

HORS D'OEUVRES

Minimums apply

VEGETARIAN

PATATAS BRAVAS \$3.50

Crispy baby potato on a skewer and smoked tomato-Aleppo pepper aioli

LOADED POTATO PIEROGI \$3.50

Sriracha sour cream

ASPARAGUS STRAW \$3.50

Wrapped asparagus spears with phyllo and asiago cheese

RANCH-STYLE VEGGIE SQUARE \$3.50

Fresh croissant dough spread with ranch flavored cream cheese, topped with chopped broccoli, cauliflower, carrot and bell peppers

DEVILISH EGGS \$3.50

Crème Fraîche, jalapeño relish, chive

AWARD-WINNING MAC AND CHEESE CAKE \$3.50

Pecorino Romano cheese, spicy marinara

TOMATO-COGNAC BISQUE SHOT \$3.50

Micro basil garnish

BRIE TARTLETS \$3.50

Brie baked in a flaky phyllo cup with apricot preserves, toasted pistachios

BRIE EN CROUTE \$4

Brie cheese wrapped in flaky French pastry and cranberry sauce

POULTRY

THAI SALAD IN A WONTON CUP \$3.50

Mango chutney, toasted almonds, microgreens

FAJITA CHICKEN EMPANADA \$3.50

Salsa roja

MINI CHICKEN AND WAFFLE \$4

Sriracha maple syrup

SOUTHERN FRIED CHICKEN LOLLIPOP \$4

Hot sauce honey

THAI CHICKEN SATAY \$3.50

Spicy peanut sauce, Thai basil

BACON-WRAPPED QUAIL BREAST \$4

Grilled peach, chipotle honey

SEAFOOD

SEAFOOD GUMBO SHOOTER \$4

PETITE CRAB CAKE \$4

Old bay aioli, chervil

SHRIMP TEMPURA SHOOTER \$5

Japanese dressing in a shot glass

LOBSTER ROLLS \$8

Fresh lobster salad with minced celery served on a buttered brioche roll

LUMP CRAB TOSTADA \$4

Avocado-lime crema, pico de gallo

AHI TUNA POKE \$4

Sesame-soy emulsion, pickled pears in a wonton cup

SHRIMP EMPANADA \$4

Salsa roja

TEQUILA CHIPOTLE SHRIMP TOSTADA \$4

Lime, sour cream

SEARED SCALLOP ALA CARROT PUREE \$5

Ribbed carrots, marjoram

BLOODY MARY SHRIMP SHOOTER \$4

Spicy poached shrimp, fresh creole bloody mary mix, horseradish, celery stock

CEVICHE FRESCA CONE \$4

Fresh seafood, pico de gallo, chipotle crema

LAMB

CRUSTED LAMB LOLLIPOP \$5

Spicy tomato jalapeño jam

PORK

TEQUILA PORK CARNITAS BITES \$3.50

Cotija cheese, ancho-lime guacamole, pico de gallo served in a crisp tortilla chip

CRISPY PORK BELLY SKEWER \$4

Steen's cane syrup glaze and apple-celery root slaw

BEEF

ROPA VIEJA TOASTONES \$4

Fried plantains topped with cuban shredded beef, cilantro lime crema

SHREDDED FAJITA STEAK EMPANADA \$3.50

Caramelized onions and peppers, salsa roja

BEEF WELLINGTON EN CROUTE \$5

Wild mushrooms duxelle ancho horseradish cream

PRIME BEEF TARTARE SPOON \$5

Charcoal filtered soy, gochujang, Korean pear, chive

BULGOGI STEAM BUN \$5

Korean BBQ beef short rib spring onion kimchi

CROSTINI

ROASTED RED PEPPER HUMMUS \$3.50

Feta, olive medley

BRUSCHETTA CROSTINI \$3.50

Oven-dried grape tomato, red onion garlic, evoo, white balsamic, micro basil

AVOCADO CROSTINI \$3.50

Roasted serrano pico, pickled radish and cotija cheese

THE FIG CROSTINI \$3.50

Whipped goat cheese, fresh fig, and local honey drizzle

EGGPLANT CAPONATA CROSTINI \$3.50

Whipped chevre, roasted sweet peppers herbs

THE SPANISH CROSTINI \$3.50

Crumbled chorizo, slice avocado, cotija cheese

SMOKED SALMON LAVASH \$4

Whipped cream cheese, American paddlefish roe crème fraîche, crispy capers

PEPPERCORN BEEF TENDERLOIN CROSTINI \$4

Whipped bleu cheese aioli, with freshly grated truffle

CROSTINI DI FEGATINI \$5

Torchon foie gas, apple puree, grapefruit chardonnay, garnished with micro basil



ROYAL ENTRÉES

POULTRY

CHICKEN PICCATA

Marinated chicken breast pan-seared with our signature lemon caper beurre blanc

CHICKEN MARSALA

Sautéed chicken breast with a mushroom and pearl onion Marsala wine sauce

CHICKEN GENOVESE

Basil pesto marinated and pan-seared chicken thigh garnished with fresh pico de gallo

CHICKEN TIKKA MASALA

Turmeric yogurt marinated chicken thigh pan-seared and simmered in a coconut curry sauce

LEMON-ROSEMARY CHICKEN

Lemon pepper marinated chicken thigh pan-seared with a light and fresh rosemary bruschetta

HONEY BALSAMIC-GLAZED CHICKEN

Marinated and grilled chicken breast topped with a red pepper relish

PAPRIKA CHICKEN

Marinated chicken with a paprika dry rub finished with a grilled peach demi

STOLI VODKA CHICKEN

Grilled chicken thigh lacquered in a creamy vodka sauce with sundried tomatoes

APRICOT GLAZED CHICKEN

Grilled chicken breast and dried plums caramelized with apricot preserves and fresh sage

MEDITERRANEAN GRILLED CHICKEN

Oven-dried tomato, roasted garlic, Kalamata olives, feta and garnished with a Greek coulis

CHICKEN SCALOPPINI

Seared chicken breast, wild mushrooms, artichoke hearts in a lemon-herb butter sauce

BEEF

BRAISED BEEF BURGANDY

Seared beef steaks braised in a burgundy demi with a thyme seasoned mirepoix

TANDOORI BEEF

Beef marinated in garam masla yogurt, simmered in a spicy curry sauce with fresh vegetables

STEAK CHURRASCO

Marinated and grilled picanha roast served with fresh Argentinian chimichurri

PORK

BOURBON PORK CHOPS

Marinated and grilled pork chops glazed with a bourbon reduction and sautéed mushrooms

SESAME GRILLED PORK CHOP

Ginger dashi butter, lemongrass chimichurri

SEAFOOD

FIRE CRACKER SALMON

Roasted salmon with a sweet and spicy shoyu glaze

GARLIC ROASTED TILAPIA

Zesty gremolata

BLACKENED CATFISH

Jalapeño butter, spicy remoulade



CRÈME DE LA CRÈME ENTRÉES

POULTRY

GINGER LEMONGRASS ROASTED DUCK

Marinated roasted duck, glazed with ginger lemongrass shoyu

COQ AU VIN

Braised chicken thigh in a San Marzano red wine demi

SPANISH CHORIZO STUFFED QUAIL BREAST

Maple-chili glaze, pickled peach relish

BEEF

FILET AU POIVRE

Seared peppercorn crusted tenderloin finished with a brandy bechamel

KALBI

Korean BBQ Beef short ribs with fresh green onions and garlic

BRAISED BEEF BOURGUIGNON

Marinated and braised in a rich bourguignon sauce

SMOKED BEEF BRISKET

Award-winning smoked BBQ brisket with housemade BBQ sauce

LAMB AND VEAL

VINDALOO LAMB CHOPS

Braised lamb smothered in a spicy goa curry

VEAL SCALOPPINI

Pan seared, wild mushrooms, artichoke hearts in a lemon-herb butter sauce

SEAFOOD

RITZY HALIBUT

Garlic and herb cracker crusted halibut drizzled with a crawfish beurre blanc

GRILLED RED SNAPPER VERACRUZ

Grilled seasoned snapper finished with a charred poblano pepper and Spanish olive salsa

PAN-SEARED ORANGE ROUGHY

Dusted with garlic herb bread crumbs then served with a smoked tomato nage and lump crab gratin

SEA BASS YUZU

Pan-seared with a citrus champagne sauce

PORK

PORK OSSO BUCCO

12 Hour braised hind shank with a marsala wine demi and fresh gremolata

CAJUN ROASTED PORK LOIN

Bacon wrapped berkshire pork loin stuffed with andouille dirty rice



SALADS, SOUPS & SIDES

Choose a salad or soup and 2 sides

SALADS

BC HOUSE

Mixed greens, English cucumbers, grape tomatoes, shaved radishes, herbs, shredded carrots and honey balsamic vinaigrette

BABY ICEBERG

Diced beefsteak tomato, smoked applewood bacon bleu cheese crumbles, bleu cheese vinaigrette

CHOPPED HOUSE COBB

Iceberg greens, diced Beefsteak tomato, Applewood smoked bacon, bleu cheese crumbles, hard-boiled egg with ranch vinaigrette

STRAWBERRY AND SPINACH SALAD

Shaved red onion, crumbled feta, candied pecans, honey balsamic vinaigrette

CITRUS POMEGRANATE SALAD

Mixed greens, orange sections, pomegranate seeds, toasted walnuts crumbled feta, champagne vinaigrette

HATCH CHILI SALAD

Mixed greens, oven-dried cherry tomato, manadrin orange sections, sesame sticks, roasted pepitas and hatch green chili vinaigrette

CRISPY CHICKPEAS AND SPINACH

Romaine and spinach, grape tomato, shaved red onion, english cucumber, pepperoncini, crispy turmeric chickpeas, spicy Greek vinaigrette

SOUPS

SIGNATURE COGNAC TOMATO SOUP

ROASTED VEGETABLE STEW

HOMEMADE CHICKEN NOODLE SOUP

ITALIAN WEDDING SOUP

LOBSTER BISQUE

SEAFOOD GUMBO

SIDES

WILD RICE PILAF

Loaded with sautéed onion, carrot, dried fruit, toasted pecans

SAUTÉED FARRO AND SPINACH

THREE CHEESE MACARONI CARBONARA

TRUFFLED PARMESAN RISOTTO

HERB AND GARLIC ROASTED RED POTATOES

ROASTED SWEET POTATOES AND TOASTED PECANS

GARLIC WHIPPED YUKON GOLD POTATOES

WHIPPED SWEET POTATOES

WHIPPED RED SKIN MASH

CAULIFLOWER GRATIN

Gruyere and parmesan cheeses

ROASTED ASPARAGUS WITH LEMON ZEST AND SHAVED PARM

OVEN-ROASTED FRENCH GREEN BEANS WITH BACON

HOUSTON STREET CORN

Tajín and garlic aioli, Valentina hot sauce, and fresh cilantro.

ROASTED WILD MUSHROOM MEDLEY AND PEARL ONIONS

OVEN ROASTED BRUSSEL SPROUTS WITH TOASTED PECANS

HONEY ROASTED BUTTERNUT SQUASH

Brown sugar glaze and fresh thyme

HARISSA ROASTED BABY CARROTS

SEASONAL ROASTED VEGETABLES

HERB ROASTED ROOT VEGETABLES

SOUTHERN STEWED COLLARD GREENS



ACTION STATIONS

Minimums apply. 3 stations are recommended for action station dinner service.
Individual stations can be added to any dinner package.

STREET TACO STATION

Warm flour or corn tortillas, coal grilled chili-lime chicken slow-roasted pork carnitas. Toppings: Fresh pico de gallo, fire-roasted tomato salsa salsa verde, sour cream, homemade guacamole, cotija cheese Upgrade: Carne asada or baja fish

NACHO BAR

Crisp tortilla chips, nacho cheese, shredded chicken, refried beans, fresh pico de gallo, pickled and fresh jalapeños olives, sour cream, fire-roasted salsa, homemade guacamole

HOUSTON STREET CORN

Roasted corn, queso fresco, limes, chili salt, chicharrones bacon, cilantro, valentina hot sauce, chipotle aioli

SPANISH PAELLA STATION

Chef prepared in a giant paella pan. Toppings: Fresh peas, asparagus, Parmigiano-Reggiano sautéed garlic shrimp, chicken, chorizo sausage

POKE STATION

Ahi and Salmon Accompaniments: Asian calrose sticky rice Toppings: Masago, pickled ginger, chopped scallions, fukujinzuke (sweet pickled radish) furikake flakes (traditional Japanese seasoning) crispy wonton chips assorted Pacific rim & domestic condiments served in bamboo bowls with bamboo eating utensils.

GOURMET SLIDERS

Choices include mini burgers, fresh brioche rolls:
+Kobe Beef with caramelized onions, truffle aioli
chile-garlic aioli, smoky ketchup and dijon mustard
+Crispy Buffalo Chicken with hot sauce and
bleu cheese aioli
+Applewood Smoked Pulled Pork with BBQ sauce
green apple celery root slaw and pickled red onion
+Upgrade: Five Spice Salmon Cake with minted
cucumber and sweet corn aioli

SALAD-TINI STATION

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

SOUTHERN STYLE SHRIMP & GRITS

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

MAC AND CHEESE BAR

Macaroni tossed with truffle and 3 cheese fondue Toppings: Crispy pancetta, buffalo chicken, wild mushrooms scallions and parmesan Upgrade: lump crab or lobster tail

WOK-FIRED KOREAN BULGOGI

Sesame soba noodles. Thinly shaved marinated ribeye or chicken wok-fired with scallions, bell peppers carrots and kimchi trio

RAMEN SOUP STATION

Shoyu seasoned broth served from hot tea siphons. Toppings: Ramen noodles, crispy pork belly, julienne chicken shredded ginger, scallions, bean sprouts, mushrooms Hoisin, gochujang and sriracha sauces

SOUTHERN FRIED CHICKEN WINGS BAR

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

FRENCH FRY STATION

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

MASHED POTATO BAR

Whipped Yukon gold and sweet potatoes Toppings: Smoked applewood bacon, sour cream, scallions and assorted cheese, scooped elegantly in a martini glass. Upgrade: Shredded Pork or Beef Bourguignon



CARVING & DISPLAY STATIONS

Minimums apply

CARVING STATIONS

SAKE PLANK SALMON DISPLAY

Whole shoyu glazed salmon roasted on a sake soaked cedar plank served with wakame salad, sunomono cucumbers, pickled ginger, nori squares

PEPPERCORN CRUSTED BEEF TENDERLOIN

Whipped chipotle horseradish and dried cherry au jus

HERB ROASTED PRIME RIB

Red wine au jus and freshly whipped horseradish cream

TOGARASHI SEARED AHI

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

STEAMSHIP ROUND CARVING STATION

Whipped ancho horseradish sauce, rosemary au jus

DISPLAYS

FRESH FRUIT DISPLAY

Chef's selection of seasonal fruit

VEGETABLE CRUDITÉS

Fresh farmer's market seasonal cut vegetables, served with herb ranch dip

BACON STATION

Bleu cheese-stuffed, bacon-wrapped dates
chocolate bacon, candied bacon, bacon cheddar biscuits

CHARCUTERIE AND CHEESE BOARD

Chef's selection of Stilton bleu, sharp cheddar, double cream brie manchego cheeses, Artisan cured meats, peppered salami prosciutto, soppressata, pepperoni, grained Dijon, local honey cornichons nuts, grape garnish Artisan crackers and bread

ARTISAN CHEESE BOARDS

Chef's selection of Stilton bleu, sharp cheddar, double cream brie manchego cheeses, grained Dijon, local honey, nuts, dried fruits and Artisan crackers

BAVARIAN PRETZEL STATION

Beer cheese, honey mustard, chocolate dipping sauces

CROSTINI STATION OPTIONS

Choose 3

PEPPERCORN BEEF TENDERLOIN CROSTINI

Whipped bleu cheese aioli, with freshly grated truffle

SMOKED SALMON LAVASH CROSTINI

Whipped cream cheese, American paddlefish roe, crème fraiche, crispy capers

BRUSCHETTA CROSTINI

Oven-dried grape tomato, red onion, garlic, evoo, white balsamic, micro basil

ROASTED RED PEPPER HUMMUS

Feta, olive medley

EGGPLANT CAPONATA CROSTINI

Whipped chèvre, roasted sweet peppers herbs

THE FIG CROSTINI

Whipped goat cheese, fresh fig, and local honey drizzle

AVOCADO CROSTINI

Roasted serrano pico, pickled radish and cotija cheese

THE SPANISH CROSTINI

Crumbled chorizo, sliced avocado, cotija cheese



Subject to change without prior notice, 8.25% sales tax and 18% production fee.
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VEGETARIAN ENTRÉES

Vegetarian options can be customized to fit other dietary needs such as vegan or gluten-free.

SPINACH LASAGNA

Sautéed spinach and shaved carrot topped with roasted garlic alfredo

KING OYSTER SCALLOP

King oyster mushroom sliced and topped with cajun aioli

ROASTED PORTABELLA MUSHROOM

Oven-roasted portabella mushroom with roasted red peppers, finished with a balsamic glaze

ROASTED ROOT VEGETABLE

Fresh seasoned root vegetables with a chimichurri sauce

THAI VEGGIE CURRY

Roasted vegetables simmered in a coconut milk green curry paste

VEGGIE TOFU STIR-FRY

Fresh vegetables and crispy tofu finished with fresh ginger and shoyu glaze

VEGGIE BURGER

Veggie bean burger with garlic aioli, lettuce, and onions

CREOLE STUFFED BELL PEPPERS

Quinoa pilaf, roasted vegetables topped with spicy creole sauce

SWEET POTATO STREET TACOS

Roasted sweet potato on a flour or corn tortilla. Served with pepper jack cheese, pickled jalapeño and lime sour cream

