

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



BREAKFAST ENHANCEMENTS

All stations require a chef or attendant at \$175 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, Tomatoes,
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



A LA CARTE

EACH

ASSORTED FRUIT YOGURT \$4

Gluten Friendly, Vegetarian

DOZEN

ASSORTED FRESH
BAKED MUFFINS,
BREAKFAST PASTRIES \$48

Vegetarian

SAUSAGE KOLACHES \$72

BAGELS AND
CREAM CHEESE \$48

Vegetarian

CHEESE BLINTZ \$65

with Blackberry Compote

Vegetarian

EGG & CHEESE
EMPANADAS \$60

Vegetarian

FRENCH TOAST STICKS \$24

with Maple Syrup

Vegetarian

CINNAMON ROLLS \$36

Vegetarian

MINI CHICKEN & WAFFLES \$72

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BREAKFAST BRUNCH

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

SWEET N SAVORY BRUNCH \$68

Mediterranean Vegetable Frittata- Spinach, Onion, Tomato, Bell Peppers, Herbs

Bacon

Sausage

Roasted Potato And Chorizo and Caramelized Onion Ragout

Cheese Blintz, Blueberry Sauce

Bite Size Chicken and Waffles, Maple Syrup, Hot Honey Butter

Sliced Roast Beef, Grown Gravy
Gluten Friendly

Southern Berry Salad, Balsamic Vinaigrette
Vegetarian

Red Skin Potato Salad-Red Skin Potatoes, Blue Cheese, Bacon, Red Onion, Sweet and Tangy Dressing
Vegetarian

Chocolate and Red Velvet Cake Truffles

HOMESTYLE BRUNCH \$72

Quiche Duo-Traditional Loraine, Spinach and Feta
Vegetarian

Scrambled Eggs
Vegetarian

Chicken Apple Sausage Breakfast Links

Thick Sliced Jalapeño Bacon

Tasso Grits
Gluten Friendly, Vegetarian, Vegan

Fried Chicken

Blackened Catfish, Tartar Sauce

Baby Spinach and Watermelon Salad-Baby Spinach, Watermelon, Cantaloupe, Green Onion, Cilantro, Champagne Vinaigrette
Gluten Friendly, Vegetarian, Vegan

Italian Pasta Salad-Ziti Pasta, Baby Arugula, Red Onion, Kalamata Olive, Grape Tomato, Parmesan Cheese, Balsamic Vinaigrette
Vegetarian

Chocolate Covered Strawberries
Gluten Friendly, Vegetarian

UPGRADES YOUR BRUNCH

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

CHORIZO \$6
Gluten Friendly

CHEESY CHORIZO EGGS \$9

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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
ASSORTED WHOLE FRESH FRUIT <i>Gluten Friendly, Vegetarian, Vegan</i>	\$3.50
PROTIEN BAR <i>Vegetarian, Contains Nuts</i>	\$6

POUND

SPICY SNACK MIX <i>Vegetarian</i>	\$24
COCKTAIL PRETZELS <i>Vegetarian, Vegan</i>	\$20
ASSORTED CANDY DISPENSER <i>per pound</i>	\$15

Choose From

The candy dispenser can accommodate between 10 - 20 pounds of snacks, depending on the specific type of candy.

Snacks

Buffalo Nuts
Gluten Friendly, Vegan

Candy

M&M's
Gluten Friendly, Vegan

Skittles
Gluten Friendly, Vegetarian, Vegan

Reese's Pieces

FANCY MIXED NUTS <i>Gluten Friendly, Vegetarian, Vegan, Contains Nuts</i>	\$44
FRESHLY POPPED POPCORN <i>Gluten Friendly, Vegetarian, Vegan</i> <i>8lb bag</i>	\$50

DOZEN

BROWNIES <i>Vegetarian, Contains Nuts</i>	\$42
DESSERT BARS <i>Vegetarian, Contains Nuts</i> <i>One Dozen Minimum</i>	\$42
Lemon Bars / Mixed Berry Bars / Smore's Bars	
CHOCOLATE CHIPS & OATMEAL COOKIES <i>Vegetarian</i>	\$42
POP TART <i>Individual Single Serving</i>	\$30
Flavors: Strawberry or Frosted Cinnamon	
GRANOLA OR NUTRI GRAIN BARS <i>Vegetarian, Contains Nuts</i>	\$34
7 - LAYER BAR <i>Vegetarian, Contains Nuts</i>	\$60
Coconut Caramel Chocolate Nut Bars	

DOZEN Individual Bags

SMART POPCORN <i>Gluten Friendly, Vegetarian, Vegan</i>	\$28
CHEX MEX <i>Vegetarian</i>	\$24
BAKED CHEDDAR GOLD FISH <i>Vegetarian</i>	\$24
PEANUT BUTTER MUNCHIES <i>Vegetarian, Contains Nuts</i>	\$24
GARDETTOS <i>Vegetarian</i>	\$26
ROLD GOLD PRETZELS <i>Gluten Friendly, Vegetarian, Vegan</i>	\$24
RUFFLES POTATO CHIPS <i>Gluten Friendly, Vegetarian</i>	\$24
MISS. VICKIE'S KETTLE CHIPS <i>Gluten Friendly, Vegetarian</i> Flavors: Smokehouse BBQ, Jalapeño, Salt & Vinegar or Salted	\$30
NACHO CHEESE DORITOS <i>Vegetarian</i>	\$24
YOGURT TRAIL MIX <i>Vegetarian, Contains Nuts</i>	\$38
CHOCOLATE TRAIL MIX <i>Vegetarian, Contains Nuts</i>	\$38
SPICY TRAIL MIX <i>Vegetarian, Contains Nuts</i>	\$38

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BEVERAGES

EACH

ASSORTED FRUIT JUICES	\$5
POWERADE DRINKS	\$9
RED BULL	\$9
WATER COOLER RENTAL	\$125
WATER JUG <i>5-gallon</i>	\$45
BAG OF ICE <i>40lbs</i>	\$16

6-PACK

DASANI BOTTLED WATER	\$20
ASSORTED SOFT DRINKS	\$20
PERRIER SPARKLING WATER	\$32
TOPO CHICO SPARKLING WATER	\$32

GALLON

FRESH BREWED ICED TEA with Lemons	\$45
ASSORTED HOT HERBAL TEAS	\$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.



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

BEEF

ROAST BEEF

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

PORK

HOAGIE

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

CHOPPED SALAD

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

Gluten Friendly

HAM & CHEESE SANDWICH

Smoked Ham, Cheddar Cheese, Lettuce, Honey Mustard Aioli, Ciabatta Roll



POULTRY

CHICKEN PASTA SALAD

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

CHICKEN CAESAR WRAP

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

Gluten Friendly

CHICKEN CAPRESE WRAP

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

CHICKEN SALAD CROISSANT

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

LEMON PEPPER GRILLED CHICKEN

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

ROASTED TURKEY BLT

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

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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.

ASIAN BUFFET \$44

Thai Chopped Salad with Romaine Lettuce, Napa Cabbage, Red Cabbage, Tomatoes, Edamame, Roasted Ranch Garbanzo Beans, Cucumbers, Bell Peppers, Sesame-Ginger Vinaigrette & Ranch
Vegan

Asian Soba Noodle Salad-Green Onion, Cucumber, Carrot, Sweet Chili Dressing, Sesame Seeds
Vegan

Orange Chicken

Baked Cod, Coconut Curry Sauce
Gluten Friendly

Sichuan Green Beans
Vegetarian, Vegan

Fried Rice
Vegetarian, Vegan

Stir Fried Vegetables
Gluten Friendly, Vegetarian, Vegan

Vietnamese Coffee Tarts
Vegetarian

Coconut Tarts

SOUTHERN COMFORT \$44

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 \$44

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

SANDWICH & WRAP BUFFET

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

[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.

TACO BAR \$50

Southwest Caesar Salad with
Chipotle Caesar Dressing
Vegetarian

Orange and Jicama Slaw
Gluten Friendly, Vegetarian, Vegan

Pollo Rojo
Gluten Friendly

Picadillo Beef
Gluten Friendly

Cheese Enchiladas
Vegetarian

Jalapeños, 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

Jalapeño 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 + VEGETARIANS ENTREES

Add a vegan option to your buffet or add an Entree! Priced per person.

ADD TO BUFFET \$7.50 OR FULL SIZED ENTRÉE \$38

GARDEN VEGETABLE RAVIOLI
Vegetarian

EGGPLANT ROLLATINI
Vegan

MARINATED PORTOBELLO MUSHROOM WITH QUINOA
Vegan

ADD TO BUFFET \$9.50 OR FULL SIZED ENTRÉE \$40

VEGETABLE LATTICE TART
Vegetarian

VEGETABLE WELLINGTON
Vegetarian

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.

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

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.

BEEF

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

BRAISED SHORT RIBS \$44

Aged Vinegar Reduction, Smoked Corn Pudding,
Green Beans

POULTRY

SMOKED PECAN RUBBED CHICKEN \$40

Dijon Bourbon Glaze, Roasted Potatoes,
Grilled Vegetables

BOUDIN STUFFED CHICKEN \$42

Cajun Cream Sauce, Asparagus & Baby Carrots,
Whipped Sweet Potatoes

SEAFOOD

SWEET SOY SALMON \$38

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

DUAL ENTREE

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

HEART HEALTHY CHICKEN & SHRIMP \$46

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

VEGAN + VEGETARIANS

*Add a vegan option to your buffet or add an Entree!
Priced per person.*

FULL SIZED ENTRÉE \$38

GARDEN VEGETABLE RAVIOLI

Vegetarian

EGGPLANT ROLLATINI

Vegan

MARINATED PORTOBELLO MUSHROOM WITH QUINOA

Vegan

FULL SIZED ENTRÉE \$40

VEGETABLE LATTICE TART

Vegetarian

VEGETABLE WELLINGTON

Vegetarian



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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.

VEGETARIAN

BRUSCHETTA DUET \$220

Tomato Mozzarella Caprice, Olive Tapenade, Crostini
Vegetarian

ANTIPASTI SKEWERS \$260

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

VEGETARIAN SPRING ROLLS \$200

Peanut Sauce
Gluten Friendly, Vegetarian, Vegan

GOAT CHEESE & JALAPEÑO MARMALADE \$210

in a Phyllo Cup
Vegetarian

SEAFOOD

TUNA POKE SPOON \$220

Sushi Rice, Sesame Ginger Vinaigrette, Sesame Seeds
Gluten Friendly

JUMBO SHRIMP COCKTAIL \$355

Cocktail Sauce, Lemon Wedges
Gluten Friendly

SEAFOOD CEVICHE \$280

Crab, Shrimp, Citrus, Tortilla Chips
Gluten Friendly

CRAB SALAD SLIDER \$250

Creamy Crab Salad, Slider Bun

BEEF

CHILLED BEEF TENDERLOIN \$260

Horseradish Cream, Crostini

PORK

MELON & CRISPY PROSCIUTTO SHOOTER \$220

Honey, Fresh Mint
Gluten Friendly

POULTRY

TARRAGON CHICKEN SALAD \$240

Sundried Cranberries, Crispy Phyllo Cup



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HOT HORS D'OEUVRES

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VEGETARIAN

VEGETABLE WELLINGTON \$210

Mushroom, Cream Cheese, Puff Pastry
Vegetarian

VEGETABLE SAMOSA \$180

Potatoes, Peas, Curry
Vegetarian

FALAFEL STUFFED MUSHROOM CAP \$165

Vegetarian

TRUFFLE & MUSHROOM BREADED

ARANCINI FRITTER \$200

Vegetarian

CHILI RELLENO EGG ROLLS \$190

Chili + Poblano Pepper, Cilantro Lime Crema

SEAFOOD

LUMP CRAB CAKE \$295

Remoulade
Gluten Friendly

COLOSSAL TEMPURA SHRIMP \$260

Sweet Chili

SEARED SCALLOP \$250

Gluten Friendly

BEEF

BEEF EMPANADA \$200

Jalapeño Ranch

GRILLED BEEF SLIDER \$290

Chipotle Mayonnaise, Sliced Pickle

KOREAN BEEF SKEWER \$210

Bourbon Sauce
Gluten Friendly

MEATBALLS \$240

Raspberry Chipotle Sauce, Sriracha Bourbon Sauce,
Creole Mustard Sauce or Barbecue Sauce
Gluten Friendly

KOREAN BARBECUE SPRING ROLL \$180

PORK

SAUSAGE STUFFED MUSHROOM CAP \$200

POULTRY

CHICKEN WINGS \$190

Buffalo, Lemon Pepper or Naked
Ranch Dip, Bleu Cheese Dip, Celery Sticks
Gluten Friendly, Vegetarian

CHICKEN SATAY \$182

Thai Curry Sauce
Gluten Friendly

CHICKEN QUESADILLA CONES \$190

Fire Roasted Salsa

SMOKED BACON WRAPPED JALAPEÑO

CHICKEN \$260

Raspberry Chipotle Glaze *Gluten Friendly*

SOUTHWEST CHICKEN EGG ROLL \$165

Fire Roasted Salsa

HOMESTYLE CHICKEN TENDERS \$165

Honey Mustard

CHICKEN EMPANADA \$200

Fire Roasted Salsa

TOSSED CHICKEN BITES \$190

Buffalo, Lemon Parmesan or Bourbon

NASHVILLE HOT & SPICY CHICKEN

SKEWERS \$190

Gluten Friendly

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.

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

GARLIC PEPPER CRUSHED

BRISKET \$22

Beef Brisket, Smoked Sausage
Gluten Friendly

Jalapeño 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

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.

STATIONS

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

DISPLAY



LOADED HUMMUS STATION \$12

Red Pepper Hummus, Cucumber, Marinated Olives, Feta Cheese, Herbs, Heirloom Tomatoes, Extra Virgin Olive Oil and Crystalized Basil Crusted Rainbow Peppers
Vegetarian

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 FRUIT & BERRIES 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, Jalapeños, Tortilla Chips
Gluten Friendly, Vegetarian, Vegan



CHEF CURATED CHEESE BOARD \$11

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

HTX 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 \$16

California, Spicy Tuna, Spicy Crab, Philadelphia Sushi Rolls & Shrimp Spring Rolls, Wasabi, Ginger, Peanut Sauce, Soy Sauce

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.

STATIONS

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

ICE CREAM CART

\$12 per person

CREATE YOUR OWN/ INDIVIDUAL SERVINGS

Flavors

Chocolate
Vanilla
Strawberry
Cookies and Cream

Includes Toppings

Hot Fudge
Chocolate
Sprinkles
Crushed Peanuts
M&M's

*** Cart Included*

SWEET N SAVORY S'MORES

\$9 per person

SWEET S'MORES

Mini Chocolate Bar
Peanuts Butter
Nutella
Graham Crackers
Toasted Marshmallows

SAVORY S'MORES

Brie Cheese
Assorted Preserves
Crackers

FRESH PIPED MINI CANNOLIS

\$108 Dozen

MADE-TO-ORDER WITH ATTENDANT

Includes

Cannoli with Marscapone Filling or
Chocolate Mousse Filling

Dipped in Mini Dark Chocolate Chips or
White Chocolate Chips

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.

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

Consumption Bar

	HOST
Premium Mixed Drink	\$11
Top Shelf Mixed Drink	\$13
Domestic Beer	\$10
Craft and Imported Beer	\$12
Non Alcoholic Beer	\$8
Wine by the Glass	\$10
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 bars require 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 *750 mL bottle*

WHITE

SPARKLING

- Veuve Clicquot "Yellow Label" Brut Champagne \$195
- La Marca Brut Prosecco \$55

CHARDONNAY

- Jordan \$110
- Josh Cellars \$65
- Woodbridge \$44

SAUVIGNON BLANC

- Kim Crawford \$65

PINOT GRIGIO

- Santa Margherita \$85

ROSE

- Whispering Angel \$80

RED

CABERNET SAUVIGNON

- Franciscan \$79
- Josh Cellars \$65
- Woodbridge \$44

MERLOT

- J. Lohr Los Osos \$50

PINOT NOIR

- Meiomi \$65

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.

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 1500 people	Five (7) business days prior to first event
Over 1,501 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.

DOCUMENTATION

- Signed contracts, catering orders, and final payment are due according to the deadlines specified in the guarantee section.
- Failure to Follow deadlines will incur a 3% late on total revenue.
- Late fee is Calculated on inclusive total.

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

Catering Staff Labor is not included in published food & Beverage Pricing.

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

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