

MORNING BEGINNINGS

CONTINENTAL

\$14.50

Assorted Breakfast Pastries and Muffins
Sliced Fruit Tray
Butter and Assorted Jams
Assorted Yogurts

Assorted Fruit Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas

WAKE ME UP

\$16.00

Corn Meal Sweet Rolls Maple & Apple
Assorted Sliced Sweet Breads

Assorted Fruit Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas
Chocolate & Whole Milk

MORNING SUNRISE

\$15.50

Apple Cinnamon Crisp
Assorted Scones
Goopy Sticky Buns
Butter and Assorted Jams
Berry Parfaits

Assorted Fruit Juices
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas

A LA CARTE

Kolaches – Sausage, \$48.00 per dz.
Whole Fruit \$3.00 each
Sliced Seasonal Fruit Display \$4.00 pp
Berry Parfaits \$4.50 each
Coffee Cake \$42.00 per dz
Assorted Yogurts \$4.25 each

Breakfast Wraps: Eggs, Cheese with your
Choice of Bacon, Sausage or Potatoes. \$40.00 per dz

New York Style Bagels with Butter, Cream
Cheese and Jams \$32.00 per dz
Danish and Muffins \$40.00 per dz
Biscuits and Gravy \$42.00 per dz.
- Min. of 2dz
Scrambled Eggs \$3.50pp
- Min of 15ppl
Sausage \$3.50pp
- Min of 15ppl
Bacon \$3.50 pp
- Min of 15ppl
Bottles Juices \$4.00 each
Coffee & Tea (Hot or Cold) \$42.00 per gal.

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

IT'S A NEW DAY - BREAKFAST SELECTIONS

Served Plated or Buffet

(Buffets Require a Minimum Guarantee of 15 persons)

THE AMERICAN \$16.50

Scrambled Eggs, Sausage Links, Bacon, Skillet Potatoes, and Assorted Freshly Made Pastries

Orange Juice

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Teas

THE LUCK OF THE IRISH \$15.50

Corn Beef, Potato Hash

Fried Eggs

Sautéed Green Tomatoes

Cheddar Biscuits & Soda Bread

Orange Juice

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Teas

THE SOUTHERN \$15.50

Biscuits with Sausage Gravy, Cheddar Grits, and Two Fried Eggs

Orange Juice

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Teas

SPANISH INFLUENCE \$16.00

Migas (Roasted Poblano Peppers, Cheese, Tortilla, Chips and Freshly Made Salsa, Spanish Potatoes and Flour Tortillas

Orange Juice

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Teas

HEART HEALTHY \$15.50

Spinach, Artichoke Frittata

Turkey Herb Sausage

Assorted Smoothies

Orange Juice

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Teas

ALL DAY BEVERAGES \$14.00

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Herbal Teas

Assorted Soft Drinks to include: Coca-Cola®, Diet Coke®, and Sprite®

Bottled Water
(Eight hour maximum service)

ADD assorted Vitaminwater®
and Energy Drinks

\$4.50 per bottle

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

CROWNE PLAZA HOUSTON RIVER OAKS

2712 Southwest Freeway | Houston, TX 77098

713.523.8448 | www.CrownePlaza.com/HouRiverOaks

BREAKS – A LA CARTE ITEMS

BEVERAGES

Regular, Decaffeinated Coffee Herbal Tea (Hot or Cold)	\$42.00 gallon
Assorted Fruit Juices (Orange, Apple or Cranberry)	\$4.00 each
Assorted Soft Drinks (Regular, Diet, Caffeine Free & Diet Caffeine Free - Coca Cola & Bottled Dr. Pepper Products)	\$ 3.50 each
Bottled Waters	\$3.50 each
Energy Drink	\$4.50 each
Fruit Punch / Lemonade	\$36.00 gallon

ASSORTED BAKERIES

Assorted Fruit Danishes	\$40.00 per dz
Assorted Coffee Cakes	\$42.00 per dz
Assorted Muffins	\$40.00 per dz
Butter Croissants	\$36.00 per dz
Assorted Bagels & Cream Cheese	\$32.00 per dz

OTHER SELECTIONS

Kolaches – Sausage,	\$48.00 per dz.
Whole Fruit	\$3.00 each
Sliced Seasonal Fruit Display	\$4.00 pp
Berry Parfaits	\$4.50 each
Assorted Yogurts	\$4.25 each
Breakfast Wraps: Eggs, Cheese with your Choice of Bacon, Sausage or Potatoes.	\$40.00 per dz
Biscuits and Gravy	\$42.00 per dz. - Min. of 2dz
Assorted Jumbo Cookies	\$36.00 per dz.
Large Fudgy Brownies	\$36.00 per dz.
Savory Lemon Bars	\$36.00 per dz.
Chocolate Chip Blondie's	\$32.00 per dz.
Assorted Candy Bars	\$38.00 per dz.
Popcorn Individual Bag	\$3.00 each
Power Bars	\$38.00 per dz.
Whole Fruit	\$3.00 each
Trail Mix	\$30.00 per dz.
Mini Soft Pretzels	\$30.00 per dz
Granola Bars	\$32.00 per dz.
Eight Layer Dip with Tortilla Chips Min. 20 ppl.	\$3.75 per person.

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

FOREVER BITTEN – PLATED MENU

Lunch Menu – Choose one Starter, Entrée and Dessert

All Hot Lunches include: Freshly Baked Rolls & Butter, Coffee and Iced Tea w/Lemons

Should more than one entrée be selected it will be charged by the higher price item.

STARTERS

Crown Plaza Tortilla Soup with Fried Tortilla Chips

Roasted Poblano Parmesan Soup with Roasted Tomato Relish

Roasted Chicken and Vegetable Soup with Orzo

Caesar Salad with Croutons, Parmesan Shards, and Creamy Caesar Dressing

Crown Plaza Salad with Mesculin Greens, Grape Tomatoes, Seedless Cucumbers, Carrot Ribbons, and Shaved Red Onions with Ranch & Creamy Italian Dressings

Baby Spinach Salad - Basil Vinaigrette, Cranberries, Candied Walnuts & Fried Brie

DESSERTS

Marble Cheesecake with Raspberry Coulis

Granny Smith Apple Pie with Carmel Sauce

Fresh Berries with Sabayon

Midnight Layer Chocolate Cake

The “Love Apple”

ENTREES

Grilled Herb Marinated Chicken - with a Roasted Tomato Butter, Butternut Risotto and Seasonal Vegetables \$26.00 pp

Thinly Sliced Marinated Flank Steak - with a Port Demi, Chevre Mashers and Roasted Vegetables \$28.00 pp

BBQ Spiced Bone in Chicken - with Roasted Onion Mashers and Seasonal Vegetables \$26.50pp \$26.50 pp

Spinach, Roasted Pepper Stuffed Flounder, Whipped Sweet Potatoes \$27.50 pp

Grilled Petit Ribeye - with Peppercorn Demi, Mashed Yukon’s and Seasonal Vegetables \$25.00 pp

Ricotta Baked Orzo Pasta with Sautéed Shrimp, Fried Green Tomatoes \$27.50 pp

Salmon Scaloppini with Polenta Cakes, Sautéed Haricot Verts

Blackened Strip Steak - with Horseradish Mashers, Grilled Vegetables, Chipotle Demi

\$26.50 pp

\$27.50 pp

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

CROWNE PLAZA HOUSTON RIVER OAKS

2712 Southwest Freeway | Houston, TX 77098

713.523.8448 | www.CrownePlaza.com/HouRiverOaks

KEEP IT LIGHT

LUNCH ENTRÉE SALADS

Southwest Caesar

Baby Romaine, Tomatoes, Red Onions, Avocado, Roasted Corn, Manchego Cheese Tortilla Chips with a Chipotle Lime Dressing **\$25.00pp**

Add

Blackened Shrimp – **\$4.50pp** Or Spiced Chicken **\$4.25pp**

Mediterranean Tuna Salad

Fresh Seared Ahi Tuna, Kalamata Olives, Caper berries, Vine Ripened Tomatoes, Sitting Baby Watercress Finished with Basil Orange Vinaigrette **\$27.00pp**

Cowboy Steak Salad

Grilled Corn and Black Bean Salad, Seared Zucchini, Tossed a Chipotle Vinaigrette and Jalapeño Cheese Cornbread **\$27.50pp**

Plus One of the Following Desserts:

Marble Cheesecake with Raspberry Coulis
Granny Smith Apple Pie with Carmel Sauce
Fresh Berries with Sabayon
Chocolate Pecan Pie with Bourbon Sauce
Buttermilk Frosted White Cake with Raspberry Coulis

BOXED & ON THE GO!

CHOOSE ONE OF THE FOLLOWING

Boxed Sandwiches

Blackened Chicken Sandwich with Cilantro Mayonnaise, Kaiser Roll, Lettuce, Tomatoes

Ham, Salami, Provolone, Po-Boy with a Green Olive Relish, Shredded Lettuce, and Tomatoes

Grilled Chicken Wrap, Shredded Cheese, Lettuce, Banana Peppers, Tomato, and Red Onions, Rolled in a Spinach Tortilla.

Crown Plaza Club Sandwich, Turkey, Ham, Bacon, American Cheese with Lettuce and Tomatoes

Herbed Roast Beef Hoagie, Roast Beef, Provolone, Shredded Lettuce, Diced Tomato and Horseraish Cream

\$24.00pp

Choose One Item from each Category

Side Item: Chips, Potato Salad **or** Pasta Salad

Dessert: Cookie, Brownie, Candy Bar **or** Rice Crispy Treat

Fruit: Apple, Oranges, Pears **or** Bananas

Drink: Canned Soda, Bottle Water **or** Bottle Juice

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

BREAK IT UP – MIX IT UP

All Buffets Require a minimum guarantee of 15 guests
Include Freshly Brewed Coffee & Iced Tea w/Lemons

CROWNE PLAZA DELI

Choose Two Salads:

Tossed Garden Greens with, Tomatoes, Cucumbers,
Carrots and Croutons
Pasta Primavera Salad with Mustard Basil Dressing
Tomato, Red Onion Salad
Coleslaw

Main Course Compliments

Smoked Turkey, Ham, Roast Beef, Grilled Chicken,
And Portobello Mushrooms
Cheddar, Provolone, Swiss, and Pepper Jack
Relish Tray to include Tomatoes, Sliced Red Onion,
Pickles And Butter Lettuce
Mustard (Yellow and Spicy) and Mayonnaise

Assorted Chips
Assorted Breads

Dessert - Choose One

Freshly Baked Cookies, Brownies, Lemon Squares,
or Five Layer Bars

\$29.50pp

UP-SCALE DELI

Fresh Mozzarella, Tomato, Pepper & Red Onion
German Potato Salad
Minted Fruit Salad

Main Course Compliments

Herb Roasted Turkey, Capicola Ham, Shaved Sirloin, and
Mortdella
Havarti, Smoked Cheddar, Dill Havarti, and Gouda

Assorted Artisan Breads
Pepper and Chipotle Mayonnaise's, Dijon Mustard
Green Olive Relish

Old Fashioned Sodas

Assorted Mini Pastries
\$33.00pp

AFTERNOON BREAKS

Candy Station

Build Your Own Bag – Assorted Bite Size Candies
\$10.00pp

Cookies and More Choice of Two Items:

Cookies, Brownies, Lemon Bars, Rice Crispy
Treats, Coconut Chip Chews,
with Sliced Fresh Fruit with Cold Milk and Juices
\$10.00pp

Chocoholic

Chocolate Fudge Brownies
Chocolate Chip Cookies,
Chocolate Macaroons, Candy Bars and Cold Milk
\$11.00pp

Health Break:

Vegetable Chips, Granola Bars, Yogurts, Dried
Fruit, Trail Mix,
Assorted Whole Fruit (Apples, Oranges, Pears,
Bananas)
Assorted Fruit Drinks and Waters
\$11.00pp

Energy Break

Assorted Energy Bars and Smoothies
\$11.00pp

The Stretch

Crackers Jacks, Pop Corn, Nachos, Peanuts
Mini Corndogs
Ice Cream Novelty Bars
Assorted Bottles Sodas
\$12.00pp

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

CROWNE PLAZA HOUSTON RIVER OAKS

2712 Southwest Freeway | Houston, TX 77098

713.523.8448 | www.CrownePlaza.com/HouRiverOaks

KEEP IT IN LINE – LUNCH & DINNER BUFFETS

All Buffets Require a minimum guarantee of 15 guests

Include Freshly Brewed Coffee & Iced Tea w/Lemons

THE BALLPARK BUFFET

Entrées

Hamburgers & Hotdogs All Beef

Main Course Compliments

Baked Beans
Mustard Potato Salad
Coleslaw
Assorted Chips
Relish Tray

Dessert

Cookies
and Brownies

Fresh Lemonade and Ice Tea

\$29.50pp

SOUTHWESTERN BBQ BUFFET

Entrées

BBQ Chicken Quarters
BBQ Beef Or Pulled Pork

Main Course Compliments

Baked Beans
Corn Cobbett's
Potato Salad
Coleslaw

Jalapeño Cornbread or Texas Toast

Dessert - Choose One

Pecan Pie, Apple Pie
Or Bread Pudding

\$30.00pp

SOUTHERN STYLE BUFFET

Tomato & Onion Salad
Tossed Salad with Dressings

Entrée

Southern Fried Chicken
Yellow Cornmeal Fried Catfish

Main Course Compliments

Southern Vegetable Medley
Red Potatoes

Corn Bread & Butter

Dessert

Apple Pie

\$30.00pp

SOUTHWESTERN BUFFET

Tossed Garden Greens with Tomato Vinaigrette
Tomato, Red onion, and Avocado Salad

Entrées

Sliced Roasted Sirloin with Tobacco Onions
Char Grilled Chicken with Tomatillo Relish

Main Course Compliments

Cilantro Rice
Roasted Vegetables

Desserts

Chocolate Cake
Key Lime Pie

\$32.00pp

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

CROWNE PLAZA HOUSTON RIVER OAKS

2712 Southwest Freeway | Houston, TX 77098

713.523.8448 | www.CrownePlaza.com/HouRiverOaks

KEEP IT IN LINE – LUNCH & DINNER BUFFETS

*All Buffets Require a minimum guarantee of 15 guests
Include Freshly Brewed Coffee & Iced Tea w/Lemons*

COUNTRY BUFFET

Cucumber, Red Onion & Tomato Salad
Salad Greens with Choice of Dressing

Entrées - Choose Two:

Chicken Fried Steak with Cream Sauce
Herb Roasted Chicken Breast
Sliced Beef with Gravy

Main Course Compliments

Garlic Mashed Potatoes
Fresh Vegetable Medley

Desserts

Chef's Choice of Dessert

\$32.00pp

CROWNE BUFFET I

Tossed Garden Greens with Tomato Vinaigrette
Tomato, Red onion, and Avocado Salad

Entrée

Seared Flank Steak w/Red Onion Sauce
Roasted Chicken Thighs w/Spicy Tomato Sauce

Main Course Compliments

Cilantro Rice
Roasted Vegetables

Desserts

Chocolate Cake
Key Lime Pie

\$32.00pp

ITALIAN BUFFET

Caesar Salad with Croutons, Parmesan & Caesar Dressing
Broccoli Salad with Olives and Provolone

Entrées - Choose Two:

Spinach Mushroom Alfredo with Penne Pasta
Seared Chicken Topped with Fresh Mozzarella and Roma
Tomato

Lasagna Ala Forno with Beef and Italian Sausage.
Roasted Vegetable Cannelloni with a Pesto Cream Sauce

Main Course Compliments

Italian Green Beans
Garlic Bread

Dessert

Tiramisu
Italian Cream Cake

\$33.00pp

CROWNE BUFFET II

Tomato & Onion Salad
Penne Pasta Salad
Caesar Salad with Creamy Dressing

Entrées - Choose Two:

Blackened Tilapia with Salsa
London Broil with Mushroom Bordelaise
Chicken with Poblano Sauce
Sliced Pork Loin with Gravy

Main Course Compliments

Garlic Mashed Potatoes
Fresh Vegetable Medley
Bakery Fresh Breads & Butter

Desserts

Chef's Choice of Dessert

\$34.00pp

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

CROWNE PLAZA HOUSTON RIVER OAKS

2712 Southwest Freeway | Houston, TX 77098

713.523.8448 | www.CrownePlaza.com/HouRiverOaks

ADD A LITTLE ZING - PLATED DINNER MENU

Choose one Starter, Entrée and Dessert

All Hot Lunches include: Freshly Baked Rolls & Butter, Coffee and Iced Tea w/Lemons

Should more than one entrée be selected it will be charged by the higher price item.

STARTERS

Crown Plaza Tortilla Soup **or** Soup of the Day

Spring Green Salad with Fresh Blueberries, Candied Walnuts, Dried Cherries

Green Salad with Mesculin Greens, Grape Tomatoes, Cucumbers, Carrots, and Shaved Red Onions

Caesar Salad with Parmesan Shards, Croutons and Caesar Dressing

Baby Spinach Salad with Dried Cranberries, Strawberries, and Sliced Almonds

DESSERTS

Fresh Berries on a Shortbread Crust with a Grande Mainer Sabayon

Apple Tart with a Cinnamon Vanilla Cream

Chocolate Orange Chiffon Cake with Sugar Coated Berries

Deep Dish Pecan Pie

Cream Brule with Fresh Berries

White and Dark Chocolate Mousse Cake

Amaretto Cheesecake

ENTREES

Mustard Seed Seared Pork

Tenderloin - Mascarpone Potatoes, Grilled Vegetables and a Cherry Demi **\$34.00 pp**

Wild Mushroom Stuffed Chicken - a

Roasted Tomato Butter, Acorn Squash Risotto and Roasted Vegetables **\$33.00 pp**

Herb Crusted 8oz. Filet Mignon, Red

Wine Demi, Mashed Sweet Potatoes, And Chef Choice Vegetables **\$34.00 pp**

Crispy Snapper, Basmati Lentil Rice,

Riesling Chive Butter, Chef Choice Vegetables **\$32.00 pp**

Seared Skin on Chicken, Roasted

Eggplant and Tomato Relish, Tri – Color Lentil Cake **\$31.00 pp**

Thinly Sliced Marinated Flank Steak

with a Port Demi, Chevre Mashers, Roasted Vegetables **\$29.00 pp**

Orecchette Pasta with Chicken, Green

Olives, Grape Tomatoes, Zucchini, With a Herb Tomato Sauce **\$26.50 pp**

Spiced Rubbed Mahi Mahi, Citrus

Butter, Herb Risotto, Seasonal Vegetables **\$33.00 pp**

Potato Crusted Chicken Breast, Slow

Roasted Tomatoes, Baby Eggplant, Sherry Butter **\$32.00 pp**

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

THE ALL IN ONE – MEETING PACKAGE

PACKAGE RATE: \$69.00++pp

– Includes Food & Beverages, General Session Meeting Space, Complimentary WIFI and Self Parking

BREAKFAST OPTIONS

Option I – Continental Breakfast.

Assorted Breakfast Pastries and Muffins
Butter and Assorted Jams
Sliced Fruit Tray
Assorted Yogurts
Coffee and Assorted Juices

Option II – Morning Breakfast

House Made Granola
Low Calorie Fruit Muffins
Assorted Yogurts with Berries
Sliced Fruit Tray
Coffee, Herbal Teas, Assorted Juices
and Low Fat Milk

LUNCH OPTIONS

Option I – Cold Lunch Selection.

Deli Buffet- Smoked Turkey, Ham, Roast Beef, and Salami
Cheddar, Swiss, Provolone and Muenster
Leaf Lettuce, Vine Ripened Tomatoes,
Red Onion and Pickles
Mustard and Mayonnaise.
Assorted Breads and Rolls
Dessert - Choose One
Cookie, Brownie, or Lemon Square

Option II – Hot Lunch - Southwestern BBQ

Entrées - Choose Two
BBQ Chicken Quarters
BBQ Beef **or** Pulled Pork
Main Course Compliments
Baked Beans
Corn Cobbett's
Potato Salad
Jalapeño Cornbread **or** Texas Toast
Dessert - Choose One
Pecan Pie, Apple Pie, **or** Bread Pudding

PM BREAK OPTIONS

Option I – Candy Station.

Fruit Roll Ups, Assorted Candy Bars, Granola Bars,
Bottled Water
& Assorted Soft Drinks

Option II – Cookies and More –

Choice of Two Items:
Cookies, Brownies, Lemon Bars, Rice Crispy Treats
Or Coconut Chip Chews
Sliced Fresh Fruit
Cold Milk and Juices

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

UP-SCALED– MEETING PACKAGE

PACKAGE RATE: \$79.00++pp

Includes Food & Beverages, General Session Meeting Space, Complimentary WIFI and Self Parking

BREAKFAST OPTIONS

Option I

Breakfast Tacos with Chorizo & Potatoes
Biscuits, Sausage and Gravy
Breakfast Pastries
Fruit Tray
Coffee and Assorted Fruit Juices

Option II

Sticky Buns
Apple Stuffed French Toast w/Maple Syrup
Scrambled Eggs
Hickory Smoked Bacon
House Made Granola with Berries
Coffee and Assorted Juices

Option III

Scrambled Eggs
Hickory Bacon
Skillet Potatoes
Assorted Freshly Made Pastries
Coffee and Assorted Juices

AM BEVERAGE REFRESH

Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas, Bottled Waters

Assorted Soft Drinks

(Regular, Diet, Caffeine Free & Diet Caffeine Free - Coca Cola & Bottled Dr. Pepper Products)

LUNCH OPTIONS

Option I – Southwestern BBQ

Entrées - Choose Two

BBQ Chicken Quarters
BBQ Beef **or** Pulled Pork

Main Course Compliments

Baked Beans
Corn Cobbett's
Potato Salad

Jalapeño Cornbread **or** Texas Toast

Dessert - Choose One

Pecan Pie, Apple Pie, **or** Bread Pudding

Option II – Cajun Buffet

Spicy Cole Slaw
Okra Tomato Salad

Entrees

Blackened Catfish
Jambalaya
Po Boy Sandwiches

Compliments

Dirty Rice
Corn Ma Choux
Black Eye Peas

Desserts

Bread Pudding with Rum Sauce
Sweet Potato Bars

Option III- Italian Buffet

Caesar Salad with Croutons, Parmesan, and Caesar Dressing

Entrees

Seared Chicken Topped with Fresh Mozzarella and Roma Tomato
Lasagna Ala Forno with Beef and Italian Sausage.

Compliments

Italian Green Beans
Garlic Bread

Desserts

Italian Cream Cake

PM BREAK OPTIONS

BEVERAGE REFRESH

Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas, Bottled Waters

Assorted Soft Drinks

(Regular, Diet, Caffeine Free & Diet Caffeine Free - Coca Cola & Bottled Dr. Pepper Products)

Choice of Two Items:

Cookies, Brownies, Lemon Bars, Rice Crispy Treats, Coconut Chip Chews, Fruit Roll Ups, Assorted Candy Bars **Or** Granola Bars

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

CROWNE PLAZA HOUSTON RIVER OAKS

2712 Southwest Freeway | Houston, TX 77098

713.523.8448 | www.CrownePlaza.com/HouRiverOaks

HORS D'OEUVRES

Reception Items (Minimum of 25pp.)

Sliced Fruit and Berry Display

Assortment of Fruit and Berries

\$8.00pp

Grilled and Fresh Vegetable Display

\$6.00pp

Southwest Ranch Dip and Avocado

Domestic and Imported Cheese Display

\$7.00pp

Focaccia and Assorted Crackers

Antipasto Display Platter

\$7.00pp

Hummus Station with Pita Chips

Cilantro Hummus, Regular, Sundried Tomato

\$4.00pp

Cold Appetizers

(Requires minimum order of 50 pieces)

Voodoo Shrimp – Spiced Shrimp with a Cool Pineapple Salsa

Chive Mascarpone Salmon Fritter with an Olive Tomato Relish

Mini Chicken and Brie Pizzas

\$4.00 each

Mushroom and Goat Cheese

Bruschetta

Pear Tomato, Fresh Mozzarella Bruschetta

Marinated Vegetable Skewers

Pepper Chèvre Custard, sitting on a Pecan Crust, with a Candied Apple Raisin Garnish

\$3.50 each

Hot Appetizers

(Requires minimum order of 50 pieces)

Breaded Fried Pickles with Ranch

Sweet Potato Croquettes with Herbed Boursin

Miniature Beef Wellingtons

Quesadillas, with Chicken, Roasted Poblano and Queso Fresco with Salsa

Chicken Empanada in a Flakey Pie Crust

Vegetable Empanada in a Flakey Pie Crust

\$3.50 each

Potato Tangled Shrimp with a Chipotle

Sour Cream

Italian Sausage Turnovers

Grilled Lamb Chops with a Mint Glaze

Breaded Asiago Cheese Risotto Bites

Mini Beef Sliders, Cumin Mayonnaise, Roasted Pepper Relish

Jerk Marinated Wings with a Brown Sugar Garlic Glaze

Mini Reuben Sandwiches

\$4.00 each

Prices are per person. A 22% taxable service charge and 8.25% sales tax will be added.

BAR & WINE

A Minimum of **\$300** is Required to Have a Bar Set-up (A Bar Fee of **\$125** is Charged if Minimum is not met)

A Bartender Fee of **\$125** is Charged for Each Bar

Select One of the House Levels of Bar Offerings. Beer & Wine is Included with All Bars.

Call	Premium	Ultimate
Smirnoff Vodka	Absolute Vodka	Grey Goose Vodka
J&B Scotch	Tanqueray Gin	Bombay Sapphire Gin
Beefeaters Gin	Dewar's Scotch	Ten Cane Rum
Seagram's 7 Whiskey	Bacardi Dark Rum	Johnny Walker Black Scotch
Bacardi Light Rum	Cuervo Gold Tequila	Patron Tequila
Sauza Gold Tequila	Crown Royal Whiskey	Crowne Reserve Whiskey
Jack Daniels Bourbon	Markers Mark Bourbon	Knob Creek Bourbon

Cash Bar by the Drink

Call Brand Selections	\$6.50 per drink
Premium Brand Selections	\$7.50 per drink
Ultimate Brand Selections	\$8.50 per drink
Domestic Beer Selections	\$4.50 each
Imported Beer Selections	\$5.50 each
Wine	\$8.25 per glass
Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each

Hosted Bar by the Drink

Call Brand Selections	\$6.00 per drink
Premium Brand Selections	\$7.00 per drink
Ultimate Brand Selections	\$8.00 per drink
Domestic Beer Selections	\$4.25 each
Imported Beer Selections	\$5.25 each
Wine	\$7.75 per glass
Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each

Beer Selections

Domestic	Imported
Budweiser, Bud Light, Coors Light, Miller Lite, Shiner Bock, Michelob Ultra	Corona, Heineken, Bass, Dos Equis, Amstel Light

Wines by the Bottle - Please Ask Your Catering Manager for the Current Wine, Champagne & Sparkling Wine List

PACKAGE BARS

Prices are per Guest / Two Hour Minimum Applies
Includes Domestic & Imported Beer, Wine & Soft Drinks

Domestic Beer & Wine	Call Brands	Premium Brands	Ultimate Brands
Two Hours \$19.00+	Two Hours \$21.00+	Two Hours \$23.00+	Two Hours \$26.00+
Three Hours \$24.00+	Three Hours \$26.00+	Three Hours \$28.00+	Three Hours \$32.00+
Four Hours \$29.00	Four Hours \$31.00+	Four Hours \$33.00+	Four Hours \$38.00

No Alcohol, Beer, or Wine is Allowed To Be Brought Onto the Premises!

A 22% taxable service charge tax will be added.

Wine List

CHARDONNAY

ESSER NAPA VALLEY

Shows rich flavors of Pineapple, Vanilla & Tropical Fruit Freshness as well as a sweet Lemon impression.
Perfect for Poultry, Seafood & Pastas.

<i>Glass</i>	<i>Bottle</i>
\$8	\$38

KENDALL JACKSON - GRAND RESERVE

Elegant and Tropical with hints of Lemon and other Citrus Fruits.

\$13	\$59
------	------

JOSEPH CARR

Tropical Expressions of Citrus, Pineapple and layers of elegant Fruit Flavors. The use of small French Oak barrel Fermentation adds to the balance to be a French Style Chardonnay.

\$12	\$54
------	------

JOSH CELLARS

Ripe Citrus, Summer Fruit, Peach and Pear Aligned with a Touch of Smoke. It offers inviting stone Fruit Aromas accented by notes of Tropical Fruit.

\$10	\$45
------	------

SHIRAZ

YELLOW TAIL SHIRAZ

This Bold Shiraz is well balanced, with Earthy Tones and Lingering Fruit on the Tongue.

<i>Glass</i>	<i>Bottle</i>
\$7	\$32

NINE STONES SHIRAZ

Bright Youthful Purples and Dark Red. Exciting and Full of Exotic Chocolate, Minty, Black Cherry Characters with some White Pepper and Subtle Oak Character.

\$10	\$45
------	------

CAUTION: WINES CONTAIN SULFATE

PINOT GRIGIO

FISH EYE

The Aromatics in this bottle are like a Tropical Adventure. A Wine with ZING!!!!

<i>Glass</i>	<i>Bottle</i>
\$8	\$38

ECCO DOMANI PINOT GRIGIO

Grapes for this wine come from the Northeastern "Tre Venezie" region of Italy, where the Pinot Grigio grape has been cultivated for more than a Century.

\$8	\$38
-----	------

SAUVIGNON BLANC

FROG'S LEAP SAUVIGNON BLANC

Bracing & Refreshing ... A Wine of Engaging Distinctiveness.

<i>Glass</i>	<i>Bottle</i>
\$15	\$65

SWEET WHITE / BLUSH WINES

MOSCATO

A Balance intense Fruit Flavors with Delicate Aromas.

<i>Glass</i>	<i>Bottle</i>
\$8	\$38

REISLING CLEAN SLATE

A Slight Sweetness – Balanced by Essential Acidity.

\$10	\$45
------	------

SPARKLING WINES

IRON HORSE WEDDING CUVEE

<i>Bottle</i>
\$90

GRUET BRUT NV

\$50

CHAMPAGNES

CHANDON BRUT NV

Well Balanced on the Palate

<i>Bottle</i>
\$60

DOM PERIGNON 1998

The Best of the Best

\$325

MOET & CHANDON WHITE STAR

Soft & Mature Aroma

\$125

A 22% taxable service charge applies

Wine List

CABERNET SAUVIGNON

Full Flavored, Full Bodied, Full Tannin

WENTE, SAN FRANCISCO BAY

Deep Red in color with Bright Cherry, Vanilla, Cinnamon and Toasted Oak Aromas.

<i>Glass</i>	<i>Bottle</i>
\$8	\$38

SLINGSHOT - NAPA VALLEY

On the Palate the wine is round, with soft Tannins. Subtle Berry and Black Cherry Flavor.

\$15	\$65
------	------

GEYSER PEAK - ALEXANDER VALLEY

A Classic Example of an Intense Cabernet Sauvignon

\$10	\$45
------	------

NINE POINTS

Intense Ruby Red in Color, Aromatics of Ripe Cherries and Berries with Subtle back notes of Violets.

\$14	\$59
------	------

TEXAS HILLS

Has a Rich Full Flavor with a pleasant feel in the mouth. This is one of the "KICK BUTT" Texas Cabernet.

\$16	\$72
------	------

ACACIA - NAPA VALLEY

The Myriad of Dark Fruit & Floral notes come from the cool, windy Los Carneros American Viticultural Area in the southern reaches of Napa Valley

<i>Glass</i>	<i>Bottle</i>
\$12	\$58

BEAULIEU VINEYARD – COASTAL CALIFORNIA

Medium Ruby-Garnet color. Dark Cherry and Loamy-Earth aromas, with a slight of herbs.

\$9	\$40
-----	------

CAUTION: WINES CONTAIN SULFATE

MERLOT

Undoubtedly one of the most Drinkable Red Wines.

MESSACORONA

Traditional Red Wine Vinification at Controlled Temperature. Ruby Red in Color & Pleasantly Herbaceous.

<i>Glass</i>	<i>Bottle</i>
\$8	\$38

WILD HORSE

Paso Robles provides us with Exceptional Fruit that is typically more intense and structured than its cousin, Cabernet Sauvignon. The Result is a Ripe Full Flavor

\$15	\$65
------	------

JOSEPH CARR

Elegant, Stylish, with depth and balance. A Bouquet of ripe Plum, Cassis, Sage and subtle Cedar.

\$12	\$54
------	------

ST. CLEMENT

Complex Aromas of Blueberry Spice Pepper and Sweet Toasted Oak.

\$14	\$63
------	------

PINOT NOIR

FESS PARKER

Captivating Scents of Black Cherry, Strawberry and Raspberry mingle with a touch of nutmeg and clove.

<i>Glass</i>	<i>Bottle</i>
\$16	\$72

RED ZINFANDEL

EARTHQUAKE RED ZINFANDEL

Plum, Cinnamon and Mulled Berry Fruit notes fill the nose as Black Raspberry and Vanilla notes roll through the Palate.

<i>Glass</i>	<i>Bottle</i>
\$15	\$65

A 22% taxable service charge applies

CROWNE PLAZA HOUSTON RIVER OAKS

2712 Southwest Freeway | Houston, TX 77098

713.523.8448 | www.CrownePlaza.com/HouRiverOaks

GENERAL INFORMATION

Menu Selections

Crowne Plaza Houston River Oaks provides a unique venue for your perfect event. Our Banquet Rooms have been designed to create the best atmosphere for your special day.

We combine the best of Houston's tradition and innovative cuisine. We specialize in dishes inspired by Fresh Ingredients, the Finest Grade of Beef and the Freshest Seafood. Our Wine List not only includes outstanding Vintages from California, but unique Selections from all over the World.

Every detail has been carefully crafted to ensure a truly memorable experience.

Thank you for choosing Crowne Plaza River Oaks.

Service Charge and Sales Tax

Food, Beverage, and Audio Visual is Subject to 21% Service Charge
Food, Service Charges, and Labor/Attendant Fees are Subject to 8.25% Sales Tax
Room Rental is Subject to 6% Sales Tax

Menu Selections

A complete menu should be presented to your Catering Manager 30 days prior to your scheduled function. Outside Catering is not permitted, however arrangements for Cakes can be made. All prices are subject to change with out notice.

Guaranteed Attendance

A final attendance number must be specified 3 business days prior to the day of your event. This figure will be considered a guarantee and is not subject to reduction. The Hotel however, will prepare for 5 % above your guarantee. Should a figure not be received, the expected attendance on your banquet event order will be considered as your final figure. You will be charged your final figure or the number in attendance, whichever is greater.

Linen

Choice of white, black, green, and burgundy linens are available for your use. Your event manager will be happy to consult with you on other colors and specialty linens available through outside sources.

Flowers, Photography, Music, and Entertainment

Your Catering Manager can provide services at an additional price or provide you with a preferred vendor list upon request

Parking

Valet & Self - Parking is available at the hotel. Parking fees can be individually paid by your guests or applied to your master account at prevailing rates.

Billing

The hotel requires a 25 % deposit of estimated charges, which is due upon booking of the facilities on a definite basis. The Deposit is non-refundable; however, it will be applied towards your final bill. The balance of the charges will be due 3 working days prior to your function with a Credit Card on File as a method to guarantee any overage.

Details

As other groups may be utilizing the same room prior to or following your function; please adhere to the time agreed upon. The hotel reserves the right to charge accordingly to overstay. Should your times change, contact the Catering Department and every effort will be made to accommodate your needs. Food & Beverage consumption is unlimited for a two-hour period with use of the facilities for four hours. If you wish for food and beverage service or usage of the facilities to continue, our Catering Manager will be happy to make the necessary arrangements for you. Overtime charges will apply for any event longer than five hours duration.

Guest Rooms

Special reduced room rates are available for wedding attendees upon request.