

CATERING & EVENTS MENU

CURATED BY C. BALDWIN



BREAKFAST • LUNCH • DINNER • BREAKS • RECEPTIONS • CATERING

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C. BALDWIN

BREAKFAST & BRUNCH BUFFETS

(min. of 25 guests required.)

Served with Regular Coffee | Decaffeinated Coffee | Assorted Hot Teas | Orange Juice | Cranberry Juice | Grapefruit Juice

PRICED PER PERSON

AMERICANA BUFFET

Seasonal Sliced Fruit & Berries Display | House Baked Assorted Pastries & Muffins | Whipped Butter & Fruit Preserves | New York Style Bagels | Cream Cheese | Scrambled Eggs | Applewood Smoked Bacon | Texas Breakfast Potatoes | French Toast

SOUTHERN COMFORT

Seasonal Sliced Fruit & Berries | Southern Ambrosia Salad | Fresh Baked Buttermilk Biscuits | Cornbread Muffins w/ Honey Butter | Cream Cheese | Cinnamon Rolls | Assorted Yogurt & Granola | Southern style Scrambled eggs | Chicken & Waffles | Smoked Bacon | Stone Ground Grits w/ smoked Gouda | Hash Brown Casserole

RANCHERO BUFFET

Seasonal Sliced Fruit & Berries | Migas | Homemade Granola | Vanilla Yogurt & Honey | Applewood Smoked Bacon | Chicken Sausage | Crispy Onion Poblano Potatoes | Chilaquiles | Refried Beans | Flour Tortillas | House made Roasted Red & Green Salsa

HEALTHY START

Seasonal Fresh Fruit Skewers | Seasonal Berries | Vanilla Yogurt | Vegetable Frittata | Sugar in the Raw | Dried Blueberries | Golden Raisins | Bran Muffins | Apple Butter | Berry Smoothies

THE CONTINENTAL

Seasonal Sliced Fruit & Berries | House Baked Assorted Pastries & Muffins | Whipped Butter & Fruit Preserves | New York Style Bagels | Cream Cheese | Homemade Granola | Vanilla Yogurt & Honey | Assorted Milks

**All food & beverage prices are subject to 26% service charge and 8.25% sales tax.
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BREAKFAST & BRUNCH BUFFETS

(min. of 25 guests required.)

Served with Regular Coffee | Decaffeinated Coffee | Assorted Hot Teas | Orange Juice | Cranberry Juice | Grapefruit Juice

AMERICAN BRUNCH BUFFET

BREAKFAST FAVORITES (choose 2)

Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon & Country Sausage Links
Buttermilk Pancakes with Maple Syrup & Whipped Butter
Country Potatoes with Peppers & Onions
Buttermilk Biscuits with Sausage Gravy

COLD SELECTIONS (choose 2)

Seasonal Fruit Display with Honey-Yogurt Dip
Assorted Yogurts & Housemade Granola
Steel-Cut Oatmeal with Brown Sugar, Raisins &
Toasted Almonds
Fresh-Baked Pastries (Croissants, Danishes, Muffins)

BRUNCH ENTREES (choose 3)

Chicken Florentine with Lemon Cream Sauce
Roasted Salmon with Dill Butter
Baked Mac & Cheese with Panko Crust
Roasted Vegetable Medley (Zucchini, Squash, Peppers, Carrots)
Mixed Green Salad with Balsamic & Ranch Dressings

DESSERTS

Mini Cheesecakes
Apple Pie
Mini Key Lime Pies

SPANISH BRUNCH BUFFET

BREAKFAST & TAPAS (choose 2)

Spanish Tortilla (Egg & Potato Frittata with Onion & Olive Oil)
Chorizo & Scrambled Eggs with Peppers & Onions
Patatas Bravas with Spicy Aioli
Pan con Tomate (Toasted Bread with Tomato, Olive Oil & Sea Salt)

COLD & LIGHT (choose 2)

Seasonal Fruit & Berries with Honey-Lime Syrup
Marinated Olives & Roasted Red Peppers
Ensalada Mixta (Mixed Greens, Tuna, Egg, Tomato, Olives, Sherry Vinaigrette)
Smoked Salmon with Lemon Aioli & Pickled Shallots

BRUNCH ENTREES (choose 3)

Pollo al Ajillo (Garlic Roasted Chicken)
Albóndigas (Spanish-Style Beef & Pork Meatballs in Tomato-Paprika Sauce)
Roasted Vegetables with Romesco Sauce
Spanish Rice with Peas & Sweet Paprika
Warm Baguette with Herbed Olive Oil

DESSERTS

Churros with Chocolate Dipping Sauce
Mini Olive Oil Cakes

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A LA CARTE ITEMS

PRICED PER PERSON

Breakfast Tacos
Southwest Breakfast Sandwich
Dozen Bagels with Cream Cheese
Dozen Danish
Dozen Muffins
Dozen Croissants
Dozen Cookies
Dozen Brownies
Dozen Kolaches
Sliced Fresh Fruit
Candied Pecans
Applewood Smoked Bacon
Country Style Sausage

Gallon Coffee
Gallon Decaffeinated Coffee
Gallon Hot Tea
Soft Drinks, Bottled Waters,
Fruit Juice
Red Bull
Sparkling Water
Assorted Ice Cream Novelties
Assorted Granola & Energy Bars
Assorted Candy Bars
Individual Assorted Chips
Freshly Popped Popcorn

RULE BREAKERS HAVE MORE FUN.

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THEMED BREAKS

(min. 25 guests. Based on 30 minutes of service)

ALL DAY BEVERAGE PACKAGE

(8:00 AM – 5:00 PM)

Regular Coffee

Decaffeinated Coffee

Assorted Hot Teas

Soft Drinks

Bottled Water

HALF DAY BEVERAGE PACKAGE

Regular Coffee

Decaffeinated Coffee

Assorted Hot Teas

Soft Drinks

Bottled Water

MEDITERRANEAN

Lemon Garlic Hummus

Baba Ghanoush

Crispy Pita Chips

Grilled Herbed Flat Bread &

Assorted Marinated Olives

Fresh Lemonade

Soft Drinks

Bottled Water

TEX-MEX

Chili con Queso

Tortilla Chips

Green & Red Salsa

House Made Guacamole

Sparkling Water

Iced Tea

Soft Drinks

Bottled Water

ENERGIZE

Roasted Almond Trio

Assorted Nuts

Sugar Pecans

Energy Bars

Red Bull

Vitamin Waters

Soft Drinks

Bottled Water

MOVIE TIME

House Popped Popcorn

Soft Warm Pretzels served with

Gourmet Mustard

Assorted Individual Bags of Chips

Assorted Candy Bars

Continued on Next Page...

*All modifications and/or substitutions may include additional fees. Priced per person.

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THEMED BREAKS

(min. 25 guests. Based on 30 minutes of service)

CREATE YOUR OWN MIX

Homemade Granola, Raisins

Dried Fruits

Assorted Roasted Nuts

Assorted Chocolate Candy

Gummy Bears

Red Bull

Soft Drinks

Bottled Water

SOUTHERN BAKERS CORNER

Corn Bread Trio

Sweet Street assorted cake loaves -

(Poppy, Lemon Glazed, Marble Chocolate
Chip, Cinnamon Streusel)

Candied pecans

Regular Coffee

Decaffeinated Coffee

Assorted Hot Teas

Whole & Low-Fat Milk

KEEP YOUR FRIENDS CLOSE AND YOUR SWEETS CLOSER.

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MEETING PACKAGES - FULL & HALF DAY

(min. of 25 guests)

FULL DAY MEETING PACKAGE

8 Hour Maximum

Package Includes:

Meeting Room Projector
General AV Cable Lot
Flip Chart Package
On-Site Tech Support

CLASSIC CONTINENTAL BREAKFAST

AM Break

Choice of (1) À La Carte Item

CHOICE OF LUNCH BUFFET

PM Break

Choice of (1) Ala Carte Item

Continuous Beverage Service to include:

Freshly Brewed Regular Coffee
Decaffeinated Coffee
Assorted Hot Teas
Assorted Soft Drinks
Bottled Water

HALF DAY MEETING PACKAGE

4 Hour Maximum

Package Includes:

Meeting Room Projector
General AV Cable Lot
Flip Chart Package
On-Site Tech Support

CLASSIC CONTINENTAL BREAKFAST

AM Break

Choice of (1) À La Carte Item

Continuous Beverage Service to include:

Freshly Brewed Regular Coffee
Decaffeinated Coffee
Assorted Hot Teas
Assorted Soft Drinks
Bottled Water

*Half Day and Full Day Meeting Packages are designed for groups of (25-50) guests. *Groups with less than (25) guests will have a surcharge of \$500.

Projector Package Includes: Projector (4000 Lumen), Screen, General AV Cable Lot: Extension Cord, Power Strip, Video Cables.

Flip Chart Package Includes: Easel, Post It Pad, Markers. *Groups with less than (15) guests will have a surcharge of \$250.

(15) or Less Package Includes: TV Monitor, General AV Cable Lot: Extension Cord, Power Strip, Video Cables.

Flip Chart Package Includes: Easel, Post It Pad, Markers



PLATED LUNCH SELECTIONS

(min. 25 guests. Three course min. required)

All Plated Lunch Options Include: Freshly Baked Artisan Rolls with Butter | Iced Tea | Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Hot Teas

SALAD SELECTIONS (choose 1)

Cucumber & Watermelon Salad

Seedless Watermelon | Persian Cucumber | Feta | Fresh Mint | Pickled Red Onion | Lime Vinaigrette

Spinach & Strawberry Salad

Baby Spinach | Fresh Strawberries | Candied Pecans | Crumbled Goat Cheese | Poppyseed Vinaigrette

California Harvest Salad

Baby Greens | Roasted Sweet Potato | Toasted Pumpkin Seeds | Avocado | Goat Cheese | Honey-Lemon Vinaigrette

Heirloom Tomato & Burrata Salad

Heirloom Tomatoes | Creamy Burrata | Basil Pesto | Aged Balsamic | Olive Oil | Sea Salt | Micro Greens

Baby Kale & Quinoa Salad

Baby Kale | Red Quinoa | Pickled Red Onion | Dried Cherries | Toasted Almonds | Citrus Vinaigrette

ENTRÉE SELECTIONS (choose 1)

Wild Mushroom Ravioli (vegetarian)

Truffle Cream | Roasted Leeks | Baby Spinach | Parmesan Crisp

Rosemary-Lemon Chicken Supreme

Demi Pan Jus | Parmesan Polenta | Grilled Broccolini | Roasted Tomato Relish

Maple-Mustard Glazed Pork Loin

Apple-Fennel Chutney | Roasted Sweet Potato Mash | Haricot Vert Almondine

Miso-Glazed Atlantic Salmon

Jasmine Rice | Baby Bok Choy | Ginger-Soy Butter Sauce

Grilled Beef Tenderloin

Cabernet Demi | Yukon Gold Mash | Charred Asparagus

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(min. 25 guests. Three course min. required)

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DESSERT SELECTIONS (Choose 1)

Chocolate Flourless Cake *gf

Raspberry Coulis | Assorted Berries

Espresso Coffee

Chocolate cup | Espresso Mousse | Chocolate Glaze | Edible Gold

Lemon Olive Oil Cake

Candied Citrus | Honey Mascarpone Cream | Thyme Syrup

Ricotta Cheesecake

Lemon Blueberry Sauce

Strawberry Pistachio Pavlova *gf

Crisp Meringue | Strawberries | Pistachio Cream | Basil Syrup

Tiramisu

Whipped Mascarpone | Fresh Berries

Tres Leches

Strawberry Reduction

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LUNCH BUFFETS

(min. of 25 guests required.)

Served with Served with Iced Tea | Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Hot Teas

TEXAS HEARTLAND

Sweet Corn Chowder served with Crispy Bacon & Scallions Garden Salad with butter milk ranch |
Coleslaw | Hill Country Potato Salad
Mesquite Pork Spareribs | Peach Bourbon Glazed Chicken | Smoked Sausage| Sweet & Spicy BBQ Sauce
Roasted Garlic Green Beans | Creamy Mac and Cheese| Cornbread|
Whipped Cinnamon Honey Butter | Pecan Pie | Carrot Cake | Cheesecake

TUSCAN HARVEST

Minestrone Soup | Caesar Salad | Caprese Salad | Antipasto Vegetables
Panko Crusted Chicken Breast Topped with Mozzarella Cheese & Marinara Sauce
Stuffed Pasta Shells | Seared Salmon Filet Sundried Tomato Cream Sauce
Lemon Scented Green Beans & Boursin Polenta Artisan Italian Breads
Chocolate Cannoli | Tiramisu| Ricotta Cheesecake Tarts

BAYOU BELLE

Chicken & Sausage Gumbo | Bayou Chopped Salad: Seasonal Greens, corn, tomato, bacon, green onion and Cajun ranch dressing
Watermelon Cucumber Salad
Cajun Roasted Chicken Thighs | Andouille Sausage | Cajun Blackened Salmon | Creamy Spinach and Dirty Rice Pilaf | Apple Caramel Pie |
Warm Bread Pudding

TEJAS WAY

Tortilla Soup Served with Black Beans, Corn, Crispy Tortilla Strips | Southwest Caesar Salad Served with Crispy Tortilla Crisps and Spicy Caesar Dressing
Jicama & Orange Salad with Shaved Fennel & Honey-Lime Dressing | Beef Fajitas | Chicken Fajitas | Cheese Enchiladas
Jalapeño Rice | Refried Beans | Warm Flour Tortillas | Corn Tortillas | Served with Pico de Gallo | Sour Cream | Guacamole | Red & Green Salsa | Tres Leches | Warm Cinnamon-Sugar Churros

Continued on Next Page...

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LUNCH BUFFETS

(min. of 25 guests required.)

Served with Served with Iced Tea | Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Hot Teas

COASTAL MEDITERRANEAN BUFFET

Soups & Starters (Choose 2)

- Roasted Red Pepper & Tomato Soup
- Mediterranean Mezze Platter Hummus | Baba Ganoush | Marinated Olives | Feta | Pita Triangles
- Spanakopita Bites

Salads

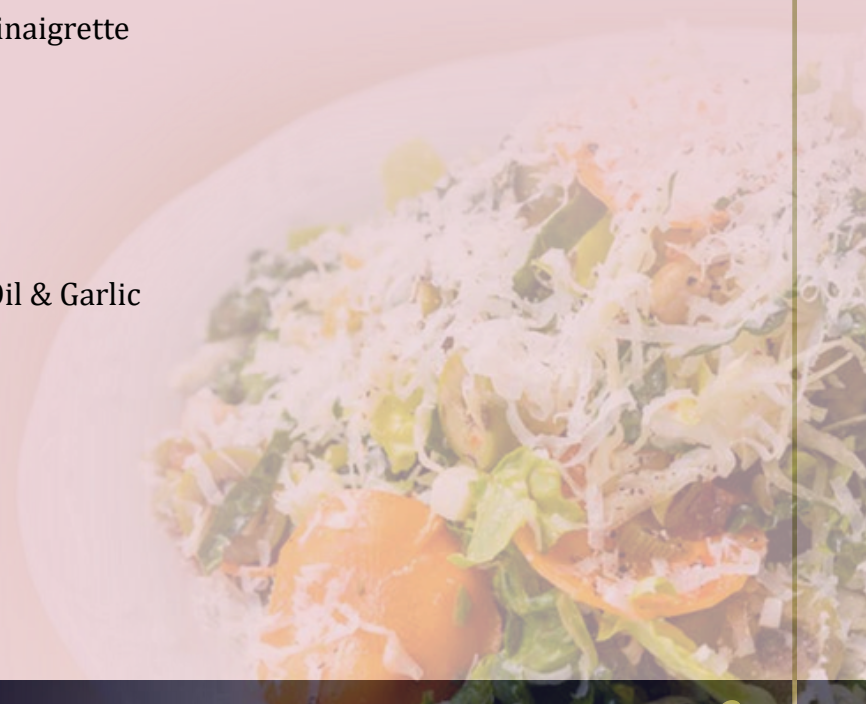
- Greek Village Salad Cucumbers | Tomatoes | Red Onion | Olives | Feta | Oregano Vinaigrette
- Caprese Skewers Cherry Tomatoes | Mozzarella | Basil | Balsamic Glaze

Entrées:

- Herb-Crusted Chicken Breast | Lemon-Olive Oil Pan Sauce
- Grilled Salmon | Citrus-Herb Sauce | Zesty Lemon-Caper Butter
- Roasted Mediterranean Vegetables Zucchini | Red Peppers | Eggplant with Olive Oil & Garlic
- Garlic & Lemon Roasted Potatoes
- Warm Artisan Bread Basket Focaccia | Olive Bread | Herb Butter

Desserts

- Tiramisu
- Baklava



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LUNCH BUFFETS

(min. of 25 guests required.)

GRAB & GO LUNCHES

Each Event Includes a Choice of Two Selections & One Vegetarian Option

Includes: Chef's Selection of Pasta Salad | Gourmet Potato Chips | Chocolate Chip Cookie | Fresh Fruit | Choice of Bottled Water

Vegetarian Margherita

Fresh Tomatoes | Red Onion | Basil | Fresh Mozzarella | Herb Aioli | Ciabatta Bread

Panino due Carni

Genoa Salami | Prosciutto | Roasted Red Peppers | Provolone Cheese | Olive Spread | Ciabatta Bread

BLT Wrap

Applewood Smoked Bacon | Shredded Iceberg Lettuce | Juicy Tomatoes | Swiss Cheese | Chipotle Aioli | Tomato Basil Tortilla

Artichoke Chicken

Grilled Marinated Chicken Breast | Provolone Cheese | Artichoke Hearts | Spinach | Bacon & Tomato Pesto | Kaiser Roll

Manzo Arrosto

Sliced Roast Beef | Balsamic Onions | Arugula | Tomato | Horseradish Sauce | Rye Bread

COLD & HOT HORS D'OEUVRES

(priced per piece; minimum of 25 pieces per selection)

COLD HORS D'OEUVRES

Feta and Kalamata Olive Skewers | Lemon | Grilled Eggplant
Beet Chips and Goat Cheese | Cream Cheese | Chives
Tomato Mozzarella Bruschetta | Mozzarella | Basil Balsamic Reduction
Santa Fe Tostada | Bell Pepper | Onion | Corn | Black Beans | Spicy Sauce
Cur Seared Pineapple and Cheese Skewer
Pepper Jack Cheese | Apricot Sauce | Ham Caprese
Curry Chicken Salad | Grilled Chicken Breast | Cranberries | Sesame Cone
Cajun Shrimp and Corn Bread | Lightly Blackened Shrimp | Creole Sauce
Cocktail Shrimp Shooter | Spicy Cocktail Sauce | Chiffonade Lettuce
Seafood Ceviche | Shrimp | Scallop, Mango | Mint
Tuna Tartar | Poke Marinade | Cucumber

HOT HORS D'OEUVRES

4 cheese Arancini | Spinach | Chipotle aioli
Mini Twice Baked Potato | Truffle Oil | Chopped Bacon | Cheddar | Chives
Fried Bacon Mac and Cheese Bites | Saffron Veloute
Stuffed Mushroom Caps | Spinach | Cheese
Petite Shrimp Tacos | Battered Shrimp | Cucumber Salad Spicy Dressing
BBQ Pulled Pork | Mini Bun | Tamarind Mustard | Jicama Cilantro Slaw
Chicken Satay | Sesame | Classic Peanut Sauce
Beef Wellington | Beef Tenderloin | Mushroom Duxelle | Prosciutto, Puff Pastry
Seared Crab Cakes | Spicy Aioli Sauce | Brine Cabbage
Garlic Shrimp Toasts –Sautéed Gambas on Crostini with Chili Oil
Pineapple Glazed Pork Belly | Sweet Chili Glaze
Grilled Herb Lamb Chops | Demi-Glace

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PLATED DINNERS

PRICED PER PERSON

All Plated Dinner options include Freshly Baked Artisan Rolls with Butter | Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Hot Teas

*Minimum of 25 guests

*Three Course Minimum Required

All modifications and/or substitutions may include additional fees.

X

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C . B A L D W I N

X

PLATED DINNERS

SOUP & SALAD SELECTIONS (Choose 1)

Italian Wedding Soup

Spinach | Acini di Pepe Pasta | Carrots

Poblano Bisque

Cheese | Tortilla Strips

Cheesy Chicken Tortilla Soup

Avocado | Cilantro

Smokey Tomato Soup

Parmesan Cheese | Basil Oil

Loaded Baked Potato

Bacon Bits | Cheddar Cheese | Cheese

New England Style Clam Chowder

Lobster Bisque

Tarragon Crème Fraiche

+ additional \$2 upgrade

Arugula Salad

Candied Cranberries | Brioche Croûtons | Feta cheese | Sherry Vinaigrette

Spinach & Strawberry Salad

Baby Spinach | Fresh Strawberries | Candied Pecans | Crumbled Goat Cheese | Poppyseed Vinaigrette

California Harvest Salad

Baby Greens | Roasted Sweet Potato | Toasted Pumpkin Seeds | Avocado | Goat Cheese | Honey-Lemon Vinaigrette

Classic Caesar Salad

Baby Red and Green Romaine Hearts | Shaved Parmesan | Brioche Croutons | Caesar's Dressing

Baby Kale & Quinoa Salad

Baby Kale | Red Quinoa | Pickled Red Onion | Dried Cherries | Toasted Almonds | Citrus Vinaigrette

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PLATED DINNERS

PLATED DINNER ENTRÉE SELECTIONS

Lemon Thyme Roasted Chicken Breast

Parmesan Polenta | Roasted Baby Carrots | Lemon Caper Velouté

Pan Roasted Airline Chicken

Wild Mushroom & Leek Risotto | Charred Broccolini | Tarragon Cream

Miso Glazed Salmon

Jasmine Rice | Baby Bok Choy | Ginger Scallion Beurre Blanc

Bacon Wrapped Pork Loin

Sweet Potatoes Puree | Braised Brussel Sprouts | Wild Berry Reduction

Braised Short Rib Bourguignon

Yukon Gold Mashed Potatoes | Baby Carrots | Burgundy Reduction

Grilled New York Strip

Roasted Wild Mushroom Ragout | Garlic Mashed Potatoes | Herb Butter

Filet Mignon

Smoked Gouda Polenta | Charred Broccolini | Green Peppercorn Demi

Gulf Red Snapper

Wild Mushroom Risotto | Blistered Tomatoes | Citrus Herb Butter

DUO PLATED ENTRÉE SELECTIONS

Pan Roasted Chicken & Braised Short Rib

Rosemary Mashed Potatoes | Roasted Root Vegetables | Red Wine Demi

Petite Filet Mignon & Jumbo Gulf Shrimp Scampi

Garlic & Herb Fingerling Potatoes | Sautéed Spinach | Lemon Butter Pan Jus

Braised Short Rib & Seared Salmon

Yukon Gold Mash | Roasted Carrots | Red Wine Demi | Lemon Beurre Blanc

Surf & Turf Seared Filet Mignon

Truffle Yukon Mashed Potatoes | Baby Vegetables | Roasted Garlic Butter

MAKE
YOUR
MARK

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PLATED DINNERS

DESSERT SELECTIONS

Ricotta Cheesecake

Lemon Blueberry Sauce

Chocolate Flourless Cake *gf

Raspberry Coulis Assorted Berries

Tiramisu

Whipped Mascarpone | Fresh Berries

Lemon Olive Oil Cake

Candied Citrus | Honey Mascarpone Cream | Thyme Syrup

Strawberry Pistachio Pavlova *gf

Crisp Meringue | Strawberries | Pistachio Cream | Basil Syrup

Espresso Coffee

Chocolate cup | Espresso Mousse | Chocolate Glaze | Edible Gold



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DINNER BUFFETS

(min. 25 guests required.)

CHARLOTTE DINNER BUFFET

Smokey Tomato Soup | Parmesan Cheese | Basil Oil
Romaine | Salad Crouton | Shaved Parmesan | Caesar's Dressing
Cous Cous Salad | Cucumber | Cherry Tomato | Mint |
Lemon Vinaigrette
Grilled New York Strip Classic Bordelaise
Herb Seared Chicken Chicken Breast | Chardonnay Sauce
Green Beans | Roasted Fingerling Potatoes with
Caramelized Onions
Assorted Mini Cheesecakes
Chocolate Raspberry Mousse

TEXAS STEAKHOUSE BUFFET

Loaded Baked Potato Soup | Bacon Bits | Cheddar Cheese Garden
Salad Mixed Greens | Goat Cheese | Strawberries | Raspberry
Vinaigrette
Arugula Salad | Shaved Carrots | Candied Pecans | Feta | Sherry
Vinaigrette
Grilled Salmon | Brandy Peppercorn Sauce
Braised Short Ribs | Roasted Carrots & Pearl Onions | Roasted
Chicken Breast | Shallot Dijon Cream Grilled Vegetables
Pecan Pie with Whipped Maple Chantilly | Vanilla Bean Cheesecake

HERITAGE DINNER BUFFET

New England Style Clam Chowder
Field Greens Salad | Mixed Field Greens | Shaved Carrot |
Charred Tomatoes | Feta | Mushrooms | Balsamic Vinaigrette
Beet & Goat Cheese Salad | Frisee Lettuce | Toasted Pistachio
Grilled Filet Mignon | Charred Eggplant & Tomato Relish |
Olive Oil Demi
Herb Crusted Branzino | Lemon Caper Beurre Blanc
Herb Roasted Chicken Breast | Roasted Red Pepper Coulis
Creamy Parmesan Risotto | Rosemary Roasted Red Potatoes |
Broccolini | Grilled Asparagus |
Brioche Bread Pudding | Bourbon Whiskey Sauce | Hazelnut
Torte | Chocolate sauce | Dark Chocolate Curls
Key Lime Tart | Fresh Berries



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COLD DISPLAYS

(min. 25 guests required.)

ARTISAN CHEESE DISPLAY

A Variety of Artisanal Cheeses | Honey | Seasonal Fresh and Dried Fruits | Assorted Jams | Mustard | Baguette and Crackers

SEAFOOD RAW BAR

Crab Claws | Half Shell Oysters | Jumbo Gulf Shrimp | Mussels | Lemon | Cocktail Sauce | Horseradish, Champagne Mignonette | Tabasco Sauce

VEGETABLE CRUDITÉ

Collection of Seasonal Vegetables | Ranch Dip

ANTIPASTO DISPLAY SELECTION OF CURED MEATS

Pickled Vegetables | Grilled Asparagus | Peppers | Zucchini | Yellow Squash | Baby Carrots | Cucumber | Radishes | Tomato | Broccoli | Colorful Cauliflower | Red Pepper Hummus | Roasted Garlic Hummus | Grilled Bread

ARTISAN CHEESE & CHARCUTERIE DISPLAY

A Variety of Artisanal Cheeses and Cured Meats Locally Sourced from around Texas | Seasonal Fresh and Dried Fruits | Smoked Almonds | Pickled Vegetables | Local Honey | Artisan Breads | Lavish Crackers

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STATIONS

(min. 25 guests required.)

PASTA ACTION STATION

***Attendant required**

Spaghetti | Fusilli
Grilled Chicken | Baby Shrimp | Prosciutto
Baby Tomatoes | Bell Peppers | Shaved Parmesan |
Goat Cheese | Sautéed Mushrooms | Asparagus |
Red Onion | Roasted Garlic | Scallions | Kalamata
Olives Crushed Chili Flakes | Fine Herbs, Extra
Virgin Olive Oil
Marinara | Alfredo | Pesto

SLIDER BAR

Choose Two:

Truffle Cheeseburger | Gruyère | Caramelized
Onions | Arugula | Truffle Aioli
Buttermilk Fried Chicken | Bread & Butter
Pickles | Spicy Honey | Brioche Bun
Korean BBQ Pork | Pickled Vegetables |
Gochujang Glaze | Sriracha Mayo
Blackened Shrimp Slider | Cajun Remoulade |
Shredded Lettuce | Tomato
Caprese Slider | Tomato | Fresh Mozzarella | Basil
Pesto | Balsamic Glaze

MAC & CHEESE BAR

Monterey Jack | Cheddar | Gruyere
Cajun Spiced Andouille Sausage | Chicken | Manchego
Caramelized Onion | Mushroom | Goat Cheese
Smoked Brisket | Cheddar | Charred Onions | Roasted Heirloom
Tomato

WOODFIRED PIZZA BAR

Margherita Pizza
Pepperoni Pizza
4 Cheese Pizza
Fresh Oregano | Shaved Parmesan | Red Chili Flakes

STREET TACO BAR

***Choice of Two Proteins:**

Pork Al Pastor | Carne Asada | Cilantro Chile Chicken
Warm Corn & Flour Tortillas | Molcajete Salsa |
Pico De Gallo | Marinated Onion | Cilantro | Shaved
Cabbage | Lime | Crema

***All stations can be enhanced to be interactive.**
Interactive stations require an attendant.

Continued on Next Page...

STATIONS

(min. 25 guests required.)

CARVING STATION

Attendant required

Rolls & Butter accompany all Carving Stations; require a minimum of 25 guests

Roasted Leg of Lamb | Garlic & Rosemary Jus

Herb Roasted Salmon Roulade | Rice Pilaf

Marinated Flank Steak | Cilantro Chimichurri

Pork Loin | Leek-Potato Latkes

Prime Rib | Potatoes Gratin | Creamed Horseradish | Mustard

SWEET STATION

Choose 4–6 Items | Pricing Varies by Selection

Assorted Chocolate Truffles | French Macarons |

Assorted Cookies Brownie Bites | Lemon Bar Bites | Assorted Tartlets | Assorted Mini Cheesecakes |

Honey Mascarpone Cannoli | Assorted Petit Fours | Cinnamon Sugar Churros | Cajeta

***All stations can be enhanced to be interactive. Interactive stations require an attendant.**



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BAR SERVICES

The C. Baldwin Hotel is the only licensed authority to sell and serve alcoholic beverages for consumption on premises. Outside liquor is not permitted.

C. BALDWIN CLASSIC SELECTIONS

Vodka: Svedka

Gin: Beefeater

Rum: Bacardi Superior

Tequila: El Jimador Silver

Whiskey: Jim Beam White Label

Irish Whiskey: Jameson

Scotch: Dewar's

Cordial: Cointreau | Aperol | Campari | Grand Marnier | St. Germain

Wine: Gallo Brand: Chardonnay | Merlot | Cabernet Sauvignon | House Prosecco | Sauvignon Blanc

Domestic Beer: Modelo Especial | Sam Adams Lager | Dos Equis | High Noon | Coors Light

Bar Package By the Hour

Pricing Varies by Duration | First Hour and Each Additional Hour

Beer & Wine Bar Package By Hour

Pricing Varies by Duration | First Hour and Each Additional Hour

Hosted Bar - Per Drink | On Consumption

Mixed Beverages | Wine | Beer | Soft Drinks | Bottled Water | Fruit Juices

Cash Bar - Per Drink | On Consumption

Mixed Beverages | Wine | Beer | Soft Drinks | Bottled Water | Fruit Juices



Bartender Fee: \$200 for (2) hours. \$50 for each additional hour.

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Prices and additional charges are subject to change.



BAR SERVICES

The C. Baldwin Hotel is the only licensed authority to sell and serve alcoholic beverages for consumption on premises. Outside liquor is not permitted.

DOWNTOWN DELUXE SELECTIONS

Vodka: Tito's Handmade

Gin: Bombay Sapphire

Rum: Appleton (Signature Blend, 8 Year, 12 Year)

Brandy: Hennessy Vs

Tequila: Espolòn Blanco

Whiskey: Jack Daniel's Black Label

Scotch: Glenlivet (Founders Reserve, 12 year)

Irish Whiskey: Jameson

Cordial: Cointreau | Aperol | Campari | Grand

Marnier | St. Germain

Wine: Poggio Costa Prosecco Brut | The Pairing:
Sauvignon Blanc | Chardonnay | Pinot Noir |
Cabernet Blend

À la carte wines are also available by the bottle.

Domestic/Import Beer: Modelo Especial | Blue
Moon | Heineken | High Noon | Peroni | Michelob
Ultra or Miller Lite

***Brands subject to change**

Bar Package By the Hour

Pricing Varies by Duration | First Hour and Each
Additional Hour

Beer & Wine Bar Package By Hour

Pricing Varies by Duration | First Hour and Each
Additional Hour

Hosted Bar - Per Drink | On Consumption

Mixed Beverages | Wine | Beer | Soft Drinks | Bottled
Water | Fruit Juices

Cash Bar - Per Drink | On Consumption

Mixed Beverages | Wine | Beer | Soft Drinks | Bottled
Water | Fruit Juices



Bartender fee - \$200 for (2) hours. \$50 each additional hour.
75 Guest Maximum Per Bartender
Please consult with your Event Manager



BAR SERVICES

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DIAMOND RESERVE

Vodka: Grey Goose

Gin: Hendricks

Rum: Diplomatico Reserve Exclusive

Tequila: Patron Silver

Whiskey: Maker's Mark

Irish Whiskey: Redbreast 12 year

Scotch: Glenfiddich 12 year

Cordial: Cointreau | Aperol | Campari | Grand Marnier | St. Germain | Martini & Rossi

Wine: Groth Sauvignon Blanc | Hilt Estate Chardonnay | Hilt Estate Pinot Noir | Jonata Red Blend Todos

Beer: Modelo Especial | Killians Irish Red | Heineken | Leinenkugel | Peroni | Michelob Ultra or Miller Lite | Yuengling

***Brands subject to change**

Additional Wines Selections - Available by the Bottle

Piper Heidsieck Brut 1785 Champagne — \$149/bottle

Drappier Carte d'Or Champagne — \$179/bottle

Domaine Grosses Pierres Sancerre — \$139/bottle

Drouhin Vaudon Chablis — \$128/bottle

Joseph Drouhin Bourgogne Rouge — \$138/bottle

Domaine Drouhin Oregon Pinot Noir — \$176/bottle

Groth Reserve Cabernet Sauvignon — \$196/bottle

Bar Package By the Hour

Pricing Varies by Duration | First Hour and Each Additional Hour

Beer & Wine Bar Package By Hour

Pricing Varies by Duration | First Hour and Each Additional Hour

Hosted Bar - Per Drink | On Consumption

Mixed Beverages | Wine | Beer | Soft Drinks | Bottled Water | Fruit Juices

Cash Bar - Per Drink | On Consumption

Mixed Beverages | Wine | Beer | Soft Drinks | Bottled Water | Fruit Juices



Bartender fee - \$200 for (2) hours. \$50 each additional hour.
75 Guest Maximum Per Bartender
Please consult with your Event Manager



POLICIES & GUIDELINES

FOOD AND BEVERAGE OUTSIDE OF HOTEL

All food and beverage must be supplied by the hotel and must be consumed on the premise within the time frame of the event as stated in the Banquet Event Order, including alcohol. The Hotel reserves the right to confiscate food or beverage that is brought into hotel in violation of this policy without prior arrangements with your Catering Manager.

LINEN & RENTALS

White, Cream and Black linens and corresponding napkins are available through the hotel at no additional charge. Specialty linens and napkins are available through a 3rd Party vendor. Your Catering Manager will be happy to assist you with all your rental needs. Events will be set 3% over the guarantee.

LABOR CHARGES

Resetting of meeting rooms from previously agreed set-ups per your Banquet Event Order(s) will result in additional cost to the group in the form of meeting room rental.

MENU TASTING

Tasting panels are available after an event has been contracted. A total of four guests may attend. Please allow your Catering Manager four weeks' notice so they may coordinate with the Chef and Banquet Manager. Cost is a minimum of \$75 per person, plus service charge and sales tax. Cost may change based on how many items selected.

BILLING

All functions must be paid for ten (10) days in advance, plus a 20% contingency to cover any last-minute add-ons or increases. The 20% contingency is refunded back to the credit card on file if not needed toward the final check

ADDITIONAL CHARGES

Chef Attendants, Carvers, Actions Station Attendants, or Butler Style Servers are \$200 each, per (2) hour shift, one (1) attendant/server per (75) guests. Bartender Fee is \$200 for four hours and \$50 each additional hour. One (1) bartender per seventy five (75) guests required. Add the following:

Cash Bars require (1) cashier per (75) guests. Cashier Fee is \$175 for four hours and \$50 each additional hour

FUNCTION GUARANTEES

A minimum guarantee of 25 guests is required for all options on this menu. Food guarantees are due by noon three business days prior to the scheduled function. This number will be considered your minimum guarantee and is not subject to reduction. If no guarantee is given, the expected attendance, as stated on the contract, will be considered as the guarantee. Our Chef will prepare for 3% over the quoted guarantee. You will be charged for the guaranteed number of guests or the number of guests in attendance, whichever is greater. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

SIGNS AND DISPLAYS

All signs, displays and decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signage must be printed in a professional manner. No signs, or banners, displays or exhibits will be permitted in the public areas of the hotel without hotel approval. All decorations must meet approval of the Houston Fire Department. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives, or any other substances without prior hotel approval