

The background is a dark, starry night sky filled with numerous small, bright stars of various colors, including white, yellow, and blue. A faint, light blue grid is overlaid on the sky. The text "Space Center Catering" is centered in the image, rendered in a large, elegant, serif font with a glowing, ethereal blue and white aura. The word "Space Center" is on the top line, and "Catering" is on the bottom line, with a large, decorative initial 'C' at the start of the second line.

Space Center  
Catering

Special Occasions



Private Receptions



Meetings and Seminars



Company Dinners



Corporate Events



Thank you for your interest in Space Center Houston to host your next event. We understand the importance of quality and presentation and strive to provide you nothing short of OUTSTANDING. We manage everything from the food and drink to your customized agenda for the day or evening. Please inquire with your Event Specialist about incorporating a special group activity or show for your group. Let us create an out of this world experience for you and your guests...

the  
sky  
is  
the  
limit!

# Breakfast

## CONTINENTAL BREAKFAST

Fresh baked pastries to include:  
croissants, blueberry and lemon scones,  
assorted Danish and muffins  
Served with preserves and whipped butter  
Fresh fruit  
Individual orange and apple juice  
Freshly brewed coffee, hot tea, and water

## DELUXE CONTINENTAL

Includes our Continental items plus:  
Bagels with cream cheese  
Individual yogurt and granola cups  
Individual Kashi cereal bars  
Individual orange and apple juice  
Freshly brewed coffee, hot tea, and water

## HOT BREAKFAST BUFFET

Includes our Continental items plus:  
Fluffy scrambled eggs  
Chicken apple sausage  
Red potatoes O'Brien  
Stone ground oat or grits  
Individual orange or apple juice  
Freshly brewed coffee, hot tea, or water

## BREAKFAST STATIONS

Continental breakfast served with your choice of two items:

Eggs benedict  
Buttermilk pancakes  
Omelet station (\*attendant required-extra fee)  
Breakfast taquitos with choice of chorizo, bacon, or potato and cheese  
Apricot almond french toast with applewood smoked bacon or chicken apple sausage  
Breakfast sandwiches with choice of bacon and cheese or ham and cheese on English muffin or croissant



## COFFEE

Gourmet coffee (regular and decaf)  
Assorted hot teas  
Served with sugar and cream

## COFFEE AND WATER

Bottled water  
Gourmet coffee (regular and decaf)  
Assorted hot teas  
Served with sugar and cream

## COFFEE, WATER, AND SOFT DRINKS

Bottled water  
Assorted canned Pepsi soft drinks  
Gourmet coffee (regular and decaf)  
Assorted hot teas  
Served with sugar and cream

“ The presentation, quality and extra attention given to the catering contributed to the success of the event and I received many positive comments from the participants. I greatly appreciate the assistance and the courtesy of your staff.”  
-Brenda Biasutti  
ISS Downlink Program

# Beverage Stations

# Snack & Break Packages

Assorted Kashi bars

Spinach artichoke dip with pita chips

Chips, salsa, guacamole, and queso

Assorted candy bars

Fresh popcorn

Fresh baked cookies and brownies

Whole fruit

Vegetable Crudités with southwest ranch dip  
and onion dip

Fresh sliced fruit



## THE DELI BOARD

Roasted turkey, ham, and roast beef  
Cheddar, swiss, and pepper jack cheeses  
Sliced tomatoes, crisp lettuce, pickles  
Mustard and mayo  
Fresh croissants, focaccia and pita bread  
Crispy chippers and baked cookies

## THE WRAPPERS BOARD

Southwest chicken, Asian and vegetable  
Served with fresh fruit salad  
Crispy chippers and baked cookies

## THE SANDWICH BOARD

Turkey and swiss on ciabatta  
Ham and cheddar on croissant  
Roast beef and brie on baguette  
Roasted vegetables on focaccia  
Served with crispy chippers and  
baked cookies

## THE SALAD BOARD

Mediterranean pasta salad  
Fresh fruit salad  
Chicken and tuna salad  
Fresh croissants, focaccia and pita breads  
Lemon squares and crispy chippers



All deli menus include your choice of tomato basil, baked potato, broccoli and cheese, or chicken noodle soup and garden salad, coffee, tea and water.

Zero G vouchers also available for group luncheons. Ask your events specialist for more details.

## Deli Lunch Buffets

# Theme Lunch Buffets

## ASIAN MARKET

Tossed greens with sesame vinaigrette  
Sesame chicken or Szechuan beef  
Seasonal sautéed vegetables  
Fried rice  
Spicy mini egg rolls  
Rice pudding

## TEX-MEX

Southwest citrus salad  
Santa Fe chicken breast  
Black beans and rice  
Spanish corn  
Jalapeno corn bread  
Key lime pie

## CAJUN HOME

Salad Acadiana  
Blackened catfish, chicken etouffee  
or Creole chicken  
Dirty rice  
Creole green beans  
Fresh corn muffins  
Bread pudding with Jack Daniels sauce

## TEXAS HOME

House made brisket  
BBQ chicken and smoked sausage  
Corn on the cob  
Potato salad  
Baked beans  
Texas toast  
Peach, apple or blackberry cobbler

## LITTLE ITALY

Garden salad  
Beef or vegetable lasagna  
Chicken or vegetable alfredo  
Vegetable antipasto  
Garlic cheese bread  
Amaretto cheesecake

## SOUTH OF THE BORDER

Garden salad with southwest ranch  
Tortilla soup  
Fresh chicken enchiladas  
Charro beans and Spanish rice  
Chips, salsa, and queso  
Churros



## STARTERS

Caprese salad with olive oil and balsamic vinaigrette  
Roasted tomato bruschetta with fresh basil and olive oil  
Watercress and fennel salad with lemon vinaigrette  
Roasted beef and goat cheese salad with aged balsamic and olive oil  
Arugula and caramelized walnut salad with Danish blue and aged balsamic

## ENTREES

Chicken picatta with angel hair marinara and zucchini ribbons  
Chicken marsala with roasted fingerlings and baby beans  
Rosemary grilled chicken with garlic mash and broccolini  
Chicken cacciatore with wild rice and Tuscan kale  
Grilled, sliced flank steak with creamy polenta and sautéed spinach  
Shrimp scampi with angel hair pasta and tomato confit  
Chicken fried steak with fork mashed potatoes and gravy  
Roasted Cornish hen with whipped sweet potatoes and rapini

## DESSERT

Macerated strawberries with mint and aged balsamic vinaigrette  
Tiramisu martini  
Fresh fruit cocktail Chantilly cream  
Strawberry shortcake  
Key lime pie  
Assorted cheesecake (ask for selections)

## Plated Three Course Lunch

# Beverages

## BAR REGULATIONS AND GUIDELINES

Space Center Catering must provide all alcoholic beverages. There are no exceptions to this condition. Persons under 21 years of age will not be served an alcohol beverage. If consumption appears excessive, the client will be given a courtesy notice. Failure to control the situation will result in immediate cessation of bar service, but all bar guarantees and labor charges will be invoiced. Space Center Catering reserves the right to refuse bar service to anyone. Client will be responsible for \$175 set up fee for cash bar for sales under \$200.

## HOSTED AND CASH BAR PRICING PER DRINK

- Liquor
- Imported Beer
- Domestic Beer
- House Wine
- Soft Drinks
- Bottled Water
- Bottled Juice



## ADULT COFFEE STATION

- Kahlua, Bailey's, Frangelico, and Tuaca
- Gourmet coffee (regular and decaf)
- Assorted hot teas
- Served with a variety of garnishes and accompaniments



## ULTIMATE BAR PACKAGE

Absolute, Tanqueray, Bacardi, Crown Royal, Jose Cuervo, Dewars, Triple Sec, Sweet N Sour/ Bloody Mary Mix, Bud Light, Shiner Bock, Heineken, Corona, Canyon Road: Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon

## WINE AND BEER PACKAGE

Bud Light, Shiner Bock, Heineken, Corona, Canyon Road: Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon



## PASSED BUBBLY PACKAGE

### SIMPLY BUBBLY

Barefoot Brut with a colored sugar rim

### CHAMPAGNE JULEP

Barefoot Brut, bourbon, muddled mint and sugar

### KIR ROYAL

Barefoot Brut with a splash of Chambord

### MIMOSA

Barefoot Brut with your choice of orange, passion fruit, or tangerine puree

### BLUSH

Barefoot Brut, peach schnapps, and grenadine



# Passed Appetizers

## HOT SELECTIONS

- Mini crab cakes
- Bacon wrapped shrimp with scampi butter
- Chipotle steak churrasco skewers with Southwest ranch
- Crab and asiago stuffed mushroom caps
- Spinach and feta stuffed Spinakopita
- Bacon wrapped chicken with jalapeno and pepperjack
- Chili lime chicken kabob
- Andouille sausage en croustade
- Spicy mini chicken egg roll with sweet and sour sauce
- Veggie spring rolls with sweet and sour sauce
- Kalamata olives stuffed with fontina with spicy marinara
- Mini beef empanadas
- Salimboca bites
- Mini quiche
- Brie, pear and almond purses
- Raspberry and brie en croustade
- Coconut chicken skewers with pineapple curry

## COLD SELECTIONS

- Roasted tomato bruschetta
- Antipasto skewers
- Gazpacho shooters
- Lox lollipop
- Cherry tomato caprese
- Chicken and pecan bouchée
- Oyster shooters
- Shrimp campanchana on fried plantains
- Prosciutto wrapped melon balls
- Seared sesame tuna on wonton with wasabi aioli
- Selection of sushi

*Selections may also be stationed displays*



## ANTIPASTO

Prosciutto, assorted olives, marinated artichokes, mozzarella roasted peppers, and sundried tomatoes

## MEDITERRANEAN

Trio of hummus: plain, roasted garlic, and spicy,  
Served with an assortment of flat breads  
Cucumbers and tomatoes wedges

## FIESTA

Trio of salsa: roasted, red, and green  
Hot queso and fresh guacamole  
Cheese quesadillas and tortilla chips

## FRUITS DE MER

A selection of seasonal shellfish, oysters, clams, and mussels  
Served with a variety of accompaniments  
*\*Please inquire for current selections*

## VEGETABLE CRUDITES

With spinach artichoke, ranch dip, crackers and bread

## IMPORTED AND DOMESTIC CHEESE

Served with an assortment of crackers

## FRESH SEASONAL FRUIT

Sliced and displayed to order

## SHRIMP COCKTAIL



“It was wonderful to have such a customer focused service...  
...The event manager listened carefully to our requirements and worked professionally and enthusiastically to ensure we were 100% happy with the outcome”  
-Dynamic Conferences and Events Ltd.

# Appetizer Display

# Around the World Stations

## ITALIAN

*Served with garlic cheese breadsticks, antipasto and garden salad*  
Meatball marinara with penne pasta  
Cheese tortellini with chicken and alfredo  
Shrimp scampi  
Pesto primavera  
Rigatoni neapolitana

## ASIAN

*Served with fried rice, mini egg rolls and Asian wonton salad.*  
Sesame chicken  
Szechuan beef  
Sautéed shrimp with ginger soy and snow peas  
General Tsao chicken  
Teriyaki chicken

## CAJUN

*Served with red beans and rice, Cajun slaw and fresh corn muffins*  
Crawfish or chicken etouffée  
Shrimp or chicken creole  
Eggplant pirogue with a seafood cream sauce and parmesan  
Blackened catfish topped with crawfish etouffée  
Seafood or chicken sausage jambalaya

## TEXAS

*Served with mustard potato salad, baked beans and Texas toast*  
Crispy gulf shrimp with jicama salsa  
BBQ brisket  
Mini chicken fried steak and mashed potatoes  
Pulled pork sliders  
King ranch chicken



## SOUTHERN COMFORT

*Served with braised greens, blackeyed peas and fresh biscuits with honey*  
Buttermilk fried chicken  
Southern fried green tomato BLT  
Roasted pork loin with creamed corn  
Shrimp and grits  
Cornmeal crusted catfish

## SOUTH OF THE BORDER

*Served with Spanish rice, black or refried beans and citrus lime salad*  
Chicken mole enchiladas  
Ceviche  
Carne asada  
Pork carnitas  
Mini chile relleno (cheese, chicken, pork or shrimp)



## CUISINE OF INDIA

*Served with saag paneer, chana masala, saffron biryani and flatbread*  
Lamb vindaloo  
Chicken tikka  
Tandoori catfish  
Chicken curry  
Gobi aloo (vegetarian item)



## GOOD 'OL AMERICAN FARE

*Served with sweet potato fries and mac and cheese*  
Choice of sirloin, turkey, chicken or buffalo sliders with an assortment of relishes, chutney and condiments  
Mini meat loaf served on top of mashed potatoes with gravy  
Chicken wing trio: Cajun, garlic and parmesan, and BBQ  
Maryland crab cakes

*CHOICE OF THREE STATIONS AND TWO MAIN DISH SELECTIONS FROM EACH*

Any station can be made into a traditional buffet and will include items listed

# Around the World Stations

# Carving Stations

**HORSERADISH CRUSTED PRIME RIB**

**CARAMELIZED SHALLOT AND BROWN SUGAR PIT HAM**

**CAJUN ROASTED PORK LOIN**

**HONEY-THYME GLAZED TURKEY**

**GARLIC AND ROSEMARY PRIME RIB**

*All selections served with basil aloli, whole grain mustard and house baked rolls*



“As you know, event planning can be challenging and every component has to work for the overall event to be successful. I was very pleased with every aspect of the night; the beautiful table sets, the friendliness of the bartenders; the food and wine; the servers, the audiovisual staff and event management.”  
-Florida Medical Association

## Entrees

**GRILLED FILET MIGNON AND CHICKEN**  
Fork mashed potatoes, harvest beans and roasted wild mushrooms

**FILET MIGNON**  
Gulf shrimp, wild rice and asparagus

**FILET MIGNON AND ROCK LOBSTER TAIL**  
Buttered parsley potatoes and broccolini

**BONE-IN PORK CHOP**  
Spiced apples and garlic mashed potatoes

**HERB ROASTED CORNISH HEN OR CHICKEN**  
Sage brown butter, roasted fingerlings and baby green beans

**GRILLED NY STRIP**  
Creamy polenta and wilted rapini

**PECAN CRUSTED HALIBUT**  
Sweet potato puree and lemon basil vinaigrette

**GRILLED SALMON**  
Yukon gold potatoes and shaved brussel sprouts

**STRIPED BASS**  
Parsnip puree and Spanish chorizo

## Salads

**WATERCRESS AND SHAVED FENNEL SALAD**  
Lemon vinaigrette

**SPINACH SALAD**  
Red onions, mushrooms, smoked bacon and a sherry vinaigrette

**WEDGE SALAD**  
Aged vinaigrette, Danish bleu, chopped tomatoes and bacon

**MIXED GREENS**  
Choice of honey mustard, ranch, or house vinaigrette

*All plated dinners come with our signature Cosmic Pie dessert*



# Plated Dinner Options

# Desserts

CAPPUCCINO MINI CAKE

MOLTEN CHOCOLATE CAKE

LEMON CHANTILLY MINI CAKE

CRÈME BRULÉE

APPLE TARTLETT

ASSORTMENT OF PETIT FOURS,  
MINI CHOCOLATE SHUTTLES  
AND GEMINI CAPSULES

SIGNATURE COSMIC PIE



“Everything was wonderful. The event manager and staff were among the best I’ve worked with.... We appreciate your contribution to the success of our event.”

-Bimbo Bakeries

Food is  
our common ground,  
a **universal** experience.

-James Beard

# Catered Event Policies and Information

Space Center Catering is the exclusive caterer to Space Center Houston. All catered events are scheduled through the Special Events Department. The following information has been designed to ensure the success of every private event hosted by Space Center Catering.

Below you will find information, which will assist you, as you begin to plan for your upcoming special event at Space Center Houston.

## Menu Planning

In addition to our Sample Menu Packet, we will work with you to create a custom menu tailored to your group's specific needs. One menu is required for all guests. Dietary substitutes may be made in advance. For all in-house catering requests, we ask that you provide 48 hours advance notice. As always, we will work with you to find solutions to last minute needs.

Catering orders with less than 48 hours notice will be based on product and staff availability, and will include a \$25.00 service charge in addition to menu prices.

## Charges and Payments

A deposit must be received at least 10 days prior to your event and full payment is preferred on the day of your event. Payment in full is required in advance for events less than \$2,500. Space Center Catering accepts all major credit cards or company checks for all payments. Please check with your caterer for billing information.

All food and beverage items are subject to a 20% staffing charge\* and 8.25% local sales tax.

## Guarantees

A minimum guarantee number of guests is required 72 hours prior to any event, and is not subject to reduction. You will be billed for the guaranteed number of attendees or the actual number served, whichever is greater. We are prepared to serve 5% above the guarantee.

## Facility

Space Center Houston is open to the general public 364 days a year, only closing on December 25th. The operating schedule varies with the time of year. Events may begin as early as one hour after the Center closes. Check with the Special Events Department for the operating schedule and hours of operation.

\* The Staffing Charge is not a gratuity, but covers labor expenses for staffing your event and may exceed our actual labor cost. Additional line item labor charges may still apply

# Contact

For inquires or to book an event please contact:

## Cheri Armstrong

Special Events and Catering Director  
carmstrong@spacecenter.org  
281-244-2143

## Amy Sanchez

Special Events and Catering Manager  
asanchez@spacecenter.org  
281-283-7705

[www.spacecenter.org](http://www.spacecenter.org)