



Offering best-in-class products and unparalleled guest service, Hubbell & Hudson brings an unrivaled food experience to The Woodlands. Our one-of-a-kind market, bistro and catering services offer a unique opportunity to bring you the best the culinary world has to offer. Using the finest and freshest ingredients from our own market, our catering service provides exceptional quality with menu items created by our chefs.

Order from our catering guide by calling a catering manager directly at 281-203-5601 or e-mailing catering@hubbellandhudson.com. Either way, our made from scratch offerings and professional service will have you coming back again and again.

& breakfast

Minimum 10 persons

breakfast buffet

EARLY BIRD

9.5 per person

Assortment of Hubbell & Hudson signature handmade breakfast pastry and breads, served with cut fresh fruit, H&H house roasted coffee and fresh squeezed orange juice.

SUNRISE BREAKFAST

11 per person

Assorted croissant breakfast sandwiches, fresh cut fruit, fresh squeezed orange juice; H&H house roasted coffee.

RISE & SHINE

11 per person

H&H house made individual quiches, fresh cut fruit, H&H house roasted coffee and fresh squeezed orange juice.

hot offerings

Minimum 8 persons

BREAKFAST SANDWICH TRAY

6 per person

Choice of breakfast sausage, ham or bacon served with scrambled eggs, tomato and melted cheddar cheese on croissant.

BREAKFAST TACOS

24 per dozen

Choice of bacon, breakfast sausage or house made chorizo served with scrambled eggs, cheddar cheese and salsa. Sold by the dozen.

INDIVIDUAL QUICHE

6.5 per person

Quiche Loiraine and mushroom leek quiche.

fruit

TRAY

4.5 per person

Seasonal, fresh sliced fruit and berries, artfully displayed, served with yogurt dipping sauce.

BOWL

3 per person

Seasonal selection of diced fresh fruit and berries

pastry

Minimum 8 persons

CONTINENTAL

4 per person

Fresh baked artisan pastries, including danishes, scones, muffins, cinnamon rolls and traditional croissants. Butter and jam complete the package.

MUFFIN BASKET

3 per person

Offerings include blueberry, bran, chocolate chip, zucchini walnut and pumpkin muffins.

NEW YORKER BASKET

3 per person

Assortment of bagels: plain, blueberry, everything. Served with whipped cream cheese, butter and jam.

SWEET BREAD BASKET

2 per person

H&H hand crafted cranberry, orange, white chocolate and apricot breads along with zucchini walnut and blueberry.

beverages

H&H FRESH SQUEEZED OJ, GRAPEFRUIT

10

(1/2 gallon)

COFFEE SERVICE: 10-12 PERSONS

18

H&H house roasted, regular or decaf with cups, creamer and sweetener.

HOT TEA SERVICE: 10-12 PERSONS

18

Assorted herbal, green and black tea sachets, with cups, sweetener, fresh lemon and milk.

ICED TEA FRESH BREWED SERVICE: 10-12 PERSONS

18

Apricot or regular

ASSORTED BOTTLED JUICES AND MILK

3

Nana Mae organic pressed pear, organic apple juice, assorted oak farms milks.

& lunch

signature sandwich collection

H&H CLUB

House roasted turkey, apple wood smoked bacon, cheddar, sliced avocado, lettuce, tomato, chipotle mayo, fresh baked whole grain bread.

TURKEY

H&H house roasted turkey breast, brie cheese, leaf lettuce, dijonnaise, multigrain bread.

HAM

Jambon de Paris ham, gruyere cheese, leaf lettuce, tomato, house made 7 grain bread.

VEGETARIAN

Grilled portobello, arugula, sun dried tomato pesto, mozzarella, pain au lait bread.

SOUTHWEST GRILLED CHICKEN

Grilled chicken breast, apple wood bacon, lettuce, tomato, red onion, chipotle mayo, grilled pain au lait bread.

ROAST BEEF

House roasted Black Angus beef, topped with horseradish cream, brie cheese and caramelized onion, baguette.

CHICKEN SALAD

All natural rotisserie chicken, apricots, grapes, Granny Smith apples, house made mayo, pain au lait bread.

TUNA

Albacore tuna tossed with cucumber, pickle relish and house made mayo, croissant.

H&H ITALIAN GRINDER

Prosciutto, capicola, mortadella, salami, provolone, basil pesto, baguette.



buffet options

Minimum 8 persons. Either buffet option served with assortment of signature sandwiches listed.

THE WATERWAY

15 per person

Sandwich tray, fruit platter, condiments, choice of pasta salad or green salad and specialty dessert tray.

THE MARKET

9 per person

Sandwich tray, condiments, pasta salad and fresh baked cookie tray.



box lunch options

Minimum 8 persons. Includes H&H chips, house baked Valrhona chocolate chip cookie.

H&H CLUB	10 per person	ROAST BEEF	10 per person
TURKEY	9 per person	CHICKEN SALAD	8 per person
HAM	9 per person	TUNA	8 per person
VEGETARIAN	9 per person	H&H ITALIAN GRINDER	10 per person
SOUTHWEST CHICKEN	10 per person		

salad boxes

Minimum 8 persons. Served with house made ciabatini roll, Valrhona chocolate chip cookie.

H&H CHICKEN CAESAR 10 per person

Free range wood grilled chicken breast, romaine, parmigiano reggiano, herbed croutons, house made caesar dressing.

PASTA SALAD 9 per person

Mediterranean pasta salad with eggplant, feta, house made pasta, olives, sundried tomatoes, vinaigrette dressing.

ASIAN CHICKEN 10 per person

Grilled free range chicken breast, Asian slaw, cilantro, peanuts, scallion and Asian dressing.

COBB 10 per person

Chopped wood grilled chicken breast, smoked bacon, tomatoes, hard boiled eggs, avocado, maytag blue cheese, crisp iceberg lettuce, vinaigrette dressing.

H&H TRUFFLE RANCH CHICKEN SALAD 12 per person

Free range chicken breast, portobello mushrooms, truffle ranch, green and black grapes.

TRIO SALAD 11 per person

H&H truffle ranch chicken salad, albacore tuna salad, Mediterranean pasta salad.

SPINACH 10 per person

Spinach, pecan crusted goat cheese buttons, red onion, apple wood smoked bacon, red bell pepper, green onion, balsamic vinaigrette dressing.

extras

Add to any sandwich or salad box.

grilled chicken	3 per person	fruit	3 per person
grilled salmon	3 per person	pasta	3 per person
poached shrimp	3 per person	soup of the day	3 per person
grilled steak	3 per person	h&h chips	3 per person

& soup

We offer a selection of fresh handcrafted soups that changes with the seasons and the creative mind of our chef. Please call to find out what is available for your next event. Available by the pint, quart or gallon.

& entrees

Minimum 8 persons. Includes choice of two side options from the “on the side” section below.

MEATLOAF

12 per person

Apple wood smoked bacon wrapped around individual servings of sirloin meatloaf, finished with our signature barbecue glaze.

CHICKEN PARMESAN

12 per person

Free range chicken breast, crispy parmesan crust, topped with H&H hand-rolled mozzarella, served with marinara.

CHILEAN SEA BASS

18 per person

Wrapped and broiled in cedar paper with julienned carrot, red pepper, onion and H&H extra virgin olive oil.

LASAGNA

12 per person

Layers of house made pasta, beef bolognese sauce and cheese. Served in trays of 9. Vegetarian option available upon request.

CITRUS GRILLED CHICKEN BREAST

12 per person

Boneless, skinless, citrus marinated chicken breast.

We are happy to create a custom entree & menu for your event.

Todd

& on the side

Minimum 8 persons

chilled pasta salad, daily offering
grilled asparagus
garlic mashed potatoes
h&h truffled polenta cakes
h&h wild rice

h&h house salad
mac and cheese
israeli cous cous salad
green bean almandine

3 per person

& hors d'oeuvres

Minimum 10 persons

cool

CHARCUTERIE BOARD

11 per person

Assortment of city and country pâté, sweet coppa, 24 month prosciutto, O'Banon goat cheese wrapped in bourbon-soaked chestnut leaves, Kings Island bleu cheese and St. Albay brie. Served with condiments, stone-ground mustard, breads, crackers.

ARTISAN CHEESE BOARD

7 per person

Local and imported assortment of hand selected goat, cow and sheeps-milk cheeses. With baguette, flat breads, dried fruits and nuts.

ORGANIC CRUDITÉ PLATTER

6 per person

Seasonal, fresh and totally organic! Includes H&H house ranch and blue cheese dips.

VEGETABLE ANTIPASTO

6 per person

Seasonal marinated and grilled vegetables, served with kalamata olives, hand-rolled fresh mozzarella.

SHRIMP

8 per person

House-poached, chilled shrimp, angry aioli and cocktail sauces.

HOUSE-SMOKED SALMON

8 per person

Our house-smoked, hand-cut salmon, served with creme fraiche, tomato and cucumber, capers, red onion and lemon.

SUSHI

market price

An assortment of hand-rolled sushi from the H&H sushi counter. Tailor fit for your order.

SIGNATURE SEAFOOD EXTRAVAGANZA

15 per person

Our crab cakes, cocktail shrimp, sesame seared ahi tuna and chili garlic grilled shrimp skewers. With remoulade, ginger-soy and cocktail sauces.

TRIO CROSTINI PLATTER

6 per person

Beef tenderloin with our horseradish cream. Goat cheese and roasted shiitake mushroom. Plum tomato, fresh mozzarella, and pesto.

DIPS FOR CHIPS

5 per person

Roasted garlic hummus, guacamole and salsa, with pita and tortilla chips.

& hors d'oeuvres

Minimum 10 persons

warm

MINI CRAB CAKES	3 per person
Maryland crab with rémoulade.	
EGG ROLLS	2.5 per person
House-made vegetable and pork egg rolls. Served with Asian peanut sauce.	
COCONUT SHRIMP	3 per person
Skewered tiger shrimp served with mango-honey mustard.	
ASIAN STIR FRY	2.5 per person
Classic stir fry with crisp julienned vegetables, garlic and chicken, tossed in a ginger sesame soy.	

& dessert

COOKIES BY THE DOZEN	16
Valrhona chocolate chip, white chocolate with macadamia, oatmeal raisin, triple chocolate.	
DECADENT DESSERT TRAY	35
Chef's daily case may include: red velvet cake, carrot cake, mini napoleon, lemon tarts, strawberry éclair. (servers 12-15)	
EXTRAORDINARY CAKES	market price
Decorated to your specifics. Please consult your catering manager.	
MINI CANNOLI	24 per dozen
Pastachio, chocolate.	
ECLAIR	42 per dozen
Chocolate, strawberry.	

& beverages

ICED TEA FRESH BREWED SERVICE: 10-12 PERSONS 18

Apricot or regular.

COFFEE SERVICE: 10-12 PERSONS 18

H&H house roasted, regular or decaf, with cups, creamer and sweetener.

HOT TEA SERVICE: 10-12 PERSONS 18

Assorted herbal, green and black tea sachets, with cups, sweetener, fresh lemon and milk.

H&H FRESH SQUEEZED OJ, GRAPEFRUIT 10

(1/2 gallon)

SODAS 2

Coke, Diet Coke, Sprite, Diet Sprite and Jones Soda (just ask!)

BOTTLED JUICES & TEAS 3

Nana Mae organic pressed pear and organic apple juice and New Leaf bottled teas.

BOTTLED SPRING WATER 2

El Dorado spring water.

BOTTLED MINERAL & SPARKLING WATER 3

San Benedetto sparkling water and Izzie flavored waters.

WINE AND BEER SERVICE

We offer an amazing selection of wines, beer, champagne and spirits to accompany any event. Your catering manager will be happy to give you recommendations and a price list.

& the extras

floral department

A sight to see at H&H, from the simple “thank you” bunch of flowers, or the bridal bouquet, to the entire chapel. Not only do we hand pick the most impressive flowers, we can say the same for our design staff!

gift baskets

Whether you specify a list of your items or let our professionals put one together for you, we have every type of gift basket to suit every mood!

personal shopping

Hubbell & Hudson offers personal shopping from our market area. Schedule delivery items and times through catering.

Viking Cooking School

One of only fifteen schools in the country, we covet our state-of-the-art cooking school just as much as you will. Details and dates for classes are in the store and on our Web site. The cooking school is also available for private function booking. Contact the catering department for details.

H&H bistro

Private dining space is available for your functions. Contact your catering manager for information.

To order call **281-203-5601**

24-hour notice is required on most catering orders. Orders are placed through the catering office 9-6 Monday - Saturday. Your credit card is required at time of order and is rung on day of event.

delivery

We offer delivery to The Woodlands. Other fees accrue outside that zone. Please check with your catering manager for fees applicable to your delivery.

Our food is made from scratch daily and thus requires advance notice. Of course, we will do our absolute best to cover your urgent orders on day of. We request at least 24 hours prior notice to ensure your every wish is possible. Many items available on less than 24-hour notice.

payment

Your payment method is secured at time of order and completed by day of event. Our corporate clients may qualify for a house account. Please consult your catering manager for more information.

services

All catering comes with the appropriate service items at no additional charge. Please let us know of any specific needs or requests you may have at time of order.

Hot items on our menu are presented in foil containers, heated and ready to serve or ready to reheat later with provided instructions. Please let us know your preference. If you need chafers service for your event, please advise us in advance. A fee will apply.

Due to the artisan nature of our food, prices are subject to change without notice.

www.hubbellandhudson.com
24 Waterway Avenue, The Woodlands
across from Tinseltown
free parking in our garage with purchase

