

BACKSTREET

C A F E

1103 South Shepherd, Houston TX, 77019 Tel: 713-521-2239 Fax: 713-520-5724

Party Menu Option - Dinner

Dinner Menu 1

First Course

Fresh Harvest Salad with lemon vinaigrette

Composed of mache lettuce, watercress, green beans, asparagus, jicama, cilantro, fennel, radish, carrots, mint and orange zest with lemon vinaigrette

Main Course

Red Corn Enchiladas

Stuffed with smoked chicken and diced potatoes and topped with queso blanco and tomatillo sauces served with corn pudding and sautéed green beans

Angel Hair Pasta

with shrimp, pinenuts, olives and sun dried tomatoes

Meatloaf Tower

Over port wine mushroom gravy with garlic mashed potatoes and sautéed spinach

Conchiglioni

giant shells stuffed with spinach, mushrooms and pine nuts with a rustic tomato sauce topped with Pecorino Romano and baked

Dessert

Mexican Vanilla Crème Brulee

\$36.00 per person excluding tax and gratuity
All beverages charged separately

Dinner Menu 2

First Course

Fresh Harvest Salad with lemon vinaigrette

Composed of mache lettuce, watercress, green beans, asparagus, jicama, cilantro, fennel, radish, carrots, mint and orange zest with lemon vinaigrette

Main Course

Pecan Crusted Chicken

Over red bell pepper cream sauce with garlic mashed potatoes and sautéed spinach

Shrimp and Grits

spicy grilled shrimp over stone ground cheese grits and green onion

Pepper Crusted Braised Beef Short Ribs

Served off the bone with parsnip puree

Conchiglioni

giant shells stuffed with spinach, mushrooms and pine nuts with a rustic tomato sauce topped with Pecorino Romano and baked

Dessert

Backstreet Café's Duo of Sweets

\$42.00 per person excluding tax and gratuity
All beverages charged separately

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Dinner Menu 3

Appetizer Platters

Lump Crab Cakes with Red Pepper Buerre Blanc
Roasted Eggplant Parmesan Crostini
Spicy Pork Meatballs

Salad

Fried Green Tomato Salad

Mixed field greens with bleu cheese, portabella mushrooms and pecans

Main Course

Crispy Pan Seared Duck Breast

And braised leg served with butternut squash, spinach and brandy soaked dried plums

Steak Frites

T-bone grilled medium with hand cut French fries

Rainbow Trout

Pistachio crusted and served with corn pudding, wilted spinach and sundried tomato herb sauce

Conchiglioni

giant shells stuffed with spinach, mushrooms and pine nuts with a rustic tomato sauce topped with Pecorino Romano and baked

Dessert

Backstreet Café's Duo of Sweets

\$48.00 per person excluding tax and gratuity
All beverages charged separately

Dinner Menu 4

Appetizer Platters

Lump Crab Cakes with Red Pepper Buerre Blanc
Roasted Eggplant Parmesan Crostini
Spicy Pork Meatballs

Salad

Fried Green Tomato Salad

Mixed field greens with bleu cheese, portabella mushrooms and pecans

Main Course

Crispy Pan Seared Duck Breast

And braised leg served with butternut squash, spinach and brandy soaked dried plums

Shellfish Risotto

with shrimp, crab, clams, scallops, lobster and mussels

Rib Eye Steak

11oz grilled medium with gratineed truffle potatoes, sautéed spinach and topped with our green peppercorn cognac sauce

Conchiglioni

giant shells stuffed with spinach, mushrooms and pine nuts with a rustic tomato sauce topped with Pecorino Romano and baked

Dessert

Backstreet Café's Trio of Sweets

\$54.00 per person excluding tax and gratuity
All beverages charged separately