

# HUBBELL & HUDSON

## 2011 HOLIDAY CATERING GUIDE



**ENTERTAINING** **5**

Order anytime with 24-hour notice.

**CHANUKAH** **7**

Order anytime during Chanukah with 48-hour notice.

**CHRISTMAS** **9-10**

Order by Thursday, December 22.  
Pick up on December 23, 24 or 25.

**NEW YEAR'S** **12-14**

Order by Thursday, December 29.  
Pick up on December 31 or January 1.

**CUSTOM MENUS**

Available upon request, please contact our Catering department for more information.

It's time to gather around all your loved ones, turn a meal into a feast!

Using only the finest & freshest ingredients from our own Market, Hubbell & Hudson Catering provides exceptional quality with a menu created by world class chefs.

Leave the hard work to us, let Hubbell & Hudson bring an unrivaled experience to your home & office this holiday season.

To place an order, please call 281.203.5600 or e-mail us at [catering@hubbellandhudson.com](mailto:catering@hubbellandhudson.com).

## ORDERING & INSTRUCTIONS

Orders are placed through the catering office Monday through Saturday 9am – 6pm.

Your credit card is required at time of order and is charged on day of pick-up.

Refer to specific holiday pages for deadlines on ordering. Call 281.203.5601 to order.

No substitutes on complete dinner packages.

The holiday menu items come fully cooked in re-heatable oven safe containers. For reheating instructions please visit the Catering website at [www.hubbellandhudson.com/catering](http://www.hubbellandhudson.com/catering)

## PARTY PLANNING

Need help with your party? We can take care of everything; from a custom menu to chafers, buffet set up, party rentals & more! Please contact our Catering department for additional services.

## FLORAL ARRANGEMENTS

Let us create a serene holiday table with our unique arrangements. We'll hand pick the most exquisite seasonal blooms, arrange them into captivating designs, sure to be the highlight of your table.

## GIFT BASKETS & GIFT CARDS

It's the season of giving, Hubbell & Hudson is your source for corporate or personal gifts. Choose from our extensive Gift Basket offerings, or our Gift Card that's redeemable at the Market, Bistro, Kitchen and the Viking Cooking School. Call our Guest Services at 281.203.5600 or stop by the Market for more information.

## WINE SPECIALS

Pair your catering order with some of the best wines from our Wine District & enjoy special pricing.

### Hubbell & Hudson Anniversary Edition Collection

**Two bottles each:** 2009 Hubbell & Hudson Napa Chardonnay; 2009 Hubbell & Hudson Willamette Valley Pinot Noir; and 2007 Hubbell & Hudson Napa Cabernet Sauvignon. \$148



Hubbell & Hudson Anniversary Edition Wines are also available with special gift boxes for the holidays.



&

ENTERTAINING

# ENTERTAINING

Order anytime with 24-hour notice.

## HORS D'OEUVRES & APPETIZERS

### Mini Crab Cakes

Bite-sized version of our house-made Maryland crab cakes, remoulade. \$48/doz

### Beef Yakitori

Marinated ribbons of Angus beef, skewered, bleu-demi dipping sauce. \$28/doz

### Coconut Shrimp

Coconut crusted shrimp, skewered, mango honey mustard. \$39/doz

### Chicken Satay

Asian glazed, grilled chicken skewers, peanut dipping sauce. \$28/doz

### Mini Poblano Risotto Cakes

Bite-sized, poblano infused risotto cakes, sundried tomato pesto. \$36/doz

### Truffled Risotto Cakes

Bite-sized, truffle scented risotto cakes, balsamic reduction. \$36/doz

### Asparagus & Figs

Fall asparagus, wrapped in ribbons of prosciutto, dried figs stuffed with savory goat cheese. \$48/doz

### Cocktail Meatballs

Hand-crafted meatballs, house-made sesame ginger glaze, marinara & BBQ sauces. \$12/doz

### Twice Baked Fingerlings

Truffle scented, stuffed fingerling potatoes. \$24/doz

### Tamales

Hand-crafted pork Texas tamales, red-fire salsa. \$18/doz

### Truffled Deviled Eggs

\$18/doz

## PLATTERS, BASKETS & BOARDS

Servings: small 8-12 | large 20-24

### Signature Dollar Roll Sandwiches

House-baked, slider style rolls with turkey, brie & cranberry; chicken, avocado & bacon; ham & swiss. \$48 | \$95

### Hubbell & Hudson Signature Cheese Board

Rouge et Noir Brie, Gorgonzola Picante, Bucheron goat cheese, Hubbell & Hudson aged cheddar, fresh strawberries & grapes, dried cranberries, Marcona almonds, crackers & baguette. \$99 | \$189

### Hubbell & Hudson Signature Charcuterie Board

Prosciutto de Parma, Pillars Picante, City Paté, condiments, crispy breads. \$99 | \$189

### Vegetable Antipasto Board

Marinated & grilled vegetables, Kalamata olives, hand-rolled, marinated mozzarella. \$59 | \$99

### Cajun Boiled Shrimp

Cajun boiled shrimp, tequila lime cocktail sauce. \$117 | \$235

### Smoked Salmon Board

Artfully arranged salmon, cream cheese, lemon, egg, tomato, capers, red onion, cucumber, toast. \$129 | \$250

### Sweet Board & Coffee

Assortment of signature cake slices, coffee service. \$60 | \$120

### The Fellowship Mini Sweet Board

Bite-sized version of our desserts. \$40 | \$70

## WINE SPECIALS

**Two bottles each:** N/V Delamotte Brut; 2008 Flora Springs Barrel Fermented Chardonnay; 2007 Conn Creek Cabernet Sauvignon. \$170



**CHANUKAH**



# CHANUKAH

Order anytime during Chanukah with 48-hour notice.

## À LA CARTE

### Starters - serves 6 to 8

#### **Bistro Salad**

Mixed field greens, fresh tomato, Parmigiano-Reggiano, pickled red onion, balsamic vinaigrette. \$35

#### **Rustic Matzo Ball Soup**

Free-range chicken, sweet carrots, Spanish onion, eight matzo balls. \$24

#### **Whole Smoked Chub & White Fish Salad**

Served with lavosh, red onion, lemon. \$35

#### **Honey Chopped Liver**

Free-range chicken liver, Texas honey, red onion, boiled egg. \$19

#### **Smoked Salmon & House-Made Bagels**

Cream cheese, capers, red onion, tomatoes, lemon. \$68

### Entrées - serves 6 to 8

#### **All-Natural Braised Beef Brisket**

Sweet & sour tomato sauce with honey. \$79

#### **Smoked Angus Braised Short Ribs**

Horseradish dipping sauce. \$79

#### **Honey & Thyme Free-Range Roasted Chicken**

Served whole. \$24/two

#### **Grilled Atlantic Salmon Fillets, Dill Sauce**

Live oak grilled, sea salt, black pepper. \$45

### Latkes

#### **Traditional Idaho Potato Latkes**

House-made apple sauce, sour cream. \$18/doz

#### **Sweet Potato Latkes**

House-made apple sauce, sour cream. \$22/doz

### Accompaniments - serves 6 to 8

#### **Noodle Kugel**

Broad egg noodles, sour cream, Indonesian cinnamon, raisins, plugrá butter, kosher salt. \$18

#### **Tzimmes**

Roasted carrots, raisins, Texas honey, cinnamon, sweet potatoes, kosher salt. \$12

#### **Glazed Baby Carrots**

Fresh dill, kosher salt. \$18

#### **French Green Beans**

Hubbell & Hudson extra virgin olive oil, kosher salt, black pepper. \$18

### Challah - by the each

#### **Traditional Braided** \$4

#### **Texas Honey Glaze Crown** \$4

#### **Texas Honey Glaze & Raisins Crown** \$4

### Desserts

#### **Large Chocolate Dreidel** \$8/ea

#### **Gelt Chocolate Gold Coins** \$18/lb

#### **Mini Chanukah Cupcakes** \$18/doz

#### **Texas Pecan Tart** \$24 - serves 6 to 8

#### **Honey Almond Cake** \$24 - serves 6 to 8

#### **Apple Spice Cake** \$22 - serves 6 to 8

## WINE SPECIALS

**Two bottles each:** 2009 Gilgal Chardonnay; 2009 Yarden Mt. Herman Red; and 2009 Golan Cabernet Sauvignon. \$96



&

CHRISTMAS

# CHRISTMAS

Order by Thursday, December 22.  
Pick up on December 23, 24 or 25.

## COMPLETE DINNERS

Dinner for six to eight

### Ho-Ka House-Roasted Turkey Dinner

Free-range, all-natural brined turkey, madeira giblet gravy, corn bread dressing, whipped sweet potatoes, cranberry & orange rosemary relish, green beans almondine, pain au lait crown, choice of Texas pecan pie or pumpkin pie. \$199

### Nueske's Bone-In, Maple Chipotle Glazed Spiral Cut Ham Dinner

Minnesota wild rice with cranberries, cranberry & orange rosemary relish, house-made brioche kale gratin, roasted autumn vegetables, pain au lait crown, choice of Texas pecan pie or pumpkin pie. \$189

### Tenderloin Wellington Dinner

Wild mushrooms, grilled asparagus, potato gratin, traditional hand-crafted with tawny port black truffled demi-glace sauce, pain au lait crown, choice of Texas pecan pie or pumpkin pie. \$329

Dinner for two

### Ho-Ka House-Roasted Turkey Breast Dinner

Free-range turkey breast roasted on the bone & carved, madeira giblet gravy, cranberry & orange rosemary relish, cornbread dressing, green beans almondine, pain au lait crown, potato gratin, choice of Texas pecan pie or pumpkin pie. \$49

\*Additional Texas pecan pie or pumpkin pie to above dinners. \$10

## WINE SPECIALS

**Two bottles each:** 2009 William Fevre Champs Royeaux Chablis; 2006 Marchese Antinori Chianti Classico Reserva; and 2007 Flora Springs Trilogy. \$189

## À LA CARTE

Entrées - serves 6 to 8

### Roasted Ho-Ka Turkey

Free-range, all-natural brined Ho-Ka turkey, sea salt, black pepper, herbs de provence. \$99

### Roasted Ho-Ka Turkey Bone-In Breast

Free-range, all-natural brined Ho-Ka turkey, sea salt, black pepper, herbs de provence. \$79

### Nueske's Bone-In Spiral Cut Ham

Maple, brown sugar, chipotle glazed, approximately eight pounds. \$79

### Rack of Colorado Lamb

Parsley & garlic crusted, 3 eight bone, frenched racks. \$179

### Tenderloin Wellington

Traditional hand-crafted with tawny port black truffled demi-glace sauce. \$239

Soups & Salads

### Maine Lobster Bisque

Lobster stock, sherry, lobster meat. \$59/half gallon

### Fairytale Pumpkin Soup

Plugrá butter, fresh garlic, shallots, sea salt, black pepper. \$34/half gallon

### Tomato & Mozzarella Salad

Red grape & yellow cherry tomatoes, fresh basil & parsley, fresh mozzarella, red wine vinaigrette, kosher salt, coarse black pepper. \$10/lb

### Black Eyed Pea Salad

Black eyed peas, sweet corn, red peppers, jicama, jalapeños, cilantro, scallions, red wine vinaigrette. \$8/lb

# CHRISTMAS

Order by Thursday, December 22.  
Pick up on December 23, 24 or 25.

## Gravy & Relish - serves 6 to 8

Madeira Giblet Gravy \$22

Cranberry & Orange Rosemary Relish \$9

## Dressings - serves 6 to 8

Wild Mushroom & Sourdough Dressing \$22

Traditional Corn Bread Dressing \$18

Minnesota Wild Rice Dressing \$20

## Vegetables - serves 6 to 8

Green Beans Almondine \$16

Orange Glazed Brussels Sprouts \$19

Oak Grilled Fresh Asparagus \$20

Roasted Carrots & Fresh Dill \$15

Roasted Autumn Root Vegetables \$18

Beet & Mandarin Salad \$16

## Potatoes & More - serves 6 to 8

Classic Whipped Potatoes \$15

Hubbell & Hudson Maple Sweet Potatoes \$19

Potato Gratin \$18

Chipotle Butternut Squash \$24

Brioche Kale Gratin \$16

Truffled Mac & Cheese \$24

## BAKERY & DESSERTS

### Artisan Breads

Hand-Crafted Stollen \$7

Sourdough Boule \$4

Epi \$2

Baguette \$2

Brioche Rolls \$15/doz

Pain Au Lait Crown \$6

French Rolls \$5/doz

### Individual Desserts

Rosemary-Citrus Crème Brûlée \$6

White Chocolate Croissant Bread Pudding \$3

### Serves 6 to 8

Small Bûche De Noël \$45

Classic Pumpkin Pie \$12

Texas Pecan Pie \$15

Granny Smith Apple-Cranberry Pie \$15

Tart Cherry Pie \$15

Cheese Cake with Fresh Fruit \$34

Maple Bread Pudding \$14

Apple Spice Cake \$22

### Serves 8 to 10

Pumpkin Cheese Cake \$28

Chocolate Oblivion Cake \$28



**NEW YEAR'S**



## NEW YEAR'S PACKAGES

Order by Thursday, December 29.  
Pick up on December 31 or January 1.

### NEW YEAR'S SILVER PACKAGE

Serves eight to ten

\$399

#### Coconut Shrimp

Coconut crusted shrimp, skewered, mango honey mustard.

#### Mini Poblano Risotto Cakes

Bite-sized, poblano infused risotto cakes, sundried tomato pesto.

#### Asparagus & Figs

Fall asparagus, wrapped in ribbons of prosciutto, dried figs stuffed with savory goat cheese.

#### Hubbell & Hudson Signature Cheese Board

Rouge et Noir Brie, Gorgonzola Picante, Bucheron goat cheese, Hubbell & Hudson aged cheddar, fresh strawberries & grapes, dried cranberries, Marcona almonds, crackers & baguette.

#### Signature Dollar Roll Sandwiches

House-baked, slider style rolls with turkey, brie & cranberry; chicken, avocado & bacon; ham & swiss.

#### The Fellowship Mini Sweet Board

Bite-sized version of our decadent desserts.

### HOW IT WORKS

You may elect to have these packages for pick-up cold for reheat at your convenience, delivered cold or hot, set up buffet style, or served to your guests by our wait staff. Please contact our Catering department for additional services.

### NEW YEAR'S GOLD PACKAGE

New Year's Silver Package & Below

Serves eight to ten

\$599

#### Mini Crab Cakes

Bite-sized version of our house-made Maryland crab cakes, remoulade.

#### Chicken Satay

Asian glazed, grilled chicken skewers, peanut dipping sauce.

#### Dips & Chips

Assortment of chef crafted dips & chips.

### NEW YEAR'S PLATINUM PACKAGES

New Year's Gold Package & Below

Serves eight to ten

\$699

#### Mini Lobster Spring Roll

Classic Asian spring roll with Hubbell & Hudson twist, thai peanut sauce.

#### Melon Spears in Prosciutto

Sweet honeydew & cantaloupe wrapped in Pio Tosini prosciutto paired with strawberries & Gorgonzola Picante cheese.

# NEW YEARS

Order by Thursday, December 29.  
Pick up on December 31 or January 1.

## À LA CARTE

Entrées - serves 6 to 8

### **Nueske's Bone-In Spiral Cut Ham**

Maple, brown sugar, chipotle glazed, approximately eight pounds. \$79

### **Rack of Colorado Lamb**

Parsley & garlic crusted, 3 eight bone, frenched racks. \$179

### **Whole Beef Tenderloin**

Seared, H-1 rubbed, whole Certified Angus Beef Tenderloin, served four pound average. \$199

Soups & Salad

### **Maine Lobster Bisque**

Lobster stock, sherry, lobster meat. \$59/half gallon

### **Fairytale Pumpkin Soup**

Plugrá butter, fresh garlic, shallots. \$34/half gallon

### **Tomato & Mozzarella Salad**

Red grape & yellow cherry tomatoes, fresh basil & parsley, fresh mozzarella, red wine vinaigrette, kosher salt, coarse black pepper. \$10/lb

### **Black Eyed Pea Salad**

Black eyed peas, sweet corn, red peppers, jicama, jalapeños, cilantro, scallions, red wine vinaigrette. \$8/lb

### **Bistro Salad**

Mixed field greens, fresh tomato, Parmigiano-Reggiano, pickled red onion, balsamic vinaigrette Serves six to eight. \$35

### **Spinach & Goat Cheese Salad**

Baby spinach, oven dried tomatoes, roasted shallots, artichoke hearts, goat cheese, pecans, red wine vinaigrette. Serves six to eight. \$45

Gravy & Relish - serves 6 to 8

**Madeira Giblet Gravy** \$15

**Cranberry & Orange Rosemary Relish** \$9

Dressings - serves 6 to 8

**Wild Mushroom & Sourdough Dressing** \$22

**Traditional Corn Bread Dressing** \$18

**Minnesota Wild Rice Dressing** \$20

Vegetables - serves 6 to 8

**Green Beans Almondine** \$16

**Orange Glazed Brussels Sprouts** \$19

**Oak Grilled Fresh Asparagus** \$20

**Young Carrots & Fresh Dill** \$15

**Roasted Autumn Vegetables** \$18

**Beet & Mandarin Salad** \$16

Potatoes & More - serves 6 to 8

**Classic Whipped Potatoes** \$15

**Hubbell & Hudson Maple Sweet Potatoes** \$19

**Potato Gratin** \$18

**Chipotle Butternut Squash** \$24

**Brioche Kale Gratin** \$16

**Truffled Mac & Cheese** \$24

### Artisan Breads

**Sourdough Boule** \$4

**Epi** \$2

**Baguette** \$2

**Pain Au Lait Crown** \$6

**French Rolls** \$5/doz

**Brioche Rolls** \$15/doz

### DESSERTS

Serves 6 to 8

**Classic Pumpkin Pie** \$12

**Texas Pecan Pie** \$15

**Granny Smith Apple-Cranberry Pie** \$15

**Tart Cherry Pie** \$15

**Cheese Cake with Fresh Fruit** \$34

Serves 8 to 10

**Pumpkin Cheese Cake** \$28

**Chocolate Oblivion Cake** \$28

### WINE SPECIALS

Pair your catering order with some of the best wines from our Wine District & enjoy special pricing.

**Two bottles each:** N/V Pol Roger Brut; 2009 Cade Sauvignon Blanc; and 2008 Stag's Leap 'Hands of Time'. \$251

### SIGNATURE GIFT COLLECTION

'Grounds for Enjoyment', 'Bistro Breakfast', 'Salty Pleasures', 'Chocolate Lovers', 'Texas State Fare' & more. There is a Hubbell & Hudson gift basket for everyone; after all this is the season of giving.

Hubbell & Hudson is your source for corporate or personal gifts. Call our Guest Services at 281.203.5600 or stop by the Market for individual assistance in selecting from our extensive Gift Basket offerings.

We deliver locally & ship nationally, according to your needs. Custom Gift Baskets are also available. Personalized notes included with each order.



# HUBBELL & HUDSON

## HOLIDAY HOURS

### **HUBBELL & HUDSON MARKET**

Christmas Eve: 7 am – 7 pm

Christmas Day: 12 pm – 6 pm

New Year's Eve: 7 am – 11 pm

New Year's Day: 9 am – 6 pm

### **HUBBELL & HUDSON BISTRO**

Christmas Eve: 11 am – 9 pm

Christmas Day: 9 am – 7 pm

New Year's Eve: 11 am – 2 am

New Year's Day: 9 am – 7 pm

### **HUBBELL & HUDSON KITCHEN**

Christmas Eve: 7 am – 7 pm

Christmas Day: Closed

New Year's Eve: 7 am – 11 pm

New Year's Day: 9 am – 7 pm

281.203.5600

[www.hubbellandhudson.com](http://www.hubbellandhudson.com)

[info@hubbellandhudson.com](mailto:info@hubbellandhudson.com)

Winner of the 2011 & 2010 Best Caterer of The Woodlands Award by Woodlands Online.

Winner of the 2011 Best Grocery Store Award by Houston Press.

Winner of the 2010 Outstanding Retailer Award by National Association for the Specialty Food Trade.