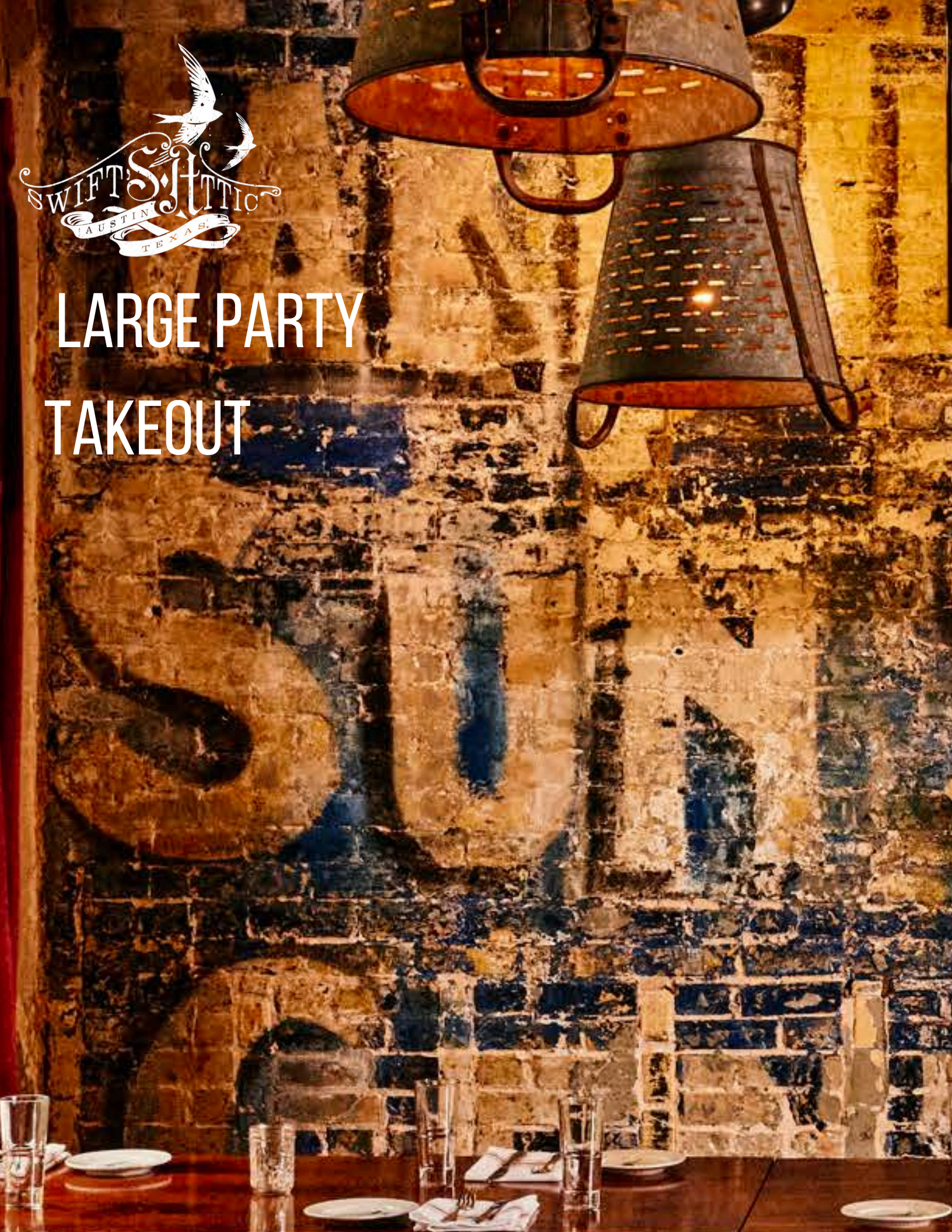




LARGE PARTY TAKEOUT





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PLACING BULK TAKEOUT ORDERS

All orders must be placed 72 hours in advance through our events team. Orders can be scheduled for pickup.

COSTS & BILLING

A charge of 10% service, 3% packaging fee and 3.5% coordination fee will be added to all orders. There will be Texas State Sales Tax in the amount of 8.25% added to the final bill.

DIETARY RESTRICTIONS & ALLERGIES

Our kitchen is able to handle almost any dietary restrictions and allergens. Please notify us as early as possible so that we can accommodate your needs.

PACKAGING

Your food will be packaged in disposable aluminium containers. An additional 2% packaging charge of total bill will be added for cutlery, plates, and serving ware upon request.

CONFIRMATION & CANCELLATION

An electronically approved proposal and a completed credit card authorization form is needed to confirm the date and time of the order. Cancellations made less than 24 hours prior to the pickup date will be charged 50% of the subtotal to the credit card provided.

SUGGESTIONS FOR ORDERING:

10 people: 5 Half trays of food- 2 snacks, 3 mains (vegetable, meat, seafood)

15 people: 6 Half trays of food- 2 snacks, 4 mains (vegetable, meat, seafood)

20 people: 5 Full trays of food- 2 snacks, 3 mains (vegetable, meat, seafood)

25 people: 6 Full trays of food- 2 snacks, 4 mains (vegetable, meat, seafood)

LARGE PARTY TAKEOUT MENU

SNACKS

Charred Edamame (vegan, gf)

chile oil, salt trio, pop rocks

\$50, \$90

Tiger Apricot (gf)

bacon wrapped apricot, arugula
chipotle honey mascarpone, cilantro emulsion

\$70, \$130

Let the Beets Drop (vegan)

fried beet falafel, mint-cilantro emulsion, tomato harissa,
French couscous, mint

\$50, \$90

Poached Salmon Rillettes (vegan)

creme fraiche, pickled red onions, capers, serrano, served
with crostini

\$85, \$160

How We Roll*

marinated sirloin, grilled scallion,
kimchi rice, red miso aioli, panko, galbi sauce

\$95, \$180

VEGETABLES

Triple G Lettuce

Little Gem lettuce, pistachio green goddess, breakfast
radish, goat cheese croutons, pickled red onions, herbs

\$70, \$130

Whole Roasted Cabbage (vegan, gf)

curried mustard, vinaigrette, garlic lemon aioli, toasted
hazelnuts, fresh fresno peppers & herbs

\$90, \$170

Fried Brussels Sprouts (vegan, gf)

finger lime nuoc cham, pickled onions, crimini mushrooms,
golden raisins, roasted almonds

\$65, \$120

Pad Thai (vegan, gf)

butternut squash & carrot noodles, tamarind peanut sauce,
tempeh chorizo, trumpet mushroom, green onion

\$90, \$170

MEAT & SEAFOOD

Shatta Cluck Up (gf)

curry brined crispy skin chicken thighs, brown butter delicata
squash mash, breakfast radish, Shatta

\$115, \$220

Gulf Boys & Country Gals* (gf)

marinated Gulf shrimp, yellow grits, cheddar, fried Benton's
Country ham, balsamic onion jam

\$175, \$240

Ol' Dirty Galbi (gf)

galbi braised short rib, Wagyu black garlic dirty rice, pickled
mushrooms, galbi reduction

\$160, \$310

PRICED PER HALF TRAY (5 SERVINGS) AND FULL TRAY (10 SERVINGS)

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

+All items subject to seasonality

+All pricing is subject to 20% service charge, 8.25% tax and 3.5% coordination fee

+Groups of 12 or more must preselect, all guest selections must be received at (72) hours before event date