



Banquet Menus

If you are looking for something pre set, Rainbow Lodge offers 3 set menus for private parties of [15](#) or more guests. **You are not limited to these menus at all.**

Known for Gulf Seafood and Wild Game, we are happy to create custom menus or chef's tables for your event. (prices quoted upon request) 713 861 8666 Catering Manager

The prices below are per person and include bread and butter.

They do not include sales tax (8.25%) or the 20% gratuity or beverages.

We also offer non-meat or vegetarian options.

Menu One (\$43 per person)

Mixed Green Salad with Shaved Vegetables, Citrus Vinaigrette

3 entrée choices

1. Grilled Beef Tenderloin Filet, Fingerling Potatoes Sautéed with Mushrooms and Shallots, Asparagus
2. Pan Roasted Chicken Breast with Herbs from our Garden, Garlic and Butter Mashed Potatoes, French Beans
3. Gulf Red Snapper with Capers and Lemon on The Season's Risotto

Warm Croissant Bread Pudding with Bourbon Sauce

Dessert Substitutions available

Menu Two (\$49 per person)

Mixed Green Salad with Garden Vegetables, Citrus Vinaigrette

Or

Signature Smoked Duck Gumbo with Andouille Sausage and Wild Rice Pilaf

4 entrée choices

1. Grilled Beef Tenderloin Filet, Fingerling Potatoes Sautéed with Mushrooms and Shallots, Asparagus
2. Pan Roasted Chicken Breast with Herbs from our Garden, Garlic and Butter Mashed Potatoes, French Beans
3. Gulf Red Snapper with Capers and Lemon on The Season's Risotto
4. Wild Game Mixed Grill of Venison Medallion, Texas Lamb T Bone, Lockhart Quail & Wild Boar Chop.
Pan Roasted Potatoes and Forest Mushrooms with French Beans

Warm Croissant Bread Pudding with Bourbon Sauce

Dessert Substitutions available

Menu Three (\$58 per person)

Mixed Green Salad with Garden Vegetables, Citrus Vinaigrette

Or

Signature Smoked Duck Gumbo with Andouille Sausage and Wild Rice Pilaf

4 entrée choices*

1. Grilled Pepper Dusted [Beef Chairman Ribeye](#) or [Grilled Buffalo](#) Tenderloin Filet, Fingerling Potatoes Sautéed with Mushrooms and Shallots, Asparagus
(Please pick beef or buffalo prior to your event)
2. Pan Roasted Chicken Breast with Herbs from our Garden, Garlic and Butter Mashed Potatoes, French Beans
3. Seared Gulf Red Snapper on Parmesan Risotto Studded with [Lobster](#)
4. Wild Game Mixed Grill of Venison Medallion, Texas Lamb T Bone, Lockhart Quail & Wild Boar Chop.
Pan Roasted Potatoes and Forest Mushrooms with French Beans

Warm Croissant Bread Pudding with Bourbon Sauce

Dessert Substitutions available