

DAVIS STREET

Private Dining & Catering

EXECUTIVE DINNERS · PRIVATE CELEBRATIONS · OFF-SITE CATERING

5925 Almeda Road, Suite A | Houston, Texas 77004
832-540-3648 | davisstreet.com

Event Planning Information

Thoughtful details for a seamless gathering

Audio & Visual

The use of audio-visual Equipment is available in the Wine Room. This includes a Sony Television with an HDMI Cable. If you plan on utilizing this equipment, it is your responsibility to have a technician come by and make sure all technology is compatible. If any audio-visual Equipment is needed in other event spaces, it is the responsibility of the reserving party for the additional cost of the equipment and/or an entertainment vendor. Please note, this must be approved in advance prior to scheduling. All vendors are required to submit a current copy of their Certificate of Liability Insurance prior to the event.

Parking

Davis Street has self-parking available in the North retail parking lot. Complimentary valet is available in the circle between the two Allure residential buildings.

Dress Code

Our dress code is Dressy Casual, Business Casual, or Sunday best. Jacket and tie are not required for men. No hats of any kind are allowed in the restaurant.

Decorations

Guests are allowed to bring in décor as long as it does not interfere with our service or other guests. Davis Street does not provide any candles, flowers, centerpieces, etc. Guests are responsible for all decorative clean-up after the event. Please inform management of any decor plans to ensure there is no interference.

Food and Beverages

All food, beverages, and alcohol will be provided by Davis Street at Hermann Park. No outside food is allowed, including desserts. If desserts are brought in, there will be a \$5 dessert fee per person on the contracted guest count. Take home gift favors are not allowed to be eaten on premise. Clients may not take home leftovers from no- shows, including events where a buffet menu was chosen. Any menu changes must be submitted at least 5 days before your event. Regular coffee and iced tea are included in menu prices for Lunch and Brunch only. Children's Menus are only available for children under 12 years of age. Banquet menus are required for parties of 20 people or more. Menus change by the season or availability.

Deposits/Payments

The information provided on this contract will be used for the deposit to hold my reservation. Deposits are non-refundable unless a written cancellation notice is given at least thirty (30) days prior to the event date. Deposits for events held in December are non-refundable and non-transferable. Please note deposits are subject to change depending on holidays and other competitive dates. The food and beverage minimums are the amount a client must spend. This amount is influenced by the food menu and beverage menu chosen for the event. Security deposits are a separate charge and are not included in the food and beverage minimum, but are in addition to. Any remaining balance is due in full at the conclusion of the event. In the event where a food and beverage is not met, the remaining balance will be charged as "unmet minimum." 20% of the food and beverage total will be added onto the final bill as a service charge.

Guarantee Policy

The guaranteed number of guests, adults and children, must be submitted 5 days before the reservation event or the original contracted guest count will be charged on the day of the event. Once the number of guests is confirmed, this number cannot be changed. We will charge for the guaranteed number of guests or the number served, whichever is greater.

Force Majeure

If a cancellation results from a force majeure event, neither party will be responsible for any delays or failure to perform any obligation under this contract. This may include, but is not limited to, acts of God, strikes or other disturbances, terrorist acts, war, insurrection, governmental restrictions, and any other cause beyond the control of such a party. A written notice is required for all cancellations. The event must be rescheduled within 6 months after the original event date. If not, the security deposit will not be refunded.

Private Dining Spaces

Refined settings for business and celebration



THE WINE ROOM

An intimate, modern setting for executive dinners, presentations and private celebrations.

Capacity: Up to 20 guests
Food & beverage minimums:
Tue-Wed \$800 · Thu \$1,000
Fri-Sat \$1,500 · Sun \$1,000

Audio-visual capability available.



THE MOSAIC DINING ROOM

A polished, flexible dining room for larger corporate gatherings and milestone occasions.

Capacity: Up to 50 guests
Food & beverage minimums:
Tue-Wed \$1,500 · Thu \$2,500
Fri-Sat \$3,500 · Sun \$2,500

Audio-visual capability is not available.

Minimums may vary based on season, event timing and party size.

Passed Hors d'Oeuvres

Priced per person · Two pieces per guest · Select a minimum of three items

MEAT

Lamb Lollipops · \$19

Chimichurri sauce

Chicken-Scallion Pot Stickers · \$6

Mint-chile sauce

Beef Satay · \$6

Kalbi marinade

Short Rib Flatbread · \$9

Fennel-arugula salad, caramelized onions, fontina

Calabrese Flatbread · \$7

Roasted chicken, Calabrian chile, mozzarella, pomodoro

Chicken Drumettes · \$7

H&H Buffalo or Korean fried

Beef Tartare Crostini · \$8

Hand-cut Black Angus, fried capers, Dijon mustard

VEGETARIAN

Caprese Skewers · \$5

Tomato, mozzarella, basil, balsamic vinaigrette

Watermelon Skewers · \$5

Feta, black olive, nasturtium, habanero-yuzu vinaigrette

Vegetable Empanadas · \$6

Romesco sauce

Thai Cauliflower Bites · \$6

Sweet Thai chile, cilantro aioli

Vegetarian Ceviche Spoons · \$4

Seasonal vegetables, leche de tigre

Margherita Flatbread · \$6

Heirloom tomato, Chihuahua cheese, basil

SEAFOOD

Smoked Salmon · \$10

Potato latke, dill crème fraîche

Peruano Ceviche Spoons · \$7

Gulf flounder, roasted corn, sweet potato, passion fruit, lemon oil

Tuna Tartare · \$8

Tobiko caviar, taro chips

SHELLFISH

Crispy Thai Shrimp · \$11

Thai chile sauce, cilantro aioli

Fried Oysters · \$12

Horseradish cream, charred corn-tomato relish

Crabmeat Deviled Egg · \$12

American caviar

Classic Shrimp Cocktail · \$9

Classic cocktail sauce

Shrimp Corn Dog · \$7

Sorghum glaze, spiced ravigote

Crab & Zesty Collard Roll · \$15

Mini yeast roll, jumbo lump crabmeat, serrano aioli

STATIONARY

Southern Yeast Rolls \$15

Each order comes with 5 pieces of bread accompanied with Poblano "Pimento" Cheese, Smoked Drum Mousse, and Pickled Veggies.

Charcuterie / Cheese Platters

Priced per Person

Artisanal Cheese Platter \$13 – Assorted Artisanal Cheese, Assorted Nuts, Honey

Artisanal Cheese & Fruit Platter \$14 – Assorted Artisanal Cheese, Seasonal Fruits,

Assorted Nuts, Honey

Artisanal Cheese & Charcuterie Platter \$20 – Assorted Artisanal Cheese, Assorted Nuts, Honey, Selection of Artisan Meats, Citrus Marinated Olives, Mango Chutney

Artisanal Cheese, Charcuterie & Fruit Platter \$23 – Assorted Artisanal Cheese, Seasonal Fruits, Assorted Nuts, Honey, Selection of Artisan Meats, Citrus Marinated Olives,

Mango Chutney

Seafood Towers

Gulf Oysters on the Half Shell, Marinated Mussels, Creole Boiled Shrimp, Aguachile Crudo, Crabmeat Deviled Eggs with American Caviar, Spicy Ponzu Sauce, Horseradish-Cocktail,

Escabeche

The Mini Seafood Tower \$110 - Portioned for 3 - 4 people

The Seafood Tower \$115 - Portioned for 5 - 8 people

The Grand Seafood Tower \$200- Portioned for 9 - 12 people

ADDITIONAL DOZEN:

Premium Gulf ½ Shell Oysters \$36

East Coast ½ Shell Oysters \$40

Lunch Menu

\$47

FIRST COURSE

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Bleu Cheese, Candied Pecans

SECOND COURSE

CHOICE OF

Blackened Chicken

Carolina Gold Rice, smoked black-eyed peas braised Collard

Greens, Smoked Turkey Pot Liquor

Grilled Rainbow Trout with Seasonal Vegetables

THIRD COURSE

Velvety Key Lime Cheesecake

Raspberry Puree

Lunch Menu

\$55

FOR THE TABLE

Mama's Buttermilk Biscuits
Served with Pepper Jelly

FIRST COURSE

choose one, to be served individually

She-Crab Soup

Female Crab with cream reduction, sherry, caviar

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Bleu Cheese, Candied Pecans

Rock Game Hens

Sweet Potatoes, Pecans, Satsuma, Tamarind Glaze

Tuna Ceviche

Ginger, Spicy Ponzu, Togarashi, Pickled Grape, Serrano

SECOND COURSE

CHOICE OF

Blackened Chicken

Carolina Gold Rice, Black-eyed peas, Braised Collard Greens, Smoked Turkey Pot Liquor

Red Fish Grilled

Daily Catch with Seasonal Vegetables

Skirt Steak

Chimichurri Sauce, Duck Fat-Lyonnais Potatoes

Farmer's Market Vegetable Plate

Ask Server for Details

THIRD COURSE

CHOICE OF

Double Chocolate Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger sauce, White Chocolate truffles

Lunch Menu

\$65

FOR THE TABLE

Buttermilk Biscuits
Served with Pepper Jelly

FIRST COURSE

choose one, to be served individually

Southern Seafood Soup
Lump Crab, Redfish, Spicy Prawns Chilis, Avocado

Field Green Salad
Beets, Arugula, Bosc Pears, Paradise Bleu Cheese, Candied Pecans

Rock Game Cornish Hen
Sweet Potatoes, Pecans, Satsuma, Tamarind Glaze

Seafood Mezcal Martini
Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain, Charred Lime-Chipotle Dressing

SECOND COURSE

CHOICE OF

Grilled Mango Halibut
with Seasonal Vegetables
Blackened Airline Chicken
Truffle Risotto, stewed ginger green beans
Flat Iron Steak
Chimichurri, Duck Fat-Lyonnais Potatoes
Farmer's Market Vegetable Plate
Ask Server for Details

THIRD COURSE

CHOICE OF

Velvety Key Lime Cheesecake
Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes
Down South Coconut Cake
Spiced Pecans, Salted Caramel Sauce
Apple Pie Bread Pudding
Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Dinner Menu

\$75

FIRST COURSE

CHOICE OF

Seafood Tortilla Soup

Calamari, Redfish, Hominy, Chilis, Avocado

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Bleu Cheese, Candied Pecans

SECOND COURSE

CHOICE OF

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Blackened Chicken Breast

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

Grilled Skirt Steak

Chimichurri, Fingerling Potatoes, Caramelized Vegetables

Farmer's Market Vegetable Plate

Ask Server for Details

THIRD COURSE

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Dinner Menu

\$85

FIRST COURSE

CHOICE OF

Seafood Tortilla Soup

Calamari, Redfish, Hominy, Chilis, Avocado

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

SECOND COURSE

CHOICE OF

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Blackened Chicken

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

Flat Iron Steak

Creole Choron, Duck Fat-Bacon Lyonnaise Potatoes

Farmer's Market Vegetable Plate

Ask Server for Details

THIRD COURSE

CHOICE OF

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

Dinner Menu

\$95

FIRST COURSE

CHOICE OF

Boutte's Southern Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

SECOND COURSE

CHOICE OF

Lacquered Quail

Sweet Potatoes, Pecans, Satsuma, Tamarind Glaze

Seafood Mezcal Martini

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain, Charred Lime-Chipotle Dressing

Aguachile Crudo

Sea Scallops, Cucumber Ribbons, Pepitas, Watermelon

Radish, Yucca Chips

THIRD COURSE

CHOICE OF

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Blackened Chicken

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

Dayboat Scallops

Carolina Gold Crust, Jicama, Herb Salad, Texas Grapefruit, Pomegranates

Chicory Dusted Beef Tenderloin

Soft Quail Egg, Mustard Green Ravioli, Charred Corn Grits, Rhubarb Confit, Chipotle Jus

Farmer's Market Vegetable Plate

Ask Server for Details

FOURTH COURSE

Trio of

Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

STEAKHOUSE EXPERIENCE

\$150

FIRST COURSE

CHOICE OF

Boutte's Southern Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

SECOND COURSE

CHOICE OF

Lacquered Quail

Sweet Potatoes, Pecans, Satsuma, Tamarind Glaze

Tuna Ceviche

Ginger, Spicy Ponzu, Togarashi, Pickled Grape, Serrano

Seafood Mezcal Martini

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain

Charred Lime-Chipotle Dressing

THIRD COURSE

CHOICE OF

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Blackened Chicken

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

Cast Iron Prime Ribeye

Creole Chorron, Duck Fat-Bacon Lyonnaise Potatoes, Wild Mushroom-Cipollini Ragout

Farmer's Market Vegetable Plate

Ask Server for Details

FOURTH COURSE

CHOICE OF

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Family Style Menu

\$80

FIRST COURSE

Combo of

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

Boutte's Southern Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

MAIN COURSE

Family Style

Grilled Skirt Steak

Chimichurri Sauce

Airline Chicken

Salsa Verde

Whole Thai-Style Fried Snapper

Red Curry Gastrique & Thai Barbeque

SIDES

Family Style

Kimchi Collard Greens

Hoppin 'John

Vivian's Truffle Mac n Cheese

Duck Fat-Bacon Lyonnaise Potatoes

DESSERT

An assortment of

Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flake

Seafood Towers

*Additional \$20 per person

Oysters on Half Shell, Marinated Mussels, Creole Boiled Shrimp,

Aguachile Crudo, Crabmeat Deviled Eggs with American Caviar, Spicy Ponzu Sauce,

Escabeche Mignonette, Horseradish Cocktail, Assorted Root Chips

Family Style Menu

\$85

FIRST COURSE

Combo of

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

Boutte's Southern Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

MAIN COURSE

Family Style

Grilled Lamb Chops

Chimichurri Sauce

Airline Chicken

Salsa Verde

Whole Thai-Style Fried Snapper

Red Curry Gastrique & Thai Barbeque

SIDES

Family Style

Kimchi Collard Greens

Hoppin 'John

Vivian's Truffle Mac n Cheese

Duck Fat-Bacon Lyonnaise Potatoes

DESSERT

An assortment of

Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flake

Seafood Towers

*Additional \$20 per person

Oysters on Half Shell, Marinated Mussels, Creole Boiled Shrimp,

Aguachile Crudo, Crabmeat Deviled Eggs with American Caviar, Spicy Ponzu Sauce,

Escabeche Mignonette, Horseradish Cocktail, Assorted Root Chips

Family Style Menu

\$90

FIRST COURSE

Combo of

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

Boutte's Southern Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

MAIN COURSE

Family Style

Whole Roasted Tenderloin of Beef

Sliced, Chipotle Jus

Airline Chicken

Salsa Verde

Whole Thai-Style Fried Snapper

Red Curry Gastrique & Thai Barbeque

SIDES

Family Style

Kimchi Collard Greens

Hoppin 'John

Vivian's Truffle Mac n Cheese

Duck Fat-Bacon Lyonnaise Potatoes

DESSERT

An assortment of

Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flake

Seafood Towers

*Additional \$20 per person

Oysters on Half Shell, Marinated Mussels, Creole Boiled Shrimp,

Aguachile Crudo, Crabmeat Deviled Eggs with American Caviar, Spicy Ponzu Sauce,

Escabeche Mignonette, Horseradish Cocktail, Assorted Root Chips

Family Style Menu

\$110

STARTERS

Family Style

Benne Seed Parker House Rolls

Poblano Pimiento Cheese, Smoked Drum Mousse, Pickled Veggies

Nola Style Charbroiled Oysters

Garlic Butter, Parmesan Cheese, Rosemary

Crispy Thai Shrimp

Cabbage Slaw, Thai Chili Sauce, Cilantro-Aioli

FIRST COURSE

Combo of

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

Boutte's Southern Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

MAIN COURSE

Family Style

Whole Roasted Tenderloin of Beef

Sliced, Chipotle Jus

Airline Chicken

Salsa Verde

Whole Thai-Style Fried Snapper

Red Curry Gastrique & Thai Barbeque

SIDES

Family Style

Kimchi Collard Greens

Hoppin 'John

Vivian's Truffle Mac n Cheese

Duck Fat-Bacon Lyonnaise Potatoes

DESSERT

An assortment of

Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

Chef's Tasting Menu

\$85

ONE

TUNA POKE

Dragon Fruit, Red Onion, Citrus Soy, Aji Panca, Micro Cilantro

TWO

SEAFOOD MEZCAL MARTINI

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain, Charred Lime-Ancho Dressing

THREE

SOUTHERN PEANUT SOUP

Benne Seed, Honey-Cayenne-Glazed Shrimp

FOUR

CRISPY REDFISH

Bourbon-Smoked Short Rib Agnolotti, Sweet Corn Succotash,

Caramelized Fennel, Satsuma, Tasso

FIVE

CHICORY DUSTED BEEF TENDERLOIN

Soft Quail Egg, Mustard Green Ravioli, Charred Corn Grits,

Rhubarb Confit, Chipotle Jus

SIX

ARTISANAL CHEESE TASTING

DESSERT DUO

APPLE PIE BREAD PUDDING

Layers of Cinnamon Toasted Croissants, Apples,
With A Rye Caramel Sauce

DOWN SOUTH COCONUT CAKE

Spiced Pecans, Salted Caramel Sauce

Chef's Tasting Menu

\$110

FIRST COURSE

Nola Style Charbroiled Oysters
Garlic Butter, Parmesan Cheese, Rosemary

SECOND COURSE

Boutte's Southern Gumbo
Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

THIRD COURSE

Field Green Salad
Beets, Arugula, Bosc Pears, Whey Bleu Cheese, Candied Pecans

FOURTH COURSE

Halibut & Crabmeat
Orzo Pasta, Smoked Onions, Confit Tomatoes, Maitake Mushrooms

FIFTH COURSE

Grilled Lamb Chops
Watercress-Apple Salad, Roasted Gold Potatoes, Yogurt-Mint Creme, Chimichurri

SIXTH COURSE

DESSERT TRIO

Apple Pie Bread Pudding
Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Down South Coconut Cake
Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake
Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

Brunch Menu

\$50

FIRST COURSE

CHOICE OF

Victoria's Salad

Strawberries, Asparagus, Spiced Pecans, Pure Luck Feta, Candied Garlic-Honey

Vinaigrette

Seafood Tortilla Soup

Calamari, Redfish, Hominy, Chilis, Avocado

SECOND COURSE

CHOICE OF

Southern Eggs Benedict

Roasted Pork Tenderloin Debris, Poached Eggs, Buttermilk Biscuits, Chicory Hollandaise

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Chicken & Waffles

Sweet Potato Waffle, Fried Quail Egg, Creamed Collards, Sorghum-Maple Syrup

Farmer's Market Vegetable Plate

Ask Server for Details

THIRD COURSE

CHOICE OF

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flake

Brunch Menu

\$60

FIRST COURSE

CHOICE OF

Victoria's Salad

Strawberries, Asparagus, Spiced Pecans, Pure Luck Feta, Candied Garlic-Honey

Vinaigrette

Boutte's Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

SECOND COURSE

CHOICE OF

Steak & Eggs

Skirt Steak, Chimichurri, Scrambled Eggs, Potatoes O'Brien, Homemade Tortillas

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Chicken & Waffles

Sweet Potato Waffle, Fried Quail Egg, Creamed Collards, Sorghum-Maple Syrup

Shrimp & Grits

Sorghum Glaze, Charred Corn Grits, Andouille Sausage, Tomato Mojo

Farmer's Market Vegetable Plate

Ask Server for Details

THIRD COURSE

CHOICE OF

Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apple, Rye Caramel Sauce

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

Brunch Family Style Menu

\$55

FIRST COURSE

Victoria's Salad

Strawberries, Asparagus, Spiced Pecans, Pure Luck Feta,

Candied Garlic-Honey Vinaigrette

SECOND COURSE

FOR THE TABLE

Southern Eggs Benedict

Roasted Pork Tenderloin Debris, Poached Eggs, Buttermilk Biscuits, Chicory Hollandaise

Southern Fried Chicken & Waffles

Pecan Butter, Sorghum-Maple Syrup

SIDES

FOR THE TABLE

Creamed Collard Greens

Potatoes O'Brien

Pimento Cheese Grits

THIRD COURSE

Assortment Of

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

Brunch Family Style Menu

\$65

FOR THE TABLE

Mama's Buttermilk Biscuits
Served with Pepper Jelly

FIRST COURSE

Victoria's Salad
Strawberries, Asparagus, Spiced Pecans, Pure Luck Feta,
Candied Garlic-Honey Vinaigrette

SECOND COURSE

FOR THE TABLE

Shrimp & Grits
Sorghum Glaze, Charred Corn Grits, Andouille Sausage, Tomato Mojo
Southern Fried Chicken & Waffles
Pecan Butter, Sorghum-Maple Syrup
Whole Thai-Style Fried Snapper
Red Curry Gastrique & Thai Barbecue Sauce

SIDES

Select 3 For The Table:

Scrambled Eggs
Creamed Collard Greens
Stewed Ginger Green
Beans
Vegetable Stir Fried Rice
Creamed Potatoes

THIRD COURSE

Assortment Of
Down South Carrot Cake
Spiced Pecans, Salted Caramel Sauce
Briouche Bread Pudding
With Bannas Fosters

Brunch Family Style Menu

\$80

FOR THE TABLE

Mama's Buttermilk Biscuits
Served with Pepper Jelly

FIRST COURSE

Baili's Salad
Strawberries, Asparagus, Spiced Pecans, Pure Luck Feta,
Candied Garlic-Honey Vinaigrette

SECOND COURSE

FOR THE TABLE

Grilled Skirt Steak
Homemade Corn Tortilla, Chimichurri Sauce
Southern Fried Chicken & Waffles
Pecan Butter, Sorghum-Maple Syrup
Whole Thai-Style Fried Snapper
Red Curry Gastrique & Thai Barbecue Sauce

SIDES

Select 4 For The Table:

Scrambled Eggs Braised
Collard Greens Kimchi
Collard Greens
Vegetable Stir Fried Rice
Creamed Potatoes

THIRD COURSE

Assortment Of
Briouche Bread Pudding
Velvety Key Lime Cheesecake
Raspberry Puree

Brunch Buffet

\$55

Seasonal Fruit Display

Scrambled Eggs

Apple Bacon

Potatoes O'Brien

Chicken Drumettes

Sweet Potato Waffles

Pecan Butter, Sorghum-Maple Syrup

Southern Eggs Benedict

Jerk Lamb Chops, Poached Eggs, Buttermilk Biscuits, Chicory Hollandaise

DESSERT DISPLAY

Choose 3:

Double Chocolate Cake

Carrot Cake Bon Bons Chocolate Cake

Squares

Velvety Key Lime Cheesecake Shooter

Kentucky Bourbon Balls

Brunch Buffet

\$65

Buttermilk Biscuits
Served with Pepper Jelly

Southern Salad
Strawberries, Asparagus, Spiced Pecans, Pure Luck Feta, Candied Garlic-Honey

Vinaigrette
Scrambled Eggs,
Apple Bacon
Caramelized Vegetables
Chicken Drumettes
Sweet Potato Waffles
Pecan Butter, Sorghum-Maple Syrup

Shrimp & Grits
Poached Egg, Sorghum Glaze, Charred Corn Grits, Andouille Sausage, Tomato Mojo

DESSERT

Chocolate Cake Squares
Down South Carrot Cake Bon Bons
Velvety Key Lime Cheesecake Shooter
Kentucky Bourbon Balls

Breakfast Buffet

\$35

**Applewood Bacon
Breakfast Sausage
Scrambled Eggs
Buttermilk Biscuits
Creamed Potatoes
Granola Parfaits**

INCLUDES:

Orange Juice, Coffee, Tea

V & E Buffet Menu

\$60

SALAD

Select One

Garden Salad - Mixed Greens, Cucumber, Radish, Heirloom Tomato,

Homemade Ranch & Balsamic Vinaigrette

Mandarin Salad - Baby Greens, Oranges, Berries, Goat Cheese, Spiced Pecans,

Poppy Seed Dressing

Farro Salad - Arugula, Feta, Toasted Almonds, Pomegranate, Preserved Lemon Vinaigrette

ENTRÉE

Select Two

Blackened Catfish - Herb, Lemon Butter

Lemon Chicken Breast - Lemon-Caper Sundried Tomato Sauce

Thai-Style Salmon - Peri-Peri Rub, Thai BBQ Sauce

Grilled Skirt Steak - Chimichurri Sauce

SIDES

Select two

French Beans

Braised Collard Greens

Crispy Brussels Sprouts

Herb Rice

Asian Fried Rice Creamy

Orzo Pasta Truffle Mac &

Cheese

DESSERT

Select one

Assorted Cookies

Velvety Key Lime Cheesecake Shooters

Texasippi Mud Pie Parfaits

Bronze Buffet Menu

\$75

PASSED HORS D'OEUVRES

Select two

Beef Tartare Crostini – Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard

Smoked Salmon - Potato Latke, Dill Crème Fraîche

Fried Oysters –Horseradish Cream, Charred Corn Tomato Relish

Vegetarian Ceviche Spoons – Cured Mushrooms, Artichokes, Black Garlic Leche

Artisanal Cheese Platter

Assorted Artisanal Cheese, Seasonal Fruits, Assorted Nuts, Honey

SALAD

Select One

Garden Salad - Mixed Greens, Cucumber, Radish, Heirloom Tomato,

Homemade Ranch & Balsamic Vinaigrette

Mandarin Salad - Baby Greens, Oranges, Berries, Goat Cheese, Spiced Pecans,

Poppy Seed Dressing

Farro Salad - Arugula, Feta, Toasted Almonds, Pomegranate, Preserved Lemon Vinaigrette

ENTRÉE

Select Two

Blackened Redfish - Herb, Lemon Butter

Lemon Chicken Breast – Lemon-Caper Sundried Tomato Sauce

Thai-Style Salmon - Peri-Peri Rub, Thai BBQ Sauce

Grilled Skirt Steak - Chimichurri Sauce

SIDES

Select two

French Beans

i Collard Greens

Crispy Brussels Sprouts

Fried Rice Truffle Mac &

Cheese Dessert

Select one

Assorted Cookies

Velvety Key Lime Cheesecake Shooters

Texasippi Mud Pie Parfaits

Silver Buffet Menu

\$90

PASSED HORS D'OEUVRES

Select three

Beef Tartare Crostini - Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard

Smoked Salmon - Potato Latke, Dill Crème Fraîche

Crispy Thai Shrimp - Thai Chili Sauce, Cilantro-Aioli

Lamb Lollipops - Chimichurri Sauce

Vegetable Empanadas - Romesco Sauce

SEAFOOD DISPLAY

Gulf Oysters on the Half Shell, Marinated Mussels

Creole Boiled Shrimp, +Aguachile Crudo, Tuna Ceviche

Crabmeat Ravigote Deviled Eggs with American Caviar

Spicy Ponzu Sauce, Horseradish Sauce -Cocktail, Escabeche, Assorted Root Chips

Artisanal Cheese, Charcuterie & Fruit Platter

SALAD

Select One

Garden Salad - Mixed Greens, Cucumber, Radish, Heirloom Tomato,

Homemade Ranch & Balsamic Vinaigrette

Mandarin Salad - Baby Greens, Oranges, Berries, Goat Cheese, Spiced Pecans,

Poppy Seed Dressing

Farro Salad - Arugula, Feta, Toasted Almonds, Pomegranate, Preserved Lemon Vinaigrette

ENTRÉE

Select Two

Blackened Redfish - Herb, Lemon Butter

Lemon Chicken Breast - Lemon-Caper Sundried Tomato Sauce

Thai-Style Salmon - Peri-Peri Rub, Thai BBQ Sauce

Grilled Flank Steak - Chimichurri Sauce

SIDES

Select two

French Beans, Collard Greens, Crispy

Brussels Sprouts

Hoppin' John Fried Rice, Truffle Mac & Cheese

DESSERT

Select one

Assorted Cookies

Velvety Key Lime Cheesecake Shooters Miniature

Gold Buffet Menu

\$130

PASSED HORS D'OEUVRES

Select four

Vegetable Empanadas - Romesco Sauce

Beef Tartare Crostini - Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard

Vegetarian Ceviche Spoons - Cured Mushrooms, Artichokes, Black Garlic Leche

Crispy Thai Shrimp - Thai Chili Sauce, Cilantro-Aioli

Jerk Lamb Lollipops - Chimichurri Sauce

The Grand Seafood Tower

Gulf Oysters on the Half Shell, Marinated Mussels

Creole Boiled Shrimp

Aguachile Crudo, Tuna Ceviche

Crabmeat Deviled Eggs with American Caviar

Spicy Ponzu Sauce, Horseradish-Cocktail, Escabeche, Assorted Root Chips

Artisanal Cheese, Charcuterie & Fruit Platter

Assorted Artisanal Cheese, Seasonal Fruits, Assorted Nuts, Honey, Selection Of Artisan Meats,

Citrus Marinated Olives, Mango Chutney

ENTRÉE

Select Two

Beef Tenderloin Carving Station - Horseradish Cream, Country Mustard,

Mini Benne Seed Parker House Rolls

Cornish Hen - Farro, Pure Luck Feta, Arugula, Toasted Almonds, Preserved Lemon

Alaskan Halibut - Orzo Pasta, Lemon Butter Sauce

SIDES

Select two

French Beans

Braised Collard Greens, Crispy Brussels Sprouts

Hoppin 'John Fried Rice, Truffle Mac & Cheese

DESSERT

Select one

Assorted Cookies

Velvety Key Lime Cheesecake Shooters,

Texasippi Mud Pie Parfaits,

Yellow Cake Bon Bons

Buttermilk Fried Chicken

\$65

STARTER

Heirloom Tomato & Burrata Salad

Watercress, Frisse, Persian Cucumber, Pickled Purple Onions

ENTRÉE

Crawfish Cornbread

Charred Corn, Pickled Jalapeno Sorghum Butter

Buttermilk Fried Chicken

Creole-Tomato Gravy

Sweet Potato Souffle

Braised Collard Greens

Truffle Mac & Cheese

DESSERT DISPLAY

German Chocolate Cake

Buttermilk Fried Chicken

\$62

Minimum Party Size: 30

BUFFET

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Bleu Cheese, Candied Pecans

Buttermilk Biscuits

Pepper Jelly

Southern Fried Chicken

Creole-Tomato Gravy

Pan Seared Atlantic Salmon

Lemon Butter Sauce

Garlic Roasted Whipped Potatoes

Braised Collard Greens

Truffle Mac & Cheese

DESSERT DISPLAY

Select three

Down South Coconut Cake Bon Bons

Salted Caramel, Spiced Pecans

Velvety Key Lime Cheesecake Shooter

Ginger-Beet Trio

Kentucky Bourbon Balls

Powdered Sugar - Spiced Pecans - Cocoa Powder

Beverage Package

Package 1: Variety Package \$45pp

Two choices of our specialty cocktails, select draft beer options, a red and white option, and a sparkling wine. Drinks are unlimited.

Package 2: Variety Package \$40pp

Two choices of our specialty cocktails, select draft beer options, and a red and white option. Drinks are unlimited.

Package 3: Bottled Wine

Your wine choices. Charged per opened bottle.

Package 4: Cocktail Package \$28pp

Two of our specialty cocktails. Limited to two drinks per person with drink tickets.

Package 5: Beer Package \$18pp

Texas draft beer options. Limited to two drinks per person with drink tickets.

Package 6: Brunch Package \$40pp

Two choices of Mimosas, Bellini, or Bloody Mary's. For all three choices, there is a \$5 upcharge per person. Drinks are unlimited..

Package 7: Well Spirits \$35pp

INCLUDES ALL DAVIS STREET WELL SPIRITS. A LIST OF ALL WELL SPIRITS IS AVAILABLE UPON REQUEST. ALL MIXERS

included. Drinks are unlimited.

Package 8: Premium Spirits \$40pp

INCLUDES ALL DAVIS STREET PREMIUM SPIRITS. A LIST OF ALL PREMIUM SPIRITS IS AVAILABLE UPON REQUEST. ALL

mixers included. Drinks are unlimited.

Package 9: Super Premium Spirits \$50pp

INCLUDES ALL DAVIS STREET SUPER PREMIUM SPIRITS. A LIST OF ALL PREMIUM SPIRITS IS AVAILABLE UPON REQUEST.

All mixers included. Drinks are unlimited.

Package 10: Non-Alcohol/Mixer Package \$9pp

Orange Juice, Cranberry Juice, Pineapple Juice, Club Soda, Tonic Water, Ginger Ale, Ginger Beer, Grapefruit Juice, Coke, Diet Coke, Sprite, Topo Chico, Coffee, Iced Tea

* All wines are house wines unless stated as "Your Choice".

* Our suggested specialty cocktails are The Island Spice and The Penthouse View.

You are more than welcome to schedule a cocktail tasting.

* Beverage package must be ordered for the entire party; no split packages.

WINE SELECTION

\$30 a bottle

Paul Chevalier Sparkling Borgo

Maragliano Moscato Uppercut

Sauvignon Blanc

Squadra Rosé Skyfall

Riesling

Santa Rita Private Reserve Cabernet Sauvignon

Ciliegiolo Chianti

Excelsior South African Cabernet Sauvignon Foot

Print Cabernet Sauvignon

JL Colombo Côtes du Rhône

\$50 a bottle

Taittinger Champagne Three

Otters Chardonnay

Paris Wine Company Sauvignon Blanc

Kettmeir Pinot Grigio

Miraval Studio Rosé

Joseph Carr Reserve Cabernet Sauvignon Jacobs

Creek Shiraz

Boneshaker Old Vine Zinfandel

Aberrant Willamette Pinot Noir

Austin Hope Cabernet Sauvignon

\$100 a bottle

Charles Heidsieck Champagne

Cakebread Chardonnay

Cade Sauvignon Blanc Belle

Glos

Ridge Zinfandel

J Vineyards Pinot Noir

Patz & Hall Pinot Noir

Sequoia Grove Cabernet Sauvignon Two

Hands Shiraz

Adaptation by Odette Cabernet Sauvignon

Don't forget about Champagne

\$30 Marqués de Cáceres

\$30 Paul Chevalier

\$50 Tattingier

\$80 Delamotte

\$80 GH Mumm Rosé

Fundraiser Buffet

PASSED HORS D'OEUVRES

Short Ribs Flatbread

Fennel-Arugula Salad, Pickled Red Onions, Fontina Cheese

Calabrese Style Flatbread

Roasted Chicken, Calabrian Chili Peppers, Mozzarella, Pomodoro

Margherita Flatbread

Heirloom Tomatoes, Chihuahua Cheese, Basil, Chimichurri Sauce

Fried Oysters

Horseradish Cream, Charred Corn Tomato Relish

Vegetable Empanadas

Romesco Sauce

STATIONARY

Artisanal Cheese Platter & Seasonal Fruit Display

Peri-Peri Dusted Chicken

Herb Garlic Butter

Farro Salad

Pomegranate, Arugula, Pure Luck Feta, Toasted Almonds

Charred Brussels Sprouts

Sorghum, Cane Vinegar, Caramelized Onions, H&H Sauce

Asian-Style Beef Stir Fry

Skirt Steak, Bok Choy, Cashews, Mushrooms

DESSERT DISPLAY

DBL Chocolate Cake

Bourbon Balls

Cheesecake Parfait

Bread Pudding Squares

Game Day Reception | Custom Proposal

STATIONARY

Grilled-Pickled-Raw Crudite Platter \$7 Per Person

Asian-Style Chicken Wings

Chef's signature glaze

Braised Collard Greens

Truffle Mac & Cheese

Shrimp & Oyster Po' Boy

Spicy Ravigote Sauce, Shaved Lettuce, Sliced Tomatoes

Taco Station

Beef Barbacoa-Chicken

Carnitas

Pico de Gallo Guacamole

Lettuce

Salsa Verde

Homemade Tortillas

DESSERT DISPLAY

Double Chocolate Cake Bon Bons

Spiced Pecans, Salted Caramel Sauce

Bourbon Balls

Powdered Sugar & Spiced Pecans

Catering Menu

Hors D'Oeuvres

Lamb Lollipops

Chimichurri Sauce

Smoked Salmon

Potato Latke, Dill Crème Fraîche

Beef Tartare Crostini

Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard

STATIONARY

Artisanal Cheese Platter & Seasonal Fruit Display

Grilled-Pickled-Raw Crudite Platter

Harissa Dusted Chicken with Herb Garlic Butter

Charred Brussels Sprouts

Sorghum, Cane Vinegar, Caramelized Onions, H&H Sauce

Asian-Style Beef Stir Fry

Skirt Steak, Bok Choy, Cashews, Mushrooms

DESSERT DISPLAY

Chocolate Cake Bon Bons

Spiced Pecans, Salted Caramel Sauce

Bourbon Balls

Powdered Sugar & Spiced Pecans

Cheesecake Parfait

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flake

Chocolate Cake Squares

Smoked Peanut Butter Sauce, Caramel Popcorn

Bridal / Baby Shower Menu

PASSED HORS D'OEUVRES

Calabrese Style Flatbread

Roasted Chicken, Calabrian Chili Peppers, Mozzarella, Pomodoro

Margherita Flatbread

Heirloom Tomatoes, Chihuahua Cheese, Basil, Chimichurri Sauce

Smoked Salmon

Potato Latke, Dill Crème Fraîche

Crabmeat Deviled Eggs, Creole Ravigote, American Caviar

STATIONARY

Artisanal Cheese Platter & Seasonal Fruit Display

Grilled-Pickled-Raw Crudite Platter

Tea Sandwiches

Pimento Cheese

Cucumber-Dill

Chicken Walnut Salad

Shrimp & Grits

Poached Egg, Sorghum Glaze, Charred Corn Grits, Turkey Sausage, Tomato Mojo

Charred Brussels Sprouts

Sorghum, Cane Vinegar, Caramelized Onions, H&H Sauce

DESSERT DISPLAY

Bread Pudding Bon Bons

Bourbon Balls

White Velvet Cheesecake Parfait

Chocolate Cake Squares

Prom Dinner Menu

\$60

FIRST COURSE

CHOICE OF

Seafood Tortilla Soup

Calamari, Redfish, Chilis, Avocado

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Bleu Cheese, Candied Pecans

SECOND COURSE

CHOICE OF

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Blackened Chicken Breast

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

Flat Iron Steak

Chimichurri, Duck-Fat Lyonnaise Potatoes

Farmer's Market Vegetable Plate

Ask Server for Details

THIRD COURSE

CHOICE OF

Down South Carrot Cake

Spiced Pecans, Salted Caramel Sauce

Velvety Key Lime Cheesecake

Raspberry Puree