



CATERING MENU

2222 West Loop South | Houston | TX 77027

WELCOME



It is our distinct pleasure to welcome you to The Royal Sonesta Houston.

In the kitchens at the Royal Sonesta Houston, our Culinary Team has taken great strides to source and explore the unique Texas landscape to give our guests a truly authentic local experience. We bring you the freshest ingredients from area farmers, purveyors and artisans who take great pride in providing the best that land and sea have to offer.

Our commitment at Sonesta Hotels and Resorts is “Food is Art.” We ensure that all of our creations are trans-fat free. We avoid fish that are endangered or threatened due to overfishing, such as Chilean Sea Bass and Atlantic Tuna.

We have made every attempt to create menus that cater to the varied tastes of our guests. We do, however, recognize that not all of our guests may find what they seek. If this is the case, please contact our Event Planning team and we shall do our utmost to satisfy your requests.



Robert Graham

Executive Chef at the Royal Sonesta Houston

CONFERENCE PACKAGES



DAY RATE CONFERENCE PACKAGE

20 Guests and More

Continental Breakfast

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Orange Juice and Apple Juice

Seasonal Sliced Fresh Fruit served with Yogurt Dip

Freshly Baked Muffins, Croissants, Danish and Fruit Turnovers

Butter and Preserves

Mid-Morning Break*

Beverage Refresh

Choice of One of the Following:
Granola Bar, Energy Bar, Fruit Bar, Granola Parfait or Fruit Kebabs

Lunch

Plated or Buffet
(Up to \$48 Value Per Day)

Afternoon Break*

Beverage Refresh

Individual, Whole and Chocolate Milk

Choice of One of the Following:
Cookies, Brownies, Cheesecake Bars, Fruit Tarts or Mousse Shooters

Meeting Room Set Up

State-of-the-Art Meeting Room to Include:
Pads, Pens, Iced Water and Hard Candies

Audio Visual

Standard Audiovisual Equipment to Include:
One Non-Projector Package for Primary Meeting Room with Appropriate Sized Screen for Assigned Meeting Room, Audio/Visual Cart, VGA and Electrical Cables

\$109 per person

- *Minimum of (20) People Required*
- *Additional Charge for Private Dining Space for Lunch May Apply*
- *Additional Charge for Breakout Rooms may apply*

* *Coffee, Hot Tea, Soft Drinks and Bottled Water Service is Continuous Throughout the Day*

All prices are subject to change. All prices are subject to applicable state sales tax and service charge. A 16% gratuity is added to all functions for payment to hourly paid wait staff and service employees engaged in the service of the event. A taxable administrative fee of 8% is added to all function and event orders to defer overhead costs. This administrative fee is not a tip, gratuity or service charge and is not distributed to employees. Flat rate bartender fees are not tips, gratuities or service charges and are not distributed to employees.

CONFERENCE PACKAGES



DAY RATE CONFERENCE PACKAGE

19 Guests or Less

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Freshly Brewed Regular and Decaffeinated Coffee

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Orange Juice and Apple Juice

Seasonal Sliced Fresh Fruit

Freshly Baked Muffins, Croissants, Danish and Fruit Turnovers

Butter and Preserves

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\$109 per person

- *Maximum of (19) People Required*
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BREAKFAST



BREAKFAST BUFFETS

Continental Breakfast

Freshly Squeezed Orange and Grapefruit Juice
Assorted Breakfast Pastries
Seasonal Fruit Salad
Butter, Preserves and Jams
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$27

Sonesta Breakfast

Freshly Squeezed Orange and Grapefruit Juice
Assorted Breakfast Pastries
Seasonal Fruit Salad
Butter, Preserves and Jams
Scrambled Fresh Farm Eggs
Crisp Applewood Smoked Bacon and Link Sausage
Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$32

Continental Plus

Freshly Squeezed Orange and Grapefruit Juice
Variety of Flavored Low-Fat Yogurts and Granola
Assorted Breakfast Pastries
Butter, Preserves and Jams
Assorted New York Style Bagels with Assorted Cream Cheese
Seasonal Sliced Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$28

Houston Breakfast

Freshly Squeezed Orange and Juice of the Day
Assorted Breakfast Pastries
Seasonal Fruit Salad
Huevos Rancheros, Scrambled Eggs, Corn Tortilla Strips and Cheddar Cheese
Breakfast Quesadillas filled with Eggs, Chorizo, Jack Cheese, Sour Cream and Roasted Red Salsa
Skillet Potatoes, Braised Black Beans, Tortillas
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$36

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BREAKFAST



BREAKFAST BUFFETS CONTINUED

Royal Sonesta Breakfast

- Freshly Squeezed Orange and Juice of the Day
- Selection of Low-Fat Yogurts
- Seasonal Sliced Fruit with Berries
- Oatmeal or Grits
- Scrambled Eggs with Cheddar Cheese and Chives
- French Toast with Vermont Maple Syrup
- Applewood Smoked Bacon and Skillet Potatoes
- Assorted Breakfast Pastries
- Butter, Preserves and Jams
- Freshly Brewed Coffee, Decaffeinated Coffee
- Selection of Hot Teas

\$39

Per Item:

- Individual Low-Fat and Flavored Yogurts **\$4**
- Individual Dry Cereals with Whole, 2% and Skim Milk **\$4**
- Hard Boiled Eggs **\$2**
- Chorizo, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde **\$6**
\$8
- Bacon, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde **\$6**
\$8
- Potato, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde **\$6**
\$8
- Sausage, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde **\$6**
\$8
- Sausage, Egg and Cheese English Muffin Sandwich **\$6**
- Maple Smoked Ham, Egg and Cheese Biscuit Sandwich **\$6**

CONTINENTAL BREAKFAST ADDITIONS

Per Person:

- Scrambled Eggs with Cheddar Cheese **\$7**
- Applewood Smoked Bacon **\$6**
- Country Link Pork Sausage **\$6**
- Breakfast Potatoes **\$6**
- Aidells Chicken Apple Sausage **\$6**
- Smoked Country Ham **\$6**
- Oatmeal with Raisins and Brown Sugar **\$6**
- Organic Yogurt Parfait with Berries **\$6**
- Fresh-Made Smoothies **\$8**
Peach-Mango and Strawberry-Banana

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BREAKFAST



BREAKFAST STATIONS

Applewood Smoked Salmon

Assorted New York Style Bagels, Savory and Sweet Cream Cheeses, Capers, Chopped Egg and Red Onion

\$17

European Breakfast

Assorted Deli Meats, Cheeses, Mustards and Country Style Breads

\$16

Made-to-Order Omelets with a Selection of Fillings

Cheddar Cheese, Ham, Mushrooms, Peppers, Scallions, Tomatoes

Smoked Salmon, Shrimp or Bacon

\$14

(Requires Dedicated Attendant at \$80 per Attendant)

Belgian Waffles with a Selection of Toppings

Whipped Cream Seasonal Berries, Toasted Nuts, Chocolate Chips, Nutella and Warm Maple Syrup

\$14

Carved Potato, Egg & Cheese Wellington

Béarnaise

\$17

(Requires Dedicated Attendant at \$80 per Attendant)

BREAKFAST



BUILD YOUR OWN PLATED BREAKFAST

Entrée selection includes your choice of fresh juice, breakfast pastries, breakfast potatoes and meats.

Entrées

Soft Scrambled Eggs, Fresh Herbs

\$29

Buttermilk, Chocolate Chip or Blueberry
Pancakes, Maple Syrup

\$27

Classic Eggs Benedict, Canadian Bacon,
Hollandaise

\$32

Texas Benedict, Corn Bread, Smoked Brisket,
Grilled Peach and Guajillo Hollandaise

\$32

Wild Mushroom and Asparagus Frittata, Arugula,
Goat Cheese and Tomato Salad

\$30

Croissant Bread Pudding French Toast,
Cinnamon Cream, Maple Syrup

\$29

Fresh Juice

Choice of One

Orange Juice

Grapefruit Juice

Tomato Juice

Cranberry Juice

Pineapple Juice

Breakfast Pastries

Assorted Muffins

Assorted Danish

Butter Croissants

Breakfast Potatoes

Choice of One

Hash Browns

Cajun Skillet Potatoes, Peppers, Onions

Rosemary Roasted Red Bliss Potatoes

Cheddar and Bacon Tater Tot Casserole

Breakfast Meats

Choice of One

Applewood Smoked Bacon

Pork Sausage Links

Pork Sausage Patties

Turkey Bacon

Canadian Bacon

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BREAK



COFFEE BREAKS À LA CARTE

Per Gallon:

Freshly Brewed Coffee, Decaffeinated Coffee	\$80
Selection of Hot Teas	\$79
Freshly Brewed Iced Tea	\$67
Fresh Orange or Grapefruit Juices	\$69
Pineapple, Apple, Cranberry, Tomato and V8 Juices	\$69
Fresh Lemonade with Cane Sugar	\$69

Per Item:

Assorted Regular & Diet Soft Drinks	\$5
Bottled Spring & Purified Waters	\$5
Evian & San Pellegrino Mineral Water	\$6
Assorted Energy Drinks	\$8
Assorted Bottled Juices	\$7
V8 Juices	\$7

MORNING BREAKS À LA CARTE

Per Dozen:

Petite Muffins and Fruit Danish with Preserves, Jams and Butter	\$46
Freshly Baked Large Chocolate or Butter Croissants	\$46
Assorted Local Bagels with Plain, Herb, and Berry Cream Cheeses	\$45
Cinnamon-Pecan Sticky Buns	\$45
Breakfast Breads: Lemon, Banana-Walnut, Chocolate	\$37

Per Item:

Assorted Granola Bars and Cereal Bars	\$5
Fresh Seasonal Whole Fruit	\$4
Seasonal Fruit Kebabs with Mint Yogurt	\$5
Individual Low-Fat and Flavored Yogurts	\$4
Individual Dry Cereals with Whole, 2% and Skim Milk	\$4
Sliced Seasonal Fruit and Berries	\$9/person

BREAK



AFTERNOON BREAKS À LA CARTE

Per Dozen:

House Baked Cookies <i>Chocolate Chip, Oatmeal, Macadamia, Double Chocolate, Sugar</i>	\$42
Fudge & Walnut Brownies	\$42
Lemon-Rosemary Shortbread Cookies	\$45
Cinnamon & Cane Sugar-Rolled Churros	\$32
Warm Baked Pretzels with Cheese & Mustard Dipping Sauces	\$48

Per Item:

Individual Bags of Pretzels, Potato Chips or Popcorn	\$5
Individual Bags of Trail Mix	\$5
Assorted Granola Bars & Cereal Bars	\$5
Selection of Candy Bars	\$6
Ice Cream Bars	\$6
Fresh Corn Tortilla Chips with Fresh House Made Salsa	\$6 / Person
Toasted Pita Chips with Hummus & Baba Ghanoush Dips	\$9 / Person

Per Pound:

One Pound Serves Approximately 15 People

Dry Roasted Peanuts	\$25
House Blend of Roasted Nuts	\$28

BREAK



THEMED COFFEE BREAKS

Minimum of 25 Guests.

Prices are Per Person Based on 30 Minutes of Service. Additional Charges Apply for Breaks Over 30 Minutes.

On the Run

Assorted Soft Drinks & Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$16

Mid-Morning

Sliced Seasonal Fruits & Berries
Banana-Nut Bread
Selection of Low-Fat Yogurts
Chilled Bottled Juices
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$19

Fresh Maker

Fresh Pressed Vegetable & Fruit Juices
*Carrot & Ginger, Strawberry & Banana, Tomato
& Cucumber*
Dried Fruit Mix, Low-Fat Granola Bars
Assorted Vitamin Waters
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$23

Sweetness & Coffee

Macarons, Cinnamon Coffee Cakes, Chocolate-Covered Coffee Beans & Chocolate Truffles
Bottled Water, Chilled Coffee Drinks
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$22

Health Wise

Fresh Fruit Kebabs, House Honey-Yogurt Dip
Individual Homestyle Granola Bars, Peach-Mango
& Strawberry-Banana Smoothies
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
Bottled Water & Assorted Bottled Juices

\$26

Fiesta Grande

Crisp Tortilla Chips, Guacamole, Salsa, Chili Con Carne, Queso, Sopapillas, Honey
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$19

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BREAK



THEMED COFFEE BREAKS CONTINUED

Cookie Cutter

House Baked Cookies; *White Chocolate and Macadamia, Double Chocolate, Chocolate Chip, Oatmeal-Raisin & Shortbread*

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

\$22

Candy Jar

Jawbreakers, Gummy Bears, Red & Black Twizzlers, Raisinets, M&Ms, Mini Chocolate Bars

Iced Tea, Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

\$22

Poppin'

Fresh Popped Corn Tossed with a Selection of Flavorings: *Truffle Oil & Sea Salt, Bacon Salt, Chipotle & Lime Salt*

Fresh Potato Chips and Dips
Buttermilk-Chive, Roasted Onion & Garlic

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

\$26

Ballpark

Soft Jumbo Pretzels, Hot Dogs, Beef Chili, Traditional Condiments

Roasted Peanuts, Cracker Jacks

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

\$21

Sweets-on-a-Stick

Chocolate Covered Strawberries, Marshmallows

Chocolate Bark & Cake Pops

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

\$23

Afternoon Tea

Blueberry, Lemon Scones

Assorted Preserves, Devonshire Cream & Honey

Tea Sandwiches

Cucumber & Goat Cheese, Smoked Salmon & Dill Cream Cheese, Ham & Swiss, Curried Chicken Salad, Egg Salad

Red Velvet Cake, Strawberry Shortcake & Chocolate Dipped Madeleine's

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas

\$28

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LUNCH



GLOBAL EXPRESS

3 Courses, 1 Plate

Maximum of 20 People, \$32 Per Person.

All Luncheons are Served with Freshly Baked Rolls and Butter, Iced Tea (Preset) and Coffee Service.

Texas

Grilled Corn & Bean Salad, BBQ Ranch

Smoked Short Rib, Cheddar Grits, Creamed Corn

Pecan Pie

Asia

Napa Cabbage & Edamame Salad, Soy Sesame Vinaigrette

Miso Lacquered Salmon, White Rice, Stir Fried Vegetables

Banana Spring Rolls, Caramel

Italy

Tomato Mozzarella Tower with Basil

Chicken Breast Piccata, Hand Cut Pasta, Broccolini

Tiramisu

America

Chopped Salad with Buttermilk Ranch

Grilled Skirt Steak, Asparagus, Roasted Red Bliss Potatoes

Apple Pie

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LUNCH



PLATED LUNCH

All Plated Entrées are Served with Freshly Baked Rolls and Butter, Iced Tea (Preset) and Coffee Service.

SALADS

Mixed Greens

Shaved Crudit , Endive, Candied Pecans, Cherry Tomatoes, Banyuls Vinaigrette

\$10

Kale & Quinoa Salad

Spinach, Cucumbers, Tomato, Red Onion, Sherry Vinaigrette

\$10

Baby Spinach Salad

Craisins, Almonds, Granny Smith Apples, Toasted Sesame Seed Vinaigrette

\$10

Caesar Salad

Romaine, Parmesan Cheese, Garlic, Caesar Dressing

\$10

Crispy Tortilla Salad

Mixed Greens, Avocado, Grilled Corn, Tomato, Black Beans, Red Onion, Crispy Tortilla Strips, Guajillo Ranch

\$10

Heirloom Tomato Salad

Avocado, Mozzarella, Tapenade, Pesto, Balsamic, Olive Oil

\$14

Grilled Vegetable & Goat Cheese Terrine

Petite Greens, Red Pepper Vinaigrette

\$12

Roasted Beet Salad

Arugula, Watercress, Orange Segments, Goat Cheese, Charred Shallot Vinaigrette

\$13

Couscous Salad

Tomatoes, Cucumber, Melon, Radish, Yogurt, Cilantro and Cumin Vinaigrette

\$13

Add protein to any salad for an additional charge.

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LUNCH



ENTRÉE SALADS

Miso Lacquered Salmon Salad

Napa Cabbage, Carrots, Cucumbers, Red Onion, Edamame, Sesame Seeds, Sesame Ginger Vinaigrette

\$27

Pesto Grilled Chicken Salad

Romaine, Heirloom Tomatoes, Kalamata Olives, Mozzarella, Grilled Ciabatta, Basil Vinaigrette

\$26

Chipotle Spiced Steak Salad

Iceberg, Arugula, Grilled Corn, Black Beans, Tomatoes, Red Onion, Cilantro, Cucumbers, Tortilla Strips, Cotija Vinaigrette

\$29

LUNCH



ENTRÉES

POULTRY (6 - 7 oz)

Red Wine Marinated Chicken Breast

Yukon Gold Mashed Potatoes, Pancetta, Button Mushrooms, Pearl Onions, Red Wine Jus

\$25

Pecan Crusted Chicken Breast

Mascarpone Polenta, Braised Swiss Chard, Baby Carrots, Sherry Vinegar Jus

\$25

Herb Marinated Chicken Breast

Charred Leek and Wild Mushroom Risotto, Truffle Cream

\$25

Pan Roasted Chicken Breast

Roasted Fingerling Potatoes, Olives, Sun-Dried Tomatoes, Preserved Lemon, Citrus Jus

\$25

Orange Scented Duck Breast

Fennel and Parsnip Purée, Roasted Cipollini Onions, Grand Mariner Reduction

\$32

FISH & SEAFOOD (6 - 7 oz)

Tortilla Crusted Sea Bass

Charred Tomato and Corn Salad, Avocado, Cilantro Mojo

\$34

Grilled Salmon Filet

Pancetta and Sweet Pea Risotto, Smoked Tomato Coulis

\$33

Pan Seared Snapper

Israeli Couscous, Sun-Dried Tomato, Roasted Garlic, Preserved Lemon Thyme Jus

\$34

Roasted Cobia Filet

Crawfish Risotto, Champagne and Chive Cream

\$34

Pan Seared Scallops

Bacon Roasted Cauliflower, Curried Carrot Purée, Caramelized Onions, Raisins, Coconut Cream

\$37

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LUNCH



ENTRÉES CONTINUED

MEAT (6 - 7 oz)

Braised Short Rib

Celeriac Purée, Roasted Wild Mushrooms, Horseradish Emulsion

\$35

Cilantro Lime Marinated Flat Iron Steak

Green Plantain Purée, Chimichurri

\$36

Grilled 5 oz. Filet Mignon

Yukon Gold Mashed Potatoes, Grilled Asparagus, Oven Roasted Tomato Fondue

\$39

Bacon Brined Pork Tenderloin

White Bean Purée, Pickled Swiss Chard, Dijon Cream

\$33

VEGETARIAN ENTRÉES

Roasted Butternut Squash Steaks

Wild Mushrooms, Ricotta Squash Purée, Sweet Corn Emulsion

\$26

Maple Thyme Roasted Beet Medallions

Braised Endive, Shaved Asparagus, Goat Cheese, Creamy Polenta, Pistachio Crumble

\$26

Wild Mushroom, Quinoa & Spinach Stuffed Eggplant Rollatini

Smoked Tomato Coulis

\$27

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LUNCH



LUNCH DESSERTS

Milk Chocolate Mousse

Fresh Berry Compôte

\$9

Dulce De Leche

Walnut Brownies, Vanilla Crème Brûlée

\$13

Red Berry Mascarpone Cake

Vanilla Cake, Berry Mousse, Mascarpone

\$13

Strawberry Shortcake

Vanilla Pound Cake, Strawberries, Cream

\$11

Key Lime Pie

Lime Custard, Graham Cracker Crust

\$10

Tiramisu

Espresso Sponge, Mascarpone Cream,
Chocolate Spray

\$10

Bourbon Chocolate Bombe

Chocolate Genoise, Bavarian Cream,
Bourbon Syrup

\$13

Chocolate Caramel Peanut Crunch

Corn Flake Crunch, Chocolate Mousse,
Caramel Glaze

\$13

Torta De La Nonna

Ricotta Goat Cheese Custard, Pine Nuts,
Hazelnut Liqueur

\$12

Red Velvet Marquis

Cheesecake Mousse, Red Velvet Ganache

\$13

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LUNCH



LUNCH BUFFET

Minimum 20 People. All Buffets are Served with Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea (Preset) and Hot Tea Selections.

Deli Buffet

Soup of the Day
Red Bliss Potato Salad, Smoked Bacon, Scallions, Blue Cheese, Grain Mustard
Creamy Coleslaw
Smoked Turkey Breast, Roast Beef, Hickory Smoked Ham
Cheddar, Swiss, American Cheese
Lettuce, Tomato, Red Onion, Kosher Dill Pickles
Selection of Artisan Breads, Rolls and Banquettes
Traditional Condiments
Assorted Cookies

\$40

Pressed Sandwich Bar

Soup of the Day
Classic Caesar Salad, Parmesan, Garlic, Croutons, Caesar Dressing
Tomato and Mozzarella Pearl Salad, Basil Vinaigrette
The Reuben: Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye
The Cuban: Pork Loin, Ham, Provolone, Pickles, Mustard, Cuban Bread
The Roast Beef: Shaved Beef, Caramelized Onions, Arugula, Brie, Horseradish Cream, Baguette
The Veggie: Eggplant, Zucchini, Peppers, Portobello, Mozzarella, Sun-Dried Tomato Aioli, Focaccia

Blondies and Brownies

\$42

Make Your Own Salad Buffet

Soup of the Day
Assorted Lettuces: Romaine, Iceberg, Arugula, Spinach, Mesclun
Assorted Toppings to Include: Cherry Tomatoes, Green Peas, Black Beans, Button Mushrooms, Corn, Julienne Carrots, Sliced Cucumbers, Bean Sprouts, Olives, Parmesan, Cheddar Blend, Croutons, Sunflower Seeds, Julienne Jicama, Chickpeas, Tortilla Strips, Quinoa
Assorted Proteins to Include: Grilled Steak, Grilled Chicken, Grilled Shrimp
Dressings to Include: Ranch, Blue Cheese, Balsamic, Caesar
Assorted Rolls and Butter
Assorted Mini Dessert Selection

\$46

The Texan

Texas Chili
Red Bliss Potato Salad, Smoked Bacon, Scallions, Blue Cheese, Grain Mustard
Creamy Coleslaw
BBQ Chop Salad, Iceberg, Grilled Corn, Black Beans, Tomatoes, Cucumbers, BBQ Ranch
Smoked Brisket, BBQ Chicken, BBQ Pork Ribs, Smoked Sausage
Charro Beans, Baked Mac n Cheese, Corn Bread
Pecan Pie, Seasonal Fruit Cobbler, Bourbon Crème Anglaise

\$58

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LUNCH



LUNCH BUFFET CONTINUED

Chinese Take Out

Egg Drop Soup
Crisp Vegetable Spring Rolls with Chinese Mustard and Plum Sauce
Chilled Cucumber and Ginger Salad
Chilled Lo Mein Noodle Salad, Straw Mushrooms, Peppers, Soy Vinaigrette
General Tso's Chicken
Beef and Broccoli
Sichuan Fried Bass, Hot Five Spice Sauce
Stir Fried Bok Choy and Seasonal Vegetables
Pork Fried Rice and Steamed White Rice
Fried Wonton Chips
Banana Spring Rolls, Caramel Sauce
Fortune Cookies

\$55

Italian

Spicy Sausage and Orzo Soup
Arugula and Belgian Endive with Shaved Fennel and Tomatoes
Heirloom Tomatoes, Cucumbers, Avocado, Mozzarella, Basil Pesto
Italian Chop Salad, Oregano Vinaigrette
Chef's Selection of Vinaigrettes and Dressings
Chicken Cacciatore, Braised Escarole
Roasted Stripped Bass, Caponata, Salsa Verde
Carved Sirloin Steak, Bagna Cauda
Butternut Squash Ravioli, Pancetta and Sage Brown Butter
Seasonal Medley of Vegetables
Bakery Fresh Assorted Rolls and Butter
Traditional Tiramisu
Olive Oil Cake with Fresh Berries

\$57

LUNCH



LUNCH BUFFET CONTINUED

Creole Country

Seafood Gumbo, White Rice

Blackened Cauliflower Salad, Carrots, Cucumber, Wild Rice, Radish, Kale, Creole Dressing

Cajun Spiced Potato Salad, Hard Boiled Egg, Pancetta

Mesculin Mixed Greens, Cucumber, Tomatoes, Carrots

Chef's Selection of Vinaigrettes and Dressings

Blackened Redfish, Crawfish and Scallion Cream

Chicken Étouffée

Grilled Sirloin, Olive Giardiniera Ragout

Roasted New Potatoes and Seasonal Medley of Vegetables

Bakery Fresh Assorted Rolls and Butter

Pecan Praline Cake, Bourbon Cream

Warm Bread Pudding, Rum Sauce

\$56

South of the Border

Classic Tortilla Soup

Cactus Paddle Salad

Caesar Salad, Parmesan, Croutons, Caesar Dressing

Palapa Chop Salad: Iceberg, Avocado, Tomato, Red Onion, Cucumber, Black Beans, Grilled Corn, Queso Fresco, Tortilla Strips, Guajillo Cilantro Ranch

Shrimp Ceviche, Carrot, Jicama, Cucumber, Lime, Cilantro

Daily Catch Ceviche, Tomato, Red Onion, Cilantro, Lime, Clamato

Chicken Enchiladas, Poblano Cream

Carne Asada Fajitas, Peppers and Onions

Catch of the Day Veracruz

Cilantro Rice, Refried Beans

Warm Flour and Corn Tortillas

Guacamole, Pico, Roasted Tomato Salsa, Charred Tomatillo Salsa, Cilantro and Onions, Sour Cream, Jack Cheese

Choco Flan, Tres Leches

\$65

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LUNCH



LUNCH ON THE GO

Items are Individually Packaged for Quick Grab-n-Go. Includes Choice of One Side and One Dessert.

SANDWICHES & WRAPS

Grilled Chicken Ranch

Lettuce, Tomato, Bacon, Cilantro Ranch, Flour Tortilla

\$24

Chimichurri Steak Sandwich

Tomatoes, Red Onion, Arugula, Fontina, Chimichurri Mayo, Grilled Ciabatta

\$26

California Turkey

Iceberg, Smashed Avocado, Bacon, Tomato, Sprouts, Herb Mayo, Sourdough Baguette

\$27

Muffaletta

Italian Meats, Provolone, Mozzarella, Olive Salad, Olive Oil Focaccia

\$27

The VEG

Grilled Green and Yellow Squash, Red Peppers, Portobello, Red Onion, Basil, Brie, Pesto Mayo, Whole Wheat Tortilla

\$26

ENTRÉE SALADS

Grilled Chicken Caesar Salad

Romaine, Croutons, Parmesan, Caesar Dressing

\$19

Cobb Salad

Iceberg, Grilled Chicken, Bacon, Avocado, Egg, Blue Cheese, Grilled Corn, Tomatoes, Derby Dressing

\$21

Italian Chop

Iceberg, Chick Peas, Salami, Provolone, Red Onion, Raddichio, Pepperoncini, Cherry Tomatoes, Oregano Vinaigrette

\$22

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LUNCH



LUNCH ON THE GO CONTINUED

Sides

Choice of One

Coleslaw

Potato Salad

Pasta Salad

Small Mixed Green Salad

Small Caesar Salad

Potato Chips

Additions

Whole Fruit

\$4

Granola Bar

\$4

Bottled Water or Soft Drink

\$4

Pre-Assembled Boxed Lunches.

Please Add \$5.00 Per Box Lunch Packaging Fee.

Desserts

Choice of One

Cookies: Chocolate Chip, Oatmeal or
Peanut Butter

Lemon Bar

Chocolate Fudge Brownie

Cheesecake Bar

Cupcake: Choice of Chocolate, Red Velvet,
Vanilla, Carrot Cake

R ECEPTION



RECEPTION DISPLAYS

Prices are Per Person with a Minimum of 30 Guests Per Station Required.

Imported & Domestic Cheese

Dried Fruit, Texas Honey, Nuts, Crackers,
Baguette

\$22.00

Antipasto Station

Shaved Zucchini & Squash, Roasted Peppers,
Eggplant, Grilled Asparagus, Confit Tomatoes,
Portobello

Artichokes, Endive, Assorted Olives, Tapenade

Pearl Mozzarella & Sun Dried Tomato Salad

Grilled Ciabatta, Lavash, Pesto, Olive Oil,
Balsamic

\$25

Mezze

Spanakopita, Dolmades, Hummus, Baba
Ghanoush, Tabouleh, Olives, Mini Pitas, Tzatziki,
Lemon Wedges, Lemon Olive Oil

\$21.00

Raw Bar

Large Chilled Shrimp, Chilled Crab Claws, Texas
Oysters & Clams on the Half Shell

Half Shell, Lime & Lemon Wedges

Cocktail, Remoulade Sauces, Mustard Mayo,
Horseradish

\$32

Bruschetta Station

Pick Three

Traditional Tomato Basil

Wild Mushroom & Truffle Oil

Royal Red Shrimp, Arugula Pesto

Prosciutto, Mascarpone, Melon

Confit Duck Rielette, Blue Cheese

Whipped Brie, Fig Compote

\$28

Charcuterie Station

Assorted Cured & Smoked Meats,
Pâtés & Rillettes

Gherkins, Mustards, Baguettes

\$26

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R ECEPTION



RECEPTION DISPLAYS CONTINUED

Slider Station

Pick Three

Cheeseburger, American Cheese, Lettuce, Tomato, Pickle, Special Sauce

BBQ Brisket, Pickled Red Onion, White BBQ Sauce

Shrimp Po Boy, Cajun Remoulade

Pork Belly, Cucumber Kimchi

Nashville Hot Chicken, Pickle

Chilled Lobster Salad, Butter Lettuce, Sauce Vert

Grilled Salmon, Basil Pesto

\$27

Sushi Station

Sashimi & Nigiri to Include: Tuna, Salmon, Hamachi, Shrimp, Eel

Assorted Rolls to Include: California, Spicy Tuna, Shrimp Tempura, Hamachi Scallion, Eel

Wasabi, Ginger, Soy

\$36

Each Station is Based on 2 Servings/Pieces of Each Item.

Minimum of 3 Stations Suggested.

R ECEPTION



DESSERT DISPLAYS

Chocoholics

Chocolate Truffle Torte, White and Dark Chocolate Mousse Martinis

Dark Chocolate Mousse in Espresso Chocolate Cup, Chocolate-Banana Flan, Chocolate-Amaretto Cheese Cake, Chocolate Dipped Cookies

\$24

Dessert Crazy

Chocolate and Strawberry-Almond Éclair, Cappuccino Cheesecake

Chocolate Meringue, Lemon Yogurt Raspberry Tarts, French Apple Almond Streusel, Banana and Chocolate Mousse Flan, French Pastries and Seasonal Fruit

\$25

Tarts & Cakes

Lemon Shortbread Cookies, Chocolate Dipped Macaroons

Mini Cheesecakes, Éclairs, Petit Fours and Assorted Tartlets

\$23

Liquid Nitrogen Ice Cream

Made to Order Vanilla, Chocolate and Strawberry Ice Cream

Assorted Toppings and Sauces

\$32

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R ECEPTION



RECEPTION ACTION STATIONS

Requires \$100 Attendant Per Station Per 100 people.

Risotto Station

Pick One

All Risotto Finished in a Parmesan Wheel

Wild Mushroom, Truffle Cream

Lobster, Grilled Corn, Asparagus,
Tarragon Cream

Pancetta, Green Peas, Black Pepper Cream

Butternut Squash, Crispy Prosciutto, Brown
Butter, Sage Cream

Grilled Vegetable, Pesto Cream

\$25

Steamed Bun Station

Pick Three

Pork Belly, Cucumber Kimchi, BBQ Sauce

Lobster, Napa Cabbage, Red Onion, Cilantro,
Wasabi Soy Mayo

Miso Chicken, Daikon Sprouts, Ginger Sauce

Tea Smoked Duck Confit, Gochujang

BBQ Brisket, Grilled Peach BBQ

\$29

Pasta Station

Penne, Fusilli, Bowtie Pastas

Marinara, Alfredo, Pesto Cream, Olive Oil

Mushrooms, Asparagus, Sun Dried Tomatoes,
Spinach, Artichokes, Capers

Garlic, Roasted Red Peppers, Chili Flakes,
Parmesan

\$25

Street Taco Station

Pick Three

Pork Pastor, Carne Asada, Tequila Shrimp, Chicken
Tinga, Catch-of-the-Day

Guacamole, Sour Cream, Roasted Tomato Salsa,
Charred Tomatillo Salsa, Pico

Lettuce, Shredded Cheddar, Cotija Cheese, Cilantro
and Onions

Warm Flour and Corn Tortillas

\$32

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R ECEPTION



RECEPTION ACTION STATIONS CONTINUED

Chicken Wings & Things

Grilled or Fried Chicken Wings, Chicken Fingers and Waffles

Tossed-to-Order with your choice of BBQ Sauce, Chimichurri, Hot Sauce, Honey Dijon, Ginger Soy, Caribbean Jerk, Garlic Butter, Mango Habanero, Maple Syrup or Thai Curry

\$29

Hand Pulled Mozzarella Station

Mozzarella Pulled-to-Order

Served with Basil Pesto, Sun Dried Tomato Pesto, Arugula Pesto

Kalamata Tapenade, Cerignola Tapenade

Assorted Infused Olive Oils, Crusty Bread

\$36

Tartar & Rice Bowl Station

All Tartar Made-to-Order

Tuna, Salmon, Hamachi

Tossed with Choice of Scallions, Jicama, Mango, Shallots, Capers, Parmesan, Chives, Cucumbers, Peppers, Watermelon, Wasabi Tobiko, Sesame Seeds, Togarashi

Dressed with Choice of Soy, Soy Ginger Dressing, Olive Oil, Siracha

Served with Corn Tortillas or Crispy Wontons

\$38

Each Station is Based on 2 Servings/Pieces of Each Item.

Minimum of 3 Stations Suggested.

R ECEPTION



CARVING STATIONS

All Stations Require \$100 Attendant. Based on 1.5 Hours of Service. All Pricing is Per Person.

Argentinian Marinated Flank Steak

Chimichurri Sauce and Slider Buns

\$17

Salt Crusted Grouper

Tomato Gremolata

\$25

Mustard Crusted Prime Rib

Horseradish Cream, Natural Jus, Yeast Rolls

\$20

Roasted Beef Wellington

Sauce Béarnaise

\$27

Cedar Plank Roasted Beef Tenderloin

Pommery Mustard and Assorted Mini Rolls

\$25

Grilled Swordfish Loin

Pink Peppercorn Vinaigrette

\$25

Tapenade Crusted Colorado Lamb Rack

Ratatouille and French Baguettes

\$35

Whole Roasted Free Range Turkey

Cranberry Sauce and Yeast Rolls

\$16

Salmon Coulbiac

Salmon Filet Wrapped with Spinach, Egg and Rice in Flaky Puff Pastry

\$23

Cedar Plank Hot Smoked Salmon Filet

Dill Mustard Sauce and Herbed Lavash

\$21

Rum & Coffee Glazed Ham

Banana Lime Salsa, Slider Buns

\$14

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R ECEPTION



COLD HORS D'OEUVRES

Prices are Per Piece. Two Dozen Minimum Per Item.

Chilled Shrimp Shooter

Roasted Tomato and Horseradish

\$6

Foie Gras Waffle Cone

Grand Mariner Gelée

\$6

Sesame Tuna

Togarashi, Avocado, Crisp Wonton

\$6

Grilled Watermelon

Goat Cheese, Preserved Lemon

\$5

Beef Tartar

Blue Cheese, Potato Crisp

\$6

Italian Panini

Cured Salami, Shaved Parmesan and Green Olive

\$5

Asian Noodle Fork

Sesame, Ginger, Crispy Garlic

\$5

Bocconcini & Tomato

Basil Pine Nut Pesto Bamboo Skewer

\$5

Meyer Lemon Cured Salmon Gravlax

Caper, Red Onion, Lime Sour Cream, Petite Garden Chive Scone

\$6

Wild Mushroom Bruschetta

Truffle, Mascarpone

\$5

Avocado Toast

Ricotta, Bacon

\$6

Vietnamese Rice Paper Spring Rolls

Spicy Chili Dip

\$5

Heirloom Tomato Bruschetta

Bocconcini and Fresh Basil on a Garlic Herb Crostini

\$5

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R ECEPTION



SUSHI

Prices are Per Piece. Two Dozen Minimum Per Item.

Spicy Tuna

Tuna with Spicy Cream Sauce

\$6

California Roll

Avocado, Cucumber, Tobiko

\$6

Shrimp Salad

Shrimp, Tobiko, Japanese Mayo

\$6

Spicy Salmon

Salmon with Spicy Cream Sauce

\$6

BBQ Eel

Avocado, Scallion and Eel Sauce

\$6

Sushi Bar

Made-to-Order Sushi, Sashimi and Hand Rolls

Minimum 100 Attendees, Requires \$600 Sushi Chef

\$36 per person

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R ECEPTION



HOT HORS D'OEUVRES

Prices are Per Piece. Two Dozen Minimum Per Item.

“Tonga” Coconut Shrimp

Spicy Mango & Sweet Chili Dipping Sauce

\$6

Crab Cakes

Garden Mint & Lime Aioli

\$6

Beef Empanadas

House Salsa

\$6

BBQ Pork Belly Steamed Bun

Cucumber Kimchi

\$6

Duck Confit Wonton

Blue Cheese, Orange, Balsamic

\$6

Chinese Five-Spice Chicken Satay

Peanut-Coconut Cilantro Dip

\$5

Stuffed Artichoke Hearts

Parmesan & Cream Cheese

\$5

Petite Mediterranean Tartlet

Kalamata Olive & Artichoke Tart

\$5

Lamb Gyro

Mint & Cucumber Yogurt

\$7

Chicken & Waffles

Spiced Maple Syrup

\$6

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R ECEPTION



HOT HORS D'OEUVRES CONTINUED

Spicy Meatball

Gremolata

\$6

Chicken Taquitos

Chipotle Aioli

\$6

Miniature Beef Sliders

Cheddar Cheese & Caramelized Onion
on a Herb Roll

\$6

Wild Mushroom & Melted Leek Tart

Tomato Compote

\$5

Mini Corn Arepas

Pork, Pickled Radish, Cotija

\$6

SOUP SHOOTERS

Truffle Sweet Corn Velouté

\$6

Morel Mushroom Bisque

\$6

Butter Poached Lobster Bisque

\$6

Chilled Potato & Leek

\$6

Gazpacho

\$6

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DINNER



PLATED DINNER

All Plated Entrées are Served with Freshly Baked Rolls and Butter, Iced Tea (Preset) and Coffee Service.

Sonesta Signature À La Carte Service

Allow Your Guests to Select Their Entree Course Tableside for an Additional \$25 Per Person.

Available for Groups Under 200 People and Requires a Four Course Meal.

Limit of Three Entrée Choices Pre-Determined 72 Hours Prior to Event

SOUPS

Tortilla Soup

Crisp Tortilla & Pepper Jack Cheese

\$9

Smoked Clam Chowder

Bacon, Leeks, Potato, Sweet Corn, Lemon
Agrumato

\$10

Grilled Artichoke Bisque

Shiitake, Toasted Sunflower Seeds, Crème
Fraîche, Fennel

\$11

Maple-Roasted Butternut Squash & Apple Bisque

Diced Caramelized Squash & Cider Drizzle

\$11

White Bean & Truffle Soup

Duck Confit, Italian Sausage, Pistou

\$12

Sweet Corn Velouté

Crab Meat, Grilled Corn, Guajillo Cream

\$14

En Croute Service is Required for Groups Larger Than 150 People. Please Add \$2 per person.

DINNER



PLATED DINNER CONTINUED

SALADS

Mixed Greens

Shaved Crudit , Endive, Candied Pecans, Cherry Tomatoes, Banyuls Vinaigrette

\$12

Kale & Quinoa Salad

Spinach, Cucumbers, Tomato, Red Onion, Sherry Vinaigrette

\$12

Baby Spinach Salad

Craisins, Almonds, Granny Smith Apples, Toasted Sesame Seed Vinaigrette

\$12

Caesar

Romaine, Parmesan Cheese, Garlic, Caesar Dressing

\$12

Crispy Tortilla Salad

Mixed Greens, Avocado, Grilled Corn, Tomato, Black Beans, Red Onion, Crispy Tortilla Strips, Guajillo Ranch

\$12

Heirloom Tomato Salad

Avocado, Mozzarella, Tapenade, Pesto, Balsamic, Olive Oil

\$16

Grilled Vegetable & Goat Cheese Terrine

Petite Greens, Red Pepper Vinaigrette

\$14

Roasted Beet Salad

Arugula, Watercress, Orange Segments, Goat Cheese, Charred Shallot Vinaigrette

\$15

Couscous Salad

Tomatoes, Cucumber, Melon, Radish, Yogurt, Cilantro and Cumin Vinaigrette

\$15

DINNER



INTERMEZZO

Add \$10 for Ice Block

Champagne with Lemon Thyme

\$5

Ruby Grapefruit with Mint

\$5

Terrace Mint Mojito with Raw Cane Sugar

\$5

Tequila Mojo

\$5

Meyer Lemon with Rosemary

\$5

DINNER



PLATED DINNERS CONTINUED

POULTRY ENTRÉES (7 - 8 oz.)

Red Wine Marinated Chicken Breast

Yukon Gold Mashed Potatoes, Pancetta, Button Mushrooms, Pearl Onions, Red Wine Jus

\$30

Pecan Crusted Chicken Breast

Mascarpone Polenta, Swiss Chard, Baby Carrots, Sherry Vinegar Jus

\$33

Herb Marinated Chicken Breast

Charred Leek and Wild Mushroom Risotto, Truffle Cream

\$33

Pan Roasted Chicken Breast

Roasted Fingerling Potatoes, Olives, Sun Dried Tomatoes, Preserved Lemon, Citrus Jus

\$33

Orange Scented Duck Breast

Fennel and Parsnip Purée, Roasted Cipollini Onions, Grand Mariner Reduction

\$40

FISH & SEAFOOD ENTRÉES (7 - 8 oz.)

Tortilla Crusted Sea Bass

Charred Tomato and Corn Salad, Avocado, Cilantro Mojo

\$43

Grilled Salmon Filet

Pancetta and Sweet Pea Risotto, Smoked Tomato Coulis

\$43

Pan Seared Snapper

Israeli Couscous, Sun Dried Tomato, Roasted Garlic, Preserved Lemon Thyme Jus

\$43

Roasted Cobia Filet

Crawfish Risotto, Champagne and Chive Cream

\$43

Pan Seared Scallops

Bacon Roasted Cauliflower, Curried Carrot Purée, Caramelized Onions, Raisins, Coconut Cream

\$47

DINNER



PLATED DINNERS CONTINUED

MEAT ENTRÉES (7 - 8 oz.)

Braised Short Rib

Celeriac Purée, Roasted Wild Mushrooms, Horseradish Emulsion

\$45

Cilantro Lime Marinated Flat Iron Steak

Green Plantain Purée, Chimichurri

\$47

Grilled 8 oz. Filet Mignon

Yukon Gold Mashed Potatoes, Grilled Asparagus, Oven Roasted Tomato Fondue

\$50

Bacon Brined Pork Tenderloin

White Bean Purée, Pickled Swiss Chard, Dijon Cream

\$43

VEGETARIAN ENTRÉES

Roasted Butternut Squash Steaks

Wild Mushrooms, Ricotta Squash Purée, Sweet Corn Emulsion

\$33

Maple Thyme Roasted Beet Medallions

Braised Endive, Shaved Asparagus, Goat Cheese, Creamy Polenta, Pistachio Crumble

\$33

Eggplant Rollatini

Stuffed with Wild Mushrooms, Quinoa and Spinach, Smoked Tomato Coulis

\$35

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DINNER



PLATED DINNERS CONTINUED

DESSERTS

Milk Chocolate Mousse

Fresh Berry Compote

\$10

Dulce De Leche

Walnut Brownies, Vanilla Crème Brûlée

\$14

Red Berry Mascarpone Cake

Vanilla Cake, Berry Mousse, Mascarpone

\$14

Strawberry Shortcake

Vanilla Pound Cake, Strawberries, Cream

\$12

Key Lime Pie

Lime Custard, Graham Cracker Crust

\$11

Tiramisu

Espresso Sponge, Mascarpone Cream,
Chocolate Spray

\$11

Bourbon Chocolate Bombe

Chocolate Genoise, Bavarian Creme,
Bourbon Syrup

\$14

Chocolate Caramel Peanut Crunch

Corn Flake Crunch, Chocolate Mousse,
Caramel Glaze

\$14

Torta De La Nonna

Ricotta Goat Cheese Custard, Pine Nuts,
Hazelnut Liqueur

\$15

Red Velvet Marquis

Cheesecake Mousse, Red Velvet Ganache

\$14

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DINNER



DINNER BUFFET

Make-Your-Own Salad Buffet

Soup of the Day

Assorted Lettuces to Include: Romaine, Iceberg, Arugula, Spinach, Mesclun

Assorted Toppings to Include: Cherry Tomatoes, Green Peas, Black Beans, Button Mushrooms, Corn, Julienne Carrots, Sliced Cucumbers, Bean Sprouts, Olives, Parmesan, Cheddar Blend, Croutons, Sunflower Seeds, Julienne Jicama, Chickpeas, Tortilla Strips, Quinoa

Assorted Proteins to Include: Grilled Steak, Grilled Chicken, Grilled Shrimp or Grilled Salmon

Dressings to Include: Ranch, Blue Cheese, Balsamic, Caesar Dressings

Assorted Rolls and Butter

Assorted Mini Dessert Selection

\$55

The Texan

Texas Chili

Red Bliss Potato Salad, Smoked Bacon, Scallions, Blue Cheese, Grain Mustard

Creamy Coleslaw

BBQ Chop Salad: Iceberg, Grilled Corn, Black Beans, Tomatoes, Cucumbers, BBQ Ranch

Burrata, Texas Peach, Pecans, Jalapeño Vinaigrette

Smoked Brisket, BBQ Chicken, BBQ Pork Ribs, Smoked Sausage, Smoked Beef Short Ribs, Smoked Tri Tip

Charro Beans, Baked Mac n Cheese, Corn Bread

Pecan Pie, Seasonal Fruit Cobbler, Bourbon Crème Anglaise

\$69

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DINNER



DINNER BUFFET CONTINUED

Chinese Take Out

- Egg Drop Soup
- Crisp Vegetable Spring Rolls with Chinese Mustard and Plum Sauce
- Chilled Cucumber and Ginger Salad
- Chilled Lo Mein Noodle Salad, Straw Mushrooms, Peppers, Soy Vinaigrette
- Chinese Chop Salad, Ginger Vinaigrette
- General Tso's Chicken
- Beef and Broccoli
- Sichuan Fried Bass, Hot Five Spice Sauce
- Ginger Wok Fried Shrimp
- Stir Fried Bok Choy and Seasonal Vegetables
- Pork Fried Rice and Steamed White Rice
- Fried Wonton Chips
- Banana Spring Rolls, Caramel Sauce
- Fortune Cookies

\$66

Italian

- Spicy Sausage and Orzo Soup
- Arugula and Belgian Endive with Shaved Fennel and Tomatoes
- Heirloom Tomatoes, Cucumbers, Avocado, Mozzarella, Basil Pesto
- Italian Herbed Grilled Vegetable Salad, Sherry Vinaigrette
- Italian Chop Salad, Oregano Vinaigrette
- Chef's Selection of Vinaigrettes and Dressings
- Chicken Cacciatore, Braised Escarole
- Roasted Stripped Bass, Caponata, Salsa Verde
- Carved Sirloin Steak, Mushroom Marsala Sauce
- Veal Osso Bucco, Saffron Risotto
- Butternut Squash Ravioli, Pancetta and Sage Brown Butter
- Seasonal Medley of Vegetables
- Bakery Fresh Assorted Rolls and Butter
- Traditional Tiramisu, Olive Oil Cake with Fresh Berries

\$68

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DINNER



DINNER BUFFET CONTINUED

Creole Country

- Seafood Gumbo, White Rice
- Blackened Cauliflower Salad, Carrots, Cucumber, Wild Rice, Radish, Kale, Creole Dressing
- Cajun Spiced Potato Salad, Hard Boiled Egg, Pancetta
- Red Bean and Grilled Corn Salad, Okra, Red Onion, Spinach, Cajun Ranch
- Mesculin Mixed Greens, Cucumber, Tomatoes, Carrots
- Chef's Selection of Vinaigrettes and Dressings
- Blackened Redfish, Crawfish and Scallion Cream
- Chicken Étouffée
- Cajun Shrimp and Grits, Scallions, BBQ Sauce
- Grilled Sirloin, Olive Giardiniera Ragout
- Roasted New Potatoes and Seasonal Medley of Vegetables
- Bakery Fresh Assorted Rolls and Butter
- Pecan Praline Cake, Bourbon Cream
- Warm Bread Pudding, Rum Sauce

\$67

South of the Border

- Classic Tortilla Soup
- Cactus Paddle Salad
- Caesar Salad, Parmesan, Croutons, Caesar Dressing
- Palapa Chop Salad: Iceberg, Avocado, Tomato, Red Onion, Cucumber, Black Beans, Grilled Corn, Queso Fresco, Tortilla Strips, Guajillo Cilantro Ranch
- Roasted Beet and Poblano Salad, Cotija, Cilantro Vinaigrette
- Shrimp Ceviche, Carrot, Jicama, Cucumber, Lime, Cilantro
- Daily Catch Ceviche, Tomato, Red Onion, Cilantro, Lime, Clamato
- Chicken Enchiladas, Poblano Cream
- Carne Asada Fajitas, Peppers and Onions
- Catch of the Day Veracruz
- Mixed Grill, Scallops, Shrimp, Al Ajillo
- Cilantro Rice, Refried Beans
- Warm Flour and Corn Tortillas
- Guacamole, Pico, Roasted Tomato Salsa, Charred Tomatillo Salsa, Cilantro and Onions, Sour Cream, Jack Cheese

Choco Flan, Tres Leches

\$78

BEVERAGE



WINE SERVICE

Sonesta House Selection

Carousel Brut Blanc de Blancs, Loire, France
(*sparkling*)

\$39

Canyon Road Chardonnay, Sonoma County CA

\$39

Canyon Road Sauvignon Blanc, Sonoma
County CA

\$39

Canyon Road Pinot Grigio, Sonoma County CA

\$39

Canyon Road Cabernet Sauvignon, Sonoma
County CA

\$39

Canyon Road Pinot Noir, Sonoma County CA

\$39

Canyon Road Merlot, Sonoma County CA

\$39

Premium House Selection

Château Ste. Michelle, WA (*sparkling*)

\$39

Simi Chardonnay, Sonoma County CA

\$42

Simi Sauvignon Blanc, Sonoma County CA

\$42

Simi Cabernet Sauvignon, Sonoma County CA

\$52

Simi Merlot, Sonoma County CA

\$47

Kosher House Selection

Freixenet Excelencia Brut (*sparkling*)

\$56

Baron Herzog Chardonnay, Central Coast CA

\$44

Baron Herzog Cabernet Sauvignon, Central
Coast CA

\$44

Baron Herzog Merlot, Central Coast CA

\$44

Upgraded Selections

Laetitia Brut Cuvee, Arroyo Grande Valley CA
(*sparkling*)

\$52

Pierre Sparr Cremant D'Alsace Brut Rose,
Alsace, France (*sparkling*)

\$52

Piper-Heidsieck Brut, Reims, France
(*champagne*)

\$80

Veuve Clicquot Brut, Reims, France
(*champagne*)

\$135

Moët & Chandon Brut Imperial, Épernay, France
(*champagne*)

\$135

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BEVERAGE



WINE SERVICE CONTINUED

Upgraded Selections Continued

White

Joseph Carr Chardonnay, Sonoma Coast, CA
\$48

Louis Jadot Macon Villages Chardonnay,
Maconnais, France
\$44

The Seeker Sauvignon Blanc, Marlborough,
New Zealand
\$48

Simonnet-Febvre Saint-Bris, Chablis, France
\$40

Alois Lageder Pinot Grigio, Alto Adige, Italy
\$48

Friedrich Wilhelm Gymnasium Riesling, Mosel,
Germany
\$44

Red

Louis Martini Cabernet Sauvignon, Sonoma, CA
\$48

Starmont (Merryvale) Cabernet Sauvignon, Napa
Valley CA
\$68

Steltzner Claret, Napa Valley, CA
\$48

Roth Estate Merlot, Alexander Valley, CA
\$52

Milbrandt Merlot, Columbia Valley, WA
\$44

MacMurray Pinot Noir, Russian River Valley, CA
\$52

Etude Lyric Pinot Noir, Santa Barbara, CA
\$48

Paso Creek Zinfandel, Paso Robles, CA
\$40

Doña Paula Malbec, Mendoza, Argentina
\$44

D'Arenberg Stump Jump Shiraz, McLaren
Vale, Australia
\$36

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BEVERAGE



ALCOHOLIC BEVERAGE SERVICE

Sonesta Tier

Conciere Vodka
Conciere Gin
Conciere Rum
Conciere Tequila
Conciere Whisky
Conciere Bourbon
Conciere Scotch

Premium Tier

Tito's Vodka
Beefeater Gin
Cruzan Rum
Don Julio Silver Tequila
Pendleton 1910 Whisky
Bulleit Bourbon
J&B Scotch

Royal Tier

Grey Goose Vodka
Hendrick's Gin
Mount Gay Eclipse Rum
Tres Agaves Reposado Tequila
Crown Royal Whisky
Woodford Reserve Bourbon
Johnny Walker Black Scotch

Hosted Bar

by the Drink

Sonesta Tier	\$9
Premium Tier	\$10
Royal Tier	\$11
Martini Bar	\$10
Cordials	\$9.50
House Wine	\$9
Premium Beer	\$6.50
Craft Beer (<i>seasonal</i>)	\$6.50
Domestic Beer	\$5.50
Soft Drinks	\$5
Bottled Spring Water	\$4

Cash Bar

by the Drink

Sonesta Tier	\$10
Premium Tier	\$11
Royal Tier	\$12
Martini Bar	\$11
Cordials	\$10.50
House Wine	\$10
Premium Beer	\$7.50
Craft Beer (<i>seasonal</i>)	\$7.50
Domestic Beer	\$6.50
Soft Drinks	\$5
Bottled Spring Water	\$5

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BEVERAGE



ALCOHOLIC BEVERAGE SERVICE CONTINUED

Hosted Bar Experience

	1 st Hour	2 nd Hour	3 rd Hour	4 th Hour
Sonesta Tier	\$21	\$13	\$11	\$7
Premium Tier	\$24	\$16	\$13	\$10
Royal Tier	\$28	\$21	\$18	\$15

Beer & Wine Experience

	1 st Hour	2 nd Hour	3 rd Hour	4 th Hour
Sonesta Beer & Wine	\$12	\$12	\$11	\$10
Premium Beer & Wine	\$14	\$14	\$13	\$12
Craft Beer & Wine	\$16	\$16	\$15	\$14

(Beer & Wine Upgrades Available)

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BEVERAGE



ALCOHOLIC BEVERAGE SERVICE CONTINUED

Craft Beer & Wine

Shiner Bock
Dos Equis
Heineken
Corona
Coors Light
Michelob
Blue Moon
4 Seasonal Craft Beer Selections
Joseph Carr Chardonnay
The Seeker Sauvignon Blanc
Starmont Cabernet Sauvignon
Roth Estate Merlot
Etude Lyric Pinot Noir

Premium Beer

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Blue Moon
Shiner Bock
Corona
Heineken
Dos Equis

Premium Wine

Simi Chardonnay
Simi Sauvignon Blanc
Simi Cabernet Sauvignon
Simi Merlot

Sonesta Beer

Michelob Ultra
Corona
Blue Moon
Budweiser
Bud Light
Miller Light
Coors Light
Shiner Bock
Heineken
Dos Equis
Canyon Road Chardonnay
Canyon Road Sauvignon Blanc
Canyon Road Cabernet Sauvignon
Canyon Road Merlot
Canyon Road Pinot Noir

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BEVERAGE



ALCOHOLIC BEVERAGE SERVICE CONTINUED

Cordial Enhancement

Rémy Martin VS

Clés des Ducs VSOP

Amaretto di Saronno

Daron Calvados

Frangelico

Gran Duque d'Alba

\$10

As an addition to any beverage package experience.

Cheese & Port Packages

International Cheese with Preserves, Compote, Bread and Crisp Crackers, Selection of Ports and Sherry

\$26

Local Artisanal Cheese Table, House Made Preserves, Fruits, Honeycomb, Crisp Breads, Selection of Ports and Sherry

\$28

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Additional Terms and Conditions

In arranging for private functions the final attendance count must be received by the Catering Office at least 72 business hours in advance of the event. This number will be considered a guaranteed number, is not subject to reduction, and charges will be made accordingly. The Hotel will set up for 3% over the guarantee, a maximum of 30 places on the 3% over set.

The Hotel reserves the right to inspect and control all private functions to ensure that they are being conducted in a manner which is consistent with the operational goals of the Hotel. These goals include the safety and comfort of guests, the preservation of the Hotel's appearance and the minimization of damages to the Hotel.

The Client is responsible for any damage done to the property by the Client's guests, employees, attendees, independent contractors or other agents under the Client's control. The Client agrees to reimburse the Hotel for the fair value of any damages or losses caused to Hotel property or to a third person or their property by the client, its guests or invitees.

No food or beverages of any kind will be permitted to be brought into the Hotel by the Client or any of the Client's guests or invitees. The Hotel reserves the right to charge for the service of such beverages and food that are brought into the Hotel in violation of this policy.

All food, beverage, audiovisual and miscellaneous charges are subject to additional charges and state taxes. Service charge is currently 24%, taxable. Texas State sales tax is currently 8.25% and both are subject to change at any time. A 16% gratuity is added to all functions for payment to hourly paid wait staff

and service employees engaged in the service of the event. A taxable administrative fee of 8% is added to all function and event orders to defer overhead costs. This administrative fee is not a tip, gratuity or service charge and is not distributed to employees. Flat rate bartender fees are not tips, gratuities or service charges and are not distributed to employees.

Additional charges will apply if the meeting room set up agreed upon on the Banquet Event Order changes after the meeting room has been set by the Royal Sonesta Staff. This charge will be calculated as 25% of your room rental or 25% of your minimum expenditure required, whichever amount is less.

All displays or exhibits, if any, must conform to the city fire code ordinance rules. The Hotel will not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, staples, or tape of any kind unless approval is given by this office in writing. In the event this is done without our authorization and any damage is suffered, the cost of repair and / or replacement will be billed to the client.

Packages for meetings may be delivered to the hotel no more than two (2) working days prior to your meeting date with notification and approval from the Catering Department. Packages for meetings that arrive more than two (2) days prior to the meeting cannot be accepted due to storage limitations. The following information should be included on all packages:

Hotel Address
Hotel Contact
Group Name
Meeting Contact
Hold for Arrival (Date of Event)

The Hotel cannot assume responsibility or liability for any articles received, stored or left on hotel property unless the client has a signed receipt for the same. When packaged materials need to be picked up by an outside freight carrier, it is the Client's responsibility to contact said freight carrier and properly pack and label the boxes. Packages that are not picked up within two (2) days after the function concludes will be sent back to the sender C.O.D. If the sender cannot be identified, the packages will be disposed of after five (5) business days.

The following freight / package fees will apply:

0-15 lbs.	\$5.00 per item
16-50 lbs.	\$15.00 per item
51-200 lbs.	\$50.00 per item
Pallet Charges	\$150.00 per pallet in and out

If a 3rd party AV company is contracted for services, other than the Royal Sonesta Houston provider Royal Productions, please refer to the AV Standards Addendum for procedures.