

ACTION STATION

minimum of 100 guests, other minimums may apply



Street Taco Station

Warm flour or corn tortillas, coal grilled chili-lime chicken slow-roasted pork carnitas.

Toppings:

Cilantro, chopped onions, fire-roasted tomato salsa salsa verde, sour cream, ancho-lime guacamole, fresh lime wedges

+Upgrade: Asado style beef or fish

Tostada Bar \$MP

Crispy white corn tortillas

Toppings:

Spiced beef picadillo and julienne chicken slow-roasted pork carnitas, chili-lime grilled shrimp pico de gallo, black beans, queso fresco, sour cream ancho-lime guacamole, pickled jalapeños

Nacho Bar

Crisp tortilla chips, nacho cheese, chicken refried beans, grilled pineapple, tomatoes onions, pickled and fresh jalapeños, olives, sour cream fire-roasted salsa, ancho-lime guacamole

+Upgrades: beef or lump crab meat

Elote Station

Roasted corn, queso fresco, limes, chili salt, chicharrons bacon cilantro, hot sauce, chipotle mayo, garlic aioli

Avocado Bar

Avocado halves

Toppings:

Smoked applewood bacon crumbles, limes, fried onions assorted cheeses, salsas, pico de gallo, ranch Italian or honey mustard dressings

served in a bamboo boat. 1 avocado per person

+Upgrade: Shrimp, grilled chicken, crab meat served in martini glasses

Ceviche Station

Chef prepared fresh shrimp, sushi-grade tuna, vegetable or white fish, served in a cosmo glasses

Spanish Paella Station \$MP

Chef prepared in a giant paella pan.

Toppings:

Fresh peas, asparagus, Parmigiano-Reggiano sautéed garlic shrimp, chicken, chorizo sausage

Tapas Bar

Artisan cheeses, fried olives, garlic shrimp chorizo sausage skewers

Seafood Cocktail Bar \$MP

Fresh prawns, Jonah crab claws, crab legs, clams and oyster (in season) beautifully displayed on a bed of crushed ice.

Served with cocktail and crystal hot sauces, remoulade horseradish, lemon wedges, saltines

Southern Biscuit Station

Warm buttermilk biscuits.

Toppings:

Whipped sweet butter, jams, jellies local honey, country ham, turkey candied smoked applewood bacon peppered sausage gravy fire-roasted tomato salsa

Southern Style Shrimp & Grits

Grilled jumbo shrimp, smoked applewood bacon white cheddar cheese, hot sauce, butter, scallions Served in a martini glass

Grilled Cheese Sandwich Station

Brie, Swiss & American cheese caramelized pear, tomatoes, caramelized onion smoked applewood bacon, aioli mayo vodka dijon mustard, sriracha

Gourmet Sliders

Choices include mini burgers, fresh brioche rolls:

+Kobe Beef with caramelized onions, truffle aioli chile-garlic aioli, smoky chipotle ketchup chipotle peach mustard and dijon mustard +Crispy Buffalo Chicken with hot sauce and bleu cheese aioli

+Oak Smoked Pulled Pork with BBQ sauce green apple slaw and pickled red onion +Five Spice Salmon Cake with minted cucumber and sweet corn aioli

Mac and Cheese Bar \$MP

Macaroni tossed with truffle and 3 cheese fondue

Toppings:

Smoked applewood bacon, oak-smoked pulled pork crispy pancetta, lump crab, wild mushrooms scallions and parmesan

Wok Fired Korean Bulgogi

Steamed white rice and kimchi trio. Thinly shaved marinated ribeye or chicken wok-fired with wok-fired onions, zucchini, carrots

Ramen Soup Station

Flavored broth served from a hot tea siphons infused with green onions bamboo shoots, mushrooms

Toppings:

Noodles, crispy pork belly, shredded ginger, julienne chicken soy, hoisin, sriracha sauces

Signature Soup Shooters

+Cognac Tomato Basil +Butternut Squash +Chilled Melon and Cucumber +Seafood Bisque

ACTION STATIONS

minimum of 100 guests



Fish & Chips Station

Crispy beer-battered English-style cod, crisp Belgium chips
tartar sauce, malt vinegar, fresh lemon, garlic aioli

French Fry Station

Truffle oil scented and served in a cone. Offered with
garlic aioli, chile-garlic aioli, sriracha mayo
smoky chipotle ketchup, vodka dijon mustard
chipotle peach mustard

Poutine Bar

French fries, gravy, pulled pork, bacon crumbles
scallions, caramelized onions, pickled jalapeños
cheese curds, white vinegar, malt vinegar
smoky chipotle ketchup
Upgrade: Shredded beef

Mashed Potato Bar

Whipped Yukon gold potatoes
Toppings:
Smoked applewood bacon, sour cream, scallions
white cheddar cheese, scooped elegantly in a martini glass
Additional toppings:
Shredded Pork, Beef Bourguignonne, Lobster Sauce

Salad-Tini Station

Our mixologist will “shake” crisp greens in a martini shaker
with your choice of balsamic vinaigrette, classic Caesar
and our Bailey Connor special dressing then poured
served in a martini glass
Toppings:
Crisp bacon crumbles, grape tomatoes, English cucumbers
shaved red onion, sweet peppers, shredded carrots
assorted cheeses

BBQ Station

Choose 2 Salads

Watermelon wedges
Coleslaw
Potato
Macaroni salad
Slow-cooked cast iron beans

Choose 2 Proteins

Hot dogs
Kobe beef burgers
Grilled chicken
Slow-cooked bbq pork shoulder
Buttermilk biscuits
Jalapeños, pickles, bbq sauce
Pickled red onions

Chicken

Skewers and Stones

Please choose 2
Sizzling satays cooked by our Chef on hot rocks.
Thai peanut chicken
Teriyaki beef
Green curry shrimp
Cilantro pesto vegetable satays
Hoisin, barbecue, red curry, Thai orange or honey mustard sauce
2 per person

Sweet Tea Fried Chicken Wings Bar

BBQ, hot, green chile mango, ranch sauces bleu cheese
dressing, crisp celery, carrot sticks Southern-style biscuits

Carving Station

Cedar Plank Salmon Display

Whole Scottish salmon roasted on sake soaked cedar plank
brushed with ginger, soy glaze, served with wakame seaweed
salad, sunomono cucumbers, pickled ginger, nori squares
+ Serves 75

Togarashi Seared Ahi Tuna Loin

Pickled ginger, wasabi, sriracha aioli, tobiko
soy-mirin reduction, nori squares

Herb Roasted Beef Top Round

Ancho-Lime horseradish sauce, rosemary au jus

Steak Churrasco

Marinated and coal grilled flank steak with an
Argentinian chimichurri sauce

Oak Smoked Prime Beef Brisket

Signature BBQ sauce, pickled red onion, jalapeños

Herb Roasted Prime Rib

Ancho-Lime horseradish sauce, chipotle aioli

Peppercorn Crusted Beef Tenderloin

Stone-Ground mustard, truffle aioli

Lemon Rosemary Roasted Turkey Breast

Balsamic, cranberry marmalade

Smoked Country Ham

Cranberry mustard, black pepper aioli

Sesame-Ginger Roasted Pork Loin

Lemongrass chimichurri, kewpie

Steen's Cane Syrup and Black Pepper Pork Belly

Texas sweet corn aioli, icebox pickles

Masala Braised Leg of Lamb

Harissa-mint yogurt, tahini

Subject to change without prior notice, 8.25% sales tax, 18% service fee

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