

CATERING MENU

TO ALL OF OUR CURRENT AND FUTURE CLIENTS, WELCOME.

We look forward to providing memorable experiences through unparalleled service in our exceptional venue.



CONTINENTAL

RISE AND SHINE \$19

Assorted Breakfast Pastries

Vegetarian

Seasonal Fruit and Berries

*Gluten Friendly, Vegetarian, Vegan***HEALTHY START \$23**

Freshly Brewed Coffee, Tea and Decaf and Fruit Juice

Assorted Breakfast Pastries

Vegetarian

Seasonal Fruit and Berries

Gluten Friendly, Vegetarian, Vegan

Assorted Fruit Yogurt

Gluten Friendly, Vegetarian

Granola

Vegetarian

Berries

*Vegetarian, Vegan***MORNING GLORY \$26**

Freshly Brewed Coffee, Tea and Decaf and Fruit Juice

Assorted Breakfast Pastries

Vegetarian

Seasonal Fruit and Berries

Gluten Friendly, Vegetarian, Vegan

Assorted Fruit Yogurt

Gluten Friendly, Vegetarian

Warm Sausage Kolaches

BREAKFAST BOX ON THE GO \$16

Cereal Bar

Vegetarian

Whole Fruit

Gluten Friendly, Vegetarian, Vegan

Assorted Fruit Yogurt

Gluten Friendly, Vegetarian

Muffin

Vegetarian

Bottled Orange Juice

Prices do not include administrative charge and taxes or labor fees.

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

HOT BUFFET

Selection includes freshly brewed tea, regular and decaffeinated coffee, fruit juices, breakfast pastries and sliced fruit.

BACON AND EGGS \$26

Scrambled Eggs*

Gluten Friendly, Vegetarian

Applewood Smoked Bacon

Gluten Friendly,

Sausage

Gluten Friendly

Roasted Breakfast Potatoes

*Gluten Friendly, Vegetarian, Vegan***FRITTATA AND PANCAKES \$26**

Vegetable Frittata* with Tomato Basil Compote

Gluten Friendly, Vegetarian

Pancakes

Vegetarian

Breakfast Sausage

Gluten Friendly

Fresh Seasonal Berries

Gluten Friendly, Vegetarian, Vegan

Apple Compote

Gluten Friendly, Vegetarian

Warm Syrup

*Gluten Friendly, Vegetarian, Vegan***THE TEXAN \$27**

Scrambled Eggs* and Cheddar

Gluten Friendly, Vegetarian

Roasted Breakfast Potatoes

Gluten Friendly, Vegetarian, Vegan

Buttermilk Biscuits

Vegetarian

Country Gravy

Vegetarian

Breakfast Sausage

*Gluten Friendly***THE HOUSTONIAN \$28****MADE-TO-ORDER TACOS**

Egg and Potato Taco

Gluten Friendly, Vegetarian

Egg and Chorizo Taco

Gluten Friendly

Applewood Smoked Bacon

Gluten Friendly

Charro Beans

Gluten Friendly

Fire Roasted Salsa

Gluten Friendly, Vegetarian, Vegan

Grated Cheddar Cheese

Gluten Friendly, Vegetarian

Pico de Gallo

Gluten Friendly, Vegetarian, Vegan

Flour Tortillas

*Vegetarian***BREAKFAST SANDWICH AND MORE \$26**

Warm Sausage, Egg and Cheese Biscuit

Warm Bacon, Egg and Cheese Croissant

Assorted Fruit Yogurts

Gluten Friendly, Vegetarian

Granola

Vegetarian

Berries

Gluten Friendly, Vegetarian, Vegan

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PLATED BREAKFAST

Plated breakfasts serve a minimum of 30 guests for 2 hours. Prices listed are per person.

Selection includes freshly brewed hot tea, regular and decaffeinated coffee, fruit juices, breakfast pastries and sliced fruit.

SCRAMBLED EGGS* \$22

Scrambled Eggs
Gluten Friendly, Vegetarian

Applewood Smoked Bacon
Gluten Friendly

Breakfast Potatoes
Gluten Friendly, Vegetarian, Vegan

Grilled Tomato

CINNAMON BRIOCHE FRENCH TOAST \$20

Cinnamon Brioche French
Vegetarian

Maple Syrup
Gluten Friendly, Vegetarian, Vegan

Breakfast Sausage
Gluten Friendly

Grilled Pineapple
Gluten Friendly, Vegetarian, Vegan

Fresh Berries
Gluten Friendly, Vegetarian, Vegan

ITALIAN COUNTRYSIDE \$23

Frittata* with Diced Peppers, Onions, Mushrooms and Spinach with Tomato Basil Compote
Gluten Friendly, Vegetarian

Rosemary Potatoes
Gluten Friendly, Vegetarian, Vegan

Applewood Smoked Bacon
Gluten Friendly

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ENHANCEMENTS

All stations require a chef or attendant at \$125 each based on 1 per 75 guests
Minimum 30 guests per type of enhancement.

A PERFECT ACCOMPANIMENT TO YOUR BREAKFAST BUFFET

OMELET* STATION \$13

MADE-TO-ORDER

Ham, Eggs & Egg Whites, Sausage, Bacon, Bell Peppers, Spinach, Onions, Tomatos, Mushrooms, Shredded Cheese, Fire Roasted Salsa, Hot Sauce
Gluten Friendly

BELGIAN WAFFLE STATION \$10

MADE-TO-ORDER

Waffle
Vegetarian
Fresh Berries
Gluten Friendly, Vegetarian, Vegan
Whipped Topping
Vegetarian
Warm Syrup, Butter

BREAKFAST TACOS \$10

BUILD YOUR OWN

Egg with Cheese
Gluten Friendly, Vegetarian
Egg with Potato and Cheese
Gluten Friendly, Vegetarian
Egg with Chorizo and Cheese
Gluten Friendly
Flour Tortillas
Vegetarian
Fire Roasted Salsa
Gluten Friendly, Vegetarian, Vegan

OATMEAL STATION \$5.50

BUILD YOUR OWN

Irish Steel Cut Oatmeal
Vegetarian
Brown Sugar
Gluten Friendly, Vegetarian
Dried Fruits, Candied Pecans
Gluten Friendly, Vegetarian, Vegan
Honey
Gluten Friendly, Vegetarian
Fresh Berries
Gluten Friendly, Vegetarian, Vegan

YOGURT PARFAIT \$5.50

BUILD YOUR OWN

Plain and Fruit Yogurt
Gluten Friendly, Vegetarian
Granola
Vegetarian
Fresh Berry Toppings
Gluten Friendly, Vegetarian, Vegan



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BREAKFAST

EACH

ASSORTED FRUIT YOGURT <i>Gluten Friendly, Vegetarian</i>	\$4
ASSORTED WHOLE FRESH FRUIT <i>Gluten Friendly, Vegetarian, Vegan</i>	\$3.50

DOZEN

ASSORTED FRESH BAKED MUFFINS, BREAKFAST PASTRIES <i>Vegetarian</i>	\$48
SAUSAGE KOLACHES	\$72
BAGELS AND CREAM CHEESE <i>Vegetarian</i>	\$48
GRANOLA OR NUTRI GRAIN BARS <i>Vegetarian</i>	\$34



SNACKS

EACH OR PER PERSON

NOVELTY ICE CREAM BARS <i>Vegetarian</i>	\$4.50
TORTILLA CHIPS WITH SALSA <i>Gluten Friendly, Vegetarian, Vegan</i>	\$5
ASSORTED HOMEMADE POTATO CHIPS & DIPS Buttermilk Ranch, French Onion <i>Gluten Friendly, Vegetarian</i>	\$5

DOZEN

ASSORTED CRAVEWORTHY COOKIES <i>Vegetarian</i>	\$42
POTATO CHIPS <i>individual bags</i> <i>Gluten Friendly, Vegetarian</i>	\$24
PRETZELS <i>individual bags</i> <i>Vegetarian, Vegan</i>	\$24
TRAIL MIX <i>individual bags</i> <i>Vegetarian</i>	\$38
BROWNIES OR DESSERT BARS <i>Vegetarian</i>	\$42

POUND

SPICY SNACK MIX <i>Vegetarian</i>	\$24
COCKTAIL PRETZELS <i>Vegetarian, Vegan</i>	\$20
ASSORTED CANDY DISPENSER <i>3lbs</i> <i>Vegetarian</i>	\$30
FANCY MIXED NUTS <i>Gluten Friendly, Vegetarian, Vegan</i>	\$44
FRESHLY POPPED POPCORN <i>3lbs bag</i> <i>Gluten Friendly, Vegetarian, Vegan</i>	\$50

BEVERAGES

EACH

ASSORTED FRUIT JUICES	\$5
ENERGY DRINKS	\$6
WATER COOLER RENTAL	\$125
WATER JUG <i>5-gallon</i>	\$45
BAG OF ICE <i>40lbs</i>	\$16

6-PACK

DASANI BOTTLED WATER	\$19
ASSORTED SOFT DRINKS	\$19

GALLON

FRESH BREWED ICED TEA with Lemons	\$45
TAZO HERBAL TEA	\$45
PREMIUM FRESH BREWED COFFEE Includes Creamer and Sweeteners	\$65
LEMONADE	\$45
INFUSED WATER Strawberry Basil, Lemon & Rosemary or Pineapple Mint <i>3 gallon minimum</i>	\$45

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DELUXE CHILLED BOXED MEAL

BOXED MEALS ARE PER PERSON FOR MINIMUM 3 PER TYPE OF SANDWICH OR SALAD.

All selections include kettle chips, snack mix, chocolate chip cookie and water.

ROASTED TURKEY BLT

Roasted Turkey, Bacon, Smoked Gouda Cheese, Fresh Greens, Tomato, Sundried Cranberry Aioli, Whole Wheat Po-Boy Bun

ROAST BEEF

Roast Beef, Provolone Cheese, Giardiniera Vegetables, Fresh Greens, Garlic Herb Aioli, Sourdough Po-Boy Bun

LEMON PEPPER GRILLED CHICKEN

Marinated Chicken Breast, Fresh Greens, Caramelized Onions, Dijon Aioli, Whole Wheat Po-Boy Bun

HOAGIE

Ham, Salami, Pepperoni, Provolone Cheese, Banana Peppers, Fresh Greens, Tomato, Basil Pesto Aioli, Herb Po-Boy Bun



CHICKEN SALAD CROISSANT

Tarragon Chicken Salad, Sundried Cranberries, Crisp Celery, Fresh Greens, Flaky Croissant

CHICKEN CAPRESE WRAP

Grilled Chicken, Basil Pesto, Fresh Mozzarella Cheese, Tomato, Fresh Greens, Wheat Tortilla

CHICKEN CAESAR WRAP

Herb Grilled Chicken Strips, Crisp Romaine, Shaved Parmesan, Tomato, Caesar Dressing, Spinach Tortilla
Gluten Friendly

CHICKEN PASTA SALAD

Marinated Chicken Breast, Penne Pasta, Mediterranean Vegetables, Balsamic Vinaigrette

CHOPPED SALAD

Crisp Romaine and Iceberg Lettuce, Crumbled Applewood Smoked Bacon, Shredded Cheddar Cheese, Diced Tomato, Red Onion, English Cucumber, Ranch Dressing
Gluten Friendly

VEGAN

VEGAN TUSCANY SANDWICH

Grilled Eggplant, Zucchini, Peppers, Balsamic Onions, Sundried Tomato Spread, Whole Grain Wheat Bun

VEGAN MEDITERRANEAN WRAP

Fresh Romaine, Hummus, Tomato, Cucumber, Red Onion, Kalamata Olive, Balsamic Vinaigrette, Spinach Tortilla
Gluten Friendly



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BUFFET

Buffets serve a minimum of 50 guests for 2 hours. Prices listed are per person.

All selections include rolls with butter, iced tea with lemon and regular & decaffeinated coffee.

SANDWICH & WRAP VARIETY \$36

Roasted Turkey BLT Sandwich
Roast Beef & Smoked Gouda Sandwich
Chicken Caprese Wrap
Vegan Mediterranean Wrap
Gluten Friendly
Kettle Chips
Gluten Friendly, Vegetarian
Macaroni Salad
Vegetarian
Fresh Seasonal Fruit Salad
Gluten Friendly, Vegetarian, Vegan
Assorted Dessert Bars
Vegetarian

SOUTHERN COMFORT \$42

Farmer's Cobb Salad with Ranch Dressing
Gluten Friendly
Heirloom Tomato & Cucumber Salad with Vinaigrette
Gluten Friendly, Vegetarian, Vegan
Roast Beef with Savory Brown Gravy
Chicken Fried Chicken with Cream Gravy
Smoked Gouda Mac & Cheese
Vegetarian
Green Beans & Carrots
Gluten Friendly, Vegetarian, Vegan
Yukon Mashed Potatoes
Gluten Friendly, Vegetarian
Cornbread
Vegetarian
Pralines & Lemon Bars
Vegetarian

BAKED SALMON & ROAST CHICKEN \$42

Mixed Greens Salad with Feta, Candied Pecans, Teardrop Tomatoes, Red Onion and Ranch Dressing
Gluten Friendly, Vegetarian
Macaroni Salad
Vegetarian
Sweet Soy Baked Salmon
Gluten Friendly
Roast Chicken with Natural Jus
Gluten Friendly
Rice Pilaf
Gluten Friendly, Vegetarian
Green Beans with Garlic and Onion
Gluten Friendly, Vegetarian
Oreo Cheesecake
Vegetarian

LITTLE ITALY PASTA BAR \$42

Traditional Caesar Salad with Caesar Dressing
Vegetarian
Tomato and Mozzarella Caprese
Gluten Friendly, Vegetarian
Chicken Piccata
Baked Meatballs
Penne Pasta
Vegetarian
Mushroom Ravioli
Vegetarian
Roasted Tomato Sauce
Gluten Friendly, Vegetarian
Alfredo Sauce
Gluten Friendly, Vegetarian
Seasonal Squash Medley
Gluten Friendly, Vegetarian, Vegan
Garlic Breadsticks
Vegetarian
Tiramisu & Mini Cannoli
Vegetarian

[BUFFET CONTINUES >](#)

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BUFFET

Buffets serve a minimum of 50 guests for 2 hours. Prices listed are per person.

All selections include rolls with butter, iced tea with lemon and regular & decaffeinated coffee.

CARNITAS BAR \$50

Southwest Caesar Salad with
Chipotle Caesar Dressing
Vegetarian

Orange and Jicama Slaw
Gluten Friendly, Vegetarian, Vegan

Pollo Rojo
Gluten Friendly

Beef Barbacoa
Gluten Friendly

Cheese Enchiladas
Vegetarian

Jalapenos, Cilantro & Onions
Gluten Friendly, Vegetarian, Vegan

Shredded Cheese
Gluten Friendly, Vegetarian

Cilantro Rice
Gluten Friendly, Vegetarian

Black Beans Rancheros
Gluten Friendly, Vegetarian

Salsa with Tortilla Chips
Gluten Friendly, Vegetarian, Vegan

Tres Leche & Dulce de Leche
Vegetarian

ROAST CHICKEN & BRAISED SHORT RIBS \$50

Strawberry Fields Salad with Baby
Arugula, Strawberries & Blueberries,
Goat Cheese, Candied Pecans,
Red Onion and Balsamic Vinaigrette
Gluten Friendly, Vegetarian

Mediterranean Pasta Salad
Vegetarian

Lemon Thyme Roasted Chicken
Gluten Friendly

Braised Short Ribs
Gluten Friendly

Guajillo Garlic Potatoes
Gluten Friendly, Vegetarian, Vegan

Lemon Parmesan Broccolini
Gluten Friendly, Vegetarian

Chocolate Tarts & Strawberry Shortcake
Vegetarian Vegetarian

TEXAS RODEO BARBECUE \$52

BLT Salad with Ranch Dressing
Gluten Friendly

Chipotle Baked Potato Salad
Gluten Friendly

Barbecue Chicken Breast
Gluten Friendly

Texas Smokehouse Beef Brisket
Gluten Friendly

Smoked Sausage
Gluten Friendly

Baked Beans
Gluten Friendly

Green Beans
Gluten Friendly, Vegetarian, Vegan

Jalapeno Cheese Bread
Vegetarian

Bourbon Pecan Pie Bites
Vegetarian

TAILGATE GRILL \$42

Chargrilled Beef Sliders
Gluten Friendly

Pulled Pork Sliders
Gluten Friendly

Hot Dog Sliders
Gluten Friendly

Lettuce, Tomato, Onion
Gluten Friendly, Vegetarian, Vegan

Queso Blanco and Chili
Gluten Friendly

Tortilla Chips
Gluten Friendly, Vegetarian, Vegan

Fresh Seasonal Fruit Salad
Gluten Friendly, Vegetarian, Vegan

Chipotle Baked Potato Salad
Gluten Friendly

Craveworthy Cookies & Fudge Brownies
Vegetarian

VEGAN ENTREES

Add a vegan option to your buffet! Priced per person.

GARDEN VEGETABLE

RAVIOLI \$7.50
Vegan

EGGPLANT ROLLATINI \$7.50
Vegan

MARINATED PORTOBELLO MUSHROOM

WITH QUINOA \$7.50
Vegan

VEGETABLE LATTICE TART \$9.50
Vegan

VEGETABLE WELLINGTON \$9.50
Vegan

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FIRST COURSE

Priced per person.

ICEBERG WEDGE SALAD \$9

Iceberg Wedge, Crumbled Bleu Cheese, Tomato Concasse, Ranch Dressing
Gluten Friendly, Vegetarian

SOUTHWEST CAESAR SALAD \$9

Crisp Romaine, Roasted Red Peppers, Cotija Cheese, Chipotle Caesar Dressing
Gluten Friendly, Vegetarian

SEASONAL FIELD GREENS SALAD \$9

Seasonal Field Greens, Feta Cheese, Pickled Onions, Roasted Peppers, Olives,
Pomegranate Vinaigrette
Gluten Friendly, Vegetarian

SPINACH SALAD \$9

Baby Spinach, Quinoa, Feta Cheese, Roasted Tomato, Purple Onion,
Cilantro Lime Vinaigrette
Gluten Friendly, Vegetarian

CITRUS SALAD \$9

Spring Mix, Romaine, Hearts of Palm, Citrus Segments, Champagne Vinaigrette
Gluten Friendly, Vegetarian, Vegan

CAPRESE SALAD \$9

Tomato, Basil, Baby Green Beans, Mozzarella, Balsamic Vinaigrette
Gluten Friendly, Vegetarian

HEIRLOOM TOMATO & CUCUMBER SALAD \$9

House Vinaigrette
Gluten Friendly, Vegetarian, Vegan



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DESSERT

Priced per person.

TRIPLE CHOCOLATE MOUSSE DOME \$9

CARROT CAKE TOWER \$9
Vegetarian

WHITE CHOCOLATE MOUSSE \$9

FLOURLESS CHOCOLATE CAKE \$9
Gluten Friendly, Vegetarian

OREO CHEESECAKE \$9
Vegetarian

APPLE TART \$9
Vegetarian

TIRAMISU \$9
Vegetarian

BOURBON PECAN PIE \$9
Vegetarian

TRES LECHES CAKE \$9
Vegetarian

STRAWBERRY SHORTCAKE \$9
Vegetarian

PICK ANY TWO DESSERTS \$15

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ENTREE

Plated meals are per person based on 2 hours of service. Plated salads and desserts are priced separately.

All entrees are accompanied with artisan rolls, butter, iced tea and coffee service.

LAND & SEA \$58

Beef Filet* with Red Wine Demi-Glace, Gulf Crab Cake with Whole Grain Mustard Buerre Blanc, Dill Mashed Potatoes, Steamed Broccolini with Red Peppers

GRILLED PETIT FILET* \$54

Wild Mushroom Ragout & Cabernet Reduction, Guajillo Garlic Potatoes, Steamed Asparagus

GRILLED NEW YORK STRIP \$52

New York Strip with Demi-Glace, Tasso Grits, Tomato Gratin, Roasted Mushrooms

HANGER STEAK \$48

Cilantro Chimichurri Marinated Hanger Steak with Red Wine Demi-Glace, Potato Wedges, Haricot Vert & Charred Tomatoes

HEART HEALTHY CHICKEN & SHRIMP \$46

Tequila Lime Marinated Chicken Breast & Garlic Shrimp, Sweet Potato Wedge, Edamame Succotash

BRAISED SHORT RIBS \$44

Aged Vinegar Reduction, Smoked Corn Pudding, Green Beans

SMOKED PECAN RUBBED CHICKEN \$40

Dijon Bourbon Glaze, Roasted Potatoes, Grilled Vegetables

ASIAGO CRUSTED CHICKEN ROULADE \$38

Chicken Breast Roulade with Boursin & Spinach, Thyme Cream, New Potato Medley, Grilled Seasonal Vegetables

SWEET SOY SALMON \$38

Baked Salmon with Sweet Soy Sauce, Rice Pilaf, Spinach & Grilled Tomato
Gluten Friendly



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COLD HORS D'OEUVRES

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each selection.

BRUSCHETTA DUET \$220

Tomato Mozzarella Caprice, Olive Tapenade, Crostini
Vegetarian

TUNA POKE SPOON \$220

Sushi Rice, Sesame Ginger Vinaigrette, Sesame Seeds
Gluten Friendly

CHILLED BEEF TENDERLOIN \$260

Horseradish Cream, Crostini

JUMBO SHRIMP COCKTAIL \$355

Cocktail Sauce, Lemon Wedges
Gluten Friendly

ANTIPASTI SKEWERS \$260

Sundried Tomato, Kalamata Olive, Fresh Mozzarella
Gluten Friendly, Vegetarian

SEAFOOD CEVICHE \$280

Crab, Shrimp, Citrus, Tortilla Chips
Gluten Friendly

VEGETARIAN SPRING ROLLS \$200

Peanut Sauce
Gluten Friendly, Vegetarian, Vegan

TARRAGON CHICKEN SALAD \$240

Sundried Cranberries, Crispy Phyllo Cup

CRAB SALAD \$250

Creamy Crab Salad, Crispy Phyllo Cup

MELON & CRISPY PROSCIUTTO SHOOTER \$220

Honey, Fresh Mint
Gluten Friendly

HUMMUS & KALAMATA OLIVE \$210

Crispy Phyllo Cup
Vegetarian



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HOT HORS D'OEUVRES

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each selection.

VEGETABLE WELLINGTON \$210
Mushroom, Cream Cheese, Puff Pastry
Vegetarian

LUMP CRAB CAKE \$295
Remoulade
Gluten Friendly

BUFFALO CHICKEN SPRING ROLL \$220
Bleu Cheese Dip

BEEF EMPANADA \$200
Jalapeno Ranch

CHICKEN WINGS \$190
Buffalo, Lemon Pepper or Naked
Ranch Dip, Bleu Cheese Dip, Celery Sticks
Gluten Friendly, Vegetarian

EDAMAME DUMPLING \$210
Sweet Chili
Vegetarian

CHICKEN SATAY \$182
Thai Curry Sauce
Gluten Friendly

GRILLED BEEF SLIDER \$290
Chipotle Mayonnaise, Sliced Pickle

**CHICKEN QUESADILLA
CORNUCOPIA \$190**
Fire Roasted Salsa

KOREAN BEEF SKEWER \$210
Gluten Friendly

COLOSSAL TEMPURA SHRIMP \$260
Sweet Chili

**SMOKED BACON WRAPPED JALAPENO
CHICKEN \$260**
Raspberry Chipotle Glaze
Gluten Friendly

VEGETABLE SAMOSA \$180
Potatoes, Peas, Curry
Vegetarian

SOUTHWEST CHICKEN EGG ROLL \$165
Fire Roasted Salsa

HOMESTYLE CHICKEN TENDERS \$165
Honey Mustard

CHICKEN EMPANADA \$200
Fire Roasted Salsa

**SAUSAGE STUFFED
MUSHROOM CAP \$200**

**FALAFEL STUFFED
MUSHROOM CAP \$180**

BOUDIN EGG ROLL \$175
Creole Mustard

**TRUFFLE & MUSHROOM BREADED
ARANCINI FRITTER \$200**
Vegetarian

TEQUILA LIME CHICKEN SKEWER \$190
Gluten Friendly

KOREAN BARBECUE SPRING ROLL \$180

TOSSED CHICKEN BITES \$190
Buffalo, Lemon Parmesan or Bourbon

SEARED SCALLOP \$250
Gluten Friendly

MEATBALLS \$240
Raspberry Chipotle Sauce, Sriracha Bourbon Sauce,
Creole Mustard Sauce, Barbecue Sauce
Gluten Friendly

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STATIONS Each reception station serves a minimum of 30 guests for 2 hours. Prices listed are per person.

CARVING

All carving stations require a culinary attendant at \$175 each based on 1 per 75 guests.

ROASTED TURKEY BREAST \$16

Roasted Turkey Breast
Gluten Friendly

Cranberry Relish
Gluten Friendly, Vegetarian, Vegan

Artisan Rolls
Vegetarian

BRAISED SHORT RIBS \$20

Braised Short Ribs
Gluten Friendly

Aged Vinegar Reduction,
Tabasco Onions
Gluten Friendly, Vegetarian

TEXAS CARVING \$22

Beef Brisket, Smoked Sausage
Gluten Friendly

Jalapeno Cheese Bread
Vegetarian

BROWN SUGAR CRUSTED TENDERLOIN* \$26

Brown Sugar Crusted Tenderloin
Gluten Friendly

Grain Mustard
Gluten Friendly, Vegetarian, Vegan

Horseradish Crème
Gluten Friendly, Vegetarian

Artisan Rolls
Vegetarian

ROAST PORK LOIN \$16

Roast Pork Loin
Gluten Friendly

Apple Raisin Sauce
Gluten Friendly, Vegetarian, Vegan

Cranberry Dressing
Vegetarian

ACTION SMALL PLATES

All action stations require a culinary attendant at \$175 each based on 1 per 75 guests.

TACOS & TOSTADAS \$15

Beef Barbacoa, Pollo Rojo
Gluten Friendly

Fire Roasted Salsa,
Onions & Cilantro
Gluten Friendly, Vegetarian, Vegan

Warm Flour Tortillas
Vegetarian

Tostada Shells
Gluten Friendly, Vegetarian, Vegan

MEDITERRANEAN PASTA \$16

Penne Pasta, Mushroom Ravioli
Vegetarian

Roasted Tomato Sauce,
Alfredo Sauce
Gluten Friendly, Vegetarian

Diced Chicken
Gluten Friendly

Garlic Breadsticks
Vegetarian

GULF COAST CRAB CAKES \$18

Sauteed Jumbo Lump Crab with
Fresh Basil, Cilantro and Sweet
Peppers;
Asian Noodle Salad, Remoulade
Sauce
Vegetarian

GRIDIRON SLIDERS \$18

Grilled Beef Sliders,
Barbecue Pulled Pork,
Hot Dog Sliders
Gluten Friendly

Chipotle Slider Sauce
Gluten Friendly, Vegetarian

Cheese
Gluten Friendly, Vegetarian, Vegan

Lettuce, Tomato, Onion, Pickle
Gluten Friendly, Vegetarian, Vegan

TACHO NACHOS \$18

Tater Tots
Gluten Friendly, Vegetarian, Vegan

Queso Blanco
Gluten Friendly, Vegetarian

Pork Burnt Ends
Gluten Friendly

Pico de Gallo, Green Onions
Gluten Friendly, Vegetarian, Vegan

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STATIONS

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DISPLAY

HUMMUS & PIMENTO CHEESE \$8

Hummus
Gluten Friendly, Vegetarian, Vegan

Pimento Cheese
Gluten Friendly, Vegetarian

Pita Chips
Vegetarian

Celery Sticks
Gluten Friendly, Vegetarian, Vegan

FARMERS MARKET CRUDITES \$8

Fresh Vegetables, Ranch Dressing
Gluten Friendly, Vegetarian

FRESH SEASONAL FRUIT DISPLAY \$8

Sliced Seasonal Fruits & Berries
Gluten Friendly, Vegetarian, Vegan

FRUTERIA \$9

Jicama, Mango, Cucumber,
Watermelon, Pineapple, Tajin, Lime
Gluten Friendly, Vegetarian, Vegan

DIPPING STATION \$12

Pick Three

Roasted Corn Dip
Vegetarian

Chorizo Fiesta Dip

Crawfish Chive Bayou Dip

Spinach & Artichoke Dip
Vegetarian

Assorted Flatbreads & Crackers

CLASSIC NACHOS \$11

Queso Blanco
Gluten Friendly, Vegetarian

Chili
Gluten Friendly

Sour Cream
Gluten Friendly, Vegetarian

Guacamole, Pico de Gallo, Jalapenos, Tortilla Chips
Gluten Friendly, Vegetarian, Vegan

GOURMET CHEESE BOARD \$11

Artisan Cheeses, Dried Fruit, Nuts,
Honey, Flatbreads, Crackers
Vegetarian

GOAT CHEESE & PEPPER JELLY \$13

Jalapeno Preserves, Goat Cheese Spread, Pita Chips
Vegetarian

HOUSE SMOKED PLANKED SALMON \$13

Lemon Dill Crème Fraiche
Gluten Friendly, Vegetarian

Eggs
Gluten Friendly, Vegetarian

Diced Red Onion, Capers
Gluten Friendly, Vegetarian, Vegan

Mini Pumpernickel Loaf
Vegetarian

TEXAS CHARCUTERIE BOARD \$17

Smoked Meats

Grilled Marinated Vegetables
Gluten Friendly, Vegetarian, Vegan

Artisan Cheeses
Gluten Friendly, Vegetarian

Assorted Relishes

Olives
Gluten Friendly, Vegetarian, Vegan

Flatbreads and Crackers
Vegetarian

ASSORTED SUSHI & SPRING ROLLS \$20

Soy Sauce, Wasabi

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Prices do not include administrative charge and taxes or labor fees.

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

nrg park

BAR *All bars require a bartender at \$200 each based on 1 per 75 guests.*

Consumption Bar

	HOST
Premium Mixed Drink	\$10
Top Shelf Mixed Drink	\$12
Domestic Beer	\$9
Craft and Imported Beer	\$11
Non Alcoholic Beer	\$8
Wine by the Glass	\$9
Soft Drinks	\$4
Waters	\$4
Bottled Juices	\$5

Open Bar

	FULL SERVICE	BEER & WINE
Two Hours	\$38	\$30
Three Hours	\$48	\$38
Four Hours	\$58	\$44

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A \$200.00 per bartender fee will apply for the first four (4) hours of service. A \$50.00 per hour overtime charge will be applied after four (4) hours of service.

All consumption bars and cash bars will be required to meet a bar minimum.

Prices do not include administrative charge and taxes or labor fees.



SPIRITS

PREMIUM

- Tito's Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Hornitos Tequila
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Johnnie Walker Red Scotch

TOP SHELF

- Grey Goose Vodka
- Bombay Sapphire Gin
- Captain Morgan Rum
- Patron Silver Tequila
- Woodford Reserve Bourbon
- TX Blended Whiskey
- Johnnie Walker Black Scotch

BEER

DOMESTIC

- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra

CRAFT & IMPORTED

- Shiner Bock
- Modelo
- Karbach

WINE *By the Bottle*

WHITE

CHARDONNAY

- Woodbridge, *California* \$44
- Kendall-Jackson, *Sonoma County* \$54
- Sonoma Cutrer, *Russian River Valley* \$70

PINOT GRIGIO

- Santa Margherita, *Alto Adige* \$75
- Woodbridge, *California* \$44

SAUVIGNON BLANC

- Whitehaven, *New Zealand* \$66

ROSE

- Whispering Angel, *Provence* \$60

SPARKLING

- Wycliff, *California, Brut Champagne* \$40
- La Marca, *Italy, Prosecco* \$52

RED

CABERNET SAUVIGNON

- Woodbridge, *California* \$44
- Kendall-Jackson Vinters Reserve, *California* \$60
- Franciscan, *Monterey & Napa County* \$78

PINOT NOIR

- Meiomi, *California* \$80
- La Crema, *Sonoma Coast* \$64

MERLOT

- J Lohr Los Osos, *Paso Robles* \$50

LOOKING FOR SOMETHING NOT LISTED?

Please contact Aramark Catering Sales at aramarksalesnrgpark@aramark.com at least 4 weeks prior to event day. Additional fees may apply. Items subject to availability based on suppliers.



STANDARDS AND GUIDELINES

FOOD & BEVERAGE ORDERS

SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered.

The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The services agreement (contract) outlines specific agreements between the customer and the caterer.

All orders have to be prepaid and a valid credit card is required on file for overages.

Menu prices are subject to change. The event orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions.

These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through the caterer, will be the responsibility of the customer.

Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

PAYMENT & CREDIT

ACCEPTABLE FORMS OF PAYMENT

The caterer accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY

Our policy requires full payment in advance. A credit card must be on file, prior to group arrival, in order to allow onsite changes or additions. A 3.5% Processing Fee will be added to all Balances paid by credit card when exceeding \$10,000.

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STANDARDS AND GUIDELINES

CATERING GUIDELINES

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule:

Quantity	Guarantee Due
Up to 200 people	Five (5) business days prior to first event
Between 201-2500 people	Seven (7) business days prior to first event
Over 2,501 people	Ten (10) business days prior to first event

Please note the above schedule excludes weekends and holidays.

Final guarantees should include expected overages, including preset salads and desserts. If the room is set for a higher number than the guarantee, not all placements will have food. Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 25 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

CHINA SERVICE

China and glassware are standard for plated meal services. All other services including beverages, buffets, boxed lunches, breaks, bar service and receptions will be served with high-quality disposableware. If china service is preferred, a \$5.00 per person surcharge plus applicable administration charge and sales tax will be added to each event. China is not allowed on the exhibit hall floor.

LINEN

Black and white linen are available at \$10.00 per piece.

FOOD & BEVERAGE POLICY

The caterer is the exclusive provider of all food and beverages at NRG Park. No outside food and beverage are allowed in to NRG Park buildings without approval of caterer. Failure to receiving approval, additional fees will apply.

ADMINISTRATIVE CHARGE & SALES TAX

All Food and Beverage subject to 20% Administrative Charge and Sales Tax. Gratuity is optional.

This Administrative Charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees. No portion of this amount is distributed to employees.

STAFFING

Events may require catering servers, bartenders, culinary attendants or exhibit booth attendants.

The price per 1 staff member for the first four 4 hours of service is as follows:

- Bartender: \$200.00
- Catering Server: \$155.00
- Culinary Attendant: \$175.00
- Exhibit Booth Attendant: \$175.00

An additional \$50.00 per staff member will be charged for each hour of service after the first 4 hours.

Multiple deliveries will result in a \$75.00 delivery fee.

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