

CATERING MENU



CATERING DIRECTOR
HARRY RUIZ
HRUIZ@SSHR.COM
281-334-3332



SOUTH SHORE HARBOUR
resort & conference center

CATERING MANAGER
ASHLEY TOWERY
ATOWERY@SSHR.COM
281-334-3623

BREAKFAST

Includes Fresh Brewed Coffee, Hot Herbal Tea, and Chilled Fruit Juices

Note: Beverages Not Included with Breakfast Enhancements

CONTINENTAL PACKAGE

Assorted Breakfast Pastries and Fresh Sliced Fruits

Enhance with Hot Items Below

\$17.00pp

EXECUTIVE PACKAGE

Fresh Sliced Fruits and Berries, Assorted Danish, Muffins and Banana Bread, Bagels with Cream Cheese and Butter, Assorted Cereals and Granola with Whole Milk

\$18.00pp

HEALTHY START PACKAGE

Fresh Granola, Yogurt, Berries, Raisins, Assorted Bran Muffins, Wheat Bread, Bagels, Cream Cheese, Whole Milk

\$19.00pp

BREAKFAST ENHANCEMENT

Bagels and Cream Cheese - \$37.00 Dozen

Breakfast Tacos with Egg, Sausage and Salsa - \$44.00 Dozen

Sausage, Egg and Cheese Biscuits - \$44.00 Dozen

Ham, Pepper Jack Cheese and Egg Croissants - \$44.00 Dozen

Assorted Pastries, Muffins and Danish - \$35.00 Dozen

Warm Homemade Cinnamon Buns - \$35.00 Dozen

Individual 4 oz. Yogurts - \$27.00 Dozen

Assorted Granola Bars - \$29.00 Dozen

Seasonal Sliced Fruit with Honey Yogurt Dip - \$9.00 per person

Seasonal Sliced Fruit Tray (serves 30) - \$90.00

Seasonal Sliced Fruit Tray (serves 50) - \$125.00

Fruit, Granola, Yogurt Parfait - \$9.00 per person

Hot Oatmeal Bar with Cinnamon & Sugar - \$9.00 per person

Scrambled Eggs (serves 20) - \$58.00

Grilled Sausage Links or Bacon (serves 40) - \$62.00

Fresh Brewed Coffee or Hot Herbal Tea - \$44.00 per gallon

Iced Tea, Lemonade or Fruit Punch - \$44.00 per gallon

Individual Juices - \$4.00 each

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

BREAKFAST

Includes Fresh Brewed Coffee, Hot Herbal Tea, and Chilled Fruit Juices

Note: Minimum of 30 Guests is Required for Buffets

COUNTRY MORNING BUFFET

Fresh Season Sliced Fruit & Berries
Assorted Cereal with Whole Milk
Fluffy Scrambled Eggs
Crisp Bacon and Grilled Sausage Links
Country Fried Potatoes
Buttermilk Biscuits and Gravy
\$28.00pp

SOUTH OF THE BORDER BUFFET

Fresh Tropical Fruit Display
Fluffy Scrambled Eggs with Chorizo Sausage
Pico de Gallo and Salsa
Queso Blanco and Flour Tortillas
Home Fried Potatoes
Crisp Bacon
Concha and Sweet Bread
\$26.00pp

ON THE SWEET SIDE

Strawberry Cream Cheese Stuffed French Toast, Crisp Bacon, Grilled Sausage Links, and Fruit Cup
\$20.00pp

ALL AMERICAN PLATE

Fluffy Scrambled Eggs, Crisp Bacon, Grilled Sausage Links, Home Fried Potatoes and Fruit Cup
\$20.00pp

THE FIESTA PLATE

Two Flour Tortillas filled with Fluffy Scrambled Eggs, Chorizo Sausage, Jack Cheese, Pico & Salsa, Home Fried Potatoes and Fruit Cup
\$20.00pp

SMOOTHIE ENHANCEMENTS

Each Serving – 3 Ounces

STRAWBERRY BANANA

Fresh Strawberries, Bananas,
Greek Yogurt and Milk
\$4.00pp

BANANA BERRY

Fresh Bananas, Blueberries, Greek
Yogurt and Milk
\$4.00pp

TROPICAL

Fresh Pineapple, Blueberries,
Greek Yogurt and Milk
\$4.00pp

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

BEVERAGES

HALF-DAY BEVERAGE BREAK

4 Hours Unlimited On-Site Consumption of Coffee, Teas, Soft Drinks, and Assorted Fruit Juices
\$12.00pp

FULL-DAY BEVERAGE BREAK

8 Hours Unlimited On-Site Consumption of Coffee, Teas, Soft Drinks, and Assorted Fruit Juices
\$19.00pp

PROGRESSIVE BEVERAGE BREAK

Morning

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks,
Bottled Water, Fruit Juices and Assorted Pastries

Mid-Morning Refresh

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks,
Bottled Water and Fruit Juices

Afternoon

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks,
Bottled Water, Fruit Juices, Assorted Cookies and
Brownies

\$29.00pp

ALL DAY PACKAGE

Morning

Assorted Pastries, Fresh Brewed Coffee, Herbal Teas, Soft Drinks, Bottled Water and Fruit Juices

Mid-Morning Refresh

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks, Bottled Water and Fruit Juices

Working Lunch

Pre-Made Sandwiches – Choose 2 Options (1 per person)

(1) Smoked Ham & Cheddar Cheese, (2) Smoked Turkey & Swiss Cheese, (3) Chicken Pecan Salad Croissant, (4) Grilled Chicken Breast, Bacon, Avocado & Pepper Jack Cheese, (5) BLT or (6) Grilled Vegetable Wrap; All Options Served with Lettuce, Tomato, House Relish, Pickle and Potato Chips and Whole Fruit

Afternoon

Assorted Cookies and Brownies, Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks, Bottled Water and Fruit Juices

\$50.00pp

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

SNACKS

Includes Iced Tea, Fresh Brewed Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water
Note: Beverages Not Included with A La Carte Items

HALF TIME BREAK

Warm Soft Pretzels with Honey Mustard, Miniature Corn Dogs with French Mustard and Cracker Jacks

\$16.00pp

COOKIE & BROWNIE BREAK

Chocolate Chip, White Macadamia, Oatmeal Raisin, and Sugar Cookies with Brownies

\$15.00pp

TRES AMIGOS

Crisp Corn Tortilla Chips, Roasted Tomato Salsa, Queso, Guacamole, Churros and Sopapillas with Honey

\$16.00pp

HEALTHY

Cascading Display of Fresh Vegetables, Classic Garlic and Herb Hummus, Individual Bags of Trail Mix, Granola Bars, and Fresh Yogurt Parfait Shooters

\$18.00pp

TAILGATE PARTY

Miniature Corn Dogs, Beef Sliders with Cheddar, Warm Soft Pretzels, Homemade Potato Chips and Cracker Jacks

\$26.00pp

BREAKS A LA CARTE

ASSORTED COOKIES, BROWNIES, BLONDIES OR LEMON BARS - \$32.00 DOZEN

SMALL BAGS OF POTATO CHIPS OR PRETZELS - \$29.00 DOZEN

SMALL BAGS OF TRAIL MIX OR PEANUTS - \$33.00 DOZEN

SOFT PRETZELS WITH MUSTARD - \$33.00 DOZEN

BOWL OF POPCORN (SERVES 5) - \$8.00 BOWL

SEASONAL SLICED FRUIT TRAY (SERVES 30) - \$90.00

SEASONAL SLICED FRUIT TRAY (SERVES 50) - \$125.00

SEASONAL SLICED FRUIT WITH HONEY YOGURT DIP - \$9.00 PER PERSON

ASSORTED MINI CANDY BARS - \$19.00 POUND

ASSORTED ICE CREAM BARS - \$49.00 DOZEN

LUNCH

Includes Chef's Choice of Starch and Vegetable, Warm Rolls and Butter, Iced Tea, and Coffee
Pricing Based on 2-Course or 3-Course Selection

2-COURSE PLATED LUNCH WITH CHOICE OF SALAD OR DESSERT

\$28.00pp

3-COURSE PLATED LUNCH WITH CHOICE OF SALAD OR DESSERT

\$31.00pp

Mediterranean Chicken with Olives, Onions, Roma Tomatoes, Feta Cheese and Lemon Butter

Seared Chicken Breast with Shitake Thyme Cream Sauce

Parmesan Crusted Chicken Breast w/ Lemon Caper Butter

Vegetarian Four Cheese Manicotti with Basil Marinara

Chicken Carbonara Lasagna with Creamy Alfredo Sauce

SALAD – SELECT ONE

Seasonal Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot Julienne and Choice of Dressing

Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato and Creamy Caesar Dressing

Texas Caesar Salad with Crisp Romaine, Paprika Croutons, Tomato, Corn Salsa and Chipotle Dressing

Charred Corn, Tomato, Black Bean Salad with Chipotle Dressing on a Bed of Shredded Romaine and Crisp Tortilla Chips

DESSERTS – SELECT ONE

Chocolate Ganache Cake

Strawberry Shortcake

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Cheesecake with Fresh Fruit Coulis

Turtle Cheesecake with Caramel Sauce

Strawberry Shortcake Cake with Fresh Fruit Coulis

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

LUNCH

Includes Chef's Choice of Starch and Vegetable, Warm Rolls and Butter, Iced Tea, and Coffee
Pricing Based on 2-Course or 3-Course Selection

2-COURSE PLATED LUNCH WITH CHOICE OF SALAD OR DESSERT

\$29.00pp

3-COURSE PLATED LUNCH WITH CHOICE OF SALAD OR DESSERT

\$33.00pp

Herb Roasted Pork Loin with Sautéed Forest Mushrooms and Natural Rosemary Au Jus

BBQ Platter with Smoked Brisket, Grilled Sausage, Sautéed Corn and Chili Roasted Potatoes

Blackened Cajun Catfish with Shrimp Etouffee

Pesto Crusted Salmon with Lemon Butter Sauce

Tuscan Herb Marinated Chicken Breast with Caramelized Onions and Bacon Au Jus

SALAD – SELECT ONE

Seasonal Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot Julienne and Choice of Dressing

Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato and Creamy Caesar Dressing

Texas Caesar Salad with Crisp Romaine, Paprika Croutons, Tomato, Corn Salsa and Chipotle Dressing

Charred Corn, Tomato, Black Bean Salad with Chipotle Dressing on a Bed of Shredded Romaine and Crisp Tortilla Chips

DESSERTS – SELECT ONE

Chocolate Ganache Cake

Strawberry Shortcake with Fresh Fruit Coulis

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Cheesecake with Fresh Fruit Coulis

Turtle Cheesecake with Caramel Sauce

Strawberry Shortcake Cake with Fresh Fruit Coulis

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

LUNCH

Includes Iced Tea, Iced Water and Fresh Brewed Coffee
Note: Minimum of 30 Guests is Required for Buffet

LIGHTHOUSE BUFFET

Tossed Field Greens with Dressing
Mediterranean Pasta Salad
Parmesan Crusted Chicken with Lemon Caper Butter
Red Wine Braised Short Ribs
Country Green Beans with Smoked Bacon
Herb Fingerling Potatoes
Chocolate Ganache Cake and Assorted Cookies
\$36.00pp

SOUTH OF THE BORDER BUFFET

Ensalada Verde with Zesty Ranchero Dressing
Jicama Vegetable Slaw
Chicken and Beef Fajitas with Sweet Peppers and Onions
Baked Enchiladas with Jack Cheese and Chipotle
Spanish Style Rice and Refried Black Beans
Flour Tortillas, Guacamole, Salsa, Pico de Gallo, Shredded Cheese
Tortilla Chips with Queso
Tres Leches and Sopapillas
\$36.00pp

TEXAS ROUNDUP BUFFET

Hill Country Greens with Buttermilk Ranch Dressing
Creamy Red Jacket Potato Salad
Macaroni and Cheese
Smoked BBQ Brisket with Honey BBQ Sauce
Oven Roasted BBQ Chicken and Smoked Sausage
Jalapeno Corn Bread Biscuits and Rolls
Texas Pecan Pie and Brownie Bites
\$38.00pp

ITALIAN BUFFET

Crisp Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, Creamy Caesar Dressing
Tuscan Garden Pasta Salad
Penne Pasta and Cheese Tortellini with Choice of Alfredo or Marinara Sauce
Bay Shrimp with Lemon Caper Butter
Grilled Chicken with Anglaise Sauce
Fresh Baked Garlic Bread and Rolls
Italian Cream Cake with Biscotti
\$38.00pp

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

LUNCH

Includes Iced Tea, Iced Water and Fresh Brewed Coffee

FROM THE DELI

SANDWICH OPTIONS

(1) Grilled Chicken Breast, Bacon, Avocado & Pepper Jack Cheese, (2) Smoked Ham and Cheddar Cheese, (3) Smoked Turkey and Swiss Cheese, (4) Chicken Pecan Salad Croissant, (5) Turkey, Crisp Bacon, Cucumber Herb Relish with Low Carb Tortilla Wrap and (6) Grilled Vegetable Wrap

ONSITE WORKING LUNCH

Premade Sandwiches (2 selections from above – one sandwich per person). Served with Lettuce, Tomato, House Relish, Pickle, Potato Chips, Cookies and Brownies

\$29.00pp

TO-GO BOXED LUNCH

Premade Sandwiches (2 selections from above) accompanied with Potato Chips, Whole Fruit, Chocolate Chip Cookie and a Bottled Water. Note: Not for lunch service inside meeting spaces, only for groups traveling off-site or needing lunch to-go.

\$24.00pp

FRESH GREENS

GRILLED CHICKEN CAESAR SALAD

Marinated Chicken Strips over Crisp Romaine Lettuce with Focaccia Croutons, Parmesan Cheese and Caesar Dressing

\$26.00pp

SOUTHWESTERN CHICKEN SALAD

Grilled Fajita Chicken with Black Bean and Corn Relish over a Bed of Greens, Tomato, Crisp Tortilla Strips and Jalapeno Ranch Dressing

\$26.00pp

MAPLE PECAN CRUSTED CHICKEN SALAD

Maple Pecan Crusted Chicken over Hill Country Greens with Poached Pear, Grapes, Teardrop Tomatoes, Goat Cheese and Pure Maple Balsamic Vinaigrette Dressing

\$26.00pp

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

DINNER

Includes Iced Tea, Iced Water and Fresh Brewed Coffee

Note: Minimum of 30 Guests is Required for Buffet

OLE BUFFET

Starters

Mixed Greens with Mango Cilantro Dressing

Jicama Vegetable Slaw with Cilantro Lime Vinaigrette

Potato Roast Corn and Pinto Bean Salad

Proteins

Beef and Chicken Fajitas with Sautéed Sweet Peppers and Bermuda Onions

Baked Red Fish Veracruz with Olive, Onion and Tomato

Oven Baked Chicken Breast with Cilantro Cream Jack Cheese

Sides

Refried Black Beans and Spanish Style Rice

Crispy Tortilla Chips with Queso

Flour Tortillas, Pico de Gallo, Guacamole, Cheese, Sour Cream, Lettuce

Desserts

Tequila Cheesecake

Tres Leches Cake

Sopapillas with Honey

\$52.00pp

ITALIANO BUFFET

Starters

Romaine Lettuce with Focaccia Croutons, Parmesan and Caesar Dressing

Antipasto Salad tossed with Mushrooms, Artichokes, and Olives

Sliced Buffalo Tomato with Fresh Mozzarella Cheese and Oregano Vinaigrette

Proteins

Basil Pesto Crusted Salmon with Tomato Basil Butter

Italian Sausage and Grilled Peppers

Baked Chicken Piccata with Lemon Caper Butter

Sides

Penne Pasta with Choice of Alfredo or Marinara Sauce

Sautéed Italian Squash with Plum Tomatoes

Fresh Baked Garlic Bread

Desserts

Amaretto Cheese Cake

Tiramisu and Biscotti

\$52.00pp

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

DINNER

Includes Iced Tea, Iced Water and Fresh Brewed Coffee

Note: Minimum of 30 Guests is Required for Buffet

TEXAS ROUNDUP BUFFET

Starters

Hill Country Greens with Buttermilk Ranch Dressing

Red Jacket Potato Salad with Smoked Bacon and Creamy Cole Slaw

Proteins

Smoked BBQ Brisket with Honey BBQ Sauce

Roasted BBQ Rubbed Chicken Breast

Grilled Smoked Sausage

Sides

Macaroni and Cheese and Ranch Style Beans

Jalapeno Corn Bread Biscuits and Rolls

Desserts

Warm Hill Country Cobbler and Texas Pecan Pie with Cinnamon Whipped Cream

\$52.00pp

SOUTH SHORE BUFFET

Starters (Choose 1):

Mixed Greens, Tomato Wedges, Shredded Cucumbers and Herb Croutons with Peppercorn Ranch

Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing

Shrimp, Corn, Tomato and Black Bean Salad with Chipotle Dressing

Entrees (Choose 3):

Seared Breast of Chicken with Shitake Thyme Mushroom Cream Sauce

Chicken Piccata with Artichoke and Mushrooms and Lemon Caper Butter

Pan Seared Pork Tenderloin with Shitake Mushrooms and Natural Rosemary Au Jus

Red Wine Braised Beef Short Ribs

Pistachio Crusted Salmon with Citrus Lemon Butter

Sides (Choose 2):

Sautéed Seasonal Vegetable Medley

Country Green Beans with Smoked Bacon

Steamed Broccoli with Herb Butter

Roasted Garlic and Chive Mashed Potatoes

Oven Herb Roasted Fingerling Potatoes

Jasmine Rice Pilaf

Desserts (Choose 2):

Chocolate Ganache Cake with Chocolate Sauce

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Cheesecake with Fresh Fruit Coulis

\$54.00pp

DINNER

Includes Salad, Entrée, Chef's Choice of Starch and Vegetable, Warm Rolls and Butter, Dessert, Iced Tea, Iced Water and Fresh Brewed Coffee; Pricing Based on Entrée Selection

ENTRÉES – SELECT ONE

Chicken Carbonara Lasagna with Creamy Alfredo Sauce
\$39.00pp

Seared Breast of Chicken with Shitake Thyme Cream Sauce
\$39.00pp

Pecan Crusted Chicken with Maple Beurre Blanc
\$39.00pp

Achiote Chicken with Cilantro Cream, Jack Cheese and Tortilla
\$39.00pp

Blackened Red Fish, Sautéed Shrimp, Tomato & Lemon Herb Butter
\$42.00pp

Basil Pesto Crusted Salmon with Lemon Butter Sauce
\$42.00pp

BBQ Platter with Smoked Brisket, Chicken Breast and Pork Tenderloin Medallion
\$44.00pp

Braised Boneless Beef Short Rib with a Dr. Pepper Glaze and Thinly Sliced Fried Onions
\$44.00pp

Tenderloin of Beef (8oz) with Glazed Shallots & Pinot Noir Sauce
\$49.00pp

DUAL COMBINATION ENTRÉES – SELECT ONE

Pistachio Crusted Salmon and Sautéed Chicken Piccata with Lemon Caper Butter Sauce
\$45.00pp

Spinach Stuffed Chicken Breast and Pesto Crusted Salmon with Fresh Chive Beurre Blanc
\$45.00pp

Grilled Beef Tenderloin with Béarnaise Sauce and Herb Crusted Salmon with Chive Beurre Blanc
\$52.00pp

Grilled Beef Tenderloin with Red Onion Jam and Grilled Gulf Shrimp with Lemon Butter Sauce
\$52.00pp

Grilled Beef Tenderloin with Bordelaise Sauce and Maryland Style Crab Cake with Chive Beurre Blanc
\$54.00pp

SALAD AND DESSERT OPTIONS ON FOLLOWING PAGE

DINNER

Options for Plated Dinners - Pricing Based on Entrée Selection

Note: Two dessert options can be selected and alternated on the table

SALADS – SELECT ONE

Seasonal Greens: Mesclun Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot Julienne and Choice of Ranch, Balsamic Vinaigrette, Bleu Cheese or Caesar Dressing

Classic Caesar: Crisp Romaine Lettuce, Focaccia Croutons, Parmesan, Roma Tomatoes and Caesar Dressing

Mixed Greens: Mesclun Greens, Sliced Red Vine Tomatoes, Gorgonzola Cheese, Walnuts and Balsamic Vinaigrette Dressing

Wedge Salad: Iceberg Wedge, Diced Tomatoes, Diced Cucumbers, Chopped Bacon and House-made Bleu Cheese Dressing

DESSERTS – SELECT ONE

Strawberry Shortcake Cake with Fresh Fruit Coulis

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Style Cheesecake with Fresh Fruit Coulis

Chocolate Ganache Cake with Chambord Chocolate Sauce

Chocolate Toffee Mousse Cake with Caramel Sauce

Mini Chocolate Molten Lava Cake with Whipped Cream and Berries

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

RECEPTION SERVICES

HORS D' OEUVRES PACKAGE

(2 pieces per item, per person)

Chicken Tenders with Honey Mustard

BBQ Cocktail Meatballs

Vegetarian Spring Rolls with Teriyaki Sauce

Assorted Finger Sandwiches

Assorted Mini Cookies and Brownie Bites

\$28.00pp

PREMIUM HORS D' OEUVRES PACKAGE

(Minimum of 30 Guests Required; 2 pieces per item, per person)

Appetizers

Seasonal Fruit Display with Honey Yogurt Dip

Domestic Cheeses with Gourmet Crackers

Hot Hors D' Oeuvres (Choose 3)

Miniature Beef Wellington

Greek Spinach Spanakopita

BBQ Cocktail Meatballs

Southern Fried Chicken Tenders with Honey Mustard

Chicken and Pineapple Kabobs with Thai Peanut Sauce

Carving Station (Choose 1)

Roasted Top Round of Beef

French Roasted Turkey Breast

Accompanied with Silver-Dollar Rolls and Condiments

Pasta Station

Buttered Pasta with Herb Cream Sauce and Basil Marinara Sauce

Garlic Bread and Parmesan Cheese

Dessert Station

Cookies, Brownies and Fresh Brewed Coffee

\$46.00pp

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

STATIONS

FAJITA STATION

Beef and Chicken Fajita Strips with Sweet Peppers and Onions, Flour Tortillas, Sour Cream, Salsa, Pico de Gallo and Guacamole

\$19.00pp

MAC AND CHEESE BAR

Creamy White Cheddar Macaroni and Cheese with Chives, Chopped Bacon, Tomatoes, Sour Cream and Shredded Cheddar Cheese

\$12.00pp

PASTA STATION

Buttered Pasta, Creamy Alfredo Sauce, Marinara Sauce, Parmesan Cheese and Garlic Bread

With Chicken - \$18.00; Shrimp - \$20.00

\$16.00pp

TACO BAR

Grilled Chicken, Ground Beef, Shredded Cheese, Olives, Onions, Salsa, Cilantro, Sour Cream, Pico De Gallo, Corn & Flour Tortillas

\$16.00pp

DESSERT STATION

Seasonal Cakes, Assorted Pies, Brownies, Assorted Cookies, Assorted Petit Fours
Served with Fresh Brewed Coffee

\$18.00pp

CAESAR SALAD BAR

Mixed Greens, Sliced Cucumbers, Carrot Julienne, Cherry Tomatoes, Focaccia Croutons, Ranch & Italian Dressing

With Chicken - \$13.00; Shrimp - \$15.00

\$10.00pp

RECEPTION

Domestic Cheese with Crackers and French bread

\$9.00pp

South Shore Crab Dip with Toasted French bread

\$9.00pp

Mediterranean Hummus with Tahini and Toasted Olive-Herb Basted Rounds

\$8.00pp

Spinach and Artichoke Dip with Toasted French bread

\$8.00pp

Garden Fresh Crudité and Relishes with Basil Herb Dip

\$8.00pp

South of the Border Guacamole or Chili Con Queso with Tortilla Chips

\$8.00pp

Seasonal Fruit and Melon Display with Honey Yogurt Dip

\$9.00pp

Seasonal Sliced Fruit Tray (serves 30)

\$90.00pp

Seasonal Sliced Fruit Tray (serves 50)

\$125.00pp

RECEPTION

Served in 50 piece increments. Beverages Not Included

HOT

Mini Gulf Crab Cakes with Roasted Red Pepper Remoulade - \$260.00

Bacon Wrapped Shrimp with BBQ Garlic Butter - \$260.00

Chicken & Pineapple Kabobs with Thai Peanut Sauce - \$165.00

Chicken Santa Fe wrapped with Bacon and Jalapenos - \$165.00

Southern Fried Chicken Tenders with Honey Mustard - \$165.00

Mini Beef Wellingtons - \$ 240.00

BBQ Cocktail Meatballs - \$165.00

Greek Spinach Spanakopita - \$175.00

Vegetarian Spring Rolls with Teriyaki Dipping Sauce - \$165.00

Stuffed Jalapeno Poppers with Cream Cheese - \$165.00

COLD

Gulf Shrimp on Ice with Brady Herb Cocktail Sauce - \$260.00

Smoked Salmon on Herb Toast Round - \$260.00

Seared Tuna with Wasabi Cream on Toast Round - \$ 260.00

Mini Croissants filled with Pecan Chicken Salad - \$ 160.00

Array of Assorted Finger Sandwiches - \$160.00

Smoked Angus Beef Roulade with Horseradish Cream - \$175.00

Traditional Deviled Eggs - \$ 155.00

Brie Cheese and Red Currant on Toast Round - \$155.00

Tomato Bruschetta on Toast Round - \$ 155.00

Mediterranean Antipasto Kabob - \$210.00

Asparagus Wrapped in Prosciutto - \$ 170.00

Assorted Petit Fours - \$105.00

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

BEVERAGE SERVICES

Note: Banquet Bar is Credit Card Only, No Cash Accepted

BAR STAFFING

Bartender and Cashier - 1 per 125 Guests

\$100.00 each

Bar Set Up Fee – Groups Under 50 Guests

\$50.00

Wine Attendant – Required for passing Champagne or Wine

\$100.00

LIQUOR

Titos Vodka

Crown Royal Whiskey

Dewars Scotch

Blue Chair Bay Rum

Makers Mark Bourbon

Host Bar: \$8.50++ or Banquet Bar: \$9.00

WINE

Silver Gate Chardonnay

Silver Gate Cabernet Sauvignon

Canyon Road Moscato

Host Bar: \$7.50++ or Banquet Bar: \$8.00

BEER

Bud Lite

Shiner Bock

Michelob Ultra

Dos Equis

Host Bar: \$5.50++ or Banquet Bar: \$6.00

HOSTED DRINK TICKETS

Tickets can be used by guests for any Liquor, Beer or Wine

\$7.00 each

FULL HOST BAR PACKAGE

One Hour - \$35.00++/per person

Two Hours - \$40.00++/per person

Three Hours - \$45.00++/per person

HOSTED BEER AND WINE PACKAGE

One Hour - \$20.00++/per person

Two Hour - \$25.00++/per person

Three Hour - \$30.00++/per person

DOMESTIC KEG BEER

Miller Lite, Bud Light, Budweiser - \$295.00 each

All menus and pricing are subject to change. Prices do not include 24% service charge and 8.25% sales tax.

BANQUET GENERAL INFORMATION

FOOD SERVICE

The Hotel does not allow outside food and beverage in the Hotel. This pertains to all meeting space in the Hotel. If any outside food is found inside the meeting spaces, the Hotel staff has authority to remove it from the room and hold it until the conclusion of the event. Also, for safety, liability and health issues, the Hotel does not provide "To-Go" boxes to our guests for taking food out of the meeting space.

MENU SELECTION

Menu selections should be made at least three weeks prior to the event date. Please note all buffets selections require a headcount of 30 or higher.

GUARANTEE

A groups' final numbers are due at least four business days prior to the event. Dietary restrictions are required when the guarantee is provided. The Hotel will be prepared to accommodate 3% over the guarantee. Your final headcount cannot drop below your guaranteed number listed on your contract. On Fridays and Saturdays the Hotel requires the following guaranteed headcounts to book the following spaces: Crystal Ballroom (Minim. 250 Guests), Marina Plaza (Minim. 125 Guests) and Salons ABC or DEF (Minim. 125 Guests)

BEVERAGE SERVICE

All alcohol must be ordered thru the Hotel. All Hotel servers are licensed and authorized to serve alcohol thru the Texas Alcohol and Beverage Commission. If any outside alcohol is found at an event at the Hotel, the Hotel staff is given the authority to remove and dispose of the alcohol. Beverage service may be denied to those guests who appear to be intoxicated or under age. Hosted drink tickets will be provided by the Hotel upon request. Credit and debit cards with a credit card symbol are the only form of payment taken at group functions. Cash is no longer accepted.

BILLING

In order to secure space for your event, a signed contract and non-refundable deposit will be required for all social functions. Pre-payment is to be made in full a minimum of four (4) business days prior to the event start date by credit card or cashier's check only. No personal, business or chamber checks will be accepted within fourteen days of the event. Please ask your Sales or Catering Manager for a credit card authorization form.

TABLES, RISERS & DANCE FLOORS

There will be a \$150.00 charge for any dance floor set-up. For exhibits, silent auctions and general displays, the Hotel will provide up to twelve complimentary 6-foot tables for your event. Additional 6-foot tables are available for a fee of \$25.00 per table. The Hotel will provide up to two 6'x8' risers complimentary, additional risers can be provided for \$50.00 each.

BANQUET GENERAL INFORMATION

SERVICE CHARGE, TAXES AND FEES

Currently a 24% taxable service charge is applied to all food and hosted bar totals. Groups claiming tax exempt status must submit a copy of their signed Texas Sales and Use Tax Exemption Certification at least ten (10) days prior to their event start date. Bartender and Cashier fees are \$100.00 each per 125 guests. Bars for groups under 50 require a Bar Setup Fee of \$50.00. All Bartender, Cashier and Bar Setup fees are subject to State TABC Tax of 8.25%.

FUNCTION ROOM ASSIGNMENT

We reserve the right to change or assign the appropriate function space based on each group's individual needs. We will make every effort possible to notify the client should this circumstance arise. Your group is responsible for promptly advising the hotel in writing of any changes in function space requirements. The hotel will make reasonable efforts to accommodate such changes based on availability at the time of the request. Additional time for early set-up or tear down must be arranged in advance through the Sales and Catering Departments.

DECORATIONS

The hotel does not allow the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other substance. Failure to comply with this policy, may result in repair fees in an amount determined by Management. A fee of \$250.00 will be charged for any use of confetti or glitter before, during or after your event. Sparklers, pyrotechnics, fog machines and fireworks are not allowed in the hotel under any circumstances.

SHIPPING AND PACKAGES

The Hotel will accept packages three (3) business days prior to your scheduled event, with the return shipment within three (3) business days. Packages should have the Event name and Hotel contact name noted on them. When sending packages back after an event, please use your company name and not the Hotel's name. The hotel is not responsible for any shipping costs of items picked up from the Hotel.

AUDIO VISUAL

Encore Global is the onsite A/V provider and can be reached at 832-967-6489. The Hotel does allow groups to bring in their own A/V Services.

PROPERTY DAMAGES

The Hotel will not assume any responsibility for damage to or loss of any merchandise or article left in the Hotel prior to, during or following functions. Damages, loss or theft is the sole responsibility of the Client and their guests.

CANCELLATION

Please refer to your Contract or your Sales or Catering Manager for specific cancellation fees.