



*Polo's Signature*

“Brilliant mastery of continental 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)**

Polo's Signature  
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 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



*Polo's Signature*

***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 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



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**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 CELLAR**

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)

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



## *Polo's Signature*

### **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> <i>Remoulade Sauce</i>	<b>\$2.00</b>
<b>BOILED JUMBO SHRIMP</b> <i>Spicy Cocktail Sauce</i>	<b>\$2.00</b>
<b>ASPARAGUS TIPS</b> <i>Stuffed with Manchego Cheese &amp; wrapped in Prosciutto</i>	<b>\$1.75</b>
<b>SMOKE SALMON ROULADES</b> <i>Stuffed with Capers, Cream Cheese, &amp; Dill spread</i>	<b>\$1.50</b>
<b>LUMP CRAB DUMPLINGS</b> <i>Chili Sesame Vinaigrette</i>	<b>\$2.00</b>
<b>LAMB LOLIPOP</b> <i>Apple Jalapeno Mint Jelly</i>	<b>\$2.00</b>
<b>BEEF TENDERLOIN ROLATINE</b> <i>Stuffed with Gorgonzola Cheese, Roasted Walnuts, &amp; Fresh Herbs</i>	<b>\$2.00</b>
<b>ROMANO CRUSTED CHICKEN</b> <i>Blue Sage Cream</i>	<b>\$1.00</b>
<b>GOAT CHEESE CROSTINI BRUCHETTA</b> <i>Calamata Relish</i>	<b>\$1.75</b>
<b>SMOKE SALMON CANAPES</b> <i>On Toasted Points with Dill Cream sauce</i>	<b>\$1.75</b>
<b>SHRIMP EMPANADAS</b> <i>Stuffed with Shrimp and Manchego Cheese with Cilantro Tomatillo sauce</i>	<b>\$2.00</b>
<b>SESAME CRUSTED BUTTERFLY WINGS</b> <i>Spicy Barbeque Sauce</i>	<b>\$2.00</b>



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<b>SASHIMI TUNA</b> <i>Fried Wonton &amp; Wasabi Crème Fraiche</i>	<b>\$2.00</b>
<b>BEEF TENDERLOIN WELLINGTONS</b> <i>With Jalapeno Peach Marmalade</i>	<b>\$1.50</b>
<b>SHRIMP AND PORK LOLIPOP</b> <i>With cane post chili sesame sauce</i>	<b>\$1.50</b>
<b>ROASTED MARINATED DUCK</b> <i>With blueberry quiche</i>	<b>\$1.00</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*

**Hand Made Fettuccine**  
*with Roasted Garlic Alfredo sauce, Tomatoes, Asparagus, & Crispy Shrimp*

**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*

**Caramelized Striped Sea Bass Fillet "Thai Style"**  
*with Sautéed Asparagus*

**Roasted Airline Lemon Pepper Chicken Breast**  
*with Sun Dried Tomatoes & Sautéed Spinach*

**Roasted Pork Medallions**  
*with Herb Cream Potatoes & Ancho Chili Sauce*

**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*

**Roasted Airline Lemon Pepper Chicken Breast**  
*with Sautéed Spinach & Wild Mushrooms*

**Center Cut Beef Medallion**  
*with Peruvian Roasted Potatoes, Butternut Squash Soufflé  
Finished with Three Peppercorn Cognac Sauce*

**Dessert**

**Select one:**

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

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

**\$44.95 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*

##### **Crispy Honey Glazed Muscovy duck Breast**

*With Ginger Cabernet Sauce*

##### **Stuffed Chicken Rولاتini**

*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*

**\$46.95 per person**

\* Price does not include tax or service fee



***Polo's Signature***

**Dinner Menus**

**Dinner Menu No. 3**

**First Course**

**B 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*

**Roasted Poblano, Corn & Black Bean Soup**  
*Topped with Spanish Chorizo and Queso Fresca*

**Third Course**

**Select one:**

**Four Peppercorn Crusted Center Cut Filet Mignon**  
*with Anna Potatoes*

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

**Grilled Gulf Red Snapper**  
*Sautéed Spinach & Baby Carrots*

**Fourth Course**

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

**\$53.95 per person**

\* Price does not include tax or service fee

**Dinner Menus**

**Dinner Menu No. 4**

**First Course**

**Polo's Signature Trio**

*Citrus cured Atlantic Salmon Champagne Dill  
Foie Gras with Confit Mushroom Merlot  
Tropical Jumbo Shrimp with Trio Sauces*

**Second Course**

**Select one:**

**SOUP OF THE DAY**

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

**Third Course**

**Select one:**

**Organic Herb Roasted Chicken Breast**  
*with Mushroom Compote & Spinach Soufflé*

**Polo's Feast**

*Lamb Chops with Rosemary au Jus  
Crispy Honey Glaze Muscovy Duck Breast with Ginger Cabernet Sauce  
Caramelized Shrimp Ponchartrain with Menuiere Jumbo Crab & Anna potatoes*

**Fourth Course**

**Select one:**

**Polo's signature Roasted Banana & Pineapple Bread Pudding**  
*with Grand Marnier Sauce*

**La Mocha Cake**

**\$59.95 per person**

\* Price does not include tax or service fee



# *Polo's Signature*

## Five Star Menu

### First Course

#### Select one:

#### **Crispy Tempura Lobster Tail**

*with Organic Baby Mixed Greens, Mango Habenero Vinaigrette*

#### **Seafood Chowder**

*Shrimp, Snapper, Crabmeat and Vegetable Broth*

### 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 Muschoy Orange Duck**

*Au Gratin Potatoes with Gran Marnier Sauce*

### Third Course

#### **Warm Chocolate Soufflé**

*with Raspberry and Orange Ganache*

**\$64.95 per person**

\* Price does not include tax or service fee



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**Premium Menu**

**First Course**

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

**Second Course**

**Duo Beef Steak Tomato Salad**  
*with Cabernet Vinaigrette and Micro Greens  
or Lobster, Crabmeat Bisque w/ Cognac Sauce*

**Third Course**

**Select one:**

**Bone-in Ribeye w/ Dijon Mustard**  
*Roasted Potatoes & Black Truffle Merlot Sauce*

**Roasted Chilean Sea Bass**  
*Sautéed Spinach, Sweet Potato Casserole and Toasted Pinenut Crabmeat Sauce*

**Fourth Course**

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

**\$74.95 per person**

\* Price does not include tax or service fee



# Polo's Signature

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 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