



# THE ROYAL PACKAGE

BUFFET: Two Entrée Choice \$32

SEATED: Two Entrée Choice \$42

Includes China, flatware, black linen napkins, pre-set water, cake cutting, coffee served upon request with cake, buffet décor and set up, dinner rolls and butter, staff, service charges and tax



Choose two Entrées



Choose a Salad



Choose two sides



Choose 1 Hors D'oeuvre  
or 1 Fruit/Cheese Display

## ENTRÉES

### POULTRY

#### **Classic Chicken Picatta**

Marinated chicken breast lightly dusted with flour and pan seared with capers, lemon and a touch of cream

#### **Classic Chicken Parmesan**

Panko-herb crusted chicken breast, San Marzano tomato puree, parmesan and basil

#### **Cilantro Pesto Grilled Chicken**

Southwest spiced chicken breast with warm Texas sweet corn relish

#### **Coq Au Vin**

Red wine braised chicken breast with sweet onions, mushrooms, Applewood bacon and herbs

#### **Lemon-Rosemary Chicken**

Pan seared marinated chicken breast, fresh and simple with grape tomato relish

#### **Chipotle Chicken**

Sautéed chicken breast finished with a chipotle pepper sauce

#### **Pan Seared Chicken Pomodoro**

Creamy vodka-tomato sauce and parmesan

#### **Smoked Paprika Duck Breast**

Cipollini onion confit and pickled blueberry jus

### BEEF

#### **Slow Braised Beef Sirloin Tips**

Wild mushroom bordelaise, smoked tomato and herbs

#### **Steak Churrasco**

Marinated and coal grilled flank steak with traditional chimichurri sauce

#### **Peppercorn Seared Sirloin**

with dried cherry jus

#### **Chicken Fried Steak**

44 Farms beef cutlet served with scratch pepper cream gravy

#### **Carving Station Options**

Please choose one of the following;  
Round of beef, Sirloin, or Chipotle-Raspberry glazed pork tenderloin  
(Subject to additional charges)  
(\$7.00 and \$12.00)

### PORK

#### **Pork Marsala**

Marinated pork loin lightly flour dusted and pan seared with marsala wine, mushrooms and herbs

#### **Korean BBQ Pork Chop**

Spicy soy glaze, spring onion kimchi and toasted sesame seeds

### SEAFOOD

#### **Herb and Lemon Grilled Tilapia**

Dried tomato pesto butter and crispy capers

#### **Pan Blackened Catfish**

Jalapeno butter and spicy remoulade

#### **Grilled Colossal Shrimp**

Thai style fried herbs and crushed peanuts

## SALADS

#### **Kale Caesar**

Herb croutons, parmesan, homemade dressing and lemon

#### **BC House**

Mixed greens, English cucumbers, grape tomatoes, shaved radish, herbs and honey-balsamic vinaigrette

#### **Crispy Chickpeas and Spinach**

Grape tomato, shaved red onion, English cucumber, herbs and spicy Greek yogurt dressing

## SIDES

#### **Seasonal Vegetable Medley**

#### **Bacon Braised Collard Greens**

#### **Sauteed Green Beans and Applewood Bacon**

#### **Houston Street Corn**

#### **Traditional Rice Pilaf**

#### **Herb and Garlic Roasted Red Potatoes**

#### **Garlic Mashed Potatoes**

#### **Creamy White Cheddar Grits**

#### **Cauliflower Rice with Brown Butter and Parmesan**

#### **Kimchi Fried Rice**



# THE CRÈME DE LA CRÈME PACKAGE

BUFFET: Two Entrée Choice \$39

SEATED: Two Entrée Choice \$49

Includes China, flatware, black linen napkins, pre-set water, cake cutting, coffee station with cake, buffet décor and set up, dinner rolls and butter, staff, service charges and tax



Choose two Entrées



Choose a Salad



Choose two sides



Choose 1 Hors D'oeuvre  
or 1 Fruit/Cheese Display

## ENTRÉES

### POULTRY

#### Coq Au Vin

Red wine braised chicken breast with wild mushrooms, San Marzano tomato, pearl onions and herbs

#### Apple and Pistachio Roasted Chicken

Chicken breast stuffed with green apple, caramelized onions and roasted pistachios. Served with lemon cream and pickled mustard seeds

#### Pan Seared Chicken Scaloppini

Marinated chicken breast lightly floured and seared with wild mushrooms, artichoke hearts and lemon-herb butter

#### Mediterranean Chicken

Basil-mint pesto, oven dried tomato, Kalamata olives and feta

#### Santa Fe Chicken

Sautéed chicken breast topped with black beans, corn, chili peppers and tomatoes

#### Classic Chicken Parmesan

Panko-herb crusted chicken breast, San Marzano tomato puree, parmesan and basil

#### Cilantro Presto Grilled Chicken

Southwest spiced chicken breast, fresh and simple with grape tomato relish

#### Roasted Lemongrass Duck Leg

Vietnamese flavors; nuoc cham, fresh cucumber and tomato slices

### PORK/BEEF/LAMB

#### Smokey Grilled Pork Tenderloin

Raspberry-Chipotle sauce, smoked tomato and hatch green chiles

#### Steen's Cane Syrup and Black Pepper Roasted Pork Belly

Miso grilled Texas sweet corn sauce

#### Slow Roasted Pancetta

Berkshire pork loin rolled with pancetta and herbs with carrot top pesto

#### Pork Osso Bucco

12 hour braised hind shank with marsala wine, tomato, and herbs

#### Stout Beer Braised Kobe Beef Cheek

Pickled shemiji mushrooms and chimichurri sauce

#### Kalbi

Korean BBQ Beef short rib with charred onions and garlic chives

#### Braised Beef Short Rib

Slow cooked vegetables and porter demi

#### Carving Station Options

*Please choose one:*

Round of Beef

Sirloin

Chipotle-Raspberry glazed Pork loin (additional charges: \$7.00-\$12.00)

### SEAFOOD

#### Lemon and Herb Seared Atlantic Salmon

Garlic-dill cream

#### Green Curry Soft Shell Crab

Coconut milk, bamboo shoots, Japanese eggplant and Thai basil

#### Garlic Butter Shrimp Scampi

Coated with extra virgin olive oil, butter, garlic, and oregano

## SALADS

#### Baby Iceberg Wedge

Beefsteak tomato, shaved red onion, Applewood bacon, bleu cheese crumbles and ranch vinaigrette

#### Chophouse

Iceberg and romaine lettuces, radicchio, oven dried grape tomato, shaved red onion, avocado, toasted pecans, parmesan and lemon vinaigrette

#### Strawberries and Balsamic

Bibb lettuce, fresh strawberries, shaved red onion, goat cheese, pickled peaches, candied walnuts and white balsamic dressing

## SIDES

#### Grilled Asparagus

#### Sautéed Green Beans

#### Pearl Onions and Wild Mushrooms

#### Oven Roasted Brussel Sprouts

#### Houston Street Corn

#### Traditional Rice Pilaf

#### Wild Minnesota Grains

#### Three Cheese Mac

#### Celery Root and Cauliflower

#### Mash

#### Cacio e Pepe

#### Wok Fired Spinach and Farro

#### Whipped Yukon Gold Potatoes

#### Pepper Roasted Fingerling

#### Potatoes

May change without prior notice.

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# HORS D'OEUVRES

The Royal, Crème de la Crème, and Stations Packages are inclusive of one passed Hors D'oeuvre priced at or below \$2.00 or one Fruit and Cheese Display. Minimums Apply.

## VEGETARIAN

### **Patatas Bravas \$2**

Crispy baby potato skewer and smoked tomato-Aleppo pepper aioli

### **Kimchi Fritter \$2**

House fermented Napa kimchi, kewpie, toasted sesame seeds and scallion

### **Caprese Bite \$2**

Grape tomato, fresh mozzarella, aged balsamic reduction and micro basil

### **Bruschetta Crostini \$2**

Oven dried grape tomato, red onion, garlic, evoo, white balsamic and micro basil

### **Eggplant Caponata Crostini \$2.50**

Whipped chevre, roasted sweet peppers and herbs

### **Fried Kofta \$2.50**

Shredded Yukon gold potato and farmer's cheese fritter with madras curry sauce

### **Falafel Cake \$2.50**

Tahini, harissa and chive

### **Asparagus Straw \$3**

Phyllo wrapped asparagus spears and baked asiago

### **Avocado Toast \$3**

Roasted serrano pico, pickled radish and cotija cheese

### **Brie Tartlets \$3**

Brie baked in a flaky phyllo cup with apricot preserves and toasted pistachios

### **Mac and Cheese Cake \$3**

Romesco and pecorino romano

### **Tomato-Basil Bisque Shot \$3.50**

Cognac and micro basil

### **Baked Brie Bite \$4**

Flaky puffed pastry and raspberry coulis

## POULTRY

### **Spiced Chicken Empanada \$2**

White cheddar and salsa verde

### **Thai Chicken Salad Wonton Cup \$2**

Golden raisins, mango chutney and micro greens



### **Chicken Bulgogi Satay \$3**

Pear kimchi, toasted sesame seeds and scallion

### **Thai Chicken Satay \$3**

Spicy peanut sauce, crushed peanuts and Thai basil

### **Duck Confit Pot Sticker \$3.50**

Sweet corn, miso and Thai basil

### **Sweet-Tea Fried Chicken Lollipop \$3.50**

Hot sauce, honey

### **Deviled Eggs \$3.50**

Crème fraiche, American paddlefish roe and chive

### **Crispy Cordon Bleu Bite \$3.50**

Country ham, gruyere and prosecco crema

### **Bacon Wrapped Quail Breast \$4**

Grilled peach and chipotle honey

## PORK/ BEEF/LAMB

### **Crispy Pork Belly Skewer \$3**

Steen's cane syrup glaze and apple-celery root slaw



### **Mini Berkshire Pork Corn Dog \$3**

Hot mustard and kewpie

### **Country Ham Biscuit \$3.50**

Smoked ham, black pepper biscuit, curried honey mustard

### **Smoked Pork Summer Roll \$3.50**

Carrot, cucumber, micro green and nuoc cham

### **Asian Cocktail Meatballs \$2**

Sprinkled with sesame seeds on a skewer

### **Spiced Beef Cheek Empanada \$3**

White cheddar and salsa Verde

### **Petite Beef Wellington \$4**

Wild mushroom duxelle and horseradish cream

### **Peppercorn Beef Tenderloin \$4**

Whipped maytag bleu cheese, truffle aioli and sourdough toast

### **Petite Oxtail Ravioli \$3.50**

San Marzano tomato puree and smoked garlic nage

### **Masala Spiced Lamb Meatball \$3.50**

Tzatziki, icebox pickle and mint

### **Cumin Crusted Lamb Lollipop \$5**

Spicy tomato and jalapeno jam

## SEAFOOD

### **Crawfish and Smoked Sausage Gumbo Shot \$3**

White rice and chive

### **Blackened Crawfish Spring Roll \$3**

Spicy remoulade

### **Petite Crab Cake \$3.50**

Old bay aioli and chervil

### **Ahi Tuna Poke \$4**

Sesame-soy emulsion and pickled pears in wonton cup

### **Petite Lump Crab Nacho \$3.50**

Blue corn chip, avocado-lime crema and pico

### **Tequila Chipotle Shrimp Tostada \$3**

With lime and sour cream

### **Whitefish Ceviche Shooter \$3.50**

Jalapeno-tomato emulsion, chipotle crema and micro cilantro

### **Spiced Shrimp Empanada \$3.50**

White cheddar and salsa Verde

### **Lime and Coconut Cured Scallop \$4**

Nuoc cham, Thai basil and chile

### **Bloody Mary Shrimp Shooter \$4**

Citrus poached shrimp, zing zang, horseradish and celery

### **Smoked Salmon Lavash \$4**

Whipped caper cream cheese, American paddlefish roe, crème fraiche and chive

### **Hamachi Crudo Spoon \$4**

Lemon oil, crushed wasabi peas and tobiko

