



On behalf of James Beard Award 2017 Winner Chef Hugo Ortega and our dedicated staff, thank you for considering Backstreet Cafe and entrusting us with your upcoming special event.

Conveniently located on 1103 S. Shepherd Drive, Backstreet Cafe is an excellent location to host your birthday celebrations, anniversaries, rehearsal dinners, bridal showers, baby showers, graduations, company parties, holiday parties, pharmaceutical events, cocktail parties and more!

At your convenience, we invite you to our website for more information or feel free to contact me via my cell at any time to discuss your event.

At your convenience, we invite you to visit our website for more information

www.backstreetcafe.net

or feel free to contact me

Tuesday thru Friday

10am – 5pm.

Morgan Mansur

General Manager

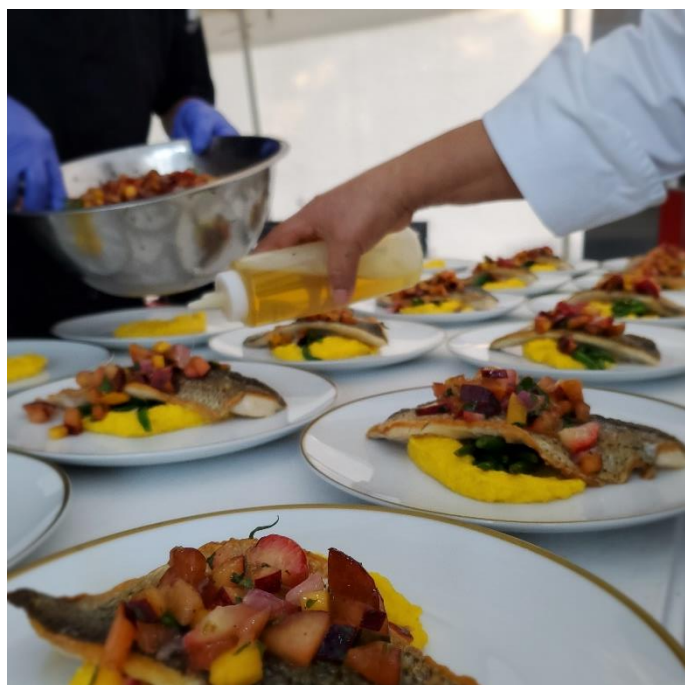
morgan@backstreetcafe.net





Food & Style

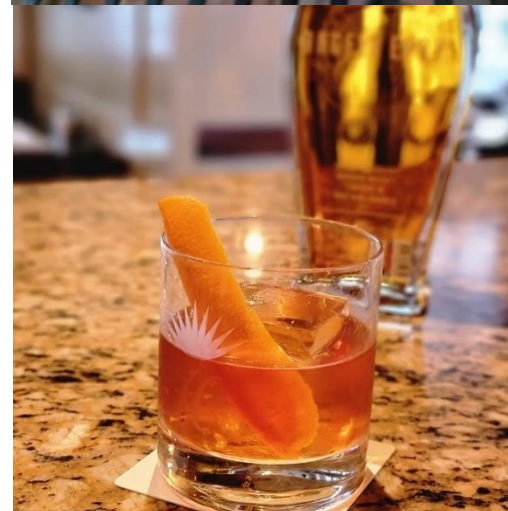
Rooted in 37 years of tradition, Backstreet Café continues to feature exceptional seasonal American Cuisine inspired by our very own Chef Hugo Ortega. Where he started his culinary career and meeting the love of his life Tracy Vaught. Together they and their culinary team do seasonal research and thorough investigations into various styles of cuisine bringing a unique seasonal menu for Houstonians. Always using the freshest ingredients, and working with products that are in season, and at optimal taste. Ruben Ortega, Chef Hugo's brother, in charge of the pastry department, and always amazing, sweet treats that are perfect to end any occasion. Our mission is to prepare and serve the highest quality food, complimented by knowledge, and welcoming service.



Beverages & Drinks

Backstreet Café provides an award-winning wine list and spirits program.

Mini-bars can be added to private events, when space is available. This allows us to provide quicker beverage service for you and your guests. We offer sangria, beer, mimosas, wine, and non-alcoholic options. Wine paring menus can also be created for a unique dining experience.



Banquets at Backstreet Cafe

Backstreet Cafe has an extensive menu that includes influences from different styles of cuisine. The handcrafted food on our menu is a work of art that requires time, dedication, and a great level of skill and, for this reason, we ask you to keep these points in mind.

- 15 guests maximum on a la carte functions
- For parties of 16 guests or more, we require a pre-selected menu that limits options to 2-5 alternatives per main course, allowing us to provide you the best quality & service. You may find sample party menus on our website (backstreetcafe.net/inquire) or you can ask the coordinator to supply you with our most recent sample menus.
- We can customize your menus to your individual tastes and needs, including:
 - Vegetarian options
 - Passed Hors D'oeuvres
- Menu & wine selection must be submitted at least 10 days prior to the event.
- It is our policy that no food or beverages may be brought into the restaurant, with the exception of a specialty cake. Specialty desserts incur a per guest outside dessert fee that includes cutting, plating, serving and utensils.

We will provide your guests with your selected menu on our own Backstreet Café stationary for your event. We can customize headings to the title of your event as well as adding your company logo.



Capacity, Minimums, & Other Requirements

In order to reserve an area for your party, a credit card number is required to secure the reservation. There will be no charges made to this account unless you cancel without the proper advanced notice. We will need a guaranteed number of guests at least 3 days prior to the event.

We do not charge fees for a private area, we just ask you to meet the applicable minimums in food & beverages, not including tax, gratuity, linen or any additional services. If the minimum, the remaining balance will be charged as a room fee or unmet minimum.

Payment

The balance of your payment is expected in full at the end of your party.

We accept Visa, MasterCard, American Express, Discover, or cash. No separate checks. If you wish to visit our restaurant and private dining areas, please feel free to contact me. We can set up and appointment to walk you through our facilities and further discuss your event. The best way to reach me is via email at Morgan@backstreetcafe.net. I look forward to helping with your party planning and making your event a memorable one.

Special Requests

We can arrange for flowers, linen, or audio visual for your party; If you require a microphone, speaker, or any other business setting needs, let us handle it. You may decorate the room for your event, but we ask that you do not use small confetti, glitter or any material that might damage the walls. Please let me know if you will be arriving early to decorate, I will need to make sure that the dining area is set-up and available for you.

Parking Options

We offer complimentary valet to all guests. Self-parking guests must park on the streets surrounding the restaurant. [Buyouts] \$5 per vehicle. If you would like to take care of any gratuity for your guests' vehicle, please let me know in advance so that we may make the appropriate arrangements.

THE SOLARIUM

MAX CAPACITY FOR A SEATED
EVENT IS 36 GUESTS OR 50
STANDING COCKTAIL RECEPTION

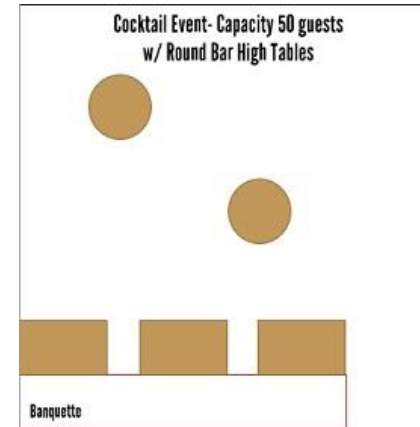
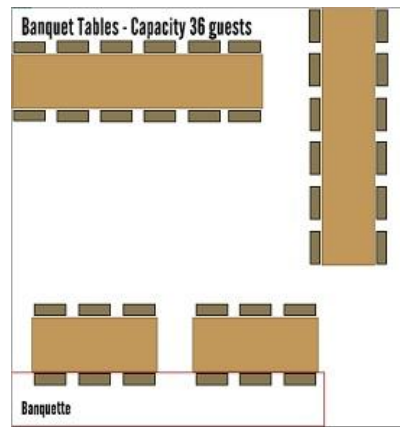
F&B MINIMUMS BASED ON 3
HOURS ONLY

ADA ACCESSIBLE

- **Lunch: Wednesday – Friday:**
\$600
- **Saturday – Sunday Brunch:**
From 10am- 12:30pm \$1,700;
From 1pm- 3:30pm \$1,400;
Full Shift –10am –3pm \$2,400
- **Dinner: Tuesday –
Wednesday:**
From 6pm – Close \$1,200,
- **Thursday:**
From 6pm – Close \$1,400
- **Friday – Saturday:**
From 6:30pm – Close \$1,600
- **Sunday: Closed**
- **Holiday - \$5,000** (Valentines,
Easter, Cinco de Mayo,
Mother's Day, Father's Day,
Christmas Eve, and New
Year's Eve)
- **Set-Up fee - \$40**

Optional Audio Visual:

- **Microphone and Speaker**
\$195
- **Podium, Microphone, and
speaker** \$270
- **Projector & Screen** \$295
(w/ sound \$395)



Updated 11.5.2023



THE GARDEN ROOM

MAX CAPACITY FOR A SEATED EVENT IS 36 GUESTS OR 50 STANDING COCKTAIL RECEPTION

F&B MINIMUMS BASED ON 3 HOURS ONLY

ACCESSIBLE ONLY VIA STAIRS

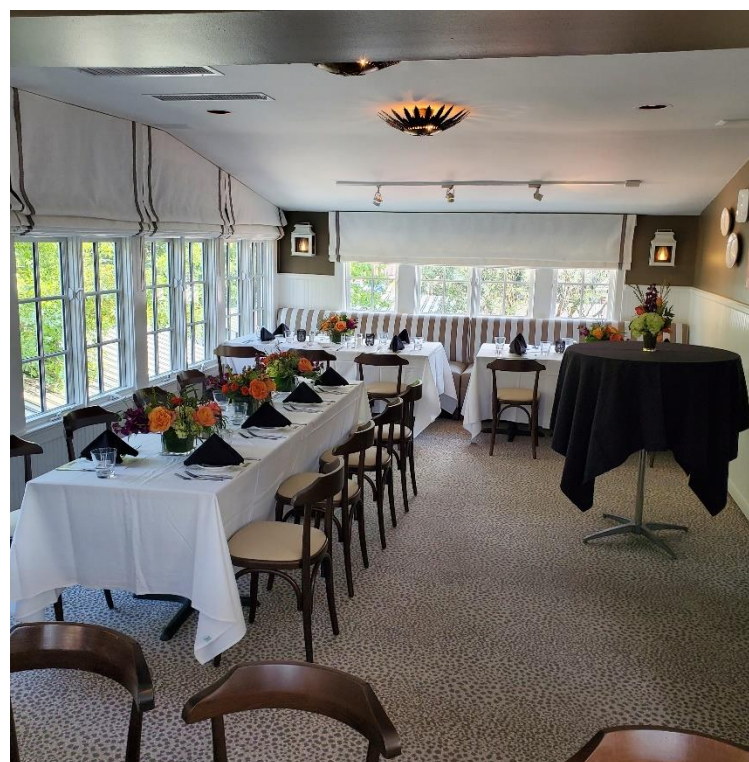
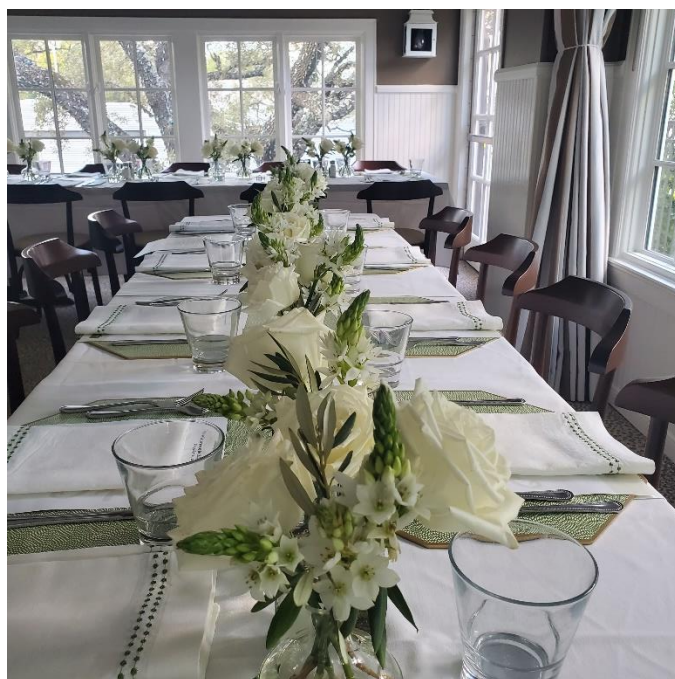
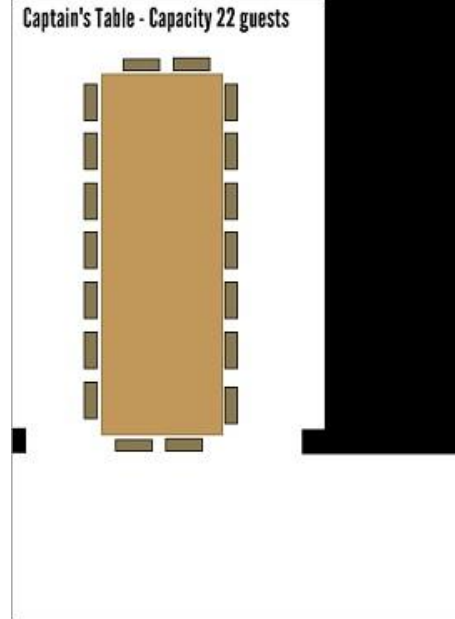
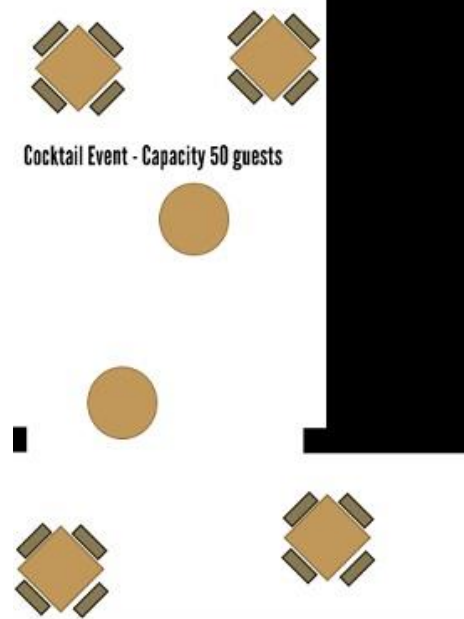
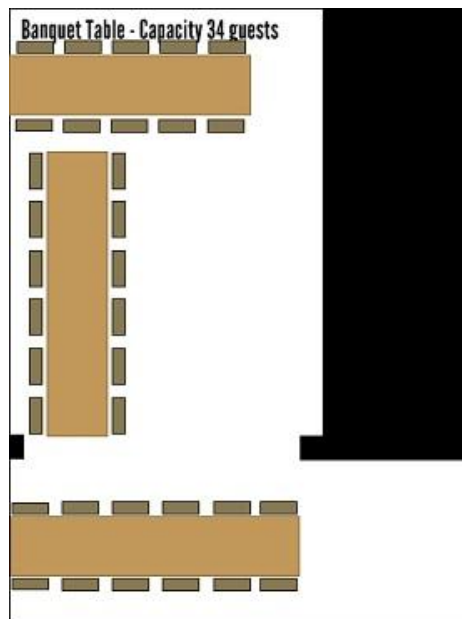
- **Lunch: Wednesday – Friday:**
\$500
- **Saturday & Sunday Brunch:**
From 10am- 12:30pm \$1,400;
From 1pm- 3:30pm \$1,200;
Full Shift–10am –3pm \$2,000

- **Dinner: Tuesday – Wednesday:**
From 6pm – Close \$1,000,
- **Thursday:**
From 6pm – Close \$1,200
- **Friday – Saturday:**
From 6:30pm – Close \$1,500
- **Sunday: Closed**
- **Holiday - \$5,000 (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve)**

- **Set-Up fee - \$40**

Optional Audio Visual:

- **Microphone and Speaker**
\$195
- **Podium, Microphone, and speaker** \$270
- **4K T.V.** \$250



THE FULL UPSTAIRS

MAX CAPACITY FOR A SEATED EVENT IS 68 GUESTS OR 80 STANDING COCKTAIL RECEPTION

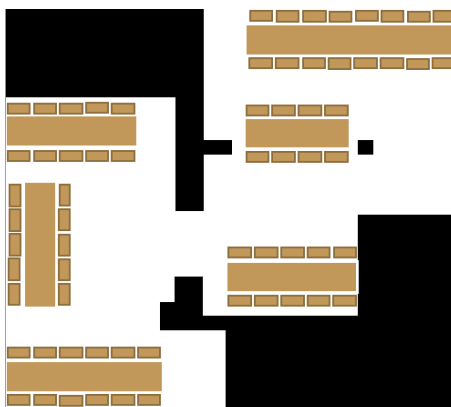
- **Lunch: Wednesday – Friday:**
\$2,000
- **Saturday & Sunday Brunch:**
From 10am- 12:30pm \$3,000;
From 1pm- 3:30pm \$2,600;
Full Shift–10am –3pm \$4,300
- **Dinner: Tuesday – Wednesday:**
From 6pm – Close \$2,000,
- **Thursday:**
From 6pm – Close \$2,400
- **Friday – Saturday:**
From 6:30pm – Close \$3,200
- **Sunday: Closed**
- **Holiday - \$8,000** (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve)
- **Set-Up fee - \$80**

Optional Audio Visual:

- **Microphone and Speaker** \$195
- **Podium, Microphone, and speaker** \$270
- **4K T.V.** \$250

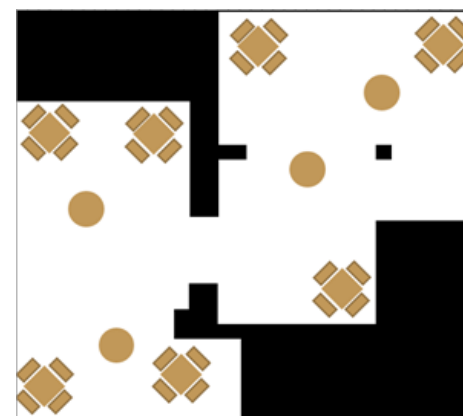
BANQUET TABLE

Capacity 60 guests



COCKTAIL

Capacity 80 guests





THE FULL PATIO

**MAX CAPACITY FOR A SEATED
EVENT IS 60 GUESTS OR 80
STANDING COCKTAIL
RECEITION**

- **Lunch: Wednesday – Friday:**
\$4,000
- **Saturday – Sunday Brunch:**
From 10am- 12:30pm \$6,200;
From 1pm- 3:30pm \$5,200;
- **Dinner: Tuesday – Wednesday:**
From 6pm – Close \$5,000,
- **Thursday:**
From 6pm – Close \$6,200
- **Friday – Saturday:**
From 6:30pm – Close \$9,000
- **Holiday - \$14,000** (Valentines,
Easter, Cinco de Mayo, Mother's
Day, Father's Day, Christmas
Eve, and New Year's Eve)
- **Set-Up fee - \$120**
- Optional Audio Visual:
 - **Microphone and Speaker \$195**
 - **Podium, Microphone, and
speaker \$270**
 - **Projector & Screen \$295**
(w/ sound \$395)



THE FRONT TERRACE

**MAX CAPACITY FOR A SEATED
EVENT IS 20 GUESTS OR 30
STANDING COCKTAIL
RECECTION**

Lunch:

- **Tuesday – Friday: \$500**
- **Saturday – Sunday Brunch:**
From 10am- 12:30pm \$1,500;
From 1pm- 3:30pm \$1,200;
Full Shift – 10am – 3pm \$2,100

Dinner:

- **Tuesday – Wednesday:**
From 6pm–Close \$1,000,
- **Thursday:**
From 6pm–Close \$1,200
- **Friday & Saturday:**
From 6 pm–Close \$1,600
- **Sunday: Closed**
- **Holiday - \$3,500** (Valentines,
Easter, Cinco de Mayo, Mother's
Day, Father's Day, Christmas
Eve, and New Year's Eve)

- **Set-Up fee - \$30**

Optional Audio Visual:

- **Microphone and Speaker \$195**
- **Podium, Microphone, and
speaker \$270**
- **Projector & Screen \$295**
 - (w/ sound \$395)
- **4K T.V. \$250**



Here are a few samples of our pre-fixe menus and hors d'oeuvres packages. It is very simple to select a menu. All you have to do is choose a price point. The menu can be changed custom to you and your guests needs. Prices are subject to change depending on your modifications. The day of the event guest will get to select from the choices listed on the menu you selected. This allows you to cater guests' dietary restrictions or food allergies. Vegetarian or Vegan options can be added to any menu as well.

BRUNCH PRESET \$38

Appetizers

Mixed Greens

cherry tomato, olives, cucumber, lemon vinaigrette

Tortilla Soup

smoked chicken, roasted tomato, cream, avocado, tortilla strips

Entrée

Smoked Chicken Hash

poached eggs, avocado, tomatillo salsa

Brisket Migas

scrambled eggs, tortilla chips, jalapeño, tomato, queso blanco, black beans, flour tortillas

Backstreet Benedict

cheddar biscuits, aged Virginia ham, hollandaise, grits, asparagus

Wood-Grilled Hugo's Burger

fried egg, avocado, chihuahua cheese, chipotle aioli, lettuce, tomato, red jalapeño, fries

Brioche French Toast

roasted bananas, vanilla mascarpone, almond brittle, caramel syrup

Dessert

Butterscotch Bread Pudding

cinnamon-vanilla ice cream, butterscotch sauce

BRUNCH PRESET \$45

Family Style Appetizers

Whole Roasted Cauliflower and Prosciutto Flatbread

Entrée

Grilled Chicken Salad

kale, Brussels sprouts, avocado, feta, almonds, dried cherries, lemon vinaigrette

Backstreet Benedict

cheddar chive biscuits, aged Virginia ham, Hollandaise, grits, asparagus

Salmon Tacos

black beans, crème fraîche, tomatillo salsa

Brisket Migas

scrambled eggs, tortillas chips, jalapeño, tomato, queso blanco, black beans, flour tortilla

Grilled Chicken Sandwich

pesto, olive tapenade, roasted peppers, goat cheese, arugula, French bread

Dessert

Butterscotch Brioche Bread Pudding

orange cinnamon-vanilla ice cream

Sorbet of the Day

Chef's daily selections

BRUNCH PRESET \$55

Family Style Appetizers

Duck Spring Rolls & Red Pepper Hummus

Entrée

Skirt Steak & Eggs

skirt steak, sunny side up eggs, refried beans,
sautéed onions and peppers, guacamole, salsa, flour tortilla

Backstreet Benedict

cheddar biscuits, aged Virginia ham, hollandaise, grits, asparagus

Spaghetti Carbonara

egg, pancetta, Parmesan cheese, black pepper, parsley

Brisket Migas

scrambled eggs, tortilla chips, jalapeño, tomato, queso blanco, black beans

Eggplant Tacos

roasted eggplant, pickled onions, black beans, tomatillo salsa

Smoked Chicken & Potato Hash

poached eggs, avocado, tomatillo salsa

Dessert

Chocolate Truffle Cake

deep dark chocolate cake, chocolate mousse, raspberry-chocolate sauce

Butterscotch Brioche Bread Pudding

cinnamon-vanilla ice cream, butterscotch sauce

BRUNCH PRESET \$65

Family Style Appetizers

Shrimp & Crispy Rice Bites

avocado, serrano, soy, chipotle mayo

Avocado Toast

spiced avocado, arugula, lemon vinaigrette, goat cheese

Duck Spring Rolls

ginger-scallion soy sauce

Entrée

Crab Cakes & Eggs

crab cakes, poached eggs, roasted potatoes, grilled vegetables

Brisket Migas

scrambled eggs, tortilla chips, jalapeño, tomato, queso blanco, black beans, flour tortilla

Backstreet Benedict

cheddar biscuits, aged Virginia ham, hollandaise, grits, asparagus

Salmon Tacos

black beans, crème fraîche, tomatillo salsa

Pan-Roasted Crispy Half Chicken

half-roasted chicken, grits, pistachio pesto

Eggplant Pappardelle

roasted tomatoes, basil pesto, shaved Parmesan

Dessert

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

Chocolate Cake

dark chocolate cake, chocolate cream, chocolate sauce

Sorbet of the Day

Chef's Daily Selection

DINNER PRESET \$50

Appetizers

Mixed Greens Salad

cherry tomatoes, cucumber, olives, lemon vinaigrette

Tortilla Soup

smoked chicken, roasted tomato, avocado, crema, tortilla strips

Entrée

Eggplant Pappardelle

roasted tomatoes, basil pesto, shaved Parmesan cheese

Red Corn Chicken Enchiladas

corn pudding, green beans, cream, tomatillo salsa

Jalapeño Fettuccini

chicken, tomatoes, black beans, cilantro

Texas Gulf Shrimp & Stone Ground Cheese Grits

green onions, crispy leeks

Pan-Seared Red Fish

dirty rice, andouille sausage, roasted pepper butter

Dessert

Seasonal Sorbet

Chef's Daily selection

Butterscotch Brioche Bread Pudding

vanilla ice cream, butterscotch caramel sauce

DINNER PRESET \$60

Family Style Appetizers

Duck Spring Rolls and Whole Roasted Cauliflower

Entrée

Choice of:

Red Corn Chicken Enchiladas

smoked chicken, corn pudding, cream, green beans

Tagliatelle Bolognese

tomato meat sauce, Parmesan, pancetta, ricotta

Wagyu Hanger Steak

chimichurri, fries

Pan-Seared Scallops

cauliflower risotto, romesco beurre blanc

Crispy Seared Red Fish

dirty rice, andouille sausage, roasted pepper butter

Family Style Sides

Charred Brussel Sprouts

Dessert

Choice of:

Sorbet of the Day

Chef's daily flavor

Apple Crostata

vanilla ice cream

DINNER PRESET \$70

Family Style Appetizers

Seafood Beignets and Red Pepper Hummus

Entrée

Eggplant Pappardelle

roasted tomatoes, basil pesto, shaved Parmesan

Pan-Roasted Crispy Half Chicken

stone-ground cheese grits, pistachio pesto

Bone-In Short Rib

creamy mashed potatoes, roasted mushroom sauce

Pan-Seared Scallops

cauliflower risotto, romesco beurre blanc

Texas Gulf Shrimp & Stone-Ground Cheese Grits

green onion, crispy leeks

Family Style Sides

Charred Brussel Sprouts and Macaroni & Cheese

Dessert

Sorbet of the Day

Chef's daily flavor

Chocolate Truffle Cake

deep dark chocolate cake, truffle mousse, chocolate-raspberry sauce

Butterscotch Bread Pudding

vanilla ice cream, butterscotch sauce

DINNER PRESET \$80

Family Style Appetizers

Prosciutto Bruschetta, Seafood Beignets, Whole Roasted Cauliflower

Entrée

Eggplant Pappardelle

roasted tomatoes, basil pesto, shaved Parmesan

Pecan Crusted Chicken

mashed potatoes, spinach, red pepper sauce

Braised Short Rib

creamy mashed potatoes, roasted mushroom sauce

Pan-Seared Scallops

cauliflower risotto, toasted breadcrumbs, romesco beurre blanc

Cioppino

fish, scallops, shrimp, clams, mussels, calamari, tomato seafood broth, toasted bread

Family Style Sides

Roasted Potatoes and Brussels Sprouts

Dessert

Sorbet of the Day

Chef's daily flavor

Nutella-Chocolate Banana Pudding

vanilla shortbread cookies, homemade Nutella, crisp vanilla meringue

Chocolate Truffle Cake

deep dark chocolate, truffle mousse, chocolate sauce

DINNER PRESET \$90

Family Style Appetizers

Shrimp & Crispy Rice Bites & Duck Spring Rolls

Soup or Salad

Little Gem Salad

creamy basil dressing, Parmesan cheese, tomatoes, bacon

Tortilla Soup

smoked chicken, roasted tomato, cream, avocado, tortilla strips

Entrée

Burrata Mediterranean Bowl

burrata, Israeli couscous, hummus, cucumber, tomato, feta, olives, onion, parsley, spinach, lemon oregano vinaigrette, pita bread

Crispy Seared Red Fish

dirty rice, andouille sausage, roasted pepper butter

Cioppino

fish, scallop, shrimp, clams, mussels, calamari, tomato seafood both, toasted bread

Bone-In Short Rib

roasted mushroom sauce, gremolata

Pan-Roasted Crispy Half Chicken

cheese grits, pistachio pesto

Family Style Sides

Charred Brussel Sprouts and Creamy Mashed Potatoes

Dessert

Butterscotch Brioche Bread Pudding

cinnamon-vanilla ice cream, butterscotch caramel sauce

Crème Brûlée

vanilla bean, caramelized sugar, berries

Chocolate Truffle Cake

deep dark chocolate, truffle mousse, chocolate-raspberry sauce

HORS D'OEUVRES

Our Hors d'oeuvres packages are great for standing events and receptions. We will greet your guest with these tasty treats. The package price will be added to your pre-fixe menu selection.

+\$6 per Guest

Duck Spring Rolls

Vegetarian Crostini

feta cheese & warm wild mushrooms

+\$10 per Guest

Tuna Crudo

Margarita Flatbread

Crispy Pecan Crusted
Mac & Cheese Ball

+\$14 per Guest

Crispy Pecan Crusted
Mac & Cheese Ball

Duck Spring Rolls

Vegetarian Crostini

feta cheese & warm wild mushrooms

Margarita Flatbread

+\$16 per Guest

Roasted Oysters

Tuna Crudo

Mini-Lamb Meatballs

Vegetarian Crostini

feta cheese & warm wild mushrooms

Margarita Flatbread

LUNCH PRESET \$40

Appetizers

Choice of:

Tortilla Soup

smoked chicken, roasted tomatoes, cream, avocado, tortilla strips

Duck Spring Rolls

ginger–scallion soy sauce

Entrée

Choice of:

Tagliatelle Bolognese

slow–simmered tomato meat sauce, Parmesan cheese, pancetta, ricotta

Grilled Chicken Salad

kale, Brussels sprouts, avocado, feta, dried cherries, almonds, lemon vinaigrette

Wood–Grilled Hugo’s Burger

avocado, chihuahua cheese, chipotle aioli, lettuce, tomato, red jalapeño, fries

Red Corn Chicken Enchiladas

corn pudding, green beans, cream, tomatillo salsa

Salmon Salad

arugula, rustic croutons, avocado, mint, cucumber, amaranth, lemon vinaigrette

Dessert

Choice of:

Chocolate Truffle Cake

deep dark chocolate cake, chocolate mousse, chocolate–raspberry sauce

Butterscotch Brioche Bread Pudding

butterscotch sauce, vanilla ice cream

LUNCH PRESET \$45

Appetizers

Duck Spring Rolls

ginger–scallion soy sauce

Petite Seafood Gumbo

shrimp, red snapper, crab, andouille sausage, okra, green onions, rice

Entrée

Grilled Chicken Salad

kale, Brussels sprouts, avocado, feta, almonds, dried cherries, lemon vinaigrette

Red Corn Chicken Enchiladas

corn pudding, green beans, cream, tomatillo salsa

Salmon Tacos

black beans, crème fraîche, tomatillo salsa

Pecan Crusted Chicken

creamy mashed potatoes, spinach, roasted pepper sauce

Mediterranean Bowl

grilled shrimp, Israeli couscous, hummus, cucumber, tomato, feta, olives, onion, parsley, spinach, lemon oregano vinaigrette, pita bread

Dessert

Butterscotch Brioche Bread Pudding

orange–cinnamon vanilla ice cream, butterscotch sauce

Sorbet of the Day

Chef’s daily selection

Backstreet Catering Menu

All pricing is done on a per person basis

Package #1 \$60

Mixed Greens Salad

2 entrees

2 sides

Sides:

Green Beans

Mashed Potatoes

Roasted Potatoes

Corn Pudding

Brussels Sprouts

Macaroni & Cheese

Roasted Cauliflower

Delivery Options: Catering Pick Up and Delivery available. Delivery fees/service fees assessed on a case-to-case basis. We also offer maned buffet stations and bartenders if needed.

Package #2 \$75

Mixed Greens Salad

2 entrees

3 sides

Salads:

Mixed Greens

Pear Salad (+\$5)

Little Gem (+\$4)

Grilled Chicken Salad (+\$6)

Additional Food Rates (*upgrade charges apply*):

Sides: \$8

Salads: \$10

Entrees: \$25

Package #3 \$90

Mixed Greens Salad

3 entrees

4 sides

Entrees:

Tagliatelle Bolognese

Jalapeno Fettuccine

Black Pepper Tagliatelle

Beef Short Ribs (+\$5)

Pan-Roasted Chicken

Shrimp & Grits (+\$3)

Striped Bass (+\$3)

Chicken Enchiladas

Desserts

(\$2.50 by the piece):

Brioche Bread Pudding

Perfect Chocolate Cake

Italian Cream Cake