

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!

609 West 6th Street
Austin, Texas 78701
WALTON'S 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	MORSELS®
PASSED & PLACED HORS D' OEUUVRES	Our answer to tasty bite-sized cocktail appetizers.
RICOTTA THYME CROSTINI FIG JAM	Two dozen minimum Priced per dozen
BRULEE'D TOMATO TARTLET BASIL PESTO, BRIE & HERB AIOLI	MINI PORK CARNITAS TACOS ▶ avocado crema, cilantro-carrot slaw & goat cheese/ \$48
GRILLED BEEF TENDERLOIN RED BLISS POTATO & CHIMICHURRI	COLD SMOKED SALMON DIP ▶ on sourdough crostini, chili oil & micro greens/ \$48
MINIATURE LUMP CRAB CAKE OLD BAY AIOLI	MINI GOURMET GRILLED CHEESE ▶ choice of bleu cheese or brie & fig jam on sourdough/ \$36
ON THE TABLE	STUFFED CREMINI MUSHROOM ▶ dirty rice & creole remoulade/ \$36
ARUGULA-HERB SALAD GOLD BEET, GOAT CHEESE, WALNUTS & BALSAMIC VINAIGRETTE	STUFFED MEDJOOL DATES ▶ wrapped in prosciutto, bleu cheese & chive/ \$36
CREAMY CHICKEN PICCATA LEMON, BUTTER & CAPERS	COCONUT-ALMOND CRUSTED SHRIMP ▶ sweet chili-pineapple glaze/ \$48
BLACKENED PAN SEARED SALMON BOURBON GLAZE	CAULIFLOWER HUSHPUPPY ▶ horseradish aioli/ \$36
WILD RICE MIRE POIX & MIXED HERBS	MINIATURE LUMP CRAB CAKES ▶ old bay aioli/ \$54
GREEN BEANS ALMONDS, PARMESAN & LEMON	BLACKENED SALMON CAPRESE SKEWER ▶ fresh mozzarella, basil, balsamic reduction/ \$54
HOUSE MADE BREADS WITH BUTTER	RISOTTO TOT ▶ sundried tomato puree/ \$36
	SPINACH & ARTICHOKE WONTON ▶ / \$36
	PORK BELLY ▶ fried green tomato, spicy pepper relish & micro greens/ \$48
	GRILLED GRIT CAKE ▶ blackened shrimp, creole aioli & green onion/ \$48
	BOURSIN STUFFED MEATBALLS ▶ sweet onion jam/ \$54
	BRULEE'D TOMATO TARTLET ▶ basil pesto, brie & herb aioli/ \$36

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
\$30 per dozen

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

TARTS & TARTLETS	SIGNATURE CAKES
Items ordered by the dozen will be all one flavor	Tasty, beautiful whole cakes in a myriad of flavors with buttercream frosting in a variety of sizes.
SPICY CARAMEL ALMOND TART ▶ house-made caramel with a kick, topped with chocolate ganache in a chocolate shortbread shell	DARK CHOCOLATE, VANILLA, ITALIAN CREAM, RED VELVET OR CARROT CAKE
FRESH FRUIT TART ▶ shortbread filled with a light pastry cream & fresh fruit	6" (4-6 serv.)/ \$26 8" (8-12 serv.)/ \$32
PECAN TART ▶ classic pecan pie in a shortbread tart shell	10" (16-20 serv.)/ \$42 12" (25-40 serv.)/ \$62
LEMON MERINGUE TART ▶ light butter crust, baked citrus curd, topped with toasted meringue	14" (50-60 serv.)/ \$95 16" (70-95 serv.)/ \$140
S'MORE TART ▶ chocolate ganache topped with house-made toasted marshmallow fluff in a graham cracker crust	Half Sheet (50-60 serv.)/ \$95
1.25"/ \$36 per 2 dozen 3.25"/ \$48 per dozen	Full Sheet (75-100 serv.)/ \$170
4"/ \$60 per dozen	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"/ \$30
	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"/ \$35

PLEASE ALLOW A MINIMUM OF 48 HOURS NOTICE FOR ALL CATERING ITEMS

Have Questions?

Call our catering coordinator today to discuss your event.

Walton's Catering®: 512-391-9966
Walton's Fancy and 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

\$17 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 & SWISS* ▶ ham, swiss, lettuce, onion with Dijon aioli on sourdough

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 sourdough 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 sourdough

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

REUBEN* ▶ brisket pastrami, 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 \$2*

24 hour notice required

*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

\$19 per person - Minimum order of 10

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 & SWISS* ▶ ham, swiss, lettuce, onion with Dijon aioli on sourdough

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/ \$11

GREEN CHILE CHICKEN SALAD/ \$6/ \$11

TUNA SALAD/ \$8/ \$13

HERBED EGG SALAD/ \$5/ \$10

VEGGIE PASTA SALAD/ \$7/ \$12

SPICY POTATO SALAD/ \$6/ \$11

FRUIT SALAD/ \$4 (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/
\$45 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



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 / \$4

BUTTER CROISSANT ▶ / \$4

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

CHOCOLATE CROISSANT ▶ / \$4.50

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/ \$8

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/ \$3.50

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

FLOURLESS CHOCOLATE HEART ▶ dark chocolate brownie \$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

COFFEE & BEVERAGES

Freshly brewed coffee, hot or iced

▶ Walton's House Blend
Joe-to-Go, serves 8-10/ \$30
Pump Pot of coffee, serves 12-15/ \$45
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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