

**Corporate 2022 Menus and Pricing**

**Established in 1952, Dagar's Catering is the oldest family-owned catering company in Austin, Texas. Providing memorable events across generations, Dagar's Catering has grown into one of the most respected companies in Central Texas, consistently providing outstanding food & the utmost in customer service. With over 69 years of business under its belt, Dagar's Catering is still successfully executing hundreds of events a year & would love to be part of your next special occasion, whether it is a wedding, social gathering, office party, or university event. Our creative team is standing by, ready to make your best dishes come true!**



every event will be subject to a 20% service charge, \$120 Fuel Charge, and 8.25% sales tax

**Dagar's Classic Service Package**

paper plates

plastic-wrapped utensils

plastic dagar's cups\*

catering equipment, service tables, & linens for service tables\*\*

**\$1.20 per guest**

**Premium Service Package**

Clear Round Plates

clear plastic utensils wrapped in a linen-like napkin

clear 12 oz. cups\*

catering equipment, service tables, & linens for service tables\*\*

**\$3.75 per guest**

**Luxe Service Package**

1 china dinner plates (choice of seven in-house patterns)

Silverware- Knife, Fork, and Spoon

white or ivory cloth napkin (specialty napkins available for a nominal fee)

1 water goblets\*

catering equipment, up to 3 service tables, & 3 linens for service tables\*\*

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for all packages, staffing & beverages are added on for a separate fee based on services contracted  
(see next page)

**\*cups/glassware only included when beverage packages are ordered.**

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### Complete Your Service Package

Service Staff

Servers

**\$60.75 per hour per server**

Uniformed Chefs

**\$337.50 per chef**

#### **Estimate of Service Staff Needs May Vary Upon Location and Service Needs.**

+dagar's classic & premium packages, buffet service: **minimum of 1 sever for every 30 guests**

+luxe package, buffet service: **minimum of 2 servers for every 50 guests**

+plated or family-style service: **minimum of 1 server per 16 guests, plus 1 chef per 50 guests**

+passed appetizers or action stations: additional fees for servers & chefs will apply

+cake cutting complimentary

+set-up & breakdown of guest tables/chairs or special venue cleanup: additional service time and staffing may apply

+trash removal from site after event: **\$67.50 per 100 guests**

# COME & TAKE IT

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### Hors d' oeuvres

**Choice of 3- \$9.90 per guest | Choice of 5- \$16.50 per guest| Choice of 8- \$24.60 per guest**

### Fall and Winter Appetizers

Roasted Beets Crostini w. Toasted Nuts, Goat Cheese w. Balsamic Reduction  
(Vegetarian) | Ratatouille Stuffed Mushrooms (Vegan) |  
Sweet Potato Avocado Tartare(Vegan)

Cranberry Crab Cake Bite w. Chipotle Aioli | Chimichurri Steak Pops  
Caramel Pecan Brie Phyllo Cups | Citrus Chicken w. Tahin Pop

### Spring and Summer Appetizers

Strawberry Caprese Pop | Caprese Chicken Pop | Avocado Crab Cake Bite | Smoked Salmon Deviled Eggs  
Stuffed Mushroom | Watermelon Fries with Yogurt and Tajin  
Spring Herb Cream Cheese Vegetable Cups | Parmesan Asparagus Fries  
Chimichurri Steak Pops |Strawberry Feta Phyllo Cups

### Texas Appetizers

Brisket Egg Rolls w. Spicy BBQ Sauce | Chicken Diablos Pops | Shrimp Diablos Pops  
Scallop Ceviche Cucumber Cups | Shrimp Ceviche Cucumber Cups  
White Fish Ceviche Cucumber Cups | Ancho Chicken Jalapeno Poppers  
Frito Pie Bites | Shrimp and Grits Cup

### 70 Years of Best Sellers

Mushroom Sherried Meatballs | Crab Salad Stuffed New Potatoes | Twice Baked Potato Bites

Southern Deviled Eggs | Lavosh Sandwiches

Chimichurri Smoked Beef Tenderloin Crostini | Mediterranean Stuffed Mushrooms

Caramel Apple Goat Cheese Purses

Fresh Fruit and Cheese Display (counts as 2)

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### **Stationary Appetizers**

#### **Queso Station-\$8.50 per guest**

Dagar's Famous Queso | Pico de Gallo | Guacamole | Picadillo

#### **Grazing Table- \$15 per guest**

Assorted Cured Meats

Prosciutto | Salami | Pepperoni | & Various House-Smoked Meats

Assorted Artisanal Cheeses

Assorted Accompaniments

Seasonal Grilled Vegetables | Assorted Nuts | Olives  
Seasonal Fresh Fruit | Seasonal Fruit Chutney | Bruschetta | Artisan Breads Crackers | Parm Frico

#### **Avocado Bar- \$7.60**

Fresh Avocados Served w.

Black Bean & Corn Salsa | Fresh Pico de Gallo | Fresh Squeezed Lime Juice

#### ***Choice of Two:***

Shrimp Ceviche

Ancho Diced Chicken

White Fish Ceviche

Scallop & Mango Ceviche

*Uniformed Chef Required for an Additional Fee*

#### **The "Combo"- \$7.60**

Brisket w. Jalapeno & Onion Marmalade Sliders

Pulled Pork w. Sriracha Slaw Slider  
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BBQ Kettle Chip

Chocolate Milkshake Shooter & Strawberry Milkshake Shooter

**Let us create your favorite food combo!**

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**\$16.75 per guest**

**Texas BBQ**

Slow Smoked Brisket | Potato Salad | Cowboy Style Beans | Pickles and Onions | Fresh Baked Rolls

**Street Taco Bar**

Corn & Flour Tortillas

Smoked Beef Tenderloin | Pulled Pork Carnitas | Grilled Ancho Chicken | Grilled Pineapple Salsa |  
Black Bean Corn Relish | Pico de Gallo | Fire Roasted Salsa | Diced Onions | Chopped Cilantro |  
Lime Wedges | Spanish Rice | Mexican Beans

**Lasagna**

Italian Salad | Traditional Beef Lasagna | Grilled Vegetables | Garlic Bread

**Roasted Ancho Chicken**

Garden Salad w. Ranch Dressing | Roasted Ancho Chicken | Spanish Rice | Mexican Beans | Limes |  
Roasted Fire Salsa | Corn Tortillas

**Poblano Chicken**

Garden Salad w. Cilantro Lime Dressing | Poblano Chicken w. Southwest Cream Sauce | Garlic Mashed  
Potatoes | Fresh Baked Rolls and Butter

**Caprese Chicken**

Italian Salad | Caprese Chicken | Grilled Vegetables | Fresh Baked Rolls and Butter

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## Build Your Own Menu

### Salads- \$5.40 per Salad

#### Fall & Winter

**Winter Kale Salad:** Fresh Kale Tossed w. Dried Cranberries, Toasted Pecans, Feta, Radish, & Citrus Dijon Vinaigrette

**Winter Citrus Salad:** Navel & Blood Oranges, Arugula, Grapefruit, Onion, & Honey Vinaigrette

#### Spring & Summer

**Strawberry Basil Spinach Salad:** Spinach, Strawberries, Basil, Red Onion, Feta, & Balsamic

**TX Field Green Berry Salad:** Mixed Greens, Fresh Berries, Candied Pecans, Feta, & Strawberry Champagne Dressing

**TX Field Green Apple Salad:** TX Field Greens, Granny Smith Apples, Bleu Cheese Crumbles, Candied Walnuts & Roasted Garlic Apple Dressing

**TX Caesar:** Croutons, Shaved Parmesan, Peppers & Onions w. Chipotle Caesar Dressing

**TX Field Green Peach Salad:** TX Field Greens w. Roasted Pecans, Goat Cheese, Grilled Peaches, & Cilantro Lime Vinaigrette

**TX Caesar:** Croutons, Shaved Parmesan, Peppers & Onions w. Chipotle Caesar Dressing

### Sides- \$3.00 per side

Ratatouille  
Broccoli, Cauliflower, & Roasted Red Pepper Medley w. Walnuts  
Grilled Marinated Vegetables

Skillet Green Beans w. White Wine  
Roasted New Potatoes w. Garlic and Rosemary  
Garlic Mashed Potatoes

Entrée  
marsala fig short ribs-\$25.20 per entrée  
smoked beef tenderloin w. chimichurri  
- \$15.55 per entrée  
citrus chicken- \$10.20 per entrée  
chimichurri chicken-\$10.20 per entrée  
marsala artichoke mushroom chicken-  
\$10.20 per entrée

barron round of beef w. pinot noir sauce-  
\$10.20 per entrée  
herb roasted pork loin w. cherry sauce-  
\$10.20 per entrée  
zucchini boat ratatouille  
- \$8.50 per entrée



Dagar's Breadbasket Included w. every meal

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**Smokehouse Menu**  
**2 Meat BBQ- \$21.00 per guest**  
**3 Meat BBQ- \$24.60 per guest**

house-smoked entrees served w. buttered rolls & jalapeño cornbread,  
dill pickles, onions, peppers, bbq sauce, & choice of two sides

**Choice of Protein**

Slow Smoked Brisket | Smoked Chicken | Smoked Sausage | Smoked Turkey

**Sides- Choice of Two**

garden salad w. ranch & italian dressing  
cucumber, onion & tomato salad  
creamy cole slaw  
zesty pasta salad  
classic potato salad  
sautéed green beans  
traditional mac & cheese  
borracho beans

roasted new potatoes w. garlic & rosemary

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### Beverage Service

Iced Tea | Lemonade | Water  
**\$1.00 per guest**

Coffee Service  
**\$1.95 per guest**

### Imported Sodas

Mexican Coke | Jarrito Mandarin Orange Soda | Jarrito Fruit Punch Soda

**\$3.60 per guest**

### House Made Lemonade

Blueberry Lavender Lemonade  
Strawberry Jalapeno Lemonade  
Traditional Lemonade  
**\$3.60 per guest**

### Apple Cider Bar

Warm Apple Cider | Cinnamon Sticks | Caramel Pieces | Orange Slices | Brown Sugar Cinnamon Syrup | Pumpkin Spice Syrup  
**\$4.85 per guest**

### Coffee Bar

Fresh Brewed Coffee | Creamer | Peppermint Syrup | Hazelnut Syrup | Vanilla Syrup | Amaretto Syrup | Nutmeg | Cinnamon | Coco Powder  
**\$3.60 per guest**



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## Alcohol Services

all bar services include set-up and breakdown of bar, table & linen for bar, plastic cups, ice, & tabc-certified bartender. alcohol products may vary w. the seasons at dagar's catering's discretion. if client requests upgrades in alcohol product brand, additional costs may apply.

### Beer, Wine, Soda, & Bottled Water Bar

bottled beer: variety of domestic & premium beer options | wine: chardonnay, cabernet, & white zinfandel  
sodas: coke, diet coke, sprite, dr. pepper

**5 hours: \$18.65 per guest | 4 hours: \$16.45 per guest | 3 hours: \$14.47 per guest  
2 hours: \$12.43 per guest | 1 hour: \$10.40 per guest**

### Full-Service Bar

bottled beer: variety of domestic & premium beer options | wine: chardonnay, cabernet, & white zinfandel  
liquor: bacardi rum | tanqueray gin | jack daniels, jim beam | j & b scotch | crown royal | espolon tequila | deep eddy vodka | vermouth  
\*brands are subject to change  
  
mixers: coke, diet coke, sprite, dr. pepper, ginger ale | club soda | tonic | orange juice | pineapple juice | cranberry juice | lime juice | simple syrup | bottled waters | other mixers available upon request | limes | cherries | olives

**5 hours: \$25.30 per guest | 4 hours: \$23.00 per guest | 3 hours: \$19.65 per guest  
2 hours: \$15.00 per guest | 1 hour: \$10.95 per guest**

Ask us for suggestions on Specialty Drinks  
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### **"Cash Bar" Pricing:**

**Domestic Beer: \$5.00 ea.**

**Imported/Premium Beer: \$6.00 ea.**

**Wine: \$6.00 ea.**

**Mixed Drinks: \$8.00 ea.\***

**Sodas & Bottled Water: \$2.00 ea.**

*(All above items include sales tax)*

**Labor & Equipment Fee:** Cash bars require a **\$450.00** equipment and labor fee **per associated bartender** (plus sales tax and service charge). Dagar's includes 1 bartender for up to 100 guests. Any guest count exceeding every 100 guest marker will require an additional bartender and labor and equipment fee (ex: a guest count of 101 will then require 2 bartenders and 2 fees). These fees are due prior to the event in order to reserve the date. Please note that the set-up fees **do not** count towards the cash bar minimum sales total.

**Minimums:** Our cash bars require a \$1000.00 in minimum gross sales for events being held with up to 100 guests. This minimum requirement will increase based on the number of guests estimated (usually by \$250.00 per every 25 additional people beyond 100), and the minimum due will be updated on this agreement with each guest count adjustment. If total gross sales fail to meet the agreed-upon minimum, the client is responsible for paying the difference by the completion of the event or by the first business day following the event at the latest, unless special arrangements have been made and detailed in advance

For the safety of our team, Dagar's Catering is a cashless bar. All payments will be processed through a Square-type device. Dagar's will need access to Wi-Fi on location.. .

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**Bar Service Only**

**Full Bar Set-Up Package**

9 oz. cup for wine | 12 oz. cup for beer | 10 oz. cup for mixed drinks | limes | cherries| olives| ice & ice scoop | ice chest coke, diet coke, sprite, dr. pepper, ginger ale |club soda| tonic| orange juice| pineapple juice| cranberry juice| lime juice | simple syrup| bottled waters |other mixers available upon request | bar equipment | napkins | bar table & linen  
one bartender for up to five hours service (per 50 guests)

**\$9.00 per guest**

**Beer & Wine Set-Up Package**

9 oz. cup for wine | 12 oz. cup for beer | limes | ice & ice scoop | ice chest  
bar equipment | napkins | bar table & linen | one bartender for up to five hours service (per 100 guests)

**\$4.25 per guest**



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