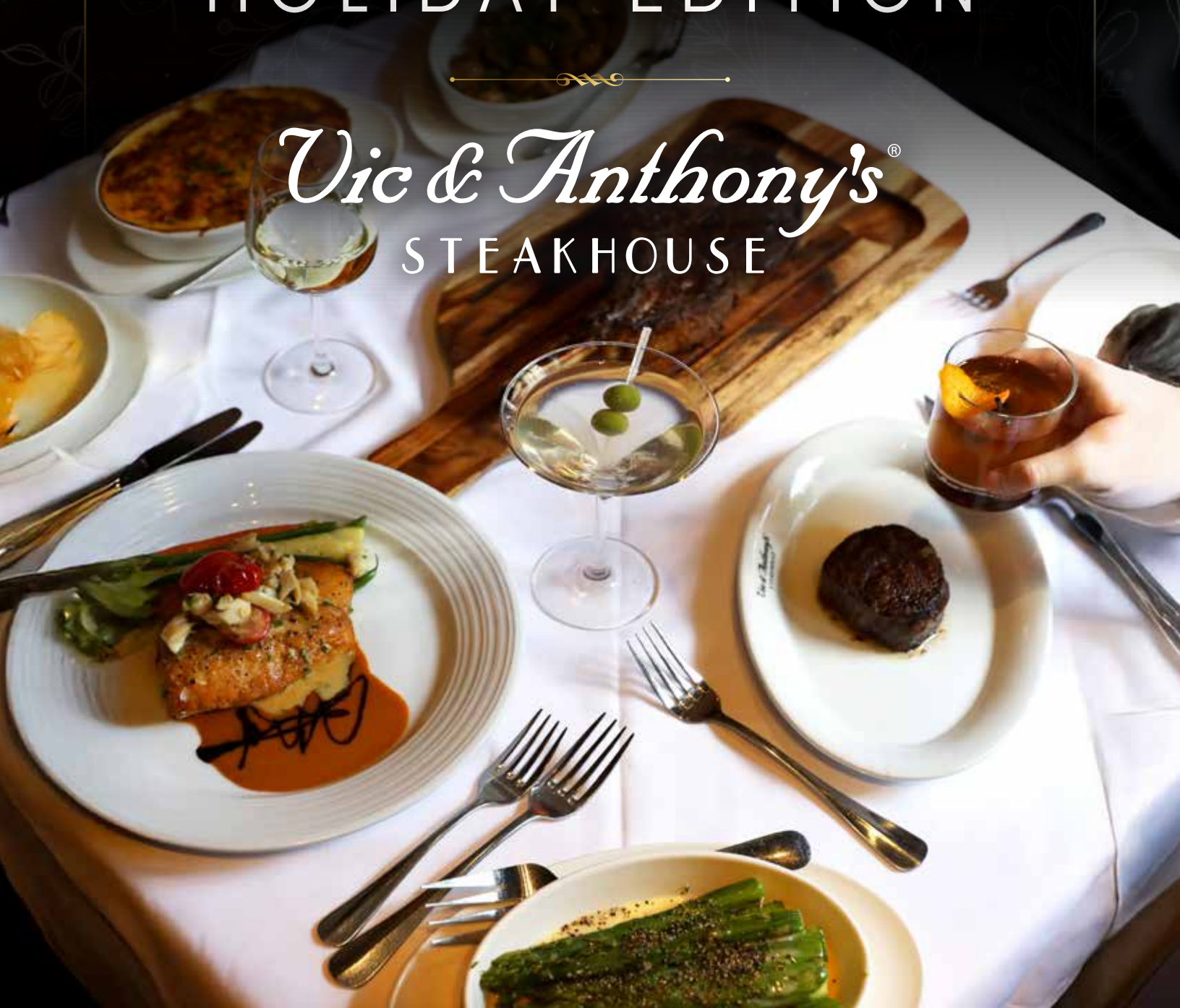


AN ELEVATED AFFAIR

HOLIDAY EDITION

Vic & Anthony's[®]
STEAKHOUSE





THE ULTIMATE HOLIDAY EXPERIENCE

CURATED HOLIDAY MENUS

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

FESTIVE DECOR & DETAILS

Elevate your celebration with elegant holiday decor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

INTERACTIVE ELEMENTS

Engage your guests with memorable experiences. Add cocktail-making classes, wine or spirit tastings, or chef-led culinary demonstrations to create a unique and interactive gathering.

HOLIDAY RECEPTIONS

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner.

ENHANCEMENTS & RENTALS

Need A/V equipment, photo booths, or entertainment? We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

HOLIDAY CATERING

Celebrate anywhere with our seasonal catering packages. Available for pickup or delivery to your home or office.

PARTING GIFTS & STOCKING STUFFERS

Delight your guests with fully customizable takeaway gifts! Whether it's our signature proprietary spice blend, homemade cookies, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.

THE LIQUID CHEER

Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor. We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun.

Top it all off with a Champagne toast, because nothing says holiday magic like bubbles, baubles, and a whole lot of cheer.



THE WINE WHISPERER

Elevate your event with a personalized wine tasting experience led by our expert sommelier. Thoughtfully designed for private groups, this immersive journey highlights rare and boutique wines from around the world, each hand-selected to reflect your group's unique tastes and preferences.

Whether you're celebrating a special occasion or simply seeking a more interactive dining experience, our sommelier will guide your group through a curated lineup, offering insight into regions, producers, and pairing philosophies. From selecting the perfect bottle to complement your meal to exploring hidden gems from our extensive wine list, this experience is both educational and enjoyable, transforming wine into a shared story told through each pour.



ROOM DESCRIPTIONS

PRIVATE DINNING

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 chateau.

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.





FEATURES AND BENEFITS

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

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 Entrees

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

(Groups of 100-125, choice of an additional entree 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

ENTREES

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

\$79 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 35 or more, a required bartender staffing fee of \$175 is applicable.

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

ENTREES

12 oz. Filet Mignon	\$10/pp
14 oz. Prime Strip	\$7/pp
18 oz. Prime Ribeye	\$14/pp
Gulf Red Snapper	\$6/pp
Pan Roasted Chicken with Herb Butter	\$10/pp
Cauliflower Steak	No charge

FAMILY STYLE SIDES

Whipped Potatoes	\$2/pp
Au Gratin Potatoes	\$3/pp
Macaroni & Cheese	\$3/pp
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

ENTREE 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	\$15
Au Gratin Potatoes	\$16
Green Beans	\$15
Roasted Wild Mushrooms	\$19
Macaroni & Cheese	\$15
Jumbo Asparagus	\$17

PLATED DESSERTS

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

PRIVATE DINING DINNER MENU

Groups up to 50 guests, please select 2 Appetizers, 2 Salads, 3 Entrees (one beef, one chicken or fish, and one vegetarian) and 2 Desserts
Groups of 51-100, please select 1 Appetizer, 1 Salad, 2 Entrees and 2 Desserts
Groups of 100 or more, please select 1 Appetizer, 1 Salad, 1 Entree and 1 Dessert
(Groups of 100-125, choice of an additional entree 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

ENTREES

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

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All guests with dietary restrictions will be accommodated with customized courses at the time of the event.
For groups of 35 or more, a required bartender staffing fee of \$175 is applicable.

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

ENTREES

14 oz. Prime Strip	\$7/pp
18 oz. Prime Ribeye	\$14/pp
24 oz. Prime Bone-In Ribeye	MKT
Gulf Red Snapper	\$6/pp
12 oz Filet Mignon	\$10/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
Croissant Bread Pudding with Caramel Ice Cream	\$3/pp

DINNER MENU ADD-ONS

ENTREE 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	\$15
Au Gratin Potatoes	\$16
Green Beans	\$15
Roasted Wild Mushrooms	\$19
Macaroni & Cheese	\$15
Jumbo Asparagus	\$17

PASSED HORS D'OEUVRES

Minimum order of 50 pieces required per selection

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

Smoked Duck...\$3.00

Lobster Street Corn Spoons..\$5.00

Tuna Poke 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 & Jalapeno 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.

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 Jalapeno & 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
- 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
- Mini Bread Pudding Bites...\$4.00

All menus and pricing are subject to change. Menus are not inclusive of service charge or sales tax.