

tommy's

RESTAURANT OYSTER BAR

Private Events Menus

Many of our relationships with our guests stretch over years and generations.

You can be assured your event will be treated with the same care and attention.

Our warm hospitality, superb service and outstanding menu, we can create a private event that you and your guests will remember.

With a variety of rooms to fit the occasion and our talented team, your event is sure to start and end on a truly delicious note.





tommy's

RESTAURANT OYSTER BAR

Welcome !

Tommy's Restaurant & Oyster Bar has been at the forefront of fine dining in the Clear Lake community for over 30 years.

We have gained a unparalleled reputation for food and service. We welcome you to experience this dependability and trustworthiness with our private event experience .

All of our luncheons, dinners and receptions are created with quality, diversity and flavor in mind. Our service staff creates a warm and friendly atmosphere that strives for high standards and undeniable attention to detail.

We select the freshest and finest ingredients available, then create amazing meals and appetizers that burst with flavors and excite the palette.

Each menu item is prepared with the care and precision that is expected of a high quality restaurant. Your guests will be delighted with our food selections and have them talking about your private event for weeks afterwards.

Please review our menus and feel free to contact us with any questions you may have.

Barry J. Kirk
Private Events Manager
Barry.kirk@tommys.com

Our Menus

We offer five different formats of menus to select from for all occasions and guest attendance..

Standard "Off-The-Menu"

Ordering off the current restaurant menu.
Available for guest counts up to 20.

Private Premium Menu

Groups up to 30 may order off of these menu selections.

Boutique Buffets

Enjoy a buffet for your guests with one to three entrée selections.
Available for groups of 15 +

Prix Fixe Plated Menu

Our plated menus are sure to please your guests.
For groups up to 100

Reception Appetizer Buffet

Having a reception or mixer?
This menu is perfect for your guests.
For groups of 10 to 100.

Private Dining Group Menu Availability

Group guest count	Off-The-Menu	Premium Menu	Boutique Buffet	Plated Prix Fixe	Reception
10-20	✓	✓	✓	✓	✓
21-30	N/A	✓	✓	✓	✓
31+	N/A	N/A	✓	✓	✓



Private Room Minimums

The chart below guides you through the different "Minimums" that each Private Room has for a given day/ time period.

Private Room: Lunch reserved start time between (11:00am/ 2:00p.m.)

Room/ Seated Capacity	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Gallery West /18	\$400	\$400	\$400	\$400	\$400	X
Gallery East / 20	\$500	\$500	\$500	\$500	\$500	X
Wine Room / 44	\$600.	\$750.	\$750.	\$750.	\$750.	X
Gallery / 48	\$750.	\$750	\$750	\$750.	\$1000.	X

Private Room: Dinner reserved start time between (4:00pm/ 8:00p.m.)

Room/ Seated Capacity	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Gallery West /18	\$500	\$750	\$750	\$750	\$1000	\$1000
Gallery East / 20	\$750	\$1000	\$1000	\$1000	\$1500	\$1500
Wine Room / 44	\$1500.	\$1500..	\$1500.	\$1500.	\$3000.	\$3000.
Gallery / 48	\$1500.	\$1500.	\$1500.	\$1500.	\$3000.	\$3000.

tommy's

RESTAURANT OYSTER BAR

Premium Luncheon "A"

\$36.00 ++ Per Person

Includes Soft Drinks or Iced Tea

First Course

Fresh Baked Artisan Bread

Homemade pesto

Main Course

(Choice of one)

Tommy's Pecan Crusted Chicken Salad

Boneless Chicken Breast, Pecan Crusted, Fresh Mixed Greens,
Almond Goat Cheese, Fresh Fruit

Fried Jumbo Shrimp

Large Gulf Shrimp, Creamy Cole Slaw, French Fries

Beef Kebabs

Beef Tenderloin, Sweet Bourbon Sauce, Mushrooms,
Bell Pepper, Red Onion, Rice Pilaf

Final Course

(Choice of One)

Warm Bread Pudding

Anglaise Sauce

Homemade Cheesecake

Fresh Berries, Crème Fresh

tommy's

RESTAURANT OYSTER BAR

Premium Luncheon "B"

\$44.00 ++ Per Person

Includes Soft Drinks or Iced Tea

First Course

Fresh Baked Artisan Bread

Homemade pesto

Main Course

(Choice of one)

Blackened Redfish

Redfish Filet, Lemon Cream Sauce,
Rice Pilaf, Seasonal Garden Vegetables.

Grilled Chicken Linguini

Chicken Breast, Linguini Pasta, Garlic Cream Sauce,
Seasonal Garden Vegetables.

Beef & Shrimp Kebabs

Beef Tenderloin, Grilled Shrimp, Herb Marinade, Mushrooms,
Bell Pepper, Red Onion, Rice Pilaf

Final Course

(Choice of One)

Warm Bread Pudding

Anglaise Sauce

Homemade Cheesecake

Fresh Berries, Crème Fresh

tommy's

RESTAURANT OYSTER BAR

Premium Luncheon "C"

\$58.00 Per Person

Includes Soft Drinks or Iced Tea

First Course

Fresh Baked Artisan Bread

Homemade pesto

Tommy's House Salad

Organic Spring Mix, Honey-Dijon Vinaigrette, Herb Croutons

Main Course

(Choice of one)

American Snapper

Fresh American Snapper, Meniere sauce,
Rice Pilaf, Seasonal Garden Vegetables.

Filet Mignon

Six ounce Beef Filet, Matre'd Butter,
Mashed Potatoes, Seasonal Garden Vegetables.

Chicken Orleans

Chicken Breast, Bay Shrimp, Crawfish, Crabmeat, White Wine,
Rice Pilaf, Seasonal Garden Vegetables.

Final Course

(Choice of One)

Warm Bread Pudding

Anglaise Sauce

Homemade Cheesecake

Fresh Berries, Crème Fresh

Chocolate Mousse Cake

Chocolate Ganache, White and Chocolate Mousse
Fresh Raspberry Coulis, Fresh Strawberry.

tommy's

RESTAURANT OYSTER BAR

Premium Dinner "A"

\$55.00 ++ Per Person

Includes Soft Drinks or Iced Tea

First Course

Fresh Baked Artisan Bread

Homemade pesto

Tommy's House Salad

Organic Spring Mix, Honey-Dijon Vinaigrette, Herb Croutons

Main Course

(Choice of one)

Pecan Crusted Redfish

Pecan and Parmesan crusted Redfish, Lemon Cream Sauce
Rice Pilaf, Seasonal Garden Vegetables.

Grilled Beef Tenderloin Skewers

Mushrooms, Sweet Peppers, Red Onion, Herb Marinade
Mashed Potatoes.

Grilled Tuna Steak

Teriyaki Glaze, Mango Salsa,
Rice Pilaf, Grilled Asparagus

Final Course

(Choice of One)

Warm Bread Pudding

Anglaise Sauce

Homemade Cheesecake

Fresh Berries, Crème Fresh

tommy's

RESTAURANT OYSTER BAR

Premium Dinner "B"

\$68.00 ++ Per Person

Includes Soft Drinks or Iced Tea

First Course

Fresh Baked Artisan Bread

Homemade pesto

Tommy's House Salad

Organic Spring Mix, Honey-Dijon Vinaigrette, Herb Croutons

Main Course

(Choice of one)

Stuffed American Snapper

Fresh American Snapper, Crabmeat, Lemon Caper Butter
Rice Pilaf, Seasonal Garden Vegetables

Filet Mignon

Six ounce Beef Filet, Matre'd Butter,
Mashed Potatoes, Grilled Asparagus

Chicken Orleans

Chicken Breast, Bay Shrimp, Crawfish, Crabmeat, White Wine,
Rice Pilaf, Seasonal Garden Vegetables.

Final Course

(Choice of One)

Warm Bread Pudding

Anglaise Sauce

Homemade Cheesecake

Fresh Berries, Crème Fresh

Chocolate Mousse Cake

Chocolate Ganache, White and Chocolate Mousse
Fresh Raspberry Coulis, Fresh Strawberry.

tommy's

RESTAURANT OYSTER BAR

Premium Dinner "C"

\$85.00 ++ Per Person

Includes Soft Drinks or Iced Tea

First Course

Fresh Baked Artisan Bread

Homemade pesto

(Choice of one)

Tommy's Seafood Gumbo

Bay Shrimp, Crawfish, Oysters, Dark Roux.

Shrimp Cocktail

Seasoned and Chilled Gulf Shrimp

Second Course

Caesar Salad

Romaine, Parmesan, Herb Croutons, Homemade Caesar Dressing

Main Course

(Choice of one)

Parmesan Crusted Lobster Tail

10 Ounce Lobster Tail, baked with Parmesan, drawn butter,
Mushroom Risotto, Seasonal Garden Vegetables.

Filet Mignon & Gulf Shrimp

Eight Ounce Beef Filet, Port Wine Reduction, Three Grilled Shrimp,
Mashed Potatoes, Seasonal Garden Vegetables.

Stuffed American Snapper

Fresh American Snapper, Crabmeat, Lemon Caper Butter
Rice Pilaf, Seasonal Garden Vegetables.

Final Course

(Choice of One)

Warm Bread Pudding

Anglaise Sauce

Homemade Cheesecake

Fresh Berries, Crème Fresh

Chocolate Mousse Cake

Chocolate Ganache, White and Chocolate Mousse
Fresh Raspberry Coulis, Fresh Strawberry.

tommy's

RESTAURANT OYSTER BAR

Boutique Buffet Lunch Options

All buffets are designed for a 60 minute maximum service time.

Buffets must have a guest count greater than 15.

Our pricing structure flows with your number of guests.

All lunch buffets offer iced tea or soft drink.

Lunch Buffet "A"

Artisan fresh baked bread

Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Grilled Lemon-Herb Chicken

Sliced Boneless breast of chicken, herb seasoning, lemon cream sauce

Rice Pilaf, Sauteed Zucchini & Squash

Warm Bread Pudding

Angelise Sauce

15-24 Guests \$45. 25-39 Guests \$42 40+ Guests \$39

Lunch Buffet "B"

Artisan fresh baked bread

Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Chicken Pontchartrain

Boneless Chicken Breast, bay shrimp, mushrooms, white wine cream sauce,

Rice pilaf, Green beans Almandine.

Shrimp Enchiladas

Sour Cream, Pico de Gallo

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

15-24 Guests \$52 25-39 Guests \$50 40+ Guests \$48

tommy's

RESTAURANT OYSTER BAR

Lunch Buffet "C"

Artisan fresh baked bread

Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Salmon Meuniere

Brown butter caper sauce

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes,

Roasted & Glazed Carrots

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

Mixed Berry Coulis

15-24 Guests \$58. 25-39 Guests \$56 40+ Guests \$52

Lunch Buffet "D"

Artisan fresh baked bread

Fresh Pesto

House Salad

Spring Mix, tomatoes, cucumber, croutons, Honey-Dijon Vinaigrette.

Pecan Crusted Redfish

Pecans, Parmesan, Lemon Cream Sauce

Rice Pilaf, Grilled Asparagus

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes,

Roasted & Glazed Carrots

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

15-24 Guests \$68. 25-39 Guests \$65 40+ Guests \$60

tommy's

RESTAURANT OYSTER BAR

Boutique Buffet Dinner Options

All buffets are designed for a 60 minute maximum service time.

Buffets are limited to guest counts greater than 15.

Our pricing structure flows with your number of guests.

All lunch buffets offer iced tea or soft drink.

Dinner Buffet "A"

Artisan fresh baked bread

Fresh Pesto

House Salad

Spring Mix, tomatoes, cucumber, croutons, Honey-Dijon Vinaigrette.

Grilled Chicken Orleans

Sliced Chicken Breast, Shrimp, Crawfish & Crabmeat
in a White Wine Cream Sauce. Rice Pilaf, Grilled Asparagus.

Warm Bread Pudding

Angelise Sauce

15-24 Guests \$52. 25-39 Guests \$49 40+ Guests \$46

Dinner Buffet "B"

Artisan fresh baked bread

Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Chicken Pontchartrain

Boneless Chicken Breast, bay shrimp, mushrooms, white wine cream sauce,
Rice pilaf, Green beans Almandine.

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes,
Roasted & Glazed Carrots

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

15-24 Guests \$65 25-39 Guests \$62 40+ Guests \$59

tommy's

RESTAURANT OYSTER BAR

Dinner Buffet "C"

Artisan fresh baked bread

Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Seafood Gumbo

Dark Roux, shrimp, crawfish, oysters, okra

Pecan Crusted Redfish

Pecans, Parmesan, Lemon Cream Sauce

Rice Pilaf, Grilled Asparagus

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes,

Roasted & Glazed Carrots

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

15-24 Guests \$75. 25-39 Guests \$70 40+ Guests \$66

Dinner Buffet "D"

Artisan fresh baked bread

Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Shrimp Cocktail

Boiled shrimp, cocktail sauce

Stuffed American Snapper

Crabmeat, Lemon Caper Butter, Rice Pilaf, Green Beans Almandine

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes,

Roasted & Glazed Carrots

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

Mixed Berry Drizzle

Chocolate Mousse Cake

Raspberry Coulis

15-24 Guests \$85. 25-39 Guests \$80 40+ Guests \$75

tommy's

RESTAURANT OYSTER BAR

Prix Fixe Dining

All of our Prix Fixe menus are accompanied with fresh baked Artisan bread, pesto, iced tea/or soft drinks. Please select one salad, one or two entrees (duel entrée) and one dessert for your group. Vegetarian & Vegan entrees are available upon request.

No Substitutions Please.

Prix Fixe menus are available for groups from 10 to 100 guest.

Luncheon

Salad or Soup

(Please Select One)

Cup of Seafood Gumbo

Dark roux, shrimp, crawfish, oysters, okra

Tommy's Dinner Salad

Spring mix, tomato, cucumber, croutons,
Honey-Dijon Vinaigrette.

Entrée's

(Please Select One)

6 Ounce Beef Tenderloin

Prepared medium, whipped potatoes, grilled asparagus
\$58.00

Herbed Salmon

Seared Salmon Steak, Roasted Shallot Vinaigrette, Rice Pilaf
sauteed zucchini & squash
\$42.00

Grilled Lemon Chicken

Boneless breast, Lemon Caper Butter, Rice Pilaf,
Green Beans Almandine
\$40.00

Stuffed Shrimp Pontchartrain

Four large Gulf shrimp, lump crabmeat stuffing, mushroom,
Pontchartrain cream sauce.
\$42.00

Pecan Crusted Redfish

Redfish filet, pecans, Parmesan, Lemon Cream Sauce,
Rice Pilaf, grilled asparagus.
\$50.00

Duel Entrée Suggestions

(Select One To Offer Duel Entrée)

Grilled Shrimp / Blackened Shrimp

Five large shrimp
+\$15.00

Mini Crabcakes

2 Crabcakes
+\$15.00

6 Ounce Beef Tenderloin

+\$45.00

Entrée Enhancements

Au Poivre Sauce +\$5.00

Cognac Sauce +\$6.00

Seafood Orleans Sauce +\$7.00

Desserts

(Please Select One)

Tommy's Famous Bread Pudding

Angelise Sauce

Homemade Cheesecake

Mixed Berry Drizzle

tommy's

RESTAURANT OYSTER BAR

Prix Fixe Dining

All of our Prix Fixe menus are accompanied with fresh baked Artisan bread, pesto, iced tea/or soft drinks. Please select one salad, one or two entrees (duel entrée) and one dessert for your group. Vegetarian & Vegan entrees are available upon request.

No Substitutions Please.

Prix Fixe menus are available for groups from 10 to 100 guest.

Dinner

Salad or Soup (Please Select One)

Cup of Seafood Gumbo

Dark roux, shrimp, crawfish, oysters, okra

Tommy's Dinner Salad

Spring mix, tomato, cucumber, croutons, Honey-Dijon Vinaigrette.

Shrimp Cocktail

Six large seasoned boiled shrimp, cocktail sauce

Entrée's

(Please Select One)

8 Ounce Beef Tenderloin

Prepared medium, whipped potatoes, grilled asparagus
\$72.00

Chicken Orleans

Bay shrimp, crawfish, crabmeat, white wine, Rice Pilaf, sauteed zucchini & squash
\$62.00

Stuffed American Snapper

Crabmeat, Lemon Caper Butter, Rice Pilaf, Green Beans Almandine
\$68.00

Parmesan Crusted Lobster Tail

Drawn butter, mushroom risotto, Broccolini.
\$80.00

Pecan Crusted Redfish

Redfish filet, pecans, Parmesan, Lemon Cream Sauce, Rice Pilaf, grilled asparagus.
\$52.00

Duel Entrée Suggestions

(Select One To Offer Duel Entrée)

Grilled Shrimp / Blackened Shrimp

Five large shrimp
+\$15.00

Mini Crabcakes

2 Crabcakes
+\$15.00

6 Ounce Beef Tenderloin

+\$45.00

Entrée Enhancements

Au Poivre Sauce +\$5.00

Cognac Sauce +\$6.00

Seafood Orleans Sauce +\$7.00

Desserts

(Please Select One)

Tommy's Famous Bread Pudding

Angelise Sauce

Homemade Cheesecake

Mixed Berry Drizzle

Chocolate Mousse Cake

Raspberry Coulis Whipped cream

tommy's

RESTAURANT OYSTER BAR

Premium Appetizers

Appetizer Combination "A"

\$28.00 ++ Per Person

Stuffed Jalapenos;

crawfish, cream cheese, ranch dipping sauce.

Fried Green Tomatoes;

Roasted tomato sauce, Parmesan cheese,
Fried onion strings

Teriyaki Chicken Kebobs;

Mushrooms, cherry tomatoes, bell peppers

Stuffed Mushroom Caps;

Crabmeat dressing, lemon cream sauce.

Appetizer Combination "B"

\$35.00 ++ Per Person

Stuffed Jalapenos;

crawfish, cream cheese, ranch dipping sauce.

Fried Green Tomatoes;

Roasted tomato sauce, Parmesan cheese,
Fried onion strings

Teriyaki Chicken Kebobs;

Mushrooms, cherry tomatoes, bell peppers

Stuffed Mushroom Caps;

Crabmeat dressing, lemon cream sauce.

Chilled Caprese Skewers

Grape Tomatoes, Buffalo Mozzarella, Fresh
Basil, Balsamic Vinegar drizzle

Appetizer Combination "C"

\$40.00 Per Person

Stuffed Jalapenos;

crawfish, cream cheese, ranch dipping sauce.

Fried Green Tomatoes;

Roasted tomato sauce, Parmesan cheese,

Teriyaki Pork Kebobs;

Mushrooms, cherry tomatoes, bell peppers

Stuffed Mushroom Caps;

Crabmeat dressing, lemon cream sauce.

Shrimp & Sausage Lollipops

Shrimp, Andouille sausage, citrus butter drizzle

Mini Crab Balls;

Jumbo crabmeat, Panko bread crumbs, roasted
red pepper aioli

Appetizer Combination "D"

\$45.00 Per Person

Stuffed Jalapenos;

crawfish, cream cheese, ranch dipping sauce.

Fried Green Tomatoes;

Roasted tomato sauce, Parmesan cheese,

Fried onion strings

Teriyaki Chicken Kebobs;

Mushrooms, cherry tomatoes, bell peppers

Stuffed Mushroom Caps;

Seafood dressing, lemon cream sauce.

Chilled Caprese Skewers

Grape Tomatoes, Buffalo Mozzarella, Fresh

Basil, Balsamic Vinegar drizzle

Mini Crab Balls;

Jumbo crabmeat, Panko bread crumbs, roasted
red pepper aioli

Smokey Boudin Balls

Smoked Cajun Sausage, Remoulade

All Appetizer can be served **Family Style** on your dining table or on a separate
Buffet Appetizer table for your guests to enjoy

All prices are plus taxes and 20% gratuity

Please no substitutions

tommy's

RESTAURANT OYSTER BAR

Add-On Appetizers

Any of our appetizers listed below can be incorporated into your lunch, dinner, buffet or appetizer combination.

All Prices Are Per Person.

Chilled Shrimp Shooters

Chilled Boiled Shrimp in shot glass with
Remoulade & Lemon
\$7

EZ Peel Shrimp

Fresh Boiled Shrimp Served on Ice
With Remoulade, Red Sauce & Lemons
\$7

Oyster Shooters

Fresh shucked oysters in a shot glass
With Horseradish Cream Sauce & Lemon
\$7

Crab Cocktail

Lump Crabmeat
\$12

Oysters on the Half Shell

Sauces , Lemons, Crackers
\$7

Seafood Tower

Chilled Seafood
Oysters on the Half Shell, EZ Peel Shrimp,
Crab Claws, Black & Blue Tuna
\$25

Tuna Poke

Wonton Shells, Mango Salsa
Wasabi Cream Sauce
\$9

Hot Off The Grill Oysters

Grilled Oysters \$9
Shrimp Au Gratin Oysters \$9
Salmon Bacon Oysters \$9
Oysters Rockefeller \$9

Surf-N-Turf Kebobs

Beef Tenderloin, Grilled Shrimp
and fresh grilled vegetables with
Herb Marinade
\$12

Shrimp & Sausage Lollipops

Grilled Shrimp and Andouille Sausage
Skewered with Citrus Butter Drizzle
\$8

Caprese with Shrimp Skewers

Grape Tomatoes, Grilled Shrimp, Mozzarella,
Fresh Basil, Balsamic Vinegar
\$7

Mini Crab Balls

Crabmeat, Panko Breading, Remoulade Sauce
\$12

All Appetizer can be served **Family Style** on your dining table or on a separate
Buffet Appetizer table for your guests to enjoy

All prices are plus taxes and 20% gratuity

Please no substitutions

The logo for Tommy's Restaurant Oyster Bar is centered at the top. It features the word "tommy's" in a large, white, cursive script font. Below it, the words "RESTAURANT" and "OYSTER BAR" are written in a smaller, white, all-caps sans-serif font, separated by a thin white vertical line.

tommy's

RESTAURANT OYSTER BAR

Alcoholic Beverage Service

Tommy's offers three different formats for providing alcoholic beverages to your guests during the private event. If after reviewing the information you have questions, please feel free to contact us.

Hosted Beverage Service.

This is the most common format for beverage service.
All of your guests are welcome to choose from your selection of available beverages.

Hosted Drink Tickets

You select the number of tickets for each guest.
You select the type of beverages that will be available to the guest.

Guest Cash Beverage Service

All guests are "on their own" for any purchases of alcoholic beverages.