



# ALL THE INGREDIENTS FOR AN INSPIRING GATHERING.

Our events team at the Houston Airport Marriott at George Bush Intercontinental is here to coordinate every detail of your meeting exactly as you imagine it, starting with an amazing culinary experience.

From elevated board meetings to large gatherings, all your needs are taken care of by our thoughtful, dedicated planners, from start to finish.

With 31,000 square feet of sophisticated venue space, Houston Airport Marriott at George Bush Intercontinental is the perfect choice for your next meeting up to 800 guests.

#### **BREAKFAST BUFFETS**

## CLASSIC BREAKFAST \$55 PER GUEST

Orange Juice

Seasonal Fruit & Berries

Kraftsmen Breads

Local Fruit Preserves & Butter

Fluffy Scrambled Eggs

Smoked Bacon & Country Sausage

Yukon Gold Breakfast Potatoes

Freshly Brewed Decaffeinated & Regular Coffee & Mosaic Hot Teas

### THE TEXAS \$57 PER GUEST

Choice of Orange, Grapefruit, Cranberry or Apple Juice

Seasonal Sliced Fruits & Berries

Kraftsmen Baked Breads, Sliced White & Whole Wheat

Assorted Flavored Danish & Assorted Muffins

Local Fruit Preserves, Jams & Butter

Fluffy Scrambled Eggs

Smoked Bacon & Country Sausage

Low & Slow Smoked Brisket, Fingerling Potato Hash, Onions, Micro Cilantro

Buttermilk Biscuits & Sausage Gravy

Freshly Brewed Decaffeinated & Regular Coffee & Mosaic Hot Teas

## **LUNCH BUFFETS**

# I-45 DELI \$58 PER GUEST

Tortilla Soup

Market Salad, Local Greens, Grape Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette, Creamy Herb Dressing

Creamy Loaded Potato Salad

**Assorted Chips** 

Boar's Head Deli Market: Lemon Pepper Roasted Chicken Breast, Bold Cajun Roast Beef, Bold Bourbon Ridge Uncured Smoked Ham

Assorted Sliced Cheeses, Lettuce, Sliced Onions, Tomatoes, Pickles

Mayonnaise & Stone Ground Mustard

# BLOOMIN' BLUEGRASS \$64 PER GUEST

Houston Cobb Salad, Local Greens, Bacon, Blue Cheese Crumbles, Grape Tomatoes, Diced Turkey, Diced Avocado, Blue Cheese Dressing, Red Wine Vinaigrette

Bone-In Garden Roasted Chicken, Local Grape Tomato Relish, Natural Pan Jus

Citrus Brined Char Crusted Pork Tenderloin, Pickled Red Onion, Apple Pork Jus

Aromatic Almond Rice

Seasonal Vegetables

Carrot Cake

# "H"-TOWN RODEO \$64 PER GUEST

Hawaiian Rolls

Creamy Loaded Potato Salad

Local Greens Romaine, Roasted Corn, Bacon, Croutons, Chives, Buttermilk Ranch

Green Chile Slaw

Packo Pickles

Low And Slow Smoked Sliced Beef Brisket

House Rubbed Grilled 8" Cut Chicken

Roasted Corn, Local Goat Cheese Butter, Cilantro

Baked Mac & Cheese

Pit Smoked BBQ Beans

Angel Food Cake

Seasonal Cobbler

# **COFFEE BREAKS**

## MORNING REFRESH \$34 PER GUEST

**Gourmet Teas** 

Assorted Pepsi Products & Water

Freshly Brewed Decaffeinated & Regular Coffee

Whole Fruit

Granola & Health Bars

## AFTERNOON REFRESH \$34 PER GUEST

**Gourmet Teas** 

Assorted Pepsi Products & Water

Freshly Brewed Decaffeinated & Regular Coffee

Warm Jumbo Pretzels

Cracker Jacks

Salted Peanuts

Prices are per guest. All prices are inclusive of 26% taxable service charge and 8.25% sales tax.



# **DINNER BUFFETS**

A \$200 Bartender fee will apply up to four hours, \$25 each additional hours

# EL MERCADO \$135 PER GUEST

Housemade Tortilla Chips

Tamales De Pollo y Queso (Chicken & Cheese Tamales)

Fajitas De Carne (Flank Steak Fajitas)

Frijoles Negros Borrachos (Black Beans)

Mexican Rice

Housemade Salsa

Flan

One Hour Beer & Wine

# GULF COAST \$135 PER GUEST

Assorted Dinner Rolls

Baby Arugula & Lettuce Salad, Pecans, Pears, Sundried Cranberries, Local Goat Cheese, Champagne Vinaigrette, Blue Cheese Dressing

Beet & Pickled Red Onions, Cotija Cheese, Raspberry Vinaigrette

Sustainable Market Fish Milanese, Sauvignon Butter Sauce. Fresh Herbs

Gulf Seafood Tomato & Garlic Stew, Grilled Garlic Baguette

Grilled Chicken Breast, Shaved Fennel Salad, Saffron Tomato Broth

Local Harvest Roasted Vegetables

Yukon Gold Potato Mash

Chef's Seasonal Dessert

One Hour Beer & Wine

# SMOKIN' "H"-TOWN EXTRAVAGANZA \$135 PER GUEST

Mini Potato Rolls

Romaine Lettuce, Bacon, Chives, Cherry Tomatoes, Buttermilk Ranch

"H"-Town Coleslaw

Potato Salad

House Rub BBQ Chicken

Local Smoked Grilled Sausage

Low & Slow Smoked Beef Brisket, House Made BBQ Sauce

Baked Cast Iron Mac & Cheese

Baked Jalapeño Corn Bread

**Bourbon Bread Pudding** 

One Hour Beer & Wine

Prices are per guest. All prices are inclusive of 26% taxable service charge and 8.25% sales tax.