



Strato 550

Catering Menu

To book, contact:
832-280-8977
contact@strato550.com

Event Information

MENU & EVENT DETAILS

All arrangements should be provided to the Strato 550 catering team at least two weeks in advance of the function. An event estimate will be submitted back for approval. It is the client's responsibility to review all arrangements, notify Strato 550 of any changes, and return the agreement signed with final guest count at least three business days prior to the date of the function.

GUARANTEE

A guaranteed number of guests is required for all functions no later than three (3) business days prior to the event, subject only to increase and charged accordingly. Attendance that increases after the final guarantee or catering requests submitted less than three days prior to the event date are subject to Chef's approval, who reserves the right to substitute menu items. Plated events of more than 20 people will have a 3% overage applied to account for last-minute additions. Should the Client not provide Strato 550 with the timely guarantee, the estimated attendance will serve as the guarantee. Client will be charged for actual guest count or guarantee, whichever is higher.

PAYMENT

The balance of the event payment is due via credit card at the conclusion of your event.

ADMINISTRATIVE FEE

An administrative fee of 23% will be added to the food and beverage price as well as any auxiliary services (non-food or beverage items), including but not limited to rentals, linens, etc.

OVERTIME

Menu prices listed are for specified length of service. Should client choose to extend the length of event, overtime charges may apply.

SALES TAX

Strato 550 will charge the applicable sales tax as required by state and local laws.

CANCELLATION

Cancellations made within specified notice periods will still be charged for the full event cost. For events less than 50 people, 48 hours notice is required. For events of 50 people or more, 7 days notice is required.

Family Style Breakfast

CLASSIC CONTINENTAL BUFFET - \$14 per person

Fresh Cut Fruit

Kraftsmen Breads, Bagels & Pastries

Jam & Cream Cheese

Add Yogurt Parfaits +\$3 per person

Beverages: Greater Goods Coffee, Decaffeinated Coffee, Hot Tea Selections, Orange Juice, Milk

HOT BREAKFAST BUFFET - \$18 per person

Scrambled Eggs or Egg Whites

Crispy Fingerlings with Caramelized Onions

Center Cut Bacon

Link Sausage

Fresh Cut Fruit

Beverages: Greater Goods Coffee, Decaffeinated Coffee, Hot Tea Selections, Orange Juice, Milk

FRITTATAS - \$18 per person

Choose Two

Sausage & Grilled Pepper: Caramelized Onions, Parmigiana Reggiano

Spanish Chorizo: Lacinato Kale, Manchego

Roasted Sweet Potato: Egg White, Wilted Spinach, Heirloom Tomato

Ham & Veggie: Asparagus, Basil, Peas, Peppers, Ombra Cheese

Fresh Cut Fruit

Warm Quinoa Kale Breakfast Salad

Beverages: Greater Goods Coffee, Decaffeinated Coffee, Hot Tea Selections, Orange Juice, Milk

Family Style Lunch & Dinner

STARTERS

Hummus **\$9 per person**

feta, toursi, poached shrimp, olives, grilled sourdough

Tomatoes & Mozzarella (V) **\$13 per person**

watercress, basil, olives, lemon zest, olive oil, Maldon sea salt

Scallop **\$13 per person**

roasted carrot, cumin honey vinaigrette, fennel frond

SOUP & SALAD

Gem Lettuce Caesar **\$9 per person**

grilled sourdough, marinated Boqueron, Grana Padano, preserved lemon Caesar

House Salad **\$13 per person**

butter lettuce, egg, tomato, gorgonzola, pancetta, black pepper labneh dressing

Tomato Saffron Soup **\$9 per person**

crab, olive oil, sourdough crouton

add sustainable salmon \$15 add chicken \$12 add tiger shrimp \$15

MAINS

Pork Tenderloin Medallions **\$19 per person**

Grana Padano whipped potato, broccolini, Romesco, honey garlic gastrique

Salmon **\$26 per person**

wild caught salmon, saffron couscous, heirloom tomato, zucchini, oil cured olives, chermoula

Chicken **\$19 per person**

pan roasted chicken breast, toasted spices, pomegranate glaze, broccolini, bulgur wheat salad, walnut, kale, radicchio

Beef Tenderloin **\$32 per person**

Grana Padano whipped potato, charred tomato, basil butter, arugula

A la Carte Selections

BEVERAGES

Greater Goods Coffee	\$35.00 per gallon
Decaffeinated Coffee	\$35.00 per gallon
Hot Tea Selection	\$35.00 per gallon
Brewed Iced Tea	\$30.00 per gallon
Fruit Infused Water	\$25.00 per gallon
Mineral Water	\$4.50 each
Bottled Water	\$4.50 each
Assorted Soft Drinks	\$2.00 each

BAKERY

Cookies (Choose Two Per Dozen)	\$24.00 per dozen
Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Pecan, Sugar	
Dessert Bars (Choose One Per Dozen)	\$48 per dozen
Brownie, Lemon, Apricot, Raspberry, Granola	
Breakfast Breads	\$25 per loaf (8 slices)
Cranberry Orange, Blueberry, Lemon Poppy Seed, Gingerbread, Zucchini, Banana Nut, Pumpkin Chocolate, Double Chocolate, Cinnamon Swirl, Oat Bran	
Bagels (Assorted)	\$36 per dozen
Plain, Everything, Blueberry, Cinnamon Raisin, Onion, Sesame, Poppy, Caraway, Jalapeno	
Danish (Assorted) (Choose Two Per Dozen)	\$36 per dozen
Raspberry, Cream Cheese, Blueberry Cream Cheese, Apricot, Lemon, Ham & Provolone, Spinach & Mushroom, Turkey & Swiss	
Butter Croissants	\$42 per dozen
Flavored Croissants (Choose One Per Dozen)	\$58 per dozen
Almond, Chocolate Marble, Ham & Cheese	

A la Carte Selections

SNACKS

Granola Bars / Power Bars	\$3.50 each
Mixed Nuts	\$4.00 per person
Fresh Cut Fruit	\$30.00 small tray (serves 6) \$55.00 large tray (serves 12)

Non-Alcoholic Beverage Packages

All Day Beverage Package	\$15 per person
Assorted Soft Drinks, Bottled Water, Sparkling Water, Greater Goods Coffee, Decaffeinated Coffee	

Half Day Beverage Package	\$10 per person
Assorted Soft Drinks, Bottled Water, Sparkling Water, Greater Goods Coffee, Decaffeinated Coffee	

Hors d'Oeuvres

TRAY PASSED SELECTIONS

Selection of 3 (1 Hour Service) - \$15.00 per person

Selection of 5 (1 Hour Service) - \$25.00 per person

Selection of 7 (2 Hour Service) - \$35.00 per person

Crab Arancini: Fried Saffron Risotto, Jumbo Lump Crab, Roasted Garlic Tomato Fondue

Camarones: Shrimp, Chorizo, Pan con Tomato, Garlic & Shallot Conserva

Lemon Dill Cured Salmon: Waffle Chip, Labne

Carciofi: Grilled Artichoke Hearts, Sea Salt, Saffron Aioli

Crispy Cauliflower: Moroccan Spices, Sultana & Caper Salsa

Black Pepper Gougères: Chicken Salad, Lemon Herb Yogurt, Tetilla

Dukkah Crusted Chicken: Muhammara

STATIONS

Charcuterie & Cheese Table \$20 per person

chef selection of cured meats and Spanish cheeses, dried apricot, toasted pistachios, blackberry jam, , marcona almonds, homemade mustard, olives, crostini

Lamb or Falafel Sliders \$15 per person

green harissa labne, pickled cucumber, tetilla (Galicia, Spain), caramelized onion brioche

Moroccan Roasted Market Fish \$25 per person

preserved lemon vinaigrette, chickpea tagine

Rosemary Roasted Porterhouse \$35 per person

crispy wild mushrooms, marsala

Bar Upon Consumption

An additional staffing charge for bartenders of \$50.00 per hour will apply, based on 1 per 75 guests, with a 2 hour minimum

NON-ALCOHOLIC BEVERAGES

Sodas: Coke, Diet Coke, Sprite	\$2.00
Mineral Waters: Still, Sparkling	\$4.50
Juice: Orange, Grapefruit, Cranberry	\$4.50

BEER & WINE

Domestic Beer: Bud Light, Real Ale Fireman's 4, Shiner Bock	\$6.00
Imported Beer: Stella Artois	\$7.00
House Wine: Saintsbury Chardonnay, Silk & Spice Red Blend	\$10.00
Premium Wine: Customized per Event	Varies

LIQUOR

Well Liquors	\$8.00
Old Forester Bourbon, Bombay Gin, New Grove Rum, Sauza Blue Silver Tequila, Sobieski Vodka	
Premium Liquors	\$16.00
Bourbon: Blanton's, Buffalo Trace, Weller, Bulleit, Maker's Mark, Woodford Reserve	
Gin: Bombay Sapphire, Hendricks, Citadelle, Tanqueray	
Rum: Gosling Black Seal Bermuda, Plantation Dark	
Scotch: Johnnie Walker Black, Macallan 12	
Tequila: Patron Silver	
Vodka: Simple Vodka, Ketel One, Belvedere, Grey Goose, Titos	
Whiskey: Sazerac Rye 6 Year, Crown Royal, TX Blended, Jack Daniels, Jameson	

Custom selections can be added to any event upon request. Pricing will vary based on selections.

Bar Packages

An additional staffing charge for bartenders of \$50.00 per hour will apply, based on 1 per 75 guests, with a 2 hour minimum

BEER & WINE BAR

Includes Domestic Beer, Imported Beer, and House Wine

Two Hours of Service	\$19 per person
Each Additional Hour	\$5 per person
Include Premium Wine	\$2 per person

FULL BAR

Includes Domestic Beer, Imported Beer, House Wine, Premium Wine, and Well Liquor

Two Hours of Service	\$40 per person
Each Additional Hour	+\$10 per person
Include Premium Liquor	+\$10 per person