

2021 Winter Menus

January-March

Established in 1952, Dagar's Catering is the oldest family-owned catering company in Austin, Texas. Providing memorable events across generations, Dagar's Catering has grown into one of the most respected companies in Central Texas, consistently providing outstanding food & the utmost in customer service. With over 69 years of business under its belt, Dagar's Catering is still successfully executing hundreds of events a year & would love to be part of your next special occasion, whether it is a wedding, social gathering, office party, or university event. Our creative team is standing by, ready to make your best dishes come true!

Complimentary Services

creative consultation

unlimited emails & phone consultations

one complimentary private tasting (upon request)

care package for couple

catering manager on location

butler style service during cocktail hour (if no space flip required)

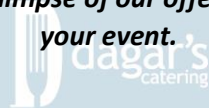
labels for food items

pre-ceremony water set-up

COME & TAKE IT

Additional Service, such as rentals, can be added for nominal fee beyond our standard packages.

Below services and packages are just a glimpse of our offerings. Ask us to create a custom menu for your event.



Dagar's Classic Service Package

paper plates

plastic-wrapped utensils

plastic dagar's cups*

catering equipment, service tables, & linens for service tables**

\$1.20 per guest

Premium Service Package

white square acrylic plates (or) clear round poly-plastic plates

(or) earth-friendly bamboo plates

clear plastic utensils wrapped in a linen-like napkin

clear 12 oz. cups*

catering equipment, service tables, & linens for service tables**

\$2.75 per guest

COME & TAKE IT

Luxe Service Package

china dinner plates (choice of seven in-house patterns)

silverware

white or ivory cloth napkin (specialty napkins available for a nominal fee)

water goblets*

catering equipment, service tables, & linens for service tables**

\$5.00 per guest

**for all packages, staffing & beverages are added on as a separate fee based on services contracted
(see next page)**

****cups/glassware only included when beverage packages are ordered***

every event will be subject to a 20% service fee and 8.25% sales tax

Complete Your Service Package

Service Staff

Servers

\$45.00 per hour per server

Uniformed Chefs

\$250.00 per chef

staffing costs cover the set-up, breakdown, & cleanup of all catering equipment & prep areas, as well as bussing and general cleanup services during the course of the event.

Estimate of Service Staff Needs for COVID CATERTING (may vary upon location).

+dagar's classic & premium packages, buffet service: **minimum of 2 sever for every 30 guests**

+lux package, buffet service: **minimum of 2 servers for every 30 guests**

+plated or family-style service: **minimum of 1 server per 16 guests, plus 1 chef per 50 guests**

+passed appetizers or action stations: additional fees for servers & chefs will apply

+cake cutting complimentary

+set-up & breakdown of guest tables/chairs or special venue cleanup: additional service time and staffing may apply

+trash removal from site after event: **\$50.00 per 100 guests**

COME & TAKE IT

#SociallyResponsibleCatering



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Hors d'oeuvres

Choice of 3- \$7.50 per guest | Choice of 5- \$12.50 per guest | Choice of 8- \$20.00 per guest

Traditional Appetizers

Smoked Beef Tenderloin w. Chimichurri
Roasted Beets Crostini w. Toasted Nuts, Goat
Cheese w. Balsamic Reduction
Brown Sugar Cayenne Bacon Shooter
Roasted Street Corn Shooter
Carmel Apple Walnut Cream Cheese Bites
Cranberry Crab Cake Bite
Roasted Winter Squash Sips w. Grilled Pear Brie
Grilled Vegetable Cups
Smoked Salmon Deviled Eggs
Risotto Mushrooms
Arancini w. tomato coulis

Texas Appetizers

Brisket Egg Rolls w. Spicy BBQ Sauce
Pork Belly Egg Rolls w. Spicy BBQ Sauce
Chicken Diablos
Shrimp Diablos
Scallop Ceviche
Shrimp Ceviche
White Fish Ceviche
Ancho Chicken Jalapeno Poppers
Texas Caviar Bites
Frito Pie Bites
Shrimp and Grits Cups

Stationary Appetizers

Queso Station-\$7.50 per guest

Dagar's Famous Queso | Pico de Gallo | Guacamole | Picadillo

Grazing Table- \$15 per guest

Assorted Cured Meats
Prosciutto | Salami | Pepperoni | & Various House-Smoked Meats

Assorted Artisanal Cheeses

Assorted Accompaniments

Seasonal Grilled Vegetables | Assorted Nuts | Olives
Seasonal Fresh Fruit | Seasonal Fruit Chutney | Bruschetta | Artisan Breads Crackers | Parm Frico

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Brides on a Budget

\$13.95 per guest

Texas BBQ

Slow Smoked Brisket | Potato Salad | Cowboy Style Beans | Pickles and Onions | Fresh Baked Rolls

Street Taco Bar

Corn & Flour Tortillas

Smoked Beef Tenderloin | Pulled Pork Carnitas | Grilled Ancho Chicken | Grilled Pineapple Salsa |
Black Bean Corn Relish | Pico de Gallo | Fire Roasted Salsa | Diced Onions | Chopped Cilantro |
Lime Wedges | Spanish Rice | Mexican Beans

Lasagna

Italian Salad | Traditional Beef Lasagna | Grilled Vegetables | Garlic Bread

Roasted Ancho Chicken

Garden Salad w. Ranch Dressing | Roasted Ancho Chicken | Spanish Rice | Mexican Beans | Limes |
Roasted Fire Salsa | Corn Tortillas

Poblano Chicken

Garden Salad w. Cilantro Lime Dressing | Poblano Chicken w. Southwest Cream Sauce | Garlic Mashed
Potatoes | Fresh Baked Rolls and Butter

Caprese Chicken

Italian Salad | Caprese Chicken | Grilled Vegetables | Fresh Baked Rolls and Butter

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Build Your Own Menu

Salads- \$4.50 per salad

[citrus basil slaw] navel orange, fresh basil, almond slivers, feta, red onion, shredded cabbage, & dijon dressing

[winter kale salad] fresh kale tossed w. dried cranberries, toasted pecans, feta, radish, & citrus dijon vinaigrette

[rustic brussels slaw] shredded brussels sprouts, red cabbage, oranges, toasted prosciutto, dried cranberries, french's fried onions, & lemon vinaigrette

[tx caesar] red chile croutons, shaved parmesan, peppers & onions w. chipotle caesar dressing

Sides- \$2.50 per side

brussels sprout sweet potato hash
marinated grilled vegetables
sautéed green beans
citrus rice
roasted garlic & parmesan broccoli & cauliflower
roasted garlic mashed potatoes

Entrees

marsala artichoke mushroom short ribs-**\$21.00- per entrée**

smoked beef tenderloin w. chimichurri- **\$12.95 per entrée**

citrus cornish game hens- **\$12.95 per entrée**

chimichurri chicken-**\$8.50 per entrée**

marsala artichoke mushroom chicken-**\$8.50 per entrée**

barron round of beef w. pinot noir sauce-**\$8.50 per entrée**

herb roasted pork loin w. apple butter sauce-**\$8.50 per entrée**

vegan risotto- **\$8.50 per entrée**

zucchini stuffed ratatouille- **\$8.50 per entrée**

portabella mediterranean - **\$8.50 per entrée**

COMMIT TO TAKE IT

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Smokehouse Menu

2 Meat BBQ- \$17.50 per guest

3 Meat BBQ- \$20.50 per guest

house-smoked entrees served w. buttered rolls & jalapeño cornbread,
dill pickles, onions, peppers, bbq sauce, & choice of two sides

Choice of Protein

Slow Smoked Brisket | Smoked Chicken | Smoked Sausage | Smoked Turkey

Sides- Choice of Two

garden salad w. ranch & italian dressing

cucumber, onion & tomato salad

creamy cole slaw

zesty pasta salad

classic potato salad

sautéed green beans

traditional mac & cheese

borracho beans

roasted new potatoes w. garlic & rosemary

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Beverage Service

Iced Tea | Lemonade | Water

\$1.00 per guest

Coffee Service

\$1.95 per guest

Imported Sodas

Mexican Coke

Jarrito Mandarin Orange Soda

Jarrito Fruit Punch Soda

\$3.60 per guest

Hot Chocolate Bar

Hot Chocolate | Mini Marshmallows | Peppermint Pieces | Chocolate Morsels | Cinnamon | Caramel Sauce

\$3.60 per guest

House Made Lemonade

Blueberry Lavender Lemonade

Strawberry Jalapeno Lemonade

Traditional Lemonade

\$3.60 per guest

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Alcohol Services

all bar services include set-up and breakdown of bar, table & linen for bar, plastic cups, ice, & tabc-certified bartender. alcohol products may vary w. the seasons at dagar's catering's discretion. if client requests upgrades in alcohol product brand, additional costs may apply.

Beer, Wine, Soda, & Bottled Water Bar

bottled beer: variety of domestic & premium beer options | wine: chardonnay, cabernet, & white zinfandel
sodas: coke, diet coke, sprite, dr. pepper

**5 hours: \$16.95 per guest | 4 hours: \$14.95 per guest | 3 hours: \$13.15 per guest
2 hours: \$11.30 per guest | 1 hour: \$9.45 per guest**

Full-Service Bar

bottled beer: variety of domestic & premium beer options | wine: chardonnay, cabernet, & white zinfandel
liquor: bacardi rum | tanqueray gin | jack daniels, jim beam | j & b scotch | crown royal | espolon tequila | deep eddy vodka | vermouth
*brands are subject to change
mixers: coke, diet coke, sprite, dr. pepper, ginger ale | club soda | tonic | orange juice | pineapple juice | cranberry juice | lime juice | simple syrup | bottled waters | other mixers available upon

**5 hours: \$23.00 per guest | 4 hours: \$21.00 per guest | 3 hours: \$17.85 per guest
2 hours: \$13.65 per guest | 1 hour: \$9.95 per guest**

Suggested Specialty Drinks

Spiced French 75
Spiced Juice, Gin, Prosecco

Perfect Pear Martini
Fresh Lemon Juice with Pear and Gin Garnished with Pear Slice presented in a Cosmo Glass

Apple Moonshine
Cinnamon Clove Apple Cider and Vodka Garnished with a Fresh Gala Apple presented in a Mason Jar

Blackberry Mint Margarita
Blackberry Mint Simple Syrup, Lime Juice, Tequila, with Blackberry Garnish presented in Collins Glasses

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Bar Service Only

Full Bar Set-Up Package

9 oz. cup for wine | 12 oz. cup for beer | 10 oz. cup for mixed drinks | limes | ice & ice scoop | ice chest
coke, diet coke, sprite, dr. pepper, ginger ale | club soda | tonic | orange juice | pineapple juice | cranberry
juice | lime juice | simple syrup | bottled waters | other mixers available upon request | bar equipment |
napkins | bar table & linen
one bartender for up to five hours service (per 50 guests)

\$9.00 per guest

Beer & Wine Set-Up Package

9 oz. cup for wine | 12 oz. cup for beer | limes | ice & ice scoop | ice chest
bar equipment | napkins | bar table & linen | one bartender for up to five hours service (per 100 guests)

\$4.25 per guest





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pg. 11