

“ALL DAY CONFERENCE PACKAGE”

Offers your attendees unlimited continuous service

Served from 7:00am to 4:00pm

A \$75.00 surcharge fee will be added for all buffets with attendance of less than 20 guests.

\$60 per person per day

Monday through Friday Breakfast

Served from 7am until 9am

Beverages Refreshed until 10:30am

Enjoy the following breakfast items served in our conference dining area, the “Courtyard” while relaxing or reading our complimentary USA Today.

Fresh Orange, Grapefruit, Apple, Cranberry and Tomato Juices

Sliced and Whole Fresh Fruit and Berries

Low Fat Yogurts, Cold Cereals

Hard Boiled Eggs, Sliced Ham, Turkey, Swiss and Cheddar Cheese

Bagels and Cream Cheese

A selection of Croissants, Lemon and Banana Breads, and Danishes

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Tazo Teas, Sodas

Fruit Smoothies, Whole Milk and Bottled Water

Upgrade to our American Buffet

Add \$5.00 per person

Monday through Friday Lunch Buffets

Our Monday through Friday lunch buffets are served in the “Courtyard”

Served from 11:30am until 1:30pm

Buffets Include Tazo Ice Tea and Freshly Brewed Starbucks Coffee

Monday through Friday Afternoon Break Service

Served from 2:00pm until 4:00pm

Our afternoon break service is designed to give your attendees that needed “Pick-Me-Up” served in our “Courtyard”

Upgrade to one of our Themed Afternoon Breaks

Add \$3.00 per person

**“All Day Conference Package” menu items can be purchased separately.
Please contact your Catering manager/Crowne Meetings Director for individual pricing.**

Please add 22% service charge and 8.25% sales tax. We require a minimum attendance guarantee three business days prior to each function. This guarantee is not subject to reduction. Prices are subject to change without notice. 3/09

Monday through Friday Lunch Buffets

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Monday Americana Vista

Tossed Baby Spinach with Sweet Red Onions, Cranberries, Pecans, Balsamic-Lemon Dressing
Cobb Salad with Mesquite Smoked Turkey, Hard Boiled Eggs Crumbled Aged Wisconsin Blue Cheese
Creamy Jalapeño- Ranch Dressing

Grilled Garden Vegetable Pasta Salad with Cured Olives, Roma Tomatoes,
Cubed Jalapeño Jack and Sharp Cheddar Cheeses with Basil Vinaigrette

Oven Roasted Hanger Steak with Fresh Carrots, Celery, Sweet Onions and Natural Juices
Pan Seared Atlantic Salmon Filet with Field Mushrooms, Red Peppers and Browned Garlic
Grilled Chicken Breast with Fresh Diced Tomatoes, Sweet Shallots, Mozzarella Cheese and Sage
Steamed Broccoli, Cauliflower, Squash, and Yukon Gold Potato Mashers, Green Pea Risotto

Sweets and Treats
Haagen Dazs Ice Cream

Tuesday Around Texas

Tossed Field Greens with Pickled Okra, Chopped Hard Eggs, Diced Smoked Bacon Bits, Shredded Sharp
Cheddar Cheese, Croutons and Jalapeño Ranch Dressing

Roasted Corn and Black Eyed Pea Salad with Sweet Red Pepper Vinaigrette
Rough Chopped Slaw with Cabbage, Carrots, and Jicama, Cilantro-Chile Dressing

Slow Smoked Beef Brisket, Chappell Hill Sausage Links and Yard Birds
All in a Sweet Texas Barbeque Sauce

Corn on the Cob
Ranch Beans with Honey, Tabasco, Cilantro and a Taste of Shiner Bock Beer

Fresh Baked Jalapeño Corn Bread

Fruit Cobblers and Assorted Pies
Butter Pecan Ice Cream

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Wednesday
East Meets West

Caspian Salad with Romaine Lettuce, Diced Grilled Vegetables, Roma Tomatoes
Sweet Onions, Cilantro and Extra Virgin Olive Oil

Big Green Salad with Asparagus, Fressia, Sweet Carrots, Cherry Tomatoes
Crumbled Pecorino-Romano Cheese

Great Greek Salad with Kalamata Olives, Cucumbers, Diced Tomatoes, Capers and Feta Cheese

Grilled Chicken Breast with Red Cabbage, Julienne Carrots, Asparagus and Cilantro

Chef's Pescorde with Sweet Bell Peppers, Roma Tomatoes and Fennel

Roast Prime Rib of Beef, Carved with Horseradish and Au Jus

Oven Roasted Eggplant, Zucchini, Squash, Pepper and Onions

Jasmine Rice and Baby Red Mashers

Assorted Desserts
Haagen Dazs Ice Cream

Thursday
Tripping Italy

Tossed Romaine, Radicchio and Arugula with Rustic Croutons and Garlic-Lemon Vinaigrette
Antipasto Insalata with Cured Olives, Peperonis, Jardinière, Mushrooms, Roasted Red Peppers,
Artichokes, Asparagus and Red Onions

Marinated Vine Ripened Roma Tomatoes, Creamy Mozzarella and Fresh Basil

Pollo Gretella with Olive Oil and Fresh Herbs

Big Pasta Shells filled with Ricotta Cheese and Oregano with Pomodoro Sauce

Filetto de Pesce with Fresh Lemon Juice and Fennel

Rigatoni Primavera with Julienne Vegetables in a White Garlic Cream Sauce

Garlic Bread Sticks

Assorted Tortes
Sorbet

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Friday
Visit to the Gulf Coast

Tossed Green Salad with Julienne of Cabbage, Carrots, Red Onions, Mushrooms and Tomatoes
Jalapeno Ranch, Caesar or Blue Cheese Dressing

Cold Broiled Shrimp Cocktail with a Spicy Traditional Red Sauce of South Texas

Mustard New Potato Salad with Hard Eggs, Celery and a Hint of Spice

Texas Bean Salad with Cilantro, Jalapeños and Jicama

Chile Roasted Red Fish on the Half Shell with a Black Bean and Corn Succotash

Grilled Free Range Chicken with Chipotle Cream Sauce

Corn Meal Breaded Shrimp and Oysters Fried to a Golden Brown
Fresh Lemons and Tartar Sauce

Smashed Yukon Gold Potatoes and Dirty Rice and Steamed Broccoli

Fresh Fruit Crisps, Brownies and Jumbo Cookies

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Monday through Friday Afternoon Break Service

Served from 2:00pm until 4:00pm

Monday

Whole Fresh Seasonal Fruit
Haagen-Daas Ice Cream Cups
Fresh Baked Cookies
Fresh Popped Pop Corn
Buffalo Wings with Ranch Dressing and Celery Sticks
Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Tazo Teas
Assorted Sodas and Bottled Water

Tuesday

Whole Fresh Seasonal Fruit
Haagen-Daas Ice Cream Cups
Chocolate –Chocolate Brownies
Homemade Trail Mix
Cornmeal breaded Stuffed Jalapeno with Cheddar Cheese
Sour Cream and Salsa
Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Tazo Teas
Assorted Sodas and Bottled Water

Wednesday

Whole Fresh Seasonal Fruit
Haagen-Daas Ice Cream Cups
Mini Cheese Cake Bites
Fresh Popped Pop Corn
Baby Spinach and Feta wrapped in Filo Dough
Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Tazo Teas
Assorted Sodas and Bottled Water

Thursday

Whole Fresh Seasonal Fruit
Haagen-Daas Ice Cream Cups
Chocolate Dipped Biscotti
Homemade Trail Mix
Crispy Fried Mozzarella Cheese with Marinara Sauce
Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Tazo Teas
Assorted Sodas and Bottled Water

Friday

Whole Fresh Seasonal Fruit
Haagen-Daas Ice Cream Cups
Assorted Candies, Power Bars, Chips and Pretzels
Fresh Popped Pop Corn
Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Tazo Teas
Assorted Sodas and Bottled Water

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