



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

Party Menu Option - Dinner

Dinner Menu 1

First Course

Traditional Caesar Salad

romaine lettuce with parmesan cheese and house made croutons and dressing

Main Course

Red Corn Enchiladas

stuffed with smoked chicken and diced potatoes and topped with queso blanco and tomatillo sauces served with corn pudding and sautéed green beans

Angel Hair Pasta

with shrimp, pinenuts, olives and sun dried tomatoes

Meatloaf Tower

over port wine mushroom gravy 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

Mexican Vanilla Crème Brulee

\$36 per person

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

All beverages charged separately

Dinner Menu 2

First Course

Fried Green Tomato Salad

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

Main Course

Pecan Crusted Chicken

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

Shrimp and Grits

spicy grilled shrimp over stone ground cheese grits and green onion

Meatloaf Tower

over port wine mushroom gravy 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

Dark Chocolate Cake with Chocolate Ice Cream

\$42 per person

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

All beverages charged separately



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Dinner Menu 3

Appetizer Platters

Mini Lump Crab Cakes
with Red Pepper Buerre Blanc
Grilled Veggie Flatbread
Duck Spring Rolls

Salad

Traditional Caesar Salad

*romaine lettuce with parmesan cheese and house made
croutons and dressing*

Main Course

Pecan Crusted Chicken

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

Braised Beef Short Ribs

*two slow roasted ribs served with potato and celeriac puree,
greens*

Shrimp and Grits

*sautéed spicy shrimp served with jalapeño stone ground
cheese grits*

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

\$48 per person plus tax(8.25%) and gratuity(20%)
All beverages charged separately

Dinner Menu 4

Appetizer Platters

Mini Lump Crab Cakes
with Red Pepper Buerre Blanc
Grilled Veggie Flatbread
Duck Spring Rolls

Salad

Fried Green Tomato Salad

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

Main Course

Crispy Pan Seared Duck Breast

*and braised leg served with butternut squash, spinach
and brandy soaked dried fig sauce*

Coffee Crusted Tenderloin

*grilled tenderloin served with garlic mashed potatoes, spinach,
spicy maple bourbon sauce*

Shellfish Risotto

*sautéed shrimp, clams, scallops, lobster. and mussels in a
creamy spiced risotto*

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

\$54 per person plus tax(8.25%) and gratuity(20%)
All beverages charged separately