

CAFE ECCELL

KITCHEN • SPIRITS

EVENT CATERING

OFF-SITE • DELIVERY • DRIVE-THRU

COCKTAIL BITES

cocktail bites priced a la carte

MOROCCAN LAMB CHOPS
harissa rubbed lamb chops | tzatziki

4 each

THAI CHILE PORK SHANKS
served wing style

4.50 each

BBQ BACON WRAPPED SHRIMP
applewood smoked bacon | bbq sauce

2.50 each | Jumbo 5 each

CHICKEN KABOBS
chicken skewers | bell peppers | red onion
your choice bbq sauce | tzatziki | thai chile

4 each

ECCELL MEATBALLS
beef & sausage meatballs | marinara | mozzarella | chives

.95 each

CAPRESE SKEWERS
fresh mozzarella | grape tomatoes | fresh basil
balsamic reduction | EVOO

1.50 each

PARTY PLATTERS

MEDITERRANEAN PLATTER
hummus | tzatziki | baba ghannouj | tabouleh | grilled tomatoes
grilled asparagus | herbed goat cheese | garlic puree
olive tapenade | flatbread

55

CHICKEN CHIPOTLE QUESADILLA
pico de gallo | chipotle ranch (serves 12 ppl)

55

PASTRY PLATTER
assorted muffins | cinnamon rolls | chocolate chip cookies

55

SANDWICH PLATTER
chicken salad | smoked turkey | eccell BLT | chicken club
served with chips

100

A LA CARTE

pint serves 4-6 | 1/2 gallon serves 12-16

QUESO BLANCO

pint 8 | 1/2 gallon 32

GUACAMOLE

pint 9 | 1/2 gallon 36

HUMMUS

pint 10 | 1/2 gallon 40

ECCEVIECHE

pint 13 | 1/2 gallon 52

SALSA

pint 4 | 1/2 gallon 16

ECCELL SOUP
tomato basil | tortilla | corn chowder

pint 9 | 1/2 gallon 36

COMPOSED

priced per guest

FAJITA FIESTA

black beans | mexican rice | chips & salsa
cabbage mix | cheese | flour tortillas

TACO FIESTA

black beans | mexican rice | chips & salsa
pico | cabbage mix | cheese

VOODOO

blackened | mashers of the week | veggies
cilantro pepita pesto | black peppercorn vinaigrette
soy dijon streaker

MEDITERRANEAN DINNER

mashers of the week | oven roasted veggies | tomato shallot butter

CHIMICHURRI SKIRT STEAK

mashers of the week | veggies

PASTA & VEG

small serves 8-12 | large serves 18-24

CHICKEN ROSIE

penne pasta | tomato | roasted garlic | rosemary - garlic cream

VEGGIE MARINARA

penne pasta | oven roasted veggies | Eccell marinara

PENNE & BEEF MARINARA

penne pasta | ground beef marinara

SOUTHWEST BBQ CHICKEN QUINOA BOWL

bbq chicken | quinoa | corn | pico | cilantro
tomato broth | goat cheese | avocado

BUFFET BAR

priced per person

GYRO BAR

pita | tzatziki | tomato | feta | red onion

GOURMET GRILLED CHEESE BAR

grilled cheese | tomato basil soup
add bacon 1.5 | add avocado spread 1.5

SALADS

serves 10-13

add chicken 15 | shrimp 30 | bowl 55

GREEK SALAD

balsamic-oregano vinaigrette | tomato | red onion | bell pepper | capers
kalamata olives | cucumber | feta

CAESAR SALAD

homemade caesar dressing | applewood smoked bacon | parmesan cheese
herb garlic crisp

THE POACHER

poached pear vinaigrette | red onion | bell pepper | blue cheese | walnuts

TEXAS AVE CHOPPED SALAD

cabbage+romaine mix | roasted corn | applewood smoked bacon
signature cheese blend | buttermilk dressing | herbed garlic crisp

chicken 8.95 | steak 11.95 | combo 10.95

ground beef 8.95 | pulled pork 9.95

chicken 9.95 | tilapia 11.85

shrimp (4) 14.95 | Salmon 15.95

chicken 9.95 | tilapia 11.95

shrimp (4) 14.95 Salmon 15.95
12.95

small 99.95 | large 189.95

small 69.95 | large 119.95

small 89.95 | large 179.95

small 74.95 | large 139.95

chicken 8.95 | gyro meat 8.95
stewed leg of lamb 11.95

10.95/person

CLASSIC ECCELL DESSERTS

STRAWBERRY TART

belgian chocolate | almond cookie shell | pastry cream
apricot glazed strawberries

mini 3 | personal 5.95 | classic 9

CHOCOLATE STRAWBERRY TART

belgian chocolate | almond cookie shell
chocolate pastry cream | strawberries

mini 3 | personal 5.95 | classic 9

CREME BRULEE CHEESECAKE

chocolate layer | New York style layer | custard layer
oreo cookie crust

whole cake 49.95 | half sheet 89.95
full sheet 179.95

CHOCOLATE AMARETTO MOUSSE BOMB

chocolate cake | amaretto mousse | ganache

whole cake 49.95 | half sheet 89.95
full sheet 179.95

KEY LIME

lime filling | sweet whipped cream | graham cracker crust

whole cake 49.95 | half sheet 89.95
full sheet 179.95

TRES LECHES

rich mexican vanilla soaked cake in three milks
pastry cream | roasted coconut flakes | chocolate sauce
raspberry drizzle | caramel sauce

half sheet 89.95 | full sheet 179.95

BRUNCH

Small 8-12 people | Large 18-24 people

BREAKFAST ENCHILIDAS

corn tortillas filled with eggs and cheese | 1qt or 2qts refried black beans
fresh cut breakfast potatoes

choice of: tomatillo or charred tomato salsa

add meat 2lbs or 4lbs: chorizo | pork | barbacoa | bacon

small 49.95 | large 94.95

small 19.96 | large 39.95

BERRY CREAM COFFEE CAKE

small 49.95 | large 94.95

MIGAS

fresh cracked eggs | jalapeño | onion | tortilla strips | signature cheese blend
3 or 6 dozen tortillas | 1qt or 2qts refried black beans

add meat 2lbs or 4lbs: chorizo | pork | barbacoa | bacon

small 49.95 | large 94.95

small 19.95 | large 39.95

HUEVOS RANCHEROS

scrambled eggs | refried black beans | charred tomato salsa
fresh cut breakfast potatoes | 3 or 6 dozen tortillas

add meat 2lbs or 4lbs: chorizo | pork | barbacoa | bacon

small 49.95 | large 94.95

small 19.95 | large 39.95

CHICKEN & WAFFLES (24 or 48)

crispy chicken thighs | belgian waffles | honey butter
kicken bourbon maple syrup

small 99.95 | large 189.95

BISCUITS & GRAVY (36 or 72)

homemade turbinado biscuit | roasted poblano - chorizo gravy

small 49.95 | large 94.95

DRINKS

COFFEE

served in tote | includes cups | sweeteners | creamer

serves 6-8 | 20

HOT TEA

served in tote | includes cups | sweeteners | lemons

serves 6-8 | 18

FRESH SQUEEZED OJ

gallon | 29

ICED TEA

classic black | texas sweet | peach

gallon 6 | tea setup 10

CANNED SODAS

coke | diet coke | dr. pepper | sprite

1.75 each

BOTTLED WATER

1.75 each

A LA CARTE BODEGA TACOS

EL CLASSICO potato hand cracked egg signature cheese blend add bacon or chorizo .55 add chopped bbq brisket barbacoa slow smoked pork 1.55	2.50
REFRIED BLACK BEAN & CHEESE	1.50
EL DELUXE queso hand cracked egg bacon chorizo	3.50
MACHO CAMACHO 'hand cracked egg potato refried black bean bacon grilled onion blistered jalapeno green chile queso blanco	4.00
APACHE ROSE PEACOCK chile rose chicken cilantro lime crema bacon serrano pico de gallo gouda cheese	4.50
GULF STREAM chile dusted grilled shrimp cilantro lime crema smoky habanero + peach salsa fresh basil	5.00
THE FERRARI OF CALAMARI lightly fried calamari cilantro lime crema lemon wedge chipotle + cumin rice peppadew peppers sliced cucumber	4.50
BOBBY BOUCHE' lightly fried crawfish tails grilled corn fried potatoes zatarain mayo chipotle + cumin rice green onion choula chile dust	4.50
BLUES BROTHA chopped bbq brisket mesquite smoked bbq sauce grilled corn grilled onion blistered jalapeno schwartz pickle	5.00
HERCULES Certified Angus Beef ® fajita tobacco onion refried black beans green chile queso blanco habanero + mango sauteed garlic + herb mushroom	5.00
TONY MONTANA slow smoked pork gouda cheese shredded ham bacon stone ground mustard schwartz pickle	4.50
VEG DEE-LITE chipotle + cumin rice blistered tomato salsa quinoa grilled peppers grilled onions tabbouleh guacamole sauteed garlic + herb	4.00
HABANERO + MANGO SHRIMP TACOS habanero + mango fried gulf shrimp pineapples pico de gayo cabbage	4.50
CLASSIC BAJA TACO cilantro lime crema signaure cheese blend serrano pico de gallo cabbage chile dusted chicken slow smoked pork Certified Angus Beef ® fajita grilled fish or shrimp fried fish or shrimp	4.50 5.00

We look forward to helping out with your next event. Off premise catering available. All catering orders must be placed at least 5 days before the event to ensure proper fulfillment. Delivery and Drive-thru available on demand. Please inquire at 979-599-7929

HOURS

OPEN M-TH
11AM
OPEN F-SUN
9AM

LOCATION

4401 S. TEXAS, AVE.
BRYAN, TEXAS

PHONE

(979) 599-7929

EMAIL

INFO@CAFECELLBRYANTX.COM

Delivery - \$200.00 minimum Delivery fee - 20%