



## The Steeping Room Catering Menu

4400 N Lamar Blvd, Suite 102, ATX 78756

512-710-7TEA(832)

[catering@thesteepingroom.com](mailto:catering@thesteepingroom.com)

Many Gluten Free Friendly (GFF) and Vegan (V) options are available.

Pricing does not include sales tax, optional delivery or onsite service.

Prices and offerings subject to change.

**All pricing is for off restaurant premises orders and does not apply to in-house menu items.**

**Minimum order: \$100.**

(Bakery and Beverage orders under \$100 can be placed directly through TSR N Lamar for pick up: 512-467-2663)

**In most cases, a minimum of 24 - 48 hours notice is required**

### Breakfast

#### Hearty Beginning

sm \$92 (10-16 ppl), lg \$185 (20-30 ppl)

An assortment of fresh baked half scones, organic strawberry jam, strata egg cups, and GFF coconut maple pecan organic oat granola w/ berries & yogurt parfait.

#### The Continental

sm \$60 (10-14 ppl), lg \$120 (18-24 ppl)

An assortment of fresh baked scones, fruit skewers, and organic strawberry jam

#### A la Carte Breakfast

**Whole Strata (GF)** 8-12 servings, \$36

Choose Seasonal Veggie or Meat  
Baked in disposable aluminum half pan

**Strata Cups (GF)** \$3, sold by the dozen

Choose: tomato, basil, feta -OR- bacon, scallion, cheddar

**Coconut Maple Pecan Organic Oat Granola w/ Berries & Yogurt Parfait** \$3 (GF)

**Fruit Platter** sm \$30, lg \$58    **Fruit Skewers** \$1.50 each

#### Scones \$3.25, half \$1.65 (halves order by ½ dozen)

- Currant (V)
- Spiced Apricot (GF)
- Ginger
- Cheddar Rosemary
- Cranberry Walnut
- Mixed Berry Spelt

#### Spreads

- Clotted Cream: 8 oz \$10, 16 oz \$18
- Organic Strawberry Jam: 8 oz \$4, 16 oz \$7.50
- Fig & Port Spread: 8 oz \$10, 16 oz \$18
- Honey Butter: 8 oz \$6, 16 oz \$11
- Maple Praline Spread (V): 8 oz \$10, 16 oz \$18
- Whipped Butter: 8 oz \$4.50, 16 oz \$8
- Pimento Cheese: 8 oz \$6, 16 oz \$12

#### Beverage Add-ons

- Coffee Service: 96 oz \$18, 160 oz \$27
- Premium Hot Tea Service: 96 oz \$18, 160 oz \$27
- Iced Tea gallon: \$10
- OJ: 64 oz \$8
- Iced Toddy Coffee gallon: \$16

## **Sandwich Boxes & Platters** – Platters: 8 serving minimum, Boxes: 6 box minimum any one type

**Sandwich Box** full sandwich: meat \$13.50, veg \$12, half sandwich, meat \$8, veg: \$7.25

Contains your choice of classic or tea sandwiches, mixed green salad or potato chips, and a mini fruit cup or classic cookie

**Classic Half Sandwich Platter** \$6.95 per meat serving, \$5.50 per veg serving, 1 half classic sandwich per serving

Choice of two of our classic sandwiches & a mixed green salad bowl w/ side of our house balsamic dressing

**Tea Sandwich Platter** \$6.95 per meat serving, \$5.50 per veg serving: 2 half tea sandwich per serving

Add \$1 per serving for Gravlax

Choose up to three types tea sandwiches and a mixed green salad bowl with sides of our house balsamic dressing

### **Tea Sandwiches** (4 pc per box order, 2 pc per platter order)

- Roast Chicken w/ Arugula & Basil Mayo
- Malaysian Pork Tenderloin
- Cream Cheese & Cucumber
- Hummus & Carrot
- Lemon Edamame w/ Cucumber & Scallion
- Vegan BAT: House Smoked Tempeh Bacon, Tomato, & Arugula
- BAT: Crispy Bacon, Tomato, & Arugula
- Jasmine Gravlax (Cured Salmon) w/ Watermelon Radish & Pickled Mustard Seeds

### **Classic Sandwiches** (2 pc per box order, 1 pc per platter order)

- Chicken, Bacon, Lettuce, Tomato, Basil Mayo
- Seasonal Veggies & Hummus
- Cheddar, Seasonal Veggies, Basil Mayo, Mustard
- Ham, Cheddar, Lettuce, Roasted Garlic Aioli
- Baked Tofu, Cucumber, Arugula, Tomato, Basil Vegan Mayo
- Banh Mi:  
Carrot, Red Onion, Pickled Jalapeno, Cilantro, Scallion, Basil Mayo with choice of Chicken, Pork, or Tofu (w/ Vegan Basil Mayo)

## **Salad & Snack Boxes** (6 box minimum any one type)

(Sub Chilled Kukicha Poached Salmon for protein choice: \$5, add on \$8)

### **Cashew Caesar with roasted chicken, or baked tofu \$10** (GFF option)

a fresh and delightful take on the old standard - young organic romaine hearts and kale garnished with roasted garlic croutons and roasted cashews., served with our tangy, creamy vegan cashew dressing

### **Crescent \$12** (GFF)

organic mesclun greens and romaine with feta, cucumber, kalamata olives, red onion, tomatoes, walnuts, dolmas, & mint, served with our house balsamic dressing. (Vegan sub hummus for feta)

### **Rustica \$12** (GFF)

organic mesclun greens and arugula with toasted pecans, fennel, dried cranberries, red onion, & goat cheese, served with our house balsamic vinaigrette (Vegan sub tofu for goat cheese)

### **Napa Bowl with roasted chicken, baked tofu, or cold smoked tempeh bacon \$10** (GFF)

shredded napa, purple, and green cabbage, romaine, carrots, cucumber, peanuts, cilantro, scallions, mint, and Thai basil served with peanut sauce

### **Quinoa Bowl with roasted chicken, baked tofu, or cold smoked tempeh bacon \$12** (GFF)

organic arugula, smoky lapsang quinoa salad, watermelon radish, walnuts, house-pickled jalapeno, served with a side of lapsang vinaigrette

### **Hummus Snack Box \$8.50** (GFF, Vegan)

hummus, dolmas, marinated olives, gff multi-grain crackers

### **Kasbah Box \$12** (WF/Vegan)

hummus, dolmas, gff multi-grain crackers, organic mixed greens with sesame-lime dressing, mini fruit cup & maple oat chocolate chip cookie (gff sub chocolate cherry (gff) or peanut butter cookie (gff/vegan))

## Tea Service Platters

### Classic Tea

#### **Petite \$100 (8-14 ppl)**

- 27 assorted tea sandwich thirds, up to three types
- 12 half scones, select up to two types
- honey butter & organic strawberry jam
- 12 assorted tea cookie cups
- small carafe premium hot or iced tea or coffee service

#### **Grande \$165 (18-24 ppl)**

- 45 assorted tea sandwich thirds, up to three types
- 24 half scones, select up to three types
- honey butter & organic strawberry jam
- 24 assorted tea cookie cups
- large carafe premium hot or iced tea or coffee service

### Afternoon Tea

#### **Petite \$120 (8-14 ppl)**

- 27 assorted tea sandwich thirds, up to three types
- 12 half scones, select up to two types
- fig & port compound butter & organic strawberry jam
- 12 assorted tea cookie cups
- 12 brownie bites
- small carafe premium hot or iced tea or coffee service

#### **Grande \$198 (14-24 ppl)**

- 45 assorted tea sandwich thirds, up to three types
- 24 half scones, select up to three types
- fig & port compound butter & organic strawberry jam
- 24 assorted tea cookie cups
- one whole teacake
- large carafe premium hot or iced tea or coffee service

### Cream Tea

#### **Petite \$80 (8-14 ppl)**

- 12 full sized scones, select up to three types
- clotted cream, honey butter & organic strawberry jam
- small carafe premium hot or iced tea or coffee service

#### **Grande \$112 (14-20 ppl)**

- 20 full sized scones, select up to three types
- clotted cream, honey butter & organic strawberry jam
- large carafe premium hot or iced tea or coffee service

### Century Oaks Tea Service

\$16 per person (6 servings minimum)

2 half tea sandwiches, 1 full sized scone, 1 slice of teacake of the day,

3 tea cookies, berries, clotted cream, and jam

(Add \$1 for Jasmine Gravlax)

(Vegan or GFF available)

Add tea:

Premium: 96 oz carafe \$18, 160 oz carafe \$28

Reserve: 96 oz carafe \$26, 160 oz carafe \$40

## Plates, Platters and Finger Food (GFF available)

sm (8-16 ppl) lg (16-32 ppl), all "cocktail portion"

### **Cheese and Fruit Platter** sm \$40, lg \$80 **Add charcuterie:** \$25

Aged cheddar, gouda, grapes, berries, and water crackers (gff multi grain crackers)

### **Chilled Kukicha Poached Salmon** \$100 (24 – 36 appetizer sized portions)

Side of green tea poached Atlantic salmon with cucumber, herbed sour cream, lemon slices, and baguette

### **Mediterranean Plate** sm \$40, lg \$80 **Add charcuterie:** \$25

Dolmas, marinated olives, hummus, feta, & gff crackers

### **Just Right** \$98

30 tea sandwich thirds (two types), 16 half scones (two types), grapes & berries

### **Fresh Crudités** sm \$32, lg \$60

Served with hummus and herbed Greek yogurt dip

### **Seasonal Fruit Platter** sm \$30, lg \$58

Possible seasonal selection: pineapple, grapes, strawberries, blackberries, oranges, raspberry, and kiwi

### **Tea Cookie Box** 15 assorted cookie cups per box \$11.25

Light and delicate cookie plate perfect for tea or a champagne reception

### **Home-style Cookie Plate** 24 assorted cookies \$36

A selection of our fresh baked 2 " salty toffee chocolate chip, maple oat chocolate chip, and chewy ginger cookies

### **Sweet Snack Plate** \$54

-12 ¼ sized dark chocolate ganache brownies

-12 pignolis (gff/df)

-18 mini salty toffee classic sized cookies

### **It's a Party!** \$100, serves approx. 12

24 assorted kid-friendly tea sandwich halves, 12 half scones, organic strawberry jam, 12 mini cookies, fruit, and a gallon of lemonade or iced fruit tea

### **A la carte canapés, small bites, minis:** priced per piece, 24 piece of one kind minimum unless otherwise indicated

(Some of our canapés are only appropriate for onsite assembling and will have additional on-site set-up charges.)

- roasted red pepper & cream cheese \$1.25

- herbed goat cheese \$1.25

- BLT bite \$1.35

- lemon edamame, scallion, cucumber \$1.25

- mini napa rolls, chicken, tofu, or cucumber/walnut \$1.50

- roasted vegetable caponatta w/ hummus or goat cheese \$1.35

- Malaysian pork, spicy mayo, cilantro, scallion \$1.50

- gouda, bacon, caramelized apple or pear bite \$1.50

- roast beef, cucumber, basil mayo, scallion \$1.50

- jasmine tea cured salmon w/ cream cheese & caper \$1.75

- mini strata bite, meat or veg \$1.75 (sold by the dozen, 48 minimum)

- buckwheat blini w/cream cheese, jasmine gravlax, and pickled mustard seeds \$2 (sold by the dozen, 48 minimum)

- mini gff avocado toast w/ watermelon radish, micro greens: \$1.75

- mini currant scone w/ clotted cream, strawberry jam: \$2

- mini cheddar scone w/ ham, stone ground mustard: \$2.25

- mini berries, coconut yogurt, maple pecan oat crumble \$1.75

- dark chocolate ganache brownie bites \$1 (sold by the dozen)

- mini cashew, carrot custard with pecan thyme maple crumble \$3

(raw, vegan, gff, sf)

- mini seasonal tea infused mousse cup with berry garnish \$2

- roasted fruit, mascarpone, tupelo honey bite \$2.50

(seasonal availability)

## Bowls and Sides

minimum 12 of one variety for individual bowls

### **Vegetable Massaman Curry Bowl**

\$9.95, mini \$7.75

carrots, cauliflower, potatoes, in a sweet and savory  
Thai coconut curry sauce, served with steamed rice. (Vegan, FF)

For bulk orders:

\$95 for pans that serve

12 regular portions, 16 mini portions

### **Chana Saag Curry Bowl**

\$9.95, mini \$7.75

Indian spiced chickpeas, tomatoes and spinach, served  
with steamed rice. (Vegan, GFF) (optional: add roasted eggplant)

For bulk orders:

\$95 for pans that serve

12 regular portions, 16 mini portions

### **Buddha Bowl**

\$12.95, mini \$8.50

bean, grain, and green of the day with sweet potato, choice of protein and sauce  
(GFF, Vegan depending on protein)

For bulk orders:

\$248 for pans that serve

24 regular portions, 32 mini portions

### **Sides and Bites**

#### **Side salad (Vegan, GFF)**

\$1.50 per servings mixed greens and balsamic dressing

#### **Napa Roll**

\$4.50 ea, minimum 12

choice of chicken, tofu, or cucumber/walnut

served w/peanut sauce and sriracha or sambal

(GFF/can be Vegan depending on protein)

#### **Side flatbread**

\$1.50 (Vegan)

#### **Sauces & Dressings (GFF, Vegan) 8 oz: \$5, 16 oz \$8**

- Balsamic Vinaigrette

- Cashew Caesar

- Sesame Tamari

- Creamy Sesame Lime

- Peanut Sauce

#### **Coconut Maple Pecan Granola (GFF, Vegan) 1 lb bag \$10**

#### **Tomato Coconut Soup (GFF, Vegan) Hot: 96 oz \$36, 160 oz \$56, Cold: 32 oz \$10**

### **A la Carte Tea Sandwiches** (Vegan & GFF options)

Priced per piece as halves, thirds, and quarters. Select from wheat, white, and GFF rice sandwich bread

**Cream Cheese and Cucumber** \$2, \$1.35, \$1  
the classic (vegan sub hummus)

**Lemon Edamame** \$2.20, \$1.50 \$1.10  
with cucumber and scallion

**Roast Chicken** \$2.50, \$1.65, \$1.25  
natural chicken breast with basil mayo and arugula

**Almond Butter & Organic Strawberry Jam**  
\$2.20, \$1.50, \$1.10

**Jasmine Gravlax\*** \$3.30, \$2.20, \$1.65  
jasmine tea-cured salmon w/ watermelon radish &  
pickled mustard seed

**Pork Tenderloin** \$3, \$2, \$1.50  
a Malaysian inspired marinated Berkshire pork  
tenderloin finished with cilantro, scallions, pickled  
jalapeno and chili mayo

**BAT or Vegan BAT** \$2.60, \$1.75, \$1.30  
the classic bacon (or house smoked tempeh bacon),  
lettuce and tomato made tea sandwich style

### **A la Carte Classic Sandwiches** (Vegan & GFF options)

Select white, wheat, or GFF/rice bread (Banh Mi: Roll or GFF/rice bread only)

**Seasonal Veggies & Hummus**  
half \$4.50, whole \$9

**Ham, Cheddar, Lettuce, Roasted Garlic Aioli**  
half \$5.50, whole \$10.95

**Baked Tofu, Cucumber, Arugula, Tomato**  
half \$5, whole \$9.75

**Cheddar, Seasonal Veggies, Basil Mayo**  
half \$4.75, whole \$9.25

**Chicken BLT** half \$5.50, whole \$10.95

**Pork Banh Mi** half \$6, whole \$11.95

**Chicken Banh Mi** half \$5, whole \$9.95

**Tofu Banh Mi** half \$4.50, whole: \$8.95

### **A la Carte Side Salads** (Vegan & GFF options) price per side salad serving

Add-ons: roast chicken or tofu \$1.50 per serving, goat cheese or feta \$1 per serving

**Creamy Cashew Caesar** \$3  
organic romaine hearts and kale with creamy cashew  
caesar dressing, garnished with roasted garlic croutons  
(Vegan, can be GFF)

**Crescent** \$4  
organic mesclun greens and romaine with feta,  
cucumber, kalamata olive, red onion, tomato, walnuts,  
dolmas, mint (GFF, can be Vegan)

**Rustica** \$3.50  
organic mesclun greens and arugula with toasted  
pecans, fennel, dried cranberries, red onion and  
balsamic dressing (Vegan, GFF)

**Tao of Green** \$3  
shredded napa, purple, and green cabbage, romaine,  
carrots, peanuts, cilantro and scallions with a creamy  
sesame ginger lime dressing (Vegan, GFF)

**Fruit Salad** \$3.50  
pineapple, blackberries, grapes, blueberries,  
strawberries, raspberries (may vary with season)  
(Vegan, GF)

## Baked Goods and Sweet Treats

(Bakery and Beverage orders under \$100 can be placed directly through TSR N Lamar for pick up: 512-467-2663)

**Cupcakes** (min 12 one variety regular size, 24 one variety mini bites)

- Devils Food with Vanilla Buttercream\* \$3.50 reg, \$1.10 mini
- Coconut w/ Coconut Cream Cheese Icing \$3.50 reg, \$1.10 mini
- Carrot with Mascarpone Icing and Pistachios (GFF) \$3.50 reg, \$1.10 mini
- Chocolate Caramel Cupcake\* \$3.95 reg, \$1.25 mini
- Vanilla with Orange Mascarpone Icing \$3.50 reg, \$1.10 mini
- Lemon with Strawberry Buttercream \$3.50 reg, \$1.10 mini
- Double Chocolate\* (Vegan) \$3.50 reg, \$1.10 mini (Vegan Vanilla and Lemon Cake Available)

\*sub GFF chocolate add \$.50 per reg, \$.25 per mini

**Scones** \$3.25, half \$1.65 (halves order by ½ dozen)

- Cranberry Walnut
- Ginger
- Currant (Vegan)
- Mixed Berry Spelt
- Cheddar Rosemary
- Spiced Apricot (GFF)

### Spreads (GFF)

- Clotted Cream, 8 oz \$10, 16 oz \$18
- Fig and Port Compound Butter, 8 oz \$10, 16 oz \$18
- Organic Strawberry Jam, 8 oz \$4, 16 oz \$7.50
- Maple Praline Spread, 8 oz \$10, 16 oz \$18 (Vegan)
- Honey Butter, 8 oz \$6, 16 oz \$11
- Whipped Butter, 8 oz \$4.50, 16 oz \$8

**Home-style Cookies:** Large 4"- 5", classic 2", mini 1 ½"

- Salty Toffee Chocolate Chip: \$2.95, \$1.50, \$1
- Double Ginger: (NF, SF) classic: \$1.65, mini: \$.85
- Maple Oat Chocolate Chip: (V, WF, NF)  
\$3.25, \$1.65, \$1.20

**Tea Cookie Cups** (min 12, mixed variety ok)

- Mexican Wedding \$.75
- Pignoli (GFF, DF) \$.75
- Lemon Poppy Seed \$.75
- Chocolate Hazelnut \$.75
- Ginger Snap (Vegan) \$.75

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**GFF Cookies:** \$2.25 ea

- Sugar Cookie (GFF, DF, NF, SF)
- Dark Chocolate Cherry White Chocolate (GFF, NF)
- Peanut Butter (GFF, V)  
(Mini of all \$1.15)

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**Chocolate Cherry Vanilla Buttercream Whoopie Pie:**  
\$3.50 ea (GFF)

**Tea Cakes** 9" bundt: \$30

**Lemon Lavender  
Orange**

**Chamomile Almond Torte (GFF) (mini bundt)**  
\$5 plain, \$6.25 w/ fruit garnish

**Layer Cake** 9", require 72 hours notice:

**Chocolate Caramel** 4 layer: \$70

**Almond Frangipane Cakes:** \$42

**Autumn Pear & Currant (seasonal)**

**Summer Peach and/or Blueberry (seasonal)**

**Brownies:** \$4.75, half \$2.50, Quarter: \$1.25, mini bite \$1 (halves, quarters, & minis sold by the dozen)

**Dark Chocolate Ganache** w/ white chocolate drizzle

**Matcha Dusted Dark Chocolate Ganache**

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**BEVERAGES** (Bakery and Beverage orders under \$100 can be placed directly through TSR N Lamar for pick up: 512-467-2663)

**Daily Iced Tea**, 1 gallon: \$10 (selection may vary),

Classic Black

Peach Black

Lemon Black

Coconut Green

Moroccan Mint Green

Jasmine Green

Hibiscus Breeze Tisane

Strawberry Tisane

Raspberry Tisane

Blueberry Tisane

Mate

**Specialty Iced Teas**, 1 gallon: premium: \$15, reserve: \$25 (see our online tea list for selection)

**Hot Tea** (see our online tea list for selection)

Premium, 96 oz carafe: \$18, 160 oz carafe: \$27

Reserve, 96 oz carafe: \$26, 160 oz carafe: \$40

**Coffee**, 96 oz carafe: \$18, 160 oz carafe: \$27

(Hot Tea and Hot Coffee service includes cups, sweetener & half and half, milk, or soy creamer)

**Iced Cold Brew Toddy Coffee**, 1 gallon: \$16 (cups & ice additional)

**Kasbah Cooler Tea-tail**. 1 gallon: \$12: Moroccan mint green tea, mint, pomegranate syrup and rose water (caffeine-free sub hibiscus)

**House-made Lemonade**, 1 gallon: \$10, **Jasmine Lemonade**, 1 gallon: \$12

**Mexican , Classic, or Peppermint Hot Chocolate**, 96 oz carafe: \$24, 160 oz carafe: \$38, 1 gallon cold: \$26  
choice of soy, dairy, or almond milk

**Chai**, 96 oz: carafe \$24, 160 oz carafe: \$38, 1 gallon cold: \$26

Classic Masala, Spring Buds (Vanilla & Nutmeg), or Chocolate Chipotle. Choice of: Hot, or iced, soy, almond, or dairy

**Maine Root Sodas:** \$2.95

**Mexican Coke:** \$2.75

**Bottled Rain Water**, 16 oz: \$2

**Sparkling Rain Water**, 12 oz: \$2.75

All loose leaf and whole bean coffee available by the ounce for you to steep or brew for your occasion. Please refer to our tea list for selection.