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

**CONTINENTAL BREAKFAST $26**

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

**GRIFFIN CONTINENTAL $29**

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

**JW CONTINENTAL $32**

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

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

*Each meal function listed is a maximum of one hour of service time*
**BREAKFAST**

**ALL AMERICAN BUFFET $36**
- ORANGE, CRANBERRY AND GRAPEFRUIT JUICES
- MARKET STYLE SEASONAL SLICED FRUIT
- ASSORTED INDIVIDUAL YOGURTS
- BREAKFAST BREADS to include: MUFFINS, CROISSANTS, BAGELS, COFFEE CAKES AND BLUEBERRY CINNAMON SCONES
- ASSORTED MARMALADES, JAMS AND CREAM CHEESE
- SCRAMBLED EGGS
- BACON AND SAUSAGE LINKS
- ROASTED YUKON GOLD BREAKFAST POTATOES
- HOUSE-MADE GRANOLA with WHOLE MILK AND 2% MILK
- FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
- MIGHTY LEAF TEA

**TEXAS BREAKFAST BUFFET $40**
- ORANGE, CRANBERRY AND GRAPEFRUIT JUICES
- MARKET STYLE SEASONAL SLICED FRUIT
- ASSORTED INDIVIDUAL YOGURTS
- BREAKFAST BREADS to include: MUFFINS, CROISSANTS, BAGELS, COFFEE CAKES AND BLUEBERRY CINNAMON SCONES
- ASSORTED MARMALADES, JAMS AND CREAM CHEESE
- FLAVORED ASSORTED MILKS
- CARAMELIZED BANANA PECAN FRENCH TOAST
- STEEL CUT OATS
- FREE RANGE SCRAMBLED EGGS with TEXAS 105 SWEET ONIONS, POBLANO PEPPERS, GUASO FRESCO
- HOLMES SMOKEHOUSE PECAN WOOD SMOKED BACON
- COUNTRY STYLE ELGIN SAUSAGE
- CRISPY RED SKIN POTATO HASH
- FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
- MIGHTY LEAF TEA

*EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR OF SERVICE TIME. FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A $7 SURCHARGE PER PERSON WILL APPLY*
BREAKFAST SANDWICHES

BRISKET AND BISCUIT  house smoked brisket, cage free egg, buttermilk biscuit  $8
SMART START  turkey sausage, spinach and egg white frittata, swiss, whole wheat English muffin  $9
FARMER’S SANDWICH  ham, gruyere cheese, fried egg, butter croissant  $9
JW GALLERIA  cage free egg, pepper bacon, Tillamook cheese, English muffin  $9
SPICY BREAKFAST BURRITO  mexican chorizo, farm fresh scrambled eggs, pepper jack cheese  $9
HUEVOS RANCHEROS BURRITO  refried beans, mexican rice, scrambled eggs, roasted tomato chili sauce, queso fresco  $9
POTATO, EGG and CHEESE BURRITO  potato, cage free egg and local cheddar cheese  $9

AM STATION CREATIONS

BREAKFAST TACO STATION  cheesy eggs, 8 hour short rib, chorizo, chipotle chicken, mexican salsa, salsa verde, pico de gallo  $18
FRESH START  sliced fresh fruit and berries, house made almond granola, baked blueberry and cranberry apple muffins, kind bars, smoothie station, fresh made to order juice station  $17
CREPE STATION  banana nutella; strawberry cream; bacon, egg and cheddar  $15
OMELET STATION  ham, bacon, onion, tomato, mushroom, peppers, jalapeno, spinach, mexican salsa  $16
CHEF ATTENDANT  $150 (REQUIRED FOR FRESH START, CREPE AND OMELET STATION)

“CHEF CRAFTED CUSTOMIZED PLATED BREAKFAST”
CHEF WILL WORK WITH CLIENT TO CUSTOMIZE TO THEIR LIKING AND PRICING

BREAKFAST ENHANCEMENTS FOR GROUPS UNDER 50 PEOPLE
AGAVE BRAISED PORK BELLY, TEMPURA FRIED EGG, BOURBON BLACK PEPPER MAPLE SYRUP  $15
ROASTED YUKON POTATO HASH, 8 HOUR SHORT RIB, POACHED EGG, GREEN CHILI HOLLANDAISE  $15
HUEVOS RANCHEROS, FRIED EGG, MEXICAN SALSA, QUESO FRESCO, REFRIED BEANS  $15

A customary 25% taxable service charge and 8.25% tax will be added to food and beverage prices.
HEALTHY START BREAKFAST $42

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

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

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

RE-ENERGIZE $24
ASSORTED ENERGY BARS
POWER BARS
CLIFF BARS
WHOLE FRESH FRUIT
ASSORTED ZAPPS CHIPS
BOTTLED NAKED JUICES
ASSORTED ENERGY DRINKS

“WORLD SERIES CHAMPS” $23
MINI CORN DOGS
WARM SOFT PRETZEL RODS with SHINER CHEESE SAUSE and MUSTARD
CHIPS with SALSA
BALL PARK POPCORN
CRACKER JACKS
ASSORTED SOFT DRINKS

BUILD YOUR OWN CUPCAKE and CAKE POP STATION $25
VANILLA, CHOCOLATE and RED VELVET CUPCAKES
BOURBON VANILLA, MILK CHOCOLATE and STRAWBERRY SHORTCAKE FROSTING
SPRINKLES, CHOPPED NUTS, OREOS, RECESS PEANUT BUTTER CUP, TOASTED COCONUT

BUILD YOUR OWN ICE CREAM STATION $23
CHOCOLATE, VANILLA, STRAWBERRY ICE CREAM
MINI CHOCOLATE and VANILLA WAFFLE CONES
ASSORTED TOPPINGS

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF THIRTY MINUTES OF SERVICE TIME
COFFEE BREAKS

LA PANADERIA $23
ASSORTMENT of MEXICAN SWEETS and BREADS
INDIVIDUAL SALSA’S FRIED TORTILLA CHIPS
CHEF MADE GUACAMOLE
MEXICAN SODAS

I’M GOING NUTS $24
CANDIED MAPLE PECANS
CINNAMON SUGAR WALNUTS
ROSEMARY SCENTED WALNUTS
ROASTED GARLIC and SEA SALT MACADAMIA NUTS
CHOCOLATE COVERED ALMONDS
SPICY MEXICAN PEANUTS

GO GREEN $24
TERRA CHIPS
SUN CHIPS
KIND BARS
FRESH FRUIT KABOBS
HONEYDEW INFUSED WATER
ASSORTED GREEK YOGURTS
CRUDITE SHOTS

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF THIRTY MINUTES OF SERVICE TIME
COFFEE BREAKS

SWEET TREATS

ASSORTED BREAKFAST BREADS $50 per dozen
- assorted breakfast breads to include muffins, croissants, bagels, coffee cakes, blueberry cinnamon scones lemon pound cake, cinnamon strudel marmalade, assorted jams
BROWNIES AND BLONDIES $54 per dozen
LEMON BARS $54.00 per dozen
ASSORTED RICE KRISPY TREATS $54 per dozen
CHURROS with MEXICAN CHOCOLATE $50 per dozen
ASSORTED COOKIES chocolate chip, peanut butter, oatmeal raisin $54 per dozen

SNACKS

WHOLE FRESH FRUIT $4 each
ASSORTED GRANOLA BARS and NUTRI-GRAIN BARS $6 each
ENERGY and PROTEIN BARS $6 each
SALTED WARM SOFT PRETZELS with STONE GROUND YELLOW MUSTARD $50 per dozen
ASSORTED CANDY BARS, SNICKERS, MILKY WAY, KIT KAT, M&M’S and HERSHEY BARS $6 each
ASSORTED TRAIL MIX $6 per person
VEGETABLE CRUDITE DISPLAY with HOUSE-MADE RANCH DIP $10 per person

BEVERAGES

REGULAR and DECAFFEINATED COFFEE $78 per gallon
MIGHTY LEAF TEA $78 per gallon
FRESHLY SQUEEZED LEMONADE $50 per gallon
ICED TEA $50 per gallon
ASSORTED PEPSI DRINKS regular, diet, and caffeine free $5 each
CHILLED MINERAL and SPRING WATERS $5 each

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF THIRTY MINUTES OF SERVICE TIME
LUNCH

PLATED LUNCH

SALAD
STRAWBERRY SALAD baby spinach, local strawberries, chevre, candied pecans, shaved red onion, balsamic vinaigrette
ROASTED BEET SALAD red and gold beets, baby arugula, pine nuts, herb chevre, maple vinaigrette
SOUTHWESTERN SALAD chopped romaine, red onion, grilled corn, black beans, crispy tortilla strips, charred jalapeno ranch
CHOPPED SALAD romaine, spring mix, heart of palm, grape tomatoes, cucumber, grilled corn, radish, pepitas, white balsamic vinaigrette
SIMPLE CAESAR SALAD baby romaine, parmigiana reggiano, rosemary croutons, house made caesar dressing
MIXED GREEN SALAD cherry tomatoes, european croutons, shredded carrots, radish, white balsamic vinaigrette

DESSERTS
TIRAMISU PARFAIT espresso chocolate cram, chantilly cream, chocolate croquant
ITALIAN CREAM CAKE vanilla caramel glaze, macerated berries
TRIPLE CHOCOLATE MOUSSE CAKE vanilla whipped cream
STRAWBERRY CHEESECAKE fresh strawberry, graham cracker, pistachio dust
PECAN TORTE bourbon caramel cream
QUARTO LECHES coconut milk, strawberries
FRESH SEASONAL FRUIT TART

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR AND THIRTY MINUTES OF SERVICE TIME
LUNCH

PLATED LUNCH

FISH ENTREE
CHEF’S SELECTION OF SEASONAL FISH smoked tomato and parmesan polenta, silver queen corn succotash, fried leeks, lemon butter MRKT PAN SEARED SALMON toasted pecan wild rice pilaf, char grilled broccolini, citrus chardonnay sauce $45

POULTRY ENTREE
HERB ROASTED CHICKEN crème fraiche potatoes, roasted brussel sprouts, chicken thyme $43
SHINER BOCK CHICKEN served with redneck cheddar mashed potatoes, truffle barbeque vinaigrette, roasted brussel sprouts and bacon $45
CAJUN CHICKEN creole mustard, elgin sausage pilaf, corn succotash, rice $45

BEef ENTREE
GRILLED FLATIRON STEAK roasted garlic potato puree, sautéed green beans, tomato confit, au poivre sauce $48
GRILLED NY STRIP chili herb fingerling potatoes, lemon butter asparagus, roasted shallot, bordelaise sauce $52

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR AND THIRTY MINUTES OF SERVICE TIME
LUNCH BUFFET – CHOOSE 2 - $55

SALADS – CHOOSE TWO
BABY SPINACH local strawberry, chevere, candied pecans, shaved red onion, balsamic vinaigrette
SIMPLE CAESAR SALAD baby romaine, parmigiana reggiano, brioche croutons, caesar dressing
MIXED GREEN SALAD cherry tomatoes, european croutons, shredded carrots, radish, white balsamic honey vinaigrette
GRAPE TOMATO hydro cucumber, feta cheese, basil pesto, lemon oil
ICEBERG WEDGE apple wood smoked bacon, blue cheese crumbles, grape tomatoes, vidalia onions, bleu cheese dressing

ENTRÉE – CHOOSE TWO
HERB ROASTED CHICKEN BREAST tomato confit, spring onion butter
MESQUITE SMOKED CHICKEN house-made bbq demi glace
SOY and HONEY GLAZED ATLANTIC SALMON citrus salsa
BALSAMIC GRILLED FLANK STEAK roasted cipollini onions, worcestershire jus
“4” CHEESE TORTELLINI mozzarella, provolone, fontina, and parmigiana reggiano cheeses, english peas, roasted tomatoes, artichokes, asiago cream sauce

STARCH SIDE – CHOOSE TWO
CILANTRO RICE
SEA SALT ROASTED FINGERLING POTATOES
ROASTED GARLIC SMASHED POTATOES
BUTTER POACHED NEW POTATOES

VEGETABLE SIDE – CHOOSE TWO
CHAR-GRILLED BROCCOLINI
HERB ROASTED SEASONAL VEGETABLES
SWEET CREAMED CORN
ROASTED CAULIFLOWER and BROCCOLI

DESSERT – CHOOSE TWO
WHITE CHOCOLATE MOUSSE crème anglaise, berries
ANGEL FOOD CAKE strawberry coulis, Chantilly cream
ÉCLAIR AU CHOCOLATE
CARAMELIZED BANANA PUDDING pecan strudel

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

ANY SUBSTITUTIONS WILL BE SUBJECT TO THE HIGHEST MENU PRICE
EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR AND THIRTY MINUTES OF SERVICE TIME
FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A $7 SURCHARGE PER PERSON WILL APPLY
LUNCH

LUNCH BUFFET – CHOOSE 2 - $65

SALADS – CHOOSE TWO
SHREDDED KALE and BRUSSEL SPROUT SALAD dried cranberries, grana padano, toasted almonds, red onion, lemon oil
SIMPLE CAESAR SALAD baby romaine, parmagiana reggiano, brioche croutons, caesar dressing
TOMATO CAPRESE beefsteak tomatoes, buffalo mozzarella, basil, extra virgin olive oil
CHOPPED ROMAINE marinated tomatoes, cotija cheese, greek olives, roasted peppers, chipotle lime ranch
GREEK SALAD olives, tomatoes, cucumbers, red onions, feta cheese, oregano vinaigrette
MIXED GREEN SALAD grilled asparagus, tomatoes, pancetta, manchego, pink peppercorn vinaigrette

ENTRÉE – CHOOSE TWO
GRILLED CHICKEN MARSALA wild mushroom demi glace
GRILLED ROSEMARY CHICKEN roasted shallot chicken jus
GRILLED NY STRIP bbq demi glace, bourbon glazed mushrooms
SEARED MAHI MAHI lemon beurre blanc, crispy capers
ROASTED VEGETABLE RAVIOLI heirloom tomato sauce, crispy leeks, asiago cheese
PAN SEARED RED FISH citrus chardonnay

STARCH SIDE – CHOOSE TWO
RED NECK CHEDDAR MASHED POTATOES
MANCHEGO MAC AND CHEESE
HERB ROASTED FINGERLING POTATOES
MASCARPONE MASHED POTATOES
YUZU JASMINE RICE

VEGETABLE SIDE – CHOOSE TWO
SMOKED CORN SUCCOTASH
LEMON BRUSSEL SPROUTS
GREEN BEANS, SHALLOT, GARLIC, THYME
ROASTED JUMBO ASPARAGUS
GRUYERE CREAM SPINACH

DESSERT – CHOOSE TWO
QUATRO LECHES coconut cream
TURTLE CHEESECAKE salted caramel
STRAWBERRY MOUSSE PARFAIT
VANILLA BEAN PANACOTTA berry compote
TRADITIONAL CRÈME BRULÉE

ANY SUBSTITUTIONS WILL BE SUBJECT TO THE HIGHEST MENU PRICE
EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR AND THIRTY MINUTES OF SERVICE TIME
FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A $7 SURCHARGE PER PERSON WILL APPLY

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

JW MARRIOTT HOUSTON GALLERIA
LUNCH BUFFET

LA TRATTORIA $52
FOCACIA ROLLS
SIMPLE CAESAR SALAD romaine hearts, rosemary croutons, parmesan, creamy cesar dressing
ARGODOLCE SALAD sliced cucumbers, grape tomatoes, red onion, fresh oregano, sweet vinegar
BAKED ZITI BOLOGNESE
BASIL PESTO PIZZA grape tomatoes, arugula, artichokes, olives, mozzarella and pecorino cheese
WILD MUSHROOM, ITALIAN SAUSAGE salami, caramelized onions and fresh mozzarella
CLASSIC TIRAMISU
VANILLA PANACOTTA
REGULAR and DECAFEINATED COFFEE
MIGHTY LEAF HERBAL TEAS

BACKYARD BBQ $52
SWEET and TANGY COLESLAW
SOUTHERN STYLE MACARONI SALAD
CHAR-GRILLED HAMBURGERS and HOT DOGS
GRILLED CHICKEN BREAST
BRATWURST and SAUERKRAUT
SLICED CHEESES, LETTUCE, TOMATO, ONION, DILL PICKLES
KETCHUP, MUSTARD, MAYO
BRIOCHIE HAMBURGER ROLLS and HOT DOG BUNS
BROWNIES and COOKIES
GRAND MARNIER ‘ADULT’ S’MORE with BLACKBERRY JAM
REGULAR and DECAFEINATED COFFEE
MIGHTY LEAF HERBAL TEAS

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR AND THIRTY MINUTES OF SERVICE TIME
FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A $7 SURCHARGE PER PERSON WILL APPLY

JW MARRIOTT HOUSTON GALLERIA
LUNCH

LUNCH BUFFET

SOUTHERN TEXAS CLASSICS $52
MIXED GREEN SALAD cherry tomatoes, european croutons, shredded croutons, radish,
white balsamic honey vinaigrette
SWEET CORNBREAD and PARKER HOUSE DINNER ROLLS with honey butter
BABY SPINACH watercress, mixed greens, goat cheese, whole grain vinaigrette
KING RANCH CHICKEN CASSEROLE
TOMATO GLAZED MEATLOAF
REDNECK CHEDDAR MASHED POTATOES
GREEN BEANS
BOURON PECAN PIE
PEACH PIE with VANILLA ICE CREAM
REGULAR and DECAFEINATED COFFEE
MIGHTY LEAF HERBAL TEAS

BUILD YOUR OWN SALAD BAR $51
BABY SPINACH, MIXED GREENS, CHOPPED ROMAINE
SIDES: grape tomatoes, cucumbers, olives, bacon bits, shaved onion, chopped eggs,
shredded cheddar, black beans, blue cheese crumbles, diced beets, garbanzo beans,
croutons, artichoke hearts, roasted corn, peppers
TOPPINGS: chimichurri grilled steak, lemon basil grilled shrimp and achiote grilled chicken
DRESSINGS: choice of dressings
CARAMELIZED BANANA PUDDING
PECAN STREUSEL
ANGEL FOOD CAKE with strawberry coulis and chantilly cream
REGULAR and DECAFEINATED COFFEE
MIGHTY LEAF HERBAL TEAS

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR AND THIRTY MINUTES OF SERVICE TIME
FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A $7 SURCHARGE PER PERSON
WILL APPLY

JW MARRIOTT HOUSTON GALLERIA
LUNCH

LUNCH BUFFET

THE MAIN STREET DELI $45

HANDCRAFTED SOUP
TEXAS COBB SALAD with chopped eggs, tomatoes, roasted corn, poblano peppers, queso fresco, black beans, cilantro jalapeno ranch dressing
TOMATO and CUCUMBER SALAD with dill vinaigrette
ROASTED TURKEY SANDWICH 9 grain bread, brie cheese, watercress, grilled peach marmalade pepper aioli
ROAST BEEF SANDWICH brazos valley goat cheese, marinated sun dried tomatoes, caramelized onions, arugula, ciabatta, garlic aioli
CAPRESE SANDWICH pesto, beefsteak tomato, fresh mozzarella, baby arugula, balsamic reduction, rosemary focaccia
ASSORTED BAG CHIPS
SEASONAL FRUIT SALAD
ANGEL FOOD CAKE strawberry sauce, chantilly cream
BOURBON PECAN TARTS
FUDGE BROWNIES
REGULAR and DECAFFEINATED COFFEE
MIGHTY LEAF HERBAL TEAS

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR AND THIRTY MINUTES OF SERVICE TIME
FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A $7 SURCHARGE PER PERSON WILL APPLY
LUNCH

LUNCH BUFFET

EL MERCADO $49

CHICKEN POSEOLE
TORTILLA CHIPS with HOUSE-MADE SALSA
CHARRED CORN GUACAMOLE
ICEBERG LETTUCE, RADISH, ROASTED CORN, OAXACA CHEESE, POBLANO RAJAS,
ESCABECHE, JALAPENO RANCH
RED CHILI and CHICKEN TAMALES
BEEF SKIRT STEAK FAJITAS
HOUSE-MADE SALSA, SALSA VERDE, PICO de GALLO, MEXICAN CREMA, QUESO FRESCO
FLOUR TORTILLAS
FRIJOLES NEGROS
SPANISH RICE
SOPAPILLAS with HONEY
HORCHATA PUDDING with VANILLA CREAM and MEXICAN CHOCOLATE
MEXICAN WEDDING COOKIES
REGULAR and DECAFEINATED COFFEE
MIGHTY LEAF HERBAL TEAS

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR AND THIRTY MINUTES OF SERVICE TIME
FOR ANY MEAL THAT HAS LESS THAN 25 GUESTS IN ATTENDANCE, A $7 SURCHARGE PER PERSON
WILL APPLY
HEALTHY LUNCH OPTIONS $50

OPTION #1

PARKER HOUSE DINNER ROLLS

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

SIDE: garlicky green beans

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

DESSERTS:
1. fuji apple tart
2. seasonal sorbet

OPTION #2

PARKER HOUSE DINNER ROLLS

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

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

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

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

EACH MEAL FUNCTION LISTED IS A MAXIMUM OF ONE HOUR AND THIRTY MINUTES OF SERVICE TIME

JW MARRIOTT HOUSTON GALLERIA
DINNER

PLATED DINNER

SALAD

STRAWBERRY SALAD baby spinach, local goat cheese, candied pecans, shaved red onion, key lime vinaigrette
BABY KALE SALAD dried cranberries, spiced pepitas, shaved reggiano cheese, lemon oregano vinaigrette, malden sea salt
ROASTED BEEF SALAD red and gold beets, baby arugula, pine nuts, herb chevre, smoked honey vinaigrette
SOUTHWESTERN SALAD chopped romaine, red onion, grilled corn, black beans, crispy tortilla strips, charred jalepeno vinaigrette ranch
CHOPPED SALAD romaine, spring mix, heart of palm, grape tomatoes, cucumber, grilled corn, radish, pepitas, white balsamic vinaigrette
CAESAR SALAD baby romaine, parmigiana reggiano, brioche croutons, Caesar dressing
ICEBERG WEDGE apple wood smoked bacon, blue cheese crumbles, grape tomatoes, vidalia onions, blue cheese dressing

DESSERT

TEXAS PECAN PIE, vanilla caramel sauce
ITALIAN CREAM CAKE amaretto anglaise, macerated berries
LEMON MERENGUE TART citrus glaze
OPERA CAKE espresso, almond, ganache
CHOCOLATE MOUSSE CAKE vanilla bean cream
TIRAMISU baileys, cocoa powder
FRESH SEASONAL FRUIT TART

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

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

JW MARRIOTT HOUSTON GALLERIA
DINNER

PLATED DINNER

FISH

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

POULTRY

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

BEEF

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

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

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

PLATED DINNER

VEGGIES

ROASTED VEGETABLE RAVIOLI porcini truffle cream, crispy leeks, grana padano $47
HEIRLOOM TOMATO and SWEET CORN RISOTTO spring onion, parmigiana reggiano $47
TRI COLORED TORTELLINI spring peas, mitaki mushrooms, smoked baby tomatoes, fontina cream sauce $47

DUAL

GRILLED PETITE FILET and CHIMICHURRI JUMBO SHRIMP roasted garlic mash, butter braised green beans $84
SEARED FILET MIGNON and ROASTED GULF RED FISH crispy potato hash, roasted brussel sprouts $87
HERB ORGANIC CHICKEN and PAN SEARED ATLANTIC SALMON chili roasted fingerling potatoes, grilled broccolini $78

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

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

DINNER BUFFET – CHOOSE 3 - $85

SALAD - CHOOSE THREE

SIMPLE CAESAR SALAD baby romaine, parmesan reggiano, brioche croutons, caesar dressing
BABY SPINACH SALAD local strawberries, chevre, candied pecans, shaved red onion, balsamic vinaigrette
GRAPE TOMATO hydro cucumbers, feta cheese, basil pesto, lemon oil
MIXED GREEN SALAD cherry tomatoes, european cucumbers, shredded carrots, radish, white balsamic vinaigrette
CHOP HOUSE SALAD grilled corn, grape tomatoes, avocado, cucumbers, radish, carrots, jalapeno ranch

ENTREE – CHOOSE THREE

TUSCAN MARINA TEED ATLANTIC SALMON citrus butter, heirloom tomato confit
PAN ROASTED MAHI MAHI olives, tomatoes capers, yellow tomato garlic broth
OVEN ROASTED CHICKEN BREAST wild mushrooms, chardonnay and artichoke cream sauce
SEARED CAJUN CHICKEN BREAST creole mustard cream sauce
WORCESTERSHIRE MARINA TEED FLANK STEAK roasted shallots, smoked demi glace
GRILLED BEEF SIRLOIN caramelized onions, bordelaise sauce
ROASTED VEGETABLE RAVIOLI procini mushroom cream, shaved asiago

STARCH SIDE – CHOOSE TWO

CILANTRO RICE
OLIVE OIL ROASTED FINGERLING POTATOES
BUTTER BRAISED BABY POTATOES
ROASTED GARLIC MASHED POTATOES
TEXAS SWEET POTATO MASH
ROASTED TOMATO and MASCARPONE HEIRLOOM GRITS

VEGETABLE SIDE – CHOOSE TWO

CHAR-GRILLED BROCCOLINI
ITALIAN HERB ROASTED ZUCCHINI and SQUASH
ROASTED CAULIFLOWER and BROCCOLI
BOURBON BROWN SUGAR BABY CARROTS
SEA SALTED SWEET PLANTAINS
BBQ CREAM CORN

DESSERT – CHOOSE THREE

NUTELLA POUND CAKE vanilla cream
BREAD PUDDING makers mark crème anglaise
STRAWBERRY ROMANOFF grand mainer, fresh cream
WARM APPLE COBBLER french vanilla ice cream
PECAN CHEESE CAKE salted caramel
ANGEL FOOD CAKE pineapple salsa

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

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

DINNER BUFFET – CHOOSE 3 - $95

SOUP – CHOOSE ONE
LOBSTER BISQUE dry sherry, tarragon cream
ROASTED TOMATO parmesana, basil oil
SMOKED GREEN CHICKEN CHILI POSELE lime ranch

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

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

STARCH SIDE – CHOOSE TWO
RED NECK CHEDDAR MASHED POTATOES
MANCHEGO MAC and CHEESE
SMOKED GOUDA GRITS
SUNDRYED TOMATO and GRILLED CORN RISOTTO
SEA SALT ROASTED ROOT VEGETABLES
ROSEMARY ROASTED POTATOES

VEGETABLE SIDE – CHOOSE TWO
SMOKED CORN SUCCHIASH
LEMON BUTTER BRUSSELS SPROUTS
GARLICKY GREEN BEAN SPROUTS
CITRUS ASPARAGUS
MEXICAN STREET CORN
PECAN RICE PILAF

DESSERT – CHOOSE THREE
CINNAMON RAISIN BREAD PUDDING bourbon burnt sugar gelato
WARM BERRY COBBLER vanilla bean crème anglaise
GRAND MARNIER “ADULT” SMORES blackberry jam
NUTELLA POUND CAKE vanilla cream
PECAN CHOCOLATE CAKE sea salt brown sugar
TRES LECHE CREAM CAKE madagascar vanilla glaze

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

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

JW MARRIOTT HOUSTON GALLERIA
## DINNER

### DINNER BUFFETS

**TEXAS BBQ $84**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>JALAPENO CORN MUFFINS and COUNTRY BISCUITS</td>
<td>served with honey butter</td>
</tr>
<tr>
<td>GREEN BEAN SALAD</td>
<td></td>
</tr>
<tr>
<td>MUSTARD POTATO SALAD</td>
<td></td>
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<tr>
<td>PEACH COLESLAW</td>
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<tr>
<td>HOUSE SMOKED PORK RIBS with caramelized onions</td>
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<tr>
<td>MESQUITE SMOKED BEEF BRISKET with shiner bock bbq sauce</td>
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<tr>
<td>ROTISSERIE STYLE CHICKEN with rosemary jus</td>
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<tr>
<td>SAUSAGE LINKS</td>
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<tr>
<td>COWBOY BEANS</td>
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<tr>
<td>COUNTRY STYLE CREAMED CORN</td>
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</tr>
<tr>
<td>SLICED WHITE ONIONS, PICKLES, HOUSE PICKLED JALAPENOS, MUSTARD, BBQ SAUCE, SLICED WHITE BREAD</td>
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<tr>
<td>PEACH COBBLER with vanilla ice cream</td>
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<tr>
<td>PECAN CHEESECAKE salted caramel</td>
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<tr>
<td>BANANA and RUM PUDDING PÂTE à CHOUX</td>
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<tr>
<td>REGULAR and DECAFFEINATED COFFEE</td>
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<tr>
<td>MIGHTY LEAF HERBAL TEAS</td>
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</tbody>
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**SOUTHERN TEXAS TABLE $84**

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

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

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

DINNER BUFFETS

ITALIAN $82

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

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

JW MARRIOTT HOUSTON GALLERIA
RECEPTION

ACTION STATIONS

MAC and CHEESE BAR $22
CLASSIC, MANCHEGO, JALAPENO JACK, ROASTED MUSHROOMS, BLISTERED TOMATOES, CRISPY BACON, GRILLED ASPARAGUS CHORIZO, ROCK SHRIMP, GRILLED CHICKEN

SALAD STATION $21
MIXED LETTUCE, ASSORTED TOPPINGS, ASSORTED SELECTION OF GRAINS, CHEF’S CHOICE OF PROTEINS

QUESADILLA STATION $20
SMOKED BEEF BRISKET, ACHIOTE CHICKEN, CHILE LIME SHRIMP, MEXICAN SALSA, SALSA VERDE, CHIPOTLE SOUR CREAM, CHARRED CORN GUACAMOLE

MEXICAN STREET TACO STATION $26
BAJA SHRIMP TACOS mexican shrimp, baja slaw, cilantro vinaigrette, queso fresco, corn tortilla
TACO AL PASTOR marinated sliced pork, diced onions, cilantro, fresh lime, corn tortilla
BARBACOA BRAISED BEEF TACOS salsa verde, grilled onions, queso fresco

PASTA ACTION STATION $23
PENNE, BOWTIE, RIGATONI PASTA
BABY SHRIMP, BASIL GARLIC CHICKEN, MINI MEATBALLS
ASPARAGUS, OLIVES, PEPPERS, ONIONS, MUSHROOMS, BASIL, CHOPPED GARLIC, ARTICHOKES, BROCCOLI, SUNDRIED TOMATOES, and SPINACH
ALFREDO SAUCE and HOUSE MADE TOMATO SAUCE

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

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

JW MARRIOTT HOUSTON GALLERIA
RECEPTION

ACTION STATIONS

**SHRIMP and GRITS $25**
MARINATED GULF SHRIMP, SMOKED BEEF BRISKET, GRITSMILL GRITS, TASSO HAM, BACON JALAPENOS, TOMATOES, SPRING ONIONS, MUSHROOMS, SMOKED GOUDA, RED NECK CHEDDAR, FONTINA, CHEDDAR CHEESE

**KOREAN POT STICKER $20**
CHICKEN LEMONGRASS POT STICKERS, PORK POT STICKERS, VEGETABLE POT STICKERS, SHRIMP POT STICKERS
SWEET CHILI SAUCE, PONZU SAUCE, SWEET and SOUR SAUCE, CHINESE HOT MUSTARD

**ASIAN STIR FRY $22**
BULGOGI BEEF, GOCHUJANG HONEY SHRIMP, KOREAN BBQ PORK, PEPPERS, ONIONS, GARLIC, SCALLION, SUGAR SNAP PEAS, KIMCHI, MUSHROOMS, CARROTS, BABY BOK CHOI

**BUILD YOUR OWN BANANA SPLIT $18**
VARIOUS ICE CREAMS
TOPPINGS TO INCLUDE: hot fudge, caramel sauce, cherries, M&M’s mixed berries, whipped cream, chocolate shavings, reese’s pieces, chopped snickers

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CHEF ATTENDANT FEE REQUIRED FOR ALL STATIONS 1 attendee per 50 attendees $150 per attendant

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

JW MARRIOTT HOUSTON GALLERIA
RECEPTION

CARVING STATIONS

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

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

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

MEDITERRANEAN DISPLAY $20
DOLMAS, GIGANTE BEANS, ARTICHOKE HEARTS, MARINATED YELLOW and RED TOMATOES, KALAMATA OLIVES, FETS CHEESE, MINI MOZZARELLA BALLS, HUMMUS, GRILLED PITA BREAD

DEL MAR $26
JONAH CRAB CLAWS, JUMBO SHRIMP COCKTAIL, OYSTERS in the HALF SHELL, PEI MUSSELS

SMOKED SALMON DISPLAY $22
CHOPPED EGG, CAPERS, TOMATOES, CUCUMBERS, RED ONION, CREAM CHEESE, MINI BAGELS, RYE TOAST

ASSORTED SUSHI $27
ASSORTED SUSHI ROLLS, NIGIRI, SASHIMI, PICKLED GINGER, WASABI, SOY SAUCE
***4 PIECES PER PERSON***

IMPORTED and LOCAL CHEESE DISPLAY $22
ASSORTED CRACKERS, LAVASH, CROSTINI, ARTISAN BREADS, BERRIES, GRAPES

MARINATED VEGETABLE DISPLAY $17
PORTOBELLO MUSHROOM, ZUCCHINI, SQUASH, ONIONS, ASPARAGUS, JALAPENO RANCH DIP

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

DISPLAY STATIONS

SLIDER STATION $20
CAROLINA PULLED PORK; “OLD SCHOOL” BURGER, BACON and CHEDDAR CLASSIC, FRIED CHICKEN crispy pickle

TATER TOT BAR $21
RED NECK CHEESE SAUCE, SMOKED BACON, SCALLION, TOMATOES, BEEF SHORT RIB CHILI, PICKLED JALAPENOS, SOUR CREAM, KETHCUP, MUSTARD, BLACK BEANS

DESSERT TABLE $20
TEXAS PECAN PIE TART, TIRAMISU PARFAITS, STRAWBERRY CHEESECAKE, WHITE CHOCOLATE MOUSSE PARFAIT, NORAS BREAD PUDDING

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

HOT HORS D’OEUVRES

GARDEN $6
QUATRO MINI MAC and CHEESE BITES
KALE and VEGETABLE DUMPLINGS
BRIE EN CROUTE
MINI VEGETABLE QUESADILLA
TOMATO BASIL ARANCI
SPANAKOPITA
VIETNAMESE SPRING ROLL

BEEF $7
BEEF SHORT RIB POT PIE
BBQ BRISKET, JALAPENO CORN CAKE
“RUBEN” BITES
MINI BEEF WELLINGTON

CHICKEN $6
CHOCHUJANG CHICKEN SPRING ROLL
CHICKEN GUAJILLO MOLE SKEWER
CHICKEN EMPANADA
CHICKEN TERIYAKI DUMPLING
SOY and HONEY BRAISED CHICKEN LOLLI POP

SEA $7
SHRIMP DUMPLING
MINI COCONUT SHRIMP SPRING ROLL
BBQ SHRIMP and GRITS
GULF COAST CRAB CAKE lemon aioli
LOBSTER EMPANADA

PORK $6
ANDOUILLE SAUSAGE EN CROUTE
LEMONGRASS PORK POT STICKER
BBQ PULLED PORK hawaiian style, cheddar biscuit
MINI CHINESE PORK BAO BUNS
MINI CUBAN SANDWICHES

COLD HORS D’OEUVRES

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

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## Cocktails

### Hosted Bar
- **Premium Mixed Drinks**: $9 per drink
- **Super Premium Mixed Drinks**: $10 per drink
- **Platinum Mixed Drinks**: $11 per drink
- **Imported Beer**: $8 per bottle
- **Domestic Beer**: $7 per bottle
- **Craft Beer**: $8 per drink
- **House Wine**: $8 per glass
- **Soft Drinks**: $5 per drink
- **Mineral Water**: $5 per bottle

### Cash Bar
- **Premium Mixed Drinks**: $12 per drink
- **Super Premium Mixed Drinks**: $13 per drink
- **Platinum Mixed Drinks**: $14 per drink
- **Imported Beer**: $9 per bottle
- **Domestic Beer**: $8 per bottle
- **Craft Beer**: $9 per drink
- **House Wine**: $12 per glass
- **Soft Drinks**: $5 per drink
- **Mineral Water**: $5 per bottle

### Beverage Packages Priced Per Person

#### Premium Bar
- One Hour: $22
- Two Hours: $30
- Three Hours: $38
- Four Hours: $46

#### Super Premium Bar
- One Hour: $25
- Two Hours: $33
- Three Hours: $41
- Four Hours: $49

#### Platinum Bar
- One Hour: $28
- Two Hours: $36
- Three Hours: $44
- Four Hours: $52

### Bartender Fee
- $150 for 4 hours per bar
- $25 for each additional hour
COCKTAILS

BEER
DOMESTIC
• MICHELOB ULTRA | BUDLIGHT
• SAMUEL ADAMS BOSTON LAGER | MILLER LITE
IMPORTED | CRAFT
• CORONA | SHINER BOCK | STELLA ARTOIS | SAINT ARNOLDS AMBER

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

CORDIAL ENHANCEMENTS $9 per drink
KORBEL BRANDY, AMARETTO DI SARONNO, BAILEY’S IRISH CRÈME, KAHLUA, FRANGELICO, ROMANA SAMBUCA, SOUTHERN COMFORT

BARTENDER FEE
• $150 FOR 4 HOURS PER BAR
• $25 FOR EACH ADDITIONAL HOUR
• 1 BARTENDER PER 75 ATTENDEES

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

SUPER PREMIUM BAR
• BOURBON: JACK DANIELS
• CANADIAN: CANADIAN CLUB
• SCOTCH: JOHNNIE WALKER RED LABEL
• GIN: TANQUERAY
• VODKA: ABSOLUT 86
• RUM: BACARDI SUPERIOR/CAPTAIN MORGAN
• TEQUILA: JOSE CUERVO 1800 SILVER
• COGNAC: COURVOISIER VS
• WHISKEY: SEAGRAMS VO

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

SPARKLING WINES & CHAMPAGNES
(LISTED FROM SWEETEST to LEAST SWEET)
• PIPER-SONOMA BRUT, SONOMA COUNTRY $53
• ZONIN, PROSECCO BRUT, ALTO ALCIGE $38
• MIONETTO ORGANIC PROSECCO $52
• SCHRAMSBERG VINEYARDS "MIRABELLE" BRUT, NORTH COAST $70
• MOËT & CHANDON, "IMPERIAL" EPERNAY, FRANCE $110
• VUEVE-CLICQUOT "YELLOW LABEL" BRUT, REIMS, FRANCE $123

SWEET WHITE / BLUSH WINES
(LISTED FROM SWEETEST TO LEAST SWEET)
• BERINGER, WHITE ZINFANDEL, CALIFORNIA $32
• MULDERBOSCH CABERNET ROSE, STELLENBOSCH $44
• SNOQUALMIE RIESLING "NAKED" RIESLING, COLUMBIA VALLEY $38
• ST. SUPERY VINEYARDS MOSCATO, CALIFORNIA $57
• KIM CRAWFORD, ROSE, MARLBOROUGH, NEW ZEALAND $48

DRY LIGHT INTENSITY RED WINES
LISTED FROM Milder TO STRONGER
• MARK WEST PINOT NOIR, CALIFORNIA $40
• WILLAMETTE VALLEY VINEYARDS FOUNDER'S RESERVE PINOT NOIR, OREGON $58
• BELLE GLOS "MEIOMI" PINOT NOIR, SONOMA COAST $63

DRY MEDIUM INTENSITY RED WINES
(LISTED FROM Milder TO STRONGER)
• BODEGAS CATENA ZAPAT MALBEC, ARGENTINA $54
• STONE CELLARS by BERINGER MERLOT, CALIFORNIA $32
• CENTURY CELLARS MERLOT, CALIFORNIA $35
• BONTERRA MERLOT, MENDOCINO, CALIFORNIA $42
• FERRARI-CARANO WINERY MERLOT, SONOMA COUNTY $50
• GRGICH HILLS ESTATE MERLOT, NAPA VALLEY $118
• STONE CELLARS by BERINGER CABERNET SAUVIGNON, CALIFORNIA $32
• CENTURY CELLARS CABERNET SAUVIGNON, CALIFORNIA $35
• AQUINAS CABERNET SAUVIGNON, NAPA VALLEY $46
• ESTANCIA CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA $45
• LOUIS MARTINI CABERNET SAUVIGNON, NAPA VALLEY $58
• SILVER OAK CABERNET SAUVIGNON, ALEXANDER VALLEY $144
• CUVAISON ESTATE CABERNET SAUVIGNON, NAPA VALLEY $90
• SPELLBOUND, MERLOT, CALIFORNIA, USA $48
• CARMENET WINERY, CABERNET SAUVIGNON $39

BARTENDER FEE
• $150 FOR 4 HOURS PER BAR
• $25 FOR EACH ADDITIONAL HOUR
• 1 BARTENDER PER 75 ATTENDEES

JW MARRIOTT HOUSTON GALLERIA
WINE LIST

DRY LIGHT INTENSITY WHITE WINES
(Listed from mildest to stronger)

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

DRY MEDIUM INTENSITY WHITE WINES
(Listed from milder to stronger)

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

BARTENDER FEE

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

SEASONAL WINES

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

For all catered functions, a final attendance figure must be specified by 12 noon, 72 business hours prior to the event. This figure will be considered a guarantee and not subject to reduction. We will however, set the banquet room for 5% over the guarantee and be prepared to serve 3% over the guarantee. If multiple entrees are chosen for a plated meal, the price of the highest priced entree will apply to all meals. Menu change fees will also apply with changes within 10 days of arrival.

ROOM ASSIGNMENTS

Function or meeting space is subject to reassignments, based on numbers of guests expected and set up required.

EVENT SET UP

Please specify the seating format for your function such as theatre, rounds, classroom or conference style. Customized seating diagrams with numbered table numbers are available upon request. Requirements for easels, podiums, corkboards, registration tables, etc. should also be communicated.

Set change fees will apply with changes to pre-approved sets within 24 hours of function time.

BILLING

Full payment and credit card authorizations for events shall be made in advance ten (10) business days prior to the event date, by cashier’s check or credit card. The same applies for corporate accounts, unless credit has been established with the approval of our accounting department. If payment is not received as outlined in our billing agreement, then by signing your banquet event orders, you are authorizing the hotel to charge the credit card on file.

BANNERS and SIGNS

Placement of banners and signs must be coordinated with your hotel contact, to ensure your safety. Banners and signs must be professional quality that can be posted or hung and in keeping with the hotel image. A limited number of easels are available free of charge. Hanging of banner is $5 for 3 ft wide and $10 for larger banners.

COAT ROOM and DOOR GREETER

Coat room attendants are available upon request. An applicable fee of $25 per hour with a minimum of four hours is required for an attendant.

AUDIO VISUAL EQUIPMENT

PSSA will address all your needs on sound, lighting, audio visual equipment and high speed internet. Competitive price list is available through your hotel contact. Connection and tapping fees are applicable when outside A/V products or companies are used.

DECORATION

The hotel offers a choice of several colors of linen as well as votive candles to enhance your table setting. Other options are available at additional cost. Please ask event manager of additional options.
SECURITY
The hotel shall not assume responsibility for damage to or loss of any merchandise or articles left in the hotel prior to or following an event. Arrangements may be made for security of exhibits, merchandise, or articles set up prior to your event through your hotel contact. No open fire is permitted inside the hotel. Any religious ceremonies or rituals, the host must obtain the necessary permit from the fire department and is responsible for any fees associated with the permit. Strict adherence to the regulations of the permit, at the time of the function, is required. If additional security is required, additional costs will apply.

ELECTRICAL, TELEPHONE, AND INTERNET REQUIREMENTS
The hotel does charge for electrical, telephone and internet hook-ups. Should any be required, the hotel must be notified in advance and the charges will be posted to the patron's master account.

LABOR CHARGES
Carvers (1 per 50), bartenders (1 per 75 with max of 4 hours; $25 for each additional hour), cashiers (1 per 75 with max of 4 hours; $25 for each additional hour), station attendants (1 per 50) and cocktail servers (1 per 50) are at a fee of $150 each plus tax. For any meal that has less than 25 guests in attendance, a $7 surcharge per person will apply. All labor charges are taxable at a rate of 8.25%. Other fees may apply should your event attendance not meet the minimum number required.

PROVISION OF FOOD AND BEVERAGE
Patron, its guests or invitees will not be permitted to bring food and/or beverages of any kind into hotel. Only pre-approved exceptions (i.e. wedding cakes, etc.) will be allowed with written approval from event manager. Any leftover items cannot be removed from event per hotel liability. Service charge: all food, beverage, audio visual and room rentals/set up fees will have a 25% taxable service charge applied.

OVERTIME SERVICE
Breakfast service are based on a 1-hour duration. Luncheon functions on a 1.5-hour duration. Dinner only service on a 2-hour duration. Reception/dinner functions on a 5-hour duration. Cocktail party/reception functions on a 3-hour duration. Functions lasting longer than the above time limits are subject to additional labor charges and service fees. Also, any food functions beginning prior to 7:00 AM or extending beyond 1:00 AM are subject to additional labor charges and service fees.

ALCOHOLIC BEVERAGES
If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel’s alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel bartenders and servers. The hotel’s alcoholic beverage license requires the hotel to (1) request proper identification (photo id) of any person of questionable age and/or (2) refuse alcoholic beverage service to any person who, in the hotel’s judgment, appears intoxicated.