

CLASS ACT CATERING

We can enhance your event at the beautiful Richard E. Berry Educational Center by allowing the staff and outstanding chefs of Class Act Catering to help you select a menu to suit your specific needs. We offer complete catering services for conferences, business meetings, luncheons, breaks, receptions and formal dinner parties.

This menu was created to offer a wide range of selections; however, you are not restricted to these options. We welcome the opportunity to work with you to create a menu to meet your budget and make your event unique.

You must book your event space through the Berry Center staff before making catering arrangements. To ensure proper ordering, staffing, and quality standards for our customers, catering requests should be made 2 weeks prior to your event. A 20-person minimum is required for our buffet menus. For large and specialty events, we require your final guest count five working days prior to the event. We ask that cancellations be made 1 week prior to the event. A fee may be charged for ordering and preparation if adequate cancellation time is not given.

Prices listed in this menu are subject to change without notice.

For your banquet and catering needs at the Richard E. Berry Center

Please contact Suzy Hunter at 281-894-3930.

Breakfast Buffets

Continental

Seasonal Fresh Fruit, House Baked Cinnamon and Orange Rolls, Assorted Breakfast Breads,

Mini Croissants with Butter and Preserves, Assorted Individual Yogurt Selection

Regular and Decaffeinated Coffee

Choice of Hot Teas, Orange Juice, or Cranberry Juice

Country

Scrambled Eggs with your choice of Smoked Ham or Sausage, Fried Potatoes, Fresh Baked Biscuits with Country Gravy

Regular and Decaffeinated Coffee

Choice of Hot Teas, Orange Juice, or Cranberry Juice

Southwest

Scrambled Eggs Ranchero with Salsa and Crispy Tostada Strips, Fried Potatoes with Chorizo, Flour Tortillas and Refried Beans

Regular and Decaffeinated Coffee

Choice of Hot Teas, Orange Juice, or Cranberry Juice

Gourmet

Fluffy Scrambled Eggs with Cheese, Mushrooms and Fine Herbs on a Grilled English Muffin with Mornay Sauce and your choice of Smoked Ham or Sausage,

Fresh Baked Biscuits with Butter and Preserves, and Assorted Fruit Blintzes

Regular and Decaffeinated Coffee

Choice of Hot Teas, Orange Juice, or Cranberry Juice

Warm Wrapped Taquitos

Flour Tortillas wrapped around your choice of any two:

Eggs, Bacon, Ham, Sausage, Cheese, Potato, or Refried Beans

Served with Picanté Sauce and a Fresh Fruit Tray

Regular and Decaffeinated Coffee

Choice of Hot Teas, Orange Juice, or Cranberry Juice

Individual Breakfast Items

Fresh Fruit Tray

Fresh Cut Seasonal Fruit Served with Yogurt Dip

Small (25-30 people)

Medium (45-50 people)

Large (65-70 people)

By the Dozen

Homemade Cinnamon Rolls

Homemade Orange Rolls

Bagels with Cream Cheese

Assorted Breakfast Breads

Jalapeno Cheese Kolaches

Sausage Kolaches

Doughnuts

Danish

Beverages

Freshly Brewed Coffee (Regular or Decaffeinated)

Assorted Hot Teas

Assorted Individual Juices

Bottled Water

Lunches “On the Go”

Box lunches include your choice of Sandwich, Fresh Fruit Cup or Whole Fruit, Assorted Chips, Famous Baked Cookie, and a Cold Beverage

Classic Sandwiches

Honey Ham with Muenster on Sourdough

Smoked Turkey with Swiss on 7 Grain

Shaved Roast Beef with Sharp Cheddar and Horseradish Mayo on Pumpernickel

Classic Tuna Salad on Sourdough

Grilled Portobello Mushroom on Wheat with Roasted Red Peppers and Olive Relish

Signature Sandwiches

Pesto Chicken Salad on a Wheat Roll

Texas Turkey Wrap (smoked turkey, sweet and spicy mustard, lettuce, tomato, red onion, and pepper jack cheese)

Continental Roast Beef (roast beef, tomato, fresh mozzarella, basil aioli on rye)

Mufaletta with Olive Relish on Sourdough

Focaccia Caprese (tomato, fresh mozzarella, basil, black pepper, with romaine lettuce and olive oil)

Salads

Southwest Chicken Salad

Grilled Chicken Caesar

*Salads are served with a cold beverage only.

Sandwich Platter Buffet

A Selection of Classic and Signature Sandwich Halves served with Deli Pickles, Individual Bags of Chips, and your choice of two of the following:

Cole Slaw

Fresh Fruit Salad

Pasta Salad

Mixed Garden Salad

Grilled Chicken and Wild Rice Soup

Tortilla Soup

Tomato Basil Soup

Vegetable Beef with Barley

Served with Iced Tea, Coffee, or Assorted Carbonated Beverages

Sandwiches and Salads A la Carte

Sandwich Platters

24 Half Sandwiches

Assorted Classic Sandwiches
Assorted Signature Sandwiches

Salad Platters

Salad Platters (will serve approximately 12 people)

Grilled Chicken Caesar Salad
Grilled Chicken and Pasta Salad Tossed with Grilled Vegetables
Spring Mix Salad with Dressing
Tri Salad Platter (to include Pasta Pesto, Fresh Fruit, and Basil Chicken Salad)

Platter Accompaniments

Bags of Assorted Chips
Famous Baked Cookie
Seasonal Whole Fruit

Beverages

Soft Drinks
Bottled Water
Lemonade
Iced Tea

Luncheon Selections

Select a Starter or Dessert to accompany your Entrée (add \$3.00 for a three course lunch.) All lunches come with our Chef's selection of seasonal vegetables, starch if applicable, and roll with butter. Water, Tea, and Coffee (on request) are also included.

Select one Starter:

Pesto Pasta

Classic Caesar Salad

Mixed Green Salad

Gazpacho Cabo (Classic Gazpacho with Tiny Shrimp and Smoked Oysters)

Select one Entrée:

Grilled Tuscan Chicken with Tomato Caper Calamata Roasted Garlic

Grilled Salmon BLT with Root Chips and Jalapeno Lime Slaw

Ginger and Lime Marinated Flank Steak

Artichoke Lemon Chicken

Dry Rub Smoked Roasted Pork Loin with Green Apple Brown Rice and Onion

Marmalade

Smoked Chicken and Sausage Jambalaya with Crayfish Risotto

Fish Tacos with Black Beans, Rice and Pico De Gallo

Select one Dessert:

Warm Fruit Cobbler with Crumb Topping and Blue Bell Vanilla Ice Cream

Crème Brûlée

Key Lime Pie

Chocolate Cake with Dark Chocolate and Raspberry Sauce

Pecan Pie

New York Style Cheesecake

Lunch Buffets

All buffets are served with tossed salad and assorted dressings, Chef's selection of potato or rice, fresh seasonal vegetable, fresh baked roll with butter, dessert, Iced tea, and water

Entrée Selections

Tenderloin Medallions with Mushroom Caps and Herb Butter
Beef and Chicken Fajitas
Sliced BBQ Beef
Chappel Hill Smoked Sausage
Rosemary Roasted Pork Loin
Comal Seared Beef Tenderloin with Black Pepper Fried Onions
Ruby Red Artichoke Chicken
Fried Chicken Breast Strips
Pepper/Thyme Rubbed Roast Beef
Big Island Grilled Chicken with Pineapple and Chile Chow Chow
Grilled Blackened Beef Flank Steak
Artichoke Lemon Chicken
Chicken Fried Steak or Chicken
Mediterranean Chicken with Artichokes
Romano Crusted Chicken
Fried Catfish
Pasta Buffet with Two Varieties of Pasta and Three Sauces

Dessert Selections

Pecan Pie
Chocolate Cake
Key Lime Pie
Fruit Cobbler
Carrot Cake
New York Style Cheesecake

Choice of one entrée and one dessert

Afternoon Breaks

Sweet and Salty Break

Assorted individual bags of salty snacks to include pretzels, corn and potato chips, a variety of snack-size candy bars, and mixed nuts

Assorted Cheeses

An array of hard and soft cheeses with bunches of grapes, sliced baguette, and gourmet crackers

Cookies and Brownies

Assorted Freshly Baked Cookies and Brownies

Santé Fe

Blue and Yellow Corn Tortilla Chips with Roasted Tomato Salsa and Chipotle Queso

Beverages

Soft Drinks

Bottled Water

Lemonade

Iced Tea

Reception

The following Hors D'Oeuvres are priced per 100. There is a minimum of 25 per order.

Hot Hors D'Oeuvres

Sweet and Hot Coconut Sautéed Shrimp
Buffalo Chicken with Bleu Cheese and Celery
Spinach Stuffed Mushrooms
Italian Style Meatballs
Assorted Mini Quiches
Hand Battered Chicken Breast Strips

Cold Hors D'Oeuvres

Mini Cabo Cocktails with chilled Pico D'Gallo Shrimp Salsa
Sesame and Semolina Crostini with Fresh Mozzarella and Basil Pesto
An Array of Hard and Soft Cheeses served with Baguettes and Water Crackers
Large serves approximately 60 people
Medium serves approximately 45 people
Small serves approximately 20 people

Bruchetta Napoli with Tomato Capers Roasted Garlic and Asiago Cheese

Pita Chips with Homemade Hummus and Olive Relish
Small serves approximately 10 people
Large serves approximately 20 people

Antipasto Skewer
Boursin and Brie with Strawberries, Grapes and Water Crackers
Small serves approximately 20 people
Large serves approximately 40 people

Crudités with Dip
Small serves approximately 20 people
Large serves approximately 40 people

Especially prepared Hors D'Oeuvres are available upon request

Dinner Buffets

All buffets are served with tossed salad and assorted dressings, Chef's selection of potato or rice, fresh seasonal vegetable, fresh baked roll with butter, dessert, Iced tea, water, and coffee (upon request.)

Entrée Selections

Pecan Crusted Chicken with a Light Brandy Cream
Beef Tenderloin with a Wild Mushroom Demi
Chicken in Pesto Cream
Petite Sirloin
Fried Chicken Breast Strips
Parmesan Beef with Wilted Spinach and Roasted Garlic
Herb Roasted Chicken
Sliced Pepper Crusted Roast Beef
Lemon Chicken with Kalamata Olives and Fresh Thyme
Asian Pepper Beef Strips
Grilled Salsa Chicken with Roasted Corn and Black Beans
Bacon Wrapped Pork Tenderloin
Tai Chicken
Sweet and Hot Glazed Island Chicken
Prime Rib with Horseradish and Natural Jus
Chicken Fried Steak or Chicken
Mediterranean Chicken with Artichokes
Fried Catfish
Pasta Buffet with Two Varieties of Pasta and Three Sauces
*Grilled Tuna Steak

Dessert Selections

Pecan Pie
Chocolate Cake
Key Lime Pie
Fruit Cobbler
Carrot Cake
New York Style Cheesecake
Crème Brûlée

Choice of one entrée and one dessert

*Price per person will vary depending on Market Value

Plated Dinners

All plated dinners are served with water, tea,
and coffee (upon request.)

Tuscany

White Bean Soup in a Smokey Rosemary Broth

Caesar Salad

Parmesan Pesto Crusted Chicken Breast

Served with Radiatore Pasta and Roasted Tomato and Fresh Basil Sauce

Fresh Seasonal Vegetables

Roll with Butter

Tiramisu

Hill Country

Wild Mushroom Ragout over a Baguette Crouton

Fresh Garden Salad

Prime Rib served with Horseradish Cream and Au Jus

Fresh Seasonal Vegetables

Roasted Potatoes

Roll with Butter

Pecan Pie

Laguna Madre

Cabo Cocktail with Avocado Mousse

Spinach and Walnut Salad with Goat Cheese

Grilled Filet of Fish (Seasonal)

Fresh Seasonal Vegetables

Orzo Rice Blend

Roll with Butter

Key Lime Pie

Pacific Rim

Asparagus and Corn Soup

Thai Noodle Salad

Asian Spiced Pork Tenderloin

Fresh Seasonal Vegetables

Coconut Rice

Roll with Butter

Grilled Pina with Banana Carmel

Wedding Reception Packages

The professional staff at the Berry Center would be honored to host your wedding reception. Your event will be perfectly planned, deliciously prepared, and seamlessly executed.

Catering Policies

Menu:

This menu was created to offer a wide range of selections; however, you are not restricted to these options. We welcome the opportunity to work with you to create a menu to meet your budget and make your event unique.

Food and Beverage:

No food or beverage transported is permitted into or removed from the center with the exception of wedding cake. Alcoholic beverages are not allowed (via served or consumed) on the premises.

Guarantees:

You must book your event space through the Berry Center staff before making catering arrangements. To ensure proper ordering, staffing, and quality standards for our customers, catering requests should be made 2 weeks prior to your event. A 20-person minimum is required for our buffet menus. We require your final guest count five working days prior to the event. We ask that cancellations be made 1 week prior to the event. A fee may be charged for ordering and preparation if adequate cancellation time is not given.

Tax and Service:

Tax is 7.25 percent and a taxable service charge of 18 percent will be applied to all food and beverage orders.

All Reception Packages Include

- ❖ Standard Centerpiece
- ❖ Non-Alcoholic Champagne or Ginger Ale Toast for the Bride and Groom
- ❖ Set up/ Clean up
- ❖ White Linens
- ❖ China and Flatware
- ❖ Experienced Staff
- ❖ Stainless Steel Chargers
- ❖ Table/ Chairs
- ❖ Food Prepared by an Executive Chef
- ❖ Complimentary Cake Cutting
- ❖ Bride and Groom Name Displayed on Facility and Room Entrance

Special Details

Equipment, Cakes, Floral Arrangements, Decorations, Photographers, Limousines, and Ice Carvings can all be arranged through the catering department. Custom linen may be ordered at a nominal charge.

Reception Packages

Package A

Seasonal Fresh Fruit Display
Array of Hard and Soft Cheeses served with Baguettes and Water Crackers
Choice of 2 Hot Hor D'Oeuvres
Choice of 2 Cold Hor D'Oeuvres
Nuts and Mints
Silver Coffee and Punch Service

Package B

Seasonal Fresh Fruit Display
Array of Hard and Soft Cheeses served with Baguettes and Water Crackers
Petite Tea Sandwiches
Choice of 2 Hot Hor D'Oeuvres
Choice of 2 Cold Hor D'Oeuvres
Nuts and Mints
Chocolate Covered Strawberries
Silver Coffee and Punch Service

Package C

Seasonal Fresh Fruit Display
Array of Hard and Soft Cheeses served with Baguettes and Water Crackers
Choice of 2 Hot Hor D'Oeuvres
Choice of 2 Cold Hor D'Oeuvres
Pasta Bar with two Pastas and two Sauces including Garlic Bread
Nuts and Mints
Chocolate Covered Strawberries
Silver Coffee and Punch Service

Dinner Reception

Seasonal Fresh Fruit Display
Array of Hard and Soft Cheeses served with Baguettes and Water Crackers
Two Entrée Dinner Buffet
Fresh Green Salad
Seasonal Vegetable
Chef's Choice Starch
Roll and Butter
Nuts and Mints
Silver Coffee and Punch Service

Package Selections

Hot Hor D'Oeuvres

Italian Style Meatballs
Assorted Mini Quiches
Hand Battered Chicken Breast Strips
Spinach Stuffed Mushrooms
Polenta Coins with Smoked Pork Loin
Buffalo Chicken with Bleu Cheese and Celery
Egg rolls with Sweet and Sour Sauce
Stuffed Creamer Potato halves with Chives, Cheese, and Bacon
Archini

Cold Hor D'Oeuvres

Sesame and Semolina Crostini with Fresh Mozzarella and Basil Pesto
Crudités with Dip
Spicy Asian Chicken Salad on a Cucumber Round
Blue and Yellow Corn Tortilla Chips with Roasted Tomato Salsa
Goat Cheese and Sun Dried Tomato Pesto Crostini
Spicy Chipotle Chicken Rounds with Jalapeno-Lime Sour Cream
Artichoke Spinach Dip with Assorted Crisps
Bruchetta Napoli with Tomato Capers Roasted Garlic and Asiago Cheese
Ripe Roma Coins with Prosciutto, Mozzarella and Basil
Assorted Pinwheels

Entrée Selections

Pecan Crusted Chicken with a Light Brandy Cream
Beef Tenderloin with a Wild Mushroom Demi
Chicken in Pesto Cream
Petite Sirloin
Fried Chicken Breast Strips
Parmesan Beef with Wilted Spinach and Roasted Garlic
Herb Roasted Chicken
Sliced Pepper Crusted Roast Beef
Lemon Chicken with Kalamata Olives and Fresh Thyme
Asian Pepper Beef Strips
Grilled Salsa Chicken with Roasted Corn and Black Beans
Bacon Wrapped Pork Tenderloin
Tai Chicken
Sweet and Hot Glazed Island Chicken
Prime Rib with Horseradish and Natural Ju
Chicken Fried Steak or Chicken
Mediterranean Chicken with Artichokes
Fried Catfish
Pasta Buffet with Two Varieties of Pasta and Three Sauces

*Grilled Tuna Steak

*Price per person will vary depending on Market Value