



*la* PERA

..... FULL SERVICE MENU



# *Eats!*

Beautiful food, uncomplicated planning, turn key service -- we connect all the right dots to create a memorable gathering for all types of events.

Our service styles and team love to adapt. Our services can be tailored to the needs of each individual event and venue space. Be it graduation party, grand opening or private celebration sit down dinner - we work through the flow of the event with you from start to finish to make sure all the bases are covered.

The food we create is continuously inspired by available, seasonal & high quality ingredients. Our style, technique and menus are studded with colorful tropical and Latin flavor notes, from specialty signature cocktails to fun late night snacks - and plenty of mini tacos, of course.

We are truly passionate about good food made with love & the highest standards.

## MENU STYLES

### *Cocktail Party*

Elevated small bites can make the party. We love to put fun seasonal spins on 1 to 2 bite nibbles that make a tasty statement!

### *Styled Stations & Buffet*

Foodie-centric stations, styled, served and attended by our event team & individually plated for your guests.

### *Interactive Taco Bar*

Our Taqueros press tortillas live and terve up street taco style, an awesome interactive food experience for all!

### *Individually Plated*

We wine & dine your crew with a seated, coursed meal- perfect for an intimate celebration or more refined evening.

### *Family Style*

Guests are seated and treated to a plated or family style salad, 1 or 2 entrée choices, 2 sides + bread & house seasonal butter





# Cocktail Party

The beginning of any good party starts with fun, playful small bites – passed and served to your guests by one of our skilled event specialists or displayed stationarily and attended by our culinary team.

We have a diverse list of locally inspired 1 to 2 bite appetizers in our Cocktail Party profile, they are exactly what you need to take your event to the next level and truly impress your guest's tastebuds. We provide unique vintage and clean modern serving trays and any utensils and cocktail napkins for your guests are included in your package.

Whether it's a few bites before dinner or a full on cocktail party, we've got the gorgeously styled tasters to wow any crowd!

## Appetizers

### SEA

#### Prickly Pear Shrimp Ceviche

fresh prickly pear and lime marinated gulf shrimp, red onion, serrano pepper tomato, cilantro, tortilla chip



#### Smoked Salmon, Manchego & Green Apple Dip

applewood smoked salmon, green apple manchego cheese, scallion crema lemon zest and local sourdough cracker

#### Flounder & Heirloom Melon Crudo

red onion strings, yellow cherry tomato red chili lime cintronette, cilantro



#### Lemon Basil Crab Cake Croquette

red potato, lump crab and fresh herb cakes, lemon brown butter bearnaise microgreens, pink peppercorn dust

#### Mango Sesame Tuna Carpaccio

ahi tuna, charred pepper relish mango oil, scallion, black sesame



#### Mini Crispy Shrimp & Potato Taco

crispy gulf shrimp and red potato stuffed tacos with cabbage, tomato dressing radish, queso fresco, lime and Tapatio





*Appetizers*

# VEGETABLES

**Smokey Garlic Guacamole**

fresh house made guacamole, applewood smoked sea salt, sweet potato chip



**Pineapple & Chamomile Honey Goat Cheese**

grilled pineapple, chamomile honey, crispy tempura fried local goat cheese, fresh rosemary



**Citrus Mint Beet Ceviche Shooter**

lemon and olive oil marinated beets, orange, fresh mint, plantain chip



**Chili Braised Huarache**

mini masa cakes, chili marinated shitakes and black bean filling, cauliflower crema, microgreens



**Crispy Squash Blossom Tacos**

calabaza flower, oaxacan and queso fresco, arugula, chimichurri, charred carrot, salsa, edible flowers



**Pumpkin Lemon Basil Brazilian Empanadas**

roast pumpkin, preserved lemon, garlic basil, traditional Brazilian coxinha dough



**Beet and Butternut Tostaditas**

hoja santa, butternut, coconut, cauliflower crema, handmade beet tostada, baby beet greens



**Charred Carrot & Aged Gouda Wonton**

Antonelli's aged gouda cream sauce, pepitas, pickled peppers

**Manchego & Lorocco Flower Arancini**

crispy risotto ball, manchego and oaxacan cheese, Peruvian lorocco flower, house chili powder, chipotle aioli



**Agave Grilled Pear & Smoked Walnut Crostini**

seeded baguette, whipped local chevre, smoked red walnut, agave, microgreens





## Appetizers

## LAND

**Pastor & Grilled Pineapple Skewers**

citrus marinated pork, pineapple, cilantro  
fresh tomatillo salsa, white onion, lime

**Cochinita Pibil Tostaditas**

banana leaf roasted pork, charred orange  
marmalade, lime aioli, handmade blue corn  
tostadita, microgreens

**La Dama Grazing Boats or Cones**

Individually styled cheese & charcuterie  
spreads served in a fun bamboo cone or boat  
with seasonal produce, olives & crackers.

**Mini Chorizo Meatball Slider**

Spanish chorizo and pork meatball, heirloom  
tomato jam, garlic butter bun, oregano

**Chia Chicken Salad Lettuce Wrap**

smoked chia chicken salad  
butter lettuce, grilled pineapple slaw  
chipotle aioli, smoked paprika

**Chipotle Chicken & Sweet Potato Waffle Bites**

griddled sweet potato, crispy chipotle  
chicken, passionfruit agave syrup  
sunbutter, edible flowers

**Pear Glazed Chicken Brazilian Coxinha**

achiote pear glazed chicken, blueberry  
pickled onions, pumpkin seed salsa macha  
fresh herbs

**Black Garlic Quail Bite**

confit Lockhart quail, Belgian endive,  
black garlic aioli, fresno, fresh mint

**Chili Cacao Steak Skewer**

arugula chimichurri, toasted  
pumpkin seeds, garden herbs

**Smoked Brisket Bolinho**

slow smoked brisket, yucca dough  
tamarind barbecue sauce, fresh onion  
+ house pickled escabeche

**Blueberry Duck Tostaditas**

hoja santa duck confit, blueberry pico  
avocado salsa, handmade blueberry  
tostadita, microgreens





# Salads

Plated, stationed or family style – we love a good hearty salad to balance out any meal. We pride ourselves on sourcing colorful and locally sourced greens, fruits and veggies for some seriously jaw dropping freshness.



## Prickly Pear Naranja

local greens, watermelon radish  
prickly pear soaked citrus segments  
red onion strings, sunflower seeds  
prickly pear vinaigrette



## Starfruit & Pistachio

local greens, tropical starfruit, shaved  
parmesan, castelvetro olives,  
toasted pistachio, pistachio vinaigrette  
Mexican saffron

- on request

## Lemon Cucumber Palm-zanella

baby spinach, charred heart of palm  
pickled green tomato, grilled corn,  
red onion fresh herbs, crispy  
chochoyotes, creamy lemon  
cucumber dressing

- on request

## Peruvian Purple Potato Salad

smashed purple & golden potato  
fresh green apple, scallion oil  
pickled mustard seed + herbs



## Black Quinoa Veggie Salad

rainbow seasonal vegetables:  
pickled, grilled and freshly cut  
with black quinoa, tahini  
guajillo and fresh herbs



## Beet & Agave Orange Vinaigrette

local greens, agave candied Texas  
pecans, roasted beets, beet-soaked  
green apple thinly sliced golden beets  
agave orange vinaigrette





# Chef Attended Stations

We like to call this, the “Austin Food Fest” vibe - fun interactive chef stations give guests an individual experience with our culinary team for a casual elevated feel. Being able to see the cooking process and be handed a freshly pressed corn tortilla with our banana leaf cochinita pibil is a one of a kind meal that your clients or guests will remember for years to come.

Our culinary team gears our entire menu around the best Austin has to offer, with a little Latin flare, and we have a few of our most requested stations listed below. Day of, our event specialists will create a modern and unique display using risers, greenery and organic serving pieces. Days of preparation go into making sure that when we arrive onsite, everything is cooked freshly and plated just before guests get to experience the food adventure you have chosen for them.



## Live Tortilla Making Station

- + banana leaf pork
- + pear glazed chicken
- + seasonal vegetables

## Fresh Seafood & Ceviche Bar

- + lemon chili shrimp
- + seasonal ceviche
- + fresh oysters (market)

## Live Fire Bloody Mary Grill Station

- + Ultimate Bloody Mary & Michelada
- + vegetables, pickles and toppings
- + hot sauces and rimmers

ADD grilled shrimp skewer  
ADD chili cacao steak skewer  
ADD mango chili straws

## Chips & Dip Display

- + customizable guacamole
- + oaxacan queso with seasonal toppings
- + salsa, pico and seasonal dips

## Mexican Street Corn Cart

- + Antonelli's cotija
- + lime crema
- + tajin
- + fresh lime
- + cilantro

ADD crispy chipotle chicken

## El Jardin Farm Fresh Station

- + black quinoa vegetable salad
- + Peruvian purple potato salad
- + choice of seasonal leafy salad
- + La Dama Grazing Board  
“*Maria Andrade*”: full of fresh seasonal vegetables, grilled antipasto and two flavorful dips

## El Camaron Taco Station

- + crispy shrimp tacos
- + crispy brisket tacos
- + crispy seasonal veggie tacos
- + cabbage, tomato dressing  
queso fresco, radish, pink salt  
limes and Tapatio hot sauce

## Oaxacan Mac & Cheese Bar

- + oaxacan queso blanco mac and cheese
- + shaved manchego
- + chipotle aioli
- + toasted panko bread crumbs
- + fresh herbs

ADD braised brisket  
ADD banana leaf pork



Most all stations can be made to tailor to guest or client specific allergy & dietary restriction requests. Please ask your Catering Coordinator for more information on specific station questions you may have.



# Taco Bar

We sincerely believe in the art of the taco. Handmade salsas and artisan queso fresco, locally made corn tortillas and colorful slaws, fun toppings, fresh limes & micro greens. We build them right in front of your guests for an interactive stationary street taco experience.

## Pear Glazed Chicken Taco

achiote charred chicken, pear glaze  
blueberry pickled onion, cilantro  
creamy pumpkin seed salsa macha

gf df

## Potato Crusted Fish Taco

crispy potato & herb crusted red fish  
grilled pineapple slaw, chipotle aioli  
aleppo, fresh herbs

gf df

## Chili Rubbed Steak & Crispy Onion

ancho and cacao rubbed steak, avocado salsa  
pepitas, crispy onion strings, fresh herbs (+1.50)

gf df

## Cochinita Pibil Taco

banana leaf cochinita pibil, onion  
fresh tomatillo salsa, cilantro, lime

gf df

## CRISPY TACOS

available from our sister company

# EL CAMARON



### Veggie

seasonal vegetables, cabbage, tomato dressing  
queso fresco, radish, pink salt, limes and  
Tapatio hot sauce

gf vg

### Shrimp

shrimp, potato, cabbage, tomato dressing  
queso fresco, radish, pink salt, limes and  
Tapatio hot sauce

gf

### Brisket

brisket, potato, cabbage, tomato dressing  
queso fresco, radish, pink salt, limes and  
Tapatio hot sauce

gf



## Achiote Marinated Jackfruit

achiote marinated jackfruit, cilantro  
fresh tomatillo salsa, onion, lime

gf df v

## Chili Sweet Potato & Crispy Onion

ancho & cacao roasted sweet potato  
fresh herbs, pepitas, avocado salsa  
crispy onion strings

gf df v







# Entrées

Each of these dishes can be translated into Family Style, Buffet Service or an Individually Plated Meal.

Choose a 1, 2 or 3 entrée package; each comes with your choice of salads, 2 of our tasty side dishes and fresh bread with house seasonal butter.



## CHICKEN & DUCK

### Charred Pear Glazed Chicken

griddled pear, pumpkin seed salsa macha blueberry onions, fresh herbs



### Pollo Rollo

chicken breast, Spanish chorizo, spinach, lemon zest, queso fresco and requeson



### Avocado Chicken

Avocado salsa fresca, creamy avocado salsa, herbs and flowers



### Hoja Santa Duck Confit

gooseberry mole, house queso fresco



## BEEF

### Smoked Brisket (market price)

tamarind barbecue sauce, house pickles microgreens



### Braised Short Ribs (market price)

wine poached apple and onion, fresh dill



### Cacao & Ancho Chii Beef Tenderloin (market price)

ground ancho chili and cacao rubbed 44 Farms tenderloin, seared and served with annatto buttered radishes, herbs, sea salt



### Arugula Chimichurri Hanger Steak (market price)

44 Farms hanger steak slow cooked in garlic and herbs, finished on the grill and sliced to serve with house arugula chimichurri



## PORK

### Grilled Pineapple Pork Tenderloin

heirloom tomatoe and grilled pineapple pico garlic herb crust, creamy avocado salsa



### Chorizo Pork Meatball

requeson and herb stuffed, creamy corn grits, fresh herbs



### Passionfruit Orange Pork Chops

Peaceful Pork chips, passionfruit orange peppercorn glaze, microgreens





## SEA

### Chili Rubbed Salmon

mango serrano sauce, grilled pineapple pico  
garden herbs

(gf) (df)

### Aji Amarillo Redfish

aji amarillo marinated Texas redfish, shallot  
grilled corn, fresno pepper, mint salad  
smoked paprika

(gf) (df)

### Bacon Avocado Shrimp Pasta

handmade herb linguine, heirloom tomato,  
basil, avocado sauce, crispy bacon, lemon zest

(df)

### Grilled Achiote Shrimp

Add two grilled and skewered jumbo achiote  
marinated shrimp to any entree package for  
the ultimate "Surf & Turf" menu

(gf) (df)



## VEGETARIAN & VEGAN

### Chili Rubbed Acorn Squash

black quinoa, hearts of palm  
coconut cauliflower crema herbs  
smoked paprika, garlic confit

(gf) (df) (v)

### Mushroom & Heirloom Tomato Paella

lorocco flower, local mushroom  
heirloom cherry tomato, fresh herbs

(gf) (df) (v)

### Pastor Cauliflower

fresno pepper, avocado salsa, grilled onion,  
fresh lime, radish, herbs

(gf) (df) (v)

### Crispy Oaxacan Cheese Plantain Cakes

pomegranate seed, lemon marinated  
guacamole, black lava salt

(vg) (gf)





# On the Side

Accompaniments to the meal that are so tasty, they stand out on their own. We work with local & seasonal produce, high quality ingredients and lots of love to make these the perfect additions to your main meal.

Packages typically come with two side choices, additional sides \$3/guest.



## Golden Roasted Baby Potatoes

golden fingerling potatoes, oaxaca cheese  
pink peppercorn, mint

(vg) (gf) - (r) on request

## Guajillo Mashed Potatoes

golden potatoes, guajillo butter  
shaved parmesan, scallion oil

(vg) (gf) - (r) on request

## Oaxacan Truffle Mac & Cheese

Manchego, parmesan, roasted garlic  
truffle infused large shell macaroni  
baked with crispy panko bread crumbs

(r)

## Garlic & Tomato Charro Beans

traditional, stewed-for-hours recipe with  
our special blend of spices, fresh herbs  
tomato and roasted garlic

(gf) (r)

## Brazilian Garlic Scallion Rice

toasted garlic and onion rice  
scallion puree, sea salt, fresh herbs

(gf) (r)

## Mexican Street Corn

chargrilled corn, Antonelli's artisanal cotija  
lime aioli, tajin, cilantro

(vg) (gf) - (r) on request

## Achiote Butternut Naranja

citrus and achiote roasted butternut  
whipped goat cheese, charred orange  
segments, cilantro greens

(vg) (gf) - (r) on request

## Roasted Cauliflower, French Beans & Pomegranate

roasted cauliflower, caramelized onions  
string beans tossed in brown butter  
apple cider dressing, pomegranate seeds

(vg) (gf) - (r) on request

## Arugula Pepita Roasted Carrots

seasonal carrots, arugula, toasted pumpkin  
seeds, arugula chimichurri, microgreens

(gf) (r)

## Summer Squash & Pineapple Salsa Fresca

zucchini, summer squash and calabacita  
Texas olive oil, agave, lime, microgreens  
grilled pineapple pico

(gf) (r)

## Chargrilled Asparagus & Preserved Lemon

grilled asparagus, red onion, preserved  
lemon, Texas olive oil, house chili powder

(gf) (r)





# Plated Meals

Chef curated entree and side pairings, perfect to give your guests a cohesive plated meal option & beautifully styled to make any sit down affair a memorable and delicious meal.

## CHICKEN & DUCK

### Charred Pear Glazed Chicken

griddled pear, pumpkin seed salsa macha blueberry onions, fresh herbs  
+ scallion rice & black bean puree

**gf** **df**

### Pollo Rollo

chicken breast, Spanish chorizo, spinach, lemon zest, queso fresco and requeson  
+ Guajillo mashed potatoes, scallion sauce & sauteed greens

**gf**

### Avocado Chicken

Avocado salsa fresca, creamy avocado salsa, herbs and flowers  
+ scallion rice & arugula chimichurri carrots

**gf** **df**

### Hoja Santa Duck Confit

gooseberry mole, house queso fresco  
+ Black bean puree, chargrilled cabbage & chili cacao sweet potato

**gf**

## VEGETARIAN & VEGAN

### Chili Rubbed Acorn Squash

black quinoa, hearts of palm coconut cauliflower crema herbs smoked paprika, garlic confit  
+ black quinoa & fresh herbs

**gf** **df** **v**

## BEEF

### Smoked Brisket (market price)

house smoked brisket, tamarind barbecue sauce, house pickles microgreens  
+ Guajillo mashed potatoes & chargrilled street corn

**gf** **df**

### Braised Short Ribs (market price)

wine poached apple and onion, fresh dill  
+ creamy blue corn polenta & braised greens

**gf** **df**

### Cacao & Ancho Chii Beef Tenderloin (market price)

ground ancho chili and cacao rubbed 44 Farms tenderloin, seared and served with annatto buttered radishes, herbs, sea salt  
+ whipped butternut, orange segments & local goat cheese

**gf**

### Arugula Chimichurri Hanger Steak (market price)

44 Farms hanger steak, slow cooked in garlic and herbs, finished on the grill and sliced to serve with house arugula chimichurri  
+ golden potato puree & arugula chimichurri carrots

**gf** **df**

## SEA

### Chili Rubbed Salmon

mango serrano sauce, grilled pineapple pico with garden herbs  
+ scallion rice & chargrilled asparagus

**gf** **df**

### Aji Amarillo Redfish

aji amarillo marinated Texas redfish, shallot grilled corn, fresno pepper, mint salad smoked paprika  
+ chargrilled street corn, fennel & roast baby potato

**gf** **df**

### Bacon Avocado Shrimp Pasta

handmade herb linguine, heirloom tomato, basil, avocado sauce, crispy bacon, lemon zest

**df**

## PORK

### Grilled Pineapple Pork Tenderloin

heirloom tomato and grilled pineapple pico garlic herb crust, creamy avocado salsa  
+ seasonal roast root veggies & blistered French beans

**gf** **df**

### Passionfruit Orange Pork Chops

Peaceful Pork chips, passionfruit orange peppercorn glaze, microgreens  
+ chargrilled asparagus & golden potato puree

**gf** **df**



# Sweets

A selection of miniature 2 bite sweets that can be both passed, stationary, out first as a fun appetizer, or the late night for a sweet treat.



## Saffron Carrot Cake Mini Cupcakes

candied pecan crumble, Mexican saffron cream cheese frosting

(eg)

## Mango Passionfruit Mini Cupcakes

chili lime cream cheese frosting  
edible petals, tajin

(eg)

## Hibiscus Honey Berry Cobbler Cupcakes

seasonal berries, brown sugar hibiscus crisps, hibiscus honey drizzle

(eg)

## Sour Cream Coffee Cake Mini Tres Leches

cinnamon milk, brandied cherries  
seasonal flowers and herbs

(eg)

## Mezcal Poached Pear Mini Brazilian Flan

Brazilian pudim de leite, mezcal pear  
spun sugar, mint

(eg) (gf)

## Gloria Mini Pecan Pie Tarts

Mexican Gloria pecan praline filling  
butter tart shell, edible petals

(eg)

## Salted Caramel Cajeta Cheesecake Bites

candied pecan crust, cajeta cheesecake  
Maldon sea salt

(eg) (gf)

## Kiwi Strawberry Mini Empanadas

fresh kiwi and strawberry slices  
flakey pastel dough, tamarindo caramel

(eg)

## Prickly Pear Margarita Ice Box Pie Shooter

fresh prickly pear, tequila and lime custard  
citrus corn crust

(eg) (gf)

## Passionfruit Dark Chocolate Mousse Shooter

creamy dark chocolate mousse infused  
with tangy passionfruit, fresh berries, mint

(eg) (gf)

## Churro con Abuelita Chocolate Brownie Bites

Abuelita chocolate brownies  
cinnamon churro cream, fresh raspberry

(eg)

## Smokey Salted Chocolate Chip Cookies

chunky dark and semi-sweet chocolate  
chunks, applewood smoked sea salt

(eg)

## Lemon Lime Mexican Wedding Cooekis

traditional almond butter cookies  
lime and lemon zest, powdered sugar

(eg)

## Dark Chocolate Avocado Pies

cacao, date and cashew crust, chocolate  
avocado cashew mousse, fresh berries

(gf) (v)

## Dark Chocolate Dipped Gooseberries

elegant, tangy berries coated in bittersweet  
dark chocolate, sweet chili flakes

(gf) (v)





## *Frequently Asked Questions*

### **Can I customize my menu or substitute ingredients?**

We are happy to have our culinary team review your requests and consult all the possibilities for custom requests at market pricing.

### **How do I start planning my catering event with La Pera?**

We are happy to review custom menu requests with our culinary team & set you or your planning team up with a custom menu tasting and chef consultation after we have developed your initial proposal.

*See [La Pera website](#) for even more FAQs!*

## **Photography**

Chelsea Francis  
Penelope L'Amore  
Andrew Bennett  
Paige Newton  
Mackenzie Smith Kelley  
Creatrix Photography

Nichole Ryan  
AL Gawlik  
Claire Pedregon  
Rui Nakata  
Carhart Photography

*See all of our [perferred vendors here!](#)*

### **What if I have allergies?**

We do work with each of our clients in the planning phase to identify allergy-friendly dishes and accommodate special requests made beforehand. We suggest that we have a percentage of allergy-friendly options built into your menu for any unknown requests day of. We do use gluten, nut, dairy and meat products in our commercial kitchen for the preparation of other events. Some menu items are not possible to adapt to specific dietary requests. We can exclude to the best of our ability and have the ability to prepare individual meals for specific needs.

### **When do I need to have my event balance paid in full?**

The final balance is due 14 days before any full service event or at signing if booked within 14 days of the event.

### **I need to postpone or cancel my Full Service event. Can I get a refund on my first installment?**

Because the first installment allows our team to begin work on the planning side leading up to your event, we cannot offer a refund on any prepaid funds received for the first installment agreed upon. We can cancel the 2nd installment or final balance and effectively cancel the event up to 30 days in advance of the originally selected event date, or transfer your event to a different date in the future that we have available for a \$250 rebooking coordination fee

### **How early in advance do I need to plan my Full Service catering event?**

While we prefer as much advanced notice as possible, 48 hours notice is our minimum & you would be surprised at how quickly we can whip up a tasty feast. We take a limited number of weddings and fully serviced events for each date to maintain our commitment to excellent hospitality. We have a tendency to book out very quickly for peak season weekend dates and recommend securing your date 6 to 8 months minimum for weddings or more intricate service styles.

### **Do you have a minimum for Full Service catering events?**

Yes, our food and beverage minimum order for full service event is 25 guests or \$1,250 in peak season.

## **Terms & Conditions**

Event dates are secured on a first come first serve basis, with a 50% non refundable deposit & a signed catering contract. Minimum catering orders apply for full serviced and drop off delivered catering events. Orders placed within 14 days of the event date require 100% of the balance to be paid in full at time of booking to secure reservation.