



# ALL THE INGREDIENTS FOR A FESTIVE GATHERING.

Our events team at the Houston Airport
Marriott at George Bush Intercontinental
is here to coordinate every detail of your
holiday gathering exactly as you imagine it,
starting with an amazing culinary experience.

From elevated seated dinners to large receptions, all your needs are taken care of by our thoughtful, dedicated planners, from start to finish.

With 31,000 square feet of sophisticated venue space, Houston Airport Marriott at George Bush Intercontinental is the perfect choice for your holiday gathering up to 800 guests.

# RECEPTION

# A CHRISTMAS CAROL RECEPTION \$85 PER GUEST

#### Displays

Assorted Cheese Display

Gourmet Crackers & Sliced Baguettes

Fresh Vegetable Crudités with Spicy Chili Ranch Dip

Hors d'oeuvres | Select Three

Asian Spring Rolls with Sweet & Sour Sauce

Mini Crab Cakes

Ahi Tuna Poke. Wakame Seaweed Salad. Avocado. Wasabi Crackers

Shrimp Empanada with Roasted Garlic Aioli

Individual Beef Wellington

Smoked Texas Brisket Picadillo Empanada

Coconut Crusted Chicken Tenderloins with Honey Mustard Dip

Chicken Quesadillas with House Made Fire Roasted Salsa

Greek Spanakopita

Local Tomato and Mozzarella Bruschetta, Pesto Balsamic Reduction

Devil Eggs, Local Bacon, Pickled Mustard Seeds

# Stations | Select One

#### Fajita Station

Marinated Beef or Chicken Strips

Grilled with Onions and Peppers

Soft Tortillas, Guacamole, Salsa, Cheese, Sour Cream, Pico de Gallo

Carving Station | Select One Item, Carving Fee \$150

Carved Inside Round of Beef

Honey Glazed Ham With Silver Dollar Rolls & Condiments Smoked Whole Turkey, Cranberry Sauce, Gravy, Mini Rolls

#### Pasta Station

Penne Pasta

Choice of Pesto, Marinara or Alfredo Sauce

Diced Tomatoes, Mushrooms, Sliced Black Olives, Parmesan Cheese

#### Accompaniments

Festive Holiday Dessert Display

Coffee Station

#### PECOS RECEPTION \$110 PER GUEST

#### Displays

Sliced Seasonal Fruit Display with Chocolate Grand Marnier Dipping Sauce

Assorted Cheese Display

Sliced Baguettes and Gourmet Crackers

Antipasto Display, Prosciutto, Salami, Mozzarella, Provolone, Pepperoncini

Cherry Peppers, Anchovies, Olives, Marinated Mushrooms

#### Hors d'oeuvres | Select Three

Asian Spring Rolls with Sweet & Sour Sauce

Mini Crab Cakes

Ahi Tuna Poke, Wakame Seaweed Salad, Avocado, Wasabi Crackers

Shrimp Empanada with Roasted Garlic Aioli

Individual Beef Wellington

Smoked Texas Brisket Picadillo Empanada

Coconut Crusted Chicken Tenderloins with Honey Mustard Dip

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Local Tomato and Mozzarella Bruschetta, Pesto Balsamic Reduction

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### Carving Station | Select One Item, Carving Fee \$150

Carved Inside Round of Beef

Honey Glazed Ham With Silver Dollar Rolls & Condiments Smoked Whole Turkey, Cranberry Sauce, Gravy, Mini Rolls

#### Stations | Select One

#### Fajita Station

Marinated Beef or Chicken Strips

Grilled with Onions and Peppers

Soft Tortillas, Guacamole, Salsa, Cheese, Sour Cream, Pico de Gallo

#### Pasta Station

Penne Pasta

Choice of Pesto, Marinara or Alfredo Sauce

 ${\sf Diced \, Tomatoes, \, Mushrooms, \, Sliced \, Black \, Olives, \, Parmesan \, Cheese}$ 

#### Accompaniments

 ${\sf Festive}\, {\sf Holiday}\, {\sf Dessert}\, {\sf Display}$ 

Coffee Station

# **BUFFETS**

# HOME FOR THE HOLIDAYS \$89 PER GUEST (MINIMUM OF 35 GUESTS)

#### Displays

Hearts of Romaine Salad

Mixed Field Greens Salad, Appropriate Condiments, Dressings

English Cucumber & Sour Cream Salad

Grilled Vegetable Salad with Balsamic Dressing

#### Entrees | Select Two

Grilled Breast of Chicken with Basil Cream Sauce

Chicken Roulade Stuffed with Asiago Cheese, Roasted Red Peppers and Pine Nuts, Served with a Sun-Dried Tomato Cream Sauce

Chicken Picatta with Lemon Butter Sauce and Capers

Pecan Crusted Snapper with Chardonnay Butter Sauce

Grilled Salmon with Lemon Dill Sauce

Herb Roasted Pork Loin with a Brandy Cream Sauce

Tender Sliced Flank Steak with Cabernet Mushroom Sauce

Garlic Mashed Potatoes and Medley of Winter Vegetables

# Accompaniments

Holiday Dessert Display

Coffee Station

# **PLATED**

#### **HOLIDAY DINNER**

#### Accompaniments

Field Greens Salad with Teardrop Tomatoes, English Cucumbers, Candied Pecans and Feta Cheese

Warm Rolls with Butte

Iced Tea & Coffee Service

#### Entrees | Select One

Chicken Oscar \$64 per guest

Sautéed Boneless Chicken Breast, Served with Crab Meat and Asparagus With Béarnaise Sauce, Garlic Mashed Potatoes, Vegetables

Salmon En Croute \$68 per guest

Filet of Salmon Topped with a Mushroom Duxelle Encased in Puff Pastry , Served with a Buttery Lobster Sauce over Mushroom Risotto

Herb Roasted Tenderloin and Gulf Prawns \$82 per guest

Served with a Jack Daniels Demi Glaze and a Citrus Beurre Blanc, Garlic Mashed Potatoes, Asparagus

#### Dessert | Select One

Triple Chocolate Cake

Bourbon Street Pecan Pie

NY Cheesecake

# **ENHANCEMENTS**

# SHELLFISH BAR \$475 (PER 100 PIECES)

Shrimn

New Zealand Mussels

Snow Crab Claws.

Cocktail & Remoulade Sauce

Citrus

# VIENNESE DESSERTS & COFFEE DISPLAY \$10 PER GUEST WITH DINNER

Assorted French and Viennese Desserts

Napoleons, Fruit Tarts and Elegant Cakes

Gourmet Coffee and Decaffeinated Coffee

Accompanied with Whipped Cream, Chocolate Shavings,

Cinnamon Sticks and Orange Zest

#### **BREAKFAST BUFFETS**

# CLASSIC BREAKFAST \$55 PER GUEST

Orange Juice

Seasonal Fruit & Berries

Kraftsmen Breads

Local Fruit Preserves & Butter

Fluffy Scrambled Eggs

Smoked Bacon & Country Sausage

Yukon Gold Breakfast Potatoes

Freshly Brewed Decaffeinated & Regular Coffee & Mosaic Hot Teas

# THE TEXAS \$57 PER GUEST

Choice of Orange, Grapefruit, Cranberry or Apple Juice

Seasonal Sliced Fruits & Berries

Kraftsmen Baked Breads, Sliced White & Whole Wheat

Assorted Flavored Danish & Assorted Muffins

Local Fruit Preserves, Jams & Butter

Fluffy Scrambled Eggs

Smoked Bacon & Country Sausage

Low & Slow Smoked Brisket, Fingerling Potato Hash, Onions, Micro Cilantro

Buttermilk Biscuits & Sausage Gravy

Freshly Brewed Decaffeinated & Regular Coffee & Mosaic Hot Teas

# **LUNCH BUFFETS**

# I-45 DELI \$58 PER GUEST

Tortilla Soup

Market Salad, Local Greens, Grape Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette, Creamy Herb Dressing

Creamy Loaded Potato Salad

**Assorted Chips** 

Boar's Head Deli Market: Lemon Pepper Roasted Chicken Breast, Bold Cajun Roast Beef, Bold Bourbon Ridge Uncured Smoked Ham

Assorted Sliced Cheeses, Lettuce, Sliced Onions, Tomatoes, Pickles

Mayonnaise & Stone Ground Mustard

# BLOOMIN' BLUEGRASS \$64 PER GUEST

Houston Cobb Salad, Local Greens, Bacon, Blue Cheese Crumbles, Grape Tomatoes, Diced Turkey, Diced Avocado, Blue Cheese Dressing, Red Wine Vinaigrette

Bone-In Garden Roasted Chicken, Local Grape Tomato Relish, Natural Pan Jus

Citrus Brined Char Crusted Pork Tenderloin, Pickled Red Onion, Apple Pork Jus

Aromatic Almond Rice

Seasonal Vegetables

Carrot Cake

# "H"-TOWN RODEO \$64 PER GUEST

Hawaiian Rolls

Creamy Loaded Potato Salad

Local Greens Romaine, Roasted Corn, Bacon, Croutons, Chives, Buttermilk Ranch

Green Chile Slaw

Packo Pickles

Low And Slow Smoked Sliced Beef Brisket

House Rubbed Grilled 8" Cut Chicken

Roasted Corn, Local Goat Cheese Butter, Cilantro

Baked Mac & Cheese

Pit Smoked BBQ Beans

Angel Food Cake

Seasonal Cobbler

# **COFFEE BREAKS**

# MORNING REFRESH \$34 PER GUEST

**Gourmet Teas** 

Assorted Pepsi Products & Water

Freshly Brewed Decaffeinated & Regular Coffee

Whole Fruit

Granola & Health Bars

# AFTERNOON REFRESH \$34 PER GUEST

**Gourmet Teas** 

Assorted Pepsi Products & Water

Freshly Brewed Decaffeinated & Regular Coffee

Warm Jumbo Pretzels

Cracker Jacks

Salted Peanuts

Prices are per guest. All prices are inclusive of 25% taxable service charge and 8.25% sales tax.



# **DINNER BUFFETS**

A \$200 Bartender fee will apply up to four hours, \$25 each additional hours

# EL MERCADO \$135 PER GUEST

Housemade Tortilla Chips

Tamales De Pollo y Queso (Chicken & Cheese Tamales)

Fajitas De Carne (Flank Steak Fajitas)

Frijoles Negros Borrachos (Black Beans)

Mexican Rice

Housemade Salsa

Flan

One Hour Beer & Wine

# GULF COAST \$135 PER GUEST

Assorted Dinner Rolls

Baby Arugula & Lettuce Salad, Pecans, Pears, Sundried Cranberries, Local Goat Cheese, Champagne Vinaigrette, Blue Cheese Dressing

Beet & Pickled Red Onions, Cotija Cheese, Raspberry Vinaigrette

Sustainable Market Fish Milanese, Sauvignon Butter Sauce, Fresh Herbs

Gulf Seafood Tomato & Garlic Stew, Grilled Garlic Baguette

Grilled Chicken Breast, Shaved Fennel Salad, Saffron Tomato Broth

Local Harvest Roasted Vegetables

Yukon Gold Potato Mash

Chef's Seasonal Dessert

One Hour Beer & Wine

# SMOKIN' "H"-TOWN EXTRAVAGANZA \$135 PER GUEST

Mini Potato Rolls

Romaine Lettuce, Bacon, Chives, Cherry Tomatoes, Buttermilk Ranch

"H"-Town Coleslaw

Potato Salad

House Rub BBQ Chicken

 $Local\,Smoked\,Grilled\,Sausage$ 

Low & Slow Smoked Beef Brisket, House Made BBQ Sauce

Baked Cast Iron Mac & Cheese

Baked Jalapeño Corn Bread

**Bourbon Bread Pudding** 

One Hour Beer & Wine

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