



**BREAKFASTLUNCHWINECAFE**  
**EVENTS & CATERING**

For **Events** reference pages **2-8** for available options

For **Catering** reference pages **9-12** for available options

# Events

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## INTRODUCTION AND MISSION

Salento's Event Staff has the ability to help you create a charming ambiance of food and drink to complement your celebratory occasion. We will ensure that our services make entertaining smooth, easy, relaxing and fun for you and your guests.

## Offered Services

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### WINE TASTING

- Perfect for wine enthusiasts and those aspiring to gain wine knowledge (casual or formal)
- Select accompanying dishes from our **Gourmet Menu**
- Sit down or cocktail-style
- Optional blind tasting for team building or for an exciting evening with friends and family

### EVENT CATERING

- Perfect for any occasion
- Select courses from our **Gourmet Menu**
- Our Sommelier will select wines for your event based on the menu selected

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For **event information**, please contact:

The Brochstein Pavilion  
**(713) 348-2279**

Jackie Campbell  
General Manager

(713) 775-8084 or (832) 579-8877  
**salentocatering@gmail.com**



To **book an event**, please see contact information provided on the following pages (3 and 4) for your event location of interest.



## THE BROCHSTEIN PAVILION

6100 MAIN STREET

•  
HOUSTON, TEXAS 77005

•  
(713) 348-2279



Maximum Occupancy: 350

To **book an event**, please first contact:

Brochstein Pavilion Reservations:

**Pavilion@rice.edu**



The Brochstein Pavilion is a contemporary jewelry box located at the heart of the Rice University campus.

The entire facility may be rented out or smaller 'party areas' may be reserved.



2407 RICE BOULEVARD

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HOUSTON, TEXAS 77005

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(713) 528-7478

Maximum Occupancy: 59

## THE RICE VILLAGE



To **book an event**, please first contact:

Salento Catering  
(832) 579-8877  
(713) 775-8084  
[salentocatering@gmail.com](mailto:salentocatering@gmail.com)

A unique wine lounge, located in the Rice Village, embodying a Latin American style and infused with European characteristics.

It's the perfect place for your small occasion.



# Basic Policy Guidelines

Event reservations are on a first-come, first-served basis and are confirmed with a signed contract, complete with valid payment information. Space rental fees and/or food/beverage minimums are subject to change, and the availability of certain spaces may vary depending on the day of the week or the month of the year in which your event occurs.

We do NOT permit clients to bring in any outside food or beverages to Salento Wine Café (with the exception of cakes and desserts where a cake cutting fee will be applied). The Texas Alcoholic Beverage Commission does NOT permit clients to bring any outside liquor, beer, or wine to Salento Wine Café. Any guest discovered doing so will be asked to leave the premises and may cause the event to be terminated.



Our Event Coordinator can help you coordinate live musical entertainment, photography, flowers, linens, table and chairs, or other rentals you may need to make your event a complete success. Upon request, we will make these arrangements for you and apply any associated charges and/or fees to your final bill. If you wish, you may coordinate these items yourself, through your preferred vendor, with prior notice to and approval from the Event Coordinator.

Please ask your Event Coordinator for further details with regards to our policies relating to the guest count, delivery and service fees, and leftover food.

# Bar Selection

**Standard measure: 4 glasses to a bottle, 1.5 glasses wine per person per hour**



## WINE SELECTION

House Red/White Wine by the Glass	\$7.00 per glass
House Red/White Wine by the Bottle	\$25.00 per bottle
Sparkling Wine by the Glass	\$8.00 per glass
Sparkling Wine by the Bottle	\$35.00 per bottle
Mimosa	\$5.00 per glass

**Standard measure: 1 bottle per person per hour**

## BEER SELECTION

Imported Beer	\$4.50 per bottle
Domestic Beer	\$3.00 per bottle

**Standard measure: 1 bottle per person per hour**

## BASIC BEVERAGE SELECTION

Regular/Diet Coke	\$2.00 per bottle
Orangina	\$2.00 per bottle
Naked Juice	\$3.50 per bottle
Orange Juice	\$3.50 per bottle
San Pellegrino	\$4.00 per bottle
Bottled Water	\$2.00 per bottle

**Each serves 30**

## JUICE CARAFE SELECTION

Fresh Squeezed Lemonade Carafe	\$60.00 per carafe
Fresh Squeezed Orange Juice Carafe	\$60.00 per carafe

**Each serves 30**

## BASIC CARAFE SELECTION

Iced Tea Carafe	\$45.00 per carafe
Iced Berry Patch Tea Carafe	\$65.00 per carafe
Iced Water Carafe	\$0.00 per carafe





## Gourmet Menu

Minimum of \$300 prior to tax required, a week notice, and Staffing fees are applicable

**Each Serves 10 Guests**

### APPETIZER

- |  |      |
|--|------|
| Argentinean Empanadas  | \$80 |
| Assortment of Chicken, Spinach & Ricotta, and Ham & Cheese Argentinean Empanadas with our homemade Chimichurri   |      |
| Assorted Meats and Cheeses Platter   | \$75 |
| Choice of prosciutto, Spanish chorizo, and salami with Manchego, smoked Gouda, Brie, and white cheddar served with roasted red peppers, grapes, strawberries, mixed nuts and cracker bread |      |
| Beef Tenderloin Bites  | \$75 |
| Pepper-crusted beef tenderloin skewer bites served with Honey-Dijon mustard, red peppers and onions  |      |
| Campo Bello Flatbread  | \$75 |
| All natural chicken breast, onions, basil, garlic infused olive oil, baby spinach, and bel paese cheese on a flatbread   |      |
| Cheese Tray  | \$60 |
| 2 domestic and 2 imported cheeses served with roasted red peppers, grapes, strawberries, mixed nuts and cracker bread  |      |
| Chicken Sliders  | \$60 |
| Diced chicken mixed with risotto and a Soy & Honey glaze, served on a Hawaiian bun   |      |



Cilantro Chicken Pesto Flatbread	\$70
All natural chicken breast spread over a cilantro-pesto sauce on a flatbread	
Fiesta Brava Flatbread	\$60
Spanish chorizo on a red onion vinegar base topped with shaved imported Manchego cheese on a flatbread	
Fresh Fruit	\$45
Daily assortment of freshly cut fruits	
Hamburger Sliders	\$80
Ground beef mixed with onions, artichokes, mushrooms, and garlic on a Hawaiian roll	
Hummus-Tapenade	\$60
Traditional hummus with roasted red pepper tapenade and cracker breads	
Meatballs	\$60
95/5 Lean meat mixed with roasted red peppers, artichokes, and special spices	
Mushrooms Provençal	\$70
Stuffed mushrooms with tapenade and balsamic reduction with a Chardonnay-garlic sauce	



Napoleon Styled Crab Cake	\$90
Crabmeat mixed with green bell peppers, horseradish, and cream cheese spread in between a flakey pastry	
Grilled Chicken Fingers	\$70
Chicken strips with roasted raspberry-chipotle sauce	
Peanut Butter Chicken Satay	\$70
All Natural chicken breast strips marinated in a peanut butter-soy based sauce, woven onto sticks and grilled	



Poached Pears	\$65
Golden pears sliced and poached in Cabernet Sauvignon wine, topped with Bleu cheese and prosciutto	
Prosciutto and Arugula Rolls	\$80
Prosciutto di Parma rolled in baby arugula leaves and drizzled with champagne vinaigrette	
Risotto Primavera	\$45
Broccoli, carrots, mushrooms, and peas	
Salmon Risotto Cakes	\$70
Atlantic salmon pieces mixed with risotto and fresh herbs	
Savory Brie Cake	\$55
Imported Brie topped with basil pesto sauce and sundried tomatoes	
Shrimp Skewers	\$70
Shrimp skewers marinated and grilled to perfection over a bed of Kale Salad	
Smoked Salmon Pinwheels	\$60
Smoked salmon, low-fat cream cheese, capers, and roasted peppers on a spinach herb or tomato basil tortilla	
Spanish Bruschetta	\$45
Toasted garlic bread, olive oil, tomatoes, onions and aged balsamic vinegar topped with Serrano Ham	
Spinach, Bacon, and Goat Cheese Flatbread	\$60
Spinach, bacon and melted goat cheese on a flatbread	
Spinach Quesadillas	\$60
Flour tortilla with fresh sautéed spinach and quesadilla style cheese, served with Cuban beans	
Sweet Brie Cake	\$45
Imported Brie topped with strawberry sauce and mixed nuts	
Traditional Vegetarian Vietnamese Spring Roll	\$55
Rolled with fresh lettuce and vermicelli in rice paper	
Vegetable Kabobs	\$45
Mini skewers with red onions, zucchini, yellow squash, crimini mushrooms, red bell pepper, cauliflower, and basted with special sauce	
Veggie Sliders	\$60
Black beans and quinoa patty with cilantro aioli on a Hawaiian bun	

**Each Serves 10 Guests**

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## **CEVICHE BAR**

Salmon Ceviche	\$100
Tender, delicate salmon with mango, cucumber and cilantro marinated in an orange mojo	
Shrimp Ceviche with Chile Roja	\$90

Tender, delicate shrimp marinated in citrus with fresh tomatoes, cilantro, garlic and Serrano pepper and olive oil served with our homemade Chile Roja tomato ceviche sauce



**Each Serves 10 Guests**

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**SALAD**

Arugula Salad	\$90
Fresh arugula tossed with sliced green apples, dried cranberries, walnuts, and our homemade dressing topped with Manchego	
Baby Spinach Salad with Goat Cheese	\$90
Baby spinach salad lightly tossed with raspberry balsamic dressing, fresh blueberries, pecans and goat cheese	
Caprese Salad Skewers	\$50
Fresh mozzarella, tomatoes, basil, olive oil and aged balsamic	
Classic Caesar Salad	\$70
Classic Caesar Salad served with croutons and parmesan cheese	
Deep Green Salad	\$60
Sweet spring mix lettuce with fresh tomatoes, cucumbers, toasted nuts, and our homemade dressing	
Fennel and Almond Salad	\$95
Sliced fennel, feta crumbles, and sliced dates mixed with arugula salad and covered in toasted almonds	
Mediterranean Bow Tie Pasta Salad	\$90
With feta, spinach, kalamata olives, red pepper, and cucumbers	
Greek Salad	\$90

Roman lettuce mixed with red onions, red bell peppers, cucumbers, celery, kalamata olives, and feta tossed with red wine vinegar

Pasta Provençal \$90  
Tri-color tortellini with spinach pesto and sundried tomatoes, kalamata olives, roasted red pepper and capers

Prosciutto and Melon Salad \$85  
Spring mix with honey dew, cantaloupe, fresh mint, prosciutto, Manchego parmesan cheese & tossed with our house dressing

Broccoli & Bacon Salad \$90  
Broccoli, bacon, onions, raisins, and sunflower seeds tossed with a white wine vinegar dressing

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### **BUFFET PACKAGES**

**TWO ENTREES + 3 SIDES 45 PER PERSON**

**THREE ENTREES + 4 SIDES 55 PER PERSON**

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### **ENTRÉE**

Argentinian Style Beef with Our Original Chimichurri  
Argentinean beef cooked medium rare and topped with our original Argentinean Chimichurri

Beef Blue Tenderloin  
Beef tenderloin, blue cheese served with a demi-glazed brown sugar sauce

Carpaccio De Salmon  
Traditional Carpaccio de Salmon with garlic butter sauce and toasted olive bread

Chardonnay Chicken  
All natural chicken lightly floured and sautéed with a Chardonnay-garlic, green grapes and cream sauce

Chicken Breast Provençal  
All natural chicken breast, lightly floured and sautéed in butter, oven roasted and topped with olive tapenade

Chicken Breast Stuffed with Goat Cheese  
All natural chicken breast stuffed with goat cheese and served with a chicken demi-glaze

Chicken Marsala  
All natural chicken breasts lightly floured and sautéed in Marsala wine with mushrooms

Chicken Pesto Pasta Al Dente  
Grilled chicken breast topped with basil pesto sauce over penne pasta



#### Grilled Chicken with Lemon Garlic and Oregano

All natural chicken breast, lightly floured and sautéed in garlic, oregano and butter-cream sauce

#### Lemon Cream and Prosciutto Pasta

Sautéed prosciutto, sundried tomatoes and a lemon cream sauce served over penne pasta

#### Lobster Ravioli with Crab Meat Cream Sauce

Homemade lobster ravioli served in a decadently rich crabmeat cream sauce



#### Oven Roasted Beef in Chipotle BBQ Sauce

Beef tenderloin oven roasted with rosemary, sage, thyme, and topped with cranberry chipotle BBQ sauce

#### Sliced Ahi Tuna with Wasabi

Ahi Tuna drizzled with Wasabi-Yuzu

#### Spinach Ravioli with a Wild Tomato Sauce

Homemade spinach ravioli served in a mildly spicy combination of red pepper and tomato sauce

#### Stuffed Pork Loin

Pork loin roll stuffed with blue cheese and topped with reduced brown sugar demi glaze.

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## SIDE DISHES

Basmati Rice

With roasted tomatoes, mushrooms, dried cranberries and almonds

Broccoli

With garlic, wild mushrooms, and parmesan

Broccoli Casserole

Traditional broccoli casserole

Creamy Risotto Saffron Pilaf

Garlic Mashed Potatoes

Traditional roasted garlic mashed potatoes

Gluten-free Tabbouleh

Fresh Cut Green Beans

With red onions and hickory smoked bacon

Kale Salad

With red peppers, pineapples, red onion and Asian ginger vinaigrette

Roasted Red Potatoes

With garlic and fresh herbs

Sautéed Zucchini with Fresh Herbs

Risotto Primavera

Traditional Rice Pilaf

Zucchini and Summer Squash

Peppers and onions with fresh herbs

**SIGNATURE DESSERT**

Arroz Con Leche Traditional rice pudding	\$65
Carrot Cake With macadamia nut mousse	\$60
Chocolate Tres Leches	\$65
Flourless Espresso Chocolate Cake Covered with a layer of Dark Chocolate Ganache	\$60
German Dark Chocolate Cake German Dark Chocolate Cake served with vanilla ice cream and strawberries	\$60
Torta De Santiago Traditional Spanish almond sponge cake	\$60

**Our expansive wine selection and beers are priced either by the bottle or by consumption.**

**This is our standard food menu. Please contact one of our Event Coordinators to discuss any customization of your event's menu.**





# Staffing Guidelines

To better staff your event Salento Wine Café employs the following rules to determine the necessary staffing required for your event. All staffing charges will be charged per hour, starting 1.5 hrs prior to the event start and ending 1.5 hrs after the event completion.

**\$35.00 per hour**

## EVENT MANAGER

Will be required when all of the following conditions are met:

Event Duration	≥	3 hours
Guest Count	≥	50 guests
Food Total	≥	\$1,000

**\$25.00 per hour**

## BARTENDER

A bartender is required per 75 guests:

Guests	Bartender(s)
1-75	1
75-150	2
150-225	3
⋮	⋮



**\$20.00 per hour**

## BUSING STEWARD/BAR BACK

A busing steward/bar back is required in the following cases:

Guests	Busing Steward(s)/Bar Back(s)
35-100	1
100-200	2
200-300	3
⋮	⋮

**\$20.00 per hour**

## PROFESSIONAL WAIT STAFF

A waiter is required per 35 guests for a seated dinner:

Guests	Waiter(s)
0 – 10	1
11- 20	2
21 – 30	3
⋮	⋮



# Rental Guidelines

In order to cover our various miscellaneous fees with regards to providing any necessary event items other than the food and beverages, we employ the following formulas in determining any rental fees.

In the case that we do not have certain equipment you may require for your event (larger tables, cocktail tables, stage, etc) we will make rental arrangements for those items and apply any associated charges and/or fees to your final bill. If you wish, you may coordinate these items yourself, through your preferred vendor, with prior notice to and approval from the Event Coordinator.

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## ESTIMATING THE NECESSARY AMOUNT

We approximate 1.5 glassware, ceramicware, and silverware per guest, thus costs are determined in the following manner:

$(\# \text{ guests} - 50 \text{ guests}) \times (1.5) \times (\text{Glassware/Ceramicware/Silverware Price})$

Similarly we approximate 1.75 plastic cups, plastic plates, and plastic utensils per guest, thus costs are determined in the following manner:

$(\# \text{ guests} - 50 \text{ guests}) \times (1.75) \times (\text{Plastic Cups/Plastic Plates/Plastic Utensils Price})$

The number of buffet tables is calculated using 2.5 dishes per table ratio:

$(\# \text{ of dishes}) / (2.5 \text{ dishes per table})$

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## SAMPLE PRICES

All Tables	\$12.00 per table
Chairs	\$8.00 per chair
Stanchion	\$10.00 per glass
Serving Utensils	\$0.50 per utensil
Glassware	\$0.75 per glass
Ceramicware	\$0.75-\$1.00 per plate
Silverware	\$0.25 per silverware
Tablecloths	\$16.50 per tablecloth
Linen Napkins	\$1.00 per napkin



# Catering

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## INTRODUCTION AND MISSION

Offering our in-house dishes packaged and presented to you in the setting of your choice. We pride ourselves in being able to offer our customers a quality dining experience at their own discretion.

## Offered Services

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### BREAKFAST GATHERING AND COFFEE BREAK

- Great for small groups (casual or formal) who need a refresher
- Select from our **Breakfast Gathering and Coffee Break Menu**
- Onsite or offsite availability
- Buffet style

### BOX LUNCHES

- Great for small and large groups (casual or formal) who wish to have lunch but have little time
- Select from our **Box Lunch Menu**
- Onsite or offsite availability
- Buffet style



For **catering information**, please contact:

The Brochstein Pavilion  
**(713) 348-2279**

Jackie Campbell  
General Manager

(713) 775-8084  
**[jcampbell@salentobistro.com](mailto:jcampbell@salentobistro.com)**

To **book an event**, please refer to the Event section of this brochure (pages 2-8) and see contact information provided on pages 3 and 4 for your respective event location of interest.





## Breakfast Gathering and Coffee Break Menu

**For Delivery:** Minimum of \$150 prior to tax required, 24 hours notice, and delivery fees are applicable  
**For Pickup:** No minimum required and 3 hours notice

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### BREAKFAST

Large Breakfast Croissant	\$5.00/Guest
Your choice of Ham & Cheese or Prosciutto & Egg served on a fresh croissant with tomatoes	
Large Egg Baguette	\$5.00/Guest
Egg served on a fresh olive baguette with tomatoes and cheese	
Fresh Fruit	\$3.50/Guest
Daily assortment of freshly cut fruit	
Yogurt Parfait	\$4.50/Guest
Honey hinted non-fat yogurt with the daily assortment of freshly cut fruit and granola	

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### COFFEE BREAK

Large Single Origin Hot Coffee Carafe	(Serves 20 Guests)	\$45.00
Small Single Origin Hot Coffee Carafe	(Serves 10 Guests)	\$25.00
Café au Lait Carafe	(Serves 20 Guests)	\$50.00
Small Organic Hot Tea Carafe	(Serves 10 Guests)	\$30.00
Mini Pastry Tray		\$45.00
<ul style="list-style-type: none"> <li>o Mini Brownies</li> <li>o Mini Cinnamon Rolls</li> <li>o Mini Croissants</li> <li>o Mini Muffins</li> </ul>		

**Larger pastry menu and standard sized pastries available upon request**

# Box Lunch Menu

**For Delivery:** Minimum of 10 required, 12 hours notice, and delivery fees are applicable

**For Pickup:** No minimum required and 3 hours notice

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## BOX OPTIONS

The Rice Deluxe Box \$9.95/Guest  
Packaged in an eco-friendly box with a **Deluxe Sandwich** of your choice, fresh apple, bag of chips, cookie and a drink, includes cutlery kit, mustard & mayonnaise packets and a moist towelette

The Economy Box Lunch \$8.95/Guest  
Enjoy any of our **Deluxe Sandwiches** with a bag of chips or cookie and a drink, includes cutlery kit, mustard & mayonnaise packets and a moist towelette

The Gourmet Salad Box Lunch \$9.95/Guest  
Delight yourself with one of our healthy **Gourmet Salads** accompanied with a fresh apple and a drink, includes cutlery kit and a moist towelette



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## DELUXE SANDWICHES

Nutty Owl  
Sliced smoked turkey breast, imported brie and spinach with a cranberry-walnut mayo on a whole wheat bread

Salento Caprese Sandwich  
Fresh mozzarella, tomatoes, and basil with our homemade balsamic vinaigrette on ciabatta bread

Chicken Salad Sandwich  
Natural chicken breast, low fat yogurt and fresh tarragon on whole wheat bread with sliced tomatoes and lettuce

Tuna Salad Sandwich  
Our homemade tuna salad recipe on whole wheat bread with sliced tomatoes and lettuce





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## GOURMET SALADS

### Chicken Blue Spinach Salad

Fresh baby spinach, tomatoes, cucumbers, toasted nuts, chicken breast, blue cheese and our homemade dressing

### Spinach Prosciutto Manchego Salad

Thinly sliced prosciutto on bed of spinach with fresh Manchego and our homemade dressing

### Arugula Salad

Fresh arugula tossed with sliced red apples, dried cranberries, walnuts, and our homemade dressing topped with Manchego

### Baby Spinach Salad With Goat Cheese

Baby spinach salad lightly tossed with raspberry balsamic dressing, fresh blueberries, pecans and goat cheese

### Caprese Salad

Fresh mozzarella, tomatoes, basil, olive oil and aged balsamic

**All orders come ready to be served, including disposable serving pieces, plate ware and utensils.**

