



Event and Catering Menus





The Art of Catering

Placing a dedicated focus on its global catering offerings, St. Regis Hotels & Resorts has elevated the private event experience, taking culinary excellence to new heights with The Art of Catering. Custom created by a team of leading St. Regis culinarians from around the globe, The Art of Catering brings refined dining with an artisanal approach to gatherings both large and small.

With the debut of the Astor Menu, traditional catering has evolved to a fine-dining experience, as guests work with the chef to create an entirely personalized menu without restriction. Launching globally at the end of this year, The Art of Catering and Astor Menu are distinctly St. Regis, exemplifying food artistry at its finest for a memorable culinary experience beyond expectation.

St. Regis Rituals



Artist: Bil Donovan

The Bloody Mary

In 1934, Fernand Petiot, the bartender at The St. Regis New York's King Cole Bar, perfected the recipe for a vodka-and-tomato juice cocktail he dubbed the Bloody Mary. Deemed too racy a name for the hotel's clientele, it was rechristened the Red Snapper. While the latter moniker may not have stood the test of time, Fernand's spicy concoction certainly has. Today, the Bloody Mary remains the signature cocktail of the St. Regis brand, with each hotel crafting its own interpretation of the libation. We invite you to sample from our collection of Bloody Mary cocktails whenever you stay with us, or enjoy this privilege at home with the recipes you'll find below. Cheers!



Midnight Suppers

Caroline Astor, mother of the St. Regis founder and doyenne of Gilded Age high society, entertained in a style that was unprecedented both in its opulence and its exclusivity. Her celebrated galas were often followed by intimate midnight supper experiences, which only a select few were invited to attend. These more relaxed affairs, distinguished by the finest wine and cuisine, were coveted after-parties where guests could unwind from the formality of the preceding event. Traditionally commencing at midnight, they now conclude at this hour.



Sabering

The art of sabrage has an illustrious history that stretches back more than 200 years. The practice is most commonly associated with Napoleon Bonaparte, who famously opened champagne with his saber, savoring it in victory and defeat. Now carried out flawlessly at many St. Regis hotels and resorts around the world, the evening ritual continues in lieu of the more traditional uncorking.

St. Regis Houston

In the vibrant epicenter of the nation's energy capital is a leading luxury hotel that for more than two decades has been the destination of Houston's elite visitors and residents alike. The legendary St. Regis Houston stands within sight of the mansions of the city's most exclusive residential neighborhood of River Oaks, the Beverly Hills of Texas. We are minutes from the state's most dynamic shopping and entertainment area of the Galleria in uptown Houston.

The discreet serenity of this refined hotel offers a seductive escape to comfort, quality and elite surroundings. From the cutting-edge treatments in our holistic Spa, signature butler experience and the sophistication and freshness of our imaginative dining menus, our Texas hospitality provides an uncompromising commitment to service and care.



John Signorelli
Executive Chef of The St. Regis Houston

Executive Chef John Signorelli leads the talented culinary team at The St. Regis Houston Hotel after three decades working in the kitchens of several 5-Star, 5-Diamond hotels led by both Certified Master and Michelin-starred Chefs. His passion for selecting fresh, local and sustainable ingredients culminate to a broad range of true regional American influences reflected throughout the hotel's restaurant menus, as well as showcasing his world-wide repertoire of flavors within The St. Regis Houston's refined banquet menus. Texas's rich culinary heritage has also been an inspiration for the bold direction of his outstanding, inviting and award-winning cuisine. During his current tenure, The Remington Restaurant and The St. Regis Houston continues to be on the forefront leading edge of setting the culinary pace for the region.



Dietary Options

Chef Signorelli has taken great care to incorporate items into the following catering menus that account for diverse dietary and nutritional needs, including gluten free options. To review the gluten free items that are available throughout these menus, please consult with a St. Regis catering manager.

Additional dietary options or modifications are available and can be resolved with Chef Signorelli to ensure a personalized culinary experience for your event.



Breakfast

BREAKFAST

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BRUNCH

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LUNCH

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BREAKS

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TEA SERVICE

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RECEPTION

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DINNER

|

DRINKS



Breakfast Tables

All breakfast tables are served with chilled orange and grapefruit juices, the legendary St. Regis virgin Bloody Mary, freshly brewed coffee, decaffeinated coffee, and tea selections.

The St. Regis Continental

Sliced fresh fruit and seasonal berries

Selection of croissants, Danish, bran and fruit muffins

Glazed lemon-poppy seed and banana-nut breads

New York-style bagels with cream cheese, fruit preserves and sweet cream butter

28.00 per person

Executive's Breakfast

(Minimum of 15 guests required)

Sliced fresh fruit and seasonal berries

Fluffy scrambled eggs with garden herbs

Brioche French toast with pure maple syrup-berry compote, and whipped cinnamon butter

Selection of applewood-smoked bacon, or country pork sausage links or chicken-apple sausage

Selection of croissants, Danish, bran and fruit muffins, fruit preserves and sweet cream butter

42.00 per person

Hill Country Breakfast Table

(Minimum of 15 guests required)

Sliced fresh fruit and seasonal berries

Farm fresh scrambled eggs with sliced scallions and melting cheddar

Selection of applewood-smoked bacon, or country pork sausage links or chicken-apple sausage

Roasted red bliss breakfast potatoes with caramelized onions and herbs

Selection of croissants, Danish, bran and fruit muffins, fruit preserves and sweet cream butter

35.00 per person



River Oaks Indulgence

(Minimum of 15 guests required)

Mocha java smoothies with chocolate pearls in chilled espresso cups

House-made toasted cashew granola and berry yogurt parfait

Farm fresh eggs scrambled with extra egg whites and basil

Selection of chicken-apple sausage, or turkey sausage patties or turkey bacon

Steel-cut oatmeal, brown sugar, cinnamon and raisins

Bundt coffee cake with pecan streusel and vanilla glaze

36.00 per person

Fitness Sunrise Breakfast

(Minimum of 15 guests required)

Low fat Yoplait® fruit yogurts

Egg white muffin tin frittatas with sautéed spinach, tomatoes, provolone cheese

Multigrain mini waffles with maple-berry compote, and Smart Balance®

Banana-almond quinoa hot cereal with toasted coconut flakes

Low fat cottage cheese and seasonal berries

35.00 per person



Breakfast Table Enhancements

**One Chef attendant per 75 guests, per station is required. A Chef attendant fee of \$110 per station applies and is based on a three hour minimum.*

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.

OMELET STATION*

*Chef-prepared omelets and eggs any style
Selection of fresh eggs, egg whites or cholesterol free eggs, Harvest vegetables, select Texas farmstead cheese and cured meats*
15.00 per person

BREAKFAST MEATS

Country sausage links, sausage patties, applewood-smoked bacon, Canadian bacon, grilled ham steaks, chicken-apple sausage, turkey sausage patties or turkey bacon
7.00 per person

OPEN FACED

*Smoked salmon eggs
Benedict, asparagus tips, roasted tomato choron sauce*
12.00 per person

Traditional eggs Benedict with Canadian bacon and Hollandaise sauce
10.00 per person

Sliced Scottish smoked salmon with traditional garnishes and mini bagels
16.00 per person

TWO HANDS

Cured ham, egg and Swiss cheese croissant sandwiches
9.00 per person

Country quiche tart with spinach, peppers, onions, cured ham and aged gruyère cheese
8.00 per person

Breakfast tacos with fluffy scrambled eggs, potatoes, bacon bits, and cheddar cheese in a soft tortilla
8.00 per person

Cumin-cilantro scrambled egg breakfast burritos with chorizo, avocado and jalapeño jack cheese
9.00 per person

BAKERY

*Banana-nut bread
French toast with toasted walnut chutney*
9.00 per person

Brioche French toast with pure Vermont maple syrup-berry compote, and whipped cinnamon butter
9.00 per person

*Multi-grain wheat or fluffy buttermilk blueberry pancakes with pure Vermont maple syrup**
8.00 per person

*Malted Belgium waffles with warm Madagascar vanilla and berry compote**
9.00 per person

Ricotta cheese blintz crepes with Nutella® chocolate sauce and strawberries
10.00 per person

Homemade raspberry oat bars with streusel topping
5.00 per person

Currant scones with whipped Devonshire cream
5.00 per person

Selection of breakfast pastries, bran and fruit muffins, handcrafted breakfast breads
36.00 per dozen

Bundt coffee cake with pecan streusel and vanilla glaze
36.00, serves sixteen

CHILLED

Hard-boiled eggs with sliced roma tomatoes, chives
4.00 per person

House-made toasted cashew nut granola and berry yogurt parfait
8.00 per person

Individual Yoplait® fruit yogurts, low fat or regular
6.00 per person

Individual Greek Chobani® yogurts
7.00 per person

Mocha java smoothies with chocolate pearls in chilled espresso cups
6.00 per person



Plated Breakfast

All breakfast tables are served with chilled orange and grapefruit juices, the legendary St. Regis virgin Bloody Mary, freshly brewed coffee, decaffeinated coffee, and tea selections.

American Breakfast Plate

Farm fresh scrambled eggs with sliced scallions

Roasted red bliss breakfast potatoes with caramelized onions and fresh herbs

Choice of applewood-smoked bacon, country sausage links, grilled ham or Canadian bacon

Herb-marinated grilled plum tomato

28.00 per person

Remington Breakfast

Choice of Norwegian smoked salmon or classic Canadian bacon eggs Benedict

Two soft-poached eggs and sautéed spinach on a toasted English muffin,

Pencil asparagus and roasted tomato-hollandaise sauce

32.00 per person

Texas Breakfast Wrap

Cumin-cilantro scrambled egg breakfast burrito

with chorizo sausage, avocado and jalapeño jack cheese

BBQ-spiced hash brown potatoes

Mild guajillo chili enchilada sauce and sour cream

28.00 per person

Astor Breakfast

Fluffy brioche French toast

Served with apple-cinnamon compote and pure Vermont maple syrup

Choice of applewood-smoked bacon or country sausage links

26.00 per person



Plated Breakfast Enhancements

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.

CHILLED

The St. Regis Bloody Mary
10.00 per person

Mocha java smoothies with
chocolate pearls in chilled espresso
cups
6.00 per person

Individual Yoplait® fruit yogurts,
low fat or regular
6.00 per person

House-made toasted cashew nut
granola and berry yogurt parfait
8.00 per person

Sliced fresh fruit and seasonal
berries
8.00 per person

BAKERY

Trio of assorted breakfast pastries
9.00 per person

Currant scone with whipped
Devonshire cream and preserves
5.00 per person

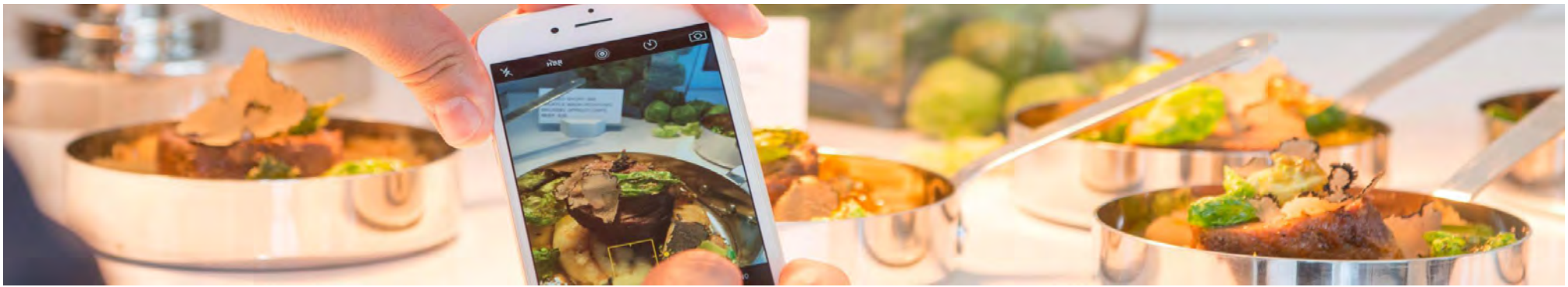
GRAINS

Irish oatmeal brulee with
apricot-raisin chutney
9.00 per person

Smoked Scottish salmon on a
toasted half bagel
*Garnished with finely chopped egg,
red onion, fresh dill, roma tomato
and cream cheese*
8.00 per person

New York-style bagel and cream
cheese
6.00 per person





Brunch Table

Brunch is designed for a minimum of 50 guests, and is priced to include two hours of service. For guarantees of less than 50, a \$150 surcharge will apply.

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-home illnesses.

**One Chef attendant per 75 guests, per station is required. A Chef attendant fee of \$110 per station applies and is based on a three hour minimum.*

Briar Oaks Brunch 57.00 per person

DRINKS

Selection of freshly squeezed orange, grapefruit and tomato juice

The legendary St. Regis virgin Bloody Mary

APPETIZERS

Sliced tropical fruit and seasonal berries

Flaky breakfast pastries, jalapeno cornbread muffins and New York-style bagels
Served with sweet butter, flavored cream cheese and fruit preserves

SMOKED FISH

Atlantic smoked salmon with traditional garnishes, herb-buttered pumpernickel toast points

EGGS AND OMELETS*

The Astor's Omelet Station*
*Chef-prepared omelets and eggs any style
Selection of fresh eggs, egg whites or cholesterol free eggs,
Harvest vegetables, select Texas farmstead cheese and cured meats*

Applewood-smoked bacon and country pork sausage links or patties

Roasted red bliss breakfast potatoes with herbs

CARVED (PICK ONE)

Crisp pastry-wrapped Atlantic salmon coulibiac with wild mushroom duxelle, saffron-caper aioli

Honey Dijon-glazed ham, grilled pineapple-clove chutney with raisins

Slow-roasted, salt-crusted prime rib of beef, horseradish cream, Merlot jus

DESSERTS

Our pastry chef's decadent selection of cakes, tarts and miniature pastries

Freshly brewed coffee, decaffeinated coffee and tea selection



Briar Oaks Brunch Enhancements

BREAKFAST MEATS

Country sausage links, sausage patties, applewood-smoked bacon, Canadian bacon, grilled ham steaks, chicken-apple sausage, turkey sausage patties or turkey bacon
7.00 per person

OPEN FACED

Smoked salmon eggs Benedict, asparagus tips, roasted tomato choron sauce
12.00 per person

Traditional eggs Benedict with Canadian bacon and hollandaise
10.00 per person

TWO HANDS

Cumin-cilantro scrambled egg breakfast burritos with chorizo, avocado and jalapeno jack cheese
9.00 per person

Country quiche tart with spinach, peppers, onions, cured ham and aged gruyère cheese
8.00 per person

Cured ham, egg and Swiss cheese croissant sandwiches
9.00 per person

Breakfast tacos with fluffy scrambled eggs, potatoes, bacon bits, and cheddar cheese in a soft tortilla
8.00 per person

BAKERY

Banana-nut bread
French toast with toasted walnut chutney
9.00 per person

Brioche French toast with pure Vermont maple syrup-berry compote, and whipped cinnamon butter
9.00 per person

*Multi-grain wheat or fluffy buttermilk blueberry pancakes with pure Vermont maple syrup**
8.00 per person

*Malted Belgium waffles with warm Madagascar vanilla and berry compote**
9.00 per person

Ricotta cheese blintz crepes with Nutella® chocolate sauce and strawberries
10.00 per person

Banana-almond quinoa hot cereal with toasted coconut flakes
8.00 per person

Fluffy buttermilk biscuits with blossom honey, whipped butter and preserves
5.00 per person

Currant scones with whipped Devonshire cream
5.00 per person

Homemade raspberry oat bars with streusel topping
5.00 per person

Bundt coffee cake with pecan streusel and vanilla glaze
36.00, serves sixteen

Selection of breakfast pastries, bran and fruit muffins, handcrafted breakfast breads
36.00 per dozen

Pecan sticky buns
48.00 per dozen

CHILLED

Hard-boiled eggs with sliced roma tomatoes, chives
4.00 per person

House-made toasted cashew nut granola and berry yogurt parfait
8.00 per person

Individual Yoplait® fruit yogurts, low fat or regular
6.00 per person

Individual Greek Chobani® yogurts
Mocha java smoothies with chocolate pearls in chilled espresso cups
6.00 per person

Assortment of cold cereals with whole, 2%, skim, or soy milk
5.00 per person



Lunch

BREAKFAST

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BRUNCH

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LUNCH

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BREAKS

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TEA SERVICE

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RECEPTION

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DINNER

|

DRINKS



Plated Lunch

The lunch menu entree prices include the choice of salad or soup, a selection of artisan rolls and dessert, iced tea, freshly brewed coffee, decaffeinated coffee and tea selection. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses. *Includes Chef's choice of fresh seasonal vegetables and starch (unless otherwise specified).

APPETIZERS		SOUPS		SALADS		
Cajun-spiced baby shrimp salad-stuffed avocado scallions, celery and peppers, grapefruit brûlée, watercress, chili-lime sauce 15.00 per person	Compressed watermelon with vine-ripened tomatoes and fresh mozzarella toasted pinenuts, tapenade crostini, pesto oil, and aged balsamic vinegar reduction 13.00 per person	Roasted tomato and red pepper bisque with fresh dill, spiced pita croutons	Butternut squash soup with ginger, crème fraiche and chives	White-wine and clove poached d'Anjou pear salad with gorgonzola red oak and frisée lettuce with toasted walnuts, maple-dijon vinaigrette, pumpernickel croutons	Bluebonnet Farms' tender greens herbed goat cheese, cherry tomatoes, house-spiced almonds, dried cranberries, aged balsamic vinaigrette	Bibb lettuce wedge salad with applewood-smoked bacon slow-roasted roma tomatoes, shaved radish, buttermilk blue cheese dressing, spicy fried shallots
Texas-style crab cake with roasted corn pico smoked tomato coulis, chipotle remoulade, yucca chip 17.00 per person	Sesame-seared ahi tuna with sauteed brown beech mushrooms wasabi mashed potatoes, snow peas, sake-lime beurre blanc, sweet soy drizzle 17.00 per person	Chilled cucumber-avocado soup with green curry and toasted coconut	Homemade chicken soup with strozzapreti pasta, garden vegetables, parsley coulis	Spicy Asian salad with oranges and crispy wontons cucumber-wrapped spicy greens, edamame, pickled carrots, sriracha-sweet chili vinaigrette, sesame kale chip	Southwest Caesar salad diced avocado, roasted corn, el charro beans, pepperjack cheese, chipotle-Caesar dressing, in a crispy tortilla bowl	



ENTRÉES

Mesquite-grilled chicken breast with single malt scotch and pancetta cream
Buttered potato gnocchi with rosemary, spinach and braised leeks, baby squash
 48.00 per person

Pecan-crusted double breast of chicken
Mascarpone polenta cake, braised Swiss chard, lavender carrot ribbons, Marsala chicken-thyme jus
 49.00 per person

Texas ale-braised short rib of beef
Grilled asparagus and corn, garlic mashed potatoes, crispy shallots, natural jus
 48.00 per person

Beef tenderloin medallion au poivre vert
Fingerling potatoes with melted Emmentaler cheese, grilled vegetable napoleon, tapenade-espresso jus
 52.00 per person

Hand-made linguini with pesto jumbo shrimp and black mussels
Tomato concasse, arugula, kalamata olives, capers, lemon butter, basil pistou
 52.00 per person

Butternut squash mezzaluna raviolis with wilted arugula julienne of vegetables, chardonnay-blue cheese and fresh sage sauce
 46.00 per person

Wild mushroom strudel with goat cheese and pinenuts
Braised leek rondeau, slow-roasted tomato confit, cauliflower purée, red pepper coulis
 45.00 per person

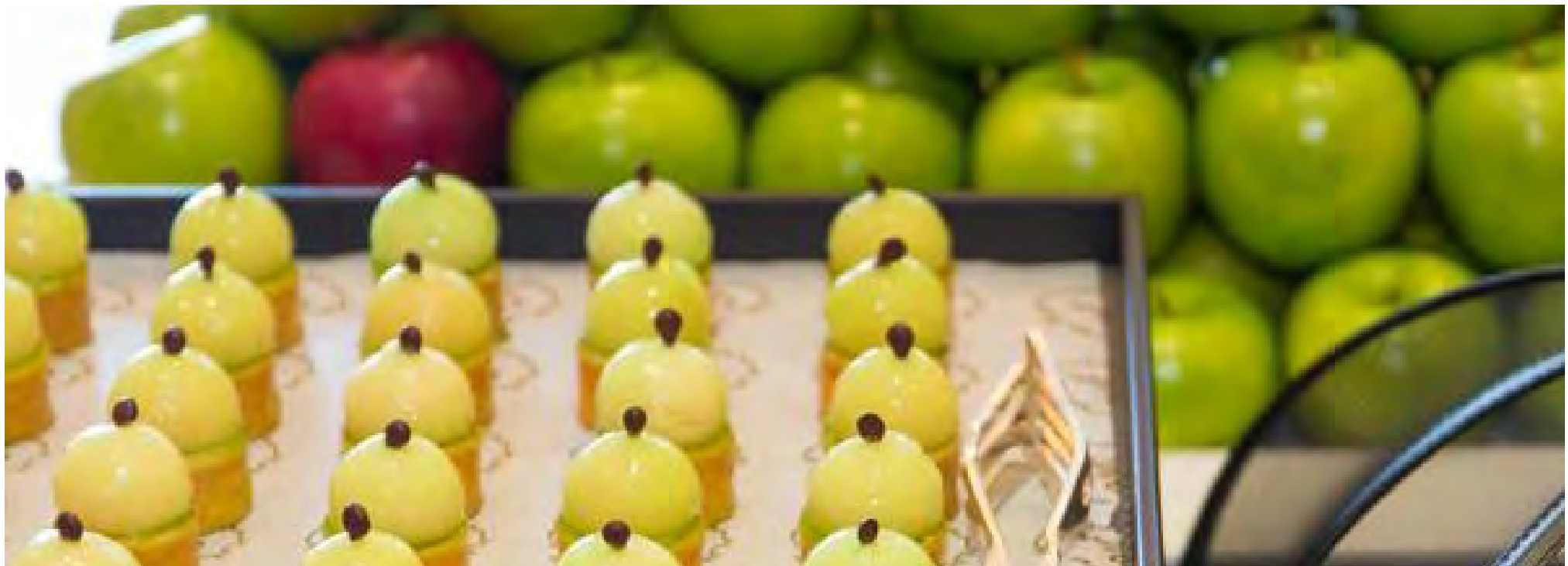
Maple ginger soy-grilled salmon fillet
Steamed jasmine-pineapple rice, baby bok choy and red bell peppers, glazed carrots, crispy rice noodles
 49.00 per person

Sumac-seared mahi-mahi with coconut-curry sauce
Kabocha squash purée, broccolini with almonds, purple potato cubes, papadum chip
 50.00 per person

Grilled chicken and blackened-spiced jumbo shrimp on Creole jambalaya rice
Andouille sausage, blistered cherry tomatoes, trinity peppers, fried okra, garden scallions, garlic crostini
 52.00 per person

Duet of pepper-seared beef tenderloin with herb-baked fillet of cod
Rosemary mashed potatoes, wild mushroom ragout, lemon-thyme beurre blanc and vegetables in season
 55.00 per person

Crab-topped snapper and seared chicken duo
Wild and basmati rice pilaf, spaghetti squash, baby carrots, spinach, saffron bouillabaisse sauce
 56.00 per person



SWEET FINALE

Apple crostata, crushed hazelnut brittle, green apple sauce

Raspberry creme brulee, vanilla Chantilly cream

Lemon tart, blueberry compote, Limoncello curd

Strawberry bagatelle with Chambord-macerated strawberries

Chocolate concord cake, fresh raspberry marmalade

Cinnamon raisin bread pudding with rum caramel sauce and praline croquant

Hazelnut chocolate bombe with sauce crème anglaise

Red velvet mascarpone torte with orange and blackberry compote

MIGNARDISES TO SHARE

Assortment of hand-crafted chocolates, macaron and biscotti

4.00 per person

Chef's selection of elegant French macarons

4.00 per person

BREAKFAST

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BRUNCH

|

LUNCH

|

BREAKS

|

TEA SERVICE

|

RECEPTION

|

DINNER

|

DRINKS



Lunch Tables

All lunch tables are served with iced tea, freshly brewed coffee, decaffeinated coffee and tea selection.

The Corner Bistro 48.00 per person (Minimum of 15 guests required)

MAIN DISHES

French onion soup with
gruyere crouton

Crisp romaine, cashews,
dried cranberries, chèvre goat
cheese, shaved beets, citrus-
champagne vinaigrette, Arugula,
grilled asparagus, portobello
mushrooms, shaved manchego
cheese, balsamic reduction

Sea salt and vinegar kettle chips

SANDWICHES

The St. Regis Houston's Butler
Club

Tuna salad on croissant with
caper remoulade

Grilled chicken with provolone
on ciabatta, sun-dried tomato
tapenade, pesto mayonnaise

Grilled vegetable panini, fresh
mozzarella and artichoke aioli

DESSERTS

German chocolate cake

Pecan sandies
shortbread cookies

Carrot cake with cream
cheese icing



Cafe La Scala 45.00 per person (Minimum of 15 guests required)

APPETIZERS

Cannellini bean soup with smoked ham hock and sage

Local greens, almonds, gorgonzola, pickled onions, herbed focaccia croutons, prosecco vinaigrette

MAIN DISHES

Garganelli pasta salad with slow roasted tomatoes, pancetta, balsamic-braised treviso

Basil-crusted breast of chicken, creamy Alfredo sauce

Spicy meatball Italian sub, oregano marinara, caramelized onions, cherry peppers, melted provolone

Risotto Milanese with sliced cremini mushrooms, shaved parmesan

DESSERTS

Pear and fig tart

Orange-ricotta cheesecake

Spumoni shortbread cookies

The Bespoke Delicatessen 50.00 per person (Minimum of 25 guests required)

APPETIZERS

Homemade chicken soup with mini shell pasta, garden vegetables, parsley coulis

Relish tray of sliced vine-ripe tomato, shaved red onions, pickles, kalamata olives and lettuce leaves

Whole grain mustard, Dijon mustard, mayonnaise

Selection of sliced artisanal breads and rolls

DELI MEATS (PICK 3)

Peppered and roasted Angus beef

Lightly roasted turkey breast

Honey-baked ham

Herb-marinated, grilled chicken breast

Salami

Mortadella

Capicola

SLICED CHEESES (PICK 3)

Aged Swiss

American

Cheddar

Smoked Gouda

Provolone

SALADS (PICK 3)

Deli-style grain mustard potato salad with bacon bits and sliced scallions

Hill Country greens with cherry tomatoes, crisp cucumbers, lemon-thyme vinaigrette

Penne pasta salad with grilled vegetables and asiago

Green bean salad with chickpeas, roasted tomatoes and shaved red onions

DESSERTS

Crumbled feta and baby spinach and frisee salad with toasted pinenuts, balsamic vinaigrette

Southwest tuna salad

Egg salad with black truffle essence

Seasonal fruit salad with mango yogurt dressing and toasted coconut

Lemon bars

Dark chocolate ganache brownies with walnuts



A Light Lunch 47.00 per person (Minimum of 15 guests required)

APPETIZERS	MAIN DISHES	DESSERTS
Tomato gazpacho, avocado relish	Herb-marinated chicken breast, quinoa pilaf, broccolini	Fresh fruit parfaits with toasted coconut
Baby spinach, grilled zucchini and squash, roasted peppers, manchego cheese, lemon oil	Pan-seared salmon with curried mango-pineapple salsa	Crispy meringue cookies
Roma tomato and cucumber salad with grilled garden scallions, red wine dressing	Pad Thai stir-fry with seared tofu, snow peas, bok choy, beech mushrooms, sesame seeds, sweet chili sauce	Strawberries with chocolate fondue dip

Backyard BBQ 50.00 per person (Minimum of 15 guests required)

APPETIZERS	HOUSE-SMOKED BBQ	DESSERTS
Loaded baked potato salad with bacon, cheddar, green onions, chipotle ranch	Pulled pork shoulder with Coca-Cola® bbq sauce	Chocolate pecan diamonds
Creamy macaroni salad with shredded carrots, celery, sweet pickles, pepperjack cheese	Herb roasted chicken with Boston baked beans	Strawberry cream puffs
Red oak and bibb salad with sliced roma tomatoes, cucumber, black olives, bacon-thyme vinaigrette	Beef brisket sliders with havarti cheese	Chocolate mini cupcakes, dark chocolate frosting
Creamy coleslaw with green apples, poppyseed-cider dressing	Baked mac and cheese	



Tex-Mex Heritage 50.00 per person (Minimum of 15 guests required)

APPETIZERS	MAIN DISHES (PICK 2)		DESSERTS
Tortilla soup with pepperjack cheese, crispy corn tortilla strips	Mexican braised pork carnitas	Handmade authentic pork or chicken tamales <i>Served with fire-roasted tomato salsa</i>	Tres-leches cake
Romaine and iceberg salad with jicama, grilled corn, cotija cheese, spicy pepitas, honey-cumin vinaigrette	Mild guajillo chile-marinated beef fajitas	El charro beans in a mild green chile broth	Warm cinnamon-sugar dusted churros
Black bean and roasted corn salad, red peppers, tequila-cilantro-lime dressing	Cilantro-marinated chicken fajitas <i>Each served with soft flour tortillas, shredded cheese, pica de gallo, sour cream, and guacamole</i>	Spanish rice with peppers	Mexican wedding cookies

Texas Road Trip 52.00 per person (Minimum of 15 guests required)

APPETIZERS	MAIN DISHES		DESSERTS
Spicy coleslaw with peppers and sweet onions	The St. Regis Houston's legendary spice-rubbed, slow-cooked beef brisket	Truffled macaroni and Texas cheddar	Mini Texas pecan pies
Gulf shrimp cobb salad <i>With tomato, bibb lettuce, sliced hard boiled eggs, smoked bacon bits, creamy citrus-cilantro dressing</i>	Mesquite-grilled chicken with Shiner Bock® ale-barbeque sauce	Jalapeño brioche bread with whipped honey butter	Warm peach cobbler with cinnamon streusel
Texas Angus beef chili with sharp cheddar and scallions			



The All American Lunch 50.00 per person (Minimum of 15 guests required)

APPETIZERS	MAIN DISHES	DESSERTS
Grilled corn and crab chowder, sourdough croutons	Beef sliders with American cheese	Watermelon wedges
“BLT” wedge salad with cherry tomatoes, sliced radish, bacon crumbles, black pepper-blue cheese dressing	Pulled pork sliders, guava bbq sauce	Warm bread pudding with raisins, bourbon anglaise
Creamy coleslaw with poppyseed-apple cider dressing	Salmon sliders, dill-caper mayonnaise <i>Served with ketchup, yellow mustard, mayonnaise and pickles</i>	Mini apple pies
	Spiced fried wedge potatoes	Oreo® cheesecake with caramel drizzle
	Butter-roasted corn on the cob	
	Molasses baked beans	

Mediterranean Tour 55.00 per person (Minimum of 25 guests required)

APPETIZERS	MAIN DISHES	DESSERTS
Creamy tomato-red pepper bisque, rye croutons	Pita triangles with spiced eggplant baba ganoush, roasted red pepper hummus	Walnut-honey baklava
Fattoush salad with romaine, cucumbers, peppers, mint, parsley, lemon-sumac vinaigrette, toasted pita croutons	Dolmades rice-stuffed grape leaves	Almond milk panna cotta
Couscous tabouli with parsley and tomatoes	Grilled marinated skirt steak, za’atar spiced roasted fingerling potatoes	Jars of medjool dates and pistachios
	Pistachio-crust cod, braised leeks, lemon beurre blanc	
	Phyllo-wrapped spanikopita	
	Herbed soft polenta with fontina cheese	
	Curried carrots and cauliflower with currants and toasted almonds	



Asian Inspired 50.00 per person (Minimum of 25 guests required)

APPETIZERS	MAIN DISHES	DESSERTS
Egg flower soup with shimeji mushroom and garden scallions	Chinese char siu pork spareribs with Shaoxing wine, five-spice plum glaze	Coffee-vanilla flan
Vietnamese goi cuon vegetable spring rolls	Chicken yellow curry with coconut milk, pineapple and bamboo shoots	Chinese egg custard tarts
With rice noodles and mint, peanut nuoc mam dipping sauce		Insightful fortune cookies
Chopped Asian salad with teriyaki chicken, edamame, cucumbers, peppers, carrots, ginger-soy dressing	Singapore stir-fried noodles with shrimp, crab, bean sprouts, fried eggs and chili oil	

The Pressed Sandwich Bar 49.00 per person (Minimum of 15 guests required)

APPETIZERS	SANDWICHES	DESSERTS
Chef's seasonal soup du jour	The Texas Reuben	Blueberry sour cream cheesecake
Bluebonnet Farms' baby greens with shaved vegetables, balsamic-lavender vinaigrette	Thinly-shaved corned beef, pickled red cabbage slaw, aged Swiss cheese, sambal-thousand island dressing on caraway rye	Fresh fruit tartlets
Basket of romaine lettuce, spiced pita croutons, parmesan cheese, Caesar dressing		
Sun-dried tomato and rotelli pasta salad with pesto, kalamata olives and artichokes	The Asian Hero	
Orchard whole fruit selection	Vietnamese hoagie with lemongrass roasted chicken breast, pickled carrots and cucumber, chili garlic mayonnaise with cilantro in a mini baguette	
	Veggie Panini	
	Roasted eggplant, peppers, zucchini, onions, tomatoes, fresh buffalo mozzarella on rosemary focaccia	



Southern Comfort 54.00 per person (Minimum of 25 guests required)

APPETIZERS

Bayou gumbo with crawfish, andouille sausage and sassafras

Chef's salad with turkey, bacon, eggs, cheddar cheese, tomatoes, sourdough croutons and ranch dressing

MAIN DISHES

Fork-tender 14-hour beef pot roast with braising vegetables and au jus

Buttermilk-battered chicken fried chicken with herbed white gravy

Chef's mom's meatloaf, studded with bell peppers, onions, and served with house-made ketchup

Cornmeal-dusted, farm-raised fried catfish, Southern tartar sauce

Baked macaroni and cheese casserole

Mashed potatoes with brown gravy

Blackstrap molasses baked beans with maple-cured ham

Country green beans almandine

Bacon-braised mustard greens

Fluffy buttermilk biscuits, made from scratch, with honey and sweet butter

DESSERTS

Strawberry shortcake with whipped cream

Mini Key Lime pies

Mississippi Mud Brownies with pecans, chocolate and marshmallows

Healthy Resolve 52.00 per person (Minimum of 25 guests required)

APPETIZERS

Andalusian-style gazpacho, crunchy pita croutons

Crudit  display of fresh vegetables, spiced eggplant baba ganoush, roasted red pepper hummus

Citrus roasted beet salad with goat cheese, mesclun greens, crispy onions, tarragon

MAIN DISHES

Chilled buckwheat soba noodles with tofu, carrots, snow peas, edamame, and ponzu-chili sauce

Roasted turkey cobb salad with turkey bacon, avocados, tomatoes and eggs, cabernet vinaigrette

All-natural Bryan Farm's grilled chicken on dried cranberry brown rice pilaf, dijon-maple glaze

Moroccan-spiced steamed salmon with lemon, quinoa, carrots and slivered almonds

Multi-grain muesli bread with flaxseed, SmartBalance® spread

DESSERTS

Pineapple, melon and strawberry mini skewers, lime-berry coulis

Lavender-scented strawberries with low fat Greek honey yogurt

Dark chocolate-dipped almond biscotti



Grab and Go Lunches

All Grab and Go Lunches are individually labeled and include (1) piece of seasonal whole fruit, (1) bottled St. Regis water, and wrapped cutlery with napkin, salt and pepper. 10-50 guests may select up to 3 choices, 50+ guests may select up to 4 choices, a \$250.00 Labor Charge applies for 100 guests.

Peppered Roast Beef Sandwich

Slowly-roasted top round of beef, sliced and layered on a toasted artisanal baguette
With bourbon-caramelized onions, aged cheddar cheese, sundried tomatoes, Arugula and watercress, roasted garlic-horseradish aioli

Red bliss potato salad with whole grain mustard and garden scallions

Miss Vickie's® potato chips

Freshly baked double fudge chocolate chunk cookie

38.00 per person

Southwest Roasted Turkey Tortilla Wrap

Roasted turkey breast rolled inside a hand-made grilled tomato tortilla
Chopped romaine lettuce, crispy corn tortilla julienne, pepperjack cheese, sliced vine-ripe tomatoes and chipotle chili-avocado mayonnaise

Jicama-black bean salad with fire-roasted corn and red peppers, queso fresco, cilantro-lime vinaigrette

SunChips®

Freshly baked oatmeal raisin cookie

37.00 per person

Chicken Club Croissant Sandwich

Herb-grilled chicken breast, sliced and stacked in a flaky butter croissant
With applewood-smoked bacon, sliced avocado, bibb lettuce, sliced vine-ripe tomatoes, tarragon-ranch dressing

Mini-caprese salad with cherry tomatoes, baby mozzarella fresco, garden basil pesto, balsamico

Pirate's Booty® popcorn

Freshly baked peanut butter cookie

38.00 per person

Greek Tuna Pita with Sprouts

Albacore tuna salad in a toasted wheat pocket pita
Sliced Kalamata olives, diced peppers and cucumbers, mixed mesclun greens, seasonal local sprouts and crumbled feta cheese with oregano-olive oil dressing

Creamy macaroni salad with peas, dill, and shredded carrots, turmeric-pepper dressing

Terra® crispy vegetable chips

Freshly baked St. Regis signature chocolate chip cookie

39.00 per person



Cobb Salad Ham Sandwich on Toasted Sourdough

Layered cured ham on toasted artisanal
sourdough bread
*Sliced hard-boiled eggs, sliced cucumbers,
crispy bacon bits, shredded romaine lettuce,
blue cheese crumbles, buttermilk-avocado
ranch dressing*

Classic American coleslaw

Pirate's Booty® popcorn

Freshly baked linzer raspberry bar

37.00 per person

Turkey Fresco

Shaved oven-roasted turkey breast with
smoked mozzarella cheese on a
peppered pretzel roll
*Crisp green lettuce, vine-ripened tomatoes,
honey-dijon mayonnaise*

Greek tri-colored rotini pasta salad with
olives, bell peppers and feta cheese

Mini pretzels

Freshly baked pecan Sandie cookie

37.00 per person

Italian Hero Sandwich

Spiced capicola, cured salami, pistachio
mortadella stacked with provolone cheese
in an asiago focaccia roll
*Pickled red onions, Roma tomatoes, sliced
pepperoncini, shredded lettuce, provolone
cheese, Cracked black pepper, garden basil
and zesty sundried tomato aioli*

Orzo pasta salad with broccoli, toasted
pinenuts, goat cheese, chives and
lemon-thyme vinaigrette

SunChips®

Dark chocolate-dipped anise biscotti

38.00 per person

Grilled Vegetable Wrap

Marinated and grilled vegetables and feta
cheese in a spinach flour tortilla
*Herb-grilled zucchini, squash, peppers, carrots,
and shaved red onions with balsamic-roasted
portobello mushrooms, Roasted red pepper
hummus, diced feta cheese and
lolla rosa lettuce*

Apple-jicama salad with toasted walnuts,
creamy poppy seed dressing

Terra® crispy vegetable chips

Freshly baked molasses ginger snap cookie

36.00 per person



Breaks



Coffee and Tea Breaks

All breaks are served with freshly brewed coffee, decaffeinated coffee and a selection of fine teas with half & half, milk, honey and lemons.

Local Coffee Shop

Amaretto-orange Biscotti
Cinnamon-sugar donut holes
Mocha-chocolate chip coffee cake
Cold-pressed Coffee

19.00 per person

Energy Capital

Texas-sized, St. Regis Houston's signature cookies
Decadent dark chocolate and walnut brownies with ganache
High energy protein Kind® bars and granola bars
Cold-pressed Coffee

18.00 per person

The Heights

Texas BBQ-spiced toasted pecans
Terra® vegetable chips
Homemade streusel-topped raspberry oatbars
Naked Juice® Berry Blast superfood smoothie shots

18.00 per person

Spa Refresh

Sliced seasonal fruit and berries
Fresh strawberry-banana-vanilla smoothies
Shots of iced carrot-ginger elixir
Selection of bottled water

17.00 per person

Yoga Break

Orchard fresh whole fruit
Yoplait® low fat yogurts
Pitchers of cucumber spring water
Build-your-own trail mix with selection of dried fruit, candies and nuts

19.00 per person

Farmer's Market

Garden vegetable crudité's with creamy oregano ranch dip
Sliced fresh fruit and seasonal berries with strawberry-poppysseed yogurt
Selection of bottled water

18.00 per person



Brain-Freeze Break

Assorted Haagen-Dazs®
Ice Cream Bars

Assorted Fruit Bars

Klondike® Oreo®
Ice Cream Bars

15.00 per person

South of the Border Break

Yellow, red and blue
corn tortilla chips

Salsa picante, guacamole, c
hile con queso

Grilled chicken quesadillas with
roasted corn pico and jalapeño-
jack cheese

Warm churros with
cinnamon-sugar

19.00 per person

Mini Cupcake Tower

Decadent mini-cupcakes of
Madagascan vanilla, Valrhona®
chocolate, and rich red
velvet flavors
*decorated with vanilla butter
cream, dark chocolate icing, candy
sprinkles, cream cheese frosting*

15.00 per person

Stadium Stretch

Roasted Spanish peanuts

Mini corn dogs with ketchup
and relish

Warm, soft jumbo pretzels with
Dijon-honey mustard

Selection of sodas

17.00 per person

Out of Left Field

Classic Monte Cristo sandwich
triangles

Chocolate-covered bacon

Strawberry-Red Bull® jello

Vitamin Water® and Red Bull®
energy drinks

18.00 per person

Asian Flair

Mini bahn mi chicken
sandwiches

Sea-salted edamame-in-pods

Yuzu-ginseng madeleines

Matcha green tea panna cotta

19.00 per person

Chocoholic Sidebar

Mini double chocolate
chunk cookies

French chocolate macarons,
mini Valrhona® chocolate
cupcakes

Ice-cold chocolate milk with
white chocolate straws

16.00 per person

A Renewed Energy

Naked Juice® Green Machine
superfood smoothie shots

Orchard fresh whole fruit

Chocolate-cherry rugelach
pastries

Sweet Leaf® iced tea selection

18.00 per person



Mediterranean Delicacies

Cardamom shortbread gorayba
cookies

Umm Ali raisin bread pudding

Flaky walnut baklava with honey

Rosewater basbousa semolina
cake

Medjool dates and pistachios

24.00 per person

Fondue Break

Warm chocolate and caramel
fondue

Melons, apples, bananas,
strawberries, pineapple

Poppyseed pound cake, rice
crispy treats, mini cookies,
marshmallows

19.00 per person

Texas Citrus Break

Fresh limeade with spearmint

Champagne-grapefruit pâté de
fruit

Homemade lemon squares

Orange-carrot cake with cream
cheese frosting

17.00 per person

Euro Break

Orangina® citrus sparklers

Charcuterie of salami, capicola,
saucisson sec with watercress
grain mustard

Heirloom olives, cornichons,
sliced artisan baguettes

Linzer cookies

24.00 per person

Sweet and Salty

Cracker Jacks

Mixed salted nuts

Chocolate-drizzled rice crispy
treats

Yogurt-dipped pretzels

17.00 per person



Coffee and Tea Break Enhancements

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses

BEVERAGES

- Freshly brewed coffee, decaffeinated coffee and selection of tea

70.00 per gallon
- Soft drinks, Vitamin Water®

4.50 per each
- Mineral waters, flat and sparkling

5.00 per each
- Red Bull® energy drinks, Cold-pressed Coffee

6.00 per each
- Organic vanilla soy milk

4.00 per each
- Fresh fruit smoothies

7.00 per each
- Freshly-squeezed lemonade or fresh limeade with spearmint

4.00 per each
- Sweet Leaf® flavored iced tea, Orangina® citrus sparklers

5.00 per each

FRUITS AND VEGETABLES

- Sliced fresh fruit and seasonal berries

8.00 per item
- Orchard fresh whole fruit

4.00 per item
- Dry fruit mix, or mixed nuts

6.00 per item
- Roasted peanuts

4.00 per item
- Sea-salted edamame-in-pods

5.00 per item
- Farmer's market vegetable crudité display with gorgonzola dip and roasted red pepper hummus

8.00 per item
- Dark chocolate-covered strawberries

5.00 per item

ENERGY SNACKS

- The St. Regis Houston's signature gourmet cookies: double chunk chocolate chip, peanut butter, oatmeal raisin, macadamia nut, chocolate fudge

48.00 per dozen
- Raspberry oat bars with streusel topping

36.00 per dozen
- Lemon squares

36.00 per dozen
- Petite key lime tarts

28.00 per dozen
- Chocolate-cherry rugelach pastries

48.00 per dozen
- Decadent dark chocolate and walnut brownies with ganache

48.00 per dozen
- Assorted ice cream bars

6.00 per item
- Yoplait® low fat yogurts

6.00 per item
- Imported and domestic cheeses with dried fruit, artisan breads and crackers

16.00 per item
- Spiced pita wedges with curry-roasted eggplant caviar, hummus, and kalamata olive tapenade

7.00 per item
- Baked jumbo soft pretzel with warm cheese sauce, and whole grain and Dijon mustards

6.00 per item
- Yellow, red and blue corn tortilla chips with salsa picante, guacamole, and chile con queso

10.00 per item
- Kind® bars, granola bars

4.00 per item
- Assorted candy bars

4.00 per item
- Miss Vickie's® potato chips, SunChips®, Terra® chips,

4.00 per item



Signature Tea Service



Traditional

Amuse

Signature Tea Sandwiches

Cucumber-Watercress with
Boursin Cheese

Aged Gruyere, Roasted Peppers
and Pecans

Chicken Salad with
Dried Cranberries

Smoked Salmon with
Caper Egg Salad

Bresaola Beef and Provolone

Currant scone with
Devonshire cream

Trio of Pastries

Gift box of assorted Macaroons
49.00 per person

Traditional and Beyond

Amuse

Signature Tea Sandwiches

Cucumber-Watercress with
Boursin Cheese

Aged Gruyere, Roasted Peppers
and Pecans

Chicken Salad with
Dried Cranberries

Smoked Salmon with
Caper Egg Salad

Bresaola Beef and Provolone

Currant scone with
Devonshire cream

Trio of Pastries

English Trifle

Gift box of assorted Macaroons

Includes choice of
Tea Room Bubbles

59.00 per person

Distinctive

Amuse

Signature Tea Sandwiches

Cucumber-Watercress with
Boursin Cheese

Aged Gruyere, Roasted Peppers
and Pecans

Chicken Salad with
Dried Cranberries

Smoked Salmon with
Caper Egg Salad

Bresaola Beef and Provolone

Currant scone with
Devonshire cream

Trio of Pastries

English Trifle

Gift box of assorted Macaroons

Includes choice of
Tea Room Bubbles

Veuve Clicquot Brut

69.00 per person

Children's Tea

Amuse

Petite Tea Sandwiches

Peanut Butter and Jelly

Ham and Cheese

Turkey and Swiss Cheese

Currant scone with
Devonshire cream

Trio of Pastries

Gift box of assorted Macaroons

*27.00 per child under
the age of 12*



Tea Room Artisan Blends

BLACK LEAVES

St Regis Blend, Sri Lanka

Traditional English Breakfast,
Sri Lanka

Flowery Earl Grey, Sri Lanka

Imperial Early Grey,
Sri Lanka

Thunderbolt Darjeeling, India

Golden Tippy Assam, India

Classic Orange Pekoe,
Sri Lanka

Keemun, China

Eros, Sri Lanka

Duchess of Bedford, Sri Lanka

Masala Black Chai, India

OOLONG

Organic Imperial Oolong, Taiwan

Darjeeling Oolong, India

Jasmine Pearl, Fujian Province,
China

White Blossom, China

Silver Leaf, China

Organic Yerba Mate, Argentina

Vanilla Rooibos, South Africa

GREEN LEAVES

Cherry Blossom, Japan

Organic Green Tea, China

Organic Lychee Green, China

Floral Jasmine, China

HERBAL INFUSIONS

Organic Chamomile, Egypt

Harmony, various regions

Mocha Spice, various regions

WHITE LEAVES

FRUIT TISANES

TEA ROOM BUBBLES

West Coast Wave,
various regions

Nobo Whole Fruit,
various regions

Lemon Mango Tango,
various regions

Prosecco, La Marca

Mimosa

Seasonal Bellini

Kir Royale



Reception



Cocktail Reception

Cold Butler Style Passed Hors d'Oeuvres (Based on a minimum order of 20)

Balsamic fig and goat cheese flatbread, applewood bacon bits and chives

6.00 per person

Smoked salmon and cucumber roulade with fresh dill cream cheese, Melba toast

6.00 per person

Curried chicken salad tartlet with golden raisins, cucumber-turmeric yogurt, toasted cashews

7.00 per person

Ahi tuna and watermelon poke with daikon sprouts, wasabi-soy glaze on a crispy wonton

7.00 per person

Macadamia nut-crusted shrimp, key lime curd

7.00 per person

Truffled deviled egg, black tobiko caviar, chili oil

8.00 per person

Vietnamese shaved vegetable springroll, basil, peanut nuoc nam dipping sauce

5.00 per person

Snow crab claw, preserved lemon and dill crème fraîche

8.00 per person

Roma tomato and basil bruschetta with pinenuts, shredded asiago on a toasted olive oil crostini

5.00 per person

Duo of prosciutto and melon soup shooters, minted honeydew and cantaloupe-cardamom soup

6.00 per person

Muscato-poached apricot, gorgonzola mousse and toasted walnut on a caraway-rye crouton

6.00 per person

Mediterranean antipasto skewer with grilled artichoke, pesto mozzarella, kalamata olive and tomato

5.00 per person



Hot Butler Style Passed Hors d'Oeuvres (Based on a minimum order of 20)

Miniature beef tenderloin
Wellington with Marsala mushroom
duxelle
6.00 per person

BBQ shrimp and grits with tasso
ham, cider bbq glaze
7.00 per person

Seared crab cake with Old Bay
seasoning, Dijon remoulade sauce
8.00 per person

Smoked brisket picadillo empanada
with jalapeño Jack cheese, red
pepper coulis
6.00 per person

Panang shrimp with coconut red
curry and leeks, lime-chili sauce
6.00 per person

Seared duck pot sticker with green
onions, orange-soy reduction
6.00 per person

Pork carnita quesadilla with Jack
cheese, roasted red pepper and
tomato salsa
6.00 per person

Wild mushroom vol-au-vent with
fontina cheese
5.00 per person

Moroccan-spiced Merguez lamb
sausage with grilled peppers, Dijon
mustard
7.00 per person

Bacon-wrapped Medjool date with
almonds, balsamic glaze
5.00 per person

Chicken teriyaki brochette
with sliced green onions, tangy
pineapple-lime tamari sauce
6.00 per person

Spanakopita with spinach and feta
cheese wrapped in crisp phyllo
5.00 per person

Chicken chao with ginger and water
chestnut on a sugarcane stick, sweet
chili sauce
7.00 per person

Yucatan roasted corn and black
bean tart, avocado crema
5.00 per person

BBQ pulled pork on a mini
buttermilk biscuit, guava-guajillo
bbq sauce
6.00 per person

Punjabi chicken or vegetable
samosas with peas, and curried
potatoes, tandoori yogurt dip
6.00 per person



**A culinary attendant fee of \$110 applies. Labor fee is based on a three hour minimum. Minimum order 75 percent of total guarantee for all displays and stations.
Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses*

Cocktail Hour Tables *Displayed*

CHILLED SEAFOOD ON ICE* *(Minimum of 25 guests required)*

Poached jumbo shrimp, citrus-marinated clams and mussels, seasonal oysters on the half shell, Lemon-caper remoulade, classic cocktail sauce, shallot-cracked pepper mignonette,

lemon and lime wedges, Tabasco®
40.00 per item

Add Snow crab claws
7.00 per piece

Add Alaskan king crab legs
10.00 per piece

Add Maine Lobster, half tail
MP per piece

*A selection of hand-crafted custom ice carvings is also available - please consult your Event Manager for assistance with design and pricing.

INTERNATIONAL AND DOMESTIC CHEESE MARKET

Chef's selection of artisanal and hand-crafted cheeses

dried fruit, nuts, grapes, artisanal bread and crackers
20.00 per person

VEGETABLES CRUDITÉ

Vegetables in-season, with your choice of three dips: spiced eggplant baba ganoush, gorgonzola dip, roasted red pepper hummus, grilled artichoke dip, oregano-ranch, or creamy green goddess dip
12.00 per person

ANTIPASTI

Prosciutto, Genoa salami, pistachio mortadella, bresaola cured beef

Herb and olive oil-marinated manchego cheese

Grilled artichokes, cherry peppers, marinated olives, cornichons

Whole grain and Dijon mustard, roasted tomato jam

Crispy lavash, garlic crostini, grissini breadsticks
20.00 per person

CEVICHE

Served in individual dishes or martini glasses - please choose two of the following:

Rock shrimp ceviche with sweet potatoes, sour orange, jalapeño

Snapper with pickled ginger, avocado, shaved red onion, yuzu dressing

Bay scallops with chili-lime marinate, jicama, cilantro

Ahi tuna, coconut milk, radish, black sesame seeds, yucca chip
16.00 per person

JAPANESE SUSHI DISPLAY OR STATION* *(Minimum of 25 guests required)*

Traditional and modern-style seafood and vegetable maki and nigiri sushi, Soy sauce, pickled ginger and wasabi
25.00 per person

* Add Master Sushi Chef Station (minimum 50 people, 2 hours service)
37.00



Cocktail Hour Tables *Served by Culinary Attendant**

<p>TAILORED SALAD TRIO* <i>(Tossed to order)</i></p> <p>Spinach and strawberry salad, frisée, toasted pecans, goat cheese, lavender-balsamic vinaigrette</p> <p>Taco bowl with pepperjack, cumin beans, avocado, corn pico, crispy tortilla strips, chipotle dressing</p> <p>Classic caesar with toasted garlic croutons, shaved parmesan, garlic-lemon dressing</p> <p><i>15.00 per person</i></p>	<p>RISOTTO*</p> <p>Served in martini glasses. Please choose two of the following:</p> <p>Wild mushroom risotto with truffle essence</p> <p>Blue Crab, preserved lemon, asparagus, corn cream</p> <p>Duck leg confit with farro, sour orange jelly, sous-vide fennel, crispy parsley</p> <p>Carnaroli rice saffron risotto with shrimp and peppers</p> <p><i>16.00 per person</i></p>	<p>PASTA D'ORO*</p> <p>Please choose two of the following:</p> <p>Rigatoni abruzzesi with Italian sausage, peppers, zucchini, caramelized red onions, and asiago cheese</p> <p>Butternut squash mezzaluna ravioli with gorgonzola-sage sauce, sliced pears, toasted pepitas</p> <p>Baked cavatapi pasta Bolognese with pancetta meat sauce, shaved parmesan, tomatoes, herbs</p> <p>Hand-crafted lobster ravioli with tender leeks and pesto cream</p> <p><i>24.00 per person</i></p>	<p>MINI-QUESADILLAS*</p> <p>Please choose two of the following:</p> <p>Roasted duck, cilantro-grilled chicken, roasted vegetable or shrimp</p> <p>Served with flour tortillas with corn, diced tomato, cilantro,</p> <p>Pepperjack cheese, avocado sour cream and heirloom pico-de-gallo</p> <p><i>14.00 per person</i></p>	<p>HONG KONG MARKET*</p> <p>Served with mini take-out boxes and chopsticks</p> <p>Shrimp fried jasmine rice</p> <p>Wok-seared gingered chicken with lo mein noodles</p> <p>Steamed shrimp shu mai and seared vegetable pot sticker dumplings</p> <p>Cha su bao roasted bbq pork steamed buns</p> <p>Sweet soy, fiery chili oil, sriracha, soy sauce, sweet chili sauce</p> <p><i>19.00 per person</i></p>	<p>GULF COAST PAELLA</p> <p>Valencia saffron rice, lobster, gulf shrimp, chicken, chorizo, crawfish, clams and mussels</p> <p><i>18.00 per person</i></p>
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Cocktail Hour Tables *Served by Culinary Attendant**

GOURMET MAC
AND CHEESE**

(Served in mini dishes)

Please choose two of the
following:

Creamy strozzapreti with gouda
cheese and lamb merguez
sausage

Fusilli pasta with roasted chicken
thigh, pancetta, asparagus,
parmesan alfredo sauce

Baked macaroni and cheese
gratin with smoked duck in
espresso cups

Orzo and crab martini with
portobello mushrooms, fontina
cheese sauce

18.00 per person

TEXAS LAGER-BRAISED
PORK BELLY*

(Served in mini dishes)

Texas Shiner Bock beer-braised
pork belly with bbq-spiced
crispy skin

Stoneground grits with aged
cheddar cheese

Apple-raisin compote

BBQ pork jus reduction,
toasted hazelnuts

16.00 per person

SEARED DIVER SCALLOPS*
(Served in mini dishes)

Pan-seared sea scallops

Truffled Yukon potato puree

Applewood bacon-braised
Swiss chard

Piquillo pepper coulis

Peppered parmesan crisp,
garden herbs

17.00 per person

BRAISED BEEF SHORTRIBS*
(Served in mini dishes)

Cabernet-braised short rib
of beef

Creamy fontina polenta

Rich bordelaise sauce

Wild mushroom ragout

Fried shallots, micro greens
15.00 per person

CRAB CAKES*
(Served in mini dishes)

Pan-seared Dungeness crab cake,
Parsnip-Yukon purée

Shaved radish, frisée, chive oil

Caper-Old Bay remoulade
20.00 per person



Cocktail Hour Tables *Traditionally Carved*

ROASTED TENDERLOIN OF BEEF*

Truffle demi-glace and Béarnaise sauce

Soft brioche rolls

395.00, Serves 20 guests

ROSEMARY-ROASTED RIBEYE OF BEEF*

Caramelized onion marmalade, whole grain mustard

Horseradish sour cream, natural jus

Toasted artisanal rolls

340.00, Serves 30 guests

KING SALMON COULIBIAC WRAPPED IN PUFF PASTRY*

Mushroom duxelle

Tomato-hollandaise sauce

280.00, Serves 20 guests

WHOLE ROASTED TURKEY*

Giblet pan gravy and cranberry-orange sauce

Toasted artisanal rolls

275.00, Serves 40 guests

ROASTED LEG OF LAMB*

Rosemary jus, golden raisin-apple compote

Garlic naan bread

300.00, Serves 30 guests

VANILLA AND HONEY-GLAZED ROASTED PORK LOIN*

Watercress mustard, clove-spiced grilled pineapple chutney

Soft Parker rolls

275.00, Serves 30 guests

SLOW-ROASTED STEAMSHIP ROUND OF BEEF*

Onion-Thyme jus, horseradish cream, Dijon mustard

Soft brioche rolls

575.00, Serves 100 guests



Sweet Finale Tables Served by Culinary Attendant*

MINI CUPCAKE TOWER

Decadent mini-cupcakes of red velvet, Valrhona® chocolate, vanilla bean, and carrot cake flavors

decorated with vanilla butter cream, chocolate icing, candy sprinkles, cream cheese frosting
15.00 per person

PROFITEROLES VIEUX CARRÉ*

Pate a choux cream puffs stuffed with vanilla bean ice cream, topped with Bananas Foster compote and crushed pralines
18.00 per person

CREPES ROMANOFF*

Orange-scented crepes stuffed with pure vanilla custard and strawberries Romanoff
16.00 per person

PEACH BRANDY ALEXANDER*

Brandied peaches Alexander with toasted almond streusel and vanilla bean glaze

15.00 per person

VIENNESE OPULENCE

Opera torte, chocolate raspberry tart, tiramisu cake, lemon-sour cream cheesecake,

miniature fruit tarts, key lime tarts, chocolate eclairs, handmade chocolate truffles
16.00 per person



Displayed Late-Night Munchies (Based on a minimum order of 20)

Buffalo boneless chicken wings
with carrot and celery sticks, blue
cheese dip ranch dressing

6.00 per person

Cheeseburger sliders with
American cheese, caramelized
onions, sliced pickle on a sesame
seed bun

7.00 per person

Pepperoni calzones with peppers
and onions, melted Monterey
Jack cheese

6.00 per person

Seasonal fruit and berries
brochettes with vanilla-
poppysseed yogurt

6.00 per person

Grilled cheese sandwich triangles
with roasted tomato bisque

6.00 per person

Nacho bar with tri-colored
tortillas, chili con queso,
pickled jalapenos, salsa piquant,
guacamole

7.00 per person

Mini chicken cordon bleu with
Swiss cheese and cured ham

7.00 per person



Displayed Sweet Treats (Based on a minimum order of 20)

Pop rocks-dusted chocolate-covered strawberries <i>5.00 per person</i>	Red velvet torte with cream cheese icing <i>4.00 per person</i>	Chocolate-dipped anise and almond biscotti <i>4.00 per person</i>
Mini fresh fruit tarts <i>4.00 per person</i>	Mini chocolate cupcakes with chocolate ganache frosting <i>4.00 per person</i>	Mini pecan pies <i>4.00 per person</i>
Chocolate-dipped eclairs <i>3.00 per person</i>	Lemon meringue tarts <i>4.00 per person</i>	
Rice crispy pops with raspberry dip <i>4.00 per person</i>	Assorted hand-crafted chocolate truffles <i>4.00 per person</i>	
Mini key lime pies with whipped cream <i>4.00 per person</i>	Pecan Pralines Fortier <i>4.00 per person</i>	
Chef's selection of French macarons <i>2.00 per person</i>	Square cheesecake pops with chocolate and caramel drizzle <i>6.00 per person</i>	



Dinner



Plated Dinner

The dinner menu entree prices include the choice of salad or soup, a selection of artisan rolls and dessert, iced tea, freshly brewed coffee, decaffeinated coffee and tea selection.
Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses

COLD APPETIZERS

- Lobster mango timbale, compressed watermelon, Thai basil cordis, sriracha aioli, crispy-curly beets
- French pea soup with crème fraîche, pan-seared diver scallop, tobikko caviar
- Shrimp and grilled pineapple parfait, guava cocktail sauce, frisée and radish salad, plantain chip

- Smoked duck breast, roasted pears, Roquefort, walnuts, mâche, blackberry-chambord gastrique
- Pissaladiere tart with olives, caramelized onions, bouquerones, figs, chèvre, arugula, blistered tomatoes

16.00 per person

HOT APPETIZERS

- Szechuan-style BBQ duck confit with plum sauce, sweet corn puree, grilled scallion
- Braised pork belly, pickled shiitake mushrooms, celery root puree, caramelized green apples
- Shrimp and grits, spicy coleslaw, pancetta cream, rye crostini
- Seared scallop on port-braised red cabbage with caraway, prosciutto chip, micro celery
- Braised beef short ribs with ratatouille vegetable ragout, roasted parsnips
- Texas crab cake with spicy coleslaw, avocado relish, jalapeño jam, mesquite-smoked tomato coulis

INTERMEZZO

- Honeydew mint
- Wasabi lime
- Chambord black raspberry
- Texas ruby red grapefruit
- Limoncello
- Roasted peach
- Champagne

16.00 per person

5.00 per refresher



SOUPS

Roasted tomato bisque,
asiago cheese crostini, basil oil

Cauliflower soup DuBarry
with crispy parsnips, chives,
truffle oil

Bistro French onion soup,
Armagnac-caramelized
onions, artisanal gruyere
crouton

Seafood and andouille sausage
gumbo, espelette pepper
spiced popcorn

Potato-leek soup,
smoked duck lardons,
hazelnuts, crispy fried leeks

Roasted chicken consommé,
printaniere vegetables, truffled
chicken mousse torchon

Wild mushroom bisque,
herb-ricotta dumpling,
grilled pumpernickel crostini

St. Regis signature lobster
bisque en croute

SALADS

Briar Oaks bistro salad
*cherry tomatoes, smoked
almond-crustéd chèvre,
pancetta crispies, grilled
sourdough, raspberry
vinaigrette*

Cucumber-wrapped spinach
and tatsoi salad
*orange supremes, shaved
fennel, pickled red onions,
soy glaze, toasted wontons,
sambal-sesame-citrus dressing*

Sliced green apple and
endive salad
*radicchio, frisée and lolla rossa,
candied walnuts, manchego
cheese, golden raisins, lemon-
thyme vinaigrette*

Cracked wheat tabouli salad
*artichoke hearts, grilled
halloumi cheese, red peppers,
currants, minted preserved lime
vinaigrette*

The Texas local
*mesclun greens, ruby
grapefruit, spiced pecans,
redneck cheddar, jalapeño
brioche toast, oregano-honey
vinaigrette*

Duo of asparagus salad with
7-minute egg
*Boston lettuce with frisée,
toasted hazelnuts, shaved red
onion, crumbled bleu cheese,
creamy hazelnut dressing*

Vanilla-poached pear salad
with roasted beets duo
*watercress and mâche, sliced
radishes, feta cheese, roasted
yellow beets, red beet coulis,
yogurt-dill dressing*

Bluebonnet Farms'
tender greens
*dried cherries, gorgonzola
dolce, toasted walnuts,
cherry tomatoes and aged
Xeres sherry vinaigrette*

Southwest Caesar salad
*diced avocado, roasted corn,
el charro beans, pepperjack
cheese, chipotle-Caesar
dressing, in a crispy
tortilla bowl*

Vine-ripened red and yellow
tomato, fresh mozzarella
cheese Napoleon
*cucumber-bundled greens,
herb crostini, toasted pinenuts,
basil oil and aged balsamic
vinegar reduction*



MEATS

Bacon-wrapped grilled filet mignon
fontina-chive mashed potatoes, roasted asparagus, crispy shallots, Barolo reduction

74.00 per person

Herb-roasted beef tenderloin au poivre
balsamic-glazed brussel sprouts, creamy gouda cheese polenta, haricots vert, cognac-peppercorn demi

74.00 per person

Hibachi-style grilled beef sirloin steak
wasabi potato puree, baby bok choy with shimeji mushrooms, tempura shiso, yuzu-teriyaki glaze

70.00 per person

Pan-seared beef filet tournedos
wild mushroom ragout, garlic spinach, rosemary-roasted fingerling potatoes, truffled bordelaise sauce

75.00 per person

Cabernet-braised short rib of beef
celery root and potato gratin with gruyere cheese, roasted broccoli rabe, grain mustard demi-glaze

68.00 per person

Honey-vanilla roasted pork loin
stone-ground grits with cheddar, broccolini with almonds, granny smith apple compote, achiote glaze

65.00 per person

Herb and dark ale mustard-crusted triple lamb chops
brown butter gnocchi, Xeres-glazed Cipollini onions, braised mustard greens, baby carrot, rosemary jus

86.00 per person

Veal Tournedo Rossini with seared foie gras
saffron-poached white asparagus, fava bean risotto with truffles, sautéed spinach, tart cherry-port sauce

92.00 per person

SEAFOOD

Atlantic salmon shallow-poached with lemon and fennel
smoked salmon vodka risotto, sliced asparagus, sauce vierge with capers, parsley coulis

62.00 per person

Cedar-planked grilled salmon
haricots vert and tasso ham, croquette potatoes with aged gold cheddar, Dijon and honey verjus gastrique

62.00 per person

Pan-roasted seabass
artichoke-potato puree, glazed baby carrots, zucchini ribbons, marsala-shallot reduction, fried leeks

69.00 per person

Herb-seared barramundi
chickpea-kale-tomato ragout, roasted cipollini onions, flaked almond gremolata, papadoum crisp

65.00 per person

Crab and shrimp-crusted seared redfish
mascarpone farro, peas, baby squash, spinach, sweet smoked paprika coulis, Maltese sauce drizzle

68.00 per person

Baked mahimahi with hoisin glaze
sesame-glazed baby bok choy and carrots, lemongrass jasmine rice, soy-grilled shiitakes, crispy wantons

65.00 per person

Sumac-seared diver scallops and Hawaiian blue prawns
Stir-fried vegetables, pad Thai noodles, tamarind-chili glaze, mango-papaya salsa, fried plantain

77.00 per person



POULTRY

Oregano-marinated grilled chicken breast
pancetta, red and white bean ragout, braised Swiss chard, shaved carrots, Dijon-garlic chicken jus

59.00 per person

Basil-crust chicken breast
balsamic-asiago risotto with peas, yellow squash-tomato ragout, toasted cumin and fennel coulis

60.00 per person

Roasted chicken ballontine
sage and onion stuffing, celery root-molasses puree, broccolini, truffled Madeira jus, gaufrette potato

62.00 per person

Sous vide half chicken in Chardonnay-thyme butter
bacon-mashed potatoes, jardinière vegetables, mushroom fricassee, parmesan crumble

61.00 per person

Harissa chicken breast
za'atar-spiced pearl couscous, cherry tomato-olive tagine with chickpeas, roasted shallot, apricot gastrique

63.00 per person

Duck confit pot pie with honey-seared duck breast
creamy root vegetables, Yukon potatoes and pearl onions, roasted asparagus, poached egg, curly carrots

66.00 per person

Five-spice roasted Muscovy duck breast
Peruvian purple potato purée, carrot tournee, bacon-braised kale, smoked red grapes, lingonberry gastrique

65.00 per person

VEGETARIAN

Sweet potato "risotto" with fava beans, toasted sunflower seeds, slow-roasted cipollinis

54.00 per person

Grilled portobello steak, boursin cheese polenta, eggplant caponata, peppers, cabernet reduction

54.00 per person

Mushroom and ricotta cheese cannelloni, braised red chard, yellow tomato coulis, black olives

55.00 per person

Butternut squash mezzaluna ravioli, spinach and arugula, gorgonzola-sage cream, toasted pepitas

58.00 per person

COMBINATION

Grilled beef tenderloin medallion and seared pacific cod
with lemon-thyme butter, truffled-merlot reduction, wilted spinach, pommes dauphinoise

78.00 per person

Pepper-seared beef tenderloin and herb-grilled shrimp
Roasted garlic mashed potatoes, asparagus bundle, caramelized onions, red wine demi-glace, tarragon aioli

82.00 per person

Onion-crust beef filet and cedar-grilled salmon
Wild rice pilaf, zucchini and squash ribbons, roasted cherry tomatoes, Dijon-maple glaze, brandied jus

77.00 per person

Cilantro-roasted scallops and grilled New York strip steak
with potato-leek tart, haricots vert, slow-roasted roma tomato, piquillo pepper coulis, Bordelaise sauce

78.00 per person

Roasted chicken ballontine and black tiger prawns
basil risotto with peas, yellow squash-tomato ragout, roasted garlic cream, truffled Madeira jus

72.00 per person

Herb-roasted beef tenderloin and butter-poached half Maine lobster
Yukon and sweet potato gratin, haricots vert bundle, Cabernet-thyme jus, lobster roe-chive beurre blanc

95.00 per person



SWEET FINALE

Raspberry creme brûlée, vanilla chantilly cream

Apple crostata, crushed hazelnut brittle, green apple sauce

Strawberry bagatelle with Chambord-macerated strawberries

German chocolate cake with toasted coconut, pecan caramel

Lemon tart, blueberry compote, Limoncello curd

Chocolate concord cake, fresh raspberry marmalade

Raspberry and passion fruit Pavlova with macerated tropical fruit relish

Cinnamon raisin bread pudding with rum caramel sauce and praline croquant

Hazelnut chocolate bombe with sauce crème anglaise

Red velvet mascarpone torte with orange and blackberry compote

Chocolate caramel mousse with five spice creme brûlée, almond dacquoise

Chocolate praline tart with sea-salted maple-pecan compote

Bartlett pear and almond frangipane tart with caramelized pear confit

White chocolate cheese cake, almond tuile, orange sauce

DESSERT DECADENCE

The Pastry Chef's trio of Signature Desserts of the season
6.00 per person

MIGNARDISSES

After-dinner mignardises assortment of hand-crafted chocolates, macaron and biscotti
4.00 per person

Chef's selection of elegant French almond macarons
4.00 per person



Dinner Tables

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.

*A culinary attendant fee of 110 applies. Labor fee is based on a three hour minimum.

*A labor fee of \$250 applies for dinner tables fewer than the minimum number of guests.

World Passport 89.00 per person (Minimum of 30 guests required)*

THE SPANIARD

- Potato and herb frittata with melted manchego cheese
- Cured ham and Spanish chorizo with mostaza
- Herb-marinated olive medley

LA DOLCE VITA*

- Herb-roasted marinated leg of lamb, natural jus with rosemary
- Wild mushroom risotto with truffle essence, asiago cheese
- Chilled grilled asparagus and marinated peppers
- Crostini rustica with goat cheese-sundried tomato tapenade

CARIBBEAN

- Jerk-spiced flank steak, grilled pineapple-mango compote
- Black bean and roasted corn slaw with red cabbage and creamy cilantro dressing
- Lobster and papaya martini, fried plantain chips

TASTE OF ASIA

- California rolls and nigiri sushi with pickled ginger, soy sauce and wasabi
- Thai curry coconut shrimp, lemongrass jasmine rice
- Cucumber and mango spring roll with mint, nuoc mam peanut sauce

FRENCH TEMPTATION

- Opera cake
- Rum-syrup savarin babas
- Mini French patisserie
- Freshly brewed coffee, decaffeinated coffee
- Selection of English and herbal teas with honey and lemons



Houston’s Rodeo Drive 74.00 per person (Minimum of 25 guests required)*

APPETIZERS

- Texas ranch Shiner Bock chili with Angus beef
- Crisp jicama and citrus segment salad with grapefruit, orange, and cilantro-chili vinaigrette
- Southwest Caesar with roasted corn, el charro beans, manchego, chipotle dressing, crispy tortilla strips

MAIN DISHES

- Mesquite-grilled chicken with tequila-cilantro mojo
- Mini cheeseburgers with jalapeno Jack cheese, ancho aioli and caramelized onions
- Grilled corn on the cob with sweet butter
- Salt-baked potatoes with classic garnishes

Grilled zucchini, asparagus, yellow squash, red onions and Roma tomatoes

CULINARY ATTENDANT*

- The St. Regis Houston’s legendary spice-rubbed, slow-cooked beef brisket, carved to order
- Jalapeño corn bread with mango whipped butter

DESSERTS

- Black Forest cake
- Lemon tart with blueberry compote
- Freshly brewed coffee, decaffeinated coffee
- Selection of English and herbal teas with honey and lemons

Cucina d’Italia 76.00 per person (Minimum of 30 guests required)*

APPETIZERS

- Minestrone tradizionale with orzo and garden vegetables
- Roma tomato and baby fresh mozzarella caprese salad with basil, balsamico
- Olive and rotelli pasta salad with grilled artichokes and peppers

ANTIPASTI

- Marinated olives and pickled pepperoncini
- Grilled peppers, onions, and herb-marinated vegetables
- Thin-sliced capicola, salami, prosciutto

- Selection of Italian farmhouse cheeses with dried fruits and grapes
- Grilled ciabatta and herb focaccia, flavored olive oils

MAIN DISHES

- Chicken saltimbocca, baby spinach, roasted artichoke, sundried tomatoes, natural jus
- Baked eggplant-parmesan caponata
- Sauteed rapini with almond slivers
- Garlic and herb soft polenta with mozzarella

CULINARY ATTENDANT*

- Linguine carbonara in a creamy prosciutto sauce with onions, sweet peas and freshly shaved parmesan
- Sautéed jumbo shrimp with garlic, crushed tomatoes and basil served over cappellini angel hair pasta

DESSERTS

- Pistachio panna cotta
- Chocolate chip cannoli
- Classic anise pizzelles
- Espresso tiramisu
- Freshly brewed coffee, decaffeinated coffee
- Selection of English and herbal teas with honey and lemons



Preservation Hall 77.00 per person (Minimum of 30 guests required)*

APPETIZERS	MAIN DISHES	CULINARY ATTENDANT*	DESSERTS
Rich seafood gumbo with crab, oysters, cod, saffras and crab boil spices	Blackened catfish Lafitte with vermouth shrimp, Cajun cream and sliced ham	Slow-roasted, butter-basted Cajun pork loin, carved to order	Creole praline cheesecake with caramel sauce
Mirliton squash salad with mesclun greens, chives, dill, and sweet red pepper vinaigrette	Creole red Jambalaya rice with crawfish, chicken thighs, andouille sausage and trinity vegetables	Crispy French rolls and spiced fruit chutney	Raisin and brioche bread pudding with Sazerac bourbon anglaise sauce
Fried crawdad and okra po' boy salad, "dressed" with lettuce, tomatoes, croutons, Creole remoulade	Green beans tossed in herbed beurre noisette		Mini pecan tarts
			Freshly brewed coffee, decaffeinated coffee
			Selection of English and herbal teas with honey and lemons

Asian Flavors 78.00 per person (Minimum of 30 guests required)*

APPETIZERS	SUSHI	MAIN DISHES	CULINARY ATTENDANT*
White miso soup with wakame and tofu	Display of handcrafted sushi and California rolls	Teriyaki-marinated chicken breast, tangy papaya chutney	Bamboo steamer baskets of pork, shrimp and vegetable dim sum
Spicy shrimp lo mein salad with edamame, green papaya, cucumber noodles, ginger-chili dressing	Pickled ginger, wasabi and naturally brewed soy sauce	Black sesame-seared white cod filet, Shaoxing rice wine-soy butter sauce	Spicy Peanut, ponzu and soy dipping sauces
Peking duck salad, mixed greens, bean sprouts, bok choy, mandarins, coriander leaves		Pad Thai noodles with bok choy, carrots, snow peas, bamboo shoots, and green curry sauce	Lemongrass-steamed jasmine rice
			Wok-fired Szechuan beef skirt steak, caramelized pineapple, broccoli and chili glaze
			Green tea madeleines
			Freshly brewed coffee, decaffeinated coffee
			Selection of green tea, English and herbal teas with honey and lemons
			DESSERTS
			Coffee-vanilla flan
			Mango tapioca pudding
			Coconut macaroons



Mediterranean Spice Market 92.00 per person (Minimum of 30 guests required)*

APPETIZERS		MAIN DISHES		DESSERTS	
Red lentil soup with Moroccan spices, flatbread croutons	Tabbouleh salad with tomatoes, parsley, mint, lemon juice and olive oil	Grilled beef shish kabobs with yogurt-garlic marinade, cherry tomatoes, onions and peppers	Tagine-baked chicken breast, green olive-citrus couscous	Baklava with toasted walnuts	Freshly brewed coffee, decaffeinated coffee
Mesclun greens with crumbled feta cheese, red onions and tomato-olive vinaigrette	Crisp vegetables with hummus and roasted eggplant baba ganoush	Baked moussaka of beef, grilled zucchini, eggplant, parmesan cheese and nutmeg sauce	Steamed basmati rice	Ricotta-anise cheesecake with blackberries	Selection of English and herbal teas with honey and lemons
Dolmas rice and herb-stuffed grape leaves with tzatziki yogurt sauce	Marinated olives and baby onions	Fried falafel cakes with sesame tahini sauce, tomatoes and shredded lettuce	CULINARY ATTENDANT* Herb-roasted leg of lamb with fig-mint chutney and yogurt-dill sauce	Fig tarts with brown sugar mascarpone	
Grilled pita wedges and lavash crackers	Selection of domestic and international goat cheeses		Olive rolls, pita and virgin olive oil	Medjool dates and candied walnuts	

Wine Explorer's Tour 98.00 per person (Minimum of 30 guests required)*

CHARDONNAY*	SAUVIGNON BLANC*	PINOT NOIR*	CABERNET SAUVIGNON*	ICE WINE*	
Tomato mozzarella napoleon with pesto, toasted pinenuts	Chilled shrimp on ice with roasted tomato aioli,	Filet of beef au poivre vert, red wine demi	Imported and domestic cheese display, grapes and dried fruit	Sauteed strawberries with balsamic over shortcake, vanilla Chantilly	Freshly brewed coffee, decaffeinated coffee
Roasted pepper tart with crumbled goat cheese	Cocktail sauce and lemons	Potato dauphinoise	Baked brie in pastry with spiced pecans	Port and cinnamon-macerated fresh fruit	Selection of English and herbal teas with honey and lemons
Chef to prepare: Sauteed diver scallops with truffled mashed potato, tobikko caviar Lemon thyme beurre blanc	Crab claws with caper remoulade	Haricots vert with herb butter	Grilled breads and artisanal rolls	Mini French pastries	*Also available with cuisine-paired wine stations
		Roasted vegetable ratatouille, tomato fondue			



Coast-To-Coast 84.00 per person (Minimum of 30 guests required)*

APPETIZERS		MAIN DISHES		DESSERTS	
New England clam chowder with oyster crackers	Fresh fruit salad with Midori yogurt and mint	Sausage and shrimp étouffée	Parsley new potatoes with butter	Mini strawberry shortcakes	Freshly brewed coffee, decaffeinated coffee
Spinach-frisée salad with strawberries, avocado, almonds, radish, goat cheese, balsamic vinaigrette	Orzo pasta salad with dried fruit and arugula, lemon-thyme vinaigrette	BBQ chicken brochettes with white bean ragout	Seasonal vegetable medley	Key lime pie	Selection of English and herbal teas with honey and lemons
		Seared redfish with tropical fruit salsa and citrus butter	Buttermilk angel biscuits with sweet butter	Chocolate Boston cream pie	
		Pepper-crusted beef tips with red wine jus and mushrooms		Peach cobbler with cinnamon streusel	

The Boardwalk 89.00 per person (Minimum of 30 guests required)*

APPETIZERS		MAIN DISHES		DESSERTS	
Poached jumbo shrimp,seasonal oysters on the half shell, Horseradish cocktail sauce, lemon wedges, Tabasco®	Grilled asparagus, shaved prosciutto, crumbled goat cheese, truffle aioli	Macadamia nut-crusted Mahi Mahi, papaya-cucumber relish	Sweet and Yukon potato gratin	Strawberry tart, whipped cream	Freshly brewed coffee, decaffeinated coffee
Arugula, spinach, and watercress salad, vine-ripe tomatoes, cucumber, pecans champagne vinaigrette		Sous-vide chicken breast with sauteed spinach, purple potato puree, Marsala chicken jus	Vegetable medley of the day	Apple-cranberry brown betty	Selection of English and herbal teas with honey and lemons
		Sherry-braised beef short rib, artichokes, haricots vert, balsamic pearl onions, house-made steak sauce	Artisanal rolls with sweet butter	Vanilla flan custard	
				Milk chocolate parfait, Oreo® crumbles	



Le Tour De France 89.00 per person (Minimum of 30 guests required)*

APPETIZERS		MAIN DISHES		DESSERTS	
Tuna nicoise with boiled eggs, haricots vert, fingerling potatoes, olives, mixed baby greens, Heirloom tomatoes, cucumber, crispy shallots, blue cheese, Pernod-herb vinaigrette	Tart pissaladière with caramelized onions, olive tapenade, cherry tomatoes	Coq-au-vin burgundy chicken with potato and root vegetable ragout	Roasted fingerling potatoes confit with melting Fontina cheese	Warm chocolate moelleux	Freshly brewed coffee, decaffeinated coffee
Frisée and apple salad with warm bacon dressing, croutons		Seafood bouillabaisse of mussels, shrimp, seasonal fish and clams in a rich saffron broth	Vegetable jardinière with slivered almonds	Lemon chiffon verrine	Selection of English and herbal teas with honey and lemons
		*Chef-carved Beef Striploin <i>Roasted striploin of beef, green peppercorn sauce, horseradish sour cream</i>	Artisanal baguettes, sweet butter	Vanilla bean crème brûlée	
				Apple tarte tatin	

All American 89.00 per person (Minimum of 30 guests required)*

APPETIZERS		MAIN DISHES		DESSERTS	
Iceberg wedge salad, cherry tomatoes, shaved red onion, bacon bits, ranch dressing,	Caprese salad, vine ripened tomato, buffalo mozzarella, torn basil, balsamic reduction	Carved pot roast, root vegetables, red wine jus	Buttermilk mashed Idaho potatoes, brown gravy	Chocolate s'mores tart	Freshly brewed coffee, decaffeinated coffee
Mom's hearty chicken noodle soup with garden vegetables	Fusilli pasta salad, braised fennel, grilled vegetables, sweet Vidalia onions, lemon oil	Mesquite grilled pork chops, apple-golden raisin chutney	Caramelized Brussels sprouts, bacon, lemon confit	Rum banana pudding with Nilla® wafers	Selection of English and herbal teas with honey and lemons
Loaded baked potato salad, bacon bits, Wisconsin cheddar cheese, sliced scallions	cornbread croutons, blue cheese, shredded carrots and cucumbers	Shrimp étouffée, steamed rice, bell peppers, tomato fricassee	Green bean casserole, mushroom gravy, fried onions	Mini lemon meringue pie	
Coleslaw with granny smith apples, creamy cider dressing		Butter-basted lemon-pepper rotisserie chicken	Assorted artisanal rolls	Apple crisp	



BREAKFAST

|

BRUNCH

|

LUNCH

|

BREAKS

|

TEA SERVICE

|

RECEPTION

|

DINNER

|

DRINKS



Bar Packages

Established Package

Established selection of spirits, Magnolia Grove Chardonnay and Cabernet, domestic and imported beers, sodas, sparkling waters

*24.00, one hour
35.00, two hours
45.00, three hours
56.00, four hours*

11.00, each additional hour

Distinctive Package

Distinctive selection of spirits, Sand Point Chardonnay and Cabernet, domestic and imported beers, sodas, sparkling waters

*24.00, one hour
39.00, two hours
54.00, three hours
64.00, four hours*

12.00, each additional hour

Astor Package

Astor selection of spirits, Meiomi Chardonnay and Chateau Ste. Michelle Cabernet, domestic and imported beers, sodas, sparkling waters

*28.00, one hour
43.00, two hours
58.00, three hours
68.00, four hours*

14.00, each additional hour



Champagne, Rose & White Wines

A bartender fee of 150 per bartender applies for the first three hours. Each additional hour is priced at 35

One bartender is required for every 75 guests in attendance.

CHAMPAGNE AND SPARKLING WINES

La Marca, Prosecco, Italy, N.V.
40.00 per item

Charles de Fere, France, N.V.
46.00 per item

Mumm “Prestige”, Brut,
Sparkling Wine,
Napa Valley, N.V.
48.00 per item

Moet & Chandon Imperial Brut,
Champagne, N.V.
125.00 per item

Veuve Clicquot Yellow Label,
Brut, Champagne, N.V.
130.00 per item

ROSE

Lange Twins, Lodi
39.00 per item

RIESLING

Saint M, Dr. Loosen, Germany
38.00 per item

Eroica, Columbia Valley
52.00 per item

SAUVIGNON BLANC

Kim Crawford, Marlborough,
New Zealand
45.00 per item

Echo Bay, Marlborough,
New Zealand
42.00 per item

Duckhorn, Napa Valley
65.00 per item

PINOT GRIGIO

Santa Margherita, Alto Adige,
Italy
56.00 per item

Stellina Di Notte, Venezia, Italy
42.00 per item

MacMurray, Sonoma
42.00 per item

CHARDONNAY

Magnolia Grove, California
39.00 per item

Sand Point, Lodi
42.00 per item

Meiomi, Sonoma
45.00 per item

Laguna, Russian River Valley
64.00 per item

Jordan, Russian River Valley
110.00 per item

Cakebread, Napa
119.00 per item



Red Wines

A bartender fee of 150 per bartender applies for the first three hours. Each additional hour is priced at 35
One bartender is required for every 75 guests in attendance.

PINOT NOIR	MERLOT	CABERNET SAUVIGNON	RED BLEND	ZINFANDEL/ SHIRAZ/ SYRAH
MacMurray Ranch, Sonoma Coast <i>52.00 per item</i>	Beringer Founders Estate, California <i>42.00 per item</i>	Magnolia Grove, California <i>39.00 per item</i>	Gascone Colossal, Mendoza <i>54.00 per item</i>	Lange Twins, Lodi <i>46.00 per item</i>
Kim Crawford, New Zealand <i>55.00 per item</i>	Wild Horse, California <i>46.00 per item</i>	Sand Point, Lodi <i>42.00 per item</i>	Raymond "R", California <i>58.00 per item</i>	Seghesio, Zinfandel, Sonoma <i>62.00 per item</i>
Domaine Carneros, Carneros <i>84.00 per item</i>	Matanzas Creek, Bennett Valley <i>58.00 per item</i>	Chateau Ste. Michelle, Columbia Valley <i>49.00 per item</i>	Lange Twins Midnight Reserve, Lodi <i>68.00 per item</i>	Earthquake, Lodi <i>75.00 per item</i>
MALBEC	Frei Brothers Reserve, Sonoma County <i>64.00 per item</i>	William Hill, Central Coast <i>49.00 per item</i>	Paraduxx, Napa Valley <i>95.00 per item</i>	
Alamos Seleccion, Mendoza <i>46.00 per item</i>	Duckhorn, Napa <i>130.00 per item</i>	Decoy, Sonoma <i>68.00 per item</i>		
Don Miguel Gascon Reserva, Mendoza <i>60.00 per item</i>		Groth, Napa <i>85.00 per item</i>		



Spirits, Beers & Soft Drinks

*A bartender fee of 150 per bartender applies for the first three hours. Each additional hour is priced at 35
One bartender is required for every 75 guests in attendance.*

ESTABLISHED SELECTION	DISTINCTIVE SELECTION	ASTOR SELECTION	CORDIALS		BEER AND SOFT DRINKS
Dewar's White Label Scotch	Johnnie Walker Black Label Scotch	Chivas Regal Scotch	Campari	Frangelico	Domestic beer
Jack Daniels Bourbon		Maker's 46 Bourbon	Kahlúa	Amaretto	<i>6.00 per drink</i>
Canadian Club Whisky	Maker's Mark Bourbon		Drambuie	Chambord	Imported beer
Skyy Vodka	Crown Royal Whisky	Grey Goose Vodka	Cointreau	Sambuca	<i>7.00 per drink</i>
Tanqueray Gin	Ketel One Vodka	Herradura Silver Tequila	Baileys	<i>9.50 - 12.00 per drink</i>	Soft drink
Cruzan Rum	Bombay Sapphire Gin	Hendrick's Gin	Grand Marnier		<i>4.50 per drink</i>
Jose Cuervo Especial Silver Tequila	Bacardi Superior Rum	Gentleman Jack Whiskey	Southern Comfort		Bottled mineral water
	1800 Reposado Tequila	Ron Zacapa 15yr Rum			<i>5.00 per drink</i>
<i>10.00 per drink</i>	<i>11.25 per drink</i>	<i>14.00 per drink</i>			

