

THIRD COAST

BANQUET MENU

Contact

6550 Bertner Avenue, Sixth Floor
Houston, TX 77030

713.749.0407 | 713.749.0406

thirdcoasthouston.com

Breakfast

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

ADDITIONS (per person)

Pancakes with butter and maple syrup 6

French toast with candied pecans
and maple syrup 8

Steel cut oats with dried fruit,
brown sugar and candied pecans 8

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

OMELET STATION* (per person) 12

Eggs, Egg whites, Tomatoes, Peppers,
Onion, Mushrooms, Spinach, Bacon,
Turkey breast, Cheddar cheese,
Feta cheese, Salsa

**Attendant required \$75*

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 *per small bottle* 4
per large bottle 8

Freshly-squeezed
orange juice *per pitcher* 24

Fresh lemonade *per pitcher* 24

Infused water *per pitcher* 12

Freshly-brewed coffee *per air pot* 24
Regular or decaf *per carafe* 12

Lunch & Dinner Buffets

Cold Lunch Buffet

Complete buffet *per person* 30
Includes coffee and tea

Soups/Salads or desserts *per person* 7
Does not include coffee and tea

Sandwiches only *per person* 16
Does not include coffee and tea

SOUPS & SALADS (choose two)

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*

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

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 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

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 fraîche, 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 with traditional garnishes *per person 14*

Assorted mini desserts *per dozen 36*
Five dozen minimum

Action Stations & Displays

CARVING & ACTION STATIONS

(per person)

20 guests per station minimum.

\$75 per attendant

Prime rib 18
Au jus, horseradish cream, assorted mini rolls or house bread

Beef tenderloin 20
Red wine demi-glace, assorted mini rolls or house bread

Leg of lamb 16
Mint pesto, assorted mini rolls or house bread

Turkey breast 12
Pan gravy, assorted mini rolls or house bread

Spiral cut ham 14
Whole grain mustard, assorted mini rolls or house bread (only available in 20 person increments)

Mac and cheese bar 9
Served in martini glasses with chives, bacon pieces, shredded cheese, blue cheese, chopped chicken

Mashed potato bar 9
Mashed potatoes and sweet potato puree, served in martini glasses with chives, shredded cheese, bacon pieces, sour cream, cinnamon, roasted nuts, marshmallows, brown sugar

STATIONS (per person)

Roasted vegetable bar 9
Chef's selection of seasonal vegetables

Salad, sides or dessert 8
Choice of two

Assorted mini desserts per dozen 36
Five dozen minimum

Kid's Menu

Buffet *per child 18*

Minimum 10 children, ages 12 & under.

Includes mini sodas, mini bottled water, juice pouches

CHOOSE FOUR

Cheese pizza, Chicken tenders, Pasta marinara, Pasta alfredo, Sliders, Mac and cheese, French fries, Caesar salad, Veggies and dip, Fruit and dip

DESSERT (choose one)

Cupcake bar with toppings, Cookies, Brownies

À la Carte *10 per child*

Ages 12 & under. Beverages not included

SELECTION OF ONE

Sliders & fries, Chicken tenders & fries, Cheese pizza, Pasta marinara with grilled chicken, Pasta alfredo, Mac and cheese

DESSERT (choose one) *5 per child*

Chocolate cake, Cookies, Brownies, Ice cream

Banquet 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.

ROOM ASSIGNMENTS

Room assignments are based on anticipated number of guests and the scope of the event. Third Coast reserves the right to change room assignments.

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.

AUDIO/VISUAL EQUIPMENT

Third Coast can provide audio/visual equipment for various types of parties. Please inquire with our catering office for more information.

DEPOSITS & CANCELLATIONS

In order to secure space for your event a deposit of 25%-50% of estimated charges may be required, depending on the size of the event and the time of year. The deposit is applied to final charges. Cancellation policies are determined by the size of the group and the time of year.

PARKING

Over 500 spaces are located in the building. Cost is \$5 per car with a Third Coast validation charged to the final bill. If an event is not tax exempt, tax will be applied to the \$5 parking charge.

8.25% sales tax and 20% service charge. Room rental fee varies depending on room size.