BREAKFAST
MINIMUM OF 8 PER MENU ITEM IS REQUIRED FOR ALL CATERING ORDERS

Delivery available from 7 a.m.
We kindly request that all breakfast orders be placed by 4 p.m. the day prior to delivery.

Morning Continental Breakfast $10/person
Assorted bagels, muffins and Danishes served with butter, jelly, cream cheese and fresh fruit bowl

Hot Breakfast Sandwich Tray $9/person
Croissants, ciabatta and wheat wraps filled with scrambled eggs, herb-roasted new potatoes, cheddar, salsa and choice of applewood-smoked bacon or jalapeño sausage, served with fresh fruit bowl

South of the Border Breakfast Tacos $9/person
A variety of tacos with scrambled eggs, cheddar, jalapeño sausage, applewood-smoked bacon, wrapped in flour tortillas and served with fresh fruit bowl

Deluxe Rise & Dine Breakfast Buffet $12/person
Create your own mouth-watering breakfast from scrambled eggs topped with cheddar, jalapeño sausage, applewood-smoked bacon, salsa, tortillas and herb-roasted new potatoes, served with fresh fruit bowl

Migas $13/person
Jalapeño sausage, cheddar, queso fresco, fresh homemade black beans, roasted corn, tomato, scallion tostada blend, topped with tortilla chips, served with herb-roasted new potatoes and fresh fruit bowl

Parfait Bar VEG $10/person
Build your own parfait with creamy low-fat organic vanilla yogurt, organic granola, strawberries, blackberries and blueberries

Seasonal Fresh Fruit Tray VEG GF $4/person
Seasonal fresh fruit beautifully presented for the group

BREAKFAST BEVERAGES
Airpot of Coffee (Serves 8-10) $18
Gallon of Freshly Squeezed Orange Juice (Serves 10-12) $25
Beef Tenderloin & All Natural Chicken Kabob  $16

Beef Tenderloin Kabob  GF  $17

All Natural Chicken Kabob  $16

Mediterranean Grilled Salmon  GF  $18

Ginger Honey Glazed Salmon  $18

Anaheim All Natural Grilled Chicken  GF  $16
Roasted Anaheim chile cream sauce

Tuscan All Natural Grilled Chicken  $16
Sun-dried tomato apricot walnut cream sauce

Santa Fe All Natural Grilled Chicken Teriyaki  $16

All Natural Southern Chicken-Fried Chicken  $16
Roasted Anaheim chile cream sauce

Beef Tenderloin & Grilled All Natural Chicken Fajitas  $17
Homemade guacamole, pico de gallo, sour cream, shredded cheese, flour tortillas and salsa

Mama’s Certified Angus Meatloaf  $15

Choose 2 Sides:
- Herb Basmati Rice
- Lentil Basmati Rice
- Mashed potatoes with poblano mushroom cream sauce
- Jalapeño Orzo Mac and Cheese
- Herb-roasted New Potatoes
- Seasonal Sauteed Vegetables
- French Green Beans
- Fire-Roasted Brussels Sprouts
- Herb basmati rice topped with black beans and pico de gallo
- Spanish Rice (recommended for fajita package)
- Cuban Black Beans (recommended for fajita package)

Includes bread, assorted mini carrot cakes, mini brownies, cheese.
Choice of assorted sodas, mint or iced tea
Substitute drinks for our Freshly squeezed lemonade $6 (per guest)

Hungry’s Way – Add our Greek or Southwestern Caesar salad

Your choice of one of the following hot entrées:

Order online at hungryscafe.com

ENTRÉE PACKAGES
MINIMUM OF 8 PER MENU ITEM IS REQUIRED FOR ALL CA...
Cheesecake bites and assorted drinks or iced tea (gallon upcharge) for $2/person

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**All Natural Grilled Chicken Parmigiana**  $15
Roasted tomato cream sauce, pasta primavera, Greek salad and garlic bread

**Penne Rustica**  VEG
Spinach and portobello mushrooms tossed in a roasted tomato cream sauce, Greek salad and garlic bread
- vegetarian  $14
- with jalapeño sausage  $15
- with all natural grilled chicken breast  $15
- with grilled shrimp  $17

**Lemon Pasta**  VEG
Angel-hair pasta tossed in lemon zest and olive oil with capers and sun-dried tomatoes, Greek salad and garlic bread
- vegetarian  $14
- with all natural grilled chicken breast  $15
- with grilled shrimp  $17
ALA CARTE SIDES
EACH PAN SERVES 10 PPL

Roasted Corn and Red Bell Peppers $30
Organic Brown & Lentil Rice $30
Fire Roasted Brussels Sprouts $30
Sweet Pea Tricolor Organic Quinoa $35
Butternut Squash $35
Jalapeño Orzo Mac and Cheese $35

SWEET TRAYS
Assorted Dessert Tray $4/person
Mini carrot cakes, brownies and cheesecake bites (2 pieces per order)

Premium Dessert Tray $5/person
Toffee Crunch Bar, Lemon Bar, Peanut Butter Stack and Brownies (2 pieces per order)

Assorted Cookies $1.25/each

INDIVIDUAL DRINKS
Assorted Sodas $2
Bottled Water $2
Perrier $3

BULK DRINKS
One gallon serves 10-12 people

Gallon of Iced Tea $15
Classic or Fresh Mint

Gallon of Freshly Squeezed Lemonade $25
Classic, Strawberry or Raspberry

Gallon of Freshly Squeezed Orange Juice $25
ADDITIONAL SERVICES

Let Hungry’s take care of your next event! Our extensive catering team pays special attention to the details and makes sure all of our customers’ catering needs are met. Our catering services are perfect for all event types, from intimate gatherings at home to corporate events and client presentations.

Customers can choose from a diverse array of offerings, which are always made-to-order with the freshest quality ingredients. We care about the safety of our food and that’s why all of our orders are hand crafted, presented and delivered by Hungry’s staff members. With more than 40 years of catering experience, Hungry’s promises to execute seamlessly from delivery to set-up.

*Delivering the best quality ingredients to local Houston homes and businesses since 1975.*

DELIVERY

Hungry’s can deliver anywhere within the Greater Houston area. Please call one of our locations for delivery minimums. A 7% convenience fee is applied to all orders. Out of zone fees may apply. Ask about our available event space. Orders cancelled the day of will incur a 30% cancellation fee.

RENTALS

<table>
<thead>
<tr>
<th>Place Settings</th>
<th>$7/person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes: White China Dinner/Dessert Plate, Flatware, Dinner Napkin, Beverage Glass Please note additional cost for extra appetizer or salad plate</td>
<td></td>
</tr>
</tbody>
</table>

| Stainless Steel Chafer | $15 |
| Stainless Steel Trays | price varies |
| or Ceramic White Platters |
| Disposable Chafer | $7 |
| Cotton Linen or Napkin | price varies |

STAFFING

TABC Servers $25-30/hour, minimum 5 hours and Bartenders

Ask about our beverage & bar packages.

UPSTAIRS BAR & LOUNGE

Perched in the oak trees lining Rice Boulevard, Upstairs is a casual, contemporary neighborhood gathering spot that features an exclusive light bites menu including wood-fired pizza, handcrafted cocktails and an expansive second-floor terrace. Upstairs is available for private events for parties up to 175 guests. Inquire online at upstairsbarandlounge.com and our event specialist will contact you directly.

NEXTDOOR BAR & LOUNGE

From baby showers and birthday celebrations to holiday parties and corporate events, choose NextDoor for a tasty, customized menu and a comfortable indoor or outdoor lounge setting. Inquire online at nextdoorbarandlounge.com and our event specialist will contact you directly.

rev. June 2019
À la carte Sandwich Trays or Boxes $10/person
A variety of signature sandwiches on wheat, baguette or croissants, served on choice of a party tray or as individually boxed meals.

À la carte Wrap Trays or Boxes $10/person
A variety of signature whole wheat wraps served on choice of a party tray or as individually boxed meals.

Hungry’s Way – Try our sandwiches or wraps with a little something extra:
- with chips and assorted cookies • $12
- with fruit or pasta and assorted cookies • $13
- with fruit or pasta, chips, assorted cookies and drinks or iced tea • $15

SIGNATURE SANDWICHES & WRAPS

**Minimum of 8 per menu item is required for all catering orders.**

All Natural Grilled Chicken Baguette
Provolone, roasted red bell pepper, pesto spread, mayo and mixed greens

Scandinavian Baguette
Imported ham, smoked turkey, provolone, lettuce, tomato and mayo

Smoked Turkey Baguette or Wheat
Provolone, lettuce, tomato and mayo

Executive Club on Wheat
Imported ham, smoked turkey, bacon, provolone, lettuce, tomato and mayo

Sonoma Chicken Salad on Wheat or Croissant
All natural chicken salad with apples, walnuts, arugula and celery

Veggie on Wheat VEG
Provolone, jalapeño hummus, mushrooms, arugula, tomato, avocado, Persian cucumber dill salad

Order online at hungryscafe.com
P TRAYS OR BOXES REQUIRED FOR ALL CATERING ORDERS

MENTION SOMETHING EXTRA.

Tea with cup and ice • $14

SANDWICH & WRAP CHOICES

Southwest Chicken Caesar Wrap
All natural chicken, romaine, roasted corn, tomatoes, Parmesan and chipotle chili dressing in a wheat tortilla

Falafel Wrap   VEG
Beet hummus, pickled veggies, guacamole, lettuce, tomato and Tahini drizzle in a wheat tortilla

Baja Chicken Wrap
All Natural grilled chicken, black beans, avocado, lettuce, tomato, feta and chipotle chili sauce in a wheat tortilla

Chipotle Club Wrap
Ham, smoked turkey, applewood-smoked bacon, cheddar, lettuce, tomato and chipotle chili sauce in a wheat tortilla

Mediterranean Wrap
Seasoned lamb and beef, tomato, onion, lettuce and signature Tzatziki sauce in a wheat tortilla

HUNGRY’S RICE VILLAGE
2356 RICE BLVD.
713.523.8652

HUNGRY’S MEMORIAL
14714 MEMORIAL DR.
281.493.1520
SALAD BOWLS

AS A SIDE

Hungry's Way – Try our salad bowls with a little something extra.
with assorted cookie tray and drinks • $2/person

Greek Farmers Market Salad VEG GF
Medium 8-10 people $45 Large 15-20 people $65
Crisp garden greens, feta, sliced mushrooms, cucumber, tomato and Greek olives served with house herb vinaigrette dressing on the side

Southwestern Caesar Salad VEG
Medium 8-10 people $45 Large 15-20 people $65
A spicy twist on the traditional Caesar, with roasted corn and tomato, served with creamy chipotle chili dressing on the side

Black Bean Orzo Pasta Salad VEG
Medium 8-10 people $45 Large 15-20 people $65
A refreshing blend of orzo pasta, red onion, black beans, red and green bell pepper tossed in cilantro-lime-jalapeno dressing

Tostada Salad VEG GF
Medium 8-10 people $45 Large 15-20 people $65
A fresh blend of black beans, roasted corn, tomato and scallion tossed in a cilantro lime-cumin dressing and served on a bed of mixed greens with tortilla strips

Kale Salad VEG GF
Medium 8-10 people $50 Large 15-20 people $70
Golden raisins, dried cranberries, Parmesan and candied walnuts in a lemon zest roasted garlic vinaigrette

Organic Tricolor Quinoa Salad VEG GF
Medium 8-10 people $50 Large 15-20 people $70
Roasted zucchini, broccoli, red bell pepper, red onion, cauliflower and arugula, tossed in a lemon zest and roasted garlic vinaigrette dressing

Add a protein:
- add all natural grilled chicken breast $3 / person
- add beef kabob $4 / person
- add grilled shrimp $4 / person
- add grilled tofu $4 / person
- add seitan $5 / person

VEGAN BOWLS

INDIVIDUAL SERVING SIZE

Add a protein:
- add tofu $4
- add seitan $5
- add falafel $4

Fire Roasted Beet Poke Bowl 14
Organic lentil brown rice, ginger glazed brussels sprouts, Persian cucumbers, scallion, avocado relish, toasted sesame seed, ginger dressing

The Nutritious Bowl 17
Two organic tricolored quinoa and kale patties, organic lentil brown rice, Cuban black beans, pico de gallo, avocado relish, seasonal vegetables, tahini drizzle

Tuscan Bowl 15
Grilled Tofu, organic lentil brown rice, butternut squash, French green beans, Sun-dried tomato apricot walnut coconut cream sauce

Mediterranean SW Fusion Bowl 14
Organic lentil brown rice, golden raisin, ginger-glazed Brussel sprouts, herb basmati rice, black beans, pico de gallo, butternut squash, avocado relish, cumino cilantro vegan aioli

Vegan Cowboy Bowl 15
Seitan Steak, portobello mushroom, herb basmati rice topped with black beans, pico de gallo, seasonal vegetables, avocado relish
## Hot Appetizers

**Minimum of 8 per menu item is required for all catering orders**

<table>
<thead>
<tr>
<th>Item Description</th>
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<th>Price</th>
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<tbody>
<tr>
<td>Mini Beef &amp; Chicken Skewers</td>
<td>GF</td>
<td>$6/order</td>
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<tr>
<td>Soho Shrimp &amp; Sausage Skewer with Honey Habanero Sauce</td>
<td>GF</td>
<td>$6/order</td>
</tr>
<tr>
<td>Hickory Smoked Barbecue</td>
<td></td>
<td>$6/order</td>
</tr>
<tr>
<td>Bacon Wrapped Shrimp</td>
<td>GF</td>
<td>$6/order</td>
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<tr>
<td>Mini Quesadillas with Chipotle Chili Sauce &amp; Guacamole</td>
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<td>$6/order</td>
</tr>
<tr>
<td>Mini Crab Cake Bites with Chipotle Chili Sauce</td>
<td></td>
<td>$7/order</td>
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<tr>
<td>Mini Organic Quinoa and Kale Bites Habanero Aioli</td>
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## Cold Appetizers

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<tr>
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<tbody>
<tr>
<td>Spinach &amp; Artichoke Dip</td>
<td>VEG</td>
<td>$5.5/person</td>
</tr>
<tr>
<td>Tuscan Hummus, Beet Hummus and Jalapeno Hummus</td>
<td></td>
<td>$6.5/person</td>
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<tr>
<td>Mediterranean Sampler</td>
<td></td>
<td>$6.5/person</td>
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<tr>
<td>Southwest Trio Sampler</td>
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<tr>
<td>Fresh Vegetable Tray</td>
<td>VEG</td>
<td>$5/person</td>
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<tr>
<td>Assorted Cheese and Cracker Tray</td>
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<td>$6/person</td>
</tr>
<tr>
<td>Fresh Fruit Tray</td>
<td>VEG</td>
<td>$5/person</td>
</tr>
<tr>
<td>Tuscan Hummus or Jalapeño Hummus</td>
<td>VEG</td>
<td>$5/person</td>
</tr>
<tr>
<td>Roasted Beet Hummus</td>
<td>VEG</td>
<td>$6/person</td>
</tr>
<tr>
<td>Fresh Fruit &amp; Cheese Skewers</td>
<td>VEG</td>
<td>$5.5/person</td>
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CATERING
ALL OCCASIONS

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