



THE HOUSTONIAN  
HOTEL, CLUB & SPA

## breakfast and brunch menu



All seated breakfasts are served with a choice of two breakfast juices, an assortment of Houstonian breakfast bakeries, including danish, croissants, muffins and breakfast breads with sweet butter and fruit preserves, and our signature blend coffee, decaffeinated coffee and tea selections

All prices are subject to current applicable service charge and Texas state sales tax



seated breakfast  
menu

Scrambled Eggs with Chives Houstonian Breakfast Potatoes Grilled Asparagus, Herb Roasted Tomato Tapenade Choice of Pecan Smoked Bacon, Chicken-Apple Sausage Country Pork Sausage Links or Grilled Ham	27.50
Three Egg Ham and Cheese Omelet Houstonian Breakfast Potatoes Grilled Asparagus, Herb Roasted Tomato Tapenade	28.50
Three Egg Southwest Omelet Beef Fajita, Roasted Poblano, Grilled Tomato, and Chihuahua Cheese Topped with Avocado Tomatillo Salsa Houstonian Breakfast Potatoes Grilled Asparagus, Herb Roasted Tomato Tapenade	30.00
The Houstonian Frittata Eggs, Gruyere Cheese, Mushrooms, Spinach, Sausage, Sweet Onions Houstonian Breakfast Potatoes Grilled Asparagus, Herb Roasted Tomato Tapenade	29.50
Vegetarian Quiche Eggs, Fennel, Roasted Peppers, Oven Dried Tomato, Mozzarella, and Herbs Houstonian Breakfast Potatoes Grilled Asparagus, Herb Roasted Tomato Tapenade	27.50
Pan Seared Crab Cake and Scrambled Eggs Topped with Tarragon Hollandaise Houstonian Breakfast Potatoes Grilled Asparagus, Herb Roasted Tomato Tapenade	30.75
Classic Eggs Benedict Poached Eggs, Canadian Bacon, Hollandaise Sauce on an English Muffin Houstonian Breakfast Potatoes Grilled Asparagus, Herb Roasted Tomato Tapenade	29.50
Breakfast Wrap Egg Whites, Turkey Bacon, Tomato, Spinach, Cheddar Cheese, Herbs with a Tomato Basil Tortilla Houstonian Breakfast Potatoes Grilled Asparagus, Herb Roasted Tomato Tapenade	27.50
Cured Salmon Eggs Benedict Poached Eggs, House Cured Salmon, Arugula, and Tomato Hollandaise Sauce on an English Muffin Houstonian Breakfast Potatoes Grilled Asparagus, Herb Roasted Tomato Tapenade	32.00
Classic Cinnamon French Toast Served with Fresh Berries and Warm Maple Syrup Choice of Pecan Smoked Bacon, Chicken-Apple Sausage Country Pork Sausage Links or Grilled Ham	27.50
Banana Stuffed French Toast Served with Fresh Berries and Warm Vanilla Maple Syrup Choice of Pecan Smoked Bacon, Chicken-Apple Sausage Country Pork Sausage Links or Grilled Ham	29.50

Add a Greek Yogurt Parfait, with Seasonal Fruit, Berries and Granola for 6.50 per guest.

Add Olivette's juice of the day as a choice for 3.25 per guest



## breakfast buffets

Continental Breakfast	27.50
Choice of Three Breakfast Juices	
An Assortment of Houstonian Breakfast Pastries, including Danish, Croissants, Muffins and Breakfast Breads with Sweet Butter and Fruit Preserves	
Assorted Bagels with Cream Cheese	
Assorted Cereals and Granola with Whole, Low Fat, and Nonfat Milk	
Greek Yogurt Parfait Shots with Seasonal Fruit, Berries and Granola	
Sliced Fresh Tropical Fruits, Melons, and Berries	
Our Signature Blend Coffee, Decaffeinated Coffee and Tea Selections	
The Classic Breakfast	32.00
(minimum guarantee of 20 guests is required)	
Continental Breakfast Service with	
Scrambled Eggs with Chives	
Pecan Smoked Bacon and Chicken-Apple Sausage	
Houstonian Breakfast Potatoes	
The Houstonian Breakfast	38.50
(minimum guarantee of 30 guests is required)	
Continental Breakfast Service with	
Classic Eggs Benedict	
Scrambled Eggs with Chives	
Pecan Smoked Bacon and Chicken-Apple Sausage	
Houstonian Breakfast Potatoes	
Classic Cinnamon French Toast, Warm Maple Syrup	



breakfast  
enhancements and  
interactive stations

Olivette's Juice of the Day	3.25
Fresh Berry and Mango Banana Protein Smoothie Shots	5.50
Greek Yogurt Parfait Shots with Seasonal Fruit, Berries and Granola	6.50
Proscuitto and Melon with Cantalope, Honeydew and Papaya	11.00
Assorted Cereals and Granola Served with Whole, Low fat and Nonfat Milk	4.50
House Citrus Smoked Salmon with Assorted Toasted Bagels, Lavosh, Whipped Flavored and Regular Cream Cheeses, Sliced Tomatoes, Red Onions, Egg, Capers, and Pickled English Cucumber (minimum of 40 guests is required)	16.50
Assorted Toasted Bagels, Whipped Flavored and Regular Cream Cheeses, Sliced Tomatoes, Red Onions, Egg and Capers	6.50
Assortment of Houstonian Breakfast Pastries, including Danish, Croissants, Muffins and Breakfast Breads with Sweet Butter and Fruit Preserves	5.50
Ham, Egg and Cheese Croissants	6.50
Classic Eggs Benedict	10.00
Assorted Tacos	6.50
Egg, Potato, Cheddar Cheese and Chorizo Wrapped in Flour Tortillas with House Salsa	
Breakfast Wrap with Egg Whites, Turkey Bacon, Tomato, Spinach, Cheddar Cheese, Herbs, Tomato Basil Tortilla	10.00
Cured Salmon Eggs Benedict	12.00
Houstonian Breakfast Hash	11.00
Sausage, Potatoes, Onions, Peppers, Eggs, and Smoked Cheddar Cheese	
Vegetarian Quiche	8.75
Eggs, Fennel, Roasted Peppers, Oven Dried Tomato, Mozzarella, and Herbs	



breakfast  
enhancements and  
interactive stations

Classic Cinnamon French Toast with Maple Syrup	8.75
Homemade Steel Cut Oatmeal with Raisins, Honey and Cinnamon	5.50
Ham and Cheese or Smoked Sausage and Cheese Kolaches	7.75
Breakfast Meats	7.75
Pecan Smoked Bacon, Sausage Patties, Chicken-Apple Sausage, Grilled Ham, Country Pork Sausage Links	
Southern Grits with Bacon, Green Onion, Cheddar Cheese, and Tabasco Butter	6.50
Banana-Stuffed French Toast Station*	11.00
(minimum guarantee of 20 guests is required) Served with Fresh Whipped Cream, Powdered Sugar, Warm Vanilla Maple Syrup and Butter	
Belgian Waffle Station*	11.00
(minimum guarantee of 20 guests is required) Fresh Seasonal Berry Compote, Fresh Whipped Cream, Powdered Sugar, Maple Syrup and Butter	
The Incredible Egg Station*	15.50
(minimum guarantee of 20 guests is required) Eggs and Egg Beaters, with Goat Cheese, Cheddar and Swiss Cheeses, Smoked Salmon, Chicken Apple Sausage, Wild Mushrooms, Green Onions, Peppers, Tomato, Ham, Pecan Smoked Bacon, and Salsa	

\*Stations require a Culinary Attendant for every 40 guests at 100.00.

Choice of Three Breakfast Juices

An Assortment of Houstonian Breakfast Pastries, including Danish, Croissants, Muffins and Breakfast Breads with Sweet Butter and Fruit Preserves

Sliced Seasonal Fresh Fruits, Melons, and Berries  
Assorted Mixed Young Greens, Roma Tomatoes, Cucumbers, Red Onions and Sourdough Croutons with Lemon Herb Vinaigrette  
Grilled and Marinated Mushroom Salad Tossed with Balsamic Vinaigrette  
Orecchiette Pasta Salad with Roma Tomatoes, Basil, Feta Cheese, Kalamata Olives, Lemon and Extra Virgin Olive Oil

Scrambled Eggs and Shiitake Mushroom in Puff Pastry  
Cinnamon Raisin Challah French Toast, With Maple Syrup, Toasted Pecans and Powdered Sugar  
Citrus Ginger Gravlax\*  
Assorted Toasted Bagels, Whipped Flavored and Regular Cream Cheeses  
Sliced Tomatoes, Red Onions, Egg, and Capers

Carrot Cake  
Apple Frangipane Tart  
Valhrona Chocolate Carmelia Crème Shots  
Our Signature Blend Coffee, Decaffeinated Coffee and Tea Selections

43.00

House Smoked Salmon with Traditional Condiments\* 355.00 per side (serves 25)

Salmon Wellington or Roasted Side of Wild Salmon  
Roasted Root Vegetables, Herb Caper Buerre Blanc 320.00 (serves 20)

\*An Attendant is recommended at 100.00

\*This menu is designed in the "spirit of Kosher Catering".  
Please note our Culinary Facilities are not Kosher nor Rabbinically Supervised.



the houstonian  
kosher style brunch\*  
(minimum guarantee of 40 guests is required)

Choice of Three Breakfast Juices

Chilled Gulf Shrimp on Ice, Cocktail and Remoulade Sauce  
Citrus Cured Salmon with Traditional Accompaniments and Pumpernickel

Imported Cheese Selection, Dry Fruits and Nuts  
Mixed Baby Greens, Red Onion, Avocado, Feta, Oranges, Almonds, Citrus Herb Vinaigrette  
Marinated Heirloom Tomatoes, Herb Goat Cheese, Basil, Frisee, Champagne Shallot Vinaigrette  
Cheese Ravioli, Smoked Mushrooms, Pine Nuts, English Peas, Truffled Parmesan Aioli  
Sliced Fresh Tropical Fruits, Melons and Berries

Eggs Station\*

Eggs and Egg Beaters, with Goat Cheese, Cheddar and Swiss Cheeses, Smoked Salmon, Chicken Apple Sausage, Wild Mushrooms, Green Onions, Peppers, Tomato, Ham, Pecan Smoked Bacon, and Salsa

Classic Eggs Benedict

Blueberry Mascarpone Stuffed Crepes, Grand Marnier Orange Compote  
Pecan Smoked Bacon and Chicken Apple Sausage

Sage Brown Butter Gnocchi, Smoked Duck, Dried Cherries, Parmesan\*\*  
Herb Roasted Chicken with Wild Mushrooms, Rosemary Roasted Garlic Jus  
Atlantic Salmon with Asparagus and Fennel Cream

Herb Crusted Prime Rib of Beef Carved to Order\*\*  
Red Wine Au Jus and Horseradish Cream

Assortment of Houstonian Breakfast Pastries, including Danish, Croissants,  
Muffins and Breakfast Breads with Sweet Butter and Fruit Preserves  
Mini Brioche Rolls

Caramelized Pear Frangipane Tarts  
Crème Brulee Spoons  
Key Lime Namelaka Shots  
Texas Pecan Tart  
Chocolate Soufflé Cake  
Our Signature Blend Coffee, Decaffeinated Coffee & Select Teas

71.00

\* Egg Station requires a Culinary Attendant for every 50 guests at 100.00  
\*\* Pasta Station and Carved Entrée item each require a Culinary Attendant for every 75 to 100 guests at 100.00.



the houstonian  
brunch

(minimum guarantee of 75 guests is required)

breakfast  
enhancements and  
interactive stations



Olivette's Juice of the Day	3.25
Fresh Berry and Mango Banana Protein Smoothie Shots	5.50
Greek Yogurt Parfait Shots with Seasonal Fruit, Berries and Granola	6.50
Prosciutto and Melon with Cantalope, Honeydew and Papaya	11.00
Assorted Cereals and Granola Served with Whole, Low fat and Nonfat Milk	4.50
House Citrus Smoked Salmon with Assorted Toasted Bagels, Lavosh, Whipped Flavored and Regular Cream Cheeses, Sliced Tomatoes, Red Onions, Egg, Capers, and Pickled English Cucumber (minimum of 40 guests is required)	16.50
Assorted Toasted Bagels, Whipped Flavored and Regular Cream Cheeses, Sliced Tomatoes, Red Onions, Egg and Capers	6.50
Assortment of Houstonian Breakfast Pastries, including Danish, Croissants, Muffins and Breakfast Breads with Sweet Butter and Fruit Preserves	5.50
Ham, Egg and Cheese Croissants	6.50
Classic Eggs Benedict	10.00
Assorted Tacos	6.50
Egg, Potato, Cheddar Cheese and Chorizo Wrapped in Flour Tortillas with House Salsa	
Breakfast Wrap with Egg Whites, Turkey Bacon, Tomato, Spinach, Cheddar Cheese, Herbs, Tomato Basil Tortilla	10.00
Cured Salmon Eggs Benedict	12.00
Houstonian Breakfast Hash	11.00
Sausage, Potatoes, Onions, Peppers, Eggs, and Smoked Cheddar Cheese	
Vegetarian Quiche	8.75
Eggs, Fennel, Roasted Peppers, Oven Dried Tomato, Mozzarella, and Herbs	





breakfast  
enhancements and  
interactive stations

Classic Cinnamon French Toast with Maple Syrup	8.75
Homemade Steel Cut Oatmeal with Raisins, Honey and Cinnamon	5.50
Ham and Cheese or Smoked Sausage and Cheese Kolaches	7.75
Breakfast Meats	7.75
Pecan Smoked Bacon, Sausage Patties, Chicken-Apple Sausage, Grilled Ham, Country Pork Sausage Links	
Southern Grits with Bacon, Green Onion, Cheddar Cheese, and Tabasco Butter	6.50
Banana-Stuffed French Toast Station*	11.00
(minimum guarantee of 20 guests is required) Served with Fresh Whipped Cream, Powdered Sugar, Warm Vanilla Maple Syrup and Butter	
Belgian Waffle Station*	11.00
(minimum guarantee of 20 guests is required) Fresh Seasonal Berry Compote, Fresh Whipped Cream, Powdered Sugar, Maple Syrup and Butter	
The Incredible Egg Station*	15.50
(minimum guarantee of 20 guests is required) Eggs and Egg Beaters, with Goat Cheese, Cheddar and Swiss Cheeses, Smoked Salmon, Chicken Apple Sausage, Wild Mushrooms, Green Onions, Peppers, Tomato, Ham, Pecan Smoked Bacon, and Salsa	



THE HOUSTONIAN  
HOTEL, CLUB & SPA

## lunch menu



All seated lunches include Warm Rolls and Butter, and Our Signature Blend Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea with Lemon

All prices are subject to current applicable service charge and Texas state sales tax



Spicy Tortilla Soup	8.25
Lobster Bisque, Cognac Crème	10.00
Sweet Corn and Leek Chowder	8.25
Curried Sweet Potato Soup, Whipped Coconut Milk	8.25
Split Pea Soup, Ham Hock	8.25
Watermelon Gazpacho	8.25
Our Famous Southwest Caesar	11.00
The Award Winning Combination of Romaine Lettuce, Black Beans, Grilled Corn, Cotija Cheese, Pepitas, Crispy Tortilla, Spicy Caesar Dressing (please note this item has a maximum guest count of 150)	
Classic Caesar Salad	10.00
Romaine Lettuce, Parmesan, House Made Croutons, Caesar Dressing (please note this item has a maximum guest count of 150)	
Watercress Salad	10.50
Avocado, Orange, Jicama, Red Peppers, Cilantro Vinaigrette Dressing	
Chicory Salad	10.50
Dried Figs, Walnuts, Gorgonzola, Honey Dijon Vinaigrette	
Houstonian Signature Salad	10.00
Field Greens, Pickled Onion, Shredded Carrot, Tomato, Bacon, Herb Croutons, White Balsamic Vinaigrette	
Spinach Salad	10.50
Shaved Fennel, Baby Tomatoes, Pancetta, Parmesan, Shallot-Thyme Vinaigrette	



## entrées

Madras Curry Rubbed Salmon Ginger-Lemongrass Butter	36.00
Achiote Marinated Gulf Snapper Honey Lime Butter	38.00
Oven-Roasted Striped Bass Citrus Gremolata	36.00
Chicken Breast Roulade Asparagus Fontina, Prosciutto, Sun-Dried Tomato Cream	31.00
Sweet Garlic Stuffed Chicken Lemon-Rosemary Jus	33.00
Guajillo Braised Short Ribs Natural Jus	35.00
Bacon Wrapped Petite Beef Tenderloin Bourbon-Green Peppercorn Sauce	41.00
Asian Steak Salad Iceberg Lettuce, Sweet Peppers, Carrots, Cucumbers Bean Sprouts, Mango, Scallions, Cilantro, Cashews, Rice Wine Vinaigrette	36.00
Traditional Greek Salad Grilled Shrimp, Romaine Lettuce, Tomato, Cucumber, Red Onion, Black Olives, Peta, Pepperoncini Lemon-Oregano Vinaigrette	35.00
Our Famous Southwest Caesar Salad Our Award Winning Combination of Romaine Lettuce, Black Beans, Grilled Corn, Cotija Cheese, Pepitas, Crispy Tortillas, with Our Spicy Caesar Dressing (please note this item has a maximum guest count of 150)	
With Grilled Chicken	30.00
With Grilled Shrimp	35.00
With Flank Steak (please note this item has a maximum guest count of 150)	37.50
Classic Cobb Salad Chicken Breast, Avocado, Tomato, Eggs and Smoked Bacon Blue Cheese Dressing	29.00



d e s s e r t s

Created in the Houstonian Pastry Shop, choose from this list of our Signature Desserts. We welcome the opportunity to design a custom dessert for your luncheon.

Orange Caramelia Mousse Cake  
Chocolate Almond Sponge, Caramelia Orange Cremeux

Cheesecake  
Crème Fraîche, Seasonal Fruit

Texas Pecan Tart  
Caramel Sauce, Lightly Sweetened Cream

Chocolate Soufflé Cake  
Lightly Sweetened Cream, Almond Nougatine

Lemon Meringue Tart  
Swiss Meringue, Lemon Cream

Chocolate Bahibe Mousse Cake  
Chocolate Sponge, Bahibe Salted Caramel Shards

Black Forest Cake  
Amarena Cherries, White Chocolate Whipped Ganache

Pineapple Almond Mousse Cake  
White Chocolate Almond Mousse, Pineapple Paste, Sugared Almonds

Greek Yogurt Panna Cotta Verrine  
Pistachio Sponge, Apricot Gel, Almond Streusel

Carrot Cake  
Cream Cheese Icing, Candied Carrots, Pineapple Caramel

Passion Fruit Bavarian  
Lime Syrup, Coconut

Create the perfect Boxed Lunch for your group by choosing one item from the salad and dessert categories. Up to three (3) types Sandwiches may be selected. Quantities must be indicated three business days prior to the event.

All Lunches Include Whole Fresh Fruit and Texas Potato Chips, and Attendee's Choice of Soft Drink or Bottled Water.

#### Salads

- Eggplant Caponata
- Grilled Vegetables
- Sweet Potato and Pineapple
- Green Bean, Baby Tomato, Feta, Mint Vinaigrette

#### Sandwiches

- Italian Tuna Salad
  - Mozzarella, Basil, Sun-dried Tomato and Capers Relish, Ciabatta
- Ancho Turkey
  - Pumpkin Seed Pesto Mayo, Jack Cheese, Roasted Peppers, Boleo
- Curry Chicken Salad
  - Butter Lettuce, Celery, Golden Raisins, Sweet Onions, Croissant
- Mojo Pork Loin
  - Pickles, Onions, Swiss Cheese, Roasted Garlic mayonnaise, Baguette
- Creole Roast Beef
  - Pimiento Cheese, House Pickles, Sweet Onions, Hoagie
- Vegetarian Wrap
  - Spicy Hummus, Avocado, Black Beans, Corn, Lettuce, Tomatoes, Cilantro Aioli, Wheat Tortilla

#### Dessert

- Chocolate Chip Cookie
- Raisin Oatmeal Cookie
- Peanut Butter Cookie
- Chocolate Fudge Brownie
- Snickerdoodle Cookie



boxed lunches

38.50



lunch buffets

Assorted Specialty Sandwich Buffet 48.00

Soup of the Day

Houstonian Signature Salad\*

Field Greens, Pickled Onion, Shaved Carrot, Tomato, Sweet Peppers, Herb Crouton, White Balsamic

Macaroni Salad

Grilled Asparagus Salad, Orange, Goat Cheese, and Almonds

Italian Tuna Salad

Mozzarella, Basil, Sun-dried Tomato and Caper Relish, Ciabatta

Ancho Turkey

Pumpkin Seed Pesto Mayo, Jack Cheese, Roasted Peppers, Boleo

Curry Chicken Salad

Butter Lettuce, Celery, Golden Raisins, Sweet Onions, Croissant

Mojo Pork Loin

Pickles, Onions, Swiss Cheese, Roasted Garlic mayonnaise, Baguette

Creole Roast Beef

Pimiento Cheese, House Pickles, Sweet Onions, Hoagie

Vegetarian Wrap

Spicy Hummus, Avocado, Black Beans, Corn, Lettuce, Tomatoes, Cilantro Aioli, Wheat Tortilla

Texas Potato Chips

Pastry Chef's Selection of Desserts

All American Deli Buffet 45.00

Soup of the Day

Sliced Fresh Fruit and Seasonal Berries

Mixed Greens, Grape Tomatoes, Olives, Parmesan Croutons, Oregano Vinaigrette\*

Sweet and Sour Coleslaw

Sliced Deli Meats of Smoked Ham, Ancho Turkey Breast, Creole Roast Beef,

Pastrami and Salami

Sliced Cheddar, American, Provolone and Smoked Gouda Cheeses

Accompaniments of Lettuce, Red Onions, Tomatoes, Dill Pickles, Pepperoncini and Olives

Dijon and Grain Mustards, Horseradish Cream, and Mayonnaise

Bread Basket with Hoagie, Multi Grain and Sourdough Rolls

Pastry Chef's Selection of Desserts

\*Salads require an Attendant at 100.00



## lunch buffets

Houstonian Lunch Buffet I 63.00  
(minimum 30 guests)

Soup of the Day

Our Famous Southwest Caesar Salad Salad\*

Our Award Winning Combination of Romaine Lettuce, Black Beans, Grilled Corn,  
Cotija Cheese, Pepitas, Crispy Tortillas, with Our Spicy Caesar Dressing

Summer Squash Salad, Caper Dressing

Orzo Salad, Olives, Sun Dried Tomatoes, Red Onions, Cucumbers, Manchego

Roasted Striped Bass, Sweet Pepper Sauce

Herbed Chicken Breast, Spinach and Havarti Cream

Garlic and Spice Rubbed Flank Steak, Natural Jus

Creamy Potato Puree

Baby Vegetable Mélange

Pastry Chef's Selection of Desserts

Houstonian Lunch Buffet II 57.00  
(minimum of 30 guests)

Field Green Salad\*

Mango, Red Bell Peppers, Cucumbers, Honey Lime Vinaigrette

Corn and Asparagus Salad

Apple and Jicama Slaw

Seared Salmon, Tomato and Artichoke Ragu

Braised Short Ribs, Wild Mushrooms, Bacon

Garlic Roasted Fingerling Potatoes

Glazed Carrots

Pastry's Chef's Selection of Desserts





THE HOUSTONIAN  
HOTEL, CLUB & SPA

## dinner menu



All seated dinners include Warm Rolls and Butter, and Our Signature Blend Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea with Lemon

A minimum of three courses is required.

All prices are subject to current applicable service charge and Texas state sales tax



passed  
hors d'oeuvres

Green Goddess Crab Cocktail	5.50
Shrimp Campechana Shooter	5.50
Spicy Tuna Poke Sushi Roll	5.50
Warm Jumbo Lump Crab Cake, Classic Remoulade	5.50
Lobster Salad Gougeres	5.75
Scallop Ceviche, Avocado, Rocotto Sauce	5.50
Margarita Shrimp, Creamy Cilantro	5.75
Smoked Salmon Pinwheel with Dill	5.25
Lemongrass-Ginger Salmon, Scallions, Sesame Aioli	5.25
Coriander Tuna, Orange Marmalade, Fennel Flat Bread	5.25
Mini Moroccan Chicken Brochette, Saffron Aioli	5.00
Warm Waffle Battered Chicken, Tabasco Maple Syrup	5.00
Warm Buffalo Chicken Spring Roll	5.00
Warm Pulled Pork Quesadilla, Honey Ancho	5.25
Goat Cheese Stuffed Figs, Prosciutto, Lemon-Honey	4.75
Warm Boudin Arancini, Andouille, Green Onion Remoulade	5.25
Mini Wedge Salad Skewer, Baby Tomato, Bacon, Blue Cheese	4.75
Asian Steak Salad Crostini	5.25
Warm Miniature Beef Wellington, Truffle-Port Sauce	5.50
Warm Bacon Wrapped Chimichurri Beef Tenderloin	5.50
Warm Grilled Colorado Lamb Chop, Harissa	6.25
Warm Brie Cheese Turnover, Pear Chutney	4.75
Chipotle Hummus, Sweet Corn, Black Bean Relish, Pita Crisp	4.75
Vegetable Samosa, Potatoes, Peas, Curry	4.75
Vegetable Sushi Roll, Wasabi Soy	4.75
Fried Mac n' Cheese, Truffle Oil	4.75
Warm Spinach and Feta Cheese in Phyllo	4.75
Warm Creamed Spinach Stuffed Mushrooms	4.75



## beginnings

Jumbo Lump Crab Cake, Sweet Pepper Jam, Corn Relish	16.50
Boudin Stuffed Quail, Sourdough, Tasso Cream	17.50
Spinach and Ricotta Manicotti Spicy Tomato and Wild Mushroom Bechamel	15.50
Spicy Tortilla Soup	8.25
Lobster Bisque, Cognac Crème	10.00
Sweet Corn and Leek Chowder	8.25
Curried Sweet Potato Soup, Whipped Coconut Milk	8.25
Split Pea Soup, Ham Hock	8.25
Watermelon Gazpacho	8.25
Our Famous Southwest Caesar Our Award Winning Combination of Romaine Lettuce, Black Beans, Grilled Corn, Cotija Cheese, Pepitas, Crispy Tortilla, Spicy Caesar Dressing (please note this item has a maximum guest count of 150)	11.00
Classic Caesar Salad Romaine Lettuce, Parmesan, House Made Croutons, Caesar Dressing (please note this item has a maximum guest count of 150)	10.00
Watercress Salad Avocado, Orange, Jicama, Red Peppers, Cilantro Vinaigrette Dressing	10.50
Chicory Salad Dried Figs, Walnuts, Gorgonzola, Honey Dijon Vinaigrette	10.50
Houstonian Signature Salad Field Greens, Pickled Onion, Shredded Carrot, Tomato, Bacon, Herb Croutons, White Balsamic Vinaigrette	10.00
Spinach Salad Shaved Fennel, Baby Tomatoes, Pancetta, Parmesan, Shallot-Thyme Vinaigrette	10.50



entrées

Bourbon and Maple Glazed Salmon Grain Mustard Sauce	43.00
Allepo Pepper Spiced Snapper Sweet Corn Cream	45.00
Gulf Coast Flounder Picatta Oven-Dried Tomatoes, Capers, Crab Brown Butter	43.00
Roasted Airline Chicken Creamy Creole Sauce	43.00
Herb Fontina Cheese Stuffed Chicken Pancetta Jus	42.50
Chorizo Stuffed Pork Chop Honey-Chipotle Butter	44.00
Blackened Filet Mignon Marchand De Vin Sauce	56.00
Garlic and Herb Crusted Domestic Rack of Lamb Citrus Demi-Glace	59.00
Twelve Ounce New York Strip Loin Creamy Brandy Mushroom Sauce	62.00
Bacon Wrapped Petite Tenderloin of Beef and Lobster Tail Red Wine-Brown Butter Sauce	73.00
Modelo Braised Short Rib and Crab Stuffed Shrimp Cilantro Butter	71.00



Intermezzo	7.75
Orange Blossom Almond Milk Sorbet	
Lemon Thyme Sorbet	
Tangerine Granita	
The Houstonian Artisan Bread Basket	9.00
Fougasse, Brioche, Fennel Flatbread	
Dessert Selections	10.50
Orange Caramelia Mousse Cake	
Chocolate Almond Sponge, Caramelia Orange Cremeux	
Cheesecake	
Crème Fraîche, Seasonal Fruit	
Texas Pecan Tart	
Caramel Sauce, Lightly Sweetened Cream	
Chocolate Soufflé Cake	
Lightly Sweetened Cream, Almond Nougatine	
Lemon Meringue Tart	
Swiss Meringue, Lemon Cream	
Chocolate Bahibe Mousse Cake	
Chocolate Sponge, Bahibe Salted Caramel Shards	
Black Forest Cake	
Amarena Cherries, White Chocolate Whipped Ganache	
Pineapple Almond Mousse Cake	
White Chocolate Almond Mousse, Pineapple Paste, Sugared Almonds	
Greek Yogurt Panna Cotta Verrine	
Pistachio Sponge, Apricot Gel, Almond Streusel	
Carrot Cake	
Cream Cheese Icing, Candied Carrots, Pineapple Caramel	
Passion Fruit Bavarian	
Lime Syrup, Coconut	



seated dinners  
with entrée selection  
at the table

Four Course Dinner Events may be designed to include a Choice of Two or Three Entrées from our Seated Dinner Selections that your guests will choose at the time of dinner service. Menu Cards will be provided for each guest.

With a Choice of Two Entrées, please add 11.00 to each Entrée price.

With a Choice of Three Entrees, please add 15.00 to each Entrée price.



## dinner buffets

The Houstonian 79.00  
(minimum guarantee of 50 guests)

Our Famous Southwest Caesar  
Combination of Romaine Lettuce, Black Beans, Grilled Corn, Cotija Cheese, Pepitas,  
Crispy Tortilla with Our Spicy Caesar Dressing\*

Couscous and Root Vegetable Salad

Charred Green Bean Salad, Feta, Baby Tomatoes, Mint Vinaigrette

Baked Striped Bass, Piperade Cream

Pepper Crusted Flank Steak, Golden Raisin Mustard Sauce

Four Cheese Baked Chicken

Garlic Roasted Potatoes

Grilled Jumbo Asparagus

Butter Glazed Baby Carrots

Chocolate Soufflé Cake

Lemon Meringue Tart

Crème Fraiche Cheesecake

Pacific Rim 79.00  
(minimum guarantee of 50 guests)

Won Ton Soup

Asian Carrot and Bean Sprout Salad with Plum Ginger Vinaigrette

Fried Tofu and Broccoli Salad with Hoisin Vinaigrette

Orange Beef

Kung Pao Chicken

Sweet and Sour Fish

Steamed Baby Bok Choy, Garlic Oyster Sauce

Green Beans with Sichuan Sauce

House Curry Fried Rice

Green Tea Matcha Cake

Passion Fruit Panna Cotta

Pineapple Almond Mousse Cake



## dinner buffets

South of the Border  
(minimum guarantee of 50 guests) 79.00

Black Bean Soup, Mango Pico de Gallo  
Tri-Color Corn Tortilla Chips  
House Salsa, Guacamole  
Bibb Lettuce, Cucumbers, Radish, Avocado, Creamy Lime Vinaigrette\*  
Hominy Salad  
Honey Glazed Snapper, Chipotle Cream  
Chile Rubbed Pork Loin, Tequila Flambéed Peppers  
Baked Chicken Tinga Enchiladas  
Cilantro Rice  
Frijoles Borrachos  
Grilled Vegetables, Chorizo Vinaigrette  
Pastel de Tres Leches  
Churros  
Chocolate Chili Cake

Taste of Tuscany  
(minimum guarantee of 50 guests) 79.00

Antipasto  
Marinated Artichoke Bottoms, Rosemary Mushroom Salad,  
Saffron Pickled Cauliflower, Cured Meats and Olives  
Classic Caesar Salad Station\*  
Panzanella Salad  
Red Wine Braised Short Rib  
Striped Bass, White Clam Tomato Sauce  
Seared Chicken, Rosemary and Artichoke Cream  
Fontina Potato Gratin  
Roasted Root Vegetables, Salsa Verde  
Balsamic Grilled Vegetables  
Tiramisu  
Lemon Meringue Cake  
Chocolate Hazelnut Tart





## dinner buffets

Lone Star Barbecue 79.00  
(minimum guarantee of 50 guests)

Sweet and Sour Coleslaw  
Chipotle-Pimiento Cheese Macaroni Salad  
Mixed Green Salad, Cornbread Croutons, Peach Vinaigrette\*  
House Smoked Brisket\*\*  
Bacon Wrapped Quail, Cheddar Cornbread Stuffing  
Jalapeno Sausage  
Green Bean Casserole  
Texas Style Pinto Beans, Ham Hock  
Whipped Sweet Potatoes, Marshmallow and Pecan  
Banana Pudding  
Texas Pecan Tarts  
Carrot Cake

Creole Cuisine 79.00  
(minimum guarantee of 50 guests)

Spinach Salad, Strawberries, Candied Pecans, Goat Cheese, Sherry Vinaigrette  
Creole Potato Salad  
Mirliton Squash Salad  
Blackened Red Fish, Crawfish Meuniere  
Shrimp and Andouille Sausage, Gumbo Roux  
Baked Chicken Breast, Mushroom Ponchartrain  
Dirty Rice  
Green Beans, Tasso Vinaigrette  
Braised Greens  
Coconut Cream Pie  
Red Velvet Cake  
Bourbon Bread Pudding

\*Salad Station Attendant Fee of 100.00 is required for every 75 to 100 guests  
\*\*Carver Attendant Fee of 100.00 is required for every 75 to 100 guests

This dinner service allows the variety of a buffet with the comfort and convenience of a seated dinner. Minimum guarantee of 6 guests is required. This menu has a maximum count of 25 guests.

95.00 per person

Beginnings, Choose Three Selections

Our Famous Southwest Caesar

Award Winning Combination of Romaine Lettuce, Black Beans, Grilled Corn, Cotija Cheese, Pepitas, Crispy Tortilla with our Spicy Caesar Dressing

Mixed Sweet Lettuce, Oven Dried Strawberries, Granny Smith Apple, Feta Cheese, Toasted Walnuts, with Champagne Vinaigrette

Baby Spinach, Roasted Red and Yellow Beets, Cherve, Vanilla Vinaigrette

Cheese Tortellini with Mushrooms

Tomato and Mozzarella Drizzled with Balsamic

Fennel Poached Jumbo Shrimp with Cocktail Sauce

Sushi and Sashimi including: California, Spicy tuna and Vegetable Rolls,

Pickled Daikon and Wasabi

Entrée, Choose Two Selections

additional Entrées 12.00 per person

Filet Mignon of Beef

Grilled New York Strip Steak

Roasted Tenderloin of Veal

Double Cut Colorado Lamb Chops

Boursin Cheese Stuffed Breast of Chicken

Berkshire Farms Pork Loin

Bacon Wrapped Seared Scallops

Roasted Gulf Snapper

Grilled Salmon Filet



family style  
dinner service



family style  
dinner service

Accompaniments, Choose Three Selections

Garlic Mashed Potatoes

Crab Macaroni & Cheese

Roasted Fingerling Potatoes

Warm Lentil Salad

Brussel Sprouts, Caramelized Onions and Parmesan

Creamed Spinach with Canadian Bacon

Sauteed Green Beans with Wild Mushrooms

Large Asparagus with Jumbo Lump Crab Meat & Hollandaise

Honey Tarragon Carrots

All Dinners include Warm Rolls and Butter, and Our Signature Blend Coffee,  
Decaffeinated Coffee, Hot Tea, and Iced Tea with Lemon

Dessert

Popular Selections from our Pastry Kitchen



host bars

Premier Brand Cocktails	9.00 each
Pinnacle Vodka, Cutty Sark Scotch, Bombay Gin, Jim Beam Bourbon, Bacardi Light Rum, Seagram's 7 Blend, Giro Tequila	
Premier Wines	37.00 per bottle
The Seeker Pinot Grigio, Canyon Road Chardonnay, Canyon Road Pinot Noir, BV Coasted Estates Merlot, Canyon Road Cabernet Sauvignon, Kenwood "Yalupa" Brut	
Superior Brand Cocktails	11.00 each
Titos Vodka, Dewars Scotch, Tanqueray Gin, Jack Daniels and Marker's Mark Bourbons, Bacardi Light Rum, Cruzan Dark Rum, Seagram's VO Blend, Sauza Gold Tequila	
Superior Wines	44.00 per bottle
Rodney Strong Sauvignon Blanc, Drumheller Chardonnay, Catena Malbec, Drumheller Merlot, Drumheller Cabernet Sauvignon, La Marca Prosecco	
Ultra-Premium Brand Cocktails	12.00 each
Grey Goose Vodka, Chivas Regal Scotch, Bombay Sapphire Gin, Maker's 46 and Knob Creek Bourbons, Bacardi Light Rum, Myer's Dark Rum, Crown Royal Blend, Hornitos Plata Tequila	
Ultra-Premium Wines	51.00 per bottle
Whitehaven Sauvignon Blanc, Seven Falls Chardonnay, Laetitia Estate Pinot Noir, Seven Falls Merlot, Seven Falls Cabernet Sauvignon, Chandon Etoile Brut	
Domestic Beer	6.25 each
Michelob Ultra, Miller Lite, Bud Light, Coors Light	
Premium Beer	6.75 each
Shiner Bock, Stella Artois, Heineken, Dos Equis	
Cordials	12.00 each
Christian Brothers Brandy, Couvoisser VS Cognac, Sandeman's Founders Port, Bailey's Irish Cream, Kalhua, Amaretto	
Soft Drinks	3.50 each
Bottled Spring Water	3.75 each



packaged bars

Domestic Beer, Premier Wines, Soft Drinks, Bottled Water

34.50 per person, 3 hour reception  
41.00 per person, 4 hour reception  
47.75 per person, 5 hour reception  
6.25 per person, each additional hour

Full Bar serving Premier Brands, Premium and Domestic Beer,  
Premier Wines, Soft Drinks, Bottled Water

37.00 per person, 3 hour reception  
45.25 per person, 4 hour reception  
53.25 per person, 5 hour reception  
8.25 per person, each additional hour

Full Bar serving Superior Brands, Premium and Domestic Beer,  
Superior Wines, Soft Drinks, Bottled Water

43.75 per person, 3 hour reception  
52.00 per person, 4 hour reception  
61.00 per person, 5 hour reception  
9.00 per person, each additional hour

Full Bar serving Ultra-Premium Brands, Premium and Domestic Beer,  
Ultra-Premium Wines, Soft Drinks, Bottled Water

56.75 per person, 3 hour reception  
68.25 per person, 4 hour reception  
78.75 per person, 5 hour reception  
10.50 per person, each additional hour



the houstonian catering  
wine cellar

Champagne and Sparkling Wines

Domaine Carneros by Taittinger Brut, Napa	76.00
G.H. Mumm Brut Cordon Rouge, Champagne, France, NV	86.00
Moët & Chandon Imperial Brut, Epernay	124.00
Mumm Napa Brut Rose, Napa Valley, California, NV	68.00
Perrier Jouët Grand Brut, Epernay, Champagne, France, NV	115.00
Poema Cava Brut, Spain, VN	42.00
Pol Roger Brut Reserve, Epernay, Champagne, France NV	138.00
Roederer Estate Brut, Anderson Valley	65.00
Ruinart Blanc de Blancs Brut, France	95.00
Torresella Prosecco, Italy, NV	56.00
Veuve Cliquot Yellow Label Brut, France, NV	98.00

Chardonnay

Duckhorn Vineyards, Napa Valley, California	78.00
Far Niente, Napa Valley	148.00
Ferrari-Carano, Alexander Valley	59.00
Gary Farrell Winery, Russian River Ranches, Sonoma Coast, California	65.00
Heitz Cellar, Napa Valley	98.00
Iron Horse Unoaked, Green Valley, Russian River	62.00
Joseph Drouhin Pouilly Fuisse, Burgundy, France	88.00
Louis Jadot, Bourgogne, France	54.00
Sonoma Cutrer, Russian River Ranches, Sonoma Coast	58.00
Stag's Leap, Napa Valley, California	86.00

Sauvignon Blanc & Pinot Grigio

Alois Lageder Pinot Grigio Porer, Sudtirool, Alto Adige, Trentino, Italy	56.00
Cliff Lede Family Wines Savugnon Blanc, Napa Valley, California	44.00
Domaine Delaporte Sancerre, France	64.00
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	52.00
Starmont Winery and Vineyards Sauvignon Blanc, Napa Valley, California	60.00
Terlato Family Vineyards Pinot Grigio, Colli Orientali del Friuli, Italy	49.00

Other White Wines and Rosés

Domaine M. Chapoutier Belleruche Rose, Cotes-du-Rhone, France	38.00
Duchman Family Winery Vermentino, Bingman Family Vineyard, Texas	37.00
Monchof Estate Riesling, Germany	53.00
Trimbach Gewürztraminer, Alsace, France	52.00
Terra d'Oro Moscato, California	37.00



the houstonian catering  
wine cellar

Pinot Noir

Beaux Freres, Willamette Valley	110.00
Boen, Russian River Valley, Sonoma County, California	56.00
Gary Ferrell Winery, Russian River Valley, California	65.00
Goldeneye by Duckhorn, Anderson Valley, California	134.00
Domaine Faiveley Mercurey, Bourgogne, France	75.00
Lucienne Smith Vineyard, Santa Lucia Highlands, California	92.00
Starmont Winery and Vineyards, Carneros, Carneros	68.00

Merlot

Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	65.00
Duckhorn Vineyards, Napa Valley, California	82.00
Newton Unfiltered, St. Helena, Napa Valley, California	72.00

Cabernet Sauvignon

Amici Cellars "Olema", California	55.00
Amici Cellars, Napa Valley, California	106.00
Beringer, Knights Valley, California	78.00
Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	68.00
Chappellet Vineyard, St. Helena, Napa Valley	132.00
Chateau Greysac Haut Medoc, Bordeaux, France	62.00
Far Niente Oakville, Napa Valley, 09	294.00
Mount Veeder, Napa Valley	89.00
Stags' Leap Winery, Napa Valley	124.00
Starmont Winery and Vineyards, Napa Valley	72.00

Other Interesting Reds

Duchman Family Winery Montepulciano, Oswald Vineyard, Texas	56.00
Duchman Family Winery Sangiovese, Salt Lick Vineyard, Texas	48.00
Rodney Strong Symmetry, Red Meritage, Alexander Valley California	128.00
Stag's Leap "Hands of Tim" Red Blend, Napa Valley, California	75.00
Trapiche Broquel Malbec, Argentina	52.00



THE HOUSTONIAN  
HOTEL, CLUB & SPA

reception  
menu



All prices are subject to current applicable service charge and Texas state sales tax





passed  
hors d'oeuvres

Green Goddess Crab Cocktail	5.50
Shrimp Campechana Shooter	5.50
Spicy Tuna Poke Sushi Roll	5.50
Warm Jumbo Lump Crab Cake, Classic Remoulade	5.50
Lobster Salad Gougeres	5.75
Scallop Ceviche, Avocado, Rocotto Sauce	5.50
Margarita Shrimp, Creamy Cilantro	5.75
Smoked Salmon Pinwheel with Dill	5.25
Lemongrass-Ginger Salmon, Scallions, Sesame Aioli	5.25
Coriander Tuna, Orange Marmalade, Fennel Flat Bread	5.25
Mini Moroccan Chicken Brochette, Saffron Aioli	5.00
Warm Waffle Battered Chicken, Tabasco Maple Syrup	5.00
Warm Buffalo Chicken Spring Roll	5.00
Warm Pulled Pork Quesadilla, Honey Ancho	5.25
Goat Cheese Stuffed Figs, Prosciutto, Lemon-Honey	4.75
Warm Boudin Arancini, Andouille, Green Onion Remoulade	5.25
Mini Wedge Salad Skewer, Baby Tomato, Bacon, Blue Cheese	4.75
Asian Steak Salad Crostini	5.25
Warm Miniature Beef Wellington, Truffle-Port Sauce	5.50
Warm Bacon Wrapped Chimichurri Beef Tenderloin	5.50
Warm Grilled Colorado Lamb Chop, Harissa	6.25
Warm Brie Cheese Turnover, Pear Chutney	4.75
Chipotle Hummus, Sweet Corn, Black Bean Relish, Pita Crisp	4.75
Warm Vegetable Samosa, Potatoes, Peas, Curry	4.75
Vegetable Sushi Roll, Wasabi Soy	4.75
Fried Mac n' Cheese, Truffle Oil	4.75
Warm Spinach and Feta Cheese in Phyllo	4.75
Warm Creamed Spinach Stuffed Mushrooms	4.75



## displayed selections

Boiled Gulf Coast Jumbo Shrimp Spicy Rémoûlade, Horseradish Cocktail Sauce and Lemon	5.75 per piece
Traditional Smoked Salmon or Gravlax Shaved Red Onion, Capers, Crème Fraiche and Fennel Flatbread Serves 15	165.00 per side
Sushi and Sashimi California, Spicy Tuna, and Vegetable Rolls, Tuna and Salmon Sashimi Pickled Daikon and Wasabi	5.75 per piece
Vegetable Crudités Display of Cauliflower, Asparagus, Belgian Endive, Baby Carrots, Broccolini, Cucumbers, Sweet Peppers and Radishes, With Blue Cheese, Ranch Honey and Grain Mustard Sauces	11.00 per person
Grilled and Chilled Vegetable Platter Baby Eggplant, Zucchini, Squash, Sweet Peppers, Asparagus, Red Onion, Belgian Endive and Tomatoes, Herb and Feta Vinaigrette and Balsamic Vinaigrette	12.00 per person
Seasonal Fresh Fruit Display Papaya, Pineapple, Melons, Strawberries with Champagne-Raspberry Yogurt	13.00 per person
European and Domestic Cheese Dried Fruit, Nuts, Grapes, Crackers and Baguettes	16.50 per person
Charcuterie Country Pate, Saucissons, Cured Meats Marinated Olives, Marinated Sweet Peppers, Mustards, Cornichon and Baguette	19.00 per person
Viennese Sweets French Macarons, Lemon Meringue Tarts, Cream Puffs, Greek Yogurt Panna Cotta Shots, Chocolate Truffles, Dolce Chocolate Brownie Bites, Alfajores	20.00 per person



## carving stations

Barbeque Rubbed Atlantic Salmon on Cedar Plank Citrus Butter, Cheddar Cheese Rolls	375.00, serves 20 guests
Classic Roasted Turkey Garlic and Sweet Herbs, Giblet Gravy, Cornbread Muffins	375.00, serves 50 guests
Chili Lime Pork Loin Avocado-Tomatillo Salsa, Tortillas	425.00, serves 30 guests
Baked Country Ham Creole Mustard, Horseradish Dijon, Chinese Hot Mustard, Cheddar Mini Biscuits	450.00, serves 75 guests
Prime Rib of Beef Herb Au Jus, Mini Brioche	650.00, serves 20 guests
Thyme Rubbed Inside Round of Beef Port Wine Demi, Sauce Béarnaise, Gourgeres	625.00, serves 100 guests
Roasted Beef Tenderloin Red Wine Au Jus, Mini Rolls	675.00, serves 20 guests
Sweet Herb Roasted Leg of Lamb Roasted Garlic Jus, Brioche Rolls	525.00, serves 30 guests



interactive culinary  
stations

Priced per person

Jumbo Lump Crab Cake Sweet and Spicy Chile Garlic Butter	24.00
Saffron Risotto Broccoli and Citrus Cream	20.00
Four Cheese Macaroni White American, White Cheddar, Asiago, Havarti	20.00
Stone Ground Grits Honey-Ancho Glazed Shrimp	24.00
Arroz con Pollo Olives, Pimiento, Chorizo, Pigeon Peas	22.00
Lobster Ravioli Truffle Butter	24.00
Taco Bar Barbacoa, Chicken Asada, Fresh Tortillas, Traditional Condiments	23.00
Mofongo Bacon, Braised Pork, Sofrito	22.00
Cornbread Hash Smoked Brisket, Sweet Onions	24.00
Vegetarian Potato Gnocchi Mushroom, Spinach, Madeira Cream, Parmesan	20.00
Vegan Buckwheat Noodles Snow Peas, Tri-Peppers, Tofu, Sweet Soy	20.00



host bars

Premier Brand Cocktails	9.00 each
Pinnacle Vodka, Cutty Sark Scotch, Bombay Gin, Jim Beam Bourbon, Bacardi Light Rum, Seagram's 7 Blend, Giro Tequila	
Premier Wines	37.00 per bottle
The Seeker Pinot Grigio, Canyon Road Chardonnay, Canyon Road Pinot Noir, BV Coasted Estates Merlot, Canyon Road Cabernet Sauvignon, Kenwood "Yalupa" Brut	
Superior Brand Cocktails	11.00 each
Titos Vodka, Dewars Scotch, Tanqueray Gin, Jack Daniels and Marker's Mark Bour bons, Bacardi Light Rum, Cruzan Dark Rum, Seagram's VO Blend, Sauza Gold Tequila	
Superior Wines	44.00 per bottle
Rodney Strong Sauvignon Blanc, Drumheller Chardonnay, Catena Malbec, Drumheller Merlot, Drumheller Cabernet Sauvignon, La Marca Prosecco	
Ultra-Premium Brand Cocktails	12.00 each
Grey Goose Vodka, Chivas Regal Scotch, Bombay Sapphire Gin, Maker's 46 and Knob Creek Bourbons, Bacardi Light Rum, Myer's Dark Rum, Crown Royal Blend, Hornitos Plata Tequila	
Ultra-Premium Wines	51.00 per bottle
Whitehaven Sauvignon Blanc, Seven Falls Chardonnay, Laetitia Estate Pinot Noir, Seven Falls Merlot, Seven Falls Cabernet Sauvignon, Chandon Etoile Brut	
Domestic Beer	6.25 each
Michelob Ultra, Miller Lite, Bud Light, Coors Light	
Premium Beer	6.75 each
Shiner Bock, Stella Artois, Heineken, Dos Equis	
Cordials	12.00 each
Christian Brothers Brandy, Couvoisser VS Cognac, Sandeman's Founders Port, Bailey's Irish Cream, Kalhua, Amaretto	
Soft Drinks	3.50 each
Bottled Spring Water	3.75 each



## packaged bars

Domestic Beer, Premier Wines, Soft Drinks, Bottled Water

34.50 per person, 3 hour reception  
41.00 per person, 4 hour reception  
47.75 per person, 5 hour reception  
6.25 per person, each additional hour

Full Bar serving Premier Brands, Premium and Domestic Beer,  
Premier Wines, Soft Drinks, Bottled Water

37.00 per person, 3 hour reception  
45.25 per person, 4 hour reception  
53.25 per person, 5 hour reception  
8.25 per person, each additional hour

Full Bar serving Superior Brands, Premium and Domestic Beer,  
Superior Wines, Soft Drinks, Bottled Water

43.75 per person, 3 hour reception  
52.00 per person, 4 hour reception  
61.00 per person, 5 hour reception  
9.00 per person, each additional hour

Full Bar serving Ultra-Premium Brands, Premium and Domestic Beer,  
Ultra-Premium Wines, Soft Drinks, Bottled Water

56.75 per person, 3 hour reception  
68.25 per person, 4 hour reception  
78.75 per person, 5 hour reception  
10.50 per person, each additional hour



the houstonian catering  
wine cellar

<b>Champagne and Sparkling Wines</b>	
Domaine Carneros by Taittinger Brut, Napa	76.00
G.H. Mumm Brut Cordon Rouge, Champagne, France, NV	86.00
Moët & Chandon Imperial Brut, Epernay	124.00
Mumm Napa Brut Rose, Napa Valley, California, NV	68.00
Perrier Jouët Grand Brut, Epernay, Champagne, France, NV	115.00
Poema Cava Brut, Spain, VN	42.00
Pol Roger Brut Reserve, Epernay, Champagne, France NV	138.00
Roederer Estate Brut, Anderson Valley	65.00
Ruinart Blanc de Blancs Brut, France	95.00
Torresella Prosecco, Italy, NV	56.00
Veuve Cliquot Yellow Label Brut, France, NV	98.00
<b>Chardonnay</b>	
Duckhorn Vineyards, Napa Valley, California	78.00
Far Niente, Napa Valley	148.00
Ferrari-Carano, Alexander Valley	59.00
Gary Farrell Winery, Russian River Ranches, Sonoma Coast, California	65.00
Heitz Cellar, Napa Valley	98.00
Iron Horse Unoaked, Green Valley, Russian River	62.00
Joseph Drouhin Pouilly Fuisse, Burgundy, France	88.00
Louis Jadot, Bourgogne, France	54.00
Sonoma Cutrer, Russian River Ranches, Sonoma Coast	58.00
Stag's Leap, Napa Valley, California	86.00
<b>Sauvignon Blanc &amp; Pinot Grigio</b>	
Alois Lageder Pinot Grigio Porer, Sudtirool, Alto Adige, Trentino, Italy	56.00
Cliff Lede Family Wines Savugnon Blanc, Napa Valley, California	44.00
Domaine Delaporte Sancerre, France	64.00
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	52.00
Starmont Winery and Vineyards Sauvignon Blanc, Napa Valley, California	60.00
Terlato Family Vineyards Pinot Grigio, Colli Orientali del Friuli, Italy	49.00
<b>Other White Wines and Rosés</b>	
Domaine M. Chapoutier Belleruche Rose, Cotes-du-Rhone, France	38.00
Duchman Family Winery Vermentino, Bingman Family Vineyard, Texas	37.00
Monchof Estate Riesling, Germany	53.00
Trimbach Gewürztraminer, Alsace, France	52.00
Terra d'Oro Moscato, California	37.00



the houstonian catering  
wine cellar

Pinot Noir

Beaux Freres, Willamette Valley	110.00
Boen, Russian River Valley, Sonoma County, California	56.00
Gary Ferrell Winery, Russian River Valley, California	65.00
Goldeneye by Duckhorn, Anderson Valley, California	134.00
Domaine Faiveley Mercurey, Bourgogne, France	75.00
Lucienne Smith Vineyard, Santa Lucia Highlands, California	92.00
Starmont Winery and Vineyards, Carneros, Carneros	68.00

Merlot

Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	65.00
Duckhorn Vineyards, Napa Valley, California	82.00
Newton Unfiltered, St. Helena, Napa Valley, California	72.00

Cabernet Sauvignon

Amici Cellars "Olema", California	55.00
Amici Cellars, Napa Valley, California	106.00
Beringer, Knights Valley, California	78.00
Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	68.00
Chappellet Vineyard, St. Helena, Napa Valley	132.00
Chateau Greysac Haut Medoc, Bordeaux, France	62.00
Far Niente Oakville, Napa Valley, 09	294.00
Mount Veeder, Napa Valley	89.00
Stags' Leap Winery, Napa Valley	124.00
Starmont Winery and Vineyards, Napa Valley	72.00

Other Interesting Reds

Duchman Family Winery Montepulciano, Oswald Vineyard, Texas	56.00
Duchman Family Winery Sangiovese, Salt Lick Vineyard, Texas	48.00
Rodney Strong Symmetry, Red Meritage, Alexander Valley California	128.00
Stag's Leap "Hands of Tim" Red Blend, Napa Valley, California	75.00
Trapiche Broquel Malbec, Argentina	52.00





THE HOUSTONIAN  
HOTEL, CLUB & SPA

b e v e r a g e  
m e n u



All prices are subject to current applicable service charge and Texas state sales tax



host bars

Premier Brand Cocktails	9.00 each
Pinnacle Vodka, Cutty Sark Scotch, Bombay Gin, Jim Beam Bourbon, Bacardi Light Rum, Seagram's 7 Blend, Giro Tequila	
Premier Wines	37.00 per bottle
The Seeker Pinot Grigio, Canyon Road Chardonnay, Canyon Road Pinot Noir, BV Coasted Estates Merlot, Canyon Road Cabernet Sauvignon, Kenwood "Yalupa" Brut	
Superior Brand Cocktails	11.00 each
Titos Vodka, Dewars Scotch, Tanqueray Gin, Jack Daniels and Maker's Mark Bourbons, Bacardi Light Rum, Cruzan Dark Rum, Seagram's VO Blend, Sauza Gold Tequila	
Superior Wines	44.00 per bottle
Rodney Strong Sauvignon Blanc, Drumheller Chardonnay, Catena Malbec, Drumheller Merlot, Drumheller Cabernet Sauvignon, La Marca Prosecco	
Ultra-Premium Brand Cocktails	12.00 each
Grey Goose Vodka, Chivas Regal Scotch, Bombay Sapphire Gin, Maker's 46 and Knob Creek Bourbon, Bacardi Light Rum, Myer's Dark Rum, Crown Royal Blend, Hornitos Plata Tequila	
Ultra-Premium Wines	51.00 per bottle
Whitehaven Sauvignon Blanc, Seven Falls Chardonnay, Laetitia Estate Pinot Noir, Seven Falls Merlot, Seven Falls Cabernet Sauvignon, Chandon Etoile Brut	
Domestic Beer	6.25 each
Michelob Ultra, Miller Lite, Bud Light, Coors Light	
Premium Beer	6.75 each
Shiner Bock, Stella Artois, Heineken, Dos Equis	
Cordials	12.00 each
Christian Brothers Brandy, Couvoisser VS Cognac, Sandeman's Founders Port, Bailey's Irish Cream, Kahlua, Amaretto	
Soft Drinks	3.50 each
Bottled Spring Water	3.75 each



Domestic Beer, Premier Wines, Soft Drinks, Bottled Water

34.50 per person, 3 hour reception  
41.00 per person, 4 hour reception  
47.75 per person, 5 hour reception  
6.25 per person, each additional hour

Full Bar serving Premier Brands, Premium and Domestic Beer,  
Premier Wines, Soft Drinks, Bottled Water

37.00 per person, 3 hour reception  
45.25 per person, 4 hour reception  
53.25 per person, 5 hour reception  
8.25 per person, each additional hour

Full Bar serving Superior Brands, Premium and Domestic Beer,  
Superior Wines, Soft Drinks, Bottled Water

43.75 per person, 3 hour reception  
52.00 per person, 4 hour reception  
61.00 per person, 5 hour reception  
9.00 per person, each additional hour

Full Bar serving Ultra-Premium Brands, Premium and Domestic Beer,  
Ultra-Premium Wines, Soft Drinks, Bottled Water

56.75 per person, 3 hour reception  
68.25 per person, 4 hour reception  
78.75 per person, 5 hour reception  
10.50 per person, each additional hour

Champagne Cocktail Bar 13.00+ per drink  
 Chandon Etoile Brut, with  
 Strawberries, Raspberries, Blueberries, Lemon Twists, Sugar Cubes, Bitters,  
 Creme de Casis, Chambord, Grenadine, Pomegranate Juice, Orange Juice, Peach Nectar

Flavored Vodkas 11.00+ per drink  
 Absolut Citron, Absolut Mandrin, Absolut Ruby Red, Absolut Peppar,  
 Absolut Peach, Grey Goose Pear, Stolichnaya Vanilla  
 Other Flavors are also available  
 Create a Special Flavored Vodka Bar Drink Menu with Your Catering Contact

Mojitos Madness 11.00+ per drink  
 Original, Peach, Rasperry, and Mango Mojitos  
 Sugar Cane and Mint Leaves  
 Made with Original Bacardi Rum, Bacardi Razz Rum, Bacardi Peach Red Rum  
 and Mango Rum

Martinis  
 The Cosmopolitan: Vodka, Cointreau, Cranberry and Lime Juices  
 The Original: Vodka, Dry Vermouth, Olive  
 Dirty Martini: Vodka and Olive Juice  
 Chocolate-tini: Vodka, Godiva Dark and White Chocolate Liqueur  
 Sour Apple-tini: Vodka, Apple Juice, Triple Sec and Sour Apple Schnapps  
 Melon-tini: Vodka, Midori and Lemon Twist  
 Campari: Vodka, Campari, Orange and Lemon Slices  
 The Classic French: Gin, Dash of Pernod and Lemon Twist  
 The Houstonian Holiday-tini: Vodka, Peppermint Schnapps and Crème de Cacao

Premier Brand Martinis 8.25+ per drink  
 Superior Brand Martinis 9.00+ per drink  
 Ultra-Premium Brand Martini 10.50+ per drink

Single Malt Scotch 13.00+ per drink  
 Craganmore  
 Glenfiddich 1986  
 Glenkinchie Lowland  
 Glenlevit 12 Year  
 Highland Glenmorangie 10 Year  
 Highland Park  
 Laphroaig  
 Oban



## special cocktails



the houstonian catering  
wine cellar

Champagne and Sparkling Wines

Domaine Carneros by Taittinger Brut, Napa	76.00
G.H. Mumm Brut Cordon Rouge, Champagne, France, NV	86.00
Moët & Chandon Imperial Brut, Epernay	124.00
Mumm Napa Brut Rose, Napa Valley, California, NV	68.00
Perrier Jouët Grand Brut, Epernay, Champagne, France, NV	115.00
Poema Cava Brut, Spain, VN	42.00
Pol Roger Brut Reserve, Epernay, Champagne, France NV	138.00
Roederer Estate Brut, Anderson Valley	65.00
Ruinart Blanc de Blancs Brut, France	95.00
Torresella Prosecco, Italy, NV	56.00
Veuve Cliquot Yellow Label Brut, France, NV	98.00

Chardonnay

Duckhorn Vineyards, Napa Valley, California	78.00
Far Niente, Napa Valley	148.00
Ferrari-Carano, Alexander Valley	59.00
Gary Farrell Winery, Russian River Ranches, Sonoma Coast, California	65.00
Heitz Cellar, Napa Valley	98.00
Iron Horse Unoaked, Green Valley, Russian River	62.00
Joseph Drouhin Pouilly Fuisse, Burgundy, France	88.00
Louis Jadot, Bourgogne, France	54.00
Sonoma Cutrer, Russian River Ranches, Sonoma Coast	58.00
Stag's Leap, Napa Valley, California	86.00

Sauvignon Blanc & Pinot Grigio

Alois Lageder Pinot Grigio Porer, Sudtirool, Alto Adige, Trentino, Italy	56.00
Cliff Lede Family Wines Savugnon Blanc, Napa Valley, California	44.00
Domaine Delaporte Sancerre, France	64.00
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	52.00
Starmont Winery and Vineyards Sauvignon Blanc, Napa Valley, California	60.00
Terlato Family Vineyards Pinot Grigio, Colli Orientali del Friuli, Italy	49.00

Other White Wines and Rosés

Domaine M. Chapoutier Belleruche Rose, Cotes-du-Rhone, France	38.00
Duchman Family Winery Vermentino, Bingman Family Vineyard, Texas	37.00
Monchof Estate Riesling, Germany	53.00
Trimbach Gewürztraminer, Alsace, France	52.00
Terra d'Oro Moscato, California	37.00



the houstonian catering  
wine cellar

Pinot Noir

Beaux Freres, Willamette Valley	110.00
Boen, Russian River Valley, Sonoma County, California	56.00
Gary Ferrell Winery, Russian River Valley, California	65.00
Goldeneye by Duckhorn, Anderson Valley, California	134.00
Domaine Faiveley Mercurey, Bourgogne, France	75.00
Lucienne Smith Vineyard, Santa Lucia Highlands, California	92.00
Starmont Winery and Vineyards, Carneros, Carneros	68.00

Merlot

Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	65.00
Duckhorn Vineyards, Napa Valley, California	82.00
Newton Unfiltered, St. Helena, Napa Valley, California	72.00

Cabernet Sauvignon

Amici Cellars "Olema", California	55.00
Amici Cellars, Napa Valley, California	106.00
Beringer, Knights Valley, California	78.00
Casa Lapostolle Cuvee Alexandre, Apalta Vineyards, Colchagua Valley, Chile	68.00
Chappellet Vineyard, St. Helena, Napa Valley	132.00
Chateau Greysac Haut Medoc, Bordeaux, France	62.00
Far Niente Oakville, Napa Valley, 09	294.00
Mount Veeder, Napa Valley	89.00
Stags' Leap Winery, Napa Valley	124.00
Starmont Winery and Vineyards, Napa Valley	72.00

Other Interesting Reds

Duchman Family Winery Montepulciano, Oswald Vineyard, Texas	56.00
Duchman Family Winery Sangiovese, Salt Lick Vineyard, Texas	48.00
Rodney Strong Symmetry, Red Meritage, Alexander Valley California	128.00
Stag's Leap "Hands of Tim" Red Blend, Napa Valley, California	75.00
Trapiche Broquel Malbec, Argentina	52.00