

Ouisie's

T A B L E

RESTAURANT, BAR & GARDENS

2026 Dinner Event Planning Portfolio



3939 San Felipe, Houston, Texas 77027
713.528.2264
www.ouisiestable.com

Welcome to Ouisie's Table

We are delighted that you are considering Ouisie's Table for your private dining needs. We pride ourselves with giving attention to detail in every aspect of the dining experience. Our Event Planning Portfolio is designed to help with your planning and answer your questions regarding our services.

Our team of professional event specialists are eager to assist you in creating a signature event while providing excellent food, wines, and memorable service to you and your guests for your unique occasion.

Your event will be staffed by our certified bartenders, and a team of trained service staff passionate about giving each of our guests an exceptional experience. An event specialist will be at your service to plan your event, and will be on-site to ensure that every detail gets the attention you and your guests deserve.

Please direct all inquiries regarding private parties, business luncheons, and other festive occasions requiring special seating or services, on or off premise, to our team of event planners available Monday through Sunday by calling us at 713-528-2264.

We look forward to assisting you in making your event memorable.

Wafi Dinari
Proprietor / Chef



Orville's

T A B L E

RESTAURANT, BAR & GARDENS

Mixed Hors d'oeuvres

Seafood

Mini Crabcakes with Jalapeño Tartar Sauce	42.00 per dozen
Boiled Gulf Shrimp	26.00 per dozen
Smoked Salmon Canapés	29.00 per dozen
Wasabi Seared Ahi Tuna on a Taro Root Chip	28.00 per dozen
Caviar & Creme Fraiche Tartlet	29.00 per dozen
Lobster Toast with Avocado & Espelette Pepper	31.00 per dozen

Beef

Tenderloin on Hot Biscuit	39.00 per dozen
Mini Beef Wellingtons	39.00 per dozen
Mini Chicken Fried Steak on Biscuits	36.00 per dozen
Short Rib Taquitos	29.00 per dozen
3oz. Lamb Lollipops	96.00 per dozen
Beef Tenderloin Satays (Skewers)	41.00 per dozen

Chicken

Quail Legs with Tamarind Glaze	36.00 per dozen
Chicken Spring Rolls	29.00 per dozen
Chicken Taquitos	29.00 per dozen
Chicken Satays (Skewers)	32.00 per dozen

Vegetarian

Mushroom Caps stuffed with Gruyere & Herbs	24.00 per dozen
Mini Spring Rolls	24.00 per dozen
Basil, Tomato, Mozzarella and Olive Skewers	24.00 per dozen
Pecan Crusted Texas Goat Cheese Balls	28.00 per dozen
Stilton Cheese, Toasted Walnuts and Apple Chutney	24.00 per dozen
Shredded Brussels Sprouts & Ricotta on Brioche Bread	25.00 per dozen
Cream Spinach Puffs	29.00 per dozen
Deviled Eggs	26.00 per dozen



Miss Ruby's Signature Dinner

PLEASE SELECT 2 STARTERS, 3 ENTREES, AND 2 DESSERTS.

Starters

Ouisie's Soup Du Jour

Crispy Crab Cakes

with corn relish and house jalapeño tartar & cocktail sauces.

Pecan Salad

Spring mix, candied pecans, fresh sliced apples & pears, tossed in a balsamic vinaigrette served with a crostini topped with goat cheese.

Entrees

Red Snapper and Sauce Verte

Over cherry tomatoes, asparagus spears, waxy new potatoes.

Chicken Oscar

Grilled chicken breast topped with crab meat, mushrooms, asparagus and hollandaise sauce served with lobster mashed potatoes.

8 oz. Bacon Wrapped Prime Beef Tenderloin

with a Bordelaise sauce, Ouisie's 3-Cheese Macaroni, and sautéed Haricots verts with shallots & tomatoes.

****Vegetarian Option can be made available on request***

Desserts

Grand Marnier Chocolate Cake

2 layers rich dark chocolate cake with chocolate fudge frosting

Assorted Dessert Sampler

Black Magic Cake, Lemon Ice Box Pie & Tres Leches

Cheese Plate

Ouisie's famous cheese selection with dried fruits, mixed nuts & fresh fruits.

G.F. denotes Gluten Free Items

\$69.99 per person

Excluding Drinks, Tax & Gratuity

Menu Options & Prices Subject to change

Customizable menus also available

The Original Sunset Boulevard Dinner

PLEASE SELECT 2 STARTERS, 3 ENTREES, AND 2 DESSERTS.

Starters

Ouisie's Soup Du Jour

Ouisie's BLT Wedge Salad G.F.

Texas tomato salad with crumbled bacon over a crisp wedge of iceberg, dressed with Maytag blue cheese dressing.

Mushroom Risotto Filled Jalapeños

With mushroom risotto and frisé salad with an apricot sauce.

Entrees

Atlantic Blackened Salmon with Shrimp Relish

Sauté of asparagus, snap peas, bell peppers, mushrooms and sweet corn.

Julia Child's Poulet Au Four Roti

Oven roasted half chicken with Ouisie's fork mashed potatoes and sautéed spinach.

12oz Blackened Rib Eye

Herbed mashed potatoes and green beans with onions & garlic.

****Vegetarian Option can be made available on request***

Desserts

Lemon Meringue Pie

Tart lemon pie, garnished with a fluffy meringue topping with a graham cracker crust

Grand Marnier Chocolate Cake

2 layers rich dark chocolate cake with chocolate fudge frosting

G.F. denotes Gluten Free Items

\$64.99 per person

Excluding Drinks, Tax & Gratuity

Menu Options & Prices Subject to change

Customizable menus also available

Khaki's Dinner

PLEASE SELECT 2 STARTERS, 3 ENTREES, AND 2 DESSERTS.

Starters

Ouisie's Soup Du Jour

House Salad

Romaine & green leaf lettuce, house citrus vinaigrette, red onions, cherry tomatoes, Parmesan & house made croutons.

Entrees

Parmesan Crusted Chicken Breast

Mushrooms, artichokes, lemon butter & sriracha sauce, mashed potatoes & sautéed green beans.

Parmesan Crusted Rainbow Trout with Jumbo Lump Crabmeat

Herb mashed potatoes, grilled asparagus, & truffle beurre blanc.

Shrimp & Cheese Grits G.F.

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

Braised Short Rib Au Jus

Creamy mashed potatoes, roasted baby leeks, carrots and harvest snap peas.

****Vegetarian Option can be made available on request***

Desserts

Tres Leches Cake

Sponge cake soaked in 3 types of milk with a vanilla whipped cream icing.

Chocolate Black Magic Cake

Rich dark chocolate 3 layer cake with chocolate fudge frosting.

G.F. denotes Gluten Free Items

\$54.99 per person

Excluding Drinks, Tax & Gratuity

Menu Options & Prices Subject to change

Customizable menus also available

Customizable Menus

PLEASE SELECT 2 STARTERS, 3 ENTREES, AND 2 DESSERTS.

STARTER OPTIONS

APPETIZERS

SOUP DU JOUR. | 12

SPINACH DIP Served with crispy pita chips. | 14

SHRIMP TOWER Layers of fresh avocado, tomatoes, and jumbo lump crab, shrimp, basil jalapeño olive oil. | 18

CRISPY CRAB CAKES With corn relish, house jalapeño tartar & cocktail sauces. | 18

SHORT RIB BRUSCHETTA Grilled wheat sourdough, roasted peppers and mushrooms, poblano cream sauce. | 16

SAUTÉED CALAMARI With oyster mushrooms, jalapeño, cilantro, red onions, & cherry tomatoes drizzled with port wine reduction and arugula oil. | 16

NORWEGIAN SMOKED SALMON AND BOILED SHRIMP Mix greens, fried capers, red onions, horseradish cream and lime vinaigrette. | 15

MEDITERRANEAN MEATBALLS Spicy meatballs in a caper tomato sauce with French bread for dipping. | 16

CLASSIC DEVEILED EGGS With remoulade sauce and pickled vegetables. | 14

CHICKEN AND SHRIMP SATAYS 2 Tandoori chicken skewers and 2 cajun shrimp skewers served with saffron rice | 18

SALADS

CAESAR SALAD Romaine, fried capers, house made croutons, parmesan cheese & Caesar dressing. | 11

THE STILTON KIT Romaine, arugula, Belgian endives, stilton cheese, toasted walnuts, fresh pears, cracked black pepper, lime juice & e.v.o.o. | 12

OUISIE'S BLT WEDGE SALAD Texas tomato salad with crumbled bacon over a crisp wedge of iceberg, dressed with Maytag blue cheese dressing. | 12

PECAN SALAD Spring mix, candied pecans, fresh sliced apples & pears, tossed in a balsamic vinaigrette served with a crostini topped with goat cheese. | 12

BLUEBERRY SPINACH SALAD Feta cheese, red onions, toasted walnuts, tossed with Balsamic vinaigrette dressing. | 12

ENTREE OPTIONS

SEAFOOD

ATLANTIC STRIPED BASS PICCATA

Pan seared Atlantic striped bass, finished with a classic lemon-caper piccata sauce, served with julienne zucchini spaghetti scampi. | 34

PANNEED DRY SCALLOPS Served with cilantro and shiitake mushroom risotto, brandy herb butter sauce. | 39

PARMESAN CRUSTED RAINBOW TROUT WITH JUMBO LUMP CRABMEAT

Sauté of tomatoes with basil, garlic, shallots and sage, grilled asparagus, truffle beurre blanc. | 32

PAN SEARED RED SNAPPER WITH MANGO RELISH

Roasted Peruvian potatoes, cauliflower, and grilled peppers, drizzled with lemon butter sauce. | 34

SHRIMP & CHEESE GRITS A spicy sauté of Gulf shrimp, mushrooms, bacon & scallions served over cheese grits. | 30

PAN SEARED MEDITERRANEAN BRANZINO Over a sauté of mushrooms, asparagus, cilantro, cherry tomatoes, jalapeños and red onions, drizzled with a balsamic vinaigrette and sauce verte . | 33

ATLANTIC BLACKENED SALMON WITH SHRIMP RELISH Sauté of asparagus, snap peas, bell peppers, mushrooms and sweet corn. | 33

PAELLA VALENCIA Shrimp, clams, Spanish chorizo, chicken, served over green peas saffron rice. | 30

RED SNAPPER AND SAUCE VERTE Over cherry tomatoes, asparagus spears, waxy new potatoes. | 34

FLOUNDER FLORENTINE

Creamy spinach, bell peppers and cherry tomatoes. | 34

FRIED COCONUT SHRIMP With lime beurre blanc, served over cilantro risotto and sautéed broccolini. | 30



POULTRY & VEGETARIAN

- JULIA CHILD CHICKEN RÔTI** Roasted half chicken with fork mashed potatoes and sautéed spinach. | 28
- CLASSIC CHICKEN SCALOPPINI** Charred asparagus, herbed Spaghetti pasta, lemon caper beurre blanc. | 28
- BAKED CHICKEN FLORENTINE** Risotto melanese with green peas, sautéed spinach and roasted tomato sauce. | 28
- SEARED OSTRICH** served with herbed marble potatoes, sautéed broccoli & blueberry demi-glace. | 45
- VEGETABLE PAELLA** Zucchini, squash, bell peppers, mushrooms, green peas & saffron rice. | 25
- EGGPLANT PARMESAN** Parmesan crusted eggplant, Monterrey Jack cheese & a sweet & spicy caper tomato sauce. | 26

MEAT

- 8OZ GRILLED FLAT IRON STEAK TOPPED WITH CILANTRO RELISH**
Roasted golden potatoes & sautéed mixed vegetables. | 30
- GRILLED LAMB CHOPS** Roasted vegetables and seasoned fork mashed potatoes, mint jelly. | 47
- BRAISED SHORT RIB AU JUS** Creamy mashed potatoes, roasted baby leeks, carrots and harvest snap peas. | 36
- 14OZ BLACKENED RIB EYE** Herbed mashed potatoes and green beans with onions & garlic. | 46
- BACON WRAPPED BEEF TENDERLOIN FILET** Mac and cheese, roasted cherry tomatoes and asparagus, in a rosemary butter sauce. | 50
- 12 OZ GILLED NEW YORK STRIP** Green peppercorn sauce, scalloped potatoes and sautéed broccolini. | 45
- GRILLED BUFFALO TENDERLOIN WITH MUSHROOM CREAM SAUCE** With mashed sweet potatoes and sautéed brussels sprouts. | 52
- GRILLED BONE IN RIBEYE WITH HERB COMPOUND** Roasted marble potatoes and sautéed red Swiss chard. | 60
- SEARED VENISON BACK STRAP WITH BRANDY MUSTARD SAUCE** With roasted spaghetti squash and baby Carrots. | 40
- 7 SPICE BONE IN PORK CHOP WITH ORANGE GLACE** With sweet potato au gratin, and sautéed broccolini.
| 1 bone 28 2 bones 32
- SURF & TURN 8 OZ GRILLED BEEF TENDERLOIN, AND 6OZ LOBSTER TAIL** served with saffron mashed potatoes, haricot vert, and béarnaise sauce & herb butter. | 78
- GARLIC & SHALLOTS CRUSTED PRIME RIB WITH HORSERADISH CREAM SAUCE** With a loaded baked potato, & sautéed spinach. | 45
- SEARED ELK CHOP WITH CHERRY DEMI-GLACE** Served with bacon Brussels sprouts. | MARKET PRICE



DESSERT OPTIONS

Olivia's
T A B L E

RESTAURANT, BAR & GARDENS

Classic Desserts

Dessert Sampler 12.

Black Magic Cake, Lemon Ice Box Pie & Tres Leches Cake

Chocolate Cake 12.

2 layers rich dark chocolate cake with chocolate fudge frosting

Black Magic Cake 12.

Rich dark chocolate 3 layer cake with chocolate fudge frosting

Carrot Cake 12.

Rich moist dark cake with carrots and cream cheese icing

Tres Leches Cake 11.

Sponge cake soaked in 3 types of milk with a vanilla whipped cream icing

Lemon Ice Box Pie 10.

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

Apple Strudel 12.

Layers of fresh apples layered in a flaky puff pastry

Pot-de-Crème au Chocolat 8.*

A small cup of rich dark chocolate custard
Garnished with whipped cream

Cheese Plate 14. *

Sorbet of the day 8. *

House Ice Creams 8. *

* denotes Gluten Free Options

Lunch or Dinner Buffet Options

Cold Station Served Over Crushed Ice:

Oysters on the half shell

Boiled shrimp

Both served with saltines, remoulade, cocktail and horseradish sauces

Price per order

36.00 per dozen

36.00 per dozen

Salads:

Mixed Green Salad (serves 10)

Baby field greens with fresh tomatoes and Parmesan cheese tossed in a French vinaigrette.

Stilton and Walnut Salad (serves 10)

With arugula, apples with extra virgin olive oil and lemon juice.

Caesar Salad (serves 10)

Romaine, fried capers, house made croutons, Parmesan cheese & Caesar dressing.

Tomato Caprese (serves 10)

Fresh mozzarella, olive relish, aged balsamic reduction & arugula oil drizzle.

Price per order

65.00 per order

70.00 per order

65.00 per order

70.00 per order

Seafood:

Shrimp and Cheese Grits (serves 6-8)

Spicy sauté of gulf shrimp with bacon, scallions and mushrooms in a white wine broth.

Whole Poached or Roasted Salmon (serves 15-20)

With fresh herbs and a béarnaise sauce with crostinis, crackers and silver dollar rolls.

Seafood Paella (serves 10-15)

With clams, mussels, shrimp & saffron rice

Additional options include chicken, sausage, beef, oysters & calamari

Smoked Salmon Service (serves 15-20)

Side of Scottish Smoked Salmon with sour cream, fresh dill, chopped onions, capers, tarragon mustard sauce and sliced Irish brown bread.

Price per order

170.00 per order

250.00 per order

220.00 per order

180.00 per order



Lunch or Dinner Buffet Options

Poultry:

Ouisie's Sunset Chicken Enchiladas (serves 20)

With red and green chili sauce

Chicken Juanita (serves 8-10)

Topped with poblanos, roasted corn, sundried tomatoes and scallions.

Price per order

250.00 per order

210.00 per order

Meat:

Beef Tenderloin Service (serves 15-20)

Sliced and served with three sauces: aioli, tarragon mustard sauce, and horseradish cream, breads and crostinis.

Roast Beef Prime Rib Service (serves 15-20)

Tender and juicy prime rib slowly cooked to medium Rare with au jus, horseradish sauce.

Roasted Pork Loin Rack Service (serves 8-10)

Slow roasted pork rack au jus with apple chutney.

Rack of Lamb Provencal (serves 4-6)

French spice rub and a Port demi-glaze

Price per order

375.00 per order

420.00 per order

150.00 per order

95.00 per order

Side Dishes: (serves 10)

Sides are to accompany the above main courses

Price Per Order

65.00 per order

Cheese Grits

Creamed Spinach **(80.00)**

Macaroni and Cheese **(80.00)**

Mashed Potatoes

Rosemary Roasted New Potatoes

Mashed Sweet Potatoes

Tomato Shallot Green Beans

Couscous

Wild Rice

Steamed Vegetables

Grilled Asparagus **(90.00)**

Grilled Vegetables

Cheese Service:

Small \$130 Serves 15-20 people

Medium \$270 Serves 30-40 people

Large \$450 Serves 50-75 people

Charcuterie Board:

Small \$150 Serves 15-20 people

Medium \$290 Serves 30-40 people

Large \$470 Serves 50-75 people



Dessert Buffet Options

Assorted Mini Desserts

36.00 per dozen

Banana Cream Tart with Meringue
Mini Cheesecake with Berries
Mini Pecan Pie
Chocolate Covered Strawberries
Chocolate Tart with Sugared Almond
Mini Brownies with Whipped Cream
Lemon Tart with Raspberry and Whipped Cream
Mini Carrot Cake
Mini Red Velvet Cake
Mini Tres Leches

Macaroons

42.00 per dozen

Available in Chocolate, Vanilla, Orange, Strawberry, Pistachio, & Raspberry

Cookies

Chocolate Chip	28.00 per dozen
Custom Decorated Sugar Cookies (Starting price. Please send inspired pictures)	48.00 per dozen
Chocolate Biscotti	24.00 per dozen
Sand Tarts	24.00 per dozen

Cupcakes

Custom Decorated Cupcakes (Starting price. Please send inspired pictures)	48.00 per dozen
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Petit Fours

Vanilla Cake with Raspberries Petit Fours	32.00 per dozen
Chocolate Black Magic Cake with Chocolate Ganache Petit Fours	32.00 per dozen
Lemon Pound Cake Petit Fours	32.00 per dozen

Custom Cakes

OUR CAKE FLAVORS: Vanilla, Italian Cream, Almond Cake, Strawberry Cake, Lemon Cake, Carrot Cake, Red Velvet, Old Fashioned Yellow Cake, Funfetti, Chocolate Black Magic Cake, Grand Mariner Chocolate Cake, Tres Leches Cake, Lemon Elderflower

OUR CAKE FILLING FLAVORS: Strawberry, Raspberry, Lemon Curd, Vanilla, Cream Cheese, Chocolate Fudge

*Custom dessert bars can be ordered too! Pick your favorite items from our list or request something special that may not be on the menu! You tell us what your guests sweet tooth might fancy and we'll take it from there! Send inspired pictures to get a quote!



Room Reservation Agreement—DINNER

Ouisie's Table Private Event Bookings include:

Chairs, china, flatware, & glassware are provided to you depending upon the menu style you select. We can provide standard white table linens for \$3.00 per linen. Complimentary napkins can be provided in black. Event tables (rounds or long tables) are provided by us for \$15.00 per table. Standard bud vases with single red roses are complimentary for events.

Important Food & Beverage Details:

A food & beverage minimum applies to all private dining reservations. All food and beverage selections must be confirmed 14 days before your event to ensure availability. Wine is billed by the opened bottle for all events. House wines are subject to change at any time. Pre-selected wines that are on short supply may be substituted with a wine of equal or higher value.

No changes to your menu can be made the week of your event.

Outside Vendors

We DO NOT allow outside food or beverages. All food items, including specialty cakes, cookies or other desserts, must be prepared by Ouisie's Table. All beverages, including beer, wine or cocktails, in accordance with state & local law, must be provided by Ouisie's Table. There are no restrictions on hiring outside vendors for décor, AV rentals, DJ services, floral design, linen or other non-edible party services. All outside vendors must schedule delivery of any items for your event with our events department in advance. No item for your event can be delivered earlier than the morning of your event. All items must be cleared from the property within 2 hours of the conclusion of your event.

Final Guest Count & Guarantees:

Your final headcount is due 10 days prior to your event. Only an increase in count can be given after this date. The food and beverage minimum that will be applied to your final bill must be equal to or greater than the number of guests originally listed on your party reservation agreement. If you fail to meet the food & beverage minimum you will be subject to a room rental charge to make up the difference. **The minimums do not include gratuity, service charges, or taxes.**

Room Set Up:

Room set up begins approximately 1 hour prior to your event. The room will be set 30 minutes before starting time listed on the party reservation agreement, unless other arrangements have been made in writing with your event specialist. If you would like to enter the room before this time, please speak with your event specialist.

Sales Tax, Gratuity and Separate Checks:

All private parties will be subject to a 20% gratuity & 8.25% Texas sales tax, and Texas mixed beverage tax. If you are tax exempt, you must present a valid certificate to us when your contract is signed. **We do not provide separate checks for private events.** If you need the final bill split evenly between multiple hosts, please inform us of this request at time of signing the contract.



Room Reservation Agreement—DINNER

Dinner Hours: 5PM—10PM Monday—Friday and 5PM—11PM Saturday and Sunday

TERMS

- **Minimum per person menu requirements** : 3-course meal or equivalent dollar amount.
- **Minimum per person beverage requirements**: 3 Drinks per person (beer, wine or cocktails)
- **Cancellation notice is required at least 30 days prior to event to avoid cancellation fees.**
- **Cancellation Fee Schedule: 30 Days prior \$500.00 20 Days Prior \$1000.00 10 Days Prior \$3000.00**
- We must receive your food and wine selections **2 weeks** prior to your reservation date.
- Your **FINAL** guaranteed guest count is due **10 days** prior to your event *(must be equal to or higher than contracted number)*.
- No food, cakes/desserts, or beverages are permitted to be brought into the restaurant.
- You must meet the minimum guest and menu requirements to avoid room charges.
- A room fee may apply if you are booking more than one room or if no alcohol is consumed.
- **You are financially responsible for the guaranteed number of guests at an average per person of food & drinks total.**

<u>Room Name</u>	<u>Minimum</u>	<u>Maximum</u>	
Alsey's Nest	20 guests	48 guests	Small Half 15-25 guests
Lucy's Porch	55 guests	95 guests (Could be divided to 2 rooms)	Large Half 25-45 guests
Main Room	75 guests	135 guests seated	
Cooper's Bin*	10 guests	32 guests	

- 20 % gratuity will be added based on the pre-tax total of your guaranteed number of guests.
- White house linen is \$3 per table cloth. *Specialty linen may be ordered at an additional cost based on color and size.*
- There is a fee for any event size tables or other rentals used for your event.
- Soups, Salads, and Appetizers DO NOT count as entrées.
- A Banquet Event Order (BEO), outlining your selections and party parameters, will be sent once your menu selections and other event details are finalized for your review and final approval.
- All outside vendors must schedule delivery of any items for your event (floral, AV, furniture, balloons, other décor) with our events department in advance. No item for your event can be delivered earlier than the morning of your event. All items must be cleared from the property within 2 hours of the conclusion of your event.
- **OUISSIE'S TABLE WILL NOT STORE OR BE HELD RESPONSIBLE FOR ANY ITEMS THAT WERE NOT PROVIDED BY US.**

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.

CONTRACT JANUARY—OCTOBER



HOLIDAY CONTRACT NOVEMBER & DECEMBER

