Q2 STADIUM

MENU

Catering & Private Events

512 FOOD CO

AUSTIN FC

A warm Q2 Stadium

WELCOME

WELCOME to Q2 Stadium, Home of Austin FC! Our talented team of event professionals and culinary artists delight in creating and serving traditional Southwestern flavors in creative ways to suit your specific wishes. Our menus also include a wide variety of regional and ethnic items, using local ingredients and sustainable sources.

We delight in offering local produce and Texas raised beef. Since all our dishes are made from scratch, we are happy to make accommodations for dietary restrictions and allergies. We look forward to making your event truly special and memorable.

Prices are subject to a 22% service charge and an 8.25% state sales tax.
All menus and prices are subject to change.

Your Chef

Sam Boisjoly

A native of Santiago, Chile, Chef Sam Boisjoly began his culinary career at a young age working at his family's restaurant at the coastal city of La Serena, where he was fascinated by the creative environment and fast-paced lifestyle. Following his passion for food and football in 2005 Chef Sam relocated to Guadalajara, Mexico, where he received his culinary arts degree specializing in Latino and Central American cuisine, but never straying to far from a pitch where he could watch a match and cheer on his favorite teams. In 2013 he arrived to Central Texas and began his career in hotels and resorts introducing the community to new and diverse flavor profiles, colors, and textures, he rapidly had transitioned to being a driving force in the local food scene bringing his unique brand of "Latin Soul Food" to Texas. Through his profound respect for local farms, chefs, and culinary artisans, he has been recognized for his dedication to farms first, and for his efforts in conservation and sustainability, including bee handling and urban gardening. His connection with the Central Texas food scene have earned local acclaim and recognition further accomplishments have included national and international culinary competitions and local recognition for environmental efforts developing urban gardening through community conservation and sustainability. He currently serves as one of the Directors of the Texas Chefs Association.

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AUSTIN BREAKFAST EXPERIENCE

Service based on 90 minutes unless otherwise noted.

Minimum 25 Guests

AUSTIN BREAKFAST EXPERIENCE

TRADITIONAL CONTINENTAL

Fresh Baked Muffins

Pastries

Croissants

Whipped Butter

Seasonal Fresh Fruit

Preserves

21.00 PP

CONTINENTAL ENHANCEMENTS

Includes all items from the traditional continental PLUS the addition of your choice(s) of breakfast sandwich or burrito

Verde Sausage & Egg Slovaceks Green Chili & Gouda Sausage, Scrambled Eggs, Cheddar Cheese, English Muffin

Country Ham & Cheese Fried Eggs, Country Ham, Cheddar Cheese, English Muffin

Chorizo & Egg Burrito Pork Chorizo, Eggs, Cheese, Poblano & Onion Rajas, Fire Roasted Salsa, Flour Tortilla

Vegan Sausage Burrito Plant Based Sausage, Tofu Scramble, Mushrooms, Bell Peppers, Spinach Tortilla

ONE ITEM - 31.00
TWO ITEMS - 36.00
THREE ITEMS - 41.00

BREAKFAST CHEF'S TABLE

All the classics in one place

Seasonal Fresh Fruit

Fresh Baked Pastries And Muffins
Whipped Butter, Fruit Preserves

Farm Fresh Scrambled Eggs Flour Tortillas, Shredded Cheese, House Made Salsa Verde

Hash Brown Potatoes Griddled Yukon Gold Potatoes, Peppers, Sweet Texas Onions

Smokehouse Bacon & Sausage Thick Cut Smoked Bacon, Pork Sausage Links

Assorted Juices

39.00 PP

MORNING TACO RUN

Seasonal Fresh Fruit With a dash of Tajin

Flour & Corn Tortillas

Farm Fresh Scrambled Eggs Shredded Cheese, House Made Salsa Verde

Papas Rancheros Griddled Yukon Gold Potatoes, Peppers, Sweet Texas Onions, Roasted Tomatoes

Refried Beans

Smokehouse Bacon & Chorizo Thick Cut Smoked Bacon, Chorizo Links

Assorted Juices

39.00 PP

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AUSTIN BREAKFAST EXPERIENCE

continued

ULTIMATE BREAKFAST EXPERIENCE

Choose Two

Includes- Bacon, Local Sausage, Fresh Baked Muffins, Pastries & Seasonal Fresh Fruit, Plus . . .

SCRAMBLES

Pollo Asado Chilaquiles Tortilla Chips, Roasted Chicken, Fire Roasted Salsa Roja, Queso Fresco, Pico de Gallo, Lime Crema

Beef Fajita Scramble Beef Fajita, Caramelized Onions, Roasted Mushrooms, Yukon Gold Potato, Cheddar Cheese

Spinach & Mushrooms Baby Spinach, Roasted Mushrooms, Caramelized Onions, Fontina Cheese

FRITTATAS

Bacon, Red Pepper & Arugula Smoked Bacon, Diced Potatoes, Eggs, Onion, Arugula, Roasted Red Pepper, Fontina Cheese

Mediterranean Spinach, Sundried Tomatoes, Red Onions, Artichokes, Kalamata Olives, Pesto, Feta Cheese

Mesquite Smoked Brisket and Kale Chopped Mesquite Smoked Brisket, Potatoes, Baby Kale, Manchego Cheese

SIGNATURE BREAKFAST BISCUITS

Avocado Smashed Avocado, Crispy Prosciutto, Fried Egg, Arugula, Maple Syrup

Hash & Eggs Potato Hash, Fried Egg, Cheddar Cheese, Hot Honey

The Chicken or The Egg? Buttermilk Fried Chicken Tenders, Fried Egg, Cheddar Cheese, Chipotle Aïoli

43.00 PP
+5.00 PP FOR EACH ADDITIONAL ITEM

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AUSTIN BREAKFAST EXPERIENCE

continued

BREAKFAST DISPLAYS

Hill Country Charcuterie Brunch Board Texas Country Cheeses, Fresh Berries, Grilled Baguettes, Flatbread Thins, Fresh Fruit Compote, Local Austin Wildflower Honey, Sea Salt, Cracked Pepper, Cipollini Onion, Olives, Chili Roasted Pecans

200.00 SERVES 15

Smoked Lox Bagel Board Smoked Salmon, Local Bagels, Dill Whipped Cream Cheese, Sliced Tomatoes, Cucumbers, Red Onions, Capers, Lemon, Chopped Eggs

300.00 SERVES 15

Sweet and Savory Board Country Biscuits, Scones, Fresh Berries, Shaved Chocolate, Candied Walnuts, Nutella, Whipped Honey Butter, Maple Syrup, Peppered Bacon Strips, Grilled Local Sausage

200.00 SERVES 15

FINISHING TOUCHES

DIY Greek Yogurt Parfaits Fresh Fruits, Granola, Toasted Nuts, Chocolate Pieces, Toasted Coconut, Mesquite Honey, Agave

8.50 PP

Steel Cut Oats Cinnamon, Brown Sugar, Maple Syrup, Fresh Berries, Raisins, Almonds, Bananas, Almond & Soy Milk

8.50 PP

Assorted Bagels Whipped Butter, Fruit Preserves and Cream Cheese

38.00 DOZEN

Scrambled Eggs or Egg Whites *7.00 PP*

Smoked Bacon *5.00 PP*

Local Sausage *5.00 PP*

Plant Based Sausage *5.00 PP*

Hash Brown Potatoes *5.00 PP*

Avoiding Gluten Breads Available on Request

BOXED BREAKFAST

Minimum 25 guests

21.00 PP

- New York Style Bagel, Cream Cheese, Butter and Preserves
- Individual Yogurt Cup
- Breakfast Bar
- Whole Fruit
- Bottled Water

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AUSTIN BREAKFAST EXPERIENCE

continued

AUSTIN BREAKFAST EXPERIENCE

continued

MORNING BEVERAGE SELECTIONS

Service based on 90 minutes unless otherwise noted.
Minimum 25 guests

RISE & SHINE PACKAGE

Fresh Brewed Regular & Decaffeinated Coffee Creamer, Half & Half, Skim, Almond Milk, Sugar & Flavored Syrups

Hot Tea Honey and Lemon

Orange & Cranberry Juices

Soft Drinks

Bottled Water

19.00 PP

Keurig Coffee Service Includes 16 Regular, 6 Decaf and 6 Tea

75.00 PER PACKAGE.
ADDITIONAL PODS ADDED BY THE SIX-PACK AT 15.00

"LA MERA CRUDA" PACKAGES

(Translation: "Really Good Hangover")

Bloody Mary Bar

Ketel One Vodka

Bloody Mary Mix

Beef Links,Celery Hearts, Cherry Tomatoes

Pickles, Green Olives

Pepper Jack Cheese, Pepperoncini

32.00 PP

Mimosa Bar

Sparkling Wine

Fresh Fruits & Berries

Specialty Juices

26.00 PP

CONTINUOUS BEVERAGE SERVICE

Coffee, Selection of Hot Teas, Soft Drinks and Bottled Water

3 HOURS - 22.00 PP
6 HOURS - 30.00 PP
8 HOURS - 36.00 PP

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LUNCHIN' & MUNCHIN'

Service based on 90 minutes unless otherwise noted.

Minimum 25 guests

LUNCHIN' & MUNCHIN'

EASTSIDE MARKET EATS

Choose Your Own Lunch Creations

36.00 PP

ARTISANAL SANDWICHES
Choose Two

Chicken Salad Dijon Aïoli, Crisp Apples, Red Grapes, Arugula

Cajun Turkey Cranberry Compote, Spinach, Cajun Mustard Aïoli

Roasted Vegetable Field Greens & Garlic Herb Aïoli

Prosciutto Sharp Provolone, Roasted Red Pepper Aïoli, Arugula

Grilled & Chilled Sirloin Tomato Jam, Bleu Cheese, Red Onion, Arugula

All Sandwiches Served On Fresh Artisan Breads & Rolls

Avoiding Gluten Options Available Upon Request

CRUNCH
Choose One

Assortment of Kettle Chips

Pretzel Crisps

Garlic and Parmesan Pita Chips

GARDEN & GRAINS
Choose One

Market Salad Seasonal Greens & Vegetables Sourced Daily, House Vinaigrette

Quinoa Salad Kale, Chickpeas, Red Onions, Bell Peppers, Parsley, Cucumber, Garlic, Citrus Vinaigrette

Travis County Potato Salad Red Potatoes, Onions, Celery, Chopped Boiled Eggs, Bacon, Dijon Aïoli

ATX Caesar Salad Hearts of Romaine, Garlic-Cornbread Croutons, Baby Heirloom Cherry Tomatoes, Toasted Pumpkin Seeds, Grilled Corn, Cotija Cheese, Chipotle Infused Caesar Dressing

SWEETS
Choose One

Fresh Baked Cookies

Gourmet Brownies

Marshmallow Krispie Bars

Seasonal Fresh Fruit Cup

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LUNCHIN' & MUNCHIN'
continued

LET'S GRAB SOME LUNCH

Available on platters or individual boxes

32.00 PP

HANDHELDS
Choose three

Caprese Vine-Ripe Tomato, Basil Leaf, Fresh Mozzarella, Pesto Mayonnaise, Ciabatta

Black Forest Ham Shaved Black Forest Ham, Swiss Cheese, Dijonnaise, Pretzel Bun

Turkey Avocado Shaved Turkey Breast, Swiss Cheese, Leaf Lettuce, Tomato, Smashed Avocado, Brioche

Roast Beef Cheddar, Leaf Lettuce, Tomato, Caramelized Onion, Horseradish Cream, Russian Rye

Fried Bologna Thick-Cut Griddled Bologna, American Cheese, Miracle Whip, Mustard, Texas Toast

UP-GRADE YOUR HANDHELD

CHICKEN FAJITA BOWL

Grilled Adobo Chicken Thighs, Fire Roasted Corn, Quinoa, Red Onions, Black Beans, Avocado, Tomatoes, Chili-Lime Vinaigrette

+7.00 PP

BEEF FAJITA BOWL

Cilantro Marinated Skirt Steak, Fire Roasted Corn, Quinoa, Red Onions, Black Beans, Avocado, Tomatoes, Chili-Lime Vinaigrette

+7.00 PP

MEDITERRANEAN WRAP

Hummus, Tabbouleh, Tomato Cucumber Relish, Olive Tapenade, Spinach Tortilla

+7.00 PP

SNACKS & SIDES
Choose One

Kettle Chips

Whole Fruit

House Baked Cookie

Corn Tortilla Chips & Salsa Quemada

Hard Boiled Eggs

Trail Mix

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LUNCHIN' & MUNCHIN'
continued

BREAK IN THE DAY

Service based on 60 minutes unless otherwise noted.
Minimum 25 guests

TEXAS CANTINA BOARD

Local Sausage

Artisan & Domestic Cheese

Cornichons

Pickled Giardinara

Crispy Flatbreads

Pretzel Sticks

Grain Mustard, Beer Cheese, Austin Wildflower Honey

21.00 PP

HAVE SOME DIP!

7 Layer Dip Refried Beans, Pico de Gallo, Fire Roasted Pepper & Onions, Pepper Jack Cheese, Sour Cream, Black Olives Corn Tortilla Chips

Chili Chicharrones Sour Cream & Onion Dip, Salsa Verde

Salted Bavarian Pretzels Beer Cheese, Whipped Cream Cheese, Whole Grain Mustard

18.00 PP

HEALTHY EATS

Green Chili Popcorn

Grilled Garden Vegetables

Green Goddess Ranch

Seasonal Fruit Display

Local Honey, Greek Yogurt

16.00 PP

CANDY JAR

Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's® Mini Candy Bars

Chocolate & Caramel Turtles

Licorice

14.00 PP

DECADENT DELIGHTS

Dessert Shots

Assortments of Brownies and Bars

House Baked Cookies Triple Chocolate Chunk & Peanut Butter Cup

Ice Cold Milk Whole and Skim

18.00 PP

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LUNCHIN' & MUNCHIN'
continued

BREAK IN THE DAY

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Minimum 25 guests

SALTY SNACK PACK

House Made Popcorn
Assorted Nuts
Snack Mix
Potato Chips
Sour Cream & Onion Dip
Roasted Garlic Parmesan Dip

16.00 PP

D.I.Y. TRAIL MIX

Pretzels
Chocolate Candy Pieces
Dried Fruits & Nuts
Granola
Yogurt Covered Raisins
Toasted Coconut

15.00 PP

QUESO FOUNTAIN

Corn Tortilla Chips
Chili Pork Rinds
Crema de Guacamole
Homemade Salsa Quemada
Chorizo Chili Con Queso

15.00 PP

MEZZE BOARD

Mediterranean Hummus
Crisp Vegetables
Country Olives
Feta Cheese
Olive Oil Roasted Tomatoes
Grilled Flatbreads
Tzatziki

18.00 PP

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LUNCHIN' & MUNCHIN'
continued

A LA CARTE SNACKS

Assorted Cookies *100.00 Dozen*

Assorted Cupcakes *130.00 Dozen*

Brownies *130.00 Dozen*

Assorted Breakfast Pastries *42.00 Dozen*

Assorted Bagels with Cream Cheese *38.00 Dozen*

Individual Yogurts *60.00 Dozen*

Individual Greek Yogurts *84.00 Dozen*

Individual Bagged Chips *75.00 Dozen*

Kettle Chips and Dip *70.00, Serves 12*

Salsa & Guacamole Sampler *110.00, Serves 12*

Whole Fruit *50.00 Dozen*

Seasonal Fresh Fruit Platter *140.00, Serves 12*

Charcuterie Board *240.00, Serves 12*

Housemade Popcorn *35.00, Serves 12*

Snack Mix *25.00, Serves 12*

Energy Bars *95.00 Dozen*

Granola Bars *55.00 Dozen*

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CHEF INSPIRED TABLES

90-minute service, Minimum 50 guests

CHEF INSPIRED TABLES

6TH STREET MIDNIGHT MUNCHIES

Chili Chicharrones
Sour Cream & Onion Dip, Salsa Verde

Street Corn "Esquites"
Roasted Corn, Crema, Lime, Cilantro, Cotija Cheese

ATX Caesar Salad
Hearts of Romaine, Garlic-Cornbread Croutons, Baby Heirloom Cherry Tomatoes, Toasted Pumpkin Seeds, Grilled Corn, Cotija Cheese & Chipotle Infused Caesar dressing

Street Tacos
Mini Corn Tortillas, Grilled Carne Asada, Ancho Chicken, Fire Roasted Cauliflower, Salsa Quemada, Cilantro, White Onion, Jalapenos Toreados

Green Chili Rice
Green Chili, Tomatillo, Cilantro, Lime

Charro Pinto Beans
Chorizo, Tomato, Onion, Chipotle, Garlic, Mexican Oregano

Music Moonpies

42.00 PP

BARSTOOL EATS

Green Chili Popcorn
Hatch Chili & Cheddar Seasoning

Buffalo Chicken Dip
Roasted Chicken, Ranch, Hot Sauce, Celery Sticks, Corn Tortilla Chips

Barstool Wedge
Iceberg, Bacon, Tomatoes, Red Onions, Cooked Egg, Bleu Cheese Dressing

Double Char Cheeseburger Bites
American Cheese, Smoked Bacon, 1,000 Island Dressing

Texican Griddle Dog
Caramelized Onions, Pico de Gallo, Queso Fresco

Bourbon Glazed Brownies

42.00 PP

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CHEF INSPIRED TABLES
continued

THE DOMAIN DELI

Chef Carved Pastrami Brisket
Deli Brown Mustard, Jewish rye

Chef Carved Fried Turkey Breast
Creamy Coleslaw, Swiss Cheese & Russian Dressing On Marble Rye

Kosher Dill Pickles

Deli Potato Salad
Yukon Gold Potatoes, Celery, Onion, Hardboiled Egg, Creamy Vinaigrette Dressing

Macaroni Salad
Celery, Red Peppers, Cooked Eggs, Creamy Mustard Dressing

Russet Potato Chips
Signature "Verde" Spice Rub

Granny's Blondies

46.00 PP,
CHEF ATTENDANT REQUIRED PER 50 GUESTS

"SMOKE & JIGGLE"

House Smoked Brisket
16-Hour Smoked, Dr Pepper BBQ Sauce, Pickled Red Onions, Jalapeño Toreados, Dill Pickles, Slider Rolls

Pickle Brined Fried Chicken
Spicy Wildflower Honey Drizzle

Porky's BBQ Mac
Smoked Pulled Pork, Traditional Gooey Mac, BBQ Sauce

Granny Apple Coleslaw
Red & Green Cabbage, Carrots, Parsley, Tart Apple, Creamy Cider Dressing

Country Caprese Salad
Arugula, Heirloom Cherry Tomatoes, Mozzarella Ciliegine, Grilled Texas Toast Points, Torn Basil, Balsamic Vinaigrette

Bacon Cheddar Tots
Applewood Smoked Bacon, Cheddar, Green Onions, Ranch Drizzle

Pecan Pie Bites

50.00 PP

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CHEF INSPIRED TABLES
continued

"KEEP AUSTIN WEIRD"

Loaded Macaroni Salad
Bacon, Eggs, Shaved Carrots, Green Onions, Miracle Whip

Baby Kale Salad
Dried Cranberry, Shaved Radish, Toasted Almond, Citrus Vinaigrette

Bao Chow BBQ Pork Bun
Sweet Soy, Chilies, Shiitake Mushroom

Bbq Brisket Grilled Cheese
Cheddar Cheese, Dill Pickles, Pickled Red Onions, Dr Pepper BBQ Sauce

Pickle Brined Fried Chicken Sandwich
Spicy Slaw, Creole Aïoli

Russet Potato Chips
Signature "Verde" Spice Rub

Cupcake Display

50.00 PP

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DINNER RECEPTION STATIONS

90-minute service, Minimum 50 guests

DINNER RECEPTION STATIONS

COUNTRY STEAKHOUSE SPLURGE

Shellfish Display Alaskan King Crab & Jumbo Shrimp Tower, Mussels and Oysters, Lemons, Tartar, Horseradish, Dijon

Texas Cheese Board Selection of Local Cheeses, Pickled Vegetables, Honey Cream Cheese, Grilled Ciabatta

Charred Garden Teardrop Tomatoes Champagne Vinaigrette, Bleu Cheese, Jumbo Lump Crab, Peppered Arugula

BLT Wedge Baby Iceberg, Thick Cut Bacon, Roma Tomatoes, Shredded Cheddar, Avocado, Chipotle Ranch

Chef Carved Tomahawk Ribeye 32 Day Dry Aged Bone-In Ribeye, Horseradish Cream, Natural Jus, Roasted Heirloom Carrots

Cajun Lobster Mashed Potato Cajun Butter Poached Lobster, Parmesan Mash, Chives, Truffle Oil

Smoked Asparagus Mesquite Smoked, Lemon Zested Hollandaise Fried Capers

100.00 PP,
CHEF ATTENDANT REQUIRED PER 50 GUESTS

ITALIAN FAMILY MEAL

Roasted Beets Whipped Goat Cheese, Toasted Pistachio, Balsamic Reduction

Salumi Prosciutto, Calabrese, Salumi, Parmesano, Olives, Marcona Almonds, Fig Jam

Italiano Chopped Salad Romaine, Salami, Soppressata, Banana Peppers, Olives, Artichokes, Feta, Red Wine Vinaigrette

White Truffle Garlic Bread Ricotta, Mozzarella, Parmesan, Herbs

Whole Fire Roasted Cauliflower Red Currant, Caper Vinaigrette

Rigatoni Bolognese Beef, Sausage, Red Wine, Soffritto, Garlic, Tomatoes

Moscato Brined Roasted Chicken Roasted Fingerling Potatoes, Natural Jus

Tuscan NY Striploin White Bean Cassoulet, Blistered Tomato, Giardinara

85.00 PP,
CHEF ATTENDANT REQUIRED PER 50 GUESTS

JUST A LITTLE FANCY FOOD

Truffled Deviled Eggs White Truffle, Bacon Crumbles

Pub Board Local Sausage, English Cheddar, Cornichons, Peruvian Corn Nuts, Mustard, Pimento Cheese, Grilled Baguettes

Caesar Salad Little Gem Lettuce, Teardrop Tomato, Parmesan, Cracked Pepper, Garlic Crouton, Caesar dressing

Crispy Fingerling Potato Roasted Garlic, Rosemary Butter

Fried Brussel Sprouts Pomegranate Molasses

Rosemary Roasted Chicken Red Onions, Demi, Rosemary Butter

Braised Short Ribs Parsnip Purée, Cherry BBQ Sauce, Sautéed Spinach

Mussels and Chorizo Saffron, Hill Country Sweet White Wine, Garlic Toast

75.00 PP

ALL AMERICAN DRIVE-THRU

Texas Chili and Chips Spicy Texas Red Chili, Crispy Tortilla Chips, Pickled Jalapenos

Wings And Rings Buffalo Tossed Boneless Bites, Thick Cut Fried Onions, Celery Sticks, Buttermilk Ranch

Double Char Cheeseburger Bites American Cheese, Smoked Bacon, 1,000 Island Dressing

Texican Griddle Dog Caramelized Onions, Pico de Gallo, Queso Fresco

Slovacheks Signature Sausage Green Chili & Gouda Stuffed, Potato Roll

Bacon Cheddar Tots Applewood Smoked Bacon, Cheddar, Green Onions

55.00 PP

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CHEF PREPARED CARVING STATIONS

90-minute service, Minimum 50 guests
Chef attendant required per 50 guests

CHEF PREPARED CARVING STATIONS

Perfectly Roasted Meats & Hand Crafted Condiments

ROSEMARY AND GARLIC CRUSTED PRIME RIB

Creamy Horseradish, Beef Jus, House Rolls

38.00 PP

SMOKED SALT BEEF TENDERLOIN

Thick Cut Beef Steak Tomatoes, Truffle Aïoli, Brioche

44.00 PP

COWBOYS BONE IN RACK OF PORK

Apple Ancho Demi, Sweet Potato Cream, Rolls

32.00 PP

BOURBON BRINED FRIED TURKEY BREAST

Spicy Slaw, Cranberry Relish, Parkerhouse Roll

26.00 PP

HOUSE SMOKED BRISKET

16-hour Smoked, Dr. Pepper BBQ Sauce, Pickled Red Onions, Dill Pickles, Slider Rolls

30.00 PP

MEATBALL & ITALIAN SAUSAGE

Grilled Onions & Peppers, Shaved Parmesan, Italian Red Gravy, Crusty Baguette

22.00 PP

VEGETABLE BUTCHER BLOCK

Smoked and Grilled Seasonal Vegetables, Chimichurri, Sundried Tomato Pesto, Rolls

22.00 PP

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PARTY IN THE Q2

PARTY IN THE Q2

RECEPTION STATIONS

90-minute service, Minimum 50 guests

POKE BOWLS

Seasoned Sticky Rice

Hawaiian Ahi Tuna

Atlantic Salmon

Sesame Ginger Tofu

Cucumber, Radish, Mango, Thai Chili, Edamame, Cilantro, Green Onions, Toasted Sesame

Array of Sauces, Aïoli, Furikake

30.00 PP

YUKON GOLD POTATO BAR

Mashed or Baked, Roasted Corn, Caramelized Onions, Smoked Bacon, Shredded Sharp Cheddar Cheese, Green Onions, Whipped Butter, Sour Cream, Chives, Cracked Black Pepper

22.00 PP

LONE STAR PASTA STATION

Cavatappi Pasta with

Extra Virgin Olive Oil

Aged parmesan cheese

Choice of Two:

Heirloom Cherry Tomatoes

Fresh Baby Spinach

Roasted Red Peppers

Oyster and Shiitake Mushrooms

Grilled Jalapeno Peppers

Roasted Shallots

Choice of One:

Grilled Chicken

Kickin' Tequila Shrimp

Cilantro Chicken

Choice of One Freshly Made Pasta Sauces:

Roasted Tomato & Garlic Sauce

Classic Alfredo Sauce

Cilantro Pesto, Toasted Pumpkin Seeds & Queso Fresco

26.00 PP

MAZATLAN CEVICHE BARS

Shrimp Ceviche

Redfish Ceviche

Lump Crab Ceviche

Ceviche de Pulpo (Octopus)

Corn Tostadas, Saltine Crackers, Assorted Salsas, Pickled Onions, Avocado, Serrano Chilies

29.00 PP

HELP! THERE'S A WALL OF DONUTS AND IM TRAPPED IN ICE CREAM

Assorted Local Donut Wall (cake, plain, filled)

Vanilla Whipped Cream

Chili Chocolate Sauce

Rockin Rum Caramel Sauce

Good Ole Maraschino Cherries

Vanilla Bean Ice Cream

Mint Chocolate Chip Ice Cream

16.00 PP

SWEET TREATS

Key Lime Pie Graham Cracker Crust & Whipped Cream *120.00, Serves 10*

Cupcake Assortment Devil's Food, Almond Sponge, Red Velvet *100.00, Serves 10*

Gourmet Cookies, Brownies, and Treats *70.00, Serves 10*

Chicago Cheesecake Butter Cookie Crust *90.00, Serves 10*

Six Layer Carrot Cake Fresh Carrots, Nuts & Spices, Sweet Cream Icing, Toasted Coconut & Pecans *100.00, Serves 10*

Chocolate Paradis Chocolate Genoise, Chocolate Ganache & Candied Toffee *100.00, Serves 10*

Ice Cream Cart Vanilla Ice Cream with all the toppings, including the cherry on top *7.00 pp, Minimum 25 guests*

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PARTY IN THE Q2
continued

PASSED HORS D'OEUVRES

Priced by the piece, Minimum 25 per selection

LAND

Braised Short Rib *8*
Sweet Potato Purée

Malaysian Beef Satays *7*
Sesame Seeds

Pork Belly Satay *7*
Bourbon Caramel Sauce

SKY

BBQ Chicken BAO Bun *7*
Black Soy Vinegar

Quail Jalapeño Poppers *7*
Bacon Wrapped Quail, Jalapeño Jam

Buffalo Chicken Wonton *7*
Cilantro Crema

Thai Chicken Satays *6*
Toasted Peanut Crumble

SEA

Music City Crab Cake *8*
Red Pepper Aïoli

Ahi Tuna Poke Mini Bowl *8*
Furikaki

Rock Shrimp Spring Roll *7*

GARDEN

Fire Roasted Cauliflower *6*
Harissa Aïoli, Red Currants

Asian Vegetable Dumpling *6*
Soy Scallion Dipping Sauce

Caprese Salad Skewer *6*
Balsamic Drizzle

BURGERS AND BISCUITS

Double Char Cheeseburger Bites *7*
American Cheese, Smoked Bacon,
1,000 Island Dressing

Impossible Mini Burger *7*
Grilled Impossible Patty, Pepper jack
Cheese, BBQ Aïoli, Arugula

Chicken and Biscuits *7*
Buttermilk Fried Chicken Tender,
Cheddar Cheese, Chipotle Aïoli

Pork and Biscuits *7*
Crispy Fried Pork Belly, Tossed in Honey
BBQ Sauce, Cilantro Salad

Q2 STADIUM HAPPY HOUR

90-minutes service, Minimum 25 guests

54.00 PP

Double Char Cheeseburger Bites
American Cheese, Smoked Bacon,
1,000 Island Dressing

Thai Chicken Satays
Toasted Peanut Crumble

Loaded Hummus With Pita Chef's Garden Vegetables

Domestic & Imported Beer

House Red & White Wine

Assorted Soda

Water Station

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PARTY IN THE Q2
continued

PLATED DINNERS

Minimum 100 guests
Served with Signature Rolls & Fresh Butter
Avoiding Gluten Options Available Upon Request

ENTRÉES

Braised Boneless Short Rib Chive Mashed Potato, Heirloom Carrots, Crispy Onions *75.00 PP*

Oven Roasted Filet Mignon Herb Roasted Fingerling Potatoes, Asparagus, Bordelaise *85.00 PP*

Herb Roasted Airline Chicken Baby Root Vegetables, Roasted Garlic Mash, Natural Jus *65.00 PP*

Pan Seared Scottish Salmon Charred Vegetables, Toasted Farro, Lemon Beurre Blanc *70.00 PP*

Miso Glazed Sea Bass Grilled Filet, Chive Mash, Asparagus *75.00 PP*

Dual Entrées *90.00 PP*

Filet Mignon & Sea Bass Grilled Filet, Miso Glazed Sea Bass, Chive Mash, Asparagus

Texas Steakhouse Steak & Shrimp Charred Ribeye Steak, Jumbo Garlic Shrimp, Roasted Green Beans, Baby Baked Potatoes *85.00 PP*

Surf & Turf Filet Mignon, Butter Poached Lobster Tail, Asparagus Risotto, Bearnaise Sauce *110.00 PP*

SALAD
Choose One

Field Greens Balsamic Roasted Pear, Manchego, Candied Almonds, Tomatoes, Sherry Vinaigrette

Steakhouse Wedge Baby Gem Lettuce, Smoked Bacon, Tomato, Red Onions, Bleu Cheese Crumbles, Ranch Dressing

Lemon Parmesan Kale Hand Crushed Baby Kale, Meyer Lemon, Shaved Parmesan, Toasted Pine Nuts, Lemon Vinaigrette

Caesar Romaine, Shaved Parmesan, Garlic Croutons, House Caesar Dressing

Caprese Grape Tomatoes, Buffalo Mozzarella, Arugula, Torn Basil, Creamy Balsamic Vinaigrette

Chopped Vegetable Mixed Greens, Seasonal Vegetables, Goat Cheese, Toasted Almonds, Champagne Vinaigrette

CLASSIC ENDINGS
Choose One

French Macaron Selection Toasted Coconut, Salted Caramel, Pistachio

Rustic Apple Tart Whipped Cream, Cinnamon Custard Sauce

Chocolate Truffle Pudding Parfait Cherry Compote, Cookie Crumble, Coconut Whip

Key Lime Pie House Favorite

Flourless Chocolate Torte Powdered Sugar, Raspberries, Blackberries

Chicago Style Cheesecake Twin Sauces, Whipped Cream, Raspberries

Prices are subject to a 22% service charge and an 8.25% state sales tax.
All menus and prices are subject to change.

BEVERAGE PACKAGES

Minimum 25 guests

BEVERAGE PACKAGES

HOSTED PLATINUM BAR

Platinum Bar service available priced per drink, OR 30.00 per person for two hours of service, 7.00 pp for each additional hour

COCKTAILS

Featuring Ketel One, Tanqueray, Don Julio, Crown Royal, Jameson, Bulleit, Johnnie Walker Black, Captain Morgan Spiced, Captain Morgan White, Ciroc VS

14.00 per drink

PREMIUM WINES BY THE GLASS *12.00 per glass*

DOMESTIC BEER *6.00 each*

IMPORT/CRAFT BEER *7.00 each*

BOTTLED WATER & JUICES *4.00 each*

SOFT DRINKS *3.00 each*

HOSTED DELUXE BAR

Deluxe Bar service available priced per drink, or 26.00 per person for two hours of service, 6.00 pp for each additional hour

COCKTAILS

Featuring Smirnoff, Gordon's, Lunazul, Dickel 12, Jim Beam, Johnnie Walker Red, Captain Morgan Spiced, Captain Morgan White

12.00 per drink

HOUSE WINES BY THE GLASS *10.00 per glass*

DOMESTIC BEER *6.00 each*

IMPORT/CRAFT BEER *7.00 each*

BOTTLED WATER & JUICES *4.00 each*

SOFT DRINKS *3.00 each*

Wine list upgrade available upon request for an additional charge depending on selection

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BEER AND HOUSE WINE

Beer Michelob Ultra, Zeigenbock, Heineken, Dos Equis

Wine House Red, White, Rose and Sparkling

19.00 per person for two hours of service, 5.00 pp for each additional hour

NON-ALCOHOLIC BEVERAGES

Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Waterloo Sparkling Water, Dasani Bottled Water

10.00 per person for two hours of service, 4.00 pp for each additional hour

AGUA FRESCA H2O BAR

- Strawberry-Basil
- Lemon-Ginger
- Cucumber-Mint

7.00 per person for two hours of service, 2.00 pp for each additional hour

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Substitutions of product/brands may incur additional costs

CASH BAR OPTIONS AVAILABLE AND BAR GUARANTEES MAY APPLY

Prices are subject to a 22% service charge and an 8.25% state sales tax.
All menus and prices are subject to change.

GUIDELINES AND PROCEDURES

GUIDELINES AND PROCEDURES

NON-REFUNDABLE DEPOSIT

512 Food Co. requires a one hundred percent (100%) non-refundable deposit of the estimated event price at least seven (7) business days in advance of your event(s) based on an estimated sales amount. For events of 500 guests or more, a one hundred percent (100%) non-refundable deposit is due at least fourteen (14) days prior to the event. Therefore the cancellation policy applies before these respective dates at no charge and return of any deposit received.

Please note the above schedule excludes weekends and holidays.

Outstanding event price balances shall be paid at the conclusion of the event. 512 Food Co. accepts company checks, all major credit cards and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the customer. If payment is received within less than five (5) business days prior to the event, certified funds, credit card or a wire transfer will be required (non-certified checks are not acceptable forms of payment). If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. On-site orders/ re-orders will not be accepted without prior established credit or credit card on file.

CONFIRM, SIGN AND RETURN EVENT ORDERS

Upon receipt of all written food and beverage specifications, your 512 Food Co. Catering Sales Manager will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders (BEOs-banquet event orders) for each individual service. Signed event orders must be received by 512 Food Co. no less than 14 days prior to the start of the first scheduled service. New customers booking short-term events (within 14 days of the event's start date) must review, sign and return event orders upon their receipt.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to strategic logistical planning, additional labor and specialty equipment may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment/china may incur rental charges. Your Catering Sales Manager will be able to discuss any of these charges as well as changes in guarantee dates in greater detail. Specifications for these events are to be received no less than 30 days prior to the event unless otherwise negotiated between the customer and 512 Food Co.

Prices are subject to a 22% service charge and an 8.25% state sales tax.
All menus and prices are subject to change.

MENU PROPOSALS

Our Catering Sales Managers are often asked to design menu proposals to meet specific customer requirements. Accompanying these proposals, which consider expected attendance at these events, are menu planning documents and pricing evaluations. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change. Special order items are non-refundable and quantities must be guaranteed at the time the proposal is issued. Special order items are not subject to final guarantee guidelines. Pricing for custom menu proposals is valid for no more than 14 days after the proposal is submitted to the customer. Written confirmation of acceptance will be required prior to expiration of 14 day period in order to lock in proposed pricing.

MENU PRICES

Menus and prices listed in this menu are subject to change until a signed Catering Service Agreement is received.

FLOOR PLANS CATERING FUNCTIONS

Your Catering Sales Manager, in conjunction with the Q2 Stadium Event Manager, will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered. Both parties will make appropriate recommendations to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the Customer and the 512 Food Co. Catering Sales Manager will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for this additional equipment, which may be provided by the customer's decorating company or through 512 Food Co., will be the responsibility of the Customer.

Additionally, as safety is always important, 512 Food Co. reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house service areas. This also includes breakdown areas and front of house service aisles. These details will be reviewed with our facility and customers prior to developing final floor plans.

GUARANTEES

Once the final guarantee is due, the count may not be decreased. For every event, 512 Food Co. shall be prepared to serve 3% over the final guarantee. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. 512 Food Co. will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 5% of the final guarantee will be subject to a 10% surcharge. See your Catering Sales Manager for additional information.

RESPONSIBLE ALCOHOL SERVICE

We shall only serve alcoholic beverages to individuals who are at least twenty-one (21) years of age and will check identification of the client and any of the client's guests that appear to be under thirty (30) years of age. If we believe, in our sole discretion, that the client or any of the client's guests are intoxicated, we shall be permitted, in our sole discretion, to discontinue or limit alcohol service at the event, and to request that the client and/or any of its guests leave the location, all without any refund of the event price.

ADDITIONAL SERVICES AND FEES

TAXES, SERVICE CHARGE AND LABOR

All food, beverage, and related items are subject to a 22% service charge and applicable sales tax, currently at 8.25%. This service charge is not a tip or gratuity. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. Non food and beverage items such as rental items and billed labor are not subject to the service charge.

The event price is based on the times indicated on the Banquet Event Order(BEO). Additional service time will necessitate additional labor, which will be applied to the event price. The costs associated with any special labor hired by 512 Food Co. and the costs for any special small wares, tables, chairs, decorative elements, linen or equipment rented by 512 Food Co. at the client's request, shall all be charged to the client as part of the event price and will be noted on the BEOs.

STATE OF TEXAS TAX EXEMPT CERTIFICATES

Only tax-exempt certificates issued by the State of Texas will be accepted to qualify for Texas state sales tax exemption. Tax exempt certificates must be on file 30 days prior to the first scheduled event.

DISPLAYS/SIGNS

All displays and signage in food and beverage locations must be approved by the Catering Sales Manager and/or additional location representatives.

CHINA SERVICE

All meal functions are served with disposable environmental friendly service-ware, unless otherwise specified. If china service is desired, a china charge of 5.00 to 10.00 per person will apply.

LINEN RENTAL

White table and black napkin linens are included; however alternative linen rental pricing is available upon request.

SERVICE PERSONNEL GUIDELINES

The 512 Food Co. banquet standard for a plated/seated meal is for service at tables of ten (10) guests with 1 personnel per 15 guests. For buffet meals and receptions, the 512 Food Co. minimum standard is 1 personnel per 30 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional personnel required to service the event at 35.00 per hour plus applicable Sales Tax with a four (4) hour minimum. Events whose total time extends past the standard event time, or events with less than the required set up time, will be assessed additional labor charges accordingly. Adherence to our service guidelines will ensure the smooth and successful execution of the food and beverage event.

EVENT TYPE	***RATE (STAFF PER GUEST RATIO)***	***STANDARD EVENT TIME***
CHEF TABLES	*1 per 30*	*2 Hours*
RECEPTIONS	*1 per 30*	*2 Hours*
PLATED MEALS	*1 per 15*	*2.5 Hours*

SERVICE FEES

- Events not meeting the guest minimums are subject to a small group fee per meal function
- Service Staff – 150.00 additional per attendant beyond staffing levels specified
- Bartender Fee – 150.00 for hosted bars by the glass or cash bars
- Chef Attendant – 200.00

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Q2
STADIUM