

We believe a meal should be a fun, engaging experience. Our menu is crafted as a family style experience to encourage sharing, conversation and interaction. We're very excited for you to try the dishes you see below, but please let us know if you have any special request and we would be very happy to customize your experience.

Yours Truly Pantry and Meeting Experience

\$45 Per Person

Everything you need for a meeting is included - AV, IT support, snacks, filtered water, beverages and freshly prepared treats throug the day

Audio & Visual

Each room includes:

- Flat panel TV or projector screen
- Speakers - ceiling mounted or soundbars
- Easy, intuitive controls
- Creston media decoders for easily connecting any device
- On-site shared IT support to make sure everything is running smoothly
- Several rooms have advanced conference systems for seamlessly hosting remote meeting attendants
- High speed WiFi

The Pantry

Each floor of meeting rooms has a dedicated pantry to make life easy. Our culinary team makes sure their stocked with the best stuff:

- Coffee - limitless coffee - both drip and barista quality espresso drinks made at the press of a button
- Non-alcoholic beverages - chilled, filtered water - both still and sparkling, locally made kombucha and cold brew coffee, plus a fridge full of our favorite sodas and bottled soft drinks
- Snacks - healthy and energizing snacks... although we may have a few indulgences as well ... both savory and sweet

Family Style Breakfast (priced per person)

NEW WAVE CONTINENTAL \$30

- **European and South American Pastries** with fresh butter, nut butters, and seasonal jams ●
- **Greek and Coconut Yogurts** with granola, nuts, and dried fruit ● ●
- **Seasonal, fresh fruit** ● ●
- **Coffee and Tea**

SIMPLE \$35

- **European and South American pastries** with fresh butter, nut butters, and seasonal jams ●
- **Greek and coconut yogurt** with granola, nuts, and dried fruit ● ●
- **Seasonal Egg Dish**
- **Swiss Potato Rosti** crispy, shredded potato pancake ●
- **Seasonal, fresh fruit** ● ●
- **Coffee and Tea**

COMPOSED \$45

- **European and South American Pastries** with fresh butter, nut butters, and seasonal jams ●
- **Greek and Coconut Yogurt** with granola, nuts, and dried fruit ● ●

Choose an egg dish

- **Austin Style Breakfast Taco** homemade tortilla, bacon, egg and cheese or vegan tofu scramble
- **Italian Frittata** cast iron baked eggs with seasonal vegetables and artisan cheese ●
- **Tunisian Chakchouka** eggs baked in a fragrant tomato sauce with harissa and peppers ●

Choose a side

- **Swiss Potato Rosti** crispy, shredded potato pancake ●
- **Baked Provençal Tomatoes** fresh herbs and garlic ●

Choose a meat

- **Miller Farm Bacon** ●
- **Butcher's Breakfast Sausage** ●

Seasonal, fresh fruit ● ●

Coffee and Tea

Family Style Lunch (priced per person)

WORKING \$50

- **Seasonal Vegetable Soup** ●
- **Grilled Radicchio Salad** shaved fennel, toasted hazelnuts, parsley & caramelized leek vinaigrette ● ●
- **Banh Mi** chickpea tofu and pickled vegetables ●
- **Venezuela Pepito Sandwich** grilled chicken, guasacaca avocado sauce, tomato and lettuce
- **Daily selection of sweets** ●

HANGOUT \$58

- **Seasonal Vegetable Soup** ●
- **Grilled Radicchio Salad** shaved fennel, toasted hazelnuts, parsley & caramelized leek vinaigrette ● ●
- **Farro Salad** golden raisins, pistachios, fresh herbs, pomegranate molasses ●
- **Banh Mi** chickpea tofu and pickled vegetables ●
- **Pizza a la Parilla** nduja, scamorza cheese and grilled eggplant
- **Hearth roasted chicken** lemon & tarragon brined and herbed jus ●
- **Daily selection of sweets** ●

DELUXE \$65

- **Seasonal Vegetable Soup** ●
- **Grilled Radicchio Salad** shaved fennel, toasted hazelnuts, parsley & caramelized leek vinaigrette ● ●
- **Farro Salad** golden raisins, pistachios, fresh herbs, pomegranate molasses ●
- **Seared Salmon Ginger** galangal & fresh turmeric sauce, lime leaf and cilantro
- **Hearth Roasted Chicken** lemon & tarragon brined and herbed jus ●
- **Honey Roasted Carrots** Herbes de Provence and Sel Guerande ● ●
- **Daily selection of sweets** ●

Breakfast Extras (priced per person)

French Pain Perdu Grand Marnier french toast with fresh berries, powdered sugar and cream **\$8** ●

Seasonal Selection of Pancakes from blueberry ricotta pancakes to pumpkin mascarpone, we rejoice at whatever the seasons offer... and put it into pancake form **\$8** ●

Sri Lankan Cardamom Rolls baked Ceylon cinnamon rolls with cardamom icing **\$6** ●

Berliner-Style Filled Donuts fluffy donuts filled with dulce de leche, chocolate hazelnut, triple berry jam or vanilla pastry cream. Covered with powdered sugar or bruléed **\$6** ●

Indonesian Spiced Coffee Cake we can rotate our coffee cakes to the season, but this four-layer spiced cake is perfect with your coffee **\$5** ●

Mediterranean Za'atar Manakish baked flatbread topped with za'atar and served with fresh avocado, tomatoes & cucumbers **\$10** ●

Our Butcher's Breakfast Sausage **\$7** ●

Miller Farm Bacon **\$7** ●

Chia Seed Bowls nut-milk chia seed pudding, nut-based spiced granola, berry medley **\$10** ● ●

Quinoa Dulce Bowls heirloom multicolor cooked sweet quinoa, coconut yogurt, dehydrated and fresh tropical fruit medley & quinoa flakes **\$10** ● ●

Sockeye Smoked Salmon and CYM Bagels smoked salmon platters an assortment of bagels, cream cheeses, sliced tomatoes, red onion, capers, and cucumbers **\$14** ●

Freshly pressed seasonal fruit and vegetable juices **\$8** ● ●

Lunch Extras (priced per person)

Bread Basket cultured butter, extra virgin olive oil, dried chimichurri **\$4** ●

Chips and Guasacaca Avocado Sauce sweet plantain, purple sweet potato, and yucca **\$4** ● ●

Roasted Carrots Honey with Herbes de Provence and Sel Guerande **\$9** ● ●

Smoked Winter Squash Labne & Green Harissa **\$9** ● ●

Rosemary & Garlic Roasted Potatoes **\$9** ● ●

Sauteed Okra turmeric, ginger & shallots **\$9** ● ●

Ratatouille, zucchini, eggplant & red pepper **\$9** ● ●

Seasonal Mixed Green Salad **\$8** ● ●

Farro Salad golden raisins, pistachios, fresh herbs, pomegranate molasses **\$8** ● ●

Israeli Couscous turmeric, mandolined shallots, fennel, olives & dill **\$8** ● ●

Fregola Sarda candy onions, english peas, lemon zest, fresh mint & ricotta **\$8** ● ●

Pizza a la Parilla airy, grilled Roman-style pizza **\$10**

- Tomato, Mozzarella Cheese & Basil
- Confit Tomato & Oregano
- Grilled Eggplant, Burrata Cheese & Chopped Parsley
- Nduja, Scamorza Cheese & Grilled Eggplant
- Grilled Mushroom, Shallot & Fontina Cheese
- Caramelized Onions, Anchovies & Black Olives

Cookie Platters **\$8** ●

Gianduja Tart chocolate, hazelnut & salted caramel **\$9** ●

Seasonal Fruit Tart **\$9** ●

Breaks (priced per person)

Milk & Cookies salted dulce de leche milk & alfajores, peanut butter milk & snickerdoodle cookies, banana hazelnut milk & gianduja chocolate cookies **\$12** ●

Doughnuts Galore from mini glazed or powdered sugar doughnut holes to filled berliner-style doughnuts **\$14** ●

Exotic Fruit Smoothies a healthy refresher with a medley of fresh exotic fruit **\$12** ●

Teatime Sandwiches from cucumber and radish to egg salad, we can put together a couple of diverse options for your group **\$14**

Picada Spread a traditional snack in Uruguay and Argentina - cheese, charcuterie spread and all of the accoutrements **\$16**

Cookie Platters **\$8** ●

Receptions

\$175 bartender fee;

one bartender per 75 guests

Wine and Beer \$15 per person for first hour. Each additional hour: \$10 per person

Two local craft beer

Two of our favorite imported beers

Two seasonal whites

Two seasonal reds

Specialty Cocktails

Classic or House Cocktails

- First cocktail - \$12
- Additional - \$10 each

Customized cocktail

- First cocktail - \$15
- Additional - \$12 each

House Spirits \$20 per person for first hour. Each additional hour: \$15 per person

Two local craft beer

Two of our favorite imported beers

Two seasonal whites

Two seasonal reds

House spirits

- Vodka
- Gin
- Rum
- Tequila
- Whiskey

Craft sodas

Still water

Sparkling water

Premium Spirits \$30 per person for first hour. Each additional hour: \$20 per person

Two local craft beer

Two of our favorite imported beers

Two seasonal whites

Two seasonal reds

Premium spirits

- Vodka
- Gin
- Rum
- Tequila
- Whiskey

Craft sodas

Still water

Sparkling water

Reception Snacks *(priced per person)*

BOARDS AND SPREADS

Bar Snacks chips with guascaca avocado dip and spicy popcorn **\$14** ● ●

Cheese & Charcuterie dried fruits, nuts, jams, mustards, marinated olives, seasonal pickles, crackers and bread **\$20**

Crostini Spread Fresh Ricotta with Lemon & Marjoram, English Pea Puree with Pecorino, seasonal hummus, roasted and pickled vegetables **\$15**

A Taste of the Maghreb crostini, za'atar bread, fresh vegetables and spreads **\$18**

South of France Spread legumes farcis, caviar eggplant provencal, tomates provencal, anchoiade & tapenade, bread & fresh vegetables **\$18**

STATIONS *\$175 chef attendant fee*

Oyster Shucking oysters shucked a la minute with our spin on mignonettes & our habanero hot sauce **\$25**

Bagna Cauda Piedmontese olive oil, anchovy & garlic dip with assorted raw and cooked vegetables for dipping **\$20**

Swiss Fondue & Raclette Station fondue cheese pots and raclette sizzling with accompanying vegetables, bread and pickled things **\$24**

Gnocchi Station a chef station with fresh gnocchi, pesto Genovese and sugo pomodoro **\$22**

Pizza a la Parilla pizzas finished on the grill for a wonderful flavor. Choose from the classics of tomato, mozzarella & basil to more unique options of nduja, grilled eggplant and burrata. **\$25**

Our Butcher's Carving Station customized carving station ft. a range of choices: whole salt crusted fish, suckling pig, dry aged prime rib **\$25 - \$45**

PASSED HOR'S D'OEUVRES

4 selections - \$35 per person per hour • 6 selections - \$45 per person per hour

- Salmorejo soup and crispy prosciutto
- Caprese skewers ●
- Mountain Top Blue Strawberries, Basil & Huckleberry Balsamic ●
- Pissaladière flatbread with niçoise olives, herbs and caramelized onions ●
- Breaded Sri Lankan samosas ●
- Merguez Ssausage grilled octopus, labne, cilantro and pickled red onion
- Coconut rice arancini with sopa de marisco sauce
- Fried chicken, sweet potato waffle and sorghum jus
- Smoked marissa carrot puree, roasted carnival cauliflower & crispy shallots ●
- Stuffed rtichoke hearts, speck and fava bean puree ●
- Mini lamb sliders with harissa creme craiche
- Mini salvadorian pupusas with radish curtido ●
- Crispy shan chickpea tofu and tamarind dipping sauce ●
- Drunken cshicken buns

Dinner *(priced per person)*

We believe a meal should be a fun, engaging experience. Our dinner menu is crafted as a family style experience to encourage sharing, conversation, and interaction. We're very excited for you to try the dishes you see below, but please let us know if you have any special request and we would be very happy to customize your experience.

Three Course Family-Style Dinner*

\$100 per person

Choose two salads or starters - *Additional selections \$12 per person*

Choose two entrees - *Additional selections \$22 per person*

Choose two sides - *Additional selections \$10 per person*

Choose two desserts or a dessert station - *Additional selections \$8 per person*

Beverage Packages

House wine and beer service

\$25 per person

Premium wine and beer service

\$45 per person

Three course wine pairings

Starting at \$50 per person

Soft drinks are included in all packages

Salads And Starters

Assortment of Cheese & Charcuterie assorted accoutrements, bread & crackers

Salade de Chèvre Chaud honey-roasted goat cheese bouchon, mixed salad greens, confit tomatoes, rainbow carrots & pickled onions ● ●

Fattoush Salad winter radishes, mint, cucumber & blistered tomatoes ●

Grilled Radicchio Salad shaved fennel, toasted hazelnuts, parsley & caramelized leek vinaigrette ● ●

Baby Gem Lettuce Salad nectarines, prosciutto, shaved parmigiano reggiano & chopped walnuts ● ●

Baby Carrot Salad blood orange, toasted sliced almonds, goat cheese, dill & citrus vinaigrette ● ●

Green Mango Salad chayote, ribbons of rainbow carrots, kampfot pepper, cashews & thai basil ●

Salt-Roasted Beet Carpaccio fresh mozzarella, arugula & extra virgin olive oil ● ●

Entrees

Hearth Roasted Chicken lemon & tarragon brined with herbed jus ●

Burmese Roasted Chicken lemongrass, annatto, fresh cilantro & scallions ●

Braised APD Farm Beef sugo di carne ●

Ambur Biryani Lamb, rice, garam masala & raita ●

Roasted Pork Loin bone in, milk, lemon & sage ●

Seared Salmon ginger, galangal & fresh turmeric sauce, lime leaf & cilantro ●

Agrodolce Fish sauteed fennel, spanish onions, golden raisins, toasted almonds & dill ●

Salt-Crusted Snapper fresh herbs, lemon & garlic ●

Roasted Leg of Lamb pomegranate reduction, pistachio, parsley & mint pesto ●

Caponata chickpea puree, pearled onion & celery agrodolce, eggplant, tomato & farinata crisp ● ●

Sri Lankan Jackfruit Curry fenugreek coconut curry ● ●

Sides

Grilled and Hearth Roasted Seasonal Vegetables ● ●

Smoked Seasonal Squash Labne & Green Harissa

Rosemary & Garlic Roasted Potatoes ● ●

Sauteed Okra turmeric, ginger & shallots ● ●

Ratatouille zucchini, eggplant & red pepper ● ●

Green Polenta fresh herbs, garlic, parmigiano reggiano ● ●

Israeli Couscous turmeric, mandolined shallots, fennel, olives & dill ●

Fregola Sarda candy onions, english peas, lemon zest, fresh mint & ricotta ●

Persian Albalu Polow saffron & sour cherry rice ● ●

Dessert

Fruit Tart lemon, passionfruit curd and meringue

Cardamom Creme Brulee tarragon chantilly and fresh blackberries ● ●

Chocolate Torte whipped cream ●

Golden Chiffon Cake vanilla bean Bavarian, berries and vanilla buttercream

Carrot Cake dates, spices, saffron icing and walnuts ●

Rice Pudding lemon, orange, cinnamon, and cardamom ● ●

Panna Cotta various flavors ● ●

Coconut pots de crème lychee and raspberry-rose compote ● ●

Semifreddo various flavors ● ●

Cookies bars, and brownies various flavors ●