



# SALT TRADERS

COASTAL COOKING

## PRIVATE DINING



OFFERING THE BEST OF LAND AND SEA, THE TEAM DRAWS INSPIRATION FROM COASTAL TRAVELS NEAR AND FAR.

FROM THE GULF COAST TO THE BAHAMAS AND BACK UP TO THE EAST COAST, SALT TRADERS HAS MODELED THEIR MENU AFTER THEIR MOST MEMORABLE MEALS EATEN BY THE SEA.

**1101 S MOPAC EXPRESSWAY, AUSTIN, TX 78746**

# PRIVATE ROOM

## STATEROOM

SEATS UP TO 50 GUESTS

### LUNCH

\$1500 MINIMUM

### DINNER

SUNDAY-THURSDAY

\$4000 MINIMUM

## BAR OPTIONS

### FULL BAR

ALL COCKTAILS, LIQUOR, BEER, WINE

### LIMITED BAR

BEER, WINE, COCKTAILS ON TAP

### CASH BAR

HOST SERVES NON-ALCOHOLIC  
BEVERAGES ONLY

CUSTOM PACKAGES AVAILABLE UPON REQUEST.



# POLICIES

## DEPOSITS & CANCELLATIONS

NO DEPOSIT IS REQUIRED TO HOLD THE SPACE.

PAYMENT IS DUE IN FULL BY DATE OF EVENT.

STATEROOM IS NOT CONSIDERED RESERVED UNTIL A SIGNED CONTRACT IS RECEIVED AND CONFIRMED BY SALT TRADERS COASTAL COOKING.

IF EVENT IS CANCELLED WITH LESS THAN ONE WEEK PRIOR TO DATE OF EVENT, A \$250 CHARGE WILL BE INCURRED AND CHARGED TO CREDIT CARD ON FILE.

## DECOR

THE SPACE IS ACCESSIBLE ONE HOUR PRIOR TO THE SCHEDULED EVENT FOR SETUP.

GUESTS ARE WELCOME TO DECORATE THE TABLES AND ROOM WITH ADDITIONAL DECOR.

TAPE ON WALLS, GLITTER, CONFETTI, SPARKLERS OR PARTY POPPERS ARE NOT PERMITTED.

## MUSIC & PRESENTATIONS

LIVE BANDS, MUSICIANS AND DJ'S ARE NOT PERMITTED.

AUDIO HOOKUPS AND VISUAL EQUIPMENT (110" PROJECTOR) ARE AVAILABLE FOR PRESENTATIONS.

PLEASE UTILIZE THE SET-UP TIME PRIOR TO EVENT TO ENSURE YOUR EQUIPMENT IS COMPATIBLE.



# CLIPPER MENU

\$27 PER PERSON

## APPETIZER FOR THE TABLE

### SMOKED FISH DIP

SMOKED FISH, CREAM CHEESE CHIVES KETTLE CHIPS

## SALAD OR SOUP

(GUESTS CHOOSE ONE)

### HOUSE SALAD

PEARS, SUNFLOWER SEEDS, GOLDEN RAISINS, TOMATO, ONION  
SHERRY MUSTARD VINAIGRETTE

### CLAM CHOWDA

CLAMS, POTATO, LEEKS, BACON

## PLATES

(GUESTS CHOOSE ONE)

### GRILLED TROUT WALDORF SALAD†

WALNUTS, APPLE, GRAPES, GORGONZOLA  
CREAMY CHIVE VINAIGRETTE

### FRIED FISH SANDWICH

BUTTER ROLL, TARTAR, BREAD & BUTTER PICKLES  
FENNEL SLAW, KETTLE CHIPS

### FISH ENCHILADAS

HARISSA CREAM, PEPPER JACK  
STREET CORN SALAD WITH COTIJA CHEESE

### THE JACK STACK BURGER

SLAB BACON, HARISSA MAYO, ROMAINE, HEIRLOOM TOMATO  
YELLOW AMERICAN, BREAD & BUTTER PICKLES, SALT FRIES

### FLAT TOP FISH TACOS

CANDIED JALAPEÑOS, FENNEL SLAW  
CILANTRO AVOCADO MOUSSE, STREET CORN SALAD

† CONTAINS NUTS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



# SCHOONER MENU

\$35 PER PERSON

## APPETIZER FOR THE TABLE

### SMOKED FISH DIP

SMOKED FISH, CREAM CHEESE, CHIVES, KETTLE CHIPS

## SALAD OR SOUP

(GUESTS CHOOSE ONE)

### HOUSE SALAD

PEARS, SUNFLOWER SEEDS, GOLDEN RAISINS, TOMATO, ONION  
SHERRY MUSTARD VINAIGRETTE

### CLAM CHOWDA

CLAMS, POTATO, LEEKS, BACON

## PLATES

(GUESTS CHOOSE ONE)

### SHRIMP & GRITS

YELLOW GRITS, CHARRED TOMATOES  
SWEET CORN, SHRIMP BUTTER

### SHRIMP & LOBSTER ROLL

BUTTER POACHED SHRIMP & LOBSTER  
BUTTER ROLL, PICKLED CELERY, KETTLE CHIPS

### WOOD FIRED SALMON\*

OKRA, CORN & BACON SUCCOTASH  
DIJON HONEY GLAZE, BALSAMIC CHERRY REDUCTION

### WOOD FIRED CHICKEN

HERBED POTATOES, ASPARAGUS, CREMINI MUSHROOMS  
WHIPPED CAULIFLOWER, ROASTED DUCK DEMI

### FISH ENCHILADAS

HARISSA CREAM, PEPPER JACK  
STREET CORN SALAD WITH COTIJA CHEESE

## DESSERT

(PER GUEST)

### KEY LIME PIE

GRAHAM CRACKER CRUST, KEY LIME CUSTARD, HAND  
BRÛLÉED MERINGUE

† CONTAINS NUTS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



# BARQUENTINE MENU

\$45 PER PERSON

## APPETIZERS

(FOR THE TABLE)

### GULF OYSTERS\*

MIGNONETTE, COCKTAIL, FRESH HORSERADISH, BULL RED SAUCE

### CEVICHE\*

CHEF'S SELECTION OF CURED FISH, SALTINES

### SMOKED FISH DIP

SMOKED FISH, CREAM CHEESE, CHIVES, KETTLE CHIPS

### GULF OF MEXICO SHRIMP COCKTAIL

CHAYOTE, CUCUMBER, TOMATO, SALTINES

## BREAD & SALAD

(SALAD SERVED PER GUEST)

### HOUSE SALAD

PEARS, SUNFLOWER SEEDS, GOLDEN RAISINS, TOMATO, ONION  
SHERRY MUSTARD VINAIGRETTE

### BREAD & WHIPPED BUTTER (FOR THE TABLE)

HOUSEMADE BREAD, BUTTER, SEA SALT

## PLATES

(GUESTS CHOOSE ONE)

### SHRIMP & GRITS

YELLOW GRITS, CHARRED TOMATOES, SWEET CORN, SHRIMP BUTTER

### SHRIMP & LOBSTER ROLL

BUTTER POACHED SHRIMP & LOBSTER, BUTTER ROLL, PICKLED CELERY, KETTLE CHIPS

### WOOD FIRED SALMON\*

OKRA, CORN & BACON SUCCOTASH  
DIJON HONEY GLAZE, BALSAMIC CHERRY REDUCTION

### WOOD FIRED CHICKEN

HERBED POTATOES, ASPARAGUS, CREMINI MUSHROOMS, WHIPPED CAULIFLOWER, ROASTED DUCK DEMI

### FISH ENCHILADAS

HARISSA CREAM, PEPPER JACK, STREET CORN SALAD WITH COTIJA CHEESE

## DESSERT

(PER GUEST)

### KEY LIME PIE

GRAHAM CRACKER CRUST, KEY LIME CUSTARD, HAND BRÛLÉED MERINGUE

† CONTAINS NUTS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

# GALLEON MENU

\$60 PER PERSON

## APPETIZERS

(FOR THE TABLE)

### GULF OYSTERS\*

MIGNONETTE, COCKTAIL, HORSERADISH, BULL RED SAUCE

### CEVICHE\*

CHEF'S SELECTION OF CURED FISH, SALTINES

### SMOKED FISH DIP

SMOKED FISH, CREAM CHEESE, CHIVES, KETTLE CHIPS

### GULF OF MEXICO SHRIMP COCKTAIL

CHAYOTE, CUCUMBER, TOMATO, AVOCADO, SALTINES

## BREAD & SALAD

(SALAD SERVED PER GUEST)

### HOUSE SALAD

PEARS, SUNFLOWER SEEDS, GOLDEN RAISINS, TOMATO, ONION, SHERRY MUSTARD VINAIGRETTE

### BREAD & WHIPPED BUTTER (FOR THE TABLE)

HOUSEMADE BREAD, BUTTER, SEA SALT

## PLATES

(GUESTS CHOOSE ONE)

### SHRIMP & LOBSTER ROLL

BUTTER POACHED SHRIMP & LOBSTER, BUTTER ROLL, PICKLED CELERY, KETTLE CHIPS

### FLAT TOP FISH TACOS

CANDIED JALAPEÑOS, FENNEL SLAW, CILANTRO, AVOCADO MOUSSE, STREET CORN SALAD WITH COTIJA CHEESE

### SEARED SCALLOPS\*

HERBED POTATOES, ASPARAGUS, CREMINI MUSHROOMS  
WHIPPED CAULIFLOWER, BROWN BUTTER, PRESERVED LEMON

### FISH AND CHIPS

COD, LONE STAR BEER BATTER, SALT FRIES, TARTAR, MALT VINEGAR

### BUTCHER BLOCK RIBEYE\*

SERVED MEDIUM TEMPERATURE, ROASTED DUCK DEMI, GARLIC HERB BUTTER, GRILLED ASPARAGUS

## DESSERT

(PER GUEST)

### KEY LIME PIE

GRAHAM CRACKER CRUST, KEY LIME CUSTARD, HAND BRÛLÉED MERINGUE

† CONTAINS NUTS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



**READY TO BOOK?  
CONTACT  
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