

# *Magnolia Ballroom*

715 Franklin  
Houston, TX 77002  
713-223-8508

## Reception Packages

The following selections are designed for clients who are interested in having a 2 hour reception. Keep in mind that our catering consultants can customize a menu for your reception or you can design your own from the list we have provided.

### **Magnolia Reception**

*Domestic Fresh Fruit & Cheese Tray w/Assorted Crackers*  
*Fresh Vegetable Crudités Display with Assorted Dipping Sauces*

### **A Choice of 3 Passed Appetizers**

*See Appetizer Selection Sheet*

### **Choose one of the Following**

*Spinach Artichoke Dip with assorted Chips and Breads*  
*Roasted Red Pepper and Garlic Hummus Dip with Pita Chips*  
*Southwestern Queso and Chips*  
*Ancho Black Bean Dip with Assorted Chips and Breads*  
*Seafood Fondue with Assorted Chips (Add 3.50 per Guest)*  
*Spinach Artichoke Dip and Assorted*

*Mango Champagne Punch*

**\$21.95 per guests**

Please Add 8 1/4 % Sales Tax and 18% Service Charge To All Orders  
Pricing and Menu Selections Subject To Change With Out Notice

**Lone Star Reception**

*Beer and Wine Service*

*Domestic Fresh Fruit & Cheese Tray w/Assorted Crackers  
Fresh Vegetable Crudité's Display Assorted Dipping Sauces*

***(A Choice of 4 Passed Appetizers)***

*See Appetizer Selection Sheet*

***Choose one of the Following***

*Spinach Artichoke Dip with assorted Chips and Breads  
Roasted Red Pepper and Garlic Hummus Dip with Pita Chips  
Southwestern Queso and Chips  
Ancho Black Bean Dip with Assorted Chips and Breads  
Seafood Fondue with Assorted Chips (Add 3.50 per Guest)*

*Mango Champagne Punch and Soft Drinks*

**\$32.95 per guests**

Please Add 8 1/4 % Sales Tax and 18% Service Charge To All Orders  
Pricing and Menu Selections Subject To Change With Out Notice

**Governor's Reception**

*Full Open Bar Service*

*Domestic Fresh Fruit & Cheese Tray w/Assorted Crackers*

*Fresh Vegetable Crudité's Display Assorted Dipping Sauces*

***(A Choice of 4 Passed Appetizers)***

***Choose one of the Following***

*Spinach Artichoke Dip with assorted Chips and Breads*

*Roasted Red Pepper and Garlic Hummus Dip with Pita Chips*

*Southwestern Queso and Chips*

*Ancho Black Bean Dip with Assorted Chips and Breads*

*Seafood Fondue with Assorted Chips (Add 3.50 per Guest)*

*Carving Station Selections (Choose 1)*

*Herb Crusted Inside Round Carved to Order*

*Mesquite Smoked Turkey*

*Bourbon Glazed Pit Ham*

*(All Stations come with Assorted Silver Dollar Rolls and Appropriate Condiments)*

*Mango Champagne Punch and Soft Drinks*

**\$44.95 per guests**

Please Add 8 1/4 % Sales Tax and 18% Service Charge To All Orders  
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***Gourmet Hors d' oeuvres and Appetizers***

*Spicy Shrimp Canapé*

*Smoked Salmon Mousse Canapé*

*Blackened Chicken Salad Canapé*

*Vegetarian Spring Rolls*

*Mini Ancho Chicken Tapa*

*Tomato Basil Tart*

*Tito's Tequila Crabmeat Shooters (Add \$2.50 per Person)*

*Mini Beef or Chicken Wellington (Add \$2.00 per Person)*

*Assorted Mini Quiche*

*Mini Angus Burgers (Add \$2.50 per Person)*

*Ancho Chile Seared Sea Scallops (Add 2.00 per person)*

*Carmelized Roasted Quail Breast (Add \$3.00 per Person)*

*Bacon Wrapped Gulf Shrimp (Add \$2.00 per Person)*

*Southwestern Empanada*

*Margarita Grilled Shrimp (Add \$2.00 per Person)*

*Seafood Stuffed Mushrooms*

*Pecan Chicken Tenders*

*Santee Fe Chicken*

*Fruit Kabobs*

*Chicken or Beef Kabobs (Add \$1.00 per person)*

*Sesame Chicken with Sweet and Sour Sauce (Add \$2.00 per person)*

*Coconut Shrimp with Hawaiian Dipping Sauce (Add \$2.00 per person)*

*Coconut Lobster Tail (Market Price)*

*Jumbo Lump Crab Cakes (Add \$2.00 per person)*

*Seafood Empanada*

*Roasted Vegetable Tart*

*Roasted Tomato Bruschetta*

*Caviar on Ice (Market Price)*

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## **Additional Food Station Suggestions**

### **Gulf Coast Seafood Bar (Chef Attended)**

Oysters, Littleneck Clams and Cocktail Shrimp accompanied by Cocktail Sauce,  
Horseradish, Lemon Wedges and Creole Vinaigrette Sauce  
\$Market Price

### **Antipasto Station**

Prosciutto, Salami, Mozzarella, Asiago and Fontina Cheeses, Marinated Mushrooms,  
Roasted and Marinated Artichoke Quarters, Hard Boiled Eggs, Fire Roasted Peppers,  
Anchovies, Olives and Pepperoncini, Tomato Bruchetta, accompanied by Assorted Flat  
Breads

Add 6.50 per person or  
\$12.95 per person A La Carte

### **Chef's Signature Pasta Station (Chef Attended)**

Striped Tortellini , Bow Tie Pasta and Penne Pasta,with Fresh Garden Marinara Sauce,  
Basil Cream, Chicken, Shrimp and Roasted Peppers and Onion accompanied by Caesar  
Salad and Assorted Breads

Add 6.95 per person  
10.95 per person A La Carte

### **Creole Bayou Food Station**

Authentic Seafood and Andouille Sausage Gumbo, Red Beans and Suasage, Crawfish  
Etouffee served with Herb Steamed Rice, Jalapeño Corn Bread and Crackers

Add 7.95 per person  
12. 95 per person A La Carte

### **Ancho Crusted Tenderloin of Beef (Chef Attended)**

Carved to Order and accompanied by Homemade Rolls, Grilled Vegetables, Creole  
Horseradish Sauce

Add 8.95 per person  
13.95 per person A La Carte

### **Gourmet Fruit and Cheese Station**

A Gourmet Selection of Imported and Domestic Cheeses, Season Fruits and Berries,  
Assorted Crackers, Fruit Spreads, Toast Points, Toasted and Candied Nuts.

Add 5.95 per person  
9.95 per person A La Carte

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**Tailgate Station**

Spicy Creole Wings, Sweet and Sour Meatballs, Salsa and Chips Served with Assorted Dipping Sauces, Carrots and Celery

Add 6.95 person  
10.95 per person A La Carte

**Miniature Dessert Display**

A Selection of Our Pastry Chef 's Best Miniature Sweets to include: Pecan Tarts, Chocolate Chunk Cookies, Cranberry Oatmeal Cookies, Brownie Bites, and Pralines, Assorted Fruit Tarts

Add 5.95 per person  
9.95 per person A La Carte

**Miniature Cheesecake Display**

Our Gourmet Selection of Mini Cheesecakes: Key Lime, Shades of Chocolate, Praline and Turtle Cheesecakes

Add 6.95 per person  
10.95 per person A La Carte

**The Chocolate Fountain Display**

Your choice of Dark, Milk or White Chocolate, for the ever popular Chocolate Fountain. A Variety of Seasonal Fruits to include Strawberries, Melon and Pineapple along with Marshmallows, Pretzels and Biscotti

Call For Price

We Require a minimum selection of (3) Food Stations if Choosing A La Carte.