



Grand Finale Catering

Post Office Box 590402

Houston, Texas 77062

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grandfinalecatering@comcast.net

www.grandfinalecatering.net

Thank you for your interest in Grand Finale Catering. Our mission is to provide personal, professional and friendly service to you in making your event successful. We pride ourselves on catering to each event's individual needs and work to make each party unique and memorable. All of our menus are individually planned and prepared using the freshest ingredients available. We wish to accommodate you and your guests to allow your gathering to be a unique dining experience everyone will remember.

Our fully trained staff will be properly attired and attentive to the needs of your guests. Grand Finale Catering will assist you from the beginning of the planning to the completion of the event.

We also offer full event planning with many references available. We would be pleased to discuss your event, offering ideas and suggestions on any level.

We look forward to working with you.

Sincerely,

*Tamara Vogt
Owner, Mario's Seabrook and Grand Finale Catering*

And The Grand Finale Catering Staff

Grand Finale Catering Services, Information and Policies

Food and Beverage

Due to health regulations, liquor ordinances and liability insurance, it is required that all food and beverage be purchased through Grand Finale Catering. As a licensee, Grand Finale Catering is responsible to abide by regulations enforced by the Texas Alcohol Board Commission, including not serving alcohol to anyone under the age of 21, or to any obviously intoxicated person.

Menu Selections

Menu selections should be submitted to the Catering Manager four (4) weeks prior to the event date to ensure selection availability.

All printed catering menu items and prices are subject to change without notice. Wherever possible we have attempted to account for seasonality of produce, fish and meats. Menu items will be guaranteed thirty days in advance.

Specialty and theme menus may be designed to meet your particular needs.

Event Guarantees

The guaranteed number of guests is due by 12:00 noon at least (3) business days in advance of the event; based on a Monday-Friday workweek calendar. Legal holidays during the workweek are not considered a business day. The guarantee may not be reduced. Grand Finale Catering cannot guarantee the same menu for increases to the guarantee once given.

In the absence of the guarantee we will use the client's expected number of guests to be the guarantee. Charges will be based on the guaranteed number of guests, or actual attendance / consumption, whichever is greater.

Service Charge and Seabrook, Texas Sales Tax

An eighteen percent (18%) service charge will be added to all food and beverage charges.

By law, the applicable local sales tax will be added to food, beverage, service charge, labor fees and any other applicable fees.

Booking Procedures

The client agrees that cancellations prior to 7 days marking the event hour, will incur no charges. Cancellations from 6 days to 3 days are 50% of total. Cancellations from 3 days to 24 hours are 75% of total. Cancellations within 24 hours are 100% of total.

A 50% deposit is required to secure the date for your fully catered, staffed events. This payment will be applied towards your bill. The date will not be reserved without this deposit. In the event your celebration is canceled, Grand Finale Catering reserves the right to keep your deposit to make for the loss incurred while holding the date for you.

Damages

The client agrees to be responsible for any damage to the premises caused by his/her attendees and any vendors contracted by the client.

Cleanup

Additional labor charges will be assessed if more than standard cleanup is required at the conclusion of the event (i.e. trash, confetti, wall marks, tape, etc.)

Linens

Grand Finale Catering provides white linens for our buffet upon agreement of a full service buffet event. Specialty linens, skirting, and other linen colors are available at prevailing rental rates.

Additional Information

The menu supplied by Grand Finale Catering is a compilation of our most popular items. We are certainly not limited to these items. If you have a specific need, please ask for a special quote. Depending on the distance from our office, we reserve the right to add a reasonable travel charge.

We, at Grand Finale Catering, pride ourselves in the personal and professional service we offer our customers. We strive to make each event special and unique. To enable us to do such an excellent job for you, we require that we be the sole caterer at any event that offers "full service".

Italian Buffet Classic Entrées

Menu Price Includes

Fresh Garden Salad with Ranch and Italian Dressing

Italian Bread and Butter

Grated Parmesan Cheese

Ice Tea with bagged ice, lemons and sugars

Styrofoam Plates, Cups and Plastic Utensils

One Entrée

Two Entrées

Three Entrées

Lasagna

Homemade pasta layered with rich cheeses and meat sauce topped with fresh basil and mozzarella

Penne Pasta

Served with your choice of zesty tomato sauce, meat sauce or fresh marinara

Baked Ziti

Large ziti noodles baked with ricotta and mozzarella in tomato sauce.

Manicotti

A pair of large noodles stuffed with ricotta cheese and spices, and then topped with tomato sauce and mozzarella.

Beef Cannelloni

Fresh crepes filled with spinach, beef and a blend of cheeses, topped with mozzarella.

18% Service Charge and 8.25% Sales Tax Not Included

Italian Buffet House Favorites

Menu Price Includes

Fresh Garden Salad with Ranch and Italian Dressing

Fresh Italian Bread and Butter

Grated Parmesan Cheese

Ice Tea with bagged ice, lemons and sugars

Styrofoam Plates, Cups and Plastic Utensils

One Entrée

Two Entrées

Three Entrées

Porcini Ravioli

Cheese ravioli tossed with olive oil, garlic, basil, and fresh vegetables, sun dried tomatoes and a sprinkle of feta cheese.

Sliced grilled chicken added by request is additional

Tortellini a la Crème

Beef pasta pockets stuffed with meat sautéed in cream sauce with peas, prosciutto and scallions

Penne Alfredo

Penne pasta sautéed in cream sauce with fresh Gulf shrimp or sliced grilled chicken

Penne with Meatballs

Penne pasta served with homemade Italian meatballs

Penne Alla Puttanesca

Penne pasta with sautéed ham, mushrooms, and scallions in our tangy marinara sauce with tomatoes, fresh garlic and basil

Penne con Gamberi

Fresh Gulf shrimp in olive oil, garlic, basil and fresh diced tomatoes, tossed with penne pasta and garnished with bread crumbs

Penne con Parmigiano

*Penne pasta sautéed with garlic and olive oil. Served under a sauce consisting of diced tomatoes and onion, topped with bread crumbs and parmigiano
With Grilled Chicken by request is additional*

Italian Chicken Specialty Entrées

Menu Price Includes

Fresh Garden Salad with Ranch and Italian Dressing

Italian Bread and Butter

Grated Parmesan Cheese

Ice Tea, bagged ice, lemons and sugars

Styrofoam Plates, Cups and Plastic Utensils

One Entrée

Three Entrées

Two Entrées

Pollo Umido

Chicken breast sautéed with olive oil, white wine, garlic, rosemary, sage, basil, thyme, fresh mushrooms, and Roma tomatoes

Chicken Marsala

Chicken breast sautéed in Marsala wine with fresh mushrooms and capers, and artichoke hearts.

Penne con Pollo

Strips of grilled chicken breast sautéed in olive oil with fresh basil, diced tomatoes, garlic and mushrooms served over penne pasta

Chicken Florentine

Chicken Breast sautéed in a lemon butter white wine sauce, with capers and artichoke hearts over penne pasta

Pollo Piccata

Chicken breast lightly battered then served in a butter, wine, caper and artichoke lemon sauce

Chicken Valdostana

Chicken breast topped with ham and provolone cheese; and served in a wine and garlic sauce with diced tomatoes, mushrooms, and artichoke hearts.

Cappellini Con Pollo

Grilled chicken with penne pasta, gently tossed with fresh tomatoes and basil. Topped with a light marinara sauce

18% Service Charge and 8.25% Sales Tax Not Included

Breakfast Catering Menu

Hot Breakfast Menu

Breakfast Pizza Wraps

*Served Hot on homemade pizza dough
with scrambled eggs and your
choice of cheese*

Select Toppings from list below

(feeds 10-12)

Breakfast Taco

*Served on a fresh warm, tortilla
with scrambled eggs, pico de gallo
and hot sauce*

Select Toppings from list below

Breakfast Toppings

Italian sausage

Bacon

chopped ham

potato

cheddar cheese

mozzarella cheese

bell pepper

sliced tomato

Scallions

sliced mushrooms

fresh Spinach

onion

Breakfast Breads, Pastries and Fruit

All breakfast trays served with

Coffee, Assorted Fruit Juices

Cups, Ice, Sweetener and Creamer

Continental Breakfast Tray

*An assortment of croissants, breads
muffins, Danish pastries, bagels
and yogurt. Served with butter, jelly,
and cream cheese*

Sweet Tray

*Iced Cinnamon rolls, muffins,
fresh coffee cake, assorted scones
and yogurt make up this beautiful
breakfast assortment.*

Fresh Fruit Tray

A beautiful assortment of the season's best fruit.

This is the perfect addition to your breakfast selection.

Luncheon Selections

Sandwich Trays

Assorted Deli Finger Sandwiches

Serves 12-15, Snacks 20

(select two)

Ham

Turkey

Roast Beef with Sun dried Tomato

Salami

Mini Croissant Sandwiches

Serves 12-15, Snacks 20

(select one)

Chicken Salad (Hot or Cold)

Curried Egg Salad

Tuna or Ham Salad

Green Olive Salad

Tea Sandwiches

(Hand Cut Heart and Flower Shaped on White, Wheat, Rye and Pumpernickel)

Serves 15-20

(select 3)

Cucumber & Fresh Dill

Black Olive & Pimento Cheese

Cream Cheese Vegetable

Salmon Mousse

Pumpkin Bread with Cinnamon Cream Cheese

Orange Cranberry Bread with Whipped Orange Marmalade

Ladyfingers Filled with Whipped Strawberry Cream and Fresh Strawberries

Assorted Salad Tray

Serves 15-20

Fresh Garden Salad

Greek Salad

Caesar Salad

Antipasto Salad

Spinach Salad

Watergate Salad

Macaroni Salad

Marinated Mushroom Salad

Spiral Tricolor Pasta Salad

Potato Salad

(Shrimp or Grilled Chicken by request is additional)

Soups

Serves 10-15

Baked Potato
Pasta Italiano with Ground Beef
Tomato Basil
Old Fashioned Vegetable

Dips and Spreads

Serves 25-35 (Includes Chips or Crackers)

Spinach and Artichoke Dip (h)
Creamy Crab Dip (h)
Italian Brushetta (c)
Black Bean Cilantro Corn (c)

Roasted Red Pepper Dip (c)
Guacamole Dip (c)
Queso (h)
Dill Dip (c)

Assorted Scone Tray

Serves 15-20

White Chocolate and Walnut
Lemon Poppy Seed with Lemon Glaze
Chocolate Marble
Raspberry

Assorted Bread Tray

Serves 15-20

Banana Nut
Lemon Blueberry
Orange Cranberry
Pumpkin

Hors D' Oeuvres

Minimum 40 Guests

Hors D' Oeuvres Packages can be served Passed or Stationed

Menu Pricing Includes

Fresh Seasonal Fruit

Assorted Cubed Cheese and Crackers

Ice Tea with Lemons and Condiments

Clear Plastic Plates and Cups

Decaffeinated Coffee

Small Stainless Fork

White Cloth Dinner Napkin

Bronze

Select 2 Hot and 2 Cold Hors D' Oeuvres

Silver

Select 3 Hot and 3 Cold Hors D' Oeuvres

Gold

Select 5 Hot and 3 Cold Hors D' Oeuvres

Platinum

Select 6 Hot and 4 Cold Hors D' Oeuvres

Hors D' Oeuvres

Cold

**Fresh Italian Tomato Basil Brushetta served in Phyllo Cups*

**Cucumber Canapé with Herbed Cheese Fresh Shrimp and Capers*

Iced Shrimp with Cocktail Sauce

Crab and Shrimp Ceviche Shooter Cocktails

**Mango with Curried Shrimp*

**Fresh Jumbo Lump Crab Meat with Guacamole and Tostada Chips*

Cajun Crab and Shrimp Bouchee

Smoked Salmon Canapé

Prosciutto Wrapped Melon

**Fresh Asparagus Wrapped in Prosciutto and Red Peppers*

Asparagus Wrapped with Peppered Beef

Eggplant and Roasted Pepper Tapenade Crostini

Endive with Walnut Roquefort Mousse

Mandarin Oranges in Endive Spears

Bacon Wrapped Dates with Walnuts

Grilled Chicken with Shaved Almonds

Smoked Chicken Breast Tartlet

Chicken Brochette with Sesame Dip

**Fresh Antipasto Skewers*

**Chef's and Guest Favorites*

Hors D' Oeuvres

Hot

Shrimp and Crab Dip with Tortilla Chips
**Coconut Shrimp with Orange Horseradish Sauce*
Shrimp and Cilantro Soft Spring Rolls
Mini Crab Cakes
Bacon Wrapped Scallops

Beef / Chicken / Black Bean Empanada with Salsa
Breaded Chicken Tenders with Honey Mustard
Teriyaki Chicken Skewers with Pineapple
Spicy Buffalo wings with Bleu Cheese Dressing

Feta Sun Dried Tomato Triangles
Baked Brie with Sun Dried Tomatoes, Herbs, and Pine Nuts
**Warm Spinach and Artichoke Dip With Tostada Chips*
**Breaded Parmesan Artichoke Heart Kisses with Marinara Sauce*
Spanakopita

**Italian Sausage & Cheese Stuffed Mushrooms*
**Meatballs served Italian, Sweet & Sour, or Glazed served with Assorted Rolls*

Mini Mexican Flautas with Guacamole and Salsa

Southwestern Egg Rolls served with Dipping Sauce

Oriental Egg Rolls with Sesame Sauce

**Chef's and Guest Favorites*

Seated Full Service Dinner

*All Plated Dinner Entrées Include:
Your Choice of Either Soup or Salad for All Dinner Guests
Plated Entrée with Choice of Vegetable and Starch
Assorted Dinner Rolls with Butter
One Dessert Selection
Coffee and Ice Tea*

Appetizers

(not included with Entrée price)

Wild Mushroom Tart

With Garlic, Cream and Red Onion Port Marmalade

Eggplant Napoleon

Zucchini, Yellow Squash, Eggplant, Roasted Red Pepper, Buffalo Mozzarella and Pesto
Served with Arrabiata Sauce

Lobster Ravioli

In Vermouth Sauce

Spiced Nutmeg Mushroom Crepes

Delicate crepes hand rolled & filled with a trio of mushrooms in a light nutmeg cream sauce

Grilled Shrimp and Crab Cakes

With scallion Creole Mustard Slaw
Sundried Tomato Aioli

Chilled Jumbo Shrimp

Tomato Horseradish Sauce
Served in a Martini Glass

Soup

(Included in Entrée price)

*Zuppa De Pomodoro
Cold Cucumber- Lime
Pasta Fagioli
Cream of Wild Mushroom
Baked Potato*

*Chilled Gazpacho
Minestrone
Lobster Bisque
Diavlo - Spicy Vegetable
Roasted Red Pepper*

Salad

(Included in Entrée Price)

California Bouquet

*Mixed Greens, Vine-Ripe Tomatoes, Sliced
Cucumbers, Carrots and Croutons
Choice of Two Salad Dressings*

Mozzarella and Tomato

*Sliced Beef Steak Tomatoes, Buffalo Mozzarella,
Shaved Red Onion and Fresh Basil
Balsamic Vinaigrette*

Santa Rosa Salad

*Baby Spinach, with Red Onions,
Almonds, Fresh Sliced Pears, Scallions
and Sauterne Pear Vinaigrette Dressing*

Traditional Caesar Salad

*Romaine Lettuce, Shredded
Parmesan Cheese, and Croutons
Creamy Caesar Dressing*

Fresh Mixed Greens

*Roasted Walnuts, Bleu Cheese,
and Blueberries
Champagne Raspberry Vinaigrette*

Greek Salad

*Mixed Field Greens, Capers, Black
Olives, Sliced Roma Tomatoes,
Artichoke Hearts, Feta Cheese,
and Greek Dressing*

Plated Dinner Entrées

Citrus Chicken

Citrus Marinated Chicken with Orange Beurre Blanc

Herb Roasted Breast of Chicken

With Cilantro, papaya and mango Relish

Achiote Chicken

Achiote Marinated chicken with smoked tomato sauce

Chicken Picatta

Chicken breast lightly battered and served in a white wine, caper and artichoke lemon sauce

Chicken Florentine

Chicken breast sautéed in a lemon butter wine sauce.

Grilled Salmon Filet

Grilled with Lime Beurre Blanc

Herb Crusted Sea Bass and Crab

*Baked Herb Crusted Sea bass with Cilantro Beurre Blanc
Garnished with Crab*

Snapper Picatta

Fresh Gulf snapper lightly battered in a white wine, caper and artichoke lemon sauce

Pecan Encrusted Snapper

Fresh ground pecans lightly battered over Gulf Snapper and jumbo lump crab meat

Parmesan Encrusted Mahi Mahi

Lightly breaded and pan fried with a white wine sauce, jumbo lump crab, capers and white wine sauce

Spice Encrusted Mahi Mahi

Fresh spices give this fish flair with a Latin lime sauce to make it unique

Flame Charred New York Steak

Bourbon Brazed Wild Mushrooms, Onions, and Demi Glace

Slowly Roasted Prime Rib of Beef Au Jus

*With Peppercorn Salt Crust
Rosemary Jus Lie and Creamy Horseradish*

Filet Mignon

*Beef Tenderloin Filet with green Peppercorn Cream
Merlot Demi Glace*

Petite Filet of Beef Tenderloin with Shrimp Scampi

Filet of Beef and Shrimp with Ruby Port Wine Reduction

Lamb Chops

*Chops off the Rack, Marinated in Rosemary, Garlic, and olive oil
Served with Green Peppercorn Demi Glace*

Grilled Veal Chops alla Gremolata

*Seared Thick Cut Crusted Veal Chop
With Lemon, Chopped Garlic and Herbs*

Combination Plated Entrées

Petite Sirloin with Breast of Chicken

Béarnaise Sauce and Red Onion Marmalade

Tortilla Crusted Chicken and Achiote Shrimp

With Salsa Verde

Mixed Grill

*Petite Filet, Breast of Chicken and Lamb Chop
With Merlot Demi Glace and Wild Mushroom Ragout*

Starches

*New Potatoes, Garlic Mashed Potatoes, Wild Rice Pilaf, Pearl Cous Cous, Red Mashed Potatoes with Roasted
Garlic, Potatoes AuGratin*

Vegetables

*New Potatoes, Garlic Mashed Potatoes, Wild Rice Pilaf, Pearl Cous Cous, Red Mashed Potatoes with Roasted
Garlic, Potatoes AuGratin*

Plated Dessert Selections

New York Cheesecake

*Accented with White Chocolate Shavings
Fresh Seasonal Berries and Raspberry Sauce*

Mud Pie

*Chocolate Mousse and chocolate Ice Cream
With an Oreo crust
Served with Rich Chocolate Sauce*

Tiramisu

*Layered with Mascarpone
Frangellico and Double Espresso Cream*

Key Lime Pie

*With Raspberry Coulis
And Graham Cracker Crust*

Warm Apple Tart

*with Vanilla Ice Cream
and Caramel Sauce*

Carrot Cake

*A Classic with Raisins, Walnuts and
Cream Cheese Frosting*

Marinated Fresh Berries

*Fresh Seasonal Berries
Marinated in Raspberry Liqueur
With Sweetened Whipped Cream*

Chocolate Thunder Torte

*Triple Layer Chocolate Cake
with Chocolate Chip Morsels
Served with Chocolate Sauce*

White Chocolate and Mousse Mint Parfait

*White Chocolate Mousse and Crème de Menthe
Served with a Chocolate Wafer and Chocolate Quill*

Night and Day Pyramid

*White and Dark Chocolate Cake
With Mousse Filling
add \$1.50 per guest*

Chocolate Decadence

*Chocolate Cake
served Warm with Vanilla Bean Sauce
Add \$2.50 per guest*

Premiums

Brulee Cheese Cake

Quite Possibly the best cheese cake you will ever have!

Fresh Fruit Custard Tart

Butter Tart Filled with Custard, Seasonal Fruit and Berries

THE GRAND FINALE

Chocolate Dipped Strawberries, Petit Fors, Chocolate Truffles, Pecan Diamonds

Mexican Buffet Menus

Menu Price Includes:

Plastic Plates

Stainless Utensils with White Cloth Dinner Napkin

Ice Tea with Condiments

Beef and Chicken Fajita Buffet

Appetizers

(Select Two)

Chips and Queso

Fresh Guacamole with Lump Crab Meat and Tortilla Chips

Nine Layer Dip with Tortilla Chips

Menu to Include

Chips and Salsa

Beef and Chicken Fajitas

Fresh Flour Tortillas

Grilled Onions and Peppers

Mexican Style Rice

Charro Beans

Sour Cream, Pico De Gallo, Cheese and Guacamole

Tex Mex Enchilada Buffet

Appetizers

(Select Two)

Chips and Queso

Fresh Guacamole and Tortilla Chips

Nine Layer Dip with Tortilla Chips

Menu to Include

Garden Salad with Dressing

Chips and Salsa

Cheese and Beef Enchiladas

Mexican Style Rice

Charro Beans

Sour Cream

Additional Menu Items Available Upon Request

18% Service Charge and 8.25% Sales Tax not Included

Italian “A la Carte” Menu

Delivery or Pickup Only

Served with fresh Grated Parmesan Cheese and Italian Bread

Baked Classic Entrees

Half Pan
(9-12 servings)

Large Pan
(up to 20 servings)

House Specialty Entrées and Chicken Entrées

Half Pan
(feeds up to 15)

Large Pan
(feeds 30-40)

Assorted Salad Selections

Serves 15-20

Fresh Garden Salad with Ranch and Italian Dressing

Iceberg lettuce, sliced tomatoes, cucumbers, carrots, and black olives
Served with Ranch and Italian Dressing

Greek Salad

Fresh mixed greens, artichoke hearts, capers, sliced tomatoes, feta cheese,
and Greek Dressing

Caesar Salad

Fresh Romaine lettuce, shredded parmesan cheese, homemade croutons
and Caesar dressing

Buffet or A la Carte Dessert Selections

Italian Cream Cake
Carrot Cake
Chocolate Chocolate Mousse Cake
Chocolate Raspberry Torte
Cheese Cake

Round 9”

Available unsliced, 10, 12 or 14 slices per cake

Quarter Sheet

1 layer

2 layers

(18-30 servings)

Half Sheet

1 layer

2 layers

(40-65 servings)

Full Sheet

1 layer

2 layers

(80-125 servings)

Additional Specialty Items

Smoked Salmon

Cold Boiled Shrimp with Remoulade and Cocktail Sauce

per lb. approx. 25-30 pieces

Fried Coconut Shrimp

per lb. approx 15 pieces

Mashed Potato Bar

Includes Garlic Mashed Potatoes, Cheddar Cheese, Sour Cream, Bacon, and Fresh Chives

Carving Stations

Market Price

All Served with Petit Rolls and Traditional Condiments

-Roast Beef (Market Price)

-Turkey (Price Per lb.)

-Ham (Price Per lb.)

-Beef Tenderloin

(50 Servings)

-Pork Tenderloin (Price Per lb.)

-Prime Rib (Market Price)

-Combination (Market Price)

Beverages

Non-Alcoholic Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Bottled Water, etc.

Ice Tea with Lemon and all Condiments

Celebration Punch

Alcoholic Beverages

Keg Beer:

Includes: Ice and Plastic Cups

Budweiser, Bud Light, Michelob, Michelob Light, Zegenbock Dark, Shiner Bock

Bar Package #1 Beer and Wine Bar:

*-Maison Nicolas Chardonnay, Maison Nicolas Cabernet Sauvignon, Beringer
White Zinfandel
-Assorted Beers (3)*

Includes two of the above wine selections and two beer selections.

Bar Package #2 Full House Bar

*-Maison Nicolas Chardonnay, Maison Nicolas Cabernet Sauvignon, Beringer
White Zinfandel
-Assorted Beer (3-4)
-Smirnoff, Bombay, Bacardi, Sauza, Jim Beam, Seagram's 7, Dewars and Mixers*

Bar Package #3 Full Premium Bar

*-Hess Select Chardonnay, Hess Select Cabernet Sauvignon, Beringer White Zinfandel
-Assorted Beer
-Absolute, Bombay Sapphire, Bacardi Gold, Sauza Gold, Maker's Mark Bourbon, Crown
Royal, J Walker Black, and Mixers*

Champagne

Specialty Wines can be ordered Upon Request

18% Service Charge and 8.25% Sales Tax Not Included

Birthdays, Weddings & Chocolate Fountains

Bridal / Birthday Cakes

Prices vary depending on size, flavor and decoration

Information available upon request

Chocolate Fountain

Large Fountain

(Over 75 Guests)

Small Fountain

(Under 50-75 Guests)

Garnishes for Dipping:

*Pretzel Sticks, Rice Crispy Treats, Biscotti Cookies, Fresh Strawberries and
Pineapple Chunks*

Rental Items and Labor

Table Linens

Event Labor

TABC Bartenders

(Billable labor includes the hour prior to and after event)

Setup and Takedown of Event

Basic Setup 2-4 Hours

Major Event Setup and Takedown

Table and Chair Rentals, Etc.

Available Upon Request

One Stop Party Shop – Greater Clear Lake

Any Occasion Party Rental - Houston

Aztec Party Rental - Houston

Delivery

(based on driving distance)

Additional Services

Valet Parking

Ice Sculptures

Party Favors

Tents /Lighting

Entertainment

Photography / Videography

Centerpieces / Decorations

Event Planning

www.grandfinalecatering.net