



EXCELLENT EVENTS.

PROFESSIONAL CATERING SERVICES + RENTALS

CATERING MENU



EXCELLENT
EVENTS.

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EXCELLENTEVENTS.COM
ONE RIVERWAY 17TH FLOOR | HOUSTON, TX 77056



SALAD

POACHED ASIAN PEAR SALAD

*poached asian pear laced + herbed goat cheese
sun-dried cranberries + baby spinach
raspberry vinaigrette*

CLASSIC CAESAR SALAD

croutons + parmesan cheese

GREEK SALAD

*mixed greens + pepperoncinis + black olives
fresh feta cheese + red onions*

ENSALADA ROMANA

*roma tomatoes + cucumbers + red onions
black olives + fresh basil + feta + italian vinaigrette*

ICEBERG WEDGE

bacon + blue cheese crumble + creamy ranch dressing

MIXED GREENS SALAD

*tomatoes + onions + peppers + cucumbers
roasted shallot balsamic vinaigrette*

TUSCAN GARDEN SALAD

*romaine lettuce + bibb lettuce + radicchio + tomatoes
radishes + balsamic vinaigrette*

PORTOBELLO SALAD

*baby arugula + roasted garlic + oven-roasted tomatoes
shaved parmesan
chianti olive oil vinaigrette +3*

APPLE AND WALNUT SALAD

*green apples + arugula & mixed greens + goat cheese
cucumber + asparagus + smoked tomato walnut dressing +3*

BABY GREENS

*california avocado + winter citrus
pistachio vinaigrette +3*

COUS COUS

marinated peppers + olives +4

GREEK SALAD

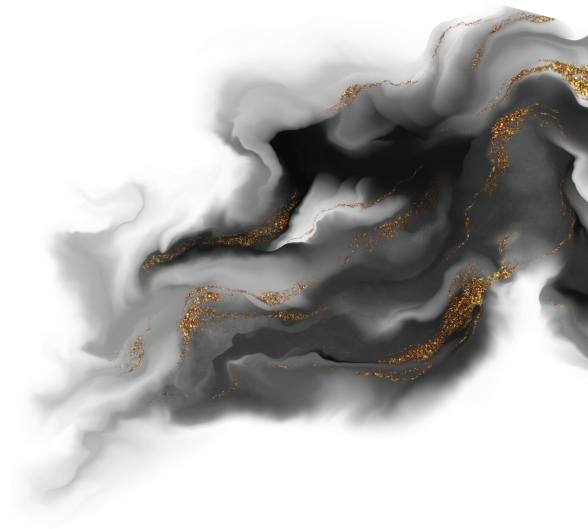
*mixed greens + pepperoncinis + black olives
fresh feta cheese + red onions +4*

MIXED FRUIT SALAD

seasonal fruit + cinnamon + powdered sugar +4

CAPRESE SALAD TOWER

*marinated roma tomatoes + basil
buffalo mozzarella +7*



SOUP

BUTTERNUT SQUASH

smooth + silky butternut squash soup

CRAB AND ROASTED CORN CHOWDER

Topped with chives and crème fraîche

TOMATO BISQUE

creamy tomato soup

LOBSTER + CRAB BISQUE

rich + decadent soup + fresh crabmeat

SIDES

pick two

SKEWERED MARINATED VEGETABLES

ASPARAGUS *hollandaise*

GREEN BEANS ALMONDINE

SAUTÉED FRENCH GREEN BEANS

SAUTÉED MIXED VEGETABLES

CRISP FRIED PLANTAIN CHIPS

SAFFRON RICE *raisins + almonds*

THREE CHEESE SCALLOPED POTATOES

WHIPPED SWEET POTATOES
toasted marshmallows

GRILLED MIXED VEGETABLES
served on tava

ROASTED GARLIC FINGERLING
POTATOES

MASHED POTATOES *garlic + mascarpone cheese*

ROASTED BABY VEGETABLES +3
*seasoned baby zucchini + sunburst squash
baby carrots roasted & fresh garlic*

WHITE RICE

MEXICAN RICE

CHARRO BEANS

RED BEANS + RICE *spicy sausage*

POTATO SALAD

FRIED OKRA

RANCH STYLE BEANS

LOBSTER BISQUE MASHED POTATOES +4

GREEN BEAN BUNDLES +3

SWEET FRIED PLANTAINS +3

POULTRY

GRILLED CHICKEN

*wood-grilled chicken breast
goat cheese + sautéed sun-dried tomatoes
fresh basil + lemon butter sauce*

CHICKEN ROULADE FLORENTINE

*stuffed chicken | mozzarella cheese
spinach & artichokes
alfredo sauce*

LEMON THYME CHICKEN

*pan-seared chicken breast
preserved lemon thyme + lemon butter sauce drizzle*

PARMA CHICKEN

*pan-seared chicken breast
prosciutto + smoked gouda + roasted pepper cream*

SUGO ROSA CHICKEN BREAST

capers + tomatoes + fresh basil + sugo rosa sauce

BLACKENED CHICKEN

*blackened pan-seared chicken breast
spicy crawfish flavored étouffée sauce*

FAJITAS

*chicken fajitas
corn + flour tortillas
sour cream + cheese + pico de gallo*

SEAFOOD

FARM-RAISED TILAPIA

*pan-seared
lemon butter sauce + capers + sun-dried tomatoes*

PAN-SEARED SNAPPER

roma tomatoes + capers + lemon butter sauce

BLACKENED TILAPIA

spicy crawfish flavored étouffée sauce

GRILLED SHRIMP

*skewered charbroiled shrimp
lemon butter sauce drizzle +2*

CARIBBEAN LOBSTER TAILS

garlic butter + fresh lemon +13

GRILLED ATLANTIC SALMON

*fennel + tarragon
white wine cream sauce +2*

SHRIMP SCAMPI

olive oil + garlic + white wine & tomatoes +1

BLACKENED SNAPPER

spicy crawfish flavored étouffée sauce +3

VEGETARIAN

GRILLED POLENTA CAKE

*oven-roasted tomatoes + olive oil
garlic + capers + fresh basil*

OVEN-ROASTED POTATOES + VEGETABLES

*baked marinated grilled vegetables + mushrooms
mozzarella + marinara*

VEGETABLE RISOTTO

*sauteed vegetables
arborio rice + parmesan cheese*

GRILLED VEGETABLE NAPOLEON

*baked marinated grilled vegetables + mushrooms
mozzarella + marinara*

VEGETABLE KABOB

*moroccan spice
saffron rice + almonds + raisins*

BEEF

STUFFED FILET MIGNON

bacon wrapped + bleu cheese + port wine mushroom sauce +7

FILET MIGNON OSCAR

asparagus + hollandaise + jumbo lump crabmeat + garlic butter +12

FILET MIGNON CLASSIC

porcini cognac sauce OR cherry port wine mushroom sauce +5

NEW YORK STRIP

red wine cherry au jus +5

8oz RIBEYE

grilled steak + red-wine demi-glace +7

BEEF SHORT RIBS

tender + slow-cooked short rib +3

FAJITAS

*beef fajitas + corn + flour tortillas
sour cream + cheese + pico de gallo*

PORK + LAMB

HERB-CRUSTED RACK OF LAMB

mint sherry gravy +3

BRAISED LAMB SHANK

*slowly braised
spicy mariana + mushrooms +1*

BRAISED PORK

demi-glace + sweet & savory plum sauce

ROASTED HAM LEG*

**carving station
rum glaze +2.33*

PASTA + BBQ

TRI-COLORED FUSILLI

*pesto sauce + sundried tomato
feta cheese*

CLASSIC LASAGNA

marinara sauce + angus beef & fresh mozzarella cheese

PORTOBELLO RAVIOLI

creamy mushroom sauce

SUGO ROSA CHICKEN LASAGNA

*marinara alfredo + grilled chicken
fresh basil & parmesan cheese*

LOBSTER RAVIOLI

*delicate ravioli + lobster filling
arugula & baby shrimp sauce +3*

PASSED APPETIZERS

BLACK + BLEU CROSTINI | 6.25

*black angus beef + caramelized bleu cheese
raspberry chipotle sauce + crostini*

GOAT CHEESE & CAVIAR | 6.25

spicy mango chutney + table water crackers

SHRIMP DIABLOS | 6.25

*jalapeño stuffed bacon-wrapped shrimp
sweet chili sauce*

MINI CRAB CAKES | 6.25

caper dill remoulade

CAPRESE SALAD SKEWERS | 6.25

*fresh buffalo mozzarella
cherry tomatoes + basil
olive oil & balsamic vinaigrette*

SCALLOPS | 6.25

apple smoked bacon wrapped

SPICY BEEF EMPANADAS | 6.25

avocado cream

KEBABS | 6.25

*beef | chicken | shrimp | vegetable (5)
spicy moroccan vinaigrette marinated*

POTATO STUFFED SAMOSAS | 6.25

fruit chutney

PICKLED JALAPENO MARINATED

SHRIMP SHOOTERS | 7.25

pico de gallo

COCONUT FRIED SHRIMP | 6.25

sweet chili sauce

LAMB POPS | 7.25

grilled lamb chops + infused herb oil

CHICKEN DIABLOS | 6.25

*jalapeño stuffed bacon-wrapped chicken
sweet chili sauce*

DEVILED EGGS | 6.25

maple bacon

DECONSTRUCTED BBQ | 5

*spoon of lean chopped beef + potato salad
coleslaw + bbq sauce*

HUMMUS | 6.25

pita bread and olive oil

OLIVE TAPENADE TRIO | 6.25

*kalamata green olives &
black olives + fresh basil + romano cheese*

BONELESS BACON-WRAPPED QUAIL | 7.25

chipotle raspberry glaze

BRUSCHETTA PORTOBELLO | 6.25

caramelized onions + goat cheese

priced per person

includes traditional toppings + condiments

MEAL STATION | +10 per person

DESSERTS

THREE ASSORTED MINI DESSERTS | 7

*devil's food iced cake | bread pudding | italian cream cake | lemon + fruit filling cake | red velvet cake | strawberry filled cake
tres leches cake | new york style cheesecake | lemon meringue tarts | mousse + berries | fruit tart*

DONUT HOLES | 2

COOKIES + CREAM SHOT GLASS | 2

ASSORTED MINI PIES | 2

choice of 3: apple | blueberry | cherry | pumpkin | strawberry

DISPLAY STATIONS

THE CLASSICAL FRUIT & CHEESE DISPLAY | 16

seasonal fruits + assorted cheeses + spicy raspberry cream cheese torte + gourmet crackers

THE MEDITERRANEAN | 16

*hummus + tabouli + baba ghanoush + rice stuffed grape leaves
feta + marinated olives + pickled vegetables + pita bread*

ANTIPASTO DISPLAY | 18

*prosciutto & provolone cheese pinwheels + marinated grilled vegetables
assorted cheeses + raw vegetables + olives + fruits + crackers & dipping sauces*

GOURMET FRUIT & CHEESE DISPLAY | 18

*seasonal fruits
assorted cheeses | goat cheese + gouda + muenster + fontina + dill havarti + baked brie + gruyère + yorkshire wensleydale cranberry
spicy raspberry cream cheese torte + assorted crackers*

SEAFOOD RAW BAR | 30

*fresh gulf shrimp
pasteurized oysters & crab claws
cocktail sauce + tabasco
lemon wedges served over crushed ice*

SUSHI BAR | 28

GUMBO STATION | 16

white rice + chicken + sausage on the side

SHRIMP AND GRITS | 18

bacon-wrapped scallops

CEVICHE BAR | 16

*citrus cured fresh raw fish
pico de gallo
sliced plantain + martini glasses*

MAC & CHEESE STATION | 16

green peas + mushrooms + chicken

SATAY STATION | 16

*SELECT BEEF | CHICKEN OR
HALAL GROUND BEEF KAFTA
sauces*

PAELLA STATION | 16

*saffron rice + fresh vegetables
chorizo + chicken*

BEEF TENDERLOIN | 16

*TENDER BEEF LIGHTLY SEARED
MEDIUM RARE
au jus + spicy italian parsley + garlic
olive oil sauce + horseradish + petite rolls*

SOUTHWESTERN NACHO BAR | 16

*chili con queso + salsa bar
tri-colored chips*

ASIAN-SPICED MARINATED PORK LOIN | 14

*spicy hoisin plum sauce
horseradish + petite rolls*

CARVED ENTRÉE STATION | 18

*seasoned & sliced prime rib order
au jus + horseradish cream + petite rolls*

APPETIZERS + STATIONS

FRENCH TOAST STICKS | 6.25
syrup shot glass

FRUIT KABOB | 6.25

SMOKED SALMON BAGEL | 6.25
cream cheese

MINI CINNAMON ROLLS | 6.25

BREAKFAST BRUSCHETTA | 6.25

MINI PARFAIT | 6.25
lemon | key lime | strawberry | banana | chocolate

DONUT HOLE SKEWER | 6.25
sweet chili sauce

CHICKEN + WAFFLE SLIDER | 6.25

MINI KOLACHES | 6.25

MINI QUICHE | 6.25

BLT TEA SANDWICHES | 6.25

DEVILED EGGS | 6.25

OMELET STATION | 18

choice of 5:
cheese + tomato + onions
mushrooms + spinach + chives
peppers + olives + potatoes
bacon + beef + sausage + chicken

BREAKFAST TACOS | 16

egg + cheese
choice of 3:
tomato + onions
mushrooms + spinach + chives
peppers + olives + potatoes
bacon + beef + sausage + chicken

BELGIAN WAFFLE STATION | 18

honey butter + warm syrup + whipped cream

PARFAIT STATION | 18

berries + granola + oreo crumbles + chocolate chips
choice of 2 yogurts:
low-fat plain + plain + vanilla

ENTRÉES + SIDES

BACON + EGGS
choice of 4 brunch sides

CHICKEN + WAFFLES
choice of 4 brunch sides

RED VELVET PANCAKES
choice of 4 brunch sides

FRITTATA
choice of 4 brunch sides

CLASSIC EGGS BENEDICT
choice of 4 brunch sides

BROWN SUGAR BACON

CHEESY SCRAMBLED EGGS

BISCUITS

GRITS

THREE CHEESE SCALLOPED POTATOES

BACON

PAN SAUSAGE

BEER + WINE

WINE + BEER + HOUSE CHAMPAGNE PACKAGE | 18 per person
includes | bar staff + coffee + tea + water + soda + juices

<p>HOUSE WINES</p> <p><i>cabernet</i></p> <p><i>pinot grigio</i></p> <p><i>merlot</i></p> <p><i>chardonnay</i></p> <p><i>house champagne</i></p>		<p>BEERS</p> <p><i>bud light</i></p> <p><i>miller lite</i></p> <p><i>corona</i></p> <p><i>shiner bock</i></p> <p><i>Michelob ultra</i></p>
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LIQUOR

<p>SILVER</p> <p><i>windsor</i></p> <p><i>t.w. samuels</i></p> <p><i>clan mcgregor</i></p> <p><i>mccormick</i></p> <p><i>gilbey's</i></p> <p><i>ron rio</i></p> <p><i>agavales</i></p> <p>22 per person</p>

<p>GOLD</p> <p><i>crown royal</i></p> <p><i>jack daniels</i></p> <p><i>j&b</i></p> <p><i>tito's</i></p> <p><i>beekeeper</i></p> <p><i>bacardi</i></p> <p><i>sauza 901</i></p> <p><i>remy vsop</i></p> <p>25 per person</p>
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<p>PLATINUM</p> <p><i>crown royal</i></p> <p><i>maker's mark</i></p> <p><i>johnnie walker black</i></p> <p><i>glenlivet</i></p> <p><i>grey goose</i></p> <p><i>hendricks</i></p> <p><i>bacardi</i></p> <p><i>patron silver</i></p> <p><i>remy vsop</i></p> <p>30 per person</p>

beverage packages are priced per guest for up to four hours
includes | bar staff + coffee + tea + water + sodas + juices

INCLUDE HOUSE WINE + CHAMPAGNE & BEER

NON-ALCOHOLIC BEVERAGE PACKAGE | 9 per person