

DANTE PACKAGE

Menu selection includes Rustic Batard bread, iced tea, soda, and coffee
\$49.99 per person package

FIRST COURSE

Please Select Two Options and Guest will Select One

MIXED GREENS SALAD

Mixed greens, bacon, egg, croutons, tomatoes, carrots, roasted corn and red cabbage with your choice of dressing

CAESAR SALAD

Romaine lettuce, croutons, Parmesan cheese and classic Caesar dressing

CUP OF SEAFOOD GUMBO

CUP OF CLAM CHOWDER

SECOND COURSE

Please Select Two Options and Guest will Select One

HARDWOOD GRILLED CHICKEN BREAST

Hardwood grilled chicken breast served with poblano rice and ranchero beans

SUNDAY GRAVY PASTA

Grandma Ninfa Lorenzo's slow cooked meat gravy with two handmade meatballs over linguine pasta served with garlic bread

8 OUNCE PRIME RIB

Served with house-made au jus, horseradish sauce and baked potato

SALMON SAMORIGLIO

Grilled fresh salmon filet topped with garlic and herb lemon olive oil sauce served with kale salad

THIRD COURSE

Please Select Two Options and Guest will Select One

BREAD PUDDING

White chocolate bread budding served with vanilla Haagen-Dazs ice cream

CHOCOLATE BROWNIE

Served with salted bourbon caramel and vanilla Haagen-Dazs ice cream

CHEESECAKE

Served with blueberry compote and lemon zest

BANANAS FOSTER

Served with vanilla Haagen-Dazs ice cream and banana liqueur

DOMENIC PACKAGE

Menu selection includes Rustic Batard bread, iced tea, soda, and coffee
\$59.99 per person package

FIRST COURSE

Please Select Two Options and Guest will Select One

MIXED GREENS SALAD

Mixed greens, bacon, egg, croutons, tomatoes, carrots, roasted corn and red cabbage with your choice of dressing

CAESAR SALAD

Romaine lettuce, croutons, Parmesan cheese and classic Caesar dressing

CUP OF SEAFOOD GUMBO

CUP OF CLAM CHOWDER

SECOND COURSE

Please Select Two Options and Guest will Select One

SHRIMP AND GRITS

Sauteed shrimp over crispy grit cake or mascarpone grits in bourbon sauce served with garlic bread

BONE-IN NEW YORK STRIP STEAK

Pan-seared and finished in the oven New York strip steak served with creamed spinach

PAN FRIED FISH FILET

Fresh fish filet pan fried in a creamy lemon butter sauce with shrimp and crab served with poblano rice

GRILLED QUAIL

Two grilled boneless quail in ancho honey glaze served with poblano rice and ranchero beans

THIRD COURSE

Please Select Two Options and Guest will Select One

BREAD PUDDING

White chocolate bread budding served with vanilla Haagen-Dazs ice cream

CHOCOLATE BROWNIE

Served with salted bourbon caramel and vanilla Haagen-Dazs ice cream

CHEESECAKE

Served with blueberry compote and lemon zest

BANANAS FOSTER

Served with vanilla Haagen-Dazs ice cream and banana liqueur

ROLAND PACKAGE

Menu selection includes Rustic Batard bread, iced tea, soda, and coffee
\$69.99 per person package

FIRST COURSE

Please Select Two Options and Guest will Select One

MIXED GREENS SALAD

Mixed greens, bacon, egg, croutons, tomatoes, carrots, roasted corn and red cabbage with your choice of dressing

CAESAR SALAD

Romaine lettuce, croutons, Parmesan cheese and classic Caesar dressing

CUP OF SEAFOOD GUMBO

CUP OF CLAM CHOWDER

SECOND COURSE

Please Select Two Options and Guest will Select One

COLORADO LAMB CHOPS

Two double Colorado lamb chops with mint jelly served with Parmesan mashed potatoes and brown gravy

PAN FRIED FISH FILET

Fresh fish filet pan fried with sauteed crab and shrimp with dark roux étouffée sauce served with poblano rice

SESAME CRUSTED AHI TUNA

Sesame crusted seared Ahi tuna steak served with sauteed asparagus

12 OUNCE PRIME RIB

Served with house-made au jus, horseradish sauce and baked potato

THIRD COURSE

Please Select Two Options and Guest will Select One

BREAD PUDDING

White chocolate bread budding served with vanilla Haagen-Dazs ice cream

CHOCOLATE BROWNIE

Served with salted bourbon caramel and vanilla Haagen-Dazs ice cream

CHEESECAKE

Served with blueberry compote and lemon zest

BANANAS FOSTER

Served with vanilla Haagen-Dazs ice cream and banana liqueur

APPETIZERS, TRAYS, AND BOWLS

HORS D'OEUVRES

To complement your pre set menu selection add on some of our delicious appetizers!

One: 3.50 per guest / Three: 8.00 per guest

MINI CRAB CAKES CAPRESE SKEWERS

PROSCIUTTO WRAPPED ASPARAGUS MAMA NINFA'S MEATBALLS

SPINACH DIP CANAPE COLD SMOKED SALMON CANAPE

PLATTERS AND BOWLS

CHEESE PLATTER

A variety of cheese served with crackers
Serves 30 / 120

FRESH FRUIT TRAY

A variety of seasonal fresh fruit
Serves 20 / 39.95

SHRIMP BOWL

Peel and eat shrimp on ice
Serves 6 / 20.99 LB

VEGETABLE TRAY

As assortment of fresh vegetables
Serves 30 / 59.95

PRIVATE DINING

Laurenzo's Restaurant offers menus perfect for cocktail parties, conference lunches, and traditional private dining events. We offer pre-set menus with per-guest prices, as well as family style hors d'oeuvres and party trays.

Our restaurant and patio is perfect for holiday gatherings, social events, rehearsal dinners, and company functions. Our experienced Event Coordinators can help personalize any occasion. Tables in our private dining rooms may be arranged in a variety of ways to accommodate your event.

TAKING CARE OF THE DETAILS

Let our team of dedicated and personal Event Coordinators handle every detail for your event: beautiful table settings, fresh floral arrangements, candles, and audio visual equipment. Some additional fees may be required.

For more information about our Private Dining Food and Beverage Minimums please contact us at 713.880.5111 or visit our website at www.laurenzos.net

ENJOY OUR OTHER RESTAURANTS!



EL TIEMPO RICHMOND AVENUE

3130 Richmond Avenue / 713.807.1600

EL TIEMPO WASHINGTON AVENUE

5602 Washington Avenue / 713.681.3645

EL TIEMPO 1308 CANTINA MONTROSE

1308 Montrose Boulevard / 713.807.8996

EL TIEMPO 1308 ANNEX WESTHEIMER

322 Westheimer Road / 713.807.8101

EL TIEMPO VINTAGE PARK

114 Vintage Park Boulevard / 281.374.0500

EL TIEMPO NAVIGATION BOULEVARD

2814 Navigation Boulevard / 713.222.6800

EL TIEMPO GESSNER

2605 S. Gessner Road / 713.785.1220

EL TIEMPO KATY

21810 Kingsland Boulevard / 281.394.4704

EL TIEMPO MARKET

5526 Washington Avenue / 713.862.7792



TONY MANDOLA'S GULF COAST KITCHEN

1212 WAUGH DRIVE / 713.528.3474



PRIVATE DINING MENU

4412 WASHINGTON AVENUE
HOUSTON, TEXAS 77007

713.880.5111
WWW.LAURENZOS.NET