



THE WHITEHALL

# 2026 Event Menus

# BREAKFAST

Priced Per Person. Based on 90 Minutes of Continuous Service. Requires a 25-Guest Minimum.  
Includes: Butter, Assorted Jelly, Cream Cheese, Freshly Brewed Lavazza Coffee and TAZO Tea Selection

## — CONTINENTAL BREAKFAST

### Classic Continental \$30

- Old Fashioned Oatmeal (VE|GF) with Assorted Toppings
- Assorted Muffins and Breakfast Breads (V)
- Everything and Plain Bagels (VE)
- Seasonal Sliced Fruit (VE|DF|GF)
- Assorted Fruit Juices to Include: Orange, Cranberry and Apple

### Deluxe Continental \$34

Old Fashioned Oatmeal (VE|GF) with Assorted Toppings

**OR**

Assorted Cereals with Lowfat and Almond Milk

Daily Selection of

- Assorted Muffins and Breakfast Breads (V)
- Everything and Plain Bagels (VE)
- Seasonal Sliced Fruit (VE|DF|GF)
- Assorted Fruit Juices to Include: Orange, Cranberry and Apple

#### Selection of One Breakfast Handheld: (+\$7 for each add'l selection)

- **Breakfast Quesadilla:** Scrambled Eggs with Pico | Bacon | Cheese | Homemade Salsa
- **English Muffin Sandwich:** Scrambled Egg | Country Ham | American Cheese
- **Biscuit Sandwich:** Scrambled Egg | Turkey Sausage | American Cheese
- **Bacon Breakfast Taco:** Scrambled Egg | Bacon | Shredded Cheddar | Homemade Salsa
- **Potato Breakfast Taco (V):** Scrambled Egg | Potato | Shredded Cheddar | Homemade Salsa

### Stay Fit \$32

- Steel Cut Oatmeal (VE|GF) with Assorted Toppings
- Low Fat Vanilla Yogurt and House-made Granola Parfaits (V)
- Seasonal Sliced Fruit (VE|DF|GF)
- Assorted Fruit Juices to Include: Orange, Cranberry and Apple

#### Selection of Two Stay Fit Items: (+\$5 for each additional selection)

- Chilled Hard-Boiled Eggs (GF)
- Assorted Cereals with Low Fat and Almond Milk (V)
- Assorted Breakfast Protein Bars

## — BREAKFAST BUFFET

### Breakfast Buffet by Design \$46

- Assorted Muffins and Breakfast Breads (V)
- Everything and Plain Bagels (VE)
- Seasonal Sliced Fruit (VE|DF|GF)
- Assorted Fruit Juices to Include: Orange, Cranberry and Apple

#### Selection of One Style of Eggs: (+\$8 for each additional selection)

- Scrambled Eggs (V|GF)
- Scrambled Eggs Aux Fine Herbs (V|GF)
- Scrambled Eggs Au Fromage
- Egg White Scramble with Spinach and Mushrooms (V|GF)
- Eggs Benedict

#### Selection of Two Breakfast Meats: (+\$8 for each additional selection)

- Smoked Bacon (GF)
- Pork Sausage (GF)
- Turkey Sausage (GF)
- Country Ham (GF)

#### Selection of One Side: (+\$6 per person for each additional selection)

- Breakfast Potatoes with Peppers and Onions
- Stone-Ground Cheddar and Green Onion Grits
- Buttermilk Biscuits and Gravy

#### Add-Ons: (+\$8 to add each selection)

Includes Butter and Syrup

- Buttermilk Pancakes
- Texas Challah French Toast
- Belgian Waffles
- Steel Cut Oatmeal with Assorted Toppings
- Biscuits with Sausage Gravy

# BREAKFAST cont.

## BREAKFAST ENHANCEMENTS

Must be Purchased in Conjunction with a Continental or Breakfast Buffet  
Priced Per Person, Based on 90 Minutes of Continuous Service  
Requires a 25-Guest Minimum

### Avocado Toast Station \$18

Assorted Sliced Bread (V)  
Avocado Mash (VE)  
Heirloom Tomatoes (VE)  
Roasted Chickpeas (VE)  
Arugula (VE)  
Feta Cheese Crumbles  
Extra Virgin Olive Oil  
Balsamic Reduction  
Fresh Ground Black Pepper and Sea Salt Flakes

### Yogurt Parfait Station \$15

Vanilla & Plain Greek Yogurt (V|GF)  
Homemade Granola (V)  
Seasonal Berries (VE|DF|GF)  
Dried Fruits and Nuts (VE|DF|GF)  
Flax Seed (VE|DF|GF)  
Local Honey

### Biscuit Bar \$20

Buttermilk Biscuits (V)  
Country Cream Gravy (V)  
Ground Breakfast Sausage  
Crispy Chicken Bites  
Cheddar Cheese  
Pickled Jalapenos  
Assorted Bottled Hot Sauce  
Butter and Assorted Jams

## PLATED BREAKFAST

Selection of One Plated Option  
Priced Per Person, Requires a 25-Guest Minimum  
Includes: Freshly Brewed Lavazza Coffee and TAZO Tea Selection

### Blue Plate Special \$28

Assorted Breakfast Muffins and Breads (Served Family Style)  
Seasonal Fruit Cup  
Scrambled Eggs  
Smoked Bacon  
Pork Sausage Links  
Breakfast Potatoes

### Fajita Steak and Eggs \$32

Assorted Pan Dulce (Served Family Style)  
Seasonal Fruit Cup  
Grilled Skirt Steak with Peppers and Onions  
Scrambled Eggs  
Breakfast Potatoes  
Homemade Flour Tortillas  
Homemade Salsa



# AM & PM BREAKS

Priced Per Person, Based on 30 Minutes of Continuous Service. Requires a 25-Guest Minimum

## Yogurt Parfait Station \$18

Vanilla & Plain Greek Yogurt (V|GF)  
Homemade Granola (V)  
Seasonal Berries (VE|DF|GF)  
Dried Fruits and Nuts (VE|DF|GF)  
Flax Seed (VE|DF|GF)  
Local Honey  
Freshly Brewed Lavazza Coffee & TAZO Tea Selection

## Build Your Own Trail Mix \$20

Dried Fruits: Cherries, Cranberries, and Raisins  
Nuts: Almonds, Texas Pecans, Peanuts  
Granola  
Mini Chocolate Chips and M&M's  
Still & Sparkling Bottled Water

## Deluxe Fromage \$20

Brie, Apricot Stilton, and Cheddar Cheeses with Assorted Crackers  
Dried Fruit and Nut Display (V)  
Fruit Infused Water:  
Cucumber + Lime + Strawberry + Mint | Orange + Blueberry + Basil

## Food for Thought \$26

Energy Truffles Made with Medjool Dates, Walnuts, Coconut, and Dark Chocolate (V)  
Crisp Apple Slices served with Caramel Sauce (V|GF)  
Roasted Chickpeas tossed with Savory Spices (VE)  
Olive Oil and Sea Salt Popcorn (VE|GF)  
Hydrating Coconut Water

## Mediterranean \$22

Assorted Hummus to Include Traditional, Jalapeno and Roasted Pepper (VE)  
Sliced Pita Bread  
Vegetable Display Garnished with Kalamata Olives and Feta Cheese (V)  
Lemon + Mint Infused Water

## Sweet & Salty \$24

Fresh Baked Cookies: Chocolate Chip, Sugar, and Oatmeal Raisin  
Assorted Popcorn Bowls: Butter, Cheddar and Caramel  
Pretzels  
Assorted Soft Drinks

## Farmer's Market \$24

Sliced Apples with Caramel Sauce (V|GF)  
Vegetable Crudit  with Homemade Ranch (V)  
Assorted Snack Bars  
Southern Style Sweet Iced Tea and Lemonade

## DIY Nacho Bar \$28

Housemade Tortilla Chips (GF)  
Chili Con Queso (GF)  
Ground Beef Picadillo  
Housemade Salsa (VE)  
Shredded Lettuce (VE)  
Pico De Gallo (VE)  
Pickled Jalapenos (VE)  
Assorted Soft Drinks



# A LA CARTE SELECTION

## Beverages

Freshly Brewed Lavazza Coffee: \$84 per gallon  
TAZO Herbal Tea Selection: \$78 per gallon  
Bottled Still & Sparkling Water: \$5 each  
Fruit Infused Water: \$48 per gallon

Lime + Strawberry + Mint  
Orange + Blueberry + Basil

Iced Tea, Fruit Punch or Lemonade: \$54 per gallon  
Bottled Juice: Orange, Apple, or Cranberry Juice: \$6 each  
Assorted Soft Drinks (Coca-Cola Products): \$4 each  
Bottled Texas Teas: \$6 each  
Assorted Energy Drinks \$6 each

## Assorted Baked Goods

Marble Sliced Sweet Breads (V):  
Lemon Poppy Seed, Banana or Chocolate \$56 per dozen  
Blueberry Scones (V): \$48 per dozen  
Assorted Muffins (V): \$48 per dozen  
Assorted Croissants (V): Butter, Almond or Chocolate: \$54 per dozen  
Plain or Everything Bagels (VE) with Cream Cheese: \$54 per dozen

## Breakfast Handhelds

Breakfast Bacon Quesadilla: \$96 per dozen  
English Muffin Ham Sandwich: \$96 per dozen  
Turkey Sausage Biscuit Sandwich: \$96 per dozen  
Bacon Breakfast Taco: \$84 per dozen  
Potato Breakfast Taco (V): \$84 per dozen

## Fruits & Bars

Whole Fresh Fruit (VE|GF|DF): \$6 each  
Seasonal Sliced Fruit (VE|GF|DF): \$8 per person  
Yogurt & Granola Parfait (V): \$6 each  
Granola Bars & Energy Bars: \$6 each

## Afternoon Treats

Assorted Candy Bars: \$4 each  
Assorted Freshly Baked Cookies: \$48 per dozen  
Chili Con Queso with Tortilla Chips (GF): \$15 per person  
Vegetable Crudit  with Classic Hummus (VE|GF|DF): \$10 per person  
Assorted Cheese Display with Crackers & Bread: \$14 per person  
Potato Chips & Onion Dip: \$12 per person  
Tortilla Chips & Spinach Dip: \$15 per person  
Warm Pretzel Bites with Spicy Mustard & Beer Cheese Dip: \$12 per person

## Beverage Service

Full Day Service (8 Hours) \$32 per person  
Half Day Service (4 Hours) \$24 per person  
Includes: Assorted Soft Drinks, Bottled Water, Lavazza Coffee and TAZO Tea



# PLATED LUNCH

## PLATED LUNCH

Selection of One Plated Option

Priced Per Person, Requires a 25-Guest Minimum

Includes: Warm Rolls and Butter, Iced Tea, and Freshly Brewed Lavazza Coffee

### First Course

Please Select One:

- White Bean and Vegetable Soup (VE)
- Creamy Tomato Basil Soup (V)
- Broccoli Cheese Soup (V)
- Garden Salad: Salad Greens with Grape Tomatoes, Cucumbers, Red Onions, Ranch and Balsamic Vinaigrette
- Caesar Salad: Romaine, Parmesan Cheese and Housemade Croutons with Creamy Caesar Dressing
- Spring Mix Salad: Mix Salad Greens, Candied Nuts, Dried Cranberries, Gorgonzola Cheese and House Vinaigrette

### Main Course

Served with Chef's Choice of Starch and Seasonal Vegetable

Please Select One:

- Cilantro Pesto Grilled Chicken topped with Pico de Gallo \$42
- Chicken Piccata with Lemon Caper Sauce \$42
- Chicken Roulade of Fontina Cheese and Ham with Artichoke Cream Sauce \$44
- Carne Asada topped with Roasted Tomatoes, Peppers, Onions and Melted Cheese \$47
- Seafood Stuffed Tilapia topped with Chipotle Cream Sauce \$47
- Seared Salmon with Key Lime Butter \$47
- Vegetable Gratin of Roasted Zucchini, Squash, Red Bell Pepper and Eggplant (V) \$36

### Dessert Course

Please Select One:

- Chocolate Cake
- Key Lime Pie
- NY Cheesecake
- Texas Pecan Pie
- Italian Cream Cake

## WORKING LUNCH

Selection of One Plated Option

Priced Per Person

Includes: Chef's Selection of Dessert, Iced Tea, and Freshly Brewed Lavazza Coffee

### Please Select One:

**Sesame Salmon Salad (GF) \$36**

Kale, Cabbage, Carrots, Cilantro  
with Ginger Dressing

**Lean Grilled Chicken Salad (GF) \$36**

Diced Apples, Brie Cheese, Walnuts  
with Raspberry Vinaigrette

**Vegan Cobb Salad (VE|GF|DF) \$36**

Cucumbers, Tomatoes, Avocado, Garbanzo Beans, Sunflower Seeds  
with House Vinaigrette

**Roasted Turkey Sandwich \$36**

Housemade Red Onion Jam, Brie Cheese, Lettuce on Wheat Bread  
with Housemade Potato Chips

**Mediterranean Flatbread (V) \$36**

Marinated Tomatoes, Artichokes, Feta, Black Olives, Arugula and Hummus  
with Pasta Salad

**Classic Deli Sandwich \$36**

Roast Beef, Ham, Turkey, Swiss, Cheddar on Hoagie Roll  
with Housemade Potato Chips

# MENU OF THE DAY

Priced Per Person, Based on 90 Minutes of Continuous Service. Requires a 25-Guest Minimum.  
Includes: Iced Tea and Freshly Brewed Lavazza Coffee

Price for designated day is \$63/per person. If you would like to select a menu from a different day, the price will be \$68/per person.



## Monday: Mexi-South

**Soup:** Roasted Poblano Soup (V) with Crispy Tortilla Strips

**Salad:** Mixed Greens topped with Black Bean and Corn Relish, Crispy Tortilla Strips and Chipotle Ranch

### Entrée

- Beef Fajitas with Grilled Onions, Homemade Flour Tortillas
- Grilled Chicken Sonora
- Classic Cheese Enchiladas with Red Gravy (V)

### Served with

- Guacamole, Sour Cream and Pico (V)
- Spanish Rice (V)
- Refried Beans (V)

### Desserts

- Cinnamon Churros
- Dulce De Leche Cheesecake



## Tuesday: Mediterranean

**Soup:** Asparagus and Lemon Grass Soup (VE)

**Salad:** Traditional Greek Salad of Romaine Lettuce, Plum Tomatoes, English Cucumber, Red Onion, Bell Pepper, Kalamata Olives, Feta Cheese, and Oregano Dressing

### Entrée

- Lemon Chicken with Artichoke and Capers Wine Sauce
- Moussaka - Layers of Eggplant and Ground Beef with Béchamel Sauce
- Baked Salmon with Bell Peppers, Olives and Jalapenos

### Served with

- Greek Rice Pilaf with Spinach (VE)
- Braised Green Beans (V)
- Cheesecake with Pistachio
- Chocolate Cake

## Wednesday: Little Italy

**Soup:** Creamy Tomato Basil (V)

**Salad:** Leafy Greens, Tomatoes, Black Olives, Red Onion, Pepperoncini, Croutons, Parmesan Cheese, and Balsamic Vinaigrette

### Entrée

- Chicken Francesca with Mushrooms, Artichokes, Fettucine Pasta
- Traditional Beef Lasagna
- Spinach Manicotti (V)

### Served with

- Broccoli
- Focaccia Bread

### Desserts

- Tiramisu
- Italian Cream Cake

## Thursday: Pacific Rim

**Soup:** Hot and Sour Soup

**Salad:** Garden Salad with Carrots, Cucumbers, Edamame and Sesame Ginger Dressing

### Entrée

- Beef and Broccoli
- Teriyaki Chicken
- Honey Ginger Glazed Salmon

### Served with

- Vegetable Fried Rice (V)
- Crispy Vegetable Spring Rolls (VG)

### Desserts

- Almond Tart
- Key Lime Pie

# MENU OF THE DAY<sub>cont.</sub>

Priced Per Person, Based on 90 Minutes of Continuous Service. Requires a 25-Guest Minimum.  
Includes: Iced Tea and Freshly Brewed Lavazza Coffee

Price for designated day is \$63/per person. If you would like to select a menu from a different day, the price will be \$68/per person.

## Friday: Texas Round-Up

**Soup:** Loaded Baked Potato Soup

**Salad:** Garden Salad with Tomatoes, Cucumbers, Croutons and Assorted Dressings

### Entrée

- Fried Chicken
- Slow Smoked Beef Brisket with Black Pepper Barbeque Sauce
- Barbeque Glazed Mahi

### Served with

- Southern Macaroni and Cheese
- Fresh Green Beans (V)
- Pickled Jalapenos
- Warm Rolls and Butter
- Texas Pecan Pie
- Peach Cobbler

## Saturday: Edgar's Buffet

**Soup:** Chicken Tlalpeno Soup

**Salad:** Garden Salad with Cucumbers, Tomatoes, Red Onion, Shredded Cheddar and Croutons with Ranch Dressing

### Entrée

- Southern Fried Chicken Breast Stuffed with Pimento Mac & Cheese
- Beef Carne Asada (GF) with Poblano Peppers, Grilled Onions and Monterey Jack Cheese
- Seafood Stuffed Tilapia with Chipotle Cream

### Served with

- Creamed Corn (V)
- Roasted Brussels Sprouts (VE)
- Jalapeno Cornbread (V|GF)

### Desserts

- Texas Pecan Pie
- Peach Cobbler

## Sunday: Market Bistro

**Soup:** Vegetable and White Bean Soup (VE|GF)

### Sandwich Display

- Turkey and Brie on Pretzel Roll
- Caesar Pita filled with Grilled Chicken and Classic Caesar Salad
- Grilled Veggie Sandwich with Zucchini, Yellow Squash, Red Pepper, Mushroom and Pesto Spread (V)
- Turkey Wrap with Swiss, Lettuce, Tomato and Chipotle Mayonnaise on Sun-Dried Tomato Tortilla

### Served with

- Macaroni Pasta Salad with Celery, Carrots, Corn and Peas (V)
- Homemade Potato Chips (V)
- Chef's Selection of Assorted Desserts

# MEETING PACKAGES

Meeting Packages Include All Day Beverage Service: Assorted Soft Drinks, Bottled Water, TAZO Tea Selection and Lavazza Coffee  
Priced Per Person, requires a 25-Guest Minimum.

## — BAYOU PACKAGE - \$110

### Continental Breakfast

Includes Butter, Assorted Jelly, and Cream Cheese

- Old Fashioned Oatmeal (VE|GF) with Assorted Toppings
- Assorted Muffins and Breakfast Breads (V)
- Everything and Plain Bagels (VG)
- Seasonal Sliced Fruit (VE|DF|GF)
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

### Working Lunch

Please Select One; Includes Dessert of the Day

#### Sesame Salmon Salad

Kale | Cabbage | Carrots | Cilantro | Wasabi Soy Vinaigrette

#### Southern Salad Trio

Tuna Salad | Chicken Salad | Macaroni Pasta Salad  
served with Assorted Crackers

#### Southwest Grilled Chicken Salad

Black Bean & Corn Relish | Avocado | Crispy Tortilla Strips |  
Chipotle Ranch Dressing

#### Garden Cobb Salad (VE|GF|DF)

Cucumbers | Tomatoes | Avocado | Garbanzo Beans | Red Bell  
Peppers | Sunflower Seeds | House Vinaigrette

#### Roasted Turkey Sandwich

Served with Housemade Potato Chips | Housemade Red Onion Jam |  
Brie Cheese | Lettuce | Wheat Bread

#### Mediterranean Pita (V)

Served with Housemade Potato Chips | Marinated Tomatoes |  
Artichokes | Feta | Black Olives | Arugula | Hummus

#### Classic Deli Sandwich

Served with Housemade Potato Chips | Roast Beef | Ham |  
Turkey | Swiss | Cheddar | Hoagie Roll

### Afternoon Break

Please Select Three:

- Assorted Cookies
- Fudge Brownies
- Seasoned Popcorn (GF)
- Granola Bars
- Sliced Seasonal Fruit (VE|GF|DF)
- Crisp Apple Slices served with Caramel Sauce (V|GF)
- Cheese Display with Assorted Crackers
- Vegetable Crudit  with Hummus (VE|GF|DF)
- Trail Mix
- Seasonal Whole Fruits

### Add Morning Break to Packages: +\$15 to package price

Please Select Three:

- Seasonal Whole Fruits (VE|GF|DF)
- Individual Yogurts
- Granola Bars
- Assorted Bakery Breads (V)
- Blueberry Scones (V)
- Assorted Muffins (V)
- Assorted Croissants (V)



# MEETING PACKAGES<sub>cont.</sub>

## — BRAZOS PACKAGE - \$128

### Deluxe Continental Breakfast

Includes Butter, Assorted Jelly, and Cream Cheese

- Old Fashioned Oatmeal (VE|GF) with Assorted Toppings
- Assorted Muffins and Breakfast Breads (V)
- Everything and Plain Bagels (VG)
- Seasonal Sliced Fruit (VE|DF|GF)
- Assorted Fruit Juices to include: Orange, Cranberry and Apple

### Selection of One Breakfast Handheld: (+\$7 for each add'l selection)

- **Breakfast Quesadilla:** Scrambled Eggs with Pico | Bacon | Cheese | Homemade Salsa
- **English Muffin Sandwich:** Scrambled Egg | Country Ham | American Cheese
- **Biscuit Sandwich:** Scrambled Egg | Turkey Sausage | American Cheese
- **Breakfast Taco (V):** Scrambled Egg | Potato | Shredded Cheddar | Homemade Salsa

### Menu of the Day Lunch Buffet

- Monday: Mexi-South
- Tuesday: Mediterranean
- Wednesday: Little Italy
- Thursday: Pacific Rim
- Friday: Texas Round-Up
- Saturday: Edgar's Buffet
- Sunday: Market Bistro

### Afternoon Break

Please Select Three:

- Assorted Cookies
- Fudge Brownies
- Seasoned Popcorn (GF)
- Granola Bars
- Sliced Seasonal Fruit (VE|GF|DF)
- Crisp Apple Slices served with Caramel Sauce (V|GF)
- Cheese Display with Assorted Crackers
- Vegetable Crudit  with Hummus (VE|GF|DF)
- Trail Mix
- Seasonal Whole Fruits

## — TEXAS PACKAGE - \$138

### Breakfast Buffet

Includes butter, Assorted Jelly, and Cream Cheese

- Old Fashioned Oatmeal (VE|GF) with Assorted Toppings
- Assorted Muffins and Breakfast Breads (V)
- Everything and Plain Bagels (VG)
- Seasonal Sliced Fruit (VE|DF|GF)
- Farm Fresh Scrambled Eggs (GF)
- Applewood Smoked Bacon and Turkey Sausage (GF)
- Breakfast Potatoes with Peppers and Onions (V)
- Assorted Fruit Juices to Include: Orange, Cranberry and Apple

### Menu of the Day Lunch Buffet

- Monday: Mexi-South
- Tuesday: Mediterranean
- Wednesday: Little Italy
- Thursday: Pacific Rim
- Friday: Texas Round-Up
- Saturday: Edgar's Buffet
- Sunday: Market Bistro

### Afternoon Break

Please Select Three:

- Assorted Cookies
- Fudge Brownies
- Seasoned Popcorn (GF)
- Granola Bars
- Sliced Seasonal Fruit (VE|GF|DF)
- Crisp Apple Slices served with Caramel Sauce (V|GF)
- Cheese Display with Assorted Crackers
- Vegetable Crudit  with Hummus (VE|GF|DF)
- Trail Mix
- Seasonal Whole Fruit

### Add Morning Break to Packages: +\$15 to package price

Please Select Three:

- Seasonal Whole Fruits (VE|GF|DF)
- Individual Yogurts
- Granola Bars
- Assorted Bakery Breads (V)
- Blueberry Scones (V)
- Assorted Muffins (V)
- Assorted Croissants (V)

# PLATED DINNER

Priced Per Person, Selection of One Plated Option

Includes: Warm Rolls and Butter, Freshly Brewed Lavazza Coffee, and TAZO Tea Selection

## Choice of Salad

Please Select One:

- Texas Wedge Salad with Baby Romaine, Anejo Cheese, Roasted Corn, Candied Pecans, and Bacon with Sweet Vidalia Onion Dressing
- Boston Bibb Lettuce with Heirloom Tomatoes and Gouda Cheese with Cilantro Dressing



## Entrée Selection

Please Select One:

### Airline Chicken \$62

With Tarragon Cream Sauce, Whipped Potatoes and Seasonal Vegetables

### Roulade of Chicken Breast \$68

Roasted Chicken Filled with Tomato and Fresh Mozzarella with Lemon Basil Sauce, Broccolini and Mushroom Risotto

### Snapper Vera Cruz \$80

Topped with Olives, Capers and Tomatoes with Seasonal Grilled Vegetables and Spanish Rice

### Honey Ginger Glazed Salmon \$75

Basmati Rice and Vegetable Medley

### Hawaiian Ribeye \$95

Roasted Potatoes and Asparagus

### Beef Tenderloin \$95

With Pomegranate Sauce, Garlic Scallion Whipped Potatoes and Baby Vegetables

## Duet Entrées

### Tequila Grilled Chicken with Chipotle Shrimp \$80

Over Jalapeno Cheese Grits and Asparagus

### Beef Tenderloin and Grilled Prawns \$110

Chanterelle Mushroom Sauce; Served with Baby Vegetables and Garlic Whipped Potatoes

## Dessert Selection

Please Select One:

- Almond Tart
- Apple Tart
- Key Lime Pie
- Chocolate Cake
- Salted Caramel Cheesecake

# DINNER BUFFETS

Priced Per Person; Based on 90 Minutes of Continuous Service. Requires a 30-Guest Minimum.  
Includes Iced Tea and Freshly Brewed Lavazza Coffee

## Whitehall '63 \$120

Chilled Shrimp Shooters with Zesty Cocktail Sauce (GF)  
Deviled Eggs Topped with Bread & Butter Pickle (V | GF)

**Soup:** Leek Soup with Shoestring Potatoes and Fried Herbs (V)

**Salad:** Spinach Salad with Eggs, Mushrooms, Red Onions and Warm Bacon Dressing

### Entrées:

- Chicken Coq au Vin  
Mushrooms, Lardons, Pearl Onions and Carrots
- Steak Diane  
Roasted Sirloin with Classic Rich and Creamy Diane Sauce
- Fish a la Meuniere  
Seasonal Fish with Lemon Brown Butter Sauce and Capers

### Served with:

- Butter Whipped Potatoes (V)
- Seasonal Vegetable Medley (VE)
- Parker House Rolls
- Chocolate Black Forest Cake
- Pineapple Upside Down Cake

## Ixtapa \$115

### Salsa Bar:

Assorted Housemade Salsas (VE)  
Chili Con Queso (V)  
Housemade Guacamole  
Tortilla Chips (VE | GF)

**Soup:** Mexican Street Corn Soup (V) with Cotija Cheese and Cilantro

**Salad:** Southwest Caesar Salad with Black Bean and Corn Relish, Croutons,  
Spicy Caesar Dressing

### Entrées:

- Beef & Chicken Fajitas (GF) with Grilled Onions
- Pepita Crusted Snapper with Roasted Red Pepper Sauce
- Grilled Vegetable Fajitas (VE)

### Served with:

- Flour Tortillas
- Guacamole, Sour Cream and Pico de Gallo
- Spanish Rice (VE)
- Refried Beans (VE)
- Tres Leches
- Dulce De Leche Cheesecake

# DINNER BUFFETS cont.

## Rajun Cajun \$85

**Salads:** Cabbage Salad, Cajun Corn and Kale Salad

**Soup:** Chicken & Sausage Gumbo

**Entrée:**

Select Two Entrées: (Add'l Entrées +\$10 per person)

- Grilled Catfish with Crawfish Etouffee
- Blackened Chicken with Mardi Gras Sauce
- Cajun Boudin with Dirty Rice

**Served with:**

- Red Beans & Rice
- Brussels Sprouts
- Sweet Soft Rolls
- Buttermilk Pie
- Croissant Bread Pudding with Bourbon Sauce

## Texas Two-Step \$85

**Salad:** Garden Salad with Tomatoes, Cucumbers, Croutons and Assorted Dressings

**Soup:** Loaded Baked Potato Soup

**Entrée:**

Select Two Entrées: (Add'l Entrée: +\$10 per person)

- Buttermilk Fried Chicken
- Slow Smoked Beef Brisket with Black Pepper Barbeque Sauce
- Smoked Jalapeno Beef Sausage
- Honey Barbeque Mahi

**Served with:**

- Southern Macaroni and Cheese
- Fresh Green Beans (V)
- Pickled Jalapenos
- Warm Rolls and Butter
- Texas Pecan Pie
- Peach Cobbler

## Toscano \$98

Italian Inspired Charcuterie with Imported and Domestic Cheeses and Crackers

**Soup:** Italian Wedding Soup

**Salad:** Classic Caesar Salad with Shaved Asiago Cheese and Focaccia Croutons

**Entrée:**

Select Two Entrées: (Add'l Entrées +\$10 per person)

- Chicken Saltimbocca alla Romana
- Italian Beef and Sausage Meatloaf with Portobello Pomodoro Sauce
- Salmon topped with Onions, Tomatoes, Black Olives, and Garlic
- Grilled Chicken Caprese

**Served with:**

- Grilled Seasonal Vegetables (VE)
- Garlic Spaghetti with Pecorino and Black Pepper (V)
- Garlic Bread
- Tiramisu
- Cheesecake



## HORS D'OEUVRES

Priced per piece with a minimum of 25 pieces per order.

### Cold Hors d'Oeuvres

- Chicken Salad Canapes \$5 per piece
- Shrimp with Chevre & Watermelon (GF) \$6 per piece
- Pimento Cheese Toast (V) \$5 per piece
- Deviled Eggs (V|GF) \$5 per piece
- Heirloom Tomato and Mozzarella Crostini (V) \$5 per piece
- Sundried Figs and Goat Cheese Crostini \$5 per piece
- Smoked Salmon on Fried Plantain with Caper Cream \$7 per piece
- Cheese Antipasto Skewers (V) \$5 per piece
- Jumbo Shrimp (V) \$6 per piece
- Crab Claws (V) MP
- Seared Ahi Tuna with Wasabi on Cucumber \$6 per piece

### Hot Hors d'Oeuvres

- Shrimp Tempura \$6 per piece
- Buffalo Chicken Spring Rolls \$5 per piece
- Vegetable Spring Rolls (V) \$5 per piece
- Chipotle Beef Skewers (GF) \$6 per piece
- Vegetable Empanadas (V) \$5 per piece
- Beef Brisket Empanadas \$6 per piece
- Bacon Wrapped Scallops \$6 per piece
- Petite Beef Wellington \$6 per piece
- Mini Chicken Cordon Bleu \$5 per piece
- Chili Lime Chicken Skewer (GF) \$5 per piece
- Mini Baked Brie \$5 per piece

## DISPLAYS

Pricing is based on 90 minutes of service.

All stations are for a minimum of 25 people.

Pre-Dinner Reception: one to two stations are recommended.

Full Reception: three to five stations are recommended.

A minimum of three stations is required for a full reception event.

- Chilled Jumbo Shrimp with Lemon, Horseradish and Cocktail Sauce \$32 per person
- Charcuterie Display of Cured Meats, Cheeses, and Spreads with Assorted Crackers \$24 per person
- Sliced Seasonal Fruit Display with Yogurt Dipping Sauce \$17 per person
- Vegetable Crudité with Ranch & Bleu Cheese Dipping Sauces \$15 per person
- Antipasto Display of Sliced Pepperoni, Prosciutto, Salami, Mozzarella, Parmesan, Kalamata Olives, Artichoke Hearts, Marinated Mushrooms, Sundried Tomatoes, Pepperoncini, Grilled Bread \$24 per person





## — DISPLAYS

### Grazing Table

Cured Meats, Cheeses, Seasonal Fresh Fruit, Dried Fruit, Nuts, Snack Mix, Spreads, Crackers

\$34 per person

### Enhancements

Mini Baked Brie

\$60 a dozen

Bacon Wrapped Dates

\$60 a dozen

Chicken Salad Canapes

\$60 a dozen

### Crostini

Sundried Fig & Goat Cheese

\$60 a dozen

Heirloom Tomato & Mozzarella

\$60 a dozen

### Tea Sandwiches

Peanut Butter and Jelly

\$36 a dozen

Egg Salad

\$48 a dozen

Pimento Cheese

\$48 a dozen

Smoked Salmon

\$60 a dozen

## RECEPTION STATIONS

Pricing is based on 90 minutes of service.

All stations are for a minimum of 25 people.

Pre-Dinner Reception: one to two stations are recommended.

Full Reception: three to five stations are recommended.

A minimum of three stations is required for a full reception event.

Chef Attendant Fee (if required) \$150

### Carving Stations

Requires Chef Attendant Fee of \$150 per carving

#### Roasted Tenderloin of Beef (serves 20) \$450

Au Jus, Mustard, Creamed Horseradish, Mayonnaise and Silver Dollar Rolls

#### Prime Rib (serves 25) \$500

Au Jus, Creamed Horseradish and Silver Dollar Rolls

#### Top Round of Beef (serves 50) \$450

Au Jus, Creamed Horseradish, Mustard and Silver Dollar Rolls

#### Honey Baked Ham (serves 20) \$450

Pineapple Chutney and Hawaiian Sweet Rolls

#### Roasted Pork Loin (serves 30) \$450

Specialty Mustards and Silver Dollar Rolls

#### Cajun Roasted Turkey (serves 20) \$450

Jalapeno Cranberry Jam and Cornbread Muffins

### Stations

#### Street Taco Station \$32 per person

Beef Fajita with Peppers and Onions, Pulled Chicken Barbacoa, Poblano Rajas with Onions and Mushrooms with Flour and Corn Tortillas, Cilantro, Onions, Cheese and Assorted Salsas  
Add Tortilla Chips & Queso: +\$5

#### Grilled Fish & Shrimp Taco Station \$36 per person

Grilled Mahi Mahi, Fried Shrimp, Cabbage Slaw, Cilantro Aioli, Pico de Gallo, Shredded Cheese, and Mini Corn Tortillas

#### Salad Station \$26 per person

Romaine, Mixed Greens, Grape Tomatoes, Cucumbers, Croutons, Baby Shrimp, Grilled Chicken and Parmesan Cheese. Served with Caesar and Balsamic Dressings

#### Pasta Station \$32 per person

Penne and Tortellini Pastas, Creamy Alfredo and Marinara Sauces. Italian Sausage, Grilled Chicken, Broccoli, Spinach, Mushrooms, and Peppers

#### Mac & Cheese Station \$32 per person

Southern Mac & Cheese with Assorted Toppings: Fried Chicken Bites, Chorizo, Bacon Bits, Fried Onion Straws, Broccoli, Scallions, Jalapenos and Butter Cracker Breadcrumbs

#### Gulf Coast Grit Station \$32 per person

Creamy Grits with Assorted Toppings: Fried Popcorn Shrimp, Jalapeno Beef Sausage, Bacon Bits, Scallions, Cheddar Cheese, Sauteed Mushrooms and Mantequilla

#### Mini Dessert Station \$28 per person

Chef's Selection of Assorted Mini Desserts

#### Ice Cream Sundae Station \$24 per person

Choice of Two Flavors:

Vanilla, Chocolate, Cookies & Cream, Strawberry

Choice of Two Sauces:

Chocolate Fudge, Caramel Sauce, Butterscotch, Raspberry Sauce

Choice of Four Toppings:

Chocolate Shavings, Chopped Peanuts, Pecans, Cookie Crumbles, Reese's Pieces, Sprinkles, Maraschino Cherries

#### Assorted Macarons & Truffles \$20 per person

# BEVERAGE SELECTIONS

Bartender Fee - \$150 per bartender; One Bar per 100 Guests

All Package Bars include Soft Drinks, House Wine, and Selection of Five Beers

## Traditional Brands

<b>Vodka:</b>	Tito's
<b>Gin:</b>	Tanqueray
<b>Rum:</b>	Bacardi Superior
<b>Bourbon:</b>	Jack Daniel's
<b>Tequila:</b>	El Jimador Blanco
<b>Scotch:</b>	Dewar's White Label
<b>Cordials:</b>	Bailey's
	Amaretto Disaronno
	Grand Marnier

## Deluxe Brands

<b>Vodka:</b>	Grey Goose
<b>Gin:</b>	Hendricks
<b>Rum:</b>	Captain Morgan Spiced, Bacardi Superior
<b>Bourbon:</b>	Maker's Mark
<b>Whiskey:</b>	Crown Royal
<b>Tequila:</b>	Patron
<b>Scotch:</b>	Johnny Walker Black
<b>Cordials:</b>	Bailey's
	Amaretto Disaronno
	Grand Marnier

**Wine:** Sycamore Lane – Chardonnay, Pinot Grigio, Merlot and Cabernet

**House Champagne:** Florinda Cava Brut

**Beer:** Selection of Five

<b>DOMESTIC:</b>	<b>CRAFT:</b>	<b>IMPORTED:</b>	<b>NON-ALCOHOLIC:</b>
Bud Light	St. Arnold Art Car IPA	Heineken	Heineken Zero
Coors Light	Karbach Love Street	Corona	
Michelob Ultra		Dos Equis	

## Package Bar | Priced Per Person

### First Hour

- Deluxe Brands \$36
- Traditional Brands \$30

### Each Additional Hour

- Deluxe Brands \$14
- Traditional Brands \$12

## Beer, Wine, Soda Bar | Priced Per Person

- First Hour \$20
- Additional Hour \$10

## Hosted Bar | Priced Per Drink

- Traditional Brands \$12
- Deluxe Brands \$16
- Cordials \$12
- Domestic Beer \$7
- Imported/Craft Beer \$8
- Wine by the Glass \$10
- Soft Drinks \$5
- Bottled Waters \$5

## Cash Bar | Priced Per Drink

- Traditional Brands \$13
- Deluxe Brands \$17
- Cordials \$13
- Domestic Beer \$8
- Imported/Craft Beer \$9
- Wine by the Glass \$11
- Soft Drinks \$5
- Bottled Waters \$5



# BANQUET & CATERING GUIDELINES



## General Information

All food and beverage items must be purchased exclusively by The Whitehall Houston and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. The Whitehall Houston prohibits the removal of food and beverage from our premises or functions.

The Whitehall Houston is the only licensed authority to serve and sell alcoholic beverages on premises. We reserve the right to end service to any guest if necessary and have the right to ID any individual. We do suggest having one bar per 100 guests. Outside alcoholic beverages are not permitted on hotel property.

The hotel will require appropriate ID for anyone who appears to be under the age of 21. Texas Liquor Law requires all alcoholic service to end at 1:00am.

Any requests for additional food and beverage items made during the event, must be accompanied by signed documentation confirming the order. Payment for any such additional items must be received in full at the time the request is made. No additional food or beverage items will be provided without the completion of this process.

## Meeting and Event Arrangements

The Whitehall Houston provides linen for all functions. Should you wish to order specialty linens, please ask your Catering/Conference Service Manager for a list of linen options and pricing. Your Catering/Conference Service Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme decor packages to complement your event.

## Food and Beverage Policies

Menu selections and set-up arrangements are due to your Conference Planner/Catering Manager at least 30 days prior to the scheduled event. A Banquet Event Order will be completed once all details are received. A signature is required on each Banquet Event Order prior to your event.

Your guaranteed guest count is due by 12:00pm (Noon), Five (5) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the guarantee is not confirmed five business days in advance, the expected count will be used as the final guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. If the attending number of your guests exceeds your guaranteed count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary. The Whitehall Houston will prepare four percent (4%) above your food guarantee for functions up to 250 guests and three percent (3%) for functions over 250 guests.

The Whitehall Houston is not responsible for any meals exceeding the three-four percent (3%/4%) overage; however, we will accommodate such occurrences to the best of our ability.

The Whitehall Houston culinary reserves the right to change menu items as necessary to accommodate the additional number of guests.

Room assignments are made by the hotel staff to accommodate the expected attendance. The Hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

## Decorations and Exhibits

All decorations, exhibit layouts, and electrical requirements must meet the approval of the City and County Fire Department and The Whitehall Houston. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations. Labor fees may apply. Confetti, glitter, and confetti cannons are not allowed.

## Shipping and Receiving

Special arrangements must be made for receiving any equipment, goods, displays or other materials, which will be sent, delivered, or brought into The Whitehall Houston. Failure to plan may result in deliveries being refused or materials being unavailable when required. The Whitehall Houston receiving entrance is open from 8:30 a.m. - 5:00 p.m. Monday through Friday. Deliveries may be accepted by any of The Whitehall Houston staff during these hours. If delivery times are needed outside of these times or on Saturday or Sunday, please advise that the shipment will be delivered to the Front Desk. We reserve the right to refuse to accept packages that appear damaged and assume no liability for the condition of the contents of any package. Handling fees apply.

## Pricing and Finalization Policy

Menu prices may be confirmed 90 days prior to the event. Final menu selections must be submitted to the catering office 4 weeks prior to event date. Due to today's cost of goods, steep pricing fluctuations, and supply-chain disruption, the Hotel reserves the right to make menu items substitutions and adjust pricing in response to those challenges. Hotel will communicate those changes to Group as they arise.

# BANQUET & CATERING GUIDELINES cont.



## Buffet Stations

Food preparation for banquet buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our Banquet Menus. The time limit for buffets and receptions is within the Banquet Menus.

Food can be refreshed for extensions on this time limit at a cost per person.

## Outdoor Functions

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance for precipitation
- Temperatures are below 65 degrees or above 85-degree heat index.
- Wind gusts are more than 15mph.
- Lightning

A decision will be made by 8:00pm the evening prior for breakfast, by 8:00am the day of the event for lunch, and by 1:00pm for evening functions. The hotel reserves the right to make the final decision on event location.

A \$250 set-up fee will apply to all outdoor events.

## Service Charges

- All prices are subject to 25% Service Charge & current 8.25% State Tax. Meeting Room Rental fees are charged an additional 6% Occupancy Tax. Service Charge is not fully distributed to servers, bussers and/or bartenders assigned to the Event. Service Charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the Event.
- An additional \$3.00 per person shall be added to any continental breakfast that requires seating and/or table service.
- A bartender fee will be applied to any consumption or cash bar if the sales per bartender does not exceed \$500.00.
- If additional servers and staff members are required for an event, a \$45.00 per hour, per server or staff member will apply.
- If there is a room set-up change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge starts at \$250.00; for ballroom sections the charge starts at \$500.00 per section.

## Menus

Our Executive Chef, Silvia Covarrubias loves the opportunity to create a customized menu to fit your event and/or dietary preferences. Pricing of the Custom Menu will vary and will be confirmed up to 30 days prior to your function. Outside Catering is not permitted.

## Meal Service

- Breaks are based on a thirty (30) minute serve time.
- Buffets (breakfast, lunch, reception, and dinner) are served for one and a half hours.
- Buffets have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25), there will be an additional fee of \$275.00

## Additional Charges

- Carvers, Made to Order, Station Attendants or Butler-Style Servers: \$150.00 each per two (2) hour shift, 1 server per hundred (100) guests.
- Each additional hour at \$100.00 per hour.
- Bartenders: \$150.00 per bartender per hundred (100) guests, four (4) hour shift

## Mixologist

Our staff mixologists are available to create signature cocktails or mocktails for any occasion.

## Parking

Event Valet Parking for your guest is \$20 inclusive of tax. The charge is per car for unlimited ingress/egress. Self-Parking is available throughout the downtown area.

## Lost & Found

The hotel is not responsible for any loss or damaged property that is placed, left, or used in any private and or public function space and the Hotel does not maintain insurance covering any such loss or damages.

## Pricing and Billing

Food, Beverage, Room Rental, and Audio Visual prices are subject to a 25% service charge and 8.25% sales tax. Service charge is taxable in the State of Texas. Tax exemption must meet the State of Texas requirements and proof of exemption is required two weeks prior to the day of the event.

Payment must be made in advance unless credit has been established with the Hotel's Finance Department at least four weeks prior to the event. If direct bill is approved, payment in full is required 30 days after the receipt of the final invoice. Cash, check or credit card must be used as payment for functions projecting less than \$3,000 in total revenue. Non-refundable, advance deposits are required to confirm a function on a definite basis, specific requirements will be indicated in your contract. Pricing is guaranteed within 6 months of the function and is subject at anytime to tax increase.