

Banquet Catering Menu

Presented by:



CROWNE PLAZA[®]

HOTELS & RESORTS

AN IHG HOTEL

Houston

Med Ctr-Galleria Area

2712 Southwest Freeway

Houston, TX 77098

713-523-8448

Breakfast Buffet

Crowne-tinental Breakfast

Seasonal Fruit | Assorted Breakfast Breads served with Preserves, Cream Cheese and Butter | Assorted Yogurt | Individual Cereals |
Whole and Skim Milk
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$26 per person

Kirby Breakfast Buffet

Seasonal Fruit | Assorted Breakfast Breads | Individual Cereals | Scrambled Eggs | Bacon or Sausage |
Breakfast Potatoes | Served with Fruit Preserves, Cream Cheese and Butter
Whole and Skim Milk
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$32 per person

The Rancho Buffet

Seasonal Fruit | Assorted breakfast Breads | Cold Cereal |
Southwestern Migas with Scrambled Eggs, Jalapenos Peppers, Onions, Tomatoes, Tortilla Strips, House
Made Salsa, and Monterrey Jack Cheese | Breakfast Potatoes, Chicken Fried Steak and Red-Eye Gravy
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$36 per person

Power Breakfast

Seasonal Fruit | Assorted Breakfast Breads | Egg White Frittata with Spinach, Onions, peppers, Tomatoes
and Cheese | Turkey Bacon | Steel Cut Oats with Assorted Fresh Berries |
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$30 per person

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Breakfast Buffet

BUILD YOUR OWN BREAKFAST BUFFET

Assorted Fruit Yogurt	\$4 each
Cold Cereal with Milk	\$4 per person
Assorted Bagels or Muffins	\$36 per dozen
Assorted Breakfast Pastries	\$36 per dozen
Whole Fruit	\$3 per piece
Sliced Seasonal Fruit	\$10 per person
Fresh Fruit Parfaits: Yogurt, Granola, Fresh berries	\$7 per person
Eggs, Smoked Ham and Cheddar Cheese Breakfast Croissants	\$48 per dozen
Breakfast Tacos with Eggs and choice of bacon, sausage or potato	\$48 per dozen
Southwest Migas	\$6 per person
Biscuit and Gravy	\$10 per person
Grits: Plain or Cheese	\$5 per person
Oatmeal: Brown Sugar, Dried Cranberries, Pecans, Cinnamon	\$8 per person
Assorted Soft Drink and Bottled Water	\$4 each person

BREAKFAST BUFFET ENHANCEMENTS

Enhancements may only be ordered to accompany any breakfast buffet

CHEF PREPARED EGGS AND OMELETS

Eggs-Free-range or egg whites with your selection of Diced Ham, Bacon, Chorizo, Onion, Bell Peppers, Mushrooms, Baby Spinach, Jalapenos, Diced Tomatoes, Cheddar Cheese
\$10 per person

Chef's Attendant Fee Required at \$125 per attendant

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Plated Breakfast Selections

Ideal for groups of 25 persons or less
Plated Breakfasts include Orange Juice, Regular and Decaffeinated Coffee
Assorted Pastries with Butter and Jelly
\$28 per person

The Texan

Scrambled Eggs, Breakfast Potatoes, Chicken Fried Steak with Cream Gravy

The Mexicana

Scrambled Eggs, Tomatoes, Onion, Jalapeno, Tortilla Strips, Salsa, Monterrey Cotija Cheese, Sliced Avocado, Refried Beans and Flour Tortillas

The American

Scrambled Eggs with Bacon, Sausage and Breakfast Potatoes

The Vegan

Spinach, Tomato, Mushroom, Bell pepper Frittata served with Seasonal Fresh Fruit Cup

Beverage Breaks

JUST COFFEE

Regular and Decaffeinated
\$65 per gallon

JUST TEA

Iced and Hot Teas
\$60 per gallon

“CROWNE” ICED TEA

Texas Sweet Tea infused with fruit
\$65 per gallon

ALL DAY REFRESHMENT STATION

Regular and Decaffeinated Coffee | Iced and Hot Teas | Assorted Soft Drinks | Bottled Water |
Red Bull | Monster
\$25 per person up to 8 hours

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SNACK BREAKS

7th INNING STRETCH

Frito pie with smoked cheddar cheese | Freshly Baked Jumbo Pretzels, Cracker Jack and Miniature Candy Bars
\$16 per person

CREATE YOUR OWN BANANA SPLIT

Vanilla Ice Cream, Chocolate, Strawberry, Pineapple Sauce, Caramel Sauce, Whipped Cream, Chopped Pecans, Bananas, Maraschino Cherries
\$16 per person

ENGLISH TEA TIME

Coffee Cake | Assorted Scones with Devonshire Cream | Biscotti served with Assorted Hot Herbal Teas
\$15 per person

SWEET AND SALTY

Assorted Freshly Baked Cookies, Chocolate Fudge Brownies, Mixed Nuts and Assorted Sodas | Bottled Water
\$15 per person

BUILD YOUR OWN TRAIL MIX

M&M's | Granola | Chocolate Chips | Mini Pretzels | Goldfish | Peanuts | Pecans | Golden Raisins | Assorted Sodas | Bottled Water
\$17 per person

GO GETTER

Blueberry Smoothie Shots | Granola Bars and Protein Bars | Snicker Bars | Red Bull | Gatorade | Fruit Juices | Regular and Decaffeinated Coffee
\$21 per person

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ALA CARTE BREAK ITEMS

Half Day Continuous Beverage Service (Up to 4 hours)	\$10 per person
All Day Continuous Beverage Sales (Up to 8 hours)	\$16 per person

Includes continuous service of Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas, Assorted Soft Drinks and Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee	\$65 per gallon
Assorted Juices (Apple, Cranberry, Grapefruit or Orange)	\$55 per gallon
Lemonade, Iced Tea or Fruit Punch	\$50 per gallon
Assorted Soft Drinks	\$5 each
Bottled Water	\$4 per bottle
Red Bull	\$7 each
Gatorade	\$5 each

Assorted Freshly Baked Cookies	\$40 per dozen
Hot Pretzels with Mustard	\$36 per dozen
Brownies	\$40 per dozen
Assorted Protein and Granola Bars	\$7 each
Assorted Whole Fruit	\$4 each
Vegetable Crudite with Ranch Dip	\$8 per person
International and Domestic Cheese Display	\$12 per person
Seasonal Sliced Fruit	\$10 per person
Salsa and Chips	\$5 per person
Guacamole and Chips	\$10 per person
Chili con Queso	\$10 per person
Spinach and Artichoke Dip and Chips	\$10 per person
Hummus and Pita Chips	\$8 per person
Potato Chips	\$15/pound
Mixed Nuts	\$27/pound
Trail Mix	\$27/pound
Pretzels	\$15/pound

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LUNCH BUFFET

Rustic

Minestrone Soup
Caesar Salad w/ Baguettes
Grilled Chicken Breast with Pesto Sauce
Homemade Meat Lasagna
Seasonal Vegetables
Sliced Italian Cream cake and Tiramisu
Sliced Italian and Focaccia Bread with Herbed Olive Oil
\$35 per person

Baja Taco Bar

Tri-color Tortilla Chips
Chicken Tortilla Soup
Mixed Green Salad with Chipotle ranch and Cilantro Lime Vinaigrette
Blackened Market Fresh Fish
Chicken Fajita served with Shredded Cheddar Cheese, Guacamole, Sour Cream, Pico de Gall, Lime Wedges, Cilantro and Corn/Flour Tortillas
Spanish Rice
Churros |
Vanilla Flan
\$36 per person

Silverado

Creamy Coleslaw
Red Skin Potato Salad
Smoked Chicken, Brisket, Sliced Sausage served with House Made BBQ Sauce
Slow Cooked Ranchero Beans
Creamed Corn
Jalapeno Corn Bread | Sliced White Bread
Peach Cobbler w/ Vanilla Bean Ice Cream
\$40 per person

Backyard BBQ

Crispy Berg Lettuce | Bacon | Carrots | Tomato Wedges and Mushrooms |
Yukon Gold Potato Salad | Beef Patty and Chicken Burger | Sautéed Mushroom | Grilled Onion | BBQ
Sauce | Sliced Cheese | Lettuce | Tomato | Pickle Tray | Homemade Potato Chips |
Fruit Cobbler
\$35 per person

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59 Deli Buffet

Soup du Jour

Mixed Green, Cherry Tomatoes, Mushrooms, Chopped Egg, Crumbled Bacon, Croutons, Dried Cranberries

Selection of Meats: Roast Beef, Smoked Turkey, Ham, Salami

Selection of Cheeses: Cheddar, Provolone, American, Swiss

Served with Assorted Bread, Tomatoes, Onions, Lettuce, Pickles, Mayonnaise, Mustard, Homemade Potato Chips

\$30 per person

Box Lunch

All box lunches include chips, pasta salad, whole fruit, cookie and a drink

Roast Beef

Smoked Cheddar | Lettuce | Vine Ripe Tomatoes | Chipotle Mayo |
On Ciabatta Bread

Croissant Club

Ham | Turkey | Bacon | Tomato | Avocado
Lettuce | Honey Mustard
On a Croissant

Chipotle Chicken Wrap

Diced Chicken | Pepper Jack Cheese | Lettuce | Tomato
Chipotle Ranch
Served on a Tortilla Wrap

Avocado Vegetable Wrap

Julienne Vegetables | Avocado | Shredded
Sesame Honey Dressing
On a Spinach or Tomato Wrap

\$31 per person

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Plated Lunch

All Plated Lunches include your choice of Salad, Chef's Choice of Vegetable and Starch to compliment your entrée selection, your choice of Dessert, Warm Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Tea
\$40 per person

Field Greens

Tomatoes | Cucumbers | Carrots | Toasted Pine Nuts

Caesar Salad

Romaine Lettuce | Shaved Parmesan Dressing | Herbed Croutons

River Oaks Salad

Arugula, Spinach, Goat Cheese, Frilled Onions, Sliced Radish, Roasted Cherry Tomatoes

Chicken Bruschetta

Grilled Chicken | Roma Tomatoes | Fresh Garlic | Basil | Parmesan Cheese

Short Rib

Braised Short Rib | Soy Brown Sugar Glaze

Stuffed Chicken Santa Fe

Black Beans | Roasted Corn | Pepper Jack Cheese | Poblano Pepper

Chipotle Salmon

Pacific Salmon | Chipotle Hollandaise

DESSERT CHOICES

New York Cheesecake | Double Chocolate Cake | Strawberry Shortcake | Key Lime Pie | Raspberry Bread
Pudding with Vanilla Cream Sauce

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The Carvery

Banana Leaf Wrapped Pork Loin Ancho Jus (Serves 40-50)	\$300
Beef Tenderloin-Roasted or Wellington (Serves 15-20)	\$400
Smoked Salmon-Lime Capers Onion Eggs (30-40)	\$300
Roast Suckling Pig w/ Pineapple Siricha (Serves 70-80)	\$650
Steamship Leg of Beef Horseradish Cream Jus (125-150)	\$700
Roasted Top Round of Beef (serves 90-100)	\$375
Mesquite Brisket BBQ Sauce Pickles Jalapenos (12)	\$325

Chef's Attendant or Carver is required at a fee of \$125 per attendant. All items are served with silver dollar rolls.

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DISPLAYS

Cheese Montage

W/ Seasonal Fruit and Berries | Water Wafers | French bread
Small \$150 Medium \$250 Large \$350

Vegetable Crudite

With your choice of two dips (Blue Cheese, Ranch or Dill)
Small \$75 Medium \$150 Large \$275

Assorted Slices Fresh Fruit Display

Tropical | Domestic
Small \$75 Medium \$150 Large \$225

Baked Brie en Croute

With Raspberry Sauce and Sliced Baguettes
Serves 30
\$175

Hummus

With Feta Cheese | Cucumber Yogurt | Eggplant | Cherry Tomatoes | Grilled Pita Bread
Serves 50
\$600

Gravid Lox

Smoked Salmon | Eggs | Capers | Red Onions | Baguettes | Lemon
Serves 35 Guests
\$275

Fondue

Pound Cake | Cubed Fresh Fruit | Chocolate | Pretzels | Marshmallows
\$300 per 50 guests

Small serves 25-30, Medium serves 60-75, Large serves 120-150

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Cold Hors D'OEU RES

Per 50 pieces

Beef Carpaccio on Arugula Crostini	\$300
Red "B" Potatoes with Crème Fraiche and Caviar	\$500
Southwestern Corn and Chicken Saïad Spoon	\$275
Deviled Eggs with Avocado Cream	\$225
Caprese Skewer	\$200
Prosciutto Wrapped Asparagus with Habanero and Mango Aioli	\$150
Bruschetta on Crostini	\$150
Assorted Tea Sandwiches (Tuna, Chicken, Cucumber and Dill)	\$175

HOT HORS D'OEU RES

Gulf Crab Cakes with Remoulade	\$350
Quesadilla with Chicken, Chilies, Monterrey Jack, and House made Salsa	\$200
Mini Beef Wellington	\$275
Sesame Crusted Chicken Fingers with Orange-Ginger Sauce	\$175
Spinach and Feta Cheese Turnovers	\$200
Polynesian Egg Rolls with Thai Chili Sauce	\$200
Mini Quiche	\$175
Bacon-Wrapped Mac and Cheese Bites	\$300
Artichoke and Parmesan Tartlet	\$300

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Dinner Plates

All Plated Dinners include Choice of Soup or Salad, Chef's Choice of Starch and vegetables and One dessert, Warm Rolls and Butter, Iced tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal tea

Add \$7 per person to select both soup and salad

Salads

Southern Caesar

Romaine | Chipotle Caesar Dressing | Corn Salsa | Crispy Tortilla Strips

Clear Lake Salad

Arugula | Spinach Leaves | Grilled Onions, Pickled radishes | Roasted Cherry Tomatoes | Goat Cheese

Field Greens

Roma Tomatoes | Cucumbers | Carrots Pine Nuts

Soup

Tomato Basil | Wild Rice and Roasted Corn Chowder | Gingered Carrot Soup | French Onion | Chicken Tortilla | Potato and Leek | Chicken and Sausage Gumbo

Dual Entrees

LAND and SEA DUO

Grilled Filet of Beef topped with Fried Sweet Onions
Seared Jumbo Shrimp drizzled with Lime Buerre Blanc
With Yukon Mashed Potatoes and Garden Vegetables
\$86 per person

AIR and SEA DUO

Blackened Breast of Chicken
Seared Redfish with Lime Butter
\$81 per person

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Entrees

Chicken Florence

Parmesan | Herbs | Tomato Basil Cream |
\$62 per person

Red Snapper

Fresh Gulf Snapper | Cajun spices | Sauce Béarnaise
\$72 per person

Chicken Santa Fe

Chicken Breast | Black Beans | Corn | Pepper Jack Cheese | Smoked Red Pepper Sauce
\$62 per person

Pork Medallions

Mango Habanero Sauce | Red Bell Pepper | Green Onions
\$61 per person

Shrimp and Scallop Scampi

Gulf Shrimp | Bay Scallops | Wine Sauce | Tomato Concasse |
\$79 per person

Tornados Rossini

Beef Medallions | Goose Liver Pate | Sauce Madeira
\$75 per person

Salmon A la Maison

Pacific Salmon | Brandied Cream Sauce | Crawfish Tails
\$68 per person

Beef Tenderloin

8oz. Center Cut | Peppercorn Sauce | Thyme
\$70 per person

Dessert

New York Style Cheesecake | Warm Raspberry Bread Pudding with Bourbon Sauce |
Key Lime Pie | Double Chocolate Cake w/ Raspberry Sauce | Texas Pecan Pie |
White and Dark Chocolate Mousse Cake

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Dinner Buffets

Nawlins'

Seafood Gumbo
Mixed greens w/ Creole Ranch Dressing
Blackened Chicken s/ Pineapple Salsa
Broiled Snapper with Creole Sauce
Chicken and Sausage Jambalaya
Red Skin Potato Salad
Haricot Verts
Rolls and Butter
Bourbon Pecan Pie or Warm Bread Pudding with Vanilla Bourbon Sauce
Coffee and Iced Tea
\$79 per person
Boiled Crawfish Seasonal additional \$12 per person

South of the Border

Chicken Tortilla Soup
Mixed Greens with Serrano Ranch Dressing
Tortilla Chips w/ Chile Con Queso
Marinated beef and Chicken Fajitas
Pork Tamales
Flour Tortillas, Smoked Cheddar Cheese, Sour Cream, Guacamole, Pico De Gallo,
Ranchero Beans, Spanish Rice
Jalapeno Cornbread
Tres Leches Cake
Coffee and Iced Tea
\$75 per person

Rustic

Minestrone Soup
Caprese Salad
Lasagna Genovese
Chicken Saltimbocca
Cheese Tortellini with Pesto Alfredo Sauce
Ratatouille
Garlic Bread
Tiramisu
Coffee and Iced Tea
\$72 per person

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Taste of Texas

Southwestern Black Bean Soup
Red Skin Potato Salad
Mixed Greens w/ Buttermilk Ranch Dressing
Smoked Brisket
Mesquite Chicken w/ House Made BBQ Sauce
Smoked Sausage
Corn on the Cob
Ranchero Beans
Seasonal Vegetables
Buttermilk Biscuits
Warm Fruit Cobbler
\$77 per person

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