

TRIBUTE PORTFOLIO



# Pure Meetings





# **URBAN MEETING PACKAGE**

Packages are for groups of 20 or more

#### American Breakfast

Chilled fresh fruit juices fresh sliced seasonal fruits, assorted breakfast cereals, assorted selections of bagels, muffins, pastries and scones with cream cheese, whipped butter and fruit preserves scrambled eggs, sausage, bacon and breakfast potatoes freshly brewed coffee and Tazo® hot tea service

### Morning Break

Refreshment of all-day beverage service with KIND® Bars

#### **Conference Lunch**

Dual entrée buffet (see lunch buffet options for schedule) starches, vegetables and assorted desserts iced tea and coffee service

#### Afternoon Break

Assorted cookies or brownies, super "snax" mix granola bars soft drinks, bottled water and refresh of coffee and tea service

### Audio Visual

One flipchart with pad and markers per program
One screen with stand and power per program
One combination laser pointer, wireless mouse per program

All day beverages- soft drinks, bottled water and refresh of coffee and tea service

98 per person

A fee of 125 will be applied to all buffets less than 20 (subject to applicable service charge and taxes).



# **BREAKFAST BUFFETS**

Continental 28 per person

Chilled juices, fresh seasonal sliced fruit, assorted bagels, muffins and scones, cream cheese, butter, fruit preserves and assorted cereals

Coffee & Tazo® teas

American Breakfast 35 per person

Continental breakfast with the following additions: scrambled eggs, bacon, sausage, and breakfast potatoes Coffee & Tazo® teas

Southern Breakfast 35 per person

Continental breakfast with the following additions: scrambled eggs, pit ham steaks, jalapeno smoked sausage, cheddar cheese grits and breakfast potatoes

Coffee & Tazo® teas

Tex-Mex Breakfast 35 per person

Continental breakfast with the following additions: southwest migas casserole, papas bravas, chorizo sausage patty, black bean and corn salsa, sour cream with warm tortillas Coffee & Tazo® teas

Daily Jump Start 36 per person

Continental breakfast with the following additions: egg white, peppers, onion, tomato & spinach scramble, turkey sausage patties, granola, Greek yogurt and energy bars Coffee & Tazo® teas

Buffets are for groups of 20 or more.

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# A LA CARTE SELECTIONS

**Cinnamon Rolls** 30 per dozen Fresh-baked and covered with sweet icing Assorted Bagels and Muffins 36 per dozen Assorted Breakfast Pastries 36 per dozen Croissants 36 per dozen Plain, Chocolate or Spinach, Ricotta **Breakfast Tacos** 44 per dozen Flour tortillas wrapped around scrambled eggs, cheddar cheese choice of chorizo, bacon, sausage or potato Breakfast Sandwich 48 per dozen English muffin or croissant with egg, American cheese. choice of sausage, bacon, or ham **Yogurt Parfaits** 70 per dozen A variety of parfaits made with Greek yogurt, granola and berries Seasonal Sliced Fruit Platter 11 per person

# **BEVERAGE SELECTIONS**

Seasonal sliced fruits, berry garnish with honey-yogurt dip

Regular or Decaffeinated coffee	60 per gallon
Selection of Hot Tazo® Teas	60 per gallon
Iced Tea, Lemonade, Fruit Punch	48 per gallon
Assorted Regular, Diet Soft Drinks (Pepsi Products)	4.50 each
Voss Bottled Water (Still 330ml or Sparkling 330ml)	4.50 each
Aquafina Bottled Water 12oz.	3 each
Orange, Grapefruit, Apple, Cranberry - Bottles	4.50 each
Orange, Grapefruit, Apple, Cranberry	20 per carafe
Pure Leaf Bottled Teas (assorted varieties)	4.50 each
Red Bull – Regular and Sugar Free	5 each
Gallon of Juice - Orange, Grapefruit, Apple, Cranberry	60 per gallon
All Day Beverages	25 per person

Coffee, Iced Tea, Soft Drinks

Magnolia Hotel Houston features Pepsi Products



# TAKE A BREAK

Breaks may only be purchased for groups as a whole.

On the Sweet Side

Assorted Candy Bars 3.50 per piece

Kit Kat, Baby Ruth, Snickers, M&M's and Reese's Peanut Butter Cups

Fresh-Baked Goods 45 per dozen

Chef's selection of freshly baked cookies and fudge brownies

A Little Bit Salty

Chips & Dip

Freshly made guacamole, warm Queso and chipotle salsa served with 12 per person

white corn tortilla chips

Kettle Chips 3.50 per bag

Flavors include salt and vinegar, jalapeño, BBQ and sea salt

Magnolia Trail Mix 7.50 per person

A mixture of pecans, walnuts, cashews, smoked almonds sunflower seeds, chocolate chips and dried fruit

Super "Snax" Mix 5 per person

A mix of almonds, onion and garlic-seasoned bread chips, corn chips, pretzels, cheese zips, onion zips, rice crackers, wheat crisps and cheese guppies

A Boost of Energy

Seasonal Fruit Smoothie Sippers 24 per dozen

An assortment with whey protein and low fat yogurt

WELLA® & KIND® Protein Bars 4 per piece

Flavors of Awesome Almond, Powerful Peanut,

Cranberry Crunch, Caramel Almond Sea Salt, Cherry Cashew & Maple Glaze

Whole Fruit Display 2.50 per piece

An assortment of seasonal whole fruit.

Magnolia Hotel Houston features Pepsi Products



# THEMED BREAK SELECTIONS

Breaks may only be purchased for groups as a whole.

Second Wind 16 per person

Assorted Fruit Smoothies, tropical snack mix, granola and energy bars Red Bull, bottled water, assorted sodas and BUBLY® sparkling juice

Magnolia Garden 15 per person

Fruit Skewers & Chef-created trail mix, vegetable crudité shots, Hummus canapes. bottled water, assorted sodas and BUBLY® sparkling juice

Play Ball 16 per person

Crackerjacks, ballpark beef & cheese nachos, Nathan's Famous Mini Hotdogs, soft pretzel sticks, mini corn dogs bottled water, assorted sodas and BUBLY® sparkling juice

Mediterranean 16 per person

Traditional hummus and baba ghanoush, pita chips, grilled vegetable display, bottled water, assorted sodas and BUBLY® sparkling juice

Sweet & Salty 17 per person

Chocolate dipped bacon, cheddar & toffee kettle corn, Smoked almond brittle, salted caramel & chocolate rice crispy treats bottled water, assorted sodas and BUBLY® sparkling juice

Body and Mind 16 per person

Whole fruit, parfait bar, Chef-created trail mix, energy bars, Red Bull, bottled water, assorted sodas and BUBLY® sparkling juice



# THEMED BREAK SELECTIONS

Tea Time 16 per person

Assorted tea sandwiches Petit fours, fruit tarts, lemon bars and freshly baked brownies bottled water, assorted sodas, and PURE LEAF® bottled teas.

Texas Tumbleweed 19 per person

Assorted beef jerky, maple glazed turkey bacon, beef sticks and smoked pepper sausage, white cheddar popcorn, candied pecans & walnuts and freshly baked bread sticks with whole grain mustard

bottled water, assorted sodas and BUBLY® sparkling juice



# **BUFFET SELECTIONS**

Buffets include freshly brewed regular and decaffeinated coffee, iced tea and iced water

Cajun Buffet (Urban Meeting Package Monday Lunch)

40 per person (Lunch)

Blackened drum with seafood Pontchartrain sauce

46 per person (Dinner)

chicken and sausage gumbo over rice

roasted red skin potato wedges, green beans with caramelized onions and bacon

rolls and butter

beignets and bourbon pecan pie

Texas BBQ Buffet (Urban Meeting Package Tuesday Lunch)

42 per person (Lunch)

Baked potato soup (bacon pieces, cheddar cheese, green onions)

48 per person (Dinner)

jalapeno cheddar cornbread, Texas coleslaw

honey molasses BBQ chicken, slow-smoked brisket

collard greens with ham hocks, chipotle mac & cheese,

cranberry raisin bread pudding with whiskey sauce & peach cobbler shots

**Tex-Mex Buffet (**Urban Meeting Package Wednesday Lunch)

40 per person (Lunch)

Smoked chicken posole with limes and pico de gallo

46 per person (Dinner)

grilled skirt steak fajitas, fiesta chicken with roasted corn and black

bean salsa with a poblano cream sauce, flour tortillas, cheese enchiladas with ancho gravy

Spanish rice, refried beans, salsa, guacamole, sour cream, jalapenos and tortilla chips.

tres leches cake and cinnamon-sugar churros

Italian Influence (Urban Meeting Package Thursday Lunch)

42 per person (Lunch)

Toscana soup and breadsticks

48 per person (Dinner)

fresh mozzarella and cherry tomato salad

parmesan-panko crusted chicken with pomodoro sauce and melted mozzarella

carne lasagna, penne pasta aglio e olio

grilled vegetables with herb butter

tiramisu and cannoli

Mediterranean Buffet (Urban Meeting Package Friday Lunch)

42 per person (Lunch)

Wild mushroom and white bean soup

48 per person (Dinner)

falafel, hummus and pita bread

raiatei, nummus and pita bread

beef & chicken kabob with tzatziki sauce, tilapia Mediterranean

Moroccan couscous pilaf, grilled vegetables

rice pudding and baklava

Magnolia Hotel Houston features Pepsi Products



# **BUFFET SELECTIONS**

Buffets include freshly brewed coffee, regular and decaffeinated, iced tea and iced water

The Asian Buffet 40 per person (Lunch)

Sesame and ginger edamame salad, hot and sour soup with chicken 46 per person (Dinner)

vegetarian egg rolls with soy sauce chili glaze general Tso's chicken,

beef and broccoli stir-fry, vegetable fried rice, steamed rice

steamed broccoli and carrots

matcha-white chocolate shots and rice pudding

The Gourmet Deli 36 per person (lunch)

Soup du jour and pasta salad 42 per person (dinner)

roast beef, black forest ham, roasted turkey, and chicken salad

cheddar, Swiss, American, and pepper jack cheese,

crisp lettuce, sliced tomatoes, pickled red onion, bread and butter pickles,

banana peppers

assorted breads, Dijon mustard, mayonnaise, and chipotle aioli,

kettle potato chips

assorted freshly baked cookies & brownies

### Souper Salad & Potato Bar

Chef's choice of 2 soups

38 per person (lunch)

44 per person (dinner)

loaded baked potato bar- BBQ brisket, bacon, cheddar cheese, sour cream, and scallions build your own salad bar- romaine lettuce and mixed greens, grilled chicken, fire-roasted turkey, grilled vegetables, grape tomatoes, cucumbers, shaved carrots, sliced onions, beets, croutons, ranch and Italian dressings assorted freshly baked cookies and brownies

Health Kick 39 per person (Lunch)

Vegetable and kale soup 45 per person (Dinner)

Fresh garden salad with mixed greens, grape tomatoes, cucumbers, shaved carrots, sliced onion, beets, croutons ranch and Italian dressing,

Citrus poached mahi mahi with yellow tomato relish, herb marinated grilled chicken breast under an artichoke and tomato compote, whole wheat linguine pasta, roasted cauliflower and broccoli medley fruit lollipops with honey yogurt drizzle and mini cheese cake bites

A fee of 125 will be applied to all groups less than 20 (subject to applicable taxes).

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# **LUNCH BOXES**

33 per person

Choice of sandwiches below, seasonal whole fruit, pasta or potato salad, kettle chips and a freshly baked brownie or cookie, bottled water Sodas available upon request for an additional charge

#### Cordon Bleu Ciabatta

Chicken breast topped with black forest ham, baby greens, swiss cheese, Dijon-garlic aioli on a ciabatta roll

### Southern Chicken Wrap

Southern breaded chicken with diced tomatoes, shredded lettuce, cheddar cheese, buttermilk ranch dressing wrapped in a jalapeño cheese tortilla

### Prime Rib Hoagie

Sliced prime rib with white cheddar cheese, roma tomatoes, pickled red onion and horseradish sauce on toasted hoagie roll

### Oven-Roasted Turkey Club

Slow-roasted turkey with applewood smoked bacon, swiss cheese, tomatoes, lettuce on sourdough

#### Magnolia Press

Shaved ham with provolone cheese, pickles, baby field greens, whole grain mustard and chipotle aioli on ciabatta bread

#### The Italian Stallion

Trio of prosciutto, salami, and pepperoni combined with provolone cheese, grilled onions, balsamic glaze on a hoagie roll

### The Vegan

Roasted portobello mushroom, red peppers, carrots, and onions with basil pesto wrapped in a spinach tortilla

Minimum of 5 sandwiches per selection up to 3 different sandwich choices



# **LUNCH PLATED SELECTIONS**

All lunch selections include regular and decaffeinated coffee, selection of herbal teas, iced tea and water.

### **Salad Selection**

Southwestern Caesar	6 per person
Roasted corn, black beans, pepitas, jalapeno croutons,	
southwest Caesar dressing,	
Baby Wedge	6 per person

Baby iceberg, avocado, bacon, tomatoes, green onions, bleu cheese crumbles, ranch dressing

Magnolia Salad 7 per person Ancient grains, hydro bibb lettuce, julienne vegetables, tomatoes, candied walnuts, white balsamic dressing

### Soup Selection

Chicken poblano soup	6 per person
Roasted chicken with spinach and orzo	6 per person
Butternut squash bisque	6 per person
Seafood bisque with crab garnish	8 per person
Chicken and sausage gumbo	8 per person



# LUNCH PLATED SELECTIONS

#### Entrée Selection

Flame Broiled Chicken

22 per person

Broiled chicken breast, wild rice pilaf, baby green beans topped with chardonnay sauce and fresh herbs

Wild Mushroom Crusted Chicken

22 per person

Cracked mustard seed beurre blanc, roasted garlic Yukon mash and seasonal vegetables

Free Range Sassafras Chicken

24 per person

Andouille sausage dressing, citrus glazed carrots, green bean almandine and dirty rice

Grilled Chili Glazed Salmon

27 per person

Basmati-almond rice, bok choy, stir fried snow peas, sake soy reduction and wasabi oil

Flank Steak 28 per person

Peppercorn au poivre, butter-poached broccolini and red bliss mashed potato

Jumbo Lump Crab Cakes

28 per person

Roasted pepper remoulade, Texas caviar with andouille sausage, farro and kale salad

Pan-Seared Redfish

30 per person

With grilled shrimp and Pontchartrain sauce, dirty rice and grilled asparagus

Spinach Cakes (Vegetarian)

28 per person

Two spinach cakes filled with wild mushrooms and goat cheese finished with red pepper coulis

Wild Mushroom Ravioli (Vegetarian)

22 per person

Sun-dried tomato, asparagus, garlic cream sauce and shaved parmesan

Smoked Cauliflower Steak (Vegan)

24 per person

Charred broccolini, roasted fingerlings, curried legumes and peppadew silk

Up to Three (3) entrée selections per event

Magnolia Hotel Houston features Pepsi Products

All items are subject to a service charge and appropriate sales tax. Prices subject to change without notice. Whenever possible we serve locally sourced and organically conscious ingredients.

1100 Texas Avenue | Houston, TX 77002 | P: 713.221.0011 | F: 281.657.2680



# **LUNCH PLATED SELECTIONS**

#### **Chef's Assorted Dessert Selections**

8 per person

Red velvet cake, vanilla cream, white chocolate pistole
New York cheesecake, dark & white chocolate shavings, crème anglaise
Lemon tart, macerated berries, whipped mascarpone
Bourbon pecan pie, chocolate cream, chocolate espresso beans
Chocolate caramel hazelnut cake, chocolate pistole, bourbon-maple cream
Black forest cake, shaved white chocolate, raspberry sauce

### Gluten Free - Minimum 20 guests

Flourless chocolate cake, raspberry coulis, crème anglaise, berries Tiramisu, mascarpone mousse, espresso soaked almond cake Espresso dark chocolate flourless torte, raspberry coulis and fresh berries

### Sugar-Free - Minimum 20 guests

Sinfully no sugar added cheesecake, dense chocolate crust, and fresh berries Sugar-free red berry mousse cake

Up to two dessert selections per event.



# PASSED HORS D'OEUVRES

#### Cold hors d'oeuvres selection

Beef tenderloin crostini	49 per dozen
Blackened shrimp with watermelon gazpacho shooter	49 per dozen
Boursin cheese endive with candied walnuts	39 per dozen
Salmon tartar, pickled cucumber, wonton crisp, cilantro	49 per dozen
Heirloom tomato and mozzarella skewers with balsamic glaze	39 per dozen
Pink peppercorn-sesame seared ahi tuna, mango chutney,	49 per dozen
wasabi cream on a crispy tortilla	
Smoked chicken salad in bouche pastry	39 per dozen
Smoked salmon crostini with lemon dill cream, crispy capers and red onion	49 per dozen

#### Hot hors d'oeuvres selection

Andouille sausage en croute	49 per dozen
Bacon-wrapped beef tenderloin with jalapeño glaze	49 per dozen
Bacon-wrapped quail bites	49 per dozen
Beef empanadas	39 per dozen
Chicken cordon bleu bites	39 per dozen
Chili-glazed shrimp skewers	49 per dozen
Sesame soy glazed kale and vegetable dumpling	39 per dozen
Chicken tostada served on a masa sopes,	39 per dozen
black beans, pico de gallo and chipotle aioli	
Honey sriracha chicken lollipops	39 per dozen
Citrus lump crab salad on fried green tomato	49 per dozen
Crab cakes with southwestern aioli	49 per dozen
Fried artichoke goat cheese fritter	39 per dozen
Fried chicken dagwood slider	39 per dozen
Fried shrimp spring roll	39 per dozen
Lobster mac 'n cheese shooter	49 per dozen
Mini beef wellingtons	49 per dozen
Candied apple pork belly skewer	39 per dozen
Shrimp-cream cheese stuffed jalapeños with bacon	49 per dozen
Spinach and feta spanakopita	39 per dozen
Thai curry vegetable samosas with mint chutney	39 per dozen
Wild mushroom and goat cheese spinach cakes	49 per dozen

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# **COLD DISPLAYS**

#### Seasonal Sliced Fruit Platter

11 per person

Freshly carved seasonal fruits, berry garnish, and honey-yogurt dip

Crudité and Cheese 14 per person

Baked Brie wheel, imported and local cheeses, selection of fresh vegetables to include: celery, carrot sticks, broccoli, cauliflower, cherry tomatoes, cucumbers, colorful bell peppers, radishes, buttermilk ranch and hummus with pita bread

#### Seasonal Fruit and Artisan Cheese

20 per person

16 per person

Imported and local cheeses with fresh seasonal fruit selection crackers, crostini's, and a baked Brie wheel

**Dripping Honey** 21 per person

Locally sourced farm raised honey bee honeycomb warmed to slowly melt onto a baked Brie wheel, topped with seasonal berries and assorted crackers

### Mediterranean Anti Pasto

Selection of Italian cured meats, marinated mozzarella, fontina, parmesan, grilled vegetables, kalamata olives, toasted French bread and pita chips

Seafood Bar 23 per person

Shrimp cocktail, crab claws, vodka cocktail sauce, Cajun remoulade, horseradish

Charcuterie Board 20 per person

Prosciutto, soppressata, bresaola, duck salami, marinated cherry tomatoes balsamic cipollini onions, artichokes, jams & spreads, fruit & toast points



# **HOT DISPLAYS**

Quesadilla Trio 12 per person

A hot display of steak fajita, smoked chicken and grilled veggie filled quesadillas served with sour cream and guacamole

Chicken and Waffles 14 per person

Hand breaded chicken tenders on mini crispy waffles topped with jalapeño butter and drizzled with vanilla-maple syrup

Short Rib Sliders 16 per person

Stacked with pickled red onions and cilantro aioli served on a freshly baked sweet bun

# **DESSERT DISPLAYS**

Festive Sweet Shots 30 per dozen

Variety of sweet dessert shots served in a mini shot glass: key lime pie, banana pudding, chocolate Oreo fudge

**Display of Exquisite Miniatures** 36 per dozen

Array of petite macaroons, fruit tartlets and petit fours complimented with assorted white and dark chocolate confections

White and Dark Chocolate Fountains 14 per person

(Only available for groups of 50 or more) flowing fountains of white chocolate and dark chocolate including a selection of fresh fruit, marshmallows, fudge brownie bites, miniature cookies and macaroons, Rice Krispy squares and mini graham cracker sticks



# **STATIONS**

Stations are to be used as enhancement for receptions and are not permitted to be used as standalone; designed for one hour of service.

125 plus tax chef attendant fee per station per 75 guests

#### Action

#### **Bananas Fosters Action Station**

12 per person

Flambéed fresh bananas, vanilla ice cream, orange-rum butter sauce

### Gourmet Macaroni and Cheese Action Station

16 per person

Traditional macaroni and cheese with the following toppings: Italian sausage, baby shrimp, roasted chicken, asparagus tips, grilled mushrooms, roasted peppers, caramelized onions, garlic, and parmesan cheese

#### Pasta Action Station

14 per person

Penne & fettuccini pastas, chicken, baby shrimp, bacon, Italian sausage, mushrooms, peas, onions, peppers, spinach, sun-dried tomatoes, garlic, pesto and parmesan with marinara and alfredo sauces

### **Asian Action Station**

20 per person

Kung Pao Chicken, beef teriyaki, vegetable fried rice, steamed jasmine rice, baby bok choy, julienne carrots, snow peas, sliced scallions, water chestnuts, chopped peanuts, chow-mein noodles, sriracha sauce and ponzu sauce fortune cookies and chopsticks

#### **East Meets West Action Station**

22 per person

African beef suya (contains peanuts, can be done without upon request) jhinga-shimala mirch shrimp, collard green and tomato stew jollof rice, basmati rice aloo gobi naan



# **STATIONS**

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#### **Build Your Own**

Build a Bao Station 16 per person

Pulled pork, smoked brisket, gochujang BBQ, steamed bao bun, pickled cabbage, shaved red onion

### Magnolia Salad Bar

12 per person

Spring mix, chopped romaine, grape tomatoes, Mediterranean olives, English cucumber slices, radishes, mandarin oranges, julienne carrots, garlic croutons, sunflower seeds, parmesan cheese, and balsamic vinaigrette, ranch or Caesar dressing

#### Trio of Mashed Potatoes Station

15 per person

Red bliss, brown sugar sweet potatoes and Boursin cheese Yukon gold potatoes with toppings of applewood smoked bacon, smoked chicken, caramelized mushrooms, French fried onions, pico de gallo, diced avocado, sliced scallions, sour cream, whipped butter, bleu cheese, shredded cheddar blend, horseradish and red wine demi

Street Tacos 18 per person

Guajillo chile-braised barbacoa, chicken carnitas, shaved cabbage, Pickled red onions, corn tortilla with a cilantro-lime crema

### A Taste of South America

23 per person

Venezuelan maize cakes, smoked achiote chicken, tequila-lime shrimp, overnight braised pork, 3-day habanero and cabbage slaw, Cilantro rice, black beans, guacamole, salsa verde, salsa roja



# **CARVING STATIONS**

Stations are to be used as enhancement for receptions and are not permitted to be used as standalone; designed for one hour of service

125 plus tax chef attendant fee per station per 75 guests

### Rosemary-Crusted Prime Rib

400 each

accommodates 25 Guests

Served with horseradish sauce, whole grain mustard, au jus and assorted rolls

### Peppercorn-Crusted Tenderloin of Beef

400 each

accommodates 20 Guests

Served with wild mushroom brandy cream, caramelized shallot demi and silver dollar rolls

### Herb-Crusted Boneless Leg of Lamb

325 each

accommodates 25 Guests

Served with jalapeño mint chutney, orange-cranberry compote and assorted rolls

#### Whiskey-Glazed Brisket

200 each

accommodates 15 Guests

Served with ancho chile bbq sauce and jalapeño cornbread muffins

#### Sage & Spice Rubbed Pork Loin

185 each

accommodates 35 Guests

Served with pickled slaw, whole grain mustard and brioche rolls

### Brown Sugar Mustard Glazed Pit Ham

225 each

accommodates 50 Guests

Served with bourbon pineapple sauce and Hawaiian rolls

#### Herb-Roasted Turkey

250 each

accommodates 25 Guests

Served with cranberry aioli, assorted rolls and traditional gravy

#### Garlic-Studded Gulf Snapper

300 each

accommodates 25 Guests

Served with charred corn tortillas, mango and poblano chutney, black garlic sauce

#### Whole Roasted Pig

350 each

accommodates 50 Guests

Served with Hawaiian sweet rolls, Hoisin silk, whole grain mustard, chipotle aioli

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#### Salad Selection

**Baby Wedge**Baby iceberg, avocado, bacon, tomatoes, green onions,

bleu cheese crumbles, ranch dressing

Southwestern Caesar 6 per person

Roasted corn, black beans, pepitas, jalapeno croutons, southwest Caesar dressing,

Magnolia Salad 7 per person

Ancient grains- hydro Bibb lettuce, julienne vegetables, tomatoes, candied walnuts, white balsamic dressing

Baby Kale and Greens Salad 8 per person

Roasted golden beets, carrots, goat cheese crumbles, honey-bacon dressing

Soup Selection

Chef's Choice (Vegan)

Chicken Poblano Soup6 per personRoasted Chicken with Spinach and Orzo Soup6 per personButternut Squash Bisque6 per personSeafood Bisque with Crab Garnish8 per personChicken and Sausage Gumbo8 per person

One soup (1) and one (1) salad selection per event



### Entrée Selection

with a chardonnay cream sauce

Roasted Frenched Chicken 32 per person Wilted baby greens, Yukon gold mashed potatoes, wild mushroom glace de poulet Chicken Milanese 30 per person Risotto carbonara, grilled asparagus, beurre blanc Ancho Chili & Coffee Glazed Short Rib 42 per person Jalapeno corn cake, haricot verts, lime gremolata Pan-Seared Spice-Rubbed Pork Chops 35 per person Spiced sweet potato mash, pickled collard greens and a brandy butter sauce Grilled Chili Glazed Salmon 32 per person Basmati-almond rice, bok choy, stir fried snow peas, sake soy reduction and wasabi oil Pan-Seared Redfish 34 per person Fresh gulf redfish with grilled shrimp and Pontchartrain sauce, dirty rice and grilled asparagus NY Strip Steak 46 per person Red skin roasted potato, broccolini, smoked garlic herb butter and A merlot wine reduction Peppercorn-Crusted Filet Mignon 54 per person Potato pave, tricolor baby carrots, asparagus mousse, overnight tomato, truffle bordelaise **Smoked Tomato Crusted Chicken Breast** 28 per person Pesto risotto, broccolini, carrot mousseline and a cognac cream sauce Wild Mushroom Stuffed Chicken 29 per person Truffle scented mashed potatoes, buttered asparagus, baby carrots

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Surf & Turf 60 per person

Filet mignon with a cabernet sauce, grilled shrimp with a garlic butter sauce, garlic mashed potato and a vegetable medley

Land & Sea 54 per person

Herb roasted chicken & pan seared snapper, red skin mash, sautéed spinach, chardonnay sauce and lemon caper sauce

Wild Mushroom Ravioli (Vegetarian) 28 per person

Sun-dried tomato, asparagus, garlic cream sauce and shaved parmesan

Spinach Cakes (Vegetarian) 33 per person

Two spinach cakes filled with wild mushrooms and goat cheese finished with red pepper coulis

Roasted Vegetarian Roulade (Vegetarian) 29 per person

Roasted vegetables stuffed with Boursin cheese rolled in a pasta sheet, mozzarella, broccolini, baby carrot, asparagus mousseline, pomodoro sauce

Smoked Cauliflower Steak (Vegan) 30 per person

Charred broccolini, roasted fingerlings, curried legumes and peppadew silk

Up to three entrée selections per event.



#### **Chef Assorted Dessert Selections**

8 per person

Red velvet cake, vanilla cream, white chocolate pistole
Lemon tart, macerated berries, whipped mascarpone
Bourbon pecan pie, chocolate cream, chocolate espresso beans
Chocolate caramel hazelnut cake, chocolate pistole, bourbon-maple cream
Black forest cake, shaved white chocolate
New York cheesecake, dark & white chocolate shavings, raspberry sauce
Salted caramel turtle cheesecake, pretzel dust, kahlua infused anglaise
Sweet potato cheesecake, pecan praline, spiced caramel sauce

Gluten Free- Minimum 20 guests Tiramisu, mascarpone mousse, espresso soaked almond cake Espresso dark chocolate flourless torte, raspberry coulis, fresh berries

Sugar Free- Minimum 20 guests Sinfully no sugar added cheesecake, dense chocolate crust, fresh berries and Sugar-free red berry mousse cake

#### Dessert Add On

Chocolate Fountain Upgrade 16 per person for 40 guests or less 14 per person for 50 guests or more

Up to two dessert selections per event



# **BAR PACKAGES**

#### Beer & Wine Bar

Domestic Beers, Premium Beers and Canyon Road Wines

17 per person for 1 Hour Reception

21 per person for 2 Hour Reception

26 per person for 3 Hour Reception

30 per person for 4 Hour Reception

5 per person for additional hour

### The Magnolia

Domestic Beers, Premium Beers, Canyon Road Wines and Magnolia Brand Liquor

20 per person for 1 Hour Reception

30 per person for 2 Hour Reception

37 per person for 3 Hour Reception

45 per person for 4 Hour Reception

8 per person for additional hour

#### The Lonestar

Domestic Beers, Premium Beers, Sterling Vintners Collection Wines and Lonestar Brand Liquor

23 per person for 1 Hour Reception

34 per person for 2 Hour Reception

42 per person for 3 Hour Reception

50 per person for 4 Hour Reception

9 per person for additional hour

#### The Texan

Domestic Beers, Premium Beers, Luxury Wines and Texan Brand Liquor

30 per person for 1 Hour Reception

40 per person for 2 Hour Reception

50 per person for 3 Hour Reception

60 per person for 4 Hour Reception

10 per person for additional hour

Packages beyond five (5) hours are not available

Host and cash bars require 1 bartender per 75 guests. Cash bars also require 1 cashier per 75 guests. Each bartender and/or cashier is 125 plus tax

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# **BAR A LA CARTE**

By the Drink	Cash Bar	Hosted Bar
Magnolia Brands	9	8
Lonestar Brands	11	10
Texan Brands	12	11
Domestic Beers	6	5
Premium Beers	7	6
Canyon Road Wines	9	8
Sterling Vintners Collection Wines	10	9
Soft Drinks	3	3
Mineral Water	3	3

### Magnolia Brands

1876 Vodka, Bacardi Silver Rum, Beefeaters Gin, Jim Beam Bourbon, Jose Cuervo Tequila, Dewar's Scotch

### **Lonestar Brands**

Tito's Vodka, Captain Morgan Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, Herradura Tequila, Johnnie Walker Black Scotch, Crown Royal Whiskey

### **Texan Brands**

Grey Goose Vodka, Flor de Cana Silver Rum, Hendrick's Gin, Woodford Reserve Bourbon, Patron Silver Tequila, Glenmorangie Scotch

#### **Domestic Beers**

Bud Light, Budweiser, Miller Lite, Michelob Ultra, O'Doul's (Non-Alcoholic)

#### **Premium Beers**

Corona, Heineken, Shiner Bock, St. Arnold Amber, Dos XX