

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. 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's 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 are impressive.

Trevísio's private meeting and dining rooms can accommodate groups of 2 to 400 guests for sit down services as well as receptions for groups as large as 850. 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

*Alice Pickut, Director of Catering at 713.749.0407
or Cori Sheinberg, Catering Manager at 713.749.0404.*



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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. A significant increase may result in slight menu changes. If the guarantee is not provided to the catering director/ manager 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. Trevísio reserves to 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 ~ Trevísio 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 event a deposit of 25%-50% of estimated charges may be required, depending on the size of the event. The deposit is applied to final charges. Cancellation policies are determined by the size of the group and the 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 \$5 per car with a Trevísio validation charged to the final bill.



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BREAKFAST

Trevisio Continental Breakfast

Bakery Basket of Assorted Breakfast Breads and Pastries

Sliced Melons and Exotic Fruit, Berries, Assorted Individual Yogurts, House Made Granola

menu includes freshly squeezed orange juice,
freshly brewed coffee, decaffeinated coffee, and tea upon request

\$15 per person

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

menu includes freshly squeezed orange juice,
freshly brewed coffee and decaffeinated coffee, and tea upon request

\$21 per person

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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

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

menu includes freshly squeezed orange juice,
freshly brewed coffee and decaffeinated coffee, and tea upon request

Ala Carte Breakfast Items

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 <i>with house salsa</i>	\$5 per person
Cinnamon Rolls	\$3 per person
Freshly Squeezed Orange	\$24 per pitcher
Fresh Brewed Regular or Decaffeinated Coffee	\$24 per air pot
	\$12 per carafe
House Made Granola	\$8 per lb/ \$4 per cup

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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

Flavored Water Urns

Fresh Water Flavored with Thinly Sliced Citrus Fruits, Cucumber & Mint, or Berries &
Rosemary, (no sugar)

\$50 each, refilled all day

Snacks

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
Whole Fruit - Apples, Oranges, Bananas, and Grapes	\$2 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
House Made Granola	\$8 per lb/ \$4 per cup
Candied Nuts, and Chocolate Truffles	\$3 per person
Spiced Cocktail Nuts and Olives	\$5 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
House Made Granola	\$3 per person
Brownies	\$3 per person

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Breaks Continued:

Beverages

Soft drinks: Coca-Cola, Diet Coke, Sprite	\$3 per bottle
Mineral Water: Panna or San Pellegrino	\$4 per bottle
Fiji Water	\$4 per small bottle \$8 per large bottle
Assorted Republic of Tea	\$4 per bottle
Freshly Squeezed Orange Juice	\$24 per pitcher
Lemonade	\$24 per pitcher
Coffee, Decaf Coffee	\$24 per airpot \$12 per carafe
Freshly Squeezed Orange Juice	\$24 per pitcher

BUFFET LUNCH MENUS

Cold Lunch Buffet

minimum of 25 guests

Salads

choice of two

Penne Pasta

sun-dried tomatoes, olives, goat cheese

Endive, Arugula, Radicchio Salad

with lemon vinaigrette, chili-honey hazelnuts and shaved parmesan

Traditional Caesar

parmesan crisps

Caprese Salad

caramelized tomatoes, fresh mozzarella and arugula

Yukon Gold Potato Salad

\$6 per person

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BUFFET LUNCH MENUS Cont.

Sandwiches

choice of three

Roasted Turkey Sandwich

with fresh mozzarella, caramelized tomato, house made 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 bread

Balsamic Grilled Vegetable Wraps

olive tapenade, garlic basil wrap

includes house made potato chips and appropriate condiments

\$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

complete buffet \$28 per person

menu includes coffee or tea

Hot Lunch Buffet

minimum of 25 guests

Salads

choice of two

Traditional Caesar

parmesan crisps

Mixed Greens

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

Caprese Salad

8.25% sales tax, 20% service charge, and room rental fee varies on room size

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Hot Lunch Buffet Continued

caramelized tomatoes, 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

Ravioli

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

Fettuccini Alfredo

add grilled chicken or shrimp

Sides

choice of one starch and one vegetable

Trevísio mashed potatoes

saffron rice

pasta 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 without beef tenderloin

\$37 per person with beef tenderloin

menu includes coffee or tea

PLATED LUNCH MENUS

Choice menus are only available for a maximum of 25 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 hazelnuts 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 unless specified

Desserts

selection of one

Ricotta Cheesecake

Lemon Bars

Chocolate Cake with Espresso Sauce

White Chocolate Bread Pudding

Seasonal Fruit Tart

\$34 per person

menu includes coffee or tea

PLATED LUNCH MENUS Cont.

Plated Lunch #2

Salads

selection of one

Traditional Caesar Salad

parmesan crisps

Endive, Arugula, Radicchio Salad

with lemon vinaigrette, chili-honey hazelnuts 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

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

\$39 per person

menu Includes coffee or tea

BUFFET DINNER MENUS

Dinner Buffet #1

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 hazelnuts and shaved parmesan

Caprese Salad

caramelized tomatoes, fresh mozzarella and arugula

Traditional Caesar

parmesan crisps

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

Sides

choice of one starch and one vegetable

Trevísio mashed 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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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 hazelnuts and shaved parmesan
- Caprese Salad**
caramelized tomatoes, fresh mozzarella and arugula
- Traditional Caesar**
parmesan crisps
- 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
port wine reduction
Fettuccini Alfredo
add grilled chicken or shrimp

Sides

choice of one starch and one vegetable

- | | |
|--------------------------|--------------------------|
| Trevisio mashed potatoes | tiny green beans |
| saffron rice | grilled asparagus |
| pasta alfredo | wilted spinach |
| truffled risotto | 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

above menu Includes coffee or tea

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PLATED DINNER MENUS

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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 hazelnuts 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

menu includes coffee or tea

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

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

menu includes coffee or tea

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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

menu includes coffee or tea

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HORS D'OEUVRES SELECTIONS

(priced per dozen only)

Cold Selections

Bruschetta, Choice of Toppings	\$36 per dozen
· tomato, fresh mozzarella, basil	
· chicken livers & arugula with pecorino cheese	
· tuna conserva with celery hearts & parsley	
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 Tartare on Crostini with Saffron Aioli	\$48 per dozen
Éclair Filled with Smoked Salmon Mousse	\$48 per dozen
Feta Cheese Torte (10 person minimum)	\$4 per person
Mushroom Strudel	\$36 per dozen
Shrimp Cocktail Shooters	\$48 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

Market Price

Hot Selections

Clams Oregonato with parmesan bread crumbs and parsley	\$36 per dozen
Mini Crab Cakes with Spicy Aioli	\$48 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
Lumache - snails wrapped in pancetta	\$24 per dozen
Mini Prosciutto Pizza	\$4 per person
Baked Brie in Puff Pastry with Fruit Mostarda	\$7 per person
(10 person minimum)	
Spanikopita-phylo stuffed with spinach and feta cheese	\$36 per dozen
Suppli-fried risotto balls with fresh herbs, mortadella and gorgonzola	\$48 per dozen
Mini Frittata of Caramelized Onion and Prosciutto	\$24 per dozen
Romano Crusted Chicken Skewers with Bianco Sauce	\$36 per dozen

8.25% sales tax, 20% service charge, and room rental fee varies on room size

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