

Thompson Conference Center Menu 2024/2025



primizie
CATERING

Available from 8:00 am - 5:00 pm

Valid through:
8/31/2025



Breakfast

Continental Breakfast (V)

assorted pastries | sliced fruit display
yogurt w/ granola
\$12 pp

Hill Country Breakfast

assorted pastries | sliced fruit display | yogurt w/ granola

choice of three types of breakfast tacos + salsa

bacon - egg - cheese
potato - egg - cheese (V)
chorizo - egg - cheese
black bean - avocado - pico (VG)(GF)
\$16 pp

Heart of Texas Breakfast

sliced fruit display | scrambled eggs
seasonal french toast casserole | bacon | hash browns
\$14 pp

Wildflower Breakfast (V)

whole fruit | yogurt bowl w/ granola | oatmeal
seasonal vegetable frittata
\$14 pp

All breakfast packages include regular coffee and iced water.
Buffet packages are for groups of 20+
Smaller groups inquire about our options.

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)



Breakfast

A La Carte

Please note only one flavor per dozen tacos

Breakfast Tacos & Salsa **\$36 per dozen**

potato - egg - cheese (V)

bacon - egg - cheese

chorizo - egg - cheese

black bean - avocado - pico (VG)(GF)

Specialty Breakfast Tacos & Salsa **\$48 per dozen**

avocado - vegan chorizo - potato - greens (VG)(GF)

steak - bacon - refried black bean - avocado

brisket - egg - cheese

brisket hash - egg - cheese

migas (V)(GF)

Texas Smoked Sausage Kolaches **\$45 per dozen**

Scones | GF Scones **\$42 per dozen**

Muffins | GF Muffins **\$42 per dozen**

Greek Yogurt **\$42 per dozen**

Granola Bars **\$21 per dozen**

Individual Quiche **\$48 per dozen**

Yogurt Parfait **\$48 per dozen**

All Day Beverage Service

coffee (regular & decaf) | iced tea | water

\$8 pp



Sandwich and Salad Box order guide

Groups under 50 - up to 3 selections
Groups of 50 - 100 - up to 5 selections
Over 100 - up to 6 selections

Sandwich Boxes

gluten free bread available

turkey & havarti sandwich | ham & cheddar sandwich
roast beef & provolone | chicken salad sandwich
tuna salad sandwich | vegan sandwich

Includes: chips | whole fruit
\$12 pp

Salad Boxes

Buddha Bowl (GF)

baby greens | roasted sweet potato | chickpeas | tomato | cucumber | carrots
| quinoa | green goddess dressing

Cowboy Salad (GF)

baby greens | tomato | corn | black beans | cheddar jack | pepitas
pickled red onion | avocado | poblano ranch

Athena's Salad (GF)

romaine | olives | garbanzo | bell pepper | cucumber | tomato
pickled red onion | feta | lemon tahini vinaigrette

Asian Chop Salad

romaine | carrot | cucumber | mandarin orange | purple cabbage
bell pepper | toasted almond | soy sesame vinaigrette

Proteins: chicken \$14 | salmon \$15 | steak \$15
tofu \$15 (VG) | cauliflower steak \$14(VG)(GF)



Lunch

Deli Buffet

Turkey | Ham | Roast Beef | Vegan Chickpea Salad(VG)
cheddar | havarti | lettuce | tomato | pickles | onions
pickled veggies | mustard | mayo | assorted breads
chips | pasta salad | sweet bite

\$18 pp

Texas BBQ Buffet

Choice of two proteins:

brisket | turkey breast | sausage

Choice of 2 sides: mac n cheese | collard greens | potato salad
coleslaw | ranch beans

pickles | onions | bbq sauce | sliced bread

\$24 pp

BBQ Sandwich Buffet

Choice of two proteins:

brisket | pork | chicken | tempeh (VG)

Includes: ranch beans | southern style potato salad
coleslaw | pickles | onions | jalapenos | bbq sauce | buns

\$18 pp

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Lunch

Taco Bar

Choice of Three:

classic beef | pork carnitas | sxsw chicken
green chile pork | birria | charred steak | seasonal vegetarian

Includes:

rice | beans | crunchy slaw | fruit pico | pickled red onion
jalapeño | cheese | fresh salsa | tortilla chips | sour cream
flour tortillas | corn tortillas(GF)

\$23 pp

Texas Rice Bowls & Salad Bowls

Includes

chicken | classic beef | seasonal vegetarian

Bases: arroz primavera | salad greens

Toppings: beans | corn | rajas | salsa | jalapeno ranch
fruit pico | sour cream | tortilla chips
cheese | pickled jalapenos

\$18 pp

Side of Guacamole - \$3 pp

Side of Queso - \$ 4pp

Pasta Buffet

Choice of Two:

meatball cavatappi w/mozzarella
pasta primavera w/ GF pasta (VG)(GF)
grilled chicken penne w/ chipotle pesto cream
parmesan white bean mushroom and kale orzo (V)

Includes: garden salad | garlic bread

\$17 pp

Vegetarian - (V)

Vegan - (VG)

Gluten Free - (GF)

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)
\$22 pp

Chicken Volute (GF)

herb wild rice | roasted carrots | salad w/ vinaigrette | bread
grilled cauliflower steak (VG)
\$17 pp

Smoked Chicken & Artichokes (GF)

herb roasted potatoes | asparagus | salad w/ vinaigrette | bread
herbed quinoa cake (V)
\$18 pp

Salmon with Olive Gremolata (GF)

herb mushroom orzo | haricot vert | salad w/ vinaigrette | bread
eggplant steak (VG)
\$22 pp

Lemon Oregano Chicken (GF)

tzatziki sauce | wild rice pilaf | asparagus | greek salad | bread
tofuvegetable kabobs (VG)
\$18 pp

Blackened Chicken w/ Corn Maque Choux

dirty rice | green beans | garden salad | bread
blackened tofu (V)
\$19 pp

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Snacks & Breaks

Desserts

Cookies - **\$18 per dozen**

Brownies - **\$22 per dozen**

Assorted Dessert Bars - **\$25 per dozen**

gluten free options available

Fruit Display

assorted sliced fresh fruit

yogurt dip

\$5 pp

(V)(GF)

Imported & Domestic Cheese Display

chef's choice of cheeses | fruit

assorted crackers & breads

\$7 pp

(V)

Vegetable Display

farm fresh seasonal vegetables

roasted garlic dip

\$4 pp

(V)(GF)

Sweet & Salty

m&m's | trail mix | popcorn

bar mix | goldfish

\$6 pp

(V)

Southwest Chips & Dip

tortilla chips | guacamole

queso | fresh tomato salsa

\$9 pp

(V)(GF)

Kettle Chips & Dip

kettle chips | jalapeno ranch

pimento cheese | french onion

\$6 pp

Personal Snacks

Whole Fruit **\$2.50** each | Popcorn **\$2.50** each |

Chips **\$2.50** each | Trail Mix **\$3** each | Nuts **\$3.50** each



Drinks

All Day Beverage Service

coffee | iced tea | water

\$8 pp

A La Carte Beverages

Canned & Bottled Beverages

canned soda | sparkling water | bottled water

\$2.75 each

Iced Tea

by the gallon

\$20

Lemonade or Chilled Juice

lemonade | orange | cranberry | grapefruit

by the gallon

\$22

Hot Tea Selection

by the gallon

\$22

Texas Coffee Traders

gourmet regular & decaf coffee

by the gallon

\$25

Texas Coffee Traders Cold Brew

by the gallon

\$30



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 **5** 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 (5 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. The following default timing will be used if detailed timelines are not provided **7** business days prior to the event:

- 8:00 am - breakfast, 10:00 am - snack, 12:00 pm - lunch, 2:00 pm - snack (90 mins each)
- 8:00 am - 5:00 pm all day beverage

An event is not booked until a signed catering confirmation is returned. If the catering confirmation sheet is not returned 5 business days in advance of an event the event will be considered an expedited event (see above) and the 20% fee will apply. Late event bookings (within 5 business days) are subject to the 20% fee.

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

Cancellation:

Cancellations inside the 5 business day production window owe 50% of food bill.
Cancellations inside of 48 hours owe full food bill and 50% labor bill.
Cancellations inside of 24 hours 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.

Staffing:

Staff Estimates:

Staffing hours are applied for services outside of the Cafe's operational hours of 7:30am - 3:00pm Monday - Friday.

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.



Custom Menus available.

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