



Texas Old Town Kyle Wedding Packages

Texas Old Town and Dagar's Catering have teamed up to provide a variety of service and menus. With more than 50 years of service in the Austin/Central Texas area Dagar's Catering will surpass your expectations. We will provide an event that your guest will never forget. The following selections are not set in stone Dagar's can create many options to fit your needs, wants, and budget.

I. Package

Dagar's Catering has created packing specific to Texas Old Town.

Bluebonnet Package
will include the following items:

Acrylic Plastic Dinner Plates
Plastic Knife, Fork and Spoon
Paper Napkin
Plastic Cups

Ice

Iced Tea

Lemons

Sweetener

Chafing Dishes

White or Ivory Tablecloths and Skirting for Serving Tables Only

Serving Tables

Coffee

Coffee Cups

½ and ½

Plastic Cake Plates

Dessert Forks

Napkins

Serving of the Cake

White or Ivory Skirting for the Cake Table

4 servers for every 100 people

(2 hours of set up of the above items, 4 hours of reception, 1 hour of clean up)

The Bluebonnet Package is based on \$11.00 per person for the package, in addition to the menu of your choice, and sales tax.

La Paloma Package

“The Dove”

Will include the following:

China Dinner Plates
(Dagar’s In-Stock)
Silverware
White or Ivory Cloth Napkin
Mason Jars for Non-Acholic Beverages
Ice
Iced Tea
Lemon
Sweetener
Coffee
Coffee Cups
½ and ½
China Cake Plates
Dessert Forks
Napkins
Serving of the Cake
White or Ivory Skirting for the Cake Table
Chafing Dishes
White or Ivory Tablecloths and Skirting for Serving Tables Only
2 hours of set up, 4 hours of service, 1 hour of clean up

A La Carte

(Create your own Package)

Dagar’s China Service

<i>In Stock Dinner Plates</i>	<i>\$.65 each</i>
<i>In Stock Salad Plates</i>	<i>\$.65 each</i>
<i>In Stock Dessert Plates</i>	<i>\$.65 each</i>
<i>Dinner Fork</i>	<i>\$.50 each</i>
<i>Dessert/Salad Forks</i>	<i>\$.50 each</i>
<i>Spoon</i>	<i>\$.50 each</i>
<i>Knives</i>	<i>\$.50 each</i>
<i>White or Ivory Napkin</i>	<i>\$.75 each</i>
<i>Water Goblet</i>	<i>\$.60 each</i>
<i>Irish Coffee Mug</i>	<i>\$.60 each</i>
<i>Wine Glasses</i>	<i>\$.60 each</i>
<i>Champagne Flutes</i>	<i>\$.60 each</i>
<i>Highball Glasses</i>	<i>\$.75 each</i>

Martini Glasses \$1.00 each
Shot Glasses \$.60 each

Plastic Service \$2.50 per person

(Plastic Dinner Plate, Dessert Plate, Plastic Utensils, Paper Napkins, 12 oz. Clear Plastic Cup)

Labor

Wait Staff \$25 an hour

Chefs \$25 an hour

Beverages

Coffee \$18 per gallon
(includes Creamer, stirrers, and sweetener)

Iced Tea \$8.99 per gallon
(includes lemons or limes, Ice, Stirrers, and sweetener)

Punch \$15 per gallon

Lemonade \$10 per gallon

Linens

*90*156 Poly tablecloths* \$25.00 each

*90*132 Poly Tablecloths* \$25 each

120 inch Round Tablecloths \$18 per cloth

108 inch Round Tablecloths \$15 per cloth

Specialty Linens TBD

Rentals:

We can certainly assist you with any additional rentals you may need make your event memorable.

Timeless Wedding Menu

Lone Star BBQ

\$7.48 per person, for 1 Meat

\$9.78 per person, for 2 Meats

\$12.08 per person, for 3meats

The Lone Star BBQ will consist of the following menu:

Brisket (sliced on location)
A Choice of BBQ Chicken, Smoked Turkey or Sausage
BBQ Sauce
Cowboy Style Pinto Beans or Green Beans with Onions and Tomatoes
Creamy Cole Slaw or Tossed Garden Salad
Homemade Potato Salad or New Potatoes with Garlic and Rosemary
Pickles, Onions, Peppers
Fresh Baked Rolls
Cornbread

Fajita Buffet

\$10.93 per person

Warm Flour Tortillas
A Choice of Beef or Chicken Fajitas
Spanish Rice
Mexican Style Pinto Beans
Shredded Cheese
Diced onions
Diced tomatoes
Sour Cream
Picante
Pico de Gallo
Black Olives

Deluxe Fajita Buffet \$14.38 per person

Warm Flour Tortillas
Beef and Chicken Fajitas
Spanish Rice
Mexican style Pinto Beans
Chile con Queso
Guacamole
Chips
Shredded Cheese
Diced onions
Diced tomatoes
Sour cream
Picante
Pico de Gallo
Black Olives

Enchilada Buffet

Cheese Enchiladas
Mexican Style Pinto Beans
Spanish Rice
Picante
Flour and Corn Tortillas
Iced Tea and Lemonade

\$8.63 per person

Turkey and Dressing

Fresh Fruit Salad
Turkey and Dressing
Mashed Potatoes
Green Bean Casserole
Cranberry Sauce
Rolls and Butter
\$9.78 per person

Lasagna

Italian Salad

Beef and Spinach Lasagna

Fettuccini Alfredo

Sautéed Squash

Garlic Bread

\$10.93 per person

Breast of Chicken Vera Cruz

Tossed Garden Salad

Breast of Chicken Vera Cruz

Rice Pilaf

Monterrey Jack Veggie melt

Rolls and Butter

\$9.78 per person

Chicken Picatta

Italian Garden Salad

Chicken Picatta

Steamed Carrots and Broccoli

Rice Pilaf

Rolls and Butter

\$12.09 per person

Chicken Marsala

Mixed Green Salad with Herb Dressing

Chicken Marsala

New Potatoes with Garlic and Rosemary

Steamed Vegetable Melody

Rolls and Butter

\$12.09 per person

Chicken Breast Stuffed with Chorizo and Fancy Cheese

Mixed Green Salad with Cilantro Lime Dressing and Ranch Dressing

Chicken Breast Stuffed with Chorizo and Fancy Cheese

Sauetted Squash

Mashed Bourbon Sweet Potatoes

Cornbread and Rolls

\$12.09 per person

Shiner Bock Glazed Salmon

Texas Field Green Salad with Cilantro Lime Dressing

Shiner Bock Glazed Salmon

Sauteed Green Beans

Maple Sweet Potatoes

Fresh Baked Rolls

\$21.85

Molasses Glazed Beef Tenderloin

Mushroom Marinated Salad

Molasses Glazed Beef Tenderloin with Garlic Horseradish

Mac and Texas Cheese with Roasted Chiles

Marinated Grilled Vegetable

Cheddar Biscuits and Yeast Rolls

\$22.65 per person

Chardoney Cornish Game Hens

Smokey Caesar Salad

Cornish Game Hen

Brandy Glazed Carrots

Goat Cheese and Carmalized Onion Mashed Potatoes

Fresh Baked Rolls

\$15.50 per person

Beef or Chicken Kebabs

Cucumber, Onion, Tomato Salad

Beef or Chicken Kebabs

Syrian Rice

Green Beans with Onions and Tomatoes

Pita Bread

\$15.00 per person

Elegant Buffet
\$14.38 per person

Fattose Salad
Rolls

Choice of One Entrée

Chicken Alberto
(Chicken Stuffed with Spinach, Pine Nuts, Feta Cheese, over a Sherry Sauce)

Tilapia Fillets with Olives and Oregano

Herb Chicken Breast with Tomatillo Sauce and Queso

Grilled Pork Chops with Pineapple Salsa

Stuffed Pork Chops
(Pork Chop Stuffed with Cornbread Stuffing, Apples, and Raisins over a Sweet Glaze)

Pecan Incrusted Chicken with a Cherry Sauce

Herb Roasted Pork Loin with Cherry Sauce or Tangy Cumberland Sauce

Chicken Chasseur
(Chicken with Mushrooms, Garlic, Tomatoes and White Wine)

Choice of One Starch

Risa Risa Rice
Orzo with Artichokes and Pine Nuts
New Potatoes with Garlic and Rosemary
Wild Rice
Garlic Mashed Potatoes
Buttered New Potatoes with Parsley
Potatoes Champs Elysees
(diced tomatoes with mushroom, cheese, salt and pepper)

Choice of One Vegetable

Green Beans with Garlic, Lemon and Parsley
Marinated Grilled Vegetables
Mediterranean Steamed Vegetables
Glazed Carrots
Steamed Broccoli

Magnificent Buffet
\$24.73 per person

Choice of Two Hors D'oeuvres
Coconut Chicken Skewers with Mango
Salsa
Stuffed Mushrooms
Fillo Stuffed with Spinach and Feta
Cheese
Crab Stuffed New Potatoes
Spinach Fondue with Breadsticks
Petite Quiche
Apple Baked Brie
Salad
Fattose Salad

Choice of Two Entrées

Chicken Alberto
(Chicken Stuffed with Spinach, Pine
Nuts, Feta Cheese, over a Sherry Sauce)

Tilapia Fillets with Olives and Oregano

Herb Chicken Breast with Tomatillo
Sauce and Queso

Grilled Pork Chops with Pineapple Salsa

Stuffed Pork Chops
(Pork Chop Stuffed with Cornbread
Stuffing, Apples, and Raisins over a
Sweet Glaze)

Inside Round of Beef with Mushroom
Demi-Glace

Pecan Incrusted Chicken with a Cherry
Sauce

Herb Roasted Pork Loin with Cherry
Sauce or Tangy Cumberland Sauce

Chicken Chasseur
(Chicken with Mushrooms, Garlic,
Tomatoes and White Wine)

Choice of One Starch
Risa Risa Rice
Orzo with Artichokes and Pine Nuts
New Potatoes with Garlic and Rosemary
Wild Rice
Garlic Mashed Potatoes
Buttered New Potatoes with Parsley
Potatoes Champs Elysees
(diced tomatoes with mushroom, cheese,
salt and pepper)

Choice of One Vegetable

Green Beans with Garlic, Lemon and
Parsley
Marinated Grilled Vegetables
Mediterranean Steamed Vegetables
Glazed Carrots
Steamed Broccoli

Rolls

Hors D'oeuvres and Stations

Fresh Fruit Kebabs with a Strawberry Yogurt
Sauce or Cheesecake Dip
\$3.00 per person

Mediterranean Stuffed Mushrooms
\$1.75 per person

Risotto Stuffed Mushrooms
\$1.75 per person

Haystack Stuffed Mushrooms
\$1.75 per person

Crab Stuffed Mushroom
\$1.75 per person

Ceviche Shooters
\$3 per person

Shrimp Shooters
\$3.00 per person

Marinated Grilled Vegetables served on Red
Wine Glasses
Fresh Petite Vegetables Marinated in Balsamic
Vingeraitte
\$3.00 per person

Smoked Salmon Cardamom Spread
Hot-Smoked Salmon Spread served with
Crustini and Rye Bread
\$2 per person

Smoked Salmon Puffs
Savory Pastry filled with Hot-Smoked Salmon
and Green Onions
\$2 per person

Black Pepper Biscuits with Smoked Salmon and
Dill
\$2 per person

Lobster Bundles
Pastry filled with an essence of Lobster and
Asparagus
\$2 per person

Marinated Chicken Skewer with Onions, Red
and Green Bell Peppers, and a Cherry Tomato
\$3 per person

Petite Beef Kebabs
Marinated Beef Tenderloin Skewer with Onions,
Red and Green Bell Peppers, and a Cherry
Tomato
\$3 per person

Petite Quiches Loraine or Florentines
\$2 per person

Spring Rolls
\$2 per person

Duck Egg Rolls
\$1.75 per person

Panamian Empanadas
Traditional Panamanian pastry filled with meat
and spices
\$2.00 per person

Guacamole Station
Fresh Haas Avocados Sliced to order with the
blend of Salt, Pepper, Fresh Garlic, and Lime
Juice served with fresh Corn Chips
\$4 per person

Crab Stuffed New Potatoes
Red Potatoes stuffed with Crab Salad
\$2 per person

Spanakopita
Greek Phyllo Pastry filled with Spinach and Feta
Cheese
\$3 per person

Shrimp Angles
Grilled Shrimp wrapped with a sliver of Jalapeno
and Bacon
\$2.75 per person

Bacon Wrapped Scallops
\$3 per person

Coconut Chicken with Mango Salsa
Beer Battered Coconut Chicken with a Mango
Salsa
\$3 per person

Coconut Shrimp

Beer Battered Coconut Shrimp
\$3.00 per person

Smoked Salmon with Cream Cheese, Capers,
and Mini Bagels
\$2.50 per person

Pistachio Chicken Skewers
Grilled Chicken with a flare of Pistachio Pesto
\$3 per person

Italian Anti Pasto
Prosciutto, Salami, Pepperoni, Provolone
Cheese, Mozzarella Cheese, Roasted Red
Peppers, Green Onions, Olives, Wedged
Tomatoes, Marinated Mushrooms, Pickled Okra,
Pepperoncini Peppers, Marinated Artichokes,
Sliced Cucumber, Carrots, Celery, Cherry
Peppers, Crustini Bread
\$4 per person

Spinach Fondue
White Cheese infused with White Wine and
Spinach served with Parmesan Breadsticks
\$2 per person

Salsa Station
Choice of Three
Mango Papaya Salsa, Chipolte Salsa, Verde
Salsa, Pico de Gallo, Picante, Cranberry Orange
Salsa, Watermelon Salsa served with Fresh Corn
Chips
\$2 per person

Dipping Station
Hummus, Bubbagounous, Crab Dip, Spinach
Fondue, Chile con Queso, served with breads,
chips, pita, and crackers
\$5 per person

Parmesan Artichoke Hearts
\$3 per person

Pizzette with Gorgonzola, Tomato, Basil
\$2 per person

Pizzette with Fig, Fontina, and Proscitito
\$2 per person

Pizzette with Fontina, Basil, Sun dried Tomato,
and Proscitito
\$2 per person

Asparagus wrapped in Prosciutto, Provolone
with a Lemon Aioli Sauce
\$3 per person

French Fry Station
Freshly Fried Wedged French Fries served with
a variety of Dipping Sauces.
Sweet- Hot BBQ Sauce, Spicy Horseradish
Sauce Whole Grain Mustard Aioli, and Ketchup
\$4 per person

Gruyere Cheese Fondue with Lobster Tails
Maine Lobster Tail with a flare of Lemon and
Chives served with a Gruyere Cheese Fondue
Fair Market Price

Burger Bar
Petite Hamburger Buns
Petite Hamburgers Grilled on Location
Cheddar Cheese
American Cheese
Bleu Cheese
Bacon
Avocado
Chili
Caramelized Onions
Lettuce
Tomato
Sautéed Mushrooms
\$4 per person

Quesadilla Station
Fresh Flour Tortillas
Marinated Flank Steak
Shrimp
Marinated Chicken
Portabella Mushrooms
Jack Cheese
Diced Tomatoes
Diced Onions
Pico de Gallo
Picante
Sour Cream
Guacamole
Chef
\$6 per person

Pasta Station

Bow Tie Pasta and Fettuccini
Alfredo Sauce and Marinara Sauce
Chicken
Sausage
Shrimp
Mushrooms
Sun Dried Tomatoes
Diced Tomatoes
Peas
Parmesan
Chefs
\$7 per person

Ravioli Station

Choice of Two Ravioli
Chicken Rosemary, Seafood Ravioli, Cheese
Ravioli
Diced Tomatoes
Green Onions
Sun dried Tomatoes
Mushrooms
Parmesan
Chef
\$8 per person

Mushroom Sherried Meatballs
Meatball with Sherry Mushroom Sauce
\$1.75 per person

Lavosh Sandwiches

Cracker Bread softened with Cream Cheese,
Lemon Pepper, Tomatoes, Ham, Turkey,
Provolone Cheese, Olives and Green Onions
wrapped and sliced into a pinwheel sandwich
\$2 per person

Imported Cheeses

Cheddar, Jarlsberg Swiss, Monterrey Jack, Joan
of Arc Brie, Port Salute, Bel Passe, English,
Stilton, Smoked Gouda, Cambert, Herb Spread,
Walnut Gourmandise, Havarti with Dill,
Crackers and Breads
\$2.50 per person

Seasonal Fresh Fruit and Cheese Display
\$4 per person

Chile con Queso
\$2.50 per person

Vegetable Display

Carrots, Broccoli, Cauliflower, Squash, Celery,
Tomatoes, and Seasonal Produce
Served with Thick Ranch Dressing and
Guacamole Dip
\$1.75 per person

Chicken Drummets
\$2 per person

Chicken Strips
\$2 per person

Tamales
\$2 per person

Petite Desserts

Éclairs, Cream Puffs, Tarts, Cookies,
Cheesecake, Dessert Bars, Baklava
\$2.50 per person

Petite Apple Baked Brie

Petite Pie Shell filled with brie and apples
\$2 per person

Salad Station

A Choice of Salad served in a Martini Glass or
Red Wine Glass
\$2.50 per person

Made to Order Pizza

Petite Pizzas cooked to order
Pepperoni, Sausage, Mushrooms, Fennel, Figs,
Bell Peppers, Caramelized Onions, Goat Cheese,
Parmesan Cheese
\$4 per person

Fajita Station

Fresh Flour Tortillas, Marinated Flank Steak,
Marinated Chicken Breast, Shredded Cheese,
Diced Onions, Diced Tomatoes, Pico de Gallo,
Picante, Sour Cream, and Guacamole
\$7 per person

Middle Eastern Station

Choice of one Main Entree: Dolmas, Kebabs,
Gyros

Tabouli, Red Pepper Hummus, Eggplant Dip,
Variety of Olives
\$8 per person

Beef Chicken Sate
\$3 per person

Grainy Mustard and Tarragon Chicken Skewers
\$3 per person

Olive Tomato Squares with Basil Pesto Spread
\$ 2 per person

Beef Tenderloin Crustini Topped with Red
Pepper Relish
\$2 per person

Rustic Phyllo Cup Filled with Goat Cheese, Wild
Mushroom Duxelle and Garnished with Sour
Cream and Chives
\$2 per person

Carving Stations
Choice of the One

Herb Roasted Pork Loin served with Cherry
Sauce
Inside Round of Beef with Horseradish, Mustard,
Mayo, and Pickle Relish
Brisket
Smoked Turkey
Honey Baked Ham
Silver Dollar Rolls
\$4 per person

Fresh Strawberries with Chocolate Sauce
\$3 per person

Sun Dried Tomato Chicken Skewer with a Basil
Dip
\$3 per person

Shrimp Wrapped in Peapod served with
Watercress Aioli
\$2.50 per person

Cherry Tomatoes with Roquefort Watercress
\$1.75 per person

Reuben Puffs
The classic sandwich placed in a puff pastry
\$3 per person

Texas Goat Cheese Sliders with Onion Cream
Jam
\$3 per person

Petite Beef Wellington
\$3 per person

Caramel Apple with Goat Cheese Purse
\$3 per person

Corndog Shrimp with Spicy Mustard
\$3.00 per person

Petite Muffulettas
\$2 per person
Prosciutto-Wrapped Figs with Blue Cheese
\$3 per person

Catfish Cakes
\$2.00 per person

Crostini Station
Cheese
Goat Cheese, Blue Cheese, Brie, and Cream
Cheese
Preserves
Apricot, Fig, Raspberry, Apple-Jalapeno
Toasted Nuts
Pecan Halves, Almonds, Walnuts
\$2.50 per person

Quench Your Thirst

Coca Cola Bar:

12 oz-Mexican Coca Cola Served in Old Fashioned Coca Cola Bottles

Vanilla Syrup

Cherry Syrup

Cherries

Limes

Whole Peanuts

\$3.00 per person

10-2-4 Bar:

8oz- Dublin Dr. Pepper served in Old Fashioned Bottles

Vanilla Syrup

Cherry Syrup

Cherries

Limes

Whole Peanuts

\$3.75 per person

Hot Chocolate Bar:

Hot Chocolate

Mini Marshmallows

Chocolate Shavings

Peppermint Pieces

Orange Rind

\$2.50 per person

Southern Comfort

Iced Tea

Sweet Tea

Mango Tea

Raspberry Tea

Mint Tea

Served in Cylinder Jars with Fruit Garnish

Highball Glasses

\$3.00 per person

Policies and Guidelines

1. When you initially contract service with Dagar's Catering, you are responsible for giving an estimated guest count. The prices in the proposal reflect this estimated guest count. Once final count is given, should the number drop below 15% of the original estimated count, Dagar's reserves the right to increase the price per person. For example, if you give a final head count of 100 guests, but you later change that number to 50, you are still responsible for a head count of 85.

2. Cancellation Policy:

Dagar's Catering understands that sometimes cancellations may occur so the following policies have been instituted:

A. The reservation fee is non-refundable. When a reservation fee is given to Dagar's Catering that day and time is guaranteed for your event.

B. If cancellation occurs 30 days or less prior to the event, it becomes the client's responsibility to pay for the remaining balance on the account.

C. If cancellation occurs 31 - 60 days prior to the event, there will be no further financial liability on the part of the client.

D. If cancellation occurs because of an "Act of God", Dagar's Catering will be more than willing to reschedule the event for another day that Dagar's has available.

3. Final Menu Selections are due 30 days prior to the event. Final count is due 10 days prior to the date of the event. If the final count is not given, Dagar's will prepare for the amount given on the original count.

4. Payment Schedule:

A. The 25% reservation fee is due upon booking the event.

B. 30 Days prior to the event, 75% of the total balance is due to Dagar's Catering

C. At least 10 days prior to the event client will need to meet with Dagar's Catering to go over final count, instructions for the event, timeline, and final payment will be processed. A final contract will be signed at that point.

D. If payment is not made by the 10 day deadline, Dagar's Catering will only accept a Money Order or Cash for payment of the event.

5. Dagar's Catering accepts Checks, Cash, Money Orders, Master Card, and Visa for payment. Dagar's will accept American Express but there will be 3% processing fee added to the bill.

6. Non-Sufficient fund checks will be subject to a \$50 processing fee.

7. The prices quoted on the contract are guaranteed. Should menu options change Dagar's Catering cannot guarantee the prices quoted in prior meeting or conversations.

8. Dagar's Catering guarantees that they will provide the services contracted.

9. Set up of event:

A. Dagar's will arrive 2 hours prior to event taking place.

B. Dagar's is responsible for set up of Dagar's equipment. Dagar's is not responsible for set up or tear down of venues or clients property. We can certainly provide this service for an additional charge.

C. Please be considerate of our staff. Additional charges will apply if your on-site representative asks us to move set up items (from place to place) more than one time.

D. Quoted delivery prices are round trip, ground floor, door-to-door delivery and retrieval only. Additional terms, conditions and charges may apply where stairs, steep inclines or other adverse delivery conditions are present. Wait time (in excess of 15 minutes) shall be billed at the rate of \$35 per hour per member.

E. Dagar's Catering is not responsible for other vendors property.

10. Clean-up of event: Dagar's Catering is responsible for the following items:

A. Removal of trash,

B. Clean-up of any prep area used by Dagar's Catering,

C. Clean-up of serving area(s),

D. Removal of Dagar's equipment.

Dagar's Catering is NOT responsible for:

A. Vacuuming of venue,

B. Cleaning bathrooms of venue,

C. Mopping of venue, with the exception being the food service area,

D. Putting away of tables and chairs unless they are the property of Dagar's Catering,

E. Setting out or removal of centerpieces from tables,

F. Sweeping up of items, such as rose petals, after the event is complete.

We understand that some venues may require some of these tasks to be done, so we are more than willing to perform them for an additional clean-up charge.

11. Time Frame:

A. Dagar's Catering will arrive 2 hours prior to your event for set up.

B. Will provide services for the contracted time. Any time beyond the contracted time will be billed on per hour basis.