

CARPENTER HOTEL



CARPENTER'S HALL CATERING

SPECIALTY BREAKFASTS

Carpenter's Hall Catering

THE CARPENTER BREAKFAST

\$25 per person

Assorted fresh baked pastries served with jams, jellies and whipped butters, served with seasonal fruits

Choice of 1

- Greek yogurt parfaits with coconut granola, berries and local honey
- Coconut yogurt parfaits with coconut granola, berries and agave

ZILKER BREAKFAST

\$40 per person

Served with seasonal fruits, Carpenter breakfast potatoes, signature house salsas, shredded cheese

Choice of 1

- Greek yogurt parfaits with coconut granola, berries and local honey
- Coconut yogurt parfaits with coconut granola, berries and agave

Build Your Own Breakfast Taco

- Corn and flour tortilla, queso scrambled eggs, and choice of meat (bacon or green chorizo)

Optional Additions

- Guacamole and chips \$8 per person
- Sliced avocado \$3 per person
- Sub egg whites \$2 per person

TO-GO BREAKFAST TACOS

Served on flour or corn tortilla

- Bean and cheese \$38 per dozen
- Potato, egg and cheese \$48 per dozen
- Avocado and cheese \$50 per dozen
- Egg and cheese \$50 per dozen
- Migas \$54 per dozen
- Chorizo, egg and cheese \$55 per dozen
- Bacon, egg and cheese \$60 per dozen

BREAKFAST STATIONS

Carpenter's Hall Catering



HOUSE-MADE BAGEL AND LOX

\$21 per person

- House made 'everything' bagels
- Whipped scallion cream cheese
- Shaved red onion
- Smoked salmon
- Capers
- Sliced avocado

BUILD-YOUR-OWN BREAKFAST

SANDWICH

\$25 per person

- Scrambled eggs
- Bacon
- Smoked chicken sausage
- Sliced avocado
- Arugula
- Assorted sauces
- House made brioche bun

BUILD-YOUR-OWN YOGURT BOWL

\$12 per person

- Local Greek yogurt
- Coconut yogurt
- Chia pudding
- Coconut granola
- Dried fruits
- Nuts
- Seasonal berries
- Local honey
- Market fruit

BREAKFAST ADDITIONS

- Egg whites \$3 per person
- House smoked bacon, green chorizo, or chicken sausage \$6 per person
- House smoked brisket \$7 per person
- Seasonal quiche \$10 per person
- Assorted fresh baked pastries, with jams, jellies and whipped butters \$60 per dozen

BREAKS AND SNACKS

30-MINUTE SERVICE TIME

Carpenter's Hall Catering

ON TEXAS TIME

\$15 per person

- Assorted granola bars
- 'Ranch style' chips and dip
- Spiced candied pecans and cashews
- House made flavored popcorn

HEALTH KICK

\$20 per person

- Assorted granola bars
- Seasonal vegetable crudites with assorted dips and spreads
- Green juice
- Seasonal fruit



LUNCH

Carpenter's Hall Catering

JOSEPHINE STREET LUNCH

\$36 per person

Served as stations or family style

Can be boxed for an additional \$5 per person

Served with variety of chips, trail mix cookies, and seasonal fruit

Salad (Choice of 1)

- **Carpenter Salad** gem lettuce, pickled shallot, carpenter dressing, croutons, parmesan
- **Market Greens** mixed lettuce, fennel, lemon vinaigrette, herbs, radish, cucumber (V, GF)

Sandwiches (Choice of 2)

- **Smoked Turkey** lemon mayo, lettuce, avocado, tomato, bread and butter pickles
- **Falafel** green onion tahina, shredded lettuce, tomato, house hot sauce, pickle relish
- **Roast Beef** horseradish cream, arugula, pickled sweet peppers
- **Chicken Salad** harissa aioli, grapes, arugula

Sides (Choice of 2)

- **Potato Salad** red potatoes, dijonnaise, paprika
- **Macaroni Salad** browned butter mayo, mirepoix
- **Cole Slaw** bread and butter vinegar
- **Ranch Style Baked Beans** bacon, pickled jalapeno
- **Cowboy Caviar** black eyed peas, roasted corn, red onions, bell pepper



LUNCH

CONTINUED

Carpenter's Hall Catering

LAMAR LUNCH

\$55 per person buffet | \$48 person family style

Salad (Choice of 1)

- **Carpenter Salad** gem lettuce, pickled shallot, carpenter dressing, croutons, parmesan
- **Market Greens** mixed lettuce, fennel, lemon vinaigrette, herbs, radish, cucumber (V, GF)

Entrees

- **Marinated Grilled Chicken Breast** tzatziki
- **Salmon Filet** browned butter aioli, herbs
- **Tri Tip Steak** grilled olive salsa
- **Roasted Eggplant** pecan romesco

Sides (Choice of 2)

- Roasted seasonal vegetable
- Braised garbanzo with tahini
- Herbed lemon rice

DESSERTS (CHOICE OF ONE)

- **Granola Cookies** chocolate, oatmeal, nuts and cherries
- **Carrot Cake Cupcakes** earl grey frosting
- **Chocolate Pot De Crème** espresso caramel, graham crumble

TACO BAR

\$55 per person buffet

\$48 per person family style

Chef Attended Station +\$300

Served with flour and corn tortilla, house salsas, lime, pickled red onions, cilantro, and shredded cheese

Mains (Choice of 2)

- Mushroom Tinga
- Ancho Chili Rubbed Steak
- Marinated Chicken Breast
- Mojo Shrimp

Sides

- Refried beans
- Cilantro rice
- Tortilla chips
- 'Elote style' potato salad

CANAPES

Carpenter's Hall Catering



Priced by the dozen

Minimum order of 1 dozen per item

- **Crispy Smoked Deviled Egg**
browned butter aioli
\$28 per dozen
- **'Elote Style' Hush Puppies**
\$32 per dozen
- **Whipped Feta Toast Fennel**
za atar, garlic honey
\$42 per dozen
- **Salt Cod Fritter** saffron mayo
\$48 per dozen
- **Tuna Tartare** lime kosho,
rice cracker \$50 per dozen
- **Pastrami Duck Sandwiches**
sourdough biscuit, kohlrabi
kraut, tzatziki \$50 per dozen
- **Braised Pork Belly** house
mustard, sourdough waffle
\$50 per dozen
- **Oyster** passionfruit-habanero,
cucumber salsa \$60 per dozen
- **Burger Slider** dijonnaise,
gruyere, pickle, pretzel bun
\$60 per dozen

RECEPTION STATIONS

Carpenter's Hall Catering

CHEESE

\$25 per person

Assorted local cheeses, seasonal jam, crackers, house bread

CHARCUTERIE

\$25 per person

Assorted local and house made cured meats with olives, mustards, crackers and house bread

DIPS & SPREADS

\$18 per person

Black eye pea hummus, whipped ricotta, lebne, charred eggplant, pecan muhammara
Served with crudites, crackers and house bread

DESSERT

\$20 per person

Chef's selection of petite fours

GUACAMOLE BAR

\$12 per person

Make it an action station +\$200

Guacamole, assorted signature sauces, roasted corn, queso fresco, habanero escabeche, bacon bits, chips

SMOKEHOUSE STATION

\$35 per person

Make it an action station +\$200

Smoked brisket, heritage turkey breast, pork spareribs, cole slaw, assorted bbq sauces, spicy pickles, bread

BUILD YOUR OWN 'ELOTES'

\$18 per person

Smoked corn either on or off the cob, served with lime mayo, cotija, cilantro, tajin, crushed flamin' hot cheetos, pickled onions, guacamole, pickled chilies, signature sauces

OYSTERS

\$350

100 oysters shucked to order, passionfruit hot sauce, hibiscus mignonette, smoky cocktail sauce

SEAFOOD STATION

\$750 serves 20-23

100 Oysters, 25 peel and eat shrimp, 25 stone crab claws, 25 scallops on the half shell, passionfruit hot sauce, hibiscus mignonette, smoky cocktail sauce



DINNER

Carpenter's Hall Catering

\$64 per person buffet | \$70 person family style

All meals served with house made focaccia

Salad (Choice of 1)

- **Carpenter Salad** gem lettuce, pickled shallot, carpenter dressing, croutons, parmesan
- **Market Greens** mixed lettuce, fennel, lemon vinaigrette, herbs, radish, cucumber (V, GF)

Entrée (Choice of 2)

- **Half Roasted Chicken** roasted chicken jus, herbs
- **Salmon Filet** green onion tahini
- **Tri Tip** guacachile
- **Roasted Eggplant** pecan muhammara

Sides (Choice of 2)

- Roasted seasonal vegetable
- Braised garbanzo with tahini
- Herbed lemon rice

Desserts (Choice of 1)

- **Granola Cookies** chocolate, oatmeal, nuts and cherries
- **Carrot Cake Cupcakes** earl grey frosting
- **Chocolate Pot de Crème** espresso caramel, graham crumble

Custom plated options available upon request.

Guest count restrictions may apply.



BEVERAGE SERVICES

Carpenter's Hall Catering



BEVERAGE STATION

Half Day \$20 per person

Full Day \$32 per person

Self-serve coffee station with cream, dairy free alternative milk of choice and sugar, iced tea with lemon and sugar, assorted canned sodas, canned sparkling water

COLD BEVERAGE STATION

Half Day \$14 per person

Full Day \$18 per person

Self-service iced tea (w/ lemon and sugar), assorted canned sodas, canned sparkling water

FRESH JUICE STATION

\$60 per 34 oz carafe

Fresh squeezed orange or grapefruit

WATER STATION

\$50 per day

BAR SERVICE

BEER & WINE

3 hours \$40 per person
4 hours \$48 per person
5 hours \$54 per person

Sommelier choice of sparkling, white, rosé and red wine alongside a selection of local and domestic beers.

CARPENTER CLASSIC

3 hours \$65 per person
4 hours \$77 per person
5 hours \$89 per person

- Wheatley Vodka
- Brokers Gin
- Flor de Cana Extra-Seco Rum
- Buffalo Trace Bourbon
- Dulce Vida Blanco Tequila
- Union Mezcal
- Sommelier Selection of Sparkling, White, Rose, & Red
- Seasonal selection of local and domestic beers

ZILKER SELECT COCKTAILS

3 hours \$75 per person
4 hours \$91 per person
5 hours \$107 per person

- Belvedere Vodka
- Fords Gin
- Flor de Cana 7y Aged Rum
- Woodford Reserve Bourbon
- Lalo Blanco Tequila
- Del Maguey Vida Mezcal
- Sommelier Selection of Sparkling, White, Rose, & Red
- Seasonal selection of local and domestic beers

CONSUMPTION BAR

HOUSE WINE

\$15 per glass

BEER

\$8 per can

CARPENTER CLASSIC SPIRITS

\$17 per cocktail

- Wheatley Vodka
- Brokers Gin
- Flor de Cana Extra-Seco Rum
- Buffalo Trace Bourbon
- Dulce Vida Blanco Tequila
- Union Mezcal

ZILKER SELECT COCKTAILS

\$20 per cocktail

- Belvedere Vodka
- Fords Gin
- Flor de Cana 7y Aged Rum
- Woodford Reserve Bourbon
- Lalo Blanco Tequila
- Del Maguey Vida Mezcal



*All bars include Rambler sparkling water, Coke, Diet Coke, Sprite, Dr Pepper, Ginger Beer, Tonic Water, fresh squeezed lemon & lime juice