

# CATERING MENU

George R. Brown Convention Center

To all of our current and future clients, welcome.  
We look forward to providing memorable experiences through unparalleled service in our exceptional venue.  
Enjoy using the Interactive Catering Menu by simply clicking on the menu item you are interested in.

GET STARTED



# welcome





Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal.

Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of supplier that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they'll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the George R. Brown Convention Center welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience.

Please do not hesitate to contact your sales manager directly for more information.

# breakfast



# Continental

Minimum 35 guests with service up to two hours. Prices are listed per person.

## RISE AND SHINE 16.50

Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea, Fruit Juice

Assorted Breakfast Pastries

Seasonal Sliced Fruit

## HEALTHY START 19.50

Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea, Fruit Juice

Assorted Breakfast Pastries

Seasonal Sliced Fruit

Whole Bananas

Individual Yogurt with Granola Topping

## MORNING GLORY 23

Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea, Fruit Juice

Assorted Breakfast Pastries

Seasonal Sliced Fruit

Whole Bananas

Yogurt Bar: Greek Vanilla Yogurt, Dried Fruit  
Mix, Fresh Seasonal Berries, Granola Topping,  
Chopped Nuts

## BREAKFAST BOX ON THE GO 19.50

Granola Bar

Whole Seasonal Fruit

Individual Yogurt

Fresh Baked Muffin

Fruit Juice

## • ENHANCEMENTS

• TURKEY SAUSAGE LINKS 2  
• 2 per serving

• APPLEWOOD SMOKED BACON 4.50  
• 3 per serving

• BREAKFAST TACOS 7 each  
• Choice of One - Bacon, Barbacoa, or Homestyle  
• Hash Potatoes with Scrambled Eggs\* and Shredded  
• Cheddar in Flour Tortillas served with Pico de Gallo  
• and Salsa Verde

• BLOODY MARY BAR 11 each  
• Limes, Worcestershire Sauce, Tabasco, Pearl Onions,  
• Celery and Peppered Bacon  
• *Bartender Fee Applies*  
• \$35/hour with a four hour minimum per bartender

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices do not include administrative charge and taxes.

# Buffet

All selections include freshly brewed coffee, hot tea, decaffeinated coffee, assorted fruit juice, assorted breakfast pastries, seasonal fruit and bananas.

Minimum 35 guests with service up to two hours. Prices are listed per person.

## BACON AND EGGS 28

- Scrambled Eggs\*
- Applewood Smoked Bacon
- Breakfast Sausage
- Roasted Breakfast Potatoes
- Assorted Fruit Yogurt

## COUNTRY BREAKFAST 28

- Applewood Smoked Bacon
- Scrambled Eggs\*
- Breakfast Potatoes
- Biscuits with Country Sausage Gravy

## STEAK AND EGGS 28

- Country Fried Steak, Gravy
- Scrambled Eggs\*
- Southern Style Cheese Grits
- Biscuits with Whipped Honey Butter

## FRENCH TOAST 26

- Texas French Toast with Vanilla Infused-Maple Syrup
- Powdered Sugar, Fruit Compote
- Breakfast Sausage
- Scrambled Eggs\* with Cheddar Cheese, Chives

## ENHANCEMENTS

### OMELETS MADE TO ORDER\* 13

- Features Whole Eggs, Egg Substitute, Crumbled Bacon, Diced Ham, Yellow, Green, Red Peppers, Onions, Shallots, Mushrooms, Spinach, Cheddar, Feta Cheeses
- Chef Attendant Fees Apply (\$35/hour with a four hour minimum per attendant)*

### BREAKFAST CEREAL AND MILK 3.75

- 2%, Skim

### KASHI OATMEAL 5

- Individually Packaged; Honey, Chopped Nuts

### STARBUCKS BOTTLED FRAPPUCCINO 8 each

- Vanilla or Mocha



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# Plated

*All selections include freshly brewed coffee, iced water, orange juice and assorted breakfast pastries.*

*Hot tea and decaffeinated coffee available upon request.*

*Minimum of 35 guests. Prices are listed per person.*

## SCRAMBLED EGGS\* 20

Apple Smoked Bacon

Breakfast Potatoes

Grilled Tomato

## CINNAMON BRIOCHE FRENCH TOAST 20

Vanilla Infused Maple Syrup

Breakfast Sausage

Grilled Pineapple, Fresh Berry Garnish

## BRAISED BRISKET TOSTADA 27

Cumin-Braised Brisket

Scrambled Eggs\*

Refried Black Beans

Green Chile Cheddar Potatoes with Salsa Verde

## ENHANCEMENTS

### MINI SEASONAL FRUIT SHOOTER 7

Maple Honey Glaze

### SEASONAL FRUIT AND YOGURT

PARFAIT 5.50

### MIMOSAS 5



# lunch





# Boxed

*Selections include chips, whole seasonal fruit, chocolate chip cookie and bottled water.*

## FIESTA CHICKEN SALAD 19

Mixed Greens, Mesquite Grilled Chicken, Tomato, Cheddar Cheese, Cut Corn, Red Pepper Strips, Seasoned Black Beans, Ranch Dressing

## VEGETARIAN GREEK SALAD 18

Chopped Romaine, Feta, Kalamata Olives, Red Onion, Cucumber, Pepperoncini, Greek Dressing  
(Add chicken for \$2.00 additional)

## CHIPOTLE ROASTED CHICKEN SALAD SANDWICH 21

Fresh Made Chicken Salad, Chipotle Mayo, Red Leaf Lettuce, Avocado, Tomato, Sliced Croissant

## MARINATED GRILLED VEGETABLE WRAP 21

Portobello Mushroom, Bell Pepper, Zucchini, Tomato, Red Onion, Daikon Sprouts, Provolone, Spinach Tortilla

## ROAST BEEF\* AND CHEDDAR 22

Red Onion Marmalade, Tomato, Arugula, Rosemary Bread

## ROAST TURKEY AND SMOKED GOUDA 19.50

Red Leaf Lettuce, Tomato, Bermuda Onion, Wheatberry Bread

## HONEY HAM AND SWISS 19.50

Mesclun Greens, Tomato, Bermuda Onion, Soft Hoagie Roll

## CAPRESE AND GRAIN SALAD (GLUTEN FREE) 24

Mixed Greens, Roma Tomato, Mozzarella, Quinoa, Parsley, Lemon Whole Seasonal Fruit, Gluten-Free Dessert, Bottled Water



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# Buffet

*Buffets are served with iced tea and water. Coffee and hot tea is available by the gallon.*

*Minimum 35 guests with service up to two hours. Prices are listed per person.*

## URBAN COWBOY 38

Baby Mix Greens with Cracked Mustard Vinaigrette, Buttermilk Herb Ranch  
 Mustard Potato Salad  
 Chili Cumin Rubbed Rotisserie Chicken with Orange Ginger BBQ Sauce  
 Brisket with Shiner Bock BBQ Sauce  
 Pecan-Smoked Peppered Sausage with Bourbon BBQ Sauce  
 Roasted Corn with Chile-Lime Butter  
 Three-Cheese Mac and Cheese  
 Jalapeno Cornbread, Buttermilk Biscuits with Whipped Butter  
 Chocolate Bourbon Pecan Tarts  
 Pineapple Upside-Down Cake

## ADRIATIC DELIGHT 41

Mediterranean Green Bean Salad with Mixed Greens Balsamic Glazed Onions, Toasted Almonds, Herbed Vinaigrette, Italian Dressing  
 Cucumber Salad with Tomatoes, Dill  
 Oven Roasted Cod with Stewed Yellow, Red Tomato Concasse  
 Mediterranean Chicken with Lemon Caper Sauce  
 Molasses Roasted Squash, Red Lentil Casserole  
 Yellow Rice, Seasonal Vegetable Medley  
 Assorted Rolls, Butter  
 Walnut Baklava  
 Coconut Cake

## ITALIAN INFUSION 35

Romaine with Grated Parmesan, Garlic Croutons, Sundried Tomato Caesar Dressing, Balsamic Vinaigrette  
 Orzo Salad with Roasted Vegetables  
 Chicken Saltimbocca with Sage Au Jus  
 Mascarpone Ravioli in Smoked Tomato Ragu  
 Ratatouille  
 Garlic Breadsticks  
 Tiramisu  
 Chocolate Cannoli

## SOUP AND SALAD 26

Choice of Two Soups:  
 Roasted Corn Chowder, Creamy  
 Butternut Squash, Garden Vegetable Minestrone, Smoked Tomato Bisque or Chicken Tortilla  
 Mixed Seasonal Greens, Cucumber, Roasted Peppers, Red Onion, Tomatoes,  
 Olives, Mushrooms, Bacon Crumbles, Diced Ham, Turkey, Cheddar, Feta,  
 Shaved Asiago, Cornbread Croutons, Balsamic Vinaigrette, Buttermilk Herb Ranch  
 Artisan Rolls, Gourmet Crackers  
 Fresh Fruit Tarts

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**GRB DELI 27**

Mixed Green Salad with Tomatoes, Carrot Curls, Cucumbers, Balsamic Vinaigrette, Classic Ranch Dressing

Kettle Chips

Sliced Roast Turkey, Smoked Ham, Roast Beef\*

Sliced Provolone, Swiss, Sharp Cheddar

Lettuce, Red Onion, Tomato, Kosher Dill Pickles

Dijon Mustard, Mayonnaise, Horseradish Cream

Fresh Sliced Breads, Kaiser Rolls

Chocolate Cake

**PACIFIC RIM 32**

Cucumber, Tomato Salad with Sesame-Citrus Vinaigrette

Asian Slaw with Peanut Soy Dressing

Spicy Orange Grilled Chicken Stir Fry

Beef with Broccoli

Vegetable Egg Rolls with Sweet, Sour Dipping Sauce

Bok Choy, Baby Carrots

Steamed Jasmine Rice

Lemon Bars

Almond Cookies

**PRE-MADE SANDWICHES 29**

Bowtie Pasta Salad with Peppers, Olives, Broccoli, Cucumber

Combination of

Smoked Turkey with Gouda

Roast Beef\* with Cheddar

Grilled Chicken BLT

Seasonal Veggie Wrap on Spinach Tortilla

Kettle Chips

Horseradish Sauce, Deli Mustard, Mayo, Kosher Pickles

Assorted Dessert Bars

**SAVORING THE SOUTHWEST 35**

Mixed Seasonal Greens, Tequila-Lime Vinaigrette, Chipotle Ranch

Candied-Orange Guacamole with Tortilla Chips

Grilled Chicken, Beef Fajitas\*

Vegetable Fajitas (Pepper Medley, Caramelized Onions)

Refried Beans, Spanish Rice, Mexi-Blend Cheese, Sour Cream, Roasted Salsa Roja, Jalapenos

Corn, Flour Tortillas

Cinnamon-Sugar Churros

Tres Leches

Add 3 oz. Garlic Grilled Shrimp \$8



# a la carte



# A La Carte

*Due to perishability, snacks items may not be charged on consumption.*

<b>Breakfast Sandwiches</b>	7.00 each
Freshly Baked Buttermilk Biscuit with Choice of Egg* and Cheese or Sausage, Egg* and Cheese	
<b>Kettle Chips with French Onion Dip</b>	3.75 per person
<b>Tortilla Chips with Salsa and Guacamole</b>	4.50 per person
<b>Pita Chips with Hummus and Spinach Dip</b>	5.75 per person
<b>Assorted Fruit and Ice Cream Novelties</b>	5.00 each
**Requires freezer rental at \$75 per day (operates on 120 V electricity- Contact Smart City for pricing)	
<b>Assorted Cookies</b>	51.00 per dozen
Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut Butter	
<b>Chocolate Fudge Brownies</b>	48.00 per dozen
Nuts Optional	
<b>Assorted Breakfast Breads, Pastries and Muffins</b>	54.00 per dozen
<b>Assorted Bagels and Cream Cheese</b>	60.00 per dozen
<b>Assorted Candy Bars</b>	4.00 each
<b>Granola Bars</b>	2.75 each
<b>Individual Fruit &amp; Vanilla Greek Yogurts</b>	4.25 each
<b>Assorted Whole Seasonal Fruit</b>	3.00 each
<b>Individual Assorted Bags of Snacks</b>	3.75 each
<b>Jumbo Soft Pretzels with Spicy Mustard</b>	5.75 each
<b>Chocolate-Dipped Strawberries</b>	3.75 each

## Drinks

<b>Assorted Soft Drinks</b>	3.25 each	<b>Lemonade</b>	37.00 per gallon
<b>Bottled Water</b>	3.25 each	<b>Iced Tea</b>	37.00 per gallon
<b>Red Bull Energy Drinks</b>	8.50 each	<b>Arnold Palmer Iced Tea</b>	40.00 per gallon
<b>Assorted Fruit Juices</b>	3.75 each	<b>Fruit Punch</b>	37.00 per gallon
<b>Seasonal Berry and Mint Infused Water</b>	37.00 per gallon	<b>Fresh Brewed</b>	54.00 per gallon
5 gallon minimum applies		Coffee, Decaf and Tazo Hot Tea	
<b>Citrus and Basil Infused Water</b>	37.00 per gallon	<b>Iced Coffee</b>	54.00 per gallon
5 gallon minimum applies		<b>Water Cooler Rental</b>	100.00 per day
		5 Gallon Water Jug	40.00 each

# break



# Meeting Break Packages

Coffee and hot tea is available by the gallon.

Minimum 35 guests with service up to one hour. Prices are listed per person.

## HOUSTON TRAIL RIDERS 13

Big Cheese Trail Mix (Nacho Peanuts, Cheese Pretzel Gems, Rye Chips, Sesame Seed Breadsticks, Plain Breadsticks, Cheese Sesame Sticks, Cheese Crackers)

Berry Good Mix (Pineapple, Golden Raisins, Blueberries, Cranberries, Walnuts, Almonds, Cherries)

Happy Hour Mix (Cashews, Pecans, Almonds, Cajun Hot Corn Sticks, Rice Snacks, Wasabi Peas, Butter Toffee Peanuts, Hot Mustard Pretzels)

Beef Jerky

Assorted Soda, Bottled Water

## ENERGY BAR 13.50

Nutrigrain Bars, Whole Fresh Fruit, Individual Fruit Yogurt with Granola Mix Topping, Granola Bars

Assorted Sodas, Bottled Water

## SOUTH OF THE BORDER 11

Tortilla Chips with Tomatillo Salsa, Pico de Gallo, Guacamole, Queso, Grapefruit Margarita Water

Assorted Sodas

## SWEET SHOPPE 14

Gummy Bears, Assorted Jelly Beans, Yogurt-Covered Raisins, Mini Chocolate Chip Cookies, Soda Bar (Peach, Vanilla, Cherry Syrups), Bottled Water

## AT THE BALLPARK 13

Soft Pretzels, Nachos (Queso, Chili, Pickled Jalapenos), Cracker Jacks

Assorted Sodas, Bottled Water

## GOURMET CHEESE BOARD 12.50

Imported and Domestic Cheeses (May Include Gorgonzola, Brie, Fontina, Bleu, Cheddar, Mozzarella), Seasonal Fruit Garnish, Lavosh, Crackers

Assorted Sodas, Bottled Water

## CHOCOLATE OVERLOAD 11.50

Miniature Chocolate Chip Cookies, Mini Fudge Brownies, Chocolate-Covered Strawberries, Assorted Miniature Chocolate Bars

Milk (2%, Skim), Bottled Water

## NATURE HIKE 14.50

Yogurt Parfaits with Granola, Fresh Berries

Granola Bars

Sweet Trail Mix

Cucumber-Mint Infused Water, Lemonade, Bottled Water

## ENHANCEMENTS

### INFUSED WATER 2.50

minimum 35 guests

### ASSORTED MUFFINS AND PASTRIES 3.50

### KETTLE CHIPS WITH BUTTERMILK RANCH AND FRENCH ONION DIP 3

# reception





# Hors d'oeuvres

All selections are based on a minimum of 50 pieces.

## Cold

CHILLED BEEF TENDERLOIN CROSTINI\* 350

TOMATO-MOZZARELLA BASIL SKEWER 200

BOURSIN CUCUMBER CUP 200

SEARED SCALLOP 425

Jalapeno-Bacon Jam, Citrus Vinaigrette,  
Mixed Greens

SEASONAL CRUDITÉS SHOOTERS 300

Buttermilk Herb Ranch

JUMBO SHRIMP COCKTAIL 275

Remoulade, Cocktail Sauce, Lemon Wedges

ASIAN CHICKEN SALAD TARTLET 200

MINI BAGUETTE 200

Pesto Goat Cheese, Tomato

TOMATO BRUSCHETTA ON CROSTINI 200

Assorted Tea Sandwiches per dozen

WATERCRESS AND SMOKED SALMON 30

CURRIED CHICKEN SALAD 30

BOURSIN AND CUCUMBER 30

ROAST BEEF\* AND HORSERADISH 36

## Hot

PESTO LOLLIPOP LAMB CHOPS\* 395

SHINER BOCK BEEF\* SLIDER 275

CHICKEN WAFFLE CONES 350

Peppered Bacon, Honey Maple Glaze, Scallions

ADOBO CHICKEN TAQUITO 200

Cilantro Dipping Sauce

SPICY BBQ PORK SLIDERS 275

Asian Slaw

BACON-WRAPPED STUFFED JALAPENOS 225

Texas Peach BBQ Sauce

GOAT CHEESE AND CARAMELIZED ONION

FLATBREAD SQUARE 200

PORK POTSTICKERS 200

Ginger Hoisin Sauce

BLACK BEAN EMPANADAS 225

Chipotle Ranch

CHIPOTLE HONEY CHICKEN WINGS 150

VEGETARIAN EGG ROLLS 200

Ginger Soy Dipping Sauce

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# Displays and Platters

*Prices are listed per person.*

## ANTIPASTO MISTO 10.75

Prosciutto, Capicola, Peppered Sausage, Sopressata, Mozzarella, Provolone  
Sweet Cherry Peppers, Marinated Olives, Artichokes, Pepperoncini  
Focaccia, Breadsticks

## IMPORTED AND DOMESTIC CHEESE 9.50

Brie, Smoked Gouda, Dill Havarti, Fontina, Bleu, Cheddar, Gruyere  
Seasonal Fruit Garnish, Lavosh, Gourmet Crackers

## ROASTED AND GRILLED VEGETABLES 6.50

Portobello, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash, Extra Virgin  
Olive Oil, Aged Balsamic Vinegar, Sun-Dried Tomato Hummus, Pita Bread

## FRESH VEGETABLE CRUDITÉ 8

Baby Carrots, Celery, Zucchini, Bell Peppers, Yellow Squash, Grape Tomatoes, Cucumbers,  
Buttermilk Herb Ranch

## FRESH SLICED FRUIT AND SEASONAL BERRIES 7

Grand Marnier Yogurt Dip

## PETITE TEMPTATIONS 14.50

Nutella S'Mores Shooters

Churros with Macerated Berries, Caramel Sauce,  
Cinnamon-Sugar, Whipped Cream

Stout Beer Parfaits with Caramel Sauce,  
White Chocolate Mousse



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# Reception Stations

Most stations will require an attendant. Prices are listed per person.

Culinary attendants charged at \$35/hr. (4 hour minimum applies)

## LITTLE ITALY 12.50

Grilled Chicken  
Assorted Miniature Pasta  
Smoked Gouda, Provencal Sauces  
Peppers, Sun-Dried Tomatoes, Spinach, Mushrooms

## GOURMET MAC-N-CHEESE 13.50

Four-Cheese, White Truffle, Sharp Cheddar  
Braised Short Rib, Roasted Chicken  
Caramelized Apples, Chives, Red Onion Chutney,  
Fried Shallots, Wild Mushrooms

## FISH TACOS\* 11

Citrus-Grilled Tilapia with Cilantro Lime Slaw,  
Black Bean, Roasted Corn Mash  
Scotch Bonnet Aioli, Warm Corn Tortillas

## STEAMSHIP ROUND OF BEEF\* 12

minimum 150 guests  
Creamy Horseradish Sauce, Dijon Mustard, Mayo  
Miniature Onion, Silver Dollar Rolls

## HERB CRUSTED BREAST OF TURKEY 12

Herbed Aioli, Dijon Mustard  
Jalapeno Cornbread Squares

## ROMAINE CAESAR SALAD BAR 9

Smoked BBQ Chicken, Cornbread Croutons,  
Fried Capers, Fresh Shaved Parmesan Cheese,  
Vine Ripe Tomatoes, House Made Caesar  
Dressing

## TEX-MEX RICE BAR 11.50

Yellow, Cilantro, Black Bean Rice  
Chicken Tinga, Carne Asada\*, Mexican Squash  
Ranchero (Vegetarian)  
Diced Tomatoes, Sour Cream

## GUACAMOLE AND SALSA BAR 8.50

Fresh Classic Guacamole  
BLT Guacamole  
Roasted Corn, Cucumber Salsa  
Roasted Red Salsa  
Tomatillo Salsa  
Tortilla Chips, Plantain Chips

## SLIDER DOGS AND TRUFFLE

### PARMESAN TATER TOTS 11

Chicago Style: Tomato, Dill Pickle Spear,  
Celery Salt, Yellow Mustard

New York Style: Sauerkraut, Chopped Onion,  
Deli Mustard

Texas Style: Grated Cheddar Cheese, Chili, Jala-  
penos

## VIENNESE COFFEE BAR 9

minimum 50 guests

Brandy, Whiskey, Amaretto Disaronno, Kahlua  
Chocolate Sauce, Cinnamon Sticks, Chocolate  
Shavings, Whipped Cream

*Bartender Fee Applies*

*\$35/hour with a four hour minimum per bartender*

# plated



# Entrées

*Plated meals are served with bread, whipped butter, freshly brewed coffee, iced tea and water.*

*Salads and desserts are priced separately.*

*Minimum of 35 guests. Prices are listed per person.*

## HERB-CRUSTED BEEF TENDERLOIN\* 50

Chipotle Butter

## PAN-SEARED SALMON\* 34

Lemon-Butter Beurre Blanc

## BRAISED SHORT RIBS 48

Applewood Smoked Bacon,  
Aged Vinegar Reduction

## CHARGRILLED FLAT IRON\* 35

Red Wine Demi-Glace

## PARMESAN-CRUSTED CHICKEN BREAST 25

Roasted Tomato Ragout

## FRENCHED CHICKEN BREAST 25

Thyme Au Jus

## GRILLED PORK CHOP 37

Rosemary Teriyaki Butter Glaze

## ATLANTIC COD\* 24

Sweet Thai Chile Sauce

## CITRUS-CHILE MARINATED CHICKEN 25

Chipotle Honey Glaze

## Accompaniments

*Please select (1) Starch and (1) Vegetable*

Herbed Cous Cous

Roasted Garlic Mashed Potatoes

Chive Potato Puree

Salt-Crusted Fingerling Potatoes

Cilantro Rice

Parmesan Risotto

Pesto Polenta

Sugar Snap Peas

Wilted Spinach and Button Mushrooms

Seasonal Mixed Vegetables

Haricot Verts

Glazed Carrots

Roasted Corn Relish

Grilled Calabasitas

*Additional \$3.50 for the following sides:*

Four-Cheese Macaroni

Roasted Root Vegetables

Quinoa Pilaf

Wild Rice Pilaf

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## Light Fare Entrées

*Plated meals are served with bread, whipped butter, freshly brewed coffee, iced tea and water. Salads and desserts are priced separately.*

*Minimum of 35 guests. Prices are listed per person.*

### SMOKED CHICKEN AND PENNE 26

Warm Sliced Chicken Breast, Penne Pasta, Sun-Dried Tomato, Basil, Artichokes  
Garlic Mascarpone Crème Sauce

### TEX-MEX CHICKEN WRAP 18

Chipotle Grilled Chicken, Crisp Romaine, Roasted Peppers, Cotija Cheese  
Cilantro, Black Bean, Roasted Corn Salad

### CHICKEN CAESAR SALAD 22

Grilled Chicken Breast, Romaine, Parmesan, Garlic Croutons, Basil Crostini  
Caesar Dressing

## Specialty Entrées

*Plated meals are served with bread, whipped butter, freshly brewed coffee, iced tea and water. Salads and desserts are priced separately.*

*Minimum of 35 guests. Prices are listed per person.*

### VEGETARIAN 22

Roasted Seasonal Vegetable Lasagna with Zesty  
Marinara Sauce

### MUSHROOM STRUDEL 30

Buttery Pastry, Butternut Squash Puree, Balsamic  
Reduction

### VEGAN 22

Tofu Stir Fry: Grilled Tofu, Sautéed Mushrooms,  
Vegetables, Soy Ginger Sesame Sauce, Steamed  
Jasmine Rice

### PORTOBELLO "FILET" 23

Herb-Crusted Portobello Mushroom, Caramelized  
Onions, Root Vegetable Ragout, Garlic Mashed  
Potatoes

### GLUTEN-FREE 25

Goat Cheese Napoleon: Grilled Eggplant,  
Portobello Mushroom, Tomato, Zucchini,  
Smoked Tomato Coulis

### GARDEN VEGETABLE AND RICOTTA TORT 32

Chunky Tomato Basil Sauce with Olives, Capers,  
Red Pepper Relish

### KOSHER Market

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## Duo Entrees

*Plated meals are served with bread, whipped butter, freshly brewed coffee, iced tea and water.  
Salads and desserts are priced separately.*

*Minimum of 35 guests. Prices are listed per person.*

### CHARRED BEEF TENDERLOIN\* AND MAPLE GLAZED SCALLOPS\* 52

Charred Tenderloin with Smoked Bacon, Apple Balsamic Glaze  
Maple Glazed Scallops  
Boursin Mashed Potatoes  
Seasonal Vegetables

### GRILLED TENDERLOIN\* AND GULF COAST SHRIMP 47

Tenderloin with Cracked Pepper Demi-Glace, Caramelized Shallots  
Gulf Coast Shrimp, Garlic, Southern Spices  
Herbed Potato Dauphinoise, Grilled Asparagus

### PARMESAN-CRUSTED CHICKEN AND STRIPED BASS\* 36

Parmesan-Crusted Chicken Breast with Goat Cheese, Olive Tapenade  
Striped Bass with Artichoke Cream Sauce  
Lemon Mascarpone Risotto  
Seasonal Baby Vegetables

### CHICKEN AND PAN-SEARED SALMON\* 36

Seared Airline Chicken Breasts with Mushroom Tomato Ragout  
Pan-Seared Salmon with Red Pepper Coulis  
Grilled Roasted Garlic Polenta Cake  
Baby Mixed Vegetables

## ENHANCEMENTS

### TAPAS 4

Hearts of Palm Salad with Roasted Red Peppers

### LEMON-THYME SORBET 4

### PEACH ICED TEA 2



# Salad

## POACHED PEAR SALAD 9

Mixed Greens, Poached Pear, Teardrop Tomatoes, Crushed Pistachios, Honey Goat Cheese Crostini  
Honey Mustard Champagne Vinaigrette

## CAPRESE SALAD 9

Vine-Ripened Tomatoes, Mozzarella, Basil Drizzled with Balsamic Vinegar, Extra Virgin Olive Oil

## WEDGE SALAD 6.75

Bleu Cheese, Bacon Crumbles, Tomatoes  
Bleu Cheese Vinaigrette

## CAESAR SALAD TEJANA 6.50

Romaine, Cornbread Croutons, Parmesan Cheese, Capers, Tomato, Kalamata Olives  
Chipotle Caesar Dressing

## HARVEST SALAD 5.75

Mixed Greens, Tomato, Cucumber, Carrot Curls Lemon-Herb Vinaigrette

## FARMERS' MARKET SALAD 5.75

Iceberg, Romaine, Mandarin Oranges, Shaved Parmesan, Sundried Cranberries  
Pineapple Vinaigrette



*Prices do not include administrative charge and taxes.*



# Dessert

## CHOCOLATE FANTASY 9

Devil's Food Cake with Coconut, Pecan Praline Sauce

## CRÈME BRULÉE CHEESECAKE 7.50

Whipped Cream, Macerated Berries

## CHOCOLATE BREAD PUDDING 7

Vanilla Crème Anglaise

## OLD FASHIONED CARROT CAKE 6.50

Traditional Cream Cheese Icing

## TRES LECHEs CAKE 6

Rum Milk Syrup, Vanilla Cream Swiss Meringue, Fresh Strawberry Garnish

## FRUIT AND BERRY TART 8

Crème Anglaise

## FLOURLESS CHOCOLATE CAKE (GLUTEN FREE) 9

Seasonal Berry Garnish

# beverages



# Bar Beverages

Please see your Sales Manager for Additional Selections

## PREMIUM SPIRITS

Finlandia Vodka, Bombay Original Gin, Bacardi Superior Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Gold Tequila

## BEERS

Budweiser, Bud Light, Miller Lite, Corona, St. Arnold Amber, Shiner Bock, St. Pauli Girl N/A

## HOSTED CONSUMPTION/CASH BAR

	Hosted	Cash
Premium Spirits	6.50	7.00
Top Shelf Spirits	7.00	7.50
Super Top Shelf Spirits/Cordials	8.00	8.50
House Wine (glass)	5.50	6.00
Domestic Beer	5.50	6.00
Imported, Craft Beer	6.25	6.75
Soft Drinks	3.25	3.75
Spring Water	3.25	3.75
Sparkling Mineral Water (Perrier)	4.00	4.50
Juices (Orange, Apple, Cranberry)	3.75	4.25

## BEER BY THE KEG

### DOMESTIC KEG BEER 475

Budweiser, Bud Light, Miller Light

### IMPORT KEG BEER 675

Shiner Bock, St. Arnolds, Heineken, Corona & Amstel

## BAR PACKAGES

Must be purchased for full guest guarantee

One Hour	15.00 per person
Two Hours	20.00 per person
Three Hours	28.00 per person
Four Hours	36.00 per person
Five Hours	48.00 per person

Prices do not include administrative charge and taxes.

# Crafted Cocktails

## ORIGINAL MARGARITA 8 each

Traditional Blend of Tequila, Triple Sec,  
Fresh Lime Juice

Also Available in Mango, Acai Berry Flavors

## POMEGRANATE MOJITO 8 each

Rum, Fresh Mint, Lime

A Cuban Classic with a Twist!

## BLUE AMERICANA 8 each

Sparkling Wine Combined with Luscious  
Blackberries, Blueberries, Blue Curacao

## BLOODY MARY 7.75 each

Vodka, Tomato Juice, Worcestershire Sauce,  
Tabasco, Olives, Pearl Onion, Celery Garnish

## WHITE SANGRIA 7.50 each

Sauvignon Blanc, Pinot Grigio, Brandi, Fresh Citrus  
Fruit, Sugar, Club Soda

## MIMOSA 7.50 each

Fresh Orange Juice, House Champagne

## TEXAS TEA 7.50 each

Lemonade, Deep Eddie's Sweet Tea Vodka,  
Sugared Rim



# Wine

## SPARKLING

Domaine Chandon Brut, California 65  
Prosecco, Zonin, Italy 40  
Moscato, Beringer, California 28

## WHITE

Sauvignon Blanc, Kim Crawford, New Zealand 65  
Chardonnay, Sonoma-Cutrer, California 55  
Chardonnay, William Hill, California 40  
Pinot Grigio, Ecco Domani, Italy 35  
Chardonnay, Canyon Road, California 28

## RED

Malbec, Tamari Reserva, Argentina 55  
Pinot Noir, MacMurray Ranch, California 50  
Cabernet Sauvignon, Louis Martini, California 42  
Zinfandel, Gnarley Head Old Vine, California 40  
Red Blend, M nage a Trois, California 38  
Merlot, Casa Lapostolle, Chile 35  
Red Blend, Apothic Red, California 35  
Cabernet Sauvignon, Canyon Road, California 28



*Prices do not include administrative charge and taxes.*

# Catering Standards and Guidelines

## FOOD AND BEVERAGE REGULATIONS

The George R. Brown Convention Center is managed and operated exclusively by Aramark Sports and Entertainment Services, LLC. All food and beverage items served within the George R. Brown Convention Center must be prepared and presented by Aramark. Outside food and beverage is not permitted.

Aramark, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Texas Alcohol and Beverage Commission (TABC) rules and regulations. Bringing in alcoholic beverages is not permitted.

## Event Planning

### FOOD AND BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we kindly 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 Catering Sales Manager will review then and, in turn, provide you with written confirmation of services. The confirmation will be in the form of individual event orders for each individual service along with an Aramark catering services agreement outlining the specific agreements between the customer and Aramark Sports and Entertainment Services, LLC. If the signed catering service agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. Signed event orders must be received 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 event orders, when completed, will form part of your contract.

90 DAYS	60 DAYS	45 DAYS	30 DAYS	7/5/3 DAYS
Credit Application for Master Account DUE **if applicable	Deposits and Signed Service Agreement	DUE F&B Specifications	DUE Signed Event Orders	DUE Final Guarantees Due

### PAYMENT POLICY

Our policy requires 100% of total estimated charges in advance of the first scheduled event.

### ACCEPTABLE FORMS OF PAYMENT

Wire transfers, company check, American Express, VISA, MasterCard and Discover are considered acceptable forms of payment. Incoming wire transfers will be charged a \$25 wire fee. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders and changes to existing orders. If payment is received within less than five (5) business days prior to the event, a credit card payment will be required.

### ADVANCE DEPOSIT/MASTER ACCOUNTS

To establish a master account for direct billing, please contact your Catering Sales Manager. Approval is based on credit history and all credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. For customers who qualify for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges prior to the first scheduled event. The remaining 25% plus any additional services ordered on-site will be due NET 30 upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

## FINAL GUARANTEES

To ensure the success of your event(s), it is necessary that we receive your "final guarantee" (confirmed attendance) for each meal function according to the following:

EVENT UP TO 500 PEOPLE	EVENTS 501-2,500 PEOPLE	EVENT OVER 2,500 PEOPLE
Three (3) business days prior to event	Five (5) business days prior to event	Seven (7) business days prior to event

Please note that the above schedule excludes weekends and holidays. Once final guarantees are submitted, the counts may not be decreased.

## OVERAGES

For every plated event, Aramark shall be prepared to serve 5% over the final guarantee, up to a maximum of 50 meals. This excludes buffets, box lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. Aramark will make every effort to accommodate increases to your count(s) after the Final Guarantee is due. However, any increases 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. If overset tables are utilized, they will not be pre-set with food or beverage unless requested (additional charges will apply).

## SPECIAL MEALS

Your Catering Sales Manager is available to consult with you on special meal requests and pricing to serve vegetarian, gluten free, vegan, kosher, halal and other dietary restrictions. Such special requests are due 21 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance. Special meal requests added on-site are subject to availability.

## MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 35 guests for table service, buffet meal or box lunch functions. If the guaranteed attendance is less than 35 guests, a \$100 small group fee will be applied to each function.

## 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).

## TAXES AND FEES

All food and beverage items and equipment rentals (including alcoholic beverages) are subject to a 20% administrative fee, applicable 8.25% Texas sales tax and 8.25% Alcohol Tax. The administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and is not distributed to employees. The administrative fee and sales tax are subject to change at any time and without notice. Please note that all administrative fees and delivery charges are taxable in the state of Texas. Labor fees are also subject to applicable Texas sales tax. Tax exempt organizations must provide a Texas Sales and Use Tax Exemption Certificate, which must be on file prior to the event if applicable.

## DELIVERY AND REFRESH FEES

A \$25 delivery fee will be assessed for each initial delivery. This includes exhibitor catering, buffets and breaks, but does not apply for plated meal functions. A \$25 refresh fee will be assessed for each on-site request for additional services.

# Catering Standards and Guidelines

## General Information, Policies and Procedures

### TABLE STANDARDS

The Aramark catering minimum standard for a plated/seated meal is for the service at tables of 10 guests with (1) server per 25 guests. For buffet meals, the Aramark minimum standard is (1) server per 75 guests. A fee will be applied for any request for additional wait staff to service the event at \$35 per hour, per server plus applicable sales tax with a four (4) hour minimum.

### CHINA SERVICE

China and glassware are standard for seated meal services. All other services including beverages, buffets, boxed lunches, breaks, receptions that do not accompany dinner and bar-only functions will be served on biodegradable compostable ware unless requested by the client and a \$3.00 service fee per person, per function plus applicable sales tax will be applied. China is not allowed on the exhibit hall floor and exhibitor booth services will be served on biodegradable compostable ware only.

### LINEN SERVICE

Round tables for full meal functions are dressed with white 90x90 lap-length linens. White linen napkins will be provided for plated meal functions only. Roll in tables will be provided for buffet services and dressed with black linen. Linens will not be provided for room sets that do not have meal functions and additional table linens are available to rent. For specialty linen packages please consult your Sales Manager.

### ALCOHOL SERVICE

Aramark, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Texas Alcohol and Beverage Commission (TABC) rules and regulations. In compliance with Texas state law, all beer, wine, and liquor is supplied by Aramark and must be served by an Aramark employed TABC Certified Bartender. No alcoholic beverages may be removed from the George R. Brown Convention Center or Theater District. Bringing in alcoholic beverages is not permitted and customer must comply with all applicable local and state liquor laws.

### EXTENDED PROGRAM/SERVICE TIMES

Our services are based upon the following time guidelines, timed from doors open to doors closed.

BREAKFAST	LUNCH	SNACKS/BEVERAGE BREAKS	RECEPTION	DINNER
2 Hours	2 Hours	1 Hour	2 Hours	3 Hours

Any extended program or delay in service is subject to additional hourly labor fees.

Please note that if your event includes a scheduled program, we ask that you submit a detailed timeline at least three (3) business days prior to your event to ensure that sufficient consideration is made in planning your event. The timeline should include service start/break/end times, and if applicable, times when staff should vacate the floor. Events scheduled for Public Holidays and late night services may incur additional labor fees.

### MEETING BREAK PACKAGES

Meeting breaks are priced and designed to endure a maximum of one hour of service. Should the time be requested for extension of services, a per person charge equivalent to the price paid (per person) will apply for each additional hour.



## Services and Upgrades

### STAFFING AND ATTENDANTS

\$140 each for a four (4) hour minimum, \$35.00 each additional hour and is subject to applicable sales taxes.

Wait Staff (1 per 100 guests)

Booth Service Attendant

Bartender (1 per 100 guests)

Cashier for Cash Bar (1 per 100 guests)

Chef/Carver (1 per 25 guests)

Wine Stewards (1 per 100 guests)

### SERVICE UPGRADES

Item placement (menus, books, favors, etc.) - \$1.00 per item and is subject to the administrative fee and applicable sales taxes. Specialty linens available for an additional rental charge and is subject to the administrative fee and applicable sales taxes.

Floral arrangements upon request for an additional charge and is subject to the administrative fee and applicable sales taxes.

### EXHIBITOR FOOD AND BEVERAGE POLICY

Aramark is the exclusive provider of all food and beverages at George R. Brown Convention Center.

As such, any requests to bring in outside food and beverages will be at the caterer's discretion and will be considered on a case by case basis. Please inquire with your sales professional as additional fees may be incurred. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

Exhibitor catering is not responsible for nor will we supply table and chair equipment, trash removal or electrical for your booth. You must order through your service contractor. Our food and beverages are provided on compostable disposable ware. Exhibitor catering is not charged on consumption. Aramark requires that an Aramark employed TABC certified bartender must dispense all alcoholic beverages and any remaining product must remain on premises. All show orders must be received a minimum of 14 days prior to the show to ensure availability of the food and beverages, and appropriate staffing to prepare, deliver and service your account. A 10% late charge will apply to all orders received within 14 days of the show.

