



Banquet & Event Menus

HOUSTON · TEXAS

*These menus are guidelines for your celebration,
corporate gathering, or private event.
Every menu can be custom designed.*

*Pricing is prepared as a private proposal
by your sales manager. This book is for planning.*

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EVENT POLICIES

Our banquet menus are guidelines. We will custom design your event to satisfy special needs.

Service charge & tax

A service charge will be added to all food, beverage, specialty items, and services. Applicable state and local taxes apply. Your proposal will state the current rates.

Guarantees

A final guarantee is required 72 hours, or three business days, before your event. The guarantee cannot be reduced. If a guarantee is not received, the original contracted attendance will be used. Should attendance exceed the guarantee, Red Dot Cuisine will endeavor to serve every guest the same entrée.

Food & beverage

Red Dot Cuisine must supply all food and beverage, in accordance with state and local law. No food or beverage may leave the premises without prior arrangement.

Audio visual

The ballroom has access to advanced presentation technology. Ask your sales manager for the current inventory.

Deposit & balance

A nonrefundable deposit is required at booking, based on the contracted amount. The balance is due five working days before the event. Credit card payments are assessed a processing fee.

Security

Events serving alcohol require one officer per one hundred guests. Officers must be booked through Red Dot Cuisine.

Responsibilities

We do not assume responsibility for damage or loss of items left unattended. Please inform your guests.

Subcontractors

A list of florists, décor, musicians, and photographers is available on request. All subcontractors must follow house policy and local, state, and federal safety regulations.



BALLROOM & TABLE SETTINGS

Room rental is quoted with your catering proposal. Two options are offered.

OPTION A · FULL ROOM SETUP

Hourly rental with a four-hour minimum. Includes tables, standard tablecloth and overlay, a food-display table, and chairs for 100 guests. Additional seating is available.

China, silver, and linen napkin service may be added: salad fork, dinner fork, knife, dessert spoon, dinner plate, salad and dessert plates, water goblet, and napkin.

OPTION B · WITH CATERING

Hourly room rental when catering and service are booked through Red Dot Cuisine.

HOUSE NOTES

- The room is available two hours before the start of the event.
- No kitchen access and no reheating of outside food.
- A nonrefundable deposit is due at booking. Balance is due five working days prior.



BREAKFAST

CONTINENTAL BREAKFAST

Muffins, danishes, coffee cakes, and croissants with preserves and butter. Assorted chilled juices. Fresh brewed regular and decaffeinated coffee.

Sliced fresh fruit

Breakfast tacos

OMELET STATION

Attendant required.

Bacon, ham, onion, mushroom, tomato, spinach, sweet peppers, scallion, cheddar and jack cheese. Fresh cracked eggs, egg whites, and egg beaters.

BREAKFAST BUFFET

Pastries with preserves and butter, sliced fruit, breakfast potatoes (hash browns or country fried), bacon or sausage, baked tomatoes and zucchini, scrambled eggs, French toast with syrup, chilled juices, regular and decaffeinated coffee.

BAKERY & SANDWICHES

Assorted breakfast pastries

Bagels with cream cheese

Hazelnut coffee cake loaf

Serves 30

Croissant sandwiches

Ham and cheese, or scrambled egg and cheese



DAY PACKAGE

A full-day rhythm for meetings and conferences.

BREAKFAST

Continental breakfast plus tacos or assorted croissant sandwiches.

Or a plated breakfast: sliced fruit; scrambled, poached, or omelet; danish, muffin, or croissant; hash browns with asparagus, zucchini, and smoked tomatoes.

MORNING BREAK

Granola bars with coffee, decaffeinated coffee, tea, and sodas.

LUNCH

Plated lunch, or a buffet (30-guest minimum). See the lunch and buffet chapters.

AFTERNOON BREAK

Cookies and assorted candy bars.

PRESENTATION

Podium, microphone, and screen.

BOX LUNCHES

Each box includes a canned soft drink or bottled water.

Roast beef with Boursin

On baguette. Washington apple, potato chips, and granola bar, cookie, or brownie.

Tandoori turkey & provolone

On sourdough. Washington apple, potato chips, and granola bar, cookie, or brownie.

Grilled vegetable

Portobello, zucchini, yellow squash, red bell pepper, and red onion on focaccia. Bartlett pear, potato chips, and granola bar, cookie, or brownie.



PLATED LUNCH

Every entrée includes a salad, vegetable, starch, dessert, assorted breads, iced tea, and coffee.

SALADS

Market greens

Grape tomatoes, cucumber, frozen raspberry vinaigrette.

Classic Caesar

Hearts of romaine, shaved Grana Padano, garlic croutons, Parmesan tuile.

Beefsteak tomato

Three-onion marmalade, fresh mozzarella, basil, balsamic.

APPETIZERS

Jumbo lump crab & avocado cocktail

Cold boiled jumbo shrimp

Cocktail sauce and lemon.

Beef carpaccio

Anisette mustard and radish sprouts.

ENTRÉES

Tandoori chicken breast

Smoked tomatillo salsa, yuca-plantain purée.

Vegetarian delight

Grilled Boursin polenta, marinated mushrooms, shaved vegetables, baked asparagus, balsamic.

Braised beef short ribs

Sweet mashed potatoes, wild mushroom ragout.

Cilantro seared salmon

Ginger coconut broth, Beluga lentils.

Basil, red pepper & mozzarella chicken

Risotto, mustard cream.

DESSERTS

Tropical fruit tart

Tiramisu

Peanut butter–banana tart

Key lime pie

Trio of desserts

Crème brûlée



PLATED DINNER

SOUPS

She-crab soup

French onion

Crouton and Emmentaler.

Lobster-saffron cream en croûte

Roasted chicken consommé

Mushroom soup en croûte

Avocado soup with tuna confit

INTERMEZZO

Lemon, lime, champagne, mango, apricot, or watermelon, served on an ice shell.

SALADS

Spring mix with cilantro vinaigrette

Grapes and bleu cheese.

Heirloom tomato

Yellow and red tomatoes, Roquefort, Kalamata olive, caramelized red onion, balsamic.

Wine-poached pear & sweet herb

Golden teardrop tomatoes, Saga bleu, candied pecan, red onion, white balsamic grape-seed vinaigrette.

Iceberg wedge

Tomato, red onion, cracked black pepper, bleu cheese dressing.

Classic Caesar

Hearts of romaine, shaved Grana Padano, garlic croutons, Parmesan tuile.



PLATED DINNER

ENTRÉES

Deconstructed beef Wellington

Béarnaise.

Chicken Wellington

Roasted Mediterranean lamb chops

Fig and port reduction.

Peppered New York strip

Twice-baked potato.

Pan-roasted sea bass

Chocolate cream, habanero drizzle.

Grilled salmon

Red wine reduction.

Red snapper

Tropical fruit caviar.

STARCHES

Chef's choice to complement the entrée, or select from the following.

Roasted fingerling potatoes

Sweet peppers, chives, parsley.

Roast garlic duchess potatoes

Dauphinoise potatoes

Basmati rice pilaf

Roasted red pepper risotto

Basil and mascarpone.

Trio mashed potatoes

Curried onion-potato ravioli

VEGETABLES

Braised red cabbage with bacon

Grilled vegetable stack

Shaved parsnips and celery root

Sautéed broccolini

Sliced garlic and lemon.

Steamed asparagus

Sun-dried tomato relish.

Tiny green beans

Red pepper and toasted almonds.



RED DOT CUISINE

BANQUET & EVENT MENUS

Houston, Texas

Catering · Private events

DESSERTS

Tropical fruit tart

White chocolate mousse in chocolate tower

Tiramisu

Peanut butter–banana tart

Trio of mini desserts

Crème brûlée

Key lime pie

DINNER BUFFETS

All buffets include assorted breads, iced tea, and coffee. Minimum 30 guests.

Buffet I

One soup, one green salad, one composed salad, one seafood specialty, one beef, fowl, or pork, two sides, two desserts.

Buffet II

One soup, one green salad, one composed salad, one seafood specialty, one fresh fish, one beef, fowl, or pork, three sides, three desserts.

Buffet III

One soup, one green salad, two composed salads, one seafood specialty, one fresh fish, two beef, fowl, or pork, four sides, three desserts.



BUFFET SELECTIONS

SOUPS

She-crab soup

Chicken and andouille gumbo

Tortilla soup

Mulligatawny

Avocado soup

GREEN SALADS

Baby field greens

Assorted dressings and toppings.

Spinach salad

Bacon, orange and grapefruit, toasted almonds, jicama, mushroom, honey mustard.

Classic Caesar station

Romaine, Reggiano Parmigiano, garlic croutons, classic Caesar.

Southwest Caesar

Romaine, avocado, grilled corn, black beans, pumpkin seeds, Cotija, crispy tortillas, spicy Caesar.

COMPOSED SALADS

Tomato, basil & mozzarella

Balsamic vinaigrette.

Grilled chicken Hawaiian

Sesame-crusted chicken salad

Herbed couscous

Roasted vegetables, extra virgin olive oil.

Grilled vegetable antipasto

Mediterranean pasta

Feta, pine nuts, sun-dried tomato, olives.



BUFFET SELECTIONS

SEAFOOD SPECIALTIES

Shrimp and crab stuffed chile relleno

Avocado cream.

Grilled jumbo shrimp

Cilantro-lime sauce, avocado pico de gallo.

Jumbo lump crab cakes

Cajun beurre blanc.

FRESH FISH

Red snapper

Wild mushrooms and crab meunière.

Tortilla-crusted redfish

Avocado beurre blanc.

Sea bass with chorizo fondue

Blackened catfish

Roasted corn relish.

Cilantro seared mahi-mahi

Tropical fruit relish, passion fruit caviar.

Dill seared salmon

Thai curry coconut sauce.

BEEF, FOWL & PORK

Chicken stuffed with sun-dried tomato, mozzarella & basil

Chicken stuffed with roasted red pepper & jalapeño cheese

Oven-roasted chicken

White wine, lemon, garlic, and capers.

London broil

Mushroom glaze.

Roasted pork loin

Chipotle glaze and natural jus.

Beef tenderloin au poivre

Cognac glaze.

Roasted prime rib of beef

Horseradish cream and au jus.



BUFFET SELECTIONS

VEGETABLES & STARCHES

Yukon Gold mashed potatoes

Penne with Fontina

Mushroom tomato ragout.

New potatoes

Parsley and chives.

French beans with baby carrots

Baked asparagus

Roasted red pepper.

Grilled baby vegetables

Balsamic and maple grilled vegetables

Decorated basmati rice pilaf

Dauphinoise potatoes

Yuca and plantain purée

Lentil ragout

DESSERTS

Tropical fruit tart

White chocolate mousse in chocolate tower

Fruit mousse in chocolate cups

Mango, passion fruit, or citrus.

Tiramisu

Assorted dessert display

Petit fours, puff pastries, chocolate-dipped strawberries, mini cheesecakes, cannoli, truffles, and mousse cups.

Peanut butter–banana tart

Key lime pie

Crème brûlée

Cheesecake

Oreo, raspberry, Heath Bar, or New York.



DISPLAYS

Garden salad display

Garden greens with dressings and toppings. Add antipasto vegetables: grilled asparagus, marinated baby carrots, imported olives, marinated mushrooms, roasted red and yellow peppers.

Domestic & international cheese

Imported cheeses, seasonal fruit and berries, sun-dried fruit, nuts, sliced breads and crackers.

Vegetable crudités

Ranch and creamy avocado dips. Small, medium, or large.

Baked Brie en croûte

Toasted almonds and raspberries, or sun-dried tomato and basil. Sliced French bread. Serves 40.

Antipasto

Italian meats and cheeses, marinated and grilled vegetables, olives, artisan bread. Serves 100.

Pineapple palm tree

Fruit and cheese kabobs. 200 kabobs.

Pineapple tree, antipasto skewers

Marinated olives, Genoa salami, fresh mozzarella, oven-dried red grape tomato. 200 kabobs, with tomato-water shooters.

Jumbo shrimp on ice

Lemon, horseradish, cocktail sauce.

Cold smoked salmon

Capers, red onion, sieved egg, cream cheese, marbled rye. Serves 100.

Pecan hot-smoked salmon

Cracked black pepper and honey-lemon glaze on a cedar plank. Roasted sweet pepper and corn relish, horseradish cream, half-sour cucumbers, herbed cracker bread. Serves 100.



THE CARVING BOARD

One carver per 75 guests.

Prime rib

Horseradish cream, Dijon, petit rolls. Serves 40.

Roasted tenderloin of beef en croûte

Béarnaise, red wine reduction, petit rolls. Serves 20.

Stuffed roasted turkey

Cranberry jicama relish, glazed biscuits. Serves 20.

Clove-studded honey-glazed ham

Rosemary biscuits, softened Brie, seasonal chutney, whole-grain mustard. Serves 50.

Mole-crusted pork loin

Roasted pepper and banana leaf, chimichurri. Serves 50.

Leg of lamb

Stuffed with spinach, feta, and sun-dried tomato. Serves 50.

Herb-crusted rack of lamb

Serves 50.

Salmon en croûte

Side of salmon in puff pastry, garlic aioli, Béarnaise. Serves 50.



ACTION STATIONS

One attendant per 75 guests, unless noted.

Pasta station

Penne and farfalle with marinara, Alfredo, and pesto. Shrimp, grilled chicken, ham, crispy pancetta, prosciutto, spinach, roasted red peppers, grilled zucchini and yellow squash, black olives, broccoli, Roma tomato, Parmesan, shallot, garlic, basil, extra virgin olive oil.

Mashed potato bar

Idaho, sweet potato, and purple potato, served in a cosmopolitan glass. Butter, cheddar, bacon, chives, Cabernet mushrooms, sour cream. Add barbecue beef or Southwest chicken.

Avocado station

Ripe avocado with sour cream, Longhorn cheddar, pico de gallo, crispy bacon, smoked tomatillo salsa, and two of: beef or chicken machaca, pulled barbecue pork, or shrimp salad.

Shrimp station

Boiled, fried, or sautéed, with flavored butters and sauces.

Buddha bar

Fried rice with beef and chicken satay, pot stickers, sauces, bok choy, mushrooms, sprouts, water chestnuts, baby corn, bamboo shoots.

Risotto station

Creamy risotto with wild mushrooms, jumbo lump crab, shrimp, Grana Padano, white truffle butter, garlic and shallots, sauces and toppings.



ACTION STATIONS

Beef and chicken fajita station

Attendant not required. Grilled beef and chicken fajita with onions and peppers, guacamole, shredded cheeses, house salsa, pico de gallo, flour tortillas. Add shrimp or lamb.

Taco and salsa station

Beef, chicken, and fried fish with sour cream, assorted salsas, cheddar, lettuce, and tomato.

French fry station

Sweet potato, seasoned, and shoestring fries. Chili, cheese, jalapeños, spicy ketchup.

Ice cream bar

Three ice creams made to order with liquid nitrogen, served with fried Oreos.

Ask your sales consultant about the Himalayan salt station.



Your event, your menu.

*A sales manager will prepare a private proposal
with pricing for your date, guest count, and service style.*

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