



Minimum of 12 orders per package. Priced per person. 48 hour notice is preferred.
Delivery and tax charges will apply. 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

Lunch & Dinner Packages

Fajitas \$16

Chicken, Beef or Portabella: Grilled with onion and pepper. Served with pico de gallo, cheese, and sour cream;
Salsa & Guacamole with Chips: Choose one salsa: Roasted Tomato & Chipotle, Tomatillo & Serrano or Salsa Fresca;
Spanish Rice; Black Beans; Flour or Corn Tortillas

Enchiladas \$14

Choose One:

- Chicken: Shredded chicken and melted cheese
- Green Green: Spinach, mushroom, artichoke and mozzarella
- Cheese: Four cheese blend

Choose One Sauce: Verde, Ranchero or Chipotle

Mixed Green Salad: With cucumber, tomato and carrot; Spanish Rice; Black Beans

Italian Dinner \$16

Choose One:

- Pedro's Pasta: Penne, white wine, lemon, garlic and olive oil with spinach, tomato, kalamata olives, mushroom and feta cheese
- Pasta Pomodoro: Linguini, fresh basil, tomato, garlic and onion
- Joel's Pepper Pasta: Rigatoni, marinara, onion, roasted red and yellow bell pepper with Italian sausage
- Chipotle Cream Pasta: Penne, onion, tomato and grilled chicken

Caesar salad; Garlic bread

ADD ON: Beef or Veggie Baked Lasagna (serves 9-12) \$45

Mediterranean Feast \$14

Greek Chicken: Grilled chicken breast, topped with feta, kalamata olives and diced tomato;
Hummus and Pita; Tabbouleh Salad; Bell Pepper, Cucumber & Red Onion Salad

Roasted Chicken \$15

Lemon Thyme Roasted Chicken; Mixed Green Salad: With cucumber, tomato and carrot; Green Beans;
Red Mashed Potatoes; Dinner Roll with Butter

BBQ \$18

Pulled Pork or BBQ Chicken with House-Made BBQ Sauce; Iceberg Wedge: with bacon, tomato and bleu cheese dressing;
Creamed Corn; Red Skinned Mashed Potatoes; Sliced Bread, Onion and Pickles

ADD ON:

Corn Bread Muffins (serves 12) \$12

Baked Beans \$8 quart

Peach Cobbler (serves 12) \$15

Pork Tenderloin \$16

Coffee-Crusted Pork Tenderloin; Aged White Cheddar Mashed Potatoes; Mixed Green Salad: With cucumber, tomato and carrot; Seasonal Vegetables; Dinner Roll with Butter

Vegan Entree \$13

Veggie Enchiladas with Ranchero sauce; Mixed Green Salad: With cucumber, tomato and carrot;
Spanish Rice; Black Beans

Beverages

- Hibiscus Mint Tea (serves 8-10) \$12
- Fresh Brewed Iced Tea (serves 8-10) \$10
- Locally Roasted Coffee (serves 10-12) \$16
- Fresh Squeezed Orange Juice (serves 14-16) \$14
- Iced Chai Tea (serves 8-10) \$14
- Blue Sky Soda \$2
- Bottled Water \$1
- Soda \$1

Dressings

- Ginger Soy
- Garlic Sesame
- Tomato Basil
- Balsamic Vinaigrette
- Honey Mustard
- Eggless Caesar
- Bleu Cheese
- Ranch