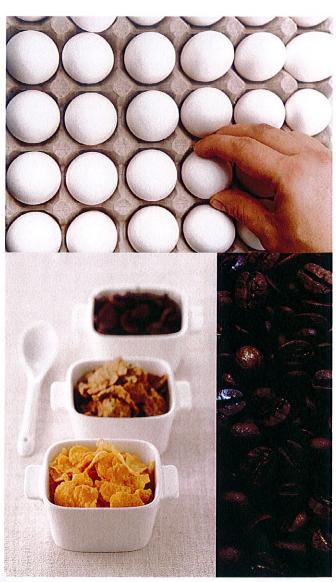
### **BREAKFAST**









HOUSTON - GREENWAY PLAZA

6 Greenway Plaza East · Houston, TX 77046 t. 713.629.1200 houstongreenwayplaza.doubletree.com



### CONTINENTAL BREAKFAST

#### **Continental Breakfast**

Assorted Fruit Juices
Sliced Seasonal Fruit and Assorted Berries
Freshly Baked Croissants, Danish and Muffins,
Butter, Margarine and Preserves
Freshly Brewed Gourmet Coffee
Specialty Teas
\$19 Per Person

#### **Deluxe Continental Breakfast**

Assorted Fruit Juices
Sliced Seasonal Fruit and Assorted Berries
Assorted Yogurt Parfait
Freshly Baked Croissants, Danish and Muffins,
Assorted Bagels with Cream Cheese
Butter, Margarine and Preserves
Assorted Cold Cereals with Whole Milk and Skim Milk
Freshly Brewed Gourmet Coffee
Specialty Teas
\$25 Per Person

Assorted Cold Cereals with Whole Milk and Skim Milk
Assorted Fruit Flavored Yogurts
Enhancements \$3 Per Person Per Item

Sausage & Biscuits
Fruit and Yogurt Parfaits
Egg Croissant Sandwiches:
(Ham & Cheddar, Sausage & Cheese, Bacon & Cheese)
Assorted Breakfast Burritos
Assorted Quiche
Enhancements \$4 Per Person Per Item

Based on a Maximum Service Time of 1.5 Hours



### PLATED BREAKFAST

#### Texan Scramble \$24 Per Person

Eggs Scrambled with Shredded Pork Carnitas,
Green Onions and Smoked Cheddar Cheese over Potato Hash

#### All American Breakfast \$23 Per Person

Fluffy Scrambled Eggs,
Herbed Yukon Gold Potatoes,
Two Sausage Links and Two Strips of Smoked Bacon

#### Classic Eggs Benedict \$24 Per Person

Poached Eggs, Canadian Bacon on an English Muffin
Hollandaise Sauce
Yukon Gold Potatoes

#### Texas Toast \$22 Per Person

Pecan Crusted Brioche French Toast, Maple Syrup Two Sausage Links or Two Smoked Strips of Bacon

All Breakfast Selections Include Orange Juice,
Assorted Breakfast Bakery Items, Butter, Margarine and Preserves
Freshly Brewed Gourmet Coffee and Specialty Teas



### BUFFET BREAKFAST

#### American Buffet \$26 Per Person

Fluffy Scrambled Eggs with Queso Fresco
Herbed Yukon Gold Potatoes
Buttermilk Biscuits and Country Gravy
Breakfast Sausage and Smoked Bacon
Individual Fruit Flavored Yogurts
Assorted Cold Cereals with Whole Milk and Skim Milk
Sliced Seasonal Fruit and Assorted Berries

#### Southwestern Style \$27 Per Person

Migas and Fluffy Scrambled Eggs
Assorted Flour and Corn Tortillas
Breakfast Sausage and Smoked Bacon
Potatoes with Sweet Peppers and Onions
House Made Salsa
Sliced Seasonal Fruit and Assorted Berries

#### **Enhancements \$10 Per Person**

**Omelet Station** 

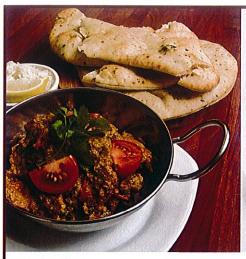
Prepared to Order with Choice of Ham, Bacon, Cheese, Sliced Mushrooms, Bell Peppers, Onions, Salsa, Tomatoes & Spinach

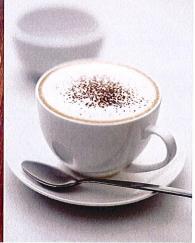
Waffle Station
Belgium Waffles with Fresh Berries, Whipped Cream, Pecans & Chocolate Shavings
Maple Syrup & Strawberry Syrup

All Breakfast Selections Include Assorted Fruit Juices, Assorted Breakfast Bakery Items, Butter, Margarine and Preserves Freshly Brewed Gourmet Coffee and Specialty Teas

Attendant Fee for all Enhancement Stations \$100

Minimum of 25 Guests is Required (\$100 Fee Applies if less than 25 Guests)









## **BREAKS**





HOUSTON - GREENWAY PLAZA

6 Greenway Plaza East · Houston, TX 77046 · t. 713.629.1200 houstongreenwayplaza.doubletree.com



### MORNING BREAKS

Minimum of 25 Guests Required

#### Just a Little Something \$10 Per Person

Assorted Sliced Fruit Breakfast Breads Freshly Brewed Gourmet Coffee Specialty Teas

#### Health Nut \$14 Per Person

Whole Fresh Fruit
Assorted Granola Bars
Strawberry and Banana Smoothies
Assorted Fresh Juices
Bottled Water

#### Power-Up \$14 Per Person

Whole Fresh Fruit
Assorted Granola and Power Bars
Dried Fruit and Granola
Individual Fruit Flavored Yogurts
Individual Smoothies
Red Bull Energy Drinks
Bottled Water

#### Coffee House \$16 Per Person

Whole Fresh Fruit
Chocolate Scones
Freshly Baked Breakfast Breads
Individual Smoothies
Assorted Bottled Fruit Juices
Assorted Soft Drinks
Bottled Water
Freshly Brewed Gourmet Coffee
Specialty Teas

#### **Morning Additions**

Individual Fruit Flavored Yogurts \$3 Each
Individual Fruit Flavored Yogurts with Granola \$4 Each
Fruit and Yogurt Parfaits \$4 Each
Individual Smoothies \$4 Each
Assorted Bagels and Cream Cheese \$30 Per Dozen
Assorted Breakfast Bakery Items \$30 Per Dozen
Egg, Ham and Cheese Croissants \$48 Per Dozen
Egg, Sausage and Cheese Biscuits \$48 Per Dozen
Scrambled Egg, Chorizo and Cheddar Burritos \$48 Per Dozen
Sausage Biscuits \$40 Per Dozen
Scrambled Egg and Cheese Tacos \$40 Per Dozen



### A LA CARTE OPTIONS

#### **Beverages**

Freshly Brewed Gourmet Coffee and Specialty Teas \$65 Per Gallon
Freshly Brewed Starbucks Coffee \$75 Per Gallon
Assorted Soft Drinks \$4 Each
Assorted Bottled Fruit Juices \$4 Each
Energy Drinks \$5 Each
Lemonade/Iced Tea \$45 Per Gallon
Strawberry Lemonade \$45 Per Gallon
House-Made Fruit Punch \$45 Per Gallon

#### **Bottled Water**

Spring Water \$3 Each Acqua Panna Water \$4 Each Sparkling Mineral Water \$4 Each

#### Goodies

Assorted Whole Fresh Fruits \$2 Per Piece
Individual Bags of Flavored and Plain Popcorn \$3 Per Bag
Potato and Tortilla Chips, Guacamole, House Made Salsa Fresco,
and Tomatillo Salsa \$5 Per Person
Deluxe Mixed Nuts \$5 Per Person
Freshly Baked Fudge Brownies \$38 Per Dozen
Freshly Baked Cookies \$38 Per Dozen
Granola Bars and Power Bars \$4 Each
Haagen Dazs Ice Cream Bars \$4 Each
Assorted Candy Bars \$3 Each
Assorted Individual Bags of Chips and Pretzels \$3 Each
Jumbo Warm Pretzels with Yellow and Stone Ground Mustard \$36 Per Dozen
Individual Bags of Peanuts and Trail Mix \$3 Each
Texas BBQ Spicy Peanuts \$30 Per Pound



### AFTERNOON BREAKS

#### Fiesta \$16 Per Person

Tri-Color Corn Tortilla Chips, Chili, Cheese Sauce,
Jalapeno Peppers, Shredded Cheddar Cheese,
Pico de Gallo and Guacamole
Churros with Cinnamon and Sugar
Sopapillas with Honey
Assorted Jarritos Soft Drinks
Bottled Water
Freshly Brewed Gourmet Coffee and Specialty Teas

#### Intermission \$15 Per Person

Freshly Popped Popcorn
Cracker Jacks
Assorted Favorite Movie Candies
Assorted Soft Drinks
Bottled Water
Freshly Brewed Gourmet Coffee and Specialty Teas

#### Smoothie Bar \$15.00 Per Person

Rejuvenating Fruit Smoothie Bar
Variety of Fruit Flavored and Low Fat Yogurts
Semi Frozen Mixed Blueberries, Raspberries and Strawberries
Peaches and Fresh Bananas
Peanut Butter
Quartered Oranges, Whole Apples and Bananas
Assorted Soft Drinks
Bottled Water
(minimum of 30 people and \$100.00 Attendant Fee)

All Breaks are Based on a Maximum Service Time of 1.5 Hours



### AFTERNOON BREAKS

#### Cookie Jar \$12 Per Person

Assorted House Baked Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
Chocolate Milk, Whole Milk, and Skim Milk
Assorted Soft Drinks
Bottled Water
Freshly Brewed Gourmet Coffee and Specialty Teas

#### Sundae Bar \$15 Per Person

Creamy Vanilla Bean and Chocolate Ice Cream
Hot Fudge, Caramel Sauce, Strawberry Sauce and Whipped Cream
Toppings: Crushed Oreo's, M&M's, Butterfingers,
Toasted Pecans and Maraschino Cherries
Root Beer Floats
Assorted Soft Drinks
Bottled Water

#### 7th Inning Stretch \$15 Per Person

Jumbo Warm Pretzels with Yellow and Stone Ground Mustard
Nacho Bar Including Tortilla Chips, Guacamole, House Made Salsa Fresca,
Spicy Cheese Sauce, Sour Cream and Sliced Jalapenos
Miniature Hot Dogs with Relish, Mustard and Onions
Cracker Jacks
Assorted Soft Drinks
Bottled Water

#### Chocoholic \$18 Per Person

Chocolate Covered Fruit
Chocolate Chunk Cookies
Chocolate Espresso Brownies
Chocolate Fondue with Marshmallows and Pound Cake
Assorted Soft Drinks
Bottled Water
Freshly Brewed Gourmet Coffee with Flavored Syrup

All Breaks are Based on a Maximum Service Time of 1.5 Hours



### ALL DAY BREAKS

The Richmond Package \$32 Per Person

#### **Continental Breakfast**

Assorted Chilled Fruit Juices
Assorted Breakfast Items, Butter, Margarine and Preserves
Seasonal Sliced Fresh Fruit and Berries
Freshly Brewed Gourmet Coffee and Specialty Teas

#### Mid-Morning

Assorted Granola Bars and Power Bars
Freshly Brewed Gourmet Coffee and Specialty Teas
Assorted Soft Drinks
Bottled Water

#### Afternoon

Assorted House Baked Cookies
Chocolate Chip, Oatmeal Raisin and Peanut Butter
Freshly Baked Fudge Brownies
Individual Bags of Chips and Pretzels
Freshly Brewed Gourmet Coffee and Specialty Teas
Assorted Soft Drinks
Bottled Water

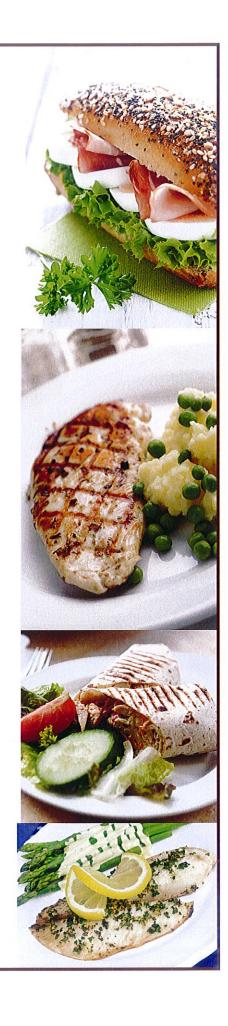
Freshly Brewed Coffee, Specialty Teas and Soft Drinks Replenished Throughout the Day

## LUNCH



HOUSTON - GREENWAY PLAZA

6 Greenway Plaza East · Houston, TX 77046 · t. 713.629.1200 houstongreenwayplaza.doubletree.com





# Soups, Salads, Desserts Chilled Lunches

Plated Luncheons Require a Three Course Minimum Please Select Soup or Salad, Entrée and Dessert

#### Soups

Roasted Tomato Basil Black Bean Soup with Cilantro Cream Smoked Chicken Tortilla Soup

#### Salads

Romaine Hearts with Parmigiano-Reggiano, Herbed Croutons Caesar Dressing

Organic Greens with Sun-Dried Tomatoes, Goat Cheese, Fried Pancetta Basil Raspberry Vinaigrette

Baby Arugula with Blueberries, Texas Pecans, Bleu Cheese Wild Flower Honey Vinaigrette

Southwest Cobb Salad with Black Beans, Queso Fresco, Roasted Corn, Crispy Jalapenos and Cherry
Tomatoes and Blue Cheese
Creamy Poblano Dressing

#### Desserts

Mango Panna Cota
Seasonal Fruit Sorbet and Berry Compote
White, Dark and Milk Chocolate Mousse Tower
Southern Bourbon Pecan Pie
Tiramisu
New York Cheesecake with Strawberries



# Soups, Salads, Desserts Chilled Lunches

#### **Chilled Entrees**

House Roasted Turkey Wrap \$21 Per Person Chipotle Wrap, Lime Aioli, Smoked Mozzarella, Bacon and Pico de Gallo

> Classic Shrimp Caesar Salad \$21 Per Person Chipotle Dressing and Tortilla Strips

Black and Bleu Salad \$25 Per Person
Iceberg and Romaine Lettuce, Marinated Grilled Flank Steak,
Bleu Cheese Crumbles, Plum Tomato, Curly Carrots and Balsamic Vinaigrette

Southwest Chicken Cobb Salad \$24 Per Person

Black Beans, Queso Fresco, Roasted Corn, Crispy Jalapeno and Cherry Tomatoes with Grilled Chicken

Creamy Poblano Dressing

All Luncheons Include Assorted Bread Basket, Freshly Brewed Gourmet Coffee and Specialty Teas



### PLATED LUNCHES

Chicken Roulade \$31 Per Person Sundried Tomato & Feta Cheese, Tomato Chutney

Pecan Encrusted Breast of Chicken \$31 Per Person Honey Butter Sauce

Slow Roasted Chicken \$31 Per Person Gnocchi, Spinach, Boursin Fondue and Tomato Basil Relish

**Beer Brined Pork Chop** \$33 Per Person Warm Potato Bacon Salad, Brown Sugar and Mustard Glaze

Roasted Garlic Chicken Breast \$31 Per Person
Fontina Cheese Mashed Potatoes, Rustic Pan Jus, Asparagus and Fennel Salad

Herb Crusted Stuffed Chicken \$31 Per Person Forest Mushroom, Mozzarella Cheese

**Grilled Salmon** \$34 Per Person
Thyme Butter, Sun-Dried Tomatoes and Leeks

**Grilled Beef Strip Loin** \$36 Per Person Roasted Pearl Onion, Pea Tendrils and Demi Glaze

#### CHOICE OF STARCH

Yukon Mashed Potatoes
Herbed Risotto
Mashed Sweet Potatoes
Roasted Fingerling Potatoes
Orzo pasta with Roasted Peppers
Au Gratin Potatoes
Wild Rice Pilaf
Quinoa with Lemon & English Peas



### LUNCH BUFFETS

Greenway Deli \$30 Per Person
Chef's Soup of the Day
Roasted Vegetable Pasta Salad
Creamy Potato Salad
Tomato, Cucumber and Onion Salad
Sliced Roast Beef, Smoked Turkey Breast, Hard Salami and Maple Glazed Ham
(Roasted Vegetables upon Request)
Cheddar, Provolone and Swiss Cheese
Green Leaf Lettuce, Pickles, Sliced Tomatoes and Red Onions
Creole Mustard, Pesto and Herbed Mayonnaise
Basket of Assorted Fresh Breads and Rolls
Assorted Individual Bags of Chips
Assorted Bakery Bars & Whole Fruit

#### Hot Sandwich Enhancement for Additional \$6 per Person (Choose One of the Following)

Thinly Sliced Deli Pastrami, Sweet and Sour Slaw, Stone Ground Mustard, and Swiss Cheese on an Italian Roll
Pan Seared Shaved Prime Rib, Grilled Onions and Peppers, Cheese Sauce on a Hoagie
Tangy Barbeque Pulled Pork and Creamy Slaw on Focaccia Bread

Build Your Own Burger \$30 Per Person
Field Greens with Kalamata Olives, English Cucumbers and Balsamic Vinaigrette
Creamy Cole Slaw
Fresh Angus Burgers or Turkey Burgers
(Vegetable Burgers upon Request)
Hot Dogs
Wheat and Kaiser Rolls

Sliced Cheddar Cheese and Swiss Cheese
Green Leaf Lettuce, Tomatoes, Onions and Pickles
Sautéed Portobello Mushrooms
Smoked Bacon
Ketchup, Mustard and Mayonnaise
Blackberry Fruit Cobbler
Blackout Torte

All Lunch Buffets Include Freshly Brewed Gourmet Coffee and Specialty Teas
All Buffet Lunches Require a Minimum of 25 People (\$100 Fee Applies if Less Than 25 Guests)



### LUNCH BUFFETS

Gourmet Wraps \$32 Per Person

Soup of the Day

Mixed Green Salad with Selection of Dressings

Seasonal Fruit Salad

Pre-Made Wraps to Include:

Southwest Caesar with Grilled Chicken

Applewood Turkey Breast , Bacon, Lettuce and Tomatoes with Aioli Portabella Mushroom, Avocado, Roasted Red Pepper, Iceberg Lettuce and Cucumber Spread on Brioche Assorted Chips

**Assorted Cup Cakes** 

Italian Hot Shoppe \$34 Per Person

Zuppa di Scarola

Caesar Salad with Parmigiano-Reggiano, Garlic Croutons and Caesar Dressing

Bocconcini and Marinated Tomato Salad

Panzanella Salad

Grilled Chicken with Artichokes and Capicola in Olive Oil

Meatballs in Rosemary Tomato Sauce with Asiago Cheese

Orzo Pasta with Garlic Oregano Butter

Fresh Seasonal Vegetables

Herb Focaccia Strips

Tiramisu and Italian Cream Cake

Big Easy Buffet \$36 Per Person

Chicken and Sausage Gumbo

Mixed Greens with Spiced Pecans

Sweet Potato Salad

Three Bean Salad

Grilled Chicken with Rouille Sauce

Blackened Redfish

Shrimp Etouffee

Macque Choux

Bourbon Chocolate Pecan Pie

Beignet with Expresso Ganache

All Lunch Buffets Include Freshly Brewed Gourmet Coffee and Specialty Teas
All Buffet Lunches Require a Minimum of 25 People (\$100 Fee Applies if Less Than 25 Guests)



### LUNCH BUFFETS

#### Down South \$34 Per Person

Chicken Noodle Soup
Iceberg Lettuce and Cherry Tomatoes with Thousand Island Dressing
Old Fashioned Macaroni Salad
Beef Pot Roast
Southern Fried Chicken
Mashed Potatoes with Butter
Braised Corn on the Cob
Warm Rolls and Butter
Apple Pie
Dark Chocolate Cake

#### Big As Texas \$36 Per Person

Chuck Wagon Chili
Texas Caviar Bean Salad with Cilantro Oil
Marinated Three Potato Salad
BBQ Smoked Beef Brisket with Caramelized Onion
Lone Star Chicken
Molasses Baked Beans
Jalapeno Cornbread Muffins and Buttermilk Biscuits
Apple Cobbler
Bread Pudding with Bourbon Caramel Sauce and Vanilla Ice Cream

Tex Mex \$35 per Person

Tortilla Soup, Pepper Jack Cheese
Jicama, Cucumber and Pepper Slaw
Chicken and Beef Fajitas

Flour Tortillas, Shredded Lettuce, Shredded Cheddar Cheese, Pico De Gallo,
Guacamole and Sour Cream
Green Chili Enchiladas
Spanish Rice
Refried Beans
Key Lime Pie and Tres Leches Cake

All Lunch Buffets Include Freshly Brewed Gourmet Coffee and Specialty Teas
All Buffet Lunches Require a Minimum of 25 People (\$100 Fee Applies if Less Than 25 Guests)



### BOXED LUNCHES

#### Boxed Lunches To Go \$24 Per Person

Your Choice of One Sandwich Per Box

#### **Smoked Turkey**

Vine Ripe Tomato, Lettuce and Baby Swiss on Croissant

#### **Roast Beef**

Caramelized Onion, Shredded Lettuce, Tomato and Boursin Cheese on Focaccia Kaiser

#### **Grilled Portobello**

Lettuce, Red Onion and Roasted Peppers with Italian Dressing in a Tortilla Wrap

#### Choice of:

Vegetable Pasta Salad Potato Salad Potato Chips

#### Choice of:

Doubletree Chocolate Chip Cookie Chocolate Chunk Brownie

Iced Tea, Bottled Water and Soft Drinks Included

All To Go are Stylishly Presented in Convenient Packaging
All To Go Also Include Whole Fresh Fruit and Pre-Packaged Mayonnaise and Mustard





### RECEPTION





HOUSTON - GREENWAY PLAZA

6 Greenway Plaza East · Houston, TX
77046
t. 713.629.1200
houstongreenwayplaza.doubletree.com



## HORS D'OEUVRES & DISPLAYS

#### Cold Hors d' Oeuvres Per Dozen

Antipasto Skewers \$48

Prosciutto Wrapped Fig with Port Syrup Spoon \$48
 Mini Caesar Chopped Salad \$48

Ahi Tuna and Asian Slaw on Wonton Crisp \$48
 Smoked Salmon and Topika Caviar \$48
 Gazpacho Shrimp Shooters \$48
 Mango Curry Crab on Toast Points \$48

Southwest Chicken Salad in a Bouchee Cup \$60
 Iced Jumbo Shrimp, Romoularde Sauce \$48

#### **Chilled Displays**

Market Vegetable Display \$7 Per Person Vegetable Harvest with Ranch Dip and Balsamic Vinaigrette

Artisan Cheese Display \$10 Per Person
Combination of Domestic and Imported Cheeses
Displayed with a Basket of
Focaccia Strips, Herb Sourdough,
Water Crackers and Vegetable Chips

Market Fruit Display \$9 Per Person
Sliced Seasonal Fresh Fruits and Assorted Berries

Antipasto \$8 Per Person
Salami, Prosciutto, Capicola, Marinated Artichoke
Hearts, Mozzarella, Provolone, Plum Tomatoes,
Olives, Roasted Peppers, Pickled Vegetables,
Baguettes and Assorted Crackers

#### Hot Hors d' Oeuvres Per Dozen

Artichoke Goat Cheese Fritter \$48 Vegetable Spring Roll with Sweet & Sour Sauce \$48 Chicken Quesadilla Square with Salsa \$48 Feta and Spinach Wrapped Phyllo Dough \$48 Assorted Mini Quiches (Spinach, Cheese & Vegetable) \$48 Vegetable Potsticker with Soy Dipping Sauce \$48 Chipotle Chicken Satay \$48 Pecan Crusted Chicken Tender \$48 Miniature Beef Wellington \$48 Rustic Crab Cake with Dill Remoulade \$48 Chorizo Sausage and Cheese Spring Roll \$48 Coconut Shrimp with Mango Marmalade \$60 Bacon Wrapped Scallop \$60 Tempura Shrimp, Tai Chili Sauce \$48



### CARVING STATIONS

#### Peppered New York Strip Loin of Beef \$300

Serves 45 People
Tarragon Dijon Mustard and Marsala Gravy with Onion Rolls

#### Lemon Thyme Loin of Pork \$275

Serves 50 People
Roasted Shallot Demi Glaze and Apple Cider Reduction with Honey Cornbread

#### **Rosemary Roasted Tenderloin of Beef** \$325

Serves 20 People
Roasted Garlic, Burgundy Demi Glaze and Chipotle Tomato Mayonnaise
Ciabatta Bread

#### Whole Roasted Turkey Breast Carvery \$225

Serves 35 People Cranberry Orange Relish and Giblet Gravy with Buttermilk Biscuits

> Hoisin BBQ Salmon \$225 Serves 15 People

**Honey Glazed Pit Ham** \$225

Serves 50 People
Creole Mustard with Buttermilk Biscuits

Oven Roasted Prime Rib of Beef \$300 Served 25 People

Carving Fee of \$150 Per Station Applies (One Attendant Per 100 Guests)



## RECEPTION STATIONS

#### Taco Station \$16 Per Person

Cilantro, Red Onion, Roasted Tomato Salsa, Tortillas, Avocado, Himaca,
Marinated Vegetables???????

Corn & Flour Tortillas

Fish & Grilled Talapia

#### Caesar Salad Station \$12 Per Person

Romaine Hearts, Grilled Shrimp, Grilled Chicken, Grated Parmigiano-Reggiano, Caesar Dressing and Herbed Croutons

#### Martini Potato Bar \$12 Per Person

Mashed Sweet Potatoes and Yukon Gold Potatoes Sour Cream, Onions, Smoked Bacon Bits, Cheddar Cheese, Bleu Cheese, Roasted Mushrooms and Caramelized Onions Add Chicken \$3, Shrimp \$4 or Beef \$5

#### Taqueria Station \$16 Per Person

Marinated Beef or Chicken Fajitas Served with Flour Tortillas, Queso Fresco, Avocado, Sliced Onion, Cilantro, Sour Cream and Roasted Salsa

#### Mini Burger Station \$14 Per Person

Assortment of Angus Beef, Turkey and Salmon Burgers on Buns (Two Burgers Per Person)
Accompanied with Lettuce, Tomato, Red Onion, Pickles, Ketchup,
Mayonnaise, Mustard and Terra Chips

#### Pasta Fortunato \$16 Per Person

Lobster Ravioli and Cheese Tortellini with Basil Cream and Roasted Tomato Sauce, Parmigiano-Reggiano, Artichokes, Grilled Eggplant and Italian Breads

Station Attendant \$150 Fee Per Station if requested
Minimum of 50 Guests Required
Full Event Attendance Must be Guaranteed



## RECEPTION STATIONS

HOUSTON - GREENWAY PLAZA

#### Macaroni Cheese Station \$12 Per Person

Bacon, Peas, Truffle Oil, Cheddar Cheese, Chives & Roasted Peppers Add Chicken \$3 or Lobster \$5

#### Traditional Pasta Station \$14 Per Person

Penne and Angel Hair Pastas with Marinara Sauce and Alfredo Sauce Mushrooms and Peas and Garlic Bread Add: Chicken \$3, Shrimp \$4 or Italian Sausage \$2

#### Bruschetta Station \$12 Per Person

Roasted Red Pepper Hummus, Tomato Provencal, Black Olive Tapenade Caramelized Onion Jam Proscuitto, Salami Whole Grain Dijon, Artisan Bread and Grissini Sticks

#### Risotto Station \$14 Per Person

Proscuitto, Diced Chicken, Itealian Saisage, Asparagus Tips, Sun Dried Tomatoes, Pesto, Garlic, Pine Nits and Parmesan Cheese

#### Martini Salad Station \$12 Per Person

Southwestern Caesar, Romaine Lettuce, Tri Colored Tortilla Strips Queso Fresco, Black Beans, Roasted Corn Southwest Caesar Dressing

#### Bananas Foster \$10 Per Person

Bananas sauteed with DarK Rum, Brown Sugar and Vanilla Served on a Miniature Belgium Waffle Vanilla Bean Ice Cream

Viennese Station \$9 Per Person

A Variety of Cakes and Miniature French Pastries,
Napoleons, Fruit Tarts, Eclairs
Chocolate Covered Strawberries

#### Deluxe Coffee Station \$12 Per Person

Freshly Brewed Gourmet Coffee, Tazo Teas
Assorted Flavored Syrups

Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange Zest

Chocolate dipped spoons and Biscotti

A Customary 24% Taxable Service Charge and Sales Tax will be Applied to Prices DOUBLETREE BY HILTON HOUSTON GREENWAY PLAZA

6 Greenway Plaza East · Houston, TX 77046 · t. 713.629.1200 · houstongreenwayplaza.doubletree.com

## DINNER





HOUSTON - GREENWAY PLAZA

6 Greenway Plaza East
Houston, TX 77046
t. 713.629.1200
houstongreenwayplaza.doubletree.com



### Soups, Salads Desserts

All Dinner Selections are Served with Your Choice of Soup or Salad, Dessert, Warm Rolls and
Butter

Freshly Brewed Gourmet Coffee and Specialty Teas

#### Soups

Smoked Chicken Tortilla with Pepper Jack Cheese Cream of Tomato Basil Black Bean Soup, Cilantro Cream Lobster Brandy Bisque and Vanilla Bean Crouton

#### Salads

Romaine Hearts with Parmigiano-Reggiano and Herbed Croutons
Caesar Dressing

Southwest Cobb Salad with Black Beans, Queso Fresco, Roasted Corn Crispy Jalapeno and Cherry Tomatoes

Creamy Poblano Dressing

Baby Spinach with Red Onion, Sliced Almonds and Portobello Mushrooms
Prickly Pear Vinaigrette

Iceberg Wedge with Chopped Bacon, Red Onion, Tomatoes and Crumbled Bleu Cheese Creamy Ranch Dressing

> Baby Argula Salad with Blueberries, Texas Pecans, Bleu Cheese Wild Flower Honey Vinaigrette

#### Desserts

Mango Pannacota Texas Key Lime Pie White, Dark and Milk Chocolate Tower on a Painted Plate Tiramisu Crème Brulee Cheesecake



# PLATED DINNERS

Herb Roasted Chicken Breast \$35 Per Person Truffle Poultry Au Jus

Stuffed Breast of Chicken \$38 Per Person
Forest Mushrooms and Fresh Mozzarella with Basil Cream Sauce

EggPlant Parmesan \$33 Per Person

Grilled Pork Chops \$39 Per Person Andouille Gravy

Herb Crusted Salmon \$36 Per Person Lemon Thyme Butter

Herb Scented Rib Eye \$43 Per Person Roasted Garlic Demi

Grilled Peppered Bacon Wrapped Tenderloin \$48 Per Person Candied Cippolini Demi

Chicken and Salmon \$46 Per Person
Herb Roasted Boneless Breast of Chicken and Pesto Crusted Salmon

Petite Filet Mignon and Butter Poached Sea Bass \$54 Per Person Whiskey Demi Glaze

Filet of Beef and Shrimp \$52 Per Person

Red Wine Roasted Short Rib \$42 Per Person Cabernet Pan Gray

All Entrees are Served with Seasonal Vegetables

Choice of Starch

Parmesan Truffle Risotto

Dried Tomato Orzo
Creamy Mashed Potatoes

Mashed Sweet Potatoes

Roasted Fingerling Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Quinoa with Lemon & English Peas



### DINNER BUFFETS

Tejas Barbeque \$40 Per Person
Chopped Salad of Iceberg and Romaine Lettuce
Hard Boiled Eggs, Tomato, Cheddar Cheese, Bacon and Red Onion
with Ranch and Thousand Island Dressings
Yukon Gold Potato Salad
Ancho Spiced Roasted Chicken
Jack Daniels Barbeque Spare Ribs
Boiled Corn on the Cob
Ranchero Beans
Jalapeno Corn Cakes and Buttermilk Biscuits
Apple Cobbler with Vanilla Bean Ice Cream
Bourbon Pecan Pie

South of the Border \$46 Per Person
House Made Tortilla Soup with Tortilla Strips
Three Bean Salad with Cilantro
Corn Husk Steamed Pork Tamales
Cheese Enchiladas, Cumin Gravy
Shrimp, Chicken and Beef Fajitas
Flour Tortillas, Roasted Salsa, Guacamole, Sour Cream, Shredded Cheese,
Jalapenos and Julienne Lettuce
Spanish Rice
Sopapillas with Honey
Carmel Flan
Tres Leches Cake

All Dinner Buffets Include Freshly Brewed Gourmet Coffee and Specialty Teas Minimum of 25 Guests (\$100 Fee Applies if Less than 25 Guests)

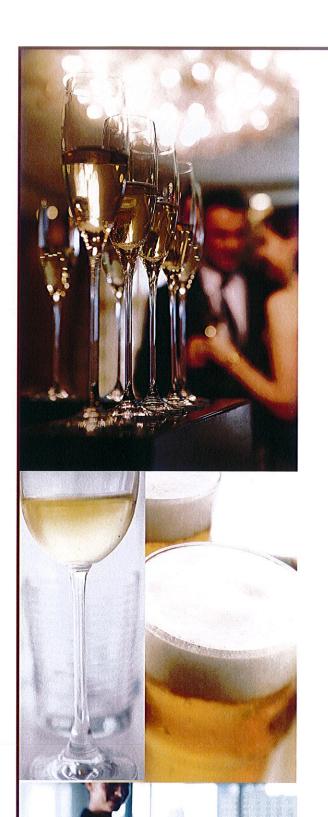


### DINNER BUFFETS

Italian Buffet \$46 Per Person
Sliced Tomatoes and Mozzarella Cheese Salad
Penne Pasta, Roasted Vegetables with Oregano Vinaigrette
Chicken Marsala filled with Cheese & Mushrooms
Snapper with Olives, Lemon, Sundried Tomatoes & Artichokes
Beef Tenderloin, Aged Balsamic Demi Glaze
Truffled Mushroom Risotto
Roasted Petite Vegetables
Garlic Bread
Tiramisu, Italian Cream Cake
Fruit Tarts marinated in Italian Liquor

The Greenway Buffet \$48 Per Person
Mixed Greens with Oregano Vinaigrette
Cucumber and Roasted Peppers with Olives
Chicken Romano with Shaved Prosciutto, Pine Nuts and Tomato Oil
Herb Crusted Salmon withLemon Caper Sauce
Marinated Beef Tenderloin with Crimini Mushrooms and Roasted Shallots
Olive Oil Infused Orzo with Feta Cheese and Bell Peppers
Grilled Garden Vegetables in Balsamic Vinaigrette
Foccacia Toast Points
Assorted Miniature Dessert

All Dinner Buffets Include Freshly Brewed Gourmet Coffee and Specialty Teas Minimum of 25 Guests (\$100 Fee Applies if Less than 25 Guests)



### **BEVERAGES**



HOUSTON - GREENWAY PLAZA

6 Greenway Plaza East · Houston, TX 77046 t. 713.629.1200 houstongreenwayplaza.doubletree.com



### **CASH BARS**

Standard Cocktails \$9.25 Per Drink
New Amsterdam Vodka, Early Times Bourbon, Grants Scotch, New Amsterdam Gin
Canadian Club Whiskey, Jose Cuervo Tequila, Don Q Rum, Hennessy VS Cognac

Premium Cocktails \$10.50 Per Drink
Absolut Vodka, Beefeater Gin, Jack Daniels Bourbon, VO Whiskey
Chivas 12 Scotch, Corozon Silver Tequila, Bicardi Rum, Hennessy VS Cognac

Top Shelf Cocktails \$12.00 Per Drink
Stolichnaya Vodka, Boodles Gin, Gentleman Jack Bourbon, MaCallan 12 Scotch,
Crown Royal Canadian Whiskey, Maestro Doebel Tequila, Brugal Rum, Hennessy VS Cognac

The DoubleTree House Wine \$9.25 Per Glass
Canyon Road Cabernet, Canyon Road Chardonnay, Beringer White Zinfandel

Cordials \$11.00 Per Drink di Saronno Amaretto, Bailey's Irish Cream, Cointreau, Chambord, Meletti Sambuca Drambuie, Grand Marnier, Kahlua, Southern Comfort

> **Specialty Beers** \$7.50 Per Bottle Heineken, Samuel Adams Boston Lager, Corona Extra, Shiner Bock

**Domestic Beers** \$6.25 Per Bottle Budweiser, Bud Light, Miller Light, Coors Light, O'Doul's (non-alcoholic)

**Soft Drinks and Sparkling Water** \$5 Per Drink Variety of Soft Drinks, Ginger Ale and Pellegrino



### **HOST BARS**

#### Standard Cocktails \$7.50 Per Drink

New Amsterdam Vodka, Early Times Bourbon, Grants Scotch, New Amsterdam Gin Canadian Club Whiskey, Jose Cuervo Tequila, Don Q Rum, Hennessy VS Cognac

#### Premium Cocktails \$8.50 Per Drink

Absolut Vodka, Beefeater Gin, Jack Daniels Bourbon, VO Whiskey Chivas 12 Scotch, Corozon Silver Tequila, Bicardi Rum, Hennessy VS Cognac

#### Top Shelf Cocktails \$10.50 Per Drink

Stolichnaya Vodka, Boodles Gin, Gentlemen Jack Bourbon, MaCallan 12 Scotch, Crown Royal Canadian Whiskey, Maestro Doebel Tequila, Brugal Rum, Hennessy VS Cognac

#### The DoubleTree House Wine \$7.25 Per Glass

Canyon Road Cabernet, Canyon Road Chardonnay, Beringer White Zinfandel

#### Cordials \$9.25 Per Drink

di Saronno Amaretto, Bailey's Irish Cream, Cointreau, Chambord, Meletti Sambuca, Drambuie, Grand Marnier, Kahlua, Southern Comfort

#### Specialty Beers \$6 Per Bottle

Heineken, Samuel Adams Boston Lager, Corona Extra, Shiner Bock

#### Domestic Beers \$5 Per Bottle

Budweiser, Bud Light, Miller Light, Coors Light, O'Doul's (nonalcoholic)

#### **Soft Drinks and Sparkling Water** \$4 Per Drink

Variety of Soft Drinks, Ginger Ale and Pellagrino

Bartender Fee of \$100 Each and Cashier Fee of \$100 Each Required



### **WINE LIST**

#### Sparkling and Blush Wines

J.P. Chenet, Brut, South of France \$48 J.P. Chenet, Rose , South of France \$48 Moet & Chandon , Champagne, France \$90 Bocelli, Prosecco, Veneto, Italy \$54 Villa Rosa, Moscato , Piedmont, Italy \$50

#### Whites

Canyon Road, Chardonnay, California \$32
Canyon Road, Pinot Grigio, California \$32
Cupcake, Chardonnay, California \$36
Clifford Bay Sauvignon Blanc, New Zealand \$34
Centine, White Blend, Tuscany \$36
Banfi Le Rime, Pinot Grigio, Italy \$38
Cliff Hanger Pinot Grigio, Monterrey County, California \$42
Hess "Shirttail" Chardonnay \$44
DeMartino Estate Sauvignon Blanc, Chili \$54
La Crema, Pinot Grigio, Central Coast, California \$68
Sonoma Ckutrer RRR Chardonnay, Sonoma Coast, California \$68

#### Reds

Canyon Road, Merlot, California \$32
Canyon Road, Cabernet Sauvignon, California \$32
Campobello, Chianti Tuscan, Italy \$36
Julia James, Pinot Noir, Central Valley, California \$40
Three Rivers, Red Blend \$44
Liberty School, Cabernet Sauvignon, Paso Robles, California \$46
Peter Lehman, Shiraz, Barossa Valley, Autralian \$50
Trapiche, Malbec, Mendola, Argentina \$51
Spellbound, Cabernet Sauvignon, Central California \$52
Two Angels, Petite Syrah Lake County, California \$58
Bone Shaker, ZinfandelSierra Foothills, California \$60
St Francis, Merlot, Sonoma County, California \$68

Priced Per Bottle