



THE WHITEHALL

CATERING & BANQUET MENU

WHITEHALL

MEETING PACKAGES

Meeting Packages include: All Day Beverage Service of Freshly Brewed Regular and Decaffeinated Coffee, Assorted TAZO Hot Teas, Soft Drinks (Coke, Diet Coke, Sprite, Sprite Zero and Dr. Pepper) and Bottled Water
(Requires a minimum of 30 people)

Bayou Package

\$80 per person

Continental Breakfast

Featuring fresh baked breakfast breads to include:

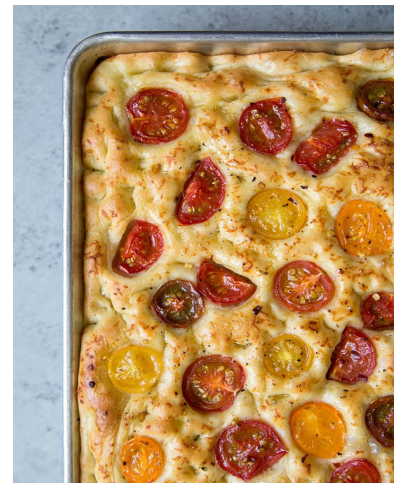
- Orange Cranberry & Honey Bran Muffins, Lemon Poppy & Chocolate Marble Pound Cake, Plain & Everything Bagels with Cream Cheese and Blueberry Scones
- Seasonal Sliced Fruit
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

Selection of Working Lunch

- Asian Salmon Salad
- Southern Salad Trio
- Southwest Chicken Caesar Salad
- Vegan Salad
- Roasted Turkey Sandwich
- Mediterranean Salad Sandwich
- Tomato Focaccia
- Italian

Afternoon Break

- Assorted Cookies, Brownies, and Fresh Popcorn



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Brazos Package

\$90 per person

SoHo Breakfast

Featuring fresh baked breakfast breads to include:

- Orange Cranberry & Honey Bran Muffins, Lemon Poppy & Chocolate Marble Pound Cake, Plain & Everything Bagels with Cream Cheese and Blueberry Scones
- Seasonal Sliced Fruit
- House Grilled Breakfast Quesadillas:
 - Scrambled Eggs with Pico
 - Turkey Sausage
 - Cheese served with Assorted salsa
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

Montrose Bistro Lunch Buffet

- Vegetable and White Bean Soup
- Pretzel Roll with Turkey and Brie
- Pita Pocket filled with Classic Greek Salad and
- Seasonal Fruit Cup
- Macaroni Salad with Celery, Carrots, Corn, and Peas
- Kale Salad with Pepitas, Dried Cranberries, and Orange Sesame Dressing
- Homemade Potato Chips
- Assorted Dessert Bar

Diced Grilled Chickpea

• Multi Grain Ciabatta with Grilled Zucchini, Yellow Squash, Red Pepper and Mushroom with Pesto Spread

- Herb Focaccia with Roast Beef, Arugula, Heirloom

Tomatoes, and Fresh Mozzarella and Herb Aioli

Afternoon Break

- Assorted Cookies, Brownies, and Fresh Popcorn



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(Requires a minimum of 30 people)

Whitehall '63 Package

\$100 per person

Breakfast Buffet

- Orange Cranberry & Honey Bran Muffins, Lemon Poppy & Chocolate Marble Pound Cake, Plain & Everything Bagels with Cream Cheese and Blueberry Scones
- Seasonal Sliced Fruit
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

Selection of Working Lunch

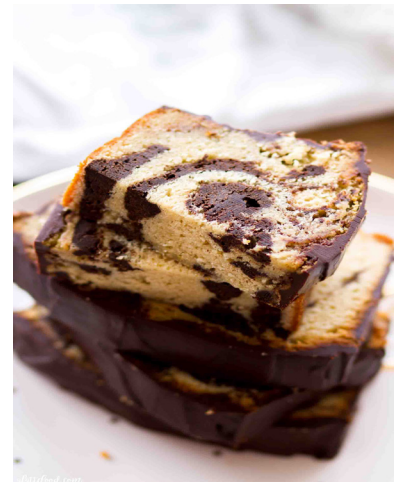
- Fresh baked breakfast breads to include: Orange Cranberry & Honey Bran Muffins, Lemon Poppy & Chocolate Marble Pound Cake, Plain & Everything Bagels with Cream Cheese and Blueberry Scones
- Fresh baked croissants, brioche with whipped butter, jams, and preserves, cured meats and cheeses
- Homemade Texan Muesli (yogurt parfaits)
- Scrambled Eggs Aux Fine Herbs or Scrambled Eggs Au Fromage
- Smoked Bacon and Pork Sausage Link
- Potato Hash of Yukon Gold, Peruvian Purple, and Sweet Potatoes
- Assorted Fruit Juices to include Orange, Cranberry and Apple

Selection of Lunch Buffet (Selection of Two Entrees)

- Bombay
- Mexi-South
- Mediterranean
- Texas Round-up

Afternoon Break

- Assorted Cookies, Brownies, and Fresh Popcorn



CONTINENTAL BREAKFAST SELECTIONS

All Continental Breakfast feature fresh baked assorted breakfast breads. Freshly Brewed Regular and Decaffeinated Coffee and Assorted TAZO Hot Teas

Buffalo Bayou Continental \$24

- Seasonal Sliced Fruits
- Assorted Fruit Juices to include Orange, Cranberry and Apple

Montrose \$28

- Seasonal Sliced Fruits
- Assorted Fruit Juices to include Orange, Cranberry and Apple
- Assorted Bagels and Bialys
 - Cream Cheese and Lox with Capers and Onions
 - Flavored Cream Cheese, Whipped Butter and Jams/Preserves

Stay Fit \$26

- Seasonal Sliced Fruits
- Hard Boiled Eggs
- Cereal Station to include: Granola, Rice Krispies, Corn Flakes and Low-Fat Yogurt
- Assorted toppings: flax seed, pumpkin seeds, sliced almonds, dried cranberries, blueberries, and raisins
- Assorted toppings: flax seed, pumpkin seeds, sliced almonds, dried cranberries, blueberries, and raisins
- Served with Low fat Milk and Almond Milk
- Assorted Fruit Juices to include Orange, Cranberry and Apple

So Houston Breakfast \$28

- Seasonal Sliced Fruits
- House Grilled Breakfast Quesadillas: scrambled eggs with Pico de Gallo, turkey sausage and cheese served with assorted salsa.
- Assorted Fruit Juices to include Orange, Cranberry and Apple

Whitehall '63 \$32

- Seasonal Sliced Fruits
- Featuring fresh baked buttery croissants (almond, chocolate and plain), brioche and French breads with whipped butter and jams/preserves
- Muesli (Yogurt Parfait with house made Granola)
- Miniature Quiche Lorraine
- Cured meats and cheeses.
- Assorted Fruit Juices to include Orange, Cranberry and Apple

All Day Beverage \$25 (Eight-hour minimum service)

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted TAZO Hot Teas
- Soft Drinks to include: Coke, Diet Coke, Sprite, Sprite Zero and Dr. Pepper
- Bottled Water

BREAKFAST BUFFETS

Breakfast Includes: Assorted Fresh Baked Pastries and Muffins, Fresh Florida Orange Juice, Texas Ruby Red Grapefruit Juice, Freshly Brewed Regular and Decaffeinated Coffee, Assorted TAZO Hot Teas
Minimum of 30 persons

The Texan \$38

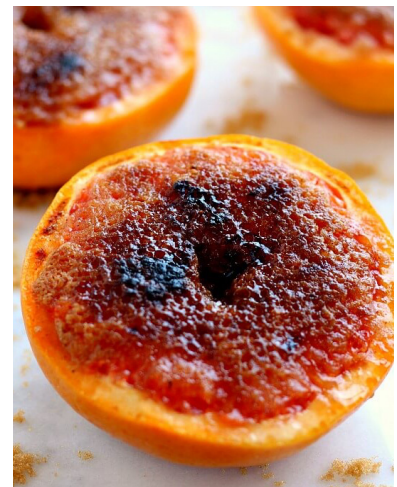
- Sliced Seasonal Fresh Fruit
- Deconstructed Greek Yogurt Parfait Station with Homemade Granola, Seasonal Berries, and Popping Baba
- Eggs Benedict with Chorizo, Crushed Avocado & Cilantro Hollandaise
- Crisp Applewood Smoked Bacon, Chicken Apple Sausage Links
- Trilogy of Roasted Potatoes

Mexi-South \$42

- Assorted Mexican Breakfast Pastries
- Sliced Seasonal Fresh Fruit
- Crispy Chicken Buttermilk Biscuits with Chipotle Glaze
- Smoked Bacon
- Mexi Egg Scramble - scrambled eggs with onions, peppers, tomatoes, and cheese
- Potato Hash of Yukon Gold, Peruvian Purple and Sweet Potatoes

Whitehall '63 \$48

- Freshly baked Croissants, Brioche and Crusty Baguette with whipped butter, cheeses, cured meats and assorted jams/preserves
- Broiled Grapefruit with brown sugar
- Almond, Apple and Blueberry Crepes with powdered sugar and cinnamon
- Scrambled Eggs Aux Fine Herbs or Scrambled Eggs Au Fromage
- Bacon, sausages, Vegan patties
- Broiled or sauteed mushrooms, sauteed eggplant, broiled tomatoes, zucchini, piperade, asparagus tips
- Diced sauteed potatoes and artichok hearts



BREAKFAST BUFFET ENHANCEMENTS

Prices are per person

Mini-Belgian Waffles \$8.00

- Choice of Cinnamon with Apple Cream Cheese or Plain with Whipped Cream
- Accompanied by Whipped Butter, Strawberry Jam, Candied Texan Pecans, Nutella and Warm Maple Syrup

Deconstructed Muesli (Yogurt Parfait) Station \$8.00

- Plain or Vanilla Yogurt, Homemade Granola, Seasonal Berries and Popping Baba

Steel Cut Oatmeal \$5.00

- Almond Silk and Texas Honey, Golden Raisins, Dried Cranberries, Sliced Texan Pecans and Toasted Coconut

Breakfast Tacos \$4.00

- Soft Shell Taco with eggs, potatoes served with Pico de Gallo and a trio of house made salsas

Cheese Blintzes \$6.00

- Served with warm Cherry, Blueberry and Apple sauces

Biscuits with Sausage Gravy \$5.00

- House made biscuits served with Texas-styled Sausage Gravy



All Prices Per Person. Gratuity is 24% and Sales Tax is 8.25%

PLATED BREAKFAST

All menus come with Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Assorted TAZO Hot Teas

Blue Plate Special \$26

- Seasonal Sliced Fruit
- Fresh Baked Muffin
- Scrambled eggs
- Smoked bacon, pork sausage links
- Trilogy Potato Hash

Fajita Steak and Eggs \$30

- Seasonal Sliced Fruit
- Selection of Mexican Breakfast Pastries
- Grilled Skirt Steak with Peppers and Onions, Scrambled Eggs with Refried Beans
- Homemade Flour Tortillas
- Trio of Salsa

Pork Belly Hash \$32

- Seasonal Sliced Fruit
- Buttermilk Biscuit with whipped butter and fruit preserves
- Soft poached eggs with fried green tomato sauce over pork belly and potato hash
- Grilled heirloom tomatoes and sauteed spinach

Whitehall '63 \$34

- Seasonal Sliced Fruit
- Croissants (Almond, Chocolate and Plain) with whipped butter and jams/preserves
- Eggs Benedict served with jambon on toasted brioche with Hollandaise sauce and Asparagus spears
- Trilogy Potato Hash



AM & PM BREAKS

All Breaks include Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and TAZO Teas

Deluxe Fromage \$20

- Brie cheese, Apricot Stilton, Cheddar and Seasonal Berries with cranberry pistachio bread
- Dried Fruit and Nut Display
- Fruit Infused water:
 - Cucumber + Lime + Strawberry + Mint » Orange + Blueberry + Basil Infused Water

Food for Thought \$24

Feature's foods that boost mental factors like mood, motivation, and intellectual performance. Feeding the brain all day can lead to better learning

- Energy Truffles Made with Medjool dates, walnuts, coconut, and dark chocolate
- Crisp Apple Slices served with House Made Peanut Butter
- Roasted Chickpeas tossed with savory spices
- Olive oil and Sea Salt Popcorn
- Hydrating Coconut Water

Mediterranean \$18

- Assorted Hummus to include jalapeño, roasted pepper and traditional with Sliced Pita
- Served with Vegetable Display Garnished with Kalamata Olives and Feta Cheese
- Lemon + Mint Infused Water

Mexi-Street Snacks \$20

- Chili lime Mango and Pineapple Fruit Cups
- Cinnamon Sugar Churros
- Botanas with house made hot sauce and lime.
- Assorted Bottled Fruit Flavored Jarritos

Ice Cream Sandwich \$20

- Assorted Fresh Baked Cookies: Sugar, Peanut Butter, Snickerdoodle and Chocolate Chip Cookies
- Assorted Roll-ins: crushed Oreos, sprinkles and coconut, peanuts
- Bluebell Ice Cream: Dutch chocolate and homemade vanilla
- Assorted Bottled Texas Teas and Lemonade
- Assorted Milks
 - Attendant fee: \$150

Cookie Jar \$18

- Cookie Jars of Fresh Baked Chocolate Chip, Peanut Butter, White Chocolate Macadamia, and Oatmeal Raisin Cookies
- Individual Whole Milk and 2% Milk Bottles

AM & PM BREAKS

All Breaks include Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and TAZO Teas

Farmer's Market \$18

- Sliced Apples with Caramel
- Vegetable crudite with homemade ranch
- Assorted Kind Bars
- Assorted Bottled Texas Teas and Lemonade

Tailgate Party \$23

- Popcorn Cones
- Warm tortilla Chips and Salsa
- Warm Soft Pretzels with Melted Cheddar and Whole Grain Mustard
- Mini-Corn Dogs
- Assorted Sodas: Coke, Diet Coke, Sprite, Sprite Zero and Dr. Pepper

Whitehall '63 \$26

- Pop Tarts S'Mores
- Chips Ahoy dipped in Nutella
- Fruit Loops Marshmallow Balls (on a stick)
- Spicy Ranch Cheez-Its
- Candy Store (each of the following served in large glass containers:
 - M&M's
 - Good n'Plenty
 - PixyStix
 - SweetTarts
- Assorted Soda: TAB, 7-Up (green bottles), Coke, Diet Coke, Sprite, Sprite Zero and Dr. Pepper



COFFEE BREAKS - A LA CARTE SELECTIONS

Beverages

- Freshly Brewed Regular Coffee: \$75 per gallon
- Freshly Brewed Decaffeinated Coffee: \$75 per gallon
- Assorted Tazo Herbal Teas: \$75 per gallon
- Bottled Water: \$4 per item
- Fruit Infused Water: \$48 per gallon (Cucumber+ Lime+ Strawberry+ Mint) or (Orange+ Blueberry+ Basil)
- Iced Tea: \$48 per gallon
- Fruit Punch or Lemonade: \$48 per gallon
- Hydrating Coconut Water: \$48 per gallon
- Orange, Apple, or Cranberry Juice: \$28 per liter
- Assorted Soft Drinks -Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Dr. Pepper, and Diet Dr. Pepper: \$4 per item
- Assorted Bottled Texas Teas & Lemonades: \$5.00 per item
- Texas Bottled Orange, Apple, or Cranberry Juice: \$5.00 per item

Assorted Bakeries

- Coffee Cake: \$42 per dozen
- Blueberry Scones: \$42 per dozen
- Assorted Muffins: \$42 per dozen
- Croissants Stuffed with Almond paste, Spinach or Chocolate: \$48 per dozen
- Plain and Everything Bagels with Cream Cheese: \$48 per dozen
- So papilla: \$42 per dozen
- Churros with choice of Dipping Sauce (Chocolate, Caramel, Tres Leches): \$48 per dozen

Other Selections

- Seasonal Whole Fresh Fruit: \$6 per item
- Seasonal Sliced Fruit: \$6 per person
- Muesli (Yogurt & Granola Parfait): \$6 per item
- Assorted Nuts: \$48 per pound
- Granola Bars: \$5 per item

Afternoon Treats

- Assorted Candy Bars: \$4.00 per item
- Assorted Freshly Baked Cookies -Sugar, Peanut Butter, Oatmeal Raisin, and Chocolate Chip: \$48 per dozen
- Assorted Dessert or Granola Bars: \$48 per dozen
- Chili Con Queso with Tortilla Chips: \$68 per quart
- Red & Green Salsa with Tortilla Chips: \$68 per quart
- Vegetable Crudites with Hummus: \$6 per person
- Assorted Imported and Domestic Cheese served with Assorted Crackers & Bread: \$8 per per

WORKING LUNCH

From the Garden \$26

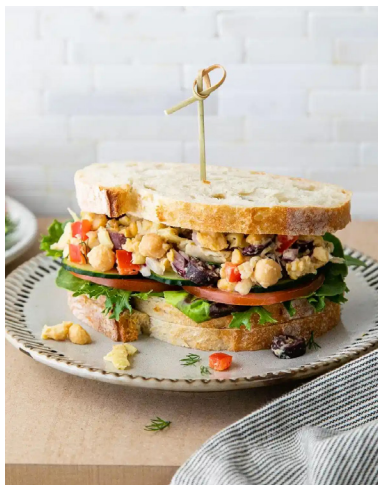
Includes rustic sliced breads, dessert bite of the day and sweet iced tea

- Asian Salmon Salad Green and red cabbage, kale, edamame, cilantro, carrots, green onion, and crispy wonton strips with sesame ginger dressing
- Southern Salad Trio Chicken Salad, Tuna Salad and Pimento salad with seasonal fruit cup
- Southwest Chicken Caesar Salad Grilled Chicken over romaine with black bean and corn relish, crispy tortilla strips and spicy southwest Caesar dressing
- Vegan Salad Chickpeas, black olives, edamame, cucumbers, tomatoes, and carrots over romaine served with lemon herb vinaigrette

Sandwiches \$26

Includes kettle chips, dessert bite of the day and sweet iced tea

- Roasted Turkey Sandwich Oven roasted turkey with bibb lettuce, house made pomegranate red onion Jam and Brie cheese
- Mediterranean Salad Sandwich Marinated tomatoes, feta, artichokes and black olives with arugula and hummus on flat bread
- Tomato Focaccia Grilled chicken, smoked bacon, swiss, lettuce, heirloom tomato and avocado spread Italian Capicola ham, salami and pepperoni with provolone shredded lettuce, tomatoes, olive tapenade on Multi Grain Ciabatta



PLATED LUNCH

Served with our Whitehall House Salad*, assorted breads, and butter,
dessert of the day, Texas Sweet tea, and coffee

Entrees

Cilantro Pesto Grilled Chicken \$36

Topped with Pico de Gallo over Spanish Rice, Mexican Street corn and grilled Zucchini

Chipotle Glazed Pork Loin \$40

Served with roasted Sweet Potatoes, Cauliflower and Brussels sprouts

Braised Beef Short Ribs \$40

Served over Masa cheese grits, sauteed Collard Greens

Italian Meatloaf \$38

Savory blend of ground beef and Italian sausage with a Portobello Pomodoro sauce. Served with a side of Penne pasta with Alfredo sauce and sauteed Spinach

Chicken Cordon Bleu \$38

Chicken Breast stuffed with fontina cheese and ham with artichoke cream sauce, whipped potatoes and roasted Brussels sprouts

Seafood Stuffed Tilapia \$38

Served with a chipotle cream sauce over Spanish Rice and green beans

Dessert (Choice of One)

- Creme Brulee Cheesecake
- Key Lime Pie
- Old Fashion Chocolate Cake
- Berry Tart
- Tres Leches Parfait



*The Whitehall House Salad is a blend of baby lettuce, roasted pepitas, grilled corn, grated cheddar, and grape tomatoes
with house honey basil dressing

All Prices Per Person. Gratuity is 24% and Sales Tax is 8.25%

LUNCH BUFFET

All menus come with Freshly Brewed Regular and Decaffeinated Coffee
and Assorted TAZO Hot Teas

Montrose Market Bistro \$38

Soup

- Vegetable and White Bean Soup

Sandwiches

- Multi Grain Ciabatta with grilled zucchini, yellow squash, red pepper, and mushroom with pesto spread
- Herb Focaccia with roast beef with arugula, heirloom tomatoes and fresh mozzarella with herb aioli Seasonal Fruit Cups
- Pretzel Roll with turkey and brie
- Pita Pocket - Filled with classic Greek salad and diced grilled chicken

Salads and Sides

- Macaroni Salad with celery, carrots, corn, and peas
- Kale Salad with pepitas, dried cranberries and orange sesame dressing
- Homemade potato chips

Desserts

- Assorted Dessert Bar

Bombay: Choice of Two Entrees \$42 or Three Entrees \$50

Soup

- Tamatar Soup

Salad

- Mango Cucumber Salad with Cilantro Lime Dressing
- Curry Quinoa and Cauliflower Salad with golden raisins and citrus vinaigrette

Vegetables

- Grilled Vegetables with Lemon Yogurt Sauce
- Saffron Rice
- Grilled Naan

Desserts

- Traditional Indian Rice Pudding and Pistachio Mousse

Entree Selection

- Chicken Tikka Masala
- Kofta Beef Meatball Curry
- Broiled Salmon with Mango Chutney



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LUNCH BUFFET

All menus come with Freshly Brewed Regular and Decaffeinated Coffee
and Assorted TAZO Hot Teas

Mexi-South: Choice of Two Entrees \$42 or Three Entrees \$50

Soup

- Roasted Poblano Soup with Crispy Tortilla Strips

Salad

- Baby Mixed Greens topped with roasted pepitas, pomegranate seeds, anejo cheese with cilantro dressing

Entree Selection

- Beef Fajitas with poblano rajas, roasted corn and grilled onions, homemade flour tortillas
- Guacamole, Sour Cream and Pico
- King Ranch Chicken Casserole
- Fried Chili Relleno with lentil, vegetables, and cheese with roasted tomato salsa
- Spanish Rice
- Refried Beans

Desserts

- Cinnamon Churros
- Dulce De Leche Cheesecake

Mediterranean: Choice of Two Entrees \$42 or Three Entrees \$50

Soup

- Asparagus and Lemon Grass Soup

Salad

- Traditional Greek Salad of Romaine Lettuce, Plum Tomatoes, English Cucumber, Red Onion, Bell Pepper, Kalamata Olives, Feta Cheese and Oregano Dressing
- Spinach, Orzo and Chickpeas Salad Tossed in Lemon Dressing

Entree Selection

- Sautee Lemon Chicken with Artichoke and Capers Wine Sauce
- Mediterranean Tilapia Topped with Green Olives, Grape Tomatoes, Zucchini and Lemon Mint Sauce
- Lamb Moussaka -Baked Layers of Breaded Eggplant and Ground Lamb with a Light Cheese Sauce
- Greek Rice Pilaf with Spinach
- Braised Green Beans with Lemon

Desserts

- Baklava with Honey
- Halva



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LUNCH BUFFET

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and Assorted TAZO Hot Teas

Edgar's Buffet: Choice of Two Entrees \$46 or Three Entrees \$54

Soup

- Tlalpeno Soup with Crispy Tortilla Chips

Salad

- Kale and Arugula Salad topped with roasted pepitas, pomegranate seeds, Anejo cheese with candied bacon dressing

Entree Selection

- Southern Fried Chicken with Southern Style Pimento Mac and Cheese
- Braised Beef Barbacoa Brisket
- Baked Salmon in banana leaf with Texas Pecan Butter and Mango Pico
- Creamed Corn
- Roasted Brussels Sprouts
- Jalapeño Corn and Buttermilk Biscuits

Desserts

- Southern Peach Cobbler
- Banana Pudding

Whitehall '63: Choice of Two Entrees \$44 or Three Entrees \$52

Soup

- Leek Soup with Shoestring Potatoes and Fried Herbs

Salad

- Classic Wedge Salads with tomatoes, chopped bacon, red onions, blue cheese crumbles and blue cheese dressing

Entree Selection

- Roasted Chicken with Pan Gravy
- Beef Bourguignon
- Seafood Pot Pie
- Butter Whipped Potatoes
- Persian Carrots, Peas and Pearl Onions
- Warm Yeast Rolls

Desserts

- Chocolate Mousse with Cherry Sauce
- Pineapple Upside Down Cake



LUNCH BUFFET

All menus come with Freshly Brewed Regular and Decaffeinated Coffee
and Assorted TAZO Hot Teas

Little Italy: Choice of Two Entrees \$44 or Three Entrees \$52

Soup

- Italian Wedding Meatball Soup

Salad

- Italian Salad Display: salami, provolone cheese, roasted peppers, asparagus, olives, pepperoncini, artichoke, parmesan cheese and romaine with balsamic vinegar and olive oil

Entree Selection

- Chicken Francesca with mushrooms and artichoke with lemon butter on a bed of pasta
- Beef Manicotti with Tomato Sauce
- Cheese Stuffed Pasta with pesto cream sauce
- Italian Green Beans with tomatoes and pancetta
- Focaccia Bread

Desserts

- Tiramisu
- Ricotta Cheesecake

Texas Roundup: Choice of Two Entrees \$44 or Three Entrees \$52

Soup

- Baked Potato Soup: blend of russet potatoes served with bacon bits, green onions, and cheddar cheese

Salad

- Deviled Eggs topped with sweet and spicy pickles
- Garden Salad with tossed greens, tomato wedges, cucumber slices and croutons; served with assorted dressings

Entree Selection

- Grilled Chicken Breast with Chipotle Barbeque Sauce
- Slow Smoked Beef Brisket with Black Pepper Barbeque Sauce
- Grilled Mahi with Honey Barbeque Glaze
- Twice Baked Mashed Potatoes
- Fresh Green Beans
- Texas Toast

Desserts

- Bourbon Pecan Pie and Apple Pie



PLATED DINNER

Served with choice of salad, assorted breads and butter, dessert, Sweet Iced Tea and Coffee

Choice of Salad

- Texas Wedge Salad with baby romaine, anejo cheese, roasted corn, candied pecans, and bacon with sweet Vidalia onion dressing
- Boston Bibb lettuce with heirloom tomatoes and gouda cheese with cilantro dressing

Entree Selection

Roulade of Chicken Breast \$56

Roasted Chicken filled with prosciutto and fresh mozzarella with lemon basil sauce, broccolini and mushroom risotto

Southern Fried Stuffed Chicken \$60

Fried chicken breast filled with decadent macaroni and cheese served over grits, roasted Brussels sprouts, and Dr. Pepper bacon jam

Snapper Vera Cruz \$70

Topped with olives, capers and tomatoes with seasonal grilled vegetables and Spanish rice

Pan-seared Salmon \$65

With tarragon Dijon mustard sauce with asparagus and baby carrots

Tequila Grilled Chicken with Chipotle Shrimp \$70

Over jalapeño cheese grits and asparagus

Bone-In Pork Chop \$68

With an herb vermouth sauce, Brussels sprouts, and sweet potatoes

Java Crusted Filet Mignon \$85

An espresso crusted 8 oz. filet served with Herbed Potato Empanada and Broccolini

Beef Tenderloin Chanterelle Mushroom Sauce and Grilled Prawns \$90

With baby vegetables and garlic whipped potatoes

Dessert Selection

- Texas Bourbon Pecan Pie
- Almond Tulip with White Chocolate and Seasonal Berries
- Dulce des Leches Cheesecake
- Chocolate Molten Lava Cake
- Lemon Meringue Chiffon Pie
- Mini Dessert Trio

Plated Dinner Enhancements

Add Soup Course \$8.00

- Roasted Poblano Soup with crispy tortilla strips
- Baked Potato Soup with bacon, green onion, and cheddar
- Roasted Leek Soup with shoestring potatoes and fried herbs
- Five Onion Soup with cheese crouton

WHITEHALL '63 PLATED DINNER

Four Courses served with assorted breads and butter, Sweet Iced Tea, Freshly Brewed Coffee and Decaffeinated Coffee and Tazo Teas

Choice of Salad

- Salade Aveyronnaise with bacon, Roquefort cheese, garlic, basil, Spring mix salad leaves and topped Texas pecans
- Spinach Salad with Warm Bacon Mustard Vinaigrette
- Chilled Shrimp Cocktail

Entree Selection

Broiled Red Snapper Meuniere \$110

Pan-seared with classic brown butter sauce

Lamb Chop with Black Currant Sauce \$110

Grilled lamb chops topped with a black currant, black pepper and white wine sauce

Roast American Rib of Beef \$100

With Yukon Gold Potato and Broccolini

Coq au Vin \$80

Airline Chicken braised in red wine, brandy with crisp bits of bacon, mushrooms and burnished pearl onion
Served over egg noodles

Plateau du Fromage

- Brie
- Roquefort
- Chevre with herbs
- Camembert

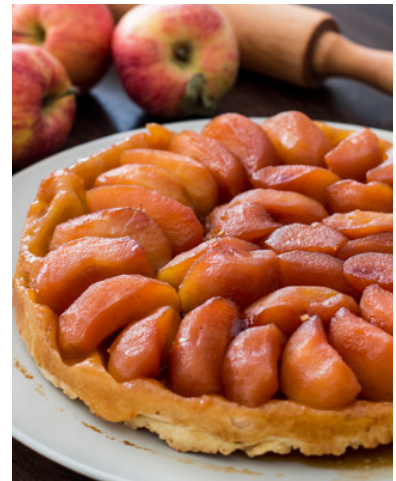
Dessert Selection

- Baked Alaskan
- Creme Brulee
- Tarte Tatin
- Trio of Glacee

Plated Dinner Enhancements

Add Soup Course \$8.00

- Five Onion Soup with cheese crouton
- She-crab Bisque
- Bouillabaisse



DINNER BUFFET

All menus come with Freshly Brewed Regular and Decaffeinated Coffee
and Assorted TAZO Hot Teas

Ixtapa \$68

- Salsa Bar
 - Fire roasted salsa, green tomato salsa, and habanero salsa with house made tortilla strips Roasted Poblano Soup with Crispy Tortilla Strips
- Southwest Caesar Salad
 - Romaine, black bean and corn relish and crispy tortilla strips with spicy Caesar dressing
- Mango Jicama Slaw
- Beef Fajitas with poblano rajas, roasted corn and grilled onions, homemade flour tortillas
 - Guacamole, Sour Cream and Pico de Gallo
- Pepita Crusted Snapper with roasted red pepper sauce
- Potato Poblano Enchiladas with tomatillo sauce and panela cheese
- Spanish Rice
- Refried Beans
- Tres Leches
- Dulce De Leche Cheesecake

Toscano \$72

- Italian Wedding Meatball Soup
- Italian Inspired Charcuterie
- Spinach and Radicchio with strawberries, pine nuts, ciliegine mozzarella cheese with balsamic dressing
- Kale Caesar Salad with shaved asiago cheese and focaccia croutons Entree Selection
- Chicken Francesca with mushrooms and artichoke with lemon butter
- Veal Saltimbocca alla Romana
- Sicilian Swordfish topped with onions, tomatoes, black olives, and garlic
- Cacio e Pepe
 - Spaghetti with Pecarina and Black Pepper
- Grilled Asparagus and Roasted Peppers
- Focaccia Bread
- Panna cotta with berry coulis
- Pistachio Cannoli



DINNER BUFFET

All menus come with Freshly Brewed Regular and Decaffeinated Coffee
and Assorted TAZO Hot Teas

Whitehall '63 \$98

- Chilled Shrimp Shooters with Zesty Cocktail Sauce
- Deviled Eggs Topped with Candied Bacon
- Leek Soup with Shoestring Potatoes and Fried Herbs
- Classic Wedge Salads with tomatoes, chopped bacon, red onions, blue cheese crumbles and blue cheese dressing
- Spinach Salad with eggs, mushrooms, red onions, and warm bacon dressing
- Coq au Vin
- Beef Bourguignon
- Dover Sole Meuniere
- Butter Whipped Potatoes
- Persian Carrots, Peas and Pearl Onions
- Parker House Rolls
- Chocolate Mousse with Cherry Sauce
- Ambrosia Layer Cake



All Prices Per Person. Gratuity is 24% and Sales Tax is 8.25%

RECEPTION PACKAGES

All Reception Packages also include Sliced Fruit Display, Vegetable erudite and Charcuterie Display

Reception Package Pricing

- **Midtown \$135**
 - Selection of One Signature Station
 - Selection of One Carving Station
- **Whitehall '63 \$185**
 - Selection of Two Signature Stations
 - Selection of Two Carving Station
- **River Oaks \$155**
 - Selection of Two Signature Stations
 - Selection of One Carving Station

Signature Station Selection (\$150.00 chef fee required for each station)

- Biscuit Station Biscuits flavors -buttermilk, rosemary, and jalapeno cheddar Toppings -fried chicken, jalapeno Boudin, BBQ brisket With Zesty Bread & Butter pickles, apricot & jalapeno jam, and honey
- Grit Station Creamy Grits with Assorted Toppings: Cajun shrimp, pork belly, bacon, cheddar, roasted corn, green onion, sauteed mushrooms, and pimentos
- Street Taco Station Assorted Tacos to include Barbacoa beef brisket, chicken carnitas, poblano rajas & corn (launch party) served on homemade tortillas with cilantro, onion, grilled limes, anejo cheese and assorted salsas
- Mac & Cheese Martini Southern Style Mac and cheese served in a Martini Glass with assortment of toppings to include: Fried Chicken Bites, Bacon Bits, Scallions, Fried Onion Straws, Broccoli, Sour Cream, Jalapeños, and assorted salsas

Carving Station (\$150.00 chef fee required for each station)

- Steamship Round of Beef with au jus and silver dollar rolls
- Roasted Turkey with jalapeño cranberry and sage cornbread muffins
- Honey Baked Ham with pineapple chutney and Hawaiian Sweet Rolls

Dessert Station Assorted Mini Desserts and Coffee

Upgraded Station Options (per Person):

- Shrimp Cocktail \$12
- Java Crusted Tenderloin \$20
- Salmon en Croute \$15
- Seasonal Sliced Fruit with Lemon Poppy Seed Dressing \$8
- Garden Vegetable Display with Spinach Dip \$8
- Artisan Cheese Display with Assorted Crackers and Breads \$12
- Charcuterie Display of Assorted Cured Meats, Cheeses and Spreads Served with Assorted Crackers \$20

RECEPTION ENHANCEMENTS

Price Per Piece

Cold

\$4 Per Piece

- Chicken Salad on Celery Boat topped with Candied Pecan
- Avocado Mousse and cherry tomatoes
- Pimento Cheese on Water Cracker
- Deviled Eggs topped with Candied Bacon
- Heirloom Tomato and Mozzarella Crostini

\$5 Per Piece

- Shrimp Cocktail Shooter with spicy cocktail sauce
- New Potatoes with Caviar
- Nicoise Tuna Salad in red potato cup

\$6 Per Piece

- Smoked Salmon with caper cream cheese on plantain chip
- Cajun Shrimp with Chevre and Watermelon
- Sesame Seared Ahi Tuna on English Cucumber

Hot

\$4 Per Piece

- Buffalo Chicken Spring Rolls
- Chicken Skewer with Guajillo Mole
- Chili Lime Chicken Skewer
- Breaded Chicken and Fontina Bites

- Bacon Wrapped Chicken with jalapeño
- Jalapeño Cheese Corn Cake
- Vegetable Empanadas
- Asiago and Asparagus wrapped in phyllo

\$5 Per Piece

- Brisket Empanadas
- Chipotle Steak Churrasco
- Mini Beef Wellington
- Pork Belly Grit Cakes
- Candied Apple Pork Belly

\$6 Per Piece

- Shrimp and Grits
- Tempura Shrimp
- Crab Cakes
- Bacon Wrapped Scallops
- Coconut Lobster Tail



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BEVERAGE SELECTION

Call Brands

Absolut Vodka
Bombay Gin
Bacardi Rum
Jack Daniels Bourbon/ Jim Beam Black
Epsolon Tequila/ Cuervo 1800 Dewar's White Label
Scotch

Premium Brands

Murphy Goode Merlot
Tito's Vodka
Tanqueray Gin
Bacardi Superior Rum
Buffalo Trace Bourbon
Patron Tequila
Johnnie Walker Black Scotch

Cash Bar

Price Per Drink

Premium Brands \$11
Call Brands \$8
Domestic Beer \$5
Imported/Craft Beer \$6
House Wine \$8
Soft Drink \$5
Bottled Waters \$3

Wines by the Bottle

Sparkling Wine

- Florinda Cava Brut (House) \$30
- Villa Sandi Prosecco, Italy \$44
- Moet & Chandon Imperial Brut, Champagne \$95

Imported Beer

Imported Beer
Corona
Dos Equis
Heineken

Domestic Beer

Budweiser
Budweiser Light
Coors Light
Michelob Ultra

Craft Beer (Local)

St. Arnold Art Cart
Karch Love Street
Shiner Bock

Hosted Bar

Per Person Charge

- **First Hour**
 - Beer & Wine \$16
 - Call Brands \$18
 - Premium Brands \$22
- **Each Additional Hour**
 - Beer & Wine \$9
 - Call Brands \$11
 - Premium Brands \$12



\$150 Bartender Fee will apply per 100 guests Bar charges based on consumption

All Prices Per Person. Gratuity is 24% and Sales Tax is 8.25%

BEVERAGE SELECTION

White and Rose

- Sycamore Lane, Chardonnay (House) **\$30**
- Sycamore Lane Pinot Grigio (House) **\$30**
- Sycamore Lane White Zinfandel (House) **\$30**
- Fabre en Provence Rose, France **\$38**
- Benvolio Pinot Grigio, Italy **\$36**
- Murphy-Goode Sauvignon Blanc, Napa **\$40**
- Kendall Jackson Resiling, Sonoma **\$45**
- Matanzas Creek Sauvignon Blanc Cambria **\$60**
- "Bench Break" Chardonnay **\$64**

Reds

- Sycamore Lane Cabernet Sauvignon, California **\$30**
- Sycamore Lane Merlot, California **\$30**
- Murphy-Goode Pinot Noir, Napa **\$48**
- Benvolio Rosso Red Blend, Italy **\$48**
- Murphy-Goode Merlot, Napa **\$40**
- Silver Palm Cabernet Sauvignon, Napa **\$48**



\$150 Bartender Fee will apply per 100 guests Bar charges based on consumption

All Prices Per Person. Gratuity is 24% and Sales Tax is 8.25%

CATERING GUIDELINES

General Information

All food and beverage items must be purchased exclusively by The Whitehall Houston and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. The Whitehall Houston prohibits the removal of food and beverage from our premises or functions.

The Whitehall Houston is the only licensed authority to serve and sell alcoholic beverages on premises. We reserve the right to end service to any guest if necessary and have the right to ID any individual. We do suggest having one bar per 100 guests. Outside alcoholic beverages are not permitted on hotel property, unless authorized by your Catering Sales or Conference Services Manager.

The hotel will require appropriate ID for anyone who appears to be under the age of 21. Texas Liquor Law requires all alcoholic service to end at 2:00am.

Meeting and Event Arrangements

The Whitehall Houston provides linen for all functions. Should you wish to order specialty linens, please ask your Catering/Conference Service Manager for a list of linen options and pricing. Your Catering/Conference Service Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme decor packages to compliment your event.

Guarantees

Your guaranteed guest count is due by 12:00pm (Noon), Three (3) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary. The Whitehall Houston will prepare four percent (4%) above your food guarantee for functions up to 250 guests and three percent (3%) for functions over 250 guests. The Whitehall Houston is not responsible for any meals exceeding the three/four percent (3/4%) overage; however, we will accommodate such occurrences to the best of our ability. The Whitehall Houston culinary reserves the right to change menu items as necessary to accommodate the additional number of guests.

Buffet Stations

Food preparation for banquet buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our Banquet Menus.

The time limit for buffets and receptions is within the Banquet Menus. Food can be refreshed for extensions on this time limit at a cost per person.

CATERING GUIDELINES

Outdoor Functions

The scheduled function will take place Indoors if the following conditions are present:

- Weather report of a 40% or more chance for precipitation provided by weather.com.
- Temperatures are below 65 degrees or above BS-degree heat index.
- Wind gusts are more than 15 mph.
- Lightning

A decision will be made by 8:00pm the evening prior for breakfast, by 8:00am the day of the event for lunch, and by 1:00pm for evening functions. The hotel reserves the right to make the final decision on event location.

A \$250 set-up fee will apply to all outdoor events.

Service Charges

- All prices are subject to 24% Service Charge & current 8.25% State Tax. Meeting Room Rental fees are charged an additional 6% Occupancy Tax. Service Charge is not fully distributed to servers, bussers and/or bartenders assigned to the Event. Service Charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the Event.
- An additional \$3.00 per person shall be added to any continental breakfast that requires seating and/or table service.
- A bartender fee will be applied to any consumption or cash bar if the sales per bartender does not exceed \$500.00.
- If additional servers and staff members are required for an event, a \$45.00 per hour, per server of staff member will apply. "
- If there is a room set-up change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$250.00; for ballroom sections the charge is \$500.00, per section.

Menus

Our Executive Chef, Silvia Covarrubias loves the opportunity to create a customized menu to fit your event and dietary preferences. Pricing of the Custom Menu will vary and will be confirmed up to 30 days prior to your function. Outside Catering is not permitted.

Meal Service

- Breaks are based upon a thirty (30) minute serve time.
- Buffets (breakfast, lunch, reception, and dinner) are served for one and a half hours.
- Buffets have a minimum of twenty-five (25) guests.

If your guarantee is less than twenty-five (25), there will be an additional fee of \$275.00

CATERING GUIDELINES

Additional Charges

- Carvers, Made to Order, Station Attendants or Butler-Style Servers: \$150.00 each per two (2) hour shift, 1 server per hundred (100) guests.
- Each additional hour at \$100.00 per hour.
- Bartenders: \$150.00 per bartender per hundred (100) guests, four (4) hour shift

Mixologist

Our staff mixologists are available to create signature cocktails or mock tails for any occasion.

Parking

Valet Parking for your guest is \$35 Sunday- Thursday and \$25.00 Friday- Saturday. The charge is per car for unlimited ingress/egress. Self-Parking is available throughout the downtown area.

Lost & Found

The hotel is not responsible for any loss or damaged property that is placed, left, or used in any private and or public function space and the Hotel does not maintain insurance covering any such loss or damages.

Payment

All payments should be made 72 hours in advance of the event unless direct bill has been established with the hotel. If approved for a direct bill account, all payments for the master account will be due 30 days after the final function date listed above.

Shipping Procedures

Special arrangements must be made for receiving any equipment, goods, displays or other materials, which will be sent, delivered, or brought into The Whitehall Houston. Failure to plan may result in deliveries being refused or materials being unavailable when required. The Whitehall Houston receiving entrance is open from 8:30 a.m. - 5:00 p.m. Monday through Friday. Deliveries may be accepted by any of The Whitehall Houston staff during these hours. If delivery times are needed outside of these times or on Saturday or Sunday, please advise that the shipment be delivered to the Front Desk.

All Packages must be addressed as follows:

The Whitehall Houston
1700 Smith Street
Houston, Texas 77002
ATTENTION: Catering Sales Manager
HOLD FOR: Name of Company Guest Nam