

DINNER CATERING MENU

THE
CROWN
ROOM

R E U N I O N T O W E R

RECEPTION
HORS D'OEUVRES

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PASSED OR STATIONARY priced per piece (2 dozen minimum)

VEGETABLE

HUMMUS (VG) \$7
crispy chickpeas, sumac, virgin olive oil, grilled pita

TOMATO TARTARE (V) \$7
basil, balsamic vinegar, whole wheat crostini

AVOCADO MAKI ROLL (V) \$8
cucumber, yuzu mayo

BY SEA

SPICY TUNA HAND ROLL (GF) \$9
cucumber, scallions, togarashi aioli

MINI MAINE LOBSTER ROLL \$17
fennel, lemon, toasted brioche

YELLOWTAIL CARPACCIO \$10
serrano chili, yuzu, cilantro

TUNA POKE CUP (GF) \$10
avocado, edamame, tamari ponzu,
ginger, sesame seeds
SCALLOP CEVICHE IN THE SHELL (GF) \$13

BY LAND

FRIED GREEN TOMATO \$8
pimento cheese, neuske's lardon, chive

BLT + AVO \$8
neuske's bacon, yellow endive, crushed
avocado, heirloom tomato

BELGIAN ENDIVE (GF) \$7
curried chicken cranberry salad, granny smith apple

CHICKEN LOLLIPOP (GF) \$8
truff hot sauce, maytag blue cheese

FRIED CHICKEN OYSTER \$8
fresno pepper, house pickle, keens mustard

SPICY CHICKEN SLIDER \$10
hot oil, house dill pickle, potato bun

CHICKEN YAKITORI \$8
spicy teriyaki, ginger

TURKEY MEATBALL \$8
alta cucina tomato, caramelized onion, ricotta, basil

CRISPY SPRING ROLLS (VG) \$7
vegetable slaw, sweet chili sauce

MUSHROOM YAKITORI (VG) \$7
pink trumpet and lion's mane, spicy teriyaki

FALAFEL (VG) \$6
tahini, hummus, grilled pita

citrus, red onion, thai chiles, cilantro

ATLANTIC SALMON RILLETTE \$7
preserved lemon, crispy caper, crostini

JUMBO SHRIMP COCKTAIL (GF) \$10
fresh horseradish, lemon

CRAB CAKE \$13
vadouvan spiced curry aioli

ARANCINI & CAVIAR \$17
regiis ova ossetra, lemon crème fraîche

HAM & CHEESE CROSTINI \$10
tasso ham, pimento cheese

BEEF TENDERLOIN \$10
horseradish cream, shaved parmesan, toast

BEEF TARTARE \$9
prime allen bros striploin, cured egg, cornichon, pickled
mustard seed, grilled crostini

SAUSAGE KOLACHE \$8
aged cheddar cheese, grain mustard

PORK BELLY BAO SLIDER \$10
slaw, hoisin, hot and sour pickle

AMERICAN WAGYU SLIDER \$12
beehive cheddar, caramelized onion aioli, pickle

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

ACCOMMODATIONS CAN BE MADE FOR SENSITIVITIES & ALLERGIES.
PRICES ARE PER PERSON. A CUSTOMARY TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES.



RECEPTION DESSERTS

PASSED OR STATIONARY priced per piece (2 dozen minimum)

COBBLER TARTLET **\$3**

seasonal fruit, streusel crumble

S'MORES PUSH POPS **\$4**

marshmallow, chocolate, graham cracker crumble

FRENCH MACARONS **\$3**

seasonal & chef selected

TURTLE CHEESECAKE **\$3**

chocolate sponge cake, cheesecake, baileys chocolate mousse

MEYER LEMON BARS **\$4**

raspberry cream, brown butter, graham cracker crust

KEY LIME PIE (V, GF) **\$4**

toasted meringue

SOCIETY CAKE **\$4**

layered chocolate cake, caramelized bananas, milk chocolate mousse, dark chocolate

RASPBERRY JAM DONUTS (V) **\$3**

brioche donut, raspberry jam filling, powdered sugar

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PLATED PACKAGES



PLATED PACKAGES

SKYLINE PACKAGE

\$95 per person up to 100 guests | \$110 per person over 100 guests, served family-style

STARTERS (for the table)

PARKER HOUSE ROLLS
herb butter

MARKET STAND (V)
crudité, roasted, fried & pickled seasonal vegetables, hummus, eggplant dip

BURRATA (V)
heirloom tomatoes, quinoa crunch, watercress, aged balsamic, lemon agrumato oil

MAINS (select two)

CAST IRON ATLANTIC SALMON (GF)
asparagus, cheesy white corn grits, romesco

GNOCCHI PASTA (V)
artichoke, spinach, crisp capers, pecorino, lemon butter sauce

GREEN CIRCLE BRICK CHICKEN (GF)
half crisp brick chicken, succotash, fresh corn grits

ALLEN BROS FILET MIGNON
yukon mashed potatoes, asparagus, local mushrooms, red onion marmalade

DESSERT (for the table)

KEY LIME PIE (V, GF)
baked, toasted meringue

SOCIETY CAKE
layered chocolate cake, caramelized bananas, milk chocolate mousse, dark chocolate

BRÛLÉE VANILLA CHEESECAKE
new york-style cheesecake, strawberries, crème fraîche

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PLATED PACKAGES

LONE STAR PACKAGE

\$130 per person, up to 100 guests | Family-style option available

STARTERS (for the table)

PARKER HOUSE ROLLS
herb butter

SUSHI
chef's choice of maki rolls

CHOPPED SALAD
gem lettuce, wild arugula, heirloom tomato, edamame, neuske's bacon, maytag blue cheese, crispy shallots

FIRSTS (select one)

LOBSTER BISQUE
blue crab salad, gruyere toast

BURRATA (V)
heirloom tomatoes, quinoa crunch, watercress, aged balsamic, lemon agrumato oil

SOUTHERN FRIED CHICKEN BITES
jidori chicken oysters, sweet tear drop peppers, cornflake crust, southwestern chipotle ranch

MAINS (for the table)

GNOCCHI PASTA (V)
artichoke, spinach, crisp capers, pecorino, lemon butter sauce

CAST IRON ATLANTIC SALMON (GF)
romesco, lemon

ROASTED ALLEN BROTHERS STRIPLOIN
red onion marmalade, green peppercorn sauce

SIDES (for the table)

YUKON MASHED POTATOES (V)
butter and more butter

ASPARAGUS (GF, V)
preserved lemon aioli, lemon zest, pecorino

CAMPANELLE MAC & CHEESE (V)
five cheese blend, hatch chile

SNAP PEAS (VG)
labneh, fine herbs, chili garlic oil

DESSERT (for the table)

RASPBERRY JAM DONUTS (V)
brioche donut, raspberry jam filling, powdered sugar, pink vanilla cotton candy

KEY LIME PIE (V, GF)
baked, toasted meringue

SOCIETY CAKE
layered chocolate cake, caramelized bananas, milk chocolate mousse, dark chocolate

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PLATED PACKAGES

ESPLANADE PACKAGE

\$165 per person, up to 100 guests | Family-style option available

STARTERS (for the table)

PARKER HOUSE ROLLS
herb butter

SUSHI & NIGIRI
chef's choice of maki rolls and nigiri

FIRSTS (select one)

STEAKHOUSE WEDGE
nueske's bacon, heirloom tomato, red onion, scallions, maytag blue cheese, crispy onions

LUMP CRAB CAKE
sea bean and fennel salad, vadouvan-spiced curry aioli

BURRATA (V)
heirloom tomatoes, quinoa crunch, watercress, aged balsamic, lemon agrumato oil

MAINS (select two)

GNOCCHI PASTA (V)
artichoke, spinach, crisp capers, pecorino, lemon butter sauce

BLACKENED TEXAS REDFISH (GF)
rock shrimp, charred cherry tomatoes, wilted mustard greens, coconut red curry

GREEN CIRCLE BRICK CHICKEN (GF)
half crisp brick chicken, succotash, fresh corn grits

GRILLED FILET MIGNON (GF)
yukon mashed potatoes, asparagus, local mushrooms, red onion marmalade

DESSERT (select one)

KEY LIME PIE (V, GF)
baked, toasted meringue

SOCIETY CAKE
layered chocolate cake, caramelized bananas, milk chocolate mousse, dark chocolate

BRÛLÉE VANILLA CHEESECAKE
new york-style cheesecake, strawberries, crème fraîche

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PLATED PACKAGES

SUMMIT PACKAGE

\$195 per person, up to 200 guests | Served family-style

STARTERS (for the table)

PARKER HOUSE ROLLS
herb butter

SUSHI & SASHIMI SELECTION
chef's choice of maki rolls, nigiri, sashimi

ICED SEAFOOD TOWER
shrimp, lobster salad, crab cocktail, seasonal gulf and east coast oysters, pink peppercorn mignonette

FIRSTS (for the table)

WAGYU CROQUETTAS
a5 wagyu beef, keen's hot mustard sauce

LUMP CRAB CAKE
sea bean & fennel salad, vadouvan-spiced curry aioli

BURRATA (V)
heirloom tomatoes, quinoa crunch, watercress, aged balsamic, lemon agrumato oil

MAINS (for the table)
served with trio of sauces: chimichurri, bearnaise, peppercorn

ATLANTIC SALMON

ROASTED ALLEN BROTHERS STRIPLOIN

ORGANIC BRICK CHICKEN

DUROC PORK CHOP

SIDES (for the table)

YUKON MASHED POTATOES
butter and more butter

CAMPANELLE MAC & CHEESE
five cheese blend, hatch chile

GRILLED ASPARAGUS
pecorino cheese, lemon, chili flake

SNAP PEAS (VG)
labneh, fine herbs, chili garlic oil

DESSERT (for the table)

RASPBERRY JAM DONUTS (V)
brioche donut, raspberry jam filling, powdered sugar, pink vanilla cotton candy

SEASONAL COBBLER (GF, V)
vanilla ice cream a la mode

BLACK FOREST VERRINE
dark chocolate mousse, cherry jelly, kirsch pipette

KEY LIME PIE (V, GF)
baked, toasted meringue

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PLATED ENHANCEMENTS

SUSHI PLATTERS \$30 per person

chef's choice rolls, nigiri, aburi and sashimi

CHILLED SEAFOOD DISPLAY \$30 per person

SALMON CEVICHE

SHRIMP COCKTAIL

EAST & GULF COAST OYSTERS

three types, served with pink peppercorn mignonette

LOBSTER TAIL COCKTAIL +\$12

SNOW CRAB LEGS +\$16

CAVIAR BAR +MP

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COMPOSED BUFFET PACKAGES



COMPOSED BUFFETS

SMOKE & PICKLES PACKAGE

\$95 per person, up to 230 guests

STAPLES & FIXINS

CORNBREAD SKILLET & CHILE BUTTER (V)

BABY GEM CAESAR SALAD
polenta croutons, parmesan reggiano

FINGERLING POTATO SALAD (V, GF)
dijon mustard, green onion, mayo

BACKYARD COLE SLAW (V, GF)
cabbage mix, apple cider vinegar, mayo

MINI POTATO ROLLS (V)
butter

'QUE BAR (select three)

served with barbeque sauce, mustards, pickles

GRILLED BEET "STEAKS" (VG, GF)

CAST-IRON BLACKENED CATFISH (GF)

SMOKED AMISH CHICKEN (GF)

APPLEWOOD SMOKED BRISKET (GF)

SLOW-BRAISED PULLED PORK (GF)

SMOKED CHICKEN WINGS (GF)

SIDE BAR (select three)

MAC & CHEESE (V)
campanelle pasta, hatch chile

BAKED BEANS
sweet and tangy

COLLARD GREENS
smoked bacon, pot liquor

BLUE CORN HUSH PUPPIES (V)
pimento cheese, whipped brown butter

WHITE HEIRLOOM GRITS (V)
cheddar, butter

SWEET BAR (select three)

SHORTBREAD LEMON BARS (V)

BANANA PUDDING (V, GF)
banana cream, fresh bananas, gluten free graham
crumbs, creme fraiche

HOT APPLE HAND PIES (V)
cinnamon apple filling

PECAN PIE (V)
brown sugar, pecans

HOT SEASONAL COBBLER (V)
fruit filling, baked biscuit topping

TEXAS CHOCOLATE SHEET CAKE (V)
chocolate frosting, pecans

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COMPOSED BUFFETS

CROWN PACKAGE

\$130 per person, up to 100 guests

MARKET STAND (V)

crudité, roasted, fried & pickled seasonal vegetables, hummus, smoky eggplant dip

SEASONAL SOUP (select one soup to pair with salad bar)

TOMATO SOUP (VG)

alta cucina tomatoes, garlic crouton, basil oil

MINISTRONE SOUP (VG)

cannellini, ditalini pasta, alta cucina tomatoes

POTATO & ARTICHOKE SOUP (V)

yukon potatoes, crispy sunchoke chips

CHICKEN NOODLE SOUP

vegetables, egg noodles, dill

CHICKEN TORTILLA SOUP

roasted chiles, avocado, sour cream, cilantro

SALAD BAR

romaine, field greens, young spinach, baby gem, bacon, smoked turkey breast, toasted wheat croutons, tomato, cucumber, radish, pickled red onions, parmesan & cheddar cheeses, roasted pepitas, crispy chickpeas, dressings

GRILL STATION (select two)

served with parker house rolls, whipped butter

ATLANTIC CEDAR PLANK SALMON

ROASTED TURKEY BREAST

BRAISED SHORT RIB

AMISH CHICKEN

KUROBUTA PORK LOIN

VEGETABLES & SIDES (select three)

GRILLED ARTICHOKE (VG)

ASPARAGUS (GF, V)

CAMPANELLE MAC & CHEESE (V)

YUKON MASHED POTATOES (V)

SNAP PEAS (VG)

hatch chile

ROASTED CARROTS (V)

ROASTED CAULIFLOWER (V)

DESSERT (select three)

RASPBERRY JAM DONUTS (V)

brioche donut, raspberry jam filling, powdered sugar

BRÛLÉE VANILLA CHEESECAKE

new york-style cheesecake, strawberries, crème fraîche

RED VELVET WHOOPIE PIES

red velvet sandwich cookies, cream cheese frosting filling

SEASONAL COBBLER TARTS

sweet tart shell, seasonal fruit, crumble topping

PEANUT BUTTER CHOCOLATE

MOUSSE CAKES

cereal crunch, peanut & chocolate mousse, caramel corn

PASSION FRUIT AND MANGO

PANNA COTTA (GF)

vanilla panna cotta, passion fruit & mango pudding

FRENCH MACAROONS

seasonal, chef's choice

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN-FREE

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COMPOSED BUFFET ENHANCEMENTS

SUSHI PLATTERS \$30 per person

chef's choice rolls, nigiri, aburi and sashimi

GRILL & CARVE STATION \$175 chef fee per 100 guests

ROASTED PRIME RIB +\$45

ROASTED ALLEN BROTHERS STRIPLOIN +\$52

ALLEN BROTHERS BEEF TENDERLOIN +\$58

CHILLED SEAFOOD DISPLAY \$30 per person

SALMON CEVICHE

SHRIMP COCKTAIL

EAST & GULF COAST OYSTERS

three types, served with pink peppercorn mignonette

LOBSTER TAIL COCKTAIL +\$12

SNOW CRAB LEGS +\$16

CAVIAR BAR +MP

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À LA CARTE BUFFET PACKAGES



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ARTISAN CHEESE & CHARCUTERIE \$32 per person (items subject to availability)

IMPORTED AND DOMESTIC ARTISAN CHEESES AND MEATS

PROSCIUTTO DI PARMA SALUMI TOSCANO
CAPICOLLA
SOPRESSATA
CHORIZO
PECORINO PEPATO CHEESE

TRIPLE CREAM CHEESE
PURPLE HAZE GOAT CHEESE
BLEU CHEESE
PIMENTO CHEESE DIP

ACCOUTREMENTS

SEASONAL MOUSTARDA
HONEYCOMB
CANDIED PECANS
DRIED FRUIT
MARINATED OLIVES

CORNICHON PICKLES
SLICED BAGUETTE
GRISSINI
LAVOSH

SEASONALLY CURATED CRUDITÉ DISPLAY \$24 per person (items subject to availability)

Crisp seasonal vegetables (fried, pickled, & roasted) with hummus & smokey eggplant dip

SEASONAL SOUP & SALADS \$21 per person

SOUP (select one)

TOMATO SOUP (V)
alta cucina tomatoes, garlic crouton, basil oil

POTATO & ARTICHOKE SOUP (V)
yukon potatoes, crispy sunchoke chips

CHICKEN NOODLE SOUP
vegetables, egg noodles, dill

CHICKEN TORTILLA SOUP
roasted chiles, avocado, sour cream, cilantro

LOBSTER BISQUE
blue crab salad, gruyere toast

SALAD (select two)

BURRATA (V)
heirloom tomatoes, quinoa crunch, watercress,
aged balsamic, lemon agrumato oil

CHOPPED SALAD
gem lettuce, wild arugula, heirloom tomato, edamame,
neuske's bacon, maytag blue cheese, crispy shallots

ARUGULA & KALE SALAD (V)
crispy artichokes, cured tomatoes, pecorino cheese,
marcona almonds, sherry vinaigrette

BABY SPINACH SALAD (V)
young spinach, feta cheese, pickled onion, fresh
strawberries, dried apricot, toasted sunflower seeds,
green goddess dressing

BEET SALAD (V)
marinated heirloom beet, citrus, arugula, crumbled goat
cheese, roasted pepitas, preserved lemon vinaigrette

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À LA CARTE BUFFET PACKAGES

ICED SHELLFISH DISPLAY \$55 per person

optional custom back-lit logo ice carving available for an additional fee (starting at \$1,800)

SALMON CEVICHE

SHRIMP COCKTAIL

LOBSTER COCKTAIL

SNOW CRAB LEGS

EAST & GULF COAST OYSTERS

pink peppercorn mignonette, cocktail sauce, atomic horseradish sauce, lemon

ICED SHELLFISH ENHANCEMENTS

LOBSTER TAIL COCKTAIL +\$12

SNOW CRAB LEGS +\$16

CAVIAR BAR +MP

SUSHI STATION \$55 per person (2 hour max)

includes soy sauce, pickled ginger, wasabi

ROLLS (select two)

AVOCADO CRUNCH (GF)

cucumber, mango, shiso, yuzu mayonnaise, crispy puffed rice

SPICY SALMON

scallion, avocado, cucumber, serrano pepper

SPICY TUNA

tempura crumbs, spicy mayonnaise, avocado, cucumber

YELLOWTAIL

daikon wrap, avocado, pickled shallots, tobiko caviar, sesame miso sauce

CALIFORNIA

blue crab, avocado, cucumber, tobiko caviar, yuzu mayonnaise

CRUDO (select one)

SALMON TATAKI

orange ponzu gelee, orange segments, orange cream, seared yuzu salmon

JAPANESE RED SNAPPER

yuzu ponzu jelly, micro greens salad, orange, truffle dressing

YELLOWTAIL

cucumber jalapeño relish, chili garlic oil, lemon ponzu sauce

NIGIRI (select one)

JAPANESE RED SNAPPER

HOKKAIDO SCALLOP

SALMON

YELLOWTAIL

BLUEFIN TUNA

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À LA CARTE BUFFET PACKAGES

PASTA & RISOTTO STATION \$27 per person

select two

PARMESAN CHAMPAGNE RISOTTO
arborio rice

ROASTED CAULIFLOWER RISOTTO
pine nuts, pomegranate seeds, scallions, raisins, parmesan reggiano cheese

GNOCCHI (V)
artichoke, spinach, crisp capers, pecorino, lemon butter sauce

BAKED MAC & CHEESE
four cheese blend, buttered panko & parmesan crust

PASTA & RISOTTO ENHANCEMENTS

GRILLED CHICKEN +\$7 GRILLED SHRIMP +\$10 BRAISED BRISKET +\$10 LOBSTER +\$15

CHEF-HOSTED ACTION STATION price per person | \$175 chef fee per 100 guests

includes parker house rolls, freshly whipped herb butter, CB steak sauce, peppercorn sauce, red onion marmalade, and chimichurri.

ROAST TURKEY BREAST \$40
parsley, sage, rosemary, thyme, pan gravy, hot mustard

SALMON \$48
cedar plank, romesco sauce

KUROBUTA PORK LOIN \$52
citrus marinated hesitate pork, local mushroom pan sauce, mushroom ragout, roasted apple compote

ROASTED PRIME RIB \$53
salt & pepper crusted, slow roasted, au jus

ROASTED ALLEN BROTHERS STRIP LOIN \$60
strip loin, broiled, cb steak sauce

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À LA CARTE BUFFET PACKAGES

ENTRÉE STATION per person

SEARED SCALLOPS \$47

cauliflower and vanilla bean puree, truffle jus, toasted almonds, brown butter sauce

BLUE CRABCAKE \$45

sea bean, fennel, vadouvan-spiced curry aioli

ROASTED SALMON \$39

sustainably farmed atlantic salmon, roasted fingerling potatoes, broken romesco vinaigrette

SHRIMP SCAMPI \$39

herbs, lemon butter garlic sauce, tomatoes

GREEN CIRCLE CHICKEN BREAST (GF) \$32

half crisp brick chicken, succotash, fresh corn grits

ROASTED WHOLE AMISH CHICKEN \$28

local heirloom carrots, harissa spiced honey, smoked chicken jus

DRY RUBBED PORK SPARERIBS \$22

bone sucking bbq sauce

BEEF BRISKET \$49

applewood, cb steak sauce & bbq sauce, 48 hour texas brisket

BRAISED SHORT RIB OF BEEF \$49

red wine, roasted vegetables

SIDE ACCOMPANIMENTS \$38 per person

select three

ROASTED HEIRLOOM CARROTS

milk & patience coconut yogurt, harissa, mint

GRILLED ARTICHOKE

char grilled hearts of artichoke, tarragon aioli, warm thyme butter, romesco, grilled lemon

GRILLED ASPARAGUS

pecorino cheese, lemon, chili flake

MUSHROOMS & LEEKS

mushrooms, crispy shallots, sea salt, butter, thyme

BROWN BUTTER CARROTS & TURNIPS

brown butter roasted heirloom carrots, baby turnips, fresh herbs, crispy sage

SPINACH & GARLIC

wilted spinach, garlic confit, crispy shallots

CREAMED SPINACH

leek soubise, young pecorino, crispy shallots

ROASTED ASPARAGUS

lemon, medjool dates

COLLARD GREENS

smoked bacon, pot liquor

BAKED BEANS

sweet and tangy

BLUE CORN HUSH PUPPIES

pimento cheese, whipped brown butter

WHITE HEIRLOOM GRITS

cheddar, butter

YUKON MASHED POTATO

butter and more butter

HERB ROASTED CRISPY FINGERLING POTATO

extra virgin olive oil, fresh herbs

CAULIFLOWER COUSCOUS

golden raisins, pine nuts, pomegranate

TRIPLE COOKED FRIES

black truffle mayonnaise

ONION RINGS

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À LA CARTE DESSERT PACKAGES

SWEETS STATION \$22 per person

select three

RASPBERRY JAM DONUTS (V)
brioche donut, raspberry jam filling, powdered sugar

SOCIETY CAKE (V)
layered chocolate cake, caramelized bananas,
milk chocolate mousse, dark chocolate

HOT SEASONAL COBBLER (V)

fruit filling, baked biscuit topping

FRENCH MACAROONS (V)
seasonal, chef selected

PEANUT BUTTER CHOCOLATE MOUSSE CAKES
cereal crunch, peanut & chocolate mousse, caramel corn

BRÛLÉE VANILLA CHEESECAKE
new york-style cheesecake, strawberries, crème fraîche

KEY LIME PIE (V, GF)
toasted meringue

CARAMEL POPCORN (V)
served in a brown paper bag

CHEF-HOSTED SWEET STATION \$175 chef fee per 100 guests

DONUT HOLES \$18 per person
freshly made donuts with chocolate, cinnamon sugar, or crème brûlée

TOPPINGS (select 2)

SPRINKLES

FRUITY PEBBLES CEREAL

CANDIED BACON

WHIPPED CREAM

CRUSHED NUTS

CRUSHED OREOS

MINI M&MS

ICE CREAM STATION \$18 per person
three seasonally curated homemade ice cream flavors

TOPPINGS (select 4)

SPRINKLES

FRUITY PEBBLES CEREAL

CANDIED BACON

BERRY COMPOTE

MARASCHINO CHERRIES

CRUSHED OREOS

MINI M&MS

WHIPPED CREAM

CRUSHED NUTS

WAFFLE BAR \$18 per person
warm sweet or savory waffles made to order

TOPPINGS (select 4)

SPRINKLES

FRUITY PEBBLES CEREAL

MINI M&MS

WHIPPED CREAM

MARASCHINO CHERRIES

CRUSHED OREOS

BERRY COMPOTE

MAPLE SYRUP

CRUSHED NUTS

CANDIED BACON

BRÛLÉE STATION \$20 per person
vanilla bean or chocolate individual crème brûlée made to order

SEASONAL WARM COBBLER \$18 per person

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

ACCOMMODATIONS CAN BE MADE FOR SENSITIVITIES & ALLERGIES.
PRICES ARE PER PERSON. A CUSTOMARY TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES.



BEVERAGE PACKAGES

A LA CARTE BEVERAGES

NON-ALCOHOLIC priced on consumption

SODA \$6
coke, diet coke, dr. pepper, sprite

COFFEE \$6
"tweed" regular, decaf

HOT TEA \$6
rishi assorted teas

ICED TEA \$6
unsweetened

BOTTLED WATER \$7
still / sparkling

FRESH JUICES \$6
orange, cranberry, grapefruit, pineapple

FRESH PRESSED JUICES \$12
green juice

BEER, SPIRITS & WINE priced on consumption

BEER \$9

HALF-LIFE MANHATTAN PROJECT

MODELO ESPECIAL

MICHELOB ULTRA

MILLER LITE

HEINEKEN DOUBLE ZERO (non-alcoholic)

PREMIUM SPIRITS \$18

VODKA
grey goose / ketel one

BOURBON
angel's envy / still austin

TEQUILA
tres generaciones plata / tres generaciones anejo /
tres generaciones reposado

GIN
hendrick's / bombay sapphire

RUM
mount gay / captain morgan spiced / bacardi silver

SCOTCH
johnny walker black

COGNAC
courvoisier vsop / hennessy vs

CORDIALS \$14

COINTREAU

BAILEY'S

AMARETTO DISARONNO

GRAND MARNIER

APERITIFS \$14

CAMPARI

APEROL

CARPANO VERMOUTH

ST. GERMAIN

WINE / BUBBLES BY THE GLASS \$16

MADRE, 'CARPE DIEM,' PROSECCO, BRUT, D.O.C., IT, NV

WILLIAM CHRIS, 'MARY RUTH', WHITE BLEND,
HILL COUNTRY, TX, 2023

CHALK HILL, CHARDONNAY, RUSSIAN RIVER VALLEY,
CA, 2021

FERRARI-CARANO, MERLOT, SONOMA, CA, 2021

WILD HORSE, CABERNET SAUVIGNON, PASO ROBLES,
CA, 2022



BEVERAGE PACKAGES

3 HOUR BEER & WINE PACKAGE

\$55 per person, \$25 per person for each additional hour

BEER

HALF-LIFE HAZY IPA

MILLER LITE

MODELO ESPECIAL

HEINEKEN DOUBLE ZERO (non-alcoholic)

MICHELOB ULTRA

WINE

subject to change seasonally and adjusted to a comparable selection based on availability.

SPARKLING
madre, 'carpe diem,' prosecco,
brut, d.o.c., it, nv

CHARDONNAY
chalk hill, russian river valley,
ca, 2021

CABERNET SAUVIGNON
wild horse, paso robles, ca, 2022

3 HOUR CALL PACKAGE

\$65 per person up to 100 guests, \$35 per person for each additional hour.

\$75 per person 101+ guests, \$45 per person for each additional hour (includes welcome beverage)

BEER

HALF-LIFE HAZY IPA

MILLER LITE

MODELO ESPECIAL

HEINEKEN DOUBLE ZERO (non-alcoholic)

MICHELOB ULTRA

WINE

subject to change seasonally and adjusted to a comparable selection based on availability.

SPARKLING
madre, 'carpe diem,' prosecco,
brut, d.o.c., it, nv

CHARDONNAY
chalk hill, russian river valley,
ca, 2021

CABERNET SAUVIGNON
wild horse, paso robles, ca, 2022

SPIRITS

VODKA
tito's

RUM
bacardi

APERITIFS
campari / aperol / carpano vermouth

BOURBON
still austin

SCOTCH
johnny walker black

MIXERS
fever tree / coke products

TEQUILA
teremana

COGNAC
hennessy vs

GIN
ford's

CORDIALS
cointreau / bailey's / disaronno

NON-ALCOHOLIC

SODA

COFFEE

HOT TEA

JUICE



BEVERAGE PACKAGES

3 HOUR PREMIUM PACKAGE

\$75 per person up to 100 guests, \$45 per person for each additional hour.

\$85 per person for over 100 guests, \$55 per person for each additional hour (includes choice of a welcome champagne / cocktail / mocktail per guest; custom cocktails available for an add'l charge)

BEER

HALF-LIFE HAZY IPA

MILLER LITE

MODELO ESPECIAL

HEINEKEN DOUBLE ZERO (non-alcoholic)

MICHELOB ULTRA

WINE

subject to change seasonally and adjusted to a comparable selection based on availability.

SPARKLING

jean-noel haton, cuvee de reserve,
brut, champagne, nv

CHARDONNAY

jordan, russian river valley, ca, 2022

CABERNET SAUVIGNON

wild horse, paso robles, ca, 2022

SPIRITS

VODKA

tito's / grey goose

RUM

bacardi / flor de cana 12 yr

APERITIFS

campari / aperol / carpano vermouth

BOURBON

angel's envy / still austin

SCOTCH

johnny walker black /
glenlivet 12yr

MIXERS

fever tree / coke products

TEQUILA

tres generaciones plata /
tres generaciones reposado

COGNAC

hennessy vs

GIN

bombay sapphire

CORDIALS

cointreau / bailey's / disaronno

NON-ALCOHOLIC

SODA

JUICE

COFFEE

HOT TEA



SPECIALTY BAR PACKAGES

BOTTOMLESS MIMOSA BAR \$35 per person

HOUSE PROSECCO

chambord, peach puree, fresh pressed juices, seasonal berries, seasonal fresh herbs, mint, basil, lavender, and rosemary.

BOTTOMLESS BLOODY MARY BAR \$40 per person

TOWNES VODKA

chilled cajun shrimp, beef jerky, candied bacon, assorted pickled veggies, assorted stuffed olives, crisp celery, Worcestershire sauce, prepared horseradish, hot sauce, assorted seasoned salts, lemon, and lime.

SPECIALTY COCKTAIL maximum selection of 2

add a signature cocktail that embodies the theme of your event, or offer one of Crown Block's specialty drinks listed below. your event specialist can work with you on the perfect drink.

THE LADY BLAU \$21

tres generaciones plata, cointreau, lime, jalapeño

PEACH PLEASE \$21

weber ranch vodka, peach, vanilla, citrus, champagne

TEXAS TWO STEP \$15

balcones bourbon, maple, praline, angostura

CROWN BLOCKBERRY \$22

tres generaciones reposado, cointreau, lime, blackberry, aquafaba

SPECIALTY MOCKTAIL \$13 per person / maximum selection of 2

create a welcoming zero-proof cocktail to kick off your event!

FRENCH KISS

ritual gin alternative, lavender, lemon, lyre's classico

BLACKBERRY FIZZ

blackberry goodness, citrus, fever tree soda

TOWER FIZZ

cucumber, basil, fever tree ginger beer

CROWN BLOCKBERRY

cointreau, lime, blackberry, aquafaba

NON-HOST BAR Minimum spend of \$5,000

Any unmet amount under the minimum spend will be charged to the host's final bill

DOES NOT APPLY TOWARDS FOOD & BEVERAGE MINIMUM

\$175 CASHIER FEE

22% GRATUITY & 4% ADMIN AUTO-APPLIED TO ALL TRANSACTIONS

THE CROWN ROOM

R E U N I O N T O W E R

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