

benjy's upper washington

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WINE ROOM LUNCH PARTY

The Wine Room accommodates groups of twenty to forty-eight. The room is adjacent to the main dining room, and has the option of being open to the dining room or closed off with folding glass partitions. The Wine Room is the perfect atmosphere for intimate or social gatherings as well as corporate events. The Wine Room also features a retractable screen for presentations. The table arrangements vary as follows: for parties of 20 guests or less a conference style table, and for parties over 20 guests we utilize separate tables.

Parties of 14 guests or less are allowed to order a la carte from the regular lunch menu. For parties larger than fourteen guests, the Chef's require a pre-set menu.

There is no charge for the use of the room; however we do have a food and beverage minimum for lunch Monday through Friday depending on the size of your group. For parties of 20 and under the minimum is \$400; for parties of 21 to 30 the minimum is \$600; and for parties over 31 people the minimum is \$800.

In order to confirm your reservation, we will need deposit. If your plans change, and you need to cancel your event, the deposit will be refunded as long as you cancel at least thirty days prior to the date of your function. Please call with any questions that you may have.

Below are our pre-set lunch menu options

We look forward to exceeding the expectations of you and your guests!

2-Course Prix Fixe Lunch Menu

GREEN PLATE

CAESAR KALE SALAD

kale + tomatoes + grana padano + croutons

LARGE PLATES

GRILLED RED HARISSA CHICKEN BREAST

mint yogurt

SAKE SALMON

tarragon-yuzu hollandaise

SURF & TURF

bordelaisie sauce

~ Served over house potatoes and farmer's market vegetables

~~ Vegetarian Entrée available upon request

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DESSERT

MOM'S CHOCOLATE CAKE

vanilla bean ice cream

CHEESECAKE CRÈME BRULEE

goat cheese + pistachio cookie

PASSED APPETIZER MENU

*APPETIZER ORDER MUST BE RECEIVED AT LEAST 72 HOURS IN ADVANCE
2 DOZEN MINIMUM ORDER QUANTITY PER ITEM*

VEGETARIAN

_____	CREAM OF TRUFFLED MUSHROOMS + SPINACH + CROSTINI	\$20/DOZEN
_____	SEASONAL HUMMUS + FETA + PISTACHIO	\$20/DOZEN
_____	GRILLED EGGPLANT SKEWER + PINENUT TAHINI	\$20/DOZEN
_____	CRISPY TOFU + MUSHROOM DASHI + MOZZARELLA	\$20/DOZEN

SEAFOOD

_____	ROCK SHRIMP FRITTER + CORNMEAL + REMOULADE	\$32/DOZEN
_____	GULF SHRIMP COCKTAIL + HORSERADISH + CRISPY CAPERS	\$32/DOZEN
_____	ALBACORE SASHIMI + APPLES + YUZU	\$32/DOZEN
_____	FRIED OYSTER + EGG SALAD + SWEET SOY	\$32/DOZEN

POULTRY

_____	GRILLED JERK CHICKEN SKEWERS + SALVADORIAN CREAM	\$28/DOZEN
_____	KOREAN BUFFALO CHICKEN + JALAPENO RANCH	\$28/DOZEN
_____	CRUNCHY CHICKEN SALAD CROSTINI + AIOLI + PEPPERS	\$28/DOZEN
_____	BACON WRAPPED CHICKEN + CHEDDAR CHEESE + JALAPENO	\$28/DOZEN

MEAT

_____	BEEF SHORT RIB + HUMMUS + NAAN BREAD	\$32/DOZEN
_____	BACON PORK WRAP + HONEY GLAZE	\$32/DOZEN
_____	GRILLED SAUSAGE + DEVILED EGG + STEEN'S CANE SYRUP	\$32/DOZEN
_____	ROASTED TRI-TIP + HORSERADISH CREAM + TOAST POINT	\$32/DOZEN

SWEETS

_____	MINI MOM'S CHOCOLATE CAKE	\$18/DOZEN
_____	STRAWBERRIES + VALRHONA CHOCOLATE	\$18/DOZEN
_____	MEYER LEMON TART + SWISS MERINGUE	\$18/DOZEN