



Astin Mansion

Catering Menu

Provided by D'Vine Cuisine

Our menu allows you to easily create a unique selection of items for your special event. By allowing you to choose each part of your meal (from the entrée to the side dishes), you are able to mix and match your favorite foods from our menu. The Astin Mansion offers several in-house services such as decor, glassware, China, flatware, and event coordination. In addition, plated dinner service and buffet style dinner service are available to you. Our in-house services are designed to alleviate some of the stresses one faces while planning an event. Allow our team to serve you, so you can be present at your event.

506 West 26th Street, Bryan, TX

This menu is valid until December 2025

The pricings for each category are listed as a range. This is to ensure that the client receives the absolute best price per item.

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Hors D'oeuvres Prices Range \$1.10 to \$3.70 per piece

Hors D'oeuvres

Ahi Poke on Won Ton Crisp

Soy marinated ahi tuna, tomatoes, red peppers, & green onions.

Apricot Glazed Chicken Wings Per dozen.

Roasted French drumettes tossed in a sweet and tangy glaze.

Bacon & Cheese Grits Fritter

Bacon & cheese grits coated with panko bread crumbs, deep fried & garnished with house-made red pepper jelly.



Display or Server Passed

Bacon Wrapped Chorizo Stuffed Dates

A Medjool date stuffed with chorizo & wrapped in smoked bacon.

Tortellini Caprese Skewer

Served with a balsamic glaze drizzle.

Beef Satay with Gochujang Glaze

Thai marinated beef with a sweet & spicy glaze served on a skewer.

Black Bean & Corn Salsa

Served in a corn chip cup.

Brown Sugar Bacon Wrapped Sausages

Mini pork sausages wrapped in bacon and glazed with a brown sugar reduction, served on a skewer.

Cheese Gougeres (Cheese Puff)

Savory choux pastry filled with house-made smoked pimento cheese OR filled with warm herbed gruyere cheese.

Clantro-Lime Glazed Shrimp Skewers

Boiled shrimp, glazed & served on a skewer.

Flatbread Pizza Bites

Naan flatbread topped with soppressata salami, fresh spinach, Alfredo sauce, mozzarella & manchego cheese.

Bacon Wrapped Italian Meatballs

Served with tomato glaze.

Baked Ricotta & Goat Cheese Bruschetta

Served on a crostino with candied grape tomato.

Beef Wellington Beggar's Purse*

Prime beef sirloin, mushroom duxelles & course ground mustard roasted inside puff pastry & tied with fresh chive.

Vegetarian version available

Blackberry & Brie Flatbread Pizza Bites

Naan flatbread topped with fresh blackberries, a brie cheese sauce, red onions & balsamic glaze.

Double Tomato Bruschetta

Roma & sun dried tomato bruschetta served on a crispy french baguette slice.

Chicken & Waffle Skewers

Hand battered chicken strips & Belgian waffles drizzled with bacon infused maple syrup.

Deviled Eggs

Per dozen

Choice of: classic, devilish, or pancetta with maple bacon crumbles.

Hoisin Glazed Pork Belly Bites

Roasted pork belly marinated in an Asian barbeque sauce and topped with sesame seeds.

Shrimp Ceviche

Served in a Won Ton cup.



Mango Crab Salad

Fresh lump crab meat tossed in a honey lime vinaigrette & served in a won ton cup.

Mini Forked Caprese Salad

Sweet grape tomatoes, fresh mozzarella balls, basil leaf, and balsamic glaze drizzle.

Mini Mojo Pulled Pork Tacos

Mini taco shells filled with Mojo marinated pulled pork, topped with ancho barbeque sauce & mango pineapple relish.



Display or server passed

Picadillo Empanada

Savory pastry turnover filled with Cuban spiced ground beef. Veg. available.

Red Pepper & Pancetta Mac & Cheese

Served in a cup.

Seared Ahi Tuna Crostini

Pan seared ahi tuna, soy reduction & wasabi aioli. Served on a won ton crisp.

Stuffed Mushrooms

Italian sausage, cream cheese & parmesan OR Chorizo & cream cheese.

Petite Crab Cakes

Served with horseradish aioli.

Pig in a Blanket Bites

Served with pickled mustard seeds. Veg. available.

Roasted Garlic Risotto Cake

Served with tomato chutney.

Vegetarian

Shrimp & Mango Relish

Served in a corn tortilla chip cup.

Ice Bar

Boiled gulf shrimp, oysters on a half shell or crab claws (your choice of 1, 2, or all 3) arranged on a bed of crushed ice. Served with cocktail sauce & creole remoulade.

Mac & Cheese Bar

Cavatappi pasta in a gruyere & white American cheese sauce; with green onions, pancetta, roasted chicken, chopped tomatoes, sliced mushrooms & chipotle puree.

Mashed Potato Bar

Creamy mashed russet potatoes; with roasted chicken, bacon crumbles, sour cream, shredded colby jack cheese, fried onions & fresh chives.

Pasta Bar

Bowtie & penne pasta, parmesan cream sauce & tomato basil marinara sauce; Italian sausage, grilled chicken, parmesan cheese, mushrooms, bell peppers & black olives.

Salad Bar

Mixed field greens, cherry tomatoes, purple onions, cucumbers, olives, carrots & bell peppers. Feta & cheddar cheese, walnuts, almonds, bacon bits, house-made croutons. House-made buttermilk ranch & balsamic vinaigrette dressings.





Antipasto Display

A variety of cured meats, cheese & marinated vegetables & breadsticks.

Blue Cheese & Bacon Dip Display

A warm cream blue cheese, cream cheese, bacon & green onion dip served with crostini and flatbread.

Baked Brie Rounds Display

Trio of brie rounds topped with honey & dried berries, apple compotes, pesto, & pine nuts. Served with crostini & flatbreads assortment.

Charcuterie Board Display

Artisanal cheeses, cured meats, pickled vegetables, seasonal spreads and preserves, dried and fresh fruit, nuts, and flatbreads.

Finger Sandwich Display

Per Dozen

Chicken salad with pecans & grapes served on a roll. Cucumber & dill served on white bread. Ham, brie & apple on pumpkin seed with tomato chutney. Roast beef with provolone cheese, lettuce, tomato, & creamy horseradish aioli on a roll. Sliced honey glazed ham with colby jack cheese, lettuce, tomato, & honey mustard on a roll.

Fruit, Cheese, & Veggie Display

Fresh seasonal fruit, variety of artisan cheeses, & fresh vegetables displayed on a beautiful iron & granite stand. Served with flatbread, roasted poblano pepper hummus & chipotle ranch.

House Fried Chips & Salsa Display

House fried corn chips, fresh roasted salsa, queso blanco, & jalapeno dip.

Roasted Poblano Hummus Display

Served with pita chips.

Slider Display

Per Dozen

Pulled pork with pickled red onion served on a Hawaiian roll. Pulled chicken with pickled red onion served on a Hawaiian roll. All beef patty with cheese, lettuce, tomato & onion butter served on a potato slider bun. Portobello mushroom with lettuce, tomato & avocado aioli served on a potato slider bun. Breaded chicken breast with mayo and pickles served on a potato slider bun.



Bars & Displays Price Range \$2.50 to \$12.85 per serving

Carving Station Price Range \$6.00+ per serving

Herb Roasted Prime Beef Strip Loin

Served with fresh baked rolls & horseradish sauce.

Bourbon Sliced Ham

Served with fresh baked rolls, course ground mustard & tomato chutney.



Salad Selections

Salad Price Range \$3.05 to \$4.50 Please choose one.

Caesar Salad

Hearts of romaine lettuce, parmesan cheese & croutons tossed in house-made caesar dressing.

Mesclun Salad

Mixed greens with sliced grape tomatoes, shredded carrots, cucumbers, & croutons. Served with house-made balsamic vinaigrette dressing & house-made ranch dressing.

Mixed Spring Salad

Mixed spring greens with sliced grape tomatoes, dried cherries, pecans & goat cheese crumbles. Served with a lemon & white balsamic vinaigrette dressing.

Spinach Salad

Baby spinach, grape tomatoes, shredded carrots, dried cranberries & bacon crumbles. Served with a balsamic vinaigrette dressing.



Bread Selections

Bread Price Range \$0.80 to \$1.25 per person

Dinner Rolls with Butter

Fresh baked house rolls served on the buffet or in baskets.

jalapeño Cornbread

Fresh baked jalapeño cornbread served on the buffet or in baskets.

Garlic Bread

Fresh baked garlic bread served on the buffet or in baskets.





Entrée Price Range \$2.30 to \$13.95 per serving

- Buffets with two entrée options; where guests have a choice of either entree A or entrée B will require a 60% / 60% entrée ratio, and will be served a six ounce portion. This reduces the risk of running out of one item before all of your guests have been served from the buffet.
- Buffets with two entrées, where guests receive both entrée options will be served a three ounce portion of each entrée option.

Apple Cider Pork Loin

24 hour brined pork loin, oven roasted & topped with a sweet and tangy cranberry apple chutney.

Beef Lasagna

Layered lasagna pasta, ricotta cheese, Italian sausage, mozzarella cheese, beef marinara sauce & parmesan cheese.

Braised Beef Brisket

Herbed beef brisket slow cooked in red wine & beef stock until tender. Served with reduced Au Jus.

Braised Boneless Beef Short Rib

44 Farms boneless beef short rib slow cooked in red wine & beef stock until tender. Served with reduced Au Jus.

Chicken Divan

Sautéed chicken breast served in a creamy mornay sauce (sherry & gruyere cheese)

Chicken Parmesan

Parmesan & panko breaded chicken breast with house-made marinara & fresh mozzarella.

Chicken Scallopini

Sautéed chicken breast in a lemon, butter, mushroom & bacon sauce.

Cuban Roasted Pork Loin

Cuban spice & garlic marinated center cut pork loin. Served in a blueberry extract & butter reductions.

Fish Meuniere

Pan seared whitefish in a caper, lemon, & butter sauce.



Chicken Florentine

Lightly sautéed chicken breast topped with a white wine cream sauce with diced tomatoes & fresh spinach.

Chicken Marsala

Served in a marsala wine & cream sauce with mushrooms.

Herb Roasted Pork Loin

Thyme, rosemary, & oregano marinated center cut pork loin.

Herb Roasted Prime Rib

Served with a creamy horseradish sauce.

Herb Roasted Strip Loin

Prime beef strip loin marinated with DC steak rub and served with cognac cream sauce.

Lemon Herb Chicken

Sautéed chicken breast in a lemon, thyme, rosemary, & butter sauce.

Mojo Chicken

Sour orange & cumin marinated grilled chicken breast topped with mango pineapple relish.

Roasted Beef Sirloin

Herb rubbed prime rib sirloin, oven roasted & served with a port wine mushroom reduction.

Salmon

Pan seared salmon served in a lemon & dill sauce.

Smothered Pork Chops

Pan fried pork chops slow cooked in a caramelized onion gravy.

Stacked Beef Enchiladas

Layered corn tortillas, classic enchilada sauce & seasoned ground beef, topped with colby jack cheese.

Stacked Cheese Enchiladas

Vegetarian & gluten free.

Stuffed Tomato Florentine

Roasted heirloom tomato filled with quinoa & sautéed spinach & topped with parmesan bread crumbs.

White Vegetable Lasagna

Layered lasagna pasta, mozzarella cheese, squash, red bell peppers, ricotta cheese, & zucchini with a parmesan cheese sauce.



Garlic Mashed Potatoes

Mashed russet potatoes with garlic.

Gourmet Mac & Cheese

Elbow pasta in a gruyere cheese, white American cheese & colby jack cheese sauce topped with buttered panko crumbs.

Herb Roasted Fingerling Potatoes

Rainbow fingerling potatoes, thyme, rosemary & shredded parmesan cheese.

Spanish Rice

Long grain rice flavored with tomato paste & chicken stock.

Leek & Bacon Potato Gratin

Layered sautéed leek, bacon, peeled & sliced red potatoes in a cream & gruyere cheese sauce.

Rice & Black Beans

Horseradish & Parsley Mashed Potatoes

Side Dish Price Range \$1.50 to \$5.70 per serving



Green Bean Bundles

Fresh French green beans wrapped in Applewood smoked bacon, topped with butter and brown sugar.

Glazed Carrots & Cranberries

Served in a brown sugar glaze.

Grilled Vegetable Kabobs

Pineapple & mixed vegetables served in a sweet & sour glaze.

Sautéed Green Beans with Cherry Tomatoes

Sauteed with garlic and olive oil.

Sautéed Vegetable Medley

Green beans, bell peppers, yellow squash & zucchini sautéed in garlic and olive oil.

Slow Cooked Green Beans

With bacon & onions.

Roasted Brussel Sprouts

Fresh Brussel sprouts, cranberries, & walnuts. Roasted and tossed with honey & pepper.

Lemon Truffle Roasted Asparagus

Fresh asparagus spears drizzled with lemon & truffle oil.



Dessert Selections

Dessert Price Range \$1.30 to \$5.85

Apple Bread Pudding

Classic bread pudding with sliced apples & caramel sauce.

Banana Foster Bread Pudding

Creole style bread pudding with banana fosters sauce.

Baklava

Layered phyllo pastry, honey & pecans.

White Chocolate Cranberry

Crème Brûlée

Cheesecake Brownies

Per Dozen

Double chocolate brownie with cheesecake swirl.

Texas Sheet Cake

Rich and moist chocolate sheet cake, topped with pecans and covered in a warm chocolate icing.

Flourless Chocolate Cake

Dark chocolate cake with raspberry coulis. (gluten free)

House-made Cheesecakes

New York style, banana cream, pecan praline, turtle, sopapilla, and key lime cheesecake.

Lemon Bars

Per Dozen

Shortbread crust with lemon custard.

Opera Cake

Chocolate cake with espresso simple syrup, buttercream icing, & chocolate ganache.

S'mores Station

Graham cracker, marshmallows, Reese's Cups & assorted Hershey's mini chocolate bars, staged at the fire pit.

Spice Cake

with powdered sugar icing.

Tiramisu

Italian pudding with mascarpone cheese, espresso soaked pound cake layers & whipped cream.

Assorted Cookies

Wedding sandies, flourless chocolate cookies (gluten free), raspberry shortbread, chocolate chip & peanut butter.

Toffee Pumpkin Trifle with Chantilly Cream

Buttery pound cake layered with pumpkin puree, Chantilly cream and toffee crumbles.

Crème Brûlée

A house-made rich custard topped with caramelized sugar and fresh berries.

House-made Cakes

Italian cream, carrot cake, red velvet, banana cake, pineapple & coconut (gluten free).

Iced Lemon Cake

with a lemon zest glaze.

Mini Fruit Cobblers

Choice of apple, peach or mixed berry.

Pie Shooters

Banana cream, coconut, or key lime.

Pavlova Cookies

Orange flavored meringue cookie with strawberries & blueberries with an orange cream drizzle. Available in gluten free & vegan.

Salted Caramel Bars

Per Dozen

Shortbread crust with caramel layer and sea salt.

Sweet Tooth Bar

Assorted cookies, cheese cake bites, mini brownies & other bite sized goodies.

Pecan Bars

Per Dozen

Chocolate Chip Cookies & Milk Shooter

Two house-made mini chocolate chip cookies served on top a shot glass of 2% milk.



Breakfast & Brunch

Full menu is also available to supplement brunch options.

Breakfast Hors D'oeuvre Price Range \$1.30 to \$10.25 per serving

Apple Compote Pastry Pinwheels

Per Dozen

Served with a powdered sugar glaze.

Biscuits & Lox

House-made biscuits, honey smoked salmon, sliced red onions & candied jalapeno cream cheese.

Fresh Fruit & Yogurt Parfait

Served with yogurt & house-made granola.

House-made Granola Bars

Per Dozen

Toasted oats, nuts, seeds, honey & assorted dried fruit.

Muffins

Per Dozen

Blueberry, banana nut, strawberry, & lemon poppy seed. One flavor per dozen.

Pull-a-Part Pecan Praline Muffins

Per Dozen

Toasted pecans with cinnamon & caramel.

Breakfast Entree Price Range \$1.50 to \$6.95 per serving

Breakfast Meats

Applewood smoked bacon or pork sausage. 2 pieces = 1 serving.

Breakfast Tacos

Scrambled egg with 1 of the following: sausage, bacon, & potatoes. Served on a flour tortilla.

Chicken & Waffles

Hand breaded seasoned chicken strips & Belgian waffles served with bacon infused maple syrup.

Pecan Praline Brioche French Toast

Served with caramel pecan sauce. 2 pieces = 1 serving

Quiche

Baked red potato crust, eggs, pork sausage & gruyere cheese. *gluten free*

Baked red potato crust, mushroom, spinach, bell pepper & gruyere cheese. *gluten free & vegetarian*

Breakfast Side Price Range \$2.25 to \$2.50 per serving

Jalapeño Cheese Grits

Southern style grits with pepper jack cheese.

Skillet Potatoes

Diced red potatoes & sautéed with onions & red bell peppers.

Turkey Bacon or Sausage

2 pieces = 1 serving.

Sides

Entrées



Hors D'oeuvres

Beverage Stations

All beverage stations are self-serve and include clear acrylic cups or insulated paper cups, ice, artificial sweeteners, stir-sticks & beverage dispensers (if applicable).
Items are based on per person pricing.

Tea Station	\$1.50
Sweetened tea, unsweetened tea, & water.	
Coffee Station	\$1.50
Regular & decaffeinated coffee with half & half and assorted flavored syrups.	
Lemonade Station	\$1.50
Classic lemonade, strawberry lemonade, & blue pineapple punch.	
Hot Chocolate Station	\$1.50
House-made Mexican hot chocolate, whipped cream, sprinkles, cinnamon & cocoa powder.	
Four Hour Non-Alcoholic Bar	\$10.00
Sodas (Pepsi Products), lemonade, mixers, garnishes, ice, staff labor, napkins, and disposable drinkware.	



Glassware & Napkin Selection

Glassware

Clear Glass. In-House Rental.

10 oz. Tea or Water Goblet	\$0.75 each
6 oz. Wine Glass	\$0.75 each
6 oz. Champagne Flute	\$0.75 each
Footed Coffee Mug	\$0.75 each

Napkins

Poly Cloth	\$1.15 each
Simple fold & placement included.	
Specialty Cloth	Prices vary
Simple fold & placement included.	
	\$1.50 + each

Cake Cutting Service

Items are based on per person pricing.

Outside / Non-Coordinated Event

White disposable mock china plate, fork & paper napkin.	\$1.95
Classic white china plate, fork & paper napkin.	\$1.50

With Astin Mansion Coordination

White disposable mock china plate, fork & paper napkin.	\$1.85
Classic white china plate, fork & paper napkin.	\$1.40



Dinnerware & Flatware Selection

Classic White China & Flatware

Paper napkins are included with Astin Mansion catering. In-House Rental.

Silver Flatware Salad fork, dinner fork, dinner knife, table spoon & tea spoon.	\$0.65 each
7" Hors d'oeuvre Plate or Dessert Plate	\$0.75 each
10" Dinner Plate	\$0.75 each
Soup Bowl	\$0.75 each

Disposable Mock China & Flatware

Item	Clear	White or Black	Gold	Silver	Copper
6" Appetizer Plates	\$0.25 each	\$0.35 each	\$0.45 each	\$0.45 each	\$0.45 each
7" Salad Plates	_____	\$0.40 each	\$0.55 each	\$0.55 each	\$0.55 each
9" Plates	\$0.45 each	_____	_____	_____	_____
10" Dinner Plates	_____	\$0.65 each	\$0.85 each	\$0.85 each	\$0.99 each
Rolled Flatware	\$0.65 each	\$0.65 each	\$0.90 each	\$0.75 each	\$0.90 each



Outside Catering Vendors

The Astin Mansion offers full-service catering through D'Vine Cuisine and strongly recommends our clients to go that route. The use of any other catering service will result in a \$450.00 outside catering / kitchen rental fee. You will also be required to hire staff either from your outside caterer or the Astin Mansion to work your buffet and handle all aspects of the food service. Self-serve or client manned buffets are prohibited for food handling and safety reasons, there are no exceptions to this.

Guest Count

The Astin Mansion requires a 14 day notice of event guest count. Your final invoice will reflect the guest count and any additional guests will be deducted from your deposit. No money will be refunded for guests who are not in attendance.

Servers

Servers will be billed at a rate of \$25.00 per hour per server for a minimum of 3 hours. Required server ratios are 1 per menu item for a buffet and 1 per every 20 guests for tableside service. All servers will assist with table bussing and cleaning throughout dinner.

Payment, Sales Tax & Service Fee

A deposit of 50% is required at approval of your catering quote. Catering must be paid in full no less than 14 days prior to event. All catering items are subject to an 18% service fee and 8.25% sales tax.

Tasting

The Astin Mansion & D'Vine Cuisine will conduct group tastings on specified dates. You will be notified of these dates as they approach. The tastings are complimentary for up to 6 guests. If additional guests would like to attend the tasting, there will be a charge of \$40.00 per guest. Prior notification of additional guests attending the tasting is required. A private tasting can be scheduled for \$500.00 for up to 6 guests. A private tasting may be required for guests requesting brunch or a custom menu.

The pricings for each category are listed as a range. This is to ensure that the client receives the absolute best price per item.

