

GFTX CATERING



Table of Contents

<i>Breakfast Options</i>	Page 3
---------------------------------	---------------

<i>Boxed Lunches</i>	Page 4
-----------------------------	---------------

<i>Lunch Spreads</i>	Page 5
-----------------------------	---------------

<i>Sushi / Desserts / Snacks</i>	Page 6
---	---------------

<i>Beverages / Outside Vendors</i>	Page 7
---	---------------

<i>FAQ</i>	Page 8
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How It Works

To request a catering, please visit our [MERP platform](#) to create a ticket. Our catering managers will reach out to address your menu requests and create the BEO. Please note, here at Tesla we do not perform Work-At-Risk, so please ensure you allow yourself enough time to get the quote back, submit a PR on behalf of your team, and return the approved PO number to the ticket 24 hours before your event.

Catering orders require a minimum of 10 guests and will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We will supply all food and beverage equipment needed to ensure your event is executed properly. Our catering team will deliver, setup and pick-up your order at your requested location. Disposable service ware will be provided unless otherwise requested.

Breakfast Tacos

(Two Per Person)

\$10/Person

Accompanied with House Made Salsas, Sliced Fresh Fruit

Bacon, Eggs, Cheddar

Pork Chorizo, Eggs, Cheddar

Refried Beans, Cheddar (V)

Potatoes, Eggs, Cheddar

Bacon, Egg, Cheddar, English Muffin

Bacon, Egg, Cheddar, Croissant

Spicy Breaded Chicken, Buttermilk Biscuit



Breakfast Sandwiches

(One Per Person)

\$12/Person

Accompanied with Home Fries, Sliced Fresh Fruit

Breakfast Spread

Pick Two Proteins

\$20/Person

Include: Scrambled Eggs, Home Fries, Buttermilk Biscuits, Country Gravy, Butter, Preserves

Chicken Sausage Links

Pork Sausage Links

Smoked Bacon

Sliced Fresh Fruit Platter (V+)

+5 per person

House Made Yogurt Parfaits (V)

+5 per person

Assorted Breakfast Breads, Pastries (V, V+)

+5 per person

Freshly Squeezed Orange Juice (V+)

+3 per person



Quick Eats

Classic Options

Greek Yogurt Bar

\$9/Person

Continental Breakfast

\$12/Person

Greek Yogurt Bar (V)

Greek Vanilla Yogurt, House Made Granola, Seasonal Berries, Raisins, Dried Cranberries, Toasted Coconut, Local Texas Honey Pure Maple Syrup

Continental Breakfast (V)

Freshly Baked Assorted Mini Muffins, Pastries & Croissants, Sliced Fresh Fruit

V+ Vegan

V Vegetarian

Boxed Lunches

Choose Three Sandwiches or Wraps from the Selections

Served with a Fruit Salad, Chips, Cookies, and Soda or Boxed Water.

Individually Packaged

\$20/Person

Plattered Lunches

\$18/Person

Served Buffet Style

Italian

Black Forest Ham, Salami, Capicola, Provolone Banana Peppers, Ciabatta

Smoked Turkey

Bacon, Swiss, Lettuce, Tomato, Hoagie Roll

Waldorf Chicken Salad

Diced Apples, Grapes, Butter Croissant

Roast Beef

Cheddar, Frizzled Onions, Horseradish Mayo, Arugula, Baguette

Black Forest Ham

Bacon, Cheddar, Lettuce, Tomato, Hoagie Roll

Albacore Tuna Salad

Cucumber, Lettuce, Tomato, Butter Croissant

Caprese (V)

Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Ciabatta

Grilled Buffalo Chicken

Blue Cheese, Carrots, Lettuce, Tomato, Ranch Dressing

Blackened Chicken

Romaine, Parmesan, Caesar Dressing

Balsamic Roasted Vegetable (V)

House-Made Hummus, Goat Cheese, Arugula



Salads

Individual Salad Bowls

\$20/Person

Choose Two Salads and Accompanying Proteins and Dressings.

Served with Freshly Baked Cookies, Soda or Boxed Water

Southwest Salad (V)

Romaine, Avocado, Roasted Corn, Black Beans, Roasted Peppers, Tortilla Strips, Cheddar Cheese

Dressings: Chipotle Ranch Dressing (V), Cilantro Vinaigrette (V+)

Proteins: Chipotle Spiced Chicken Breast, Cilantro Lime Flank Steak, Pastor Chickpeas (V)

Cobb Salad

Mixed Baby Greens, Eggs, Bacon, Avocado, Tomato, Red Onions

Dressings: Ranch Dressing (V), Red Wine Vinaigrette (V+)

Proteins: Smoked Turkey Breast, Grilled Marinated Chicken Breast, Grilled Portobello Mushrooms (V+)

Grain Salad (V)

Quinoa, Arugula, Avocado, Edamame, Cucumbers, Dried Cranberries, Sunflower Seeds Goat Cheese

Dressings: Sesame Ginger Dressing (V+)

Proteins: Herb Roasted Chicken Breast, Grilled Portobello Mushrooms (V+)

Golden Grain Bowl (V)

Quinoa, Arugula, Apples, Roasted Beets, Crispy Chickpeas, Goat Cheese

Dressings: Red Wine Vinaigrette (V+)

Proteins: Herb Roasted Chicken Breast, Grilled Portobello Mushrooms (V+)



V+ Vegan

V Vegetarian

BBQ Spread

Smoked To Perfection By Our Pit Master
\$26/Person

Additional Meats

\$6/Person Per Meat

*Potato Salad, Cole Slaw, Maple Molasses Baked Beans,
TX Toast, Pickles, Onions, Jalapenos,
Freshly Baked Cookies, Brownies*

Choice of 2 Proteins:

House Smoked Brisket

House Smoked Turkey Breast

Pulled Pork

House Smoked BBQ Chicken Quarters

House Smoked Sausage

BBQ Spiced Tofu (V+)



Taqueria Spread

Mexican Taqueria
\$20/Person

Additional Meats

\$6/Person Per Meat

*Soft Flour Tortillas, Cilantro Rice, Charro Beans, Tortilla Chips,
Guacamole, House-Made Salsas, Cilantro, Onions, Limes,
Freshly Baked Cookies, Brownies*

Choice of 2 Proteins:

Chicken Tinga

Pork Carnitas

Beef Barbacoa

Tofu "Chorizo" (V+)



Burger Bar

Comes Individually Wrapped
\$18/Person

*Brioche Bun, Lettuce, Tomatoes, Onions, Pickles, Mayo,
Mustard, Ketchup, Potato Wedges,
Freshly Baked Cookies, Brownies*

Choice of 2 Selections:

Beef Burger

Cheeseburger

Turkey Burger

Grilled Chicken Breast

Crispy Chicken Breast

Black Bean Burger (V)



AFC Sushi

Select from one of our Various Platters or Individual Rolls
48 Hour Notice

California Roll
10 Guest Minimum
\$11/Per Roll

Spicy Tuna Roll
10 Guest Minimum
\$11/Per Roll

Giga Watt Roll
10 Guest Minimum
\$20/Per Roll

Hybrid Go Party Tray
\$85/Per Tray

Hybrid Ni Party Platter
\$60/Per Tray

California Roll

Rice, Avocado, Cucumber, Imitation Crab, Sesame Seeds, Seaweed

Spicy Tuna Roll

Rice, Tuna, Cucumber, Sesame Seeds, Seaweed

Giga Watt Roll

Rice, Imitation Crab, Avocado, Cucumber, Salmon, Tuna, Yuzu Teriyaki, Masago, Poke Sauce

Hybrid Go Party Tray

Crunchy Dragon Roll (Tuna, Salmon, Crab Salad), Red Rock Spicy Mango Roll, Nigiri
49 Pieces

Hybrid Ni Party Platter

Crunchy Dragon Roll (Crab Salad), Red Rock Sushi Combo, Nigiri
31 Pieces



Sweet Snacks

Delectable Desserts

Mini Dessert Bars
\$6/Person

Dessert Platter
\$5/Person

ColdSnap Ice Cream
\$12/Person

Mini Dessert Bars (V)

Assorted Bites of Lemon Bars, Marble Cheesecake Truffle Bars, Oreo Dream Bars

Dessert Platter (V)

Chocolate Chip Cookies & Brownies

ColdSnap Ice Cream

Various Flavors (30 Guest Max)



Snack Packs

Fit to Your Meeting Setting

Buffalo Chicken Dip
\$12/Person

Movie Theater Box
\$15/Person

Triple Dipper
\$13/Person

Buffalo Chicken Dip

Creamy House-Made Buffalo Chicken Dip Served With Crackers

Movie Theater Box

Includes Choice of Boxed Candies, Popcorn, and Canned Soda or Bottled Water

Triple Dipper

House-made salsa, Guacamole, queso, served with tortilla chips

V+ Vegan

V Vegetarian

Beverages

Hot & Cold Beverage Services

Hot Beverage

*Freshly Brewed Regular Coffee, Decaf Coffee, Hot Tea Creamers,
Sweeteners Honey, Boxed Water*

\$20/Person Full Day

\$15/Person Half Day

\$15/Person One Time Delivery

(Minimum 10 guests)

Cold Beverage

Canned Soda and Boxed Water

\$8/Person

Full Day Hot Beverage (8-hour service)

Half Day Hot Beverage (4-hour service)

Hot Beverage Service (Minimum 10 guests)

One Time Delivery

Cold Beverage Service (Minimum 10 guests)

Various 12oz Coca-Cola Products and Bottled Water

Beverage Additions

Orange Juice \$4 Each

Assorted Energy Drinks \$4 Each

Assorted Canned Soda \$2 Each

Boxed Water \$3 Each

Topo Chico \$3 Each

Gatorade \$3 Each

Outside Restaurants

Looking for Something Different?

*We offer service from select area restaurants. Please view restaurant
to-go menus at the respective web pages. For larger parties, or other
special needs, please contact our catering team for assistance.*

30 guest minimum

Chi'lantro

Korean BBQ/Tex-Mex Fusion Restaurant, known for their Kimchi Fries and K- Pop Chicken Bowl

Tso Chinese

An Austin-based Chinese restaurant with a focus on fresh, made-to-order dishes. Try one of their popular dishes like General Tso's Chicken, Orange Chicken, Honey Walnut Shrimp, Drunken Noodles, and Blue Crab Rangoon

Southside Flying Pizza

Their pizza is hand-tossed from their own recipes, and is always "not too thick and not too thin".

MAD Greens

MAD Greens offers fresh, healthy, and delicious made-to-order salads, grain bowls, juices, and wraps.

Rudy's BBQ

Rudy's BBQ menu features a variety of smoked meats, including brisket, ribs, pulled pork, and sausage, along with classic sides like potato salad, cream corn, and Rudy's beans.

Outside Vendor Orders

Ordering from our list of Outside Restaurants will incur the following charges:

- 15% of the order amount for outside vendor fee
- 8.25% tax on the order amount charged by the restaurant
- 25% of the order amount for delivery, service, set up and break down fee

Catering Policies

FAQ

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Last Minute Orders

We ask for a 24-hour notice for Giga Texas Catering Menu orders but understand that last minute needs do arise. Please contact a member of our Catering Team on MERP to assist with your last-minute needs. A fee, depending on the size of the order, will be added to the order.

Allergy and Dietary Preferences

We want to ensure that we offer options for all guests. Please contact our Catering Team on MERP with any allergies or dietary preferences so we can accommodate your needs. Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products, sesame and other potential allergens in the food production areas of our facility.

Don't See What You Are Looking For?

Contact our Catering Team on MERP and we will work with you on a customized menu that fits your needs.

Attendant & Service Fees

For events that extend beyond standard setup, delivery, and pick-up — such as all-day functions, large-scale meetings, or services requiring additional attention — a catering attendant may be assigned to ensure the success of your event.

Attendant Services

- Attendants are available at a rate of \$45 per hour.
- A minimum commitment of 3 hours per attendant is required.
- Depending on the size of your event, duration of service, and type of service requested, additional attendants may be required.
- Our catering team will review your order details and advise if an attendant (or multiple attendants) is necessary.

Offsite Catering Fee

- All offsite catering orders are subject to a 15% service fee, applied to the total food and beverage cost.

Please speak with our catering team in advance to schedule attendant services or to review offsite catering logistics to ensure your event is a success.

Payment

We accept payment via credit card or approved PO number. Form of payment must be provided at least 24 hours prior to the event. Failure to do so will result in cancellation of the event.

Cancellations

Catering orders are made specifically for your event; therefore, cancellations must be made 24 hours in advance.