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 1500 Monday – Thursday 2000 Friday – Sunday

> > Menus (priced per person)

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

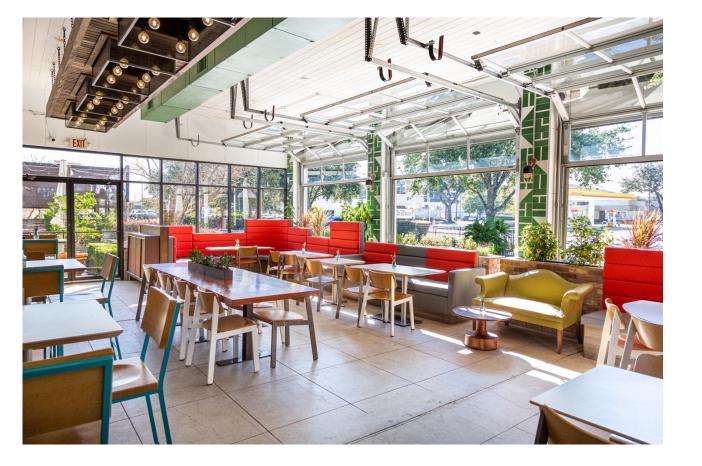
Lunch \$50 Pre-fix | \$40 Buffet Style

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

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

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

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

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

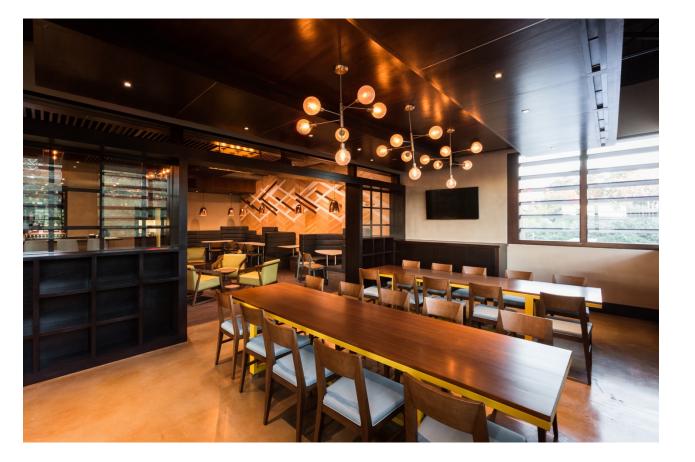
Lunch \$50 Pre-fix | \$40 Buffet Style

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

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

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

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

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

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

<u>To start</u>

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

<u>Main</u>

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

<u>Dessert</u>

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

<u>To start</u>

Iceberg Wedge Salad Persian cucumber, cherry tomatoes, Jalapeno feta ranch dressing

<u>Main</u>

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

<u>Dessert</u>

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

<u>To start</u>

Shareable Prosciutto Crostini and Baked Goat Cheese for the table

<u>Main</u>

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