







## SUMMER HOUSE ON MUSIC LANE

Summer House on Music Lane, the full-service restaurant at Hotel Magdalena, is inspired by the casual sophistication that defines a lake house weekend. The menu features honest and straightforward cooking taking cues from old-school hospitality but with a decidedly unpretentious, Austin sensibility. The 45 indoor seats have views of the open kitchen with a live-fire grill and rotisserie and an intimate eight-seat bar is positioned in the middle of the airy space. The 70 covered outdoor patio seats pair best with easygoing company and ice-cold martinis. Summer House on Music Lane is open for breakfast, lunch, and dinner, as well as a lively brunch available on the weekend.

Our catering menus reflect all our favorite dishes from the Summer House selections, with options for breakfast, lunch, dinner, happy hours, and bar services.



TAKE A VIRTUAL TOUR

Scan the QR code to see a 360° view of Summer House on Music Lane

## Breakfast

### SUMMER HOUSE BREAKFAST

ASSORTED BREAKFAST PASTRIES

**GREEK YOGURT PARFAIT** 

local greek yogurt, cherry coconut granola, berries vegan option: whipped coconut cream and chia seed pudding, coconut granola, and berries

FRESH WHOLE FRUIT

whole bananas, apples, mandarin, and additional seasonal options

#### HANDHELD BREAKFAST

**GREEK YOGURT PARFAIT** 

local greek yogurt, cherry coconut granola, berries vegan option: whipped coconut cream and chia seed pudding, coconut granola, and berries

FRESH WHOLE FRUIT

whole bananas, apples, mandarin, and additional seasonal options

choice of

BREAKFAST TACOS WITH HOUSE PREPARED SALSA (choice of 2)

BACON, EGG & CHEESE

**POTATO, EGG & CHEESE** 

**BEAN & CHEESE** 

MIGAS eggs, pico de gallo, corn tortilla chips

or

SUMMER HOUSE BREAKFAST SANDWICH

house sesame brioche bun, bacon, hot sauce

#### **DELUXE BREAKFAST**

**ASSORTED BREAKFAST PASTRIES** 

**GREEK YOGURT PARFAIT** 

local greek yogurt, cherry coconut granola, berries vegan option: whipped coconut cream and chia seed pudding, coconut granola, and berries

FRESH WHOLE FRUIT

whole bananas, apples, mandarin, and additional seasonal options

**SCRAMBLED EGGS** 

**HASH BROWNS** 

onion, jalapeno, smoked paprika

**BACON OR BREAKFAST SAUSAGE** 

#### **ADD ONS**

ASSORTED BREAKFAST PASTRIES

MIXED GRAIN PORRIDGE almond milk, date, berry compote

**CINNAMON ROLLS** 

**SCRAMBLED EGGS** 

APPLEWOOD SMOKED TENDERBELLY BACON

BREAKFAST SAUSAGE

**BISCUITS & GRAVY** 

## Brunch Buffet

MINI QUICHES (choose 1)

**BACON & GRUYERE** 

MUSHROOM & GRUYERE

BREAKFAST TACOS WITH HOUSE PREPARED SALSA (choice of 2)

BACON, EGG & CHEESE

**POTATO, EGG & CHEESE** 

**BEAN & CHEESE** 

MIGAS eggs, pico de gallo, corn tortilla chips

FRESH WHOLE FRUIT

whole bananas, apples, mandarin, and additional seasonal options

ASSORTED BREAKFAST PASTRIES

AVOCADO SALAD

grapefruit, feta, candied amaranth, arugula

**CHOICE OF SLIDERS** 

HAM & CHEESE dijonaise, hawaiian roll

FRIED CHICKEN SAMMIE house hot sauce

#### ADD ONS

ASSORTED BREAKFAST PASTRIES

**DEVILED EGGS** 

**COLD SMOKED SALMON LOX + ACCOUTREMENTS** 

**CINNAMON ROLLS** 

**AVOCADO TOAST** 

garden greens, feta, pepitas,

SCRAMBLED EGGS

APPLEWOOD SMOKED TENDERBELLY BACON

BREAKFAST SAUSAGE

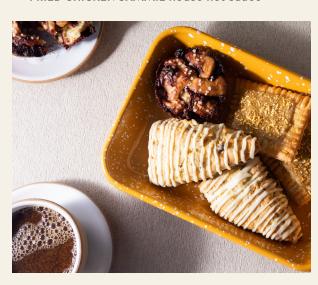
**BISCUITS & GRAVY** 

MIXED GRAIN PORRIDGE

almond milk, date, berry compote

**SMOOTHIE** 

choice of Green Machine or Berry Blast







# Breaks 30 Minute Service Time

### **SWEET AND SAVORY**

SEASONED PRETZELS

**CHOCOLATE CHIP COOKIES** 

**POTATO CHIPS Variety** 

HOUSE TRAIL MIX Apricots, nuts, white chocolate

**GRANOLA BAR** 

## **HEALTHY**

SEASONAL VEGETABLE CRUDITE & HOUSE DIPS

HOUSE TRAIL MIX apricots, nuts, white chocolate

**GRANOLA BAR** 

**CHEESE & CRACKERS** 

**JERKY** 



# Meeting Beverage Packages

ALL-DAY HALF-DAY

COFFEE

ASSORTED TEA ASSORTED TEA

BOTTLED SODA & TOPO CHICO BOTTLED SODA & TOPO CHICO

CANNED RICHARD'S RAINWATER CANNED RICHARD'S RAINWATER

**BEVERAGE ON CONSUMPTION** 

COFFEE (price per gallon)

ASSORTED TEA (price per gallon)

**CARAFE OF JUICE** 

CANNED RICHARD'S RAINWATER

**BOTTLED SODA & TOPO CHICO** 

RED BULL

## Lunch

### **GRAB & GO LUNCH**

#### **SANDWICHES**

ROASTED TURKEY dijonaise, lettuce, tomato

CHICKEN SALAD lettuce, tomato

SUBMARINE SAMMIE ham, turkey, cheddar, lettuce, tomato, sammie spread

#### **VARIETY OF CHIPS & COOKIES**

MIXED GREEN SALAD apple cider vinaigrette, feta, tomato, garlic breadcrumbs



## **FAMILY STYLE OR BUFFET STYLE LUNCH**

#### **FOCACCIA BREAD**

#### SALAD (choose 1)

ARUGULA SALAD balsamic vinaigrette, baby tomato, pecorino

CLASSIC CAESAR SALAD baby romaine, pecorino, caesar, garlic crouton

KALE SALAD apple butter vinaigrette, pecorino, serrano chile, pickled apples

BIBB SALAD apple cider vinaigrette, garden herbs, blue cheese, radish

#### ENTREE (choice of 2 for pre-determined amount)

CHICKEN BREAST chimichurri

SEARED SALMON FILET lemon butter sauce

OAK GRILLED PETITE TENDERLOIN salsa verde

OAK GRILLED IBERICO PORK TENDERLOIN salsa verde

SMOKED HEN OF THE WOODS MUSHROOM soft polenta, marinated tomato

#### SIDES (choose 2)

**POTATO PUREE chives** 

GRILLED BROCCOLI pecorino and preserved lemon

**GRILLED ASPARAGUS herb vinaigrette** 

CHARRED SWEET POTATOES habanero aioli, chimichurri, herbs

#### **DESSERT (choose 1)**

**CARROT CAKE CUPCAKES** 

SEASONAL HAND PIE mascarpone cream

**ASSORTED COOKIES** 

# Taco Bar

#### AVAILABLE FOR LUNCH AND DINNER

Served buffet style. Includes: grilled corn salad, corn and flour tortillas, garnish station, rice and beans

PROTEINS (choose 2)

**PORK CARNITAS** 

**CHICKEN TINGA** 

SHRIMP MOJO DE AJO

**MOLE CAULIFLOWER** 

SIDE

**GRILLED CORN SALAD** 

RICE AND BEANS (choose 1 of each)

ARROZ VERDE or MEXICAN RICE

**BLACK BEANS or PINTO BEANS** 

**GARNISH STATION** 

CORN AND FLOUR TORTILLAS, COTIJA CHEESE, SHREDDED CABBAGE, ESCABECHE, FIRE SALSA, TOMATILLO SALSA, PICO DE GALLO

#### **ADD ONS**

TORTILLA CHIPS guacamole and salsa

BABY GREENS SALAD with tomato, carrot, pepitas, feta, cilantro lime vinaigrette

#### **DESSERTS**

**CARROT CAKE** 

**CHURROS** 

**ASSORTED COOKIES** 



# Stationed Canapés

based on one-hour service time

### COLD

BEEF TARTARE smoked oyster aioli, oven dried tomato, oregano DEVILED EGGS chives (GF)

WALDORF STYLE LETTUCE CUPS (GF)

CEVICHE seasonal selection, corn crisp (GF)

SALMON TOAST fines herbes, house rye

TOMATO TOAST garlic confit, fried oregano (Vegan)

EGGPLANT TOAST pickled onion, piquillos (Vegetarian)

MUSHROOM TOAST herbed feta (Vegetarian)

## HOT

BACON-WRAPPED DATES bay blue, balsamic (GF)

PEPPERED STRIP STEAK mushroom duxelles, horseradish sauce, crostini

CRAB CAKE remoulade, fennel

**BUTTERMILK FRIED CHICKEN fresno hot sauce** 

CHICKEN EMPANADAS jack cheese, herbed buttermilk ranch, fresh corn masa

MUSHROOM EMPANADA grilled corn, chipotle salsa (GF)

STRIP STEAK SKEWERS piquillo chimichurri (GF)

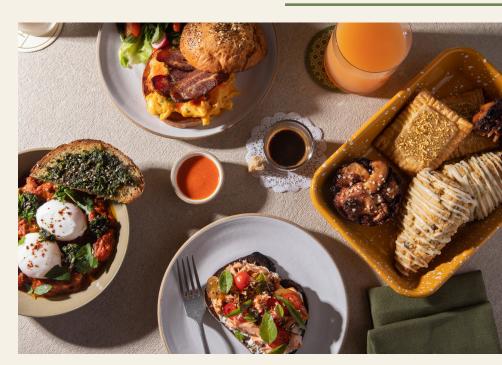
## **RECEPTION STATIONS (25 person minimum)**

CHEESE AND CHARCUTERIE DISPLAY

CRUDITES house made dips and crackers

PRIME RIB CARVING STATION

SWEETS mini cobblers, cupcakes, pots de crème, cookies





## Dinner

#### PLATED DINNER

**FOCCACIA BREAD** 

SALAD (select 1 for the group)

ARUGULA SALAD balsamic vinaigrette, baby tomato, pecorino
CLASSIC CAESAR SALAD baby romaine, pecorino, caesar, garlic crouton
BIBB SALAD apple cider vinaigrette, garden herbs, blue cheese, radish
KALE SALAD apple butter vinaigrette, pecorino, serrano chile, pickled apples

ENTRÉE (choice of 2 for pre-determined amount)

BEEF TENDERLOIN peppercorn cream sauce, potato puree

PAN-SEARED STRIPED BASS tomato butter sauce, brown rice, pickled currants

PAN-SEARED CHICKEN BREAST herbed jus

BRAISED BEEF SHORT RIB rich pan gravy

GRILLED SALMON bearnaise, asparagus

PORCINI BOURGUIGNON celeriac purée (V)

**DESSERTS** (select 1 for the group)

SEASONAL HAND PIE mascarpone cream

**ASSORTED COOKIES** 

CARROT CAKE cream cheese icing





#### FAMILY STYLE OR BUFFET STYLE DINNER

**FOCCACIA BREAD** 

SALAD (select 1 for the group)

ARUGULA SALAD balsamic vinaigrette, baby tomato, pecorino
CLASSIC CAESAR SALAD baby romaine, pecorino, caesar, garlic crouton
KALE SALAD apple butter vinaigrette, pecorino, serrano chile, pickled apples

**ENTREES** (choice of 2 for the group)

BEEF TENDERLOIN peppercorn cream sauce

OAK GRILLED STRIP STEAK chimichurri

PAN-SEARED CHICKEN BREAST herbed jus

STRIPED BASS tomato butter sauce

**GRILLED SALMON** bearnaise

BRAISED BEEF SHORT RIB rich pan gravy

PORCINI BOURGUIGNON celeriac purée (V)

SIDES (choice of 2 for the group)

**POTATO PUREE chives** 

GRILLED BROCCOLI pecorino and preserved lemon

GRILLED ASPARAGUS herb vinaigrette

CHARRED SWEET POTATOES habanero aioli, chimichurri, herbs

GREEN BEANS tomato, garlic, shallot, sherry vinegar

DESSERTS (select 1 for the group)

SEASONAL HAND PIE mascarpone cream

DARK CHOCOLATE POT DE CRÉME

CARROT CAKE cream cheese icing

## Beer & Wine

## **BEER**

INDEPENDENCE NATIVE TEXAN PILSNER

**CARL KOLSCH** 

FRIENDS & ALLIES NOISY CRICKET SESSION IPA

### WINE

MONMOUSSEAU ETOILE BRUT

**VIGNERONS ARDECHOIS CHARDONNAY** 

**FAMILLE PERRIN ROSE** 

**VIGNERONS ARDECHOIS CABERNET SAUVIGNON** 



# Tier 1 Spirits

DEEP EDDY VODKA

CITADELLE GIN

**PUEBLO VIEJO BLANCO TEQUILA** 

**OLD FORESTER BOURBON** 

**BRUGAL WHITE RUM** 

# Tier 2 Spirits Price per person

**GREY GOOSE VODKA** 

**FORDS GIN** 

ARETTE BLANCO TEQUILA

**BUFFALO TRACE BOURBON** 

PLANTATION PINEAPPLE RUM

\*\*\*Offerings subject to change based on seasonality

# Consumption Bar

## **SPIRITS - TIER 1**

DEEP EDDY VODKA
CITADELLE GIN
PUEBLO VIEJO TEQUILA
OLD FORESTER
BRUGAL WHITE RUM

### **SPIRITS - TIER 2**

GREY GOOSE VODKA
FORDS GIN
ARETTE BLANCO TEQUILA
BUFFALO TRACE BOURBON
PLANTATION PINEAPPLE RUM

## WINE

MONMOUSSEAU ETOILE BRUT
VIGNERONS ARDECHOIS CHARDONNAY
FAMILLE PERRIN ROSE
VIGNERONS ARDECHOIS CABERNET SAUVIGNON

### **BEER**

INDEPENDENCE NATIVE TEXAN PILSNER

CARL KOLSCH

FRIENDS & ALLIES NOISY CRICKET SESSION IPA



# FOR MORE INFORMATION

SALES@HOTELMAGDALENA.COM

