

PARTY PLATTERS

Designed to feed 6-10 people but varies depending on portion size.

Party Wings 57.95

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 choice of two 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 37.95

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 portions

Party Lasagna 56.95

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 pre-cut the lasagna

Party Dessert Bites

28 pieces 23.95 42 pieces 35.95

Finish off your meeting or party with bite-sized desserts everyone will love. Selections vary based on availability.

Fruit Platter 29.95

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

Vegetable Platter 34.95

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

FOOD TRUCKS

Shaved Ice Truck and Specialty Catering

On-Site Food Truck

Let us bring our kitchen to you. Rent our catering food trailer for your next party or event and we'll do all the cooking.

Includes: transportation¹, 3 hours of service, and customized menu
\$300 rental fee + food and beverage purchases² \$100 per additional hour
Minimum 75 people

On-Site Shaved Ice Truck

Everyone loves shaved ice! Be a hero and bring us out to serve up a cold treat for all your guests.

Includes: transportation¹, 3 hours of service, and 25+ flavors
\$200 rental fee + shaved ice purchases² \$50 per additional hour
Minimum 75 people



SPECIALTY CATERING

Private Chef

Available on-premise at The Driftwood Bistro or at your location. Hire us to craft your menu with you – and then let us prepare and serve your customized meal for you and your friends.

Includes: menu consultation, design, procurement, 3 hours on site, clean-up
\$200 - 500³ + food and beverage⁴ \$100 per additional hour
Groups of 4 – 20 Only

Breakfast / Brunch Catering

We can customize a breakfast or brunch menu for you. Please inquire about options to fit your retreat, party, or event.

Pizza Palooza

In need of a lot of pizza? We have the award-winning pizza your guests will love. Perfect for school festivals, late-night wedding snacks, large parties, or any event where you have a lot of hungry people. Give us a call and inquire about how we can help you. Special pricing available for schools and charities.

We are happy to work with clients on dietary preferences. Please alert our catering manager to any known food allergies as early as possible during the planning stages. While we use some Gluten-Free (GF) products, our facilities are not 100% GF and we cannot guarantee any product as GF. ¹We only provide food truck services within Hays County. Additional fees may apply due to distance. ²Food trailer rental fees do not include food or beverages. Rental of food trailers requires a minimum product purchase. Use of our food trailers at locations where food is for sale to the public is not covered by this brochure. ³Cost varies due to size of party, location, and complexity of the menu. ⁴Meals are charged at a per person menu price in addition to the Private Chef fees. Prices and selections subject to change at any time and without notice. All catering orders require customer approval of their catering invoice, which may include other costs.

Variety is the spice of life!

With two different restaurants, and two different menus, we can cater delicious food for any event. And, with our years of experience, we can provide the level of service you expect. Let us be your choice for catering. We can provide award-winning pizza for your school event, tasty box lunches for your business meeting, an elegant buffet for a birthday party, and a full-service plated steak feast for your rehearsal dinner. Call our dedicated catering manager now for help planning your next event!



The
DRIFTWOOD
Bistro



Catering for Any Occasion

512-995-0895

catering@sssrh.com

TheDriftwoodBistro.com
HillCountryRanchPizzeria.com

484-652-7990

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CATERING MENU



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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 Manager for a full list of available appetizers. See some examples below and in our Themed Meals section of this menu.

Light Hors D'oeuvres

Presented as a buffet or passed to your guests, our light hors d'oeuvre package is an excellent way to welcome everyone to your event. Each item is attractive and tasty, but won't spoil appetites. Includes Antipasto Skewers, Caprese Skewers, Hummus Tarts, Tzatziki Tarts, Pulled Pork Canapes, and Baked Brie Bites.

Minimum 25 people \$11.50 per person + labor Typically 1 hour service

Heavy Hors D'oeuvres

Best presented by servers during a cocktail hour, our heavy hors d'oeuvre package focuses more on presentations and proteins. Each selection will provide a delicious example of what is to follow. Includes Raspberry Chipotle Bacon Wrapped Quail, Shrimp Canapes with Chili-Lime Sauce, Roast Beef Crostini with Horseradish Sauce, Deviled Eggs with Lox and Capers, Puff Pastry Wrapped Asparagus, and Stuffed Mushroom Caps.

Minimum 20 people \$18.50 per person + labor Typically 1 hour service

Tea Sandwiches

These are fancy, attractive little sandwiches intended for snacks with tea, coffee, wine, or cocktails. Consider pairing with a vegetable platter and some fresh fruit to make your event memorable and unique. Our standard tea sandwich package includes five classic selections: Cucumber & Butter, Smoked Salmon & Cream Cheese, Bacon Tomato & Arugula, Ham Brie & Apple, and Curried Cashew Chicken Salad.

Minimum 10 people

\$16.50 per person

Add Vegetable Tray with

Hummus & Tzatziki \$4 per person

Add Fresh Fruit \$3 per person



DESSERTS

End your meal with a sweet treat. Our list of mouth-watering desserts is substantial, and we are happy to help you choose the right finishing flavor to compliment your meal.

Speak to our Catering Manager for a full list of desserts to choose from. We have something for every budget and every taste.

Dessert Sampler

Create a Dessert Table and allow your guests to select from small bite-sized sweets. Our sampler includes five different small bites, such as Chocolate Chip Brownies, Zesty Lemon Bars, Hazel Nut Bars, Blondies, and Raspberry Cheesecake. Selections vary.

Minimum 25 people \$7.50 per person and up (based on selection)



CHARCUTERIE BOARDS

Vintner's Plate 18.50

Our basic plate of the classics including pepperoni, salami, Swiss, cheddar, pepper jack, brie, walnuts, and crackers.

Wine Master's Cheese Plate 31.00

A very generous selection of six excellent cheeses served with crackers. Selections vary due to availability.

Driftwood Estate Plate 45.50

A little bit of Everything! This large platter contains a selection of fine cheeses (a minimum of five 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.

Custom Charcuterie

Have a larger group or want more than a charcuterie tray? We can custom design a board for your next party or event. Select meats, cheeses, fruits, vegetables, nuts, sauces, crackers, breads, and more to make your custom charcuterie arrangement spectacular. Price based on selections and quantities.



CUSTOM CATERING

Don't see what you want to serve in this brochure? Call us and inquire about designing your own custom menu for your next party, celebration, or event. We are happy to work with you to make your meal just right. We are only a call away. Call our Catering Manager now at **512-995-0895** for assistance. Our estimates are always no cost, no obligation.

Need a Venue?

We have two beautiful facilities available at the Driftwood Estate Winery through the Driftwood Bistro. Rental is easy - call for details. **512-995-0895**. Perfect for rehearsal dinners, birthday and anniversary parties, business events, and more. No weddings, please.

THEMED MEALS

Italian

Salad (select one) – Caesar, Italian Chopped, Caprese (+ \$1 pp)

Entrée (select one) – Chicken Piccata, Baked Meatballs in Marinara, Meat or Vegetable Lasagna (+ \$2 pp), Ravioli (+ \$1 pp)

Sides (select one) – Angel Hair Pasta, Spaghetti, Roasted Vegetables, Lemon Garlic Green Beans, Crispy Dill Red Potatoes
Minimum 25 people \$27.50 pp*

Appetizer Suggestions (additional): Fried Zucchini, Caprese Skewers, Antipasto Skewers, Bruschetta, Fried Ravioli

Dessert Suggestions (additional): Tiramisu, Cheesecake, Assorted Sliced Layer Cake

Tex-Mex

Salad (select one) – Caesar, Southwest Caesar, Mexican Chopped Salad

Entrée (select one) – Chicken Fajitas, Monterey Chicken, Carnitas, Chili-Lime Shrimp Skewer (+ \$2 pp)

Sides (select two) – Cilantro-Lime Rice, Black Beans, Refried Beans, Borracho Beans, Street Corn, Sautéed Vegetables

Salsas (select two) – Pico (mild), Roasted Corn (mild), Tomatillo (medium), Creamy Avocado (medium), Verde (hot), Roasted Habanero (hot)
Minimum 25 people \$25.50 pp*

Appetizer Suggestions (additional): Chips & Salsa, Fresh Guacamole, Queso

Dessert Suggestions (additional): Flan, Fried Raspberry Cheesecake, Churros, Tres Leches Cake

Americana

Salad (select one) – Caesar, Hill Country (+ \$1 pp), Chopped, Traditional Greens

Entrée (select one) – Lemon Tarragon Chicken, Medallions of Pork Tenderloin, Lemon Dill Salmon, Meatloaf

Sides (select one) – Mashed Potatoes, Loaded Mashed Potatoes (+ \$1 pp), Roasted Dill Red Potatoes, Roasted Vegetable Medley, Balsamic Glazed Brussel Sprouts, Sautéed Asparagus (+ \$1 pp)
Minimum 25 people \$29.50 pp*

Appetizer Suggestions (additional): Bacon Wrapped Quail, Stuffed Artichoke Bottoms, Stuffed Mushroom Caps, Deviled Eggs

Dessert Suggestions (additional): Assorted Cheesecakes, Rustic Cobbler, Brownie Sundae, Chocolate Explosion Cake

Surf & Turf

Salad (select one) – Caesar, Hill Country (+ \$1 pp), Chopped, Traditional Greens

Surf (select one) – Shrimp Scampi, Lemon Dill Salmon, Grilled Shrimp Skewer, Lump Crab Cake

Turf (select one) – Grilled Ribeye, Sliced Steak with Chimichurri, Grilled Sirloin Steak Oscar, London Broil

Sides (select one) – Mashed Potatoes, Loaded Mashed Potatoes (+ \$1 pp), Crispy Dill Red Potatoes, Roasted Vegetable Medley, Balsamic Glazed Brussel Sprouts, Sautéed Asparagus (+ \$1 pp)
Minimum 25 people \$44.50 pp*

Appetizer Suggestions (additional): Charcuterie, Shrimp Cocktail, Bacon Wrapped Dates, Fried Calamari, Lox & Caper Deviled Eggs

Dessert Suggestions (additional): Assorted Cheesecakes, Berry Stacked Layer Cake, Chocolate Lava Cake, Chocolate Peanut Butter Pie

5 Course Black Tie

First Course – Lump Crab Cake with Red Pepper Coulis and Wild Greens

Second Course – Seared Sea Scallops with Lemon Garlic Sauce and Charred Corn

Third Course – Prosciutto Wrapped Asparagus with Hollandaise Sauce

Fourth Course – Roasted Beef Tenderloin, Garlic Potatoes, Mushroom Ragu, Balsamic Reduction, and Micro Greens

Fifth Course – Seasonal Dessert

Minimum 20 people \$82.50 pp*

*Prices are subject to change without notice due to commodity prices and market conditions. Subject to availability.

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

BUFFET & BOXED MEALS

Build Your Own Taco Bar

Invite your guests to build their own tacos using fresh, delicious ingredients as a fun alternative to plated Mexican fare. Your choice of proteins, flour and corn tortillas, grated cheese, diced onion, fresh chopped cilantro, pickled jalapenos, pickled red onion, guacamole, fresh lime wedges, and choice of two fresh salsas. Served with your choice of rice and beans.

Two meat \$17.50 pp Three meat \$19.50 pp Minimum 20 people

Meat options: Picadillo, carnitas, chicken fajita, beef fajita (+ \$1 pp), chili-lime shrimp (+3 pp); **Salsa options:** Pico de Gallo (mild), tomatillo (medium), creamy avocado (medium), Verde (hot), roasted habanero (hot); **Rice options:** Cilantro-lime, Spanish, white; **Bean options:** Refried, Borracha, Black

Build Your Own Pasta Bar

Make your event creative and memorable with a bit of whimsy. Choice of two proteins, two styles of pasta noodles, two pasta sauces, roasted vegetable assortment, fresh spinach, diced tomato, sautéed mushrooms, parmesan cheese, assorted fresh and dried seasonings, and other seasonal ingredients. Served with dinner rolls and your choice of salad.
\$18.50 pp Minimum 20 people

Pasta options: Spaghetti, penne, rotini, angel hair, large ravioli (+\$2 pp); **Pasta Sauce options:** Marinara, Alfredo, arrabbiata, vodka, basil pesto (+ \$1 pp), meat sauce (+ \$1 pp); **Salad options:** Garden, Caesar, chopped, Driftwood (+ \$1 pp), Hill Country (+ \$2 pp)

Build Your Own Burger Bar

We have award winning burgers – and so will you with our burger buffet. Includes hamburger patties, toasted buns, cheese, lettuce, red onion, tomato, pickles, sautéed mushrooms, and crispy bacon. Ketchup, mustard, and mayo packets. Served with chips or potato salad. Additional burger toppings available to customize your buffet.
\$17.50 pp Minimum 20 people



Boxed Lunches

Perfect for business meetings, sports teams, & more. Our box lunches come complete with napkins, utensils, salt & pepper, and condiments.
7" sandwich, chips, and fresh fruit \$11.50
Add a dessert item (selections vary) + \$1.50
Add garden or Caesar salad + \$3.50

Minimum 20 people. Special pricing available for schools & charities.

Sandwich options: Turkey Swiss, Ham & Cheese, Italian, Chicken Salad

