Houston Food Bank Catering and Conference Center Menu
September 25, 2020
CATERING AND CONFERENCE CENTER
ORDER PROCESS:

All catering orders must be received at least 5 days prior to the delivery date.

To place a catering order, call Rachel Black (346) 213-3612 or e-mail your request to rblack@houstonfoodbank.org or Antoinette Babineaux at ababineaux@houstonfoodbank.org

To request a conference room, please reach out to Antoinette Babineaux at ababineaux@houstonfoodbank.org and copy Rachel Black at rblack@houstonfoodbank.org on any correspondence.

Note: CaterTrax is no longer active and any reservations or catering orders placed via CaterTrax after August 21st have not been confirmed. Please contact the Rachel or Antoinette to place a reservation.
BREAKFAST

Donuts: $9.50/dozen
- Glazed
- Assorted Specialty – assorted iced, filled, and decorated

Kolaches: $29.50/dozen (with/without jalapeno)
- Sausage & Cheese
- Ham & Cheese

Muffins: $35.00
Assortment of individually wrapped Blueberry, Banana Nut, Chocolate, and Cream Cheese muffins, served with butter

Scones: $35.00/dozen
Assortment of fresh-baked Cinnamon, Chocolate, and Blueberry scones topped with vanilla icing

Assorted Pastries: $35.00
Assortment of 6 muffins and 6 scones, served with butter

Mini Frittatas: $22.00/dozen
- Sausage & Cheese
- Bacon & Cheddar
- Vegetable

Breakfast Sandwiches:
- Classic 535: $5.25
  Applewood-smoked bacon, fried egg, Gruyere cheese on Texas toast
- Florentine: $5.25
  Scrambled eggs, spinach, sliced ham, caramelized onions on a butter croissant
- Chorizo Melt: $5.25
  Scrambled egg, chorizo, cheddar cheese on Texas toast
- Bacon/Egg/Cheese Biscuit: $4.00  Croissant: $5.00
  Applewood-smoked bacon, fried egg, American cheese on a freshly baked buttermilk biscuit or butter croissant

(options continue on next page)
• **Sausage/Egg/Cheese Biscuit: $4.00  Croissant: $5.00**
  Applewood-smoked bacon, fried egg, American cheese on a freshly baked buttermilk biscuit or butter croissant

• **Egg/Cheese Biscuit: $3.00 Croissant: $4.00**
  Applewood-smoked bacon, fried egg, American cheese on a freshly baked buttermilk biscuit or butter croissant

**Breakfast Bowls : $6.50**

• **Country Bowl** – scrambled eggs, diced potatoes, shredded cheddar cheese, choice of bacon or sausage

• **Tex-Mex Bowl** – scrambled eggs, sautéed bell peppers & onions, chorizo, topped with sour cream and salsa

• **Biscuit and Gravy Bowl** – scrambled eggs, crumbled sausage, diced potatoes, peppered white gravy over an open-faced buttermilk biscuit

• **Migas** – crumbled tortilla chips in spicy tomato sauce, black beans, and cheddar cheese, topped with sour cream and diced red onions

**Yogurt Parfaits: $5.00**
Vanilla yogurt, fresh sliced strawberries and sweet, crunchy granola crumbles

**Fruit Trays:**
Arrangement of fresh peeled and chopped seasonal fruits

• Service for 10  **$35.00**

• Service for 35  **$85.00**
APPETIZERS

Canapes:

- **Bruschetta with Fresh Mozzarella**: $5.00/person
  Fresh tomatoes, olive oil, minced garlic, and fresh basil atop fresh mozzarella on crostini
- **Smoked Salmon Crostini**: $4.00 per person
  Smoked salmon, cream cheese spread, capers, lemon zest, fresh dill on wheat crostini
- **Fried Chicken & Waffle Bites**: $2.00 per person
  Juicy fried chicken bites on buttermilk waffle square topped with a strawberry jalapeno syrup
- **Asian Shrimp with Ginger Sesame Slaw**: $5.00 per person
  Garlic and mirin-sautéed shrimp on ginger cabbage slaw topped with sesame seeds
- **Moroccan Meatballs**: $5.00/person
  Seasoned warm lamb and beef meatballs served with a tangy yogurt drizzle
- **Spanakopita (Savory Spinach Pies)**: $4.00 per person
  Spinach, feta cheese, garlic, and onions baked in a crispy phyllo dough shell

Boards:

- **Meat and Cheese Board**: $MKT
  Our hand-picked assortment of cured meats and artisan cheeses, candied nuts, jams and pickled vegetables
- **Cheese and Cracker Board**: $4.00 per person
  Cubes of Swiss, cheddar, pepper jack, and provolone cheeses with an assortment of crackers
- **Mediterranean Board**: $4.50 per person
  An array of olives, feta cheese, tzatziki sauce, red pepper hummus, white bean hummus, stuffed grape leaves, and pita chips
- **Vegetable Crudité**: $2.00 per person
  A colorful display of fresh broccoli, red peppers, carrots, celery, zucchini, yellow squash, and cucumbers with Ranch dressing yogurt dip
BOX LUNCHES

**Sandwich Boxes: $10.95**

Served with freshly baked cookie, choice of potato salad, pasta salad, slaw, fruit cup, or chips. Substitute a side salad for $1.00

- **Turkey Club**
  Sliced turkey, ham, bacon, lettuce, tomato, cheddar cheese, and avocado aioli on whole wheat bread

- **Muffaletta Sub**
  Sliced salami, pepperoni, ham, and provolone cheese, shredded lettuce, tomato, red onion, and olive tapenade on a ciabatta hoagie roll

- **Tuna Salad**
  Tuna, mayonnaise, celery, and onion with lettuce and tomato on whole wheat bread

- **Turkey & Swiss**
  Sliced turkey, Swiss cheese, lettuce, tomato, and house-made honey mustard on whole wheat bread

- **Chicken Salad**
  Diced chicken breast, Granny Smith apples, dried cranberries, toasted pecans, and mayonnaise with lettuce and tomato on whole wheat bread

- **Mediterranean Vegetarian**
  Roasted red peppers, red onions, fresh arugula, fresh mozzarella cheese, and hummus on a ciabatta hoagie roll.

**Salad Boxes:**

Served with a freshly baked cookie. Dressing choices: House-made Buttermilk Ranch, Lemon Vinaigrette, Stone-ground Honey Mustard, Ginger Soy, Strawberry Balsamic Vinaigrette, Greek, or Caesar

- **House Salad: $10.95**
  Field greens, cucumber, tomato, shredded carrots, croutons, and choice of dressing

- **Classic Caesar: $10.95**
  Chopped Romaine lettuce, Parmesan cheese, croutons, and Caesar dressing

- **Chicken Caesar: $12.95**
  Classic Caesar with sliced grilled chicken

- **Strawberry & Bleu Cheese: $12.95**
  Field greens, candied pecans, crumbled blue cheese, fresh strawberries, strawberry balsamic vinaigrette

- **Classic Chef: $12.95**
  Chopped Romaine lettuce, sliced turkey and ham, shredded cheddar cheese, tomato, hard-boiled eggs, choice of dressing

- **Watermelon: $12.95**
  Fresh arugula, crumbled feta cheese, fresh diced watermelon, cracked pepper, lemon vinaigrette
HOT LUNCH

Note: Due to the continued risks associated with covid-19, no buffet-style catering will be served. All food items will be individually packaged for safety. All cold beverages will be canned or bottled.

Sides: $2.50/person (min 5)
- Garlic Mashed Potatoes
- Rosemary Red Potatoes
- Creamy Three Cheese Mac
- Southern-style Mustard Potato Salad
- Steamed Jasmine Rice
- Stir-fried Broccoli
- Grilled Asparagus
- Roasted Vegetables
- Brown Sugar Baked Beans

Sides: $2.50/person (no min)
- Mediterranean Pasta Salad
- Ginger Sesame Slaw

Sides: $3.50/person (no min)
- Seasonal Fruit Salad
- Caesar Salad
- House Salad

Chicken: $12.50/person (min 10)
Served with choice of two sides and dinner roll
- Herb-roasted
  2 pieces of roasted chicken seasoned with garlic, rosemary, sage, thyme, and lemon
- Citrus-glazed
  2 chicken thighs basted and grilled with orange juice, ginger, fresh mint, shallots and balsamic vinegar
- Texas BBQ
  2 pieces of roasted chicken seasoned with garlic, paprika, pepper, and barbeque sauce

Pork: $13.00/person (min 10)
Served with choice of two sides and dinner roll
- Brown sugar-glazed Chop
  Bone-in chop with brown sugar, garlic, soy sauce, and fresh herbs
- Herb-roasted Chop
  Bone-in chop seasoned with garlic, rosemary, sage, thyme, and olive oil

(options continue on next page)
Beef: (min 10)
Served with choice of two sides and dinner roll

- **Cilantro Lime Flank Steak: $15.00/person**
  Tenderized broiled flank steak marinated in garlic, lime juice, olive oil, and cilantro, topped with cherry tomatoes, onions, and fresh cilantro

Served with choice of House or Caesar Salad and dinner roll

- **Braised Beef & Cheesy Polenta: $14.00/person**
  Braised beef roast with garlic, onions, green peppers, and carrots over cheesy Parmesan polenta
- **Beef Stroganoff: $14.00/person**
  Beef tips, mushrooms, and caramelized onions in a traditional creamy beef sauce over egg noodles

Seafood: (min 10)
Served with choice of two sides and dinner roll

- **Mediterranean Salmon: $15.50/person**
  6 oz. baked salmon filet topped with olive tapenade, tomatoes, and feta cheese
- **Southern Fried Fish: $12.50/person   Add Shrimp $3.00/person**
  6 oz cornmeal-crusted fried fish filet served with Cajun remoulade. Add fried shrimp for a more robust meal

Served with choice of House or Caesar Salad and garlic bread

- **Shrimp Diablo Pasta: $14.00/person**
  Sautéed shrimp in a spicy tomato cream sauce with green peppers, jalapenos, and red pepper flakes over pasta

Vegetarian/Vegan:
Served with choice of House or Caesar Salad and garlic bread or dinner roll

- **Grilled Vegetable Lasagna: $125 (serves 12)**
  Three layers of egg pasta sheets, rich cheese blend, and medley of vegetables topped with mozzarella cheese and baked to perfection
- **Vegan Vegetable Curry: $10.50/person**
  Fresh vegetables simmered in coconut curry broth and served over white rice

*(options continue on next page)*
Soups: $5.00/person (min 5)

- **Creamy Tomato Basil**
  Tangy blend of roasted tomatoes, heavy cream, and fresh basil
- **Curried Butternut Squash**
  Creamy pureed butternut squash, coconut milk, and curry
- **Chicken Tortilla**
  Shredded chicken, black beans, tomatoes, corn, and cilantro in savory tomato broth
- **Baked Potato**
  Creamy pureed potatoes and heavy cream, topped with green onions, cheese, and bacon pieces
- **Chicken & Sausage Gumbo**
  Dark roux-based gumbo with chicken, andouille sausage, peppers, onions, and Cajun spices
- **Chili**
  Ground beef, kidney beans, tomatoes, onions, green peppers, and chili seasonings

Soup/Sandwich/Salad Combos: (min 5)
Half sandwiches, minimum 2 of each sandwich

- Whole Sandwich & Soup: **$12.50/person**
- Half Sandwich & Soup: **$8.50/person**
- Half Sandwich & Side Caesar or House salad: **$7.50/person**

Pizzas: 12” (8 slices)

- **Margarita**: $14.00
  Fresh mozzarella cheese, Roma tomato slices, and fresh basil
- **Pepperoni**: $14.00
  Sliced pepperoni, shredded mozzarella cheese
- **Veggie**: $14.00
  Green peppers, onions, black olives, mushrooms, shredded mozzarella
- **Three Cheese**: $12.00
  Shredded mozzarella, Parmesan, Romano
DRINKS

Coffee Pot: $12.00
Serves 10. Cups, sweeteners, creamers, and napkins are included

Hot Tea Pot: $12.00
Hot water, cups, napkins and an assortment of 10 flavored tea bags are included

Bottled Fruit Juices: $2.50 each
Orange, Apple, Cranberry, Grape, or Grapefruit

Bottled Water: $2.00 each

Bottled Sparkling Water: $3.00 each

Bottled Tea: $3.00 each

Canned Soda: $2.00 each
Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Diet Dr. Pepper, Canada Dry Ginger Ale

Bottled Iced Coffee: $5.00 each
DESSERT

Cookie Tray: $13.00
Assortment of Chocolate Chip, Sugar, Coconut Pecan, Oatmeal Raisin, and Red Velvet cookies

Lemon Bars: $30.00
Sweet and tangy lemon bars made with egg, flour, sugar, and fresh lemon juice with shortbread crust

Panna Cotta: $3.00 each
Vanilla bean custard topped with strawberry compote

Homemade Bread Pudding (serves 12) $18.00/pan Add nuts $6/pan
Bread, eggs, heavy cream, brown sugar and vanilla baked and topped with a warm bourbon sauce. Chopped nuts may be added for a deeper flavor and crunch.

Layer Cakes: $3.00/piece $36.00/cake
Full cakes serve 12
- Red Velvet
- Carrot
- Devil’s Fudge
## CONFERENCE ROOMS

<table>
<thead>
<tr>
<th>Room Name</th>
<th>Room Size(s-f)</th>
<th>*Occupancy</th>
<th>Price Per Hr.</th>
<th>Cleaning Fee</th>
<th>Set-Up Style</th>
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<tr>
<td>Community Room A (#130A)</td>
<td>2040</td>
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<td>398</td>
<td>$450</td>
<td>$175</td>
<td>Varies per Room</td>
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*Occupancy listed is reduced from our normal occupancy for social distancing practices due to the COVID-19 pandemic. We are taking every precaution to keep our visitors, guests, and staff safe during this crisis.
ROOM SET-UP STYLES

Set-up Styles

Theatre

Classroom

Board

U-Shape

Banquet Rounds

Square
EQUIPMENT

Each room below is equipped with the following:

<table>
<thead>
<tr>
<th>Room Name</th>
<th>Projector</th>
<th>Screen</th>
<th>Microphone</th>
<th>Speakers</th>
<th>Podium</th>
<th>PC</th>
<th>HDMI/VGA Adapter</th>
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Additional equipment is available upon request:

- Wireless Microphones
- Lapel Microphone
- Flip Chart with Easel
- Portable White Board
- Stand-up Speakers
- Microphone Stands
- 6’ Rectangle Tables
- 10’ Round Tables
- Folding Chairs

*All equipment must be requested at the time of reservation*
RENTALS

Linens: $24.00 each
Available in Black, White, and Ivory
Additional colors and styles are available for an additional fee
*Linens for catered food and drinks are complimentary

Stage with Stairs: $80.00 per day/event

Dinnerware and other catering supplies are available, and pricing is on a case-by-case basis. Please contact Rachel Black to plan your meeting or event.

rblack@houstonfoodbank.org
Cell: (346) 213-3612
## SERVICES AND FEES

<table>
<thead>
<tr>
<th>Service Type</th>
<th>Description</th>
<th>Price per Hour or Day</th>
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<tbody>
<tr>
<td>Catering Service Fee</td>
<td>Fee charged for set-up and breakdown of catering equipment and purchased catering items.</td>
<td>20% of pre-tax total of all catering charges</td>
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<tr>
<td>Cleaning Fee</td>
<td>Fee charged for HFB staff cleaning of the conference room or meeting area after an event. Waivers may be signed if client wishes to be responsible for cleaning the room. Room must be inspected and is subject to a fine if not cleaned according to posted procedures.</td>
<td>Varies by conference room size. See Conference Room Rates for details</td>
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<tr>
<td>Cleaning Fine</td>
<td>Fee charged if cleaning fee waiver was signed and conference room has not been cleaned according to posted procedures. This fee may also be applied if excessive cleaning is required to remove stains or repair other damage caused to any HFB property during an event.</td>
<td>$250 per room, per day</td>
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<tr>
<td>After Hours Fee</td>
<td>Fee charged for any event held after normal business hours: Monday-Friday, 6pm-11pm; Saturday, 4pm-11pm.</td>
<td>$75 per hour additional to regular hourly room rate</td>
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<tr>
<td>Overstay Fee</td>
<td>Fee charged for occupying a conference room or meeting area past the end of the time stated on the reservation. (1 hour minimum).</td>
<td>Equal to 1.5 times the regular hourly room rate</td>
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<tr>
<td>Late Fees</td>
<td>Fee charged for any catering order or conference center reservation received outside of the 5-day confirmation policy.</td>
<td>20% of the pre-tax total of all catering and/or conference center charges</td>
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<tr>
<td>Bar Service</td>
<td>Client provided alcohol can be served if it is brought to HFB at least 24 hours prior to the start of the event. One TABC-certified server will provide service for up to 100 guests for 1 hour. Groups greater than 100 guests will require two or more servers.</td>
<td>$75 per hour</td>
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<tr>
<td>Alcohol Fine</td>
<td>Fine incurred if any currency of any kind is exchanged for alcoholic beverages or if any unauthorized alcohol is brought onto the premises.</td>
<td>$300 plus 20% of the pre-tax total of all catering and conference center charges</td>
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<tr>
<td>Tulip Insurance Policy</td>
<td>Fee charged for Liability Insurance if proof of company liability insurance of at least $1,000,000 cannot be provided by the client.</td>
<td>$160 per room, per day</td>
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