MENU

CATERING & PRIVATE EVENTS

Levy | GRB HOUSTON

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SIGNATURE BREAKFAST

BREAKFAST CHEF'S TABLES

BEVERAGES INCLUDED

Coffee, Decaffeinated Coffee, Hot Teas, Orange Juice, Ice Water

WAKE UP CALL

Assorted Breakfast Pastries V
·To include danish, muffins, & sliced breads with butter
Sliced Seasonal Fruit Display V VG AG AN DF
Individual Mixed Fruit Yogurts V
·With granola

SOUTHEAST TEXAS SUNRISE

Assorted Breakfast Pastries V
·To include danish, muffins, & sliced breads with butter
Sliced Seasonal Fruit Display V VG AG AN DF
Egg & Cheese Chilaquiles AG AN
Jalapeno Bacon AG AN DF
Chipotle Honey Buttered Potato Hash AG AN
·With shredded Cheese, Sour Cream V AN
Jalapenos, Salsa Roja & Verde V VG AN DF

BAYOU CITY BREAKFAST

Assorted Breakfast Pastries V
·To include danish, muffins & sliced breads with butter & jam
Sliced Seasonal Fruit Display V VG AG AN DF
Scrambled Eggs AN
·Topped by smoked gouda & grilled scallions
Bacon AG AN DF
Breakfast Sausage AG AN DF
Roasted Red Potato & Quinoa Skillet AG AN DF

SMOKEHOUSE BREAKFAST

Assorted Breakfast Pastries V
·To include danish, muffins, & sliced breads with butter
Sliced Seasonal Fruit Display V VG AG AN DF
Loaded Scrambled Eggs V AG AN
·With peppers, scallions, cheddar cheese
Chopped Brisket, Poblano & Yukon Gold Potato Hash AG AN
Smoked Chicken Apple Sausage AN
Honey Butter Brushed Buttermilk Biscuits AN

GULF COAST MORNING

Sliced Seasonal Fruit Display V VG AG AN DF
Cinnamon Sugared Beignet Bites AN
Shrimp, Avocado, & Spinach Frittata AG AN
Bananas Foster Stuffed French Toast
·With pecan praline syrup
Grilled Andouille Sausage AG AN DF
Rosemary & Thyme Potato Soufflé AN

PLATED BREAKFASTS ARE CUSTOMIZED & AVAILABLE UPON REQUEST.

A LA CARTE ADD-ONS

Blueberry Pancakes V
·Vanilla pecan praline sauce, maple syrup, mixed berries, powdered sugar, whipped butter

Free Range Scrambled Eggs V AG AN
·Served with hot sauce and salsa

Blueberry White Chocolate Bread Pudding V AN
·Coconut caramel sauce

Individual Yogurts V AN

Sliced Fresh Fruit Cups V VG AG AN DF

Oatmeal V VG AN DF
·Brown sugar, dried fruits, cinnamon

Bacon AG AN DF

Pork Sausage Links AG AN DF

Grits V VG AG AN DF

Vegan Overnight Oat Cups V VG AN DF

Hard Boiled Eggs V AG AN DF

BREAKFAST ON-THE-GO

BREAKFAST TACOS
All individually wrapped and with salsa roja & salsa verde on the side.

Smoked Barbacoa AN
·Shredded smoked barbacoa beef, roasted poblanos, pico de gallo, cotija cheese on flour tortilla

Bacon, Egg & Cheese AN
·Chopped bacon, scrambled eggs, pico de gallo, cheddar cheese on flour tortilla

Chorizo, Egg & Cheese AN
·Chorizo, scrambled eggs, refried pinto beans, cheddar cheese on flour tortilla

Poblano Potato Hash & Bean V AN DF
·Roasted poblano peppers, quinoa, yukon gold potatoes, arugula, refried pinto beans on flour tortilla

BREAKFAST SANDWICHES
All individually wrapped.

Smoked Brisket AN
·Smoked brisket, egg, cheddar cheese, croissant

Southern Chicken & Egg Biscuit AN
·Fried chicken, egg, cheddar cheese, buttermilk biscuit

Country Ham Bagel AN
·Country ham, red pepper avocado cream cheese, egg, bagel

Egg White Muffin V AN
·Spinach, cheddar, egg whites, toasted english muffin

SNACKS AND LUNCH

ALL DAY BREAKS

Whole Fruit V VG AG AN DF
Fresh Fruit Cups V VG AG AN DF
TX Fruit Cup V VG AG AN DF
·Cucumber, watermelon, pineapple with Tajin
House Fried Kettle Chips & Dip V AN
Choice of chip flavor (1):
Ranch
BBQ
Sea salt & pepper
Choice of dip (1):
Onion
Roasted poblano ranch
Creamy roasted garlic chili
Create Your Own Energy Mix V
·Wasabi peas, dried pineapple, dried blueberries, dried strawberries, dried kiwi slices, dried papaya, banana chips, yogurt covered raisins, milk chocolate chips, sunflower seeds

House Fried Tortilla Chips V VG AG AN DF
·With salsa roja & salsa verde
Acai Yogurt Cups V AN
·With granola, honey, toasted coconut, blueberries & strawberries
Bagged Snacks*
Energy Bars*
Granola Bars*
*Dietary labeling on packaging

BOXED LUNCHES

Includes (1) sandwich OR salad, (2) sides & (1) dessert.

SANDWICHES

Woodlands Turkey AN
·With smoked turkey, gouda cheese, vidalia onion & peach chutney on a honey wheat roll
Golden BBQ Chicken AN
·With sliced honey BBQ smoked chicken, cheddar cheese, grilled red onion slaw & golden BBQ sauce on jalapeno cheese bread
Shaved Prime Rib AN
·With bell pepper, onions & provolone on black pepper challah roll
Pit Smoked Ham AN
·With swiss cheese, leaf lettuce, tomato, honey mustard, pretzel bun
Roasted Butternut Squash V
·With caramelized onions, bib lettuce, basil pesto, ciabatta roll
Lemon Basil Chicken Salad AN
·With lemon herbed marinated chicken, fresh basil, diced celery, red onions, thyme basil mayo on croissant
Asian Chicken Wrap AN
·With crunchy broccoli slaw & edamame paired with tender grilled chicken pieces tossed in a honey sriracha sauce on a flour tortilla

SALADS

Chicken Caesar Salad AN
·Romaine hearts, herbed marinated grilled chicken, shaved parmesan & croutons with a creamy caesar dressing
Mediterranean Chopped Salad V VG AG AN DF
·With mixed greens, tomatoes, cucumbers, onions, chickpeas, vegan feta, & olives with rose wine citrus vinaigrette

SIDES

Piece of Whole Fruit V VG AG AN DF
Vegetable Pasta Salad V VG AG AN DF
Kettle Chips V AN
Quinoa Tabbouleh Salad V VG AG AN DF
Greek Potato Salad V AN
Assorted Cheese Cubes V AN

DESSERTS

Fresh Fruit Cup V VG AG AN DF
Chocolate Chip Cookies V AN
Fudge Brownie V AN

***Beverages sold separate**

UPGRADES AVAILABLE
Bento Upgrade
(1) sandwich OR salad, (1) side, (1) dessert
Wood Board Upgrade (max. 50)

PLATED MEALS

BEVERAGES INCLUDED
Coffee, Iced Tea, Ice Water

BREAD SERVICE V AN

·collection of assorted dinner rolls, cut baguettes & focaccia bread with house Tex-Mex black eye pea hummus, honey butter & olive oil

SALADS

Baby Wedge AN
·Iceberg lettuce, candied turkey bacon, herb tossed baby heirloom tomatoes, diced cucumber, shaved red onion, sourdough croutons, avocado ranch dressing

House Mixed Greens V VG AG AN DF
·Organic greens, shaved carrots, sliced cucumber, shredded radish, grape tomatoes, balsamic vinaigrette

Mimosa Salad V VG DF
·Baby spinach & kale tossed with fresh berries, orange segments, toasted almonds, champagne citrus vinaigrette

Romaine Salad V AN
·Romaine wedge, roasted red & yellow peppers, grilled cipollini onion, garlic herb crostini, roasted corn, cotija cheese, red beet & white bean hummus dressing

Bibb & Arugula Caprese V
•Marinated mozzarella, roasted red & yellow tomatoes, lemon oil dressed arugula, chiffonade basil pesto dressed plate, balsamic reduction

Prosciutto Wrap Salad AN
•Sliced prosciutto di parma, blanched asparagus, gem lettuces, roasted peppers, marinated olives, feta cheese, charred red onions, roasted yellow & red grape tomatoes with balsamic lemon vinaigrette

CHICKEN ENTREES

Chicken Piccata AN
•Angel hair pasta, lemon caper crème, asparagus bundle, grilled lemon

Black Garlic Hot Honey Chicken AN
·Sweet potato puree, haricots verts & roasted peppers

Southern Stuffed Chicken AN
•Grilled corn, collards, & black bean stuffed with creole mustard jus, roasted red bliss potatoes & garlic herb bistro vegetables

BEEF ENTREES

Garlic Pepper Flat Iron Steak AN DF
·Cumin oiled fingerling potatoes, grilled asparagus & red peppers, chimichurri sauce

Smoked Mole Braised Short Rib AN
Jalapeno black bean corn masa stuffing quenelle, cumin calabaza ranchero with toasted pumpkin seeds

Beef Tenderloin AN
·Green onion pomme purée, truffle honeyed carrots, port wine reduction glace

VEGAN ENTREES

Eggplant Roulades V VG AG AN DF
·Grilled bistro vegetables, couscous, red pepper coulis

Upside Down Vegan Shepherd's Pie V VG AN DF
·Horseradish & EVOO mashed potatoes topped with stewed herb impossible crumble in a rich tomato sauce & vegetables

Jackfruit Yellow Curry V VG AN DF
·Sweet & spicy jackfruit curry with onion seed rice

PLATED MEALS (CONT.)

BEVERAGES INCLUDED

Coffee, Iced Tea, Ice Water

DUET ENTREES

Crawfish Stuffed Chicken & Redfish AN
·Spiced spinach yukon gold mash, roasted corn & black bean confit, etouffee sauce, pineapple red pepper jam

Kona Fresno Rubbed Short Rib & Sea Bass AN
·Coffee & chile braised short rib, garlic herb seared sea bass, cheddar grit corn cake, sriracha fried brussels, espresso cocoa demi, lemon grass beurre blanc

Petite Filet & Stuffed Chicken AN
·4 oz grilled filet mignon with port reduction, spinach & mushroom stuffed chicken breast, red pepper coulis, seasonal vegetable, truffled mac & cheese

Grilled Lamb & Scallops AN
•Herb grilled lamb chop, garlic roasted fingerling potatoes, orange blackberry chutney, seared sea scallops, pea puree, bacon jam

DESSERTS

Tres Leches Cake V AN
•Minted strawberry pico

Seasonal Fruit Tart V AN
·Candied peach amaretto compote

Lemon Brule Tart V AN
·Blueberry mint compote

Vietnamese Coffee Ganache Tart V
·Vanilla bean caramel, whipped cream

Chocolate Bomb V AN
·Coconut anglaise, chocolate cigar

CHILLED ENTREES

Smoked Pork Tenderloin AN
·Sliced gochujang & sweet soy sliced pork tenderloin wrapped in jalapeno bacon, pecan smoked and topped with plum compote, curried fingerling potato & spinach salad, 5 spiced honeyed carrots

Chicken & Waffle Salad AN
•Panko crusted chicken, grilled corn & cucumber pico, roasted baby carrots, blistered sweet peppers, dried fruit, roasted beets, peppered goat cheese quenelle, cinnamon brown sugar waffle chips, cherry maple vinaigrette

Ensalada Birria AN
·Birria marinated & smoked sliced beef tenderloin, cilantro lime marinated artichokes, roasted yellow peppers, fire blistered tomatoes, grilled calabaza planks, grilled onions, black beans, spice boiled corn cob section, shaved Texas redneck cheddar, cumin chipotle deviled egg with crisp chicharron, roasted pepitas, fried birria spiced tortilla crisps, spiced chimichurri vinaigrette

MOUTH-WATERING TABLES

CHEF'S TABLES *15 guest minimum

BEVERAGES INCLUDED

Coffee, Iced Tea, Ice Water

SOUP, SALAD & SANDWICH PACKAGE

SOUPS with tortilla strips

Chicken Tortilla Soup AN
Corn & Black Bean Caldo V AG AN DF

SANDWICHES

Shaved Roast Beef AN
·with malbec braised mushrooms, roasted red peppers, arugula, horseradish boursin spread on a black peppercorn hoagie

Black Forest Ham AN
·with roasted red peppers, arugula, gruyere cheese, apple shallot compote on a pretzel roll

Smoked Chicken AN
·with peppercorn bacon, aged cheddar, balsamic roasted pepper chutney, grilled red onions, leaf lettuce, chili lime aioli on jalapeño cheddar bread

SALADS

Nicoise Salad V AG AN DF
·with european-style greens, hardboiled eggs, green beans, kalamata olives, grape tomatoes, onion & red wine vinaigrette

Whole Roasted Carrot & Pecan Arugula Salad V AG DF
·with shaved red onions, candied pecans, lentils topped with rocket arugula, white balsamic vinaigrette, dill crème

DESSERT

Assorted Cookies V AN

BLUESMOKE PACKAGE

SALADS

Twice Baked Potato Salad AN
·Baked russet potatoes, green onions, candied bacon bits, shredded cheddar, sour cream herb dressing

Citrus Quinoa Grain Mustard Cole Slaw V VG AG AN DF
·Kale, brussel sprouts, red quinoa, cabbage, carrots, mustard citrus vinaigrette

ENTREES

BBQ Spiced Smoked Brisket AN DF
·Pecan & oak smoked, house blend rub

Pulled Pork Shoulder AN DF
·Pecan & oak smoked, house blend rub

Beer Brined Smoked Whole Chicken AN DF
·Local seasonal craft beer brined, BBQ rubbed, smoked

ACCOMPANIMENTS

Pickle Chips, Sliced Onions, Jalapenos V VG AG AN DF
Jalapeno Cheddar Texas Toast V
Traditional White Texas Toast V
Citrus Whiskey BBQ Sauce V AN DF

SIDES

Pit Smoked Baked Beans V AN
6 Cheese Cheesy Corn V AN
Green Beans V VG AG AN DF

DESSERTS

Sweet Potato Cheesecake Tarts V AN
Lemon Bars V AN

CHEF'S TABLES (CONT.) *15 guest minimum

BEVERAGES INCLUDED
Coffee, Iced Tea, Ice Water

TEX MEX PACKAGE

Served with corn tortillas, flour tortillas, salsa roja & salsa verde

SALADS

Mixed Greens V AG AN DF
·Organic field greens, jicama, orange segments, grilled calabaza, heirloom tomatoes, honey chipotle lime dressing

Elote Street Corn Salad V AN
·Romaine, corn, black beans, roasted tomatoes, cotija, Tajin, tortilla strips, grilled peppers, charred red onions & creamy chipotle parmesan dressing

ENTREES

Chili Lime Pork Skirt Steak Fajitas AN DF
·Sliced grilled marinated pork, caramelized peppers & onions, cotija, pico de gallo

Birria Braised Barbacoa AN DF
·Chili garlic spiced pulled beef, cotija, pico de gallo

Pollo Adobado AN
·Ancho marinated chicken breasts & thighs, slow cooked peppers, queso fresco, cotija, pico de gallo

Vegan Tamales V VG AN DF
·Masa harina, mixed vegetables, corn husk, pico de gallo

SIDES

Charro Beans V AG AN DF

Cilantro Rice V VG AG AN DF

Calabaza & Nopales Ranchero V AN DF

DESSERTS

Spiced Oaxacan Chocolate Bread Pudding V AN
·with local whiskey caramel sauce

Salted Margarita Cheesecake Tarts V AN

GOOD OL' SOUTHERN PACKAGE

SALAD

Southern Ratatouille Salad V AG AN DF
·Grilled zucchini, grilled yellow squash, roasted peppers, pickled okra, black-eyed peas, roasted tomatoes, blend of Texas field greens, chopped romaine, rose champagne vinaigrette

ENTREES

Chicken Fried Steak AN
·Tender beef cutlets, breaded & fried, topped with peppercorn cream gravy

Shrimp Boil AN DF
·Peeled gulf shrimp, red potatoes, corn cob, smoked beef sausage, seasoned broth

Smoked Turkey AN DF
·Pecan & oak wood smoked, house blend spiced rub, citrus BBQ sauce

Vegan Green Bean & Corn Cassoulet V VG AN DF
·Smoked jackfruit, green beans, white beans, beyond sausage, hill country wine, garlic toasted panko

SIDES

Cornbread V AN
·with honey butter

Buttermilk Biscuits V AN

Maple Roasted Sweet Potatoes V AN

Thyme Garlic Buttered Corn on the Cob V VG AN

Southern Braised Greens V AG AN DF

DESSERTS

Peach Cobbler V

Pecan Pie V

CHEF'S TABLES (CONT.) *15 guest minimum

BEVERAGES INCLUDED
Coffee, Iced Tea, Ice Water

THE STEAKHOUSE PACKAGE

SALAD

Chop Salad V VG *AN DF*
·Romaine, iceberg, bell peppers, red onions, cucumbers, radishes, carrots, broccoli, kalamata olives, ranch dressing & red wine vinaigrette*

SIDES

Au Gratin Potatoes V AN
Blanched Asparagus V AG AN
·with garlic butter & roasted bell peppers
Honey Glazed Baby Carrots V AG AN DF

ENTREES

New York Strip Medallions AN
·Garlic herb seasoned, grilled with compound butter, burgundy demiglace
Pan Roasted Lemon Garlic Chicken AN
·Skin on chicken breast, golden seared, lemon thyme velouté
Grilled Salmon Florentine AN
·Garlic herb seasoned salmon, beurre blanc sauce with roasted tomatoes & sauteed spinach
Garlic Mushroom Truffle Mac & Cheese AN
·Roasted cremini mushrooms, roasted garlic cloves, 6 cheese cream sauce, truffle oil, fresh pasta, truffle salted toasted herb panko crumb topping

DESSERTS

Warm Smores Bread Pudding V AN
·with caramel glaze & chocolate sauce
Assorted Mini Cheesecake Bites V AN

TASTE OF HOUSTON PACKAGE

SALAD

Grilled Peach & Kale Salad V VG AG AN DF
·Cilantro oiled peaches, romaine, baby kale, blueberries, diced cucumber, roasted shallots, sliced watermelon radish, balsamic vinaigrette

SIDES

Cumin Grilled Calabaza V AN DF
with roasted tomatoes & jalapenos
Green Chili & Local Cheddar Grits V AN
Poblano Cheddar Creamy Mac & Cheese V AN

ENTREES

Smoked Mole Club Steaks AN DF
·Garlic herb rubbed baseball cut sirloin steaks, grilled & smoked, topped with mole steak sauce, pumpkin seeds, & green onions
Beer Brined Smoked Whole Chicken AN DF
·Local seasonal craft beer brined, 5 spiced BBQ rubbed and smoked, 8 cut served with sweet soy hoisin BBQ sauce
Sweet Thai Chili Shrimp & Chorizo Saute AN
·Gulf shrimp, peppers, onions, garlic & spiced sausage cooked in a sesame sweet chili sauce
*Option to substitute tofu & vegan chorizo to make vegan

DESSERTS

Blueberry White Chocolate Tres Leche Bread Pudding V AN
Churro Cheesecake Tarts V AN

RECEPTION ACTION STATIONS

***minimum of 50 guests - culinary attendant required - client to arrange power**

Carved Smoked Sausage (AN) **needs (1) heat lamp per station*
·Mini baguette, grilled onions & peppers, grain mustard, mustard potato salad

Carved Herb Roasted Turkey (AN) **needs (2) heat lamps per station*
·Citrus coleslaw, maple bacon pepper chutney, pretzel roll, roasted fingerling potatoes

Hoisin Chili Smoked Pork Belly (AN) **needs (2) heat lamps per station*
·Seaweed salad, steamed bao bun, garlic guava chili BBQ sauce, wonton crisps

Dr. Pepper Glazed Carved Brisket (AN) **needs (1) heat lamp per station*
·Pineapple ginger cucumber coleslaw, peppercorn roll, kettle chips

Smoked Ribeye (AN) **needs (2) heat lamps per station*
·Horseradish cream, cut baguette, creamed spinach

RECEPTION STATIONS

***minimum of 25 guests per station**

Texas Cheese & Charcuterie Display (AN)
·Collection of locally produced cheeses from Houston Dairy Maids accompanied with sliced cured meats, assorted jams, oils, marinated olives, crostini, & crackers

Fresh Crudité Display
·Cut seasonal vegetables with assorted dips:
red pepper hummus (VG)(V)(AG)(AN)(DF), jalapeno ranch (V)(AN), caramelized shallot (V)(AN), lemon basil pesto

Fresh Spring Rolls ***min. 25 per flavor**
Tofu
Beef
Chicken
Shrimp
·with dipping sauce: yuzu ponzu, sweet chili, soy & peanut sauce

Lettuce Wraps ***min. 25 per flavor**
Tofu
Beef
Chicken
Shrimp
·Vegetarian glass noodle salad filled lettuce wraps with dipping sauce: yuzu ponzu, sweet chili, soy & peanut sauce

Gourmet Nacho & Salsa Bar (AN)
·Tortilla chips, beef picadillo, spiced queso, sour cream, jalapenos, pico de gallo, salsa roja, salsa verde, lemon guacamole

Tex-Mex Rice Bar (AN)
·Cilantro & black bean rice, yellow rice, carne guisada (AN), shrimp ranchero (AN), chicken tinga (AN) & squash ranchero (V)(AN) with sour cream, shredded cheddar, cotija, jalapenos & lime wedge

Bavarian Pretzel - Salted (V)(AN)
·served with beer mustard and spicy queso

Bavarian Pretzel - Cinnamon Sugar (V)(AN)
·served with whipped vanilla cream cheese dip

Hummus, Tapenade & Whipped Feta (V)(AN)
·with sliced cucumbers, carrots, celery, pita chips & crackers

HORS D'OEUVRES

*minimum of 25 pieces per item

CHILLED

Smoked Salmon Cucumber Cup AG AN
·with dilled crème

Jerk Tuna Waffle Cup AN
·with mango chutney, scallion, roasted jalapeno crème

Pan Seared Scallop AG AN
·with edamame ginger pure & sweet soy

Shrimp Cocktail Trio
·Mix of traditional (AG)(AN), creole remoulade (AN), mint julep (AG)(AN)

Antipasti Skewer AN
·Collection of marinated vegetables, meats, & cheese

Chilled Beef Tenderloin Crostini AN
·Boursin cheese, spinach, shaved beef, caramelized onion, horseradish crème

Grilled Vegetable Ratatouille Crostini
·with artichoke sundried tomato spread

Watermelon Poke Shooters V VG AG AN DF
·with wakame

Vegetable Campechana Pots V VG AG AN DF

Citrus Roasted Pulled Chicken Plantain Tostada V AN

Crawfish Sliders AN
·Crawfish tails, black beans, grilled corn, peppers, creole mustard aioli, lettuce on challah roll

Smoked Duck Wonton AN
·Sliced duck breast with green onion, peach compote & sriracha creme

WARM

Polynesian Glazed Pork Belly Skewers AG AN
·with pineapple jalapeno relish

Chorizo Empanada AN
·with chipotle ranch

Pulled Pork Slider AN
·citrus mustard slaw, smoked pulled pork shoulder, house BBQ sauce, onion roll

Lamb Chop Lollipop AG AN
·with roasted garlic chimichurri

Beef Brisket Arancini AN
·with tomato BBQ sauce pipette

Mini Beef Wellington AN
·with blueberry sage compote

Smoked Brisket Slider AN
·citrus mustard slaw, smoked beef brisket, house BBQ sauce, onion roll

Smoked Short Rib & Green Chili Arepa AN
·with garlic chili, salsa roja, cotija & pico de gallo

Black Bean Empanada V AN
·with avocado crème, mango, black bean, pico de gallo

Corn & Edamame Quesadilla V AN
·with salsa roja

Mini Mushroom Beggars Purse V AN

Truffle Mac & Cheese Bite V AN
·with truffle cheese sauce pipette

Vegetable Pot Sticker V AN DF
·with sweet soy garlic sauce

Houston Chicken Firecrackers AN
·Bacon wrapped chicken breast stuffed with jalapeno, skewered & tossed in spicy teriyaki glaze

Mini Shrimp & Grit Pots AN

Mini Crab Cake AN
·with lemon aioli

Smoked Chicken Slider AN
·citrus mustard slaw, smoked pulled chicken, house BBQ sauce, onion roll

DESSERTS

Fresh Baked Cookies V AN
Brownies V AN
Truffles & Macarons V
·Collection of chocolate truffles & assorted parisian macarons
Butterscotch Chocolate Toffee Tres Leche Bread Pudding V AN
·Sweetened three milk saturated croissants, butterscotch chips, chocolate chunks, english toffee candy with a toasted marshmallow topping
Spiced Pork Belly & Pecan Pralines
·Southern style candied vanilla sugar medallion with jalapeno cured pork belly & pecans
Waffle Sundae V **minimum of 25 / requires attendant*
·Brown sugar crystal waffles, vanilla ice cream, strawberry sauce, chocolate sauce, peanut butter sauce, caramel sauce, mixed berries, colored sprinkles, oreo cookie crumbs, crushed heath bar and butterfinger pieces, M&Ms, maraschino cherries, whipped cream
Texas Sweet Tooth **minimum of 25*
·Assorted fudge, mini cookies, flan shooters, chocolate dipped berries, chocolate dipped candy-coated bacon, chocolate dipped candy-coated marshmallows, cinnamon sugar churros with chocolate dip
Sheet Cakes
Choice between chocolate or vanilla cake; chocolate or vanilla frosting; wording included (choice of color)
Full Sheet Cake
Half Sheet Cake
UPGRADE to add a custom logo

NON-ALCOHOLIC BEVERAGES

GRB Proprietary Coffee (Regular or Decaf)
UPGRADE: Flavored Syrups
Starbucks Coffee (Regular)
UPGRADE: Flavored Syrups
Assorted Hot Teas
·With lemon and honey
Dirty Soda Bar (150 servings) **requires attendant*
·Will include a list of suggested mixes
Includes:
Pepsi, Diet Pepsi, Starry
Syrups:
Coconut, Pineapple, Mango, Cherry, Raspberry, Vanilla, Blue Raspberry
Creams:
Vanilla Sweet Cream, Half & Half
Garnish:
Lime, Lemon, Cherry
Signature Infused Waters
·Strawberry Kiwi / Cucumber Lemon / Minted Watermelon
Assorted Soft Drinks (12 oz)*
Aquafina Bottled Water (12 oz)*
Perrier Sparkling Water (12 oz)*
Energy Drinks
·Rockstar, Celcius
Unsweet Iced Tea
·With sweeteners
Lemonade
Water Cooler Rental
·no longer includes 1 jug
5 Gallon Water Jugs **may require attendant*
Keurig Machine Rental
·Includes 24 regular, 12 decaf k-cups, water, cups, lids, sleeves, stirrers, napkins, sugar, half & half
+K-cups available at an additional cost
Cold Brew Keg (75 servings) **requires attendant*
·Includes 12oz cups, ice, (1) flavored syrup, half & half and sugar
+Nitro connection fee per kegerator

***Available on consumption**

ALCHOLIC BEVERAGES

BAR OPTIONS

Rentals available

All alcohol must be purchased through and served by a Levy RAS and TABC Certified Bartender; Bar front required

FOR PURCHASE BAR

***See your sales manager to arrange**

Minimums Apply / Requires Levy Bartender / Power Required / Cashless – Tap to Pay or Credit/Debit Card Only

HOSTED BAR

Cocktails **available on consumption / minimum 50*

·Includes mixers. Tito's Handmade Vodka, Bombay Sapphire, Bacardi Superior, Hornitos, Crown Royal, Jack Daniels, Dewars White Label

Beer **available on consumption*

·Michelob ULTRA, Miller Lite, Modelo, Blue Moon, Shiner Bock, St. Arnolds Art Car IPA, Karbach Love Street Blonde

Keg Beer (160 servings) **client to arrange power*

·Keg's are Special Order – Pricing and Available Provided Upon Request – No In-House Inventory

Once a Keg has been Ordered it Cannot be Cancelled

Wine **available on consumption*

·Proverb: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Sparkling Wine **available on consumption*

·Wycliff: Brut, Brut Rose

PACKAGES

Champagne Toast (50 servings)

·Premium Prosecco with disposable flutes

Bloody Mary Bar (100 servings)

·Tito's Handmade Vodka, Zing Zang Original, Bloody Revolution Habanero, Tabasco, Worcestershire, Salt Rimmer, Tajin Rimmer, Green Olives, Lime Wedge, Celery Stick

Margarita Bar (100 servings)

·Hornitos Tequila, Classic Mix, Strawberry and Mango Flavoring, Salt Rimmer, Tajin Rimmer, Sugar Rimmer, Lime Wedge

Frozen Margarita Package (75 servings) **client to arrange power*

·Classic Margarita with (2) Flavored Syrups

Includes machine rental and 9oz servings per person

+Additional batches available at additional cost

Texas Wine Experience (100 servings)

·Four Texas Made Wines – 5 Bottles per Type

Chapelton Estate: Blanc du Bois, Cabernet, Zinfandel, Bubble Rose

HTX Beer Package (120 servings)

·Two Houston Breweries – 5 Cases

Breweries:

Eureka Heights Brew Co (7 miles)

8th Wonder Brewing (2 blocks)

Texas Beer Package (120 servings)

·Three Texas Breweries – 5 Cases

Breweries:

Shiner Bock Brewery (122 miles)

St. Arnolds Brewing Company (2 miles)

Karbach Brewing Co (10 miles)

Eureka Heights Beer Package (120 servings)

·5 Cases

Buckle Bunny Cream Ale / Mini Boss IPA / 713 Pilsner

Texas Beer Wall (480 servings) **client to arrange power*

·Three Texas Breweries / 1 Keg from each

Shiner Bock, Karbach Love Street, St. Arnolds Art Car IPA

*Includes LED lights (you choose your color)

POLICIES & GUIDELINES

EXCLUSIVITY
Levy is the exclusive provider for all food and beverage for the George R Brown Convention Center. No outside food or beverage items are allowed to be brought in without written approval from Levy.

CATERING AGREEMENT
A signed copy of the catering agreement must be received no later than **45 calendar days** prior to the first day of services. Any changes or requests must be reviewed and approved by Levy's legal team.

GUARANTEE DUE DATES
45 calendar days prior to the first day of services – menu selections with function details and minimum guest count guarantees .
30 calendar days prior to the first day of services – final submission for additional services.
14 calendar days prior to the first day of services – final guest count guarantees; any changes or additions after this date are subject to a 15% late fee and are based upon availability.
7 calendar days prior to the first day of services – any changes or additions after this date are subject to a 25% late fee and are based upon availability.

PAYMENT / DEPOSIT
30 calendar days prior to the first day of services – 75% of catering services invoiced due
7 calendar days prior to the first day of services – remaining balance for catering services invoiced due
*if paying by ACH/Wire/EFT remittance with proof of payment is required a minimum of 14 calendar days prior to the first day of services to ensure payment will be on time.
*credit card required on file for any onsite orders and consumption charges.

TAXES AND FEES
Menu pricing does not include taxes or administrative fees:
8.25% State Sales Tax
8.25% Mixed Beverage Tax (on alcohol)
23% Administrative Fee
*please note that the admin fee is not a tip or gratuity and is not distributed to service employees. Additional payments for tips or gratuity for service, if any, is voluntary, at your discretion and must be given directly to that employee.

SERVICE TIME FRAME
Catering services will be provided within a two-hour timeframe, after which all products and equipment will be removed. Catering services will require access to the assigned location no less than two hours prior to the scheduled start time to ensure all equipment and product is set.
*if less than two hours is available, additional labor fees may apply.

BAR SERVICES
All services with alcoholic beverages require a Levy RAS and TABC certified bartender. Under no circumstances may alcohol be brought into or removed from the facility at any time. All alcohol will be sourced through Levy and it's approved vendors.
*donations and/or discounted product is not permitted.

SERVICE STAFF
Guest to Server Ratio is 1 server per 20 guests for plated meal functions (rounds of 10) and 1 server per 50 guests for buffet style functions.
*if service requires more/less than rounds of 10 and/or are set crescent, classroom, conference, or other, additional labor fees may apply.

OVERSET POLICY FOR PLATED MEAL FUNCTIONS
Levy will provide 5%, up to 20 plates, complimentary for plated meal functions – this overage will consist of special dietary meals; if additional meals are needed client can order separately; standard rates apply. Any overset tables above the guaranteed guest count, based on rounds of 10, will have a linen and a "reserved" sign only. The overset does not include food or beverage items. Those would be available for additional costs.

LINEN
Levy provides complimentary, black, lap length, linen for rounds for all food and beverage services (white available with limited inventory). Linens will be provided to cover the number of round tables based upon your meal guarantee with rounds of 10. Additional linens will result in an additional fee and may require labor fees.
Guest tables and chairs are to be arranged through the facility event team. Food and beverage tables are provided by Levy.
Linen for round tables where no food and beverage is ordered are available for rental for an additional fee plus labor fees. Please see your sales manager for specifics.
Lap length linens for classroom tables are available for rental, with limited inventory. Please see your sales manager for pricing and availability. Labor fees may apply.

SMALL GROUP FEE
There is a fee for all orders under 15 guests, unless otherwise stated.

SPECIAL DIETARY REQUIREMENTS
Please be advised that common allergens, including egg, milk, wheat, soy, sesame, peanuts, tree nuts, fish and shellfish are present in our facility. The potential for cross-contact is higher at self-serve, fryer and made to order stations. If you or your guests have a food allergy or special dietary need, please speak with your sales manager and/or manager on the floor before making selections.

SUSTAINABILITY
All services, except for plated meals, are provided on sustainable disposable ware. This is done to contribute towards the facility's LEED Gold Certification and green initiatives.
Services may be upgraded to have china, glassware, silverware and cloth napkins for an additional fee per person, per service.

Levy
GRB
HOUSTON