



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*

## Weekend Brunch

## Brunch Menu One

**\$24 per person**

Starter is served family style; One brunch 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

### Brunch Selections

#### **MIGAS**

Classic Style Migas topped with Queso Blanco, Jack and Cheddar Cheeses, served with Refried Black Beans

#### **\*VERDE CHICKEN BREAKFAST ENCHILADAS**

Corn Tortillas stacked with Verde Chicken, Jack - Cheddar Cheeses and Verde Sauce, topped with Fried Eggs, Poblanos and Onions

#### **\*AVOCADO TOAST**

Fresh Avocado with Chipotle Honey Mustard, Two Eggs Over Easy, Mixed Greens, Pickled Red Onions and Goat Cheese, served on Grilled Multigrain Bread

#### **COVER 3 SALAD with GRILLED SALMON**

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

#### **CLASSIC CAESAR with GRILLED CHICKEN**

Crisp Romaine, Parmesan, Croutons

#### **CHICKEN FRIED CHICKEN**

Garlic Mashed Potatoes, Green Beans and Green Chile Gravy

#### **\*CHOP HOUSE BURGER**

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

#### **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

## Brunch Menu Two

**\$22 per person**

Starter is served family style; One brunch 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

### Brunch Selections

#### **\*CLASSIC BREAKFAST**

Two Eggs and choice of Applewood Smoked Bacon or Sausage Patties, served with Country Fried Potatoes

#### **MIGAS**

Classic Style Migas topped with Queso Blanco, Jack and Cheddar Cheeses, served with Refried Black Beans

#### **\*CHILI & EGGS**

Matt's Chili topped with Two Eggs, Avocado, Jack and Cheddar Cheeses, Cotija, Pico, Cilantro and Tortilla Strips

#### **BREAKFAST QUESADILLAS**

Flour Tortillas stuffed with Eggs, Sausage, Poblano and Red Bell Peppers, Green Onions, Potatoes, Jack and Cheddar Cheeses

#### **COVER 3 with GRILLED SHRIMP**

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

#### **BUFFALO CHICKEN SLIDERS**

Crispy Fried with Buffalo Sauce and Buttermilk Bleu Cheese, served with Parmesan Fries

#### **\*DOUBLE FLAT TOP BURGER**

Two Seasoned One-Third Patties, American Cheese, Pickles, Onions, Dijonnaise, served with Parmesan Fries

# Brunch Station

\$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 and Warm Chips

### MIGAS

Classic Style Migas topped with Queso Blanco, Jack and Cheddar Cheeses

### BREAKFAST QUESADILLAS

Flour Tortillas stuffed with Eggs, Sausage, Poblano and Red Bell Pepper,  
Green Onions, Potatoes, Jack and Cheddar Cheeses

### SPINACH QUESADILLAS

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

### BISCUITS & GRAVY

Two large Biscuits topped with Green Chile Sausage Gravy

### \*GREEN CHILE BEEF BREAKFAST ENCHILADAS

Corn Tortillas stacked with Green Chile Beef, Jack and Cheddar Cheeses,  
Poblano Carne Sauce, topped with Fried Eggs

### \*VERDE CHICKEN BREAKFAST ENCHILADAS

Corn Tortillas stacked with Verde Chicken, Jack-Cheddar Cheeses and  
Verde Sauce, topped with Fried Eggs, Poblanos and Onions

### FRENCH TOAST CASSEROLE

With cinnamon and vanilla

### BREAKFAST CASSEROLE

Potato, Egg, Breakfast Sausage, Applewood Smoked Bacon and Cheese

### BREAKFAST SANDWICHES

Egg, Applewood Smoked Bacon, Jack and Cheddar Cheeses

### COVER 3 MAC N CHEESE

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

### BUFFALO CHICKEN TENDERS

Crispy Fried with Buffalo Sauce, served with Ranch Dressing

### 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

### DOUG'S CERTIFIED REUBEN

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

### BRICK CHICKEN SLIDERS

Classic Sicilian Sauce

### BUFFALO CHICKEN SLIDERS

Crispy Buffalo Chicken, Buttermilk Bleu Cheese

### BRICK CHICKEN PASTA SALAD

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

### FRESH FRUIT

Chef's Selection of Seasonal Fruit