



Catering & Conference Services

1415 Louisiana Street
Houston TX 77002 43rd floor

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 20% will be added to the food and beverage price as well 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.

CONFERENCE ROOM PRICING

Available Monday-Friday 7am-7pm. After hours pricing available upon request.

Full restaurant buyouts available, please call for pricing.

ROOM/LOCATION	Seating	Half Day (4hrs)	Full Day (8hrs)
43rd Nimbus wood rectangle table, executive chairs, 50" TV, Click Share, audio & video conferencing ready with built in webcam, microphones & speaker	Seats 6	\$50	\$75
43rd Cirrus wood round table, executive chairs, 85" TV, Click Share, audio & video conferencing ready with built in webcam, microphones & speaker	Seats 8	\$50	\$75
43rd Altostratus wood square table, executive chairs, 85" TV, Click Share, audio & video conferencing ready with built in webcam, microphones & speaker	Seats 12	\$75	\$125
43rd Cumulonimbus marble boardroom table, 85" TV, Click Share, Apple TV and cable, audio & video conferencing ready with built in webcam, microphones & speaker	Seats 12	\$75	\$125
43rd Cumulostratus , 113" projector screen with Click Share and microphone	Seats 30	\$200	\$300
39th Multipurpose Room molded plastic rounds, chairs, podium, AV is not provided for this room, available until 6 pm, \$55 hourly fee for time after 6pm to run HVAC.	Seats 200	\$100	\$175

Bar Services

BEER & WINE BAR

Includes Domestic Beer, Imported Beer, and House Wine

Two Hours of Service \$30 per person

Each Additional Hour \$15 per person

Premium Bottles Available for additional fee

FULL BAR

Includes Domestic Beer, Imported Beer, House Wine, and Well Liquor & selection of mixers

Two Hours of Service \$60 per person

Each Additional Hour +\$20 per person

Premium Liquors Available for an Additional Fee

Bar Based on Consumption

Custom Cocktails also available for an additional fee

Breakfast

Whole Quiche 8 slices—\$24 Each

Lorraine, Jalapeno & Cheddar, Spinach & Feta, Tomato & Parm

Pastries & Baked Goods—\$3 Each choice of

Muffins, Croissants, Scones, Cinnamon Rolls, Assorted Danish

Croissant Breakfast Sandwiches—\$5 choice of

Meats: ham, bacon, sausage, chorizo, chicken, turkey

Cheese: cheddar, provolone, swiss, pepperjack

Ala Carte

Yogurt Parfait—\$4

Fruit Cups—\$4

Oatmeal with Fruit—\$5

Eggs any style—\$4

Sausage Patties—\$4

Bacon—\$4

Ham Steak—\$4

Hashbrowns—\$3

Family Style Options

SALADS \$8 EACH

CAESAR

STRATO MIXED GREEN

ITALIAN CHOPPED

WEDGE SALAD

SANDWICHES \$12 EACH

SERVED WITH HOUSEMADE CHIPS

ROAST BEEF & AU JUS

TURKEY PESTO & ROASTED TOMATO

GRILLED CHICKEN & BACON

HAM & SWISS WITH HONEY DIJON

STRATO CLUB (BACON, PESTO, ON CHALLAH)

CHICKEN \$12 EACH

Piccata

Marsala

Cacciatore

Moroccan

MEAT \$14 EACH

Red Wine Braised Short Rib

Rosemary Roast Beef

Lemon & Thyme Grilled Sirloin

Pork Medallions & Shallot Glaze

Garlic Roast Pork Loin

FISH \$18

Grilled Salmon & Chermoula

Pan Seared Cod with Olives & Tomato

Barramundi Sea Bass & Lemon Vinaigrette

Garlic Grilled Shrimp and Scallops

SIDES \$4 EACH

Garlic whipped potato

Potato Pave

Grilled Asparagus

Roasted carrots w/lemon & dill

Herb Parm Risotto

Stuffed Tomato with Manchego & Herbs

Green Beans with caramelized onion

Pimento cheese grits

DESSERTS \$4 EACH

Coconut Panna Cotta

Blackberry Flan

Giant Cookie

Lunch & Dinner

SALADS/SOUPS

CAESAR WITH CLASSIC DRESSING \$8

TRICOLOR SALAD WITH MOZZARELLA & HEIRLOOM TOMATO, BASIL VINAIGRETTE \$10

WEDGE "TOWER" WITH AVOCADO, BLUE CHEESE, BACON, TOMATO, CRISPY SHALLOTS, HERB BUTTERMILK \$10

CORN BISQUE WITH GRILLED SHRIMP AND PEPPER RELISH \$8

SEAFOOD & SAUSAGE GUMBO \$12

ENTREES

Grilled NY Strip with Roasted Jalapeno Chimichurri - \$30

Ribeye with Lime Chili Garlic Butter - \$30

Tenderloin with herb crust and cabernet demi—\$35

Ancho and Coffee Braised Short Rib - \$ 26

Moroccan Roast Chicken with Honey Glaze - \$15

Pollo Diablo (hot pepper & garlic grilled chicken) - \$15

Pan Roasted creole Chicken with Sauce Piquante - \$15

GRILLED SALMON & CHERMOULA-\$18

PAN SEARED COD WITH OLIVES & TOMATO -\$18

BARRAMUNDI SEA BASS & LEMON VINAIGRETTE-\$18

GARLIC GRILLED SHRIMP AND SCALLOPS-\$18

SIDES - \$4

GARLIC WHIPPED POTATO

POTATO PAVE

GRILLED ASPARAGUS

ROASTED CARROTS W/LEMON & DILL

HERB PARM RISOTTO

STUFFED TOMATO WITH MANCHEGO & HERBS

GREEN BEANS WITH CARAMELIZED ONION

PIMENTO CHEESE GRITS

DESSERTS \$8

CHOCOLATE RUM CAKE

COCONUT PANNA COTTA

BREAD PUDDING WITH BOURBON CARAMEL

Hors D'oeuvres

\$3 each

Pimento Cheese with Andouille

Whipped Brie & Cranberry Crostini

Manchego with Tomato Jam

Honey Glazed Chicken with Bacon

Lemon Garlic Chicken

Moroccan Crispy Chicken

Greek Shrimp with Olives & Lemon

Smoked Salmon with Crème Fraiche on Crostini

Shrimp with Pepper Jam

Beef Souvlaki and Herb Salsa

Pomegranate Glazed Beef

Moroccan Beef with Onion Jam

Stations & Carving

All stations have a 20 person minimum

Carvery \$30 per person served with roasted seasonal vegetable, & brioche

Choose 2:

Leg of Lamb with Herb Sauce, Turkey with Bourbon Honey, Chicken & Spinach Ballotine, NY Strip & Garlic Steak Sauce, Ribeye with Horseradish, Bacon Wrapped Pork Tenderloin, Pork Loin & Cherry Glaze

Cheese —\$10 per person served with fruit, nuts & crackers

Choose 3:

Jalapeno Pimento Cheese, Manchego, Gouda, Gorgonzola, Herb Boursin, Truffle Goat Cheese, Mozzarella, Brie, Marinated Feta

Mezze \$12 per person

falafel, hummus, baba ghanoush, homemade pickles, tzatziki, marinated feta, mixed grilled vegetables, flatbread

Skewers \$12 per person

Comes with herb couscous, grilled vegetables, herb salsa, garlic sauce

Choose 3:

Chicken Souvlaki, Moroccan Lamb, Ribeye & Crimini, Shrimp & Olive, Tuna & Scallion

Seafood Bar \$20 per person

Seasonal Fish Ala Plancha, Shrimp Strato, Tuna Crudo, House Cured Salmon, Crawfish Pie

Doughnuts \$10

Coconut Mango, Raspberry White Chocolate, Mocha, Salted Caramel, Chocolate Banana

Mini Desserts \$12

Baileys Chocolate Mousse, Mini Panna Cotta, Coconut Cream Puff, Lemon Meringue Tartlets