

MENU

Hearsay Levy Park





Party Starters

PASSED OR PLATED - 10 pieces/ per order

Hearsay Wagyu Beef Sliders _____	\$35
Grilled Chicken Sliders _____	\$25
Chicken & Waffle Sliders _____	\$35
Filet and Vegetable Skewers GF _____	\$45
Chicken & Vegetable Skewers GF _____	\$45
Fried Chicken Tender Bites with Honey Mustard _____	\$25
Wagyu Meatballs _____	\$35
Cheesesteak Egg Rolls _____	\$35
Bacon Wrapped Stuffed Shrimp _____	\$40
Buffalo Shrimp _____	\$40

Mini Crab Cakes _____	\$45
Seared Ahi Tuna Bites* _____	\$40
Smoked Salmon Crostini _____	\$36
Deviled Eggs _____	\$25

Vegetarian:


Plant – Based Meat Sliders GF  _____	\$35
Plant – Based Meatballs GF  _____	\$35
Caprese Salad Skewers GF  _____	\$25
Seasonal Veggie Cucumber Roll GF  _____	\$25
Kung Pao Cauliflower GF  _____	\$25
Mac & Cheese Balls  _____	\$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	

Pizzas:

Margherita _____	\$16
tomato sauce, tomatoes, basil, fresh mozzarella	
Pepperoni _____	\$16
tomato sauce, pepperoni, fresh mozzarella	
Fig & Arugula _____	\$15
fig jam, balsamic, fresh mozzarella	
Smoked Chicken & Pesto _____	\$17
basil pesto sauce, chicken, cherry tomatoes, fresh mozzarella	
Steak & Blue Cheese _____	\$18
chimichurri sauce, fresh mozzarella, caramelized onions, blue cheese crumbles	
Garden Delight _____	\$17
sundried tomato pesto sauce, zucchini, squash, red onions, broccolini marinated in chimichurri	
Smoke House _____	\$19
gochujang bbq sauce, pork belly, brisket, short rib, red bell peppers, onions, fresh mozzarella	
Texas Luau _____	\$17
tomato sauce, smoked pork belly, smoked pineapple, onions, fresh mozzarella	

(*) 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)

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/ Buffert 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
- Food Stations/ Buffert Options Upon Request

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, Belgain 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

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 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

Levy Park Catering

SHAREABLES - 10 pieces/ per order

Wagyu Beef Sliders _____	\$35
Grilled Chicken Sliders _____	\$30
Filet and Vegetable Skewers GF _____	\$45
Chicken and Vegetable Skewers GF _____	\$40
Fried Chicken Tender Bites with Honey Mustard _____	\$25
Hot Dogs _____	\$35
Chicken Quesadilla _____	\$30

Vegetarian:

Plant – Based Meat Sliders GF  _____	\$35
Cheese Quesadillas  _____	\$25
Grilled Cheese  _____	\$25
Mac & Cheese Cups  _____	\$30

Platters:

Dessert Trio _____	\$30
Chocolate Chip Cookies, Chocolate Brownie Bites, Seasonal Berries	

Assorted Fruit Platter _____	\$30
Strawberries, Raspberries, Blueberries, Blackberries, Grapes, Oranges, Pineapple	

PACKAGES - A minimum order of 10

Sunrise Starters \$15/ per person

Muffins, Bagels & Cream Cheese, Assorted Fresh Fruit, Yogurt Parfait – Granola

Rise N' Shine \$20/ per person

Breakfast Tacos, Breakfast Potatoes, Assorted Danish & Muffins, Yogurt Parfait – Granola, Assorted Fresh Fruit