
Hungry's Concepts Event Spaces

The Garden Room

At Hungry's Rice Village



Booking Details

Guest Counts

Seated Event | 36 person maximum
Mingling Event | 40 person maximum

Minimums

1 500 Monday – Thursday
2 000 Friday – Sunday

Menus

(priced per person)

Mix & Mingling

\$40 Option 1 | \$45 Option 2

Lunch

\$50 Pre-fix | \$40 Buffet Style

Dinner

\$65 Pre-fix | \$55 Buffet Style

Brunch

\$50 Pre-fix | \$40 Buffet Style

Set-up Fee | 5%

Gratuity | 20%

The Greenhouse Room

At Hungry's Memorial/ Heartbeet



Booking Details

Guest Counts

Seated Event | 40 person maximum
Mingling Event | 50 person maximum

Minimums

1200 Monday – Thursday
1500 Friday – Sunday

Menus

(priced per person)

Mix & Mingling

\$40 Option 1 | \$45 Option 2

Lunch

\$50 Pre-fix | \$40 Buffet Style

Dinner

\$65 Pre-fix | \$55 Buffet Style

Brunch

\$50 Pre-fix | \$40 Buffet Style

Set-up Fee | 5%

Gratuity | 20%

The Grove Patio

At Hungry's Memorial/ Heartbeet



Booking Details

Guest Counts

Seated Event | 50 person maximum
Mingling Event | 75 person maximum

Minimums

1200 Monday – Thursday
1500 Friday – Sunday

Menus

(priced per person)

Mix & Mingling

\$40 Option 1 | \$45 Option 2

Lunch

\$50 Pre-fix | \$40 Buffet Style

Dinner

\$65 Pre-fix | \$55 Buffet Style

Brunch

\$50 Pre-fix | \$40 Buffet Style

Set-up Fee | 5%

Gratuuity | 20%

The Terrace

At Hungry's Rice Village/ Upstairs



Booking Details

Guest Counts

Seated Event | 50 person maximum
Mingling Event | 60 person maximum

Minimums

3500 Monday – Thursday
4000 Friday – Sunday

Mix & Mingling

\$40 Option 1 | \$45 Option 2

Lunch

\$50 Pre-fix | \$40 Buffet Style

Dinner

\$65 Pre-fix | \$55 Buffet Style

Brunch

\$50 Pre-fix | \$40 Buffet Style

Set-up Fee | 5%
Gratuity | 20%

The Treehouse Room

At Hungry's Rice Village/ Upstairs



Booking Details

Guest Counts

Seated Event | 26 person maximum
Mingling Event | 30 person maximum

Minimums

1200 Monday – Thursday
1500 Friday – Sunday

Menus

(priced per person)

Mix & Mingling

\$40 Option 1 | \$45 Option 2

Lunch

\$50 Pre-fix | \$40 Buffet Style

Dinner

\$65 Pre-fix | \$55 Buffet Style

Brunch

\$50 Pre-fix | \$40 Buffet Style

Set-up Fee | 5%

Gratuities | 20%

Hungry's Memorial - Heartbeet

Buy-out



Booking Details

Guest Counts
150 person maximum

Minimums
4000 Monday – Thursday
5500 Friday – Sunday

Menus
(priced per person)

Mix & Mingling
\$40 Option 1 | \$45 Option 2

Lunch
\$50 Pre-fix | \$40 Buffet Style

Dinner
\$65 Pre-fix | \$55 Buffet Style

Brunch
\$50 Pre-fix | \$40 Buffet Style

Set-up Fee | 5%
Gratuity | 20%

Hungry's Rice Village - Upstairs

Buy-out



Booking Details

Guest Counts
150 person maximum

Minimums
6000 Monday – Thursday
8000 Friday – Sunday

Menus
(priced per person)

Mix & Mingling
\$40 Option 1 | \$45 Option 2

Lunch
\$50 Pre-fix | \$40 Buffet Style

Dinner
\$65 Pre-fix | \$55 Buffet Style

Brunch
\$50 Pre-fix | \$40 Buffet Style

Set-up Fee | 5%
Gratuity | 20%

Mix & Mingling Bites Menu

Light Bites [Option 1] \$40/person

Mini Cocktail Meatballs topped with marinara, mozzarella and basil
Mini Beef Tenderloin and All-Natural Chicken Quesadillas
[V] Tuscan or Jalapeno Hummus served with pita triangles
Spinach & Artichoke Dip with homemade tortilla chips and pico de gallo
Mini Caprese Skewers with fresh basil and balsamic glaze
[V] Mini Falafel Bites with Tahini drizzle

Heavy Bites [Option 2] \$45/person

Mini Crab Cake Balls served with chipotle chili sauce
Mini Beef Tenderloin and All-Natural Chicken Kabob Skewers
Baked Goat Cheese with Toasted Baguette topped with dried apricot and crushed red pepper
[V] Tuscan or Jalapeno Hummus served with pita triangles
Prosciutto Crostini with fresh arugula and balsamic glaze
Mini Caprese Skewers with fresh basil and balsamic glaze

Lunch Pre-fix Menu

\$50/person

Shareable Homemade Hummus with pita and veggies for the table
Choice of House Lemonade, Strawberry Lemonade, Iced Tea, Mint Tea

To start

House Salad

Persian cucumber, cherry tomatoes, red onion, goat cheese crumble, balsamic vinaigrette

Main

Baja Chicken Wrap with Iceberg Wedge Salad & feta jalapeno dressing

All-natural chicken, whole-wheat tortilla, avocado, black beans, lettuce, tomato, feta, chipotle chili sauce

Gyros Plate with hand-cut fries

Slices of savory lamb and beef, our signature Tzatziki, jalapeno hummus, lettuce, tomato, onion, Persian cucumber dill salad, warm pita

Anaheim Chile Grilled Chicken

All-natural chicken, roasted Anaheim chile cream sauce, herb basmati rice, seasonal vegetables, warm pita

Lemon Pasta

Angel hair pasta, sun-dried tomatoes, capers, crushed red pepper, lemon olive oil sauce, garlic toast

Falafel Bowl [V]

Falafel Balls, beet hummus, orzo pasta salad, a blend of Persian cucumber, cherry tomato, Kalamata olive, red onion, lemon, parsley, pita bread

Dessert

Sharable Homemade Croissant Bread Pudding
with vanilla ice cream

Dinner Pre-fix Menu

\$65/person

Shareable Homemade Hummus with pita and veggies for the table
Choice of House Lemonade, Strawberry Lemonade, Iced Tea, Mint Tea

To start

Iceberg Wedge Salad

Persian cucumber, cherry tomatoes, Jalapeno feta ranch dressing

Main

Hungry's Kabob Plate

Tender and juicy skewers of beef tenderloin grilled all-natural chicken or a combination of both with herb basmati rice, seasonal vegetables, Persian cucumber dill salad, warm pita

Honey Ginger Salmon

Sustainable salmon, basmati lentil rice, seasonal vegetables, garlic toast

Anaheim Chile Grilled Chicken

All-natural chicken, roasted Anaheim chile cream sauce, herb basmati rice, seasonal vegetables, warm pita

Lemon Pasta

Angel hair pasta, sun-dried tomatoes, capers, crushed red pepper, lemon olive oil sauce, garlic toast

Steak Frites

Certified Angus Sirloin Steak cooked medium rare, topped with herb chimichurri sauce and served with rosemary fingerling potatoes

The Nutritious Bowl [V]

Two black bean and beet patties, organic lentil brown rice, Cuban black beans, pico de Gallo, avocado relish, seasonal vegetables. tahini drizzle

Dessert

Sharable Homemade Croissant Bread Pudding

with vanilla ice cream

Lunch Buffet Style Menu

\$40/person

Starters

Choice of
House Salad or
Greek Salad

Garlic Bread or
Pita Bread

Drinks

House Lemonade,
Strawberry Lemonade,
Iced Tea, Mint Tea,
Water

Choice of Two Entrees

All-Natural Anaheim Grilled Chicken with roasted
mushroom cream sauce

Lemon Pasta with Grilled Chicken

Penne Rustica with Jalapeno Sausage

Mama's Meatloaf

*All-natural beef with no antibiotics or added
growth hormones

All-Natural Grilled Chicken Florentine with spinach
and artichoke cream sauce

Seasoned Lamb and Beef Gyros with lettuce,
tomato, and onion

Choice of Two Sides

Herb Basmati Rice

Mashed Potatoes

French Green Beans

Seasonal Vegetables

Fire-roasted Brussels
Sprouts

Mac & Cheese

Chopped Salad

Persian cucumber Dill
Salad

Dinner Buffet Style Menu

\$55/person

Starters

Choice of
House Salad or
Greek Salad

Garlic Bread or
Pita Bread

Drinks

House Lemonade,
Strawberry Lemonade,
Iced Tea, Mint Tea,
Water

Choice of Two Entrees

Beef Tenderloin Kabobs

All-Natural Chicken Kabobs

All-Natural Grilled Chicken Florentine with spinach
and artichoke cream sauce

Lemon Pasta with Grilled Chicken or Shrimp

All-Natural Anaheim Grilled Chicken with roasted
mushroom cream sauce

Honey Ginger Salmon

Choice of Two Sides

Herb Basmati Rice

Mashed Potatoes

Black Beans

French Green Beans

Seasonal Vegetables

Fire-roasted Brussels
Sprouts

Mac & Cheese

Chopped Salad

Persian cucumber Dill
Salad

Brunch Pre-fix Menu

\$50/person

Choice of Orange Juice, House Lemonade, Strawberry Lemonade

To start

Shareable Prosciutto Crostini and Baked Goat Cheese for the table

Main

Farmer's Goat Cheese Omelet

Spinach, tomato, wild mushroom, herb-roasted new potatoes, mixed green salad

Chicken & Waffles

Belgian waffle topped with all-natural crispy chicken strips, two sunny-side up eggs, served with our signature kicked up maple syrup

Smoked Salmon Avocado Toast

Chipotle cream cheese, Persian cucumbers, guacamole spread, capers, red onion, herb-roasted new potatoes, Persian cucumber dill salad

Migas

Italian sausage, cheddar, blend of Cuban black beans, roasted corn, tomato, scallion, red onion, tortilla chips, avocado, herb-roasted new potatoes, mixed green salad

Prosciutto Eggs Benedict

Poached eggs on freshly baked Italian rustic bread, prosciutto, hollandaise sauce, herb-roasted new potatoes, mixed green salad

Traditional Breakfast

Three scrambled eggs with Italian sausage or applewood-smoked bacon, herb-roasted new potatoes, seasonal fruit, wheat bread

***Add Assorted Pastries and Coffee +10/person**

Brunch Buffet Menus

\$40/person

Starters

Prosciutto Crostini and
Baked Goat Cheese

Drinks

Orange Juice, House
Lemonade,
Strawberry Lemonade,
Water

**Assorted Pastries and
Coffee**
+10/person

Brunch

Traditional Breakfast Buffet

Cage-free scrambled eggs
Italian sausage
Applewood-smoked bacon
Herb-roasted new potatoes
Fresh fruit

Flour tortillas with shredded cheese & salsa

Migas

Italian sausage, cheddar, blend of Cuban black beans, roasted corn,
tomato, scallion, red onion, tortilla chips, avocado, herb-roasted new potatoes

Mini Crispy Chicken & Waffles

With warm maple syrup