

Elegant Cafe

Wortham Theater Center – Founders Salon
Reservations: ph: 713.533.9318 | fx: 713.533.9317
Email: cafe@eleganteventsbymichael.com

2024 “MAYERLING” BALLET

APPETIZER

Foie gras, chicken liver and quail egg pate with red onion and pear marmalade, grilled bread

-or-

Crab tower – Jumbo lump crab meat with avocado mango relish, black sesame seed crisp

-or-

Oven roasted beets with mixed field greens, Cambozola and pistachio, citrus dressing

ENTRÉE

Coriander and cumin crusted Ahi tuna, seared medium rare, with squash noodles, German potato and Gruyere gratin, mustard hollandaise

-or-

Game hen stuffed with bratwurst, sauerkraut and spinach, with squash noodles, German potato and Gruyere gratin, mustard hollandaise

-or-

Vidalia onion crusted tenderloin of Angus beef (6oz) served with squash noodles, German potato and Gruyere gratin, mustard hollandaise

-or-

Stuffed cabbage – cabbage leaves stuffed with quinoa, julienne of spring vegetables, meatless ground beef and potato served with squash noodles

DESSERT

Apple and walnut strudel with apricot jam glaze, crème anglaise

- or -

German chocolate cake with cherry vanilla cream

-or-

Seasonal fresh fruit

***PRIX FIXE 3 COURSE**

\$70.00

A LA CARTE CHARCUTERIE

Charcuterie - Artisanal Cheeses with Smoked Salmon and Sliced Meats and Water Crackers

\$30.00 PER PLATE

****GRATUITY NOT INCLUDED****

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2024 “FOUR SEASONS” BALLET

APPETIZER

Phyllo crisp with goat cheese, fresh mozzarella, heirloom tomato, balsamic glaze

-or-

Potato, leek and parsnip soup with julienne smoked ham

-or-

Watermelon, mixed greens and arugula salad with feta and champagne vinaigrette

ENTRÉE

Citrus marinated flank steak roulade with spinach, sundried tomato and dried fruits served with sweet corn flan, asparagus, green bean and carrot bundle, brandy reduction

-or-

Prosciutto wrapped sea bass served with sweet corn flan, asparagus, green bean and carrot bundle, prosecco beurre blanc

-or-

Herb and pepper crusted tenderloin of Angus beef (6oz) served with sweet corn flan, asparagus, green bean and carrot bundle, brandy reduction

-or-

Stuffed bell pepper with oyster mushrooms, plant protein, aromatic vegetables and red quinoa, asparagus, green bean and carrot bundle, tarragon jus

DESSERT

Dark chocolate and Frangelico pot de crème with meringue

- or -

Limoncello ricotta cheesecake

-or-

Seasonal fresh fruit

***PRIX FIXE 3 COURSE**

\$70.00

A LA CARTE CHARCUTERIE

Charcuterie - Artisanal Cheeses with Smoked Salmon and Sliced Meats and Water Crackers

\$30.00 PER PLATE

****GRATUITY NOT INCLUDED****