



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*

## 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

### **\*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

### **\*FLAT IRON STEAK**

Truffle Herb Butter, Garlic Mashed Potatoes

## Desserts (preselect two)

Add \$4 per person, per item

### **VANILLA BEAN CHEESECAKE TOPPED WITH GANACHE**

**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

**\$44 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

## 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

**\$37 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

#### **\*CLASSIC CAESAR**

Romaine, Crisp Croutons, Shaved Parmesan

#### **ICEBERG WEDGE**

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

#### **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

#### **GRILLED RUBY TROUT**

Warm Pancetta Leek Vinaigrette, Sautéed Baby Spinach, Southwestern 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

### 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  
GREAN BEAN MEDLEY • SOUTHWESTERN RICE**