

Catering Excellence



Executive Chef
James Reedy

Premier & Exclusive Catering For:



Official Visitors Center of NASA's Johnson Space Center

Special Events & Catering

Space Center Houston is excited that you are considering us as your next venue for that exclusive event you would like to host.

We understand the importance of fine wine and dining which is why we have selected only the best team to ensure your overall satisfaction.

Moreover, we want you and your guests to walk away with an experience that is out of this world!

Come touch the moon and enjoy the culinary arts that we have in store for you.

We pride ourselves in customizing your experience during your visit.

From everyone at Space Center Houston, we welcome and thank you for choosing us as your host in the Space City, Houston Texas!

"The facilities, the exhibits, all that we experienced—all provided the right environment to show off Houston's national status" – American Advertising Federation

"The excitement of being at Space Center was further enhanced by a delicious meal and the superb staff" – Air Liquide

"I have heard nothing, but, compliments on the facility, the food and the structure of our event" – EFCO Corporation

**"Come Join Us For
An Out Of This World
Catering
Experience!"**

Menu of Services

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Beverages

Bar Regulations & Guidelines

Sodexo Corporate Services 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. Sodexo Corporate Services reserves the right to refuse bar service to anyone. All bars are staffed with two bartenders.

The following Five Options are available for bar services:

Open Bar with Beer, Wine and Soft Drinks

Service is based on an hourly basis, serving unlimited consumption of beer, wine, and soft drinks during a specific period.

First Hour	\$7.00 per person
Second Hour	\$6.50 per person
Third Hour	\$6.00 per person
Fourth Hour	\$5.50 per person

Open Bar with Mixed Beverages, Beer, Wine and Soft Drinks

Service is based on an hourly basis, serving unlimited consumption of mixed beverages, beer, wine, and soft drinks during a specific period.

First Hour	\$8.00 per person
Second Hour	\$7.50 per person
Third Hour	\$7.00 per person
Fourth Hour	\$6.50 per person

Hosted Bar with Beer, Wine and Soft Drinks

Service is based on consumption. The client will be charged on a per drink basis.

Imported Beer	\$6.00 per person
Domestic Beer	\$5.50 per person
House Wine	\$6.00 per person

Hosted Bar with Mixed Beverages, Beer, Wine, and Soft Drinks

Service is based on consumption. The client will be charged on a per drink basis.

Premium Liquors & Cordials	\$6.50 per drink
Imported Beer	\$6.00 per drink
Domestic Beer	\$5.50 per drink
House Wines	\$6.00 per drink

Cash Bar

One bar will be available for every 150 guests. Charges for a cash bar are \$75.00 a bar, plus \$100 for cashiers, to equal a total of \$175.00. For bar service beyond four hours, there will be a \$50 fee applied per hour.

(Add 8.25% sales tax to bar set-up charges.)

Premium Liquors & Cordials	\$6.50 per drink
Imported Beer	\$6.00 per drink
Domestic Beer	\$5.50 per drink
House Wines	\$6.00 per drink

Soft Drinks

Soft drinks added to your menu without bar service can be billed on a consumption basis of \$2.00 for each served.

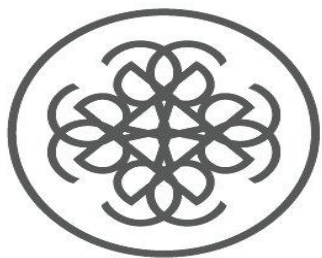
Teas & Coffees

We are proud to carry a variety of teas and select coffees. This includes regular tea, decaf coffee, roasted coffee, and other flavors upon request.

Specialty Wines

We will be delighted to order any custom or specialty wine of your choice. It will be priced upon ordering.

House Wine for Space Center Houston



CANYON ROAD®



Merlot

Chardonnay

White Zinfandel

Cabernet Sauvignon

Intermittent Breaks

Taking that short break before your next meeting? Perhaps, you would like to provide your colleagues or clients enjoyable refreshments before that next set of important presentations. Let our staff provide you with a refreshing selection before-hand, so you can go into that next meeting feeling rejuvenated and focused.

Morning Break

Assorted freshly baked Danish, Coffee, Decaffeinated, Hot Tea, Bottled Apple & Orange Juices, and Bottled Water.

Afternoon Break

Assorted Freshly Baked Cookies, Coffee, Decaffeinated, Hot Tea, Assorted Soft Drinks, and Bottled Water.

Healthy Break

Assorted Nutri-Grain Bars, Fresh Sliced Fruit, Oatmeal Cookies, Coffee, Decaffeinated, Hot Tea, Apple and Orange Juices, Bottled Water.

Enhance Your Break:

Fresh Seasonal Fruits

Basket of Assorted Candy Bars

Rice Krispie Treats

Basket of Assorted Pretzels & Chips

Assorted Fruit Yogurts

Freshly Popped Popcorn

Crisp Seasonal Vegetable Crudités
(Complimented by Constellation Dips)

Coffee, Decaffeinated, Bottle Water

Breakfast Selection

The Continental

Assorted Fresh Danish, Muffins, and Baked Goods.

Fresh Yogurts

Chilled Apple & Orange Juice

Fresh Brewed Coffee, Decaffeinated and Hot Tea

The Breakfast Sandwich (2 per person)

Fluffy Scrambled Eggs with American Cheese and Ham, Served on a Freshly Baked Biscuit.

Chilled Orange Juice

Fresh Brewed Coffee, Decaffeinated and Hot Tea

The Hunt Club

Freshly Baked Scones

English Breakfast Sandwich

(Eggs, Scrambled with Bacon on an English Muffin)

Chilled Orange Juice

Fresh Brewed Coffee, Decaffeinated, and Hot Tea

Southwest Sunrise (2 per person)

A Soft Flour Tortilla filled with Scrambled Eggs, Chorizo Sausage, and Monterey Jack Cheese

Southwestern Style Hash Browns

Complimented by Salsa & Sour Cream

Chilled orange Juice

Fresh Brewed Coffee, Decaffeinated and Hot Tea

Country Morning Breakfast

Fluffy Scrambled Eggs

Hash Browns

Bacon or Sausage

Fresh Biscuits with Butter & Jellies

Chilled Orange Juice

Fresh Brewed Coffee, Decaffeinated, and Hot Tea

Enhance Your Breakfast:

Assorted Cereals with Ice Cold Milk

Fresh Seasonal Sliced Fruits

Assorted Chilled Juices

Assorted Chilled Yogurts

Freshly Toasted Bagels & Cream Cheese

Luncheons – Hot Buffet Selections

Asian Market

Tossed Greens with Sesame Vinaigrette
Stir Fry Chicken and Beef
With Assorted Asian Vegetables
Fried Rice
Fortune Cookies

Tex-Mex

Southwest Citrus Salad
Santa Fe Chicken Breast
Black Beans and Rice
Spanish Corn
Key Lime Pie

Cajun Home

Salad Acadiana
Blacken Catfish with Étouffé
Dirty Rice
Creole Green Beans
Bread Pudding with Jack Daniels Sauce

Little Italy

Garden Salad with Italian Vinaigrette
Baked Lasagna, Italian Sausage,
With Sweet Peppers
Garlic Cheese Bread
Amaretto Cheesecake

South of the Border

Southwest Citrus Salad with Tequila
Lime
Tortilla Soup
Fresh Chicken Enchiladas
Black Beans and Rice with Cilantro
Chips, Salsa, and Queso
Churros



**All Menus Include Coffee, Decaffeinated, Hot Tea, Iced Tea, and Water.
To Include Assorted Soft Drinks, Please Add \$2.00 per person.**

Luncheons – Cold Buffet Selections

The Deli Board –

Soup of the Day
Vegetable Pasta Salad
Roasted Turkey, Ham, & Roast Beef
Cheddar, Swiss, and Pepper Jack Cheese
Sliced Tomatoes, Chilled Crisp Lettuce, & Pickles.
Assorted Freshly Baked Breads and Rolls
Crispy Chippers & Baked Cookies

The Wrappers Board –

Pasta Salad
Garden Salad with House Dressing
Southwest Chicken Wrap, Asian Wrap, & Veggie Wrap
Served with Crispy Chippers
California Seedless Grapes & Baked Cookies

The Sandwich Board –

Soup of the Day
Garden Salad with House Dressing
Choice of Three Pre-made Sandwiches:
Turkey, Ham/Cheese, Roast Beef or Roasted Vegetables on Freshly Baked Breads
Crispy Chippers & Baked Brownies

The Salad Board –

Caesar Salad Buffet
Choice of Shrimp and Chicken
Spicy Caesar Dressing & Traditional Caesar Dressing
Fresh Rolls with Sweet Butter
Lemon Squares

All Menus include Coffee, Decaffeinated, Hot Tea, Iced Tea and Water.

Add a Specialty Dessert for only \$3.25 per person.

Please inquire about current selections.

Sample Strolling Buffets

Cajun (Action Station)

Sauté of Chicken, Andouille Sausage and Spicy Grilled Shrimp tossed with a choice of New Orleans Style Creole or Etouffée Sauce, Red Beans and Rice, Cajun Cole Slaw, Creole Green Beans, and fresh baked Corn Muffins.

Southern Fare (Action Station)

Lemon Garlic Catfish, with Spicy Romoulade Sauce, BBQ Chicken Breast, Spinach Salad with Orange Sections, Red Onions, Crouton and Honey Mustard Vinaigrette, New Potato Salad with Mustard Cream and Buttermilk Biscuits.

South of the Border

Chicken and Beef Fajitas with Fresh Condiments and Soft Flour Tortillas, Spanish Rice and Beans, Fried Plantain Chips, Seafood Salad with Gulf Shrimp and Calamari, Gold Pineapple macerated in dark rum and fresh mint.

Chinatown (Action Station)

Tender julienne of Beef and Vegetables, Sesame Chicken, Vegetable Fried Rice, Mini Egg Rolls with sweet and sour sauce, Asian Noodle Salad served with fortune cookies and chopsticks.

Little Italy (Action Station)

Penne Pasta and Cheese Tortellini, Fresh Tomatoes with Italian Sausage, Italian Herbed Chicken Alfredo and Marinara, Italian Greens tossed with Red Wine Vinaigrette, Vegetable Antipasto, Shaved Parmesan and red pepper flakes with warm breadsticks and garlic cheese bread.

Coffee, Tea, and Water Station

Choice of Three Stations

Minimum of 100 Guests

Passed Hors d'oeuvres

Brie/Pear/Almond Fillo Flower

Assorted Mini Quiche

Spanakopita

Mini Crab Cakes

Bacon Wrapped Shrimp

Chipotle Steak Churrasco

Portobello Puffs

Chili Lime Chicken Kabob

Sesame Chicken Bites

Southwest Spring Rolls

Mini Beef Wellington

Raspberry Brie Encroute

Chili Con Queso Tortilla

Asian Vegetable Spring Rolls

Lobster Triangle

Water Chestnut in Bacon

Displayed Hors d'oeuvres

Imported & Domestic Cheese and Fruit display complimented with Constellation dips.

Plated Dinner Selections

Sample Menu 1:

Spinach Salad with Red Onions, Mushrooms, & Smoked Bacon
Complimented with Sherry Vinaigrette Dressing
Chicken Oscar (Chicken Breast with Lump Gulf Crab Meat & Fresh Asparagus, topped with Madeira Brown Butter Sauce)
Fingerling Potatoes
Fresh Rolls and Sweet Butter

Sample Menu 2:

Arugula, Walnut & Gorgonzola Salad Drizzled with Balsamic Vinaigrette
Petite Filet of Beef with Roasted Wild Mushrooms
Charbroiled Breast of Chicken with Lemon Butter
Mediterranean Baby Vegetables with Sweet Peppers and Wild Mushrooms
Placed over a bed of Herbed Couscous
Fresh Rolls and Sweet Butter

Sample Menu 3:

Watercress Salad with Tear Drop Tomatoes and House Vinaigrette
Filet Mignon Au Jus
Grilled Gulf Shrimp with Citrus Butter Sauce
Wild Rice Pilaf
Asparagus Bundles
Fresh Rolls and Sweet Butter

Our Signature Dessert:

All Sample Menus include our renowned Signature Dessert.

A Chocolate Gemini Capsule filled with White Chocolate Mousse on a star-laced plate and drizzled with Gran Marnier.



Carvery

Enhance any Buffet Menu with a selection from our Carvery:

Honey Roasted Turkey Breast

Glazed Ham

Rosemary Crusted Pork Loin

Steamship Round of Beef

All carved meats are served with the freshest of our specialty breads and Chef's spreads.
One carver is provided at each of our carving stations.



Educational Component to Private Events

Houston, We Have a Problem! And Space Center Houston has your team building solution!

Is your team up for the challenge? Work with Space Center Houston's Education Department as your employees compete in teams to make the best and most exciting water bottle rockets. Teams will design an aerodynamic rocket from a 2-liter bottle, complete with a parachute for safe landing. Each team will work with a simulated NASA budget as they purchase supplies and design their rockets. Your employees will face the same real life challenges engineers encounter as they receive budget cutbacks, safety fines, and mission changes throughout the challenge.

This team based challenge is designed to help promote teamwork amongst your employees and can be tailored to include company specific goals. Teams compete for various "Best Of" titles and awards. Rocket launches are held outside. Beware: Launching participants are within the splash zone!

\$50 per participant

Maximum per large group – 75 (15 groups of 5)

Maximum large groups – 2

Special Events & Catering Contacts

For any additional information, requests, or inquiries, please do not hesitate to contact us.

For a detailed quote, special menu request, or site tour, we would be delighted to have you as our guest!

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LET US CREATE AN OUT OF THIS WORLD
EXPERIENCE FOR YOUR NEXT EVENT!