



Trudy's

OFF-SITE
CATERING
MENU



appetizers

PRICED PER PIECE displayed as a station. passed appetizers are an additional \$100 per appetizer.

TINGA NACHO BITES	2
a crispy corn tortilla chip topped with tinga (slow mesquite smoked chicken in spicy chipotle and onion blend), a dollop of sour cream and guacamole, then sprinkled with pico de gallo	
ZINGO NACHO BITES	3
a crispy corn tortilla chip topped with marinated shrimp, mango pico de gallo and a dollop of guacamole	
BEEF FAJITA ALA MEXICANA	
CRISPY STREET TACOS	2
a miniature crispy corn tortilla taco shell filled with ginger soy marinated beef fajita meet, chopped cilantro, red cabbage and cotija cheese	
**MINI STUFFED AVOCADOS	3
a miniature version of our most popular entree. avocado stuffed with chicken and cheese cooked to a golden brown	
**CHICKEN FLAQUITIES (4 PIECES)	5
chicken tenders, tomato, jalapeño and onion in a crispy flour tortilla	
**VEGGIE FLAQUITIES (4 PIECES)	5
whole black and pinto beans, spinach, southwest corn, and cheese in a crispy flour tortilla	
**MINI CHIMICHANGAS (4 PIECES)	5
rotisserie smoked chicken, Monterey Jack cheese, cilantro and green onions in a crispy flour tortilla	
**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.	
**CRISPY JUMBO SHRIMP	4
a jumbo shrimp breaded and crisped to a golden brown. served with habanero jelly	
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	
SHRIMP STUFFED AVOCADO	4
A halved avocado filled with marinated shrimp, mango pico de gallo and drizzled with red pepper couli	

****REQUIRES OFF-SITE FRYING FOR AN ADDITIONAL \$300**

all prices are subject to 20% service charge and 8.25% state sales tax

PRICED PER PERSON displayed as a station.

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

ACTION STATIONS requires chef attendant.
\$150/attendant

PRICED PER PERSON

QUESADILLAS 12
Cheese, Beef Fajita and Chicken Fajita
a 10" flour tortilla filled with protein, pico de gallo, and Monterey Jack cheese. grilled right before your
eyes (where space allows)

**SUBSTITUTE SMOKED CHICKEN TINGA AND
CHIPOTLE SHRIMP AND MANGO
FOR 2 MORE PER PERSON**

a 10" flour tortilla filled with slow mesquite smoked chicken in spicy chipotle and onion blend, burnt onions,
pico de gallo and Monterey Jack cheese or chipotle garlic marinated shrimp, Tex-Mex cheese and our sweet
and spicy mango pico de gallo

appetizers

brunch

SERVED BUFFET STYLE

2 Entrees + 3 Sides = \$17 per person

3 Entrees + 3 Sides = \$22 per person

Prices include chips & salsa

For events where food is served before 4 pm

ENTREES

MIGAS

a blend of sautéed corn tortillas, tomatoes, onions, jalapenos, eggs and a three cheese blend. served with corn and flour 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

BREAKFAST TACOS (REQUIRES OFF-SITE GRILLING \$150)

build your own with eggs, cheese, pico, and chorizo. served with corn and flour tortillas

BISCUITS AND GRAVY

fluffy biscuits with house made cream gravy

**FRIED CHICKEN AND WAFFLES (3 MORE PER PERSON)

our breaded chicken tenders served with fluffy waffles, pecan butter, and maple syrup

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

**REQUIRES OFF-SITE FRYING FOR AN ADDITIONAL \$300

all prices are subject to 20% service charge and 8.25% state sales tax

SERVED BUFFET STYLE

2 Appetizers + Fajita Bar = \$19 per person
Price includes chips & salsa

APPETIZERS

CHILE CON QUESO

famous and original! our classic cheese dip is essential
Add guacamole and pico for 1 more per person to make it especial!

TINGA NACHO BITES

a crispy corn tortilla chip topped with tinga (slow mesquite smoked chicken in spicy chipotle and onion blend), a dollop of sour cream and guacamole, then sprinkled with pico de gallo

BEEF FAJITA ALA MEXICANA

CRISPY STREET TACOS

a miniature crispy corn tortilla taco shell filled with ginger soy marinated beef fajita meet, chopped cilantro, red cabbage and cotija cheese

**STUFFED JALAPENOS (2 PER PERSON)

a jalapeno stuffed with cream cheese and cooked to a golden brown

**CHICKEN FLAUTAS (2 PIECES)

chicken tenders, tomato, jalapeño, and onion in a crispy corn tortilla

BAKED BRIE BITES (2 PER PERSON)

a flaky pastry filled with warm brie and drizzled with habanero jelly

FAJITA BAR

includes the following - served as a build your own fajita taco bar

BEEF FAJITAS

CHICKEN FAJITAS

PORTOBELLO FAJITAS

SPANISH RICE

REFRIED BEANS

LETTUCE

PICO DE GALLO

MIXED CHEESE

SOUR CREAM

GUACAMOLE

**REQUIRES OFF-SITE FRYING FOR AN ADDITIONAL \$300

all prices are subject to 20% service charge and 8.25% state sales tax

fajitas

Trunch/dinner

SERVED BUFFET STYLE

1 Appetizer + 2 Entrees + 3 Sides = \$22 per person

1 Appetizer + 3 Entrees + 3 Sides = \$27 per person

Price includes chips & salsa

APPETIZERS

CHILE CON QUESO

famous and original! our classic cheese dip is essential

Add guacamole and pico for 1 more per person to make it especial!

TINGA NACHO BITES

a crispy corn tortilla chip topped with tinga (slow mesquite smoked chicken in spicy chipotle and onion blend), a dollop of sour cream and guacamole, then sprinkled with pico de gallo

BEEF FAJITA ALA MEXICANA

CRISPY STREET TACOS

a miniature crispy corn tortilla taco shell filled with ginger soy marinated beef fajita meet, chopped cilantro, red cabbage and cotija cheese

**STUFFED JALAPENOS (2 PER PERSON)

a jalapeno stuffed with cream cheese and cooked to a golden brown

**CHICKEN FLAUTAS (2 PIECES)

chicken tenders, tomato, jalapeño, and onion in a crispy corn tortilla

BAKED BRIE BITES (2 PER PERSON)

a flaky pastry filled with warm brie and drizzled with habanero jelly

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

CAPRESE SALAD

tomato, mozzarella cheese, basil and balsamic vinegar stacked and cubed

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

all prices are subject to 20% service charge and 8.25% state sales tax

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

FETTUCCHINE SALSA FRESCA

grilled chicken breast, zucchini, red and yellow peppers, poblano peppers, roasted garlic tomato coulis, parmesan and cotija cheeses tossed in fettuccine

**REQUIRES OFF-SITE FRYING FOR AN ADDITIONAL \$300

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Trucker/dinner

LUNCH/DINNER PLATED - SILVER

1 Entrée + 1 Salad + 1 Dessert = \$35 per person

Price includes chips & salsa

Choice of 2 Entrées available (parties will be required to guarantee the entrée breakdown and provide a seating chart with place cards indicating guaranteed entrée selection)

ENTREES

**STUFFED AVOCADO

our famous fried, breaded avocado stuffed with spiced chicken and cheese. topped with suiza sauce and served with Spanish rice and refried black beans

**VEGGIE STUFFED AVOCADO

a vegetarian version of our famous stuffed avocado. served with Spanish rice and refried pinto beans

POLLO ALA PLANCHA

a marinated chicken breast dusted with blackening spice on a bed of chipotle sauce. served with cheesy mashed potatoes and grilled asparagus

**FISH TACOS

two tortillas stuffed with crispy corn tortilla breaded fresh clear water Costa Rican tilapia fillets, shredded red cabbage, and fresh cilantro with a side of chipotle ranch. served with Spanish rice and whole black beans

ENCHILADAS (ONE CHOICE)

served with Spanish Rice and refried pinto beans

CIRO'S SPECIAL (BEEF OR CHICKEN)

marinated chicken or beef fajita meat, smothered in mushrooms, cilantro, onions and Anaheim peppers, topped with chile con queso, spinach, tomatoes and avocado. served with Spanish Rice and Borracho Beans

SALADS

served family style

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

CAPRESE SALAD

tomato, mozzarella cheese, basil and balsamic vinegar stacked and cubed

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

TRES LECHES CUPCAKES

mini yellow cupcakes soaked in three milks with whipped vanilla icing and drizzled with chocolate sauce

**REQUIRES OFF-SITE FRYING FOR AN ADDITIONAL \$300

all prices are subject to 20% service charge and 8.25% state sales tax

silver

LUNCH/DINNER PLATED - GOLD

1 Entrée + 1 Salad + 1 Dessert = \$45 per person

Price includes chips & salsa

Choice of 2 Entrées available (parties will be required to guarantee the entrée breakdown and provide a seating chart with place cards indicating guaranteed entrée selection one week before)

ENTREES

SLOW BRAISED SHORT RIBS

boneless Niman Ranch short rib braised with a smoked chipotle demi-glace. served with cheesy mashed potatoes and grilled asparagus

FETTUCCINI SALSA FRESCA

grilled chicken breast, zucchini, red and yellow peppers, poblano peppers, roasted garlic tomato coulis, parmesan and cotija cheeses tossed in fettuccine

REDFISH ALA PLANCHA

seared blackened redfish served on a bed of rice with maque choux and grilled zucchini

GRILLED QUAIL

two quail grilled to perfection served with two potato enchiladas with rancho sauce and broccoli

SALADS

served family style

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

CAPRESE SALAD

tomato, mozzarella cheese, basil and balsamic vinegar stacked and cubed

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

TRES LECHES CUPCAKES

mini yellow cupcakes soaked in three milks with whipped vanilla icing and drizzled with chocolate sauce

**REQUIRES OFF-SITE FRYING FOR AN ADDITIONAL \$300

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bar

BAR OPTIONS

TRUDY'S BARTENDERS

Our TABC certified bartenders would love to be a part of your special event. There is a three-hour minimum charge for bartenders. We recommend one bartender per 75 guests.

TRUDY'S PROVIDES THE ALCOHOL: NO CHARGE

PARTY PROVIDES THE ALCOHOL: 50 PER HOUR PER BARTENDER

BAR ACCOUTREMENTS

If you provide the alcohol, let us help with the proper accoutrements for your bar.

THE BASICS: 2.5 PER PERSON

Includes clear disposable cups, napkins, ice and limes

THE ULTIMO: 4.5 PER PERSON

Includes clear disposable cups, napkins, sodas (Coke, Diet Coke, Sprite, Dr. Pepper, Pellegrino), juices (lemonade, house made fresh squeezed lime, orange and sweet & sour) & garnishes

BAR TABLE: 25

Includes white or black linen

STAR OF TEXAS

\$27 per person for 3 hours

\$30 per person for 4 hours

Voted the Best Margarita in Texas, our Star of Texas Margaritas and Mexican Martinis are sure to delight your guests.

STAR OF TEXAS MARGARITAS & MEXICAN MARTINIS

ON THE ROCKS

Dulce Vida Blanco tequila, Cointreau and house made, fresh squeezed lime juice, orange juice and sweet and sour.

BOTTLED BEER

Select two

RED AND WHITE WINE

Alamos Malbec and Indaba Chardonnay

TEXAS STAR

\$13.5 per person for 3 hours

\$16.5 per person for 4 hours

HOUSE MARGARITAS & MEXICAN MARTINIS ON THE ROCKS

Famous and original!

BOTTLED BEER

Select two

TEXAS STAR PRIMO

\$15.5 per person for 3 hours

\$18.5 per person for 4 hours

HOUSE MARGARITAS & MEXICAN MARTINIS ON THE ROCKS

Famous and original!

BOTTLED BEER

Select two

RED AND WHITE WINE

Alamos Malbec and Indaba Chardonnay

bar packages include clear disposable cups, napkins, ice, garnishes, bar table & white or black linens.

ADD SODAS TO ANY PACKAGE FOR 1.5 PER GUEST

all prices are subject to 20% service charge and 8.25% state sales tax

WINE & BEER

\$13.5 per person for 3 hours

\$16.5 per person for 4 hours

BOTTLED BEER

Select two

RED AND WHITE WINE

Alamos Malbec and Indaba Chardonnay

HAVE IT ALL

\$16.5 per person for 3 hours

\$19.5 per person for 4 hours

HOUSE MARGARITAS & MEXICAN MARTINIS ON THE ROCKS

Famous and original!

SINGLE LIQUOR WELLS

Bacardi Silver Rum, 42 Below Vodka, Jim Beam Bourbon, Bombay Gin and Dewar's Scotch

RED AND WHITE WINE

Alamos Malbec and Indaba Chardonnay

BOTTLED BEER

Select two

SODAS AND JUICES

HAVE IT ALL PRIMO

\$18.5 per person for 3 hours

\$21.5 per person for 4 hours

HOUSE MARGARITAS & MEXICAN MARTINIS ON THE ROCKS

Famous and original!

SINGLE LIQUOR PREMIUMS

Bacardi Silver Rum, Grey Goose Vodka, Crown Whiskey, Tanqueray Gin, and Glenlivet Scotch

RED AND WHITE WINE

Alamos Malbec and Indaba Chardonnay

BOTTLED BEER

Select two

SODAS AND JUICES

BEER SELECTIONS

Budweiser, Bud Light, Miller Lite, Coors Light, Lone Star, Kaliber (Non-Alcoholic), Michelob Ultra, Austin Eastciders (can), Bohemia, Corona, Dos XX Ambar, Dos XX Lager, Independence Amber, Karbach Hopadillo IPA (can), Saint Arnold Fancy Lawnmower, Tecate (can), Pacifico, Omission (Gluten Friendly), Negra Modelo

DRAFT

Kegs are available and priced according to selection

NON ALCOHOLIC

TEA & WATER

Includes table, linens, ice, tea, lemons, sweeteners and water.

\$2 PER PERSON

COFFEE

Your choice of our House Blend or Guatemalan coffee served with half & half and sweeteners.

\$50 PER 150 GUESTS



information

CATERING INCLUSIONS

There is a minimum spending amount of \$1000 (pre service charge and sales tax) for full-service catering. The staff required to successfully complete the contracted services are included with the service fee. Break down and clean-up of the food bar and prep areas are also included.

- Set-up, maintain and replenish items on the food bar
- Assist in serving as needed and answer questions
- Break down & clean-up of food bar
- Bussing of tables as needed and when time allows

Menus in this packet include:

- Specialty Food Bar tables unless otherwise provided
- White or Black Specialty Food Bar linens unless otherwise provided
- Specialty Food Bar equipment including serving utensils

Time allowances are that of 4.5 hours. This includes:

- 1.5 hours of Trudy's set-up
- 1.5 hours of serving time
- 1.5 hours clean-up of the Specialty Food Bar & prep areas

Additional time fees start at \$50 per hour and may vary based on amount of staff required. If venue requires caterers to stay until close of event and help with the clean-up of the entire venue, it is an additional \$100 per hour.

Our Specialty Food Bar menus include travel within 30 miles of our Four Star location. We do consider events outside this radius on a case by case basis and additional travel fees may apply.

Confirming your event several weeks 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 \$500 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 two Monday's prior to your event.

ADD-ONS

Outside of what is included for your Specialty Food Bar and Beverage Bar, we also have a number of items you may rent from us.

- 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

- China
- Flatware
- Glassware

- \$2.10 per person for china dinner plates, flatware, & pint glasses

- Bar Glassware

- Prices vary

- Cake cutting and plating

- \$1 per person

- Additional Tables (cake table, gift table etc.)

- \$25 per table, includes white or black linen

CONTACT US

EVENT COORDINATOR

Tara Savony

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TRUDY'S FOUR STAR

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