



HOUSTON
**INSPIRED
CATERING**

EXHIBITOR
MENU



CAPPUCCINO EXPRESS *In Booth Barista*

Drive attendees to your booth with the smells of Cappuccino Express premium coffee drinks.

1775.00 PER DAY

**Includes 250 (8 oz.) cups minimum per day, no carry over to following days. Includes espresso, cappuccino, lattes and americano.*

Additional Cups **5.50 EA**

Additional Flavors **195.00 PER DAY**

(Mocha, Hazelnut & Vanilla)

One-Time Set Up Fee **240.00**

Cart or tabletop models available. Dimensions and electrical requirements provided upon request.

**Requires attendant.*

Attendant

*275.00 per four-hour shift
+35.00 each additional hour*

Delivery / Refresh Fee

35.00 per trip

● Vegetarian ● Vegan ● Avoiding Gluten

BREAKFAST TACOS & SANDWICHES

Served for a minimum of 25 guests.

Breakfast Tacos Choice of one - bacon, barbacoa or homestyle hash potatoes with scrambled eggs and shredded cheddar in flour tortillas served with pico de gallo and salsa verde. **6.00 EA**

Buttermilk Biscuit Sandwich Choice of sausage or bacon, with egg & cheese. **8.50 EA**

BREAKFAST PASTRIES

Priced per dozen, minimum of one dozen required.

Assorted Danishes **60.00 DZ ●**

Assorted Muffins **60.00 DZ ●**

Assorted Breakfast Pastries **60.00 DZ ●**

Food & Beverage Table Rental

*Food & Beverage tables are not included
HIC will expect to set up on existing counter/
table space unless a table is rented
150.00 Rental Fee will apply if requested*

Menu Items & Pricing

*Subject to change
Additional fees may apply*

FRESH POPCORN *Machine Rental*

Draw in guests to your booth by popping fresh popcorn at your booth with our popcorn machine rental option. **250.00 PER DAY**

Popcorn Packs **20.00 EA**

(Paper Bags, Corn Kernels, Butter & Salt)

**Each pack serves 10 people.*

Additional Popcorn Salt Flavors
50.00 PER DAY

Dimensions and electrical requirements provided upon request.

**Requires attendant.*

BY THE POUND

Minimum of 3 pounds required. 1 pound serves approximately 12 people.

Potato Chips & Choice of Dip **55.00 LB** ●●

(Caramelized Onion Dip, Poblano Ranch Dip, Bleu Cheese Dip)

Fresh Fried Tortilla Chips and Salsa Verde & Roja **52.50 LB** ●●●

**Served in 1 oz. individual bags.*

Trail Mix **23.00 LB**

**Served in individual 2 oz. cups.*

Mini Pretzels **19.00 LB**

**Served in individual 2 oz. cups.*

Goldfish Crackers **19.00 LB**

**Served in individual 2 oz. cups.*

Mixed Nuts **29.25 LB** ●●●

**Served in individual 2 oz. cups.*

A LA CARTE

Assorted Whole Fruit **48.00 DZ** ●●●

Assorted Granola Bars **48.00 DZ**

King Size Candy Bars **54.00 DZ**

Bagged Chips **48.00 DZ**

Assorted Bags of Snacks **48.00 DZ**

Chef's Selection Assorted Cookies
53.25 DZ ●

Brownies **53.50 DZ** ●

Cupcakes **56.75 DZ** ●

(Chocolate Devil's Food Cake with Vanilla Coffee Porter Frosting, Red Velvet with Margarita Cream Cheese Frosting, Vanilla Bean with Cajeta Caramel Frosting)

Fresh Cut Fruit Cups **102.00 DZ** ●●●

(Seasonal Melons & Berries)

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* **OUR SIGNATURE***Bavarian Pretzels*

Choose between our salted traditional pretzel and our sweet coated pretzel. **9.00 EACH** ●

Pretzels come with choice of the dips featured below.

Salted Traditional Bavarian Pretzel -

Includes choice of two dips per order from the following selection:

(Creole Mustard, White Chile Con Queso, Spicy Tomato & Bacon Jam or Sun Dried Tomato & White Truffle Aioli)

Sweet Coated Bavarian Pretzel - **Includes choice of one dip per order from the following selection:**

(Cream Cheese-Vanilla Bean, Chocolate Fudge or Salted Bourbon Caramel)

LOCAL CHEESE DISPLAY

Chef's selections of local cheeses and local honey, fresh berries, dried fruit garnish, breads and crackers.

16.00 PP

HUMMUS TRIO

Traditional, roasted bell pepper and kalamata olive hummus'. Served with crispy carrots, cucumbers, celery, crackers, and bagel chips. ●●

12.00 PP

FRESH CRUDITE SHOOTERS

Chef's colorful selection of the freshest market vegetables. Served with choice of dip.

(Buttermilk Ranch Dip ●●, Traditional Hummus ●●● or Fresh Basil Pesto ●●)

12.00 PP

BITES

50 piece minimum; includes disposable plates, napkins and cutlery if required.

* **Tandori Chicken Satay** with mango salsa. **8.50 EA** ●

* **Chicken Quesadilla** with avocado crema. **7.75 EA**

* **Beef Satay** with thai peanut sauce. **9.50 EA** ●

* **Texas Brisket Slider** **9.00 EA**

* **Pulled Pork Biscuit** **8.50 EA**

* **Pork Potsticker** with soy and sweet chili. **7.75 EA**

* **Crab Cake** with lemon aioli. **11.00 EA**

Seared Sesame Tuna Wonton with seaweed salad and wasabi cream. **10.00 EA**

* **Vegetable Fried Spring Roll** with sweet soy. **7.75 EA**

Delivery / Refresh Fee

35.00 per trip

***Items Served Warm**

Electricity might be required by client to power heat lamps

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CHEF'S BEST *Boxed Lunches*

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches or crisp farm-fresh salads with crunchy sides and sweet treats. **31.00 PP**

Box lunches include the choices below.

Drinks sold separately.

Gourmet Sandwich OR Salad - Choose one
Sides - Whole Fruit ●●● & Kettle Chips ●
Dessert - Chocolate Chip Cookie with Pretzel and Butterscotch ●

Deconstructed Boxed Lunches 36.00++

GOURMET SANDWICHES

Woodlands Turkey with shaved smoked turkey, gouda cheese, vidalia onion and peach chutney on a honey wheat roll.

Grilled Chicken with braised spinach, roasted tomato and avocado aioli on ciabatta.

Roast Beef with gruyère, horseradish and arugula on black pepper challah roll.

Smoked Ham with swiss cheese and mustard butter on pretzel bun.

ZLT Flatbread with zucchini, sundried tomato pesto and pepper jack cheese. ●

Fajita Wrap with grilled pineapple, cumin marinated chicken, grilled peppers, onions, spicy aioli and chihuahua cheese on a sundried tomato wrap.

GOURMET SALADS

Chicken Caesar Salad with cut romaine hearts, herb marinated grilled chicken, shaved asiago cheese and croutons served with caesar dressing.

Vegetable Cobb Salad with mixed greens, cucumber, tomato, feta cheese, boiled egg, diced red onions and roasted peppers served with a balsamic vinaigrette. ●

ADD A DRINK

Assorted Soft Drinks - 12 oz. (Coke, Diet Coke, Sprite, Coke Zero) **4.00 each**
 Bottled Water - 12 oz. (Dasani) **4.00 each**

DISPLAY TRAYS

Served for a minimum of 25 guests. Includes plates, napkins and cutlery.

Deli Platter Includes assorted deli meats & cheeses, assorted sliced breads & rolls, potato salad, lettuce, tomatoes, onions, pickles, condiments and assorted cookies. **20.00 PP**

Assorted Mini Sandwiches Served with condiments. Choose from:

Turkey & Provolone 6.00 EA

Ham & Swiss 6.00 EA

Roast Beef 6.00 EA

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PREMIUM / IMPORT / LOCAL BEER

Stella Artois
Corona Extra
Laquinitas IPA
Blue Moon
Shiner
Karch Selection
St. Arnold's Selection
8th Wonder Selection

192.00 PER CASE, PER SELECTION
(24 per case)

DOMESTIC BEER

Bud Light
Miller Lite

168.00 PER CASE, PER SELECTION
(24 per case)

BEER KEGS

475.00 & UP
(Priced per keg. Not charged on consumption. Cannot be cancelled once ordered. Client required to purchase energy to power kegerator - 120 V20 amp.)

WINE BY THE BOTTLE

Foot Print Chardonnay
Foot Print Cabernet Sauvignon
Wycliff Brut
Wycliff Brut Rosé

32.00 PER BOTTLE

COCKTAILS

Minimum of 50 drinks, on consumption.

Tito's Vodka
Bombay Sapphire
Bacardi Superior
Hornitos
Crown Royale
Jack Daniel's
Dewars White Label

8.00 PER DRINK

ALCOHOL POLICY & DETAILS

Alcohol MUST be served by a Houston Inspired Catering TABC Certified Bartender.

Drinks are served in biodegradable/disposable cups. No glass is permitted in exhibit halls.

Bar front not included. HIC will expect to set up on existing counter/table space unless a bar front is rented. Additional 150.00 rental fee will apply if requested.

***Bartender**
*275.00 per four-hour shift
+35.00 each additional hour*

Delivery / Refresh Fee
35.00 per trip

Menu Items & Pricing
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TEXAS BEER Package

Experience the taste of Houston with beer offerings from local breweries.

840.00++ Serves 120 people

Package features the beers below.

Karbach Lovestreet
Karbach Rotation
St.Arnold's Amber
St.Arnold's Rotation
Shiner Bock

MIMOSA PACKAGE

House Champagne, Orange Juice, Cranberry Juice, Pineapple Juice and Disposable Flutes.

400.00++ Serves 50 people

BLOODY MARY PACKAGE

Tito's Handmade Vodka, Zing Zang Original, Bloody Revolution Habanero, Bloody Mary Mix, Tobasco Sauce, Worcestershire Sauce, Salt Rimmer, Tajin Rimmer, Olives, Limes and Celery Sticks.

975.00++ Serves 100 people

MARGARITA PACKAGE

Hornitos, Margarita Mix, Strawberry, Mango, Salt Rimmer, Sugar Rimmer, Tajin Rimmer and Lime Garnish.

1000.00++ Serves 100 people

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OUR SIGNATURE
Fruit Infused Waters

Our bright refreshing fruit waters showcase unexpectedly delicious flavor combinations that are sure to impress your guests. **65.00 PER GALLON**

Choose between the flavor combinations below.

- Strawberry Jalapeño
- Cucumber Lemon
- Minted Watermelon

COFFEE AND TEA

George R. Brown's Proprietary Coffee Blend
(Regular or Decaf)
Assorted Hot Teas

75.00 PER GALLON, PER SELECTION

**ASSORTED SOFT DRINKS
(12 OZ.)**

Coke, Diet Coke, Sprite, Coke Zero
96.00 PER CASE, PER SELECTION
(24 per case)

BOTTLED WATER (12 OZ.)

Dasani
96.00 PER CASE
(24 per case)

**LOGO BOTTLED WATER
BUYOUT FEE**

Please contact your Sales Manager for pricing and approval.

PRICE VARIES

Menu Items & Pricing
Subject to change
Additional fees may apply

**KEURIG COFFEE MACHINE
RENTAL**

Limited quantities available. Includes: 1 gallon water jug, creamers, sugar/sweetner, stirrers, napkins & disposable cups. Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

150.00 PER DAY

**ASSORTED COFFEE OR TEA
K-CUPS**

4.50 EACH

1 GAL WATER JUG & CUPS

Keurig Machine ONLY.
9.00 EACH

**MINUTE MAID ASSORTED
JUICES (10 OZ.)**

Apple, Orange and Mixed Berry
96.00 PER CASE, PER SELECTION
(24 per case)

UNSWEET ICED TEA
75.00 PER GALLON

LEMONADE
75.00 PER GALLON

WATER COOLER RENTAL

Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

105.00 PER DAY

5 GALLON WATER JUG
50.00 EACH

16 LB BAG OF ICE
20.00 EACH

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