



# City View Catering

Fresh Ingredients, Fresh Ideas



## The Heights Villa Preferred Caterer

[info@CityViewCatering.com](mailto:info@CityViewCatering.com)

**(713) 223-9191**

[www.CityViewCatering.com](http://www.CityViewCatering.com)  
(713) 223-9191



Whether you are planning an elegant wedding, anniversary celebration, or holiday bash, we know that “good food” is one of the most important and memorable elements of your special event. We also understand finding the right caterer is a very important part of the planning process and success of your event.

City View Catering’s knowledgeable event specialists, innovative chefs, and professional staff work with you to create the perfect menu. Not only will our team make it simple to select or create the perfect menu but we make the experience relaxing and deliciously fun!

To get you started we invite you to a **COMPLIMENTARY MENU TASTING**. Our cuisine is made with the freshest of ingredients and everything is made from scratch allowing us to customize our food to your specific tastes.

We encourage you to review our menus and schedule your **COMPLIMENTARY TASTING** in our Private Tasting Room. It is very important that you are comfortable with our professionalism, our knowledge and of course, that you love our food. We look forward to meeting you soon!

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**CVC Events proudly offers our  
CITY LIGHTS MENU PACKAGES**

Packages Include

HORS D’OEUVRES with Choice of:

**International Cheese Display or Bruschetta Display**

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DINNER with Choice of Two each of:

**Entrées, Salads, Starches, and Vegetables**

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**Homemade Dinner Rolls and Butter**

**China, Flatware, Water Goblets**

**Cake Cutting Service ~ includes cake plates and forks**

**Buffet Décor, Buffet Linen,**

**Napkins ~ Choice of Black, White or Ivory**

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**Wait Staff for 6.5 hours of service**

(2) hours for set up, (4) hours of event time, 30 minutes for final clean up  
Additional hours, if warranted will be charged at \$25.00 per hour per attendant

**BUFFET \$35.00 per person**

**SEATED \$45.00 per person**

**We look forward to being of service!**

Cash Pring Publishes . Credit Card Pricing Available  
All items are subject to subject to change based on  
market pricing/availability and sales tax.

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# CITY LIGHTS

**\$35.00 Buffet Service | \$45.00 Seated Service**

**Tuscan Chicken** - Chicken Breast sautéed with Artichoke Heart, Sundried Tomato, Capers, Garlic, and finished with Lemon Butter Sauce

**Chicken Ala Vodka** - Sauteed Chicken Breast topped with Tomato Basil Cream Sauce with a touch of Vodka

**Chicken Carbonara** - Grilled Chicken served with Pasta tossed with Traditional Carbonara Sauce

**Chicken Parmesan** – Chicken Scalloppini lightly breaded, layered with Marinara Sauce and topped with fresh Mozzarella Cheese

**Chicken Marsala** – Boneless breast of Chicken braised in dry marsala wine, mushroom and onion and topped with Mustard Marscapone Marsala Sauce

**Chicken Picatta** - Boneless breast of Chicken served with Lemon Butter and Caper Sauce

**Pollo Florentine** - Breast of Chicken stuffed with Spinach, Roasted Pepper, Garlic and Feta Cheese on a bed of Mushrooms topped with Chardonnay Cream Sauce

**Chicken Sabine** - Pan Seared Chicken Breast with Lemon Butter Sauce, fresh Tomatoes, Fresh Basil and Garlic

**Chicken Saltimbocca** – Grilled Chicken Breast stuffed with Buffalo Mozzarella, wrapped with seasoned Prosciutto and sautéed with Mushrooms in a Pinot Grigio Sauce with fresh Sage

**Chicken Scalloppini Ala Limone** - Pan seared Chicken breast topped with White Wine Lemon Butter Sauce

**Plantain Crusted Chicken** - Served with Jalapeno and Onion Cream Sauce

**Poblano Chicken** - Lightly breaded stuffed Chicken breast with Poblano Peppers, Onions, Garlic and Queso Fresco topped with Lime Cilantro Cream Sauce

**Brazilian Chicken Skewers with Tarragon and Pistachio Pesto**

**Chicken Cordon Blue** - Stuffed Chicken Breast with Serrano Ham and Gruyere Cheese topped with Porcini Mushroom Sauce

**Mushroom Chicken** ~ Grilled boneless breast of Chicken with Portobello Mushroom Cream Sauce

**Chicken Chasseur** – Braised bone-in Chicken with White Wine, Mushrooms, Tomatoes and Onion

**Prosciutto Cranberry Chicken** – Chicken stuffed with dried cranberries and Prosciutto with Balsamic Butter Reduction Sauce

**Dijon Tarragon Chicken** – Floured and pan seared Chicken breast topped with Tarragon Dijon Mustard Sauce

**Chicken Wellington** – Served with Champagne Tarragon Brie Sauce

**Tilapia Portugese** - Fresh Tilapia topped with sautéed Onions, Capers, Tomatoes, Lemon and Parsley.

**Blackened Tilapia** - Grilled and Blackened Tilapia Served with Bacon Creole Sauce



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## CITY LIGHTS

### MIDTOWN Upgrade - ADD \$4.00 per person

**Brisket Osso Buco** – Braised Brisket in Red Wine

**Braised Brisket with Bourbon and Peach Glaze**

**Slow Roasted Brisket Ala Roma** – Roasted Brisket encrusted in Garlic, Parsley, Coarse Black Pepper, and Red Pepper Flakes

**Stuffed Pork Tenderloin** - Roasted Pork Loin stuffed with Red Peppers, Asiago Cheese and Avocado

**Bing Cherry Pork Tenderloin** - Slow Roasted Pork Loin served with Cherry-Port Wine Sauce Carved to Order

**Spice Rubbed Pork Tenderloin** – Served with Jalapeno Pesto and Pomegranate Molasses Sauce

**Pork Tenderloin Churrasco** – Served with Chimichurri

### COSMOPOLITIAN Upgrade - ADD \$8.00 per person

**Carved Roasted N. Y Strip Loin of Beef Ala Roma** - Encrusted in Garlic, Parsley, coarse Black Pepper, and Red Pepper Flakes, Roasted to perfection

**Smoked Chili Rubbed N.Y. Strip Loin of Beef** – Served with Horseradish Demi Glaze

**Boneless Short Rib Osso Buco** – Braised in Red Wine

**Shrimp Skewers** - Marinated and Grilled Jumbo Shrimp, served with Cilantro Lime Butter

**New Orleans Pasta** - Fusilli Pasta with Crawfish Andouille Sausage tossed in a Lobster Cream Sauce

**City View Salmon** - Rosemary and Garlic spices with a drizzle of Molasses

**Soutwestern Salmon** - Grilled Salmon with Tomato-Cucumber-Roasted Corn-Avocado-Cilantro Pico and New Mexican style BBQ sauce

**Herb-crusted Salmon** - Fresh Salmon filet crusted with a Blend of Herbs, baked to perfection, finished with a splash of White Wine

**Salmon Encroute** - Fresh Salmon filet baked in Puff Pastry with an array of Herbs served with Lemon & Dill Buerre Blanc Sauce

**Blackened Red Fish** – Grilled and served with Bacon Creole Sauce

**Griled Red Fish** – Topped with fresh Crab Meat and Basil served with Creole-Mustard Cream Sauced



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# Salad Selections

## City View Salad

Romaine Lettuce, Cherry Tomatoes, Mandarin Oranges, Mushrooms, Bacon and Bleu Cheese  
Served with Celery Seed Dressing

## Classic Caesar Salad

Crisp Romaine tossed with fresh Parmesan cheese and homemade Croutons  
Served with Classic Caesar Dressing

## Southwestern Caesar Salad

Romaine Lettuce topped with Roasted Corn, Red Peppers, Parmesan Cheese, Southwest Croutons  
Served with Chipotle Caesar Dressing

## Mesclun Green

Mesclun Greens, Roasted Corn, Boursin Cheese, Tomato and Cucumber Pico  
Served with Herb Vinaigrette or Creamy Cilantro Dressing

## Creole Spinach Salad

Baby Spinach with Cherry Tomato, Sliced Mushrooms, Bacon, Cucumber, Red Onion, Bleu Cheese  
Served with Honey-Creole Vinaigrette

## Garden Salad

Chopped Heart of Romaine Lettuce, Cherry Tomato, Red Onion, Cucumber, Shaved Carrot, Sliced Mushrooms,  
Served with Italian Vinaigrette and Ranch Dressing

## Winter Salad

Romaine Lettuce, Fennel, Green Apples, Cranberries,  
Boursin Cheese & Candied Pecans  
Served with Apple Cider Vinaigrette

## Spring Salad

Mixed Greens, Romaine Lettuce, sliced Pears, Blue Cheese,  
Blueberries, Grape Tomato and Cucumber  
Served with Pear Vinaigrette

## Summer Salad

Mixed Field Greens, Pears, Red onions, Bacon, Raspberries, & Slivered Almonds  
Served with Raspberry Vinaigrette

## Fall Salad

Mixed Greens, Roasted Butternut Squash, Pumpkin Seeds, Caramelized Pecans  
Served with Sherry Vinaigrette



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# Starch Selections

## **Roasted Garlic Mashed Potatoes**

### **Parmesan Mashed Potatoes**

#### **Loaded Mashed Potatoes**

Sour Cream, Chives, Bacon, shredded Cheese

### **Marscapone & Garlic Mashed Potatoes**

### **Purple Peruvian Mashed Potatoes with Yucca and Roasted Garlic**

### **Scalloped Potatoes**

### **Au Gratin Potatoes**

Classic or with Poblano Peppers

### **Anna Potatoes**

Roasted Potatoes with Garlic, Sherry  
Topped with Parmesan Cheese

### **Roasted New Red Potatoes**

### **Lemon Pepper Roasted Potatoes**

### **Sweet Potato Mash**

Sweet Potatoes, roasted, mashed, and topped  
with Bleu Cheese and Pecans



### **Macaroni and Cheese**

Classic Four Cheese  
Truffle  
Caramelized Bacon and Onion

## **Santa Fe Rice**

Cilantro and Cumin Rice with Roasted Corn,  
Roasted Red Peppers and Black Beans

## **Mexican Rice with Diced Carrots Celery and Peas**

## **Blend of Wild and Brown Rice**

### **Aztec Rice**

A blend of Brown Rice, Red Rice, Green Lentils,  
and Cilantro

### **Japanese Rice**

A blend of White Rice, Red Rice, Black Sesame  
Seeds, and Ginger

### **Fried Rice**

## **Basmati Rice with Roasted Almonds**

### **Cilantro Rice**

### **Rice Pilaf**

### **Cajun Rice**

### **Spanish Rice**



### **Mushroom Risotto**

### **Butternut Squash Risotto**

### **Parmesan Risotto**

### **Truffle Risotto**



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# Vegetable Selections

## **Sautéed Green Beans**

Plain or with Mushrooms and Onions

## **Charred Green Beans**

## **Roasted Asparagus**

Fresh Asparagus topped with Parmesan Cheese and then baked

## **Sauteed Broccolini**

## **Steamed Carrots with Parsley and Butter**

## **Maple Glazed Carrots**

## **Julienne Vegetables**

Yellow Squash, Zucchini, and Carrots

## **Mixed Vegetables**

Broccoli, Cauliflower, and Carrots

## **Grilled Vegetables**

Zucchini, Yellow Squash, Onions, Red Peppers

## **Stacked Grilled Vegetables**

Zucchini, Squash, Red Peppers, Onions and Mushrooms

## **Sautéed Zucchini with Dill and Parmesan Cheese**

## **Yellow Squash & Tomatoes**

Yellow Squash sautéed with Cherry Tomatoes and Balsamic Vinegar

## **Roasted Vegetables**

Brussel Sprouts, Parsnips, Cauliflower, and Carrots

## **Sweet Corn with Red & Green Peppers**

## **Sautéed Spinach with Garlic**

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# Stationary Hors d'oeuvres

## **International Cheese Display**

A selection of Domestic and Imported Cheeses Fruit Garnish,  
Assorted Cracker and Sliced French Baguette

## **Display of Bruschetta and Tapenade**

Green and Black Olive Tapenade with Feta Cheese  
Classic Bruschetta with diced Roma Tomatoes fresh Basil and Garlic  
Roasted Eggplant Bruschetta with Tomato and Basil  
Artichoke and Goat Cheese Bruschetta  
Grilled Vegetable Bruschetta  
Served with Crostini