



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

Lunch Menus

Lunch Menu One

\$26 per person

Starter is served family style; One lunch selection per person
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

Starter

THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

Lunch Selections

CHICKEN CHOP SALAD

Crispy Fried Buffalo Chicken, Applewood Smoked Bacon, Roasted Corn, Egg, Heirloom Tomatoes, Bleu Cheese, Red Onion, Buttermilk Ranch

COVER 3 SALAD with GRILLED SALMON

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

BRICK CHICKEN MAC-N-CHEESE

Classic Mac-N-Cheese, Crushed Red Pepper, Italian Spices, Brick Chicken, Crispy Pancetta

BRICK CHICKEN CLUB

Applewood Smoked Bacon, L-O-T, Classic Sicilian Sauce, Avocado, Swiss Cheese, Parmesan Fries

***CHOP HOUSE BURGER**

Half Pound, Ground Fresh, Longhorn Cheddar, Applewood Smoked Bacon, P-L-O-T, Parmesan Fries

MAHI MAHI TACOS

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

lettuce wrap option available

BUFFALO CHICKEN SLIDERS (3)

Crispy Fried Buffalo Chicken, Buttermilk Bleu Cheese, Cover 3 Slaw

CHICKEN FRIED N.Y STRIP

Garlic Mashed Potatoes, Green Beans, Green Chile Gravy

GREEN CHILE BEEF BURRITO

Jack-Cheddar, Poblano Carne Sauce, Southwestern Rice, Black Beans, Queso, Guacamole

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

Lunch Menu Two

\$24 per person

Starter is served family style; One lunch selection per person
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

Starter

THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

Lunch Selections

CHICKEN CHOP SALAD

Crispy Fried Buffalo Chicken, Applewood Smoked Bacon, Roasted Corn, Egg, Heirloom Tomatoes, Bleu Cheese, Red Onion, Buttermilk Ranch

COVER 3 with GRILLED SHRIMP

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

BRICK CHICKEN CLUB

Applewood Smoked Bacon, L-O-T, Classic Sicilian Sauce, Avocado, Swiss Cheese, Parmesan Fries

***CHOP HOUSE BURGER**

Half Pound, Ground Fresh, Longhorn Cheddar, Applewood Smoked Bacon, P-L-O-T, Parmesan Fries

MAHI MAHI TACOS

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

lettuce wrap option available

VERDE CHICKEN ENCHILADAS

Verde Sauce, Sliced Avocado, Fresh Pico, Southwestern Rice

DOUG'S CERTIFIED REUBEN

Corned Beef, Aged Swiss, Spicy Russian Dressing, Kraut, Cover 3 Slaw

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

Lunch Menu Three

\$22 per person

Starter is served family style; One lunch selection per person
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

Starter

THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa and Warm Chips

Lunch Selections

***CLASSIC CAESAR with GRILLED CHICKEN**

Romaine, Crisp Croutons, Shaved Parmesan

COVER 3 with GRILLED SHRIMP

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

VERDE CHICKEN QUESADILLA

Poblano Peppers, Onions, Jack-Cheddar Cheese, Guacamole

MONGOLIAN PORK LETTUCE WRAPS

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

***FLAT TOP BURGER**

One-Third Pound and Seasoned, American Cheese, Pickles, Onions, Dijonnaise, Parmesan Fries

LUNCH REUBEN

½ Doug's Certified Reuben, Crock of Onion Soup

BUFFALO CHICKEN SLIDERS (2)

Crispy Fried Buffalo Chicken, Buttermilk Bleu Cheese, Cover 3 Slaw

BLACK BEAN TACOS

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

Coursed Lunch Menu

\$35 per person

Starter is served family style; One second course and lunch selection per person
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

Starters (preselect one)

THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

VERDE CHICKEN NACHOS PILED HIGH

Queso, Jack-Cheddar Cheeses, Poblano Peppers, Onions,
Pico, Black Beans, Guacamole

Second Course

***CLASSIC CAESAR**

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE

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

ONION SOUP

Crisp Croutons, Swiss, Provolone Cheese

SOUP OF THE DAY

Lunch Selections

BRICK CHICKEN MAC-N-CHEESE

Classic Mac-N-Cheese, Crushed Red Pepper, Italian Spices, Brick Chicken, Crispy Pancetta

CHICKEN FRIED CHICKEN

Garlic Mashed Potatoes, Green Beans, Green Chile Gravy

BRICK CHICKEN CLUB

Applewood Smoked Bacon, L-O-T, Classic Sicilian Sauce, Avocado, Swiss Cheese,
Parmesan Fries

***FRENCH ONION TRUFFLE BURGER**

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

GREEN CHILE BEEF BURRITO

Jack-Cheddar, Poblano Carne Sauce, Southwestern Rice, Black Beans, Queso, Guacamole

MAHI MAHI TACOS

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

GRILLED RUBY TROUT

Warm Pancetta Leek Vinaigrette, Sautéed Baby Spinach, Southwestern Rice

VEGETARIAN RICE BOWL

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

Fresh Baked Cookies

\$24 per dozen

3 dozen Minimum Per Selection required
order must be confirmed five business days in advance

Buffet Lunch

\$28 per person

Selections

preselect five selections, to be replenished for up to 1 1/2 hours

Add \$2 per person, per item, for additional selections
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

*CLASSIC CAESAR

Romaine, Crisp Croutons, Shaved Parmesan

COVER 3 SALAD

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

COVER 3 SLAW

Crisp Cabbage, Julienne Carrots, Fresh Cilantro, Crumbled
Bleu Cheese, sliced Fuji Apples, Candied Walnuts, Sweet Onion Vinaigrette

BRICK CHICKEN PASTA SALAD

Diced Vegetables, Kalamata Olives, Brick Chicken, Classic Sicilian Vinaigrette

COVER 3 MAC N CHEESE

Our Classic Mac-N-Cheese, Crispy Bread Crumbs

SIGNATURE MAC N CHEESE

Our Mac N Cheese, Classic Italian Spices, Pancetta Gratin

CHEF'S SEASONAL VEGGIES

GREEK ISLAND CALAMARI

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

*MONGOLIAN PORK LETTUCE WRAPS

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

DOUG'S CERTIFIED REUBEN

Corned Beef, Aged Swiss, Spicy Russian Dressing, Kraut, Toasted Marbled Rye

BUFFALO CHICKEN TENDERS

Crispy Buffalo Tenders, Ranch Dressing

BRICK CHICKEN SLIDERS

Classic Sicilian Sauce

CHICKEN FRIED CHICKEN SLIDERS

Green Chile Gravy

GREEN CHILE BEEF QUESADILLAS

Poblano Peppers, Onions, Jack and Cheddar Cheeses

SPINACH QUESADILLAS

Baby Spinach, Poblano Peppers, Onions, Jack and Cheddar Cheeses

Fresh Baked Cookies

\$24 per dozen

3 dozen Minimum Per Selection required
order must be confirmed five business days in advance