

Special Events Menu

Thompson Conference Center



primizie
CATERING



Valid through:
8/31/2027

Available from 3:00 pm - 10:00 pm



Displays

Bar Snacks

kettle chips | popcorn | pub mix

\$6 pp

Artisan Cheese & Fruit (V)

four chef's selected cheeses | seasonal fruit | jams
assorted bread | crostini

\$9 pp

Primizie Charcuterie

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

\$14 pp

Bruschetta Bar (V)

assorted breads | crostini | pesto-mascarpone spread
oven-dried tomato & mozzarella in basil vinaigrette
white bean hummus w/ citrus asparagus | classic caponata

\$10 pp

Southwestern Dipping Station (V)

assorted tortilla crisps | shiner bock queso
refried jalapeño black bean or charro beans | fruit 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 Lavaca

Deep South Empanada (V)

sweet potatoes | collards

Classic Deviled Eggs (V)(GF)

mustard | sweet relish

Tiny Sage Derby Biscuit

rosemary ham | bite-sized biscuit garlic parm smear

Twice Baked Potato Bites (V)

new potato | garlic | parmesan

\$16 pp - passed (90 minutes)

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)



Small Bites

The San Jacinto

Japanese Skirt Steak Crisp
skirt steak grilled | glazed | garlic

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

Chilled Rice Noodle Cup (GF)(VG)
rice noodles | ginger-soy
marinated mushrooms

Crispy Shrimp Spring Roll
cabbage | bean sprouts | carrot
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 Bite (GF)
garlic compound butter

Black Bean & Cheese Empanada (V)
jalapeno ranch

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

\$18 pp - passed (90 minutes)

Sweet Bites Trio (V)

Choice of Three:

Cookie Display

Classic Fruit Tartlettes

Petite Fours

Lemon Bars

Fruit Skewers (GF) (VG)

Espresso Brownie Bites

Apple Caramel Crumble Bars

Kitchen Sink Bars

Assorted Macarons (GF)

Cocoa Brownies with Cocoa Maple Icing

Banana Cream Shooter

Assorted Cheesecakes Bites

fresh berries | caramel | dark chocolate ganache

\$7 pp

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)



Stations

Pot Sticker Station

Choice of Two fillings:

mushroom | carrot | cabbage | gingered pork | shrimp | chicken
ginger soy | hot chile sesame | cashew tamari

\$12 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

*ADD \$2

Primizie Smokehouse Sliders

Choice of Two meats:

brisket* | turkey | chicken | smoked sausage | pulled pork

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

\$14 pp

*ADD \$2

Mac 'n Cheese Bar

**Includes large elbow noodles with a choice of two flavors, two meats
four toppings:**

Flavors: Italian | classic | green chili | truffle

Meats: grilled chicken | Italian sausage | meatballs*

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

\$14 pp

*ADD \$2

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

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)



Casual Buffets

Pasta Buffet

Choice of Two:

grilled chicken | vodka sauce | cavatappi
pork meatballs | classic red sauce | rigatoni
pasta primavera (VG)

grilled chicken | penne | spicy chipotle pesto cream
parmesan white bean mushroom and kale orzo (V)

Includes: garden salad | garlic bread

\$24 pp choice of two

\$28 pp choice of three

Taco Buffet

Choice of Three:

classic beef* | pork carnitas | sxsw chicken

green chile pork | birria* | charred steak* | seasonal vegetarian (VG)

Includes: rice | beans | crunchy cabbage | fruit pico | pickled red onion

jalapeño | cheese | fresh salsas | tortilla chips | crema | taco sauce

flour tortillas | corn tortillas (GF)

\$28 pp

*ADD \$3

Southern Comfort Buffet

Choice of Two Sides & Two Entrees. Salad and Bread included.

Entrees: honey apple pork | braised brisket* | cajun salmon
roasted chicken | nola bbq shrimp skewers* | vegetarian meatloaf

Sides: red beans & rice | cheddar grits | mashed potatoes

french beans | classic succotash

chef's choice of salad | bread & butter

\$30 pp

*ADD \$3

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)



Dinner

Smoked Chicken & Artichokes (GF)

herb roasted potatoes | asparagus | salad w/ vinaigrette | rolls

herbed quinoa cake (V)

\$26 pp

Texas BBQ Buffet

Choice of two proteins:

brisket | turkey breast | sausage

Includes: mac n cheese | collard greens | potato salad | ranch beans
pickles | onions | bbq sauce | sliced bread

\$30 pp

Salmon with Olive Gremolata

herb mushroom orzo | haricot vert | salad w/ vinaigrette | rolls

eggplant steak (VG)

\$30 pp

Dijon Roasted Beef Tenderloin (GF)

whipped potatoes | roasted vegetables
mixed green salad w/ vinaigrette | rolls

spinach & mozzarella stuffed portobello mushroom (V)
Market Price pp

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.



Bar

Cash Bar

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

Choice of 4 Beers:

Four local or imported beers

Choice of 3 wines:

sparkling | white | rose | red | cabernet blend

Spirits

vodka | gin | rum | whiskey | tequila | scotch

sodas | sparkling water \$3

beers \$7 | cocktails \$10 | wines \$9

Beer & Wine Bar

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

Choice of 4 Beers:

Four local or imported beers

Choice of 3 wines:

cava | pinot grigio | chardonnay | rose | pinot noir | cabernet blend

Includes: sodas | sparkling water

2 hours \$14 pp | 3 hours \$19 pp | 4 hours \$25 pp

Full Bar

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

Spirits

vodka | gin | rum | whiskey | tequila | scotch

Choice of 4 Beers:

Four local or imported beers

Choice of 3 wines:

cava | pinot grigio | chardonnay | rose
pinot noir | cabernet blend

Includes: sodas | sparkling water | mixers

2 hours \$18 pp | 3 hours \$25 pp | 4 hours \$32 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 **\$12 pp** | 3 hours **\$18 pp** | 4 hours **\$24 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 **\$12 pp** | 3 hours **\$18 pp** | 4 hours **\$24 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 **\$7** | cocktails **\$10** | 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. Custom orders must be confirmed a minimum of **14** 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 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 \$1000 and will include additional staffing fees.

Catering Confirmation and Engagement of Services:

To confirm your event, reserve your date and engage our services Primizie Catering must receive an initialed and signed catering confirmation sheet. This sheet will include all catering related details including: guest count, menu selections, location and service time-line. Default timing will be used if detailed timelines are not provided 7 business days prior to the event.

An event is not booked until a signed catering confirmation is returned initialed. Edits to initial proposal will only be provided once catering confirmation has been returned signed.

Cancellation Policies and Fees:

Events booked on peak dates (Football Game Days or Graduation week) or with value of \$15,000 or more will have cancellation fee of 25%. All events have a cancellation fee of 50% of the catering total if the event is cancelled within 5 business days and payment in full is due if the event is cancelled with-in 2 business days of the event.

Any 3rd party services booked through Primizie Catering will be billed based on their individual service policies and may be billed in addition to the amounts listed above.

Payment / Billing:

Catering services will be billed through the Thompson Conference Center (TCC) post-event. If your group is not tax-exempt, TCC is responsible for all taxation.



Catering Guidelines

Staffing:

Staff Estimates:

Staffing hours are based on guest count and service style and will vary based on event. All evening and weekend events will incur staff charges.

Elevated Service and Off Premise Events:

Events hosted at LBJ Auditorium or outside of TCC main building 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: 21%

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. In the case of cancellation 3rd party vendor fees will be paid by client and billed in adherence to the specific vendors cancellation policies.



Contact us!

Contact us for custom menus

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