

ENTRÉES

All entree packages come with pita bread
(please note our breads are not gluten-friendly)

ADD-ONS
per person

Make it a combo by adding a side!

Add mini cakes and mini brownies **4**

Add side salad **4**

Add side salad and mini cakes and mini brownies **7**

KABOB PLATE **GF**

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

FAJITAS **24** 24-hours notice

Seasoned beef tenderloin, grilled chicken or a combination of both.
Served with roasted onions, red and green bell peppers, and side of Spanish rice, pico de gallo, shredded cheese, flour tortillas and homemade salsa

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** **24** 24-hours notice

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

DRINKS

INDIVIDUAL PER PERSON

Assorted soft drinks	3
Bottled water	3
Sparkling water	3.5

SWEETS

Mini Cakes **5** Cookies **2**

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	27
Freshly squeezed lemonade	27
your choice of classic or strawberry	

BREAKFAST BUFFETS

Minimum of 20 orders per menu item is required. Delivery available from 7 A.M.
We kindly request that all breakfast orders be placed with a 24-hour notice.

Airpot of coffee with any order **24**
Freshly squeezed orange juice **27**
Individual fruit cups **4.5 per person**

ADD-ONS

BREAKFAST TACOS *Vegetarian options available upon request*

A variety of breakfast tacos with scrambled eggs, cheddar,
sliced sausage, applewood-smoked bacon wrapped in
flour tortillas. **2 per person**

HOT BREAKFAST SANDWICHES

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

DELUXE BREAKFAST BUFFET

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

MIGAS

A Southwestern favorite with scrambled eggs, sliced sausage,
cheddar, Tejas corn & black bean salad, tortilla strips and avocado.

**BOOK YOUR NEXT GATHERING
AT OUR PRIVATE EVENT SPACE, THE 77**



Visit The77Bellaire.com for more info!

EAT, EARN AND REPEAT WITH OUR LOYALTY REWARDS PROGRAM

As a member of The '401 Table and Tap Rewards,
you will earn 1 point for every \$1.50 you spend
and \$6 off every 100 points.

Sign up or check your rewards balance at
the401bellaire.com/rewardsandgiftcards

Scan to
sign up!



GROUP CATERING

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



**ORDER DIRECTLY THROUGH THE '401
TO SAVE UP TO 25% OVER DELIVERY APPS!**

6700 Ferris Street #150
Bellaire, Texas 77401
832.962.7649

Scan to
order!



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FINGER FOODS

TOMATO CAPRESE SKEWERS V GF

Mozzarella balls, cherry tomatoes and basil
2 skewers per person

FRUIT AND CHEESE SKEWERS

Market fresh fruit and assorted cheeses
2 skewers per person

MINI KABOB SKEWERS GF

Grilled chicken, beef tenderloin, or a combination of both
2 skewers per person

HICKORY BACON-WRAPPED SHRIMP GF

Smoky barbeque-glazed shrimp wrapped in bacon
2 per person

COCKTAIL MEATBALLS

Mini cocktail meatballs with marinara, mozzarella and basil
2 per person

MINI QUESADILLAS

Grilled chicken, beef tenderloin or veggie
2 per person

CRAB CAKE BALLS

Mini crab cake balls with chipotle chili sauce
3 per person

PETITE BEEF WELLINGTON 48 48-hours notice

Delicate puff pastry stuffed with seasoned beef and served with a poblano mushroom cream sauce 2 per person

HOT HONEY POPCORN CHICKEN

Popcorn chicken with a sweet and spicy glaze
3 per person

FALAFEL BALLS V

Vegetarian balls served with vegan aioli sauce
2 per person

APPETIZER TRAYS & BOWLS

HOMEMADE HUMMUS V

Choice of Tuscan, jalapeño or green goddess hummus with pita triangles
Add carrots and Persian cucumbers +1.5

FRESH VEGETABLE TRAY V GF

Assorted market fresh vegetables served with a duo of jalapeño feta and jalapeño hummus dipping sauces

FRUIT, CHEESE AND CRACKER TRAY V GF

Assortment of cheeses, crackers, and market fresh fruit

SPINACH ARTICHOKE DIP V GF

Served with homemade tortilla chips, pico de gallo and tzatziki

SONOMA CHICKEN SALAD TRAY N

Scoops of chicken salad with pita triangles

SHRIMP CEVICHE

Shrimp, diced cucumbers, red onions, and cilantro served over guacamole and homemade tortilla chips

FIRE-ROASTED BRUSSELS SPROUTS V

Glazed with sweet chili and served in a bowl

PER
PERSON

5

6

8

8

6

7

8

8

7

7

PER
PERSON

6

5

6

7

6

8

5

BISTRO SALADS

ENTRÉE SALAD BOXES

Entrée-sized portions packaged individually 14 per person

Proteins:

Grilled chicken breast 5 Beef Tenderloin 7
Grilled shrimp 6 Kale & Quinoa Patties 6
Grilled salmon 7 Gyro Meat 5

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

GREEN 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 mixed greens and tossed with a peanut sesame ginger vinaigrette

MANGO AVOCADO CHOPPED SALAD V

Chopped avocado, mango, tomato, jalapeño, green onion, chopped herbs and pepitas in a citrus honey dressing on a bed of arugula

SIDE SALADS

BLACK BEAN ORZO PASTA SALAD V GF

A refreshing blend of orzo pasta, red onion, Cuban black beans, and red and green bell pepper tossed in cilantro-lime-jalapeno dressing on a bed of mixed greens

TOSTADA SALAD V GF

A blend of Cuban black beans, roasted corn, cherry tomato, scallion, red onion, cilantro-lime dressing on a bed of mixed greens, tortilla strips

GREEK SALAD V

A blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion tossed in herb-roasted garlic vinaigrette on mixed greens

HOUSE SALAD V N

Mixed greens, feta, chopped tomato, cucumber, red onion and walnuts with balsamic dressing

SOUTHWESTERN SALAD V

Romaine lettuce, parmesan cheese, corn, tomatoes and creamy chipotle dressing

SANDWICH TRAYS, BOXES & COMBOS

SANDWICH OR WRAP TRAYS

A variety of signature sandwiches or wraps on wheat bread, baguette and whole wheat tortilla served as a party tray

SANDWICH OR WRAP BOXES

A variety of signature sandwiches or wraps on wheat bread, baguette and whole wheat tortilla served as individually boxed meals.

Make it a combo by adding a side!

with chips and a cookie 14 with seasonal fruit and a cookie 15

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

CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, chopped tomatoes and Caesar dressing 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

VEGETARIAN BOWLS Individual serving size

FALAFEL BOWL V

Falafel balls, green goddess hummus, roasted quinoa, cucumbers, cherry tomatoes, Kalamata olives, and red onion with cumin cilantro vegan aioli

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

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

PER
PERSON

12

13

PER
PERSON

17

17

16