



MEEKERMARK PACKAGES INCLUDE:

- Complimentary initial and final menu tastings in our City View Tasting Room
- Charcuterie display for cocktail hour
- Dinner Menu: two salads, two entrees, two vegetables, two starches and assorted rolls with butter
- Iced tea and water service during the meal
- Flatware, water goblet and white china
- Linen dinner napkin offered in black, white or ivory
- Complimentary cake cutting service includes cake plates and cake forks
- All equipment needed for food service
- Food service tables dressed with black linen
- Professional Staff: on site catering manager, bussing and service staff up to (4) hours of event time
- Catering setup and cleanup
- NO additional service charges (included in per person price)

CITY LIGHTS	\$47.95 Buffet	\$53.95 Family Style	\$59.95 Seated
(2) Chicken or Plant-Based Entrees			
MIDTOWN	\$53.50 Buffet	\$59.95 Family Style	\$65.50 Seated
(1) Chicken or Plant Based Entrée & (1) Brisket or Pork Entree			
COSMOPOLITAN	\$58.95 Buffet	\$65.50 Family Style	\$70.95 Seated
(1) Chicken or Plant-Based Entree & (1) NY Strip, Short Rib or Seafood Entree			
METROPOLITAN	Market Price	Market Price	Market Price
(1) Chicken or Plant-Based Entrée & (1) Beef Tenderloin Entree			

Pricing based on minimum of 100 guests. All items are subject to change based on market pricing and availability. Pricing does not include state sales tax.



CONTACT US

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FIND US HERE

CVC Tasting Room & Kitchen
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STATIONARY HORS D'OEUVRES

Charcuterie Display

ARTISANAL CHEESE DISPLAY

Selection of Domestic and Imported Cheeses with Strawberries and Grapes
Served with Assorted Cocktail Crackers and Sliced French Baguette

BRUSCHETTA AND TAPENADE DISPLAY

Green and Kalamata Olive Tapenade
Classic Bruschetta, Fresh Tomatoes, Basil, Garlic
Roasted Eggplant Bruschetta, Tomato, Basil
Artichoke and Goat Cheese Bruschetta
Grilled Vegetable Bruschetta
Served with Toasted Parmesan Crostinis





Chicken Entrees

TUSCAN CHICKEN

artichoke hearts, sundried tomatoes, capers, garlic, lemon butter sauce

CHICKEN ALA VODKA

creamy tomato basil sauce, touch of vodka

CHICKEN CARBONARA

classic carbonara sauce

CHICKEN PARMESAN

scaloppini chicken, marinara, parmesan cheese

CHICKEN MARSALA

dry marsala wine, mushrooms, onion

CHICKEN PICCATA

capers, roasted red peppers, white wine lemon butter sauce

POLLO FLORENTINE

spinach, mushroom, garlic, feta cheese, chardonnay cream sauce

CHICKEN SABINE

lightly breaded chicken breast, lemon butter sauce, fresh tomatoes, basil & garlic

CHICKEN SALTIMBOCCA

buffalo mozzarella, seasoned prosciutto, white wine sauce, mushrooms, fresh sage

GARLIC BASIL CHICKEN

tomato butter sauce, fresh basil

ALL' ARRABBIATA

sauteed chicken, red wine, red peppers, bell pepper, poblano-garlic blend

CHICKEN SCALOPPINI AL LIMONE

white wine lemon butter sauce

PLANTAIN CRUSTED CHICKEN

jalapeno onion cream sauce

POBLANO CHICKEN

lightly breaded chicken breast, poblano pepper, onion, garlic, queso fresco, lime cilantro cream sauce

BRAZILIAN CHICKEN SKEWERS

tarragon pistachio pesto

CANYON CHICKEN

sauteed chicken, black beans, roasted corn, poblano pepper, chipotle cumin sauce

CHICKEN CORDON BLUE

lightly breaded chicken breast, serrano ham, gruyere cheese, creamy porcini mushroom sauce

CHICKEN CHASSEUR

classic hunter sauce of tomatoes, shallots, white wine & herbs de provence

PROSCIUTTO CRANBERRY CHICKEN

seasoned prosciutto, cranberry stuffing, fresh mozzarella, balsamic butter reduction

DIJON TARRAGON CHICKEN

creamy dijon sauce, fresh tarragon

CHICKEN WELLINGTON TOWER

mushroom duxelle, puff pastry, champagne tarragon brie sauce, parmesan risotto cake, sauteed garlic spinach

CAJUN FRIED CHICKEN

choice of zesty atchafalaya sauce or shiner bock & cheddar gravy



Plant Based Entrees

SWEET POTATO CHICKPEA CURRY *

spinach, coconut, basmati rice, slivered almonds

TURKISH EGGPLANT CASSEROLE *

PLANTAIN CRUSTED TOFU

jalapeno onion cream sauce

CAJUN FRIED TOFU

zesty vegan atchafalaya sauce

GRILLED TOFU *

garlic spinach, caramelized leeks, roasted yucca, red & golden roasted potatoes, vegan chimichurri

VEGETABLE WELLINGTON

Portobello mushroom, vegetables, champagne-tarragon brie Sauce

EGGPLANT PARMESAN

panko eggplant, marinara, mozzarella, parmesan

CAPRESE STUFFED GARLIC PORTOBELLO *

grilled tomatoes, sauteed spinach, grilled vegan cheese, pine nuts

NAPOLEON CHEVRE

layers of polenta, goat cheese, sauteed zucchini, marinara sauce

NAPOLEON CAPRESSE

Layers of warm tomato, fresh mozzarella, basil, barley

VEGETARIAN ENCHILADAS

- potato, poblano pepper, queso fresco, refried beans, tomatillo sauce
- potato, bean, spicy buffalo sauce *
- roasted corn, green chili, black bean, ancho chili sauce *
- zucchini, mushroom, jalapeno, onion, monterey jack cheese sauce

BEYOND SLIDERS

Avocado, tomato, onion, pickle, grilled onion, regular & mango ketchup, vegan mayo, Kalamata & green olive tapenade *

VEGETARIAN LASAGNA

Layers of pasta, roasted vegetables, ricotta cheese, tomato cream sauce

GRILLED VEGETABLE FAJITA

Zucchini, squash, mushroom, onion, poblano pepper, corn or flour tortillas, pico de gallo, guacamole *

***VEGAN**



PORK TENDERLOIN ENTREES

SPICE RUBBED PORK TENDERLOIN

jalapeno pesto, pomegranate molasses

PORK TENDERLOIN CHURASCO

fresh chimichurri

HONEY PARMESAN PORK TENDERLOIN

STUFFED PORK TENDERLOIN

avocado, roasted red peppers, asiago cheese, creamy avocado sauce

BING CHERRY PORK TENDERLOIN

cherry port wine sauce



SEAFOOD ENTREES

TILAPIA PORTUGUESE

lemon, parsley, capers, tomatoes, sautéed onions

BLACKENED TILAPIA

bacon creole sauce

SHRIMP SKEWERS

cilantro lime butter

NEW ORLEANS PASTA

fusilli pasta, crawfish, Andouille sausage, lobster cream sauce

CITY VIEW SALMON

rosemary & garlic, molasses drizzle

GREEK SALMON

avocado, olive, feta, lemon

SOUTHWESTERN SALMON

new mexican style bbq sauce, tomato cucumber pico, roasted corn, avocado, cilantro

HERB-CRUSTED SALMON

splash of white wine

SALMON ENCROUTE

puff pastry, fresh herbs, lemon dill beurre blanc

GRILLED RED FISH – (MARKET PRICE)

creole mustard cream sauce, fresh crabmeat topping, fresh basi

BLACKENED RED FISH – (MARKET PRICE)

bacon creole sauce



Beef Entrees

BRISKET OSSO BUCO

red wine braised, red wine reduction

BOURBON PEACH BRAISED BRISKET

bourbon and peach glaze

APPLE SMOKED & BRAISED BRISKET

smoky red wine reduction



ROASTED NY STRIP LOIN OF BEEF ALA ROMA

garlic, parsley, coarse black pepper & red pepper encrusted, chimichurri & creamy horseradish sauce

SMOKED CHILI RUBBED NY STRIP LOIN OF BEEF

horseradish demiglaze

BONELESS BEEF SHORT RIBS OSSO BUCO

red wine braised, red wine reduction

APPLE SMOKED & BRAISED BONELESS BEEF SHORT RIBS

smoky red wine reduction

TENDERLOIN OF BEEF ALA ROMA

garlic, parsley, coarse black pepper & red pepper encrusted, chimichurri & creamy horseradish sauce

BEEF WELLINGTON

beef tenderloin filet, mushroom pate, puff pastry, choice of red wine reduction or classic béarnaise sauce

ARGENTINEAN CHURASCO

beef tenderloin cut and grilled churasco style, fresh chimichurri

TENDERLOIN OF BEEF WITH HERB COMPOUND BUTTER

seared filet mignon, sautéed mushrooms, marsala wine reduction, shallot herbed compound butter

BEEF TENDERLOIN WITH ONIONS AND MUSHROOMS

grilled filet mignon, caramelized onions and mushrooms, red wine hollandaise sauce

PEPPERED TENDERLOIN OF BEEF

pepper crusted grilled tenderloin of beef, sweet caramelized onion shiraz demiglaze

CHILI RUBBED SMOKED BEEF TENDERLOIN

horseradish demiglaze



Salad Selections

CITY VIEW SALAD

romaine, cherry tomato, mandarins, mushrooms, crumbled bacon, bleu cheese, celery seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan cheese, croutons, caesar dressing

SOUTHWESTERN CAESAR SALAD

romaine, roasted corn, red peppers, parmesan cheese, southwest croutons, chipotle caesar dressing

MESCLUN GREEN SALAD

mesclun greens, romaine, roasted corn, boursin cheese, tomato & cucumber pico, creamy cilantro dressing

CREOLE SPINACH SALAD

baby spinach, cherry tomatoes, mushrooms, crumbled bacon, bleu cheese, red onion, cucumber, honey creole vinaigrette

GARDEN SALAD

romaine, cherry tomatoes, red onion, cucumber, carrot, mushrooms, choice of italian or ranch dressing

SPRING SALAD

mixed greens, pear, bleu cheese, blueberries, grape tomatoes, cucumber, feta cheese, pear vinaigrette

SUMMER SALAD

mixed field greens, pear, red onion, crumbled bacon, raspberries, slivered almonds, raspberry vinaigrette

FALL SALAD

mixed greens, roasted butternut squash, pumpkin seeds, candied pecans, sherry vinaigrette

WINTER SALAD

romaine, fennel, green apples, cranberries, boursin cheese, candied pecans, apple cider vinaigrette

BEET SALAD

mixed greens, red & gold roasted beets, mandarins, cherry tomatoes, feta cheese, candied pecans, champagne vinaigrette





Side Dishes

STARCHES

Roasted Garlic Mashed Potatoes

Parmesan Mashed Potatoes

Mascarpone & Garlic Mashed Potatoes

Vanilla Bean Whipped Sweet Potatoes

Loaded Mashed Potatoes

butter, sour cream, chives, bacon, cheddar cheese

Sweet Potato Mash

bleu cheese, pecans

Au Gratin Potatoes

classic or with poblano peppers

Sweet Potato Au Gratin

Scalloped Potatoes

Anna Potatoes

sherry wine, roasted garlic, parmesan cheese

Roasted New Red Potatoes

Lemon Pepper Roasted Potatoes

Garlic & Herb Couscous

Mushroom Risotto

Butternut Squash Risotto

Parmesan Risotto

Truffled Parmesan Risotto

Santa Fe Rice

cilantro cumin rice, roasted corn, roasted red peppers, black beans

Aztec Rice

brown rice, red rice, green lentils, cilantro

Basmati Cilantro Rice

Rice Pilaf

Cajun Rice

Jambalaya

Mushroom Dirty Rice

portobello, porcini & shiitake mushrooms, celery, thyme

Gourmet Mac & Cheese

four cheese • truffled • caramelized onion & bacon

Tri-Color Cheese Tortellini

VEGETABLES

Sautéed Green Beans

plain or with mushroom and onions

Grilled Vegetables

zucchini, summer squash, onion, red peppers

Sautéed Spinach

mushroom, onion, garlic

Yellow Squash Sauté

cherry tomatoes, balsamic vinegar

Charred Green Beans

Carrots with Parsley & Butter

Julienne Vegetables

yellow squash, zucchini, carrots, red peppers

Sweet Corn

red and green peppers

Ratatouille

eggplant, zucchini, onion, squash, marinara

Grilled Carrots with Maple Glaze

Roasted Brussels Sprouts with Bacon

Roasted Vegetables

butternut squash, brussels sprouts carrots, parsnips, cauliflower, rosemary, thyme and sage

Stacked Grilled Vegetables

(Designed for Seated Service Meal Only)

eggplant, zucchini, squash, red peppers, onions and mushrooms

Zucchini Sauté with Dill

cherry tomatoes, dill, parmesan cheese



Decadent Desserts

MINI PASTRIES

Vanilla Bean Mascarpone Cheesecake
White Chocolate Crème Brulee Tarts
Classic Tiramisu Tarts
Bavarian Cream Tarts
Chocolate Bourbon Pecan Tarts
Key Lime Tarts

\$3.00 each (min 25 per selection)



DESSERTS IN A GLASS

Tiramisu Grande
Strawberry Shortcake
Classic Tres Leches
Chocolate Tres Leche
Grilled Peach Mascarpone Shortcake
Chocolate Mousse Cake

\$5.00 Wine Glass | \$3.75 Shot Glass



FLAMBRE

BANANAS FOSTER
brown sugar, banana liqueur,
fresh bananas, dark rum,
vanilla ice cream

CHERRIES JUBILEE
sugar, kirsch liqueur, dark rum,
cherries, vanilla ice cream

\$14.00 per Person





Passed Appetizers

SELECTION ONE ~ \$3.25 each

- Classic Bruschetta on Toasted Garlic Baguette ~ Diced Roma tomatoes fresh basil and garlic
- Cherry Tomatoes filled with Boursin Cheese Garnished with Asparagus Tips
- Tomato and Goat Cheese Tarts with Mediterranean Olives
- Green and Black Olive Tapenade ~ Served on Crostini & topped with crumbled Feta Cheese and Microgreens
- Tomato Pomodoro and Buffalo Mozzarella Crostini
- Mini Ratatouille Cups
- Beet & Goat Cheese Napoleon with Pistacho Dust
- Phyllo Cup filled with Artichoke and Chevre Mousse
- Forrest Blend Mushrooms Ragu in Phyllo Cups
- Stuffed Mushrooms ~ Spinach, Onion, Garlic, Artichoke Hearts, Sundried Tomatoes & Cheese
- Spanakopita ~ Spinach and Feta Cheese wrapped in Phyllo

SELECTION TWO ~ \$3.75 each

- Mini New Potatoes filled with Crème Fraiche, Chives and Caviar
- Parmesan Crusted Asparagus with Marinara Sauce.
- Buffalo Mozzarella and Tomato Skewers drizzle with Pesto Sauce
- Brie & Pear wrapped in Phyllo served with Apricot Jalapeno Glaze
- Paella Spring Roll with Sweet Chili Sauce
- Mustard Chicken Bites with Bacon Aioli
- Southwestern Egg Rolls served with Cumin Sauce~ filled with Chicken, Roasted Corn, Red Peppers and Black Beans
- Chicken Sate with Spicy Peanut Sauce
- Sweet and Sour Chicken on Won Ton with Wasabi Ginger Cream
- Grilled Chicken Skewers served with Cucumber Sauce or Spicy Thai Mango Sauce
- Chicken, Beef or Poblano & Queso Fresco Empanadas served with Aji Sauce
- Ceviche Shooters served with Avocado Sauce



Passed Appetizers

SELECTION THREE ~ \$5.00 each

Fried Chicken Lollipops tossed in Brown Butter Sauce

Mini Chicken Wellington Served with Champagne Tarragon Brie Sauce

Mini Beef Wellington Served with Béarnaise Sauce

Beef Tenderloin Sate served with Homemade Chimichurri

Sliced Tenderloin of Beef with Horseradish Sour Cream on a Toasted Baguette

Beef Tenderloin served on Crostini with Wild Mushrooms and Salsa Cruda

Mini Braised Short Rib Tacos

Goat Cheese & Smoked Salmon Rolls

Scallops wrapped in Bacon

Crab Stuffed Mushrooms

Cowboy Sushi ~ Beef Tenderloin stuffed Boursin Cheese, Red Pepper, Onion, Asparagus topped with Wasabi Avocado Mousse

Grilled Jumbo Shrimp wrapped in Bacon stuffed with Jalapeno and Monterey Jack Cheese

Plantain and Coconut Fried Shrimp

Shrimp Diablo served with Sweet Chili Sauce

Chili Roasted Shrimp

SELECTION FOUR ~ \$5.50 each

Petit Maryland Crab Cakes served with Remoulade Sauce- (MARKET PRICE)

Shrimp & Grits

Peppered Seared Tuna Loin served on a Risotto Cake topped with Soy Reduction

Sesame Tuna in a Savory Cup with Avocado Mousse

Manchurian Tuna ~ Sushi grade Tuna, Vegetable Manchurian, Soy Reduction, Green Onion

Lump Crabmeat Tartlets with Pico de Gallo and Guacamole – (MARKET PRICE)

Firecracker Shrimp served with Spicy Mango Sauce

Smoked Salmon Rosettes ~ filled with Chive Cream Cheese topped with Chive Cream Cheese topped with Capers

Grilled Lollipop Lamb Chops served with Mint Demiglaze or Chipotle Raspberry Glaze

Mini Steak Bites served on a Yucca Puff with Pickled Onion & Fresh Chimichurri



Late Night Snacks

STREET TACOS

prepared to order with fresh homemade corn & flour tortillas

Smoked and Braised Brisket

jalapeno, mango, cilantro, red wine reduction

Angus Steak Taco

jack cheese, black refried bean, onion, guacamole, pico de gallo, tomatillo sauce

Kalua Pork Bahn Mi

kalua pork, pickled carrots, cilantro, bahn mi sauce

Carnitas

roasted shredded Pork, Black Bean, Red Pepper and grilled corn, cilantro, onions, cumin crema

Braised Chicken Tacos

shredded chicken breast braised in spicy tomato sauce, queso fresco, cilantro, onions, tomatillo salsa

Crispy Chicken Tacos

shredded romaine black beans, atchafalaya sauce

Shredded Chicken Jalapeno Taco

watermelon cilantro salsa, red onion, jalapeno, lime wedges

Blackened Fish Tacos

light sherry coleslaw, bacon creole sauce

Chicken Fried Fish

light sherry, coleslaw, atchafalaya crawfish sauce

BBQ Vegan Cauliflower & Chickpea Taco

creamy lime cucumber slaw

Fried Avocado Taco

panko fried avocado rings, black beans, pico de gallo, cheddar & poblano sauce

BREAKFAST TACOS

Egg, Potato, Bacon and Sausage Tacos

Flour & Corn Tortillas

BREAKFAST EMPANDAS

Egg Poblano, Bacon and Sausage



Late Night Snacks

GRILLED CHEESE STATION

Gourmet Grilled Cheese prepared to order

Served with Tomato Basil Soup Shooters

Sourdough, Bacon, Cheddar, Parmesan

Egg-Dipped French Bread, Goat and Romano Cheese, Sliced Tomatoes

Feta & Cheddar, Onion, Tomato

Italian bread, Provolone Cheese, Sundried Tomato Pesto

Gruyere, Smoked Gouda, Caramelized Cippolini Onion, Parmesan

NACHO STATION

Ground Beef, Cheese, Sour Cream, Guacamole Pico de Gallo

Refried Beans, Queso, Homemade Tortilla Chips

CHURRO STATION

Classic, Chocolate, Dulce de Leche

COOKIES & MILK

Chocolate Chip Cookies, Shot Glass Milk

CINNAMON BUNS

Mini Cinnamon Buns, Cream Cheese Icing

PRETZEL STATION

Hot Mustard, Chocolate, Beer Cheddar, Marinara, Caramel



Beverage and Bar Services

Iced Tea, Lemonade or Punch

Acrylic Cups
Gallon 24.50

Fruit Infused Water Station

Acrylic Cups
Gallon 15.00

Starbucks Coffee Station

Assorted Sugars, Sweeteners and Creamers
Starbucks To-Go Cups with Sleeves and Lids
Gallon 40.00

Bar Glassware Packages

4 hour bar – 8.25 per person
5 hour bar – 8.75 per person

Acrylic Cups Packages

4 hour bar – 6.50 per person
5 hour bar – 7.25 per person

Bartenders

4 hour bar service – 275.00
5 hour bar service – 325.00



FREQUENTLY ASKED QUESTIONS

CVC Policies and Recommendations

Do you offer custom menus?

Yes. City View Catering specializes in customizing menus - from brunch menus to cocktail stations, vegan menus to custom menus, no request is overlooked!

Do you offer children options?

Yes. City View Catering offers options for children 10 and under. We offer Chicken Tenders, Classic Macaroni & Cheese and a Fruit Cup.

Can you arrange rentals?

Yes. We can coordinate all your rental needs including tents, tables, chairs, upgrade china, silverware and glassware?

What does your staff wear?

City View Catering Staff dress in all black attire which includes black dress shirt, black tie, black slacks and black shoes.

When do you need to know the number of guests?

City View Catering Staff requests all details including the final guests count and final payment are due (2) weeks prior to your event date.

Do you offer menu tastings?

Yes. City View Catering offers complimentary tastings. It is our philosophy that you should taste our food and love our food before your sign a contract or provide a deposit. Give us a call and book your tasting today!