

TAKE A MOMENT...



CONTINENTAL BREAKFAST

Include: Orange, Grapefruit & Cranberry Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas

EARLY RISE | \$18

Fresh Sliced Seasonal Fruit
Assorted Individual Fruit Greek Yogurts
Assorted Breakfast Breads
Butter, Jams & Cream Cheese

DELUXE | \$21

Fresh Sliced Seasonal Fruit
Assorted Individual Fruit Greek Yogurts
Breakfast Burritos
Assorted Breakfast Breads
Butter, Jams & Cream Cheese

CROWNE | \$24

Fresh Sliced Seasonal Fruit
Assorted Individual Fruit Greek Yogurts
Steel Cut Oats with Dried Fruits & Brown Sugar
Sausage & Egg Cheddar Biscuit
Assorted Breakfast Breads
Butter, Jams & Cream Cheese

ENHANCEMENTS

**Attendant Fee: \$100 per attendant per station*

EGG STATION* | \$9

Farm Fresh Eggs, Egg Beaters & Omelets Made to Order
Bacon, Ham, Chicken
Peppers, Onions, Mushrooms, Tomatoes, Baby Spinach, Jalapeno
Mexican Cheddar Cheese
House-made Salsa

PANCAKE STATION* | \$7

Buttermilk, Buckwheat, Sweet Potato
Maple Syrup, Pecans, Strawberries, Blueberries

TAKE A MOMENT...

BREAKFAST BUFFET

Minimum of 30 persons

ALL AMERICAN | \$28

Fresh Sliced Seasonal Fruit
Assorted Individual Fruit Greek Yogurts
Assorted Breakfast Breads
Scrambled Eggs, Chive, Cheddar Cheese
Applewood Bacon & Andouille Sausage
Roasted Yukon Gold Thyme, Rosemary Potatoes
Buttermilk Pancake & Maple Syrup
Steel Cut Oats with Dried Fruits & Brown Sugar
Butter, Jams & Cream Cheese
Orange, Grapefruit & Cranberry Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas



BIG TEXAS | \$29

Fresh Sliced Seasonal Fruit
Assorted Individual Fruit Greek Yogurts
Assorted Breakfast Breads
Scrambled Eggs, Cheddar Cheese, Chives
Homestyle Texas Hash
Smoked Bacon & Sausage Links
Brioche French Toast & Maple Syrup
Southern Grits with Bacon & Butter
Butter, Jams & Cream Cheese
Orange, Grapefruit & Cranberry Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas



SOUTHWESTERN | \$28

Fresh Sliced Seasonal Fruit
Assorted Individual Fruit Greek Yogurts
Assorted Breakfast Breads
Scrambled Eggs, Sweet Onion, Poblano Pepper, Queso Fresco
Breakfast Burritos
Smoked Chorizo & Bacon
3 Pepper Blend Breakfast Potatoes
Biscuits & Gravy
Butter, Jams & House-made Picante
Orange, Grapefruit & Cranberry Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas



TAKE A MOMENT...

A LA CARTE

BEVERAGES

PER EACH

Assorted Coca-Cola Branded Soft Drinks |\$3.50
Bottled Waters |\$3.50
Bottles Juices |\$4
Vitamin Water |\$4
Acqua Panna Water |\$5
Jarritos Mexican Sodas |\$5
Red Bull Energy Drink |\$5
Starbucks Frappuccino's |\$5

PER GALLON

Freshly Brewed Regular Coffee |\$55
Freshly Brewed Decaffeinated Coffee |\$55
Freshly Brewed Iced tea |\$55
Assorted Hot Teas |\$55
Hot Chocolate |\$55
Fruit Punch |\$58
Lemonade |\$58
Orange Juice |\$58
Cranberry Juice |\$58
Apple Cider (Seasonal) |\$58
Spiced Fresh Cider (Seasonal) |\$58
Mulled Cranberry Juice (Seasonal) |\$58



SNACKS

Breakfast Breads|\$35 Per Dozen
Scones |\$35 Per Dozen
Individual Regular & Light Greek Yogurts |\$4 Each
Seasonal Fresh Whole Fruit |\$3 Each
Freshly Bakes Cookies |\$36 Per Dozen
Fudge Brownies |\$36 Per Dozen
Assorted Candy Bars |\$36 Per Dozen
Bags of Peanuts |\$4 Each
Bags of Cracker Jack |\$4 Each
Kind Bars |\$4.50 Each
Kashi Bars |\$4.50 Each
Bags of Smartfood Popcorn |\$4 Each
Assorted Bags of Chips |\$3.50 Each



TAKE A MOMENT...

THEMED BREAKS

AM BREAK

THIRSTY | \$ 10 (4 Hours) \$17 (8 Hours)

Unlimited Beverage Service for up to
Four or Eight Hours
Freshly Brewed Regular & Decaffeinated Coffees
Selection of Black, Herbal & Green Teas
Assorted Coca-Cola Branded Soft Drinks
Bottled Waters

ENERGIZE | \$18

Cut Seasonal Fruits & Berries
Kind Bars, Kashi Energy Bars
Freshly Brewed Regular & Decaffeinated Coffees
Selection of Black, Herbal & Green Teas
Assorted Coca-Cola Branded Soft Drinks
Bottled Waters



PM BREAK

BALLPARK | \$17

Soft Pretzel Bites with Nacho Cheese Sauce
Mini Franks & Mustard
Individual Packages of Peanuts, Crackerjack
Freshly Brewed Regular & Decaffeinated Coffees
Selection of Black, Herbal & Green Teas
Assorted Coca-Cola Branded Soft Drinks
Bottled Waters

CHOCOLATE CHOCOLATE | \$18

Chocolate Chip Cookies, Fudge Brownies
Fresh Fruit with Dark Chocolate Sauce
Assorted Starbucks Frappuccino's
Freshly Brewed Regular & Decaffeinated Coffees
Selection of Black, Herbal & Green Teas
Assorted Coca-Cola Branded Soft Drinks
Bottled Waters

FIESTA | \$18

Tortilla Chips, Salsa, Guacamole, Nacho Cheese
Cilantro Sour Cream
Mini Chicken Quesadillas, Fruit Empanadas
Freshly Brewed Regular & Decaffeinated Coffees
Selection of Black, Herbal & Green Teas
Assorted Coca-Cola Branded Soft Drinks
Bottled Waters

FIT BIT | \$18

Grilled Vegetable Display, Low-Fat Ranch
Sun Chips, Fresh Whole Fruits
Freshly Brewed Regular & Decaffeinated Coffees
Selection of Black, Herbal & Green Teas
Assorted Coca-Cola Branded Soft Drinks
Bottled Waters

SNACK ATTACK | \$17

Beef Jerky, Frozen Snickers Bars, Bags of Chips
SmartFood Popcorn
Freshly Brewed Regular & Decaffeinated Coffees
Selection of Black, Herbal & Green Teas
Assorted Coca-Cola Branded Soft Drinks
Bottled Waters

TAKE A MOMENT...



LITE PLATED LUNCHEONS

Include: Rolls & Butter, Dessert
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas, Iced Tea

SUMMER BURST SALAD | \$ 20

Mixed Greens, Mandarin Oranges, Cherry Tomatoes
Bleu Cheese Crumble, Native Pecans, Cilantro-Lime
Vinaigrette

Grilled Chicken | \$23
Grilled Skirt Steak | \$26
Gulf Shrimp | \$32

FARMERS CHOPPED SALAD | \$20

Mixed Greens, Tomatoes, Cucumbers
Feta Cheese, Bacon, Hard Cooked Egg
Croutons, House Ranch Dressing

Grilled Chicken | \$23
Grilled Salmon | \$29

SALMON | \$29

Seared & Roasted Salmon
Baby Spinach Mix
Candied Walnuts, Goat Cheese, Grape Tomatoes
Balsamic Vinaigrette

CHIPOTLE SALAD | \$24

Blackened Chicken, Chopped Romaine &
Iceberg, Black Beans, Corn, Tomatoes,
Cilantro, Tortilla Strips, Avocado
Cheddar Cheese, Chipotle Ranch Dressing

CLASSIC CAESAR | \$20

Hearts of Romaine, Tomato, Croutons, Shaved
Parmesan, Traditional Caesar Dressing

Grilled Chicken | \$23
Gulf Shrimp | \$32

AVOCADO QUINOA | \$22

Quinoa, Spinach
Grape Tomatoes, English Cucumber, Red Onions
Radish, Pomegranate, Avocado
Lime Vinaigrette

Grilled Chicken | \$25
Gulf Shrimp | \$34



TAKE A MOMENT...

Wraps N' More

Includes: Composed Pasta Salad
Whole Fruit, Chips, Cookie
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas, Iced Tea

Make any wrap a boxed luncheon | \$2 surcharge

TBLT | \$22

Smoked Turkey, Applewood Smoked Bacon
Lettuce & Tomato, Basil Mayo
Spinach Wrap

LONE STAR CAESAR | \$22

Grilled Chicken, Roasted Red Peppers
Romaine, Provolone, Caesar Dressing
Sundried Tomato Wrap

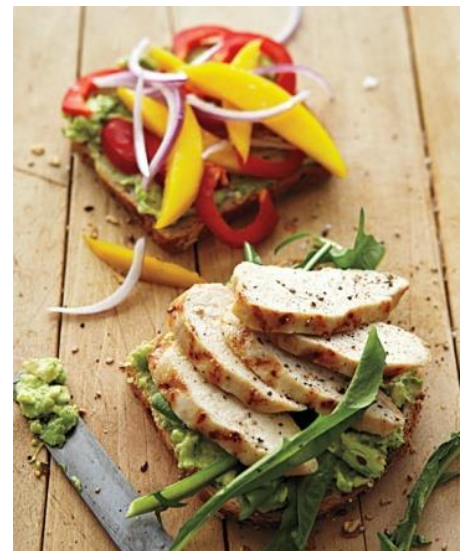


ULTIMATE FAJITA | \$27

Herb Roasted Tenderloin, Caramelized Peppers & Onions
Romaine Lettuce, Boursin Cheese, Chipotle Ranch
Italian Sub Roll

SRIRACHA TUNA | \$24

Sriracha Tuna Salad, Roasted Peppers, Romaine
Cilantro, Red Onions, Roma Tomato, Monterrey Jack Cheese
Spinach Wrap



VEGETARIAN | \$22

Grilled Asparagus, Portobello Mushrooms, Zucchini
Baby Spinach, Swiss Cheese
Sundried Tomato Aioli, Spicy Hummus, Wheat Wrap

TAKE A MOMENT...

LUNCHEON BUFFETS

Include: Iced Tea, Regular & Decaffeinated Coffee, Herbal Teas

MAIN STREET DELI | \$36

Soup Du Jour
Caesar, Fruit, Grilled Vegetable Salads
Tuna & Chicken Salads
Bags of Potato Chips
Artisan Breads & Wraps
Turkey, Ham & Roast Beef
Cheddar, Swiss & Provolone
Bibb Lettuce, Vine Ripened Tomatoes, Bermuda Onions, Dill Pickles
Roasted Garlic Mayonnaise, Honey Mustard
Assorted Cheese Cake Bites & Carrot Cake Bite

CLASSIC SMOKEHOUSE | \$39

Shiner Bock Chili with Fritos, Onions & Cheese
Texas Cobb Salad, Romaine, Eggs, Bacon, Bleu Cheese Crumble
Cole Slaw & Mustard Potato Salad
Honey Baked Beans
Green Beans with Caramelized Onions
Lone Star Chicken
Slow Smoked Beef Brisket
Honey Biscuits & Traditional Texas White Bread
Peach Cobbler a la Mode & Jack Daniels Bread Pudding

PICCOLO ITALIA | \$36

Minestrone Soup
Marinated Tomato & Mozzarella Salad
Mixed Greens with Olives, Pepperoncini Peppers, Artichokes
Balsamic Vinaigrette
Grilled Vegetable Medley
Pesto Israeli Cous Cous
Beef Lasagna
Chicken Piccata
Garlic Bread & Focaccia
Tiramisu, Biscotti & Berries

FIESTA AMERICANA | \$36

Chicken Tortilla Soup
Garden Salad with Fire Roasted Corn, Pepitas & Pico de Gallo
Chips & Southwestern Queso
Guacamole, Pico de Gallo, Salsa, Sour Cream
Portabella & Vegetable Quesadillas
Achiote Marinated Chicken Fajitas
Beef Skirt Steak Fajitas
Spanish Rice, Flour Tortillas, Charro Beans
Churros with Honey & Tres Leches Cake

THE PLAZA GRILL | \$39

Corn Chowder
Caesar Salad with Black Beans, Tomatoes, Corn, Cilantro
Parmesan, Croutons, Southwestern Caesar Dressing
Grilled Shrimp & Pasta Salad
Boursin Cheese Mashed Potatoes
Grilled Seasonal Vegetables
Chimichurri Grilled Skirt Steak
Grilled Salmon with Lemon Butter Sauce
Assorted Rolls & Butter
Bread Pudding with Bourbon Sauce & Native Pecan Pie



TAKE A MOMENT...

PLATED LUNCH

Include: Rolls & Butter, House Salad & Dessert
Regular & Decaffeinated Coffee, Herbal Teas

POULTRY

GREEK CHICKEN | \$32

Israeli Couscous
Sundried Tomato, Parsley, Olives & Feta
Roasted Garlic Jus

CHICKEN PICCATTA | \$30

Cilantro & Basil Orzo
French Green Beans
Lemon Caper Butter Sauce

CITRUS ROSEMARY GRILLED CHICKEN | \$30

Roasted Red Potatoes
Seasonal Vegetable Medley
Garlic Cream

SEAFOOD

LEMON HERB CRUSTED RED SNAPPER | \$33

Sun Dried Tomato Orzo
Broccolini
Lemon Beurre Blanc

GINGER SALMON | \$34

Steamed Jasmin Rice
Asparagus Spears
Spicy Ginger Soy

GRILLED MAHI MAHI | \$33

Poblano Corn Hash
Grilled Market Vegetable
Chipotle Lemon Butter

BEEF

GRILLED TENDERLOIN | \$38

Sweet Potato & Asparagus Hash
Fried Leeks
Roasted Shallot Demi

GRILLED SIRLOIN | \$34

Garlic Boursin Mashed Potatoes
Green Beans Almandine
Port Wine Glazed Onions & Mushrooms

VEGETERIAN

SPINACH & MUSHROOM STRUDEL | \$30

Baked Phyllo
Red Pepper Puree

STUFFED PORTOBELLO | \$30

Herbs, Rice, Cheese & Spinach
White Beans, Garlic Cream

DESSERT

New York Style Cheesecake
Triple Chocolate Mousse Cake
Hazelnut Toffee Torte
Traditional Chocolate Cake
Carrot Cake
Fruit Tarte

TAKE A MOMENT...



PLATED DINNER

Include: Rolls & Butter, Choice of Salad & Dessert
Regular & Decaffeinated Coffee, Herbal Teas, Iced Tea

POULTRY

TUSCAN CHICKEN | \$34

Parmesan Risotto
Lemon-Garlic Butter Roasted Artichokes
Natural Jus

THYME ROASTED BONE-IN CHICKEN | \$34

Sun-Dried Tomato Risotto
Fried Brussel Sprouts with Bacon
Spicy Arugula Pesto

GRILLED CHICKEN | \$34

Toasted Texas Pecan Rice Pilaf
Medley of Seasonal Vegetables
Cremini & Sautéed Leek Cream

SEAFOOD

GULF REDFISH | \$37

Saffron Rice
French Green Beans & Caramelized Onion
Cilantro-Lime Beurre Blanc

SEARED SEABASS | \$45

Peruvian Mashed Potato
Haricot Verts & Roasted Red Peppers
Dilled Roasted Garlic Oil

GRILLED SALMON | \$44

Dill Rice
Asparagus Spears with Sautéed Onions
Artichoke Cream Sauce

BEEF

FILET MIGNON | \$51

Grilled Artichoke Truffle Risotto
Seasonal Vegetables
Red Wine Demi-Glaze

BRAISED SHORT RIBS | \$46

Garlic Gnocchi
Roasted Tomato & Haricot Verts
Braising Sauce

GRILLED RIBEYE | \$48

Roasted Fingerling Potatoes
Sautéed Exotic Mushrooms & Peppers
Aged Bourbon Glaze

PORK

GRILLED LOLLIPOP PORK CHOP | \$40

Potato Cheese Puree
Mushrooms & Caramelized Onions
Apple-Madeira Demi

VEGETERIAN

VEGETABLE RAVIOLI | \$34

Mixed Garden Vegetables
Mushrooms, Leeks, Tomato, Parmesan

HERB & CHEESE STUFFED EGGPLANT | \$34

Tomato Chutney
Seasonal Vegetables

TAKE A MOMENT...



COMBINATION

“OSCAR” STYLE FILET | \$62

Chive Potatoes
Roasted Asparagus Spears
Sautéed Crab Sauce, Tarragon Béarnaise

ROASTED GARLIC CHICKEN & JUMBO SHRIMP | \$58

Sun Dried Tomato Risotto
Zucchini, Yellow Squash, Red Pepper & Purple Onion
Thyme Butter, Lemon Cream

SEARED TENDERLOIN & BACON WRAPPED GULF PRAWNS | \$64

Potatoes Au Gratin
Baby Vegetable Medley
Peppercorn Demi, Cilantro Lime

FILET MIGNON & HERB CRUSTED SALMON | \$60

Sweet Potato & Bacon Hash
Seasonal Vegetables
Cabernet, Citrus Caper Sauce

NEW YORK STRIP & JUMBO LUMP CRAB CAKE | \$62

Yukon Gold Whipped Potatoes
Haricot Verts
Port Wine Demi, Lemon Butter

DESSERT

New York Style Cheesecake
Triple Chocolate Mousse Cake
Hazelnut Toffee Torte
Traditional Chocolate Cake
Carrot Cake
Fruit Tarte

TAKE A MOMENT...

SALAD

CLASSIC CAESAR

Chopped Romaine, Shaved Parmesan Reggiano
Garlic Herbed Croutons, Caesar Dressing

THE ARUGULA

Arugula Salad, Toasted Almonds, Goat Cheese
Cherry Tomatoes, Chick Pea, Basil Vinaigrette

SPINACH SPINACH

Spinach, Watercress, Fresh Mozzarella
Strawberries, Walnuts, Charred Jalapeno
Vinaigrette

THE MIX

Mesclun Mix, Grape Tomato, Radish, Candied
Pecans, Carrots, English Cucumber, White
Balsamic Vinaigrette

LETTUCE N' MORE

Bibb Lettuce, Endive, Frisee, Boursin Cheese
Crispy Onions, Champagne Vinaigrette

CLASSIC GARDEN

Romaine & Iceberg, Grape Tomato, Shredded
Carrot, English Cucumber, Cheddar, Croutons
Traditional Ranch

ENHANCEMENTS | \$7

CORN CHOWDER

Fire Roasted Corn, Poblano Peppers
Cilantro, Crouton

LOBSTER BISQUE

Lobster, Garlic & Cheese Croutons
Citrus Cream

TORTILLA SOUP

Chicken, Tomato, Corn & Cilantro
Cotija Cheese, Tortilla Strips

TOMATO BASIL

Creamy Tomato, Basil
Garlic Cheese Crouton

JUMBO CRAB CAKES

Roasted Red Pepper Aioli

PAN SEARED SCALLOPS

Cilantro Serrano Cream

GULF SHRIMP & GRITS

Lemon Butter Cream



TAKE A MOMENT...



DINNER BUFFET

Minimum of 30 Persons

BAYOU CITY | \$55

Chicken & Sausage Gumbo
Belgian Endive, Roasted Walnuts & Bleu Cheese, Balsamic Vinaigrette
Black-eyed Peas & Roasted Red Peppers
Fried Green Beans & Pickles with Chipotle Ranch
Beer Bread & Butter
Seasoned Rice
Blackened Snapper with Shrimp Etouffee
Grilled Chicken with Lemon Butter Cream
Grilled Skirt Steak with Crispy Golden Onions, Bourbon Glaze
Creole Seasoned Okra & Tomatoes
Rum Bread Pudding
Chocolate Pecan Pie

LONE STAR | \$55

Texas Chili with Fritos
Southwestern Caesar with Black Beans, Roasted Corn, Chipotle Ranch
Apple Cabbage Slaw
Cheddar Jalapeno Biscuits
Shiner Bock Chicken, Mesquite BBQ
Smoked Beef Brisket
Smoked Sausage, Peach Serrano Glaze
Loaded Mashed Potatoes
Fire Roasted Corn on the Cob, Cilantro Butter
Peach Cobbler a la Mode with Vanilla Ice Cream
Banana Cream Pudding

NEW ENGLAND | \$58

Clam & Potato Chowder
Arugula Salad, Strawberries, Mint Vinaigrette
Cabbage Cranberry Mustard Slaw
Honey Biscuits with Jam & Butter
Broiled Chicken Breast, Artichoke Cream
Grilled Ribeye, Garlic Onion Jus
Herb Crusted Atlantic Salmon, Lemon Aioli
Roasted Rosemary Red Potatoes
Grilled Asparagus with Sautéed Onions
Key Lime Cheesecake
Blueberry Pie

TAKE A MOMENT...



CARVING STATIONS

Attendant Required
\$100 Each

ROASTED TURKEY BREAST | \$ 325
Mango Chutney, Miniature Rolls
(serves approximately 40 guests)

FENNEL ROASTED TENDERLOIN | \$425
Horseradish Béarnaise, Silver Dollar Rolls
(serves approximately 20 guests)

**PISTACHIO & PEPPERCORN
CRUSTED PRIME RIB | \$395**
Chimichurri, Sourdough Rolls
(serves approximately 50 guests)

KAHLUA GLAZED HAM | \$325
Pineapple Chutney, Ciabatta Rolls
(serves approximately 50 guests)

WHOLE ROASTED BLACKENED SALMON | Market Price
Cajun Cream Sauce, Miniature Rolls
(serves approximately 20 guests)

ACTION STATIONS

Attendant Required
\$100 Each

QUESADILLAS | \$13
Vegetarian, Shrimp & Chicken
Fajita Peppers, 3 Cheese Shredded Cheese
Guacamole, Pico de Gallo, Salsa & Sour Cream

MAC & CHEESE | \$13
Old Fashioned Elbow Pasta
Classic Cheese Sauce, Boursin Cheese Sauce
Wild Mushrooms, Ancho Chilies, Sautéed Vegetable
Pulled Pork, Rock Shrimp, Grilled Chicken

STREET TACO | \$14
Grilled Seasonal Fish, Red Cabbage Slaw
Smoked Chicken Adobo, Jalapeno Cilantro Ranch
Braised Barabacoa, Creamy Tomatillo
Cojita Cheese, Pico de Gallo, Flour Tortillas

SLIDERS: PICK 1 | \$13 PICK 2 | \$17 PICK 3 | \$20
Texas Blue Crab Cake, Buttermilk Fried
Chicken, Beef Brisket
Barbeque Sauce, Ketchup, Sriracha Mayonnaise
Honey Mustard, Coleslaw

PASTA | \$12
Bow Tie, Penne Pasta
Alfredo & Marinara Sauces
Rock Shrimp, Grilled Chicken
Mushrooms, Onions, Peppers, Tomatoes



TAKE A MOMENT...

RECEPTION STATIONS

FRESH FRUIT DISPLAY | \$7

Seasonal Fruit & Berries
Mango Yogurt, Strawberry Yogurt

ARTISAN CHEESE BLOCK | \$10

Domestic, Local & Imported Cheeses
Roasted Pecans, Dried Fruit Garnish
Texas Wildflower Honey
Gourmet Flatbread, Crackers & Baguettes



MARKET FRESH | \$7

Assorted Market Fresh Vegetables
Ranch, French Onion, Avocado Hummus

MEDITERRANEAN | \$10

House-made Bruschetta, Garlic Hummus, Roasted Red Pepper Hummus & Avocado Hummus
Fresh Vegetable Sticks & Pita Chips
Assorted Olives



DIP N' MORE | \$8

Warm Spinach & Artichoke Dip, French Onion Dip
White Queso Dip, Cilantro Jalapeno Ranch Dip
Tri-Color Tortilla Chips, House-made Potato Chips
French Bread

ANTIPASTO | \$10

Grilled Marinated Vegetables
Thinly Sliced Regional Cured Meats & Cheeses
Marinated Olives, Artisan Breads

TAKE A MOMENT...

HORS D'OUVRES

Minimum Order of 50 Pieces

Price per Piece

HOT

Beef Satay, Peanut Sauce | \$4
Beef Wellington, Béarnaise | \$4
Chicken Satay, Teriyaki Sauce | \$4
Sesame Chicken Tenders, Honey Mustard | \$4
Quesadillas, Chicken & Beef, Avocado Cream | \$5
Lamb Kababs, Garlic Sauce | \$6
Coconut Shrimp, Orange Marmalade | \$6
Bacon Wrapped Scallops, Honey BBQ | \$6
Gulf Coast Crab Cakes, Sriracha Aioli | \$6
Vegetable Samosa, Tamarind Chutney | \$4
Spinach & Artichoke Dip on Pita Chip | \$4
Spanakopita, Cilantro Mint Pesto | \$4

COLD

Crab Slaw on Crostini | \$6
Tomato, Mozzarella & Basil Pesto Skewer | \$4
Chicken Salad Stuffed Tomato | \$4
Prosciutto, Gruyere & Fig on Baguette | \$5
Belgian Endive & Salmon Mousse | \$6
Stuffed Jalapenos, Cilantro Cream Cheese, Candied Pecans | \$4
Tuna Tartare on English Cucumber | \$6
Brie & Wild Mushroom Bruschetta | \$4
Avocado Shrimp Salad in Phyllo | \$6
Shaved Beef, Bleu Cheese on Herb Crostini | \$5
Mango Shrimp Ceviche | \$6
Curried Chicken Salad Pinwheel | \$5



DESSERT STATIONS

Minimum of 50 Persons

VIENNESE STATION | \$12

Petit Fours
Chocolate Dipped Fruit
Truffles
Miniature Tartlets

CHEESECAKE DISPLAY | \$15

Assorted Cheesecake Variety:
White Chocolate, Marble
Raspberry Swirl
Traditional New York
Assorted Toppings:
Crushed English Toffee
Chocolate & Strawberry Sauces
Whipped Cream

CHOCOLATE FONDUE | \$14

Fresh Strawberries, Pound Cake,
Pretzels, Marshmallows, Wafer Cookies
Chantilly Cream, Assorted Dried Native
Fruits & Nuts, Bacon Strips
Milk, Dark or White Chocolate



TAKE A MOMENT...



CASH BAR

Premium Liquor |\$12
Call Liquor |\$10
House Wine |\$9
Premium Wine |\$11
Domestic Beer |\$7
Imported Beer |\$8
Soft Drinks |\$4
Bottled Water |\$4

HOST BAR

Premium Liquor |\$11
Call Liquor |\$9
House Wine |\$8
Premium Wine |\$10
Domestic Beer |\$6
Imported Beer |\$7
Soft Drinks |\$4
Bottled Water |\$4

LIQUOR SELECTIONS

CALL BRANDS

Absolut
Tanqueray
Bacardi
1800 Reposado
Jack Daniel's
Dewars' White Label

PREMIUM BRANDS

Titos
Bombay Sapphire
Mount Gay
Patron Silver
Maker's Mark
Johnnie Walker Black

BEER SELECTIONS

DOMESTIC

Budweiser
Miller Lite

IMPORT

Amstel Light
Corona Extra

WINE-BY-THE-GLASS SELECTIONS

HOUSE BRANDS

Chardonnay, Canyon Road
Sauvignon Blanc, Rodney Strong
Pinot Noir, Canyon Road
Cabernet Sauvignon, Canyon Road

PREMIUM BRANDS

Chardonnay, Kendall-Jackson
Sauvignon Blanc, Rodney Strong "Charlotte's Home"
Pinot Noir, "A" by Acacia
Cabernet Sauvignon, Beringer Founders



TAKE A MOMENT...

BAR PACKAGE

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

\$50 (4) Hour Reception

\$45 (3) Hour Reception

\$40 (2) Hour Reception

\$35 (1) Hour Reception

Additional Hours are \$5 per person plus gratuity

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

\$40 (4) Hour Reception

\$35 (3) Hour Reception

\$30 (2) Hour Reception

\$25 (1) Hour Reception

Additional Hours are \$5 per person plus gratuity

Beer & Wine Bar- Domestic & 1 Imported Beer, House Chardonnay, Cabernet Sauvignon, White Zinf&el & Soft Drinks & Juices

\$35 (4) Hour Reception

\$30 (3) Hour Reception

\$25 (2) Hour Reception

\$20 (1) Hour Reception

Additional Hours are \$3 per person plus gratuity

Wine by the Bottle

Forest Glen Wine (Chardonnay, Merlot, Cabernet, or White Zinf&el) \$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 is \$125.00, per bar (waived with \$800.00 in sales 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 & cashiers

*Banquet check will reflect the additional charges

TAKE A MOMENT...

ALL DAY PACKAGES

Minimum of 30 Persons

Corporate Planner Package I

Crowne Continental Breakfast

Fresh Sliced Seasonal Fruit
Assorted Individual Fruit Greek Yogurts
Assorted Breakfast Breads
Butter, Jams & Cream Cheese
Sausage & Egg Cheddar Biscuit
Breakfast Cereals to include Kashi
Whole, 2% and Skim Milk
Orange, Grapefruit & Cranberry Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas

Mid-Morning Break

Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas, Assorted Soft Drinks & Bottled
Water

Lunch: Main Street Deli

Soup Du Jour
Caesar, Fruit, Grilled Vegetable Salads
Tuna & Chicken Salads
Mrs. Vickie's Potato Chips
Artisan Breads & Wraps
Turkey, Ham & Roast Beef
Cheddar, Swiss & Provolone
Bibb Lettuce, Vine Ripened Tomatoes
Bermuda Onions, Dill Pickles
Roasted Garlic Mayonnaise, Honey Mustard
NY Cheese Cake & Carrot Cake
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas

Afternoon Break

(Choice of Two)
Assorted Cookies
Pecan Fudge Brownies
Assorted Chips & Pretzels
Buttered Popcorn
Assorted Candy Bars
Mixed Nuts
Granola Bars
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Soft Drinks & Bottled Water

\$70.00 per person

Room Rental Waived

Corporate Planner Package II

Crowne Continental Breakfast

Fresh Sliced Seasonal Fruit
Assorted Individual Fruit Greek Yogurts
Assorted Breakfast Breads
Butter, Jams & Cream Cheese
Sausage & Egg Cheddar Biscuit
Breakfast Cereals to include Kashi
Whole, 2% and Skim Milk
Orange, Grapefruit & Cranberry Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas

Mid-Morning Break

Kind & Kashi Energy Bars
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas, Assorted Soft Drinks, Bottled Water

Lunch

Choice of Any Luncheon: Plated or Buffet

Afternoon Break

Choice of Any Themed AM or PM Break

\$80.00 per person

Room Rental Waived

TAKE A MOMENT...

HALF DAY PACKAGES

Corporate Planner Morning Package

Crowne Continental Breakfast

Fresh Sliced Seasonal Fruit
Assorted Individual Fruit Greek Yogurts
Assorted Breakfast Breads
Butter, Jams & Cream Cheese
Sausage & Egg Cheddar Biscuit
Orange, Grapefruit & Cranberry Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas

Mid-Morning Break

Kind & Kashi Energy Bars
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas, Assorted Soft Drinks, Bottled Water

\$42.00 per person

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

Corporate Planner Afternoon Package

Lunch

Your Choice of Any Plated or Luncheon Buffets

Afternoon Break

Your Choice of Any Themed AM or PM Break

\$ 53.00 per person

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