

MORNING STARTERS ~ BREAKFAST BUFFETS

CONTINENTAL BREAKFAST BUFFET **\$16**

Freshly sliced seasonal fruits with berries
Assorted baked muffins
Breakfast bread with butter and assorted jams

HEALTHY HEART BUFFET **\$18**

Freshly sliced seasonal melons with berries
Scrambled egg whites with seasonal vegetables
Assorted fruit smoothies
Turkey herb sausage

EXECUTIVE CONTINENTAL BUFFET **\$19**

Freshly sliced seasonal fruits and berries
Assorted baked muffins
Breakfast breads with butter and assorted jams
Choice of (1) Hot Item:

- Breakfast Tacos
- Sausage & Egg Biscuits
- Ham & Egg Croissants
- Bacon & Egg Sliders

AMERICAN BREAKFAST BUFFET **\$21**

Freshly sliced seasonal fruits and berries
Baked pastries and breakfast breads
Fluffy scrambled eggs
Apple-wood smoked bacon
Turkey sausage
Cottage fried breakfast potatoes

ON THE BORDER BUFFET **\$23**

Freshly sliced seasonal fruits
Assorted Mexican style pastries

Southwest scrambled eggs:

Colorful peppers, bacon, chorizo, spicy roasted potatoes, black beans, cheddar cheese, and served with Homemade Salsa and Tortillas

A LA CARTE Add On's

Sausage or Bacon \$3.50 per person
Scrambled Eggs \$3.50 per person

Kolaches – Sausage \$48.00 per dz
Biscuits and Gravy \$42.00 per dz

Breakfast Wraps \$40.00 per dz
Eggs, Cheese w/choice of Bacon, Sausage, or Potato

All Breakfast Buffets are served with:

- Assorted Juices
- Herbal Teas
- Regular & Decaffeinated Coffee

An additional fee of \$5 per person will apply for all buffets prepared for less than 20 attendees. Buffets are prepared for (1) hour of service or until prepared food is consumed.

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND 8.25% SALES TAX (Subject to change without notice)



CROWNE PLAZA[®]

HOTELS & RESORTS

LET'S TAKE A BREAK

BALLPARK DAZE **\$14**

Large soft pretzels with deli-mustard
Tortilla chips with nacho cheese
Salted Peanuts

HEALTH & FITNESS **\$15**

Sliced seasonal fruit
Assorted Power Bars and granola bars
Homemade trail mix
Build your own yogurt parfaits with granola
Assorted Vitamin Water

CHOCOHOLIC **\$15**

Assorted Hershey Kisses and M&M's
Chocolate chip cookies and brownies
Chocolate dipped strawberries, Rice Krispy treats
& marshmallows

MOVIE TIME **\$15**

Assorted candy bars
Buttered popcorn
Hot dogs with condiments

HIGH TEA **\$17**

Finger sandwiches and pinwheels
Assorted scones and petit fours
Chocolate fondue with fruit and cake squares
Assorted herbal teas and mineral water

ALL DAY COFFEE SERVICE **\$10**

Includes regular and decaffeinated coffee

ALL DAY BEVERAGE SERVICE **\$15**

Includes soft drinks and bottled water

All Breaks are served with:

- Assorted Soft Drinks
- Bottled Water

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CROWNE PLAZA HOUSTON GALLERIA AREA



CROWNE PLAZA

HOTELS & RESORTS

LET'S TAKE A BREAK – ALA CARTE

SOMETHING SWEET

Assorted Muffins	\$30 dz
Assorted Pastries	\$34 dz
Fudge Brownies	\$34 dz
Lemon Bars	\$34 dz
Rice Krispy Treats	\$34 dz
Assorted Cookies	\$36 dz

EVERYTHING ELSE

Sliced Seasonal Fruit	\$7 pp
Yogurt with Sliced Fruit	\$8 pp
Whole Fruit	\$4 ea
Candy Bars	\$3 ea

SOMETHING SALTY

Large Soft Pretzels	\$32 dz
Mixed Nuts	\$36 lb
Trail Mix	\$38 lb
Hummus & Pita Chips	\$45 qt
Spinach Dip and Chips	\$65 qt
Tortilla Chips w/ <i>Salsa, Chipotle, Ranch, Queso</i>	\$32 qt

BEVERAGES

Assorted Soft Drinks (cans)	\$3 ea
Bottled Water	\$4 ea
Vitamin Water	\$4 ea
Smoothie Shooters	\$5 pp
Starbucks Frappuccino	\$5 ea
Mineral Water	\$6 ea
Sparkling Water	\$6 ea
Fruit Punch	\$36 gal
Lemondade	\$36 gal
Brewed Iced Tea	\$38 gal
Coffee – Regular and Decaf	\$52 gal
Assorted Juices	\$30 gal
<i>Orange, Apple, Tomato, Grapefruit, Cranberry, Pineapple</i>	

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COMPLETE MEETING PACKAGES

We make meetings easy...

Our Complete Meeting Packages is the perfect solution to planning your next event. Each package comes complete with your General Session Room, Breakfast, Beverage Refresh, Lunch, Afternoon Break, and basic Audio-Visual Equipment (LCD Projector and Screen). Package is priced per person, per day. Tax and Service Charge is in addition.

CMP Option I

\$75 per person

- Continental Breakfast
- Mid-Morning Coffee Refresh
- Choice of Deli or Soup & Salad Buffet Lunch
- Afternoon Snack Break with Beverage Refresh

CMP Option II

\$85 per person

- Continental Breakfast with (1) Hot Breakfast Item
- Mid-Morning Beverage Refresh
- Hot Buffet Lunch Selection
- Afternoon Snack Break Selection

CMP Option III

\$95 per person

- Full Hot Breakfast Buffet
- Mid-Morning Beverage Refresh with Assorted Energy Bars
- All Day Beverage Service with Assorted Soft Drinks & Mineral Waters
- Hot Buffet Lunch Selection
- Afternoon Snack Break Selection

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COMPLETE MEETING PACKAGE I

CMP I Continental Breakfast Buffet

- Freshly sliced fruit with seasonal berries
- Assortment of Freshly Baked Muffins
- Assorted Breakfast Bread with Butter & Jams
- Assorted Yogurts

CMP I Lunch Selection – Choose (1)

Deli Buffet

- Selection of deli meats to include Ham, Turkey, Roast Beef, Chicken, Garden salad with assorted dressings, Red bliss potato salad, Variety of Cheeses to include Swiss, American, Cheddar, Provolone, Mayonnaise, mustard, lettuce, tomatoes, onions, pickles
- Potato Chips
- Fresh Breads
- Cookies and Brownies
- Coffee, Decaf and Iced Tea

Soup & Salad Buffet

- Choice of (2) Soups – Homemade Tortilla, Gumbo, Chicken Noodle, Roasted Potato, Garden salad with assorted dressings, Caesar Salad with shredded cheese and grilled chicken, Baked Bread, Sliced Fruit with Berries
- Cookies and Brownies
- Coffee, Decaf and Iced Tea

CMP I Break Selection – Choose (1)

Ballpark

- Large Soft Pretzels with Mustard
- Tortilla Chips with Nacho Cheese
- Salted Peanuts
- Assortment of Soft Drinks and Bottled Water

Healthy

- Seasonal Sliced Fruit
- Assorted Power Bars & Granola Bars
- Homemade Trail Mix
- Build Your Own Parfaits with Granola
- Vitamin Waters

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COMPLETE MEETING PACKAGE II

CMP II Continental Breakfast Buffet

Freshly sliced fruit with seasonal berries, Freshly Baked Muffins, Assorted Breakfast Bread with Butter & Jams, Assorted Yogurts

Hot Breakfast Item Selections – Choose (1)

- Belgian Waffles or French-Toast
- Scrambled Eggs with Apple-wood Smoked Bacon
- Breakfast Tacos
- Sausage & Egg Biscuits
- Ham & Egg Croissants or Bacon & Egg Sliders

CMP II Lunch Selection – Choose (1)

Italian Buffet

Classic Caesar Salad, Caprese Salad with Vine Ripened Tomatoes, Mozzarella, Basil and Balsamic Drizzle, Chicken Alfredo with Pesto Penne, Shrimp Scampi with Linguini, Beef and Vegetable Lasagna, Grilled Italian Vegetables, Warm Breadsticks, Tiramisu for Dessert

Southern Buffet

Market Salad Bar with Ranch & Bleu Cheese Dressings, Homemade Meatloaf with Rustic Tomato Sauce, Southern Fried Chicken with Pepper Gravy, Garlic Mashed Potatoes, Three Cheese Macaroni, Sautéed Green Beans, Buttermilk Biscuits, Peach or Cherry Cobbler served with Vanilla Ice Cream

Barbecue Buffet

Market Salad Bar with Assorted Dressings, Traditional Coleslaw and Mustard Potato Salad, Slow Smoked Beef Brisket with Homemade Barbecue Sauce, Choice of Barbecue Chicken Breast or Smoked Sausages, Honey Baked Barbecue Beans, Green Beans Almondine, Cornbread Muffins, Apple Cobbler served with Vanilla Ice Cream

Tex-Mex Buffet

Southwest Caesar Salad, Cheese Enchiladas, Refried Beans with Spanish Style Rice, Chicken and Beef Fajitas served with Flour Tortillas, Corn Tortilla Chips and Tomatillo Salsa, Sopapillas and Churros with Honey for Dessert

CMP II Break Selection – Choose (1)

- | | |
|-------------------|---|
| Ballpark | Large Soft Pretzels with Mustard, Tortilla Chips with Nacho Cheese, Salted Peanuts, Assortment of Soft Drinks and Bottled Water |
| Healthy | Seasonal Sliced Fruit, Assorted Power Bars & Granola Bars, Homemade Trail Mix, Build Your Own Parfaits with Granola, Vitamin Waters |
| Chocoholic | Assorted Hershey Kisses & M&M's, Chocolate dipped strawberries & Rice Krispy Squares, Assorted cookies, brownies |

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COMPLETE MEETING PACKAGE III

CMP III Breakfast Buffet Selections – Choose (1)

- Executive Continental Buffet
- American Breakfast Buffet
- On The Border Buffet

CMP III Lunch Selection – Choose (1)

Choice of Any CMP II Lunch Selections OR

Dual Entrée Buffet

- Garden or Spinach Salad Assorted Dressings & Vinaigrette
- Choice of Marinated Bowtie Pasta Salad or Sour Cream Chipotle Salad
- Green Beans Almondine or Vegetable Medley
- Choice of Herb Roasted Red Bliss Potatoes or Long Grain Wild Rice
- Choice of (2) Entrees:
 - London Broil with Madeira Demi Glaze
 - Medallions of Beef Tenderloin with Wild Mushroom Ragout
 - Grilled Chicken Breast in Bourbon Reduction
 - Chicken Picata with Lemon Caper Sauce
 - Grilled Atlantic salmon with Dill Cream Sauce
 - Pan Seared Tilapia with Almond Cream Sauce
 - Pasta Primavera
 - Chef's Assorted Selection of Desserts

CMP III Break Selection – Choose (1)

- | | |
|-------------------|--|
| Ballpark | Large Soft Pretzels with Mustard, Tortilla Chips with Nacho Cheese, Salted Peanuts, Assortment of Soft Drinks and Bottled Water |
| Healthy | Seasonal Sliced Fruit, Assorted Power Bars & Granola Bars, Homemade Trail Mix, Build Your Own Parfaits with Granola, Vitamin Waters |
| Chocoholic | Assorted Hershey Kisses & M&M's, Chocolate dipped strawberries & Rice Krispy Squares, Assorted cookies, brownies |
| High Tea | Finger Sandwiches and Pinwheels, Assorted Scones and Petit Fours, Chocolate Fondue with Fruit and Cake Squares for Dipping, Assorted Herbal Teas and Mineral Water |

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HIGH NOON ~ LUNCH BUFFETS

CROWNE PLAZA DELI BUFFET **\$28**

Garden salad with assorted dressings
 Red bliss potato salad
 Deli Meat Selection (Ham, Turkey, Roast Beef, Chicken)
 Variety of Cheeses (Swiss, American, Cheddar, Provolone)
 Mayonnaise, mustard, lettuce, tomatoes, onions, pickles
 Potato Chips & Assorted Fresh Breads
 Cookies and Brownies

SOUTHERN BUFFET **\$30**

Market Salad Bar with Ranch & Bleu Cheese Dressings
 Homemade Meatloaf with Rustic Tomato Sauce
 Southern Fried Chicken with Pepper Gravy
 Garlic Mashed Potatoes
 Three Cheese Macaroni
 Sautéed Green Beans
 Buttermilk Biscuits
 Peach or Cherry Cobbler served with Vanilla Ice Cream

TEX-MEX BUFFET **\$32**

Southwest Caesar Salad
 Cheese Enchiladas
 Refried Beans with Spanish Style Rice
 Chicken and Beef Fajitas served with Flour Tortillas
 Corn Tortilla Chips and Tomatillo Salsa
 Sopapillas and Churros with Honey for Dessert

BARBECUE BUFFET **\$32**

Market Salad Bar with Assorted Dressings
 Traditional Coleslaw and Mustard Potato Salad
 Slow Smoked Beef Brisket W/ Homemade Sauce
 Choice of Barbecue Chicken Breast or Smoked Sausages
 Honey Baked Barbecue Beans
 Green Beans Almondine & Cornbread Muffins
 Apple Cobbler served with Vanilla Ice Cream

ITALIAN BUFFET **\$34**

Classic Caesar Salad and Caprese Salad
 Chicken Alfredo with Pesto Penne
 Shrimp Scampi with Linguini
 Beef and Vegetable Lasagna
 Grilled Italian Vegetables
 Warm Breadsticks
 Tiramisu for Dessert

DUAL ENTRÉE BUFFET **\$35**

Garden Salad OR Spinach Salad
 Assorted Dressings and Vinaigrette
 Marinated Bowtie Pasta Salad
 Green Beans Almondine OR Vegetable Medley
 Herb Roasted Red Potatoes OR Long Grain Wild Rice

Choice of (2) Entrees:

London Broil with Madeira Demi Glaze
 Medallions of Beef Tenderloin with Wild
 Mushroom Ragout
 Grilled Chicken Breast in Bourbon Reduction
 Chicken Picata with Lemon Caper Sauce
 Grilled Atlantic salmon with Dill Cream Sauce
 Pan Seared Tilapia & Almond Cream Sauce
 Pasta Primavera

Chef's Assorted Selection of Desserts

All Lunch Buffets are served with Rolls and Butter,
 Coffee, Iced Tea, and Water.

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HIGH NOON ~ PLATED LUNCHES

PLATED ENTRÉES

SAUTEED CHICKEN BREAST **\$28**

Artichoke, mushrooms, white wine & lemon butter
Broccolini with honey-dilled carrots
Pearl couscous

MEDITERRANEAN STUFFED CHICKEN **\$30**

Black olive & sundried tomato tapenade
Beurre blanc
Grilled asparagus and roasted red pepper
Long grain and wild rice pilaf

MARINATED SLICED SIRLOIN **\$32**

Sweet onion glaze
Herb roasted Yukon potatoes
Sautéed green beans Almondine

GRILLED SALMON **\$32**

Tomato Provençale
Roasted zucchini & squash
Long grain wild rice

PETIT FILET **\$34**

Wild mushroom demi & Tabaco onions
Grilled lemon asparagus
Dijon potato gratin

VEGETARIAN **\$22**

Three-cheese filled pasta with
Mascarpone Ricotta, Parmesan
Tomato concasse and Alfredo sauces
Braised Swiss chard

SALADS

GREEK SALAD **\$20**

Grilled chicken lightly tossed with a spring mix, Lavosh, tomatoes, cucumbers, black olives, feta cheese, and Mediterranean balsamic dressing.

CROWNE PLAZA COBB SALAD **\$22**

Diced grilled chicken, bacon, bleu cheese over Tossed greens with Roma tomato, black olives & fresh avocado

CLASSIC CHICKEN CAESAR **\$22**

Grilled chicken breast on Romaine lettuce, tossed with Parmesan and seasoned croûtons, and creamy Caesar dressing

Plated Lunches include Chef's choice of dessert:

Peach Cobbler
California Cheesecake
Chocolate Cake
Carrot Cake
Tiramisu

All Plated Lunches are served with Rolls and Butter, Coffee, Iced Tea, and Water.

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HIGH NOON ~ SANDWICHES & BOXED LUNCHES

BLACK FOREST HAM AND CHEDDAR **\$18**

Thinly sliced black forest ham with cheddar cheese, sliced tomato, green leaf lettuce, served on wheat berry bread. Served with German potato salad.

THE VEGETARIAN **\$18**

Buffalo mozzarella with vine ripened tomato, basis and micro greens with lemon aioli served on whole grain bread. Served with marinated Orzo confetti salad.

ORIENTAL CHICKEN WRAP **\$19**

Sliced chicken breast with orange-ginger dressing, Napa cabbage, carrots, cucumber, red pepper and bean sprouts wrapped in a flour tortilla. Served with Jicama and cabbage slaw with vinaigrette and melon wedge.

HOUSTON CLUB **\$20**

Thinly sliced turkey breast with cheddar cheese, apple-wood smoked bacon, sliced tomato, green leaf lettuce served on cranberry bread. Served with chipotle potato salad.

SLOW ROASTED BRISKET SANDWICH **\$21**

Thinly sliced smoked brisket with caramelized onions and smoked Gouda cheese on Ciabatta bread. Served with warm raspberry chipotle barbecue sauce, steak fries, and classic coleslaw.

BOXED LUNCH **\$24**

All boxed meals includes a Bottle Beverage
Bagged Chips, Cookie, and Whole Fruit

Select up to (2) choices:

- Houston Club
- Black Forest Ham and Cheddar
- Oriental Chicken Wrap
- Chicken Salad on Cranberry Bread
- Tuna Salad on Wheat Cranberry Bread
- Vegetarian Option

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CROWNE PLAZA[®]

HOTELS & RESORTS

GREAT ESCAPES ~ DINNER BUFFETS

SOUTHERN STYLE

\$40

Market salad bar with assorted dressings
Carved Memphis dry rub pork tenderloin
Mississippi roast beef with brown pepper gravy
Smokey jack cheese grits
Glazed green beans with spice almonds
Homemade country biscuits
Alabama peach or blackberry cobbler

MEAT & POTATOES

\$40

Classic garden salad with assorted dressings
Tomato, red onion, & cucumber vinaigrette
Sirloin strip steak with bleu cheese butter
Lemon herb grilled chicken breast
Loaded mashed potatoes
Roasted corn off the cob
Broccoli, cauliflower, & carrot medley
Warm dinner rolls
New York style cheesecake and Double
Chocolate Thunder cake

ITALIAN

\$42

Classic Caesar salad with shaved parmesan
Antipasto display with Italian cured meats & cheeses
Chicken parmesan with marinara & mozzarella
Penne Rigato with pesto Alfredo and vodka sauce
Garlic and chive rock shrimp scampi
Sun dried tomato and manchego orzo
Grilled Italian vegetables
Tiramisu & Amaretto mousse white chocolate

TEXAS BARBECUE

\$44

Market salad bar with Ranch & bleu cheese dressing
Classic creamy coleslaw
Carved tri-tip sirloin & honeysuckle BBQ sauce
Free range chicken breast with ancho chili lime BBQ
Vidalia onion scented pulled pork
Barbecue baked beans with roasted jalapenos
Fire roasted new potatoes
Vegetable medley
Texas toast and corn bread
Bourbon pecan pie and Apple cobbler

All Dinner Buffets are served with Rolls and Butter,
Coffee, Iced Tea, and Water.

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CROWNE PLAZA HOUSTON GALLERIA AREA



CROWNE PLAZA

HOTELS & RESORTS

GREAT ESCAPES ~ DINNER BUFFETS

SOUTH PACIFIC

\$44

Baby greens with nuts, mushrooms, bamboo shoots, snow peas, and sesame ginger dressing
 Jicama cabbage slaw with mandarin orange & honey poppy seed
 Honey glazed salmon with snow peas and duck sauce wild rice
 Chinese seared tenderloin with tangerine glaze
 Medley of stir-fried Asian vegetables
 Strawberry and Mascarpone spring roll

COCINA MEXICALE

\$46

Iceberg lettuce tossed with tortilla strips, tomato & avocado ranch
 Fajita station with chicken, beef, & pork
 Three cheese enchiladas
 Beef tamales with Poblano salsa drizzle
 Grilled red peppers, onions, cheese, pico de gallo, sour cream, and guacamole
 Flour tortillas and Salas
 Three cheese creamed corn
 Baraccho beans and Spanish style rice
 Caramel Flan and Tres Leches Cake

DINNER ENHANCEMENTS

Enhance your dinner experience with of the following upgraded selections:

Boston Bibb Salad with Swiss cheese, walnuts, avocado-lime dressing. **\$4**

Artisan Blend with Roma tomatoes, English cucumbers, aged balsamic dressing. **\$4**

Caprese Salad with beefsteak tomato, fresh mozzarella, extra virgin olive oil, sea salt, cracked pepper. **\$5**

Desserts

Chef's Petit Fours	\$5
Crème Brulee	\$6
Fruit Cobbler Station	\$6
Bread Pudding Station	\$7
Jack Daniels Anglaise	\$7

All Dinner Buffets are served with Rolls and Butter, Coffee, Iced Tea, and Water.

All dinner buffets are served with iced tea, regular and decaffeinated coffee. All dinner buffets can be served Plat-ed. Please see your sales manager for pricing.

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CROWNE PLAZA HOUSTON GALLERIA AREA



CROWNE PLAZA

HOTELS & RESORTS

GREAT ESCAPES ~ PLATED DINNERS

CHICKEN & BEEF ENTRÉES

CHICKEN CHASSEUR **\$30**

Mushroom, tarragon, tomato demi-glaze
Long grain wild rice
Fresh cut green beans

ROASTED STUFFED CHICKEN BREAST **\$32**

Walnuts, ricotta, parmesan, oregano stuffing
Rosemary polenta cake
Grilled zucchini & squash

PEPPER CRUSTED SIRLOIN **\$36**

Bleu cheese corn polenta
Glazed sugar snap peas

COWBOY RIBEYE STEAK **\$44**

Tobacco onion and ancho demi
Roasted fingerling potatoes
Broccoli rabe

FILET OF BEEF **\$46**

Mushrooms & red wine sauce
Garlic mashed potatoes
Asparagus with sun dried tomatoes

PRIME RIB **\$48**

Natural jus and horseradish
Asiago and sage scalloped potatoes
Green beans with lemon and almonds

PORK ENTRÉES

SEARED DOUBLE CUT PORK CHOPS **\$36**

Apple demi-glazed
Redskins mashed potatoes
Haricot vert

MUSTARD MAPLE ROASTED PORK LOIN **\$38**

Port wine demi
Caramelized onions and apples
Confetti Orzo
Honey dill baby carrots

SEAFOOD ENTRÉES

GINGER SEARED MAHI-MAHI **\$36**

Citrus lemon grass jus
Fried plantain
Pacific Rim medley

GRILLED ATLANTIC SALMON FILET **\$38**

Sautéed baby spinach pernod cream
Glazed carrots

PRAWN SCAMPI **\$42**

Garlic lemon crème
Red peppers coulis pasta
Sugar snap peas & carrots

CHEF'S SIGNATURE CRAB CAKES **\$46**

Lump crab w/ roasted red pepper coulis
Braised greens

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CROWNE PLAZA HOUSTON GALLERIA AREA

GREAT ESCAPES ~ PLATED DINNERS

DUAL ENTRÉES

PETIT FILET AND ROASTED CHICKEN **\$50**

Tenderloin filet with compound butter
Roasted chicken breast with citrus cream
Twice baked potato
Julienne of carrots and squash

NEW YORK STRIP AND GRILLED SHRIMP **\$52**

Port porcini reduction
Jumbo shrimp and chive garlic butter
Fontina and sun dried tomato polenta
Grilled asparagus tips

SPECIALTY

PORTOBELLO & TOMATO BASIL LINGUINE **\$30**

Vodka cream sauce
Asparagus and baby red bell peppers

VEAL CHOP **\$54**

Mustard, gherkin and shallot reduction
Roasted red mushroom potatoes
Brussel sprouts

HERB CRUSTED RACK OF LAMB **\$58**

Mustard mint cabernet reduction
Lyonnais potato stack
Baby squash medley

DINNER ENHANCEMENTS

Enhance your dinner experience with of the following upgraded selections:

Boston Bibb Salad with Swiss cheese, walnuts, avocado-lime dressing. **\$4**

Artisan Blend with Roma tomatoes, English cucumbers, aged balsamic dressing. **\$4**

Caprese Salad with beefsteak tomato, fresh mozzarella, extra virgin olive oil, sea salt, cracked pepper. **\$5**

Desserts

Chef's Petit Fours **\$5**

Crème Brulee **\$6**

Fruit Cobbler Station **\$6**

Bread Pudding Station **\$7**

Jack Daniels Anglaise **\$7**

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EVENING RECEPTIONS

HOT HORS D'OEUVRE SELECTION

100 pieces per platter

MEAT SELECTIONS **\$500 per platter**

- Andouille sausage en crouete with spicy mustard
- Braised short rib on potato pancake
- Beef nega maki wrapped scallion
- Mini Beef Wellington
- Cinnamon Moroccan lamb with apricot-pistachio chutney on pita crisp
- Classic Swedish meatballs
- Shaved tenderloin with horseradish cream on crostini

POULTRY SELECTIONS **\$400 per platter**

- Chicken satay with hoisin peanut sauce
- Chicken curry on pappadam
- Pulled chicken and rosemary on cranberry bread round
- Sliced duck breast, goat cheese, micro greens, and sour cherry salad in mini pastry shell
- Black and white sesame honey chicken with scallion soy sauce
- Classic Swedish meatballs
- Shaved tenderloin with horseradish cream on crostini

SEAFOOD SELECTIONS **\$450 per platter**

- Crispy shrimp satay with Thai chili sauce
- Apple-wood smoked bacon wrapped scallop
- Firecracker shrimp with jalapeno & cream cheese wrapped with bacon

VEGETARIAN SELECTIONS **\$300 per platter**

- Caramelized onion and goat cheese turnover
- Spanakopita
- Petit brie en crouete with cranberry & pear compote
- Potato canapé with Boursin
- Goat cheese stuffed mushroom caps
- Spring rolls

- Sliced duck breast, goat cheese, micro greens, and sour cherry salad in mini pastry shell
- Black and white sesame honey chicken with scallion soy sauce
- Classic Swedish meatballs
- Shaved tenderloin with horseradish cream on crostini

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CROWNE PLAZA

HOTELS & RESORTS

EVENING RECEPTIONS

COLD HORS D'OEUVRE SELECTION

100 pieces per platter

MEAT SELECTIONS **\$500 per platter**

- Prosciutto wrapped asparagus
- Salami tulip with fresh mozzarella with EVOO drizzles
- Sliced beef tenderloin on crostini with mushroom ragout
- Red wine marinated mushroom cap filled with Andouille

POULTRY SELECTIONS **\$400 per platter**

- Smoked duck on brioche with tropical fruit relish
- Craisins, walnut chicken salad on sliced apple
- Pulled chicken and rosemary in parmesan tuile

SEAFOOD SELECTIONS **\$450 per platter**

- Chipotle honey grilled and chilled shrimp
- Smoked salmon rosette with crème fraiche on cucumber
- Tuna Carpaccio with pineapple Aioli on crisp flatbread
- Seared tuna and pickled melon skewer

VEGETARIAN SELECTIONS **\$300 per platter**

- Tomato and mozzarella on crostini with balsamic drizzle
- Goat cheese and pecan roll
- Deviled eggs with crispy shallots and dill classic Caesar
- Fig tartlet with mascarpone and Cippolini
- Gazpacho shooters

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CROWNE PLAZA HOUSTON GALLERIA AREA



CROWNE PLAZA

HOTELS & RESORTS

EVENING RECEPTIONS

CREATIVE DISPLAYS

International & Domestic Cheeses **\$8pp**

Selection of artisan hand-crafted cheeses, fresh baguettes, lavosh, and grissini
Served with Three Olives tapenade and assorted dried fruits

Vegetable Crudite **\$7pp**

Broccoli, cauliflower, carrots, celery, sugar snap peas
Chef's selection of homemade dressings and Artisan breads

Antipasto & Grilled Vegetables **\$9pp**

Selection of prosciutto, Mortadella, Soppressetta, and genoa salami, Manchego, mozzarella and Wisconsin sharp cheddar cheeses, assorted olives marinated and grilled artichokes, asparagus, squash, and zucchini

Seafood Station **\$17pp**

Cracked crab claws, jumbo garlic prawns and oysters on the half shell with spicy tomato fresco. Tabasco and poivre sauce

Seasonal Fruit and Berry **\$8pp**

Chef's selection of seasonal fruits and sliced melons and berries served with honey yogurt dipping sauce

Viennese Table **\$16pp**

Assortment of mini pastries, chocolate dipped strawberries, pound cake, New York style cheesecake, lemon layer cake, and warm chocolate sauce.
Served with freshly brewed Starbucks regular and decaffeinated coffee, assorted herbal teas, and hazelnut, vanilla, raspberry and almond coffee syrups.

ACTION STATIONS

Potato-Tini Bar **\$12 per person**

Twice smashed potatoes served with bacon, sour cream, chives, caramelized onions, chicken veloute, Wisconsin cheddar and smoke Gouda

Pasta Station **\$15 per person**

Tri-colored tortellini, linguine, and penne accompanied by roasted chicken and pan seared rock shrimp and tomato basil marinara, Alfredo and garlic butter sauce with braised Swiss chard.

Risotto Station **\$17 per person**

Caramelized onions, sautéed shiitake mushrooms, diced Roma tomatoes, chives, glazed asparagus, hazelnut squash, parmesan, Manchego, and feta cheese

Fajita Station **\$18 per person**

Grilled chicken and beef, with red peppers, onions, pico de gallo, sour cream, flour tortillas and house made salsa and guacamole.

A minimum of 25 guests is required per station
An attendant fee of \$75 will apply per station

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND 8.25% SALES TAX (Subject to change without notice)

CROWNE PLAZA HOUSTON GALLERIA AREA



BAR AND WINE

COCKTAIL MENU

CALL BRANDS

Skyy Vodka
J&B Scotch
Jose Cuervo Gold Tequila
Beefeater Gin
Bacardi Rum
Jim Beam Bourbon

PREMIUM BRANDS

Absolute Vodka
Dewar's Scotch
1800 Reposado Tequila
Tanqueray Gin
Captain Morgan Rum
Jack Daniels Bourbon

DELUXE BRANDS

Grey Goose Vodka
Johnny Walker Scotch
Cazadores Reposado Tequila
Bombay Sapphire Gin
Pyrate Rum
Maker's Mark Bourbon

BEER MENU

DOMESTIC

Budweiser / Bud Light
Miller / Miller Lite
Coors / Coors Lite

IMPORT

Heineken
Corona
Amstel Light

WINE MENU

HOUSE BRAND

Chardonnay – Canyon Road
Cabernet – Canyon Road
Merlot – Canyon Road

SELECT BRAND

Chardonnay – Chateau St Jean
Cabernet – Louis Martini
inot Noir – Hob Nob

CASH BAR

Domestic Beer	\$5.50
Import Beer	\$6.50
House Brand Wine	\$6.50
Select Brand Wine	\$7.50
Call Brands	\$7.50
Premium Brands	\$8.50
Deluxe Brands	\$9.50

HOSTED BAR

Domestic Beer	\$5
Import Beer	\$6
House Brand Wine	\$6
Select Brand Wine	\$7
Call Brands	\$7
Premium Brands	\$8
Deluxe Brands	\$9

WATER / BEVERAGES

Bottled - \$5 Premium - \$6 Soft Drinks - \$3

BARTENDER / CASHIER

Bartender/Cashier Fee \$100.00 Per Bar for up to (2) hours. One bar per 100 guests. Each additional hour at \$25.00 per hour.

Hosted Bar Pricing does not include tax or service charge. Please note that pricing is subject to both service charge and tax. Bartender/Cashier Fees are subject to applicable taxes.

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