



BREAKFAST BUFFETS

(Minimum of 25 Guests)

The Continental

Chilled Fruit Juices
Assorted Pastries, Muffins, Bagels with Cream Cheese
Regular and Decaffeinated Coffee, Hot Tea
| **\$12.95 per person**

Deluxe Continental

Chilled Fruit Juices
Sliced Fresh Seasonal Fruits
Assorted Pastries, Muffins, Bagels with Cream Cheese
Regular and Decaffeinated Coffee, Hot Tea
| **\$14.95 per person**

Rise & Shine

Chilled Fruit Juices
Fluffy Scrambled Eggs
Crisp Bacon Strips, Sausage Links & Hash browns
Pancakes
OR
French Toast with Powdered Sugar & Syrup
Regular and Decaffeinated Coffee, Hot Tea
| **\$20.95 per person**

Country Cooking

Chilled Fruit Juices
Sliced Fresh Seasonal Fruits
Fluffy Scrambled Eggs
Sausage Links & Crisp Bacon Strips
Country Potatoes, Homemade Biscuits with Sausage Gravy
Regular and Decaffeinated Coffee, Hot Tea
| **\$23.95 per person**

Tex-Mex

Chilled Fruit Juices
Cinnamon Rolls
Fluffy Scrambled Eggs & Chorizo
Crisp Bacon Strips, Country Potatoes, Refried Beans
Tortillas, Homemade Salsa & Shredded Cheese
Regular and Decaffeinated Coffee, Hot Tea
| **\$23.95 per person**

Prices do not include 8.25% Sales Tax and 23% Taxable Service Charge

1112 Eldridge Parkway • Houston, Texas 77077 • 281.679.6900



THEME BREAKS

All Breaks 30 Minutes Duration
(Minimum of 25 Guests)

All Day Beverages

Variety of Soft Drinks
Bottled Water
Regular and Decaffeinated Coffee
Hot Tea
| **\$14.00 per person**

Polar Break

Vanilla, Chocolate, Strawberry Ice Creams
Chocolate Sauce, Strawberry Sauce
Crushed Pineapple
Chopped Nuts, M & M's, Cookie Crumbles
Whipped Cream and Maraschino Cherries
Variety of Soft Drinks
Bottled Water
| **\$14.95 per person**

Healthy Break

Fresh Fruit
Assorted Granola Bars
Trail Mix
Variety of Greek Yogurt
Vitamin Water
Protein Drinks
| **\$12.95 per person**

Spicy Break

Mini Cheese Quesadillas
Corn Tortilla Chips
Fresh Salsa, Guacamole, Sour Cream
Chili Con Queso
Bottled Water
Variety of Soft Drinks
| **\$14.95 per person**

Chocoholic Break

Chocolate Chip Cookies
Brownies
Assorted Chocolate Candy Bars
Bottled Water
Variety of Soft Drinks
| **\$14.95 per person**

Half Time Break

Freshly Popped Buttered Popcorn
Cracker Jacks, Mixed Nuts
Warm Soft Jumbo Pretzels
Warm Cheese Sauce and Mustard
Variety of Soft Drinks
Bottled Water
| **\$14.95 per person**



ALA CARTE

Regular & Decaffeinated Coffee	\$45.00	Per Gallon
Variety of Hot Teas	\$30.00	Per Gallon
Assorted Fruit Juices	\$40.00	Per Gallon
Fruit Punch	\$30.00	Per Gallon
Diet & Regular Soft Drinks	\$ 3.00	Each Drink
Lemonade	\$40.00	Per Gallon
Iced Tea	\$40.00	Per Gallon
Bottled Water	\$ 3.00	Each Drink
Mineral Water	\$ 4.00	Each Drink
Red Bull	\$ 5.00	Each Drink
Breakfast Tacos	\$36.00	Per Dozen
Ham, Egg & Cheese Breakfast Sandwiches	\$40.00	Per Dozen
Bagels with Cream Cheese	\$38.00	Per Dozen
Assorted Pastries & Muffins	\$28.00	Per Dozen
Freshly Baked Cookies (Chocolate Chip, Sugar, Oatmeal)	\$26.00	Per Dozen
Brownies	\$28.00	Per Dozen
Peanuts	\$25.00	Per Pound
Mixed Nuts	\$40.00	Per Pound
Pretzels	\$15.00	Per Pound
Freshly Popped Popcorn	\$ 3.00	Per Person
Whole Fresh Fruit	\$ 3.00	Per Piece
Fresh Sliced Seasonal Fruit	\$ 7.00	Per Person
Cheese Display	\$ 8.50	Per Person
Vegetable Crudites with Dip	\$ 7.95	Per Person
Assorted Yogurts	\$ 3.50	Each
Granola Bars	\$ 3.00	Each
Choice of Ranch or French Onion Dips with Potato Chips	\$25.00	Per Quart
Salsa and Tortilla Chips	\$25.00	Per Quart
Fresh Guacamole or Queso Dip with Pita & Tortilla Chips	\$35.00	Per Quart
Crab or Artichoke or Spinach Dip with Pita & Tortilla Chips	\$45.00	Per Quart



Lunch Service includes Homemade Rolls, Chef's Choice Dessert, Coffee and Iced Tea

PLATED LUNCH

(Minimum 25 Guests)

Light Lunch

Cobb Salad
Chef's Choice Soup
Fresh Fruit Cup
| **\$21.95 per person**

Southern Chicken Fried Steak

Fresh Garden Salad
Chicken Fried Steak with Country Gravy
Red Garlic Mashed Potatoes
Country Style Green Beans
| **\$26.95 per person**

Grilled Chicken Monterrey

Fresh Garden Salad
6oz. Breast of Grilled Chicken,
topped with Sautéed Onions & Peppers, Monterrey Jack Cheese
Green Beans Amandine
Mashed Potatoes
| **\$26.95 per person**

Chicken Tarragon

Fresh Garden Salad
Chicken Breast topped with a Specialty Cheese Sauce
Red Garlic Mashed Potatoes
Fresh Vegetable Medley
| **\$26.95 per person**

Texas BBQ Plate

Fresh Garden Salad
BBQ Chicken with Sausage
Ranch Style Beans
Potato Salad
| **\$28.95 per person**

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Lunch Service includes Homemade Rolls & Butter, Chef's Choice Dessert, Coffee and Iced Tea

BUFFET STYLE LUNCH

(Minimum 25 Guests)

Deli Buffet

Mixed Garden Greens, Dressings

Pasta Salad

Deli Meats to include: Turkey, Roast Beef, Ham

American, Swiss and Cheddar Cheeses

Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Pickle Spears

Sliced Breads

Variety of Chips

| **\$24.95 per person**

Fiesta Buffet

Marinated Chicken and Beef Fajitas

Flour Tortillas, Spanish Rice, Refried Beans

Tortilla Chips & Salsa

Guacamole, Grated Cheese, Pico De Gallo, Sour Cream

Crispy Fried Churros Tossed with Cinnamon Sugar

| **\$27.95 per person (add Cheese Enchiladas for an additional \$5)**

Country Buffet

Fresh Spring Mix Greens, Dressings

Chicken Fried Chicken, Chicken Fried Steak and Creamy Gravy

Mashed Potatoes, Country Style Greens Beans

| **\$29.95 per person**

Italian Buffet

Fresh Caesar Salad

Chicken Parmesan **OR** Baked Lasagna

Fettuccini with Alfredo Sauce

Steamed Vegetable Medley

| **\$29.95 per person**

Traditional Barbecue Buffet

Fresh Spring Mix Greens, Dressings

BBQ Sausage Links, Chicken and Brisket

Baked Beans, Homemade Potato Salad

| **\$30.95 per person**

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LUNCH BOXES

Grilled Vegetable Wrap

Marinated Grilled Vegetables
With Fresh Mozzarella and Basil Pesto
Crisp Lettuce & Tomatoes
Fresh Fruit Cup
Potato Chips
Soda or Bottled Water
| **\$17.95 per person**

Tuna Salad Sandwich

Crisp Lettuce & Pickle Spear
Potato Chips
Chocolate Chip Cookie
Soda or Bottled Water
| **\$17.95 per person**

Ham & Cheese Croissant

Deli Sliced Ham with American Cheese
Crisp Lettuce, Sliced Tomatoes, Pickles,
Mayo & Mustard Packets
Potato Chips
Chocolate Chip Cookie
Soda or Bottled Water
| **\$17.95 per person**

Turkey Sandwich

Deli Sliced Smoked Turkey with Swiss Cheese
Crisp Lettuce, Tomatoes and Pickles
Mayo & Mustard Packets
Potato Chips
Chocolate Chip Cookie
Soda or Bottled Water
| **\$17.95 per person**



Dinner includes Fresh Garden Salad, Rolls & Butter, Chef's Choice Dessert, Coffee and Iced Tea

PLATED DINNER

(Minimum 25 Guests)

Tarragon Chicken Supreme

8oz. Breast of Grilled Chicken,
topped with Tarragon Cheese Sauce
Green Beans Amandine
Roasted Garlic Red Potatoes
| **\$32.95 per person**

Herb Crusted Chuck Roast

Herb Crusted Chuck Roast
Rice Pilaf
Green Beans Amandine
| **\$36.95 per person**

Traditional Barbecue

BBQ Chicken & BBQ Sausage Links
Baked Beans
Potato Salad
| **\$33.95 per person**

Roast Prime Rib

Slow Roasted 8oz Prime Rib topped with Au Jus
Fully Loaded Twice Baked Potatoes
Grilled Asparagus with Butter Sauce
| **\$38.95 per person**



Dinner Service includes Rolls & Butter, Chef's Choice Dessert, Coffee and Iced Tea

BUFFET STYLE DINNER

(Minimum 25 Guests)

Fiesta Buffet

Marinated Chicken and Beef Fajitas
Cheese Enchiladas, Spanish Rice, Refried Beans
Tortilla Chips & Salsa
Flour Tortillas
Condiments to include:
Guacamole, Grated Cheese, Pico De Gallo
Sour Cream, Jalapeños
Churros with Cinnamon
| **\$32.95 per person**

Chef's Classic Buffet

Fresh Spring Mix Greens with Assorted Dressings
Tarragon Chicken Supreme & Herb Crusted Chuck Roast
Country Style Gravy
Vegetable Medley & Rice Pilaf
| **\$34.95 per person**

Italian Buffet

Caesar Salad & Fresh Pasta Salad
Chicken Parmesan
Baked Lasagna
Fettuccini Alfredo
Italian Seasoned Green Beans
Garlic Toast
| **\$34.95 per person**

Traditional Barbecue Buffet

Fresh Spring Mix Greens with Assorted Dressings
Barbecue Sausage Links, Barbecue Chicken and Brisket
Baked Beans, Homemade Potato Salad
| **\$35.95 per person**

Traditional Seafood Buffet

Fresh Spring Mix Greens with Assorted Dressings
Fresh Fried Catfish Fillets, Butterfly Shrimp
Twice Baked Fully Loaded Baked Potatoes
Pasta Salad, Coleslaw, Hushpuppies
| **\$38.95 per person**

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CUSTOM BUFFET STYLE DINNER

(Minimum 25 Guests)

\$38.95 per person: Selection of (2) Salads, (2) Entrees, (2) Sides & (2) Desserts

OR

\$42.95 per person: Selection of (3) Salads, (3) Entrees, (3) Sides & (3) Desserts

Salad Selections

Tossed Garden Salad
Potato Salad
Fresh Fruit Medley
Coleslaw
Pasta Salad

Side Selections

Steamed Broccoli with Lemon Butter
Southern Fried Okra
Sautéed Green Beans
Vegetable Medley
Potatoes Au Gratin
Texas Style Baked Beans
Garlic Mashed Red Potatoes
Rice Pilaf
Herb Roast Potatoes

Entrée Selections

Herb Crusted Chuck Roast
Beef Lasagna or Vegetarian Lasagna
Pork Loin with Peach Chutney
Baked Tilapia with Lemon Cream Sauce
Classic Pot Roast with Rich Brown Sauce
Stuffed Flounder
Herb Crusted Roast Loin with Demi Sauce
Sliced Brisket with BBQ Sauce
Shrimp Scampi
Grilled Chicken Breast with choice of sauce:
Tarragon Cheese Sauce, Lemon Sauce, Lemon Picatta Sauce

Dessert Selections

Cheesecake with Fresh Fruit Topping
Key Lime Pie
Apple Pie
Pecan Pie
Peach Cobbler
Homemade Bread Pudding, Vanilla Sauce
German Chocolate Cake
Carrot Cake

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Children's Plated Menu
(12 years and under)

Choose One (1) Entrée

Chicken Fingers
Mini Pizza
Grilled Cheese
Spaghetti with Meat Sauce

Choose Two (2) Side Options

French Fries
Mac 'n Cheese
Sweet Corn
Potato Chips
Mashed Potatoes

Choose One (1) Dessert Option

Fruit Cup
Chocolate Chip Cookie
Apple Sauce

Choose One (1) Beverage

Fruit Punch
Apple Juice
Sprite
Milk

| **\$15.95 per person**



RECEPTION DISPLAYS

(Minimum 25 Guests)

CHEESE DISPLAY

Display of Imported and Domestic Cheeses
with French Bread and Crackers
| **\$9.50 per person**

VEGETABLE CRUDITE

Seasonal Vegetables Display
Served with Ranch and Bleu Cheese Dressings
| **\$7.95 per person**

FRUIT DISPLAY

Sliced Fresh Seasonal Fruit Display
Served with Chef's Choice of Dip
| **\$8.95 per person**

ANTIPASTO DISPLAY

Assorted Cheeses
Grilled and Roasted Vegetables
Roma Tomatoes, Marinated Mushrooms,
Artichoke Hearts and Prosciutto
with Balsamic Vinaigrette
| **\$9.50 Per Person**



Hot Hors D' Oeuvres

~ Minimum Quantity 100 Pieces ~

Fried Shrimp
Stuffed Mushrooms with Crabmeat
Buffalo Wings
Sesame Chicken Brochettes
Thai Chicken Egg Rolls
Crab Cakes
Stuffed Jalapenos
Vegetable Egg Rolls with Sweet & Sour Sauce
Chicken Tenders with Dipping Sauces
Mini Quesadilla
Meatballs (Swedish or BBQ)

| \$3.00 each piece

Cold Hors D' Oeuvres

Iced Shrimp

Large (100) pieces	\$350.00
Small (50) pieces	\$250.00

Finger Sandwiches

Large (100) pieces	\$200.00
Small (50) pieces	\$150.00

Deviled Eggs

Large (100) pieces.....	\$300.00
Small (50) pieces.....	\$150.00

Assorted Miniature Desserts

Large (100) pieces.....	\$200.00
Small (50) pieces.....	\$150.00

Snacks

Salsa and Tortilla Chips.....	\$25.00 per quart
Ranch or French Onion Dip and Potato Chips.....	\$25.00 per quart
Guacamole or Queso Dip with Tortilla Chips and Pita Chips.....	\$35.00 per quart
Crab, Artichoke or Spinach Dips (Per Dip) with Tortilla & Pita Chips...	\$45.00 per quart
Peanuts	\$25.00 per pound
Mixed Nuts.....	\$40.00 per pound
Pretzels	\$15.00 per pound



CASH BAR

Each guest is responsible for payment of their own drinks. Prices listed below are per drink, per person.

The host is responsible for a minimum Bartender Fee of \$100.00 for the first (4) four hours and \$25.00 for each additional hour (one bartender is recommended for every 100 guests). A Cashier is required at a charge of \$100.00 per Cashier. Drink tickets will be provided by Hotel. The host may also be responsible for a Security Guard Fee of \$30.00 per hour, for a minimum of (4) four hours.

Call Brands \$7.00

Jack Daniels
Canadian Club
Cuervo Gold
Jim Beam
Cutty Sark
Smirnoff
Beefeaters
Barcardi Light
Seagram's 7

Premium Brands \$8.00

J & B
Dewars
Wild Turkey 101
Stolichnaya
Absolute
Crown Royal
Bombay Gin
JW Red

Top Shelf & Liqueur \$9.00

Amaretto
Kahlua
Bailey's Irish Cream
Courvoisier
Chevis Regal
Hennessey
Grand Marnier
Tia Maria
JW Black

Beer & Wine

Domestic Beer	\$6.00
Import Beer	\$7.00
Premium House Wine	\$7.00
Soft Drinks	\$3.00
Mineral Water	\$3.00
Bottled Water	\$3.00



HOST BAR

The host is responsible for the payment of all drinks. The host is also responsible for a minimum Bartender Fee of \$100.00 for the first (4) four hours and \$25.00 for every additional hour (or part of). One bartender is recommended for every 100 guests. Bartender Fee will be waived if bar revenue exceeds \$400. The host may also be responsible for a Security Guard Fee \$30.00 per hour, for a minimum of (4) four hours. Prices listed below are per drink, per person.

Call Brands \$6.00

Jack Daniels
Canadian Club
Cuervo Gold
Jim Beam
Cutty Sark
Smirnoff
Beefeaters
Barcardi Light
Seagram's 7

Premium Brands \$7.00

J & B
Dewars
Wild Turkey 101
Stolichnaya
Absolute
Crown Royal
Bombay Gin
JW Red

Top Shelf Premium & Liqueur \$8.00

Amaretto
Kahlua
Bailey's Irish Cream
Courvoisier
Chevis Regal
Hennessey
Grand Marnier
Tia Maria
JW Black

Beer & Wine

Domestic Beer	\$5.00
Import Beer	\$6.00
Premium House Wine	\$6.00
Soft Drinks	\$3.00
Mineral Water	\$3.00
Bottle Water	\$3.00

Champagne Punch	\$50.00 Per Gallon
Bloody Marys	\$60.00 Per Gallon
Screwdrivers	\$60.00 Per Gallon
Margaritas (on the rocks)	\$60.00 Per Gallon
House Wine	\$25.00 Per Bottle
House Champagne	\$25.00 Per Bottle

Please Note: Holiday Inn Houston West Energy Corridor is the only Licensed Authority to sell and/or serve liquor for consumption on the premises. Therefore, alcoholic beverages are not permitted to be brought into the hotel.



Hosted Bar Package (Minimum 25 Guests)

The host is responsible for the payment of all drinks. The host is also responsible for a minimum Bartender Fee of \$100.00 for the first (4) four hours and \$25.00 for every additional hour (or part of). One bartender is recommended for every 100 guests. Bartender Fee will be waived if bar revenue exceeds \$400. The host may also be responsible for a Security Guard Fee \$30.00 per hour, for a minimum of (4) four hours.

Hosted Beer, Wine and Soft Drinks

Bottled Beer, House Brand Wine Selections and Soft Drinks
\$10.00 per person for the first hour of consumption
\$8.00 each hour of consumption after

Hosted Mixed Drinks, Beer, Wine and Soft Drinks

	<i>Call</i>	<i>Premium</i>
One Hour	\$16.00 per person	\$18.00 per person
Two Hours	\$24.00 per person	\$26.00 per person
Three Hours	\$30.00 per person	\$32.00 per person
Four Hours	\$34.00 per person	\$36.00 per person