



609 West 6th Street Austin, Texas

Mon - Wed 7am - 7pm

Thur - Sat 7am - 9:30pm & Sun 8am - 4pm

Walton's To-Go Orders:
512-542-3380

Catering direct line: 512-391-9966
catering@waltonsfancyandstaple.com

WEEKEND BRUNCH

Saturday & Sunday 10am - 2pm

HAM & EGGS BENEDICT* \$13

CRAB CAKE & EGGS BENEDICT* \$14

BEIGNETS & BERRIES \$4

QUICHE DU JOUR \$8

BELGIAN WAFFLE \$9

**AVAILABLE
DAILY**

WALTON'S PRIDE-n-JOY

These best-selling sweets are available daily in our pastry case.

HONEY-BEE CAKE ▶ honey-almond cake layered w/caramel buttercream and topped with ganache/ \$6

JUMBO COOKIE ▶ chocolate chunk, peanut butter, ginger, salty oat/ \$3

GOLDEN EGG ▶ nutmeg infused yellow cake dipped in melted butter and coated with cinnamon sugar/ \$1.75

FLOURLESS CHOCOLATE HEART ▶ dark chocolate brownie / \$1.75

PARISIAN MACARON ▶ meringue cookies filled and sandwiched together (mixed berry, pistachio, chocolate, vanilla, espresso, salted caramel) / \$2

TIPPY BAR ▶ a caramel and chocolate blondie with coconut and pecans/ \$3

BREAKFAST

served everyday until 2pm

AVOCADO TOAST ▶ \$10
multigrain toast, avocado, pickled radish, chévre, soft boiled farm egg*, house hot sauce, farm greens

BISCUITS & GRAVY ▶ \$8
pork sausage & country cream gravy

OATMEAL ▶ \$7
maple, cranberry-pecan praline, chia seeds

YOGURT & GRANOLA ▶ \$7
whipped Greek yogurt, fresh berries, granola bark, honey toasted almond

STAPLE BREAKFAST ▶ \$8.5
two farm eggs*, multigrain toast & jam with choice of smoked bacon, pork breakfast sausage, ham or fresh fruit

SHRIMP & GRITS ▶ \$11
blackened Gulf shrimp, jalapeño, smoked Gouda grits, blistered tomato, creole butter

CHALLAH FRENCH TOAST ▶ \$10
crème brûlée batter, fresh berries, marscarpone, maple syrup

MELON SALAD ▶ \$8
pickled strawberries, arugula, pistachio, Gorgonzola, poppy seed vinaigrette

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness*

CREAM CHEESE BROWNIE ▶ Callebaut chocolate chunks inside with cream cheese décor on top/ \$3

LEMON BAR ▶ light butter crust topped with baked citrus curd/ \$3

FRUIT AND OAT BAR ▶ seasonal fruit compote on a brown sugar pecan crust, topped with a pecan streusel/ \$3

AUNT LUDDY'S WHITE TRASH ▶ Deep-South snack mix; crispy cereal nuggets with chocolate, peanuts & raisins (1.5 lb)/ \$15

TARTS (assorted flavors)

CUPCAKES (assorted flavors)

SPECIALTY CAKES (wedding, birthday, anniversary, graduation, or just because it's Friday!)

BISCUIT SANDWICH ▶ \$6.5
fried farm egg*, smoked Grafton cheddar, aioli with choice of smoked bacon, sausage or tomato

HAM & EGG TARTINE ▶ \$12
Tender Belly ham, Emmanthal, argula, herb aioli, farm eggs*, Pain au Levain

À LA CARTE

SMOKED BACON (3) ▶ \$3.5

SAUSAGE (2) ▶ \$3.5
pork breakfast sausage

FARM EGGS* (2) ▶ \$3

POTATO HASH ▶ \$3
red pepper, asparagus & onion

JALAPEÑO GRITS ▶ \$3

SEASONAL FRUIT ▶ \$3

DINNER

Thursday - Saturday 5:30pm - 9:30pm

WALTON'S HOUSE BURGER* ▶ \$14
Tender Belly bacon, Longhorn cheddar, fancy sauce, horseradish pickle, challah bun, fries

BURRATA ▶ \$12
grilled persimmon, spinach, roasted pistachio, balsamic

HANGER STEAK AU POIVRE* ▶ \$18
field greens, radish, Pamesan vinaigrette, aioli, fries

MUSSELS ▶ \$14
chickpeas, harissa-tomato stew, Gala apple, saffron

AVOCADO TOAST ▶ \$10
multigrain toast, avocado, pickled radish, chévre, soft boiled farm egg*, house hot sauce, farm greens

SHRIMP & GRITS ▶ \$11
blackened Gulf shrimp, jalapeño, smoked Gouda grits, blistered tomato, creole butter

CHALLAH FRENCH TOAST ▶ 10
crème brûlée batter, fresh berries, marscarpone, maple syrup

SHORT RIB* ▶ \$21
sweet corn spoon bread, raddish chow chow, escabeche aioli

CRAB BENEDICT ▶ 15
crab croquette, poached egg*, frisée, hollandaise, paprika

HAM AND EGG TARTINE ▶ 12
Tender Belly ham, Emmanthal, argula, herb aioli, farm eggs*, Pain au Levain



SANDWICHES

We use all natural meats that are roasted daily in-house. Cold sandwiches may be toasted & pressed upon request.

COLD SANDWICHES

HAM ON PRETZEL • \$9

ham, Emmentaler swiss, lettuce, onion with Dijon aioli on a chewy pretzel roll

BFT • \$9

applewood smoked bacon, tomato & frisée with smashed avocado on sourdough

TURKEY SWEET • \$10

turkey, applewood smoked bacon, white cheddar & caramelized onion-apple chutney with maple aioli on a croissant

THE GOBBLE • \$9.5

turkey, provolone, alfalfa sprouts & cucumber with smashed avocado on multigrain

CHICKEN CAESAR WRAP • \$9

grilled chicken, bacon crumbles, croutons, Parmesan & romaine lettuce with classic Caesar dressing* wrapped in a spinach tortilla

CAPRESE • \$9.5

fresh mozzarella, basil leaves & heirloom tomatoes with balsamic reduction on lightly toasted on country white

GARDEN • \$8.5

goat cheese, tomato, cucumber, alfalfa sprouts, onion, spinach & balsamic reduction with smashed avocado on multigrain

BUILD YOUR OWN SANDWICH • \$10

Pick your own meat or composed salad, cheese & spread. Served on your choice of bread with lettuce, tomato & onion

"DIRTY" POTATO CHIPS • \$1.89

CHIPS/DRINK COMBO • + \$3

add chips & a canned soda, iced tea or lemonade to any full-sized sandwich

THE FANCY LUNCH • \$10.5

pick a pair: half sandwich, cup of soup or a side salad



PRESSED SANDWICHES

ROAST BEEF BLEU* • \$9.5

roast beef, bleu cheese crumbles, arugula & pickled red onion with horseradish-bleu cheese aioli on a demi baguette

PASTRAMI • \$9.5

brisket pastrami, Emmentaler swiss & pickles with whole grain mustard on caraway rye

REUBEN • \$9.5

corned beef, Emmentaler swiss & sauerkraut with 1000 Island dressing on caraway rye

FREEBIRD CHICKEN • \$9.5

grilled chicken, provolone, lettuce & tomato with jalapeño aioli on multigrain

DAILY BREADS

multigrain • caraway rye • pan au levain • baguette
• country French white • pretzel roll

Please inquire about our whole loaves availability

SALADS

add grilled free-range chicken \$3.5

BIBB* • \$9.5

Bibb lettuce, bleu cheese crumbles, bacon crumbles, egg, tomato, onion & blue cheese dressing

SPINACH & ARUGULA • \$9.5

spinach & arugula, aged white cheddar, green apple, candied walnuts & balsamic vinaigrette*

THE LOCAL • \$9

spring mix, Texas Chevre, toasted pecans, tomato & jalapeño-berry vinaigrette

SEASONAL SALAD • market price

local farm fresh ingredients

SIDE SALADS •

MIXED GREENS • \$3

spring mix, slivered onion, chopped tomato & balsamic vinaigrette*

CAESAR • \$3.5

lettuce, Parmesan cheese, croutons & homemade Caesar dressing*

COFFEE & ESPRESSO

WALTON'S HOUSE BLEND DRIP COFFEE
-WE PROUDLY SERVE CUVÉE-

DRINKS

HOT TEA

ICED TEA

ITALIAN SODAS

LEMONADE

ORANGE JUICE

SANGRIA

WINE & BEER

MIMOSA

BUBBLES

ASK BARISTAS ABOUT OUR STAPLE COCKTAILS

SOUPS

\$2.75 cup/\$4.5 bowl

FRENCH ONION • caramelized onion & savory beef stock served with a crostini, topped with gruyere & Parmesan cheese

TOMATO BASIL •

creamy, vegetarian soup made with fresh tomatoes & basil

SOUP DU JOUR

COMPOSED SALADS

Small 8 oz. ~ Large 12 oz.

PISTACHIO BACON CHICKEN SALAD • \$6/ \$10

GREEN CHILE CHICKEN SALAD • \$5/ \$8

TUNA SALAD • \$4.5/ \$9

HERBED EGG SALAD • \$3.5/ \$7

PESTO PASTA SALAD • \$4/ \$7

SPICY POTATO SALAD • \$3.5/ \$7

FRUIT SALAD • \$3 (6oz)/ \$7

THE PICNIC TRIO • \$10.5

three half portions of our composed salads on a bed of lettuce, served with a slice of bread

GF GLUTEN FREE

We take great care to accommodate food allergies or diet restrictions, but we are not responsible for individual reactions to any foods & cannot guarantee that the foods we serve are 100% allergen-free, including but not limited to nuts, fish, eggs, dairy, gluten & soy. Due to the nature of our kitchen, cross contamination of these allergens is always possible.

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512-542-3380

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WALTON'S TO GO MENU

EXECUTIVE BOX LUNCH

\$13.50 each - *Minimum order of 10*

Our sandwiches are built from 100% all-natural meats & artisanal breads. Includes "Dirty" Chips, a pickle & a homemade cookie.

HAM ON PRETZEL* ▶ ham, Emmentaler swiss, lettuce, onion with Dijon aioli on a chewy pretzel roll
BFT* ▶ applewood smoked bacon, tomato & frisée with smashed avocado on sourdough

TURKEY SWEET ▶ turkey, applewood smoked bacon, white cheddar & caramelized onion-apple chutney with maple aioli on a croissant

THE GOBBLE ▶ turkey, provolone, alfalfa sprouts & cucumber with smashed avocado on multigrain

CHICKEN CAESAR WRAP ▶ grilled chicken, bacon crumbles, croutons, Parmesan & romaine lettuce with classic Caesar dressing wrapped in a spinach tortilla

CAPRESE ▶ fresh mozzarella, basil leaves & heirloom tomatoes with balsamic reduction on lightly toasted French bread

GARDEN ▶ goat cheese, tomato, cucumber, alfalfa sprouts, onion, spinach & balsamic reduction with smashed avocado on multigrain

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.*

The following are served toasted and pressed. Warmth and freshness may be compromised during delivery.

ROAST BEEF BLEU* ▶ roast beef, bleu cheese crumbles, arugula & pickled red onion with horseradish-bleu cheese aioli on a demi baguette

PASTRAMI ▶ brisket pastrami, Emmentaler swiss & pickles with whole grain mustard on caraway rye

REUBEN* ▶ corned beef, Emmentaler swiss & sauerkraut with 1000 Island dressing on caraway rye

FREEBIRD CHICKEN* ▶ grilled chicken, provolone, lettuce & tomato with jalapeño aioli on multigrain

*sub a brownie or a lemon bar for a cookie/ add \$1.5
substitute fruit or pasta salad for chips/ add \$1.5*

FULL 24-HR NOTICE REQUIRED ON LUNCHES

Please place next day orders by 12pm.

*Basic utensil setups available for \$1 per person.
Additional à la carte options are on the deli menu.*

We use all-natural meats roasted daily in-house.

OFFICE PARTY

Serves 10 ppl/ \$150 Serves 25 ppl/ \$375

This is for the WHOLE office. Our Office Party Lunch includes a sandwich tray, a large mixed greens salad, fruit salad & our delicious handmade cookies.

THE GOBBLE ▶ turkey, provolone, alfalfa sprouts & cucumber with smashed avocado on multigrain

HAM ON PRETZEL* ▶ ham, Emmentaler swiss, lettuce, onion with Dijon aioli on a chewy pretzel roll

GARDEN ▶ goat cheese, tomato, cucumber, alfalfa sprouts, onion, spinach & balsamic reduction with smashed avocado on multigrain

SIDES

Small 8 oz. ~ Large 12 oz.

PISTACHIO BACON CHICKEN SALAD/ \$6/ \$10

GREEN CHILE CHICKEN SALAD/ \$5/ \$8

TUNA SALAD/ \$4.5/ \$9

HERBED EGG SALAD/ \$3.5/ \$7

PESTO PASTA SALAD/ \$4/ \$7

SPICY POTATO SALAD/ \$3.5/ \$7

FRUIT SALAD/ \$3 (6oz)/ \$7

BREAKFAST TACOS

Try our breakfast tacos served on handmade flour or corn tortillas with house made salsa roja or verde/ \$42 dozen, all one type

pick 3 ingredients

locally farmed fresh scrambled eggs/potatoes/
cheese/ bacon/ breakfast sausage/
Andouille sausage/refried beans/black beans

QUICHE ME

*each 10" quiche is cut into 8 pieces/
\$24 per quiche*

LORRAINE ▶ applewood smoked bacon, Gruyère cheese, caramelized onion

TEXAS CHEVRE ▶ Chevre goat cheese, baby spinach, artichoke hearts, mushrooms

GRILLED ZUCCHINI ▶ grilled zucchini, feta cheese, roasted red bell peppers

*Please give us a full 48-hours notice
for breakfast items*



PASTRIES

All of Walton's delicious pasteries are *baked fresh each day. Availability of flavors & items varies daily.* For specific flavor requests a minimum order may be required. *Advanced notice of 24 hours is required for larger orders.*

MUFFINS ▶ blueberry, spiced apple, bran, chocolate-chip walnut, lemon poppy-seed, cranberry-orange / \$2.5

BUTTER CROISSANT ▶ / \$2.75

SCONES ▶ cherry-almond, spiced apple, cranberry-orange, blueberry-lemon & cinnamon raisin / \$3.5

CHOCOLATE CROISSANT ▶ / \$4

STICKY BUN ▶ sweet dough layered with pecans & topped with a sticky glaze / \$4

CINNAMON ROLL ▶ with cream cheese icing / \$4

KOLACHES ▶ fillings vary daily / \$4

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DAILY**

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GOLDEN EGG ▶ nutmeg infused yellow cake dipped in melted butter & coated with cinnamon sugar/ \$1.75

FRUIT & OAT BAR ▶ seasonal fruit compote on a brown sugar pecan crust, topped with a pecan streusel/ \$3

PARISIAN MACARON ▶ meringue cookies filled & sandwiched together (mixed berry, pistachio, chocolate, vanilla, espresso, salted caramel) ☞ / \$2

FLOURLESS CHOCOLATE HEART ▶ dark chocolate brownie ☞ / \$1.75

CREAM CHEESE BROWNIE ▶ Callebaut chocolate chunks inside with cream cheese décor on top/ \$3

TRIPLE CHOCOLATE BROWNIE ▶ / \$3

TIPPY BAR ▶ a caramel & chocolate blonde with coconut & pecans/ \$3

LEMON BAR ▶ light butter crust topped with baked citrus curd/ \$3

AUNT LUDDY'S WHITE TRASH ▶ Deep-South snack mix; crispy cereal nuggets with chocolate, peanuts & raisins (1.5 lb)/ \$15

☞ **CATERING: 512-391-9966** ☞

COFFEE & BEVERAGES

Freshly brewed coffee, hot or iced

▶ Walton's House Blend

Joe-to-Go, serves 8-10/ \$25

Pump Pot of coffee, serves 12-15/ \$35

coffee cups, creamer & sweetener provided

Fresh Squeezed Orange Juice/ \$16

Housemade Lemonade/ \$12

Iced tea/ \$7 Hot tea/ \$19

FLOWERS2GO

Whether you're throwing a big bash, entertaining important clients or just sending a tasteful arrangement to your sweetie—we can deliver your floral sentiments anywhere in the city.

Catering: 512-391-9966
Walton's: 512-542-3380
catering@waltonsfancyandstaple.com

FULL-SERVICE CATERING MENU

We love to throw a party! Walton's Fancy and Staple offers full-service, on-site and off-site catering. Whatever the reason to celebrate we're here to help you dream, plan and execute it. Below is a selection of some of the items we offer, however, there is no limitation on what our staff can do! *Minimum of 5-days notice is needed for any of the items below. An industry standard coordination fee may apply.*

609 West 6th Street
Austin, Texas 78701

CATERING
512.391.9966

catering@waltonsfancyandstaple.com



Catering Office:
Mon - Sat 8am - 5pm
Store Hours:
Mon - Sat 7am - 7pm
Sun 8am - 4pm

waltonsfancyandstaple.com

SAMPLE WEDDING MENU

PASSED & PLACED HORS D'OEUVRES

RICOTTA THYME CROSTINI | FIG JAM
SMOKED SALMON TARTAR | CELERIAC,
APPLE, DILL, GRAIN MUSTARD
DUCK CONFIT QUESADILLA | HOISIN &
SCALLION

ON THE TABLE

FALL SQUASH SALAD | RADICCHIO, ARUGULA,
PARMESAN, CRISPY SAGE, ROASTED
WALNUTS, & SHALLOT DRESSING
ROASTED CHICKEN VERDE WITH GRILLED
LEMON JUS
SAFFRON & CAULIFLOWER PUREE
STEWED FARRO & BARLEY WITH CHICKPEA,
FAVA BEAN, ASPARAGUS & TOMATO
HOUSE MADE BREADS WITH BUTTER

SAMPLE CORPORATE MENU

MIXED GREEN | GOAT CHEESE, TOMATO,
ONION & BALSAMIC VINAIGRETTE
GREEN BEANS | ALMONDS, PARMESAN &
LEMON
MASHED YUKON & CELERIAC | ROASTED
GARLIC & HORSERADISH
SPRING CHICKEN | LEMON, WHITE BALSAMIC,
ROSEMARY, THYME & FRESH BASIL
HANGER STEAK | PORT WINE SAUCE
HOUSE MADE BREADS WITH BUTTER

SAMPLE LUNCHEON MENU

EGG, GREEN CHILE & CHEESE CASSEROLE
CHALLAH FRENCH TOAST CASSEROLE WITH
MAPLE SYRUP
ASSORTED TEA SANDWICHES
SPINACH & ARUGULA SALAD
SEASONAL FRESH FRUIT

TEA SANDWICHES

Minimum one dozen per flavor

PIMENTO CHEESE on country white
CUCUMBER & CREAM CHEESE on white
HAM & CHEDDAR on multigrain
GREEN CHILI CHICKEN SALAD on multigrain
TARRAGON EGG SALAD on country white
TUNA SALAD on multigrain
\$25 per dozen

5-DAY NOTICE REQUIRED ON ENTREE CATERING ITEMS

These dishes are packaged in foil containers with easy to follow reheat instructions. Walton's also offers full-service catering with staff & rentals—please inquire.

Pricing varies with group size—please inquire.

MORSELS

*Our answer to tasty bite-sized cocktail appetizers.
Two dozen minimum Priced per dozen*

MINI BBQ PORK TACO ▶ avocado cream sauce,
Tabasco salt/ \$36

TOGARASHI SEARED SCALLOPS ▶ lemon aioli,
spicy micro greens on a wonton crisp/ \$45

MINI GOURMET GRILLED CHEESE ▶ Served
with French Dijon & cranberry chutney/ \$36

BELGIAN ENDIVE CUPS ▶ herb Boursin cheese,
spicy almond brittle & micro greens/ \$36

STUFFED MEDJOOOL DATES ▶ stuffed with
Maytag bleu cheese, wrapped in prosciutto, on
a Belgian endive leaf with a cherry balsamic
reduction/ \$36

COCONUT-ALMOND CRUSTED SHRIMP ▶
with sweet chili-pineapple glaze/ \$45

ROASTED CORN FRITTERS ▶ with a pickled
red onion salad, chives & garlic aioli/ \$36

LUMP CRAB CAKES ▶ with zesty cajun
remoulade/ \$48

TUNA TARTARE ▶ fresh yellowfin tuna, wonton
crisp, wasabi-serrano aioli, ponzu sauce, toasted
sesame seeds/ \$45

BABY SPINACH & FONTINA TARTLETS ▶
with grape tomatoes & saffron aioli/ \$36

MUSHROOM POLENTA TRIANGLES ▶ with
caponata & gorgonzola/ \$36

GARLIC CROSTINI ▶ topped with roasted candy
beets, herb goat cheese & micro arugula/ \$36

SHRIMP & PROSCIUTTO ROULADE ▶ with
almond Romesco & snipped chives/ \$45

SALMON TARTARE ▶ with fresh coriander leaf,
shallot & lime on wonton crisps/ \$45

CHARRED TOMATO TARTLET ▶ with basil
pesto & French brie/ \$36

TRAYS & PLATTERS

requires 48-hour notice

ARTISAN CHEESE BOARD ▶ a selection of four
gourmet cheeses accompanied by our house-made
cracker bread, candied & spiced pecans, fresh berries,
& dried local fruit/ \$75 for 10 ppl

FRUIT TRAY ▶ choices vary seasonally—price
subject to market variability
Small, serves 10/ \$35 Large, serves 20/ \$50

VEGGIE CRUDITÉ ▶ choices vary seasonally—
comes with bleu cheese & ranch
Small, serves 10/ \$40 Large, serves 20/ \$60

CRACKER BREAD & CROSTINI WITH DIP ▶ olive
tapenade, spinach & artichoke, green goddess, lemon
dill yogurt or Tuscan white bean dips; chipotle, lemon
dill or red pepper hummus

Choose 2 dips/ \$28 Choose 3 dips/ \$38

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or eggs may increase your risk of food-borne illness.*

*- Pastries & sweets below require 48-hour notice -
Items ordered by the dozen will be all one flavor*

TARTS & TARTLETS

SPICY CARAMEL ALMOND TART ▶
house-made caramel with a kick, topped with
chocolate ganache in a chocolate shortbread shell
FRESH FRUIT TART ▶ shortbread filled with
a light pastry cream & fresh fruit

PECAN TART ▶ classic pecan pie in a
shortbread tart shell

LEMON MERINGUE TART ▶ light butter
crust, baked citrus curd, topped with toasted
meringue

S'MORE TART ▶ chocolate ganache topped
with house-made toasted marshmallow fluff
in a graham cracker crust

1.25" / \$36 per 2 dozen 4" / \$54 per dozen
11" / \$25 each

SIGNATURE CAKES

Tasty, beautiful whole cakes in a myriad of flavors
with buttercream frosting in a variety of sizes.

DARK CHOCOLATE, VANILLA, ITALIAN
CREAM, RED VELVET OR CARROT CAKE
6" (4-6 serv.)/ \$26 8" (8-12 serv.)/ \$32
10" (16-20 serv.)/ \$42 12" (25-40 serv.)/ \$62
14" (50-60 serv.)/ \$95 16" (70-95 serv.)/ \$140
Half Sheet (50-60 serv.)/ \$95
Full Sheet (75-100 serv.)/ \$170

SPECIALTY CAKES & FONDANT CAKES are
available upon special request for an additional cost.

**SPECTACULAR
WEDDING CAKES**
are also available by consultation
call 512-391-9966.

STAPLE CHEESECAKES

Cream cheese base in a variety of flavors baked
in a cookie crust: ROSEMARY & GOAT CHEESE,
MEYER LEMON, CHOCOLATE, VANILLA,
STRAWBERRY, BLACKBERRY, RASPBERRY,
WHITE CHOCOLATE, KEY LIME
4" / \$54 per dozen 8" / \$19

SWEETIE PIES

Delicious whole 11" pies — just like Grandma
used to make — only better.

APPLE, BLUEBERRY, BLACKBERRY, PEACH,
SWEET POTATO (seasonal) & PUMPKIN (seasonal)
4" / \$54 per dozen 11" / \$25

CUPCAKES & WHOOPIE PIES

CUPCAKES ▶ DARK CHOCOLATE, VANILLA,
ITALIAN CREAM, RED VELVET OR CARROT
CAKE

Mini/ \$30 per 2 dozen, all one flavor
Standard/ \$30 per dozen, all one flavor

WHOOPIE PIES ▶ sweet cakes sandwiched
together & filled with cream cheese or buttercream
frosting. / \$36 per dozen, all one flavor

Have Questions?

Call our catering coordinator today to discuss your event.

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