



## Dinner Menus

# KATZ

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# STEAKHOUSE

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For further information, please contact our Event Coordinators at  
[eventcoordinator@katz21.com](mailto:eventcoordinator@katz21.com) or [eventsandmedia@katz21.com](mailto:eventsandmedia@katz21.com),

Phone: 361-884-1221 Fax: 361-884-7333

\*Prices subject to change

## Dinner Buffets

### Steering It Up in Texas \$48

Salad: *Mixed Greens | Cherry Tomatoes | Cucumbers | Julienne Carrots  
Sweet Red Onion | Balsamic Vinaigrette*

Entrée: *Pepper Crusted Beef Tenderloin | Horseradish Mustard Remoulade | Natural Au Jus*

Side: *Risotto with Mascarpone | Mushroom | Garlic | Thyme*

Side: *Haricot Vert with Baby Greens | Goat Cheese | Toasted Peanuts | Basil Vinaigrette*

Comes with Fresh Bread & Butter

Beverages: Iced Tea & Coffee

### Cajun in the Big Easy \$41

Soup: *Classic Gumbo with Sliced Andouille Sausage & Gulf Shrimp*

Entrée: *Blackened Mahi Mahi*

Side: *Farm Vegetables Sautéed in Garlic & Herbs*

Side: *Fried Green Tomatoes with Carolina Goat Cheese | Roasted Red Pepper Sauce*

Comes with Fresh Bread & Butter

Beverages: Iced Tea & Coffee

### It's So L.A. \$46

Appetizer: *Vegetable Spring Rolls*

Salad: *Caesar Salad with Shaved Parmesan Cheese & Croutons*

Entrée: *Pan Roasted Chicken Rosemary with a Lemon Garlic Sauce*

Side: *Roasted Red Potatoes | Garlic & Thyme*

Side: *Grilled Asparagus with Grilled Lemon & Olive Oil*

Comes with Fresh Bread & Butter

Beverages: Iced Tea & Coffee

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## Plated Dinner Entrées

### Apricot Glazed Pork Tenderloin \$28

Garnished with Garlic Mashed Potatoes & Roasted Asparagus Spears

Comes with Fresh Bread & Butter

*Freshly Brewed Coffee and Iced Tea*

### Wild Mushroom Tenderloin of Beef \$32

Garnished with Garlic Mashed Potatoes & Roasted Asparagus Spears

Comes with Fresh Bread & Butter

*Freshly Brewed Coffee and Iced Tea*

### Wild Alaskan Seared Salmon \$28

Garnished with Garlic Mashed Potatoes & Roasted Asparagus Spears

Comes with Fresh Bread & Butter

*Freshly Brewed Coffee and Iced Tea*

### Lemon Caper Beurre Blanc Texas Redfish \$32

Garnished with Garlic Mashed Potatoes & Roasted Asparagus Spears

Comes with Fresh Bread & Butter

*Freshly Brewed Coffee and Iced Tea*

### Wild Mushroom & Cognac Roasted Chicken \$28

Garnished with Garlic Mashed Potatoes & Roasted Asparagus Spears

Comes with Fresh Bread & Butter

*Freshly Brewed Coffee and Iced Tea*

### Blackened Chicken \$32

Garnished with Garlic Mashed Potatoes & Roasted Asparagus Spears

Comes with Fresh Bread & Butter

*Freshly Brewed Coffee and Iced Tea*

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## Tiered Menus

All Menus Come with Fresh Bread & Butter  
*Freshly Brewed Coffee, Iced Tea, and a Variety of Sodas*

Tier I \$60

*Three Courses*

### First Course

*Choose Soup or Salad*

#### Chicken Tortilla Soup

*Avocado | Sour Cream | Crispy Tortilla Strips*

#### Steak House Salad

*Mixed Greens | Red Onion | Tomato | Carrots | Cucumbers | Balsamic Vinaigrette*

### Second Course

*Choose up to Three Entrees*

#### 8oz USDA Prime Filet Mignon

*Center-Cut | Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears*

#### Roasted Wild Alaskan Salmon

*Lemon Beurre Blanc | Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears*

#### Free Range Roasted Chicken Breast

*Wild Mushroom & Cognac Jus | Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears*

### Third Course

*Choose One Dessert*

#### New York Style Cheese Cake

*With Seasonal Berries*

#### Chocolate Mousse

*Whipped Cream | Seasonal Berries*

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Tier II \$70

*Four Courses*

First Course

*Choose One Soup*

Chicken Tortilla

*Avocado | Sour Cream | Crispy Tortilla Strips*

Maine Lobster Bisque

*Cream & Cognac*

Second Course

*Choose One Salad*

Classic Caesar

*Shaved Parmesan | Garlic Herb Croutons | Sun Dried Tomato Tapenade*

Steak House

*Mixed Greens | Red Onion | Tomato | Carrots | Cucumbers | Balsamic Vinaigrette*

Third Course

*Choose up to Three Entrees*

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12oz USDA Prime Ribeye

*Beautifully Marbled | Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears*

Roasted Wild Alaskan Salmon

*Lemon Beurre Blanc | Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears*

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Free Range Roasted Chicken Breast

*Wild Mushroom & Cognac Jus | Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears*

Fourth Course

*Choose One Dessert*

New York Style Cheese Cake

*With Seasonal Berries*

Chocolate Mousse

*Whipped Cream | Seasonal Berries*

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Tier III \$80

*Five Courses*

First Course

*Choose One Appetizer*

Katz Meow

*Jumbo Gulf Shrimp | Jumbo Lump Blue Crab | White Wine Butter | Toast Points | Béarnaise*

Bruschetta Milan's

*Golden & Roma Tomato | Herb Oil | Guacamole | Basil | EVOO | Balsamic*

Second Course

*Choose One Soup*

Chicken Tortilla

*Avocado | Sour Cream | Crispy Tortilla Strips*

Maine Lobster Bisque

*Cream & Cognac*

Third Course

*Choose One Salad*

Classic Caesar

*Shaved Parmesan | Garlic Herb Croutons | Sun Dried Tomato Tapenade*

Steak House

*Mixed Greens | Red Onion | Tomato | Carrots | Cucumbers | Balsamic Vinaigrette*

Honey Walnut

*Mixed Greens | Honey Roasted Walnuts | Gorgonzola Crumbles | Honey Vinaigrette*

Fourth Course

*Choose up to Three Entrees*

12oz USDA Prime Filet Mignon

*Center-Cut | Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears*

Texas Redfish

*Lemon Caper Beurre Blanc | Roasted Garlic Mashed Potatoes | Roasted Asparagus*

Chicken Athenian

*Stuffed with Sautéed Spinach | Feta Cheese | Fresh Herbs | Roasted Garlic Mashed Potatoes | Roasted Asparagus*

Fifth Course

*Choose One Dessert*

New York Style Cheese Cake

*With Seasonal Berries*

Chocolate Mousse

*Whipped Cream | Seasonal Berries*

Seasonal Berries & Cream

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## Tier IV \$100

*Five Courses*

### First Course

*Choose One Appetizer*

Katz Meow

*Jumbo Gulf Shrimp | Jumbo Lump Blue Crab | White Wine Butter | Toast Points | Béarnaise*

Bruschetta Milan's

*Golden & Roma Tomato | Herb Oil | Guacamole | Basil | EVOO | Balsamic*

### Second Course

*Choose One Soup*

Chicken Tortilla

*Avocado | Sour Cream | Crispy Tortilla Strips*

Maine Lobster Bisque

*Cream & Cognac*

### Third Course

*Choose One Salad*

Classic Caesar

*Shaved Parmesan | Garlic Herb Croutons | Sun Dried Tomato Tapenade*

Steak House

*Mixed Greens | Red Onion | Tomato | Carrots | Cucumbers | Balsamic Vinaigrette*

Honey Walnut

*Mixed Greens | Honey Roasted Walnuts | Gorgonzola Crumbles | Honey Vinaigrette*

Iceberg BLT

*Crispy Bacon | Danish Bleu Cheese | Buttermilk Dressing*

### Fourth Course

*Choose up to Three Entrees*

12oz USDA Prime Filet Mignon

*Center-Cut | Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears*

16oz USDA Prime New York Strip

*A Steakhouse Favorite | Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears*

Roasted Chilean Seabass

*White Wine Lemon Beurre Blanc | Roasted Garlic Mashed Potatoes | Roasted Asparagus*

Chicken Athenian

*Stuffed with Sautéed Spinach | Feta Cheese | Fresh Herbs | Roasted Garlic Mashed Potatoes | Roasted Asparagus*

Greek-Style Rack of Lamb

*Marinated in Olive Oil, Lemon & Fresh Herbs | Roasted Garlic Mashed Potatoes | Roasted Asparagus*

Surf & Turf

*8oz USDA Prime Filet | 4 Grilled Jumbo Gulf Shrimp | Roasted Garlic Mashed Potatoes | Roasted Asparagus*

### Fifth Course

*Choose One Dessert*

New York Style Cheese Cake

*With Seasonal Berries*

Sin Cake

*Flourless | Godiva Chocolate | Raspberries | Raspberry Sauce*

Seasonal Berries

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