



Banquet Menu

Marriott Marquis Houston



Marriott Marquis Houston

1777 Walker Street, Houston, Texas, USA

1 713 654 1777 marriott.com/houmq



Wonderful Hospitality. Always.

Experience the epitome of grandeur for gatherings at the **Marriott Marquis Houston**. Our team of experts is dedicated to transforming your vision into an awe-inspiring reality, crafting an ambiance through delectable cuisine, captivating entertainment, and vibrant festivities. **Get ready to surpass every expectation with us.**

"When eating with us, it's like eating with your family in the comfort of your home."



Breakfast

Priced per Person

Complete Continental

Whole and Cut Fruit Display

Chef's Daily Muffins, Croissants and Danish served
with a variety of Spreads, Jams & Butters

Oatmeal Bar and Raisins, Assorted Nuts and Seeds,
Brown Sugar, Fresh Bananas, Cinnamon

Cottage Cheese

Assorted Yogurts

Variety of Cereals with Assorted Milks

Chef Prepared Whole Peeled Farm Eggs

Assorted Juices, Coffee and Tea Service

\$50.00

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Breakfast Buffets

Prices are Shown Per Person

Only the Classics

Seasonal Sliced Fruit
Chef's Daily Muffin, Croissant and Danish served
with a variety of Spreads, Jams and Butters
Choice of Grits or Oatmeal bar
Grits Bar: bacon, cheese, ham, sausage, scallions
*Oatmeal Bar: raisins, assorted nuts & seeds, brown
sugar, fresh bananas, cinnamon*
Scrambled Eggs
Bacon and Breakfast Sausage
Breakfast Potatoes
Waffles with Maple Syrup, Pecans, Whipped Cream
Assorted Juices, Coffee and Tea Service
\$67.00

South of the Border

Tropical Fruit Salad
Colombian Bakery with Pan de Bono, Sweet Breads,
Assorted Pastries & Breakfast Breads served with a
variety of Dulce de Leche Jams and Butters
Choice of Quinoa Porridge or Oatmeal with Brown
Sugar, Cranberries, Fresh Berries, Cinnamon, &
Raisins
Tortilla Argentina: Baked Potato and Egg Omelet
filled with Mozzarella Cheese
Scrambled Eggs with Cheddar Cheese and Scallions
Mini Arepas
Bacon and Chorizo with Breakfast Potatoes, Red
Onion, Peppers, Cilantro, & Sweet Plantain
Hot Chocolate and Tropical Fruit Juices
Coffee and Tea Service
\$67.00

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Guilt Free Good Morning

Seasonal Sliced Fruit

BYO Marriott Marquis Parfait with Greek Yogurt,
Berries, Raw Honey, Toasted Pepitas
Oatmeal Bar with Raisins, Assorted Nuts and Seeds,
Brown Sugar, Fresh Bananas, Cinnamon
Chef's Daily Muffin, Croissant and Danish served
with variety of Spreads, Jams and Butters
Egg White Frittata
Chef Curated Frittatas
Avocado Toast: Poached Eggs, Avocado Spread,
Sourdough, Feta Cheese
Sweet Potato and Kale Hash with Bell Peppers &
Scallions
Banana and Pecans Bread Casserole
Assorted Juices, Coffee and Tea Service
\$63.00

Houston's Favorites

Seasonal Sliced Fruit

Chef's Daily Muffins, Croissants and Danish served
with a variety of Spreads, Jams and
Butters
Skillet Potatoes: Crispy Yukon Gold, Rosemary,
Scallions, Parsley
Huevos Rancheros Bar: Eggs, Refried Beans, Salsa
Ranchera, Crispy Corn Tortillas, Cotija Cheese
Chicken Fried Steak with House Gravy
Thick Cut Bacon and Hill Country Pork Breakfast
Sausage Patties
Cheesy grits with Herbs
Jalapeño Corn Bread
\$70.00

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Crafted Breakfast Enhancements



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Keeping it Simple

Peanut Butter Overnight Oats with Almond Milk and Preserves \$10.00

Smoothies

Green Machine
Strawberry and banana
\$12.00

First Class

Marriott Marquis Benedict with Poached Cage Free Eggs, Brisket Beef, English Muffin, & Smoked Paprika Hollandaise
Lox and Cream Cheese with Eggs, Capers, Red Onions, Lemon, & Petite Bagels
Chef attendant required
\$18.00

Breakfast Handhelds

One Option per Dozen
Breakfast Sandwich with Cage Free Fried Eggs, Bacon Cheddar on Ciabatta
Breakfast Burrito with Plant Based Sausage, Smoked Gouda, and Cage Free Eggs
Breakfast Croissant with Scrambled Cage Free Eggs, Honey Ham, and American Cheese
Farmer's Frittata with Bell Peppers, Mushrooms, Onions, Swiss Cheese, English Muffin
Egg, Ham and Cheese Empanadas
\$180.00 per Dozen

Southern Texas Selections

Choice of (1) of the below options:
Flaky Biscuits with Black Pepper Sausage Gravy
Hash Brown Casserole with Cheddar and Monterey Jack Cheese, Tomato, Peppers, Onions, Cilantro
\$12.00

Chef Crafted Quiches and Frittatas

Choice of (2) of the below options:
Four Cheeses Quiche
Mediterranean Quiche with Manchego Cheese, Olives, Cherry Tomatoes, Oregano, Crispy Prosciutto
Smoked Ham and Cheese Frittata
Goat Cheese, Spinach, Potato, and Red Bell Pepper Frittata
\$12.00

Chef Attended Breakfast Stations

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

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Omelet Station

Cage Free Eggs, Egg Whites, Smoked Ham,
Applewood Bacon, Sautéed Shrimp, Plant Based
Sausage, Bell Peppers, Onions, Cheddar Cheese,
Swiss Cheese, Goat Cheese, Mushrooms, Spinach,
and Salsa
\$25.00

Waffles and Pancakes

Warm Buttermilk Waffles and Pancakes, Whipped
Cream, Maple Syrup, Macerated Berries, Mini
Chocolate Chips, Whipped Maple Butter, Chocolate
Syrup, Caramel Syrup
\$20.00

*****Add Boneless Fried Chicken Thighs for \$8 per
person*****

Build Your Own Breakfast Burrito and Tacos

10" Flour Tortillas, 6" Corn Tortillas, Cage Free
Scrambled Eggs, Cheddar, Sautéed Peppers and
Onions, Crispy Potatoes, Pork Sausage, Pepper
Bacon, Salsa, and Guacamole
\$25.00

Huevos Rancheros

Tostadas, Refried Black Beans, Ranchero Sauce,
Guacamole, Queso Fresco, Cilantro, and Scallions
\$25.00

Plated Breakfast

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

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All Plated Breakfasts are served with:

Freshly Squeezed Orange Juice

Coffee and Hot Tea Service

Side Choice of:

Fresh Sliced Fruit Platter

OR

Family-Style Bakery Breads

\$10 Additional to have both Fresh Sliced Fruit Platter and Family-Style Bakery Breads

Huevos Rancheros

Tostadas (Family Style Basket), Refried Black Beans, Salsa Ranchera, Avocado, Queso Fresco, Cilantro, and Scallions

\$57.00

All American Breakfast

Cage Free Scrambled Eggs, Breakfast Sausage, Bacon, Hashbrowns, and Blistered Tomatoes (GF)

\$59.00

Four Fromage Quiche

Buttery Crust, Cage Free Eggs, Cheddar, Monterey, Swiss and Jack Cheese, Bacon or Breakfast Sausage, and Breakfast Potatoes

\$57.00

Texas French Toast

Cinnamon Whipped Mascarpone, Warm Maple Syrup, Apple Compote, and Pepper Bacon

\$55.00

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Coffee Break



Breaks are priced at a maximum of 45 minutes.
Available to extend for Full Hour with additional \$10.00++ per person
Prices are per person.

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The Blue Zones

Greek Yogurt Parfaits with Fresh Berries, Honey and Toasted Almonds
Quinoa Tabouli Salad with Parsley, Tomato, Cabbage, Cucumber, Lemon and Olive Oil
Dolmas, Falafel, and Pita Points
Dip Sauce Bar with Hummus, Tzatziki, Baba Ganoush
\$33.00

Descanso

Empanadas, Pan de Bono, and Tequeños
Cilantro Crema, Honey Butter, Marmalades, and Chipotle Aioli
\$33.00

Fan Favorite

Pretzels with Beer Cheese Sauce
Mini Corn Dogs with Honey-Dijonnaise
Nacho with Scallions, Cilantro, Black Beans, Olives, Crema, Cheddar, Cheese Sauce
\$35.00

Pick and Sip

Fresh Pre-Made Smoothies
Seasonal Whole and Cut Fruit
Honey and Vanilla Greek Yogurt
\$25.00

Houston Local

Mini Kolaches
Jalapeno Poppers with Buttermilk Dip Sauce
Pan de Dulce y Conchas with Whipped Butter Crema
Hot Chocolate Beverage
\$33.00

Energy Boost

Seasonal Vegetable Crudit  with Yogurt Herb Sauce, Romesco, Edamame Hummus, Ranch, Onion Dip
Overnight Oats with Honey, Berries and Almonds
Trail Mix Station with Pretzels, M&Ms, Cashews, Peanuts, Almonds, Pepitas, Craisins, Dry Fruit, Chocolate Chips, Raisins, Tajin, Oats, Pop Corn
\$35.00

Avocado Time

Gazpacho Shooter
Guacamole and Chips
Mini Avocado Toast with Avocado Spread, Goat Cheese, Crumbled Hardboiled Eggs
\$35.00

Chocolicious

Guinness Stout Brownies with Bailey's Buttercream
Chocolate Bark
Truffles
Chocolate Fondue
\$33.00

Churro Fest

Cotija Cheese with Corn Sauce, Bavarian Cream, and Apple Cinnamon
\$33.00

Packaged Breaks are priced at a maximum of 45 minutes.
Available to extend for Full Hour with additional \$10.00++ per person
Prices are per person.

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Half Day Beverage Package

Coffee, Decaf, Tea
Sodas, Bottled Water
4 Hour Limit Maximum Time
\$40.00

All Day Beverage Package

Coffee, Decaf, Tea
Sodas, Bottled Water
8 Hour Maximum Time
\$80.00

Marquis Coffee Cart

Hot Coffee to include: Drip Coffee, Americano,
Cappuccino, and Cafe Latte
Iced Coffee to include: Iced Americano and Ice Latte
Flavors to include: Vanilla, Sugar Free Vanilla,
Hazelnut, Caramel, Mocha and White Chocolate
Milks to Include: Whole, 2%, Skim, Half & Half, Oat,
Almond, and Soy
\$15.00 per person
Full Guarantee Required for One Hour of Service
Attendant Required

Beverages

Priced Per Gallon

Royal Cup Café Villa Rey Rainforest Dark Blend \$140
Royal Cup Rainforest Alliance Certified™ Dark Decaf
Blend \$140.00
Taylors of Harrogate® Tea \$140.00
Iced Tea \$140.00
Lemonade \$140.00
Arnold Palmer \$140.00
Infused Water \$100.00

Additional Beverages

Priced Each

Assorted Pepsi® Drinks, Pepsi, Diet Pepsi, and Sierra
Mist \$8.00
Assorted Bottled Juices \$8.00
Gatorade® and Lipton® Iced Tea \$8.00
Energy Drinks \$12.00
Still Waters \$8.00
San Pelligrino® Sparkling Waters \$9.00
Starbucks® Cold Brew Drinks \$12.00
Starbucks® Double Shot Drinks \$12.00

Packaged Breaks are priced at a maximum of 45 minutes.
Attendant required with action station – 1 per 75 guests, \$300 per attendant.
Prices are per person

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From the Bakery Price Per Dozen

Chef's Daily Muffin \$84.00 per Dozen
Chef's Daily Croissant \$84.00 per Dozen
Chef's Daily Danish \$84.00 per Dozen
Chef's Daily Breakfast Bread \$84.00 per Dozen
Toaster Station- Variety of Bagels, Cream Cheese
\$84.00 per Dozen
Home Made Kolaches Jalapeño Cheddar Sausage
\$120.00 per Dozen
Assorted Gourmet Cookies - Chocolate Chip,
Oatmeal, Peanut Butter, Sugar Cookies \$84.00 per
Dozen
Mascarpone Brownies \$84.00 per Dozen
Mini German Chocolate, Vanilla, Red Velvet, Carrot
Cupcakes \$84.00 per Dozen
Assorted Dessert Miniatures \$96.00 per Dozen

Snacks

Priced Each

Whole Fruit \$6.00
Individual Assorted Fruit and Greek Yogurts \$8.00
Cold Dry Cereals (includes Whole, Skim and Soy
Milks) \$8.00
Assorted Protein and Kind® Bars \$8.00
Assorted Candy Bars \$8.00
Individual Bags of Chips and Popcorn \$8.00
Assorted Ice Cream Novelty Bars \$10.00

Snacks

Priced Per Person

Trail Mix \$12.00
Tortilla Chips, Traditional Salsa, Guacamole \$18.00
Fresh Vegetables, Traditional Hummus and
Buttermilk Dressing \$16.00
Seasonal Sliced Fruit Display \$17.00

Breaks are priced at a maximum of 45 minutes.

Available to extend for Full Hour with additional \$10.00++ per person

Prices are per person or each as noted.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Lunch

Lunch Buffets of the Week

All lunches include Coffee and Hot Tea.

Add Iced Tea or Lemonade for \$3.00 per person

All Lunch of the Week Buffets are Priced at \$80.00

If Buffet is moved to another day of the Week,

Buffet is Priced at \$90.00

Saturday: South of the Border

Chicken pozole with Hominy, Red Onions,

Cabbage, Radish, and Tortilla Chips

Cowboy's Caviar with Black Beans, Corn,

Blackeyes Peas, Tomatoes, Peppers, Onions,

Avocado, Cilantro, and Honey/Lime Vinaigrette

Potatoes Salad with Scallions, Arugula, Olives, and

Dijon Vinaigrette

Entrée (choice of 3*)

- Grilled herb flank steak

- Honey citrus glazed chicken breast

- Mojo marinated pork loin

Vegetables paella; garbanzo beans, peppers,

artichokes, mushrooms, blistered tomatoes

- Daily catch; citrus butter sauce

Side Dishes:

Squash and Tomato Gratin

Cilantro-Lemon Rice

Assorted Artisan Breads and Butter

Texas-Inspired Sweet Treats: Red Velvet Cupcakes

with Cream Cheese Frosting and Pecan Pie Tartlet

Each additional entrée is an additional \$13.00 per

person



For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

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Sunday: Brunch for Lunch

Boozy Tropical Fruit Salad

Texan Cobb Salad with Chipotle Chicken, Romaine, Bacon, Hardboiled Eggs, Pecans, Avocado, Tomato, Cilantro, Scallions, Cotija Cheese, and Buttermilk Ranch

Entrée (choice of 3*):

- Jalapeño and Cheddar Corn Bread
- Eggs Benedict with Poached Egg, Smoked Paprika, Smoked Ham, Habanero Hollandaise
- Thick Cut French toast with Bourbon-Apple Glaze
- Chicken and Waffles with Pickle-Brine Fried

Chicken Thighs and Waffles

- Southern Shrimp and Grits with Fruit of the Season Butter Sauce

- House-Cured Corned Beef Hash with Fingerling Potatoes

- Chef Curated Vegetable Frittata

Side Dishes:

Grilled Seasonal Vegetable Display

Hash Brown Casserole with Cheese and Scallions

Brunch Sweet Treats: Berry Calafoutis and White and Dark Mousse Shooters

Each additional entrée is an additional \$13.00 per person

Monday: Texas Ranch

Home Style Chicken Noodle Soup & Farmer's Vegetable Soup

Greens with Artisan Farm Greens, Crisp Romaine, Spinach

Proteins (choice of 3*):

- Herb Marinated Grilled Chicken
- Honey Mustard Alaskan Salmon
- Charred Chimichurri Skirt Steak
- Grilled Portabella Mushrooms
- Chilled Citrus Shrimp
- Seared Chunk Steak (vegan alternative)

Toppings

- Heirloom Tomatoes
- English Cucumbers
- Shredded Carrots
- Pickled Onions
- Cage Free Farm Eggs
- Smoked Bacon Lardons
- Citrus Garbanzo Beans
- Roasted Beets
- Dried Cranberries
- Orange Segments
- Grilled Asparagus
- Avocado
- Local Roasted Mushrooms
- Bleu Cheese
- Greek Feta Chevre (Goat Cheese)
- Cheddar Cheese
- Toasted Sunflower Seeds
- Toasted Almonds

Dressings: Ranch, Balsamic Vinaigrette, and Caesar

Assortment of Artisan Breads and Whipped Butter

Bakeshop Sweet Treats: Strawberry Shortcake with Whipped Cream and Lemon Meringue Tartlets

Each additional protein is an additional \$13.00 per person

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Tuesday: It's Bowl Time

Chicken Tortilla Soup

Mexican Street Corn Salad with Charred Corn, Crumbled, Cotija Cheese, Cumin, Chili, Sour Cream, Lime, Cilantro

Base (choice of 2):

- Cilantro lime rice
- Zesty Latin Quinoa
- Corn & flour tortillas

Proteins (choice of 3*):

- Mojo Braised Short Ribs
- Spiced Ground Beef
- Pulled Chipotle Chicken Thighs
- Blackened Shrimp
- Seared Mahi-Mahi

Toppings:

- Caramelized peppers and Onions
- Monterey jack cheese
- Sour cream
- Shredded lettuce
- Pickled jalapenos
- Cuban black beans
- Guacamole
- Pico de Gallo
- Cilantro
- Scallions

House Tortilla Chips with Warm Queso and Salsa

Hot Sauce Bar

Spanish Sweet Treats: Tres Leches and Mexican Hot Chocolate Pot de Creme

*Each additional protein is an additional \$13.00 per person, per protein

Wednesday: Taste of Italy

Zuppa Toscana

Classic Caesar Salad with Romaine, Parmesan Cheese, Herbed Croutons, Caesar Dressing

Caprese Salad with Arugula, Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic Vinaigrette

Entrees (choice of 3*):

- Chicken Cacciatore with Roasted Tomato, Peppers, Onions, Olives
- Pasta Primavera with Roasted Seasonal Vegetables and Creamy Alfredo
- Beef Marsala with Mushrooms Demi Sauce
- Cioppino with Mussels, Fish, Shrimp, Tomato Fumet
- Eggplant Parmesan with Roasted Tomato Sauce and Mozzarella

Side Dishes:

Risotto Milanese with Butter, Parmesan, and Saffron
Garlicky sautéed broccolini

Thick-Cut Buttery Garlic Bread

Italian Sweets: Tiramisu Shooters and Cannoli's

*Each additional protein is an additional \$13.00 per person

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Thursday: Smoke Shack

Texan's Chili with Sour Cream, Scallions, Cheddar, and Corn Bread Croutons
Shack Salad with Mixed Greens, Cucumber, Charred Tomato, Pickled Onions, Brioche Croutons, Buttermilk Ranch
Creamy Macaroni Salad
Proteins (choice of 3*):
- House Smoked Brisket
- St. Louis Style Ribs
- Sweet BBQ Pulled Pork
- Beer Can Chicken
- Cajun Seared Fresh off the Boat
- BBQ Rubbed Cauliflower Steaks
Barbeque Sauce
Side dishes
Braised Collard Greens with Ham Hocks
Roasted Potatoes with Sour Cream, Cheddar, Scallions, and Bacon Bits
Warm Jalapeño Cornbread with Butter
Bakeshop Sweet Treats: Creme Brulee Cheesecake and Banana Pudding Shooter
*Each additional protein is an additional \$13.00 per person

Friday: Off the Grill

Picnic Salad with Spinach, Strawberries, Feta Cheese, Sautéed Red Onions, and Balsamic Vinaigrette
Refresher salad with Cucumbers, Tomatoes, Scallions, Bell Peppers, and Citrus Vinaigrette
Choice of Protein (choice of 3*):
- Lone Star Grilled Burger
- Citrus Brined Grilled Chicken Breast
- Blackened Fresh Catch
- Grilled Beer Bratwurst with Onions & Peppers
- Black Bean Garden Burger
Burger Buns and Hoagies (GF by request)
Lettuce, Tomato and Onions
Cheeses include Cheddar, Provolone, Pepper Jack
Smoked Gouda Macaroni and Cheese
Garlic Haricot Verts
Backyard Sweet Treats: Chantilly Cake with Berries and Ube Cheesecake

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

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Any Day of the Week: Delicatessen

Chef's Soupe du Jour

Greek Salad; with Baby Greens, Tomato, Feta, Olives, Cucumbers, Red Wine Vinaigrette

Pasta Salad with Bowtie Pasta, Tomatoes, Basil, Cucumber, Onion, with Lemon Vinaigrette

Sandwich Selection (choice of 3*)

Cuban Sandwich with Roast Pork, Ham, Pickles, Swiss Cheese, Spicy Mustard

Italian Wrap with Herb Tortilla, Cured Mediterranean Meats, Roasted Garlic Aioli, Provolone Cheese, Lettuce, Tomato, Lavash Bread

Grilled Chicken with Italian Bread, Fresh Mozzarella, Basil, Balsamic Onion Jam**

Roasted Veggies with Ciabatta, Vegan Aioli, Roasted Seasonal Vegetables, Arugula**

Turkey BLT with Brioche Bun, Cheddar, Bib Lettuce, Tomato, Applewood Bacon, Guacamole **

House-made Potato Chips

Chef's Daily Sweet Treats

*Each additional sandwich is an additional \$13.00 per person, per sandwich

**Gluten free available

Boxed Lunch

Guarantee Required per Salad or Sandwich

\$80.00 Each

Salads

Includes Dinner Roll, Chips, and Dessert

- Asian Fresh Tuna Salad with Napa and Red Cabbage, Shredded Carrots, Green Onions, Edamame, Cashews, Cilantro, Ginger, and Sesame Vinaigrette

- Cobb Salad with Grilled chicken, Crisp Iceberg Lettuce, Bleu Cheese, Boiled Eggs, Applewood Bacon, Avocado, Tomato, Ranch or Red-Wine Vinaigrette

- Shrimp or Chicken Caesar with Romaine, Brioche Croutons, Parmesan Crisp, and Caesar Dressing

Sandwiches

Includes Side Salad, Chips, and Dessert

- Ham & Brie with Ham, Brie, Balsamic Onions, Arugula, and Ciabatta Bread

- Mediterranean Wrap with Italian Meats, Provolone Cheese, Pesto Aioli, Spinach, Lavash Bread

- Shrimp Salad Wrap with Avocado Aioli, Cucumber, Peppers, Green Peas, Orange Segments, and Flour Tortilla

- Turkey BLT with Brioche Bun, Cheddar, Bib Lettuce, Tomato, Applewood Bacon, Guacamole

- Roast Beef Club with Balsamic Onion Jam, Tomato, Herbed Goat Cheese, Arugula and Focaccia

- Falafel Sub with Romaine, Pickled Onion, Parsley, Cucumber, Lemon-Tahini Sauce

- Guava Glazed Grilled Chicken Sandwich with Piquillo Peppers, Lettuce, Fresh Mozzarella, and Ciabatta

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

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Boxed Lunch Crafted Side Salads - Select One
Option

- Red Bliss Potato with Herbs de Provence, Peppers, Olives, and Wholegrain Mustard Vinaigrette
- Cranberry and Quinoa with Green Onion, Toasted Almonds, Goat Cheese, and Honey Vinaigrette
- Garbanzo and Feta with Pickled Onions, Cucumber, Tomato, Basil, and Lemon Vinaigrette
- Street Corn with Roasted Corn, Bell, Peppers, Jalapeno, Cotija Cheese, Sour Cream Vinaigrette

Boxed Lunch Dessert - Select One Option

- Classic Chocolate Chip Cookie
- Compost Cookie with Pretzels, Chocolate Chips and Lays Potato Chip Pieces
- Double Chocolate Brownie filled with Chocolate Chunk Pieces
- House Made Rice Krispie Treat and Topped with Sprinkles

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

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Plated Lunch

Plated Lunches priced per person All lunches include Coffee and Hot Tea. Add Iced Tea or Lemonade for \$3.00 per person



THREE COURSE PLATED LUNCHEON

Choice of One Soup or Salad, One Entrée, One Crafted Side, One Vegetable Side and One Dessert

All Plated Lunches to come with Assorted Dinner Rolls and Butter

Prices are Per Person

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Salads or Salads

Caesar with Crisp Romaine Lettuce, Grape Tomatoes, Herb Croutons, Grated Parmesan, and Lemon Caesar Dressing

Texas Citrus with Arugula, Radicchio, Frisée Blend, Goat Cheese, Citrus Wedges, Candied Pecans, and Peach Vinaigrette

Greek with Crisp Romaine Lettuce, Kalamata Olives, Heirloom Tomato, Feta Cheese, and Citrus Mint Vinaigrette

House with Artisan Greens, Shaved Carrots, Cucumbers, Petite Tomatoes, Red Onion, and Creamy Herb Dressing

Creamy Tomato Bisque with Mascarpone Crema

Home-Style Chicken Noodle Soup

Zuppa Toscana with Italian Sausage, Kale, and Cannellini Beans

Option to add Soup or Salad for 4th course for additional \$7.00++ per person

Entrees

Chicken \$70.00

Seared Citrus Brined Bone-in Chicken with Cabernet and Sauvignon reduction

Grilled Chicken Marsala with Wild Mushroom Demiglace

Fish \$75.00

Seared salmon with Honey Garlic Soy Glazed

Blackened Shrimp with Tomato Creole

Roasted Branzino with Citrus Beurre Blanc

Beef \$85.00

7oz Top Sirloin Steak (Picanha) with Pommery-Mustard Beef au Jus

Braised Short Ribs with Molasses jus Reduction

Alternative Options (Vegetarian Options are not Customizable) \$70.00

Grilled Cauliflower with Roasted Vegetable Quinoa and Citrus Gremolata (PB) (VG) (V)

Meatless Meatloaf with Smashed Potatoes & Roasted Vegetables (PB) (VG) (V)

Chunk Short Ribs with Polenta, Seasonal Vegetables, Cremini Mushrooms, Capers, and Lemon Butter (V)

Prices are per person

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Crafted Sides

- Wild Mushroom Risotto
- Smoked Bacon and Fingerling Potato Hash
- Roasted Vegetables Quinoa
- Pecorino Truffle Polenta
- Smoked Gouda Stone Ground Grits
- Cilantro Lime Rice

Vegetables

- Lemon Scented Broccolini
- Grilled Asparagus
- Haricots Verts
- Charred Smoked Bacon and Brussel Hash

Desserts

Mini Duo Desserts Additional \$10 per person

Mini Trio Desserts Additional \$15 per person

Mango Panna Cotta with Mango Gelee, Honey

Mascarpone Panna Cotta, Honey Drizzle and
Garnished with Edible Flower Petals

Lemon Meringue Tartlet with Raspberry Sauce,
Meringue, White Chocolate Décor & Fresh Fruit

Bourbon Chocolate Pecan Pie Tartlet with Chocolate
Sauce, Milk Chocolate Chantilly, Dark Chocolate
Décor

Oreo Cheesecake with Oreo Base, Chocolate Sauce,
Whip Cream, White Chocolate Oreo Shard & Fresh
Strawberries

Vegan Chocolate Cake with Berry Compote and
topped with Vegan Whip Cream and Fresh Berries

Prices are per person

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Two Course Plated Lunch

Includes One Entrée Salad and Your Choice of One Soup or One Dessert

Soups

Creamy Tomato Bisque with Mascarpone Crema

Home-style Chicken Noodle Soup

Zuppa Toscana with Italian Sausage, Kale, and
Cannellini Beans

Entree Salads \$65.00

Cobb Salad with Grilled Chicken, Crisp Iceberg
Lettuce, Bleu Cheese, Boiled Eggs, Applewood
Bacon, Avocado, Tomato, Ranch or Red-Wine
Vinaigrette

Garden Salad with Seasonal Greens, Herb Grilled
Chicken or Salmon, Cucumber, Carrots, Cherry
Tomato, Red Onion, Feta Cheese, and House
Vinaigrette

Asian Shrimp or Sesame Crusted Fresh Tuna Salad
with Napa and Red Cabbage, Shredded Carrots,
Green Onions, Edamame, Cashews, Cilantro, Ginger,
and Sesame Vinaigrette

Alternating Desserts – Additional \$5.00 per person

To Move Dessert to Another Function – Additional \$7.00 per person

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Reception



Hors D'oeuvres

Priced per piece

Minimum order of 50 piece

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Enhanced Hors D'oeuvres

priced per piece - \$15.00 Each

- Prosciutto Wrapped Scallop with Honey Glaze
- Maine Lobster Roll with Lemon Parsley Aioli
- Crab Salad Tart with Peppadew and Lemon Relish
- Shrimp and Octopus Ceviche with Plantain Chip
- Prosciutto Bruschetta with Tomato and Basil Salad, Prosciutto, and Quail Egg

Hot Hors D'oeuvres

priced per piece - \$13.00 Each Unless Noted

- Shredded Beef or Chicken Arepa with Chimichurri
- Arepa de Queso (Cheese Arepa) with Avocado Spread
- Beef or chicken Empanada with Cilantro Aioli
- Vegetable Samosa with Cucumber Tzatziki Sauce \$10.00
- Short Ribs Bite with Bleu Cheese Polenta, and Crispy Onions
- Vegetable Spring Roll with Spicy Mustard Sauce - \$10.00
- Lobster Mac & Cheese Fritter with Pimento Cheese Sauce
- Chicken Potsticker with Soy-Citrus Dipping Sauce
- Edamame Dumpling with Soy Citrus Dipping Sauce
- Raspberry, Almond, Brie with Berry Coulis \$10.00
- Loaded Dates Chorizo and Bacon Bits \$10.00
- Buffalo Chicken Croquette with Gorgonzola Sauce
- Mushroom Arancini with Mozzarella and Ranch \$10.00
- Crispy Dungeness Crab Cake with Malt Vinegar Aioli
- Beef Satay with Thai-Peanut Sauce
- Ham & Cheese Croquettes with Cilantro Aioli
- Korean Beef Bites and Kimchi

Edit Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Cold Hors D'oeuvres

priced per piece - \$12.00 Each

- Salmon Pinwheel with Cream Cheese, Cucumber, Sesame Seed, Onion, Dill, and Petite Greens
- Chicken Crostini with Farmhouse Cheddar, Arugula, and Spiced Apple
- Edamame & Goat Cheese Bite with Spiced Pepitas
- Shrimp Cocktail with Datil Pepper Cocktail Sauce
- Poke Cones with Tuna, Wakame, Wasabi Aioli, and Arugula
- Texas Deviled Eggs with Bourbon Smoked Trout Caviar and Baby Greens
- Avocado Tostadas with Guacamole, Tomato, Cotija Cheese and Pepitas
- Lobster Tacos with Seaweed Salad and Sriracha

Attendant required for action stations – 1 per 75 guests, \$300 per attendant.

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Reception Stations

Priced per Person



Attendant required for action stations – 1 per 75 guests, \$300 per attendant.
Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Action Stations

Require Attendant (1 Attendant per 75 Persons)

Must Select up to Two Action Stations OR One Action Station and Five Hors D'Oeuvres

Full Guarantee Required

Custom Salad Station \$47.00

- Base: Artisan Greens, Romaine, Bitter Greens, Shredded Cabbage
- Proteins: Chili Lime Shrimp, Blackened Grilled Chicken, Ahi Tuna, Bacon Lardons, Brined Tofu
- Cheeses: Bocconcini Mozzarella, Cambozola, Chevre, Parmesan, Cheddar
- Avocado, Citrus Segments, Pickled Cauliflower, Sweet Peppers, Berries, Cherry
- Tomatoes, Candied Pecans, Ancient Grains
- Charred Rainbow Carrots
- Garlic Cheese Bread Shards
- Dressings: Buttermilk Dressing, Blue Cheese, Balsamic Vinaigrette, Lemon Vinaigrette, Raspberry Vinaigrette, Oil & Vinegar

Pasta \$50.00

- Pastas: Farfalle, Cheese Tortellini, Potato Gnocchi
- Sauces: Tomato Fondue, Garlic Confit Cream, Vodka Sauce, Extra Virgin Olive Oil
- Cheeses: Pecorino Romano, Parmigiano, Asiago, Crumbled Feta
- Proteins: Shrimp, Ground Beef, Grilled Chicken, Fagioli Bianchi (Cannellini Beans), Pancetta
- Accompaniments: Green Peas, Roasted Veggies, Spinach, Mushrooms, Blistered Tomatoes, Buttery Breadcrumbs, Crush Red Pepper, Herbs de Provence

Rice, Seeds, and Legume \$50.00

- Bases: Arborio Rice, Farro, Garbanzo, Quinoa
- Cheeses: Pecorino Romano, Parmigiano, Asiago, Crumbled Feta
- Proteins: Shrimp, Beef Tips, Grilled Chicken, Pancetta, Chorizo
- Accompaniments: Green Peas, Roasted Veggies, Spinach, Mushrooms, Crush Red Pepper, Herbs de Provence, Cilantro

Poke Bowl \$55.00

- Base: Sushi and Forbidden Rice, Artisan Greens, Cauliflower Rice
- Protein: Poke Tuna, Spicy Salmon, Shrimp, Crab Meat, Brined Tofu
- Toppings: Red Onions, Cucumbers, Scallions, Ginger, Wakame Seaweed, Wasabi, Avocado, Edamame, Mango, Sesame Seeds, Crunchy Onions, Chili Flakes
- Sauces: Spicy Mayo, Yum-Yum, Ginger Sesame Vinaigrette, Sriracha

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

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Tacos \$55.00

- Corn and Flour Tortillas
- Proteins: Cochinita Pibil (Pork), Chipotle Chicken, Veracruzana Fish, Grilled Flank Steak (for Vegan Substitution, Chunk Short Rib)
- Accoutrements: Tomato, Onions, Jalapeños, Radishes, Cilantro, Citrus Slaw, Shredded Lettuce, Lime Wedges
- Sauce Bar: Salsa Verde, Tatemada, Corn Relish, Crema, Creamy Cilantro, Guacamole, Assorted Hot Sauces

Ice Cream Bar \$44.00

- 2 Seasonal Flavors Gelato
 - 2 Seasonal Flavors Sorbet
 - Toppings: Brownie Bites, Sprinkles, Dark Chocolate Curls, White Chocolate Curls, Fresh Berries, Pistachio, M&M, Cherries, Fudge Sauce, Caramel Sauce and Whip Cream
- ***Attendant Required***

Create Your Own Dessert Stations \$38.00

Select Four

Additional Selections will cost \$10.00 per person

- Crème Brule with Fresh Fruit
- Tiramisu Shooters
- White & Dark Chocolate Mousse Shooters
- Banana Pudding Shooters
- Traditional Cheesecake
- Lemon Meringue Tartlets
- Flourless Chocolate Cake
- Strawberry Shortcake Shooter
- Vegan Chocolate Cake Cupcakes

Cannoli Bar \$40.00

- Traditional, Chocolate & Pistachio fillings
 - Toppings: Dark Chocolate Curls, White Chocolate Curls, Rainbow Sprinkles, Pistachios, Candied Orange Pieces, Oreo Cookie Pieces, and Hazelnut Crunch
- ***Attendant Required***

Cotton Candy Station \$40.00

- Cotton Candy topped Vanilla and Chocolate Cupcakes decorated with Italian Meringue Buttercream
- ***Attendant Required***

Liquid Nitrogen Ice Cream \$50.00

- Flavors: Pistachio, Chocolate, Mango Sorbet, Peach Cobbler, Vietnamese Coffee, Strawberry Sorbet.
 - Served with Waffle Ice Cream Bowls
- ***Attendant Required***

Choco-licious \$38.00

- Double Chocolate Chip Cookies
- Chocolate Chip Cookies
- Chocolate Bark
- Chocolate Truffles
- Chocolate Macarons

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Themed Stations

Minimum Guarantee of 50

Backyard BBQ \$58.00

BBQ Pulled Chicken Sliders with Pickles and Slaw
Potato Wedges and Beer Cheese Sauce
Grilled Beer Brats with Sautéed Peppers & Onions on
Warm Buns
Shrimp Mac & Cheese
Southern Potato Salad

Italian Riviera \$58.00

The Italian Riviera Tomato Salad with Hardboiled
Eggs, Peppers, Cucumber, Olives, Green Beans, Red
Wine Vinaigrette
Homemade Focaccia with Pesto, Ricotta Impastata,
Roasted Tomatoes
Ligurian Fish with Crispy Potatoes, Blistered
Tomatoes, Olives, Pinenuts
Pasta alla Genovese with Braised Beef Shank and
Onion Ragu

Antojitos \$58.00

Ensalada de Nopalitos with Nopal, Tomatoes,
Onions, Cilantro, Oregano, Lime Vinaigrette
MediaNoche Sandwich with Serrano Ham, Roasted
Pork, Swiss Cheese, Mustard Aioli, Pickles, Brioche
Bread
Parihuela (Peruvian Seafood Stew) with Lime
Wedges
Yucca fries with Chimichurri

Prices are Per Person

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Pacific Rim \$52.00

Vietnamese Shrimp Fresh Spring Rolls with Peanut Butter Sauce
Filipino Lumpia with Thai Sweet Chili Sauce
Dumplings Bar with Chicken, Edamame, and Pork
Dumplings and Ginger/Soy, Garlic/Vinegar, Hot and Sour Sauces
Yakitori with Juicy, Grilled Chicken Skewers, and Soba Noodles

Antipasto Platter \$50.00

Cheeses: Brie, Pecorino Romano, Red Neck Cheddar, Cambozola, Manchego, Herbed Goat
Meats: Soppressata, Prosciutto, Chorizo, Porchetta, Nduja
Accoutrements: Grilled Artichokes, Roasted Peppers, Pepperoncini, Marinated Mushrooms, Italian Olives, Mustards, Preserves, Marcona Almonds
Bread Display: Lavash, Grissini, French Baguette

International Cheese Display \$42.00

Cheeses: Brie, Pecorino Romano, Red Neck Cheddar, Cambozola, Manchego, Herbed Goat, Cheese Fondue
Accoutrements: Grilled Artichokes, Pepperoncini, Italian Olives, Mustards, Peppers Marmalade, Honey, Marcona Almonds
Bread Display: Lavash, Grissini, French Baguette, tortas

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Carving Stations

Priced per Person ***Carver attendant required, 1 attendant per 75 guests at \$300 each*

50 Person Minimum Guarantee

Citrus Brined Turkey \$20.00 P/P

Herbed Bread Stuffing
Seasonal Roasted Vegetables
Ice Wine Gravy

Mojo Brined Pork Tomahawk \$25.00 P/P

Orange-Rum Glaze
Smashed Red Bliss Potatoes
Haricot Verts

Charred Picanha \$25.00 P/P

Cilantro-Lime Rice
Yucca Fries
Chimichurri

Smoked Brisket \$25.00 P/P

BBQ Sauce Bar
Mac and Cheese
Brussel Sprouts

Brown Sugar and Ginger Glazed Ham \$25.00 P/P

Corn Bread Casserole
Green Bean Almondine

Spicy Crusted Ribeye \$37.00 P/P

Herbed Beef au Jus and Horseradish Crema
Garlic Mashed Potatoes
Lemon Broccolini

Parmesan Herbs Beef Tenderloin \$40.00 P/P

Black Pepper Beef au Jus
Herb and Salt Crusted Marble Potatoes
Agave Glazed Heirloom Carrots

Pistachio Crusted Halibut \$40.00 P/P

Ruby Grapefruit Beurre Blanc
Lemon Parmesan Risotto
Grilled Asparagus

Whole Suckling Pig \$30.00 P/P

Arroz Congri (Black Beans and Rice Casserole)
Sugar and Rum Sweet Plantains

Crispy Porchetta \$27.00 P/P

Chermoula Sauce and Saffron Aioli
Herbed Focaccia
Provolone Cheese
Roasted Eggplant

All prices are subject to a 25% taxable service charge and 8.25% sales tax



Dinner

Priced per Person

DINNER BUFFETS

All Buffet Dinners are served with Coffee and Hot Tea

***Chef attendant required, 1 attendant per 75 guests at \$300 each*

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Houston Homage \$145.00

Sweet Corn Chowder with Cotija Cheese Churros

Crawfish and Potatoes Salad with Sweet/Hot Creole Mustard Vinaigrette

Red Coleslaw with Pecans, Grapes, Scallions, Apple Cider/Mustard Vinaigrette

Tomato and Cucumber Salad with Lettuce of the Season, Lime and Agave Vinaigrette

Bellaire Chili Chicken with Honey-Lime Sauce, Fresno Peppers, Chives

Cajun Fish and Shrimp

Grilled Skirt Steak with Mojo Sauce and Yucca Fries

Creamy Hominy Casserole with Kielbasa, Green Chile

Jasmine Lime Rice

Roasted Cauliflower

Bourbon Pecan Pie Tartlets

Mango & Passionfruit Panna Cotta

Strawberry Tres Leches

Houston Marquis Signature \$150.00

Beef and Potato Soup with Shredded Cabbage

Three Bean Salad with Spinach, Haricot Verts, Garbanzo, Kidney Beans, Onion, Celery, Parsley, Rosemary, Molasses and Apple Cider Vinaigrette

Arugula and Candied Pecans Salad with Citrus Segments, Red Neck Cheddar, and Lemon Vinaigrette

Chicken Adobo with Jasmine Rice

Mustard Rubbed Baby Back Ribs with Mustard au Jus

Brisket with Mushrooms with Jalapeño and Cheddar Biscuits

Grilled Jumbo Shrimp with Orange Butter Sauce

Mashed Potatoes Casserole

Green Peas Farrotto

Roasted Cruciferous

Crème Brule

Flourless Chocolate Cake with Berry Compote

Lemon Olive Oil Cake with Cream Cheese Frosting

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Texas Style \$160.00

Fish and Shrimp Soup with Pepper, Tomatoes, Onions, Spinach, Herbs de Provence, Lemon, and Torn Sourdough Croutons

Root Vegetables Salad with Bees, Carrots, Hardboiled Eggs, Parsley, Arugula, and Sherry Vinaigrette

Kale Salad with Radish, Avocado, Garbanzo, Carrots, Beets, Avocado, and Roasted Carrots Vinaigrette

Citrus Brined Roasted Chicken with Herbs Lemon Dressing

Crispy Pork Belly with Cilantro-Onion Rice, Spicy Sweet and Sour Dip Sauce

Caoquillo de Mariscos with Creamy Seafood Stews au Gratin

From the Grill: Prime rib, Texas Sausages, Grilled Vegetables (Carver Required)

Loaded Mac & Cheese Casserole with Bacon Bits and Scallions

Garlic Mashed Potatoes

Buttery Corn on the Cobb

Texas Sheet Cake

Oreo Cheesecake

Strawberry Rhubarb Tartlet

Gulf Coast Views \$170.00

Build Your Own Salad with Lettuce, Spinach, Garbanzo, Almonds, Cranberries, Onions, Tomatoes, Pickled Artichokes, Bacon Shrimp, Buttermilk Ranch and Raspberry Vinaigrette

Grilled Vegetables with Asparagus, Tomatoes, Peppers, Onions, Zucchini, Baby Bell Peppers, Lemon and Extra Virgin Olive Oil

Seafood Display with Shrimp, Crab Claws, Oysters, Mussels, Clams, Octopus Ceviche Shots, Lemons, Limes, Horseradish, Mignonette, and Hot Sauce Bar

Orange-Mint Chicken

Maple Garlic Glazed Pork Tenderloin

Bourbon Short Ribs with Bourbon Demi Reduction and Creamy Grits

Pistachio Crusted Halibut with Grapefruit Butter Sauce

Seafood Lasagna

Herbed Roasted Fingerling Potatoes

Roasted Brussel Sprouts and Heirloom Carrots Hash

Crème Brule with Berries

Flourless Chocolate Cake with Berry Compote

Key Lime Tart with Lime Zest

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Steak Room Buffet \$195.00

Soup and Salads

- She Crabs Soup
- Grilled Romaine Caesar Wedge with Sourdough Points, Parmesan Crisp, Roasted Garlic Caesar Dressing
- Roasted Corn and Peppers Salad with Blistered Baby Bell Peppers, Charred Kernel Corn, Frisee, Cilantro, Red Onion, and Lime Vinaigrette
- Blueberry and Spinach Salad with Bacon Bits, Goat Cheese, and Dijon Vinaigrette

Sides - Select Three. Each Additional Side \$10.00

Per Person

- Lobster Crunch Mac & Cheese
- Creamy Kale
- Lemon Garlic Mushrooms
- Roasted Brussel Sprouts
- Loaded Potato Skins
- Smashed Red Bliss Potatoes
- Corn and Pancetta Casserole
- Grilled Asparagus

Entrees

- Chicken Steak with Garlic Sauce
- Crab Crowned Fish with Lemon Butter
- Cowboy Ribeye Steak (Carving Station) with Beef - au Jus and Horseradish Crema
- Grilled Sausage Bar with Mix of Three Sausages, Pickled Onions, Chimichurri, Chipotle Aioli, Honey-Dijon, Spicy Sauces

Sweet Treats

Bourbon Bread Pudding with White Chocolate Sauce

Flourless Chocolate Cake

Berries Cheesecake

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Build Your Own Plated Dinners

Select One Salad, One Entrée, One Crafted Side, and One Dessert

Dinner Rolls with Butter included

All Dinners include Coffee and Hot Tea



For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

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Salads (Select One)

- Kale & Strawberries with Celery, Almonds Brittle, Shaved Fennel, and Raspberry Vinaigrette
- Southwest with Romaine, Blistered Tomatoes, Crispy Onions, Cilantro, Cotija Cheese, and Avocado Lime Dressing
- Crisp & Classic and Baby Iceberg Wedge, Bacon Lardons, Goat Cheese, Tomatoes, and Bleu Cheese Dressing
- Gulf Coast with Lettuce, Fruit of the Season, Grilled Onions, Pecans, Grilled Radicchio, Parsley, Basil, and Citrus Vinaigrette
- Home-style with Seasonal Greens, Radish, Carrots, Beets, Scallion, Orange, and White Balsamic Vinaigrette
- Melon & Prosciutto with Mozzarella Ovoline, Bitter Greens, and Honey-Mint Vinaigrette
- Green Bean & Frisee with Blistered Grapes, Feta Crumbles, Crispy Garbanzos, Roasted Pepper Vinaigrette
- Caesar Salad with Baby Romaine, Parmesan Brittle, Sourdough Grissini, with Caesar Dressing

Vegetables (Select One)

- Lemon Scented Broccolini
- Grilled Asparagus
- Haricot Verts
- Charred Smoked Bacon and Brussel Hash
- Roasted Carrots

Entree Enhancements: Make it a Duo

- Lobster Tail 5oz with Lemon Butter Sauce \$60.00
- Jumbo Seared Scallops with Gremolata \$60.00
- Fish of the Season with Beurre Blanc Market Price
- Petite Filet 5oz with Beef au Jus \$50.00
- Jumbo Shrimp with Honey-Creamy Sauce \$45.00

Crafted Sides (Select One) Additional Sides \$5.00 Per Person

- Red Bliss Smashed Potatoes - All Proteins
- Garlic Mashed Potatoes - All Proteins
- Truffle Parmesan Mashed Potatoes – All Proteins
- Saffron and Pea Risotto - All Proteins
- Parmesan Polenta Cake - Beef or Pork
- Lemon Cilantro Rice - Fish, Shellfish, or Chicken
- Corn Pone (Southern Corn Muffin) - Pork or Fish
- Curry Potato Croquette - Chicken
- Cranberry Farrotto - Pork, Fish, or Chicken
- Baked Beans - Pork
- Herbed Gnocchi - Chicken
- Quinoa with Roasted Artichoke - Fish or Chicken
- Risotto Cake - Fish, Shellfish, or Beef
- Carrots Croquette - All Proteins
- Giant Lima Beans Cassoulet - Fish or Shellfish

Desserts (Select One)

- Hazelnut Opera Cake GF with Chocolate Sauce, Milk Chocolate Chantilly, Chocolate Coffee Bean & Candy Crunch Pieces
 - Chocolate Mousse with Cocoa Sponge with Blackberry Sauce, Milk Chocolate Chantilly, Dark Chocolate Décor & Chocolate Glaze
 - Classic Cheesecake with Graham Crust, Berry Compote, Whip Cream & Fresh Berries
 - Blueberry Cheesecake with Graham Cracker Base, Lemon Curd Sauce, Blueberry Puree mixed into Cheesecake topped with Whip Cream and Fresh Blueberries
 - Vegan Chocolate Cake with Berry Compote topped with Vegan Whip Cream and Fresh Berries
- ***Alternating Desserts – Additional \$5.00 Per Person***
- Mini Duo Desserts Additional \$10 per person
- Mini Trio Desserts Additional \$15.00 per person

For groups under 25 guaranteed, an additional \$10 per person charge will apply.

Attendant required with action station – 1 per 75 guests, \$300 per attendant.

Prices are per person.

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Entrees

Beef and Lamb

- Grilled Lamb Chops 10oz with Extra Virgin Olive Oil and Herbs de Provence Marinated, Mint and Rosemary Lamb au Jus \$145.00
- House Rub Dusted Beef Tenderloin 7oz with Pepper Corn au Jus \$155.00
- Bourbon-Molasses Short Rib Ossobucco 12oz with Braise Liquid Reduction \$155.00
- Baseball Cut NY Strip 10 oz with Beef au Jus \$140.00
- Seared Top sirloin (Picanha) 10oz with Chimichurri \$130.00

Chicken and Pork

- Bacon Wrapped Stuffed Chicken Breast 8oz with Stuffed with Asparagus and Mozzarella Cheese, and Green Pepper Coulis Sauce \$110.00
- Pan Seared Lemon Bone-In Chicken 9oz with Heirloom Tomato Fondue \$105.00
- Mustard Chicken 9oz with Whole Grain Mustard-Agave Glaze \$105.00
- Chicken Giardiniera 9oz with Braised with Vegetables and Butter-Prosecco Sauce \$105.00
- Aji de Pollo 9 oz with Aji Amarillo Cheese Sauce \$105.00
- Madeira Braised Double Bone Pork Chop 14oz with Pork au Jus \$110.00
- Broiled Pork Tenderloin with Tart Apple-Whiskey Reduction Sauce \$100.00

Seafood

- Pan seared Branzino 8oz with Clams in Garlic Pomodoro Fondue \$130.00
- Pistachio Crusted Cod 7oz with Carrot Butter Sauce \$130.00
- Grill Shrimp Brocheta 8oz with Andouille Sausage and Hominy Corn Gravy \$125.00
- Broiled Snapper 7oz with Spicy Mango Curry \$135.00
- Seared Grouper or Halibut (Seasonal) 7oz with Lemon Butter Sauce \$140.00
- Pacific Seabass with Green Pea Puree Sauce \$145.00
- Plant Based Alternatives
- Grilled Sherry Wine Brined Tofu with Mango Salsa, Giant Lima Beans Cassoulet, and Seasonal Vegetables \$95.00
- Maple "Short Ribs" with Plant Base Chuck Short Rib, Romesco Sauce, Marcona Almonds, Polenta Cake, Roasted Vegetables \$105.00
- Plant-Based Kibbeh with Cilantro-Garbanzo Bean Spread, Basmati Rice and Seasonal Vegetables \$105.00
- Wild Mushroom Ravioli with Madeira-Cheese Fondue, and Crispy Mushrooms and Spinach \$100.00

All prices are subject to a 25% taxable service charge and 8.25% sales tax



Beverages

\$300 Bartender Fee per Bar
1 Bar per 75 guests required
Wine Steward Fee \$300 per 40 guests
\$300 Cashier Fee required for Cash Bar, 1 per 75 guests required

Hosted Bar

Priced Each on Consumption
Brands listed below

- Top Shelf Cocktails \$20.00
- Premium Cocktails \$17.00
- Selection of Beer \$12.00
- Top Shelf Wine per bottle \$72.00
- Premium Wine per bottle \$60.00
- Pepsi Soft Drinks \$8.00
- Bottled Water \$8.00

Package Bar

Priced per Person
Brands listed below

- Top Shelf, First Hour \$37.00
- Each Additional Hour \$18.00
- Premium, First Hour \$32.00
- Each Additional Hour \$15.00

\$300 bartender fee per bar, 1 bar per 75 guests required
Wine Steward Fee \$300 per 40 guests
\$300 Cashier Fee required for Cash Bar, 1 per 75

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Top Shelf Bar

Vodka Grey Goose
Rum-Light Bacardi Superior
Rum-Spiced Captain Morgan Original Spiced
Gin Bombay Sapphire
Scotch Johnnie Walker Black Label
Bourbon Whiskey Old Forester
Tennessee Whiskey Jack Daniel's
Canadian Crown Royal
Tequila Don Julio Blanco and Reposado
Cognac Hennessy V.S.
Sweet Vermouth Martini and Rossi Extra Dry
Dry Vermouth Martini and Rossi Rosso
Triple Sec Hiram Walker Triple Sec

Mumm Napa, Brut, Napa Valley
Sirena del Mare Rosé, Italy
Campo di Fiori Pinot Grigio, Italy
Quintara Chardonnay, California
Vin 21 Sauvignon Blanc, California
Fable Roots Red Blend, Italy
Harmony and Soul Cabernet Sauvignon, California

Premium Bar

Vodka Svedka
Rum-Light Cruzan Aged Light
Rum-Spiced Captain Morgan Original Spiced
Gin Beefeater
Scotch Dewar's White Label
Bourbon Whiskey Jim Beam White Label
Tequila Jose Cuervo Tradicional Plata
Cognac Courvoisier
Sweet Vermouth Martini and Rossi Extra Dry
Dry Vermouth Martini & Rossi Rosso
Triple Sec Hiram Walker Triple Sec

Sand Point Chardonnay, California
Sand Point Merlot, California
Sand Point Cabernet Sauvignon, California
Stone Cellars Pinot Grigio, California

\$300 bartender fee per bar, 1 bar per 75 guests required

Wine Steward Fee \$300 per 40 guests

\$300 Cashier Fee required for Cash Bar, 1 per 75

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Beer

DOMESTIC

Bud Light

Michelob Ultra

IMPORTS

Corona

Heineken

Heineken 0.0

Ration Ale N/A

REGIONAL CRAFT BREWERIES

Shiner - Spoetzl

Karbach

True Anamoly

Galveston Bay

Real Ale

HARD SELTZER

Truly Hard Seltzer Wild Berry

Local Brews - Lonestar Enhancements

BEER

Rotating Selection - Please see Event Manager for more details

WINE

Cabernet Sauvignon, Becker Vineyards, Stonewall, Texas

Chardonnay, Becker Vineyards, Stonewall, Texas

Iconoclast, Becker Vineyards, Stonewall, Texas

COCKTAILS

Nine-Banded Armadillo, Austin, Texas

Garrison Brothers Bourbon, Hye, TX

Tito's Vodka, Austin, Texas

Dripping Springs Vodka, Dripping Springs, Texas

Dulce Vida, Austin, Texas

Waterloo Gin, Austin, Texas

Ultimate Martini Bar

Priced each on consumption

- Premium - Amsterdam Vodka or Beefeater \$20.00
- Top Shelf - Titos Vodka or Bombay Sapphire Gin \$22.00
- Classic Martini, Apple Martini, Cosmopolitan, Elderflower and Pea Flower

Marquis Margarita Fiesta

Priced each on consumption

Choose two from five distinctive margaritas

- Premium - El Jimador \$18.00
- Top Shelf - Casamigos Reposado \$19.00
- Classic Margarita, Raspberry Margarita, Peach Margarita, Cucumber-Jalapeño Margarita, Mango Margarita and Watermelon Margarita

Marquis Crafted Batch Cocktails

\$300 bartender fee per bar, 1 bar per 75 guests required

Wine Steward Fee \$300 per 40 guests

\$300 Cashier Fee required for Cash Bar, 1 per 75

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Priced each

Choice of two per event

Marquis Collins

Vodka, Elder Flower Liqueur, Lemon, Club Soda
Premium: \$19 Top Shelf: \$21.00

Bourbon Smash

Bourbon, Mint Infused Syrup, Lemon, Ginger Ale
Premium: \$19 Top Shelf: \$21.00

Mango Oaxaca Mule

Mezcal, Lime, Mango Puree, Ginger Beer
\$20.00

Space City Paloma

Grapefruit Tequila, Lime, Grapefruit Puree, Soda
\$19.00

Smoked Old Fashioned

Bourbon, Simple Syrup, Orange and Angustra Bitters
\$22.00

Wine List

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Wine Steward Fee \$300 per 40 guests

\$300 Cashier Fee required for Cash Bar, 1 per 75

All prices are subject to a 25% taxable service charge and 8.25% sales tax

Priced per Bottle

Sparkling Wines and Champagne

- Aria, Espana | Sparkling \$70.00
- La Marca, Italy | Sparkling \$80.00
- Mumm Prestige, California | Sparkling \$85.00
- Chandon étoile, California | Sparkling \$250.00
- Moët & Chandon Imperial, France | Sparkling \$270.00
- Veuve Clicquot, France | Sparkling \$280.00

Pinot Grigio

- Sand Point, California | Pinot Grigio \$65.00
- Oyster Bay, Marlborough | Pinot Gris \$75.00
- Terlato, Italy | Pinot Grigio \$80.00
- Campo de Fiori | Pinot Grigio \$75.00

White Varietals

- Sand Point, California | Rosé \$65.00
- Sirena del Mare \$75.00

Sauvignon Blanc

- Sea Pearl, Marlborough | Sauvignon Blanc \$75.00
- Oyster Bay, Marlborough | Sauvignon Blanc \$75.00
- Brancott, California | Sauvignon Blanc \$75.00
- Duckhorn, California | Sauvignon Blanc \$110.00

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Wine Steward Fee \$300 per 40 guests

\$300 Cashier Fee required for Cash Bar, 1 per 75

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Chardonnay

- Sand Point, California | Chardonnay \$65.00
- Oyster Bay, Marlborough | Chardonnay \$75.00
- J. Lohr Estates, Sonoma | Chardonnay \$75.00
- Sonoma-Cutrer, Sonoma | Chardonnay \$90.00
- CSM Indian Wells, Washington |
Chardonnay \$85.00
- La Crema, California | Chardonnay \$90.00
- Quintara, California | Chardonnay \$90.00

Merlot

- Sand Point, California | Merlot \$65.00
- CSM Indian Wells, Washington | Merlot \$85.00
- Oyster Bay, Marlborough | Merlot \$75.00
- Raymond Vineyards, California | Merlot \$85.00

Red Varietals

- Beringer Quantum, Napa | Red Blend \$200.00
- Fable Roots, Italy | Red Blend \$72.00

Pinot Noir

- Line 39, California | Pinot Noir \$70.00
- Oyster Bay, Marlborough | Pinot Noir \$75.00
- Chalk Hill, Sonoma | Pinot Noir \$85.00
- La Crema, California | Pinot Noir \$85.00
- Belle Glos, California | Pinot Noir \$220.00

Cabernet Sauvignon

- Sand Point, California | Cabernet \$65.00
- CSM Indian Wells, Washington | Cabernet \$85.00
- Avalon, California | Cabernet \$75.00
- Magnolia Grove, California | Cabernet \$54.00
- Barossa Valley Estate, Barossa | Cabernet \$75.00
- Franciscan, California | Cabernet \$90.00
- Kendall-Jackson Reserve, California |
Cabernet \$220.00
- Harmony and Soul, California | \$72.00

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Wine Steward Fee \$300 per 40 guests

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MARRIOTT MARQUIS HOUSTON

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