

# DIRECT EVENTS

## SPREADS

Served with Baguettes, Assorted Crackers, Tortilla Chips, or Shrimp Chips

Gorgonzola Dip  
Creamy Blue Cheese with Garlic and Bacon

Chipotle, Black Bean, Sour Cream  
and Cilantro Dip

Crab or Shrimp and Tomato Aspic Dip

Hummus with Tahini

Guacamole

Queso  
Plain or Spinach

Salsa

Tomatillo and Corn Salsa

Goat Cheese Pesto Spread

Artichoke, Parmesan Cheese and  
Water Chestnut Dip

Artichoke and Green Chili Dip

Shrimp and Roasted Poblano Mousse Dip

Southwest Seven Layer Dip

Baba Ghannooj Dip  
Roasted Eggplant, Tahini, Lemon, and Garlic

Hot Crab Dip

Ratatouille Dip

Spicy Sausage Cream Cheese Dip

Baked Brie with Artichoke Hearts

Tortas  
Sun Dried Tomatoes or Smoked Salmon  
or Basil Pesto

# DIRECT TRAYS

## Best of the Season Fruit and Cheese Tray

Variety of Domestic and Imported Cheese Including Brie, Goat Cheese Pesto in Hollowed Bread Round  
Served with Crackers and Baguettes

## Baked Brie En Croute (2 pounds)

Served with Assorted Crackers  
Also Available with Assorted Toppings

Pates and Terrines One Liver Mousse, One Country Style Pate, One Vegetable Pate or Goat Cheese Terrine Served with Crackers

## Roasted Peppered Tenderloin

Served with Horseradish Sauce and Marinated Mushrooms (3 oz. per serving)

## Spicy Boiled Shrimp and Crab Claws

Served with a Tangy Cocktail or Remoulade Sauce and Lemon Wedges (approximately 3 shrimp and 3 crab claws per serving)

Chilled Salmon Display Served with Capers, Lemons and Cucumber Aioli (3 oz. per serving)

## Best of the Season Fruit Tray

## Seasonal Fresh Vegetable Tray

Carrots, Broccoli, Radishes, Celery, Tomatoes and Cauliflower Served with a Spinach Sour Cream Dip

## Choice Vegetable Tray

Asparagus, Artichoke Hearts, Broccoli, Grilled Portobello Mushrooms, Grilled Squash, Radishes, Celery and Carrots Served with a Dip

## Antipasto Tray

Variety of Cheeses, Marinated Hearts of Palm, Artichoke Hearts, Handmade Garlic Sausage, Hard Salami, Grilled Eggplant, Mortadella, Olives, Pimientos

## Olives

Kalamata and Assorted Green and Black Olives

# COLD HORS D'OEUVRES

Canapés - Bouchees - Choux - Crostini  
Belgium Endive - New Potatoes - Cherry Tomatoes -  
Eggs - Tartlets - Artichoke Bottoms

Your Choice of Fillings:

Smoked Salmon, Shrimp and Poblano Mousse,  
Smoked Salmon Mousse, Pate, Mixed Olives,  
Cucumber and Cream Cheese, Fig and Goat  
Cheese, Sour Cream and Caviar, Bleu Cheese,  
Hearts of Palm, Goat Cheese Pesto, Roquefort  
and Cucumber, Curried Egg Salad, Chicken Liver  
Mousse, Mushroom and Roasted Garlic,  
Tomato and Mozzarella, Artichoke Tapenade,  
Goat Cheese and Sun Dried Tomatoes, Goat  
Cheese and Chives, Lemon Crab Salad,  
Tarragon Chicken, and Chicken Acapulco

Palmiers

Black Olive, Tapenade, Honey Mustard Proscuitto,  
Basil Pesto and Rosemary

Assorted Finger Sandwiches

Smoked Turkey, Cucumber, Smoked Salmon and  
Goat Cheese Pesto, Chicken Salad  
(2 per serving)

Assorted Goat Cheese Balls in Fresh Herbs  
(2 per serving)

Hand-crafted Spring Rolls: Pork, Shrimp, or  
Vegetable Served with a Spicy Peanut Sauce

1 oz. Medallions: Beef, Pork, or Smoked Turkey on  
Toasted Round Topped with Horseradish, Stone  
Ground Mustard, or Tomato Chutney  
Beef, Pork or Turkey

1 oz. Peppered Beef Medallions on Toasted Rounds  
Topped with Horseradish, Stone Ground Mustard,  
or Cranberry Chutney

Grilled Beef Roulades with Colored Peppers  
Served with a Soy Scallion Sauce

Steamed Asparagus, Sugar Snap Peas or Snow  
Peas Served with Choice of Dipping Sauces

Smoked Salmon Tartlets  
Filled with Julienne Leeks and Topped with Cognac  
Mayonnaise

# HOT HORS D'OEUVRES

Jalapenos stuffed with Cheese

Texas BBQ Meatballs or Swedish Meatballs  
3 pieces per serving

Chicken Tenders with a Honey Dijon Sauce  
2 pieces per serving

Phyllo Triangles - Crawfish, Goat Cheese and Sun-dried Tomatoes, Curried Walnut Chicken, Wild Mushroom, or Spinach and Feta Cheese

Mini Cordon Bleu

Assorted Tarts - Crawfish Etouffee, Mushroom Gorgonzola, Wild Mushrooms, or Chicken Tarragon (prepared table-side)

Shrimp, Chicken, or Vegetarian Dumplings/Pot Stickers - Served with a Sesame Tamari Sauce

Bacon Wrapped Chicken and Jalapenos on Skewers

Southwest Corn and Chicken Cakes  
with Chipotle Sauce

Italian Chicken Sausage and Peppers on a Skewer

Focaccia Bread topped with Alfredo Sauce,  
Pesto and Artichoke Hearts

Empanadas - Shredded Beef, Sausage Picadillo,  
Southwest Vegetarian, Southwest Chicken, or  
Chicken Curry

Crab Cakes with Creole Mustard Sauce

Oriental Chicken or Marinated Beef  
with Mushrooms on Skewers

Quesadillas - Grilled On Site  
Roasted Poblano, Smoked Sausage and Red  
Pepper, Southwest Vegetarian, Southwest Chicken,  
Crab and Mushroom, or Turkey and Brie  
Vegetarian or Meat

Mushroom Caps filled with Crab Meat,  
Spinach and Cheese

Mushroom Caps filled with Goat Cheese

Shrimp Brochettes with a Garlic Walnut Sauce

Mini Quiche  
Crab and Swiss Cheese, Florentine, Mushroom  
Gorgonzola Cheese, or Lorraine

Polenta Rounds topped  
with Tomatoes and Gorgonzola

# SALADS

Prices are based on buffet style servings (side dishes). Please inquire about entree or plated-style portions.

## Orzo Pasta Salad

Feta cheese, Roasted Pinenuts, Black Olives,  
Bell Pepper and Lemon Dijon Vinaigrette

## Tabbouleh Salad

Cracked Bulgur Wheat with Parsley  
and Lemon Juice

## Pascal's New Potato Salad

New Potatoes, Bell Pepper, Onion, Dijon  
Mayonnaise and Applewood Bacon

## Fancy Mix Salad Greens

Baby Oak, Baby Spinach, Mustard Greens,  
Arugula and Watercress

## Curry Chicken Salad

A Spicy Salad with Grapes and Walnuts

## Chilled Haricots Verts Salad with Feta Cheese

Ripe Tomatoes, Shallots, Feta Cheese, Olive Oil  
and Basil Dressing

## Mozzarella Napoleon

Vine Ripe Tomatoes with Imported Mozzarella and  
Fresh Basil Drizzled with Chef's Dijon Vinaigrette

## Caesar Salad

Classic Presentation with Croutons  
and Parmesan Cheese

## Nantucket Blue Spinach Salad

Spinach, Romaine, Blueberries, Blue Cheese,  
Toasted Pecans and Green Onions  
Tossed in a Blueberry-Raspberry Vinaigrette

## Athenian Couscous

Couscous, Feta Cheese and Lemon Juice

## Greek Salad

Romaine Hearts Tossed with Kalamata Olives  
and Feta Cheese

## Smoked Chicken Salad

Smoked Chicken, Fresh Basil, Mayonnaise  
and Parmesan Cheese

## Jicama Salad

Jicama, Romaine, Orange Slices, Walnuts  
and Cashews in a Citrus Dressing

## Salad Nicoise

Tomatoes, French Green Beans, Chopped Eggs,  
New Potatoes and Tuna on a bed of Fancy Mix  
Field Greens with a Dijon Vinaigrette

Chilled Cucumber and Mint Salad  
with a Yogurt and Dill Dressing

## Texas Caviar

## Black Bean Stacked Salad

Black Beans, Queso, Chili and Lime Vinaigrette

## Red and Green Spinach Salad

Tossed with Strawberries, Kiwi  
and Poppy Seed Vinaigrette

## Asian Slaw

Cabbage and Kale with Asian Vinaigrette

# CARVED MEATS

Served with Silver Dollar Rolls, Baguettes, or Assorted Deli Breads  
Condiment Choices: Mayonnaise, Chipotle Mayonnaise, Dijon Mustard,  
Stone Ground Mustard, Horseradish Cream Sauce

## Smoked Turkey

Entree Portion (6 oz. per serving)

Hors d'oeuvre Portion (3 oz. per serving)

## Honey Smoked Ham

Entree Portion (6 oz. per serving)

Hors d'oeuvre Portion (3 oz. per serving)

## Pork Loin

Entree Portion (6 oz. per serving)

Hors d'oeuvre Portion (3 oz. per serving)

## Beef Brisket

Entree Portion (6 oz. per serving)

Hors d'oeuvre Portion (3 oz. per serving)

## Inside Round

Entree Portion (6 oz. per serving)

Hors d'oeuvre Portion (3 oz. per serving)

## Prime Rib

Entree Portion (6 oz. per serving)

## Tenderloin of Beef

Entree Portion (6 oz. per serving)

Hors d'oeuvre Portion (3 oz. per serving)

# DIRECT EVENTS

## ENTREES

Served with Choice of Potato, Rice or Pasta, and a Fresh Vegetable, Rolls and Butter

Grilled, Peppered-Crusted, and Marinated  
Beef Tenderloin (6 oz.) Sauce Choices:  
Applewood Bacon and Mushroom Ragout,  
Three Peppercorn, Balsamic, Bourbon

Beef Tenderloin and Lobster  
Champagne Mushroom Cream Sauce

Veal Scaloppini  
Mediterranean or Lemon Cream Sauce

New York Strip Steak with Shiner Bock Marinade

Marinated Grilled Flank Steak  
Cilantro Cream Sauce or Ginger Marinade

Lone Star Beer Brisket

Chicken and Beef Fajitas - Pico de Gallo, Salsa,  
Grated Cheese, Sour Cream, Tortillas, Rice, and Beans

Pascal's Mixed Grill - Chicken Breasts, Chicken Sausage  
and Beef Medallions, served with a Burgundy Sauce

Stuffed Pork Chops (10 oz.) - Choice of Cornbread  
Dressing or Wild Mushrooms in Cream Sauce

Stuffed Pork Loin - Stuffed with Spinach and  
Caramelized Onion Confit in a Dijon Sauce

Chicken Breast Medallions  
Stuffed with Couscous, Spinach and Jack Cheese

Mediterranean Stuffed Chicken Breast Peppers,  
Olives, Mushrooms

Stuffed Chicken Breast - Chorizo and Cheddar Cheese  
or Poblano and Goat Cheese

Grilled Chicken Breasts - Topped with Grilled Portobello  
Mushrooms and Smoked Gouda

Grilled Chicken Tossed with Penne Pasta - Topped with  
Artichokes and Chipotle Pesto Sauce or Topped with  
Asparagus and Citrus Cream Sauce

Grilled Shrimp with Penne Pasta - Topped with  
Artichokes and Chipotle Pesto Sauce or Topped with  
Asparagus and Citrus Cream Sauce

Six Grilled Shrimp Brochette with Red,  
Yellow and Green Bell Peppers

Chilled Salmon Medallions - Stuffed with Shrimp  
Mousse and Spinach in a Cucumber Dill Sauce

Grilled or Baked Salmon Filet in Mushroom Leek Sauce

Pecan Crusted Chilean Sea Bass in  
Champagne Cream Sauce

Two Stuffed Quai  
Glazed with Balsamic Cabernet Sauce

Vol a Vent - Puffed Pastry Bouchee filled with Chicken  
or a Seafood Medley - Seafood or Chicken

Homemade Ravioli with a Sauce of Your Choice  
Please ask about our various stuffings

Shrimp and Poblano Enchiladas  
Cilantro Cream Sauce

Artichoke and Ricotta Cheese Enchiladas  
Sun Dried Tomato Cream Sauce

# SALAD ENTREES

Served with rolls and butter

Orzo Pasta Salad with Grilled Chicken

Served with Green Bean Salad and Mozzarella Napoleon

Classic Caesar Salad with Grilled Chicken

Served with Green Bean Salad and Mozzarella Napoleon

Classic Caesar Salad with Grilled Shrimp

Served with Green Bean Salad and Mozzarella Napoleon

Nantucket Blue Spinach Salad with Grilled Chicken

Served with Fresh Fruit Salad and Mozzarella Napoleon

Nantucket Blue Spinach Salad with Grilled Shrimp

Served with Fresh Fruit Salad and Mozzarella Napoleon

Grilled Shrimp in Raspberry Sauce

Served over Mixed Field Greens and with Haricot Verts Salad

# VEGETARIAN ENTREES

Ricotta, Spinach and Red Chard Cannelloni

Mushroom and Spinach Crepes  
Mornay Sauce

Grilled Vegetable Pasta Salad  
Honey Vinaigrette

Southwest Tortilla Roll  
Spinach, Corn, Black Beans, Refried Beans, Red Bell Pepper and Cheese

Eggplant Gratin  
with Kalamata Olives and Tomatoes

Poblano Pepper Stuffed with Couscous  
Tomato or Tomatillo Sauce

Artichoke Manicotti  
Sun Dried Tomato Cream Sauce

# VEGETARIAN SIDE DISHES

Zucchini Piroques with Southwest Stuffing

Stuffed Tomato  
Couscous, Chives and Pepper Jack Cheese

Grilled Polenta  
Served with Provencale Tomato Sauce

Eggplant Casserole

San Antonio Squash Casserole

Sour Cream and Green Chile Rice

Spinach Rockefeller

Pumpkin Poblano Corn Pudding

# DEEP DISHES

Served with a Mixed Green Salad, Rolls and Butter

Jambalaya

Chicken and Handmade Sausage

Beef Burgundy over Mashed Potatoes

Lasagna

Handmade Sausage, Spinach and Mushrooms

Vegetarian Lasagna

Grilled Vegetables

Paella

Chicken and Handmade Sausage

King Ranch Chicken

A South Texas Classic

Eggplant Parmesan

Moussaka

Greek Dish with Ground Beef and Eggplant

Gumbo

Chicken and Sausage in a Dark Roux

Shepherds' Pie

Traditional English Dish

Beef Stew

Beef Tips with Potatoes and Vegetables

Ratatouille Provencale

A Vegetarian Delight

# DESSERTS

All desserts are homemade so liqueurs can be changed or omitted as you prefer

For plated dinners, dessert cakes are \$4.00 per person

Includes fruit or chocolate sauce and garnish

Chocolate Amaretto Mousse Cake

Black Forest Cake

Carrot Cake

Chocolate Chambord Cake

Rich Chocolate Ganache with Raspberry

Strawberry Cake with Almond Paste

Pineapple Custard Rum Cake

Tiramisu

Cheesecakes

Chocolate or Raspberry Swirl, Amaretto  
Almond, Cafe Kahlua, Toffee Crunch,  
Strawberry, Chocolate Velvet, Pecan Praline,  
Key Lime, Chocolate Chip Pecan,  
and Cranberry Orange

Seasonal Fruit or Lemon in Puffed Pastry

Ice Cream or Mousse in Cookie Cups

Fresh Berries and Chocolate or  
Raspberry Sauce - up to 50 guests

Assorted Mini Pastries

Chocolate Eclairs, Grand Marnier Cream Puffs,  
Rum Eclairs, Lemon Tarts, Strawberry Tarts, Kiwi  
Tarts, Seasonal Fruit Tarts, Chocolate Ganache  
Tarts, Cheesecake Squares

Scones

Assorted Mini Scones served with Strawberry Butter  
and Jam

Classic Mousse

Key Lime, Lemon with Raspberry Sauce, Chocolate

Dessert Tacos

Prepared on Site

Apple or Peach Filling folded into a Tortilla  
Topped with Whipped Cream and Cinnamon

Kahlua Flan

Buttermilk Pralines

# BEVERAGES

Inquire about flavored coffees, other fruit punch combinations, and fresh squeezed combination juices from Austin's own Good Flow Juice Company.

Fresh Brewed Coffee, Regular or Decaffeinated  
Served with Cream and Sweeteners

Fresh Brewed Iced Tea  
Served with Lemon, Mint and Sweeteners

Fresh Brewed Hibiscus Mint Tea  
Brewed with Fresh Grated Ginger Root and Sweetened with White Grape Juice  
(A Pascal's Specialty)

Fresh Brewed Raspberry Tea  
Served with Lemons and Sweeteners

Sparkling Cranberry/Raspberry Punch  
with Frozen Fruit Blocks

Ruby Red Champagne Punch  
with Frozen Fruit Blocks

Assorted Sodas, Sparkling Water and Bottled Water

Fresh Squeezed Orange Juice