



HOUSTON  
**INSPIRED  
CATERING**

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EXHIBITOR  
**MENU**

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## CAPPUCCINO EXPRESS *In Booth Barista*

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

### 1775.00 PER DAY

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

Additional Cups **5.50 EA**

Additional Flavors **195.00 PER DAY**

( Mocha, Hazelnut & Vanilla )

Alternative/Dairy-Free Milk **100.00 PER DAY**

One-Time Set Up Fee **240.00**

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

*\*Requires attendant.*

#### **Attendant**

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

#### **Delivery / Refresh Fee**

*35.00 per trip*

#### **Menu Items & Pricing**

*Subject to change  
Additional fees may apply*

● Vegetarian ● Vegan ● Avoiding Gluten

## BREAKFAST TACOS & SANDWICHES

*Served for a minimum of 25 guests.*

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

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

## BREAKFAST PASTRIES

*Priced per dozen, minimum of one dozen required.*

Assorted Danishes **60.00 DZ ●**

Assorted Muffins **60.00 DZ ●**

Assorted Breakfast Pastries **60.00 DZ ●**

## FRESH POPCORN *Machine Rental*

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

Popcorn Packs **20.00 EA**

( Paper Bags, Corn Kernels, Butter & Salt )

*\*Each pack serves 10 people.*

Additional Popcorn Salt Flavors  
**50.00 PER DAY**

**Dimensions and electrical requirements provided upon request.**

*\*Requires attendant.*

## BY THE POUND

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

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

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

Fresh Fried Tortilla Chips and Salsa Verde

& Roja **52.50 LB** ●●●

Trail Mix **23.00 LB**

Mini Pretzels **19.00 LB**

Goldfish Crackers **19.00 LB**

Mixed Nuts **29.25 LB** ●●●

## A LA CARTE

Assorted Whole Fruit **48.00 DZ** ●●●

Assorted Granola Bars **48.00 DZ**

King Size Candy Bars **54.00 DZ**

Bagged Chips **48.00 DZ**

Assorted Bags of Snacks **48.00 DZ**

Chef's Selection Assorted Cookies  
**53.25 DZ** ●

Brownies **53.50 DZ** ●

Cupcakes **56.75 DZ** ●

(Chocolate Devil's Food Cake with Vanilla Coffee Porter Frosting, Red Velvet with Margarita Cream Cheese Frosting, Vanilla Bean with Cajeta Caramel Frosting) *\*Choice of one flavor per dozen.*

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

( Seasonal Melons & Berries )

### Attendant

**300.00 per four-hour shift**

**+35.00 each additional hour**

### Delivery / Refresh Fee

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**\* OUR SIGNATURE***Bavarian Pretzels*

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

**Pretzels come with choice of the dips featured below.**

Salted Traditional Bavarian Pretzel -

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

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

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

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

**LOCAL CHEESE DISPLAY**

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

**16.00 PP**

**HUMMUS TRIO**

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

**12.00 PP**

**FRESH CRUDITE SHOOTERS**

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

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

**12.00 PP**

**BITES**

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

**\* Tandoori Chicken Satay** with mango salsa. **8.50 EA** ●

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

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

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

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

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

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

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

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

**Delivery / Refresh Fee**

**35.00 per trip**

**\*Items Served Warm**

*Electricity might be required by client to power heat lamps*

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## CHEF'S BEST *Boxed Lunches*

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

**Box lunches include the choices below.**

*Drinks sold separately.*

**Gourmet Sandwich OR Salad** - Choose one  
**Sides** - Whole Fruit ●●● & Kettle Chips ●  
**Dessert** - Chocolate Chip Cookie ●

## GOURMET SANDWICHES

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

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

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

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

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

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

## GOURMET SALADS

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

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

## ADD A DRINK

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

Bottled Water - 12 oz. (Dasani) **4.00 each**

## DISPLAY TRAYS

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

**Deli Platter** Includes assorted deli meats & cheeses, assorted sliced breads & rolls, potato salad, lettuce, tomatoes, onions, pickles, condiments and assorted cookies. **500.00 EA** (Serves 25)

**Assorted Mini Sandwiches** Served with condiments. Choose from:

**Turkey & Provolone 6.00 EA**

**Ham & Swiss 6.00 EA**

**Roast Beef 6.00 EA**

### Menu Items & Pricing

*Subject to change*

*Additional fees may apply*

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## PREMIUM / IMPORT / LOCAL BEER

Corona Extra  
St. Arnold's Art Car  
Blue Moon Belgian White  
Shiner Bock  
Karch Love Street  
Seasonal Selection

**240.00 PER CASE, PER SELECTION**  
(24 per case)

## DOMESTIC BEER

Bud Light  
Michelob Ultra

**240.00 PER CASE, PER SELECTION**  
(24 per case)

## BEER KEGS

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

## WINE BY THE BOTTLE

Stellenbosch Hills Chenin Blanc  
Cape Boar Cabernet Sauvignon  
Proverb Chardonnay  
Wycliff Brut  
Wycliff Brut Rosé

**56.00 PER BOTTLE**

## COCKTAILS

*Minimum of 50 drinks, billed on consumption after.*

Tito's Vodka  
Tanqueray Gin  
Bacardi Superior  
Hornitos  
Crown Royale  
Jack Daniel's  
Dewars White Label

**11.00 PER DRINK**

## ALCOHOL POLICY & DETAILS

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

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

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

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

**Delivery / Refresh Fee**  
35.00 per trip

**Menu Items & Pricing**  
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## TEXAS BEER WALL *Enhancement*

Bring the taste of Texas to your booth with our rustic draft beer wall. Featuring LED lighting and three Texas beers. A true attention grabber!

**4400.00++**

**Dimensions and electrical requirements provided upon request.**

★ *Introducing Suggested Enhancements - See Sales Manager for pricing.*

### TEXAS BEER PACKAGE

Includes assortment of beer from three Texas breweries.

**1080.00++** Serves 120 people

### TEXAS WINE EXPERIENCE

Includes four varieties of Texas made wines.

★ *Enhance this package by adding a local cheese display, charcuterie display, or chocolate covered strawberries.*

**1500.00++** Serves 100 people

### TEXAS WHISKEY EXPERIENCE

Includes three varieties of Texas made whiskey.

★ *Enhance this package by adding mixed nuts, local cheese display, or jalapeño bacon.*

**900.00++**

### MARGARITA PACKAGE

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

**1000.00++** Serves 100 people

### FROZEN BEVERAGE PACKAGE

Refresh your service with a frozen beverage! Choose from: Classic Margarita, Strawberry Daquiri or Piña Colada.

**1550.00++** Serves 100 people

### MIMOSA PACKAGE

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

★ *Enhance this package by adding chocolate covered strawberries, or assorted macarons.*

**525.00++** Serves 50 people

### CHAMPAGNE TOAST PACKAGE

Premium Prosecco and Disposable Flutes.

★ *Enhance this package by adding chocolate covered strawberries, or assorted macarons.*

**450.00++** Serves 50 people

### BLOODY MARY PACKAGE

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

★ *Enhance this package by adding jalapeño bacon.*

**1000.00++** Serves 100 people

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## OUR SIGNATURE *Fruit Infused Waters*

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

Choose between the flavor combinations below.

- Strawberry Jalapeño
- Cucumber Lemon
- Minted Watermelon

### COFFEE AND TEA

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

Assorted Hot Teas

**75.00 PER GALLON, PER SELECTION**

### ASSORTED SOFT DRINKS (12 OZ. )

Coke, Diet Coke, Sprite, Coke Zero

**96.00 PER CASE, PER SELECTION**

*(24 per case)*

### BOTTLED WATER (12 OZ.)

Dasani

**96.00 PER CASE**

*(24 per case)*

### LOGO BOTTLED WATER BUYOUT FEE

Please contact your Sales Manager for pricing and approval.

**PRICE VARIES**

### KEURIG COFFEE MACHINE RENTAL

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

**125.00 PER DAY**

### ASSORTED COFFEE OR TEA K-CUPS

**4.50 EACH** *(Charged on consumption)*

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

Apple, Orange and Cranberry

**108.00 PER CASE, PER SELECTION**

*(24 per case)*

### UNSWEET ICED TEA

**75.00 PER GALLON**

### LEMONADE

**75.00 PER GALLON**

### WATER COOLER RENTAL

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

**105.00 PER DAY**

### 5 GALLON WATER JUG

**50.00 EACH**

### 16 LB BAG OF ICE

**22.00 EACH**

**Delivery / Refresh Fee**

*35.00 per trip*

**Menu Items & Pricing**

*Subject to change*

*Additional fees may apply*