

Breakfast Menu
Minimum Order 25 Guest

Morning Combo	5.50
An Assortment of Pastries, Muffins and Croissants served with Fresh Seasonal Fruit	
Personal Box Breakfast	6.75
Whole Grain Cereal, Seasonal Fruit , Fresh Baked Blueberry Muffin, Milk, and Orange Juice	
Sunshine Breakfast	9.95
Biscuits, Scrambled Eggs, Bacon Strips or Sausage, Diced Potatoes or Southern Grits (minimum 25 people)	
Assorted Muffins (per dozen)	15.00
Apple Cinnamon, Banana Nut, Poppy Seed, and Blueberry	
Assorted Danish (per dozen)	19.00
Kolaches (per dozen)	15.00
Croissants (per dozen)	13.50

Beverages

Orange Juice (per gallon)	\$20.00
Tropicana Orange Juice	\$1.75ea
Milk (1/2 pint)	1.25ea
Republic of Teas	3.50ea
Iced Tea	1.25pp
Assorted Soft Drinks (12 oz cans)	1.50ea

Hot Appetizers

Sweet & Sour Meatballs	2.50pp
Swedish Meatballs	2.50pp
Penne Pasta w/Chicken*	3.95pp
Penne Pasta w/Shrimp*	4.95pp
Creole Drummies	1.95pp
Spinach Dip w/Assorted Breads	1.75pp

*Appetizer Serving

Side Items

Rice Pilaf	1.95pp
Creole Green Beans	2.50pp
Green Bean Amandine	2.95pp
Grilled Vegetables	3.25pp
Garlic Mashed Potatoes	2.50pp

Box Lunches, Salad and More...
Minimum 5 Sandwiches Per Selection
Total Order Minimum \$150.00

Same Day Sandwich Orders Available
Call by 8:00 AM
Catering Line 713-436-2766

Lemond Deli	5.75
Choice of Mesquite Smoked Turkey, Honey Ham, or Roast Beef served on Deli Bread with Swiss Cheese. Served with Chips, Cookie and a Pickle Spear.	
Lemond Hoagie	6.95
Choice of Mesquite Smoked Turkey, Honey Ham, or Roast Beef served on Hoagie Bread with Swiss Cheese. Served with Chips, Cookie and a Pickle Spear.	
Turkey Club	7.95
Smoked Turkey, Bacon, Swiss Cheese, Lettuce, Tomato, Mayo served on Toasted Multigrain Bread	
Merinda's Chicken BLT Salad	7.95
Grilled Chicken , Mixed Greens, Diced Tomatoes, Bacon, Red Onion, Eggs, Jack and Cheddar Cheese served with Honey Creole Vinaigrette	
Farmers Market Salad	7.50
Romaine and Green Leaf Lettuce, topped off with Tomatoes, Cucumbers, Broccoli, Purple Onions, Mushrooms, and Croutons.	
Grilled Chicken Caesar Salad	8.50
Marinated Grilled Chicken Breast with Romaine Lettuce, Parmesan Cheese, Caesar Dressing, and Croutons.	
Fruit and Cheese Plate	7.95
Your very own personal fruit platter. Seasonal fruit garnished with cheese and crackers.	
Deluxe Box Lunch	9.95
Choice of Mesquite Smoked Turkey, Honey Ham, Blackened Chicken Salad, Tuna Salad or Roast Beef served on Hoagie Bread with Swiss Cheese, Pasta Salad, Cookie and Fruit Cup.	
Blackened Chicken Salad Platter	8.95
Blacken Chicken Salad Served with Fruit & Salad Greens	

Payment Required in Advance without Corporate Account
24 HOUR NOTICE REQUIRED FOR ALL ORDERS
EXCEPT WHERE NOTED
PRICE DOES NOT INCLUDE DELIVERY OR EQUIPMENT
PLEASE ADD 8.25% SALES TAX
HUB CERTIFIED
ALL MAJOR CREDIT CARDS ACCEPTED.

Luncheon Entrees

(All Luncheons served with Fresh Garden Salad, Rolls and Butter)

Minimum Order 25 Guest Per Selection Unless Noted

Herb Roasted Chicken	8.95
Bone-In Chicken Golden Brown, Seasoned with House Blend of Italian Herbs. Served with Grilled Vegetables and Rice Pilaf. *	
Blackened Chicken Breast	8.95
Boneless Chicken Breast Prepared with Spicy Creole Seasonings topped off with a Mushroom Butter Wine Sauce. Served with Creole Green Beans and Rice Pilaf.	
Grilled Margarita Chicken	9.95
Grilled Marinated Chicken Breast served with Julian Cuts of Red and Green Peppers, in a Margarita Sauce. Served with Grilled Vegetables and Rice Pilaf.	
Grilled Chicken and Penne Pasta	8.95
Grilled Chicken Breast with Penne Pasta and Alfredo Sauce. Served with Grilled Vegetables.	
Lasagna	9.95
Home-style lasagna served with Vegetable Medley and fresh French bread.	
Creole Meatloaf with Wild Mushrooms	8.95
A Traditional Blue Collar Special with a Mushroom Medley and Brown Sauce. Served with Mashed Potatoes and Creole Green Beans.	
"Texan" Beef Tips	9.95
Spicy Strips of Tender Beef, Onions, Red and Green Peppers reduced in a Classic Hungarian Brown Sauce served with Rice. Served with Creole Green Beans. *	
Assorted Deli Buffet	10.95
Smoked Turkey, Roast Beef, and Ham served with Swiss and American Cheese. Assorted Deli Bread, Lettuce, Tomatoes, Pickles, Mild Peppers and Assorted Condiments, Spiral Pasta Salad and Fresh Garden Salad with Assorted Dressings.	
Blue Collar Buffet	11.95
Baked Chicken, Texan Beef Tips, Rice Pilaf or Garlic Mashed Potatoes, Smothered Green Beans, Fresh Garden Salad. *	
Complete Meals are served on Disposable Styro-foam Plates with Picnic Packs. Clears Plastic Plates or China are an additional Charge	
* Smaller Quantities Available for Pickup Or Delivery in A 3 Mile Radius.	

Desserts

Louisiana Bread Pudding (Serves 10-12)	29.95
Louisiana Bread Pudding (Serves 24-30)	49.95
Assorted Cookie Platter (20 Cookies)	24.95
Brownie Platter (20 Brownies)	24.95
Deluxe Dessert Tray (Assorted Cookies & Brownies)	34.95

CUSTOM CAKES

	SERVING	WHOLE
PINEAPPLE CREAM CHEESE CAKE	3.95	39.95
BUTTER CREAM CAKE	3.50	37.95
ITALIAN CREAM CAKE	3.95	36.95
CHOCOLATE CAKE	3.95	34.95
CHOCOLATE GATEAUX	5.50	48.95
CHEESECAKE	4.95	39.95
CHOCOLATE CHIP CHEESECAKE	5.50	42.95
POUND CAKE	2.75	24.95

LARGERS SIZES AVAILABLE

ALL ORDERS REQUIRE 24-48 HOURS NOTICE

Party Platters

Vegetable Platter
Small 24.95 Large 39.95

Fruit and Cheese Platter
Small 29.95 Large 49.95

Blackened Chicken Salad
Mini 19.95 Small 39.95 Large 79.95
Add Crackers .35pp

Petite Sandwich Platter - \$26.95
(Ham, Turkey & Roast Beef- 20 Sandwiches)
Add \$5.00 w/Blackened Chicken Salad
Each Additional Sandwich \$1.00

Petite Blackened Chicken Salad Sandwiches -\$34.95
(20 Sandwiches)
Each Additional Sandwich \$1.50

Boiled Shrimp Platter
22.95 Per Pound
(Serves 6)

Please Note
Small Platters serve 18-20, Large Platters serve 35-40

Equipment Rentals & Other Fees

Chaffers	15.00
Buffet Linens	15.00
Insulated Bag Rental	25.00
Clear Plastic Plates	1.50pp
Basic China	3.95pp
Attendant (Four Hour Minimum)	25.00ph

DEPOSIT REQUIRED ON ALL RENTAL ITEMS

WE CAN PROVIDE FULL EVENT SETUP AND SERVICE

PLANNING AN EVENT AND YOU NEED A LITTLE HELP
CALL ALL EVENT CONSULTANTS AND WE CAN ASSIST
YOU.

HOURLY RATES VARY



Café
9821 Broadway
Pearland, TX 77584
Closed Monday
Tue-Thurs 11:00 AM - 9:00 PM
Fri 11:00-10:00 PM
Sat 8:00 - 8:00 PM



Catering Menu

RESTAURANT AVAILABLE FOR PRIVATE
BREAKFAST OR DINNER EVENTS

OWNERS CHEF REGINALD MARTIN
AND
MERINDA WATKINS -MARTIN

9821 Broadway, #109
Pearland, TX 77584
281-412-5454 Restaurant
713-436-2766 Office
713-436-6832 Fax