

Loretto  
bistro



PRIVATE DINING



1233 E GRIFFIN PKWY, MISSION, TX 78572



## WELCOME TO THE LORETTO.

Elevate your dining experience at the Loretto with our exclusive private dining options, perfect for any occasion. Whether it's a milestone celebration, a business meeting, or intimate moments with loved ones, our enchanting patio and private dining rooms set the stage. Indulge in personalized menus tailored to your taste, creating a culinary journey. Let us turn your special moments into unforgettable experiences with our exquisite ambiance and exceptional service.

# THE EXECUTIVE SUITE

Ideal for larger gatherings, the executive suite is our newest addition to our dining room. This space has a built-in bar making a perfect combination for a cocktail service with our seasonal cuisine edibles.

Number of Guests  
40-80 ppl

Lunch / Brunch:  
Tuesday - Saturday (10am - 3pm)  
Sunday: Not Available

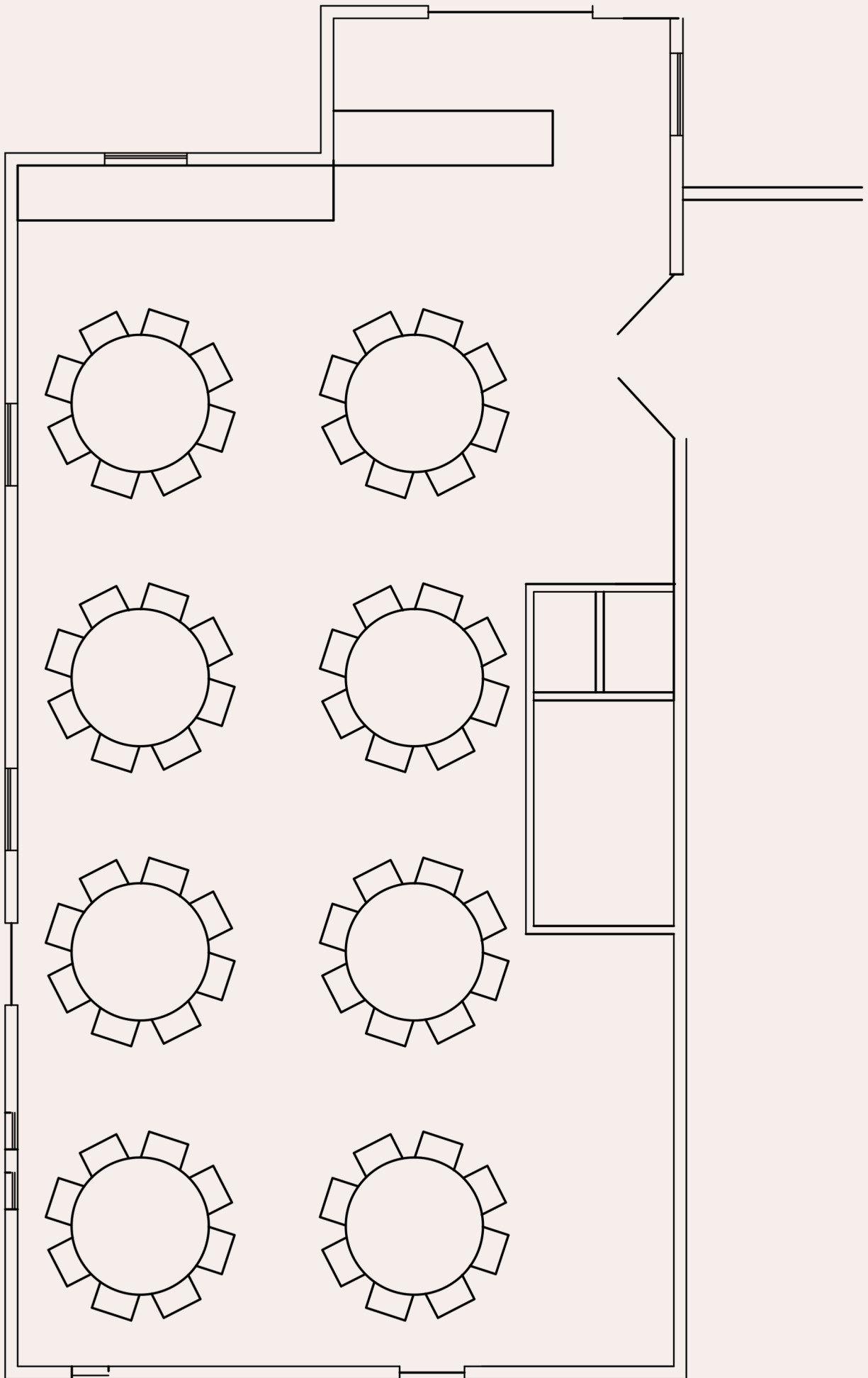
Dinner:  
Tuesday - Sunday (4pm - 10pm)

The executive suite includes white table linens and white charger plates. Table centerpieces are not included.

## EVENT TIMES

The executive is reserved for private events for three hours. You will be able to arrive one hour prior your scheduled time to decorate. You may reserve more hours for an additional fee.





# BRUNCH PACKAGE

## \$35 Platinum Package

Choose from Platinum & Silver Packages below

includes white linens, charger plates, napkins, appetizer, main entrée, non-alcoholic beverages, iced tea and coffee

### CHICKEN CHILAQUILES

chicken, black beans, crema, queso fresco

### CHICKEN & WAFFLES

house potatoes, eggs

### HUEVOS RANCHEROS

two tostadas, black beans, ham, eggs, salsa

### BISTRO BURGER

choice of salad, french fries or sweet potato fries

### GRILLED CHICKEN PICATTA

garlic mashed potatoes, grilled asparagus, lemon butter caper sauce

### SALAD OF CHOICE WITH CHICKEN, SHRIMP, SALMON (1 SALAD & 1 PROTEIN OPTION)

choice of beet salad, Lamar salad, strawberry pecan or alfresco salad

## \$45 Diamond Package

Choose from Diamond, Platinum and Silver Packages on page

includes white linens, charger plates, napkins, appetizer, main entrée, non-alcoholic beverages, iced tea and coffee, dessert

### STEAK CHILAQUILES

chicken/steak, black beans, crema, queso fresco

### CRAB BENEDICT

Hollandaise sauce, house greens or breakfast potatoes

### CARNITA OR SALMON AVOCADO TOAST

braised pork belly, avocado toast, poached egg, potatoes

### BRAISED SHORT RIB

garlic mashed potatoes, mushrooms, pancetta, carrots

### PAN SEARED SALMON

white rice pilaf, broccolini & carrots

### BAKED CHICKEN

mashed potatoes, broccolini, demi-glace

## \$30 Silver Package

### Choose from list below

includes white linens, charger plates, napkins, main entrée, iced tea and water service

### TURKEY PANINI

choice of salad, french fries or sweet potato fries

### AVOCADO TOAST

avocado toast, eggs, breakfast potatoes or house greens

### PANCAKE AND EGGS

scrambled eggs, choice of bacon or sausage, breakfast potatoes

### BREAKFAST CROISSANT SANDWICH

eggs, bacon, sausage, cheese, house potatoes or greens

### SALAD OF CHOICE WITH CHICKEN (1 SALAD OPTION)

choice of beet salad, Caesar salad, strawberry pecan, alfresco salad, roasted broccolini salad

### DIAMOND DESSERT OPTIONS: 1 OPTION (BY THE SLICE)

Chocolate ganache  
Carrot cake  
Mixed berry cheesecake  
Tres leches  
Lemon blueberry

### PLATINUM & DIAMOND APPETIZER OPTIONS (1):

Mixed berry parfait  
Breakfast empanadas  
Cheese board  
Smoked salmon crostini  
Pozole verde  
Chicken tlalpeño soup  
Side Salad

### DESSERT OPTIONS

#### WHOLE CAKE

2 - layer cake serves 25 people \$65  
3 - layer cake serves 45 people \$80  
4 - layer cake serves 60 people \$90

### NUMBER OF FOOD OPTIONS ALLOWED:

20-40 people - 3 food options  
40-55 people - 2 food options  
55+ people - 1 food option

# DINNER PACKAGE

## \$45 Platinum Package

Choose from Platinum & Silver Packages below

includes white linens, charger plates, napkins, appetizer, main entrée, non-alcoholic beverages, iced tea and coffee

### BRAISED SHORT RIB

garlic mashed potatoes, mushrooms, pancetta, carrot ribbons

### GRILLED PORKCHOP

garlic mashed potatoes, baby carrots

### PAN SEARED SALMON

white rice pilaf, mixed vegetables

### PASTA OF CHOICE W/ SALMON, SHRIMP, CHICKEN (1 PASTA & 1 PROTEIN OPTION)

choice of pecan pesto, spicy Cajun, alfredo, scampi or lasagna

### CHICKEN PICATTA

garlic mashed potatoes, asparagus, lemon butter caper sauce

## \$30 Silver Package

### Choose from list below

includes white linen service, charger plates, main entrée, iced tea and water

### CHICKEN CORDON BLEU

garlic mashed potatoes, asparagus, vegetables

### CHICKEN ALFREDO PASTA

fettuccini pasta, Alfredo sauce

### BISTRO BURGER

Akaushi ground beef, mixed greens, tomato, bacon, mozzarella cheese, french fries

## \$60 Diamond Package

Choose from Diamond, Platinum and Silver Packages on page

includes white linens, charger plates, napkins, appetizer, main entrée, non-alcoholic beverages, iced tea and coffee, dessert

### 6OZ FILET MIGNON W GRILLED SHRIMP

garlic mashed potatoes, broccolini, demi-glace

### 16 OZ RIBEYE

garlic mashed potatoes, broccolini, demi-glace

### RED SNAPPER

roasted carrot purée, wilted spinach, sautéed corn, shallots

### LAMB CHOPS

garlic mashed potatoes, broccolini, demi-glace

### BAKED CHICKEN

garlic mashed potatoes, broccolini, demi-glace

### DIAMOND DESSERT OPTIONS: 1 OPTION (BY THE SLICE)

Chocolate ganache  
Carrot cake  
Mixed berry cheesecake  
Tres leches  
Lemon blueberry

### PLATINUM & DIAMOND APPETIZER OPTIONS (1):

House salad  
Caesar salad  
Strawberry pecan salad  
Shrimp bisque soup  
Roasted corn soup  
Chicken tlalpeño soup

### DESSERT OPTIONS

#### WHOLE CAKE

2 - layer cake serves 25 people \$65  
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### NUMBER OF FOOD OPTIONS ALLOWED:

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