**BREAKFAST COLLECTIONS**

<table>
<thead>
<tr>
<th>Breakfast Collections</th>
<th>Price/person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Just the Basics</td>
<td>$6.99</td>
</tr>
<tr>
<td>Fresh Start</td>
<td>$9.99</td>
</tr>
<tr>
<td>Lite &amp; Healthy</td>
<td>$7.49</td>
</tr>
</tbody>
</table>

**Just the Basics**
Choice of two (2) breakfast pastries served with butter, jam, bottled water, coffee and hot tea service  
Available pastries include: Assorted Seasonal Muffins, Seasonal Scones, Fresh Croissants and Assorted Danish

**Fresh Start**
Choice of three (3) breakfast pastries served with butter, jam, fresh seasonal sliced fruit, assorted juices, bottled water, coffee and hot water with assorted tea bags  
Available pastries include: Assorted Seasonal Muffins, Seasonal Scones, Fresh Croissants and Assorted Danish

**Lite & Healthy**
Seasonal Greek yogurt parfait, assorted granola bars, whole grain muffins, assorted whole fruit, coffee and hot water with assorted tea bags

**BREAKFAST À LA CARTE**

<table>
<thead>
<tr>
<th>Breakfast Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Tacos</td>
<td>$23.99/ dozen</td>
</tr>
<tr>
<td>Bacon, egg and cheese</td>
<td></td>
</tr>
<tr>
<td>Sausage, egg and cheese</td>
<td></td>
</tr>
<tr>
<td>Chef’s seasonal</td>
<td></td>
</tr>
<tr>
<td>Tofu scramble</td>
<td></td>
</tr>
<tr>
<td>Potato, egg and cheese</td>
<td></td>
</tr>
<tr>
<td>Bean and cheese</td>
<td></td>
</tr>
<tr>
<td>Sausage, egg and cheese</td>
<td></td>
</tr>
<tr>
<td>Bean and cheese</td>
<td></td>
</tr>
<tr>
<td>Chef’s seasonal</td>
<td></td>
</tr>
<tr>
<td>Tofu scramble</td>
<td></td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>$36.99/ loaf</td>
</tr>
<tr>
<td>Vegan Zucchini</td>
<td></td>
</tr>
<tr>
<td>Vegan Blueberry Banana</td>
<td></td>
</tr>
<tr>
<td>Longhorn Bearclaws</td>
<td>$27.99/ dozen</td>
</tr>
<tr>
<td>Croissants</td>
<td>$27.99/ dozen</td>
</tr>
<tr>
<td>Chocolate Croissants</td>
<td>$27.99/ dozen</td>
</tr>
<tr>
<td>Assorted Artisan Scones</td>
<td>$27.99/ dozen</td>
</tr>
<tr>
<td>Assorted Gourmet Muffins</td>
<td>$27.99/ dozen</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td>$24.99/ dozen</td>
</tr>
<tr>
<td>Overnight Oatmeal</td>
<td>$3.29/ person</td>
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<tr>
<td>Blueberry Toasted Coconut</td>
<td></td>
</tr>
<tr>
<td>Pear and Pecan</td>
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</tr>
<tr>
<td>Granola Bars</td>
<td>$1.49/ each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$1.09/ each</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit</td>
<td>$2.99/ person</td>
</tr>
<tr>
<td>Seasonal Yogurt Parfait</td>
<td>$3.99/ dozen</td>
</tr>
<tr>
<td>Individual Greek Yogurt Cups</td>
<td>$1.79/ each</td>
</tr>
</tbody>
</table>
HOT BREAKFAST
All hot breakfasts are priced per person

Executive Breakfast .......................... $17.99
Vegetable biscuit quiche and pancakes or french toast with butter and syrup. Served with scrambled eggs, crisp bacon, breakfast sausage, choice of breakfast potatoes, choice of two (2) breakfast pastries with butter and jam, fresh seasonal sliced fruit, assorted bottled juices, bottled water, coffee and hot tea service. Decaf available upon request
Available pastries include: Assorted Seasonal Muffins, Assorted Seasonal Scones, Croissants and Danish
Choice of potatoes include: Garlic Smashed, Diced, Shredded Hash Browns and Sweet Potato Hash

Longhorn Breakfast .......................... $10.99
Scrambled eggs, breakfast potatoes, crisp bacon or breakfast sausage, choice of one (1) breakfast pastry. Served with butter and jam, iced water, coffee and hot water with assorted tea bags. Decaf available upon request
Available pastries include: Assorted Seasonal Muffins, Assorted Seasonal Scones, Croissants and Danish
Choice of potatoes include: Garlic Smashed, Diced, Shredded Hash Browns and Sweet Potato Hash

Latin Breakfast .............................. $13.99
Choice of chilaquiles verde with eggs or breakfast stuffed rellenos served with salsa, conchas and palmieres, papas and chorizo, strawberry melon salad, fresh assorted juices, bottled water, coffee and hot water with assorted tea bags. Decaf available upon request

Southern Sunrise ............................ $10.99
Choice of spicy buttermilk chicken or biscuits and country gravy served with fresh seasonal sliced fruit, scrambled eggs with cheddar cheese, choice of crisp bacon or country ham, bottled water, coffee and hot tea service. Decaf available upon request

Morning Scramble ............................ $11.99
Choice of one (1) egg scramble served with fresh seasonal sliced fruit, choice of breakfast potatoes, breakfast sausage, iced water, coffee and hot water with assorted tea bags. Decaf available upon request
Choice of egg scramble include: Country, California, Western or Chorizo
Choice of potatoes include: Garlic Smashed, Diced, Shredded Hash Browns or Sweet Potato Hash

Create Your Own ............................. $16.49
Choice of two (2) breakfast entrees, two (2) hot sides, one (1) fruit accompaniment, one (1) freshly baked pastry served with appropriate condiments, assorted juices, bottled water, coffee and hot water with assorted tea bags available upon request

Choice of breakfast entrees include:
- 40 Acres French Toast (3 Half Slices)
- Pancakes
- Seasonal Frittata
- Biscuits with Sausage Gravy
- Scrambled Eggs
- Seasonal Vegetable Biscuit Quiche
- Chilaquiles Verde with Eggs

Choice of hot sides include:
- Bacon (2 Slices)
- Breakfast Sausage (Turkey Patty Available)
- Country Ham
- Breakfast Potatoes

Choice of freshly baked pastry include:
- Danish
- Croissants
- Seasonal Muffins
- Seasonal Scones

Choice of fruit accompaniment include:
- Sliced Seasonal Fruit
- Seasonal Fruit and Granola Yogurt Parfaits
- Seasonal Fruit Salad
- Melon Salad
- Whole Fruit
HORS D’OEUVRES
All hors d’oeuvres are priced per dozen

HOT HORS D’OEUVRES

- Bacon Wrapped Scallops ................................ $39.99
- Franks in a Blanket ........................................ $16.99
- Beef Empanadas ............................................ $18.99
- Swedish Meatballs ........................................ $12.99
- Black Angus Mini Cheeseburgers ....................... $22.99
- Buffalo Style Chicken Spring Rolls ..................... $18.99
- Chicken Empanadas ....................................... $29.99
- Coconut Chicken .......................................... $28.99
- Pecan Chicken Tenders ................................... $28.99
- Boneless Sweet ’n Spicy Wings ......................... $16.99
- Boneless Buffalo Wings .................................. $16.99
- Boneless BBQ Wings ..................................... $16.99

- Coconut Shrimp ............................................ $35.99
- Crab Cakes ................................................... $36.99
- Balsamic Fig & Goat Cheese Flatbread ............... $23.99
- Brie, Pear & Almond Beggar’s Purses ............... $23.99
- Crispy Asiago Asparagus ................................ $22.99
- Mac ’n Cheese Melts ...................................... $22.99
- Parmesan Artichoke Hearts ............................. $23.99
- Vegetable Empanadas .................................... $17.99
- Vegetable Samosas ....................................... $24.99
- Vegetable Springrolls ................................... $14.99
- Buffalo Cauliflower Wings ............................. $16.99
- Lamb Kofta Meatballs ................................... $27.99

COLD HORS D’OEUVRES

- Antipasto Kabobs ........................................... $39.99
- Mediterranean Antipasto Skewers ..................... $16.99
- Mushroom Profiterole .................................... $18.99
- Veggie Hummus Cup ...................................... $12.99
- Strawberry Ricotta Toast Points ....................... $22.99
- Shrimp and Coconut Ceviche ......................... $22.99
- Bruschetta Crostini ....................................... $18.99

- Salmon Tartine ............................................. $35.99
- Chicken Cobb Tartine .................................... $36.99
- Middle Eastern Chickpea Toast Points ............. $23.99
- Gazpacho Shooter ........................................ $28.99
- Roasted Butternut Tartine ............................... $29.99
- Shrimp Cocktail ........................................... $22.99
- Pimento Cheese & Bacon Toast Points ............. $23.99
## RECEPTION ENHANCEMENTS

All reception enhancements are priced per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Cheese Tray</td>
<td>$2.79</td>
</tr>
<tr>
<td>Swiss, cheddar and pepper jack cheeses served with assorted crackers and crisps</td>
<td></td>
</tr>
<tr>
<td>Artisan Cheese Display</td>
<td>$3.99</td>
</tr>
<tr>
<td>Assorted domestic and imported sliced cheeses served with crackers, crisps and dried fruit</td>
<td></td>
</tr>
<tr>
<td>Fresh Garden Crudité</td>
<td>$2.89</td>
</tr>
<tr>
<td>Fresh garden crudité with ranch dill dip</td>
<td></td>
</tr>
<tr>
<td>Fresh Sliced Fruit Tray</td>
<td>$2.49</td>
</tr>
<tr>
<td>Fresh seasonal fruit</td>
<td></td>
</tr>
<tr>
<td>Charcuterie Board</td>
<td>$7.99</td>
</tr>
<tr>
<td>Antipasto platter served with marinated vegetables, assorted italian meats and sliced cheeses</td>
<td></td>
</tr>
<tr>
<td>Mini Sandwich Platter</td>
<td>$4.39</td>
</tr>
<tr>
<td>Assorted mini sandwiches including ham, roast beef, turkey and mozzarella</td>
<td></td>
</tr>
<tr>
<td>Tea Sandwiches</td>
<td>$4.59</td>
</tr>
<tr>
<td>Assorted tea sandwiches</td>
<td></td>
</tr>
<tr>
<td>Grilled Vegetable Platter</td>
<td>$2.99</td>
</tr>
<tr>
<td>Grilled vegetables served with classic and roasted garlic hummus</td>
<td></td>
</tr>
<tr>
<td>Hummus and Pita Chips</td>
<td>$1.99</td>
</tr>
<tr>
<td>Classic Cheese and Cured Meat Tray</td>
<td>$3.29</td>
</tr>
</tbody>
</table>
# BOX LUNCHES AND SALADS

All box lunches and salads are priced per person

## Classic Box Lunch

Choice of classic sandwich served with mustard, mayo, potato chips, artisan chocolate chunk cookie and bottled water

**Choice of classic sandwich include:**

- Texas Charred Ham with Stoneground Mustard on Pretzel Roll
- Roasted Turkey with Cranberry Fig Jam on Artisan Multigrain
- Bavarian Ham and Swiss on a Pretzel Roll
- Roast Beef with Tarragon Horseradish Spread on Sourdough
- Deli Sliced Turkey and Swiss Wrap
- Southwestern Turkey with Fajita Vegetable on Ciabatta Bread
- Country Club with Ham and Turkey on Local Sourdough Bread
- Turkey, Bacon and Garlic Aioli on House French Roll
- Turkey, Feta, Spinach and Sun-Dried Tomato Ciabatta
- Mozzarella, Red Pepper, Balsamic and Kale Ciabatta
- Mediterranean Vegan Wrap
- Turkey and Provolone on Multigrain

**Price:** $11.49

## Premium Box Lunch

All premium box lunches served with chips, gourmet brownie and bottled water

- Spicy Salmon and Arugula Wrap $12.99
  Complete with sweet chili cucumber salad, gourmet brownie, chips and bottled water
- Shaved Prime Rib Sandwich $12.99
  Complete with grilled vegetable pasta salad, gourmet brownie, chips and bottled water
- Artichoke Chicken Baguette $12.99
  Complete with white bean herb salad, gourmet brownie, chips and bottled water
- Blackened Chicken Ciabatta $12.99
  Complete with spiced sweet potato salad, gourmet brownie, chips and bottled water

## Salads

All salads served with a bakery roll, fresh fruit cup, gourmet blondie and bottled water

- Salmon Caesar Salad $12.99
  Caesar salad with grilled salmon, shredded parmesan cheese and seasoned croutons
- Strawberry Spinach Salad $12.99
  Grilled marinated chicken breast over spinach, strawberries, feta cheese, candied pecans and a balsamic vinaigrette
- Tex Mex Vegan Salad $12.99
  Romaine, jicama, roasted corn, black beans, red peppers, spiced pepitas, roasted sweet potatoes, quinoa and cilantro lime dressing
- Steakhouse Chop Salad $12.99
  Grilled beef steak tossed with blue cheese, grilled seasonal vegetables and romaine tossed with dijon vinaigrette
- Chicken, Blue Cheese and Pear Salad $12.99
  Grilled lemon chicken on a salad of pear, blue cheese, walnuts, crisp greens and dijon vinaigrette
- Harvest Chicken Salad $12.99
  Grilled chicken, fresh baby arugula, roasted red potato, cauliflower and pumpkin seeds tossed in a kale pesto vinaigrette
- Peach BBQ Chicken Salad $12.99
  Peaches, grilled chicken, bacon, broccoli slaw, almonds and feta cheese on arugula and quinoa topped with a BBQ vinaigrette
- Asian Grain Bowl $12.99
  Chicken, red quinoa, brown rice, kale, garlic broccoli, edamame and almonds with an asian ginger dressing
- Mediterranean Grain Bowl $12.99
  Chicken, farro, roasted cauliflower, cucumbers, sun dried tomatoes, feta cheese and kalamata olives in a lemon garlic vinaigrette
- Mediterranean Quinoa Salad $12.99
  Quinoa, toasted chickpeas, cucumber, tomato and kalamata olives with hummus and pita

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SANDWICH AND SALAD BUFFETS
All sandwich and salad buffets are priced per person

Deli Bar ........................................................................................................ $12.49
Sliced oven-roasted turkey, sliced roast beef, deli ham and tuna, cheese and relish tray and assorted baked breads and rolls served with two (2) side salads, chips, assorted craveworthy cookies and choice of beverages

Signature Sandwich Display ....................................................................... $14.99
Choice of three (3) sandwiches and two (2) side salads accompanied by potato chips, mayo and mustard, pickles, assorted artisan cookies and choice of iced tea, lemonade or iced water (Choice of two (2))

Sandwiches
- Texas Charred Ham with Stoneground Mustard on Pretzel Roll
- Bavarian Ham and Swiss on a Pretzel Roll
- Roast Beef and Cheddar
- Deli Sliced Turkey and Swiss on Hearty Wheat Bread
- Country Club with Ham and Turkey on Local Sourdough
- Turkey, Feta, Spinach and Sun-Dried Tomato Ciabatta
- Chicken Caesar Wrap
- Mediterranean Chicken Ciabatta
- Vegetable Bruschetta Baguette with Spicy Sriracha
- Grilled Vegetable and Hummus Wrap

- Roasted Turkey with Cranberry Fig Jam on Artisan Multigrain
- Roast Beef with Tarragon Horseradish Spread on Sourdough
- Southwest Tuna Ciabatta
- Southwestern Turkey with Fajita Vegetables on Ciabatta
- Turkey, Bacon and Garlic Aioli on House French Roll
- Curried Turkey and Apple Wrap
- Buffalo Chicken Wrap
- Greek Salad Wrap
- Mozzarella, Red Pepper, Balsamic and Kale Ciabatta
- Portobello Banh Mi Sub

Side Salads
- Garden Salad with Seasonal Vegetables and Balsamic Vinaigrette
- Roasted Sweet Potato and Wild Rice with Sautéed Kale
- Housemade Signature Potato Salad
- Dill Cucumber and Fresh Tomato Salad in Italian Dressing
- Greek Pasta Salad
- Grilled Vegetable Pasta Salad with Balsamic Dressing
- Herbed Quinoa Salad with Roasted Vegetables
- Roasted Corn and Black Bean Salad

- Arugula Salad with Cauliflower and Beets
- Potato Salad with Egg, Celery and Onion in Seasoned Mayo
- Coleslaw in Mayonnaise and Celery Seed Dressing
- Fresh Fruit Salad with Melon, Pineapple and Grapes
- Toasted Cranberry Apple Couscous Salad
- Ranch Pasta Salad
- Chickpea Salad with Lemon Seasoning
- White Bean Herb Salad in Balsamic Vinaigrette

Build-Your-Own Salad Bar ....................................................................... $14.99
Choice of two (2) proteins, six (6) toppings, two (2) grains and two (2) lettuce selections accompanied by dressings, fresh bread and butter, assorted artisan cookies and choice of iced tea, lemonade or iced water (Choice of two (2))

Choice of toppings include:
- Chickpeas
- Black Beans
- Sliced Cucumber
- Dried Cranberries
- Shredded Cheddar
- Marinated Tomato and Red Onion
- Spiced Pepitas
- Diced Egg
- Roasted Sweet Potato
- Cherry Tomato
- Crumbled Feta Cheese
- Sliced Almonds
- Sliced Strawberries
- Candied Pecans
- Chopped Bacon
- Shredded Carrots
- Sunflower Seeds
- Shaved Parmesan
- Roasted Corn
- Croutons
- Diced Apricots

Choice of proteins include:
- Garlic Herb Grilled Chicken Breast
- Roasted Salmon
- Marinated Sliced Flank Steak
- Grilled Tofu

Choice of grains include:
- Quinoa
- Couscous
- Wild Rice
- Ancient Grain Blend

Choice of lettuces include:
- Chopped Romaine
- Arugula
- Spring Mix
- Spinach
- Seasonal Power Greens

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HOT BUFFETS
All hot buffets are priced per person

Farmstead Feast ................................................................. $15.29
Grilled lemon rosemary chicken served with baby spinach salad, bakery fresh rolls with butter, fresh herbed vegetables, roasted new potatoes, peach cobbler blondie and choice of iced tea, lemonade or iced water (Choice of two (2))

Baked Potato Bar ............................................................... $15.49
Baked potato bar with potatoes, choice of two (2) additions, chili con carne, steamed broccoli, bacon bits, sour cream, butter, scallions, pico de gallo and shredded cheddar cheese served with a traditional garden salad with balsamic vinaigrette, apple crisp bar and choice of beverages
Choice of additions include: Shredded Adobo Pork, Chopped BBQ Brisket, Creamy Chicken Mushroom Ragout, Chipotle Rubbed Pulled Chicken

Power Lunch ................................................................. $14.99
Choice of three (3) fresh and healthy salad platters accompanied by grilled flatbread, seasonal fresh fruit, vegan dessert bars and choice of beverages
Choice of salad platters include:
Southwest chicken with greens, corn, black beans and vegetables tossed with a hearty grain blend
Chickpea couscous with shawarma beef, tomato cucumber herb salad and a touch of spicy harissa
Grilled salmon with bulgur wheat, lentils and hummus in a roasted garlic lemon vinaigrette garnished with carrot sesame hummus and pea mint salad
Signature strawberry fields with grilled chicken breast, baby spinach, fresh strawberries, crumbled feta cheese, red onion and candied pecans with a balsamic vinaigrette
Vegan tex mex with roasted sweet potatoes, black beans, corn and jicama

Eastern Favorites ............................................................. $15.59
General Tso’s chicken and beef and broccoli served with choice of brown rice, fried rice or steamed white rice, egg rolls and two (2) dipping sauces: sweet soy sauce, sweet and sour sauce or chili garlic sauce. Complete with lemon green beans, fortune cookies and choice of iced tea, lemonade or iced water (Choice of two (2))

Indian ................................................................. $17.29
Madras shrimp and tandoori chicken served with lemon-ginger basmati rice, kachumber salad, chana masala, garlic herb naan and toppings bar of pickled red onion, cilantro, mango chutney and cucumber mint raita. Complete with currant and almond rice pudding and choice of iced tea, lemonade or iced water (Choice of two (2))

Springtime in Capri .......................................................... $10.99
Penne with fresh vegetables, penne with chicken and kale served with caprese salad, Tuscan white bean salad, garlic bread sticks, orange carrot thimble cake and choice of beverages

Classic Italian .......................................................... $16.09
Home-style lasagna with parmesan cheese and choice of vegetarian cauliflower or alfredo lasagna served with Italian house salad, garlic knots, Italian cream cupcakes and choice of iced tea, lemonade or iced water (Choice of two (2))

Italian Rustica .......................................................... $16.49
Italian sausage with peppers, baked penne marinara, and choice of chicken or eggplant parmesan served with caesar salad, focaccia bread, tiramisu and choice of iced tea, lemonade or iced water (Choice of two (2))

Medi Eats ................................................................. $14.99
Falafel with tzatziki and chicken souvlaki served with chilled Israeli couscous, white and whole wheat pita flatbread, roasted eggplant, sautéed spinach, cinnamon custard and choice of beverages

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HOT BUFFETS
All hot buffets are priced per person

Tex Mex ................................................................. $15.79
Choice of one (1): beef, chicken or beef and chicken fajita served with shredded cheddar and sour cream with tortilla chips, salsa fresca and salsa verde. Complete with Mexican chopped salad, Mexican rice, charro beans, tres leches parfait and choice of iced tea, lemonade or iced water (Choice of two (2))

Burrito Bowl ........................................................ $16.69
Braised chicken, braised beef and roasted portobello mushrooms served over white or brown cilantro rice, spiced black beans, guacamole and two (2) salsas: pico de gallo, salsa verde or salsa roja. Complete with romaine lettuce with avocado ranch dressing, dulce de leche brownies and choice of beverages

Global Street Tacos ............................................. $14.99
Choose two (2) street tacos accompanied by tortilla chips and choice of two (2) salsas: pico de gallo, salsa verde and salsa roja. Complete with cumin black beans, saffron rice, cinnamon sugar cookies and choice of beverages
Choice of tacos include:
- Korean pork taco with kimchi
- Korean shrimp taco with crema fresca and shredded slaw
- Spicy fish taco with watermelon salsa and spicy slaw
- Smoked brisket taco with queso fresco and shredded slaw
- Green chili chicken taco
- Black bean and kale taco
- Roasted vegetable taco

All American ........................................................ $13.99
Grilled hamburgers and hot dogs with garnish tray and condiments served with home-style potato salad, fresh fruit salad, house-made kettle chips, sliced cheese tray, assorted artisan cookies and brownies and choice of iced tea, lemonade or iced water (Choice of two (2))

Bite Size BBQ ...................................................... $14.99
Make-Your-Own sliders with your choice of two (2) pulled meats: BBQ chicken, cilantro-lime chicken, BBQ pork or anise herbed pork served with cole slaw, vegan baked beans, southern corn casserole, collard greens, macaroni and cheese or hush puppies. Complete with seasonal blondies, brownies and choice of iced tea, lemonade or iced water (Choice of two (2))

Southern BBQ .................................................... $16.99
BBQ chicken sliders served with choice of vegetarian or apple bacon, coleslaw, sautéed green beans and red peppers, baked sweet potatoes, individual berry shortcakes and choice of iced tea, lemonade or iced water (Choice of two (2))

Cajun ................................................................. $15.99
Choice of two (2) of the following: vegan jambalaya, shrimp etouffee, chicken and sausage gumbo or creole BBQ chicken served with cajun coleslaw, red beans and rice, okra with corn and bacon, fiesta corn bread, bananas foster cupcakes and choice of iced tea, lemonade or iced water (Choice of two (2))

Lazy Summer ..................................................... $17.29
BBQ chicken and sliced brisket served with coleslaw, cornbread jalapeño cheddar muffins, baked beans, macaroni and cheese, peach cobbler blondie and choice of iced tea, lemonade or iced water (Choice of two (2))

Create Your Own
Choose one (1) starter, one (1) entrée, two (2) sides and one (1) dessert. Includes rolls and choice of beverages.
Inquire for further details and pricing
DESSERTS

Bakery-Fresh Brownies .......................................................... $14.49/dozen
Chocolate Chip Cookie Brownies ................................................... $14.49/dozen
Assorted Blondies .................................................................. $14.49/dozen
Gourmet Dessert Bars .............................................................. $16.49/dozen
Vegan Dessert Bars ................................................................. $23.99/dozen
Assorted Artisan Cookies .......................................................... $13.49/dozen
Assorted Cheesecake Tartlets .................................................... $35.99/dozen
Mini Pecan Tarts ...................................................................... $35.99/dozen
Mini Salted Caramel Cheesecake Tartlets .................................... $32.99/dozen
Gourmet Cupcakes ................................................................... $19.49/dozen
Gourmet Salted Caramel Cheesecake Tarts ................................. $23.99/dozen
Banana Pudding ....................................................................... $23.99/dozen
Tres Leches Parfaits ................................................................... $29.99/dozen
Chocolate Mousse Trifles ........................................................ $32.99/dozen
Individual Pecan Pies ............................................................... $42.99/dozen
Rice Krispie Treats ................................................................... $17.99/dozen
Assorted Petit Fours ................................................................... $16.99/dozen

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SNACKS
All snacks are priced per person

SNACK PACKAGES

Breads and Spreads ....................................................... $6.99
Looking for a variety of flavors to spice up your meeting? Try dipping our tortilla chips, pita chips and grilled
flatbread into your choice of four (4) spreads, accompanied by a fresh fruit tray. Available spreads include:
- Korean Roja Guacamole
- Ginger Verde Guacamole
- Chilled Spinach Dip
- Feta & Roasted Garlic Dip
- Traditional Hummus
- Artichoke & Olive Dip

Executive Coffee Break ................................................ $4.99
Liven up your meeting with coffee, hot tea, brownies and seasonal dessert bars

Sweet & Spicy ............................................................ $5.99
Satisfy your sweet tooth with sugar cookies, gummy bears, Longhorn popcorn, trail dusted housemade
kettle chips and savory snack mix

Rev’d Up and Ready to Go ............................................. $6.99
Fuel up your afternoon with chocolate orange power poppers, fruit skewers with a yogurt honey dip, carrots and
celery with ranch dip, and cinnamon-honey granola

Snack Attack ............................................................. $5.19
Enjoy assorted chips, roasted peanuts, trail mix, chips and assorted artisan cookies and brownies

Smart n’ Healthy ....................................................... $7.29
Get healthy with assorted fruit along with yogurt cups, trail mix and granola bars

Energy Break ........................................................... $3.09
Raise the bar with an assortment of oat granola bars, peanut granola bars, fruit filled bars and breakfast bars

À LA CARTE SNACKS

Assorted Miniature Cookies ......................... $1.99  M & Ms ................................................. $1.49
Roasted Garam Masala Chickpeas .............. $0.99  Savory Snack Mix ................................. $1.29
Chocolate Orange Power Poppers ............. $1.99  Mini Pretzels ................................. $1.29
Goldfish Crackers ........................................ $1.49  Popcorn ........................................ $0.99
Roasted Peanuts ........................................... $1.49  Trail Mix ...................................... $1.59
Individual Yogurt Cups .............................. $2.59  Granola Bars ......................... $1.49
Whole Fruit ............................................... $1.09
HOT DRINKS
All hot drinks are priced per gallon. One gallon serves 10-12 people

Regular Coffee ................................................................. $23.99
Decaf Coffee ................................................................. $23.99
Hot Water with Assorted Tea Bags ........................................... $18.99

COLD DRINKS

Infused Iced Tea .......................................................... $16.99/gallon
Peach Mint · Lemon Ginger · Strawberry Basil · Raspberry Lime*

Iced Tea ................................................................. $15.99/gallon

Infused Lemonade .................................................. $16.99/gallon
Peach Mint · Strawberry Basil · Raspberry Lime*

Lemonade ................................................................. $15.99/gallon

Infused Water .......................................................... $7.99/gallon
Lemon · Orange · Apple · Cucumber · Grapefruit*

Iced Water ................................................................. $4.99/gallon

Cold Brew Coffee ................................................................. $21.99/gallon

Water ................................................................. $2.29/can

Sparkling Water ............................................................... $2.49/bottle

Assorted Sodas .............................................................. $1.79/bottle

Assorted Individual Fruit Juices ........................................... $1.99/bottle

*Options are subject to availability.
**Meeting Wrap Up** ................................................................. $34.99

**Morning Medley** A delightful selection of mini pastries, butter, jam, assorted yogurt parfait cups, iced water, regular and decaf coffee and hot water with assorted tea bags

**AM Recharge** Take a break with trail mix, donut holes, coffee service and sparkling water

**Salads & Wraps** A selection of our favorite wrap sandwiches: chicken caesar, grilled vegetable, pepper jack tuna, cran-apple turkey. Served with mustard, mayo, fruit salad, choice of traditional garden salad or veggie pasta salad, chips, assorted artisan cookies and brownies, iced water and iced tea

**Mid Day Munchies** Fresh tortilla chips served with two (2) salsas: salsa roja, salsa verde or pico de gallo. Complete with fruit bowl, assorted craveworthy cookies, coffee service and bottled water

**All Day Delicious** Relax. We’ll keep the food coming! .............................................. $39.99

**Rise and Shine** Muffin and scone pastry tray served with butter and jam, seasonal fresh fruit tray, assorted juice and bottled water, regular and decaf coffee and hot water with assorted tea bags

**AM Perk Up** Give your morning meeting a little pick-up with granola bars, yogurt cups, iced tea and coffee service

**Power Up Lunch** Three pepper cavatappi with pesto and grilled chicken with a lemon tarragon white wine sauce served with tomato and cucumber couscous salad, orange fennel spinach salad, green beans gremolata, dinner rolls with butter, cheesecake tartlets, iced water and iced tea

**Energy Boost** Chilled spinach dip served with pita chips, grilled veggie tray and hummus, freshly-baked brownies, bottled water and coffee service

**Simple Pleasures** Easy does it—casually tasteful fare .............................................. $28.99

**Simple Continental** Donuts and bagels served with butter, jam, cream cheese, orange juice, iced water, regular and decaf coffee and hot water with assorted tea bags

**Box Lunch** Choice of sandwich accompanied by chips, mustard, mayo, assorted craveworthy cookies and bottled water

**Mid Day Munchies** Fresh tortilla chips served with two (2) salsas: salsa roja, salsa verde or pico de gallo. Complete with fruit bowl, assorted craveworthy cookies, coffee service and bottled water