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COCKTAIL RECEPTION MENU

PASSED OR STATIONED

10 PIECES/ PER ORDER

Hearsay Wagyu Beef Sliders 🌿🍷🥚🐠 35
chipotle aioli, cheddar cheese

Grilled Chicken Sliders 🌿🍷🥚🐠 25
chipotle aioli, mozzarella cheese

Chicken & Waffle Sliders 🌿🍷🥚🐠 35

Steak & Vegetable Skewers GF 45
chimichurri

Chicken & Vegetable Skewers GF 40
chimichurri

Fried Chicken Tender Bites 25
(20 pieces) 🍷🥚🐠
honey mustard

Wagyu Meatballs 🌿🍷🥚🐠 35
basil, parmesan, marinara

Cheesesteak Egg Rolls 🌿🍷🥚🐠 35
sweet chili sauce

Bacon Wrapped Stuffed Shrimp 🍷🥚🐠 45
stuffed with crab, jalapeño & mozzarella cheese,
creole sauce

Buffalo Shrimp 🌿🍷🥚🐠 40
chive, ranch, blue cheese

Mini Crab Cakes 🍷🥚🐠🐠 45
creole sauce

Seared Ahi Tuna Bites* 🍷🥚🐠🐠 35
crusted sesame, ponzu

Smoked Salmon Crostini 🌿🍷🥚🐠 40

Deviled Eggs GF 🥚🐠 25
bacon jam, chives

VEGETARIAN:

Plant - Based Meat Sliders V 🌿🍷🥚🐠🐠 35

Plant - Based Meatballs V 🌿🍷🥚🐠 35
marinara, basil

Caprese Salad Skewers GF 🌿🍷🥚🐠 25

Seasonal Veggie Cucumber Roll V 🌿🍷🥚🐠 25
ponzu

Kung Pao Cauliflower 🌿🍷🥚🐠 25

Mac & Cheese Balls 🌿🍷🥚🐠 25

STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY
SERVES 10

Gulf Coast Seafood Tower (Minimum order of 2) GF 🍷🥚🐠🐠 125
chilled shrimp cocktail, crab fingers, gulf oysters, tuna tartare

Spinach, Jalapeño & Artichoke Dip with Tortilla Chips AGF 🍷🥚🐠 60
tortilla chips & crostini

Charcuterie Board GF 🍷🥚🐠 60
smoked sausage, prosciutto, genoa salami, assorted cheeses, fruit

Dessert Trio 🍷🥚🐠🐠 40
Warm Chocolate Brownie, Bread Pudding Bites, Seasonal Berries

Assorted Cheeses Platter GF 🌿🍷🥚🐠 45
aged sharp cheddar, smoked gouda, blue cheese, manchego

Buffalo Cauliflower Wings (20) 🌿🍷🥚🐠 40
ranch & blue cheese

Cold Fusilli Pasta 🌿🍷🥚🐠 50
castelvetrano olives, red bell pepper, eggplant, cherry tomato, thyme, parsley, olive oil

Mediterranean Platter V 🌿🍷🥚🐠 60
hummus, crudité, cilantro chutney, garlic aioli

Seasonal Fruit Platter 🌿 40

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | 🌿 VEGETARIAN | **V** 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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PLATED BRUNCH

2 COURSE MEAL, SERVED INDIVIDUALLY

\$ 32 / P P

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

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 | 🌱 VEGETARIAN | 🌿 VEGAN | 🥜 NUT
🍷 WHEAT | 🥛 DAIRY | 🍳 EGG | 🍄 MUSHROOM | 🐠 SHELLFISH | 🐟 FISH | 🌿 SOY | 🌰 SESAME



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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 GF 🍷 🍷

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

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 V 🍷 🍷 🍷 🍷

marinated watermelon, avocado, jalapeño,
tofu crumble, red cabbage, 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 | 🌱 VEGETARIAN | V VEGAN | 🥜 NUT

🍷 WHEAT | 🍲 DAIRY | 🍳 EGG | 🍄 MUSHROOM | 🐠 SHELLFISH | 🐟 FISH | 🌱 SOY | 🌰 SESAME



PLATED DINNER # 1

3 COURSE MEAL, SERVED INDIVIDUALLY

\$ 48 / P P

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo

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

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 cabbage, ginger sauce, cilantro

Dessert Course

(Choose 1)

Hershey'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



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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     

(add Chicken or Salmon)

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 cabbage, 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 |  VEGETARIAN | **V** VEGAN |  NUT

 WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  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)

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 |  VEGETARIAN | **V** VEGAN |  NUT
 WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  SESAME