

TAVERN BY HEARSAY



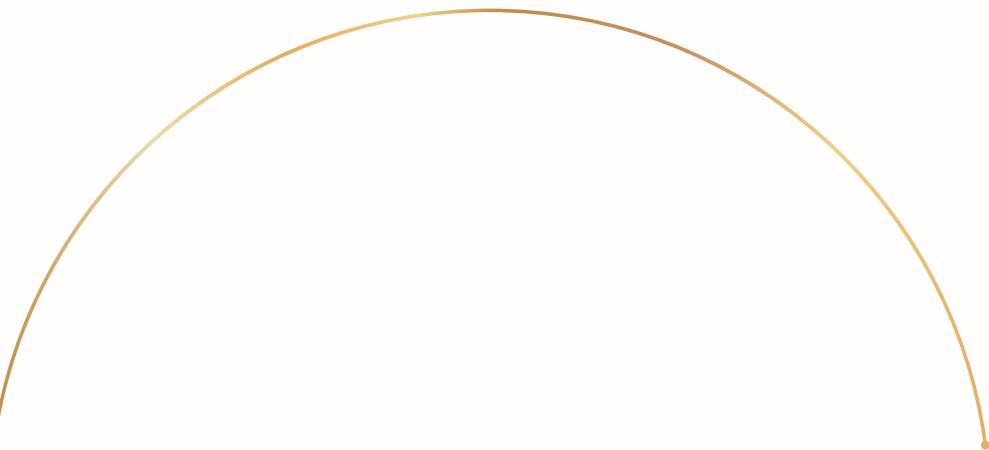
## PRIVATE DINING

TAVERN  
*by* HEARSAY

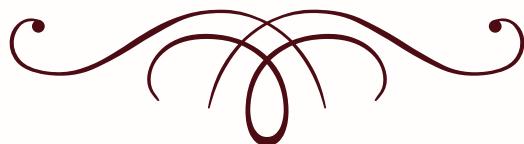


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ELEGANT INTERIORS &  
**ELEVATED CUISINE**



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.

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# PARTY STARTERS

10 PIECES / PER ORDER

<b>Hearsay Wagyu Beef Sliders</b>	<b>35</b>	chipotle aioli, cheddar cheese	<b>Beef Samosa</b>	<b>40</b>
<b>Grilled Chicken Sliders</b>	<b>25</b>	chipotle aioli, mozzarella cheese	<b>Chicken Wings</b>	<b>25</b>
<b>Steak &amp; Veggie Skewers GF</b> chimichurri	<b>35</b>		choice of lemon pepper, BBQ, sauce 65 (indian spice)	
<b>Tandoori Chicken Skewers GF</b> cilantro yogurt, cilantro chutney	<b>40</b>		<b>Tuna Poke Mini Wonton Cups</b> dice tuna, avocado, sushi rice, fresno, togarashi	<b>25</b>
<b>Fried Chicken Tender Bites</b> (20 pieces)	<b>25</b>	honey mustard		
<b>Wagyu Meatballs</b>	<b>35</b>	basil, parmesan, marinara		
<b>Monte Cristo Eggrolls</b>	<b>35</b>	pulled pork, swiss cheese, blackberry jam		
<b>Bacon Wrapped Shrimp</b>	<b>45</b>	stuffed crab, jalapeño, mozzarella, creole sauce		
<b>Mini Crab Cakes</b>	<b>45</b>	creole sauce		
<b>Seared Ahi Tuna Bites</b>	<b>45</b>	crusted sesame, ponzu		
<b>Deviled Eggs GF</b> bacon jam, chives, pickled red onion	<b>25</b>			
			<b>VEGETARIAN:</b>	
			<b>Plant - Based Meat Sliders</b>	<b>35</b>
			<b>Plant - Based Meatballs</b>	<b>35</b>
			<b>Caprese Salad Skewers GF</b>	<b>25</b>
			<b>Kung Pao Cauliflower</b>	<b>25</b>
			<b>Seasonal Veggie Cucumber Roll</b>	<b>25</b>
			<b>Mac &amp; Cheese Balls</b>	<b>25</b>
			<b>Veggie Samosa (Potato &amp; Pea)</b>	<b>25</b>
			<b>Impossible Samosa</b>	<b>25</b>

## STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY  
SERVES 10

<b>Seafood Tower (2 minimum)</b> chilled shrimp cocktail, crab fingers, gulf oysters, tuna tartare	<b>125</b>	<b>Margherita</b> basil, fresh mozzarella, tomato sauce	<b>16</b>
<b>Spinach, Jalapeno &amp; Artichoke Dip AGF</b>	<b>60</b>	<b>Chicken Pesto</b> basil pesto, tomato, fresh mozzarella, kalamata olive, pecorino	<b>16</b>
<b>Charcuterie Board GF</b> smoked sausage, prosciutto, genoa salami, assorted cheeses, fruit	<b>60</b>	<b>Pepperoni</b> spicy tomato sauce, mozzarella, pepperoni	<b>16</b>
<b>Assorted Cheeses Platter GF</b> aged cheddar, smoked gouda, blue cheese, Manchego, fruit	<b>45</b>	<b>Tandoori</b> tandoori marinade base, red onion, mozzarella, paneer cheese crumbles, cilantro, green chutney drizzle	<b>20</b>
<b>Mediterranean Platter</b> hummus, crudité, cilantro chutney, garlic aioli	<b>60</b>		
<b>Dessert Trio</b> tavern bread pudding, carrot cake, basque cheesecake	<b>45</b>		
<b>Assorted Fruit Platter</b>	<b>40</b>		

## PIZZAS

16 SMALL SQUARE SLICES

**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

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# BRUNCH

\$32 / PP

## First Course

(Choose 2)

**Deviled Eggs (2 per person) GF**  
bacon jam, chives, pickled red onion

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

**Breakfast Eggroll** 🍜 🍗  
scrambled egg, cheddar, bell pepper, cilantro cream

## Mediterranean Chopped Salad

cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

**Seasonal Harvest Salad** 🍅 🥬 🍇 🍐  
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

## Second Course

(Choose 3)

**Brunch Steak & Eggs\*** GF 🍜  
4oz fillet medallions, herb chimichurri, choice eggs, fried potato hash

**Chicken Tikka Masala** 🍲 🍗  
creamy spiced tomato curry, with tandoori spiced chicken, naan bread, Trice *Britian's Most Popular Dish!*

**Chilaquiles Divorciados** GF 🍜 🍗  
guajillo sauce, tomatillo sauce, corn tortilla chips, sliced avocado, queso fresco, red onion, sliced jalapeño, cilantro, poached egg.

*Add 8oz grilled chicken 10*

**Hearsay Fried Chicken & Waffle** 🍗 🍩  
crispy fried chicken, Belgian waffle, buttered syrup

## Three Egg Omelet

beef short rib, spinach, mozzarella, chives, fried potato hash, scrambled eggs, pico de gallo

**Greek Avocado Toast** 🍞 🥑 🍖  
kalamata olives, tomato, red onion, feta

**Tavern Sunrise Burger** 🍔 🍗  
wagyu beef, brie, applewood smoked bacon, avocado, fried egg, rosemary parmesan fries

**Tavern French Toast** 🍞 🍗  
corn brioche, berry cognac syrup, whipped cream, apple wood smoked bacon

**Indian Shrimp & Grits (4)** 🍗 🍚  
stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

# ADD ONS

· DESSERT COURSE + \$7 / PP

**Tavern Bread Pudding** 🍞 🍗

**Carrot Cake** 🍐 🍗

**Basque Cheesecake** 🍐 🍗

· ARTISAN BREAD BOARDS + \$3 / PP

· ADDITIONAL COURSE SELECTIONS + \$5 / PP

**GF** GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **N** NUT | **W** WHEAT |

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

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# LUNCH

\$35/PP

## First Course

(Choose 2)

### 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

### Mediterranean Chopped Salad

cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

### Samosa Beef

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Samosa Impossible

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Samosa (Potato and Pea)

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

## Second Course

(Choose 3)

### Tuscan Chicken Pasta

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

### Tandoori Chicken/Paneer Sandwich

grilled tandoori chicken, raita aioli, green chutney, pickled onion on ciabatta

### The Bird

#### CHOICE OF CRISPY OR GRILLED

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

### Tavern Cheeseburger\*

texas wagyu beef, cheddar, caramelized onions, chipotle aioli, fried egg, rosemary parmesan fries

### Crunchy Ahi Tuna Tacos\*

ponzu, avocado, gochujang aioli, street corn casserole

### Tandoori Skewers

(Chicken, Beef or Paneer)  
chicken, bell pepper, onion, jeera rice, garlic aioli, cilantro yogurt, cilantro chutney

### Greek Seared Salmon\*

cucumber, tomato, kalamata olive, feta, chickpea puree, grilled asparagus

### Indian Shrimp & Grits (5)

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

### Chicken Tikka Masala

jeera rice, cilantro, grilled naan bread

### Palak Paneer\*

creamy spinach gravy, soft paneer, blend spices, naan bread, rice

## ADDONS (CHOOSE 1)

DESSERT COURSE + \$7/PP

### Tavern Bread Pudding

### Carrot Cake

### Basque Cheesecake

ARTISAN BREAD BOARDS + \$3/PP

ADDITIONAL COURSE SELECTIONS + \$5 / PP

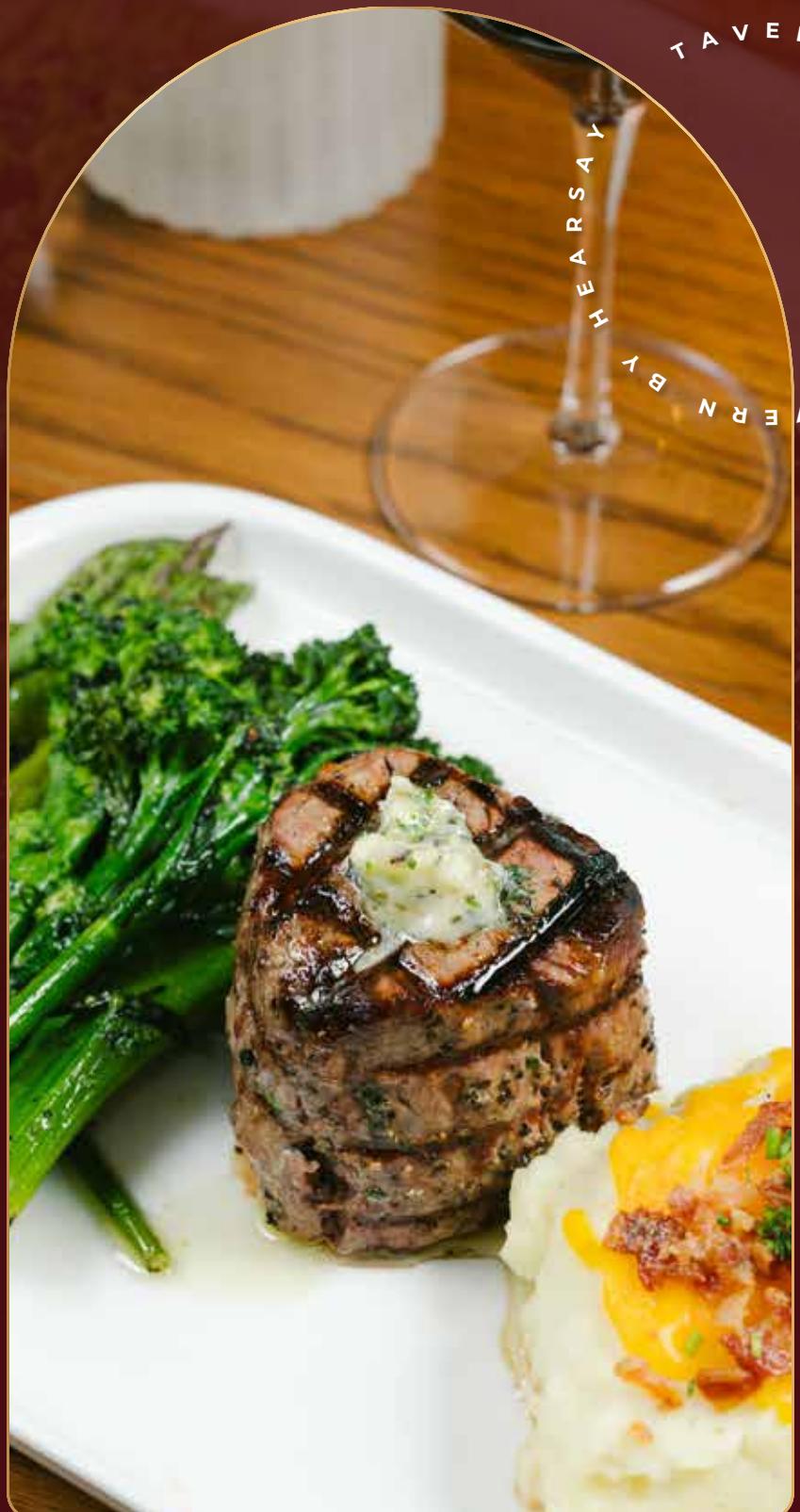
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# DINNER

\$ 65 / PP

## First Course

(Choose 2)

### Gulf Coast Gumbo

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

### Samosa (Potato and Pea)

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Samosa Beef

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Samosa Impossible

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Seasonal Harvest Salad

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

### Mediterranean Chopped Salad

cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

## Second Course

(Choose 3)

### Filet\* GF

8oz filet, garlic mashed potatoes, herb butter & asparagus

### Ribeye 14oz

herb butter, mashed potatoes, grilled asparagus

### Greek Seared Salmon\*

cucumber, tomato, kalamata olive, feta, chickpea puree, grilled asparagus

### Chicken Makhani Pasta

tangy, spicy tomato sauce, tender chicken, fettuccini

### Beer Braised Short Rib

mashed potatoes, grilled asparagus, crispy onions

### Bangers & Mash

savory sausage, mashed potatoes, onion gravy, green peas *British Comfort Food!*

### Chicken Tikka Masala

jeera rice, cilantro, grilled naan bread

### Indian Shrimp & Grits (5)

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

### Tuscan Chicken Pasta

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

### Palak Mushroom

blend of spice, bread, rice

### Tandoori Skewers

chicken, bell pepper, onion, Jera rice, garlic aioli, cilantro yogurt, cilantro chutney

## Dessert Course

(Choose 1)

### Tavern Bread Pudding

### Carrot Cake

### Basque Cheesecake

## ADD ONS

• ARTISAN BREAD BOARDS + \$3 / PP

• ADDITIONAL COURSE SELECTIONS + \$5 / PP

**GF** GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **N** NUT | **W** WHEAT |

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

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# 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)

Mediterranean ❖  
Chopped Salad  
  
Seasonal ❖❖✉❖✉  
Harvest Salad

## ENTREE (PICK 3)

Tuscan Chicken Pasta ❖❖✉❖✉  
Chicken Tikka Masala ❖  
Salmon With Lemon Butter  
Braised Short Rib ❖  
Palak Mushroom V ❖  
Panner Tikka Masala ❖

## SIDES (PICK 2)

Grilled Asparagus  
Cheddar Grits GF✉  
Charred Broccolini  
Mashed Potatoes GF❖  
Green Beans GF❖

## DESSERT TRIO

Carrot Cake / Basque Cheesecake / Tavern Bread Pudding

# DINNER BUFFET

\$75 PER PERSON

## SALAD (PICK 1)

Mediterranean ❖  
Chopped Salad  
  
Seasonal ❖❖✉❖✉  
Harvest Salad

## ENTREE (PICK 3)

Tuscan Chicken Pasta ❖❖✉❖✉  
Chicken Tikka Masala ❖  
Salmon With Lemon Butter  
Braised Short Rib ❖  
Palak Mushroom V ❖  
Panner Tikka Masala ❖

## SIDES (PICK 2)

Cheddar Grits GF✉  
Butter Peas ❖  
Jeera Rice GF❖  
Garlic Mashed GF❖  
Potatoes  
Charred Broccolini GF❖

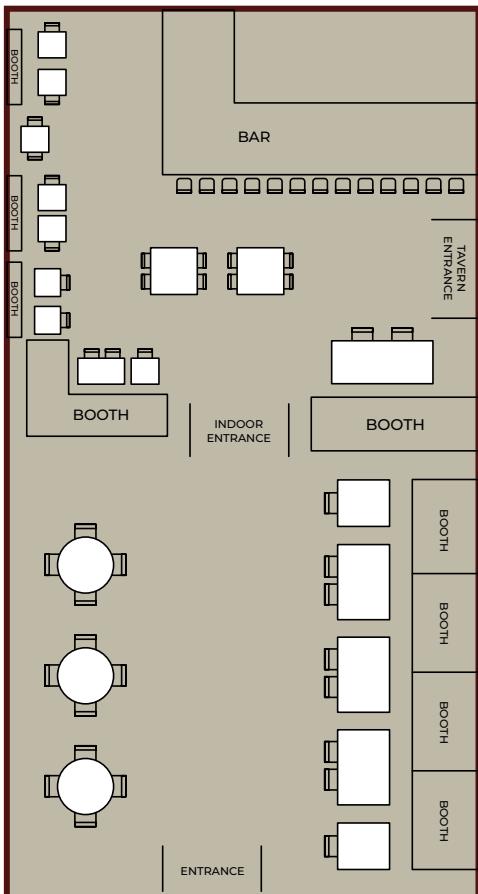
## DESSERT TRIO

Carrot Cake / Cheesecake / Tavern Bread Pudding

• ADDITIONAL COURSE SELECTIONS + \$5/PP

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## MARKET SQUARE TOWER



### FULL VENUE

Our venue features indoor space and patio seating that can accommodate up to 62 guests, plus our 10 bar stools, allowing for up to 80 guests in a cocktail style. The entire venue is reserved for your event, providing privacy and a more intimate atmosphere. This option grants the client complete control over the environment, ensuring privacy and a tailored experience.

**SEATED CAPACITY OF 62 SEATED AND BAR TOP SEATS 10  
COCKTAIL RECEPTION 75 - 80**



### TAVERN'S INDOOR

This is an open space inside our restaurant that can accommodate up to 30 seated guests and up to 50 for a cocktail reception. Our private dining area provides the perfect combination of privacy, comfort, and luxury.

**SEATED CAPACITY OF 30  
COCKTAIL RECEPTION - 40 - 50 MAX**



### TAVERN'S PATIO

Use this text: Our private patio offers a seamless transition between indoor and outdoor spaces, creating a versatile environment for any occasion. With ample space to accommodate up to 28 guests for seated dining and up to 35 for a cocktail reception, it provides the perfect setting for an open-air experience while enjoying the comfort of a secluded atmosphere.

**SEATED CAPACITY OF 28  
COCKTAIL RECEPTION 30 - 35 MAX**

**TAVERN**  
*by HEARSAY*

**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.



**ANGELA MENDEZ  
SALES & EVENTS MANAGER  
AMENDEZ@LH2G.COM  
(346) 809-1311 EXT: 9002**

**PLEASE ALSO CHECK OUT  
OUR OTHER LOCATIONS**



**Hearsay Market Square**

218 TRAVIS ST, HOUSTON, TX 77002



**Hearsay on The Strand**

2410 STRAND ST, GALVESTON, TX 77550



**Hearsay Levy Park**

3728 WAKEFOREST AVE, HOUSTON, TX 77098



**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

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