

34th Street Catering of Austin

Wedding Bells Menu

Passed and Placed

Belgium Endive Spears
Herb Boursin Cheese, Spicy Almond Brittle and Micro Greens

Wild Mushroom and Goat Cheese Tartlets
Toasted Hazelnuts and Snipped Chives

Cocktail Lump Crab Cakes
Cajun Remoulade

Buffet

Caesar Salad
Focaccia Croutons and Parmigianino Reggiano

Sea Salt and Rosemary Crusted Beef Tenderloin
With Horseradish Cream

Grilled Vegetable Strudel
Goat Cheese and Roasted Pepper Coulis

Roasted Vegetables
Baby Carrots, Green Beans, Sweet Potato,
Spanish Onions and Red and Gold Peppers

Roasted Fingerling Potatoes
Extra Virgin Olive Oil and Toasted Garlic Pods

Basket of Sourdough French Bread,
Herb Focaccia and Rustic Olive Bread

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Spring Wedding

Passed Hors d'Oeuvres

Bacon and Jalapeno wrapped Quail with Apricot-Habenero Glaze

Mesquite Smoked Chicken and Oven Roasted Tomato Pizzas with White Cheddar

Grilled Shrimp Tostaditos with Avocado Lime Sauce and Queso Fresco

Pulled Pork Quesadillas

Roasted Poblanos and Caramelized Onion and Monterrey Jack Cheese

Spanish Tapas Station

Spanish Antipasto Display
Cabrales, Drunken Goat Cheese and Manchego
With Quince Jelly and Spanish Almonds,
Marinated and Grilled Vegetables,
And Manzanilla Olives

Baked Goat Cheese and Artichoke Fondue

Baskets of Lavosh Crackers, Crostini, and Parmesan Toasts

Fresh Seasonal Fruits and Berries with Coconut Mango Glaze

Churrascaria Grill Station

Grilled Hanger Steak Adobo with a Charred spring Onion and Cream of Sweet Corn

Crunch Cod in Bamboo Boats with Tabasco Tartar Sauce, Lemon
And Homemade Potatoes Chips

Strawberry Salad
Field Greens with Sliced Strawberries, Gorgonzola, Green Beans
Toasted Pecans, Croutons and Strawberry Vinaigrette

Jalapeno and Cheddar Loafs, Ranch Rolls and Whole Grain Bread
With Sun Dried Tomatoes Butter

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South by South Western

Passed Hors d'Oeuvres

Bacon and Jalapeno Wrapped Chicken with Apricot-Habanera Glaze

Corn Meal Crusted Oysters on Rosemary Potato Chips with Oregano Pico and Chipotle Lime Tarter

Brisket and Monterrey Jack Cheese Quesadillas
Served with Pico de Gallo

Buffet Dinner Menu

Field Green and Apple Salad
Field Greens with Granny Smith Apples, Pine Nuts and Crumbled Goat Cheese
With a Balsamic Vinaigrette Dressing

Southern Bourbon Pork Roast

Maple Buttermilk Crispy Quail

Georgia Orange Carrots
With Toasted Pecans

Jalapeno and Cheddar Muffins, Emmy White Rolls and Whole Grain Bread
With Whipped Butter

Mac and Cheese Bar

Macaroni
Apple wood Smoked Bacon, Sour Cream, Fresh Scallions, Crumbled Maytag Blue Cheese,
Caramelized Onions, Shredded White Cheddar, and Texas Style Chili
And Jalapeno Chorizo

Down-Home Beans and Potatoes
Green Beans, Red Potatoes with Bacon, and Onion

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Wine and Food

Appetizers by the Bite

Assorted Cheeses

Texas Goat Cheese with Herbs and Toasted Pecans
Camembert, Roquefort, and Vintage White Cheddar
With Roasted Fig Compote, Toasted Almonds and Candied Walnuts

Peppered Prime Hanger Steak
On Aged Cheddar Potato Croquette with Chive
Crème Fraiche

Baby Red Potatoes
Stuffed with Herb Boursin Cheese and Topped
With Asparagus

Baby Spinach and Fontina Tartlets
With Grape Tomatoes and Saffron Aioli

Texas Pecan Pralines

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Sample Summer Menu

Passed and Placed Hors d'Oeuvres

Cocktail Crab Cakes
With Remoulade and Micro Greens

Mushroom Polenta Triangles
With Pepperonata and Gorgonzola

Summer Tomato Tartlet
With Basil Pesto and French Brie

Buffet Dinner

Beautiful Salad of Mixed Greens, Lemon Poached Pears
Toasted Hazelnuts, Goat Cheese, Yellow and Red Teardrop Tomatoes
Light Citrus Vinaigrette

Grilled and Roasted Chicken Breast Supremes
With a Tomato-Caper Sauce

Roasted Baby Red Bliss Potatoes
With Caramelized Shallot and Garlic Pods

Crisp Green Beans
With Shaved Parmesan Cheese and Pecorino Romano

Assorted Rustic Breads and Butter
Whole Grain, Sourdough Baguette and Roasted Garlic

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Sample Winter Menu

Hors d'Oeuvres

Garlic Crustini Topped with Roasted Yellow Beets
Herb Goat Cheese and Micro Arugula

Shrimp and Prosciutto Roulade
With Almond Romesco and Snipped Chives

Plated Dinner

Crisp Greens with Apple, Fennel, Blue Cheese Crumbles
Bacon Lardoons, Grapefruit and Caramelized Shallot Vinaigrette

Veal Osso Bucco with Roasted Pepper and Aged Cheddar Polenta, Wild Mushroom Ragout,
Oven Roasted Tomatoes and Orange-Ancho Demi Glace

Crusty Artisan Breads and Butter

Walnut Pear Crisps with Salted Caramel Gelato