

WHITE OAK

KITCHEN + DRINKS

at the Houston Galleria

EVENT MENU

AN IMPRESSIVE EVENT

plated, three course meal

FIRST COURSE

Peppercorn Calamari

meyer lemon aioli.

SECOND COURSE

Stuffed Chicken

shitake mushrooms + saffron risotto

Seared Redfish

smashed cauliflower + chive.

sautéed baby kale. bacon gravy. *GF*

Steak Frites

chimichurri truffle fries. *GF*

Vegetable Stir Fry

broccoli, snow peas, carrots, bean sprouts,
water chestnuts, balsamic rice + pot sticker

THIRD COURSE

Pineapple Upside Down Waffle

mexican vanilla ice cream. sticky toffee caramel.

Almond Joy Sundae

amy's ice cream. coconut. almonds.

chocolate. almond macaron. *GF*

Starbucks Organic Coffee + Tazo Hot Tea

We are happy to assist you in choosing the perfect wine to accompany your meal.

HAPPY, HAPPY BIRTHDAY!

Zucchini Frites

Sriracha aioli + horseradish for dipping

White Oak Sampler

trio of popular snacks! peppercorn calamari,
beef quesadillas + pumpkin hummus

Birthday Cake + Candles

Iced Tea + Soft Drinks

Balloons + Decorations Optional

COCKTAIL RECEPTION

Passed Hors d'oeuvres

smoked salmon pita crisps. chive cream cheese.
sun dried tomato.

Peppercorn Calamari

meyer lemon aioli.

Chicken Gyoza

pear + gorgonzola

BRIDAL SHOWER

Local Cheese + Fruit Display

Mini Tarragon Chicken Salad Sandwich

Assorted Macarons

Mimosa

TEX-MEX

Juan's Fish Tacos

blackened tilapia. maui salsa. red cabbage. cilantro. *GF*

Blackened Shrimp Quesadillas

kale leaf. cremini. jalapeno jack.

hand made guacamole. sour cream.

Tortilla Chip with Smoked Salsa + Guacamole

Handcrafted Margaritas

GAME TIME

Peppercorn Calamari

meyer lemon aioli.

Kitchen Dip

house made pimento cheese, maui salsa.

red pepper hummus. za'atar pita crisps.

Cheddar Sliders + Fries

mini burgers garnished with grilled onions + charred red
pepper aioli.

Tortilla Chip with Smoked Salsa + Guacamole

Bottled Beer or Margaritas

BEFORE 5

Green Tea Lacquered Salmon

shitake mushroom. spinach leaves.

butternut squash. sweet potato. *GF*

Pad Thai

chicken shrimp. rice noodles. bean sprouts.

egg. scallions. peanuts. cilantro.

Bison Truffle Burger

95% lean buffalo patty. walnut basil pesto. bleu cheese.

arugula. slow dough whole wheat challah.

sweet potato waffle fries.

BLTA Chicken Club

free range chicken. pecan smoked bacon.

shredded romaine. tomato. avocado. gruyere.

kim-chi aioli. slow dough ciabatta.

Detox Chop Salad

free range yogurt marinated chicken. avocado.

cherry tomato. grapes. medjool dates. almonds.

shaved romano. kalamata olives. red onion. thyme.

cilantro. tarragon vinaigrette. *GF*

Iced Tea + Starbucks Specialty Drinks

wave AV fee

If you have any concerns regarding food allergies,
please alert your server prior to ordering.

GF Gluten Free

WHITE OAK

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EVENT MENU

PINK or BLUE

here comes baby!

Spinach + Artichoke Dip

fresh spinach. artichoke hearts melted with hickory cheddar. smoked mozzarella + jalapeno jack. smoked tomato salsa. served with house made bagel crisps.

Market Snacks + Fruit Display

seasonal cheese options: brie. smoked mozzarella. hickory cheddar. garlic herb cheese + table grapes. fresh cut fruit.

Cheddar Sliders + Fries

mini burgers garnished with grilled onions + charred red pepper aioli.

Tarragon Chicken Salad Sandwich

celery. chive. bell pepper. arugula. slow dough sesame seed bun.

Assortment of Mini Desserts

tuxedo strawberries dipped in chocolate

Balloons + decorations optional

BUSINESS LUNCH

two courses

Chicken Gyoza

sriracha. plum sauce.

Peppercorn Calamari

meyer lemon aioli.

Detox Chop Salad

free range yogurt marinated chicken. avocado. cherry tomato. grapes. medjool dates. almonds. shaved romano. kalamata olives. red onion. thyme. cilantro. tarragon vinaigrette. *GF*

Salmon Kale Salad

chimichurri. baby kale. steak tomato. citrus vinaigrette. *GF*

Wok Seared Beef

marinated tender steak. stir fried bell pepper. broccoli. scallion. red onion. jasmine rice. black sesame.

Chicken + Shrimp Pad Thai

rice noodles. egg. scallion. peanut. chili flakes. bean sprout. tofu. cilantro.

MODERN AMERICAN BREAKFAST

two courses

Texas Fruit Plate

seasonal fresh cut fruit. berries. honey greek yogurt.

Farm Fresh Eggs + Meat

select meat: pecan smoked bacon. chicken sausage. ham. hash brown.

Whole Wheat or White Toast

Fresh Squeezed Orange Juice + Starbucks Organic Coffee

SMART START

Powerhouse Oatmeal

steelcut oat. coconut milk. cinnamon. cardamom. honey. banana. dried fruit. toasted coconut.

Texas Fruit Plate

seasonal fresh fruit, berries, honey yogurt, pecans + banana nut bread

Parfait Tower

low fat greek yogurt. granola. seasonal berries. agave nectar.

Avocado Toast

sunny side up egg. gruyere. whole wheat.

Green Goddess Juice

Fresh Squeezed Orange Juice + Starbucks Organic Coffee

HAPPY HOUR SOCIAL

Peppercorn Calamari

meyer lemon aioli.

Kitchen Dip

house made pimento cheese, maui salsa. red pepper hummus. za'atar pita crisps.

Blackened Shrimp Quesadillas

kale leaf. cremini. jalapeno jack. hand made guacamole. sour cream.

Local Salami Cheese Board

chef tony's selection of houston dairymaids cheese. grapes. honeycomb. za'atar crisps.

Happy Hour Specials

on beer, wine + cocktails from 3-8 pm

At White Oak Kitchen + Drinks, we have a wide variety of packages to fit your unique needs. In addition, we have a 50" flat screen television with a docking station for your laptop whether you are hosting a business meeting or just want to play your own music. Our friendly and professional staff will ensure that you are delighted with your experience.