

2017- 2018

BANQUET MENUS.

PLATED BREAKFAST.

TRADITIONAL 20

Fresh Scrambled Egg
Sliced Seasonal Fresh Fruits & Berries
Fresh Breakfast Breads and House Baked Muffins

THE CROWNE 23

Free Range Egg Frittata
Farm Fresh Local Vegetables
Creamy Goat Cheese Grits and Salsa Fresca

FRENCH TOAST 24

Two Pieces of Texas Egg Dipped Toast
Topped With Cinnamon Apples and Powdered Sugar
Individual Yogurt

TEXAS SCRAMBLE 24

Freshly Made Flour Tortilla
Filled with Fresh Scrambled Eggs
Red and Green Bell Peppers
Topped with Jack and Cheddar Cheeses

COUNTRY SIDE 35

Petite Breakfast Filet
Fresh Scrambled Eggs
Sweet Polenta
Fresh Fruit Compote

Each selection is served with your choice of one breakfast meat: sausage link, grilled ham steak, or crispy bacon strips.

Along with seasonal breakfast potatoes.

Breakfasts include coffee and tea.

Prices are per person. A 22% taxable service charge and sales tax will be added.

BREAKFAST BUFFET.

CONTINENTAL BREAKFAST 24

Assorted Chilled Fruit Juices
Sliced Seasonal Fresh Fruits & Berries
Assorted Fresh Baked Pastries to Include: Muffins
Danish and Croissants with Butter and Preserves

DELUXE CONTINENTAL BUFFET 26

Petite Danish and Muffins
Sliced Seasonal Fresh Fruits and Berries
Fruit Preserves and Butter
Assorted Breakfast Cereals with 2% and Skim Milk
Farm Fresh Scrambled Eggs
Crispy Bacon, Sausage Links
Breakfast Potatoes
Assorted Chilled Fruit Juices

EXECUTIVE BREAKFAST 30

Assorted Chilled Fruit Juices
Mini Croissants, Petite Danish and Muffins, Fruit Preserves and Butter
Fresh Farm Scrambled Eggs
Sausage Links, Crispy Bacon, Sugar Cured Ham
Pancakes with Fruit Topping and Maple Syrup
Fresh Seasonal Sliced Fruit Display
Individual Yogurts, Assorted Breakfast Cereals and Assorted Milks
Breakfast Potatoes, Southern Style Cheese Grits

SOUTH OF THE BORDER 32

Sliced seasonal fresh fruits and berries
Farm fresh scrambled eggs with chorizo
Assorted Latin pan dulce, flour tortillas
Mexican hot chocolate
Crispy bacon strips and sausage links
Assorted individual cereals with 2% and skim milk
Individual fruit yogurts
Sliced jalapeños and salsa fresca

Breakfast buffets include coffee and tea.

Buffets are based on One hour of service.

Buffets are not available for less than 15 guests.

For groups of 10 to 25 guests an additional service fee of \$100 will apply.

Prices are per person. A 22% taxable service charge and sales tax will be added.

A LA CARTE.

ADDITIONS

| | |
|--|-------------|
| Assorted Soft Drinks | 4 |
| Texas Sized Cookies | 32 per doz. |
| Individual Yogurts | 4 |
| Seasonal Fruit Smoothies | 4 |
| Local Honey and Yogurt Parfaits | 6 |
| House Made Granola Bars | 4 |
| Steel Cut Oatmeal Station: Local Raisins, Honey, Candied Pecans and Brown Sugar | 6 |
| Breakfast Burritos Scrambled Eggs Salsa Fresca and Cotija Cheese | 7 |
| French Toast | 6 |
| Belgium Waffles | 7 |
| Organic Potato Hash | 7 |
| Local Chicken Apple Sausage | 7 |
| All Natural Smoked Bacon | 7 |

Prices are based on one hour of service.

Stations require a chef attendant at \$75 per 40 guests.

Prices are per person. A 22% taxable service charge and sales tax will be added.

BREAKS.

SWEET HOME

17

Assorted Cookies of the Following:

Chocolate Chip

Vanilla Sugar

Macadamia

Oatmeal Raisin

Brownie

Served with Complimentary Milks 2% & Skim

HEALTHY PACK

15

Whole Fruits of the Following:

Apples

Bananas

Oranges

Crudit  with Hummus or Ranch

Granola Bars

CANDY LAND

19

Assorted Lays Chips

Assorted Candied from Following:

Snickers

Twix

Hershey's

Skittles

and Energy Drinks

TAKE ME OUT TO THE BALL GAME!

17/*19

Jumbo Salted Pretzels

Served with Yellow Mustard

Mini Hot Dog Sliders

with Condiments

*Trail Mix or Peanut Brittle

SWEET TOOTH

19

Candied Red Apples

Caramelized Green Apples

Garnishes with Assorted Candies

Apple Turnovers

& Mini Apple Pies

All Day Coffee Break

10

Coffee, Decaf, Coffee

Hot Tea

Choice of one of the above breaks.

*Prices are per person based on 2 pieces a person

Prices are per person. A 22% taxable service charge and sales tax will be added.

EVENT PLANNER PACKAGE.

ALL DAY PACKAGE 95
(65 without Dinner)

AM BREAK

Assorted Breakfast Breads
Signature Coffee, Decaf
Coffee and Hot Tea

LUNCH BREAK

Chef's Choice Plated Lunch
Served with House Salad
Chef's Choice of Dessert
Assorted Dinner Rolls
Water and Tea

PM BREAK

Assorted Soft Drinks
Bottled Water
Assorted House Cookies
& Brownies

DINNER BREAK

Assorted Dinner Rolls and Butter
House Salad
Chef's Choice Plated Dinner
House Dessert
Served with Water and Tea

COFFEE BREAK

Assorted Coffee Breads
Coffee, Decaf. Coffee
Signature Tea

*Beverages sold separately as follows:

Signature tea \$40 per gallon

Coffee and decaf \$50 per gallon

Package is available for groups of 50 people and under.

Only for all day groups, package cannot be sold separately.

Prices are per person. A 22% taxable service charge and sales tax will be added.

PLATED LUNCH.

SMALL PLATES

SOUPS

| | |
|---|---|
| Tomato Basil Soup with Mini Grilled Cheese Croutons | 3 |
| By The Bay Clam Chowder with Sour Dough Croutons | 3 |
| Chicken Tortilla Soup with Avocado and Cilantro | 3 |
| *Seafood Gumbo Served with White Rice | 8 |

SALADS

| | |
|--|---|
| Seasonal Spring Mix Greens, Seasonal Tomatoes, English Cucumbers and Herb Croutons | 6 |
| Caesar Salad with Fococcia Croutons | 6 |
| *Mixed Seasonal Greens, Julienne Carrots, Mandarin Oranges, Asian Vinaigrette and Grilled Flat Bread | 7 |
| *Little Crowne Wedge Salad, Seasonal Tomatoes, Bacon and Cajun Ranch | 7 |

DESSERT

| | |
|--|---|
| *Apple Brown Butter Tart with Sea Salt Caramel Sauce | 8 |
| Carrot Cake, Walnut and Cream Cheese Crème Fraiche | 7 |
| Key Lime Tart and Seasonal Wild Berry Compote | 7 |
| New York Style Cheese Cake and Ginger Mango Crème | 7 |

***Three course lunches include chef's choice of salad and dessert. Upgraded options are a small salad or soup plate and dessert. Per person charges are reflected under each entree option with multiple entrée selections.**

Prices are per person. A 22% taxable service charge and sales tax will be added.

PLATED LUNCH.

FROM THE RANCH 25

Roasted Mustard Seed Encrusted Pork Loin

Roasted Sweet Mashed Potatoes

Caramelized Apple Demi

SLOW SOUL 35

Slow Cooked Short Rib

Creamy Polenta

Roasted Seasonal Vegetables

OFF THE HOOK 31

Northern Pacific Salmon

Organic Fingerling Potato

and Artichoke-Tomato Broth

HOOKED IN 37

Pacific Coast Halibut

Tropical Fruit Relish

Purée Potatoes and Leeks

MONTERREY SPICED CHICKEN 37

Grilled Chicken with Monterey Blend

White Cheddar Grits

Root Vegetables

Chicken Jus Lie

TRADITIONAL LONDON BROIL 35

With sautéed wild mushrooms

Bordelaise sauce

All lunch entrées include: Chef Choice of dessert

Chef's choice of seasonal vegetables and starch.

Prices are per person. A 22% taxable service charge and sales tax will be added.

LUNCH BOXES.

ON A ROLL 20

Hoagie Roll

Smoked Turkey Breast and Mild Cheddar, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

Or

Honey Cured Ham and Swiss Cheese, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

To Include: Fresh Whole Fruit, House Made Chips, Chef's Choice Cookie, Condiments and Disposable Cutlery

CROWNE BOX 23

Tuna Salad

Croissant Bun, Celery, Red Onions, Lemon Juice and House Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

Or

Sonoma Chicken Salad

Croissant Bun, Red Grapes, Red Onion, Celery, Citrus Juice and House Mix Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

To Include: Fresh Whole Fruit, House Made Chips, Chef's Choice Cookie, Condiments and Disposable Cutlery

EXECUTIVE BOX 30

On House Ciabatta Bread

Parmesan Crusted Chicken with Roasted Red Pepper and Tomato Aioli

Or

Seared North Atlantic Salmon Spread with a Dijon and Pepper Cream Mustard

To Include: Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato, House Pasta Salad, Fresh Seasonal Berries, and Pecan Square for Dessert

VEGETARIAN, VEGAN AND GLUTEN FREE OPTIONS 24

Vegetarian Italian on Ciabatta

On a Ciabatta Bun, Heirloom Tomatoes, Fresh Mozzarella, and Basil Mayo, Drizzle of Extra Virgin Olive Oil

Mediterranean Gluten Free

On Gluten Free Bread, Asiago Cheese Red Pepper Humus and Grilled Zucchini

California Wrap

Spinach Wrap with Avocado, Fresh Local Tomatoes, English Cucumbers, Thinly Sliced Red Onion and Crisp Romaine Lettuce

To Include: Fresh Whole Fruit, Crudités with Hummus, Pickle Spear, Condiments and Disposable Cutlery

*All lunch boxes come with a soft drink or bottled water.

Prices are per person. A 22% taxable service charge and sales tax will be added.

LUNCH BUFFET.

BBQ LUNCH BUFFET 26

Corn Muffins
 Greens with Chef's Choice of Dressings
 Potato Salad
 Cole Slaw
 Mesquite Grilled Chicken
 Sliced BBQ Brisket
 Corn on the Cob
 Ranch Style Beans
 Relish Tray: Pickled Jalapeños, Onion and Pickles
 Apple Pie and Cherry Pie

ITALIAN BUFFET 28

Chef's Choice of Assorted Rolls and Butter
 Caesar Salad
 Tuscan Tomato Salad
 Antipasto Platter
 Herbed Focaccia Pizza
 Penne Pasta with Sundried Tomato Sauce
 Chicken Michael Angelo: Grilled Chicken with Artichoke Hearts, Kalamata Olives, Tomato Concasse
 Herb Grilled Vegetables
 Mini Cannolis and Tiramisu

SOUTH OF THE BORDER 30

Mixed Greens Salad with Toppings
 Cilantro Lime Vinaigrette
 Corn and Jicama Salad
 Beef Fajitas
 Chicken Fajitas
 Sautéed Peppers and Onions
 Spanish Rice
 Refried Beans
 Pico De Gallo and Salsa Fresca
 Churros and Flan

Buffets are based on One hour of service.

To include: Chef's choice of assorted dinner rolls and butter.

Buffets are not available for less than 15 guests.

For groups of 15 to 25 guests an additional service fee of \$100 will apply.

Prices are per person. A 22% taxable service charge and sales tax will be added.

DELI BUFFET.

CROWNE DELI 24

- Penne Pasta Salad
- Red Bliss Potato Salad
- Array of Deli Meats: Roast Beef, Turkey, Ham and Genoa Salami
- Sandwich Bread and Rolls
- Sliced Domestic Cheeses
- Relish Display: Lettuce, Tomatoes, and Onion
- Chef's Choice of Dessert

BUTCHERS BLOCK DELI 28

- Chef's Crafted Daily Soup
- Farfalle Pasta Salad
- Cucumber, Tomato, and Red Onion Salad
- Seasonal Fresh Fruit Salad
- Relish Display of Lettuce, Tomatoes and Onion
- Array of Sliced Deli Meats: Roast Beef, Genoa Salami, Turkey Breast, and Honey Cured Ham
- Sliced Domestic Cheeses

EXECUTIVE DELI 36

- Chef's Choice of Greens and Toppings
- Chef's Crafted Daily Soup
- Albacore Tuna Salad
- Roasted Potato Salad
- Fresh Fruit Display
- Sliced Grilled Chicken
- Sliced Roasted Tenderloin
- Grilled Marinated Shrimp
- Assorted Artisan Breads
- Relish Display of Lettuce, Tomato and Onion
- Chef's Choice of Dessert

Lunch Buffets include water and tea.

Buffets are based on One hour of service.

Buffets are not available for less than 15 guests.

For groups of 15 to 25 guests an additional service fee of \$100 will apply.

Prices are per person. A 22% taxable service charge and sales tax will be added.

PLATED DINNER.

FROM THE RANCH 35

Roasted Mustard Seed Encrusted Pork Loin
Roasted Sweet Potato Mash
Caramelized Apple Demi

TOAST THE NIGHT 37

Sautéed Chicken Champagne
Finished with Artichoke Hearts
Fresh Tomatoes
Fresh Herb Champagne Sauce

GULF SNAPPER 38

Pecan encrusted snapper pan seared
Lobster Sauce

SORRENTINO CHICKEN 40

Stuffed with Spinach
Fresh Mozzarella
Served on a Chicken Jus Lie

LAMB OSSO BUCO 55

Mushroom Risotto
Mushroom Thyme Jus

LOCAL BUTCHER 55

Smoked Bacon Wrapped Filet Mignon
with Sautéed Wild Mushrooms
and Bordelaise Sauce

*All dinner entrées include: assorted bread rolls and butter, Chef's choice of seasonal vegetables and starch with a selection of the listed entrées of choice. Water and Iced Tea

Prices are per person. A 22% taxable service charge and sales tax will be added.

PLATED DINNER.

SMALL PLATES

SOUPS

| | |
|---|---|
| Tomato Basil Soup with Mini Grilled Cheese Croutons | 4 |
| By The Bay Clam Chowder with Sour Dough Croutons | 4 |
| Chicken Tortilla Soup with Avocado and Cilantro | 4 |
| *Seafood Gumbo Served with White Rice | 8 |

SALADS

| | |
|---|---|
| Mixed Seasonal Greens, Heirloom Pear Tomatoes Garbanzo Beans, English Cucumbers, Candied Walnuts, Shaved Parmesan And Basil Vinaigrette | 7 |
| *Mixed Seasonal Greens, Julienne Carrots, Mandarin Oranges, Asian Vinaigrette and Grilled Flat Bread | 7 |
| *Little Crowne Wedge Salad, Seasonal Tomatoes, Bacon and Cajun Ranch | 8 |

DESSERT

| | |
|--|---|
| *Apple Brown Butter Tart with Sea Salt Caramel Sauce | 8 |
| Carrot Cake, Walnut and Cream Cheese Crème Fraiche | 7 |
| Key Lime Tart and Seasonal Wild Berry Compote | 7 |
| New York Style Cheese Cake and Ginger Mango Crème | 7 |
| Tiramisu | 7 |

*Three course dinners include a choice of garden salad or Caesar salad at \$ 4 per person, upgraded options of soups or salads are available per person at select pricing.

*Three course dinners include Chef's choice of dessert. Upgraded selections available at select pricing.

Prices are per person. A 22% taxable service charge and sales tax will be added.

DINNER BUFFET.

BBQ DINNER BUFFET

40

Corn Muffins
 Jalapeño Jelly
 Greens with Chef's Choice of Dressings
 Potato Salad
 Cole Slaw
 Mesquite Grilled Chicken
 Sliced BBQ Brisket
 Smoked Rope Sausage
 Carolina Pulled Pork
 Corn on the Cob
 Ranch Style Beans
 Southern Green Beans
 Relish Tray: Pickled Jalapeños, Onion and Pickles
 Peach Cobbler and Pecan Pie

ITALIAN BUFFET

42

Caesar Salad
 Tuscan Tomato Salad
 Antipasto Platter
 Herbed Chicken Lemon Thyme Jus
 Penne Pasta with Sundried Tomato Sauce
 Tri-Color Ravioli with Roasted Tomato Sauce
 Veal Marsala
 Sausage and Peppers
 Herb Grilled Vegetables
 Mini Italian Pastries and Italian Cake

SOUTH OF THE BORDER

45

Tortilla Soup
 Mixed Green Salad with Toppings
 Cilantro Lime Vinaigrette
 Corn and Jicama Salad
 Beef Fajitas
 Chicken Fajitas
 Carnitas
 Guacamole
 Sautéed Peppers and Onions
 Spanish Rice
 Refried Beans
 Pico De Gallo
 Salsa Fresca
 Tres Leches and Flan

MARDI GRAS BUFFET

55

Mixed Greens and Toppings
 Seafood Gumbo
 Fried Okra
 Fried Pickles
 Jambalaya
 Andouille Sausage
 Crawfish Etoufee
 Pecan Pie
 Rum Bread Pudding
 Cajun Shrimp
 Roasted Fingerling Potatoes

DINNER BUFFET CONT.

PACIFIC BUFFET

65

Mixed Greens with Toppings
 Asian Vinaigrette
 Dumplings
 Wonton Soup
 Sobba Noodle Salad
 Lo Mien Vegetable Stir Fry
 Fried Rice
 Sesame Orange Chicken
 Peppered Shrimp
 Beef and Broccoli
 Jasmine Rice
 Fortune Cookies
 Pork Egg Rolls
 Rice Pudding
 Assorted Mini Desserts

A LA CART BUFFET ITEMS

| | |
|------------------------------|-----------|
| Gumbo with White Rice | 15 |
| Fried Okra | 12 |
| Fried Pickles | 12 |
| Jambalaya | 18 |
| Andouille Sausage | 15 |
| Crawfish Etoufee | 18 |
| Pecan Pie | 7 |
| Rum Bread Pudding | 7 |

Buffets are based on One hour of service.

To include: Chef's choice of assorted dinner rolls and butter.

Buffets are not available for less than 15 guests.

For groups of 15 to 25 guests an additional service fee of \$100 will apply.

Prices are per person. A 22% taxable service charge and sales tax will be added.

CARVING STATIONS & SPECIALTY DISPLAYS.

TURKEY 175

Oven Roasted Turkey Breast
Cranberry Orange Compote
Serves 40 PP

CROWNE PORK LOIN 250

Mustard Seed Encrusted Pork Loin
Whole Grain Mustard Sauce
Serves 35 PP

ROASTED TENDERLOIN 350

Beef Tenderloin slowly roasted to perfection
Serves 35 PP

INT'L CHEESE DISPLAY 250

Variety of Cheeses
Garnished with Fresh Fruit and Berries
Side of Karrs Crackers
Serves 35 PP

ANTIPASTO DISPLAY 250

Provolone, Smoked Mozzarella, Prosciutto, Salami
Olives, Marinated Mushrooms, Roasted Peppers
Garnished with Fresh Herbs and Karrs Crackers
Serves 35 PP

STRIP LOIN 300

Beef Strip Loin slowly roasted to perfection
Serves 35 PP

HOT CRAB DIP 15 PP

With Artisan Breads and Crackers

HOT ARTICHOKE DIP 15 PP

With Artisan Breads and Crackers

SLIDER STATION 12 PP

Mini Angus Beef Slider
Smoked Cheddar and Bacon Sliders

PASTA STATION 17 PP

Tortellini, Ravioli and Gnocchi
Choice of Pomodoro or Alfredo Sauce
Topped with Romano and Parmesan

GULF SHRIMP 4 Ea.

Jumbo Large Shrimp Peeled Deveined,
Presented on Crushed Ice
Lemon and Cocktail Sauce
2 PCS PP

Stations are based on One hour of service.

*All carved items require a carver \$100 per carver, for 2 hours.

Prices are per person. A 22% taxable service charge and sales tax will be added.

RECEPTION / HORS D'OEUVRES.

COLD BITES

MINI CROWNE SALADS 3

Spring Mix Greens, Candied Walnuts
Garbanzo Beans, English Cucumbers
Pear Tomatoes and Parmesan

BRUSCHETTA MOZZARELLA 3.50

Bruschetta with Tomatoes
Local Fresh Mozzarella

GRILLED AHI TUNA 4

Tomato Basil Relish

CRUDITÉS SHOOTERS 4

Assorted Mini Vegetables
Tomato Hummus

HEIRLOOM TOMATO & MOZZARELLA SPOONS 4

SEAFOOD CEVICHE 6

English Cucumbers
Seasonal Seafood and Citrus

CHILLED SHRIMP 4

Large Shrimp Chilled on Ice

HOT SELECTIONS- Each Piece

MINI VEGETARIAN EGG ROLLS 3

Sweet and Sour Sauce

ROASTED BABY LAMB CHOPS 4

Rosemary Port Demi Glaze

BUTTERNUT SQUASH RAVIOLI 3

Caramelized Onions

SPICY BUFFALO WINGS 2.50

Tossed in Buffalo Sauce
and Blue Cheese Sauce

CHEESE FILLED JALAPEÑO 2.50

Served with Hot Queso and Ranch

POT STICKERS 2.50

Chicken or Vegetable
with Asian Dipping Sauce

A 22% taxable service charge and sales tax will be added.

CROWNE BRAND PACKAGE BAR

Unlimited Consumption

House Crowne Liquor, Beer & Wine

22 Per Person for the First Hour

16 Per Person after each Additional Hour

PREMIUM BRANDS PACKAGE BAR

Unlimited Consumption

Premium Liquor, Beer & Wine

26 Per Person for the First Hour

21 Per Person for each Additional Hour

Bartenders are for all host and cash bars at a fee of \$100 up to 4 Hours. \$25 per hour thereafter.

\$100 Cashier fee for all host and cash bars at a fee of \$100 up to 4 Hours. \$25 per hour thereafter.

* 8 ¼% Sales Tax and 22% taxable charge will be added to prices.

BAR SERVICE.

HOSTED BAR By Consumption

| | |
|----------------------------|----|
| Crowne Brands | 7 |
| Premium Brands | 9 |
| Custom Signature Drink | 10 |
| Premium Beer | 7 |
| Domestic Beer | 6 |
| Cordials & After Drinks | 12 |
| Soft Drinks | 4 |
| Mineral Waters | 5 |
| House Wine | 7 |
| Cabernet, White Zinfandel, | 7 |
| Chardonney | 7 |

CASH BAR

| | |
|--------------------|-----|
| Crowne Well Brands | 7 |
| Premium Brands | 9 |
| Premium Beer | 7 |
| Domestic Beer | 6 |
| Soft Drinks | 4 |
| Mineral Waters | 5 |
| Keg Domestic beer | 500 |
| Keg Imported beer | 600 |

By TABC Rules, Bartenders are required for all host and cash bars at a fee of \$100 for up to 4 Hours. \$25 per hour thereafter

* 8 ¼% Sales Tax and 22% Taxable charge will be added to prices

WINE SELECTIONS

CROWNE HOUSE WINES 25

CABERNET SAUVIGNON

| | |
|--|-----|
| Steele Cabernet Sauvignon, Lake County CA | 49 |
| Siler Oak Cabernet Sauvignon, Napa Valley CA | 159 |

MERLOT

| | |
|-----------------------------------|----|
| Annabella Merlot, Napa Valley CA | 35 |
| Raymond Merlot, Napa Valley CA | 59 |
| Stags Leap Merlot, Napa Valley CA | 99 |

PINOT NOIR

| | |
|--------------------------------------|----|
| Contrada Pinot Noir, Sonoma Coast CA | 29 |
| Cambria Pinot Noir, Santa Barbara CA | 49 |
| La Crema Pinot Noir, Sonoma Coast CA | 50 |

RED SPECIALTIES

| | |
|---|----|
| Alamos Malbec, Mendoza Argentina | 30 |
| Clos Du Bois Shiraz, Napa Valley CA | 35 |
| Meyers Red Zinfandel, Vista Luna, Sonoma CA | 45 |

SPARKLING WINES & CHAMPAGNE

| | |
|---------------------------------------|-----|
| Domain St. Vincent, New Mexico, Brut | 29 |
| Moscato D'Asti Peroni, Piedmont Italy | 40 |
| Chandon Rose, France, Brut | 65 |
| Moet Chandon White Star, France, Brut | 89 |
| Cristal Champagne Brut, France | 350 |

WHITE SPECIALTIES

| | |
|---------------------------------------|----|
| Ecco Domani Pinot Grigio, Milan Italy | 30 |
|---------------------------------------|----|

SAUVIGNON BLANC

| | |
|-------------------------------------|----|
| Santa Rita Sauvignon Blanc, Chilean | 24 |
|-------------------------------------|----|

CHARDONNAY

| | |
|---------------------------------------|-----|
| Franciscan Chardonnay, Napa Valley CA | 29 |
| Annabella Chardonnay, Napa Valley CA | 30 |
| La Crema Chardonnay, Sonoma Coast CA | 40 |
| Cake Bread Chardonnay, Napa Valley CA | 120 |

8 ¼% Sales Tax and 22% taxable service charge will be added.

CROWNE PLAZA DALLAS – MARKET CENTER

7050 North Stemmons Freeway | Dallas, TX 75247

Phone: 214-630-8500 | www.crowneplaza.com/dal-market-cp

CHEF SPECIAL (PLATED DINNER)

Chicken Chablis 32

Medallion of Chicken breast, Wild mushrooms in Chablis wine reduction

Chicken Chasseur 32

Grilled Chicken in white wine sauce with tomatoes and mushrooms

Rosemary Chicken 32

Rosemary marinated Chicken

*All dinner entrées include: assorted bread rolls and butter, Chef's choice of seasonal vegetables and starch with a selection of the listed entrées of choice. Water and Iced Tea

Prices are per person. A 22% taxable service charge and sales tax will be added.

KIDS MENU

ENTRÉES

Chicken Tenders

Pasta Alfredo

Grilled Cheese Sandwich

Chicken Sliders

Fish And Chips

VEGGIE

Corn

Spring Vegetables

Spring Salad

Green Beans

STARCH

Mac N Cheese

Potato Fries

Mashed Potatoes

Made available for kids 10 and under.

Choose one from the listed entrées, starches and vegetables

Served with side of fruit cup, juice or water, artisan roll and butter.

Prices are per person. A 22% taxable service charge and sales tax will be added.