



PRIVATE DINING MENUS

APRIL 2022





Hors D'oeuvres

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

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

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

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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



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

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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



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

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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.

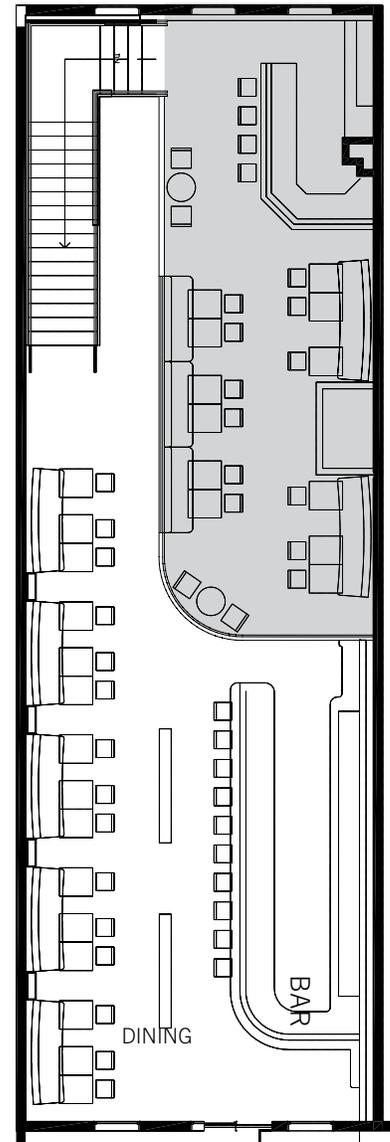
For those interested in a more exclusive affair, the entire Hearsay Market Square may be reserved for your private event.

Seated Capacity: 40 | Cocktail Reception: 80

Entire Venue: 100 – 150



2ND FLOOR LOFT
SEMI-PRIVATE



Contact Event Planner:

events@hearsaychic.com

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

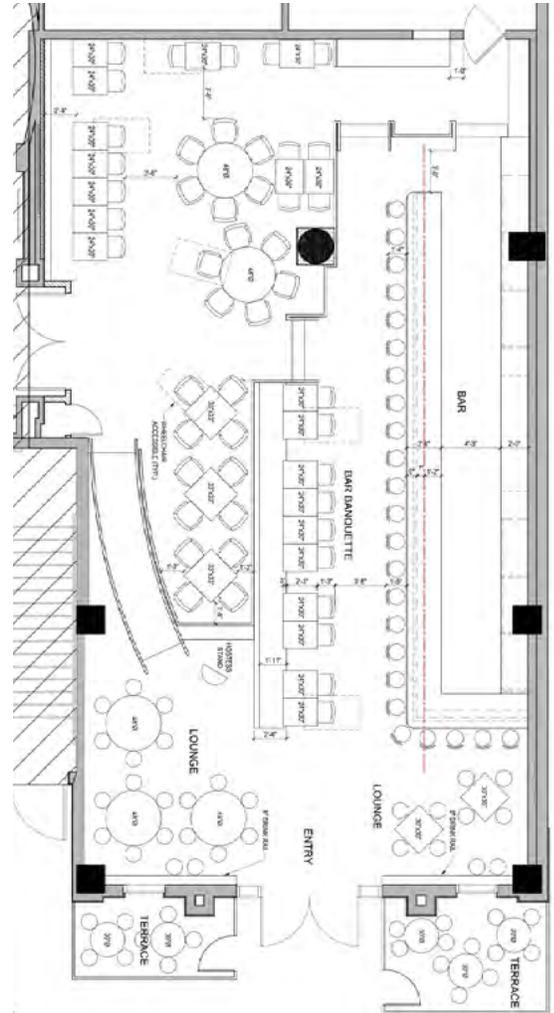
Taking a cue from the original Hearsay Gastro Lounge, the design of our On the Green location centers on a breathtaking chandelier, which illuminates the entire room in a soft glow and creates an intimate atmosphere ideal for casual business lunches and romantic rehearsal dinners alike.

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

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

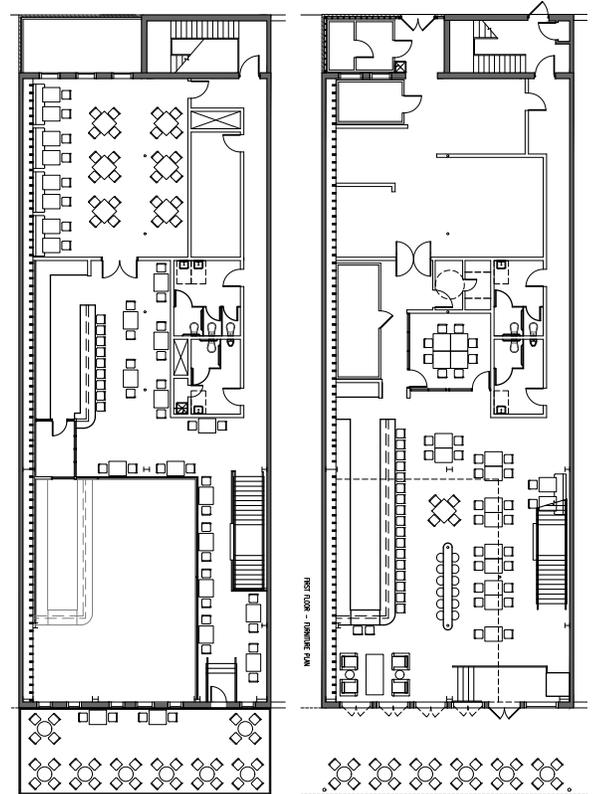
The space boasts a grand chandelier with dozens of Edison bulb pendent lights hanging from the ceiling, reflecting Hearsay's signature industrial eclectic décor. Take in the view from our first or second floor dining spaces, both featuring bar seating.

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
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

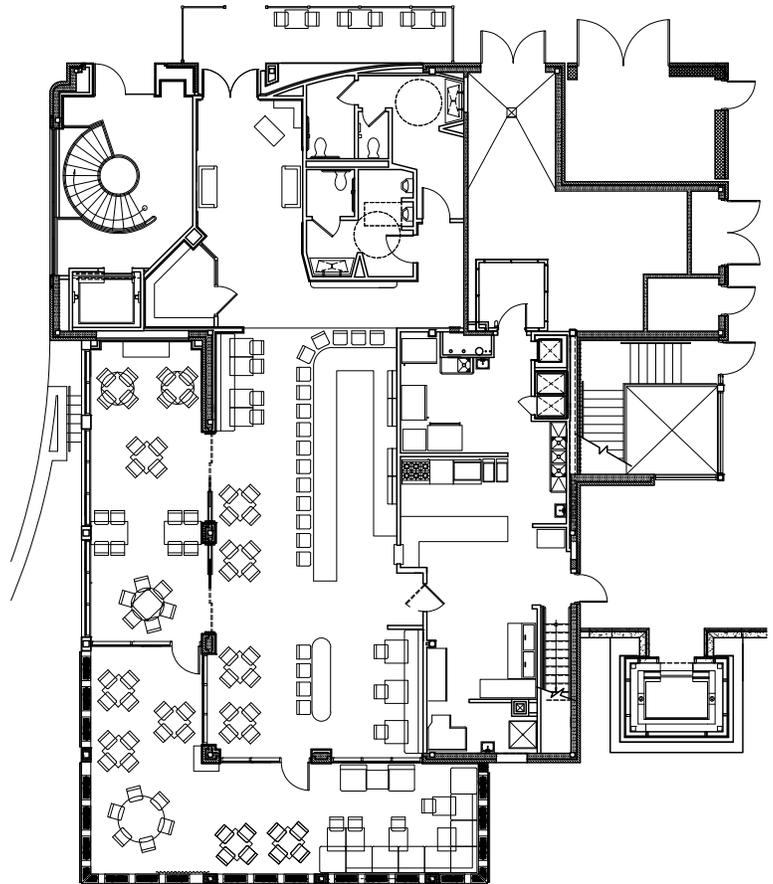
Seated Capacity: 32
40 for a cocktail style event

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

832.919.1835

HEARSAY MARKET SQUARE

218 Travis Street
Houston, TX 77002
713.225.8079
hearsaygastrolounge.com

HEARSAY ON THE GREEN

1515 Dallas Street
Houston, TX 77010
832.377.3362
hearsayonthegreen.com

HEARSAY ON THE STRAND

2410 Strand Street
Galveston, TX 77550
409.539.5914
hearsayonthestrand.com

HEARSAY ON THE WATERWAY

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The Woodlands, TX 77380
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