



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](http://www.backstreetcafe.net)

or feel free to contact me

Tuesday thru Friday

10am – 5pm.

**Morgan Mansur**

**General Manager**

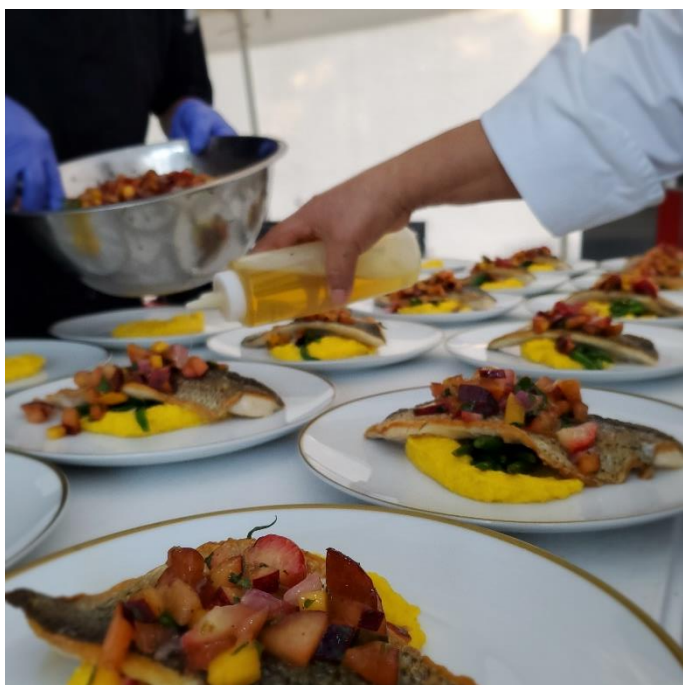
[morgan@backstreetcafe.net](mailto:morgan@backstreetcafe.net)





## 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 pairing 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](http://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](mailto: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

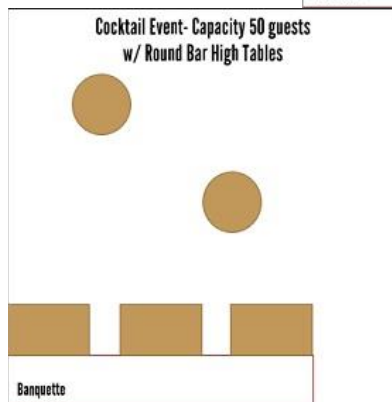
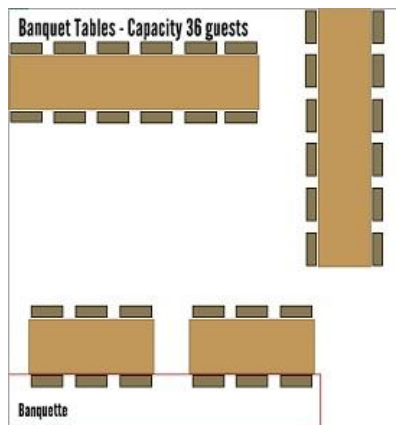
F&B MINIMUMS BASED ON 3 HOURS ONLY

## 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)**

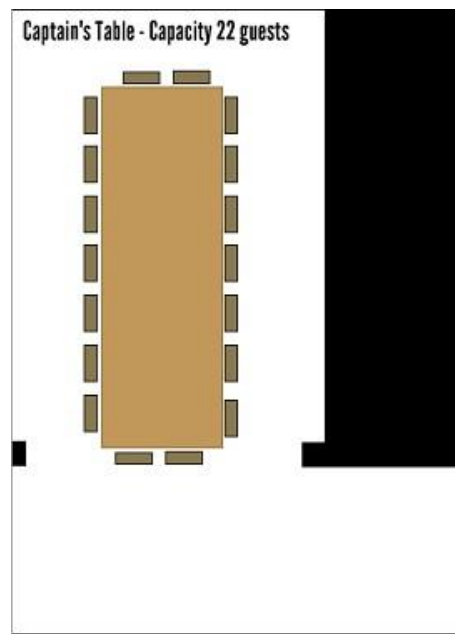
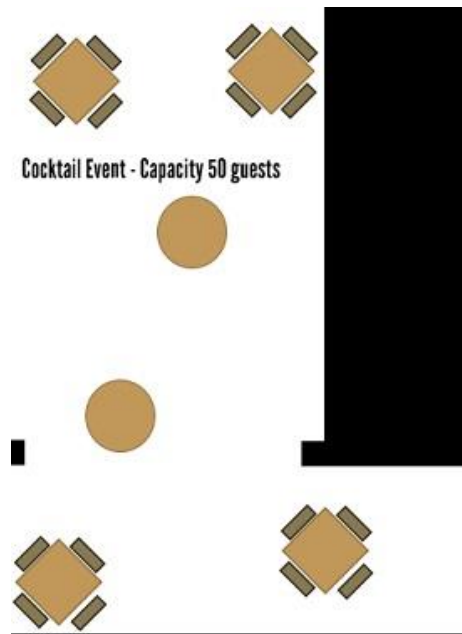
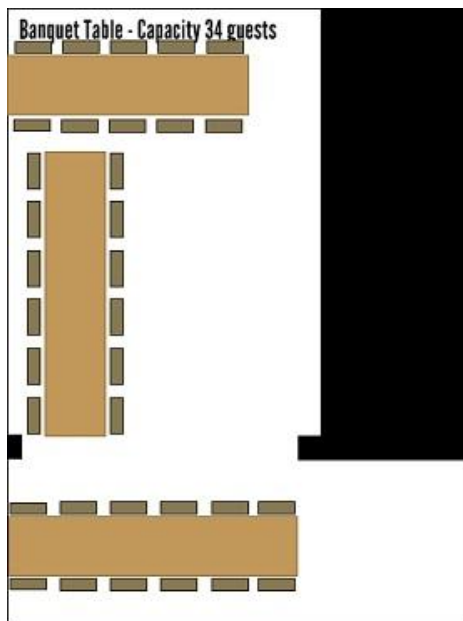


# THE GARDEN ROOM

**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**

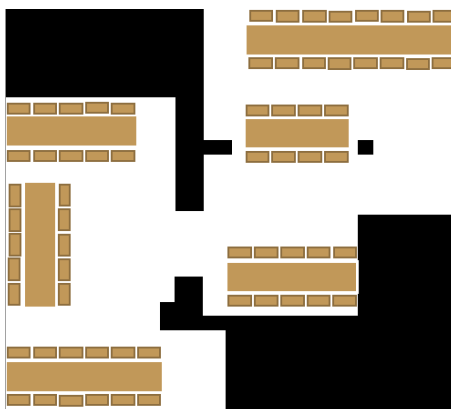
- **Lunch: Wednesday – Friday:**  
\$2,000
- **Saturday & Sunday Brunch:**  
From 10am- 12:30pm \$3,000;  
From 1pm- 3:30pm \$2,600;  
Full Shift–10am –3pm \$4,300
- **Dinner: Tuesday – Wednesday:**  
From 6pm – Close \$2,000,
- **Thursday:**  
From 6pm – Close \$2,400
- **Friday – Saturday:**  
From 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**

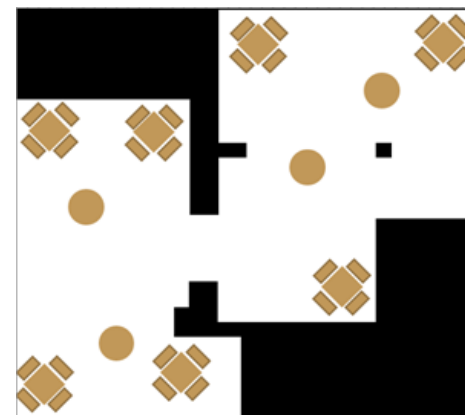
## BANQUET TABLE

Capacity 60 guests



## COCKTAIL

Capacity 80 guests





## THE FULL PATIO

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

- **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  
RECEPTION**

## 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

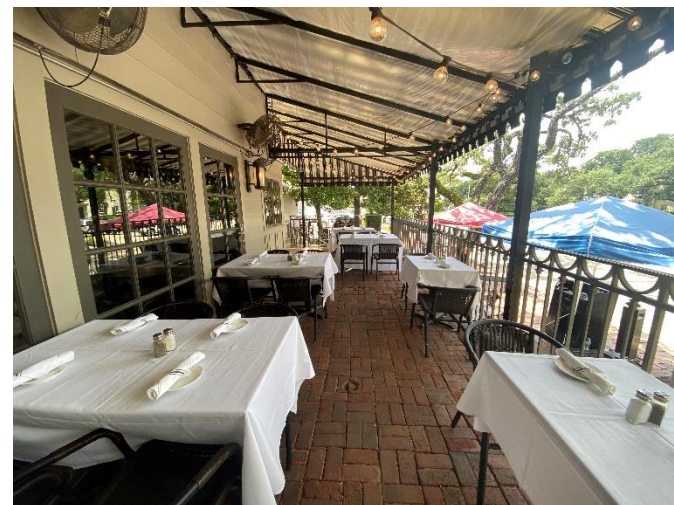
## Dinner:

- 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, poached eggs, 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**

#### **Carrot Cake**

carrot reduction, candied pineapple

## **BRUNCH PRESET \$45**

### **Family Style Appetizers**

Whole Roasted Cauliflower and Duck Spring Rolls

### **Entrée**

#### **Grilled Chicken Salad**

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

#### **Backstreet Benedict**

cheddar chive biscuits, poached eggs, aged Virginia ham, Hollandaise sauce, grits, asparagus

#### **Salmon Tacos**

black beans, crème fraiche, 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**

#### **Sticky Toffee Pecan Bread Pudding**

candied pecans, caramel sauce, toffee ice cream

#### **Sorbet of the Day**

Chef's daily selections

## BRUNCH PRESET \$55

### Family Style Appetizers

Duck Spring Rolls & Hummus

### Entrée

#### **Steak Frites**

Wagyu hanger steak, fries

#### **Backstreet Benedict**

cheddar biscuits, poached eggs, aged Virginia ham, Hollandaise, grits, asparagus

#### **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

#### **Classic Mexican Flan**

dulce de leche whipped cream

#### **Sticky Toffee Pecan Bread Pudding**

candied pecans, caramel sauce, toffee ice cream

## BRUNCH PRESET \$65

### Family Style Appetizers

#### **Seafood Beignets**

shrimp, crab, andouille sausage, remoulade

#### **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 fraiche, tomatillo salsa

#### **Chicken Milanese**

breadcrumb crusted, arugula salad

#### **Wood–Grilled Hugo’s Burger**

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

### Dessert

#### **Classic Mexican Flan**

dulce de leche whipped cream

#### **Sticky Toffee Pecan Bread Pudding**

candied pecans, caramel sauce, toffee ice cream

#### **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

#### **Sticky Toffee Pecan Bread Pudding**

candied pecans, caramel sauce, toffee ice cream

## 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

#### **Steak Frites**

Wagyu hanger steak, chimichurri, fries

#### **Pan-Seared Scallops**

lemongrass risotto, spring vegetables

#### **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 Hummus

### Entrée

#### **Eggplant Pappardelle**

roasted tomatoes, basil pesto, shaved Parmesan

#### **Pan-Roasted Crispy Half Chicken**

savory mushroom-spinach bread pudding, pan jus

#### **Braised Short Rib**

creamy mashed potatoes, roasted mushroom sauce

#### **Pan-Seared Scallops**

lemongrass risotto, spring vegetables

#### **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

#### **Classic Mexican Flan**

dulce de leche whipped cream

#### **Sticky Toffee Pecan Bread Pudding**

candied pecans, caramel sauce, toffee ice cream

## 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**

lemongrass risotto, spring vegetables

#### **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

#### **Carrot Cake**

carrot reduction, candied pineapple

#### **Blockbuster**

dark chocolate cake, salted caramel, peanut butter ice cream, kettle corn

## DINNER PRESET \$90

### Family Style Appetizers

Calamari, Roasted Artichoke & 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

#### **Grilled Wagyu Hanger Steak**

patatas bravas, romesco, eggplant terrine

#### **Crispy Seared Red Fish**

dirty rice, andouille sausage, roasted pepper butter

#### **Cioppino**

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

#### **Braised Short Rib**

creamy mashed potatoes, roasted mushroom sauce

#### **Pan-Roasted Crispy Half Chicken**

savory mushroom-spinach bread pudding, pan jus

### Family Style Sides

Charred Brussel Sprouts and Creamy Mashed Potatoes

### Dessert

#### **Sticky Toffee Pecan Bread Pudding**

candied pecans, caramel sauce, toffee ice cream

#### **Classic Mexican Flan**

dulce de leche whipped cream

#### **Apple Crostata**

vanilla ice cream

## 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

Scallop 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

Scallop Crudo

Italian 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:

#### **Sorbet of the Day**

Chef’s daily flavor

#### **Sticky Toffee Pecan Bread Pudding**

candied pecans, caramel sauce, toffee ice cream

## LUNCH PRESET \$45

### Appetizers

#### **Tortilla Soup**

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

#### **Petite Pear Salad**

red lettuce, bleu cheese, dried cherries, pomegranate, balsamic vinaigrette, walnuts

### Entrée

#### **Grilled Chicken Salad**

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

#### **Hugo’s Wood–Grilled Burger**

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

#### **Salmon Tacos**

black beans, crème fraiche, 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

#### **Sticky Toffee Bread Pudding**

candied pecans, caramel sauce, toffee ice cream

#### **Classic Mexican Flan**

dulce de leche whipped cream

# 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