



Cocktail Party Menu

MIX AND MATCH OUR EXQUISITE HORS D'OEUVRES TO
CREATE YOUR PERSONALIZED PARTY!

2 Hot and 2 Cold Selections - \$19.95 per person

2 Hot and 3 Cold Selections - \$22.95 per person

3 Hot and 3 Cold Selections - \$24.95 per person

Cold

~ Antipasto Tray ~

A generous display of marinated vegetables, imported olives, assorted cheeses and crackers

~ Spinach Waldorf Salad ~

Spinach, walnuts, grapes and apples
Topped with blue cheese crumbles

~ Hummus ~

Fresh, made from scratch, white bean hummus
Served with crackers & seasonal veggies

~ Pasta Salad ~

Rotini Pasta, vinaigrette, onions,
cheese and cherry tomatoes

~ Charcuterie Platter ~

Assorted meats and cheeses with seasonal fruit
Served with crackers

~ Ambrosia ~

Mandarin oranges, pineapple,
coconut and marshmallows

~ Guacamole with Chips ~

Served with salsa

Hot

~ Chips and Queso ~

Served with fresh tortilla chips and salsa

~ Pigs in a Blanket ~

Mini hot dogs wrapped in puff pastry

~ Chicken Wings ~

Choice of Asian Sticky Honey, BBQ, or lemon
pepper, all served with blue cheese and ranch

~ Stuffed Mushrooms ~

Mushrooms stuffed with cream cheese and
sausage, topped with balsamic glaze

~ Artichoke & Spinach Dip ~

Served with baguettes and seasonal veggies

~ Baked Brie ~

Brie wrapped in puff pastry, baked and topped with
jam, served with crackers

~ Homemade Meatballs ~

Served with marinara

Best of Esther's

A fabulous, design-it-yourself,
"austintaciously" original feast for your event!

Start with your choice of hors d'oeuvres from our
cocktail menu:

Two Hors D'oeuvres: **\$29.95 per person**

Three Hors D'oeuvres: **\$31.95 per person**

Choice of Salads:

~ Garden Salad, includes cucumbers, tomatoes,
carrots, romaine lettuce and cabbage, with
homemade salad dressing

~ Spinach Salad includes purple onion, tomato,
black olives and feta cheese

Choice of Two Entrees:

(Omnitarian Entrees)

~ Pork Ribs with BBQ sauce

~ Beef Lasagna ground beef, roasted vegetable
marinara and three cheeses

~ Chicken Marsala pan fried in a traditional marsala
cream sauce

~ Beef Tenderloin rubbed in salt, pepper and garlic,
then glazed in a mushroom wine sauce

(Vegetarian Entrees)

~ Eggplant & Zucchini Casserole layered with
tomatoes and topped with cheese (vegan optional)

~ Vegetable Lasagna squash, broccoli, cashews and
cauliflower with cheese (vegan optional)

~ Eggplant Parmesan breaded eggplant, pan fried
and topped with marinara and mozzarella

Choice of Two Sides:

~ Rosemary potatoes

~ Wild Rice Pilaf

~ Glazed carrots and fresh broccoli

~ Vegetable medley

Accompanied with bread and butter, and an
assortment of desserts!

Tour of Asia

An exotic, design-it-yourself feast featuring dishes
from all regions of Asia!

Start with your choice of starters from selections
below:

Two Starters: **\$29.95 per person**

Three Starters: **\$31.95 per person**

Choice of two starters:

~ Edamame

~ Mandarin chicken salad

~ Egg rolls

~ Spring rolls

Choice of Two Entrees:

(Omnitarian Entrees)

~ Hoisin Ribs pork ribs in a honey hoisin sauce

~ Chicken Stir Fry mixed vegetables and chicken in a
soy-based sauce

~ Beef and Broccoli cooked in a traditional brown
sauce

~ Madras Chicken Curry chicken cooked in a yellow
curry sauce

(Vegetarian Entrees)

~ Tofu Stir Fry mixed vegetables and tofu in a soy-
based sauce (vegan optional)

~ Vegetable Delight mixed vegetables in a
traditional brown sauce (Vegan optional)

~ Madras Vegetable Curry mixed vegetables cooked
in a yellow curry sauce (vegan optional)

Choice of Two sides:

~ Asparagus

~ Asian Medley

~ Brown Rice

~ White Rice

Accompanied with bread and butter, and an
assortment of desserts!

Buffet Menus

**Continental Elegance, Taste of Asia and Mexican Fiesta can be made Vegetarian/Vegan upon request*

***Add an entree to any buffet for an additional fee*

Continental Elegance

\$25.95 per person

Start with: A fresh garden salad, includes mixed greens, carrots, tomatoes and cabbage; served with homemade vinaigrette and ranch

Choose of two entrees:

- ~ Chicken Marsala
- ~ Beef Tenderloin
- ~ BBQ Pork Ribs

And comes with:

- ~ Wild Rice Pilaf
- ~ Seasonal Vegetables
- ~ Assorted Breads with Butter
- ~ Assorted Desserts

Taste of Asia

\$25.95 per person

Start with: A mandarin Salad

Choose two entrees:

- ~ Chicken Stir Fry
- ~ Pork Hoisin Ribs
- ~ Beef and Broccoli

And Comes with:

- ~ White or Brown Rice
- ~ Asian Vegetable Medley
- ~ Egg Rolls
- ~ Assorted Breads with Butter
- ~ Assorted Desserts

Hill Country BBQ

\$23.95 per person

Includes:

- ~ Hill Country Salad
- ~ Beef Brisket
- ~ Smoked Sausage
- ~ Potato Salad
- ~ Cole Slaw
- ~ Baked Beans
- ~ Corn on the cob

Accompanied by bread and butter, and an assortment of desserts.

Mexican Fiesta

\$23.95 per person

Includes:

- ~ Mexican Chopped Salad
- ~ Beef and Chicken Fajitas
- ~ Chili con queso
- ~ Chips and Salsa
- ~ Mexican Street Corn
- ~ Mexican Rice
- ~ Charro Beans

Accompanied by bread and butter, and an assortment of desserts.

Beverages

CATERED OPTIONS

(choose from the following)

~Cash Bar~

Everyone pays for his/her own drinks.

~Open Bar~

One tab at the end of the party
(18% gratuity will be added to total)

~Drink Coupons~

We offer three kinds of coupons
to make it easy to pay
for your guests' drinks!*

\$3.00 = redeemable for Bottled Water
Soft Drinks, and Coffee only

\$6.75 = redeemable for Beer, Wine,
and Soft Drinks only

\$9.50 = redeemable for Beer, Wine,
Margaritas, and any Mixed Drinks.

*Bar gratuity is included in coupon prices

REGULAR BAR PRICES

Well Mixed Drinks \$5.50

Premium Mixed Drinks \$6.50-8.00

Domestic Beer \$4.75

Imports (Premium Beer) \$6.00

Wine \$5.50

Margaritas \$6.25

East Ciders \$5.50

Soft Drinks \$2.00

Bottled Water, Topo Chico \$2.50

Coffee \$1.50

All food and beverage items are subject to the customary 18% gratuity and 8.25% local sales tax. Tax exempt organizations must provide Esther's Follies with a tax-exempt status certificate prior to your event.

All food and beverage served at Esther's Follies must be provided by Esther's Follies; no outside food or beverage may be brought into the theater. Menu selection and other details should be supplied to your catering sales representative at least three (3) weeks prior to the date of your function. For banquet functions, there will be a banquet room with separate bartender provided for the function at an additional \$75.00 fee.

Show Seating

We will always reserve the best available seats for your group. Groups with catered functions will be escorted to their reserved seats approximately 25 minutes before the performance, since pre-show entertainment begins at 20 minutes prior to curtain. Non-catered groups are required to arrive at the theater no later than 25 minutes before show time. Reservations for groups will be canceled, and the seats sold to the general public, at 15 minutes before show time. Due to the limited seating within the Esther's Follies Theater, there are no exceptions to this restriction. Any unclaimed tickets will not be subject to a refund; they are good only for that night's reservation.

Billing and Deposits

All catering and group events at Esther's Follies require a \$500.00 non-refundable deposit due at the time of booking your function. Half of the balance is due 1 month prior to the event, with the remaining balance due 2 weeks prior to the function. All food and beverage functions canceled within four (4) days of the event are subject to a cancellation fee.

Parking

Due to the street configurations within the Historic Sixth Street District, Esther's Follies does not have its own parking lot. However, ample street parking can be found on 5th and 7th Street. There is parking available for charter buses under IH-35 between 6th and 7th Street. Also, just across the street from Esther's Follies is a four-story parking garage labeled Convention Center Parking. It is very convenient to our theater, and has a minimum amount (\$8-10) per car. In addition, three paid and attended parking lots are within one-half block of the theater. Guests arriving by buses or chartered vehicles should consult with your catering and group sales representative for parking during your function.

Guarantees

The minimum number of guests we can accept for catered events is 45 people. A minimum guaranteed number of guests is required two (2) weeks prior to your function and is not subject to reduction. You will be billed for the guaranteed number of attendance or actual number in attendance, whichever is greater. Our kitchen is prepared to serve 5% above the guaranteed number.

Should you not contact the Catering and Group Sales Office at least two weeks prior to your event with your guaranteed number of guests, your expected number will become your guarantee. If on the day of your function, your number should increase more than your guarantee + 5%, there will be a \$50.00 labor charge, and the increase will be subject to availability of food and seats in the theatre.