



# JW MARRIOTT HOUSTON GALLERIA

5150 WESTHEIMER RD  
HOUSTON, TX 77056  
(713) 961-1500

## EVENT MENUS

At the JW Marriott Houston, we orchestrate a meeting experience that is both seamless and memorable while allowing your group to indulge in the ultimate luxury – a quietly powerful success story. Every detail is attended to with a sense of purpose, and every need is met with care and precision



# BREAKFAST

## CONTINENTAL BREAKFAST \$26

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ORANGE, CRANBERRY AND GRAPEFRUIT JUICES  
MARKET STYLE SEASONAL SLICED FRUIT  
BREAKFAST BREADS to include: MUFFINS, CROISSANTS, BAGELS, COFFEE CAKES AND BLUEBERRY CINNAMON SCONES  
BREAKFAST CEREALS with WHOLE MILK, 2% MILK AND SKIM MILK  
ASSORTED MARMALADES, JAMS AND CREAM CHEESE  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
MIGHTY LEAF TEA

## GRIFFIN CONTINENTAL \$29

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ORANGE, CRANBERRY AND GRAPEFRUIT JUICES  
MARKET STYLE SEASONAL SLICED FRUIT  
BREAKFAST BREADS to include: MUFFINS, CROISSANTS, BAGELS, COFFEE CAKES AND BLUEBERRY CINNAMON SCONES  
ASSORTED MARMALADES, JAMS AND CREAM CHEESE  
ASSORTED INDIVIDUAL YOGURTS  
STEEL CUT OATMEAL with DRIED FRUITS AND BROWN SUGAR  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
MIGHTY LEAF TEA

## JW CONTINENTAL \$32

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ORANGE, CRANBERRY AND GRAPEFRUIT JUICES  
MARKET STYLE SEASONAL SLICED FRUIT  
ASSORTED INDIVIDUAL YOGURTS  
BREAKFAST BREADS to include: MUFFINS, CROISSANTS, BAGELS, COFFEE CAKES AND BLUEBERRY CINNAMON SCONES  
ASSORTED MARMALADES, JAMS AND CREAM CHEESE  
BREAKFAST CEREALS with WHOLE MILK, 2% MILK AND SKIM MILK  
STEEL CUT OATMEAL with DRIED FRUITS AND BROWN SUGAR  
HOUSE-MADE GRANOLA PARFAITS  
SAUSAGE AND EGG CHEDDAR BISCUIT  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
MIGHTY LEAF TEA

*EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR OF SERVICE TIME*

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*A customary 25% taxable service charge and 8.25% tax will be added to food and beverage prices*

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# BREAKFAST

## ALL AMERICAN BUFFET \$36

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ORANGE, CRANBERRY AND GRAPEFRUIT JUICES  
MARKET STYLE SEASONAL SLICED FRUIT  
ASSORTED INDIVIDUAL YOGURTS  
BREAKFAST BREADS to include: MUFFINS, CROISSANTS, BAGELS, COFFEE CAKES AND  
BLUEBERRY CINNAMON SCONES  
ASSORTED MARMALADES, JAMS AND CREAM CHEESE  
SCRAMBLED EGGS  
BACON AND SAUSAGE LINKS  
ROASTED YUKON GOLD BREAKFAST POTATOES  
HOUSE-MADE GRANOLA with WHOLE MILK AND 2% MILK  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
MIGHTY LEAF TEA

## TEXAS BREAKFAST BUFFET \$40

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ORANGE, CRANBERRY AND GRAPEFRUIT JUICES  
MARKET STYLE SEASONAL SLICED FRUIT  
ASSORTED INDIVIDUAL YOGURTS  
BREAKFAST BREADS to include: MUFFINS, CROISSANTS, BAGELS, COFFEE CAKES AND  
BLUEBERRY CINNAMON SCONES  
ASSORTED MARMALADES, JAMS AND CREAM CHEESE  
FLAVORED ASSORTED MILKS  
CARAMELIZED BANANA PECAN FRENCH TOAST  
STEEL CUT OATS  
FREE RANGE SCRAMBLED EGGS with TEXAS 1015 SWEET ONIONS, POBLANO PEPPERS,  
QUESO FRESCO  
HOLMES SMOKEHOUSE PECAN WOOD SMOKED BACON  
COUNTRY STYLE ELGIN SAUSAGE  
CRISPY RED SKIN POTATO HASH  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
MIGHTY LEAF TEA

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# BREAKFAST

## BREAKFAST SANDWICHES

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**BRISKET AND BISCUIT** house smoked brisket, cage free egg, buttermilk biscuit **\$8**

**SMART START** turkey sausage, spinach and egg white frittata, swiss, whole wheat English muffin **\$9**

**FARMER'S SANDWICH** ham, gruyere cheese, fried egg, butter croissant **\$9**

**JW GALLERIA** cage free egg, pepper bacon, Tillamook cheese, English muffin **\$9**

**SPICY BREAKFAST BURRITO** mexican chorizo, farm fresh scrambled eggs, pepper jack cheese **\$9**

**HUEVOS RANCHEROS BURRITO** refried beans, mexican rice, scrambled eggs, roasted tomato chili sauce, queso fresco **\$9**

**POTATO, EGG and CHEESE BURRITO** potato, cage free egg and local cheddar cheese **\$9**

## AM STATION CREATIONS

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**BREAKFAST TACO STATION** cheesy eggs, 8 hour short rib, chorizo, chipotle chicken, mexican salsa, salsa verde, pico de gallo **\$18**

**FRESH START** sliced fresh fruit and berries, house made almond granola, baked blueberry and cranberry apple muffins, kind bars, smoothie station, fresh made to order juice station **\$17**

**CREPE STATION** banana nutella; strawberry cream; bacon, egg and cheddar **\$15**

**OMELET STATION** ham, bacon, onion, tomato, mushroom, peppers, jalapeno, spinach, mexican salsa **\$16**

**CHEF ATTENDANT \$150 (REQUIRED FOR FRESH START, CREPE AND OMELET STATION)**

## "CHEF CRAFTED CUSTOMIZED PLATED BREAKFAST"

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**CHEF WILL WORK WITH CLIENT TO CUSTOMIZE TO THEIR LIKING AND PRICING**

## BREAKFAST ENHANCEMENTS FOR GROUPS UNDER 50 PEOPLE

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**AGAVE BRAISED PORK BELLY, TEMPURA FRIED EGG, BOURBON BLACK PEPPER MAPLE SYRUP \$15**

**ROASTED YUKON POTATO HASH, 8 HOUR SHORT RIB, POACHED EGG, GREEN CHILI HOLLANDAISE \$15**

**HUEVOS RANCHEROS, FRIED EGG, MEXICAN SALSA, QUESO FRESCO, REFRIED BEANS \$15**

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# BREAKFAST

## HEALTHY START BREAKFAST \$42

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ASSORTED NAKED JUICES  
MARKET STYLE SEASONAL SLICED FRUIT DISPLAY  
ASSORTED INDIVIDUAL LOW FAT AND GREEK YOGURTS  
BREAKFAST BREADS to include 7 GRAIN, WHITE, WHEAT CROISSANTS, MUFFINS  
ASSORTED ALL NATURAL MARMALADES, JAMS AND LIGHT CREAM CHEESE  
HOUSE-MADE GRANOLA with WHOLE MILK AND 2% MILK  
HOMESTEAD STEEL CUT OATS  
MULTI GRAIN PANCAKE with MAPLE SYRUP  
EGG WHITES SCRAMBLED with SPINACH AND ROASTED TOMATOES  
ROASTED SWEET POTATOES  
CHICKEN APPLE SAUSAGE  
REGULAR AND DECAFFEINATED COFFEE  
MIGHTY LEAF HERBAL TEAS

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# COFFEE BREAKS

## **RE-ENERGIZE \$24**

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ASSORTED ENERGY BARS  
POWER BARS  
CLIFF BARS  
WHOLE FRESH FRUIT  
ASSORTED ZAPPS CHIPS  
BOTTLED NAKED JUICES  
ASSORTED ENERGY DRINKS

## **"WORLD SERIES CHAMPS" \$23**

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MINI CORN DOGS  
WARM SOFT PRETZEL RODS with SHINER CHEESE SAUSE and MUSTARD  
CHIPS with SALSA  
BALL PARK POPCORN  
CRACKER JACKS  
ASSORTED SOFT DRINKS

## **BUILD YOUR OWN CUPCAKE and CAKE POP STATION \$25**

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VANILLA, CHOCOLATE and RED VELVET CUPCAKES  
BOURBON VANILLA, MILK CHOCOLATE and STRAWBERRY SHORTCAKE FROSTING  
SPRINKLES, CHOPPED NUTS, OREOS, RECESS PEANUT BUTTER CUP, TOASTED  
COCONUT

## **BUILD YOUR OWN ICE CREAM STATION \$23**

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CHOCOLATE, VANILLA, STRAWBERRY ICE CREAM  
MINI CHOCOLATE and VANILLA WAFFLE CONES  
ASSORTED TOPPINGS

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# COFFEE BREAKS

## LA PANADERIA \$23

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ASSORTMENT of MEXICAN SWEETS and BREADS  
INDIVIDUAL SALSA'S FRIED TORTILLA CHIPS  
CHEF MADE GUACAMOLE  
MEXICAN SODAS

## I'M GOING NUTS \$24

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CANDIED MAPLE PECANS  
CINNAMON SUGAR WALNUTS  
ROSEMARY SCENTED WALNUTS  
ROASTED GARLIC and SEA SALT MACADAMIA NUTS  
CHOCOLATE COVERED ALMONDS  
SPICY MEXICAN PEANUTS

## GO GREEN \$24

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TERRA CHIPS  
SUN CHIPS  
KIND BARS  
FRESH FRUIT KABOBS  
HONEYDEW INFUSED WATER  
ASSORTED GREEK YOGURTS  
CRUDITE SHOTS

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# COFFEE BREAKS

## **SWEET TREATS**

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**ASSORTED BREAKFAST BREADS \$50 per dozen**

assorted breakfast breads to include muffins, croissants, bagels, coffee cakes, blueberry  
cinnamon scones lemon pound cake, cinnamon strudel marmalade, assorted jams

**BROWNIES AND BLONDIES \$54 per dozen**

**LEMON BARS \$54.00 per dozen**

**ASSORTED RICE KRISPY TREATS \$54 per dozen**

**CHURROS with MEXICAN CHOCOLATE \$50 per dozen**

**ASSORTED COOKIES chocolate chip, peanut butter, oatmeal raisin \$54 per dozen**

## **SNACKS**

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**WHOLE FRESH FRUIT \$4 each**

**ASSORTED GRANOLA BARS and NUTRI-GRAIN BARS \$6 each**

**ENERGY and PROTEIN BARS \$6 each**

**SALTED WARM SOFT PRETZELS with STONE GROUND YELLOW MUSTARD \$50 per dozen**

**ASSORTED CANDY BARS, SNICKERS, MILKY WAY, KIT KAT, M&M'S and HERSHEY BARS \$6 each**

**ASSORTED TRAIL MIX \$6 per person**

**VEGETABLE CRUDITE DISPLAY with HOUSE-MADE RANCH DIP \$10 per person**

## **BEVERAGES**

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**REGULAR and DECAFFEINATED COFFEE \$78 per gallon**

**MIGHTY LEAF TEA \$78 per gallon**

**FRESHLY SQUEEZED LEMONADE \$50 per gallon**

**ICED TEA \$50 per gallon**

**ASSORTED PEPSI DRINKS regular, diet, and caffeine free \$5 each**

**CHILLED MINERAL and SPRING WATERS \$5 each**

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# LUNCH

## PLATED LUNCH

### SALAD

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STRAWBERRY SALAD baby spinach, local strawberries, chevre, candied pecans, shaved red onion, balsamic vinaigrette

ROASTED BEET SALAD red and gold beets, baby arugula, pine nuts, herb chevre, maple vinaigrette

SOUTHWESTERN SALAD chopped romaine, red onion, grilled corn, black beans, crispy tortilla strips, charred jalapeno ranch

CHOPPED SALAD romaine, spring mix, heart of palm, grape tomatoes, cucumber, grilled corn, radish, pepitas, white balsamic vinaigrette

SIMPLE CAESAR SALAD baby romaine, parmigiana reggiano, rosemary croutons, house made caesar dressing

MIXED GREEN SALAD cherry tomatoes, european croutons, shredded carrots, radish, white balsamic vinaigrette

### DESSERTS

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TIRAMISU PARFAIT espresso chocolate cream, chantilly cream, chocolate croquant

ITALIAN CREAM CAKE vanilla caramel glaze, macerated berries

TRIPLE CHOCOLATE MOUSSE CAKE vanilla whipped cream

STRAWBERRY CHEESECAKE fresh strawberry, graham cracker, pistachio dust

PECAN TORTE bourbon caramel cream

QUARTO LECHES coconut milk, strawberries

FRESH SEASONAL FRUIT TART

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# LUNCH

## PLATED LUNCH

### FISH ENTREE

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CHEF'S SELECTION OF SEASONAL FISH smoked tomato and parmesan polenta, silver queen corn succotash, fried leeks, lemon butter MRKT

PAN SEARED SALMON toasted pecan wild rice pilaf, char grilled broccolini, citrus chardonnay sauce \$45

### POULTRY ENTREE

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HERB ROASTED CHICKEN crème fraiche potatoes, roasted brussel sprouts, chicken thyme \$43

SHINER BOCK CHICKEN served with redneck cheddar mashed potatoes, truffle barbeque vinaigrette, roasted brussel sprouts and bacon \$45

CAJUN CHICKEN creole mustard, elgin sausage pilaf, corn succotash, rice \$45

### BEEF ENTREE

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GRILLED FLATIRON STEAK roasted garlic potato puree, sautéed green beans, tomato confit, au poivre sauce \$48

GRILLED NY STRIP chili herb fingerling potatoes, lemon butter asparagus, roasted shallot, bordelaise sauce \$52

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# LUNCH

## LUNCH BUFFET – CHOOSE 2 - \$55

### SALADS – CHOOSE TWO

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BABY SPINACH local strawberry, chevere, candied pecans, shaved red onion, balsamic vinaigrette

SIMPLE CAESAR SALAD baby romaine, parmigiana reggiano, brioche croutons, caesar dressing

MIXED GREEN SALAD cherry tomatoes, european croutons, shredded carrots, radish, white balsamic honey vinaigrette

GRAPE TOMATO hydro cucumber, feta cheese, basil pesto, lemon oil

ICEBERG WEDGE apple wood smoked bacon, blue cheese crumbles, grape tomatoes, vidalia onions, bleu cheese dressing

### ENTRÉE – CHOOSE TWO

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HERB ROASTED CHICKEN BREAST tomato confit, spring onion butter

MESQUITE SMOKED CHICKEN house-made bbq demi glace

SOY and HONEY GLAZED ATLANTIC SALMON citrus salsa

BALSAMIC GRILLED FLANK STEAK roasted cipollini onions, worcestershire jus

“4” CHEESE TORTELLINI mozzarella, provolone, fontina, and parmigiana reggiano cheeses, english peas, roasted tomatoes, artichokes, asiago cream sauce

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ANY SUBSTITUTIONS WILL BE SUBJECT TO THE HIGHEST MENU PRICE

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### STARCH SIDE – CHOOSE TWO

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CILANTRO RICE

SEA SALT ROASTED FINGERLING POTATOES

ROASTED GARLIC SMASHED POTATOES

BUTTER POACHED NEW POTATOES

### VEGETABLE SIDE – CHOOSE TWO

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CHAR-GRILLED BROCCOLINI

HERB ROASTED SEASONAL VEGETABLES

SWEET CREAMED CORN

ROASTED CAULIFLOWER and BROCCOLI

### DESSERT – CHOOSE TWO

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WHITE CHOCOLATE MOUSSE crème anglaise, berries

ANGEL FOOD CAKE strawberry coulis, Chantilly cream

ÉCLAIR AU CHOCOLATE

CARAMELIZED BANANA PUDDING pecan strudel



# LUNCH

## LUNCH BUFFET – CHOOSE 2 - \$65

### SALADS – CHOOSE TWO

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SHREDDED KALE and BRUSSEL SPROUT SALAD dried cranberries, grana padano, toasted almonds, red onion, lemon oil

SIMPLE CAESAR SALAD baby romaine, parmigiana reggiano, brioche croutons, caesar dressing

TOMATO CAPRESE beefsteak tomatoes, buffalo mozzarella, basil, extra virgin olive oil

CHOPPED ROMAINE marinated tomatoes, cotija cheese, greek olives, roasted peppers, chipotle lime ranch

GREEK SALAD olives, tomatoes, cucumbers, red onions, feta cheese, oregano vinaigrette

MIXED GREEN SALAD grilled asparagus, tomatoes, pancetta, manchego, pink peppercorn vinaigrette

### ENTRÉE – CHOOSE TWO

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GRILLED CHICKEN MARSALA wild mushroom demi glace

GRILLED ROSEMARY CHICKEN roasted shallot chicken jus

GRILLED NY STRIP bbq demi glace, bourbon glazed mushrooms

SEARED MAHI MAHI lemon beurre blanc, crispy capers

ROASTED VEGETABLE RAVIOLI heirloom tomato sauce, crispy leeks, asiago cheese

PAN SEARED RED FISH citrus chardonnay

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APPLY

### STARCH SIDE – CHOOSE TWO

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RED NECK CHEDDAR MASHED POTATOES

MANCHEGO MAC AND CHEESE

HERB ROASTED FINGERLING POTATOES

MASCARPONE MASHED POTATOES

YUZU JASMINE RICE

### VEGETABLE SIDE – CHOOSE TWO

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SMOKED CORN SUCCOTASH

LEMON BRUSSEL SPROUTS

GREEN BEANS, SHALLOT, GARLIC, THYME

ROASTED JUMBO ASPARAGUS

GRUYERE CREAM SPINACH

### DESSERT – CHOOSE TWO

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QUATRO LECHES coconut cream

TURTLE CHEESECAKE salted caramel

STRAWBERRY MOUSSE PARFAIT

VANILLA BEAN PANACOTTA berry compote

TRADITIONAL CRÈME BRULEE



# LUNCH

## LUNCH BUFFET

### LA TRATTORIA \$52

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FOCACCIA ROLLS

SIMPLE CAESAR SALAD romaine hearts, rosemary croutons, parmesan, creamy caesar dressing

ARGODOLCE SALAD sliced cucumbers, grape tomatoes, red onion, fresh oregano, sweet vinegar

BAKED ZITI BOLOGNESE

BASIL PESTO PIZZA grape tomatoes, arugula, artichokes, olives, mozzarella and pecorino cheese

WILD MUSHROOM, ITALIAN SAUSAGE salami, caramelized onions and fresh mozzarella

CLASSIC TIRAMISU

VANILLA PANACOTTA

REGULAR and DECAFEINATED COFFEE

MIGHTY LEAF HERBAL TEAS

### BACKYARD BBQ \$52

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SWEET and TANGY COLESLAW

SOUTHERN STYLE MACARONI SALAD

CHAR-GRILLED HAMBURGERS and HOT DOGS

GRILLED CHICKEN BREAST

BRATWURST and SAUERKRAUT

SLICED CHEESES, LETTUCE, TOMATO, ONION, DILL PICKLES

KETCHUP, MUSTARD, MAYO

BRIOCHE HAMBURGER ROLLS and HOT DOG BUNS

BROWNIES and COOKIES

GRAND MARNIER 'ADULT' S'MORE with BLACKBERRY JAM

REGULAR and DECAFEINATED COFFEE

MIGHTY LEAF HERBAL TEAS

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# LUNCH

## LUNCH BUFFET

### SOUTHERN TEXAS CLASSICS \$52

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MIXED GREEN SALAD cherry tomatoes, european croutons, shredded croutons, radish, white balsamic honey vinaigrette

SWEET CORNBREAD and PARKER HOUSE DINNER ROLLS with honey butter

BABY SPINACH watercress, mixed greens, goat cheese, whole grain vinaigrette

KING RANCH CHICKEN CASSEROLE

TOMATO GLAZED MEATLOAF

REDNECK CHEDDAR MASHED POTATOES

GREEN BEANS

BOURON PECAN PIE

PEACH PIE with VANILLA ICE CREAM

REGULAR and DECAFEINATED COFFEE

MIGHTY LEAF HERBAL TEAS

### BUILD YOUR OWN SALAD BAR \$51

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BABY SPINACH, MIXED GREENS, CHOPPED ROMAINE

SIDES: grape tomatoes, cucumbers, olives, bacon bits, shaved onion, chopped eggs, shredded cheddar, black beans, blue cheese crumbles, diced beets, garbanzo beans, croutons, artichoke hearts, roasted corn, peppers

TOPPINGS: chimichurri grilled steak, lemon basil grilled shrimp and achiote grilled chicken

DRESSINGS: choice of dressings

CARAMELIZED BANANA PUDDING

PECAN STREUSEL

ANGEL FOOD CAKE with strawberry coulis and chantilly cream

REGULAR and DECAFEINATED COFFEE

MIGHTY LEAF HERBAL TEAS

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# LUNCH

## LUNCH BUFFET

### THE MAIN STREET DELI \$45

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HANDCRAFTED SOUP

TEXAS COBB SALAD with chopped eggs, tomatoes, roasted corn, poblano peppers, queso fresco, black beans, cilantro jalapeno ranch dressing

TOMATO and CUCUMBER SALAD with dill vinaigrette

ROASTED TURKEY SANDWICH 9 grain bread, brie cheese, watercress, grilled peach marmalade pepper aioli

ROAST BEEF SANDWICH brazos valley goat cheese, marinated sun dried tomatoes, caramelized onions, arugula, ciabatta, garlic aioli

CAPRESE SANDWICH pesto , beefsteak tomato, fresh mozzarella, baby arugula, balsamic reduction, rosemary focaccia

ASSORTED BAG CHIPS

SEASONAL FRUIT SALAD

ANGEL FOOD CAKE strawberry sauce, chantilly cream

BOURBON PECAN TARTS

FUDGE BROWNIES

REGULAR and DECAFFEINATED COFFEE

MIGHTY LEAF HERBAL TEAS

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# LUNCH

## LUNCH BUFFET

### EL MERCADO \$49

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CHICKEN POSOLE

TORTILLA CHIPS with HOUSE-MADE SALSA

CHARRED CORN GUACAMOLE

ICEBERG LETTUCE, RADISH, ROASTED CORN, OAXACA CHEESE, POBLANO RAJAS,

ESCABECHE, JALAPENO RANCH

RED CHILI and CHICKEN TAMALES

BEEF SKIRT STEAK FAJITAS

HOUSE-MADE SALSA, SALSA VERDE, PICO de GALLO, MEXICAN CREMA, QUESO FRESCO

FLOUR TORTILLAS

FRIJOLES NEGROS

SPANISH RICE

SOPAPILLAS with HONEY

HORCHATA PUDDING with VANILLA CREAM and MEXICAN CHOCOLATE

MEXICAN WEDDING COOKIES

REGULAR and DECAFEINATED COFFEE

MIGHTY LEAF HERBAL TEAS

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# LUNCH

## HEALTHY LUNCH OPTIONS \$50

### OPTION #1

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#### PARKER HOUSE DINNER ROLLS

##### SALADS:

1. mixed green salad, grilled corn, radish, grape tomatoes, european cucumber, feta, lemon honey vinaigrette
2. baby spinach, local strawberries, chevre, shave onions, candied pecans, balsamic vinaigrette

**SIDE:** garlichy green beans

##### ENTRÉE:

1. garlic rosemary chicken, roasted shallot and wild mushroom demi glace
2. pan seared red fish, citrus chardonnay sauce

##### DESSERTS:

1. fuji apple tart
2. seasonal sorbet

### OPTION #2

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#### PARKER HOUSE DINNER ROLLS

##### SALADS:

1. super foods salad, quinoa, tabouli, dill, mint, pico de gallo, tzatziki, italian salsa verde, cucumbers, tomatoes
2. power grain bowl, lentils, quinoa, brown rice, tzatziki, cucumbers, dill, tomatoes, feta, pine nuts

##### ENTRÉE:

1. baked salmon, braised white beans, crispy leeks, tomato fondue, citrus vinaigrette
2. roasted organic chicken breast, black rice pilaf, grilled Brussel sprouts, herb natural jus

##### DESSERTS:

1. seasonal fresh fruit and berries
2. angel food cake, papaya pineapple salsa

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# DINNER

## PLATED DINNER

### SALAD

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STRAWBERRY SALAD baby spinach, local goat cheese, candied pecans, shaved red onion, key lime vinaigrette

BABY KALE SALAD dried cranberries, spiced pepitas, shaved reggiano cheese, lemon oregano vinaigrette, malden sea salt

ROASTED BEEF SALAD red and gold beets, baby arugula, pine nuts, herb chevre, smoked honey vinaigrette

SOUTHWESTERN SALAD chopped romaine, red onion, grilled corn, black beans, crispy tortilla strips, charred jalepeno vinaigrette ranch

CHOPPED SALAD romaine, spring mix, heart of palm, grape tomatoes, cucumber, grilled corn, radish, pepitas, white balsamic vinaigrette

CAESAR SALAD baby romaine, parmigiana reggiano, brioche croutons, Caesar dressing

ICEBERG WEDGE apple wood smoked bacon, blue cheese crumbles, grape tomatoes, vidalia onions, blue cheese dressing

### DESSERT

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TEXAS PECAN PIE, vanilla caramel sauce

ITALIAN CREAM CAKE amaretto anglaise, macerated berries

LEMON MERENGUE TART citrus glaze

OPERA CAKE espresso, almond, ganache

CHOCOLATE MOUSSE CAKE vanilla bean cream

TIRAMISU baileys, cocoa powder

FRESH SEASONAL FRUIT TART

*EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME*

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*customary 25% taxable service charge and  
8.25% tax will be added to food and  
beverage prices*

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# DINNER

## PLATED DINNER

### FISH

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CHEF'S SELECTION OF SEASONAL FISH with selection of sides MRKT PRICE  
ROASTED MAHI MAHI pecan rice pilaf, char grilled broccolini, champagne butter sauce \$63  
SOY GLAZED SALMON yuzu scented jasmine rice, crispy baby bok choy \$62  
PAN ROASTED RED FISH saffron paella, gulf shrimp, clams, mussels, chorizo, grilled zucchini, artichoke and peppers, tarragon-lobster broth \$67

### POULTRY

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HERB ROASTED CHICKEN mascarpone mashed potatoes, garlicky green beans, thyme chicken jus \$58  
GRILLED ORGANIC CHICKEN roasted garlic mashed potatoes, pan roasted brussel sprouts, basil pesto \$75  
PAN SEARED CHICKEN cheesy stack potatoes, grilled baby zucchini, chiopolini demi glace \$56

### BEEF

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FILET MIGNON white cheddar mash, lemon butter grilled asparagus, malbec beef jus \$77  
GRILLED NY STRIP STEAK olive oil roasted fingerling potatoes, charred brussel sprouts, smoked demi glace \$75  
SHINER BOCK BRAISED SHORT RIB caramelized shallot mashed potato, bourbon brown sugar glazed \$72

*EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME*

---

*customary 25% taxable service charge and 8.25% tax will be added to food and beverage prices*

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# DINNER

## PLATED DINNER

### VEGGIES

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ROASTED VEGETABLE RAVIOLI porcini truffle cream, crispy leeks, grana padano \$47  
HEIRLOOM TOMATO and SWEET CORN RISOTTO spring onion, parmigiana reggiano

\$47

TRI COLORED TORTELLINI spring peas, mitaki mushrooms, smoked baby tomatoes,  
fontina cream sauce \$47

### DUAL

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GRILLED PETITE FILET and CHIMICHURRI JUMBO SHRIMP roasted garlic mash, butter  
braised green beans \$84

SEARED FILET MIGNON and ROASTED GULF RED FISH crispy potato hash, roasted  
brussel sprouts \$87

HERB ORGANIC CHICKEN and PAN SEARED ATLANTIC SALMON chili roasted  
fingerling potatoes, grilled broccolini \$78

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*customary 25% taxable service charge and  
8.25% tax will be added to food and  
beverage prices*

---

*EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME*



# DINNER

## DINNER BUFFET – CHOOSE 3 - \$85

### SALAD - CHOOSE THREE

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SIMPLE CAESAR SALAD baby romaine, parmigiana reggiano, brioche croutons, caesar dressing

BABY SPINACH SALAD local strawberries, chevre, candied pecans, shaved red onion, balsamic vinaigrette

GRAPE TOMATO hydro cucumbers, feta cheese, basil pesto, lemon oil

MIXED GREEN SALAD cherry tomatoes, european cucumbers, shredded carrots, radish, white balsamic vinaigrette

CHOP HOUSE SALAD grilled corn, grape tomatoes, avocado, cucumbers, radish, carrots, jalapeno ranch

### ENTREE – CHOOSE THREE

---

TUSCAN MARINATED ATLANTIC SALMON citrus butter, heirloom tomato confit

PAN ROASTED MAHI MAHI olives, tomatoes capers, yellow tomato garlic broth

OVEN ROASTED CHICKEN BREAST wild mushrooms, chardonnay and artichoke cream sauce

SEARED CAJUN CHICKEN BREAST creole mustard cream sauce

WORCESTERSHIRE MARINATED FLANK STEAK roasted shallots, smoked demi glace

GRILLED BEEF SIRLOIN caramelized onions, bordelaise sauce

ROASTED VEGETABLE RAVIOLI procini mushroom cream, shaved asiago

### STARCH SIDE – CHOOSE TWO

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CILANTRO RICE

OLIVE OIL ROASTED FINGERLING POTATOES

BUTTER BRAISED BABY POTATOES

ROASTED GARLIC MASHED POTATOES

TEXAS SWEET POTATO MASH

ROASTED TOMATO and MASCARPONE HEIRLOOM GRITS

### VEGETABLE SIDE – CHOOSE TWO

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CHAR-GRILLED BROCCOLINI

ITALIAN HERB ROASTED ZUCCHINI and SQUASH

ROASTED CAULIFLOWER and BROCCOLI

BOURBON BROWN SUGAR BABY CARROTS

SEA SALTED SWEET PLANTAINS

BBQ CREAM CORN

### DESSERT – CHOOSE THREE

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NUTELLA POUND CAKE vanilla cream

BREAD PUDDING makers mark crème anglaise

STRAWBERRY ROMANOFF grand mainer, fresh cream

WARM APPLE COBBLER french vanilla ice cream

PECAN CHEESE CAKE salted caramel

ANGEL FOOD CAKE pineapple salsa

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*customary 25% taxable service charge and 8.25%  
tax will be added to food and beverage prices*

---

*EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME*

*FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A \$7 SURCHARGE PER PERSON WILL*

*APPLY*



# DINNER

## DINNER BUFFET – CHOOSE 3 - \$95

### SOUP – CHOOSE ONE

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LOBSTER BISQUE dry sherry, tarragon cream  
ROASTED TOMATO parmigiana, basil oil  
SMOKED GREEN CHICKEN CHILI POSOLE lime ranch

### SALAD - CHOOSE TWO

---

TOMATO CAPRESE beefsteak tomato, buffalo mozzarella, basil, extra virgin olive oil  
SHREDDED KALE brussel sprout, dried cranberries, grana padano, toasted almonds, red onion, extra virgin olive oil  
GREEK SALAD olives, tomatoes, cucumbers, red onions, feta cheese, creamy oregano dressing  
SIMPLE CAESAR baby romaine, brioche croutons, caesar dressing  
ROASTED BEETS golden, red, arugula, chevere, candied pecans, shaved red onion, white balsamic vinaigrette  
SOUTHWESTERN SALAD black beans, avocado, grilled corn, queso fresco, red onion, jalapeno ranch vinaigrette

### ENTREE – CHOOSE THREE

---

GRILLED NY STRIP bourbon glazed mushrooms  
ROSEMARY and SEA SALT CRUSTED BEEF TENDERLOIN merlot demi glace  
ROASTED RED FISH lemon butter emulsion, crispy capers  
CHEF'S SELECTION OF SEASONAL FRESH FISH  
TRI COLORED TORTELLINI spring peas, wild mushrooms, gulf shrimp, fontina cream sauce  
SHINER BOCK CHICKEN  
PAN SEARED CHICKEN

---

*customary 25% taxable service charge and 8.25%  
tax will be added to food and beverage prices*

---

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME  
FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A \$7 SURCHARGE PER PERSON WILL  
APPLY

### STARCH SIDE – CHOOSE TWO

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RED NECK CHEDDAR MASHED POTATOES  
MANCHEGO MAC and CHEESE  
SMOKED GOUDA GRITS  
SUNDRIED TOMATO and GRILLED CORN RISOTTO  
SEA SALT ROASTED ROOT VEGETABLES  
ROSEMARY ROASTED POTATOES

### VEGETABLE SIDE – CHOOSE TWO

---

SMOKED CORN SUCCOTASH  
LEMON BUTTER BRUSSEL SPROUTS  
GARLICKY GREEN BEANS  
CITRUS ASPARAGUS  
MEXICAN STREET CORN  
PECAN RICE PILAF

### DESSERT – CHOOSE THREE

---

CINNAMON RAISIN BREAD PUDDING bourbon burnt sugar gelato  
WARM BERRY COBBLER vanilla bean crème anglaise  
GRAND MARNIER "ADULT" SMORES blackberry jam  
NUTELLA POUND CAKE vanilla cream  
PECAN CHOCOLATE CAKE sea salt brown sugar  
TRES LECHES CREAM CAKE madagascar vanilla glaze



# DINNER

## DINNER BUFFETS

### TEXAS BBQ \$84

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JALAPENO CORN MUFFINS and COUNTRY BISCUITS served with honey butter  
GREEN BEAN SALAD  
MUSTARD POTATO SALAD  
PEACH COLESLAW  
HOUSE SMOKED PORK RIBS with caramelized onions  
MESQUITE SMOKED BEEF BRISKET with shiner bock bbq sauce  
ROTISSERIE STYLE CHICKEN with rosemary jus  
SAUSAGE LINKS  
COWBOY BEANS  
COUNTRY STYLE CREAMED CORN  
SLICED WHITE ONIONS, PICKLES, HOUSE PICKLED JALAPENOS, MUSTARD, BBQ SAUCE, SLICED WHITE BREAD  
PEACH COBBLER with vanilla ice cream  
PECAN CHEESECAKE salted caramel  
BANANA and RUM PUDDING PATE a CHOUX  
REGULAR and DECAFFEINATED COFFEE  
MIGHTY LEAF HERBAL TEAS

### SOUTHERN TEXAS TABLE \$84

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MIXED GREENS romaine, black beans, avocado, grilled corn, queso fresco, escabeche onion, jalapeno ranch  
TEXAS HILL COUNTRY ARTISAN CHEESE served with fresh and dried fruits, nuts, grain breads, natural honey comb  
PAN ROASTED RED FISH, CRAWFISH and MUSHROOM CREAM  
ROASTED FREE RANGE CHICKEN mustard slaw and truffle bbq vinaigrette  
DRY CHILI RUBBED PETIT TENDERLOIN rosemary jus  
ROASTED ROOT VEGETABLES  
CORN MAQUE CHOUX  
BOURBON PECAN TART  
RUBY RIO GRAPEFRUIT BUNDT CAKE  
BUTTERMILK PIE  
REGULAR and DECAFFEINATED COFFEE  
MIGHTY LEAF HERBAL TEAS

*EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME*

*FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A \$7 SURCHARGE PER PERSON WILL APPLY*

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*customary 25% taxable service charge and 8.25%  
tax will be added to food and beverage prices*

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# DINNER

## DINNER BUFFETS

### ITALIAN \$82

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MARINATED OLIVES extra virgin olive oil, lemon, herbs, roasted peppers  
CAESAR SALAD hearts of romaine, heirloom tomato, shaved grano padano, caesar dressing  
TOMATO CAPRESE beefsteak tomatoes, fresh mozzarella, basil pesto, balsamic glaze  
ANTIPASTO DISPLAY  
PAN ROASTED MEDITERRANEAN BASS with yellow tomato saffron broth  
RIGATONI with beef short rib bolognese  
CHICKEN SCALLOPINI with lemon caper sauce and gremolata  
ZUCCHINI OREGANATA  
OLIVE OIL WHIPPED POTATO  
TIRAMISU  
CANNOLI  
ITALIAN WEDDING CAKE BITES  
REGULAR and DECAFFEINATED COFFEE  
MIGHTY LEAF HERBAL TEAS

---

*customary 25% taxable service charge and 8.25%  
tax will be added to food and beverage prices*

---

*EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME  
FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A \$7 SURCHARGE PER PERSON WILL  
APPLY*





# RECEPTION

## ACTION STATIONS

### **MAC and CHEESE BAR \$22**

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CLASSIC, MANCHEGO, JALAPENO JACK, ROASTED MUSHROOMS, BLISTERED TOMATOES, CRISPY BACON, GRILLED ASPARAGUS CHORIZO, ROCK SHRIMP, GRILLED CHICKEN

### **SALAD STATION \$21**

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MIXED LETTUCE, ASSORTED TOPPINGS, ASSORTED SELECTION OF GRAINS, CHEF'S CHOICE OF PROTEINS

### **QUESADILLA STATION \$20**

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SMOKED BEEF BRISKET, ACHIOTE CHICKEN, CHILE LIME SHRIMP, MEXICAN SALSA, SALSA VERDE, CHIPOTLE SOUR CREAM, CHARRED CORN GUACAMOLE

### **MEXICAN STREET TACO STATION \$26**

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BAJA SHRIMP TACOS mexican shrimp, baja slaw, cilantro vinaigrette, queso fresco, corn tortilla  
TACO AL PASTOR marinated sliced pork, diced onions, cilantro, fresh lime, corn tortilla  
BARBACOA BRAISED BEEF TACOS salsa verde, grilled onions, queso fresco

### **PASTA ACTION STATION \$23**

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PENNE, BOWTIE, RIGATONI PASTA  
BABY SHRIMP, BASIL GARLIC CHICKEN, MINI MEATBALLS  
ASPARAGUS, OLIVES, PEPPERS, ONIONS, MUSHROOMS, BASIL, CHOPPED GARLIC, ARTICHOKE, BROCCOLI, SUN-DRIED TOMATOES, and SPINACH  
ALFREDO SAUCE and HOUSE MADE TOMATO SAUCE

---

*customary 25% taxable service charge and 8.25%  
tax will be added to food and beverage prices*

---

CHEF ATTENDANT FEE REQUIRED FOR ALL STATIONS 1 attendee per 50 attendees \$150 per attendant  
EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME



# RECEPTION

## ACTION STATIONS

### **SHRIMP and GRITS \$25**

MARINATED GULF SHRIMP, SMOKED BEEF BRISKET, GRITSMILL GRITS, TASSO HAM, BACON JALAPENOS, TOMATOES, SPRING ONIONS, MUSHROOMS, SMOKED GOUDA, RED NECK CHEDDAR, FONTINA, CHEDDAR CHEESE

### **KOREAN POT STICKER \$20**

CHICKEN LEMONGRASS POT STICKERS, PORK POT STICKERS, VEGETABLE POT STICKERS, SHRIMP POT STICKERS  
SWEET CHILI SAUCE, PONZU SAUCE, SWEET and SOUR SAUCE, CHINESE HOT MUSTARD

### **ASIAN STIR FRY \$22**

BULGOGI BEEF, GOCHUJANG HONEY SHRIMP, KOREAN BBQ PORK, PEPPERS, ONIONS, GARLIC, SCALLION, SUGAR SNAP PEAS, KIMCHI, MUSHROOMS, CARROTS, BABY BOK CHOY

### **BUILD YOUR OWN BANANA SPLIT \$18**

VARIOUS ICE CREAMS  
TOPPINGS TO INCLUDE: hot fudge, caramel sauce, cherries, M&M's mixed berries, whipped cream, chocolate shavings, reese's pieces, chopped snickers

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CHEF ATTENDANT FEE REQUIRED FOR ALL STATIONS 1 attendee per 50 attendees \$150 per attendant  
EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME



# RECEPTION

## CARVING STATIONS

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OVEN ROASTED TURKEY orange cranberry chutney, horseradish aioli \$375  
HERB ROASTED "PRIME" RIB caramelized onion jam, rosemary veal jus, brioche buns \$550  
JW SMOKE "PRIME" RIB bbq demi, parker house rolls, jalapeno white cheddar corn bread \$550  
"JW" BBQ BEEF BRISKET house made bbq sauce, pickled local vegetables, jalapeno white cheddar corn muffins \$425  
PEPPER CRUSTED BEEF TENDERLOIN roasted garlic mashed potatoes, wild mushrooms demi-glaze \$475  
BEEF WELLINGTON puff pastry, mushroom duxelle, pernod cream spinach, wild mushroom veal jus \$500  
WHOLE SMOKED SUCKLING PIG "HAWAIIAN STYLE" pineapple chutney, caramelized onions \$500  
SALMON COULIBIAC cilantro rice, hard boiled eggs, spinach, puff pastry \$375  
WHOLE ROASTED RED FISH escabeche onions, cilantro lime slaw, cucumbers, jalapenos, salsa verde \$375  
BACON WRAPPED SMOKED ALLIGATOR crispy nuskies bacon, remoulade, tartar sauce, brioche buns \$550

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---

CHEF ATTENDANT FEE REQUIRED FOR ALL STATIONS 1 attendee per 50 attendees \$150 per attendant  
EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME



# RECEPTION

## DISPLAY STATIONS

### MEDITERRANEAN DISPLAY \$20

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DOLMAS, GIGANTE BEANS, ARTICHOKE HEARTS, MARINATED YELLOW and RED TOMATOES, KALAMATA OLIVES, FETS CHEESE, MINI MOZZARELLA BALLS, HUMMUS, GRILLED PITA BREAD

### DEL MAR \$26

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JONAH CRAB CLAWS, JUMBO SHRIMP COCKTAIL, OYSTERS in the HALF SHELL, PEI MUSSELS

### SMOKED SALMON DISPLAY \$22

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CHOPPED EGG, CAPERS, TOMATOES, CUCUMBERS, RED ONION, CREAM CHEESE, MINI BAGELS, RYE TOAST

### ASSORTED SUSHI \$27

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ASSORTED SUSHI ROLLS, NIGIRI, SASHIMI, PICKLED GINGER, WASABI, SOY SAUCE  
\*\*\*4 PIECES PER PERSON\*\*\*

### IMPORTED and LOCAL CHEESE DISPLAY \$22

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ASSORTED CRACKERS, LAVASH, CROSTINI, ARTISAN BREADS, BERRIES, GRAPES

### MARINATED VEGETABLE DISPLAY \$17

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PORTOBELLO MUSHROOM, ZUCCHINI, SQUASH, ONIONS, ASPARAGUS, JALAPENO RANCH DIP

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*customary 25% taxable service charge and 8.25%  
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---

CHEF ATTENDANT FEE REQUIRED FOR ALL STATIONS 1 attendee per 50 attendees \$150 per attendant  
EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME



# RECEPTION

## DISPLAY STATIONS

### SLIDER STATION \$20

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CAROLINA PULLED PORK; "OLD SCHOOL" BURGER, BACON and CHEDDAR CLASSIC, FRIED CHICKEN crispy pickle

### TATER TOT BAR \$21

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RED NECK CHEESE SAUCE, SMOKED BACON, SCALLION, TOMATOES, BEEF SHORT RIB CHILI, PICKLED JALAPENOS, SOUR CREAM, KETCHUP, MUSTARD, BLACK BEANS

### DESSERT TABLE \$20

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TEXAS PECAN PIE TART, TIRAMISU PARFAITS, STRAWBERRY CHEESECAKE, WHITE CHOCOLATE MOUSSE PARFAIT, NORAS BREAD PUDDING

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---

CHEF ATTENDANT FEE REQUIRED FOR ALL STATIONS 1 attendee per 50 attendees \$150 per attendant  
EACH MEAL FUNCTION LISTED IS A MAXIMUM OF TWO HOURS OF SERVICE TIME



# RECEPTION

## HOT HORS D'OEUVRES

### GARDEN \$6

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QUATRO MINI MAC and CHEESE BITES  
KALE and VEGETABLE DUMPLINGS  
BRIE EN CROUTE  
MINI VEGETABLE QUESADILLA  
TOMATO BASIL ARANCI  
SPANAKOPITA  
VIETNAMESE SPRING ROLL

### BEEF \$7

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BEEF SHORT RIB POT PIE  
BBQ BRISKET, JALAPENO CORN CAKE  
"RUBEN" BITES  
MINI BEEF WELLINGTON

### CHICKEN \$6

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CHOCHUJANG CHICKEN SPRING ROLL  
CHICKEN GUAJILLO MOLE SKEWER  
CHICKEN EMPANADA  
CHICKEN TERIYAKI DUMPLING  
SOY and HONEY BRAISED CHICKEN LOLLI POP

### SEA \$7

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SHRIMP DUMPLING  
MINI COCONUT SHRIMP SPRING ROLL  
BBQ SHRIMP and GRITS  
GULF COAST CRAB CAKE lemon aioli  
LOBSTER EMPANADA

### PORK \$6

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ANDOUILLE SAUSAGE EN CROUTE  
LEMONGRASS PORK POT STICKER  
BBQ PULLED PORK hawaiian style,  
cheddar biscuit  
MINI CHINESE PORK BAO BUNS  
MINI CUBAN SANDWICHES

## COLD HORS D'OEUVRES

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LOBSTER BRUSCHETTA peppers,  
onions, truffle oil \$7  
TOMATO CAPRESE SKEWER grape  
tomato, mini mozzarella, basil, extra virgin  
olive oil, balsamic reduction \$5  
ANTIPASTA SKEWER manchego, greek olive,  
salami \$6  
CHEF'S SELECTION of NIGARI SUSHI \$7 per piece  
\*\*\*50 piece minimum\*\*\*  
SMOKED BBQ CHICKEN SALAD fillo shell \$6  
SMOKED SALMON BILINI dill cream fresh, caviar,  
chive \$7  
SHAVED BEEF TENDERLOIN herb crostini,  
caramelized onions, bleu cheese butter \$7  
TOMATOES STUFFED CHICKEN SALAD \$6  
GOAT CHEESE and WILD MUSHROOM CROSTINI  
\$5  
MANGO SHRIMP SHOOTER \$6

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*customary 25% taxable service charge and 8.25%  
tax will be added to food and beverage prices*

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# COCKTAILS

## HOSTED BAR

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• PREMIUM MIXED DRINKS	\$9 PER DRINK
• SUPER PREMIUM MIXED DRINKS	\$10 PER DRINK
• PLATINUM MIXED DRINKS	\$11 PER DRINK
• IMPORTED BEER	\$8 PER BOTTLE
• DOMESTIC BEER	\$7 PER BOTTLE
• CR AFT BEER	\$8 PER DRINK
• HOUSE WINE	\$8 PER GLASS
• SOFT DRINKS	\$5 PER DRINK
• MINERAL WATER	\$5 PER BOTTLE

## CASH BAR

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• PREMIUM MIXED DRINKS	\$12 PER DRINK
• SUPER PREMIUM MIXED DRINKS	\$13 PER DRINK
• PLATINUM MIXED DRINKS	\$14 PER DRINK
• IMPORTED BEER	\$9 PER BOTTLE
• DOMESTIC BEER	\$8 PER BOTTLE
• CR AFT BEER	\$9 PER DRINK
• HOUSE WINE	\$12 PER GLASS
• SOFT DRINKS	\$5 PER DRINK
• MINERAL WATER	\$5 PER BOTTLE

## BEVERAGE PACKAGES PRICED PER PERSON

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### PREMIUM BAR

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- ONE HOUR \$22
- TWO HOURS \$30
- THREE HOURS \$38
- FOUR HOURS \$46

### SUPER PREMIUM BAR

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- ONE HOUR \$25
- TWO HOURS \$33
- THREE HOURS \$41
- FOUR HOURS \$49

### PLATINUM BAR

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- ONE HOUR \$28
- TWO HOURS \$36
- THREE HOURS \$44
- FOUR HOURS \$52

### BARTENDER FEE

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- \$150 FOR 4 HOURS PER BAR
- \$25 FOR EACH ADDITIONAL HOUR



# COCKTAILS

## BEER

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### DOMESTIC

- MICHELOB ULTRA | BUDLIGHT
- SAMUEL ADAMS BOSTON LAGER | MILLER LITE

### IMPORTED | CRAFT

- CORONA | SHINER BOCK | STELLA ARTOIS | SAINT ARNOLDS AMBER

## WINE

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### HOUSE WINE

STONE CELLARS BY BERINGER PINOT GRIGIO,  
CHARDONNAY, MERLOT and CABERNET SAUVIGNON,  
BERINGER VINEYARDS WHITE ZINFANDEL

### CORDIAL ENHANCEMENTS \$9 per drink

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KORBEL BRANDY, AMARETTO DI SARONNO, BAILEY'S IRISH  
CRÈME, KAHLUA, FRANGELICO, ROMANA SAMBUCA,  
SOUTHERN COMFORT

## BARTENDER FEE

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- \$150 FOR 4 HOURS PER BAR
- \$25 FOR EACH ADDITIONAL HOUR
- 1 BARTENDER PER 75 ATTENDEES

## PREMIUM BAR

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- BOURBON: JIM BEAM
- CANADIAN: CANADIAN CLUB
- SCOTCH: DEWAR'S WHITE LABEL
- GIN: BEEFEATER
- VODKA: SMIRNOFF
- BRANDY: KORBEL
- RUM: CRUZAN AGED LIGHT
- TEQUILA: JOSE CUERVO TRADITIONAL SILVER

## SUPER PREMIUM BAR

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- BOURBON: JACK DANIELS
- CANADIAN: CANADIAN CLUB
- SCOTCH: JOHNNIE WALKER RED LABEL
- GIN: TANQUERAY
- VODKA: ABSOLUT 80
- RUM: BACARDI SUPERIOR/CAPTAIN MORGAN
- TEQUILA: JOSE CUERVO 1800 SILVER
- COGNAC: COURVOISIER VS
- WHISKEY: SEAGRAMS VO

## PLATINUM BAR

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- BOURBON: KNOB CREEK
- CANADIAN: CROWN ROYAL
- SCOTCH: JOHNNIE WALKER BLACK LABEL
- GIN: BOMBAY SAPPHIRE
- VODKA: GREY GOOSE
- RUM: BACARDI SUPERIOR/MT. GAY ECLIPSE GOLD
- TEQUILA: PATRON SILVER
- WHISKEY: JACK DANIELS
- COGNAC: HENNESSEY PRIVILEGE VSOP COGNAC





# WINE LIST

## SPARKLING WINES & CHAMPAGNES

(LISTED FROM SWEETEST to LEAST SWEET)

- PIPER-SONOMA BRUT, SONOMA COUNTRY \$53
- ZONIN, PROSECCO BRUT, ALTO ALDIGE \$38
- MIONETTO ORGANIC PROSECCO \$52
- SCHRAMSBERG VINEYARDS "MIRABELLE" BRUT, NORTH COAST \$70
- MOËT & CHANDON, "IMPERIAL" EPERNAY, FRANCE \$110
- VUEVE-CLICQUOT "YELLOW LABEL" BRUT, REIMS, FRANCE \$123

## SWEET WHITE / BLUSH WINES

(LISTED FROM SWEETEST TO LEAST SWEET)

- BERINGER, WHITE ZINFANDEL, CALIFORNIA \$32
- MULDERBOSCH CABERNET ROSE, STELLENBOSCH \$44
- SNOQUALMIE RIESLING "NAKED" RIESLING, COLUMBIA VALLEY \$38
- ST. SUPERY VINEYARDS MOSCATO, CALIFORNIA \$57
- KIM CRAWFORD, ROSE, MARLBOROUGH, NEW ZEALAND \$48

## DRY LIGHT INTENSITY RED WINES

(LISTED FROM Milder TO STRONGER)

- MARK WEST PINOT NOIR, CALIFORNIA \$40
- WILLAMETTE VALLEY VINEYARDS FOUNDER'S RESERVE PINOT NOIR, OREGON \$58
- BELLE GLOS "MEIOMI" PINOT NOIR, SONOMA COAST \$63

## BARTENDER FEE

- \$150 FOR 4 HOURS PER BAR
- \$25 FOR EACH ADDITIONAL HOUR
- 1 BARTENDER PER 75 ATTENDEES

## DRY MEDIUM INTENSITY RED WINES

(LISTED FROM Milder TO STRONGER)

- BODEGAS CATENA ZAPAT MALBEC, ARGENTINA \$54
- STONE CELLARS by BERINGER MERLOT, CALIFORNIA \$32
- CENTURY CELLARS MERLOT, CALIFORNIA \$35
- BONTERRA MERLOT, MENDOCINO, CALIFORNIA \$42
- FERRARI-CARANO WINERY MERLOT, SONOMA COUNTY \$50
- GRGICH HILLS ESTATE MERLOT, NAPA VALLEY \$118
- STONE CELLARS by BERINGER CABERNET SAUVIGNON, CALIFORNIA \$32
- CENTURY CELLARS CABERNET SAUVIGNON, CALIFORNIA \$35
- AQUINAS CABERNET SAUVIGNON, NAPA VALLEY \$46
- ESTANCIA CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA \$45
- LOUIS MARTINI CABERNET SAUVIGNON, NAPA VALLEY \$58
- SILVER OAK CABERNET SAUVIGNON, ALEXANDER VALLEY \$144
- CUIVAISON ESTATE CABERNET SAUVIGNON, NAPA VALLEY \$90
- SPELLBOUND, MERLOT, CALIFORNIA, USA \$48
- CARMENET WINERY, CABERNET SAUVIGNON \$39



# WINE LIST

## DRY LIGHT INTENSITY WHITE WINES

(LISTED FROM MILDEST to STRONGER)

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- STONE CELLARS by BERINGER PINOT GRIGIO, CALIFORNIA \$32
- PIGHIN PINOT GRIGIO, GRAVE del FRIULI, ITALY \$49
- KRIS PINOT GRIGIO, DELLE VENEZIE, ITALY \$45
- VILLA MARIA "CELLAR SELECTION" SAUVIGNON BLANC, NEW ZEALAND \$44
- CASA LAPOSTELLE SAUVIGNON BLANC, RAPEL VALLEY, CHILE \$40
- A TO Z WINEWORKS, PINOT GRIS, OREGON, USA \$48

## DRY MEDIUM INTENSITY WHITE WINES

(LISTED FROM MILD TO STRONGER)

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- STONE CELLARS by BERINGER CHARDONNAY, CALIFORNIA \$32
- CENTURY CELLARS CHARDONNAY, CALIFORNIA \$35
- SEVEN FALLS CHARDONNAY \$48
- BEAULIEU VINEYARDS CENTURY CELLARS CHARDONNAY, CALIFORNIA \$33
- COLUMBIA CREST "GRAND ESTATES" CHARDONNAY, COLUMBIA VALLEY \$38
- RODNEY STRONG, CHARDONNAY, "ESTATE", CARNEROS, NAPA VALLEY \$56
- JORDAN VINEYARD and WINERY CHARDONNAY, SONOMA COUNTY \$83
- MERRYVALE "STARMONT" CHARDONNAY, SONOMA COUNTY \$55
- STERLING VINEYARDS CHARDONNAY, NAPA VALLEY \$50

## BARTENDER FEE

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- \$150 FOR 4 HOURS PER BAR
- \$25 FOR EACH ADDITIONAL HOUR
- 1 BARTENDER PER 75 ATTENDEES

## SEASONAL WINES

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- TOAD HOLLOW VINEYARDS, PINOT NOIR, MONTEREY, CALIFORNIA, USA
- "VINTNERS COLLECTION RESERVE", CALIFORNIA, USA
- NOBLE TREE, CABERNET SAUVIGNON, "WICKERSAM RANCH VINEYARDS", RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA, USA
- DASHWOOD, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND



# OTHER

## **GUARANTEED ATTENDANCE**

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FOR ALL CATERED FUNCTIONS, A FINAL ATTENDANCE FIGURE MUST BE SPECIFIED BY 12 NOON, 72 BUSINESS HOURS PRIOR TO THE EVENT. THIS FIGURE WILL BE CONSIDERED A GUARANTEE AND NOT SUBJECT TO REDUCTION. WE WILL HOWEVER, SET THE BANQUET ROOM FOR 5% OVER THE GUARANTEE AND BE PREPARED TO SERVE 3% OVER THE GUARANTEE. IF MULTIPLE ENTREES ARE CHOSEN FOR A PLATED MEAL, THE PRICE OF THE HIGHEST PRICED ENTRÉE WILL APPLY TO ALL MEALS. MENU CHANGE FEES WILL ALSO APPLY WITH CHANGES WITHIN 10 DAYS OF ARRIVAL.

## **ROOM ASSIGNMENTS**

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FUNCTION OR MEETING SPACE IS SUBJECT TO REASSIGNMENTS, BASED ON NUMBERS OF GUESTS EXPECTED AND SET UP REQUIRED

## **EVENT SET UP**

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PLEASE SPECIFY THE SEATING FORMAT FOR YOUR FUNCTION SUCH AS THEATRE, ROUNDS, CLASSROOM OR CONFERENCE STYLE. CUSTOMIZED SEATING DIAGRAMS WITH NUMBERED TABLE NUMBERS ARE AVAILABLE UPON REQUEST. REQUIREMENTS FOR EASELS, PODIUMS, CORKBOARDS, REGISTRATION TABLES, ETC. SHOULD ALSO BE COMMUNICATED.

SET CHANGE FEES WILL APPLY WITH CHANGES TO PRE-APPROVED SETS WITHIN 24 HOURS OF FUNCTION TIME.

## **BILLING**

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FULL PAYMENT AND CREDIT CARD AUTHORIZATIONS FOR EVENTS SHALL BE MADE IN ADVANCE TEN (10) BUSINESS DAYS PRIOR TO THE EVENT DATE, BY CASHIER'S CHECK OR CREDIT CARD. THE SAME APPLIES FOR CORPORATE ACCOUNTS, UNLESS CREDIT HAS BEEN ESTABLISHED WITH THE APPROVAL OF OUR ACCOUNTING DEPARTMENT. IF PAYMENT IS NOT RECEIVED AS OUTLINED IN OUR BILLING AGREEMENT, THEN BY SIGNING YOUR BANQUET EVENT ORDERS, YOU ARE AUTHORIZING THE HOTEL TO CHARGE THE CREDIT CARD ON FILE.

## **BANNERS and SIGNS**

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PLACEMENT OF BANNERS AND SIGNS MUST BE COORDINATED WITH YOUR HOTEL CONTACT, TO ENSURE YOUR SAFETY. BANNERS AND SIGNS MUST BE PROFESSIONAL QUALITY THAT CAN BE POSTED OR HUNG AND IN KEEPING WITH THE HOTEL IMAGE. A LIMITED NUMBER OF EASELS ARE AVAILABLE FREE OF CHARGE. HANGING OF BANNER IS 5 FOR 3 FT WIDE AND 10 FOR LARGER BANNERS.

## **COAT ROOM and DOOR GREETER**

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COAT ROOM ATTENDANTS ARE AVAILABLE UPON REQUEST. AN APPLICABLE FEE OF \$25 PER HOUR WITH A MINIMUM OF FOUR HOURS IS REQUIRED FOR AN ATTENDANT

## **AUDIO VISUAL EQUIPMENT**

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PSAV WILL ADDRESS ALL YOUR NEEDS ON SOUND, LIGHTING, AUDIO VISUAL EQUIPMENT AND HIGH SPEED INTERNET. COMPETITIVE PRICE LIST IS AVAILABLE THROUGH YOUR HOTEL CONTACT. CONNECTION AND TAPPING FEES ARE APPLICABLE WHEN OUTSIDE A/V PRODUCTS OR COMPANIES ARE USED.

## **DECORATION**

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THE HOTEL OFFERS A CHOICE OF SEVERAL COLORS OF LINEN AS WELL AS VOTVE CANDLES TO ENHANCE YOUR TABLE SETTING. OTHER OPTIONS ARE AVAILBLE AT ADDITIONAL COST. PLEASE ASK EVENT MANAGER OF ADDITIONAL OPTIONS.



# OTHER

## SECURITY

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THE HOTEL SHALL NOT ASSUME RESPONSIBILITY FOR DAMAGE TO OR LOSS OF ANY MERCHANDISE OR ARTICLES LEFT IN THE HOTEL PRIOR TO OR FOLLOWING AN EVENT. ARRANGEMENTS MAY BE MADE FOR SECURITY OF EXHIBITS, MERCHANDISE, OR ARTICLES SET UP PRIOR TO YOUR EVENT THROUGH YOUR HOTEL CONTACT. NO OPEN FIRE IS PERMITTED INSIDE THE HOTEL. ANY RELIGIOUS CEREMONIES OR RITUALS, THE HOST MUST OBTAIN THE NECESSARY PERMIT FROM THE FIRE DEPARTMENT AND IS RESPONSIBLE FOR ANY FEES ASSOCIATED WITH THE PERMIT. STRICT ADHERENCE TO THE REGULATIONS OF THE PERMIT, AT THE TIME OF THE FUNCTION, IS REQUIRED. IF ADDITIONAL SECURITY IS REQUIRED, ADDITIONAL COSTS WILL APPLY.

## ELECTRICAL, TELEPHONE, AND INTERNET REQUIREMENTS

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THE HOTEL DOES CHARGE OF RELECTRICAL, TELEPHONE AND INTERNET HOOK-UPS. SHOULD ANY BE REQUIRED, THE HOTEL MUST BE NOTIFIED IN ADVANCE AND THE CHARGES WILL BE POSTED TO THE PATRON'S MASTER ACCOUNT.

## LABOR CHARGES

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CARVERS (1 PER 50), BARTENDERS (1 PER 75 WITH MAX OF 4 HOURS; \$25 FOR EACH ADDITIONAL HOUR) , CASHIERS (1 PER 75 WITH MAX OF 4 HOURS; \$25 FOR EACH ADDITIONAL HOUR), STATION ATTENDANTS (1 PER 50) AND COCKTAIL SERVERS (1 PER 50) ARE AT A FEE OF \$150 EACH PLUS TAX.

FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A \$7 SURCHARGE PER PERSON WILL APPLY.

ALL LABOR CHARGES ARE TAXABLE AT A RATE OF 8.25%

OTHER FEES MAY APPLY SHOULD YOUR EVENT ATTENDANCE NOT MEET THE MINIMUM NUMBER REQUIRED.

## PROVISION OF FOOD AND BEVERAGE

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PATRON, ITS GUESTS OR INVITEES WILL NOT BE PERMITTED TO BRING FOOD AND/OR BEVERAGES OF ANY KIND INTO HOTEL. ONLY PRE-APPROVED EXCEPTIONS (I.E. WEDDING CAKES, ETC.) WILL BE ALLOWED WITH WRITTEN APPROVAL FROM EVENT MANAGER. ANY LEFTOVER ITEMS CANNOT BE REMOVED FROM EVENT PER HOTEL LIABILITY.

SERVICE CHARGE:

ALL FOOD, BEVERAGE, AUDIO VISUAL AND ROOM RENTALS/SET UP FEES WILL HAVE A 25% TAXABLE SERVICE CHARGE APPLIED.

## OVERTIME SERVICE

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BREAKFAST SERVICE ARE BASED ON A 1-HOUR DURATION. LUNCHEON FUNCTIONS ON A 1.5-HOUR DURATION. DINNER ONLY SERVICE ON A 2-HOUR DURATION. RECEPTION/DINNER FUNCTIONS ON A 5-HOUR DURATION. COCKTAIL PARTY/RECEPTION FUNCTIONS ON A 3-HOUR DURATION. FUNCTIONS LASTING LONGER THAN THE ABOVE TIME LIMITS ARE SUBJECT TO ADDITIONAL LABOR CHARGES AND SERVICE FEES. ALSO, ANY FOOD FUNCTIONS BEGINNING PRIOR TO 7:00 AM OR EXTENDING BEYOND 1:00 AM ARE SUBJECT TO ADDITIONAL LABOR CHARGES AND SERVICE FEES.

## ALCOHOLIC BEVERAGES

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IF ALCOHOLIC BEVERAGES ARE TO BE SERVED ON THE HOTEL PREMISES (OR ELSEWHERE UNDER THE HOTEL'S ALCOHOLIC BEVERAGE LICENSE) THE HOTEL WILL REQUIRE THAT BEVERAGES BE DISPENSED ONLY BY HOTEL BARTENDERS AND SERVERS. THE HOTEL'S ALCOHOLIC BEVERAGE LICENSE REQUIRES THE HOTEL TO (1) REQUEST PROPER IDENTIFICATION (PHOTO ID) OF ANY PERSON OF QUESTIONABLE AGE AND/OR (2) REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO, IN THE HOTEL'S JUDGMENT, APPEARS INTOXICATED.

