

# THE ARK

## *Menu Selections & Bar Packages*



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## Entrée Selections

*Beverage service includes iced tea and chilled water. Selections include choice of salad, starch, vegetable and garlic knots. Meals can be served as lunch or dinner and plated or buffet style. Requires a minimum of 25 attendees.*

### Poultry

#### Herb Crusted Parmesan Chicken

Oven roasted chicken breast dredged in province herbs and shredded parmesan cheese finished with goat cheese, sundried tomato and a creamy basil cream sauce

#### French Hunter's Chicken

Slow-cooked bone-in chicken breasts with mushrooms, tomatoes with cognac, white wine and fresh herbs



#### Mediterranean Chicken

Sautéed herbed chicken breast topped with baby spinach, sundried tomatoes, kalamata olives, artichoke hearts, and feta cheese

#### Chicken Piccata

Pan seared lightly breaded chicken breast, white wine lemon sauce, sundried tomatoes, capers and herbed fettuccini

#### Santa Fe Chicken

Chicken breast stuffed with monterrey jack cheese and Hatch chiles, enhanced white wine cream sauce

#### Chicken Avion Breast with Lemon and Herbs

Roasted bone-in chicken breasts with fresh thyme and peppercorns served in a lemon au jus

### Beef, Pork & More

#### Grilled Fajitas

Green chili and lime cilantro marinated strips of skirt steak and chicken breast, flour tortillas, grilled onions Pico de Gallo, shredded cheddar cheese, sour cream and sliced jalapeños

#### Texas BBQ

Select (2)- BBQ chicken, turkey, slow smoked brisket, spicy beef sausage or baby back ribs (off the bone), select three sides: potato salad, coleslaw, ranch style beans, jalapeno cornbread casserole or macaroni & cheese, served with sliced white and wheat bread, pickles, sliced onions and BBQ sauce.

#### Sirloin Meatloaf

Oven-roasted sirloin meatloaf basted with a sweet and tangy chipotle glaze

#### Flat Iron Steak

6 oz strip steak served with a wild mushroom demi glaze



#### Petite Filet

Beef tenderloin medallion wrapped in applewood smoked bacon, wild mushroom demi glaze

#### Classic Prime Rib with Au Jus and Horseradish Crème

Classic whole boneless prime rib is slow-roasted to perfection served with a horseradish crème.



## *Entrée Selections – continued*

### **Brown Sugar Glazed Pork Chops**

Pan-seared pork chops coated with brown sugar and spices for a savory and sweet glaze

### **Bacon Wrapped Pork Tenderloin Medallions**

Seasoned pork tenderloin wrapped with applewood smoked bacon slices and baked to tender perfection

### **Braised Lamb Chops**

Garlic-rubbed lamb chops braised with rosemary, oregano and parsley served with garlic mashed potatoes

### **Garlic Braised Short Ribs with Rosemary**

Bone in beef short ribs slowly cooked in a red wine reduction with carrots, pancetta and rosemary served with garlic mashed potatoes

## *Fish & Seafood*

### **Honey Garlic Glazed Salmon**

Seared salmon fillets coated with a sweet and savory mix of honey, garlic, lemon and soy

### **Baked Mediterranean Snapper or Red Fish**

Seared and baked red snapper fillets prepared with tomatoes, onion and black olives topped with feta cheese and minced parsley

### **Lemon Garlic Tilapia (gluten free)**

Pan roasted tilapia filet, white wine and tomato lemon garlic butter sauce



## *Vegetarian Selections*

*Selections can be prepared vegan, vegetarian, nut free and gluten free for special dietary needs*

### **Stuffed Portabella Cap**

Grilled portabella mushrooms stuffed with feta cheese, slow roasted red peppers and grilled purple onions

### **Crispy Stuffed Eggplant**

Thinly sliced eggplant served with spinach, artichokes, sundried tomatoes and feta cheese

### **Spinach and Gorgonzola Ravioli (Vegan & Vegetarian)**

Served with tomato and pesto sauce

### **Vegetable Haystack (Vegan & Vegetarian)**

Mix of fresh seasonal vegetables layered with fresh herbs and pesto

### **Grilled Cauliflower Steak (Vegan and Gluten Free)**

Thick slice of cauliflower, served with chimichurri and garlic mushrooms

### **Meyer Lemon and Three Cheese Ravioli (Vegan & Vegetarian)**

With tomato crème and pesto







## *Entrée Starch and Vegetable Selections & Desserts*

### *Entrée Side Dishes*

#### *Starch Selection (Choose (1) One)*

- Smashed yukon gold potatoes with garlic and parmesan
- Texican street corn
- Twice baked stuffed red potatoes
- Artisanal cheese blend mac n' cheese
- Cajun dirty rice
- Jalapeno cornbread casserole
- Lemon ricotta and spinach linguini
- Mediterranean orzo salad
- Mexican rice
- Oven roasted fingerling potatoes
- Gruyere potato gratin
- Seasonal risotto
- Simply rice
- Wild rice pilaf

#### *Vegetable Selection (Choose (1) one)*

- Brown sugar balsamic sweet potatoes
- Creamed spinach gratin
- Grilled summer squash with feta and mint
- Harvest julienne vegetables
- Lemon parmesan grilled asparagus
- Mashed cauliflower with roasted garlic
- Oven roasted root vegetables
- Roasted brussel sprouts with bacon and onion
- Sautéed green beans with lemon and garlic
- Seasonal roasted vegetables

### *Dessert Selections*

#### *Sweet Treats (Per Person Pricing)*

- Triple chocolate layer mousse cake
- Carrot cake with a smooth cream cheese icing
- Italian cream cake with toasted coconut, pecans and cream cheese icing
- Assorted petit desserts: (3 pieces per person) miniature cream puffs, strawberry cream napoleons, chocolate petit fours, vanilla mouse tarts topped with fresh berries
- New York style cheesecake drizzled in a decadent chocolate sauce
- Mocha mint cheesecake
- Salted caramel cheesecake
- Tiramisu and fresh raspberries
- Assortment of freshly baked cookies and delicious chocolate brownies

*Requires a minimum of 25 attendees. Choose (1) one per 25.*





## *Build Your Own – Self-Serve Bars*

### *Mashed Potato Martini Bar*

Served with various toppings: butter, sour cream, shredded cheddar cheese, green onions, bacon bits, sautéed mushrooms and onions choice of cream peppered gravy, traditional brown gravy or creole tomato gravy

### *Italian Feast Pasta Bar*

Served with marinara, alfredo, pesto garlic sauces. Complimented with garlic bread sticks and grated parmesan cheese. Choice of two pastas: penne, macaroni, fettucine, angel hair, cheese tortellini or spinach and cheese ravioli. Selection of two of the following: meatballs, italian sausage, chicken parmesan, chicken piccada, chicken marsala, garlic grilled chicken breast, grilled pork marsala or roasted garlic portabellas

### *Street Tacos Bar*

Chili lime chicken, pork carnitas, and piccadilly beef, cheddar and monterey jack cheese, cilantro, chopped onions, avocado, lime and various salsas

### *Mac n' Cheese Bar*

Artisan cheese blend mac n' cheese served with various toppings: spicy smoked sausage, applewood smoked bacon bits, crumbled bleu cheese, fried onions, green onion, sautéed wild mushrooms, green peas and pickled jalapenos.

### *Crostini Bar*

Garlic and herbed ciabatta, spinach dip, herb ricotta, olive tapenade, pesto, caramelized onion, arugula, prosciutto, and salami

### *Charcuterie Station*

Choose (3)  
Wild honey drizzled brie, smoked gouda, blue cheese, aged cheddar, provolone

Choose (3)  
Prosciutto wrapped cantaloupe, cured salami, air-dried pork sausage, sliced french-style dry cured ham, chorizo, salami

All charcuterie boards served with mixed nuts, candied pecan, dried apricots, and a variety of gourmet crackers

*25 person minimum for Bars and Stations*





## Action & Carving Stations

### Carving Stations

*(Priced per Person)*

Each station is served with variety of petite rolls and Dijon Mustard

#### Tier 1:

- Braised Short Ribs with BBQ sauce
- Prime Rib with horseradish crème and au jus
- Beef Tenderloin with horseradish crème
- Turkey Breast with brown gravy and garlic aioli

#### Tier 2:

- Pork Loin with green peppercorn brandy crème sauce
- Rack of Lamb with mint jelly
- Bourbon Glazed Ham with pineapple chutney



### Action Stations

*(Priced per Person)*

#### Grilled Cheese Station

Mini Grilled Cheese Sandwiches on rye, white or wheat

- Choose From: Cheddar, Swiss, Muenster or Provolone
- Choose From: Mango Chutney, Sliced Apples, Ranch Sauce or Sliced Tomatoes
- Choose From: Bacon, Turkey or Ham

#### Tater Tot Station

Delicious warm tater tots served with choice of:

- Cheese Sauce
- Chopped Bacon
- Sour Cream
- Shredded Chicken
- Pico De Gallo
- Green Onions

#### Sweet Dipping Station

Mini Donuts, Churro Bites and Pretzel Sticks – service with choice of:

- Carmel Sauce
- Chocolate Sauce
- Powdered Sugar
- Candy Sprinkles
- Crushed Mixed Nuts
- Whipped Cream



## *Hors d'Oeuvres*

### *Tier One - Hors d'Oeuvres*

*(Priced per Dozen)*

- Sesame chicken, beef or shrimp satays with spicy hoisin dipping sauce
- Crispy stuffed asparagus wrapped in phyllo
- Ham and gruyere pinwheels with poppy seed glaze
- Meatballs with spicy tomato sauce or sweet asian sauce
- Oven roasted turkey bites with thinly sliced turkey breast with melted cheddar and topped with a banana pepper
- Mini BLT bites with house made aioli, crumbled bacon, cherry tomatoes and tender lettuce
- Creamy spinach and bacon pinwheels with mozzarella and parmesan cheeses
- Mini chicken parma bites with mozzarella cheese and house made marinara
- Spring rolls with sweet and spicy dipping sauce
- Gulf shrimp served over cheesy grits
- Spicy piccadilly beef, vegetarian or shrimp empanadas served with spicy chipotle dipping sauce
- Phyllo wrapped cheese and spinach spanakopita
- Bacon wrapped, bleu cheese stuffed dates
- Toasted pine nut hummus with olive oil, spices and fresh black pepper



### *Tier Two - Hors d'Oeuvres*

*(Priced per Dozen)*

- Smoked salmon with citrus-caper cream cheese in puff pastry
- Lollipop lamb chops with herbs and capers and tomato jam
- Mini beef wellingtons en crouete
- Coconut crusted shrimp with spicy pineapple sauce
- Roasted shrimp and brie in phyllo cups
- Sweet and tangy pulled pork with caramelized onions and mozzarella
- Lollipop chicken drumsticks with siracha honey sauce
- Mini crab cakes with spicy remoulade
- Jumbo gulf shrimp wrapped in prosciutto
- Quail bites wrapped in bacon with sweet glaze







## Trays, Platters & Dips

### Trays and Platters

(Priced per person)

- Assorted fresh seasonal vegetables with creamy house made dipping sauce
- Assorted fresh seasonal fruits and berries
- Italian antipastos with assorted meats and cheeses, olives, peppers and vegetables
- Norwegian smoked salmon with chopped egg, lemon, capers, red onion and cream cheese
- Chilled shrimp platter with spicy cocktail sauce and lemon
- Assorted imported cheeses with fresh fruit
- Assorted domestic cheeses with fresh fruit
- Warm assorted sausages with caramelized onion bacon jam and spicy roasted red pepper sauce
- Caprese fresh tomato and mozzarella with fresh basil, sea salt and balsamic glaze
- Assorted fresh deli meats and cheeses with olives, mini pickles, spicy mustard and garlic aioli
- Crispy chicken tenders with honey mustard and barbeque sauce



### Cheese Tortes

Served with Assorted Crackers and Sliced Baguettes

- Bacon bleu cheese and parmesan
- Cheddar jalapeno and bacon
- Pimento chipotle and garlic
- Goat cheese sundried tomato and pistachio
- Prosciutto spinach parmesan and pine nut
- Baked brie en crouete wrapped in puff pastry with roasted fruit

### Party Dips

Served with Assorted Crackers and Sliced Baguette

- Hot spinach, crab and artichoke heart dip
- Artichoke parmesan dip
- Garlic, roasted red pepper or traditional hummus
- Warm creamy crab dip
- Warm buffalo chicken dip







## Bar Packages

*Hosted and Cash Bar Packages are available. Or as an option, a combination of the two can be customized to fit your budgetary or personal considerations. Service standards and additional staffing fees are listed below.*

### Hosted Bar Packages

#### House Wine & Domestic Beer Service

1 hour service - priced per guest

4 hour service - priced per guest

*\* Each additional service hour - priced per guest*

#### House Wine, Domestic Beer & Well Service

1 hour service - priced per guest

4 hour service - priced per guest

*\* Each additional service hour - priced per guest*

#### Premium Wine, Domestic Beer & Call Service

1 hour service - priced per guest

4 hour service - priced per guest

*\* Each additional service hour - priced per guest*

#### Premium Wine, Beer & Premium Service

1 hour service - priced per guest

4 hour service - priced per guest

*\* Each additional service hour - priced per guest*



### A La Carte Bar Pricing

#### Beer

Domestic Beers - priced each

Imported Beers - priced each

#### Wine

House Wine by the Glass - priced each

House Wine by the Bottle - priced each

Premium Wines - priced to selection

House Champagne (750 ML) - priced each

Premium Champagne - priced to selection

#### Liquor

Well Cocktails - priced each

Call Brands - priced each

Premium Brands - priced each

Imported Cordials & Cognacs - priced each

Frozen Margarita Machine - call for pricing

**NO OUTSIDE LIQUOR IS ALLOWED:**  
*All alcohol is to be provided and poured by The ARK and its employees. During bar service outside beverages are prohibited.*

**SERVICE CHARGE AND SALES TAX:**  
*25% service charge and 8.25% sales tax will be added to all Host Bar Services.*

**SERVICE MINIMUMS/STANDARDS:**  
*There is a minimum fee on all bars, which will include 1 bartender and 1 security guard for 4 hours. Staffing standard for bar service - 1 bartender per 100 attendees. Additional bartenders and security are priced each for 4 hours. Additional hours, for either security or bartenders, are billed per staff person.*