

**JACK ALLEN'S
KITCHEN**

CASUAL CATERING

512-809-5713

CATERING@JACKALLENSKITCHEN.COM

3600 North Capital of Texas Hwy. Building D. Austin, TX 78746

Deliveries Available

Monday-Friday · 11am - 8pm

Saturday · 11am - 4pm



HOW IT WORKS

Our Casual Catering menu is recommended for guest counts of 10+ people. Have your catering order delivered or pick-up from our JAK 360 Westlake location any day of the week.

DETAILS

- \$200 minimum for all deliveries
- No minimum for pick-up orders
- \$60 delivery fee within 10 miles + \$6/mile after
- 72-hour notice required for all orders
- 18% service fee added to all deliveries
- 5% service fee added to all pick-up orders

Recommendations

LONE STAR SPREAD *OR* THE LIGHTER SIDE

- Starter
- Salad
- 2 Sides
- 1-2 Entrées
- Dessert

Try our JAK Snacks by the dozen for easy mingling.

Don't feel like planning?

Select one of our set-it-and-forget-it **BUFFETS** —priced per person.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

† Contains nuts.

‡ Contains shellfish.



JAK SNACKS

Priced per dozen. Purchase minimum two dozen per item.

Caprese Skewers

\$24

fresh mozzarella, cherry tomato, basil pesto oil

Poached Deviled Shrimp Skewers ‡

\$42

TX gulf poached shrimp, deviled egg mayo, green tomato chutney

Cilantro Grilled Chicken Mini Sandwich

\$48

sweet bun, cilantro chicken, jalapeño mayo, pickles, JAK slaw

Pot Stickers

\$24

pork, bamboo shoots, pickled ginger, sweet soy dipping sauce

Bacon Wrapped Texas Quail

\$48

pickled jalapeño stuffed quail legs, crispy bacon, jalapeño jam, peach jam

Trippy Hippy Mini Black Bean Slider

\$48

homemade black bean and corn patty, jack cheese, caramelized onion, jalapeño mayo, arugula, guacamole

DIPS & SPREADS

Small Order Feeds 10-15 plp | Large Order Feeds 20-25 plp

Carl & Deanna's Layered Chunky Queso

Sm \$30 Lg \$45

queso, chile pork, guacamole, served with tortilla chips

Smashed Guacamole

Sm \$45 Lg \$60

pumpkin seeds, Cotija cheese, tortilla chips

Smoked Salmon Dip

Sm \$45 Lg \$60

house smoked Atlantic salmon, cream cheese, capers, flatbread crackers

House-Made Pimiento Cheese

Sm \$22 Lg \$35

flatbread crackers

GIT YOUR GREENS

All salads come assembled with dressing on the side.

Small Feeds 10 – 15 People | Large Feeds 20 – 25 People

SMALL \$35 \ \ LARGE \$48

Kicked Up Salad

mixed greens, cherry tomatoes, shaved red onion, feta cheese, crispy tortilla strips, sesame ginger dressing

Arugula Salad

arugula, roasted corn, radish, red potato, bleu cheese, crispy onion rings, caper mustard dressing

Tom's House Salad

romaine and mixed greens, cucumber, cherry tomatoes, shaved red onion, feta cheese, pumpkin seeds, ranch dressing

Classic Caesar Salad

romaine hearts, shaved fresh parmesan, grilled ciabatta croutons, house-made Caesar dressing

Sweet Chili Asian Noodle Salad [†]

cold asian noodles, shaved red onion, cherry tomatoes, avocado, fresh mango, toasted almonds, creamy sweet chili dressing

WANT TO ADD SOME MEAT?

All proteins will come separate from the salad, on the side.

Cilantro Chicken

Sm \$25 Lg \$35

Jerk Rub Chicken

Sm \$25 Lg \$35

Beef Tenderloin *

Sm \$45 Lg \$65

Sautéed Shrimp †

Sm \$28 Lg \$38

ADDITIONAL DRESSINGS

**Ranch, Ranch Vinaigrette, Green Goddess,
Champagne Vinaigrette**



JAK ORIGINALS

Small Feeds 10 - 15 People | Large Feeds 20 - 25 People

Mama's Sunday Chicken Stew

creamy dijon & mushroom smothered chicken

Sm \$65 Lg \$100

Crab Fried Rice †

blue crab, egg, cilantro, red bell pepper, yellow onion, carrots, scallions, red and green cabbage

Sm \$60 Lg \$90

Chipotle Mint Grilled Jumbo Gulf Shrimp †

jumbo TX gulf shrimp with a sweet spicy marinade

Sm \$75 Lg \$105

Shrimp & Grits †

yellow grits, charred tomatoes, sweet corn, shrimp butter

Sm \$65 Lg \$98

Chorizo-Stuffed Pork Tenderloin Medallions

roasted garlic cream sauce

Sm \$80 Lg \$118

Cilantro Chicken Breast

grilled chicken breast marinated with cilantro pesto

Sm \$75 Lg \$112

Jerk-Rubbed Chicken Breast

grilled chicken rubbed in a house-made jerk seasoning

Sm \$75 Lg \$112

Beef Ribeye Kebabs *

marinated beef ribeye skewers with onion and red bell pepper

Sm \$80 Lg \$125





SOUTH TX ENCHILADAS

Each Order Feeds 8-12 People

Tejana Enchiladas

slow roasted chicken tinga, ranchero cream sauce, jack cheese & fried egg

\$70

Blackened Shrimp Enchiladas ‡

onions, peppers, jack cheese, cajun cream sauce, escabeche

\$80

Slow-Braised Beef Barbacoa Enchiladas

onions, peppers, roasted poblano cream sauce, escabeche

\$80

PASTA

Each Order Feeds 8-12 People

5 Cheese Macaroni & Chicken

classic shells, creamy béchamel sauce, bacon gratin, achiote chicken

Order without chicken for \$60.

\$90

13 Spiced Chicken Pasta

red pepper and spinach linguine, fresh jalapeño, chipotle cream, Cotija cheese, jerk-rubbed chicken

\$90

SIDES

Small Feeds 10 - 15 People | Large Feeds 20 - 25 People

Cowboy Corn

charred sweet corn, peppers, Cotija cheese

Sm \$35 Lg \$52

Loaded Chunky Mashers

smashed red & Idaho potatoes, bacon, cheddar cheese

Sm \$35 Lg \$52

Chef Seasonal Veggies

herb-sautéed farm-fresh veggies

Sm \$35 Lg \$52

Deviled Egg Potato Salad

Idaho & red potatoes, deviled egg mayo

Sm \$35 Lg \$52

JAK'd Up Slaw

red & green cabbage, jicama, red onion, cilantro, baja dressing

Sm \$35 Lg \$52

Asparagus

wood-grilled with garlic, pecorino cheese, lemon

Sm \$45 Lg \$65

Veggie-Studded Rice

white rice mixed with veggies topped with pico de gallo

Sm \$30 Lg \$45

Black Beans

whole black beans, Cotija cheese

Sm \$30 Lg \$45

BREAD

Sourdough

whole loaf & butter

\$6 per loaf

Sliced Grilled Ciabatta Bread

rubbed with herb-butter

Sm \$15 Lg \$25

Potato Rolls

served with butter

\$25 per dozen



BEVERAGES

Priced per gallon.

Sweet Tea

includes lemons

\$15 gal

Unsweet Tea

includes lemons & sugar

\$12 gal

Lemonade

includes lemons

\$19 gal

MARGARITAS

Frozen Margarita

Gallon serves 12-14 people

Half gallon serves 6-7 people

Gallon \$90

Half \$50

*Monte Albán 100% Agave Silver, Leroux Triple Sec, lime
includes: lime wedges, salt, cups, & short straws*

House Margarita on the Rocks

Gallon serves 18-22 people

Half Gallon serves 9-11 people

Gallon \$150

Half \$70

*Monte Albán 100% Agave Silver, Leroux Triple Sec, lime
includes: lime wedges, salt, cups, & short straws*

WANT TO ADD A FLAVOR?

black cherry, mango, strawberry

Gallon + \$12 | Half + \$6



DESSERTS

Whole Blondie Pie †

gooey tollhouse pie with chunks of white chocolate and walnuts, flaky pie crust, chocolate sauce and caramel

\$40

Flourless Chocolate Torte

gluten free option, dense fudge cake, chocolate ganache, raspberry sauce

\$45



TOPPINGS

16oz side | \$8

Chile de Arbol Salsa

Pico de Gallo

Pickled Jalapeños

pickled carrots, onions, grilled jalapeños

Escabeche

pickled escabeche, cabbage, jalapeños, tomatoes, cilantro

PLATES & CUTLERY

Plates & Pre-Rolled Cutlery

\$2 Per Person

Pre-Rolled Cutlery

\$1 Each

16oz Plastic Cups

20 pack - \$5

50 Pack - \$12

100 Pack - \$18



All Buffets have a 10 Person Minimum

BUFFETS

Tex-Mex Taco

\$35 per person

Green Chile Pork

Stewed Chicken Tinga

includes pico, jack cheese, Cotija cheese, pickled jalapeño and salsa

Flour & Corn Tortillas

Veggie Studded Rice

Black Beans

Charred Veggie Tacos-vegetarian option

JAK Originals

\$42 per person

Classic Caesar Salad

romaine hearts, shaved fresh parmesan, grilled ciabatta croutons

Mama's Sunday Chicken Stew

creamy dijon & mushroom smothered chicken

Loaded Chunky Mashers

smashed red & Idaho potatoes, bacon, cheddar cheese

JAK'd Up Slaw

red & green cabbage, jicama, red onion, cilantro, and baja dressing

South Texas

\$48 per person

Kicked Up Salad

mixed greens, cherry tomatoes, shaved red onion, feta cheese, crispy tortilla strips, sesame ginger dressing

Slow-Braised Beef Barbacoa Enchiladas

onions, peppers, roasted poblano cream sauce, escabeche

Jerk-Rubbed Chicken

Veggie-Studded Rice

Refried Black Beans

Smashed Guacamole & Salsa

pumpkin seeds, Cotija cheese, tortilla chips

Southern Comfort

\$56 per person

Tom's House Salad

romaine and mixed greens, cucumber, cherry tomatoes, shaved red onion, feta cheese, pumpkin seeds, ranch

Grilled Achiote Chicken Breast

Marinated Beef Ribeye Kebabs *

5 Cheese Macaroni

classic shells, creamy béchamel sauce, bacon gratin

Chef's Seasonal Veggies

herb butter-sautéed farm-fresh veggies

FAQ

Can I mix & match the pre-set buffet menus?

The pre-set buffet menus are fixed menus, changes may be requested on a case by case basis, and prices may vary based on the menu change.

Can you accommodate my dietary restrictions?

With advance notice, we can accommodate most dietary restrictions. If we're not able to accommodate something specific, we will guide you through your options.

What if my event is outside of the delivery hours?

Delivery hours are based around the restaurants' busy times. We will provide reheating instructions for any order that needs to be served at a later time.

What's included with my order?

All orders come with disposable serving utensils for the food. Cutlery and plates can be added for an additional fee.

Can I order my plates/utensils/cups through you as well?

Yes! Plates and cutlery can be added for \$2 per person.

Pre-rolled cutlery only can be added for \$1 each.

Cups can be added in packs of 20 - \$5 || 50 - \$12 || 100 - \$18

Is gratuity included in the cost?

Gratuity is not included in your order and is at the discretion of the client.

How much is the delivery?

The delivery fee is \$60 for any location 10 miles and under from our JAK 360 Westlake location. Anything over 10 miles will be an additional \$6 per mile.

Will there be any additional charges on my order?

Yes, there will be an 18% service fee included on your contract. This covers the cost of packaging for your order along with any other administrative requirements needed to execute your order, including, but not limited to, travel, insurance, and any necessary coordination.

All pick-up orders will include a 5% service fee to cover the cost of packaging.

FAQ

Is there a catering delivery minimum?

*All catering deliveries have a \$200 minimum
Pick-Up orders do not have a minimum.*

What is the latest I can place my order?

We require at least a 72-hour notice for all catering drop off orders.

How early can I place my order?

Catering orders are based on availability, we recommend placing your order as soon as possible so that we can get you on the books!

When is payment due for my catering order?

A 50% deposit will be due upon the placement of your order to hold the date, and the remainder will be due no later than (7) days out from your event. If your event is scheduled less than (7) days out than full payment will be due.

What if I need to make a change to my order after it is placed?

Changes are only accepted up to 72-hours from your event. In the case that you do need to make a change please reach out to our catering team as soon as possible at catering@jackallenskitchen.com

If your event is over 50 guests we require all details to be finalized (7) days out and submitted with your final payment.

When will my order arrive?

Your order will be delivered within the 15 minute window that you provided when placing your order.

Where do I go if I am interested in full service catering?

Please visit our website <https://jackallenskitchen.com/catering/> to inquire for a full service quote, or email us directly at catering@jackallenskitchen.com