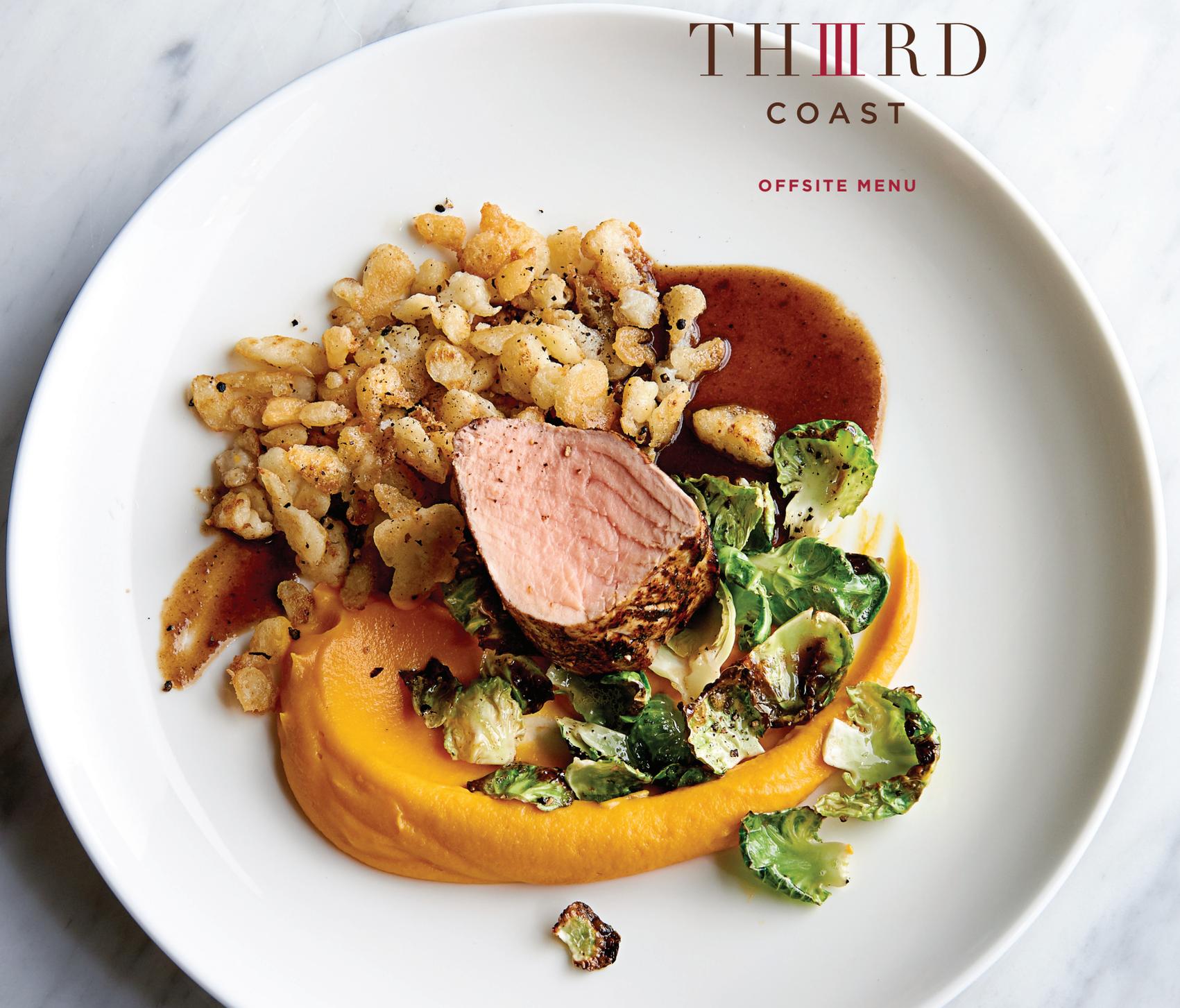


III

THIRD

COAST

OFFSITE MENU





## Contact

*6550 Bertner Avenue, Sixth Floor  
Houston, TX 77030*

*713.749.0407 | 713.749.0406*

*thirdcoasthouston.com*

## Catering Information

### CHARGES

Final guarantees are due three business days prior to event. Guarantees may not decrease but may increase subject to chef approval. A significant increase may result in slight menu changes. If the guarantee is not provided to the catering office prior to the event, the estimate or actual number of guests—whichever is higher—will be used for final charges.

### MINIMUMS

We require a \$200 minimum per order.

### MENUS

Menus are due no later than one week prior to the event. Menus provided are sample selections only. We welcome the opportunity to design a custom menu for your occasion. Special dietary requirements can be accommodated.

### TO PLACE AN ORDER

Please contact the Third Coast catering office by phone or email. We will process the order and email a catering contract to confirm the order.

### PAYMENT

Third Coast honors the convenience of direct bill and tax exemption for any Texas Medical Center institution. We also accept credit card and cash payments.

### SERVICE CHARGE

We charge a 20% service charge, which includes free delivery within the Texas Medical Center.

### CHINA, LINENS, SERVICE

Prices are for disposables. China, linens, service staff are additional.

8.25% sales tax and 20% service charge.

## Breakfast

### Buffets

**CONTINENTAL** (per person) **16**  
Fresh fruit, Assorted pastries,  
Greek yogurt, Granola, Coffee, Juice

**AMERICAN** (per person) **22**  
Scrambled eggs, Potatoes, Apple-smoked  
bacon, Sausage links, Fresh fruit, Greek  
yogurt, Granola, Assorted pastries,  
Coffee, Juice

### BY THE DOZEN

**Tacos** **48**  
*Your choice; minimum order: One dozen  
of each kind*

*Bacon, egg, cheese  
Chorizo, egg, cheese  
Potato, egg, cheese  
Pico de gallo, egg, cheese*

**Croissants** **60**  
*Bacon, egg, cheese*

### À LA CARTE BREAKFAST ITEMS (per person)

Assorted muffins **4**  
Bagel & cream cheese **4**  
Sliced fresh fruit, berries & yogurt **8**  
Scones **4**  
Cinnamon rolls **4**

### BEVERAGES (per pitcher)

Freshly-brewed coffee *per air pot* **24**  
*Regular or decaf* *per carafe* **12**  
Freshly-squeezed orange juice **24**  
Hot tea *per tea bag* **4**

## Breaks & Snacks

### CONFERENCE PACKAGE

Fruit cups, Kind bars, Yogurt parfaits,  
Greek yogurt, Whole fruit, Smoothie shots,  
Muffins, Infused water, Potato chips,  
Chips and salsa, Popcorn, Edamame,  
Hummus and pita chips, Trail mix,  
Assorted cheese, Garden veggies, Cookies,  
Brownies, Key lime bars, Chocolate  
covered strawberries, Chocolate truffles

*Choice of three plus coffee, tea,  
pitchers of water* **18**

*Choice of four plus coffee, tea,  
pitchers of water* **22**

*Choice of five plus coffee, tea,  
pitchers of water* **26**

### À LA CARTE SNACKS (per person)

Assorted muffins **4**  
Scones **4**  
House-made granola **4**  
Bagel & cream cheese **4**  
Smoked bacon, egg and cheddar cheese  
wraps with house salsa **6**  
Sliced fresh fruit, berries and yogurt **8**  
Popcorn **4**  
Chocolate truffles **4**  
Brownies **4**  
Assorted mini desserts *per dozen* **36**  
*Five dozen minimum*

Assorted cookies *per dozen* **20**

### À LA CARTE BEVERAGES

*(per person)*  
Soft drinks *per bottle* **3**  
San Pellegrino *per small bottle* **4**  
*per large bottle* **8**

Fiji water	<i>per small bottle</i> <b>4</b> <i>per large bottle</i> <b>8</b>
Freshly-squeezed orange juice	<i>per pitcher</i> <b>24</b>
Fresh lemonade	<i>per pitcher</i> <b>24</b>
Infused water	<i>per pitcher</i> <b>12</b>
Freshly-brewed coffee	<i>per air pot</i> <b>24</b>
Regular or decaf	<i>per carafe</i> <b>12</b>

## Lunch & Dinner Buffets

### Cold Lunch Buffet

Complete buffet	<i>per person</i> <b>30</b> <i>Includes coffee and tea</i>
Soups/Salads or desserts	<i>per person</i> <b>7</b> <i>Does not include coffee and tea</i>
Sandwiches only	<i>per person</i> <b>16</b> <i>Does not include coffee and tea</i>

### SOUPS & SALADS (choose two)

**Potato soup**  
*With apple-smoked bacon, cheddar cheese and chives*

**Mushroom soup**  
*With crème fraîche, fresh herbs*

**Farmers salad**  
*Arugula, romaine, house-pickled peppers, Brazos Valley feta, baby heirloom tomatoes, cucumber, red onion, assorted olives, red wine dressing*

**Kale salad**  
*With roasted garlic Parmesan dressing, polenta croutons*

**Caesar salad**  
*With roasted garlic Parmesan dressing, house-made croutons and Parmesan cheese*

**Watercress salad**  
*Poached Bosc pear, apple-smoked bacon, goat cheese, bacon, red onion, cherry tomatoes, candied pecans, bacon pear dressing*

### SANDWICHES (choose three)

**Turkey pastrami**  
*With Swiss cheese and kimchi on marble rye*

**Club**  
*Smoked turkey breast, apple-smoked bacon, avocado, white cheddar, lettuce, tomato, onion, honey mustard on wheat berry bread*

**Roasted beef tenderloin**  
*With shaved red onion, tomato, arugula, pepper jack cheese and horseradish mayo on focaccia bread*

**Pesto chicken salad**  
*With romaine, red onion, tomatoes on a croissant*

**Portabella mushroom**  
*With roasted peppers, pepper jack cheese, lettuce, red onion, tomato on focaccia bread*

### DESSERTS (choose two)

Chocolate mousse cake, Apple crisp, Key lime tart, Strawberry shortcake, German chocolate cheesecake, Assorted mini desserts

### Hot Buffet

**Complete buffet**  
*Includes coffee and tea. Choose two soups/ salads, two entrées, two sides, two sauces, two desserts*

**Lunch**  
*Per person without beef, pork, lamb* **38**  
*Per person with beef, pork, lamb* **43**

**Dinner**  
*Per person without beef, pork, lamb* **48**  
*Per person with beef, pork, lamb* **53**

### SOUPS & SALADS (choose two)

**Potato soup**  
*With apple-smoked bacon, cheddar cheese and chives*

**Mushroom soup**  
*With crème fraîche, fresh herbs*

**Farmers salad**  
*Arugula, romaine, house-pickled peppers, Brazos Valley feta, baby heirloom tomatoes, cucumber, red onion, assorted olives, red wine dressing*

**Kale salad**  
*With roasted garlic Parmesan dressing, polenta croutons*

**Caesar salad**  
*With roasted garlic Parmesan dressing, house-made croutons and Parmesan cheese*

**Watercress salad**  
*Poached Bosc pear, apple-smoked bacon, goat cheese, bacon, red onion, cherry tomatoes, candied pecans, bacon pear dressing*

### ENTRÉES

**Fish** *lunch* **38** | *dinner* **48**  
*Simply grilled or seared – rainbow trout, salmon, mahi mahi*

**Poultry** *lunch* **38** | *dinner* **48**  
*Chicken breast, grilled or Parmesan-crusted*

**Meat**  
*Citrus brined pork loin* *lunch* **38** | *dinner* **48**

*Roasted beef tenderloin, braised boneless beef short ribs, rosemary-crusted leg of lamb* *lunch* **43** | *dinner* **53**

### SAUCES

**Citrus buerre blanc**  
*Lemon butter*

**Red wine demi-glace**  
*Veal stock and red wine reduction*

**Roasted chicken pan jus**

**Chimichurri**  
*Parsley, vinegar, garlic, pine nuts, olive oil*

### SIDES

Grilled asparagus, Mixed vegetables, Roasted broccolini, Roasted cauliflower, Green beans, Mashed Kennebecs, Mac and cheese with herbed bread crumbs, Mushroom risotto, Wild rice, Quinoa

### DESSERTS

Chocolate mousse cake, Apple crisp, Key lime tart, Strawberry shortcake, German chocolate cheesecake, Assorted mini desserts

## Plated

16 guests or more are required to have a pre-selected menu.

25 guests or less, select a choice of two soups or salads, three entrée choices and two desserts (entrées include one entrée, two sides, one sauce)

26–50 guests, select a one soup or salad, two entrée choices, one dessert.

51 or more, select one item from each course. A \$10 per person upcharge will be applied to select two entrées.

### ENTRÉES

*Includes soup or salad, two sides, sauce and dessert*

**Salmon** *lunch* **38** | *dinner* **48**

**Mahi mahi** *lunch* **38** | *dinner* **48**

**Rainbow trout** *lunch* **38** | *dinner* **48**

**Pork chop** *lunch* **38** | *dinner* **48**

**Lamb chops** *lunch* **43** | *dinner* **53**

**Chicken breast** *lunch* **38** | *dinner* **48**  
*Grilled or Parmesan-crusted*

**Duck breast** *lunch* **38** | *dinner* **48**

**Beef tenderloin** *5 oz.* **49** | *8 oz.* **59**

## SAUCES

Citrus buerre blanc  
*Lemon butter*

Red wine demi-glace  
*Veal stock and red wine reduction*

Roasted chicken pan jus

Chimichurri  
*Parsley, vinegar, garlic, pine nuts, olive oil*

## SOUPS & SALADS

Potato soup  
*With apple-smoked bacon, cheddar cheese and chives*

Mushroom soup  
*With crème fraiche, fresh herbs*

Farmers salad  
*Arugula, romaine, house-pickled peppers, Brazos Valley feta, baby heirloom tomatoes, cucumber, red onion, assorted olives, red wine dressing*

Kale salad  
*With roasted garlic Parmesan dressing, polenta croutons*

Caesar salad  
*With roasted garlic Parmesan dressing, house-made croutons and Parmesan cheese*

Watercress salad  
*Poached Bosc pear, apple-smoked bacon, goat cheese, bacon, red onion, cherry tomatoes, candied pecans, bacon pear dressing*

## SIDES

Grilled asparagus, Mixed vegetables, Roasted broccolini, Roasted cauliflower, Green beans, Mashed Kennebecs, Mac and cheese with herbed bread crumbs, Mushroom risotto, Wild rice, Quinoa

## DESSERTS

Chocolate mousse cake, apple crisp, Key lime tart, Strawberry shortcake, German chocolate cheesecake, Assorted mini desserts

## Hors d'oeuvres

### PASSED per dozen 40

Gulf coast tostada, Third Coast shooter, Charred octopus, Apple-smoked bacon and fingerling potato skewer, Ahi tuna poke spoons, Roasted oyster with chard, Bacon, Smoked gouda and anise, Redfish ceviche shooter, Beef tartare on a house-made potato chip, Gumbo fritters, Smoked salmon crostini with crème fraiche, Salmon caviar and dill, Beef short rib skewer with hoisin glaze, Spinach and feta wrapped in filo dough, Brie bites with berry compote on crostini

### DISPLAYED per person 10

Roasted garlic and white bean hummus with crostini, imported and domestic cheese with berries, dried fruit and candied nuts, garden vegetable display with ranch dressing, fruit and mixed berry display, wings your choice of one glaze: Dr. Pepper Makers Mark, Korean, Cilantro tequila lime

Selection of cured meats per person 14  
with traditional garnishes

Assorted mini desserts per dozen 36  
*Five dozen minimum*

## Box Lunches 17

*Include Miss Vickie's chips, choice of fruit salad or dessert, and drink*

## SANDWICHES

Turkey pastrami  
*With Swiss cheese and kimchi on marble rye*

Club  
*Smoked turkey breast, apple-smoked bacon, avocado, white cheddar, lettuce, tomato, onion, honey mustard on wheat berry bread*

## Roasted beef tenderloin

*With shaved red onion, tomato, arugula, pepper jack cheese and horseradish mayo on focaccia bread*

Pesto chicken salad  
*With romaine, red onion, tomatoes on a croissant*

Portabella mushroom  
*With roasted peppers, pepper jack cheese, lettuce, red onion, tomato on focaccia bread*

## SALADS

Without grilled chicken 13  
With grilled chicken 17

*Includes dessert and choice of drink*

Farmers salad  
*Arugula, romaine, house-pickled peppers, Brazos Valley feta, baby heirloom tomatoes, cucumber, red onion, assorted olives, red wine dressing*

Kale salad  
*With roasted garlic Parmesan dressing, polenta croutons*

Caesar salad  
*With roasted garlic Parmesan dressing, house-made croutons and Parmesan cheese*

Watercress salad  
*Poached Bosc pear, apple-smoked bacon, goat cheese, bacon, red onion, cherry tomatoes, candied pecans, bacon pear dressing*

## BOX LUNCH BEVERAGES

Coke, Diet Coke, Sprite, Bottled water, Fiji water, San Pellegrino

*Other beverages available with boxed lunch add \$.125 per bottle*

## BOX LUNCH DESSERTS

Chocolate chip cookie, Oatmeal raisin cookie, Sugar cookie, Brownie

## Pizza, Salad & Desserts

### PIZZA

Mozzarella 17  
*Marinara, mozzarella, basil*

Prosciutto 19  
*Prosciutto de Parma, marinara, mozzarella, arugula*

4 Cheese 17  
*Goat, fontina, gorgonzola, mozzarella, pesto*

Margherita 17  
*Tomato, fresh mozzarella, basil*

Rapini e salsiccia 17  
*Rapini, Italian sausage, marinara, mozzarella*

### SALAD

*Serves 10* 25

Farmers salad  
*Arugula, romaine, house-pickled peppers, Brazos Valley feta, baby heirloom tomatoes, cucumber, red onion, assorted olives, red wine dressing*

Kale salad  
*With roasted garlic Parmesan dressing, polenta croutons*

Caesar salad  
*With roasted garlic Parmesan dressing, house-made croutons and Parmesan cheese*

Watercress salad  
*Poached Bosc pear, apple-smoked bacon, goat cheese, bacon, red onion, cherry tomatoes, candied pecans, bacon pear dressing*

### DESSERTS per dozen 24

Chocolate chip cookies, Oatmeal raisin cookies, Sugar cookies, Key lime bars, Brownies, Chocolate cake, Italian cream cake

*Check with our catering office for additional dessert offerings*

