



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU



CROWNE PLAZA HOUSTON MEDICAL CENTER GALLERIA 713 523 8448 |

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CATERING MENU

Banquet Information

PRICING

*Prices are subject to change based on seasonal availability and Market Pricing

GENERAL INFORMATION

The Catering and Conference Services Department will coordinate all details of your event and work closely with each of the departments within the hotel to ensure proper execution of all events. So that our entire staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 30 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order. Banquet event orders will be provided for review once menu selections and meeting details have been submitted to your catering representative. Once the banquet event orders are received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

GUARANTEES

It is the responsibility of the group representative to provide the catering department with the number of guests expected for all meetings and banquet functions no later than 12:00 PM five (5) business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee. The hotel will set and prepare for 3% above the guarantee up to 10 guests where possible. Should you request additional seating above the 3% (up to 10 guests) additional fees will apply? Should the attendance exceed the final guarantee or your guarantee number is increased within 24 hours prior to your event, a surcharge of \$10++ per person above the meal price will apply.

MEETING AND FUNCTION SPACE

Function space is assigned according to the size and requirements of the group. We reserved the right to assign specific function rooms based on your setup requirements and the need to maximize use of our function space.

Event space is available no earlier than the time stated on your Banquet Event Order unless prior arrangements have been made with the Conference Services Manager. Should the event extend beyond the original agreed upon time, it will be subject to an additional labor charge at a minimum of \$125 per ½ hour based on the event, size, & staffing requirements.

ROOM SETUP

A \$200 fee may apply when a change in setup is required to accommodate numerous events in one location on the same day.

A \$200 fee will apply for any significant changes made to the room setup on the day of the event not previously included on the banquet event order.



CATERING MENU

SPLIT ENTREES

We request that all menu selections i.e. starter, entrée and dessert be the same for all guests in attendance. However, gluten and vegetarian options are always available regardless of group size.

FOOD & BEVERAGE

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered.

Exceptions may be made for celebration cakes, i.e. birthdays, anniversaries, etc., if discussed with Sales and Conference Services Manager prior to event. Service fees may apply.

Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time. We are responsible for the sale and service of alcoholic beverages as regulated by State Law.

Our alcoholic beverage license requires us to (1) Request proper proof of legal age to consume alcohol. (2) Refuse alcoholic beverages service if the person cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

SERVICE CHARGE AND TAX

Food, beverage, service, and meeting room rental are subject to a taxable 23% Service Fee, as well as the applicable state, county, and city sales tax.

SIGNS, BANNERS, DISPLAYS & DECORATIONS

In order to preserve the integrity of the resort and to comply with local fire codes, all signage, displays or decorations and their set up shall be subject to prior approval of the resort. All signs must be professionally printed. No signs are permitted on the exterior of the building or in the lobby areas without approval from hotel management. Printed signs should be free standing or on an easel. Easels are available to rent at \$10 each from our AV Vendor or you are welcome to provide your own. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. Conference Center staff must assist in hanging banners and a fee of \$60 per banner will apply. Group is responsible for removal of all personally owned decorations at the conclusion of event.

LIABILITY

The Hotel does not assume responsibility for personal property or equipment sent, brought into or left in the banquet and/or meeting areas prior to, during or after your banquet or meeting.



BREAKFAST BUFFET

Breakfast buffets include freshly brewed regular and decaffeinated coffee, chilled orange juice, butter, and jellies. Breakfast buffets are based on 60 minutes, maximum of continuous service. Tables are designed for a minimum of 30 people.

Any guarantee that falls below 30 will be subject to \$10.00 per person surcharge.

CONTINENTAL BREAKFAST \$16 per guest

- ▶ Sliced seasonal fruits
- ▶ Assorted Danishes
- ▶ Breakfast breads
- ▶ Freshly brewed coffee and assorted hot teas

TRADITIONAL BREAKFAST \$ 28 per guest

- ▶ Sliced seasonal fruits
- ▶ Assorted Danishes
- ▶ Freshly baked biscuits and sausage gravy
- ▶ Scrambled eggs
- ▶ Breakfast potatoes
- ▶ Southern style grits
- ▶ Your choice of applewood bacon or chicken sausage

THE SOUTHERN COMFORT | \$ 34 per guest

- ▶ Sliced seasonal fruits
- ▶ Assortment of breakfast breads
- ▶ Breakfast potatoes with peppers & onions
- ▶ Scrambled eggs
- ▶ Applewood bacon
- ▶ Pork sausage links
- ▶ Southern style grits
- ▶ Buttermilk biscuits & sausage gravy



BREAKFAST BUFFET

Breakfast buffets include freshly brewed regular and decaffeinated coffee, chilled orange juice, butter, and jellies. Breakfast buffets are based on 60 minutes, maximum of continuous service. Tables are designed for a minimum of 30 people.

Any guarantee that falls below 30 will be subject to \$10.00 per person surcharge.

CONVENTIONAL BREAKFAST \$ 28 per guest

- ▶ Sliced seasonal fruits
- ▶ Freshly baked biscuits
- ▶ Scrambled eggs and breakfast potatoes
- ▶ Southern style grits
- ▶ Applewood bacon and chicken sausage

THE SOUTHERN COMFORT | \$ 32 per guest

- ▶ Sliced seasonal fruits
- ▶ Corn beef hash with onions, cilantro, and breakfast potatoes
- ▶ Scrambled eggs, chorizo Sausage, pico de gallo, cheddar cheese, guacamole, and warm flour tortillas
- ▶ Texas style biscuits with a sausage gravy





BREAKFAST

PLATED

All plated breakfast entrees are served with freshly brewed regular and decaffeinated coffee with chilled orange juice.

AMERICAN BREAKFAST | \$ 26 per guest

- ▶ Farm fresh scrambled eggs
- ▶ Applewood smoked bacon or chicken sausage
- ▶ Homestyle breakfast potatoes
- ▶ Assortment of breakfast breads

THE FRENCH CONNECTION | \$ 24 per guest

- ▶ Thick cut French toast, scrambled eggs, applewood bacon, and homestyle breakfast potatoes
- ▶ Fresh croissants

VEGERTARIAN QUICHE | \$ 24 per guest

- ▶ Egg quiche with Swiss cheese, mushroom, green peppers, and onions, served with homestyle breakfast potatoes
- ▶ Assortment of breakfast breads

BREAKFAST

STATIONS

Stations cannot be served as standalone items. They must be served in conjunction with a breakfast menu.

OMELET STATION | \$10 per guest

- ▶ Eggs, egg whites, bacon, ham, sausage, onion, mushroom, bell pepper, tomato, spinach, aged cheddar, hot sauce, and salsa

**Requires a chef attendant (\$150 per attendant)*

WAFFLE STATION | \$9 per guest

- ▶ Seasonal berries, pecans, whipped cream, chocolate chips, and maple syrup



BREAKFAST

ENHANCEMENTS

BREAKFAST BURRITOS | \$ 6 per burrito

Choose Two:

- ▶ Brisket, egg, and cheddar
- ▶ Bacon, egg, and cheddar
- ▶ Roasted bean and cheddar

Served with salsa and shredded cheese

CROISSANT SANDWICH | \$ 8 per sandwich

- ▶ Egg, ham or bacon, topped with cheddar cheese

YOGURT PARFAIT | \$ 9 per guest

- ▶ Granola and seasonal berries

AVOCADO TOAST | \$ 10 per guest

- ▶ Smashed Haas avocados, radish sprouts, and citrus oil

CATERING AT CROWNE PLAZA

BREAKS





BREAKS

ANYTIME

All breaks are based on 30 minutes of service and one serving per person designed for minimum of 15 guests.

ALL / HALF DAY BEVERAGES | \$ 24/\$14 per guest

- ▶ Chilled orange juice
- ▶ Assorted soft drinks and bottled water
- ▶ Freshly brewed coffee and assorted hot teas

FRUIT & BAKERY | \$ 16 per guest

- ▶ Fruit salad with yogurt dipping sauce
- ▶ Individual assorted flavored yogurts
- ▶ Warm croissants with assorted jellies and butter
- ▶ Freshly brewed regular and decaffeinated coffee and assorted teas

COOKIE AND BROWNIE DELIGHT | \$18 per guest

- ▶ Rich chocolate brownie with powdered sugar
- ▶ Assorted freshly baked cookies
- ▶ Whole milk and oat milk
- ▶ Freshly brewed regular and decaffeinated coffee

HEALTHY CHOICE | \$ 18 per guest

- ▶ Assorted protein and granola bars
- ▶ Mixed nuts
- ▶ Seasonal whole fruit
- ▶ Bottled and assorted Vitamin Water

ICE CREAM SOCIAL | \$ 16 per guest

- ▶ Assorted flavored Blue Bell Ice cream
- ▶ Assorted toppings
- ▶ Root beers and bottled water



BREAKS

A LA CARTÉ ITEMS

- ▶ Freshly brewed coffee
\$45 per gallon
- ▶ Assorted hot teas
\$35 per gallon
- ▶ Freshly-brewed iced tea
\$40 per gallon
- ▶ Assorted soft drinks
\$4 each
- ▶ Bottled water
\$ 4 each
- ▶ Bottled juices or teas
\$7 each
- ▶ Whole fresh fruit
\$4 each
- ▶ Assorted granola bars
\$6 each
- ▶ Assorted Kind™ bars
\$7 each
- ▶ Assorted bagged chips
\$4 each
- ▶ Gourmet popcorn
\$6 each
- ▶ Assorted bagged trail mix
\$8 each
- ▶ Fruit parfaits
\$8 each
- ▶ Assorted muffins
\$28 per dozen
- ▶ Assorted bagels with cream cheese
\$30 per dozen
- ▶ Freshly-baked jumbo cookies, brownies or lemon bars
\$32 per dozen

CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BOX LUNCH

All boxed lunch entrees are served with whole fruit, snack size chips, chocolate chip cookie, bottled water, and gluten free bread/rolls. Maximum of two selections [not including dietary restrictions.] All accompaniments will be identical in each box.

BOX IT UP | \$ 28 per guest

Shaved Deli Roast Beef

Cheddar cheese, lettuce, tomato, brioche roll

Chicken Club Wrap

Lettuce, tomato, bacon, breast of chicken, cheddar, mayonnaise drizzle, spinach tortilla

Smoked Turkey Breast

Lettuce, tomato and cheddar cheese on a brioche Roll

Hickory Smoked Ham

Swiss cheese, lettuce, tomato, on brioche Roll

Garlic Hummus Wrap

Soft spinach tortilla, garlic hummus spread with tomato, onion, shredded carrots, and shredded lettuce

Veggie Wrap

Soft spinach tortilla, red onion, diced tomato, shredded carrot, cucumber, fresh lettuce, balsamic dressing



LUNCH

BUFFET LUNCH

All buffet lunches come with iced water. Add iced tea for \$1.00 per person.

THE DELI | \$ 26 per guest

Seasonal soup

Deli - Market display of sliced meats including smoked turkey, honey baked ham, and roast beef served with Swiss, cheddar cheese, lettuce, sliced tomatoes, onions, pickle spears, mustard, and mayonnaise

Assorted breads

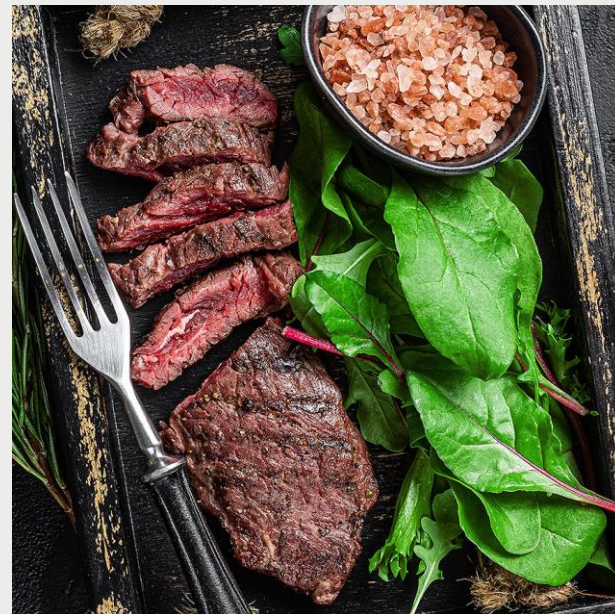
House chips

Fresh baked cookies

SOUTHERN COMFORT | \$ 28 per guest

- ▶ Garden fresh tossed salad
- ▶ Southern style potato salad
- ▶ Your choice of buttermilk fried chicken or homestyle meatloaf
- ▶ Mac and cheese
- ▶ Baked beans
- ▶ Cornbread & honey butter
- ▶ Peach cobbler





LUNCH

BUFFET LUNCH

All buffet lunches come with iced water. Add iced tea for \$1.00 per person.

TEXAS BBQ | \$ 34 per guest

- ▶ Homemade coleslaw
- ▶ Homestyle potato salad
- ▶ In-house smoked BBQ brisket
- ▶ BBQ chicken
- ▶ Mac and cheese
- ▶ Cowboy baked beans
- ▶ Slow-simmered collard greens
- ▶ Cornbread & honey butter
- ▶ Fruit cobbler

SOUTHWEST FIESTA | \$ 34 per guest

- ▶ Fresh salsa w/ tri- colored corn chips
- ▶ Fiesta corn salad
- ▶ Fajita style steak and chicken
- ▶ Spanish rice
- ▶ Churro beans
- ▶ Warm flour tortillas
- ▶ Warm churros

A TASTE OF ITALY | \$ 32 per guest

- ▶ Classic Caesar salad with parmesan croutons
- ▶ Italian pasta salad
- ▶ Beef lasagna
- ▶ Vegetarian lasagna
- ▶ Penne pasta with creamy alfredo
- ▶ Garlic bread sticks
- ▶ Tiramisu

LUNCH

PLATED LUNCH

Plated lunch entrees are served with Chef's choice vegetables, fresh baked dinner rolls, garden salad, dessert, and pre-set iced water. Add iced tea for \$1.00 per person.

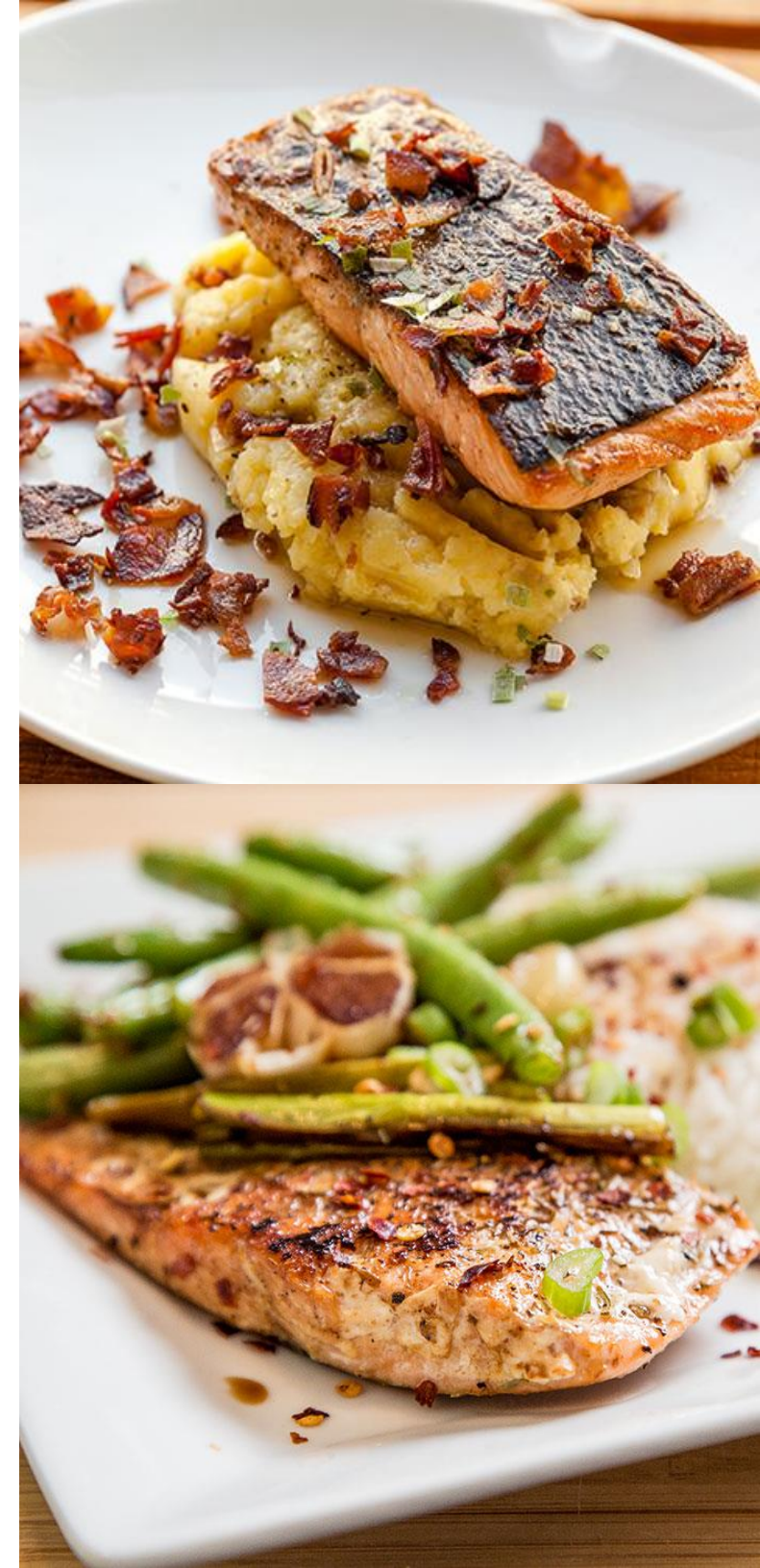
ENTRÉES

- ▶ Grilled salmon, rice pilaf, and mango salsa
\$32 Per guest
- ▶ Herb grilled chicken breast, roasted red potatoes, and garlic cream sauce
\$28 per guest
- ▶ 6oz Grilled hanger steak, grilled asparagus, and roasted garlic demi glaze
\$36 Per guest
- ▶ Southern fried chicken breast, mash potatoes, and sauteed green beans
\$28 Per guest
- ▶ Chef's salad seasonal mixed greens with julienne, turkey and ham, cheddar cheese, tomato, egg, and cucumber
\$24 Per guest
- ▶ Flaky croissant sandwich topped with chicken or tuna salad, lettuce, tomato, with potato salad
\$22 Per guest

DESSERTS

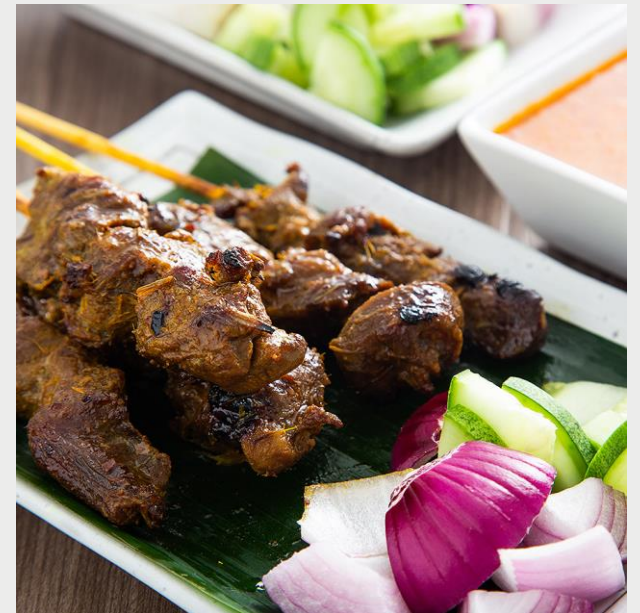
Choose One:

- ▶ Chocolate cake
- ▶ New York style cheesecake
- ▶ Carrot cake
- ▶ Fruit tart



HOT BITES

- ▶ Pulled pork sliders
\$24 Per Dozen
- ▶ Sweet corn hushpuppies – cinnamon butter
\$16 Per Dozen
- ▶ Mini beef Wellingtons
\$32 Per Dozen
- ▶ Chicken kabobs
\$24 Per Dozen
- ▶ Coconut shrimp – sweet chili sauce
\$24 Per Dozen
- ▶ Beef satay – with peanut sauce
\$24 Per Dozen
- ▶ Golden chicken tenders – honey mustard
\$24 Per Dozen
- ▶ Bacon wrapped scallops
\$36 Per Dozen
- ▶ Bite-sized twice baked potato – sour cream, bacon and chives
\$18 Per Dozen
- ▶ Mini Crab Cakes
\$36 Per Dozen
- ▶ Swedish meatballs – tossed in a garden marinera and topped with parmesan
\$24 Per Dozen
- ▶ Vegetable Spring Rolls – sweet and sour sauce
\$18 Per Dozen
- ▶ Flaky spinach and feta Spanakopita
\$18 Per Dozen



RECEPTIONS

CARVING STATIONS

*All carving stations served with artisan dinner rolls.

*Chef attendant required with each station –\$150 per attendant

*BOURBON GLAZED COUNTRY HAM

Apple compote and grain mustard

(Serves 35 people)

\$425 each

*PRIME RIB

Creamy horseradish

(Serves 35 people)

\$875 each

*HOUSE ROASTED TURKEY BREAST

Black pepper pan gravy and cranberry compote

(Serves 35 people)

\$385 each

*WHOLE ROASTED BEEF TENDERLOIN

Wild mushroom sauté with bearnaise sauce

(Serves 20 people)

\$625 each



CATERING AT CROWNE PLAZA

DINNER





DINNER

DINNER BUFFET

To ensure quality of food, all dinner tables are only allowed a 90-minute maximum. Tables are designed for a minimum of 30 people. Any guarantee that falls below 30 will be subject to a \$10.00 surcharge. All dinner tables are served with iced water. Add iced tea for \$1.00 per person.

MEX BUFFET DINNER \$ 38 per guest

- ▶ Santa Fe salad with crisp romaine, roasted corn, tomatoes, and black beans served with chipotle ranch dressing
- ▶ Fajita style chicken and steak
- ▶ Your choice of chicken, beef, or cheese enchilada
- ▶ Pinto beans
- ▶ Mexican rice
- ▶ Roasted salsa, pico de gallo, shredded lettuce, sour cream, guacamole, shredded jack cheese, and warm flour tortillas
- ▶ Cinnamon churros

SOUTHERN SPECIALTY BUFFET DINNER \$ 40 per guest

- ▶ Chefs tossed salad
- ▶ Southern style coleslaw
- ▶ Buttermilk fried chicken
- ▶ Homestyle meatloaf
- ▶ Pinto beans
- ▶ Cheddar mashed potato
- ▶ Seasonal vegetable medley
- ▶ Corn bread

A TASTE OF ITALY BUFFET DINNER: \$ 42 per guest

- ▶ Classic Ceaser salad with parmesan croutons
- ▶ Caprese salad with pesto dressing
- ▶ Pollo parmesan breaded chicken topped with Italian cheese and fresh tomatoes
- ▶ Grilled Salmon with white wine butter sauce
- ▶ Penne pasta in a butter sauce
- ▶ Seasonal grilled vegetables
- ▶ Cannoli

THE TAILGATE BUFFET DINNER \$ 36 per guest

- ▶ Creamy potato salad
- ▶ Southern style coleslaw
- ▶ 8oz grilled Hamburger (med well)
- ▶ Juicy beef hot dog

(Mustard, mayo, ketchup, relish, American sliced cheese, lettuce, and diced onions)

- ▶ House chips
- ▶ Assorted cookies

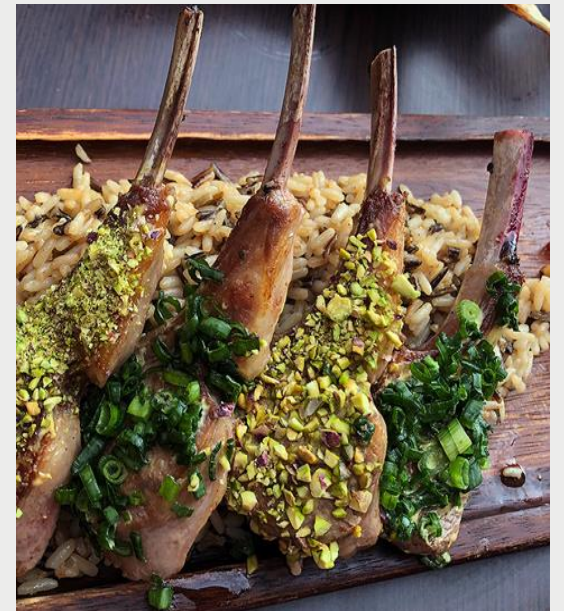
CROWNE PLAZA VIP DINNER BUFFET

To ensure quality of food, all dinner tables are only allowed a 90-minute maximum. Tables are designed for a minimum of 30 people. Any guarantee that falls below 30 will be subject to a \$10.00 surcharge. All dinner tables are served with iced water. Add iced tea for \$1.00 per person.

- ▶ **SURF & TURF BUFFET DINNER \$65 per guest**
- ▶ Iceberg wedge salad with blue cheese, warm bacon ,cheery tomatoes, and blue cheese dressing
- ▶ Seafood chowder
- ▶ Grilled salmon
- ▶ Lamb chops with dijon-parmesan crust
- ▶ Parmesan mashed potatoes
- ▶ Asparagus or pan seared broccolini

Choose one dessert:

- ▶ Bread pudding
- ▶ Carrot cake
- ▶ Chocolate cake
- ▶ Fruit tart





DINNER

PLATED DINNER

Plated dinner entrees are served with Chef's choice vegetables, fresh baked dinner rolls, garden salad, dessert, and pre-set iced water. Add iced tea for \$1.00 per person.

STARTERS *(Choose One)*

- ▶ Classic Caesar – romaine, parmesan, croutons and creamy Caesar dressing
- ▶ Organic green salad – radish, tomatoes, herbs, cucumber, and raspberry vinaigrette
- ▶ Traditional wedge salad – tomatoes, blue cheese, bacon crumbles, with blue cheese dressing
- ▶ Baby kale and Arugula salad – topped with red onion and a Balsamic vinaigrette

DESSERTS *(Choose One)*

- ▶ New York style cheesecake
- ▶ Key lime pie
- ▶ Chocolate cake
- ▶ Pecan pie

SELECT FROM ENTRÉES *(Next Page)*

PLATED DINNER

Plated dinner entrees are served with Chef's choice of seasonal vegetables, fresh baked dinner rolls, garden salad, dessert, and pre-set iced water. Add iced tea for \$1.00 per person.

ENTRÉES:

- ▶ **Lemon Rosemary Chicken**
Grilled chicken breast, infused rosemary roasted potatoes, and fresh seasonal vegetables
\$36 per guest
- ▶ **Grilled Airline Chicken Breast**
Grilled Airline chicken breast with a white wine pan sauce, enriched with crème fraîche, served on a bed of wild rice, and seasonal vegetables
\$38 per guest
- ▶ **Grilled Salmon Filet**
Yukon gold potatoes, fresh asparagus, with roasted red peppers
\$36 per guest
- ▶ **Black Peppered Crusted Pork Loin**
Wild mushroom marsala sauce, rosemary roasted potatoes, and fresh vegetables
\$38 per guest
- ▶ **Medallions of Beef Tenderloins**
Twin medallions of beef tenderloins, cabernet roasted shallot sauce, with roasted potatoes, and fresh seasonal vegetables
\$44 per guest
- ▶ **Crab Cakes**
2 Jumbo lump Crab Cakes with dijonnaise cream sauce, homemade coleslaw, and roasted potatoes
\$38 per guest
- ▶ **Vegan Stuffed Pepper**
Roma tomatoes, eggplant, squash, sweet bell peppers, onions, and brown rice stuffed in a red bell pepper, and topped with a balsamic drizzle
\$24 per guest



CATERING AT CROWNE PLAZA

MEETINGS PACKAGE

MEETINGS PACKAGE

BREAKFAST BUFFET

- ▶ Seasonal sliced fruit
- ▶ Scrambled eggs
- ▶ Herbed breakfast potatoes
- ▶ Homemade biscuits
- ▶ Applewood bacon or chicken sausage
- ▶ Chilled orange juice
- ▶ Freshly brewed coffee and assorted hot teas

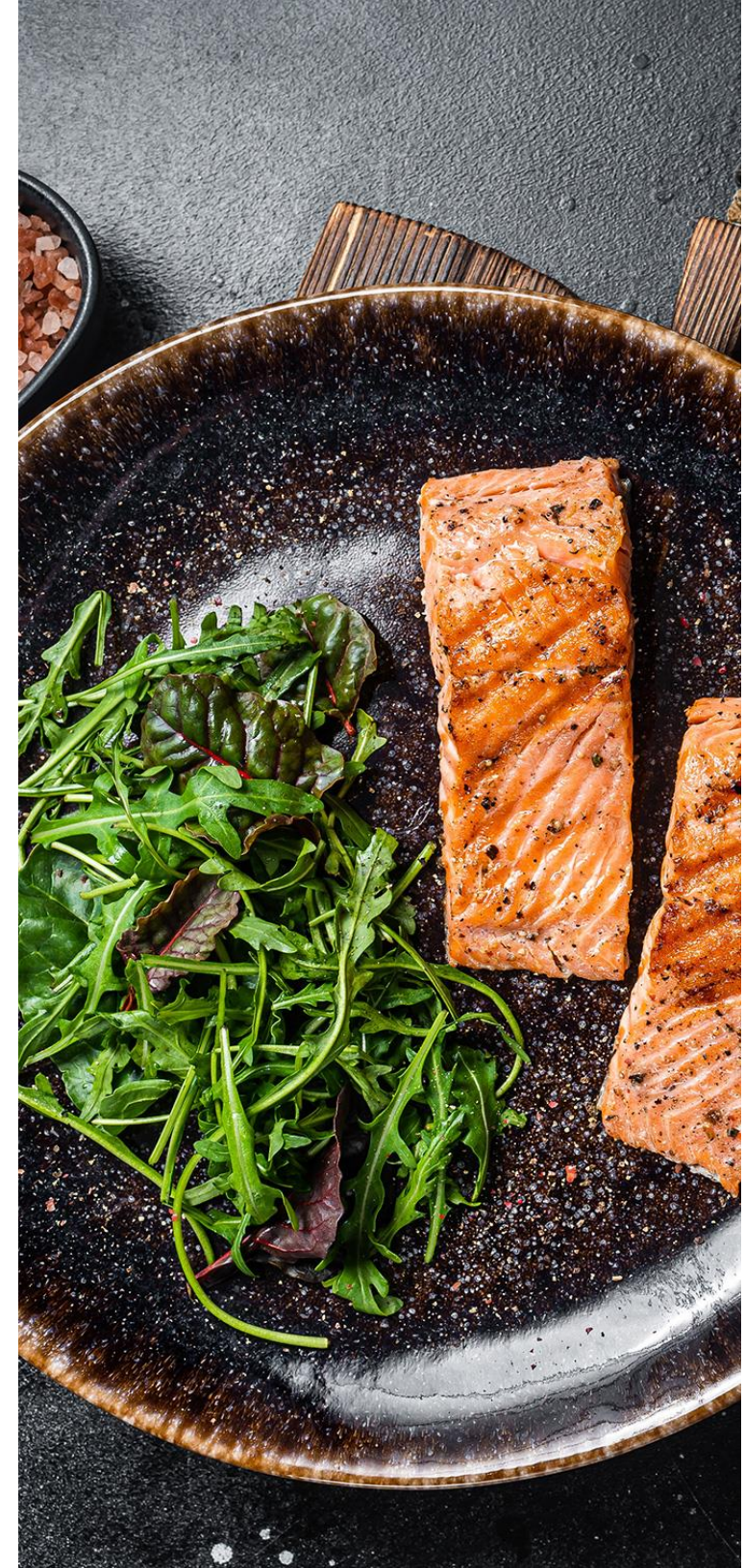
LUNCH BUFFET

Your choice from our lunch buffet menu options

PM BREAK

Your choice from our break options

\$46 per guest



CATERING AT CROWNE PLAZA

BEVERAGE



BEVERAGE

CONSUMPTION BAR

All bars require a bartender— \$150.00 ++ per bartender

PREMIUM BRANDS | \$9 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Corazón Tequila Blanco
- ▶ Dewar's White Label Scotch

ULTRA PREMIUM BRANDS | \$12 per drink

- ▶ Tito's Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Patrón
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch

NON-ALCOHOLIC BEVERAGES | \$4 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

DOMESTIC BEER | \$5 per drink

- ▶ Michelob Ultra, Blue Moon

IMPORTED BEER | \$6 per drink

- ▶ Heineken, Modelo Especial

HOUSE WINE | \$34 per bottle \$7 per glass

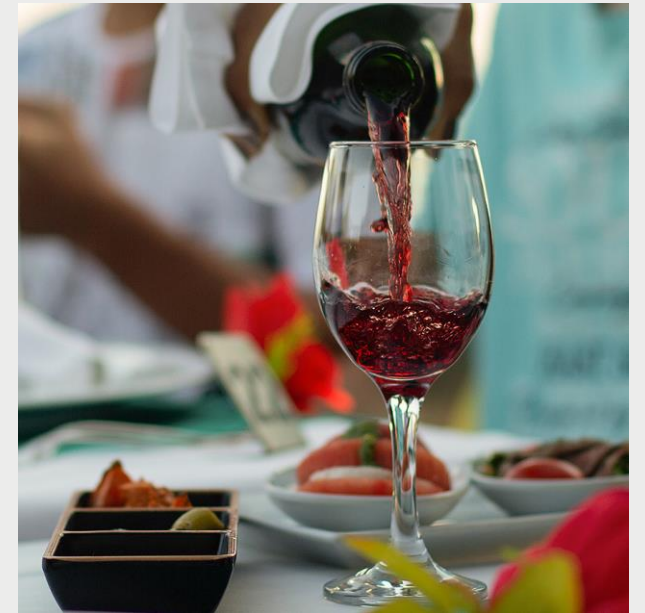
- ▶ Silver Gate Sparkling, Pinot Grigio, Chardonnay, Pinot Noir, Red Blend and Cabernet Sauvignon

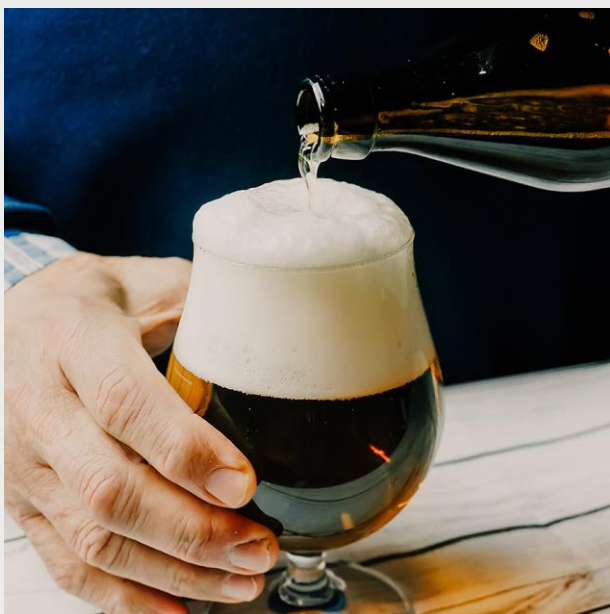
PREMIUM WINE | \$50 per bottle \$14 per glass

- ▶ Decoy by Duckhorn Chardonnay, Sauvignon Blanc, Rosé, Pinot Noir and Cabernet Sauvignon

Craft/IPA | \$8 per drink

- ▶ Lagunitas IPA





BEVERAGE

CASH BAR

All bars require a bartender– \$150.00 ++ per bartender

All cash bars require a cashier – \$75 ++ per cashier

PREMIUM BRANDS | \$11 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Corazón Tequila Blanco
- ▶ Dewar's White Label Scotch

ULTRA PREMIUM BRANDS | \$14 per drink

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Patrón
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch

NON-ALCOHOLIC BEVERAGES | \$5 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

DOMESTIC BEER | \$6 per drink

- ▶ Michelob Ultra, Blue Moon

IMPORTED BEER | \$7 per drink

- ▶ Heineken, Modelo Especial

HOUSE WINE | \$36 per bottle \$9.00 per glass

- ▶ Silver Gate Sparkling, Pinot Grigio, Chardonnay, Pinot Noir, Red Blend and Cabernet Sauvignon

PREMIUM WINE | \$56 per bottle \$16 per glass

- ▶ Decoy by Duckhorn Chardonnay, Sauvignon Blanc, Rosé, Pinot Noir and Cabernet Sauvignon

Craft/IPA | \$9 per drink

- ▶ Lagunitas IPA

SIGNATURE COCKTAILS

CROWNED JEWEL MULE | \$17 per drink

- ▶ Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice

CLASSIC MARGARITA | \$15 per drink

- ▶ Corazón Blanco tequila, organic agave nectar, fresh lime juice

MINT JULEP | \$16 per drink

- ▶ Woodford Reserve bourbon, simple syrup, muddle mint leaves & lime

CROWNE ROSE MANHATTAN | \$15 per drink

- ▶ Four Roses bourbon, M&R sweet vermouth, Angostura bitters

BOULVARDIER | \$18 per drink

- ▶ Four Roses bourbon, Campari, M&R sweet vermouth

BEE'S KNEES | \$17 per drink

- ▶ Hendrick's gin, local small-batch honey, fresh lemon juice

COSMOPOLITAN | \$15 per drink

- ▶ Grey Goose vodka, Cointreau, cranberry juice, fresh lime juice

HOUSE MARTINI | \$14 per drink

- ▶ The Botanist Islay dry gin, Martini & Rossi dry vermouth

FRENCH 75 | \$17 per drink

- ▶ The Botanist Islay dry gin, fresh lemon juice, simple syrup, Piper Sonoma brut NV sparkling wine

JAMAICAN SMASH | \$15 per drink

- ▶ Myers's dark rum, simple syrup, muddled basil, muddled lime

STORM'S BREWING | \$16 per drink

- ▶ Myers's dark rum, Cointreau, fresh lime, Fever-Tree ginger beer

MIXED BERRY MOJITO | \$15 per drink

- ▶ Cruzan rum, muddled berries, lime juice, simple syrup, mint leaves, Fever-Tree club soda

ISLAND BREEZE | \$14 per drink

- ▶ RumHaven Coconut rum, Vodka Citron, cranberry juice, triple sec, fresh lime juice

