



# Hurst Conference Center

CATERING MENU

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All Prices Subject to a 22% Service Charge and Sales Tax.  
Prices are Subject to Change Without Notice.



# HCC BREAKFASTS

## PLATED BREAKFAST

Includes Preset Fresh Fruit Cup, Basket of Fresh Baked Pastries, Butter, Preserves, and Ice Water with Lemon. Also, Beverage Station with Fresh Brewed Coffee, Hot Tea, and Orange Juice.  
For Coffee Service Add \$1 per person.

**QUICHE** 15.50  
choice of ham and cheese or vegetarian quiche, served with roma tomato splash and breakfast potatoes

**TRADITIONAL** 16.25  
scrambled eggs, choice of sausage links or apple smoked bacon, breakfast potatoes with peppers and onions

## BREAKFAST BUFFET

Includes Beverage Stations with Fresh Brewed Coffee, Hot Tea, Water, and Orange Juice.

**CONTINENTAL BREAKFAST** 9.25  
fresh baked breakfast pastries, muffins and bagels, served with butter, preserves, and cream cheese

**OLD FASHIONED BREAKFAST #1** 15.25  
fresh sliced fruit, buttermilk pancakes, scrambled eggs, and apple smoked bacon, served with syrup

**BREAKFAST TACOS** 15.75  
scrambled eggs, carne asada, flour tortillas, breakfast potatoes, shredded cheese, and salsa roja, served with fresh fruit cocktail and assorted muffins

**PREMIUM CONTINENTAL** 12.25  
fresh sliced fruit platter with berries, fresh baked breakfast pastries, muffins and bagels, served with butter, preserves, and cream cheese

**OLD FASHIONED BREAKFAST #2** 15.25  
fresh sliced fruit, french toast sticks, scrambled eggs, and country sausage, served with syrup

**ALL-AMERICAN BREAKFAST** 16.75  
scrambled eggs, apple smoked bacon, country sausage, breakfast potatoes, fresh sliced fruit, and assorted fresh baked pastries

## ADD ONS

Priced per Person

**YOGURT PARFAIT BAR** 5.25  
vanilla yogurt with fresh berries and granola

**BREAKFAST BURRITO** 6.50  
flour tortilla with scrambled eggs, potatoes, chorizo, and cheese, served with salsa roja

# HCC SNACKS

## FROM THE BAKERY

Priced per Dozen

DANISHES	26	RICE KRISPIES	20
MUFFINS	26	COOKIES	26
CROISSANTS	28	LEMON BARS	26
SCONES	28	BROWNIES	28
BAGELS	32	PECAN BARS	32
		SOFT BAVARIAN PRETZELS	36
		served with mustard and cheese sauce	

## BREAK PACKAGES

Priced per Person. 25 Person Minimum

<b>AT THE MOVIES</b>	8	<b>SWEET AND SALTY</b>	8
fresh popped popcorn, candy bars, and fresh baked cookies		fresh baked cookies, brownies, and bags of assorted chips and pretzels	
<b>MORNING BREAK</b>	10	<b>FAN FARE</b>	10
fresh sliced fruit, assorted granola bars, and individual yogurts		soft pretzels with mustard and cheese sauce, fresh baked cookies, and fresh popped popcorn	
<b>TEX-MEX</b>	10	<b>HEALTHY SNACK</b>	12
tortilla chips served with salsa, queso, and guacamole		vegetable tray with ranch dip, hummus with pita chips, and trail mix	
<b>ALL DAY BEVERAGE</b>	7	<b>ALL DAY BEVERAGE WITH BOTTLED DRINKS</b>	10
fresh brewed coffee, iced tea, and water station Includes 8 Hours of Service		fresh brewed coffee, iced tea, water station, and assorted soft drinks and bottled water Includes 8 Hours of Service	

# A LA CARTE

Priced per Person

ASSORTED KASHI BARS	3.00
ASSORTED YOPLAIT YOGURT	3.25
ASSORTED BAGS OF CHIPS	2.75
FRESH POPPED POPCORN	3.75
INDIVIDUAL BAGS OF PRETZELS	2.75
INDIVIDUAL BAGS OF MIXED NUTS	3.75
INDIVIDUAL BAGS OF TRAIL MIX	3.50
WHOLE FRESH FRUIT	2.00
FRESH SLICED FRUIT AND BERRIES	4.75
served with honey vanilla yogurt dip	
FRESH VEGETABLE CRUDITE	4.75
served with ranch dip	

# BEVERAGES

Priced per Gallon Unless Otherwise Noted. Must Order in 1.5 Gallon Increments.

FRESH BREWED COFFEE	32	INDIVIDUAL FRUIT JUICE	2
*regular or decaf		*assorted flavors	
HOT TEA	30	BOTTLED WATER (EACH)	3
ICED TEA	30	BOTTLED SODA (EACH)	3
LEMONADE	30	KEURIG CUPS (EACH)	3
WATER STATION	25	*25 people or less	

# HCC LUNCHES

## BOXED LUNCHES

Boxed Lunches Include Choice of Soft Drink or Bottled Water

### TRADITIONAL BOX 16.25

assortment of kaiser roll sandwiches including turkey, ham, roast beef, and grilled veggie. includes bag of potato chips, whole fruit and chocolate chip cookie

### GOURMET WRAP 18.25

assortment of beef fajita, pesto chicken, and grilled veggie wraps. includes bag of potato chips, whole fruit and chocolate chip cookie

### GOURMET SALAD 18.25

choice of salad:

-caesar salad with grilled chicken, parmesan cheese, croutons, and caesar dressing

-chopped salad with grilled chicken, tomato, cucumber, blue cheese, bacon bits, boiled egg, and ranch dressing

-summer salad with grilled chicken, strawberries, oranges, candied pecans, feta cheese, and balsamic dressing

\*includes chocolate chip cookie

## GRAB AND GO

Build Your Own Options Available for Lunch Only. Includes Bottled Water

### DELI SANDWICH 14.25

choice of ham or turkey sandwich, includes cheese, lettuce, tomato, pickles, potato chips, and cookie

### CHICKEN SANDWICH 16.25

choice of grilled or fried chicken breast, includes lettuce, tomato, pickles, potato chips and cookie

### HAMBURGER 15.25

includes cheese, lettuce, tomato, pickles, potato chips and cookie

# HCC BUFFETS

Buffet Beverage Stations Include Iced Tea, Water, and Fresh Brewed Coffee

## DELICATESSEN

19

mixed green salad, potato salad, assortment of kaiser roll sandwiches including turkey, ham, and roast beef, potato chips, condiments, and assorted cookies

## SOUTH OF THE BORDER

27

chips and salsa, crisp romaine salad with grapefruit, avocado and jicama, cheese enchiladas with salsa verde, smoked chili and cumin rubbed chicken breast with habanero cream sauce, black beans, spicy papas, and tres leches cake

## FAJITA BUFFET

30

Tossed greens with jicama, roasted red peppers, and pear tomatoes, chicken and beef fajitas with grilled peppers and onions, flour tortillas, shredded cheese, sour cream, salsa, charro beans, spanish rice, and churros with honey

## TASTE OF VENICE

34

tossed baby greens with tomato, cucumber, black olive and feta cheese, chicken cacciatore with polenta, meat lasagna, potato parmesan gnocchi with pesto cream sauce, broccoli with garlic butter, bread sticks and tiramisu

## \* ADD SOUP

5

choice of tomato basil, turkey chili, broccoli cheddar, or cream of mushroom

## TEXAS BUFFET

24

caesar salad with parmesan cheese and croutons, homemade chili, baked potato bar with butter, sour cream, shredded cheese, bacon bits, and chives, jalapeno cornbread and brownies

## THE BBQ

29

mixed green salad, potato salad, smoked sliced brisket with bourbon bbq sauce and sautéed onions, grilled chicken breast with tomato corn relish, ranch beans, corn bread, and assorted fried pies

## HCC BUFFET

33

spinach salad with dried cranberries and candied pecans, seared salmon with cheese grits and orange butter sauce, roasted statler chicken breast with rosemary sauce, broccolini and baby carrots with garlic butter, rice pilaf, fresh baked rolls, and strawberry shortcake

## CITY OF HURST BUFFET

40

mixed greens with cucumbers, tomatoes, and shredded carrots, ribeye steak with peppercorn sauce, blackened salmon with jalapeno cheese grits and white wine cream sauce, oven roasted red potatoes, sautéed asparagus and carrots, and chocolate mousse cake

# HCC PLATED MEALS

Plated Meals Include Choice of Preset Salad and Dessert, Fresh Baked Rolls, Butter, Lemons, Iced Tea, and Water. Also, Beverage Station with Fresh Brewed Coffee.  
For Coffee Service Add \$1 Per Person

## SALAD OPTIONS

Choose One of the Following

-baby spinach with strawberries, toasted almonds, feta cheese, and grape tomatoes

-bibb wedge with heirloom tomatoes, fresh mozzarella, and artichoke hearts

-baby kale with dried cranberries, oranges, pear tomatoes, and candied pecans

-greek salad with baby heirloom tomatoes, cucumber, peppers, kalmata olives, and feta cheese

-spring mix salad with shredded carrots, cucumber, and grape tomatoes

-caesar salad with shaved parmesan cheese and croutons

Choice of Two Dressings: Balsamic, Caesar, Greek, Ranch, or Raspberry Vinaigrette

## ENTREE OPTIONS

6oz each. Side Options May be Substituted, but Additional Charges May Apply

### CHICKEN MARSALA

served with garlic mashed potatoes and broccoli florets

28

### CHILI AND LIME MARINATED CHICKEN BREAST

served with jalapeno cheese grits, green beans and ancho cream sauce

28

### PESTO CRUSTED CHICKEN

served with lemon orzo pasta, roasted vegetable medley, and rosemary demi-glace

28

### SEARED STATLER CHICKEN BREAST

served with oven roasted potatoes, asparagus, and cabernet sauce

30

### CHICKEN PARMESAN

served with garlic mashed potatoes, green beans with sautéed onions, and marinara sauce

30



<b>BLACKENED SALMON</b>	32
served with jalapeno cheese grits, broccoli florets and lemon caper sauce	
<b>SWEET CHILI GLAZED SALMON</b>	32
served with rice pilaf, and roasted vegetable medley	
<b>GRILLED PEPPERED BASEBALL STEAK</b>	36
served with parmesan orzo pasta, roasted brussel sprouts, and creamy peppercorn sauce	
<b>BRAISED BEEF SHORT RIB</b>	40
served with garlic mashed potatoes, roasted vegetable medley and mushroom demi-glace	
<b>DRY RUBBED PETITE FILET</b>	42
served with oven roasted potatoes, broccolini, and cabernet sauce	
<b>SPINACH RAVIOLI</b>	22
cheese and spinach stuffed ravioli served with seasonal vegetables and marinara sauce	
<b>STUFFED PORTABELLA MUSHROOM</b>	24
stuffed with vegetables and feta cheese, served with cheese polenta and marinara sauce	
<b>VEGAN VEGETABLE WELLINGTON</b>	28
vegan puff pastry filled with vegetables, tofu, and vegan mozzarella cheese, served with seasonal vegetable and marinara sauce	

## DUAL ENTREE OPTIONS

4 oz each, 8 oz total. Side Options May be Substituted, but Additional Charges May Apply

<b>GRILLED CHICKEN BREAST AND BBQ SHRIMP SKEWER</b>	38
served with rice pilaf, green beans with sautéed onions, and red pepper cream sauce	
<b>PETITE FILET AND SEARED CHICKEN BREAST</b>	48
served with au gratin potatoes, broccolini, and mushroom demi-glace	
<b>BEEF TENDERLOIN AND SHRIMP SKEWER</b>	48
served with parmesan orzo pasta, roasted vegetable medley, and rosemary demi-glace	
<b>PETITE FILET AND HALIBUT</b>	56
served with cheese polenta, asparagus, cabernet and white wine cream sauce	

# DESSERT OPTIONS

Choose One of the Following

-apple tart

-fresh fruit tart

-sachertorte

-chocolate mousse cake

-napoleon

-tiramisu

-flourless chocolate cake

-ny cheesecake

-turtle cheesecake

# KIDS MEALS

12 and Under. Plated Kids Meal Includes Pre-set Iced Tea and Water.

## CHICKEN STRIPS

served with french fries and fruit cup

15

## CORN DOG

served with french fries and fruit cup

15

## SPAGHETTI

served with meat sauce, breadstick and fruit cup

15

# HCC RECEPTIONS

## DISPLAYS

Priced Per Person Unless Otherwise Noted. 25 Person Minimum on All Displays

**HUMMUS DISPLAY** 4.75  
red pepper hummus, pesto flavored hummus, and pita chips

**FRESH VEGETABLE CRUDITE** 4.75  
served with ranch dip

**DOMESTIC CHEESE** 5.75  
served with assorted crackers and flatbreads

**SALAD MARTINIS** 8.75  
choice of two:  
caesar, chopped, orzo pasta and chicken salad

**TEA SANDWICHES (PER DOZEN)** 24.00  
chicken salad, cucumber and cream cheese, turkey and cheddar, or ham and swiss  
\*two dozen minimum per selection

**FRESH FRUIT AND BERRIES** 4.75  
served with honey vanilla yogurt dip

**SPINACH AND ARTICHOKE DIP** 5.75  
served with crostinis

**GOURMET IMPORTED CHEESE** 7.75  
served with assorted crackers and flatbreads

**CHARCUTERIE** 10.75  
assorted meats, cheeses, and accompaniments.  
served with assorted crackers and flatbreads

# HORS D'OEUVRES

50 Pieces per Platter

For Passed Items- \$25 Per Hour Attendant Fee Required for Every 50 People

<b>ARANCINI BITES</b>	150
served with marinara sauce	
<b>BBQ MEATBALLS</b>	150
<b>MAC N' CHEESE MELTS</b>	150
<b>PIGS IN A BLANKET</b>	150
served with mustard	
<b>TOMATO BRUSCHETTA CONE</b>	150
<b>ANTIPASTO SKEWER</b>	175
mozzarella, artichoke, kalamata olive, and tomato	
<b>BLACK BEAN EMPANADA</b>	175
served with salsa	
<b>CHICKEN AND WAFFLE SATE</b>	175
chicken tender dipped in waffle batter served with syrup	
<b>CHICKEN THAI SPRING ROLL</b>	175
served with sweet chili sauce	
<b>FLORENTINE STUFFED MUSHROOM</b>	175
<b>PORK POT STICKERS</b>	175
served with soy sauce	
<b>VEGETABLE SAMOSA</b>	175
<b>BUTTERFLIED COCONUT SHRIMP</b>	200
served with sweet chili sauce	
<b>CHILLED JUMBO SHRIMP</b>	200
served with spicy cocktail sauce	
<b>CRAB CAKE BITES</b>	200
served with remoulade sauce	
<b>FIRECRACKER SHRIMP</b>	200
served with sweet chili sauce	
<b>MINI BEEF WELLINGTONS</b>	200
<b>TEXAS WHITE WING</b>	200
chicken, jalapeno, and cheese wrapped in bacon	

# CHEF STATIONS

Priced Per Person. 50 Person Minimum. Two Hours of Service.

\*Requires Uniformed Chef Fee- \$100 for Every 100 People.

## POTATO BAR 10.50

yukon whipped potatoes and mashed sweet potatoes served with apple smoked bacon, chives, shredded cheese, butter, and sour cream

## PASTA STATION 14.50

penne pasta with sausage and peppers in a roasted tomato sauce, and cheese tortellini with grilled chicken in an alfredo sauce, served with sautéed mushrooms, pesto, shaved parmesan, and red pepper flakes

## STREET TACO STATION\* 14.50

chopped skirt steak and cilantro lime grilled chicken served with chopped onions, cilantro, pico de gallo, lime wedges, salsa rojo, guacamole, and 4" flour tortillas

## SLIDER STATION\* 16.50

beef patty, pulled bbq pork, and chicken slider served with lettuce, tomato, pickles, cheddar cheese, caramelized onions, condiments, and whole wheat and brioche slider buns

# CARVED TO ORDER

Priced Per Person. Must Order in 25 Person Increments. All Served with Silver Dollar Rolls.  
Each Require Uniformed Chef Fee- \$100 per Item. Two Hours of Service

## HERBED RUBBED ROASTED TURKEY BREAST 7.50

served with cranberry apple sauce

## BROWN SUGAR AND HONEY GLAZED HAM 8.50

served with mustard and mayonnaise

## GARLIC AND HERB INSIDE ROUND OF BEEF 9.50

served with au jus, stone ground mustard and mayonnaise

## SLOW ROASTED PRIME RIB OF BEEF 11.50

served with brandy au jus and horseradish cream



# DESSERT DISPLAYS

Priced Per Person. 25 Person Minimum Unless Otherwise Noted

<b>HOT CHOCOLATE STATION</b>	4.75
served with marshmallows, whipped cream, and chocolate shavings	
<b>CHOCOLATE FOUNTAIN</b>	6.25
Minimum of 100 People. Includes 1.5 Hours of Service. served with assorted dipping items, which include pineapple, strawberries, pretzel sticks, marshmallows, and rice krispies	
<b>COUNTY FAIR</b>	7.75
assorted mini pies, brownies, and fresh baked cookies	
<b>STRAWBERRY SHORTCAKE</b>	8.25
fresh strawberries, vanilla and banana nut pound cake, whipped cream, strawberry sauce, and chocolate shavings	
<b>MINI PASTRIES DISPLAY</b>	10.75
assortment of mini cakes, mini tarts, pecan bars, lemon bars, and cream puffs	

# LABOR

<b>CAKE CUTTING</b>	2.00	<b>CONCESSION ATTENDANT</b>	25.00
Priced per Person. includes cake cutting, cake plates, and silverware		Priced per Hour. Minimum of 2 Hours.	
<b>PASSED APPETIZERS</b>	25.00	<b>BARTENDER</b>	25.00
Priced per Hour. one attendant required for every 50 people		Priced per Hour. Minimum of 2 Hours.	
<b>CHEF CARVING FEE</b>	100.00	<b>CHEF STATION FEE</b>	100.00
Two Hours of Service. one chef fee per item		Two Hours of Service. one chef fee for every 100 people	

# HCC BARS

## CASH BAR

One Bar Required for Every 150 People.  
Two Bartenders per Bar Required at Set Hourly Rate.

DOMESTIC AND IMPORTED BEER	5.00
HOUSE WINE BY THE GLASS	6.00
STANDARD MIXED COCKTAIL	7.00
PREMIUM MIXED COCKTAIL	8.00
CHAMPAGNE BY THE GLASS	8.00
SPARKLING CIDER BY THE BOTTLE	20.00
HOUSE WINE BY THE BOTTLE	30.00
CHAMPAGNE BY THE BOTTLE	35.00
BOTTLED SOFT DRINK	3.00
BOTTLED WATER	3.00
CHAMPAGNE TOAST	4.00
1/2 glass per person	

# DRINK TICKETS

One Bar Required for Every 150 People.  
Two Bartenders per Bar Required at Set Hourly Rate.

## **BEER AND WINE ONLY** 5.00

ticket may be redeemed for any bottled beer, glass of house wine, soft drink or bottled water

## **STANDARD BAR TICKET** 6.00

ticket may be redeemed for any bottled beer, glass of house wine, standard mixed cocktail, soft drink or bottled water

## **PREMIUM BAR TICKET** 7.00

ticket may be redeemed for any bottled beer, glass of house wine, premium mixed cocktail, soft drink or bottled water

# HOSTED BAR

Priced Per Person, Per Hour. Excludes Shots and Wine Bottle Service.  
All Packages Include Soft Drinks and Bottled Water.

## **BEER AND WINE ONLY** 10.00

beer selections include bud light, coors light, corona, dos equis, lagunitas ipa, michelob ultra, modelo, shiner bock, and yuengling

wine selections include cabernet, chardonnay, moscato, merlot, pinot grigio, and pinot noir

Each Additional Hour \$5

## **STANDARD BAR** 15.00

beer and wine selections listed above

cocktail selections include bacardi, black velvet, dewars, jim beam, jose cuervo gold, malibu, midori, new amsterdam, seagram's 7 and svedka

Each Additional Hour \$5

## **PREMIUM BAR** 20.00

beer and wine selections listed above, includes champagne

cocktail selections include 1800 tequila, captain morgan, crown royal, disaronno, grey goose, jack daniels, johnnie walker black, kahlua, malibu, remy martin, and tanqueray

Each Additional Hour \$5