



The Steeping Room Catering Menu

4400 N Lamar Blvd, Suite 102, ATX 78756

512-710-7TEA(832)

catering@thesteeplingroom.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.

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

Breakfast

Hearty Beginning

sm \$95 (10-16 ppl), lg \$190 (20-30 ppl)

An assortment of fresh baked half scones (12,24), organic strawberry jam, strata egg cups (12,24), and GFF coconut maple pecan organic oat granola w/ berries & yogurt parfait (12,24). (Vegan sub cashew yogurt)

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, goat cheese -OR- bacon, scallion, cheddar

Coconut Maple Pecan Organic Oat Granola w/ Berries & Yogurt Parfait \$3 ea(GF) (Vegan sub cashew yogurt \$.25)
(sold in packs of 6)

Fruit Platter sm \$30, lg \$58 **Fruit Skewers \$1.50 each**
(sold by the dozen)

Scones \$13 per 4 count full sized scones or 8 ct half

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

Spreads

- Clotted Cream: 2 oz: \$2.75, 16 oz jar: \$18
- Organic Strawberry 2 oz: \$.75, 12 oz: \$5
- Fig & Port Spread: 2 oz: \$2.50, 12 oz \$15
- Honey Butter: 2 oz: \$1.50, 12 oz \$9
- Maple Praline Spread (V): 2 oz: \$2.75, 12 oz: \$11
- Whipped Butter: 2 oz: \$.50, \$12 oz: \$4
- Pimento Cheese: 12 oz \$8, 16 oz: \$10
- Hummus: 12 oz: \$6, 16 oz: \$8
- Lemon Edamame Spread: 12 oz: \$7

Beverage Add-ons

- Coffee Service: 96 oz \$20, 160 oz \$30
- Premium Hot Tea Service: 96 oz \$20, 160 oz \$30
- Iced Tea gallon: \$12
- OJ: 64 oz \$8
- Iced Toddy Coffee gallon: \$20

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

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)

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. Add Bacon or Tempeh Bacon \$3.

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 (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

(Can be boxed individually)

\$16 per person (6 servings minimum)

2 tea sandwich halves, 1 full sized scone, 1 tea service slice of teacake of the day,
3 tea cookies, berries, clotted cream, and jam
(Vegan or GFF available)

Add tea:

Premium: 96 oz carafe \$20, 160 oz carafe \$30

Reserve: 96 oz carafe \$30, 160 oz carafe \$48

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 sliced 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

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 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 pieces 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 caponata 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

- mini strata bite, meat or veg \$1.75 (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: \$2.25

- mini cheddar scone w/ ham, stone ground mustard: \$2.50

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

- dark chocolate ganache brownie bites \$1.25 (sold by the dozen)

- 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 with roasted cauliflower, 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)

Sauces & Dressings (GFF, Vegan) 12 oz: \$7.50, 16 oz \$10

- 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 \$12

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

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

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

Mixed Greens, Arugula, Shredded Carrot, w Balsamic Dressing \$2

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

Cupcakes (min 12 one variety regular size, 48 one variety mini bites)

- Devils Food with Vanilla Buttercream* \$3.50 reg
- Carrot with Mascarpone Icing and Pistachios (GFF) \$3.50 reg
- Chocolate Caramel Cupcake* \$3.95 reg, \$1.35 mini
- Vanilla with Orange Mascarpone Icing \$3.50 reg, \$1.25 mini
- Lemon with Strawberry Buttercream \$3.50 reg, \$1.25 mini
- Double Chocolate* (Vegan) \$3.50 reg, \$1.25 mini (Vegan Vanilla and Lemon Cake Available)

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

Scones \$3.25, half \$1.65 (4 full sized minimum one type, 8 half sized minimum one type)

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

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)
classic: \$1.65, mini: \$.85

GFF Cookies: \$2.25 ea classic, \$1.65 mini

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

Spreads (GFF)

- Clotted Cream: 2 oz: \$2.75, 16 oz jar: \$18
- Organic Strawberry 2 oz: \$.75, 12 oz: \$5
- Fig & Port Spread: 2 oz: \$2.50, 12 oz \$15
- Honey Butter: 2 oz: \$1.50, 12 oz \$9
- Maple Praline Spread (V): 2 oz: \$2.75, 12 oz: \$11
- Whipped Butter: 2 oz: \$.50, \$12 oz: \$4

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

Chocolate Cherry Vanilla Buttercream Whoopie Pie:
\$3.50 ea (GFF), Box of 3: \$3

Tea Cakes 9" bundt: \$35

Lemon Lavender
Orange

Chamomile Almond Torte (GFF) (mini bundt)
\$5 plain, \$7 w/ fruit garnish

Almond Frangipane Cakes: \$48

Autumn Pear & Currant (seasonal)

Summer Peach and/or Blueberry (seasonal)

Brownies: \$5, half \$2.50, Quarter: \$1.50, mini bite \$1.25 (halves, quarters, & minis sold by the dozen)

Dark Chocolate Ganache w/ white chocolate drizzle

Matcha Dusted Dark Chocolate Ganache

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: \$12 (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: \$20, 160 oz carafe: \$30
Reserve, 96 oz carafe: \$30, 160 oz carafe: \$48

Coffee, 96 oz carafe: \$20, 160 oz carafe: \$30
(Hot Tea and Hot Coffee service includes cups, sweetener & half and half, milk, or soy creamer)

Iced Cold Brew Toddy Coffee, 1 gallon: \$20 (cups & ice additional)

Kasbah Cooler Tea-tail. 1 gallon: \$15: Moroccan mint green tea, mint, pomegranate syrup and rose water (caffeine-free sub hibiscus)

House-made Lemonade, 1 gallon: \$10, **Arnold Palmer**: \$12, **Jasmine Lemonade**, 1 gallon: \$15

Mexican , Classic, or Peppermint Hot Chocolate, 96 oz carafe: \$28, 160 oz carafe: \$46, 1 gallon cold: \$30
choice of soy, dairy, or almond milk

Chai, 96 oz: carafe \$28, 160 oz carafe: \$46, 1 gallon cold: \$30
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: \$1.50
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.

Updated 6.19.20