



Trudy's

DROP-OFF
CATERING
MENU

appetizers

PRICED PER PIECE

STUFFED JALAPENOS	1
a jalapeno stuffed with cream cheese and cooked to a golden brown	
CHICKEN FLAUTAS (2 PIECES)	2
chicken tenders, tomato, jalapeño, and onion in a crispy corn tortilla	
BACON WRAPPED QUAIL	4
farm raised Hill Country quail quartered, wrapped in applewood smoked bacon, stuffed with a jalapeño, and drizzled with habanero jelly	
MINI CHORIZO STUFFED CHICKEN (2 PIECES)	4
a miniature version of our cracker crumb breaded chicken breast stuffed with fresh ground chorizo, a fresh jalapeño, and Monterey Jack cheese.	
BAKED BRIE BITES	1
a flaky pastry filled with warm brie and drizzled with habanero jelly	
CRAB CAKES	4
crispy lump crab meat and shrimp cake cooked to a golden brown and drizzled with mango aioli	

PRICED PER PERSON

CHILE CON QUESO	2
famous and original! our classic cheese dip is essential Add guacamole and pico for 1 more per person to make it especial!	
SEAFOOD PARFAIT	4
scallops, gulf shrimp, chili citrus marinade, guacamole, red onion, bell pepper, cilantro, cucumber, and cherry tomato in a shot glass with fresh tortilla strips	
SALSA BAR	2
Morita, Salsa de Arbol, Sencilla, Avocado four different salsas sure to please any salsa aficionado	

SERVED BUFFET STYLE

2 Entrees + 3 Sides = \$15 per person

3 Entrees + 3 Sides = \$20 per person

Prices include chips & salsa

ENTREES

MIGAS

a blend of sauted corn tortillas, tomatoes, onions, jalapenos, eggs and a three cheese blend with flour and corn tortillas

CREME BRULEE FRENCH TOAST

a delicious spin on classic French toast

CHILAQUILES

scrambled eggs atop crispy white corn tortilla chips topped with melted Monterey Jack cheese and our spicy roasted tomato jalapeno sauce

BISCUITS AND GRAVY

fluffy biscuits with house made cream gravy

BEEF AND CHICKEN FAJITA TACOS

build your own tacos with beef and chicken fajita meat, tomatoes, lettuce, mixed cheese, corn tortillas, and flour tortillas

SMOKED CHICKEN SUIZA ENCHILADAS

corn tortillas filled with slow smoked rotisserie chicken and mixed cheese, topped with suiza sauce and more mixed cheese

SIDES

HOUSE SALAD – RANCH AND VINAIGRETTE

mixed lettuce, carrots, cucumber, mushroom, and tomatoes

BACON

SAUSAGE

RED POTATOES

FRESH FRUIT BOWL

watermelon, pineapple, cantaloupe, and purple grapes

BEANS

choice of refried pinto, refried black, refried borracho, whole pinto, whole black, or whole borracho

SPANISH RICE

Brunch

trunch/dinner

SERVED BUFFET STYLE

2 Entrees + 3 Sides + 1 Dessert = \$20 per person

3 Entrees + 3 Sides + 1 Dessert = \$25 per person

Prices include chips & salsa

ENTREES

BEEF AND CHICKEN FAJITA TACOS

build your own tacos with beef and chicken fajita meat, tomatoes, lettuce, mixed cheese, corn tortillas, and flour tortillas

SPICED BEEF CHIPOTLE ENCHILADAS

corn tortillas filled with spiced taco beef, topped with smoky chipotle sauce and Monterey Jack cheese

TEJANAS ENCHILADAS

corn tortillas filled with cheese, topped with chile con carne and more cheese

SMOKED CHICKEN SUIZA ENCHILADAS

corn tortillas filled with slow smoked rotisserie chicken and mixed cheese, topped with suiza sauce and more mixed cheese

VEGETARIAN ENCHILADAS

corn tortillas filled with a blend of spinach, mushroom, onions, and tomatoes. topped with suiza sauce and mixed cheese

VEGETARIAN TACOS

crumbled black bean burger mixed with a traditional Cajun maque choux of sautéed corn, bell pepper, garlic, and onion. build your own with lettuce, Hatch green chile sauce, guacamole and Monterey Jack cheese.

SMOKED BRISKET

brown sugar rubbed brisket, slow smoked with mesquite until tender and juicy

JALAPENO SAUSAGE

smoked pork jalapeno sausage grilled to perfection

SMOKED CHICKEN

our slow smoked rotisserie chicken cut in quarters

SMOKED RIBS

St. Louis style ribs so tender they fall off the bone

JALAPENO VENISON MEATLOAF WITH COLLARD GREENS

venison meatloaf with jalapeños and a charred poblano demi-glace with sautéed collard greens

SIDES

HOUSE SALAD – RANCH AND VINAIGRETTE

mixed lettuce, carrots, cucumber, mushroom, and tomatoes

CAESAR SALAD

romaine lettuce tossed with traditional Caesar dressing and parmesan cheese. topped with croutons, red tortilla strips and red onions

BEANS

choice of refried pinto, refried black, refried borracho, whole pinto, whole black, or whole borracho

SPANISH RICE

CHEESY MASHED POTATOES

SPICY MIXED VEGETABLES

CILANTRO LIME SLAW

POTATO SALAD

SAUTEED MUSHROOMS

GRILLED ASPARAGUS

MAC & CHEESE WITH BREAD CRUMBS ON TOP

DESSERTS

BROWNIE BITES

rich, tasty, fudge layered brownie with cream cheese and chocolate icing. drizzled with chocolate sauce

**MINI SOPAPILLAS

fluffy sopapilla pastries sprinkled with cinnamon, sugar and drizzled with honey

BREAD PUDDING BITES

a mini personalized pecan bread pudding with dried bing cherries and drizzled with bourbon sauce

Trucker/dinner

fajitas

SERVED BUFFET STYLE

Fajita Bar + 1 Dessert = \$17 per person

Price includes chips & salsa

FAJITA BAR

served as a build your own fajita taco bar

CHILE CON QUESO

famous and original! served with fresh chips

BEEF FAJITAS

CHICKEN FAJITAS

PORTOBELLO FAJITAS

SPANISH RICE

REFRIED BEANS

LETTUCE

PICO DE GALLO

MIXED CHEESE

SOUR CREAM

GUACAMOLE

DESSERTS

BROWNIE BITES

rich, tasty, fudge layered brownie with cream cheese and chocolate icing. drizzled with chocolate sauce

MINI SOPAPILLAS

fluffy sopapilla pastries sprinkled with cinnamon, sugar and drizzled with honey

BREAD PUDDING BITES

a mini personalized pecan bread pudding with dried bing cherries and drizzled with bourbon sauce

DROP-OFF CATERING

Drop off catering is a delivery and set-up service only

Delivery is charged at \$0.55 per mile round trip

Set-up/travel time is \$50 per hour round trip, minimum \$50

For set-up service you must purchase disposable equipment from Trudy's:

Disposable chafing dishes with serving utensils \$10 per chafing dish

Confirming your event 72 hours ahead of time is necessary to ensure the event has the proper planning and will be a success. We understand sometimes this is not possible but as much notice as possible is appreciated.

A \$250 deposit is due in order to confirm your booking. This is a non-refundable deposit but is applied to your entire bill upon completion of your event.

A signed Banquet Event Order and Event Agreement is due upon confirmation of your booking. You may make changes to your guest count, menu, bar options and add-ons up to one week prior to your event.

ADD-ONS

Disposable dinner plates - black and heavy-weight

Disposable flatware and linen-like napkins

\$1 per person for disposable plates and flatware

Disposable appetizer or cake plates

\$0.10 per plate

NON-ALCOHOL BEVERAGES

Tea by the gallon - \$6.5

Water by the gallon - \$2

Lemonade by the gallon - \$10

CONTACT US

EVENT COORDINATOR

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information

