

# TREVÍSIO

6550 Bertner Ave, 6<sup>th</sup> Floor  
Houston, TX 77030  
Phone 713.749.0400  
Fax 713.749.0401

Trevisio, the spectacular restaurant and conference center 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.

Trevisio 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, Trevisio 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, Trevisio was named one of "2002's Best New Restaurants" by My Table Magazine, and has been awarded the Wine Spectator Award of Excellence and Wine Enthusiast Award of Distinction 2005-2010.

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.

Trevisio'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.

Trevisio's has ten private meeting and dining rooms that can accommodate groups of 2 to 400 guests for your a to z event needs. Trevisio offers the capabilities for all styles of meetings, conferences, seminars, sit down meals, receptions, and banquets. Our professional staff offers detailed attention and impeccable service making any event a truly memorable experience.

Trevisio is happy to introduce off-site catering to our services. Trevisio caters 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 book your event today, please call the catering office  
Cori Sheinberg, Director of Catering at 713.749.0404  
Tonisha Alexander, Catering Manager at 713.749.0407

[www.trevisiorestaurant.com](http://www.trevisiorestaurant.com)

# TREVÍSIO

6550 Bertner Ave, 6<sup>th</sup> Floor  
Houston, TX 77030  
Phone 713.749.0400  
Fax 713.749.0401

## ***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. Trevisio 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***

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 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.

# TREVÍSIO

## Breakfast

### Trevisio Continental Breakfast

Bakery Basket of Assorted Breakfast Breads and Pastries  
Seasonal Fruit, 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

Seasonal Fruit

Scrambled Farm Fresh Eggs

Crispy Apple Smoked Bacon, Country Sausage Patties and Links

Sweet Pepper and Onion Home Fries

Assorted Breakfast Pastries

with Butter and Preserves

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

\$21 per person



## 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

Served with walnuts and raisins. Side of toast

\$8

### French Toast

Trevísio baked raisin bread with bacon and fresh fruit

\$10

### Omelet

With tomatoes, basil, and fresh mozzarella served with breakfast potatoes and fruit

\$12

### House Made Granola

With yogurt or milk (skim or regular)

\$12

## A la Carte Breakfast Items

Assorted Muffins	\$3 per person
Bagel & Cream Cheese	\$3 per person
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 w/ house salsa	\$5 per person
Cinnamon Rolls	\$3 per person
Freshly Squeezed Orange Juice	\$24 per pitcher
Freshly Brewed Regular or Decaffeinated Coffee	\$24 per air pot \$12 per air pot

# TREVÍSIO

## Breaks



**Conference Package**

Soft Drinks, Lemonade, Ice Tea, Fiji & San Pellegrino Waters, Sliced Fruit, Home Baked Cookies, M&M's, Candied Nuts, Chocolate Truffles, and Lemon Bars  
 \$14 per person

**Snacks**

Assorted Muffins	\$3 per person
Bagel & Cream Cheese	\$3 per person
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 w/ house salsa	\$5 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

**Beverages**

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

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

# TREVÍSIO

## Cold Lunch Buffet

### Salads

Choice of Two

#### **Penne Pasta**

Sun-dried tomatoes, olives, goat cheese

#### **Trevisio Salad**

Butter Lettuce, baby arugula, romaine, radish, cucumber, red onion, cherry tomatoes, kalamata olives, capers, corn, fresh herbs, gorgonzola white balsamic vinaigrette

#### **Traditional Caesar**

Parmesan crisps

#### **Caprese Salad**

Caramelized tomatoes, fresh mozzarella and arugula

#### **Fussili Salad**

With radish, corn, red onion, olives, capers, and cherry tomatoes

**\$6 per person**



**Complete Buffet**

**\$28 per person**

**Menu Includes Iced Tea and Coffee**

### Sandwiches

Choice of Three

With house made chips and appropriate condiments

#### **Roasted Turkey Sandwich**

With fresh mozzarella, caramelized tomato, house made ciabatta bread

#### **Pesto Chicken Wrap Salad**

Grilled chicken salad with pesto dressing

#### **The Italian**

Prosciutto, mortadello, soppressata, 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

**\$16 per person**

### Desserts

Choice of Two

#### **Cookies and Brownies**

#### **Lemon Bars**

#### **Summer Pudding with doubled cream**

#### **Chocolate Cake with Espresso Sauce**

#### **Assorted Mini Desserts**

**\$6 per person**

# TREVÍSIO

## Hot Lunch Buffet

### Salads

Choice of Two

#### Traditional Caesar

With parmesan crisps

#### Trevisio Salad

Butter Lettuce, baby arugula, romaine, radish, cucumber, red onion, cherry tomatoes, kalamata olives, capers, corn, fresh herbs, gorgonzola white balsamic vinaigrette

#### Caprese Salad

Caramelized tomatoes, fresh mozzarella and arugula

#### Grilled Asparagus Salad

Roasted tomato and pine nut vinaigrette



\$32 per person without beef tenderloin  
\$37 per person with beef tenderloin  
Menu Includes Iced Tea and Coffee

### Entrees

Choice of Two

#### Pan Seared Salmon Filet

#### Parmesan Crusted Chicken Breast

#### Sliced Beef Tenderloin

#### Mezzaluna

Pasta stuffed with eggplant tossed in red sauce

#### Pasta Alfredo

Add grilled chicken or shrimp

### Sides

Choice of one starch and one vegetable

#### Trevisio Mashed Potatoes

#### Rapini

#### Pasta Alfredo

#### Lemon or Parmesan Risotto

#### Tiny Green Beans

#### Grilled Asparagus

#### Wilted Spinach

#### Roasted Cauliflower

### Desserts

Choice of Two

#### Cookies and Brownies

#### Ricotta Cheesecake

#### Lemon Bars

#### Chocolate Cake with Espresso Sauce

#### White Chocolate-Bread Pudding

#### Assorted Mini Desserts

# TREVÍSIO

## Plated Lunch #1

### Salads

Selection of One

#### Traditional Caesar

With parmesan crisps

#### Endive, Arugula, Radicchio Salad

With lemon vinaigrette, chili-honey hazelnuts and shaved parmesan

#### Trevisio Salad

Butter Lettuce, baby arugula, romaine, radish, cucumber, red onion, cherry tomatoes, kalamata olives, capers, corn, fresh herbs, gorgonzola white balsamic vinaigrette



### Entrees

Selection of One or Combination Plates Available

#### Pan Seared Salmon Filet

With broccolini and pasta marinara

#### Pecan Wood Grilled Chicken Breast

With lemon risotto and asparagus

#### Mezzaluna

Pasta stuffed with eggplant tossed in red sauce

### Desserts

Choice of One

Ricotta Cheesecake

Italian Cream Cake

Chocolate Cake with Espresso Sauce

Seasonal Fruit Tart

**\$34 per person**

Menu Includes Iced Tea and Coffee



# TREVÍSIO

## Plated Lunch #2

### Salads

Selection of One

#### Traditional Caesar

With parmesan crisps

#### Endive, Arugula, Radicchio Salad

With lemon vinaigrette, chili-honey hazelnuts and shaved parmesan

#### Trevisio Salad

Butter Lettuce, baby arugula, romaine, radish, cucumber, red onion, cherry tomatoes, kalamata olives, capers, corn, fresh herbs, gorgonzola white balsamic vinaigrette



### Entrees

Selection of One or Combination Plates Available

#### Pan Seared Salmon Filet

With lemon risotto and zucchini & squash medley

#### Petite Filet Mignon

pesto

With mashed potatoes and rapini

#### Parmesan Crusted Chicken Breast

With mashed potatoes and wilted spinach

#### Ravioli

Pasta stuffed with spinach and ricotta cheese with red sauce and grana

### Desserts

Choice of One

Godiva Chocolate Cheesecake

Lemon Bars

Chocolate Cake with Espresso Sauce

White Chocolate Bread Pudding

Seasonal Fruit Tart

**\$39 per person**  
Menu Includes Iced Tea and Coffee

# TREVÍSIO

## Dinner Buffet #1

### 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

With parmesan crisps

### Entrees

Choice of Two

#### Pan Seared Salmon Filet

#### Pecan Wood Grilled Chicken Breast

#### Ravioli

Pasta stuffed with spinach, ricotta cheese, and red sauce

#### Penne Pasta

With Italian sausage, rapini, red onion, and red sauce

### Sides

Choice of one starch and one vegetable

#### Trevisio Mashed Potatoes

#### Herbed Rice

#### Pasta Alfredo

#### Lemon or Parmesan Risotto

#### Tiny Green Beans

#### Grilled Asparagus

#### Wilted Spinach

#### Zucchini & Squash Medley

#### Rapini

### 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**

Menu Includes Iced Tea and Coffee

# TREVÍSIO

## Dinner Buffet #2

### 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

With parmesan crisps

#### Grilled Asparagus Salad

With parmesan crisps



**\$48 per person**

Menu Includes Iced Tea and Coffee

### Entrees

Choice of Two

#### Pan Seared Salmon Filet

#### Parmesan Crusted Chicken Breast

#### Sliced Beef Tenderloin

#### Pasta Alfredo

Add grilled chicken or shrimp

### Sides

Choice of one starch and one vegetable

#### Trevisio Mashed Potatoes

#### Pasta Alfredo

#### Lemon or Parmesan Risotto

#### Tiny Green Beans

#### Grilled Asparagus

#### Wilted Spinach

#### Zucchini & Squash Medley

#### Roasted Cauliflower

### Desserts

Choice of Two

#### Lemon Cheesecake

#### Tiramisu

#### Chocolate Cake with Espresso Sauce

#### White Chocolate Bread Pudding

#### Assorted Mini Desserts

# TREVÍSIO

## Plated Dinner #1

### Salads

Selection of One

#### Traditional Caesar

With parmesan crisps

#### Endive, Arugula, Radicchio Salad

With lemon vinaigrette, chili-honey hazelnuts and shaved parmesan

#### Baby Spinach Salad

With oranges, pickled red onions and tarragon vinaigrette

#### Trevisio Salad

Butter Lettuce, baby arugula, romaine, radish, cucumber, red onion, cherry tomatoes, kalamata olives, capers, corn, fresh herbs, gorgonzola white balsamic vinaigrette



### Entrees

Selection of One or Combination Plates Available

#### Pan Seared Salmon Filet

With broccolini and pasta marinara

#### Parmesan Crusted Chicken Breast

With mashed potatoes and wilted spinach

#### Penne Pasta

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

### Desserts

Choice of One

#### Lemon Bars

#### Chocolate Cake with Espresso Sauce

#### White Chocolate Bread Pudding

#### Seasonal Fruit Tart

**\$42 per person**  
Menu Includes Iced Tea and Coffee

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

# TREVÍSIO

## Plated Dinner #2

### Salads

Selection of One

#### Traditional Caesar

With parmesan crisps

#### Caprese Salad

Caramelized tomatoes, fresh mozzarella, and arugula

#### Mixed Greens

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



### Entrees

Selection of One

#### Pecan Wood Grilled Chicken Breast

With herbed rice and asparagus

#### Trout Parmesan

Lemon Butter

With pasta marinara and wilted spinach

#### Mezzaluna

Pasta stuffed with eggplant tossed in red sauce

#### Pork Chop

With wild rice barley risotto and broccolini

#### 8oz. Filet

Pesto

With mashed potatoes and asparagus

### Desserts

Choice of One

#### Panna Cotta

#### Chocolate Cake with Espresso Sauce

#### Italian Cream Cake

#### White Chocolate Bread Pudding

#### Godiva Chocolate Cheesecake

**\$48 per person**  
Menu Includes Iced Tea and Coffee

# TREVÍSIO

## Plated Dinner #3

### First Course: Antipasta

Chef's Choice of Hors d'oeuvres or Selection of one of the following

#### **Granseola**

Crab cake with smoked tomato aioli over caramelized tomato and mixed greens

#### **Tonno Polpettine**

Tuna meatballs, red sauce, micro basil

#### **Arancini**

Romano cheese crusted risotto balls stuffed with mortadella, mozzarella cheese, and rosa sauce



### Second Course: Salads

Selection of One

#### **Traditional Caesar Salad**

Parmesan crisps

#### **Caprese Salad**

Caramelized tomatoes, fresh mozzarella, and arugula

#### **Treviso Salad**

Butter Lettuce, baby arugula, romaine, radish, cucumber, cucumber, red onion, cherry tomatoes, kalamata olives, capers, corn, fresh herbs, soft boiled egg and white balsamic gorgonzola

### Third Course: Entrees

Selection of One

#### **Ahi Tuna**

Pesto

With risotto primavera and broccolini

#### **Filet Mignon with Grilled Shrimp**

Chianti demi-glace

With Mashed Potatoes and Asparagus

#### **Rosemary Crusted Rack of Lamb**

Port Reduction

With fingerling potatoes, roasted peppers, brussels sprouts

#### **Tortellini**

Pasta stuffed with smoked duck and ricotta, red sauce basil

#### **Parmesan Crusted Chicken Breast**

With mashed potatoes and asparagus

### 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 Iced Tea and Coffee

# TREVÍSIO

## Displayed Selections

Each Selection \$7 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 \$38 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  
Mini Frittata of Caramelized Onion and Prosciutto  
Assorted Mini Pizza  
Smoked Duck Tortellini with Chive Bianco

# TREVÍSIO

## Kids Menu

### Buffet

#### Selection of Four

- Pizza
- Chicken Strips
- Cheese Sticks
- Egg Rolls
- Sliders
- Hot Dogs
- Nachos
- French Fries

#### Dessert

- Cup Cake Bar with Toppings  
or
- Cookies and Brownies

**\$15 per person**

Buffet Includes: Mini Sodas,  
Mini Bottled Water, Juice  
Pouches

### A la Carte Selections

- Sliders & Fries \$8
- Chicken Tenders & Fries \$8
- Cheese Pizza \$8

