

HEARSAY ON THE STRAND



HEARSAY ON THE STRAND

STRAND



# PRIVATE DINING

 HEARSAY  
*on The Strand*



HEARSAY ON THE STRAND

ON THE STRAND

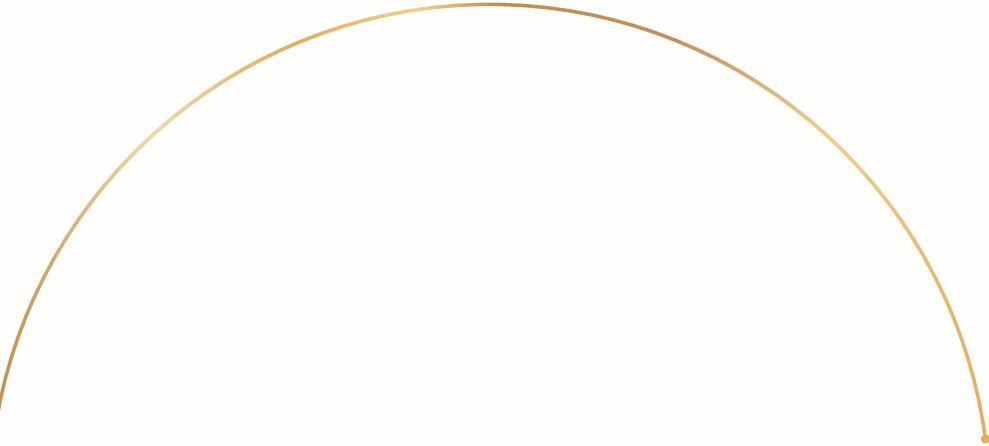
2410

Shake

Shake

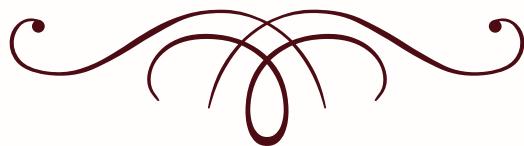
HEARSAY

ON THE STRAND



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 STRAND

HEARSAY  
*on The Strand*

# COCKTAIL RECEPTION MENU

## PASSED OR STATIONED

10 PIECES / PER ORDER

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

## STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY  
SERVES 10

Gulf Coast Seafood Tower (Minimum order of 2) GF  	<b>125</b>	BBQ Chicken Pizza  	<b>17</b>
chilled shrimp cocktail, crab fingers, gulf oysters, tuna tartare		chicken breast, mozzarella, caramelized onions, BBQ sauce, parmesan	
Spinach, Jalapeño & Artichoke Dip with Tortilla Chips AGF  	<b>60</b>	Pepperoni 	<b>16</b>
tomato sauce, pepperoni, fresh mozzarella			
Charcuterie Board GF 	<b>60</b>	Fig & Arugula 	<b>15</b>
smoked sausage, genoa salami, peppered salami, assorted cheeses		prosciutto, fig jam, balsamic & fresh mozzarella	
Dessert Trio   	<b>40</b>	Chicken Pesto Pizza  	<b>17</b>
Warm Chocolate Brownie, Bread Pudding Bites, Seasonal Berries		basil pesto sauce, chicken, cherry tomatoes, fresh mozzarella	
Assorted Cheeses Platter GF 	<b>45</b>	Steak & Blue Cheese 	<b>18</b>
aged sharp cheddar, smoked gouda, blue cheese, manchego		chimichurri sauce, fresh mozzarella, caramelized onions, blue cheese crumbles	
Buffalo Cauliflower Wings (20)   	<b>40</b>	Garden Delight   	<b>17</b>
ranch & blue cheese		sundried tomato pesto sauce, zucchini, squash, red onions, broccolini marinated in chimichurri	
Mediterranean Platter V hummus, crudité, cilantro chutney, garlic aioli	<b>60</b>	4 Cheese Pizza   	<b>17</b>
		tomato sauce, smoked gouda, aged cheddar, parmesan, mozzarella	
Cold Fusilli Pasta  	<b>50</b>	Margherita  	<b>16</b>
castelvetrano olives, red bell pepper, eggplant, cherry tomato, thyme, parsley, olive oil		tomato sauce, tomatoes, basil, fresh mozzarella	
Seasonal Fruit Platter 	<b>40</b>		

**GF** GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE |  VEGETARIAN |  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

HEARSAY ON THE STRAND

THE STRAND



HEARSAY  
*on The Strand*

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

**Watermelon Poke Tostadas V**   
marinated watermelon, avocado, jalapeño, tofu crumble, red cabbage, ginger sauce, cilantro

## ADDONS

• DESSERT COURSE + \$7/PP

**Hearsay's Bread Pudding**

**Warm Chocolate Brownie**

**Seasonal Fruit**

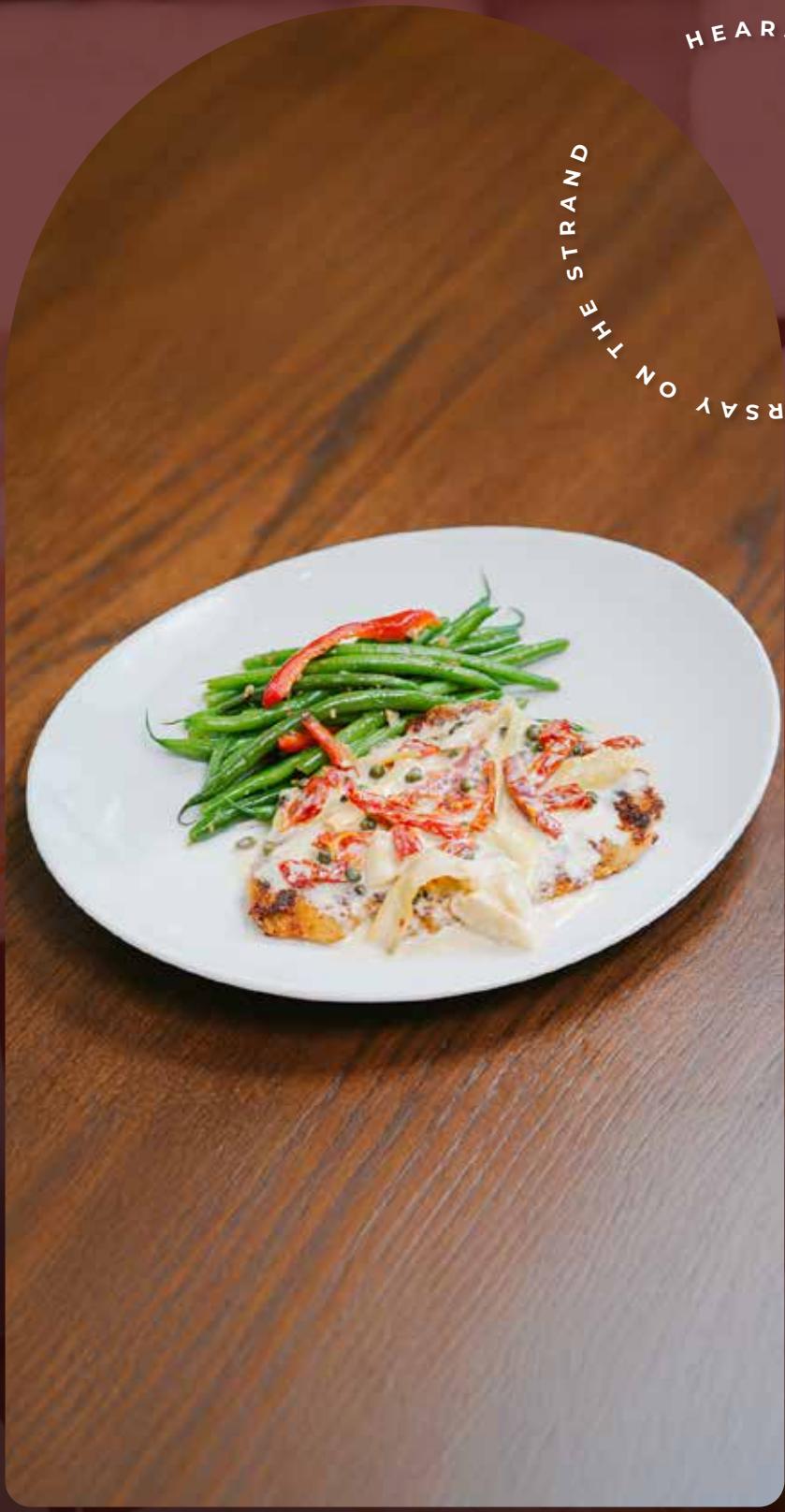
• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

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

HEARSAY ON THE STRAND

ON THE STRAND



HEARSAY  
*on The Strand*

# 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

**Margherita**   
tomato sauce, tomatoes, basil, fresh mozzarella

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



HEARSAY ON THE STRAND

HEARSAY ON THE STRAND

 HEARSAY  
*on The Strand*

# 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

HEARSAY  
ON THE STRAND

HEARSAY ON  
THE STRAND

THE STRAND



HEARSAY  
*on The Strand*

# 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 V**

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

**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

HEARSAY ON THE STRAND

THE STRAND



HEARSAY  
*on The Strand*

# 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 GF✉❖  
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 GF❖  
Field of Greens GF❖  
Caesar ☘❖✉

## ENTREE (PICK 3)

Chicken Milanese ✉❖✉  
Tuscan Chicken Pasta ✉❖✉  
Salmon With Lemon Butter GF✉❖✉  
Braised Short Rib ✉❖  
Bolognese Impossible Pasta V❖  
Pesto Pasta Primavera ☘❖✉❖✉

## SIDES (PICK 2)

Brussels Sprouts GF  
Cheddar Grits GF✉  
Sweet Potato Mash GF❖  
Mashed Potatoes GF❖  
Green Beans GF❖

## DESSERT TRIO

Warm Chocolate Brownie / Bread Pudding Bites / Seasonal Berries

# DINNER BUFFET

\$75 PER PERSON

## SALAD (PICK 1)

Seasonal ☘❖✉❖✉  
Harvest Salad  
Avo - Cucumber GF❖  
Field of Greens GF❖  
Caesar ☘❖✉

## ENTREE (PICK 3)

Braised Short Rib ✉❖  
Shrimp & Sausage Fettuccini ✉❖✉  
Blackened Redfish GF ✉❖✉  
Tuscan Pasta ✉❖✉  
Bolognese Impossible Pasta V❖  
Pesto Pasta Primavera ☘❖✉❖✉

## SIDES (PICK 2)

Brussels Sprouts GF  
Cheddar Grits GF✉  
Sweet Potato Mash GF❖  
Mashed Potatoes GF❖  
Green Beans GF❖

## DESSERT TRIO

Warm Chocolate Brownie / Bread Pudding Bites / Seasonal Berries

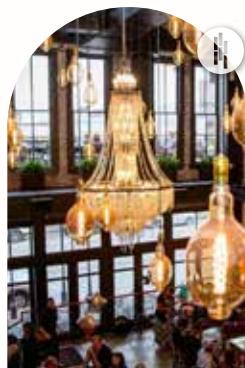
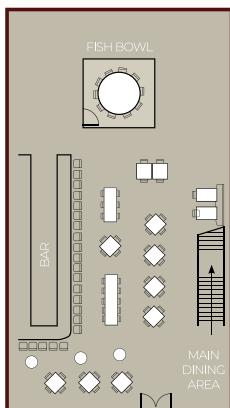
• ADDITIONAL COURSE SELECTIONS + \$5/PP

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

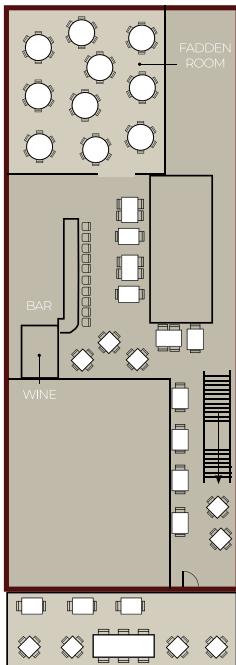
# HEARSAY ON THE STRAND

## HISTORIC GALVESTON

FIRST FLOOR



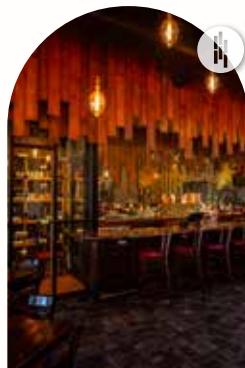
SECOND FLOOR



### ENTIRE 2ND FLOOR

Host your private event on our exclusive second floor, where elegance meets spaciousness. With comfortable seating for up to 100 guests, it's the perfect setting for large-scale gatherings.

**SEATED CAPACITY: 100**



### FADDEN ROOM

### SEMI BAR SPACE

The Fadden Room is a refined space designed for special events, comfortably accommodating up to 54 guests. Ideal for more private celebrations, receptions, or private dinners.

**SEATED CAPACITY: 54**

**SEATING: 28  
COCKTAIL: 40**

2410 THE STRAND, GALVESTON |  
409-539-5914 | [HEARSAYGASTROLounge.com](http://HEARSAYGASTROLounge.com)





# 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.



**KAYLA LLANES  
SALES & EVENTS DIRECTOR  
KLLANES@LH2G.COM  
(346) 809-1310 | EXT: 9001**

**PLEASE ALSO CHECK OUT  
OUR OTHER LOCATIONS**



**Tavern By Hearsay**

737 PRESTON ST, HOUSTON, TX 77002-1607



**Hearsay Levy Park**

3728 WAKEFOREST AVE, HOUSTON, TX 77098



**Hearsay Market Square**

218 TRAVIS STREET, HOUSTON, TX 77002



**Hearsay on The Green**

1515 DALLAS STREET, HOUSTON, TX 77010



**Hearsay on The Waterway**

20 WATERWAY AVE, THE WOODLANDS, TX 77380-3443



**Hearsay Beaumont**

461 BOWIE STREET BEAUMONT, TX 77701