



SVANTE'S CATERING

From our Ranch to You

Svante's would love to cater your next event! We offer catering services for all occasions, from corporate events to family outings and more. Our catering manager, Monica Glenn, would be happy to work with you to further customize your order if desired to meet your tastes or budget.

Call Svante's at (512)-906-1934 or email at svantesranchdirect@gmail.com for more information about our catering services. Prices are listed in Small (for 8-10 people) and Large (for 16-20) trays unless noted.

—Starters—

Platter feeds 8-10 people

Meat & Cheese platter – \$40

House made crostinis, assortment of cheeses, salami and summer sausage

Crudité platter – \$20

Seasonal vegetables and choice of dip

Deviled Eggs – \$20

Bacon, pickles, smoked paprika

Steak Skewers – \$40

Served with chimichurri and pickled watermelon rind

—Sandwiches—

Served with house-made potato chips
Small serves 10, Large serves 20

Grilled Vegetable – \$100/\$180

Summer squash, eggplant, roasted red pepper, mozzarella, basil pesto

Grilled Chicken – \$110/\$195

Creamy basil pesto, red onion, tomato

SMS Roast Beef – \$120/\$220

Onion roll, avocado, cheddar, sprouts, horseradish, crispy red onion

—Svante's Burger Bar—

Starting at \$10 per person

We bring our grass-fed burgers and favorite toppings.

You put together the perfect burger of your choice!

In addition to our local greens, tomatoes, onions and pickles, select additional toppings from the list below.

Served with house-made chips, ketchup, and mustard.

Ask us about our sliders!

Additional Toppings (\$0.50 per person)

Space Jam – Homemade bacon-onion jam!

Choice of cheeses (prices vary)

Sautéed mushrooms

Jalapeños

Bacon (\$1 per person)

Garlic Aioli

—Svante's Desserts—

Feeds 6-8 people

Chess Pie – \$15

Pecan Pie – \$18

Seasonal Pie – \$15

Assorted Cookie Platter – \$15

—Salads—

Additions: Grilled Chicken or Steak (\$40/\$70)

Iceberg Wedge – \$6 (each)

Scallions, tomato, bacon, blue cheese

Svante's Caesar – \$36/\$72

Parmesan, croutons

Svante's House Salad – \$36/\$72

Spring mix, tomatoes, pickled onions, seasonal vegetables with choice of dressing

Salad dressings: Ranch, Bleu Cheese, Lemon Vinaigrette

—Entrées—

Prices for all entrees: Small \$100, Large \$180

Hellström's Swedish Beef Stew

Vegetables, mashed potatoes

Sam Bass Chili

Grass-fed beef and an original Texas recipe

Rigatoni

Handmade pasta, braised beef ragout

Vegetarian Penne

Penne pasta, seasonal vegetables in a vinaigrette sauce

—Sides—

Ask us about other side dish options

Small \$27, Large \$54

Pasta Salad

Potato Salad

Cole Slaw

Baked Beans

Soups: ask about our seasonal soup options

House-made Potato Chips – \$12/\$20

—Other Svante's Services—

- **Svante's Restaurant – 201 E Main St. Round Rock**
Available for corporate events
- **Rent out our award-winning food truck!**
- **Buy Our Beef!**
Svante's Ranch Direct Retail Counter
Around the corner from our restaurant
Variety of grass-fed beef cuts, homemade baked goods, gift baskets and more
Barton Creek Farmer's Market – Saturday 9-1pm
Browse our cuts online and call to place an order!
Free delivery to your location in the Austin-area
Whole/Half Cow Purchasing Options Available!

Check out our website at www.svantesranchdirect.com for more information about our catering services, our restaurant in Round Rock, and how you can buy our beef!

—Svante's History—

Our family has been raising cattle on the prairies of West Texas for over 150 years. In 1838 Svante Magnus Swenson, our great, great grandfather, was the first Swedish immigrant to Texas. His uncle, Svante Palm, who was only one year older, landed in Texas in 1844 and the two became business partners, moving from LaGrange to Austin in 1850. Svante Magnus began buying and trading land mostly in Travis and Williamson counties. At one point, Swenson owned much of Brushy Creek, Palm Valley and the land under this building and historic downtown Round Rock. Much of Swenson's holdings in this area were given or sold to fellow Swedish immigrants. The land surrounding Palm Valley Lutheran Church was donated by Swenson so his aunt, Anna Palm, could have a burial site for her youngest son. The Nelson building where our restaurant is located today was built by J.A. Nelson, Swenson's cousin and Svante Palm's nephew.

Swenson also began buying open prairieland in the north central Texas frontier in the early 1850's. In 1882 Svante's two sons fenced the land and began ranching operations. The beef that is sold in our restaurant today comes from a portion of that original ranch land that is still owned and operated by our family. Much of the first cattle and horses on the ranch came from Round Rock and were driven up the Chisolm Trail in the mid 1880's.

Our goal here at Svante's is to bring you the highest quality beef and other fine foods in the hope that you will experience the joy and legacy of the Swenson Ranches as part of our extended family.

