



THE COLLECTIVE

CATERING PACKAGES

PROVIDING DECADENT MOMENTS

Bryan Bae

Powered by *Lucille's*

COMMUNITYCOLLECTIVEHOUSTON.ORG

TABLE OF CONTENTS

Appetizers & Lunch 4

Flexible Buffet & Plated Menu 6

Breakfast Menu 9

Dessert Menu 12



THE COLLECTIVE

📍 12401 S. Post Oak Dr. Houston, TX 77045

☎ 713-723-6837



THE COLLECTIVE

APPETIZERS & LUNCH

Bryan Bae

Powered by *Lucille's*



THE COLLECTIVE

CATERING PACKAGES

PROVIDING DECADENT MOMENTS

Powered by *Lucille's*

APPETIZERS, LITE BITES & LUNCH

PRICED IN INCREMENTS OF 12

All appetizers must be ordered in increments of 12 and a minimum of 24 pieces

- Green Tomato Bruschetta (V) \$24 per dozen
- Teriyaki Glazed Chicken Skewers \$24 per dozen
- Spring Rolls (V) \$20 per dozen
- Coconut Shrimp \$30 per dozen
- Stuffed Mushrooms (V) \$30 per dozen
- Lucille's US Smith's Jalapeño Poppers \$36 per dozen
- Deviled Eggs \$30 per dozen
- Charcuterie Board \$13 per guest

SANDWICHES & BOXED LUNCHES

All sandwiches served on white or wheat hoagie roll with chips and a cookie

- Sliced Turkey on wheat with mixed greens, tomato, Swiss cheese and cranberry mayo \$16
- Virginia Baked Ham on white with mixed greens, tomato, cheddar cheese and creole mustard aioli \$17
- Roasted Veggies on wheat with red bell peppers, red onions, zucchini, lettuce and tomato with vegan cheese and collard green pesto \$14
- Pesto Grilled Chicken on an onion roll, lettuce, tomato with pesto aioli \$18
 - Add fresh fruit \$3

SALADS

- Caesar Salad – Romaine hearts, parmesan cheese, red onion, croutons and house made Caesar dressing \$13
- Southwest Salad – Mixed greens & Romaine, queso fresco, fire roasted corn and peppers, red onion, avocado, tomato, tortilla strips, grilled scallion chipotle ranch dressing \$15
 - Add Chicken \$8
 - Add Shrimp \$12



THE COLLECTIVE

FLEXIBLE BUFFET & PLATED

Bryan Bae

Powered by *Lucille's*

COMMUNITYCOLLECTIVEHOUSTON.ORG



THE COLLECTIVE

CATERING PACKAGES

PROVIDING DECADENT MOMENTS

Powered by *Lucille's*

FLEXIBLE BUFFET OR PLATED DINNERS

THE ALL-IN-ONE OPTION

TIER 1 BUFFET - \$25 PER PERSON

Choice of Chicken Alfredo, Spaghetti with Meat Sauce or Pasta Primavera
with a House Salad, Roll and Sweet Tea

your meal - your way

ENTREE + SALAD + STARCH + VEGGIE + DESSERT

STEP 1: CHOOSE YOUR ENTREE

Note: Tier 3 Options include Tier 2 Entrees. Tier 4 includes Tier 2 & 3 Entrees.
1 Entree per Guest. An additional charge for 2 entrees per guest, starting at \$10/person.

TIER 2 ENTREE OPTIONS - \$35 PER PERSON

Pan Seared Airline Chicken Breast with Herb Roasted Chicken Au Jus

Blackened Catfish with Lemon Butter Sauce

Cauliflower Steak with Chimichurri

TIER 3 ENTREE OPTIONS - \$45 PER PERSON

Beef Short Rib with Red Wine Bordelaise

Texas Redfish with Tomato-Okra Creole Sauce

TIER 4 ENTREE OPTIONS - \$55 PER PERSON

Atlantic Roasted Salmon with Pinot Caper Beurre Blanc and Fennel Relish

Beef Wellington



THE COLLECTIVE

CATERING PACKAGES

PROVIDING DECADENT MOMENTS

Powered by *Lucille's*

FLEXIBLE BUFFET OR PLATED DINNERS (continued)

STEP 2: CHOOSE YOUR SALAD

SALAD OPTIONS - SELECT 1

House Salad - Mixed greens with tomato, cucumber, red onion, croutons, house vinaigrette

Caesar Salad - Romaine hearts, parmesan cheese, red onion, croutons, house made Caesar dressing

STEP 3: CHOOSE YOUR STARCH

STARCH OPTIONS - SELECT 1

Mashed Potatoes with Roasted Garlic

Herbed Rice Pilaf

Stone Mill Grits with Whipped Gouda

Brown Sugar Mashed Sweet Potatoes

STEP 4: CHOOSE YOUR VEGETABLE

VEGETABLE OPTIONS - SELECT 1

Virginia Style Green Beans with Onions & Black Pepper

Roasted Tr-Color Carrots

Vegetable Medley - Zucchini, Squash, Peppers, Carrots

Grilled Asparagus

STEP 5: CHOOSE YOUR DESSERT

DESSERT OPTIONS - SELECT 1

- Assorted Cheesecakes

- Pie

Pecan • Seasonal Fruit • Buttermilk



THE COLLECTIVE

BREAKFAST MENU

Bryan Bae

Powered by *Lucille's*



THE COLLECTIVE

CATERING PACKAGES

PROVIDING DECADENT MOMENTS

Powered by *Lucille's*

BREAKFAST MENU

BRUNCH BUFFET CATERING

THE ROOTS - \$42 PER PERSON

Croissant French Toast

Fried or Roasted Chicken Wings

Grits

Make it Shrimp & Grits +\$5/guest

Scrambled Eggs

Fresh Fruit

INCLUDES

Hot Coffee | Hot Tea | Orange Juice

ADDITIONAL CHARGES WILL APPLY FOR PLATED OPTIONS

PRICES ARE SUBJECT TO TAX & SERVICE CHARGE



THE COLLECTIVE

CATERING PACKAGES

PROVIDING DECADENT MOMENTS

Powered by *Lucille's*

PLATED & CONTINENTAL BREAKFAST MENU

CONTINENTAL BREAKFAST MENU: \$28 PER PERSON

Fruit & Berry Display

Assorted Pastries & Breakfast Breads, Preserves & Honey Butter,
Bagels with Cream Cheese

House Granola with Fresh & Dried Fruits

Regular & Decaf Coffee and Hot Tea

Assorted Teas, Fruit Juices & Water

HOT BREAKFAST: \$35 PER PERSON

Continental Breakfast Menu +

Scrambled Eggs

Choose 2 - Hardwood Smoked Bacon or Sausage - Pork or Chicken

Cheddar Cheese Grits

ADDITIONAL CHARGES WILL APPLY FOR PLATED OPTIONS

PRICES ARE SUBJECT TO TAX & SERVICE CHARGE



THE COLLECTIVE

DESSERTS

Powered by *Lucille's*



THE COLLECTIVE

CATERING PACKAGES

PROVIDING DECADENT MOMENTS

Powered by *Lucille's*

DESSERT MENU

SWEET TOOTH

PIE

PECAN • SEASONAL FRUIT • BUTTERMILK

\$ 4 0 P E R P I E

ASSORTED CHEESECAKE

\$ 5 P E R P I E C E

CROISSANT BREAD PUDDING

\$ 5 P E R P I E C E

PRICES ARE SUBJECT TO TAX & SERVICE CHARGE