



We are excited to welcome you to our private dining and event venues! We can help you plan the perfect rehearsal dinner, business luncheon, company party, birthday or anniversary celebration.

Whether business or social affair, COVER 3 is the place to celebrate your next great moment!

The food and beverage minimum is exclusive of sales tax and gratuity. In the event the food and beverage minimum is not reached, the difference will be charged as a room rental. One bill will be presented for final payment, due at the close of the event. 22% gratuity and applicable sales tax will be added to the final bill.

A **finalized menu** must be selected **five (5) business days** prior to the event. A final/guaranteed **guest count** must be submitted no later than **three (3) days** prior to the event. The final bill will reflect this number, or the actual number in attendance; whichever is greater. Providing COVER 3 with an accurate guest count is imperative for the proper service.

SCRATCH KITCHEN. LOCALLY OWNED. AUSTIN GROWN.

"The COVER 3 events team works tirelessly to ensure our events are flawless. Their attention to detail and customer service are the best in town!" - Cynde Jones, Accenture

Dinner Menus

Dinner Menu One

\$50 per person

Starters are served family style; One second course and one main course selection per person
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

Starters (preselect two)

BLACK & BLEU CROSTINIS

Filet Mignon grilled black and blue rare, Gorgonzola Cheese Spread,
Onion Marmalade, Creamy Horseradish

ROASTED RED PEPPER CROSTINIS

Roasted Red Peppers, Shiitake Mushrooms, Gorgonzola Cheese Spread, Feta Cheese

CEVICHE

Fresh Tequila-Lime Marinated Fish, Tortilla Chip, fresh Pico, Avocado, Sriracha

GREEK ISLAND CALAMARI

Crispy Artichokes, Arugula Feta, Plum Tomatoes, Greek Vinaigrette, Spicy Remoulade

Second Course

***CLASSIC CAESAR**

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE

Heirloom Tomatoes, Scallions, Chives, Bleu Cheese Crumbles, Bleu Cheese Dressing

COVER 3 SALAD

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples,
Crumbled Goat Cheese, Oregano Vinaigrette

SOUP OF THE DAY

Main Course

***HONG KONG SALMON**

Sautéed Shiitake Mushrooms, Scallions, Spinach, Light Soy-Ginger Broth

***GRILLED RUBY TROUT**

Warm Pancetta Leek Vinaigrette, Sauteed Baby Spinach, Southwestern Rice

***BLACKENED CHICKEN & SHRIMP PASTA**

Fresh Angel Hair, Spinach, Basil, Roasted Tomatoes, Creamy Parmesan Sauce

BRICK CHICKEN

Tomato-Basil Salad, Classic Sicilian Vinaigrette, Garlic Mashed Potatoes

***8 OZ. FILET MIGNON**

Gorgonzola Butter, Cheddar-Potato Cake

***CHICKEN FRIED N.Y. STRIP**

Garlic Mashed Potatoes, Green Bean Medley, Green Chile Gravy

VEGETARIAN RICE BOWL

Steamed White Rice, Green Onions, Red Bell Pepper, Poblanos, Grilled Corn,
Black Beans, Baby Spinach, Cotija, Red Pepper Flakes, Fresh Cilantro, Cilantro-Lime
Vinaigrette

Desserts (preselect two)

Add \$4 per person, per item

CHEESECAKE OF THE DAY • VANILLA BEAN CREME BRULEE

KEY LIME PIE • CHOCOLATE MOUSSE WITH FRESH BERRIES

Add Family Style Sides

Add \$2 per person, per item

MAC N CHEESE • SAUTEED SPINACH • CHEF'S VEGGIES

GREEN BEAN MEDLEY • SOUTHWESTERN RICE

Dinner Menu Two

\$46 per person

Starters are served family style; One second course and one main course selection per person
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

Starters (preselect two)

THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

PFC CHIPOTLE RANCH FRIED PICKLES

Smoky, Spicy Crisp-Fried Pickles Chips

BUFFALO CHICKEN BITES

Crispy Fried with Buffalo Sauce, Buttermilk Ranch

***MONGOLIAN PORK LETTUCE WRAPS**

Shiitake Mushrooms, Water Chestnuts, Garlic, Ginger, Mongolian Marinade,
Chinese Style Mustard

Second Course

***CLASSIC CAESAR**

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE

Heirloom Tomatoes, Scallions, Chives, Bleu Cheese Crumbles, Bleu Cheese Dressing

COVER 3 SALAD

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples,
Crumbled Goat Cheese, Oregano Vinaigrette

SOUP OF THE DAY

Main Course

***HONG KONG SALMON**

Sautéed Shiitake Mushrooms, Scallions, Spinach, Light Soy-Ginger Broth

***GRILLED RUBY TROUT**

Warm Pancetta Leek Vinaigrette, Sauteed Baby Spinach, Southwestern Rice

***BLACKENED CHICKEN & SHRIMP PASTA**

Fresh Angel Hair, Spinach, Basil, Roasted Tomatoes, Creamy Parmesan Sauce

BRICK CHICKEN

Tomato-Basil Salad, Classic Sicilian Vinaigrette, Garlic Mashed Potatoes

***FLAT IRON STEAK "TACOS"**

Honey Chipotle Marinade, Black Beans, Guacamole, Salsa,
Southwestern Rice, Fresh Flour Tortillas

***CHICKEN FRIED N.Y. STRIP**

Garlic Mashed Potatoes, Green Bean Medley, Green Chile Gravy

VEGETARIAN RICE BOWL

Steamed White Rice sauteed with Green Onions, Red Bell Pepper, Poblanos,
Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes and
fresh Cilantro with Cilantro-Lime Vinaigrette

Desserts (preselect two)

Add \$4 per person, per item

CHEESECAKE OF THE DAY • VANILLA BEAN CREME BRULEE

KEY LIME PIE • CHOCOLATE MOUSSE WITH FRESH BERRIES

Add Family Style Sides

Add \$2 per person, per item

MAC N CHEESE • SAUTEED SPINACH • CHEF'S VEGGIES

GREEN BEAN MEDLEY • SOUTHWESTERN RICE

Dinner Menu Three

\$38 per person

Starters are served family style; One second course and one main course selection per person
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

Starters (preselect two)

THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

PFC CHIPOTLE RANCH FRIED PICKLES

Smoky, Spicy Crisp-Fried Pickles Chips

BUFFALO CHICKEN BITES

Crispy Fried with Buffalo Sauce, Buttermilk Ranch

VERDE CHICKEN NACHOS PILED HIGH

Fresh Pico, Black Beans, Guacamole

Second Course (preselect one)

***CLASSIC CAESAR**

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE

Heirloom Tomatoes, Scallions, Chives, Bleu Cheese Crumbles, Bleu Cheese Dressing

COVER 3 SALAD

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples, Crumbled Goat Cheese, Oregano Vinaigrette

SOUP OF THE DAY

Main Course

CHICKEN FRIED CHICKEN

Garlic Mashed Potatoes, Green Beans, Green Chile Gravy

BRICK CHICKEN

Tomato-Basil Salad, Classic Sicilian Vinaigrette, Garlic Mashed Potatoes

BRICK CHICKEN MAC-N-CHEESE

Our Classic Mac-N-Cheese, Crushed Red Pepper and Italian Spices, Crispy Pancetta

MAHI MAHI TACOS

Tortilla Crusted Mahi Mahi, Southwestern Slaw, Avocado, Warm Flour Tortillas, Pico, Cilantro-Lime Vinaigrette, Southwestern Fried Rice

***JUMBO SHRIMP PLATTER**

Eight Crispy Shrimp, Parmesan Fries, Cover 3 Slaw

GREEN CHILE BEEF ENCHILADAS

Melted Jack and Cheddar Cheeses, Poblano Carne Sauce, Southwestern Rice

***FRENCH ONION TRUFFLE BURGER**

Half Pound, Ground Fresh, Caramelized Onions, Garlic and Herb Truffle Aioli, Swiss, Provolone, Crispy Onions, Parmesan Fries

BLACK BEAN TACOS

Flour Tortillas, Black Beans, Southwestern Slaw, Fresh Avocado, Cotija, Southwestern Rice

Desserts (preselect two)

Add \$4 per person, per item

**CHEESECAKE OF THE DAY • VANILLA BEAN CREME BRULEE
KEY LIME PIE • CHOCOLATE MOUSSE WITH FRESH BERRIES**

Add Family Style Sides

Add \$2 per person, per item

**MAC N CHEESE • SAUTEED SPINACH • CHEF'S VEGGIES
GREEN BEAN MEDLEY • SOUTHWESTERN RICE**

Buffet or Family Style Dinner

\$44 per person

Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

Salad (preselect one)

***CLASSIC CAESAR**

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE

Heirloom Tomatoes, Scallions, Chives, Bleu Cheese Crumbles, Bleu Cheese Dressing

COVER 3 SALAD

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples,

Crumbled Goat Cheese, Oregano Vinaigrette

Proteins (preselect two)

BRICK CHICKEN

Tomato-Basil Salad, Classic Sicilian Vinaigrette

BAKED SALMON

Lemon-Herb Butter

FLAT IRON STEAK

Truffle Butter

Sides (preselect two)

Add \$4 per person, per item

GARLIC MASHED POTATOES

SOUTHWESTERN RICE

MAC-N-CHEESE

SIGNATURE MAC-N-CHEESE

GREEN BEAN MEDLEY

CHEF'S SEASONAL VEGGIES

Buffet or Family Style Fajitas

\$44 per person

Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

Proteins (preselect two)

MARINATED BEEF

GRILLED CHICKEN

BLACKENED SHRIMP

Fixings

FLOUR TORTILLAS

GRILLED PEPPERS & ONIONS

JACK-CHEDDAR CHEESES

SOUR CREAM

ROASTED TOMATO SALSA

JALAPENO SALSA

PICKLED JALAPENOS

GUACAMOLE

(Add \$2 per person)

Sides

SOUTHWESTERN RICE

BLACK BEANS