

# CATERING + EVENTS MENU

CURATED BY C. BALDWIN



BREAKFAST • LUNCH • DINNER • BREAKS • RECEPTIONS • CATERING

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C . B A L D W I N

# BREAKFAST & BRUNCH BUFFETS (min. of 25 guests required. If less than 25 guests, a surcharge will apply).

*Served with Regular Coffee | Decaffeinated Coffee | Assorted Hot Teas | Orange Juice | Cranberry Juice | Grapefruit Juice*

## PRICED PER PERSON

### THE CONTINENTAL **\$36/PER**

Seasonal Sliced Fruit & Berries |  
House Baked Assorted Pastries &  
Muffins | Whipped Butter & Fruit  
Preserves | New York Style Bagels |  
Cream Cheese | Homemade Granola |  
Vanilla Yogurt & Honey | Assorted  
Dry Cereals, Assorted Milks

### AMERICANA BUFFET **\$42/PER**

Seasonal Sliced Fruit & Berries Display |  
House Baked Assorted Pastries & Muffins |  
Whipped Butter & Fruit Preserves |  
New York Style Bagels | Cream Cheese |  
Scrambled Eggs | Applewood Smoked  
Bacon | Chicken Sausage Links | Texas  
Breakfast Potatoes | French Toast

### HEALTHY START **\$45/PER**

Seasonal Fresh Fruit Skewers | Seasonal  
Berries | Vanilla Yogurt | Warm Oatmeal |  
Sugar in the Raw | Dried Blueberries |  
Golden Raisins | Bran Muffins |  
Apple Butter | Assorted Dry Cereals |  
Assorted Milks | Berry Smoothies

### RANCHERO BUFFET **\$48/PER**

Seasonal Sliced Fruit & Berries Display |  
Homemade Granola | Vanilla Yogurt &  
Honey | Assorted Dry Cereals | Assorted  
Milks | Scrambled Eggs with Caramelized  
Onions & Peppers | Applewood Smoked  
Bacon | Chicken Sausage Links | Crispy  
Onion & Poblano Potatoes | Texas  
Chilaquiles | Refried Black Beans | Flour  
Tortillas | House made Roasted Red &  
Green Salsa

*\*All food & beverage prices are subject to 26% service charge and 8.25% sales tax.  
Prices and additional charges are subject to change.*

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*Served with Regular Coffee | Decaffeinated Coffee | Assorted Hot Teas | Orange Juice | Cranberry Juice | Grapefruit Juice*

## **\$95 PER PERSON**

### **BRUNCH**

Seasonal Sliced Fruit & Berry Display  
Homemade Granola  
Vanilla Yogurt & Honey

### **SALADS**

Seasonal Greens | Heirloom Cherry Tomatoes | Sweet Peppers |  
Sliced Carrots | English Cucumbers | Parmesan Cheese | Feta  
Cheese | Sourdough Croutons | Buttermilk Ranch Dressing |  
Balsamic Vinaigrette | Orecchiette Pasta Salad with Roasted  
Mushrooms & Basil Pesto

### **SAVORY**

Chive Scrambled Eggs | Egg Whites | Applewood  
Smoked Bacon | Chicken Sausage Links |  
Local Cheddar Grits | Biscuits and Gravy |  
Fried Chicken & Waffles | Cinnamon Apple Syrup |  
Cedar Plank Salmon with Dill Remoulade |  
Brunch Potatoes | Grilled Asparagus with  
Hollandaise | Herbs

### **PASTRY SHOP**

Chef's Selection of Petite Sweet Bites |  
House Baked Assorted Pastries & Muffins |  
Whipped Butter & Fruit Preserves |  
New York Style Bagels | Cream Cheese

**CARVING STATION** - *\*Attendant required - \$175 each per 75 guests*  
*Rolls & Butter accompany Carving Station*

Herb and Garlic Roasted Prime Rib,  
Creamed Horseradish | Au jus | Mustard

### **BREAKFAST/BRUNCH ENHANCEMENTS**

*\*Attendant required - \$175 each per 75 guests*  
*Omelet Station \$22 per person*

Farm Fresh Eggs | Egg White | Tomato | Jalapeno |  
Mushrooms | Red Onion | Green Onion | Bell Pepper |  
Spinach, Asparagus | Ham | Bacon | Sausage | Smoked Salmon  
Cheddar Cheese | Goat Cheese | Mozzarella Cheese

**Bloody Mary Bar** \$19 per drink

**Brunch Cocktail Bar** - *\$15 per drink*

Mimosas | Bellini's | Red or White Sangria

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# A LA CARTE ITEMS

## PRICED PER PERSON

Breakfast Tacos	\$7/EA
Dozen Ham, Egg & Cheese Croissants	\$96/DOZ
Dozen Bagels with Cream Cheese	\$66/DOZ
Dozen Danish	\$66/DOZ
Dozen Muffins	\$66/DOZ
Dozen Croissants	\$66/DOZ
Dozen Cookies	\$60/DOZ
Dozen Brownies	\$60/DOZ
Dozen Jumbo Soft Pretzels	\$60/DOZ
Sliced Fresh Fruit	\$10/PER

Gallon Coffee	\$105/GAL
Gallon Decaffeinated Coffee	\$105/GAL
Gallon Hot Tea	\$105/GAL
Soft Drinks, Bottled Waters, Fruit Juice	\$6/EA
Red Bull	\$9/EA
Topo Chico	\$9/EA
Assorted Ice Cream Novelties	\$8/EA
Assorted Granola & Energy Bars	\$7/EA
Assorted Candy Bars	\$6/EA
Individual Assorted Chips	\$6/EA
Freshly Popped Popcorn	\$5/EA

RULE  
BREAKERS  
HAVE  
MORE FUN.

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# THEMED BREAKS (min. 10 guests. Based on 30 minutes of service).

## ALL DAY BEVERAGE PKG **\$30/PER**

*(8:00 AM – 5:00 PM)*

Regular Coffee  
Decaffeinated Coffee  
Assorted Hot Teas  
Soft Drinks  
Bottled Water

## HALF DAY BEVERAGE PKG **\$20/PER**

Regular Coffee  
Decaffeinated Coffee  
Assorted Hot Teas  
Soft Drinks  
Bottled Water

## TEX-MEX **\$28/PER**

Chili con Queso  
Tortilla Chips  
Green & Red Salsa  
House Made Guacamole  
Non-Alcoholic Sangria  
Iced Tea  
Soft Drinks  
Bottled Water

## ENERGIZE **\$28/PER**

Roasted Almond Trio  
Assorted Nuts  
Pretzels  
Energy Bars  
Red Bull  
Vitamin Waters  
Soft Drinks  
Bottled Water

## MEDITERRANEAN **\$26/PER**

Lemon Garlic Hummus  
Baba Ghanoush  
Crispy Pita Chips  
Grilled Herbed Flat Bread &  
Assorted Marinated Olives  
Fresh Lemonade  
Soft Drinks  
Bottled Water

## MOVIE TIME **\$28/PER**

House Popped Popcorn  
Soft Warm Pretzels served with  
Gourmet Mustard  
Assorted Individual Bags of Chips  
Assorted Candy Bars

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\*All modifications and/or substitutions may include additional fees. Priced per person.

\*\*All of our eggs are cage free and locally sourced.



# THEMED BREAKS *(min. 10 guests. Based on 30 minutes of service).*

## CREATE YOUR OWN MIX **\$26/PER**

Homemade Granola,  
Raisins  
Dried Fruits  
Assorted Roasted Nuts  
Peanut M&M's  
Chocolate M&M's  
Gummy Bears  
Red Bull  
Soft Drinks  
Bottled Water

## DONUT SHOP **\$25/PER**

Traditional Glazed Donuts  
Chocolate Donuts  
Sprinkled Donuts  
Filled Donuts  
Served with Regular Coffee  
Decaffeinated Coffee  
Assorted Hot Teas  
Whole & Low-Fat Milk

KEEP YOUR  
FRIENDS CLOSE  
AND YOUR  
SWEETS CLOSER.

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# MEETING PACKAGES – FULL & HALF DAY (min. of 25 guests., max. of 50 guests).

## FULL DAY MEETING PACKAGE\*:

*8 Hour Maximum*

### Package Includes:

Meeting Room Projector  
General AV Cable Lot  
Flip Chart Package  
On-Site Tech Support

## CLASSIC CONTINENTAL BREAKFAST

### AM Break

Choice of (1) Ala Carte Item

## CHOICE OF LUNCH BUFFET

### PM Break

Choice of (1) Ala Carte Item

### Continuous Beverage Service to include:

Freshly Brewed Regular Coffee  
Decaffeinated Coffee  
Assorted Hot Teas  
Assorted Soft Drinks  
Bottled Water

**\$165 PER PERSON**

## HALF DAY MEETING PACKAGE\*:

*4 Hour Maximum*

### Package Includes:

Meeting Room Projector  
General AV Cable Lot  
Flip Chart Package  
On-Site Tech Support

## CLASSIC CONTINENTAL BREAKFAST

### AM Break

Choice of (1) Ala Carte Item

### Continuous Beverage Service to include:

Freshly Brewed Regular Coffee  
Decaffeinated Coffee  
Assorted Hot Teas  
Assorted Soft Drinks  
Bottled Water

**\$90 PER PERSON**

\*Half Day and Full Day Meeting Packages are designed for groups of (25-50) guests. \*Groups with less than (25) guests will have a surcharge of \$500.

Projector Package Includes: Projector (4000 Lumen), Screen, General AV Cable Lot: Extension Cord, Power Strip, Video Cables.

Flip Chart Package Includes: Easel, Post It Pad, Markers. \*Groups with less than (15) guests will have a surcharge of \$250.

(15) or Less Package Includes: TV Monitor, General AV Cable Lot: Extension Cord, Power Strip, Video Cables. Flip Chart Package Includes: Easel, Post It Pad, Markers



# PLATED LUNCH SELECTIONS (min. of 10 guests. Three course min. required).

*All Plated Lunch options include: Freshly Baked Artisan Rolls with Butter | Iced Tea | Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Hot Teas*

## SALAD SELECTIONS

### Southwestern Caesar Salad

Chopped Romaine | Cotija Cheese | Tortilla Strips |  
Black Beans | Charred Corn | Pepita Seeds | Spicy Dressing

### Baby Wedge

Candied Pecans | Blue Cheese | Tomatoes | Ranch Dressing

### Field Greens Salad

Mixed Field Greens | Shaved Carrot | Charred Tomatoes |  
Feta | Mushrooms | Balsamic Vinaigrette

### Arugula Salad

Candied Cranberries | Brioche Croutons | Ricotta Salata |  
Sherry Vinaigrette

### Field Greens Salad

Mixed Field Greens | Shaved Carrot | Charred Tomatoes |  
Feta | Mushrooms | Balsamic Vinaigrette

## ENTRÉE SELECTIONS

### Five Cheese Stuffed Pasta Shells (vegetarian) **\$56/PER**

Sautéed spinach | Charred Tomatoes

### Pan Seared Airline Herb Chicken Breast **\$58/PER**

Seasonal Vegetables | Herb Potatoes | Confit  
Garlic Aioli

### Citrus Grilled Pork Tenderloin **\$60 PER**

Sweet Potato Puree | Bacon Brussels Sprouts |  
Wild Berry Red Wine Diem

### Pan Seared Salmon **\$70/PER**

Cilantro Rice | Julienne Vegetables | Grilled Lemon  
Butter Sauce

### Mesquite Grilled New York Steak **\$74/PER**

Garlic Mashed Potatoes | Grilled Asparagus |  
Chipotle Demi

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# PLATED LUNCH SELECTIONS (min. of 10 guests. Three course min. required).

*All Plated Lunch options include: Freshly Baked Artisan Rolls with Butter | Iced Tea | Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Hot Teas*

## DESSERT SELECTIONS

### **Ricotta Cheesecake**

Lemon Blueberry Sauce

### **Chocolate Flourless Cake** \*gf

Raspberry Coulis

Assorted Berries

### **Tres Leches**

Strawberry Reduction

### **Tiramisu** (vegan option)

Whipped Mascarpone

Fresh Berries

### **Peanut Butter Pie**

Reese's Peanut Butter

Chocolate Cookie Crumble

Concord Grape Sauce

### **Dulce de Leche Walnut Brownie**

Dulce de Leche Mousse

### **Lemon Tart Buttery Shortbread**

Pure Lemon Curd

Lemon Glaze

### **New York Style Cheesecake**

Brandy-Soaked Petite Orange Segments

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# LUNCH BUFFETS *(min. of 25 guests required. If less than 25 guests, a surcharge will apply).*

*Served with Served with Iced Tea | Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Hot Teas*

## DEEP IN THE HEART OF TEXAS

**\$60/PER**

Baked Potato Soup | Crispy Bacon | Cheddar Cheese | Scallions  
Broccoli Salad | Baja Coleslaw | Hill Country Potato Salad  
Mesquite Pork Spareribs | Roasted Chicken | Smoked Sausage | Sweet & Spicy BBQ Sauce  
Texas Style Baked Beans | Poblano Corn Casserole  
Honey Butter Biscuits | Whipped Butter | Local Honey  
Texas Bourbon | Pecan Pie | Carrot Cake | Cheesecake

## TUSCAN SUN

**\$62/PER**

Minestrone Soup  
Caesar Salad | Caprese Salad | Antipasto Vegetables  
Panko Crusted Chicken Breast Topped with Mozzarella Cheese & Marinara Sauce  
Stuffed Pasta Shells | Seared Salmon Filet Charred  
Romanesco Sauce & Scallions  
Lemon Scented Green Beans & Boursin Polenta  
Artisan Italian Breads  
Chocolate Cannoli | Tiramisu | Ricotta Cheesecake Tarts

## CAJUN STYLE

**\$62/PER**

Chicken & Sausage Gumbo  
Cajun Sunburst Salad | Seasonal Greens | Dried Cranberries | Stilton Cheese | Raspberry Vinaigrette  
Mache Salad with Creole Vinaigrette  
Blackened Chicken Breast | Andouille Sausage | Cajun Blackened Salmon  
Creamy Spinach | Roasted Deviled Potatoes  
Apple Caramel Pie | Warm Bread Pudding | Whipped Sweet Cream

## TEJAS WAY

**\$60/PER**

Tortilla Soup | Black Beans, Corn | Crispy Tortilla Strips  
Southwest Caesar Salad, | Crispy Tortilla Crisps | Spicy Caesar Dressing  
Jicama & Orange Salad | Shaved Fennel | Honey Lime Dressing  
Beef Fajitas | Chicken Fajitas | Cheese Enchiladas | Jalapeno Rice | Refried Beans | Warm Flour Tortillas | Corn Tortillas | Pico de Gallo | Sour Cream | Guacamole | Red & Green Salsa  
Tres Leches | Warm Cinnamon Sugar Churros

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# LUNCH BUFFETS *(min. of 25 guests required. If less than 25 guests, a surcharge will apply).*

## GOURMET DELI

**\$52/PER**

Chef's Soup of the Day

Local Greens | Shaved Vegetables | Herb Balsamic Vinaigrette

Potato Salad | Pasta Salad

Smoked Turkey | Black Forest Ham | Pastrami, Salami & Pepperoni

Assorted Cheese to include Swiss | American | Cheddar | Provolone

Kaiser Buns

Lettuce | Tomatoes, Onions | Pepperoncini | Pickles Spears

Gourmet Mustard | Mayonnaise | Red Vinegar

Assorted Chips Gourmet Cookies | Brownies, Blondies



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# LUNCH BUFFETS *(min. of 25 guests required. If less than 25 guests, a surcharge will apply).*

## GRAB AND GO BOX LUNCHES

*Choice of two Selections & one Vegetarian Option per event.*

*Includes: Chef's selection of Pasta Salad | Gourmet Potato Chips | Chocolate Chip Cookie | Apple | Bottled Water Choice*

**Vegetarian Margherita** - Fresh Tomatoes | Red Onion | Basil | Fresh Mozzarella & Herb Aioli served on Ciabatta Bread

**Panino due Carni** - Genoa Salami | Prosciutto | Roasted Red Peppers | Provolone Cheese & Olive Spread served on Ciabatta Bread

**BLT Wrap** - Applewood Smoked Bacon | Shredded Iceberg | Juicy Tomatoes | Swiss Cheese & Chipotle Aioli wrapped in a Tomato Basil Tortilla

**Artichoke Chicken** - Grilled Marinated Chicken Breast | Provolone Cheese | Artichoke Hearts | Spinach, Bacon & Tomato Pesto Served on a Kaiser Roll

**Manzo Arrosto** - Sliced Roast Beef | Balsamic Onions | Arugul | Tomato | Horseradish Sauce served on Rye Bread

**\$48 PER PERSON**

*Lunch served for 90 minutes family style. Priced per person.  
\$10 per person added for all buffet modifications and/or substitutions.*





# POLICIES AND GUIDELINES

## FOOD AND BEVERAGE OUTSIDE OF HOTEL

All food and beverage must be supplied by the hotel and must be consumed on the premise within the time frame of the event as stated in the Banquet Event Order, including alcohol. The Hotel reserves the right to confiscate food or beverage that is brought into hotel in violation of this policy without prior arrangements with your Catering Manager.

## LINEN & RENTALS

White, Cream and Black linens and corresponding napkins are available through the hotel at no additional charge. Specialty linens and napkins are available through a 3rd Party vendor. Your Catering Manager will be happy to assist you with all your rental needs. Events will be set 3% over the guarantee.

## LABOR CHARGES

Resetting of meeting rooms from previously agreed set-ups per your Banquet Event Order(s) may result in additional cost to the group in the form of meeting room rental.

## MENU TASTING

Tasting panels are available after an event has been contracted. A total of four guests may attend. Please allow your Catering Manager four weeks' notice so they may coordinate with the Chef and Banquet Manager. Cost is a minimum of \$75 per person, plus service charge and sales tax. Cost may change based on how many items selected.

## ADDITIONAL CHARGES

There will be a labor charge of \$175 for food functions with less than (25) guests. Chef Attendants, Carvers, Actions Station Attendants, or Butler Style Servers are \$175 each, per (3) hour shift, one (1) attendant/server per (100) guests. Bartender Fee is \$200 for first two hours and \$50 each additional hour.

One (1) bartender per hundred (100) guests required. Add the following: Cash Bars require (1) cashier per (100) guests. Cashier Fee is \$175 for first two hours and \$50 each additional hour.

## FUNCTION GUARANTEES

A minimum guarantee of 25 guests is required for all options on this menu. Food guarantees are due by noon three business days prior to the scheduled function. This number will be considered your minimum guarantee and is not subject to reduction. If no guarantee is given, the expected attendance, as stated on the contract, will be considered as the guarantee. Our Chef will prepare for 3% over the quoted guarantee. You will be charged for the guaranteed number of guests or the number of guests in attendance, whichever is greater. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

## BILLING

All functions must be paid for ten (10) days in advance, plus a 20% contingency to cover any last-minute add-ons or increases. The 20% contingency is refunded back to the credit card on file if not needed toward the final check.

## SIGNS AND DISPLAYS

All signs, displays and decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signage must be printed in a professional manner. No signs, or banners, displays or exhibits will be permitted in the public areas of the hotel without hotel approval. All decorations must meet approval of the Houston Fire Department. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives, or any other substance without prior hotel approval.