



We hope the enclosed information will be a helpful guide for your consideration. We guarantee that our food preparations and our professionally trained staff will exceed your expectations. We assure you that your event will be one to be remembered. We look forward to having you as a satisfied customer.

*Thanks for your business,
Jim Goode*

10211 Katy Freeway, Houston, Texas 77024

713.464.7933

Website: www.goodecompany.com

Email: seafood2@goodecompany.com



Restaurant:

We opened our newest seafood location on the Katy Freeway in May of 2000. From its inception, we were determined to recreate an atmosphere from the 1930's, back when Tarpon swam in herds off the Texas Gulf Coast. By creating this atmosphere, we wanted to take our customers back to a time and place that their parents and grandparents enjoyed. We set out on a journey from Port Isabel to New Orleans to find the finest photographs that were still intact from that time period to adorn the walls of our Gulf Coast seafood house. We also acquired a 25,000 lb. steel propeller and a 1939 Chris Craft boat that are both on display in our restaurant for your enjoyment.

Service:

Our philosophy on service is simply put, "exceed guest's expectations". Each and every staff member is encouraged to get to know each of our guests by name. Our goal is to create an enjoyable working atmosphere for our staff that is visible to our guest. We feel that having a happy and personable staff enhances the overall dining enjoyment for you, "our guests".

Food:

Our philosophy on food goes back to 1977 when we opened a Goode Company BBQ near downtown Houston. With no restaurant experience and very little money we began to transform this forty seat café into what we had dreamed. By our way of thinking, it was what Texas BBQ ought to be. From the beginning, we promised ourselves to serve nothing but the best. The quality had to be right. We went the extra mile, making and baking everything from scratch. Since then we have opened four more restaurants and a bar, including our first seafood restaurant back in 1986. Both seafood restaurants offer the freshest seafood available on the Gulf Coast. Our seafood is prepared fresh daily with the influences of the Texas, Louisiana, and Mexican Gulf Coast. Whether it's a parfait glass of Campechana Extra, one of our five different varieties of "shell roasted" oysters or a Mesquite Grilled Gulf Red Snapper filet, you can be assured that everything is expertly prepared and made fresh daily.

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PRIVATE PARTY GUIDELINES

- Our private dining room can cater to any of your event needs. Whether it is a personal function or a professional function, our private dining room can accommodate up to 60 guests comfortably.
- Included are our Private Dining menus for you to choose from. The per person price does not include sales tax and an automatic 20% gratuity.
- All cocktails are on a per drink basis. Wine can be purchased by the glass, by the bottle or by the case. Wines are discounted 10% when purchased by the case.
- Parties between 8 -19 people in size can be booked without any requirements. However, we do require that large parties of 20 or more utilize one our three Private Dining menu options. (Any menu variation must be agreed upon as part of the “Event Contract”).
- Alcohol is based on consumption. We offer an open bar, a customized limited bar or beer and wine only.
- We have a beautiful cocktail and lounge area that is available for booking at no cost. In the lounge area, we can accommodate an open bar or pre-sold drink tokens. The drink tokens can then be distributed by the event host/hostess.
- Due to Texas Alcoholic Beverage Commission Regulations we can not allow any alcoholic beverages furnished by outside sources to be brought in to our establishment.
- Your reservation will be confirmed and guaranteed upon receipt of your \$100.00 deposit. All deposits become non-refundable 10 days prior to the event.
- The final headcount must be guaranteed by Noon the day prior to your event. The minimum sales will still apply for the private use of the room.
- All food and beverage items must be purchased through Goode Company. Orders for special dishes and bakery items can be arranged through Goode Company.
- We will provide your guests with a copy of your menu at no additional cost.

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- Although we do not have a surcharge for the room, we do require a minimum amount of sales generated to book a “private event” in the room. We can always accommodate parties of 8 or more in our main dining room without any requirements. Our minimum requirements for booking the private dining room are as follow:
 - o Lunch Events:
 - Monday \$400.00 food and beverage minimum.
 - Tuesday –Thursday \$500.00 food and beverage minimum.
 - Friday \$500.00 food and beverage minimum.
 - Saturday & Sunday \$500.00 food and beverage minimum.
 - o Dinner Events:
 - Sunday & Monday \$500.00 food and beverage minimum.
 - Tuesday -Thursday \$700.00 food and beverage minimum.
 - Friday & Saturday \$1,500.00 food and beverage minimum.
- Upon receipt of your deposit of \$100.00, we will generate a detailed Event Contract.
- Our professional management team and service staff will work with each customer to accommodate all of your special event needs.
 - Holiday Events
 - Corporate Events (promotions, retirements, etc.)
 - Political Events
 - Personal Events (i.e. showers, birthdays, rehearsal dinners, and anniversaries)

We have three menu options for you to select from. As always, your Event Manager can help you create a custom menu suited to your needs. We would love the opportunity to work with you and make your special event one to be remembered. We look forward to having you as a satisfied customer.

Acceptance of the guidelines: _____

Date: _____



CUSTOMER / COMPANY NAME: _____

EVENT DATE: _____ EVENT TIME: _____

CONTACT PERSON: _____

YOUR NAME: _____

PHONE NUMBER: _____ FAX: _____

EMAIL ADDRESS: _____

EMERGENCY after BUSINESS HOURS PHONE NUMBER: _____

NUMBER OF GUESTS: _____

OPEN BAR: *(circle one)* YES NO

WINES (SPECIFY by using bin numbers): _____

**Wine list subject to change*

MENU CHOICE: *(circle one)* MENU # 1 MENU # 2 MENU # 3

*Menu change requests: _____

SPECIAL EVENT REQUESTS: _____

TAX AND 20% GRATUITY WILL BE ADDED TO FINAL BILL

\$100.00 DEPOSIT IS NON-REFUNDABLE

CREDIT CARD NUMBER: _____ EXP. DATE: _____

CLIENT SIGNATURE: _____

PRINT NAME: _____

MANAGER SIGNATURE: _____ DATE: _____

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MENU # 1

\$28.95 per person

First Course Selection

Please choose one from the following:

HOUSE SALAD

*Mixed Field Greens tossed with Cucumbers,
Cherry Tomatoes and Shaved Red Onions, served with a
Homemade Salad Dressing of your choice*

SHRIMP AND CRAB GUMBO

*Roux based rich Seafood Broth with Creole Vegetables,
Gulf Shrimp and Texas Blue Crab*

Entrée Selection

Please choose one from the following:

ALABAMA CATFISH*

*Delicately Fried with a Cornmeal Crust or Grilled over Mesquite Wood
Served with fresh Vegetables and a Shrimp Creole Empanada*

GULF SHRIMP

*Delicately Fried with a Cornmeal Crust or Grilled over Mesquite Wood
Served with fresh Vegetables and a Shrimp Creole Empanada*

CHICKEN BREAST

*Boneless Breast Mesquite Grilled to Perfection
Served with fresh Vegetables and a Shrimp Creole Empanada*

** Flounder or Salmon may be substituted in lieu of Catfish for an additional \$3.00/person*

Dessert Selection

Please choose one from the following:

**BRAZOS BOTTOM PECAN PIE
CHOCOLATE CREAM PIE**

Prices include one entrée from each selection and are subject to change

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MENU # 2

\$35.95 per person

Hors d'oeuvres

CAMPECHANA DE MARISCOS

*White lump crab, Gulf shrimp, fresh avocados,
Mixed in our Campeche salsa and served with fresh tortilla chips*

First Course Selection

Please choose one from the following:

HOUSE SALAD

*Mixed Field Greens tossed with Cucumbers,
Cherry Tomatoes and Shaved Red Onions, served with a
Homemade Salad Dressing of your choice*

SHRIMP AND CRAB GUMBO

*Roux based rich Seafood broth with Creole Vegetables,
Gulf Shrimp and Texas Blue Crab*

Entrée Selection

Please choose one from the following:

GULF COAST FLOUNDER

*Delicately Fried with a Cornmeal Crust or Grilled over Mesquite Wood
Served with fresh Vegetables and a Shrimp Creole Empanada*

GULF SHRIMP

*Delicately Fried with a Cornmeal Crust or Grilled over Mesquite Wood
Served with fresh Vegetables and a Shrimp Creole Empanada*

CHICKEN BREAST

*Boneless Breast Mesquite Grilled to Perfection
Served with fresh Vegetables and a Shrimp Creole Empanada*

Dessert Selection

Please choose one from the following:

BRAZOS BOTTOM PECAN PIE CHOCOLATE CREAM PIE

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MENU # 3

\$46.95 per person

Hors d'oeuvres

CAMPECHANA DE MARISCOS

*White lump crab, Gulf shrimp, fresh avocados,
Mixed in our Campeche salsa and served with fresh tortilla chips*

First Course Selection

Please choose one from the following:

HOUSE SALAD

*Mixed Field Greens tossed with Cucumbers,
Cherry Tomatoes and Shaved Red Onions, served with a
Homemade Salad Dressing of your choice*

SHRIMP AND CRAB GUMBO

*Roux based rich Seafood Broth with Creole Vegetables,
Gulf Shrimp and Texas Blue Crab*

Entrée Selection

Please choose one from the following:

TEXAS REDFISH AND GULF SHRIMP

*Delicately Fried with a Cornmeal Crust or Grilled over Mesquite Wood
Served with fresh Vegetables and a Shrimp Creole Empanada*

FRESH GULF RED SNAPPER

*Fresh Red Snapper Grilled over Mesquite Wood and topped with Lump Crabmeat
Served with fresh Vegetables and a Shrimp Creole Empanada*

FILET MIGNON AND TEXAS SHRIMP

*8oz. USDA Choice Filet Mignon served with 4 Texas Shrimp
Gulf Shrimp wrapped with Smoked Bacon, glazed with Ginger & Garlic and Grilled
Served with fresh Vegetables and a Shrimp Creole Empanada*

Dessert Selection

Please choose one from the following:

BRAZOS BOTTOM PECAN PIE CHOCOLATE CREAM PIE

Prices include one entrée from each selection and are subject to change

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Hors d' oeuvres

CAMPECHANA DE MARISCOS

\$11.95/ each

White Lump Crabmeat, Gulf Shrimp, fresh avocados, mixed in our Campeche Salsa and served with fresh tortilla chips

"SHELL ROASTED" OYSTERS

\$23.00/ dozen

(Choose from five varieties. One dozen minimum per variety)

Oysters Bienville

Creole vegetables, Shitake mushrooms, Texas Gulf Shrimp and garlic bread crumbs

Oysters Bovine

Oysters wrapped with thin sliced Angus Ribeye Steak and grilled over Texas Mesquite Wood

Oysters Copano

Oysters topped with Italian sausage, sun dried tomatoes, basil, and Fontina cheese

Oysters Proscuitto

Proscuitto Di Parma, white lump crabmeat, roasted Poblano peppers and Vermont cheddar

Oysters Rockefeller

Spinach, bacon, with lump crabmeat, and Hollandaise sauce

BACON WRAPPED "TEXAS SHRIMP"

\$27.50/dozen

Texas Gulf Coast shrimp wrapped with smoked bacon, brushed with a Ginger & Garlic glaze, and grilled over Texas Mesquite Wood

**prices subject to change*

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Hors d' oeuvres

JUMBO BOILED SHRIMP

\$28.00/dozen

Peeled Gulf Shrimp served with Cocktail sauce, Remoulade sauce and fresh Horseradish

"PEEL-N-EAT" SHRIMP

\$19.95 per pound

*Texas Gulf Shrimp boiled in spices, tossed with lemon and Creole seasonings, then chilled.
Served with Cocktail Sauce and fresh Horseradish*

EMPANADAS

\$22.50 per dozen

Delicately fried pastry filled with Texas Gulf shrimp, sweet peppers, and onions

FRIED SHRIMP

\$22.50 per dozen

Delicately fried in a cornmeal breading

MESQUITE GRILLED SHRIMP

\$22.50 per dozen

Marinated and grilled over Texas Mesquite Wood

FRIED TEXAS OYSTERS

\$12.00 per dozen

Delicately fried in a cornmeal breading and served with Cocktail and Tartar Sauce on the side

SHRIMP AND LUMP CRABMEAT TAMALES

\$28.00 per dozen

*Fresh Texas Gulf Shrimp and sweet Texas Blue White Lump Crabmeat, mixed with roasted
peppers, onions, garlic, and spices, then wrapped with Banana leaves and steamed.
Served with Salsa Campeche*

**prices subject to change*

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