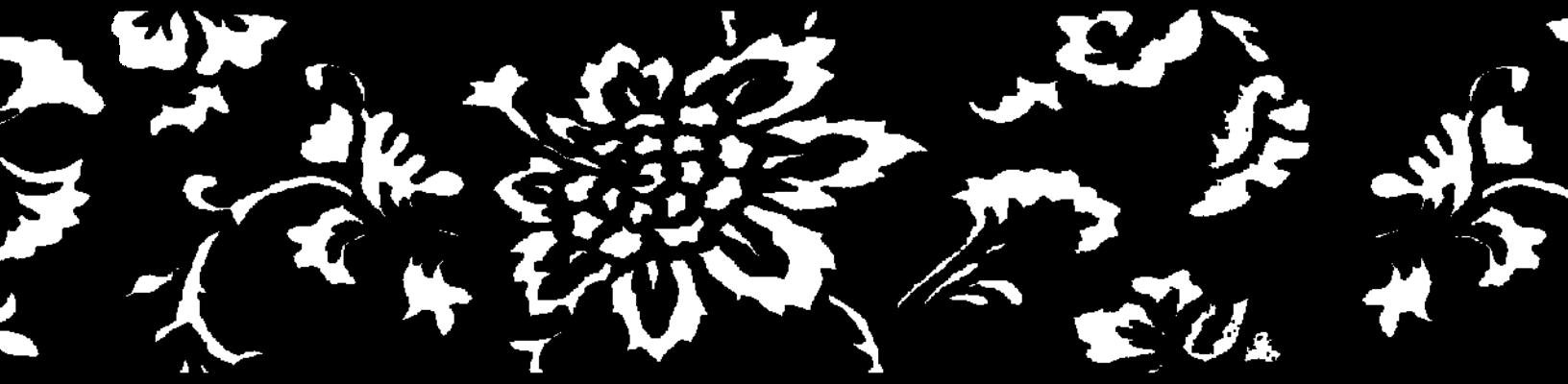


# Ouisie's

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

## Table of Contents

Private Party Dining Rooms & Available Services	page 3
Event Menus:	
Party Appetizers	page 4
Dinner Menu	page 5-7
Carving Stations & Buffet Services	page 8
Cakes & Party Desserts	page 9
Individual Dessert Menu	page 10
Ouisie's Wine List	page 11-14
Sample Menus	page 15-16
Party Reservation Agreement	page 17

# 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 Menu*

<i>Champagne/Sparkling</i>		<i>Glass</i>	<i>Half</i>
NV	Villa Sandi Prosecco Fresco	9.25	39.
NV	Charles Lafitte Brut	8.50	36.
NV	Heidsieck Monopole Brut Blue Top	15.	35.
NV	Pommery Pop <i>Rose</i> , 187ml		18.
NV	Pommery Brut Royal		84.
NV	Travisio Prosecco Extra Dry		43.
NV	G.H.Mumm Cordon Rouge Brut NV	32.	69.
2005	Iron Horse "Wedding Cuvee" Blanc de Blanc		96.
NV	Charles Heidsieck Reserve, Reims		93.
2000	Cristal Louis Roederer, Reims		380
NV	Tattinger Brut, Reims		72.
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 "White Star" Epernay, France		74.
2000	Dom Perignon		295.
1964	Dom Perignon		1120.
1973	Dom Perignon		580.
1980	Dom Perignon		420.
1966	Dom Perignon		775.
 <i>Pinot Grigio</i>			
2007	Pepi, California		29.
2009	Messina Hoff, Texas		32.
2008	Acrobat Pinot Gris, California		38.
2008	Swanson, Napa	11.	42.
2008	Santa Margherita, Italy		27.
2008	Bottega Vinaia Pinot Grigio	8.5	33.
 <i>Sauvignon Blanc</i>			
2007	Two Angels, High Valley, California		33.
2008	St Supery, Napa Valley		46.
2006	Chalk Hill, Sonoma Valley		48.
2008	Matanzas Creek, Sonoma	10.5	36.
2008	Reynoso, Alexander Valley	8.5	29.
2007	Sacred Hill Sauv.Blanc, New Zealand		33.
2008	Long Boat Sauv. Blanc, Marlborough		28.

<i>Whites for the Adventurous</i>		<i>Glass</i>	<i>Half</i>
2008	Valley of the Moon Pinot Blanc, Sonoma County		29.
2005	St. Supery Virtu, White Meritage, Napa Valley		57.
2009	Fall Creek Chenin Blanc, Texas		28.
2007	Messina Hoff Reisling, Father & Son, Texas		33.
2009	Ferrari-Carano, Fume Blanc		35.
 <i>Chardonnay</i>			
2007	Chalk Hill, Sonoma Valley	45.	114.
2008	Ferrari-Carano, Sonoma Valley		49.
2008	La Crema, Sonoma Valley		36.
2007	Mer Soleil, by Caymus, Napa Valley		78.
2007	Mer Soleil, Silver	31.	52.
2008	Sonoma Cutrer, Russian River	24.	44.
2008	Stag's Leap Winery, Napa Valley		63.
2007	Rodney Strong Reserve, Sonoma County	15.	63.
2008	Newton Red Label, Napa Valley		41.
2008	Joel Gott, Monterey County	9.25.	36.
2007	Starmont Merryvale, Napa Valley		39.
2008	Clos Du Val, Carneros, Napa Valley		38.
2007	Alysian, Russian River (Gary Farrell)		82.
2008	Cuvaison, Carneros, Napa Valley	12.	46.
2008	Artesa, Carneros		35.
2008	J Lohr Riverstone, Arroyo Seco.	19	29.
2007	Dariouh "Signature", Napa Valley		99.

<i>Pinot Noir</i>			
2006	Carpe Diem, Edna Valley		54.
2008	Mark West, Sonoma Valley		35.
2008	La Crema, Russian River		76.
2008	Carmel Road, Monterey		42.
2007	Benton Lane, Willamette Valley		56.
2007	Willamette Valley Estate		62.
2008	Mandolin, Monterey	10.5	41.
2008	Jargon, Lodi, California		33.
2007	Alysian, Russian River (Gary Farrell)		98.
2008	Forefront by Pine Ridge, Willamette Valley	12.50	49.
2008	Oyster Bay Pinot, Marlborough, New Zealand		32.
2008	Artesa, Carneros		39.

Prices and vintages are subject to change

All Wines Contain Sulfites

## *Cabernet Sauvignon*

	<i>Glass</i>	<i>Half</i>
2006 Napanook (Dominus Estates)		86.
2005 Chalk Hill, Sonoma Valley		87.
2007 Joel Gott, California	10.25	39.
2006 Turnbull, Napa Valley		105.
2006 Clos Pegase by <b>Paul Hobbs</b> , Napa Valley		63.
2006 Groth, Napa Valley		119.
2007 Far Niente, Napa Valley		225.
2006 Chimney Rock, Stags Leap District, Napa Valley		55. 105.
2007 Starmont Merryvale, Napa Valley		48.
2006 Roth Estate Bottled, Alexander Valley		78.
2005 St. Supery, Napa Valley		30. 69.
2006 Sequoia Grove, Napa Valley		71.
2005 Beringer " <b>Private Reserve</b> ", Napa		110. 199.
2005 Silver Oak, Alexander Valley		125.
2007 Napa Cellars, Napa Valley	14.	49.
2005 Silver Oak, Napa Valley		220.
2006 Stag's Leap Wine Cellars Hawk Crest		45.
2006 Rubicon Cask, Rubicon Estate Rutherford		120.
2006 Franciscan Magnificat, Napa Valley		96.
2006 Darioush Signature Cab, Napa Valley		75. 155.
2007 Fisher Unity Cab, Napa Valley		68.
2007 The Show, California		36.
2006 Faust, Napa		93.
2007 Silver Palm, North Coast, California		45.
2007 Caravan " <b>By Darioush</b> ", Napa		66.

## *Merlot*

2005 Chalk Hill, Sonoma Valley		105.
2004 Stag's Leap wine Cellars Hawk Crest, North Coast		47.
2007 Duckhorn, Napa Valley		98.
2007 Bontera, Napa Valley		31.
2005 Clos Pegase by <b>Paul Hobbs</b> , Napa Valley	11.25	41.
2005 Swanson, Napa Valley		37. 55.
2006 Clos Du Bois Reserve, Alexander Valley		22. 49.
2007 Folie A Deux, Napa Valley		33.
2007 Trinchero CRV, Napa Valley		61.

## *Syrah, Shiraz, Petite Syrah.*

2004 TAZ Syrah, Santa Barbara County, California		54.
2007 Fess Parker, Santa Barbara		64.
2008 Rosemount Shiraz, Hunter Valley, Australia		35.
2006 Liberty School, Paso Robles	7.5	29.
2006 Stags Leap Petite Syrah		78.
2005 Delectus Syrah, Napa Valley		86.
2006 Bell Syrah, Napa Valley		49.

## *Meritages & Blends*

	<i>Glass</i>	<i>Half</i>	
2008 Estancia Reserve, paso robles	12.5	32.	64.
2006 Dry Creek Meritage, Dry Creek Valley			57.
2004 Cain Five, Napa Valley			199.
2006 Cain Concept, Napa Valley			108.
2004 St Supery Elu, Napa Valley			120.
2004 Stonestreet 'Legacy' Meritage, Alexander Valley			135.
2007 Gaja Ca'Marcanda Promis			81.
2006 Quintessa Rutherford, Napa Valley			280.
2006 Col Solare, Columbia Valley			120.
2003 Rubicon, Rubicon Estate, Rutherford, Napa			258.
2005 Bell Claret, Napa Valley			67.
2006 Delectus Argentum, Napa Valley			59.
2004 Terlato Angels Peak, Napa Valley			115.
2005 Roy Estate, Napa Valley			239.
2006 Krupp Brothers "The Doctor", Napa Valley			175.
2006 Girard Artistry, Napa Valley			68.
2006 Kiamie Meritage, Paso Robles			75.
2005 Rosemount GSM., McLaren Vale, Australia			72.
2005 Benziger Tribute, Napa			150.

## *Zinfandel*

2007 Ravenswood, Sonoma Valley			32.
2007 Ridge "Lytton Springs", Sonoma Valley		39.	74.
2007 Murphy Goode, Liar's Dice, Sonoma	9.75		39.
2006 Duckhorn "Paraduxx", Napa Valley			108.
2007 Rombauer, California			63.
2007 Cline Zinfandel Live Oak, Single Vineyard, Contra Costa.			43.

## *New Zealand, Argentina, Chile*

2008 Long Boat Sauv. Blanc, Marlborough			28.
2007 Sacred Hill Sauv. Blanc, New Zealand			33.
2008 Piesporter Michelsberg Spatlese Riesling, Germany	7.75		29.
2005 Patutahi Brancott Gewurztraminer, New Zealand			28.
2007 Apaltagua Reserve Cab, Chile			35.
2009 Oyster Bay Pinot, Marlborough, New Zealand			32.
2007 Valentin Bianchi Malbec, Argentina			34.
2008 Pascual Toso Malbec (Consultant: Paul Hobbs)			45.
2007 Graffigna Reserve Malbec, San Juan Argentina			29.
2007 Pascual Toso Cabernet Reserve (Consultant: Paul Hobbs)			45.

### *French Whites*

2007	Louis Latour Montagny 1er Cru La Grande Roche	39.
2008	Louis Jadot Pouilly-Fuisse, Burgundy	28. 55.
2005	Grand Regnard Chablis, France	82.
2008	William Fevre Chablis, Champs Royaux	39.
2006	Faiveley Macon Villages	36.
2007	Clerget Pouilly-Fuisse, France	52.
2007	Comte Lafond Sancerre	85.
2007	Albert Bichot Chablis	42.
2007	Dom Pichot Vouvray 1/2 sec "sweet"	28.

### *French Reds*

2006	Robert Skalli Pinot, France	45.
2007	Maison Bouachon Chateauneuf du Pape, Rhone,	69.
2006	Chateau Haut Beausejour, France	56.
2007	Chapoutier Belleruche, Cotes-Du-Rhone	30.
2004	Chateau La Gardine Chateau Neuf Du Pape	81.
2006	Chateau Teyssier San Emilion Grand Cru	62.
2006	Pezat Bordeaux Superieur	39.
2008	Latour Beaujolais-Villages Chameroy	35.
1999	Chateau Bessane Margaux	90.
2006	Chateaux Clerc Milon Pauillac	155.
2007	Clerget Pont du Rhone, Cotes du Rhone	8.50 34.
2006	Lassegue, San Emilion	159.
2007	Maison Bouachon Cote du Rhone, Rhone,	28.

### *Italian Whites*

2008	Santa Margherita, Italy	27.	47.
2008	Tommasi, "Le Rosse" Italy		34.
2008	Benvolio, Friuli, Italy		30.
NV	Villa Sandi Proseco Fresco	9.25	39.
NV	Trevisiol Proseco Extra Dry		43.
2008	Bottega Vinaia Pinot Grigio		33.
2008	Soave Italia		28.
2008	Vinuva, Pinot Grigio, Pavia Provence		29.

### *Italian Reds*

2007	Ruffino Fontes Al Sole, Sangiovese/ Merlot, Italy	31.
2005	Nozzole Chianti Reserva, Italy	39.
2003	Nozzole Il Pareto, 100% Cabernet, Italy	135.
2005	Barone Albergotti Super Tuscan	33.
2005	Sartori Amarone	83.
2004	Castello di Volpaia Chianti Reserva	49.
2007	Michille Chiarlo Barbera D'Asti	42.
2005	Beserno Coronato Super Tuscan	96.
2007	Donna Olimpio Tageto IGT Light Bordeaux Blend	36.
2003	Tenuta L'illuminata Barolo	120.
2004	Baroncini Vino Nobile Dimontepulciano 100% Sangiovese	36.
2007	Gaja Ca' Marcanda Promis	81.
2008	La Quercia, 100% Montepulciano,	54.
2007	Vinuva, Pinot Noir, Pavia Provence	29.

Prices and vintages are subject to change.

All Wines Contain Sulfites

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 5 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