

THE PRICE STARTS AT \$125 PER PERSON

KICK-OFF

CHOOSE ONE

BACON-WRAPPED BANDERA QUAIL pepper jack, mezcal glaze SMOKED BLUE CRAB CLAWS tomato butter, green onion

BOUDREAUX'S WOOD-FIRED OYSTERS chorizo butter PORK BELLY BURNT ENDS habanero-peach glaze

\$19 PER PERSON FOR ADDITIONAL STARTERS

MEATS

CHOOSE TWO

All items are seasoned with our house-made Houstonian dry rub. Served with house pickles, onions, sliced jalapeños, and our reluctant BBQ sauce.

PRIME BRISKET GLAZED PORK RIBS PULLED PORK

SMOKED SAUSAGE (regular or jalapeño cheese)

WHOLE BBQ CHICKEN ACHIOTE TURKEY BREAST BOUDIN

BBQ SANDWICHES

Choice of chopped beef, sliced beef, sausage, or turkey

\$21 PER PERSON FOR ADDITIONAL MEAT SELECTIONS

SIDES

CHOOSE THREE

FRIJOLES CHARROS CREAMY CILANTRO LIME COLESLAW CORN CASSEROLE RO RO'S DIRTY RICE SMOKED QUESO MACARONI BRAISED GREENS CENTRAL TEXAS POTATO SALAD

\$12 PER PERSON FOR ADDITIONAL SIDES

SWEETS

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CHOOSE TWO

BUTTERMILK PIE

HOUSTONIAN BROWNIE BITES TRES LECHES

KEY LIME PIE TEXAS PECAN TARTS BANANA PUDDING SHOTS

CHOCOLATE ICE BOX PIE

THE HOUSTONIAN HOTEL

All prices are subject to current applicable service charges, a \$500 setup fee, and Texas state sales tax. A minimum commitment of 25 guests is required.