

BLANCO

COCINA + CANTINA

CMA CARITA
JALAPENO
& PINEAPPLE
Aces + Eights
BLACKBERRY
CLEMENTINE SKINNY
DODGE'S BLANCO
CADILLAC
SALT please

**GROUP
DINING**

RACHEL COST
480.905.3273
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THE GALLERIA
5115 WESTHEIMER RD STE C2520, HOUSTON, TX 77056



The Dish

Blanco's fresh twist on Mexican food is all you need to experience that ocean kissed bliss you crave.

Lounge long and drink on with tantalizing tequila flights, and easy but innovative a la carte tacos. Go for the classic but fresh burrito or bowl layered with savory fillings like spicy Machaca short rib or red chili chicken, fresh salsas and our famous house guacamole.

Whether you're hungry for something flavorful or thirsty for something fun, we've got everything you want at Blanco.

MENUS

PLATED

\$30 per person

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

WARM QUESO BLANCO

topped with pico de gallo

ENTRÉES

GUEST CHOICE OF ONE

CHICKEN PASTOR TACOS

caramelized pineapple, salsa verde, green onion, jalapeño
TWO FLOUR TORTILLA TACOS SERVED WITH RICE AND BLACK BEANS

MACHACA BOWL

caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro

SEASONAL CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate,
goat cheese, chili walnut vinaigrette

TRADITIONAL CHEESE ENCHILADAS

grilled onion & creamy ancho chile sauce
served with rice & black beans

ENHANCE YOUR MENU

ADD A SALAD OR DESSERT COURSE

salad - \$5 per person dessert - \$8 per person

ADD A MARGARITA PITCHER

**FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.
VEGETARIAN OPTION AVAILABLE UPON REQUEST.**

*these foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENUS

PLATED

\$40 per person

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

ROASTED POBLANO CHILE & TOMATO CRISP

ENTRÉES

GUEST CHOICE OF ONE

SEASONAL CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate,
goat cheese, chili walnut vinaigrette

PORK CHILE VERDE ENCHILADAS

charred onion, roasted pasilla, tomatillo, cilantro, cotija

TRADITIONAL CARNITAS TACOS

orange, chile, salsa verde, onion, cilantro, crema fresca
TWO FLOUR TORTILLA TACOS SERVED WITH RICE AND BLACK BEANS

CHICKEN TINGA BOWL

charred onion, cilantro, jack cheese, red chile, warm queso sauce

GRILLED SHRIMP TACOS

pickled cabbage, avocado salsa, cilantro lime crema
TWO FLOUR TORTILLA TACOS SERVED WITH RICE AND BLACK BEANS

DESSERT

MEXICAN CHOCOLATE TIRAMISU

ENHANCE YOUR MENU

ADD A MARGARITA PITCHER

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MENUS

PLATED

\$48 per person

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

SPICY MANGO CEVICHE*

shrimp, avocado, pico de gallo

ROASTED POBLANO CHILE & TOMATO CRISP

ENTRÉES

GUEST CHOICE OF ONE

SEASONAL CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate,
goat cheese, chili walnut vinaigrette

SHORT RIB MACHACA ENCHILADAS

caramelized peppers & onions, cheddar cheese, ancho chile sauce served with rice & black beans

CARNE ASADA TACOS*

charred scallion relish, crushed avocado, spicy garlic butter, cotija cheese

TWO FLOUR TORTILLA TACOS SERVED WITH RICE AND BLACK BEANS

GRILLED SHRIMP TACOS

pickled cabbage, avocado salsa, cilantro lime crema

TWO FLOUR TORTILLA TACOS SERVED WITH RICE AND BLACK BEANS

CHICKEN TINGA BOWL

charred onion, cilantro, jack cheese, red chile, warm queso sauce

GRILLED MAHI* TACOS

avocado, cabbage, baja sauce, pico de gallo

TWO FLOUR TORTILLA TACOS SERVED WITH RICE AND BLACK BEANS

DESSERT

MEXICAN CHOCOLATE TIRAMISU

ENHANCE YOUR MENU

ADD A MARGARITA PITCHER

FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.
VEGETARIAN OPTION AVAILABLE UPON REQUEST.

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shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FREQUENTLY ASKED QUESTIONS

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4.25% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 4.25% SERVICE CHARGE & GRATUITY?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 23% service charge will replace the 4.25% service charge and gratuity option. A deposit will also apply. Please speak to your Special Events Manager for details.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?

Please submit food and beverage options to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.

FREQUENTLY ASKED QUESTIONS

WHAT HAPPENS IF I BOOK A PATIO EVENT & IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes, it is flashy and fun, but it lasts forever.)

CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

WHAT HAPPENS TO MY CREDIT CARD INFORMATION ENTERED?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept discounted Fox Restaurant Concepts gift cards for event payment.