



Trudy's

ROOFTOP & PATIO EVENT 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, a dollop of guacamole, and cotija cheese	
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	
SHRIMP DIABLO	4
a jumbo shrimp, wrapped in applewood smoked bacon, stuffed with a jalapeño, and drizzled with habanero jelly	
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 topped 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	

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

PRICED PER PERSON displayed as a station.

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!

2

SEAFOOD PARFAIT

scallops, gulf shrimp, chili citrus marinade, guacamole, red onion, bell pepper, cilantro, cucumber, and cherry tomato in a shot glass with fresh tortilla strips

4

SALSA BAR

Morita, Salsa de Arbol, Sencilla, Avocado
four different salsas sure to please any salsa aficionado

2

ACTION STATIONS requires chef attendant.

\$150/attendant

PRICED PER PERSON

QUESADILLAS

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)

12

SUBSTITUTE SMOKED 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

SERVED BUFFET STYLE

2 Entrees + 3 Sides = \$15 per person

3 Entrees + 3 Sides = \$20 per person

Prices include chips, salsa, tea, water and coffee

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

build your own with eggs, cheese, pico, chorizo, 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

SERVED BUFFET STYLE

Fajita Bar + 1 Dessert = \$17 per person
Price includes chips, salsa, tea and water

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

TRES LECHES CUPCAKES

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

fajitas

lunch/dinner

SERVED BUFFET STYLE

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

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

Price includes chips, salsa, tea and water

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

FETTUCCINE SALSA FRESCA

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

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

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

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

Trucker/dinner

LUNCH/DINNER PLATED - SILVER

1 Entrée + 1 Salad + 1 Dessert = \$30 per person

Price includes chips, salsa, tea and water

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

LUNCH/DINNER PLATED - GOLD

1 Entrée + 1 Salad + 1 Dessert = \$40 per person

Price includes chips, salsa, tea and water

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

CAJUN SEAFOOD SCAMPI

jumbo shrimp, fresh clear water Costa Rican tilapia, scallops, jalapeno sausage and crawfish tossed with angel hair pasta, tomatoes, artichoke hearts, and a creole white wine butter sauce

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

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BAR OPTIONS

all in-house bars are charged based on consumption. drinks are priced at menu pricing and no special or promotional pricing is available for private party bar tabs. hosts can set a dollar amount for the bar tab and select the drinks available on the master tab. once the set amount is reached bar can be a cash bar (as long as minimum spending amount has been met) where guests purchase their own drinks.

OPEN BAR

covers everything. no dollar limit and guests are allowed all drinks offered by Trudy's.

OPEN BAR WITH A DOLLAR LIMIT

covers everything up to a specific total dollar amount for the bar tab.

OPEN BAR LIMITED CONSUMPTION

covers the following house drinks. hosts are able to set a total dollar amount for the bar tab if desired.

Sodas - \$2.5 with free refills

House Margaritas - \$5.5

Bottled Beer - ranges from \$3.5 - \$5

Draft Beer (not available on rooftop) - ranges from \$3.5 - \$5

Well liquor - \$5 for singles

Wine - \$7 per glass

House Mexican Martinis (optional) - \$9

DRINK TICKETS

this option is for the host that only wants to purchase a certain number of drinks per guest. drink tickets do not hold a monetary value and drinks are still charged on consumption. a party attendee will need to be designated to hand out drink tickets. host cannot set a total dollar amount cap on ticketed bars.

DRINK TICKETS LIMITED CONSUMPTION

this option is for the host that only wants to purchase a certain number of drinks per guest. drink tickets do not hold a monetary value and drinks are still charged on consumption. a party attendee will need to be designated to hand out drink tickets. host cannot set a total dollar amount cap on ticketed bars. tickets would purchase the following drinks:

Sodas - \$2.5 with free refills

House Margaritas - \$5.5

Bottled Beer - ranges from \$3.5 - \$5

Draft Beer (not available on rooftop) - ranges from \$3.5 - \$5

Well liquor - \$5 for singles

Wine - \$7 per glass

House Mexican Martinis (optional) - \$9

ADD-ONS

DECORATIONS

- Table linens (white or black only)
- Patio - \$6 per table
- Rooftop - \$12 per table

MEDIA

- PA System w/ microphone \$25
- Slide show with or without sound \$25

SPECIALTY TABLES

- \$25 per table (includes white or black linen)
- Sign-in table
- Head table
- Gift table
- Cake table

CAKE CUTTING AND PLATING

- \$1 per guest

CONTACT US

EVENT COORDINATOR

- Tara Savony
- 512.633.0586
- fourstarevents@trudys.com

TRUDY'S FOUR STAR

- 512.301.4300
- 13059 Four Star Blvd.
- Austin, Texas 78737

ADD-ONS

MINIMUM SPENDING AMOUNTS

We do not require room rental fees but do implement minimum spending amounts that are met by the combination of food, drinks and other add-ons you choose to include for your guests. These amounts are exclusive to our Four Star location on HWY 290 W in between Oak Hill and Dripping Springs. Minimum spending amounts do not include the 20% taxable service charge or applicable state sales taxes.



PRIVATE AND OUTDOOR ROOFTOP TERRACE

Sunday - Thursday		Friday & Saturday	
1-50	people.....\$1000	1-75	people.....\$1500
51-75	people.....\$1500	76-100	people.....\$2000
76-100	people.....\$2000	101-125	people.....\$2500
101-125	people.....\$2500	125-150	people.....\$3000
125-150	people.....\$3000	151-175	people.....\$3500
151-175	people.....\$3500	176-200	people.....\$4000
176-200	people.....\$4000	201-225	people.....\$4500
201-225	people.....\$4500		



SEMI-PRIVATE AND ENCLOSED PATIO

Everyday

1-30	people.....\$750
31-50	people.....\$1000
51-75	people.....\$1500
76-100	people.....\$2000
101-125	people.....\$2500