



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. 20% 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

Cocktail Receptions & Stations

Appetizer Station

\$25 per person

Selections

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

Add \$2 per person, per item, for additional selections

THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa and Warm Chips

*CLASSIC CAESAR

Romaine, Crisp Croutons and Shaved Parmesan

COVER 3 SALAD

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

COVER 3 SLAW

Crisp Cabbage, Julienne Carrots and fresh Cilantro with Crumbled Bleu Cheese, sliced Fuji Apples and Candied Walnuts in a Sweet Onion Vinaigrette

BRICK CHICKEN PASTA SALAD

Diced Vegetables, Kalamata Olives and Brick Chicken in a Classic Sicilian Vinaigrette

COVER 3 MAC N CHEESE

Prepared with Three Cheeses and Bechamel, topped with Crispy Bread Crumbs

SIGNATURE MAC N CHEESE

Our Mac N Cheese with Classic Italian Spices, topped with Pancetta Gratin

CHEF'S SEASONAL VEGGIES

*SEARED AHI TUNA

Udon Noodle and Snap Pea Salad with Maui Onion Vinaigrette

*MONGOLIAN PORK LETTUCE WRAPS

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

DOUG'S CERTIFIED REUBEN

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

BUFFALO CHICKEN BITES

Crispy Fried with Buffalo Sauce, served with Ranch Dressing

BRICK CHICKEN SLIDERS

Classic Sicilian Sauce

SPINACH QUESADILLAS

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

GREEN CHILE BEEF QUESADILLAS

Poblano Peppers, Onions, Jack and Cheddar Cheeses

VERDE CHICKEN QUESADILLAS

Poblano Peppers, Onions, Jack and Cheddar Cheeses

Tray Passed Hors D'Oeuvres

3 Dozen Minimum, Per Item, Required
order must be confirmed five business days in advance

GREEN CHILE BEEF NACHO BITES

Individual Tortilla Chips dressed with Queso, Jack and Cheddar Cheeses, Pico, Black Beans and Avocado
18.00 / Dozen

VERDE CHICKEN NACHO BITES

Individual Tortilla Chips dressed with Queso, Jack and Cheddar Cheeses, Pico, Black Beans and Avocado
18.00 / Dozen

BLACK & BLUE CROSTINIS

Grilled Black and Blue Rare, served on a Crispy Baguette with Gorgonzola Cheese Spread, Onion Marmalade and Creamy Horseradish
24.00 / Dozen

ROASTED RED PEPPER CROSTINIS

Roasted Red Pepper and Shiitake Mushrooms, served on a Crispy Baguette with Gorgonzola Cheese Spread and garnished with Feta Cheese
24.00 / Dozen

TUNA TARTARE

Fresh Sushi Grade Ahi, Cilantro and sliced Avocado, served on a Water Cracker
MP / Dozen

CEVICHE

Tequila-Lime Juice marinated fish, served on a Warm Tortilla Chip, topped with Pico, sliced Avocado and Sriracha
24.00 / Dozen

BUFFALO CHICKEN BITES

Crispy Fried with Buffalo Sauce, served with Ranch Dressing
24.00 / Dozen

CAPRESE SKEWERS

Fresh Mozzarella, Tomato and Basil
24.00 / Dozen

Enhancements

Add to Any Station
order must be confirmed five business days in advance

JUMBO SHRIMP COCKTAIL

24.00 / Dozen

HUMMUS

with Grilled Flatbreads
75.00

BRIE TRAY

Garnished with Seasonal Fruit and Candied Walnuts, served with Water Crackers
90.00