



48 hour notice is preferred. Delivery fees will be determined based on location of event.
 Drop off or full service catering is available. Gratuity and service fees apply for full service catering.
 Plates, napkins & cutlery available for \$.50 per person

Build Your Own- contact a catering specialist for a personalized menu: catering@kerbeylanecafe.com 512.769.4139

{	Dips & Sauces	•	Hummus \$8	House Salsa \$5	Queso \$9
	(per pint)	•	Tomato Crudo \$9	Salsa Verde \$7	Pico de gallo \$5
		•	Tabbouleh \$5	Guacamole \$10	Chips, Crostini or Pita \$1 per person
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Appetizers

Caprese Skewers \$20 per dozen

Cherry tomatoes, fresh mozzarella balls and fresh basil drizzled with a balsamic reduction.

Smoked Salmon on Crostini \$20 per dozen

Lemon zest cream cheese, fresh dill and capers.

Deviled Eggs \$12 per dozen

Traditional deviled eggs sprinkled with smoked paprika.

Albondigas \$14 per dozen

Spanish-style meatballs topped with feta cheese. Served with tomatillo sauce.

Italian-Style Meatballs \$14 per dozen

Herb & fennel meatballs stuffed with mozzarella. Served with spicy marinara sauce.

Suppli \$18 per dozen

Panko-crusted mozzarella and risotto balls in a red wine marinara.

Stuffed Mushrooms \$15 per dozen

Parmesan, Italian herbs, and Panko-stuffed Criminis topped with basil pesto.

Sausage Pancake Dumplings \$14 per dozen

All-natural sausage bites dipped in Kerbey's own buttermilk batter and dusted with powdered sugar.

Mini-Quiches \$22 per dozen

Jalapeno sausage & cream cheese; tomato, spinach & feta; or ham, onion and cheddar.

Potato Flautas \$14 per dozen

Corn tortillas stuffed with spiced potato and feta cheese. Served with chipotle mayo.

Sliders Trio \$35 per dozen

Served with Swiss cheese, habanero bleu cheese or horseradish mustard.

Baked Tofu \$10 per dozen

Served with almond butter BBQ sauce.

Platters

Salsa Trio with Chips Serves 10-15 \$40/ Serves 20-25 \$75

Roasted Tomato & Chipotle, Tomatillo & Serrano, and Pico de Gallo.

Antipasta Serves 10-15 \$80/ Serves 20-25 \$135

Fresh mozzarella, provolone, sopressata, salami, mixed olives, pepperoncini, roasted bell peppers, marinated artichoke hearts and tomatoes with a balsamic vinegar glaze.

Greek Platter Serves 15-20 \$45/ Serves 20-25 \$75

Hummus, tabbouleh, feta, kalamata olives, assorted roasted peppers and pita bread.

Tea Sandwiches Serves 10-15 \$45/ Serves 20-25 \$60

Hummus & cucumber; turkey & havarti; tomato, arugula and cream cheese; ham and swiss.

Cheese & Baguette Serves 10-15 \$35/ Serves 20-25 \$55

Chef selected cheeses and fruit garnish fruit garnish.

Mediterranean Chicken Salad Serves 10-15 \$40/ Serves 20-25 \$60

Lemon, fresh tarragon, capers, currants, kalamata olives, and orzo. Served with sliced tomato and pita bread.

Hors d'oeuvres