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It is our distinct pleasure to welcome you to The Royal Sonesta Houston.

In the kitchens at the Royal Sonesta Houston, our Culinary Team has taken great strides to source and explore the unique Texas landscape to give our guests a truly authentic local experience. We bring you the freshest ingredients from area farmers, purveyors and artisans who take great pride in providing the best that land and sea have to offer.

Our commitment at Sonesta Hotels and Resorts is “Food is Art.” We ensure that all of our creations are trans-fat free. We avoid fish that are endangered or threatened due to overfishing, such as Chilean Sea Bass and Atlantic Tuna.

We have made every attempt to create menus that cater to the varied tastes of our guests. We do, however, recognize that not all of our guests may find what they seek. If this is the case, please contact our Event Planning team and we shall do our utmost to satisfy your requests.

Robert Graham
Executive Chef at the Royal Sonesta Houston
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DAY RATE CONFERENCE PACKAGE  
19 Guests or Less

Continental Breakfast
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Hot Teas
Orange Juice and Apple Juice
Seasonal Sliced Fresh Fruit
Freshly Baked Muffins, Croissants, Danish and Fruit Turnovers
Butter and Preserves

Mid-Morning Break*
Beverage Refresh
Choice of One of the Following:
Granola Bar, Energy Bar, Fruit Bar, Granola Parfait or Fruit Kebabs

Lunch
Plated or Buffet
(Up to $48 Value Per Day)

Afternoon Break*
Beverage Refresh
Individual, Whole and Chocolate Milk
Choice of One of the Following:
Cookies, Brownies, Cheesecake Bars, Fruit Tarts or Mousse Shooters

Meeting Room Set Up
State-of-the-Art Meeting Room to Include:
Pads, Pens, Iced Water and Hard Candies

Audio Visual
Standard Audiovisual Equipment to Include:
One Non-Projector Package for Primary Meeting Room with Appropriate Sized Screen for Assigned Meeting Room, Audiovisual Cart, VGA and Electrical Cables

$109 per person

* Coffee, Hot Tea, Soft Drinks and Bottled Water Service is Continuous Throughout the Day

• Maximum of (19) People Required
• Additional Charge for Private Dining Space for Lunch May Apply [Lunch Buffets are Available with a $6.00 per Person Surcharge]
• Additional Charge for Breakout Rooms May Apply

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BREFAST BUFTETS

Continental Breakfast
Freshly Squeezed Orange and Grapefruit Juice
Assorted Breakfast Pastries
Seasonal Fruit Salad
Butter, Preserves and Jams
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$27

Sonesta Breakfast
Freshly Squeezed Orange and Grapefruit Juice
Assorted Breakfast Pastries
Seasonal Fruit Salad
Butter, Preserves and Jams
Scrambled Fresh Farm Eggs
Crisp Applewood Smoked Bacon and Link Sausage
Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$28

Continental Plus
Freshly Squeezed Orange and Grapefruit Juice
Variety of Flavored Low-Fat Yogurts and Granola
Assorted Breakfast Pastries
Butter, Preserves and Jams
Assorted New York Style Bagels with Assorted Cream Cheese
Seasonal Sliced Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$32

Houston Breakfast
Freshly Squeezed Orange and Juice of the Day
Assorted Breakfast Pastries
Seasonal Fruit Salad
Huevos Rancheros, Scrambled Eggs, Corn Tortilla Strips and Cheddar Cheese
Breakfast Quesadillas filled with Eggs, Chorizo, Jack Cheese, Sour Cream and Roasted Red Salsa
Skillet Potatoes, Braised Black Beans, Tortillas
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$36

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BREAKFAST BUFFETS CONTINUED

Royal Sonesta Breakfast
- Freshly Squeezed Orange and Juice of the Day
- Selection of Low-Fat Yogurts
- Seasonal Sliced Fruit with Berries
- Oatmeal or Grits
- Scrambled Eggs with Cheddar Cheese and Chives
- French Toast with Vermont Maple Syrup
- Applewood Smoked Bacon and Skillet Potatoes
- Assorted Breakfast Pastries
- Butter, Preserves and Jams
- Freshly Brewed Coffee, Decaffeinated Coffee
- Selection of Hot Teas

$39

CONTINENTAL BREAKFAST ADDITIONS

Per Person:
- Scrambled Eggs with Cheddar Cheese $7
- Applewood Smoked Bacon $6
- Country Link Pork Sausage $6
- Breakfast Potatoes $6
- Aidells Chicken Apple Sausage $6
- Smoked Country Ham $6
- Oatmeal with Raisins and Brown Sugar $6
- Organic Yogurt Parfait with Berries $6
- Fresh-Made Smoothies $8
- Peach-Mango and Strawberry-Banana

Per Item:
- Individual Low-Fat and Flavored Yogurts $4
- Individual Dry Cereals with Whole, 2% and Skim Milk $4
- Hard Boiled Eggs $2
- Chorizo, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde $6 $8
- Bacon, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde $6 $8
- Potato, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde $6 $8
- Sausage, Egg and Cheese Breakfast Taco or Burrito, Salsa Roja or Verde $6 $8
- Sausage, Egg and Cheese English Muffin Sandwich $6
- Maple Smoked Ham, Egg and Cheese Biscuit Sandwich $6

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BREAKFAST STATIONS

Applewood Smoked Salmon
Assorted New York Style Bagels, Savory and Sweet Cream Cheeses, Capers, Chopped Egg and Red Onion
$17

European Breakfast
Assorted Deli Meats, Cheeses, Mustards and Country Style Breads
$16

Made-to-Order Omelets with a Selection of Fillings
Cheddar Cheese, Ham, Mushrooms, Peppers, Scallions, Tomatoes
Smoked Salmon, Shrimp or Bacon
$14

Belgian Waffles with a Selection of Toppings
Whipped Cream Seasonal Berries, Toasted Nuts, Chocolate Chips, Nutella and Warm Maple Syrup
$14

Carved Potato, Egg & Cheese Wellington
Béarnaise
$17

(Requires Dedicated Attendant at $80 per Attendant)
**BUILD YOUR OWN PLATED BREAKFAST**

*Entrée selection includes your choice of fresh juice, breakfast pastries, breakfast potatoes and meats.*

<table>
<thead>
<tr>
<th>Entrées</th>
<th>Fresh Juice</th>
<th>Breakfast Pastries</th>
<th>Breakfast Potatoes</th>
<th>Breakfast Meats</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Scrambled Eggs, Fresh Herbs</td>
<td>Choice of One</td>
<td>Assorted Muffins</td>
<td>Choice of One</td>
<td>Choice of One</td>
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<tr>
<td>$29</td>
<td>Orange Juice</td>
<td>Assorted Danish</td>
<td>Hash Browns</td>
<td>Applewood Smoked Bacon</td>
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<tr>
<td>Buttermilk, Chocolate Chip or Blueberry</td>
<td>Grapefruit Juice</td>
<td>Butter Croissants</td>
<td>Cajun Skillet Potatoes, Peppers, Onions</td>
<td>Pork Sausage Links</td>
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<tr>
<td>Pancakes, Maple Syrup</td>
<td>Tomato Juice</td>
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<td>Rosemary Roasted Red Bliss Potatoes</td>
<td>Pork Sausage Patties</td>
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<tr>
<td>$27</td>
<td>Cranberry Juice</td>
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<td>Cheddar and Bacon Tater Tot Casserole</td>
<td>Turkey Bacon</td>
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<tr>
<td>Classic Eggs Benedict, Canadian Bacon,</td>
<td>Pineapple Juice</td>
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<td>Canadian Bacon</td>
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<td>Hollandaise</td>
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<td>$32</td>
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<tr>
<td>Texas Benedict, Corn Bread, Smoked Brisket,</td>
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<td>Grilled Peach and Guajillo Hollandaise</td>
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<td>$32</td>
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<tr>
<td>Wild Mushroom and Asparagus Frittata, Arugula,</td>
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<tr>
<td>Goat Cheese and Tomato Salad</td>
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<td>$30</td>
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<tr>
<td>Croissant Bread Pudding French Toast,</td>
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<tr>
<td>Cinnamon Cream, Maple Syrup</td>
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<tr>
<td>$29</td>
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### COFFEE BREAKS À LA CARTE

**Per Gallon:**
- Freshly Brewed Coffee, Decaffeinated Coffee: $80
- Selection of Hot Teas: $79
- Freshly Brewed Iced Tea: $67
- Fresh Orange or Grapefruit Juices: $69
- Pineapple, Apple, Cranberry, Tomato and V8 Juices: $69
- Fresh Lemonade with Cane Sugar: $69

**Per Item:**
- Assorted Regular & Diet Soft Drinks: $5
- Bottled Spring & Purified Waters: $5
- Evian & San Pellegrino Mineral Water: $6
- Assorted Energy Drinks: $8
- Assorted Bottled Juices: $7
- V8 Juices: $7

### MORNING BREAKS À LA CARTE

**Per Dozen:**
- Petite Muffins and Fruit Danish with Preserves, Jams and Butter: $46
- Freshly Baked Large Chocolate or Butter Croissants: $46
- Assorted Local Bagels with Plain, Herb, and Berry Cream Cheeses: $45
- Cinnamon-Pecan Sticky Buns: $45
- Breakfast Breads: Lemon, Banana-Walnut, Chocolate: $37

**Per Item:**
- Assorted Granola Bars and Cereal Bars: $5
- Fresh Seasonal Whole Fruit: $4
- Seasonal Fruit Kebabs with Mint Yogurt: $5
- Individual Low-Fat and Flavored Yogurts: $4
- Individual Dry Cereals with Whole, 2% and Skim Milk: $4
- Sliced Seasonal Fruit and Berries: $9/person

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AFTERNOON BREAKS À LA CARTE

Per Dozen:

House Baked Cookies $42
Chocolate Chip, Oatmeal, Macadamia, Double Chocolate, Sugar
Fudge & Walnut Brownies $42
Lemon-Rosemary Shortbread Cookies $45
Cinnamon & Cane Sugar-Rolled Churros $32
Warm Baked Pretzels with Cheese & Mustard Dipping Sauces $48

Per Pound:

One Pound Serves Approximately 15 People
Dry Roasted Peanuts $25
House Blend of Roasted Nuts $28

Per Item:

Individual Bags of Pretzels, Potato Chips or Popcorn $5
Individual Bags of Trail Mix $5
Assorted Granola Bars & Cereal Bars $5
Selection of Candy Bars $6
Ice Cream Bars $6
Fresh Corn Tortilla Chips with Fresh House Made Salsa $6 / Person
Toasted Pita Chips with Hummus & Baba Ghanoush Dips $9 / Person

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THEMED COFFEE BREAKS
Minimum of 25 Guests.
Prices are Per Person Based on 30 Minutes of Service. Additional Charges Apply for Breaks Over 30 Minutes.

On the Run
Assorted Soft Drinks & Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$16

Mid-Morning
Sliced Seasonal Fruits & Berries
Banana-Nut Bread
Selection of Low-Fat Yogurts
Chilled Bottled Juices
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$19

Fresh Maker
Fresh Pressed Vegetable & Fruit Juices
Carrot & Ginger, Strawberry & Banana, Tomato & Cucumber
Dried Fruit Mix, Low-Fat Granola Bars
Assorted Vitamin Waters
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$23

Sweetness & Coffee
Macaroons, Cinnamon Coffee Cakes, Chocolate-Covered Coffee Beans & Chocolate Truffles
Bottled Water, Chilled Coffee Drinks
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$22

Health Wise
Fresh Fruit Kebabs, House Honey-Yogurt Dip
Individual Homestyle Granola Bars, Peach-Mango & Strawberry-Banana Smoothies
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
Bottled Water & Assorted Bottled Juices
$26

Fiesta Grande
Crisp Tortilla Chips, Guacamole, Salsa, Chili Con Carne, Queso, Sopapillas, Honey
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$19

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THEMED COFFEE BREAKS CONTINUED

**Cookie Cutter**
House Baked Cookies; *White Chocolate and Macadamia, Double Chocolate, Chocolate Chip, Oatmeal-Raisin & Shortbread*
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$22

**Candy Jar**
Jawbreakers, Gummy Bears, Red & Black Twizzlers, Raisinets, M&Ms, Mini Chocolate Bars
Iced Tea, Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$22

**Poppin’**
Fresh Popped Corn Tossed with a Selection of Flavorings: *Truffle Oil & Sea Salt, Bacon Salt, Chipotle & Lime Salt*
Fresh Potato Chips and Dips
*Buttermilk-Chive, Roasted Onion & Garlic*
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$26

**Ballpark**
Soft Jumbo Pretzels, Hot Dogs, Beef Chili, Traditional Condiments
Roasted Peanuts, Cracker Jacks
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$21

**Sweets-on-a-Stick**
Chocolate Covered Strawberries, Marshmallows
Chocolate Bark & Cake Pops
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$23

**Afternoon Tea**
Blueberry, Lemon Scones
Assorted Preserves, Devonshire Cream & Honey
Tea Sandwiches
*Cucumber & Goat Cheese, Smoked Salmon & Dill Cream Cheese, Ham & Swiss, Curried Chicken Salad, Egg Salad*
Red Velvet Cake, Strawberry Shortcake & Chocolate Dipped Madeleine’s
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas
$28

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GLOBAL EXPRESS
3 Courses, 1 Plate

Maximum of 20 People, $32 Per Person.
All Luncheons are Served with Freshly Baked Rolls and Butter, Iced Tea (Preset) and Coffee Service.

Texas
Grilled Corn & Bean Salad, BBQ Ranch
Smoked Short Rib, Cheddar Grits, Creamed Corn
Pecan Pie

Asia
Napa Cabbage & Edamame Salad, Soy Sesame Vinaigrette
Miso Lacquered Salmon, White Rice, Stir Fried Vegetables
Banana Spring Rolls, Caramel

Italy
Tomato Mozzarella Tower with Basil
Chicken Breast Piccata, Hand Cut Pasta, Broccolini
Tiramisu

America
Chopped Salad with Buttermilk Ranch
Grilled Skirt Steak, Asparagus, Roasted Red Bliss Potatoes
Apple Pie

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PLATED LUNCH
All Plated Entrées are Served with Freshly Baked Rolls and Butter, Iced Tea (Preset) and Coffee Service.

SALADS

Mixed Greens
Shaved Crudité, Endive, Candied Pecans, Cherry Tomatoes, Banyuls Vinaigrette
$10

Kale & Quinoa Salad
Spinach, Cucumbers, Tomato, Red Onion, Sherry Vinaigrette
$10

Baby Spinach Salad
Craisins, Almonds, Granny Smith Apples, Toasted Sesame Seed Vinaigrette
$10

Caesar Salad
Romaine, Parmesan Cheese, Garlic, Caesar Dressing
$10

Crispy Tortilla Salad
Mixed Greens, Avocado, Grilled Corn, Tomato, Black Beans, Red Onion, Crispy Tortilla Strips, Guajillo Ranch
$10

Heirloom Tomato Salad
Avocado, Mozzarella, Tapenade, Pesto, Balsamic, Olive Oil
$14

Grilled Vegetable & Goat Cheese Terrine
Petite Greens, Red Pepper Vinaigrette
$12

Roasted Beet Salad
Arugula, Watercress, Orange Segments, Goat Cheese, Charred Shallot Vinaigrette
$13

Couscous Salad
Tomatoes, Cucumber, Melon, Radish, Yogurt, Cilantro and Cumin Vinaigrette
$13

Add protein to any salad for an additional charge.

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**ENTRÉE SALADS**

- **Miso Lacquered Salmon Salad**
  Napa Cabbage, Carrots, Cucumbers, Red Onion, Edamame, Sesame Seeds, Sesame Ginger Vinaigrette
  $27

- **Pesto Grilled Chicken Salad**
  Romaine, Heirloom Tomatoes, Kalamata Olives, Mozzarella, Grilled Ciabatta, Basil Vinaigrette
  $26

- **Chipotle Spiced Steak Salad**
  Iceberg, Arugula, Grilled Corn, Black Beans, Tomatoes, Red Onion, Cilantro, Cucumbers, Tortilla Strips, Cotija Vinaigrette
  $29
ENRÊES

POULTRY (6 – 7 oz)

Red Wine Marinated Chicken Breast
Yukon Gold Mashed Potatoes, Pancetta, Button Mushrooms, Pearl Onions, Red Wine Jus
$25

Pecan Crusted Chicken Breast
Mascarpone Polenta, Braised Swiss Chard, Baby Carrots, Sherry Vinegar Jus
$25

Herb Marinated Chicken Breast
Charred Leek and Wild Mushroom Risotto, Truffle Cream
$25

Pan Roasted Chicken Breast
Roasted Fingerling Potatoes, Olives, Sun-Dried Tomatoes, Preserved Lemon, Citrus Jus
$25

Orange Scented Duck Breast
Fennel and Parsnip Purée, Roasted Cipollini Onions, Grand Mariner Reduction
$32

FISH & SEAFOOD (6 – 7 oz)

Tortilla Crusted Sea Bass
Charred Tomato and Corn Salad, Avocado, Cilantro Mojo
$34

Grilled Salmon Filet
Pancetta and Sweet Pea Risotto, Smoked Tomato Coulis
$33

Pan Seared Snapper
Israeli Couscous, Sun-Dried Tomato, Roasted Garlic, Preserved Lemon Thyme Jus
$34

Roasted Cobia Filet
Crawfish Risotto, Champagne and Chive Cream
$34

Pan Seared Scallops
Bacon Roasted Cauliflower, Curried Carrot Purée, Caramelized Onions, Raisins, Coconut Cream
$37

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ENTRÉES CONTINUED

MEAT (6 – 7 oz)

Braised Short Rib
Celeriac Purée, Roasted Wild Mushrooms, Horseradish Emulsion
$35

Cilantro Lime Marinated Flat Iron Steak
Green Plantain Purée, Chimichurri
$36

Grilled 5 oz. Filet Mignon
Yukon Gold Mashed Potatoes, Grilled Asparagus, Oven Roasted Tomato Fondue
$39

Bacon Brined Pork Tenderloin
White Bean Purée, Pickled Swiss Chard, Dijon Cream
$33

VEGETARIAN ENTRÉES

Roasted Butternut Squash Steaks
Wild Mushrooms, Ricotta Squash Purée, Sweet Corn Emulsion
$26

Maple Thyme Roasted Beet Medallions
Braised Endive, Shaved Asparagus, Goat Cheese, Creamy Polenta, Pistachio Crumble
$26

Wild Mushroom, Quinoa & Spinach Stuffed Eggplant Rollatini
Smoked Tomato Coulis
$27

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LUNCH DESSERTS

Milk Chocolate Mousse
Fresh Berry Compôte
$9

Dulce De Leche
Walnut Brownies, Vanilla Crème Brulée
$13

Red Berry Mascarpone Cake
Vanilla Cake, Berry Mousse, Mascarpone
$13

Strawberry Shortcake
Vanilla Pound Cake, Strawberries, Cream
$11

Key Lime Pie
Lime Custard, Graham Cracker Crust
$10

Tiramisu
Espresso Sponge, Mascarpone Cream, Chocolate Spray
$10

Bourbon Chocolate Bombe
Chocolate Genoise, Bavarian Cream, Bourbon Syrup
$13

Chocolate Caramel Peanut Crunch
Corn Flake Crunch, Chocolate Mousse, Caramel Glaze
$13

Torta De La Nonna
Ricotta Goat Cheese Custard, Pine Nuts, Hazelnut Liquor
$12

Red Velvet Marquis
Cheesecake Mousse, Red Velvet Ganache
$13

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LUNCH BUFFET
Minimum 20 People. All Buffets are Served with Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea (Preset) and Hot Tea Selections.

Deli Buffet
Soup of the Day
Red Bliss Potato Salad, Smoked Bacon, Scallions, Blue Cheese, Grain Mustard
Creamy Coleslaw
Smoked Turkey Breast, Roast Beef, Hickory Smoked Ham
Cheddar, Swiss, American Cheese
Lettuce, Tomato, Red Onion, Kosher Dill Pickles
Selection of Artisan Breads, Rolls and Banquettes
Traditional Condiments
Assorted Cookies
$40

Pressed Sandwich Bar
Soup of the Day
Classic Caesar Salad, Parmesan, Garlic, Croutons, Caesar Dressing
Tomato and Mozzarella Pearl Salad, Basil Vinaigrette
The Reuben: Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye
The Cuban: Pork Loin, Ham, Provolone, Pickles, Mustard, Cuban Bread
The Roast Beef: Shaved Beef, Caramelized Onions, Arugula, Brie, Horseradish Cream, Baguette
The Veggie: Eggplant, Zucchini, Peppers, Portobello, Mozzarella, Sun-Dried Tomato Aioli, Focaccia
Blondies and Brownies
$42

Make Your Own Salad Buffet
Soup of the Day
Assorted Lettuces: Romaine, Iceberg, Arugula, Spinach, Mesculin
Assorted Toppings to Include: Cherry Tomatoes, Green Peas, Black Beans, Button Mushrooms, Corn, Julienne Carrots, Sliced Cucumbers, Bean Sprouts, Olives, Parmesan, Cheddar Blend, Croutons, Sunflower Seeds, Julienne Jicama, Chickpeas, Tortilla Strips, Quinoa
Assorted Proteins to Include: Grilled Steak, Grilled Chicken, Grilled Shrimp
Dressings to Include: Ranch, Blue Cheese, Balsamic, Caesar
Assorted Rolls and Butter
Assorted Mini Dessert Selection
$46

The Texan
Texas Chili
Red Bliss Potato Salad, Smoked Bacon, Scallions, Blue Cheese, Grain Mustard
Creamy Coleslaw
BBQ Chop Salad, Iceberg, Grilled Corn, Black Beans, Tomatoes, Cucumbers, BBQ Ranch
Smoked Brisket, BBQ Chicken, BBQ Pork Ribs, Smoked Sausage
Charro Beans, Baked Mac n Cheese, Corn Bread
Pecan Pie, Seasonal Fruit Cobbler, Bourbon Crème Anglaise
$58

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LUNCH BUFFET CONTINUED

**Chinese Take Out**
- Egg Drop Soup
- Crisp Vegetable Spring Rolls with Chinese Mustard and Plum Sauce
- Chilled Cucumber and Ginger Salad
- Chilled Lo Mein Noodle Salad, Straw Mushrooms, Peppers, Soy Vinaigrette
- General Tso’s Chicken
- Beef and Broccoli
- Sichuan Fried Bass, Hot Five Spice Sauce
- Stir Fried Bok Choy and Seasonal Vegetables
- Pork Fried Rice and Steamed White Rice
- Fried Wonton Chips
- Banana Spring Rolls, Caramel Sauce
- Fortune Cookies
$55

**Italian**
- Spicy Sausage and Orzo Soup
- Arugula and Belgian Endive with Shaved Fennel and Tomatoes
- Heirloom Tomatoes, Cucumbers, Avocado, Mozarella, Basil Pesto
- Italian Chop Salad, Oregano Vinaigrette
- Chef’s Selection of Vinaigrettes and Dressings
- Chicken Cacciatore, Braised Escarole
- Roasted Stripped Bass, Caponata, Salsa Verde
- Carved Sirloin Steak, Bagna Cauda
- Butternut Squash Ravioli, Pancetta and Sage Brown Butter
- Seasonal Medley of Vegetables
- Bakery Fresh Assorted Rolls and Butter
- Traditional Tiramisu
- Olive Oil Cake with Fresh Berries
$57

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LUNCH BUFFET CONTINUED

Creole Country
Seafood Gumbo, White Rice
Blackened Cauliflower Salad, Carrots, Cucumber, Wild Rice, Radish, Kale, Creole Dressing
Cajun Spiced Potato Salad, Hard Boiled Egg, Pancetta
Mesclun Mixed Greens, Cucumber, Tomatoes, Carrots
Chef’s Selection of Vinaigrettes and Dressings
Blackened Redfish, Crawfish and Scallion Cream
Chicken Étouffée
Grilled Sirloin, Olive Giardiniera Ragout
Roasted New Potatoes and Seasonal Medley of Vegetables
Bakery Fresh Assorted Rolls and Butter
Pecan Praline Cake, Bourbon Cream
Warm Bread Pudding, Rum Sauce

$56

South of the Border
Classic Tortilla Soup
Cactus Paddle Salad
Caesar Salad, Parmesan, Croutons, Caesar Dressing
Palapa Chop Salad: Iceberg, Avocado, Tomato, Red Onion, Cucumber, Black Beans, Grilled Corn, Queso Fresco, Tortilla Strips, Guajillo Cilantro Ranch
Shrimp Ceviche, Carrot, Jicama, Cucumber, Lime, Cilantro
Daily Catch Ceviche, Tomato, Red Onion, Cilantro, Lime, Clamato
Chicken Enchiladas, Poblano Cream
Carne Asada Fajitas, Peppers and Onions
Catch of the Day Veracruz
Cilantro Rice, Refried Beans
Warm Flour and Corn Tortillas
Guacamole, Pico, Roasted Tomato Salsa, Charred Tomatillo Salsa, Cilantro and Onions, Sour Cream, Jack Cheese
Choco Flan, Tres Leches

$65

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### LUNCH ON THE GO

*Items are Individually Packaged for Quick Grab-n-Go. Includes Choice of One Side and One Dessert.*

<table>
<thead>
<tr>
<th>SANDWICHES &amp; WRAPS</th>
<th>ENTRÉE SALADS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilled Chicken Ranch</strong></td>
<td><strong>Grilled Chicken Caesar Salad</strong></td>
</tr>
<tr>
<td>Lettuce, Tomato, Bacon, Cilantro Ranch, Flour Tortilla</td>
<td>Romaine, Croutons, Parmesan, Caesar Dressing</td>
</tr>
<tr>
<td>$24</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Chimichurri Steak Sandwich</strong></td>
<td><strong>Cobb Salad</strong></td>
</tr>
<tr>
<td>Tomatoes, Red Onion, Arugula, Fontina, Chimichurri Mayo, Grilled Ciabatta</td>
<td>Iceberg, Grilled Chicken, Bacon, Avocado, Egg, Blue Cheese, Grilled Corn, Tomatoes, Derby Dressing</td>
</tr>
<tr>
<td>$26</td>
<td>$21</td>
</tr>
<tr>
<td><strong>California Turkey</strong></td>
<td><strong>Italian Chop</strong></td>
</tr>
<tr>
<td>Iceberg, Smashed Avocado, Bacon, Tomato, Sprouts, Herb Mayo, Sourdough Baguette</td>
<td>Iceberg, Chick Peas, Salami, Provolone, Red Onion, Raddichio, Pepperoncini, Cherry Tomatoes, Oregano Vinaigrette</td>
</tr>
<tr>
<td>$27</td>
<td>$22</td>
</tr>
<tr>
<td><strong>Muffaletta</strong></td>
<td></td>
</tr>
<tr>
<td>Italian Meats, Provolone, Mozzarella, Olive Salad, Olive Oil Focaccia</td>
<td></td>
</tr>
<tr>
<td>$27</td>
<td></td>
</tr>
<tr>
<td><strong>The VEG</strong></td>
<td></td>
</tr>
<tr>
<td>Grilled Green and Yellow Squash, Red Peppers, Portobello, Red Onion, Basil, Brie, Pesto Mayo, Whole Wheat Tortilla</td>
<td></td>
</tr>
<tr>
<td>$26</td>
<td></td>
</tr>
</tbody>
</table>
## LUNCH ON THE GO CONTINUED

### Sides
- Choice of One
  - Coleslaw
  - Potato Salad
  - Pasta Salad
  - Small Mixed Green Salad
  - Small Caesar Salad
  - Potato Chips

### Additions
- Whole Fruit
- Granola Bar
- Bottled Water or Soft Drink

### Desserts
- Choice of One
  - Cookies: Chocolate Chip, Oatmeal or Peanut Butter
  - Lemon Bar
  - Chocolate Fudge Brownie
  - Cheesecake Bar
  - Cupcake: Choice of Chocolate, Red Velvet, Vanilla, Carrot Cake

Pre-Assembled Boxed Lunches.
Please Add $5.00 Per Box Lunch Packaging Fee.

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RECEPTION DISPLAYS
Prices are Per Person with a Minimum of 30 Guests Per Station Required.

Imported & Domestic Cheese
Dried Fruit, Texas Honey, Nuts, Crackers, Baguette
$22.00

Antipasto Station
Shaved Zucchini & Squash, Roasted Peppers, Eggplant, Grilled Asparagus, Confit Tomatoes, Portobello
Artichokes, Endive, Assorted Olives, Tapenade
Pearl Mozzarella & Sun Dried Tomato Salad
Grilled Ciabatta, Lavash, Pesto, Olive Oil, Balsamic
$25

Mezze
Spanakopita, Dolmades, Hummus, Baba Ghanoush, Tabouleh, Olives, Mini Pitas, Tzatziki, Lemon Wedges, Lemon Olive Oil
$21.00

Raw Bar
Large Chilled Shrimp, Chilled Crab Claws, Texas Oysters & Clams on the Half Shell
Half Shell, Lime & Lemon Wedges
Cocktail, Remoulade Sauces, Mustard Mayo, Horseradish
$32

Bruschetta Station
Pick Three
Traditional Tomato Basil
Wild Mushroom & Truffle Oil
Royal Red Shrimp, Arugula Pesto
Prosciutto, Mascarpone, Melon
Confit Duck Rielette, Blue Cheese
Whipped Brie, Fig Compote
$28

Charcuterie Station
Assorted Cured & Smoked Meats, Pâtés & Rillettes
Gherkins, Mustards, Baguettes
$26

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RECEPTION DISPLAYS CONTINUED

Slider Station

Pick Three
Cheeseburger, American Cheese, Lettuce, Tomato, Pickle, Special Sauce
BBQ Brisket, Pickled Red Onion, White BBQ Sauce
Shrimp Po Boy, Cajun Remoulade
Pork Belly, Cucumber Kimchi
Nashville Hot Chicken, Pickle
Chilled Lobster Salad, Butter Lettuce, Sauce Vert
Grilled Salmon, Basil Pesto
$27

Sushi Station

Sashimi & Nigiri to Include: Tuna, Salmon, Hamachi, Shrimp, Eel
Assorted Rolls to Include: California, Spicy Tuna, Shrimp Tempura, Hamachi Scallion, Eel
Wasabi, Ginger, Soy
$36

Each Station is Based on 2 Servings/Pieces of Each Item.
Minimum of 3 Stations Suggested.
DESSERT DISPLAYS

Chocoholics
Chocolate Truffle Torte, White and Dark Chocolate Mousse Martinis
Dark Chocolate Mousse in Espresso Chocolate Cup, Chocolate-Banana Flan, Chocolate-Amaretto Cheese Cake, Chocolate Dipped Cookies
$24

Dessert Crazy
Chocolate and Strawberry-Almond Éclair, Cappuccino Cheesecake
Chocolate Meringue, Lemon Yogurt Raspberry Tarts, French Apple Almond Streusel, Banana and Chocolate Mousse Flan, French Pastries and Seasonal Fruit
$25

Tarts & Cakes
Lemon Shortbread Cookies, Chocolate Dipped Macaroons
Mini Cheesecakes, Éclairs, Petit Fours and Assorted Tartlets
$23

Liquid Nitrogen Ice Cream
Made to Order Vanilla, Chocolate and Strawberry Ice Cream
Assorted Toppings and Sauces
$32

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RECEPTION ACTION STATIONS
Requires $100 Attendant Per Station Per 100 people.

Risotto Station
Pick One
All Risotto Finished in a Parmesan Wheel
Wild Mushroom, Truffle Cream
Lobster, Grilled Corn, Asparagus, Tarragon Cream
Pancetta, Green Peas, Black Pepper Cream
Butternut Squash, Crispy Prosciutto, Brown Butter, Sage Cream
Grilled Vegetable, Pesto Cream
$25

Steamed Bun Station
Pick Three
Pork Belly, Cucumber Kimchi, BBQ Sauce
Lobster, Napa Cabbage, Red Onion, Cilantro, Wasabi Soy Mayo
Miso Chicken, Daikon Sprouts, Ginger Sauce
Tea Smoked Duck Confit, Gochujang
BBQ Brisket, Grilled Peach BBQ
$25

Pasta Station
Penne, Fusilli, Bowtie Pastas
Marinara, Alfredo, Pesto Cream, Olive Oil
Mushrooms, Asparagus, Sun Dried Tomatoes, Spinach, Artichokes, Capers
Garlic, Roasted Red Peppers, Chili Flakes, Parmesan
$25

Street Taco Station
Pick Three
Pork Pastor, Carne Asada, Tequila Shrimp, Chicken Tinga, Catch-of-the-Day
Guacamole, Sour Cream, Roasted Tomato Salsa, Charred Tomatillo Salsa, Pico
Lettuce, Shredded Cheddar, Cotija Cheese, Cilantro and Onions
Warm Flour and Corn Tortillas
$32

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RECEPTION ACTION STATIONS CONTINUED

**Chicken Wings & Things**  
Grilled or Fried Chicken Wings, Chicken Fingers and Waffles  
Tossed-to-Order with your choice of BBQ Sauce, Chimichurri, Hot Sauce, Honey Dijon, Ginger Soy, Caribbean Jerk, Garlic Butter, Mango Habanero, Maple Syrup or Thai Curry  
$29

**Tartar & Rice Bowl Station**  
All Tartar Made-to-Order  
Tuna, Salmon, Hamachi  
Tossed with Choice of Scallions, Jicama, Mango, Shallots, Capers, Parmesan, Chives, Cucumbers, Peppers, Watermelon, Wasabi Tobiko, Sesame Seeds, Togarashi  
Dressed with Choice of Soy, Soy Ginger Dressing, Olive Oil, Siracha  
Served with Corn Tortillas or Crispy Wontons  
$38

**Hand Pulled Mozzarella Station**  
Mozzarella Pulled-to-Order  
Served with Basil Pesto, Sun Dried Tomato Pesto, Arugula Pesto  
Kalamata Tapenade, Cerignola Tapenade  
Assorted Infused Olive Oils, Crusty Bread  
$36

Each Station is Based on 2 Servings/Pieces of Each Item.  
Minimum of 3 Stations Suggested.

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CARVING STATIONS
All Stations Require $100 Attendant. Based on 1.5 Hours of Service. All Pricing is Per Person.

**Argentinian Marinated Flank Steak**
Chimichurri Sauce and Slider Buns
$17

**Salt Crusted Grouper**
Tomato Gremolata
$25

**Mustard Crusted Prime Rib**
Horseradish Cream, Natural Jus, Yeast Rolls
$20

**Roasted Beef Wellington**
Sauce Béarnaise
$27

**Cedar Plank Roasted Beef Tenderloin**
Pommery Mustard and Assorted Mini Rolls
$25

**Grilled Swordfish Loin**
Pink Peppercorn Vinaigrette
$25

**Tapenade Crusted Colorado Lamb Rack**
Ratatouille and French Baguettes
$35

**Whole Roasted Free Range Turkey**
Cranberry Sauce and Yeast Rolls
$16

**Salmon Coulibiac**
Salmon Filet Wrapped with Spinach, Egg and Rice in Flaky Puff Pastry
$23

**Cedar Plank Hot Smoked Salmon Filet**
Dill Mustard Sauce and Herbed Lavash
$21

**Rum & Coffee Glazed Ham**
Banana Lime Salsa, Slider Buns
$14

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COLD HORS D’OEUVRES

Prices are Per Piece. Two Dozen Minimum Per Item.

Chilled Shrimp Shooter
Roasted Tomato and Horseradish
$6

Foie Gras Waffle Cone
Grand Mariner Gelée
$6

Sesame Tuna
Togarashi, Avocado, Crisp Wonton
$6

Grilled Watermelon
Goat Cheese, Preserved Lemon
$5

Beef Tartar
Blue Cheese, Potato Crisp
$6

Italian Panini
Cured Salami, Shaved Parmesan and Green Olive
$5

Asian Noodle Fork
Sesame, Ginger, Crispy Garlic
$5

Bocconcini & Tomato
Basil Pine Nut Pesto Bamboo Skewer
$5

Meyer Lemon Cured Salmon Gravlax
Caper, Red Onion, Lime Sour Cream, Petite Garden Chive Scone
$6

Wild Mushroom Bruschetta
Truffle, Mascarpone
$5

Avocado Toast
Ricotta, Bacon
$6

Vietnamese Rice Paper Spring Rolls
Spicy Chili Dip
$5

Heirloom Tomato Bruschetta
Bocconcini and Fresh Basil on a Garlic Herb Crostini
$5

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**SUSHI**
*Prices are Per Piece. Two Dozen Minimum Per Item.*

**Spicy Tuna**
Tuna with Spicy Cream Sauce
$6

**California Roll**
Avocado, Cucumber, Tobiko
$6

**Shrimp Salad**
Shrimp, Tobiko, Japanese Mayo
$6

**Spicy Salmon**
Salmon with Spicy Cream Sauce
$6

**BBQ Eel**
Avocado, Scallion and Eel Sauce
$6

**Sushi Bar**
Made-to-Order Sushi, Sashimi and Hand Rolls
*Minimum 100 Attendees, Requires $600 Sushi Chef*  
$36 per person

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“Tonga” Coconut Shrimp
Spicy Mango & Sweet Chili Dipping Sauce
$6

Crab Cakes
Garden Mint & Lime Aioli
$6

Beef Empanadas
House Salsa
$6

BBQ Pork Belly Steamed Bun
Cucumber Kimchi
$6

Duck Confit Wonton
Blue Cheese, Orange, Balsamic
$6

Chinese Five-Spice Chicken Satay
Peanut-Coconut Cilantro Dip
$5

Stuffed Artichoke Hearts
Parmesan & Cream Cheese
$5

Petite Mediterranean Tartlet
Kalamata Olive & Artichoke Tart
$5

Lamb Gyro
Mint & Cucumber Yogurt
$7

Chicken & Waffles
Spiced Maple Syrup
$6
HOT HORS D’OEUVRES CONTINUED

Spicy Meatball
Gremolata
$6

Chicken Taquitos
Chipotle Aioli
$6

Miniature Beef Sliders
Cheddar Cheese & Caramelized Onion on a Herb Roll
$6

Wild Mushroom & Melted Leek Tart
Tomato Compote
$5

Mini Corn Arepas
Pork, Pickled Radish, Cotija
$6

SOUP SHOOTERS

Truffle Sweet Corn Velouté
$6

Morel Mushroom Bisque
$6

Butter Poached Lobster Bisque
$6

Chilled Potato & Leek
$6

Gazpacho
$6

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PLATED DINNER
All Plated Entrées are Served with Freshly Baked Rolls and Butter, Iced Tea (Preset) and Coffee Service.

Sonesta Signature À La Carte Service
Allow Your Guests to Select Their Entree Course Tableside for an Additional $25 Per Person. Available for Groups Under 200 People and Requires a Four Course Meal. Limit of Three Entrée Choices Pre-Determined 72 Hours Prior to Event

SOUPS

Tortilla Soup
Crisp Tortilla & Pepper Jack Cheese
$9

Smoked Clam Chowder
Bacon, Leeks, Potato, Sweet Corn, Lemon Agrumato
$10

Grilled Artichoke Bisque
Shiitake, Toasted Sunflower Seeds, Crème Fraîche, Fennel
$11

Maple-Roasted Butternut Squash & Apple Bisque
Diced Caramelized Squash & Cider Drizzle
$11

White Bean & Truffle Soup
Duck Confit, Italian Sausage, Pistou
$12

Sweet Corn Velouté
Crab Meat, Grilled Corn, Guajillo Cream
$14

En Croute Service is Required for Groups Larger Than 150 People. Please Add $2 per person.
PLATED DINNER CONTINUED

SALADS

Mixed Greens
Shaved Crudité, Endive, Candied Pecans, Cherry Tomatoes, Banyuls Vinaigrette
$12

Kale & Quinoa Salad
Spinach, Cucumbers, Tomato, Red Onion, Sherry Vinaigrette
$12

Baby Spinach Salad
Craisins, Almonds, Granny Smith Apples, Toasted Sesame Seed Vinaigrette
$12

Caesar
Romaine, Parmesan Cheese, Garlic, Caesar Dressing
$12

Crispy Tortilla Salad
Mixed Greens, Avocado, Grilled Corn, Tomato, Black Beans, Red Onion, Crispy Tortilla Strips, Guajillo Ranch
$12

Heirloom Tomato Salad
Avocado, Mozzarella, Tapenade, Pesto, Balsamic, Olive Oil
$16

Grilled Vegetable & Goat Cheese Terrine
Petite Greens, Red Pepper Vinaigrette
$14

Roasted Beet Salad
Arugula, Watercress, Orange Segments, Goat Cheese, Charred Shallot Vinaigrette
$15

Couscous Salad
Tomatoes, Cucumber, Melon,Radish, Yogurt, Cilantro and Cumin Vinaigrette
$15

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INTERMEZZO
*Add $10 for Ice Block*

Champagne with Lemon Thyme
$5

Ruby Grapefruit with Mint
$5

Terrace Mint Mojito with Raw Cane Sugar
$5

Tequila Mojo
$5

Meyer Lemon with Rosemary
$5
### PLATED DINNERS CONTINUED

#### POULTRY ENTRÉES (7 – 8 oz.)

**Red Wine Marinated Chicken Breast**  
Yukon Gold Mashed Potatoes, Pancetta, Button Mushrooms, Pearl Onions, Red Wine Jus  
**$30**

**Pecan Crusted Chicken Breast**  
Mascarpone Polenta, Swiss Chard, Baby Carrots, Sherry Vinegar Jus  
**$33**

**Herb Marinated Chicken Breast**  
Charred Leek and Wild Mushroom Risotto, Truffle Cream  
**$33**

**Pan Roasted Chicken Breast**  
Roasted Fingerling Potatoes, Olives, Sun Dried Tomatoes, Preserved Lemon, Citrus Jus  
**$33**

**Orange Scented Duck Breast**  
Fennel and Parsnip Purée, Roasted Cipollini Onions, Grand Mariner Reduction  
**$40**

#### FISH & SEAFOOD ENTRÉES (7 – 8 oz.)

**Tortilla Crusted Sea Bass**  
Charred Tomato and Corn Salad, Avocado, Cilantro Mojo  
**$43**

**Grilled Salmon Filet**  
Pancetta and Sweet Pea Risotto, Smoked Tomato Coulis  
**$43**

**Pan Seared Snapper**  
Israeli Couscous, Sun Dried Tomato, Roasted Garlic, Preserved Lemon Thyme Jus  
**$43**

**Roasted Cobia Filet**  
Crawfish Risotto, Champagne and Chive Cream  
**$43**

**Pan Seared Scallops**  
Bacon Roasted Cauliflower, Curried Carrot Purée, Caramelized Onions, Raisins, Coconut Cream  
**$47**

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PLATED DINNERS CONTINUED

<table>
<thead>
<tr>
<th>MEAT ENTÉRÉES (7 – 8 oz.)</th>
<th>VEGETARIAN ENTÉRÉES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Braised Short Rib</strong></td>
<td><strong>Roasted Butternut Squash Steaks</strong></td>
</tr>
<tr>
<td>Celeriac Purée, Roasted Wild Mushrooms, Horseradish Emulsion</td>
<td>Wild Mushrooms, Ricotta Squash Purée, Sweet Corn Emulsion</td>
</tr>
<tr>
<td>$45</td>
<td>$33</td>
</tr>
<tr>
<td><strong>Cilantro Lime Marinated Flat Iron Steak</strong></td>
<td><strong>Maple Thyme Roasted Beet Medallions</strong></td>
</tr>
<tr>
<td>Green Plantain Purée, Chimichurri</td>
<td>Braised Endive, Shaved Asparagus, Goat Cheese, Creamy Polenta, Pistachio Crumble</td>
</tr>
<tr>
<td>$47</td>
<td>$33</td>
</tr>
<tr>
<td><strong>Grilled 8 oz. Filet Mignon</strong></td>
<td><strong>Eggplant Rollatini</strong></td>
</tr>
<tr>
<td>Yukon Gold Mashed Potatoes, Grilled Asparagus, Oven Roasted Tomato Fondue</td>
<td>Stuffed with Wild Mushrooms, Quinoa and Spinach, Smoked Tomato Coulis</td>
</tr>
<tr>
<td>$50</td>
<td>$35</td>
</tr>
<tr>
<td><strong>Bacon Brined Pork Tenderloin</strong></td>
<td></td>
</tr>
<tr>
<td>White Bean Purée, Pickled Swiss Chard, Dijon Cream</td>
<td></td>
</tr>
<tr>
<td>$43</td>
<td></td>
</tr>
</tbody>
</table>

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PLATED DINNERS CONTINUED

DESERTS

Milk Chocolate Mousse
Fresh Berry Compote
$10

Dulce De Leche
Walnut Brownies, Vanilla Crème Brûlée
$14

Red Berry Mascarpone Cake
Vanilla Cake, Berry Mousse, Mascarpone
$14

Strawberry Shortcake
Vanilla Pound Cake, Strawberries, Cream
$12

Key Lime Pie
Lime Custard, Graham Cracker Crust
$11

Tiramisu
Espresso Sponge, Mascarpone Cream, Chocolate Spray
$11

Bourbon Chocolate Bombe
Chocolate Genoise, Bavarian Creme, Bourbon Syrup
$14

Chocolate Caramel Peanut Crunch
Corn Flake Crunch, Chocolate Mousse, Caramel Glaze
$14

Torta De La Nonna
Ricotta Goat Cheese Custard, Pine Nuts, Hazelnut Liqueur
$15

Red Velvet Marquis
Cheesecake Mousse, Red Velvet Ganache
$14
DINNER BUFFET

Make-Your-Own Salad Buffet
Soup of the Day
Assorted Lettuces to Include: Romaine, Iceberg, Arugula, Spinach, Mesclun
Assorted Toppings to Include: Cherry Tomatoes, Green Peas, Black Beans, Button Mushrooms, Corn, Julienne Carrots, Sliced Cucumbers, Bean Sprouts, Olives, Parmesan, Cheddar Blend, Croutons, Sunflower Seeds, Julienne Jicama, Chickpeas, Tortilla Strips, Quinoa
Assorted Proteins to Include: Grilled Steak, Grilled Chicken, Grilled Shrimp or Grilled Salmon
Dressings to Include: Ranch, Blue Cheese, Balsamic, Caesar Dressings
Assorted Rolls and Butter
Assorted Mini Dessert Selection
$55

The Texan
Texas Chili
Red Bliss Potato Salad, Smoked Bacon, Scallions, Blue Cheese, Grain Mustard
Creamy Coleslaw
BBQ Chop Salad: Iceberg, Grilled Corn, Black Beans, Tomatoes, Cucumbers, BBQ Ranch
Burrata, Texas Peach, Pecans, Jalapeño Vinaigrette
Smoked Brisket, BBQ Chicken, BBQ Pork Ribs, Smoked Sausage, Smoked Beef Short Ribs, Smoked Tri Tip
Charro Beans, Baked Mac n Cheese, Corn Bread
Pecan Pie, Seasonal Fruit Cobbler, Bourbon Crème Anglaise
$69

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DINNER BUFFET CONTINUED

**Chinese Take Out**
- Egg Drop Soup
- Crisp Vegetable Spring Rolls with Chinese Mustard and Plum Sauce
- Chilled Cucumber and Ginger Salad
- Chilled Lo Mein Noodle Salad, Straw Mushrooms, Peppers, Soy Vinaigrette
- Chinese Chop Salad, Ginger Vinaigrette
- General Tso’s Chicken
- Beef and Broccoli
- Sichuan Fried Bass, Hot Five Spice Sauce
- Ginger Wok Fried Shrimp
- Stir Fried Bok Choy and Seasonal Vegetables
- Pork Fried Rice and Steamed White Rice
- Fried Wonton Chips
- Banana Spring Rolls, Caramel Sauce
- Fortune Cookies

$66

**Italian**
- Spicy Sausage and Orzo Soup
- Arugula and Belgian Endive with Shaved Fennel and Tomatoes
- Heirloom Tomatoes, Cucumbers, Avocado, Mozarella, Basil Pesto
- Italian Herbed Grilled Vegetable Salad, Sherry Vinaigrette
- Italian Chop Salad, Oregano Vinaigrette
- Chef’s Selection of Vinaigrettes and Dressings
- Chicken Cacciatore, Braised Escarole
- Roasted Stripped Bass, Caponata, Salsa Verde
- Carved Sirloin Steak, Mushroom Marsala Sauce
- Veal Osso Bucco, Saffron Risotto
- Butternut Squash Ravioli, Pancetta and Sage Brown Butter
- Seasonal Medley of Vegetables
- Bakery Fresh Assorted Rolls and Butter
- Traditional Tiramisu, Olive Oil Cake with Fresh Berries

$68

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DINNER BUFFET CONTINUED

**Creole Country**
- Seafood Gumbo, White Rice
- Blackened Cauliflower Salad, Carrots, Cucumber, Wild Rice, Radish, Kale, Creole Dressing
- Cajun Spiced Potato Salad, Hard Boiled Egg, Pancetta
- Red Bean and Grilled Corn Salad, Okra, Red Onion, Spinach, Cajun Ranch
- Mesclun Mixed Greens, Cucumber, Tomatoes, Carrots
- Chef’s Selection of Vinaigrettes and Dressings
- Blackened Redfish, Crawfish and Scallion Cream
- Chicken Étouffée
- Cajun Shrimp and Grits, Scallions, BBQ Sauce
- Grilled Sirloin, Olive Giardiniera Ragout
- Roasted New Potatoes and Seasonal Medley of Vegetables
- Bakery Fresh Assorted Rolls and Butter
- Pecan Praline Cake, Bourbon Cream
- Warm Bread Pudding, Rum Sauce

$67

**South of the Border**
- Classic Tortilla Soup
- Cactus Paddle Salad
- Caesar Salad, Parmesan, Croutons, Caesar Dressing
- Palapa Chop Salad: Iceberg, Avocado, Tomato, Red Onion, Cucumber, Black Beans, Grilled Corn, Queso Fresco, Tortilla Strips, Guajillo Cilantro Ranch
- Roasted Beet and Poblano Salad, Cotija, Cilantro Vinaigrette
- Shrimp Ceviche, Carrot, Jicama, Cucumber, Lime, Cilantro
- Daily Catch Ceviche, Tomato, Red Onion, Cilantro, Lime, Clamato
- Chicken Enchiladas, Poblano Cream
- Carne Asada Fajitas, Peppers and Onions
- Catch of the Day Veracruz
- Mixed Grill, Scallops, Shrimp, Al Ajillo
- Cilantro Rice, Refried Beans
- Warm Flour and Corn Tortillas
- Guacamole, Pico, Roasted Tomato Salsa, Charred Tomatillo Salsa, Cilantro and Onions, Sour Cream, Jack Cheese
- Choco Flan, Tres Leches

$78

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**WINE SERVICE**

**Sonesta House Selection**
- Carousel Brut Blanc de Blancs, Loire, France *(sparkling)*
  - $39
- Canyon Road Chardonnay, Sonoma County CA
  - $39
- Canyon Road Sauvignon Blanc, Sonoma County CA
  - $39
- Canyon Road Pinot Grigio, Sonoma County CA
  - $39
- Canyon Road Cabernet Sauvignon, Sonoma County CA
  - $39
- Canyon Road Pinot Noir, Sonoma County CA
  - $39
- Canyon Road Merlot, Sonoma County CA
  - $39

**Premium House Selection**
- Château Ste. Michelle, WA *(sparkling)*
  - $39
- Simi Chardonnay, Sonoma County CA
  - $42
- Simi Sauvignon Blanc, Sonoma County CA
  - $42
- Simi Cabernet Sauvignon, Sonoma County CA
  - $52
- Simi Merlot, Sonoma County CA
  - $47

**Kosher House Selection**
- Freixenet Excelencia Brut *(sparkling)*
  - $56
- Baron Herzog Chardonnay, Central Coast CA
  - $44
- Baron Herzog Cabernet Sauvignon, Central Coast CA
  - $44
- Baron Herzog Merlot, Central Coast CA
  - $44

**Upgraded Selections**
- Laetitia Brut Cuvee, Arroyo Grande Valley CA *(sparkling)*
  - $52
- Pierre Sparr Cremant D’Alsace Brut Rose, Alsace, France *(sparkling)*
  - $52
- Piper-Heidsieck Brut, Reims, France *(champagne)*
  - $80
- Veuve Clicquot Brut, Reims, France *(champagne)*
  - $135
- Moët & Chandon Brut Imperial, Épernay, France *(champagne)*
  - $135

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Upgraded Selections Continued

**White**
- Joseph Carr Chardonnay, Sonoma Coast, CA
  - $48
- Louis Jadot Macon Villages Chardonnay, Maconnais, France
  - $44
- The Seeker Sauvignon Blanc, Marlborough, New Zealand
  - $48
- Simonnet-Febvre Saint-Bris, Chablis, France
  - $40
- Alois Lageder Pinot Grigio, Alto Adige, Italy
  - $48
- Friedrich Wilhelm Gymnesium Riesling, Mosel, Germany
  - $44

**Red**
- Louis Martini Cabernet Sauvignon, Sonoma, CA
  - $48
- Starmont (Merryvale) Cabernet Sauvignon, Napa Valley, CA
  - $68
- Steltzner Claret, Napa Valley, CA
  - $48
- Roth Estate Merlot, Alexander Valley, CA
  - $52
- Milbrandt Merlot, Columbia Valley, WA
  - $44
- MacMurray Pinot Noir, Russian River Valley, CA
  - $52
- Etude Lyric Pinot Noir, Santa Barbara, CA
  - $48
- Paso Creek Zinfandel, Paso Robles, CA
  - $40
- Doña Paula Malbec, Mendoza, Argentina
  - $44
- D’Arenberg Stump Jump Shiraz, McLaren Vale, Australia
  - $36

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**ALCOHOLIC BEVERAGE SERVICE**

<table>
<thead>
<tr>
<th>Tier</th>
<th>Hosted Bar by the Drink</th>
<th>Cash Bar by the Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sonesta Tier</strong></td>
<td>Sonesta Tier $9</td>
<td>Sonesta Tier $10</td>
</tr>
<tr>
<td>Vodka</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tequila</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whisky</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bourbon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scotch</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Premium Tier</strong></td>
<td>Premium Tier $10</td>
<td>Premium Tier $11</td>
</tr>
<tr>
<td>Vodka</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tequila</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whisky</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bourbon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scotch</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Royal Tier</strong></td>
<td>Royal Tier $11</td>
<td>Royal Tier $12</td>
</tr>
<tr>
<td>Vodka</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gin</td>
<td></td>
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</tr>
<tr>
<td>Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tequila</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whisky</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bourbon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scotch</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sonesta Tier</strong></td>
<td>Martini Bar $10</td>
<td>Martini Bar $11</td>
</tr>
<tr>
<td>Cordials</td>
<td>$9.50</td>
<td>$10</td>
</tr>
<tr>
<td>House Wine</td>
<td>$9</td>
<td>$10</td>
</tr>
<tr>
<td>Beer</td>
<td>$6.50</td>
<td>$7.50</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$6.50</td>
<td>$7.50</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>$5</td>
<td>$5</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5</td>
<td>$5</td>
</tr>
<tr>
<td>Soft Drinks</td>
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<td>$5</td>
</tr>
<tr>
<td>Bottled Spring Water</td>
<td>$4</td>
<td>$5</td>
</tr>
</tbody>
</table>

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### Hosted Bar Experience

<table>
<thead>
<tr>
<th>Tier</th>
<th>1st Hour</th>
<th>2nd Hour</th>
<th>3rd Hour</th>
<th>4th Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sonesta Tier</td>
<td>$21</td>
<td>$13</td>
<td>$11</td>
<td>$7</td>
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<tr>
<td>Premium Tier</td>
<td>$24</td>
<td>$16</td>
<td>$13</td>
<td>$10</td>
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<tr>
<td>Royal Tier</td>
<td>$28</td>
<td>$21</td>
<td>$18</td>
<td>$15</td>
</tr>
</tbody>
</table>

### Beer & Wine Experience

<table>
<thead>
<tr>
<th>Type</th>
<th>1st Hour</th>
<th>2nd Hour</th>
<th>3rd Hour</th>
<th>4th Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sonesta Beer &amp; Wine</td>
<td>$12</td>
<td>$12</td>
<td>$11</td>
<td>$10</td>
</tr>
<tr>
<td>Premium Beer &amp; Wine</td>
<td>$14</td>
<td>$14</td>
<td>$13</td>
<td>$12</td>
</tr>
<tr>
<td>Craft Beer &amp; Wine</td>
<td>$16</td>
<td>$16</td>
<td>$15</td>
<td>$14</td>
</tr>
</tbody>
</table>

*(Beer & Wine Upgrades Available)*

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ALCOHOLIC BEVERAGE SERVICE CONTINUED

Craft Beer & Wine
Shiner Bock
Dos Equis
Heineken
Corona
Coors Light
Michelob
Blue Moon
4 Seasonal Craft Beer Selections
Joseph Carr Chardonnay
The Seeker Sauvignon Blanc
Starmont Cabernet Sauvignon
Roth Estate Merlot
Etude Lyric Pinot Noir

Premium Wine
Simi Chardonnay
Simi Sauvignon Blanc
Simi Cabernet Sauvignon
Simi Merlot

Sonesta Beer
Michelob Ultra
Corona
Blue Moon
Budweiser
Bud Light
Miller Lite
Coors Light
Shiner Bock
Heineken
Dos Equis

Premium Beer
Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Blue Moon
Shiner Bock
Corona
Heineken
Dos Equis

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ALCOHOLIC BEVERAGE SERVICE CONTINUED

Cordial Enhancement
Remy Martin VS
Clés des Ducs VSOP
Amaretto di Saronno
Daron Calvados
Frangelico
Gran Duque d’Alba

$10
As an addition to any beverage package experience.

Cheese & Port Packages
International Cheese with Preserves, Compote, Bread and Crisp Crackers, Selection of Ports and Sherry

$26

Local Artisanal Cheese Table, House Made Preserves, Fruits, Honeycomb, Crisp Breads, Selection of Ports and Sherry

$28

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Additional Terms and Conditions

In arranging for private functions the final attendance count must be received by the Catering Office at least 72 business hours in advance of the event. This number will be considered a guaranteed number, is not subject to reduction, and charges will be made accordingly. The Hotel will set up for 3% over the guarantee, a maximum of 30 places on the 3% over set.

The Hotel reserves the right to inspect and control all private functions to ensure that they are being conducted in a manner which is consistent with the operational goals of the Hotel. These goals include the safety and comfort of guests, the preservation of the Hotel’s appearance and the minimization of damages to the Hotel.

The Client is responsible for any damage done to the property by the Client’s guests, employees, attendees, independent contractors or other agents under the Client’s control. The Client agrees to reimburse the Hotel for the fair value of any damages or losses caused to Hotel property or to a third person or their property by the client, its guests or invitees.

No food or beverages of any kind will be permitted to be brought into the Hotel by the Client or any of the Client’s guests or invitees. The Hotel reserves the right to charge for the service of such beverages and food that are brought into the Hotel in violation of this policy.

All food, beverage, audiovisual and miscellaneous charges are subject to additional charges and state taxes. Service charge is currently 24%, taxable. Texas State sales tax is currently 8.25% and both are subject to change at any time. A 16% gratuity is added to all functions for payment to hourly paid wait staff and service employees engaged in the service of the event. A taxable administrative fee of 8% is added to all function and event orders to defer overhead costs. This administrative fee is not a tip, gratuity or service charge and is not distributed to employees. Flat rate bartender fees are not tips, gratuities or service charges and are not distributed to employees.

Additional charges will apply if the meeting room set up agreed upon on the Banquet Event Order changes after the meeting room has been set by the Royal Sonesta Staff. This charge will be calculated as 25% of your room rental or 25% of your minimum expenditure required, whichever amount is less.

All displays or exhibits, if any, must conform to the city fire code ordinance rules. The Hotel will not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, staples, or tape of any kind unless approval is given by this office in writing. In the event this is done without our authorization and any damage is suffered, the cost of repair and / or replacement will be billed to the client.

Packages for meetings may be delivered to the hotel no more than two (2) working days prior to your meeting date with notification and approval from the Catering Department. Packages for meetings that arrive more than two (2) days prior to the meeting cannot be accepted due to storage limitations. The following information should be included on all packages:

Hotel Address
Hotel Contact
Group Name
Meeting Contact
Hold for Arrival (Date of Event)

The Hotel cannot assume responsibility or liability for any articles received, stored or left on hotel property unless the client has a signed receipt for the same. When packaged materials need to be picked up by an outside freight carrier, it is the Client’s responsibility to contact said freight carrier and properly pack and label the boxes. Packages that are not picked up within two (2) days after the function concludes will be sent back to the sender C.O.D. If the sender cannot be identified, the packages will be disposed of after five (5) business days.

The following freight / package fees will apply:

<table>
<thead>
<tr>
<th>Weight Range</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>0-15 lbs.</td>
<td>$5.00 per item</td>
</tr>
<tr>
<td>16-50 lbs.</td>
<td>$15.00 per item</td>
</tr>
<tr>
<td>51-200 lbs.</td>
<td>$50.00 per item</td>
</tr>
<tr>
<td>Pallet Charges</td>
<td>$150.00 per pallet in and out</td>
</tr>
</tbody>
</table>

If a 3rd party AV company is contracted for services, other than the Royal Sonesta Houston provider Royal Productions, please refer to the AV Standards Addendum for procedures.