

ENTRÉES

ADD-ONS
per person

Make it a combo by adding a side!

Pick 1: \$3, Pick 2: \$5

Greek Side Salad, Southwestern Caesar Side Salad, Cookies, Mini Carrot Cake & Brownies

KABOB PLATE ^{GF}

Skewers of beef tenderloin, grilled chicken or a combination. Served with herb basmati rice, roasted vegetables and pita

SUN-DRIED TOMATO LEMON PASTA ^V

Angel hair pasta tossed in lemon zest and olive oil with capers, sun-dried tomatoes, Parmesan and basil. Served with garlic toast
Add-ons: grilled chicken +4, grilled shrimp +5

POBLANO GRILLED CHICKEN ^{GF}

Grilled chicken in a poblano mushroom cream sauce. Served with French green beans, whipped potatoes and pita

MEDITERRANEAN SALMON ^{GF}

Grilled salmon topped with feta, guacamole and chopped tomato. Served with French green beans, butternut squash and pita

ITALIAN MEATLOAF

Homemade meatloaf served with French green beans, whipped potatoes with poblano mushroom cream sauce and garlic toast

RUSTIC PORTABELLA PASTA ^V

Penne pasta tossed in a roasted-tomato cream sauce with spinach and portobello mushrooms. Served with garlic toast
Add-ons: grilled chicken +4, sliced Italian sausage +4

THE CHICKEN '401 ^{GF N}

Grilled chicken in a sun-dried tomato cream sauce with a hint of curry. Served with herb basmati rice, roasted vegetables and pita

BEEF POT ROAST ^{GF}

Roasted beef braised in red wine with carrots and tomato puree over whipped mashed potatoes. Served with French green beans and garlic toast

SEAFOOD ÉTOUFFÉE

Shrimp, crawfish tails, onion and celery simmered in a roux. Served over white rice with garlic bread

DRINKS

INDIVIDUAL

	PER PERSON
Assorted soft drinks	3
Bottled water	2.5
Sparkling water	3.5

SWEETS

Mini Carrot Cake & Brownies 5
Cookies 3

BULK *One gallon serves 10-12 people*

	PER GALLON
Classic iced tea	20
Peach iced tea	20
Airpot of coffee	23
Freshly squeezed orange juice	26
Freshly squeezed lemonade	26

your choice of classic or strawberry

BREAKFAST BUFFETS *requires 24-hour advance notice* ²⁴

ADD-ONS

Airpot of coffee with any order 23
Freshly squeezed orange juice 26
Individual fruit cups 3.5 per person

BREAKFAST TACOS *Vegetarian options available upon request*

A variety of breakfast tacos with scrambled eggs, fingerling potatoes, cheddar, sliced Italian sausage, applewood-smoked bacon wrapped in flour tortillas.

HOT BREAKFAST SANDWICHES

Croissants and wheat wraps filled with scrambled eggs, fingerling potatoes, cheddar, salsa and choice of applewood-smoked bacon, sliced Italian sausage.

DELUXE BREAKFAST BUFFET

Create your own breakfast from scrambled eggs served with sliced Italian sausage, applewood-smoked bacon, salsa, cheddar, tortillas and fingerling potatoes.

MIGAS

A Southwestern favorite with scrambled eggs, sliced Italian sausage, cheddar, black beans, roasted corn, tomatoes, scallions, tortilla strips and avocado. Served with black beans.

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GROUP CATERING

**\$100 MINIMUM FOR DELIVERY
8 PERSON PER ITEM MINIMUM REQUIRED**



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FINGER FOODS

	PER PERSON
FRESH FRUIT & CHEESE SKEWERS V GF Market fresh fruit and assorted cheeses 2 skewers per person	4.5
TOMATO CAPRESE SKEWERS V GF Mozzarella balls, cherry tomatoes and basil 2 skewers per person	4.5
MINI KABOB SKEWERS GF Grilled chicken, beef tenderloin, or a combination of both 2 skewers per person	6.5
HICKORY BACON-WRAPPED SHRIMP GF Smoky barbeque-glazed shrimp wrapped in bacon 2 pieces per person	6
MINI QUESADILLAS Beef, Chicken or Veggie with chipotle chili sauce and guacamole 2 per order	6
COCKTAIL MEATBALLS Mini cocktail meatballs with marinara, mozzarella and basil 3 per person	5
CRAB CAKE BALLS Mini crab cake balls with chipotle chili sauce 3 per person	5
PETITE BEEF WELLINGTON 48 <i>48-hours notice</i> Delicate puff pastry stuffed with seasoned beef and served with a poblano mushroom cream sauce 2 per person	6

APPETIZER TRAYS & BOWLS

	PER PERSON
HOMEMADE HUMMUS V Choice of Tuscan, jalapeño or green goddess hummus with pita triangles Add carrots and Persian cucumbers +1.5	6
BLACK BEAN ORZO PASTA SALAD V Black beans, orzo pasta, red onion, red and green bell pepper tossed in a jalapeño lime dressing	5
FRESH VEGETABLE TRAY V GF Assorted market fresh vegetables served with a duo of jalapeño feta and jalapeño hummus dipping sauces	5
FRUIT, CHEESE AND CRACKER TRAY V GF Assortment of cheeses, crackers, and market fresh fruit	6
SPINACH ARTICHOKE DIP V GF Served with homemade tortilla chips, pico de gallo and tzatziki	6
SONOMA CHICKEN SALAD TRAY N Scoops of chicken salad with pita triangles	6
FIRE-ROASTED BRUSSELS SPROUTS V Glazed with sweet chili and served in a bowl	5
EGGPLANT CAPONATA WITH CROSTINI V Served with garlic crostini, mozzarella, and basil	6

SALADS

ENTRÉE SALAD BOXES Entrée-sized portions packaged individually <i>11.5 per person</i>
APPETIZER SALAD BOWLS Side salad portions packaged for buffet service <i>9 per person</i> <i>Make it a combo by adding a side!</i>
Proteins: Grilled chicken breast 4 Pick 1: \$2.5, Pick 2: \$4, Pick 3: \$5 Beef tenderloin 6 Chips, Fruit, Pasta Salad, Cookies Grilled shrimp 5 Grilled salmon 6
Salad options
GREEK V GF Persian cucumbers, cherry tomatoes, radishes, Kalamata olives, banana peppers, red onions and feta on a bed of mixed greens with herb-roasted garlic vinaigrette
SOUTHWESTERN CAESAR V GF A spicy twist on the traditional Caesar with roasted corn, tomato and chipotle chili dressing
FAJITA SALAD V Avocado, tomato and mixed greens with feta jalapeño dressing and homemade tortilla strips
ORCHARD SPINACH APPLE V N Baby spinach, feta cheese, crumbled bacon, dried sweet cranberries, caramelized walnuts, and apple slices with maple Dijon vinaigrette
COBB GF Egg, bacon, red onion, tomato, avocado and mixed greens drizzled with feta jalapeño ranch dressing
ASIAN CHOPPED SALAD V N Red bell peppers, cucumbers, tomatoes, and cilantro served over a bed of microgreens and tossed with a peanut sesame ginger vinaigrette

VEGAN BOWLS *Individual serving size*

	PER PERSON
SEASONAL BOWL V Visit our website to view our current seasonal vegan bowl	16
POWER BOWL V Two organic quinoa and kale patties over herb basmati rice, topped with honey habanero aioli, black beans, pico de gallo, guacamole and sautéed vegetables	17
VEGAN MEDITERRANEAN FUSION BOWL V Herb basmati rice with Brussels sprouts, butternut squash, black beans, pico de gallo, avocado relish and cumin cilantro vegan aioli	16

For any bowl, substitute cauliflower rice +3 V GF N

SANDWICH TRAYS & BOXES

	PER PERSON
SANDWICH OR WRAP TRAYS A variety of signature sandwiches or wraps on wheat bread, baguette and whole wheat tortilla served as a party tray	10
SANDWICH OR WRAP BOXES A variety of signature sandwiches or wraps on wheat bread, baguette and whole wheat tortilla served as individually boxed meals	11

Make it a combo by adding a side!

Pick 1: \$2.5, Pick 2: \$4, Pick 3: \$5
Chips, Fruit, Pasta Salad, Cookies

Sandwich and wrap options

GRILLED CHICKEN BAGUETTE N Grilled chicken, provolone, roasted red bell pepper, pesto spread, mayo and mixed greens
SMOKED TURKEY ON BAGUETTE OR WHEAT Smoked turkey, provolone, lettuce, tomato and mayo
SONOMA CHICKEN SALAD ON WHEAT N White meat chicken with apples, walnuts, arugula, celery and mayo
BAJA CHICKEN WRAP Grilled chicken, avocado, black beans, feta, lettuce, tomato and chipotle chili sauce in a wheat tortilla
CHIPOTLE CLUB WRAP Ham, smoked turkey, applewood-smoked bacon, cheddar, lettuce, tomato and chipotle chili sauce in a wheat tortilla
MEDITERRANEAN WRAP Seasoned lamb and beef, tomato, onion, lettuce and tzatziki in a wheat tortilla
VEGGIE ON WHEAT V Provolone, avocado, jalapeño hummus, mushrooms, arugula and tomato

FEES

Minimum Order for Delivery: \$100
Delivery Fee: 7% (Extra fees may apply to long distance deliveries)
TABC Servers and Bartenders **35 per hour**
For questions about catering serve ware, ask your catering sales representative.