



On behalf of owner Barbara Marquis and our dedicated staff, thank you for considering Fratelli's Ristorante and entrusting us with your upcoming special event needs.

We appreciate your patronage and we look forward to the opportunity to provide exquisite catering services to ensure that your special event is a festive, successful and Memorable dining experience for you and your guests.

Our Events Coordinator and Management Team are eager to accommodate and offer you the best value without compromising taste or elegance.

FRATELLI'S

1330 Wirt Road, Suite D
Houston, Texas 77055
713-263-0022

Please review the enclosed "Special Events Portfolio" as a beginning point of reference with ideas and suggestions to assist in your selection process. We also offer customized menus & facility set up, to meet your every catering need.

Special events and functions we specialize in:

Birthdays

Wedding Receptions

Bridal Showers

Company Parties

Holiday Parties

Anniversaries

Rehearsal Dinners

Baby Showers

Networking Groups

Cocktails Parties and more

Please contact Events Coordinator:

Email: b.marquis001@gmail.com

Email: maryalicefalcon@gmail.com

General Reservation Information

Menus

- Enclosed are our recommended menu variations for your upcoming Special Event. Our Chef's are masters at creating amazing dishes which may be from our pre-selected menus or we may customize the menu to your individual taste to maximize your complete and ultimate dining experience with us
- We have established a fifteen (15) person minimum on "A La Carte" functions.
- For parties of fifteen (15) or more, we suggest our many pre-selected menus.
This is required in order for us to provide you with the best quality services and food. We welcome and can accommodate substitution requests.
- Price does not include 8.25% tax and 20% service charge.
- We ask you to finalize your menu at least seven (7) days prior to your event.

Wines

- All alcoholic beverages must be supplied by Fratelli's in accordance with all state and local laws. Responsible use of alcohol is expected. No liquor or wine may be brought in or removed from the premises.

Guarantees

- To ensure a most pleasant and completely satisfactory experience, it is essential that you notify us of the final number of guests expected to attend your affair five (5) days prior to your party. Once you have provided us with a confirmation of number expected guests, we will consider this confirmation number as a "Patronage Minimum Guarantee". Fratelli's Coordinator will base the determination as to the number of staff and service providers necessary to ensure that quality service and appropriate attention is dedicated to each of your guests. Any reduction in the guest count will not be accepted after the guarantee has been confirmed.

Deposit

- To confirm your reservation, an executed contract and minimum deposit is required. The deposit amount will be based on minimum food and beverage of each room.
- A \$250.00 Non-Refundable deposit will hold a reservation for any banquet facility.
- This non-refundable charge will be taken out of your final bill

Dessert

- Our Pastry Chef will be happy to accommodate your special request and price will be based accordingly.
- On special occasions, outside cakes may be brought in and are subject to a \$2.50 plate charge

AV Equipment:

- Podium.....\$ 50.00
- Cordless microphone.....\$ 50.00
- Projector.....\$125.00
- LCD.....\$250.00

Special Amenities

- Floral arrangements, music, decorations and rentals at an additional charge.

Payment

- Full and final payment is due at the end of the event unless previous arrangements have been made with management

Banquet Facilities

Carillion Room:

A charming private dining room.

Capacity Accommodations:

- 25-100 guests for a seated dinner or luncheon party.
- 140 seated dinner or buffet
- Cocktail Party up to 200

Wine Room:

Capacity Accommodations:

- 6-10 guest
- Great for smaller get together, birthdays and meetings.
- Large round table in private room with closing double doors.

The Martini room

with large windows.

Capacity Accommodations:

- 10-16 Guests for an intimate dinner or luncheon party
- Great for business luncheons, bridal showers, birthday parties
- Large rectangular table in private room with closing double doors

Bar Room:

Capacity Accommodations:

- 20 guest maximum
- A private room great for business luncheons or dinner parties.

FRATELLI'S HORS D OEUVRES

PRICED PER PIECE:

Passed canapés & bite size hors d'oeuvres are always a great way to start a party as your guests arrive. These are available with main entrees only

Portabella Crepes **\$3.50**

*Homemade crepes with fresh mushroom
Ricotta topped with a melted gorgonzola sauce*

Fungi Ripieni **\$3.50**

*Mushroom caps stuffed with crab meat, spinach
And parmesan cheese*

Goat Cheese Crostini Bruchetta **\$2.75**

*Diced tomatoes in a light mixture of olive oils
And basil served on a fresh crostini*

Chicken Skewers **\$2.50**

*Fresh chicken breast with green peppers and
grilled onions*

Mini Ravioli **\$2.75**

*Homemade cheese ravioli topped with marinara
sauce*

Italian Meatballs **\$2.50**

Homemade meatballs with a special marinara sauce

Salmon Coquettes **\$3.50**

Fresh Salmon patties deep fried

Gnocchi **\$2.50**

*Homemade potato spinach dumplings topped
with melted gorgonzola*

Iced Shrimp Cocktail **\$3.50**

With spicy cocktail sauce

Specialty trays

PRICED PER PERSON:

These are add on items with purchase of banquet menus.

Assorted Fresh Fruit **\$3.95**

Seasonal fruit with dipping sauce

Assorted Domestic & Imported Cheese **\$3.50**

Served with crackers

Antipasto Tray **\$3.50**

*Sliced prosciutto, ham, provolone cheese,
Genoa salami, marinated artichoke hearts,
olives marinated mushrooms*

Chicken Penne Pesto Pasta **\$3.75**

*Diced tomatoes, black olives grilled
chicken pesto pasta*

Bruchetta **\$1.75**

*Diced tomatoes in a light mixture of olive oils
and basil served on a fresh crostino*

LUNCH MENU #1

1ST COURSE

FRATELLI'S HOUSE SALAD

*MIXED GREENS, CUCUMBERS, TOMATOES, PEPPERONCINI
PEPPERS, CREAMY ITALIAN DRESSING*

2ND COURSE

POLO PICCATA

*BREAST OF CHICKEN SAUTEED WITH CAPERS &
MUSHROOMS IN A LEMON BUTTER WHITE WINE SAUCE
WITH SAUTEED VEGETABLES
WITH PENE IN A OLIVE OIL GARLIC BUTTER SAUCE*

3rd COURSE

ASSORTMENT OF DESSERTS

\$27.95 PER PERSON

LUNCH MENU #2

1ST COURSE

FRATELLI'S HOUSE SALAD

*MIXED GREENS, CUCUMBERS, TOMATOES, PEPPERONCINI
PEPPERS, CREAMY ITALIAN DRESSING*

2ND COURSE

LASAGNA BOLOGNESE

*LAYERS OF FRESH PASTA FILLED WITH BOLOGNESE MEAT
SAUCE, RICOTTA AND PARMESAN CHEESE, BAKED AND
TOPPED WITH TOMATO BASIL SAUCE*

3RD COURSE

ASSORTMENT OF DESSERTS

\$28.95 PER PERSON

LUNCH MENU #3

1ST COURSE

INSALATA DEI CASARI

ROMAINE LETTUCE AND CROUTONS TOSSED WITH OLIVE OIL, GARLIC, ANCHOVY, PARMESAN CHEESE & EGG AND CAESAR DRESSING

2ND COURSE

POLO MARASALA

BREAST OF CHICKEN, SAUTEED IN A SWEET MARSALA WINE REDUCTION SAUCE AND SAUTEED WITH SEASONAL VEGETABLES AND MASHED POTATOES

3RD COURSE

ASSORTMENT OF DESSERTS

\$31.95 PER PERSON

LUNCH MENU #4

1ST COURSE

INSALATA DEI CASARI

ROMAINE LETTUCE AND CROUTONS TOSSED WITH OLIVE OIL, GARLIC, ANCHOVY, PARMESAN CHEESE & EGG AND CAESAR DRESSING

2ND COURSE

VITELLO MARSALA

SLICED VEAL SAUTEED AND SERVED WITH MUSHROOMS IN MARSALA WINE REDUCTION SAUCE WITH SEASONAL VEGETABLES AND MASHED POTATOES

3RD COURSE

ASSORTMENT OF DESSERTS

\$38.95 PER PERSON

DINNER MENU #1

1ST COURSE

FRATELLI'S HOUSE SALAD

*MIXED GREENS, CUCUMBERS, TOMATOES, PEPPERONCINI
PEPPERS, CREAMY ITALIAN DRESSING*

2ND COURSE

LASAGNA BOLOGNESE

*LAYERS OF FRESH PASTA FILLED WITH BOLOGNESE MEAT
SAUCE, RICOTTA AND PARMESAN CHEESE, BAKED AND
TOPPED WITH TOMATO BASIL SAUCE*

3RD COURSE

ASSORTMENT OF DESSERTS

\$32.00 PER PERSON

DINNER MENU #2

1ST COURSE

FRATELLI'S BERRY SALAD

*MIXED GREENS, PEACHES AND SEASONAL BERRIES WITH
HOMEMADE RASPBERRY DRESSING*

2ND COURSE

POLO MARASALA

*BREAST OF CHICKEN, SAUTEED IN A SWEET MARSALA
WINE REDUCTION SAUCE AND SAUTEED WITH SEASONAL
VEGETABLES AND GARLIC MASHED POTATOES*

3RD COURSE

ASSORTMENT OF DESSERTS

\$35.00 PER PERSON

DINNER MENU #3

1ST COURSE

FRATELLI'S HOUSE SALAD

*MIXED GREENS, CUCUMBERS, TOMATOES, PEPPERONCINI
PEPPERS, CREAMY ITALIAN DRESSING*

2ND COURSE

CHICKEN PICCATA

*BREAST OF CHICKEN SAUTEED WITH CAPERS AND
MUSHROOMS IN A LEMON BUTTER WHITE WINE SAUCE
WITH SAUTEED VEGETABLES WITH GARLIC MASHED
POTATOES*

3RD COURSE

ASSORTMENT OF DESSERTS

\$45.00 PER PERSON

DINNER MENU #4

1ST COURSE

INSALATA DEI CASARI

ROMANINE LETTUCE AND CROUTONS TOSSED WITH OLIVE OIL, GARLIC, ANCHOVY, PARMESAN CHEESE & EGG AND CAESAR DRESSING

2ND COURSE

PESCE ROSSO

PAN SEARED REDFISH SAUTEED WITH GARLIC, WHITE WINE AND LEMON BUTTER SAUCE, TOPPED WITH JUMBO LUMP CRAB MEAT. SERVED WITH PARMESAN RISOTTO AND SAUTEED SPINACH

3RD COURSE

ASSORTMENT O F DESSERTS

\$47.00 PER PERSON

DINNER MENU #5

1ST COURSE

INSALATA DEI SPINACI

*SPINACH, CRISPY PANCETTA, MUSHROOMS, CHOPPED
EGGS, GOAT CHEESE, WARM HONEY BALSAMIC
VINAIGRETTE*

2ND COURSE

BEEF TENDERLOIN

*WITH GARLIC MASHED POTATOES AND SEASONAL
VEGETABLES, GRILLED TOPPED WITH MADEIRA SAUCE*

3RD COURSE

ASSORTMENT OF DESSERTS

\$52.00 PER PERSON