

Vic & Anthony's[®] STEAKHOUSE

PRIVATE DINING

1510 Texas Avenue
Houston, Texas 77002
Phone 713.228.1111
www.VicandAnthonys.com



ROOM DESCRIPTIONS

THE BOARD ROOM

The Board Room is the perfect intimate setting for a business presentation or private family affair. Paneled in hand tooled Italian leather tiles, this room can accommodate a maximum of 16 guests. Instilling the ambience of the affluent, the Board Room offers what you would expect from the finest.



THE WINE ROOM

The wine enthusiast will enjoy our wine room, which offers a view into our exclusive wine cellar. The wine room is able to accommodate up to 25 guests with an audio visual presentation and 30 without. This room is surrounded by rich mahogany cabinets filled with our award-winning collection of wines from around the globe. Its magnificent Austin stone flooring, arches and vineyard mural exude the feel of a historic château.



THE BALLROOM

The grandeur of the Ballroom stems from its luxuriously appointed coruscating crystal chandeliers and hand carved millwork. From its private balcony located on the second floor, this room affords an exclusive view of the revitalization of downtown Houston. Offering the sophistication desired to host events ranging from business dinners to society galas and receptions, the Ballroom will accommodate up to 180 guests for a seated dinner and 250-400 for a standing cocktail reception.



Vic & Anthony's[®]
STEAKHOUSE

FEATURES AND BENEFITS

- ON-SITE AUDIO VISUAL EQUIPMENT
- CONVENIENT DOWNTOWN LOCATION
- CUSTOMIZED OR À LA CARTE MENUS
- AWARD-WINNING WINE LIST
- VALET PARKING
- DOWNTOWN VIEWS
- HANDICAP ACCESSIBLE
- PERSONALIZED EVENT PLANNING



Vic & Anthony's[®]

STEAKHOUSE

PRIVATE DINING LUNCH MENU

Available until 3:00pm

Groups up to 50 guests, please select 2 Starters

Groups of 51-100, please select 1 Starter and 2 Entrées

Groups of 100 or more, please select 1 Starter and 1 Entrée

(Groups of 100-125, choice of an additional entrée available for \$10/pp)

Organizer may add additional options per course. A surcharge may apply.

STARTERS

Lobster Bisque

Steakhouse Salad with Vinaigrette Dressing

Baby Iceberg Wedge Salad with Roquefort Dressing

ENTRÉES

8 oz. Filet Mignon

Atlantic Salmon with Jumbo Lump Crab & Grape Tomatoes in Beurre Blanc

Bucatini with fresh baby vegetables + zucchini ribbons, shaved Romano cheese,
white wine butter & basil sauce

FAMILY STYLE SIDES

Roasted Fingerling Potatoes & Fresh Steamed Broccolini

DESSERTS

Chef's Selection of Freshly Baked Cookies

Served Family Style

\$69 PER PERSON

Price includes non-alcoholic beverages (Soda, iced tea, regular and decaf coffee).

All menus and pricing are subject to change. Menus are not inclusive of service charge or sales tax.
All guests with dietary restrictions will be accommodated with customized courses at the time of the event.
For groups of 40 or more, a required bartender staffing fee of \$175 is applicable.

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STEAKHOUSE

LUNCH MENU SUBSTITUTIONS

Pre-registration pastries & coffee available starting at \$8pp

Bread service available upon request at \$2pp

STARTERS

Tomato Basil Soup	No Charge
Smoked Bacon & Corn Chowder	No Charge
Classic Caesar Salad with Shaved Romano	No Charge
Beefsteak Tomato & Onion with Roquefort Cheese	No Charge
Baby Greens Salad with Green Goddess Dressing	\$1/pp
Pear & Saga Bleu Cheese Salad	\$1/pp

ENTRÉES

12 oz. Filet Mignon	\$5/pp
14 oz. Prime Strip	\$8/pp
18 oz. Prime Ribeye	\$12/pp
Gulf Red Snapper	\$5/pp
Pan Roasted Chicken with Herb Butter	\$X/pp
Cauliflower Steak	No charge

FAMILY STYLE SIDES

Whipped Potatoes	\$2/pp
Au Gratin Potatoes	\$3/pp
Macaroni & Cheese	\$3/pp
Haricots Verts (Green Beans)	\$3/pp
Steamed Jumbo Asparagus	\$6/pp
Roasted Wild Mushroom	\$6/pp

LUNCH MENU ADD-ONS

APPETIZERS

(If you wish to offer a starter course, please select one of the options below)

Colossal Shrimp with Cocktail Sauce	\$15/pp
Jumbo Lump Crab Cake with Beurre Blanc	\$25/pp

ENTRÉE COMPLEMENTS

3 Broiled Jumbo Shrimp	\$15/pp
8 oz. Warm Water Lobster Tail	\$20/pp

FAMILY STYLE SIDES

(Each side serves approximately 4 guests)

Whipped Potatoes	\$14
Au Gratin Potatoes	\$15
Haricots Verts (Green Beans)	\$14
Roasted Wild Mushrooms	\$17
Macaroni & Cheese	\$14
Jumbo Asparagus	\$16

PLATED DESSERTS

Cheesecake with Seasonal Fruit	\$11/pp
Seasonal Berries in Tuile Cookie Cup	\$10/pp
Valrhona Chocolate Layer Cake with Ganache	\$11/pp
Seasonal Cake Selection	\$11/pp
Croissant Bread Pudding with Caramel Ice Cream	\$13/pp

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STEAKHOUSE

PRIVATE DINNER MENU

Groups up to 50 guests, please select 2 Appetizers, 2 Salads,
3 Entrées (one beef, one chicken or fish, and one vegetarian) and 2 Desserts
Groups of 51-100, please select 1 Appetizer, 1 Salad, 2 Entrées and 2 Desserts
Groups of 100 or more, please select 1 Appetizer, 1 Salad, 1 Entrée and 1 Dessert
(Groups of 100-125, choice of an additional entrée available for \$10/pp)
Organizer may add additional options per course. A surcharge may apply.

APPETIZERS

Lobster Bisque
Oven Roasted Tomato Basil Soup*
Smoked Bacon & Corn Chowder
Beefsteak Tomato & Onion with Roquefort Cheese*

SALADS

Steakhouse Salad with Vinaigrette Dressing*
Baby Iceberg Wedge Salad with Roquefort Dressing*
Caesar Salad with Pecorino Romano and Garlic Croutons

ENTRÉES

8 oz. Filet Mignon
Atlantic Salmon with Jumbo Lump Crab & Grape Tomatoes in Beurre Blanc
Bucatini with Fresh Baby Vegetables & Zucchini Ribbons, Shaved Romano Cheese
White Wine Butter & Basil Sauce*

FAMILY STYLE SIDES

Roasted Fingerling Potatoes & Fresh Steamed Broccolini

DESSERTS

Cheesecake with Seasonal Fruit*
Fresh Seasonal Berries in a Tuile Cookie Cup*

\$99 PER PERSON

Price includes non-alcoholic beverages (Soda, iced tea, regular and decaf coffee).

**Vegetarian Option*

All menus and pricing are subject to change. Menus are not inclusive of service charge or sales tax.
All guests with dietary restrictions will be accommodated with customized courses at the time of the event.
For groups of 40 or more, a required bartender staffing fee of \$175 is applicable.

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STEAKHOUSE

DINNER MENU SUBSTITUTIONS

Bread service available upon request at \$2pp

APPETIZERS

(seated dinner)

Jumbo Shrimp with Cocktail Sauce	\$9/pp
Jumbo Lump Crab Cake with Beurre Blanc	\$15/pp

SALADS

Baby Greens Salad with Green Goddess Dressing	\$1/pp
Pear & Saga Bleu Cheese Salad	\$1/pp

ENTRÉES

14 oz. Prime Strip	\$8/pp
18 oz. Prime Ribeye	\$12/pp
24 oz. Prime Bone-In Ribeye	MKT
Gulf Red Snapper	\$5/pp
12 oz Filet Mignon	\$5/pp
Roasted Airline Chicken Breast	
No charge when substituted for fish. A \$10 charge will apply when substituted for the vegetarian option	

FAMILY STYLE SIDES

Whipped Potatoes.	\$2/pp
Au Gratin Potatoes	\$3/pp
Macaroni & Cheese	\$3/pp
Haricots Verts (Green Beans)	\$3/pp
Steamed Jumbo Asparagus	\$6/pp
Roasted Wild Mushroom	\$6/pp

DESSERTS

Valrhona Chocolate Layer Cake with Ganache	\$1/pp
Seasonal Cake Selection	\$1/pp
Croissant Bread Pudding with Caramel Ice Cream	\$3/pp

DINNER MENU ADD-ONS

ENTRÉE COMPLEMENTS

3 Broiled Jumbo Shrimp	\$15/pp
8 oz. Warm Water Lobster Tail	\$20/pp

FAMILY STYLE SIDES

(Each side serves approximately 4 guests)

Whipped Potatoes	\$14
Au Gratin Potatoes	\$15
Haricots Verts (Green Beans)	\$14
Roasted Wild Mushrooms	\$17
Macaroni & Cheese	\$14
Jumbo Asparagus	\$16

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STEAKHOUSE

PASSED HORS D'OEUVRES

Minimum order of 50 pieces required per selection

Crab & Avocado Tostada, Jalapeño Aioli.....\$4.50

Smoked Duck.....\$3.00

Lobster Street Corn Spoons.....\$5.00

Tuna Poké with Avocado on Plantain Chips.....\$4.00

Grilled Chicken & Green Chile Salsa Tostada, Roasted Corn.....\$3.00

Truffled Goat Cheese in Parmesan Crisp.....\$3.00

Beef Carpaccio Croustade, Horseradish Cream.....\$4.00

Spinach & Feta Cheese Empanada.....\$3.00

Baby Portobellos, Smoked Gouda & Crabmeat.....\$5.00

Tempura Shrimp, Sweet Chili Dipping Sauce.....\$5.00

Tenderloin Sliders.....\$8.00

Cheesesteak Slider, Grilled Onion, Cheese & Jalapeño Aioli.....\$5.50

VEGAN & VEGETARIAN OPTIONS

"Buffalo" Style Cauliflower.....\$3.00

Chipotle Roasted Corn on Cucumber Chips.....\$3.00

Tomato & Goat Cheese Bruschetta.....\$3.00

Menus and prices are subject to change.

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DISPLAYS

COLD

(25 person minimum per selection)

- Cold Boiled Shrimp on Ice with Cocktail Sauce.....\$4.25 each
- Antipasto of Grilled Vegetables & Artisanal Cured Meats.....\$5.00/pp
- Artisan Cheese Display, Fresh Berries, Crackers & Toast.....\$5.00/pp
- Smoked Salmon with Traditional Complements.....\$9.00/pp
- Iced Shellfish Collection.....\$45.00/pp
- Snow Crab Rolls with Dill.....\$7.00/pp (must order in even quantity)

HOT

(50 piece minimum per selection)

- Miniature Jumbo Lump Crab Cake.....\$7.00
- Miniature Beef Wellingtons with Port Peppercorn Sauce.....\$5.00
- Bacon-Wrapped Quail Breasts with Jalapeño & Mozzarella Cheese.....\$7.00
- Petite Lamb Chops.....\$10.00
- Crisp Pork Belly.....\$7.00

CARVING STATION

Served with Whole Grain Mustard & Creamy Horseradish Sauce
Accompanied by a choice of Pretzel Rolls or Fingerling Potatoes

- Bone-In Prime Rib
- Choice Tenderloin
- Whole NY Strip

MARKET PRICE

For all Carving Stations, a \$175 staffing fee is required

DESSERT

(50 piece minimum per selection)

- Chocolate Raspberry Tartlets.....\$2.00
- Lemon Bars.....\$2.00
- House Made Rocher Truffles.....\$2.00
- Assorted House Made Cookies.....\$2.00
- Valrhona Chocolate Brownies.....\$2.50
- Texas Pecan Diamonds.....\$3.00
- Cheesecake with Seasonal Berries.....\$3.00
- Mini Berry Bowls.....\$3.00

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