



Las
VENTANAS
RESTAURANT & CANTINA

Banquet & Catering



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For info please contact Joel, Jorge or Lucy

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For over 38 years, our family has been cooking the best food in Houston for our customer's special events. Whether your special event is a wedding, a reception, a birthday, a quinceañera, a Sweet 16, a business meeting, or a simple get together, nothing is more important than great food. With this sole purpose in mind, we strive to exceed your expectations with our delicious windows to the Mexican, Italian and French cuisine.

Our dedicated staff has plenty of experience on preparing Special Events. When we take care of you at your venue you will feel the welcoming service you would feel if you were on our restaurant. We understand great food needs great service; our delicious food and dedicated and friendly service will blow you away.

Please look at our options and contact us to set up an appointment for a complimentary food tasting. We will be happy to help you decide on the best option for your event as well as the best option to cater it!

*We offer the most exciting variety to Culinary
Windows (Ventanas) from Mexico, Italy, and France*

Each package includes:

- Our Salad package
- A choice of 2 Entrees; 1 Chicken dish and 1 Beef or Fish dish
- A choice of 2 side dishes; 1 starch and 1 vegetable
- Dinner Rolls
- China, Flatware and Water glasses
- Choice of Linen (White, Black or Ivory)
- Wait Staff service for 6.5 hours (2 hours set up, 4 hours service, .5 hours break down and clean up)
- Available extra hour \$25 per Server

Set up Choices:

BUFFET; \$27 per person

SEATED; \$35 per person

Hours D'oeuvres

PASSED APPETIZERS

(Choose 3)

Ceviche Tapas – Smoked Salmon Phyllo cups – Boiled Shrimp - BBQ Meatballs – Chicken and Guacamole Nachos – Beef and Guacamole Nachos – Assorted Cheeses – Assorted Cold Cuts

Any 3 for \$8 per person

SALSA BAR

(Set up with tortilla chips)

Tomato Salsa – Green Tomatillo Salsa – Chipotle Black Bean Dip – Pico de Gallo – Guacamole – Chile Con Queso

Buffet Style \$6 per person

SALADS

Romaine – Mixed Greens – Spinach and Mushrooms

Caesar Dressing – Ranch Dressing – Balsamic Vinaigrette

Buffet Style \$5 per person

Seated Service \$7 per person

The Window to Mexico

SALAD

Included (Refer to Salad Menu)

ENTREES

(Choose 1 Chicken and 1 Beef or Fish)

CHICKEN FAJITAS. Grilled chicken breast served over grilled onions and poblano peppers

POLLO LAS VENTANAS. A succulent chicken breast finished with mushrooms and spices in a light lemon cream sauce

POLLO POBLANO. Grilled chicken breast topped with onions and poblano peppers in a homemade roasted poblano pepper sauce

POLLO AL CHIPOTLE. Marinated chicken breast covered with a roasted chipotle sauce

POLLO AL TEQUILA. Grilled chicken breast topped with sliced jalapeños and onions in a light cilantro tequila sauce

BEEF FAJITAS. Sliced beef skirt steak served over grilled onions and poblano peppers

BEEF TENDERLOIN POBLANO. Sliced beef tenderloin medallions finished with a delicious roasted poblano pepper sauce

HUACHINANGO VERACRUZ. Snapper fillet simmered with olives, capers, onions and tomatoes

SALMON AL CHIPOTLE. Grilled salmon finished with a roasted chipotle sauce

SIDE DISHES

(Choose 2, 1 starch and 1 vegetable)

Mashed Potatoes – Roasted Potatoes – Spinach Rice – Refried Beans – Pasta Alfredo – Pasta Tomato Sauce – Pasta Tomato Cream – Mixed Vegetables - Broccoli – Green Beans

The Window to Italy

SALAD

Included (Refer to Salad Menu)

ENTREES

(Choose 1 Chicken and 1 Beef or Fish)

CHICKEN MARSALA. Grilled chicken breast topped with sautéed mushrooms and prosciutto in a marsala wine butter sauce

CHICKEN PICATTA. A delicious chicken breast covered with a zesty lemon and capers white wine butter sauce

INVOLTINI DI POLLO. Seared chicken breast stuffed with sliced ham and cheese, finished with a red wine butter sauce

CHICKEN ALLA VODKA. Marinated chicken breast covered with roasted tomatoes in a vodka cream sauce

CHICKEN ALFREDO. Grilled chicken breast topped with a light cream sauce

PORK TENDERLOIN. Sliced pork tenderloin medallions finished with an apple-fig port wine butter sauce

BEEF TENDERLOIN MARSALA. Sliced beef tenderloin medallions finished with sautéed mushrooms and prosciutto in a marsala wine sauce

SHRIMP SCAMPLI. Sautéed shrimp in a lemon butter sauce, served over spaghetti pasta

SALMON PICATTA. Grilled salmon with capers in a zesty lemon white wine butter sauce

SIDE DISHES

(Choose 2, 1 starch and 1 vegetable)

Mashed Potatoes – Roasted Potatoes – Spinach Rice – Refried Beans – Pasta Alfredo – Pasta Tomato Sauce – Pasta Tomato Cream – Mixed Vegetables - Broccoli – Green Beans

The Window to France

SALAD

Included (Refer to Salad Menu)

ENTREES

(Choose 1 Chicken and 1 Beef or Fish)

CHICKEN CHAMPAGNE. Sautéed chicken breast coated with a sophisticated mushrooms champagne cream sauce

CORDON BLUE. A delicious French classic chicken breast stuffed with ham and cheese crowned with a creamy herb sauce

DIJON MUSTARD CHICKEN. Baked chicken breast finished with sundried tomatoes in a delicious Dijon mustard cream sauce

CHICKEN DIANE. Juicy chicken breast with a delicate mushrooms and chives brandy cream sauce

CHICKEN ALMONDINE. Country side chicken breast with a homemade roasted almond sauce with onions and cream

PORK TENDERLOIN. Sliced pork tenderloin medallions finished with an apple-fig port wine butter sauce

BEEF TENDERLOIN DIANE. Sliced beef tenderloin medallions finished with sautéed mushrooms and chives in a brandy cream sauce

SNAPPER PAPILLON. Snapper fillet baked in parchment paper with rosemary and lemon juice

SALMON BECHAMEL. Grilled salmon finished with a mustard béchamel sauce

SIDE DISHES

(Choose 2, 1 starch and 1 vegetable)

Mashed Potatoes – Roasted Potatoes – Spinach Rice – Refried Beans – Pasta Alfredo – Pasta Tomato Sauce – Pasta Tomato Cream – Mixed Vegetables - Broccoli – Green Beans

Thanks for Choosing Las Ventanas!!!

**All items are subject to change based on market pricing/availability.

**May require a 25% advance payment upon sign up. Must be paid 100% the night of the event.