



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

that 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.

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

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.

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% service charge 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.

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.

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 \$160.00 per four-hour shift with each additional hour of \$40 per hour.

EVENT TIMELINE

Levy Restaurants is proud to be the exclusive provider. 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 UNDERAGE 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.

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 THREE 13.00

+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

7.00 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 3 "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
(Chocolate Chip, Snickerdoodle,
Oatmeal Raisin, Chewy Chocolate and
Chipotle, Tamarind Gingersnap, PBJ
Thumbprints, Chocolate Chip with Pretzels
and Butterscotch, Lime-Basil Shortbread)

51.00 dz

Brownies by the dozen **48.00 dz**

Breakfast Pastries by the dozen **54.00 dz**

Cupcakes (Mexican Vanilla and Blue Heron
Farms Cajeta, Devil's Food and 8th Wonder
Brewery Coffee Porter, Beet Red Velvet
with Pure Luck Dairy Cheesecake Frosting,
Agavales Tequila and Citrus) **48.00 dz**

Energy Bars **54.00 dz**

Bagged Chips **43.00 dz**

Granola bars **33.00 dz**

Whole fruit **40.00 dz**

Sliced fruit platter **8.00pp**

Potato Chips & Choice of dip
46.00 dz

Choice of nuts **23.00**

Tortilla chips and salsa **50.00**

Individual Yogurts **4.00 each**

GOURMET NACHO & SALSA BAR

Zesty beef chili, spicy queso sauce, crispy
corn tortilla chips and our house salsa
verde, pico de gallo and salsa rojo. Served
with sour cream, jalapeños and Signature
hot sauces

8.50 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 carrot,
celery, crackers and bagel chips **10.00 pp**

MAKE YOUR OWN MARKET SALAD

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.



MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

Chef Attendant required - 1 attendant per 50 guests

31.00 PER GUEST

Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.

GREENS

choose two

- Mixed baby greens
- Baby Gem Lettuces
- 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
- +5.00 per guest for each additional choice*

CHEESE

choose two

- Blue 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
 - Raspberry Vinaigrette
 - Avocado and Tequila-lime Vinaigrette
 - Classic Ranch
- +2.00 per guest for each additional choice*

CHEF'S BEST BOX LUNCHESES

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, crisp farm-fresh salads, crunchy sides and sweet treats.

29.00 PER BOX

GOURMET SANDWICHES

choose one

Woodlands Turkey, Cranberry chutney, sweet onion jam

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

Roast beef and Gruyere with Horseradish Cream on onion roll

Smoked Ham and Swiss with mustard butter on pretzel bun

Pesto Vegetable Salad, spinach & provolone

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

FARMER SALADS

choose one

Grilled Chicken Caesar

Vegetable Chop

Bistro Style

Deluxe Garden

WHOLE FRUIT & CHIPS

choose two

Assorted Apples, Pears

Barbecue Chips

Vegetable Pasta Salad

House made kettle chips or a local brand

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, garlic butter chefs choice of seasonal vegetable. Round out your entree option with gourmet salads and desserts, coffee and iced tea

ENTRÉES

Chicken

Lemon Rosemary chicken with garlic.
AuGratin potato cake is the best! **32.00**

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

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

Morraccan spiced chicken with orange, tomato, black currants and almonds with basmati rice **35.00**

Meat

Braised Short-rib, herb polenta, and natural cabernet reduction. **48.00**

Mesquite smoked brisket, crushed corn pudding, three cheese spinach soufflé **36.00**

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

Pork

Double Cut Pork Chop grilled and served with sweet potato soufflé and a Zinfandel bing cherry sauce **44.00**

Seafood

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

Chili spiced grilled shrimp with grit cake **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 Roll 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**

SALAD

Mixed Field Greens, cucumber, grape tomato, carrots and Avocado and tequila-lime vinaigrette **6.00**

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

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

Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons **6.50**

Southern Salad, baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette **7.00**

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 Lamp Chop and Gulf Shrimp with butternut squash and polenta **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**

CHILLED ENTRÉE

Dragon's Gate Asian Chicken Salad with char su chicken, hoisin noodles, sweet and sour vegetables, 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, wrapped artisan greens, vegetable salad and classic mustard vinaigrette **30.00**

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

DESSERTS

choose one

Plantains Misu with a proprietary twist on a classical favorite served with house-made vanilla wafers **6.00**

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

Key Lime wih 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**

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 Blue *7.50 each*

Tandori Chix 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 jalapeno 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 N Waffle Slider with cayenne syrup and buttery waffles

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 grit mill grits with dry rubbed gulf shrimp

7.00 each

Texas Smoked Brisket Tacos with local chow chow, cilantro and Signature BBQ sauce

6.50 each

ARTISANAL CHARCUTERIE

Imported prosciutto, salami, mortadella and coppa served with pickled vegetables, sliced old world breads and flavored olive oil

17.00 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

8.00 PP

ARTISANAL BAVARIAN PRETZEL

A George R. Brown Convention Center Signature Snack. Hand rolled in-house and served warm.

Bacon, Jalapeno, Cheddar with cheese sauce
Smoked ham and Gouda with apple mustard | Cinnamon Sugar with vanilla bean sauce
Shiner Bock and Cheddar with horseradish dip | Italian Sausage with tomato aioli

8.00 EACH

ANY TIME OF THE DAY

Includes signature rolls, garlic butter, coffee and iced tea



TEX-MEX

Our Mexican themed Chef Table creates a lively festive atmosphere as chefs prepare fresh guacamole in an authentic molcajete alongside assorted salsas ranging from mild to zesty and toasty warm chips. Rich, savory entrees round out this exciting signature experience

69.00 PP

ENTREES

choose two, additional choice 10.00 pp

Pollo Adobado Ancho-marinated chicken breast with slow cooked-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 crema. Served with sweet plantains and pickled chipotle onion

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

SIDE PLATTERS

choose four, 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

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.

47.00 PP

ENTREES

choose two, 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

Albondigos 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

DESSERT

choose one, additional choice 5.00 pp

Sopapilla Cheesecake

Polvorones with almond cookies

Velencia Orange Cupcakes

Arroz con Leche with cinnamon & raisins

SIDE PLATTERS

choose two, additional choice 6.00 pp

Paprika Potatoes Red potatoes pan roasted

Ensalada Mixta Olives, tomato, cucumber, asparagus with 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

ANY TIME OF THE DAY

continued



ITALIAN BISTRO

Explore the artisanal side of Italy with expertly curated charcuterie boards showcasing hand carved prosciutto and gourmet cured meats complemented by a bounty of complex cheeses and tangy pickled vegetables.

49.00 PP

ARTISAN MEATS

choose three

Genoa salami
Soppressata
Mortadella
Capicola
Roast Turkey
Roast Beef Sirloin
Smoked Ham

add additional 7.00 pp

ARTISAN CHEESE SERVED WITH HONEY, NUT, AND DRIED FRUIT GARNISHES

choose three

Aged Provolone
Tommasville Tomme
Maytag Blue
Brie
English Cheddar
Smoked Gouda
Herbed Goat Cheese

add additional for 4.00 pp

ROASTED OR PICKLED VEGETABLE

choose three

Kalamata Olives
Sicilian Green Olives
Roasted Asparagus
Grilled Artichoke Hearts
Roast Bell Peppers
Cherry Tomato
Roasted Cipollini Onions

add additional for 3.00 pp



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.

49.00 PP

ENTREES

Includes two

12 hour Texas Brisket

Mesquite Smoked Pork

Chili Spiced Turkey Breast

Roasted Chicken

Beef Sausage

Chorizo Sausage

add additional choice 8.00 pp

SIDE PLATTERS

includes two

Thyme Buttered Baby Fennel

Three Bean Stew

Charro Beans

Crushed Corn Pudding

Southern Salad with mixed berries, goat cheese, pecans and white balsamic vinaigrette

Sweet Potato Salad

Spaghetti Squash and Bell Pepper

Texas Succotash

Herbed Seasonal Bistro Vegetable

add additional choice 6.00pp

DESSERT

choose one

Peach cobbler with fresh whipped cream

Texas wild berry shortcake

Sweet potato cheesecake

Double chocolate pecan bread pudding

add additional choice 5.00 pp

ANY TIME OF THE DAY

continued



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

48.00 PP

BLUE SMOKE

Vegetable Chopped Salad with honey-dijon dressing

Loaded Macaroni Salad with smoked Cheddar cheese, scallions and hard-cooked egg

Creamy Coleslaw

Mesquite Smoked Brisket with Signature barbecue sauce

BBQ Chicken with pulled smoked chicken with onion buns

Skillet Baked Beans

Texas Wildberry Cobbler with cinnamon whipped cream

36.00 PP



GOURMET MARKET SALADS AND SANDWICHES

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

Chinese Chicken Salad with crispy wontons and Asian vinaigrette

Harvest Grain Salad with grilled vegetables and maple-herb dressing

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

RECEPTION STATIONS & ENTRANCEMENTS



MEDITERRANEAN SALADS, SPREADS & FLATBREADS

*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

*Chef attended 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



ENHANCEMENTS TO A RECEPTION

PORK STEAMSHIP CARVING TABLE

Roasted Pork Steamship
Mac and Cheese Stuffed Potatoes
Hickory Bacon
Romesco
Harissa
Chermoula
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
Mini Torpedo Rolls

13.00 PP

CARVED SMOKED RIB-EYE

Texas Barbeque Sauce
Carolina Gold BBQ
Port Wine Tomato Glaze
Mini Baguettes

17.00 PP

CARVED SALMON TEPPANYAKI

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

16.00 PP

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 Carmel 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 and Ice Cold Milk
9.00 pp

TEXAS SWEET TREATS

Individual Flan, Triple Chocolate
Chipotle Bread Pudding, Churros and
Chocolate Pecan Cookies
10.00 pp

PLATANOS FOSTER

Ripened Sweet Plantains sauteed with
butter, cinnamon and brown sugar then
flambéed with Anjeo tequila and served
with vanilla bean ice cream
10.00 pp + 150.00 per action attendant

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 Sauvignon Blanc
7.00 per glass

Foot Print Cabernet Sauvignon
7.00 per glass

PREMIUM BEER *7.00 each*

DOMESTIC BEER *6.00 each*

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

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
42.00 per mixed case (12 per case)

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

