

TREVÍSIO

Off-Site Catering

Trevisio is happy to cater breakfast, lunch, or dinner needs events of all sizes anywhere in the Texas Medical Center free of delivery charges. Our upscale catering offers clients a variety of options including items from the restaurant's a la carte menu to boxed lunches, and elegant buffets to full service plated meals. To view a sample menu, please visit Trevisio's website at www.trevisiorestaurant.com

Off-Site catering orders have a \$200 minimum. To place an order, please contact the Trevisio Catering Office by phone or email. One of our Catering Managers will process the order and email a catering contract to confirm the order. Trevisio honors the convenience of direct bill and tax exemption for any of the Texas Medical Center institutions. Orders can also be charged by a credit card. A credit card authorization form will need to be filled out and authorized by Trevisio prior to delivery. Gratuities are included in the contract pricing.

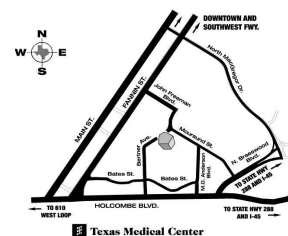
Catering Office

Director of Catering, Michael Lassoff
713.749.0407 / mlasoff@texasmedicalcenter.org

Catering Manager, Cori Sheinberg
713.749.0404 / csheinberg@texasmedicalcenter.org

Dine at Trevisio Restaurant

John P. McGovern Texas Medical Center Commons Building
6550 Bertner, 6th Floor, Houston TX, 77030





Breakfast

Trevisio Continental Breakfast

Bakery Basket of Assorted Breakfast Breads and Pastries
Sliced Melons and Fruit, Berries, Assorted Individual Yogurts,
House Made Granola

Menu includes freshly squeezed orange juice, freshly brewed coffee,
decaffeinated coffee and iced tea

\$18 per person

Executive Breakfast Buffet

Sliced Melons and Seasonal Fruit, Berries
Scrambled Farm Fresh Eggs
Crispy Apple Smoked Bacon, Country Sausage Patties or Links
Sweet Pepper and Onion Home Fries
Croissants, Fresh Bagels, Assorted Danish and Muffins
with Butter and Preserves

Menu includes freshly squeezed orange juice, freshly brewed coffee,
decaffeinated coffee and iced tea

\$25 per person

TREVÍSIO

Zuppe e Insalata

Zuppe

Cavolfiore e Parmigiano

Cauliflower and parmesan soup

\$10

Zucca

Roasted butternut squash soup with crème fraiche and pumpkin seeds

\$10

Zuppa Fredda Rucola

Chilled arugula soup, watermelon, tomato, cucumber, micro arugula

\$10

Insalata

Boxed salads include choice of salad, dessert, and drink.

\$15 / \$20 with grilled chicken breast

Trevisio

Butter lettuce, arugula, romaine, cucumber, cauliflower, capers, olives, carrot, red onion, cherry heirloom tomatoes, fresh herbs, soft boiled egg, gorgonzola, white balsamic vinaigrette

Traditional Caesar

Romaine lettuce, croutons

Tricolore

Endive, arugula, radicchio, lemon vinaigrette, spicy hazelnuts, grana padano cheese

Caprese

Roasted tomatoes, fresh mozzarella, basil, arugula

Fusilli Pesto

Fusilli with pesto, ricotta salata, roasted peppers, cherry tomatoes, red onion, grana padano cheese, and fresh herbs

Sundried Tomato Pesto Salad

Penne pasta, goat cheese, kalamata olives, capers, cherry tomatoes, fresh herbs and pine nuts



Panini

*Boxed lunches include choice of sandwich; choice of Miss Vickies chips,
Pasta salad, cup of fruit or tri colore salad; dessert and drink
\$20 per person*

Arrosto di Manzo

Shaved roast beef tenderloin, caramelized onions, arugula,
horseradish, aioli on ciabatta bread

Prosciutto

Shaved prosciutto di parma, fresh mozzarella, tomatoes, shaved red onion
and lemon vinaigrette on focaccia bread

The Italian

Shaved mortadella, sopresatta, capicola, arugula, tomatoes, shaved red onion,
provolone cheese and pesto mayo on ciabatta bread

Tacchino

Shaved turkey, romaine, shaved red onion, tomatoes, whole grain mustard
on focaccia bread

Tonno

Olive oil poached tuna ahi salad, yellow tomatoes, arugula, apple smoked bacon
on whole wheat bread

Caprese

Oven roasted beefsteak tomatoes, fresh mozzarella, basil, arugula,
extra virgin olive oil on ciabatta

Veggie Wrap

Grilled marinated zucchini, yellow squash, eggplant, portabella mushroom, red onion,
arugula, roasted tomato, balsamic vinaigrette



Pizza

Mozzarella

Marinara, mozzarella, basil

\$14

Prosciutto

Prosciutto di parma, marinara, mozzarella, arugula

\$19

Quattro Formaggio

Goat, fontina, gorgonzola, mozzarella, pesto

\$17

Margherita

Tomato, fresh mozzarella, basil

\$14

Rapini e Salsiccia

Rapini, Italian sausage, marinara, mozzarella

\$14



Piatto Forte

Buffet or Plated Options Available

Buffet—Two salads, two entrees, one starch, one vegetable, two desserts

Plated—salad, entrée or combo entrée, starch, vegetable, and dessert

Entrata

Parmesan Crusted Chicken Breast

Pecan Wood Grilled Chicken Breast

Pan Seared Salmon

Striped Bass

Parmesan Trout

Sliced Beef Tenderloin*

Roasted Ribeye*

Petite Filet Mignon**

Potato Ravioli

Mezzaluna**

Patata/ Pasta / Rizo

Mashed Potatoes

Pasta Alfredo

Lemon Risotto

Parmesan Risotto

Creamy Polenta

Contorni

Tiny Green Beans

Grilled Asparagus

Wilted Spinach

Zucchini & Squash Medley

Rapini

Roasted Cauliflower

Lunch Buffet: *\$38 per person / \$44 per person with beef*

Plated Lunch: *\$41 per person / \$47 per person with beef*

Plated & Buffet Dinner: *\$50 per person / \$58 per person with beef*

*Indicates Buffet Only

** Indicates Plated Only

TREVÍSIO

Dolce

Chocolate Chip Cookies

\$22 per dozen

Oatmeal Raisin Cookies

\$22 per dozen

Lemon Bars

\$7

Brownies

\$7

Chocolate Cake

\$7

Italian Cream Cake

\$7

Tiramisu

\$7

Bevande

Included Beverage Selections

Coke, Diet Coke, Sprite, Ozarka Bottled Water, Iced Tea

Additional Beverages / \$4 each

Fiji Water 1L, San Pellegrino 1L, Republic of Tea 500mL



Displayed Selections

Each Selection \$8 per person
(10 person minimum)

Seasonal Fruit Tray with Fresh Berries
Vegetable Crudités with Creamy Gorgonzola Dip
Imported and Domestic Cheese Display
Baked Brie in Puff Pastry with Fruit Mostarda
Feta Cheese Torte
Assorted Mini Desserts

Passed Selections

Each selection \$45 per dozen
(All passed selections can be displayed)

Bruschetta, Choice of Toppings
· tomato, fresh mozzarella, basil
· chicken livers & arugula with pecorino cheese
· tuna conserva with celery hearts & parsley
Grilled Asparagus Wrapped with Prosciutto
Skewer of Grape Tomato, Mozzarella, and Basil
Beef Tartar on Crostini with Saffron Aioli
Éclair Filled with Smoked Salmon Mousse
Tuna Tartar with Truffles and Capers on English Cucumber
Shrimp Cocktail Shooters
Tonno Polpettine
Mini Crab Cakes with Spicy Aioli
Stuffed Mushrooms
Mushroom Strudel
Spicy Garlic Shrimp with Roasted Garlic Aioli
Spanikopita—phyllo stuffed with spinach and feta cheese
Suppli— romano crusted risotto balls with fresh herbs, mortadella and mozzarella
Romano Crusted Chicken Skewers with Bianco Sauce