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 Interactive Catering Menu by simply clicking on the menu item you are interested in.
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 suppliers 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 NRG Park 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.
BREKFAST
Continental Breakfast

RISE AND SHINE
Freshly Brewed Coffee, Tea and Decaf 2 cal per 8oz
Fruit Juice 110 cal per 8oz
Assorted Breakfast Pastries 190 - 270 cal per 2.5oz
Seasonal Fruit 95 cal per 8oz
$17.00

HEALTHY START
Freshly Brewed Coffee, Tea and Decaf 2 cal per 8oz
Fruit Juice 110 cal per 8oz
Assorted Breakfast Pastries 190 - 270 cal per 2.5oz
Seasonal Fruit 95 cal per 8oz
Yogurt 140 cal per 6oz
Granola 115 cal per 2oz
Berries 25 cal per 2oz
$20.00

MORNING GLORY
Freshly Brewed Coffee, Tea and Decaf 2 cal per 8oz
Fruit Juice 110 cal per 8oz
Assorted Breakfast Pastries 190 - 270 cal per 2.5oz
Seasonal Fruit and Berries 95 cal per 8oz
Assorted Fruit Yogurts 140 cal per 6oz
Warm Sausage Kolaches 330 cal per 3oz
$23.00

BREAKFAST BOX ON THE GO
Cereal Bar 190 cal per 1.5oz
Whole Fruit 130 cal per 8oz
Fruit Yogurt 140 cal per 6oz
Muffin 180 cal per 2oz
Bottled Orange Juice 110 cal per 8oz
$15.00

ESPRESSO COFFEE CART
Minimum 250 cups 70 - 240 cal per 8oz
Barista Required

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

Selection includes freshly brewed tea (91 cal per 8oz), regular and decaffeinated coffee (3-240 cal per 9oz), fruit juices (110 cal per 8oz), breakfast pastries (180-370 cal per 2.5oz) and sliced fruit (36 cal per 3oz).

### BACON AND EGGS

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs*</td>
<td>165 cal per 4oz</td>
</tr>
<tr>
<td>Apple Wood Smoked Bacon</td>
<td>35 cal per 0.2oz</td>
</tr>
<tr>
<td>Sausage</td>
<td>300 cal per 2.4oz</td>
</tr>
<tr>
<td>Roasted Breakfast Potatoes</td>
<td>137 cal per 4oz</td>
</tr>
<tr>
<td></td>
<td><strong>$24.00</strong></td>
</tr>
</tbody>
</table>

### FRITTATA AND PANCAKES

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Frittata* with</td>
<td></td>
</tr>
<tr>
<td>Tomato Basil Compote</td>
<td>262 cal per 8oz</td>
</tr>
<tr>
<td>Pancakes</td>
<td>280 cal per 4oz</td>
</tr>
<tr>
<td>Breakfast Sausage</td>
<td>300 cal per 2.4oz</td>
</tr>
<tr>
<td>Fresh Seasonal Berries</td>
<td>25 cal per 2oz</td>
</tr>
<tr>
<td>Apple Compote</td>
<td>80 cal per 2oz</td>
</tr>
<tr>
<td>Warm Syrup</td>
<td>100 cal per 1oz</td>
</tr>
<tr>
<td></td>
<td><strong>$25.00</strong></td>
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</tbody>
</table>

### THE TEXAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs* and Cheddar</td>
<td>265 cal per 5oz</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>137 cal per 4oz</td>
</tr>
<tr>
<td>Buttermilk Biscuits</td>
<td>180 cal per 2.2oz</td>
</tr>
<tr>
<td>Country Gravy</td>
<td>110 cal per 1oz</td>
</tr>
<tr>
<td>Breakfast Sausage</td>
<td>300 cal per 2.4oz</td>
</tr>
<tr>
<td></td>
<td><strong>$25.00</strong></td>
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</tbody>
</table>

### THE HOUSTONIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
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</thead>
<tbody>
<tr>
<td>Make-Your-Own Breakfast Tacos</td>
<td></td>
</tr>
<tr>
<td>Egg and Potato Taco</td>
<td>363 cal per 8oz</td>
</tr>
<tr>
<td>Egg and Chorizo Taco</td>
<td>413 cal per 8oz</td>
</tr>
<tr>
<td>Apple Wood Smoked Bacon</td>
<td>35 cal per 0.2oz</td>
</tr>
<tr>
<td>Charro Beans</td>
<td>85 cal per 4oz</td>
</tr>
<tr>
<td>Fire Roasted Salsa</td>
<td>10 cal per 1oz</td>
</tr>
<tr>
<td>Grated Cheddar Cheese</td>
<td>30 cal per 0.2oz</td>
</tr>
<tr>
<td>Pico de Gallo</td>
<td>5 cal per 0.5oz</td>
</tr>
<tr>
<td>Flour Tortillas</td>
<td>90 cal per 1oz</td>
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<td></td>
<td><strong>$26.00</strong></td>
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</table>

### BREAKFAST SANDWICH & MORE

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Sausage, Egg and Cheese Biscuit</td>
<td>492 cal per 5oz</td>
</tr>
<tr>
<td>Croissant with Bacon, Egg and Cheese</td>
<td>500 cal per 4.8oz</td>
</tr>
<tr>
<td>Fruit Yogurt</td>
<td>140 cal per 6oz</td>
</tr>
<tr>
<td>Granola</td>
<td>115 cal per 2oz</td>
</tr>
<tr>
<td>Berries</td>
<td>25 cal per 2oz</td>
</tr>
<tr>
<td></td>
<td><strong>$24.00</strong></td>
</tr>
</tbody>
</table>

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Enhancements

A perfect accompaniment to your breakfast buffet.

All stations require a chef or attendant at $125 each based on 1 per 75 guests. Minimum 30 guests per type of enhancement.

**OMELET* STATION**
Made-To-Order 330 - 1095 cal per 8 oz $8.75

**BELGIAN WAFFLE STATION**
Made-To-Order
Waffle 675 cal per 6oz
Fresh Berries 25 cal per 2oz
Whipped Topping 100 cal per 1oz
Warm Syrup 100 cal per 1oz
Butter 102 cal per 0.5oz
$6.00

**BREAKFAST TACOS**
Egg with Cheese 595 cal per 8oz
Egg with Potato and Cheese 533 cal per 8oz
Egg with Chorizo and Cheese 605 cal per 8oz
Fire Roasted Salsa 10 cal per 1oz
$7.00

**OATMEAL STATION**
Irish Steel Cut Oatmeal 425 cal per 4oz
Brown Sugar 35 cal per 0.3oz
Dried Fruits 20 - 30 cal per 03oz
Candied Pecans 129 cal per 0.6oz
Honey 86 cal per 1oz
Fresh Berries 25 cal per 2oz
$4.50

**YOGURT PARFAIT**
Plain and Fruit Yogurt with Granola and Fresh Berry Toppings 250-280 cal per 7oz
$4.00

**SCRAMBLED EGGS***
Apple Wood Smoked Bacon, Breakfast Potatoes, Grilled Tomato 761 cal per 18oz
Breakfast Pastries 190 - 270 cal per 2.5oz
$22.00

**CINNAMON Brioche FRENCH TOAST**
Maple Syrup, Sausage, Grilled Pineapple and Fresh Berries 1,760 cal per 16oz
$18.00

**ITALIAN COUNTRYSIDE**
Frittata* with Diced Peppers, Onions, Mushrooms and Spinach with Tomato Basil Compote 320 per 10oz
Rosemary Potatoes 180 cal per 5oz
Apple Wood Smoked Bacon 35 cal per 0.2oz
$23.00

Plated Breakfast

All selections include assorted fruit juice (110 cal per 8oz) and freshly brewed tea, regular and decaffeinated coffee (3-240 cal per 9oz).

Plated breakfasts serve a minimum of 30 guests for 2 hours. Prices listed are per person.

**SCRAMBLED EGGS***
Apple Wood Smoked Bacon, Breakfast Potatoes, Grilled Tomato 761 cal per 18oz
Breakfast Pastries 190 - 270 cal per 2.5oz
$22.00

**CINNAMON Brioche FRENCH TOAST**
Maple Syrup, Sausage, Grilled Pineapple and Fresh Berries 1,760 cal per 16oz
$18.00

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LUNCH
Boxed Lunch

Boxed Lunches are per person for minimum 3 per type of sandwich or salad.

All selections include: chips (150 cal per 1oz), individual cheese (80 cal per .75oz), chocolate chunk cookie (259 cal per 2oz) and soda (0 - 140 cal per 12oz) or water (0 cal per 12).

SMOKED TURKEY
Smoked Turkey, Swiss Cheese, Red Leaf Lettuce, Vine Ripe Tomato and Sun-Dried Cranberry Mayonnaise on Whole Grain Wheat
560 Cal per 9.9oz
$21.00

ROAST BEEF AND CHEDDAR
Roast Beef* and Cheddar, Chipotle Aioli, Roma Tomatoes, Balsamic Onion and Arugula on Herb Hoagie Bun
590 Cal per 10.2oz
$21.00

ITALIAN HOAGIE
Cured Ham, Salami, Pepperoni and Provolone Cheese with Mesclun Greens, Tomatoes, and Basil Aioli on Herb Hoagie Bun
$770 Cal per 9.9oz
$21.00

TUSCANY SANDWICH
Grilled Eggplant, Zucchini, Peppers, Swiss Cheese, Balsamic Onions, Sun Dried Tomato Spread on Whole Grain Wheat
510 per 9.1oz
$20.00

ROSEMARY GRILLED CHICKEN
Marinated Chicken Breast, Mesclun Greens, Caramelized Onions and a Citrus Aioli on Herb Hoagie Bun
650 cal per 10.3oz
$22.00

TUNA SALAD HOAGIE
White Albacore Tuna Salad with Baby Greens on Wheat Hoagie
470 Cal per 7.5oz
$22.00

CHICKEN SALAD CROISSANT
Tarragon Chicken Salad, Sun-Dried Cranberries, Crisp Celery, Leaf Lettuce, Flakey Croissant
550 cal per 7.2oz
$22.00

CHICKEN CAESAR SALAD WRAP
Crisp Romaine with Herb Grilled Chicken Strips, Shaved Parmesan, Tomatoes, Caesar Dressing, Spinach Tortilla
570 Cal per 11oz
$22.00

GRILLED CHICKEN PASTA SALAD
Marinated Chicken Breast, Mediterranean Vegetables, Balsamic Vinaigrette
538 Cal per 10oz
$22.00

CHOPPED SALAD
Crisp Romaine and Iceberg Lettuce, Crumbled Apple Wood Smoked Bacon, Shredded Cheddar Cheese, Diced Tomatoes, Red Onion, English Cucumbers, Ranch Dressing
350 Cal per 11.2oz
$22.00

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## Buffet Selections

Selection includes rolls (70-90 cal per oz), butter (102 cal per 0.5oz), iced tea with lemon (91 cal per 8oz), regular and decaffeinated coffee (3-240 cal per 9oz).

### SOUTHERN COMFORT

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
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</thead>
<tbody>
<tr>
<td>Farmer’s Cobb Salad</td>
<td>138 cal per 5oz</td>
</tr>
<tr>
<td>Ranch Dressing</td>
<td>270 cal per 2oz</td>
</tr>
<tr>
<td>Texas Meatloaf</td>
<td>341 cal per 6oz</td>
</tr>
<tr>
<td>Chicken Fried Chicken</td>
<td>365 cal per 6oz</td>
</tr>
<tr>
<td>Cream Gravy</td>
<td>130 cal per 1oz</td>
</tr>
<tr>
<td>Cheesy Mac</td>
<td>139 cal per 3oz</td>
</tr>
<tr>
<td>Green Beans and Baby Carrots</td>
<td>56 cal per 4oz</td>
</tr>
<tr>
<td>Yukon Mashed Potatoes</td>
<td>158 cal per 4oz</td>
</tr>
<tr>
<td>Corn Bread</td>
<td>79 cal per 2oz</td>
</tr>
<tr>
<td>Brownies and Lemon Bars</td>
<td>250 - 330 cal per 3oz</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>$38.00</strong></td>
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### LITTLE ITALY

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Caesar Salad with</td>
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</tr>
<tr>
<td>Caesar Dressing</td>
<td>390 cal per 5oz</td>
</tr>
<tr>
<td>Tomato and Mozzarella Caprese</td>
<td>178 cal per 4oz</td>
</tr>
<tr>
<td>Marsala Chicken</td>
<td>153 cal per 6oz</td>
</tr>
<tr>
<td>Beef Lasagna</td>
<td>178 cal per 4oz</td>
</tr>
<tr>
<td>Ziti with Peppers and Onions</td>
<td>340 cal per 4oz</td>
</tr>
<tr>
<td>Seasonal Squash Medley</td>
<td>38 cal per 4oz</td>
</tr>
<tr>
<td>Garlic Bread Sticks</td>
<td>120 cal per 2oz</td>
</tr>
<tr>
<td>Tiramisu and Mini Cannoli</td>
<td>210 cal per 2oz</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>$36.50</strong></td>
</tr>
</tbody>
</table>

### PAN-SEARED SALMON AND ROAST CHICKEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Mixed Greens, Feta, Candied Pecans, Teardrop Tomatoes, Red Onion, Ranch Dressing, Green Bean Salad with Gorgonzola with Red Wine Vinaigrette</td>
<td>190 cal per 5oz</td>
</tr>
<tr>
<td>Pan-Seared Salmon* with Basil Cream</td>
<td>397 cal per 5oz</td>
</tr>
<tr>
<td>Roast Chicken with Natural Jus</td>
<td>171 cal per 5oz</td>
</tr>
<tr>
<td>Brown Rice Pilaf</td>
<td>70 cal per 4oz</td>
</tr>
<tr>
<td>Ratatouille</td>
<td>45 cal per 4oz</td>
</tr>
<tr>
<td>Almond Raspberry Cheesecake</td>
<td>362 cal per 4oz</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>$37.00</strong></td>
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### TEXAS RODEO BARBEQUE

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLT Salad with Ranch Dressing</td>
<td>360 cal per 5oz</td>
</tr>
<tr>
<td>Chipotle Potato Salad</td>
<td>251 cal per 4oz</td>
</tr>
<tr>
<td>Smoked Chicken Legs and Thighs</td>
<td>373 cal per 6oz</td>
</tr>
<tr>
<td>Texas Smokehouse Beef Brisket</td>
<td>296 cal per 4oz</td>
</tr>
<tr>
<td>Smoked Sausage</td>
<td>344 cal per 4oz</td>
</tr>
<tr>
<td>Baked Beans</td>
<td>115 cal per 4oz</td>
</tr>
<tr>
<td>Roasted Corn</td>
<td>160 cal per 4oz</td>
</tr>
<tr>
<td>Jalapeno Cheese Bread</td>
<td>193 cal per 2oz</td>
</tr>
<tr>
<td>Peach Cobbler with Whipped Cream</td>
<td>275 cal per 4oz</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>$37.00</strong></td>
</tr>
</tbody>
</table>

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## Sandwich and Wrap Variety

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked BLT Turkey Sandwich</td>
<td>228 cal per 4oz</td>
</tr>
<tr>
<td>Italian Hoagie</td>
<td>267 cal per 4oz</td>
</tr>
<tr>
<td>Grilled Chicken Caesar Wrap</td>
<td>207 cal per 4oz</td>
</tr>
<tr>
<td>Mediterranean Grilled Veggie Wrap</td>
<td>204 cal per 4oz</td>
</tr>
<tr>
<td>Kettle Chips</td>
<td>220 cal per 1.5oz</td>
</tr>
<tr>
<td>Garden Pasta Salad</td>
<td>177 cal per 4oz</td>
</tr>
<tr>
<td>Market Fresh Fruit Salad</td>
<td>40 cal per 4oz</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>170 - 330 cal per 2.5oz</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>$33.00</strong></td>
</tr>
</tbody>
</table>

## Roast Chicken and Hanger Steak

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby Greens with Crumbled Bleu Cheese, Candied Nuts, Heirloom Tomatoes, English Cucumbers, Ranch and Balsamic Vinaigrette</td>
<td>360 - 373 cal per 4oz</td>
</tr>
<tr>
<td>Mediterranean Pasta Salad</td>
<td>328 cal per 4oz</td>
</tr>
<tr>
<td>Lemon Thyme-Roasted Chicken</td>
<td>253 cal per 4oz</td>
</tr>
<tr>
<td>Pan-Seared Hanger Steak*</td>
<td>229 cal per 4oz</td>
</tr>
<tr>
<td>Roasted Potato Medley</td>
<td>150 cal per 4oz</td>
</tr>
<tr>
<td>Haricots Vert</td>
<td>61 cal per 4oz</td>
</tr>
<tr>
<td>Chocolate Terrine and Lemon Tarts</td>
<td>170 - 330 cal per 2.5oz</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>$39.00</strong></td>
</tr>
</tbody>
</table>

## Texas Taqueria

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
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</thead>
<tbody>
<tr>
<td>Spanish Caesar Salad</td>
<td>315 cal per 4oz</td>
</tr>
<tr>
<td>Orange and Jicama Slaw</td>
<td>33 cal per 4oz</td>
</tr>
<tr>
<td>Chimmichurri Chicken</td>
<td>102 cal per 3oz</td>
</tr>
<tr>
<td>Marinated Beef Fajitas</td>
<td>153 cal per 3oz</td>
</tr>
<tr>
<td>Cilantro Tomato Rice</td>
<td>164 cal per 4oz</td>
</tr>
<tr>
<td>Cheese Enchiladas</td>
<td>319 cal per 8oz</td>
</tr>
<tr>
<td>Black Beans Rancheros</td>
<td>85 cal per 4oz</td>
</tr>
<tr>
<td>Chili con Queso with Tortilla Chips</td>
<td>530 cal per 5oz</td>
</tr>
<tr>
<td>Coconut Cream Tarts, Lime Tarts</td>
<td>350 - 410 cal per 4oz</td>
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<tr>
<td><strong>Total</strong></td>
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## Tailgate Grill

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slider Trio with Angus Beef*</td>
<td>286 cal per 4oz</td>
</tr>
<tr>
<td>Pesto Grilled Chicken</td>
<td>176 cal per 4oz</td>
</tr>
<tr>
<td>All Beef Franks</td>
<td>327 cal per 4oz</td>
</tr>
<tr>
<td>Traditional Condiments</td>
<td>5 - 80 cal per 1oz</td>
</tr>
<tr>
<td>Southwest Chili and Cheese, Stone Ground Tortilla Chips</td>
<td>390 cal per 5oz</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit Salad</td>
<td>42 cal per 4oz</td>
</tr>
<tr>
<td>Chipotle Baked Potato Salad</td>
<td>251 cal per 4oz</td>
</tr>
<tr>
<td>Freshly Baked Cookies and Chocolate Brownies</td>
<td>350 - 500 cal</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>$34.50</strong></td>
</tr>
</tbody>
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PLATED MEALS
Hot Entrée

All entrées accompanied with artisan rolls (70 - 90 cal per oz), butter (102 cal per 0.5oz), iced tea and coffee service (3-240 cal per 9oz).

Plated meals are per person based on 2 hours of service with minimum 30 people. Salads and desserts priced separately.

**AIRLINE HERBED CHICKEN BREAST**
- Grilled Chicken with Chicken Jus 280 Cal per 18oz
- Roasted Potatoes 40 Cal per 4oz
- Grilled Vegetables 52 Cal per 3oz
- $27.00

**HANGER STEAK**
- Cilantro Chimichurri Marinated Hanger Steak* 4651 Cal per 9oz
- Potato Wedges 170 Cal per 4oz
- Haricot Vert and Charred Tomatoes 41 Cal per 3oz
- and 21 Cal per 2oz
- $97.00

**GRILLED NEW YORK STRIP**
- New York Strip with Demi Glacé 650 Cal per 10oz
- Tasso Grits 100 Cal per 4oz
- Tomato Gratin 248 Cal per 3oz
- Roasted Mushrooms 110 Cal per 2oz
- $36.00

**ASIAGO CRUSTED CHICKEN ROULADE**
- Chicken Breast Roulade with Boursin and Spinach, Thyme Cream 411 Cal per 6oz
- New Potato Medley 140 Cal per 4oz
- Grilled Seasonal Vegetables 52 Cal per 3oz
- $28.00

**PAN-SEARED SALMON**
- Pan-Seared Salmon with Basil Cream 550 Cal per 5oz
- Brown Rice Pilaf 70 Cal per 4oz
- Spinach and Grilled Tomato 21 Cal per 3oz
- $27.00

**GRILLED PETIT FILET***
- Wild Mushroom Ragout and Cabernet Reduction 590 Cal per 6oz
- Pan Seared Potato Hash 140 Cal per 4oz
- Steamed Asparagus 16 Cal per 3oz
- $44.00

**BRAISED SHORT RIBS**
- Braised Ribs with Aged Vinegar Reduction 790 Cal per 6oz
- Smoked Corn Pudding 130 Cal per 4oz
- Green Beans 40 Cal per 3oz
- $38.00

**HEART HEALTHY CHICKEN & SHRIMP**
- Tequila Lime Marinated Chicken Breast, Garlic Shrimp 760 Cal per 12oz
- Sweet Potato Wedge 300 Cal per 4oz
- Edamame Succotash 80 Cal per 3oz
- $40.00

**LAND AND SEA**
- Beef Filet with Red Wine Demi 380 Cal per 4oz
- Gulf Crab Cake, Whole Grain Mustard Buerre Blanc 270 Cal per 3oz
- Dill Mashed Potatoes 90 Cal per 4oz
- Steamed Broccolini with Red Peppers 40 Cal per 3oz
- $47.00

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First Course

ICEBERG WEDGE SALAD
Iceberg Wedge, Crumbled Bleu Cheese, Tomato Concasse, Ranch Dressing
350 cal per 6oz
$7.00

SOUTHWEST CAESAR SALAD
Crisp Romaine, Roasted Red Peppers, Cotija Cheese, Chipotle Dressing
410 cal per 6oz
$7.00

SEASONAL FIELD GREENS
Seasonal Field Greens, Feta, Pickled Onions, Roasted Peppers, Olives, Pomegranate Vinaigrette
75 cal per 6oz
$8.00

TRADITIONAL WALDORF SALAD
Traditional Waldorf Salad with Apples, Walnuts, Celery, Grapes
305 cal per 6oz
$6.50

SPINACH SALAD
Fresh Baby Spinach in Bibb Lettuce Cup, Quinoa, Feta, Roasted Tomato, Purple Onion, Cilantro Lime Vinaigrette
80 cal per 6oz
$8.50

CITRUS BIBB SALAD
Spring Mix, Romaine, Hearts of Palm, Citrus Segments, Champagne Vinaigrette
325 cal per 7oz
$9.00

CAPRESE SALAD
Tomatoes, Basil, Baby Green Beans, Mozzarella, Balsamic Vinaigrette
299 cal per 7oz
$9.00

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Dessert

CHOCOLATE MARQUEE
390 cal per 4.5oz
$8.00

CARROT CAKE TOWER
280 cal per 3.5oz
$8.00

DESSERT DUET
590 cal per 5.5oz
$9.00

WHITE CHOCOLATE MOUSSE
240 cal per 3oz
$8.00

FLOURLESS CHOCOLATE CAKE
370 Cal per 3.5oz
$8.00

WHITE CHOCOLATE CHEESE CAKE
410 Cal per 4.3oz
$8.00

APPLE TART
490 Cal per 6.5oz
$7.00

TIRAMISU
270 cal per 3.5oz
$7.00

TEXAS PECAN TART
410 cal per 4.5oz
$7.00

STRAWBERRY SHORTCAKE
330 cal per 3.9oz
$7.00

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Prices do not include administrative charge and taxes.
A la Carte

**Snacks**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tortilla Chips with Salsa</td>
<td>160 cal</td>
<td>$3.95</td>
</tr>
<tr>
<td>Assorted Homemade Potato Chips,</td>
<td>220 - 260 cal</td>
<td>$4.50</td>
</tr>
<tr>
<td>Buttermilk Ranch, French Onion Dips</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Potato Chips / Pretzels</td>
<td>100 - 150 cal</td>
<td>$22.00</td>
</tr>
<tr>
<td>Individual Bags of Trail Mix</td>
<td>260 cal</td>
<td>$33.00</td>
</tr>
<tr>
<td>Novelty Ice Cream Bars</td>
<td>60 - 340 cal</td>
<td>$3.75</td>
</tr>
<tr>
<td>Fancy Mixed Nuts</td>
<td>360 cal</td>
<td>$22.00</td>
</tr>
<tr>
<td>Candy Jar</td>
<td>575 cal</td>
<td>$25.00</td>
</tr>
<tr>
<td>Cocktail Pretzels</td>
<td>400 cal</td>
<td>$14.00</td>
</tr>
<tr>
<td>Freshly Popped Popcorn</td>
<td>85 cal</td>
<td>$48.00</td>
</tr>
<tr>
<td>Spicy Snack Mix</td>
<td>260 cal</td>
<td>$18.00</td>
</tr>
<tr>
<td>Assorted Craveworthy Cookies</td>
<td>239 - 261 cal</td>
<td>$30.00</td>
</tr>
<tr>
<td>Brownies or Dessert Bars</td>
<td>170 - 330 cal</td>
<td>$33.00</td>
</tr>
<tr>
<td>Assorted Fresh Baked Muffins, Breakfast</td>
<td>180 - 370 cal</td>
<td>$33.00</td>
</tr>
<tr>
<td>Pastries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Whole Fresh Fruit</td>
<td>140 cal</td>
<td>$2.75</td>
</tr>
<tr>
<td>Sausage Kolaches</td>
<td>330 cal</td>
<td>$42.00</td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>360 cal</td>
<td>$34.00</td>
</tr>
<tr>
<td>Granola or Nutri Grain Bars</td>
<td>90 cal</td>
<td>$28.00</td>
</tr>
</tbody>
</table>

**Beverages**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dasani Bottled Water</td>
<td>0 cal</td>
<td>$19.00</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>0 - 140 cal</td>
<td>$14.00</td>
</tr>
<tr>
<td>Assorted Fruit Juices</td>
<td>220 cal</td>
<td>$3.50</td>
</tr>
<tr>
<td>Energy Drinks</td>
<td>50 cal</td>
<td>$4.50</td>
</tr>
<tr>
<td>Lemonade</td>
<td>99 cal</td>
<td>$37.00</td>
</tr>
<tr>
<td>Fresh Brewed Iced Tea with Lemons</td>
<td>91 cal</td>
<td>$37.00</td>
</tr>
<tr>
<td>Premium Fresh Brewed Coffee</td>
<td>3 - 240 cal</td>
<td>$54.00</td>
</tr>
<tr>
<td>Includes Fresh Whipped Cream, Chocolate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shavings, Creamer and Sweeteners</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

Prices do not include administrative charge and taxes.
Afternoon Break

All stations require a chef or attendant at $125 each based on 1 per 75 guests. Minimum 30 guests per type of enhancement.

**SOUTH OF THE BORDER**
Tortilla Chips with Fire Roasted Red Salsa and Guacamole, Sliced Fresh Melons, Sarape Cookies
20 - 280 cal per 2oz
$9.00

**TEXAS TREATS**
Pecan Tarts, Miniature Apple Pies, Southern Pralines, Brownies, Lemon Bars
Total 2 pieces per person
230 - 390 cal per 4oz
$8.00

**STADIUM BREAK**
Assorted Cookie Basket, Cracker Jacks, Fresh Popcorn, Spicy Snack Mix, Potato Chips with French Onion Dip
240 - 550 cal per 4oz
$8.00

**NATURE HIKE**
Assorted Fruit Yogurts, Granola Bars, Individual Trail Mix, Fresh Bananas
Total 2 pieces per person
70 - 290 cal per 4oz
$9.00

**CHOCOLATE OVERLOAD**
Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered Pretzels, Mini Chocolate Bars and Candies, White Chocolate Berry Squares
Total 2 pieces per person
90 - 330 Cal per 2.5oz
$9.00

**ICE CREAM SUNDAE CART**
Deluxe ice cream cart offering a gourmet selection of ice cream and toppings
$9.25

Ice Cream 130 - 140 per 3.9oz
Toppings 60 - 130 per oz
Attendant required, based on 1 per 30

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*Prices do not include administrative charge and taxes.*
RECEPTION
Cold Hors d’Oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d’oeuvres.

SMOKED DUCK BREAST
Jalapeño Preserves, Herbed Goat Cheese Crostini
144 cal per 2oz
$190.00

BAY SCALLOP CEVICHE SPOONS
Jalapeño and Cilantro
117 cal per 2oz
$175.00

BRUSCHETTA DUET
Roma Tomatoes, and Basil, Tapenade and Crème Fraîche
153 cal per 2oz
$185.00

ANTIPASTI SKEWERS
125 cal per 2oz
$190.00

SPICY TUNA TARTARE SPOON
25 cal per 1.1oz
$190.00

SEAFOOD GAZPACHO SHOTS
38 cal per 2oz
$200.00

CHILLED BEEF TENDERLOIN
Horseradish Cream
167 cal per 2oz
$200.00

VEGETARIAN SPRING ROLLS
Peanut Sauce
300 cal per 2oz
$172.00

JUMBO SHRIMP COCKTAIL
Cocktail Sauce and Lemon Wedges
44 cal per 2oz
$230.00

CRABMEAT SALAD
Belgian Endive
41 cal per 2oz
$175.00

SMOKED SALMON MOUSSE
Mini Bouche
288 cal per 2oz
$190.00

TARRAGON CHICKEN AND SUN DRIED CRANBERRIES
Phyllo Cup
157 cal per 2oz
$157.00

BEEF CARPACCIO
Herbed Goat Cheese Mousse on Olive Bread
189 cal per 2oz
$185.00

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### Hot Hors d’Oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d’oeuvres.

<table>
<thead>
<tr>
<th>Item</th>
<th>Serving Size</th>
<th>Calories per 2oz</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEGETABLE WELLINGTON</td>
<td></td>
<td>132 cal</td>
<td>$180.00</td>
</tr>
<tr>
<td>Mushroom and Cream Cheese in Puff Pastry</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>LUMP CRAB CAKE</td>
<td></td>
<td>190 cal</td>
<td>$220.00</td>
</tr>
<tr>
<td>Remoulade</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ASSORTED POT STICKERS</td>
<td></td>
<td>160 cal</td>
<td>$160.00</td>
</tr>
<tr>
<td>Ginger Hoisin and Sweet Chili</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KAHLUA PORK SPRING ROLL</td>
<td></td>
<td>120 cal</td>
<td>$165.00</td>
</tr>
<tr>
<td>120 cal per 2oz</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>BEEF EMPANADA</td>
<td></td>
<td>185 cal</td>
<td>$165.00</td>
</tr>
<tr>
<td>Chipotle Dip</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ALL NATURAL CHICKEN SATAY</td>
<td></td>
<td>83 cal</td>
<td>$170.00</td>
</tr>
<tr>
<td>Thai Curry Dipping Sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KOREAN BEEF SKEWERS</td>
<td></td>
<td>90 cal</td>
<td>$200.00</td>
</tr>
<tr>
<td>90 cal per 2oz</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>COLOSSAL TEMPURA SHRIMP</td>
<td></td>
<td>20 cal</td>
<td>$220.00</td>
</tr>
<tr>
<td>Sweet Red Chili Sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHORIZO EMPANADAS</td>
<td></td>
<td>220 cal</td>
<td>$150.00</td>
</tr>
<tr>
<td>220 cal per 2oz</td>
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<td></td>
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</tr>
<tr>
<td>HOME STYLE CHICKEN TENDERS</td>
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<td>167 cal</td>
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<tr>
<td>Honey Mustard</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>LUMP CRAB CAKE</td>
<td></td>
<td>190 cal</td>
<td>$220.00</td>
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<tr>
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<td>$150.00</td>
</tr>
<tr>
<td>220 cal per 2oz</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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Carving Stations

Each reception station serves a minimum of 30 guests for 2 hours. Prices listed are per person. All carving stations require a culinary attendant at $125 each. Stations are based on 1 per 75 guests.

ROASTED TURKEY BREAST
Cranberry Relish and Artisan Rolls
203 cal per 4oz
$11.00

ROASTED NATURAL STRIP LOIN*
Mushroom Ragoût and Artisan Rolls
233 cal per 4oz
$17.00

TEXAS CARVING
Brisket, Smoked Sausage and Jalapeño Cheese Bread
310 cal per 4oz
$19.00

BROWN SUGAR CRUSTED TENDERLOIN*
Grain Mustard, Horseradish Crème, Artisan Rolls
330 cal per 4oz
$24.00

ROAST PORK LOIN
Apple Raisin Sauce and Cranberry Dressing
170 cal per 4oz
$13.00

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Display Stations

GOURMET CHEESE BOARD
Dried Fruit, Nuts, Honey, Flatbreads, Crackers
400 cal per 3oz
$9.50

HUMMUS AND PIMENTO CHEESE
Pita Chips, Celery Sticks
221 cal per 3oz
$7.00

FARMER’S MARKET CRUDITÉS
Ranch Dressing
116 cal per 3oz
$6.00

SEASONAL FRESH FRUIT DISPLAY
Sliced Seasonal Fresh Fruits and Berries
36 cal per 3oz
$6.00

ASSORTED SUSHI & SPRING ROLLS
Soy Sauce, Wasabi
30 - 70 cal per piece
$14.00

TEXAS CHARCUTERIE BOARD
Smoked Meats, Grilled Marinated Vegetables, Artisan Cheeses, Assorted Relishes, Olives
165 cal per 3oz
$15.00

HOUSE SMOKED PLANKED SALMON
Lemon Dill Crème Fraîche, Diced Red Onion, Eggs, Capers, Mini Pumpernickel Loaf
143 cal per 3oz
$10.00

LOS NACHOS
Queso, Refried Beans and Taco Meat
243 cal per 3oz
$9.00

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Action Stations

Each reception station serves a minimum of 30 guests for 2 hours. Prices listed are per person. All action stations require a culinary attendant at $125 each. Stations are based on 1 per 75 guests.

STREET TACOS
Smoked Pull Pork and Rotiserrie Chicken, Fire Roasted Salsa, Diced Green Onion, Cilantro, Warm Flour Tortillas
153 cal per 3oz
$14.00

MEDITERRANEAN PASTA
Tri-Color Cheese Tortellini, Penne Pasta, Roasted Tomato Sauce, Pesto Cream, Sweet Pepper Chicken, Tomato Artichoke, Garlic Breadsticks
278 cal per 4oz
$16.00

GULF COAST CRAB CAKES
Sautéed Jumbo Lump Crab with Fresh Basil, Cilantro and Sweet Peppers, Asian Noodle Salad, Remoulade Sauce
243 cal per 4oz
$16.00

TEXAS BEEF MEDALLIONS
Sautéed with Green Peppercorn, Red Wine Reduction, Horseradish Cream Sauce, Green Bean Salad
367 cal per 4oz
$22.00

GRIDIRON SLIDERS
Certified Angus Beef, Barbeque Pulled Pork, Marinated Chicken Sliders, Chipotle Slider Sauce, Assorted Cheeses, Traditional Condiments, Mustard Potato Salad
598 cal per 4oz
$18.00

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Bar Details | Spirits | Beer | Wine
Bar Details

All stations require a chef or attendant at $125 each based on 1 per 75 guests. Minimum 30 guests per type of enhancement.

Consumption Bar

<table>
<thead>
<tr>
<th>Standard Alcoholic Beverages</th>
<th>Standard Serving Size</th>
<th>Approximate Average Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Wine (12%)</td>
<td>1 glass (142ml/5oz)</td>
<td>130</td>
</tr>
<tr>
<td>White Wine (12%)</td>
<td>1 glass (142ml/5oz)</td>
<td>120</td>
</tr>
<tr>
<td>Spirits (40%)</td>
<td>1 shot (45ml/1.5 oz)</td>
<td>100</td>
</tr>
</tbody>
</table>

Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada’s Low-Risk Alcohol Drinking Guidelines.

Open Bar*

<table>
<thead>
<tr>
<th>Duration</th>
<th>Full Service</th>
<th>Beer &amp; Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Hours</td>
<td>$27.00</td>
<td>$24.00</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$35.00</td>
<td>$32.00</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$43.00</td>
<td>$40.00</td>
</tr>
</tbody>
</table>

* Based on Premium Spirits. Top Shelf Spirits Available for an additional charge.

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A $125.00 per bartender fee will apply for the first four (4) hours of service. A $25.00 per hour overtime charge will be applied after four (4) hours of service.

For events where there are bars with no food service, a wait staff fee of $100.00 for first 4 hours and $25.00 each additional hour will apply. This fee covers the labor required to set-up, breakdown and service the event. These events are staffed one (1) wait staff per 100 guests, four (4) hour minimum.

Prices do not include administrative charge and taxes.
BAR DETAILS
Wines

By the bottle

CHARDONNAY
Robert Mondavi, Woodbridge, California $36.00
Kendall-Jackson “Vintner’s Reserve” Sonoma County $44.00
La Crema, Sonoma Coast $54.00
Franciscan, Napa Valley $56.00
Sonoma Cutrer, Russian River Valley $60.00

OTHER WHITES
White Zinfandel, Beringer, California $36.00
Sauvignon Blanc, William Hill, North Coast $40.00
Moscato LangeTwins, Lodi $40.00
Pinot Grigio, Campanile, Friuli $40.00
Sauvignon Blanc, Kim Crawford, New Zealand $50.00
Pinot Grigio, Santa Margherita, Valdadige, Italy $70.00

SPARKLING
La Marca, Prosecco, Veneto, Italy $40.00
Mumm Napa, Cuvee M $75.00
Moet & Chandon “Imperial” Champagne $120.00

MERLOT
Robert Mondavi, Woodbridge, California $36.00
Frei Bros, Reserve, Russian River Valley $46.00
Franciscan, Oakville Estate, Napa Valley $54.00

CABERNET SAUVIGNON
Robert Mondavi, Woodbridge, California $36.00
Josh Cellars, North Coast, California $42.00
Kendall-Jackson “Vintner’s Reserve” Sonoma County $48.00
Chateau St. Michelle “Indian Wells” Columbia Valley $60.00
Franciscan, Oakville Estate, Napa Valley $72.00

PINOT NOIR
Mark West, California $42.00
La Crema, Sonoma Coast $58.00

OTHER REDS
Malbec, Catena Zapata, Mendoza, Argentina $54.00
Red Blend, Menage á Trois, California $45.00

<table>
<thead>
<tr>
<th>Standard Alcoholic Beverages</th>
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</tr>
</thead>
<tbody>
<tr>
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<td>1 glass (142ml/5oz)</td>
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Standards and Guidelines

Food & Beverage Orders

SPECIFICATIONS
To ensure the proper planning of your event, we 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 sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team 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. All orders have to be prepaid and a valid credit card is required on file for overages. Menu prices are subject to change. The event orders, when completed, will form part of your contract.

SPECIAL EVENTS
There are a number of “special events” that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer’s desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS
In addition to designing menus for “special events”, our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event’s attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS
Your sales professional will review both the guest seating arrangements (floor plan) and the “behind the scenes” logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest’s view. The costs for additional equipment such as this, which may be provided by the customer’s decorating company or through the caterer, will be the responsibility of the customer. Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

Payment & Credit

ACCEPTABLE FORMS OF PAYMENT
The caterer accepts certified or cashier checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY
Our policy requires full payment in advance.
Catering Guidelines

GUARANTEES
To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the first event.
- Events between 501 – 2,500 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 25 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase 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.

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).

CHINA SERVICE
China and glassware are standard for plated meal services. All other services including beverages, buffets, boxed lunches, breaks, bar service and receptions will be served with high-quality disposableware. If china service is preferred, a $3.00 per person surcharge plus applicable administration charge and sales tax will be added to each event. China is not allowed on the exhibit hall floor.

Food & Beverage Policy
The caterer is the exclusive provider of all food and beverages at NRG Park. No outside food and beverage are allowed in to NRG Park buildings without approval of caterer.

Administrative Charge & Sales Tax
All Food and Beverage subject to 20% Administrative Charge and Sales Tax. Gratuity is optional.

This Administrative Charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees. No portion of this amount is distributed to employees.