

ELM RESTAURANT GROUP CATERING

austin elevated simplicity



warm hospitality

At ELM Restaurant Group (24 Diner, Irene's, Italic, Cookbook Café, Fareground, ELM Catering), we are committed to hospitality first. We believe that food and drink taste only as good as the warmth with which they are served. We would not succeed without each and every server, chef, busser, dishwasher, bartender and host who are working towards a common goal: creating a thoughtful, delicious, memorable experience from start to finish.

simple style

With a keen eye on service and a firm hand on hospitality, ELM Catering provides elevated style with bright food and classic drinks you don't have to think about - only enjoy.

urban, chef-driven food

We pride ourselves in sourcing local, fresh produce, proteins and breads from vendors in Texas. Our menus are created by a team of chefs with the goal of reflecting the style of our restaurants: approachable yet thoughtful and surprising. We love to weave favorite dishes and classic recipes from our restaurants into menus we create for events, while also offering fully custom menu design for your each and every need.

thoughtfully delicious drinks

Let us design your bar menu with timeless classics and specialty craft cocktails. We provide full bar services including bar management, staffing, equipment, menu print + design and glassware rentals. Our sommelier team is also happy to customize interactive wine + beer and spirits tastings for your event.

honest event management

Whatever your style, our event managers are here to make your event planning experience enjoyable. From social + corporate events to weddings and bat mitzvahs, our team provides start to finish support and around the clock service to ensure you feel nothing but refreshed and at ease on the day of your event.



sample menu:

elevated american

family-style dinner

reception

ricotta, lemon + herb crostini
sweet corn + chive arancini
meatballs + parmesan

plated salad

chopped salad with bitter greens, olives,
soppressata, parmesan + red onions

family-style entree

pan-seared scallops with lemon risotto
pork tenderloin with dried cherry mostarda
roasted local vegetables with herbed goat cheese
house crispy potatoes

plated dessert

olive oil cake, whipped mascarpone, fresh berries

sample menu:

upscale southern

buffet dinner

reception

black eyed pea hummus cucumber wheels
classic deviled eggs + chives
pulled pork sliders

buffet

gem lettuces, local cucumbers,
cherry tomatoes, buttermilk dressing,
housemade buttered croutons

(choose 2)

roasted pork loin
shrimp & grits
classic fried chicken

(choose 3)

whipped potatoes
traditional cole slaw
braised collard greens
roasted potatoes

served with dinner rolls

dessert

pecan bourbon pie bites
blackout brownies

sample menu:

southwestern

buffet dinner

r e c e p t i o n

ceviche on endive
grilled bread with cotija
stuffed peppers

b u f f e t

chicken tinga
green chile pork
carne guisada

served with spanish rice,
borracho beans, queso,
guacomole, red salsa,
tortillas + chips

d e s s e r t

selection of mini cookies & brownies

seasonal sampling

appetizers

(veggie)

avocado toast on whole wheat, feta, cherry tomatoes
egg salad toast + green onions
dill cream cheese on cucumber wheels
classic deviled eggs
ricotta-stuffed mushrooms
pimento cheese + chive crackers
seasonal goat cheese crostini
classic bruschetta crostini
spinach artichoke dip on toasted baguette
spinach + parmesan arancini
sweet corn risotto bites
mozzarella + tomato sandwich bite
goat cheese + lemon endive spears

(protein)

shrimp salad on endive
italian meats on focaccia sandwich bites
fried chicken honey butter mini biscuits
pulled pork sliders
citrus shrimp skewers
meatloaf on mini milk buns
mini chicken + waffles

stations

DIY trail mix bar
DIY crostini bar with baguette, selection of dips + toppings
cheese, crudite + fruit station (option add charcuterie)
wild game carving station (elk, venison, wild boar)
texas BBQ carving station (brisket, ribs, sausage)
classic carving station (beef tenderloin, pork loin, roasted chicken)
raw bar with poke, ceviche, peel & eat shrimp
rustic italian pasta station
mediterranean station
breakfast for dinner bar

from our restaurants



24 diner

charred bitters salad
original breakfast hash
sweet potato hash
famous chicken + waffles
with brown sugar butter
betsy's veggie burgers
mini milkshakes

irene's

local chopped salad
french onion dip + ruffles
adult grilled cheese bites
king ranch chicken
mini whoopie pies



dolci

italic

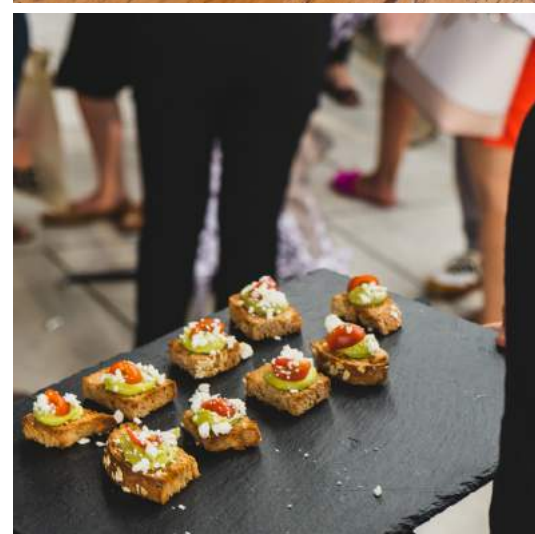
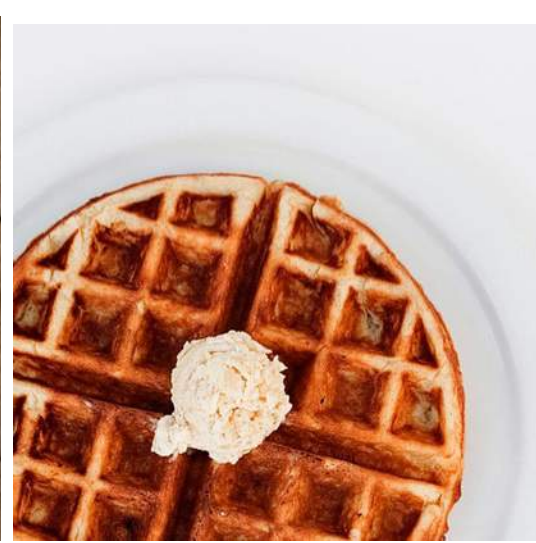
chopped salad with soppressata
prosciutto + rustic italian bread
penne bolognese
sweet pepper + kale risotto
roasted chicken
with arugula pistachio pesto
crispy polenta + rustic potatoes
mini chocolate budino

cookbook café

savory muffins
kale & quinoa salad
assortment of tea sandwiches
classic potato salad
classic chocolate chunk cookie



See something on one of our menus you're interested in?
Ask your planner - we'd be happy to create a proposal!



web: www.elmrg.com
direct: (512) 660 - 0741
general inquiries: catering@elmrg.com
central library catering: librarycatering@elmrg.com

Looking for a venue for your next event?
We also represent a handful of private dining rooms,
outdoor patios and venues for groups of 30 - 1,000.
Email info@elmrg.com for more information.