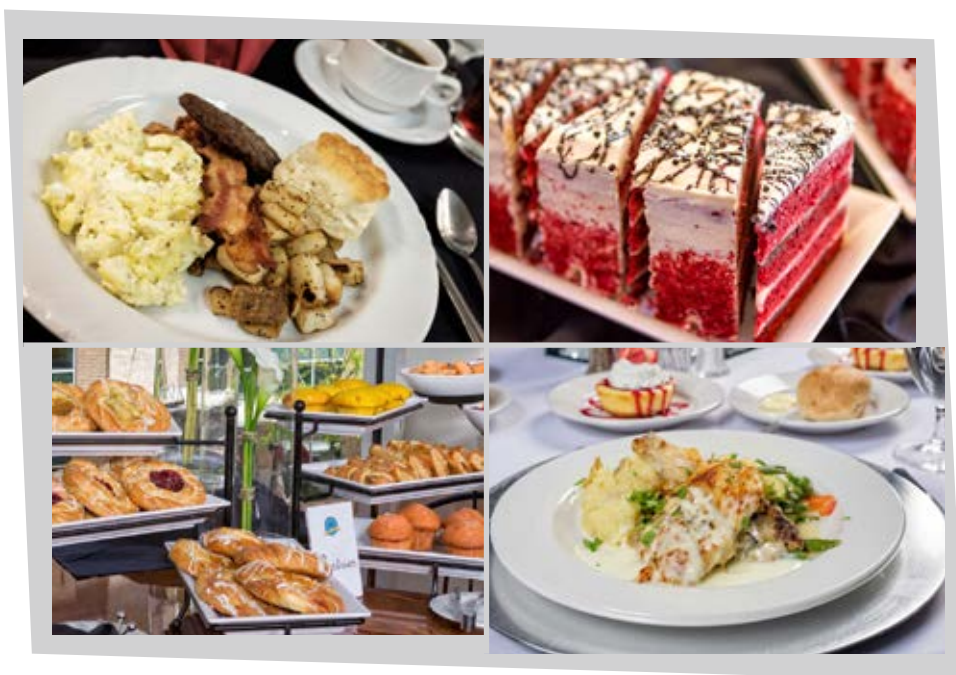




Menu Selections

for Breakfast, Lunch and Afternoon Breaks



*The following menus are based on our most popular selections.
Norris Conference Centers would be delighted to customize a meal plan for your
group to meet a particular need or theme. We are also pleased to provide for
any special dietary needs. Just ask!*

Breakfast and Morning Breaks

BREAKFAST & AM BREAKS

All of the morning breaks below include a mid-morning beverage refresh

Continuous Beverage Service

Available all day or half day, and includes:

- AM: regular and decaffeinated coffee, hot tea, and fresh fruit juices
- PM: regular and decaffeinated coffee, hot tea, and a variety of soft drinks

All Breakfast Options are served with regular and decaffeinated coffees, hot herbal teas and assorted fruit juices.

AM BREAKS

Mini Continental

Assorted fresh pastries and muffins

Norris Continental

Assorted fresh pastries and muffins, and whole fresh fruit

Deluxe Continental

Assorted fresh pastries and muffins, yogurts, granola and fresh fruit display

Executive Continental

Assorted fresh pastries and muffins, cereal bars, fresh fruit display and breakfast tacos

BREAKFASTS

Hot Breakfast Buffet

Scrambled eggs, bacon, sausage, breakfast potatoes, biscuits and country gravy

Hot Deluxe Breakfast Buffet

Assorted pastries and cereal bars, fresh whole fruit, scrambled eggs, bacon, sausage, breakfast potatoes, biscuits and country gravy

Breakfast Taco Bar

Scrambled eggs, bacon, sausage, potatoes, refried beans and cheese served with corn and flour tortillas, Pico de Gallo, and green salsa.

Southern Style Breakfast

Scrambled eggs, bacon, maple smoked turkey sausage, hash browns, biscuits and gravy.

French Country Breakfast

Quiche Lorraine and/or Quiche Florentine served with croissants, sliced baguettes, fruit preserves, whipped butter, and fresh seasonal berries.

Tuscany Morning

Mascarpone-mushroom frittata, savory Italian sausage strata paired with sliced melons and a variety of coffee cakes.

Waffle Skewers Action Station

Mini waffles, chicken breast nuggets on skewers, served with fresh strawberries and blueberries. Topped with whipped cream and powdered sugar. Accompanied by bacon and cheddar cheese egg strata.

Requires a minimum of 25 attendees.

Afternoon Breaks and A La Carte Options

AFTERNOON BREAKS

All afternoon breaks include: regular and decaffeinated coffees, hot herbal teas and assorted soft drinks, with a mid-afternoon beverage refresh. Requires a minimum of 25 attendees.

NORRIS BREAK

The Cookie Jar

Freshly baked assorted cookies and chocolate brownies

Get Popping

Gourmet popcorn – from sweet to savory, spicy or just down right decadent – we truly have a flavor for everyone! Choose up to four of your favorites from our seasonal list.

Deluxe Break

South of the Border with A Twist

Fresh corn tortilla chips, fire roasted salsa and guacamole, served with warm queso

High Energy Break

Fresh berries & whole fruit, granola bars, an assortment of low-fat yogurt and dried fruit mix

Strawberries – Strawberries – Strawberries

Moist vanilla short cakes served with fresh strawberry sauce and sliced strawberries topped off with whipped cream

Old Fashioned Ice Cream Parlor Delights

Root Beer, Cream Soda and Coca Cola served with vanilla ice cream and fresh baked cookies

EXECUTIVE BREAK

Health Nut

Roasted red pepper hummus, guacamole and salsa. Served with veggies, pita and tortilla chips

Latin Style

Gazpacho shooters, pineapple salsa with house made special tostadas, steak empanadas and chipotle creme fraiche, and watermelon agua fresca

Toast Bar

Rye, White & Whole Wheat Bread (select up to 3 of the following toppers)

- Avocado Spread – with tomatoes, mushrooms and alfalfa sprouts
- Cream Cheese – with fresh bacon bits, ham, turkey, tomatoes and sliced hard boiled eggs
- Hummus – with sliced Avocados, cucumbers, tomatoes and feta cheese
- Peanut Butter – with honey, Nutella, jelly and butter

A LA CARTE OPTIONS

Don't need an entire break, or just looking for something extra to add?

- Bottled Water (each)
- Each Soft drinks (each)
- Regular & Decaffeinated Coffee (per gallon)
- Assorted fruit juices (per gallon)
- Fresh brewed iced tea (per gallon)
- Fresh lemonade or limeade (per gallon)
- Strawberry or peach iced tea (per gallon)
- Tropical fruit punch (per gallon)
- Whole, 2% or skim milk (per quart)
- Sliced fruit (per person)
- Assorted pastries (per dozen)
- Bagels with flavored cream cheeses (per dozen)
- Breakfast Tacos (per item)
- Freshly baked cookies (per dozen)
- Assorted gourmet brownies (per dozen)
- Granola, energy and Nutragrain bars (each)
- Hot jumbo pretzels with mustard (per dozen)
- Queso, fresh salsa and tortilla chips (per person)
- Assorted petit fours (per dozen)
- Mixed nuts (per pound)
- Assorted trail mixes (per pound)
- Popular candy bars (each)
- Guacamole (per pint)



All pricing is per person and subject to 25% service charge and 8.25% sales tax.

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Cold Lunch and Soups

*Cold Lunch Menus include beverage service: coffee, iced tea and chilled water. Salads served with garlic knot rolls, butter and a freshly baked cookie. Don't see a favorite? We love to customize our menus - just ask.
Can be served plated or buffet. Requires a minimum of 25 attendees.*

Fresh from the Deli

Boxed Lunch

Prepared assortment of deli sandwiches - roast beef and cheddar, ham and swiss, turkey with bacon, or chicken salad, served with pasta or fruit salad

Sandwich Board

Prepared assortment of deli sandwiches - roast beef and cheddar, ham and swiss, turkey with bacon, chicken salad served with pasta or fruit salad

Salad Entrees

Fajita Salad

Green chili and lime cilantro marinated strips of skirt steak and chicken breast, mixed greens black bean and corn pico, smoked peppers and onions, pico de gallo, shredded cheddar cheese, sour cream, jalapeños, house-made tortilla strips, fire roasted salsa and cilantro-lime ranch dressing

Southwest Salad Bar

Grilled chicken breast, romaine lettuce, black bean salsa, diced tomatoes, sliced avocado, cucumbers, red onions, roasted corn, black olives, jalapeños, feta and cheddar cheeses with southwest Caesar and buttermilk ranch dressings

Grilled Chicken Caesar Salad

Grilled chicken breast, romaine lettuce, shaved parmesan cheese, house-made croutons, with caesar dressing

Greek Salad w/Grilled Chicken

Grilled chicken on a bed of crispy romaine lettuce with grape tomatoes, chopped cucumbers, sliced green pepper, red onion and capers tossed in a tangy house-made oil and vinegar dressing

Traditional Cobb Salad and Crispy Chicken Tenders

Crispy chicken tenders, fresh iceberg and romaine lettuce with cherry tomatoes, crumbled bacon, diced avocado, minced eggs served with ranch or a chunky blue cheese dressing

Summer Spinach and Chicken Salad

Baked chicken strips, fresh baby spinach with seasonal fruit, chopped nuts and artisanal cheese tossed with an olive oil and balsamic vinaigrette



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Main Course

Beverage service includes coffee, iced tea and chilled water. Selections include field green salad, starch, vegetable, garlic knots and butter. Meals can be served as lunch or dinner and plated or buffet style. Don't see a favorite? We love to customize our menus - just ask. Requires a minimum of 25 attendees.

Poultry

Herb Crusted Parmesan Chicken

Oven roasted chicken breast dredged in province herbs and shredded parmesan cheese finished with goat cheese, sundried tomato and a creamy basil cream sauce

French Hunter's Chicken

Slow-cooked bone-in chicken breasts with mushrooms, tomatoes with cognac, white wine and fresh herbs



Mediterranean Chicken

Sautéed herbed chicken breast topped with baby spinach, sundried tomatoes, kalamata olives, artichoke hearts, and feta cheese

Chicken Piccata

Pan seared lightly breaded chicken breast, white wine lemon sauce, sundried tomatoes, capers and herbed fettuccini

Santa Fe Chicken

Chicken breast stuffed with monterrey jack cheese and Hatch chiles, enhanced white wine cream sauce

Chicken Avion Breast with Lemon and Herbs

Roasted bone-in chicken breasts with fresh thyme and pepper-corns served in a lemon au jus

Beef, Pork & More

Grilled Fajitas

Green chili and lime cilantro marinated strips of skirt steak and chicken breast, flour tortillas, grilled onions Pico de Gallo, shredded cheddar cheese, sour cream and sliced jalapeños

Texas BBQ

Select (2)- BBQ chicken, turkey, slow smoked brisket, spicy beef sausage or baby back ribs (off the bone), select three sides: potato salad, coleslaw, ranch style beans, jalapeno cornbread casserole or macaroni & cheese, served with sliced white and wheat bread, pickles, sliced onions and BBQ sauce.

Sirloin Meatloaf

Oven-roasted sirloin meatloaf basted with a sweet and tangy chipotle glaze

Flat Iron Steak

6 oz strip steak served with a wild mushroom demi glaze



Petite Filet

Beef tenderloin medallion wrapped in applewood smoked bacon, wild mushroom demi glaze

[Continues >](#)

Main Course, Continued

Beverage service includes coffee, iced tea and chilled water. Selections include field green salad, starch, vegetable, garlic knots and butter. Meals can be served as lunch or dinner and plated or buffet style. Don't see a favorite? We love to customize our menus – just ask. Requires a minimum of 25 attendees.

Classic Prime Rib with Au Jus and Horseradish Crème

Classic whole boneless prime rib is slow-roasted to perfection served with a horseradish crème.

Brown Sugar Glazed Pork Chops

Pan-seared pork chops coated with brown sugar and spices for a savory and sweet glaze

Bacon Wrapped Pork Tenderloin Medallions

Seasoned pork tenderloin wrapped with applewood smoked bacon slices and baked to tender perfection

Braised Lamb Chops

Garlic-rubbed lamb chops braised with rosemary, oregano and parsley served with garlic mashed potatoes

Garlic Braised Short Ribs with Rosemary

Bone in beef short ribs slowly cooked in a red wine reduction with carrots, pancetta and rosemary served with garlic mashed potatoes

Fish & Seafood

Honey Garlic Glazed Salmon

Seared salmon fillets coated with a sweet and savory mix of honey, garlic, lemon and soy

Baked Mediterranean Snapper or Red Fish

Seared and baked red snapper fillets prepared with tomatoes, onion and black olives topped with feta cheese and minced parsley

Lemon Garlic Tilapia (gluten free)

Pan roasted tilapia filet, white wine and tomato lemon garlic butter sauce

Vegetarian Selections

Stuffed Portabella Cap

Grilled portabella mushrooms stuffed with feta cheese, slow roasted red peppers and grilled purple onions

Crispy Stuffed Eggplant

Thinly sliced eggplant served with spinach, artichokes, sundried tomatoes and feta cheese

Spinach and Gorgonzola Ravioli (Vegan & Vegetarian)

Served with tomato and pesto sauce

Vegetable Haystack (Vegan & Vegetarian)

Mix of fresh seasonal vegetables layered with fresh herbs and pesto

Grilled Cauliflower Steak (Vegan and Gluten Free)

Thick slice of cauliflower, served with chimichurri and garlic mushrooms

Meyer Lemon and Three Cheese Ravioli (Vegan & Vegetarian)

With tomato crème and pesto



Entrée Side Dishes and Desserts

*Entrée Side Dishes are listed below. Please select from one (1) Starch and one (1) Vegetable to accompany your Main Course.
Don't see a favorite? We love to customize our menus – just ask. Dessert Selections can be added to any
Cold Menu, Main Course or just served a la carte.
Requires a minimum of 25 attendees.*

Entrée Side Dishes

Starch Selection (Choose (1) One)

- Smashed yukon gold potatoes with garlic and parmesan
- Texican street corn
- Twice baked stuffed red potatoes
- Artisanal cheese blend mac n' cheese
- Cajun dirty rice
- Jalapeno cornbread casserole
- Lemon ricotta and spinach linguini
- Mediterranean orzo salad
- Mexican rice
- Oven roasted fingerling potatoes
- Gruyere potato gratin
- Seasonal risotto
- Simply rice
- Wild rice pilaf

Vegetable Selection (Choose (1) one)

- Brown sugar balsamic sweet potatoes
- Creamed spinach gratin
- Grilled summer squash with feta and mint
- Harvest julienne vegetables
- Lemon parmesan grilled asparagus
- Mashed cauliflower with roasted garlic
- Oven roasted root vegetables
- Roasted brussel sprouts with bacon and onion
- Sautéed green beans with lemon and garlic
- Seasonal roasted vegetables

Dessert Selections

Sweet Treats (Per Person Pricing)

- Triple chocolate layer mousse cake
- Carrot cake with a smooth cream cheese icing
- Italian cream cake with toasted coconut, pecans and cream cheese icing
- Assorted petit desserts: (3 pieces per person) miniature cream puffs, strawberry cream napoleons, chocolate petit fours, vanilla mouse tarts topped with fresh berries
- New York style cheesecake drizzled in a decadent chocolate sauce
- Mocha mint cheesecake
- Salted caramel cheesecake
- Tiramisu and fresh raspberries
- Assortment of freshly baked cookies and delicious chocolate brownies

Requires a minimum of 25 attendees. Choose (1) one per 25.

