

MENU SELECTIONS

Our banquet menus are designed to offer you a wide variety of selections; however, we also welcome the opportunity to personalize a menu to suit your tastes. Buffets are offered for a minimum number of guests as noted in the menus. All food and beverage must be provided by Moody Gardens Hotel. Likewise, all catered food and beverage must be consumed on the premises

GUARANTEES

The Catering Department must be informed of your guaranteed number of guests 72 hours prior to the event. After this time, your guarantee may be raised but not reduced. If a final guarantee is not provided within the 72- hour deadline, the estimated number of guests will represent the guarantee and will be charged accordingly. Our advance preparation is 5% over the guarantee.

PRICING

A service charge of 20% will be added to all food prices and all hosted beverage prices. All charges, including the service charge, are subject to Texas State sales tax. Tax-exempt groups must provide a tax exemption certificate in order to waive the state sales tax. All prices are subject to change without prior notification; however, we will honor those prices guaranteed with a signed catering contract.

ROOMS AND RENTAL

Function rooms are assigned based upon the anticipated number of guests. If the number fluctuates, we may reassign the room to better accommodate your guests. If your event is scheduled for outdoors, a back-up space will be assigned at the time of booking and will be utilized upon the final decision of the Banquet Manager. Room rentals are based on actual guest room pick-up as well as food and beverage revenue. Your catering representative will discuss room rentals where applicable. Any changes in room set-ups either after the Banquet Event Order has been signed or on-site may result in an additional set-up charge of \$250.00.

DECORATIONS AND LINENS

To personalize your event with decorations, flowers, photography, music and entertainment, please ask your catering representative for a suggested list of vendors. Client's decorations, displays, signage, etc., and their assembly are allowed with the approval of the Catering Director, and unless pre-arranged, must be removed immediately after the event. We do not allow any materials to be put on our walls. The hotel is not responsible for any damage to or loss of items provided by the client.

Moody Gardens Hotel offers white linen; however, special colors may be obtained for a nominal charge. For a crowning touch on an event, please ask about our Chefs elegant ice carvings.

AUDIO VISUAL

The hotel has its own on-site audio-visual company. Your catering representative will be happy to connect you with the company's on-site technician. Groups are allowed to supply their own in-house audio-visual equipment; however, there is a \$35.00 charge per room to patch into our house sound.

Groups may also hire an outside audio-visual company in which case, the hotel will charge a 10% users fee on the final bill.

Please ask about our teleconferencing capabilities.

MISCELLANEOUS

Music and entertainment provided by the client is welcomed; however, due to the consideration of our other guests, offensive language and music is not permitted. The hotel reserves the right to control the volume of sound from musical groups and entertainment.

All outside music must end at 10:00 PM

Rice, birdseed, confetti or glitter is prohibited inside and outside the hotel.

BILLING

All payment is due prior to services rendered unless credit approval has been established. Arrangements for direct billing or credit card charges must be made well in advance of the event. Your catering representative can provide you with a credit application or a credit card request form. Without advance credit approval, a \$1000.00 deposit is required to book your event on a definite basis, and this deposit will be applied to your final billing. We will be happy to arrange a payment schedule for the balance due. Any additional charges or adjustments will be made on the next business day after the event.

On catering events only, cancellation of the event will be subject to an assessment fee as follows:

0 to 30 days prior to arrival
Full payment of estimated charges

31 to 60 days prior to arrival 50% of the above

61 to 90 days prior to arrival 25% of the above

Moody Gardens Half Day Morning Meeting Package includes a continental breakfast, ½ day beverage service, morning break, meeting room and standard audio-visual equipment. Our Convention Services Manager will be at your service throughout the day. The minimum for the package is 10 guests with a maximum of 24 guests and is priced at \$59.00 per person per day inclusive of 20% service charge and 8.25% sales tax.

CONTINENTAL BREAKFAST

Chilled Fruit Juices
Fresh Seasonal Fruit Display
Muffins, Croissants and Danish
Butter and Fruit Preserves
Freshly Brewed Coffee and Assorted Hot Teas
--OR--

Cafe in the Park Breakfast Buffet
(When available)

BREAKS

HEALTH EXPRESS

Bagels with Cream Cheese
Assorted Granola Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

FRESH START

Fresh Fruit and Berries with Honey Yogurt
Bran Muffins
Trail Mix
Freshly Baked Sliced Quick Breads
Freshly Brewed Coffee
Assorted Hot Teas

COOKIE CONNECTION

Freshly Baked Cookies
Ice Cold Milk
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

PENGUIN PICNIC

Ice Cream Sandwiches
Eskimo Pies
Frozen Fruit Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

ENERGIZER

Assorted Energy Bars
Energy Drinks
Bottled Water
Assorted Soft Drinks

BROWNIE BAR

Chocolate Brownies
Almond Bars
Lemon Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

CHIPS AND DIP

Tri-Colored Tortilla Chips
Fresh Salsa
House Made Guacamole
Assorted Soft Drinks
Bottled Water

AUDIO VISUAL EQUIPMENT

LCD Projector
Wireless Handheld or Lavalier Microphone
4-Channel Mixed (allows audio connection to house sound)
Flipchart Stand with (1) Pad and (4) Markers
Screen of appropriate size for the audience

Any additional equipment required will be billed on an a-la-carte basis

CMP Package includes set up and teardown. Tech Support will be available between 8:00AM and 5:00PM. Tech Operators will be contracted through Freeman on a cost as needed basis.

Moody Gardens Half Day Meeting Package includes a continental breakfast, ½ day of continuous beverage service, morning break, meeting room and standard audio-visual equipment. Our Convention Services Manager will be at your service throughout the day. The minimum for the package is 25 guests and is priced at \$49.00 per person per ½ day inclusive of 20% service charge and 8.25% sales tax.

CONTINENTAL BREAKFAST

Chilled Fruit Juices
Fresh Seasonal Fruit Display
Muffins, Croissants and Danish
Butter and Fruit Preserves
Freshly Brewed Coffee and Assorted Hot Teas
--OR--

Cafe in the Park Breakfast Buffet
(When available)

BREAKS

HEALTH EXPRESS

Bagels with Cream Cheese
Assorted Granola Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

FRESH START

Fresh Fruit and Berries with Honey Yogurt
Bran Muffins
Trail Mix
Freshly Baked Sliced Quick Breads
Freshly Brewed Coffee
Assorted Hot Teas

COOKIE CONNECTION

Freshly Baked Cookies
Ice Cold Milk
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

PENGUIN PICNIC

Ice Cream Sandwiches
Eskimo Pies
Frozen Fruit Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

ENERGIZER

Assorted Energy Bars
Energy Drinks
Bottled Water
Assorted Soft Drinks

BROWNIE BAR

Chocolate Brownies
Almond Bars
Lemon Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

CHIPS AND DIP

Tri-Colored Tortilla Chips
Fresh Salsa
House Made Guacamole
Assorted Soft Drinks
Bottled Water

MATINEE

Fresh Hot Buttered Popcorn
Cracker Jacks
Pretzels and Party Mix
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

AUDIO VISUAL EQUIPMENT

LCD Projector
Wireless Handheld or Lavalier Microphone
4-Channel Mixed (allows audio connection to house sound)
Flipchart Stand with (1) Pad and (4) Markers
Screen of appropriate size for the audience

Any additional equipment required will be billed on an a-la-carte basis

CMP Package includes set up and teardown. Tech Support will be available between 8:00AM and 5:00PM. Tech Operators will be contracted through Freeman on a cost as needed basis.

Moody Gardens Complete Meeting Package includes a continental breakfast, continuous beverage service, morning and afternoon break, lunch, meeting room and standard audio-visual equipment. Our Convention Services Manager will be at your service throughout the day. The minimum for the package is 10 guests with a maximum of 24 guests and is priced at \$94.00 per person per day inclusive of 20% service charge and 8.25% sales tax.

CONTINENTAL BREAKFAST

Chilled Fruit Juices
Fresh Seasonal Fruit Display
Muffins, Croissants and Danish
Butter and Fruit Preserves
Freshly Brewed Coffee and Assorted Hot Teas
--OR--

Cafe in the Park Breakfast Buffet
(When available)

BREAKS

HEALTH EXPRESS

Bagels with Cream Cheese
Assorted Granola Bars
Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

FRESH START

Fresh Fruit and Berries with Honey Yogurt
Bran Muffins
Freshly Brewed Coffee
Assorted Hot Teas

TRAIL MIX

Freshly Baked Sliced Quick Breads
Freshly Brewed Coffee
Assorted Hot Teas

COOKIE CONNECTION

Freshly Baked Cookies
Ice Cold Milk
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

PENGUIN PICNIC

Ice Cream Sandwiches
Eskimo Pies
Frozen Fruit Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

ENERGIZER

Assorted Energy Bars
Energy Drinks
Bottled Water
Soft Drinks

BROWNIE BAR

Chocolate Brownies
Almond Bars
Lemon Bars
Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

CHIPS AND DIP

Tri-Colored Tortilla Chips
Fresh Salsa
House Made Guacamole
Soft Drinks and Bottled Water

PLATED LUNCHEONS

All plated luncheons are served with salad, warm bread and butter, iced tea and chef's dessert

GRILLED VEGETABLE PLATTER

Grilled and Steamed Seasonal Vegetables served with Angel Hair Pasta and Marinara

FETTUCCINE ALFREDO

Fettuccine in Classic Alfredo Sauce topped with Grilled Chicken Breast

CHICKEN PICCATA

Sautéed Chicken Breast topped with Mushrooms, Artichokes and Capers Butter Sauce served with Pasta and Fresh Vegetables

TORTILLA-CRUSTED TILAPIA

Tortilla-Crusted Tilapia served with Chef's Accompaniments

STEAK SALAD

Mixed Greens tossed with our House Dressing and topped with Grilled Sirloin Steak

CAESAR SALAD

Classic Caesar Salad topped with choice of Grilled Chicken or Shrimp

Moody Gardens Complete Meeting Package includes a continental breakfast, continuous beverage service, morning and afternoon break, lunch, meeting room and standard audio-visual equipment. Our Convention Services Manager will be at your service throughout the day. The minimum for the package is 10 guests with a maximum of 24 guests and is priced at \$94.00 per person per day inclusive of 20% service charge and 8.25% sales tax.

ROLL-IN DELI BUFFET

Garden Greens with Croutons,
Condiments and Assorted
Dressings
Mustard Potato Salad
Prime Rib, Roasted Turkey and
Maple Ham
Swiss, Sharp Cheddar and Pepper
Jack Cheese
Lettuce, Sliced Tomatoes, Sliced
Red Onions, Deli Peppers
and Pickles
Mayonnaise
Horseradish Cream and Dijon
Mustard
Assorted Breads and Rolls
House Made Chips
Freshly Brewed Iced Tea
and Coffee
Brownies and Cookies

BOXED LUNCHES

*All box lunches include choice of
chips or potato salad, chocolate
chip cookie, bottled water or
soft drink.
(Select one)*

GRILLED CHICKEN COBB WRAP

Chopped Eggs, Grilled Chicken,
Applewood Smoked Bacon,
Spinach, Tomatoes, Roasted Corn
and Ranch Dressing in a
Spinach Tortilla

THE ITALIAN SUB

Salami, Roast Beef and Ham with
Our House Dressing, Balsamic
Onions, Banana Peppers, Shredded
Lettuce, Sliced Tomatoes and
Provolone Cheese on a Pretzel Roll

ROAST TURKEY SANDWICH

Sliced Roasted Turkey Breast,
Sliced Yellow Tomato, Swiss
Cheese, Baby Spinach with Apricot
Mayonnaise on a Croissant

ROAST BEEF SANDWICH

Sliced Roast Beef, Balsamic
Onions, Sliced Tomatoes,
Spinach, Mozzarella Cheese and
Horseradish Cream on a
Hoagie Roll

VEGETABLE WRAP

Seasonal Grilled Vegetables with
Hummus on a Cilantro Tortilla

AUDIO VISUAL EQUIPMENT

LCD Projector
Wireless Handheld or Lavalier
Microphone
4-Channel Mixed (allows audio
connection to house sound)
Flipchart Stand with (1) Pad and
(4) Markers each
Screen of appropriate size for the
audience

Any additional equipment and
labor required will be billed on
an a-la-carte basis

CMP Package includes set up and
teardown. Tech Support will be
available between 8:00AM and
5:00PM. Tech Operators will be
contracted through Freeman on a
cost as needed basis.

FULL DAY COMPLETE MEETING PACKAGE (25 + GUESTS)

Full Day Complete Meeting Package includes a Continental Breakfast, continuous beverage service, morning and afternoon break, lunch, meeting room and standard audio-visual equipment. Our Convention Services Manager will be at your service throughout the day. The minimum for the package is 25 guests and is priced at \$84.00 per person per day inclusive of 20% service charge and 8.25% sales tax.

CONTINENTAL BREAKFAST

Chilled Fruit Juices
Fresh Seasonal Fruit Display
Muffins, Croissants and Danish
Butter and Fruit Preserves
Freshly Brewed Coffee and Assorted Hot Teas

--OR--

Cafe in the Park Breakfast Buffet
(When available)

BREAKS

HEALTH EXPRESS

Bagels with Cream Cheese
Assorted Granola Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

FRESH START

Fresh Fruit and Berries With Honey Yogurt Bran Muffins
Trail Mix
Freshly Baked Sliced Quick Breads
Freshly Brewed Coffee
Assorted Hot Teas

COOKIE CONNECTION

Freshly Baked Cookies Ice Cold Milk
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

PENGUIN PICNIC

Ice Cream Sandwiches
Eskimo Pies
Frozen Fruit Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

ENERGIZER

Assorted Energy Bars
Red Bull
Bottled Water
Assorted Soft Drinks

BROWNIE BAR

Chocolate Brownies
Almond and Lemon Bars
Assorted Soft Drinks
Bottled Water Coffee and Hot Teas

CHIPS AND DIP

Tri-Colored Tortilla Chips
Fresh Salsa
House Made Guacamole
Assorted Soft Drinks
Bottled Water

MATINEE

Fresh Hot Buttered Popcorn
Cracker Jacks
Pretzels and Party Mix
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

LIGHT SIDE LUNCHES

COBB SALAD

Mixed Greens with Turkey, Avocado, Tomato, Bleu Cheese and Crisp Bacon served with a Lemon Vinaigrette Dressing

STEAK SALAD

Mixed Greens tossed with our House Dressing and topped with Grilled Sirloin Steak

CAESAR SALAD

Classic Caesar Salad topped with choice of Grilled Chicken or Shrimp

Light Side Lunches are served with warm bread and butter, iced tea and coffee and chef's dessert

BOXED LUNCHES

All Box Lunches include choice of chips or potato salad, chocolate chip cookie
(Select two)

GRILLED CHICKEN COBB WRAP

Chopped Eggs, Grilled Chicken, Applewood Smoked Bacon, Spinach, Tomatoes, Roasted Corn and Ranch Dressing in a Spinach Tortilla

THE ITALIAN SUB

Salami, Roast Beef and Ham with Our House Dressing, Balsamic Onions, Banana Peppers, Shredded Lettuce, Sliced Tomatoes and Provolone Cheese on a Pretzel Roll

ROAST TURKEY SANDWICH

Sliced Roasted Turkey Breast, Sliced Yellow Tomato, Swiss Cheese, Baby Spinach with Apricot Mayonnaise on a Croissant

ROAST BEEF SANDWICH

Sliced Roast Beef, Balsamic Onions, Sliced Tomatoes, Spinach, Mozzarella Cheese and Horseradish Cream on a Hoagie Roll

VEGETABLE WRAP

Seasonal Grilled Vegetables with Hummus on a Cilantro Tortilla

Continued on Back

Full Day Complete Meeting Package includes a Continental Breakfast, continuous beverage service, morning and afternoon break, lunch, meeting room and standard audio-visual equipment. Our Convention Services Manager will be at your service throughout the day. The minimum for the package is 25 guests and is priced at \$84.00 per person per day inclusive of 20% service charge and 8.25% sales tax.

PLATED LUNCHEONS

GRILLED PORK CHOP HUNTER STYLE

Topped with Mushrooms, Port Wine Sauce and served with Roasted Garlic Mashed Potatoes

CHICKEN PICCATA

Sautéed Chicken Breast topped with Mushrooms, Artichokes and Caper Butter Sauce served with Pasta and Fresh Vegetables

TORTILLA-CRUSTED TILAPIA

Served with New Potatoes

TOP SIRLOIN STEAK

Sliced Sirloin Steak topped with Mushroom Sauce and served with Chive Mashed Potatoes

All plated luncheons are served with salad, warm bread and butter, iced tea and dessert

LUNCH BUFFETS

THE SMOKEHOUSE

Hill Country Cole Slaw
Mustard Potato Salad
Mesquite Smoked Beef Brisket
Beer Can Roasted Half Chicken
Baked Beans
Creamed Corn Casserole
Sliced Onions, Pickles, House Pickled Jalapenos, BBQ Sauce and Sliced White Bread
Freshly Brewed Iced Tea and Coffee
Homemade Peach Cobbler with Blue Bell Vanilla Ice Cream
Petite Pecan Tarts

ROLL-IN DELI BUFFET

Garden Greens with Croutons, Condiments and Assorted Dressings
Mustard Potato Salad
Prime Rib, Roasted Turkey and Maple Ham
Swiss, Sharp Cheddar and Pepper Jack Cheese
Lettuce, Sliced Tomatoes, Sliced Red Onions, Deli Peppers and Pickles
Mayonnaise, Horseradish Cream and Dijon Mustard
Assorted Breads and Rolls
House Made Chips
Freshly Brewed Iced Tea and Coffee
Mini NY Style Cheesecakes
Assorted Mini Cup Cakes

EL MERCADO

Fresh Mixed Greens with Jicama, Black Beans, Corn, Red Onions and Tomatoes with Jalapeno Ranch Dressing
House Made Charred Corn
Guacamole and Mexican Salsa with Tortilla Chips
"El Tri" Cheese Enchiladas with Salsa Verde, Red Chile and Queso Fresco
Grilled Beef and Chicken Fajitas with Grilled Onion and Poblano Peppers served with Warm Flour Tortillas,
Sour Cream, Shredded Cheese
Pico de Gallo
Spanish Rice
Vegetarian Borracho Beans
Freshly Brewed Iced Tea and Coffee
Chocolate Chip Carmelitas
Chocolate Mousse

AUDIO VISUAL EQUIPMENT

(1) LCD Projector
(1) Wireless Handheld or Lavalier Microphone
4-Channel Mixed (allows audio connection to house sound)
Flipchart Stand with (1) Pad and (4) Markers each
(1) Screen of appropriate size for the audience

The per person minimum for this package is 25. One package is given for every 40 people: 1-40 people is one package, 41-80 people is two packages, etc. Substitutions of equipment are not allowed.

All additional equipment required will be billed on an a-la-carte basis.

CMP Package includes set up and teardown. Tech Support will be available between 8:00AM and 5:00PM. Tech Operators will be contracted through Freeman on a cost as needed basis.

Moody Gardens Half Day Afternoon Meeting Package includes lunch ½ day beverage service, afternoon break, meeting room and standard audio-visual equipment. Our Convention Services Manager will be at your service throughout the day. The minimum for the package is 10 guests with a maximum of 24 guests and is priced at \$59.00 per person per day inclusive of 20% service charge and 8.25% sales tax.

BREAKS

HEALTH EXPRESS

Bagels with Cream Cheese
Assorted Granola Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

FRESH START

Fresh Fruit and Berries with Honey
Yogurt Bran Muffins
Trail Mix
Freshly Baked Sliced Quick Breads
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

COOKIE CONNECTION

Freshly Baked Cookies
Ice Cold Milk
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

ENERGIZER

Assorted Energy Bars
Energy Drinks
Bottled Water
Assorted Soft Drinks

BROWNIE BAR

Chocolate Brownies
Almond Bars
Lemon Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

CHIPS AND DIP

Tri-Colored Tortilla Chips
Fresh Salsa
House Made Guacamole
Assorted Soft Drinks
Bottled Water

PENGUIN PICNIC

Ice Cream Sandwiches
Eskimo Pies
Frozen Fruit Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

AUDIO VISUAL EQUIPMENT

LCD Projector
Wireless Handheld or Lavalier Microphone
4-Channel Mixed (allows audio connection to house sound)
Flipchart Stand with (1) Pad and (4) Markers each
Screen of appropriate size for the audience

Any additional equipment required will be billed on an “a-la carte” basis

CMP Package includes set up and teardown. Tech Support will be available between 8:00AM and 5:00PM. Tech Operators will be contracted through Freeman on a cost as needed basis.

Moody Gardens Complete Meeting Package includes a Continental Breakfast, continuous beverage service, morning and afternoon break, lunch, meeting room and standard audio-visual equipment. Our Convention Services Manager will be at your service throughout the day. The minimum for the package is 10 guests with a maximum of 24 guests and is priced at \$94.00 per person per day inclusive of 20% service charge and 8.25% sales tax.

PLATED LUNCHEONS

All Plated Luncheons are Served with Salad, Warm Bread and Butter, Iced Tea and Dessert.

GRILLED VEGETABLE PLATTER

Grilled and Steamed Seasonal Vegetables served with Angel Hair Pasta and Marinara

FETTUCCINE ALFREDO

Fettuccine in Classic Alfredo Sauce topped with Grilled Chicken Breast

CHICKEN PICCATA

Sautéed Chicken Breast topped with Mushrooms, Artichokes and Caper Butter Sauce served with Pasta and Fresh Vegetables

TORTILLA-CRUSTED TILAPIA

Served with Chef's Accompaniments

STEAK SALAD

Mixed Greens tossed with our House Dressing and topped with Grilled Sirloin Steak

CAESAR SALAD

Classic Caesar Salad topped with choice of Grilled Chicken or Shrimp

ROLL-IN DELI BUFFET

Garden Greens with Croutons, Condiments and Assorted Dressings

Mustard Potato Salad

Prime Rib, Roasted Turkey and Maple Ham

Swiss, Sharp Cheddar and Pepper Jack Cheese

Lettuce, Sliced Tomatoes, Sliced Red Onions, Deli Peppers and Pickles

Mayonnaise, Horseradish Cream and Dijon Mustard

Assorted Breads and Rolls

House Made Chips

Freshly Brewed Iced Tea and Coffee

Brownies and Cookies

BOXED LUNCHEONS

All Box Lunches include Choice of Chips or Potato Salad, Chocolate Chip Cookie, Bottled Water or Soft Drink.

(Select one)

GRILLED CHICKEN COBB WRAP

Chopped Eggs, Grilled Chicken, Applewood Smoked Bacon, Spinach, Tomatoes, Roasted Corn and Ranch Dressing in a Spinach Tortilla

THE ITALIAN SUB

Salami, Roast Beef and Ham with Our House Dressing, Balsamic Onions, Banana Peppers, Shredded Lettuce, Sliced Tomatoes and Provolone Cheese on a Pretzel Roll

ROAST TURKEY SANDWICH

Sliced Roasted Turkey Breast, Sliced Yellow Tomato, Swiss Cheese, Baby Spinach with Apricot Mayonnaise on a Croissant

ROAST BEEF SANDWICH

Sliced Roast Beef, Balsamic Onions, Sliced Tomatoes, Spinach, Mozzarella Cheese and Horseradish Cream on a Hoagie Roll

VEGETABLE WRAP

Seasonal Grilled Vegetables with Hummus on a Cilantro Tortilla

Moody Gardens Half Day Meeting Package includes a lunch, ½ day continuous beverage service, afternoon break, meeting room and standard audio-visual equipment. Our Convention Services Manager will be at your service throughout the day. The minimum for the package is 25 guests and is priced at \$49.00 per person per ½ day inclusive of 20% service charge and 8.25% sales tax..

BREAKS

HEALTH EXPRESS

Bagels with Cream Cheese
Assorted Granola Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

FRESH START

Fresh Fruit and Berries
With Honey
Yogurt Bran Muffins
Trail Mix
Freshly Baked Sliced Quick Breads
Freshly Brewed Coffee
Assorted Hot Teas

COOKIE CONNECTION

Freshly Baked Cookies
Ice Cold Milk
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

PENGUIN PICNIC

Ice Cream Sandwiches
Eskimo Pies
Frozen Fruit Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

ENERGIZER

Assorted Energy Bars
Energy Drinks
Bottled Water
Assorted Soft Drinks

CHIPS AND DIP

Tri-Colored Tortilla Chips
Fresh Salsa
House Made Guacamole
Assorted Soft Drinks
Bottled Water

MATINEE

Fresh Hot Buttered Popcorn
Cracker Jacks
Pretzels and Party Mix
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

BROWNIE BAR

Chocolate Brownies
Almond Bars
Lemon Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Assorted Hot Teas

AUDIO VISUAL EQUIPMENT

LCD Projector
Wireless Handheld or Lavalier Microphone
4-Channel Mixed (allows audio connection to house sound)
Flipchart Stand with (1) Pad and (4) Markers each
Screen of appropriate size for the audience

Any additional equipment required will be billed on an "a-la carte" basis

CMP Package includes set up and teardown. Tech Support will be available between 8:00AM and 5:00PM. Tech Operators will be contracted through Freeman on a cost as needed basis.

PLATED LUNCHEONS

Light Side Lunches are served with warm bread and butter, iced tea and coffee and chef's dessert.

GRILLED PORK CHOP HUNTER STYLE

Topped with Mushrooms, Port Wine Sauce and served with Roasted Garlic Mashed Potatoes

CHICKEN PICCATA

Sautéed Chicken Breast topped with Mushrooms, Artichokes and Caper Butter Sauce served with Pasta and Fresh Vegetables

TORTILLA-CRUSTED TILAPIA

Served with New Potatoes

TOP SIRLOIN STEAK

Sliced Sirloin Steak topped with Mushroom Sauce and served with Chive Mashed Potatoes

All plated luncheons are served with salad warm bread and butter, iced tea and dessert.

LIGHT SIDE LUNCHEONS

COBB SALAD

Mixed Greens with Turkey, Avocado, Tomato, Bleu Cheese and Crisp Bacon served with a Lemon Vinaigrette Dressing

STEAK SALAD

Mixed Greens tossed with our House Dressing and topped with Grilled Sirloin Steak

CAESAR SALAD

Classic Caesar Salad topped with choice of Grilled Chicken or Shrimp

LUNCH BUFFETS

ROLL-IN DELI BUFFET

Garden Greens with Croutons, Condiments and Assorted Dressings
Mustard Potato Salad
Prime Rib, Roasted Turkey and Maple Ham
Swiss, Sharp Cheddar and Pepper Jack Cheese
Lettuce, Sliced Tomatoes, Sliced Red Onions, Deli Peppers and Pickles
Mayonnaise, Horseradish Cream and Dijon Mustard
Assorted Breads and Rolls House Made Chips
Freshly Brewed Iced Tea and Coffee
Mini NY Style Cheesecakes
Assorted Mini Cup Cakes

EL MERCADO

Fresh Mixed Greens with Jicama, Black Beans, Corn, Red Onions and Tomatoes with Jalapeno Ranch Dressing
House Made Charred Corn Guacamole and Mexican Salsa with Tortilla Chips
"El Tri" Cheese Enchiladas with Salsa Verde, Red Chile and Queso Fresco Grilled Beef and Chicken Fajitas with Grilled Onion and Poblano Peppers served with Warm Flour Tortillas, Sour Cream, Shredded Cheese, and Pico de Gallo
Spanish Rice
Vegetarian Borracho Beans
Freshly Brewed Iced Tea and Coffee
Chocolate Chip Oatmeal Carmelitas
Chocolate Mousse

THE SMOKEHOUSE

Hill Country Cole Slaw
Mustard Potato Salad
Mesquite Smoked Beef Brisket
Beer Can Roasted Half Chicken
Baked Beans
Creamed Corn Casserole
Sliced Onions, Pickles, House Pickled Jalapenos, BBQ Sauce and Sliced White Bread
Freshly Brewed Iced Tea and Coffee
Homemade Peach Cobbler with Blue Bell Vanilla Ice Cream
Petite Pecan Tarts

BOXED LUNCHEONS

All box lunches include choice of chips or potato salad, chocolate chip cookie, bottled water or soft drink.

(Select one)

GRILLED CHICKEN COBB WRAP

Chopped Eggs, Grilled Chicken, Applewood Smoked Bacon, Spinach, Tomatoes, Roasted Corn and Ranch Dressing in a Spinach Tortilla

THE ITALIAN SUB

Salami, Roast Beef and Ham with Our House Dressing, Balsamic Onions, Banana Peppers, Shredded Lettuce, Sliced Tomatoes and Provolone Cheese on a Pretzel Roll

ROAST TURKEY SANDWICH

Sliced Roasted Turkey Breast, Sliced Yellow Tomato, Swiss Cheese, Baby Spinach with Apricot Mayonnaise on a Croissant

ROAST BEEF SANDWICH

Sliced Roast Beef, Balsamic Onions, Sliced Tomatoes, Spinach, Mozzarella Cheese and Horseradish Cream on a Hoagie Roll

VEGETABLE WRAP

Seasonal Grilled Vegetables with Hummus on a Cilantro Tortilla

SERVED BREAKFASTS

All Breakfast Entrees include
Chilled Orange Juice, Assorted
Breakfast Breads and Pastries
Whipped Butter and Preserves
Fresh Brewed Coffee and Bigelow
Hot Teas

THE SEAWALL SCRAMBLER

Farm Fresh Scrambled Eggs,
Roasted Yukon Potatoes and choice
of Ham Steak, Pork Sausage Links,
or Applewood Smoked Bacon
\$20

BELGIUM WAFFLE

Topped with a Rich Lavender
Crème Anglaise and Fresh Berries
Served with Applewood
Smoked Bacon
\$20

EGGS BENEDICT

English Muffin, Canadian Bacon,
Poached Eggs and Hollandaise
Sauce With Roasted Yukon
Potatoes
\$22

THE STRAND OMELETTE

Freshly Sautéed Spinach,
Provolone Cheese and Gulf Shrimp
With Roasted Yukon Potatoes or
Homestead Gristmill Stone
Ground Grits
\$22

CONTINENTAL

Chilled Fruit Juices
Market Style Seasonal Fresh
Fruit Display
Assorted Breakfast Breads Pastries
Bagels and Cream Cheese
Whipped Butter and Preserves
Freshly Brewed Coffee and Bigelow
Hot Teas
\$16

BREAKFAST BUFFETS

(Minimum 25 guests)

THE HIBISCUS

Chilled Orange, Cranberry and
Apple Juice
Market Style Seasonal Fresh
Fruit Display
House Made Granola Parfaits
Farm Fresh Scrambled Eggs
Country Sausage and Applewood
Smoked Bacon
Roasted Yukon Gold Potatoes
Assortment of House Made
Breakfast Breads and Pastries
Whipped Butter and Preserves
Fresh Brewed Coffee and Bigelow
Hot Teas
\$28

THE BORDER

Chilled Orange, Cranberry and
Apple Juice
Market Style Seasonal Fresh
Fruit Display
Farm Fresh Scrambled Eggs with
Onions, Jalapenos, Salsa and
Longhorn Cheddar Cheese
Applewood Smoked Bacon
Pappas Rancheros
Warm Flour Tortillas
Assortment of House Made
Breakfast Breads and Pastries
Whipped Butter and Preserves
Fresh Brewed Coffee and Bigelow
Hot Teas
\$28

ALL DAY BEVERAGE STATION

Regular and Decaffeinated Coffee
Hot Bigelow and Iced Teas Bottled
Water and Soft Drinks
\$22 per person/ 8 hour max

BREAKFAST ENHANCEMENTS

House Made Granola Parfaits	\$5
Assorted Greek Yogurts	\$4
Assorted Pastries	\$36/dozen
Breakfast Sandwiches with Smoked Salmon and Cream Cheese	\$36/dozen
Hard Boiled Eggs	\$12/dozen
Cold Cereals and Milk	\$4
Home Made Biscuits and Gravy	\$4
Bagels and Cream Cheese	\$36/dozen
Assorted Muffins	\$36/dozen
Assorted Donuts	\$36/dozen
Whole Fruit	\$3
Seasonal Fresh Fruit	\$8
Cheese Grits	\$4
Oatmeal with Brown Sugar, Nuts and Raisins	\$5
Egg, Bacon and Cheese Breakfast Tacos	\$48/dozen
Egg, Ham, and Cheese Croissants	\$48/dozen
Soft Drinks and Bottled Water	\$4

BEVERAGE BREAKS

Freshly Brewed Coffee Regular and Decaffeinated	\$55 per Gallon
Bigelow Hot Teas	\$3
Iced Tea with Lemon	\$36 per Gallon
Fresh Orange Juice	\$48 per Gallon
Apple, Cranberry, Tomato and Grapefruit Juices	\$40 per Gallon
Individual Fruit Juices	\$4
Infused Waters	\$30 per gallon
Old fashioned Lemonade	\$32

THE PALM BRUNCH

(Minimum of 50 Guests)

Assorted Chilled Juices
 Market Style Seasonal Fresh Fruit Display
 Assortment of Chilled Fruit Yogurts
 Steel Cut Oatmeal with Brown Sugar and Dried Fruit
 Farm Fresh Scrambled Eggs Crisp
 Applewood Smoked Bacon and Country Sausage
 Roasted Yukon Gold Potatoes
 Fresh Gulf Shrimp and Grits
 *Belgian Waffle Station
 Fresh Berries, Warm Maple Syrup and Whipped Cream
 Assortment of House Made Breakfast Breads and Pastries
 Whipped Butter and Preserves
 *Omelet Station
 Diced Ham, Bacon, Scallions, Tomato, Mushrooms, Peppers, Spinach, Jack and Cheddar Cheeses
 *Carving Station – Select One
 Roast Sirloin au Jus
 Honey Baked Ham
 Roasted Turkey Breast
 House Cured Pork Belly
 Freshly Brewed Regular And Decaf Coffee
 Assorted Bigelow Hot Teas
\$55

*Chef Attendant Required @ \$125

BRUNCH ENHANCEMENTS

CAESAR SALAD STATION
\$8 per person

IMPORTED AND TEXAS ARTISAN CHEESE
 Assorted Crackers, Crostini and Breads
\$10 per person

CHARCUTERIE DISPLAY
 Assorted Dry Cured Meats Crostini and Breads
\$14 per person

GARDEN FRESH VEGETABLE DISPLAY
 Broccoli and Cauliflower Florets, Baby Carrots, Zucchini and Corn, Celery, Grape Tomatoes, Grilled Vegetables, Ranch Dip
\$8 per person

HOT SMOKED SCOTTISH SALMON DISPLAY
 Capers, Red Onion, Chopped Egg
\$8 per person

ANTIPASTO
 Artichoke Hearts, Roasted Red Peppers, Grilled Ahi Tuna, Genoa Salami, Kalamata Olives, Provolone Cheese, Marinated Cauliflower and Mushrooms, Sweet Onions, Tomatoes and Fresh Mozzarella
\$12 per person

BEVERAGES

Assorted Soft Drinks	\$4
Bottled Water	\$4
Bloody Marys	\$8
Mimosas	\$8
Champagne	\$8
Screwdrivers	\$8

PLATED LUNCHES

All Entrees include Choice of Soup or Salad, Chefs Vegetable and Starch, Freshly Baked Bread, Coffee and Iced Tea.

Soups (Choose one)

Beef and Barley

Tomato Basil Bisque

Tortilla

Chicken and Sausage Gumbo

Poblano Corn Chowder

Moody Gardens Signature

Lobster Bisque **-add \$3 per person**

Salads (Choose one)

Spinach with Pears, Candied Pecans, Shaved Red Onions

Crisp Butter lettuce, Marinated Hot House Cucumbers, Teardrop Tomato, Shaved Carrots and Red Onion

Mixed Greens, Teardrop Tomatoes, Grilled Onion, Dried Cherries, Spicy Pecans, Cotija Cheese

Caprese with Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Red Onion

Arugula, Spinach, Goat Cheese, Grilled Onions, Radish, Roasted Heirloom Tomatoes

Iceberg Lettuce, Tomato Relish, Crumbled Blue Cheese, Applewood Smoked Bacon

HOUSE MADE DRESSINGS

(Choose two)

Ranch, Sriracha Ranch, Blue Cheese, Parmesan Cream, Balsamic Vinaigrette, Greek, Champagne Vinaigrette and Vanilla Bean Vinaigrette

MEDITERRANEAN TUSCAN CHICKEN

With Italian Herbs, Roasted Fingerling Potatoes and Garlic Broccolini

\$30

PAN ROASTED TILAPIA

with Key Lime Butter, Sautéed Spinach, Roasted Tomatoes and Chef Potato

\$28

HERB ROASTED CHICKEN

With Marinated Mushrooms and Basil Pesto Linguini

\$30

GRILLED STEAK AND POTATOES

New York Strip Steak with Roasted Potatoes, Grilled Texas Onions, and Fresh Asparagus

\$35

STUFFED VEGETABLE RAVIOLI

With Roasted Tomato Coulis

\$28

BONELESS BRAISED SHORT RIB

With Dublin Dr. Pepper Glaze

\$35

BEEF CURED SALMON

With Citrus Asparagus and Jasmine Rice

\$30

GRILLED AND ROASTED VEGETABLES

(Gluten Free Option)

With Quinoa and Radish Chickpea Salad

\$28

GULF REDFISH

Pan Grilled with Brown Butter

\$32

DESSERTS

\$9

CHEESECAKE

Berry Compote, Whipped cream

CHOCOLATE LAYERED CAKE

Passion Fruit Coulls, Organic Edible Orchid

WHITE FRANGELICO MOUSSE IN CHOCOLATE CUP

Toasted Caramelized Hazelnuts, Fresh Berries (Gluten Free, Vegan Friendly)

HONEY VANILLA BEAN ROASTED PEARS

Sweet Mascarpone Cream, Crunchy Spiced Granola, Cinnamon Sugar Crackers

RICOTTA CHERRY TART

Cherry Compote, Chocolate Streusel

CHOCOLATE FLOURLESS CAKE

Hibiscus Ganache, Hibiscus Crème Anglaise, Organic Edible Orchid (Moody Gardens Signature Dessert)

BOXED LUNCHES

\$18

All Box Lunches include Chips or Potato Salad, Chocolate Chip Cookie and Soft Drink or Bottled Water

(Select one)

GRILLED CHICKEN COBB WRAP

Chopped Eggs, Grilled Chicken, Applewood Smoked Bacon, Spinach, Tomatoes, Roasted Corn and Ranch dressing in a Spinach Tortilla

THE ITALIAN SUB

Salami, Roast Beef and Ham with House Dressing, Balsamic Onions, Banana Peppers, Shredded Lettuce, Tomato and Provolone Cheese on Pretzel Roll

ROAST TURKEY SANDWICH

Yellow Tomatoes, Swiss Cheese, Baby Spinach, Apricot Mayonnaise on Croissant

ROAST BEEF SANDWICH

Balsamic Onions, Tomatoes, Spinach, Mozzarella Cheese, Horseradish Cream on Hoagie Roll

VEGETABLE WRAP

Seasoned Grilled Vegetables and Hummus on Cilantro Tortilla Wrap

\$18

LUNCH BUFFETS

(Designed for 60 minutes of service
Minimum 25 guests)

DELI BUFFET

Tomato Basil Soup
Garden Greens with Croutons
Condiments and Assorted Dressings
Pasta Salad
Mustard Potato Salad

BUTCHER BLOCK

Prime Rib, Roasted Turkey and Maple Ham
Swiss, Sharp Cheddar and Pepper Jack

RELISH DISPLAY

Lettuce, Sliced Tomatoes, Sliced Red Onion, Deli Peppers and Pickles
Mayonnaise, Horseradish Cream and Dijon Mustard
House Made Chips
Freshly Brewed Iced Tea and Coffee
Assorted Mini Cupcakes
Mini New York Cheesecakes
\$32

EL MERCADO

Fresh Mixed Greens with Jicama, Black Beans, Corn, Red Onions and Tomatoes with Jalapeno Ranch
Charred Corn Guacamole and Mexican Salsa served with Tortilla Chips
Home Made Tamale Pie
Grilled Beef and Chicken Fajitas with Grilled Onions and Poblano Peppers served with Warm Flour Tortillas, Sour Cream and Pico De Gallo
Spanish Rice
Vegetarian Borracho Beans
Freshly Brewed Iced Tea and Coffee
Chocolate Chip Oatmeal
Carmelitas
Chocolate Mousse
\$33

THAT'S A WRAP

Tomato Basil Soup
Cucumber Tomato Salad
Mediterranean Orzo Salad
ASSORTED WRAPS
Turkey "BLT" with Bacon, Lettuce, Tomato and Garlic Aioli
Caprese with Spinach, Heirloom Tomato, Mozzarella and Arugula on a Basil Tortilla Wrap
Grilled Chicken with Hummus and Seasoned Grilled Vegetables on a Cilantro Tortilla Wrap
Individual Assorted Chips
Freshly Brewed Iced Tea and Coffee
Mini Chocolate Cake
Petite Lemon Meringue Tarts
\$31

THE SMOKEHOUSE

Hill Country Cole Slaw
Mustard Potato Salad
Mesquite Smoked Beef Brisket
Beer Can Chicken
Elgin Sausage Links
Baked Beans
Creamed Corn
Sliced White Onions, Pickles, House Pickled Jalapenos, BBQ Sauce and Sliced White Bread
Freshly Brewed Iced Tea and Coffee
Homemade Peach Cobbler with Blue Bell Vanilla Ice Cream
Petite Pecan Tarts
\$33

SOUTHERN COMFORT

Fried Green Tomatoes and Spinach Salad with Roasted Corn and Ranch dressing
Country Apple Salad with Celery, Sweet Mayonnaise, Cranberries and Toasted Pecans
Herb Roasted Chicken Quarters
Dr. Pepper Braised Short Ribs
Old Fashioned Baked Mac & Cheese Seasonal Vegetables
Freshly Brewed Iced Tea and Coffee
Bread Pudding with Hot Spiked Whisky Sauce
\$33

PRE PRESENTATION LUNCH SERVICE

30 minute lunch followed by one hour speaker presentation without interruptions to focus audience attention

*Pre-set Salads and Beverage to expedite service

\$32

(Select one)

BIB & BLUE

Petit Filet, Bib lettuce, Roquefort Cheese, Heirloom tomatoes, Red Wine Vinegar, Extra Virgin Olive Oil
Dessert- Chocolate Truffle

ISLAND TIME

Pan Roasted Gulf Snapper, Grilled Romaine Lettuce, Sweet Onions, Roasted Tomatoes, Lemon-Basil Vinaigrette
Dessert- Mango Mousse

THE STRAND

Blackened Shrimp, Chopped Avocado, Cucumber, Jicama, Crispy Iceberg lettuce, Avocado-Lime Dressing
Dessert- Petite Strawberry Cheesecake

CAESAR

Grilled Marinated Chicken Breast with Romaine Lettuce, Roasted Peppers, Sliced Egg, Tomatoes, Shaved Parmesan
Dessert- Chocolate Hazelnut Panna Cotta

MOODY SALUTE

Shrimp Salad Stuffed Avocado, Mixed Greens, Cherry Tomatoes, Tangy House Dressing
Dessert- Hibiscus Chocolate Cake

DINNER AND DESSERTS

PLATED DINNERS

All dinners include Soup or Salad, Chefs Vegetable and Starch, Freshly Baked Bread, Iced Tea and Coffee Service

TRUFFLED CHICKEN

Truffle Scented Breast of Chicken with Parmesan Herb Polenta and Local Vegetables

\$38

STUFFED CHICKEN

With Lobster, Mushroom, Roasted Corn and Fresh Spinach

\$43

GRILLED ATLANTIC SALMON

With Sweet Corn, Tomato and Avocado Relish

\$41

JUMBO SHRIMP SCAMPI

Sautéed with Butter, Herbs, Garlic And White Wine

\$41

GRILLED NEW YORK STRIP

With Onion Jam Comfit and Pinot Noir Demi

\$51

CENTER CUT FILET

With Classic Béarnaise

\$53

SURF AND TURFS

(All Beef options come with your choice of 6oz. Filet or 8oz Sirloin)
Substitute an 8oz filet for \$10 more

GRILLED GULF RED SNAPPER AND BEEF FILET MIGNON BEARNAISE

\$55

BEEF FILET AND BACON WRAPPED CHICKEN COMBO

Onion Jam Comfit, Au Gratin Potatoes and Young Vegetables

\$53

SURF and TURF

Pan Roasted Gulf Grouper and Filet Mignon Béarnaise

\$59

DESSERTS

\$9

CHEESECAKE

Berry Compote, Whipped cream

CHOCOLATE LAYERED CAKE

Passion Fruit Coulis, Organic Edible Orchid

WHITE FRANGELICO MOUSSE IN CHOCOLATE CUP

Toasted Caramelized Hazelnuts, Fresh Berries (Gluten Free, Vegan Friendly)

HONEY VANILLA BEAN ROASTED PEARS

Sweet Mascarpone Cream, Crunchy Spiced Granola, Cinnamon Sugar Crackers

RICOTTA CHERRY TART

Cherry Compote, Chocolate Streusel

CHOCOLATE FLOURLESS CAKE

Hibiscus Ganache, Hibiscus Crème Anglaise, Organic Edible Orchid (Moody Gardens Signature Dessert)

DINNER BUFFETS

All Buffets are Complemented with Warm Breads and Freshly Brewed Iced Tea and Coffee

(Designed for 90 Minutes of Service Minimum of 50 Guests)

BALINESE

Chopped Wedge Salad with Blue Cheese, Bacon, Tomatoes, Red Onions and Creamy Ranch Dressing

Beefsteak Tomato and Red Onion Salad with Balsamic Vinaigrette and Roquefort Dressing

Lobster Cobb Salad

Pan Roasted Salmon with Wild Mushrooms and Arugula Risotto

Grilled Beef Filets with Herb Butter and Port Wine Demi-Glace

Smothered Chicken with Caramelized Onion and Bacon Lardons

Au Gratin Potatoes

Jumbo Citrus Asparagus

Creamed Spinach

Petite New York Cheesecakes with Sour Cream Sauce and Strawberries

Petite Jam and Chocolate Ganache Tarts

\$55

THIRD COAST

Classic Shrimp Gumbo

Mixed Greens, Red Onion, Radishes, Tomatoes, Shredded Carrot, Cucumbers, Balsamic Vinaigrette and Parmesan Cream Dressing

Cole Slaw

Pan-Grilled Gulf Redfish with Crawfish and Brown Butter

Fried Shrimp and Hushpuppies

Roasted Bourbon Chicken with Natural Chicken Jus

Jalapeno Cornbread Muffins

Petite Key Lime Tarts

Mini Red Velvet Cupcakes

\$55

OLD SCHOOL ITALIAN

Mixed Greens with Crispy Pancetta, Croutons, Tomatoes and Balsamic Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Croutons

Antipasto Display with Olive Oil Roasted Red and Yellow Peppers, Grilled Ahi Tuna, Provolone Cheese, Kalamata Olives, Roasted Truffle Cauliflower, Sweet Onions, Artichokes, Marinated Mushrooms, Salami, Pepperoncini, Roasted Tomatoes and Fresh Mozzarella

Grilled Salmon with Lemon, Capers and Wild Mushrooms

Chicken Saltimbocca Style with Prosciutto, Sage, Buffalo Mozzarella and Marsala Sauce

Vegetable Ravioli with Tomato Coulls

Roasted Italian Vegetables

Panacotta with Raspberry Coulis

Tiramisu

\$50

HILL COUNTRY

Mixed Greens Salad

Mustard Potato Salad

Coleslaw

Mesquite Smoked Beef Brisket (Carved in service)

Beer Can Roasted Half Chicken

Elgin Sausage Links

Baked Beans

Creamed Corn

Sliced White Onions, Pickles, House Pickled Jalapenos, Mustard, BBQ Sauce and Sliced White Bread

Jalapeno Corn Muffins

Peach Cobbler with Blue Bell

Vanilla Ice Cream Chocolate

Pecan Tart

\$48

MARDI GRAS

Chicken Sausage Gumbo

Mixed Greens with Pear, Pecans, Blue Cheese and Vanilla Bean Vinaigrette

Asparagus Salad

Crawfish Etouffee

Breaded Catfish with Remoulade and Tartar Sauces

Pork Loin with Mustard Sauce

Red Beans and Rice

Oven Roasted Broccoli

Petite Sweet Potato Tarts

Banana Foster Bread Pudding

\$52

HOT TROPICS LUAU

Mixed Greens

Watermelon, Radish and Feta Salad with Mango Vinaigrette

Somen Noodle Salad

Marinated Mushrooms

Mahi Mahi with Sweet Red Chile Garlic Sauce

Stir Fried Beef

Thai Chicken Curry

Vegetable Stir Fried Rice

Gingered Carrots and Zucchini with Red and Yellow Bell Peppers

Rum Roasted Pineapple with Rumchata Mascarpone Cream

Passion Fruit Cheesecake

\$50

BEVERAGES

BEVERAGES

Freshly Brewed Coffee Regular and Decaffeinated	\$55 per gallon
Bigelow Hot Teas	\$3
Iced Tea with Lemon	\$36 per gallon
Fresh Orange Juice	\$48 per gallon
Apple, Cranberry, Tomato and Grapefruit Juices	\$40 per gallon
Individual Fruit Juices	\$4
Infused Waters	\$30 per gallon
Old fashioned Lemonade	\$32 per gallon
St. Arnold Root Beer Keg Only	(Market Price)
Energy Drinks and Gatorade	\$5

A LA CARTE

Freshly Baked Cookies, Brownies or Blondies	\$36/dozen
Granola and Protein Bars	\$4
Chefs Miniatures Desserts	\$48/dozen
Mixed Nut	\$36 per pound
Pretzels or Party Mix	\$26 per pound
Fresh Popcorn	\$18 per pound

CHIPS AND DIPS

(Choice of one)

Spinach, French Onion, Guacamole, Hummus, Ranch, Salsa or Queso	\$8 per person
Hot Pretzels and Mustard	\$4 per person

ALCOHOLIC BEVERAGES

HOST BAR

Deluxe Brands	\$8
Premium Brands	\$9
House wine	\$8
Premium Beer	\$7
Domestic Beer	\$6
House Wine per Bottle	\$32
House Champagne	\$32
Cordials and Cognacs	add \$3
Soft Drinks	\$4
Domestic Kegs	\$450
Imported Kegs	upon request

CASH BAR

Cash Bars available upon request
and require a \$200 set-up fee
(Waived with \$2500 In Sales)

BARTENDER CHARGE

\$125 per bar
(4-Hours- \$35 each
additional hour)

CASHIER CHARGE

\$25 per hour (2 hour minimum)

PUNCHES

(per gallon, 3 gallons minimum)

Fruit Punch	\$30
Rum Punch	\$80
Champagne Punch	\$80
Margarita Punch	\$80

DELUXE BRANDS

Glen Livet Scotch	
Makers Mark Bourbon	
Hendricks Gin	
Grey Goose Vodka	
Captain Morgan's Rum	
Don Julio Tequila	
Woodford Whiskey	

PREMIUM BRANDS

Dewar's Scotch	
Jack Daniels Bourbon	
Absolute Vodka	
Tanqueray Gin	
Bacardi Silver Rum	
Hornitos Plata Tequila	
Crown Royal Whiskey	

BEVERAGE PACKAGES

*Includes Mixed Drinks, Domestic
and Imported Beer, Wine, Bottled
Water and Assorted Soft Drinks
(Per Person)*

DELUXE

1-Hour	\$25
2-Hour	\$35
3-Hour	\$45
4-Hour	\$55

PREMIUM

1-Hour	\$30
2-Hour	\$40
3-Hour	\$50
4-Hour	\$60

BEER AND WINE PACKAGE

*Includes Domestic and Imported
Beer, Wine, Bottled Water and
Assorted Soft Drinks
(Per Person)*

1-Hour	\$20
2-Hour	\$25
3-Hour	\$30
4-Hour	\$35

BEVERAGES

Freshly Brewed Regular
and Decaf Coffee
Assorted Bigelow Hot Teas
Assorted Soft Drinks
Bottled Water

\$8 per person

HEALTH NUT

Orange, Cranberry, and
Apple Juices
Market Style Fresh Fruit Display
Individual Greek Yogurts
Hard-boiled Farm Fresh Eggs
Assorted Muffins and Breads
Plain Bagels with Cream Cheese
Whipped Butter and Jams

\$15 per person

PENGUIN PICNIC

Ice Cream Sandwiches
Eskimo Pies
Frozen Candy Bars
Fresh Fruit Bars

\$13 per person

SALSA BAR

Chicken Empanadas
Chili Con Queso
Guacamole and Sour Cream
Tomatillo Salsa and Mexican Salsa
Fresh Corn tortilla Chips

\$12 per person

SWEET & SALTY

Double Roasted Nuts
House Made Potato Chips
Roasted Vegetable Dip
Chocolate Bark
Homemade Peanut Brittle
Fresh Hot Buttered Popcorn

\$13 per person

BUILD YOUR OWN

(Choice of three)

Assorted Fresh Baked Cookies
Chocolate Rice Crispy Treats
Homemade Brownies
Lemon Pound Cake
Assortment of 100 Calorie
Snack Packs
Assorted individually
Packaged Nuts
Cracker Jacks

Assorted Ice-cream Bars
Whole Fresh Fruit
Individual Bags of Chips
Warm Jumbo Pretzel
with Mustard

\$13 per person

SUGARLAND

Assorted Jelly Bellies
Chocolate Covered Almonds
Lemon Drops and Sour Cherries
Chocolate Caramel Turtles
French Burnt Peanuts

\$10 per person

TRIBUTE TO CHOCOLATE

Chocolate Dipped Strawberries
Chocolate Pretzel Brownies
Chocolate Chip Cookies
Chocolate Candles
Homemade Fudge

\$15 per person

THE VEGETARIAN

Roasted Garlic Hummus with
Pita Chips
Artichoke Beignets
Black Bean and Cheese Empanada
Asiago Asparagus Spring Rolls
Soy Nuts Granola Cluster

\$14 per person

SUNDAE BAR

Vanilla Ice Cream
Chocolate, Strawberry and
Butterscotch Sauces
Chopped Nuts
Crushed Oreo Cookies
Heath Bar Pieces
Oreo Cookies
M&M's
Sprinkles Crushed
Maraschino Cherries
Whipped Cream

\$13 per person

*All Breaks include Freshly Brewed
Regular and Decaf Coffee, Assorted
Bigelow Hot Teas, Assorted Soft
Drinks and Bottled Water.*

HOT HORS D'OEUVRES

(Minimum of 50 pcs per item)

BEEF

Beef, Pepper & Onion Kabob	\$4.00
Everything Dog in a Blanket	\$3.00
Beef Barbacoa Taco	\$3.50
Beef Sliders	\$3.00

SEAFOOD

Fried Gulf Shrimp with Cocktail & Tartar	\$4.50
Shrimp or Scallops Wrapped in Bacon	\$4.50
Pecan Shrimp Skewer	\$4.50
Shrimp Dejonge	\$4.50
Mini Coconut Shrimp Spring Roll	\$3.00
Hatch Green Chili Crab Cake	\$4.50
Lobster Empanada	\$4.00
Tempura Crisp Shrimp	\$5.00

POULTRY

Hazelnut Crust Chicken Tenders	\$3.50
Chicken Lemongrass Potsticker	\$3.00
Bacon Wrapped Chicken Jalapeno Bites	\$4.50
Sesame Chicken Tempura	\$3.00
Mini Chicken Cordon Bleu	\$4.50

PORK

Pepperoni Calzone	\$3.50
Mini Assorted Deep Dish Pizzas	\$3.00
Stuffed Potato Tot	\$3.00
Sausage Mac & Cheese Fritter	\$3.00
Stuffed New Potato with Bacon	\$3.00

VEGETARIAN

Stuffed Sweet Potato	\$3.00
Kale & Vegetable Dumpling	\$3.00
Raspberry Brie en Croute	\$4.00
Vegetable Spring Roll	\$3.00
Three Cheese Crostini	\$3.00

CHEFS SPECIALTIES

Seared Ahi Tuna, Salmon or Shrimp Rice Ball with Ponzu	\$4.50
Beef Carpaccio Crostini with Marinated Tomatoes and Chimichurri	\$4.50
Roasted Fingerling Potato With Smoked Salmon and Crème Fraiche	\$4.50
Smoked Duck Breast with Fresh Pear and Blackberry Preserves on Endive	\$4.50
Shrimp and Crab Scuffle with Pesto lemon Butter	\$4.50
Caramelized Endive Crostini With Goat Cheese and Toasted Pine Nuts	\$4.50
Beef Tartare Crostini with Spicy Aioli	\$4.50
Seared Scallop with Citrus Relish on Spoon	\$4.50
Beef Carpaccio with Caramelized Onions on Gorgonzola Crostini	\$4.50
Gulf Snapper Ceviche with Plantain Chip	\$4.50
Ahi Tuna Tartare on Wonton Crisp	\$4.50
Roasted Roman Artichoke with Marinated Goat Cheese and Olive Tapenade	\$4.50
Seared Ahi Tuna on Cucumber With Wasabi Caviar and Ponzu	\$4.50

COLD HORS D'OEUVRES

(Minimum of 50 pcs per item)

Chilled Gulf Shrimp with Cocktail & Remoulade Sauce	\$4.50
Assorted Finger sandwiches	\$3.50
Crostini with Tomato & Basil	
Smoked Salmon Pinwheels	\$3.00
Southern Deviled Eggs	\$3.50
Caprese Skewer	\$4.50
Mexican Shrimp Cocktail Shooters	\$4.50
Gruyere Cheese Tarts	\$3.50
Shaved Beef Tenderloin on Herb Crostini with Grilled Onions & Blue Cheese	\$4.50
Vegetable Sushi & Salmon & Cream Cheese Sushi with Wasabi Dipping Sauce	\$4.50

MARKET DISPLAYS

(Minimum 25 Guests)

IMPORTED AND
TEXAS ARTISAN CHEESE
Assorted Crackers, Crostini
and Breads
\$10 per person

CHARCUTERIE DISPLAY
Assorted Dry Cured Meats
Crostini and Breads
\$14 per person

GARDEN FRESH
VEGETABLE DISPLAY
Broccoli and Cauliflower Florets,
Baby Carrots, Zucchini and Corn,
Celery, Grape Tomatoes, Grilled
Vegetables, Ranch Dressing
\$8 per person

SEASONAL FRESH
FRUIT DISPLAY
Pineapple Yogurt Dip
\$8 per person

ANTIPASTO
Artichoke Hearts, Roasted
Red Peppers, Genoa Salami,
Kalamata Olives, Provolone
Cheese, Marinated Cauliflower
and Mushrooms, Sweet Onions,
Tomatoes and Fresh Mozzarella
\$12 per person