

MENU

*Appointments with our Executive Chef are offered to assist you in your menu selection.
Vegetarian requirements or allergy considerations must be noted 30 days prior to event date.*

SEATED DINNER ENTREES

(Includes all required staffing)

All seated dinners include choice of mixed green salad, two sides and warm bread.

Add a basic passed appetizer for \$ each per person or a stationary appetizer display for \$ each per person

- Pan Seared Chicken Breast** topped with capers, tomatoes and fresh basil served with a suga rosa sauce
- Chicken Wellington** stuffed with mushrooms and onions, and red bell pepper topped with béarnaise sauce
- Bell Tower Chicken** lightly breaded and stuffed with prosciutto, sundried tomatoes and provolone cheese, topped with a trio of sauces
- Cafe Kobe Beef** with lobster butter
- Filet Mignon Oscar** grilled filet mignon topped with jumbo lump crab sautéed in garlic butter
- New York Strip** served with a red wine cherry a jus
- Classic Beef Wellington** with a hollandaise sauce
- Filet Mignon** stuffed with blue cheese, bacon wrapped and topped with a port wine mushroom sauce
- Grilled Dry Aged Porterhouse Steaks** with roquefort garlic butter
- Osso Bucco** slow braised with a mushroom salsa romana \$Market Price/Seasonal. *Subject to increase on week of event*
- Blackened Snapper** topped with a shrimp and crawfish pontchartrain sauce
- Shrimp Scampi** with garlic butter
- Crab Stuffed Red Snapper** topped with capers, tomatoes, artichokes, fresh basil and lemon butter
- Grilled Atlantic Salmon** with fennel and tarragon white wine cream sauce \$
- Sicilian Style Swordfish** with marinated olives, tomatoes, red onions basil and crab \$Market Price/Seasonal *Subject to increase on week of event*
- Caribbean Lobster Tails** served with garlic butter and fresh lemon
- Bouillabaisse** seasonal fresh seafood stew
- Shrimp and Crab Salad** with avocado and dill lime dressing
- Grilled Mahi Mahi** with a spicy mango salsa \$Market Price/Seasonal *Subject to increase on week of event*
- Yellow Fin Tuna Wellington** with smoked bacon hollandaise
- Brioche Crusted Sea Bass** with smoked paprika buttermilk sabayon
- Grilled Wild Boar** with a light cherry Port wine reduction
- Grilled Maple Leaf Farms Duck Breast** with a dried cherry zinfandel sauce
- Pork Tenderloin** served with Major Grey's apricot chutney
- Zaatar Braised Lamb Rack** with preserved lemon yogurt sauce
- Chocolate Espresso Lamb Chop** with chocolate mint pistou
- Herb Crusted Rack of Lamb** with mint sherry gravy
- Fish & Fowl** pan seared snapper w/choice of: chicken roulade florentine, Bell Tower chicken, blackened chicken with etoufee sauce, or lemon thyme chicken with roasted roma tomatoes, olive oil & garlic
- Fish & Beef** Petite filet w/port wine mushroom demi w/choice of: crab cake, sautéed shrimp, red snapper, tilapia with your choice of lemon caper butter, spicy remoulade, fennel and tarragon white wine sauce, or honey jalapeno glaze
- Beef & Chicken** Petite filet w/port wine mushroom demi w/choice of: chicken roulade florentine, Bell Tower chicken, blackened chicken with etoufee sauce, or lemon thyme chicken with roasted roma tomatoes, olive oil & garlic



Basic Salads (Please Choose One)

- Mixed Greens Salad** with tomatoes, onions, peppers and cucumbers with roasted shallot balsamic vinaigrette
Ensalada Romana roma tomatoes, cucumbers, red onions, black olives and fresh basil in Italian vinaigrette with feta cheese
Iceberg Wedge with a creamy ranch dressing, bacon and bleu cheese crumble
Classic Caesar Salad with croutons and parmesan cheese
Caprese Salad Towers marinated roma tomatoes, basil and buffalo mozzarella – additional \$2 per person
Greek Salad mixed greens, pepperoncinis, black olives, fresh feta cheese and red onions
Mixed Fruit Salad seasonal fruit tossed with cinnamon and powdered sugar

Basic Sides (Please Choose Two)

- Vegetable Tava** seasoned marinated vegetables grilled and served on a handmade steel tava
Baked Ziti Pasta with marinara and three cheeses
Classic Fettuccine Alfredo
Three Cheese Scalloped Potatoes
Fusilli with pesto, sun dried tomatoes, and feta cheese
Red Beans and Rice with spicy sausage
New Potatoes and Corn cooked in crab boil
- Saffron Rice**
Sautéed French Green Beans
Sautéed Mixed Vegetables
Penne Pasta with Alfredo
Fried Okra with garlic stewed tomato sauce

Signature Plated Appetizers

- Asparagus Angela** asparagus dipped in champagne Tempura batter, deep fried and topped with jumbo lump crab and a citrus beurre blanc add \$ pp
Jalapeno Cheddar Grits served in a martini glass topped with seafood etouffee and fresh chives add \$ pp
Tandoori Seared Bay Scallops with Asian slaw served in a martini glass topped with raspberry chipotle and raita add \$ pp

Signature Plated Salads

- Burrata Salad** creamy fresh buffalo mozzarella cheese with vine ripened tomatoes, arugula, white balsamic and truffle oil additional \$ pp
Avocado Beef Steak Tomato Salad topped w/ jumbo lump crab, arugula and fresh cracked tricolored peppercorn dressing additional \$ pp
Caprese Salad Napoleon layered buffalo mozzarella, roma tomatoes and fresh basil drizzled with balsamic vinaigrette add \$ pp
Wilted Spinach Salad with warm bacon dijonaise caper dressing and cherry tomatoes \$3
Baby Greens with California avocado, winter citrus and pistachio vinaigrette add \$ pp
Portobello Salad w/baby arugula, roasted garlic, oven roasted tomatoes, shredded parmesan & Chianti olive oil vinaigrette add \$



BUFFET STYLE

Your choice of one buffet style entrée, one station, 2 sides and a salad

Served Buffet Style - Replenished only for the guaranteed number of guests

(Buffet includes The Classical Fruit & Cheese display and assorted dinner rolls)

Priced per person

Additional Pricing for Signature Dishes

Add a basic passed appetizer \$ each per person or a basic stationary appetizer display for \$ each per person

One Buffet Style Entrees

- Chicken Roulade Florentine** chicken stuffed with mozzarella cheese, spinach and artichokes served with an Alfredo sauce
- Bell Tower Chicken** lightly breaded and stuffed with prosciutto, sundried tomatoes and provolone cheese, topped with a trio of sauces
- Blackened Chicken** with étouffée sauce
- Lemon Thyme Chicken with roasted roma tomatoes, olive oil and garlic**
- Pan Seared Chicken Breast** topped with capers, tomatoes, and fresh basil served with suga rosa sauce
- Farm Raised Tilapia** with seafood stuffing and topped with a lemon butter sauce
- Blackened Tilapia** topped with étouffée crab sauce
- Crab Stuffed Red Snapper** topped with capers, tomatoes, artichokes, fresh basil and lemon butter
- Blackened Snapper** topped with a shrimp and crawfish Ponchartrain sauce
- Braised Lamb Shank** slow braised and topped with spicy marinara and mushrooms
- French Cut Bone in Pork Chop** slow braised with spicy Pomodoro sauce

One Station

- Carved - Beef Tenderloin** the tenderest cut of beef lightly seared medium rare and served with spicy Italian parsley, garlic and olive oil sauce
- Carved - Strip Loin** rubbed with garlic, olive oil and fresh herbs, slow roasted and thinly sliced; served with cognac black pepper cream sauce
- Carved - Prime Rib** the finest cut of beef generously seasoned and sliced to order served with horseradish cream
- Carved - Asian Spiced Marinated Pork Loin** served with spicy hoisin plum sauce
- Lobster Bisque/Mashed Potato Martini Bar** garlic mashed potatoes served in a martini glass topped with lobster bisque and chives
- Mashed Potato Martini Bar** garlic mashed potatoes served in a martini glass with chili, cheddar cheese, pepper bacon, sour cream and chives
- Pasta Station** (Custom made pastas to order)
 - Choice of Pasta: Penne, Fettuccine*
 - Choice of Sauce: Marinara, Alfredo, Olive Oil, Garlic & Fresh Herbs*
 - Choice of Ingredients: Chapel Hill Sausage, Grilled Chicken, Beef Tips, Shrimp, Mozzarella Cheese, Parmesan Cheese, Black Olives, Sundried Tomato, Mushrooms, Onions, Tricolored Peppers, Fresh Jalapenos, Fresh Basil*

Two Sides

- Vegetable Tava** seasoned marinated vegetables grilled and served on a handmade steel tava
- Baked Ziti Pasta with marinara and three cheeses**
- Classic Fettuccine Alfredo**
- Three Cheese Scalloped Potatoes**
- Fusilli** with pesto, sun dried tomatoes, and feta cheese
- Red Beans and Rice** with spicy sausage
- New Potatoes and Corn** cooked in crab boil
- Saffron Rice**
- Sautéed French Green Beans**
- Sautéed Mixed Vegetables**
- Penne Pasta** with Alfredo
- Fried Okra** with garlic stewed tomato sauce

One Salad

- Mixed Greens Salad** with tomatoes, onions, peppers and cucumbers with roasted shallot balsamic vinaigrette
- Ensalada Romana** roma tomatoes, cucumbers, red onions, black olives and fresh basil in Italian vinaigrette with feta cheese
- Classic Caesar Salad** with croutons and parmesan cheese
- Caprese Salad Towers** marinated roma tomatoes, basil and buffalo mozzarella – additional \$ per person
- Greek Salad** mixed greens, pepperoncinis, black olives, fresh feta cheese and red onions
- Mixed Fruit Salad** seasonal fruit tossed with cinnamon and powdered sugar

BUILD YOUR OWN HORS D'OEUVRES EVENT

Your choice of three passed appetizers, one stationary appetizer display
Additional Pricing for Signature Dishes
(Includes all required staffing)

\$ per person

Add a basic passed appetizer for \$5 each per person or a basic stationary appetizer display for \$8 each per person

Passed Appetizers

- Black & Blue Crostini** Black Angus Beef topped with caramelized blue cheese and raspberry chipotle sauce on a crostini
- Goat Cheese & Caviar** topped with spicy mango chutney on table water crackers
- Shrimp Diablos** bacon wrapped shrimp stuffed with jalapenos and mozzarella cheese served with sweet chili sauce
- Chicken Diablos** bacon wrapped chicken stuffed with jalapenos and mozzarella cheese served with sweet chili sauce
- South of the Border Eggrolls** served with chipotle sour cream
- Boneless Bacon Wrapped Quail** with a chipotle raspberry glaze
- Mini Crab Cakes** served with caper dill remoulade
- Caprese Salad Skewers** fresh buffalo mozzarella, cherry tomatoes and basil with olive oil and balsamic vinaigrette
- Spicy Beef Empanadas** served with avocado cream
- Kebabs** beef, chicken, shrimp or vegetable served with spicy Moroccan vinaigrette
- Potato Stuffed Samosas** served with fruit chutney
- Pickled Jalapeno Marinated Shrimp Shooters** served with pico de gallo
- Crispy Lobster Medallions** served with horseradish aioli
- Beer Battered Asparagus Spears** served with chipotle ranch dressing
- Sliced Tenderloin of Beef** served with horseradish caper sour cream on a toasted baguette
- Coconut Fried Shrimp** served with sweet chili sauce
- Marinated Pork Tenderloin Satays** served with spicy orange glaze
- Vegetable Spring Rolls** served with ponzu sauce
- Pan Seared Foie Gras** sautéed in garlic and herb butter with champagne grapes, drizzled with white balsamic and served on canapés add \$pp
- Tuna Tartar** Yellow Fin Tuna marinated in citrus juices served on crispy won ton add \$ pp
- Escargot** sautéed in extra virgin olive oil and tossed with tomatoes, capers, garlic and fresh thyme served on bruschetta add \$ pp
- Deconstructed Fish Taco on a Spoon** add \$
- Lamb Pops** individual grilled lamb chops served with an infused herb oil pistou add \$
- Shrimp Shooter** individual shrimp cocktail served in a shot glass add \$



BREAKFAST AND BRUNCH MENUS ARE ALSO AVAILABLE.

The Classical a beautiful arrangement of seasonal fruits, assorted cheeses and spicy raspberry cream cheese torte served with gourmet crackers

The Mediterranean an assortment of hummus, tabouli, baba ganoush, grape leaves stuffed with rice, feta marinated olives and pickled vegetables served with pita bread

The Bell Tower's Delectable Antipasta Platter prosciutto and provolone cheese pinwheels, marinated grilled vegetables, a variety of cheeses, raw vegetables, olives, fruits, crackers and dipping sauces

Roasted Jalapeno Spinach and Artichoke Dip served with tri-colored tortilla chips

Spicy Escabeche Shrimp Cocktails served in a martini glass with plantain chips and spicy salsa

Hummus served with pita bread and olive oil

Dolmas grape leaves stuffed with herbed rice

Chipotle Smoked Salmon Mousse served with tortilla chips

Shiner Bock Beer Battered Green Beans

Quesadillas chicken, beef or spinach/mushroom, served on a tava Add guacamole, salsa, queso and chips for \$1 pp

Southwestern Nacho Bar chile con queso with salsa bar and tri-colored chips

Paella saffron rice with an array of fresh vegetables, chorizo and chicken

Fried Festival Display popcorn shrimp, zucchini squash, mushrooms, crab balls, seasoned fries, spicy beef empanadas, Shiner Bock beer battered green beans, chicken tenders and dipping sauces

Satay Station beef, chicken, halal ground beef kafta with a myriad of sauces

Crisp Fried Plantain Chips with a medley of fresh salsas

Ceviche Martini Bar served with plantains and tortilla chips

FOR CHILDREN 12 AND UNDER

Salad Plates for smaller meal portions are available for guests *under 12 years old*. Half Price.
Children Under 2 years old are free.

**PLEASE DO NOT LEAVE CHILDREN UNATTENDED. YOU ARE RESPONSIBLE FOR YOUR CHILDREN.
THE BELL TOWER ON 34TH WILL NOT BE RESPONSIBLE FOR LOST OR INJURED CHILDREN.**



BEVERAGE PACKAGES

901 West 34th St.

713.868.BELL (2355)

All beverage packages include coffee, tea, water, soda, tonic, and juice.

Champagne Toast (house, alcoholic or non-alcoholic) or Signature Cocktails \$5 each

The Non-alcoholic Beverage Package is \$5 per person

Beer, Wine, and house Champagne is only \$20 per person.

	<u>Platinum</u>	<u>Silver</u>	<u>Gold</u>
Whiskey	Crown Royal Reserve	Windsor	Seagram's 7/ Crown Royal
Bourbon	Maker's Mark	Heaven Hill	Jack Daniels
Scotch	Johnnie Walker Black	Clan Macgregor	J&B
Vodka	Grey Goose	McCormick	Skyy
—	Stoli Vanilla	McCormick Vanilla	Stoli Vanilla
Gin	Hendricks Oronoco Fazenda	Gilby's	Beefeater
Rum	Reserva	Ron Rio	Bacardi
Tequila	Patron Silver	Agavales	Cuervo Gold
Cognac	Remy VSOP	N/A	Remy VSOP
Add'l Hour	\$pp	\$pp	\$pp

SPECIAL BEVERAGE PRICING: Daytime Events and Sunday Nights

Silver Beverage Package per person

Gold Beverage Package per person

Sunday Events: You May Add Frozen Margaritas to your Gold Beverage Package for no extra charge

WINES

Please select two wines.

Canyon Road Sauvignon Blanc
Canyon Road White Zinfandel
Canyon Road Pinot Grigio
Canyon Road Chardonnay
Canyon Road Pinot Noir
Canyon Road Merlot
Canyon Road Cabernet
Beringer Moscato

DOMESTIC AND IMPORTED BEERS

Please select two domestic and one imported beer.

Miller Lite
Bud Light
Budweiser
Coors Light
Amstel Light
Corona
Heineken
Shiner Bock

Fancy Champagne by the Bottle

Veuve Clicquot, Moet (White Star) Imperial, Dom Perignon, Cristal

Frozen Drink Machine Rental (inc. 100 drinks) (one type of drink per machine)

Beverage prices are per guest for up to 4 hours and includes bar staff.

Bar Only = Room + Bar Package + per person

OUTSIDE LIQUOR AND ALCOHOLIC BEVERAGES ARE PROHIBITED \$1000 fine

All alcohol is to be provided and poured exclusively by The Bell Tower on 34th staff. \$1000 fine.

The Bell Tower on 34th does not offer shots of alcohol at any time. We do not sell liquor by the bottles. No Consumption Bars.

The Bell Tower on 34th reserves the right to change brands at any time.