



Banquet Dinner Menu

PRE-ORDERED APPETIZERS (OPTIONAL)

One order for every 2-3 People

Texas Spoon Drop Crab Cake

with Grilled Shrimp, Green Onion-Tabasco Butter Sauce and Lime Sour Cream \$15.95

Blackened Shrimp-Crawfish Fondue with Toasted Garlic Bread \$14.95

Almond Crusted Brie with Apricot-Mango Chutney and Buttered Toast Rounds \$9.95

Antipasto Platter

House Made Sbriciolata Fennel Salumi, Prosciutto, House Made Bresaola, Capicola, Provolone, Parmesan and Fresh Mozzarella with Marinated Artichokes, Olives and Sicilian Caponata \$18.95

Hand Passed Hors D'oeuvres see Hors D'oeuvres List for Options \$9 for 3 Pieces per Person

SELECT ONE (1) OF THE FOLLOWING STARTERS

Field Green Salad

with Torn Herbs, Hazelnut Vinaigrette and Goat Cheese Toast \$8.95

Roquefort Apple Salad

with Apple Cider Vinaigrette, Julienne Apples and Spiced Walnuts \$9.95

Caesar Salad

with Shaved Parmesan and Bacon \$9.95

Chili Crusted Crawfish Salad

Pickled Peppers and Charred Creole Remoulade \$10.95

Australian Pumpkin Soup

with Fine Herb Foam, Tomato Relish and Dried Wasabi Peas \$8.95

Roasted Corn and Crawfish Chowder

with Blue Corn Tortillas and Chili Oil \$10.95

Tomato Basil Soup

with Bruschette and Parmesan Cheese \$8.95

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SELECT FROM THE FOLLOWING ENTREES

Three Selections For 30 Or Fewer Guests; Two Selections For 50 Or Fewer Guests;
One Selection For 51 Or More Guests

All Entrees Served with the Chef's Select Vegetables-Prices May Change Due To Market Availability

Bacon Wrapped Grilled Beef Tenderloin with Port Wine Demi Glace \$32.95

NY Strip (12oz)

with Roasted Garlic and Parmesan Crust with Cognac Sauce \$29.95

South American Marinated Beef

Grilled Beef Tenderloin Marinated in a Chimichurri with Roasted Serrano Butter Sauce \$27.95

Grilled Beef Rib-Eye with Cognac Sauce \$28.95

Leonard's Stuffed Shrimp

Four Jumbo Shrimp Broiled with Crab Stuffing on Chardonnay Sauce \$25.95

Raspberry Chipotle Glazed Salmon with Two Grilled Shrimp \$24.95

***Zihuatanejo Snapper Sautéed Fresh Snapper Fillet with Jumbo Lump Crab,
Pico De Gallo and Chardonnay Butter Sauce \$27.95***

***Stuffed Chicken Breast Stuffed with Fontina Cheese Prosciutto, Basil and Sundried Tomatoes Served
on a Lemon Basil Butter Sauce with Chef Selected Vegetables \$19.95***

***Chicken Mazatlan Avocado Salsa, Two Grilled Shrimp, Chihuahua Cheese,
Served on Serrano Butter Sauce \$21.95***

SELECT FROM THE FOLLOWING DESSERTS

Two Selections For 30 Or Fewer Guests; One Selection For 31 Or More Guests

Nutella Chocolate Torte \$7.95

Christopher's Signature Bread Pudding \$6.95

Christopher's Signature Cheesecake \$6.95

Crème Brûlée \$6.95

Berries Napoleon in a Praline Cup \$6.95

(PRICES DO NOT INCLUDE TAX, BEVERAGES, OR SERVICE CHARGES)

A 21% Service Charge (incl. Gratuity) will be automatically Added to All Private Parties Final Receipt

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