



1103 South Shepherd, Houston TX, 77019 Tel: 713-521-2239 Fax: 713-520-5724

Party Menu Option - Brunch

Brunch Menu 1

First Course

Seasonal Fruit Plate

Main Course

Fried Egg Sandwich

with arugula, tomato, bacon, red pepper mayonnaise and pesto, served with fruit

Migas

scrambled eggs with tortilla chips, diced tomato, Serrano peppers, and green onions, served with black beans topped with queso blanco, salsa and flour tortillas on the side

Brioche French Toast

stuffed with bananas and drizzled with caramel and maple syrup

Roasted Eggplant Parmesan

served with a fresh green salad and grilled bread

Dessert

Mexican Vanilla Crème Brulee

\$27 per person

plus tax(8.25%) and gratuity(20%)

All beverages charged separately

Brunch Menu 2

First Course

Seasonal Fruit Plate

Main Course

Backstreet Bleu Cheese Black Angus Burger

served on brioche bun with caramelized onions, chipotle mayonnaise and fries

Grilled Shrimp Greek Salad

mixed lettuce, shrimp, tomato, cucumber, feta cheese, peppers, fresh oregano, red onions, Kalamata olives, lemon vinaigrette

Backstreet Benedict

two poached eggs over cheddar chive biscuits and Canadian bacon, topped with hollandaise and served with stone ground cheese grits and asparagus

Roasted Eggplant Parmesan

served with a mixed field green salad with garlic bread

Dessert

Dark Chocolate Cake with Chocolate Ice Cream

\$30 per person

plus tax(8.25%) and gratuity(20%)

All beverages charged separately



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Brunch Menu 3

First Course

Traditional Caesar Salad

romaine lettuce with parmesan cheese and house made croutons and dressing

Main Course

Crab Cakes and Eggs

two crab cakes with a red pepper beurre blanc served with two eggs poached medium with hollandaise sauce and creamed spinach on the side

Backstreet Benedict

two poached eggs over cheddar chive biscuits and Canadian bacon, topped with hollandaise and served with stone ground cheese grits and asparagus

Pecan Crusted Chicken

over red bell pepper cream sauce with garlic mashed potatoes and sautéed spinach

Conchiglioni

giant pasta shells stuffed with spinach, mushrooms and pine nuts with a rustic tomato sauce topped with Pecorino Romano and baked

Dessert

Backstreet Cafe's Duo of Sweets

\$33 per person

plus tax(8.25%) and gratuity(20%)
All beverages charged separately

Brunch Menu 4

First Course

Fried Green Tomato Salad

fried green tomato slice over mixed field greens with bleu cheese, portabella mushrooms and pecans

Main Course

Shrimp and Grits

pan seared shrimp over stone ground jalapeno cheese grits and green onions

Bistro Breakfast

4oz tenderloin grilled medium served with two poached eggs, rosemary potato cake, spinach and tomato hollandaise

Pecan Crusted Chickaen

over red bell pepper cream sauce with garlic mashed potatoes and sautéed spinach

Conchiglioni

giant pasta shells stuffed with spinach, mushrooms and pine nuts with a rustic tomato sauce topped with Pecorino Romano and baked

Dessert

Backstreet Cafe's Duo of Sweets

\$36 per person

plus tax(8.25%) and gratuity(20%)
All beverages charged separately