



HOUSTON  
**INSPIRED  
CATERING**

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EXHIBITOR  
**MENU**

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## CAPPUCCINO EXPRESS *In Booth Barista*

Drive attendees to your booth with the smells of Cappuccino Express premium coffee drinks.

### 1385.00 PER DAY

*\*Includes 250 (8 oz.) cups minimum per day, no carry over to following days. Includes espresso, cappuccino, lattes and americano.*

Additional Cups **5.50 EA**

Additional Flavors **150.00 PER DAY**

( Mocha, Hazelnut & Vanilla )

One-Time Set Up Fee **180.00**

**Cart or tabletop models available. Dimensions and electrical requirements provided upon request.**

*\*Requires attendant.*

#### **\*Attendant**

*225.00 per four-hour shift  
+30.00 each additional hour*

#### **Delivery / Refresh Fee**

*25.00 per trip*

● Vegetarian ● Vegan ● Avoiding Gluten

## BREAKFAST TACOS & SANDWICHES

*Served for a minimum of 25 guests.*

**Breakfast Tacos** Choice of one - bacon, barbacoa or homestyle hash potatoes with scrambled eggs and shredded cheddar in flour tortillas served with pico de gallo and salsa verde. **8.50 EA**

**Buttermilk Biscuit Sandwich** Choice of sausage or bacon, with egg & cheese. **8.50 EA**

## BREAKFAST PASTRIES

*Priced per dozen, minimum of one dozen required.*

Assorted Danishes **56.75 DZ** ●

Assorted Muffins **56.75 DZ** ●

Assorted Breakfast Pastries **56.75 DZ** ●

## FRESH POPCORN *Machine Rental*

Draw in guests to your booth by popping fresh popcorn at your booth with our popcorn machine rental option. **250.00 PER DAY**

Popcorn Packs **10.00 EA**

( Paper Bags, Corn Kernels, Butter & Salt )

*\*Each pack serves 10 people.*

Additional Popcorn Salt Flavors  
**50.00 PER DAY**

**Dimensions and electrical requirements provided upon request.**

*\*Requires attendant.*

## BY THE POUND

*Minimum of 3 pounds required. 1 pound serves approximately 12 people.*

Potato Chips & Choice of Dip **48.25 LB** ●●

( Caramelized Onion Dip, Poblano Ranch Dip, Bleu Cheese Dip )

Fresh Fried Tortilla Chips and Salsa Verde & Roja **52.50 LB** ●●●

*\*Served in 1 oz. individual bags.*

Trail Mix **23.00 LB**

*\*Served in individual 2 oz. cups.*

Mini Pretzels **19.00 LB**

*\*Served in individual 2 oz. cups.*

Goldfish Crackers **19.00 LB**

*\*Served in individual 2 oz. cups.*

Mixed Nuts **29.25 LB** ●●●

*\*Served in individual 2 oz. cups.*

## A LA CARTE

Assorted Whole Fruit **42.00 DZ** ●●●

Assorted Granola Bars **34.50 DZ**

King Size Candy Bars **48.00 DZ**

Bagged Chips **43.00 DZ**

Assorted Bags of Snacks **45.00 DZ**

Chef's Selection Assorted Cookies  
**53.25 DZ** ●

Brownies **53.50 DZ** ●

Cupcakes **56.75 DZ** ●

( Chocolate Devil's Food Cake with Vanilla Coffee Porter Frosting, Red Velvet with Margarita Cream Cheese Frosting, Vanilla Bean with Cajeta Caramel Frosting )

Fresh Cut Fruit Cups **102.00 DZ** ●●●

( Seasonal Melons & Berries )

### **\*Attendant**

**225.00 per four-hour shift**

**+30.00 each additional hour**

### **Delivery / Refresh Fee**

**25.00 per trip**

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## OUR SIGNATURE

### *Bavarian Pretzels*

Choose between our salted traditional pretzel and our sweet coated pretzel. **8.50 EACH** ●

**Pretzels come with choice of the dips featured below.**

Salted Traditional Bavarian Pretzel -

**Includes choice of two dips per order from the following selection:**

( Creole Mustard, White Chile Con Queso, Spicy Tomato & Bacon Jam or Sun Dried Tomato & White Truffle Aioli )

Sweet Coated Bavarian Pretzel - **Includes choice of one dip per order from the following selection:**

( Cream Cheese-Vanilla Bean, Chocolate Fudge or Salted Bourbon Caramel )

## LOCAL CHEESE DISPLAY

Chef's selections of local cheeses and local honey, fresh berries, dried fruit garnish, breads and crackers.

**14.75 PP**

## HUMMUS TRIO CUPS

Traditional, roasted bell pepper and kalamata olive hummus'. Served with crispy carrots, cucumbers, celery, crackers, and bagel chips. ●●

**10.50 PP**

## FRESH CRUDITE SHOOTERS

Chef's colorful selection of the freshest market vegetables. Served with crackers, breadsticks and choice of dip.

( Buttermilk Ranch Dip ●●, Traditional Hummus ●●● or Fresh Basil Pesto ●● )

**9.50 PP**

## BITES

*50 piece minimum; includes disposable plates, napkins and cutlery if required.*

**Tandori Chicken Satay** with mango salsa.

**8.50 EA** ●

**Chicken Quesadilla** with avocado crema.

**7.75 EA**

**Beef Satay** with thai peanut sauce.

**9.50 EA** ●

**Texas Brisket Slider** **9.00 EA**

**Pulled Pork Biscuit** **8.50 EA**

**Pork Potsticker** with soy and sweet chili.

**7.75 EA**

**Crab Cake** with lemon aioli. **10.00 EA**

**Seared Sesame Tuna Wonton** with seaweed salad and wasabi cream.

**9.00 EA**

**Vegetable Spring Roll** with sweet soy.

**7.75 EA**

**Brien En Croute** with raspberry. **7.75 EA**

**Delivery / Refresh Fee**

*25.00 per trip*

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## CHEF'S BEST

### Boxed Lunches

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches or crisp farm-fresh salads with crunchy sides and sweet treats. **31.00 PP**

Box lunches include the choices below.

*Drinks sold separately.*

**Gourmet Sandwich OR Salad** - Choose one

**Sides** - Whole Fruit ●●● & Kettle Chips ●

**Dessert** - Chocolate Chip Cookie with Pretzel and Butterscotch ●

## GOURMET SANDWICHES

**Woodlands Turkey** with shaved smoked turkey, gouda cheese, vidalia onion and peach chutney on a honey wheat roll.

**Grilled Chicken** with braised spinach, roasted tomato and avocado aioli on ciabatta.

**Roast Beef** with gruyère, horseradish and arugula on black pepper challah roll.

**Smoked Ham** with swiss cheese and mustard butter on pretzel bun.

**ZLT Flatbread** with zucchini, sundried tomato pesto and pepper jack cheese. ●

**Fajita Wrap** with grilled pineapple, cumin marinated chicken, grilled peppers, onions, spicy aioli and chihuahua cheese on a sundried tomato wrap.

## GOURMET SALADS

**Chicken Caesar Salad** with cut romaine hearts, herb marinated grilled chicken, shaved asiago cheese and croutons served with caesar dressing.

**Vegetable Cobb Salad** with mixed greens, cucumber, tomato, feta cheese, boiled egg, diced red onions and roasted peppers served with a balsamic vinaigrette. ●

## ADD A DRINK

Assorted Soft Drinks - 12 oz. (Coke, Diet Coke, Sprite, Coke Zero) **3.75 each**

Bottled Water - 12 oz. (Dasani) **3.75 each**

## DISPLAY TRAYS

*Served for a minimum of 25 guests. Includes plates, napkins and cutlery.*

**Deli Platter** Includes assorted deli meats & cheeses, assorted sliced breads & rolls, potato salad, lettuce, tomatoes, onions, pickles, condiments and assorted cookies. **20.00 PP**

**Assorted Mini Sandwiches** Includes turkey & provolone, ham & swiss, roast beef & cheddar mini roll and condiments. **6.00 EA**

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## LOCAL BEER

### *Selections*

Experience the taste of Houston with seasonal beer offerings from local breweries. **168.00 PER CASE, PER SELECTION**

Featuring options from the breweries below. Check with your Sales Manager for specific beer offerings.

St. Arnold's  
Karbach  
8th Wonder  
11 Below

## PREMIUM BEER

Stella Artois  
Corona Extra  
Laquinitas IPA  
Blue Moon  
Shiner Bock

**168.00 PER CASE, PER SELECTION**  
(24 per case)

## DOMESTIC BEER

Bud Light  
Miller Lite

**144.00 PER CASE, PER SELECTION**  
(24 per case)

## PREMIUM BEER KEGS

**675.00 EACH**  
(Not charged on consumption. Cannot be cancelled once ordered.)

## DOMESTIC BEER KEGS

**475.00 EACH**  
(Not charged on consumption. Cannot be cancelled once ordered.)

## WINE BY THE BOTTLE

Foot Print Chardonnay  
Foot Print Cabernet Sauvignon  
Wycliff Brut  
Wycliff Brut Rosé

**28.00 PER BOTTLE**

## COCKTAILS

*Minimum of 50 drinks, on consumption.*

Tito's Vodka  
Bombay Sapphire  
Bacardi Superior  
Hornitos Plata  
Jim Beam  
Jack Daniel's  
Dewars White Label

**8.00 PER DRINK**

## ALCOHOL POLICY & DETAILS

Alcohol MUST be served by a Houston Inspired Catering TABC Certified Bartender.

*Drinks are served in biodegradable/disposable cups. No glass is permitted in exhibit halls.*

*Bar front not included. Additional 150.00 rental fee will apply if requested.*

### **\*Bartender**

**225.00 per four-hour shift**  
**+30.00 each additional hour**

### **Delivery / Refresh Fee**

**25.00 per trip**

## HTX BEER Package

Experience the taste of Houston with beer offerings from local breweries.

**800.00++** Serves 120 people

### Package features the beers below.

Karbach Lovestreet  
Karbach Rotation  
St.Arnold's Amber  
St.Arnold's Rotation  
8th Wonder Dome Faux'm

## TEXAS BEER PACKAGE

Shiner Bock, St.Arnold's Amber, Austin Eastcider, Dallas Blonde and Deep Ellum IPA.

**800.00++** Serves 120 people

## MIMOSA PACKAGE

House Champagne, Orange Juice and Disposable Flutes.

**350.00++** Serves 50 people

## BLOODY MAY PACKAGE

Tito's Handmade Vodka, Zing Zang Original, Bloody Revolution Habanero, Dick's Original Bloody Mary, Tobasco Sauce, Worcestershire Sauce, Salt Rimmer, Tajin Rimmer, Olives, Limes and Celery

**975.00++** Serves 100 people

## HORNITOS TEQUILA PACKAGE

Hornitos Plata Tequila, Stirrings Margarita Mix, Simply Grapefruit, Monin Strawberry, Monin Mango, Ginger Brew, Salt Rimmer, Sugar Rimmer, Tajin Rimmer, Strawberry Garnish, Lime Garnish and Grapefruit Twist.

**975.00++** Serves 100 people

## DON JULIO TEQUILA PACKAGE

Don Julio Silver, Stirrings Margarita Mix, Simply Grapefruit, Monin Strawberry, Monin Mango, Ginger Brew, Salt Rimmer, Sugar Rimmer, Tajin Rimmer, Strawberry Garnish and Lime Garnish.

**975.00++** Serves 100 people

## DEEP EDDY PACKAGE

Deep Eddy Vodka, Deep Eddy Lemon, Deep Eddy Ruby Red Grapefruit, Deep Eddy Sweet Tea, Club Soda, Dasani Water, Simply Lemonade, Cranberry, Ginger Brew, Orange Juice, Fresh Mint, Limes, Grapefruit Twist.

**1050.00++** Serves 125 people

## WHISKEY PACKAGE

Bullet Bourbon, Woodford Reserve, Maker's Mark, Blitters, Bitter Flavor, Sweet Vermouth, Simple Syrup, Club Soda, Coke, Diet Coke, Sprite, Ginger Brew and Cherry Orange Slices.

**1050.00++** Serves 100 people

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+30.00 each additional hour

### Delivery / Refresh Fee

25.00 per trip

**OUR SIGNATURE**  
*Fruit Infused Waters*

Our bright refreshing fruit waters showcase unexpectedly delicious flavor combinations that are sure to impress your guests. **62.00 PER GALLON**

Choose between the flavor combinations below.

- Strawberry Jalapeño
- Cucumber Lemon
- Minted Watermelon

**COFFEE AND TEA**

- George R. Brown's Proprietary Coffee Blend  
(Regular or Decaf)
- Assorted Hot Teas

**68.25 PER GALLON, PER SELECTION**

**ASSORTED SOFT DRINKS  
(12 OZ. )**

- Coke, Diet Coke, Sprite, Coke Zero
- 90.00 PER CASE, PER SELECTION**  
*(24 per case)*

**BOTTLED WATER (12 OZ.)**

- Dasani
- 90.00 PER CASE**  
*(24 per case)*

**LOGO BOTTLED WATER  
BUYOUT FEE**

Please contact your Sales Manager for pricing and approval.

**PRICE VARIES**

**KEURIG COFFEE MACHINE  
RENTAL**

Limited quantities available. Includes: 1 gallon water jug, creamers, sugar/sweetner, stirrers, napkins & disposable cups. Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

**150.00 PER DAY**

**ASSORTED COFFEE OR TEA  
K-CUPS**

**4.50 EACH**

**1 GAL WATER JUG & CUPS**

Keurig Machine ONLY.  
**8.00 EACH**

**MINUTE MAID ASSORTED  
JUICES (10 OZ.)**

- Apple, Orange and Mixed Berry
- 90.00 PER CASE, PER SELECTION**  
*(24 per case)*

**SWEET ICED TEA**  
**62.00 PER GALLON**

**LEMONADE**  
**62.00 PER GALLON**

**WATER COOLER RENTAL**

Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

**105.00 PER DAY**

**5 GALLON WATER JUG**  
**47.25 EACH**

**20 LB BAG OF ICE**  
**20.00 EACH**

*Delivery / Refresh Fee*  
**25.00 per trip**



George R. Brown Convention Center  
Exhibitor Catering Order Form & Service Contract



**Houston Inspired Catering** is the exclusive caterer for the George R. Brown Convention Center. Absolutely no food or beverage is allowed into the GRBCC without prior written approval from a Houston Inspired Catering representative. THIS INCLUDES BOTTLED WATER.

- All prices are subject to a (++) charge, which represents a 21% Administrative Fee, Texas State Sales Tax 8.25% and Texas MB Tax (alcohol) 8.25% (as applicable).
- Food and beverages are provided on compostable disposable ware.
- Exhibitor catering is not charged on consumption. Menu items and prices are subject to change without notice.
- **FOOD PREP:** HIC can provide professional staff to assist you with food preparation. Applicable charges will apply. To arrange for assistance, please contact your sales manager listed at the bottom of the second page.
- **INSURANCE:** Any company serving samples (food or beverage) must submit an insurance certificate of liability with coverage of \$1,000,000 per occurrence naming George R. Brown Convention Center, and HIC as additional insured. Be sure to check the [complete insurance requirements](#).
- **DELIVERY FEE:** A \$25.00+ Delivery/Refresh Fee will apply for each food and beverage delivery.  
HIC DOES NOT supply table and chair equipment, trash removal, or electricity for your booth. You MUST order through your service contractor.
- **ELECTRICAL:** Please contact Smart City at 713.853.8900
- **BOOTH CLEANING & TRASH REMOVAL:** Please contact Exhibitor Services at 713.853.8907

#### FOOD AND BEVERAGE SAMPLING

- **The food manufacturer's sampling form must be submitted no less than 21 days prior to the show to your sales manager for approval. We will coordinate details and requirements with you following approval.**
- Open flame devices such as sternos, candles, solid alcohol fueled, or other solid fueled type device, are **allowed** for the cooking and hot-holding of food. Each booth using warming/cooking equipment must have at least one 3A40BC fire extinguisher with current inspection date and tag in the booth. Booths exceeding 20' in any dimension must have a minimum of two 3A40BC fire extinguishers with current inspection date and tag in the booth.

#### FOOD SAMPLING

- Items dispensed are limited to products manufactured by the exhibiting company
- **Any product that is not manufactured by the exhibiting company must be purchased from HIC if you wish to have it available for sampling by attendees. Contact your sales manager to discuss buyout opportunities or HIC purchases.**
- Food items are limited to 'bite size' (3 oz. or less).
- Beverage items may be dispensed in containers holding not more than 4 oz.
- Food and/or beverage items used as traffic promoters (e.g., coffee, popcorn, sodas, bottled water [with or without logo], ice cream, etc.) not manufactured by the exhibiting company **MUST** be purchased from HIC.
- The City of Houston requires a temporary food permit (daily) for ALL public shows. Food permits **MUST** be displayed in booths at all times during the show.
- Keep the delivery costs to your booth low – consider ways to safely store as much product in your booth as you will use each day.
- Candy Dishes - A hard candy dish provided complimentary by an exhibitor at their booth may be exempt, as long as the candy is bite sized individually wrapped.

#### ALCOHOLIC BEVERAGE SAMPLING

- All alcoholic beverages must be purchased through HIC, even if manufactured by the exhibitor.

