



MENU

Catering & Private Events





A warm Houston

WELCOME

WELCOME to the George R. Brown Convention Center in Houston, Texas. Our team of talented professionals looks to create a unique and authentic food experience for you and your guests.

Our menu provides a starting point in planning your event. We understand that all of our guests are unique and we will work with your group to create

a customized food experience that shows your guests what Houston's vibrant food scene is all about without leaving the convention center.

We truly look forward to serving you and your guests.



Your Executive Chef DOMINIC SOUCIE

Dominic started his culinary journey as a teenager in the Maine tourist town of Boothbay Harbor working at many of the town's restaurants. Upon graduation from college, Dominic worked in Boston and was part of the opening team for the Boston Convention and Exhibition Center. Dominic relocated from New England to Houston and the George R Brown Convention Center in 2009 to get more firsthand exposure to other regional cuisines. In 2013 He took the reigns as Executive Chef for Minute Maid Park and the Houston Astros where he operated and oversaw all food operations for the fans and took the lead on the culinary program for the players. In May of 2018 Dominic returned to the GRB team again as the Executive Chef. Dominic holds degrees in both Culinary Arts and Food Service Management from the world renowned Johnson & Wales University in Providence, Rhode Island and also has PRO CHEF II certification from the iconic Culinary Institute of America in Hyde Park, New York. When not in the kitchen, Dominic enjoys spending time at the golf course, traveling the world for new flavor fusions to bring back, and home brewing experimental beers.

“My team and I are eager and excited to create menus and experiences for our guests that share the cultural diversity of our city, but also stay true to the southern root flavors that helped build it.”

SIGNATURE “HOUSTON” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day and we take that very seriously. From our signature freshly baked pecan cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



SIGNATURE "HOUSTON" BREAKFAST EXPERIENCE

Our signature spread of pecan cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal fruits and a coffee selection serves up all the breakfast basics that we're proud to share with our guests

15.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries and top notch savory and sweet sides.

Served for a minimum of 25 guests.

BREAKFAST BREADS & PASTRIES

Fresh baked muffins
Cornbread with local Honey Infused Butter
Whiskey Pecan Pound Cake
Flaky Danish Pastry
Butter Croissants with Jams

CHOOSE TWO 6.00 - CHOOSE THREE 8.00

EGGS, YOGURTS, HOT CEREALS AND BREAKFAST MEATS

Scrambled Eggs
Three Cheese Quiche
Egg Casserole with Country Ham, Spinach and Jack Cheese
"Texas Style" French Toast Casserole
Steel Cut Oatmeal with seasonal toppings
Assorted Cereals
Stone Ground Grits
Yogurt (Plain, Fruit flavored and Lowfat)
Pork Sausage Links
Hickory Smoked Bacon
Turkey Sausage Links
Chilaquiles Casserole

CHOOSE TWO 10.00

+5.00 per guest for each additional choice

BREAKFAST SANDWICHES

Southern Breaded Chicken and Egg Biscuit
Country Ham, Avocado, Pimento Aioli, Egg on Ciabatta
Chorizo and Egg Croissant
Egg white, Spinach and Egg Muffin

8.00 EACH

BREAKFAST TACOS -

Choice of One - Bacon, Barbacoa or Home-style Hash Potatoes with Scrambled Eggs and Shredded Cheddar in Flour Tortillas served with Pico de Gallo and Salsa Verde

8.00 EACH

PLATED BREAKFAST

All of our items are served with warm freshly baked pastries, juice, and coffee service.

Selection 1 Avocado & Peppadew Pepper Frittata served with breakfast potatoes and chicken and apple sausage

28.00

Selection 2 Farm Fresh Scrambled Eggs, potato hash and pecan smoked bacon

25.00

Selection 3 Hardwood Smoked Bacon Quiche with Jack Cheese with Yukon gold potatoes and turkey sausage links

25.00

Selection 4 "Texas Style" French Toast with berry compote and maple syrup served with breakfast sausage

25.00

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory with fresh seasonal crudités. Customize your snack break selections to suit any time of day!



ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below

A LA CARTE

Assorted Cookies by the Dozen
(Oatmeal Raisin, Chocolate Walnut-Chunk,
Chocolate Chip with Pretzel & Butterscotch,
Tamarind Ginger Snap) *51.00 dz*

Brownies by the Dozen *51.00 dz*

Breakfast Pastries by the Dozen *54.00 dz*

Cupcakes (Chocolate Devil's Food Cake
with Vanilla Coffee Porter Frosting, Red
Velvet with Margarita Cream Cheese
Frosting, Vanilla Bean with Cajeta Caramel
Frosting) *54.00 dz*

Energy Bars *54.00 dz*

Bagged Chips *43.00 dz*

Granola Bars *33.00 dz*

Whole Fruit *40.00 dz*

Sliced Fruit Platter *8.00 pp*

Potato Chips & Choice of Dip (Caramalized
Onion Dip, Poblano Ranch Dip, Bleu Cheese
Dip) *46.00 lb*

Mixed Nuts *28.00 lb*

Tortilla Chips and Salsa Verde & Roja *50.00 lb*

Individual Yogurts *4.00 each*

GOURMET NACHO & SALSA BAR

Zesty beef picadillo, spicy queso sauce,
crispy corn tortilla chips and our house
salsa verde, pico de gallo and salsa roja.
Served with sour cream & jalapeños.

12.00 PP

CREATE YOUR OWN ENERGY MIX

*An assortment of gourmet favorites allows
your guests to customize a sweet or savory
combination*

Dried Papaya, Roasted Peanuts

Dried Pineapple, Dried Cranberries

Yogurt Raisins, Chocolate Chunks

Roasted Almonds, Banana Chips, Granola

9.00 PP

HUMMUS TRIO

Traditional, roasted bell pepper and
Kalamata olive. Served with crispy carrots,
celery, crackers and bagel chips.

10.00 PP

MARKET SALAD BAR

Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.



MARKET SALAD BAR

Build your own salad with your favorite house-made dressing. All salads are served with old world sliced breads and crackers.

31.00 PER GUEST

Extra toppings can be added for an additional cost.

GREENS

choose two

Mixed Baby Greens
Romaine Lettuce
Iceberg
Spinach
Kale and Field Greens Blend

PROTEINS

choose two

Grilled Chicken
Mesquite Smoked Brisket
Roast Turkey
BBQ Smoked Pork
Applewood Bacon
Cajun Rubbed Tofu
Cilantro Grilled Shrimp +1.00

+5.00 per guest for each additional choice

CHEESE

choose two

Bleu Cheese
Jack Cheese
Cheddar Cheese
Shaved Parmesan
Feta Cheese

+2.00 per guest for each additional choice

TOPPINGS

choose four

Shaved Carrots
Cut Celery
Kalamata Olive
Grape Tomato
Hard Cooked Egg
Broccoli Nibs florettes
Cucumbers
Pecans
Garbanzo Beans
Red Onions
Avocado
Sliced Mushrooms
Black-eyed Peas
+2.00 per guest for each additional choice

DRESSINGS

choose two

Balsamic Vinaigrette
Creamy Parmesan
Citrus Vinaigrette
Avocado and Tequila-lime Vinaigrette
Classic Ranch
+2.00 per guest for each additional choice

CHEF'S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients and easily customized offerings that will please even the most particular palates.



CHEF'S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches or crisp farm-fresh salads with crunchy sides and sweet treats.

GOURMET SANDWICHES

choose one

Woodlands Turkey with a cranberry chutney and sweet onion jam.

Grilled Chicken with braised spinach, roasted tomato and avocado aioli on ciabatta.

Roast Beef with Gruyere and Horseradish Cream on onion roll

Smoked Ham with Swiss and mustard butter on a pretzel bun.

ZLT Flatbread with zucchini, sundried tomato pesto and pepperjack cheese.

Fajita Wrap with grilled pineapple and cumin marinated chicken, grilled peppers, onions, spicy aioli and chihuahua cheese on a sundried tomato wrap.

29.00

- Pick a sandwich or salad-

FARMER SALADS

choose one

Caesar Chopped romaine, shaved Parmesan cheese, garlic croutons, marinated tomatoes, Kalamata olives, and roasted red peppers with a Chipotle Caesar dressing.

Vegetable Chop Iceberg wedge, diced vegetable assortment that includes carrots, zucchini, squash, Portobello mushrooms, peppers and red onions with a Chimichurri ranch dressing.

Bistro Style Mixed baby field greens, Quinoa, marinated tomatoes, roasted Cipollini onions, carrot curls, dried cranberries, goat cheese, and candied pecans with a champagne citrus dressing.

Deluxe Garden Mixed baby field greens, marinated baby heirloom tomatoes, roasted olive medley, diced cucumbers, roasted bell peppers, grilled artichokes, shredded carrots, shaved red onions, and garlic croutons with an aged balsamic dressing.

24.00

Add a protein to any Farmer Salad

Chimichurri Garlic Shrimp +7.00

Garlic Herb Grilled Chicken Breast +5.00

WHOLE FRUIT & CHIPS

choose two

Assorted Seasonal Whole Fruit

Barbecue Chips

Vegetable Pasta Salad

Kettle Chips

Mustard Potato Salad

GRB Snack Mix

DESSERTS

choose one

Fudge Brownie

Chocolate Chip with Pretzels and Butterscotch

Fruit Cup

GRB Signature Granola Bar

ADD A DRINK

ASSORTED SOFT DRINKS (12 OZ.)

Coke, Diet Coke, Sprite, Coke Zero

3.50 each (on consumption)

BOTTLED WATER (10 OZ.)

Dasani

3.50 each (on consumption)

Sweet Iced Tea or Lemonade

59.00 per gallon

PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls & butter and chefs choice of seasonal vegetable. Round out your entree option with gourmet salads and desserts, iced tea, water & coffee.

SALAD

Mixed field greens, cucumber, grape tomato and carrots with avocado and tequila-lime vinaigrette. **6.00**

Bibb and Frisee lettuces, goat cheese, and dried cranberries with a candied pecans and maple vinaigrette. **6.50**

Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, and fresh basil **9.00**

Romaine, lemon Caesar dressing, shaved Parmesan, and garlic croutons. **6.50**

A southern salad with baby greens, mixed berries, spiced pecans and goat cheese with a white balsamic vinaigrette. **7.00**

CHILLED ENTRÉE

Dragon's Gate Asian Chicken Salad with char su chicken, hoisin noodles, sweet and sour vegetables, and Asian slaw and wonton croutons. **28.00**

Chophouse Bistro Steak Salad with hearty greens, char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions. **32.00**

Grilled Chicken Salad with grilled chicken, artisan greens, vegetable salad and classic mustard vinaigrette. **30.00**

Antipasti Salad with romaine hearts wrapped in Prosciutto, pesto chicken, fresh mozzarella, grilled olives, and oven-dried tomatoes, with a balsamic reduction and lemon basil oil. **31.00**

ENTRÉES

Chicken

Lemon Rosemary Chicken with Garlic with a AuGratin potato cake, seasonal vegetable and herb jus. **32.00**

Parmesan-Crusted Chicken Breast with sea salt fingerling potatoes, Texas succotash and a tomato basil chutney. **37.00**

Chili-Spiced Roasted Breast of Chicken with acorn squash risotto cake and a red wine-cranberry reduction. **37.00**

Mediterranean Spiced Chicken with orange, tomato, black currants and almonds with basmati rice. **35.00**

Beef

Braised Short-rib with savory bread pudding, braised Cremini mushrooms and a natural cabernet reduction. **48.00**

Mesquite Smoked Brisket with crushed corn pudding, and three cheese spinach soufflé. **36.00**

Beef Tenderloin, pan roasted and served with a pomme puree and a green peppercorn port reduction. **50.00**

Pork

Apple Brined Double Cut Pork Chop with a Praline sweet potato mash, Dirty southern Greens, and a Zinfandel Bing cherry sauce. **44.00**

Seafood

Barbecue Glazed Salmon with Poblano potato hash, and seasonal bistro vegetable. **42.00**

Flower Embedded Seared Sea Bass with saffron risotto, citrus butter smoked sea salted grilled asparagus and grilled pineapple citrus pepper relish. **39.00**

Vegetable

Roasted Corn and Black Bean Tart-Fire Roasted corn, red bell peppers, black beans, onions, avocados, and brown rice in a cilantro infused tart shell. **35.00**

Southwestern Vegetable Lasagna with roasted Portobello mushrooms, Poblano peppers, Chayote squash, Spanish onions, charred corn, rolled in a sheet of pasta with Ricotta and Manchego cheese. **35.00**

DUET ENTRÉE

Grilled Petite Filet and Pan Seared Lemon Chicken with tomato-basil relish, Cabernet mashed potatoes and caramelized shallot jus. **51.00**

Double Colorado Niman Ranch Lamb Chop and Gulf Shrimp with butternut squash and polenta cake. **65.00**

Herb-Crusted Tenderloin of Beef and Maine Sea Scallops with scalloped Yukon Gold potatoes and red wine sauce. **65.00**

Petite Filet Mignon and Seared Salmon with risotto cake and three-peppercorn sauce. **53.00**

DESSERTS

choose one

Crème Brûlée Cheese Cake with macerated blueberries. **6.00**

Double Chocolate Pecan Bread Pudding with barrel aged whiskey sauce. **7.00**

Key Lime with toasted coconut and strawberry coulis **6.00**

Tiramisu with espresso, mascarpone and bittersweet chocolate **6.50**

Flourless Chocolate Cake with raspberry sauce **6.50**

Pecan Pie **6.50**

ANY TIME OF THE DAY

Includes signature rolls, butter, coffee and iced tea



TRADITIONAL SPAIN

Our Spanish chef table brings the culinary spirit of the region to life with action chefs preparing authentic dishes fresh for your guests. In addition, our signature paella is a show stopper with the freshest chorizo, seafood, and vegetables tucked into savory saffron rice, all piled into a four foot pan.

ENTREES

choose three, additional choice 8.00 pp

Pollo Madrid Roasted chicken with iberico ham and manchego broth.

Tortilla Espanola Spanish egg baked with potato, green onion and olive oil.

Albondigas Beef meatballs with fresh tomato sauce.

Paprika & Garlic Rubbed Boneless Pork Chops Green olives and Sherry herb jus.

Chicken Pinchitos Tender chunks of chicken with romesco sauce, slivered almonds and sweet hot peppers.

Chuletas de Cerdo a la Riojana Pork loin cutlets with stewed pepper and onions with Rioja tomato wine sauce.

Beef Ropa Vieja Tender shredded steak with roasted garlic tomato sauce.

60.00 PP

SIDE PLATTERS

choose three, additional choice 6.00 pp

Paprika Potatoes Pan roasted red potatoes.

Ensalada Mixta Olives, tomato, cucumber, and asparagus with a Sherry vinaigrette.

Escalivada Charred vegetables with artichokes.

Braised Greens with Raisins and Pine Nuts

Patatas Gratinadas Creamy potato casserole.

Zucchini Piquillo sautéed with onions and peppers.

DESSERT

choose one, additional choice 5.00 pp

Sopapilla Cheesecake

Polvorones with Almond Cookies

Velencia Orange Cupcakes

Arroz con Leche with Cinnamon & Raisins



TEX-MEX

Our Mexican themed Chef Table creates a lively festive atmosphere alongside assorted salsas ranging from mild to zesty and toasty warm chips. Rich, savory entrees round out this exciting signature experience

ENTREES

choose two, additional choice 10.00 pp

Pollo Adobado Ancho-marinated chicken breast with slow cooked peppers and Chihuahua cheese.

Carnitas Braised Pork with cilantro, white onion and grilled pineapple. Served with warm tortillas.

Tinga de Res Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion.

Pollo con Platano Pan-roasted chicken marinated in orange-achiote sauce, topped with pico de gallo, queso fresco and crema. Served with sweet plantains and pickled chipotle onion.

Arrachera Guajillo chile and tequila marinated pork or chicken with chile en rajas and Menonita cheese.

50.00 PP

SIDE PLATTERS

choose three, additional choice 6.00 pp

Charro Beans

Fire Roasted Tomato Rice

Chili Fiesta Corn & Bell Pepper

Cumin Toasted Fingerling Potato

Field Greens with orange segments, jicama and honey chipotle dressing.

Corn & Black Bean Salad with lime vinaigrette.

Herbed Seasonal Bistro Vegetable

DESSERT

choose one, additional choice 6.00 pp

Cinnamon Sugar Churros with Chocolate Dip

Tres Leches Cake

Tequila-Lime Cheesecake

Double Chocolate-Cayenne Bread Pudding

ANY TIME OF THE DAY

**GOOD "OLE" SOUTHERN HOSPITALITY**

Get a taste of the low country with our meltingly tender hickory and oak wood smoked meats served up hand carved and dressed in traditional, mustard and ancho-spiced sauces. No barbecue is complete without scrumptious sides, and we've put our own spin on the classics.

ENTREES

choose three, add additional choice 8.00 pp

12 Hour Texas Brisket
Mesquite Smoked Pork
Chili Spiced Turkey Breast
Roasted Chicken
Beef Sausage
Chorizo Sausage

49.00 PP

SIDE PLATTERS

choose three, add additional choice 6.00pp

Thyme Buttered Baby Fennel
Three Bean Stew
Charro Beans
Crushed Corn Pudding
Southern salad with mixed berries, goat cheese, pecans and a white balsamic vinaigrette.
Sweet Potato Salad
Spaghetti Squash and Bell Pepper
Texas Succotash
Herbed Seasonal Bistro Vegetable

DESSERT

choose one, add additional choice 5.00 pp

Peach Cobbler with Fresh Whipped Cream
Texas Wildberry Shortcake
Sweet Potato Cheesecake
Double Chocolate Pecan Bread Pudding



THE STEAKHOUSE

Iceberg wedge with grape tomatoes, red onions, crisp bacon and creamy bleu cheese dressing.

Caesar salad with Parmesan and garlic croutons with classic Caesar dressing.

New York strip loin cutlets with horseradish cream and mushroom jus.

Roasted lemon-garlic chicken with natural jus.

Grilled salmon with braised spinach and leek confit.

Sautéed green beans with herbed tomatoes.

Corn & sage mashed potatoes with blistered corn and cheddar cheese.

Red wine-braised wild mushrooms with shallots.

Peach bread pudding with warm caramel sauce.

Mini cheesecake bites with an assortment of creamy cheesecakes.

60.00 PP

BLUE SMOKE

Vegetable chopped salad with honey-dijon dressing.

Loaded potato salad

Mesquite smoked brisket with signature barbecue sauce.

BBQ chicken with onion buns.

Texas wildberry cobbler with cinnamon whipped cream.

Citrus Coleslaw

Skillet Baked Beans

Pickle Chips

Jalapeños

Sliced Onions

40.00 PP



GOURMET MARKET SALADS AND SANDWICHES

Maximum of 1000 guests

Woodlands turkey sandwich with shaved smoked turkey, Gouda cheese, Vidalia onion and peach chutney on a honey wheat roll.

Pressed shaved ribeye with bell pepper, onions and provolone on crusty hoagie.

Pesto vegetable melt on foccacia.

Niçoise salad with European-style greens with hardboiled egg, green beans, Kalamata olives, grape tomato, onion and red wine vinaigrette.

Harvest grain salad with grilled vegetables and maple-herb dressing.

House Kettle-Style Potato Chips

Assorted "Small Bites" Cheesecakes

Blueberry peach cobbler with cinnamon whipped cream.

34.00 PP

ALMOST SOUTH OF THE BORDER

Field greens with tender cactus, roasted peppers, jicama, queso fresco and avocado tequila-lime dressing.

Roasted Corn, Black Bean and Poblano Salad
Vegetable Tamales

Pork Carnitas with Fresh Corn Tortillas

Adobe Spiced Chicken in Natural Jus

Chewy Chocolate and Chipotle Cookies

38.00 PP

SMALL BITES & BREAKS



SMALL BITES & BREAKS

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

HORS D'OEUVRES

Chicken

Pecan Chicken with Peach Chutney

8.00 each

Chicken Cordon Bleu

7.50 each

Tandori Chicken Satay with Mango Salsa

8.00 each

Chicken Quesadilla with Avocado Crema

7.50 each

Reds

Beef Wellington with Horseradish Cream

9.00 each

Beef Satay with Thai Peanut Sauce

9.00 each

Ancho Chili Lamb Chop with Jalapeño

Citrus Salsa

9.50 each

Texas Brisket Slider

8.50 each

Pork

Pulled Pork Biscuit

8.00 each

Pork Potsticker with Soy and Sweet Chili

7.50 each

Seafood

Shrimp and Grits

8.50 each

Crab Cake with Lemon Aioli

9.50 each

Seared Sesame Tuna Wonton with Seaweed

Salad and Wasabi Cream

8.50 each

Smoked Salmon Cracker with Crème

Fraîche, Capers and Red onion

8.50 each

Vegetable

Vegetable Spring Roll with Sweet Soy

7.50 each

Brien En Croute With Raspberry

7.50 each

Tuscan Ratatouille Tart

7.50 each

Wild Mushroom Vol Au Vent

7.50 each



SMALL PLATES

Pan roasted sea scallops with watermelon gazpacho and 25 year old balsamic. *8.00 each*

Chicken and mini waffle slider with cayenne syrup. *7.00 each*

Mini local chorizo with potato salad in petite bun with kraut and mustard. *6.50 each*

Braised beef with aged cheddar mac and port wine tomato glaze. *7.00 each*

BBQ shrimp and grits with buttered grist mill grits with dry rubbed gulf shrimp. *7.00 each*

Texas smoked brisket mini tostada with local chow chow, queso fresco, cilantro and signature BBQ sauce. *6.50 each*

ARTISANAL CHARCUTERIE

Assorted artisan cured meats served with pickled vegetables, sliced old world breads, flavored olive oil and grain mustard. *15.00 pp*

WILLY WONKA JUNK FOOD

Milk chocolate dipped potato chips, strawberries and marshmallows. Dark chocolate dipped pretzel rods, hickory bacon, orange peel, and bananas. *14.00 pp*

LOCAL CHEESE DISPLAY

Chef's selections of local cheeses and local honey, fresh berries, dried fruit garnish, breads and crackers. *14.00 pp*

GARDEN FRESH CRUDITÉ OF VEGETABLES

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks. *9.00 pp*

ARTISANAL BAVARIAN PRETZEL

A George R. Brown Convention Center Signature. Hand rolled in-house and served warm. Minimum of 25 per order.

Salted Traditional Bavarian Pretzel

Pick two serving dips per order

Creole mustard, white chile con queso, spicy tomato and bacon jam or sun dried tomato and white truffle aioli.

Sweet Coated Bavarian Pretzel

Pick one serving dip per order

Cream cheese-vanilla bean, chocolate fudge or salted Bourbon Caramel.

8.00 EACH

RECEPTION STATIONS & ENHANCEMENTS



MEDITERRANEAN SALADS, SPREADS & FLATBREADS

Requires chef attendant, minimum 25 guests

*Mediterranean vegetarian antipasti
with herb flatbreads and pita chips*

Spiced Israeli Chickpea Salad

Roasted Cauliflower Salad

Chargrilled Zucchini

Tabbouleh

Ranch Hummus

Grilled Flatbreads and Pita

Chimichurri

Butternut Squash Tahini

Caprese Relish

Greek Yogurt Molasses Dressing

Assorted Greek Olives

Flavored Olives Oils and Vinegars

18.00 PP

RAMEN NOODLE BAR

Requires chef attendant, minimum 25 guests

*Asian Noodle Bowl Concept served with choice of
chicken, shrimp, or pork, natural broth, and crispy
vegetables*

Ramen Chicken

Cilantro Shrimp

Asian Pork

Mole Broth, Shanghai Soy Pork Broth, and
Thai Vegan Broth

Ramen Noodles

Snap Peas, Sliced Carrot, Shaved Celery, Thai
Basil, Sliced Jalapenos, and Shitakes

Sweet Soy Sauce, Sriracha, Sweet Chili and
Chili Garlic Sauces

Almond Cookie

24.00 PP

Chef attendant - 225.00 per four-hour shift

30.00 each additional hour

1 Chef per 50 people



ENHANCEMENTS TO A RECEPTION

Requires chef attendant, minimum 25 guests

PORK STEAMSHIP CARVING TABLE

Roasted Pork Steamship
Romesco, Harissa, Chermoula
Mac and Cheese Stuffed Potatoes
Hickory Bacon
Pineapple, Jicama, and Cucumber Slaw

15.00 PP

CARVED ITALIAN SAUSAGE

Grilled Italian Rope Sausage
Sautéed Tri-color Peppers
Grilled Onions
Tomato-Basil Sauce
Giardiniera Mustard Sauce
Mini Torpedo Rolls

13.00 PP

CARVED SMOKED RIB-EYE

Texas Barbeque Sauce and Carolina Gold BBQ sauce
Port Wine Tomato Glaze
Tobacco Onions
Mini Baguettes

17.00 PP

CARVED SALMON TEPPANYAKI

Green Cabbage Salad
Honey Soy Glaze
Sweet Chili Glaze
Sweet Soy Vinaigrette Wonton Chips
Edamame Guacamole

16.00 PP

*Chef attendant - 225.00 per four-hour shift
30.00 each additional hour
1 Chef per 50 people*

DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes and more.



DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

DONUT SUNDAE BAR

Chocolate and Vanilla Donuts
Vanilla Bean Ice Cream
Strawberry, Chocolate, and Caramel Sauce
Seasonal Berries
Sprinkles, Cookie Crumbs, Crushed Peanuts
Red Cherries and Whipped Cream

11.00 pp

THE SWEET TABLE

Chefs selection of Assorted Mini Cookies,
Panna Cottas, Chocolate Chunk Brownies
and Chocolate Dipped Goodies.

10.00 pp

COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip and
Snickerdoodle Cookies
Chocolate Brownies

Ice Cold Milk
9.00 pp

SHEET CAKE

Vanilla or Chocolate
125.00 half sheet
250.00 full sheet

TEXAS SWEET TREATS

Individual Flan, Chocolate Pecan Tres
Leches Bread Pudding with Barrel Aged
Whiskey Sauce, Churros and
Chocolate Pecan Cookies.

12.00 pp

PEACHES FOSTER

Ripened sweet peaches sauteed with
butter, cinnamon and brown sugar then
flambéed with Añejo tequila and served
with vanilla bean ice cream.

10.00 pp

Chef attendant - 225.00 per four-hour shift
30.00 each additional hour
1 Chef per 50 people

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine, premium and domestic beers.



BAR SELECTIONS

Select your preferred bar package based on our offerings below. Beverages are billed on consumption unless otherwise noted. All bar packages require a bartender, which are 225.00 per 4 hours (+30.00 for every additional hour)

HOSTED PREMIUM BAR

COCKTAILS

Featuring Svedka, Bombay, Bacardi Superior, Agavales Blanco, Jameson, Jim Beam, Dewars
7.00 per drink

WINE BY THE GLASS

Foot Print Chardonnay
7.00 per glass

Foot Print Cabernet Sauvignon
7.00 per glass

PREMIUM BEER *7.00 each*

DOMESTIC BEER *6.00 each*

Ask your catering sales manager for current selections on premium & domestic beer!

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire, Bacardi Superior, Agavales Reposado, Jameson, Maker's Mark, Dewar's 12, Crown Royal Rye
8.00 per drink

WINE BY THE GLASS

Foot Print Chardonnay
7.00 per glass

Foot Print Sauvignon Blanc
7.00 per glass

Foot Print Cabernet Sauvignon
7.00 per glass

PREMIUM BEER *7.00 each*

DOMESTIC BEER *6.00 each*

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Jalapeno and Minted Watermelon.



NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services
based on your group from the options below.

FRUIT INFUSED WATERS

Strawberry Jalapeno

Cucumber Lemon

Minted Watermelon

60.00 gallon

COFFEE AND TEA

Houston's own Coffee Brewer's JAVA

PURA Coffee

Assorted Hot Teas

65.00 per gallon, per selection

MEXICAN HOT CHOCOLATE

Hot Chocolate infused with cinnamon and Mexican Vanilla and topped with fresh whipped cream

59.00 per gallon

ASSORTED SOFT DRINKS (12 OZ.)

Coke, Diet Coke, Sprite, Coke Zero
3.50 each (on consumption)

BOTTLED WATER (12 OZ.)

Dasani *3.50 each (on consumption)*

MINUTE MAID ASSORTED JUICES (10 OZ.)

Apple, Orange and Mixed Berry
3.50 each

SPARKLING WATER (12 OZ.)

Perrier *96.00 per case (24 per case)*

SPARKLING WATER (1 LITER)

Acqua Panna *120.00 per case (12 per case)*

ENERGY DRINKS

Powerade or Red Bull

150.00 per case, per selection (24 per case)

SWEET ICED TEA

59.00 per gallon

LEMONADE

59.00 per gallon

WATER COOLER RENTAL

100.00 per day

5 GALLON WATER JUG

45.00 each

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the George R. Brown Convention Center. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

SUSTAINABILITY AND MENUS

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MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

PRICING AND GUARANTEES

Prices quoted in the menu do not include the 21% administrative fee or 8.25% sales tax, unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 10% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

MINIMUM REQUIREMENTS

There is a \$100.00 service fee for all orders under 25 guests, additional service fee may apply.

OVERSET POLICY

Levy Restaurants will provide a 5% overage (maximum overset of 30 guests). There will be an additional \$75 charge for each over-set of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

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SERVICE STAFF

Guest - server ratio is 1 server per 20 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$225.00 per four-hour shift with each additional hour of \$30 per hour.

EVENT TIMELINE

Prices are based on a two-hour meal period for breakfast, lunch, and dinner service. Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two hours.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

OUTSIDE FOOD AND BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

BEVERAGE SERVICES

We offer a complete selection of beverages to complement your event. Please note that alcoholic beverage services are regulated by the Texas Alcohol and Beverage Commission (TABC). Levy Restaurants, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDER-AGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed TABC Certified Bartender.

PAYMENT

We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least sixty (60) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (7) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card. A major credit card is required to be on-file for all events. Card will be used to guarantee payment of any replenishment or new orders requested during an event. These charges will be billed to the credit card unless payment is received at the end of the event.

