



THE TREMONT HOUSE



THE TREMONT HOUSE
STRIVES TO BE ON THE CUTTING EDGE
OF TASTE, PRESENTATION
AND NUTRITION.

Our Culinary Team will create a memorable experience for your catered events.





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BREAKFAST

CONTINENTAL BREAKFAST

All Continental Breakfasts Include: *Fresh Orange Juice, Cranberry Juice, Starbucks® Coffee and Tazo Teas.*



Galveston Continental

Seasonal Fruits and Berries
Fresh Pastries, Freshly Baked Muffins or Buttery Croissants
Marmalades and Jams

Healthy Continental

Seasonal Fruits and Berries
Breakfast Breads with Honey Butter
Muesli Station with Dried Fruits and Nuts
Steel Cut Oatmeal with Honey, Golden Raisins and Brown Sugar
Yogurt Parfaits with Homemade Granola

Grand Continental

Seasonal Fresh Fruit and Berries
Toasted Bagels with a Selection of Cream Cheese
Assorted Cereals
Display of Cured Meats and Cheese with Crusty Fresh Breads
Butter, Marmalades and Jams
Strawberry Banana Yogurt Smoothie
Grand Continental Breakfast Burritos
(Vegetable Egg, Bacon Egg and Cheese, and Sausage Egg and Cheese)

Prices are Per Person. Prices are based upon (1) hour of service and does not include table service. Continental Buffets that require table service will be subject to an additional fee per person.

PLATED BREAKFAST

Plated Breakfasts Include: *Freshly Baked Muffins, Freshly Squeezed Orange Juice Freshly Brewed Starbucks® Coffee, and Tazo Tea.*

Back to Basics

Fresh Cracked Eggs, Applewood Smoked Bacon, Link Sausage, Yukon Gold Potatoes and Roasted Overnight Tomatoes

Eggs Benedict *(Maximum 50 People)*

Poached Eggs, Canadian Bacon, Buttered English Muffin, Hollandaise Sauce, Yukon Gold Potatoes and Roasted Overnight Tomatoes

Egg Strudel

Tropical Fruit Parfait with Yogurt and Homemade Granola
Applewood Smoked Bacon, Caramelized Maple Onions and Eggs Centered in Puff Pastry, Served with Hollandaise, Roasted Overnight Tomatoes and Yukon Gold Potatoes

Lorraine's Quiche

Strawberries and Crème Parfait
Caramelized Sweet Onions, Smoked Bacon and Gruyère Cheese Quiche with Yukon Gold Potatoes and Roasted Overnight Tomatoes



Prices are Per Person.

BREAKFAST BUFFET

MINIMUM OF 30 PEOPLE

Buffets Include: Freshly Baked Pastries, Freshly Squeezed Orange Juice, Cranberry Juice, Freshly Brewed Starbucks® Coffee, and Tazo Tea.



The American

Fresh Cracked Scrambled Eggs
Sliced Seasonal Fresh Fruit and Berries,
Crisp Applewood Smoked Bacon, Link Sausage,
Roasted Yukon Gold Potatoes

The Galvez

Sliced Seasonal Fresh Fruit Display
Freshly Cracked Scrambled Eggs
Cheese and Scallion Grits
Applewood Smoked Bacon
Sausage Links
Roasted Yukon Gold Potatoes
Buttermilk Biscuits and Sausage Gravy

The Islander

Sliced Seasonal Fresh Fruit Display
Fruit Yogurt Parfaits
Fresh Cracked Scrambled Eggs
Crab Cake Eggs Benedict with Meyer Lemon
Hollandaise, Smoked Bacon, Sausage Links,
Yukon Gold Potatoes, and Orange Pecan
French Toast

Additional Options


Per Item Per Person

- Belgium Waffles Assorted Toppings 
- French Toast with Fruit Toppings

Additional Options

Per Item Per Person

- Smoked Salmon with Pumpernickel
Toast Points

Prices are Per Person. One Hour of Service.
 Uniformed Chef/Required for each station at an
additional price.

BREAKFAST REFRESHMENTS



Baker's Dozen – Per Dozen

Assortment of Fresh Breakfast Pastries
Assorted Bagels with Cream Cheese
Fresh Baked Muffins with Sweet Butter

Additional Options – Per Gallon

Starbucks® Coffee Assorted
Fruit Juices
Fresh Lemonade or Fruit Punch
Infused Spring Water
Choice of Citrus, Cucumber Mint or Berry

Additional Options – Per Item on Consumption

Assorted Soft Drinks
Bottled Water

Additional Options – Per Item on Consumption

Starbucks® Frappuccino
San Pellegrino Sparkling Water
Aqua Panna Water
Vitamin Waters

BREAKS & SNACKS

A LA CARTE SNACKS



A La Carte – Per Dozen

Assorted Nutri-Grain Bars
Assorted Kashi Bars
Fresh Baked Assorted Cookies
Brownies and Blondies
Soft Pretzels with Whole Grain and Yellow Mustard
Assorted Cupcakes

A La Carte – Per Dozen

Whole Fruit
Cracker Jacks

A La Carte – Per Person

Each item has a minimum guarantee of 15 guests

Tortilla Chips with Salsa
Pita, Cheese and Hummus
Salted Mixed Nuts

A La Carte – Per Item on Consumption

Starbucks® Frappuccino
San Pellegrino Sparkling Water
Energy Drinks: Sugar Free Red Bull

THEMED BREAKS

EACH MENU HAS A MINIMUM GUARANTEE OF 15 GUESTS. A SURCHARGE PER PERSON WILL APPLY TO GROUPS BELOW 15.

Breaks Include: *Bottled Water, Starbucks® Coffees and Tazo Tea.*

A Surcharge will Apply for Extended Service.

Strawberry Fields Per Person

Make-Your-Own Miniature Strawberry Shortcakes...
Strawberries, Whipped Cream and Brown Sugar
Pound Cake, Marinated Fresh Strawberries,
Chocolate Dipped Strawberries, and
Strawberry Yogurt Smoothies

The Ball Game Per Person

Cracker Jacks, Peanuts, Tortilla Chips and Salsa,
Warm Pretzels, Melted Cheddar Cheese with
Whole Grain Mustard

Death by Chocolate Per Person

Chocolate Chip Cookies,
Chocolate Dipped Strawberries,
Chocolate Biscottis, Chocolate Pretzels

Packaged Breaks Based on 30 Minutes of Service.

t Butter, White Chocolate Chip
Macadamia, Oatmeal Raisin,
Individual Milk Flavors

Healthy Break Per Person

Kashi Bars and Clif Bars,
Assorted Dried Fruits,
Pineapple and Strawberry Kabobs,
Fruit Smoothies,
Iced Green Tea



LUNCH

PLATED LUNCH

*Choice of Starter, Entrée and Dessert,
Served with Fresh Rolls, Iced Tea, Starbucks® Coffee.*

Starter Option

Tomato Basil Bisque

Tomato and Fresh Basil

Chicken Noodle

Traditional

Grand Signature Salad

English Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Spiced Walnuts, Orange Blossom Vinaigrette

Traditional Caesar Salad

Crisp Romaine Hearts, Overnight Plum Tomato, Garlic Baguette Chip, Parmesan and Classic Caesar Dressing

Hydro Bibb Lettuce

Plum Tomatoes, Strawberries, Crumbled Goat Cheese, Pickled Red Onions and Candied Pecans, Raspberry Mint Vinaigrette

Dessert Option

Crème Brulée Cheesecake

Creamy Cheesecake, Graham Cracker Crust with Strawberry Shimmer Sauce

Black Forest Cake

Layers of Chocolate Sponge, Brandy Soaked Cherries and Chocolate Ganache

Carrot Cake

Cream Cheese Icing and Roasted Walnuts

Red Velvet Cupcake

Chocolate Truffle Filling, Frosted with a Tangy Cream Cheese Icing

Chocolate Bundt Cake

With Creamy Ganache Topping



PLATED LUNCH

*Choice of Starter, Entrée and Dessert,
Served with Fresh Rolls, Iced Tea, Starbucks® Coffee.*



Chicken Forestière

Seared Breast of Chicken with Caramelized Onions, Artichoke and Shiitake Mushroom Relish, Garlic Whipped Potatoes, Baby Carrots and Asparagus

Pan Seared Salmon

Pan Seared Salmon with Caviar Rice Timbale, Yellow Squash, Asparagus, Oven Dried Tomato and Dill Cream Sauce

Dr. Pepper Braised Short Ribs

Beef Short Ribs with Horseradish Whipped Yukon Gold Potatoes, Wilted Spinach, Baby Carrots, Roasted Celery Root and Dr. Pepper Demi-Glace

Lightly Blackened Fresh Catch and Jerk Shrimp

Citrus Parmesan Risotto, Haricot Verts, Julienne Mixed Peppers and Mango Chili Salsa

Panko Crusted Chicken Breast

Butter Braised Fingerling Potatoes, Zucchini Medley and Grain Mustard Cream Sauce

Prices are Per Person.

CHILLED LUNCHEON ENTRÉES

Includes: *Chef's Soup and Dessert,
Iced Tea and Starbucks® Coffee.*

Turkey Croissant

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese, Cranberry Mayo, with Pineapple, Strawberry and Mango Cole Slaw

Tenderloin Ciabatta

Roasted Tenderloin with Gouda Cheese, Burgundy Onion Marmalade and Whole Grain Mustard, Mayo, with Pineapple, Strawberry and Mango Cole Slaw

Polynesian Vegetable Spinach Wrap

Asian Mixed Greens with Carrots, Yellow Squash, Sweet Chili and Ginger Dressings, with Pineapple, Strawberry and Mango Slaw



Prices are Per Person.

TO GO – GOURMET BOX LUNCH

All Box Lunches Include: Whole Fruit, Cookies and Kettle Chips, Water or Soft Drink.

Chicken Croissant Sandwich

Chicken Salad with Dried Cranberries, Walnuts and Yogurt Dressing

Vegetable Wrap

Julienne Mixed Vegetables with Ginger Teriyaki Glaze, Wrapped in a Spinach Tortilla

Turkey Croissant

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese, and Cranberry Mayo

Turkey or Roast Beef Hoagie

Cajun Turkey or Roast Beef with Swiss Cheese, Lettuce, Tomato and Onion



Prices are Per Person.

CHILLED ENTRÉE SALADS

Includes: Chef's Soup and Dessert, Fresh Rolls, Iced Tea and Starbucks® Coffee.

Mandarin Chicken Salad

Crisp Mixed Greens, Chilled Roasted Chicken, Scallions, Heirloom Cherry Tomatoes, Mandarin Oranges, Crispy Wontons and Ginger Soy Dressing

Grilled Shrimp Cobb Salad

Grilled Shrimp, Smoked Bacon, Bleu Cheese, Red Onion, Tomato, Avocados, Romaine Hearts and Light Citrus Dressing

Ancho Beef Tenderloin Salad

Ancho Tenderloin with Balsamic Crimini Mushrooms, Peppers and Caramelized Onions, Pico de Gallo, Spring Mix and Chipotle Ranch Dressing

Chicken Mango Caesar

Grilled Chicken Breast with Hearts of Romaine, Pesto Croutons, Sliced Mangos, Pecorino Romano Cheese and Creamy Caesar Dressing



Prices are Per Person.

LUNCH BUFFET

MINIMUM OF 30 PEOPLE. A SURCHARGE PER PERSON WILL APPLY TO GROUPS BELOW 30.

Includes: Starbucks® Coffee and Tazo Teas.



Market Deli

Tomato Basil Soup

Seasonal Mixed Greens with
Ranch and Balsamic Dressing,
Mustard Potato Salad,
Cole Slaw

Designer Breads

Fresh Baked Turkey, Roast Beef and Ham

Mustards, Pesto and Sun-Dried Tomato,
Aiolis, Sliced Cheeses and Condiments

Cheesecake and Assorted Cookies

Southwestern Fare

Roasted Corn and Pepper Salad,
Jicama Slaw

Red Onions, Queso Fresco, English Cucumbers,
Southwestern Ranch Cilantro Lime Vinaigrette

Seasoned Beef and Chicken Fajitas

Warm Flour Tortillas

Spanish Rice
Cilantro Sautéed Vegetables

Salsa Bar and Toppings: Pico de Gallo,
Guacamole, Sour Cream, Shredded Cheddar
Cheese, House Made Tomato and
Tomatillo Salsa

Spanish Flan

Prices are Per Person. Based on One Hour of Service.

LUNCH BUFFET

MINIMUM OF 30 PEOPLE. A SURCHARGE PER PERSON WILL APPLY TO GROUPS BELOW 30.

Includes: Starbucks® Coffee and Tazo Teas.



Summer BBQ

Tossed Greens, Assorted Accoutrements
Bleu Cheese Dressing and
Roasted Tomato Vinaigrette

House Formed Burgers and
Grilled Herb Chicken Breast

Pan Seared Mahi-Mahi

Sliced Cheese, Bibb Lettuce, Tomato,
Red Onions, Ketchup, Mustard and
Mayonnaise

Kaiser Buns and Ciabatta Bread

Baked Potato Salad, Cole Slaw and
Macaroni Salad

Seasonal Fruit

Bourbon Pecan Pie

Pasta & Pizza

Sliced Tomato and Mozzarella Salad

Caesar Salad with Garlic Croutons,
Parmesan Cheese and Cherry Tomatoes

Tomato Basil Soup
Bowtie Pasta, Mixed Vegetables and Basil Pesto

Chicken Piccata with Caper Cream Sauce

Penne Pasta with Roasted Tomato and
Shrimp Pomodoro

Garden Style Flat Breads
Italian Grilled Vegetables and Margherita

Chilled Baby Green Beans, Julienne Red Onions
and Peppers in Balsamic Vinaigrette

Tiramisu with Espresso Soaked Ladyfingers

Prices are Per Person. Based on One Hour of Service.

LUNCH BUFFET

MINIMUM OF 30 PEOPLE. A SURCHARGE PER PERSON WILL APPLY TO GROUPS BELOW 30.

Includes: Iced Tea and Starbucks® Coffee.



Little Italy

Mixed Greens with Herb Vinaigrette,
Antipasto Salad with Red Wine Vinaigrette

Saffron Penne Pasta Salad with
Italian Sausage, Baby Spinach and
Plum Tomatoes

Herb Panko Chicken with Pesto Cream

Spinach Ravioli with Pomodoro

Homemade Beef Lasagna

Seared Salmon with Kalamata
Olive Relish

Ratatouille and Garlic Bread

Cannoli

New York and Chocolate Cheesecakes

The Cuban

Spicy Shrimp and Mango Salad with
Cilantro and Lime

Heirloom Cherry Tomatoes,
Hass Avocados and Shaved Red Onions,
with Cilantro Lime Vinaigrette

Mixed Greens with Assorted Dressings

Bacon Wrapped Mojo Pork Tenderloin
and Chimichurri Sauce

Grilled Chicken Breast with Pineapple Salsa

Cilantro Lime Black Beans and Rice

Pecan Pie

Peach Cobbler

Vanilla Ice Cream

Prices are Per Person. Based on One Hour of Service.

RECEPTIONS

COLD HORS D'OEUVRES



Cold Hors d'Oeuvres Per Item

Strawberries Stuffed with Boursin Cheese

Grape Tomato and Mozzarella Ball on Toasted Brioche with Balsamic Reduction and Chiffonade Basil

Smoked Salmon and Dill Cream Cheese on Toasted Pumpernickel

Herb Shrimp with Tomato and Avocado Jam on Toasted Croustade

Seared Beef Tenderloin with Caramelized Onions, Horseradish Sour Cream, Fried Parsley

Brie Cheese and Apricot Jam on Toasted Rye Bread

Mango Chili Shrimp Shooters

Served in Multiples of 50.

HOT HORS D'OEUVRES

Hot Hors d'Oeuvres Per Piece

Pad Thai Shrimp or Chicken Spring Rolls with Sweet Chili Sauce
Roasted Chicken Honey Dijon in Puff Pastry
Andouille Sausage En Croute
Vegetable Potsticker with Sweet Soy Reduction
Spanakopita with Spinach and Feta Cheese
Shrimp and Avocado with Tomatillo Sauce
Stuffed Artichoke Hearts
Petit Crab Cakes with Tomato Remoulade Sauce
Shredded Short Rib Spoons with Polenta and Red Wine Reduction

Hot Hors d'Oeuvres Per Piece

Chili Lime Glazed Chicken Kabobs
Malaysian Beef Satay with Coconut Curry Peanut Sauce
Korean Chicken Satays with BBQ Bulgogi Sauce
Buttered Pecan Shrimp with Lemon Aioli
Churrasco Steak Skewers with Chimichurri Sauce
Shrimp Chopsticks with Sweet Chili Sauce
Mini Beef Wellingtons with Rosemary Marsala Demi-Glace
Seared Diver Scallops Wrapped with Bacon with Parsley Garlic Butter Drizzle
Open Faced BBQ Pork Biscuit



Served in Multiples of 50.

VEGETARIAN, VEGAN & GLUTEN FREE



Gluten Free Hors d'Oeuvres

Antipasto Skewers, Mozzarella, Artichoke and Tomato – *Cold*

Chili Lime Chicken Skewers – *Hot*

Churrasco Steak Skewers with Chimichurri Sauce – *Hot*

Bacon-Wrapped Shrimp – *Hot*

Mediterranean Chicken, Fig and Tomato Kabobs – *Hot*

Vegan Hot Hors d'Oeuvres

Vegetable Potsticker Sweet Soy Reduction

Vegetable Samosas with Tzatziki Dipping Sauce

Vegetable Spring Rolls with Mango Thai Chili

Vegetarian Hot Hors d'Oeuvres

Breaded and Stuffed Artichoke Hearts

Wild Mushroom Tartlet

Served in Multiples of 50.

RECEPTION PACKAGES

Galveston Reception

Vegetable Spring Rolls with Sweet Chili Sauce
Smoked Salmon and Cream Cheese on Pumpernickel
International Cheese Presentation
Grilled Vegetable with Gorgonzola and Balsamic
Andouille Sausage En Croute
Chili Lime Chicken Kabobs

Gulf Reception

Cherry Tomato and Mozzarella Ball on Toasted Brioche, Balsamic Reduction and Chiffonade Basil
Tuna Poki Spoons with Crisp Nori
International Cheese Presentation
Champagne-Poached Shrimp Cocktail with Cocktail Sauce and Lemon
(3 Pieces Per Person)
Vegetable Samosas with Tzatziki Dipping Sauce
Churrasco Steak Skewers with Chimichurri Dipping sauce

East End Reception

Mango Chili and Shrimp Shooters
Beef Tenderloin Spoons with Bleu Cheese and Balsamic Crimini Mushrooms
International Cheese Presentation
Thai Shrimp with Sweet Chili Sauce
Crispy Asiago Asparagus
Chicken Dijon in Puff Pastry

Prices are Per Person. Reception Packages are Based on Minimum of One Hour of Service.

*Substitutions Will Result in a Price Increase.



INSPIRED PRESENTATIONS

Add One of These Presentations to Your Reception Package

Gourmet Cheese Presentation Per Person

European and American Cheese with Crusty Breads and Crackers

Smoked Salmon Presentation Per Person

Cold Smoked Alaskan Salmon with Caper Berries, Eggs, Red Onions, Cream Cheese and Pumpernickel Toast Points

Poached Shrimp Cocktail Per Person

Cocktail Sauce and Lemon (3 Pieces Per Person)

Fresh Fruit Presentation Per Person

Seasonal Sliced Fruits and Seasonal Berries with Cinnamon Cream

Fresh Crudité Display Per Person

Garden Harvest Vegetables Fresh from the Market with Creamy Dipping Sauce





STATIONS

CARVING STATIONS




 **Peppercorn Crusted Tenderloin**
Madagascar Sauce, Whole Grain Mustard and Petit Rolls
Serves 20 Guests

 **Candied Ham**
Pineapple Bourbon Sauce and Hawaiian Sweet Rolls
Serves 40 Guests

 **Prime Rib of Beef**
Slow Roasted with Horseradish Cream, Whole Grain Mustard,
and Petit Rolls and Natural Jus
Serves 40 Guests




 **Roasted Turkey**
Natural Jus, Cranberry Sauce and Petit Rolls
Serves 25 Guests

 **Adobo Rubbed Pork Loin**
Wrapped in Bacon and Served with Chimichurri Sauce
Serves 30 Guests

 Uniformed Chef Required for Each Carving Station with additional charges per Chef

STATIONS



-  **Mac and Cheese Station**
Cream Sauce, Bleu Cheese, Smoked Gouda, Cheddar, Parmesan and Pepperjack Cheeses, Scallions, Caramelized Onions, Roasted Mushrooms with Shrimp, Chicken and Bacon
-  **Potato-Tini Station**
Scallion-Whipped Potatoes served in Martini Stemware with a Range of Toppings that Include: Bacon, Cheddar Cheese, Chives, Sour Cream, Black Olive and Caviar
-  **Quesadilla Action Station**
Chicken Portobello and Brie, Cuban Pulled Pork with Queso Fresco, Fajita Spiced Beef, Roasted Peppers and Onions with Cheddar Cheese
Tomatillo and Roasted Tomato Salsa Bar

Prices are Per Person.

 Uniformed Chef Required for each Station with additional charges per Chef

DESSERT ACTION STATIONS



Bananas Foster Station

Bananas Sautéed in Butter and Brown Sugar Flambéed with Grand Marnier and Served with Vanilla Bean Ice Cream



S'mores Station

Torched Marshmallows Extinguished with Chocolate Ganache Atop Graham Crackers



Donut Hole Station

Chef's Selection of Assorted Flavors, Sauces and Toppings to Include But Not Limited to Chocolate Covered Cherry, Key Lime Pie and Caramel Apple

Prices are Per Person.



Uniformed Chef Required for each Station with additional charges per Chef

DINNER

PLATED DINNER

***Includes:** Starter, Entrée and Dessert, Served with Fresh Rolls, Iced Tea and Starbucks® Coffee.*



Choice of Starter

Bouquetière Salad

Baby Greens, Roma Tomatoes, Crumbled Feta, Mandarin Oranges and Raspberry Basil Vinaigrette

Caesar Salad

Crisp Romaine Hearts, Overnight Plum Tomato, Garlic Baguette Chip, Parmesan and Classic Caesar Dressing

Wyndham Grand Signature Salad

English Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Spiced Walnuts and Orange Blossom Vinaigrette

Lobster Bisque

Classic Lobster Bisque with Cream Sherry

Cream of Wild Mushroom Soup

Brandy Infused Forest Mushroom Soup and Truffle Oil

Choice of Dessert

Chocolate Marquis

Chocolate Ganache, Chocolate Sponge Cake and Hazelnuts

Caramel Vanilla Crunch

Vanilla Cake with Salted Caramel

Chocolate Toffee Mousse Cake

Chocolate Mousse with Kahlua Golden Toffee

Tropical Paradise

Key Lime Cheesecake with Mango Coulis

PLATED DINNER

***Includes:** Starter, Entrée and Dessert, Served with Fresh Rolls, Iced Tea and Starbucks® Coffee.*

Choice of Entrée

Pistachio Salmon

Pistachio-Crusted Salmon, Caviar Rice, Chef's Vegetables and Garlic Cream Sauce

Mahi-Mahi

Roasted Mahi-Mahi with Tropical Crab Relish, Lemon Butter, Old Bay Rice and Farmer's Market Vegetables

Chicken and Brie Cheese

Lightly Sautéed, Thinly Pressed Breast of Chicken with Chardonnay and Fresh Lime, Melted Triple Brie Cheese, Basmati Rice Timbale, Citrus Beurre Blanc and Chef's Vegetables

5oz. Beef Tenderloin and 3 Jumbo Shrimp

Garlic and Herb Marinated Seared Tenderloin of Beef and Scampi Style Shrimp, Roasted Lemon Scented Fingerling Potatoes, Port Braised Cipolini Onion, Carrot and Baby Spinach with Peppercorn Demi-Glace



Prices are Per Person.

PLATED DINNER (CONTINUED)

Includes: Starter, Entrée and Dessert, Served with Fresh Rolls, Iced Tea and Starbucks® Coffee.

Choice of Entrée

Braised Dr. Pepper Short Ribs

Beef Short Ribs with Horseradish Whipped Yukon Gold Potatoes, Wilted Spinach, Baby Carrots, Roasted Celery Root and Dr. Pepper Demi-Glace

Lafayette Fresh Catch

Blackened Fresh Catch with Shrimp and Crawfish Creole, Dirty Rice and Green Beans

Chicken Saltimbocca

Chardonnay Roasted Chicken Topped with Prosciutto, Melted Provolone Cheese, Israeli Cous Cous with Tomatoes and Kalamata Olives, Zucchini and Hearty Tomato Cream Sauce

Filet Mignon

Bacon Wrapped Grilled Tenderloin of Beef, Boursin Whipped Potatoes, Roasted Root Vegetables, Jumbo Asparagus with a Rosemary Demi-Glace



Prices are Per Person.

DINNER BUFFETS

A SURCHARGE WILL APPLY TO GROUPS BELOW 30

All Dinner Buffets Include: Fresh Rolls, Iced Tea and Starbucks® Coffee.

That's Amore

Italian Wedding Soup with Meatballs

Caesar Salad, Garlic Croutons and Parmesan Cheese

Buffalo Mozzarella with Cherry Tomatoes, Balsamic Reduction and Chiffonade Fried Basil

Antipasto Display with Grilled Vegetables, Cured Meats, Marinated Olives and Assorted Cheeses

Chicken Piccata with Caper Berry Cream and Basil Oil

Butter Poached Shrimp and Seared Red Snapper in a Light Fennel Tomato Broth

Sautéed Tuscan Vegetables

Tiramisu with Espresso Soaked Lady Fingers



Prices are Per Person for 90 Minutes of Service.

DINNER BUFFETS

A SURCHARGE WILL APPLY TO GROUPS BELOW 30

All Dinner Buffets Include: Fresh Rolls, Iced Tea and Starbucks® Coffee.

The Seafood Feast

Lobster Bisque

Sesame-Crusted Tuna and Wakame Salad with Ponzu Dressing

Baby Iceberg Wedges, Crisp Bacon Bits, Wedge Plum Tomatoes, Crumbled Bleu Cheese, Spin Carrots with Ranch and Balsamic Vinaigrette

Roasted Salmon with Red Pepper Cream

Creole Shrimp & Tomato Creole Sauce

Roasted Potatoes and Grilled Asparagus

Rustic Sweet Corn Succotash

Crème Brulée Cheesecake



Prices are Per Person for 90 Minutes of Service.

DINNER BUFFETS

A SURCHARGE WILL APPLY TO GROUPS BELOW 30

***All Dinner Buffets Include:** Fresh Rolls, Iced Tea and Starbucks® Coffee.*

The Island Festival

Corn and Crab Chowder

Shrimp Campechana with Plantain Chips

Garden Mixed Greens with Assorted Accoutrements,
Passion Fruit Vinaigrette and Spiced Ranch Dressing

Jamaican Jerk Chicken with Sweet and Spicy Mango Salsa

Pork Loin with Chimichurri Sauce

Seared Snapper with Grilled Pineapple and Citrus Glaze

Black Beans and Rice

Fresh Caribbean Vegetables

Blackberry and Ginger Crisp
Vanilla Ice Cream



Prices are Per Person for 90 Minutes of Service.

DINNER BUFFETS

A SURCHARGE WILL APPLY TO GROUPS BELOW 30

***All Dinner Buffets Include:** Fresh Rolls, Iced Tea and Starbucks® Coffee.*

All American Buffet

Southern Potato Salad with Hard Cooked Eggs and Mayo Dressing

Penne Pasta Salad with Crumbled Feta Cheese, Green Peas, Red Onions and Tomato Mint Vinaigrette

Mixed Greens, Seasonal Condiments, Ranch and Balsamic Dressing

Dry Rubbed Brisket in BBQ Sauce

Grilled Chicken Breast with Summer Sausage and Caramelized Onions

Bacon and Bourbon Style Baked Beans

Herb Roasted Red Bliss Potatoes

Bread Pudding with Amaretto Crème Anglaise



Prices are Per Person for 90 Minutes of Service.

DINNER BUFFETS

A SURCHARGE WILL APPLY TO GROUPS BELOW 30

All Dinner Buffets Include: *Fresh Rolls, Iced Tea and Starbucks® Coffee.*

Southwestern Buffet

Jicama and Black Bean Slaw with Cilantro Lime Vinaigrette

Grilled Asparagus Salad with Shredded Queso Fresco and Spicy Red Pepper Dressing

Crisp Valley Greens, Seedless Cucumber, Cherry Tomatoes, Spiced Pecans, Dried Cranberries, Crumbled Bleu Cheese Chipotle Ranch and Balsamic Vinaigrette

Slow Roasted Cumin and Chili Marinated Tenderloin of Beef

Chicken Fajitas with Peppers and Onions and Warm Flour Tortillas

Fresh Made Condiment Bar with Charred Tomato Salsa, Tomatillo Salsa, Guacamole, Sour Cream and Shredded Cheddar Cheese

Spicy Mexican Jalapeño and Lime Rice

Bacon and Corona Borracho Beans

Cilantro Cumin Scented Sautéed Vegetables

Chimichanga Cheesecake

Prices are Per Person for 90 Minutes of Service.



DINNER BUFFETS

MINIMUM OF 30 GUESTS. A SURCHARGE WILL APPLY TO GROUPS BELOW 30.

All Dinner Buffets Include: Fresh Rolls,
Iced Tea and Starbucks® Coffee.

Galveston Experience

Galvez Shrimp Gumbo with Steamed Rice

Petit Salad Wedges with Smoked Bacon, Candied Pecans,
Gorgonzola and Creamy Buttermilk Dressing

Citrus Seafood Ceviche with Ripe Mangos

Blackened Redfish with Shrimp and Crawfish Creole

Lemon and Herb Roasted Chicken with
Caramelized Mushrooms and Garlic

Roasted Corn on the Cobb

Roasted Peach and Ginger Cobbler with
Vanilla Ice Cream



Prices are Per Person for 90 Minutes of Service.

BEVERAGES

WHITE WINES & CHAMPAGNE



Sparkling Wines and Champagne

Kenwood Vineyards, **Brut**, Yulupa Cuvée, California, NV

Scharffenberger, **Brut**, Anderson Valley, California, NV

Veuve Clicquot, **Brut**, “Yellow Label,” Champagne, France

Light Intensity White Wines

Flat Rock, **Pinot Grigio**, Parlier, California

Edna Valley, **Sauvignon Blanc**, Central Coast, California

Santa Margherita, **Pinot Grigio**, Alto Adige, Italy

La Crema, **Chardonnay**, Sonoma Coast, California

Makara, **Sauvignon Blanc**, Marlborough, New Zealand

Medium Intensity White Wines

Flat Rock, **Chardonnay**, Parlier, California

Kendall-Jackson, “*Vintner’s Reserve*,” **Chardonnay**, California

Chateau St. Jean, **Chardonnay**, Sonoma Coast, California

Sommeliers Selection

Full Body White Wines

Stags’ Leap, “*Karia*,” **Chardonnay**, Napa Valley, California

Jordan, **Chardonnay**, Russian River Valley, California

Light Intensity Red Wines

Parker Station, Pinot Noir, Central Coast, California

Cherry Tart, Pinot Noir, Central Coast, California

Medium Intensity Red Wines

Flat Rock, Merlot, Parlier, California

Bogle, Merlot, California

Alamos, Malbec, Mendoza, Argentina

Troublemaker, Red Blend, Paso Robles, California

Full Intensity Red Wines

Flat Rock, Cabernet Sauvignon, Parlier, California

Educated Guess, Cabernet Sauvignon, Napa Valley, California

Kendall-Jackson, "Vintner's Reserve," Cabernet Sauvignon, California

Franciscan, Cabernet Sauvignon, Napa Valley, California

Sommeliers Selection

Full Body Red Wines

Stags' Leap, "Artemis" Cabernet Sauvignon, Napa Valley, California

Jordan, Cabernet Sauvignon, Alexander Valley, California

Silver Oak, Cabernet Sauvignon, Alexander Valley, California

Opus One, 2014 Red Blend, Napa Valley, California



BEVERAGE

Beverage

Platinum Brands
Platinum Brand Martinis
Gold Brands
Gold Brand Martinis
Imported and Craft Beer
Domestic/Non-Alcoholic Beer
House Wine
Soft Drinks
Mineral or Spring Water
Cordials

Drink Tickets

Platinum Brand
Gold Brand

Hosted Bar **Cash Bar**
Per Drink or **Per Drink**

Gold Brands

Pinnacle Vodka
Bombay Gin
Cruzan Rum
Sauza Gold Tequila
Jack Daniels Whiskey
Jim Beam Bourbon
Johnnie Walker Red

Platinum Brands

GreyGoose Vodka
Tito's Vodka
Bombay Sapphire Gin
Bacardi
Patron Silver Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Johnny Walker Black



Domestic and Imported Beer

Miller Light
Bud Light
Shiner Bock
Stella Artois
Dos Equis
Tiki Wheat
Citra Mellow

House Wine

Flat Rock

House Sparkling Wine

Kenwood Vineyards, Brut, California

BEVERAGE

THERE WILL BE AN ADDITIONAL CHARGE PER BARTENDER ON ALL BARS.
ALL CASH BARS REQUIRE A CASHIER FEE PER CASHIER.
THE HOTEL REQUIRES A MINIMUM OF ONE BARTENDER/CASHIER PER 100 GUESTS.

Beverage Packages

Silver Package

Wine, Champagne, Domestic and Import Beer and Sodas

Two Hours

Three Hours

Four Hours

Gold Package

Cocktails, Wine, Champagne, Domestic and Import Beer and Sodas

Two Hours

Three Hours

Four Hours

Platinum Package

Cocktails, Wine, Champagne, Domestic and Import Beer and Sodas

Two Hours

Three Hours

Four Hours

Martini Service Additional Cost per person

Cordials Additional cost per person

Open Bar Package

Non-Alcoholic

Four Hours



BARS & SPIRITS SPECIALTIES

Beachside Sunday Refreshers

The Classic Bloody Mary

Our Blend of Pinnacle Vodka, Tomato and V-8 Juices, Lime Juice, Horseradish, Tabasco and Fresh Ground Pepper

The Bloody Maria

A Blend of Sauza Gold Tequila, Tomato and V-8 Juices, Lime Juice, Horseradish, Tabasco and Fresh Ground Pepper

The Bloody Caesar

Absolut Citron Vodka Blended with Clamato Juice and Spices and Garnished with a Gulf Shrimp

Martini Anyone?

An Assortment of Martinis to Include: Dry, Cosmopolitan, Dirty, Muddy, etc...
Created by Martini Mixologist

Champagne Revivers

The Cocktail

Sparkling Wine Blended with Cognac, Cointreau and Orange Juice

The Mimosa

A Blend of Sparkling Wine and Orange Juice

The Bellini

Refreshing Italian Concoction of Sparkling Wine and Peach Nectar

The Kir Royal

A Combination of Sparkling Wine and Crème De Cassis



GUIDELINES

CATERING MENU GUIDELINES

General Information

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

The Tremont House is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on hotel property, unless authorized by your Conference Services Manager.

The hotel will require appropriate ID for anyone who appears to be under the age of 25. Texas Liquor Law requires all alcoholic service to end at 2:00am.

Meeting and Event Arrangements

The Tremont House provides linen for all functions. Should you wish to order specialty linens, please ask your Catering/Conference 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 décor packages to compliment your event.

Guarantees

Your guaranteed guest count is due by 12:00pm noon, (3) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

The Tremont House 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 Tremont House is not responsible for any meals exceeding the three/quarter percent (3/4%) overage, however we will accommodate such occurrences to the best of our ability. The Tremont House catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

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 catering menus.

The time limit for buffets and receptions is outlined in our catering 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 provided by weather.com
- Temperatures are below 65 degrees
- Wind gusts are in excess of 15 mph
- Lightning

A decision will be made by 8:00pm the evening prior for breakfast, by 7:00am the day of the event for lunch, and by 12:00pm for evening functions. The hotel reserves the right to make the final decision on event location.

Service Charges

All food and beverage prices are subject to a 21% service charge and 8.25% sales tax (note: service charge taxable.) If additional servers and staff members are required for an event a per hour, per server charge 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 additional charges incurred.