
EST.2020 HOUSTON,TEXAS



Sunday Press

the art of a

Catering Collection



BREAKFAST · BRUNCH · LUNCHEON

catering@sunday-press.com · 832.788.0421

ENTREES

made for mornings worth lingering over



BBQ WINGS

Half Tray \$125 / Full Tray \$225

Bold, and making headlines! Our Buffalo Wings are tossed in a rich, tangy sauce with just the right kick of heat—crispy on the outside, juicy on the inside, and packed with flavor in every bite.

Half Tray 50 pcs · Full Tray 100 pcs

BUFFALO WINGS

Half Tray \$125 / Full Tray \$225

Hot, bold, and making headlines! Our Buffalo Wings are tossed in a rich, tangy sauce with just the right kick of heat—crispy on the outside, juicy on the inside, and packed with flavor in every bite.

Half Tray 50 pcs · Full Tray 100 pcs

TENDER HEADLINES

Half Tray \$95 / Full Tray \$170

Our crispy, golden Chicken Tenders—perfectly seasoned, hand-breaded, and fried to perfection. Served with your choice of dipping sauces.

Half tray serves (10-15) 40 pieces · Full tray Serves (20-30) 80 pieces

THE SLIDER EDITION

Half Tray \$105 / Full Tray \$215

Our Mini Sliders! —soft, fresh buns layered with juicy, perfectly seasoned fillings and crafted for the ultimate handheld bite.

Small Serves 10–15 (30 sliders) · Large Serves 20–30 (60 sliders)

GOLDEN PRESS FRIES

Half Tray \$55 / Full Tray \$100

Our Golden Fries are crispy on the outside, fluffy on the inside, and perfectly salted for that classic, crave-worthy bite. The perfect sidekick to any headline—or strong enough to steal the story on their own.

(Half Tray Serves 15) (Full Tray Serves 30)

BREAKFAST PACKAGES

made for mornings worth lingering over



THE SIMPLE SUNDAY

\$16 / pp

Scrambled or cheesy eggs, choice of hashbrowns or roasted potatoes, choice of bacon or sausage, and buttered toast.

Minimum 10 orders · Sub cheesy eggs +\$1

BREAKFAST PACKAGE

SM \$115 · LG \$225

Bacon breakfast tacos, chorizo breakfast tacos, avocado toast cut in quarters, and fresh-brewed drip coffee.

Served with house tomatillo salsa.

Small serves 8–10 · Large serves 16–20

SUNDAY CROISSANT BUNDLE

\$13.50 / pp

Handcrafted butter croissant, scrambled egg, white cheddar, and choice of bacon, sausage, or spinach. Served with seasonal fruit.

Minimum 10 orders · Sub gluten-free bread +\$2

BREAKFAST BOX (SINGLE)

\$14.50 / box

One breakfast taco of your choice, a mini chia pudding or overnight oats, and salsa & granola — all packed into our signature lunch box.

Sold individually — no minimum

BREAKFAST TACOS & SANDWICHES

the good stuff, by the dozen



Breakfast Tacos



BREAKFAST TACOS

\$35 / dozen

Served with house tomatillo salsa. Each taco individually wrapped.

Bacon, Egg & Cheese · Chorizo, Potato, Egg & Cheese · Veggie Hash, Egg & Cheese

TACO BOX (2)

\$11 / box

Two individually wrapped breakfast tacos, your choice of fillings, with a side of salsa.

Breakfast Sandwiches



BREAKFAST SANDWICH TRAY

SM \$60 · LG \$110

Small: 8 sandwiches, one flavor. Large: 16 sandwiches, two flavors. Each cut in half.

Small serves 8–10 · Large serves 16–20

Spinach, Feta & Mushroom · Chorizo Green Chili · Meat Lovers

THE GRIDDLE

hot off the press, warm to the table



MINI PANCAKES — TRAY

SM \$45 · LG \$85

Silver-dollar buttermilk pancakes, stacked high. Served with pure maple syrup and whipped butter.

Small Tray ~40 pieces (serves 8-10) · Large Tray ~80 pieces (serves 16-20)

BUTTERMILK PANCAKES

\$7 / pp

Full-size, fluffy buttermilk pancakes. One per person. Served with maple syrup and whipped butter.

Minimum 10 orders · Add chocolate chips +\$1 / pp

BRIOCHE FRENCH TOAST

\$7.50 / pp

Two slices per person of thick-cut brioche French toast, cut in half. Served with maple syrup and whipped butter.

Minimum 10 orders

CINNAMON SUGAR WAFFLE

SM \$45 · LG \$75

Cinnamon-sugar-dusted waffles, cut into quarters. Served with crème brûlée sauce and maple syrup.

Small Tray 20 pieces · Large Tray 40 pieces

BELGIUM WAFFLES

Half Tray \$85 Full Tray \$165

Hot off the press and golden to perfection! Our Belgian Waffles are light, fluffy on the inside, and crisp on the outside—crafted to deliver a sweet, satisfying start to your day.

Half Tray 12 Waffles 48 pcs | Serves 12-18 Full Tray 24 Waffles 96 pcs | Serves 20-30

HOT BITES & SIDES

the little things that make the table



Hot Bites



FRITTATA BITES

SM \$60 · LG \$110

Crustless mini-frittatas — perfect for a passed bite or a morning buffet.

Small 20 pcs / 10 orders · Large 40 pcs / 20 orders

Chorizo Green Chili · Meat Lovers · Spinach, Feta & Mushroom

MINI TOASTS

SM \$75 · LG \$145

Our iconic tasting toasts, quartered and ready to pass.

Small 28 pcs · Large 56 pcs

Avocado & Egg · Beet & Goat Cheese · Strawberry Crème Fraîche · Burrata Caprese +\$10/+\$20 · Smoked Salmon +\$25/+\$50

Breakfast Sides



SCRAMBLED EGGS

SM \$40 · LG \$75

Softly scrambled and fluffy. Sub cheesy eggs +\$5 / +\$10.

Small serves 8-10 · Large serves 16-20

HARDWOOD SMOKED BACON

SM \$35 · LG \$65

Two pieces per person, crispy and smoky.

BREAKFAST SAUSAGE

SM \$35 · LG \$65

Two pieces per person, seasoned house-style.

CRISPY HASHBROWNS

SM \$30 · LG \$55

Golden and crisp on the edges, soft in the center.

ROASTED BREAKFAST POTATOES

SM \$30 · LG \$55

Roasted with olive oil, rosemary, and sea salt.

OATS, CHIA & PARFAITS

the quiet stars of our morning counter**CLASSIC CHIA PUDDING****\$8.95 / each***Large 16 oz, served with house gluten-free granola.*

Classic Vanilla Strawberry · Strawberry Matcha · Vegan Taro

MINI CHIA, OATS & PARFAITS**\$4.95 / each***Individual 7 oz cups. Served with gluten-free granola on top.**Minimum order of 8 · Mix & match flavors***Mini Chia:** Classic Vanilla · Strawberry Matcha · Taro Blueberry**Overnight Oats:** Apple Cinnamon · PB&J Raspberry**Yogurt & Fruit:** Greek Yogurt Parfait · Seasonal Fruit Cup**FRESH FRUIT BOWL****\$5 / pp***A bright seasonal fruit salad — melon, berries, pineapple, citrus.**Minimum 10 orders***FRUIT TRAY**Small Round Tray **\$60** / Large Round Tray **\$100***Seasonal Fruit**Small Serves 8-12 / Large serves 16-24***YOGURT PARFAIT TRAY****\$6 / pp***Layered Greek yogurt, honey, seasonal fruit and house granola. Served in individual cups.**Minimum 10 orders***ACAI BAR****\$195***Our Açaí Bar features 1.3 gallons of smooth, antioxidant-rich açaí, served with all the fixings—crunchy granola, fresh mixed berries, and golden honey—so guests can build their perfect bowl.**Serves 20 portions*

MIDDAY & LUNCHEON

a slow lunch, pressed just right



Boxed Lunch



SUNDAY BOXED LUNCH

\$15.75 / box

Your choice of sandwich on croissant, milk bread, whole wheat, or ciabatta. Comes with a chip, fries or fruit +\$2, and a cookie

Minimum 8 boxes · Sub GF bread +\$2

Sandwich Selections: Tamago Salad · Chicken Salad · Tuna Salad · Vegan Hummus · Chicken or Turkey Club +\$2 · Roasted Veggie & Mozz +\$2 · Hot Italian +\$2 · Chicken Gruyère Double Pesto +\$2 · Chicken Caesar Wrap +\$2

Choice of Side: Zapp's Chips · Sweet Potato Fries · Fries · Fruit Cup

Choice of Cookie: Chocolate Chip · Oatmeal Raisin · Snickerdoodle · Gluten-Free Chocolate Chip

Sandwich Trays



COLD SANDWICH TRAY

SM \$75 · LG \$145

Two sandwich selections, quartered and arrayed on a tray. Choose from Chicken Salad, Chicken or Turkey Club, Tamago Sando, or Tuna Salad.

Small 8 ct · Large 16 ct

HOT SANDWICH TRAY

SM \$95 · LG \$175

Two sandwich selections, served warm. Choose from Roasted Veggie & Mozz, Chicken Gruyère Double Pesto, or Hot Italian.

Small 8 ct · Large 16 ct

MIDDAY & LUNCHEON

a slow lunch, pressed just right



Pasta Press



TURKEY SAUSAGE PENNE POMODORO

Half Tray \$105 / Full Tray \$200

Tender penne pasta is tossed in a rich, slow-simmered tomato sauce and paired with savory turkey sausage, creating a perfectly balanced, flavorful dish. Finished with fresh herbs and a touch of parmesan, every bite delivers a warm, satisfying story worth savoring.

Half Tray (6-10 people) · Full Tray (10-15 people)

CHICKEN ALFREDO

Half Tray \$105 / Full Tray \$200

Our Chicken Alfredo is a comforting classic—tender, seasoned chicken served over perfectly cooked pasta and coated in a smooth, creamy Alfredo sauce. Finished with parmesan and a touch of garlic, this dish delivers a velvety, indulgent flavor that's always headline news.

Half Tray (6-10 people) · Full Tray (10-15 people)

SALADS

greens, lovingly dressed**CASSIE'S SIGNATURE****\$95**

Romaine, cabbage, parsley, cucumber, red onion, dates, sweet peppers, cherry tomatoes, candied pecans, sumac vinaigrette.

Serves 8-10 · Add grilled chicken +\$40

LEMON KALE CAESAR**\$75**

Romaine, kale, Parmesan shavings, lemon, salt, pepper, house-made Caesar.

Serves 8-10 · Add grilled chicken +\$40

COBB SALAD**\$80**

Romaine, hard-boiled egg, cherry tomatoes, red onion, cheddar, bacon, house ranch.

Serves 8-10 · Add grilled chicken +\$40

HARVEST SALAD**\$125**

Roasted Brussels sprouts & cauliflower, miso sweet potato, cannellini beans, kale, pomegranate, chopped dates, horseradish dressing.

Serves 8-10 · Add grilled chicken +\$40

COLD SIDE SALAD**\$25**

Served by the Quart

*Boards***CRUDITE BOARD****Small \$95 Large \$175**

Our Crudité Board is a vibrant spread of crisp, fresh vegetables—perfectly cut and beautifully arranged for a refreshing, guilt-free bite. Served with Hummus

Small serves 8-10

Large Serves 16-20

CHARCUTERIE BOARD**Small \$150 Large \$275**

Our Charcuterie Board is a curated spread of premium meats, artisan cheeses, fresh fruits, nuts, and gourmet accompaniments.

Small serves 8-10

Large serves 16-20

PASTRIES & SWEETS

the prettiest part of the morning



MACARONS

\$3 / ea · \$33 / dz

Gluten-free French meringue almond cookie with buttercream.

Birthday Cake · Chocolate · Cookies N' Cream · Cotton Candy · Crème Brûlée · Lavender · Lemon · Pistachio · Red Velvet · Rose · Sea Salt Caramel · Strawberry

CROISSANT BOX

starting \$35

One flavor or chef's assortment — 2 dz mini minimum \$/dz / full size available

Butter \$35/55 · Chocolate \$45/65 · Almond \$65/85 · Berry \$65/85 · Ham & Cheese \$65/85 · Dubai Chocolate Pistachio \$65/85 · Le Crookie \$65/85 · White Chocolate Matcha \$65/85 · Chefs Assortment \$50/65 · Apple de Leche \$85 · Mini Dipped White Chocolate \$49

BAKERY BOX

SM \$50 · LG \$80

Served with butter and jam.

Small: 1 dz mini-croissants + 4 loaf slices (1 flavor)

Large: 2 dz mini-croissants + 8 loaf slices (2 flavors)

MINI PASTRY CUPS

\$45 / dz

5 oz individual dessert cups. Choose flavors or a chef's assortment.

Banana Pudding · Chocolate Mousse · Matcha Tiramisu · Tiramisu · Tres Leches

PASTRY TARTS

\$6.25 / ea · \$70 / dz

Seasonal fruit tart · Key lime pie tart.

PASTRIES & SWEETS

the prettiest part of the morning



COOKIE BOX

\$40

Three mini-dozens of cookies (up to 2 flavors).

Chocolate Chip · Oatmeal Raisin · Snickerdoodle · S'mores · White Choc Macadamia · GF Chocolate Chip

BROWNIE BOX *Gluten-free*

\$35/dz

LOAF BOX

SM \$42 · LG \$85

Small: 24 pieces, 2 flavors | Large: 48 pieces, 4 flavors

Banana · Lemon Blueberry · Morning Glory · Pumpkin Chocolate · GF Lemon Olive Oil

FULL LOAVES

\$3 / ea · \$33 / dz

Our decadent loaves

Banana · Coffee Cake · Lemon Blueberry · Lemon Olive Oil (gf) · Hummingbird · Morning Glory · Pumpkin chocolate

Matcha Cinnamon Rolls

\$48

Soft, fluffy house-made cinnamon rolls infused with premium Japanese matcha, swirled with brown sugar and warm spices, then topped with a silky matcha cream cheese glaze. Perfectly balanced with earthy green tea notes and just the right touch of sweetness, a beautiful twist on a classic favorite.

PASTRIES & SWEETS

the prettiest part of the morning



CAKE

4" \$40 / 6" \$75 / 9" \$120

Our decadent cakes made from scratch

Birthday Cake – light, fluffy layers of vanilla sponge baked to golden perfection and filled with silky, sweet buttercream. Each bite is soft, airy, and just the right amount of indulgent, with a rich vanilla aroma that feels timeless and joyful. Finished with a smooth, creamy frosting and a playful touch of colorful sprinkles, it's the kind of cake that brings instant smiles and makes every moment feel like a special occasion.

Carrot Cake - A rich, moist carrot cake layered with warm spices and just the right touch of sweetness. Freshly grated carrots are folded into a tender crumb, giving each bite a soft, earthy depth, while hints of cinnamon and nutmeg add a cozy, aromatic finish. Studded with crunchy walnuts and a whisper of vanilla, it's perfectly balanced and comforting. Finished with a thick layer of smooth, tangy cream cheese frosting, this cake delivers a decadent yet nostalgic flavor that feels like home in every bite.

Chocolate Cake - A deeply indulgent chocolate cake made for true chocolate lovers. Moist, tender layers of rich cocoa sponge are baked to perfection, delivering a soft, velvety crumb in every bite. Filled and frosted with smooth, luscious chocolate buttercream, it strikes the perfect balance between bold and sweet. Finished with a glossy chocolate ganache, each slice is decadently rich, satisfying, and irresistibly smooth from start to finish.

Espresso Chocolate Cake - A rich, decadent chocolate cake infused with bold espresso for a perfectly balanced depth of flavor. Moist layers of dark cocoa sponge are enhanced with a hint of freshly brewed espresso, intensifying the chocolate notes without overpowering them. Filled and frosted with silky chocolate buttercream and finished with a smooth espresso ganache, each bite delivers a luxurious blend of bittersweet chocolate and warm coffee undertones—smooth, indulgent, and irresistibly refined.

Raspberry Chocolate Cake - A luscious chocolate cake layered with bright, tangy raspberry for the perfect balance of rich and refreshing. Moist, velvety chocolate sponge is filled with a vibrant raspberry compote that adds a pop of natural sweetness and a slight tart finish. Finished with silky chocolate buttercream and a glossy ganache, each bite melts together into a decadent harmony of deep cocoa and fresh berry flavor—elegant, indulgent, and just the right touch of fruity.

Red Velvet Cake -our classic Red Velvet Cake is rich, moist, and irresistibly smooth. Baked to a perfect deep crimson and layered with silky cream cheese frosting, every bite is a bold, velvety headline worth savoring. Finished with a soft crumb and just the right touch of sweetness, this dessert is the story everyone will be talking about.

BEVERAGES

a proper pour, from sunrise on



DRIP COFFEE

\$40

Serves 10–12. 96oz fresh hot coffee with cups, lids, cream, and sugar.

Alt milk (almond, coconut, oat) +\$8

COLD-PRESSED JUICE

8oz (min 12 bottles) ~~\$5.75~~ 16oz ~~\$11~~ half gallon \$40 gallon \$65

Made in-house — please place 48 hours in advance for large volumes.

Aloe You Vera Much · Celery-bratory · Oh Kale Yeah Ginger · Orange You Happy · You Make My Heart Beet · The Pearsuit of Happiness

FRESH ORANGE JUICE

\$7 ea · HG \$15 · G \$26

Served with cups and straws.

PURPLE PALMER

\$7 ea · HG \$15 · G \$24

Served with cups and straws.

ICED TEA

HG \$8 · G \$12

Unsweetened black or green tea. Served with cups, straws, and sugar.

Flavored (raspberry, strawberry, peach) +\$4

FRESH LEMONADE

HG \$10 · G \$12

Served with cups and straws.

BOTTLED STILL & SPARKLING

\$2.25 – \$4.75

Bottled water \$2.95 · Soda can \$2.25 (Coke, Diet Coke, Sprite) · San Pellegrino \$4.75.

Add bag of ice +\$3

PLEASE NOTE

a few notes from our kitchen



ORDERING

All orders must be placed before 3:00 p.m. the day before your event. Email catering@sunday-press.com or call 832.788.0421.

MINIMUMS

Per-person items require a minimum of 10 orders. Boxed lunches require a minimum of 8. Delivery orders have a \$125 minimum.

CANCELLATIONS

24-hour cancellation notice required. Cancellations within 24 hours are subject to a 50% charge.

INDIVIDUAL PACKAGING

Any menu item can be individually packaged upon request — add \$2 per person.

DELIVERY

\$35 delivery fee. Orders over \$350 are subject to a 10% delivery fee. A 10% service fee applies to events requiring on-site staff.

ALLERGENS

Please let us know of any allergies when ordering. Our kitchen handles nuts, dairy, gluten, eggs, and soy. Many items can be made gluten-friendly — just ask.

CUSTOM EVENTS

Hosting a shower, wedding, or corporate event? We'll design a custom menu around your day. Ask about our tea and pastry setups.

PRICING & TAXES

Prices do not include tax or gratuity. Prices are subject to change. Charge accounts are available with approved credit.



let us set your table

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Catering & Events

ABOUT US



At Sunday Press, we believe in creating moments that matter—whether it's through our all-day brunch, fresh pastries, or a perfectly brewed cup of coffee. Since opening in 2021, our vibrant cafe has been a go-to destination for delicious, wholesome food in a welcoming space designed for connection and relaxation. From signature dishes like our Tunacado Sandwich and Croissant Swirls to family-friendly meals, we've crafted a menu that brings people together over great taste and fresh ingredients.

Tucked inside Sunday Press, you'll find Sunday Social, our cozy yet sophisticated cocktail bar. Here, we elevate your experience with handcrafted cocktails that balance bold flavors and creativity. Whether it's an espresso martini after brunch or a sparkling toast to celebrate a milestone, Sunday Social adds a touch of elegance to every gathering.

Together, Sunday Press and Sunday Social offer the perfect blend of charm, flavor, and hospitality—making our venue an ideal choice for your special event. From weddings and baby showers to corporate meetings and intimate parties, we provide a unique setting and exceptional service to ensure your event is truly unforgettable.

Let us help you create lasting memories at Sunday Press & Sunday Social—where every sip, bite, and moment is worth celebrating!

RENTAL PRICING

Choose the ideal time for your event. Pricing reflects exclusive use of the space, covering our typical operating revenue and added services for a seamless experience.

DAYTIME RENTALS (9 AM – 3 PM)

Monday–Thursday: \$1,500/hour (3-hour minimum) — Full Buyout: \$6,000

Friday–Sunday: \$2,500/hour (3-hour minimum) — Full Buyout: \$8,500

EVENING RENTALS (6 PM – 10 PM)

Monday–Wednesday: \$750/hour (3-hour minimum) — Full Buyout: \$2,000

Thursday–Sunday: \$2,000/hour (3-hour minimum) — Full Buyout: \$6,500

ADDITIONAL CHARGES DEPOSITS & CANCELLATION POLICY

Setup & Cleanup Flexibility:

\$250 per extra hour outside of the rental period.

Customized Add-Ons:

Catering, bar services, and decor packages available upon request.

ADD-ONS

Catering Packages

Bar Services

Event Coordination

Assistance Decor Packages

Deposit

A 25% non-refundable deposit is required to secure your date. Full Payment: The remaining balance is due 14 days before the event.

Cancellation Policy:

- **Cancellations made more than 30 days before the event will receive a credit towards future bookings.**
- **Cancellations within 30 days of the event are non-refundable.**

EVENTS



Unique Sitting Areas

The perfect lounge areas for your event!



Tea Party

The perfect bar bites Healthier Food

Options for Everyone !