

## 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!***

### ***Complimentary Services***

***creative consultation***

***unlimited emails & phone consultations***

***one complimentary private tasting (upon request)***

***care package for couple***

***catering manager on location***

***butler style service during cocktail hour (if no space flip required)***

***labels for food items***

***pre-ceremony water set-up***

***Additional Service, such as rentals, can be added for nominal fee beyond our standard packages.***

***Below services and packages are just a glimpse of our offerings. Ask us to create a custom menu for your event.***

***#SociallyResponsibleCatering***



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**

Dinner and dessert clear round poly-plastic 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**

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

silverware

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

water goblets\*

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

**\$9.00 per guest**

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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**

+lux 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- \$26.40 per guest

### Fall and Winter Appetizers

*Dagar's will prepare 1.5 pieces of each item*

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

*Dagar's will prepare 1.5 pieces of each item*

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

*Dagar's will prepare 1.5 pieces of each item*

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 | Jalapeno Poppers  
Frito Pie Bites | Shrimp and Grits Cup

**70 Years of Best Sellers**  
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*Dagar's will prepare 1.5 pieces of each item*

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*

**COME & TAKE IT**

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

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Brisket w. Jalapeno & Onion Marmalade Sliders

Pulled Pork w. Sriracha Slaw Slider

BBQ Kettle Chip

Chocolate Milkshake Shooter & Strawberry Milkshake Shooter

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

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**Brides on a Budget**

**\$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

**COME & TAKE IT**

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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

**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

**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 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

**COME & TAKE IT**

**Entrée**

marsala fig short ribs-**\$25.20per 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-

**\$10.20per entrée**

barron round of beef w. pinot noir sauce-

**\$10.20per 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

**COME & TAKE IT**

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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 | 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**

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Ask us for suggestions on Specialty Drinks



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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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## Midnight SNACK



### **"The Combo"**

Brisket Slider w. Jalapeno Onion Marmalade | French Fries | Bottled Soda

**Full Service: \$7.50 per person, plus labor, plus 20% service charge, plus 8.25% sales tax.**

### **"South of the Border"**

Choice of Breakfast Taco (2 Tacos per person) | Shredded Cheese | Fire Roasted Salsa | Coffee  
Bacon & Egg -- Potato & Egg -- Brisket & Egg -- Sausage & Egg -- Poblano, Potato, & Egg

**Full Service: \$7.50 per person, plus labor, plus 20% service charge, plus 8.25% sales tax.**

### **"The Donut Shop"**

Fresh Glazed Donuts | Fresh Chocolate Donut | Citrus Mint Fruit Salad |  
Choice of Apple Cider or Coffee Bar

**Full Service: \$7.50 per person, plus labor, plus 20% service charge, plus 8.25% sales tax.**

### **"Movie Night"**

Fresh Popcorn w. Flavorings | Favorite Movie Candies | Bottled Soda

**Full Service: \$7.50 per person, plus labor, plus 20% service charge, plus 8.25% sales tax.**

### **"Cookies & Milk"**

Fresh Baked Cookies and Milk

**Full Service: \$3.50 per person, plus labor, plus 20% service charge, plus 8.25% sales tax.**

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