Snacks & Nibbles

Baked Texas Goat Cheese & Marinara & Drunken Bread $55

Roasted garlic tomato sauce, soft garlic & drunken garlic bread.

16 oz goat cheese and marinara in 1/2 pan; 15 drunken bread in 1/2 pan.

Shrimp & Polenta $55

Grilled shrimp, creamy polenta & roasted garlic tomato sauce.

15 Gulf shrimp over creamy polenta; served in 1/2 pan.

Hominy Hushpuppies $40

Fried crispy and served with warm lobster cream.

20 hushpuppies; served in 1/2 full pan.

Meatball XL Duet Catering $50

Braised in roasted garlic tomato sauce, aged provolone and fresh herbs.

10 meatballs; served in 1/2 pan.

Dairymaid's Cheese Platter $90

Local and imported cheeses, sliced apples, fava beans, Texas honey & crusty sourdough.

20 oz cheese; served on board, 1/2-pan portion.

Shady Acres Picnic Platter $100

Cured meats, citrus Sicilian olives, pickled veggies & crusty sourdough.

16 oz cured meats; served on board, 1/2-pan portion.

Something Sweet

Death By Brownie Bites $50

Dark chocolate, red wine chocolate fudge and fresh berries.

20 mini brownie bites; presented on serving plate.

CRISP Cake Selections $100

Ask for seasonal selections.

Whole cake; 12 slices each.

HUNGRY PACK $120

Feeds 6 to 8 Hungry PPL

Each offering is served in a 1/2 pan.
Pick 1 offering from each course.

1ST COURSE

Heights House Salad
Caesar Salad
Meatballs XL App.
(10 large Parmesan meatballs)
Baked TX Goat Cheese & Drunken Garlic Bread

2ND COURSE

Mama's Lasagna
Beef Bolognese
Calabrian Chicken Pasta
Parmesan Meatballs XL w/ Spaghetti
Grilled Chicken Alfredo Pasta
Beer Can Chicken
(3 ea. breast, leg, thigh, wing)

3RD COURSE

Death by Brownie Bite

Can substitute an offering from 1st course instead of ordering dessert.

CRISP
WINE • BEER • EATERY

Catering Menu

Lunch / Dinner

HOURS OF OPERATION

Mon - Thurs 11am to 9pm

Fri - Sat 11am to 10pm

Sun 10am to 9pm

@crisphouston

crisphouston.com

2220 Bevis
Houston, TX 77008

713.360.0222

mynextevent@crisphouston.com

CRISP Greens

Height's House Salad $45

Organic greens, fresh herbs, little tomatoes, cucumber, extra virgin olive oil and lemon.

Served in 1/2 pan.

CRISP's Classic Pizzeria Cobb $55

Chopped romaine, cucumber, black olive, artichoke heart, mozzarella, salami, tomato, pepperoncini and basil balsamic vinaigrette.

Served in 1/2 pan.

Romaine Salad "Caesar Style" $50

Parmesan CRISPs, grilled croutons and lemon.

Served in 1/2 pan.

Organic Orchard $55

Organic greens, Gorgonzola, green apple, candied pecans and sweet peach vinaigrette.

Served in 1/2 pan.



Pasta Selections

Mama's Lasagna $65

Herbed ricotta, sweet peppers, house sausage and Italian cheeses.

Served in 1/2 pan.

Beef Bolognese $60

Seasoned ground beef, roasted garlic marinara, Parmigiano Reggiano.

Served in 1/2 pan.

Calabrian Cream Chicken Pasta $70

Calabrian cream chicken, sun-dried tomatoes, EVOO, butter, garlic, lemon, little tomatoes, red pepper flake with spaghetti.

Served in 1/2 pan.

Parmesan Meatballs XL $70

Braised in roasted garlic tomato sauce with spaghetti, aged provolone and fresh herbs.

10 meatballs; two 1/2 pans: one meatballs, one spaghetti and marinara.

Grilled Chicken Alfredo $65

Grilled chicken, Parmesan cream sauce and spaghetti.

Six 6 oz grilled chicken breasts, sliced; served in 1/2 pan.

Hearty Protein

Beer Can Chicken $70

Grilled lemon and Lone Star natural jus.

2 whole chickens, quartered; served in 1/2 pan.

Seared Salmon $75

Lemon beurre blanc with rosemary.

Served in 1/2 pan.

On the Side

Creamy Parmesan Polenta $30

Add marinara $10.

Served in 1/2 pan.

CRISP's Seasonal Vegetable Medley $30

Served in 1/2 pan.

Drunken Garlic Bread $35

Served in 1/2 pan.

