



# *Polo's Signature*



*“Brilliant mastery of New American Cuisine offering a dining experience infused with international flare and uptown elegance that satisfies the most demanding of palettes ... and leaving you always wanting more!”*

**[WWW.POLOSSIGNATURE.COM](http://WWW.POLOSSIGNATURE.COM)**

3800 Southwest Freeway, Ste 124  
Houston, TX 77027  
713-626-8100



On Behalf of our Executive Chef and Owner “Polo” Becerra and our dedicated staff, thank you for considering Polo’s Signature Restaurant and entrusting us with your upcoming special events 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 successful and memorable dining experience for you and your guests.

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

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Please review the enclosed “Special Events Portfolio” as a beginning point of reference with ideas and suggestions to assist you in your selection process. We also offer customization of the menu, facility set up, etc.

Special events in which we specialize are:

- ❖ Corporate Events
- ❖ Wedding Receptions
- ❖ Holiday Parties
- ❖ Anniversaries
- ❖ Rehearsal Dinners
- ❖ Bridal Showers
- ❖ Baby Showers
- ❖ Birthdays

You can have Polo’s Signature cater at your home or office. Or you can hold your event in one of our beautiful rooms at Polo’s Signature.

|                   |              |
|-------------------|--------------|
| Restaurant        | 713-626-8100 |
| Event Coordinator | 713-626-8100 |
| Catering Fax      | 713-626-8104 |



### ***Menus***

- ❖ We have enclosed our recommendation of menu variations for your convenience or our Chef's will be more than happy to customize a menu for your upcoming Special Event.
- ❖ We have a fifteen (15) person maximum for ordering A La Carte. For parties of fifteen (15) or more people, we suggest our pre-selected menus.  
We welcome and can accommodate substitution requests.

- *Prices do not include 8.25% tax and a 20% gratuity*

### **Wines**

We pride ourselves on our multi-national wine list. We will be happy to assist you with your wine selection by giving suggestions that best compliment your menu.

We will special order wines that are not available in the Texas market with a corkage fee of \$20.00 per bottle.

### **GUARANTEES**

To ensure a most pleasant experience, it is essential that you notify us the final number of guests expected to attend your affair seven (7) days prior to your event. Once you have provided us with a confirmation, we will consider this confirmation number as a "Patronage Minimum Guarantee".

### **PARKING**

We provide complimentary parking in front. For you convenience, we also provide valet parking.



### **DEPOSIT**

To confirm your reservation, a contract and minimum deposit are required. The deposit amount will be based on minimum food and beverage of each room. **All deposits will be applied to the final bill.**

A \$500.00 Non Refundable deposit will hold a reservation for any banquet facility in either of our locations.

During peak season (i.e. Christmas and holidays) a \$750.00 minimum deposit required.

Any **off Premise – catering** will required a fifty percent (50%) deposit of the estimate total.

### **CANCELLATIONS**

Should a confirmed reservation be cancelled, your deposit will be refunded as follows:

- ❖ 30 days prior to the day of the event – 100%
- ❖ 15 days prior to the day of the event – 50%

There will be no refund issued for cancellations within 48 hours of the event.

### **CAKES**

Our Pastry Chef will be happy to accommodate any special dessert request. Outside cakes may be brought in for a \$2.50 plate charge per person.

### **SPECIAL AMENITIES**

We can provide or arrange for any audiovisual equipment, floral arrangements, entertainment, etc.

### **PAYMENT**

Full and final payment is due at the end of the event unless previous arrangements have been made – such as establishment a VIP House Account with Polo's Signature



*Polo's Signature*

**CHEF POLO'S**  
**SIGNATURE ROOM**

The Chef's room is located just off our main dining room. This room features a beautifully crafted table accented with leather chairs. Your view of the restaurant is unmatched and the walls are adorned with bottles of wine from some of the most respected vineyards in the world. This table is a perfect fit for a Power Business meeting or an intimate gathering with close family and friends.

Capacity: Up to 10 guests

**THE WINE ROOM**

The Cellar offers a range of options for your convenience. Large room is beautifully decorated in a contemporary – chic style with mirrors and fine Italian draperies. This amazing room provides the ambience that will surely welcome you and your guests.

Capacity: Up to 55 Guests (seated dinner)  
Up to 75 Guests (cocktails)



## THE SIDE ROOM

Capacity:           Up to 70 Guests (seated dinner)  
                          Up to 90 Guests (cocktails)



### **Hosting a large event?**

We can accommodate any event in our main dining area for parties of 150 guests or more.



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**Hors d'Oeuvres**

*Passed canapés & bite size hors d'oeuvres are always a great way to start a party as your guests arrive.*

*Based on – minimum of 20 guests*

|   |               |
|---|---------------|
| <b>POLO'S FAMOUS GULF COAST CRAB</b><br><i>Remoulade Sauce</i>                              | <b>\$2.00</b> |
| <b>BOILED JUMBO SHRIMP</b><br><i>Spicy Cocktail Sauce</i>                                   | <b>\$2.00</b> |
| <b>AHI TUNA NACHOS</b><br><i>Fried Wonton, fresh avocado, thinly sliced cucumber</i>        | <b>\$2.00</b> |
| <b>TEMPURA FRIED FRESH BUFFALO MOZZARELLA</b><br><i>With spicy tomato sauce</i>             | <b>\$2.00</b> |
| <b>HOISON GLAZED TENDER BABY LAMB LOLLIPOPS</b>   | <b>\$2.00</b> |
| <b>WILD MUSHROOM PESTO BRUCHETTAS</b><br><i>Drizzled with truffle oil</i>                   | <b>\$1.00</b> |
| <b>FRIED OYSTER NACHO</b><br><i>Crispy wonton chip and spicy mango habanera</i>             | <b>\$2.00</b> |
| <b>SMOKED SALMON AND FRIED CAPER BRUCHETTA</b><br><i>With mascarpone</i>                    | <b>\$2.00</b> |
| <b>SMOKE SALMON ROULADES</b><br><i>Stuffed with Capers, Cream Cheese, &amp; Dill spread</i> | <b>\$1.50</b> |



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|   |               |
|---|---------------|
| <b>LUMP CRAB DUMPLINGS</b><br><i>Chili Sesame Vinaigrette</i>   | <b>\$2.00</b> |
| <b>ROMANO CRUSTED CHICKEN</b><br><i>Blue Sage Cream</i>   | <b>\$1.00</b> |
| <b>SHRIMP EMPANADAS</b><br><i>Stuffed with Shrimp and Manchego Cheese with Cilantro Tomatillo sauce</i> | <b>\$2.00</b> |
| <b>SESAME CRUSTED BUTTERFLY WINGS</b><br><i>Spicy Barbeque Sauce</i>                                    | <b>\$2.00</b> |
| <b>BEEF TENDERLOIN WELLINGTONS</b><br><i>With Jalapeno Peach Marmalade</i>                              | <b>\$1.50</b> |



***Polo's Signature***

**Lunch Menus**

**Lunch Menu No. 1**

**Select one:**

**Polo's Famous Chopped Caesar Salad**  
*Parmigiano-Reggiano tuile*

**SOUP OF THE DAY**

**Entrée**

**Select one:**

**Nantucket**

*Baby Spinach, Gorgonzola Cheese, Caramelized Pecans, & Grilled Chicken Breast tossed with Blueberry Vinaigrette*

**Roasted Airline Lemon Pepper Chicken**  
*with Sautéed Spinach and Candied Sweet Potatoes*

**South West Penne Pasta**  
*With grilled chicken, pico de gallo and black beans in a bianco sauce*

**Dessert**

**Trio Sorbet flavored with Blood Orange Champagne, Key Lime, & Mango**

**\$29.95 per person**

**\*Price does not include tax or service fee**



## ***Polo's Signature***

### **Lunch Menus**

#### **Lunch Menu No. 2**

##### **Select one:**

##### **Insalata Fresca**

*Baby Mixed Greens, Jicama, Mango, Berries, & Gorgonzola Cheese  
Tossed with a Port Wine Vinaigrette*

### **SOUP OF THE DAY**

#### **Entrée**

##### **Select one:**

##### **Grilled Atlantic Salmon Fillet**

*Sun-Dried Tomato Risotto & topped with a Wild Mushroom Relish*

##### **Angel Hair Pasta**

*Grilled Jumbo Shrimp, Roma Tomatoes, & Garlic*

#### **Dessert**

##### **Select one:**

##### **Almond Key Lime Pie**

*with Fresh Berries, and Blackberry Coulis*

##### **Mixed Berries**

*with Grand Marnier Sauce*

**\$34.95 per person**

**\*Price does not include tax or service fee**



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**Lunch Menus**

**Lunch Menu No. 3**

**Select one:**

**Polo's Gulf Coast Crab Cakes**  
*with Three Sauces*

**SOUP OF THE DAY**

**Entree**

**Select one:**

**Marinated Grilled Chicken Salad**  
*with Apples, Tomatoes, Blue Cheese, Boiled Egg,  
& finished with an Herb Vinaigrette*

**Grilled Texas Red Fish**  
*With artichoke and crab risotto*

**Pan Seared Tuscan Style Airline Chicken**  
*Stuffed with prosciutto Di Parma, basil and fontina cheese with herb mashed potatoes*

**Duo of Grill Baby Lamb Chop, Petite Filet**  
*with tomato risotto, cabernet reduction sauce*

**Dessert**

**Select one:**

**Lavender Crème Brulee**

**Cinnamon Dusted Bittersweet Chocolate Marquise**

**\$ 36.95 per person**

\* Price does not include tax or service fee



***Polo's Signature***

**Dinner Menus**

**Dinner Menu No. 1**

**Select One:**

**Polo's Famous Chopped Caesar Salad**  
*with Parmigiano-Reggiano Tuile*

**SOUP OF THE DAY**

**Entrée**

**Select One:**

**Grilled Atlantic Salmon Fillet**  
*Sautéed Wild Mushrooms & Roasted Garlic Foam*

**Pan Seared Tuscan Style Airline Chicken**  
*Stuffed with prosciutto Di Parma, basil and fontina cheese with herb mashed potatoes*

**Grilled Center Cut Beef Medallion**  
*with Roasted Purple Potatoes, Baby Carrots and Piquillo Pepper in a Cabernet Sauvignon Sauce*

**Dessert**

**Select one:**

**Polo's Signature Roasted Banana & Pineapple Bread Pudding**

**Thin Layered Caramelized Apple Tart**  
*with Caramel Sauce*

**\$54.95 per person**

\* Price does not include tax or service fee



***Polo's Signature***

**Dinner Menus**

**Dinner Menu No. 2**

**Select One:**

**Polo's Spring Mix**

*Tossed with Tomato Dressing, Crispy Prosciutto Di Parma,  
& Montrachet Goat Cheese*

**SOUP OF THE DAY**

**Entrée**

**Select one:**

**Mild Spiced Seared Gulf Red Snapper**

*Topped with Crawfish, Wild Mushrooms, Leeks, & drizzled with truffle oil*

**Coffee Crusted Beef Medallions**

*with Garlic Cream Potatoes and Roasted Chocolate Pacilla Sauce*

**Dijon Mustard Crusted lamb Loin**

*With cheddar potatoes and cabernet sauce*

**Stuffed Chicken Rolatini**

*with Roasted Peppers, Spinach, Stilton Cheese, Roasted Shallot Pinot Noir Sauce  
On Herb Mashed Potatoes and French Green Beans*

**Dessert**

**Select one:**

*Almond Key Lime with Fresh Berries and Blackberry Coulis*

*La Mocha Cake*

**\$58.95 per person**

\* Price does not include tax or service fee



***Polo's Signature***

**Dinner Menus**

**Dinner Menu No. 3**

**First Course**

**Citrus Cured Atlantic Salmon**  
*with Couscous Salad & Micro Greens*

**Second Course**

**Select one:**

**Almond Crusted Goat Cheese Salad**  
*Baby Mixed Greens, Tomatoes, & Kalamata Olives tossed with a Mustard Vinaigrette & topped with Almond Crusted Goat Cheese*

**SOUP OF THE DAY**

**Third Course**

**Select one:**

**Four Peppercorn Crusted Center Cut Filet Mignon**  
*with Au Gratin Potatoes*

**Pan Seared Tuscan Style Airline Chicken**  
*Stuffed with prosciutto Di Parma, basil and fontina cheese with herb mashed potatoes*

**Grilled Texas Red Fish**  
*With seafood risotto and jumbo asparagus*

**Fourth Course**

**Warm Chocolate Soufflé**  
*with Raspberry & Orange Ganache*

**\$65.00 per person**

\* Price does not include tax or service fee



## ***Polo's Signature***

### **Dinner Menus**

#### **Dinner Menu No. 4**

#### **First Course**

##### **Polo's Signature Trio**

*Crispy Tempura Shrimp, seared Ahi tuna nacho and polo's famous crab cake with jumbo lump crab meat*

#### **Second Course**

##### **Select one:**

#### **SOUP OF THE DAY**

##### **Polo's Famous Chopped Caesar Salad**

*with Parmigiano-Reggiano Tuile*

#### **Third Course**

##### **Select one:**

##### **Pan Seared Chicken**

*Topped with Artichokes, Capers and Sun Dried Tomatoes with Herb Mashed Potatoes and Sautéed Spinach*

##### **Surf and Turf**

*Center Cut Prime Rib Eye and Fresh Main Lobster Tail with Au Gratin Potatoes, Jumbo Asparagus and Topped with Tender Baby Shrimp and Crabmeat Imperial Sauce*

#### **Fourth Course**

##### **Select one:**

##### **Polo's signature Roasted Banana & Pineapple Bread Pudding**

*with Grand Marnier Sauce*

##### **La Mocha Cake**

**\$72.95 per person**

\* Price does not include tax or service fee



***Polo's Signature***

**Five Star Menu**

**First Course**

**Polo's Signature Trio**

*Crispy Tempura Shrimp, Seared Ahi Tuna nacho and  
Polo's Famous Crab Cake  
With Jumbo Lump Crabmeat*

**Second Course**

**Select one:**

**Black Angus Center Cut Filet Mignon**  
*with Saffron Cubed Potatoes and Mushroom Ragout  
Topped with Black Truffle Béarnaise*

**Roasted Whole Baby Snapper**  
*Topped with Crabmeat Imperial Sauce and Romano Crispy Asparagus*

**Roasted Muschovy Orange Duck**  
*Au Gratin Potatoes with Gran Marnier Sauce*

**Third Course**

**Warm Chocolate Soufflé**  
*with Raspberry and Orange Ganache*

**\$74.95 per person**

\* Price does not include tax or service fee



***Polo's Signature***

**Premium Menu**

**First Course**

**Pan Seared Foie Gras on Grill Bread Pudding**  
*with Blackberry Port Wine Reduction Sauce*

**Second Course**

(Select one)

**Duo Beef Steak Tomato Salad**  
*with Cabernet Vinaigrette and Micro Greens*

**SOUP OF THE DAY**

**Third Course**

(Select one)

**Blackened Chilean Sea Bass**  
*With spicy Tomato Basil Risotto, Tempura Asparagus and Topped with Jumbo Lump Crabmeat*

**Whole Roasted Prime Rib Eye**  
*With Au Gratin Potatoes, Baby Carrots and Piquillo Pepper Topped With Gorgonzola, Marscapone Chive Butter*

**Fourth Course**

**Duo of Warm Chocolate Soufflé**  
*with Caramelized Orange Ganache and Lavender Crème Brulee Raspberry Sauce*

**\$84.95 per person**

\* Price does not include tax or service fee



Event Name:  
\_\_\_\_\_

Event Coordinator:  
\_\_\_\_\_

**Deposit Contract**

|   |                                     |                              |                     |
|---|-------------------------------------|------------------------------|---------------------|
| <b>Contact Name:</b>                                  |                                     |                              |                     |
| <b>Address:</b>                                       |                                     |                              |                     |
| <b>Telephone:</b>                                     |                                     | <b>Cell:</b>                 |                     |
| <b>Fax:</b>   | <b>Alternate Number:</b>            |                              |                     |
| <b>Event Date:</b>                                    |                                     |                              |                     |
| <b>Time:</b>  | <b>Starting Time:</b>               | <b>End Time:</b>             |                     |
|   | <b>Breakfast    Brunch    Lunch</b> | <b>(Dinner) (Circle One)</b> |                     |
| <b>No. of Guests:</b>                                 |                                     |                              |                     |
| <b>Room Reserved:</b>                                 |                                     |                              |                     |
| <b>Date of Deposit:</b>                               |                                     |                              |                     |
| <b>Deposit Amount:</b>                                |                                     |                              |                     |
| <b>Payment Type:</b>                                  |                                     |                              |                     |
| <b>Type of Service:</b>                               | <b>(Seated)</b>                     | <b>Buffet</b>                | <b>(Circle One)</b> |
| <b>Extra To Note:</b>                                 |                                     |                              |                     |
| <b>Music / Band:</b>                                  |                                     |                              |                     |
| <b>Bar Set Up:</b>                                    | <b>Yes</b>                          | <b>No</b>                    | <b>(Circle One)</b> |
| <b>Audio/Visual Equipment</b>                         |                                     |                              |                     |
| <b>Flower Arrangements:</b>                           |                                     |                              |                     |
| <b>Form of Payment:</b>                               | <b>Check #</b>                      |                              |                     |
| <b>Credit Card #:</b>                                 | <b>Expiration Date:</b>             |                              |                     |
| <b>Approval Code:</b>                                 |                                     |                              |                     |
| <b>Guaranteed Guest Count Due:</b>                    |                                     | <b>(Date)</b>                |                     |
| <b>Final Menu Selections Due:</b>                     |                                     | <b>(Date)</b>                |                     |
| <b>Deposit is NON-REFUNDABLE<br/>After this date:</b> |                                     |                              |                     |

By executing this contract, Client acknowledges that he/she has received, read and accepted policies presented in the "General Reservation Information" Packet. Client understands and acknowledges the refund/cancellation policy and that in the event of a "No Show", there will be no refund. The selection(s) for the event has been indicated by Client's Initials at the end of the specific menu page with any changes or special requests/ substitution notation on the Menu and are attached as an Exhibit to this contract.

This form shall serve as receipt of deposited funds and is only valid upon full execution by the Client and Polo's Signature Management. Deposits will be applied to the final bill on the date of the event.

\_\_\_\_\_  
Client Signature/Date

\_\_\_\_\_  
Polo's Signature Management/Date