Event and Catering Menus
The Art of Catering

Placing a dedicated focus on its global catering offerings, St. Regis Hotels & Resorts has elevated the private event experience, taking culinary excellence to new heights with The Art of Catering. Custom created by a team of leading St. Regis culinarians from around the globe, The Art of Catering brings refined dining with an artisanal approach to gatherings both large and small.

With the debut of the Astor Menu, traditional catering has evolved to a fine-dining experience, as guests work with the chef to create an entirely personalized menu without restriction. Launching globally at the end of this year, The Art of Catering and Astor Menu are distinctly St. Regis, exemplifying food artistry at its finest for a memorable culinary experience beyond expectation.
St. Regis Rituals

The Bloody Mary

In 1934, Fernand Petiot, the bartender at The St. Regis New York's King Cole Bar, perfected the recipe for a vodka-and-tomato juice cocktail he dubbed the Bloody Mary. Deemed too racy a name for the hotel’s clientele, it was rechristened the Red Snapper. While the latter moniker may not have stood the test of time, Fernand’s spicy concoction certainly has. Today, the Bloody Mary remains the signature cocktail of the St. Regis brand, with each hotel crafting its own interpretation of the libation. We invite you to sample from our collection of Bloody Mary cocktails whenever you stay with us, or enjoy this privilege at home with the recipes you’ll find below. Cheers!

Midnight Suppers

Caroline Astor, mother of the St. Regis founder and doyenne of Gilded Age high society, entertained in a style that was unprecedented both in its opulence and its exclusivity. Her celebrated galas were often followed by intimate midnight supper experiences, which only a select few were invited to attend. These more relaxed affairs, distinguished by the finest wine and cuisine, were coveted after-parties where guests could unwind from the formality of the preceding event. Traditionally commencing at midnight, they now conclude at this hour.

Sabering

The art of sabrage has an illustrious history that stretches back more than 200 years. The practice is most commonly associated with Napoleon Bonaparte, who famously opened champagne with his saber, savoring it in victory and defeat. Now carried out flawlessly at many St. Regis hotels and resorts around the world, the evening ritual continues in lieu of the more traditional uncorking.
St. Regis Houston

In the vibrant epicenter of the nation’s energy capital is a leading luxury hotel that for more than two decades has been the destination of Houston’s elite visitors and residents alike. The legendary St. Regis Houston stands within sight of the mansions of the city’s most exclusive residential neighborhood of River Oaks, the Beverly Hills of Texas. We are minutes from the state’s most dynamic shopping and entertainment area of the Galleria in uptown Houston.

The discreet serenity of this refined hotel offers a seductive escape to comfort, quality and elite surroundings. From the cutting-edge treatments in our holistic Spa, signature butler experience and the sophistication and freshness of our imaginative dining menus, our Texas hospitality provides an uncompromising commitment to service and care.

John Signorelli
Executive Chef of The St. Regis Houston

Executive Chef John Signorelli leads the talented culinary team at The St. Regis Houston Hotel after three decades working in the kitchens of several 5-Star, 5-Diamond hotels led by both Certified Master and Michelin-starred Chefs. His passion for selecting fresh, local and sustainable ingredients culminate to a broad range of true regional American influences reflected throughout the hotel’s restaurant menus, as well as showcasing his world-wide repertoire of flavors within The St. Regis Houston’s refined banquet menus. Texas’s rich culinary heritage has also been an inspiration for the bold direction of his outstanding, inviting and award-winning cuisine. During his current tenure, The Remington Restaurant and The St. Regis Houston continues to be on the forefront leading edge of setting the culinary pace for the region.
Dietary Options

Chef Signorelli has taken great care to incorporate items into the following catering menus that account for diverse dietary and nutritional needs, including gluten free options. To review the gluten free items that are available throughout these menus, please consult with a St. Regis catering manager.

Additional dietary options or modifications are available and can be resolved with Chef Signorelli to ensure a personalized culinary experience for your event.
Breakfast
Breakfast Tables

All breakfast tables are served with chilled orange and grapefruit juices, the legendary St. Regis virgin Bloody Mary, freshly brewed coffee, decaffeinated coffee, and tea selections. *A labor fee of $250 applies for breakfast tables fewer than the minimum number of guests.

<table>
<thead>
<tr>
<th>The St. Regis Continental Breakfast</th>
<th>Executive’s Breakfast</th>
<th>Hill Country Breakfast Table</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced fresh fruit and seasonal berries</td>
<td>Sliced fresh fruit and seasonal berries</td>
<td>Sliced fresh fruit and seasonal berries</td>
</tr>
<tr>
<td>Selection of croissants, Danish, bran and fruit muffins</td>
<td>Fluffy scrambled eggs with garden herbs</td>
<td>Selection of applewood-smoked bacon, or country pork sausage links or chicken-apple sausage</td>
</tr>
<tr>
<td>Glazed lemon-poppy seed and banana-nut breads</td>
<td>Brioche French toast with pure maple syrup-berry compote, and whipped cinnamon butter</td>
<td>Roasted red bliss breakfast potatoes with caramelized onions and herbs</td>
</tr>
<tr>
<td>New York-style bagels with cream cheese, fruit preserves and sweet cream butter</td>
<td>Selection of applewood-smoked bacon, or country pork sausage links or chicken-apple sausage</td>
<td>Selection of croissants, Danish, bran and fruit muffins, fruit preserves and sweet cream butter</td>
</tr>
</tbody>
</table>

28.00 per person

35.00 per person

42.00 per person
River Oaks
Indulgence
(Minimum of 15 guests required)

- Mocha java smoothies with chocolate pearls in chilled espresso cups
- House-made toasted cashew granola and berry yogurt parfait
- Farm fresh eggs scrambled with extra egg whites and basil
- Selection of chicken-apple sausage, or turkey sausage patties or turkey bacon
- Steel-cut oatmeal, brown sugar, cinnamon and raisins
- Bundt coffee cake with pecan streusel and vanilla glaze

36.00 per person

Fitness Sunrise
Breakfast
(Minimum of 15 guests required)

- Low fat Yoplait® fruit yogurts
- Egg white muffin tin frittatas with sautéed spinach, tomatoes, provolone cheese
- Multigrain mini waffles with maple-berry compote, and Smart Balance®
- Banana-almond quinoa hot cereal with toasted coconut flakes
- Low fat cottage cheese and seasonal berries

35.00 per person
**Breakfast Table Enhancements**

*One Chef attendant per 75 guests, per station is required. A Chef attendant fee of $110 per station applies and is based on a three hour minimum. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.*

### Omelet Station*

**Chef-prepared omelets and eggs any style**
- Selection of fresh eggs, egg whites or cholesterol-free eggs. Harvest vegetables, select Texas farmstead cheese and cured meats
- $15.00 per person

### Open Faced

- Smoked salmon eggs Benedict, asparagus tips, roasted tomato choron sauce
- $9.00 per person

- Traditional eggs Benedict with Canadian bacon and Hollandaise sauce
- $10.00 per person

- Sliced Scottish smoked salmon with traditional garnishes and mini bagels
- $16.00 per person

### Breakfast Meats

- Country sausage links, sausage patties, applewood-smoked bacon, Canadian bacon, grilled ham steaks, chicken-apple sausage, turkey sausage patties or turkey bacon
- $7.00 per person

### Two Hands

- Cured ham, egg and Swiss cheese croissant sandwiches
- $9.00 per person

- Country quiche tart with spinach, peppers, onions, cured ham and aged gruyere cheese
- $8.00 per person

- Breakfast tacos with fluffy scrambled eggs, potatoes, bacon bits, and cheddar cheese in a soft tortilla
- $8.00 per person

- Cumin-cilantro scrambled egg breakfast burritos with chorizo, avocado and jalapeno jack cheese
- $9.00 per person

### Bakery

- Banana-nut bread
- French toast with toasted walnut chutney
- $9.00 per person

- Brioche French toast with pure Vermont maple syrup-berry compote, and whipped cinnamon butter
- $9.00 per person

- Multi-grain wheat or fluffy buttermilk blueberry pancakes with pure Vermont maple syrup*
- $8.00 per person

- Malted Belgium waffles with warm Madagascar vanilla and berry compote*
- $9.00 per person

### Chilled

- Hard-boiled eggs with sliced roma tomatoes, chives
- $4.00 per person

- House-made toasted cashew nut granola and berry yogurt parfait
- $8.00 per person

- Individual Yoplait® fruit yogurts, low fat or regular
- $6.00 per person

- Individual Greek Chobani® yogurts
- $7.00 per person

- Mocha java smoothies with chocolate pearls in chilled espresso cups
- $6.00 per person

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*Bakery*

- Banana-nut bread
- French toast with toasted walnut chutney
- $9.00 per person

- Brioche French toast with pure Vermont maple syrup-berry compote, and whipped cinnamon butter
- $9.00 per person

- Multi-grain wheat or fluffy buttermilk blueberry pancakes with pure Vermont maple syrup*
- $8.00 per person

- Malted Belgium waffles with warm Madagascar vanilla and berry compote*
- $9.00 per person

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*Selection of fresh eggs, egg whites or cholesterol-free eggs. Harvest vegetables, select Texas farmstead cheese and cured meats

- $15.00 per person

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- $15.00 per person
Plated Breakfast

All breakfast tables are served with chilled orange and grapefruit juices, the legendary St. Regis virgin Bloody Mary, freshly brewed coffee, decaffeinated coffee, and tea selections.

**American Breakfast Plate**

- Farm fresh scrambled eggs with sliced scallions
- Roasted red bliss breakfast potatoes with caramelized onions and fresh herbs
- Choice of applewood-smoked bacon, country sausage links, grilled ham or Canadian bacon
- Herb-marinated grilled plum tomato

28.00 per person

**Remington Breakfast**

- Choice of Norwegian smoked salmon or classic Canadian bacon eggs Benedict
- Two soft-poached eggs and sautéed spinach on a toasted English muffin,
- Pencil asparagus and roasted tomato-hollandaise sauce

32.00 per person

**Texas Breakfast Wrap**

- Cumin-cilantro scrambled egg breakfast burrito with chorizo sausage, avocado and jalapeño jack cheese
- BBQ-spiced hash brown potatoes
- Mild guajillo chili enchilada sauce and sour cream

28.00 per person

**Astor Breakfast**

- Fluffy brioche French toast
- Served with apple-cinnamon compote and pure Vermont maple syrup
- Choice of applewood-smoked bacon or country sausage links

26.00 per person
Plated Breakfast Enhancements

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-home illnesses.

<table>
<thead>
<tr>
<th>CHILLED</th>
<th>BAKERY</th>
<th>GRAINS</th>
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<tbody>
<tr>
<td>The St. Regis Bloody Mary</td>
<td>Trio of assorted breakfast pastries</td>
<td>Irish oatmeal brulee with apricot-raisin chutney</td>
</tr>
<tr>
<td>10.00 per person</td>
<td>9.00 per person</td>
<td>9.00 per person</td>
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<tr>
<td>Mocha java smoothies with chocolate pearls in chilled espresso cups</td>
<td>Currant scone with whipped Devonshire cream and preserves</td>
<td>Smoked Scottish salmon on a toasted half bagel</td>
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<tr>
<td>6.00 per person</td>
<td>5.00 per person</td>
<td>Garnished with finely chopped egg, red onion, fresh dill, roma tomato and cream cheese</td>
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<tr>
<td>Individual Yoplait® fruit yogurts, low fat or regular</td>
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<td>8.00 per person</td>
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<tr>
<td>6.00 per person</td>
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<td></td>
</tr>
<tr>
<td>House-made toasted cashew nut granola and berry yogurt parfait</td>
<td></td>
<td>New York-style bagel and cream cheese</td>
</tr>
<tr>
<td>8.00 per person</td>
<td></td>
<td>6.00 per person</td>
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<tr>
<td>Sliced fresh fruit and seasonal berries</td>
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<tr>
<td>8.00 per person</td>
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Brunch
Brunch Table

Brunch is designed for a minimum of 50 guests, and is priced to include two hours of service. For guarantees of less than 50, a $150 surcharge will apply. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.

*One Chef attendant per 75 guests, per station is required. A Chef attendant fee of $110 per station applies and is based on a three hour minimum.

**Brion Oaks Brunch $57.00 per person**

**DRINKS**
- Selection of freshly squeezed orange, grapefruit and tomato juice
- The legendary St. Regis virgin Bloody Mary

**APPETIZERS**
- Sliced tropical fruit and seasonal berries
- Flaky breakfast pastries, jalapeno cornbread muffins and New York-style bagels
- Served with sweet butter, flavored cream cheese and fruit preserves

**SMOKED FISH**
- Atlantic smoked salmon with traditional garnishes, herb-buttered pumpernickel toast points

**EGGS AND OMELETS**
- The Astor's Omelet Station*
  - Chef-prepared omelets and eggs any style
- Selection of fresh eggs, egg whites or cholesterol free eggs
  - Harvest vegetables, select Texas farmstand cheese and cured meats
  - Applewood-smoked bacon and country pork sausage links or patties
  - Roasted red bliss breakfast potatoes with herbs

**CARVED (PICK ONE)**
- Crisp pastry-wrapped Atlantic salmon coulibiac with wild mushroom duxelle, saffron-caper aioli
- Honey Dijon-glazed ham, grilled pineapple-clove chutney with raisins
- Slow-roasted, salt-crusted prime rib of beef, horseradish cream, Merlot jus

**DESSERTS**
- Our pastry chef’s decadent selection of cakes, tarts and miniature pastries
- Freshly brewed coffee, decaffeinated coffee and tea selection
### Briar Oaks Brunch Enhancements

#### Breakfast Meats
- **Country sausage links, sausage patties, applewood-smoked bacon, Canadian bacon, grilled ham steaks, chicken-apple sausage, turkey sausage patties or turkey bacon**
  - 7.00 per person

#### Open Faced
- **Smoked salmon eggs Benedict, asparagus tips, roasted tomato choron sauce**
  - 12.00 per person
- **Traditional eggs Benedict with Canadian bacon and hollandaise**
  - 10.00 per person

#### Two Hands
- **Cumin-cilantro scrambled egg breakfast burritos with chorizo, avocado and jalapeno jack cheese**
  - 9.00 per person
- **Country quiche tart with spinach, peppers, onions, cured ham and aged gruyere cheese**
  - 8.00 per person
- **Cured ham, egg and Swiss cheese croissant sandwiches**
  - 9.00 per person
- **Breakfast tacos with fluffy scrambled eggs, potatoes, bacon bits, and cheddar cheese in a soft tortilla**
  - 8.00 per person

#### Bakery
- **Banana-nut bread**
- **French toast with toasted walnut chutney**
  - 9.00 per person
- **Brioche French toast with pure Vermont maple syrup-berry compote, and whipped cinnamon butter**
  - 9.00 per person
- **Multi-grain wheat or fluffy buttermilk blueberry pancakes with pure Vermont maple syrup**
  - 8.00 per person
- **Malted Belgium waffles with warm Madagascar vanilla and berry compote**
  - 9.00 per person
- **Ricotta cheese blintz crepes with Nutella® chocolate sauce and strawberries**
  - 5.00 per person
- **Banana-almond quinoa hot cereal with toasted coconut flakes**
  - 10.00 per person
- **Homemade raspberry oat bars with streusel topping**
  - 5.00 per person
- **Bundt coffee cake with pecan streusel and vanilla glaze**
  - 36.00, serves sixteen
- **Selection of breakfast pastries, bran and fruit muffins, handcrafted breakfast breads**
  - 10.00 per person
- **Individual Yoplait® fruit yogurts, low fat or regular**
  - 6.00 per person
- **Homemade raspberry oat bars with streusel topping**
  - 5.00 per person
- **Individual Greek Chobani® yogurts**
  - 4.00 per person
- **House-made toasted cashew nut granola and berry yogurt parfait**
  - 7.00 per person
- **Mocha java smoothies with chocolate pearls in chilled espresso cups**
  - 7.00 per person
- **Assortment of cold cereals with whole, 2%, skim, or soy milk**
  - 5.00 per person
- **Individual Yoplait® fruit yogurts**
  - 6.00 per person
- **Homemade raspberry oat bars with streusel topping**
  - 5.00 per person
- **Individual Greek Chobani® yogurts**
  - 4.00 per person
- **House-made toasted cashew nut granola and berry yogurt parfait**
  - 7.00 per person
- **Mocha java smoothies with chocolate pearls in chilled espresso cups**
  - 7.00 per person
- **Assortment of cold cereals with whole, 2%, skim, or soy milk**
  - 5.00 per person

#### Chill...
Lunch
Plated Lunch

The lunch menu entree prices include the choice of salad or soup, a selection of artisan rolls and dessert, iced tea, freshly brewed coffee, decaffeinated coffee and tea selection. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.

*Includes Chef’s choice of fresh seasonal vegetables and starch (unless otherwise specified).

### APPETIZERS

- Cajun-spiced baby shrimp salad-stuffed avocado scallions, celery and peppers, grapefruit brûlée, watercress, chili-lime sauce
  - 15.00 per person
- Texas-style crab cake with roasted corn pico smoked tomato coulis, chipotle remoulade, yuca chip
  - 17.00 per person

### SOUPS

- Compressed watermelon with vine-ripened tomatoes and fresh mozzarella toasted pine nuts, tapenade crostini, pesto oil, and aged balsamic vinegar reduction
  - 13.00 per person
- Roasted tomato and red pepper bisque with fresh dill, spiced pita croutons
- Chilled cucumber-avocado soup with green curry and toasted coconut
- Southwestern black bean soup with cilantro cream, garden vegetables, parsley coulis
- Butternut squash soup with ginger, crème fraiche and chives
- Homemade chicken soup with strozzapreti pasta, garden vegetables, parsley coulis
- Bluebonnet Farms’ tender greens herbed goat cheese, cherry tomatoes, house-spiced almonds, dried cranberries, aged balsamic vinaigrette
- Southwest Caesar salad diced avocado, roasted corn, el charro beans, pepperjack cheese, chipotle-Caesar dressing, in a crispy tortilla bowl

### SALADS

- Sesame-seared ahi tuna with sauteed brown beech mushrooms wasabi mashed potatoes, snow peas, sake-lime beurre blanc, sweet soy drizzle
  - 17.00 per person
- White-wine and clove poached d’Anjou pear salad with gorgonzola red oak and frisée lettuce with toasted walnuts, maple-dijon vinaigrette, pumpernickel croutons
- Spicy Asian salad with oranges and crispy wontons cucumber-wrapped spicy greens, edamame, pickled carrots, sriracha-sweet chili vinaigrette, sesame kale chip
- Bluebonnet Farms’ tender greens herbed goat cheese, cherry tomatoes, house-spiced almonds, dried cranberries, aged balsamic vinaigrette
- Bibb lettuce wedge salad with applewood-smoked bacon slow-roasted roma tomatoes, shaved radish, buttermilk blue cheese dressing, spicy fried shallots
ENRÊES

Mesquite-grilled chicken breast with single malt scotch and pancetta cream
Buttered potato gnocchi with rosemary, spinach and braised leeks, baby squash
48.00 per person

Pecan-crusted double breast of chicken
Mascarpone polenta cake, braised Swiss chard, lavender carrot ribbons,
Marsala chicken-thyme jus
49.00 per person

Texas ale-braised short rib of beef
Grilled asparagus and corn, garlic mashed potatoes, crispy shallots, natural jus
48.00 per person

Beef tenderloin medalion au poivre vert
Fingerling potatoes with melted Emmentaler cheese, grilled vegetable napoleon, tapenade-espresso jus
52.00 per person

Hand-made linguini with pesto jumbo shrimp and black mussels
Tomato concasse, arugula, kalamata olives, capers, lemon butter, basil pistou
52.00 per person

Butternut squash mezzaluna raviolis with wilted arugula julienne of vegetables, chardonnay-blue cheese and fresh sage sauce
52.00 per person

Wild mushroom strudel with goat cheese and pinenuts
Braised leek rondeau, slow-roasted tomato confit cauliflower purée, red pepper coulis
45.00 per person

Maple ginger soy-grilled salmon fillet
Steamed jasmine-pineapple rice, baby bok choy and red bell peppers, glazed carrots, crispy rice noodles
46.00 per person

Sumac-seazed mahi-mahi with coconut-curry sauce
Kabocha squash purée, broccoli with almonds, purple potato cubes, papadum chip
50.00 per person

Duet of pepper-seared beef tenderloin with herb-baked fillet of cod
Rosemary mashed potatoes, wild mushroom ragout, lemon-thyme beurre blanc and vegetables in season
55.00 per person

Grilled chicken and blackened-spiced jumbo shrimp on Creole jambalaya rice
Andouille sausage, blistered cherry tomatoes, trinity peppers, fried okra, garden scallions, garlic crostini
56.00 per person

Hand-made linguini with pesto jumbo shrimp and black mussels
Braised leek rondeau, slow-roasted tomato confit cauliflower purée, red pepper coulis
45.00 per person

Duet of pepper-seared beef tenderloin with herb-baked fillet of cod
Rosemary mashed potatoes, wild mushroom ragout, lemon-thyme beurre blanc and vegetables in season
55.00 per person

Grilled chicken and blackened-spiced jumbo shrimp on Creole jambalaya rice
Andouille sausage, blistered cherry tomatoes, trinity peppers, fried okra, garden scallions, garlic crostini
56.00 per person
SWEET FINALE

Apple crostata, crushed hazelnut brittle, green apple sauce
Raspberry creme brulee, vanilla Chantilly cream
Lemon tart, blueberry compote, Limoncello curd
Strawberry bagatelle with Chambord-macerated strawberries
Chocolate concord cake, fresh raspberry marmalade

MIGNARDISES TO SHARE

Cinnamon raisin bread pudding with rum caramel sauce and praline croquant
Hazelnut chocolate bombe with sauce crème anglaise
Red velvet mascarpone torte with orange and blackberry compote

Assortment of hand-crafted chocolates, macaron and biscotti
Chef’s selection of elegant French macarons

4.00 per person 4.00 per person
Lunch Tables

All lunch tables are served with iced tea, freshly brewed coffee, decaffeinated coffee and tea selection.

*A labor fee of $250 applies for lunch tables fewer than the minimum number of guests.

The Corner Bistro 48.00 per person (Minimum of 15 guests required)

**MAIN DISHES**
- French onion soup with gruyere crouton
- Crisp romaine, cashews, dried cranberries, chevre goat cheese, shaved beets, citrus-champagne vinaigrette, Arugula, grilled asparagus, portobello mushrooms, shaved manchego cheese, balsamic reduction
- Sea salt and vinegar kettle chips

**SANDWICHES**
- The St. Regis Houston’s Butler Club
- Tuna salad on croissant with caper remoulade
- Grilled chicken with provolone on ciabatta, sun-dried tomato tapenade, pesto mayonnaise
- Grilled vegetable panini, fresh mozzarella and artichoke aioli

**DESSERTS**
- German chocolate cake
- Pecan sandies
- Shortbread cookies
- Carrot cake with cream cheese icing
### Cafe La Scala  $45.00 per person (Minimum of 15 guests required)

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>MAIN DISHES</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cannellini bean soup with smoked ham hock and sage</td>
<td>Garganelli pasta salad with slow roasted tomatoes, pancetta, balsamic-braised treviso</td>
<td>Pear and fig tart</td>
</tr>
<tr>
<td>Local greens, almonds, gorgonzola, pickled onions, herbed focaccia croutons, prosecco vinaigrette</td>
<td>Basil-crusted breast of chicken, creamy Alfredo sauce</td>
<td>Orange-ricotta cheesecake</td>
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<tr>
<td></td>
<td>Spicy meatball Italian sub, oregano marinara, caramelized onions, cherry peppers, melted provolone</td>
<td>Spumoni shortbread cookies</td>
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<td></td>
<td>Herb-grilled vegetables, Italian parsley coulis, toasted pinenuts</td>
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</tbody>
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### The Bespoke Delicatessen  $50.00 per person (Minimum of 25 guests required)

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>DELI MEATS (PICK 3)</th>
<th>SLICED CHEESES (PICK 3)</th>
<th>SALADS (PICK 3)</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade chicken soup with mini shell pasta, garden vegetables, parsley coulis</td>
<td>Peppered and roasted Angus beef</td>
<td>Aged Swiss</td>
<td>Deli-style grain mustard potato salad with bacon bits and sliced scallions</td>
<td>Crumbled feta and baby spinach and frisee salad with toasted pinenuts, balsamic vinaigrette</td>
</tr>
<tr>
<td>Relish tray of sliced vine-ripe tomato, shaved red onions, pickles, kalamata olives and lettuce leaves</td>
<td>Lightly roasted turkey breast</td>
<td>American</td>
<td>Hill Country greens with cherry tomatoes, crisp cucumbers, lemon-thyme vinaigrette</td>
<td>Seasonal fruit salad with mango yogurt dressing and toasted coconut</td>
</tr>
<tr>
<td>Whole grain mustard, Dijon mustard, mayonnaise</td>
<td>Honey-baked ham</td>
<td>Cheddar</td>
<td>Egg salad with black truffle essence</td>
<td>Lemon bars</td>
</tr>
<tr>
<td>Selection of sliced artisanal breads and rolls</td>
<td>Herb-marinated, grilled chicken breast</td>
<td>Smoked Gouda</td>
<td>Penne pasta salad with grilled vegetables and asiago</td>
<td>Dark chocolate ganache brownies with walnuts</td>
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<tr>
<td></td>
<td>Salami</td>
<td>Provolone</td>
<td>Green bean salad with chickpeas, roasted tomatoes and shaved red onions</td>
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<tr>
<td></td>
<td>Mortadella</td>
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<td></td>
<td>Capicola</td>
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<td></td>
<td>Aged Swiss</td>
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<td>Cheddar</td>
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<td>Smoked Gouda</td>
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<td>Provolone</td>
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</table>
## A Light Lunch  47.00 per person (Minimum of 15 guests required)

**APPETIZERS**
- Tomato gazpacho, avocado relish
- Baby spinach, grilled zucchini and squash, roasted peppers, manchego cheese, lemon oil
- Roma tomato and cucumber salad with grilled garden scallions, red wine dressing

**MAIN DISHES**
- Herb-marinated chicken breast, quinoa pilaf, broccolini
- Pan-seared salmon with curried mango-pineapple salsa
- Pad Thai stir-fry with seared tofu, snow peas, bok choy, beech mushrooms, sesame seeds, sweet chili sauce

**DESSERTS**
- Fresh fruit parfaits with toasted coconut
- Crispy meringue cookies
- Strawberries with chocolate fondue dip

## Backyard BBQ  50.00 per person (Minimum of 15 guests required)

**APPETIZERS**
- Loaded baked potato salad with bacon, cheddar, green onions, chipotle ranch
- Creamy macaroni salad with shredded carrots, celery, sweet pickles, pepperjack cheese
- Red oak and bibb salad with sliced roma tomatoes, cucumber, black olives, bacon-thyme vinaigrette
- Creamy coleslaw with green apples, poppyseed-cider dressing

**HOUSE-SMOKED BBQ**
- Pulled pork shoulder with Coca-Cola® bbq sauce
- Herb roasted chicken with Boston baked beans
- Beef brisket sliders with havarti cheese
- Baked mac and cheese

**DESSERTS**
- Chocolate pecan diamonds
- Strawberry cream puffs
- Chocolate mini cupcakes, dark chocolate frosting

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**BREAKFAST**  |  **BRUNCH**  |  **LUNCH**  |  **BREAKS**  |  **TEA SERVICE**  |  **RECEPTION**  |  **DINNER**  |  **DRINKS**
**Tex-Mex Heritage**  $50.00 per person (Minimum of 15 guests required)

**APPETIZERS**
- Tortilla soup with pepperjack cheese, crispy corn tortilla strips
- Romaine and iceberg salad with jicama, grilled corn, cotija cheese, spicy pepitas, honey-cumin vinaigrette
- Black bean and roasted corn salad, red peppers, tequila-cilantro-lime dressing

**MAIN DISHES (PICK 2)**
- Mexican braised pork carnitas
- Mild guajillo chile-marinated beef fajitas
- Cilantro-marinated chicken fajitas
Each served with soft flour tortillas, shredded cheese, pico de gallo, sour cream, and guacamole

**DESSERTS**
- Handmade authentic pork or chicken tamales Served with fire-roasted tomato salsa
- El charro beans in a mild green chile broth
- Spanish rice with peppers

**Texas Road Trip**  $52.00 per person (Minimum of 15 guests required)

**APPETIZERS**
- Spicy coleslaw with peppers and sweet onions
- Gulf shrimp cobb salad With tomato, bibb lettuce, sliced hard boiled eggs, smoked bacon bits, creamy citrus-cilantro dressing
- Texas Angus beef chili with sharp cheddar and scallions

**MAIN DISHES**
- The St. Regis Houston’s legendary spice-rubbed, slow-cooked beef brisket
- Mesquite-grilled chicken with Shiner Bock® ale-barbeque sauce

**DESSERTS**
- Truffled macaroni and Texas cheddar
- Jalapeño brioche bread with whipped honey butter
- Mini Texas pecan pies
- Warm peach cobbler with cinnamon streusel
### The All American Lunch  50.00 per person (Minimum of 15 guests required)

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>MAIN DISHES</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled corn and crab chowder, sourdough croutons</td>
<td>Beef sliders with American cheese</td>
<td>Watermelon wedges</td>
</tr>
<tr>
<td>“BLT” wedge salad with cherry tomatoes, sliced radish, bacon crumbles,</td>
<td>Pulled pork sliders, guava bbq sauce</td>
<td>Warm bread pudding with raisins,</td>
</tr>
<tr>
<td>black pepper-blue cheese dressing</td>
<td>Salmon sliders, dill-caper mayonnaise</td>
<td>bourbon anglaise</td>
</tr>
<tr>
<td>Creamy coleslaw with poppyseed-apple cider dressing</td>
<td><strong>Spiced fried wedge potatoes</strong></td>
<td>Mini apple pies</td>
</tr>
<tr>
<td></td>
<td><strong>Butter-roasted corn on the cob</strong></td>
<td>Oreo® cheesecake with caramel drizzle</td>
</tr>
<tr>
<td></td>
<td><strong>Molasses baked beans</strong></td>
<td></td>
</tr>
</tbody>
</table>

### Mediterranean Tour  55.00 per person (Minimum of 25 guests required)

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>MAIN DISHES</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy tomato–red pepper bisque, rye croutons</td>
<td>Pita triangles with spiced eggplant baba ganoush, roasted red pepper</td>
<td>Walnut-honey baklava</td>
</tr>
<tr>
<td>Fattoush salad with romaine, cucumbers, peppers, mint, parsley, lemon-sam</td>
<td>Dolmades rice-stuffed grape leaves</td>
<td>Almond milk panna cotta</td>
</tr>
<tr>
<td>vinaigrette, toasted pita croutons</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Couscous tabouli with parsley and tomatoes</td>
<td>Grilled marinated skirt steak, za’atar spiced roasted fingerling potatoes</td>
<td>Jars of medjool dates and pistachios</td>
</tr>
<tr>
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<td></td>
</tr>
</tbody>
</table>
### Asian Inspired  $50.00 per person (Minimum of 25 guests required)

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>MAIN DISHES</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg flower soup with shimeji mushroom and garden scallions</td>
<td>Fried rice with lop chong sausage, mushrooms, green onions and peas</td>
<td>Coffee–vanilla flan</td>
</tr>
<tr>
<td>Vietnamese goi cuon vegetable spring rolls</td>
<td>Chicken yellow curry with coconut milk, pineapple and bamboo shoots</td>
<td>Chinese egg custard tarts</td>
</tr>
<tr>
<td>With rice noodles and mint, peanut nuoc mam dipping sauce</td>
<td>Wok-seared gualin broccoli with hoisin sauce</td>
<td>Insightful fortune cookies</td>
</tr>
<tr>
<td>Chopped Asian salad with teriyaki chicken, edamame, cucumbers, peppers, carrots, ginger-soy dressing</td>
<td>Singapore stir-fried noodles with shrimp, crab, bean sprouts, fried eggs and chili oil</td>
<td></td>
</tr>
</tbody>
</table>

### The Pressed Sandwich Bar  $49.00 per person (Minimum of 15 guests required)

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>SANDWICHES</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef’s seasonal soup du jour</td>
<td>The Texas Reuben *Thinly-shaved corned beef, pickled red cabbage slaw, aged Swiss cheese, sambal-thousand island dressing on caraway rye</td>
<td>Veggie Panini</td>
</tr>
<tr>
<td>Bluebonnet Farms’ baby greens with shaved vegetables, balsamic-lavender vinaigrette</td>
<td>The Asian Hero Vietnamese hoagie with lemongrass roasted chicken breast, pickled carrots and cucumber, chili garlic mayonnaise with cilantro in a mini baguette</td>
<td>Fresh fruit tartlets</td>
</tr>
<tr>
<td>Basket of romaine lettuce, spiced pita croutons, parmesan cheese, Caesar dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sun-dried tomato and rotelli pasta salad with pesto, kalamata olives and artichokes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Orchard whole fruit selection</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Southern Comfort 54.00 per person (Minimum of 25 guests required)

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>MAIN DISHES</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bayou gumbo with crawfish, andouille sausage and sassafras</td>
<td>Fork-tender 14-hour beef pot roast with braising vegetables and au jus</td>
<td>Blackstrap molasses baked beans with maple-cured ham</td>
</tr>
<tr>
<td>Chef’s salad with turkey, bacon, eggs, cheddar cheese, tomatoes, sourdough croutons and ranch dressing</td>
<td>Buttermilk-battered chicken fried chicken with herbed white gravy</td>
<td>Country green beans almandine</td>
</tr>
<tr>
<td>Chef’s mom’s meatloaf, studded with bell peppers, onions, and served with house-made ketchup</td>
<td>Chef’s salad with turkey, bacon, eggs, cheddar cheese, tomatoes, sourdough croutons and ranch dressing</td>
<td>Bacon-braised mustard greens</td>
</tr>
<tr>
<td>Bayou gumbo with crawfish, andouille sausage and sassafras</td>
<td>Cornmeal-dusted, farm-raised fried catfish, Southern tartar sauce</td>
<td>Fluffy buttermilk biscuits, made from scratch, with honey and sweet butter</td>
</tr>
<tr>
<td>Chef’s salad with turkey, bacon, eggs, cheddar cheese, tomatoes, sourdough croutons and ranch dressing</td>
<td>Baked macaroni and cheese casserole</td>
<td></td>
</tr>
<tr>
<td>Chef’s salad with turkey, bacon, eggs, cheddar cheese, tomatoes, sourdough croutons and ranch dressing</td>
<td>Mashed potatoes with brown gravy</td>
<td></td>
</tr>
</tbody>
</table>

## Healthy Resolve 52.00 per person (Minimum of 25 guests required)

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>MAIN DISHES</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Andalusian-style gazpacho, crunchy pita croutons</td>
<td>Chilled buckwheat soba noodles with tofu, carrots, snow peas, edamame, and ponzu-chili sauce</td>
<td>Pineapple, melon and strawberry mini skewers, lime-berry coulis</td>
</tr>
<tr>
<td>Crudité display of fresh vegetables, spiced eggplant babo ganoush, roasted red pepper hummus</td>
<td>Roasted turkey cobb salad with turkey bacon, avocados, tomatoes and eggs, cabernet vinaigrette</td>
<td>Lavender-scented strawberries with low fat Greek honey yogurt</td>
</tr>
<tr>
<td>Citrus roasted beet salad with goat cheese, mesclun greens, crispy onions, tarragon</td>
<td>All-natural Bryan Farm’s grilled chicken on dried cranberry brown rice pilaf, dijon-maple glaze</td>
<td>Dark chocolate-dipped almond biscotti</td>
</tr>
<tr>
<td>Citrus roasted beet salad with goat cheese, mesclun greens, crispy onions, tarragon</td>
<td>Moroccan-spiced steamed salmon with lemon, quinoa, carrots and slivered almonds</td>
<td></td>
</tr>
<tr>
<td>Citrus roasted beet salad with goat cheese, mesclun greens, crispy onions, tarragon</td>
<td>Multi-grain muesli bread with flaxseed, SmartBalance® spread</td>
<td></td>
</tr>
</tbody>
</table>
**Grab and Go Lunches**

All Grab and Go Lunches are individually labeled and include (1) piece of seasonal whole fruit, (1) bottled St. Regis water, and wrapped cutlery with napkin, salt and pepper.

10-50 guests may select up to 3 choices, 50+ guests may select up to 4 choices, a $250.00 Labor Charge applies for 100 guests.

<table>
<thead>
<tr>
<th><strong>Peppered Roast Beef Sandwich</strong></th>
<th><strong>Southwest Roasted Turkey Tortilla Wrap</strong></th>
<th><strong>Chicken Club Croissant Sandwich</strong></th>
<th><strong>Greek Tuna Pita with Sprouts</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Slowly-roasted top round of beef, sliced and layered on a toasted artisanal baguette With bourbon-caramelized onions, aged cheddar cheese, sundried tomatoes, Arugula and watercress, roasted garlic-horseradish aioli</td>
<td>Roasted turkey breast rolled inside a hand-made grilled tomato tortilla Chopped romaine lettuce, crispy corn tortilla julienne, pepperjack cheese, sliced vine-ripe tomatoes and chipotle chili-avocado mayonnaise</td>
<td>Herb-grilled chicken breast, sliced and stacked in a flaky butter croissant With applewood-smoked bacon, sliced avocado, bibb lettuce, sliced vine-ripe tomatoes, tarragon-ranch dressing</td>
<td>Albacore tuna salad in a toasted wheat pocket pita Sliced Kalamata olives, diced peppers and cucumbers, mixed mesclun greens, seasonal local sprouts and crumbled feta cheese with oregano-olive oil dressing</td>
</tr>
<tr>
<td>Red bliss potato salad with whole grain mustard and garden scallions</td>
<td>Jicama-black bean salad with fire-roasted corn and red peppers, queso fresco, cilantro-lime vinaigrette</td>
<td>Mini-caprese salad with cherry tomatoes, baby mozzarella fresco, garden basil pesto, balsamico</td>
<td>Creamy macaroni salad with peas, dill, and shredded carrots, turmeric-pepper dressing</td>
</tr>
<tr>
<td>Miss Vickie's® potato chips</td>
<td>SunChips®</td>
<td>Pirate's Booty® popcorn</td>
<td>Terra® crispy vegetable chips</td>
</tr>
<tr>
<td>Freshly baked double fudge chocolate chunk cookie</td>
<td>Freshly baked oatmeal raisin cookie</td>
<td>Freshly baked peanut butter cookie</td>
<td>Freshly baked St. Regis signature chocolate chip cookie</td>
</tr>
</tbody>
</table>

38.00 per person  
37.00 per person  
38.00 per person  
39.00 per person
**Cobb Salad Ham Sandwich on Toasted Sourdough**
Layered cured ham on toasted artisanal sourdough bread
Sliced hard-boiled eggs, sliced cucumbers, crispy bacon bits, shredded romaine lettuce, blue cheese crumbles, buttermilk-avocado ranch dressing
Classic American coleslaw
Pirate’s Booty® popcorn
Freshly baked linzer raspberry bar

**Turkey Fresco**
Shaved oven-roasted turkey breast with smoked mozzarella cheese on a peppered pretzel roll
Crisp green lettuce, vine-ripened tomatoes, honey-dijon mayonnaise
Greek tri-colored rotini pasta salad with olives, bell peppers and feta cheese
Mini pretzels
Freshly baked pecan Sandie cookie

**Italian Hero Sandwich**
Spiced capicola, cured salami, pistachio mortadella stacked with provolone cheese in an asiago focaccia roll
Pickled red onions, Roma tomatoes, sliced pepperoncini, shredded lettuce, provolone cheese, Cracked black pepper, garden basil and zesty sundried tomato aioli
Orzo pasta salad with broccoli, toasted pine nuts, goat cheese, chives and lemon-thyme vinaigrette
SunChips®
Dark chocolate-dipped anise biscotti

**Grilled Vegetable Wrap**
Marinated and grilled vegetables and feta cheese in a spinach flour tortilla
Herb-grilled zucchini, squash, peppers, carrots, and shaved red onions with balsamic-roasted portobello mushrooms, Roasted red pepper hummus, diced feta cheese and lolla rosa lettuce
Apple-jicama salad with toasted walnuts, creamy poppy seed dressing
Terra® crispy vegetable chips
Freshly baked molasses ginger snap cookie

37.00 per person

38.00 per person

36.00 per person
Breaks
Coffee and Tea Breaks

All breaks are served with freshly brewed coffee, decaffeinated coffee and a selection of fine teas with half & half, milk, honey and lemons.

Local Coffee Shop
- Amaretto-orange Biscotti
- Cinnamon-sugar donut holes
- Mocha-chocolate chip coffee cake
- Cold-pressed Coffee

Energy Capital
- Texas-sized, St. Regis Houston’s signature cookies
- Decadent dark chocolate and walnut brownies with ganache
- High energy protein Kind® bars and granola bars
- Cold-pressed Coffee

The Heights
- Texas BBQ-spiced toasted pecans
- Terra® vegetable chips
- Homemade streusel-topped raspberry oatbars
- Naked Juice® Berry Blast superfood smoothie shots

Spa Refresh
- Sliced seasonal fruit and berries
- Fresh strawberry-banana-vanilla smoothies
- Shots of iced carrot-ginger elixir
- Selection of bottled water

Yoga Break
- Orchard fresh whole fruit
- Yoplait® low fat yogurts
- Pitchers of cucumber spring water
- Build-your-own trail mix with selection of dried fruit, candies and nuts

Farmer’s Market
- Garden vegetable crudités with creamy oregano ranch dip
- Sliced fresh fruit and seasonal berries with strawberry-poppyseed yogurt
- Selection of bottled water

19.00 per person
18.00 per person
18.00 per person
17.00 per person
19.00 per person
18.00 per person
Breakfast

Brain-Freeze Break
- Assorted Haagen-Dasz® Ice Cream Bars
- Assorted Fruit Bars
- Klondike® Oreo® Ice Cream Bars
- 15.00 per person

South of the Border Break
- Yellow, red and blue corn tortilla chips
- Salsa picante, guacamole, chile con queso
- Grilled chicken quesadillas with roasted corn pico and jalapeño-jack cheese
- Warm churros with cinnamon-sugar
- 19.00 per person

Mini Cupcake Tower
- Decadent mini-cupcakes of Madagascar vanilla, Valrhona® chocolate, and rich red velvet flavors decorated with vanilla butter cream, dark chocolate icing, candy sprinkles, cream cheese frosting
- 15.00 per person

Stadium Stretch
- Roasted Spanish peanuts
- Mini corn dogs with ketchup and relish
- Warm, soft jumbo pretzels with Dijon-honey mustard
- Selection of sodas
- 17.00 per person

Brunch

Out of Left Field
- Classic Monte Cristo sandwich triangles
- Chocolate-covered bacon
- Strawberry-Red Bull® jello
- Gatorade and Red Bull® energy drinks
- 18.00 per person

Asian Flair
- Mini bahn mi chicken sandwiches
- Sea-salted edamame-in-pods
- Yuzu-ginseng madeleines
- Matcha green tea panna cotta
- 19.00 per person

Chocoholic Sidebar
- Mini double chocolate chunk cookies
- French chocolate macarons, mini Valrhona® chocolate cupcakes
- Ice-cold chocolate milk with white chocolate straws
- 16.00 per person

A Renewed Energy
- Naked Juice® Green Machine superfood smoothie shots
- Orchard fresh whole fruit
- Chocolate-cherry rugelach pastries
- Sweet Leaf® iced tea selection
- 18.00 per person

Lunch

Breaks

Tea Service

Reception

Dinner

Drinks
**Mediterranean Delicacies**

- Cardamom shortbread gorayba cookies
- Umm Ali raisin bread pudding
- Flaky walnut baklava with honey
- Rosewater basbousa semolina cake
- Medjool dates and pistachios

**24.00 per person**

**Texas Citrus Break**

- Fresh limeade with spearmint
- Champagne-grapefruit pâté de fruit
- Homemade lemon squares
- Orange-carrot cake with cream cheese frosting

**19.00 per person**

**Sweet and Salty**

- Cracker Jacks
- Mixed salted nuts
- Chocolate-drizzled rice crispy treats
- Yogurt-dipped pretzels

**17.00 per person**

**Fondue Break**

- Warm chocolate and caramel fondue
- Melons, apples, bananas, strawberries, pineapple
- Poppyseed pound cake, rice crispy treats, mini cookies, marshmallows

**19.00 per person**

**Euro Break**

- Orangina® citrus sparklers
- Charcuterie of salami, capicola, saucisson sec with watercress grain mustard
- Heirloom olives, cornichons, sliced artisan baguettes
- Linzer cookies

**24.00 per person**
### BEVERAGES

- Freshly brewed coffee, decaffeinated coffee and selection of tea
  
  70.00 per gallon

- Soft drinks, Vitamin Water®
  4.50 per each

- Mineral waters, flat and sparkling
  5.00 per each

- Red Bull® energy drinks, Cold-pressed Coffee
  6.00 per each

- Organic vanilla soy milk
  4.00 per each

### FRUITS AND VEGETABLES

- Fresh fruit smoothies
  7.00 per each

- Freshly-squeezed lemonade or fresh limeade with spearmint
  4.00 per each

- Sweet Leaf® flavored iced tea, Orangina® citrus sparklers
  5.00 per each

- Sliced fresh fruit and seasonal berries
  8.00 per item

- Orchard fresh whole fruit
  4.00 per item

- Dry fruit mix, or mixed nuts
  6.00 per item

- Roasted peanuts
  4.00 per item

- Sea-salted edamame-in-pods
  5.00 per item

- Farmer’s market vegetable crudité display with gorgonzola dip and roasted red pepper hummus
  8.00 per item

- Dark chocolate-covered strawberries
  5.00 per item

### ENERGY SNACKS

- The St. Regis Houston’s signature gourmet cookies: double chunk chocolate chip, peanut butter, oatmeal raisin, macadamia nut, chocolate fudge
  48.00 per dozen

- Raspberry oat bars with streusel topping
  36.00 per dozen

- Lemon squares
  36.00 per dozen

- Spiced pita wedges with curry-roasted eggplant caviar, hummus, and kalamata olive tapenade
  7.00 per item

- Dark chocolate and walnut brownies with ganache
  48.00 per dozen

- Assorted ice cream bars
  6.00 per item

- Yoplait® low fat yogurts
  6.00 per item

- Import and domestic cheeses with dried fruit, artisan breads and crackers
  16.00 per item

- Spiced pita wedges with curry-roasted eggplant caviar, hummus, and kalamata olive tapenade
  7.00 per item

- Baked jumbo soft pretzel with warm cheese sauce, and whole grain and Dijon mustards
  6.00 per item

- Yellow, red and blue corn tortilla chips with salsa picante, guacamole, and chile con queso
  10.00 per item

- Kind® bars, granola bars
  4.00 per item

- Assorted candy bars
  4.00 per item

- Miss Vickie’s® potato chips, SunChips®, Terra® chips
  4.00 per item

### FRUITS AND VEGETABLES

- Sliced fresh fruit and seasonal berries
  8.00 per item

- Orchard fresh whole fruit
  4.00 per item

- Dry fruit mix, or mixed nuts
  6.00 per item

- Roasted peanuts
  4.00 per item

- Sea-salted edamame-in-pods
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- Yellow, red and blue corn tortilla chips with salsa picante, guacamole, and chile con queso
  10.00 per item

- Kind® bars, granola bars
  4.00 per item

- Assorted candy bars
  4.00 per item

- Miss Vickie’s® potato chips, SunChips®, Terra® chips
  4.00 per item

### Fruits and Vegetable Enhancements

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.
Signature Tea Service
<table>
<thead>
<tr>
<th>Traditional</th>
<th>Traditional and Beyond</th>
<th>Distinctive</th>
<th>Children’s Tea</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amuse</td>
<td>Amuse</td>
<td>Amuse</td>
<td>Amuse</td>
</tr>
<tr>
<td>Signature Tea Sandwiches</td>
<td>Signature Tea Sandwiches</td>
<td>Signature Tea Sandwiches</td>
<td>Petite Tea Sandwiches</td>
</tr>
<tr>
<td>Cucumber-Watercress with Boursin Cheese</td>
<td>Cucumber-Watercress with Boursin Cheese</td>
<td>Cucumber-Watercress with Boursin Cheese</td>
<td>Peanut Butter and Jelly</td>
</tr>
<tr>
<td>Aged Gruyere, Roasted Peppers and Pecans</td>
<td>Aged Gruyere, Roasted Peppers and Pecans</td>
<td>Aged Gruyere, Roasted Peppers and Pecans</td>
<td>Ham and Cheese</td>
</tr>
<tr>
<td>Chicken Salad with Dried Cranberries</td>
<td>Chicken Salad with Dried Cranberries</td>
<td>Chicken Salad with Dried Cranberries</td>
<td>Turkey and Swiss Cheese</td>
</tr>
<tr>
<td>Smoked Salmon with Caper Egg Salad</td>
<td>Smoked Salmon with Caper Egg Salad</td>
<td>Smoked Salmon with Caper Egg Salad</td>
<td>Currant scone with Devonshire cream</td>
</tr>
<tr>
<td>Bresaola Beef and Provolone</td>
<td>Bresaola Beef and Provolone</td>
<td>Bresaola Beef and Provolone</td>
<td>Trio of Pastries</td>
</tr>
<tr>
<td>Currant scone with Devonshire cream</td>
<td>Currant scone with Devonshire cream</td>
<td>Currant scone with Devonshire cream</td>
<td>Gift box of assorted Macaroons</td>
</tr>
<tr>
<td>Trio of Pastries</td>
<td>Trio of Pastries</td>
<td>Trio of Pastries</td>
<td>Includes choice of Tea Room Bubbles</td>
</tr>
<tr>
<td>Gift box of assorted Macaroons</td>
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<td>Includes choice of Tea Room Bubbles</td>
</tr>
<tr>
<td><strong>49.00 per person</strong></td>
<td><strong>59.00 per person</strong></td>
<td><strong>69.00 per person</strong></td>
<td><strong>27.00 per child under the age of 12</strong></td>
</tr>
</tbody>
</table>
## Tea Room Artisan Blends

### BLACK LEAVES
- St Regis Blend, Sri Lanka
- Traditional English Breakfast, Sri Lanka
- Flowery Earl Grey, Sri Lanka
- Imperial Early Grey, Sri Lanka
- Thunderbolt Darjeeling, India
- Golden Tippy Assam, India
- Classic Orange Pekoe, Sri Lanka
- Keemun, China
- Eros, Sri Lanka
- Duchess of Bedford, Sri Lanka
- Masala Black Chai, India

### OOLONG
- Organic Imperial Oolong, Taiwan
- Darjeeling Oolong, India

### GREEN LEAVES
- Cherry Blossom, Japan
- Organic Green Tea, China
- Organic Lychee Green, China
- Floral Jasmine, China

### WHITE LEAVES
- Jasmine Pearl, Fujian Province, China
- White Blossom, China
- Silver Leaf, China
- Organic Yerba Mate, Argentina
- Vanilla Rooibos, South Africa

### FRUIT TISANES
- West Coast Wave, various regions
- Nobo Whole Fruit, various regions
- Lemon Mango Tango, various regions

### HERBAL INFUSIONS
- Organic Chamomile, Egypt
- Harmony, various regions
- Mocha Spice, various regions

### TEA ROOM BUBBLES
- Prosecco, La Marca
- Mimosa
- Seasonal Bellini
- Kir Royale
Reception
## Cocktail Reception

**Cold Butler Style Passed Hors d’Oeuvres** *(Based on a minimum order of 20)*

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Balsamic fig and goat cheese flatbread, applewood bacon bits and chives</td>
<td><strong>6.00</strong> per piece</td>
</tr>
<tr>
<td>Smoked salmon and cucumber roulade with fresh dill cream cheese, Melba toast</td>
<td><strong>6.00</strong> per piece</td>
</tr>
<tr>
<td>Curried chicken salad tartlet with golden raisins, cucumber-turmeric yogurt, toasted cashews</td>
<td><strong>7.00</strong> per piece</td>
</tr>
<tr>
<td>Ahi tuna and watermelon poke with daikon sprouts, wasabi-soy glaze on a crispy wonton</td>
<td><strong>7.00</strong> per piece</td>
</tr>
<tr>
<td>Macadamia nut-crusted shrimp, key lime curd</td>
<td><strong>7.00</strong> per piece</td>
</tr>
<tr>
<td>Truffled deviled egg, black tobiko caviar, chili oil</td>
<td><strong>8.00</strong> per piece</td>
</tr>
<tr>
<td>Vietnamese shaved vegetable springroll, basil, peanut nuoc nam dipping sauce</td>
<td><strong>5.00</strong> per piece</td>
</tr>
<tr>
<td>Snow crab claw, preserved lemon and dill crème fraîche</td>
<td><strong>8.00</strong> per piece</td>
</tr>
<tr>
<td>Roma tomato and basil bruschetta with pine nuts, shredded asiago on a toasted olive oil crostini</td>
<td><strong>5.00</strong> per piece</td>
</tr>
<tr>
<td>Duo of prosciutto and melon soup shooters, minted honeydew and cantaloupe-cardamom soup</td>
<td><strong>6.00</strong> per piece</td>
</tr>
<tr>
<td>Muscat-poached apricot, gorgonzola mousse and toasted walnut on a caraway-rye crouton</td>
<td><strong>6.00</strong> per piece</td>
</tr>
<tr>
<td>Mediterranean antipasto skewer with grilled artichoke, pesto mozzarella, kalamata olive and tomato</td>
<td><strong>5.00</strong> per piece</td>
</tr>
<tr>
<td>Vietnamese shaved vegetable springroll, basil, peanut nuoc nam dipping sauce</td>
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</tr>
</tbody>
</table>
**Hot Butler Style Passed Hors d’Oeuvres** (Based on a minimum order of 20)

- Miniature beef tenderloin Wellington with Marsala mushroom duxelle  
  6.00 per piece

- BBQ shrimp and grits with tasso ham, cider bbq glaze  
  7.00 per piece

- Seared crab cake with Old Bay seasoning, Dijon remoulade sauce  
  8.00 per piece

- Smoked brisket picadillo empanada with jalapeño Jack cheese, red pepper coulis  
  6.00 per piece

- Panang shrimp with coconut red curry and leeks, lime-chili sauce  
  6.00 per piece

- Seared duck pot sticker with green onions, orange-soy reduction  
  6.00 per piece

- Pork carnita quesadilla with Jack cheese, roasted red pepper and tomato salsa  
  6.00 per piece

- Wild mushroom vol-au-vent with fontina cheese  
  5.00 per piece

- Moroccan-spiced Merguez lamb sausage with grilled peppers, Dijon mustard  
  7.00 per piece

- Bacon-wrapped Medjool date with almonds, balsamic glaze  
  5.00 per piece

- Seared duck pot sticker with green onions, orange-soy reduction  
  6.00 per piece

- Chicken teriyaki brochette with sliced green onions, tangy pineapple-lime tamari sauce  
  6.00 per piece

- Spanakopita with spinach and feta cheese wrapped in crisp phyllo  
  5.00 per piece

- Chicken chao with ginger and water chestnut on a sugarcane stick, sweet chili sauce  
  7.00 per piece

- Yucatan roasted corn and black bean tart, avocado crema  
  5.00 per piece

- BBQ pulled pork on a mini buttermilk biscuit, guava-guajillo bbq sauce  
  6.00 per piece

- Punjabi chicken or vegetable samosas with peas, and curried potatoes, tandoori yogurt dip  
  6.00 per piece
**Cocktail Hour Tables Displayed**

<table>
<thead>
<tr>
<th>CHILLED SEAFOOD ON ICE*</th>
<th>INTERNATIONAL AND DOMESTIC CHEESE MARKET</th>
<th>ANTIPASTI</th>
<th>CEVICHE</th>
<th>JAPANESE SUSHI DISPLAY OR STATION*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poached jumbo shrimp, citrus-marinared clams and mussels, seasonal oysters on the half shell, lemon-caper remoulade, classic cocktail sauce, shallot-cracked pepper mignonette.</td>
<td>Chef's selection of artisanal and hand-crafted cheeses</td>
<td>Prosciutto, Genoa salami, pistachio mortadella, bresaola cured beef</td>
<td>Served in individual dishes or martini glasses - please choose two of the following:</td>
<td>Traditional and modern-style seafood and vegetable maki and nigiri sushi, Soy sauce, pickled ginger and wasabi</td>
</tr>
<tr>
<td>Add Maine Lobster, half tail MP per piece</td>
<td>dried fruit, nuts, grapes, artisanal bread and crackers</td>
<td>Herb and olive oil-marinated manchego cheese</td>
<td>Rock shrimp ceviche with sweet potatoes, sour orange, jalapeño</td>
<td>* Add Master Sushi Chef Station (minimum 50 people, 2 hours service)</td>
</tr>
<tr>
<td>40.00 per item</td>
<td>20.00 per person</td>
<td>Grilled artichokes, cherry peppers, marinated olives, cornichons</td>
<td>Snapper with pickled ginger, avocado, shaved red onion, yuzu dressing</td>
<td>37.00</td>
</tr>
<tr>
<td>Add Snow crab claws</td>
<td>Add Alaskan king crab legs 10.00 per piece</td>
<td>Whole grain and Dijon mustard, roasted tomato jam</td>
<td>Bay scallops with chili-lime marinate, jicama, cilantro</td>
<td></td>
</tr>
<tr>
<td>7.00 per piece</td>
<td>16.00 per person</td>
<td>Crispy lavash, garlic crostini, grissini breadsticks</td>
<td>Ahi tuna, coconut milk, radish, black sesame seeds, yucca chip</td>
<td></td>
</tr>
<tr>
<td>VEGETABLES CRUDITÉ</td>
<td>Add maine Lobster, half tail MP per piece</td>
<td>20.00 per person</td>
<td>16.00 per person</td>
<td></td>
</tr>
<tr>
<td>Vegetables in-season, with your choice of three dips: spiced eggplant babà ganoush, gorgonzola dip, roasted red pepper hummus, grilled artichoke dip, oregano-ranch, or creamy green goddess dip</td>
<td>12.00 per person</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*A culinary attendant fee of $110 applies. Labor fee is based on a three hour minimum. Minimum order 75 percent of total guarantee for all displays and stations. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses. A labor fee of $250 applies for cocktail hour tables fewer than the minimum number of guests.*
**Cocktail Hour Tables** Served by Culinary Attendant*

**TAILORED SALAD TRIO**
(Tossed to order)
Spinach and strawberry salad, frisée, toasted pecans, goat cheese, lavender-balsamic vinaigrette

Taco bowl with pepperjack, cumin beans, avocado, corn pico, crispy tortilla strips, chipotle dressing

Classic caesar with toasted garlic croutons, shaved parmesan, garlic-lemon dressing

**15.00 per person**

**RISOTTO**
Served in martini glasses. Please choose two of the following:
- Wild mushroom risotto with truffle essence
- Blue Crab, preserved lemon, asparagus, corn cream
- Duck leg confit with farro, sour orange jelly, sous-vide fennel, crispy parsley
- Carnaroli rice saffron risotto with shrimp and peppers

**16.00 per person**

**PASTA D’ORO**
Please choose two of the following:
- Rigatoni abruzzi with Italian sausage, peppers, zucchini, caramelized red onions, and asiso cheese
- Butternut squash mezzaluna ravioli with gorgonzola-sage sauce, sliced pears, toasted pepitas
- Baked cavatapi pasta Bolognese with pancetta meat sauce, shaved parmesan, tomatoes, herbs

**14.00 per person**

**MINI-QUESADILLAS**
Please choose two of the following:
- Roasted duck, cilantro-grilled chicken, roasted vegetable or shrimp
- Pepperjack cheese, avocado sour cream and heirloom pico-de-gallo

**14.00 per person**

**HONG KONG MARKET**
Served with mini take-out boxes and chopsticks
- Shrimp fried jasmine rice
- Wok-seared gingered chicken with lo mein noodles
- Steamed shrimp shu mai and seared vegetable pot sticker dumplings
- Cha su bao roasted bbq pork steamed buns
- Sweet soy, fiery chili oil, sriracha, soy sauce, sweet chili sauce

**19.00 per person**

**GULF COAST PAELLA**
Valencia saffron rice, lobster, gulf shrimp, chicken, chorizo, crawfish, clams and mussels

**18.00 per person**
**Cocktail Hour Tables**  
*Served by Culinary Attendant*  

**GOURMET MAC AND CHEESE**  
(Served in mini dishes)
Please choose two of the following:
Creamy strozzapreti with gouda cheese and lamb merguez sausage
Fusilli pasta with roasted chicken thigh, pancetta, asparagus, parmesan alfredo sauce
Baked macaroni and cheese gratin with smoked duck in espresso cups
Orzo and crab martini with portobello mushrooms, fontina cheese sauce  
18.00 per person

**TEXAS LAGER-BRAISED PORK BELLY**  
(Served in mini dishes)
Texas Shiner Bock beer-braised pork belly with bbq-spiced crispy skin
Stoneground grits with aged cheddar cheese
Apple-raisin compote
BBQ pork jus reduction, toasted hazelnuts  
16.00 per person

**SEARED DIVER SCALLOPS**  
(Served in mini dishes)
Pan-seared sea scallops
Truffled Yukon potato puree
Applewood bacon-braised Swiss chard
Piquillo pepper coulis
Peppered parmesan crisp, garden herbs  
17.00 per person

**BRAISED BEEF SHORTRIBS**  
(Served in mini dishes)
Cabernet-braised short rib of beef
Creamy fontina polenta
Rich bordelaise sauce
Wild mushroom ragout
Fried shallots, micro greens  
15.00 per person

**CRAB CAKES**  
(Served in mini dishes)
Pan-seared Dungeness crab cake, Parsnip-Yukon purée
Shaved radish, frisée, chive oil
Caper-Old Bay remoulade  
20.00 per person

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BREAKFAST  |  BRUNCH  |  LUNCH  |  BREAKS  |  TEA SERVICE  |  RECEPTION  |  DINNER  |  DRINKS
**Cocktail Hour Tables** Traditionally Carved

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROASTED TENDERLOIN OF BEEF</strong>*</td>
<td>20 guests</td>
</tr>
<tr>
<td>Truffle demi-glaze and Bearnaise sauce</td>
<td></td>
</tr>
<tr>
<td>Soft brioche rolls</td>
<td>395.00</td>
</tr>
<tr>
<td><strong>WHOLE ROASTED TURKEY</strong>*</td>
<td>40 guests</td>
</tr>
<tr>
<td>Giblet pan gravy and cranberry-orange sauce</td>
<td></td>
</tr>
<tr>
<td>Toasted artisanal rolls</td>
<td>275.00</td>
</tr>
<tr>
<td><strong>ROASTED LEG OF LAMB</strong>*</td>
<td>30 guests</td>
</tr>
<tr>
<td>Rosemary jus, golden raisin-apple compote</td>
<td></td>
</tr>
<tr>
<td>Garlic naan bread</td>
<td>300.00</td>
</tr>
<tr>
<td><strong>SLOW-ROASTED STEAMSHIP ROUND OF BEEF</strong>*</td>
<td>100 guests</td>
</tr>
<tr>
<td>Onion-Thyme jus, horseradish cream, Dijon mustard</td>
<td></td>
</tr>
<tr>
<td>Soft brioche rolls</td>
<td>575.00</td>
</tr>
<tr>
<td><strong>ROSEMARY-ROASTED RIBEYE OF BEEF</strong>*</td>
<td>30 guests</td>
</tr>
<tr>
<td>Caramelized onion marmalade, whole grain mustard</td>
<td></td>
</tr>
<tr>
<td>Horseradish sour cream, natural jus</td>
<td></td>
</tr>
<tr>
<td>Toasted artisanal rolls</td>
<td>340.00</td>
</tr>
<tr>
<td><strong>VANILLA AND HONEY-GLAZED ROASTED PORK LOIN</strong>*</td>
<td>30 guests</td>
</tr>
<tr>
<td>Watercress mustard, clove-spiced grilled pineapple chutney</td>
<td></td>
</tr>
<tr>
<td>Soft Parker rolls</td>
<td>275.00</td>
</tr>
<tr>
<td><strong>KING SALMON COULIBIAC WRAPPED IN PUFF PASTRY</strong>*</td>
<td>20 guests</td>
</tr>
<tr>
<td>Mushroom duxelle</td>
<td></td>
</tr>
<tr>
<td>Tomato-hollandaise sauce</td>
<td>280.00</td>
</tr>
</tbody>
</table>

*Prices are subject to change and vary based on location and event specifications.
**Breakfast Brunch Lunch Breaks Tea Service Dinner Receptions Drinks**

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**Sweet Finale Tables** *Served by Culinary Attendant*

**Mini Cupcake Tower**
Decadent mini-cupcakes of red velvet, Valrhona® chocolate, vanilla bean, and carrot cake flavors

- Decorated with vanilla butter cream, chocolate icing, candy sprinkles, cream cheese frosting

*15.00 per person*

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**Peach Brandy Alexander**
Brandied peaches Alexander with toasted almond streusel and vanilla bean glace

*15.00 per person*

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**Viennese Opulence**
Opera torte, chocolate raspberry tart, tiramisu cake, lemon-sour cream cheesecake,

- Miniature fruit tarts, key lime tarts, chocolate eclairs, handmade chocolate truffles

*16.00 per person*

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**Profitéroles Vieux Carre**
Pate a choux cream puffs stuffed with vanilla bean ice cream, topped with Bananas Foster compote and crushed pralines

*18.00 per person*

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**Crepes Romanoff**
Orange-scented crepes stuffed with pure vanilla custard and strawberries Romanoff

*16.00 per person*
Grilled cheese sandwich triangles with roasted tomato bisque  
6.00 per person

Nacho bar with tri-colored tortillas, chili con queso, pickled jalapenos, salsa piquant, guacamole  
7.00 per person

Mini chicken cordon bleu with Swiss cheese and cured ham  
7.00 per person

Buffalo boneless chicken wings with carrot and celery sticks, blue cheese dip ranch dressing  
6.00 per person

Cheeseburger sliders with American cheese, caramelized onions, sliced pickle on a sesame seed bun  
7.00 per person

Pepperoni calzones with peppers and onions, melted Monterey Jack cheese  
6.00 per person

Seasonal fruit and berries brochettes with vanilla-poppysseed yogurt  
6.00 per person

Displayed Late-Night Munchies *(Based on a minimum order of 20)*
Displayed Sweet Treats (Based on a minimum order of 20)

- Pop rocks-dusted chocolate-covered strawberries: 5.00 per person
- Mini fresh fruit tarts: 4.00 per person
- Chocolate-dipped eclairs: 3.00 per person
- Rice crispy pops with raspberry dip: 4.00 per person
- Mini key lime pies with whipped cream: 4.00 per person
- Chef’s selection of French macarons: 2.00 per person
- Red velvet torte with cream cheese icing: 4.00 per person
- Mini chocolate cupcakes with chocolate ganache frosting: 4.00 per person
- Lemon meringue tarts: 4.00 per person
- Assorted hand-crafted chocolate truffles: 4.00 per person
- Pecan Pralines Fortier: 4.00 per person
- Square cheesecake pops with chocolate and caramel drizzle: 6.00 per person
- Chocolate-dipped anise and almond biscotti: 4.00 per person
- Mini pecan pies: 4.00 per person
Dinner
Plated Dinner

The dinner menu entree prices include the choice of salad or soup, a selection of artisan rolls and dessert, iced tea, freshly brewed coffee, decaffeinated coffee and tea selection. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.

**COLD APPETIZERS**

Lobster mango timbale, compressed watermelon, Thai basil cords, sriracha aioli, crispy-curly beets

French pea soup with crème fraiche, pan-seared diver scallop, tobikko caviar

Shrimp and grilled pineapple parfait, guava cocktail sauce, frisée and radish salad, plantain chip

16.00 per person

**HOT APPETIZERS**

Smoked duck breast, roasted pears, Roquefort, walnuts, mâche, blackberry-chambord gastrique

Pissaladiere tart with olives, caramelized onions, bouquerones, figs, chèvre, arugula, blistered tomatoes

16.00 per person

**INTERMEZZO**

Honeydew mint

Wasabi lime

Chambord black raspberry

Texas ruby red grapefruit

5.00 per refresher

**HOT APPETIZERS**

Szechuan-style BBQ duck confit with plum sauce, sweet corn puree, grilled scallion

Braised pork belly, pickled shiitake mushrooms, celery root puree, caramelized green apples

Shrimp and grits, spicy coleslaw, pancetta cream, rye crostini

Seared scallop on port-braised red cabbage with caraway, prosciutto chip, micro celery

Braised beef short ribs with ratatouille vegetable ragout, roasted parsnips

Texas crab cake with spicy coleslaw, avocado relish, jalapeño jam, mesquite-smoked tomato coulis

Spinach-ricotta ravioli, artichokes, Castrelvetrano olives, asiago tuile

Jumbo shrimp and smoked tomato risotto, English pea broth, Beluga black lentil “caviar”

16.00 per person

**INTERMEZZO**

Limoncello

Roasted peach

Champagne

5.00 per refresher
SOUPS
Roasted tomato bisque, asiago cheese crostini, basil oil
Cauliflower soup DuBarry with crispy parsnips, chives, truffle oil
Bistro French onion soup, Armagnac-caramelized onions, artisanal gruyere crouton
Seafood and andouille sausage gumbo, espelette pepper spiced popcorn
Potato-leek soup, smoked duck lardons, hazelnuts, crispy fried leeks
Roasted chicken consommé, printaniere vegetables, truffled chicken mousse torchon
Wild mushroom bisque, herb-ricotta dumpling, grilled pumpernickel crostini
St. Regis signature lobster bisque en croute

SALADS
Brar Oaks bistro salad cherry tomatoes, smoked almond-crusted chèvre, pancetta crisply, grilled sourdough, raspberry vinaigrette
Cucumber-wrapped spinach and tatsoi salad orange supremes, shaved fennel, pickled red onions, soy glaze, toasted wontons, sambal-sesame-citrus dressing
Sliced green apple and endive salad radicchio, frisée and lolla rossa, candied walnuts, manchego cheese, golden raisins, lemon-thyme vinaigrette

Cracked wheat tabbouli salad artichoke hearts, grilled halloumi cheese, red peppers, currants, minted preserved lime vinaigrette
The Texas local mesclun greens, ruby grapefruit, spiced pecans, redneck cheddar, jalapeño brioche toast, oregano-honey vinaigrette
Duo of asparagus salad with 7-minute egg Boston lettuce with frisée, toasted hazelnuts, shaved red onion, crumbled bleu cheese, creamy hazelnut dressing
Vanilla-poached pear salad with roasted beets duo watercress and mâche, sliced radishes, feta cheese, roasted yellow beets, red beet coulis, yogurt-dill dressing
Bluebonnet Farms' tender greens dried cherries, gorgonzola dolce, toasted walnuts, cherry tomatoes and aged Xeres sherry vinaigrette
Southwest Caesar salad diced avocado, roasted corn, el charro beans, pepperjack cheese, chipotle-Caesar dressing, in a crispy tortilla bowl

Vine-ripened red and yellow tomato, fresh mozzarella cheese Napoleon cucumber-bundled greens, herb crostini, toasted pinenuts, basil oil and aged balsamic vinegar reduction
MEATS

**BREAKFAST**
- Bacon-wrapped grilled filet mignon
  - Fontina-chive mashed potatoes, roasted asparagus, crispy shallots, Barolo reduction
  - $74.00 per person

**BRUNCH**
- Pan-seared beef filet tournedos
  - Wild mushroom ragout, garlic spinach, rosemary-roasted fingerling potatoes, truffled bordelaise sauce
  - $75.00 per person

**LUNCH**
- Herb-roasted beef tenderloin au poivre
  - Balsamic-glazed brussel sprouts, creamy gouda cheese polenta, haricots vert, cognac-peppercorn demi
  - $74.00 per person

**BREAKS**
- Hibachi-style grilled beef sirloin steak
  - Wasabi potato puree, baby bok choy with shimeji mushrooms, tempura shiso, yuzu-teriyaki glaze
  - $70.00 per person

**TEA SERVICE**
- Pan-seared beef filet tournedos
  - Wild mushroom ragout, garlic spinach, rosemary-roasted fingerling potatoes, truffled bordelaise sauce
  - $75.00 per person

**DINNER**
- Herb and dark ale mustard-crusted triple lamb chops
  - Brown butter gnocchi, Xeres-glazed Cipollini onions, braised mustard greens, baby carrot, rosemary jus
  - $86.00 per person

**RECEPTION**
- Veal Tournedo Rossini with seared foie gras
  - Saffron-poached white asparagus, fava bean risotto with truffles, sautéed spinach, tart cherry-port sauce
  - $92.00 per person

**DRINKS**
- Sumac-seared diver scallops
  - Stir-fried vegetables, pad Thai noodles, tamarind-chili glaze, mango-papaya salsa, fried plantain
  - $77.00 per person

**SEAFOOD**

**BREAKFAST**
- Herb-roasted beef tenderloin
  - Balsamic-glazed brussel sprouts, creamy gouda cheese polenta, haricots vert, cognac-peppercorn demi
  - $74.00 per person

**BRUNCH**
- Atlantic salmon shallow-poached with lemon and fennel
  - Smoked salmon vodka risotto, sliced asparagus, sauce vierge with capers, parsley coulis
  - $65.00 per person

**LUNCH**
- Cedar-planked grilled salmon
  - Haricots vert and tasso ham, croquette potatoes with aged gold cheddar, Dijon and honey verjus gastrique
  - $62.00 per person

**BREAKS**
- Pan-roasted seabass
  - Artichoke-potato puree, glazed baby carrots, zucchini ribbons, marsala-shallot reduction, fried leeks
  - $69.00 per person

**TEA SERVICE**
- Herb-seared barramundi chickpea-kale-tomato ragout
  - Roasted cipollini onions, flaked almond gremolata, papadoum crisp
  - $65.00 per person

**DINNER**
- Crab and shrimp-crusted seared redfish
  - Mascarpone farro, peas, baby squash, spinach, sweet smoked paprika coulis, Malatise sauce drizzle
  - $68.00 per person

**RECEPTION**
- Baked mahimahi with hoisin glaze
  - Sesame-glazed baby bok choy and carrots, lemongrass jasmine rice, soy-glazed shiitakes, crispy wontons
  - $65.00 per person
POULTRY

Oregano-marinated grilled chicken breast
Panettta, red and white bean ragout, braised Swiss chard, shaved carrots, Dijon-garlic chicken jus
59.00 per person

Basil-crusted chicken breast
Balsamic-asiago risotto with peas, yellow squash-tomato ragout, toasted cumin and fennel coulis
60.00 per person

Roasted chicken ballotine
Sage and onion stuffing, celery root-molasses puree, broccoli, truffled Madeira jus, gaufrette potato
62.00 per person

VEGETARIAN

Sous vide half chicken in Chardonnay-thyme butter
bacon-mashed potatoes, jardiniere vegetables, mushroom fricassee, parmesan crumble
61.00 per person

Five-spice roasted Muscovy duck breast
Peruvian purple potato purée, carrot tourneee, bacon-braised kale, smoked red grapes, lingonberry gastrique
65.00 per person

Five-spice roasted Muscovy duck breast
Peruvian purple potato purée, carrot tourneee, bacon-braised kale, smoked red grapes, lingonberry gastrique
65.00 per person

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Peruvian purple potato purée, carrot tourneee, bacon-braised kale, smoked red grapes, lingonberry gastrique
65.00 per person

Sweet potato “risotto” with fava beans, toasted sunflower seeds, slow-roasted cipollinis
54.00 per person

Grilled portobello steak, boursin cheese polenta, eggplant caponata, peppers, cabernet reduction
54.00 per person

Mushroom and ricotta cheese cannelloni, braised red chard, yellow tomato coulis, black olives
55.00 per person

Butternut squash mezzaluna ravioli, spinach and arugula, gorgonzola-sage cream, toasted pepitas
58.00 per person

COMBINATION

Grilled beef tenderloin medallion and seared pacific cod
with lemon-thyme butter, truffled-merlot reduction, wilted spinach, pommes dauphinoise
78.00 per person

Pepper-seared beef tenderloin and herb-grilled shrimp
Roasted garlic mashed potatoes, asparagus bundle, caramelized onions, red wine demi-glace, tarragon aioli
82.00 per person

Herb-roasted beef tenderloin and butter-poached half Maine lobster
Yukon and sweet potato gratin, haricots vert bundle, Cabernet-thyme jus, lobster roe-chive beurre blanc
95.00 per person

Roasted chicken ballotine and black tiger prawns
Basil risotto with peas, yellow squash-tomato ragout, roasted garlic cream, truffled Madeira jus
72.00 per person

Onion-crusted beef filet and cedar-grilled salmon
Wild rice pilaf, zucchini and squash ribbons, roasted cherry tomatoes, Dijon-maple glaze, brandied jus
77.00 per person

Cilantro-roasted scallops and grilled New York strip steak
with potato-look tart, haricots vert, slow-roasted roma tomato, piquillo pepper coulis, Bordelaise sauce
78.00 per person

Cilantro-roasted scallops and grilled New York strip steak
with potato-look tart, haricots vert, slow-roasted roma tomato, piquillo pepper coulis, Bordelaise sauce
78.00 per person
SWEET FINALE

- Raspberry creme brûlée, vanilla chantilly cream
- Apple crostata, crushed hazelnut brittle, green apple sauce
- Strawberry bagatelle with Chambord-macerated strawberries
- German chocolate cake with toasted coconut, pecan caramel
- Lemon tart, blueberry compote, Limoncello curd
- Chocolate concord cake, fresh raspberry marmalade
- Raspberry and passion fruit Pavlova with macerated tropical fruit relish
- Cinnamon raisin bread pudding with rum caramel sauce and praline croquant

DESSERT DECADENCE

- Hazelnut chocolate bombe with sauce crème anglaise
- Red velvet mascarpone torte with orange and blackberry compote
- Chocolate caramel mousse with five spice creme brûlée, almond dacquoise
- Chocolate praline tart with sea-salted maple-pecan compote
- Bartlett pear and almond frangipane tart with caramelized pear confit
- White chocolate cheese cake, almond tuile, orange sauce

MIGNARDISES

- The Pastry Chef’s trio of Signature Desserts of the season $6.00 per person
- After-dinner mignardises assortment of hand-crafted chocolates, macaron and biscotti $4.00 per person
- Chef’s selection of elegant French almond macarons $4.00 per person
Dinner Tables

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.
*A culinary attendant fee of $110 applies. Labor fee is based on a three hour minimum.
*A labor fee of $250 applies for dinner tables fewer than the minimum number of guests.

World Passport  89.00 per person (Minimum of 30 guests required)*

<table>
<thead>
<tr>
<th>THE SPANIARD</th>
<th>LA DOLCE VITA*</th>
<th>CARIBBEAN</th>
<th>TASTE OF ASIA</th>
<th>FRENCH TEMPTATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato and herb frittata with</td>
<td>Herb-roasted marinated leg of lamb, natural jus with</td>
<td>Jerk-spiced flank steak, grilled pineapple-mango compote</td>
<td>California rolls and nigiri sushi with pickled ginger, soy sauce and wasabi</td>
<td>Opera cake</td>
</tr>
<tr>
<td>melted manchego cheese</td>
<td>rosemary</td>
<td></td>
<td></td>
<td>Rum-syrup savarin babas</td>
</tr>
<tr>
<td>Cured ham and Spanish chorizo with</td>
<td>Wild mushroom risotto with truffle essence, asiago cheese</td>
<td>Black bean and roasted corn slaw with red cabbage and creamy cilantro dressing</td>
<td>Thai curry coconut shrimp, lemongrass jasmine rice</td>
<td>Mini French patisserie</td>
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<td>mostaza</td>
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<td></td>
<td></td>
<td>Freshly brewed coffee, decaffeinated coffee</td>
</tr>
<tr>
<td>Herb-marinated olive medley</td>
<td></td>
<td>Lobster and papaya martini, fried plantain chips</td>
<td>Cucumber and mango spring roll with mint, nuoc mam peanut sauce</td>
<td>Selection of English and herbal teas with honey and lemons</td>
</tr>
</tbody>
</table>
**Houston’s Rodeo Drive  74.00 per person (Minimum of 25 guests required)***

**APPETIZERS**
- Texas ranch Shiner Bock chili with Angus beef
- Crisp jicama and citrus segment salad with grapefruit, orange, and cilantro–chili vinaigrette
- Southwest Caesar with roasted corn, el charro beans, manchego, chipotle dressing, crispy tortilla strips

**MAIN DISHES**
- Mesquite-grilled chicken with tequila-cilantro mojo
- Mini cheeseburgers with jalapeno Jack cheese, ancho aioli and caramelized onions
- Grilled corn on the cob with sweet butter
- Salt-baked potatoes with classic garnishes
- Grilled zucchini, asparagus, yellow squash, red onions and Roma tomatoes
- The St. Regis Houston’s legendary spice-rubbed, slow-cooked beef brisket, carved to order
- Jalapeño corn bread with mango whipped butter

**CULINARY ATTENDANT***
- Black Forest cake
- Lemon tart with blueberry compote
- Freshly brewed coffee, decaffeinated coffee
- Selection of English and herbal teas with honey and lemons

**DESSERTS**

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**Cucina d’Italia  76.00 per person (Minimum of 30 guests required)***

**APPETIZERS**
- Minestrone tradizionale with orzo and garden vegetables
- Roma tomato and baby fresh mozzarella caprese salad with basil, balsamico
- Olive and rotelli pasta salad with grilled artichokes and peppers

**ANTIPASTI**
- Marinated olives and pickled pepperoncini
- Grilled peppers, onions, and herb-marinated vegetables
- Thin-sliced capicola, salami, prosciutto

**MAIN DISHES**
- Selection of Italian farmhouse cheeses with dried fruits and grapes
- Grilled ciabatta and herb focaccia, flavored olive oils
- Chicken saltimbocca, baby spinach, roasted artichoke, sundried tomatoes, natural jus
- Baked eggplant-parmesan caponata
- Sauteed rapini with almond slivers
- Garlic and herb soft polenta with mozzarella

**CULINARY ATTENDANT***
- Linguine carbonara in a creamy prosciutto sauce with onions, sweet peas and freshly shaved parmesan
- Sauteed jumbo shrimp with garlic, crushed tomatoes and basil served over cappellini angel hair pasta
- Pistachio panna cotta
- Chocolate chip cannoli
- Classic anise pizzelles
- Espresso tiramisu
- Freshly brewed coffee, decaffeinated coffee
- Selection of English and herbal teas with honey and lemons

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### Preservation Hall 77.00 per person (Minimum of 30 guests required)*

**APPETIZERS**
- Rich seafood gumbo with crab, oysters, cod, sassafras and crab boil spices
- Mirliton squash salad with mesclun greens, chives, dill, and sweet red pepper vinaigrette
- Fried crawdad and okra po’ boy salad, “dressed” with lettuce, tomatoes, croutons, Creole remoulade

**MAIN DISHES**
- Blackened catfish Lafitte with vermouth shrimp, Cajun cream and sliced ham
- Creole red Jambalaya rice with crawfish, chicken thighs, andouille sausage and trinity vegetables
- Green beans tossed in herbed beurre noisette

**CULINARY ATTENDANT***
- Slow-roasted, butter-basted Cajun pork loin, carved to order
- Crispy French rolls and spiced fruit chutney

**DESSERTS**
- Creole praline cheesecake with caramel sauce
- Raisin and brioche bread pudding with Sazerac bourbon anglaise sauce
- Mini pecan tarts

### Asian Flavors 78.00 per person (Minimum of 30 guests required)*

**APPETIZERS**
- White miso soup with wakame and tofu
- Spicy shrimp lo mein salad with edamame, green papaya, cucumber noodles, ginger-chili dressing
- Peking duck salad, mixed greens, bean sprouts, bok choy, mandarins, coriander leaves

**SUSHI**
- Display of handcrafted sushi and California rolls
- Pickled ginger, wasabi and naturally brewed soy sauce

**MAIN DISHES**
- Teriyaki-marinated chicken breast, tangy papaya chutney
- Black sesame-seared white cod filet, Shaoxing rice wine-soy butter sauce
- Pad Thai noodles with bok choy, carrots, snow peas, bamboo shoots, and green curry sauce

**CULINARY ATTENDANT***
- Bamboo steamer baskets of pork, shrimp and vegetable dim sum
- Spicy Peanut, ponzu and soy dipping sauces
- Lemongrass-steamed jasmine rice

**DESSERTS**
- Wok-fired Szechuan beef skirt steak, caramelized pineapple, broccoli and chili glaze
- Coffee-vanilla flan
- Coconut macaroons
Mediterranean Spice Market  92.00 per person (Minimum of 30 guests required)*

APPETIZERS
- Red lentil soup with Moroccan spices, flatbread croutons
- Mesclun greens with crumbled feta cheese, red onions and tomato-olive vinaigrette
- Dolmas rice and herb-stuffed grape leaves with tzatziki yogurt sauce
- Grilled pita wedges and lavash crackers

MAIN DISHES
- Tabbouleh salad with tomatoes, parsley, mint, lemon juice and olive oil
- Crisp vegetables with hummus and roasted eggplant baba ganoush
- Marinated olives and baby onions
- Selection of domestic and international goat cheeses

- Grilled beef shish kabobs with yogurt-garlic marinade, cherry tomatoes, onions and peppers
- Baked moussaka of beef, grilled zucchini, eggplant, parmesan cheese and nutmeg sauce
- Fried falafel cakes with sesame tahini sauce, tomatoes and shredded lettuce

DESSERTS
- Freshly brewed coffee, decaffeinated coffee
- Selection of English and herbal teas with honey and lemons

Wine Explorer’s Tour 98.00 per person (Minimum of 30 guests required)*

APPETIZERS
- Chardonnay*
  - Tomato mozzarella napoleon with pesto, toasted pine nuts
  - Roasted pepper tart with crumbled goat cheese
  - Chef to prepare:
    - Sauteed diver scallops with truffled mashed potato, tobiko caviar
    - Lemon thyme beurre blanc

SAUVIGNON BLANC*
- Chilled shrimp on ice with roasted tomato aioli,
  - Cocktail sauce and lemons
  - Crab claws with caper remoulade

PINOT NOIR*
- Filet of beef au poivre vert, red wine demi
  - Potato dauphinoise
  - Haricots vert with herb butter
  - Roasted vegetable ratatouille, tomato fondue

CABERNET SAUVIGNON*
- Imported and domestic cheese display, grapes and dried fruit
  - Baked brie in pastry with spiced pecans
  - Grilled breads and artisanal rolls

ICE WINE*
- Sauteed strawberries with balsamic over shortcake, vanilla Chantilly
  - Port and cinnamon-macerated fresh fruit
  - Mini French pastries

- Freshly brewed coffee, decaffeinated coffee
  - Selection of English and herbal teas with honey and lemons

*Also available with cuisine-paired wine stations
### Coast-To-Coast  $84.00 per person (Minimum of 30 guests required)*

**APPETIZERS**
- New England clam chowder with oyster crackers
- Spinach-frisée salad with strawberries, avocado, almonds, radish, goat cheese, balsamic vinaigrette

**MAIN DISHES**
- Sausage and shrimp étouffée
- BBQ chicken brochettes with white bean ragout
- Seared redfish with tropical fruit salsa and citrus butter
- Pepper-crusted beef tips with red wine jus and mushrooms

**DESSERTS**
- Mini strawberry shortcakes
- Key lime pie
- Chocolate Boston cream pie
- Peach cobbler with cinnamon streusel

### The Boardwalk  $89.00 per person (Minimum of 30 guests required)*

**APPETIZERS**
- Poached jumbo shrimp, seasonal oysters on the half shell, Horseradish cocktail sauce, lemon wedges, Tabasco®
- Arugula, spinach, and watercress salad, vine-ripe tomatoes, cucumber, pecans champagne vinaigrette

**MAIN DISHES**
- Macadamia nut-crusted Mahi Mahi, papaya-cucumber relish
- Sous-vide chicken breast with sauteed spinach, purple potato puree, Marsala chicken jus
- Sherry-braised beef short rib, artichokes, haricots vert, balsamic pearl onions, house-made steak sauce

**DESSERTS**
- Strawberry tart, whipped cream
- Apple-cranberry brown betty
- Vanilla flan custard
- Milk chocolate parfait, Oreo® crumbles

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**BREAKFAST** | **BRUNCH** | **LUNCH** | **BREAKS** | **TEA SERVICE** | **RECEPTION** | **DINNER** | **DRINKS**
### Le Tour De France 89.00 per person (Minimum of 30 guests required)*

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<th>APPETIZERS</th>
<th>MAIN DISHES</th>
<th>DESSERTS</th>
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<tbody>
<tr>
<td>Tuna nicoise with boiled eggs, haricots vert, fingerling potatoes, olives, mixed baby greens, heirloom tomatoes, cucumber, crispy shallots, blue cheese, Pernod-herb vinaigrette</td>
<td>Coq-au-vin burgundy chicken with potato and root vegetable ragout</td>
<td>Warm chocolate moelleux</td>
</tr>
<tr>
<td>Frisée and apple salad with warm bacon dressing, croutons</td>
<td>Seafood bouillabaisse of mussels, shrimp, seasonal fish and clams in a rich saffron broth</td>
<td>Lemon chiffon verrine</td>
</tr>
<tr>
<td>Tarte pissaladière with caramelized onions, olive tapenade, cherry tomatoes</td>
<td>*Chef-carved Beef Striploin Roasted striploin of beef, green peppercorn sauce, horseradish sour cream</td>
<td>Vanilla bean crème brûlée</td>
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<tr>
<td>MAIN DISHES</td>
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<td>All American tartles</td>
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</tr>
<tr>
<td>Iceberg wedge salad, cherry tomatoes, shaved red onion, bacon bits, ranch dressing</td>
<td>Carved pot roast, root vegetables, red wine jus</td>
<td>Rum banana pudding with Nilla® wafers</td>
</tr>
<tr>
<td>Caprese salad, vine ripened tomato, buffalo mozzarella, torn basil, balsamic reduction</td>
<td>Mesquite grilled pork chops, apple-golden raisin chutney</td>
<td>Mini lemon meringue pie</td>
</tr>
<tr>
<td>Fusilli pasta salad, braised fennel, grilled vegetables, sweet Vidalia onions, lemon oil</td>
<td>Shrimp étouffée, steamed rice, bell peppers, tomato fricassee</td>
<td>Apple crisp</td>
</tr>
<tr>
<td>Cornbread croutons, blue cheese, shredded carrots and cucumbers</td>
<td>Butter-basted lemon-pepper rotisserie chicken</td>
<td>Freshly brewed coffee, decaffeinated coffee</td>
</tr>
<tr>
<td><strong>DESSERTS</strong></td>
<td></td>
<td>Selection of English and herbal teas with honey and lemons</td>
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<tr>
<td>All American 89.00 per person (Minimum of 30 guests required)*</td>
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</tr>
</tbody>
</table>
Drinks
Bar Packages

**Established Package**
Established selection of spirits, Sand Point Chardonnay and Cabernet, domestic and imported beers, sodas, sparkling waters

- 24.00, one hour
- 35.00, two hours
- 43.00, three hours
- 54.00, four hours
- 11.00, each additional hour

**Distinctive Package**
Distinctive selection of spirits, Story Point Chardonnay and Cabernet, domestic and imported beers, sodas, sparkling waters

- 28.00, one hour
- 38.00, two hours
- 48.00, three hours
- 60.00, four hours
- 12.00, each additional hour

**Astor Package**
Astor selection of spirits, Hess Chardonnay and Noble Tree Cabernet, domestic and imported beers, sodas, sparkling waters

- 28.00, one hour
- 42.00, two hours
- 56.00, three hours
- 70.00, four hours
- 14.00, each additional hour
# Champagne, Rose & White Wines

*A bartender fee of 150 per bartender applies for the first three hours. Each additional hour is priced at 35. One bartender is required for every 75 guests in attendance.*

<table>
<thead>
<tr>
<th>Champagne and Sparkling Wines</th>
<th>Sauvignon Blanc</th>
<th>Pinot Grigio</th>
<th>Chardonnay</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gruet, Brut, New Mexico, USA, NV</td>
<td>Montes, Sauvignon Blanc, “Classic Series”, Casablanca Valley, Chile</td>
<td>A to Z Wineworks, Pinot Gris, Oregon, USA</td>
<td>The Hess Collection, Chardonnay, “Shirtail Ranches”, Monterey, California, USA</td>
</tr>
<tr>
<td>Roederer Estate, Brut, Anderson Valley, Mendocino, California, USA, NV</td>
<td>St. Supery, Sauvignon Blanc, Napa Valley, California, USA</td>
<td>Jermann, Pinot Grigio, Friuli-Venezia Giulia, Italy</td>
<td>Grgich Hills Estate, Chardonnay, “Blue Beret”, Napa Valley, California, USA</td>
</tr>
<tr>
<td>Veuve Clicquot, Brut, “Yellow Label” Reims, France, NV</td>
<td>Pascal Jolivet, Sancerre, Loire, France (Made with biodynamically farmed grapes)</td>
<td>Santa Margherita, Alto Adige, Italy</td>
<td>Sand Point, Lodi</td>
</tr>
<tr>
<td>Mumm “Prestige” Brut Napa Valley N.V.</td>
<td>Duckhorn, Napa Valley</td>
<td>56.00 per item</td>
<td>42.00 per item</td>
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<tr>
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<thead>
<tr>
<th>Rose</th>
<th>Sauvignon Blanc</th>
<th>Pinot Grigio</th>
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<tbody>
<tr>
<td>La Crema, Rose, Monterey County, California, USA</td>
<td>Montes, Sauvignon Blanc, “Classic Series”, Casablanca Valley, Chile</td>
<td>A to Z Wineworks, Pinot Gris, Oregon, USA</td>
<td>The Hess Collection, Chardonnay, “Shirtail Ranches”, Monterey, California, USA</td>
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<tr>
<th>Riesling</th>
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<tr>
<td>Leeuwin Estate, Riesling, “Art Series”, Margaret River, Western Australia, Australia</td>
<td>Montes, Sauvignon Blanc, “Classic Series”, Casablanca Valley, Chile</td>
<td>A to Z Wineworks, Pinot Gris, Oregon, USA</td>
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<td>Eroica, Columbia Valley</td>
<td>St. Supery, Sauvignon Blanc, Napa Valley, California, USA</td>
<td>Jermann, Pinot Grigio, Friuli-Venezia Giulia, Italy</td>
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<td>49.00 per item</td>
<td>119.00 per item</td>
</tr>
<tr>
<td>52.00 per item</td>
<td>85.00 per item</td>
<td>78.00 per item</td>
<td>110.00 per item</td>
</tr>
</tbody>
</table>
Red Wines

A bartender fee of $150 per bartender applies for the first three hours. Each additional hour is priced at $35. One bartender is required for every 75 guests in attendance.

PINOT NOIR
Toad Hollow Vineyards, Pinot Noir, Monterey County, California, USA $44.00 per item
Nautilus, Pinot Noir, Marlborough, New Zealand $75.00 per item
Penner-Ash, Pinot Noir, Willamette Valley, Oregon $95.00 per item
MacMurray Ranch, Sonoma Coast $52.00 per item

MERLOT
Ryder Estate, Merlot, Monterey County, California, USA $42.00 per item
Duckhorn, Merlot, Napa Valley, California, USA $130.00 per item
Matanzas Creek, Bennett Valley $58.00 per item

CABERNET SAUVIGNON
Carmenet Winery, Cabernet Sauvignon, “Vinter’s Collection Reserve”, California USA $45.00 per item
Noble Tree, Cabernet Sauvignon, Russian River Valley, Sonoma County, California, USA $48.00 per item
Round Pond Estate, “Kith & Kin”, Napa Valley, California, USA $75.00 per item
The Prisoner Wine Company, Cabernet Sauvignon, “Cuttings”, California, USA $90.00 per item
Heritage Cabernet Sauvignon, “Rutherford”, Napa Valley, California USA $90.00 per item
Sand Point, Lodi $42.00 per item
William Hill, Central Coast $49.00 per item

RED BLEND
Stag’s Leap Wine Cellars, “Hands of Time”, Napa Valley, California, USA $85.00 per item
Lange Twins Midnight Reserve, Lodi $68.00 per item
Paraduxx, Napa Valley $95.00 per item

ZINFANDEL/ SHIRAZ/ SYRAH
Lange Twins, Lodi $46.00
Seghesio, Zingandel, Sonoma $62.00
Earthquake, Lodi $75.00

MALBEC
Alta Vista, Malbec, “Estate”, Mendoza, Argentina $55.00 per item
Don Miguel Gascon Reserva, Mendoza $60.00 per item

Red Wines

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# Spirits, Beers & Soft Drinks

A bartender fee of $150 per bartender applies for the first three hours. Each additional hour is priced at $35. One bartender is required for every 75 guests in attendance.

<table>
<thead>
<tr>
<th>ESTABLISHED SELECTION</th>
<th>DISTINCTIVE SELECTION</th>
<th>ASTOR SELECTION</th>
<th>CORDIALS</th>
<th>BEER AND SOFT DRINKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dewar’s White Label Scotch</td>
<td>Johnnie Walker Black Label Scotch</td>
<td>Chivas Regal Scotch</td>
<td>Campari</td>
<td>Domestic beer</td>
</tr>
<tr>
<td>Jim Beam Bourbon</td>
<td>Maker’s Mark Bourbon</td>
<td>Maker’s 46 Bourbon</td>
<td>Kahlúa</td>
<td>6.00 per drink</td>
</tr>
<tr>
<td>Canadian Club Whisky</td>
<td>Crown Royal Whisky</td>
<td>Grey Goose Vodka</td>
<td>Drambuie</td>
<td>Imported beer</td>
</tr>
<tr>
<td>Smirnoff Vodka</td>
<td>Ketel One Vodka</td>
<td>Herradura Silver Tequila</td>
<td>Cointreau</td>
<td>7.00 per drink</td>
</tr>
<tr>
<td>Beefeater Gin</td>
<td>Bombay Sapphire Gin</td>
<td>Hendrick’s Gin</td>
<td>Baileys</td>
<td>Soft drink</td>
</tr>
<tr>
<td>Bacardi Rum</td>
<td>Myers’s Rum</td>
<td>Gentleman Jack Whiskey</td>
<td>Grand Marnier</td>
<td>4.50 per drink</td>
</tr>
<tr>
<td>Jose Cuervo Especial Silver Tequila</td>
<td>1800 Reposado Tequila</td>
<td>Zacapa Rum</td>
<td>Southern Comfort</td>
<td>Bottled mineral water</td>
</tr>
<tr>
<td>10.00 per drink</td>
<td>11.25 per drink</td>
<td>14.00 per drink</td>
<td>9.50 - 12.00 per drink</td>
<td>5.00 per drink</td>
</tr>
</tbody>
</table>

## Cordials
- Frangelico
- Amaretto
- Chambord
- Sambuca

## Beer and Soft Drinks
- Domestic beer: 6.00 per drink
- Imported beer: 7.00 per drink
- Soft drink: 4.50 per drink
- Bottled mineral water: 5.00 per drink