EVENTS MENU
BREAKFAST

To ensure quality, buffet pricing is based on 60 minutes of service.
$150 fee applies if fewer than 15 guests
Prices are subject to 25 % taxable service charge and 8.25% sales tax

CONTINENTAL BREAKFAST  | $30
Choice of orange and grapefruit juice
Seasonal sliced fruits and berries
Oatmeal, dry fruit, brown sugar, agave nectar
Kraftsmen baking© breads to include sliced white and whole wheat, house cinnamon rolls, banana nut and muffins
Local fruit preserves jams and butter
Freshly brewed decaffeinated and regular gourmet coffee and mosaic hot teas

THE CLASSIC BREAKFAST  | $39
Choice of orange, grapefruit, cranberry, or apple juice
Seasonal sliced fruits and berries
Assorted ciobanni© yogurts
Kraftsmen baking© breads to include sliced white and whole wheat, assorted flavored danish and blueberry muffins
Local fruit preserves jams and butter
Cold cereal and milk
Fluffy scrambled eggs
Smoked bacon and country sausage
Yukon gold breakfast potatoes
Freshly brewed decaffeinated and regular gourmet coffee and mosaic hot teas

TEXAS BUFFET  | $42
Choice of orange, grapefruit, cranberry, or apple juice
Seasonal sliced fruits and berries
Kraftsmen baking© breads to include sliced white and whole wheat, assorted flavored danish and assorted muffins
Local fruit preserves jams and butter
Fluffy scrambled eggs
Smoked bacon and country sausage
Low and slow smoked brisket and fingerling potato hash, peppers, onions, micro cilantro
Buttermilk biscuits and sausage gravy
Freshly brewed decaffeinated and regular gourmet coffee and mosaic hot teas
BREAKFAST/COFFEE BREAK ENHANCEMENTS

These enhancements are only available in addition to a breakfast buffet or a coffee break. Prices are subject to 25% taxable service charge and 8.25% sales tax.

COLD BREAKFAST ENHANCEMENTS: (per person)

- Hard boiled eggs | $3
- Strawberry and banana smoothies shooters | $4
- English muffins, preserves, jams, cream cheese and butter | $5
- Energize elixir shots | $5
  - Wheatgrass, apple, grape
  - Tomato, beet root, raspberry, orange
  - Carrots, passion fruit, ginger
- Selection of dry cereals, low fat local milk, 2% local milk | $6
- Heidi’s 6 grain bircher muesli, yogurt, honey | $6
- House made granola, yogurt and seasonal berries parfait | $7
- Smoked salmon bagel | $9
- Open faced, smoked salmon, avocado, citrus cream cheese, pickled red onion, kraftware® baking plain bagel
- Local cheese display | $12
- Local artisan cheeses, seasonal accompaniments and fruit jams

HOT BREAKFAST ENHANCEMENTS/COFFEE BREAK: (per person)

- Oatmeal, dry fruit, brown sugar, agave nectar | $4
- Turkey bacon | $6
- TX kolaches jalapeno, cheddar | $6
- Vegetarian breakfast burrito, flour tomato tortilla, scrambled eggs, sweet bell peppers, roasted corn, jalapeño, pepper jack cheese, served with fresh salsa | $7
- Old fashioned “gluten free” rolled oats, brown sugar, agave syrup, dried fruits | $6
- Breakfast english muffin, fluffy scrambled eggs, cheddar cheese, crispy bacon. | $8
- Breakfast burrito, flour tortilla, filled with house made chorizo, sweet onions, potatoes, cheese, served with fresh salsa | $8
- Assorted breakfast tacos | $8
- Toaster station: sliced english muffins, white, wheat and seeded loaf, with chef crafted seasonal jams and butter | $8
- Huevos rancheros | $10
  with chunky salsa
PLATED BREAKFAST

Must guarantee a minimum of 15 guests for plated breakfast
Small groups fee of $150 will apply to any groups with a guarantee of less than 15 guest.
Prices are subject to 25% taxable service charge and 8.25% sales tax

All plated breakfast include:

Basket of kraftsmen® baking breads and pastries
Orange juice, freshly brewed decaffeinated and regular gourmet coffee and hot teas

All american breakfast  $30
Fluffy scrambled eggs, crisp bacon strips, sausage links and roasted yukon gold potatoes

Texas egg benedict  $32
Brisket on an english muffin, poached eggs, chipotle hollandaise sauce and green onions
BREAKFAST STATIONS

For breakfast stations there is a minimum of 25 guests, and one station will be needed for each 50 guests. There is $125 chef attendant fee per station. Prices are subject to 25% taxable service charge and 8.25% sales tax.

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Omelet Station  | $14

Eggs prepared with your choice of: diced ham, bacon, mushrooms, bell peppers, onions, tomatoes, cheddar and swiss cheese, served with fresh salsa

Waffle/Pancake Station  | $14

Fresh belgian waffles and pancakes made to order, served with whipped butter, whipped cream, warm strawberry sauce and warm maple syrup

Hibiscus and agave glazed house smoked pork belly  | $17

House smoked and served with honey buttermilk biscuits
BREAKS

Build your own break:
Breaks are 30 minutes in duration
Prices are subject to 25% taxable service charge and 8.25% sales tax

Coffee Service: Freshly brewed decaffeinated and regular gourmet coffee and hot teas

$83 per gallon or $6 per person (thirty minutes of service)
$41 per ½ gallon

COLD BREW IS THE HOTTEST THING IN COFFEE TODAY!

H.C. Valentine coffee is small batch, artisan coffee that is hand-blended and meticulously roasted to produce the smoothest, most flavorful coffee imaginable. The beans, are then ground extra coarse to ensure the highest quality filtration, flavor saturation and taste profile.

Cold Brew: Includes the artisan flavored syrups (caramel, vanilla, hazelnut)

$95 per gallon
$47 per ½ gallon

Hot Tea Service: Includes mosaic tea bags

$60 per gallon
$30 per ½ gallon

Nespresso Machine: one hour usage

$5 per pod
$16 per person
**BREAKS**

Build your own break:
Breaks are 30 minutes in duration
Prices are subject to 25% taxable service charge and 8.25% sales tax

- Juice (orange, grapefruit, apple, cranberry, pineapple or V8 tomato) | $35 per gallon
- Freshly brewed iced tea with lemon | $40 per gallon
- Freshly brewed flavored sweet iced tea with lemon | $40 per gallon
- Assorted soft drinks & still water 8.45 oz. | $5 each
- Stubborn sodas | $7 each
- Life water | $7 each
- Assorted naked juice © | $7 each
- Red bull or monster energy drinks | $7 each
- Bubly sparkling water | $5 each
- Kevita master brew kombucha | $7 each
- Coconut water | $7 each
- Vitamin Water/Gatorade | $6 each
- 6 grains muesli, yogurt, grated granny smith apples, raisins, chopped hazelnuts | $6 each
- House made granola parfait, yogurt, seasonal berries | $7 each
- Granola, health and energy bars | $5 each
- Cliff, power, kind bars | $7 each
- Seasonal whole fruit | $4 each on consumption
- TX kolaches jalapeno, cheddar | $6 each
- Cast iron baked glazed cinnamon buns, texas pecans | $42 per dozen
- Individual bags of trail mix | $5 each
- Assorted Candy bars | $5 each
BRECKS

Build your own break:
Breaks are 30 minutes in duration
Prices are subject to 25% taxable service charge and 8.25% sales tax

Freshly popped popcorn  | $5 per person
Assorted local fresh donuts  | $4 per dozen
Brownies and blondies  | $48 per dozen
Assorted freshly baked cookies  | $38 per dozen
Warm jumbo pretzels with mustard  | $7 each
Individual bag of trail mix  | $6 each
Assorted candy bars  | $5 each
House corn tortilla chips and fresh salsa  | $7 per person
House corn tortilla and queso dip  | $8 per person
Shortrib empanadas  | $7 each
Chicken empanadas  | $7 each
THEMED BREAKS

Prices are subject to 25% taxable service charge and 8.25% sales tax

**The Basic** | $18 per person

- Gourmet teas
- Assorted pepsi products (pepsi, diet pepsi, sierra mist caffeine free and mt. dew)
- Vasa water
- Freshly brewed decaffeinated and regular gourmet coffee

**All Day Beverage Service** | $32 per person

- Includes am, mid-morning and after lunch refresh
- Refreshed for up to 8 hours of your meeting
- Freshly brewed decaffeinated and regular gourmet coffee and hot teas
- Assorted pepsi products (pepsi, diet pepsi, sierra mist caffeine free, mt. dew and lipton pure leaf tea)
- Bottled life water

**Platinum All Day Beverage Service** | $37 per person

- Includes am, mid-morning and after lunch refresh
- Refreshed for up to 8 hours of your meeting
- Freshly brewed decaffeinated and regular gourmet coffee and hot teas
- Assorted pepsi products (pepsi, diet pepsi, sierra mist caffeine free, mt. dew and lipton pure leaf tea)
- Bottled life water
- Cold brew
- Bubly Sparkling Water (1 flavored and 1 regular sparkling)
THEMED BREAKS

Prices are subject to 25% taxable service charge and 8.25% sales tax

To-Go Breakfast  | $18 per person
Whole fruit
Granola bar
Muffin
Bottled water or Juice

Vitamin C Break  | $21 per person
Lemon bars
Key Lime tarts
Glazed grapefruit wedge
Fresh cold mint lemonade

The Maxwell Field  | $21 per person
Soft warm giant pretzels, mustard
Cracker jacks
Salted peanuts
Assorted soft drinks, natural and sparkling water

Healthy Start  | $22 per person
Granola bars
Hummus, with pita bread, traditional and sriracha hummus
Vegetable crudités
Whole seasonal fruits
Assorted soft drinks, natural and sparkling water

Infused Water Quivers, to pick one from the list  | $55 per quiver
Hibiscus, honey and lime infused water
Cucumber, ginger and mint infused water
Seasonal berries infused water
THEMED BREAKS

Prices are subject to 25% taxable service charge and 8.25% sales tax

**IQ Break | $22 per person**

- Blueberry smoothies
- Avocado and salmon on cajun texas toast
- Power bars
- 6 grain bircher muesli, yogurt

**Artisan Break | $22 per person**

- Chef’s choice house made beef jerky
- Local artisan cheese display, artisan breads and crackers
- Glazed local “38 pecans”
- Seasonal whole fruit

**Guadalupe Break | $21 per person**

- Freshly made tortilla chips
- Guacamole
- House made charred salsa
- Chili con queso
- Chicken sopes

**The Vintner’s Break | $23 per person**

- Seasonal whole fruit
- Local artisan cheese display, artisan breads and crackers
- Garden fresh vegetable crudité, raw and pickled with seasonal dip
- Freshly brewed decaffeinated and regular gourmet coffee and hot teas
THEMED BREAKS

Prices are subject to 25% taxable service charge and 8.25% sales tax

Nacho Libre  |27
Gilbert’s local tortilla chips, warm queso dip, chorizo, sour cream, jalapenos peppers, salsa verde and salsa roja
Churros, cajeta
Assorted jarritos soda
Bottled water
Coffee

The Great Donut Wall  |29
Assorted local donuts and donut holes
Warm savory kolaches
Whole seasonal fresh fruit
Iced cold whole, 2%, skim and soy milk
Coffee and hot teas
Minimum 25 people
PLATED LUNCH

May select up to 2 (two) entrees, price of higher entrée will apply for all selections (pre-advance selection of entrees).

$150 fee applies if fewer than 15 guests

Prices are subject to 25% taxable service charge and 8.25% sales tax

SALADS

Mixed greens, grape tomatoes, carrot ribbons, cucumbers, cabernet vinaigrette

Wedge, heirloom tomatoes, bacon, bleu cheese, buttermilk dressing

Caesar, romaine hearts, focaccia crisps, anchovies, parmesan, creamy lemon caesar dressing

Greek salad, feta cheese, cucumber, olives, heirloom tomatoes, pickle onions, greek dressing

ENTREES

Pan seared french cut chicken breast  | $43
Creamy “homestead grits”, broccolini, blistered grape tomatoes, chicken sofrito jus

Sundried tomato, fennel glazed airline chicken  | $44
Wild mushroom risotto, seasonal vegetables, natural jus

Sustainable salmon  | $47
Roasted corn, bacon and fingerling potato hash, seasonal vegetables

Citrus brined pork chop  | $48
Homestead gritsmills polenta, seasonal vegetables, raisin port wine sauce

New york strip steak  | $55
Crispy fingerling potatoes, 1015 onion marmalade, bleu cheese, wilted arugula
PLATED LUNCH

May select up to 2 (two) entrees, price of higher entrée will apply for all selections (pre-advance selection of entrees).
$150 fee applies if fewer than 15 guests
Prices are subject to 25% taxable service charge and 8.25% sales tax

DESSERTS

Cheesecake, seasonal berry sauce
Key lime pie, blueberry compote
Carrot cake, citrus cream cheese icing, macaroon
Angel food cake, strawberries

All plated lunch selections are served with freshly baked bread rolls & butter, seasonal salad, a main course and a dessert

All plated lunch selections are accompanied by freshly brewed decaffeinated and regular gourmet coffee and hot teas.
LUNCH BUFFETS

All lunch buffets include freshly brewed decaffeinated and regular gourmet coffee and hot teas
$150 fee applies if fewer than 15 guests
Prices are subject to 25% taxable service charge and 8.25% sales tax

I-45 Deli Buffet  | $51

Tortilla Soup

Market salad, local greens, grape tomatoes, cucumbers, carrots, croutons, balsamic vinaigrette, creamy herb dressing

Creamy loaded potato salad

House made potato chips

Boar’s head deli market: lemon pepper roasted chicken breast, bold cajun roast beef, bold bourbonridge uncured smoked ham

Assorted sliced cheeses to include: lettuce, sliced onions, tomatoes, and pickles

Mayonnaise, stone ground mustard, shiner bock beer mustard

Kraftsmen baking breads and artisan rolls

Assorted house baked cookies, brownies and blondies

“H” Town Rodeo Buffet  | $54

Potato rolls

Creamy loaded potato salad

Local greens romaine, roasted corn, bacon, croutons, chives, buttermilk ranch

Green chile slaw

Packo pickles

Low and slow smoked sliced beef brisket

House rubbed grilled “8 cut” chicken

Roasted corn, local goat cheese butter, cilantro

Baked mac and cheese

Pit smoked barbeque beans

Angel food cake, seasonal cobbler
LUNCH BUFFETS

All lunch buffets include freshly brewed decaffeinated and regular gourmet coffee and hot teas.
$150 fee applies if fewer than 15 guests.
Prices are subject to 25% taxable service charge and 8.25% sales tax.

Midtown “H” Town Sandwich Buffet | $50

- David’s creamy tomatoes florentine soup
- Chopped bibb salad, grape tomatoes, candied tx pecans, pickled red onions, radishes, bleu cheese crumbles,
- Red wine vinaigrette, chive buttermilk creamy dressing
- Tri colored quinoa, sweet corn, avocado, grape tomatoes, fresh herbs
- Lemon orzo pasta salad
- Madrasala curry chicken breast, queso fresco, creamy cilantro chutney, seeded bun
- Bold cajun roast beef, creamy boursin cheese spread, caramelized onions, on a kaiser roll
- Grilled shrimp caesar wrap, romaine lettuce, parmesan cheese, caesar dressing
- Vegetarian wrap, grilled zucchini, squash, charred red onions, hummus spread, feta cheese, local greens
- Pickle spears, dijon mustard, roasted garlic aioli
- Assorted mini cheesecake, chocolate pecan tartlet
LUNCH BUFFETS

All lunch buffets include freshly brewed decaffeinated and regular gourmet coffee and hot teas
$150 fee applies if fewer than 15 guests
Prices are subject to 25% taxable service charge and 8.25% sales tax

Bloomin’ Bluegrass buffet  | $57

Corn chowder

“Houston” cobb salad, local greens, bacon, bleu cheese crumble, grape tomatoes, diced turkey, diced avocado, bleu cheese dressing, red wine vinaigrette

Chili lime texas caviar salad, corn, black eye peas, jalapeño peppers, onion, sweet peppers, cilantro, chickpeas

Bone-in garden rosemary roasted chicken, local grape tomato relish, natural pan jus

Citrus brined char crusted pork tenderloin, pickled red onion, apple pork jus

Aromatic almond rice

Seasonal roasted vegetables

Apple pie, carrot cake

Bandera Buffet  | $58

Tortilla soup, tortilla strips

Ensalada de lechuga, iceberg lettuce, cotija jaimito cheese, diced bell peppers, pickled red onions, olives, roasted poblano lime vinaigrette, chipotle ranch

Sour cream, lime wedges, shredded lettuce, pico de gallo

House made tortilla chips

Red cabbage and roasted corn salad, cilantro, bell peppers, honey lime vinaigrette

Ancho glazed sustainable market fish, pico de gallo

Beer marinated beef fajitas, sweet peppers and onions

Chicken mole verde

Frijoles and mexican rice

Soft flour and corn tortillas (artisan, local gilbert’s tortillas)

Tres leches, churros and cajeta

Enhancement: add guacamole to your bandera buffet for $3 per person

Enhancement: upgrade to texas local wagyu flank steak $3
LUNCH BUFFETS

All lunch buffets include freshly brewed decaffeinated and regular gourmet coffee and hot teas
$150 fee applies if fewer than 15 guests
Prices are subject to 25% taxable service charge and 8.25% sales tax

Taste of Tuscany  |$59
Minestrone soup
Caesar salad, romaine lettuce, focaccia crisps, parmesan cheese, caesar dressing
Grilled vegetable
Shaved fennel and citrus local grape tomato salad, torn garden basil
Grilled swordfish, fire roasted tomato broth, sundried tomato, red onion and olive relish
Chicken parmesan, caper lemoncello butter sauce, italian parsley
Mushroom ravioli, mushroom marsala cream sauce, sautéed spinach
Tiramisu, canolis

Taste Off the Grill Buffet  |$49
Romaine lettuce, grape tomatoes, chives, focaccia crisps, sundried tomato sherry vinaigrette
Spinach pickled red onion, hard boiled eggs, bacon, wild mushrooms, white balsamic dijon vinaigrette
Seasonal grilled vegetable salad
Grilled corn on the cob
Steak house potato wedges
Grilled hamburgers, and bratwurst
Grilled chicken breast
Sliced havarti, provolone, cheddar and pepper-jack cheeses
Ketchup, dijon mustard, herb mayonnaise, lettuce, tomatoes and onions
Assorted Local “Kraftsmen” bakery bread rolls
Chef’s choice of mini desserts
BOX LUNCH

Note: Any of the sandwiches could be made in gluten free bread, just ask you event services manager
Prices are subject to 25% taxable service charge and 8.25% sales tax
$150 fee applies if fewer than 20 guests

All box lunches are accompanied with a piece of whole seasonal fruit, chef’s crafted salad, potato chips, house baked cookie, soda or bottle of water, individual plastic ware

Please select one salad, and up to three (3) sandwiches

SALADS (choose one)

Lemon orzo pasta salad
Tabbouleh salad, bulgur cracked wheat, cucumbers, tomatoes, red onions, and fresh herbs
Texas cole slaw
Loaded fingerling potato salad (contains bacon)

SANDWICHES (choose up to three 3)  |$37

Grilled vegetable wrap, assorted grilled vegetables, local greens, feta cheese, edamame hummus balsamic dressing (vegetarian)
Boar’s head® ham and swiss, honey dijon, leaf lettuce, on a Kaiser roll
Boar’s head® turkey and brie, arugula, cranberry mayo, on a whole wheat roll
Grilled chicken, and mozzarella, arugula, sundried tomato pesto on ciabatta
Chicken caesar salad, croutons, parmesan cheese, caesar dressing
Boar’s head® roast beef, caramelized onions, garlic and herb cheese spread, frissee lettuce, pretzel bun
Chicken salad, red grapes, nuts, swiss cheese, lettuce, village farms tomatoes, kraftman brioche bun
Slow roasted beef tenderloin, (add $3)
Slow roasted charred crusted beef tenderloin, local blue cheese spread, cabernet soaked raisins, baguette roll
HORS D’OUVRES

COLD

Seafood:

Ahi tuna poke, wakame seaweed salad, avocado, cucumber cup | $6
Mini shrimp tacos, pico de gallo, cabbage slaw, chipotle crema, micro cilantro | $6
Lobster, mango and avocado salad, lemon oil, chives, on a crostini | $7

Pork:

Deviled eggs, local bacon, pickled mustard seeds | $5

Vegetable:

Bruschetta of house made ricotta, butternut squash chutney, pistachios, local honey | $5
Local tomato and mozzarella bruschetta, pesto aioli, balsamic reduction | $5
RECEPTION

Priced per piece (must be quantities of 25)
Prices are subject to 25% taxable service charge and 8.25% sales tax
Note: $100 charge per attendant for butler-passed hors d’ouvres

HORS D’OUVRES

HOT

Beef:

Slow braised beef short rib mini sandwich, red neck cheddar, brioche, truffle oil | $6
Smoked brisket picadillo empanada, brisket drippings aioli | $7
Mini beef wellington, chimichurri aioli | $7

Chicken:

Mini santa fe chicken spring rolls, lime avocado crema | $6
Chicken guajillo mole & plantain skewer, avocado lime crema | $7
Chicken ropa vieja empanada, chimichurri aioli | $7
Chicken lemongrass potsticker, lemongrass scallion soy | $7
Quinoa crusted chicken bites, seasonal jam, roasted garlic aioli | $7

Seafood:

Shrimp empanada, mango aji amarillo aioli | $7
Bacon-wrapped scallop, grain mustard citrus emulsion | $7
Coconut crusted prawn, lemongrass coconut sauce | $7
Seared dungeness crabcake, avocado aioli | $7

Pork:

Andouille sausage en croute, shiner grain mustard | $7

Duck:

Mini peking duck spring roll, sambal tometillo | $7

Vegetable:

Vegetable spring roll, apricot habanero dip | $6
RECEPTION

Carving station attendant Prices are subject to 25% taxable service charge and 8.25% service tax $125 per chef/attendant for a 1.5 hour period. 1 attendant per 50 guests

DISPLAYED AND CARVING STATIONS

Local market style vegetable crudité, locally sourced vegetables and fruits creamy green goddess, bleu cheese dip, and hummus $14

Mediterranean display, traditional, roasted garlic and red pepper hummus, babaganoush, marinated olives, tabbouleh, warm pita and naan bread $17

Antipasto display, grilled asparagus, portobello, onions, squash, mozzarella, cured meats $18

Local texas cheese display, seasonal accompaniments, local honey and fruits $21
RECEPTION

For carving stations there is a minimum of 25 guests
Carving station attendant $125 per chef/attendant for a 1.5 hour period
1 attendant per 50 guests
Prices are subject to 25% taxable service charge and 8.25% service tax

CARVING STATION- A CHEF FOR THE EVENING

Whole turkey a la brasa | $12 per person or $360 (serves 30 people)
Aji amarillo mango aioli, gravy, lemon thyme mini rolls

Locally sourced slow roasted pork loin | $13 per person or $390 (serves 30 people)
Aged gouda creamy homestead grits, apple fig chutney

Low and slow house smoked beef brisket | $15 per person or $340 (serves 25 people)
House made bbq sauce, local honey glazed biscuits
Enhancement: upgrade to texas local wagyu brisket $3

Mesquite smoked rib-eye | $15 per person or $420 (serves 25-30 people)
Horseradish cream, demi glaze, rosemary sourdough mini rolls
(add roasted garlic mashed potatoes for $3 per person)

Whole roasted suckling pig | $18 per person or $540 (serves 30-40 people)
Plantain tostones, arroz con gandules (pigeon peas and rice) mayo-ketchup

Char crusted grilled beef tenderloin | $25 per person or $500 (serves 20 people)
Demi, mashed potatoes, onion sourdough mini rolls
RECEPTION

For carving stations there is a minimum of 25 guests
Carving station attendant $125 peer chef/attendant for a 1.5 hour period
1 attendant per 50 guests
Prices are subject to 25% taxable service charge and 8.25% service tax

ACTION STATIONS

Market Fish Tacos | $18 per person

Sustainable market fish, cabbage slaw, onion cilantro relish, lime wedges, salsa verde, avocado lime cream, pico de gallo, corn and flour tortillas

Pasta & Risotto Station | $22 per person (select three) served with parmesan cheese and kraftsmen baking fougasse olive rolls.

Gnocchi, mushrooms, herbs, garlic oil, parmesan cheese.

Penne pasta, blistered grape tomatoes, kalamata olives, caramelized fennel, goat cheese (vegetarian).

Rigatoni, crumbled Italian sausage, tomato cream sauce, asiago, basil.

Rotini pasta, gorgonzola cheese sauce, sundried tomatoes, toasted pine nuts.

Pasta, zucchini, yellow squash, roasted corn, roasted poblano, arugula pesto (vegetarian).

Orechetti pasta, roasted cauliflower, pancetta, gulf shrimp, spicy tomato sauce.

Wild mushroom ragout, black truffle butter, pecorino risotto.

Roasted chicken risotto, grape tomato sauce, cilantro, parmesan

Gulf shrimp risotto, basil, lime, parmesan

Roasted corn risotto, cherry tomatoes, fresh herbs, pecorino

Smoke in House | $25 per person

Cornbread

House marinated pickle veggies

Low smoked house made brisket and sausage

Baked potatoes, side condiments to include sour cream, bacon, chives and cheese

Enhancement: pork ribs $7 per person

Enhancement: local texas wagyu beef $3 per person
RECEPTION

Prices are subject to 25% taxable service charge and 8.25 sales tax

Naan Pizza Station | $19 per person (select 3) ** no attendant required**

Three cheese pizza, mozzarella, provolone, pepper jack cheese, (vegetarian)
Onion, sweet bell peppers, mushrooms, olives, cheese (vegetarian)
Meat lovers, beef, Italian sausage, pepperoni, and bacon
Margherita pizza, tomato, basil, fresh mozzarella
BBQ’d chicken, bbq sauce, caramelized onions, cheddar, cilantro
Mediterranean, olives, artichoke, arugula, sundried tomato, feta cheese

Slider Station | $19 per person (select two) includes house made potato chips  **no attendant needed**

Angus beef, provolone, bacon, caramelized onions, kraftsmen baking brioche roll
BBQ’d pulled pork, crispy shallots, kraftsmen baking brioche roll
Crab cake, aji amarillo remoulade, baby arugula, kraftsmen baking brioche roll
Grilled mahi mahi, slaw, red pepper remoulade, cilantro, kraftsmen baking brioche roll
House made black bean, quinoa and garbanzo slider, cucumber raita, kraftsmen baking brioche roll
Chicken parmesan, mozzarella, marinara, basil, kraftsmen baking brioche roll
Crispy pork belly, kimchi aioli, pickled vegetables, kraftsmen baking brioche roll

Reception action stations must choose at least 3 stations with a 35 guest minimum, based on an hour and a half of service.
DINNER BUFFET

$175 fee applies if fewer than 15 guests
Prices are subject to 25% taxable service charge and 8.25% sales tax

El Mercado | $67

Chicken tortilla soup, limes
House made tortilla chips
Guacamole, fresh salsa roja
Iceberg, radishes, queso fresco, poblano rajas, cherry tomatoes, lime cilantro honey vinaigrette, charred jalapeño ranch
Tamales de pollo y queso (chicken and cheese tamales)
Fajitas de carne (flank steak fajitas)
Braised pork with chile verde and tomatillo
Flour and corn tortillas
Frijoles negros borrachos (stewed drunken black beans)
Mexican rice
House made salsa, salsa verde, pico de gallo, mexican cream, queso fresco, shredded lettuce
Flan, churros con cajeta, rice pudding

Enhancement: upgrade to texas local wagyu flank steak $3
**DINNER BUFFET**

$175 fee applies if fewer than 15 guests  
Prices are subject to 25% taxable service charge and 8.25% sales tax

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**Gulf Coast Dinner Buffet | $69**

Assorted dinner rolls

Baby arugula and lettuce salad, pecans, pears, sundried cranberries, local goat cheese, champagne vinaigrette, blue cheese dressing

Beet and pickled red onions, cotija cheese, raspberry vinaigrette

Sustainable market fish milanese, sauvignon butter sauce, fresh herbs

Gulf seafood tomato and garlic stew/grilled garlic baguette

Grilled chicken breast, shaved fennel salad, saffron-tomato broth

Local harvest roasted vegetables

Yukon gold potato mash

Chef’s seasonal desserts

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**Bountiful Buffet | $72**

Local mixed greens, marinated olives, artichoke hearts, cherry tomatoes, cucumbers, radishes, red onions, feta cheese, roasted red pepper cream dressing, balsamic vinaigrette

Granny smith apple and black rice salad, dried cranberries, chili lime vinaigrette and herbs

Quinoa salad, tomatoes, onions, parsley, cashews, and dried sweet banana chips

Pistachio crusted market fish, lemon hibiscus butter sauce

Grilled marinated flat Iron steak, rosemary beef jus

Coriander crusted chicken breast, cherry tomatoes, chicken jus

Cauliflower mashed potatoes

Chef’s seasonal vegetables

Chef’s seasonal desserts
DINNER BUFFET

$175 fee applies if fewer than 15 guests
Prices are subject to 25% taxable service charge and 8.25% sales tax

Smoking in “H Town Extravaganza” | $72

- Mini potato rolls
- Romaine lettuce, bacon, chives, cherry tomatoes, buttermilk ranch
- “H Town” coleslaw
- Potato salad
- House rub bbq’d chicken, local smoked grilled sausage
- Low and slow smoked beef brisket, house made bbq sauce
- Baked cast iron mac and cheese
- Baked jalapeño corn bread
- Seasonal cobbler, bourbon bread pudding

Enhancement: add bourbon basted slow smoked pork shoulder $4 per person
Enhancement: upgrade to texas local wagyu brisket $3 per person

DINNER BUFFET
$175 fee applies if fewer than 15 guests
Prices are subject to 25% taxable service charge and 8.25% sales tax
PLATED DINNERS

Plated dinners, you may choose a 3 or 4 course plated dinner for your guests.

Three course dinners include a soup or salad, entrée, and dessert. Per person prices are reflected under each entrée option, with multiple pre-advanced entrée selections, please note the highest priced entrée will prevail.

Four course dinners include an appetizer selection. Per person prices are reflected under each appetizer option.

All dinners include seasonal vegetables, artisan bread and coffee service. Prices are subject to 25% taxable service charge and 8.25% sales tax. $150 fee applies if fewer than 20 guests.

APPETIZER

Fig and brie tart | $14
Balsamic gastrique, sundried fruit compote, baby arugula
Smoked crispy pork belly | $15
Apple butter, pickled mustard seed, pork sauce
Dungeness crab cake | $16
Smoked drippings tomato jam, roasted garlic aioli, avocado puree, homestead creamed corn, micro green salad
Butternut squash ravioli | $16 (vegetarian)
Blue cheese, pecan gremolata

SOUPS

Butternut squash, cinnamon crème
Sweet potato and house made chorizo, pimenton crema
House made tortilla soup, pulled smoked chicken, tortilla shards
Foraged mushroom, bacon cream, melted leeks
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SALADS

Greek salad, feta cheese, cucumber, pickled onion, olives, feta cheese, heirloom tomatoes, greek dressing

Arugula and endive salad, pine nuts, dried figs, grapes, local texas goat cheese, white balsamic

Mixed Green salad, radicchio, mozzarella, mango, peanuts, guava vinaigrette

Organic spinach salad, smoked bacon, hardboiled egg, pickled red onion, wild mushroom, mustard vinaigrette

Wedge salad, heirloom tomatoes, bacon, bleu cheese, buttermilk dressing

ENTREES

Sundried tomato and asiago stuffed airline chicken, homestead gritsmill grits, cherry tomatoes, local bacon, chicken jus. |$59

Apricot glazed brined pork chop, aged gouda white polenta, lemon mustard jus. |$58

Sustainable salmon, corn and fingerling potato hash, lemon butter sauce. |$64

Long line caught pacific halibut, fingerling potato and baby artichoke hash, kalamata olive puree, local grapefruit butter sauce |$71

Black angus new york strip, roasted garlic mash potatoes, tricolor baby carrots, wild mushroom bordelaise |$70

Grilled rib-eye steak, gnocchi, wild mushrooms, chipotle butter broccolini, chimichurri. |$72

Black angus grilled filet of beef, truffle potato puree, braised shallot, red wine demi. |$78
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VEGETARIAN

Truffle red quinoa, mushrooms, lima beans, roasted squash, shallot confit, carrots | $58
Wild mushroom ravioli, roasted mushrooms, white truffle cream, chives | $58
Butternut squash ravioli, garlic brown butter, crispy sage, parmesano-regiano | $58

DESSERT

Cheesecake, seasonal berries sauce, whipped cream
Chocolate cake, dr. pepper reduction caramel sauce, macaroon
Passion fruit tart, raspberry gel
Carrot cake, citrus cream cheese icing, macaron
Homemade bread pudding, whip cream, bourbon caramel sauce, “local 38 pecans”
## BEVERAGE

### Champagnes/Sparkling

- $36| freixenet, blanc de blancs, brut cava, catoronia, spain
- $42| don ste michelle brut, washington
- $54| mumm napa brut prestige, napa valley
- $74| moet & chandon imperial, epernany

### Sauvignon Blanc

- $42| brancott sauvignon blanc, Marlborough
- $46| dashwood sauvignon blanc, Marlborough

### Riesling

- $42| chateau ste. michelle riesling, columbia valley

### Zinfandel

- $36| beringer vineyards white zinfandel, california *(house wine)*

### Chardonnay

- $36| beaulieu vineyards century cellars chardonnay, california *(house wine)*
- $38| magnolia grove, by chateau st. jean, chardonnay, california usa
- $42| chateau st. jean chardonnay, north coast

### Pinot Grigio

- $38| magnolia grove, by chateau st. jean, pinot grigio, california usa

### Rose

- $38| magnolia grove, by chateau st. jean, rose, california usa
BEVERAGE

Merlot

$36 | beaulieu vineyards century cellars merlot, California (house wine)

$38 | magnolia grove by chateau st. jean merlot, california usa

$65 | st. francis vineyards merlot, sonoma county

Cabernet Sauvignon

$36 | beaulieu vineyards century cellars cabernet sauvignon, California (house wine)

$38 | magnolia grove by chateau st. jean cabernet sauvignon, california usa

$48 | estancia cabernet sauvignon, paso robles

$48 | aquinas cabernet sauvignon, napa valley

Pinot Noir

$36 | beaulieu vineyards century cellars pinot noir, california (house wine)

$40 | line 39, pinot noir, california usa
BEVERAGE

A $150 bartender fee will apply up to four (4) hours. $25 each additional hour
Prices are subject to 25% taxable service charge and 8.25% sales tax

Bars

Premium well

$12 | mixed drinks-premium
$9 | house wine
$8 | imported beer
$7 | domestic beer
$6 | mineral water
$5 | soda
$5 | juice

Premium call

$14 | mixed drinks-premium
$9 | house wine
$8 | imported beer
$7 | domestic beer
$6 | mineral water
$5 | soda
$5 | juice

Premium top shelf

$15 | mixed drinks-top shelf
$10 | premium wine
$10 | imported beer
$8 | domestic beer
$6 | mineral water
$5 | soda
$5 | juice
BEVERAGE

A $150 bartender fee will apply up to four (4) hours.
$25 each additional hour
Prices are subject to 25% taxable service charge and 8.25% sales tax

Bars

Beer & wine hourly package

1st hour $19
2nd hour $25
3rd hour $30
4th hour $38

Premium call hourly package

1st hour $22
2nd hour $34
3rd hour $51
4th hour $68

Premium top shelf hourly package

1st hour $25
2nd hour $36
3rd hour $53
4th hour $70
## BEVERAGE

### Liquors

<table>
<thead>
<tr>
<th>Premium well</th>
<th>Premium top shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cruzan aged light rum</td>
<td>Grey goose</td>
</tr>
<tr>
<td>Jim beam white label bourbon</td>
<td>Bacardi superior</td>
</tr>
<tr>
<td>Canadian club whiskey</td>
<td>Bombay sapphire</td>
</tr>
<tr>
<td>Captain morgan original spiced</td>
<td>Jonnie walker black</td>
</tr>
<tr>
<td>Jose cuervo traditional silver tequila</td>
<td>Captain morgan original spiced</td>
</tr>
<tr>
<td>Courvoisier</td>
<td>Knob creek</td>
</tr>
<tr>
<td>Smirnoff</td>
<td>Jack daniels</td>
</tr>
<tr>
<td>Beefeater</td>
<td>Crown royal</td>
</tr>
<tr>
<td>Dewar's white label</td>
<td>Patron silver</td>
</tr>
<tr>
<td></td>
<td>Hennessy privilege VSOP</td>
</tr>
</tbody>
</table>

### Premium call

| Absolut vodka                         |
| Bacardi superior rum                  |
| Tanqueray                             |
| Dewar's white label                   |
| Maker's mark bourbon                  |
| Canadian club                         |
| Don julio blanco                      |
| Courvoisier vs                        |
| Jack daniels                           |
BEVERAGE

Beers

**Domestic premium**
- Budweiser
- Michelob ultra
- Blue moon
- Sam adams lager

**Domestic light**
- Bud light
- Coors light
- Miller light
- Truly hard seltzer

**Craft/Regional**
- Bombshell blonde
- Karbach brewing
- Hopadillo IPA
- Karbach brewing
- Weekend warror
- Pale ale
- Saint arnold
- Shiner bock

**Import**
- Modelo especial
- Corona extra
- Corona light
- Guinness draught
- Heineken
- Stella artois lager
AVmedia

As an effort to continually improve our offerings, we are excited to announce our new partnership that will only make your upcoming events will us even better!

AVmedia, Inc. is our new on site audio visual and creative partner that will be servicing your event. Avmedia brings a sterling reputation to on-site audio visual and creative services.

Should you have any question or concerns, please reach out to your hotel event services manager, or to our onsite AVmedia director of audio visual sales and creative services

Contact: Damon DeCuir
GENERAL INFORMATION

Information

All prices are subject to change. Confirmation of menu prices will be made by your sales and event managers.

Menu pricing

Menu prices are subject to change without notice. Menu pricing can be confirmed no earlier than 6 months prior to your events, unless otherwise specified in your contract or event orders (Eos).

Entrée selection

We suggest that all entrée selections on banquet menus be limited to one choice unless adhering to special dietary consideration or religious holidays. The Houston Airport Marriott hotel at George Bush Intercontinental is prepared to meet your special dietary needs.

Labor charges

The fee for additional servers, attendants, and cocktail servers is $100 per server/per event. A $100.00 bartender fee per bar will apply for up to four (4) hours. A $20.00 additional every hour after up to 4 hours.

Service charge

A current service charge of 25% will be added to all food, beverage, audio visual, and room rental prices. The service charge is subject to current state sales tax.

 Guarantee attendance

In order to make your event a success, please notify your event manager of the number of guests attending your function no later than three (3) working days in advance. This number will be considered your minimum guarantee and may not be lowered. If we do not hear from you within this time frame, your original expected number will automatically become your guarantee, we will set and prepare for 2% over your final guarantee at your request.

Function space

Rooms are assigned by the guaranteed number of anticipated participants. Set-up fees may be applicable. The hotel reserves the right to move the function to a more suitable location for the anticipated attendance if the number of participants changes.
GENERAL INFORMATION

Security

The hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the hotel prior to, during or following an event. Arrangements may be made for security of exhibits, merchandise, or articles set up prior to your event through your hotel contact.

Banners & Signs

The hotel will, unless otherwise instructed, post your program daily in the public area of the hotel. Placement of additional banners and signs must be coordinated with your hotel contact to insure your safety. A $40 fee will be assessed per banner. Banners and signs must be professional quality that can be posted or hung and are in keeping with the hotel image.

Parking

Hotel does have a self-parking garage and valet parking available for hotel guest and guest attending a meeting.

Hourly/Day Use will pay directly at the ticketing machine, credit card payment only. Guests will use their tickets issued at entry to the parking garage to exit and pay the amount due.

Overnight Guests will have parking charged to their room account. Room key and Mobile Key will let them in and out of parking garage.

<table>
<thead>
<tr>
<th>Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overnight hotel guest $15/night</td>
</tr>
<tr>
<td>Day Visitor over 4 hours $29</td>
</tr>
<tr>
<td>Day Visitor 2-4 hours $16</td>
</tr>
<tr>
<td>Day Visitor 0-2 hours $8</td>
</tr>
<tr>
<td>Valet Parking $29</td>
</tr>
</tbody>
</table>

Decorations

Decor should be arranged through the hotel or hotel approved vendors. Any outside vendors must be approved by the hotel and carry a minimum of $1,000,000 liability insurance with the hotel name on the policy. For best results please let our professionals assist you in coordinating arrangements for themes, floral, etc. at no time is glitter or confetti allowed in the hotel. A $500 labor change will be applied to those groups that utilize glitter or confetti.

Social events

Special pricing may apply to social events and/or weekend evening events such as dinner/dances, fundraisers, galas, weddings, and similar events. Wedding packages and other special arrangements are available. Please consult our event specialists. The hotel will be prepared to accommodate 2% over your final guarantee.

Welcome Handout

Groups requiring arrival amenity upon check-in by the desk will access a $5.00 per person fee, see your event manager for details. If arrival amenity will be delivered to the guest room then a $7.00 delivery fee will be assessed to each room.
Information

Materials

If materials or supplies for your meeting are to be shipped to the hotel, please label all shipped materials as follows:

HOUSTON AIRPORT MARRIOTT HOTEL AT GEORGE BUSH INTERCONTINENTAL
18700 John F. Kennedy Boulevard, Houston, TX 77032

ATTENTION: “event name” - “event date”

HOLD FOR: "name of person designated to receive items"

Please notify your event manager of the shipper’s name and delivery date. Due to limited storage please advise us of any large shipments so that proper storage arrangements can be made.

All boxes arriving will be assessed a storage charge of $5 per box to be applied to your master account. Crates and/or pallets will be assessed a storage charge of $150.

The hotel will assist in shipping your materials back to your office after the event.

The hotel will provide services to ship attendees’ materials back to their offices on the last day of the conference.

Please contact your shipper to set up pick-up, and leave the confirmation of pick-up times and confirmation number.
PACKAGES

Available for a minimum of 20 people
Package includes meeting room rental
Prices are subject to 25% taxable service charge and 8.25% sales tax

Executive elite package | $98 per person
Continental breakfast
Assorted chilled juices
Selection of freshly baked breakfast pastries & breakfast breads
Butter & preserves
Freshly sliced fruit with seasonal berries
Freshly brewed gourmet coffee, regular & decaffeinated & hot teas

The basic (am break)
Freshly brewed gourmet coffee, regular & decaffeinated & hot teas
Assorted soft drinks & bottled vasa spring water

Lunch
Choice of main street deli buffet or smoke in "h" town buffet, and taste off the grille
Any other menu choice will increase the price

The basic plus (pm break)
Freshly brewed gourmet coffee, regular & decaffeinated & hot teas
Assorted soft drinks & bottled vasa spring water
Assortment of freshly baked cookies & brownies