



Catering Menus & Pricing

1415 Louisiana Street
Houston TX 77002 43rd floor

Rental Pricing

Available Monday-Friday 7am-7pm.

Rooms available after 7pm at \$150 an hour,

Staffing charges applied at \$35 per staff member per hour for after hours

ROOM/LOCATION 25% SERVICE FEE ON ALL ROOMS	Seating	2 Hours	4 Hours+
43rd Nimbus wood rectangle table, executive chairs, 50" TV, Click Share, audio & video conferencing ready with built in webcam, microphones & speaker. \$50 A/V usage fee	Seats 8	\$150	\$250
43rd Cirrus wood round table, executive chairs, 85" TV, Click Share, audio & video conferencing ready with built in webcam, microphones & speaker \$50 A/V usage fee	Seats 8	\$150	\$250
43rd Altostratus wood square table, executive chairs, 85" TV, Click Share, audio & video conferencing ready with built in webcam, microphones & speaker \$50 A/V usage fee	Seats 12	\$150	\$250
43rd Cumulonimbus marble boardroom table, 85" TV, Click Share, Apple TV and cable, audio & video conferencing ready with built in webcam, microphones & speaker \$50 A/V usage fee	Seats 12	\$150	\$250
43rd Cumulostratus , 113" projector screen with Click Share and microphone \$100 A/V usage fee \$1600 on food and beverage minimum	Seats 30	\$500	\$900
Full Restaurant Buyout (available until 11 pm) 5 hour event 25% service charge 5% admin charge \$200 A/V usage fee (if applicable) \$1000 space fee	Seats 50-85	Weekdays \$3500 min. Food and beverage	Weekends \$7000 min. Food and beverage

Bar & Beverage Services

Bar Services are based on consumption, prices subject to change. We quote an minimum bar per party, this is based on 1 drink per person per hour. This will reflect the the minimum we will charge for the bar on your event.

Wine—Charged by the bottle—Depends on Selection please ask for our current wine list.

Well Liquor—\$10 basic drinks—1.5 ounces of liquor and a mixer
Well includes—Bombay Sapphire, Titos, Old Forester, Espolon, basic mixers such as sodas available in our bar gun.

Specialty cocktails and custom cocktails available—please ask for pricing or we can schedule a meeting with our lead bartender.

Upgraded liquors available, please call for availability and a quote on pricing.

Lunch & Dinner

SALADS

CAESAR WITH CLASSIC DRESSING \$8

STRATO SALAD \$8

WEDGE "TOWER" SEASONALLY INSPIRED TOPPINGS AND HERB BUTTERMILK DRESSING \$11

ENTREES

GRILLED NY STRIP WITH ROASTED JALAPENO CHIMICHURRI - \$55

TENDERLOIN WITH HERB CRUST AND CABERNET DEMI—\$50

ANCHO AND COFFEE BRAISED SHORT RIB - \$40

MOROCCAN ROAST CHICKEN WITH HONEY GLAZE - \$35

POLLO DIABLO (HOT PEPPER & GARLIC GRILLED CHICKEN) - \$35

CHICKEN MARSALA—\$35

GRILLED SALMON & CHERMOULA-\$35

PAN SEARED COD WITH OLIVES & TOMATO -\$35

BARRAMUNDI SEA BASS & LEMON VINAIGRETTE-\$35

GARLIC GRILLED SHRIMP AND SCALLOPS-\$35

SIDES - \$7 EACH

GARLIC WHIPPED POTATO

GRILLED ASPARAGUS

ROASTED CARROTS

HERB PARM RISOTTO

STUFFED TOMATO WITH MANCHEGO & HERBS

GREEN BEANS WITH CARAMELIZED ONION

CREAMY RED PEPPER POLENTA

ROASTED YUKON GOLD POTATOES

POTATO PAVE (SCALLOPED POTATO)

BRAISED FENNEL

Crispy Chicken Bites with Hot Honey

Grilled Rosemary Chicken Skewers

Spanish Chicken Croquetas

Shrimp & Jalapeno Arancini

Lemon Shrimp in Phyllo Cups

Shrimp with Pineapple Salsa & Mezcal Glaze

Smoked Salmon Crostini with Herb Cream Cheese

Crispy Honey Soy Salmon

Pan Seared Scallops with Salsa Verde

Mini Crab Cakes

Crawfish Etouffee Tartlets

Roasted Tomato & Avocado Crostini

Sweet Potato & Chorizo Croquetas

Mini Twice Baked Potato with Truffle and Scallion

Roasted Beef Crostini with Onion Jam

Bourbon Glazed Beef Bites

Black Pepper Beef Bites with Orange Honey

Braised Short Rib with Red Wine Reduction