



**GOLF CLUB OF  
HOUSTON**

# **SOCIAL CATERING MENU**

Proud 17-Year Home of the Houston Open (2003-2019)  
5860 Wilson Rd | Humble, TX 77396 | [golfclubofhouston.com](http://golfclubofhouston.com)





# EVENT INFORMATION

## ROOM FEES:

Room Fees vary based upon time of day and day of the week. Please ask the Event Sales Director for the applicable fees for your requested date.

## Golf Club of Houston provides to you at no additional charge:

- **Banquet Tables & Chairs:** Golf Club of Houston provides banquet rounds with seating for up to eight guests per table. We also provide extra tables for special needs, such as gifts, guest book signing, etc.
- **Linens:** Golf Club of Houston provides standard linen overlays, underlays and napkins in a variety of colors
- **Upgraded Linens & Chairs:** Please inquire about upgrade linen opportunities for specialty tables, banquet tables, chair covers or Chiavari chairs through our preferred linen provider.
- **Optional Table-top Décor:** Hurricane lamps with pillar candles; three glass vases with floating candles; black lanterns with pillar candles; votives and votive candles; and mirror tiles are provided as optional centerpiece items. We provide folded table-top numbers for a more formal seating arrangement.
- **Serving Items:** Golf Club of Houston is a full-service catering venue—we provide all items necessary for serving (plates, glassware and silverware) for your event up to our maximum inventory levels. Specialty items exceeding our on-site inventory are available from our preferred vendor for an additional charge--delivery fees are additional.
- **Easels:** We provide attractive wrought-iron easels for poster or picture display.
- **AV Equipment:** Golf Club of Houston provides background music through our stereo system. In our larger Reception Room, we also provide wireless microphone and podium.
- **Parking:** Self-parking is available in our spacious parking lot.

## Items that you are responsible for providing:

- Place cards, place card holders, escort cards & signage
- Any electrical equipment that may be needed for DJs, entertainment and special lighting
- All personal or themed decorative items such as guest sign-in book & pen; special glassware; specialty cake cutting utensils; items for departure or display on any of our credenzas.
- Florals, Entertainment, Cakes and other specialty items

**Thank you for contacting Golf Club of Houston regarding your upcoming special event. We are pleased to offer a wide selection of catering choices. We welcome the opportunity to customize or create a special menu for you in case you wish to add your personal touches to our menu.**



# ADDITIONAL INFORMATION



## **THE TERRACE – PROVIDED FOR YOUR ENJOYMENT**

If there are no other private functions taking place on The Terrace, your guests are free to sit and enjoy the outdoor view of our beautiful golf course. This is an approved smoking area. However, the formal rental of this space does entail rental fees. If a special set-up is requested which involves moving standard tables and chairs or staging different tables and chairs--there will also be additional set-up fees in addition to the rental fee. Please inquire if you wish to reserve this outdoor location.

## **PAYMENT AND GUARANTEES:**

It is our policy that the Final Guaranteed Guest Count and final payment (Banquet Event Order estimate less paid Deposit) be provided three (3) business days prior to the event. This number is considered a final guarantee. Food preparation and charges are based upon the guaranteed number of guests. If more than the guarantee is served, you will be charged for the additional guests. If no guarantee is received three (3) days prior, charges will be based on the original estimated number of guests per the contract. Any remaining balance (for example, a hosted bar or additional guests) will be charged to the credit card number on file immediately following the event.

## **DANCE FLOOR FEES:**

A 15' X 15' dance floor can be provided, please consult with Event Sales Director on applicable fees. All fees are subject to 7.25% sales tax and 20% service charge. (Available for Main Dining Room only)

## **FOOD AND BEVERAGE MINIMUMS:**

All contractual agreements state a minimum revenue guarantee for food and beverage. This number may be below your total actual expenditures and is not the final cost of the event. Minimum revenue guarantees do not include alcohol, service charge, labor charges and sales tax.

## **FOOD AND BEVERAGE RESTRICTIONS:**

Food and beverage services from an outside source are not permitted in any public area by the patron or any of the patron's guests. *Per catering license guidelines, any remaining food, (except any specialty cake provided by a professional bakery), may not be removed from the premises.*

## **SERVICE CHARGE AND SALES TAX: (++)**

A service charge of 20% and sales tax of 7.25% will be added to all food and non-alcoholic beverage purchases. A service charge of 20% and sales tax of 8.25% will be added to all alcohol purchases.

**Please consult with your Golf Club of Houston  
Events Service Manager for any additional information.**

**Thank you once again for considering Golf Club of Houston!  
We hope to be of service to you.**

# SEATED DINNER PACKAGES

*All Dinner Packages include Four Passed Hors d'oeuvres, Salad, Entrée, Chef's Selection of Starch and Vegetable, Dessert, Warm Rolls and Butter, our Signature Blend Coffee, Decaffeinated Coffee, Hot Tea, Fountain Soda, and Iced Tea with Lemon.*

## Passed Hors d'oeuvres

*Please select four from the following:*

- Spinach and Feta Cheese Turnover
- Boudin Balls with Remoulade Sauce
- Mini Beef Wellington
- Sausage-Cheese Jalapeño Poppers
- Bacon Wrapped Chicken with Jalapeño
- Seared Gulf Crab Cakes with Poblano Cream
- Coconut Shrimp with Horse Radish Marmalade
- Crab Rangoon
- Southwestern Egg rolls with House Salsa
- Cocktail Lamb Chops with English Mint Sauce
- Shrimp Deviled Eggs
- Antipasto Skewers
- Cucumber-Goat Cheese Smoked Salmon
- Caprese Skewers
- Melon wrapped in Prosciutto
- Sesame Seed Crusted Ahi Tuna with Wasabi Aioli on Wonton Crisp
- Texas Spiced Shrimp Cocktail with Jalapeño Cocktail Sauce and Lemon



## Salad

*Please select one from the following:*

- House Salad with French Beans, Carrot, Radish, Grape Tomato, Pecan, and Dried Cranberry with White Balsamic-Roasted Shallot Vinaigrette or Buttermilk Ranch Dressings
- Spinach Salad with Prosciutto, Asparagus, Red Onion, Mushroom, and Roasted Garlic-Tomato Vinaigrette
- Award winning Southwest Caesar Salad: Crispy Romaine, Black Beans, Grilled Corn, Cotija Cheese, Pepitas, Crispy Tortillas and Spicy Caesar Dressing
- Classic Caesar Salad with Romaine Lettuce tossed with Herbed-Garlic Croutons, Shredded Parmesan Cheese and Traditional Caesar Dressing
- Baby Bibb Lettuce Salad with Goat Cheese, Spiced Pecan & Orange Vinaigrette
- Sliced Fresh Fruit and Berries with Honey Yogurt



# SEATED DINNER PACKAGES



## **Entrée - \$38++ per person**

*Please select one from the following:*

- Pan Seared Chicken Breast with Wild Mushroom Ragoût
- Grilled Salmon with Lemon Artichoke Relish
- Chicken Roulade with Asiago and Spinach
- Raspberry-Chipotle Glazed Pork Loin with Pan Jus
- Maple-Pecan Crusted Chicken with Bourbon Pan Gravy

## **Entrée - \$42++ per person**

*Please select one from the following:*

- Grilled Yellow Fin Ahi and Grilled Shrimp Provencal
- Petit Filet of Beef Tenderloin with Red Wine Herb Demi
- Beef Tenderloin and Pepitas-Chili Crusted Chicken Breast with Chipotle BBQ Seared Beef Medallion with Lemon BBQ Shrimp
- Roasted Pesto Crusted Salmon and Herb Grilled Chicken with Tomato Fonduta Oven Roasted Breast of Chicken and Garlic Shrimp

## **Entrée - \$46++ per person**

*Please select one from the following:*

- Filet of Beef with Wild Mushroom Ragoût
- Grilled Ribeye with Red Wine Reduction
- Mustard Crusted Rack of Lamb Mint Jus
- Seared Tournedos of Beef and Maple-Pecan Crusted Chicken with Bourbon Pan Gravy
- Petit Filet of Beef with Red Wine Reduction and Jumbo Lump Crab Cake with Pickled Peppers

## **Dessert**

*Please select one from the following:*

- New York Cheesecake with Strawberries
- Chocolate Fudge Cake with Raspberry Coulis
- Chocolate Marquis with Wild Berry Compote
- Italian Cream Cake with Espresso Crème Anglaise
- Apple Crostada with Caramel Sauce
- Bourbon Pecan Pie with Blackberries & Mint
- Chocolate Mousse Cake with Berry Coulis

# SEATED DINNER UPGRADE OPTIONS



## APPETIZERS

Wild Mushroom Ravioli with Pancetta and Bel Paese on Stewed Leek	\$8.00++ per person
Tomato and Mozzarella, Grilled Portobello, Balsamic Syrup and Basil Oil	\$8.00++ per person
Boursin Stuffed Mushroom with Tomato-Basil Relish and Balsamic Syrup	\$8.75++ per person
Garlicky Shrimp on Herbed Crostini	\$9.00++ per person
Gulf Crab Cake on Fried Green Tomato with Creole Pickled Peppers	\$9.00++ per person
Seared Duck Breast on Sweet Corn Spoon Bread with Sour Cherry Cider Sauce	\$11.00++ per person
Seafood Martini Shrimp, Crabmeat, Calamari, Pico de Gallo, Guacamole and Crispy Tortilla	\$14.00++ per person

## SOUPS

Tomato Basil Bisque with Parmesan Crisp Seafood	\$6.00++ per person
Gumbo with White Rice	\$6.00++ per person
Crab and Corn Chowder	\$8.00++ per person
Lobster Bisque with Tarragon Cream Smoked Chicken	\$9.00++ per person
Corn Broth & Pico de Gallo	\$7.50++ per person
Wild Mushroom Bisque	\$8.50++ per person
Minestrone au Pistou with Gruyère	\$7.50++ per person



# BUFFET DINNER PACKAGES

*All Buffet Dinner Packages include Four Passed Hors d'oeuvres, Selected Buffet, Warm Rolls and Butter, our Signature Blend Coffee, Decaffeinated Coffee, Hot Tea, Fountain Soda, and Iced Tea with Lemon.*

## Passed Hors d'oeuvres

Please select four from the following:

- Spinach and Feta Cheese Turnover
- Boudin Balls with Remoulade Sauce
- Mini Beef Wellington
- Sausage-Cheese Jalapeño Poppers
- Bacon Wrapped Chicken with Jalapeño
- Seared Gulf Crab Cakes with Poblano Cream
- Coconut Shrimp with Horse Radish Marmalade
- Crab Rangoon
- Southwestern Egg rolls with House Salsa
- Cocktail Lamb Chops with English Mint Sauce
- Shrimp Deviled Eggs
- Antipasto Skewers
- Cucumber-Goat Cheese Smoked Salmon
- Caprese Skewers
- Melon wrapped in Prosciutto
- Sesame Seed Crusted Ahi Tuna with Wasabi Aioli on Wonton Crisp
- Texas Spiced Shrimp Cocktail with Jalapeño Cocktail Sauce and Lemon

## Custom Design Your Own Golf Club of Houston Dinner Buffet

What can our creative Executive Chef provide for you based on your favorite foods?



## Traditional Dinner Buffet - \$44 per person

- Field Greens with Carrot, Cucumber, Grape Tomatoes, Radish, Red Onion, Raspberry Vinaigrette and Creamy Parmesan Dressing
- Penne Pasta Salad with Gulf Shrimp and Pesto
- Peppered Sirloin with Bourbon Pan Gravy
- Chicken Piccata with Lemon and Caper
- Gemelli Pasta with Grilled Chicken, Pancetta, Spring Herbs and Extra Virgin Olive Oil French Beans with Shallot and Almond
- Seasonal Vegetable Medley
- Buttermilk Mashed Potatoes

## Club Dinner Buffet - \$48 per person


- Field Greens with Carrot, Cucumber, Grape Tomatoes, Radish, Red Onion, Raspberry Vinaigrette and Creamy Parmesan Dressing
- Grilled Asparagus with Shallot-Balsamic Vinaigrette
- Caprese Salad with Heirloom Tomato, Buffalo Mozzarella and Basil
- Carved Roast Prime Rib of Beef served with Horseradish Cream\*
- Grilled Chicken Marsala
- Grilled Mahi-Mahi with Grilled Shrimp Relish
- Potatoes au Gratin with 3 Cheeses
- French Beans with Caramelized Shallots

\*All Carving Stations require Additional Attendant of \$200++ for every 100 Guests



**For more information contact**  
**Liz Strong | [lstrong@golfclubofhouston.com](mailto:lstrong@golfclubofhouston.com)**

5860 Wilson Road | Humble, TX 77396  
[golfclubofhouston.com](http://golfclubofhouston.com) | 281.459.7839

  @golfclubhouston



**GOLF CLUB OF  
HOUSTON**