

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.





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COCKTAIL RECEPTION MENU

PASSED OR STATIONED

10 PIECES/ PER ORDER

Hearsay Wagyu Beef Sliders ﴾ के ♢ Д chipotle aioli, cheddar cheese	35	Mini Crab Cakes ◈ 缶 ఄ ఄ ౙ creole sauce	45
Grilled Chicken Sliders ॐ Ѩ ҈ ౿ ౙ chipotle aioli, mozzarella cheese	25	Seared Ahi Tuna Bites* □ 🗗 餐 💝 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) ॐ⊞℃ honey mustard	25	VEGETARIAN: Plant - Based Meat Sliders V ♥♦♦♠ &	35
Wagyu Meatballs ॐ ⊞ basil, parmesan, marinara	35	Plant - Based Meatballs V 🗸 marinara, basil	35
Cheesesteak Egg Rolls ∲ ⊞ ℃	35	Caprese Salad Skewers GF € 6	25
Bacon Wrapped Stuffed Shrimp ♠ ♣ ඎ stuffed with crab, jalapeño & mozzarella cheese, creole sauce	45	Seasonal Veggie Cucumber Roll V € ponzu Kung Pao Cauliflower € € € 6 6 6 6	25 25
Buffalo Shrimp ∲ଳ⇔ chive, ranch, blue cheese	40	Mac & Cheese Balls ♥୬℃ਜ਼	25

STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY SERVES 10

Gulf Coast Seafood Tower (Minimum order of 2) GF № 26 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 🕬 acastelvetrano 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 | ❷ NUT

♦ WHEAT | DAIRY | CEGG | MUSHROOM | SHELLFISH | FISH | SOY | % SESAME





PLATED BRUNCH

2 COURSE MEAL, SERVED INDIVIDUALLY

\$32/PP



Roasted Poblano Soup GF &

Gulf Coast Gumbo & h 🗟 🗸 shrimp, crab meat, chicken & sausage **AWARD WINNING!** Deviled Eggs (2 per person) GF ℃ bacon jam, chives

Seasonal Harvest Salad 🛮 🖋 🏝 🗠 🚜 (add Chicken or Salmon) mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing



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 € hook spinach, mushrooms, tomato, mozzarella cheese, sherry vinaigrette, pickled onions, fried potato hash Crème Brûlée French Toast 🖋 🄄 🗁

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

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 cabagge, ginger sauce, cilantro

ADD ONS

·DESSERT COURSE + \$7/PP

Hearsay's Bread Pudding 🎉 🖮 🗠

Warm Chocolate Brownie 🤌 🖮 🗠

Seasonal Fruit

· ARTISAN BREAD BOARDS + \$3/PP





PLATED LUNCH

2 COURSE MEAL, SERVED INDIVIDUALLY

\$35/PP



Roasted Poblano Soup GF &

Gulf Coast Gumbo № के № Д shrimp, crab meat, chicken & sausage AWARD WINNING! Field of Greens GF @

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

Avo - Cucumber GF ? h

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

Second Course

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

Chicken Sandwich # 60 00 00

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 GFA 🕸

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 V ₹≪%

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

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 V ♥ ♦ ۞ Ø % marinated watermelon, avocado, jalapeño, tofu crumble, red cabagge, ginger sauce, cilantro

ADD ONS

·DESSERT COURSE + \$7/PP

Hearsay's Bread Pudding & 600

Warm Chocolate Brownie 🎉 🏝 🗠

Seasonal Fruit

· ARTISAN BREAD BOARDS + \$3/PP





PLATED DINNER # 1

3 COURSE MEAL, SERVED INDIVIDUALLY

\$48/PP

First Course (Choose 2)

Roasted Poblano Soup GF &

Gulf Coast Gumbo & h 88 @ shrimp, crab meat, chicken & sausage AWARD WINNING!

Seasonal Harvest Salad 🛮 🔊 🦑 🎘 🗠 🗷

(add Chicken or Salmon) 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 = h

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

Second Course (Choose 3)

Beef Short Rib & h shiner bock braised short rib, caramelized onion, cheddar grits, bacon brussels sprouts

Chicken Milanese & h &

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



Hearsay's Bread Pudding & & ~

Warm Chocolate Brownie & A &

Seasonal Fruit

ADD ONS

· ARTISAN BREAD BOARDS + \$3/PP





PLATED DINNER # 2

3 COURSE MEAL, SERVED INDIVIDUALLY

\$65/PP

First Course

Roasted Poblano Soup GF &

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

Seasonal Harvest Salad 🛮 🖋 🇁 🗠 🗷 (add Chicken or Salmon) mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Gem Wedge Salad GF h

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

Field of Greens GF @

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

Avo - Cucumber GF @ h

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

Second Course

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 h

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

Chicken Milanese & h &

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 & 60 🕫 🕾 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

Fettucine & Impossible Meatballs & 🗁 🗁 🗷

Plant Based Burger ♥ ♦ ♠ ♦ ₡ mixed greens, tomato, onion, cheddar cheese, rosemary parmesan fries, Impossible meat

Portobello Sandwich V 🗫 🗠 h 🙉 «

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



Hearsay's Bread Pudding & 600

Warm Chocolate Brownie 🤌 🏝 🗠

Seasonal Fruit

ADD ONS

· ARTISAN BREAD BOARDS + \$3/PP





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 Avo - Cucumber Field of Greens Field of Greens Field Field of Greens Field Fi

ENTREE

(PICK 3)

Chicken Milanese & h to Tuscan Chicken Pasta & h to A Salmon With Lemon Butter GFh Braised Short Rib & h Bolognese Impossible Pasta V P & Pesto Pasta Primavera P & h to A & A

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 Avo - Cucumber Feb Seasonal Control Control Seasonal Control Control Seasonal Control Seasonal Control Control

ENTREE

(PICK 3)

Braised Short Rib & Shrimp & Sausage Fettuccini & Sho & A Blackened Redfish GF & Dasta Pasta & Sho & Bolognese Impossible Pasta V & Sho & Pesto Pasta Primavera & Sho & A

SIDES

(PICK 2)

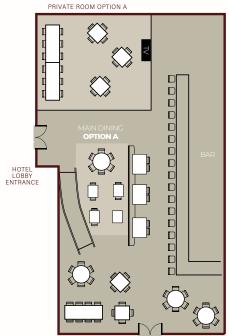
Brussels Sprouts GF Cheddar Grits GF & Sweet Potato Mash GF & Mashed Potatoes GF & Green Beans GF &

DESSERT TRIO

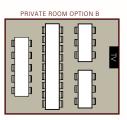
Warm Chocolate Brownie / Bread Pudding Bites / Seasonal Berries

HEARSAY ON THE GREEN

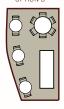
DISCOVERY GREEN

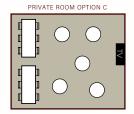














PRIVATE PARLOR

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: 40
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.



KAYLA LLANES SALES & EVENTS DIRECTOR KLLANES@LH2G.COM (959) 243-4365

MERISSA LOPEZ SALES & EVENTS MANAGER M.LOPEZ@LH2G.COM (713) 806-2859

NICOLE ARRIONDO SALES & EVENTS MANAGER NARRIONDO@LH2G.COM (832) 334-6933











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 STREET, HOUSTON, TX 77002



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



Hearsay Beaumont

