

Per[]t

Museum of Nature and Science

# CATERING MENU



# HORS D'OEUVRE | ROOM TEMPERATURE

Two dozen minimum. Available passed or as a reception station.

## VEGETABLE

\$20 per dozen.

### Sweet Pea Hummus (vegan)

Grilled Pita, Crispy Garlic, EVOO, Sumac

### Watermelon Lollipop

Basil, Feta, Balsamic

### Buffalo Mozzarella and Pesto Crisp

Tiny Tomato, Baguette Crisp, Micro Basil

### Roasted Beet Bruschetta

Goat Cheese, Walnut, Micro Arugula

### Avocado Tart

Pico de Gallo, Cotija Cheese, Masa Tart

### Florentine Frittata Bites

Local Eggs, Gruyere, Spinach

### Black Bean Empanada

Cotija Cheese, Whipped Avocado, Pickled Red Onion

### Caprese Skewer

Local Grape Tomatoes, Basil, Fresh Mozzarella

### Spinach Artichoke Tart

Sundried Tomato, Pecorino Cheese "Snow," Phyllo Cup

### French Onion Mascarpone

Challah Crostini, Chive, Radish

## PROTEIN

\$24 per dozen.

### Deviled Egg Toast

Bacon Lardon, Celery & Red Onion, Jalapeno-Cheddar Toast

### Prosciutto & Melon

Lemon Ricotta, Pepper Arugula

### Waldorf Chicken Cups

Celery, Apples, Grapes, Walnuts, White Aioli

### Tandoori Chicken

Tzatziki, Mint, Red Onion, Cucumber Cup

### Thai Peanut Chicken Taco

Crisp Cabbage, Bell Pepper, Lime, Peanut Sauce, Blue Corn Shell

### Apricot Rumaki

Applewood Bacon, Jalapeno, Whipped Gorgonzola

### Smoked Scottish Salmon

Everything Bagel Chip, English Cucumber, Dill

# HORS D'OEUVRE | HOT

Two dozen minimum. Available passed or as a reception station.

## VEGETABLE

\$25 per dozen.

### **Cauliflower "Wings" (vegan)**

Buffalo Spice, Vegan Ranch, Chive

### **Roasted Brussels Sprout Lollipop (vegan)**

Miso-Honey Mustard, Sesame Seeds

### **Wild Mushroom Tart**

Forest Mushrooms, Phyllo, Mascarpone

### **Spanakopita**

Phyllo, Baby Spinach, Feta

### **Risotto Fritters choose one**

Sundried Cherry & Gorgonzola

Feta & Olive Tapenade

Broccoli & White Cheddar

### **Ratatouille Tartlets**

Roasted Tomato, Local Veggies, Balsamic Reduction

### **Tiny Pimento Grilled Cheese**

Sharp Cheddar, Pullman Bread, Roasted Tomato

Aioli

### **Tomato Artichoke Bruschetta**

Pine Nuts, Olive Tapenade, Basil Mint Pesto

### **Loaded Crispy Potato Bite**

Sharp Cheddar, Chive Creme, Applewood Bacon

## PROTEIN

\$32 per dozen.

### **Quesadillas choose one**

Blackened Chicken, Sharp Jack

Texas Brisket, Pimento Cheese

Chipotle Shrimp, Mexican Queso

### **Bacon Wrapped Buffalo Chicken**

Smoked Bacon, Celery & Carrot, Gorgonzola Dip

### **Rosemary Skewered Chicken Satay**

Maple-Dijon Sauce, Lemon-Peppered Grilled Chicken

### **Frankfurter en Croute**

All Natural Beef Frank, Poppy Seeds, Honey Mustard

### **Mini Italian Meatballs**

Aged Parmesan, Tomato Basil Sauce

### **BBQ Brisket "Tamale"**

Cotija, Masa Tart, Raspberry BBQ Sauce, Tiny

Cilantro

### **Lobster Grilled Cheese**

Buttered Lobster, Celery Seed, Gruyere, Lemon Aioli

### **Uncured Pepperoni Mini Calzones**

Tomato Basil, Mozzarella, Basil Aioli

### **Buffalo Chicken Wonton**

Whipped Gorgonzola, Celery Greens

# HORS D'OEUVRE | HOT

Two dozen minimum. Available passed or as a reception station.

## PROTEIN

\$42 per dozen.

### **Gulf Crab Cakes**

Avocado Aioli, Cotija Cheese, Pickled Red Onion

### **BBQ Brisket Mini Taco**

Whipped Avocado, Cotija Cheese, Corn Tortilla

### **Filet Mignon Crostini**

Boursin Cheese, Artichoke Relish, Honey Dijon

### **Louisiana Shrimp Fritters**

Smoked Jalapeno Remoulade, Tabasco, Scallions

### **Jumbo Shrimp Cocktail**

Chipotle Cocktail Sauce, Lemon, Fine Herbs

### **Shrimp Empanadas**

Chorizo, Cotija, Green Chimichurri

### **Bacon Wrapped Scallop**

Maple-Thyme Glaze, Crispy Garlic, Rosemary

### **Lamb Meatball**

French Feta, Roasted Garlic, Spiced Tomato

# TRAYS | BOARDS | SPREADS

Priced per person.

## **Dip Your Chip Tray | \$7**

House Tortilla Chips, House Potato Chips  
Salsa Fresca, Sweet Onion Dip, Avocado Dip

## **Chilled Vegetable Tray (vegetarian) | \$9**

Seasonal Vegetables  
Cool Herb Dip, Sweet Onion Dip, Avocado Dip

## **Imported & Domestic Cheese Board | \$14**

Chef's Selection of Soft & Aged Cheeses  
Dried Fruits, Roasted Nuts  
Seedless Grapes  
Crackers & Crostini

## **Cheese & Charcuterie Board | \$17**

Chef Selection of Soft & Aged Cheeses  
Selection of Cured Italian Meats  
Grain Mustard  
Pickled Vegetables, Marinated Olives  
Seedless Grapes  
Crackers & Crostini

## **Latin Spread (vegetarian) | \$14**

House Tortilla Chips  
Crunchy Peppers & Jicama  
Cotija Cheese  
Tajin Spiced Tropical Fruit  
Black Bean Corn Pico  
Avocado Dip

## **Mediterranean Mezze Spread (vegetarian) | \$16**

Chilled Seasonal Vegetables  
Cucumber Tzatziki, Classic Hummus  
Dolmas  
Marinated Olives, Marinated Feta, Roasted Peppers  
Pita Chips

## **Parisian Spread | \$16**

Herb Chevre, French Brie  
Sliced Ham  
Seedless Grapes & Apples  
Walnuts  
Crackers & Baguette Crostini

## **Italian Spread | \$17**

Whipped Ricotta, Ciliegine Mozzarella  
Genoa Salami  
Marinated Artichokes & Olives  
Oven Roasted Tomatoes, Garlic Confit, Pepperoncini  
Focaccia Bread

## **Museum Grazing Board | \$20**

Imported & Domestic Cheese  
Seasonal Vegetables, Fresh Fruit  
Black Bean Corn Pico, Avocado Goddess  
Spiced Pecans  
Tortilla Chips, Cracker Medley

## **Premium Museum Grazing Board | \$26**

Imported & Domestic Cheese  
Seasonal Vegetables, Fresh Fruit  
Black Bean Corn Pico, Avocado Goddess, Elotes  
Pimento  
Chili Lime Almonds  
Tortilla Chips, Cracker Medley

# DINNER STATIONS

Priced per person.

## COMFORT | \$27

### “BLT” Salad

Iceberg Lettuce, Applewood Bacon, Baby Heirloom Tomatoes, Blue Cheese, Buttermilk Ranch

### Angus Beef Meatloaf

Brown Sugar Tomato Glaze

### Lemon Garlic Rubbed Chicken

Parsley, Chili Flake, Grilled Lemon Butter Sauce

### Country Style Creamed Corn

Yellow and White Corn, Buttermilk, Green Onions, Peppers

### Classic Mac and Cheese

Aged Cheddar, Buttered Bread Crumbs

### Freshly Baked Breads

Herb Butter

## CLASSIC | \$32

### Garden Chopped Salad

Romaine, Baby Tomatoes, Cucumbers, Green Beans, Corn, Radishes, Celery, Avocado Ranch

### Grilled BBQ Chicken

Peach BBQ Sauce

### Low & Slow Roast Beef

Roasted Mushroom Au Jus, Creamy Sauce

### Creamy au Gratin Potatoes

Wild Thyme, Double Cream, Gruyere

### Braised Green Beans

Sundried Tomatoes, Roasted Garlic

### Parker House Rolls

Cream Butter, Sea Salt

## BISTRO | \$35

### Field Greens Salad (vegetarian)

Baby Greens, Blueberries, Goat Cheese, Quinoa, Sunflower Seeds, White Balsamic Vinaigrette

### Atlantic Salmon

Young Tomato Relish, Citrus Beurre Blanc

### Pepper Crusted Sirloin Steak

Rosemary, Caramelized Shallot Demi-Glace

### Yukon Gold Mashed Potatoes

Cream Butter, Roasted Garlic, Chive

### Lemon Broccoli

Cherry Tomatoes, Parmesan, Basil Aioli

### Freshly Baked Herb Rolls

Herb Butter

## LOCAL BBQ | \$29

### Apple Broccoli Salad

Carrots, Cheddar, Pecans, Raisins, Creamy Lemon Dressing

### BBQ Turkey Breasts

Brown Sugar Brined, House Mop Sauce

### Hickory Smoked Brisket

Natural Drippings Barbecue Sauce

### Burnt End Beans

Pinto Beans, Sweet Onion, Green Chilies

### Housemade Pickle Bar

Sweet & Spicy Cucumbers, Jalapeno, Red Onion, Chow Chow

### Double Cut Texas Toast

Honey Butter

# DINNER STATIONS

Priced per person.

## TEX-MEX | \$32

### Latin Caesar Salad

Romaine Lettuce, Cotija Cheese, Red Bell Peppers, Black Beans, Red Onions, Crispy Tortillas, Chipotle Caesar Dressing

### Queso Fundido "Nacho" Bar

Guacamole, Salsa Roja, Salsa Verde, Lime Crema, Jalapeno, Green Onion

### Fajitas

Chili-Lime Chicken & Carne Asada Beef, Grilled Bell Peppers and Onions, Cotija Cheese, Warm Corn & Flour Tortillas

### "Elote" Style Corn

Queso Fresco, Hot Sauce, Lime Crema

### Spanish Rice

Green Onions, Spring Peas

### Classic Jalapeno Cheese Cornbread

Honey Butter

## MEXICAN INSPIRED | \$32

### Black Bean & Hominy Salad

Tomatoes, Sweet Corn, Cheddar Cheese, Roasted Peppers, Cilantro Vinaigrette

### Oaxaca Barbacoa Beef

Adobo Marinated, Tomatillo Salsa, Banana Leaves, Warm Tortillas

### Green Chili Chicken Enchiladas

Hatch Chilies, Housemade Enchilada Sauce, Jack Cheese, Cilantro-Red Onion

### Tomatillo Rice

Cilantro, Spinach, Garlic

### Borracho Beans

Pinto Beans, Garlic, Bacon, Onion

### Tortilla Chips

Salsa Rojo

## CLASSIC ITALIAN | \$27

### Caesar Salad

Romaine Lettuce, Radicchio, Parmesan Cheese, Croutons, Caesar Dressing

### Ratatouille

Roasted Tomato, Eggplant, Yellow Squash, Zucchini

### Sundried Tomato Risotto

Toasted Arborio, Oregano, Mascarpone, Tomato Broth

### Creamy Pesto Penne

Traditional Alfredo, Basil Pesto, Parmesan

### Chicken Parmesan

Mozzarella, Classic Marinara Sauce, Basil

### Italian Soft Bread Rolls

Brushed Garlic Butter

## TUSCANY | \$36

### Black Kale Salad

Baby Black Kale, Red Onion, Chili Flake, Golden Raisins, Lemon

### Field Beans

Cannelloni Beans, Green Beans, Pancetta, Cipollini Onion, Mint

### Ricotta Ravioli

Sage Brown Butter, Acorn Squash, Walnuts, Pecorino Cheese

### Pan Roasted Chicken Piccata

Parsley, Capers, Lemon Butter

### Steak Florentine

Rosemary & Garlic Rub, Gremolata

### Olive Oil Brushed Focaccia Bread

# DINNER STATIONS

Priced per person.

## OFF THE GRILL | \$24

### Spiral Pasta Salad

Broccoli, Cheddar, Salami, Tomato, Vinaigrette

### Corn On The Cobb

Parmesan Butter, Scallions

### Golden Tater Tots

Traditional Condiments

### All Beef Burgers & Hot Dogs

Served with Soft Rolls & Buns

### Fresh Toppings

Lettuce, Tomato, Onion, Pickles

## “OLD WORLD” LASAGNA DINNER | \$26

### Chopped Salad

Iceberg, Olives, Red Onion, Croutons, Parmesan, Red Wine-Oregano Dressing

### Bolognese Beef Lasagna

Bechamel, Ricotta, Mozzarella, Sunday Sauce

### Spinach Ricotta Lasagna

Bechamel, Roasted Mushroom, Mozzarella, Sunday Sauce

### Roasted Veggies

Seasonal Vegetables, Pesto

### Garlic Knots

Parsley-Butter, Parmesan

## OKTOBERFEST | \$30

### Field Greens Salad

Red Cabbage, Golden Raisins, Blue Cheese, Apple Sauce Vinaigrette

### Traditional German Potato Salad

Served Hot, Bacon, Sweet Onion, Scallion, Touch of Vinegar

### Bratwursts & Kielbasa

Served with Trio of Bavarian Mustards

### Chicken Schnitzel

Breaded Chicken Cutlet, Traditional Mushroom Sauce

### Hand-Rolled Bavarian Pretzels

Hefeweizen Beer Cheese

### Apple Strudel

Warm Raisin Crème Anglaise

## PAN-ASIAN | \$36

### Vegetable Spring Rolls

Sweet-Chili Sauce

### Vegetable Fried Rice

Carrot, Peas, Scallion, Egg

### Mandarin Chow Mein

Wok Vegetable & Noodles

### Char Siu Roasted Pork

Cantonese Glazed Pork, Scallion

### “Take Out” Cashew Chicken

Snow Peas, Peppers, Sweet Brown Sauce

### Fortune Cookies

# DINNER STATIONS

Priced per person.

## HEART OF TEXAS | \$38

### Baby Spinach Salad

Local Tomatoes, Red Onions, Pecans, Goat Cheese, Raspberry Vinaigrette

### Cider Brined Yardbird

Texas BBQ Sauce

### Jalapeno Cheddar Beef Sausage

Locally Sourced, Baby Peppers & Onions

### Mesquite Smoked "St. Louis" Cut Ribs

Bourbon Glazed

### Queso Mac And Cheese

Lone Star Beer, Shell Pasta

### Backyard Black Beans

Sweet Onions, Green Chiles, Cotija Cheese

### Cornbread

Honey Butter

## ISLES OF GREECE | \$36

### Mezze Spread

Hummus, Tzatziki, Whipped Feta, Olives, Dolmas, Artichokes, Warm Pita

### Village Salad

Marinated Tomatoes, Feta, Cucumbers, Bell Peppers, EVOO, Red Wine Vinegar

### Caramelized Tomato Orzo

Sundried Tomato Sauce, Parsley

### Spanakopita

Creamed Spinach, Feta, Crispy Puff Pastry

### Pan Seared Cod

Lemon, Fennel, Blistered Tomatoes Sauce

### Olive Oil Roasted Chicken

Crushed Oregano, Garlic, Crispy Artichokes, White Wine Sauce

## PARISIAN LOVE | \$38

### Rocket Salad

Wild Arugula, Apple Batons, Chèvre, Toasted Baguette, Herbs De Provence Dressing

### Haricot Verts

Blistered Tomatoes, Almonds

### Potatoes Parisienne

Shallot-Thyme Butter

### Beef Bourguignon

Burgundy Braised Beef, Mushrooms, Pearl Onions, Fresh Herbs

### Coq Au Riesling

Pan Seared Chicken, Dry White Wine, Mushrooms, Lemon

# ENHANCEMENT ACTION STATIONS

Priced per person. Available only with a dinner station to enhance the offering.

## SMASHED POTATO BAR | \$10

### Classic Mash & Sweet Potato Mash

Cheddar Queso, Blue Cheese Crumbles, Sour Cream Mushroom, Green Onions, Bacon Crumbles, Fried Onions

## WAFFLE FRY “NACHO” BAR | \$10

### Golden Waffle Fries

Classic Nacho Cheese, Bacon Crumble, Jalapeno, Tomato, Green Onion

## WALKING TACO STATION | \$12

### Individual Fritos or Doritos Bags

“Taco” Spiced Beef, Tomato, Shredded Lettuce, Cheddar, Green Onion, Sour Cream, Local Hot Sauces

## ELOTE BOWL BAR | \$12

### Mexican Street Corn

Cotija Cheese, Lime Crema, Lemon Pepper Salt, Aleppo Pepper, Local Hot Sauce Bar

## “BOUGIE” TATER TOT BAR | \$12

### Crispy Golden Tots

Black Truffle Creme Fraiche, Chive Ranch, Umami Ketchup, Caramelized Onions, Crispy Pancetta, Scallions, Fried Garlic

## MAC AND CHEESE BAR | \$12

### Five Cheese Mac and Cheese

Choose One: Barbecue Brisket, Smoked Chicken, Pulled Pork  
Sundried Tomato, Sweet Pea, Jalapeno, Bacon, Cheddar Cheese

## CLASSIC RISOTTO STATION | \$14

### Toasted Arborio Rice

Oven Roasted Tomatoes, Mushrooms, Spring Onions, Grilled Broccolini, Sweet Peas, Fresh Basil, Baby Spinach, Garlic Confit, Pancetta, Parmesan, Mascarpone

## TEXAS LETTUCE WRAP STATION | \$14

### Aleppo Lime Chicken and Fried Gulf Shrimp with Butter Lettuce Cups

Black Bean Relish, Traditional Pico, Pineapple Pico, Avocado Ranch, Lime Crema, Salsa Roja

## SOUTHERN SLIDER BAR | \$14

Choose Two: Smoked Brisket, Carolina Pulled Pork, Buttermilk Fried Chicken

Southern Slider Bun, Sweet & Spicy Pickles, Red Onion, Tomato, Lettuce, Creamy Ranch, BBQ Sauce, Honey Mustard

# BUILD YOUR OWN CARVING STATIONS

Priced per person. Served with local bread and chef paired sauce. Add \$150 per carver.

## **Thyme-Shallot Rubbed Turkey Breast | \$12**

Soft Rolls & Traditional Brown Gravy

## **Mesquite Smoked Turkey Breast | \$12**

Layered Biscuits & Cider-BBQ Sauce

## **Rosemary Rubbed Pork Loin | \$14**

Yeast Rolls & Cranberry-Sage Chutney

## **Whole Porchetta Roast | \$15**

Sliced Ciabatta & Gremolata Sauce

## **“Puerco Asado” Roasted Pork Loin | \$15**

Warm Tortillas & Mojo-Cilantro Sauce

## **Bone in Honey Glazed Ham | \$16**

Mini French Rolls & Dijon Mustard

## **Rosemary Rubbed Roast Beef | \$18**

Soft Rolls & Au Jus

## **“Carne Asada” Skirt Steak | \$18**

Warm Tortillas & Avocado Salsa

## **ADD A SIDE | \$8 each**

American Potato Salad & Cole Slaw

Buttermilk Mashed Potatoes

Garlic Confit Green Beans

Oven Roasted Cauliflower

Olive Oil Roasted Broccoli

Steamed Rice

Wild Grain Rice

Spanish Rice

# DESSERTS

By the dozen.

## **Mini Cookies | \$12**

Chocolate Chunk, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia

## **Bite Sized Cupcakes | \$18**

Vanilla Buttercream, Lemon Strawberry, Carrot Cake, Cookie and Cream, Double Chocolate

## **Cheesecake Bites | \$20**

New York, Triple Berry, Chocolate Peanut Butter Cup

## **French Tartlets | \$24**

Berries & Vanilla Cream, Chocolate Marshmallow, Lemon Meringue

## **Mason Jar Cobblers | \$24**

Apple Cinnamon, Texas Peach, Strawberry Cream, Blueberry

## **Chocolate Dipped Strawberries | \$26**

Fresh Strawberries, Milk Chocolate

## **Coconut Macarons with Dark Chocolate Drizzle | \$26**

Coconut, Dark Chocolate

## **Seasonal Decorated Sugar Cookies | starting at \$25**

# BEVERAGE PACKAGES

Priced per person, per hour.

## Beer & Wine Package

\$20 | 3 hours

\$24 | 4 hours

\$28 | 5 hours

### Wine

Cabernet Sauvignon

Chardonnay

Sparkling Wine

### Bottled Beer

Miller Lite

Bud Light

Coors Light

### Non-Alcoholic

Soft Drinks

## Open Bar Package

\$25 | 3 hours

\$30 | 4 hours

\$35 | 5 hours

### Spirits

Taaka Vodka

El Toro Tequila

Heaven Hill Gin

Heaven Hill Bourbon

Calypso Rum

Conciere Scotch

McCormick Old Style Whiskey

### Wine

Cabernet Sauvignon

Chardonnay

Sparkling Wine

### Bottled Beer

Miller Lite

Bud Light

Coors Light

### Juices and Mixers

Soft Drinks, Club Soda, Tonic, Simple Syrup, Lemon,

Lime, Orange, Cranberry

Limes, Lemons