

House Champagne by the bottle.....\$22
 House Wine by the bottle.....\$18

*Depending on the type of event, one bartender per seventy-five guests is required.

Description of Packages:

Bartender service:

The Bartender service will give you bartender staffing only. Client will be responsible for providing a portable bar, mixers, supplies, and alcohol. CRO Catering can help determine the amount of alcohol and mixers needed for the client's event. Bartender service is \$ 25/hour for a minimum of 4 hours. Bartender(s) are TABC Certified and will arrive one hour before scheduled start time for setup. The client will be charged from the time the bartender(s) arrive for setup until they have finished breaking down and cleaning the bar area. * No one is allowed to consume alcohol unless served by CRO Catering Bartenders staff.

Standard Bar Service:

CRO Catering will provide the client with standard equipment and mixers to ensure bar service will run smoothly and effectively. This service includes the following: Bottled beer poppers, wine keys, cloth towels, drinking straws, beverage napkins, coolers, ice bins, ice scoops, clear disposable cups, assorted mixers, salt & rimmer, mixing tins, strainers, liquor bottle pour spouts, pitchers, ice, fruit garnishes, portable bar(s). The client will be responsible for providing the alcohol.

The Standard Bar Service is \$2.25 / person with a minimum of 75 guests, plus the Bartender Service package.
Assorted Mixers include: Soda water, tonic water, assorted sodas, orange juice, cranberry juice, grapefruit juice, bloody mary mix, and margarita mix.

♥Consolidated Restaurant Operations Catering-Specialty Menu♥

866-788-FOOD: WWW.CROCATERING.COM

HORS D'OEUVRES

Some items may require 48 hours notice

Hot

Mini Crab cakes with Remoulade sauce \$ 5.00-\$7.00
 Price varies between concepts

Terlingua Chicken Skewers/Chicken Satay \$ 3.25

Mushroom Caps stuffed with Sausage & Cheese \$ 2.49

Baked Scallop wrapped with Crisp Bacon \$ 5.50

Spinach Artichoke Dip with Crispy Tortilla Chips \$ 2.49-\$4.50
 Price varies between concepts

Mini Chimichangas with Chili Con Queso \$ 4.25

Beef or Chicken Taquitos with Guacamole or Sour Cream \$2.49-\$2.99
 Price varies between concepts

Stuffed Jalapenos with Spicy Ranch \$ 2.79-\$2.99

Spinach Florentine Mini Quiche \$ 3.75

Nacho Bar \$ 4.99-\$5.99
 Price varies between concepts

Crispy Chicken Fingers \$ 3.25

*Assorted Quesadillas: Chicken, Beef, and Spinach \$ 3.79-\$3.99
 Shrimp \$ 4.49

Catered events only/Additional attendant fee
 Price varies between concepts

Shrimp Flautas with Guacamole or Sour Cream \$6.00

Beef Tenderloin Croustades (Dinner events only) \$7.00

Beef Tenderloin Brushetta \$5.00

Spiced Cheese Skewered Shrimp Brochette (Devil Creek Shrimp) \$6.00

Most prices per person based on 2 pieces per guest

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Additional Beverage Service

Keg Beer- Domestic.....\$175
 Keg Beer- Import.....\$225

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HORS D'OEUVRES

Some items may require 48 hours notice

Cold

Smoked Chicken & Ancho Cheese Pinwheels \$ 2.75



Cucumber Rounds with Salmon Mousse \$ 3.75



Cherry Tomatoes filled with Herbed Goat Cheese \$ 4.25



Fresh Mozzarella with Basil & Tomato \$ 4.25



Rosemary Chicken Salad on Mini Croissants \$ 3.25



Asparagus Tips wrapped in Beef \$ 4.75



Smoked Salmon with Dill Cream Cheese on
Pumpernickel Rounds \$5.50



Mexican Shrimp Cocktail \$5.49



Traditional Jumbo Shrimp Cocktail with dipping sauce \$ 6.00



Crabmeat and Avocado Canapés (Dinner Events Only) \$ 5.25



Salmon Tapas (1) \$4.00



Shrimp Shooters (Remoulade or Cocktail) served in shot glasses \$6.00



Cheese Display with Crackers & Baguettes \$2.49**



Seasonal Fresh Fruit Display \$2.49**
Price varies between concepts



Vegetable Crudités with Creamy Herb dipping sauce \$1.50**



Marinated Grilled Vegetable Display \$ 2.75**

**Fruit, Cheese and Vegetable Displays require a minimum of 15 people

Most prices per person based on 2 pieces per guest

Beer & Wine Package:

Choice of 2 Domestic bottled beers:

Budweiser, Bud Light, Coors Light, Miller Lite

Choice of 1 Imported bottled beer:

Dos XX, Shiner Bock, Corona, Amstel Light, or Heineken

Chardonnay, Zinfandel, Merlot (or Cabernet) wine

Beer, Wine, & Margarita Package:

Choice of 2 Domestic bottled beers:

Budweiser, Bud Light, Coors Light, Miller Lite

Choice of 1 Imported bottled beer:

Dos XX, Shiner Bock, Corona, Amstel Light, or Heineken

Chardonnay, Zinfandel, Merlot (or Cabernet) wine

Frozen Drink Machine:

Frozen Lime, Prickly Pear, or Strawberry Margaritas

(Margaritas can be substituted with Bellini, Piña Colada,

Daiquiris, & more.)

Includes limes, cups, straws, salt, beverage napkins & 1 mix

Beer & Margarita Package:

Choice of 2 Domestic bottled beers:

Budweiser, Bud Light, Coors Light, Miller Lite

Choice of 1 Imported bottled beer:

Dos XX, Shiner Bock, Corona, Amstel Light, or Heineken

Price includes frozen drink machine

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Action Station Selections

***Pasta Station:**

Fresh tossed salad with assorted dressings

Includes Penne and Bowtie pasta with hearty marinara,
garlic butter or creamy alfredo sauce (choice of 2 sauces)

Served with mushrooms, onions, garlic, artichoke hearts,
sautéed vegetables, tomatoes, and peppers

\$ 10.95

Add Chicken **OR** Meatballs \$ 13.95

Add Shrimp \$ 14.95



****Mashed Potato Martini Bars are available-contact sales staff for pricing****

***Carving Station:**

Entrée Station

Prime Rib, Pork Tenderloin or Turkey Breast (choice of 2) \$21.95

Beef Tenderloin \$26.95

Includes a salad (Caesar, Wedge or III Forks)

One Vegetable Choice:

Spinach Mercedes, Seasonal Vegetable, Scalloped Potatoes, Cilantro Basmati Rice,
Smashed Potatoes, Green Beans, White Cheddar & Chive Cream Corn, or Baked
Potato

Served with Ciabatta Bread and Butter

Hors Doeuvre Station

Beef Tenderloin served with Silver Dollar Rolls - \$16.95

Accompanied by Au jus, Gourmet Mustard and Creamy Horseradish

*May be subject to additional attendant fees

Prices are per person.

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Call Bar Package:

Smirnoff Vodka

Bacardi Rum

Beefeater Gin

Jim Beam Bourbon

Cuervo Gold Tequila

Dewars Scotch

Gran Gala

Choice of 2 Domestic bottled beers:

Budweiser, Bud Light, Coors Light, Miller Lite

Choice of 1 Import or Microbrew bottled beer:

Dos XX, Shiner Bock, Corona, Amstel Light, or Heineken

House Chardonnay, Zinfandel, Merlot (or Cabernet) wine

*Also includes assorted mixers & garnishes

Premium Bar Package:

Absolut Vodka

Bacardi Silver Rum

Tanqueray Gin

Jack Daniels Bourbon

Cuervo 1800 Tequila

Chivas Scotch

Cointreau

Choice of 2 Domestic bottled beers:

Budweiser, Bud Light, Coors Light, Miller Lite

Choice of 1 Import or Microbrew bottled beer:

Dos XX, Shiner Bock, Corona, Amstel Light, or Heineken

Chardonnay, Zinfandel, Merlot (or Cabernet) wine

*Also includes assorted mixers & garnishes

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Top Shelf Bar Package

Grey Goose Vodka

Bacardi 8 Reserve Superior Rum

Tanqueray 10 Gin

Crown Royal

Sauza Tres Generaciones Tequila

Glenlivitt Scotch

Grand Marnier Liqueur

Sweet & Dry Vermouth

Choice of 2 Domestic bottled beers:

Budweiser, Bud Light, Coors Light, Miller Lite,

Choice of 1 Import or Microbrew bottled beer:

Dos XX, Shiner Bock, Corona, Amstel Light, or Heineken

Premium Brand Chardonnay, Zinfandel and Merlot (or Cabernet)

wine

*Also includes assorted mixers & garnishes

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Polynesian Menu Options

Hors D'oeuvres

Coconut Shrimp with Island Teriyaki Sauce \$6.00



Pork Kabobs with Pineapple & Red Pepper-Served with Mango Sauce \$4.00



Volcano Meatballs \$2.50



Coconut Chicken Fingers with Island Teriyaki Sauce \$4.00



Polynesian Kabobs - Your Choice of Steak or Chicken with Cherry Tomatoes, Pineapple, Red Onion, Red and Green Bell Peppers with a Polynesian Sauce \$4.50



Hawaiian Fruit Salad \$3.50

Entrées

Hawaiian Chicken - Grilled Chicken with our Island Glaze and Grilled Pineapples \$12.95



Polynesian Glazed Ham \$12.95



Coconut Chicken Breast \$12.95

*Carving Station

Big Island Pork Loin

Served with Au Jus and Sweet and Sour Sauce

Entrée Station - \$20.95

Hors D'oeuvre Station - \$9.95

Dinner Entrées and Entrée Carving Stations include Bread & Butter, Grilled Vegetables and Your Choice of Wild Rice or Steamed Rice with Pine Nuts

**Add a Polynesian Salad with Fresh Greens, Sliced Mango, Avocado, and Crisp Wontons to your entrée - \$4.50

*May be subject to additional attendant fees

Prices are Per Person and Hors D'oeuvres are based on 2 pieces per guest

Polynesian Menus Require 48 Hours Notice

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Explanation of Bar Service:

Host Bar:

The client pre-selects package that will be available to guests. The pre-selected items and bartender fees would be the total cost and is prepaid by the host. Prices are based on a per person basis for a 3 hour event. All adults of legal drinking age must be accounted for in headcount. Most cost effective plan.

Open/ Consumption Bar:

Charges are based on actual consumption. Host pays for the bartenders and minimum guarantee in advance. Minimum \$500 in consumption sales per 100 people. The actual beverage consumption would be paid the night of the event.

Cash Bar:

The client pays the cashier and bartender fees and a minimum guarantee in advance. Each person is responsible for his or her own beverage purchases. Minimum \$500 in consumption sales per 100 people. \$500 deposit required. Host pays any unmet guarantee.

Hourly rates:

1 bartender for every 75 guests (min. 4 hrs).....\$25.00/hour

1 cashier for every 75 guests\$15.00/hour

Barware

Glassware for all alcohol beverages.....\$1.20/person

Amount per Glass.....\$.40/glass

♥Consolidated Restaurant Operations Catering♥

Bar & Beverage Service

Per Person (for 3 hour event)

Bartender Service.....\$25.00 per hour

(Min. 4 hours)

Standard Bar Service.....\$2.25/person

(Min. 75 guest)

Beer & Wine.....\$11.95/person

Beer, Wine, & Margarita.....\$13.95/person

Beer & Margarita.....\$12.25/person

Call Bar Package.....\$15.95/person

Premium Bar Package.....\$18.95/person

Top Shelf Bar Package.....\$23.95/person

Portable Bar rental for 1 day.....\$50/day

Frozen Drink Machine (no alcohol)\$122/day

\$40.00 delivery/pickup charge (if no food is ordered)

Additional Mix\$25.00/batch

(Serves 80 8oz drinks, alcohol not included)

*If your event will be longer than 3 hours please consult our sales team for additional charges.

*Minimum guarantees may apply to some packages

*See below for explanation of packages

**Open or Cash Bar per drink
(Upon consumption, minimums apply)**

Call Brands.....\$4.25

Premium Brands.....\$5.50

Top Shelf Brands.....\$6.25

Import Beer.....\$3.75

Domestic Beer.....\$2.75

House Wine.....\$4.25

Premium Wine.....\$5.75

House Margarita.....\$3.25

Soft Drinks, Bottled Water, Tea, or Coffee (No Refills).....\$1.50