



THE
HOUSTONIAN
HOTEL

Our menus reflect the tastes of
Texas, Louisiana and Mexico, and highlight the flavors,
colors and aromas that are uniquely found in the regions presented.



LEGACY — LOUNGE —

A PERFECTLY PRESIDENTIAL TASTE OF
HISTORY COMBINED WITH PATRIOTIC FLAIR.

The price starts at \$165 per person

PASSED HORS D'OEUVRES

(Choose three selections)

PRESIDENTIAL PORK RIND

Valentina aioli

CREAMED SPINACH STUFFED MUSHROOMS

prosciutto

DEVILED QUAIL EGGS

caviar, dill

MINI BEEF WELLINGTON

port wine demi

MINI POST OAK GRILLED LAMB CHOPS

chimichurri

ROASTED BEETS

goat cheese mousse

SHRIMP CAMPECHANA SHOOTER

avocado, chiles

PEKING DUCK ROLL

hoisin

BAKER'S BACON

bourbon-honey glaze

STARTER STATION

(Choose one)

LOBSTER BISQUE

puff pastry, fresh lobster

KENNEBUNKPORT CRAB CAKE

lemon-basil aioli

ROASTED BEET SALAD

feta, baby spinach, olives, herb vinaigrette

WEDGE SALAD

buttermilk blue cheese dressing, fried onion strings, smoked bacon, tomatoes, green onions

STUFFED TOMATO

avocado, herbed goat cheese mousse, arugula, creamy cucumber vinaigrette

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A minimum commitment of 25 guests is required.*



ENTRÉES

(Choose one)

PRIME NEW YORK STRIP

peppercorn sauce

RACK OF LAMB

sauce paloise

SMOKED BEEF TENDERLOIN

wild mushroom sauce

TEXAS VENISON AND QUAIL

venison chop, bacon-wrapped quail, balsamic blackberry sauce

BAKED HALIBUT

crabmeat stuffing, lemon butter crumb

SHELLFISH BOUILLABAISSE

clams, mussels, scallops, shellfish broth, Pernod

LOBSTER MEDALLIONS

shellfish mousse, caviar sauce, risotto

DUCK A L'ORANGE

citrus, fresh herbs, duck jus

CHICKEN ROULADE

spinach, brioche, brie, prosciutto, morel mushrooms

SIDES

(Choose two)

CREAMED BABY SPINACH

Pernod, pancetta

BOURBON WHIPPED SWEET POTATOES

pecan brown sugar crust

THREE-CHEESE MACARONI

herb butter crust

TRUFFLE POTATO PUREE

chives, truffle butter

JUMBO ASPARAGUS

lemon confit

POST OAK GRILLED VEGETABLES

herb salsa verde

POTATOES AU GRATIN

gruyere cheese

STEAK FRIES

sea salt, jalapeno aioli

SWEET CORN SOUFFLE

lardon, scallions

SWEETS

(Choose one)

PASSION FRUIT SORBET

honeycomb tuile

BLUEBERRY TART

candied lemon ice cream

CHOCOLATE BLACKOUT MOUSSE CAKE

raspberry, chocolate swirls

BANANAS FOSTER CHEESECAKE

dark rum, bananas foster sauce

CLASSIC CARROT CAKE

cream cheese, candied pecans

KEY LIME PIE

graham cracker crust, candied lime, blueberry

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