

Appetizers

Italian Meatballs

Delicious Italian seasoned meatball served with homemade marinara sauce. *By the piece (\$1/each)*

Chicken Satay

Skewered chicken served with spicy peanut sauce. *By the skewer (\$2/each)*

Bruschetta

Toasted crostini with Italian bruschetta topping. *As a buffet appetizer (\$40 feeds 15-25) or individual portions (\$2/each)*

Texas Caviar

A tangy mixture of beans, corn, peppers, and tomatoes, and onions served with chips. *As a buffet appetizer (\$40 feeds 15-25) or individual cups (\$2.50/pp)*

Mexican Style Shrimp Cocktail

Tender shrimp in a tangy cocktail sauce with crispy jicama and fresh avocado with chips and crackers. *As a buffet appetizer (\$100 feeds 15-20) or individual serving (\$5/pp)*

Pedernales Lettuce Cups

Butter lettuce, seared pancetta, sliced pear, goat cheese, candied pecans, and Texas honey. *By the piece (\$4/each)*

Bacon Wrapped Quail

Grilled quail breast and jalapeno wrapped in bacon and served with homemade raspberry chipotle sauce. *By the piece (\$4.50/each)*

Pizza Rolls

Handmade "eggrolls" of rosemary pizza dough stuffed full of provolone cheese and pepperoni. *By the piece (\$1/each)*

Stuffed Mushroom Caps

Broiled mushroom caps stuffed with Italian seasoning, breadcrumbs, and cheeses. *Served by the piece (\$1.50/each)*

Spinach Artichoke Pastry Cups

Creamy spinach artichoke dip served in a flaky pastry cup. *By the piece (\$1/each)*

Fried Zucchini

Hand breaded strips of fresh zucchini served with homemade ranch dressing. *4 pieces to a serving (\$3/serving)*

Bacon Wrapped Dates

Bacon wrapped cream cheese filled Medjool dates and drizzled in Texas honey. *By the piece (\$3.50/serving)*

Specialty Catering

Tea Time

Perfect for bridal showers, baby showers, or any occasion where simple elegance is on the menu. Your menu includes beautifully crafted tea sandwiches, fun individual portions of salads, delicious pastries, tea, and three juices for mixing with sparkling wine. Served on trays for an eye-popping display that encourages sampling.

Tea Sandwiches (select three) – Cucumber & Herbed Butter, Egg Salad, Tuna Salad, Ham & Currant, Caprese, Avocado Toast, Smoked Salmon (+ \$1 pp), Brie & Apple, Radish & Watercress, Roast Beef

Tea (select one) – Earl Grey, Green Tea, Darjeeling (all served with milk, sugar, and honey)

Salads (select two) – Fruit Salad (seasonal), Caesar Salad, Chopped Salad, Greek Orzo, Waldorf, Cobb

Juices – Orange, Cranberry, Pomegranate

Pastries – Selections vary

Minimum 15 people \$22.00 pp

Brunch Buffet

Traditional breakfast foods arranged on display for easy selection. Stations with dedicated attendants can be added for an additional fee.

Buffet Items – Assorted Pastries, Assorted Breads, Butter and Jams, Scrambled Eggs, Hard Boiled Eggs, Breakfast Sausage, Bacon, Salad, Quiche, Pancakes with Syrup, Fresh Fruit, Yogurt & Granola, Breakfast Potatoes, and Assorted Condiments.

Stations (\$50 fee per station) – Turkey, Roast Beef, or Brisket Carving Station (+ \$3 pp), Dessert Station (+ \$2 pp), Omelet & Egg Station (+ \$1 pp), Breakfast Taco Station (+ \$1 pp)

Minimum 50 people \$18.00 pp

Desserts

Chocolate Dipped Strawberries

(In season) Large juicy strawberries decorated in chocolate
By the dozen (\$36/dozen)

Rustic Fruit Cobbler

Your choice of Blackberry (nut topping), Cherry (nut topping), Peach, or Apple. *By the serving (\$4/each, add +\$1 al a mode)*

Cheesecake with Fresh Fruit

Sliced cheesecake topped with fresh seasonal fruit
By the serving (\$6/each)

Toasted S'more Stack

Graham crackers, toasted marshmallows, and softened chocolate
By the serving (\$4/each)

Banana Pudding

Creamy banana pudding, fresh sliced banana, vanilla wafers, and toffy pieces. *By the serving (\$4/each)*

Carmelitas

Fresh baked oatmeal chocolate chip brownie with salted caramel sauce
By the serving (\$3/each, add +\$1 al a mode)

The
DRIFTWOOD
Bistro



The Driftwood Bistro

Catering Menu

at Award Winning Driftwood Estate Winery

thedriftwoodbistro.com

4001 Elder Hill Rd., Driftwood TX 78619

Prices and selections subject to change without notice.
Additional costs may apply. Version 81518

Plated Meals

Ask about vegetarian and gluten-free options. Entrée selections are for each plate.
Meals counts can be divided between two selections, for example 60% steak and 40% chicken.

Italian Fare

Salad (select one) – Caesar, Italian Chopped, Caprese (+ \$1 pp)

Antipasto – Small Plate (small plate assortment of sliced meats, cheese, and dried fruit)

Entrée (select one) – Chicken Piccata, Baked Meatballs, Italian Pot Roast with Porcini Mushrooms, 5 Layer Meat or Vegetable Lasagna (+ \$2 pp)

Sides (select one) – Angle Hair Pasta with Marinara, Roasted Vegetables, Cheese Ravioli with Vodka Sauce, Lemon Glazed Green Beans, Crispy Dill Red Potatoes

Minimum 50 people \$24.50 pp

Tex-Mex Fiesta

Starter – Chips & Salsa (add Guacamole + \$2 pp)

Salad (select one) – Caesar, Southwest Caesar, Roasted Corn Ensalada

Entrée (select two) – Cheese Enchilada, Green Chili Chicken Enchilada, Beef Taco, 2 Carne Asada Street Tacos, Monterey Chicken, Spicy Pork Tamale, Carnitas, Chili-Lime Shrimp Skewer (+ \$2 pp)

Sides (select two) – Cilantro-Lime Rice, Spanish Rice, Black Beans, Refried Beans, Borracho Beans, Street Corn, Sautéed Vegetables, Corn Cakes

Salsas (select up to three) - Salsa Fresca (mild), Roasted Corn (mild), Tomatillo (medium), Creamy Avocado (medium), Verde (hot), Roasted Habanero (hot)

Available Sauces (included) – Traditional Enchilada, Queso Blanco, Poblano Cream, Hatch Green Chili, Ranchero

Minimum 50 people \$21.50 pp

Americana I

Salad (select one) – Caesar, Hill Country (+ \$1 pp), Driftwood, Chopped, Traditional Greens

Entrée (select one) – Lemon Tarragon Chicken Breast, Pot Roast (with carrot and onion), 6 oz Sirloin Steak (+ \$1 pp), Medallions of Pork Tenderloin, Chicken Fried Chicken with Cream Gravy, Blackened Catfish

Sides (select one) – Mashed Potatoes, Loaded Mashed Potatoes (+ \$1 pp), Crispy Dill Red Potatoes, Au Gratin Potatoes, Rice Pilaf, Roasted Vegetable Medley, Brussel Sprouts, Sautéed Asparagus (+ \$1 pp)

Minimum 50 people \$24.50 pp

Americana II

Minimum 50 people \$32.50 pp

Salad (select one) – Caesar, Hill Country (+ \$1 pp), Driftwood, Chopped, Traditional Greens

Entrée (select one) – Grilled 12 oz Ribeye, Grilled 8 oz Filet (+ \$4 pp), Shrimp Scampi with Angel Hair, Lemon Dill Salmon, Greek Chicken with Grilled Shrimp

Sides (select one) – Mashed Potatoes, Loaded Mashed Potatoes (+ \$1 pp), Crispy Dill Red Potatoes, Au Gratin Potatoes, Rice Pilaf, Roasted Vegetable Medley, Brussel Sprouts, Sautéed Asparagus (+ \$1 pp)

Add-ons for Americana I or Americana II – Add second side dish + \$2 pp, Add Sautéed Toppers (Mushrooms, Onions, Jalapenos) + \$1 pp, Finishing Sauces (Béarnaise, Hollandaise, Gorgonzola Cream) + \$1 pp, Oscar Style Steak + \$4 pp

Buffet Meals

Build Your Own Taco Bar

Invite your guests to build their own tacos using fresh delicious ingredients as a fun alternative to plated Mexican fare. Your choice of meat, flour and corn tortillas, grated cheese, diced onion, fresh chopped cilantro, pickled jalapenos, pickled red onion, guacamole, fresh lime wedges, and choice of up to three fresh salsas. Served with your choice of rice and beans.

Two meat \$14.50 pp Three meat \$16.50 pp Minimum 40 people

Build Your Own Pasta Bar

Make your event creative and memorable with a bit of whimsy. Your choice of meat, two styles of pasta noodles, choice of two pasta sauces, roasted vegetable assortment, fresh spinach, diced tomato, sautéed mushrooms, parmesan cheese, and assorted fresh and dried seasonings. Served with dinner rolls and your choice salad.

Two meat \$16.50 pp Three meat \$18.50 pp Minimum 40 people

The Station to Station Party

Our station to station event allows you to bring the party to your guests and give everyone a chance to explore their crazy culinary side. Each station is a mini buffet with traditional and unique ingredients, plus its own "Design Chef" to help your guests create mind-blowing food they will never forget. 3 - 5 stations recommended. Choose from: Baked Potato Bar, Nacho Bar, Salad Bar, Mini-Pizza Bar, Slider Bar, Frito-Pie Bar, Macaroni & Cheese bar, Quesadilla Bar, Smore's Bar, Gourmet Popcorn Bar, or Ice Cream Sundae Bar.

3 Stations \$150 + \$21.50 pp 4 Stations \$200 + \$28.75 pp 5 Stations \$250 + \$36.00 pp Minimum 75 people

Meat options for Taco Bar - Picadillo, carnitas, green-chili chicken, pastor, chicken fajita, beef fajita (+ \$1 pp), chili-lime shrimp (+3 pp)

Salsa options for Taco Bar - Salsa fresca (mild), roasted corn (mild), tomatillo (medium), creamy avocado (medium), verde (hot), roasted habanero (hot)

Rice options for Taco Bar - Cilantro-lime, Spanish style, brown

Bean options for Taco Bar - Refried, Borracho, Black

Pasta options for Pasta Bar - Spaghetti, fettucine, penne, fusilli, farfalle, cheese ravioli (+ \$2 pp)

Pasta Sauce options for Pasta Bar - Marinara, Alfredo, arrabbiata, vodka, pesto (+ \$1 pp), meat sauce (+ \$1 pp)

Salad options for Pasta Bar - Garden, Caesar, chopped, Driftwood (+ \$1 pp), Hill Country (+ \$2 pp)

For catering at Driftwood Estate Winery please contact their event coordinator at (512) 858-9667

For catering offsite please contact Mark Sewell at (512) 739-0052

