

TREVÍSIO

6550 Bertner Ave, 6th Floor
Houston, TX 77030
Main 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
csheinberg@texasmedicalcenter.org

Tonisha Alexander, Catering Manager, at 713.749.0407
talAlexander@texasmedicalcenter.org

www.trevisiorestaurant.com

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

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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. If an event is not tax exempt, tax will be applied to the \$5 parking charge.

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TREVÍSIO

Breakfast Buffets

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 hot tea upon request*

\$15 per person



Executive Breakfast Buffet

Minimum of 20 guests

Seasonal Fruit, Scrambled Eggs, Apple Smoked Bacon, Sausage Patties
or Links, Sweet Pepper and Onion Home Fries, Assorted Breakfast
Pastries, and Butter and Preserves

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

\$21 per person

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

TREVÍSIO

Breakfast Continued

Plated Breakfast

(Beverages not included)

Two Eggs Any Style

Apple smoked bacon or country sausage patties,
sweet pepper-onion home fries and toast

\$12

Sweet Potato 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

\$10

Oatmeal

Served with walnuts and raisins. Side of toast

\$8

French Toast

Trevisio 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

Sliced Fresh Fruit and Yogurt \$8 per person

Scones \$3 per person

Scottish Smoked Salmon and Bagels \$10 per person

Smoked Bacon, Egg and Cheddar Cheese Wraps \$5 per person
w/ house salsa

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

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TREVÍSIO

Breaks & Snacks

Conference Package

Soft Drinks, Coffee, Ice Tea, Bottled Water, Sliced Fruit, Home Baked Cookies, Chips, M&M's, Chocolate Truffles, and Lemon Bars
\$14 per person



Snacks

- Assorted Muffins \$3 per person
- Scones \$3 per person
- House Made Granola \$3 per person
- Bagel & Cream Cheese \$3 per person
- Scottish Smoked Salmon and Bagels \$10 per person
- Smoked Bacon, Egg and Cheddar Cheese Wraps w/ house salsa \$5 per person
- Sliced Fresh Fruits & Berries and Yogurt \$5 per person
- Bowl of Potato Chips \$3 per person
- Hummus, salsa verde, and crostinis \$4/person
- Popcorn \$3/person
- Assorted Cookies \$18 per dozen
- Chocolate Truffles \$3 per person
- Brownies \$3 per person
- Assorted Mini Desserts \$8 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

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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

Grilled Asparagus Salad

Roasted tomato and pine nut
vinaigrette

Tri-Colore Salad

With lemon vinaigrette, chili-honey
hazelnuts and shaved parmesan

Sicilia Salad

With oranges, castelvetrano olives,
fennel, red onion, tomato, basil,
white anchovies, extra virgin
olive oil

\$6/person

Sandwiches

Choice of Three

Served with house made chips
& 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, sopresatta,
smoked provolone, Italian vinaigrette,
onion focaccia

Herb Roast Beef

Grilled foccacia 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

Caprese

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

\$16/person

Desserts

Choice of Two

Cookies and Brownies

Lemon Bars

Berry Pudding

Chocolate Cake with Espresso Sauce

Panna Cotta

Tiramisu

Italian Cream Cake

White Chocolate Bread Pudding

Ricotta Cheesecake

Godiva Chocolate Cheesecake

Assorted Mini Desserts

\$6/person

Complete Buffet

\$28 per person

Full Menu Includes Iced Tea and Coffee

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TREVÍSIO

Hot 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*

Grilled Asparagus Salad

*Roasted tomato and pine nut
vinaigrette*

Tri-Colore Salad

*With lemon vinaigrette, chili-honey
hazelnuts and shaved parmesan*

Sicilia Salad

*With oranges, castelvetroano olives, fennel,
red onion, tomato, basil, white
anchovies, extra virgin olive oil*

Entrees

Choice of Two

Pan Seared Salmon Filet

Parmesan Crusted Trout

Pecan Wood Grilled Chicken

Parmesan Crusted Chicken Breast

Sliced Beef Tenderloin

Pork loin with Herbs

Penne Pasta

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

Potato Ravioli

*pasta stuffed with potato, shiitake
mushrooms and bianco sauce*

Pasta Alfredo

With grilled chicken or shrimp

Desserts

Choice of Two

Cookies and Brownies

Lemon Bars

Berry Pudding

Chocolate Cake

with Espresso Sauce

Panna Cotta

Tiramisu

Italian Cream Cake

White Chocolate Bread Pudding

Ricotta Cheesecake

Godiva Chocolate Cheesecake

Assorted Mini Desserts

Sides

Choice of one starch and one vegetable

Trevisio Mashed Potatoes

Pasta Alfredo

Pasta Marinara

Lemon Risotto

Parmesan Risotto

Creamy Polenta

Tiny Green Beans

Grilled Asparagus

Wilted Spinach

Broccolini

Zucchini & Squash Medley



**\$32 per person without
beef tenderloin / \$37 per
person with beef tenderloin or
pork tenderloin**

*Menu Includes
Iced Tea and Coffee*



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

TREVÍSIO

Plated Lunch

Salads

Choice of One

Mixed Greens Salad

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

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



Grilled Asparagus Salad

Roasted tomato and pine nut vinaigrette

Tri-Colore Salad

With lemon vinaigrette, chili-honey hazelnuts and shaved parmesan

Sicilia Salad

With oranges, castelvetro olives, fennel, red onion, tomato, basil, White anchovies, extra virgin olive oil

Entrees

Selection of One or Combination Plates Available

Pan Seared Salmon Filet



Parmesan Crusted Trout

Red Fish

Pecan Wood Grilled Chicken

Parmesan Crusted Chicken Breast

Petite Filet Mignon

Ravioli

Pasta stuffed with spinach and ricotta cheese with red sauce

Fusilli Fagioli

Cherry tomatoes, red onion, arugula, carrots, mushrooms, capers, kalamata olives, white wine, extra virgin olive oil

Mezzaluna

Pasta stuffed with eggplant tossed in red sauce

Sides

Choice of one starch and one vegetable

Trevisio Mashed Potatoes

Pasta Marinara

Herbed Rice

Lemon or Parmesan Risotto

Creamy Polenta

Tiny Green Beans

Grilled Asparagus

Wilted Spinach

Broccolini

Zucchini & Squash Medley

Desserts

Choice of One

Chocolate Cake with Espresso Sauce

Panna Cotta

Tiramisu

Italian Cream Cake

White Chocolate

Bread Pudding

Ricotta Cheesecake

Godiva Chocolate Cheesecake



Seasonal Fruit Tart

Assorted Mini Desserts (served family style)

Plated choice lunch applies to events of 25 guests maximum; If guest count exceeds this, host to pre-select menu items ahead of time.

\$34 per person without beef / \$39 per person with beef or red fish

Menu Includes Iced Tea and Coffee

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

TREVÍSIO

Buffet Dinner

Salads

Choice of Two

Mixed Greens Salad

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

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

Grilled Asparagus Salad

Roasted tomato and pine nut vinaigrette

Tri-Colore Salad

With lemon vinaigrette, chili-honey hazelnuts and shaved parmesan

Sicilia Salad

With oranges, castelvetrano olives, fennel, red onion, tomato, basil, White anchovies, extra virgin olive oil

Entrees

Choice of Two

Pan Seared Salmon Filet

Parmesan Crusted Trout

Pecan Wood Grilled Chicken

Parmesan Crusted Chicken Breast

Sliced Beef Tenderloin

Penne Pasta

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

Fusilli Pasta Primavera

With julienned vegetables, olive oil, and garlic

Spinach Ravioli

Pasta stuffed with spinach, ricotta cheese, and red sauce

Pasta Alfredo

With grilled chicken or shrimp

Sides

Choice of one starch and one vegetable

Trevisio Mashed Potatoes

Pasta Alfredo

Pasta Marinara

Lemon Risotto

Parmesan Risotto

Truffled Risotto

Creamy Polenta

Tiny Green Beans

Grilled Asparagus

Wilted Spinach

Broccolini

Wood Grilled Zucchini

Zucchini & Squash Medley

Desserts

Choice of Two

Lemon Bars & Brownies

Berry Pudding

Chocolate Cake with Espresso Sauce

Panna Cotta

Tiramisu

Italian Cream Cake

White Chocolate Bread Pudding

Ricotta Cheesecake

Godiva Chocolate Cheesecake

Assorted Mini Desserts

**\$42 per person without
beef tenderloin / \$48 per
person with beef tenderloin**

*Menu Includes
Iced Tea and Coffee*

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TREVÍSIO

Plated Dinner

Salads

Choice of One

Mixed Greens Salad

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

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

Grilled Asparagus Salad

Roasted tomato and pine nut vinaigrette

Tri-Colore Salad

With lemon vinaigrette, chili-honey hazelnuts and shaved parmesan

Sicilia Salad

With oranges, castelvetro olives, fennel, red onion, tomato, basil, White anchovies, extra virgin olive oil

Entrees

Selection of One or Combination Plates Available

Pan Seared Salmon Filet

Parmesan Crusted Trout

Pan Seared Red Fish

Pecan Wood Grilled Chicken

Parmesan Crusted Chicken Breast

8 oz. Filet Mignon

Grilled Pork Chop

Rosemary Crusted Rack of Lamb

Tortellini

Pasta stuffed with smoked duck, ricotta, red sauce, basil

Fusilli Fagioli

Cherry tomatoes, red onion, arugula, carrots, mushrooms, capers, kalamata olives, white wine, extra virgin olive oil

Paccheri

Tomatoes, basil, extra virgin olive oil, and grana padano



Spaghetti Pepperocino

With tomatoes, garlic, parsley and extra virgin olive oil

Sides

Choice of one starch and one vegetable

Trevisio Mashed Potatoes

Pasta Marinara

Riso Nero

Parmesan or Lemon Risotto

Creamy Polenta

Tiny Green Beans

Grilled Asparagus

Wilted Spinach

Broccolini

Wood Grilled Zucchini

Zucchini & Squash Medley

Desserts

Choice of One

Chocolate Cake

with Espresso Sauce

Panna Cotta

Tiramisu

Italian Cream Cake

White Chocolate Bread Pudding

Ricotta Cheesecake

Godiva Chocolate

Cheesecake

Seasonal Fruit Tart

Assorted Mini Desserts

(served family style)

Plated choice dinner applies to events of 25 guests maximum;
If guest count exceeds this, host to pre-select menu items ahead of time.
\$42 per person / \$48 per person with beef, pork chop, red fish or lamb

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

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

10" Assorted pizzas—served & cut in square portions (\$10/pizza)



Passed Selections

Each selection \$38 per dozen

(All passed selections can be displayed)

Bruschetta, Choice of Toppings

- tomato, fresh mozzarella, basil
- beef carpaccio with arugula & grana 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

Arancini— Romano Crusted Risotto Balls with Fresh Herbs, Mortadella and Mozzarella

Romano Crusted Chicken Skewers with Bianco Sauce

Mini Frittata of Caramelized Onion and Prosciutto

Smoked Duck Tortellini with Chive Bianco

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TREVÍSIÒ

Kids Menu

						
	<p><u>Buffet</u> (Minimum 10 children; Ages 12 & Under)</p> <p><u>Selection of Four</u> Cheese Pizza Chicken Strips Pasta Marinara Pasta Alfredo Sliders Macaroni & Cheese French Fries Caesar Salad Veggies and Dip Fruit and Dip</p> <p><u>Dessert</u> Cup Cake Bar with Toppings or Cookies and Brownies</p> <p>\$15 per child Buffet Includes: Mini Sodas, Mini Bottled Water, Juice Pouches</p>		<p><u>A la carte</u> (Ages 12 & Under)</p> <p><u>Selection of One</u> Sliders & Fries Chicken Tenders & Fries Cheese Pizza Pasta Alfredo Pasta Marinara <i>with Grilled Chicken</i></p> <p>\$8 per child Beverages not included</p> <p><u>Dessert</u> Chocolate Cake Cookies Brownies Sorbet</p> <p>\$4 per child</p>			
						
						
						
						
						
						

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