



HOUSTON
INSPIRED
CATERING

MENU

A vibrant floral centerpiece featuring yellow roses, red gerberas, and orange lilies, surrounded by greenery and small purple flowers. The centerpiece is set on a dining table with white plates, glassware, and silverware. The background is softly blurred, showing more of the table and a hint of a restaurant interior.

A WARM HOUSTON

Houston Welcome

Welcome to the **George R. Brown Convention Center** in **Houston, Texas**. Our team of talented professionals looks to create a unique and authentic food experience for you and your guests.

ABOUT EXECUTIVE CHEF

Dominic Soucie

Dominic started his culinary journey as a teenager in the Maine tourist town of Boothbay Harbor working at many of the town's restaurants. Upon graduation from college, Dominic worked in Boston and was part of the opening team for the Boston Convention and Exhibition Center.

Dominic relocated from New England to Houston and the George R Brown Convention Center in 2009 to get more firsthand exposure to other regional cuisines.

In 2013 he took the reigns as Executive Chef for Minute Maid Park and the Houston Astros where he operated and oversaw all food operations for the fans and took the lead on the culinary program for the players.

In May of 2018 Dominic returned to the GRB team again as the Executive Chef.

Dominic holds degrees in both Culinary Arts and Food Service Management from the world renowned Johnson & Wales University in Providence, Rhode Island and also has PRO CHEF II certification from the iconic Culinary Institute of America in Hyde Park, New York.

When not in the kitchen, Dominic enjoys spending time at the golf course, traveling the world for new flavor fusions to bring back, and home brewing experimental beers.



*My team and I are **eager and excited** to create menus and experiences for our guests that share the **cultural diversity** of our city, but also stay true to the **southern root flavors** that helped build it.*

“ ”

Dominic Soucie
EXECUTIVE CHEF



OUR UNIQUE Breakfast Offerings

Breakfast is the most important meal of the day and we take that very seriously. From our signature freshly baked pecan cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, **we will make sure you start your day off right.**

SIGNATURE HOUSTON Breakfast Experience

Our signature spread of pecan cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal fruits and a coffee selection. **15.75 PP** ●

Want even more options? Enhance your Signature Houston Breakfast Experience by choosing from the wide array of enhancement items below.

EGGS, YOGURTS, HOT CEREALS & BREAKFAST MEATS

- Scrambled Eggs ●●
- Three Cheese Quiche ●
- Egg Casserole with Country Ham, Spinach and Jack Cheese ●●
- "Texas Style" French Toast Casserole ●
- Steel Cut Oatmeal with Seasonal Toppings ●●●
- Assorted Cereals
- Stone Ground Grits ●●●
- Yogurt ●●
(Plain, Fruit Flavored and Lowfat)
- Pork Sausage Links ●
- Hickory Smoked Bacon ●
- Turkey Sausage Links ●
- Chilaquiles Casserole ●●

CHOOSE TWO - 10.50 PP
+ 5.50 per guest for additional choice

BREAKFAST BREADS & PASTRIES

- Fresh Baked Muffins ●
- Cornbread with local Honey Infused Butter ●●
- Whiskey Pecan Pound Cake ●
- Flaky Danish Pastry ●
- Butter Croissants with Jams ●

CHOOSE TWO - 6.25 PP
CHOOSE THREE - 8.50 PP

PLATED BREAKFAST

All of our items are served with warm freshly baked pastries, juice, and coffee service.

Avocado & Roasted Pepper Frittata served with breakfast potatoes, chicken and apple sausage. **29.50 PP** ●

Farm Fresh Scrambled Eggs served with potato hash and pecan smoked bacon. **26.25 PP** ●

Hardwood Smoked Bacon Quiche with jack cheese, yukon gold potatoes and turkey sausage links. **26.25 PP**

"Texas Style" French Toast with berry compote and maple syrup served with breakfast sausage. **26.25 PP**

BREAKFAST SANDWICHES

Southern Breaded Chicken & Egg Biscuit
Country Ham, Avocado, Pimento Aioli & Egg on Ciabatta
Chorizo, Jack Cheese & Egg Croissant
Egg White, Spinach & Cheddar Cheese on Egg Muffin ●

8.50 EA

BREAKFAST TACOS

Choice of one - bacon, barbacoa or homestyle hash potatoes ● with scrambled eggs and shredded cheddar in flour tortillas served with pico de gallo and salsa verde.

8.50 EA

● Vegetarian ● Vegan ● Avoiding Gluten



ALL DAY *Breaks*

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory with fresh seasonal crudité's. Customize your snack break selections to **suit any time of day!**

CREATE YOUR OWN *Energy Mix*

An assortment of gourmet favorites allows your guests to customize a sweet or savory combination.
9.50 PP ●

Guests are able to choose from the items below to create their unique energizing mix.

- Dried Papaya
- Roasted Peanuts
- Dried Pineapple
- Dried Cranberries
- Yogurt Raisins
- Chocolate Chunks
- Roasted Almonds
- Banana Chips
- Granola

GOURMET NACHO & SALSA BAR

Zesty beef picadillo, spicy queso sauce, pico de gallo, crispy corn tortilla chips, and our house salsa verde & roja. Served with sour cream & jalapeños. ●

12.50 EA

HUMMUS TRIO

Traditional, roasted bell pepper and kalamata olive hummus'. Served with crispy carrots, cucumbers, celery, crackers, and bagel chips. ●●

10.50 PP

A LA CARTE

Chef's Selection Assorted Cookies
53.25 DZ ●

Brownies **53.50 DZ ●**

Breakfast Pastries **56.75 DZ ●**

Cupcakes **56.75 DZ ●**
(Chocolate Devil's Food Cake with Vanilla Coffee Porter Frosting, Red Velvet with Margarita Cream Cheese Frosting, Vanilla Bean with Cajeta Caramel Frosting)

Energy Bars **56.75 DZ**

Bagged Chips **45.00 DZ**

Granola Bars **34.50 DZ**

Whole Fruit **42.00 DZ ●●●**

Fresh Cut Fruit Cups **8.50 EA ●●●**
(Seasonal Melons & Berries)

Potato Chips & Choice of Dip **48.25 LB ●●**
(Caramelized Onion Dip, Poblano Ranch Dip, Bleu Cheese Dip)

Mixed Nuts **29.25 LB ●●●**

**Served in individual 2 oz. cups.*

Fresh Fried Tortilla Chips and Salsa Verde & Roja **52.50 LB ●●●**

**Served in 1 oz. individual bags.*

Individual Yogurts **4.25 EA ●●**

● Vegetarian ● Vegan ● Avoiding Gluten

FRESH MARKET *Salads*

Let us bring the farmer’s market to you. We’ve selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect -- and personalized just for you.



BUILD YOUR OWN *Salad Bowl*

Build your own salad bowl from a wide variety of greens, proteins, cheeses, toppings, and your favorite house-made dressings.

31.00 PP

Salad bowl includes the choices below.

Greens - Choose one

Proteins - Choose one

Cheese - Choose one

Toppings - Choose four

Dressing - Choose one

Salads are pre-packaged.

No substitutions.

Minimum of 50 salads per type.

GREENS

- Mixed Baby Greens ●●
- Romaine Lettuce ●●
- Iceberg ●●
- Spinach ●●
- Kale and Field Greens Blend ●●

PROTEINS

- Grilled Chicken ●
- Mesquite Smoked Brisket ●
- Roast Turkey ●
- BBQ Smoked Pork ●
- Applewood Bacon ●
- Cajun Rubbed Tofu ●●●
- Cilantro Grilled Shrimp +1.00 ●

CHEESE

- Bleu Cheese ●
- Jack Cheese ●
- Cheddar Cheese ●
- Shaved Parmesan
- Feta Cheese ●

TOPPINGS

- Shaved Carrots ●●
- Cut Celery ●●
- Kalamata Olives ●●
- Grape Tomato ●●
- Hard Cooked Egg ●
- Broccoli Nibs Florets ●●
- Cucumbers ●●
- Pecans ●●
- Garbanzo Beans ●●
- Red Onions ●●
- Avocado ●●
- Sliced Mushrooms ●●
- Black-eyed Peas ●●

DRESSINGS

- Balsamic Vinaigrette ●●●
- Creamy Parmesan ●
- Citrus Vinaigrette ●●
- Avocado & Tequila-lime Vinaigrette ●●
- Classic Ranch ●●

● Vegetarian ● Vegan ● Avoiding Gluten



ON-THE-GO Offerings

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our take on the box lunch delivers luscious local flavors, high quality ingredients and easily customized offerings that will please even the most particular palates.

CHEF'S BEST *Boxed Lunches*

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches or crisp farm-fresh salads with crunchy sides and sweet treats. **31.00 PP**

Box lunches include the choices below.

Drinks sold separately.

Gourmet Sandwich OR Salad - Choose one

Sides - Choose two

Desserts - Choose one

GOURMET SANDWICHES

Woodlands Turkey with shaved smoked turkey, gouda cheese, vidalia onion and peach chutney on a honey wheat roll.

Grilled Chicken with braised spinach, roasted tomato and avocado aioli on ciabatta.

Roast Beef with gruyère, horseradish and arugula on black pepper challah roll.

Smoked Ham with swiss cheese and mustard butter on pretzel bun.

ZLT Flatbread with zucchini, sundried tomato pesto and pepper jack cheese. ●

Fajita Wrap with grilled pineapple, cumin marinated chicken, grilled peppers, onions, spicy aioli and chihuahua cheese on a sundried tomato wrap.

GOURMET SALADS

Chicken Caesar Salad with cut romaine hearts, herb marinated grilled chicken, shaved asiago cheese and croutons served with caesar dressing.

Vegetable Cobb Salad with mixed greens, cucumber, tomato, feta cheese, boiled egg, diced red onions and roasted peppers served with a balsamic vinaigrette. ●

SIDES

Assorted Seasonal Whole Fruit ●●●

Vegetable Pasta Salad ●●

Kettle Chips ●

Mustard Potato Salad ●●

House-Made Snack Mix ●

DESSERTS

Fudge Brownie ●

Chocolate Chip Cookie with Pretzel and Butterscotch ●

Fruit Cup ●●●

ADD A DRINK

Assorted Soft Drinks - 12 oz. (Coke, Diet Coke, Sprite, Coke Zero) **3.75 each**

Bottled Water - 12 oz. (Dasani) **3.75 each**

Sweet Iced Tea or Lemonade **62.00 per gallon**

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PLATED *Selections*

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients and delectable dishes.

GUEST FAVORITE

Duet Entrées

Can't decide on just one entrée? We've got you covered! Our duet entrée selection is made up of guest favorites that are sure to meet your every craving.

Grilled Petite Filet and Pan Seared

Lemon Chicken with tomato-basil relish, dill harvati risotto cake and caramelized shallot jus. **53.50** ●

Double Colorado Niman Ranch Lamb

Chop and Gulf Shrimp with butternut squash and polenta cake. **68.25** ●

Herb-Crusted Beef Tenderloin and

Maine Sea Scallops with scalloped yukon gold potatoes and red wine sauce. **68.25** ●

Petite Filet Mignon and Seared Salmon

with roasted heirloom potato pancetta hash and three-peppercorn sauce. **55.75** ●

SALAD

Mixed Field Greens Salad with cucumber, grape tomato, carrots and an avocado & tequila-lime vinaigrette. **6.25** ●●

Bibb and Frisee Lettuce Salad with goat cheese, dried cranberries, candied pecans and maple vinaigrette. **6.75** ●●

Tomato & Fresh Mozzarella Salad with olive oil, fresh basil and aged balsamic vinegar. **9.50** ●●

Romaine Salad with lemon caesar dressing, shaved parmesan and garlic croutons. **6.75** ●

Southern Salad with baby greens, mixed berries, spiced pecans, goat cheese and a white balsamic vinaigrette. **7.25** ●●

CHILLED ENTRÉES

Dragon's Gate Asian Chicken Salad with char siu chicken, hoisin noodles, sweet and sour vegetables, asian slaw and wonton croutons. **31.00**

Chophouse Bistro Steak Salad with hearty greens, char-fired bistro steaks, wood-roasted mushrooms, artichokes, and grilled peppers. Served with a balsamic vinaigrette and topped with tobacco onions. **33.50**

Grilled Chicken Salad with grilled chicken, artisan greens, vegetables and a classic mustard vinaigrette. **30.00** ●

Antipasti Salad with romaine hearts wrapped in prosciutto, pesto chicken, fresh mozzarella, grilled olives and oven-dried tomatoes with a balsamic reduction & lemon basil oil. **33.00** ●

VEGETABLE ENTRÉES

Roasted Corn and Black Bean Tart with fire roasted corn, red bell peppers, black beans, onions, avocados and brown rice in a cilantro infused tart shell. **36.75** ●●

Ratatouille Tart with grilled vegetables, herbs and vegan cheese in a sundried tomato tart. Served with chef's choice accompaniments. **36.75** ●

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PLATED *Selections*

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients and delectable dishes.

GUEST FAVORITE *Desserts*

Don't forget to end your meal with a sweet treat. Choose from our selection of guest favorite desserts that are sure to satisfy your sweetest cravings!

Creme Brulee Cheesecake with macerated blueberries. **6.25** ●

Double Chocolate Pecan Bread Pudding with barrel aged whiskey sauce. **7.25** ●

Key Lime with toasted coconut and strawberry coulis. **6.25** ●

Tiramisu with espresso, mascarpone and bittersweet chocolate. **6.75** ●

Flourless Chocolate Cake with raspberry sauce. **6.75** ●●

Pecan Pie **6.75** ●

SEAFOOD ENTRÉES

Barbecue Glazed Salmon with poblano potato hash and seasonal bistro vegetable. **44.00** ●

Flower Embedded Seared Sea Bass with saffronrisotto, citrus butter, sea salted grilled asparagus and grilled pineapple citrus pepper relish. **41.00** ●

PORK ENTRÉES

Apple Brined Double Cut Pork Chop with a praline sweet potato, dirty southern greens and a pinot noir cherry bing sauce. **46.25** ●

BEEF ENTRÉES

Braised Short-rib served with savory bread pudding, braised cremini mushrooms and a natural cabernet reduction.

50.50

Mesquite Smoked Brisket with crushed corn pudding and three cheese spinach souffle. **37.75** ●

Pan Roasted Beef Tenderloin served with a pomme puree and a green peppercorn port reduction. **52.50** ●

CHICKEN ENTRÉES

Lemon Rosemary Chicken with Garlic served with an au gratin potato cake, seasonal vegetables, and herb jus. **33.50** ●

Chili-Spiced Roasted Chicken Breast with acorn squash risotto cake and a red wine cranberry reduction. **39.00** ●

Moroccan Spiced Chicken with orange, tomato, black currants and almonds. Served with basmati rice. **36.75** ●

Spinach and Gouda Stuffed Chicken Breast with baby vegetables, sea salt fingerlings and red pepper coulis. **39.00** ●

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CHEF *Tables*

Our chef tables bring our culinary spirit to life by preparing authentic dishes fresh for your guests. All chef table packages are suited for any time of day and include signature rolls, butter, coffee and iced tea.

TASTE OF HOUSTON *Package*

Our Houston chef table brings the culinary spirit of the region to life.

68.00 PP

Package includes the choices below.

Starters - Choose two, +6.00 for each additional choice

Entrees - Choose three, +8.00 for each additional choice

Sides - Choose three, +6.00 for each additional choice

Desserts - Choose one, +6.00 for each additional choice

STARTERS

Watermelon Arugula Salad with cut watermelon, crisp arugula, sea salt, crumbled feta cheese and spiced pecans served with a balsamic reduction. ●●

Bayou City Caesar Salad with romaine lettuce, cornbread croutons, fried capers, roasted bell peppers, marinated tear drop tomatoes, and cotija cheese served with chipotle caesar dressing & citrus vinaigrette. ●●

Mixed Greens & Berries Salad with organic mixed greens, Texas farmed blueberries, strawberries & black berries, goat cheese, pickled yellow beats, and cucumbers served with a raspberry peach vinaigrette. ●●

ENTRÉES

Smoked BBQ Ribs prepared with our signature house-made twelve spice dry rub and served with a honey whiskey BBQ sauce. (2 bones per person) ●

Bacon Wrapped Grilled Club Steaks with roasted tomatoes, grilled artichokes and a chimichurri sauce. ●

Coffee & Black Garlic Rubbed Chicken with roasted bell peppers, and grilled onion balsamic confit served with an espresso demi-glace. ●

Thai Chili Glazed Gulf Shrimp & Chorizo Skewers served with a pineapple jalapeño chutney. ●

House Smoked Bone-In Prime Rib served with au jus. **Requires chef attendant.*

Crawfish and Chorizo Stuffed Chicken with grilled corn & potato pico served with spicy "boil" jus. ●

SIDES

Truffled Six-Cheese Mac and Cheese ●

Braised Southern Collard Greens ●

Poblano Pepper Potato Gratin ●●

Cumin Grilled Calabaza with roasted tomatoes. ●●●

Roasted Elote On The Cob topped with chili lime butter, grated parmesan, and cotija cheese. ●●

Kim Chi Roasted Baby Vegetables, baby zucchini, carrots, and sunburst squash tossed with kim chi butter. ●●

Chipotle & Hatch Chili Aged Cheddar Grits ●●

Texas Blue Cheese Sherry Roasted Mushrooms ●●

DESSERTS

Campfire S'mores Bread Pudding with graham crackers, dark & white chocolate chunks, toasted marshmallows and a cinnamon whiskey caramel sauce. ●

Pecan Pie Tarts with vanilla whipped cream. ●

Strawberry Short Cake ●

Chocolate Pecan Cheese Cake ●

Blueberry Peach Cobbler ●

***Chef Attendant**

225.00 per four-hour shift

+30.00 each additional hour

1 chef per 50 people - minimum of 20 people

● Vegetarian ● Vegan ● Avoiding Gluten

TEX MEX

Package

Our Mexican themed chef table creates a lively festive atmosphere alongside assorted salsas and toasty warm tortilla chips. **52.50 PP**

Package includes the choices below.

- Entrees** - Choose two, +10.00 for each additional choice
- Sides** - Choose three, +6.00 for each additional choice
- Desserts** - Choose one, +6.00 for each additional choice

ENTRÉES

- Pollo Adobado** Ancho-marinated chicken breast with slow cooked peppers and chihuahua cheese. ●
- Carnitas** Braised pork with cilantro, white onion and grilled pineapple. Served with warm tortillas. ●
- Tinga de Res** Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion. ●
- Pollo con Platano** Pan-roasted chicken marinated in orange-achiote sauce, topped with pico de gallo, queso fresco, and crema. Served with sweet plantains and pickled chipotle onion. ●
- Arrachera** Guajillo chile and tequila marinated pork or chicken with chile en rajas and menonita cheese. ●

SIDES

- Charro Beans** ●
- Fire Roasted Tomato Rice** ●●
- Chili Fiesta Corn & Bell Pepper** ●●
- Cumin Toasted Fingerling Potato** ●●
- Field Greens** with orange segments, jicama and honey chipotle dressing. ●●
- Corn & Black Bean Salad** with lime vinaigrette. ●●●
- Herbed Seasonal Bistro Vegetable** ●●●

DESSERTS

- Cinnamon Sugar Churros** with chocolate dip. ●
- Tres Leches Cake** ●
- Tequila-lime Cheesecake** ●
- Double Chocolate-Cayenne Bread Pudding** ●

THE STEAKHOUSE PACKAGE

- Iceberg Wedge** with grape tomatoes, red onions, crisp bacon and creamy bleu cheese dressing. ●
- Caesar Salad** with parmesan and garlic croutons with classic caesar dressing. ●
- New York Strip Loin Cutlets** with horseradish cream and mushroom jus. ●
- Roasted Lemon-garlic Chicken** with natural jus. ●
- Grilled Salmon** with braised spinach and leek confit. ●
- Sautéed Green Beans** with herbed tomatoes. ●●●
- Corn & Sage Mashed Potatoes** with blistered corn and cheddar cheese. ●●
- Red Wine-braised Wild Mushrooms** with shallots. ●●
- Peach Bread Pudding** with warm caramel sauce. ●
- Assorted “Small Bites” Cheesecakes** ●

63.00 PP

BLUE SMOKE PACKAGE

- Vegetable Chopped Salad** with honey - dijon dressing. ●●
- Loaded Potato Salad** ●
- Mesquite Smoked Brisket** with signature barbecue sauce. ●
- BBQ Chicken** with jalapeno cheddar buns. ●
- Texas Wildberry Cobbler** with cinnamon whipped cream. ●
- Citrus Coleslaw** ●●
- Skillet Baked Beans** ●●
- Pickle Chips** ●●●
- Jalapeños** ●●●
- Sliced Onions** ●●●

42.00 PP

GOURMET SALADS & SANDWICHES PACKAGE

- Woodlands Turkey** sandwich with shaved smoked turkey, gouda cheese, vidalia onion and peach chutney on a honey wheat roll.
- Pressed Shaved Ribeye** with bell pepper, onions and provolone on crusty hoagie.
- Pesto Vegetable Melt** on foccacia.●
- Niçoise Salad** with european-style greens, hardboiled egg, green beans, kalamata olives, grape tomatoes, onion and red wine vinaigrette. ●●
- Harvest grain salad** with grilled vegetables and maple-herb dressing. ●●
- House Kettle-Style Potato Chips** ●●●
- Assorted “Small Bites” Cheesecakes** ●
- Blueberry peach cobbler** with cinnamon whipped cream. ●

40.00 PP

GOOD OLE SOUTHERN

Hospitality Package

Get a taste of the low country with our meltingly tender hickory and oak wood smoked meats served up hand carved and dressed. **51.50 PP**

Package includes the choices below.

- Entrees** - Choose three, +8.00 for each additional choice
- Sides** - Choose three, +6.00 for each additional choice
- Desserts** - Choose one, +5.00 for each additional choice

ENTRÉES

- 12 Hour Texas Brisket** ●
- Mesquite Smoked Pork Shoulder** ●
- Chili Spiced Turkey Breast** ●
- Smoked Bone-In Chicken** ●
- Beef Sausage** ●
- Chorizo Sausage and Peppers** ●

SIDES

- Thyme Buttered Baby Fennel** ●●
- Three Bean Stew** ●●●
- Charro Beans** ●
- Crushed Corn Pudding** ●●
- Southern Salad** with mixed berries, goat cheese, pecans and a white balsamic vinaigrette. ●
- Sweet Potato Salad** ●●
- Smoked Gouda Mac** ●
- Texas Succotash** ●●●
- Herbed Seasonal Bistro Vegetable** ●●●

DESSERTS

- Peach Cobbler** with fresh whipped cream. ●
- Texas Wildberry Shortcake** ●
- Sweet Potato Cheesecake** ●
- Double Chocolate Pecan Bread Pudding** ●

ALMOST SOUTH OF THE BORDER PACKAGE

- Field Greens** with black eyed peas, roasted peppers, jicama, queso fresco and avocado tequila-lime dressing. ●●
- Roasted Corn, Black Bean and Poblano Salad** ●●●
- Vegetable Tamales** ●●
- Pork Carnitas** with fresh corn tortillas. ●
- Adobe Spiced Chicken** in natural jus. ●
- Chewy Chocolate and Chipotle Cookies** ●

40.00 PP

● Vegetarian ● Vegan ● Avoiding Gluten



SMALL BITES & *Breaks*

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions, where guests can mingle. With an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with **big flavor**.

OUR SIGNATURE *Bavarian Pretzels*

Choose between our salted traditional pretzel and our sweet coated pretzel. **8.50 EACH** ●

Pretzels come with choice of the dips featured below.

Salted Traditional Bavarian Pretzel - Includes choice of two dips per order from the following selection:
(Creole Mustard, White Chile Con Queso, Spicy Tomato & Bacon Jam or Sun Dried Tomato & White Truffle Aioli)

Sweet Coated Bavarian Pretzel - Includes choice of one dip per order from the following selection:
(Cream Cheese-Vanilla Bean, Chocolate Fudge or Salted Bourbon Caramel)

SMALL PLATES

- Pan Roasted Sea Scallops** with watermelon gazpacho and 25 year old balsamic. **8.50 EA** ●
- Chicken & Mini Waffle Slider** with cayenne syrup. **7.25 EA**
- Local Chorizo & Potato Salad Slider** in petite bun with kraut and mustard. **6.75 EA**
- Braised Beef** with aged cheddar mac and port wine tomato glaze. **7.25 EA**
- Texas Smoked Brisket Mini Tostada** with local chow chow, queso fresco, cilantro and signature BBQ sauce. **6.75 EA** ●

ARTISANAL CHARCUTERIE

Assorted artisan cured meats served with pickled vegetables, sliced old world breads, flavored oil and grain mustard. **16.00 PP**

- ## HORS D'OEUVRES
- Pecan Chicken** with peach chutney. **8.50 EA**
 - Chicken Cordon Bleu** **7.75 EA**
 - Tandori Chicken Satay** with mango salsa. **8.50 EA** ●
 - Chicken Quesadilla** with avocado crema. **7.75 EA**
 - Beef Wellington** with horseradish cream. **9.50 EA**
 - Beef Satay** with thai peanut sauce. **9.50 EA** ●
 - Ancho Chili Lamb Chop** with jalapeño citrus salsa. **10.00 EA** ●
 - Texas Brisket Slider** **9.00 EA**
 - Pulled Pork Biscuit** **8.50 EA**
 - Pork Potsticker** with soy and sweet chili. **7.75 EA**
 - Mini Shrimp & Grits Pots** **9.00 EA** ●
 - Crab Cake** with lemon aioli. **10.00 EA**
 - Seared Sesame Tuna Wonton** with seaweed salad and wasabi cream. **9.00 EA**
 - Smoked Salmon Cracker with Crème Fraîche**, capers and red onion. **9.00 EA**
 - Vegetable Spring Roll** with sweet soy. **7.75 EA**
 - Brien En Croute** with raspberry. **7.75 EA**
 - Tuscan Ratatouille Tart** **7.75 EA**
 - Wild Mushroom Vol Au Vent** **7.75 EA**

LOCAL CHEESE DISPLAY

Chef's selections of local cheeses and local honey, fresh berries, dried fruit garnish, breads and crackers. **14.75 PP**

FRESH CRUDITE SHOOTERS

Chef's colorful selection of the freshest market vegetables. Served with crackers, breadsticks and choice of dip.
(Buttermilk Ranch Dip ●●, Traditional Hummus ●●● or Fresh Basil Pesto ●●) **9.50 PP**

● Vegetarian ● Vegan ● Avoiding Gluten



SWEETS & *Desserts*

Serve up a sweet ending to your event with our array of show stopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with innovative dreamy desserts.

DONUT SUNDAE

Bar

Craft the perfect sundae to go along with your chocolate & vanilla donuts!

11.50 PP ●

Package includes all items below.

Chocolate Donuts
Vanilla Donuts
Vanilla Bean Ice Cream
Strawberry Sauce
Chocolate Sauce
Caramel Sauce
Seasonal Berries
Sprinkles
Cookie Crumbs
Crushed Peanuts
Red Cherries
Whipped Cream

THE SWEET TABLE

Chef's selection of assorted mini cookies, panna cottas, chocolate chunk brownies and chocolate dipped goodies. ●

10.50 PP

SHEET CAKE

Vanilla or chocolate. ● (Logoed option available.) **Requires chef attendant.*

131.00 HALF SHEET
262.00 FULL SHEET

COOKIES, BROWNIES & MILK

Chef's selection of assorted cookies and brownies served with ice cold milk. ●

9.50 PP

WILLY WONKA JUNK FOOD

Milk chocolate dipped potato chips, strawberries and marshmallows. Dark chocolate dipped pretzel rods, hickory bacon, orange peel and bananas.

14.75 PP

TEXAS SWEET TREATS

Individual flan, chocolate pecan tres leches bread pudding with barrel aged whiskey sauce, churros and chocolate pecan cookies. ●

12.50 PP

PEACHES FOSTER

Ripened sweet peaches sautéed with butter, cinnamon and brown sugar then flambéed with añejo tequila and served with vanilla bean ice cream. ●●

**Requires chef attendant.*

10.50 PP

JALAPENO BACON PRALINES & ASSORTED MACARONS

Spicy and sweet signature Texas praline and assorted flavored parisian macarons.

11.00 PP

****Chef Attendant***

225.00 per four-hour shift
+30.00 each additional hour
1 chef per 50 people

● Vegetarian ● Vegan ● Avoiding Gluten



BAR *Selections*

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine, premium and domestic beers.

LOCAL BEER *Selections*

Experience the taste of Houston with seasonal beer offerings from local breweries. **7.00 EACH**

Package features options from the breweries below.

St. Arnold's
Karchach
8th Wonder
11 Below

PREMIUM BEER

Stella Artois
Corona Extra
Laquinatas IPA
Blue Moon
Shiner Bock

7.00 EACH

DOMESTIC BEER

Bud Light
Miller Lite

6.00 EACH

COCKTAILS

Tito's Vodka
Bombay Sapphire
Bacardi Superior
Hornitos Plata
Jim Beam
Jack Daniel's
Dewars White Label

8.00 PER DRINK

WINE BY THE GLASS

Foot Print Chardonnay
Foot Print Cabernet Sauvignon
Wycliff Brut
Wycliff Brut Rosé

7.00 PER GLASS



NON-ALCOHOLIC *Refreshments*

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. From fresh fruit infused waters to delicious hot chocolate, we've got the right type of beverages for every occasion!

OUR SIGNATURE *Fruit Infused Waters*

Our bright refreshing fruit waters showcase unexpectedly delicious flavor combinations that are sure to impress your guests. **62.00 PER GALLON**

Choose between the flavor combinations below.

- Strawberry Jalapeño
- Cucumber Lemon
- Minted Watermelon

COFFEE AND TEA

George R. Brown's Proprietary Coffee Blend
(Regular or Decaf)
Assorted Hot Teas

68.25 PER GALLON, PER SELECTION

MEXICAN HOT CHOCOLATE

Hot chocolate infused with cinnamon and Mexican vanilla, topped with fresh whipped cream.

62.00 PER GALLON

ASSORTED SOFT DRINKS (12 OZ.)

Charged on consumption
Coke, Diet Coke, Sprite, Coke Zero

3.75 EA

BOTTLED WATER (12 OZ.)

Charged on consumption
Dasani

3.75 EA

MINUTE MAID ASSORTED JUICES (10 OZ.)

Apple, Orange and Mixed Berry

3.50 EA

SPARKLING WATER (12 OZ.)

Perrier

100.00 PER CASE
(24 per case)

SPARKLING WATER (1 LITER)

Aqua Panna

126.00 PER CASE
(12 per case)

ENERGY DRINKS

Powerade or Redbull

157.50 PER CASE
(24 per case)

SWEET ICED TEA

62.00 PER GALLON

LEMONADE

62.00 PER GALLON

WATER COOLER RENTAL

105.00 PER DAY

5 GALLON WATER JUG

47.25 EACH

THOUSAND DETAIL *Dining*

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it.

Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering **The Houston Inspired Catering Difference.**



POLICIES & GUIDELINES

EXCLUSIVITY

Houston Inspired Catering is the exclusive provider of all food and beverage for the George R. Brown Convention Center.

No outside food or beverage permitted.

CATERING AGREEMENT

A signed copy of the Catering Agreement must be received no later than **60 days** prior to the first day of services.

GUARANTEES

30 DAYS PRIOR TO EVENT

Menu selections and function details for all services.

14 BUSINESS DAYS PRIOR TO EVENT

Final submission for additional services. Subject to a 10% late fee.

7 BUSINESS DAYS PRIOR TO EVENT

Final guarantee for any existing services. Guest counts may not decrease after this date.

"Event" being the first scheduled day of catering service.

PAYMENT / DEPOSITS

60 DAYS PRIOR TO EVENT

75% estimated total for all catering services.

14 DAYS PRIOR TO EVENT

Remaining balance for all catering services.

7 DAYS PRIOR TO EVENT

All catering services paid in full.

Credit Card required for all events for consumption charges or outstanding balances.

TAXES AND FEES

Menu prices do not include the following:

8.25% STATE SALES TAX

8.25% BEVERAGE TAX

21% SERVICE CHARGE

Please note that the service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

SERVICE TIME FRAME

Catering services will be provided with a 2 hour timeframe, after which all products and equipment will be removed.

Services may be extended with applicable fees.

Catering services will require access to the assigned location no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment.

If less than 2 hours is available to set the function space, additional labor fees may be incurred.

BAR SERVICES

All events with alcoholic beverages require a certified bartender, provided by Houston Inspired Catering. Under no circumstances may alcohol be brought into or removed from the facility.

All alcohol will be sourced through Houston Inspired Catering and its approved vendors.

Donations and/or discounted products are not permitted.

SERVICE STAFF

Guest - server ratio is 1 server per 20 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees.

Each additional staff is charged at a four-hour minimum of \$225.00 per shift with each additional hour of \$30 per hour.

OVERSET POLICY

Houston Inspired Catering will provide a 5% overage (maximum oversight of 20 guests).

There will be an additional \$75 charge for each round of 10.

This oversight does not include food preparation but simply the additional staff to set and service additional place settings.

LINEN

Houston Inspired Catering provides complimentary linen for most events that include food and beverage.

Standard colors available are black and white. Additional colors may be available with a fee.

Linen will be provided to cover the number of tables based on your meal guarantee with rounds of 10. Additional tables beyond those necessary for the meal guarantee will result in a linen fee of \$7.50 per additional linen.

Guest tables and chairs are to be arranged through the facility event coordinator as part of set up (Food and beverage tables are provided by Houston Inspired Catering).

Linen for non - food and beverage events may be rented for \$7.50 each plus the necessary labor fees.

SMALL GROUP FEE

There is a \$100.00 service fee for all orders under 25 guests.

SPECIAL DIETARY REQUIREMENTS

We will gladly assist in accommodating your dietary requests. Please speak with your Catering Sales Manager in advance so that preparations may be made.

OUR UPDATED

Sustainability Policy

All services, with the exception of plated meals, are provided with sustainable disposable ware. This is done to contribute towards the facilities LEED certification and green initiatives.

Upon request, services may be upgraded to china with an additional fee of \$2.50/pp