



www.lmnhospitality.com | 832.331.1311

UPSCALE CATERING PACKAGES

Drop off catering \$1500 minimum. Staffed catering \$2500 minimum.

A 25% service fee is added to all catering packages.

**STANDARD
3 COURSE PACKAGE**
\$65 per person

Pick 1 Standard Salad or Standard Soup
Pick 1 Standard Protein**
Pick 1 Side
Pick 1 Dessert

**STANDARD
4 COURSE PACKAGE**
\$80 per person

Pick 1 Standard Salad
Pick 1 Standard Soup
Pick 1 Standard Protein
Pick 2 Sides
Pick 1 Dessert

**PREMIUM
3 COURSE PACKAGE**
\$95 per person

Pick 1 Salad or Soup
Pick 1 Premium Protein
Pick 2 Sides
Pick 1 Dessert

**PREMIUM
4 COURSE PACKAGE**
\$120 per person

Pick 1 Salad and 1 Soup
Pick 1 Standard Protein
Pick 1 Premium Protein
Pick 3 Sides
Pick 1 Dessert

***Vegetarian entrees also available.*

CUSTOMIZE YOUR PARTY

ADD HORS D'OEUVRES selections from our extensive menu. All hors d'oeuvres are priced by the piece.

ADD APPETIZER or ENTREE STATION from our station menu below.

**Consuming raw or undercooked seafood, meat, or eggs may increase the risk for food borne illness.*



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STANDARD SALADS

CAESAR - romaine, classic caesar dressing, parmesan, croutons, white anchovy* *AGF*

GARDEN - mixed greens, carrot, cucumber, radish, tomato, green beans, fresh corn, herbs, lemon vinaigrette *V, GF*

CAPRESE - sliced mozzarella, sliced heirloom tomato, micro basil & emulsion, aged balsamic vinaigrette *VG, GF*

GREENS & PARMESAN - spinach, arugula & bibb lettuce, shaved parmesan, shaved button mushroom, champagne-lemon vinaigrette *VG, GF*

SUMMER - mixed greens, balsamic marinated strawberries, orange, basil, goat cheese, candied pecans, honey vinaigrette *VG, GF*

PREMIUM SALADS

CLASSIC WEDGE - iceberg lettuce, tomato, carrot, applewood bacon, blue cheese crumbles, green onion, blue cheese dressing *GF*

WINTER - escarole, shaved brussels sprouts, asian pear, dried cranberry, caramelized onion, hazelnuts, gorgonzola, honey vinaigrette *VG, GF*

CALIFORNIA COBB - romaine, campari tomato, bacon lardon, boiled egg, blue cheese, sweet corn, caramelized red onion, avocado, lemon-herb vinaigrette *GF*

THE CHICKEN WALDORF - butter lettuce, pulled chicken, granny smith apples, grapes, walnuts, sour cream-onion dressing *GF*

SALAD TRIO - butter lettuce filled with 3 salads: chicken salad, tuna salad & crab salad with tomatoes and hard boiled egg *GF*

ITALIAN CHOP - romaine, escarole, endive, tomato, red onion, black olive, banana pepper, mozzarella, salami, oregano, red wine vinaigrette *GF*

TACO SALAD - romaine, iceberg, chili spiced ground beef, tomato, red onion, cheese, black beans, crispy flour tortilla pieces, avocado, cilantro-lime vinaigrette

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STANDARD SOUPS

TOMATO BASIL - tomato base with onion, garlic, basil, and cream *VG,GF*

CLASSIC CHILI - beef stock base with ground beef, bacon, tomato, spices, and traditional toppings

MINESTRONE - tomato base with mirepoix, green beans, zucchini, white beans, and pasta *V*

CHICKEN NOODLE - chicken stock base with mirepoix, pulled chicken, pasta, and herb pesto

PREMIUM SOUPS

ROASTED MUSHROOM - cream base with mirepoix, seasonal mushrooms, thyme, cream, and sherry *VG,GF*

SWEET CORN & POBLANO - cream base with sweet corn & roasted poblano peppers, lobster chorizo, cilantro *GF*

LOBSTER BISQUE - cream base with lobster, tomato, and sherry

CHICKEN TORTILLA - chicken stock base with chipotle powder & jalapeño, pulled chicken, corn tortillas, cilantro, avocado, sour cream

STANDARD PROTEINS

CLASSIC ROASTED CHICKEN - lemon-herb roasted with butter & white wine *GF*

GRILLED PORK TENDERLOIN - citrus marinade with chili and garlic* *GF*

ROASTED SALMON - side of salmon roasted with garlic herb butter with caramelized lemon* *GF*

WHOLE ROASTED BEEF FILET - roasted with porcini powder served with red wine-mushroom sauce*

PREMIUM PROTEINS

SALT & PEPPER PRIME RIB - roasted with salt & pepper served with horseradish sauce and au jus* *GF*

ASIAN STYLE BEEF SHORT RIBS - chinese five spice, garlic, ginger, green onions, hoisin, soy *GF*

ORANGE DUCK - whole roasted with honey-orange glaze* *GF*

WHOLE ROASTED PORK LOIN - apple-mustard marinade with roasted garlic au jus* *GF*

RACK OF LAMB - whole roasted with salt & pepper served with rosemary demi*

LEMON BUTTER SHRIMP - sautéed gulf shrimp, lemon butter, garlic, red pepper flake, angel hair pasta*

WHOLE FISH - whole roasted market fish with salt & pepper served with lemon & herbs*

VEGETARIAN ENTREES

BAKED ZITI - tube shaped pasta, garlic & basil infused tomato sauce, mozzarella, parmesan* *GF*

BUTTERNUT SQUASH & MUSHROOM LASAGNE - pasta sheets, butternut squash & mushroom bolognese, ricotta, mozzarella, parmesan *GF*

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SIDES

BRUSSELS SPROUTS - blanched and roasted with whole grain mustard sauce *VG, GF*

GARLIC BROCCOLINI - roasted with extra virgin olive oil, garlic, and chili flake *V, GF*

BABY BOK CHOY - white wine soy-butter *VG, GF*

HARICOT VERT - brown butter and toasted almonds *VG, GF*

SNOW PEAS & SNAPS - garlic-soy butter with sesame seeds *VG, GF*

GREENS & CHICKPEAS - spinach, kale, and chard with extra virgin olive oil, garlic, and chickpeas *VG, GF*

CAULIFLOWER - roasted with citrus vinaigrette, chili flake, and garlic *V, GF*

GLAZED CARROTS - honey-orange glaze with thyme *VG, GF*

CLASSIC MASHED POTATO - buttered & smashed *VG, GF*

POTATO GRATIN - idaho potatoes, cream, gruyere, thyme *VG, GF*

SWEET POTATO - roasted with butter, olive oil, thyme, and creme. fraiche *VG, GF*

AVOCADO CILANTRO RICE - with lime and chili

GREEK STYLE ORZO - cherry tomato, black olive, feta, lemon vinaigrette *V*

QUINOA SALAD - tomato, cucumber, red onion, loads of herbs, lemon vinaigrette *V, GF*

DESSERTS

GOOEY BUTTER CAKE - "just trust us"*

MINI PIES - mini chocolate and/or key lime pies

BOOZY MILKSHAKES - vanilla ice cream, kahlua & amaretto, chocolate shavings, whipped cream *GF*

BREAD PUDDING - brioche, bourbon custard, golden raisins, caramel sauce

CLASSIC BROWNIE - thick, fudgy, and chewy with a crispy top

CAKE BALLS - dipped in chocolate and garnishes

STRAWBERRIES & CREAM - roasted with citrus vinaigrette, chili flake, and garlic *GF*

BANANA PUDDING - banana pudding, vanilla wafers, fresh banana, whipped cream

LAYERED CAKE - carrot cake with cream cheese frosting and pecans or chocolate cake with chocolate frosting

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STATION MENU

All appetizer stations are delivered and setup by our chef team for your event and are a part of the upscale catering packages.

Solo station packages can be negotiated with our chef team.

CHEESE STATION

A selection of cheese from the Houston Dairymaids are displayed in a station with classic accoutrement including fresh & dried fruits, honeycomb, mostarda, and various breads.

*\$15 per person
Add charcuterie for an additional
\$5 per person*

FROM THE GARDEN STATION

Raw, barely cooked, roasted or grilled, and marinated seasonal vegetables are displayed with garlic hummus, red pepper feta dip, and salsas. Various breads and pita are included.

\$15 per person

BUILD YOUR OWN CROSTINI STATION

Grilled and toasted breads are displayed with toppings including tomato-basil, whipped goat cheese, sweet & sour eggplant, white bean-roasted garlic hummus, chicken salad, shrimp salad, and french pate with marinated olives and cornichons.

\$15 per person

PASTA STATION

Penne or Fusilli pasta (risotto can be substituted) with your choice of marinara, pesto, or alfredo sauce with various toppings prepared to order by one of our chefs.

*\$18 per person
Add chicken, shrimp or meatballs for an
additional \$5 per person.*

MASHED POTATO BAR

Mashed potatoes served with various toppings including bacon, shredded cheese, sour cream, green onion, crispy onion, and bbq pulled pork.

\$12 per person

COLD SEAFOOD STATION

A selection of cold boiled shrimp, cold boiled lobster tail, chilled crab meat, and ceviches that are served over ice with classic accoutrement including cocktail sauce, horseradish, remoulade, and lemon. All seafood can be served as a package or individually.

\$23 per person