

# 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 Catering 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