



Piney-Creek

703 Main St. Bastrop, Tx

pc@pineycreekbastrop.com

512-321-2135

Catering Guide



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Overview

Piney Creek Catering Guide is designed to give you a sense of our style and pricing. Please keep in mind that we can do a lot more. Don't hesitate to tell us what you want. As true custom caterers, Piney Creek Catering is always ready to start with your ideas.

Three different reception styles are presented: Seated Served, Buffet, and Food Station Reception.

All package pricing is based on a guest list of 125 or more and a five-hour reception timeframe. For smaller groups simply put together your favorite menu and ask for a quote.

An Invitation

After reviewing our Wedding Guide, let Piney Creek Catering put your ideas into "proposal form". This no-obligation preliminary proposal pulls together the various details of your Reception and allows you a much clearer picture of your overall cost.

Give us a call (512)321-2135 we can do it over the phone.

"Piney Creek catered our wedding weekend at ColoVista Mansion. They catered our rehearsal dinner, brunch, and the wedding. A shout out to Rhonda Potter for making this a weekend, wedding to remember. The Mexican food, brunch, and the actual wedding were amazing. We had appetizers, (bruschetta and crab stuffed mushrooms) which were the best! Strawberry spinach salad, famiy style chicken parmesan with alfredo sauce pasta, asparagus, and their famous bread. We ended the night with a biscuit station which was fabulous. WE couldn't have been more pleased with the quality of food, service, wait staff, and planning. Thank you to Rhonda and the chef for giving us the quality food and staffing to make our day so special."~ The Kaufhold/Hibbs Family



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Dinner Entree Selections

Choose from these options if you would like the best service for your guests as well as the most flexible menus. Many of these items can be customized to give you and your guests the best possible experience.

First Course-Soups and Salads

Please choose 1 soup or Salad from the accompanied First Course List.

Entrees

Please choose 1 from the accompanying Entrée List. Some of the protein options have a carving option.

Vegetable/Starch

Please choose 2 vegetable or vegetable/starch List.

All menus also include:

Freshly Brewed Caffeinated Coffee and Decaffeinated Coffee, Freshly Brewed Iced Tea, and Water service.

Also see our “Passed or Stationary Hors Oeuvres and dessert selections page” if you would like to explore additional options (extra).

Pricing for the above package is presented after each of the following “Entrée Suggestions” at a per person price. Menu price includes all: basic color napkins, food stations, china, silverware and glassware.

These menus are designed to be served buffet style. If you would like any additional catering services, we would be happy to offer any of the following upgraded services. These do require additional staff to ensure your event is a complete success.

Plated and Family Style served dinners=\$2.00 per person.

Piney Creek will always send ample staff to ensure smooth and efficient service. At least one supervisor is sent to every reception. One server is provided for every 15 to 20 guests; one bartender for every hundred.

Tax and Server Compensation of 20% will be added to total.



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A \$2.00PP fee will be assessed for groups under 100.

First Course-Soups and Salads

(please choose 1)

Please choose 1 Soup or Salad from the accompanied First Course list.

Salad or Soups can be pre-set.

Soups

Tomato Basil Soup

Fresh Pea with Mint

Caramelized Golden Beet (vegan and gluten free)

Spicy Black Bean

Lobster Bisque (add \$1)

Salads

Spring mix with Peaches, Goat Cheese Medallions, and Balsamic Vinaigrette

Caesar Salad with homemade Parmesan Crisps and Classic Caesar Dressing

Baby Greens, Radicchio & Endive Salad with Glazed Pecans and Dijon Vinaigrette

Strawberry Spinach Salad with candied pecans, feta cheese, and Raspberry Vinaigrette

A Salad of Mixed Greens with Cherry Tomato, Blue Cheese, Candied Pecans
with Balsamic Vinaigrette



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Entrees

Poultry:

Classic Chicken Marsala with Shallots, Mushrooms & Fried Sage - \$24

Pecan Chicken with Sauce Dijonaise - \$26

Grilled Mediterranean Chicken with Tomato Caper Relish - \$24

Seven Herb Pesto Stuffed Chicken with Fire Roasted Tomato Coulis - \$24

Grilled Tequila Chicken Marinated in Tequila, Brown Sugar, Lime & Cilantro

Served with a Pepita Seed - \$26

Prosciutto Wrapped Boneless Breast of Chicken Stuffed with Spinach, Sundried Tomatoes, Brie and a Shallot Herb Sauce - \$29

Boneless Breast of Chicken Filled with Asparagus & Boursin Cheese Served with a Wild Mushroom Sauce - \$31



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Beef, Lamb, Pork, and Veal:

Roast Beef with Red Wine Demi Glaze - \$24

Marmalade Glazed Ham - \$29

Roasted Loin of Pork with Apple Bourbon Sauce - \$23

Grilled Sirloin Steak

With Romesco Sauce - \$48

Tenderloin of Beef

Your Choice of Herb Crusted, Marinated Tri-Color Peppercorn or Ancho Chile Encrusted
with Rosemary Demi-Glaze - \$51

Roast Prime Rib of Beef Served with Au Jus and Horseradish Sauce - \$52

New York 12 oz. Strip Steak

with Caramelized Onion & Crumbled Blue Cheese - \$50

Grilled 12 oz. Rib Eye Steak Seasoned with Truffle Herb Butter - \$53

Rack of New Zealand Lamb with chef's jelly selection - \$54



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Seafood:

Shrimp Scampi - \$21

Chipotle Glazed Salmon

With Candied Pepper Bacon & Mango Salsa - \$25

Mahi Mahi Baked with a Lemon Bruere Blanc - \$32

Jumbo Lump Crab Cakes with Remoulade Sauce - \$35

Vegetarian:

Stuffed Portabella Mushroom

With Asparagus Tips and Asiago Cheese and a Romesco Sauce - \$41

Butternut Squash and Kale Lasagna Roulade

With Basil Marinara - \$41

Zucchini Boat(Vegan)

Stuffed with a Bulgar Lentil Pilaf or Chef's Choice - \$41



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Double Entrée Suggestions

Breast of Chicken Stuffed with Boursin and Asparagus in a Shallot Tarragon Sauce

And Mediterranean Roasted Salmon with Tomato Coulis - \$46

Tenderloin of beef Medallions Drizzled with a Rosemary Demi Glaze

And Herb Crusted Chicken Breast - \$48

Double Thick Honey Dijon Crusted Lamb Chop with a Refreshing Mint Chutney

And Blackened Salmon Filet with a Jade sauce - \$51

Grilled Beef Tenderloin

And Crab Cake with Red Pepper & Corn Relish - \$53

Sliced Espresso Rubbed Petit Filet on a Bed of Charred Leek Fondue

And Sizzling Garlic Shrimp with Roasted Tomato Corn Relish - \$53

Spice Rubbed Petit Filet

And Roasted Mahi Mahi with Pineapple Sambal - \$53

Tenderloin of Beef Medallions Touched with Wild Mushroom Demi-Glaze

And Herb Crusted Chilean Sea Bass with Champagne Sauce - \$54



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Vegetables

(choice of two)

Sugar Snap Peas with Red Pepper Ribbons

Cider Glazed Roasted Root Vegetables

Bundles of Steamed Asparagus Tied with Prosciutto

Julienne of Zucchini, carrots, & Summer Squash

Haricot Verts

Baby Carrots with Butter

Brussel Sprouts with Bacon & Shallot Butter

Sautéed Green Beans with Bacon and Caramelized Shallots

Baby Broccoli with Shallot Butter

Starches

Oven Roasted New Potatoes with Rosemary

Mashed Yukon Gold Potatoes with Truffle Oil

Scalloped Potatoes

Roasted Potatoes with Fresh Herbs

Wild Mushroom Polenta

Risotto with Herb Pesto

Wild & Long Grain Rice with Slivered Almonds

Brown Rice and Lentil Pilaf

Jasmine Rice with Ginger & Lemon Grass

Lemon Saffron Basmati Rice

Israeli Cous Cous



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Service Packages and Information for A Butler Passed

Hors D' Oeuvres Party

Stand Alone Reception \$5.00 PP Service Personnel Package (Includes On Site Chef and Service Personnel for Passing Service and all required equipment for Passing Service. Delivery and set up is included in this fee.

A Minimum of Five Passed, extra passing fee will be assessed for more than six selections.

Each Selection will include 2 to 3 pieces per person.

Cocktail Hour Service (For Service prior to dinner) \$2.50 PP Passing Fee Minimum of two and maximum of three. If we are catering your dinner menu, this passing fee is waived.

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Passed Hors D' Oeuvres Packages

Classic \$2.50

Beef Martini Skewers

Warm Cranberry or Raspberry-Brie Tartlets

Classic Twice Stuffed Mini Potatoes

Gorgonzola and Caramelized Onion Stuffed Mini Potatoes

Chicken Salad Veronique Tartlets

Cherry Tomatoes Stuffed with Avocado and Pesto Crème or Boursin

Endive with Gorgonzola, Pears and Glazed Walnuts

Caprese Skewers with Balsamic Drizzle

Sausage Encased in Puff Pastry

Warm Phyllo Cups with Spinach Artichoke Filling

Smokies wrapped in Brown Sugar Infused Bacon

Tomato Basil Bruschetta

Butternut Squash Shooters

Dates Stuffed with Marcona Almonds & Gorgonzola wrapped in Bacon



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Passed Hors D' Oeuvres Packages

Upscale \$3.95

Baguette Bites filled with Spinach Herb Dip and Vegetables

Chicken or Beef Satay with Spicy Peanut Sauce

Steak Skewers with Drizzle of Red Wine Reduction

Mini Waffles with Chicken and choice of real maple Syrup or Honey

Butternut Squash Soup Shooter Served with Curry Creme Fraiche and Rosemary Croutons

Stuffed Mushrooms - Choose from fillings of: Bacon Three Cheese, Roasted Vegetable and Goat Cheese, Herb cream cheese with cheddar cap, Classic breadcrumb and parmesan

Corn Cups with BBQ Pulled Pork



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Passed Hors D' Oeuvres Packages

Luxury \$5.50

Individual Classic Roasted Shrimp Cocktail

Cocktail Crab Cakes With Chipotle Cream or Remoulade

Cilantro Lime Shrimp Cocktail

Smoked Salmon on Black Bread with Cherve & Maple Mustard

Filet Mignon Skewers with Balsamic Reduction

Angus Beef Tenderloin Crostini

Tender slices of Angus Beef Tenderloin With Horseradish Mustard Sauce

Baby Lamb Chops with Mango Chutney or Fresh Mint Sauce

*Seafood Options may incur “market price” upcharge due to fluctuations in the market.



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Served desserts

Seasonal Cobbler with Ice Cream - \$8.50

Crème Brulee - \$7.50

Seasonal Berry Patch Parfait - \$8.50

White chocolate Mousse in Chocolate Cups - \$9

Warm chocolate Lava Cake with Raspberry sauce - \$9

Classic Cheesecake with Brandied Jubilee Cherries - \$10

Sweet Potato Pie with Caramel Butter Cream - \$9

Sour Cream Pound Cake with Caramelized Pineapple and Creme Anglaise - \$7.50

Bourbon Sauced Bread Pudding - \$7



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Dessert Displays

White and Dark Chocolate Fondue

With Strawberries, Pineapple, Pound Cake, Stick Pretzels, Petite Meringue Kisses, Butter Cookies - \$6.50

Mom's Homemade Desserts

Assorted Seasonal Pies, Chocolate Layer Cake and a Variety of Her Homemade cookies - \$9

Cheesecake Bar

Chefs Selection of New York Style Cheesecakes

Accompaniments including:

Berries, Fruit Coulis, Cinnamon Crème Anglaise, And Chocolate Sauce - \$6.95

Bread Pudding Station

Featuring Homemade Bread Pudding

Offered with Toppings to include Whipped Cream, Crème Anglaise and Dulce de Leche, Apple Cinnamon Compote, Chocolate Hazelnut Sauce, Blueberry Compote, and Rum Raisin Sauce - \$6.95

Sundae Bar

Vanilla & Chocolate Ice Cream with Hot Fudge Sauce, Butterscotch Sauce, Candy Pieces, Strawberries, Jimmies, Whipped cream, Nuts & Maraschino Cherries - \$4.95

Custom Designed Candy Bar

Featuring Candies to Reflect your Personal Style and Color Scheme Displayed in Glass Jars and Containers with Scoops, Candy Bags or Take-Away Boxes -\$4.50



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Late Night Stations or Platters priced per person

Specialty packaging available.

Please add 6.75% Sales Tax to all pricing.

A 20 % Setup & Execution is assessed, this is designed to handle EVERYTHING we do to make your wedding perfect and all the overhead involved.

Mini Warm Pretzel Bites with Dippers \$4.00

Savory Dippers: White Mexican Cheese Dip, Honey Mustard Dip, Creamy Basil Pesto, Sweet Cinnamon Cream Cheese, Pumpkin Pie, Caramel Cream Cheese, Peanut Butter, Hot Fudge

Velvet Crème Popcorn Bar \$4.00

Select Three: Buttered, Sour Cream, Cheese, Cinnamon and Caramel Corn

Mixers - Select Four: Glazed Mixed Nuts, Pretzels, Chocolate Covered Pretzels, Peanut Butter Filled Pretzels, M & M's, Peanut M & M's, Skittles, Reese's Pieces, Candied Bacon Bits

Donut Hole Station with Dippers 4.00

Chocolate and Glazed Donut Holes with Dippers of Fudge Sauce, Strawberry Sauce, Peanut Sauce

Served with Mini Chocolate Chips, Sprinkles, Chopped Toasted Pecans, Coconut, Chopped Heath Bars

Cookies & Milk \$2.00

Choose from: Chocolate Chip, Oatmeal Raisin, or Neiman Marcus with a Cold Glass of Milk



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Warm Brownie Ala Mode \$3.00

Freshly Baked Warm Brownie served with Chocolate and Vanilla Ice Cream

Trimmings: Chocolate Syrup, Caramel Sauce, Strawberry Sauce, Chopped Nuts, Toasted Coconut, Sprinkles, Oreo Cookie Crumbs, Cherries and Whipped Cream

Breakfast Burrito Trio Station \$5.00 Add Cheesy Hash Browns \$2.00| Add Candied Bacon Skewers \$2.00 | Add Tortilla Chips with White Mexican Cheese Dip \$2.00

Sausage, Egg and Cheese

Bacon, Egg and Cheese

Veggie, Egg and Cheese

Served with Salsa, Sour Cream, and Assortment of Hot Sauces

Biscuit Station \$5.00PP

Biscuits: Classic Buttermilk, Glazed Cinnamon and Cheddar Bay

Fillings: Sugar Glazed Ham, Bacon, Sausage Patties

Butters: Honey Butter, Cinnamon butter, Whipped Butter,

Accompaniments: Strawberry Jam, Honey, Cranberry and Orange Compote, Honey Mustard Mayo, Warm Sausage Gravy

Gourmet Cereal Bar \$3.00 PP

Serve your Favorite Cereals with Cold Milk in Fun Vessels Like Stemless Wine Glasses or Mason Jars!



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Slider & Chips \$5.50 for two Selections. Additional selections 2.50

Served with Fresh Potato Chips and a Pickle Spear

Chicken Parmesan

Meatball Grinder with Marinara and Mozzarella

Pulled Pork with Cole Slaw

Brisket

Philly Steak

California BLT

Mediterranean Veggie with Feta Mayo

Black and Bleu

Buffalo Chicken



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Details of Service

Equipment List

The following Equipment List is included with the price of each menu:

- Complete Rego bone china & Wayfare flatware
- Water glasses and champagne flutes for the guest tables.
- Napkins in basic colors; cocktail napkins at bars, stations, and cake tables
- Buffet and food stations to include basic table covers
- Chafers, platters and serving pieces for all buffets and food stations
- Votive candles for bars and buffets
- Salt and pepper shakers
- Silver samovars for coffee service for buffet and food station menus
- Beautiful serving trays for butlered hors d'oeuvres
- Bar setups to include cocktail napkins, bar kit, sodas, sparkling water, garnishes, and ice

*Rego china and Wayfare flatware are our in-house patterns. A wide array of china and silver patterns are also available for an additional charge.

Custom China Package=amount varies upon selection chosen

Antique china Package=\$5 per person

A Collection of Misc. Antique China Dinner Plates, Elegant Silverware, 16 oz. Goblets or Mason Jars

Pure PLUS Package = \$4 per person

Specialty Plastic Dinner Plates, Plastic silver knife and fork rolled in Linen-Like Paper Napkins, Plastic Cups

**Napkins other than basic colors are also available for an added charge.

Please know that all our prices are subject to change and additional charges may apply depending on additional services or items requested.



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Labor

A 20% Setup & Execution is assessed, this is designed to handle EVERYTHING we do to make your event perfect and all the overhead involved. All staff, including event supervision, is included. A gratuity for our staff is welcome though not required.

All servers and bartenders are attired in black pants, crisp black dress shirt, and black apron. The View will always send ample staff to ensure smooth and efficient service. At least one supervisor is sent to every reception. One server is provided for every 15 to 20 guests.

Your menu price includes a two and a half-hour set-up time and whatever time is necessary for a thorough clean-up. Unless otherwise noted this includes a five-hour event time.

If you decide to arrange for an event more than five hours, overtime will be charged at a rate of \$35.00 per hour for each staff person. Additional time can also be arranged in half-hour increments.

Contract and billing information

Should you accept our proposal, a deposit in the amount of 25% of the total cost will be required to reserve your date and time. This amount is non-refundable.

1. A second deposit totaling 25% of the total cost is expected 6 months prior to your event.
2. The balance and any occurred costs are due the day of the event or prior by cash, personal check, money order, or credit card.
 - a. If you wish to cancel the reserved date a written notice must be received by The View at the Mansion office to receive a refund.
 - i. The initial deposit is non-refundable.
 - ii. 90 days prior to the reserved date: 100% of deposits received are non-refundable.
3. Labor/Service requirements that exceed the contracted time will be charged at a rate of \$35.00 per hour for each staff person.

Guest Count Guarantee:

1. Final guest counts are due within 10 working days of the event.
2. Client will be billed for final guest count or whichever is greater.