

local
favorites



local favorites

breakfast

- 🍷 **The Texan**
- 🍷 **The Houstonian**
- 🍷 **Southwest Quesadilla Station**
- 🍷 **Hill Country**

lunch

- 🍷 **Rosemary Grilled Chicken**
- 🍷 **Tuscany Sandwich**
- 🍷 **Sandwich and Wrap Variety**
- 🍷 **Texas Rodeo Barbeque**
- 🍷 **Country Kitchen**
- 🍷 **Grilled Chicken Orzo Salad**
- 🍷 **Chicken Caesar Salad**
- 🍷 **Sun Dried Tomato Chicken**
- 🍷 **Grilled Petit Filet**
- 🍷 **Southwest Caesar Salad**
- 🍷 **Iceberg Wedge Salad**
- 🍷 **Bibb Lettuce Salad**
- 🍷 **Texas Pecan Bourbon Pie**
- 🍷 **Chocolate Marquee**

dinner

- 🍷 **Molasses Glazed Pork Chop**
- 🍷 **Land and Sea**

- 🍷 **Lump Crab, Bibb & Mango Pico**
- 🍷 **Gulf Shrimp and Jicama Slaw**
- 🍷 **Dessert Trio**
- 🍷 **Chocolate Mocha Terrine**
- 🍷 **Dulce de Leche Cheesecake**

receptions

- 🍷 **Antipasta Skewers**
- 🍷 **Apricot Chicken Bouchee**
- 🍷 **Seafood Gazpacho Shots**
- 🍷 **Jalapeno Bacon Chicken**
- 🍷 **Peppered Chicken Tenders**
- 🍷 **Korean Beef Skewers**
- 🍷 **Southwest Spring Rolls**
- 🍷 **Pecan Encrusted Prime Rib**
- 🍷 **Brisket, Sausage & BBQ Ribs**
- 🍷 **Mediterranean Table**
- 🍷 **Gulf Coast Crab Cakes**
- 🍷 **Texas Beef Medallions**

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 local  vegetarian

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Reliant Park
832.667.2426
www.reliantpark.com/foodandbeverage



Welcome

welcome



welcome

"Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship."

— Elsa Schiaparelli

Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal. Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

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

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

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

The enclosed menus provide a preview of our culinary capabilities. The entire team at the Reliant Park welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales manager directly for more information.

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**CONNOISSEUR**
A fresh approach. From ARAMARK.

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savory*



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Chef Profile

chef profile

chef profile

Reliant Park and ARAMARK are pleased to feature Chef Mark Cornish as their Senior Executive Chef. Chef Cornish has extensive experience in the world of culinary arts having served as Food and Beverage Director for American Golf Corporation prior to his nine year career with ARAMARK at both Minute Maid Park and Reliant Park.

Originally from Lufkin, Texas, Chef Cornish received his training from the University of Houston, where he went on to apprentice with Houston's Country Club. Chef Cornish was also active in the American Culinary Foundation, receiving his Certified Executive Chef certification in 1992. Chef Cornish earned his Pro Chef Level II certification from the Culinary Institute of America in 2008.

Prior to joining ARAMARK, Chef Cornish served as a part-time instructor of culinary arts for Houston Community College. In addition to his many awards, citations, and contributions, Chef Cornish also effectively manages a staff of over 80 cooks and pantry personnel. He is an active member in the ARAMARK corporate menu innovation committee.

Some of his more outstanding accomplishments include:

- Being chosen to bring Texas-themed food to the White House for the inauguration of George W. Bush
- Leading the culinary team during Hurricane Katrina Relief effort by ARAMARK, serving 90,000 meals per day to hurricane victims for over three weeks
- Being on the opening culinary team for Minute Maid Park in the role of Sous Chef
- Supporting culinary operations during the openings of Paul Brown Stadium and Reliant Stadium
- Receiving the gold and bronze awards from American Golf Corporation for outstanding management and service to the organization

Located in Houston, Texas, Reliant Stadium is home to the Houston Texans and hosts a variety of conventions, trade shows, and other special events year-round.

Chef Cornish looks forward to the opportunity to serve you and your guests. Bon Appetit!

Sr Executive Chef Mark Cornish



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Standards

standards &
guidelines

Fattoria
La Violla
Olio
extravergine
di oliva

standards & guidelines

Standards

event planning

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The services agreement (contract) outlines specific agreements between the customer and the caterer. The signed service agreement, along with the required deposits, must be received no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no less than three days prior to the first event. If the signed service agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions.

These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging

standards & guidelines

Standards

areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through the caterer, will be the responsibility of the customer.

Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

payment & credit

ACCEPTABLE FORMS OF PAYMENT

The caterer accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY

Our policy requires full payment in advance.

ADVANCE DEPOSIT/MASTER ACCOUNTS

For customers who qualify for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Caterer reserves the right to

request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

catering guidelines

GUARANTEES

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

- Events up to 500 people require the final guarantee three (3) business days prior to the first event.
- Events between 501 - 2,500 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count

standards & guidelines

Standards

after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 50 people for all meal functions. If the guarantee is less than 50 people, a \$75.00 fee may apply.

exhibitor food & beverage policy

The caterer is the exclusive provider of all food and beverages at Reliant Park. As such, any requests to bring in outside food and beverages will be at the caterer's discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.



TIMETABLE FOR SUCCESSFUL EVENTS

90 Days	60 Days	45 Days	30 Days	7/5/3 Days
Credit Application for Master Account Due if applicable.	Deposits & Signed Service Agreement Due.	F&B Specifications Due.	Signed Event Orders Due.	Guarantees Due.

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breakfast
continental

Breakfast

breakfast continental

Rise and Shine

Fresh Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit

Healthy Start

Fresh Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit, Yogurt, Granola and Bananas

Morning Glory

Fresh Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit, Yogurt, Granola, Bananas, Assorted Cereals, Whole, Skim and 2% Milk

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breakfast
buffet

Breakfast



breakfast buffet

hot buffet

Buffets serve a minimum of 50 guests. Prices listed are per person. All selections include freshly brewed tea, regular and decaffeinated coffee, assorted fruit juice, assorted breakfast pastries, seasonal fruit, yogurt, granola, bananas and assorted cereals with milk.

Bacon and Eggs

Scrambled Eggs, Apple Smoked Bacon, Sausage and Roasted Breakfast Potatoes

Frittata and Pancakes

Vegetable Frittata, Pancakes, Canadian Bacon, Fresh Seasonal Berries, Apple Compote, Warm Maple Syrup

local favorite(s)

The Texan

Scrambled Eggs & Cheddar, Breakfast Potatoes, Buttermilk Biscuits & Gravy, Jalapeno Sausage

The Houstonian

Breakfast Tacos with Scrambled Eggs, Potatoes & Sausage, Jalapeño Cheese Grits, Smoked Bacon

action stations

A perfect accompaniment to your breakfast buffet. All stations require a chef or attendant.

Omelet Station

Made-To-Order

Belgian Waffle Station

Made-To-Order

Oatmeal Station

Irish Steel Cut Oatmeal, Sugar, Dried Fruits and Nuts, Honey, Fresh Berries

local favorite(s)

Southwest Quesadilla Station

Grilled-To-Order with Spicy Chorizo, Eggs, Bacon and Ancho Potatoes

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breakfast
entrées

Breakfast



breakfast entrées

cold entrée

All selections include assorted fruit juice and freshly brewed tea, regular and decaffeinated coffee.

Smoked Salmon Platter

Smoked Salmon with Bagels, Cream Cheese, Capers, Tomatoes and Red Onions

Breakfast Box On The Go

Granola Bar, Whole Fresh Fruit, Yogurt, Muffin, Fruit Juice

hot entrée

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

Scrambled Eggs

Apple Smoked Bacon, Breakfast Potatoes, Grilled Tomato

Cinnamon Brioche French Toast

Maple Syrup, Sausage, Grilled Pineapple and Fresh Berries

local favorite(s)

Hill Country

Ranchero Scrambled Eggs, Fiesta Hash Browns, Pan Sausage or Skirt Steak, Flour Tortillas, Salsa

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lunch
boxed

Lunch

lunch boxed

All selections include chips, whole fresh fruit, cheese, house-made cookie or brownie and beverage.

Roast Beef and Cheddar

Roast Beef and Cheddar, Red Onion Marmalade, Roma Tomatoes and Arugula on Rosemary Bread, Grilled Vegetable Salad

Roast Turkey

Roast Turkey, Red Leaf Lettuce, Vine Ripe Tomato, Bermuda Onion and Sun-Dried Cranberry Mayonnaise on Pumpernickel Bread

local favorite(s)

Rosemary Grilled Chicken

Marinated Chicken Breast, Mesclun Greens, Caramelized Onions and a Citrus Aioli

Tuscany Sandwich

Grilled Eggplant, Zucchini, Peppers, Swiss Cheese, Balsamic Onions, Sun Dried Tomato Spread

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lunch
buffet

Lunch



lunch buffet

cold buffet

Buffets serve a minimum of 50 guests. Prices listed are per person. All selections include rolls, butter, iced tea and freshly brewed tea, regular and decaffeinated coffee.

Deli Buffet

Selection of Deli Meats and Cheeses, Red Leaf Lettuce, Red Onion, Tomato, Pickles, Condiments, Bread and Rolls, German Potato Salad, Field Green Salad, Assorted Cookies and Brownies

Soup and Salad Buffet

Two House-Prepared Seasonal Soups, Baby Greens, Spinach, Romaine, Local Greens, Cucumber, Roasted Peppers, Tomatoes, Feta, Olives, Pine Nuts, Bacon, Ham, Turkey, Tuna, Cheddar, Cashews, Walnuts, Croutons, Balsamic, Ranch, Bleu Cheese, Assorted Cookies and Brownies

local favorite(s)

Sandwich and Wrap Variety

with Kettle Chips, Mediterranean Pasta Salad, Market Fresh Fruits, Assorted Dessert Bars

hot buffet

Buffets serve a minimum of 50 guests. Prices listed are per person. All selections include rolls, butter, iced tea and freshly brewed tea, regular and decaffeinated coffee.

Roast Chicken and Hanger Steak

Baby Greens with Crumbled Bleu Cheese, Pine Nuts, Grilled Seasonal Vegetables, White Balsamic Vinaigrette, Lemon Thyme-Roasted Chicken and Pan-Seared Hanger Steak, Fingerling Potatoes, Haricots Verts, Broccoli Rabe, Fresh Baked Cookies and Brownies

Pan-Seared Salmon and Roast Chicken

Baby Wedge with Oven-Dried Tomatoes, Bleu Cheese, Pancetta and Buttermilk Dressing, Pan-Seared Salmon and Roast Chicken, Horseradish Mashed Potatoes, Ratatouille, Cheese Cake and Seasonal Berries

New York Strip and Panko Halibut

Field Green Salad, Dry Rub New York Strip, Panko-Crusted Halibut, Four Cheese Macaroni, Sautéed Spinach, Roasted Tomatoes, Pound Cake with Yogurt and Seasonal Fruit, Assorted Seasonal Fruit Tarts

local favorite(s)

Texas Rodeo Barbeque

BLT Salad, Barbeque Trio, Baked Beans, Roasted Corn, Potato Salad, Pecan Pie

Country Kitchen

Cobb Salad, Meatloaf, Chicken Fried Chicken, Cheesy Mac, Mashed Potatoes, Vegetables, Rum Cake

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lunch
entrée

Lunch



lunch entrée

entrée

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. Salads and desserts are priced separately.

Grilled Chicken Breast

Grilled Chicken, Roasted Potatoes, Pearl Onion and Pea Hash with Herb Jus

Hanger Steak

Hanger Steak with Potato Wedges, Garlic-Wilted Spinach and Mushrooms

Black Pepper Prawns

Black Pepper Prawns on Braised White Beans with Tomato Relish

Pan-Seared Salmon

Pan-Seared Salmon, Horseradish Mashed Potato, Spinach and Roasted Tomato

Roasted Vegetable Lasagna

Seasonal Roasted Vegetables Baked with Pasta Sheets, Italian Cheeses and House-Prepared Sauce

local favorite(s)

Sun Dried Tomato Chicken

with Pesto, Crispy Shallots, Roasted Fingerling Potatoes and Grilled Seasonal Vegetables

Grilled Petit Filet

with Wild Mushroom Ragout and Cabernet Reduction, Roasted Potato Hash, Steamed Asparagus

Consultancy services provided by the Culinary Institute of America as an industry service to ARAMARK Sport and Entertainment.

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cold entrée

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. Desserts are priced separately.

Smoked Chicken Cobb

Smoked Chicken, Fresh Greens, Bacon, Egg, Avocado, Tomatoes and Cobb Dressing

Grilled Salmon

Grilled Salmon, Red and Yellow Beet Salad and Herbed Cous Cous

Chopped Steak Salad

Mixed Greens with Seasonal Vegetables and Marinated Skirt Steak

local favorite(s)

Grilled Chicken Orzo Salad

Marinated Chicken Breast with Mediterranean Orzo Pasta Salad

Chicken Caesar Salad

Crisp Romaine with Herbed Grilled Chicken Breast, Shaved Parmesan, Chipotle Caesar Dressing

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lunch
first course & dessert

Lunch

lunch

first course & dessert

first course

Seasonal Field Greens

Seasonal Field Greens with Prosciutto di Parma, Roasted Peppers, Olives and Sherry Vinaigrette

Roasted Asparagus Salad

Roasted Asparagus Salad with Caramelized Shallots, Shaved Asiago and Oven Roasted Tomatoes with Champagne Mustard Vinaigrette

Spinach Salad

Spinach Salad with Oranges, Shaved Parmesan, Candied Pecans and Shallot Vinaigrette

Traditional Waldorf Salad

Traditional Waldorf Salad with Apples, Walnuts, Celery and Grapes

local favorite(s)

Southwest Caesar Salad

Crisp Romaine with Chipotle Dressing, Roasted Red Peppers and Cojita Cheese

Iceberg Wedge Salad

Iceberg Wedge with Crumbled Bleu Cheese, Tomato Concasse and Cilantro Ranch

Bibb Lettuce Salad

Watercress, Hearts of Palm, Grape Tomatoes, Pickled Red Onion with Sherry Vinaigrette

dessert

Flourless Chocolate Cake

Panna Cotta with Macerated Berries

Grilled Pound Cake with Fresh Berries

Crème Brûlée with Whipped Cream and Fresh Berries

Apple Tart with Caramel and Crème Anglaise

local favorite(s)

Texas Pecan Bourbon Pie

Chocolate Marquee

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dinner
entrées

Dinner



dinner entrées

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. First courses and desserts are priced separately.

Seared Angus Tenderloin

Potatoes Gratin, Haricot Verts, Roasted Mushrooms, Pearl Onions, Cabernet Reduction

Pairs nicely with a full intensity red wine

Braised Short Ribs

Buttermilk Mashed Potatoes with Brussels Sprouts, Apple Bacon, Aged Vinegar Reduction

Pairs nicely with a full intensity red wine

Seared Striped Bass

Risotto, Ratatouille, Basil Tapenade

Pairs nicely with a light intensity white wine

Frenched Chicken Breast

Chive Potato Purée, Brussels Sprouts with Apple Smoked Bacon, Thyme Jus

Pairs nicely with a light intensity red wine

Chicken Chermoula

Almond Raisin Cous Cous, Duet of String Beans, Harissa Broth

Pairs nicely with a light intensity white wine

Mushroom Strudel

Buttery Mushroom Pastry with Butternut Squash Purée, Balsamic Reduction

Pairs nicely with a light intensity red wine

Grilled New York Strip

Four Cheese Macaroni, Tomato Gratin, Roasted Mushrooms, Maitre d'butter

Pairs nicely with a medium intensity red wine

local favorite(s)

Molasses Glazed Pork Chop

Double Cut with Calvados Reduction & Apple Chutney, Sweet Potato Au Gratin, Seasonal Vegetables

Land and Sea

Beef Filet & Gulf Crab Cake, Dill Mashed Potatoes, Steamed Broccolini with Red Peppers

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dinner

first course & dessert

Dinner



dinner

first course & dessert



first course

Duck Confit with Truffle Oil, White Beans and Tasso

Pairs nicely with a medium intensity red wine

Cedar Plank Smoked Salmon with Apple Slaw

Pairs nicely with a light intensity white wine

White Asparagus with Prosciutto and Meyer Lemon Drizzle

Pairs nicely with a light intensity white wine

Lobster Risotto


Pairs nicely with a medium intensity white wine

Seven Pepper-Seared Tuna with Miso Micro Green Salad

Pairs nicely with a light intensity white wine

local favorite(s)

 **Lump Crab, Bibb & Mango Pico**

 **Gulf Shrimp and Jicama Slaw**

dessert

Crème Brûlée Cheesecake with Mango Coulis and Fresh Berries

Berry Cobbler with Streusel and Whipped Cream

Tiramisu

Dark Chocolate Torte

Chocolate Parfait with Bittersweet Mousse and Chocolate Ladyfingers

local favorite(s)

 **Dessert Trio**

 **Chocolate Mocha Terrine**

 **Dulce de Leche Cheesecake**

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meeting break
à la carte

Meeting Break



meeting break à la carte

Assorted Potato Chips with French Onion Dip

Tortilla Chips with Salsa

Assorted Homemade Potato Chips (Plain, Parmesan-Garlic and Barbecue) with Buttermilk Ranch and French Onion Dips

Pita Chips with Spinach Dip, Hummus and Baba Ghanoush

Novelty Ice Cream Bars

Fancy Mixed Nuts, Mini Pretzels, Popcorn and Spicy Snack Mix

Assorted Cookies and Brownies

Assorted Fresh Baked Muffins and Breakfast Pastries

Assorted Fruit Yogurt

Assorted Whole Fresh Fruit

local favorite(s)

 **Sausage Kolaches (Dozen)**

 **Bagels & Cream Cheese**

 **Fruit and Cheese (Min 25)**

 **Granola or Nutri Grain Bars**

Assorted Soft Drinks

Bottled Water

Assorted Fruit Juices

Premium Sodas and Soft Drinks

Energy Drinks

Lemonade

Fresh Squeezed Herb Infused Lemonade

Fresh Brewed Iced Tea

Herb Infused Fresh Brewed Iced Tea

local favorite(s)

 **Peach Iced Tea**

 **Tazo Herbal Tea (Gallon)**

Proudly Serving: Starbucks



We Proudly Brew
STARBUCKS COFFEE

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meeting break
package

Meeting Break

meeting break package

Energy Bar

Fruit and Energy Bars, Whole Fresh Fruit, Individual Yogurts with House Made Granola, Assorted Granola Bars, Energy Drinks, Water and Fruit Juices

Gourmet Cheese Board

Gourmet Cheese Board with Assorted Italian Meats, Seasonal Fruit, Nuts, Honey and Lavosh, Assorted Soft Drinks and Water

South of the Border

Tortilla Chips with Tomatillo Salsa, Pico De Gallo, Guacamole and Bean Dip, Non-Alcoholic Lime and Pomegranate Margaritas, Assorted Soft Drinks and Water

Why Can't Everyday Be Sundae?

Assorted Ice Cream, Whipped Cream, Chocolate and Caramel Sauces, Assorted Toppings, Fresh Brewed Coffee, Tea and Decaf

Chocolate Overload

Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered Pretzels and Strawberries, Assorted Miniature Chocolate Bars, Chocolate Milk, Water, Fresh Brewed Coffee, Tea and Decaf

Nature Hike

Yogurt Parfaits with Granola and Fresh Berries, Granola Bars, Trail Mix, Herbed Iced Tea, Fresh Squeezed Lemonade and Water

local favorite(s)

Texas Treats

Pecan Tarts, Miniature Apple Pies, Southern Pralines, Brownies, Sodas, Iced Tea & Water

Stadium Break

Popcorn, Cotton Candy, Cracker Jacks, Roasted Peanuts, Hot Dogs, Powerade, Sodas & Water

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receptions
hors d'oeuvres

Receptions



receptions hors d'oeuvres

cold hors d'oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d'oeuvres.

All passed items require a butler.

Bruschetta Duet - Roma Tomatoes and Basil, Tapenade and Crème Fraîche

Crispy Wonton with Spicy Tuna Tartare

Chilled Beef Tenderloin with Horseradish Cream

Jumbo Shrimp Cocktail with Remoulade, Cocktail Sauce and Lemon Wedges

Chilled Marinated Asparagus and Sun-Dried Tomatoes Wrapped in Prosciutto

Bay Scallop Ceviche Spoons with Jalapeño and Cilantro

local favorite(s)

- Antipasta Skewers**
- Apricot Chicken Bouchee**
- Seafood Gazpacho Shots**

hot hors d'oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d'oeuvres.

All passed items require a butler.

Trio of Tartlets—Sweet Onion and Gruyère, Artichoke and Feta with Kalamata Olives, and Peking-Style BBQ Duck with Plum Sauce

Lump Crab Cake with Remoulade

Assorted Pot Stickers with Ginger Hoisin and Sweet Chili

Sliders with Caramelized Onions, Gherkin and House Made Slider Sauce

Braised Beef Empanada with Chipotle Dip

All Natural Chicken Satay with Thai Curry Dipping Sauce

Tempura Jumbo Shrimp with Ponzu and Seaweed Salad

local favorite(s)

- Jalapeno Bacon Chicken**
- Peppered Chicken Tenders**
- Korean Beef Skewers**
- Southwest Spring Rolls**

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receptions
stations

Receptions

receptions stations

carving stations

All carving stations require a chef.

Roasted Turkey Breast with Cranberry Relish and Artisan Rolls

Pairs nicely with a light intensity red wine

Roasted Natural Strip Loin with Mushroom Ragoût and Artisan Rolls

Pairs nicely with a medium intensity red wine

local favorite(s)

 **Pecan Encrusted Prime Rib**

 **Brisket, Sausage & BBQ Ribs**

platters

Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers

Pairs nicely with a light intensity white wine

Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers and Assorted Crackers and Breads

Pairs nicely with a light intensity white wine

Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh

Pairs nicely with a sparkling wine

Farmer's Market Crudités with Hummus and Pesto

Pairs nicely with a light intensity white wine

Assorted Sushi

Pairs nicely with a light intensity white wine

local favorite(s)

 **Mediterranean Table**

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A close-up photograph of fresh green herbs, likely oregano or thyme, with small, rounded leaves. The herbs are arranged in a row on a dark, textured wooden surface. The lighting is soft, highlighting the vibrant green color of the leaves. In the top right corner, there is a dark green rectangular box containing the text 'receptions' in white and 'action stations' in yellow. The word 'Receptions' is also written in a large, white, cursive font across the middle of the image.

receptions
action stations

Receptions

receptions action stations

All action stations require a chef.

Hand-Carved Mahi Mahi Tacos

Cilantro Lime Slaw, Black Bean and Roasted Corn Mash, Scotch Bonnet Aioli and Warm Tortillas

Pairs nicely with a light intensity white wine

Dim Sum Action Station

Beef and Chicken Satay Grilled To Order, Asian Slaw and Assorted Dressings

Pairs nicely with a light intensity white wine

Pasta ala Pizzaiola

Cavatelli Pasta Sautéed To Order with Mussels and Clams in White Wine Sauce, Garlic Crostini

Pairs nicely with a light intensity white wine

Tapas Sampler

Grilled Calamari Salad, Seared Ahi Tuna with Jicama and Apple Slaw, Roast Pork Tenderloin with Chipotle Sour Cream

Pairs nicely with a light intensity white wine

local favorite(s)

Gulf Coast Crab Cakes

Sautéed Jumbo Lump Craw with Fresh Basil, Cilantro & Sweet Peppers with Asian Shrimp Salad

Texas Beef Medallions

Sautéed with Choice of Green Peppercorn, Red Wine Reduction or Wasabi Ginger Aioli

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beverage
bar

Beverage



beverage bar



spirits

Jim Beam Bourbon, Dewar's Scotch, Seagram's 7 Blended Whiskey, Beefeater Gin, Smirnoff Vodka, Jose Cuervo Especial Tequila and Bacardi Rum

domestic premium & imported beer

Budweiser, Bud Light, Coors Light, Miller Light, Amstel Light, Corona, Guinness Draught in a Can, Heineken, Red Stripe and O'Doul's Non-Alcoholic

craft brewed beer

Sam Adams Boston Lager

local beer

**Shiner Bock
St. Arnold Lawnmower**

hosted consumption bar / cash bar

Spirits

Domestic Beer

Imported Beer

Non Alcoholic Beer

Craft Brewed Beer

Wine by the Glass

Soft Drinks

Mineral Waters

Bottled Juices

After Dinner Liqueurs

open bar

One Hour

Two Hours

Three Hours

Four Hours

Five Hours

wine selections

Whitehavens, Sauv Blanc

Ravenswood, Chardonnay

Woodbridge, Merlot

Ravenswood, Cabernet

Also available are premium wines, spirits and liqueurs. Additionally please see our specialty cocktail menu or ask your sales manager to tailor a beverage menu for your specific event.



**Our onsite personnel must dispense all beverages. Bartenders are staffed one(1) per 100 guests. A \$100.00 per bartender fee will apply for the first four (4) hours of service. A \$25.00 per hour overtime charge will be applied after four (4) hours of service.

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beverage
specialty cocktail



beverage specialty cocktail

Beverage

classic cocktails

The Hemingway La Floridita

A hand shaken daiquiri made with rum and fresh lime juice just the way Papa would have liked it.

Perfect Manhattan

The drinking man's cocktail with a healthy dose of whiskey balanced with sweet Vermouth and bitters.

Vodka Martini

Shaken or stirred the smooth blend of vodka and Vermouth is the pinnacle of sophistication.

Tom Collins

Gin, lemon, soda and sugar perfectly blended and served over ice.

margarita fiesta

Original

Enjoy a traditional blend of tequila, triple sec and fresh lime juice. Just the way it was meant to be.

Acai Berry

A twist on a classic with a splash of acai berry and lime juice for a taste that is thoroughly modern.

Tropical Mango

Sweet and unique with just a hint of the tropics.

mojito magic

Classic

A Cuban classic made with fresh mint and lime. The perfect rum cocktail.

Raspberry

A refreshing blend of luscious red raspberries and crisp green mint.

Ginger Peach

The mix of fresh mint, peaches and ginger combine to form a brisk cocktail you won't soon forget.

a toast to brunch

Bloody Mary

A brunch classic...get a little taste of the dog that bit you.

Mimosa

Fresh orange juice and sparkling wine. No brunch would be complete without a sip.

Bellini

A great way to start the day...just the right mix of bubbles and peaches.

sparkling americana

Red

The classic combination of sweet red strawberries and sparkling wine.

White

Juicy pear brings just the right compliment to dry sparkling wine.

Blue

Sparkling wine combined with the flavors of luscious blackberries and blueberries.

hot toddies

Ginger Rum Tea

Freshly brewed black tea with a shot of rum and a hint of ginger.

Irish Coffee

A classic combination of hot fresh coffee and Baileys Irish Cream.

Mocharetto

A modern take on the after dinner drink - coffee, Amaretto and rum.

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For events where there are bars with no food a wait staff fee of \$22.00 will apply. This fee covers the labor required to set-up, breakdown and service the event. These events are staffed one(1) wait staff per 100 guests, three (3) hour minimum.

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