dijon Chicken, grilled chicken in a light French mustard cream sauce

Chicken Marsala, roasted mushrooms, onions and fresh sage

Chicken Schnitzel with lemon caper butter sauce

Herb Roasted or BBQ Chicken, served with biscuits

\$12.95 per person/ 10 person minimum Includes one side dish

Beef and Pork Entrees

Annie's Famous Meatloaf - G

Italian Pot Roast with root vegetables -G

Roasted Pork Loin, apples, mustard pan sauce-G

BBQ Beef Brisket - G

\$15.95 per person/10 person minimum Includes one side dish

Handmade Casseroles

King Ranch Chicken

Four Cheese Sausage Lasagna

Chicken or Beef Pot Pie

Eggplant Rollatini with spinach, polenta, three cheeses and tomato basil sauce-V

Mushroom and Spinach Lasagna-V

Small \$130 serves up to 12 Large \$249 serves up to 24 Includes one side dish

Side Choices - \$3.99 per person/10 person minimum

Hot Vegetables

Roasted Rosemary Potatoes-G V

Mashed Potatoes-G V

Broccoli with Lemon and Butter-G V

Roasted Mixed Vegetables -G V

Green Beans-G V

Buttery Carrots

V- Vegetarian G- Gluten Free

Seasonal Salad Choices

Pesto Pasta- V

Classic Caesar V

Chickpea Feta-G V

Pear and caramelized walnut-G V

Field Greens-G

Fresh Fruit-G

ROLLS or BISCUITS - \$1.50 ea. (minimum of 10 required)

Farm to Table for a Crowd

Buffet Salad Sampler- Choice of 4 of our seasonal salads served with sliced

Chicken \$14.95 per person-10 person minimum

Deep Dish Quiche (made with cage free eggs) and Organic Field Greens

Ham, Onion and Gruyere or Spinach, Mushroom and Gruyere

\$54 serves 6-8

512.472.1884 ext. 1 AnniesAustin.com

Please place catering orders 24- 48 hours in advance

Prices do not include gratuity for delivery driver

A Small Delivery Fee will be added to Delivered Orders

Weekend orders require \$300 minimum and must be placed Thursday by 4:00

Weekday minimum \$40.00

Annie's Corporate Catering Guide

512.472.1884 ext. 1 www.AnniesAustin.com

Breakfast Service

Continental Breakfast

Breakfast pastry tray, freshly-roasted coffee and orange juice

Small: serves up to 12 - \$59.99

Large: serves up to 25 - \$114.99

Tex-Mex Breakfast Tacos - \$3.25 each

Wrapped in a flour tortilla and served with fresh salsa

Hot Breakfast Buffet

Scrambled eggs, bacon and sausage, potatoes, artisan bread, butter and jam
10 person minimum - \$99.99

Egg Strata

Classic - sausage, cheese

Vegetarian - spinach, mushroom, cheese

Small: serves 12 - 59.99

Large: serves 25 - 129.99

Morning Crunch

Yogurt, granola and seasonal fruit

Small: serves 6--29.99

Large: serves 15-69.99

Assorted Pastry

Muffins, cinnamon rolls, scones, and tea breads, beautifully garnished

Small: serves 12 - 39.99

Large: serves 25 - 79.99

Sliced Fresh Fruit

Small (10-12)-39.99,

Large (20-25) - 79.99

Breakfast Sandwiches - \$3.99 each

(10 person min.) - on English Muffin

Classic - scrambled eggs, sausage, cheese

Vegetarian - spinach, mushroom, cheese

Quiche - \$24 serves 6-8

Ham, onion and gruyere

A la Carte (10 person minimum)

Sausage 3.25

Roasted Potatoes 3.25

Applewood Smoked Bacon 3.25

Scrambled Eggs 3.25

Beverage Service

Organic Coffee by the gallon-16.99

Orange juice by the gallon - 10.99



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Platters

10 Person Minimum

Hand Built Assorted Sandwich

& Wraps Platter - \$8.25/ person

A tray of our Bistro Sandwiches and Wraps

With chips - \$9.25/ person

Petite Sandwich Platter - \$4.99/person

A tray of Bistro Sandwiches, quartered

Seasonal Salad Bowl - \$3.99/person

A natural accompaniment

to our sandwiches. Please select one:

Pesto Pasta // Field Greens// Caesar//

Chickpea Feta // Pear // Fresh Fruit

Premium Platter Package -

\$10.99 / person

Bistro Sandwich & Wrap Platter,
Chips, and Cookie & Brownie Tray.

For salads instead of chips –

\$12.50 per person

Build Your Own Sandwich Platter

A selection of meats and cheeses served
with our freshly baked bread and
assorted condiments

\$12.49 / person

Sliced Fruit Platter

A selection of fresh seasonal fruits
and berries artfully displayed

Small: serves 10-12 - \$39.99

Large: serves 20-25 - \$79.99

Roasted Vegetables with Aioli

Roasted vegetables with
olive oil and sea salt.

Served with lemon basil aioli

Small (10-12) - \$54.99

Large (25-30) - \$109.99

Cheese and Fruit

Served with bread and crackers

Small (10-12) \$49 Large (24-30) \$95

Fresh Vegetable Platter

Seasonal crudité's served with dipping
sauce

Small (10-12) \$40 Large (24-30) \$80

Hot Entrees - \$12.95 and up

Please see back page

(10 person minimum)

Boxed Salads

Made fresh to order

\$12.50

Grilled Chicken Caesar

Grilled chicken with romaine lettuce,
tomatoes, croutons and freshly
grated parmesan cheese

Cobb Salad

Grilled chicken, egg, bacon,
tomato, carrot and white
cheddar cheese on a bed of lettuces

Thai Chicken Salad

Shredded chicken, field greens, carrots,
cabbage and green onions
tossed with a piquant peanut sauce

Salad Sampler

Select four of our sensational
seasonal salads from our
list of salads

Organic Field Greens

Organic field greens, cucumber,
tomato, carrots, red onion
with a grilled free-range chicken breast
and your choice of dressing

Salade Delise

Field greens, sliced pears, caramelized
walnuts and, grilled chicken
with raspberry vinaigrette

Greek Salad

Greens, cucumber, tomatoes, peppers,
celery, olives, grilled chicken
and feta cheese served
with Greek vinaigrette

Chinese Chicken Salad

Field greens with cabbage, peppers,
fresh herbs, grilled chicken
and Asian dressing

Farmer's Market Salad

Carrots, beets, radishes, arugula,
goat cheese, grilled chicken
with horseradish vinaigrette

**Substitute salmon for chicken:
add 4.95 to any salad**

Boxed Lunches

Select from the Fresh, Hand Built
Bistro Sandwiches and Wraps on the
right and Seasonal Salads below

Corporate Box - \$10.49

Includes a Bistro sandwich,
seasonal salad and a freshly
baked cookie in a white deli box

Boardroom Box - \$11.49

Includes a Bistro sandwich,
a seasonal salad,
a freshly baked brownie
and fruit garnish

Express Box - \$9.49

A Bistro Sandwich, chips
and a freshly baked cookie
packaged in a white deli box

Seasonal Salad Selection

Pesto Pasta // Field Greens// Caesar//

Chickpea Feta // Pear // Fresh Fruit

Desserts

Cookie and Brownie Tray – \$2.50

An assortment of cookies and brownies

Café Confection Tray-\$2.99

Freshly baked lemon bars,
cheesecake brownies,
or ganache brownies and pecan bars

Individual Cookie - \$1.75

Individual Annie's' Brownie – \$2.50

Beverage Service

Lemonade -\$11.99/Gallon

Iced Tea -\$9.99/Gallon

Sweet Tea-\$11.99 /Gallon

Organic Coffee:\$16.99/Gallon

Assorted Sodas - \$2.25

Bottled Water \$2.25

Bistro Sandwiches & Wraps

Hand Built on freshly baked bread

Caprese

Thickly sliced Roma tomatoes,
fresh mozzarella and basil pesto
on focaccia

Ham & Havarti

Ham & Havarti cheese with
caramelized onions, lettuce, tomato
and honey-mustard on focaccia

Tarragon Chicken Salad

Annie's famous chicken salad
served with lettuce, tomato
and pesto mayonnaise on focaccia

Smithville Tuna Salad

Old-fashioned tuna salad with lettuce,
tomato & herbed mayonnaise
on organic 9-grain-whole wheat bread

Smoked Turkey

Smoked turkey, cheddar, bacon,
lettuce, tomato & herbed mayonnaise
on organic 9-grain whole-wheat bread

Country Cheese

White Muenster and herbs,
grated carrots, lettuce & tomatoes
on organic 9-grain whole wheat bread

Grilled Chicken Caesar Wrap

Classic grilled chicken breast
with lettuce, tomato, roasted peppers
and Caesar dressing

BLT Wrap

Bacon, lettuce, tomato
& pesto mayonnaise

Turkey & Havarti Wrap

Turkey with roasted peppers,
havarti cheese and herbed mayo

Crunchy Salad Wrap

Cabbage, beets, radish, carrots,
cucumber, spinach, arugula
and Peanut dressing