



THE
CRESCENT
HOTEL
AND SPA



Banquet & Catering Menu



Elegant
Cuisine

Black Tie
Service

For More Information Call Toll Free - 1-800-342-9766

Local - 479-253-9766

Fax - 479-253-5296

*Breakfast Entrée Selections
From
The Crescent Hotel*

Eggs Benedict

*Farm fresh eggs poached and served
with Canadian bacon on a toasted
English muffin, topped with a classic hollandaise.
Accompanied with breakfast potatoes.*

\$10.95 per person

Breakfast Croissant

*Farm fresh scrambled eggs, melted
cheddar cheese and crisp bacon layered
on a flaky croissant. Served with breakfast potatoes.*

\$7.95 per person

Steak and Eggs

*A 6 oz. New York strip grilled to perfection,
served with scrambled eggs, breakfast potatoes
and choice of buttermilk biscuits and gravy or toast.*

\$11.95 per person

Traditional

*Farm fresh scrambled eggs with crispy
bacon or country sausage, breakfast potatoes,
and choice of buttermilk biscuits or toast.*

\$8.95 per person

*All Entrées Include Fresh Orange Juice and 100%
Brewed Colombian Coffee. Decaf Available Upon Request.*

Breakfast Buffet Selections From The Crescent Hotel

Sunrise Buffet

Farm fresh scrambled eggs, crispy bacon and country sausage breakfast potatoes, biscuits and creamy pepper gravy.

\$8.95 per person

Traditional Buffet

Fresh scrambled eggs, choice of bacon or sausage, breakfast potatoes, assorted muffins and fresh seasonal fruit.

\$8.95 per person

Ozark Mountain Buffet

Fresh scrambled eggs, crispy bacon and country sausage, breakfast potatoes, biscuits and creamy pepper gravy, choice of waffles or French toast, assorted muffins and fresh seasonal fruit.

\$10.95 per person

Continental Breakfast

*Fresh fruit juice, seasonal sliced fruit and berries, assorted breakfast breads and pastries, fruit jams, honey and butter, assorted cereals, granola or yogurt.
Fresh wholesome milk.*

\$6.95 per person

*All Breakfast Buffets Include Fresh Juice and
100% Brewed Colombian Coffee. Decaf available upon request.*

Luncheon Selections From The Crescent Hotel

Plated Luncheons

Soup & Salad

A half portion of our house salad served with a cup of our soup of the day.

\$5.95 per person

Crescent Club

Shaved ham and turkey layered on a flaky croissant with crisp bacon, lettuce, tomato and onion. Served with choice of redskin potato salad or chips.

\$7.95 per person

Grilled Chicken Caesar Salad

Crisp romaine, shaved parmesan cheese and garlic croutons all lightly tossed in our house Caesar dressing and then topped with a tender grilled chicken breast.

\$7.95 per person

Salmon Salad

Grilled Atlantic salmon with a maple herb glaze atop baby field greens tossed in our house roasted shallot and balsamic vinaigrette.

\$9.95 per person

Oven Roasted 1/2 Chicken

Served with Crescent Yukon gold mashed potatoes and fresh seasonal vegetables.

\$10.95 per person

Trout Almandine

A boneless filet of trout pan seared and served with a rich almandine sauce. Served with rice pilaf and fresh seasonal vegetables.

\$11.95 per person

Roast Beef

Tender roast beef thinly sliced and served with our house mashed potatoes, fresh seasonal vegetables, and topped with a rich brown sauce.

\$9.95 per person

Grilled Chicken Alfredo

Tender grilled chicken over fettuccini pasta tossed in a creamy Alfredo sauce. Finished with fresh parmesan cheese accompanied with garlic bread.

\$10.95 per person

** Other plated lunches are available. Please ask your coordinator for more selections.*

Luncheon Buffet Selections

Spring Street Deli Buffet

Mixed garden greens with chef's selection of dressings.

Pasta Salad Cole Slaw Potato Salad

Sliced deli meats - roast beef, smoked turkey, honey cured ham, mustard, mayonnaise, and a creamy horseradish sauce.

American, Swiss, and cheddar cheese, leaf lettuce, sliced tomatoes and onions, pickle spears and assorted breads and rolls.

Fresh sliced seasonal fruit.

\$11.95 per person

** A freshly prepared soup is available at an additional charge of \$1.00 per person.*

Pastabilities Buffet

Three Pastas

(Penne, Bow Tie, Linguini)

Three Pasta Sauces

(Alfredo, Pesto, Marinara)

Three Meats

(Grilled Chicken, Italian Sausage, Beef Strips)

Accompanied with mixed garden greens, chef's choice of dressing, garlic bread, and parmesan cheese.

\$12.95 per person

Backyard BBQ Buffet

BBQ Chicken, BBQ Ribs, corn on the cob, baked beans, roasted new potatoes, fresh garden salad, cole slaw, chips, and fresh dinner rolls.

\$13.95 per person

** All lunch selections include water, coffee and tea service.*

** Select any of these buffets for dinner and add \$2.00 per person.*

** See buffet dessert selections to add a dessert to your buffet.*

Dinner Selections From The Crescent Hotel

All entrees accompanied by a Crescent house salad. Substitute a Caesar salad for \$1.50 per person.

Entreés

Roasted Tenderloin of Beef

An oven roasted tenderloin of beef sliced and fanned over fresh herb mashed potatoes with a Madeira wine and wild mushroom sauce. Accompanied with fresh seasonal vegetables .

\$24.95 per person

Filet Mignon

A marinated 7 oz. filet grilled and served with a three peppercorn demi glace. Accompanied with parmesan whipped potatoes and fresh seasonal vegetables.

\$28.95 per person

Prime Rib of Beef

Rubbed with the Crescent house spices and slowly oven roasted. Served with parmesan whipped potatoes, fresh seasonal vegetables, and horseradish cream sauce.

\$21.95 per person

12 oz. Kansas City Strip Steak

Grilled and served with a horseradish chive hollandaise sauce. Accompanied with fresh seasonal vegetables and parmesan whipped potatoes.

\$25.95 per person

Mesquite Seared Salmon

A 7 oz. Atlantic salmon filet seared with mesquite seasoning and served over parmesan whipped potatoes on a bed of warm spinach tossed with red onions and hickory smoked bacon.

Drizzled with a balsamic cabernet reduction.

\$19.95 per person

Grouper Pensacola

A 7 oz. grouper filet pan fried and served over a traditional rice pilaf and finished with a tomato, shrimp and avocado cream sauce.

\$21.95 per person

Center Cut Pork

A 7 oz. center cut pork wrapped in bacon and pan seared, topped with caramelized onions and apples. Served with Crescent mashed potatoes and seasonal vegetables.

\$19.95 per person

Trout Almandine

*A boneless filet of trout pan seared and finished with a rich almandine sauce.
Served with rice pilaf and fresh seasonal vegetables.*

\$17.95 per person

Shrimp and Scallop Pasta

Seared shrimp and scallops tossed in a cheese filled tortellini pasta with a lobster cream sauce.

\$23.95 per person

Chicken Boursin

*A 7 oz. breast stuffed with a fresh herb Boursin stuffing, rolled in seasoned bread crumbs
and fried to a golden brown. Served with asparagus risotto.*

\$19.95 per person

Grilled Twin Chicken

A grilled chicken breast served over wild mushroom risotto with a sundried tomato sauce.

\$17.95 per person

Cornish Game Hen

*Molasses and brown sugar glazed and slowly oven roasted.
Served with parmesan whipped potatoes and fresh seasonal vegetables.*

\$18.95 per person

Surf & Turf

*A 4 oz. filet of beef and Maine lobster tail served with a three peppercorn demi glace and drawn butter.
Accompanied with fresh herb mashed potatoes and grilled asparagus.*

\$34.95 per person

Vegetarian Entrées

Vegetable Wellington

*Layered grilled vegetables atop a marinated portobello mushroom in a flaky pastry crust
and baked to a golden brown. Finished with a roasted tomato sauce.*

\$17.95 per person

Angel Hair Pasta

*Angel hair pasta tossed in a light tomato basil sauce and topped with an assortment of grilled vegetables.
Finished with shaved parmesan cheese.*

\$15.95 per person

Roasted Tomato Cous Cous

*A Mediterranean cous cous tossed in an extra virgin olive oil with wild mushrooms, fresh spinach,
and red onions served in a roasted tomato with a marinated grilled portobello mushroom.*

\$16.95 per person

Set Dinner Menu #1
\$35.00 Per Person

First Course

Jumbo Lump crab cakes served with a Bloody Mary gazpacho, asparagus puree and cilantro lime crème fraiche.

Second Course
Choice of

*Fresh tomato soup garnished with house made pesto
Cream of Asparagus
Shrimp Bisque.*

Third Course
Choice of

*Baby field green salad accompanied with grape tomatoes, carrot curls, shaved red onions, and topped with toasted pignoles. Served with our house roasted shallot and balsamic vinaigrette.
Crisp romaine tossed with a classic Caesar dressing, garlic croutons and shaved parmesan cheese.*

Fourth Course
Choice of Two

*Oven roasted beef tenderloin served with a Madeira wine and wild cherry butter sauce.
Accompanied with parmesan whipped potatoes and fresh seasonal vegetables.*

*12 oz. Kansas City Strip grilled and topped with a horseradish hollandaise.
Served with fresh herb mashed potatoes and fresh seasonal vegetables.*

A 7 oz. Grouper filet pan fried and served over basmati rice with a tomato, shrimp, and avocado cream sauce.

Shrimp and scallops tossed in a cheese tortellini with a Lobster cream sauce.

Layered grilled vegetables atop a marinated portobello mushroom wrapped in a delicate puff pastry and baked to a golden brown. Served with a roasted tomato sauce and fresh basil.

A tender breast of chicken stuffed with boursin cheese and then rolled in seasoned breadcrumbs and pan fried. Served over Asparagus risotto with a roasted red pepper coulis.

** Set dinner menus available for parties of 25 - 100 people.*

** Available on 1st floor reception rooms only.*

Set Dinner Menu #2
\$45.00 Per Person

First Course

Jumbo Shrimp Cocktail with cognac cocktail sauce and lemon basil aioli

Second Course
Choice of

Fresh Tomato soup garnished with house made pesto
Cream of Asparagus
Smoked Seafood Chowder

Third Course
Choice of

Baby field green salad accompanied with pear tomatoes, carrot curls, shaved red onions, and topped with toasted pignoles. Served with our house roasted shallot and balsamic vinaigrette.

Hearts of romaine salad with classic Caesar dressing, garlic croutons and shaved Asiago cheese.

Fourth Course
Choice of

Smoked Buffalo Tenderloin served with a creamy roasted pepper and Asiago polenta, warmed baby spinach and a wild mushroom jus lie.

Lobster and Crab stuffed Atlantic Salmon with fresh herb and parmesan whipped potatoes on a warm spinach salad with shaved red onions and peppered bacon.
Drizzled with White Zinfandel reduction.

Mustard crusted rack of Lamb served with Mediterranean cous-cous tossed with spinach, wild mushrooms and grape tomatoes in a veal demi-glace accompanied with an herb roasted vine-ripened tomato.

** Set dinner menus available for parties of 25 - 100 people.*

** Available on 1st floor reception rooms only.*

Set Dinner Menu #3
\$60.00 Per Person

First Course

Smoked Crab & Crawfish Quesadilla with black bean puree cilantro lime crème fraiche.

Second Course
Choice of

Fresh tomato soup garnished with house-made pesto
Cream of Asparagus
Smoked Seafood Chowder

Third Course
Choice of

Baby field green salad accompanied with pear tomatoes, carrot curls, shaved red onions, and topped with toasted pignoles. Served with our house roasted shallot and balsamic vinaigrette.

Hearts of romaine salad with classic Caesar dressing, garlic croutons and shaved Asiago cheese.

Fourth Course
Choice of

14 oz. Maine Lobster Tail served with chive mashed potatoes and grilled asparagus. topped with a roasted pepper hollandaise..

A 6 oz. Maine Lobster Tail and 6 oz. Filet Mignon served with chive mashed potatoes, grilled asparagus and roasted pepper hollandaise.

Chef's Favorite:

A 5 oz. seared Chilean sea bass and mustard crusted rack of Lamb with basil mashed potatoes and wild mushroom and tomato ragout.

** Set dinner menus available for parties of 25 - 100 people.*

** Available on 1st floor reception rooms only.*

Dinner Buffet Selections

From The Crescent Hotel

Salad Choices

*Fresh Garden Salad, choice of two dressings:
House, Ranch, Italian, Bleu Cheese, 1000 Island
Marinated and Grilled Vegetable Salad
Vine-Ripened Tomato Salad
Pasta Salad
Baked Potato Salad
Medley of Fresh Fruit*

Entree Choices

*Slow Roasted Half Chicken
Oven Roasted Pork Loin With a Caramelized Onion BBQ Jus Lie
Chicken Marsala
Roast Sirloin of Beef With Roasted Shallot and Wild Mushroom Sauce
Marinated and Baked Cornish Game Hen
Seared Mesquite Marinated Salmon with Balsamic Cabernet Reduction
Shrimp and Scallop Fettuccini, Lobster Cream Sauce
Beef Tips Diane
Honey Glazed Ham with a Cider Jus Lie
Trout Almandine
Roasted Chicken Pasta (Olives, Spinach, Tomatoes, Olive Oil)
Chicken Parmesan
Grilled Pork Chops, Apple Brandy Sauce*

Starch Choices

*Classic Rice Pilaf
Baked Potatoes
Oven Roasted New Potatoes
Roast Garlic/Parmesan Whipped Potatoes
Mashed Sweet Potatoes
Au Gratin Potatoes*

Vegetable Choices:

*Vegetable Medley
Seasoned greenbeans with red onions and toasted almonds
Honey glazed baby carrots
Sugar snap peas with shiitake mushrooms
Seasoned broccoli and cauliflower
Corn O'Brien*

Buffet Dessert Selections

Strawberry Trifle

Layered Sponge cake with strawberries and whipped cream.

Fruit Cobbler

Apple, cherry, peach or blackberry.

Warm Bread Pudding

Served with a Vanilla sauce.

Traditional Cheesecake

Strawberry, Chocolate or Raspberry sauce.

Crescent Brownie

Served warm with fudge sauce and vanilla bean ice cream.

** Add any of these desserts to your buffet for an additional \$2.00 per person.*

** Add two desserts for an additional \$3.00 per person.*

Plated Desserts

Tiramisu

Lady Fingers soaked in espresso and layered with a sweet marscapone filling. Served with a crème anglaise and dusted with cocoa.

\$4.50 per person

Warm Apple Croustade

Apples, cinnamon, and brown sugar in a flaky pastry crust served with crème anglaise and vanilla bean ice cream.

\$5.00 per person

Traditional Cheesecake

Choice of Strawberry, Chocolate or Raspberry sauce.

\$4.00 per person

Berries & Cream

Fresh strawberries tossed in champagne in a lace cookie tuile with a chantilly cream.

\$5.50 per person

Fruit Cobbler

Apple, cherry, peach or blackberry served with vanilla bean ice cream.

\$3.50 per person

Hors D'Oeuvres *From* *The Crescent Hotel*

Individual Cold Hors D'Oeuvres *(Priced Per 50 Pieces)*

<i>Walnut Gorgonzola Tartlets</i>	\$60.00
<i>Homemade Finger Sandwiches: Chicken, Tuna or Ham Salad</i>	\$60.00
<i>Homemade Assorted Canapes</i>	\$75.00
<i>Prosciutto Ham and Melon Balls</i>	\$60.00
<i>Shaved Smoked Turkey on Silver Dollar Rolls</i>	\$100.00
<i>Honey Dijon Mustard & Herb Mayonnaise</i>	
<i>Smoked Salmon Rosettes</i>	\$75.00
<i>Herb Cream Cheese</i>	
<i>Gulf Shrimp On Ice</i>	\$100.00
<i>Cocktail Sauce, Lemon Basil Mayonnaise</i>	
<i>Peel 'N' Eat Shrimp</i>	\$75.00
<i>Cocktail Sauce, Lemon</i>	
<i>Stuffed Cherry Tomatoes</i>	\$60.00
<i>Herb Cream Cheese</i>	
<i>Pinwheels of Beef Sirloin</i>	\$75.00
<i>Julienne Red and Green Peppers, Horseradish Cream</i>	

Individual Hot Hors D'oeuvres *(Priced Per 50 Pieces)*

<i>Swedish Meatballs</i>	\$60.00
<i>Spicy Chicken Wings</i>	\$60.00
<i>Celery & Bleu Cheese Dressing</i>	
<i>Grilled Chicken & Cheese Quesadillas</i>	\$65.00
<i>Salsa & Sour Cream</i>	
<i>Mini Egg Rolls</i>	\$75.00
<i>Sweet 'n' Sour Sauce</i>	
<i>Spinach & Artichoke Stuffed Mushrooms</i>	\$75.00
<i>Seafood Stuffed Mushrooms</i>	\$85.00
<i>Mini Crab Cakes</i>	\$100.00
<i>Spinach and Feta Cheese Pillows</i>	\$75.00
<i>Crab Rangoons</i>	\$75.00
<i>Beef or Chicken Kabobs</i>	\$65.00
<i>Shrimp Kabobs</i>	\$75.00
<i>Bacon Wrapped Scallops</i>	\$65.00
<i>Crab Stuffed Portobello Mushrooms</i>	\$75.00

* Butler pass services available with additional charge

Displays

Fresh Fruit Display

Fresh Seasonal Fruit Prepared in an Elaborate Display

Small	\$65.00.....	Serves 25 people
Medium	\$110.00.....	Serves 50 people
Large	\$175.00.....	Serves 100 people

Domestic & Imported Cheese Display

An Assortment of Delicious Cheeses Displayed in an Elaborate Manner

Small	\$75.00	Serves 25 people
Medium	\$125.00	Serves 50 people
Large	\$200.00	Serves 100 people

Vegetable Crudite

Assorted Fresh Vegetables Displayed in an Elaborate Manner

Small	\$45.00	Serves 25 people
Medium	\$80.00	Serves 50 people
Large	\$135.00	Serves 100 people

Antipasta Display

*Black Olives, Green Olives, Pepperoncini, Cherry Peppers, Cocktail Onions,
Pickle Spears, Baby Corn and an Array of Pickled Vegetables*

Small.....	\$50.00	Serves 25 people
Medium	\$85.00	Serves 50 people
Large.....	\$140.00	Serves 100 people

Smoked Seafood Display

*An Elaborate Display of Shrimp, Salmon, Mussels, Oysters, and Trout
all Lightly Smoked and Served with a Lemon Dill Sauce.*

Small.....	\$70.00	Serves 25 people
Medium	\$125.00	Serves 50 people
Large.....	\$225.00	Serves 100 people

Smoked Salmon Display

Served with Lemons, Capers, and a Dill Cream Cheese.

Small	\$65.00	Serves 25 people
Medium	\$115.00	Serves 50 people
Large	\$200.00	Serves 100 people

Southwestern Display

*Nacho Chips, Salsa, Sour Cream, Guacamole, Refried Beans,
Lettuce, Tomatoes, Green Onions, and Cheese*

Small	\$45.00	Serves 25 people
Medium	\$80.00	Serves 50 people
Large	\$135.00	Serves 100 people

Hors D'Oeuvre Stations

Taco Station

*Seasoned Chicken or Beef,
refried beans, chopped lettuce, diced tomatoes,
shredded cheddar cheese, salsa,
sour cream, guacamole and crisp taco shells.*

\$4.50 per person

Fajita Station

*Marinated and grilled strips of Beef and Chicken
served with flour tortillas, chopped lettuce, diced tomatoes,
sauteed peppers and onions, shredded cheese,
salsa, sour cream, guacamole, and refried beans.*

\$6.00 per person

Baked Potato Station

*Baked Potatoes, Cheese, Sour Cream,
Green Onions, Bacon Bits, Chili.*

\$3.50 per person

Pasta Station

*Penne and Fettuccini Pasta,
Alfredo Sauce and Marinara Sauce,
Fresh Parmesan Cheese and Cracked Pepper.*

\$5.00 per person

Shrimp Scampi Station

*Jumbo Gulf Shrimp sauteed in garlic butter with fresh herbs,
served with Long Grain Wild Rice.*

\$8.50 per person

Stir Fry Station

*Chicken, Beef, Peppers, Onions, Celery and Carrots.
Ginger Soy Sauce, Traditional Rice.*

\$6.50 per person

** Add \$50.00 to seafood or pasta station for chef attendant.*

** Prices are based on stations being added to existing buffets*

** For stand alone stations, please ask your coordinator for pricing.*

Carver's Corner

<i>Pepper Crusted Roast Sirloin of Beef</i>	<i>\$150.00</i>
<i>Horseradish Cream Sauce, Whole Grain Mustard, Mayonnaise</i> <i>Serves 30</i>	
<i>Molasses Glazed Pit Ham</i>	<i>\$125.00</i>
<i>Whole Grain Honey Mustard</i> <i>Serves 40</i>	
<i>Roasted Turkey Breast</i>	<i>\$95.00</i>
<i>Herb Mayonnaise, Cranberry Relish</i> <i>Serves 30</i>	
<i>Oven Roasted Prime Rib</i>	<i>\$150.00</i>
<i>Horseradish Cream Sauce, Dijon Mustard, Herb Mayonnaise</i> <i>Serves 25</i>	
<i>Steamship Round of Beef</i>	<i>\$350.00</i>
<i>Horseradish, Whole Grain Mustard, Herb Mayonnaise</i> <i>Serves 150</i>	
<i>Smoked Tenderloin of Beef</i>	<i>\$150.00</i>
<i>Horseradish Cream Sauce, Bearnaise Sauce</i> <i>Serves 20</i>	

** \$50 Carvers Fee will be added to all stations*

Ice Sculptures

*Let our chef dazzle your guest with his magnificent ice carvings.
Prices vary depending on size and difficulty of sculpture.
Please ask your coordinator for more information.*

Late Night Party Trays

*Think you might have the urge for a late night snack?
We offer a wide variety of late night party trays.
From chips & salsa to a full deli display.*

Consult your coordinator to see what we may be able to offer your party!

Beverage Service From The Crescent Hotel

<i>Coffee (Regular or Decaffeinated)</i>	\$20.00 Per Gallon
<i>Ice Tea or Hot Tea</i>	\$20.00 Per Gallon
<i>Hot Chocolate or Hot Spiced Cider</i>	\$20.00 Per Gallon
<i>Lemonade</i>	\$20.00 Per Gallon
<i>Assorted Soft Drinks</i>	\$1.25 Each
<i>Fruit Juices: Orange, Grapefruit, Cranberry</i>	\$10.00 Per Carafe
<i>Milk - Regular or Skim</i>	\$10.00 Per Carafe
<i>Fruit Punch</i>	\$20.00 Per Gallon
<i>Champagne Punch</i>	\$60.00 Per Gallon
<i>Wine Punch</i>	\$40.00 Per Gallon
<i>Sherbet Punch</i>	\$30.00 Per Gallon
<i>Mineral Water</i>	\$2.25 Each

Cash Bar/Host Bar Drink Pricing

<i>Soft Drinks</i>	\$1.25 Per Glass
<i>Fruit Juices</i>	\$2.00 Per Glass
<i>Non-Alcoholic Beer</i>	\$2.25 Per Bottle
<i>Domestic Beer</i>	\$3.00 Per Bottle
<i>Imported Beer</i>	\$4.00 Per Bottle
<i>House Brand Mixed Drinks</i>	\$5.00 Per Drink
<i>Call Brand Mixed Drinks</i>	\$6.00 Per Drink
<i>Premium Brand Mixed Drinks</i>	\$7.00 Per Drink

*Domestic Beer by the Keg- \$200.00 • Domestic Beer by the 1/4 Keg- \$100
Imported Beer by the 1/4 Keg- \$150.00 • Imported Beer by the Keg- \$300.00*

House Wines

We offer Stone Cellars by Beringer 1.5 ltr. as our house wine

<i>Chardonnay, Cabernet, Mealo, and White Zinfindale</i>	\$30.00
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Premium Wines

<i>Beringer Stone Cellars Cabernet</i>	\$18.00 Per Bottle
<i>Woodbridge Cabernet</i>	\$20.00 Per Bottle
<i>Kendall Jackson Vintners Reserve Cabernet</i>	\$38.00 Per Bottle
<i>Clos Du Bois Cabernet</i>	\$40.00 Per Bottle
<i>Beringer Stone Cellars Merlot</i>	\$15.00 Per Bottle
<i>Woodbridge Merlot</i>	\$18.00 Per Bottle
<i>Rosemont Merlot</i>	\$25.00 Per Bottle
<i>Kendall Jackson Vintners Reserve Merlot</i>	\$38.00 Per Bottle
<i>Woodbridge Chardonnay</i>	\$20.00 Per Bottle
<i>Kendall Jackson Vintners Reserve Chardonnay</i>	\$35.00 Per Bottle
<i>Sonoma Cutrer Chardonnay</i>	\$35.00 Per Bottle
<i>Rosemont Shiraz</i>	\$28.00 Per Bottle
<i>Firesteed Pinot Noir</i>	\$25.00 Per Bottle
<i>Demmer Piesporter Riesling</i>	\$19.00 Per Bottle
<i>Schmitt Sohne Riesling</i>	\$18.00 Per Bottle

Champagnes

<i>Le Domaine</i>	\$20.00 Per Bottle
<i>Korbel Extra Dry</i>	\$30.00 Per Bottle
<i>Martini & Rossi Asti</i>	\$25.00 Per Bottle
<i>Roederer Estate Brut</i>	\$40.00 Per Bottle
<i>Dom Perignon</i>	\$180.00 Per Bottle
<i>Perrier & Joet Gift Set</i>	\$195.00 Per Bottle

** Butler pass services available for additional charge*

** Please Ask Your Coordinator if you have a Special Request. Prices May Vary.*

Specialty Breaks From The Crescent Hotel

Wholesome Break

*Assorted muffins, fresh seasonal fruit, granola bars, bagels
and a variety of cream cheeses. Fresh chilled juices, mineral water and coffee.*

\$6.25 per person

Cookie Monster Break

*A variety of large freshly baked cookies to include but not limited to:
chocolate chip, sugar, macadamia nut, peanut butter, double chocolate chunk, and oatmeal raisin.
Also includes your choice of freshly brewed coffee and milk or assorted sodas.*

\$6.50 per person

Chocolate Lover's Break

*Fudge brownies, chocolate chip cookies, chocolate covered strawberries, and a variety of chocolate candy bars.
Served with your choice of hot chocolate and chocolate milk or assorted sodas.*

\$6.50 per person

South of the Border Break

*Create your own nachos, including taco chips, nacho cheese sauce, salsa, sour cream, refried beans, tomatoes,
green onions, black olives, and jalapenos. Also includes assorted sodas.*

\$5.95 per person

Ala Carte

<i>Pretzels.....\$5.00 per lb.</i>	<i>Assorted Danishes.....\$25.00 Dozen</i>
<i>Mixed Nuts.....\$15.00 per lb.</i>	<i>Cinnamon Rolls.....\$20.00 Dozen</i>
<i>Peanuts.....\$10.00 per lb.</i>	<i>Assorted Muffins.....\$15.00 Dozen</i>
<i>Potato chips.....\$6.00 per pound</i>	<i>Assorted Cookies.....\$10.00 Dozen</i>
<i> w/dip.....\$15.00 per bowl</i>	<i>Bagels and Cream Cheese.....\$15.00 Dozen</i>
<i>Tortilla chips.....\$6.00 per pound</i>	<i>Brownies.....\$15.00 Dozen</i>
<i> w/salsa.....\$15.00 per bowl</i>	<i>Popcorn.....\$1.00 per person</i>

** Prices are subject to change based on existing economic conditions.*

** Buffet is for 25 people or more.*

** Prices subject to applicable taxes and 18% service charge.*