



HEARSAY ON THE STRAND

ON THE STRAND

HEARSAY ON THE STRAND

# COCKTAIL RECEPTION MENU

## PASSED OR STATIONED

10 PIECES/ PER ORDER

<b>Hearsay Wagyu Beef Sliders</b> 🍷🍷🍷🍷 chipotle aioli, cheddar cheese	<b>35</b>
<b>Grilled Chicken Sliders</b> 🍷🍷🍷 chipotle aioli, mozzarella cheese	<b>25</b>
<b>Chicken &amp; Waffle Sliders</b> 🍷🍷 	<b>35</b>
<b>Steak &amp; Vegetable Skewers GF</b> chimichurri	<b>45</b>
<b>Chicken &amp; Vegetable Skewers GF</b> chimichurri	<b>40</b>
<b>Fried Chicken Tender Bites</b> (20 pieces) 🍷🍷 honey mustard	<b>25</b>
<b>Wagyu Meatballs</b> 🍷🍷 basil, parmesan, marinara	<b>35</b>
<b>Cheesesteak Egg Rolls</b> 🍷🍷 sweet chili sauce	<b>35</b>
<b>Bacon Wrapped Stuffed Shrimp</b> 🍷🍷🍷 stuffed with crab, jalapeño & mozzarella cheese, creole sauce	<b>45</b>
<b>Buffalo Shrimp</b> 🍷🍷🍷 chive, ranch, blue cheese	<b>40</b>

<b>Mini Crab Cakes</b> 🍷🍷🍷 creole sauce	<b>45</b>
<b>Seared Ahi Tuna Bites*</b> 🍷🍷🍷 crusted sesame, ponzu	<b>35</b>
<b>Smoked Salmon Crostini</b> 🍷🍷 	<b>40</b>
<b>Deviled Eggs GF</b> 🍷 bacon jam, chives	<b>25</b>

### VEGETARIAN:

<b>Plant - Based Meat Sliders V</b> 🍷🍷🍷 	<b>35</b>
<b>Plant - Based Meatballs V</b> 🍷 marinara, basil	<b>35</b>
<b>Caprese Salad Skewers GF</b> 🍷 	<b>25</b>
<b>Seasonal Veggie Cucumber Roll V</b> 🍷 ponzu	<b>25</b>
<b>Kung Pao Cauliflower</b> 🍷🍷🍷 	<b>25</b>
<b>Mac &amp; Cheese Balls</b> 🍷🍷 	<b>25</b>

## STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY  
SERVES 10

<b>Gulf Coast Seafood Tower (Minimum order of 2) GF</b> 🍷🍷 chilled shrimp cocktail, crab fingers, gulf oysters, tuna tartare	<b>125</b>
<b>Spinach, Jalapeño &amp; Artichoke Dip</b> <b>with Tortilla Chips AGF</b> 🍷🍷	<b>60</b>
<b>Charcuterie Board GF</b> 🍷 smoked sausage, genoa salami, peppered salami, assorted cheeses	<b>60</b>
<b>Dessert Trio</b> 🍷🍷🍷 Warm Chocolate Brownie, Bread Pudding Bites, Seasonal Berries	<b>40</b>
<b>Assorted Cheeses Platter GF</b> 🍷 aged sharp cheddar, smoked gouda, blue cheese, manchego	<b>45</b>
<b>Buffalo Cauliflower Wings (20)</b> 🍷🍷 ranch & blue cheese	<b>40</b>
<b>Mediterranean Platter V</b> hummus, crudité, cilantro chutney, garlic aioli	<b>60</b>
<b>Cold Fusilli Pasta</b> 🍷🍷 castelvetrano olives, red bell pepper, eggplant, cherry tomato, thyme, parsley, olive oil	<b>50</b>
<b>Seasonal Fruit Platter</b> 🍷	<b>40</b>

## PIZZAS

16 SMALL SQUARE SLICES

<b>BBQ Chicken Pizza</b> 🍷🍷 chicken breast, mozzarella, caramelized onions, BBQ sauce, parmesan	<b>17</b>
<b>Pepperoni</b> 🍷 tomato sauce, pepperoni, fresh mozzarella	<b>16</b>
<b>Fig &amp; Arugula</b> 🍷 prosciutto, fig jam, balsamic & fresh mozzarella	<b>15</b>
<b>Chicken Pesto Pizza</b> 🍷🍷 basil pesto sauce, chicken, cherry tomatoes, fresh mozzarella	<b>17</b>
<b>Steak &amp; Blue Cheese</b> 🍷 chimichurri sauce, fresh mozzarella, caramelized onions, blue cheese crumbles	<b>18</b>
<b>Garden Delight</b> 🍷🍷 sundried tomato pesto sauce, zucchini, squash, red onions, broccolini marinated in chimichurri	<b>17</b>
<b>4 Cheese Pizza</b> 🍷 tomato sauce, smoked gouda, aged cheddar, parmesan, mozzarella	<b>17</b>
<b>Margherita</b> 🍷 tomato sauce, tomatoes, basil, fresh mozzarella	<b>16</b>

**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

HEARSAY ON THE STRAND

HEARSAY ON THE STRAND



# PLATED BRUNCH

2 COURSE MEAL, SERVED INDIVIDUALLY

\$32/PP

## 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 | V VEGAN | 🍷 NUT  
🌿 WHEAT | 🍷 DAIRY | 🍷 EGG | 🍷 MUSHROOM | 🍷 SHELLFISH | 🍷 FISH | 🌿 SOY | 🍷 SESAME

HEARSAY ON THE STRAND



# 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

**Margherita** 🍷 🍷

tomato sauce, tomatoes, basil, fresh mozzarella

**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

HEARSAY ON THE STRAND

HEARSAY ON THE STRAND



# PLATED DINNER # 1

3 COURSE MEAL, SERVED INDIVIDUALLY

\$48/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

### 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



HEARSAY ON THE STRAND

HEARSAY ON THE STRAND

# 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 | 🌿 VEGAN | 🥜 NUT

🍷 WHEAT | 🥛 DAIRY | 🥚 EGG | 🍄 MUSHROOM | 🐚 SHELLFISH | 🐟 FISH | 🥬 SOY | 🌰 SESAME

HEARSAY ON THE STRAND

HEARSAY ON THE STRAND



# 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 | **ACF** AVAILABLE GLUTEN FREE |  VEGETARIAN | **V** VEGAN |  NUT  
 WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  SESAME