

CATERING MENU

George R. Brown Convention Center & Theatre District

To all of our current and future clients, welcome.
We look forward to providing memorable experiences through unparalleled service in our exceptional venue. Enjoy using the 2014-15 Interactive Catering Menu by simply clicking on the menu item you are interested in.

GET STARTED



welcome





Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal.

Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of supplier that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they'll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the George R. Brown Convention Center & Theater District welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales manager directly for more information.

breakfast



Continental

Minimum 35 guests with service up to two hours. Prices are listed per person.

RISE AND SHINE 16.50

Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Fruit Juice

Assorted Breakfast Pastries

Seasonal Sliced Fruit

HEALTHY START 19.50

Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Fruit Juice

Assorted Breakfast Pastries

Seasonal Sliced Fruit

Whole Bananas

Individual Yogurt with Granola Topping

MORNING GLORY 23

Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Fruit Juice

Assorted Breakfast Pastries

Seasonal Sliced Fruit

Whole Bananas

Yogurt Bar: Greek Vanilla Yogurt, Dried Fruit
Mix, Fresh Seasonal Berries, Granola Topping,
Chopped Nuts

BREAKFAST BOX ON THE GO 19.50

Granola Bar

Whole Seasonal Fruit

Individual Yogurt

Fresh Baked Muffin

Fruit Juice

ENHANCEMENTS

TURKEY SAUSAGE LINKS 2

2 per serving

APPLEWOOD SMOKED BACON 4.50

3 per serving

BREAKFAST TACOS 7 each

Choice of One - Bacon, Barbacoa, or Homestyle

Hash Potatoes with Scrambled Eggs* and Shredded

Cheddar in Flour Tortillas served with Pico de Gallo
and Salsa Verde

BLOODY MARY BAR 11 each

Limes, Worcestershire Sauce, Tabasco, Pearl Onions,
Celery and Peppered Bacon

Bartender Fee Applies

\$35/hour with a four hour minimum per bartender

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Prices do not include administrative charge and taxes.

Buffet

All selections include freshly brewed coffee, hot tea, decaffeinated coffee, assorted fruit juice, assorted breakfast pastries, seasonal fruit and bananas.

Minimum 35 guests with service up to two hours. Prices are listed per person.

BACON AND EGGS 28

Scrambled Eggs*
Applewood Smoked Bacon
Breakfast Sausage
Roasted Breakfast Potatoes
Assorted Fruit Yogurt

COUNTRY BREAKFAST 28

Applewood Smoked Bacon
Scrambled Eggs*
Breakfast Potatoes
Biscuits with Country Sausage Gravy

STEAK AND EGGS 28

Country Fried Steak, Gravy
Scrambled Eggs*
Southern Style Cheese Grits
Biscuits with Whipped Honey Butter

FRENCH TOAST 26

Texas French Toast with Vanilla Infused-Maple Syrup
Powdered Sugar, Fruit Compote
Breakfast Sausage
Scrambled Eggs* with Cheddar Cheese, Chives

ENHANCEMENTS

OMELETS MADE TO ORDER* 13

Features Whole Eggs, Egg Substitute, Crumbled Bacon, Diced Ham, Yellow, Green, Red Peppers, Onions, Shallots, Mushrooms, Spinach, Cheddar, Feta Cheeses

Chef Attendant Fees Apply (\$35/hour with a four hour minimum per attendant)

BREAKFAST CEREAL AND MILK 3.75

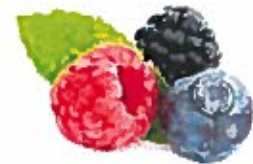
2%, Skim

KASHI OATMEAL 5

Individually Packaged; Honey, Chopped Nuts

STARBUCKS BOTTLED FRAPPUCCINO 8 each

Vanilla or Mocha



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Plated

All selections include freshly brewed coffee, iced water, orange juice and assorted breakfast pastries.
Hot tea and decaffeinated coffee available upon request.
Minimum of 35 guests. Prices are listed per person.

SCRAMBLED EGGS* 20

Apple Smoked Bacon
Breakfast Potatoes
Grilled Tomato

CINNAMON BRIOCHE FRENCH TOAST 20

Vanilla Infused Maple Syrup
Breakfast Sausage
Grilled Pineapple, Fresh Berry Garnish

BRAISED BRISKET TOSTADA 27

Cumin-Braised Brisket
Scrambled Eggs*
Refried Black Beans
Green Chile Cheddar Potatoes with Salsa Verde

ENHANCEMENTS

MINI SEASONAL FRUIT SHOOTER 7

Maple Honey Glaze

SEASONAL FRUIT AND YOGURT

PARFAIT 5.50

MIMOSAS 5



lunch



Boxed

Selections include chips, whole seasonal fruit, chocolate chip cookie and bottled water.

FIESTA CHICKEN SALAD 19

Mixed Greens, Mesquite Grilled Chicken, Tomato, Cheddar Cheese, Cut Corn, Red Pepper Strips, Seasoned Black Beans, Ranch Dressing

VEGETARIAN GREEK SALAD 18

Chopped Romaine, Feta, Kalamata Olives, Red Onion, Cucumber, Pepperoncini, Greek Dressing
(Add chicken for \$2.00 additional)

CHIPOTLE ROASTED CHICKEN SALAD SANDWICH 21

Fresh Made Chicken Salad, Chipotle Mayo, Red Leaf Lettuce, Avocado, Tomato, Sliced Croissant

MARINATED GRILLED VEGETABLE WRAP 21

Portobello Mushroom, Bell Pepper, Zucchini, Tomato, Red Onion, Daikon Sprouts, Provolone, Spinach Tortilla

ROAST BEEF* AND CHEDDAR 22

Red Onion Marmalade, Tomato, Arugula, Rosemary Bread

ROAST TURKEY AND SMOKED GOUDA 19.50

Red Leaf Lettuce, Tomato, Bermuda Onion, Wheatberry Bread

HONEY HAM AND SWISS 19.50

Mesclun Greens, Tomato, Bermuda Onion, Soft Hoagie Roll

CAPRESE AND GRAIN SALAD (GLUTEN FREE) 24

Mixed Greens, Roma Tomato, Mozzarella, Quinoa, Parsley, Lemon
Whole Seasonal Fruit, Gluten-Free Dessert, Bottled Water



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Buffet

Buffets are served with iced tea and water. Coffee and hot tea is available by the gallon.

Minimum 35 guests with service up to two hours. Prices are listed per person.

URBAN COWBOY 38

- Baby Mix Greens with Cracked Mustard Vinaigrette, Buttermilk Herb Ranch
- Mustard Potato Salad
- Chili Cumin Rubbed Rotisserie Chicken with Orange Ginger BBQ Sauce
- Brisket with Shiner Bock BBQ Sauce
- Pecan-Smoked Peppered Sausage with Bourbon BBQ Sauce
- Roasted Corn with Chile-Lime Butter
- Three-Cheese Mac and Cheese
- Jalapeno Cornbread, Buttermilk Biscuits with Whipped Butter
- Chocolate Bourbon Pecan Tarts
- Pineapple Upside-Down Cake

ADRIATIC DELIGHT 41

- Mediterranean Green Bean Salad with Mixed Greens Balsamic Glazed Onions, Toasted Almonds, Herbed Vinaigrette, Italian Dressing
- Cucumber Salad with Tomatoes, Dill
- Oven Roasted Cod with Stewed Yellow, Red Tomato Concasse
- Mediterranean Chicken with Lemon Caper Sauce
- Molasses Roasted Squash, Red Lentil Casserole
- Yellow Rice, Seasonal Vegetable Medley
- Assorted Rolls, Butter
- Walnut Baklava
- Coconut Cake

ITALIAN INFUSION 35

- Romaine with Grated Parmesan, Garlic Croutons, Sundried Tomato Caesar Dressing, Balsamic Vinaigrette
- Orzo Salad with Roasted Vegetables
- Chicken Saltimbocca with Sage Au Jus
- Mascarpone Ravioli in Smoked Tomato Ragù
- Ratatouille
- Garlic Breadsticks
- Tiramisu
- Chocolate Cannoli

SOUP AND SALAD 26

- Choice of Two Soups:
Roasted Corn Chowder, Creamy Butternut Squash, Garden Vegetable Minestrone, Smoked Tomato Bisque or Chicken Tortilla
- Mixed Seasonal Greens, Cucumber, Roasted Peppers, Red Onion, Tomatoes,
- Olives, Mushrooms, Bacon Crumbles, Diced Ham, Turkey, Cheddar, Feta,
- Shaved Asiago, Cornbread Croutons, Balsamic Vinaigrette, Buttermilk Herb Ranch
- Artisan Rolls, Gourmet Crackers
- Fresh Fruit Tarts

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GRB DELI 27

Mixed Green Salad with Tomatoes, Carrot Curls, Cucumbers, Balsamic Vinaigrette, Classic Ranch Dressing

Kettle Chips

Sliced Roast Turkey, Smoked Ham, Roast Beef*

Sliced Provolone, Swiss, Sharp Cheddar

Lettuce, Red Onion, Tomato, Kosher Dill Pickles

Dijon Mustard, Mayonnaise, Horseradish Cream

Fresh Sliced Breads, Kaiser Rolls

Chocolate Cake

PACIFIC RIM 32

Cucumber, Tomato Salad with Sesame-Citrus Vinaigrette

Asian Slaw with Peanut Soy Dressing

Spicy Orange Grilled Chicken Stir Fry

Beef with Broccoli

Vegetable Egg Rolls with Sweet, Sour Dipping Sauce

Bok Choy, Baby Carrots

Steamed Jasmine Rice

Lemon Bars

Almond Cookies

PRE-MADE SANDWICHES 29

Bowtie Pasta Salad with Peppers, Olives, Broccoli, Cucumber

Combination of Smoked Turkey with Gouda Roast Beef* with Cheddar

Grilled Chicken BLT

Seasonal Veggie Wrap on Spinach Tortilla

Kettle Chips

Horseradish Sauce, Deli Mustard, Mayo, Kosher Pickles

Assorted Dessert Bars

SAVORING THE SOUTHWEST 35

Mixed Seasonal Greens, Tequila-Lime Vinaigrette, Chipotle Ranch

Candied-Orange Guacamole with Tortilla Chips

Grilled Chicken, Beef Fajitas*

Vegetable Fajitas (Pepper Medley, Caramelized Onions)

Refried Beans, Spanish Rice, Mexi-Blend Cheese, Sour Cream, Roasted Salsa Roja, Jalapenos

Corn, Flour Tortillas

Cinnamon-Sugar Churros

Tres Leches

Add 3 oz. Garlic Grilled Shrimp \$8



a la carte



A La Carte

Due to perishability, snacks items may not be charged on consumption.

| | |
|--|-----------------|
| Breakfast Sandwiches | 7.00 each |
| Freshly Baked Buttermilk Biscuit with Choice of Egg* and Cheese or Sausage, Egg* and Cheese | |
| Kettle Chips with French Onion Dip | 3.75 per person |
| Tortilla Chips with Salsa and Guacamole | 4.50 per person |
| Pita Chips with Hummus and Spinach Dip | 5.75 per person |
| Assorted Fruit and Ice Cream Novelties | 5.00 each |
| **Requires freezer rental at \$75 per day (operates on 120 V electricity- Contact Smart City for pricing) | |
| Assorted Cookies | 51.00 per dozen |
| Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut Butter | |
| Chocolate Fudge Brownies | 48.00 per dozen |
| Nuts Optional | |
| Assorted Breakfast Breads, Pastries and Muffins | 54.00 per dozen |
| Assorted Bagels and Cream Cheese | 60.00 per dozen |
| Assorted Candy Bars | 4.00 each |
| Granola Bars | 2.75 each |
| Individual Fruit & Vanilla Greek Yogurts | 4.25 each |
| Assorted Whole Seasonal Fruit | 3.00 each |
| Individual Assorted Bags of Snacks | 3.75 each |
| Jumbo Soft Pretzels with Spicy Mustard | 5.75 each |
| Chocolate-Dipped Strawberries | 3.75 each |

Drinks

| | | | |
|--|------------------|--|------------------|
| Assorted Soft Drinks | 3.25 each | Lemonade | 37.00 per gallon |
| Bottled Water | 3.25 each | Iced Tea | 37.00 per gallon |
| Red Bull Energy Drinks | 8.50 each | Arnold Palmer Iced Tea | 40.00 per gallon |
| Assorted Fruit Juices | 3.75 each | Fruit Punch | 37.00 per gallon |
| Seasonal Berry and Mint Infused Water | 37.00 per gallon | Fresh Brewed Coffee, Decaf and Tazo Hot Tea | 54.00 per gallon |
| 5 gallon minimum applies | | Iced Coffee | 54.00 per gallon |
| Citrus and Basil Infused Water | 37.00 per gallon | Water Cooler Rental | 100.00 per day |
| 5 gallon minimum applies | | 5 Gallon Water Jug | 40.00 each |

break



Meeting Break Packages

Coffee and hot tea is available by the gallon.

Minimum 35 guests with service up to one hour. Prices are listed per person.

HOUSTON TRAIL RIDERS 13

Big Cheese Trail Mix (Nacho Peanuts, Cheese Pretzel Gems, Rye Chips, Sesame Seed Breadsticks, Plain Breadsticks, Cheese Sesame Sticks, Cheese Crackers)

Berry Good Mix (Pineapple, Golden Raisins, Blueberries, Cranberries, Walnuts, Almonds, Cherries)

Happy Hour Mix (Cashews, Pecans, Almonds, Cajun Hot Corn Sticks, Rice Snacks, Wasabi Peas, Butter Toffee Peanuts, Hot Mustard Pretzels)

Beef Jerky

Assorted Soda, Bottled Water

ENERGY BAR 13.50

Nutrigrain Bars, Whole Fresh Fruit, Individual Fruit Yogurt with Granola Mix Topping, Granola Bars

Assorted Sodas, Bottled Water

SOUTH OF THE BORDER 11

Tortilla Chips with Tomatillo Salsa, Pico de Gallo, Guacamole, Queso, Grapefruit Margarita Water

Assorted Sodas

SWEET SHOPPE 14

Gummy Bears, Assorted Jelly Beans, Yogurt-Covered Raisins, Mini Chocolate Chip Cookies, Soda Bar (Peach, Vanilla, Cherry Syrups), Bottled Water

AT THE BALLPARK 13

Soft Pretzels, Nachos (Queso, Chili, Pickled Jalapenos), Cracker Jacks

Assorted Sodas, Bottled Water

GOURMET CHEESE BOARD 12.50

Imported and Domestic Cheeses (May Include Gorgonzola, Brie, Fontina, Bleu, Cheddar, Mozzarella), Seasonal Fruit Garnish, Lavosh, Crackers

Assorted Sodas, Bottled Water

CHOCOLATE OVERLOAD 11.50

Miniature Chocolate Chip Cookies, Mini Fudge Brownies, Chocolate-Covered Strawberries, Assorted Miniature Chocolate Bars

Milk (2%, Skim), Bottled Water

NATURE HIKE 14.50

Yogurt Parfaits with Granola, Fresh Berries

Granola Bars

Sweet Trail Mix

Cucumber-Mint Infused Water, Lemonade, Bottled Water

ENHANCEMENTS

INFUSED WATER 2.50

minimum 35 guests

ASSORTED MUFFINS AND PASTRIES 3.50

KETTLE CHIPS WITH BUTTERMILK RANCH AND FRENCH ONION DIP 3

reception



Hors d'oeuvres

All selections are based on a minimum of 50 pieces.

Cold

CHILLED BEEF TENDERLOIN CROSTINI* 350

TOMATO-MOZZARELLA BASIL SKEWER 200

BOURSIN CUCUMBER CUP 200

SEARED SCALLOP 425

Jalapeno-Bacon Jam, Citrus Vinaigrette,
Mixed Greens

SEASONAL CRUDITÉS SHOOTERS 300

Buttermilk Herb Ranch

JUMBO SHRIMP COCKTAIL 275

Remoulade, Cocktail Sauce, Lemon Wedges

ASIAN CHICKEN SALAD TARTLET 200

MINI BAGUETTE 200

Pesto Goat Cheese, Tomato

TOMATO BRUSCHETTA ON CROSTINI 200

Assorted Tea Sandwiches per dozen

WATERCRESS AND SMOKED SALMON 30

CURRIED CHICKEN SALAD 30

BOURSIN AND CUCUMBER 30

ROAST BEEF* AND HORSERADISH 36

Hot

PESTO LOLLIPOP LAMB CHOPS* 395

SHINER BOCK BEEF* SLIDER 275

CHICKEN WAFFLE CONES 350

Peppered Bacon, Honey Maple Glaze, Scallions

ADOBO CHICKEN TAQUITO 200

Cilantro Dipping Sauce

SPICY BBQ PORK SLIDERS 275

Asian Slaw

BACON-WRAPPED STUFFED JALAPENOS 225

Texas Peach BBQ Sauce

GOAT CHEESE AND CARAMELIZED ONION

FLATBREAD SQUARE 200

PORK POTSTICKERS 200

Ginger Hoisin Sauce

BLACK BEAN EMPANADAS 225

Chipotle Ranch

CHIPOTLE HONEY CHICKEN WINGS 150

VEGETARIAN EGG ROLLS 200

Ginger Soy Dipping Sauce

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Displays and Platters

Prices are listed per person.

ANTIPASTO MISTO 10.75

Prosciutto, Capicola, Peppered Sausage, Sopressata, Mozzarella, Provolone
Sweet Cherry Peppers, Marinated Olives, Artichokes, Pepperoncini
Focaccia, Breadsticks

IMPORTED AND DOMESTIC CHEESE 9.50

Brie, Smoked Gouda, Dill Havarti, Fontina, Bleu, Cheddar, Gruyere
Seasonal Fruit Garnish, Lavosh, Gourmet Crackers

ROASTED AND GRILLED VEGETABLES 6.50

Portobello, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash, Extra Virgin
Olive Oil, Aged Balsamic Vinegar, Sun-Dried Tomato Hummus, Pita Bread

FRESH VEGETABLE CRUDITÉ 8

Baby Carrots, Celery, Zucchini, Bell Peppers, Yellow Squash, Grape Tomatoes, Cucumbers,
Buttermilk Herb Ranch

FRESH SLICED FRUIT AND SEASONAL BERRIES 7

Grand Marnier Yogurt Dip

PETITE TEMPTATIONS 14.50

Nutella S'Mores Shooters

Churros with Macerated Berries, Caramel Sauce,
Cinnamon-Sugar, Whipped Cream

Stout Beer Parfaits with Caramel Sauce,
White Chocolate Mousse



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Reception Stations

*Most stations will require an attendant. Prices are listed per person.
Culinary attendants charged at \$35/hr. (4 hour minimum applies)*

LITTLE ITALY 12.50

Grilled Chicken
Assorted Miniature Pasta
Smoked Gouda, Provencal Sauces
Peppers, Sun-Dried Tomatoes, Spinach, Mushrooms

GOURMET MAC-N-CHEESE 13.50

Four-Cheese, White Truffle, Sharp Cheddar
Braised Short Rib, Roasted Chicken
Caramelized Apples, Chives, Red Onion Chutney,
Fried Shallots, Wild Mushrooms

FISH TACOS* 11

Citrus-Grilled Tilapia with Cilantro Lime Slaw,
Black Bean, Roasted Corn Mash
Scotch Bonnet Aioli, Warm Corn Tortillas

STEAMSHIP ROUND OF BEEF* 12

minimum 150 guests
Creamy Horseradish Sauce, Dijon Mustard, Mayo
Miniature Onion, Silver Dollar Rolls

HERB CRUSTED BREAST OF TURKEY 12

Herbed Aioli, Dijon Mustard
Jalapeno Cornbread Squares

ROMAINE CAESAR SALAD BAR 9

Smoked BBQ Chicken, Cornbread Croutons,
Fried Capers, Fresh Shaved Parmesan Cheese,
Vine Ripe Tomatoes, House Made Caesar
Dressing

TEX-MEX RICE BAR 11.50

Yellow, Cilantro, Black Bean Rice
Chicken Tinga, Carne Asada*, Mexican Squash
Ranchero (Vegetarian)
Diced Tomatoes, Sour Cream

GUACAMOLE AND SALSA BAR 8.50

Fresh Classic Guacamole
BLT Guacamole
Roasted Corn, Cucumber Salsa
Roasted Red Salsa
Tomatillo Salsa
Tortilla Chips, Plantain Chips

SLIDER DOGS AND TRUFFLE PARMESAN TATER TOTS 11

Chicago Style: Tomato, Dill Pickle Spear,
Celery Salt, Yellow Mustard
New York Style: Sauerkraut, Chopped Onion,
Deli Mustard
Texas Style: Grated Cheddar Cheese, Chili, Jala-
penos

VIENNESE COFFEE BAR 9

minimum 50 guests
Brandy, Whiskey, Amaretto Disaronno, Kahlua
Chocolate Sauce, Cinnamon Sticks, Chocolate
Shavings, Whipped Cream

*Bartender Fee Applies
\$35/hour with a four hour minimum per bartender*

plated



Entree | Light Fare | Specialty | Duo | Salad and Dessert

Entrées

Plated meals are served with bread, whipped butter, freshly brewed coffee, iced tea and water.

Salads and desserts are priced separately.

Minimum of 35 guests. Prices are listed per person.

HERB-CRUSTED BEEF TENDERLOIN* 50

Chipotle Butter

PAN-SEARED SALMON* 34

Lemon-Butter Beurre Blanc

BRAISED SHORT RIBS 48

Applewood Smoked Bacon,
Aged Vinegar Reduction

CHARGRILLED FLAT IRON* 35

Red Wine Demi-Glace

PARMESAN-CRUSTED CHICKEN BREAST 25

Roasted Tomato Ragout

FRENCHED CHICKEN BREAST 25

Thyme Au Jus

GRILLED PORK CHOP 37

Rosemary Teriyaki Butter Glaze

ATLANTIC COD* 24

Sweet Thai Chile Sauce

CITRUS-CHILE MARINATED CHICKEN 25

Chipotle Honey Glaze

Accompaniments

Please select (1) Starch and (1) Vegetable

Herbed Cous Cous

Roasted Garlic Mashed Potatoes

Chive Potato Puree

Salt-Crusted Fingerling Potatoes

Cilantro Rice

Parmesan Risotto

Pesto Polenta

Sugar Snap Peas

Wilted Spinach and Button Mushrooms

Seasonal Mixed Vegetables

Haricot Verts

Glazed Carrots

Roasted Corn Relish

Grilled Calabasitas

Additional \$3.50 for the following sides:

Four-Cheese Macaroni

Roasted Root Vegetables

Quinoa Pilaf

Wild Rice Pilaf

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Light Fare Entrées

Plated meals are served with bread, whipped butter, freshly brewed coffee, iced tea and water. Salads and desserts are priced separately.

Minimum of 35 guests. Prices are listed per person.

SMOKED CHICKEN AND PENNE 26

Warm Sliced Chicken Breast, Penne Pasta, Sun-Dried Tomato, Basil, Artichokes
Garlic Mascarpone Crème Sauce

TEX-MEX CHICKEN WRAP 18

Chipotle Grilled Chicken, Crisp Romaine, Roasted Peppers, Cotija Cheese
Cilantro, Black Bean, Roasted Corn Salad

CHICKEN CAESAR SALAD 22

Grilled Chicken Breast, Romaine, Parmesan, Garlic Croutons, Basil Crostini
Caesar Dressing

Specialty Entrées

Plated meals are served with bread, whipped butter, freshly brewed coffee, iced tea and water. Salads and desserts are priced separately.

Minimum of 35 guests. Prices are listed per person.

VEGETARIAN 22

Roasted Seasonal Vegetable Lasagna with Zesty
Marinara Sauce

MUSHROOM STRUDEL 30

Buttery Pastry, Butternut Squash Puree, Balsamic
Reduction

VEGAN 22

Tofu Stir Fry: Grilled Tofu, Sautéed Mushrooms,
Vegetables, Soy Ginger Sesame Sauce, Steamed
Jasmine Rice

PORTOBELLO "FILET" 23

Herb-Crusted Portobello Mushroom, Caramelized
Onions, Root Vegetable Ragout, Garlic Mashed
Potatoes

GLUTEN-FREE 25

Goat Cheese Napoleon: Grilled Eggplant,
Portobello Mushroom, Tomato, Zucchini,
Smoked Tomato Coulis

GARDEN VEGETABLE AND RICOTTA TORT 32

Chunky Tomato Basil Sauce with Olives, Capers,
Red Pepper Relish

KOSHER Market

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Entree | Light Fare | Specialty | Duo | Salad and Dessert

Duo Entrees

*Plated meals are served with bread, whipped butter, freshly brewed coffee, iced tea and water.
Salads and desserts are priced separately.*

Minimum of 35 guests. Prices are listed per person.

CHARRED BEEF TENDERLOIN* AND MAPLE GLAZED SCALLOPS* 52

Charred Tenderloin with Smoked Bacon, Apple Balsamic Glaze
Maple Glazed Scallops
Boursin Mashed Potatoes
Seasonal Vegetables

GRILLED TENDERLOIN* AND GULF COAST SHRIMP 47

Tenderloin with Cracked Pepper Demi-Glace, Caramelized Shallots
Gulf Coast Shrimp, Garlic, Southern Spices
Herbed Potato Dauphinoise, Grilled Asparagus

PARMESAN-CRUSTED CHICKEN AND STRIPED BASS* 36

Parmesan-Crusted Chicken Breast with Goat Cheese, Olive Tapenade
Striped Bass with Artichoke Cream Sauce
Lemon Mascarpone Risotto
Seasonal Baby Vegetables

CHICKEN AND PAN-SEARED SALMON* 36

Seared Airline Chicken Breasts with Mushroom Tomato Ragout
Pan-Seared Salmon with Red Pepper Coulis
Grilled Roasted Garlic Polenta Cake
Baby Mixed Vegetables

ENHANCEMENTS

TAPAS 4

Hearts of Palm Salad with Roasted Red Peppers

LEMON-THYME SORBET 4

PEACH ICED TEA 2



Salad

POACHED PEAR SALAD 9

Mixed Greens, Poached Pear, Teardrop Tomatoes, Crushed Pistachios, Honey Goat Cheese Crostini
Honey Mustard Champagne Vinaigrette

CAPRESE SALAD 9

Vine-Ripened Tomatoes, Mozzarella, Basil Drizzled with Balsamic Vinegar, Extra Virgin Olive Oil

WEDGE SALAD 6.75

Bleu Cheese, Bacon Crumbles, Tomatoes
Bleu Cheese Vinaigrette

CAESAR SALAD TEJANA 6.50

Romaine, Cornbread Croutons, Parmesan Cheese, Capers, Tomato, Kalamata Olives
Chipotle Caesar Dressing

HARVEST SALAD 5.75

Mixed Greens, Tomato, Cucumber, Carrot Curls Lemon-Herb Vinaigrette

FARMERS' MARKET SALAD 5.75

Iceberg, Romaine, Mandarin Oranges, Shaved Parmesan, Sundried Cranberries
Pineapple Vinaigrette



Prices do not include administrative charge and taxes.

Dessert

CHOCOLATE FANTASY 9

Devil's Food Cake with Coconut, Pecan Praline Sauce

CRÈME BRULÉE CHEESECAKE 7.50

Whipped Cream, Macerated Berries

CHOCOLATE BREAD PUDDING 7

Vanilla Crème Anglaise

OLD FASHIONED CARROT CAKE 6.50

Traditional Cream Cheese Icing

TRES LECHES CAKE 6

Rum Milk Syrup, Vanilla Cream Swiss Meringue, Fresh Strawberry Garnish

FRUIT AND BERRY TART 8

Crème Anglaise

FLOURLESS CHOCOLATE CAKE (GLUTEN FREE) 9

Seasonal Berry Garnish

beverages



Bar Beverages

Please see your Sales Manager for Additional Selections

PREMIUM SPIRITS

Finlandia Vodka, Bombay Original Gin, Bacardi Superior Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Gold Tequila

BEERS

Budweiser, Bud Light, Miller Lite, Corona, St. Arnold Amber, Shiner Bock, St. Pauli Girl N/A

HOSTED CONSUMPTION/CASH BAR

| | Hosted | Cash |
|-----------------------------------|--------|------|
| Premium Spirits | 6.50 | 7.00 |
| Top Shelf Spirits | 7.00 | 7.50 |
| Super Top Shelf Spirits/Cordials | 8.00 | 8.50 |
| House Wine (glass) | 5.50 | 6.00 |
| Domestic Beer | 5.50 | 6.00 |
| Imported, Craft Beer | 6.25 | 6.75 |
| Soft Drinks | 3.25 | 3.75 |
| Spring Water | 3.25 | 3.75 |
| Sparkling Mineral Water (Perrier) | 4.00 | 4.50 |
| Juices (Orange, Apple, Cranberry) | 3.75 | 4.25 |

BEER BY THE KEG

DOMESTIC KEG BEER 475

Budweiser, Bud Light, Miller Light

IMPORT KEG BEER 675

Shiner Bock, St. Arnolds, Heineken, Corona & Amstel

BAR PACKAGES

Must be purchased for full guest guarantee

| | |
|-------------|------------------|
| One Hour | 15.00 per person |
| Two Hours | 20.00 per person |
| Three Hours | 28.00 per person |
| Four Hours | 36.00 per person |
| Five Hours | 48.00 per person |

Prices do not include administrative charge and taxes.

Crafted Cocktails

ORIGINAL MARGARITA 8 each

Traditional Blend of Tequila, Triple Sec,
Fresh Lime Juice

Also Available in Mango, Acai Berry Flavors

POMEGRANATE MOJITO 8 each

Rum, Fresh Mint, Lime

A Cuban Classic with a Twist!

BLUE AMERICANA 8 each

Sparkling Wine Combined with Luscious
Blackberries, Blueberries, Blue Curacao

BLOODY MARY 7.75 each

Vodka, Tomato Juice, Worcestershire Sauce,
Tabasco, Olives, Pearl Onion, Celery Garnish

WHITE SANGRIA 7.50 each

Sauvignon Blanc, Pinot Grigio, Brandi, Fresh Citrus
Fruit, Sugar, Club Soda

MIMOSA 7.50 each

Fresh Orange Juice, House Champagne

TEXAS TEA 7.50 each

Lemonade, Deep Eddie's Sweet Tea Vodka,
Sugared Rim



Wine

SPARKLING

- Domaine Chandon Brut, California 65
- Prosecco, Zonin, Italy 40
- Moscato, Beringer, California 28

WHITE

- Sauvignon Blanc, Kim Crawford, New Zealand 65
- Chardonnay, Sonoma-Cutrer, California 55
- Chardonnay, William Hill, California 40
- Pinot Grigio, Ecco Domani, Italy 35
- Chardonnay, Canyon Road, California 28

RED

- Malbec, Tamari Reserva, Argentina 55
- Pinot Noir, MacMurray Ranch, California 50
- Cabernet Sauvignon, Louis Martini, California 42
- Zinfandel, Gnarley Head Old Vine, California 40
- Red Blend, M nage a Trois, California 38
- Merlot, Casa Lapostolle, Chile 35
- Red Blend, Apothic Red, California 35
- Cabernet Sauvignon, Canyon Road, California 28



Prices do not include administrative charge and taxes.

Catering Standards and Guidelines

FOOD AND BEVERAGE REGULATIONS

The George R. Brown Convention Center & Theater District is managed and operated exclusively by Aramark Sports and Entertainment Services, LLC. All food and beverage items served within the George R. Brown Convention Center & Theater District must be prepared and presented by Aramark. Outside food and beverage is not permitted.

Aramark, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Texas Alcohol and Beverage Commission (TABC) rules and regulations. Bringing in alcoholic beverages is not permitted.

Event Planning

FOOD AND BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we kindly request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your Catering Sales Manager will review them and, in turn, provide you with written confirmation of services. The confirmation will be in the form of individual event orders for each individual service along with an Aramark catering services agreement outlining the specific agreements between the customer and Aramark Sports and Entertainment Services, LLC. If the signed catering service agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. Signed event orders must be received no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt. The event orders, when completed, will form part of your contract.

| 90 DAYS | 60 DAYS | 45 DAYS | 30 DAYS | 7/5/3 DAYS |
|--|---------------------------------------|------------------------|-------------------------|--------------------------|
| Credit Application for Master Account DUE **if applicable | Deposits and Signed Service Agreement | DUE F&B Specifications | DUE Signed Event Orders | DUE Final Guarantees Due |

PAYMENT POLICY

Our policy requires 100% of total estimated charges in advance of the first scheduled event.

ACCEPTABLE FORMS OF PAYMENT

Wire transfers, company check, American Express, VISA, MasterCard and Discover are considered acceptable forms of payment. Incoming wire transfers will be charged a \$25 wire fee. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders and changes to existing orders. If payment is received within less than five (5) business days prior to the event, a credit card payment will be required.

ADVANCE DEPOSIT/MASTER ACCOUNTS

To establish a master account for direct billing, please contact your Catering Sales Manager. Approval is based on credit history and all credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. For customers who qualify for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges prior to the first scheduled event. The remaining 25% plus any additional services ordered on-site will be due NET 30 upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

FINAL GUARANTEES

To ensure the success of your event(s), it is necessary that we receive your "final guarantee" (confirmed attendance) for each meal function according to the following:

| EVENT UP TO 500 PEOPLE | EVENTS 501-2,500 PEOPLE | EVENT OVER 2,500 PEOPLE |
|--|---------------------------------------|--|
| Three (3) business days prior to event | Five (5) business days prior to event | Seven (7) business days prior to event |

Please note that the above schedule excludes weekends and holidays. Once final guarantees are submitted, the counts may not be decreased.

OVERAGES

For every plated event, Aramark shall be prepared to serve 5% over the final guarantee, up to a maximum of 50 meals. This excludes buffets, box lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. Aramark will make every effort to accommodate increases to your count(s) after the Final Guarantee is due. However, any increases exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the Final Guarantee timeline, the 5% overage will no longer apply. If overset tables are utilized, they will not be pre-set with food or beverage unless requested (additional charges will apply).

SPECIAL MEALS

Your Catering Sales Manager is available to consult with you on special meal requests and pricing to serve vegetarian, gluten free, vegan, kosher, halal and other dietary restrictions. Such special requests are due 21 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance. Special meal requests added on-site are subject to availability.

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 35 guests for table service, buffet meal or box lunch functions. If the guaranteed attendance is less than 35 guests, a \$100 small group fee will be applied to each function.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

TAXES AND FEES

All food and beverage items and equipment rentals (including alcoholic beverages) are subject to a 20% administrative fee, applicable 8.25% Texas sales tax and 8.25% Alcohol Tax. The administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and is not distributed to employees. The administrative fee and sales tax are subject to change at any time and without notice. Please note that all administrative fees and delivery charges are taxable in the state of Texas. Labor fees are also subject to applicable Texas sales tax. Tax exempt organizations must provide a Texas Sales and Use Tax Exemption Certificate, which must be on file prior to the event if applicable.

DELIVERY AND REFRESH FEES

A \$25 delivery fee will be assessed for each initial delivery. This includes exhibitor catering, buffets and breaks, but does not apply for plated meal functions. A \$25 refresh fee will be assessed for each on-site request for additional services.

Catering Standards and Guidelines

General Information, Policies and Procedures

TABLE STANDARDS

The Aramark catering minimum standard for a plated/seated meal is for the service at tables of 10 guests with (1) server per 25 guests. For buffet meals, the Aramark minimum standard is (1) server per 75 guests. A fee will be applied for any request for additional wait staff to service the event at \$35 per hour, per server plus applicable sales tax with a four (4) hour minimum.

CHINA SERVICE

China and glassware are standard for seated meal services. All other services including beverages, buffets, boxed lunches, breaks, receptions that do not accompany dinner and bar-only functions will be served on biodegradable compostable ware unless requested by the client and a \$3.00 service fee per person, per function plus applicable sales tax will be applied. China is not allowed on the exhibit hall floor and exhibitor booth services will be served on biodegradable compostable ware only.

LINEN SERVICE

Round tables for full meal functions are dressed with white 90x90 lap-length linens. White linen napkins will be provided for plated meal functions only. Roll in tables will be provided for buffet services and dressed with black linen. Linens will not be provided for room sets that do not have meal functions and additional table linens are available to rent. For specialty linen packages please consult your Sales Manager.

ALCOHOL SERVICE

Aramark, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Texas Alcohol and Beverage Commission (TABC) rules and regulations. In compliance with Texas state law, all beer, wine, and liquor is supplied by Aramark and must be served by an Aramark employed TABC Certified Bartender. No alcoholic beverages may be removed from the George R. Brown Convention Center or Theater District. Bringing in alcoholic beverages is not permitted and customer must comply with all applicable local and state liquor laws.

EXTENDED PROGRAM/SERVICE TIMES

Our services are based upon the following time guidelines, timed from doors open to doors closed.

| BREAKFAST | LUNCH | SNACKS/BEVERAGE BREAKS | RECEPTION | DINNER |
|-----------|---------|------------------------|-----------|---------|
| 2 Hours | 2 Hours | 1 Hour | 2 Hours | 3 Hours |

Any extended program or delay in service is subject to additional hourly labor fees.

Please note that if your event includes a scheduled program, we ask that you submit a detailed timeline at least three (3) business days prior to your event to ensure that sufficient consideration is made in planning your event. The timeline should include service start/break/end times, and if applicable, times when staff should vacate the floor. Events scheduled for Public Holidays and late night services may incur additional labor fees.

MEETING BREAK PACKAGES

Meeting breaks are priced and designed to endure a maximum of one hour of service. Should the time be requested for extension of services, a per person charge equivalent to the price paid (per person) will apply for each additional hour.

Services and Upgrades

STAFFING AND ATTENDANTS

\$140 each for a four (4) hour minimum, \$35.00 each additional hour and is subject to applicable sales taxes.

| | |
|-------------------------|--------------------|
| Wait Staff | (1 per 100 guests) |
| Booth Service Attendant | |
| Bartender | (1 per 100 guests) |
| Cashier for Cash Bar | (1 per 100 guests) |
| Chef/Carver | (1 per 25 guests) |
| Wine Stewards | (1 per 100 guests) |

SERVICE UPGRADES

Item placement (menus, books, favors, etc.) - \$1.00 per item and is subject to the administrative fee and applicable sales taxes. Specialty linens available for an additional rental charge and is subject to the administrative fee and applicable sales taxes.

Floral arrangements upon request for an additional charge and is subject to the administrative fee and applicable sales taxes.

EXHIBITOR FOOD AND BEVERAGE POLICY

Aramark is the exclusive provider of all food and beverages at George R. Brown Convention Center & Theater District. As such, any requests to bring in outside food and beverages will be at the caterer's discretion and will be considered on a case by case basis. Please inquire with your sales professional as additional fees may be incurred. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

Exhibitor catering is not responsible for nor will we supply table and chair equipment, trash removal or electrical for your booth. You must order through your service contractor. Our food and beverages are provided on compostable disposable ware. Exhibitor catering is not charged on consumption. Aramark requires that an Aramark employed TABC certified bartender must dispense all alcoholic beverages and any remaining product must remain on premises. All show orders must be received a minimum of 14 days prior to the show to ensure availability of the food and beverages, and appropriate staffing to prepare, deliver and service your account. A 10% late charge will apply to all orders received within 14 days of the show.



Booth Catering Menu 2017

Beverages

| | |
|---|----------------|
| Keurig Coffee Machine Rental (Limited Quantities Available) | \$150.00/day |
| Includes: 1 gallon jug of water, creamers, sugar/sweetener, stirrers, napkins & disposable cups 6) Assorted Coffee K-Cups & (2) Assorted Tea K-Cups Client to Supply: 120v15 amp – please contact SmartCity at 713-853-8900 | |
| Assorted Coffee K-Cups (16 Count) | \$68.00 |
| Assorted Tea K-Cups (16 Count) | \$60.00 |
| 1 Gal Water Jug & Cups (Keurig Machine ONLY) | \$8.00 |
| Water Cooler Rental | \$100.00/day |
| Client to supply: 120v15 amp – please contact SmartCity at 713-853-8900 | |
| 5 Gal Water Jug & Cups | \$40.00 |
| Seattle's Best Regular & Decaf Coffee** | \$54.00/gallon |
| Assorted Hot Tea** | \$54.00/gallon |
| Iced Tea** | \$37.00/gallon |
| Lemonade** | \$37.00/gallon |
| Assorted Sodas* | \$78.00 |
| Bottled Water* | \$78.00 |
| Assorted Fruit Juice* | \$90.00 |
| LOGO Bottled Water Buy-Out Fee | Varies |
| Please contact your Sales Manager for pricing and approval | |
| 20lb Bag of Ice | \$11.00 |
| * (24) beverages per case, minimum of (1) case required | |
| **Price per gallon, minimum of (3) gallons required | |

Please note that all food and beverage items must be purchased through ARAMARK – this includes bottled water.

A 20% administrative fee, 8.25% Sales Tax & 8.25% Consumer Alcohol Tax will be added to all food, beverage and alcohol.

A \$25++ delivery fee will be applied to each delivery/refresh and a 20% late fee will be assessed for all on-site orders.

Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Certain services require electricity and must be ordered through Smart City.

Booth Catering Menu 2017

Breakfast & Bakery

Please note that all food and beverage items must be purchased through ARAMARK – **this includes bottled water.**

A 20% administrative fee, 8.25% Sales Tax & 8.25% Consumer Alcohol Tax will be added to all food, beverage and alcohol.

A \$25++ delivery fee will be applied to each delivery/refresh and a 20% late fee will be assessed for all on-site orders.

Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Certain services require electricity and must be ordered through Smart City.

HOT Breakfast Items

* Minimum of 12 required

Buttermilk Biscuit Sandwich \$7.00 each

*Choice of Sausage or Bacon with Egg & Cheese

Breakfast Taco with Salsa \$7.00 each

*Choice of Bacon, Sausage or Potato with Egg & Cheese

Bakeries

**price per dozen; minimum of (1) dozen required

Assorted Danish** \$54.00

Assorted Muffins** \$54.00

Assorted Breakfast Pastries** \$54.00

Assorted Bagels & Cream Cheese** \$60.00

Assorted Jumbo Cookies** \$51.00

Fudge Brownies** \$48.00

Staffing & Additional Services

Delivery/Refresh Fee \$25.00

Per Trip or Request

6 ft. Bar Front Rental \$150.00

Subject to availability

Staffing

*Minimum of 4 hours required per day

Booth Attendant* \$35.00/hour

Wait Staff* \$35.00/hour

Bartender* \$35.00/hour

Booth Catering Menu 2017

Snacks & Trays

A La Carte

*Minimum of 12 each required

| | |
|---|-------------|
| Assorted Whole Fruit* | \$3.00 each |
| Assorted Granola Bars* | \$2.75 each |
| King Size Candy Bars* | \$4.00 each |
| Individual Bags of Chips* | \$3.75 each |
| Assorted Bags of Snacks* | \$3.75 each |
| Jumbo Soft Pretzels with Spicy Mustard* | \$5.75 each |
| Served in Chaffing Dish | |

By the Pound

*Minimum of (3) pounds required

| | |
|--------------------------|------------|
| Fiesta Trail Mix* | \$22.00/lb |
| Mini Pretzels* | \$18.00/lb |
| Goldfish Crackers* | \$18.00/lb |
| Mixed Nuts with Peanuts* | \$38.00/lb |

Display Trays

*Serves 24 and includes disposable plates, napkins and cutlery if required

| | |
|---|----------|
| Potato Chips with Ranch & French Onion Dip* | \$90.00 |
| Tortilla Chips with Salsa & Guacamole* | \$108.00 |
| Pita Chips with Spinach Dip & Hummus* | \$138.00 |
| Farmer's Market Crudités with Ranch Dip* | \$192.00 |
| Gourmet Cheese Board with Fruit Garnish* | \$228.00 |
| Seasonal Sliced Fruit Tray* | \$168.00 |

Please note that all food and beverage items must be purchased through ARAMARK – this includes bottled water.

A 20% administrative fee, 8.25% Sales Tax & 8.25% Consumer Alcohol Tax will be added to all food, beverage and alcohol.

A \$25++ delivery fee will be applied to each delivery/refresh and a 20% late fee will be assessed for all on-site orders.

Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Certain services require electricity and must be ordered through Smart City.

Booth Catering Menu 2017

Lunch

Please note that all food and beverage items must be purchased through ARAMARK – this includes bottled water.

A 20% administrative fee, 8.25% Sales Tax & 8.25% Consumer Alcohol Tax will be added to all food, beverage and alcohol.

A \$25++ delivery fee will be applied to each delivery/refresh and a 20% late fee will be assessed for all on-site orders.

Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Certain services require electricity and must be ordered through Smart City.

Boxed Lunches

*12 Person minimum required; includes chips, whole fruit, cookie, condiments & bottled water

Roast Turkey & Smoked Gouda* \$19.50 each
Red Leaf Lettuce, Tomato & Bermuda Onion on Wheat Berry Bread

Honey Ham & Swiss* \$19.50 each
Mesclun Greens, Tomato & Bermuda Onions on a Soft Hoagie Roll

Marinated Grilled Vegetable Wrap* \$21.00 each
Portobello Mushroom, Bell Pepper, Zucchini, Tomato, Red Onion, Daikon Sprouts & Provolone in a Spinach Wrap

Fiesta Chicken Garden Salad* \$19.00 each
Mesquite Grilled Chicken on Mixed Greens with Tomato, Cheddar Cheese Cut Corn, Red Pepper Strips & Seasoned Black Beans with Ranch Dressing

Display Tray

*Serves 24 and includes disposable plates, napkins and cutlery

Deli Platter* \$480.00 each
Includes Assorted Deli Meats & Cheeses, Assorted Sliced Breads & Rolls With Potato Salad, Lettuce, Tomatoes, Onions, Pickles, Condiments And Assorted Cookies.

Assorted Mini Sandwiches* \$125.00 each
Includes Turkey & Provolone, Ham & Swiss, Roast Beef & Cheddar on Mini Roll

Appetizers

A 20% administrative fee, 8.25% Sales Tax & 8.25% Consumer Alcohol Tax will be added to all food, beverage and alcohol.

A \$25++ delivery fee will be applied to each delivery/refresh and a 20% late fee will be assessed for all on-site orders.

Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Certain services require electricity and must be ordered through Smart City.

Cold

*Based on 50 piece minimum; includes disposable plates & napkins

Tomato, Mozzarella & Basil Skewer* \$200.00

Mini Baguette with Pesto Goat Cheese & Tomato* \$200.00

Chilled Beef Tenderloin on Crostini* \$350.00

Hot

*Based on 50 piece minimum; includes disposable plates & napkins

Adobo Chicken Taquito with Cilantro Dipping Sauce* \$200.00

Bacon-Wrapped Stuffed Jalapenos with Texas Peach BBQ Sauce* \$225.00

Pork Pot Stickers with Ginger Hoisin & Sweet Thai Chili Sauce* \$200.00

Black Bean Empanada with Chipotle Ranch* \$225.00

Chipotle Honey Chicken Wings (bone-in)* \$150.00

Booth Catering Menu 2017

Capp Express In Booth Barista



Barista

250 (8oz) Cup Minimum Per Day, No Carry Overs
Includes: Espresso, Cappuccino, Latte & Americano at Your Booth
Cart Dimensions and Electrical Requirements Available
One-Time Set-Up Fee \$180.00
Attendant Required \$35 Per Hour/Minimum 4 Hours

Package # 1

Starbucks Premium Coffee Products
250 Cups \$1375.00/day
Each Additional Cup \$5.50
Add Optional Flavorings: Mocha, Hazelnut & Vanilla \$150.00/day

Package # 2

Cappuccino Express Premium Blend Products
250 Cups \$1285.00/day
Each Additional Cup \$5.15
Add Optional Flavorings: Mocha, Hazelnut & Vanilla \$150.00/day



Tabletop

Booth Catering Menu 2017

Cookies Baked Fresh in Booth Service



10 Dozen Minimum, No Carry Overs
Cookies Baked Fresh at Your Booth
Flavors: Sugar, Peanut Butter, Chocolate Chip and Oatmeal Raisin
Dimensions and electrical requirements available
One Time Setup Fee \$180
Attendant Required \$35 Per Hour
Minimum 4 Hours (Per Attendant)

Package Details:

Rental \$450/day
Cookies \$60/dozen



150 Cones, No Carry Overs
Includes (1) flavor of Cotton Candy at your booth
Flavors: Vanilla Pink, Blue Raspberry, Strawberry, Orange, Watermelon, Grape and Lime
Dimensions and electrical requirements available
One Time Setup Fee \$180
Attendant Required \$35 Per Hour
Minimum 4 Hours (Per Attendant)

Package Details:

150 Cones \$1250/day
Each Additional Cone \$5.00

Booth Catering Menu 2017



250 (8oz) cup minimum per day, no carry overs.

Includes (2) flavors of All Natural Fruit Smoothies Blended at your booth

Flavors: Strawberry, Mango-Orange, Pina Colada, Black Raspberry, Kiwi Lemon Lime, Lemon Wave

Cart dimensions and electrical requirements available

One-Time Set-Up Fee \$180.00

Two Attendants required \$35 per hour (per attendant)/Minimum 4 hours

Package Details:

Maui Wowi Smoothies \$1500/day

Each Additional Cup \$5.00

Additional Flavors \$50.00/flavor



Bar High

Tiki



Tiki Counter with



300-cup minimum per day, no carry overs

Includes (2) flavors served in 3.5oz cups at your booth

Flavors (2 flavors included in package): Chocolate, Vanilla, Banana Split, Birthday Cake,

Cookies and Cream, Cotton Candy and Cookie Dough

Cart dimensions and electrical requirements available

One-time setup fee of \$180 per freezer

Attendant required \$35 per hour/ Minimum 4 hours

Package Details:

Dippin Dots Ice Cream \$1500/day

Each Additional Cup \$4.50

Additional Flavors \$50.00/flavor

Booth Catering Menu 2017



Shaved Ice in Booth Service

350 cup minimum per day, no carry overs
Includes (4) flavors served in 4oz flower cups at your booth
Flavors – Lemon Lime, Kiwi Strawberry, Blue Raspberry and Pina Colada
One Time setup fee of \$180 per machine
Attendant required \$35 per hour/Minimum 4 hours

Package Details:
Shaved Ice \$1575/day
Each Additional Cup \$4.00



Hot Pretzels

Tabletop Pretzel Machine
Rental \$250/Day
Dimensions and electrical requirements available
Attendant required \$35 per hour
Minimum 4 hours

Pretzels \$69/dozen



Fresh Popped Popcorn

Tabletop Popcorn Machine
Rental \$250/Day
Dimensions and electrical requirements available
Attendant required \$35 per hour
Minimum 4 hours

Popcorn Packs: \$10 each (serves 10)
Includes: Paper Bags, Corn Kernels, Butter & Salt

Booth Catering Menu 2017

Alcoholic Beverages

Bartender (4 hour minimum) \$35.00/hour
Alcohol MUST be served by an ARAMARK TABC Certified Bartender

Domestic Beer: Budweiser, Bud Light, Miller Light
Import/Craft Beer: Shiner Bock, St. Arnolds Amber, Heineken & Corona

Kegs

ARAMARK will provide the Kegorator and biodegradable/disposable cups
Client to Supply: 120v20 amp – please contact SmartCity at 713-853-8900

Domestic Keg \$475.00
Import/Craft Keg \$675.00

Bottled Beer

* (24) beverages per case, minimum of (1) case required

Domestic Beer* \$5.50 each
Import/Craft Beer* \$6.25 each

Wine by the Bottle

Canyon Road Chardonnay, Merlot or Cabernet Sauvignon \$28.00/bottle
House Sparkling Wine \$30.00/bottle

Full Service Bar & Specialty Cocktails

*Minimum of 50 drinks; served in biodegradable/disposable cups (No Glass Permitted in Exhibit Halls)

** Bar Front Not Included ~ Additional \$150 Rental Fee Will Apply If Requested

Premium Spirits** \$7.50 each
Finlandia Vodka, Bombay Original Gin, Bacardi Rum, Jack Daniels Whiskey, Jim Beam Bourbon,
Jose Cuervo Gold Tequila. Mixers and garnishes included.

Bloody Mary Bar** \$7.75 each
Garnishes to include: Tabasco & Worcestershire Sauce, Celery, Green Olives, Limes & Pearl Onions

Mimosas** \$7.50 each
Fresh Orange Juice & House Champagne served in disposable flutes

Texas Tea** \$7.50 each
Lemonade & Deep Eddie's Sweet Tea Vodka with Sugared Rim

Alcohol Policy

- All alcohol sales and consumption at the George R. Brown Convention Center are regulated by the Texas Alcoholic Beverage Commission (TABC) and ARAMARK is responsible for the administration of their rules and regulations.
- Alcohol is NOT charged on consumption and can't be transferred for use the following day(s).
- Alcohol is not allowed to be brought in from outside under any circumstances. This includes alcohol being used for display purposes & mini bottles for give away/promotions.
- Exhibitors and attendees are prohibited from removing alcohol from the premises at the George R. Brown Convention Center.
- All alcoholic beverages will be removed from your booth at the conclusion of your event by an ARAMARK bartender.

Please note that all food and beverage items must be purchased through ARAMARK – this includes bottled water.

A 20% administrative fee, 8.25% Sales Tax & 8.25% Consumer Alcohol Tax will be added to all food, beverage and alcohol.

A \$25++ delivery fee will be applied to each delivery/refresh and a 20% late fee will be assessed for all on-site orders.

Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Certain services require electricity and must be ordered through Smart City.