



Established in 1952, Dagar's Catering is the oldest continually owned catering and event planning company in Austin. Providing memorable events for generations, Dagar's Catering has grown into one of the most respected catering companies in the Central Texas area. Our creative team is standing by ready to service your every event need.

Complimentary Services

Creative Consultation

Two additional Consultations upon Request

Unlimited Emails and Phone Consultations

One Complimentary Tasting- This is held on the third Wednesday of the Month

Bride and Groom's Meals are complimentary

Left- over food is packaged in aluminum pans

Bride and Groom receive a care package

Parents of the Bride and Groom receive a care package

Event Manager on Location

Personal Server for Bride and Groom

Butler Style Service During Cocktail Hour

Food Items are labeled

No Travel Fee

Water Set Up for Pre Ceremony



Wedding Package

Gold Package

White Square Plastic Plates or Clear Acrylic Plates
Clear Plastic Ware Wrapped in a Linen Like Napkin
Clear 12 oz Cup
Ice
Iced Tea
Lemons
Sweetener
Catering Equipment
White or Ivory Tablecloths for Serving Tables Only

Serving Tables

Coffee
Coffee Cups
½ and ¼

Plastic Cake Plates

Dessert Forks

Napkins

Serving of the Cake- Cake knife and server

Uniformed Staffing 2 hours of set up time, 4 hours of service time, and clean up of Dagar's Equipment

Staffing includes set up of catering equipment, service of event, bussing services, clean up of catering equipment.

Staff uniform to include Black Pants, White Button Down Shirt, Black Tie

The Gold Package is based on \$11.00 per person for the package, in addition to the menu of your choice, and sales tax.

Platinum Wedding

China Dinner Plates
(Dagar's In-Stock)

Silverware

White or Ivory Cloth Napkin

Water Goblets

Ice

Iced Tea

Lemon

Sweetener

Coffee

Coffee Cups

½ and ¼

China Cake Plates

Dessert Forks

Napkins

Serving of the Cake- Cake Knife and Server

White or Ivory for the Cake Table

Catering Equipment

Serving tables

White or Ivory Tablecloths for Serving Tables Only

Uniformed Staffing 2 hours of set up time, 4 hours of service time, and clean up of Dagar's Equipment

Staffing includes set up of catering equipment, service of event, bussing services, clean up of catering equipment.

Staff uniform to include Black Pants, White Button Down Shirt, Black Tie

The Platinum Package is based on \$16.00 per person for the package, in addition to the menu of your choice, and sales tax.

*Dagar's Catering believes that gratuity is a personal thing and should be left up to the client.

We do not include gratuity.

*Dagar's Catering offers many options for our clientele. Please do not hesitate to call for a private consultation.

Phone: 512-719-5524 Fax: 512-719-5525 Website: www.dagarscatering.com





2011 Menus

Caprice Grilled Chicken
Fattoush Salad
Caprice Grilled Chicken
(Chicken marinated in Balsamic Vinaigrette topped with Diced Tomatoes and Basil)
Green Beans with Lemon
Wild Rice
Walnut Bread
\$10.50 per guest

Chicken Mushroom Alfredo Penne
Italian Salad
Chicken Mushroom Alfredo Penne
Sautéed Spinach
Garlic Bread
\$8.50 per guest

Harvest Chicken
Mixed Green Salad with Garlic Apple Dressing
Harvest Chicken
(Chicken Stuffed with Cornbread Stuffing Apples, Raisins over an Apple Butter Sauce)
Marinated Grilled Vegetables
New Potatoes with Garlic and Rosemary
Fresh Baked Rolls
\$10.50 per guest

Chorizo Chicken
Chicken Breast Stuffed with Chorizo and Fancy Cheese
Mixed Green Salad with Cilantro Lime Dressing and Ranch Dressing
Chicken Breast Stuffed with Chorizo and Fancy Cheese
Sautéed Squash
Mashed Bourbon Sweet Potatoes
Cornbread and Rolls
\$12.50 per guest

Chili-Rubbed Pork Chops
Mixed Green Salad with a Cilantro Lime Dressing
Chili Rubbed Pork Chops
Spanish Rice
Black Beans
Rolls
\$10.50 per guest

White Fish or Chicken with Lemon Basil Sauce
Caesar Salad
White Fish or Chicken with Lemon Basil Sauce
Fettuccini
Grilled Marinated Carrots
Garlic Bread
\$8.50 per guest

Lasagna
Italian Salad
Beef and Spinach Lasagna
Fettuccini Alfredo
Sautéed Squash
Garlic Bread
\$9.50 per guest

Barron Round of Beef
Fattoush Salad
Barron Round of Beef with Pinot Noir Sauce
Roasted New Potatoes with Garlic and Rosemary
Grilled Zucchini
Rolls
\$12.50 per guest

Herb Roasted Pork Loin
Fattoush Salad
Herb Roasted Pork Loin with a Choice of Cherry Sauce or Apple Butter Sauce
Garlic Mashed Potatoes
Grilled Carrots
Rolls
\$12.50 per guest

Chicken Alberto
Fattoush Salad
Chicken Alberto
(Chicken stuffed with spinach, feta, and sundried tomatoes over a white wine sauce)
Confetti Rice
Sautéed Green Beans
Rolls
\$12.50 per guest

Shiner Bock Glazed Salmon
Texas Field Green Salad
Shiner Bock Glazed Salmon
Gorgonzola and Leek Mac and Cheese
Marinated Grilled Carrots
Black Forest Bread
\$21.85 per guest

Molasses Glazed Beef Tenderloin
Mixed Green Salad with Bleu Cheese Candied Walnuts over a Balsamic Dressing
Molasses Glazed Beef Tenderloin with a Garlic Horse Radish Sauce
Caramelized Onion and Goat Cheese Mashed Potatoes
Sautéed Green Beans
Shiner Bock Bread
\$22.65 per guest

Grilled Tilapia with Mango Salsa
Spanish Cole Slaw
Grilled Tilapia with Mango Salsa
Cilantro Lime Rice
Black Beans
Rolls
\$8.50 per guest

Cornish Game Hen
Cranberry Rice Salad
Cornish Game Hen
Asparagus
New Potatoes with Garlic and Rosemary
Fresh Baked Rolls
\$15.50 per guest

Beef or Chicken Kebabs
Cucumber, Onion, Tomato Salad
Beef or Chicken Kebabs
Syrian Rice
Green Beans with Onions and Tomatoes
Pita Bread
\$15.00 per guest

Lone Star BBQ
Brisket (sliced on location)
A Choice of BBQ Chicken, Smoked Turkey or Sausage
BBQ Sauce
Cowboy Style Pinto Beans
Creamy Cole Slaw
Homemade Potato Salad
Pickles, Onions, Peppers
Fresh Baked Rolls
Cornbread
2 Meat: \$8.50 per guest
3 Meat: \$10.50 per guest

Fajitas
Fresh Flour Tortillas
Marinated Beef and Chicken Fajitas
Spanish Rice
Mexican Style Pinto Beans
Chile con Queso
Fresh Tostado Chips
Guacamole
Diced Onions
Diced Tomatoes
Shredded Cheese
Black Olives
Pico de Gallo
Picante
Sour Cream
\$12.50 per guest

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2011 Hors D'oeuvres

Fresh Fruit Kebabs with a Strawberry Yogurt Sauce or Cheesecake Dip
\$3.00 per person

Mediterranean Stuffed Mushrooms
\$1.75 per person

Risotto Stuffed Mushrooms
\$1.75 per person

Haystack Stuffed Mushrooms
\$1.75 per person

Crab Stuffed Mushroom
\$1.75 per person

Ceviche Shooters
\$3 per person

Shrimp Shooters
\$3.00 per person

Marinated Grilled Vegetables served in Red Wine Glasses
Fresh Petite Vegetables Marinated in Balsamic Vinaigrette
\$3.00 per person

Smoked Salmon Puffs
Savory Pastry filled with Hot-Smoked Salmon and Green Onions
\$2 per person

Black Pepper Biscuits with Smoked Salmon and Dill
\$2 per person

Lobster Bundles
Pastry filled with an essence of Lobster and Asparagus
\$2 per person

Marinated Chicken Skewer
With Onions, Red and Green Bell Peppers, and a Cherry Tomato
\$3 per person

Petite Beef Kebabs
Marinated Beef Tenderloin Skewer with Onions, Red and Green Bell Peppers, and a Cherry Tomato
\$3 per person

Petite Quiches
Lorraine or Florentines
\$2 per person

Spring Rolls
\$2 per person

Panamanian Empanadas
Traditional Panamanian pastry filled with meat and spices
\$2.00 per person

Crab Stuffed New Potatoes
Red Potatoes stuffed with Crab Salad
\$2 per person

Spanakopita
Greek Phyllo Pastry filled with Spinach and Feta Cheese
\$3 per person

Shrimp Angels
Grilled Shrimp wrapped with a sliver of Jalapeno and Bacon
\$2.75 per person

Bacon Wrapped Scallops
\$3 per person

Coconut Chicken with Mango Salsa
Beer Battered Coconut Chicken with a Mango Salsa
\$3 per person

Coconut Shrimp
Beer Battered Coconut Shrimp
\$3.00 per person

Smoked Salmon
with Cream Cheese, Capers, and Mini Bagels
\$2.50 per person

Pistachio Chicken Skewers
Grilled Chicken with a flare of Pistachio Pesto
\$3 per person

Italian Anti Pasto
Prosciutto, Salami, Pepperoni, Provolone Cheese, Mozzarella Cheese, Roasted Red Peppers, Green Onions, Olives, Wedged Tomatoes, Marinated Mushrooms, Pickled Okra, Pepperoncini Peppers, Marinated Artichokes, Sliced Cucumber, Carrots, Celery, Cherry Peppers, Crostini Bread
\$4 per person

Italian Antipasto Pinwheel
\$3.00 per person

Spinach Fondue
White Cheese infused with White Wine and Spinach, served with Parmesan Breadsticks
\$2 per person

Parmesan Artichoke Hearts
\$3 per person

Pizzette with Gorgonzola, Tomato, Basil
\$2 per person

Pizzette with Fig, Fontina, and Prosciutto
\$2 per person

Pizzette with Fontina, Basil, Sun Dried Tomato, and Prosciutto
\$2 per person

Asparagus wrapped in Prosciutto, Provolone with a Lemon Aioli Sauce
\$3 per person

Mushroom Sherried Meatballs
Meatball with Sherry Mushroom Sauce
\$1.75 per person

Lavosh Sandwiches
Cracker Bread softened with Cream Cheese, Lemon Pepper, Tomatoes, Ham, Turkey, Provolone Cheese, Olives and Green Onions wrapped and sliced into a pinwheel sandwich
\$2 per person

Imported Cheeses
Cheddar, Jarlsberg Swiss, Monterrey Jack, Joan of Arc Brie, Port Salute, Bel Paese, English, Stilton, Smoked Gouda, Camembert, Herb Spread, Walnut Gourmandise, Havarti with Dill, Crackers and Breads
\$2.50 per person



Vegetable Display
*Carrots, Broccoli, Cauliflower, Squash,
 Celery, Tomatoes, and Seasonal Produce
 Served with Thick Ranch Dressing and
 Guacamole Dip*
 \$1.75 per person

Chicken Drumsticks
 \$2 per person

Chicken Strips
 \$2 per person

Tamales
 \$2 per person

Petite Desserts
*Éclairs, Cream Puffs, Tarts, Cookies,
 Cheesecake, Dessert Bars, Baklava*
 \$2.50 per person

Petite Apple Baked Brie
*Petite Pie Shell filled with brie and
 apples*
 \$2 per person

Beef Chicken Sate
 \$3 per person

Grainy Mustard and Tarragon Chicken
 Skewers
 \$3 per person

Olive Tomato Squares with Basil Pesto
 Spread
 \$2 per person

Beef Tenderloin Crostini
Topped with Red Pepper Relish
 \$2 per person

Rustic Phyllo Cup
*Filled with Goat Cheese, Wild
 Mushroom Duxelle and Garnished with
 Sour Cream and Chives*
 \$2 per person

Fresh Strawberries with Chocolate
 Sauce
 \$3 per person

Sun Dried Tomato Chicken Skewer with
 a Basil Dip
 \$3 per person

Shrimp Wrapped in Peapod served with
 Watercress Aioli
 \$2.50 per person

Cherry Tomatoes with Roquefort
 Watercress
 \$1.75 per person

Reuben Puffs
*The classic sandwich placed in a puff
 pastry*
 \$3 per person

Petite Beef Wellington
 \$3 per person

Caramel Apple with Goat Cheese Purse
 \$3 per person

Corndog Shrimp with Spicy Mustard
 \$3.00 per person

Petite Muffuletta
 \$2 per person

Prosciutto-Wrapped Figs with Blue
 Cheese
 \$3 per person

Catfish Cakes
 \$2.00 per person

Crostini Station
*Cheese
 Goat Cheese, Blue Cheese, Brie, and
 Cream Cheese
 Preserves
 Apricot, Fig, Raspberry, Apple-Jalapeno
 Toasted Nuts
 Pecan Halves, Almonds, Walnuts*
 \$2.50 per person

Lobster Avocado Shooters
 \$3 per person

Coconut Crab Shooter
 \$3.00 per person

Shrimp Shooters
*Shrimp Cocktail Served with a tomatillo
 Sauce*
 \$3 per person

BLT Deviled Eggs
 \$2.00 per person

Calamari Poppers
 \$3 per person

Seasonal Fresh Fruit & Cheese Display
 \$4 per person

Chile Con Queso
 \$2.50 per person



2011 Stations and Food Bars

Burger Bar

Petite Hamburger Buns, Petite Hamburgers, Cheddar Cheese, American Cheese, Bleu Cheese, Bacon, Avocado, Chili, Caramelized Onions, Lettuce, Tomato, Sautéed Mushrooms
\$4 per person

Quesadilla Station

Fresh Flour Tortillas
Choice of Marinated Flank Steak, Shrimp, Marinated Chicken, Portabella Mushrooms, Jack Cheese, Pico de Gallo, Picante, Sour Cream, Guacamole, Chef
\$6 per person

Pasta Station

Bowtie Pasta and Fettuccini, Alfredo Sauce and Marinara Sauce, Chicken, Sausage, Shrimp, Mushrooms, Sun Dried Tomatoes, Diced Tomatoes, Peas, Parmesan, Chefs
\$10 per person

Salad Station

A Choice of Salad served in a Martini Glass or Red Wine Glass
\$2.50 per person

Made to Order Pizza

Petite Pizzas cooked to order
Pepperoni, Sausage, Mushrooms, Fennel, Figs, Bell Peppers, Caramelized Onions, Goat Cheese, Parmesan Cheese
\$7 per person

Fajita Station

Fresh Flour Tortillas, Marinated Flank Steak, Marinated Chicken Breast, Shredded Cheese, Diced Onions, Diced Tomatoes, Pico de Gallo, Picante, Sour Cream, and Guacamole
\$7 per person

Middle Eastern Station

Choice of one Main Entree: Dolmas, Kebabs, Gyros
Tabouli, Red Pepper Hummus, Eggplant Dip, Variety of Olives
\$8 per person

Dipping Station

Hummus, Babaganoush, Crab Dip, Spinach Fondue, Chile con Queso, served with breads, chips, pita, and crackers
\$5 per person

Salsa Station

Choice of Three
Mango Papaya Salsa, Chipotle Salsa, Verde Salsa, Pico de Gallo, Picante, Cranberry Orange Salsa, Watermelon Salsa, Strawberry Salsa served with Fresh Corn Chips
\$2 per person

French Fry Station

Freshly Fried Wedged French Fries served with a variety of Dipping Sauces.
Sweet-Hot BBQ Sauce, Spicy Horseradish Sauce Whole Grain Mustard Aioli, and Ketchup
\$4 per person

Carving Stations

Choice of the One

Herb Roasted Pork Loin served with Cherry Sauce
Inside Round of Beef with Horseradish, Mustard, Mayo, and Pickle Relish
Brisket
Smoked Turkey
Honey Baked Ham
Silver Dollar Rolls
Upgrades available upon request
\$4 per person

Avocado Bar

Fresh Avocados sliced to order by a uniformed chef.
Shrimp Ceviche
Ancho Shredded Chicken
Black bean and corn Salsa
Mango Salsa
Fresh Pico de Gallon
\$6 per person

Mediterranean Seared Tuna

Tuna infused with arugula, feta, Kalamata olives
Chef will sear tuna to order
\$8 per person

Crepe Station

Uniformed Chef prepares Crepes to Order
Strawberry, Peaches, Bananas, Pecans, Whipped Cream, Ham & Cheese, Chicken, Spinach
Nutella
Monray Sauce
Hollandaise
\$8.25 per person



Quench Your Thirst In 2011

Coca-Cola Bar

12 oz-Mexican Coca-Cola Served in Old Fashioned Coca Cola Bottles
Vanilla Syrup
Cherry Syrup
Cherries
Limes
Whole Peanuts
\$3.00 per person

10-2-4 Bar

8oz- Dublin Dr. Pepper served in Old Fashioned Bottles
Vanilla Syrup
Cherry Syrup
Cherries
Limes
Whole Peanuts
\$3.75 per person

Hot Chocolate Bar

Hot Chocolate
Mini Marshmallows
Chocolate Shavings
Peppermint Pieces
Orange Rind
\$2.50 per person

Southern Comfort

Iced Tea
Sweet Tea
Mango Tea
Raspberry Tea
Mint Tea
Served in Cylinder Jars with Fruit Garnish
Highball Glasses
\$3.00 per person

Fizzy Fruit Sodas

Flavors- Blueberry Vanilla, Kiwi Strawberry, Cherry Vanilla, Prickly Pear, Watermelon, and Many More
Served in Zombie Glasses and Garnished
\$2.50 per person

Root Beer Float Bar

Root Beer Served over Vanilla Blue Bell Ice Cream in a Beer Glass
\$3 per person

Other Options

Coffee Bar
Specialty Soda Bar
Apple Cider
Aqua Fresca

