



Private Event / Catering Offerings

Thank you for considering CRISP for your private event! All of our offerings are served family style and serve 15-20 guests. We politely request a 48 hour prior notice in order to guarantee the quality and freshness of our offerings!

Snacks and Nibbles...

Hominy Hushpuppies

Fried Crispy and served with Warm Lobster Cream
(40 Hushpuppies each, Served In Full Pan)
\$45

Meatball XL A La Cart

Braised in Roasted Garlic Tomato Sauce, Aged Provolone and Fresh Herbs
(10 Meatballs each, Served In 1/2 Pan)
\$40

Dairymaid's Cheese Platter

Local and Imported Cheeses, Sliced Apples, Fava Beans, Texas Honey & Crusty Sourdough
(20oz of Imported Cheese, Served On Board)
\$55

Shady Acres Picnic Platter

A Selection of Cured Meats, Citrus Sicilian Olives, Pickled Veggies & Crusty Sourdough
(16oz of Cured Meats, Served On Board)
\$75

Baked Texas Goat Cheese & Marinara

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)
\$50

Shrimp & Polenta

Grilled Shrimp, Creamy Polenta & Roasted Garlic Tomato Sauce
(20 Gulf Shrimp each, Served Over Creamy Polenta, Served in Full Pan)
\$75

Saffron Arancini

Fried Risotto Balls, Mozzarella and Orange & Thyme Vinaigrette
(20 Risotto Balls each, Served in Full Pan)
\$79

Roughage...

Height's House Salad

Organic Greens, Fresh Herbs, Little Tomatoes, Cucumber, Extra Virgin Olive Oil and Lemon
\$50

CRISP's Classic Pizzeria Cobb

Chopped Romaine, Cucumber, Black Olive, Artichoke Heart, Mozzarella, Salami,
Tomato, Pepperoncini and Basil Balsamic Vinaigrette
\$70

Romaine Salad "Caesar Style"

Parmesan CRISP's, Grilled Croutons and Lemon
\$60

Organic Orchard

Organic Greens, Gorgonzola, Green Apple, Candied Pecans and Sweet Peach Vinaigrette
\$70

Something to Sink Your Teeth Into...

Mama's Lasagna

Herbed Ricotta, Sweet Peppers, House Sausage and Italian Cheeses
(Served In Full Pan)

\$100

Parmesan Meatballs XL

Braised in Roasted Garlic Tomato Sauce with Spaghetti, Aged Provolone and Fresh Herbs
(20 Parmesan Meatballs, Served In Full Pan)

\$90

Grilled Chicken Alfredo

Grilled Chicken (Hormone Free / Air Chilled) Parmesan Cream Sauce and Spaghetti
(Six 6oz Grilled Chicken Breasts, Sliced. Served In ½ Pan)

\$45

Beer Can Chicken

Lone Star, Soft Polenta, Grilled Lemon and Natural Jus
(Whole Chicken Cut In Quarters, 24 each, Served In Full Pan)

\$90

Seared Salmon

Lemon Beurre Blanc with Rosemary

\$120

(Served In Full Pan)

Melting Beef Short Ribs

Butter Braised Mushrooms, Soft Polenta, Pickled Parsley and Red Wine Braising Liquids
(20 2oz Short Rib Each, Served In Full Pan)

\$140

Grilled Salmon West Coast Cioppino Style

Gulf Shrimp, Mussels and Calamari Stewed in Roasted Garlic Tomato Sauce and Parsley
Pesto (3lb's Grilled Salmon, 20 each Gulf Shrimp, 1lb Calamari, Served In Full Pan)

\$160

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)
\$72