



Banquet and Catering Menu



HOUSTON PLAZA MEDICAL CENTER

6633 Travis Street • Houston, TX 77030 • 713.313.4000 • HoustonPlaza.Hilton.com

Meeting Packages

All Day Meeting Package

\$38.00 per person

CONTINENTAL BREAKFAST

pitchers of orange, apple and grapefruit juices
taraza coffee and tazo herbal teas
sliced fresh seasonal fruits
assorted muffins and danish

MID-MORNING

refresh coffee and hot teas
granola bars, energy bars and whole fresh fruit
pitcher of water and iced tea

LUNCH

additional charge based on selection

AFTERNOON

taraza coffee and tazo herbal teas
pitchers of water, iced tea and lemonade
homemade potato chips with dip, and trail mix
(choose one) freshly baked cookies, brownies
or lemon bars

AUDIO VISUAL

82" LCD monitor with HDMI capability
wireless internet

Morning Meeting Package

MORNING

pitchers of orange, apple and grapefruit juices
taraza coffee and tazo herbal teas
sliced fresh seasonal fruits
assorted muffins and danish

MID-MORNING

refresh coffee and hot teas
granola bars, energy bars and whole fresh fruit
pitcher of water and iced tea
\$32 per person

Afternoon Meeting Package

AFTERNOON

taraza coffee and tazo herbal teas
pitchers of water, iced tea and lemonade
homemade potato chips with dip
sliced apples and peanut butter
(choose one) freshly baked cookies, brownies
or lemon bars
\$24 per person

Package Upgrades

Upgrade Your Breakfast Buffet

DELUXE CONTINENTAL

fresh muffins and pastries
individual cold cereals
assorted fruit yogurts
pitchers of orange, apple and grapefruit juices
taraza coffee and tazo herbal teas
sliced fresh seasonal fruits
assorted muffins and danish
add \$4 per person

AMERICAN BREAKFAST

assorted individual cereals
fluffy scrambled eggs
applewood smoked bacon and sausage
breakfast potatoes
assorted muffins
breakfast pastries
buttermilk biscuits and gravy
pitchers of orange, apple and grapefruit juices
taraza coffee and tazo herbal teas
sliced fresh seasonal fruits
assorted muffins and danish
add \$6 per person

TEXAS SCRAMBLE

breakfast potatoes
flour tortillas
scrambled eggs with chorizo and cheddar cheese
diced onions and peppers
topped with spicy salsa
pitchers of orange, apple and grapefruit juices
taraza coffee and tazo herbal teas
sliced fresh seasonal fruits
assorted muffins and danish
add \$8 per person

EUROPEAN SUNRISE

sliced seasonal fruit
individual greek and low fat yogurts
selection of assorted danish, croissants, muffins
and scones with fruit preserves
frittata with sausage and chef's choice of
garden vegetables
lyonnais potatoes
stuffed crespelle with berry compote or houston
hot cakes with maple syrup
add \$8 per person

Upgrade your Break

ALL BREAKS INCLUDE FRESHLY BREWED TARAZA COFFEE AND TAZO TEAS,
PITCHERS OF WATER AND ICED TEA

FIESTA BREAK

tortilla chips with our homemade salsa, queso,
guacamole, and sour cream

fresh made sopapillas with honey

add \$6 per person

enhance your fiesta break with a selection of
assorted mexican sodas for an additional
add \$3 per person

CHOCOLATE BREAK

chocolate fudge brownies

assorted chocolate bars

chocolate covered strawberries

chocolate covered pretzels

add \$8 per person

HEALTHY HABITS

imported and domestic cheese and cracker display

mixed nuts

granola bars

vegetable crudité

add \$8 per person

ENERGY BREAK

assorted energy bars

fresh sliced fruit with yogurt sauce

add \$4 per person

TUSCANY BREAK

antipasto platter with cured meats, cheeses,
olives, peperoncinis, marinated mushrooms
and artichokes

crackers and toasted italian bread slices

add \$8 per person

TRAIL MIX AND MORE

peanuts

popcorn

homemade potato chips with jalapeño ranch dip

snack mix

pretzels

add \$6 per person

Lunch Buffets

HOMESTYLE BUFFET

mixed greens salad
composed pasta salad
composed tuna salad
roasted jalapeño ranch and balsamic vinaigrette
chicken noodle soup
homemade meatloaf with chipotle demi-glace
fried chicken
garlic mashed potatoes
succotash
green beans amandine
strawberry shortcake
\$30 per person

BBQ BUFFET

mixed greens salad
mustard potato salad
grilled pineapple and raisins cole slaw
baked potato soup
bbq bone in chicken
slow smoked brisket
cowboy beans
corn on the cob
sweet corn bread and biscuits with honey butter
peach cobbler
\$30 per person

LUNCH IN MILAN

chefs choice soup
fresh mozzarella caprese salad
display of cured and dried meats and imported cheese
seared chicken with wild mushrooms and red pepper cream sauce
potato gnocchi with vegetables and fresh herb pomodoro
herbed risotto with peas and boursin cheese
chefs choice vegetables
tiramisu and chocolate chip cannoli's
\$35 per person

TEX-MEX BUFFET

composed southwest caesar salad
jicama-citrus salad
our famous tortilla soup with pico de gallo, tortilla strips
beef and chicken fajitas with peppers and onions
homemade enchiladas with tomatillo sauce
roasted red pepper rice
charro beans
corn and flour tortillas
sour cream, guacamole, pico de gallo, tortilla chips and salsa
fried churros
\$30 per person

CAJUN/CREOLE BUFFET

mardi gras mixed green salad
composed cajun chicken salad
chicken and smoked sausage gumbo
chicken creole
blackened salmon with crawfish étouffée
dirty rice
red beans with white rice
stewed okra and tomatoes
pecan pie with pralines
\$30 per person

SPECIALTY MENU ITEMS

replace any entrée for:

grilled vegetable napoleon (gf, df, vegan, v)
garden vegetable purse (vegan, v, df)
couscous primavera (vegan, v, df)
gluten free pasta with chicken, mushrooms, tomatoes, peppers and tomato sauce (gf, df)
gluten free chicken veracruz (gf, df)
gluten free teriyaki london broil (gf, df)

We can accommodate any dietary needs.

Continued Lunch Buffets

BUILD YOUR OWN LUNCH BUFFET

mixed greens salad
composed pasta salad
jalapeño ranch and balsamic
chef's soup of the day
choice of two entrées
chef's vegetable and starch
dessert of the day
\$40 per person

BUILD YOUR OWN LUNCH ENTRÉES CHOOSE TWO

bbq bone in chicken
slow smoked brisket
homemade meatloaf with chipotle demi-glace
fried chicken
chicken cacciatore
roasted salmon with lemon and caper sauce with
buttered fettuccine pasta
chicken creole
blackened salmon with crawfish étouffée
smothered pork chops
\$40 per person

FOOD FOR THE SOUL

chefs choice soup
mixed greens with toppings
watermelon salad with feta, mint and balsamic
pepper crusted roast beef with bordelaise sauce
buttermilk fried chicken
smoked gouda and boursin mac and cheese
rosemary garlic roasted yukon potatoes
chefs choice vegetable
chefs choice dessert
\$34 per person

COMPOSED SANDWICH BAR

whole apples, bananas and oranges
marinated vegetable salad
mustard potato salad
assorted sandwiches cut in half
assorted wraps cut in half
homemade potato chips
assorted cookies

choose three:

turkey club on a croissant
roast beef and provolone on a hoagie bun
tuna salad sandwich
chipotle chicken salad sandwich
turkey avocado wrap
chicken caesar wrap
beef fajita wrap
santa fe wrap
southwest cobb salad
mimosa salad
\$24 per person

make your own grab and go from the composed sandwich bar for an additional **\$2 per person**

Plated Lunch

ALL SERVED WITH CHEFS CHOICE VEGETABLE AND STARCH. MAXIMUM OF TWO CHOICES



LEMON PARMESAN COD

panko and herb crusted with a garlic butter sauce

\$33 per person

WILD MUSHROOM AND FONTINA RAVIOLI

wilted swiss chard and a béchamel

\$26 per person

BRAISED SHORT RIB

roasted root vegetables and a cabernet reduction

\$35 per person

CEDAR PLANK SALMON

cedar plank roasted and finished with an apricot
mustard glaze

\$33 per person

TUSCAN CHICKEN

seared chicken breast top with an artichoke and
saffron fondue

\$28 per person

À La Carte Pricing



ENHANCEMENTS

individual chilled fruit juices.....	\$3 each
individual chilled fruit yogurts.....	\$3 each
assorted sodas.....	\$3 each
bottled waters.....	\$3 each
voss bottled waters.....	\$5 each
red bull power drink.....	\$5 each
texas flavored teas.....	\$4 each
whole fresh fruit.....	\$36 per dozen
sliced fresh fruit.....	\$5 per person
breakfast sandwiches.....	\$48 per dozen
pancakes or waffles.....	\$6 per person
assorted chips.....	\$3 each
assorted candy bars.....	\$30 per dozen
cookie assortment.....	\$36 per dozen
chewy fudge brownies.....	\$36 per dozen
assorted granola bars and breakfast bars.....	\$32 per dozen

Dinner Buffets

ALL DINNER BUFFETS INCLUDE COFFEE, WATER AND ICED TEA STATION

HOMESTYLE BUFFET

mixed greens salad
composed pasta salad
composed tuna salad
roasted jalapeño ranch and balsamic vinaigrette
chicken noodle soup
homemade meatloaf with chipotle demi-glace
fried chicken
smothered pork chops
garlic mashed potatoes
succotash
green beans amandine
strawberry shortcake
\$36 per person

TEXAS SMOKE HOUSE BUFFET

mixed greens salad
mustard potato salad
grilled pineapple and raisins cole slaw
baked potato soup
bbq bone in chicken
slow smoked brisket
tender baby back ribs
cowboy beans
corn on the cob
sweet corn bread and biscuits with honey butter
peach cobbler
\$48 per person

CALABRESE DINNER

chefs choice soup
mixed greens with toppings
fresh mozzarella caprese salad
display of cured and dried meats and imported cheese
seared chicken with wild mushrooms and red pepper cream sauce
potato gnocchi with vegetables and fresh herb pomodoro
pan seared haddock with fresh gremolota
herbed risotto with peas and boursin cheese
chefs choice vegetables
tiramisu and chocolate chip cannoli's
\$48 per person

TEX-MEX BUFFET

composed southwest caesar salad
jicama-citrus salad
our famous tortilla soup with pico de gallo and tortilla strips
beef and chicken fajitas with peppers and onions
homemade enchiladas with tomatillo sauce
snapper veracruz
roasted red pepper rice
charro beans
corn and flour tortillas
sour cream, guacamole, pico de gallo, tortilla chips and salsa
fried churros
\$44 per person

Dinner Buffets Cont.

ALL DINNER BUFFETS INCLUDE COFFEE, WATER AND ICED TEA STATION

ASIAN BUFFET

composed napa cabbage salad with
sesame soy dressing
lettuce wraps
miso soup with shrimp and tofu
sweet and sour chicken
beef and broccoli
pork and vegetable eggrolls
fried rice
stir fry vegetables
garlic and sesame green beans
tapioca pudding with strawberry
topping and cream

\$40 per person

CAJUN/CREOLE BUFFET

mardi gras mixed green salad
composed cajun chicken salad
chicken and smoked sausage gumbo
chicken creole
blackened salmon with crawfish étouffée
louisiana beef stew
dirty rice
red beans with white rice
stewed okra and tomatoes
pecan pie and pralines

\$46 per person

GULF OF MEXICO BUFFET

mixed green salad
composed tuna salad
spinach salad
shrimp bisque
red fish with supreme sauce
shrimp scampi with capellini pasta
wild mushroom rice pilaf
seasoned broccoli and carrots
braised spinach with caramelized onions
chocolate cake

\$54 per person

Plated Dinner Accompaniments

SOUP OR SALAD CHOOSE ONE

mixed greens salad with tomato, cucumber, carrots, black olives and italian dressing

baby iceberg wedge with blue cheese, tomato, chopped bacon and jalapeño ranch

southwest caesar salad with romaine lettuce, chipotle dressing and fried tortilla strips

baby spinach and kale salad with apples, cranberries, carrots and lemon vinaigrette

tortilla soup with pico de gallo, fried tortilla strips

roasted corn and poblano chowder drizzled with black bean puree

STARCHES CHOOSE ONE

quinoa pilaf with shitake mushrooms, carrots and pecans

potatoes au gratin

roasted garlic mashed potatoes

rosemary red roasted potatoes

vegetable rice pilaf

parmesan basil brown rice

cauliflower puree

white bean and kale gratin

roasted tri-color fingerling potatoes

goat cheese au-gratin potatoes

VEGETABLES CHOOSE ONE

sautéed vegetable medley

sautéed asparagus with julienned carrots

grilled vegetables

green beans with dried cranberries and almonds

green kale casserole

creamed spinach with artichokes

chipotle cheddar corn casserole

lemon-garlic brussels sprouts

DESSERTS CHOOSE ONE

strawberry short cake with fresh strawberry sauce

tiramisu with chocolate sauce

pecan pie with caramel sauce

tapioca pudding with strawberry and cream topping

triple layered chocolate cake with whipping cream

enhance your dessert for additional \$2 per person

new york style cheesecake with fresh strawberry sauce

key lime pie with kiwi sauce and lemon slice

grand marnier berries with whipping cream and fresh mint

Plated Dinner Entrées

Dinner Entrées

rotisserie airline chicken with roasted red pepper cream sauce
\$36 per person

wild rice and spinach stuffed chicken breast with brandy cream sauce
\$38 per person

chicken marsala with mushroom and marsala wine sauce
\$34 per person

southwest chicken breast with corn, black beans, pico de gallo and chipotle cream sauce
\$34 per person

grilled london broil with wild mushroom and sherry sauce
\$38 per person

grilled sirloin topped with wild mushroom ragout
\$38 per person

pan seared salmon with caper and dill cream sauce
\$32 per person

sesame crusted tuna with orange-teriyaki glaze
\$32 per person

seasoned and sautéed red drum with cajun crawfish supreme sauce
\$36 per person

sunshine snapper veracruz with spicy veracruz sauce
\$42 per person

grilled filet mignon topped with a summer truffle emulsion
\$54 per person

braised short ribs topped with a cabernet reduction
\$44 per person

roasted cedar plank salmon topped with bourbon glaze
\$42 per person

DUO ENTRÉES

rotisserie airline chicken with grilled shrimp and roasted red pepper cream sauce
\$44 per person

grilled petit fillet and grilled shrimp with chipotle demi-glace
\$48 per person

for multiple plate option, per person price will be based on the higher priced entrée

Receptions

ADDITIONAL FEE OF \$125 FOR BUTLER-PASSED HORS D'OEUVRES



Cold Hors D'oeuvres

\$4 PER PIECE
MINIMUM 50 PIECES PER ITEM

- brie tarts with fresh berries
- fig and goat cheese flat breads
- cajun shrimp canape
- roasted vegetable skewer with hummus shooter
- sushi rolls (vegetarian option also)
- herbed chicken with sundried tomato in a pastry cone
- iced jumbo shrimp and crab claws
- caprese skewers
- charcuterie skewer
- fruit kabobs with yogurt dip

Hot Hors D'oeuvres

\$4 PER PIECE
MINIMUM 50 PIECES PER ITEM

- bacon wrapped dates
- bacon wrapped scallop
- petit crab cakes with chipotle sauce
- wild mushroom tart
- coconut chicken satay
- mini beef wellington
- raspberry and brie en crouete
- mexican empanadas
- buffalo chicken spring rolls
- pot stickers with ginger soy
- crab rangoon
- mini chicken quesadillas

Receptions

Stations

PASTA STATION | \$15 PER PERSON

selection of penne and fettucine pastas with marinara and alfredo sauces

served with toppings to include: chicken, mushrooms, sun dried tomatoes, peppers, onions, pesto, sliced black olives, asiago cheese and cracked black pepper

FAJITA STATION | \$18 PER PERSON

marinated beef or chicken fajitas grilled with onions and peppers and served with soft tortillas, guacamole, salsa, cheese, sour cream and pico de gallo, and jalapeños

SHELLFISH BAR | \$400

crab claws, jumbo shrimp and new zealand mussels (per 100 pieces)

ROASTED PRIME RIB | \$325

with au jus, mustard, horseradish sauce and silver dollar rolls
(serves 40)

HERB ROASTED BEEF TENDERLOIN | \$350

with béarnaise sauce and silver dollar rolls
(serves 20)

STUFFED PORK LOIN SALTIMBOCA | \$250

with chipotle demi-glace and silver dollar rolls
(serves 40)

WHOLE TURKEY BREAST | \$225

with cranberry relish, mayonnaise and silver dollar rolls
(serves 40)

Displays and Trays

seasonal fruit tray with fruit yogurt sauce
\$8 per person

vegetable crudité with selection of fresh vegetables with roasted jalapeño ranch
\$8 per person

cheese display with selection of domestic and imported cheeses with crackers and crostinis
\$10 per person

antipasto platter includes cured meats, cheeses, olives, peperoncinis, marinated mushrooms and artichokes, crackers and toasted italian bread slices
\$12 per person

Beverage Service

Hosted and Cash Bar Prices

call brand liquors.....	\$9 each
premium brand liquors.....	\$10 each
domestic beers	\$8 each
imported beers.....	\$9 each
house wines.....	\$7 each
mineral water and soft drinks.....	\$4 each
soft drinks.....	\$3 each

CALL BRANDS

smirnoff vodka
bacardi rum
seagram's seven whiskey
gordon's gin
usher's scotch
jim beam bourbon

additional brands may be obtained upon request

PREMIUM BRANDS

absolut vodka
crown royal blended whiskey
beefeater gin
mount gay rum
dewar's scotch
jack daniels bourbon

additional brands may be obtained upon request

DOMESTIC BEER

bud light
budweiser
michelob ultra
miller lite
coors lite

IMPORTED BEER

corona
heineken
dos xx
amstel lite
negra modelo

HOUSE WINES

canyon road chardonnay
canyon road cabernet sauvignon
canyon road merlot
canyon road white zinfandel

additional wines by the bottle



Beverage Service

Wine List

RED WINES

louis martini, cabernet sauvignon, sonoma california \$55
hess, cabernet sauvignon, california \$55
macmurray, pinot noir, russian river/sonoma california \$65
hob nob, pinot noir, france \$36
la crema, pinot noir, california \$65
mezzacorona, merlot, italy \$36
joseph carr, merlot, california \$65
cliffhanger, red blend, italy \$50
alamos, malbec, argentina \$36

WHITE WINES

barone fini, pinot grigio, italy \$36
skyfall, pinot gris, washington \$36
william hill, sauvignon blanc, california \$36
hess, sauvignon blanc, california \$55
edna, valley chardonnay, california \$36
la crema, chardonnay, california \$65
hess, chardonnay, california \$55
wente, reisling, california \$36

SPARKLING

mia dolcea, muscato d'asti, italy \$50
lamarca prosecco, 187ml, italy
(individual portion bottles) \$12
freixenet brut spain \$36
moet chandon imperial, france \$85

