



# CATERING MENU

2222 West Loop South | Houston | TX 77027

# WELCOME



## **It is our distinct pleasure to welcome you to The Royal Sonesta Houston.**

In the kitchens at the Royal Sonesta Houston, our Culinary Team has taken great strides to source and explore the unique Texas landscape to give our guests a truly authentic local experience. We bring you the freshest ingredients from area farmers, purveyors and artisans who take great pride in providing the best that land and sea have to offer.

Our commitment at Sonesta Hotels and Resorts is "Food is Art." We ensure that all of our creations are trans-fat free. We avoid fish that are endangered or threatened due to overfishing, such as Chilean Sea Bass and Atlantic Tuna.

We have made every attempt to create menus that cater to the varied tastes of our guests. We do, however, recognize that not all of our guests may find what they seek. If this is the case, please contact our Event Planning team and we shall do our utmost to satisfy your requests.



**Robert Graham**

Executive Chef at the Royal Sonesta Houston

All prices are subject to change. All prices are subject to applicable state sales tax and service charge. A 16% gratuity is added to all functions for payment to hourly paid wait staff and service employees engaged in the service of the event. A taxable administrative fee of 8% is added to all function and event orders to defer overhead costs. This administrative fee is not a tip, gratuity or service charge and is not distributed to employees. Flat rate bartender fees are not tips, gratuities or service charges and are not distributed to employees.

# CONFERENCE PACKAGES



## DAY RATE CONFERENCE PACKAGE

20 Guests and More

### Continental Breakfast

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Orange Juice and Apple Juice

Seasonal Sliced Fresh Fruit served with Yogurt Dip

Freshly Baked Muffins, Croissants, Danish and Fruit Turnovers

Butter and Preserves

### Mid-Morning Break\*

Beverage Refresh

Choice of One of the Following:  
*Granola Bar, Energy Bar, Fruit Bar, Granola Parfait or Fruit Kebabs*

### Lunch

Plated or Buffet  
(Up to \$48 Value Per Day)

### Afternoon Break\*

Beverage Refresh

Individual, Whole and Chocolate Milk

Choice of One of the Following:  
*Cookies, Brownies, Cheesecake Bars, Fruit Tarts or Mousse Shooters*

### Meeting Room Set Up

State-of-the-Art Meeting Room to Include:  
*Pads, Pens, Iced Water and Hard Candies*

### Audio Visual

Standard Audiovisual Equipment to Include:  
*One Non-Projector Package for Primary Meeting Room with Appropriate Sized Screen for Assigned Meeting Room, Audio/Visual Cart, VGA and Electrical Cables*

**\$109 per person**

- *Minimum of (20) People Required*
- *Additional Charge for Private Dining Space for Lunch May Apply*
- *Additional Charge for Breakout Rooms may apply*

\* *Coffee, Hot Tea, Soft Drinks and Bottled Water Service is Continuous Throughout the Day*

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# CONFERENCE PACKAGES



## DAY RATE CONFERENCE PACKAGE

19 Guests or Less

### Continental Breakfast

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Orange Juice and Apple Juice

Seasonal Sliced Fresh Fruit

Freshly Baked Muffins, Croissants, Danish and Fruit Turnovers

Butter and Preserves

### Mid-Morning Break\*

Beverage Refresh

Choice of One of the Following:

*Granola Bar, Energy Bar, Fruit Bar, Granola Parfait or Fruit Kebabs*

### Lunch

Plated or Buffet  
(Up to \$48 Value Per Day)

### Afternoon Break\*

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Individual, Whole and Chocolate Milk

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**\$109 per person**

- *Maximum of (19) People Required*
- *Additional Charge for Private Dining Space for Lunch May Apply [Lunch Buffets are Available with a \$6.00 per Person Surcharge]*
- *Additional Charge for Breakout Rooms May Apply*
- *\* Coffee, Hot Tea, Soft Drinks and Bottled Water Service is Continuous Throughout the Day*

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# BREAKFAST



## BREAKFAST BUFFETS

### Continental Breakfast

Freshly Squeezed Orange and Grapefruit Juice  
Assorted Breakfast Pastries  
Seasonal Fruit Salad  
Butter, Preserves and Jams  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**\$27**

### Sonesta Breakfast

Freshly Squeezed Orange and Grapefruit Juice  
Assorted Breakfast Pastries  
Seasonal Fruit Salad  
Butter, Preserves and Jams  
Scrambled Fresh Farm Eggs  
Crisp Applewood Smoked Bacon and  
Link Sausage  
Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**\$32**

### Continental Plus

Freshly Squeezed Orange and Grapefruit Juice  
Variety of Flavored Low-Fat Yogurts and Granola  
Assorted Breakfast Pastries  
Butter, Preserves and Jams  
Assorted New York Style Bagels with Assorted  
Cream Cheese  
Seasonal Sliced Fruit and Berries  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**\$28**

### Houston Breakfast

Freshly Squeezed Orange and Juice of the Day  
Assorted Breakfast Pastries  
Seasonal Fruit Salad  
Huevos Rancheros, Scrambled Eggs, Corn Tortilla  
Strips and Cheddar Cheese  
Breakfast Quesadillas filled with Eggs, Chorizo,  
Jack Cheese, Sour Cream and Roasted Red Salsa  
Skillet Potatoes, Braised Black Beans, Tortillas  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**\$36**

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# BREAKFAST



## BREAKFAST BUFFETS CONTINUED

### Royal Sonesta Breakfast

- Freshly Squeezed Orange and Juice of the Day
- Selection of Low-Fat Yogurts
- Seasonal Sliced Fruit with Berries
- Oatmeal or Grits
- Scrambled Eggs with Cheddar Cheese and Chives
- French Toast with Vermont Maple Syrup
- Applewood Smoked Bacon and Skillet Potatoes
- Assorted Breakfast Pastries
- Butter, Preserves and Jams
- Freshly Brewed Coffee, Decaffeinated Coffee
- Selection of Hot Teas

**\$39**

### Per Item:

- Individual Low-Fat and Flavored Yogurts **\$4**
- Individual Dry Cereals with Whole, 2% and Skim Milk **\$4**
- Hard Boiled Eggs **\$2**
- Chorizo, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde **\$6**  
**\$8**
- Bacon, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde **\$6**  
**\$8**
- Potato, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde **\$6**  
**\$8**
- Sausage, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde **\$6**  
**\$8**
- Sausage, Egg and Cheese English Muffin Sandwich **\$6**
- Maple Smoked Ham, Egg and Cheese Biscuit Sandwich **\$6**

## CONTINENTAL BREAKFAST ADDITIONS

### Per Person:

- Scrambled Eggs with Cheddar Cheese **\$7**
- Applewood Smoked Bacon **\$6**
- Country Link Pork Sausage **\$6**
- Breakfast Potatoes **\$6**
- Aidells Chicken Apple Sausage **\$6**
- Smoked Country Ham **\$6**
- Oatmeal with Raisins and Brown Sugar **\$6**
- Organic Yogurt Parfait with Berries **\$6**
- Fresh-Made Smoothies **\$8**  
*Peach-Mango and Strawberry-Banana*

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# BREAKFAST



## BREAKFAST STATIONS

### Applewood Smoked Salmon

Assorted New York Style Bagels, Savory and Sweet Cream Cheeses, Capers, Chopped Egg and Red Onion

**\$17**

### European Breakfast

Assorted Deli Meats, Cheeses, Mustards and Country Style Breads

**\$16**

### Made-to-Order Omelets with a Selection of Fillings

Cheddar Cheese, Ham, Mushrooms, Peppers, Scallions, Tomatoes

Smoked Salmon, Shrimp or Bacon

**\$14**

*(Requires Dedicated Attendant at \$80 per Attendant)*

### Belgian Waffles with a Selection of Toppings

Whipped Cream Seasonal Berries, Toasted Nuts, Chocolate Chips, Nutella and Warm Maple Syrup

**\$14**

### Carved Potato, Egg & Cheese Wellington

Béarnaise

**\$17**

*(Requires Dedicated Attendant at \$80 per Attendant)*

# BREAKFAST



## **BUILD YOUR OWN PLATED BREAKFAST**

*Entrée selection includes your choice of fresh juice, breakfast pastries, breakfast potatoes and meats.*

### **Entrées**

Soft Scrambled Eggs, Fresh Herbs

**\$29**

Buttermilk, Chocolate Chip or Blueberry  
Pancakes, Maple Syrup

**\$27**

Classic Eggs Benedict, Canadian Bacon,  
Hollandaise

**\$32**

Texas Benedict, Corn Bread, Smoked Brisket,  
Grilled Peach and Guajillo Hollandaise

**\$32**

Wild Mushroom and Asparagus Frittata, Arugula,  
Goat Cheese and Tomato Salad

**\$30**

Croissant Bread Pudding French Toast,  
Cinnamon Cream, Maple Syrup

**\$29**

### **Fresh Juice**

*Choice of One*

Orange Juice

Grapefruit Juice

Tomato Juice

Cranberry Juice

Pineapple Juice

### **Breakfast Pastries**

Assorted Muffins

Assorted Danish

Butter Croissants

### **Breakfast Potatoes**

*Choice of One*

Hash Browns

Cajun Skillet Potatoes, Peppers, Onions

Rosemary Roasted Red Bliss Potatoes

Cheddar and Bacon Tater Tot Casserole

### **Breakfast Meats**

*Choice of One*

Applewood Smoked Bacon

Pork Sausage Links

Pork Sausage Patties

Turkey Bacon

Canadian Bacon

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# BREAK



## COFFEE BREAKS À LA CARTE

### Per Gallon:

Freshly Brewed Coffee, Decaffeinated Coffee	<b>\$80</b>
Selection of Hot Teas	<b>\$79</b>
Freshly Brewed Iced Tea	<b>\$67</b>
Fresh Orange or Grapefruit Juices	<b>\$69</b>
Pineapple, Apple, Cranberry, Tomato and V8 Juices	<b>\$69</b>
Fresh Lemonade with Cane Sugar	<b>\$69</b>

### Per Item:

Assorted Regular & Diet Soft Drinks	<b>\$5</b>
Bottled Spring & Purified Waters	<b>\$5</b>
Evian & San Pellegrino Mineral Water	<b>\$6</b>
Assorted Energy Drinks	<b>\$8</b>
Assorted Bottled Juices	<b>\$7</b>
V8 Juices	<b>\$7</b>

## MORNING BREAKS À LA CARTE

### Per Dozen:

Petite Muffins and Fruit Danish with Preserves, Jams and Butter	<b>\$46</b>
Freshly Baked Large Chocolate or Butter Croissants	<b>\$46</b>
Assorted Local Bagels with Plain, Herb, and Berry Cream Cheeses	<b>\$45</b>
Cinnamon-Pecan Sticky Buns	<b>\$45</b>
Breakfast Breads: Lemon, Banana-Walnut, Chocolate	<b>\$37</b>

### Per Item:

Assorted Granola Bars and Cereal Bars	<b>\$5</b>
Fresh Seasonal Whole Fruit	<b>\$4</b>
Seasonal Fruit Kebabs with Mint Yogurt	<b>\$5</b>
Individual Low-Fat and Flavored Yogurts	<b>\$4</b>
Individual Dry Cereals with Whole, 2% and Skim Milk	<b>\$4</b>
Sliced Seasonal Fruit and Berries	<b>\$9/person</b>

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# BREAK



## AFTERNOON BREAKS À LA CARTE

### Per Dozen:

House Baked Cookies <i>Chocolate Chip, Oatmeal, Macadamia, Double Chocolate, Sugar</i>	<b>\$42</b>
Fudge & Walnut Brownies	<b>\$42</b>
Lemon-Rosemary Shortbread Cookies	<b>\$45</b>
Cinnamon & Cane Sugar-Rolled Churros	<b>\$32</b>
Warm Baked Pretzels with Cheese & Mustard Dipping Sauces	<b>\$48</b>

### Per Item:

Individual Bags of Pretzels, Potato Chips or Popcorn	<b>\$5</b>
Individual Bags of Trail Mix	<b>\$5</b>
Assorted Granola Bars & Cereal Bars	<b>\$5</b>
Selection of Candy Bars	<b>\$6</b>
Ice Cream Bars	<b>\$6</b>
Fresh Corn Tortilla Chips with Fresh House Made Salsa	<b>\$6 / Person</b>
Toasted Pita Chips with Hummus & Baba Ghanoush Dips	<b>\$9 / Person</b>

### Per Pound:

*One Pound Serves Approximately 15 People*

Dry Roasted Peanuts	<b>\$25</b>
House Blend of Roasted Nuts	<b>\$28</b>

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# BREAK



## THEMED COFFEE BREAKS

*Minimum of 25 Guests.*

*Prices are Per Person Based on 30 Minutes of Service. Additional Charges Apply for Breaks Over 30 Minutes.*

### On the Run

Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**\$16**

### Mid-Morning

Sliced Seasonal Fruits & Berries  
Banana-Nut Bread  
Selection of Low-Fat Yogurts  
Chilled Bottled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**\$19**

### Fresh Maker

Fresh Pressed Vegetable & Fruit Juices  
*Carrot & Ginger, Strawberry & Banana, Tomato  
& Cucumber*  
Dried Fruit Mix, Low-Fat Granola Bars  
Assorted Vitamin Waters  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**\$23**

### Sweetness & Coffee

Macarons, Cinnamon Coffee Cakes, Chocolate-Covered Coffee Beans & Chocolate Truffles  
Bottled Water, Chilled Coffee Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**\$22**

### Health Wise

Fresh Fruit Kebabs, House Honey-Yogurt Dip  
Individual Homestyle Granola Bars, Peach-Mango  
& Strawberry-Banana Smoothies  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas  
Bottled Water & Assorted Bottled Juices

**\$26**

### Fiesta Grande

Crisp Tortilla Chips, Guacamole, Salsa, Chili Con Carne, Queso, Sopapillas, Honey  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**\$19**

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# BREAK



## THEMED COFFEE BREAKS CONTINUED

### Cookie Cutter

House Baked Cookies; *White Chocolate and Macadamia, Double Chocolate, Chocolate Chip, Oatmeal-Raisin & Shortbread*

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

**\$22**

### Candy Jar

Jawbreakers, Gummy Bears, Red & Black Twizzlers, Raisinets, M&Ms, Mini Chocolate Bars

Iced Tea, Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

**\$22**

### Poppin'

Fresh Popped Corn Tossed with a Selection of Flavorings: *Truffle Oil & Sea Salt, Bacon Salt, Chipotle & Lime Salt*

Fresh Potato Chips and Dips  
*Buttermilk-Chive, Roasted Onion & Garlic*

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

**\$26**

### Ballpark

Soft Jumbo Pretzels, Hot Dogs, Beef Chili, Traditional Condiments

Roasted Peanuts, Cracker Jacks

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

**\$21**

### Sweets-on-a-Stick

Chocolate Covered Strawberries, Marshmallows

Chocolate Bark & Cake Pops

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

**\$23**

### Afternoon Tea

Blueberry, Lemon Scones

Assorted Preserves, Devonshire Cream & Honey

Tea Sandwiches

*Cucumber & Goat Cheese, Smoked Salmon & Dill Cream Cheese, Ham & Swiss, Curried Chicken Salad, Egg Salad*

Red Velvet Cake, Strawberry Shortcake & Chocolate Dipped Madeleine's

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

**\$28**

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# LUNCH



## **GLOBAL EXPRESS**

*3 Courses, 1 Plate*

*Maximum of 20 People, \$32 Per Person.*

*All Luncheons are Served with Freshly Baked Rolls and Butter, Iced Tea (Preset) and Coffee Service.*

### **Texas**

Grilled Corn & Bean Salad, BBQ Ranch

Smoked Short Rib, Cheddar Grits, Creamed Corn

Pecan Pie

### **Asia**

Napa Cabbage & Edamame Salad, Soy Sesame Vinaigrette

Miso Lacquered Salmon, White Rice, Stir Fried Vegetables

Banana Spring Rolls, Caramel

### **Italy**

Tomato Mozzarella Tower with Basil

Chicken Breast Piccata, Hand Cut Pasta, Broccolini

Tiramisu

### **America**

Chopped Salad with Buttermilk Ranch

Grilled Skirt Steak, Asparagus, Roasted Red Bliss Potatoes

Apple Pie

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# LUNCH



## PLATED LUNCH

*All Plated Entrées are Served with Freshly Baked Rolls and Butter, Iced Tea (Preset) and Coffee Service.*

### SALADS

#### Mixed Greens

Shaved Crudité, Endive, Candied Pecans, Cherry Tomatoes, Banyuls Vinaigrette

**\$10**

#### Kale & Quinoa Salad

Spinach, Cucumbers, Tomato, Red Onion, Sherry Vinaigrette

**\$10**

#### Baby Spinach Salad

Craisins, Almonds, Granny Smith Apples, Toasted Sesame Seed Vinaigrette

**\$10**

#### Caesar Salad

Romaine, Parmesan Cheese, Garlic, Caesar Dressing

**\$10**

#### Crispy Tortilla Salad

Mixed Greens, Avocado, Grilled Corn, Tomato, Black Beans, Red Onion, Crispy Tortilla Strips, Guajillo Ranch

**\$10**

#### Heirloom Tomato Salad

Avocado, Mozzarella, Tapenade, Pesto, Balsamic, Olive Oil

**\$14**

#### Grilled Vegetable & Goat Cheese Terrine

Petite Greens, Red Pepper Vinaigrette

**\$12**

#### Roasted Beet Salad

Arugula, Watercress, Orange Segments, Goat Cheese, Charred Shallot Vinaigrette

**\$13**

#### Couscous Salad

Tomatoes, Cucumber, Melon, Radish, Yogurt, Cilantro and Cumin Vinaigrette

**\$13**

*Add protein to any salad for an additional charge.*

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# LUNCH



## ENTRÉE SALADS

### **Miso Lacquered Salmon Salad**

Napa Cabbage, Carrots, Cucumbers, Red Onion, Edamame, Sesame Seeds, Sesame Ginger Vinaigrette

**\$27**

### **Pesto Grilled Chicken Salad**

Romaine, Heirloom Tomatoes, Kalamata Olives, Mozzarella, Grilled Ciabatta, Basil Vinaigrette

**\$26**

### **Chipotle Spiced Steak Salad**

Iceberg, Arugula, Grilled Corn, Black Beans, Tomatoes, Red Onion, Cilantro, Cucumbers, Tortilla Strips, Cotija Vinaigrette

**\$29**

# LUNCH



## ENTRÉES

### POULTRY (6 - 7 oz)

#### Red Wine Marinated Chicken Breast

Yukon Gold Mashed Potatoes, Pancetta, Button Mushrooms, Pearl Onions, Red Wine Jus

**\$25**

#### Pecan Crusted Chicken Breast

Mascarpone Polenta, Braised Swiss Chard, Baby Carrots, Sherry Vinegar Jus

**\$25**

#### Herb Marinated Chicken Breast

Charred Leek and Wild Mushroom Risotto, Truffle Cream

**\$25**

#### Pan Roasted Chicken Breast

Roasted Fingerling Potatoes, Olives, Sun-Dried Tomatoes, Preserved Lemon, Citrus Jus

**\$25**

#### Orange Scented Duck Breast

Fennel and Parsnip Purée, Roasted Cipollini Onions, Grand Mariner Reduction

**\$32**

### FISH & SEAFOOD (6 - 7 oz)

#### Tortilla Crusted Sea Bass

Charred Tomato and Corn Salad, Avocado, Cilantro Mojo

**\$34**

#### Grilled Salmon Filet

Pancetta and Sweet Pea Risotto, Smoked Tomato Coulis

**\$33**

#### Pan Seared Snapper

Israeli Couscous, Sun-Dried Tomato, Roasted Garlic, Preserved Lemon Thyme Jus

**\$34**

#### Roasted Cobia Filet

Crawfish Risotto, Champagne and Chive Cream

**\$34**

#### Pan Seared Scallops

Bacon Roasted Cauliflower, Curried Carrot Purée, Caramelized Onions, Raisins, Coconut Cream

**\$37**

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# LUNCH



## ENTRÉES CONTINUED

### MEAT (6 - 7 oz)

#### Braised Short Rib

Celeriac Purée, Roasted Wild Mushrooms, Horseradish Emulsion

**\$35**

#### Cilantro Lime Marinated Flat Iron Steak

Green Plantain Purée, Chimichurri

**\$36**

#### Grilled 5 oz. Filet Mignon

Yukon Gold Mashed Potatoes, Grilled Asparagus, Oven Roasted Tomato Fondue

**\$39**

#### Bacon Brined Pork Tenderloin

White Bean Purée, Pickled Swiss Chard, Dijon Cream

**\$33**

### VEGETARIAN ENTRÉES

#### Roasted Butternut Squash Steaks

Wild Mushrooms, Ricotta Squash Purée, Sweet Corn Emulsion

**\$26**

#### Maple Thyme Roasted Beet Medallions

Braised Endive, Shaved Asparagus, Goat Cheese, Creamy Polenta, Pistachio Crumble

**\$26**

#### Wild Mushroom, Quinoa & Spinach Stuffed Eggplant Rollatini

Smoked Tomato Coulis

**\$27**

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# LUNCH



## LUNCH DESSERTS

### Milk Chocolate Mousse

Fresh Berry Compôte

**\$9**

### Dulce De Leche

Walnut Brownies, Vanilla Crème Brûlée

**\$13**

### Red Berry Mascarpone Cake

Vanilla Cake, Berry Mousse, Mascarpone

**\$13**

### Strawberry Shortcake

Vanilla Pound Cake, Strawberries, Cream

**\$11**

### Key Lime Pie

Lime Custard, Graham Cracker Crust

**\$10**

### Tiramisu

Espresso Sponge, Mascarpone Cream,  
Chocolate Spray

**\$10**

### Bourbon Chocolate Bombe

Chocolate Genoise, Bavarian Cream,  
Bourbon Syrup

**\$13**

### Chocolate Caramel Peanut Crunch

Corn Flake Crunch, Chocolate Mousse,  
Caramel Glaze

**\$13**

### Torta De La Nonna

Ricotta Goat Cheese Custard, Pine Nuts,  
Hazelnut Liqueur

**\$12**

### Red Velvet Marquis

Cheesecake Mousse, Red Velvet Ganache

**\$13**

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# LUNCH



## LUNCH BUFFET

*Minimum 20 People. All Buffets are Served with Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea (Preset) and Hot Tea Selections.*

### Deli Buffet

Soup of the Day  
Red Bliss Potato Salad, Smoked Bacon, Scallions, Blue Cheese, Grain Mustard  
Creamy Coleslaw  
Smoked Turkey Breast, Roast Beef, Hickory Smoked Ham  
Cheddar, Swiss, American Cheese  
Lettuce, Tomato, Red Onion, Kosher Dill Pickles  
Selection of Artisan Breads, Rolls and Banquettes  
Traditional Condiments  
Assorted Cookies

**\$40**

### Pressed Sandwich Bar

Soup of the Day  
Classic Caesar Salad, Parmesan, Garlic, Croutons, Caesar Dressing  
Tomato and Mozzarella Pearl Salad, Basil Vinaigrette  
The Reuben: Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye  
The Cuban: Pork Loin, Ham, Provolone, Pickles, Mustard, Cuban Bread  
The Roast Beef: Shaved Beef, Caramelized Onions, Arugula, Brie, Horseradish Cream, Baguette  
The Veggie: Eggplant, Zucchini, Peppers, Portobello, Mozzarella, Sun-Dried Tomato Aioli, Focaccia

Blondies and Brownies

**\$42**

### Make Your Own Salad Buffet

Soup of the Day  
Assorted Lettuces: Romaine, Iceberg, Arugula, Spinach, Mesculin  
Assorted Toppings to Include: Cherry Tomatoes, Green Peas, Black Beans, Button Mushrooms, Corn, Julienne Carrots, Sliced Cucumbers, Bean Sprouts, Olives, Parmesan, Cheddar Blend, Croutons, Sunflower Seeds, Julienne Jicama, Chickpeas, Tortilla Strips, Quinoa  
Assorted Proteins to Include: Grilled Steak, Grilled Chicken, Grilled Shrimp  
Dressings to Include: Ranch, Blue Cheese, Balsamic, Caesar  
Assorted Rolls and Butter  
Assorted Mini Dessert Selection

**\$46**

### The Texan

Texas Chili  
Red Bliss Potato Salad, Smoked Bacon, Scallions, Blue Cheese, Grain Mustard  
Creamy Coleslaw  
BBQ Chop Salad, Iceberg, Grilled Corn, Black Beans, Tomatoes, Cucumbers, BBQ Ranch  
Smoked Brisket, BBQ Chicken, BBQ Pork Ribs, Smoked Sausage  
Charro Beans, Baked Mac n Cheese, Corn Bread  
Pecan Pie, Seasonal Fruit Cobbler, Bourbon Crème Anglaise

**\$58**

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# LUNCH



## LUNCH BUFFET CONTINUED

### Chinese Take Out

Egg Drop Soup  
Crisp Vegetable Spring Rolls with Chinese Mustard and Plum Sauce  
Chilled Cucumber and Ginger Salad  
Chilled Lo Mein Noodle Salad, Straw Mushrooms, Peppers, Soy Vinaigrette  
General Tso's Chicken  
Beef and Broccoli  
Sichuan Fried Bass, Hot Five Spice Sauce  
Stir Fried Bok Choy and Seasonal Vegetables  
Pork Fried Rice and Steamed White Rice  
Fried Wonton Chips  
Banana Spring Rolls, Caramel Sauce  
Fortune Cookies

**\$55**

### Italian

Spicy Sausage and Orzo Soup  
Arugula and Belgian Endive with Shaved Fennel and Tomatoes  
Heirloom Tomatoes, Cucumbers, Avocado, Mozzarella, Basil Pesto  
Italian Chop Salad, Oregano Vinaigrette  
Chef's Selection of Vinaigrettes and Dressings  
Chicken Cacciatore, Braised Escarole  
Roasted Stripped Bass, Caponata, Salsa Verde  
Carved Sirloin Steak, Bagna Cauda  
Butternut Squash Ravioli, Pancetta and Sage Brown Butter  
Seasonal Medley of Vegetables  
Bakery Fresh Assorted Rolls and Butter  
Traditional Tiramisu  
Olive Oil Cake with Fresh Berries

**\$57**

# LUNCH



## LUNCH BUFFET CONTINUED

### Creole Country

Seafood Gumbo, White Rice

Blackened Cauliflower Salad, Carrots, Cucumber, Wild Rice, Radish, Kale, Creole Dressing

Cajun Spiced Potato Salad, Hard Boiled Egg, Pancetta

Mesculin Mixed Greens, Cucumber, Tomatoes, Carrots

Chef's Selection of Vinaigrettes and Dressings

Blackened Redfish, Crawfish and Scallion Cream

Chicken Étouffée

Grilled Sirloin, Olive Giardiniera Ragout

Roasted New Potatoes and Seasonal Medley of Vegetables

Bakery Fresh Assorted Rolls and Butter

Pecan Praline Cake, Bourbon Cream

Warm Bread Pudding, Rum Sauce

**\$56**

### South of the Border

Classic Tortilla Soup

Cactus Paddle Salad

Caesar Salad, Parmesan, Croutons, Caesar Dressing

Palapa Chop Salad: Iceberg, Avocado, Tomato, Red Onion, Cucumber, Black Beans, Grilled Corn, Queso Fresco, Tortilla Strips, Guajillo Cilantro Ranch

Shrimp Ceviche, Carrot, Jicama, Cucumber, Lime, Cilantro

Daily Catch Ceviche, Tomato, Red Onion, Cilantro, Lime, Clamato

Chicken Enchiladas, Poblano Cream

Carne Asada Fajitas, Peppers and Onions

Catch of the Day Veracruz

Cilantro Rice, Refried Beans

Warm Flour and Corn Tortillas

Guacamole, Pico, Roasted Tomato Salsa, Charred Tomatillo Salsa, Cilantro and Onions, Sour Cream, Jack Cheese

Choco Flan, Tres Leches

**\$65**

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# LUNCH



## LUNCH ON THE GO

*Items are Individually Packaged for Quick Grab-n-Go. Includes Choice of One Side and One Dessert.*

### SANDWICHES & WRAPS

#### Grilled Chicken Ranch

Lettuce, Tomato, Bacon, Cilantro Ranch, Flour Tortilla

**\$24**

#### Chimichurri Steak Sandwich

Tomatoes, Red Onion, Arugula, Fontina, Chimichurri Mayo, Grilled Ciabatta

**\$26**

#### California Turkey

Iceberg, Smashed Avocado, Bacon, Tomato, Sprouts, Herb Mayo, Sourdough Baguette

**\$27**

#### Muffaletta

Italian Meats, Provolone, Mozzarella, Olive Salad, Olive Oil Focaccia

**\$27**

#### The VEG

Grilled Green and Yellow Squash, Red Peppers, Portobello, Red Onion, Basil, Brie, Pesto Mayo, Whole Wheat Tortilla

**\$26**

### ENTRÉE SALADS

#### Grilled Chicken Caesar Salad

Romaine, Croutons, Parmesan, Caesar Dressing

**\$19**

#### Cobb Salad

Iceberg, Grilled Chicken, Bacon, Avocado, Egg, Blue Cheese, Grilled Corn, Tomatoes, Derby Dressing

**\$21**

#### Italian Chop

Iceberg, Chick Peas, Salami, Provolone, Red Onion, Raddichio, Pepperoncini, Cherry Tomatoes, Oregano Vinaigrette

**\$22**

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# LUNCH



## LUNCH ON THE GO CONTINUED

### Sides

*Choice of One*

Coleslaw

Potato Salad

Pasta Salad

Small Mixed Green Salad

Small Caesar Salad

Potato Chips

### Desserts

*Choice of One*

Cookies: Chocolate Chip, Oatmeal or Peanut Butter

Lemon Bar

Chocolate Fudge Brownie

Cheesecake Bar

Cupcake: Choice of Chocolate, Red Velvet, Vanilla, Carrot Cake

### Additions

Whole Fruit

**\$4**

Granola Bar

**\$4**

Bottled Water or Soft Drink

**\$4**

*Pre-Assembled Boxed Lunches.*

*Please Add \$5.00 Per Box Lunch Packaging Fee.*

# R ECEPTION



## RECEPTION DISPLAYS

*Prices are Per Person with a Minimum of 30 Guests Per Station Required.*

### Imported & Domestic Cheese

Dried Fruit, Texas Honey, Nuts, Crackers,  
Baguette

**\$22.00**

### Antipasto Station

Shaved Zucchini & Squash, Roasted Peppers,  
Eggplant, Grilled Asparagus, Confit Tomatoes,  
Portobello

Artichokes, Endive, Assorted Olives, Tapenade

Pearl Mozzarella & Sun Dried Tomato Salad

Grilled Ciabatta, Lavash, Pesto, Olive Oil,  
Balsamic

**\$25**

### Mezze

Spanakopita, Dolmades, Hummus, Baba  
Ghanoush, Tabouleh, Olives, Mini Pitas, Tzatziki,  
Lemon Wedges, Lemon Olive Oil

**\$21.00**

### Raw Bar

Large Chilled Shrimp, Chilled Crab Claws, Texas  
Oysters & Clams on the Half Shell

Half Shell, Lime & Lemon Wedges

Cocktail, Remoulade Sauces, Mustard Mayo,  
Horseradish

**\$32**

### Bruschetta Station

*Pick Three*

Traditional Tomato Basil

Wild Mushroom & Truffle Oil

Royal Red Shrimp, Arugula Pesto

Prosciutto, Mascarpone, Melon

Confit Duck Rielette, Blue Cheese

Whipped Brie, Fig Compote

**\$28**

### Charcuterie Station

Assorted Cured & Smoked Meats,  
Pâtés & Rillettes

Gherkins, Mustards, Baguettes

**\$26**

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# R ECEPTION



## RECEPTION DISPLAYS CONTINUED

### Slider Station

*Pick Three*

Cheeseburger, American Cheese, Lettuce, Tomato, Pickle, Special Sauce

BBQ Brisket, Pickled Red Onion, White BBQ Sauce

Shrimp Po Boy, Cajun Remoulade

Pork Belly, Cucumber Kimchi

Nashville Hot Chicken, Pickle

Chilled Lobster Salad, Butter Lettuce, Sauce Vert

Grilled Salmon, Basil Pesto

**\$27**

### Sushi Station

Sashimi & Nigiri to Include: Tuna, Salmon, Hamachi, Shrimp, Eel

Assorted Rolls to Include: California, Spicy Tuna, Shrimp Tempura, Hamachi Scallion, Eel

Wasabi, Ginger, Soy

**\$36**

*Each Station is Based on 2 Servings/Pieces of Each Item.*

*Minimum of 3 Stations Suggested.*

# R ECEPTION



## DESSERT DISPLAYS

### Chocoholics

Chocolate Truffle Torte, White and Dark Chocolate Mousse Martinis

Dark Chocolate Mousse in Espresso Chocolate Cup, Chocolate-Banana Flan, Chocolate-Amaretto Cheese Cake, Chocolate Dipped Cookies

**\$24**

### Dessert Crazy

Chocolate and Strawberry-Almond Éclair, Cappuccino Cheesecake

Chocolate Meringue, Lemon Yogurt Raspberry Tarts, French Apple Almond Streusel, Banana and Chocolate Mousse Flan, French Pastries and Seasonal Fruit

**\$25**

### Tarts & Cakes

Lemon Shortbread Cookies, Chocolate Dipped Macaroons

Mini Cheesecakes, Éclairs, Petit Fours and Assorted Tartlets

**\$23**

### Liquid Nitrogen Ice Cream

Made to Order Vanilla, Chocolate and Strawberry Ice Cream

Assorted Toppings and Sauces

**\$32**

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# R ECEPTION



## RECEPTION ACTION STATIONS

*Requires \$100 Attendant Per Station Per 100 people.*

### Risotto Station

*Pick One*

*All Risotto Finished in a Parmesan Wheel*

Wild Mushroom, Truffle Cream

Lobster, Grilled Corn, Asparagus,  
Tarragon Cream

Pancetta, Green Peas, Black Pepper Cream

Butternut Squash, Crispy Prosciutto, Brown  
Butter, Sage Cream

Grilled Vegetable, Pesto Cream

**\$25**

### Steamed Bun Station

*Pick Three*

Pork Belly, Cucumber Kimchi, BBQ Sauce

Lobster, Napa Cabbage, Red Onion, Cilantro,  
Wasabi Soy Mayo

Miso Chicken, Daikon Sprouts, Ginger Sauce

Tea Smoked Duck Confit, Gochujang

BBQ Brisket, Grilled Peach BBQ

**\$29**

### Pasta Station

Penne, Fusilli, Bowtie Pastas

Marinara, Alfredo, Pesto Cream, Olive Oil

Mushrooms, Asparagus, Sun Dried Tomatoes,  
Spinach, Artichokes, Capers

Garlic, Roasted Red Peppers, Chili Flakes,  
Parmesan

**\$25**

### Street Taco Station

*Pick Three*

Pork Pastor, Carne Asada, Tequila Shrimp, Chicken  
Tinga, Catch-of-the-Day

Guacamole, Sour Cream, Roasted Tomato Salsa,  
Charred Tomatillo Salsa, Pico

Lettuce, Shredded Cheddar, Cotija Cheese, Cilantro  
and Onions

Warm Flour and Corn Tortillas

**\$32**

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# R ECEPTION



## RECEPTION ACTION STATIONS CONTINUED

### Chicken Wings & Things

Grilled or Fried Chicken Wings, Chicken Fingers and Waffles

Tossed-to-Order with your choice of BBQ Sauce, Chimichurri, Hot Sauce, Honey Dijon, Ginger Soy, Caribbean Jerk, Garlic Butter, Mango Habanero, Maple Syrup or Thai Curry

**\$29**

### Tartar & Rice Bowl Station

*All Tartar Made-to-Order*

Tuna, Salmon, Hamachi

Tossed with Choice of Scallions, Jicama, Mango, Shallots, Capers, Parmesan, Chives, Cucumbers, Peppers, Watermelon, Wasabi Tobiko, Sesame Seeds, Togarashi

Dressed with Choice of Soy, Soy Ginger Dressing, Olive Oil, Siracha

Served with Corn Tortillas or Crispy Wontons

**\$38**

### Hand Pulled Mozzarella Station

*Mozzarella Pulled-to-Order*

Served with Basil Pesto, Sun Dried Tomato Pesto, Arugula Pesto

Kalamata Tapenade, Cerignola Tapenade

Assorted Infused Olive Oils, Crusty Bread

**\$36**

*Each Station is Based on 2 Servings/Pieces of Each Item.*

*Minimum of 3 Stations Suggested.*

# R ECEPTION



## CARVING STATIONS

*All Stations Require \$100 Attendant. Based on 1.5 Hours of Service. All Pricing is Per Person.*

### Argentinian Marinated Flank Steak

Chimichurri Sauce and Slider Buns

**\$17**

### Salt Crusted Grouper

Tomato Gremolata

**\$25**

### Mustard Crusted Prime Rib

Horseradish Cream, Natural Jus, Yeast Rolls

**\$20**

### Roasted Beef Wellington

Sauce Béarnaise

**\$27**

### Cedar Plank Roasted Beef Tenderloin

Pommery Mustard and Assorted Mini Rolls

**\$25**

### Grilled Swordfish Loin

Pink Peppercorn Vinaigrette

**\$25**

### Tapenade Crusted Colorado Lamb Rack

Ratatouille and French Baguettes

**\$35**

### Whole Roasted Free Range Turkey

Cranberry Sauce and Yeast Rolls

**\$16**

### Salmon Coulbiac

Salmon Filet Wrapped with Spinach, Egg and Rice in Flaky Puff Pastry

**\$23**

### Cedar Plank Hot Smoked Salmon Filet

Dill Mustard Sauce and Herbed Lavash

**\$21**

### Rum & Coffee Glazed Ham

Banana Lime Salsa, Slider Buns

**\$14**

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# R ECEPTION



## COLD HORS D'OEUVRES

*Prices are Per Piece. Two Dozen Minimum Per Item.*

### Chilled Shrimp Shooter

Roasted Tomato and Horseradish

**\$6**

### Foie Gras Waffle Cone

Grand Mariner Gelée

**\$6**

### Sesame Tuna

Togarashi, Avocado, Crisp Wonton

**\$6**

### Grilled Watermelon

Goat Cheese, Preserved Lemon

**\$5**

### Beef Tartar

Blue Cheese, Potato Crisp

**\$6**

### Italian Panini

Cured Salami, Shaved Parmesan and Green Olive

**\$5**

### Asian Noodle Fork

Sesame, Ginger, Crispy Garlic

**\$5**

### Bocconcini & Tomato

Basil Pine Nut Pesto Bamboo Skewer

**\$5**

### Meyer Lemon Cured Salmon Gravlax

Caper, Red Onion, Lime Sour Cream, Petite Garden Chive Scone

**\$6**

### Wild Mushroom Bruschetta

Truffle, Mascarpone

**\$5**

### Avocado Toast

Ricotta, Bacon

**\$6**

### Vietnamese Rice Paper Spring Rolls

Spicy Chili Dip

**\$5**

### Heirloom Tomato Bruschetta

Bocconcini and Fresh Basil on a Garlic Herb Crostini

**\$5**

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# R ECEPTION



## **SUSHI**

*Prices are Per Piece. Two Dozen Minimum Per Item.*

### **Spicy Tuna**

Tuna with Spicy Cream Sauce

**\$6**

### **California Roll**

Avocado, Cucumber, Tobiko

**\$6**

### **Shrimp Salad**

Shrimp, Tobiko, Japanese Mayo

**\$6**

### **Spicy Salmon**

Salmon with Spicy Cream Sauce

**\$6**

### **BBQ Eel**

Avocado, Scallion and Eel Sauce

**\$6**

### **Sushi Bar**

Made-to-Order Sushi, Sashimi and Hand Rolls

*Minimum 100 Attendees, Requires \$600 Sushi Chef*

***\$36 per person***

# R ECEPTION



## HOT HORS D'OEUVRES

*Prices are Per Piece. Two Dozen Minimum Per Item.*

### “Tonga” Coconut Shrimp

Spicy Mango & Sweet Chili Dipping Sauce

**\$6**

### Crab Cakes

Garden Mint & Lime Aioli

**\$6**

### Beef Empanadas

House Salsa

**\$6**

### BBQ Pork Belly Steamed Bun

Cucumber Kimchi

**\$6**

### Duck Confit Wonton

Blue Cheese, Orange, Balsamic

**\$6**

### Chinese Five-Spice Chicken Satay

Peanut-Coconut Cilantro Dip

**\$5**

### Stuffed Artichoke Hearts

Parmesan & Cream Cheese

**\$5**

### Petite Mediterranean Tartlet

Kalamata Olive & Artichoke Tart

**\$5**

### Lamb Gyro

Mint & Cucumber Yogurt

**\$7**

### Chicken & Waffles

Spiced Maple Syrup

**\$6**

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# R ECEPTION



## HOT HORS D'OEUVRES CONTINUED

### Spicy Meatball

Gremolata

\$6

### Chicken Taquitos

Chipotle Aioli

\$6

### Miniature Beef Sliders

Cheddar Cheese & Caramelized Onion  
on a Herb Roll

\$6

### Wild Mushroom & Melted Leek Tart

Tomato Compote

\$5

### Mini Corn Arepas

Pork, Pickled Radish, Cotija

\$6

## SOUP SHOOTERS

### Truffle Sweet Corn Velouté

\$6

### Morel Mushroom Bisque

\$6

### Butter Poached Lobster Bisque

\$6

### Chilled Potato & Leek

\$6

### Gazpacho

\$6

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# DINNER



## PLATED DINNER

*All Plated Entrées are Served with Freshly Baked Rolls and Butter, Iced Tea (Preset) and Coffee Service.*

### Sonesta Signature À La Carte Service

*Allow Your Guests to Select Their Entree Course Tableside for an Additional \$25 Per Person.*

*Available for Groups Under 200 People and Requires a Four Course Meal.*

*Limit of Three Entrée Choices Pre-Determined 72 Hours Prior to Event*

## SOUPS

### Tortilla Soup

Crisp Tortilla & Pepper Jack Cheese

**\$9**

### Smoked Clam Chowder

Bacon, Leeks, Potato, Sweet Corn, Lemon  
Agrumato

**\$10**

### Grilled Artichoke Bisque

Shiitake, Toasted Sunflower Seeds, Crème  
Fraîche, Fennel

**\$11**

### Maple-Roasted Butternut Squash & Apple Bisque

Diced Caramelized Squash & Cider Drizzle

**\$11**

### White Bean & Truffle Soup

Duck Confit, Italian Sausage, Pistou

**\$12**

### Sweet Corn Velouté

Crab Meat, Grilled Corn, Guajillo Cream

**\$14**

*En Croute Service is Required for Groups Larger Than 150 People. Please Add \$2 per person.*

# DINNER



## PLATED DINNER CONTINUED

### SALADS

#### Mixed Greens

Shaved Crudit , Endive, Candied Pecans, Cherry Tomatoes, Banyuls Vinaigrette

**\$12**

#### Kale & Quinoa Salad

Spinach, Cucumbers, Tomato, Red Onion, Sherry Vinaigrette

**\$12**

#### Baby Spinach Salad

Craisins, Almonds, Granny Smith Apples, Toasted Sesame Seed Vinaigrette

**\$12**

#### Caesar

Romaine, Parmesan Cheese, Garlic, Caesar Dressing

**\$12**

#### Crispy Tortilla Salad

Mixed Greens, Avocado, Grilled Corn, Tomato, Black Beans, Red Onion, Crispy Tortilla Strips, Guajillo Ranch

**\$12**

#### Heirloom Tomato Salad

Avocado, Mozzarella, Tapenade, Pesto, Balsamic, Olive Oil

**\$16**

#### Grilled Vegetable & Goat Cheese Terrine

Petite Greens, Red Pepper Vinaigrette

**\$14**

#### Roasted Beet Salad

Arugula, Watercress, Orange Segments, Goat Cheese, Charred Shallot Vinaigrette

**\$15**

#### Couscous Salad

Tomatoes, Cucumber, Melon, Radish, Yogurt, Cilantro and Cumin Vinaigrette

**\$15**

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# DINNER



## **INTERMEZZO**

*Add \$10 for Ice Block*

**Champagne with Lemon Thyme**

**\$5**

**Ruby Grapefruit with Mint**

**\$5**

**Terrace Mint Mojito with Raw Cane Sugar**

**\$5**

**Tequila Mojo**

**\$5**

**Meyer Lemon with Rosemary**

**\$5**

# DINNER



## PLATED DINNERS CONTINUED

### POULTRY ENTRÉES (7 - 8 oz.)

#### Red Wine Marinated Chicken Breast

Yukon Gold Mashed Potatoes, Pancetta, Button Mushrooms, Pearl Onions, Red Wine Jus

**\$30**

#### Pecan Crusted Chicken Breast

Mascarpone Polenta, Swiss Chard, Baby Carrots, Sherry Vinegar Jus

**\$33**

#### Herb Marinated Chicken Breast

Charred Leek and Wild Mushroom Risotto, Truffle Cream

**\$33**

#### Pan Roasted Chicken Breast

Roasted Fingerling Potatoes, Olives, Sun Dried Tomatoes, Preserved Lemon, Citrus Jus

**\$33**

#### Orange Scented Duck Breast

Fennel and Parsnip Purée, Roasted Cipollini Onions, Grand Mariner Reduction

**\$40**

### FISH & SEAFOOD ENTRÉES (7 - 8 oz.)

#### Tortilla Crusted Sea Bass

Charred Tomato and Corn Salad, Avocado, Cilantro Mojo

**\$43**

#### Grilled Salmon Filet

Pancetta and Sweet Pea Risotto, Smoked Tomato Coulis

**\$43**

#### Pan Seared Snapper

Israeli Couscous, Sun Dried Tomato, Roasted Garlic, Preserved Lemon Thyme Jus

**\$43**

#### Roasted Cobia Filet

Crawfish Risotto, Champagne and Chive Cream

**\$43**

#### Pan Seared Scallops

Bacon Roasted Cauliflower, Curried Carrot Purée, Caramelized Onions, Raisins, Coconut Cream

**\$47**

# DINNER



## PLATED DINNERS CONTINUED

### MEAT ENTRÉES (7 - 8 oz.)

#### Braised Short Rib

Celeriac Purée, Roasted Wild Mushrooms, Horseradish Emulsion

**\$45**

#### Cilantro Lime Marinated Flat Iron Steak

Green Plantain Purée, Chimichurri

**\$47**

#### Grilled 8 oz. Filet Mignon

Yukon Gold Mashed Potatoes, Grilled Asparagus, Oven Roasted Tomato Fondue

**\$50**

#### Bacon Brined Pork Tenderloin

White Bean Purée, Pickled Swiss Chard, Dijon Cream

**\$43**

### VEGETARIAN ENTRÉES

#### Roasted Butternut Squash Steaks

Wild Mushrooms, Ricotta Squash Purée, Sweet Corn Emulsion

**\$33**

#### Maple Thyme Roasted Beet Medallions

Braised Endive, Shaved Asparagus, Goat Cheese, Creamy Polenta, Pistachio Crumble

**\$33**

#### Eggplant Rollatini

Stuffed with Wild Mushrooms, Quinoa and Spinach, Smoked Tomato Coulis

**\$35**

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# DINNER



## PLATED DINNERS CONTINUED

### DESSERTS

#### Milk Chocolate Mousse

Fresh Berry Compote

**\$10**

#### Dulce De Leche

Walnut Brownies, Vanilla Crème Brûlée

**\$14**

#### Red Berry Mascarpone Cake

Vanilla Cake, Berry Mousse, Mascarpone

**\$14**

#### Strawberry Shortcake

Vanilla Pound Cake, Strawberries, Cream

**\$12**

#### Key Lime Pie

Lime Custard, Graham Cracker Crust

**\$11**

#### Tiramisu

Espresso Sponge, Mascarpone Cream,  
Chocolate Spray

**\$11**

#### Bourbon Chocolate Bombe

Chocolate Genoise, Bavarian Creme,  
Bourbon Syrup

**\$14**

#### Chocolate Caramel Peanut Crunch

Corn Flake Crunch, Chocolate Mousse,  
Caramel Glaze

**\$14**

#### Torta De La Nonna

Ricotta Goat Cheese Custard, Pine Nuts,  
Hazelnut Liqueur

**\$15**

#### Red Velvet Marquis

Cheesecake Mousse, Red Velvet Ganache

**\$14**

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# DINNER



## DINNER BUFFET

### Make-Your-Own Salad Buffet

Soup of the Day

Assorted Lettuces to Include: Romaine, Iceberg, Arugula, Spinach, Mesclun

Assorted Toppings to Include: Cherry Tomatoes, Green Peas, Black Beans, Button Mushrooms, Corn, Julienne Carrots, Sliced Cucumbers, Bean Sprouts, Olives, Parmesan, Cheddar Blend, Croutons, Sunflower Seeds, Julienne Jicama, Chickpeas, Tortilla Strips, Quinoa

Assorted Proteins to Include: Grilled Steak, Grilled Chicken, Grilled Shrimp or Grilled Salmon

Dressings to Include: Ranch, Blue Cheese, Balsamic, Caesar Dressings

Assorted Rolls and Butter

Assorted Mini Dessert Selection

**\$55**

### The Texan

Texas Chili

Red Bliss Potato Salad, Smoked Bacon, Scallions, Blue Cheese, Grain Mustard

Creamy Coleslaw

BBQ Chop Salad: Iceberg, Grilled Corn, Black Beans, Tomatoes, Cucumbers, BBQ Ranch

Burrata, Texas Peach, Pecans, Jalapeño Vinaigrette

Smoked Brisket, BBQ Chicken, BBQ Pork Ribs, Smoked Sausage, Smoked Beef Short Ribs, Smoked Tri Tip

Charro Beans, Baked Mac n Cheese, Corn Bread

Pecan Pie, Seasonal Fruit Cobbler, Bourbon Crème Anglaise

**\$69**



# DINNER



## DINNER BUFFET CONTINUED

### Chinese Take Out

- Egg Drop Soup
- Crisp Vegetable Spring Rolls with Chinese Mustard and Plum Sauce
- Chilled Cucumber and Ginger Salad
- Chilled Lo Mein Noodle Salad, Straw Mushrooms, Peppers, Soy Vinaigrette
- Chinese Chop Salad, Ginger Vinaigrette
- General Tso's Chicken
- Beef and Broccoli
- Sichuan Fried Bass, Hot Five Spice Sauce
- Ginger Wok Fried Shrimp
- Stir Fried Bok Choy and Seasonal Vegetables
- Pork Fried Rice and Steamed White Rice
- Fried Wonton Chips
- Banana Spring Rolls, Caramel Sauce
- Fortune Cookies

**\$66**

### Italian

- Spicy Sausage and Orzo Soup
- Arugula and Belgian Endive with Shaved Fennel and Tomatoes
- Heirloom Tomatoes, Cucumbers, Avocado, Mozzarella, Basil Pesto
- Italian Herbed Grilled Vegetable Salad, Sherry Vinaigrette
- Italian Chop Salad, Oregano Vinaigrette
- Chef's Selection of Vinaigrettes and Dressings
- Chicken Cacciatore, Braised Escarole
- Roasted Stripped Bass, Caponata, Salsa Verde
- Carved Sirloin Steak, Mushroom Marsala Sauce
- Veal Osso Bucco, Saffron Risotto
- Butternut Squash Ravioli, Pancetta and Sage Brown Butter
- Seasonal Medley of Vegetables
- Bakery Fresh Assorted Rolls and Butter
- Traditional Tiramisu, Olive Oil Cake with Fresh Berries

**\$68**

# DINNER



## DINNER BUFFET CONTINUED

### Creole Country

Seafood Gumbo, White Rice

Blackened Cauliflower Salad, Carrots, Cucumber, Wild Rice, Radish, Kale, Creole Dressing

Cajun Spiced Potato Salad, Hard Boiled Egg, Pancetta

Red Bean and Grilled Corn Salad, Okra, Red Onion, Spinach, Cajun Ranch

Mesculin Mixed Greens, Cucumber, Tomatoes, Carrots

Chef's Selection of Vinaigrettes and Dressings

Blackened Redfish, Crawfish and Scallion Cream

Chicken Étouffée

Cajun Shrimp and Grits, Scallions, BBQ Sauce

Grilled Sirloin, Olive Giardiniera Ragout

Roasted New Potatoes and Seasonal Medley of Vegetables

Bakery Fresh Assorted Rolls and Butter

Pecan Praline Cake, Bourbon Cream

Warm Bread Pudding, Rum Sauce

**\$67**

### South of the Border

Classic Tortilla Soup

Cactus Paddle Salad

Caesar Salad, Parmesan, Croutons, Caesar Dressing

Palapa Chop Salad: Iceberg, Avocado, Tomato, Red Onion, Cucumber, Black Beans, Grilled Corn, Queso Fresco, Tortilla Strips, Guajillo Cilantro Ranch

Roasted Beet and Poblano Salad, Cotija, Cilantro Vinaigrette

Shrimp Ceviche, Carrot, Jicama, Cucumber, Lime, Cilantro

Daily Catch Ceviche, Tomato, Red Onion, Cilantro, Lime, Clamato

Chicken Enchiladas, Poblano Cream

Carne Asada Fajitas, Peppers and Onions

Catch of the Day Veracruz

Mixed Grill, Scallops, Shrimp, Al Ajillo

Cilantro Rice, Refried Beans

Warm Flour and Corn Tortillas

Guacamole, Pico, Roasted Tomato Salsa, Charred Tomatillo Salsa, Cilantro and Onions, Sour Cream, Jack Cheese

Choco Flan, Tres Leches

**\$78**

# BEVERAGE



## WINE SERVICE

### Sonesta House Selection

Carousel Brut Blanc de Blancs, Loire, France  
(*sparkling*)

**\$39**

Canyon Road Chardonnay, Sonoma County CA

**\$39**

Canyon Road Sauvignon Blanc, Sonoma  
County CA

**\$39**

Canyon Road Pinot Grigio, Sonoma County CA

**\$39**

Canyon Road Cabernet Sauvignon, Sonoma  
County CA

**\$39**

Canyon Road Pinot Noir, Sonoma County CA

**\$39**

Canyon Road Merlot, Sonoma County CA

**\$39**

### Premium House Selection

Château Ste. Michelle, WA (*sparkling*)

**\$39**

Simi Chardonnay, Sonoma County CA

**\$42**

Simi Sauvignon Blanc, Sonoma County CA

**\$42**

Simi Cabernet Sauvignon, Sonoma County CA

**\$52**

Simi Merlot, Sonoma County CA

**\$47**

### Kosher House Selection

Freixenet Excelencia Brut (*sparkling*)

**\$56**

Baron Herzog Chardonnay, Central Coast CA

**\$44**

Baron Herzog Cabernet Sauvignon, Central  
Coast CA

**\$44**

Baron Herzog Merlot, Central Coast CA

**\$44**

### Upgraded Selections

Laetitia Brut Cuvee, Arroyo Grande Valley CA  
(*sparkling*)

**\$52**

Pierre Sparr Cremant D'Alsace Brut Rose,  
Alsace, France (*sparkling*)

**\$52**

Piper-Heidsieck Brut, Reims, France  
(*champagne*)

**\$80**

Veuve Clicquot Brut, Reims, France  
(*champagne*)

**\$135**

Moët & Chandon Brut Imperial, Épernay, France  
(*champagne*)

**\$135**

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# BEVERAGE



## WINE SERVICE CONTINUED

### Upgraded Selections Continued

#### White

Joseph Carr Chardonnay, Sonoma Coast, CA  
**\$48**

Louis Jadot Macon Villages Chardonnay,  
Maconnais, France  
**\$44**

The Seeker Sauvignon Blanc, Marlborough,  
New Zealand  
**\$48**

Simonnet-Febvre Saint-Bris, Chablis, France  
**\$40**

Alois Lageder Pinot Grigio, Alto Adige, Italy  
**\$48**

Friedrich Wilhelm Gymnasium Riesling, Mosel,  
Germany  
**\$44**

#### Red

Louis Martini Cabernet Sauvignon, Sonoma, CA  
**\$48**

Starmont (Merryvale) Cabernet Sauvignon, Napa  
Valley CA  
**\$68**

Steltzner Claret, Napa Valley, CA  
**\$48**

Roth Estate Merlot, Alexander Valley, CA  
**\$52**

Milbrandt Merlot, Columbia Valley, WA  
**\$44**

MacMurray Pinot Noir, Russian River Valley, CA  
**\$52**

Etude Lyric Pinot Noir, Santa Barbara, CA  
**\$48**

Paso Creek Zinfandel, Paso Robles, CA  
**\$40**

Doña Paula Malbec, Mendoza, Argentina  
**\$44**

D'Arenberg Stump Jump Shiraz, McLaren  
Vale, Australia  
**\$36**

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# BEVERAGE



## ALCOHOLIC BEVERAGE SERVICE

### Sonesta Tier

Conciere Vodka  
Conciere Gin  
Conciere Rum  
Conciere Tequila  
Conciere Whisky  
Conciere Bourbon  
Conciere Scotch

### Premium Tier

Tito's Vodka  
Beefeater Gin  
Cruzan Rum  
Don Julio Silver Tequila  
Pendleton 1910 Whisky  
Bulleit Bourbon  
J&B Scotch

### Royal Tier

Grey Goose Vodka  
Hendrick's Gin  
Mount Gay Eclipse Rum  
Tres Agaves Reposado Tequila  
Crown Royal Whisky  
Woodford Reserve Bourbon  
Johnny Walker Black Scotch

### Hosted Bar

*by the Drink*

Sonesta Tier	<b>\$9</b>
Premium Tier	<b>\$10</b>
Royal Tier	<b>\$11</b>
Martini Bar	<b>\$10</b>
Cordials	<b>\$9.50</b>
House Wine	<b>\$9</b>
Premium Beer	<b>\$6.50</b>
Craft Beer ( <i>seasonal</i> )	<b>\$6.50</b>
Domestic Beer	<b>\$5.50</b>
Soft Drinks	<b>\$5</b>
Bottled Spring Water	<b>\$4</b>

### Cash Bar

*by the Drink*

Sonesta Tier	<b>\$10</b>
Premium Tier	<b>\$11</b>
Royal Tier	<b>\$12</b>
Martini Bar	<b>\$11</b>
Cordials	<b>\$10.50</b>
House Wine	<b>\$10</b>
Premium Beer	<b>\$7.50</b>
Craft Beer ( <i>seasonal</i> )	<b>\$7.50</b>
Domestic Beer	<b>\$6.50</b>
Soft Drinks	<b>\$5</b>
Bottled Spring Water	<b>\$5</b>

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# BEVERAGE



## ALCOHOLIC BEVERAGE SERVICE CONTINUED

### Hosted Bar Experience

	1 <sup>st</sup> Hour	2 <sup>nd</sup> Hour	3 <sup>rd</sup> Hour	4 <sup>th</sup> Hour
<b>Sonesta Tier</b>	\$21	\$13	\$11	\$7
<b>Premium Tier</b>	\$24	\$16	\$13	\$10
<b>Royal Tier</b>	\$28	\$21	\$18	\$15

### Beer & Wine Experience

	1 <sup>st</sup> Hour	2 <sup>nd</sup> Hour	3 <sup>rd</sup> Hour	4 <sup>th</sup> Hour
<b>Sonesta Beer &amp; Wine</b>	\$12	\$12	\$11	\$10
<b>Premium Beer &amp; Wine</b>	\$14	\$14	\$13	\$12
<b>Craft Beer &amp; Wine</b>	\$16	\$16	\$15	\$14

*(Beer & Wine Upgrades Available)*

# BEVERAGE



## ALCOHOLIC BEVERAGE SERVICE CONTINUED

### Craft Beer & Wine

Shiner Bock  
Dos Equis  
Heineken  
Corona  
Coors Light  
Michelob  
Blue Moon  
4 Seasonal Craft Beer Selections  
Joseph Carr Chardonnay  
The Seeker Sauvignon Blanc  
Starmont Cabernet Sauvignon  
Roth Estate Merlot  
Etude Lyric Pinot Noir

### Premium Beer

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
Blue Moon  
Shiner Bock  
Corona  
Heineken  
Dos Equis

### Premium Wine

Simi Chardonnay  
Simi Sauvignon Blanc  
Simi Cabernet Sauvignon  
Simi Merlot

### Sonesta Beer

Michelob Ultra  
Corona  
Blue Moon  
Budweiser  
Bud Light  
Miller Light  
Coors Light  
Shiner Bock  
Heineken  
Dos Equis  
Canyon Road Chardonnay  
Canyon Road Sauvignon Blanc  
Canyon Road Cabernet Sauvignon  
Canyon Road Merlot  
Canyon Road Pinot Noir

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# BEVERAGE



## ALCOHOLIC BEVERAGE SERVICE CONTINUED

### Cordial Enhancement

Rémy Martin VS

Clés des Ducs VSOP

Amaretto di Saronno

Daron Calvados

Frangelico

Gran Duque d'Alba

**\$10**

*As an addition to any beverage package experience.*

### Cheese & Port Packages

International Cheese with Preserves, Compote, Bread and Crisp Crackers, Selection of Ports and Sherry

**\$26**

Local Artisanal Cheese Table, House Made Preserves, Fruits, Honeycomb, Crisp Breads, Selection of Ports and Sherry

**\$28**

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## Additional Terms and Conditions

In arranging for private functions the final attendance count must be received by the Catering Office at least 72 business hours in advance of the event. This number will be considered a guaranteed number, is not subject to reduction, and charges will be made accordingly. The Hotel will set up for 3% over the guarantee, a maximum of 30 places on the 3% over set.

The Hotel reserves the right to inspect and control all private functions to ensure that they are being conducted in a manner which is consistent with the operational goals of the Hotel. These goals include the safety and comfort of guests, the preservation of the Hotel's appearance and the minimization of damages to the Hotel.

The Client is responsible for any damage done to the property by the Client's guests, employees, attendees, independent contractors or other agents under the Client's control. The Client agrees to reimburse the Hotel for the fair value of any damages or losses caused to Hotel property or to a third person or their property by the client, its guests or invitees.

No food or beverages of any kind will be permitted to be brought into the Hotel by the Client or any of the Client's guests or invitees. The Hotel reserves the right to charge for the service of such beverages and food that are brought into the Hotel in violation of this policy.

All food, beverage, audiovisual and miscellaneous charges are subject to additional charges and state taxes. Service charge is currently 24%, taxable. Texas State sales tax is currently 8.25% and both are subject to change at any time. A 16% gratuity is added to all functions for payment to hourly paid wait staff

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Additional charges will apply if the meeting room set up agreed upon on the Banquet Event Order changes after the meeting room has been set by the Royal Sonesta Staff. This charge will be calculated as 25% of your room rental or 25% of your minimum expenditure required, whichever amount is less.

All displays or exhibits, if any, must conform to the city fire code ordinance rules. The Hotel will not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, staples, or tape of any kind unless approval is given by this office in writing. In the event this is done without our authorization and any damage is suffered, the cost of repair and / or replacement will be billed to the client.

Packages for meetings may be delivered to the hotel no more than two (2) working days prior to your meeting date with notification and approval from the Catering Department. Packages for meetings that arrive more than two (2) days prior to the meeting cannot be accepted due to storage limitations. The following information should be included on all packages:

Hotel Address  
Hotel Contact  
Group Name  
Meeting Contact  
Hold for Arrival (Date of Event)

The Hotel cannot assume responsibility or liability for any articles received, stored or left on hotel property unless the client has a signed receipt for the same. When packaged materials need to be picked up by an outside freight carrier, it is the Client's responsibility to contact said freight carrier and properly pack and label the boxes. Packages that are not picked up within two (2) days after the function concludes will be sent back to the sender C.O.D. If the sender cannot be identified, the packages will be disposed of after five (5) business days.

The following freight / package fees will apply:

0-15 lbs.	\$5.00 per item
16-50 lbs.	\$15.00 per item
51-200 lbs.	\$50.00 per item
Pallet Charges	\$150.00 per pallet in and out

If a 3rd party AV company is contracted for services, other than the Royal Sonesta Houston provider Royal Productions, please refer to the AV Standards Addendum for procedures.