

Special Events Menu Thompson Conference Center



primizie
CATERING



Valid through:
8/31/2026

Available from 3:00 pm - 10:00 pm



Displays

Bar Snacks

kettle chips | popcorn | pub mix

\$6 pp

Artisan Cheese & Fruit (V)

four of chefs' selected cheeses | seasonal fruit | jams
assorted bread | crostini

\$8 pp

Primizie Antipasto

traditional Italian cured meats | artisan cheeses
oven-dried tomatoes | caramelized whole-bulb garlic
wood roasted seasonal vegetables | Mediterranean olives
rustic artisan breads | crostini

\$12 pp

Southern Dips & Spreads Bar (V)

crudité | assorted breads | crostini
whipped goat cheese with bacon jam
house-made jalapeno pimento cheese
white bean dip | shaved asparagus

\$11 pp

Southwestern Dipping Station (V)

assorted tortilla crisps | shiner bock queso
refried jalapeño black bean or charro beans | mango pico
jalapeño ranch | salsa duet

\$12 pp



Small Bites

The Brazos

Steak Tostada

cumin | red chile | cotija cheese | pickled
red onion | avocado cream

Salmon Skewer (GF)

chile brown sugar | garlic compound
butter

Potato & Cheese Empanada (V)

jalapeno ranch

Shrimp & Avocado Ceviche Cocktail (GF)

red bell pepper | jalapeño | citrus
cilantro | tortilla cup

\$16 pp - passed (90 minutes)

The Guadalupe

Pizzette di Fig & Gorgonzola

rustic flatbread | mozzarella | prosciutto
| parmesan | balsamic

Smoked Chicken Skewer (GF)

artichokes | white balsamic vinaigrette
pancetta | crisp sage

Gulf Coast Crab Cakes

cilantro | chile-lime aioli

Risotto Cakes with Pea Purée (GF)(VG)

spring pea | asparagus tips | pecorino
romano

\$16 pp - passed (90 minutes)

The Rio Grande

Cremini Mushrooms &

Risotto Cake (GF)(VG)

sherry onion sauce | pecorino

Rosemary Shrimp Skewer (GF)

garlic aioli

Prosciutto Stuffed Potatoes (GF)

parmesan | chive | sour cream

Polpette con Pomodoro

tomato sauce | parmesan

\$16 pp - passed (90 minutes)

The Rainey

Wagyu Potstickers (V)

beef | garlic | ginger | onion

Curried Deviled Eggs (V)(GF)

mustard | sweet pickle

Almond Chicken

sweet miso butters

Edamame Bites (V)

sesame | garlic | ginger | onion

\$16 pp - passed (90 minutes)

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)



Small Bites

The San Jacinto

Chicken 65
cilantro | shallots | chilies

Banh Mi Crostini
ginger-soy pork | pickled veggies
sriracha mayo | jalapeno | cilantro

Classic Samosas (VG)
potatoes | peas | chutneys

Crispy Shrimp Spring Roll
sweet chile lemongrass dipping sauce

\$16 pp - passed (90 minutes)

The Red River

Potato Croquettes (V)
cumin | red chile | cotija cheese
pickled red onion | avocado cream

Steakhouse Skewer (GF)
garlic compound butter

Black Bean & Cheese Empanada (V)
jalapeno ranch

Shrimp & Crab Cake
red chile crisp | mango aioli | cilantro

\$16 pp - passed (90 minutes)

Sweet Bites Trio

Choice of Three:

Cookie Display

Classic Fruit Tartlettes

Petite Fours

Lemon Bars

Fruit Skewers (GF)(VG)

Espresso Brownies

Seasonal Chia Pudding (GF)(VG)

Assorted Macarons (GF)

Mousse Shooter

Seasonal Pie Shooter

Cocoa Brownies with Cocoa Maple Icing

Banana Cream Shooter

Petite Cheesecake

\$6.50 pp

A la carte dessert options available ask our team for more information.

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF) + \$3



Stations

Pot Sticker Station

Choice of two fillings:

edamame | wagyu beef | gingered pork | shrimp | chicken
ginger soy | hot chile sesame | cashew tamari

\$13 pp

Slider Station

Choice of two:

classic Nashville hot chicken | green chile pulled pork | pecan porter
brisket slider | bbq chicken slider | banh mi | mini chicken biscuit

\$14 pp

Primizie Smokehouse Slider Station

bbq sauce duo | grilled corn-basil slaw | pickles | onions

Choice of two meats:

brisket | turkey | chicken | smoked sausage | pulled pork

\$15 pp

Mac 'n Cheese Bar

large elbow noodles

Choice of two flavors:

Italian | classic | green chili | truffle

Choice of two meats:

grilled chicken | Italian sausage | meatballs

Choice of four toppings:

bacon | broccoli | fresh tomatoes | roasted garlic | scallions | fresh basil

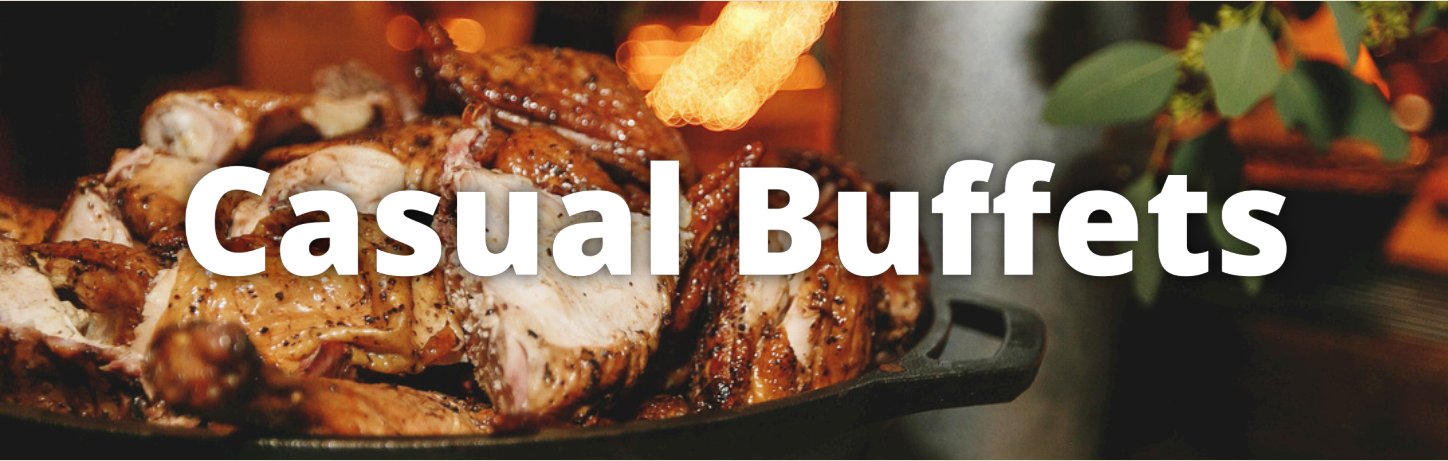
\$14 pp

Station packages are for groups of 20+
Smaller groups inquire about our options.

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)



Casual Buffets

Pasta Buffet

garden salad | garlic bread

Choice of two:

Nonna's ragu w/cavatappi

pasta primavera (VG)

grilled chicken penne w/ chipotle pesto cream

parmesan white bean mushroom and kale orzo (V)

\$24 pp

(GF) (VG) +\$3

Taco Buffet

rice | beans | crunchy slaw | fruit pico | pickled red onion |

jalapeño | cheese | fresh salsa | tortilla chips | sour cream

flour tortillas | corn tortillas

Choice of three:

classic beef | pork carnitas | sxsw chicken

green chile pork | birria | charred steak | seasonal vegetarian

\$28 pp

Southern Comfort Buffet

salad | bread

Choice of two entrees:

honey apple pork | braised brisket | cajun salmon | roasted chicken

| nola bbq shrimp skewers* | vegetarian meatloaf

*add \$3.50

Choice of two sides:

red beans & rice | cheddar grits | mashed potatoes

french beans | classic succotash

chef's choice of salad | bread & butter

\$30 pp

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)



Dinner

Smoked Chicken & Artichokes (GF)

herb roasted potatoes | asparagus | salad w/ vinaigrette | rolls
herbed quinoa cake (V)

\$24 pp

Texas BBQ Buffet

mac n cheese | collard greens | potato salad
pickles | onions | bbq sauce | sliced bread | peach cobbler

Choice of two proteins:

brisket | turkey breast | sausage

\$30 pp

Salmon with Olive Gremolata

herb mushroom orzo | haricot vert | salad w/ vinaigrette | rolls
eggplant steak (VG)

\$26 pp

Dijon Roasted Beef Tenderloin (GF)

whipped potatoes | roasted vegetables | mixed green salad w/
vinaigrette | rolls
spinach & mozzarella stuffed portobello mushroom (V)

\$38 pp

Buffet packages are for groups of 20+
Smaller groups inquire about our options.

Vegetarian and vegan options are paired with each entree above for continuity of menu. Please communicate how many vegetarian or vegan meals you need for your group.

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)



Dinner

Pecan Porter Braised Brisket

caramelized onion pan gravy | southern green beans
white cheddar garlic mashers | salad w/ vinaigrette | bread
quinoa stuffed pepper w/ red pepper sauce **(VG)(GF)**

\$26 pp

Honey Garlic Chicken **(GF)**

coconut rice | vegetable saute | salad w/ vinaigrette | crispy
springroll

honey garlic tofu **(VG)**

\$24 pp

Crispy Country Fried Chicken

mashed potatoes | green beans | salad | bread
tofu vegetable kabobs **(VG)**

\$22 pp

Crispy Almond Chicken

maple miso | coconut rice | vegetable saute | salad w/ vinaigrette
crispy springroll

maple miso tofu **(VG)**

\$24 pp

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Smaller groups inquire about our options.

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Vegetarian - **(V)**

Vegan - **(VG)**

Gluten Free - **(GF)**



Bar

Cash Bar

attendees pay for their drinks directly - **requires a \$750 minimum** for Full Bar
or \$500 for Beer & Wine Bar

Beers:

four local or imported beers

Wines:

red | white | rose | bubbles

Spirits:

vodka | gin | rum | whiskey | tequila | scotch

sodas | sparkling water **\$3**

beers **\$8** | cocktails **\$11** | wines **\$10**

Drink tickets available

Beer & Wine Bar

host pays for an hourly open bar - **requires a \$500 minimum**

sodas | sparkling water

Beers:

four local or imported beers

Wines:

red | white | rose | bubbles

2 hours **\$15 pp** | 3 hours **\$21 pp** | 4 hours **\$27 pp**

Full Bar

host pays for an hourly open bar - **requires a \$750 minimum**

sodas | sparkling water | mixers

Spirits:

vodka | gin | rum | whiskey | tequila | scotch

Beers:

four local or imported beers

Wines:

red | white | rose | bubbles

2 hours **\$20 pp** | 3 hours **\$27 pp** | 4 hours **\$34 pp**



Bar

Mimosa Bar

host pays for an hourly open bar - requires a \$500 minimum

bubbles | juice

Choice of three juices:

orange | grapefruit | cranberry | pomegranate | guava

Garnish to pair w/ juice:

strawberry | black berry | raspberry | herb sprigs | orange

2 hours **\$14 pp** | 3 hours **\$20 pp** | 4 hours **\$26 pp**

Bloody Mary Bar

host pays for an hourly open bar - requires a \$500 minimum

Vodka:

house vodka | house bloody mary mix

Garnish:

celery | olives | lemon | lime | pickled green beans

jalapeño | flavored salt | salt

2 hours **\$14 pp** | 3 hours **\$20 pp** | 4 hours **\$26 pp**

Consumption Bar

actual consumption billed post event - \$500 minimum beer & wine

actual consumption billed post event - \$750 minimum full bar

soft beverages **\$3** | beers **\$8** | cocktails **\$11** | wines **\$32***
**per bottle*

Specialty Bar Packages

elevated brands | specialty selections | custom craft cocktails

available to add on to any bar package - speak to your sales manager for pricing and options

****All bars require an administration fee of \$175****



Catering Guidelines

Thompson Conference Center / LBJ Auditorium Catering Policies and Procedures

Orders:

Order Placement: Orders must be placed and confirmed no less than **10** business days prior to the event date. Your order is confirmed by submission of your signed catering confirmation. Final guest count is due **7** business days prior to the event. After the final guest count submission, the count cannot be reduced. Client will be billed for confirmed guest count or actual guest count whichever is higher.

Expedited Events/Changes: Orders/Changes received inside of our production window (7 business days or less) are subject to 20% fee.

Orders include: All Primizie Catering orders include eco-friendly/compostable packaging and service ware. Orders also include linens for food and beverage service tables. Additional Linens are available for rent and upgraded service ware is available upon request and availability.

Evenings and Weekends: Have event order minimums of \$500 and will include additional staffing fees.

Catering Confirmation:

To confirm your event Primizie Catering must receive an initialed and signed catering confirmation sheet. This sheet will include all catering related details including: guest count, menu selections / service style, service times, location and event day agenda.

An event is not booked until a signed catering confirmation is returned.

Payment / Billing:

Catering services will be billed through the Thompson Conference Center (TCC) post event.

Cancellation:

Cancellations inside 7 business days owe 50% of total bill.

Cancellations inside of 5 business days owe full event total.

Payment for rentals or additional services from an outside vendor will follow that vendors regulations and payment will be due in addition to above-mentioned totals.



Catering Guidelines

Staffing:

Staff Estimates:

Based on event needs and final timeline and event locations.

Elevated Service and Off Premise Events:

Events hosted at LBJ Auditorium or outside of TCC main building may require staffing fees. Staffing fees will also apply to events with elevated service ex. plated or family style service. Actual staff time will be determined by menu, location, service style and set up needs.

Staff:

Our professionally trained staff will be dressed in black on black for formal events. For casual events staff will wear short sleeve black shirts. There is a four-hour minimum charge for all staffed events. Primizie Catering reserves the right to increase or decrease the estimated number of staff should the final guarantee vary from the estimated guest count. Overtime is charged at the staffing rate listed on the contract and will be billed per staff member per hour. No overtime should be incurred if event runs as scheduled. If due to any circumstances the staffing numbers need to be adjusted to provide safe, efficient service for your event client will be notified in advance and given service modification options to keep staffing levels equal if preferred and possible.

Service Charge: 19%

This is an industry standard charge that covers a whole host of items including but not limited to sales and event management, administrative fees and insurance.

This is not a gratuity for the staff and does not get distributed.

Additional Services: Primizie Catering can provide additional services including Custom Rentals | Décor and Floral | DJ | Photography | Specialty Vendors

Additional services are quoted based on client needs and selected vendor pricing.



Contact us!

Contact us for customizations.

www.primizieaustin.com

15 Minute Free Consultation

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Last edited 8.20.25

