



















ABOUT TC4

TC4 & Co. is an Austin-owned restaurant group dedicated to hard work, high standards, and notable hospitality. Led by partners Tony Ciola and Creed Ford IV, TC4 was founded in 2009 with the opening of their first restaurant concept. TC4 Catering is HOSPITALITY THAT KNOWS NO BOUNDS

We'll bring our hospitality and culinary expertise to you - whether it be a small gathering at home or a large office lunch, our catering team creates memorable, impeccably executed menus for any occasion.

SERVICES

SERVICED BUFFET

Our knowledgeable staff will be on-hand to answer any of your culinary questions, as well as keep service and beverages stations stocked.

DELIVERY

Prepared fresh in our kitchen, then packaged and delivered to you door. We will travel within 15 mile radius of our kitchen. Simple and easy.

NON-SERVICED BUFFET

We'll will drop-off and set-up so you can manage things the way you like! We can provide disposable chafing dishes, plates, napkins, cutlery for an additional cost.

PICK UP

Everything will be ready at your select location so you can manage things the way you like! We can provide disposable chafing dishes, plates, napkins, cutlery for an additional cost.

72 HOURS NOTICE FOR PICK UP ORDER | 48 HOURS CANCELLATION MIN \$1000 FOR DELIVERY, BEFORE TAX & DELIVERY FEE

HAVE A QUESTION? Please visit tc4catering.com/faq, email catering@tc4.co, or call 833-824-3663

TABLE OF CONTENTS

PAGES 4 - 7	THE LEAGUE KITCHEN AND TAVERN Chef Inspired Comfort Food • By the Pan Private & Brunch Shindigs
	• League Belterra & League Galleria
	LONNIE'S FAMOUS FRIED CHICKEN
PAGE 8 - 9	Fried Chicken from the Lakeway Legend Himself
	• By the Pan
	MIGHTY FINE BURGERS
PAGE 10 - 11	The Classic Texas Burger
	• Burger Bar
	TAILGATIN' TRAILER
	• We'll bring Mighty Fine to you!
	TONY C'S AUTHENTIC ITALIAN
PAGES 12 - 13	Ciola Family Italian Since 1949
	• By the Pan & Homemade Sauce
	TONY C'S PIZZA & BEER GARDEN
PAGE 14	New York Style Pizza & Authentic Italian
	• By the Pan & Homemade Sauce





HALF (feeds 4-6)

FULL (feeds 10-12)

BEGINNINGS

Truffle Deviled Eggs (*)
Meatloaf Bites
Spinach Artichoke Dip
Grilled Wings (*)
Shrimp Cocktail
Tuna Tartare Tacos^o
Pepperoni & Jalapeño Flatbread

MAIN ATTRACTIONS

- Chicken Pot Pie
- Chipotle Glazed Meatloaf
- Fat Tire Battered Fish
- Herbed Rotisserie Chicken 🧆
- Chicken Fried Pork Chop
- Grilled Atlantic Salmon® 🤒

COUNTERPARTS

- Sauteed Green Beans 🤒
- Mashers 🥸
- Baked Sweet Potato 🤒
- Mac & Cheese

FOLIAGE

SALAD ADD ONS Grilled Chicken Grilled Shrimp Grilled Steak

Cilantro Lime

Cobb

DESSERTS

Dump Cake

BEVERAGES

- Iced Tea Per Gallon
- Canned Soda
- Bottled Water



상 = Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



NO MATTER WHAT YOU'RE CELEBRATING, WE'LL HELP MAKE IT A REAL SHINDIG!

Host your private event at League Galleria or League Belterra locations.

Work alongside TC4 & Co. Director of Catering to set your menu and curate your list of libations.

Seating capacities and minimum spends vary.

Eat and drink your way through an event you'll never forget!

Email catering@tc4.co or call 833-824-3663 for more











PRIVATE SHINDIGS



COURSE 1

Select 2 of the following appetizers to be served family style - Hand-Cut Truffle Fries -- Beer Battered Onion Rings -- Shishito Tempura -- Truffle Deviled Eggs 🚳 -

COURSE 2

Each person allowed to choose between the following

– Side House Salad –

- Cup Tomato Basil Soup -

COURSE 3

Select 4 of the following entrées

- Society or Veggie Burger • -

- Grilled Chicken Sandwich –
 Club Sandwich –
- Grown-Up Grilled Cheese -



COURSE 1

Select 3 appetizers from option 1 or any of the following to be served family style

– Meatloaf Bites –

- Spinach Artichoke Dip -

COURSE 2

Each person allowed to choose between the following

– Side House Salad –

- Cup Tomato Basil Soup -

COURSE 3

Select 4 entrées from option 1 or any of the following

Fat Tire Fish & Chips Chicken Fried Pork Chop Southern Burger Herbed Rotisserie Chicken & Cobb Salad -



COURSE 1

Select 3 appetizers from option 1, option 2 or any of the following to be served family style

– Coconut Shrimp– – Pepperoni & Jalapeño Flatbread –

COURSE 2

Each person allowed to choose between the following

– Side House Salad – – Cup Chicken Jalapeño Soup 🤒 –

COURSE 3

Select 4 entrées from option 1, option 2, or any of the following

Shrimp Cilantro Lime Salad –
 Chicken Pot Pie –
 Grilled Atlantic Salmon[®] –



COURSE 1

Select 3 appetizers from option 1, 2 or 3, or any of the following to be served family style

Tuna Tartare Tacos^O
 Grilled Wings ^O

COURSE 2

Each person allowed to choose between the following

– Side House Salad – – Cup Chicken Jalapeño Soup 🥮 –

COURSE 3

Select 4 entrées from option 1, 2, or 3, or or any of the following

12oz Prime Rib^O ⁽⁴⁾
Blackened Ahi Tuna^O Shrimp & Grits ⁽⁴⁾

ADD A DESSERT FOR \$5 PER PERSON

 AVERY RANCH
 10526 W. PARMER LANE AUSTIN, TX 78717 | P: 512-366-5627

 BEE CAVE
 13420 GALLERIA CIR SUITE A-128, BEE CAVE, TX 78738 | P: 512-808-2170

 DRIPPING SPRINGS
 166 HARGRAVES DRIVE, STE. B300, AUSTIN, TX 78737 | P: 512-595-7477

 LAKEWAY
 1310 RR 620 S. AUSTIN, TX 78734 | P: 512-263-3279

LEAGUEKITCHEN.COM

* Options are priced per person * All parties must meet minimum sales requirements That may be met with food and/or beverage sales.

That may be met with food and/or beverage sales. Parties over 15 people must choose a limited set menu. All menus and head counts must be finalized 1 week in advance. Your final bill will be calculated on your final confirmation or actual head count, whichever is higher. All food is subject to local tax of 8.25%. No outside food or drink is allowed. All group menus include tea and soda.

🤒 = Gluten Free 🛽 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

LEAGUE KITCHEN & TAVERN

BRUNCH SHINDIGS







- CILANTRO LIME -
- DEVILED EGGS -
- ARTICHOKE DIP -
- MEATLOAF BITES -



- EGGS BENEDICT -

- LONNIE'S CHICKEN & WAFFLES -
- SPINACH FLORENTINE OMELETTE -
 - SAUSAGE & BACON OMELETTE -
 - CAST IRON FRENCH TOAST -
 - BREAKFAST ANYTIME -

Add \$15 Per Person

 AVERY RANCH
 10526 W. PARMER LANE AUSTIN, TX 78717 | P: 512-366-5627

 BEE CAVE
 13420 GALLERIA CIR SUITE A-128, BEE CAVE, TX 78738 | P: 512-808-2170

 DRIPPING SPRINGS
 166 HARGRAVES DRIVE, STE. B300, AUSTIN, TX 78737 | P: 512-595-7477

 LAKEWAY
 1310 RR 620 S. AUSTIN, TX 78734 | P: 512-263-3279

LEAGUEKITCHEN.COM

All parties must meet minimum sales requirements That may be met with food and/or beverage sales. Parties over 15 people must choose a limited set menu. All menus and head counts must be finalized 1 week in advance. Your final bill will be calculated on your final confirmation or actual head count, whichever is higher. All food is subject to local tax of 8.25%. No outside food or drink is allowed. All group menus include tea and soda.

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







Requires 7 days advanced notice. Available from any of our League locations.

HALF (feeds 4-6) | FULL (feeds 10-12)

FRIED CHICKEN

LONNIE'S FAMOUS FRIED CHICKEN

LONNIE'S FAMOUS TENDERS

WINGS

CHOICE OF SAUCE Lemon Pepper, Buffalo, BBQ, Chile Lime

CHOICE OF DRESSING Ranch or Bleu Cheese

SIDES

Coleslaw

Waffle Fries

Green Bean Casserole

Macaroni & Cheese

Biscuits & Honey Butter

Mashed Potatoes & Gravy

BEVERAGES

Iced Tea (per gallon) Canned Soda Bottled Water



www.TC4.co





Served Red, White, or Yeller, with Lettuce, Tomato, Onions, Pickles, plus choice of the following:

PRICED PER BOX • FEEDS 10

CHOICE OF PATTY

- 1/4 LB Burger
- 1/2 LB Burger

ADD SIDES

- Onion Rings
- Fries
- House Chips
- Bagged Chips

CHOICE OF CHEESE

- American
- Cheddar
- Swiss

ADD A BEVERAGES

- Fresh Squeezed Lemonade (gallon)
- Strawberry Lemonade (gallon)
- Iced Tea (gallon)
- Canned Soda
- Bottled Water

CHOICE OF BUN

- Classic Texas Bun
- Gluten Free

SIDE OF HOUSE MADE RANCH \$.50 each or I quart for \$12

EXTRAS

- Bacon
- Chili
- Avocado
- Mushrooms
- Grilled Onions
- Jalapeños











Our team will set up onsite to serve your family & friends The Classic Texas Burger. And just like all of our locations — you can bet Quality is Everything!

START WITH A 2 HOUR EVENT AND ADD MORE TIME IF YOU NEED!

- Minimum Food Order: \$1,500 •
- Transportation \$ Set Up: \$250
- 18% Service Fee, Staffing Included •

EMAIL CATERING@TC4.CO OR CALL 833-824-3663 FOR MORE

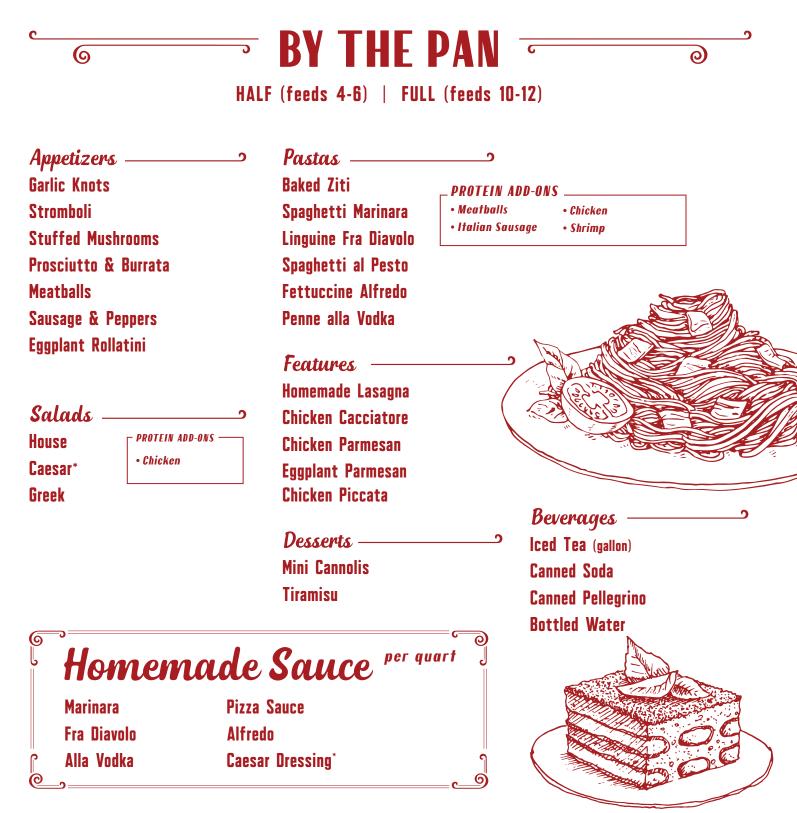












*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



- By the Pan -

HALF (feeds 4-6) FULL (feeds 10-12)

BUFFALO, LEMON PEPPER

OR GARLIC PARM

Chicken Wings, Ranch Dressing

APPETIZERS

GARLIC KNOTS

PEPPERONI ROLLS

MEATBALLS

SALADS

Add Chicken

CAESAR*

HOUSE



- 60-

by the quart MARINARA PIZZA SAUCE CAESAR DRESSING*

Pizza 10% DEEI

> *When you order 10 or more. Cannot be combined with other promotions.



FEATURES

HOMEMADE LASAGNA

CHICKEN PARMESAN (served with pasta)

DESSERT MINI CANNOLI



ICED TEA (gallon)

CANNED SODA

CANNED PELLEGRINO

BOTTLED WATER

A FEW DEGREES Above the rest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Austin Owned and Operated by Tc4 & Co Hospitality

FAQ

How Far Do You Travel

15 miles from our closest restaurant to your venue.

What is Delivery Fee

10% of food and beverage to deliver and set up.

Do You Have a Minimum Spend

\$2500 for a Serviced Buffet; \$1000 for delivery and set up. These minimums must be met before tax, gratuity and any additional fees. Pick up at any of our restaurants is available with no minimum spend.

How Many Servers Do You Recommend for a Serviced Buffet and How What is the Price Breakout

We suggest 1 server per 25 people. Server fees are \$30 per hour with a minimum of 4 hours.

How Far in Advance Do I Have to Book My Order, When Are Final Guests Counts & Menu Selections Due

2 weeks for a Serviced Buffet. 7 days for a Delivery and Lonnie's Famous Fried Chicken. 72 hours for Pick Up.

When is the Deposit Due

We require a 50% non refundable due at the time of execution of the contract. Remaining balance of the contract is due the day of the event. Additions require additional deposit.

HAVE OTHER QUESTIONS?

Please visit tc4catering.com/faq, email catering@tc4.co, or call 833-824-3663