



BREAKFAST, BRUNCH & LUNCH

Bailey Connor Catering offers full-service and drop-off catering services for your breakfast or lunch event. Our experienced service team are here to assist with seamless in-office catered events.

*Additional menu items and services are available.

*Vegetarian & Vegan menus available

All food intolerances and preferences (Gluten-Free, Halal, etc.) can be accommodated.

Ask About Our Production Services

Event Planning | Décor & Lighting | Florals | Rentals | Entertainment

www.baileyconnor.com

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16911 Memorial Chase Rd.

Houston, TX 77070



Breakfast and Brunch

Available for staffed and drop-off service. Minimums apply.

Breakfast Entrees

CONTINENTAL

NY style bagels, cream cheese, preserves,
Artisan breakfast pastries, fresh fruit

QUICHE

Choice of one: Quiche Lorraine or Quiche
Florentine served with fresh fruit

BREAKFAST TACO

Fillings include scrambled eggs, breakfast
potatoes applewood smoked bacon or
chorizo sausage served with fire-roasted
salsa, seasonal fruit and berries

THE BIG CONNOR

Caramelized bacon or breakfast sausages,
scrambled eggs, breakfast potatoes, fire-
roasted salsa, assortment of pastries and
biscuits

CHORIZO EGGS

Eggs, chorizo sausage, cheddar cheese, flour
tortillas sour cream, frijoles, fire-roasted salsa

Breakfast Trays

FRESHLY BAKED ASSORTED DANISHES

ASSORTED SCONES

FRESHLY BAKED MUFFINS

NY STYLE BAGELS

Cream cheese, preserves

Breakfast Add Ons

BUTTERMILK PANCAKES

Whipped butter, powdered sugar, maple
syrup

BELGIAN WAFFLES

Whipped butter, powdered sugar, maple
syrup

BISCUITS AND GRAVY

With or without sausage

SCRAMBLED EGGS

With or without cheese

BREAKFAST POTATOES

CARAMELIZED SMOKED APPLEWOOD BACON

SAUSAGE PATTIES OR LINKS

CEREALS OR OATMEAL WITH MILK FRESH

FRESH BUTTERED CROISSANT

FRESH SEASONAL FRUIT



Breakfast and Brunch

Minimums apply.

Breakfast Stations

BREAKFAST PARFAIT BAR - MAKE YOUR OWN

Greek yogurt, Artisanal honey, seasonal fruit and berries angel food cake cubes, granola, whipped cream

BREAKFAST BURRITO BAR

Flour tortillas, scrambled eggs, crispy bacon, assorted cheeses, scallions, sour cream, fire-roasted salsa, southern-style potatoes

BISCUIT STATION

Toppings: Whipped butter, strawberry jam, locally sourced honey, smoked ham crumbled smoked applewood bacon, warm sausage gravy

GOOD MORNING CHARLIE

Herb roasted whole salmon served with an assortment of N.Y. style bagels.

Toppings: Diced red onions, sliced eggs, Spanish capers, velvety cream cheese

EGGS BENEDICT

Poached eggs, asparagus spears, Hollandaise sauce on a toasted English muffin

Available Upgrade: Crab cake

CREPE STATION

Prepared to order with a vanilla pastry cream, nutella, pumpkin spice or chocolate pastry cream, asparagus with hollandaise

Toppings: Fresh fruit compote, berries, whipped cream powdered sugar, chocolate sauce

MAPLE GLAZED HAM CARVING STATION

Cured with honey and brown sugar

MINI CHICKEN AND WAFFLE STATION

Waffle rounds topped with a fried chicken bite with maple syrup or fresh local honey

EGGS MADE TO ORDER

Choice of: Breakfast potatoes, crumbled smoked applewood bacon, onions, sliced mushrooms, bell peppers, cheddar cheese, spinach and pico

Brunch at Tiffanys

SCRAMBLED EGGS

With or without cheese

BREAKFAST POTATOES

FRESH FRUIT AND YOGURT PARFAIT

CREPES

Choice of one savory or sweet crepe (see Crepe Station)

PLEASE SELECT ONE

Caramelized Smoked Applewood

Bacon Breakfast Sausage

PLEASE SELECT ONE

Buttermilk Pancakes

Whipped butter, powdered sugar, maple syrup

Fresh Biscuits

Assorted preserves and locally sourced honey

Freshly Baked Breakfast Pastries



Sandwiches and Wraps

Sandwiches and wraps served with chips and cookie or brownie.
Minimums apply.

Sandwiches

THE SUB

Layers of cheese, salami, lettuce, tomatoes, onion, ham, bell pepper drizzled with Chef prepared dressing

BAVARIAN HAM AND CHEESE

Black Forest ham, Swiss cheese, lettuce, tomato, dijon mustard on ciabatta bread

TURKEY AND BRIE

Thinly sliced turkey, French brie with fig jam, fresh arugula on Italian bread

THE TURKEY ZINGER SANDWICH

Sliced roasted turkey, leaf lettuce, tomato, zinger pepper jelly

THE MANHATTAN

Pastrami, Swiss cheese, lettuce, tomato, dijon mustard

OAK SMOKED HAM AND BABY SWISS

Maple-bacon jam

HOMEMADE CHICKEN SALAD

White, meat chicken, walnuts, dried cranberries, apples celery mixed with seasoned mayo and served on a croissant

ROAST BEEF AND HAVARTI

Rosemary-horseradish cream

THE BC VEGETARIAN

Tomato, lettuce, cucumber, sprouts, sliced avocado, pesto mayo

CHARCUTERIE SANDWICH

Ciabatta bread with goat cheese spread, sliced prosciutto, sliced spicy salami, fig jam, olive tapenade, and chopped pistachios.

NEW ORLEANS MUFFULETTA

Olive tapenade, dry salami, fresh sliced ham, and provolone cheese on a French baguette. Served with a side of creole brown mustard.

CHICKEN PESTO SANDWICH

Grilled, topped with a fresh pesto served on artisan style bread

THE CUBANO

Grilled Panini style Cubano sandwich- carnitas style pulled pork, prosciutto, pickles, mustard

Wraps

TURKEY CLUB

Oven-roasted turkey, garlic aioli, Swiss cheese, smoked applewood bacon Roma tomatoes, crisp greens

THE CUBAN

Deli sliced chicken breast & ham, Swiss cheese, mustard, mayo, pickles

VEGETABLE WRAP

Crisp greens, sun-dried tomato, roasted red peppers artichoke, balsamic reduction

GRILLED CHICKEN CAESAR WRAP

Chicken, romaine lettuce with Caesar dressing, Parmesan cheese

THE ITALIAN

Ham, mozzarella, salami, pepperoni, lettuce, tomato onions, oil, vinegar



Salads and Pasta

Minimums apply.

Salads and Bowls

BABY KALE SALAD

Grape tomato half's, toasted pecans, cranberries, shaved parmesan cheese lemon vinaigrette

STRAWBERRIES AND GREENS

Bibb lettuce, fresh strawberries, shaved red onion, goat cheese, candied walnuts white balsamic dressing

KOREAN COLD NOODLES

Chilled buckwheat noodles, traditional vegetables gochujang vinaigrette

CRISPY CHICKPEAS AND SPINACH

Romaine and spinach, grape tomato, shaved red onion, english cucumber pepperoncini, crispy turmeric chickpeas, spicy Greek vinaigrette

BABY ARUGULA AND PROSCIUTTO

Burrata cheese, oven-dried grape tomato, peaches, toasted almonds, honey-basil vinaigrette

PASTA SALAD

Finely chopped red onions, black olives and cucumber tossed in an herbed oil and vinegar

FIESTA BOWL

Southwest grilled chicken, Spanish rice, black beans and fresh pico

GINGER CHICKEN BOWL

Seasoned white rice, julienne ginger chicken, sautéed Asian stir fry, with diced green onion, shredded bok choy, bean sprouts and avocado. Served with crispy wontons.

Salad Add ons

(Additional charges apply)

Grilled Shrimp

Blackened Chicken Breast

Seared sliced steak

Pastas

Served with side salad and crispy garlic bread

STEAK AND GOUDA PASTA

Pan-seared steak with smoked gouda cheese sauce, loaded with tangy sun-dried tomatoes, sweet peppers, spinach, and fresh vegetables

BAKED ZITI WITH BOLOGNESE SAUCE

Served with green beans

CHICKEN ALFREDO

Julienne breast of chicken served over fettuccine tossed in a garlic-parmesan cream sauce



Desserts

Sandwiches and wraps include 1 choice of cookie or brownie.
Upgrade to a dessert shooter.

Brownie

In-house made fudgy chocolate brownie

Cookies

Homemade Chocolate Chip
Sugar

Peanut Butter
Snickerdoodle

White Chocolate Macadamia Nut

Dessert Shooters

Fresh made dessert shooters served in acrylic shot glasses.

Raspberry Cheesecake

Strawberry Shortcake

Tiramisu

Peanut Butter S'mores