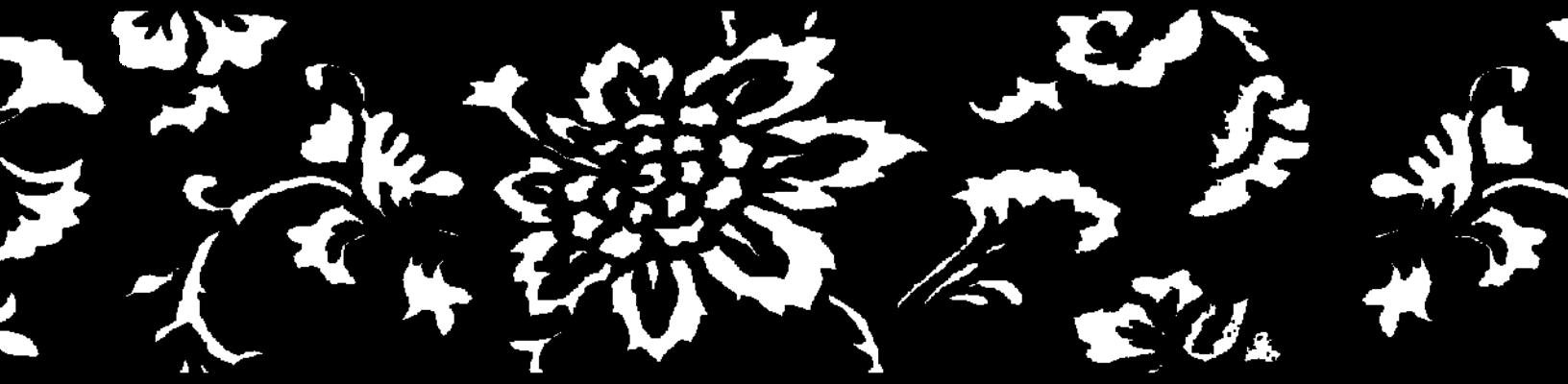


# Ouisie's

T A B L E

## DINNER EVENT PLANNING PORTFOLIO



# Welcome

Our courteous service staff and skilled culinary professionals are eager to assist you with all of your event needs while providing excellent food, wines, and memorable service to you and your guests for your unique occasion.

Please direct all inquiries regarding private parties, business luncheons, and other festive occasions requiring special seating or services, on or off premise, to our management team, Monday through Sunday, 713-528-2264. We look forward to assisting you in planning your event.

Sincerely,



Elouise Adams Jones, Proprietress/ Executive Chef

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# Private Party Dining Rooms

At Ouisie's Table we offer you several options to choose from throughout the year whether your needs are for entertaining, celebrations or for meetings of all kinds, or dinner for two.

Each of our spaces has its own unique feel and character and lends itself to entertaining in a unique way. We encourage you to come by and take a look.

Our **Main Dining Room** with its big fireplace, high ceilings with fans and giant blackboard reminiscent of the old place on Sunset Boulevard will seat up to 135 guests. For open receptions it accommodates upwards of 250 guests.

Just off the Main Room is **Lucy's Porch** with its ceiling fans and view to the **Bear's Garden**. It has space for accommodating up to 80 seated guests or may be divided to seat parties of 20 and 30. These spaces may be used in conjunction with the Main Dining Room for larger parties or to just provide more space for pre-seating entertaining.

**Alsey's Nest**, a cozy dining room with its own fireplace and garden, seats up to 45 guests and accommodates up to 70 for open receptions and up to 135 when opened to the **Little Garden**.

Both the **Little Garden** and **Bears' Garden** are beautiful settings for weddings, luncheons and dinners, cocktail receptions and other celebrations.

Our wine cellar known as **Cooper's Bin**, named after the late Ben Cooper, seats up to 14 guests. It is a very private and intimate space requiring a walk through our kitchen to reach. You dine surrounded by wine bins. This room, because it houses our wine collection, is kept at a cool 65 degrees which cannot be raised or lowered. Jackets are highly recommended.

## Some Available Services...

- All Occasion Cakes, including Wedding
- Audio-Visual Equipment
- Flowers
- Musicians: Pianists, guitarists, harpists, duets and trios
- Special Linens
- Valet and Limousine Service
- Party Favors

...or just ask

# Party Appetizers Menu

## Seafood

Mini Crabcakes with Jalapeno Tartar Sauce	27.00 dozen
Crispy Gulf Coast Oysters	21.00 dozen
Boiled Gulf Shrimp	26.00 dozen
Scallion and olive relish tuna bites	25.00 dozen
Bacon Wrapped Shrimp with Chipotle Aioli	28.00 dozen
Crab Puffs	26.00 dozen
Ouisie's Shrimp Cone	24.00 dozen
Smoked Salmon Canapés	26.00 dozen
Shrimp Quesadillas	26.00 dozen

## Beef

Tenderloin on hot biscuit	28.00 dozen
Mini Beef Wellingtons	32.00 dozen
Lamb Puff Pastries	27.00 dozen
Mini Chicken Fried Steak on Biscuits	28.00 dozen

## Chicken

Mini Chicken Tostadas	21.00 dozen
Chicken spring rolls	22.00 dozen
Chicken Quesadillas	24.00 dozen

## Vegetarian

Mushroom Caps stuffed with Gruyere & Herbs	15.00 dozen
Mini Spring Rolls	18.00 dozen
Basil, Tomato, Mozzarella and Olive skewers	18.00 dozen
Fried Asparagus	18.00 dozen
Roasted Red Pepper, Mozzarella and Basil Pesto Crostini	15.00 dozen

## Cheese

Pecan Crusted Texas Goat Cheese Balls	22.00 dozen
Stilton Cheese, Toasted Walnuts and Apple Chutney	15.00 dozen

## Finger Sandwiches

Chicken Salad	18.00 dozen
Egg Salad	18.00 dozen
Pimento Cheese	18.00 dozen
Cucumber Dill and Cream Cheese	18.00 dozen
Tuna Salad	28.00 dozen



## Small Plates, to share or not

### **Little Bites of Rare Tuna 12.**

Grilled focaccia Bread, manchego Cheese with a fine chunky mix of olives, sun-dried tomatoes, garlic and fresh herbs

### **Crab Tower 14.**

Layers of fresh avocado, tomatoes and jumbo lump crab, basil olive oil & micro greens

### **Crispy Fried Gulf Coast Oysters 8.**

In a coat of seasoned cornmeal with jalapeno tartar and cocktail sauces

### **Crispy Crab Cakes 8.**

with corn relish and house jalapeno tartar and cocktail sauces

### **Ouisie's Splendid Spud 8.**

Slices of baked California white potatoes, sliced garlic, E.V.O.O dollop of sour cream, fresh dill, cracked black pepper, lemon, caviar and lovely bites of sautéed Belly of the salmon

### **Brandied Oysters 9.**

Reminiscent of flavors of New Orleans and inspired by my grandmother Lucy, these oysters are poached in a spicy brothy reduction of butter, scallions, garlic, Worstershire Parsley & flamed with Brandy. Served with French bread for dipping. You can't go wrong

# Ouisie's

## T A B L E

## Salads

### **Ouisie's House Salad 6.**

Romaine & leaf lettuces, House Citrus Vinaigrette, grated Parmesan cheese & croutons

### **Stilton Salad 7.5**

a toss of Romaine, Arugula and Belgian endive, lime juice & e.v.o.o., fresh pear slices, toasted walnuts & cracked pepper

### **Ouisie's BLT Wedge 8.**

Texas tomato salad with crumbled bacon over a crisp wedge of Iceberg lettuce dressed with Maytag blue cheese dressing

### **Greek Salad 8.**

Tomatoes, hearts of palm, crumbled feta cheese, Kalamata olives, purple onions & cucumber, tossed with a lemon vinaigrette & fried capers

### **Texas Tomato Salad 10.**

fresh mozzarella cheese, baby arugula, fresh basil, red onions, croutons, lemon vinaigrette and drizzled with our house mayonnaise



## Seafood

### **Crispy Red Snapper 28.**

on a bed of cabbage & green leaf steamed in lime ginger broth,  
served with clams, shrimp & lump crab with a lemony herb butter sauce

### **Shrimp Curry 24.**

with a lemon ginger rice with English peas & condiments: chopped peanuts, scallions, crisp bacon,  
banana and avocado, yogurt with mint & basil & house made Sunset's Tomato Chutney

### **Pepper Crusted Yellow Fin Tuna 26.**

seared rare, drizzled with Port reduction, sautéed spinach and crispy haystack potatoes

### **Herb Crusted Scallops 30.**

with seafood and asparagus risotto on spinach with a lemon butter emulsion

### **Parmesan crusted Rainbow Trout with jumbo lump Crabmeat 22.**

Herb Mashed Potatoes, grilled asparagus and Truffle beurre blanc

### **Seafood Crepes 23.**

two seafood crepes filled with shrimp, super lump crab meat and red snapper  
in a classic Béchamel Sauce, accompanied by Asparagus, topped with Parmesan cheese

### **Red Snapper Filet with Brandied Oysters 27.**

prepared with the sassy sauce our Brandied Oysters are cooked in,  
with the French bread for dipping, along with asparagus & Louisiana's favorite starch, rice

### **Shrimp and Cheese Grits 22.**

a spicy sauté of Gulf Shrimp, mushrooms, bacon & scallions over cheese grits

### **Gulf Coast Jumbo Crab Cake 26.**

served on tomato with fennel confit & wilted arugula with jumbo lump crab  
sautéed in a lemon butter herb sauce

### **Fried Gulf Coast Oyster Dinner 23.**

with Maytag Blue Cheese cole slaw & a southern tomato salad and Ouisie's Jalapeno Tartar & Red sauce

### **Herb Crusted Halibut with Cherry tomato sauce 28.**

vegetable risotto cake and sautéed red Swiss chard

### **Heart Healthy Salmon 25.**

Grilled or Poached with steamed broccoli, fresh spinach and garlic sautéed  
in evoo with lemon zest, roasted tomatoes with basil

## Poultry

**Panned Chicken in a Crispy Bread Crumb Cover with Creole Mustard Sauce 21.**  
roasted bell peppers and artichokes with spinach fettuccini in a marinara sauce

**Pan Roasted Chicken with Running Gear 21.**  
with artichoke hearts, English peas & mushrooms  
in a lemon butter emulsion sauce with mashed potatoes

**Chicken a la Juanita 20.**  
chicken breast with a sauté of poblano pesto, green chillies, Jack cheese, fresh corn kernels  
and scallions with sundried tomatoes, Pico de Gallo and sour cream and crispy corn tortillas

## Meat

**Grilled Lamb Chops dusted with Cumin and Rosemary au Jus 29.**  
Fork mashed potatoes with fresh herbs, steamed vegetables

**Veal Picatta 26.**  
in Lemon Caper Sauce and Spinach Linguini

**Braised Short Rib au jus 28.**  
with creamy mashed potatoes and braised carrots, shallot, fennel bulb and chayote

**Blackened Rib Eye 30.**  
with a Texas Size twice baked potato & green beans with onions & garlic

**Bacon Wrapped Prime Beef Tenderloin 32.**  
with sautéed mushrooms Au Jus, Ouisie's 3-Cheese Macaroni and Haricots

**The Ouisie's Original Chicken Fried Steak with The Works 23.**  
with mashed potatoes & black pepper milk gravy, black eyed peas,  
mustard greens and Lucy's corn pudding

## Vegetarian

**Grilled Eggplant Lasagna 20.**  
grilled red peppers, fresh white cheddar cheese, parmesan cheese Béchamel pesto sauce

**Penne Pasta with Grilled Vegetables 20.**  
grilled seasonal vegetables with marinara sauce

**Ouisie's Three Cheese Macaroni and Cheese 14.**  
made with aged white cheddar, Monterey Jack and Parmesan baked  
with cream with buttery toasted bread crumbs



# Carving Stations & Buffet Services

<b>Roast Beef Tenderloin Service</b> (serves 15-20) Sliced and served with three sauces: aioli, tarragon mustard sauce, and horseradish cream, breads and crostinis.	Market Price
<b>Roast Prime Rib of Beef Service</b> (serves 15-20) Tender and juicy bone-in prime rib slowly cooked to medium Rare with au jus, horseradish sauce & silver dollar rolls.	350.00
<b>Roasted Pork Loin Rack Service</b> (serves 8-10) Slow roasted pork rack au jus with apple chutney and silver dollar rolls.	150.00
<b>Smoked Salmon Service</b> (serves 15-20) Side of Scottish Smoked Salmon with sour cream, fresh dill, chopped onions, capers, tarragon mustard sauce and sliced Irish brown bread.	150.00
<b>Shrimp and Cheese Grits</b> (serves 6-8) Spicy sauté of gulf shrimp with bacon, scallions and mushrooms in a white wine broth	150.00
<b>Whole Poached or Roasted Salmon</b> (serves 15-20) With fresh herbs and a béarnaise sauce with crostinis, crackers and silver dollar rolls.	350.00
<b>Vegetable and Side Dishes</b> to accompany above services (serves 10)	
Mashed potatoes	50.00
Rosemary roasted new potatoes	
Mashed sweet potatoes	
Tomato shallot green beans	
Couscous	
Wild rice	
Steamed vegetables	
Grilled asparagus	
Grilled vegetables	
Cheese grits	65.00
Creamed spinach	
Macaroni and cheese	
<b>Cheese Service</b> A nice selection of artesian cheeses served on a tray with toasted nuts, and dried and fresh fruits accompanied with an assortment of breads and crackers	60.00 (serves 10) 75.00 (serves 15) 100.00 (serves 25)
<b>Mixed Green Salad</b> (serves 10) Baby field greens with fresh tomatoes and Parmesan cheese tossed in a French vinaigrette served in a large bowl	45.00
<b>Stilton and Walnut Salad</b> (serves 10) With arugula, apples with extra virgin olive oil and lemon juice	55.00

## Cakes

### WEDDING CAKES

Wedding cakes will be priced based on style and size of cake. Please call to receive a detailed quote. Our pastry chef will be happy to work with any special request you may have. Cakes can range in price from \$ 7.00 to \$ 12.00 per person

### ROUND CAKES (prices below apply to pickup orders-see wedding cakes info. for in house service)

<u>Sizes</u>	<u>6 inch</u>	<u>9 inch</u>	<u>12 inch</u>	<u>14 inch</u>
Serves	4	6-8	10-14	16-20
Price	40.	75.	100.	125.

#### **Black Magic Cake**

Rich dark chocolate 3 layer cake with chocolate fudge frosting

#### **Italian Cream Cake**

Traditional with coconut and almonds with cream cheese icing

#### **Vanilla Birthday Cake**

White vanilla with peaked icing decorated to celebrate any festive occasion

#### **Carrot Cake**

Rich moist dark cake with carrots and cream cheese icing

#### **Coconut Cake**

Vanilla cake with lemon curd filling decorated with butter cream and shaved coconut

#### **Banana Cake**

Rich moist dark cake with ripe banana and cream cheese icing

#### **Tres Leches Cake    11"x 18" serves 20 \$90.00    9"x 11" serves 10 \$45.00**

Moist yellow cake soaked in 3 milks with a vanilla whipped cream icing and vanilla custard sauce. Authentic traditional Mexican dessert that has gained a huge following from our regular clientele.

## Individual Dessert Menu

<b>Black Magic Cake</b> Rich dark chocolate 3 layer cake with chocolate fudge frosting	\$ 7.00
<b>Lemon Ice Box Pie</b> Tart lemon pie, garnished with whipped cream and lemon zest with a graham cracker crust	\$ 7.00
<b>Tres Leches Cake</b> Sponge cake soaked in 3 types of milk with a vanilla whipped cream icing	\$ 7.00
<b>Strawberry Short Cake</b> Flakey sweetened biscuit lightly toasted with fresh strawberries and whipped cream	\$ 8.00
<b>House Custard</b> Creamy vanilla custard garnished with cinnamon	\$ 5.00
<b>Chocolate Raspberry Cream Brule</b> Fresh raspberries baked in a chocolate custard with brûle sugar topping	\$ 6.50
<b>Pot-au-Crème au Chocolat</b> A small cup of rich dark chocolate custard garnished with whipped cream	\$ 6.00
<b>Assorted Dessert Sampler</b> Black Magic Cake, Lemon Ice Box Pie & Tres Leches	\$ 7.00
<b>Black &amp; White Chocolate Cake</b> Dark & White Chocolate with Caramel mousse in middle & cream anglaise	\$ 8.00
<b>Grand Marnier Cake</b> Dual layer dark chocolate cake	\$ 8.00
<b>House Sorbet the day</b>	\$ 5.50
<b>House Ice Cream</b>	\$ 5.50

# Wine & Drink Menu

## Modern Martinis

9.

Blueberry – Sage Lemondrop Stoli Blueberi Vodka, Lemon Juice, Cointreau, Blueberry Infused Simple Syrup

Cosmopolitan Absolut Citron Vodka, Cointreau, Cranberry Juice, Lime

French 75 Bombay Sapphire London Dry Gin, Lemon Juice, Simple Syrup, Sparkling Champagne

Quisic's Bloody Mary Martini

\*\* Our Secret Recipe \*\*

Strawberry Basil Martini Grey Goose Le' Citron Vodka, Fresh Basil, Muddled Strawberries, Lemon Juice, Cranberry

Apple Martini Texas Titos' Vodka, sour apple schnapps and apple juice.

## House Specialty Drinks

10.

Flirtini Absolut Vodka, Cointreau, lemon juice and simple syrup topped with prosecco.

Red Dress Tito's Texas Vodka, Apricot Brandy, Grenadine and sweet & Sour.

Bayou Breeze Absolut Mandarin Vodka, Muddled Cucumber, Lemon Juice, Simple Syrup, Club Soda .

Cocometion Bacardi Superior Rum, Soho Lychee, Spearmint, Fresh Lime, Pineapple Juice, Coconut Cream

Nevermind the Heat Milagro Silver Tequila, Muddled Cucumber & Jalapeño Slices, Grapefruit Juice, Agave Nectar, Lemon-Lime Soda

Quisic's Freckled Lemonade Skyy Citrus Vodka, Muddled Strawberries, Spearmint, Lemonade

Southern Charmer Gentleman Jack Tennessee Whiskey, DiSaronno Liqueur, Apricot Preserve, Lemon Sour, Black strap Molasses

St. Charles Trolley Bacardi Solera Rum, Southern Comfort, Lemon Juice, Cinnamon-Cayenne Brown Sugar Syrup

Spanish Garden 1800 Silver Tequila, Elderflower Liqueur, Ruby Red Grapefruit Juice, Fresh Basil, Tonic Water

## Beer

4.50

Amstel Light

Heineken

Corona

Michelob Ultra-Light

Shiner

Modelo Especial

Fat Tire

## Classic Cocktails

9.

Aviation Cocktail Beefeater London Dry Gin, Maraschino Cherry Liqueur, Lemon Juice, Crème de Violette

Caipiroska Stolichnaya Russian Vodka, Muddled Lime, Simple Syrup

Kentucky Mint Julep Blanton's Single Barrel Kentucky Bourbon, Fresh Spearmint, Confectioner's Sugar

Old Fashioned Jack Daniel's Single Barrel Whiskey, Orange, Cherry, Sugar, Fee Brothers Old Fashioned Bitters

Rusty Nail Dewars 12yr Blended Scotch Whisky, Drambuie Scotch Liqueur, Lemon Twist

Sazerac Sazerac Rye Whiskey, Herbsaint, Peychaud's Bitters, Lemon, Sugar Cube

Salty Dog Dripping Spring Vodka, Texas Ruby Red Grapefruit Juice, Sea Salt Rim

Sidcar Remy Martin VSOP Cognac, Cointreau, Lemon Juice, Simple Syrup

The Bourbon Manhattan Woodford Reserve Kentucky Straight Bourbon, Carpano Antica Red Vermouth, Angostura Bitters

Tom Collins Beefeater London Dry Gin, Lemon Juice, Simple Syrup, Club Soda

Very Dry Martini Absolut Swedish Vodka, or Bombay Sapphire Gin, Martini & Rossi Dry Vermouth, Stuffed Olives or Lemon Twist

## Non-Alcoholic

Arnold Palmer

4.5

Raspberry Lemonade

Republic of Tea (Peach, Decaf Peach, Passion Fruit, Mango Raspberry, Pomegranate and Blackberry)

Quitea (Mojito mix minus the Rum with Passion Fruit & Mint)

St Pauli Girl beer.

## French Whites

2010	Louis Jadot Pouilly-Fuisse, Burgundy	55.
2010	Laboure-Roi Pouilly-Fuisse	42.
2009	William Fevre Chablis, Champs Royaux	39.
2008	Faiveley Macon Villages	36.
2008	Bouchard Bourgogne Chard	33.
2009	Michele Redde Sancerre	65.
2010	Joseph Drouhin, Rully Blanc	45.

## French Reds

2006	Robert Skalli Pinot, France	45.
2007	Robert Skalli Chateauneuf du Pape, Rhone,	69.
2008	Chateau Haut Beausejour, France	56.
2009	Chapoutier Belleruche, Cotes du Rhone	30.
2007	Chateau La Gardine Chateau Neuf Du Pape	81.
2010	Latour Beaujolais-Villages Chameroy	35.
2007	Chateau Bessane Margaux	90.
2006	Chateau Lassegue, St Emilion	159.
2007	Robert Skalli Cote du Rhone, Rhone,	28.
2007	Chateau Fonbadet, Pauillac	79.
2007	Laboure-Roi Pommard Le Taillefer	97.

## Zinfandel

2009	Ravenswood, Sonoma Valley	32.
2008	Ridge "Lytton Springs", Sonoma Valley	74.
2008	Murphy Goode, Liar's Dice, Sonoma	39.
2006	Duckhorn "Paraduxx", Napa Valley	108.
2009	Rombauer, California	63.
2008	Angel's Secret, Lake County, California	9.
2009	Cline, live Oak, Ancient Vines, Lodi	38.
2007	The Federalist, Dry Creek Valley	42.
2009	Seghesio, Sonoma	46.

## Syrah

2007	TAZ Syrah, Santa Barbara County, California	54.
2008	Fess Parker, Santa Barbara	42.
2009	Rosemount Shiraz, Hunter Valley, Australia	35.
2008	Stags Leap Petite Syrah	78.
2006	Delectus Syrah, Napa Valley	86.
2007	Bell Syrah, Napa Valley	11.5 46.
2007	Ramey Syrah, Sonoma	59.

## Italian Whites

		Glass	Half	Bottle
2010	Santa Margherita, Italy		27.	47.
2010	Tommasi, "Le Rosse" Italy			34.
2009	Benvolio, Friuli, Italy			30.
NV	Antinori Prosecco Fresco	9.25	39.	
NV	Mionetto Prosecco Extra Dry			43.
2010	Bottega Vinaia Pinot Grigio			33.
2010	Jermann, Italy			52.

## Italian Reds

2008	Zisola, Nero D'Avola, Sicily			42.
2008	Ruffino Fontes Al Sole, Sangiovese/ Merlot, Italy			31.
2007	Nozzole Chianti Reserva, Italy			39.
2005	Castello di Volpaia Chianti Reserva			49.
2005	Barone Albergotti Super Tuscan			33.
2009	Michelle Chiarlo Barbera D'Asti			42.
2005	Biserno Coronato Super Tuscan			96.
2007	Donna Olimpio Tageto IGT			36.
2007	Gaja Ca' Marcanda Promis			81.
2009	La Quercia, 100% Montepulciano,			45.
2007	Bertani Amarone, villa Arvedi			95.
2000	Bertani Amarone, Classic			235.
2007	Sartori Amarone			83.
2003	Nozzole Il Pareto, 100% Cabernet, Italy			135.
2004	Banfi, Brunello di Montalcino, Poggio alle Mura			165.
2006	Banfi, Brunello di Montalcino			129.
2006	Tenute Silvio Nardi, Brunello di Montalcino			138.
2009	Planetta Cerasuola di Vittoria, Sicily			52.

## Half Bottles

2009	Santa Margarita Pinot Grigio		27.	
2008	Sonoma Cutrer Chardonnay		24.	
2009	Louis Jadot Pouilly-Fuisse, Burgundy		28.	
2009	Ridge « Lytton Springs » Zinfandel		32.	
2007	Row Eleven Pinot Noir		28.	
2008	Chimney Rock Cabernet, Napa Valley		55.	
2006	St. Supery Cabernet, Napa Valley		30.	
2006	Swanson Merlot, Napa Valley		37.	
2008	Clos Du Bois Merlot, Alexander Valley		22.	
2008	Estancia Reserve Meritage, Paso Robles		32.	
2007	Faust, Napa		48.	
2006	Mt Veeder, Napa		42.	
2008	Laboure-Roi Pouilly-Fuisse		22.	

## Bubbles

		<i>Glass</i>	<i>Half</i>	<i>bottle</i>
NV	Antinori, Col di Salice Prosecco	9.25		39.
NV	Charles Lafitte Brut	8.50		36.
NV	Heidsieck Monopole Brut Blue Top		35.	71.
NV	Scharffenberger Brut			34.
NV	Pommery Brut Royal			84.
NV	Mionetto Prosecco			43.
NV	G.H.Mumm Cordon Rouge	15.	32.	69.
NV	Ruffino Prosecco			36.
NV	Charles Heidsieck Reserve, Reims			93.
2000	Cristal Louis Roederer, Reims			380
NV	Veuve Clicquot Brut 'Yellow Label', Reims		57.	115.
1999	Perrier-Jouet 'Fleur de Champagne', Epernay			270.
NV	Nicolas Feuillate Premier Cru Rose		47.	95.
NV	Moet "Imperial" Epernay, France			74.
2002	Dom Perignon			295.
1964	Dom Perignon			1120.
1966	Dom Perignon			775.

## Pinot Grigio

2010	Torresella, Veneto			32.
2010	"J" Pinot Gris, California			35.
2009	Swanson, Napa	11.		42.
2010	Santa Margherita, Italy			47.
2010	Bottega Vinaia Pinot Grigio	9.		36.

## Sauvignon Blanc

2009	Whitehall Lane, Napa			41.
2010	St Supery, Napa Valley	10.5		39.
2009	Chalk Hill, Sonoma Valley			48.
2010	Ch Ste Michelle, Horse Haven,	8.5		33.
2009	Long Boat Sauv. Blanc, Marlborough			28.
2010	Ferrari-Carano, Fume Blanc			35.
2010	Bell, Napa			30.

## Whites for the Adventurous

2010	Valley of the Moon Pinot Blanc, Sonoma County			29.
2007	St. Supery Virtù, White Meritage, Napa Valley			57.
2009	Fall Creek Chenin Blanc, Texas			28.
2009	St-Urbans Hof Reisling, Mosel River	7.75		29.
2009	Chateau St Michelle, Gewurztraminer, Washington			28.
2007	Consilience, Grenache Blanc, Santa Barbara			36.

## Chardonnay

		<i>Glass</i>	<i>bottle</i>
2009	Ferrari-Carano, Sonoma Valley		49.
2009	La Crema, Sonoma Valley		36.
2009	Mer Soleil, Napa Valley		78.
2008	Mer Soleil, Silver		52.
2010	Sonoma Cutrer, Russian River		44.
2008	Concanon Conservancy, Livermore, California		45.
2008	Rodney Strong Reserve, Sonoma County	15.	59.
2010	Joel Gott, Monterey County	9.25.	36.
2009	Byron, Santa Barbara Valley		33.
2009	Clos Du Val, Carneros, Napa Valley		38.
2008	Alysian, Russian River (Gary Farrell)		82.
2009	Cuvaison, Carneros, Napa Valley	12.	46.
2008	Pine Ridge, Dijon Clone, Carneros		55.
2008	Dariouh "Signature", Napa Valley		99.
2008	Coppola, Director's Cut, Russian River		42.
2008	Palmaz, Amalia, Napa Valley		115.

## Pinot Noir

2007	Carpe Diem, Edna Valley		54.
2009	Mark West, Sonoma Valley		35.
2009	La Crema, Russian River		76.
2009	Carmel Road, Monterey		42.
2009	Benton Lane, Willamette Valley		56.
2008	Willamette Valley Estate		62.
2010	Coppola, Votze Sante, Sonoma Coast		31.
2008	Alysian, Russian River (Gary Farrell)		98.
2007	Toad Hall, Carneros	12.50	49.
2010	Oyster Bay Pinot, Marlborough, New Zealand		32.
2006	Toad Hall, Lavender Hill, Carneros		66.
2010	Kenwood, Russian River	9.	36.
2008	Chamisal Estate, Edna Valley	16.	62.
2007	Chamisal Califa, Edna Valley, San Luis Obispo		119.
2009	Penner-Ash, Willamette Valley		89.
2009	Aquinas, Napa		36.
2009	Talbott, Sleepy Hollow, Monterey		47.

## Reds for the adventurous

2009	Valentin Bianchi Malbec, Argentina		34.
2009	Pascual Toso Malbec Reserve (Paul Hobbs) Argentina		45.
2007	Pascual Toso Malbec, Argentina	8.5	32.
2009	Graffigna Reserve Malbec, Centenario,		29.
2010	Achaval Ferrer Malbec, Mendoza, Argentina		58.
2009	Montgras, Red Niquien, Colchagua		72.
2007	Castillo De Monserran, Garnacha, Carenina, Spain		35.
2009	Montes Alpha Cabernet, Chile		49.
2008	Montes, Purple Angel « 92 Carmenera & 8 Petit Verdot, Chile		105
2010	Oyster Bay Pinot, Marlborough, New Zealand		32.

## *Cabernet Sauvignon*

### *Glass*

2008	Napanook (Dominus Estates)...	
2006	Chalk Hill, Sonoma Valley ...	
2009	Joel Gott, California	10.25
2007	Turnbull, Napa Valley	
2007	Clos Pegase by <b>Paul Hobbs</b> , Napa Valley	
2008	Groth, Napa Valley	
2008	Far Niente, Napa Valley	
2007	Burgess, Napa	15.
2007	Chimney Rock, Napa Valley	
2008	Concannon Conservancy, Livermore Valley,	
2008	Robert Mondavi, Napa Valley	
2006	St. Supery, Napa Valley	
2008	Sequoia Grove, Napa Valley	
2007	Robert Mondavi Reserve , ToKolon Vineyard.	
2007	Silver Oak, Alexander Valley	
2009	Napa Cellars, Napa Valley	12.25
2008	Carpe Diem, Napa Valley	
2006	Hawk Crest, Stag's Leap Wine Cellars	
2007	Rubicon Cask, Rubicon Estate Rutherford	
2008	Darioush Signature Cab, Napa Valley	
2008	Stag's Leap Artemis,	
2009	The Show, California	
2008	Faust, Napa	
2009	Silver Palm, North Coast, California	
2009	Caravan " <b>By Darioush</b> ", Napa	
2009	Kenwood Yulupa, California	
2008	Round Pond Estate, Rutherford Valley	
2007	Cuaison, Carneros	
2004	Brandlin, Mt. Veeder	
2005	Rockaway by Rodney Strong	
2008	Pascual Toso Cabernet Reserve ( <b>Paul Hobbs</b> )	
2007	Uppercut, Napa	
2006	Ramey Cabernet, Sonoma	
2006	Cedar Knoll, Napa	
2006	Palmaz Estate Cab, Napa	
2007	Two Angels Cabernet, Napa	
2007	Whitehall RSV, Napa	

## *Meritages & Blends*

### *Glass*

86.	2007	Estancia Reserve, Paso Robles	12.5	49.
115.	2007	Dry Creek Meritage, Dry Creek Valley		57.
39.	2006	Cain Five, Napa Valley		199.
105.	2006	Cain Concept, Napa Valley		108.
87.	2007	St Supery Elu, Napa Valley		120.
119.	2004	Stonestreet 'Legacy' Alexander Valley		135.
225.	2008	Quintessa Rutherford, Napa Valley		280.
60.	2006	Col Solare, Columbia Valley		120.
105.	2008	Shining Hill by Col Solare, Washington		75.
38.	2003	Rubicon, Rubicon Estate, Rutherford, Napa		258.
65.	2006	Bell Claret, Napa Valley		67.
60.	2006	Terlato Angels Peak, Napa Valley		115.
71.	2006	Krupp Brothers "The Doctor ", Napa Valley		175.
220.	2008	Krupp Brothers « Synchrony », Napa		89.
125.	2009	Girard Artistry, Napa Valley		68.
49.	2006	Benziger Tribute, Napa		150.
52.	2006	Franciscan Magnificat, Napa Valley		96.
45.	2008	Rodney Strong Symmetry, Alexander Valley		110.
120.	2008	Ramey , Claret Sonoma		69.
155.	2007	Tresor by Ferrari Carano, Alexander Valley		78.
84.	2007	Cade Cuvee, Napa		119.
36.	2005	Dominus, Napa		215.
93.	2007	Trinchero Meritage, Napa		99.
45.	2005	Insignia		430.
66.	2007	Ovid Red		385.
36.	2009	Francis Coppola Claret, Napa		54.
84.	<b>Merlot</b>			
78.	2005	Chalk Hill, Sonoma Valley		105.
165.	2006	Hawk Crest, Stag's Leap wine Cellars ,	9.	47.
155.	2008	Duckhorn, Napa Valley		98.
45.	2007	Bonterra, Napa Valley		31.
48.	2007	Clos Pegase by <b>Paul Hobbs</b> , Napa ,		41.
89.	2007	Swanson, Napa Valley		55.
68.	2007	Clos Du Bois Reserve, Alexander Valley		49.
195.	2009	Folie A Deux, Napa Valley		33.
62.	2008	Trinchero CRV , Napa Valley		61.
125.	2008	Plumpjack, Oakville, Napa		95.
	2009	Ch Ste Michelle, Indian Wells, Colombia Valley		42.
	2007	Markham, Napa Valley	12.	45

REHEARSAL DINNER HONORING

*William Sanderson & Tucker Knight*

Saturday, April 25, 2009



*Carte du Jour*

*First Course*

OUISIE'S HOUSE SALAD

Romaine, leaf lettuces, House Citrus Vinaigrette, Parmesan & House Croutons.

SEAFOOD GUMBO

*Second Course*

PAN ROASTED CHICKEN WITH RUNNING GEAR

with artichoke hearts, English peas & mushrooms in a lemon butter emulsion sauce with mashed potatoes.

SHRIMP AND CHEESE GRITS

a spicy sauté of Gulf Shrimp, mushrooms, bacon & scallions over cheese grits.

THE OUISIE'S ORIGINAL CHICKEN FRIED STEAK WITH THE WORKS

with mashed potatoes & black pepper milk gravy, black eyed peas, mustard greens and Lucy's corn pudding.

*Dessert*

LEMON ICE BOX

Tart lemon pie, with whipped cream and lemon zest with a graham cracker crust

BLACK & WHITE CHOCOLATE CAKE

Dark & White Chocolate with Caramel moussé in middle & cream anglaise.

Second Annual Field & Stream Dinner

Saturday, November 8th, 2008

**First Course**

passed Appetizers of:

Mini Crab Cakes with Jalapeno Tartar Sauce,

Mini Chicken Fried Steak on Biscuits

Basil, Tomato, Mozzarella & Olive Skewers

**Second Course**

Texas Tomato Salad

Fresh mozzarella cheese, baby arugula, fresh basil, red onions, tossed with

croutons & lemon vinaigrette & drizzled with our house mayonnaise

or

Soup du Jour

**Third Course**

Braised Short Rib au jus

creamy mashed potatoes, braised carrots, shallot, fennel & choyote

or

Seared Alpline Chicken Breast au jus, Shitake Mushrooms & Oysters

wild rice, fresh mint, scallions, eggplant casserole & baked squash

or

Herb Crusted Halibut with Cherry Tomato Sauce

vegetable risotto cake & sautéed red Swiss Chard

or

Two Sautéed Quail with Fresh Herbs on Toasted

Brioche with Bourbon, brown sugar & chill reduction,

mashed yam and sautéed greens

**Fourth Course**

Black & White Chocolate Cake

Dark & White Chocolate with

Caramel moussé in middle & cream anglaise

or

Ouisie's Poached Pear



# LEGATUS

TUESDAY AUGUST 18, 2009



## FIRST COURSE

### **OUISE'S HOUSE SALAD**

ROMAINE & LEAF LETTUICES WITH HOUSE CITRUS VINAIGRETTE,  
GRATED PARMESAN CHEESE & CROUTONS

## SECOND COURSE

### **GRILLED HEART HEALTHY SALMON**

SERVED WITH STEAMED BROCCOLI, FRESH SPINACH AND GARLIC  
SAUTÉED IN EVOO WITH LEMON ZEST, ROASTED TOMATOES WITH BASIL

### **SHRIMP AND CHEESE GRITS**

A SPICY SAUTÉ OF GULF SHRIMP, MUSHROOMS, BACON & SCALLIONS  
OVER CHEESE GRITS

### **PAN ROASTED CHICKEN WITH RUNNING GEAR**

WITH ARTICHOKE HEARTS, ENGLISH PEAS & MUSHROOMS  
IN A LEMON BUTTER EMULSION SAUCE WITH MASHED POTATOES

### **BACON WRAPPED PRIME BEEF TENDERLOIN**

SAUTÉED MUSHROOMS AU JUS, OUISE'S 3-CHEESE MACARONI & HARICOTS

## DESSERT

### **CHOCOLATE RASPBERRY CREAM BRÛLE**

FRESH RASPBERRIES BAKED IN A CHOCOLATE CUSTARD  
WITH BRÛLE SUGAR TOPPING

### **TRES LECHES CAKE**

SPONGE CAKE SOAKED IN 3 TYPES OF MILK  
WITH A VANILLA WHIPPED CREAM ICING

...

# BRACEWELL & GILLIANI

## STARTER

### **Ouise's House Salad**

Romaine and leaf lettuces with our House Citrus Vinaigrette,  
grated Parmesan cheese & croutons

### **Lump Crabmeat & Sliced Tomatoes**

with lemon vinaigrette & house mayonnaise drizzle,  
fried capers with micro greens & arugula

### **Stilton Salad**

Romaine, Arugula and Belgian endive with lime juice & e.v.o.o.,  
fresh pear slices, toasted walnuts & cracked pepper

### **Cold Cucumber Soup**

## ENTRÉE

### **Bacon Wrapped Beef Tenderloin with House Parliament sauce**

with sautéed mushrooms, Ouise's 3-Cheese Macaroni and Haricots

### **Grilled Sea Bass with Mango Salsa**

with grilled vegetables, artichokes & mushrooms

### **Panned Chicken in a Crispy Bread Crumb Cover with Creole Mustard Sauce**

roasted bell peppers and artichokes  
with spinach fettuccini in a marinara sauce

## DESSERT

### **Housemade Mango Sorbet & Dessert Sampler**

Contact: \_\_\_\_\_ #Of Guests: \_\_\_\_\_ Event Date: \_\_\_\_\_ Time: \_\_\_\_\_  
 Company Name: \_\_\_\_\_  
 Address: \_\_\_\_\_ City & Zipcode: \_\_\_\_\_  
 Email: \_\_\_\_\_ Phone: \_\_\_\_\_ Fax: \_\_\_\_\_  
 Type of Event: \_\_\_\_\_ Honoring: \_\_\_\_\_  
 How did you hear about us? \_\_\_\_\_ Have you seen us in:  The Knot  Weddings in Houston  
 Other \_\_\_\_\_

**Customer Credit Card information (to secure reservation):**

Name on Card: \_\_\_\_\_ Type: \_\_\_\_\_  
 Number: \_\_\_\_\_ Exp: \_\_\_\_\_

\*please note: the same credit card listed above must also be used to settle the final bill.

TERMS

- **Cancellation notice is required at least 30 days prior to event to avoid the house charge of \$500.00**
- We must receive your food and wine selections 2 weeks prior to your reservation date.
- Your **FINAL** guaranteed number must be in 10 days prior to your event (this number must be equal to or higher than your original number of guests).
- Flower cancellations must be made no later than 10 days prior to the event to avoid a 30% charge.
- No food, cakes, desserts, flowers or beverages are permitted from outside.
- You must meet the minimum requirements of the head count per room and the entrée per person to avoid room charges:
- **You will be financially responsible for the guaranteed number of guests at an average per person of food & drinks.**

<u>Room Name</u>	<u>Minimum</u>	<u>Maximum</u>
Alsey's Nest	20 guests	48 guests
Lucy's Porch	55 guests	95 guests (Could be divided to 2 rooms)
Main Room	75 guests	135 guests seated
Cooper's Bin*	8 guests	14 guests *this is a working wine cellar and therefore must be kept at approximately 65°F at all times—please dress accordingly

- A room fee may apply if you are booking more than one room or if no alcohol will be consumed.
- **Minimum per person menu requirements** include: 3-course meal and 3 drinks or equivalent dollar amount.
- 20 % gratuity will be added based on the pre-tax total of your guaranteed number of guests.
- White house linen is \$3 per tablecloth. Specialty linen may be ordered at an additional cost based on color & size.
- Soups, Salads, and Appetizers DO NOT count as entrees.
- A completed function sheet, outlining your selections and party parameters, will be sent following your order for your perusal and agreement.
- All items (décor, linens, equipment, dance floors, stages, etc) being provided by the customer shall be delivered to Ouisie's Table no earlier than the morning of the event, and removed from the restaurant no later than 2 hours after the event.  
**Ouisie's Table cannot hold any items left at the restaurant and is not responsible for such items.**

Please Note: Without your signature and the return of this agreement, your reservation is **not** confirmed and cannot be held. After signing this agreement, please return via email (ouisiestable@ouisiestable.com), fax (713-961-4560) or mail.

Your Signature

Date