

# Special Events Menu Thompson Conference Center



*primizie*  
CATERING



[www.Texas4HUBS.org](http://www.Texas4HUBS.org)

Valid through:  
8/31/2025

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

**\$7 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 | Primizie crisps

**\$12 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 | mango pico |  
jalapeño ranch | salsa duet

**\$10 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

**\$15 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

**\$15 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

**\$15 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

**\$15 pp - passed (90 minutes)**



# 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

**\$14 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

**\$15 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

**\$5 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**

## 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**

## Mac 'n Cheese Bar

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

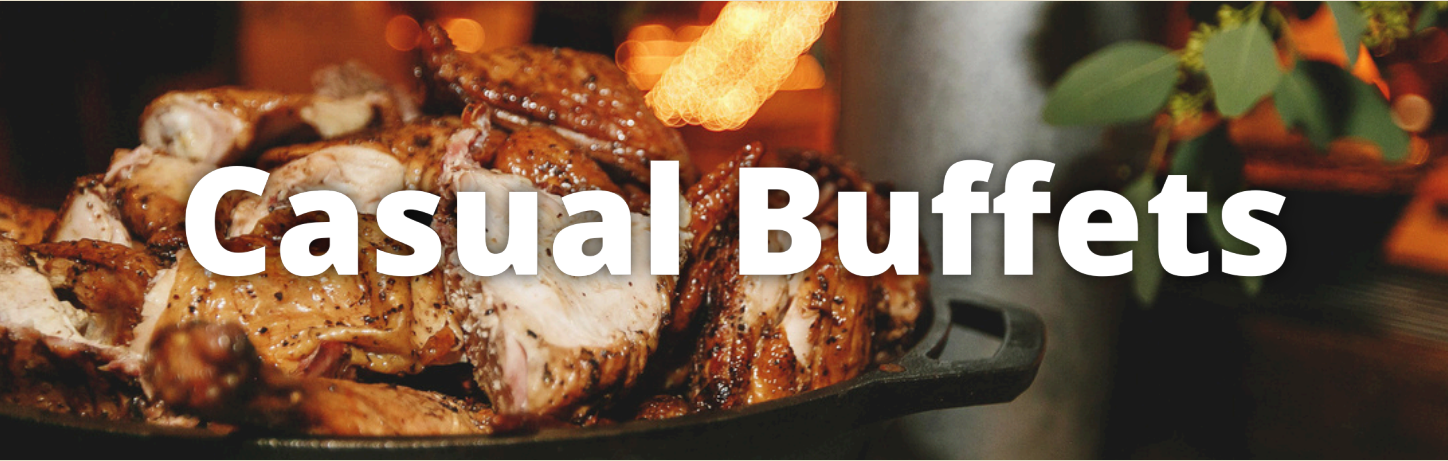
**Flavors:** Italian | classic | green chili | truffle

**Meats:** grilled chicken | Italian sausage | meatballs

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

**\$14 pp**

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



# Casual Buffets

## Pasta Buffet

### Choice of Two:

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

**Includes:** roasted vegetables | garden salad | garlic bread

**\$22 pp**

## Taco Buffet

### 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

**\$26 pp**

## 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

**\$28 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)

**\$20 pp**

## Texas BBQ Buffet

**Choice of two proteins:**

brisket | turkey breast | sausage

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

**\$27 pp**

## Salmon with Olive Gremolata

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

eggplant steak (VG)

**\$22 pp**

## Dijon Roasted Beef Tenderloin (GF)

whipped potatoes | roasted vegetables

mixed green salad w/ vinaigrette | rolls

spinach & mozzarella stuffed portobello mushroom (V)

**\$32 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:

cava | pinot grigio | chardonnay | rose | pinot noir | 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 **\$13 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 **\$28**  
(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 **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:

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.  
7:30am - 3:00pm Monday - Friday. 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 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 custom menus

[www.primizieaustin.com](http://www.primizieaustin.com)

[adrienne@primizieaustin.com](mailto:adrienne@primizieaustin.com)

512.782.2373 ext 103

