COHEN HOUSE POLICIES AND PROCEDURES

RENTAL INFORMATION

Monday through Thursday: $1,500.00
Friday: $2,500.00
Friday on the month of December: $3,500.00
Saturday: $3,500.00

FOOD MINIMUM:
Monday through Friday: $3,500.00
Saturday: $10,000.00

SECURING THE DATE

The Club will typically hold a date for 1 week. A $5,000.00 deposit is due upon signing the contract and is not refundable. A second deposit for an estimated 100% of the total bill due six (6) days prior to the event. Please note prices are subject to change.

BEVERAGES

The Faculty Club operates under the laws and restriction of the TABC. Please note that all alcoholic beverages served on the premises must be provided by Cohen House and dispensed by its staff.
Bar selections and wine options are chosen during the menu design and planning session with the Assistant Manager. Faculty Club will provide one full bar and an extra bar request will be billed $100.00 set up fee.

GUARANTEE

Your guaranteed number of guest is due 5 working days prior to your event and is not subject to reduction.
The Chef prepares for 5% over the number of confirmed guests to accommodate for unexpected arrivals.

PROFESSIONAL WAITSTAFF

It is the policy of the Faculty Club to employ student wait staff. Should there be an insufficient number of student waiters or bartender to staff your event, the Faculty Club will supplement with professional waiters and bartender. The cost per waiter or bartender is $25.00 per hour.

PARKING

Staff members will open the gates as guests arrive. The client will be billed $7.00 per car.
Should you not wish to pay for your guest’s parking, please inform them to bring a credit card to park in the Lovett Guest Lot.

Above Prices are exclusive of 8.25% Sales Tax and 21% Service Charge
PRICES ARE SUBJECT TO CHANGE
 Passed Hors D’oeuvres

 Hot Hors D`oeuvres

 Shrimp Tempura with Asian Chili dipping sauce
 Chipotle Glazed Grilled Shrimp with Avocado Cream
 Spinach, Mushroom and Black Beans Quesadillas with Avocado cream
 Vietnamese Spring Rolls, Chicken, Shrimp or Tofu with Peanut or Sweet Chili Sauce
 Empanadas:
 Chicken, Beef, Shrimp, Spinach, Black Bean and Jack
 Crispy Corn Sopes, Pork, chicken, beef or vegetarian
 Bacon Wrapped Scallops

 Cold Hors D`oeuvres

 Peruvian Style Ceviche on Crispy Sweet Potato Cakes
 Shrimp BLT on crostini
 Curried Chicken Salad on Wonton with Mango Chutney
 Jumbo Lump Salad on crispy wonton.
 Salmon Rillete on Crostini
 Thai Chicken Cakes
 Tandoori Chicken Cucumber Cups with Riata
 Shave Beef Tenderloin on Sour Dough Crostini with Horseradish Cream and Sweet Red Onion Jam

 Vegetarian

 Spinach, Mushroom and Black Bean Quesadilla with Avocado
 Flat breads:
 Margarita Pizza
 Pear, Brie and Caramelized Onion with Arugula pesto
 Portobello, Artichoke and Mozzarella with Sundried Tomato Basil Pesto
 Brie and Apple Wonton
 Goat Cheese and Blueberry Wonton
 Leek and Gruyere Tart
 Traditional Soppe with Black Bean Puree, Queso Fresco, Pico de Gallo, Radish and Avocado Cream
 Junior League Artichoke Parmesan Crostini
 Three Cheese Crostini with Apple and Fig Jam

 $4.00 per piece
Sample Dinner Buffet Menus

The Cohen House Classic

Arugula and Mixed Baby Greens with Honey Crisp Apple, Goat Cheese
And Toasted Walnuts with Lemon Vinaigrette
Carved Tenderloin of Beef with Traditional Horseradish Sauce
Salmon Grilled with Lemon Dill Butter and Chopped Romas
Chipotle Mashed Potatoes with Pico de Gallo
Display of Asparagus, Endive, Portobello, Roasted Peppers,
Tomato, Basil and Fresh Mozzarella
A Variety of Breads and Grilled Ciabatta Bread
Coffee and Tea Service
$65.00 per person

The Southern Bent

Chopped Salad of Spinach, Romaine, Applewood Smoked Bacon, Cheddar Cheese,
Red Onion, Mushrooms, Tomato and Avocado with Honey Balsamic Vinaigrette
Cohen House Brisket with Tangy BBQ Sauce
Chicken Tenders with Mustard Ale Sauce
Cajun Seafood Gumbo
Truffle Mac and Cheese
Quick Sautee of Green Beans, Red Pepper and Toasted Almonds
Jalapeno Corn Bread and a Variety of Rolls
Coffee and Tea Service
$55.00

Across the Boarder

Salad of Romaine, Avocado, Oranges, Sweet Red Onion,
Chili Pecans and Cilantro Lime Vinaigrette
Shot of Roasted Poblano Soup
Grilled Flank Steak with Chimichuri
Chicken Enchiladas Verdes or Rojas
Handmade Sopes with Queso Fresco
Grilled Zucchini
Black Bean Plantain Mash
Arroz Verde
Salsa Fresca, Chili con Queso, Guacamole and Chips
Coffee and Tea Service
$60.00 per person
Faculty Club Seated Dinner
Menu Suggestions
Include Warm Rolls and Butter, Blend Coffee, Decaffeinated Coffee, Hot Tea And Ice Tea with Lemon

Salads

Butter Lettuce with Shaved Fennel, Apple, Roasted Walnuts and Gorgonzola

Baby Spinach with Poached Organic Egg, Pancetta and Roasted Basil Tomatoes

Grilled Caesar with Sour Dough Crostini and Apple Smoked Bacon

Mixed Field Greens with Apple, Goat Cheese and Toasted Pine Nuts

Arugula and Asian pear Salad with Chevre

Entrees

Beef Tenderloin Stack with Mushroom Risotto Cake, Grilled Heirloom Tomato, Shaved Asparagus and Béarnaise
$55.00 per person

Simply Grilled Tenderloin with Steamed Asparagus and Jumbo Fried Onion Ring with Spicy Ketchup or Mac and Cheese
$55.00 per person

Chicken Roulade Stuffed with Spinach and Mango with Coconut Curry Sauce and Jasmine Rice
$45.00 per person

Chicken Breast Stuffed with Roasted Peppers and Chihuahua Cheese With Black Bean Puree and Roasted Poblano Cream
$45.00 per person

Lemon Herb Roasted Chicken with Chipotle Mashed Potatoes And Haricot Verts with Brown Butte
$45.00 per person

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Trout Stuffed with Spinach on a Bed of Purple Mashed Potatoes
   With Lemon Buerre Blanc
   $50.00 per person

Grilled Norwegian Salmon with Lemon Dill Sauce and
   On Cauliflower Gratin Puree
   $47.00 per person

Grilled Mahi Mahi Mango Lime Butter Sauce
   With Caribbean Rice
   $45.00 per person

Shrimp Scampi on Bed of Linguine with Fresh Herbs
   $50.00 per person

Pecan Crusted Tilapia
   $45.00 per person

**SIDES ORDERS**

Chipotle Mashed Potatoes

Bistro Truffle Fries with Parmesan

Sweet Potato Fries with Smoked Black Pepper Ketchup

Horseradish Peruvian Purple, Mashed Potatoes

Gratin Potatoes with Gruyere and Crème Fraiche

Truffle Macaroni and Cheese

Jasmine Rice

Wild Mushroom Risotto

Risotto Cake with Sun-dried Tomato Pesto

Brown Rice with Roasted Pecans

Roasted Potatoes

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**VEGETABLES**
Soufflé of Broccoli, Mushroom or Cauliflower

Spicy Roasted Butternut Squash, Zucchini and Turnips

Grilled or Steamed Asparagus with Lemon Butter

Green Beans and Toasted Almonds with Brown Butter

Glazed Baby Carrots

Creamed Spinach

Broccolini

Ratatouille
(Tomatoes, onions, zucchini, eggplant, carrots sautéed with Fresh herbs)

**DESSERTS**

Chocolate Caramel Tart with Crème Anglaise

French Pear Almond Tart with Cinnamon Ice Cream and Caramel Sauce

Espresso or Classic Crème Brule

Passion Fruit Cheese Cake with Blueberry Compote

Key Lime Pie with Blood Orange Gelato

Death By Chocolate and Cherry Bread Pudding with Whiskey Sauce

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Faculty Club Cocktail Buffet
Menu suggestions

Panko and Herb crusted Goat cheese with Dates and Local Honey

Savory Mexican Cheesecake with Pico de Gallo, Guacamole and Tortilla chips on the side.

Gorgonzola Tart with Fresh Raspberries and Roasted Garlic
Served with Ginger Snaps

Assorted Artisan Cheeses, with seasonal Fruit Berries, Toasted Walnuts and Local Honey.
Served with water crackers

Empanadas

Beef, Chicken, Black Bean and Spinach

Vegetarian: Apple and leek with gruyere or Turnips and pears with gruyere.

Sliders

On White or Wheat Buns

American cheese Burgers,

Pulled Pork with Chipotle BBQ Sauce

Grilled Portobello with caramelized Onions with white cheddar

Lobster Rolls

Grilled Panini Bites:
Prosciutto, Fontine, Arugula with Tomato Jam
Smoked Salmon and Goat Cheese
Rare Roast Beef, Havarti, Sweet Onion Relish

House Made Chips
Or
French Fries with Spicy Ketchup

Carving Station

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Tenderloin of Beef with Horseradish Cream Sauce

Grilled Pork Tenderloin with Apricot Mustard Sauce

Prime Rib
New York Strip with Chimichuri

Cohen house Smoked Brisket

Whole Chicken Stuffed with Spinach and Mushrooms with Tomato Jam

Cajun Spiced Turkey with Chipotle Mayo and Mustard Ale

Served with Truffle Mustard, Horseradish Cream, Red wine Reduction or Au jus served with Artisan rolls.

Garvalax

Smoked Salmon Platter accompanied with Cream Cheese, Capers, Red Onions, Chopped Hard Boiled Eggs and Assorted Mini Bagels

Mediterranean Platter

A Display of Hummus and Muhammara Spreads, Tabouleh, Cucumber Tomato Yogurt Dip, And Feta Dip & Calamata Tapenade. Served with Baked pita Chips

Lamb Kebabs with mint Yogurt sauce and Naan (Indian Flat Bread)

Display of Grilled Marinated Grilled Portobello Mushrooms, Roasted Red and Yellow Bell Peppers, Asparagus, Sliced Tomatoes, Fresh Mozzarella and Basil in Citrus Balsamic Vinaigrette

Asian

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A variety of Vegetarian (Spicy Tofu) Grilled Pork, Chicken, and Shrimp Spring Rolls
Made with your choice of Rice Paper or deep fried.
Served with sweet Asian chili sauce and
Peanut Sauce

**Mashed Potato Bar**

Plain, Chipotle, or Sweet
Served on Martini glass
Bacon, Chives, Sour Cream, Cheddar Cheese, Pico de Gallo,
And Wild Mushrooms Ragout