



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU



CROWNE PLAZA HOUSTON MEDICAL CENTER GALLERIA 713 523 8448 |

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CATERING MENU

Banquet Information PRICING

*Prices are subject to change based on seasonal availability and Market Pricing

GENERAL INFORMATION

The Catering and Conference Services Department will coordinate all details of your event and work closely with each of the departments within the hotel to ensure proper execution of all events. So that our entire staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 30 days in advance.

Our culinary staff uses only fresh ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order. Banquet event orders will be provided for review once menu selections and meeting details have been submitted to your catering representative. Once the banquet event orders are received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

GUARANTEES

It is the responsibility of the group representative to provide the catering department with the number of guests expected for all meetings and banquet functions no later than 12:00 PM five (5) business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee. The hotel will set and prepare for 3% above the guarantee up to 10 guests where possible. Should you request additional seating above the 3% (up to 5 guests) additional fees will apply? Should your attendance exceed the final guaranteed count increased within 24 hours prior to your event, a surcharge of \$10++ per person above the meal price will apply.

MEETING AND FUNCTION SPACE

Function space is assigned according to the size and requirements of the group. We reserved the right to assign specific function rooms based on your setup requirements and the need to maximize use of our function space.

Event space is available no earlier than the time stated on your Banquet Event Order unless prior arrangements have been made with the Conference Services Manager. Should the event extend beyond the original agreed upon time, the client will be charged at a premium of \$150.00.

ROOM SETUP

A \$200 fee may apply when a change in setup is required to accommodate numerous events in one location on the same day.

A \$200 fee will apply for any significant changes made to the room setup on the day of the event not previously included on the banquet event order.



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CATERING MENU

SPLIT ENTREES

We request that all menu selections i.e. starter, entrée and dessert be the same for all guests in attendance. However, gluten and vegetarian options are always available regardless of group size.

FOOD & BEVERAGE

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered.

Exceptions may be made for celebration cakes, i.e. birthdays, anniversaries, etc., if discussed with Sales and Conference Services Manager prior to event. Service fees may apply.

Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time. We are responsible for the sale and service of alcoholic beverages as regulated by State Law.

Our alcoholic beverage license requires us to (1) Request proper proof of legal age to consume alcohol. (2) Refuse alcoholic beverage service if the person cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

SERVICE CHARGE AND TAX

Food, beverage, service, and meeting room rental are subject to a taxable 23% Service Fee, as well as the applicable state, county, and city sales tax.

SIGNS, BANNERS, DISPLAYS & DECORATIONS

In order to preserve the integrity of the resort and to comply with local fire codes, all signage, displays or decorations and their set up shall be subject to prior approval of the resort. All signs must be professionally printed. No signs are permitted on the exterior of the building or in the lobby areas without approval from hotel management. Printed signs should be free standing or on an easel. Easels are available to rent at \$10 each from our AV Vendor or you are welcome to provide your own. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. Conference Center staff must assist in hanging banners and a fee of \$60 per banner will apply. Group is responsible for removal of all personally owned decorations at the conclusion of event.

LIABILITY

The Hotel does not assume responsibility for personal property or equipment sent, brought into or left in the banquet and/or meeting areas prior to, during or after your banquet or meeting.



BREAKFAST BUFFET

Breakfast buffets include freshly brewed regular and decaffeinated coffee, chilled orange juice, butter, and jellies. Breakfast buffets are based on 60 minutes, maximum of continuous service. Buffets are designed for a minimum of 30 guests. Any guarantee that falls below 30 will be subject to \$10.00 per person surcharge.

CONTINENTAL BREAKFAST \$17 per guest

- ▶ Sliced seasonal fruits
- ▶ Assorted Danishes and Breakfast breads
- ▶ Freshly brewed coffee and assorted hot teas

TRADITIONAL BREAKFAST \$ 28 per guest

- ▶ Sliced seasonal fruits
- ▶ Assorted Danishes
- ▶ Scrambled eggs
- ▶ Breakfast potatoes
- ▶ Southern style Biscuits w/ Peppered Gravy
- ▶ Applewood bacon

THE SOUTHERN COMFORT | \$ 35 per guest

- ▶ Sliced seasonal fruits
- ▶ Assortment of breakfast breads
- ▶ Breakfast potatoes
- ▶ Scrambled eggs
- ▶ Applewood bacon
- ▶ Southern style grits
- ▶ Buttermilk biscuits



BREAKFAST

PLATED

All plated breakfast entrees are served with freshly brewed regular and decaffeinated coffee with chilled orange juice.



AMERICAN BREAKFAST | \$ 26 per guest

- ▶ Farm fresh scrambled eggs
- ▶ Applewood smoked bacon
- ▶ Homestyle breakfast potatoes
- ▶ Southern style biscuit

VEGERTARIAN QUICHE | \$ 25 per guest

- ▶ Egg quiche with Swiss cheese, mushroom, green peppers, and onions, served with homestyle breakfast potatoes
- ▶ Assortment of breakfast breads



THE FRENCH CONNECTION | \$ 24 per guest

- ▶ Thick cut French toast, scrambled eggs, applewood bacon, and homestyle breakfast potatoes

THE BIG EASY | \$ 32 per guest

- ▶ Belgian style waffle topped with a crispy southern fried breast of chicken tossed in a maple glaze with a side of mixed berries

BREAKFAST

STATIONS

Stations cannot be served as stand alone items; they must be served in conjunction with a breakfast menu. Stations are available for a minimum of 30 attendees, 1 station required per 50 guests @ (\$150 per attendant). Price may differ if under 30 attendees.

OMELET STATION | \$12 per guest

- ▶ Eggs, egg whites, bacon, ham, sausage, onion, mushroom, bell pepper, tomato, spinach, aged cheddar, hot sauce, and salsa

WAFFLE STATION | \$ 10 per guest

- ▶ Seasonal berries, pecans, whipped cream, chocolate sauce, and flavored syrups

FRENCH TOAST STATION | \$ 12 per guest

- ▶ Berry compote, sliced bananas, whipped cream, chocolate sauce, and flavored syrups



BREAKFAST

ENHANCEMENTS

Enhancements are priced to be served in conjunction with a breakfast menu. Price will differ if not accompanied with a menu purchase.

BREAKFAST BURRITOS | \$ 8 per burrito

Choose Two:

- ▶ Brisket, egg, and cheddar
- ▶ Bacon, egg, and cheddar
- ▶ Roasted bean and cheddar

Served with salsa and shredded cheese

YOGURT PARFAIT | \$ 9 per guest

- ▶ Granola and seasonal berries

AVOCADO TOAST | \$ 10 per guest

- ▶ Smashed Haas avocados, radish sprouts, and citrus oil

CROISSANT SANDWICH | 10 \$ per sandwich

- ▶ Egg, ham or bacon, topped with cheddar cheese



CATERING AT CROWNE PLAZA

BREAKS





BREAKS

ANYTIME

All breaks are based on 30 minutes of service designed for a minimum of 30 guests. Prices may differ if under 30 guests.

HALF DAY BEVERAGES 4 hrs | \$16 per guest

ALL DAY BEVERAGES 8 hrs | \$26 per guest

- ▶ Chilled orange juice – (Morning)
- ▶ Iced Tea (Afternoon)
- ▶ Assorted soft drinks and bottled water
- ▶ Freshly brewed coffee and assorted hot teas

FRUIT & BAKERY | \$18 per guest

- ▶ Whole Seasonal Fruit
- ▶ Individual assorted flavored yogurts
- ▶ Warm croissants with assorted jellies and butter
- ▶ Freshly brewed regular and decaffeinated coffee and assorted teas

COOKIE AND BROWNIE DELIGHT | \$21 per guest

- ▶ Rich chocolate brownie with powdered sugar
- ▶ Assorted freshly baked cookies
- ▶ Soft Drinks and bottled water
- ▶ Freshly brewed regular and decaffeinated coffee

HEALTHY CHOICE | \$20 per guest

- ▶ Assorted protein and granola bars
- ▶ Individual trail mix
- ▶ Seasonal whole fruit
- ▶ Bottled and assorted Vitamin Water

ICE CREAM SOCIAL | \$19 per guest

- ▶ Assorted flavored Blue Bell Ice cream
- ▶ Assorted toppings
- ▶ Soft Drinks and bottled water

A LA CARTÉ ITEMS



- ▶ Freshly brewed coffee
\$48 per gallon
- ▶ Assorted hot teas
\$40 per gallon
- ▶ Freshly-brewed iced tea
\$40 per gallon
- ▶ Assorted soft drinks
\$5 each
- ▶ Bottled water
\$ 4 each
- ▶ Bottled juices or teas
\$7 each
- ▶ Whole fresh fruit
\$ 12 per dozen
- ▶ Granola bars
\$6 each
- ▶ Assorted Kind™ bars
\$9 each
- ▶ Assorted bagged chips
\$4 each
- ▶ Gourmet popcorn
\$8 each
- ▶ Assorted bagged trail mix
\$8 each
- ▶ Fruit parfaits
\$8 each
- ▶ Assorted muffins
\$28 per dozen
- ▶ Assorted bagels with cream cheese
\$30 per dozen
- ▶ Freshly-baked jumbo cookies, brownies or lemon bars
\$32 per dozen

CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BOX LUNCH

All boxed lunch entrees are served with whole fruit, snack size chips, chocolate chip cookie, bottled water.

Maximum of Two selections [not including dietary restrictions.] All accompaniments will be identical in each box.

BOX IT UP | \$ 28 per guest

Shaved Deli Roast Beef

Cheddar cheese, lettuce, tomato, brioche roll

Chicken Club Wrap

Lettuce, tomato, bacon, breast of chicken, cheddar, mayonnaise drizzle, spinach tortilla

Smoked Turkey Breast

Lettuce, tomato and cheddar cheese on a Brioche roll

Hickory Smoked Ham

Swiss cheese, lettuce, tomato, on Brioche roll

Hummus Wrap – VEGAN

Soft spinach tortilla, hummus spread with tomato, onion, shredded carrots, and shredded lettuce

Gluten Free Pita

Gluten Free pita stuffed with, baby kale, diced onions, sliced tomatoes, cucumber, balsamic dressing



LUNCH

BUFFET LUNCH

All buffet lunches come with iced water. Add iced tea for \$1.00 per person. Lunch buffets are based on 60 minutes, maximum of continuous service. Buffets are designed for a minimum of 30 guests.

Any guarantee that falls below 30 will be subject to \$10.00 per person surcharge.

THE DELI | \$ 28 per guest

Seasonal soup

Deli - Market display of sliced meats including smoked turkey, honey baked ham, and roast beef served with Swiss, cheddar cheese, lettuce, sliced tomatoes, onions, pickle spears, mustard, and mayonnaise

Sliced White and Wheat bread (GF option available upon request)

House chips

Fresh baked cookies

TEXAS BBQ | \$ 36 per guest

- ▶ Homemade coleslaw
- ▶ Homestyle potato salad
- ▶ Smoked BBQ brisket
- ▶ Southern fried chicken
- ▶ Mac and cheese
- ▶ Cowboy baked beans
- ▶ Slow-simmered collard greens
- ▶ Dinner rolls
- ▶ Chocolate Cake



LUNCH

BUFFET LUNCH

All buffet lunches come with iced water. Add iced tea for \$1.00 per person.



SOUTHWEST FIESTA | \$ 34 per guest

- ▶ Fiesta salad
- ▶ Fajita style chicken – served with. Shredded cheese, salsa, guacamole and sour cream
- ▶ Spanish rice
- ▶ Charro beans
- ▶ Warm flour & corn tortillas
- ▶ Warm churros with chocolate sauce

THE BALLPARK | \$ 35 per guest

- ▶ Southern style Potato salad
- ▶ Creamy coleslaw
- ▶ Potato chips
- ▶ Beef hot dog
- ▶ 6oz Beef patty
- ▶ Baked beans
- ▶ Hamburger buns and all the fixins
- ▶ Chocolate chip cookies



A TASTE OF ITALY | \$ 36 per guest

- ▶ Classic Caesar salad with parmesan croutons
- ▶ Caprese salad
- ▶ Chicken Marsala
- ▶ Gluten free penne pasta tossed in pesto topped with grilled vegetables
- ▶ Garlic bread
- ▶ Tiramisu

LUNCH

PLATED LUNCH

Plated lunch entrees are served with Chef's choice of vegetables, fresh baked dinner rolls, garden salad, dessert, and pre-set iced water. Add iced tea for \$1.00 per person.

ENTRÉES

- ▶ Grilled salmon, grilled asparagus, rice pilaf, and mango salsa
\$36 per guest
- ▶ Herb grilled chicken breast, sauteed green beans, roasted red potatoes, and garlic cream sauce
\$30 per guest
- ▶ 6oz Grilled hanger steak in a red wine demi glaze, grilled asparagus, and roasted red potatoes,
\$40 per guest
- ▶ Smothered Chicken, mashed potatoes, and sauteed green beans
\$30 per guest
- ▶ Chef's salad seasonal mixed greens topped with diced turkey and ham, cheddar cheese, tomato, hard-boiled egg, and cucumber
\$26 per guest
- ▶ Flaky croissant sandwich topped with chicken or tuna salad, lettuce, tomato, with potato salad
\$26 per guest

DESSERTS

Choose One:

- ▶ Chocolate cake
- ▶ New York style cheesecake
- ▶ Carrot cake
- ▶ Apple Pie



RECEPTIONS

HOT BITES

- ▶ Pulled pork sliders
\$26 per Dozen
- ▶ Hushpuppies – cinnamonn butter
\$18 per Dozen
- ▶ Mini beef Wellingtons
\$34 per Dozen
- ▶ Chicken kabobs
\$26 per Dozen
- ▶ Coconut shrimp – sweet chili sauce
\$26 per Dozen
- ▶ Beef satay – with peanut sauce
\$ 26 per Dozen
- ▶ Golden chicken tenders – honey mustard
\$26 per Dozen
- ▶ Bacon wrapped scallops
\$38 per Dozen
- ▶ Bite-sized twice baked potato – sour cream, bacon and chives
\$18 per Dozen
- ▶ Mini Crab Cakes
\$38 per Dozen
- ▶ Swedish meatballs – tossed in a marinara sauce
\$24 per Dozen
- ▶ Vegetable Spring Rolls
\$20 per Dozen
- ▶ Flaky spinach and feta Spanakopita
\$20 per Dozen



RECEPTIONS

CARVING STATIONS

*All carving stations served with artisan dinner rolls.

*Chef attendant required with each station –\$150 per attendant per hour

*BOURBON GLAZED COUNTRY HAM

(Serves 40 people)

\$425 each

*PRIME RIB

Creamy horseradish

(Serves 35 people)

\$875 each

*HOUSE ROASTED TURKEY BREAST

(Serves 40 people)

\$385 each

*WHOLE ROASTED BEEF TENDERLOIN

Wild mushroom sauté with bearnaise sauce

(Serves 20 people)

\$625 each



CATERING AT CROWNE PLAZA

DINNER





DINNER

DINNER BUFFET

To ensure quality of food, all dinner buffets are only allowed a 60-minute maximum of service time. Buffets are designed for a minimum of 30 guests. Any guarantee that falls below 30 will be subject to \$10.00 per person surcharge. Meals are served with iced water. Iced tea can be added for an additional \$1.00 per person.

TEX-MEX DINNER BUFFET \$ 40 per guest

- ▶ Santa Fe salad with chipotle ranch dressing
- ▶ Fajita style chicken and steak
- ▶ Cheese enchiladas
- ▶ Refried beans
- ▶ Mexican rice
- ▶ Roasted salsa, shredded lettuce, sour cream, guacamole, shredded jack cheese, and warm flour & corn tortillas
- ▶ Individual Flan

A TASTE OF ITALY DINNER BUFFET \$ 43 per guest

- ▶ Classic Caesar Salad
- ▶ Grilled vegetables topped with a balsamic drizzle
- ▶ Chicken parmesan
- ▶ Grilled salmon in a white wine butter sauce
- ▶ Mushroom Tortellini in a cream sauce
- ▶ Roasted Broccolini
- ▶ Lemon Cheesecake topped with a berry coulis

SOUTHERN SPECIALTY DINNER BUFFET \$ 42 per guest

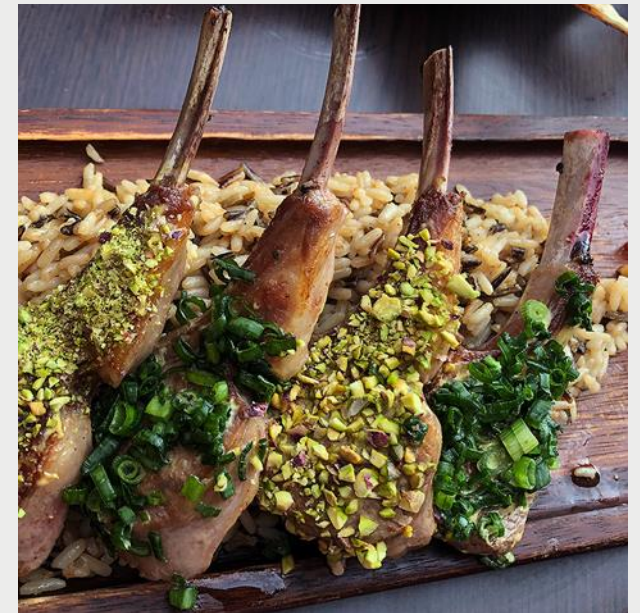
- ▶ Southern style coleslaw
- ▶ Buttermilk fried chicken
- ▶ BBQ Brisket
- ▶ Baked beans
- ▶ Mac and Cheese
- ▶ Loaded mashed potato
- ▶ Corn on the Cob
- ▶ Corn bread

THE ORIENT EXPRESS DINNER BUFFET \$ 42 per guest

- ▶ Oriental salad
- ▶ Vegetable Egg rolls
- ▶ Fried Rice
- ▶ Orange Chicken
- ▶ Szechuan beef
- ▶ Lo Mein noodles
- ▶ Asian doughnuts

CROWNE PLAZA VIP DINNER

- ▶ **SURF & TURF PLATED DINNER \$68 per guest**
- ▶ Iceberg wedge salad with blue cheese, warm bacon ,cheery tomatoes, and blue cheese dressing
- ▶ Filet Mignon topped with a Shrimp skewer
- ▶ Parmesan mashed potatoes
- ▶ Asparagus
- ▶ Crème brulee cheesecake
- ▶ Served with Iced water and Iced Tea





DINNER

PLATED DINNER

STARTERS *(Choose One)*

- ▶ Classic Caesar – romaine, parmesan, croutons and creamy Caesar dressing
- ▶ Green salad – radish, tomatoes, herbs, cucumber, and raspberry vinaigrette
- ▶ Traditional wedge salad – tomatoes, blue cheese, bacon crumbles, with blue cheese dressing
- ▶ Baby kale and Arugula salad – topped with red onion, goat cheese crumbles and a Balsamic vinaigrette

DESSERTS *(Choose One)*

- ▶ New York style cheesecake
- ▶ Key lime pie
- ▶ Chocolate cake
- ▶ Pecan pie

SELECT FROM ENTRÉES *(Next Page)*

DINNER

PLATED DINNER

Meals are served with iced water. Add iced tea for \$1.00 per person.

ENTRÉES:

- ▶ **Lemon Rosemary Chicken**
Grilled chicken breast, infused rosemary roasted potatoes, and fresh seasonal vegetables
\$38 per guest
- ▶ **Grilled Airline Chicken Breast**
Grilled Airline chicken breast with a white wine pan sauce, enriched with crème fraiche, served on a bed of wild rice, and seasonal vegetables
\$40 per guest
- ▶ **Grilled Salmon Filet**
Tri-Colored lemon buttered potatoes, fresh asparagus, with roasted red peppers
\$40 per guest
- ▶ **Black Peppered Crusted Pork Loin**
Wild mushroom marsala sauce, rosemary roasted potatoes, and fresh vegetables
\$40 per guest
- ▶ **Medallions of Beef Tenderloins**
Twin medallions of beef tenderloins, cabernet roasted shallot sauce, with roasted potatoes, and fresh seasonal vegetables
\$46 per guest
- ▶ **Crab Cakes**
2 Jumbo lump Crab Cakes with dijonaise cream sauce, homemade coleslaw, and roasted potatoes
\$42 per guest
- ▶ **Vegan Stuffed Pepper**
Roma tomatoes, eggplant, squash, sweet bell peppers, onions, and brown rice stuffed in a red bell pepper, and topped with a balsamic drizzle
\$26 per guest



CATERING AT CROWNE PLAZA

MEETINGS PACKAGE

MEETINGS PACKAGE

\$52 per guest

DELUXE CONTINENTAL BREAKFAST – 60 minutes

- ▶ Fresh fruit medley
- ▶ Assorted breakfast breads
- ▶ Assorted bagels with Cream cheese
- ▶ Applewood Bacon
- ▶ Scrambled Eggs
- ▶ Chilled orange juice
- ▶ Freshly brewed coffee and assorted hot teas

BOXED LUNCH – 60 minutes

Smoked Turkey Breast

Lettuce, tomato and cheddar cheese on a brioche Roll

Hickory Smoked Ham

Swiss cheese, lettuce, tomato, on brioche Roll

Hummus Wrap – VEGAN

Soft spinach tortilla, hummus spread with tomato, onion, shredded carrots, and shredded lettuce

PM BREAK – 30 minutes

- ▶ Rich chocolate brownie
- ▶ Assorted freshly baked cookies
- ▶ Lemon Bars
- ▶ Soft Drinks and bottled water



CATERING AT CROWNE PLAZA

BEVERAGE



BEVERAGE

HOST BAR

1 Bartender per 75 guest | Hosted bars require a bartender– \$75.00 ++ per bartender

PREMIUM BRANDS | \$12 per drink

- ▶ Beefeater Gin
- ▶ New Amsterdam Vodka
- ▶ Old Forrester Bourbon
- ▶ Don Q Light Rum
- ▶ El Jimador Tequila Blanco
- ▶ Dewar’s White Label Scotch

ULTRA PREMIUM BRANDS | \$15 per drink

- ▶ Tito’s Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker’s Mark Bourbon
- ▶ Ten to One Dark Rum
- ▶ Crown Royal Whiskey
- ▶ Patrón Blanco Tequila
- ▶ Jameson Scotch

NON-ALCOHOLIC BEVERAGES | \$4 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

DOMESTIC BEER | \$5 per drink

- ▶ Yuengling, Michelob Ultra, Blue Moon

IMPORTED BEER | \$6 per drink

- ▶ Heineken, Corona, Modelo Especial

HOUSE WINE | \$34 per bottle \$8 per glass

- ▶ Silver Gate: Pinot Grigio, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon

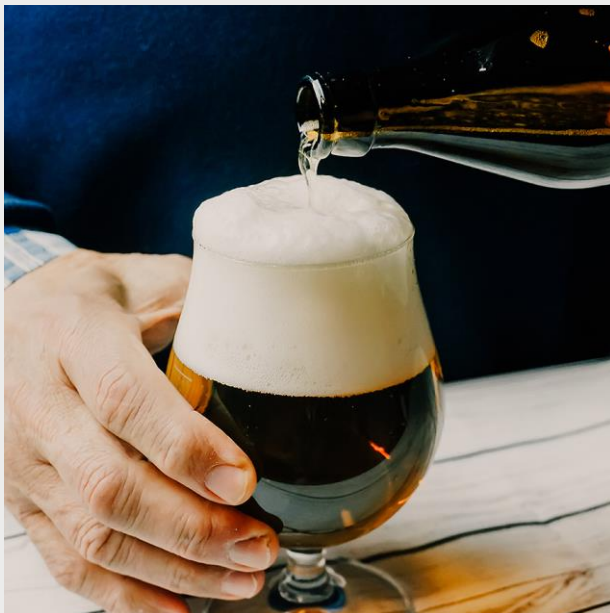
PREMIUM WINE | \$50 per bottle \$15 per glass

- ▶ Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

Craft/IPA | \$9 per drink

- ▶ Shiner Bock
- ▶ Voodoo Ranger
- ▶ High Noon





BEVERAGE

CASH BAR

1 Bartender per 100 guest | Cash bars require a bartender – \$150.00 ++ per bartender

All cash bars require a cashier – \$50 ++ per cashier

PREMIUM BRANDS | \$13 per drink

- ▶ Beefeater Gin
- ▶ New Amsterdam Vodka
- ▶ Old Forrester Bourbon
- ▶ Don Q Light Rum
- ▶ El Jimador Tequila Blanco
- ▶ Dewar's White Label Scotch

ULTRA PREMIUM BRANDS | \$16 per drink

- ▶ Tito's Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ten to One Dark Rum
- ▶ Crown Royal Whiskey
- ▶ Patrón Blanco Tequila
- ▶ Jameson Scotch

NON-ALCOHOLIC BEVERAGES | \$5 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

DOMESTIC BEER | \$6 per drink

- ▶ Yuengling, Michelob Ultra, Blue Moon

IMPORTED BEER | \$7 per drink

- ▶ Heineken, Corona, Modelo Especial

HOUSE WINE | \$36 per bottle \$9.00 per glass

- ▶ Silver Gate: Pinot Grigio, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon

PREMIUM WINE | \$56 per bottle \$16 per glass

- ▶ Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

Craft/IPA | \$10 per drink

- ▶ Shiner Bock
- ▶ Voodoo Ranger
- ▶ High Noon

SIGNATURE COCKTAILS

CROWNED JEWEL MULE | \$17 per drink

- ▶ Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice

CLASSIC MARGARITA | \$15 per drink

- ▶ El Jimador Blanco tequila, organic agave nectar, fresh lime juice

MINT JULEP | \$16 per drink

- ▶ Woodford Reserve bourbon, simple syrup, muddle mint leaves & lime

MANHATTAN | \$15 per drink

- ▶ Old Forrester bourbon, M&R sweet vermouth, Angostura bitters

BOULVARDIER | \$18 per drink

- ▶ Old Forrester bourbon, Campari, M&R sweet vermouth

BEE'S KNEES | \$17 per drink

- ▶ Beefeaters gin, local small-batch honey, fresh lemon juice

COSMOPOLITAN | \$15 per drink

- ▶ Titos vodka, Cointreau, cranberry juice, fresh lime juice

HOUSE MARTINI | \$14 per drink

- ▶ The Bombay gin, Martini & Rossi dry vermouth

FRENCH 75 | \$17 per drink

- ▶ The Bombay dry gin, fresh lemon juice, simple syrup, Refino Prosecco sparkling wine

JAMAICAN SMASH | \$15 per drink

- ▶ Myers's dark rum, simple syrup, muddled basil and lime

STORM'S BREWING | \$16 per drink

- ▶ Myers's dark rum, Cointreau, fresh lime, Fever-Tree ginger beer

MIXED BERRY MOJITO | \$15 per drink

- ▶ Don Q rum, muddled berries, lime juice, simple syrup, mint leaves, Fever-Tree club soda

ISLAND BREEZE | \$14 per drink

- ▶ Blue Chair Bay Coconut rum, Vodka Citron, cranberry juice, triple sec, fresh lime juice

