



Texas French Bread Catering
info@texasfrenchbread.com

Roast Turkey (DF)

- Served on whole wheat
- Applegate Farms roast turkey, organic lettuce, organic tomato, pickle, onion, TFB sweet & spicy mustard, mayo

Smoked Ham & Swiss

- Served on amber rye sourdough
- Niman Ranch smoked ham, swiss, organic lettuce, organic tomato, pickle, onion, TFB sweet & spicy mayo, mustard

TFB Hero

- Served on ciabatta hoagie
- Italian-style sandwich with Applegate Farms turkey, Niman Ranch smoked ham, salami, provolone cheese, pepperoncini peppers, organic lettuce, tomato, red onion, red wine vinaigrette

Chicken Salad

- Served on pain de campagne (featuring organic, Texas grown wheat milled locally at Barton Springs Mill)
- House-made Dewberry Hills Farm chicken salad (chicken, celery, sour cream mayo, parsley, pickle, pepper), organic lettuce, organic tomato

Pimento Cheese (V)

- Served on white sourdough
- Classic TFB pimento cheese, organic lettuce, organic tomato, pickle

Vegetarian (V)

- Served on TFB's extra virgin olive oil infused focaccia
- Carrots, sprouts, avocado yogurt (Greek yogurt, avocado, salt), lemon vinaigrette, feta cheese, bell pepper, tomato, cucumber
- Dairy Free/Vegan option
 - no feta cheese
 - yogurt free avocado spread (mayo, avocado, salt)

BOX LUNCH BLISS \$11

choice of one whole sandwich
TFB slaw w/ vinaigrette
local non-gmo corn chips & fresh TFB salsa

LUNCH PLATTERS & FAMILY STYLE

(no substitutions please)

Each sandwich platter includes 10 whole sandwiches cut in halves, serves 10-20

Assorted Sandwich Platter \$95

- 2 Roast Turkey (DF) sandwiches
- 2 Smoked Ham & Swiss sandwiches
- 2 TFB Hero sandwiches
- 2 Pimento Cheese Sandwiches (V)
- 2 Vegetarian Sandwiches (V)

Roast Turkey Sandwich Platter (DF) \$95

Chicken Salad Sandwich Platter \$105

Vegetarian Sandwich Platter \$95

- 5 Pimento Cheese Sandwiches (V)
- 5 Vegetarian Sandwiches (V)

Cold Cut Sandwich Platter \$95

- 4 Roast Turkey (DF) sandwiches
- 3 Smoked Ham & Swiss sandwiches
- 3 TFB Hero sandwiches

Family Style Chips & Salsa (DF) (VG) (V) \$20

- local non-gmo corn chips & fresh house-made salsa for 10 people

Family Style Chips & Guacamole (DF) (VG) (V) \$25

- Local non-gmo corn chips & TFB guac (avocado, tomato, cilantro, onion, salt)

Family Style TFB Salad (V) \$90

- House-made mustard vinaigrette (contains egg) served on the side, serves 10
- Organic mixed greens, cherry tomato, bell peppers, egg, croutons, parmesan
- Gluten Free Option - 'no croutons'
- Vegan Option - 'no egg, no crouton, no parmesan, served with lemon vinaigrette'



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FRESH GREEN SALADS

- TFB Salad (V) \$11
 - Organic lettuces, cherry tomato, bell peppers, El Milagro Farm soft boiled egg, croutons, shaved parmesan
 - House-made mustard vinaigrette (contains egg) served on the side
 - Gluten Free Option - 'no croutons'
 - Vegan Option - 'no egg, no crouton, no parmesan, served with lemon vinaigrette'
- Smoked Trout Niçoise (GF) (DF) \$12
 - Organic spinach/mixed greens, tomato, onion, fingerling potatoes, green beans, olive, El Milagro Farm soft boiled egg
 - House-made lemon vinaigrette served on the side

SIDES (individual)

- Fresh fruit cup \$5
- Cookie (single) - \$1.75
 - Gingersnap (DF), Mocha Walnut, Chocolate Chip, Peanut Butter, Oatmeal Raisin
- Chips & salsa \$4 (V) (GF)
 - local non-gmo corn chips
 - fresh house-made salsa
- Chips & guacamole (V) (DF) (GF) \$7
 - local non-gmo corn chips
 - avocado, tomato, cilantro, onion, salt
- Fresh green side salad \$5 (house-made dressing on the side) (V)
 - Organic lettuces, croutons, shaved parmesan
 - Served with Lemon vinaigrette
 - -OR- mustard vinaigrette (contains egg)
 - -OR- red wine vinaigrette
 - Gluten Free Option - 'no croutons'
 - Vegan Option - 'no egg, no crouton, no parmesan, served with lemon vinaigrette'

BEVERAGES

- Locally roasted Anderson's Coffee for eight people \$25
 - 96 oz of fresh brewed Anderson's exclusive TFB Blend
 - Includes stir sticks, sugar, stevia, cups and lids for 8
- Individual beverages (served cold) \$3
 - Texas Tea 16 oz glass bottle
 - Cedar Creek Unsweet Tea
 - Austin's Own Goodflow Honey Green Tea
 - Organic Local Lemonade 16 oz bottle
 - Shade Tree Organic Lemonade
 - Mountain Valley Water Sparkling
 - Mountain Valley Water Still
 - Mexican coke
 - Sprite
- Orange Juice \$32
 - One-gallon jug - 100% juice not from concentrate
 - Served with 10 cups (no ice available)

DESSERTS

48-hour notice required, baked fresh daily from scratch

- Hyde Park Fudge Cake
 - our signature frosted dark chocolate bundt cake
 - Large \$36 (slices into 16)
 - Small \$27 (slices into 8)
- Assorted Cookies
 - Cookie (single) - \$1.75
 - Cookie Platter - 1 dozen \$15
 - Cookie Platter - 2 dozen \$30
 - Leave the selection to us or choose from
 - Mocha Walnut
 - Gingersnap
 - Chocolate Chip
 - Peanut Butter
 - Oatmeal Raisin



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BREAKFAST PASTRY PLATTERS

48-hour notice required, baked fresh daily from scratch

- Assorted Croissant Platter (1 dozen) \$36
 - Chocolate croissant
 - Cinnamon sugar croissant
 - Raspberry croissant
 - Almond croissant
- Assorted Danish Platter (1 dozen) \$36
 - Cream cheese
 - Blueberry cream cheese
- Assorted Scone Platter (1 dozen) \$36
 - Walnut cream
 - Currant
 - Raspberry
- Assorted Muffin Platter (1 dozen) \$36
 - Blueberry
 - Bran (made with local and organic flours)
 - Poppy seed
 - Seasonal (changes with each new season!)
- Assorted Pastry Platter (V) \$36
 - 1 dozen assorted sweet pastry, danish, scone, muffin (savory pastries not included in assortment)
- Assorted Savory Pastry (half dozen tray) \$28
 - Ham & Swiss croissant
 - Spinach & cheese
 - Jalapeño sausage

BREAKFAST BEVERAGES

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- Orange Juice \$32
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 - Served with 10 cups (no ice available)

CATERING DETAILS

- Email orders to info@texasfrenchbread.com by 12pm at least 3 days prior
 - Expedited catering orders may be possible, but fees will apply
- Minimum orders must reach \$100 before tax and delivery service fee
- All delivered orders include a 15% service fee or \$25 whichever is greater
 - Delivery times cannot be guaranteed, we'll provide a delivery window (typical window is from 11AM - 12PM)
- Payments
 - are expected day of delivery - we'll call to process payment over the phone on day of delivery
 - request an Account Purchase (direct billing with your accounting department)
 - we'll need the following information
 - Order contact name (first and last)
 - Order contact email address & phone number
 - Institution name, department name, and physical address