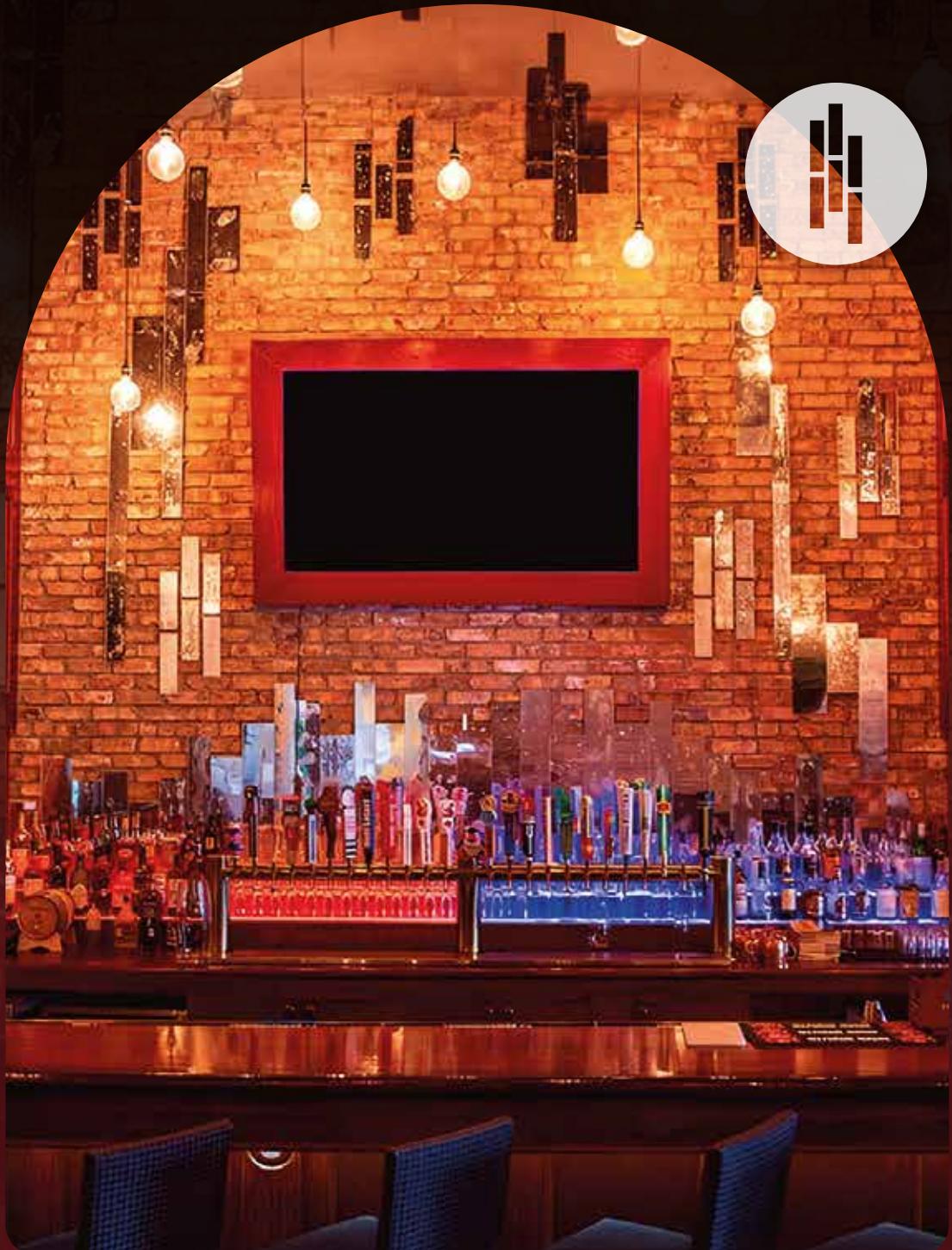




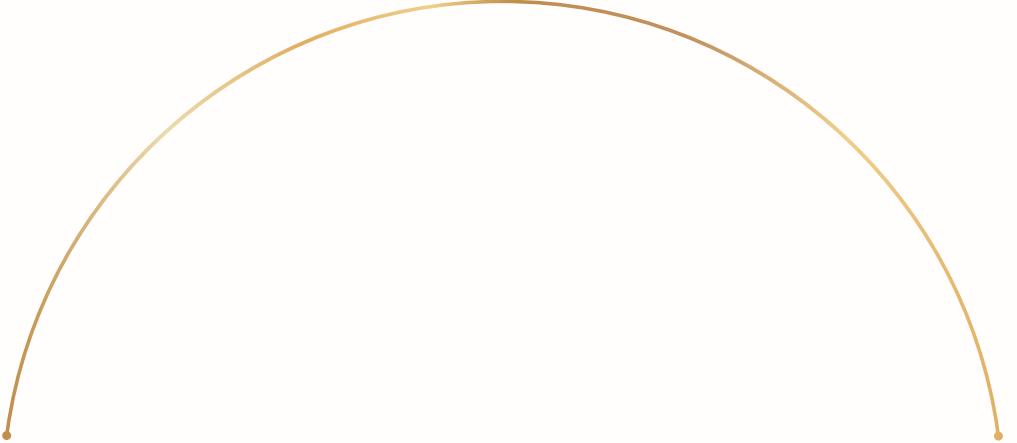
PRIVATE DINING



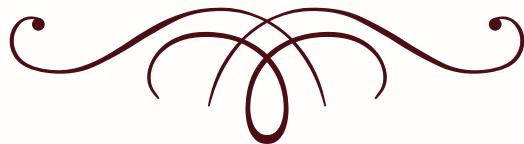


HEARSAY

ON THE GREEN



ELEGANT INTERIORS &
ELEVATED CUISINE



Whether you're planning an exclusive bachelor party or a large-scale corporate event, let Hearsay host your special occasion. Our unique food and drink pairings will wow your guests just as much as our exclusive atmosphere. Best of all, our dedicated team ensures every detail is taken care of so you can relax and enjoy a memorable experience that your guests will be talking about long after the event.





HEARSAY
on the GREEN

COCKTAIL RECEPTION MENU

PASSED OR STATIONED

10 PIECES/ PER ORDER

Hearsay Wagyu Beef Sliders     chipotle aioli, cheddar cheese	35	Mini Crab Cakes    creole sauce	45
Grilled Chicken Sliders     chipotle aioli, mozzarella cheese	25	Seared Ahi Tuna Bites*     crusted sesame, ponzu	35
Chicken & Waffle Sliders    	35	Smoked Salmon Crostini    	40
Steak & Vegetable Skewers GF chimichurri	45	Deviled Eggs GF  bacon jam, chives	25
Chicken & Vegetable Skewers GF chimichurri	40		
Fried Chicken Tender Bites (20 pieces)   honey mustard	25		
Wagyu Meatballs   basil, parmesan, marinara	35		
Cheesesteak Egg Rolls   sweet chili sauce	35		
Bacon Wrapped Stuffed Shrimp   stuffed with crab, jalapeño & mozzarella cheese, creole sauce	45		
Buffalo Shrimp    chive, ranch, blue cheese	40		

VEGETARIAN:

Plant - Based Meat Sliders     	35
Plant - Based Meatballs   marinara, basil	35
Caprese Salad Skewers GF 	25
Seasonal Veggie Cucumber Roll  ponzu	25
Kung Pao Cauliflower    	25
Mac & Cheese Balls   	25

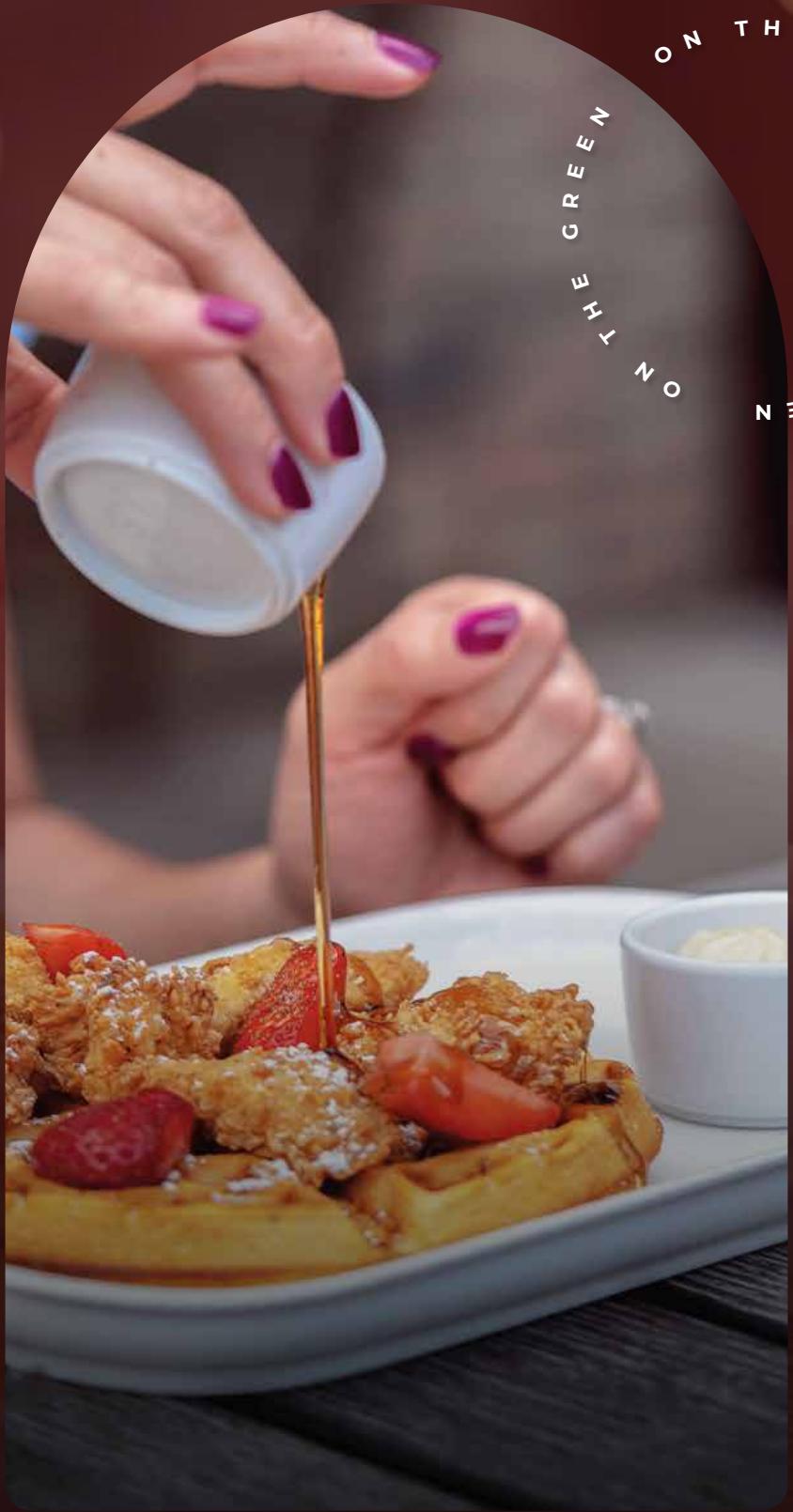
STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY
SERVES 10

Gulf Coast Seafood Tower (Minimum order of 2) GF    chilled shrimp cocktail, crab fingers, gulf oysters, tuna tartare	125
Spinach, Jalapeño & Artichoke Dip with Tortilla Chips AGF  tortilla chips & crostini	60
Charcuterie Board GF  smoked sausage, prosciutto, genoa salami, assorted cheeses, fruit	60
Dessert Trio    Warm Chocolate Brownie, Bread Pudding Bites, Seasonal Berries	40
Assorted Cheeses Platter GF  aged sharp cheddar, smoked gouda, blue cheese, manchego	45
Buffalo Cauliflower Wings (20)   ranch & blue cheese	40
Cold Fusilli Pasta   castelvetrano olives, red bell pepper, eggplant, cherry tomato, thyme, parsley, olive oil	50
Mediterranean Platter V hummus, crudité, cilantro chutney, garlic aioli	60
Seasonal Fruit Platter 	40

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE |  VEGETARIAN | **V** VEGAN |  NUT
 WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  SESAME

(*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
WE PROUDLY SERVE FRESH GULF SEAFOOD



ON THE GREEN
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HEARSAY
on the GREEN

PLATED BRUNCH

2 COURSE MEAL, SERVED INDIVIDUALLY

\$32/PP

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo    
shrimp, crab meat, chicken & sausage **AWARD WINNING!**

Deviled Eggs (2 per person) GF 
bacon jam, chives

Seasonal Harvest Salad     
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Second Course

(Choose 3)

Short Rib Hash 

shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa

Hearsay Fried Chicken & Waffle   

crispy fried chicken, belgian waffle, butter, maple syrup

Chilaquiles Divorciados GF 

guajillo sauce, tomatillo sauce, corn tortilla chips, sliced avocado, queso fresco, red onion, sliced jalapeño, cilantro, poached egg

Bacon Wrapped Shrimp & Grits (4)  

stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

Farmer's Omelet & Mixed Greens GF   

spinach, mushrooms, tomato, mozzarella cheese, sherry vinaigrette, pickled onions, fried potato hash

Crème Brûlée French Toast   

torched brioche with your choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon

Breakfast Taco Trio 

potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit, pico de gallo, shredded cheddar

Plant Based Burger   

mixed greens, tomato, onion, cheddar cheese, rosemary parmesan fries, Impossible meat

Wild Mushroom Tacos  

corn tortillas, lettuce, pico, avocado, tofu crumble side of tomatillo salsa

Watermelon Poke Tostadas    

marinated watermelon, avocado, jalapeño, tofu crumble, red cabagge, ginger sauce, cilantro

ADDONS

• DESSERT COURSE + \$7/PP

Hearsay's Bread Pudding 

Warm Chocolate Brownie 

Seasonal Fruit

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **V** VEGAN | **N** NUT
 WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  SESAME



ON THE GREEN
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 HEARSAY
on the GREEN

PLATED LUNCH

2 COURSE MEAL, SERVED INDIVIDUALLY

\$35/PP

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo    
shrimp, crab meat, chicken & sausage **AWARD WINNING!**

Field of Greens GF

mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

Avo - Cucumber GF  

sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

Second Course

(Choose 3)

Hearsay Cheeseburger*    

texas wagyu, cheddar cheese, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries

Chicken Sandwich   

Crispy or Grilled
ciabatta, lettuce, mozzarella, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries

Chicken Milanese   

sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce

Blackened Redfish Tacos  

corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole

Hearsay Plant Based Burger    

mixed greens, tomato, onion, cheddar cheese, rosemary parmesan fries, Impossible meat

Crunchy Ahi Tuna Tacos*    

ponzu, avocado, gochujang aioli, street corn casserole

Tuscan Chicken Pasta   

spinach, cherry tomato, broccolini, tomato, cream sauce, fettuccine pasta crushed red pepper, bell pepper

Wild Mushroom Tacos  

corn tortillas, lettuce, pico, avocado, tofu crumble side of tomatillo salsa

Seasonal Harvest Salad    

(add Chicken or Salmon)
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Pesto Pasta Primavera    

fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan cheese, basil pesto

Watermelon Poke Tostadas    

marinated watermelon, avocado, jalapeño, tofu crumble, red cabbage, ginger sauce, cilantro

ADD ONS

• DESSERT COURSE + \$7/PP

Hearsay's Bread Pudding  

Warm Chocolate Brownie  

Seasonal Fruit

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **V** VEGAN | **N** NUT

 WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  SESAME



ON THE GREEN

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on the GREEN

PLATED DINNER # 1

3 COURSE MEAL, SERVED INDIVIDUALLY

\$ 48 / PP

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo

shrimp, crab meat, chicken & sausage **AWARD WINNING!**

Seasonal Harvest Salad

mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Field of Greens GF

mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

Avo - Cucumber GF

sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

Second Course

(Choose 3)

Beef Short Rib

shiner bock braised short rib, caramelized onion, cheddar grits, bacon brussels sprouts

Chicken Milanese

sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce

Espresso Rubbed Pork Chop

sweet potato mash, charred broccolini & bourbon glaze

Seared Atlantic Salmon GF

grilled squash, mashed sweet potatoes, crab & dill cream sauce

Shrimp & Sausage Fettuccini

sautéed shrimp, jalapeño sausage, cherry tomato, creole sauce

Tuscan Chicken Pasta

spinach, cherry tomato, broccolini, tomato, cream sauce, fettuccine pasta crushed red pepper, bell pepper

Pesto Pasta Primavera

fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan cheese, basil pesto

Plant Based Burger

mixed greens, tomato, onion, cheddar cheese, rosemary fries, Impossible meat

Wild Mushroom Tacos V

corn tortillas, lettuce, pico, avocado, tofu crumble side of tomatillo salsa

Watermelon Poke Tostadas V

marinated watermelon, avocado, jalapeño, tofu crumble, red cabagge, ginger sauce, cilantro

Dessert Course

(Choose 1)

Hearsay's Bread Pudding

Warm Chocolate Brownie

Seasonal Fruit

ADD ONS

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **V** VEGAN | **N** NUT

W WHEAT | **D** DAIRY | **E** EGG | **M** MUSHROOM | **S** SHELLFISH | **F** FISH | **S** SOY | **S** SESAME



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on the GREEN

PLATED DINNER # 2

3 COURSE MEAL, SERVED INDIVIDUALLY

\$ 65 / PP

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo     
shrimp, crab meat, chicken & sausage **AWARD WINNING!**

Seasonal Harvest Salad     
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Gem Wedge Salad GF

blue cheese dressing, cherry tomato, bacon, carrot, chive, iceberg

Field of Greens GF 
mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

Avo - Cucumber GF 
sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

Second Course

(Choose 3)

Filet Mignon GF

8oz filet, herb butter, mashed potatoes, garlic green beans

Hearsay Bistro Steak GF

sliced NY strip steak, mashed potatoes, garlic green beans, woodford peppercorn & mushroom sauce

Texas Cut Ribeye GF

14oz ribeye, herb butter, mashed potatoes, bacon brussels sprouts

Chicken Milanese

sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce

Espresso Rubbed Pork Chop

sweet potato mash, charred broccolini & bourbon glaze

Bacon Wrapped Shrimp & Grits (4)

stuffed with crab, jalapeño & mozzarella cheese, cheddar grits, creole sauce

Crab Crusted Redfish

red pepper coulis, garlic green beans, lemon butter sauce

Seared Atlantic Salmon GF

grilled squash, mashed sweet potatoes, crab & dill cream sauce

Shrimp & Sausage Fettuccini    
sautéed shrimp, jalapeño sausage, cherry tomato, creole sauce

Fettuccine & Impossible Meatballs    
basil, marinara

Plant Based Burger    
mixed greens, tomato, onion, cheddar cheese, rosemary parmesan fries, Impossible meat

Portobello Sandwich     
marinated portobello, artichoke, sundried tomato, cilantro sauce, on ciabatta bread

Watermelon Poke Tostadas     
marinated watermelon, avocado, jalapeño, tofu crumble, red cabagge, ginger sauce, cilantro

Dessert Course

(Choose 1)

Hearsay's Bread Pudding   

Warm Chocolate Brownie   

Seasonal Fruit

ADD ONS

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **V** VEGAN | **N** NUT
W WHEAT | **D** DAIRY | **E** EGG | **M** MUSHROOM | **S** SHELLFISH | **F** FISH | **S** SOY | **S** SESAME



ON THE GREEN
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on the GREEN

CONTINENTAL BREAKFAST BUFFET

\$25 PER PERSON (CHOOSE 5 OPTIONS)

Mini Assorted Muffins 9oz
Plain Croissant 2oz
Assorted Scones
(chocolate / cinnamon / blueberry)

Fruit Platter
Parfait Cups
Oatmeal with Fresh Fruit

BRUNCH BUFFET

\$42 PER PERSON (CHOOSE 5 OPTIONS)

Fried Chicken & Waffles     
French Toast     
Pancakes     
Breakfast Fried Potato Hash  
Bacon

Eggs (choice of scrambled or fried) 
Breakfast Tacos (choice of potato & egg, bacon & egg, chorizo & egg, or an assorted mix, cheddar cheese)   

LUNCH BUFFET

\$58 PER PERSON

SALAD (PICK 1)

Seasonal     
Harvest Salad
Avo - Cucumber  
Field of Greens  
Caesar  

ENTREE (PICK 3)

Chicken Milanese  
Tuscan Chicken Pasta    
Salmon With Lemon Butter    
Braised Short Rib 
Bolognese Impossible Pasta  
Pesto Pasta Primavera     

SIDES (PICK 2)

Brussels Sprouts 
Cheddar Grits 
Sweet Potato Mash  
Mashed Potatoes  
Green Beans  

DESSERT TRIO

Warm Chocolate Brownie / Bread Pudding Bites / Seasonal Berries

DINNER BUFFET

\$75 PER PERSON

SALAD (PICK 1)

Seasonal     
Harvest Salad
Avo - Cucumber  
Field of Greens  
Caesar  

ENTREE (PICK 3)

Braised Short Rib 
Shrimp & Sausage Fettuccini     
Blackened Redfish  
Tuscan Pasta  
Bolognese Impossible Pasta  
Pesto Pasta Primavera     

SIDES (PICK 2)

Brussels Sprouts 
Cheddar Grits 
Sweet Potato Mash  
Mashed Potatoes  
Green Beans  

DESSERT TRIO

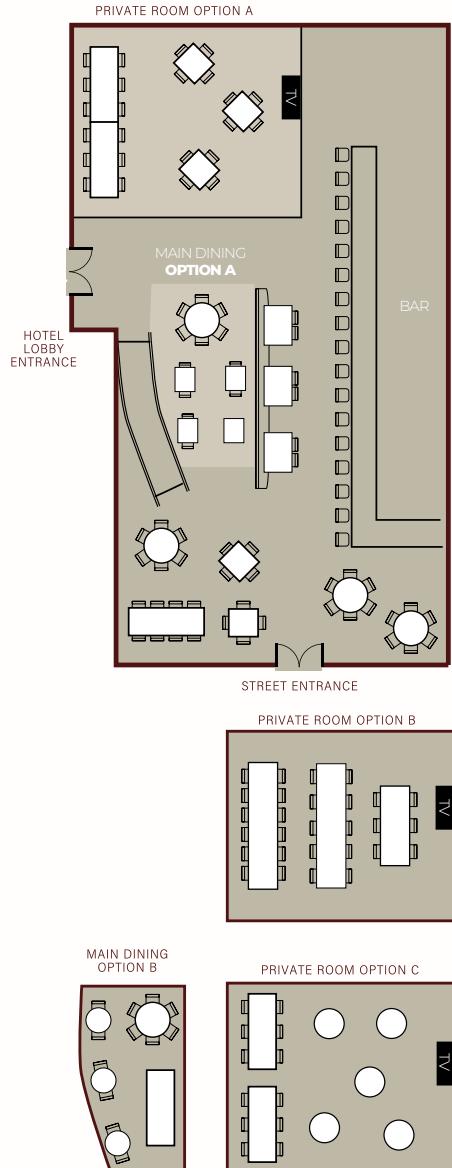
Warm Chocolate Brownie / Bread Pudding Bites / Seasonal Berries

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **V** VEGAN | **N** NUT
W WHEAT | **D** DAIRY | **E** EGG | **M** MUSHROOM | **S** SHELLFISH | **F** FISH | **S** SOY | **S** SESAME

HEARSAY ON THE GREEN

DISCOVERY GREEN



PRIVATE PARLOR

Surrounded by elegant glass windows and doors, our space offers the flexibility to remain open to the main dining area or closed for privacy. Ideal for intimate dinners or casual business gatherings.

SEATED CAPACITY: 28
COCKTAIL RECEPTION: 40



SEMI- PRIVATE UPPER LEVEL

The Private Parlor and Nook together create a sophisticated setting inspired by the original Hearsay Market Square. At our On The Green location, a stunning chandelier casts a warm, inviting glow, establishing an intimate ambiance. This space is ideal for cocktail-style mixers, providing ample room for guests to stand, walk, and mingle comfortably.

SEATED CAPACITY: 52
COCKTAIL RECEPTION: 55



ENTIRE VENUE

For those interested in a truly exclusive experience, the entire Hearsay on The Green facility is available for your private event.

SEATED CAPACITY: 80
COCKTAIL RECEPTION: 100 - 120



SCAN BELOW

TO FILL OUT YOUR FORM

Thank you for your interest in hosting your next event at Hearsay — we're excited to begin working with you. Fill out the form below and one of our event managers will contact you shortly.



**RUBI LEAL
SALES & EVENTS MANAGER
RLEAL@LH2G.COM
(346) 809-1301 | EXT: 9004**

PLEASE ALSO CHECK OUT
OUR OTHER LOCATIONS



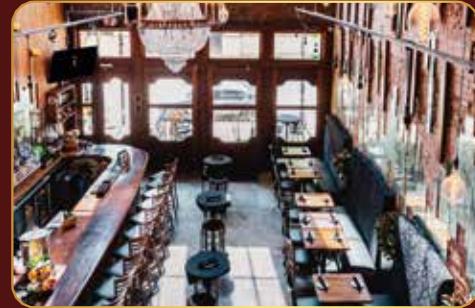
Tavern By Hearsay
737 PRESTON ST, HOUSTON, TX 77002-1607



Hearsay on The Strand
2410 STRAND ST, GALVESTON, TX 77550



Hearsay Levy Park
3728 WAKEFOREST AVE, HOUSTON, TX 77098



Hearsay Market Square
218 TRAVIS ST, HOUSTON, TX 77002



Hearsay on The Waterway
20 WATERWAY AVE, THE WOODLANDS, TX 77380-3443



Hearsay Beaumont
461 BOWIE STREET BEAUMONT, TX 77701