

"The Basics" All Day Meeting Package \$70 per person

# Continental Breakfast

Fresh brewed coffee and hot tea Choice of two (2) chilled juices Fresh baked muffins and Danish Breakfast Burritos w/Salsa Fresh fruit display

### Morning Beverage Break

Refresh of Beverages

# Lunch

# Choice of Lunch Buffet:

Corner Deli Box Lunch Top of the Heap Italian Southwestern Southern

### Afternoon Break

Assorted Soft Drinks Freshly baked cookies and brownies

### Audio-Visual

Screen & LCD Projector, 1 Flip Chart

Package also includes Meeting/ Banquet Room Rental.



ione: 713-996-8200 Fax: 713-996-8201

# **BREAKFAST BUFFETS**

### Continental

Fresh brewed coffee and hot tea Choice of two (2) chilled juices Fresh baked muffins and Danish Fresh fruit display Assorted Dannon yogurts \$14 per person

### A Better Continental

Fresh brewed coffee and hot tea
Choice of two (2) chilled juices
Fresh baked muffins, Danish
Fresh fruit display
Assorted Dannon yogurts
Assorted bagels and cream cheese
Assorted cold cereals, whole and skim milk
\$18 per person

### Full Breakfast Buffet

Fresh brewed coffee and hot tea
Choice of two (2) chilled juices
Fresh baked muffins, Danish
Fluffy scrambled eggs
Herb roasted potatoes
Fresh fruit display
Apple wood smoked bacon or sausage links
Choice of waffles or cinnamon French toast
\$21 per person

### **Omelet Station**

Eggs cooked to order
Diced tomato, onion, mushrooms, bacon, sausage,
jalapenos, salsa, cheese
\$8 per person additional
Station attendant fee \$75

# Buffet "Extras"

Biscuits & Sausage Gravy
Yogurt Parfaits
Assorted Dannon yogurts
Selection of bagels and assorted cream cheese
Sausage croissant sandwich
Fresh oatmeal with brown sugar and dried fruit
Scrambled egg, cheese, red onion, mushroom & salsa
tortillas
Assorted cold cereals, whole and skim milk
Cinnamon French toast, warm syrup

Each "Extra" \$4 per person

Waffles, warm syrup and fruit topping



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# TIME FOR A BREAK

### Sweet Tooth

Toasted Marshmallow & Chocolate Bars Freshly baked brownies Assorted chocolate dipped graham crackers Assorted chocolate dipped marshmallows \$11 per person

### "C" is for COOKIE!"

Fresh baked chocolate chip, oat meal, chocolatemacadamia nut and peanut butter cookies Served with 2% milk \$8 per person

### Health Nut

Vegetable crudités with low fat ranch dip Pita Chips with Hummus Fresh fruit "kabobs" with caramel, and lime-vanilla yogurt dipping sauces \$10 per person

#### Energy

Assorted yogurts & Granola
Trail mix, dried fruits
Fresh fruit display

\$10 per person

### Sweet-n-Salty

Jumbo Pretzel w/Nacho Cheese dip Tri-Colored Tortilla Chips w/Salsa Assorted Candy Bars Rice Krispie Treats \$11 per person

# All Day Beverage Break

Fresh brewed coffee and decaf
Iced Tea (sweet or unsweet)
Assorted can soft drinks and bottled water

\$7 per person

### "We All Scream for Ice Cream!"

Assorted ice cream sandwiches, cups, bars & cones \$8 per person

### Southwest

House made salsa, tomatillo-avocado and Chili con Queso dips served with tortilla chips Cinnamon dusted sopapillas with honey \$9 per person

### **Break Upgrades**

V-8 Fusion, Red Bull, Monster, Vitamin Water *\$4*Assorted Smoothies *\$3*Power Bars *\$2* 



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# TIME FOR A BREAK ALA CARTE

### AM & PM DELIGHTS

Choice of Assorted Danish or Muffins \$30/dozen

Fresh Sliced Fruit Tray \$7/person

Freshly baked cookies \$28/dozen

Freshly baked brownies \$28/dozen

Warm jumbo pretzels with spicy mustard and jalapeno nacho cheese \$20 per dozen

Assorted granola and protein bars \$22 per dozen

Whole apples, oranges & bananas \$2 per piece

> Snack Mix \$12 per pound

Shelled mixed nuts \$14 per pound

Vegetable crudités w/ French Onion & Ranch dips \$6 per person

### HOT & COLD

Fresh brewed coffee and hot tea \$40 per gallon

> Fresh brewed iced tea \$30 per gallon

Chilled juices (Choice of Orange, Cranberry, Apple or Grapefruit) \$28 per gallon

> Lemonade or Fruit Punch \$26 per gallon

Assorted Soft Drinks & Plain Bottled Water \$2.50 each

Assorted Vitamin Waters, Red Bull, V-8 Fusion \$4 each (based on consumption)

Premium Aqua Pana & San Pellegrino Waters \$5 each (based on consumption)



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# THE CORNER DELIBUFFETS

### **CLASSIC BOX LUNCH**

Assorted Smoked Turkey, Baked Ham, Sliced Roast Beef Sandwiches, served with a (4) oz. side, Chips, Cookie, and Beverage \$17 per person

### **BUILD YOUR OWN!**

Choose (3) Classic Lunch Meats Sliced Roast Beef, Smoked Turkey, Baked Ham, Texas Beef Brisket, Pastrami

Served with sliced Cheddar, Swiss and Pepperjack cheeses. Include sliced tomatoes, red onion, mustard, mayonnaise & dill pickle spears.

Wheat, wheat berry, rye breads, Kaiser & hoagie

\$22 per person

#### WRAP IT UP!

<u>Chicken Caesar Wrap</u> w/ grilled chicken, Romaine lettuce, Caesar dressing in a spinach tortilla

<u>Italian Turkey Club</u> w/ sliced turkey breast, provolone cheese, spinach with pesto mayonnaise in a sun dried tomato tortilla

Roast Beef Wrap w/ sliced roast beef, herb boursin cheese, sliced Roma tomatoes in a wheat tortilla

<u>Vegetable Wrap</u> w/ marinated Portobello mushrooms, fresh spinach, sliced Roma tomatoes and roasted corn in a sun dried tomato tortilla \$26 per person

### TOP OF THE HEAP SANDWICHES

Smoked Turkey with field greens, artichokes, black olive tapenade, sliced Havarti cheese served on herb focaccia bread

Above a Roast Beef with field greens house made Dijon horse radish spread, Asiago cheese served on fresh Kaiser Roll

<u>The Cuban</u> with Black Forrest ham, Salami, Swiss cheese, whole grain mustard on Cuban style bread \$30 per person

# All Build Your Own Packages Include:

Choice of two (2) sides
Rosemary Red Bliss Potato Salad
Grilled Vegetable Pasta Salad
House made creamy Cole slaw
Mixed green salad
Ruffles potato chips

Choice of one (1) dessert
Seasonal Fruit Cobbler
Fresh baked cookies and brownies
Fresh cut fruit and whole fruit



### THEMED LUNCH BUFFETS

# Southern Buffet

# Choose (2) proteins

Fried chicken
Fried catfish
Roast beef with mushroom gravy
BBQ baked chicken
Smothered pork chops
BBQ Pulled Pork
BBQ Ribs

### Choose (1) salad

Mixed green salad Traditional Caesar salad Rosemary Red Bliss potato salad House made creamy Cole slaw Grilled vegetable pasta salad

# Choose (1) vegetable

Southern style green beans Seasonal mixed vegetables Steamed broccoli Southern style greens Fried Okra

### Choose (1) starch

Roasted Red Bliss potatoes Rice Pilaf Mac n Cheese Garlic mashed potatoes Candied yams

# Choose (1) dessert

Seasonal fruit cobbler Assorted cheese cake Fresh baked cookies & brownies

\$25 per person for LUNCH \$30 per person for DINNER

(Dinner add 1 additional salad & 1 additional vegetable)

# Taste of Italy

### Choose (2) entrees

Shrimp Diavalo
Spinach & cheese manicotti, red pepper cream sauce
Pesto and pine nut chicken pasta
Meat or vegetable Lasagna
Tomato basil Chianti marinated steak

### Choose (1) salad

Romaine lettuce, diced Roma tomatoes, black olives, pepperocini peppers, pecorino cheese, Italian dressing

Artichoke, Kalamata olives, sun-dried tomato, goat cheese, roasted red pepper vinaigrette

Basil and mint orzo salad with garbanzo beans, grape tomatoes and red wine vinaigrette

Mozzarella, basil, sliced Roma tomato, cracked pepper infused olive oil dressing

# Choose (1) starch

Bowtie pasta with diced broccoli Herb roasted red potatoes Orzo with mushrooms, vegetables Mushroom Risotto

# Choose (1) vegetable

Garlic sautéed spinach and artichoke hearts Oven roasted cauliflower, garlic, olive oil,lemon juice Eggplant caponata Parmesan and basil green beans and kale

#### Dessert

Assorted Cheesecake

# \$28 per person for LUNCH \$33 per person for DINNER

(Dinner add 1 additional salad & 1 additional vegetable)

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# THEMED LUNCH BUFFETS

# South by Southwest

# Choose (2) Entrees

- ~ Catch of the Day with charred garlic oil & tomato relish ~ Red chile grilled turkey breast
  - ~ Grilled garlic and chipotle marinated steak
  - ~ Lime-cilantro marinated chicken skewers

# Choose (1) Salad

- Roasted corn and tomato salad with basil vinaigrette
   Jalapeno potato salad
- Southwest salad with red onion, tomatoes & avocado dressing
- Summer Salad with grape tomatoes, tomatillos, kalamata olives, green olives, sautéed & topped with crumbled feta cheese tossed in olive oil

### Choose (1) Starch

- ~ Lime-cilantro grilled sweet potato wedges
  - ~ Southwestern red rice
  - ~ BBQ glazed grilled fingerling potatoes
- ~ Mashed potatoes with green chile sauce

### Choose (1) Vegetable

- $\mbox{-}$  Roasted corn on the cob with garlic butter
  - ~ Grilled vegetable medley
- ~ Grilled balsamic glazed cherry tomato skewers

#### Dessert

Cinnamon dusted sopapillas drizzled with honey

# \$30 per person for LUNCH \$35 per person for DINNER

(Dinner add 1 additional salad & 1 additional vegetable)

# Land and Sea

### Choose (2) Entrees

- ~ Whole grain mustard crusted pork loin
- ~ Grilled steak with Vidalia onions & Worcestershire mustard vinaigrette
- ~ Stuffed chicken with goat cheese & spinach served with a parmesan and mushroom cream sauce
- ~ Black & white sesame crusted salmon, wasabi-ponzu sauce
- ~ Grilled Fresh-Catch w/ pineapple buerre blanc sauce
- ~ Tequila marinated shrimp & mushroom ragu over pasta

### Choose (1) Salad

- ~ Greek Salad mixed greens, kalamata olives, feta cheese, pepporcini, grape tomatoes, and vinaigrette
- Chophouse Salad with bibb lettuce, red onion, diced egg, bacon crumbles, bacon vinaigrette
  - ~ Grilled shrimp salad with papaya and green onions

### Choose (1) Starch

- ~ Blue cheese potatoes au gratin
  - ~ Truffled Mashed potatoes
- ~ Gnocchi in sage brown butter sauce

# Choose (1) Vegetable

- ~ Mushrooms glazed in garlic and sherry
- ~ Seasonal vegetables roasted in brown sugar & sherry vinegar
  - ~ Steamed asparagus with hollandaise sauce

### Dessert

Chocolate mousse cake or Hazelnut panna cotta

# \$30 per person for LUNCH \$35 per person for DINNER

(Dinner add 1 additional salad & 1 additional vegetable)



# **Cool Selections**

- ~ Assorted Domestic Cheese & Craker Tray
- ~ Fresh Vegetble Crudite w/Assorted Dips
  - ~ Smoked salmon bruschetta
- ~ Shrimp w/tomatillo-avocado sauce shots
  - ~ Chilled potato-leek soup shots
- ~ Chilled Shrimp Shots w/Vodka-Cocktail Sauce
  - ~ Tobasco-lime vinaigrette oyster shooters
- ~ Tomato, buffalo mozzarella "stacks", green chile cilantro oil
  - ~ Lime trout with watermelon and cucumber salsa
    - ~ Cucumber stuffed with salmon mousse
- ~ Fruit Kabobs w/ Lime Vanilla Yogurt, Carmel & Dark Chocolate dipping Sauce

### Warm Selections

- ~ Crab stuffed mushroom caps
  - ~ Mini crab cakes
- ~ Lime-cilantro marinated shrimp skewers
- ~ Buffalo, BBQ, Lemon Pepper, or Asian Wings
  - ~ Cheddar 'tater skins
- ~ Flank steak crostini with chimichurri, vidalia relish
- ~ Shrimp Skewers: Choice of BBQ, Lime-Cilantro, or Habanero
  - ~ Shrimp and pesto pizza bites
- ~ Pizza Bites: Choice of Pesto Shrimp, Pulled Pork, Buffalo Chicken
  - ~ Beef Sliders: Choice of Traditional, BBQ, Mexican
    - ~ Individual servings of Buffalo Mac-n-Cheese
      - ~ Meatballs: Choice of BBQ or Swedish
    - ~ Chicken Strips w/ Honey Mustard and Ranch

### **Sublime Selections**

Chocolate mousse cups
Banana pudding shots
Assorted cake "lolli pops"
Turtle brownie bites
Assorted chocolate truffles
Assorted chocolate covered marshmallows
Cinnamon dusted sopapillas with honey drizzle
Key lime tartlets
Watermelon with balsamic drizzle
Chilled strawberry and mint soup
Individual cinnamon apple crumble, caramel drizzle

# FROM THE CARVERY

Attendant fee \$75

Roast round of beef with horseradish cream, whole grain mustard, red wine mushroom sauce \$200/ serves 40

Prime rib of beef with horseradish cream, whole grain mustard, au jus and silver dollar rolls \$225/ serves 30

Maple glazed ham with Dijon mustard \$175/serves 40-50

Herb crusted leg of lamb with au jus and garlic aioli \$200/serves 20-30

Oven roasted turkey with herb garlic mayo, Dijon mustard and orange bourbon sauce \$150/serves 20-30

Choose 8 selections \$18 per person
Choose 10 selections \$22 per person
Choose 12 selections \$26 per person

Your choice of Warm and/or Cold Selections

