

# Crescent Moon Wine Bar Party Menu

Crescent Moon Wine Bar and Restaurant is a true oasis in North Spring just minutes from The Woodlands. The moment you walk in the door you will feel the relaxing ambience of Tuscany featuring high arches and comfy seating; as well as a beautiful private room to host a party tucked away from the rest of the world. Crescent Moon has been designed to be the unique combination of classy and casual where you can come to "Wine Down" after a long day. You will find more than three hundred wines on hand to suit anyone from the beginner to the most discerning palate. Crescent Moon hosts live music; check out the music page for details.

Our exclusive wine list, fantastic foods, and ambience make Crescent Moon Wine Bar the right choice for your special event. Because each event is special and unique in its own way, we have several options to meet your needs.

Crescent Moon will help you select the perfect wines for your event. Selections will be based on the number of guests and the event timing. Special wine requests can be made at the time of the booking. Wine is not included in the following pricing.

You may bring in your own cake or decorations for the event.

A 20% gratuity and sales tax will be added for the event. Prices listed are without this addition.

Please contact us at 281-364-WINE(9463) or email us at [crescentmoonwinebar@yahoo.com](mailto:crescentmoonwinebar@yahoo.com). We look forward to welcoming you and your guests very soon.

We can customize the menu for your party

# Crescent Moon Wine Bar Party Menu

## STARTERS

	<i>price per dozen</i>
<b>Crescent Sliders</b> black angus ground meat with caramelized onions and pepper jack cheese	<b>18</b>
<b>Mushroom Caps</b> stuffed with crabmeat	<b>22</b>
<b>Chicken Quesadilla</b>	<b>15</b>
<b>Mini Empanadas</b> choice of chicken or beef served with a cilantro sour cream sauce	<b>15</b>
<b>Moon Melon Balls</b> prosciutto wrapped melon drizzled with balsamic reduction	<b>25</b>
<b>Beef Tataki</b> served with honey ponzu marinated onions on toasted pita	<b>16</b>
<b>Shrimp Cocktail</b> with a jalapeno cocktail sauce	<b>17</b>
<b>Caprese Skewers</b> skewers with seasonal grape tomato, fresh mozzarella, balsamic reduction and pumpkin seed oil	<b>12</b>

## BRUSCHETTA

	<i>price per dozen</i>
<b>Tomato Mozzarella</b>	<b>12</b>
<b>Goat Cheese and Roasted Red Bell Pepper</b>	<b>13</b>
<b>Vegetable Caponata</b>	<b>14</b>
<b>Olive Tapanade</b>	<b>14</b>

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## SANDWICH PLATTERS

*price for 10 / 20 people*

### **Italian Grinder**

**30 / 60**

toasted baguette with balsamic vinaigrette, manchego cheese, assorted salamis and hams, lettuce, tomato and onion

### **Assorted Tea Sandwiches**

**20 / 40**

- ◆ cucumber and cream cheese
- ◆ roasted chicken salad with cranberries and walnuts
- ◆ roast beef with chipolte mayo

## GOURMET PLATTERS

*feeds 20-30 people*

### **Artisan Cheese**

**55**

a selection of domestic and international cheeses, with seasonal fruit and roasted almonds

### **Charcuterie**

**55**

a selection of cured meats with roasted sweet peppers and olives

### **Seasonal Fruit**

**55**

a selection of seasonal fruits with yogurt sauce

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## BUFFET OPTIONS

### ENTREES

<i>All entrees include a choice of one side</i>	<i>price per person</i>
<b>Maple Brined Roasted Pork Chop</b> 10 oz pork chop, served with ancho chile demi glace'	15
<b>Marinated Chicken Breast</b> 6 oz chicken breast marinated with tequila and lime	14
<b>Herb Roasted Chicken Breast</b> 6 oz chicken breast	13
<b>Tenderloin Filet</b> 6 oz filet served with red wine reduction	17
<b>Salmon Filet</b> 6 oz pan seared poached salmon	15
<b>Penne Pasta</b> in marinara sauce, mozzarella and parmesan gratin	12
<b>Chicken Alfredo</b> penne pasta with mushrooms and chicken in an alfredo sauce	15

### SIDES

	<i>price per person</i>
<b>Seasonal Vegetable</b> <ul style="list-style-type: none"><li>◆ Sauteéd</li><li>◆ grilled marinated</li><li>◆ roasted root vegetable</li></ul>	1.5
<b>Grilled Asparagus</b>	2
<b>Garlicky Creamed Spinach</b>	2
<b>Broccoli with Cheese Sauce</b>	2
<b>Potatoes</b> <ul style="list-style-type: none"><li>◆ smashed potatoes with cheese and green onions</li><li>◆ garlic mashed</li><li>◆ herb roasted</li></ul>	1.5
<b>Sweet Potatoes</b> <ul style="list-style-type: none"><li>◆ mashed with cinnamon</li><li>◆ roasted with chili powder</li></ul>	1.5
<b>Cheezy Grits</b>	2
<b>Macaroni and Cheese</b> <ul style="list-style-type: none"><li>◆ regular</li><li>◆ with green chili</li></ul>	1.5 2

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## SALAD SELECTION

	<i>price per person</i>
<b>Caesar Salad</b> house made Caesar dressing with croutons, chopped romaine, anchovies, and parmesan	<b>3</b>
<b>Half Moon Salad</b> artisan greens with fresh fruit, candied walnuts, and Texas goat cheese, tossed in a honey balsamic vinaigrette	<b>4</b>
<b>Cobb Salad</b> Cobb salad with corn, tomatoes and olives	<b>3</b>

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## Chef's Table

Chef Patti and Rodney (plus his staff) will work with you to create a custom wine dinner. Dinners consist of 4 to 6 courses. The food and wine will be exceptionally paired, based on the many varietals we have available.

Dinner prices will range from \$50 to \$100 per person, depending on the number of courses, wine and food selections. Wine dinners can be prepared for a party of 4 to 20. Depending on the number of guests for the dinner, these parties will be served in the cellar, private room, or the back bar area.

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