



HEARSAY

gastro lounge

PRIVATE DINING MENUS

NOVEMBER 2023


Party Starters

PASSED OR PLATED - Price based on 10 pieces

Hearsay Wagyu Beef Sliders	\$35	Cheesesteak Egg Rolls	\$35
Substitute Plant-Based Meat GF 	+\$15	Seared Ahi Tuna Bites*	\$40
Grilled Chicken Sliders	\$25	Bacon Wrapped Stuffed Shrimp	\$40
Chicken and Waffle Sliders	\$35	Buffalo Shrimp	\$40
Chicken and Vegetable Skewers GF	\$40	Smoked Salmon Crostini	\$36
Filet and Vegetable Skewers GF	\$45	Mini Crab Cakes	\$45
Caprese Salad Skewers GF 	\$25	Seasonal Veggie Cucumber Roll GF 	\$25
Wagyu Meatballs	\$35	Mac & Cheese Balls 	\$24
Substitute Plant-Based Meat GF 	+\$15	Kung Pao Cauliflower GF 	\$25
Fried Chicken Tender Bites with Honey Mustard	\$25	Deviled Eggs	\$25

STATIONS - Serves 10 - 12, Selections based on seasonal availability

Gulf Coast Seafood Tower (Minimum order of 2)	\$125
Chilled Shrimp Cocktail, Crab Fingers, Gulf Oysters, Tuna Tartare	
Spinach, Jalapeno & Artichoke Dip with Tortilla Chips	\$60
Charcuterie Platter	\$60
Smoked Sausage, Prosciutto, Beef Bresaola, Peppered Salami, Aged Sharp Cheddar, Smoked Gouda, Blue Cheese, Manchego	
Assorted Cheese Platter	\$45
Aged Sharp Cheddar, Smoked Gouda, Blue Cheese, Manchego	
Dessert Trio	\$30
Warm Chocolate Brownie, Bread Pudding Bites, Seasonal Berries	

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | **GF** Gluten Free |  Vegetarian



Brunch \$32/pp

First Course

(Choose 2)

Roasted Poblano Soup
Gulf Coast Gumbo
Seasonal Harvest
Deviled Eggs



Second Course

(Choose 3)

Brunch Steak
and Scrambled Eggs
Short Rib Hash
Hearsay Fried Chicken & Waffle
Chicken Chilaquiles Verdes
Prosciutto and Cheese Omelet
Bacon Wrapped Shrimp & Grits
Farmer's Omelet & Mixed Greens
Crème Brûlée French Toast
Breakfast Taco Trio



Dessert Course

ADD ONS +\$7/PP

(Choose 1)

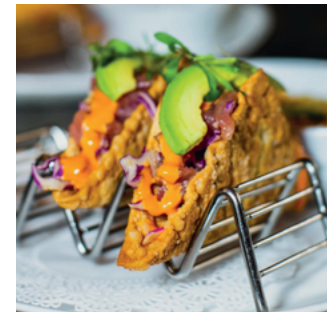
Hearsay's Bread Pudding
Warm Chocolate Brownie
Seasonal Fruit

Lunch \$35/pp

First Course

(Choose 2)

Roasted Poblano Soup
Gulf Coast Gumbo
Field of Greens Salad
Avo-Cucumber Salad



Second Course

(Choose 3)

Hearsay Cheeseburger
TX Wagyu Patty Melt
Chicken Sandwich (Crispy or Grilled)
Chicken Milanese
Blackened Redfish Tacos
Crunchy Ahi Tuna Tacos
Seasonal Harvest Salad
(with Chicken or Salmon)
Tuscan Chicken Pasta
Pesto Pasta Primavera

Dessert Course

ADD ONS +\$7/PP

(Choose 1)

Hearsay's Bread Pudding
Warm Chocolate Brownie
Seasonal Fruit

SECOND COURSE ADD ONS +\$5/PP

Bacon Wrapped
Shrimp & Grits
Seared Atlantic Salmon
Shrimp and Sausage
Fettuccini
Beef Short Rib

- Artisan Bread Board – \$3 per person
- Non-Alcoholic Beverages Included (Tea, Soda)

- Additional Options For Each Course Will Incur \$5 Charge Per Person
- Food Stations/Buffer Options Upon Request

Dinner \$48/pp

First Course

(Choose 2)

Roasted Poblano Soup
Gulf Coast Gumbo
Field of Greens Salad
Seasonal Harvest Salad
Avo-Cucumber Salad

Second Course

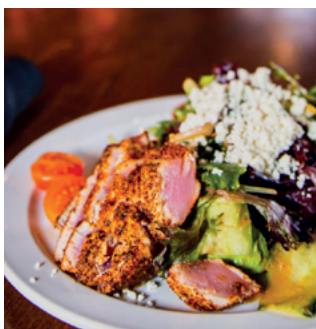
(Choose 3)

Beef Short Rib
Chicken Milanese
Espresso Rubbed Pork Chop
Seared Atlantic Salmon
Shrimp & Sausage Fettuccini
Tuscan Chicken Pasta
Pesto Pasta Primavera

Dessert Course

(Choose 1)

Hearsay's Bread Pudding
Warm Chocolate Brownie
Seasonal Fruit



Dinner \$65/pp

First Course

(Choose 2)

Roasted Poblano Soup
Gulf Coast Gumbo
Field of Greens Salad
Seasonal Harvest Salad
Avo-Cucumber Salad
Gem Wedge Salad

Second Course

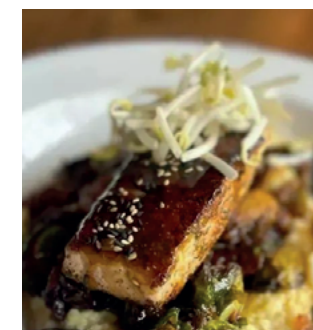
(Choose 3)

Filet Mignon
Texas Cut Ribeye
Hearsay Bistro Steak
Chicken Milanese
Espresso Rubbed Pork Chop
Bacon Wrapped Shrimp and Grits
Crab Crusted Redfish
Seared Atlantic Salmon
Shrimp & Sausage Fettuccini

Dessert Course

(Choose 1)

Hearsay's Bread Pudding
Warm Chocolate Brownie
Seasonal Fruit



- Artisan Bread Board – \$3 per person
- Non-Alcoholic Beverages Included (Tea, Soda)

- Additional Options For Each Course Will Incur \$5 Charge Per Person
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Soups & Salads

Roasted Poblano Soup **GF**

Gulf Coast Gumbo

shrimp, crab meat, chicken, and sausage...award-winning!

Field of Greens **GF**

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

Seasonal Harvest

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

Avo-Cucumber **GF**

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

Gem Wedge Salad

gem lettuce, tomato, carrot, blue cheese and chives

Brunch

Brunch Steak & Scrambled Eggs* **GF**

NY Strip, herb chimichurri, scrambled eggs, fried potato hash

Short Rib Hash

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

Hearsay Fried Chicken & Waffle

crispy fried chicken, Belgian waffle, buttered maple syrup

Chicken Chilaquiles Verdes* **GF**

spicy roasted tomatillo salsa, corn chips, pickled onions, avocado, queso fresco, crema, cilantro, fried egg

Prosciutto and Cheese Omelet

cured ham, cheddar cheese, green onion, fried potato hash

Bacon Wrapped Shrimp & Grits

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

Farmer's Omelet & Mixed Greens **GF**

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

Crème Brûlée French Toast

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

Breakfast Taco Trio

potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit

Entrées

Filet Mignon* **GF**

6oz filet, herb butter, mashed potatoes, garlic green beans

Texas Cut Ribeye* **GF**

12oz ribeye, herb butter, mashed potatoes, bacon Brussels sprouts

Beef Short Rib **GF**

Shiner Bock braised short rib, caramelized onion, cheddar grits, bacon Brussels sprouts

Hearsay Bistro Steak

sliced NY Strip Steak, mashed potatoes, garlic green beans, peppercorn and mushroom sauce

Hearsay Cheeseburger*

RC Ranch Craft Wagyu, cheddar, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries

TX Wagyu Patty Melt*

RC Ranch Craft Wagyu, caramelized onion, cheddar cheese, jalapeño, chipotle aioli, rosemary parmesan fries

Chicken Sandwich

CHOICE OF CRISPY OR GRILLED

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

Chicken Milanese

panko crusted, tomato, capers, artichoke, garlic green beans, lemon cream sauce

Espresso Rubbed Pork Chop

sweet potato mash, charred broccolini and bourbon glaze

Crab Crusted Redfish

red pepper coulis, garlic green beans, lemon butter sauce

Seared Atlantic Salmon

grilled squash, crispy corn cake, crab & dill cream sauce

Blackened Redfish Tacos **GF**

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

Crunchy Ahi Tuna Tacos*

ginger cilantro slaw, ponzu, avocado, gochujang aioli, street corn casserole

Shrimp and Sausage Fettuccini

sautéed shrimp, jalapeño sausage, cherry tomato, Creole sauce

Tuscan Chicken Pasta

fettuccini, spinach, cherry tomato, broccolini, tomato cream sauce

Pesto Pasta Primavera

fettuccini, seasonal veggies, parmesan, basil pesto

Desserts

Hearsay's Bread Pudding

vanilla bean ice cream, caramel sauce

Warm Chocolate Brownie

vanilla bean ice cream, caramel sauce

Seasonal Fruit

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MARKET SQUARE

DOWNTOWN HOUSTON

Semi-Private Loft

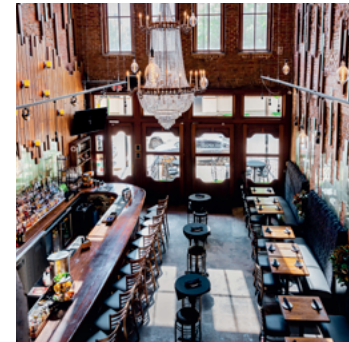
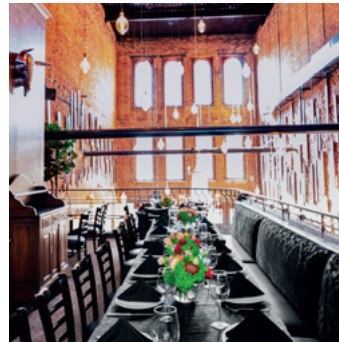
Overlooking the main dining area, this secluded setting allows you and your guests to observe the bustling crowd below while enjoying the privacy of your own intimate space.

Seated Capacity: 45 | Cocktail Reception: 50

Entire Venue

For those interested in a more exclusive affair, the entire Hearsay Market Square may be reserved for your private event. Featuring a grand chandelier and mirrored wall reflecting the spaces' signature hanging industrial light fixtures, our eclectic décor will enchant your guests and set the scene for an occasion they won't soon forget.

Seated Capacity: 90 | Cocktail Reception: 100 - 120

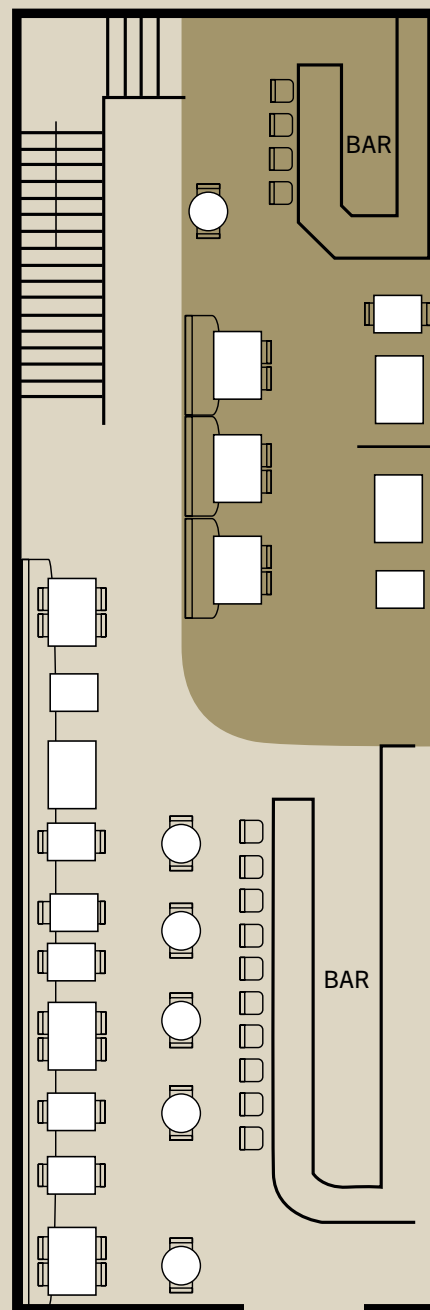


Contact Event Planner: events@hearsaychic.com | 832.727.3229

218 TRAVIS STREET | HOUSTON, TEXAS 77002 | 713.225.8079 | HEARSAYGASTROLOUNGE.COM

MARKET SQUARE

DOWNTOWN HOUSTON



2ND FLOOR LOFT
SEMI-PRIVATE

ENTRANCE

ON THE GREEN

DISCOVERY GREEN

Private Parlor

Surrounded by glass windows and doors you may keep open into the main dining or closed for privacy. Perfect for intimate dinners or casual business events.

Seated Capacity: 40 | Cocktail Reception: 40

Semi-Private Upper Level

(The Private Parlor and Nook combined.)

Taking a cue from the original Hearsay Market Square, the design of our On The Green location centers on a breathtaking chandelier, which illuminates the entire room in a soft flow and creates an intimate atmosphere. Ideal for cocktail style mixers with ample standing and walking space.

Seated Capacity: 52 | Cocktail Reception: 55

Entire Venue

For those interested in a more exclusive affair, the entire Hearsay On The Green restaurant is available for your private event.

Seated Capacity: 80 | Cocktail Reception: 100 - 120

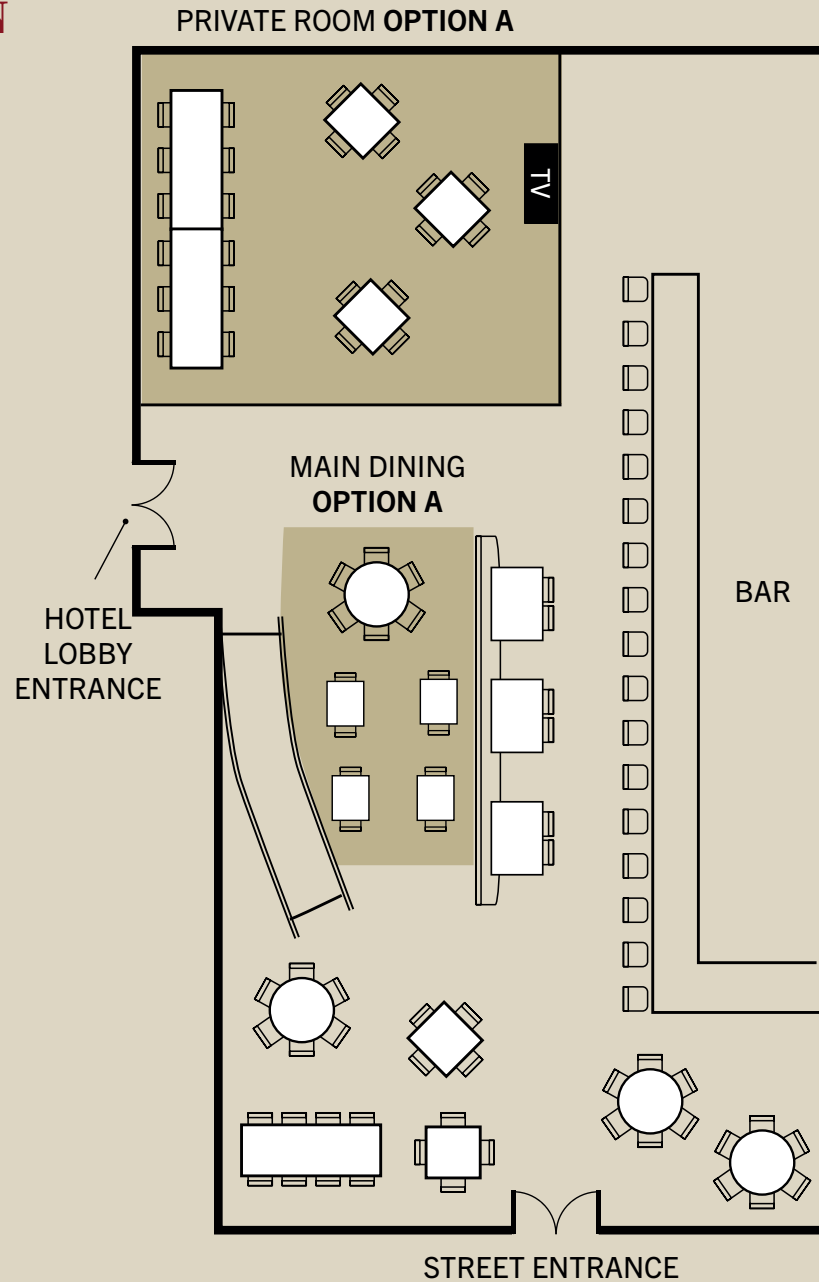


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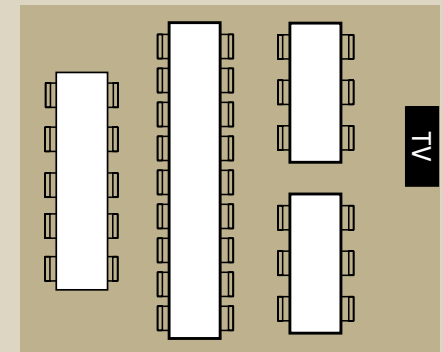
1515 DALLAS STREET | HOUSTON, TEXAS 77015 | 832.377.3362 | HEARSAYONTHEGREEN.COM

ON THE GREEN

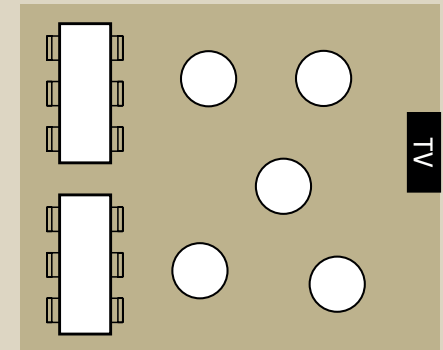
DISCOVERY GREEN



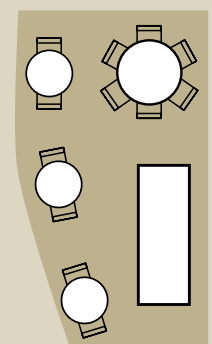
PRIVATE ROOM OPTION B



PRIVATE ROOM OPTION C



MAIN DINING OPTION B



ON THE STRAND

HISTORIC GALVESTON

Fish Bowl

Enjoy an intimate dining experience as you and your guests are seated around our board room table centered in a glass walled room. With sightlines of the restaurant's first floor dining area and 45-foot bar, you can look out at the crowd while relishing the privacy of your own space.

Seated Capacity: 10

Fadden Room/Private Dining Area

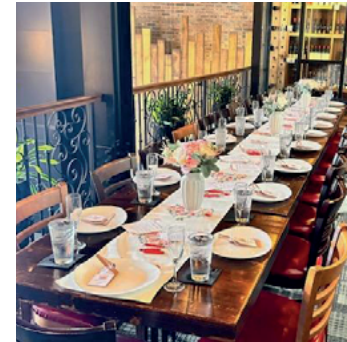
Secluded in upper level of our restaurant is the private dining space that can be furnished with banquet tables and chairs or open to accommodate a cocktail reception. Complete with audio and visual equipment and a podium, this space is also ideal for hosting meetings.

Seated Capacity: 60

Main Dining Area

The space boasts a grand chandelier with dozens of Edison bulb pendent lights hanging from the ceiling, reflecting Hearsay's signature industrial eclectic décor. Take in the view from our first or second floor dining spaces, both featuring bar seating. For those interested in a more exclusive affair, the entire Hearsay On The Strand may be reserved for your private event.

Inside Seated Capacity: 164 | Semi-Private Upstairs Balcony Seated Capacity: 40 | Entire Venue: 300



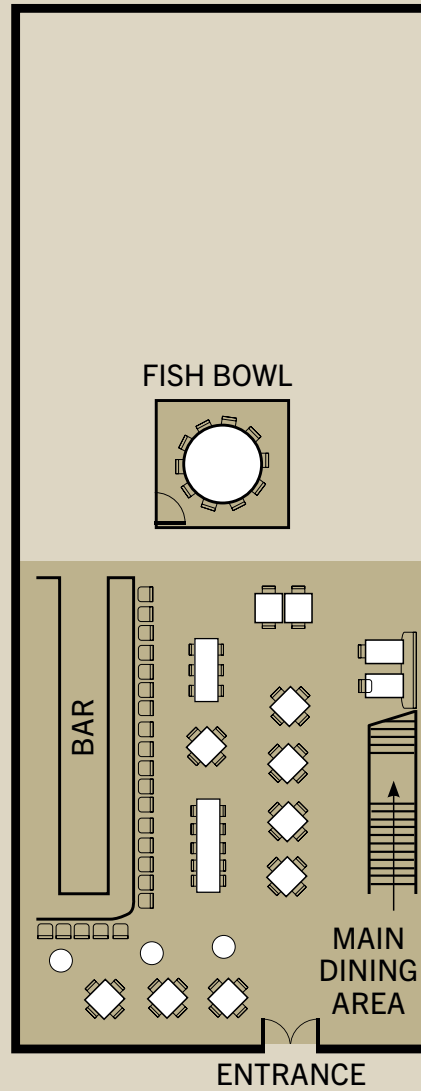
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2410 STRAND STREET | GALVESTON, TEXAS 77550 | 409.539.5914 | HEARSAYONTHESTRAND.COM

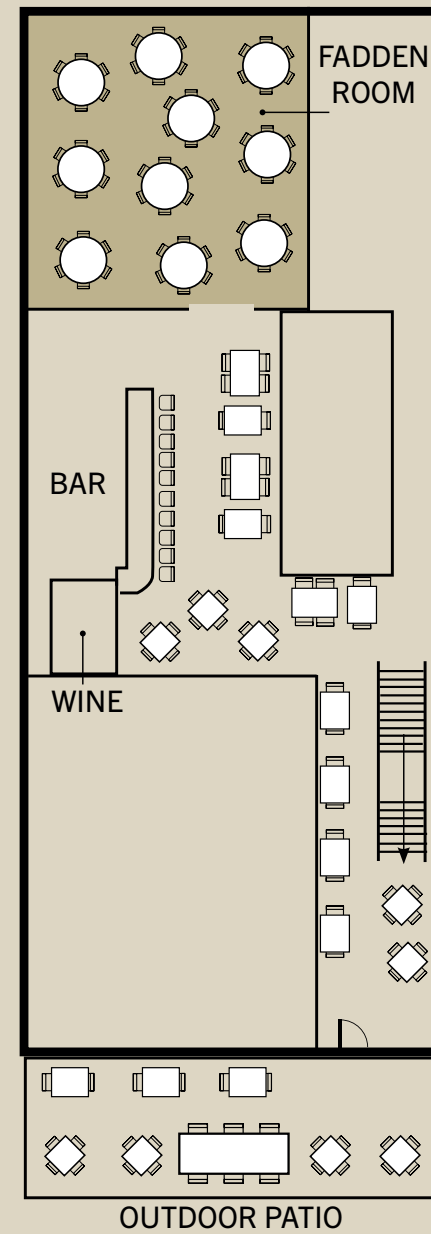
ON THE STRAND

HISTORIC GALVESTON

FIRST FLOOR



SECOND FLOOR



ON THE WATERWAY

THE WOODLANDS

Contact our Event Planner today to discuss all the options available at Hearsay On The Waterway to design your dream wedding reception, rehearsal dinner or extra special event. Our chic antique interiors make a picture perfect backdrop for your special day and our eclectic American cuisine and custom craft cocktails have something to please every palate. From lighting to music and valet to décor — we'll help you plan the event of a lifetime.

Private Dining Room

Seated Capacity: 30 | Cocktail Reception: 36

Patio Space

Seated Capacity: 44 | Cocktail Reception: 50

Entire Venue

Seated Capacity: 110 | Cocktail Reception: 125 - 130

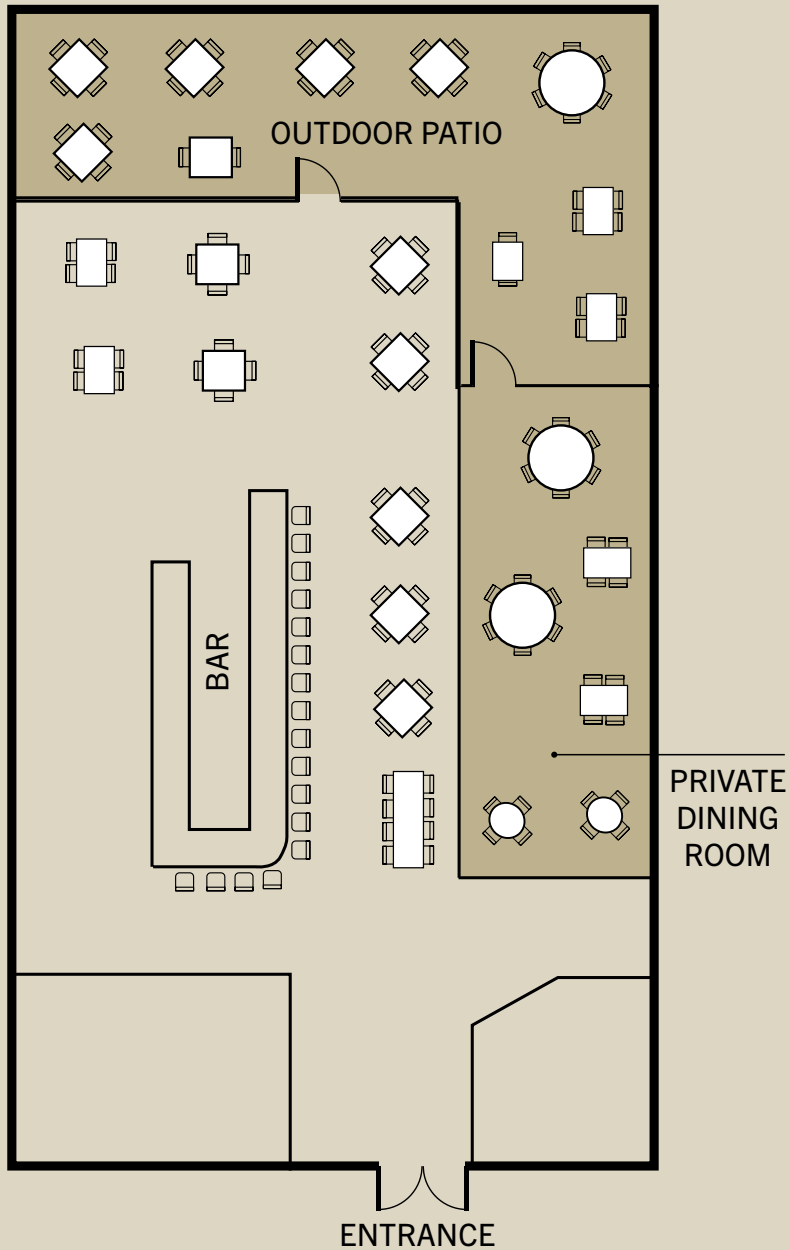


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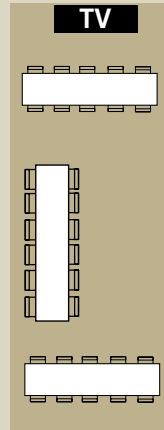
20 WATERWAY AVENUE | THE WOODLANDS, TEXAS 77380 | 832.585.1723 | HEARSAYONTHEWATERWAY.COM

ON THE WATERWAY

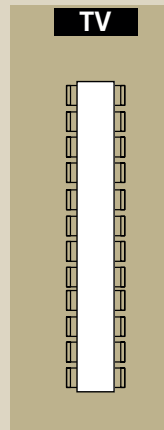
THE WOODLANDS



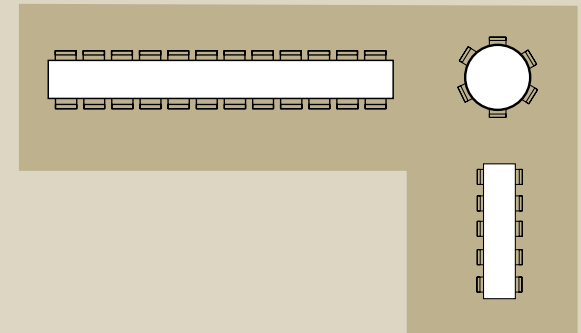
PRIVATE ROOM
OPTION A



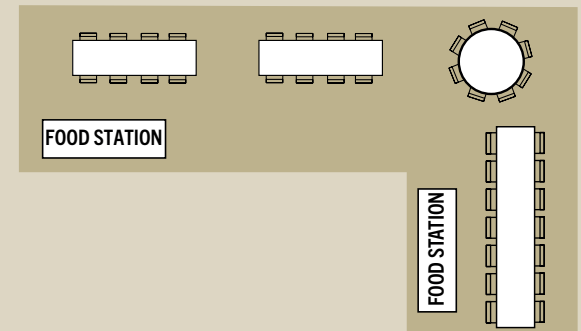
PRIVATE ROOM
OPTION B



PATIO OPTION A



PATIO OPTION B



PATIO OPTION C

