

Catering Menu

BY CONNOISSEUR

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.

GET STARTED



CONNOISSEUR

A fresh approach. From ARAMARK.

nrg  park



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.



WELCOME | BREAKFAST | LUNCH | PLATED MEALS | BREAK | RECEPTION

Continental Breakfast | Breakfast Buffets | Enhancements | Plated Breakfast

BREAKFAST

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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Continental Breakfast | Breakfast Buffets | Enhancements | Plated Breakfast

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

Scrambled Eggs*	165 cal per 4oz
Apple Wood Smoked Bacon	35 cal per 0.2oz
Sausage	300 cal per 2.4oz
Roasted Breakfast Potatoes	137 cal per 4oz
\$24.00	

FRITTATA AND PANCAKES

Vegetable Frittata* with Tomato Basil Compote	262 cal per 8oz
Pancakes	280 cal per 4oz
Breakfast Sausage	300 cal per 2.4oz
Fresh Seasonal Berries	25 cal per 2oz
Apple Compote	80 cal per 2oz
Warm Syrup	100 cal per 1oz
\$25.00	

THE TEXAN

Scrambled Eggs* and Cheddar	265 cal per 5oz
Breakfast Potatoes	137 cal per 4oz
Buttermilk Biscuits	180 cal per 2.2oz
Country Gravy	110 cal per 1oz
Breakfast Sausage	300 cal per 2.4oz
\$25.00	

THE HOUSTONIAN

Make-Your-Own Breakfast Tacos	
Egg and Potato Taco	363 cal per 8oz
Egg and Chorizo Taco	413 cal per 8oz
Apple Wood Smoked Bacon	35 cal per 0.2oz
Charro Beans	85 cal per 4oz
Fire Roasted Salsa	10 cal per 1oz
Grated Cheddar Cheese	30 cal per 0.2oz
Pico de Gallo	5 cal per 0.5oz
Flour Tortillas	90 cal per 1oz
\$26.00	

BREAKFAST SANDWICH & MORE

Warm Sausage, Egg and Cheese Biscuit	492 cal per 5oz
Croissant with Bacon, Egg and Cheese	500 cal per 4.8oz
Fruit Yogurt	140 cal per 6oz
Granola	115 cal per 2oz
Berries	25 cal per 2oz
\$24.00	



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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 0.3oz
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



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

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

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Boxed Lunch | Buffet Selections

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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Boxed Lunch | Buffet Selections

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

Farmer's Cobb Salad	138 cal per 5oz
Ranch Dressing	270 cal per 2oz
Texas Meatloaf	341 cal per 6oz
Chicken Fried Chicken	365 cal per 6oz
Cream Gravy	130 cal per 1oz
Cheesy Mac	139 cal per 3oz
Green Beans and Baby Carrots	56 cal per 4oz
Yukon Mashed Potatoes	158 cal per 4oz
Corn Bread	79 cal per 2oz
Brownies and Lemon Bars	250 - 330 cal per 3oz
\$38.00	

PAN-SEARED SALMON AND ROAST CHICKEN

Seasonal Mixed Greens, Feta, Candied Pecans, Teardrop Tomatoes, Red Onion, Ranch Dressing, Green Bean Salad with Gorgonzola with Red Wine Vinaigrette	190 cal per 5oz
Pan-Seared Salmon* with Basil Cream	397 cal per 5oz
Roast Chicken with Natural Jus	171 cal per 5oz
Brown Rice Pilaf	70 cal per 4oz
Ratatouille	45 cal per 4oz
Almond Raspberry Cheesecake	362 cal per 4oz
\$37.00	

LITTLE ITALY

Traditional Caesar Salad with Caesar Dressing	390 cal per 5oz
Tomato and Mozzarella Caprese	178 cal per 4oz
Marsala Chicken	153 cal per 6oz
Beef Lasagna	178 cal per 4oz
Ziti with Peppers and Onions	340 cal per 4oz
Seasonal Squash Medley	38 cal per 4oz
Garlic Bread Sticks	120 cal per 2oz
Tiramisu and Mini Cannoli	250 cal per 3oz 210 cal per 2oz
\$36.50	

TEXAS RODEO BARBEQUE

BLT Salad with Ranch Dressing	360 cal per 5oz
Chipotle Potato Salad	251 cal per 4oz
Smoked Chicken Legs and Thighs	373 cal per 6oz
Texas Smokehouse Beef Brisket	296 cal per 4oz
Smoked Sausage	344 cal per 4oz
Baked Beans	115 cal per 4oz
Roasted Corn	160 cal per 4oz
Jalapeno Cheese Bread	193 cal per 2oz
Peach Cobbler with Whipped Cream	275 cal per 4oz
\$37.00	



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SANDWICH AND WRAP VARIETY

Smoked BLT Turkey Sandwich	228 cal per 4oz
Italian Hoagie	267 cal per 4oz
Grilled Chicken Caesar Wrap	207 cal per 4oz
Mediterranean Grilled Veggie Wrap	204 cal per 4oz
Kettle Chips	220 cal per 1.5oz
Garden Pasta Salad	177 cal per 4oz
Market Fresh Fruit Salad	40 cal per 4oz
Assorted Dessert Bars	170 - 330 cal per 2.5oz
\$33.00	

ROAST CHICKEN AND HANGER STEAK

Baby Greens with Crumbled Bleu Cheese, Candied Nuts, Heirloom Tomatoes, English Cucumbers, Ranch and Balsamic Vinaigrette	360 - 373 cal per 4oz
Mediterranean Pasta Salad	328 cal per 4oz
Lemon Thyme-Roasted Chicken	253 cal per 4oz
Pan-Seared Hanger Steak*	229 cal per 4oz
Roasted Potato Medley	150 cal per 4oz
Haricots Vert	61 cal per 4oz
Chocolate Terrine and Lemon Tarts	170 - 330 cal per 2.5oz
\$39.00	

TEXAS TAQUERIA

Spanish Caesar Salad	315 cal per 4oz
Orange and Jicama Slaw	33 cal per 4oz
Chimmichurri Chicken	102 cal per 3oz
Marinated Beef Fajitas	153 cal per 3oz
Cilantro Tomato Rice	164 cal per 4oz
Cheese Enchiladas	319 cal per 8oz
Black Beans Rancheros	85 cal per 4oz
Chili con Queso with Tortilla Chips	530 cal per 5oz
Coconut Cream Tarts, Lime Tarts	350 - 410 cal per 4oz
\$37.00	

TAILGATE GRILL

Slider Trio with Angus Beef*	286 cal per 4oz
Pesto Grilled Chicken	176 cal per 4oz
All Beef Franks	327 cal per 4oz
Traditional Condiments	5 - 80 cal per 1oz
Southwest Chili and Cheese, Stone Ground Tortilla Chips	390 cal per 5oz
Fresh Seasonal Fruit Salad	42 cal per 4oz
Chipotle Baked Potato Salad	251 cal per 4oz
Freshly Baked Cookies and Chocolate Brownies	350 - 500 cal 330 cal per 2.5oz
\$34.50	



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Hot Entrée | First Course | Dessert

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* with Red Wine Demi	4651 Cal per 9oz
Potato Wedges	170 Cal per 4oz
Haricot Vert and Charred Tomatoes	41 Cal per 3oz 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 14 Cal per 2oz
\$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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Hot Entrée | [First Course](#) | [Dessert](#)

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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A la Carte

Snacks

Tortilla Chips with Salsa	160 cal per 3oz	per person	\$3.95
Assorted Homemade Potato Chips, Buttermilk Ranch, French Onion Dips	220 - 260 cal per 3oz	per person	\$4.50
Individual Bags of Potato Chips / Pretzels	100 - 150 cal per oz	dozen	\$22.00
Individual Bags of Trail Mix	260 cal per 2oz	dozen	\$33.00
Novelty Ice Cream Bars	60 - 340 cal each	each	\$3.75
Fancy Mixed Nuts	360 cal per 2oz	per 2 pounds	\$38.00
Candy Jar	575 cal per 2oz	3 pounds assorted	\$25.00
Cocktail Pretzels	400 cal per 4oz	pound	\$14.00
Freshly Popped Popcorn	85 cal per 2oz	3 pound bag	\$48.00
Spicy Snack Mix	260 cal per 2oz	pound	\$18.00
Assorted Crave-worthy Cookies	239 - 261 cal per 2oz	16 count	\$30.00
Brownies or Dessert Bars	170 - 330 cal per 2.5oz	dozen	\$33.00
Assorted Fresh Baked Muffins, Breakfast Pastries	180 - 370 cal per 2.5oz	dozen	\$33.00
Assorted Fruit Yogurt	140 cal per 6oz	each	\$2.75
Assorted Whole Fresh Fruit	110 - 130 cal each	each	\$1.75
Sausage Kolaches	330 cal per 3oz	dozen	\$42.00
Bagels and Cream Cheese	360 cal per 4oz	dozen	\$34.00
Granola or Nutri Grain Bars	90 cal per 0.84oz	dozen	\$28.00

Beverages

Dasani Bottled Water	0 cal	6-pack	\$19.00
Assorted Soft Drinks	0 - 140 cal per 12oz	6-pack	\$14.00
Assorted Fruit Juices	220 cal per 16oz	each	\$3.50
Energy Drinks	50 cal per 8oz	each	\$4.50
Lemonade	99 cal per 8oz	gallon	\$37.00
Fresh Brewed Iced Tea with Lemons	91 cal per 8oz	gallon	\$37.00
Premium Fresh Brewed Coffee		gallon	\$54.00
Includes Fresh Whipped Cream, Chocolate Shavings, Creamer and Sweeteners	3 - 240 cal per 8oz		



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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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WELCOME | BREAKFAST | LUNCH | PLATED MEALS | BREAK | RECEPTION

Cold Hors d'Oeuvres | Hot Hors d'Oeuvres | Carving Stations | Display Stations | Action Stations

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

BRUSCHETTA DUET

Roma Tomatoes, and Basil,
Tapenade and Crème Fraîche

153 cal per 2oz

\$185.00

SPICY TUNA TARTARE SPOON

25 cal per 1.1oz

\$190.00

CHILLED BEEF TENDERLOIN

Horseradish Cream

167 cal per 2oz

\$200.00

JUMBO SHRIMP COCKTAIL

Cocktail Sauce and Lemon Wedges

44 cal per 2oz

\$230.00

SMOKED SALMON MOUSSE

Mini Bouche

288 cal per 2oz

\$190.00

BEEF CARPACCIO

Herbed Goat Cheese Mousse on Olive Bread

189 cal per 2oz \$185.00

BAY SCALLOP CEVICHE SPOONS

Jalapeño and Cilantro

117 cal per 2oz

\$175.00

ANTIPASTI SKEWERS

125 cal per 2oz

\$190.00

SEAFOOD GAZPACHO SHOTS

38 cal per 2oz

\$200.00

VEGETARIAN SPRING ROLLS

Peanut Sauce

300 cal per 2oz

\$172.00

CRABMEAT SALAD

Belgian Endive

41 cal per 2oz

\$175.00

TARRAGON CHICKEN AND SUN DRIED CRANBERRIES

Phyllo Cup

157 cal per 2oz

\$157.00



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Hot Hors d'Oeuvres

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VEGETABLE WELLINGTON

Mushroom and Cream Cheese in Puff Pastry

132 cal per 2oz

\$180.00

LUMP CRAB CAKE

Remoulade

190 cal per 2oz

\$220.00

ASSORTED POT STICKERS

Ginger Hoisin and Sweet Chili

160 cal per 2oz

\$160.00

KAHLUA PORK SPRING ROLL

120 cal per 2oz

\$165.00

BEEF EMPANADA

Chipotle Dip

185 cal per 2oz

\$165.00

ALL NATURAL CHICKEN SATAY

Thai Curry Dipping Sauce

83 cal per 2oz

\$170.00

KOREAN BEEF SKEWERS

90 cal per 2oz

\$200.00

COLOSSAL TEMPURA SHRIMP

Sweet Red Chili Sauce

20 cal per 2oz

\$220.00

CHORIZO EMPANADAS

220 cal per 2oz

\$150.00

HOME STYLE CHICKEN TENDERS

Honey Mustard

167 cal per 2oz

\$150.00

SMOKED CHICKEN AND CHEESE FLAUTAS

171 cal per 2oz

\$155.00

SMOKED BACON WRAPPED JALAPEÑO CHICKEN

Raspberry Chipotle Sauce

130 cal per 2oz

\$230.00

CHICKEN EMPANADAS

180 cal per 2oz

\$160.00

VEGETABLE SAMOSA

Potatoes, Peas and Curry

140 cal per 2oz

\$155.00

MINI CHICKEN QUESADILLAS

Fire Roasted Salsa

140 cal per 2oz

\$170.00

MINI SHRIMP QUESADILLAS

Fire Roasted Salsa

140 cal per 2oz

\$175.00



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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



2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

**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.*



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 Pumpnickel 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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Prices do not include administrative charge and taxes.

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 Rotisserie 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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Additional nutrition information available upon request.

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Prices do not include administrative charge and taxes.



Bar Details | Spirits | Beer | Wine

BAR DETAILS

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

		HOST	CASH
Premium Mixed Drink	65 - 780 cal per 5-9oz	\$8.00	\$9.00
Top Shelf Mixed Drink	65 - 780 cal per 5-9oz	\$9.00	\$9.75
Domestic Beer	168 - 333 cal per 16oz	\$7.00	\$8.00
Craft and Imported Beer	68 - 333 cal per 16oz	\$7.50	\$8.50
Non Alcoholic Beer	72 cal per 12oz	\$7.50	\$8.50
Wine by the Glass	110 - 300 cal per 8oz	\$7.50	\$8.50
Soft Drinks	0 - 140 cal per 12oz	\$2.75	\$3.00
Waters	0 cal per 12oz	\$3.25	\$3.50
Bottled Juices	220 cal per 16oz	\$3.25	\$3.50

Open Bar*

	FULL SERVICE	BEER & WINE
Two Hours	\$27.00	\$24.00
Three Hours	\$35.00	\$32.00
Four Hours	\$43.00	\$40.00

* 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.

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
Red Wine (12%)	1 glass (142ml/5oz)	130
White Wine (12%)	1 glass (142ml/5oz)	120
Spirits (40%)	1 shot (45ml/1.5 oz)	100

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

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.

Spirits

PREMIUM

- Jim Beam Bourbon
- Grants Scotch
- Beefeater Gin
- Smirnoff Vodka
- Sauza Gold Tequila
- Bacardi Superior Rum

TOP SHELF

- Maker's Mark Bourbon
- Johnnie Walker Black Scotch
- Crown Royal Whiskey
- Tanqueray Gin
- Tito's Vodka
- Cuervo Gold Tequila
- Captain Morgan Rum

Beer

DOMESTIC 16oz

- Bud Light
- Coors Light
- Miller Light
- Michelob Ultra

CRAFT AND IMPORTED 16oz

- Shiner Bock
- Corona
- Heineken
- St. Arnold
- St. Pauli Girl (upon request)



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

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
Red Wine (12%)	1 glass (142ml/5oz)	130
White Wine (12%)	1 glass (142ml/5oz)	120
Spirits (40%)	1 shot (45ml/1.5 oz)	100

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



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.



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.

The services agreement (contract) outlines specific agreements between the customer and the caterer.

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 cashiers 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.



A fresh approach. From ARAMARK.