

Forever & Always



CROWNE PLAZA®

2712 Southwest Freeway

Houston TX, 77098

713-523-8448

www.CrownePlaza.com/HouMedCtr

Plated Dinners

DINNER SELECTION #1 \$59.00 per guest

Chef's Soup du Jour or Caesar Salad

Grilled Radicchio on Bibb Lettuce

Filet Mignon topped with Demi-Glace, Mushroom Compote
and Pommes Dauphinoise

DINNER SELECTION #2 \$55.00 per guest

Maryland Crab Cake Duo

Topped Endive, Asian Pear, Sun-Dried Cherries
and Caramelized Walnuts

Grilled Asparagus with Savory Stuffing

DINNER SELECTION #3 \$59.00 per guest

Tri-Colored Cheese Tortellini with Creamy Pesto

Asian Vegetable Spring Rolls on Spicy Greens

Roasted Halibut on Vegetable Ragout

DINNER SELECTION #4 \$51.00 per guest

Tomato Buffalo mozzarella Bruschetta

Caesar Salad with Focaccia Croutons

Tuscan Chicken Breast with Wild Mushrooms, Fresh Spinach,
Creamy Mozzarella and Prosciutto, Sun-Dried Tomato Sauce

DINNER SELECTION #5 \$56.00 per guest

Crowne Plaza Seafood Chowder
Hearts of Palm with Wild Greens
Pan-Seared Black Grouper with Mango Papaya Salsa
and Caribbean Rice Pilaf

DINNER SELECTION #6 \$59.00 per guest

Tomato Bisque with Baked Brie
Bibb and Iceberg Lettuces, Hickory Grilled Portobello,
Charred Tomato and Toasted Walnuts
Rosemary Crusted Rack of Lamb with Truffle Mashed Potatoes
and Thyme Bordelaise

DINNER SELECTION #7 \$62.00 per guest

Seafood Strudel with Saffron Cream
Tossed Field Greens with Heirloom Tomatoes
Pan-Seared Salmon and Petite Filet Mignon Combination

DINNER SELECTION #8 \$59.00 per guest

Phyllo Purse of Salmon and Boursin Cheese with Cucumber Beurre Blanc
Bibb Lettuce, Kalamata Olives, Feta and Roasted Tomatoes
Grilled Ribeye with a Shallot Demi-Glace and
Yukon Garlic Mashed Potatoes

23% Taxable Service Charge and State Sales Tax will be applied to prices

Dinner Buffets

Choice of Two

Red Chile Roasted Pork Loin

Served with Boursin Mashed Potatoes and Calvados Cream

Chicken Tamaya

Succulent Breast of Chicken stuffed with Braised Swiss Chard,
Sweet Peppers, Chorizo and Tomatoes served with Creamy
Cheddar Cheese Polenta

Grilled Sirloin Steak

Char Grilled and drizzled in Celery Root and Tarragon Demi Glaze
served with a Gorgonzola and Black Pepper Potato

Seared Atlantic Salmon

Tender Salmon Fillet wrapped in a Sweet Corn Crepe with Tomato
Chutney and Avocado Sauce served with Wild Rice Blend

Chicken Tuscan

Herb Crusted Breast of Chicken with Mushroom, Olive
and Spinach Dressing accompanied by Porin Polenta and
Madeira Cream

All Selections Include Spring Mix Salad, Chef
Choice Seasonal Vegetables and Appropriate Chef's Choice Starch
Iced Tea and Fresh Baked Rolls

\$69 Per Guest

23% Taxable Service Charge and State Sales Tax will be applied to prices

Dinner Buffets

THE GULF COAST

Tropical Sliced Fruit & Seasonal Berry Display

Gulf Shrimp Pasta Salad

Garden Lettuces, Mixed Greens with Tomatoes, Cucumber, Sprouts, Onions,

Croutons and Pecans with Bleu Cheese and Cabernet Vinaigrette Dressings

Oysters on the Half Shell and Chilled Peel 'n Eat Shrimp served with Lemon, Cocktail, Horseradish and Tabasco® Sauces

Gulf Grouper Sautéed with Lemon Papaya Beurre Blanc

Carved Prime Rib of Beef au Jus*

Grilled Fresh Vegetables

Baked Potatoes with Cheddar Cheese, Bacon Bits, Chives,
Sour Cream and Whipped Butter

Freshly Baked Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tazo® Teas

\$63.00 per guest

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Dinner Buffets

THE MEDITERRANEAN

Mixed Italian Greens with a Roasted Shallot Balsamic Vinaigrette

Mushroom Ravioli, Artichoke Hearts and Goat Cheese Salad

Chilled Poached Asparagus, Grape Tomato Vinaigrette, Shaved Parmesan

Seared Veal Scallopini with Julienne Prosciutto Ham,
Capers and White Wine Butter

Scampi Style Shrimp and Linguine, Lemon, Garlic and Caper Butter

Grilled Breast of Chicken, Cremini Mushrooms, Roasted Garlic, Pine Nuts

Gavi Wine Reduction

Potato Gnocchi, Roma Tomato, Fresh Basil, Aged Balsamic Drizzle

Seared Broccoli Rabe, Fresh Lemon and Extra Virgin Olive Oil

Herb Focaccia & honey Butter

\$73.00 per guest

23% Taxable Service Charge and State Sales Tax will be applied to prices

Presentation Stations

Houston Bay's Finest \$400.00 per display (100 pieces per display)

Jumbo Lemon Shrimp, Oysters on the Half Shell, Crab Claws and Chilled Garlic Mussels served with Cocktail, Horseradish and Tabasco Sauces

Sushi Station \$12.95 per guest (3 pieces per person)

**A Lavish Presentation of California, Avocado, Salmon, Shrimp and Tuna Rolls served with Soy Sauce, Pickled Ginger, Wasabi and Chop Sticks
(minimum 50 people)**

Crudites \$350.00 per display (serves 100)

An Array of Garden Vegetables with Garlic-Spinach, Onion and Hummus Dips

International Cheese Display \$675.00 per display (serves 100)
Imported and Domestic Cheeses served with French Bread and Lavosh

Snack & Dip \$270.00 per display (Serves 30)

Hot Crab Dip, Spinach and Artichoke Dip and Chili Con Queso served with Pita Chips, Imported Crackers and Tri-Color Tortilla Chips

South of the Border \$500.00 per display (Serves 100)

Tri-Color Tortilla Chips with Salsa Verde, Black Bean and Avocado Dip and Queso Dip

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Enhancements

Specialty Reception Stations Additional

PASTA STATION* \$14.00 per guest

Tri-Colored Tortellini, Rotini and Penne Pasta are tossed with your guest selection of Roasted Garlic Alfredo, Spicy Arrabiata and Pesto Sauces

ORIENTAL STIR FRY STATION* \$15.00 per guest

Fresh Vegetables are wok fried with your choice of Beef, Chicken or Shrimp and Oriental Spices

SMASHED POTATOES UP \$12.00 per guest

Mashed Yukon Gold, Sweet & Peruvian Purple Potatoes in a Martini Glass with Toppings to include Caramelized Onions, Shredded Cheddar and Monterey Jack Cheeses, Roasted Garlic, Sauté Mushrooms, Broccoli, Bacon, Sour Cream & Chives, Pecans, Cinnamon & Sugar, Mini Marshmallows, Maple Syrup and Whipped Butter

VIVA FAJITAS \$15.00 per guest

Grilled Marinated Flank Steak and Spicy Chicken Strips with Peppers and Onions ready to be rolled in Soft Flour Tortillas with Salsa, Guacamole, Sour Cream, Jalapeno Peppers, Shredded Lettuce and Grated Cheddar

CHOCOLATE FONDUE \$12.00 per guest

Milk, Dark and White Chocolate are served with Marshmallows, Skewered Fruit and Cubed Rice Krispy Treats (minimum 20 people)

***Requires an attendant at \$125 each plus tax**

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Carving stations

WHOLE ROASTED BONELESS TURKEY* \$250.00 (serves 30)

**Served with Cranberry Relish, assorted Mustards,
Herbed Mayonnaise and Petite Rolls**

BEEF TENDERLOIN* \$340.00 (serves 20)

**Served with Horseradish Cream, Whole Grain and
Dijon Mustard and an assortment of Petite Breads**

SUGAR CANE GLAZED BONE-IN HAM* \$275.00 (serves 40)

Served with assorted Mustards and Buttermilk Biscuits

SLOW ROASTED STEAMSHIP \$600.00 (serves 130)

ROUND OF BEEF*

**Served with Creamy Horseradish Sauce,
Mayonnaise, Mustard and Sourdough Rolls**

***Requires an attendant at \$125 each plus tax**

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Hors d'oeuvres

COLD

Green Olive Tapenade with Goat Cheese Canape

Blackened Ahi Tuna on Cucumber*

Prosciutto-Wrapped Asparagus

Marinated Tomato and Boursin Crostini

Thai Chili-Glazed Shrimp on Crisp Plantain*

Avocado-Crab California Roll*

Bleu Cheese-Filled Black Figs with Sugared Pecans

Gazpacho Shooter

Brie on Brioche with Orange Marmalade

Seared Beef Tenderloin on Horseradish Crouton

Caprese on Skewers, tomato, bocconcini, fresh basil & balsamic glaze.

***Selections are \$4.50 each**

50 piece minimum per selection, \$3.75 each unless otherwise noted

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Hors d'oeuvres

HOT

Spicy Chicken Tenders with Honey-Mustard Dipping Sauce

Spinach Spanakopita's with Citrus Sauce

Virginia Bacon-Wrapped Scallops with Balsamic Glaze

Thai Chicken Satay with Peanut Sauce

Peking Duck Spring Rolls with Ponzu Sauce*

Grilled Beef Fajita Skewer*

Mushroom Duxelle Tart

Beef Wellington Madeira*

Triple Cream Brie and Raspberry in Puff Pastry*

Crab Cake with Cajun Remoulade*

Sweet Corn and Conch Fritter with Creole Sauce

Coconut Shrimp with Orange Thai Chili*

Jumbo Tempura Shrimp & Thai Chili cilantro

Beef Empanadas

Beef Taquito

Beef Short Ribs BBQ

Date stuffed Goat Cheese wrap in Bacon

***Selections are \$4.50 each**

50 piece minimum per selection, \$3.75 each unless otherwise noted

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Ceremony Packages



We are pleased to offer the following ceremony package:

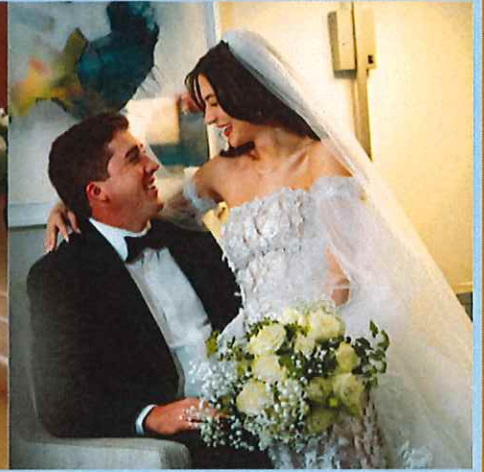
- Venue Rental
- Bridal Ready Room
- Microphone for the Officiate
- Rehearsal Space (based on availability)
- Guest Book and Gift Tables
- Water Station
- Package Pricing:
 - Up to 99 Guests \$1,200.00
 - 100 – 249 Guests \$1,700.00
 - 250+ Guests \$2,200.00

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Wedding Package

All Packages Include:

- *WHITE OR BLACK TABLE LINENS
- *VOTIVE CANDLES AND MIRROR TILE
- *TABLES FOR CAKE, GIFTS AND GUEST BOOK
- *DANCE FLOOR AND STAGING FOR ENTERTAINMENT
- *DELUXE ACCOMMODATIONS FOR THE BRIDE AND GROOM
- *PREFERRED GUEST ROOM RATE FOR WEDDING GUESTS
- *EVENT MANAGER TO ASSIST YOU WITH EVERY DETAIL



Crowne Plaza Houston Med Ctr-Galleria Area

Beverage Menu

Hosted Beverage Packages

"The Crowne"

1 Hour Reception	\$30 per guest
2 Hour Reception	\$45 per guest
3 Hour Reception	\$50 per guest
4 Hour Reception	\$60 per guest

\$8 per Guest for Each Additional Hour

"Platinum Crowne"

1 Hour Reception	\$35 per guest
2 Hour Reception	\$45 per guest
3 Hour Reception	\$55 per guest
4 Hour Reception	\$65 per guest

\$10 per Guest for Each Additional Hour

\$8 per Guest for Each Additional Hour \$10 per Guest for Each Additional Hour

Beer and Wine Package

Hotel's Choice of Three Domestic Beers | Three Imported beers | One Red Wine | One White Wine | Sparkling Wine

Non-Alcoholic Beverages: Coke | Diet Coke | Sprite | Bottled Water

1 Hour reception	\$25 per guest
2 Hour reception	\$30 per guest
3 Hour reception	\$35 per guest
4 Hour reception	\$40 per guest

\$5 per Guest for Each Additional Hour

***All Prices Subject to 23% Service Charge and Prevailing State Taxes.
Prices Subject to change due to market fluctuations without notice**

Crowne Plaza Houston Med Ctr-Galleria Area

CONSUMPTION HOSTED PACKAGE

Deluxe Specialty/Drink Martini's	\$13
Cognac	\$11
House Wine/Champagne	\$10
Imported Beer	\$9
Soft Drinks	\$5
Bottle Water	\$5
Premium Specialty Drinks/Martini's	\$16
Premium Drinks	\$13
Premium Cognac	\$14
Cordials	\$10
Domestic	\$7
Non-Alcoholic Beer	\$7

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House Brands

Vodka (Tito's), Rum (Captain Morgan), Scotch (Ohivas), Bourbon (Makers Mark), Whiskey (Crown Royal and Canadian Club), Gin (Bombay Sapphire),
Tequila (Patron Silver)

Premium Brands

Vodka (Grey Goose), Rum (Ron Flor de Oana),
Gin (Dripping Springs Artisanal), Bourbon (Lone Star 1835),
Whiskey (Republic), Tequila (Pura Vida Silver),
Scotch (Johnnie Walker Black)

Cash Bar Pricing Available Upon Request
(Additional Fees Apply)

Crowne Plaza Recommends (1) Bartender per (75 Guests
\$125 per Bartender for 4 hours

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