

TAKE A MOMENT...

Enjoy the Menu Suggestions

Continental and Plated Breakfast

Continental Breakfast

Sliced Seasonal Fruit
Assorted Fruit & Plain Yogurts with Granola Topping
Assorted Breakfast Pastries
Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee
\$16 per person

Healthy Continental

Fresh Sliced Seasonal Fruit
Fruit and Plain Yogurts with Granola Topping
Assorted Muffins and English Muffins
Preserves and Butter
Assorted Bagels and Cream Cheese
Granola Bars
Orange Juice, Cranberry Juice and Apple Juice
Freshly Brewed Regular and Decaffeinated Coffee
\$18 per person

Deluxe Continental

Fresh Sliced Seasonal Fruit
Fruit and Plain Yogurts with Granola Topping
Assorted Pastries
Preserves and Butter
Choose (1) Hot Item

- Breakfast Taco with Eggs, Bacon, Cheese & Salsa
- English Muffin Breakfast Sandwich with Egg, Cheese, Canadian Bacon
- Croissants with Eggs, Cheese and Turkey

Orange Juice, Cranberry Juice and Apple Juice
Freshly Brewed Regular and Decaffeinated Coffee
\$22 per person

Ranch Steak

Fresh Sliced Seasonal Fruit
Grilled New York Strip Steak topped with Scrambled Eggs and Salsa
Home Style Breakfast Potatoes
Assorted Pastries
Preserves and Butter
Orange Juice, Cranberry Juice and Apple Juice
Freshly Brewed Regular and Decaffeinated Coffee
\$26 per person

TAKE A MOMENT...

Breakfast Buffets and Enhancements

Traditional Breakfast Buffet (30 Person Minimum)

Sliced Seasonal Fruit
Assorted Breakfast Pastries
Scrambled Eggs with Chives
Smoked Bacon and Sausage Links
Home Style Biscuits and Gravy
Preserves and Butter
Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee
\$22 per person

Executive Breakfast Buffet (30 Person Minimum)

Sliced Seasonal Fruit and Assorted Yogurts
Assorted Breakfast Pastries, Preserves and Butter
Scrambled Eggs with Cheese and Chives
Smoked Bacon and Turkey Sausage Links
Home Style Hash Brown Potatoes
French Toast with Maple Syrup
Assorted Cereal and Milk
Orange Juice, Apple Juice, Cranberry Juice
Freshly Brewed Regular and Decaffeinated Coffee
\$26 per person

Breakfast Enhancements – May be added to Buffet

Made to Order Omelet Station

Farm Fresh Eggs, Smoked Bacon, Pork Sausage, and Cubed Ham
Green Bell Pepper, Onions, Mushrooms, Diced Tomatoes, Cheddar Cheese
Served with our Famous Homemade Salsa
\$6 per person

Pancake Station

Made to Order Pancakes while you wait
Served with Hot Maple Syrup
Strawberry Sauce, Chopped Texas Pecans, and Chocolate Chips
\$5 per person

Beverage Service

Champagne, Mimosas, Bloody Mary or Champagne Bellini's
1 Hour - \$12.00 per person
2 Hours - \$18.00 per person

**Attendant Fee of \$75 per Station

TAKE A MOMENT...

On the Lighter Side

Baby California Spinach Salad

Baby California Spinach topped with Chopped Eggs,
Red onions, Mushrooms, Sliced Tomatoes and Smoked
Salmon, served with Pineapple Dressing
Warm Rolls and Butter
Chef's Choice of a Decadent Dessert
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$20 per person

Chipotle Fajita Salad

Shredded Romaine Lettuce with Grape Tomatoes,
Black Beans and Roasted Corn Relish, Grilled Beef Fajita,
Served with a Chipotle Ranch Dressing
Warm Rolls and Butter
Tres Leches
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$20 per person

Caesar Salad

Our Classic Caesar Salad with crisp Romaine Lettuce, Croutons,
Parmesan Cheese topped with Grilled Chicken Breast served with Caesar Dressing
Warm Rolls and Butter
New York Cheesecake on a painted plate
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$17 per person

California Hummus Wrap

Organic spinach, Red-Pepper Hummus,
Homemade Grilled Vegetables, Sliced Avocado in a
Tomato or Spinach Flour Tortillas,
Seasonal Fresh Fruit **or** Potato Salad
Chef's Choice of a Decadent Dessert
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$19 per person

TAKE A MOMENT...

Plated Luncheon Sandwiches

Croissant Club

Freshly Baked Croissant with Ham, Bacon, and Turkey
Lettuce, Tomato, Cheese, and Pickle Spear
Side Mayonnaise and Mustard
Choice of: Potato Salad or Bag of Chips
Chef's Choice of Whole Fruit
Chef's Choice of Dessert
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$20 per person

Smoked Turkey Wrap

Smoked Turkey and Provolone Cheese
Chipotle Mayonnaise, Sprouts and Pico de Gallo
Served on a 12 inch Spinach Flour Tortilla
Choice of: Potato Salad or Bag of Chips
Chef's Choice of Whole Fruit
Chef's Choice of Dessert
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$18 per person

Plaza Subway Sandwich

Choice of Two Meats
Turkey, Ham or Roast Beef
Provolone Cheese
Wheat Baguette (White Baguette available upon request)
Lettuce, Tomato Slice, Pickle Spear
Side Mayonnaise and Mustard
Choice of: Potato Salad or Bag of Chips
Chef's Choice of Whole Fruit
Freshly Baked Cookies
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$20 per person

TAKE A MOMENT...

The Bistro

Tomato Basil Soup
Tossed Salad with Cherry Tomatoes, Cucumber, Carrots and Shredded Cheese
Choice of Dressing: Bleu Cheese, Ranch and Balsamic Dressings
Fruit Salad and Red Skin Potato Salad
Assorted Deli Meats to include Sliced Turkey, Roast Beef, and Ham
American, Cheddar and Swiss cheese Slices
Lettuce, Tomatoes, Pickles, Red Onions, Mayonnaise, Mustard, Banana Peppers
Assorted Deli Breads
Chef's Choice Dessert Station
Freshly Brewed Coffee, Decaffeinated Coffee and Hot & Iced Tea
\$29 per person

The Rodeo Round Up

Potato Salad and Cole Slaw
Tossed Salad with Cherry Tomatoes, Cucumber, Carrots, and Shredded Cheese
Choice of Dressing : Bleu Cheese, Ranch and Balsamic Dressings
Barbecued Chicken and BBQ Sausage Links
Corn on the Cob and Ranch Style Beans
Sliced Tomato, Onion, Pickles and Cherry Peppers
Freshly Baked Corn Bread & Butter
Chef 's Selection of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Hot & Iced Tea
\$32 per person
(Add Brisket \$4.50 per person)

Milano Buffet

Antipasto Salad
Chilled Rotini Salad
Chicken Marsala
Tilapia Casa Blanca
Meat Lasagna
Fettuccine Pasta Alfredo
Roasted Potatoes
Medley of Zucchini, Squash, Peppers,
Onions and Garlic Bread
Tiramisu and Amaretto Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Hot & Iced Tea
\$33.00 per person

Fiesta Buffet

Southwest Caesar Salad and
Black Beans and Shrimp Salad
Beef & Chicken Fajitas
Chicken Enchiladas
Refried Beans and Spanish rice
Jalapeños, Grated Cheese, Guacamole & Sour Cream
Tortilla Chips and Queso
Warm Flour Tortillas
Vanilla Flan and Bread Pudding
Freshly Brewed Coffee, Decaffeinated Coffee and Hot & Iced Tea
\$35 per person

TAKE A MOMENT...

Plated Luncheons

All Plated Luncheons served with Chef's Choice of Vegetable, Starch, and Warm Rolls and Butter,
Ice Tea and Freshly Brewed Regular & Decaffeinated Coffee,

Salads

(Choice of One Salad)

Mixed Greens Salad with Grape Tomatoes, Croutons, Black Olives and Vinaigrette Dressing and Ranch

or

Caesar Salad served with Croutons, Parmesan Cheese and Caesar Dressing

Entrées

The Pavilion Chicken

Sautéed Marinated Breast of Chicken

Tomato Basil Sauce Garnished with Black Beans Relish

\$28.00 per person

Chicken Provencal

Sautéed Chicken Breast Topped with Sautéed Mushrooms, Garlic, Shrimp Cream Sauce

\$30.00 per person

Mediterranean Chicken

Marinade in Fresh Herbs Pan Seared

Topped with Sautéed Mushrooms, Sundried Tomato, Garlic, Olives in White Wine Sauce

Garnished With Feta Cheese

\$28.00 per person

Chicken Tequila

Sautéed Marinated Breast of Chicken

Tequila Lime Sauce Garnished with Pico de Gallo

\$28.00 per person

Coconut Crusted Chicken

Marinade Chicken Breast Light Crusted Breaded With Shredded Coconut

Topped With Fresh Thyme and Champagne Sauce

\$29.00 per person

Garlic Rosemary Chicken

Marinade Sautéed Chicken Breast with Fresh Rosemary and Garlic

CROWNE PLAZA HOUSTON NEAR RELIANT-MEDICAL

8686 KIRBY DRIVE | HOUSTON, TX 77054

713-748-3221 | WWW.HOUCP.COM

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Prices are subject to 23% service charge and 8.25% Sales Tax

TAKE A MOMENT...

Topped With Rosemary Glaze
\$28.00 per person

Plated Luncheons Continued....

The Texan

Marinade Sliced Flank Bordelaise
With Burgundy Wine and Shitake Mushrooms Sauce
\$32.00 per person

Newport Sirloin

Fresh Cut Top Sirloin Grilled
Topped with a Port Wine Demi Glace
\$35.00 per person

Steak Tuscany

Grilled choice center cut New York Strip Steak brushed with Italian Herbs and
Extra-Virgin olive Oil Served With Our Chef's own Tomato Sauce
38.00 Per person

Veneto Pork Chop

Stuffed Pork Chop with Bread Stuffing of Apple and Cranberries
With Demi Glace
\$30.00 per person

Athenian Tilapia

Herbs Crusted Tilapia Topped With Garlic Lemon Butter Sauce
\$28.00 per person

Hawaiian Salmon

Salmon Filet Marinated with Caribbean Seasoning pan seared topped with
Light Lemon Dill Sauce and Pineapple & Mango Salsa
\$34.00 per person

Vegetarian Dishes Available

Dessert

(Choice of One)

New York Style Cheesecake
Chocolate Marquis
Turtle Cheese Cake
Tropical Fruit Tart
Red River Velvet
Crowne Symphony
Southern Pecan Tart

TAKE A MOMENT...

Dinner Buffets (30 people Minimum)

Mediterranean Buffet

Tubetti (small hollow tubes) Pasta Salad
Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing
Antipasto Salad

Stuffed Chicken Breast with Artichokes, Sundried Tomatoes, Mushrooms, Feta Cheese and Spinach
Herbs Roasted Salmon served with a Lemon Dill Butter Sauce
Sliced Beef Chasseur

Rice Pilaf
Au Gratin Potatoes

Grilled Vegetables
Green Beans Almandine

Assorted Desserts to include Gourmet Cakes, Pies, Tortes, Pastries and Mousse
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot & Iced Tea
\$43.00 per person

American Buffet

Fall Baby Spinach Salad with Strawberries, Mandarin Orange, Sliced Almonds, Cheese
Chipotle Salad Romaine, Black Bean & Corn Relish, Tortilla Confetti and Chipotle Dressing
Vine Ripened Roma Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

The Pavilion Chicken
Snapper Almandine with Lemon Butter
London Broil with Brandy Mushrooms Glaze

Fresh Parmesan Garlic Mashed Potatoes
Rice Pilaf

Julianne Mix Vegetables
Asparagus

Assorted Desserts to include Gourmet Cakes, Pies, Tortes, Pastries and Mousse
Freshly Brewed Coffee, Decaffeinated Coffee and Hot & Iced Tea
\$46.00 per person

TAKE A MOMENT...

Dinner Buffets

(30 people Minimum)

Salads

(Choice of Two)

Spinach Salad with Mandarin Oranges Almonds, Strawberries
Seafood Pasta Salad
Southwest Salad with Black Bean Salad and Tortilla Confetti Served with Homemade Chipotle Ranch Dressing
Caesar Salad with Croutons and Parmesan Cheese
Seasonal Fruit Salad
Greek Salad
Spring Mix Salad with Cherry Tomatoes, Cucumber, Carrots, Shredded Cheese, Olives and Choice of Dress

Starch

(Choice of One)

Wild Rice Pilaf
Steam White Rice
Dill Rice +2
Jasmine Saffron Rice +2
Herb Roasted New Potatoes
Scallops Potatoes
Fresh Parmesan Garlic Mashed Potatoes
Twice Baked Potatoes

Vegetables

(Choice of One)

Stir-fry Vegetables
Haricot Vert
Grilled Vegetable Medley
Fresh Julienne Vegetables
Spanish Style Corn
Copper Penny Carrots
Steamed Asparagus
Broccoli with Hollandaise Sauce

Entrées

Tequila Chicken
Rosemary Chicken
Mediterranean Chicken
Chicken Provencal
Chicken Roulade with Roasted Peppers Sauce
Braised Brisket of Beef Chasseur
The Texans Beef Bordelaise
Athenian Tilapia with Lemon Butter Sauce
Stuffed Pork Chops
Pepper Crusted Pork Loin
Hawaiian Salmon

Warm Rolls and Butter

Assorted desserts to include Gourmet Cakes, Pies, Tortes, Pastries and Mousse
Ice Tea and Freshly Brewed Regular & Decaffeinated Coffee

Two Entrée -\$40.00 per person

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TAKE A MOMENT...

Three Entrée Choice - \$46.00 per person

All Dinner buffets prepared for less than 25 people will incur an additional service charge of \$5.00 per person

Plated Dinners

All Plated Dinners served with Chef's Choice of Vegetable and Starch,
Choice of Dessert, Warm Rolls & Butter
Ice Tea, Freshly Brewed Regular & Decaffeinated Coffee, Hot Herbal Tea

Salads

(Choice of One)

Fall Spinach Salad

Baby Spinach, Mandarin Oorges, Strawberries, Almonds with a Honey Mustard Dressing

The Garden

Grape Tomato, Shredded Carrots, Red Cabbage, Olives and Croutons with Creamy Ranch Dressing

Chipotle Salad

Shredded Romaine Lettuce with Grape Tomatoes, Corn Tortilla Strips, Black Bean Relish and Cotija Cheese Served with Ranch Chipotle Dressing

Caesar Salad

Our Classic Caesar Salad of Crisp Romaine Lettuce, Croutons and Parmesan Cheese and Caesar Dressing

Malibu Salad

Spring Mixed Salad with Feta Cheese, Mandarin Orange, Grape Tomatoes and Candied Walnuts With Poached Pears in a Red Wine Reduction and served with a Tangy Orange Dressing

Caprese Salad

Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil topped with Balsamic Vinaigrette served with Garlic Crostini

ENTRÉE'S

Newport Top Sirloin Steak

8oz Grilled Sirloin Steak served with Port Wine Reduction Sauce

\$40.00 per person

Hunter Style Grilled Breast of Chicken

Topped with Fresh Tomatoes, Garlic, Mushrooms and Pearl Onions

\$34.00 per person

Plaza New Mexico

Cracked Pepper Crusted Bone in Pork Chop served With Orange Garlic Chile Sauce

\$35.00 per person

Hawaiian Salmon

Marinade Salmon Filet with Fresh Herbs Pan Seared Topped Light Lemon Dill Sauce and Pineapple & Mango Salsa

\$38.00 per person

Chicken Jerusalem

Chicken Breast stuffed with Shiitake Mushrooms, Sundried Tomatoes, Artichokes & Goat Cheese served with Fresh Basil Butter Sauce

\$36.00 per person

Tequila Lime Chicken

Marinated Breast of Chicken served with a Tequila Lime Sauce Garnished with Pico

\$32.00 per person

Mediterranean Chicken Breast

Marinade in Fresh Herbs Pan Seared Topped with Sautéed Mushrooms, Sundried Tomato, Garlic, Olives in White Wine Sauce Garnished With Feta Cheese

\$36.00 per person

Yellow Teal Red Snapper

Red Snapper with Crusted with Almonds topped with Two Jumbo Shrimp in a Light Lemon Butter Sauce

\$45.00 per person

TAKE A MOMENT...

Plated Dinners - Duo Entrees

The Bridge

Herb Crusted Chicken Breast with Champagne Butter Sauce and
Blackened Seared Filet of Salmon
Choice between Garden Salad or Caesar Salad (appropriate dressings)

Chef's Selection of Starch and Vegetable
Warm Rolls and Butter

\$45.00 per person

The Porto

Beef Tenderloin with Port Wine Reduction and
Breast of Chicken with Tequila Lime Sauce Garnish with Pico De Gallo
Choice between Garden Salad or Caesar Salad (appropriate dressings)
Chef's Selection of Starch and Vegetable

Warm Rolls and Butter

\$53.00 per person

The Supreme

Beef Tenderloin with Melted Bleu Cheese and
Three Blackened Jumbo Shrimp
Choice between Garden Salad or Caesar Salad (appropriate dressings)
Chef's Selection of Starch and Vegetable

Warm Rolls and Butter

\$56.00 per person

Dessert

(Choice of One)

New York Style Cheesecake
Strawberry Daiquiri Cheese Cake
Chocolate Dream Cake
Texas Banana Foster Pie
Edelweiss with Blue Berries
Key Lime Pie
Grand Marnier Mousse Cake

TAKE A MOMENT...

Bourbon Pecan Pie

A la Carte Break Items

Beverages

Freshly Brewed Regular & Decaffeinated Coffee	\$45.00 per gallon
Assorted Hot Herbal Teas	\$36.00 per gallon
Fruit Punch	\$36.00 per gallon
Lemonade	\$36.00 per gallon
Assorted Fruit Juices	\$3.00 each
Assorted Soft Drinks	\$3.00 each
Assorted Bottled Flavored Teas and Lemonades	\$3.50 each
Bottled Water	\$3.00 each

Morning Delights

Assorted New York Bagels with Cream Cheese	\$3.00 per dozen
Assorted Cheese and Fruit Danish	\$28.00 per dozen
Assorted Breakfast Croissants	\$30.00 per dozen
Assorted Muffins	\$28.00 per dozen
Assorted Fruit and Plain Yogurts	\$26.00 per Dozen
Assorted Breakfast Breads to include Banana Nut, Peach and Apple Bread	\$35.00 per loaf
Breakfast Taco	\$34.00 per dozen
Ham or Sausage Biscuits	\$42.00 per dozen
Oatmeal with Seasonal Berries and Granola Toppings	\$4.00 per person
Assorted Breakfast Pastries	\$32.00 per dozen

Afternoon Delights

Assorted Freshly Baked Cookies	\$28.00 per dozen
Pecan Fudge Brownies	\$26.00 per dozen
Assorted Candy Bars	\$2.50 each
Granola Bars	\$2.00 each
Sliced Fresh Seasonal Fruit	\$5.00 per person
Seasonal Whole Fresh Fruit	\$2.00 each
Buttered Popcorn	\$3.00 per bag
Mixed Nuts (serves 10 per pound)	\$35.00 per pound
Pretzels (serves 10 per pound)	\$25.00 per pound
Trail Mix (serves 10 per pound)	\$30.00 per pound
Guacamole with Salsa and Tortilla Chips	\$6.00 per person
Chile con Queso and Tortilla Chips	\$5.00 per person
Cajun Crabmeat and Artichoke Dip and Chips	\$8.00 per person

TAKE A MOMENT...

Themed Breaks

(Breaks serviced for 30 minutes)

Healthy Choice

Basket of Fresh Whole Fruits
Individual Assorted Yogurts and Granola Bars
Vegetable Crudités with Ranch Dip
Assorted Fruit Juices and Bottled Waters
\$14.00 per person

South of the Border

Chicken Quesadillas
Tortilla Chips with Fresh Salsa
Chili con Queso
Assorted Sodas and Bottled Waters
\$14.00 per person

Intermission

Freshly Popped Popcorn and Cracker Jacks
Mini Pretzels
Assorted Candy Bars
Assorted Soft Drinks and Bottled Waters
\$12.00 per person

School House Recess

Assorted Freshly Baked Cookies and Brownies
Fresh Whole Fruit,
Assorted Soft Drinks, Flavored Ice Tea and Lemonade
\$12.00 per person

Super Bowl

Corn Dogs with appropriate Condiments
Buttered Popcorn, Cracker Jacks,
Assorted Potato Chips, Bag of Peanuts
Jumbo Pretzels with Mustard
Assorted Soft Drinks and Lemonade
\$15.00 per person

Ice Cream Social

Chocolate, Vanilla and Strawberry Ice Cream with Assorted Toppings to include:
Coconut, Crushed M&M's, Pecans, and Oreo Cookies

TAKE A MOMENT...

Chocolate, Strawberry and Carmel Topping
Assorted Soft Drinks to include Root Beer
\$15.00 per person

Corporate Planner Package I

Minimum of 25 people

Continental Breakfast

Whole Fresh Fruits and Sliced Seasonal Fruit
Assorted Fruit & Plain Yogurts with Granola Topping
Breakfast Bars, Assorted Breakfast Pastries,
Preserves and Butter
Assorted Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal Tea

Mid Morning Break

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks and Bottled Water

Lunch Buffet

Tossed Salad with Cherry Tomatoes, Cucumber, Carrots and Shredded Cheese
Choice of Dressing of Bleu Cheese, Ranch and Balsamic Dressings
Fruit Salad and Red Skin Potato Salad
Assorted Deli Meats to include Sliced Turkey, Roast Beef, and Ham
American, Cheddar and Swiss cheese Slices
Lettuce, Tomatoes, Pickles, Red Onions, Mayonnaise, Mustard, Banana Peppers
Assorted Deli Breads
Chef's Choice Dessert Station
Freshly Brewed Coffee, Decaffeinated Coffee and Hot & Iced Tea

Afternoon Break

(Choice of Two)
Assorted Cookies
Pecan Fudge Brownies
Assorted Chips and Pretzels
Buttered Popcorn
Assorted Candy Bars
Mixed Nuts
Granola Bars

Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Soft Drinks and Bottled Water

\$65.00 per person
Room Rental Waived

TAKE A MOMENT...

Corporate Planner Package II

Minimum of 25 people

Deluxe Continental Breakfast

Sliced Seasonal Fruit and Whole Fresh Fruit
Fresh Scrambled Eggs and Breakfast Potatoes
Choice of Sausage or Bacon
Fruit Yogurts with Granola Topping
Breakfast Bars
Assorted Breakfast Pastries
Preserves and Butter
Assorted Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal Tea

Mid Morning Break

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks

Hot Lunch Buffet

Tossed Garden Salad with assorted toppings and dressings AND Fruit Salad
Chef's Choice of Vegetable and Starch to compliment the Entrée
Choice of Two Entrees (see attached entrée selections)
Warm Rolls with Butter
Assorted Desserts
Ice Tea, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal Tea

Afternoon Break

(Choice of Three)
Assorted Cookies
Pecan Fudge Brownies
Assorted Chips and Pretzels
Buttered Popcorn
Assorted Candy Bars
Mixed Nuts
Granola Bars

Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Soft Drinks and Bottled Water

\$75.00 per person
Room Rental Waived

TAKE A MOMENT...

Corporate Planner Package II

Lunch Buffet served with Chef's Choice of Salads,
Vegetable and Starch, Warm Rolls & Butter
Ice Tea, Freshly Brewed Regular & Decaffeinated Coffee, Hot Herbal Tea

Entrées

Sliced Pork Loin

Topped with Onion Marmalade

London Broil

Served with a Wild Mushroom Burgundy Sauce

Tenderloin Tips

Egg Noodles and Cabernet Sauce

Blackened Chicken

Pan Seared with Cajun Spices topped with a Crawfish Sauce

Chicken Montego Bay

Marinated Breast of Chicken with a Jamaican Blend of Eight Spices

Sautéed Chicken Breast

Topped with Shitake Mushrooms and Artichoke Cream Sauce

Chicken Marsala

Sautéed Breast of Chicken topped with
Fresh Mushrooms and Marsala Wine Sauce

Chicken Cancun

Marinated Breast of Chicken served with a
Tequila Lime Sauce topped with Pico de Gallo

Chicken Piccata

Marinated Breast of Chicken with a Lemon Capers Butter Sauce

Blackened Tilapia Filet

With a Garlic Lemon Cream Sauce

Pasta Primavera

Penne Pasta served with Grilled Chicken and Fresh Vegetables
Topped with an Alfredo Sauce or Marinara Sauce

TAKE A MOMENT...

Corporate Planner Half Day Packages

Morning Package

Continental Breakfast

Sliced Seasonal Fruit
Assorted Fruit & Plain Yogurts with Granola Topping
Assorted Breakfast Pastries
Preserves and Butter
Assorted Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal Tea

Mid Morning Break

(Choice of Two)
Assorted Granola Bars
Whole Fresh Fruits
Energy Bars
Trail Mix
Pretzels
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks

\$ 39.00 per person

Afternoon Package

Lunch Buffet

Chef's Choice of Two Assorted Salads
Chef's Choice of Vegetable and Starch
Two Entrées (See prior menu selection)
Warm Rolls with Butter
Assorted Desserts
Freshly Brewed Regular and Decaffeinated Coffee, Ice Tea

Afternoon Break

(Choice of Three)
Assorted Cookies
Pecan Fudge Brownies
Assorted Chips
Butter Popcorn
Assorted Candy Bars
Mixed Nuts
Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Soft Drinks and Bottled Water

\$ 50.00 per person

TAKE A MOMENT...

Room Rental Negotiated based on Group Size, Room, and Package Selected

Hot Hors d'Oeuvre Selection

Fried Chicken Strips Served With Ranch, Blue Cheese or Honey Mustard

Beef Empanadas

Dates Stuffed with Almonds and Bacon Wrapped

Thai Curry Samosa

Spinach and Feta Cheese in Puff Phyllo Pastry

Plaza Chicken Satay

\$4.00 per piece

(Minimum of 50 pieces)

Bacon Wrapped Chicken with Jalapeno

Teriyaki Beef Satay

Artichokes Heart with Goat Cheese Parmesan Crust

Chicken Marrakesh

Plaza Steak Churrascos

Beef Steak Quesadilla

Lamb Kabobs

\$5.00 per piece

(Minimum of 50 pieces per item)

Pan Seared Crab Cakes with Remoulade Sauce

Scallops Wrapped in Bacon

BBQ Shrimp Wrap with Bacon

Crabmeat Stuffed Mushroom Caps

Fried Coconut Shrimp with Mango Cocktail Sauce

\$5.75 per piece

(Minimum of 50 pieces per item)

TAKE A MOMENT...

Other appetizers are available upon request

Cold Hors d'oeuvres

Roma Tomato, Buffalo Mozzarella and Basil Pesto on Crostini

Stuffed Grape Leaves

Mediterranean Antipasto Kabobs

Stuffed New Potatoes with Boursin Cheese and Sour Cream and Chives

\$3.50 per piece

(Minimum of 50 pieces per item)

Cocktail Gulf Shrimp on Ice

Artichoke Stuffed with Crabmeat

Gulf Shrimp Baguettes

Caribbean Shrimp Ceviche on Cucumber

\$4.50 per piece

(Minimum of 50 pieces per item)

Raw Bar

Jumbo Boiled Gulf Shrimp Cocktail

Crab Claws

Snow Crab

Boiled Whole Crawfish

All Items Served with Lemon Wedges and Appropriate Sauces
Subject to Seasonal Availability

Market Price

(Minimum of 50 pieces per item)

Other appetizers are available upon request

TAKE A MOMENT...

Carving Stations

Roast Prime Rib**

Roasted to Perfection
Served with Creamy Horseradish and Au Jus
Silver Dollar Rolls
\$350.00 (serves 40 to 50 people)

Honey Glazed Baked Bone in Ham**

\$225.00 (serves 40 people)

Roasted Whole Turkey **

\$200.00 (serves 25 to 30 people)

Latino Pork Loin**

Chipotle Rubbed Pork Cooked in Banana Leaves
Served with Pico de Gallo and Guacamole
Mini Rolls
\$225.00 (serves 40 to 50 people)

Steamship Round of Beef**

Mayonnaise, Hot Mustard and Creamy Horseradish
Silver Dollar Rolls
\$675.00 (serves 130 to 150 people)

Pepper Crusted Roasted Inside Round of Beef **

\$275.00 (serves 40 to 50 people)

Roasted Crusted Almonds Salmon Side **

Served With Cajun Tartar Sauce and Mini Rolls
\$175.00 (Served 20 to 30 People)

**Station Attendant Required \$75.00 per Attendant

TAKE A MOMENT...

Reception Displays

Imported & Domestic Cheese

\$ 6.50 per Person

Vegetable Crudités

\$4.00 per person

Seasonal Fresh Fruit & Berry Display

\$ 5.00 per person

Baked Brie en Croute with Cranberries and Almond Slivers

\$3.00 per person

Specialty Stations

Bruschetta Station

Toasted French Breads served with Pesto, Tomato-Caper and Tapenade Spreads

\$8.00 per person

Pasta Station

Tortellini, Rotini and Linguine Pasta served with Alfredo and Marinara Sauces and Parmesan Cheese

\$10.00 per person

Tex-Mex Station

Crispy & Soft Shredded Chicken and Beef Tacos

Beef Empanadas and Quesadillas

Cheese, Shredded Lettuce and Sour Cream

Side Fresh Salsa

\$17.00 per person

Pastabilities**

Bowtie, Penne and Fettuccini Pasta served with Alfredo and Marinara Sauces

Condiments to include Garlic, Mushrooms, Onions, Diced Tomatoes, Red, Green and Yellow Bell Peppers

Italian Sausage, Shrimp and Grilled Chicken

\$15.00 per person

Fajita Station

Marinated Beef and Chicken Fajita served with Warm Flour Tortillas, Pico de Gallo

Sour Cream, Cheddar Cheese and Guacamole Salsa

\$19.00 per person

**All Stations are not served as an Entrée Selection or a Meal it is an Enhancement
To our Buffet or Hors d'oeuvres Choices**

**Station Attendant Required \$75.00 per Attendant

TAKE A MOMENT...

HOST BAR

Call Liquor	\$7.00
Premium Liquor	\$8.00
House Wine	\$6.50
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$3.00

Cash Bar

Call Liquor	\$7.50
Premium Liquor	\$8.50
House Wine	\$7.00
Domestic Beer	\$5.50
Imported Beer	\$6.50
Soft Drinks	\$3.50

Wine by the Bottle

Forest Glen Wine (Chardonnay, Merlot, Cabernet, or White Zinfandel)	\$28.00
House Champagne	\$26.00
Mon pes Classic Chardonnay	\$45.00
Muirwood Pinot Noir (USA)	\$55.00
Clos Du Bois Russan River Chardonnay (USA)	\$55.00
Chateau St. Jean Chardonnay (USA)	\$65.00
Coppola Cabernet Diamond Series (USA)	\$65.00
San Felice Chianti Classico (Italy)	\$70.00
Domain de Courteillac 2003 Cabernet (France)	\$75.00

Bartender fee - \$125.00 per bar
(Minimum of 3 hours, waived with \$800.00 in sales per bar)

Cashier fee \$25.00 per hour (minimum of 3 hours)
Each additional hour is \$25.00 for bartenders and cashiers

* Banquet check will reflect the additional charges

TAKE A MOMENT...

Bar Packages

Full Bar- Premium Liquor, Wine, Domestic and 1 Imported Beer, Soft Drinks

\$35 (4) Hour Reception

\$30 (3) Hour Reception

\$25 (2) Hour Reception

\$18 (1) Hour Reception

Additional Hours are \$5 per person plus gratuity

Full Bar- Call Liquors, Wine, Domestic and 1 Imported Beer, Soft Drinks

\$30 (4) Hour Reception

\$25 (3) Hour Reception

\$20 (2) Hour Reception

\$16 (1) Hour Reception

Additional Hours are \$4 per person plus gratuity

Beer and Wine Bar- Domestic and 1 Imported Beer, House Chardonnay, Cabernet Sauvignon, White Zinfandel and Soft Drinks and Juices

\$25 (4) Hour Reception

\$20 (3) Hour Reception

\$16 (2) Hour Reception

\$12 (1) Hour Reception

Additional Hours are \$3 per person plus gratuity

Call Liquors: Bacardi Silver, Sauza Silver, Smirnoff, Jack Daniels, Beefeater, Dewar's, Canadian Club

Premium Liquors: Bacardi Gold, Cuervo Gold, Absolute, Gentleman's Jack, Tanqueray, Chivas Regal, Crown Royal

Bartender fee is \$125.00, per bar (waived with \$800.00 in sales per bar)

Bartender fee is \$125.00, per bar

(Minimum of 3 hours, waived with \$800.00 in sales per bar)

Cashier fee is \$25.00, per hour (minimum of 3 hours)

Each additional hour is \$25.00 for bartenders and cashiers

*Banquet check will reflect the additional charges