



# *Astin Mansion*

## Catering Menu

### Provided by D'Vine Cuisine

Our menu allows you to easily create a unique selection of items for your special event. By allowing you to choose each part of your meal (from the entrée to the side dishes), you are able to mix and match your favorite foods from our menu. We also offer additional services at the Astin Mansion such as in-house decor rentals as well as glassware rentals, china rentals and event coordination. In addition, you are free to choose between plated dinner service and buffet dinner service. The services we offer alleviate the stress you are facing while planning a once in a lifetime event and allows you to be present in the moment.

506 West 26th Street, Bryan, TX

This menu is valid until 12/31/2022



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**Ahi Poke on Eon Ton Crisp** \$19.50

Soy marinated ahi tuna, tomatoes, red peppers, & green onions.

**Apricot Glazed Chicken Wings** \$19.50

Roasted French drumettes tossed in a sweet and tangy glaze.

**Bacon & Cheese Grits Fritter** \$1.70

Bacon & cheese grits coated with panko bread crumbs, deep fried & garnished with house-made red pepper jelly.

\*Display or Server Passed\*  
\*Items are based on Per Person Pricing\*



**Bacon Wrapped Chorizo Stuffed Dates** \$1.70

A Medjool date stuffed with chorizo & wrapped in smoked bacon.

**Bacon Wrapped Beef Tenderloin Bites** \$4.85

Prime beef tenderloin with DC steak rub & applewood smoked bacon.

**Beef Satay with Gochujang Glaze** \$2.90

Thai marinated beef with a sweet & spicy glaze served on a skewer.

**Black Bean & Corn Salsa** \$1.75

Served in a corn chip cup.

**Brown Sugar Bacon Wrapped Sausages** \$1.15

Sauteed spinach & bell pepper, mushroom duxelles & course ground mustard roasted inside puff pastry & tied with fresh chive.

**Cheese Gougeres (Cheese Puff)** \$2.00

Savory choux pastry filled with house-made smoked pimento cheese or filled with warm herbed gruyere cheese.

**Clantro-Lime Glazed Shrimp Skewers** \$3.50

Boiled shrimp, glazed & served on a skewer.

**Flatbread Pizza Bites** \$1.80

Naan flatbread topped with soppressata salami, fresh spinach, Alfredo sauce, mozzarella & manchego cheese.

**Bacon Wrapped Italian Meatballs** \$1.90

Served with tomato glaze.

**Baked Ricotta & Goat Cheese Bruschetta** \$2.85

Served on a crostino with candied grape tomato.

**Beef Wellington Beggar's Purse\*** \$3.10

Prime beef sirloin, mushroom duxelles & course ground mustard roasted inside puff pastry & tied with fresh chive.

**Blackberry & Brie Flatbread Pizza Bites** \$1.90

Naan flatbread topped with fresh blackberries, a brie cheese sauce, red onions & balsamic glaze.

**Bruschetta** \$1.00

Roma & sun dried tomato bruschetta served on a crispy french baguette slice.

**Chicken & Waffle Skewers** \$1.75

Hand battered chicken strips & Belgian waffles drizzled with bacon infused maple syrup.

**Deviled Eggs** \$16.40

Per dozen. Choice of: classic, devilish, or pancetta with maple bacon crumbles.

**Hoisin Glazed Pork Belly Bites** \$2.40

Roasted pork belly marinated in an Asian barbeque sauce and topped with sesame seeds.



**Mango Crab Salad** \$2.00

Fresh lump crab meat tossed in a honey lime vinaigrette & served in a won ton cup.

**Mini Forked Caprese Salad** \$2.00

Sweet grape tomatoes, fresh mozzarella balls, basil leaf, and balsamic glaze drizzle.

**Mini Mojo Pulled Pork Tacos** \$2.15

Mini taco shelled filled with Mojo marinated pulled pork, topped with ancho barbeque sauce & mango pineapple relish.

**Petite Crab Cakes** \$2.95

Served with horseradish aioli.

**Pig in a Blanket Bites** \$1.50

Served with pickled mustard seeds.

**Roasted Garlic Risotto Cake** \$1.80

Served with tomato chutney.

\*vegetarian\*

**Shrimp & Mango Relish** \$2.00

Served in a corn tortilla chip cup.

**Ice Bar**

Boiled gulf shrimp, oysters on a half shell or crab claws (your choice of 1, 2, or all 3) arranged on a bed of crushed ice. Served with cocktail sauce & creole remoulade.

**Mac & Cheese Bar** \$10.25

Cavatappi pasta in a gruyere & white American cheese sauce; with green onions, pancetta, roasted chicken, chopped tomatoes, sliced mushrooms & chipotle puree.

**Mashed Potato Bar** \$10.00

Creamy mashed russet potatoes; with roasted chicken, bacon crumbles, sour cream, shredded colby jack cheese, fried onions & fresh chives.

**Pasta Bar** \$8.65

Bowtie & penne pasta, parmesan cream sauce & tomato basil marinara sauce; Italian sausage, grilled chicken, parmesan cheese, mushrooms, bell peppers & black olives.

**Salad Bar** \$6.75

Mixed field greens, cherry tomatoes, purple onions, cucumbers, olives, carrots & bell peppers. Feta & cheddar cheese, walnuts, almonds, bacon bits, house-made croutons. House-made buttermilk ranch & balsamic vinaigrette dressings.

\*Display or server passed\*  
\*Items are based on per person pricing\*



**Picadillo Empanada** \$2.00

Savory pastry turnover filled with Cuban spiced ground beef.

**Red Pepper & Pancetta Mac & Cheese** \$3.35

Served in a cup.

**Seared Ahi Tuna Crostini** \$3.10

Pan seared ahi tuna, soy reduction & wasabi aioli. Served on a won ton crisp.

**Stuffed Mushrooms** \$1.55

Italian sausage, cream cheese & parmesan. Chorizo & cream cheese.

Market Price





**Antipasto Display** \$10.50

A variety of cured meats, cheese & marinated vegetables & breadsticks.

**Blue Cheese & Bacon Dip Display** \$2.60

A warm cream blue cheese, cream cheese, bacon & green onion dip served with crostini and flatbread.

**Baked Brie Rounds Display** \$4.20

Trio of brie rounds topped with honey & dried berries, apple compotes, pine nuts, & pine nuts. Served with crostini & flatbreads assortment.

**Charcuterie Board Display** \$12.40

Artisanal cheeses, cured meats, pickled vegetables, seasonal spreads and preserves, dried and fresh fruit, nuts, and flatbreads.

**Finger Sandwich Display** \$22.85 per dozen

Chicken salad with pecans & grapes served on a roll. Cucumber & dill served on white bread. Ham, brie & apple on pumpernickel with tomato chutney. Roast beef with provolone cheese, lettuce, tomato, & creamy horseradish aioli on a roll. Sliced honey glazed ham with colby jack cheese, lettuce, tomato, & honey mustard on a roll.

**Fruit, Cheese, & Veggie Display** \$6.40

Fresh seasonal fruit, variety of artisan cheeses, & fresh vegetables displayed on a beautiful iron & granite stand. Served with flatbread, roasted poblano pepper hummus & chipotle ranch.

**House Fried Chips & Salsa Display** \$4.25

House fried corn chips, fresh roasted salsa & jalapeno dip.

**Roasted Poblano Hummus Display** \$2.35

Served with pita chips.

**Slider Display** \$32.65 per dozen

Pulled pork with pickled red onion served on a Hawaiian roll. Pulled chicken with pickled red onion served on a Hawaiian roll. All beef patty with cheese, lettuce, tomato & onion butter served on a potato slider bun. Portobello mushroom with lettuce, tomato & avocado aioli served on a potato slider bun. Breaded chicken breast with mayo and pickles served on a potato slider bun.



**Rosemary Encrusted Pork Tenderloin** \$8.00

Served with fresh baked rolls, creole mustard & tomato chutney.

**Herb Roasted Prime Beef Strip Loin** \$10.50

Served with fresh baked rolls & horseradish sauce.

**Spiral Sliced Ham** \$8.00

Served with fresh baked rolls, course ground mustard & tomato chutney.



Please choose one. Items are based on Per Person Pricing

## Salad Selections

**Caesar Salad** \$3.85

Hearts of romaine lettuce, parmesan cheese & croutons tossed in house-made caesar dressing.

**Mesclun Salad** \$3.75

Mixed greens with sliced grape tomatoes, shredded carrots, cucumbers, & croutons. Served with house-made balsamic vinaigrette dressing & house-made ranch dressing.

**Mixed Spring Salad** \$4.35

Mixed spring greens with sliced grape tomatoes, dried cherries, pecans & goat cheese crumbles. Served with a lemon & white balsamic vinaigrette dressing.

**Spinach Salad** \$2.80

Baby spinach, grape tomatoes, shredded carrots, dried cranberries & bacon crumbles. Served with a balsamic vinaigrette dressing.



## Bread Selections

Items are based on Per Person Pricing

**Dinner Rolls with Butter** \$1.00

Fresh baked house rolls served plated or in baskets.

**Garlic Bread** \$0.65

Fresh baked garlic bread served plated or in baskets.





- Buffets with two entree options; where guests have a choice of either entree A or entree B will require a 60% / 60% entree ratio, and will be served a six ounce portion. This reduces the risk of running out of one item before all of your guests have been served from the buffet.
- Buffets with two entrees, where guests receive both entree options will be served a three ounce portion of each entree option.

**Apple Cider Pork Loin** \$4.70

24 hour brined pork loin, oven roasted & topped with a sweet and tangy cranberry apple chutney.

**Beef Lasagna** \$4.70

Layered lasagna pasta, ricotta cheese, Italian sausage, mozzarella cheese, beef marinara sauce & parmesan cheese.

**Braised Beef Brisket** Market Price

Herbed beef brisket slow cooked in red wine & beef stock until tender. Served with reduced Au Jus.

**Braised Boneless Beef Short Rib** \$12.85

44 Farms boneless beef short rib slow cooked in red wine & beef stock until tender. Served with reduced Au Jus.

**Chicken Divan** \$5.65

Sauteed chicken breast served in a creamy mornay sauce (sherry & gruyere cheese)

**Chicken Florentine** \$4.45

Lightly sauteed chicken breast topped with a white wine cream sauce with diced tomatoes & fresh spinach.

**Chicken Marsala** \$5.55

Served in a marsala wine & cream sauce with mushrooms.

**Chicken Parmesan** \$4.55

Parmesan & panko breaded chicken breast with house-made marinara & fresh mozzarella.

**Chicken Scallopini** \$4.55

Sauteed chicken breast in a lemon, butter, mushroom & bacon sauce.

**Cuban Roasted Pork Loin** \$4.15

Cuban spice & garlic marinated center cut pork loin. Served in a blueberry extract & butter reductions.

**Fish Meuniere** \$11.00

Pan seared whitefish in a caper, lemon, & butter sauce.





**Herb Roasted Pork Loin**

\$3.85

Thyme, rosemary, & oregano marinated center cut pork loin.

**Herb Roasted Prime Rib**

Market Price

Served with a creamy horseradish sauce.

**Herb Roasted Strip Loin**

Market Price

Prime beef strip loin marinated with DC steak rub and served with cognac cream sauce.

**Lemon Herb Chicken**

\$2.90

Sauteed chicken breast in a lemon, thyme, rosemary, & butter sauce.

**Mojo Chicken**

\$2.65

Sour orange & cumin marinated grilled chicken breast topped with mango pineapple relish.

**Roasted Beef Sirloin**

Market Price

Herb rubbed prime rib sirloin, oven roasted & served with a port wine mushroom reduction.

**Salmon**

\$12.55

Pan seared salmon served in a lemon & dill sauce.

**Smothered Pork Chops**

\$6.55

Pan fried pork chops slow cooked in a caramelized onion gravy.

**Stacked Beef Enchiladas**

\$4.95

Layered corn tortillas, classic enchilada sauce & seasoned ground beef, topped with colby jack cheese.

**Stacked Cheese Enchiladas**

\$2.10

Vegetarian & gluten free.

**Stuffed Tomato Florentine**

\$5.50

Roasted Roma tomato filled with quinoa & sauteed spinach & topped with parmesan bread crumbs.

**White Vegetable Lasagna**

\$4.90

Layered lasagna pasta, mozzarella cheese, squash, red bell peppers, ricotta cheese, & zucchini with a parmesan cheese sauce.





**Garlic Mashed Potatoes**

\$2.10

Mashed russet potatoes with garlic.

**Gourmet Mac & Cheese**

\$2.75

Elbow pasta in a gruyere cheese, white American cheese & colby jack cheese sauce topped with buttered panko crumbs.

**Herb Roasted Fingerling Potatoes**

\$2.75

Rainbow fingerling potatoes, thyme, rosemary & shredded parmesan cheese.

**Spanish Rice**

\$1.35

Long grain rice flavored with tomato paste & chicken stock.

**Leek & Bacon Potato Gratin**

\$4.10

Layered sauteed leek, bacon, peeled & sliced red potatoes in a cream & gruyere cheese sauce.

**Rice & Black Beans**

\$2.15

**Horseradish & Parsley Mashed Potatoes**

\$2.10



**Green Bundles**

\$2.85

Fresh French green beans wrapped in Applewood smoked bacon, topped with butter and brown sugar.

**Glazed Carrots & Cranberries**

\$1.60

Served in a brown sugar glaze.

**Grilled Vegetable Kabobs**

\$3.75

Pineapple & mixed vegetables served in a sweet & sour glaze.

**Sauteed Green Beans with Cherry Tomatoes**

\$2.15

Sauteed with garlic and olive oil.

**Sauteed Vegetable Medley**

\$1.95

Green beans, bell peppers, yellow squash & zucchini sauteed in garlic and olive oil.

**Slow Cooked Green Beans**

\$2.65

with bacon & onions.

**Roasted Brussel Sprouts**

\$2.70

Fresh Brussel sprouts, cranberries, & walnuts. Roasted and tossed with honey & pepper.

**Lemon Truffle Roasted Asparagus**

\$4.20

Fresh asparagus spears drizzled with lemon & truffle oil.



# Dessert Selections

## Apple Bread Pudding \$2.45

Classic bread pudding with sliced apples & caramel sauce.

## Assorted Jumbo Cupcakes \$27.50 per dozen

Chocolate, red velvet, Italian cream, almond vanilla, strawberry, carrot cake, german chocolate & spice cake.

## Banana Foster Bread Pudding \$2.90

Creole style bread pudding with banana fosters sauce.

## Baklava \$1.45

Layered phyllo pastry, honey & pecans.

## Cheesecake Brownies \$15.50 per dozen

Double chocolate brownie with cheesecake swirl.

## Chocolate Delight \$2.90

Creamy white & dark chocolate mousse with toasted pecans & chocolate shavings.

## Flourless Chocolate Cake \$3.15

Dark chocolate cake with raspberry coulis. (gluten free)

## House-made Cheesecakes \$2.70

New York style, banana cream cheesecake, praline cheesecake, & turtle cheesecake.

## Lemon Bars \$16.50 per dozen

Shortbread crust with lemon custard.

## Opera Cake \$3.70

Chocolate cake with espresso simple syrup, buttercream icing, & chocolate ganache.

## S'mores Station \$2.00

Graham cracker, marshmallows & assorted Hershey's mini chocolate bars, staged at the Astin Mansion fire pit.

## Spice Cake \$1.75

with powdered sugar icing.

## Tiramisu \$3.20

Italian pudding with mascarpone cheese, espresso soaked pound cake layers & whipped cream.

## Assorted Cookies \$13.50 per dozen

Wedding sandies, flourless chocolate cookies (gluten free), raspberry shortbread, chocolate chip & peanut butter.

## Cashew & Papaya Biscotti \$14.50 per dozen

A house-made biscotti with cashew and papaya.

## Chocolate Chip Cookies & Milk Shooter \$3.25

Two house-made mini chocolate chip cookies served on top a shot glass of 2% milk.

## Creme Brulee \$2.90

A house-made rich custard topped with caramelized sugar and fresh berries.

## House-made Cakes \$2.70

Italian cream, carrot cake, red velvet, pineapple & coconut (gluten free).

## Iced Lemon Cake \$1.75

with a lemon zest glaze.

## Mini Fruit Cobblers \$2.00

Choice of apple, peach or mixed berry.

## Pie Shooters \$2.95

Banana cream, coconut, or key lime.

## Pavlova Cookies \$19.70 per dozen

Orange flavored meringue cookie with strawberries & blueberries with an orange cream drizzle. Available in gluten free & vegan.

## Salted Caramel Bars \$16.45 per dozen

Shortbread crust with caramel layer and sea salt.

## Sweet Tooth Bar \$6.95

Assorted cookies, cheese cake bites, mini brownies & mini cupcakes.

## Pecan Bars \$16.45 per dozen

## Toffee Pumpkin Trifle with Chantilly Cream \$2.00

Buttery pound cake layered with pumpkin puree, Chantilly cream and toffee crumbles.



# Breakfast & Brunch

Full menu is also available to supplement brunch options.

## Hors D'oeuvres

### Apple Compote Pastry Pinwheels

Served with a powdered sugar glaze.

\$15.00 per dozen

### Biscuits & Lox

House-made biscuits, honey smoked salmon, sliced red onions & candied jalapeno cream cheese.

\$10.00

### Fresh Fruit & Yogurt Parfait

House-made biscuits, honey smoked salmon, sliced red onions & candied jalapeno cream cheese.

\$5.00

### House-made Granola Bars

Toasted oats, nuts, seeds, honey & assorted dried fruit.

\$15.00 per dozen

### Muffins

Blueberry, banana nut, strawberry, & lemon poppy seed. One flavor per dozen.

\$15.00 per dozen

### Pull-a-Part Pecan Praline Muffins

House-made biscuits, honey smoked salmon, sliced red onions & candied jalapeno cream cheese.

\$15.00 per dozen

## Breakfast Meats

Applewood smoked bacon or pork sausage. 2 pieces = 1 serving.

\$1.55

## Breakfast Tacos

Scrambled egg with 1 of the following: sausage, bacon & potatoes.. Served on a flour tortilla.

\$2.75

## Chicken & Waffles

House-made biscuits, honey smoked salmon, sliced red onions & candied jalapeno cream cheese.

\$5.65

## Pecan Praline Brioche French Toast

Served with caramel pecan sauce. 2 pieces = 1 serving

\$1.85

## Quiche

Baked red potato crust, eggs, pork sausage & gruyere cheese. \*gluten free\*

Baked red potato crust, mushroom, spinach, bell pepper & gruyere cheese. \*gluten free & vegetarian\*

\$2.30

## Entrées

## Sides

### Jalapeno Cheese Grits

Southern style grits with pepper jack cheese.

\$2.25

### Skillet Potatoes

Diced red potatoes & sauteed with onions & red bell peppers.

\$1.25

### Turkey Bacon or Sausage

2 pieces = 1 serving.

\$1.70



All beverage stations are self-serve and include clear acrylic cups or insulated paper cups, ice, artificial sweeteners, stir-sticks & beverage dispensers (if applicable). Items are based on per person pricing.

**Tea Station**

Sweetened tea, unsweetened tea, & water.

\$1.50

**Coffee Station**

Regular coffee & decaffeinated coffee with half & half and assorted flavored syrups.

\$1.50

**Lemonade Station**

Classic lemonade, strawberry lemonade, & blue pineapple punch.

\$1.50

**Hot Chocolate Station**

House-made mexican hot chocolate, whipped cream, sprinkles, cinnamon powder & cocoa powder.

\$1.50



Dinnerware & Napkin Selection

**White Disposable Mock China & Flatware**

Your choice of either GOLD or SILVER accented plates. Paper napkins are included in Astin Mansion catering.

Mock Silver Flatware Fork, Knife, Spoon.	\$0.60 each
6" Hors d'oeuvre Plate or Dessert Plate	\$1.20 each
7" Salad Plate	\$1.50 each
10" Dinner Plate	\$2.00 each

**Classic White China & Flatware**

Paper napkins are included with Astin Mansion catering. In-House Rental.

Silver Flatware Salad fork, dinner fork, dinner knife, table spoon & tea spoon.	\$0.55 each
7" Hors d'oeuvre Plate or Dessert Plate	\$0.55 each
10" Dinner Plate	\$0.55 each
Soup Bowl	\$0.55 each

**Glassware**

Clear Glass. In-House Rental.

10 oz. Tea or Water Goblet	\$0.65 each
6 oz. Wine Glass	\$0.70 each
6 oz. Champagne Flute	\$0.75 each

**Napkins**

Poly Cloth Simple fold & placement included.	\$0.95 each
Specialty Cloth Simple fold & placement included.	Prices vary \$1.50+ each



# Cake Cutting Service

Items are based on per person pricing.

## Outside / Non-Coordinated Event

White disposable mock china plate, fork & paper napkin.	\$1.95
Classic white china plate, fork & paper napkin.	\$1.45

## With Astin Mansion Coordination

White disposable mock china plate, fork & paper napkin.	\$1.85
Classic white china plate, fork & paper napkin.	\$1.30

## Outside Catering Vendors

The Astin Mansion offers full-service catering service. The Astin Mansion strongly recommends the use of our catering service, D'Vine Cuisine. The use of any other catering service will result in a \$250.00 outside catering / kitchen rental fee. You will also be required to hire staff either from your outside caterer or the Astin Mansion to work your buffet. Self-serve or client manned buffets are prohibited for food handling and safety reasons, there are no exceptions to this.

## Guest Count

The Astin Mansion requires a 14 day notice of event guest count. Your final invoice will reflect the guest count and any additional guests will be deducted from your deposit. No money will be refunded for guests who are not in attendance.

## Servers

Servers will be billed at a rate of \$25.00 per hour per server for a minimum of 3 hours. Required server ratios are 1 per menu item for a buffet and 1 per every 20 guests for tableside service. All servers will assist with table bussing and cleaning throughout dinner.

## Sales Tax & Service Fee

All catering items are subject to an 18% service fee and 8.25% sales tax.

## Payment

A deposit of 50% is required at approval of catering quote. Catering must be paid in full no less than 14 days prior to event.

## Tasting

The Astin Mansion & D'Vine Cuisine will conduct group tastings on specified dates. You will be notified of these dates as they approach. The tastings are complimentary for up to 6 guests. If additional guests would like to attend the tasting, there will be an additional charge of \$40.00 per guest. Prior notification of additional guests attending the tasting is required. A private tasting can be scheduled for \$500.00 for up to 6 guests. A private tasting may be required for guests requesting brunch or a custom menu.

