



Private Event / Catering Offerings

Thank you for considering CRISP for your private event! All of our offerings are served family style and serve up to 6 to 8 guests. We request that Catering orders are placed 48 hours prior to the event. If the event falls on a Saturday or Sunday, we will need the Catering order in by 4pm on Thursday. If the Catering order is not in by the Thursday 4pm cut off time, we will unfortunately have to cancel the event. This policy is put into place to ensure the quality and freshness of our offerings!

Snacks and Nibbles...

Meatball XL Duet Catering

Braised in Roasted Garlic Tomato Sauce, Aged Provolone and Fresh Herbs
(10 Meatballs each, Served In 1/2 Pan)
\$50

Dairymaid's Cheese Platter

Local and Imported Cheeses, Sliced Apples, Fava Beans, Texas Honey & Crusty Sourdough
(20oz of Imported Cheese, Served On Board, 1/2 Pan Portion Size)
\$90

Shady Acres Picnic Platter

A Selection of Cured Meats, Citrus Sicilian Olives, Pickled Veggies & Crusty Sourdough
(16oz of Cured Meats, Served On Board, 1/2 Pan Portion Size)
\$100

Baked Texas Goat Cheese & Marinara & Drunken Bread

Roasted Garlic Tomato Sauce, Soft Garlic & Drunken Garlic Bread
(16oz of Goat Cheese and Marinara Served in 1/2 Pan)
(15 Drunken Bread each, Served in 1/2 Pan)
\$55

Shrimp & Polenta

Grilled Shrimp, Creamy Polenta & Roasted Garlic Tomato Sauce
(15 Gulf Shrimp each, Served Over Creamy Polenta, Served in 1/2 Pan)
\$55

Hominy Hushpuppies

Fried Crispy and served with Warm Lobster Cream
(20 Hush-puppies each, Served In 1/2 Full Pan)
\$40

Crisp Greens...

Height's House Salad

Organic Greens, Fresh Herbs, Little Tomatoes, Cucumber, Extra Virgin Olive Oil and Lemon

(Served in 1/2 Pan)

\$40

CRISP's Classic Pizzeria Cobb

Chopped Romaine, Cucumber, Black Olive, Artichoke Heart, Mozzarella, Salami,

Tomato, Pepperoncini and Basil Balsamic Vinaigrette

(Served in 1/2 Pan)

\$55

Romaine Salad "Caesar Style"

Parmesan CRISP's, Grilled Croutons and Lemon

(Served in 1/2 Pan)

\$50

Organic Orchard

Organic Greens, Gorgonzola, Green Apple, Candied Pecans and Sweet Peach Vinaigrette

(Served in 1/2 Pan)

\$50

Something to Sink Your Teeth Into...

Mama's Lasagna

Herbed Ricotta, Sweet Peppers, House Sausage and Italian Cheeses

(Served In 1/2 Pan)

\$65

Parmesan Meatballs XL

Braised in Roasted Garlic Tomato Sauce with Spaghetti, Aged Provolone and Fresh Herbs

(10 Parmesan Meatballs with Spaghetti and Marinara)

(Served In Two 1/2 Pan's 'one 1/2 pan of Meatballs and one 1/2 pan of Spaghetti and Marinara)

\$65

Grilled Chicken Alfredo

Grilled Chicken, Parmesan Cream Sauce and Spaghetti

(Six 6oz Grilled Chicken Breasts, Sliced. Served In 1/2 Pan)

\$65

Beer Can Chicken

Lone Star, Soft Polenta, Grilled Lemon and Natural Jus

(2 Whole Chicken Cut In Quarters, Served In 1/2 Pan)

\$65

Seared Salmon

Lemon Beurre Blanc with Rosemary

(Served In 1/2 Pan)

\$70

Melting Beef Short Ribs

Pickled Spinach and Red Wine Braising Liquids

(Twelve 2oz Short Rib Each, Served In 1/2 Pan)

\$70

Grilled Salmon West Coast Cioppino Style

Gulf Shrimp, Grilled Salmon, and Calamari Stewed

in Roasted Garlic Tomato Sauce and Parsley Pesto

(1.5lb's Grilled Salmon, 10 each Gulf Shrimp, .5lb Calamari, Served In 1/2 Pan)

A Little Something on the Side...

Creamy Polenta \$25 Add Marinara \$10

(Served In ½ Pan)

CRISP's Seasonal Vegetable Medley \$30

(Served In ½ Pan)

Drunken Garlic Bread \$35

(Served In ½ Pan)

Something Sweet...

Death By Brownie Bites

Dark Chocolate, Red Wine Chocolate Fudge and Fresh
Berries (20 Mini Brownie Bites, Presented On Serving Plate)
\$50

CRISP Cake Selections

Ask for Seasonal Selections
(Whole Cake, 12 Slices each)
\$100