

The Texas Package

*The Texas Package Requires a Minimum Guarantee of 25 guests
Package includes room rental*

EXECUTIVE BEVERAGE SERVICE

Coffee & Tea Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas

Carbonated Beverages

Coca-Cola®, Diet Coke® and Sprite®

Energy Beverage

Full Throttle®

Wellness Beverages

Ozarka® Bottled Water and Assorted Vitaminwater®

ALL AMERICAN BREAKFAST BUFFET

Assorted Fresh Juices
Sliced Seasonal Fresh Fruits
Assorted Breakfast Pastries & Breads
Butter and Assorted Fruit Preserves
Hot Oatmeal with
Brown Sugar, Raisins and Honey
Apple Smoked Bacon
Pork Sausage Links
Fluffy Scrambled Eggs
Country Fried Potatoes

MID MORNING BREAK

Assorted Fresh Fruit Basket

LUNCH BUFFET

Additional Buffet Selections are Available Upon Request

CLASSIC DELI

Soup du Jour
Garden Salad
Mustard Potato Salad
Pasta Salad
~Deli Display~
Smoked Turkey, Ham,
Roast Beef and Chicken
Variety of Sliced Cheeses
Lettuce, Tomatoes, Sliced
Onions and Pickle Spears
Assorted Condiments
Assorted Fresh Bread
Chef's Selection of
Desserts

TEXAS ROUNDUP

Baked Potato Soup
Garden Salad
~Entrees~
Grilled Eggplant
Grilled BBQ Chicken
Barbecue Brisket
Twice Baked
Mashed Potatoes
Green Beans
Warm Rolls and Butter
Bourbon Pecan Pie
Apple Pie

FIESTA

Chicken Tortilla Soup
Garden Salad
~Entrees~
Cheese Enchiladas
Seasoned Chicken Fajitas
Tender Beef Fajitas
Flour Tortillas, Pico de
Gallo, Guacamole,
Cheese and Sour Cream
Refried Beans &
Mexican Style Rice
Key Lime Pie
Praline Cheesecake

ITALIAN

Tomato
Basil Soup
Traditional
Caesar Salad
~Entrees~
Spinach Manicotti
Chicken Scaloppini
Beef Lasagna
Grilled Vegetables
Garlic Bread Sticks
Italian Cream Cake
Tiramisu

THE PLAZA

Soup du Jour
Tossed
Field Greens
~Entrees~
Vegetarian Pasta
Seafood Stuffed Tilapia
Grilled Sirloin with
Mushroom Ragout
Vegetable Medley
Garlic Mashed Potatoes
Warm Rolls and Butter
Chef's Selection of
Desserts

AFTERNOON BREAK

Choice of One Specialty Theme Break

Hit the Trails

Granola, Mixed Nuts and Whole Fruit

Fruit Delight

Sliced Seasonal Fresh Fruit and Kashi® TLC® Granola Bars

Sweet Tooth Delight

Chocolate Chip Cookies, Fudge Brownies and Warm Pretzels

Healthy Refresh

Fresh Vegetable Crudit  with Domestic Cheese Presentation

\$83.00 per person

*Prices Effective January 2011 and Subject to Change without Prior Notice
All Prices Subject to 22% Taxable Service Charge and 8.25% Sales Tax*

The Brazos Package

*The Brazos Package Requires a Minimum Guarantee of 25 guests
Package includes room rental*

EXECUTIVE BEVERAGE SERVICE

Coffee & Tea Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas

Carbonated Beverages

Coca-Cola®, Diet Coke® and Sprite®

Energy Beverage

Full Throttle®

Wellness Beverages

Ozarka® Bottled Water and Assorted Vitaminwater®

DELUXE CONTINENTAL BREAKFAST

Assorted Fresh Juices

Sliced Seasonal Fresh Fruits

Assorted Breakfast Pastries & Breads

Butter and Assorted Fruit Preserves

Hot Oatmeal with

Brown Sugar, Raisins and Honey

Choice of One Hot Item

Breakfast Tacos

Sausage Biscuits

Ham & Egg Croissants

Bacon & Egg Sliders

Canadian Bacon & Egg English Muffins

MID MORNING BREAK

Assorted Fresh Fruit Basket

LUNCH BUFFET

Additional Buffet Selections are Available Upon Request

CLASSIC DELI

Soup du Jour
Garden Salad
Mustard Potato Salad
Pasta Salad
~Deli Display~
Smoked Turkey, Ham,
Roast Beef and Chicken
Variety of Sliced Cheeses
Lettuce, Tomatoes, Sliced
Onions and Pickle Spears
Assorted Condiments
Assorted Fresh Bread
Chef's Selection of
Desserts

TEXAS ROUNDUP

Baked Potato Soup
Garden Salad
~Entrees~
Grilled Eggplant
Grilled BBQ Chicken
Barbecue Brisket
Twice Baked
Mashed Potatoes
Green Beans
Warm Rolls and Butter
Bourbon Pecan Pie
Apple Pie

FIESTA

Chicken Tortilla Soup
Garden Salad
~Entrees~
Cheese Enchiladas
Seasoned Chicken Fajitas
Tender Beef Fajitas
Flour Tortillas, Pico de Gallo,
Guacamole,
Cheese and Sour Cream
Refried Beans &
Mexican Style Rice
Key Lime Pie
Praline Cheesecake

ITALIAN

Tomato
Basil Soup
Traditional
Caesar Salad
~Entrees~
Spinach Manicotti
Chicken Scaloppini
Beef Lasagna
Grilled Vegetables
Garlic Bread Sticks
Italian Cream Cake
Tiramisu

THE PLAZA

Soup du Jour
Tossed
Field Greens
~Entrees~
Vegetarian Pasta
Seafood Stuffed Tilapia
Grilled Sirloin with
Mushroom Ragout
Vegetable Medley
Garlic Mashed Potatoes
Warm Rolls and Butter
Chef's Selection of
Desserts

AFTERNOON BREAK

Choice of One Specialty Theme Break

Hit the Trails

Granola, Mixed Nuts and Whole Fruit

Fruit Delight

Sliced Seasonal Fresh Fruit and Kashi® TLC® Granola Bars

Sweet Tooth Delight

Chocolate Chip Cookies, Fudge Brownies and Warm Pretzels

Healthy Refresh

Fresh Vegetable Crudité with Domestic Cheese Presentation

\$78.00 per person

*Prices Effective January 2011 and Subject to Change without Prior Notice
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The Cullen Package

*The Cullen Package Requires a Minimum Guarantee of 10 guests
Package includes room rental*

EXECUTIVE BEVERAGE SERVICE

Coffee & Tea Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas

Carbonated Beverages

Coca-Cola®, Diet Coke® and Sprite®

Energy Beverage

Full Throttle®

Wellness Beverages

Ozarka® Bottled Water and Assorted Vitaminwater®

CONTINENTAL BREAKFAST

Assorted Fresh Juices

Sliced Seasonal Fresh Fruits

Assorted Breakfast Pastries & Breads

Butter and Assorted Fruit Preserves

Hot Oatmeal with

Brown Sugar, Raisins and Honey

MID MORNING BREAK

Assorted Fresh Fruit Basket

WORKING PLATED LUNCH

Vegetarian entrees are available upon request

GRILLED CHICKEN CAESAR SALAD

Romaine Hearts
with Tomatoes,
Caesar Dressing,
Parmesan Cheese,
with Croutons

Warm Rolls and Butter

Dessert of the Day

TURKEY WRAP

Shaved Roast Turkey,
Swiss Cheese, Lettuce,
Tomatoes, with
Chipotle Mayonnaise
served in a
Tomato Basil Tortilla

Homemade Potato
Chips

Dessert of the Day

SALAD SANDWICH

Choice of Tuna or
Chicken Salad served
with Lettuce and
Tomato on a Honey
Wheat bun

Homemade Potato
Chips

Dessert of the Day

CLASSIC DELI

Turkey, Ham, and
Roast Beef with Swiss
& Cheddar Cheese,
Lettuce and Tomato
on a Hoagie

Homemade Potato
Chips

Dessert of the Day

AFTERNOON BREAK

Choice of One Specialty Theme Break

Hit the Trails

Granola, Mixed Nuts and Whole Fruit

Fruit Delight

Sliced Seasonal Fresh Fruit and Kashi® TLC® Granola Bars

Sweet Tooth Delight

Chocolate Chip Cookies, Fudge Brownies and Warm Pretzels

Healthy Refresh

Fresh Vegetable Crudité with Domestic Cheese Presentation

\$73.00 per person

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Morning Beginnings

TRADITIONAL CONTINENTAL BREAKFAST

Assorted Fresh Juices
Sliced Seasonal Fresh Fruit
Assorted Breakfast Pastries & Breads
Butter and Assorted Fruit Preserves
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Assorted Herbal Teas

\$15.95 per person

DELUXE CONTINENTAL BREAKFAST

Assorted Fresh Juices
Sliced Seasonal Fresh Fruits
Assorted Breakfast Pastries & Breads
Butter and Assorted Fruit Preserves

Choice of One Hot Item

Breakfast Taco
Sausage Biscuits
Ham & Egg Croissants
Bacon & Egg Sliders
Canadian Bacon & Egg English Muffins

Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Assorted Herbal Teas

\$18.95 per person

CROWNE CONTINENTAL BREAKFAST

Assorted Fresh Juices
Sliced Seasonal Fresh Fruit
Assorted Fruit Yogurts
Assorted Breakfast Pastries & Breads
Butter and Assorted Fruit Preserves
Hard Boiled Eggs
Kashi® TLC® Granola Bars
Hot Oatmeal with
Brown Sugar, Raisins and Honey
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Assorted Herbal Teas

\$19.95 per person

ALL DAY BEVERAGE SERVICE

Coffee & Tea Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas

Carbonated Beverages

Coca-Cola®, Diet Coke® and Sprite®

Wellness Beverages

Ozarka® Bottled Water

\$12.95 per person

Eight hour maximum service

Additional Selections

Whole Fresh Fruit	\$3.00 / each
Kashi® TLC® Granola Bars	\$2.50 / each
Assorted Cereals and Milk	\$3.50 / each
Assorted Fruit Yogurt	\$3.00 / each
Assorted Soft Drinks	\$3.50 / each
Ozarka® Bottled Water	\$3.50 / each
Assorted Vitaminwater®	\$4.50 / each
Starbucks Frappuccinos®	\$4.50 / each

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Plated Breakfast

*Plated Breakfast Requires a Minimum Guarantee of 10 guests
served with Chef's Selection of Breakfast Breads
Freshly Brewed Regular and Decaffeinated Coffee and Fresh Orange Juice*

STARTERS

Half Grapefruit \$3.00 per person
Fresh Fruit Cup \$3.00 per person

All American \$16.95

*Scrambled Eggs, Two Strips of Crisp Bacon and Two Sausage Links
served with Country Fried Potatoes*

Mediterranean Frittata \$17.95

*Open Faced Omelet with
Peppers, Mushrooms, Olives, Asparagus, Tomato,
Apples and Brie Cheese
served with Country Fried Potatoes*

Plaza Fiesta \$16.95

*Two Scrambled Eggs, Two Pancakes and Grilled Ham
served with Country Fried Potatoes*

Daybreak Sandwich \$14.95

*Croissant Sandwich filled with
Scrambled Eggs, Grilled Ham and Swiss Cheese
served with Country Fried Potatoes*

Ranch House Breakfast \$21.95

*Eight Ounce New York Strip and Scrambled Eggs
served with Country Fried Potatoes*

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Breakfast Buffets

Breakfast Buffets Require a Minimum Guarantee of 25 guests

ALL AMERICAN BREAKFAST

Assorted Fresh Juices
Sliced Seasonal Fresh Fruits
Assorted Breakfast Pastries and Breads
Butter and Assorted Fruit Preserves
Apple Smoked Bacon
Pork Sausage Links
Fluffy Scrambled Eggs
Country Fried Potatoes
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Assorted Herbal Teas

\$19.95 per person

TEX MEX BREAKFAST

Assorted Fresh Juices
Sliced Seasonal Fresh Fruits
Assorted Breakfast Pastries and Breads
Butter and Assorted Fruit Preserves

TACO STATION

Scrambled Eggs, Crisp Bacon, Sausage Links, Country Fried Potatoes,
Cheddar Cheese, Homemade Salsa and Warm Flour Tortillas

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Assorted Herbal Teas

\$20.95 per person

COUNTRY BREAKFAST

Assorted Fresh Juices
Sliced Seasonal Fresh Fruits
Assorted Breakfast Pastries and Breads
Butter and Assorted Fruit Preserves
Fluffy Scrambled Eggs
Apple Smoked Bacon
Grilled Honey Baked Ham
Buttermilk Biscuits and Country Gravy
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Assorted Herbal Teas

\$21.95 per person

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Coffee Breaks A la Carte

Beverages

Freshly Brewed Regular, Decaffeinated Coffee or Hot Herbal Tea	\$45.00/gallon
Orange, Tomato, Grapefruit, Cranberry, Apple or Pineapple Juice	\$25.00/liter
Coca-Cola®, Diet Coke® and Sprite®	\$3.50/each
Ozarka® Bottled Water	\$3.50/each
Vitaminwater®	\$4.50each
Tropicana® Bottled Fruit Juice	\$4.00/each
Gold Peak® Bottled Iced Tea	\$4.00/each
Starbucks Frappuccinos ®	\$4.50/each
Full Throttle® Energy Drink	\$4.50/each
Fruit Punch or Lemonade	\$36.00/gallon
Freshly Brewed Iced Tea	\$38.00/gallon

Assorted Bakeries

Morning

Assorted Fruit Danishes	\$36.00/dozen
Assorted Coffee Cakes	\$36.00/dozen
Assorted Muffins	\$36.00/dozen
Butter Croissants	\$36.00/dozen
White and Wheat Bagels	\$38.00/dozen

Afternoon

Freshly Baked Assorted Cookies	
Double Chocolate Chip, Oatmeal, Peanut Butter and White Chocolate Macadamia	\$36.00/dozen
Turtle Fudge Brownies	\$32.00/dozen
Lemon Bars	\$32.00/dozen
Warm Soft Pretzels	\$32.00/dozen

Other Selections

Whole Fresh Fruit	\$3.00/each
Kashi® TLC® Granola Bars	\$2.50/each
Assorted Candy Bars	\$2.50/each
Assorted Fruit Yogurt	\$3.00/each
Fresh Sliced Fruit	\$5.00/per person
Chocolate Dipped Strawberries	\$3.00/each
Assorted Dried Fruit and Nuts	\$38.00/pound
Mixed Nuts	\$36.00/pound
Roasted French Onion Dip with Homemade Potato Chips	\$35.00/quart
Fresh Salsa with Tortilla Chips	\$40.00/quart
Spinach Dip with Tortilla Chips	\$65.00/quart
Chili Con Queso with Tortilla Chips	\$65.00/quart

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Working Lunch

*Working Lunches Require a Minimum Guarantee of 10 guests
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
Chef's Choice of Plated Dessert*

Salad Selections

Served with Warm Rolls and Butter

Grilled Chicken Caesar Salad **\$19.95**

Romaine topped with Tomatoes, Parmesan Cheese and Croutons
served with Caesar Dressing

Lean Grilled Chicken Salad **\$20.95**

Assorted Greens topped with Spiced Walnuts, Apples and Feta Cheese
served with Raspberry Vinaigrette

Hollywood Cobb **\$20.95**

Chicken Breast, Bacon, Boiled Eggs, Tomatoes, Avocado,
Cucumbers and Stilton Cheese served with Blue Cheese Dressing

Sandwich Selections

Served with Choice of Pasta Salad or Homemade Potato Chips

Classic Deli Sandwich **\$18.95**

Thinly sliced Roast Beef, Ham, Smoked Turkey, Swiss and Cheddar Cheese
served on a Hoagie Bun with assorted Condiments

Turkey Wrap **\$19.95**

Shaved Roasted Turkey, Swiss Cheese, Lettuce and Tomato
served with Chipotle Mayonnaise and wrapped in a Tomato Basil Tortilla

Croissant Club Sandwich **\$19.95**

Turkey, Ham, Bacon, Avocado, Swiss Cheese, Lettuce and Tomato
served on a Fresh Croissant

Grilled Vegetable Sandwich **\$18.95**

Assorted Grilled Vegetables served on Toasted Ciabatta Bread

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Plated Lunch

*All Plated Lunches are Based on a Three Course Minimum
served with appropriate Starch and Vegetable
Warm Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

Soup Selections

Tomato Basil Soup	\$3.00
Roasted Poblano Soup	\$3.00
Baked Potato Soup topped with Cheddar Cheese Crouton	\$3.00

Salad Selections

Garden Salad complimented with Ripe Tomatoes and Cucumbers served with Choice of Dressings	\$3.00
Caesar Salad topped with Fresh Parmesan Cheese and Garlic Croutons Served with Creamy Caesar Dressing	\$3.00
Mixed Field Greens Salad topped with Cherry Tomatoes, Black Olives, Cucumbers, Red Onions and Homemade Croutons served with Choice of Dressings	\$3.00

Lunch Selections

Grilled Breast of Chicken with Tarragon Cream Sauce	\$16.00
Chicken Roulade with a Lemon Thyme Sauce	\$17.00
Herb Crusted Salmon with Key Lime Butter Sauce	\$22.00
Pan Seared Mahi Mahi with Tomato Avocado Relish	\$22.00
Charbroiled Flank Steak with Shitake Mushroom Sauce	\$18.00
Grilled Sirloin with Wild Mushroom Ragout	\$22.00
Broiled Pork Chop with Balsamic Reduction	\$21.00
Vegetarian Pasta Artichokes, Mushrooms, Black Olives, Tomatoes and Capers Tossed in Pesto	\$16.00
Mixed Grilled Vegetables served with a Baked Sweet Potato	\$17.00

Dessert Selections

Double Chocolate Layer Cake complimented with Berries	\$3.00
New York Style Cheese Cake with Raspberry Sauce	\$3.00
Italian Cream Cake	\$3.00
Praline Cheesecake	\$3.00
Carrot Cake	\$3.00

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Working Lunch Buffets

*Working Lunch Buffets Require a Minimum Guarantee of 25 guests
Served with Chef's Selection of Desserts
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

CLASSIC DELI BUFFET

Soup du Jour

Garden Salad with Assorted Dressings

Mustard Potato Salad and Pasta Salad

Assorted Deli Meats

Smoked Turkey, Honey Baked Ham, Roast Beef and Chicken

Variety of Cheeses

Baby Swiss, Smoked Provolone, American and Monterey Jack

Lettuce, Tomatoes, Sliced Onions, Pickle Spears

Mayonnaise, Mustard and Creamy Horseradish

Assorted Fresh Bread

\$27.95 per person

BISTRO DELI BUFFET

Soup du Jour

Garden Salad with Assorted Dressings

Mustard Potato Salad and Pasta Salad

Assorted Sandwich Display

Classic Deli Sandwich

Roast Beef, Honey Baked Ham, Smoked Turkey, Swiss & Cheddar Cheese

Turkey Tortilla Wrap

Smoked Turkey and Provolone Cheese with Chipotle Mayonnaise

Chicken BLT Slider

Sliced Deli Chicken, Bacon, Lettuce and Tomato

Homemade Potato Chips

\$28.95 per person

SALAD BAR & SANDWICH BUFFET

Soup du Jour

Seasonal Sliced Fresh Fruit Display

Salad Bar

Bowls of Romaine and Spinach

Tomatoes, Cucumbers, Croutons, Bacon Bits, Chopped Eggs,
Carrots, Black Olives, Garbanzo Beans and Grated Cheddar Cheese

Chicken Breast and Boiled Shrimp

Oil & Vinegar, Ranch and Italian Dressing

Sandwich Station

Smoked Turkey, Ham, Roast Beef and Chicken

Baby Swiss, Smoked Provolone, American and Monterey Jack Cheese

Lettuce, Tomatoes, Sliced Onions, Pickle Spears

Mayonnaise, Mustard and Creamy Horseradish

Assorted Fresh Breads

\$32.95 per person

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Lunch Buffets

*Lunch Buffets Require a Minimum Guarantee of 25 guests
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

THE PLAZA BUFFET

Soup du Jour

Garden Salad

Tossed Greens, Tomato Wedges, Cucumber Slices and Croutons
served with Assorted Dressings

~Entree Selections~

Grilled Breast of Chicken with Tarragon Cream Sauce

Seafood Stuffed Tilapia with Chipotle Beurre Blanc

Grilled Sirloin with Mushroom Ragout

Seasonal Vegetable Medley

Garlic Mashed Potatoes

Warm Rolls and Butter

Chef's Selection of Desserts

Two Entrées - \$31.95 per person

Three Entrées - \$35.95 per person

THE DOWNTOWN BUFFET

Soup Du Jour

Garden Salad

Tossed Greens, Tomato Wedges, Cucumber Slices and Croutons
served with Assorted Dressings

~Entree Selections~

Rosemary Crusted Chicken Breast with Lemon Caper Sauce

Grilled Mahi with Avocado Relish and Cilantro Butter

Achiote Rubbed Pork Loin with Tropical Salsa

Seasonal Vegetable Medley

Roasted Red Potatoes

Warm Rolls and Butter

Chef's Selection of Desserts

Two Entrées - \$32.95 per person

Three Entrées - \$36.95 per person

THE SMITH BUFFET

Soup du Jour

Garden Salad

Tossed Greens, Tomato Wedges, Cucumber Slices and Croutons
served with Assorted Dressings

~Entree Selections~

Chicken Roulade Filled with Spinach, Roma Tomatoes and Asiago Cheese

Herb Crusted Salmon with Key Lime Butter

Charbroiled Broiled Flank Steak with Shitake Mushroom Sauce

Seasonal Vegetable Medley

Wild Rice Pilaf

Warm Rolls and Butter

Chef's Selection of Desserts

Two Entrées - \$33.95 per person

Three Entrées - \$37.95 per person

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Themed Lunch Buffets

*Themed Lunch Buffets Require a Minimum Guarantee of 25 guests
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

FIESTA BUFFET

Chicken Tortilla Soup
Spicy Blend of Juicy Tomatoes, Smoked Chicken and Crispy Tortilla Strips
Southwest Caesar Salad
Crisp Romaine, Black Bean & Corn Relish and Cornbread Croutons
served with Southwest Caesar Dressing

~Entree Selections~

Traditional Cheese Enchiladas with Gravy
Grilled Seasoned Chicken Fajitas with Bell Peppers and Sweet Onions
Grilled Tender Beef Fajitas with Bell Peppers and Sweet Onions
Warm Flour Tortillas, Pico de Gallo, Guacamole,
Shredded Cheddar Cheese and Sour Cream
Refried Charro Beans and Mexican Style Rice
Key Lime and Praline Cheesecake

Two Entrées - \$31.95 per person

Three Entrées - \$37.95 per person

TEXAS ROUNDUP

Baked Potato Soup
Creamy Blend of Russet Potatoes
served with Bacon Bits, Green Onions and Cheddar Cheese
Garden Salad
Tossed Greens, Tomato Wedges, Cucumber Slices and Croutons
served with Assorted Dressings

~Entree Selections~

Grilled Chicken Breast with Chipotle Barbeque Sauce
Slow Smoked Beef Brisket with Black Pepper Barbeque Sauce
Grilled Mahi Mahi with Honey Barbeque Glaze
Twice Baked Mashed Potatoes and Fresh Green Beans
Warm Rolls and Butter
Bourbon Pecan Pie and Apple Pie

Two Entrées - \$32.95 per person

Three Entrées - \$38.95 per person

ITALIAN BUFFET

Tomato Basil Soup
Blend of Sweet Tomatoes, Cream and Fresh Basil
Traditional Caesar Salad
Crisp Romaine, Garlic Croutons and Parmesan Cheese
served with Creamy Caesar Dressing

~Entree Selections~

Manicotti stuffed with Spinach and a Blend of Italian Cheeses
Chicken Scaloppini with Mushrooms, Capers, Tomatoes and Basil
Traditional Beef Lasagna
Grilled Sweet Peppers, Zucchini, Squash, Egg Plant and Carrots
Fresh Baked Garlic Bread Sticks
Italian Cream Cake and Tiramisu

Two Entrées - \$33.95 per person

Three Entrées - \$39.95 per person

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Creative Breaks

*Creative Breaks Require a Minimum Guarantee of 25 guests
Designed for a 30 minute period*

THE TRADITIONAL

Basket of Assorted Whole Fruit
Assorted Freshly Baked Cookies
Seasoned Fresh Popcorn
Warm Soft Pretzels served with Gourmet Mustard
Assorted Soft Drinks and Ozarka® Bottled Water

\$12.95 per person

THE HEALTHY BREAK

Basket of Assorted Whole Fruit
Kashi® TLC® Granola Bars
Trail Mix with Almonds, Cashews, Dried Fruit Medley and M&Ms
Full Throttle® Energy Drink
Vitaminwater®
Ozarka® Bottled Water

\$13.95 per person

THE FARMERS MARKET

Red Delicious and Granny Smith Apple Slices
served with Creamy Peanut Butter and Rich Caramel Dip
Vegetable Display
Carrots, Celery, Cherry Tomatoes and Assorted Peppers
served with Ranch Dip
Vitaminwater®
Ozarka® Bottled Water

\$14.95 per person

THE CHOCOLATE

Chocolate Dipped Strawberries
Chocolate Fudge Brownies
Double Chocolate Chip and White Chocolate Macadamia Cookies
Assorted Mini Milk Cartons
Ozarka® Bottled Water

\$15.95 per person

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CROWNE PLAZA

HOUSTON - DOWNTOWN

THE PLACE TO MEET

Presentation Stations

COLD PRESENTATIONS

Fresh Vegetable Crudités served with Spinach Dip	\$6.00 per person
Seasonal Fresh Fruit Presentation served with Poppy Seed Dressing	\$6.00 per person
Imported and Domestic Cheese Presentation served with Assorted Gourmet Crackers	\$6.00 per person
Antipasto with Balsamic Grilled Vegetables served with Avocado and Blue Cheese Dipping Sauce	\$7.00 per person
Smoked Salmon Display served with Traditional Accompaniments	\$7.00 per person
Assorted Sushi Bar An Assortment of Shrimp, Salmon & Tuna served on Rice Paper, California Rolls served with Wasabi, Soy Dipping Sauce and Ginger	Market Price

CARVING STATIONS

Carving Stations Require an Attendant at \$75.00 per station

Steamship Round of Beef

served with Horseradish,
Gourmet Mustard
and Silver Dollar Rolls
(serves Approximately 150 Guests)
\$800.00

Baked Honey Glazed Ham

served with Gourmet Mustard
and Silver Dollar Rolls
(serves Approximately 35 Guests)
\$350.00

Roasted Tenderloin of Beef

served with Horseradish, Gourmet
Mustard, Au Jus and Silver Dollar Rolls
(serves Approximately 25 Guests)
\$475.00

Roasted Baron of Beef

served with Horseradish, Gourmet Mustard,
Au Jus and Silver Dollar Rolls
(serves Approximately 50 Guests)
\$500.00

Roasted Turkey Breast

served with Cranberry Relish and Silver Dollar Rolls
(serves Approximately 35 Guests)
\$350.00

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Hors d' Oeuvres

Minimum order for all hors d' oeuvres is 50 pieces

COLD HORS D' OEUVRES

Bruschetta with Roasted Red Peppers	\$2.50
Crostini with Brie Cheese and Raspberries	\$2.50
Asparagus wrapped with Proscuitto	\$3.00
Chicken Salad served in a Savory Pastry Shell	\$3.00
Smoked Salmon Rosettes with Red Onion Caper Cream Cheese served on a Sliced Cucumber	\$3.50
Alaskan Crab Claws with Lemon Wedges	market
Jumbo Peeled Shrimp with Spicy Cocktail Sauce	market

HOT HORS D' OEUVRES

Spinach Spanakopita	\$2.50
Vegetable Spring Rolls	\$2.50
Stuffed Mushroom Caps	\$2.50
Black Bean and Corn Empanadas	\$2.50
Roasted Leek & Gruyere Quiche	\$3.00
Mini Chicken Quesadillas	\$2.50
Western Style Chicken Tenders with Honey Mustard	\$2.50
Mini Cordon Bleus	\$3.00
Grilled Chicken Satay with Peanut Sauce	\$3.00
Crab and Asiago Cheese Stuffed Mushrooms	\$3.00
Coconut Shrimp with Plum Sauce	\$3.50
Mini Crab Cakes	\$4.00
Bacon wrapped Scallops	\$4.00
Southwest Beef Empanadas	\$2.50
Barbeque Meatballs	\$2.50
Beef and Raisin Dolmades	\$3.00
Mini Beef Wellington	\$3.00
Beef Satay with Sesame Sauce	\$3.00

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Reception Packages

Reception Packages Require a Minimum Guarantee of 25 guests

PACKAGE ONE

Spinach and Artichoke Dip with Tortilla Chips
Assorted Mini Pizzas
Western Style Chicken Tenders
served with Honey Mustard Dipping Sauce

\$19.00 per person

PACKAGE TWO

Chili con Queso with Tortilla Chips
Black Bean and Corn Empanadas
Mini Chicken Quesadillas
Beef Taquitos
Homemade Salsa

\$21.00 per person

PACKAGE THREE

Seasonal Fresh Fruit Presentation
Vegetable Crudités
Mini Quiche
Mini Chicken Cordon Bleu
Swedish Meatballs

\$23.00 per Person

PACKAGE FOUR

Imported and Domestic Cheese Presentation
Asparagus Wrapped in Proscuitto
Bacon Wrapped Scallops
Mini Beef Wellington

\$25.00 per person

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Plated Dinner

*All Plated Dinners are Based on a Three Course Minimum
served with appropriate Starch and Vegetable
Warm Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

Soup Selections

Tomato Basil Soup	\$5.00
Roasted Poblano Soup	\$5.00
Baked Potato Soup topped with Cheddar Cheese Crouton	\$5.00

Salad Selections

Garden Salad with Ripe Tomatoes and Cucumber with Choice of Dressings	\$6.00
Caesar Salad with Fresh Parmesan Cheese and Garlic Croutons	\$6.00
Sliced Beef Steak Tomatoes, Fresh Mozzarella and Basil Balsamic Vinaigrette	\$6.00
Spinach and Radicchio Salad with Toasted Almonds and Cilantro Vinaigrette	\$6.00
Summer Greens with Sundried Fruit Medley and Sliced Pears With Passion Fruit Vinaigrette	\$6.00

Dinner Selections

Chicken Picatta with Lemon Caper Mushroom Sauce	\$20.00
Roulade of Chicken filled with Goat Cheese, Roasted Sweet Peppers and Spinach	\$22.00
Seafood Stuffed Tilapia with Zinfandel Cream Sauce	\$24.00
Pecan Crusted Salmon with Port Wine Reduction	\$26.00
Seafood Stuffed Prawns with Chipotle Sauce	\$30.00
New York Strip topped with Whiskey Mushroom Sauce	\$32.00
Roasted Beef Tenderloin with Mushroom Ragout	\$35.00
Petite Filet of Beef paired with your choice of Grilled Mahi topped with Fruit Salsa or Duet of Stuffed Prawns with Chipotle Sauce	\$40.00
Trio of Pistachio Crusted Snapper, Beef Medallion with Red Pepper Coulis and Grilled Breast of Chicken with Saffron Sauce	\$60.00

Dessert Selections

Double Chocolate Layer Cake complimented with Berries	\$6.00
New York Style Cheese Cake with Raspberry Sauce	\$6.00
Tiramisu with Lady Fingers served in a Martini Glass	\$6.00
White Chocolate Raspberry Cheesecake	\$6.00
Almond Tulip with Berries	\$6.00

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Dinner Buffet

*Dinner Buffet Requires a Minimum Guarantee of 25 guests
served with Chef's Selection of Dessert, Warm Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

Choice of Soup

Creamy Baked Potato Soup

Tomato Basil Soup

Chicken and Corn Chowder

Choice of Two Salads

Garden Salad

Mixed Greens, Tomatoes and Cucumbers
served with House Dressing

Caesar Salad

Romaine Leaves with Fresh Parmesan Cheese and Garlic Croutons
Served with Creamy Caesar Dressing

Caprese Salad

Sliced Tomatoes, Fresh Mozzarella, Basil and Vinaigrette

Crowne Salad

Field Greens with Sliced Pears, Glazed Walnuts, Stilton Cheese and Dried Cranberries
served with Raspberry Vinaigrette

Garden Pasta Salad

Bowtie Pasta with Assorted Vegetables
served with Italian Herb Vinaigrette

Selection of Two Entrees

Almond Crusted Chicken Breast

with Spicy Raspberry Sauce

Grilled Breast of Chicken

with Artichoke Cream Sauce

Chicken Roulade

filled with Spinach, Sun-Dried Tomatoes and Feta Cheese
served with Lemon Thyme Sauce

Grilled Sirloin

with Mushroom Ragout

Roasted Beef Tenderloin

with Peppercorn Sauce

Grilled Mahi Mahi

with Tomato Avocado Relish

Grilled Salmon

topped with Seasonal Fruit Relish

Selection of Three Accompaniments

Seasonal Steamed Vegetable Medley

Grilled Zucchini, Squash and Roasted Red Peppers

Green Beans Almondine

Sweet Potato Puree

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

\$48 per person

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CROWNE PLAZA

HOUSTON - DOWNTOWN

THE PLACE TO MEET

Themed Dinner Buffets

*Themed Dinner Buffets Require a Minimum Guarantee of 25 guests
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

FIESTA BUFFET

Chicken Tortilla Soup
Spicy Blend of Juicy Tomatoes, Smoked Chicken and Crispy Tortilla Strips
Southwest Caesar Salad
Crisp Romaine, Black Bean & Corn Relish and Cornbread Croutons
served with Southwest Caesar Dressing

~Entree Selections~

Grilled Tender Beef Fajitas with Bell Peppers and Sweet Onions
Grilled Seasoned Chicken Fajitas with Bell Peppers and Sweet Onions
Traditional Cheese Enchiladas with Gravy
Warm Flour Tortillas, Pico de Gallo, Guacamole,
Shredded Cheddar Cheese and Sour Cream
Refried Charro Beans and Mexican Style Rice
Key Lime Pie and Praline Cheesecake

Two Entrées - \$43 per person

Three Entrées - \$48 per person

TEXAS ROUNDUP

Baked Potato Soup
Creamy Blend of Russet Potatoes
served with Bacon Bits, Green Onions and Cheddar Cheese
Garden Salad
Tossed Greens, Tomato Wedges, Cucumber Slices and Croutons
served with Assorted Dressings

~Entree Selections~

Grilled Chicken Breast with Chipotle Barbeque Sauce
Slow Smoked Beef Brisket with Black Pepper Barbeque Sauce
Grilled Mahi with Honey Barbeque Glaze
Twice Baked Mashed Potatoes and Fresh Green Beans
Warm Rolls and Butter
Bourbon Pecan Pie and Apple Pie

Two Entrées - \$44 per person

Three Entrées - \$49 per person

ITALIAN BUFFET

Tomato Basil Soup
Blend of Sweet Tomatoes, Cream and Fresh Basil
Traditional Caesar Salad
Crisp Romaine, Garlic Croutons and Parmesan Cheese
served with Creamy Caesar Dressing

~Entree Selections~

Manicotti stuffed with Spinach and a Blend of Italian Cheeses
Chicken Scaloppini with Mushroom, Capers, Tomatoes and Basil
Traditional Beef Lasagna
Grilled Sweet Peppers, Zucchini, Squash, Egg Plant and Carrots
Fresh Baked Garlic Bread Sticks
Italian Cream Cake and Tiramisu

Two Entrées - \$45

Three Entrées - \$50 per person

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CROWNE PLAZA

HOUSTON - DOWNTOWN

THE PLACE TO MEET

Beverage Selection

\$75.00 Bartender Fee will apply per 100 guests

Bar Charges Based on Consumption

Premium Brands	\$7.00
Call Brands	\$6.00
Domestic Beer	\$4.50
Imported Beer	\$5.00
House Wine	\$6.00
Soft Drink	\$3.00
Bottled Water	\$3.00

Wines by the Bottle

Assorted House Wines
Cabernet, Merlot, Chardonnay and Champagne
\$25.00 per bottle

Premium Brands

Absolut Tanqueray Bacardi
Dewars Crown Royal Jose Cuervo 1800

Call Brands

Skyy Beefeater Bacardi
Cutty Sark Jim Beam Jose Cuervo Gold

Imported Beer

Corona and Heineken

Domestic Beer

Bud Light, Budweiser and Miller Lite

Hosted Bar

Per Person Charge

<u>First Hour</u>		<u>Each Additional Hour</u>	
Beer & Wine	\$10.00	Beer & Wine	\$5.00
Call Brands	\$12.00	Call Brands	\$6.00
Premium Brands	\$14.00	Premium Brands	\$7.00

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