

Elegant Cafe

Wortham Theater Center – Founders Salon
Reservations: ph: 713.533.9318 | fx: 713.533.9317
Email: cafe@eleganteventsbymichael.com

2018 SPRING OPERA “WEST SIDE STORY”

APPETIZER

SWEET POTATO FRITTER WITH CHICKEN PICADILLO, GARBANZO PUREE

-OR-

SEAFOOD CEVICHE WITH MANGO AVOCADO RELISH AND FLAT BREAD

-OR-

YOUNG LETTUCE SALAD WITH ORANGE SECTIONS, SPICED WALNUTS AND HERB VINAIGRETTE, CUCUMBER WRAP

ENTRÉE

BERKSHIRE PORK CHOP WITH CARAMELIZED ONION AND CAULIFLOWER FLAN, GRILLED PEACHES, CREMINI MUSHROOMS AND PEARL ONIONS, BACARDI REDUCTION

-OR-

PAN SEARED SNAPPER WITH BLACK BEAN RISOTTO, SAUTÉED SPINACH, GRILLED CALABAZAS AND PLANTAIN, SAUCE SOFRITO

-OR-

STUFFED BELL PEPPER WITH TOMATO SCENTED QUINOA, CRACKED GRAINS AND WILD RICE, SAUTÉED FAVA BEANS, ASPARAGUS AND SUN BURST SQUASH

-OR-

BEEF TENDERLOIN WITH CARAMELIZED ONION AND CAULIFLOWER FLAN, GRILLED PEACHES, CREMINI MUSHROOMS AND PEARL ONIONS, BACARDI REDUCTION

DESSERT

NEW YORK STYLE CHOCOLATE CHEESECAKE WITH STRAWBERRY SWIRL, CARAMEL SAUCE

-OR-

PINA COLADA RUM CAKE WITH COCONUT AND PINEAPPLE

-OR-

SEASONAL FRESH FRUIT

*PRIX FIXE 3 COURSE \$60.00

*PRIX FIXE 3 COURSE W/VEGETARIAN \$50.00

CHARCUTERIE - ARTISANAL CHEESES WITH SMOKED SALMON AND SLICED MEATS
\$20.00

GRATUITY NOT INCLUDED

Elegant Cafe

Wortham Theater Center – Founders Salon
Reservations: ph: 713.533.9318 | fx: 713.533.9317
Email: cafe@eleganteventsbymichael.com

2018 SPRING OPERA “NORMA”

APPETIZER

SPICY ITALIAN SALSICCIA, FUNGO AND POMODORO RAGOUT ON GRILLED POLENTA

-OR-

BRAISED RABBIT AND AROMATIC VEGETABLE CREPE, BÉCHAMEL SAUCE

-OR-

YOUNG LETTUCE SALAD WITH ORANGE SECTIONS, SPICED WALNUTS AND HERB VINAIGRETTE, CUCUMBER WRAP

ENTRÉE

RYE WHISKEY AND BASIL CURED WILD SALMON FILET WITH POTATO AND WILD RICE CAKE, BRAISED CABBAGE,
LEEK AND FENNEL, GUINNESS BUERRE BLANC

-OR-

OVEN ROASTED VEAL MEDALLION WITH ARTICHOKE BOTTOM STUFFED WITH COUSCOUS, MEDITERRANEAN
OLIVES AND EGGPLANT, CHIANTI REDUCTION

-OR-

BAKED EGGPLANT WITH SPAGHETTI SQUASH, JULIENNE VEGETABLES AND THREE BEAN, LENTIL AND MUSHROOM
POLPETTE, BELL PEPPER COULIS

-OR-

BEEF TENDERLOIN WITH ARTICHOKE BOTTOM STUFFED WITH COUSCOUS, MEDITERRANEAN OLIVES AND
EGGPLANT, CHIANTI REDUCTION

DESSERT

TIRAMISU TRIFLE WITH DARK CHOCOLATE CREAM

-OR-

LEMON AND LAVENDER SCONE WITH CURRANT MOUSSE

-OR-

SEASONAL FRESH FRUIT

*PRIX FIXE 3 COURSE \$60.00

*PRIX FIXE 3 COURSE W/VEGETARIAN \$50.00

CHARCUTERIE - ARTISANAL CHEESES WITH SMOKED SALMON AND SLICED MEATS
\$20.00

GRATUITY NOT INCLUDED