



MENU

Appetizers

Minimum order of 50

Passed appetizers and basic stationary appetizer displays are priced per person.

Meat

- Chicken Diablos bacon wrapped chicken stuffed with jalapenos and mozzarella cheese served with sweet chili sauce \$2.95 pp
- Mini Fish Taco with Spicy Chipotle Sauce \$2.95 pp
- Chicken Satay with Peanut sauce \$2.95 pp
- Spicy Beef Empanadas served with Avocado cream \$2.95 pp
- Shrimp Diablos bacon wrapped shrimp stuffed with jalapenos and mozzarella cheese served with sweet chili sauce \$3.95 pp
- Cajun Shrimp Cocktail served with traditional cocktail sauce, or Remoulade and lemon wedges \$6.25 pp
- South of the Border Eggrolls served with Jalapeno avocado salsa. \$2.50 pp
- Southwestern bar
Chile con queso, Spinach dip, Fire roasted tomato salsa, chipotle tomatillo salsa, served with blue corn tortilla chips, and regular corn chips \$6.95 pp
- Mini Crab Cakes served with Caper Dill Remoulade \$3.95 pp
- Kebabs with smoked chipotle pepper sauce
Beef \$2.95 pp
Chicken \$2.50 pp
Shrimp \$3.95 pp
- Bruschetta and Gravlax Bar
Salt cured Atlantic Salmon filet infused with dill and tequila accompanied with capers, chopped egg whites diced red onions, and Lime dill sauce. Also includes Tomato basil bruschetta, Pesto, and Hummus with Pita Bread \$7.95 pp
- Oven Roasted Sliced Beef Tenderloin served with chipotle ranch dressing on a toasted baguette \$3.95 pp
- Coconut Fried Shrimp served with sweet coconut sauce \$3.95 pp
- Shrimp Shooter individual shrimp cocktail served in a shot glass \$3.95 pp
- Spicy Escabeche Shrimp Cocktails served in a martini glass with plantain chips and spicy salsa \$3.95 pp
- Quesadillas
Beef \$2.95 pp
Chicken \$2.50 pp
Add Guacamole, salsa, queso and Chips \$1.25 pp
- Southwestern Nacho Bar chile con queso with salsa and tri-colored chips \$3.50 pp
Add ground Beef, sour cream, guacamole \$2.50 pp
- The HESS Club Special – select 4
○ Coconut shrimp
○ Crab balls
○ Spicy beef empanadas
○ SW eggrolls
○ Vietnamese spring rolls
○ Chicken tenders w/ dipping sauces
○ Quesadillas – Beef or Chicken \$11.50 pp

Vegetarian and Dairy

- Crisp Fried Plantain Chips with a medley of fresh salsas \$2.95 pp
- Crispy Fried Green Beans served with a horseradish dipping sauce \$2.50 pp
- Spinach, Mushrooms, and Mozzarella cheese Quesadillas \$2.95 pp
Add guacamole, salsa, queso and chips for \$1.25pp
- Hummus served with pita bread and olive oil \$2.95 pp
- Roasted Jalapeno Spinach and Artichoke Dip served with tri-colored tortilla chips \$2.95 pp
- Anti-pasta Platter prosciutto and provolone cheese pinwheels, marinated grilled vegetables, a variety of Cheese's, raw vegetables, olives, fruit accents, crackers and dipping sauces \$6.50 pp
- The Mediterranean an assortment of hummus, tabouli, baba ganoush, grape leaves stuffed with rice, feta marinated olives and pickled vegetables served with pita bread \$7.50 pp
- Vegetable Spring Rolls served with Sweet and Sour sauce \$2.50 pp
- The Classical a beautiful arrangement of seasonal fruits, assorted cheeses and spicy raspberry cream cheese torte served with gourmet crackers \$5.50 pp
- Smoked Gouda and sharp cheddar cheese bites coated in parmesan bread crumbs and served with Spicy marinara \$2.95 pp
- Spinach and Feta Cheese stuffed Mushrooms \$2.95 pp



Salads

HESS House Salad: Mixed Greens with shredded carrots, shredded radishes, tomatoes, and crispy homemade croutons

Arturo Salad: Mix of Spring Greens with Grape tomatoes, Heart of palm, Feta cheese, caramelized Pecans, and honey Balsamic Vinaigrette.

Spinach Salad: Fresh Spinach leaves with chopped eggs, tomatoes, mushrooms, crispy bacon, and a Honey Sesame seed dressing.

Greek Salad: made with diced tomatoes, romaine lettuce, sliced cucumbers, onions, feta cheese, and olives, and dressed with olive oil or Balsamic Vinaigrette

Citrus Caesar: Romaine lettuce tossed with Citrus Caesar dressing and Parmigiano Reggiano.

Caesar Salad: Romaine lettuce and croutons tossed with Caesar dressing and Parmesan cheese.

Southwestern Salad: Mixed greens, Pico de Gallo, Roasted corn, Garbanzo Beans, mix of Monterey and Cheddar cheese, Tortilla strips, and Lime Cilantro dressing

Cobb Salad: Chopped mixed greens, Crumbled Bleu Cheese, Apple smoked Bacon, Grape tomatoes, chopped boiled eggs, and Avocado topped with our Homemade Spicy Ranch Dressing



Homemade Soups

Shrimp Bisque: Smooth, creamy, and highly seasoned soup with small chunks of shrimp

Italian Wedding Soup: Green vegetables and meatballs in a clear chicken-based broth.

Tomato Basil Soup: Creamy thick tomato bisque soup with fresh gorgonzola and basil.

Chicken Tortilla Soup: Shredded chicken, vegetables, tortilla strips in a spicy chicken broth with Monterey Jack cheese, avocado, and cilantro.



Seated Menu

1 Entrée: \$29.95

Choice of 2 Entrees: Combination plates \$32.95

- **Chicken Arturo** – grilled chicken breast coated with Parmesan cheese topped with capers, olives and topped with Basil Butter Sauce
- **Pecan Crusted Chicken** - with Dijon Sauce
- **Chicken Picatta** - topped with Capers
- **Chicken with Lump Crabmeat** - with Hollandaise Sauce
- **Chicken with Crawfish** - Cajun Cream Sauce
- **Chicken Roulade** - stuffed with Shrimp, Fresh Spinach, and cheese
- **Seared Salmon Fillet** - with Roasted Pepper and Chardonnay Sauce
- **Redfish Pontchartrain** - topped with Shrimp and Crabmeat
- **Stuffed Jumbo Shrimp with Lump Crabmeat** - with Citrus Butter sauce
- **Crab Cakes** - with Remoulade Sauce
- **Grilled Certified Angus Petite Filet Mignon** - with Bernaise Sauce
- **Parmesan-Parsley Crusted Tilapia** - with a creamy Lemon Butter Sauce
- **Chicken Parmesan**- Breaded chicken breast baked with Marinara sauce smothered in Melted Mozzarella cheese



Upgrade one of your entrees — add \$6.00 per person

- **Grilled Beef Tenderloin Medallions**- With Peppercorn sauce
- **Petite Filet Mignon** — with a Tarragon Bearnaise Sauce
- **Gilled Ribeye Steak** — Topped with Horseradish sauce or au jus
- **Texas Steak** — 8 oz grilled to perfection

Choice of 2 sides — included on all Plated Dinners

- **Herbed White and Wild Rice**
- **Rosemary Fingerling potatoes**
- **Garlic Mashed Potatoes**
- **Penne Pasta with Marinara and Alfredo sauce**
- **Grilled Zucchini and Squash with Red and Yellow Peppers**
- **Fried Green Beans or Zucchini**
- **Sauteed Spinach**
- **Vegetable Medley**
- **Broccoli with Cheese Sauce**



Buffet Selections

Texas Bar-B-Que Buffet

\$28.00

HESS Club House Salad
Texas Tender Sliced Brisket
Grilled Chicken Breast or Baked Bone-In Chicken
Jalapeno Smoked Sausage
Cole Slaw
Baked Beans
Jalapeno Cheese Bread, Onion, Jalapenos,
Pickles, and Barbecue Sauce

Fajita Fiesta Buffet

\$29.50

Southwest Salad
Premium seasoned Beef and Chicken Fajita
with grilled onions and bell peppers
Charro Beans or Refried Pinto Beans
Mexican Rice
Flour or Corn Tortillas
Chips, Salsa, and Chile Con Queso
Pico de Gallo, Guacamole, Sour Cream,
and Grated Cheese

Chef Arturo's Buffet

\$33.95

Choice of Salad

Prime Rib with AuJus and Horseradish Sauce

Redfish Pontchartrain topped
with Shrimp and Crabmeat

Rosemary Roasted Fingerling Potatoes
or Wild Rice

Penne Pasta with Alfredo Sauce

Grilled Vegetable Medley

Freshly Baked Rolls and Whipped Butter

Cajun Buffet

\$29.95

Choice of Salad

Fried Fresh Catfish Fillets

Crawfish Etouffée

Seasoned Steamed Rice

Chicken & Sausage Jambalaya

Red Beans or Black Eyed Peas

Sweet Potato Casserole

Fresh Broccoli Au Gratin

or Fried Green Beans

Homemade Cornbread with whipped Butter

Italian Buffet

\$31.95

Cesar Salad with Homemade Croutons
and Caesar dressing

Grilled Chicken Breast Topped with Garlic Parmesan Alfredo Sauce

Homemade Layered Beef Lasagna

Herb Roasted Chicken Breast stuffed with
Spinach, Prosciutto, and 3 Cheeses

Italian Style Vegetables

Romano and Cheese Garlic Mashed Potatoes

Garlic Butter Breadsticks

Children's buffet – Choice of 1 Entree

\$14.95

Chicken Tenders with Ranch or Barbecue Dipping Sauce

Mini Sliders – Beef or Chicken

Fried Fish Sticks

Hot Dogs

Popcorn Shrimp

Pizza – Cheese or Pepperoni

Choice of 2 sides

French Fries

Crispy Tater Tots

Mashed Potatoes

Mac and Cheese

Green Beans

Bowtie Pasta with Marinara or Alfredo Sauce



Enhance Your Menu

Mashed Potato Marini Bar: \$6.50 per person

Garlic Roasted Mashed Potatoes or whipped Yukon mashed potatoes with topping choices of Sour Cream, Bacon, Green Onions, Cheese, and Whipped Butter

Pasta Station: \$7.95 per person

Penne and Bowtie Pasta with Alfredo and Marinara sauces with choices of Roasted Peppers, Sun Dried Tomatoes, Mushrooms, Extra Virgin Olive Oil with Garlic topped with Parmesan Cheese. Served with Freshly baked Garlic Bread

Add Chicken \$2.00 per person

Add Ground Beef or Italian Sausage \$2.00 per person

Add Shrimp \$3.50 per person

Bruschetta Station: \$8.00 per person

Grilled Italian Breads topped with your choice of:

- Seafood Dip
- Diced Tomato fresh Basil and Olive Oil
- Gravlax
- Roquefort and Blue Cheese Spread
- Pesto
- Mediterranean Olive Spread



Desserts

- **Peach or Apple Cobbler**
Hot from the Oven! Served with Vanilla Ice Cream and Pecans
- **Deep Dark Fudge Cake**
Fudgy Chocolate Frosting
- **Key Lime Pie**
Baked Fresh with a Graham-Pecan Crust.
Topped with Fresh Whipped Cream
- **Red Velvet Cake**
A Southern Classic with Cream Cheese Frosting
- **Carrot Cake**
Cream Cheese Icing
- **Cheesecake**
Strawberry
Raspberry
Chocolate
- **Tres Leches**
- **Bread Pudding**
- **Tiramasu**
- **Chocolate or White Mouse** — topped with Whipped cream and berries
- **Mini assorted Bites** — Brownies, Cheesecake, Mini Cookies, Fruit Tarts



Open Bar – Based on Consumption

- House Wine and Champaign \$27.00 per Bottle
- House Brand Cocktails \$7.00 per Serving
- Premium Brand Cocktails \$8.00 per Serving
- Bottled Beer- Domestic \$4.00 per Bottle
- Bottled Beer- Imported \$5.00 per Bottle
- Keg of Beer \$350.00 Domestic Keg
\$400.00 Imported Keg
- Sodas \$2.00 per Serving
- Mineral Water \$2.50 per Serving
- Fresh Lime Margaritas on the Rocks \$70.00 per Gallon
- Champagne Punch \$60.00 per Gallon
- Non-Alcoholic Fruit Punch \$30.00 per Gallon
- OPEN BAR PACKAGES AVAILABLE Call Brands starting at \$29.95
Premium and Call Brands at \$31.95
Super Premium, Premium, and Call Brands \$ 32.95

PREMIUM WINE LIST AVAILABLE UPON REQUEST

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H.E.S.S.
CLUB



General Wedding Information

Wedding Ceremony: Friday, Saturday, and Sunday San Jacinto Room \$1300.00

Includes: Room, Theatre Seating, Self Tie Chair Covers, White Petals lining White Runner, Double White Chiffon Drapes behind the Alter, Lapel Microphone, One Hour Rehearsal (The rehearsal time is set by event manager and is subject to change. An additional \$150.00 will be added per every hour over the set rehearsal time)

Reception Room: FRIDAY EVENING: \$550.00- Entire upstairs add \$350.00

SATURDAY: \$1000.00- Entire upstairs add \$500.00

SUNDAY: \$550.00- Entire upstairs add \$350.00

Includes:

- 5 Hour Event Time
- Set Up, Breakdown, and Clean-up
- Tables, Chairs, Basic Knee length White or Ivory Table Linens and Napkins
- Votive candles to enhance your centerpieces

Additions

- Extra hours: You may add additional hours to your event for an hourly fee of \$200.00
- DJ/MC and Lighting Package \$1800.00
- Uplighting package for Ballroom and Entire entry and all rooms upstairs available \$600.00-1800.00

HESS Club Linen Package

- Floor Length Linens - Various Colors available
\$15.00- 32.00 per Table
- Chair Covers- Various Colors available
Self-Tie \$2.75 per person
Stretch or Fitted with Sash-Variou colors available \$4.25 per person

Minimum:is \$7500.00 on Friday and Sunday

\$10,000.00 on Saturday

The Food and beverage minimums vary depending on the date and time of the event. The Catering /Sales Manager will discuss the minimum requirements at the time of your meeting and tour of the facility.

Meeting the minimum may include upgrades and rental items. (example: décor)

Payment Details:

- Deposit is 25% of estimated proposal total to confirm event date
- Second Payment for 50% of estimated proposal total is due 2 months prior to event date bringing total of 80% of the event paid
- Final Payment is due 1 week prior to event date. The remaining balance is due based on final guest count

Valet Service Option:

Host prepaid valet services:

\$150.00 per valet attendant (one attendant per 40 guests with a minimum of two valet attendants)

If additional hours are added, the additional charge will be a prorated amount of \$40.00 per valet attendant

Service Charge and sales Tax:

All Food, Beverage, and services Subject to 22% Service Charge. 8.25% Sales Tax

IMPORTANT INFORMATION: If the Guarantee is not received ONE week prior to the event,

the original expected number will be used as the guarantee and the HESS Club will prepare food, beverage, staffing and any additional charges or fees based on that number. Guest counts may increase within three days of the event; however, the count may not be decreased. The Host will be responsible

for the payment of any additional guests at the conclusion of the event.

- ALL DEPOSITS AND PAYMENTS ARE NON-REFUNDABLE AND NON-TRANSFERABLE
- PAYMENT WILL BE ACCEPTED BY CASH, CHECK, OR CREDIT CARD



AUDIO VISUAL EQUIPMENT

Usage Fee- Bringing in own equipment	\$25.00
Audiovisual Assistance Fee- on equipment brought into the Club	\$50.00
Audiovisual Tech service (per event)	Starting price \$175.00
Easel	\$20.00
Extension Cord	\$5.00
Flipchart with Markers	\$30.00
Cordless Microphone	\$75.00
Lapel Microphone	\$75.00
Table Microphone	\$25.00
Standing Microphone	\$25.00
Podium with Microphone	\$60.00
LCD Projector(up to 4 hours)	\$200.00
LCD Projector for all day	\$400.00
Dry Erase Board	\$30.00
Lap-top Computer – up to 2 hours	\$150.00
Large Projection Screen	\$30.00
Internet Connection Wi-Fi- Available	NO CHARGE
Phone Line	\$35.00
Conference Phone	\$75.00
Facsimile Service – per page	\$.25
Copy Service – per page	\$0.15
Coat Check	\$125.00
Bartender Fee	\$125.00
Display Table with Skirting	\$20.00
Display Table w/linen ½ way to the floor	\$10.00
Theatre Seating - per chair	\$2.00
Risers – 4'x6'	\$45.00 ea.
Oak Dance Floor (18x18)	\$250.00
White Lounge Furniture	\$400.00
Storage Fee	\$25.00 monthly

All rentals subject to 22% taxable service fee and 8.25% sales tax