

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, herb-roasted new potatoes, 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

add homemade guacamole

\$2/person

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



\$18

(Serves 8-10)

Gallon of Freshly Squeezed Orange Juice

\$25

(Serves 10-12)

Includes bread, assorted mini carrot cakes, mini brownies, che

Choice of assorted sodas, mint or iced tea

Substitute drinks for our Freshly squeezed lemonade \$6 (per g

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

Your choice of one of the following hot entrées:

Beef Tenderloin & All Natural Chicken Kabob GF \$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



ANAHEIM GRILLED CHICKEN

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

Jalapeno 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)

PACKAGES

REQUIRED FOR ALL CATERING ORDERS

cheesecake bites and assorted drinks or iced tea

(gallon upcharge)

for \$2/person



GRILLED CHICKEN PARMIGIANA

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



PENNE RUSTICA

VEG - Vegetarian **GF** - Gluten-Friendly

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



SWEETS & DRINKS

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 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

Place Settings **\$7/person**

Includes: White China Dinner/Dessert Plate, Flatware, Dinner Napkin, Beverage Glass

Please note additional cost for extra appetizer or salad plate

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 and Bartenders **\$25-30/hour, minimum 5 hours**

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.



SANDWICH & WRAP

MINIMUM OF 8 PER MENU ITEM IS R

À la carte Sandwich Trays or Boxes \$10/person

A variety of signature sandwiches on wheat, baguette or croissants, served on choice of

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 indi

Hungry's Way – Try our sandwiches or wraps with a little something
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 t

SIGNATURE SANDWICHES

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 hungryscfe.com



P TRAYS OR BOXES

REQUIRED FOR ALL CATERING ORDERS

ce of a party tray or as individually boxed meals

ividually boxed meals

ething extra.

ea with cup and ice • \$14

CH & 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

Served with Pita Bread

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-jalapeño 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

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, cumin 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

add tofu \$4 add seitan \$5 add falafel \$4

HOT APPETIZERS

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

Mini Beef & Chicken Skewers GF \$6/order

2 skewers per order

Soho Shrimp & Sausage Skewer \$6/order

with Honey Habanero Sauce GF

3 skewers per order

Hickory Smoked Barbecue \$6/order

Bacon Wrapped Shrimp GF

3 shrimp per order

Mini Quesadillas 2 Quesadillas per order

with Chipotle Chili Sauce & Guacamole

beef, chicken or veggie

\$6/order

shrimp

\$7/order

Mini Crab Cake Bites \$7/order

with Chipotle Chili Sauce

5 crab cake bites

Mini Organic Quinoa and Kale Bites \$7/order

Habanero Aioli

5 Quinoa bites per order

Ask for our Tahini drizzle and make it a vegan appetizer option

Spinach & Artichoke Dip VEG \$5.5/person

Served with homemade tortilla chips, pico de gallo and signature Tzatziki

Baked Goat Cheese and \$6.5/person

Toasted Baguette VEG

Topped with crumbled candied walnuts and dried apricots

COLD APPETIZERS

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

Mediterranean Sampler \$6.5/person

Tuscan Hummus, Beet Hummus and Jalapeno Hummus

Served with pita, carrots and Persian cucumbers

Southwest Trio Sampler \$6.5/person

Tostada Salsa, Housemade Salsa and Guacamole

Served with homemade tortilla chips

Fresh Vegetable Tray VEG GF \$5/person

Served with a duo of feta ranch and jalapeño hummus dipping sauces

Assorted Cheese and Cracker Tray VEG \$6/person

Fresh Fruit Tray VEG \$5/person

Served with yogurt

Tuscan Hummus or Jalapeño Hummus VEG \$5/person

Served with pita triangles

Roasted Beet Hummus VEG \$6/person

Served with pita triangles

Fresh Fruit & Cheese Skewers VEG \$5.5/person

3 skewers

Hungry's

CATERING

ALL OCCASIONS



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HungrysBistro



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