

CITY VIEW CATERING



FRESH INGREDIENTS FRESH IDEAS

(713) 223-9191

INFO@CITYVIEWCATERING.COM



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 and tour our kitchen. We feel it is important that you are comfortable with our professionalism, our knowledge and of course, that you love our food before you sign a contract with us. We look forward to meeting you soon!

CVC Events proudly offers our CITY VIEW MENU PACKAGES

Packages Include:

HORS D’OEUVRES - Cheese Display or Bruschetta Display

DINNER - Choice of Two (2): Salads, Main Entrées, Starches, and Vegetables
Freshly Baked Rolls & Butter, Iced Tea and Water serviced during dinner service

STAFF - Bussing & servicing staff for (6.5) hours of service to include: (2) hours for set-up, (4) hours of event time and (30) minutes for cleanup. Additional time may be added at \$25 per hour per staff member. Cake cutting service included.

EQUIPMENT – White China, Flatware, Water Goblets, Buffet Linen & Serving Equipment

| | | |
|--|-----------------------|-----------------------|
| CITY LIGHTS PACKAGE per person | \$38.50 Buffet | \$49.50 Seated |
| METROPOLITAN PACKAGE per person | \$60.50 Buffet | \$71.50 Seated |

We look forward to being of service!

Cash Pricing Published. Credit Card Pricing Available
Pricing based on 100 guests minimum
All items are subject to subject to change based on
market pricing and availability and sales tax.



CITY LIGHTS

BUFFET \$38.50 per person | SEATED SERVICE \$49.50 per person

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

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

Chicken Carbonara - Grilled Chicken served with Traditional Carbonara Sauce

Chicken Parmesan – Chicken Scaloppini lightly breaded, layered with Marinara Sauce and topped with fresh Parmesan Cheese

Chicken Marsala – Boneless breast of Chicken braised in dry Marsala wine, mushroom and onion finished with Classic Marsala Wine Sauce

Chicken Piccata - Boneless breast of Chicken served with Classic 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 Mushroom Pinot Grigio Sauce and fresh Sage

Garlic Basil Chicken – Grilled Chicken Breast with Tomato Butter Sauce

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

Plantain Crusted Chicken - Served with Jalapeno 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 - Chicken Breast stuffed with Serrano Ham and Gruyere Cheese topped with Porcini Mushroom Sauce

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

Prosciutto Cranberry Chicken – Chicken wrapped in Prosciutto stuffed with dried cranberries and fresh Mozzarella with Balsamic Butter Reduction Sauce

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

Chicken Wellington – Chicken Breast and Mushroom Duxelles wrapped in Phyllo Pastry served with Champagne Tarragon Brie Sauce

Tilapia Portuguese - Baked Tilapia topped with sautéed Onions, Capers, Tomatoes, Lemon, and Parsley

Blackened Tilapia - Grilled and Blackened Tilapia Served with Bacon Creole Sau



CITY LIGHTS

MIDTOWN UPGRADE - ADD \$4.50 per person

Brisket Osso Buco – Braised Brisket in Red Wine

Braised Brisket with Bourbon and Peach Glaze

Apple Smoked & Braised Brisket with TRed Wine Reduction

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

COSMOPOLITAN UPGRADE - ADD \$9.00 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

Southwestern 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

Grilled Red Fish – Topped with fresh Crab Meat and Basil served with Creole-Mustard Cream Sauce



METROPOLITAN

BUFFET \$60.50 per person | SEATED SERVICE \$71.50 per person

Tenderloin of Beef Ala Roma - Grilled Beef Tenderloin encrusted in Garlic, Parsley, Coarse Black Pepper, and Red Pepper Flakes

Beef Wellington – Filet of Beef covered with Mushroom Pate, wrapped in Pastry, baked and served with your choice of Red Wine Reduction or Classic Bearnaise Sauce

Argentinean Churasco - Beef Tenderloin cut and grilled Churasco-style served with Homemade Chimi Churi

Tenderloin of Beef with Herb Butter - Seared Filet Mignon served with Mushrooms in Marsala Wine Reduction topped with Shallot Herbed Compound Butter

Beef Tenderloin with Onions and Mushrooms - Grilled Filet Mignon with Caramelized Onions and Mushrooms topped with Red Wine Hollandaise

Peppered Tenderloin of Beef - Grilled Tenderloin of Beef served with Caramelized Onion Shiraz Demiglaze

Chili Rubbed Smoked Beef Tenderloin - Served with Horseradish Demiglaze

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



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 – OR - 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

Beet Salad

Mixed Greens, Red and Gold Roasted Beets, Mandarin Oranges,
Tomato, Feta Cheese, Caramelized Pecans
Served with Champagne Vinaigrette



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



Garlic & Herb Couscous

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



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

Steamed Carrots with Parsley and Butter

Maple Glazed Carrots

Julienne Vegetables

Yellow Squash, Zucchini, Red Peppers and Carrots

Mixed Vegetables

Broccoli, Cauliflower, and Carrots

Grilled Vegetables

Zucchini, Yellow Squash, Onions, Red Peppers

Stacked Grilled Vegetables

Eggplant, Zucchini, Squash, Red Peppers, Onions and Mushrooms
(Designed for Seated Service Meal)

Sautéed Zucchini with Dill and Parmesan Cheese

Yellow Squash & Tomatoes

Yellow Squash sautéed with Cherry Tomatoes and Balsamic Vinegar

Roasted Brussel Sprouts with BAcon

Roasted Vegetables

Butternut Squash, Brussel Sprouts, Parsnips, Cauliflower and Carrots
with Rosemary, Thyme and Sage

Sweet Corn with Red & Green Peppers

Sautéed Spinach with Garlic

Ratatouille