

Catering Receptions

Tommy's Restaurant & Oyster Bar has been a well establish business in the Clear Lake community for over 25 years. Our unparalleled reputation for food and service in this area is well known. We welcome you to bring this dependability and trustworthiness to your guests at your business or home event.

All of our Receptions are created with quality, diversity and flavor in mind.

Our service staff creates a warm and friendly atmosphere that strives for high standards and undeniable attention to detail.

We select the freshest and finest ingredients available, then create amazing appetizers that burst with flavors and excite the palette.

Each menu item is prepared with the care and precision that is expected of a high quality restaurant.

Your guests will be delighted with our food selections and have them talking about your reception for weeks afterwards.

Please review our Reception Menus and feel free to contact us with any questions you may have.

*Barry J. Kirk
Private Events Manager
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Catering Policies & Procedures

General:

Private Catering has a minimum revenue guarantee of **\$1500.00 plus tax and service charge**. A \$1000.00 revenue **guarantee plus tax and delivery fee for "Drop-N-Go" service**. Please contact us about date availability as soon as possible as we fill our private catering services quickly. To ensure product availability, please determine the menu selection at least **TEN days** prior to the event **with an estimate of guests**. A guaranteed attendance figure is required for all meal functions **FIVE days** prior to the function date and is **not subject to reduction**. **If the Private Events Manager is not advised by the FIVE day time period (FIVE days in advance) the estimated figure will automatically become the guarantee and not subject to reduction**. In the event that we are required to produce additional meals the client is responsible for paying any additional costs. If fewer guests are served the client is **still responsible** for paying the **guaranteed amount or the minimum amount** that was stated by the organization **FIVE days prior** to the event. If minimum revenue guidelines are not met the remaining balance will be billed. A credit card to ensure a 50% **non-refundable deposit** and guarantee the payment for the event **WILL** be requested upon booking of the event.

Cancellations:

After booking an event for a certain date and time, you are responsible for signing the **Banquet Event Order (BEO)** provided by Tommy's Restaurant & Oyster Bar as soon as possible. Any cancellation, **10 days or less** prior to the event date will result in forfeiture of any deposit/payment put forth. The BEO serves as your confirmation and our contract agreement.

Food Service:

Tommy's Restaurant & Oyster Bar is responsible for the quality and freshness of food served to our guests. In accordance with the Harris County Health Department, any food removed from our catering services will no longer be the responsibility of Tommy's Restaurant & Oyster Bar.

Beverage Service:

Please note that sales and service of alcoholic beverages are regulated by the State of Texas.

Billing:

An acceptable form of payment must be agreed upon during the initial booking arrangement. Acceptable forms of payment includes: advance deposit, credit cards or certified funds. All itemized Banquet Event Orders (BEO) must be signed and approved by an organization representative **prior to the event**. **Please note that a date or booking will not be considered definite and valid until the BEO is signed by a representative of the company or individual group**. A signature and date on a provided BEO is your confirmation for the event and acts as our contract agreement.

General Liability:

The client agrees to indemnify, defend and hold harmless Tommy's Restaurant & Oyster Bar from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the client, its agents, officers, representatives, employees or guests. The client agrees to take full responsibility for any and all damage to the premises by the client's guests.

Information About Your Event

Types Of Events:

- ◆ **Butler Service Reception:** Servers pass all Hors D' Oeuvre selections by tray to guests. These events typically are designed for a two-hour reception period.
- ◆ **Cocktail Reception:** Typically, this reception is buffet tables with Hors D' Oeuvre selections on display for your guests to select from. There also can be a Carving Station and Bar set up for your guests.
- ◆ **Buffet Lunch/Dinner:** The Buffet is typically an entire buffet table that has an entire meal displayed on it for your guests to select from. Most Buffet Luncheons or Dinners have available seating for all guests.
- ◆ **Drop-N-Go:** This is a buffet or reception food that is basically delivered to your location. There are no service staff or charges for equipment. The client is responsible for any equipment needed.
- ◆ **Hosted Open Bar:** The host of the event is responsible for all costs associated with providing alcoholic beverages to the guests. Typically, a Hosted Open Bar will include: Beer, Wine, Liquors and Mixers. See Beverage Information Sheet for more details.
- ◆ **Limited Hosted Bar:** The host of the event is responsible for all costs associated with providing this bar to the guests. The Limited Hosted Bar consists of Beer and Wine ONLY. See Beverage Information Sheet for more details.

What We Provide:

Tommy's Catering provides each catered event with:

- ◆ Food (and-or) Beverages as the client has selected.
- ◆ Buffet Tables, Table Skirting, Serving Utensils. **No Charge for These Items**
- ◆ Delivery of all food (and-or beverages).

What We Charge For:

- ◆ **Service Staff: Servers;**\$25.00 per hour/per server. **Culinary Staff:** \$35.00 per hour/per culinary staff. **Bartender:** \$50.00 per hour/per bartender. (Minimum 3 hour per staff member needed).
These costs are determined by the type of event you are holding, the amount of set up required for the event and how long the event is scheduled for.
- ◆ **Service Equipment:** Chaffers \$25.00 each, Carving Station \$45.00 each, High Grade Plastic Cutlery Set \$2.50 per person. Additional Tables / Chairs / Tents / Linens / China / Glass or Silver (Please inquire about pricing)
- ◆ **We do not supply:** Flower arrangements / DJ's / Ice Carvings / Valet Services / Entertainment.

RECEPTION "A"

CRAWFISH & SHRIMP STUFFED JALAPENOS
RANCH DIPPING SAUCE

POTATO BRUSCHETTA W/ PRIME RIB
HORSERADISH CREAM SAUCE

LOBSTER MAC & CHEESE BITES

ANDOUILLE SAUSAGE & GRILLED SHRIMP LOLLIPOPS
LEMON BUTTER SAUCE

CAPRESE SKEWERS
BALSAMIC REDUCTION

SHRIMP REMOULADE SPOONS

SHRIMP & CORN SHOTS

SMOKED SALMON & GOAT CHEESE TARTS
DILL CREAM

\$69.95++ PER GUEST

MINIMUM 30 GUESTS
SORRY, NO SUBSTITUTIONS ARE AVAILABLE

Tommy's
RESTAURANT OYSTER BAR

RECEPTION "B"

CRAB STUFFED MUSHROOMS
PONTCHATRAIN SAUCE

CAJUN MEATBALLS

MIXED GRILL KEBABS
CHICKEN, PORK, BEEF

APPLEWOOD SMOKED CHICKEN SALAD SLIDERS
SILVER DOLLAR ROLL

OYSTER SHOOTERS
SPICY TOMATO JUICE

VEGETABLE CRUDITÉ
BUTTERMILK RANCH DIPPING SAUCE

TRI-COLORED TORTELLINI SKEWERS
BALSAMIC GLAZE

FROM OUR GRILL
GRILLED OYSTERS
BUTTER, GARLIC, SHALLOTS, PARMESAN

CARVING STATION
ROASTED PORK LOIN
DIJON MUSTARD CREAM / SILVER DOLLAR ROLL

\$79.95++ PER GUEST

MINIMUM 30 GUESTS
SORRY, NO SUBSTITUTIONS ARE AVAILABLE

RECEPTION "C"

SILVER DOLLAR CRAB CAKES
REMOULADE

LOBSTER MAC & CHEESE BITES

PECAN CRUSTED SCALLOPS
BOURBON GLAZE

ANDOUILLE SAUSAGE & GRILLED SHRIMP SKEWERS
LEMON BUTTER

MINI TORTILLA BASKETS
CHIPOTLE SHRIMP, SWEET CORN, RED PEPPERS

TUNA & WASABI SKEWERS

SMOKED SALMON & GOAT CHEESE TARTS
DILL CREAM

SMOKED CHICKEN & PASTA SALAD

FROM OUR GRILL

GRILLED OYSTERS
BUTTER, GARLIC, SHALLOTS, PARMESAN

OYSTERS AU GRATIN
AU GRATIN CHEESE SAUCE, CRAWFISH, JALAPENOS

CARVING STATION

HERB CRUSTED BEEF TENDERLOIN
PORT WINE MUSHROOM SAUCE

\$99.95++ PER GUEST

MINIMUM 30 GUESTS
SORRY, NO SUBSTITUTIONS ARE AVAILABLE

LUNCHEON BUFFET

FULL SERVICE BUFFET WITH STAFF
(MINIMUM \$1500.00++)

CAESAR SALAD W/ PARMESAN AND CRUTONS

SILVER DOLLAR ROLLS

GREEN BEANS ALMANDINE

SAUTÉED ZUCCHINI AND SQUASH

RICE PILAF

GRILLED CHICKEN BREAST W/ ROASTED RED PEPPER SAUCE

BEEF MEDALLIONS WITH DEMI GLAZE SAUCE

WARM BREAD PUDDING W/ ANGLAISE SAUCE

\$45.00++ PER PERSON

DINNER BUFFET

FULL SERVICE BUFFET WITH STAFF.
(MINIMUM \$1500.00++)

CAESAR SALAD W/ PARMESAN AND CRUTONS

SILVER DOLLAR ROLLS

GREEN BEANS ALMANDINE

SAUTÉED ZUCCHINI AND SQUASH

GRILLED ASPARAGUS

JAMBALAYA RICE

*GRILLED CHICKEN BREAST W/ WHITE WINE SAUCE,
GRILLED SHRIMP AND RED PEPPERS*

HERBED SALMON

BEEF MEDALLIONS WITH MUSHROOM PORT WINE SAUCE

WARM BREAD PUDDING W/ ANGLAISE SAUCE

\$55.00++ PER PERSON



BEVERAGE INFORMATION

ALL HOSTED BARS HAVE A TWO HOUR MINIMUM

LIMITED BEER & WINE HOSTED BAR

MILLER LITE, BUD LIGHT, HEINEKEN, SHINER BOCK
SYCAMORE LANE CHARDONNAY, MERLOT, CABERNET SAUVIGNON.

TWO HOUR \$20 PER PERSON ++
EACH ADDITIONAL HOUR \$12 PER PERSON ++

OPEN HOSTED BAR

MILLER LITE, BUD LIGHT, HEINEKEN, SHINER BOCK
SYCAMORE LANE CHARDONNAY, MERLOT, CABERNET SAUVIGNON

DEWAR'S SCOTCH
ABSOLUTE VODKA
JACK DANIELS WHISKEY
BACARDI SILVER RUM
JOSE CUERVO GOLD TEQUILA
TANQUERAY GIN
SOFT DRINKS, MIXERS, JUICES

TWO HOUR \$25 PER PERSON ++
EACH ADDITIONAL HOUR \$15 PER PERSON ++

PREMIUM OPEN HOSTED BAR

MILLER LITE, BUD LIGHT, HEINEKEN, SHINER BOCK
SYCAMORE LANE CHARDONNAY, MERLOT, CABERNET SAUVIGNON

J.W. BLACK SCOTCH
GREY GOOSE VODKA
CROWN ROYAL
CAPTAIN MORGAN RUM
BACARDI SILVER RUM
PATRON SILVER TEQUILA
BOMBAY SAFIRE GIN
SOFT DRINKS, MIXERS, JUICES

TWO HOUR \$30 PER PERSON ++
EACH ADDITIONAL HOUR \$18 PER PERSON ++

SPECIALTY WINES / LIQUOR / LIQUEURS

AVAILABLE UPON REQUEST

"DROP-N-GO" LUNCH BUFFETS

ALL "DROP-N-GO" BUFFETS WILL INCLUDE:
ALL FOOD ORDERED, DELIVERY, PLASTIC PLATES AND UTENSILS.
(MINIMUM \$1000.00 ++)

LUNCH# 1

*TOMMY'S HOUSE SALAD W/ RANCH & SHALLOT VINAIGRETTE
SAUTÉED SQUASH & ZUCCHINI
STEAMED BROCCOLI
RICE PILAF
MASHED POTATOES
GRILLED CHICKEN BREAST W/ROASTED RED PEPPER SAUCE
TILAPIA ORLEANS
SILVER DOLLAR ROLLS
BREAD PUDDING W/ ANGLAISE SAUCE*

\$34

LUNCH #2

*CESAR SALAD
SEASONED GREEN BEANS
SAUTÉED SQUASH & ZUCCHINI
JAMBALAYA RICE
FINGERLING POTATOES
CHICKEN ROCKEFELLER W/LEMON CREAM
CHAR GRILLED SIRLOIN STEAK W/ MUSHROOM-PORT WINE SAUCE
SILVER DOLLAR ROLLS
BREAD PUDDING W/ ANGLAISE SAUCE*

\$38

LUNCH #3

*CESAR SALAD
CHICKEN PASTA SALAD
GRILLED ASPARAGUS
CARROT SOUFFLÉ
AU GRATIN POTATOES
CILANTRO RICE
GRILLED SHRIMP SKEWERS W/ CITRUS BUTTER
MEDALLIONS OF BEEF TENDERLOIN W/ AU POIVRE SAUCE
SILVER DOLLAR ROLLS
HOMEMADE CHEESECAKE
BREAD PUDDING W/ ANGLAISE SAUCE*

\$45