

# FULL-SERVICE CATERING MENU

*We love to throw a party!* Walton's Fancy and Staple offers full-service, on-site and off-site catering. Whatever the reason to celebrate we're here to help you dream, plan and execute it. Below is a selection of some of the items we offer, however, there is no limitation on what our staff can do! *Minimum of 5-days notice is needed for any of the items below. An industry standard coordination fee may apply.*

609 West 6th Street  
Austin, Texas 78701

**CATERING**  
**512.391.9966**

catering@waltonsfancyandstaple.com



**Catering Office:**  
Mon - Sat 8am - 5pm  
**Store Hours:**  
Mon - Sat 7am - 7pm  
Sun 8am - 4pm

waltonsfancyandstaple.com

## SAMPLE WEDDING MENU

### PASSED & PLACED HORS D' OEUVRES

RICOTTA THYME CROSTINI | FIG JAM  
SMOKED SALMON TARTAR | CELERIAC,  
APPLE, DILL, GRAIN MUSTARD  
DUCK CONFIT QUESADILLA | HOISIN &  
SCALLION

### ON THE TABLE

FALL SQUASH SALAD | RADICCHIO, ARUGULA,  
PARMESAN, CRISPY SAGE, ROASTED  
WALNUTS, & SHALLOT DRESSING  
ROASTED CHICKEN VERDE WITH GRILLED  
LEMON JUS  
SAFFRON & CAULIFLOWER PUREE  
STEWED FARRO & BARLEY WITH CHICKPEA,  
FAVA BEAN, ASPARAGUS & TOMATO  
HOUSE MADE BREADS WITH BUTTER

## SAMPLE CORPORATE MENU

MIXED GREEN | GOAT CHEESE, TOMATO,  
ONION & BALSAMIC VINAIGRETTE  
GREEN BEANS | ALMONDS, PARMESAN &  
LEMON  
MASHED YUKON & CELERIAC | ROASTED  
GARLIC & HORSERADISH  
SPRING CHICKEN | LEMON, WHITE BALSAMIC,  
ROSEMARY, THYME & FRESH BASIL  
HANGER STEAK | PORT WINE SAUCE  
HOUSE MADE BREADS WITH BUTTER

## SAMPLE LUNCHEON MENU

EGG, GREEN CHILE & CHEESE CASSEROLE  
CHALLAH FRENCH TOAST CASSEROLE WITH  
MAPLE SYRUP  
ASSORTED TEA SANDWICHES  
SPINACH & ARUGULA SALAD  
SEASONAL FRESH FRUIT

## TEA SANDWICHES

*Minimum one dozen per flavor*

PIMENTO CHEESE on country white  
CUCUMBER & CREAM CHEESE on white  
HAM & CHEDDAR on multigrain  
GREEN CHILI CHICKEN SALAD on multigrain  
TARRAGON EGG SALAD on country white  
TUNA SALAD on multigrain  
\$25 per dozen

## 5-DAY NOTICE REQUIRED ON ENTREE CATERING ITEMS

*These dishes are packaged in foil containers with easy to follow reheat instructions. Walton's also offers full-service catering with staff & rentals—please inquire.*

**Pricing varies with group size—please inquire.**

## MORSELS

*Our answer to tasty bite-sized cocktail appetizers.  
Two dozen minimum Priced per dozen*

MINI BBQ PORK TACO ▶ avocado cream sauce,  
Tabasco salt/ \$36

TOGARASHI SEARED SCALLOPS ▶ lemon aioli,  
spicy micro greens on a wonton crisp/ \$45

MINI GOURMET GRILLED CHEESE ▶ Served  
with French Dijon & cranberry chutney/ \$36

BELGIAN ENDIVE CUPS ▶ herb Boursin cheese,  
spicy almond brittle & micro greens/ \$36

STUFFED MEDJOOOL DATES ▶ stuffed with  
Maytag bleu cheese, wrapped in prosciutto, on  
a Belgian endive leaf with a cherry balsamic  
reduction/ \$36

COCONUT-ALMOND CRUSTED SHRIMP ▶  
with sweet chili-pineapple glaze/ \$45

ROASTED CORN FRITTERS ▶ with a pickled  
red onion salad, chives & garlic aioli/ \$36

LUMP CRAB CAKES ▶ with zesty cajun  
remoulade/ \$48

TUNA TARTARE ▶ fresh yellowfin tuna, wonton  
crisp, wasabi-serrano aioli, ponzu sauce, toasted  
sesame seeds/ \$45

BABY SPINACH & FONTINA TARTLETS ▶  
with grape tomatoes & saffron aioli/ \$36

MUSHROOM POLENTA TRIANGLES ▶ with  
caponata & gorgonzola/ \$36

GARLIC CROSTINI ▶ topped with roasted candy  
beets, herb goat cheese & micro arugula/ \$36

SHRIMP & PROSCIUTTO ROULADE ▶ with  
almond Romesco & snipped chives/ \$45

SALMON TARTARE ▶ with fresh coriander leaf,  
shallot & lime on wonton crisps/ \$45

CHARRED TOMATO TARTLET ▶ with basil  
pesto & French brie/ \$36

## TRAYS & PLATTERS

*requires 48-hour notice*

ARTISAN CHEESE BOARD ▶ a selection of four  
gourmet cheeses accompanied by our house-made  
cracker bread, candied & spiced pecans, fresh berries,  
& dried local fruit/ \$75 for 10ppl

FRUIT TRAY ▶ choices vary seasonally—price  
subject to market variability  
Small, serves 10/ \$35 Large, serves 20/ \$50

VEGGIE CRUDITÉ ▶ choices vary seasonally—  
comes with bleu cheese & ranch  
Small, serves 10/ \$40 Large, serves 20/ \$60

CRACKER BREAD & CROSTINI WITH DIP ▶ olive  
tapenade, spinach & artichoke, green goddess, lemon  
dill yogurt or Tuscan white bean dips; chipotle, lemon  
dill or red pepper hummus

Choose 2 dips/ \$28 Choose 3 dips/ \$38

*\*Consuming raw or undercooked meats, poultry, seafood  
or eggs may increase your risk of food-borne illness.*

*~ Pastries & sweets below require 48-hour notice ~  
Items ordered by the dozen will be all one flavor*

## TARTS & TARTLETS

SPICY CARAMEL ALMOND TART ▶  
house-made caramel with a kick, topped with  
chocolate ganache in a chocolate shortbread shell

FRESH FRUIT TART ▶ shortbread filled with  
a light pastry cream & fresh fruit

PECAN TART ▶ classic pecan pie in a  
shortbread tart shell

LEMON MERINGUE TART ▶ light butter  
crust, baked citrus curd, topped with toasted  
meringue

S'MORE TART ▶ chocolate ganache topped  
with house-made toasted marshmallow fluff  
in a graham cracker crust

1.25"/ \$36 per 2 dozen 4"/ \$54 per dozen  
11"/ \$25 each

## SIGNATURE CAKES

Tasty, beautiful whole cakes in a myriad of flavors  
with buttercream frosting in a variety of sizes.

DARK CHOCOLATE, VANILLA, ITALIAN  
CREAM, RED VELVET OR CARROT CAKE

6" (4-6 serv.)/ \$26 8" (8-12 serv.)/ \$32  
10" (16-20 serv.)/ \$42 12" (25-40 serv.)/ \$62  
14" (50-60 serv.)/ \$95 16" (70-95 serv.)/ \$140  
Half Sheet (50-60 serv.)/ \$95  
Full Sheet (75-100 serv.)/ \$170

**SPECIALTY CAKES & FONDANT CAKES** are  
available upon special request for an additional cost.

**SPECTACULAR  
WEDDING CAKES**  
are also available by consultation  
call 512-391-9966.

## STAPLE CHEESECAKES

Cream cheese base in a variety of flavors baked  
in a cookie crust: ROSEMARY & GOAT CHEESE,  
MEYER LEMON, CHOCOLATE, VANILLA,  
STRAWBERRY, BLACKBERRY, RASPBERRY,  
WHITE CHOCOLATE, KEY LIME  
4"/ \$54 per dozen 8"/ \$19

## SWEETIE PIES

Delicious whole 11" pies — just like Grandma  
used to make — only better.

APPLE, BLUEBERRY, BLACKBERRY, PEACH,  
SWEET POTATO (seasonal) & PUMPKIN (seasonal)  
4"/ \$54 per dozen 11"/ \$25

## Have Questions?

Call our catering coordinator today to discuss your event.

**Walton's Catering: 512-391-9966**

**Walton's Fancy & Staple: 512-542-3380**

catering@waltonsfancyandstaple.com

*We take great care to accommodate food allergies or diet restrictions, but we are not responsible for individual reactions to any foods & cannot guarantee that the foods we serve are 100% allergen-free, including but not limited to nuts, fish, eggs, dairy, gluten & soy. Due to the nature of our kitchen, cross contamination of these allergens is always possible.*

**GF GLUTEN FREE**

## WALTON'S TO GO MENU

### EXECUTIVE BOX LUNCH

\$13.50 each - *Minimum order of 10*

*Our sandwiches are built from 100% all-natural meats & artisanal breads. Includes "Dirty" Chips, a pickle & a homemade cookie.*

HAM ON PRETZEL\* ▶ ham, Emmentaler swiss, lettuce, onion with Dijon aioli on a chewy pretzel roll

BFT\* ▶ applewood smoked bacon, tomato & frisée with smashed avocado on sourdough

TURKEY SWEET ▶ turkey, applewood smoked bacon, white cheddar & caramelized onion-apple chutney with maple aioli on a croissant

THE GOBBLE ▶ turkey, provolone, alfalfa sprouts & cucumber with smashed avocado on multigrain

CHICKEN CAESAR WRAP ▶ grilled chicken, bacon crumbles, croutons, Parmesan & romaine lettuce with classic Caesar dressing wrapped in a spinach tortilla

CAPRESE ▶ fresh mozzarella, basil leaves & heirloom tomatoes with balsamic reduction on lightly toasted French bread

GARDEN ▶ goat cheese, tomato, cucumber, alfalfa sprouts, onion, spinach & balsamic reduction with smashed avocado on multigrain

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.*

*The following are served toasted and pressed. Warmth and freshness may be compromised during delivery.*

ROAST BEEF BLEU\* ▶ roast beef, bleu cheese crumbles, arugula & pickled red onion with horseradish-bleu cheese aioli on a demi baguette

PASTRAMI ▶ brisket pastrami, Emmentaler swiss & pickles with whole grain mustard on caraway rye

REUBEN\* ▶ corned beef, Emmentaler swiss & sauerkraut with 1000 Island dressing on caraway rye

FREEBIRD CHICKEN\* ▶ grilled chicken, provolone, lettuce & tomato with jalapeño aioli on multigrain

*sub a brownie or a lemon bar for a cookie/ add \$1.5 substitute fruit or pasta salad for chips/ add \$1.5*

### FULL 24-HR NOTICE REQUIRED ON LUNCHES

**Please place next day orders by 12pm.**

*Basic utensil setups available for \$1 per person. Additional à la carte options are on the deli menu.*

**We use all-natural meats roasted daily in-house.**

### OFFICE PARTY

Serves 10ppl/ \$150 Serves 25ppl/ \$375

*This is for the **WHOLE** office. Our Office Party Lunch includes a sandwich tray, a large mixed greens salad, fruit salad & our delicious handmade cookies.*

THE GOBBLE ▶ turkey, provolone, alfalfa sprouts & cucumber with smashed avocado on multigrain

HAM ON PRETZEL\* ▶ ham, Emmentaler swiss, lettuce, onion with Dijon aioli on a chewy pretzel roll

GARDEN ▶ goat cheese, tomato, cucumber, alfalfa sprouts, onion, spinach & balsamic reduction with smashed avocado on multigrain

### SIDES

*Small 8 oz. ~ Large 12 oz.*

PISTACHIO BACON CHICKEN SALAD/ \$6/ \$10

GREEN CHILE CHICKEN SALAD/ \$5/ \$8

TUNA SALAD/ \$4.5/ \$9

HERBED EGG SALAD/ \$3.5/ \$7

PESTO PASTA SALAD/ \$4/ \$7

SPICY POTATO SALAD/ \$3.5/ \$7

FRUIT SALAD/ \$3 (6oz)/ \$7

### BREAKFAST TACOS

Try our breakfast tacos served on handmade flour or corn tortillas with house made salsa roja or verde/ \$42 dozen, all one type

#### *pick 3 ingredients*

locally farmed fresh scrambled eggs/potatoes/cheese/ bacon/ breakfast sausage/ Andouille sausage/refried beans/black beans

### QUICHE ME

*each 10" quiche is cut into 8 pieces/ \$24 per quiche*

LORRAINE ▶ applewood smoked bacon, Gruyère cheese, caramelized onion

TEXAS CHEVRE ▶ Chevre goat cheese, baby spinach, artichoke hearts, mushrooms

GRILLED ZUCCHINI ▶ grilled zucchini, feta cheese, roasted red bell peppers

*Please give us a full 48-hours notice for breakfast items*

## Walton's FANCY AND STAPLE CATERING MENU

### PASTRIES

All of Walton's delicious pasteries are *baked fresh each day. Availability of flavors & items varies daily.* For specific flavor requests a minimum order may be required. **Advanced notice of 24 hours is required for larger orders.**

MUFFINS ▶ blueberry, spiced apple, bran, chocolate-chip walnut, lemon poppy-seed, cranberry-orange / \$2.5

BUTTER CROISSANT ▶ / \$2.75

SCONES ▶ cherry-almond, spiced apple, cranberry-orange, blueberry-lemon & cinnamon raisin / \$3.5

CHOCOLATE CROISSANT ▶ / \$4

STICKY BUN ▶ sweet dough layered with pecans & topped with a sticky glaze / \$4

CINNAMON ROLL ▶ with cream cheese icing / \$4

KOLACHES ▶ fillings vary daily / \$4

**AVAILABLE DAILY**

### WALTON'S PRIDE-n-JOY

*These best-selling sweets are available daily in our pastry case.*

HONEY-BEE CAKE ▶ honey-almond cake layered w/caramel buttercream & topped with ganache/ \$6

JUMBO COOKIE ▶ chocolate chunk, peanut butter, ginger, salty oat/ \$3

GOLDEN EGG ▶ nutmeg infused yellow cake dipped in melted butter & coated with cinnamon sugar/ \$1.75

FRUIT & OAT BAR ▶ seasonal fruit compote on a brown sugar pecan crust, topped with a pecan streusel/ \$3

PARISIAN MACARON ▶ meringue cookies filled & sandwiched together (mixed berry, pistachio, chocolate, vanilla, espresso, salted caramel) **Gf** / \$2

FLOURLESS CHOCOLATE HEART ▶ dark chocolate brownie **Gf** / \$1.75

CREAM CHEESE BROWNIE ▶ Callebaut chocolate chunks inside with cream cheese décor on top/ \$3

TRIPLE CHOCOLATE BROWNIE ▶ / \$3

TIPPY BAR ▶ a caramel & chocolate blondie with coconut & pecans/ \$3

LEMON BAR ▶ light butter crust topped with baked citrus curd/ \$3

AUNT LUDDY'S WHITE TRASH ▶ Deep-South snack mix; crispy cereal nuggets with chocolate, peanuts & raisins (1.5 lb)/ \$15

**CATERING: 512-391-9966**

### COFFEE & BEVERAGES

Freshly brewed coffee, hot or iced

▶ Walton's House Blend

Joe-to-Go, serves 8-10/ \$25

Pump Pot of coffee, serves 12-15/ \$35

*coffee cups, creamer & sweetener provided*

Fresh Squeezed Orange Juice/ \$16

Housemade Lemonade/ \$12

Iced tea/ \$7 Hot tea/ \$19

### FLOWERS2GO

Whether you're throwing a big bash, entertaining important clients or just sending a tasteful arrangement to your sweetie—we can deliver your floral sentiments anywhere in the city.

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