

TREVÍSIO

6550 Bertner Ave, 6th Floor
Houston, TX 77030
PH: 713.749.0400
FAX: 713.749.0401

Trevísio, the spectacular restaurant atop the John P. McGovern Texas Medical Center Commons Building in the heart of the Texas Medical Center, complete with two mesmerizing sixty-four foot exterior waterfalls, is the finest modern facility in the area.

Trevísio emerged on Houston's new white tablecloth restaurant scene in October 2002 and was the first of its kind in the Texas Medical Center. Since opening, Trevísio has earned rave reviews from the Houston Chronicle, Inside Houston, Cleverley's Newsletter, Houston Business Journal, Texas Monthly and the Dallas Morning News. In addition, Trevísio was named one of "2002's Best New Restaurants" by My Table Magazine.

Upon entrance, guests are greeted with a breathtaking water wall and discover an interior of warm-toned woods, soft fabrics in gold, champagne and light amber hues, and cobalt blue glass accents present sophisticated surroundings. The crescent moon-shaped floor plan, graduated ceiling and floor-to-ceiling windows accentuate the magnificent panoramic views of the Texas Medical Center, which can be seen from each table day and night.

Trevísio, newly appointed executive chef Jon Buchanan, has distinguished himself in his fifteen-plus years in the culinary profession as one of the most exciting up-and-coming chefs in Houston. A native Texan, Buchanan received his culinary credentials from the well-regarded Art Institute of Houston Culinary Program, and honed his skills in some of the best restaurant kitchens in the city. His dishes will certainly impress.

Trevísio private meeting and dining rooms can accommodate several groups of up to eighty guests for sit down services as well as receptions for up to five hundred. Our professional staff offers detailed attention and impeccable service making any event a truly memorable experience.

To reserve private meeting or private dining events, please call

*Lisa Marcotte, Director of Catering 713-749-0404 or Stephanie Boss, Catering Manager
713-749-0407,
to verify the date and space availability.*



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Catering and Banquet Information

Charges~ Final guarantees are due three business days prior to event. Guarantees may not decrease but may increase subject to Chef Approval. Significant increase may result in slight change of menu. If guarantee is not provided to catering director/ manager prior to event; 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 guest and scope of event. Trevisio reserves to the right to change room assignments and is at the catering department discretion.

Menus ~ Menus are due no later than one week prior to 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 ~ Trevisio can provide audio/visual equipment for various types of parties. Please inquire with our catering office for more information.

Deposit & Cancellations ~ In order to secure space for your events a deposit of 25%-50% of estimated charges will be required, depending on size of event. Deposit applied to final charges. Cancellation polices are determined by size of group and time of year. Please ask your catering director for deposit information relating to your event.

Parking ~ Over 500 spaces are located in the building. Cost is \$4 per car with a Trevísio validation charged to the final bill.



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TREVISO CONTINENTAL BREAKFAST

Bakery Basket of Assorted Breakfast Breads and Pastries
Sliced Melons and Exotic Fruit, Berries, Assorted Individual Yogurts, House Made Granola
Freshly Squeezed Orange Juice
Fresh Brewed Coffee, Decaffeinated Coffee and Tea

\$15 per person

TREVISO DELUXE CONTINENTAL BREAKFAST

Our Continental Breakfast
Sliced Scottish Smoked Salmon with Whipped Cream Cheese, Red Onion,
Herbs and Hard Boiled Egg

\$19 per person

MORNING BREAKS

Assorted Muffins	\$3 per person
Bagel & Cream Cheese	\$3 per person
Pretzels & Mixed Nuts	\$4 per person
Sliced Fresh Fruits & Berries and Yogurt	\$5 per person
Scones	\$3 per person
Scottish Smoked Salmon and Bagels	\$10 per person
Smoked Bacon, Egg and Cheddar Cheese Wraps with House Salsa	\$5 per person
Cinnamon Rolls	\$3 per person
Freshly Squeezed Orange	\$24 per pitcher
Fresh Brewed Regular or Decaffeinated Coffee	\$24 per air pot
House Made Granola	\$8 per lb/ \$4 per cup

Please add \$50 room rental, 8.25% sales tax, 20% service charge



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EXECUTIVE BREAKFAST BUFFET

Minimum of 20 guests

Sliced Melons and Seasonal Fruit, Berries and Lemon-Poppy Seed Yogurt

Scrambled Farm Fresh Eggs

Crispy Apple Smoked Bacon, Country Sausage Patties and Links

Sweet Pepper and Onion Home Fries

Croissants, Fresh Bagels, Assorted Danish and Muffins with Butter and Preserves

Above Menu Includes
Freshly Brewed Coffee, Decaffeinated Coffee or Tea
Freshly Squeezed Orange Juice

\$21 per person

PLATED CHOICE BREAKFAST

Two Eggs Any Style

Apple Smoked Bacon or Country Sausage Patties, Sweet Pepper-Onion Home Fries and Toast

Buttermilk Pancakes

With Warm Vermont Maple Syrup and Apple Smoked Bacon or Country Sausage Patties

Breakfast Burrito

Scrambled Eggs, Potatoes, and Cheddar Cheese, Wrapped in a Flour Tortilla and Topped with Salsa

Oatmeal

Walnuts, and Raisins Choice of Toast or English Muffin

\$15 per person

Above Menu Includes
Freshly Brewed Coffee, Decaffeinated Coffee or Tea
Freshly Squeezed Orange Juice



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PLATED BREAKFAST MENU

Two Eggs Any Style

Apple Smoked Bacon or Country Sausage Patties, Sweet Pepper-Onion Home Fries and Toast
\$12

Buttermilk Pancakes

With Warm Vermont Maple Syrup and Apple Smoked Bacon or Country Sausage Patties
\$11

Eggs Benedict

Two Poached Eggs, Canadian Bacon or Smoked Salmon, on a Toasted Muffin and Topped with Hollandaise
\$17

Breakfast Burrito

Scrambled Eggs, Potatoes, and Cheddar Cheese, Wrapped in a Flour Tortilla and Topped with Salsa
\$15

Oatmeal

Walnuts, and Raisins Choice of Toast or English Muffin
\$8

Scottish Smoked Salmon

Sliced Smoked Salmon, Red Onion, Tomato, and Cream Cheese Served on a Toasted Bagel
\$16

House Made Granola

With yogurt or milk (Skim or Regular)
\$8

Above Menu Includes

Freshly Brewed Coffee, Decaffeinated Coffee or Tea
Freshly Squeezed Orange Juice or Tomato Juice



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AFTERNOON BREAKS

Conference Package

Soft Drinks, Lemonade, Ice Tea, Panna & San Pellegrino, Sliced Fruit, Home Baked Cookies
M&M's, Candied Nuts, Chocolate Truffles, and Lemon Bars

\$14 per person

Beverages

Soft drinks: Coca-Cola, Diet Coke, Sprite	\$3 per bottle
Mineral Water: Panna or San Pellegrino	\$4 per bottle
Assorted Tazo Teas	\$4 per bottle
Freshly Squeezed Orange Juice	\$24 per pitcher
Lemonade	\$24 per pitcher

Snacks

Fresh Fruit with Assorted Mini Yogurt	\$5 per person
Whole Fruit – Apples, Oranges, Bananas, and Grapes	\$2 per person
Candied Nuts, and Chocolate Truffles	\$3 per person
Bowl of Potato Chips	\$3 per person
Home Baked Cookies and Italian Scones	\$6 per person
Assorted Cookies	\$18 per dozen
Assorted Mini Desserts	\$8 per person
Granola	\$3 per person
Brownies	\$3 per person

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COLD LUNCHEON BUFFET

minimum of 25 guests

Salad Accompaniments

Choice of two

Penne Pasta

sun-dried tomatoes, olives, goat cheese

Endive, Arugula, Radicchio Salad

with lemon vinaigrette, chili-honey hazelnut and shaved parmesan

Traditional Caesar

Parmesan crisp

Caprese Salad

caramelized tomatoes, fresh mozzarella and arugula

Yukon Gold Potato Salad

\$6 per person

Assortment of Sandwiches

Choice of three

(Includes house made potato chips and appropriate condiments)

Roasted Turkey Sandwich

with fresh mozzarella, caramelized tomato, house ciabatta bread

Pesto Chicken Salad Wrap

grilled chicken salad with pesto dressing

The Italian

prosciutto, mortadello, sopresatta, smoked provolone, italian vinaigrette, onion focaccia

Herb Roast Beef

grilled focaccia bread, caramelized onions and horseradish mayo

Tuna Salad

ahi tuna, smoked bacon, caramelized tomato, and arugula, wheat berry

Balsamic Grilled Vegetable Wraps

olive tapenade, garlic basil wrap

\$16 per person

Desserts (Choice of two)

Cookies and Brownies

Lemon Bar

Summer Pudding with doubled cream

Chocolate Cake

Assorted Mini Desserts

\$6 per person

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HOT LUNCH BUFFET

minimum of 25 guests

Salads

Choice of two

Traditional Caesar

parmesan crisp

Mixed Greens

with herb balsamic vinaigrette, grilled apples, gorgonzola cheese, caramelized cherry tomatoes, and walnuts

Caprese Salad

caramelized tomato, fresh mozzarella and arugula

Grilled Asparagus Salad

roasted tomato and pine nut vinaigrette

Entrées

Choice of two

Grilled Salmon Filet

Parmesan Crusted Chicken Breast

Sliced Beef Tenderloin (add \$5)

Ravioli

pasta stuffed with potatoes and grana cheese tossed with sautéed shiitake mushrooms in bianco sauce

Fettuccini Alfredo

add grilled chicken or shrimp

Choice of Starch & Vegetable

trevisio mash potatoes

saffron rice

fettuccine alfredo

truffled risotto

tiny green beans

grilled asparagus

wilted spinach

zucchini & squash medley

Desserts

Choice of two

Cookies and Brownies

Ricotta Cheesecake

Lemon Bars

Chocolate Cake with Espresso Sauce

White Chocolate-Bread Pudding

Assorted Mini Desserts

\$32 per person

Above menu Includes Coffee or Tea

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PLATED LUNCH ENTREES

Choice menus are only available for a maximum of 30 people, above which set menus or combo plates are encouraged. The host will be responsible for gathering guest selections from choice menus for parties above this number, as well as providing place cards.

PLATED LUNCH # 1

Salads

Selection of one

Traditional Caesar Salad

parmesan crisps

Endive, Arugula, Radicchio Salad

with lemon vinaigrette, chili-honey hazelnut and shaved parmesan

Mixed Greens

with grilled apples, gorgonzola cheese, caramelized cherry tomatoes, walnuts, and herb balsamic vinaigrette

Entrées

Selection of one or

Combination plates available

Grilled Salmon Filet

Pecan Wood Grilled Chicken

Penne Pasta

with sautéed eggplant, ricotta salata, tomato, olives, basil and capers

With Chef's Choice of Starch and Vegetable

Desserts

Selection of one

Ricotta Cheesecake

Lemon Bars

Chocolate Cake with Espresso Sauce

White Chocolate Bread Pudding

Seasonal Fruit Tart

\$34 per person

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PLATED LUNCH # 2

Salads

Selection of one

Traditional Caesar Salad

parmesan crisps

Endive, Arugula, Radicchio Salad

with lemon vinaigrette, chili-honey hazelnut and shaved parmesan

Mixed Greens

with grilled apples, gorgonzola cheese, caramelized cherry tomatoes, walnuts, and herb balsamic vinaigrette

Entrées

Selection of one

Red Fish

lemon butter sauce

Petite Filet Mignon (add \$2)

chianti demi-glace

Parmesan Crusted Chicken

lemon bianco

Ravioli

pasta stuffed with potatoes and grana cheese tossed with sautéed shiitake mushrooms in bianco sauce

With Chef's choice of starch and vegetable unless specified

Desserts

Selection of one

Godiva Chocolate Cheesecake

Lemon Bars

Chocolate Cake with Espresso Sauce

White Chocolate Bread Pudding

Seasonal Fruit Tart

\$37 per person

(if petite filet is offered \$39 per person)

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HOT DINNER BUFFET # 1

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Salads

Choice of two

Baby Spinach Salad

with oranges, pickled red onions and tarragon vinaigrette

Endive, Arugula, Radicchio Salad

with lemon vinaigrette, chili-honey hazelnut and shaved parmesan

Caprese Salad

caramelized tomatoes, fresh mozzarella and arugula

Traditional Caesar

parmesan crisp

Entrées

Choice of two

Grilled Salmon Filet

salsa verde

Pecan Wood Grilled Chicken

lemon bianco

Ravioli

pasta stuffed with potatoes and grana cheese tossed with sautéed shiitake mushrooms in bianco sauce

Penne Pasta

with sautéed eggplant, ricotta salata, tomato, olives, basil and capers

Choice of Starch & Vegetable

trevisio mash potatoes

saffron rice

fettuccine alfredo

truffled risotto

tiny green beans

grilled asparagus

wilted spinach

zucchini & squash medley

Desserts

Choice of two

Ricotta Cheesecake

Tiramisu

Chocolate Cake with Espresso Sauce

Summer Pudding with doubled cream

Italian Cream Cake

Assorted Mini Desserts

\$42 per person

Above menu Includes Coffee or Tea

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HOT DINNER BUFFET # 2

minimum of 25 guests

Salads

Choice of two

Baby Spinach Salad

with oranges, pickled red onions and tarragon vinaigrette

Endive, Arugula, Radicchio Salad

with lemon vinaigrette, chili-honey hazelnut and shaved parmesan

Caprese Salad

caramelized tomatoes, fresh mozzarella and arugula

Traditional Caesar

parmesan crisp

Grilled Asparagus Salad

roasted tomato and pine nut vinaigrette

Entrées

Choice of two

Herb Crusted Striped Bass

Parmesan Crusted Chicken

Sliced Beef Tenderloin

Seared Pork Chop

prune port wine reduction

Fettuccini Alfredo

add grilled chicken or shrimp

Choice of Starch & Vegetable

trevisio mash potatoes

saffron rice

fettuccine alfredo

truffled risotto

tiny green beans

grilled asparagus

wilted spinach

zucchini & squash medley

Desserts

Choice of two

Godiva Chocolate Cheesecake

Tiramisu

Chocolate Cake with Espresso Sauce

White Chocolate Bread Pudding

Italian Cream Cake

Assorted Mini Desserts

\$48 per person

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PLATED DINNER # 1

Salads

Selection of one

Traditional Caesar Salad

parmesan crisps

Baby Spinach Salad

with oranges, pickled red onions and tarragon vinaigrette

Endive, Arugula, Radicchio Salad

with lemon vinaigrette, chili-honey hazelnut and shaved parmesan

Entrées

Selection of one

Grilled Salmon Filet

Parmesan Crusted Chicken

Penne Pasta

with sautéed eggplant, ricotta salata, tomato, olives, basil and capers

With Chef's choice of starch & vegetable unless specified

Desserts

Selection of one

Panna Cotta

Chocolate Cake with Espresso Sauce

White Chocolate Bread Pudding

Seasonal Fruit Tart

\$42 per person

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PLATED DINNER # 2

Salads

Selection of one

Traditional Caesar Salad

parmesan crisps

Caprese Salad

caramelized tomatoes, fresh mozzarella and arugula

Mixed Greens

with grilled apples, gorgonzola cheese, caramelized cherry tomatoes, walnuts, and herb- balsamic vinaigrette

Entrées

Selection of one

Trout Parmesan

salsa verde bianco

Ravioli

pasta stuffed with potatoes and grana cheese tossed with sautéed shiitake mushrooms in bianco sauce

Pork Chop

mashed sweet potatoes, grilled asparagus and prune and port wine reduction

8oz Filet

chianti reduction

With Chef's choice of starch and vegetable unless specified

Desserts

Selection of one

Panna Cotta

Chocolate Cake with Espresso sauce

Italian Cream Cake

White Chocolate Bread Pudding

Godiva Chocolate Cheesecake

\$48 per person

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PLATED DINNER # 3

First Course: Antipasti Chef's choice of hors d'oeuvres

-Or-

Selection of one

Granseola

crabcake with smoked tomato aioli over caramelized tomato and mixed greens

Antipasta Platter

Second Course: Salads

Selection of one

Traditional Caesar Salad

parmesan crisps

Caprese Salad

caramelized tomatoes, fresh mozzarella and arugula

Mixed Greens

with grilled apples, gorgonzola cheese, caramelized cherry tomatoes, walnuts, and herb- balsamic vinaigrette

Third Course: Entrées

Selection of one

Striped Bass

lemon butter sauce

Filet Mignon with Grilled Shrimp

chianti demi-glace

Rosemary Crusted Rack of Lamb

au jus

Tortellini

pasta stuffed with smoked duck and ricotta, dried cherries, with toasted pistachio bianco

Parmesan Crusted Chicken Breast

lemon butter sauce

With Chef's choice of starch and vegetable unless specified

Fourth Course: Desserts

Selection of one

Panna Cotta

Chocolate Cake with Espresso Sauce

Summer Pudding

with doubled cream and fresh berries

Seasonal Fruit Tarts

Godiva Chocolate Cheesecake

\$54 per person

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RECEPTION SPECIALTY STATIONS

Minimum 30 Guests

All Stations Require Attendant @ \$75.00

Salad Station

Caesar Salad
Crisp Romaine Lettuce
Croutons, Parmesan Cheese
Endive, Arugula, Radicchio Salad
with lemon vinaigrette, chili-honey hazelnut and shaved parmesan
Caprese Salad
caramelized tomatoes, fresh mozzarella and arugula
\$8 per person

Veggie Stations

30 guests minimum
Roasted, Grilled, & Marinated Veggies and Dips
\$9 per person

Potato Martini Bar

Yukon Gold Potato Salad
Trevisio Mash Potatoes
Red Pepper Mash Potatoes
Sweet Potato Puree
Served with Toppings of:
Shredded Cheese, Bacon Pieces,
Scallions, Sour Cream, Cinnamon and Brown Sugar
Presented in Martini Glasses
\$10 per person

Risotto Station

Attendant Required @ \$75.00
Mushrooms, Parmesan Reggiano, Caramelized Onions,
Diced vegetables, Sun dried Tomatoes
\$10 per person

Soup Station

Tomato Basil
Porcini
Gazpacho
Butternut Squash
\$10 per person

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RECEPTION SPECIALTY STATIONS *continued...*

Minimum 25 Guests

All Stations Require Attendant @ \$75.00

Carving Station

(choose one)

Roasted Baby Leg of Lamb flavored with Garlic and Rosemary

Mint jelly, Grain Mustard and assorted mini rolls

\$18 per person

Honey Herb Roasted Turkey Breast

With Cranberry Marmalade, Basil Mayonnaise and assorted mini rolls

\$16 per person

Herb Crusted Roast Beef

With horseradish cream and assorted mini rolls

\$20 per person

Smoked Salmon Bar

Smoked or Cured

Condiments of Finely Chopped Hard Boiled Eggs, Red Onions and Capers

Special Sour Cream

Served with Bagel Chips Mini Toast

\$15.00 per person

Bruschetta Bar

Assorted Flat Breads and Bruchetta with Toppings

\$8.00 per person

Shortcake Station

Freshly Baked Shortcake

Served with Assorted Berries and Whipped Cream

\$10.00 per person

Pastry Table

Minimum of 50 guests

Chocolate covered strawberries, chocolate chunk cookies, tiramisu, assorted biscotti's, mini strawberry shortcakes, assorted petite fours, assorted truffles, 9" round cake (choice of Italian cream, chocolate cake, or carrot cake)

Chocolate fountain with choice of 3 dip-in's (pretzel twists, large marshmallows, donut holes, peanut butter balls, pineapple chunks and graham crackers)

Seasonal Pricing

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Hors d'oeuvre Selections

(Priced per dozen only)

Cold Selections

Mini Lobster Salad Crostini	\$48 per dozen
Grilled Asparagus wrapped with Prosciutto	\$36 per dozen
Skewer of Grape Tomato, Mozzarella, and Basil	\$36 per dozen
Tuna Tartar with Truffles and Capers on English Cucumber	\$48 per dozen
Seasonal Fruit Tray with Fresh Berries	\$5 per person
Vegetable Crudités with Creamy Gorgonzola Dip	\$5 per person
Imported and Domestic Cheese display	\$6 per person
Beef Tenderloin Stuffed with Tappenade, Topped with Saffron Aioli	\$48 per dozen
Éclair Filled with Smoked Salmon Mousse	\$48 per dozen
Feta Cheese Tart (minimum 10 people)	\$5 per person
Mushroom Strudel	\$36 per dozen

Cold Shellfish Display
(10 person minimum)

Poached Shrimp, Steamed Mussels, Lobster Tail, Littleneck Clams, Crab Fingers, and cocktail sauce
Served on Crushed Ice with Traditional Garnishes
At Market Price

Hot Selections

Clams Oregonato with Parmesan Bread crumbs and Parsley	\$36 per dozen
Mini Crab Cakes – Spicy Aioli	\$60 per dozen
Stuffed Mushrooms	\$36 per dozen
Spicy Garlic Shrimp with Roasted Garlic Aioli	\$36 per dozen
Smoked Duck Tortellini with Chive Bianco	\$36 per dozen
Sunburst Squash Stuffed with Smoked Salmon	\$48 per dozen
Mini Prosciutto Pizza	\$4 per person
Baked Brie Puff Pastry with Cippolini Onion and Orange Marmalade (minimum 10 people)	\$7 per person
Spanikopita–Phylo Stuffed with Spinach and Feta Cheese	\$36 per dozen

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Suppli–Fried Risotto Balls with Fresh Herbs, mushrooms, and gorgonzola \$48 per dozen
Mini Frittata of Caramelized Onion and Prosciutto \$48 per dozen

AUTHORIZATION TO CHARGE CREDIT CARD and HOLD SPACE FORM

I, _____ authorize Trevisio to charge my Credit Card for charges incurred by me, my group, and/ or my guests during our function at Trevisio. In the event that complete payment is not rendered at the end of my function, this signed agreement will provide full permission for Trevisio to charge the account referenced below for all charges.

DATE OF EVENT _____

Credit Card Type _____
(American Express, VISA, Master Card, Diners Club, Discover)

Credit Card Number _____

Credit Card Expiration Date _____

Signature of Cardholder _____

Print Name _____

Company Name (if applicable) _____

Email Address _____

Phone Number _____

Street Address _____

City, State, Zip Code _____

Return to Lisa Marcotte - Director of Catering
Ph 713-749-0404
Fax 713-749-0401