



ALL THE INGREDIENTS FOR AN INSPIRING GATHERING.

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

From elevated board meetings to intimate group functions between 8 to 14 guests, all your needs are taken care of by our thoughtful, dedicated planners.

With 31,000 square feet of sophisticated venue space, Houston Airport Marriott at George Bush Intercontinental is the perfect choice for your next meeting.



BREAKFAST

CONTINENTAL BUFFET \$34 PER GUEST

Orange Juice

Seasonal Fruit & Berries

Assorted Individual Chobani Yogurt

Oatmeal, Dry Fruit, Brown Sugar, Agave Nectar

Kraftsmen Baking Breads, Sliced White & Whole Wheat

House Cinnamon Rolls, Banana Nut & Muffins

Freshly Brewed Decaffeinated & Regular Gourmet Coffee & Hot Tea

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

I-45 DELI BUFFET \$56 PER GUEST

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

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, Shiner Bock Beer

Freshly Baked Cookies

Iced Tea

MIDTOWN "H" TOWN SANDWICH BUFFET \$60 PER GUEST

Chopped Bibb Salad, Grape Tomatoes, Candied TX Pecans, Pickled Red Onions, Radishes, Bleu Cheese Crumbles, Red Wine Vinaigrette, Chive Buttermilk Creamy Dressing

Madrasala Curry Chicken Breast, Queso Fresco, Creamy Cilantro Chutney, Seeded Bun

 ${\bf Bold\ Cajun\ Roast\ Beef,\ Creamy\ Boursin\ Cheese\ Spread,\ Caramelized\ Onions,\ Kaiser\ Roll}$

Vegetarian Wrap, Grilled Zucchini, Squash, Charred Red Onions, Hummus Spread, Feta Cheese, Local Greens

Assorted Mini Cheesecake

Iced Tea

BUILD YOUR OWN SOUTHWEST CAESER SALAD \$40 PER GUEST

Romaine Salad

Croutons

Cheese

Diced Grilled Chicken

Grilled Corn

Black Beans

Chipotle Caesar Dressing

Caesar Dressing

Chef's Selection of Dessert

Iced Tea

Salmon +\$10 per guest

BOX LUNCH \$43 PER GUEST

Accompaniments

Piece of Whole Seasonal Fruit

Chef's Crafted Salad

Potato Chips

House Baked Cookie

Choice of Soda or Bottle of Water

Individual Plastic Ware

Salads | Select One

Lemon Orzo Pasta Salad

Texas Cole Slaw

Loaded Fingerling Potato Salad (contains bacon)

Sandwiches I Select Two

Boar's Head Turkey, Brie, Arugula, Cranberry Mayo, Whole Wheat Roll

Boar's Head Roast Beef, Caramelized Onions, Garlic & Herb Cheese Spread, Frisée Lettuce, Pretzel Bun

Boar's Head Ham & Swiss, Honey Dijon, Leaf Lettuce, Kaiser Roll

Grilled Vegetarian Vegetable Wrap, Assorted Grilled Vegetables, Local Greens, Feta Cheese, Edamame Humus, Balsamic Dressing