

*the original*  
KILLEN'S  
— S T E A K H O U S E —

PRIVATE DINING  
PEARLAND

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# Dining Rooms

## WINE CELLAR



There are three available rooms for private dining at Killen's Steakhouse. The first is our functional Wine Room. Our Brick Wine Cellar hosts more than 4,000 bottles of wine as well as our wine lockers, surrounding guests with wine on all sides. This room will seat up to thirty-five guests and A/V is available. Although we do increase the temperature prior to guest arrival it is a functional wine cellar and will remain several degrees cooler than the rest of the restaurant.

# Dining Rooms

## THE WEST ROOM



Secondly, we have the West Dining Room, this is the larger of our two private dining rooms and can seat up to 65 guests. This room also features a screen and projector for A/V needs. The West Dining Room has an attached private patio covered by a cedar pergola. The West Dining Room is exceptionally versatile and may be set up in any fashion depending on guests' needs.

# Dining Rooms

## THE STRONGHOLD



Our smallest private dining area, The Stronghold, is a cozy Lounge/Dining area accessible through our hidden entrance near the kitchen. This room holds up to twelve guests and has a couch and television. This room is equally great for private business meetings, cocktail parties or family get-togethers. Our newest room offers our most intimate private dining experience.

# Dining Rooms



# Menu



We offer a variety of menus for private dining. Parties of less than 25 may order a la carte from our regular menu or create their own custom menu including any items from the menu. We also have several set menus available. Although not shown, vegetarian and vegan options are available upon request. These menus are guidelines and can be changed to include different items from the menu depending on guest preferences. Prices will vary for custom menus and include food only. Beverages and alcoholic beverages will be charged upon consumption.

## **Set Menu Option One**

**\$75 Per Person**

### **APPETIZERS**

Platters featuring our Award-Winning Crabcake, Fried Asparagus and Fried Tomatoes

\*Each Platter feeds 4-5 Guests

### **SALADS**

• WEDGE •

Fresh Iceberg Lettuce Wedge topped with diced Tomatoes, Apple Wood Smoked Bacon, Chives and Roquefort dressing

• HOUSE •

Artisan Greens, Arugula, Walnuts, Bleu Cheese, Red Onion, Granny Smith Apples

### **ENTREES**

• CHICKEN FRANCESE •

Herbed Parmesan Breaded Fried Breast, Mushroom Artichoke Cream, Homemade Tomato Basil Pasta

• FRESH GULF SNAPPER •

Gulf Red Snapper with Jumbo Lump Crab and a Lemon Butter Sauce

### **USDA WET-AGED PRIME BEEF\***

• 8 oz CENTER-CUT FILET •

\*(All steaks will be prepared Medium Rare to Medium)

### **An assortment of sides will accompany your meal**

Potatoes Au Gratin, Macaroni and Cheese, Creamed Corn, Haricot Vert, Forest Mushrooms, Mashed Potatoes, Jumbo Asparagus,

\*Sides are served family style for the table and selections can be made prior to event date

### **DESSERT PLATTERS INCLUDING**

• Carrot Cake • Crème Brûlée Bread Pudding •

## **Set Menu Option Two**

**\$95 Per Person**

### **APPETIZERS**

Platters featuring our Award-Winning Crabcake, Fried Asparagus and Bacon-Wrapped Scallops

*\*Each Platter feeds 4-5 Guests*

### **SALADS**

• WEDGE •

Fresh Iceberg Lettuce Wedge topped with diced Tomatoes, Apple Wood Smoked Bacon, Chives and Roquefort dressing

• HOUSE •

Artisan Greens, Arugula, Walnuts, Bleu Cheese, Red Onion, Granny Smith Apples

• SPINACH SALAD •

Spinach, Fresh Strawberry, Peppered Texas Goat cheese, Pickled onion in a Bacon Vinaigrette

### **ENTREES**

• CHICKEN FRANCESE •

Herbed Parmesan Breaded Fried Breast, Mushroom Artichoke Cream, Homemade Tomato Basil Pasta

• FRESH GULF SNAPPER •

Gulf Red Snapper with Jumbo Lump Crab and a Lemon Butter Sauce

### **USDA WET-AGED PRIME BEEF\***

• 8 oz CENTER-CUT FILET •

• 18 oz RIBEYE •

• 16 oz NEW YORK STRIP •

*\*(All steaks will be prepared Medium Rare to Medium)*

### **An assortment of sides will accompany your meal**

Potatoes Au Gratin, Macaroni and Cheese, Creamed Corn, Haricot Vert, Forest Mushrooms, Mashed Potatoes, Jumbo Asparagus

*\*Sides are served family style for the table and selections can be made prior to event date*

### **DESSERT PLATTERS INCLUDING**

• Carrot Cake •

• Crème Brûlée Bread Pudding •

# Hor D'oeuvres

Hor D'oeuvres Can Be Added to Any Private Party or Used for Cocktail Parties

## KILLEN'S STEAKHOUSE

### PASSED APPETIZERS LIST FOR PRIVATE PARTIES

3 CHOICES: \$10 PER PERSON PER HALF HOUR, \$18 PER PERSON PER FULL HOUR

4 CHOICES: \$13 PER PERSON PER HALF HOUR, \$21 PER PERSON PER FULL HOUR

5 CHOICES: \$16 PER PERSON PER HALF HOUR, \$24 PER PERSON PER FULL HOUR

### APPETIZER CHOICES

1. PETITE CRABCAKES WITH LEMON BUTTER SAUCE
2. PORK BELLY BURNT ENDS WITH CHERRY TAMIRAND GLAZE
3. SHRIMP REMOULADE
4. KOREAN BBQ MARINATED PRIME BEEF SKEWERS WITH CHIMMICHURRI
5. CAPRESE SKEWERS WITH BALSAMIC REDUCTION
6. GRILLED MARINATED VEGETABLE SKEWERS
7. FRIED MACARONI & CHEESE BALLS
8. FRIED WAGYU MEATBALLS WITH SRIRACHA AIOLI
9. USDA PRIME BEEF CARPACCIO AND CHEESE
10. SNAPPER CRUDO
11. ARTISAN DEVEILED EGGS

# Lunch Events

We are happy to announce the availability of lunch events. Though the Main Dining Room does not open until Dinner Service you can now book a private lunch event at Killen's Steakhouse.

Our set menus will still be available as well as customizable lighter offerings for lunchtime dining. Lunch events may begin between 11:00 AM and 1:00 PM.

The Food and beverage minimum for lunch events in any private dining room Monday – Thursday is \$2000, Friday and Saturday is \$2500. The use of the room is subject to availability. Under certain circumstances use of the main dining room is available for private lunch events as well so don't hesitate to ask. Please inform us if use of the bar will be necessary.

# Food and Beverage Minimums

Food and Beverage Minimums vary based on day of the week and time of year. These rooms may also be reserved for partial parts of the evening (i.e. 4pm-7pm or 8:30 pm- Close) for partial amounts of the minimum depending on availability. There is no charge for use of the room, however if the minimum is not met the difference will be added to the check as an unmet minimum. A refundable \$50 holding fee will be placed on all reservations and cancellations must be made 48 hours prior to the reservation time. Food and Beverage minimums are not inclusive of sales tax and 20% gratuity. If you would like to make a booking for a private room or have any further questions, please contact us at (281) 485-0844 or send an email to [Ryan](#) or [Alexus](#).

## WINE CELLAR

Monday	\$1000
Tuesday	\$1000
Wednesday	\$1500
Thursday	\$1500
Friday	\$2000
Saturday	\$2500
Sunday	<b>CLOSED</b>

## WEST DINING ROOM

Monday	\$1500
Tuesday	\$1500
Wednesday	\$1500
Thursday	\$1500
Friday	\$2500
Saturday	\$2500
Sunday	<b>CLOSED</b>

## THE STRONGHOLD

Monday- Tuesday	\$750
Wednesday – Thursday	\$1000
Friday – Saturday	\$1250
Sunday	<b>CLOSED</b>