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**PRIVATE DINING MENUS**

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**APRIL 2022**





# Hors D'oeuvres

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## PRICE BASED ON 10 PIECES

### APPETIZERS


Hearsay Wagyu Beef Slider	\$30
Substitute Impossible "Meat"	+\$15
Wagyu Meatballs	\$30
Substitute Impossible "Meat"	+\$15
Grilled Chicken Slider	\$25
Fried Chicken Tenders with Honey Mustard	\$20
Seared Ahi Tuna Bites*	\$40
Mini Crab Cakes	\$45
Filet and Vegetable Skewers*	\$45
Mac & Cheese Balls	\$24
Caprese Salad Skewer	\$20
Smoked Salmon Crostini	\$36
Tomato Basil Bruschetta	\$20
Deviled Eggs	\$20

### PLATTERS

Assortment Cheese Platter	\$45
Charcuterie Platter	\$60

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VEGETARIAN MENU ALSO AVAILABLE. WE WELCOME THE OPPORTUNITY TO QUOTE CUSTOMIZED MENUS.

(\*) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | **GF** Gluten Free |  Vegetarian

# Brunch \$32/pp

## Two Courses SOUP / SALAD, ENTRÉE

### Soup/Salad

CHOOSE 2 OPTIONS

#### Roasted Poblano Soup **GF**

#### Hearsay Clam Chowder

bacon, chive, corn, potato

#### House Salad **GF**

mixed greens, tomato, carrots, cucumber,  
sweet sherry vinaigrette

#### Chopped Salad **GF**

cucumber, tomato, boiled egg, cabbage,  
romaine, blue cheese, bacon, onion,  
herb vinaigrette

#### Deviled Eggs & Candied Bacon

chive and paprika deviled eggs with spicy  
candied applewood smoked bacon crumbles



### Entrée

CHOOSE 3 OPTIONS

#### Jumbo Bacon Wrapped Shrimp & Grits

stuffed with crab, jalapeño and mozzarella,  
smoked gouda grits, Creole sauce

#### Hearsay Fried Chicken & Waffle

crispy fried chicken, Belgian waffle,  
buttered maple syrup

#### Bread Pudding French Toast

choice of blackberry, strawberry or candied pecan  
topping and whipped butter

#### Brunch Steak and Eggs\* **GF**

Hanger steak, choice eggs, fried potato hash

#### Texas Omelet **GF**

smoked brisket, cheddar, jalapeños, pico de gallo,  
avocado, mixed greens, smoked gouda grits,  
fried potato hash

#### Farmer's Omelet & Mixed Greens **GF**

spinach, mushrooms, tomato, mozzarella, sherry  
vinaigrette, pickled onions, fried potato hash

#### Chicken Chilaquiles Verdes\* **GF**

spicy roasted tomatillo salsa, corn chips,  
pickled onions, avocado, queso fresco, crema,  
cilantro, fried egg



### Dessert Extra \$7/pp

#### Hearsay's Bread Pudding

vanilla bean ice cream,  
caramel sauce

#### Warm Chocolate Brownie

vanilla bean ice cream,  
caramel sauce


#### Espresso Chocolate Mousse

whipped cream, wafer cookie



### Muffin Basket Extra \$3/pp

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# Lunch \$30/pp

## Two Courses STARTER, ENTRÉE

### Starter

CHOOSE 2 OPTIONS

#### Roasted Poblano Soup **GF**

#### Hearsay Clam Chowder

bacon, chive, corn, potato

#### House Salad **GF**

mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

#### Chopped Salad **GF**

cucumber, tomato, boiled egg, cabbage, romaine, blue cheese, bacon, onion, herb vinaigrette

#### Cheesesteak Egg Rolls (2)

smoked brisket, bell pepper, cheddar, sweet chili sauce



### Entrée

CHOOSE 3 OPTIONS

#### Hearsay Cheeseburger\*

Wagyu beef, cheddar, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary and parmesan fry mix  
- Impossible "Meat" substitution available

#### Chicken Sandwich

##### Choice of Crispy or Grilled

focaccia, lettuce, mozzarella, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary and parmesan fry mix

#### Wagyu Dog

##### Grilled Bun or Jalapeño Cornbread Battered

gouda mac and cheese, rosemary and parmesan fry mix

#### Blackened Redfish Tacos **GF**

corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole

#### Crunchy Ahi Tuna Tacos\*

ginger cilantro slaw, ponzu, avocado, gochujang aioli, street corn casserole

#### Chicken Milanese

panko crusted, tomato, capers, artichoke, garlic blistered green beans, lemon cream sauce

#### Pasta Primavera

fettuccini, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan, olive oil


#### East Coast Cedar Planked Salmon\* **GF**

smoked gouda grits, bacon Brussels sprouts, lemon-dill sauce



**SOFT DRINK OR TEA INCLUDED**

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# Lunch \$40/pp

## Three Courses STARTER, ENTRÉE, DESSERT

### Starter

CHOOSE 2 OPTIONS

#### Roasted Poblano Soup **GF**

#### Hearsay Clam Chowder

bacon, chive, corn, potato

#### Wagyu Meatballs (6)

ground beef, spicy tomato sauce, mozzarella, parmesan, grilled crostini

#### Buffalo Shrimp (6)

lightly fried, blue cheese, chive, ranch

#### Avocado & Cucumber Salad **GF**

sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

#### Chopped Salad **GF**

cucumber, tomato, boiled egg, cabbage, romaine, blue cheese, bacon, onion, herb vinaigrette



### Entrée

CHOOSE 3 OPTIONS

#### Hearsay Cheeseburger\*

Wagyu beef, cheddar, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary and parmesan fry mix

- Impossible "Meat" substitution available

#### Redfish Sandwich

##### Choice of Crispy or Grilled

focaccia, cole slaw, rosemary and parmesan fry mix

#### Jumbo Bacon Wrapped Shrimp & Grits

stuffed with crab, jalapeño and mozzarella, smoked gouda grits, Creole sauce

#### Blackened Redfish Tacos **GF**

corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole

#### Crunchy Ahi Tuna Tacos\*

ginger cilantro slaw, ponzu, avocado, gochujang aioli, street corn casserole

#### Chicken Milanese

panko crusted, tomato, capers, artichoke, garlic blistered green beans, lemon cream sauce

#### Hearsay Bistro Steak\* **GF**

Shiner Braised Short Rib, caramelized onion, smoked gouda grits, bacon Brussels sprouts

#### Shrimp and Sausage Fettuccini

sautéed shrimp, jalapeño sausage, cherry tomato, Creole Sauce

#### Fettuccini & "Meatballs"

Impossible meatballs, spicy tomato sauce, parmesan



### Dessert

CHOOSE 1 OPTION

#### Hearsay's Bread Pudding

vanilla bean ice cream, caramel sauce

#### Warm Chocolate Brownie

vanilla bean ice cream, caramel sauce

#### Espresso Chocolate Mousse


whipped cream, wafer cookie



**SOFT DRINK OR TEA INCLUDED**

**Artisan Bread Board Extra \$3/pp**

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# Dinner \$48/pp

## Three Courses

SOUP/SALAD, ENTRÉE, DESSERT

## Soup/Salad

### CHOOSE 2 OPTIONS

#### Roasted Poblano Soup **GF**

#### Hearsay Clam Chowder

bacon, chive, corn, potato

#### House Salad **GF**

mixed greens, tomato, carrots, cucumber, sweet  
sherry vinaigrette

#### Chopped Salad **GF**

cucumber, tomato, boiled egg, cabbage, romaine,  
blue cheese, bacon, onion, herb vinaigrette



## Entrée

### CHOOSE 3 OPTIONS

#### Chicken Milanese

panko crusted, tomato, capers, artichoke, garlic  
blistered green beans, lemon cream sauce

#### Hearsay Bistro Steak\* **GF**

Shiner Braised Short Rib, caramelized onion,  
smoked gouda grits, bacon Brussels sprouts

#### Jumbo Bacon Wrapped Shrimp & Grits

stuffed with crab, jalapeño and mozzarella,  
smoked gouda grits, Creole sauce

#### Shrimp and Sausage Fettuccini

sautéed shrimp, jalapeño sausage, cherry tomato,  
Creole Sauce

#### Crab Crusted Redfish

red pepper coulis, garlic blistered green beans,  
lemon butter sauce

#### East Coast Cedar Planked Salmon\* **GF**

smoked gouda grits, bacon Brussels sprouts,  
lemon-dill sauce

#### Grilled Pork Chop

smoked gouda grits, bacon Brussels sprouts,  
Tobacco onions, Creole mustard cream sauce

#### Pasta Primavera

fettuccini, fresh tomato, zucchini, yellow squash,  
artichoke, mushroom, parmesan, olive oil



## Dessert

### CHOOSE 1 OPTION

#### Hearsay's Bread Pudding

vanilla bean ice cream, caramel sauce

#### Warm Chocolate Brownie

vanilla bean ice cream, caramel sauce

#### Espresso Chocolate Mousse

whipped cream, wafer cookie



**Artisan Bread Board Extra \$3/pp**

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# Dinner \$55/pp

## Three Courses

SOUP/SALAD, ENTRÉE, DESSERT

## Soup/Salad

### CHOOSE 2 OPTIONS

#### Roasted Poblano Soup **GF**

#### Hearsay Clam Chowder

bacon, chive, corn, potato

#### House Salad **GF**

mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

#### Avocado & Cucumber Salad **GF**

sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

#### Chopped Salad **GF**

cucumber, tomato, boiled egg, cabbage, romaine, blue cheese, bacon, onion, herb vinaigrette



## Entrée

### CHOOSE 3 OPTIONS

#### Filet Mignon\* **GF**

6oz Filet, herb butter, garlic mashed potatoes, garlic blistered green beans

#### Angus Ribeye Steak\* **GF**

12oz Ribeye, herb butter, garlic mashed potatoes, bacon Brussels sprouts

#### Hanger Steak and Shrimp

7oz Sliced Hanger Steak, sautéed shrimp, mashed potatoes and garlic blistered green beans

#### Shrimp and Sausage Fettuccini

sautéed shrimp, jalapeño sausage, cherry tomato, Creole Sauce

#### Crab Crusted Redfish

red pepper coulis, garlic blistered green beans, lemon butter sauce

#### East Coast Cedar Planked Salmon\* **GF**

smoked gouda grits, bacon Brussels sprouts, lemon-dill sauce

#### Grilled Pork Chop

smoked gouda grits, bacon Brussels sprouts, Tobacco onions, Creole mustard cream sauce

#### Fettuccini & “Meatballs”

Impossible meatballs, spicy tomato sauce, parmesan



## Dessert

### CHOOSE 1 OPTION

#### Hearsay’s Bread Pudding

vanilla bean ice cream, caramel sauce

#### Warm Chocolate Brownie


vanilla bean ice cream, caramel sauce

#### Espresso Chocolate Mousse

whipped cream, wafer cookie



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# Dinner \$65/pp

## Four Courses

TABLE APPETIZERS, SOUP/SALAD, ENTRÉE, DESSERT

### Table Appetizers

CHOOSE 1 OPTION

#### Cheesesteak Egg Rolls

smoked brisket, bell pepper, cheddar, sweet chili sauce

#### Wagyu Meatballs

ground beef, spicy tomato sauce, mozzarella, parmesan, grilled crostini

#### Kung Pao Shrimp & Calamari

lightly fried calamari, shrimp, jalapeño, bell pepper, bean sprouts

#### Spinach, Jalapeño & Artichoke Dip AGF

toasted sourdough bowl

#### Texas Charcuterie Board

Bavarian pretzel, sliced brisket, prosciutto, jalapeño sausage, seasonal cheese, fruit, nuts, olives, cheese sauce, grain mustard, tortilla chips



### Soup/Salad

CHOOSE 2 OPTIONS

#### Roasted Poblano Soup GF

#### Hearsay Clam Chowder

bacon, chive, corn, potato

#### House Salad GF

mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

#### Avocado & Cucumber Salad GF

sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

#### Chopped Salad GF

cucumber, tomato, boiled egg, cabbage, romaine, blue cheese, bacon, onion, herb vinaigrette



### Entrée

CHOOSE 3 OPTIONS

#### Chicken Milanese

panko crusted, tomato, capers, artichoke, garlic blistered green beans, lemon cream sauce

#### Hearsay Bistro Steak\* GF

Shiner Braised Short Rib, caramelized onion, smoked gouda grits, bacon Brussels sprouts

#### Jumbo Bacon Wrapped Shrimp & Grits

stuffed with crab, jalapeño and mozzarella, smoked gouda grits, Creole sauce

#### Pasta Primavera

fettuccini, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan, olive oil

#### Crab Crusted Redfish

red pepper coulis, garlic blistered green beans, lemon butter sauce

#### East Coast Cedar Planked Salmon\* GF

smoked gouda grits, bacon Brussels sprouts, lemon-dill sauce

#### Grilled Pork Chop

smoked gouda grits, bacon Brussels sprouts, Tobacco onions, Creole mustard cream sauce



**Artisan Bread Board Extra \$3/pp**  
**Steak Upgrade Ribeye/Filet +\$10/pp**

### Dessert

CHOOSE 1 OPTION

#### Hearsay's Bread Pudding

vanilla bean ice cream, caramel sauce

#### Warm Chocolate Brownie

vanilla bean ice cream, caramel sauce

#### Espresso Chocolate Mousse

whipped cream, wafer cookie



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# HEARSAY MARKET SQUARE

DOWNTOWN HOUSTON

## Semi-Private Loft

Overlooking the main dining area, this secluded setting allows you and your guests to observe the bustling crowd below while enjoying the privacy of your own intimate space.

**Seated Capacity: 40 | Cocktail Reception: 65**

## Main Dining Area

Featuring a grand chandelier and mirrored wall reflecting the spaces' signature hanging industrial light fixtures, our eclectic décor will enchant your guests and set the scene for an occasion they won't soon forget.

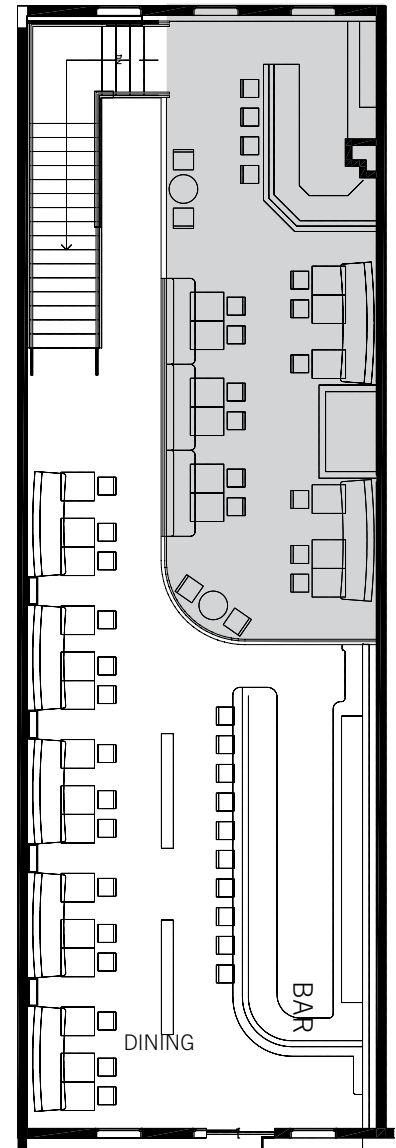
For those interested in a more exclusive affair, the entire Hearsay Market Square may be reserved for your private event.

**Seated Capacity: 40 | Cocktail Reception: 80**

**Entire Venue: 100 – 150**



2ND FLOOR LOFT  
SEMI-PRIVATE



## Contact Event Planner:

[events@hearsaychic.com](mailto:events@hearsaychic.com)

832.919.1835



# HEARSAY ON THE GREEN

## DISCOVERY GREEN

### Semi-Private Bar Area

For the more casual, but effortlessly elegant event, our open bar area provides the ideal setting for work happy hours, girls' night outs and intimate birthday celebrations. You and your guests will delight in the privacy of an area reserved for your party while still enjoying the energy of the full Hearsay dining area.

### Semi-Private Upper Level

Taking a cue from the original Hearsay Gastro Lounge, the design of our On the Green location centers on a breathtaking chandelier, which illuminates the entire room in a soft glow and creates an intimate atmosphere ideal for casual business lunches and romantic rehearsal dinners alike.

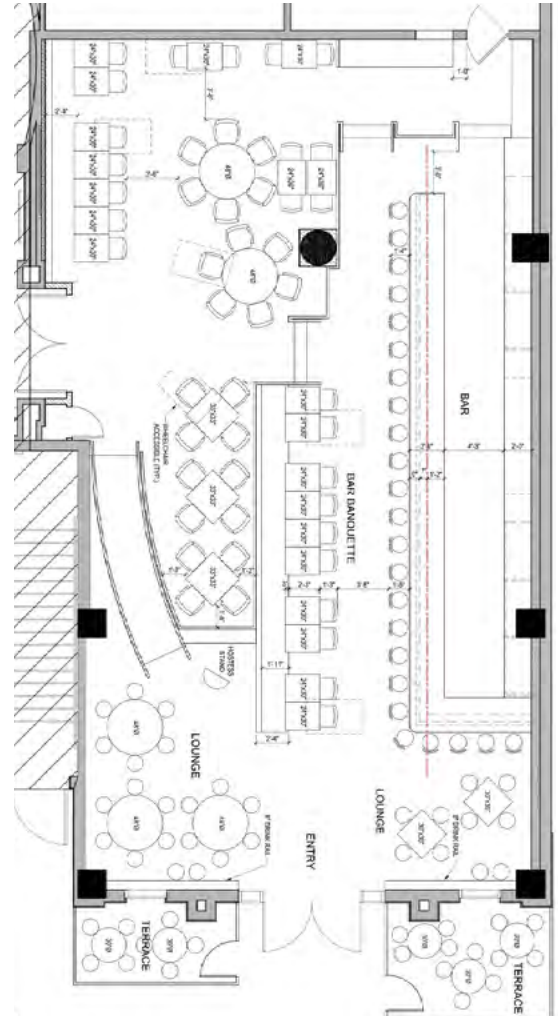
**Seated Capacity: 40 | Cocktail Reception: 60**

### Main Dining Area

For those interested in a more exclusive affair, the entire Hearsay on the Green restaurant is available for your private event.

**Seated Capacity: 80 | Cocktail Reception: 80**

**Entire Venue: 130**



## Contact Event Planner:

[events@hearsaychic.com](mailto:events@hearsaychic.com)

832.919.1835

# HEARSAY ON THE STRAND

HISTORIC GALVESTON

## Board Room

Enjoy an intimate dining experience as you and your guests are seated around our board room table centered in a glass walled room. With sightlines of the restaurant's first floor dining area and 45-foot bar, you can look out at the crowd while relishing the privacy of your own space.

**Seated Capacity: 12**

## Private Dining Area

Secluded in upper level of our restaurant is the private dining space that can be furnished with banquet tables and chairs or open to accommodate a cocktail reception. Complete with audio and visual equipment and a podium, this space is also ideal for hosting meetings.

**Seated Capacity: 60**

## Main Dining Area

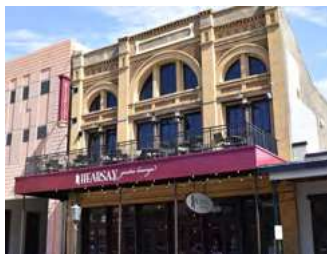
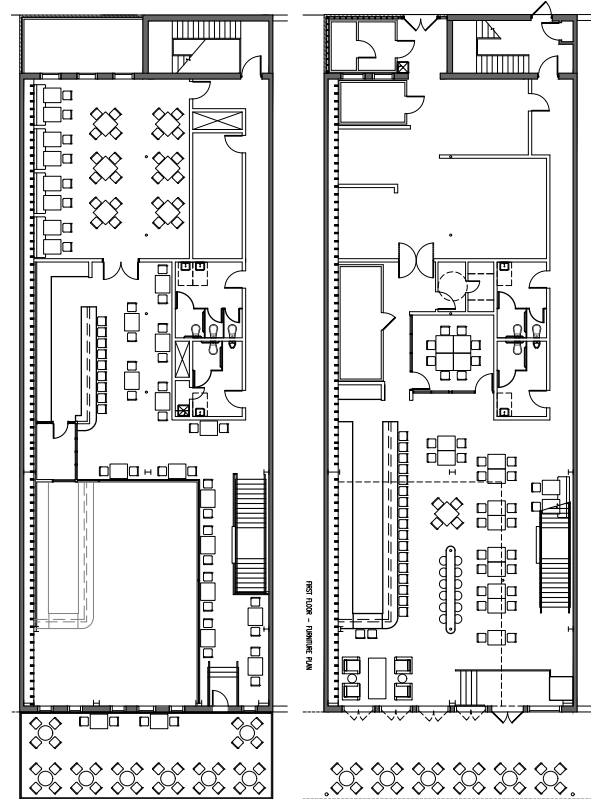
The space boasts a grand chandelier with dozens of Edison bulb pendent lights hanging from the ceiling, reflecting Hearsay's signature industrial eclectic décor. Take in the view from our first or second floor dining spaces, both featuring bar seating.

For those interested in a more exclusive affair, the entire Hearsay on The Strand may be reserved for your private event.

**Inside Seated Capacity: 164 | Outside Seated Capacity: 24**

**Upstairs Balcony Seated Capacity: 40**

**Entire Venue: 300**



**Contact Event Planner:**  
[events@hearsaychic.com](mailto:events@hearsaychic.com)  
**832.919.1835**



# HEARSAY ON THE WATERWAY

THE WOODLANDS

Contact our Event Planner today to discuss all the options available at Hearsay On The Waterway to design your dream wedding reception, rehearsal dinner or extra special event. Our chic antique interiors make a picture perfect backdrop for your special day and our eclectic American cuisine and custom craft cocktails have something to please every palate. From lighting to music and valet to décor — we'll help you plan the event of a lifetime.

## **Private Dining Room**

**Seated Capacity: 32**

**40 for a cocktail style event**

## **Patio Space**

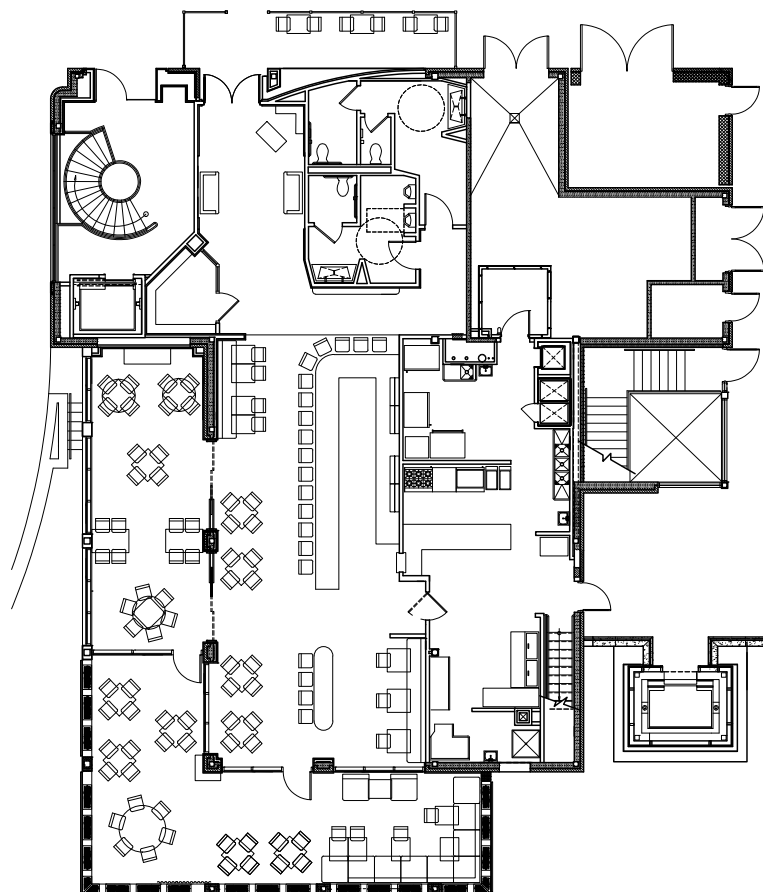
**Seated Capacity: 40**

**55-60 for a cocktail style event**

## **Entire Venue**

**110 seated event**

**125 - 130 for a cocktail style event**



## **Contact Event Planner:**

**[events@hearsaychic.com](mailto:events@hearsaychic.com)**

**832.919.1835**

**HEARSAY MARKET SQUARE**

218 Travis Street  
Houston, TX 77002  
713.225.8079  
[hearsaygastrolounge.com](http://hearsaygastrolounge.com)

**HEARSAY ON THE GREEN**

1515 Dallas Street  
Houston, TX 77010  
832.377.3362  
[hearsayonthegreen.com](http://hearsayonthegreen.com)

**HEARSAY ON THE STRAND**

2410 Strand Street  
Galveston, TX 77550  
409.539.5914  
[hearsayonthestrand.com](http://hearsayonthestrand.com)

**HEARSAY ON THE WATERWAY**

20 Waterway Avenue  
The Woodlands, TX 77380  
832.585.1723  
[hearsayonthewaterway.com](http://hearsayonthewaterway.com)