



## **Catering Excellence**

**Sodexo Services  
At  
Space Center Houston  
1601 NASA Road 1  
Houston, TX 77058**

**281-244-2143 or 281-283-7705**



# Beverages

All menus include freshly brewed coffee, decaffeinated coffee and hot tea. In addition, there are several options you may choose to add to your menu.

## Bars

Sodexo must provide all alcohol beverages. There are no exceptions. Persons under 21 years of age will not be served an alcohol beverage. If consumption appears excessive, the client will be given a courtesy notice. Failure to control the situation will result in immediate cessation of bar service, but all bar guarantees and labor charges will be invoiced. Sodexo reserves the right to refuse bar service to anyone. All bars are staffed with 2 bartenders. Prices include 14% Texas Liquor Tax.

There are 5 options available for your bars.

### Open Bar, Beer, Wine and Soft Drinks

Service is based on an hourly basis, serving unlimited consumption of beer, wine and soft drinks during a specified period.

First Hour	\$7.00 per person
Second Hour	\$6.25 per person
Third Hour	\$5.50 per person
Fourth Hour	\$4.75 per person

### Open Bar, Mixed Beverage, Beer, Wine & Soft Drinks

Service is based on an hourly basis, serving unlimited consumption of mixed beverages, beer, wine and soft drinks during a specified period.

First Hour	\$8.00 per person
Second Hour	\$7.00 per person
Third Hour	\$6.00 per person
Fourth Hour	\$5.00 per person

### Hosted Bar, Beer, Wine and Soft Drinks

Service is based on consumption. The client will be charged on a per drink basis.

Imported beer	\$6.00 per drink
Domestic beer	\$5.25 per drink
House Wine	\$5.25 per drink
Specialty Wine	\$7.00 per drink
Assorted soft drinks	\$2.00 per drink

## Beverages (Cont)

### Hosted Bar, Mixed Beverage, Beer, Wine & Soft Drinks

Service is based on consumption, The client will be charged on a per drink basis.

Premium Liquors and Cordials	\$6.50 per drink
Courvoisier V.S.O.P. Cognac	\$6.50 per drink
Imported beer	\$6.00 per drink
Domestic beer	\$5.25 per drink
House wines	\$5.25 per drink
Specialty wine	\$7.00 per drink
Assorted soft drinks	\$2.00 per drink

### Cash Bar

One bar will be available for every 150 guests. Charges for a cash bar are \$75.00 a bar, plus \$100.00 for cashiers for a total of \$175.00. For bar service beyond four hours there will be a \$50.00 fee applied per hour unless offset by an additional \$150.00 per hour. (Add 8.25% sales tax to bar set up charges.)

Premium Liquors and Cordials	\$6.50 per drink
Courvoisier Cognac	\$6.50 per drink
Imported beer	\$6.00 per drink
Domestic beer	\$5.25 per drink
House wines	\$5.25 per drink
Assorted soft drinks	\$2.00 per drink

### Soft Drinks

Soft drinks added to your menu without bar service can be billed on a consumption basis of \$2.00 for each served

### Specialty Wines

We will be happy to order any wine of your choice and it will be priced upon ordering.

### STARBUCKS!!!

Treat your guests to a wide selection of specialty coffee drinks.

# Breaks

## A M Break

Assorted Freshly Baked Danish, Coffee, Decaffeinated, Hot Tea, Orange Juice and Bottled Water or Add Soft Drinks

## P M Break

Assorted Freshly Baked Cookies, Coffee, Decaffeinated, Hot Tea, Assorted Soft Drinks and Bottled Water

## Healthy Break

Assorted Nutri-Grain Bars, Freshly Sliced Fruit, Oatmeal Cookies, Coffee, Decaffeinated, Hot Tea, Orange Juice, and Bottled Water

## ENHANCE YOUR BREAK

Fresh Seasonal Sliced Fruit

Fresh Whole Fruit

Rice Krispie Treats

Assorted Fruit Yogurts

Freshly Popped Popcorn

Basket of Assorted Candy Bars

Basket of Assorted Pretzels and Chips

Crisp Seasonal Vegetable Crudités  
(Complimented by Constellation Dips)

Bowl of Hard Candy

Dreyer's Ice Cream Sundae Bars

Coffee, Decaffeinated, Bottled Water

# Breakfast

## The Continental

Assorted Fresh Danish, Muffins and Baked Goods  
Chilled Orange Juice  
Fresh Brewed Coffee, Decaffeinated and Hot Tea

## The Breakfast Sandwich (2 per person)

Fluffy Scrambled Eggs  
with American Cheese and Ham  
Served on a Freshly Baked Biscuit  
Chilled Orange Juice  
Fresh Brewed Coffee, Decaffeinated and Hot Tea

## The Hunt Club

Freshly Baked Scones  
English Breakfast Sandwich  
(Eggs Scrambled with Bacon on English Muffin)  
Chilled Orange Juice, Fresh Brewed Coffee, Decaffeinated and Hot Tea

## Southwest Sunrise (2 per person)

A Soft Flour Tortilla filled with Scrambled Eggs, Chorizo Sausage and Monterey Jack Cheese  
Southwestern Style Hash Browns  
Complimented by Salsa & Sour Cream  
Chilled Orange Juice  
Fresh Brewed Coffee, Decaffeinated and Hot Tea

## Country Morning Breakfast

Fluffy Scrambled Eggs  
Hash Browns  
Bacon or Sausage  
Fresh Biscuits with Butter & Jellies  
Chilled Orange Juice  
Fresh Brewed Coffee, Decaffeinated and Hot Tea

## Enhance Your Breakfast

Assorted Cereals with Ice-Cold Milk

Fresh, Seasonal, Sliced Fruit

Assorted Mini-Donuts

Assorted Juices

Assorted Yogurts

# Luncheon - Hot Buffet Menus

(For Groups of 30 or more)

## Little Italy

Garden Salad with Italian  
Vinaigrette  
Baked Lasagna, Italian Sausage  
With Sweet Peppers  
Garlic Cheese Bread  
Amaretto Cheesecake

## Asian Market

Tossed Greens with Sesame  
Vinaigrette  
Stir Fry Chicken and Beef with  
Assorted Asian vegetables  
Fried Rice  
Fortune Cookies

## South of the Border

Southwest Citrus Salad w/ Tequila  
Lime  
Soft Flour Tortillas with Chicken,  
Onions, shredded Monterey  
Cheese  
Black Beans and Rice with Cilantro  
Chips, Salsa and Queso  
And condiments  
Churros

## Tex-Mex

Southwest Citrus Salad  
Santé Fe Chicken Breast  
Black Beans and Rice  
Spanish Corn  
Key Lime Pie

## Down Home

Tossed Salad with House Dressing  
Fried Chicken Breast and Drumsticks  
Macaroni and Cheese  
Mashed Potatoes and Country Gravy  
Vegetable Medley  
Corn Muffins  
Apple Pie ala mode

All Menus include Coffee, Decaffeinated, Hot Tea, Iced Tea and Water  
Assorted Soft drinks also available

# Luncheon- Cold Buffet

## The Deli Board

Soup of the Day  
Vegetable Pasta Salad  
Roasted Turkey, Ham and Roast Beef  
Cheddar, Swiss and Pepper Jack Cheese  
Slice Tomatoes, Lettuce, Pickles  
Assorted freshly Baked Breads and  
Rolls  
Chippers  
Freshly Baked Cookies

## The Sandwich Board

Soup of the Day  
Garden salad with House Dressing  
Choice of Three Premade Sandwiches:  
Turkey, Ham/Cheese, Roast Beef or Roasted Vegetables on Freshly Baked Breads  
Chippers  
Freshly Baked Brownies

## Wrappers Board

Pasta Salad  
Garden Salad with House Dressing  
Southwest Chicken Wrap, Asian Wrap and Veggie Wrap  
Served with Sun Chips  
California Seedless Grapes  
Freshly Baked Cookies

## The Salad Board

Field Greens with Assorted toppings and Choice of 3 dressings  
Vegetable Pasta Salad  
Antipasto Display that includes an assortment of relishes, olives, salami, pepperoni and pickles  
Ambrosia  
Lemon Squares

All Menus include Coffee, Decaffeinated, Hot Tea, Iced Tea and Water

Specialty Desserts also available  
Ask caterer for a selection

# Sample Strolling Buffet Menu

CHOICE OF 5 STATIONS  
minimum of 100 guests

## CAJUN

sauté of chicken, andouille sausage and spicy grilled shrimp tossed with a choice of new orleans style jambalaya or entouffee sauce, dirty rice and red beans, cajun cole slaw, fresh baked corn muffins

## SOUTHERN FARE

lemon garlic catfish, with spicy romoulade sauce, bbq chicken breast, spinach salad with orange sections, red onions, crouton and honey mustard vinaigrette, new potato salad with mustard cream and buttermilk biscuits

## WINDY CITY

italian beef au jus with crusty rolls, sauté of green peppers, vienna hot dogs with mini buns, accompanied by ketchup, spicy mustard, chopped onions, cucumber slices, celery salt, tomatoes  
assorted mini pizza and chippers

## SOUTH OF THE BORDER

marinated chunks of braised chicken breast atop saffron rice with roasted red peppers, tomatoes and green peas, classic black bean and rice casserole, fried plantain chips. seafood salad cuban style, with marinated fish, shrimp and calamari, gold pineapple macerated in dark rum and fresh mint

## CHINATOWN

tender julienne of chicken, beef and vegetables, vegetable fried rice, mini egg rolls with sweet and sour sauce and hot honey mustard, asian noodle salad served with fortune cookies and chopsticks

## LITTLE ITALY

penne pasta and cheese tortellini, fresh tomatoes with italian sausage, alfredo and marinara, italian greens tossed with red wine vinaigrette, vegetable antipasto, shaved parmesan and red pepper flakes warm breadsticks and garlic cheese bread

coffee, tea and water station

# Plated Dinner Menu

## SAMPLE MENU 1

spinach salad with red onions, mushrooms, and smoked bacon  
complimented with honey mustard dressing  
lemon herb grilled chicken breast served with a chardonnay cream sauce  
garlic buttered linguini  
vegetable medley  
amaretto cheesecake  
fresh rolls and sweet butter

## SAMPLE MENU 2

seasonal garden greens, roma tomatoes, red cabbage and julienne carrots  
petite filet of beef with shitake duxelles  
charbroiled breast of chicken with lemon butter  
Mediterranean baby vegetable with sweet peppers and wild mushrooms  
over a bed of herbed couscous  
fresh rolls and sweets butter

## SAMPLE MENU 3

crisp wedge of iceberg lettuce with focaccia croutons, roma tomatoes and  
our creamy house dressing  
beef tenderloin medallions au jus  
grilled gulf shrimp with pernod butter sauce  
wild rice pilaf asparagus bundles  
fresh rolls and sweet butter

**ALL SAMPLE MENU'S INCLUDE OUR SIGNATURE DESSERT**  
a chocolate gemini capsule filled with white chocolate mousse on a  
starlaced plate and drizzled with gran marnier

### **Plated Dinner Salads**

(choose one)

red ripe tomatoes, fresh mozzarella cheese and basil with balsamic vinegar and olive oil

radicchio, argula and belgian endive and teardrop tomatoes with basil vinaigrette

romaine, radicchio and watercress with parmesan, toasted pine nuts and lemon leek vinaigrette

crisp romaine tossed with parmesan garlic croutons and caesar dressing

grilled portobella mushroom and fresh green beans with sweet grape tomatoes, asiago cheese and rice wine vinaigrette

### **Plated Dinner Entrees**

(choose one)

tenderloin of beef with red zinfandel sauce with roasted red potatoes and root vegetables

marinated grilled chicken breast with saffron rice and roasted peppers, with seasonal vegetables

pecan crusted white sea bass with artichoke risotta cake and root vegetables

red wine braised chicken with mushroom ragout, fresh greens beans and red roasted potatoes

chesapeake bay crab cake with garlic potatoes and vegetable medley

### **Desserts**

(choose one)

chocolate gemini capsule filled with white chocolate mousse on a starlaced plate and drizzled with gran marnier

chocolate nougat pie with launching chocolate shuttle  
fresh strawberries and cream

key lime pie

new york cheese cake with your choice of fruit topping  
fresh sliced fruit and berries

**CALL FOR PRICING**

**Passed Hors d'oeuvres**  
**(priced per 100 pieces)**

chicken and pecan bouchees  
spanakopita  
mini crabcakes  
salmon on toast points  
sesame shrimp canapé  
beef satay  
chicken satay  
bacon wrapped white sea scallops  
beef tenderloin paillard  
porkloin paillard  
chicken paillard  
vegetable tumbleweed

**Display Hors d'oeuvres**  
**(priced per person)**

imported and domestic cheese and fruit display complimented with  
constellation dips

an assortment of freshly made canapés

stuffed mushrooms, assorted quiche, coconut chicken strips, beef meatballs  
with demi glace

**ENHANCE ANY MENU WITH A SELECTION FROM OUR CARVERY**

honey roasted turkey breast  
glazed ham  
rosemary crusted porkloin  
tenderloin of beef  
barron of beef

all carved meats are served with the freshest of our specialty breads and  
chef's spreads

**AN EXECUTIVE CHEF IS READILY AVAILABLE AS WELL AS OUR  
PROFESSIONAL CATERING STAFF TO CUSTOM CREATE YOUR  
MENU TO FIT YOUR NEEDS**