



**CROWNE PLAZA®**


HOTELS & RESORTS

AN IHG® HOTEL

# Crowne Plaza- Memphis Downtown



# THANK YOU FOR CONSIDERING CROWNE PLAZA MEMPHIS-DOWNTOWN

 Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,  
**Elizabeth Bowdre – Crowne Meeting Director**



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22% Taxable service charge and 9.25% sales tax will apply to all food and non-liquor beverage. Tax and service charge subject to change. All menu listings are charged per person

# BREAKFAST BUFFETS



Breakfast buffets includes chilled Orange, Apple and Cranberry Juice, Regular & Decaffeinated Coffee, and selection of Herbal Teas.

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## RISE & SHINE \$23

Fluffy Scrambled Eggs

Herb Roasted Breakfast Potatoes

Crispy Applewood Smoked Bacon and Sausage Patties

Display of Seasonal Sliced Fresh Fruit & Berries

Warm Biscuits with Fruit Preserves & Butter

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## EARLY BIRD \$26

Fluffy Scrambled Eggs with White Cheddar Cheese

Cinnamon French Toast with Warm Syrup

Herb Roasted Breakfast Potatoes

Crispy Applewood Smoked Bacon and Sausage Links

Assorted Yogurt Cups

Display of Seasonal Sliced Fresh Fruit & Berries

Warm Biscuits with Fruit Preserves & Butter

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## COUNTRY BREAKFAST \$28

Fluffy Scrambled Eggs

Herb Roasted Potatoes

Honey Cured Ham Steak

Assorted Fresh Danish, House Made Muffins & Breakfast Breads

Display of Seasonal Sliced Fresh Fruit & Berries

Country Biscuits with Gravy

Fruit Preserves & Butter

# PLATED BREAKFAST



Plated Breakfast includes choice of chilled Orange, Apple or Cranberry Juice, Regular & Decaffeinated Coffee, and selection of Herbal Teas.

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## MEMPHIS CLASSIC \$19

Fluffy Scrambled Eggs

Herb Roasted Breakfast Potatoes

Crispy Applewood Smoked Bacon or Sausage Patties

Basket of Fresh Baked Muffins & Biscuits

Fruit Preserves & Butter

Fresh Fruit Garnish

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## MISSISSIPPI QUEEN \$20

Fluffy Scrambled Eggs

Cinnamon French Toast with Warm Syrup

Herb Roasted Breakfast Potatoes

Crispy Applewood Smoked Bacon or Sausage Links

Seasonal Sliced Fresh Fruit

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## THE TENNESSEAN \$23

Fluffy Scrambled Eggs

Breakfast Potatoes with Sautéed Onions & Peppers

6 oz. Grilled Steak

Basket of Fresh Baked Muffins & Biscuits

Fruit Preserves & Butter

# CONTINENTAL & MORE



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## CONTINENTAL \$19

Assorted Chilled Juices  
Assorted Fresh Danish, House Made Muffins & Breakfast Breads  
Seasonal Sliced Fresh Fruit & Berries  
Coffee, Decaf & Herbal Tea

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## CROWNE CONTINENTAL \$21

Assorted Chilled Juices  
Assorted Fresh Danish, House Made Muffins & Breakfast Breads  
Bagels with Assorted Cream Cheese  
Assorted Yogurt Cups  
Seasonal Sliced Fresh Fruit & Berries  
Coffee, Decaf & Herbal Tea

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## ALL DAY BREAK \$27

Assorted Chilled Juices  
Assorted Fresh Danish, House Made Muffins & Breakfast Breads  
Bagels with Assorted Cream Cheese  
Seasonal Sliced Fresh Fruit & Berries  
Fruit Preserves & Butter  
Coffee & Decaf  
MID MORNING REFRESH  
Assorted Granola Bars  
Whole Fresh Fruit  
Assorted Soft Drinks  
AFTERNOON  
Assorted Cookies, Fudge Brownies, Individual Bags of Chips, Popcorn, Warm Pretzels  
Soft Drinks & Bottled Water

# THEME BREAKS



## SWEET TOOTH \$10

Assorted Cookies, Brownies and Candy Bars

Assorted Soft Drinks & Bottled Water

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## MOVIE NIGHT \$19

Fresh Popped Popcorn with Seasonings to include: BBQ, Parmesan, Garlic, Flavored Butter

Assorted Box Candy

Cotton Candy

Assorted Soft Drinks & Bottled Water

## HEALTH NUT \$13

Assorted Vegetable Tray with Dip

Whole Fresh Fruit

Tortilla Chips with Salsa

Or

Hummus with Pita Chips

Flavor Infused Water, All Natural Juices & Smart Water

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## ENERGY \$15

Greek Yogurt with Berries, Nuts, Granola

Assorted Granola Bars

Seasonal Sliced Fresh Fruit & Berries

Bottled Water

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## TAKE ME TO THE BALLGAME \$25

Assorted Sports Drinks

Assorted Soft Drinks & Bottled Water

Shell Peanuts & Crackerjacks

Hot Dogs with all the Trimmings

Warm Pretzels with Mustard & Warm Cheese

Wings

# STATIONS



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## WAFFLE STATION \$7

Belgium Style with your choice of:

Whipped Butter, Whipped Cream,  
Strawberry Sauce and Warm Maple  
Syrup

Maximum of 100 guests per station

\$100.00 Attendant Fee per 50 people

Two Hour Minimum

Stations are in addition to the Buffet  
price

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## OMELETTE STATION \$8

Two eggs with your selection of the  
following:

Diced Tomatoes, Onions, Peppers,  
Cheese, Bacon, Sausage, Diced Ham  
and Assorted Cheeses

# A LA CARTE

Seasonal Whole Fruit Orange, banana, granny and red delicious apples	\$4 each	Jumbo Cookies Choice of Chocolate Chip, Oatmeal Raisin, Peanut Butter	\$30 per dozen
Sliced Fresh Seasonal Fruit & Berries	\$8.00 per person	Soft Pretzels Served with mustard or cheese sauce	\$48 per dozen
Regular & Low Fat Individual Yogurts	\$3 each	Individual Bag Potato Chips Choice of plain, barbeque, jalapeno, sea salt & vinegar	\$21 per dozen
Assorted Individual Granola Bars	\$3 each	Individual Candy Choice of Snicker, Twix, Kit Kat, Reese's, milk chocolate and peanut M&M's	\$36 per dozen
Low Fat Yogurt, Granola and Berry Parfait	\$8 each	Individual Bag Popcorn	\$21 per dozen
Assorted Individual Cold Cereal Served with Whole and 2% Milk	\$36 per dozen	Individual Snacks Oreo and Nutty Buddy cookies, Fig Newton bars, Chex Mix	\$36 per dozen
Hard Boiled Eggs	\$21 per dozen	Individual Bag Mixed Nuts	\$21 per dozen
Assorted House Made Muffins	\$30 per dozen		
Assorted Danish	\$30 per dozen		
Mini Ham & Cheese Croissants	\$32 per dozen		
Sausage or Ham Biscuits	\$32 per dozen		
Assorted Vegetable Tray with Dip	\$8.00 per person		
Cinnamon Rolls	\$36 per dozen	Regular & Decaffeinated coffee	\$35 per gallon
Assorted Breakfast Breads Banana, Lemon, Zucchini, Poppy Seed	\$36 per dozen	Selection of Herbal Hot Tea	\$3 each
Croissants Served with Butter and Preserves	\$42 per dozen	Assorted Coca-Cola Soft Drinks	\$3 each
New York Style Bagels Choice of plain, whole wheat, multigrain or blueberry, served with cream cheese, butter and preserves	\$42 per dozen	Bottled Water	\$4 each
Buttermilk Biscuits Served with Sausage Gravy	\$36 per dozen	Iced Tea	\$30 per gallon
Fudge Brownies	\$30 per dozen	Lemonade	\$30 per gallon
		Flavor Infused Water	\$40 per gallon
		Assorted Chilled Juices	\$30 per gallon
		Fruit Punch	\$35 per gallon

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# HORS D'OEUVRE SELECTION

All Hors d'oeuvre Selections come in pieces of 100 unless otherwise noted.

Mini Chicken Kabobs	\$225	Bacon Wrapped Boneless Wings	\$200
Mini Beef Kabobs	\$250	Chipotle Cheese Bites	\$200
Spanakopita	\$200	Tropical Cucumber Bites	\$150
Mini Assorted Quiche	\$225	Mini Chicken & Waffles	\$250
Bacon Wrapped Scallops	\$300	Chicken Salad Bites	\$150
Coconut Shrimp	Market Price	BLT Sliders	\$250
Vegetable Spring Rolls	\$175	Firecracker Shrimp	Market Price
Egg Rolls	\$175	Smoked Salmon Wrapped Jalapenos	\$400
Chicken Tenders	\$225	Prosciutto & Melon Stacks	\$170
<hr/>		Buffalo Chicken Dip w/Pita Chips, Tortilla Chips or Crostini	\$100
Meatballs	\$200	Crescent Meatball Sliders	\$250
Mini Philly Cheesesteak Hoagies	\$275	Fried Cheese Ravioli	\$350
Mini Crab Cakes	\$275	<hr/>	
Pulled Pork Sliders	\$225		
Smoked Salmon Pinwheels on Rye	\$225		
Shrimp Cocktail Shots	Market Price		
Crab Stuffed Mushrooms	\$250		
Buffalo Wings	\$195		
Bruschetta	\$195		

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# SPECIALTY DISPLAYS AND CARVERY

## IMPORTED & DOMESTIC CHEESE DISPLAY WITH GOURMET CRACKERS

Small (Serves 25)	\$175
Medium (Serves 50)	\$275
Large (Serves 100)	\$400

## ASSORTED FRESH VEGETABLE DISPLAY WITH RANCH DIP

Small (Serves 25)	\$95
Medium (Serves 50)	\$185
Large (Serves 100)	\$275

## ASSORTED SLICED FRESH SEASONAL FRUIT DISPLAY

Small (Serves 25)	\$150
Medium (Serves 50)	\$250
Large (Serves 100)	\$300

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ROAST ROUND OF BEEF with Horseradish Cream, Whole Grain Mustard, Red Wine Mushroom Sauce and Silver Dollar Rolls – Serves 40 people \$325

PRIME RIB OF BEEF with Horseradish Cream, Whole Grain Mustard, Au Jus and Silver Dollar Rolls - Serves 30 people \$400

OVEN ROASTED TURKEY with Herb Garlic Mayo, Dijon Mustard, Orange Bourbon Sauce and Silver Dollar Rolls – Serves 20-30 \$200

MAPLE GLAZED HAM with Dijon or Whole Grain Mustard and Silver Dollar Rolls Serves 40-50 people \$250

**ALL CARVED ITEMS HAVE A CARVER FEE OF \$100.00 PER 100 GUESTS**

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## DESSERT SELECTIONS

Assorted Petit Fours	\$225
Mini Pecan Squares	\$250
Mini Lemon Squares	\$195
Mini Brownie Squares	\$175
Mini Cheesecake Squares	\$225

**ALL DESERT SELECTIONS ARE BASED ON 100 PIECES**

# PLATED LUNCH

All plated lunch options are served with Tossed Salad, Choice of Starch, Vegetable, Dessert, Warm Rolls & Butter, Water, Ice Tea, Coffee & Decaf

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## PASTA PRIMAVERA WITH CHICKEN \$20

Traditional Alfredo Sauce with Grilled Breast of Chicken, Spring Vegetables and Penne Pasta

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## TUSCAN FLORENTINE CHICKEN \$21

Pesto Marinated Chicken Breast on Top of Grilled Vegetable Orzo

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## GRILLED SALMON \$22

Grilled Salmon with Lemon Butter Sauce

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## SLICED LONDON BROIL \$23

Marinated and Broiled Flank Steak, Sliced thinly, AuJus

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## LEMON HERB CHICKEN \$20

Boneless Breast of Chicken Marinated in Fresh Lemon & Herbs

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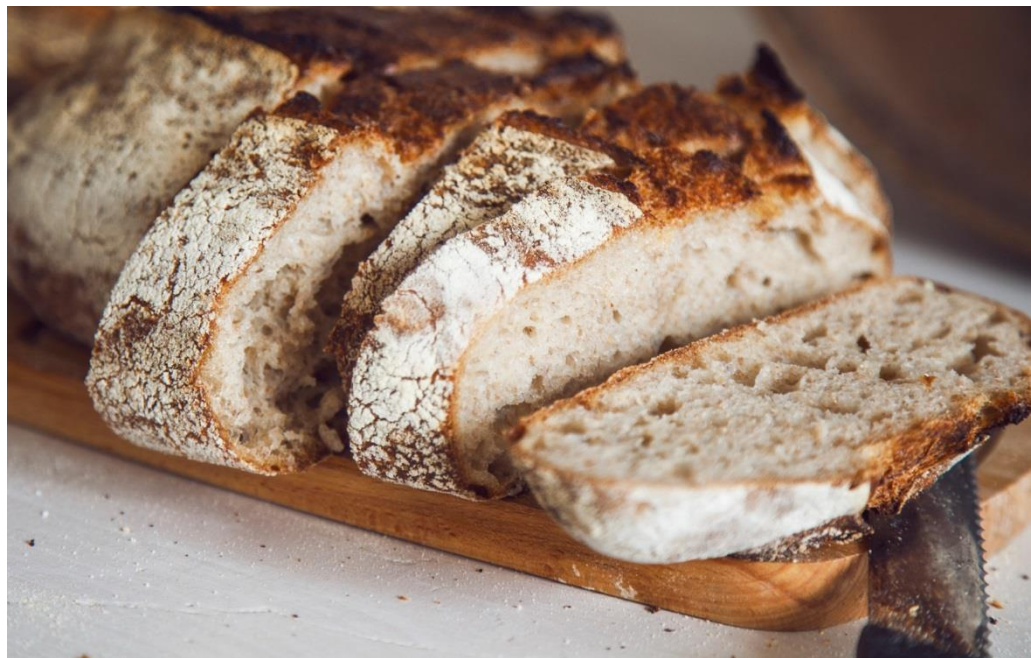
## CHOICE OF STARCH AND VEGETABLE

- Garlic Mashed Potatoes
- Baked Potato with Condiments
- Scalloped Potatoes
- Wild Rice Pilaf
- Rice Pilaf
- Steamed Broccoli
- Honey Glazed Carrots
- Broccoli, Carrot & Cauliflower Medley
- Green Beans
- Roasted Brussel Sprouts

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## CHOICE OF DESSERT

- Seasonal Fruit Tartlet
  - Chocolate Mousse Cake
  - Bread Pudding with Caramel Sauce
  - Cheesecake with Strawberry Topping
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# PLATED DINNER

All plated dinner options are served with Tossed Salad, Choice of Starch, Vegetable, Dessert, Warm Rolls & Butter, Water, Ice Tea, Coffee & Decaf

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## HAWAIIAN FILET OF SALMON \$24

Seared Filet of Salmon Topped with Mango & Pineapple Salsa

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## BLACKENED MAHI MAHI \$24

Mahi Mahi seasoned with Garlic, Cayenne Pepper, Paprika, Onion Salt and Grilled

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## CARIBBEAN BREAST OF CHICKEN \$27

Seasoned Breast of Chicken with Jerk Spice & Fruit Salsa

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## TENDER FILET MIGNON \$42

Center Cut of Beef Filet with Mushrooms and Au Jus

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## GRILLED RIBEYE \$40

10oz. With Au Jus and Horseradish Sauce

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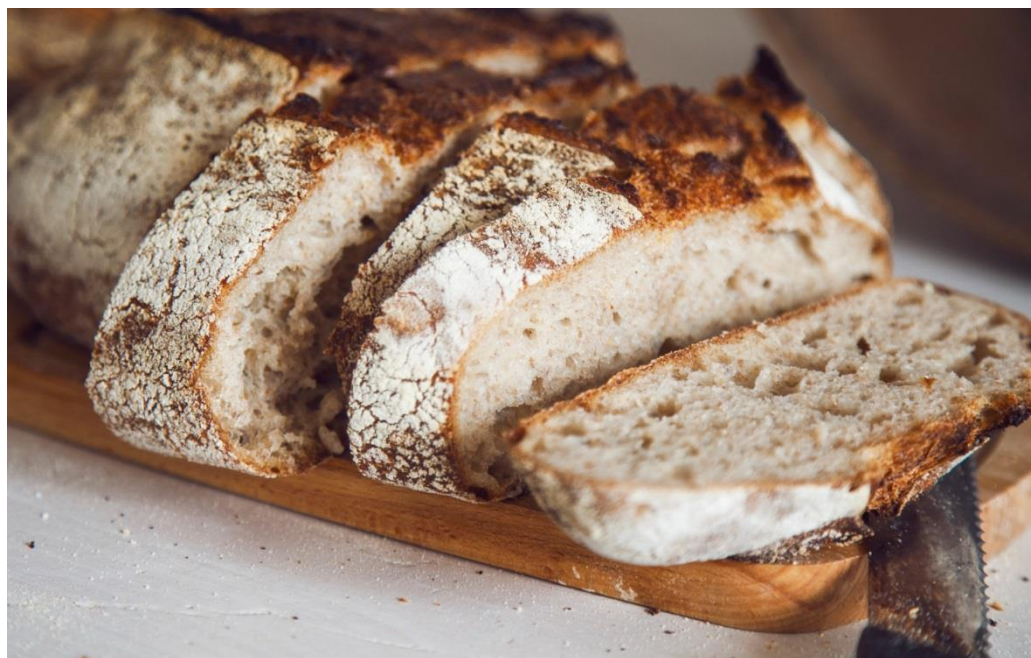
## CHOICE OF STARCH AND VEGETABLE

- Garlic Mashed Potatoes
- Baked Potato with Condiments
- Scalloped Potatoes
- Wild Rice Pilaf
- Rice Pilaf
- Steamed Broccoli
- Honey Glazed Carrots
- Broccoli, Carrot & Cauliflower Medley
- Green Beans
- Roasted Brussel Sprouts

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## CHOICE OF DESSERT

- Seasonal Fruit Tartlet
  - Chocolate Mousse Cake
  - Bread Pudding with Caramel Sauce
  - Cheesecake with Strawberry Topping
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# LUNCH OR DINNER BUFFET

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## RIVERSIDE DELI \$24

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Deli Sliced Roast Beef, Roast Turkey & Baked Ham

Cheddar, Swiss & Pepper Jack Cheese

Lettuce, Tomatoes, Onions & Pickles, Mustard & Mayonnaise

Assorted Breads & Deli Rolls

Choice of Two Sides: Potato Salad, Pasta Salad, Fruit Salad, Macaroni Salad, Tossed Salad or Cole Slaw

Choice of One Dessert: Seasonal Fruit Cobbler, Chocolate Cake, Pecan Pie, Assorted Cheesecake, Assorted Cookies or Brownies

Ice Tea & Water

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## SOUTH OF THE BORDER \$29

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Tortilla Chips & Chips with Salsa

Tossed Greens with Cherry Tomatoes, Sliced Black Olives, Cucumbers, Shredded Cheese Southwest Style with Ranch & Vinaigrette Dressing

Grilled Chicken Strips and Marinated Flank Steak Strips with Onions & Peppers and Seasoned Ground Beef

Shredded Lettuce, Tomatoes, Onions, Black Olives, Sour Cream, Guacamole

Refried Beans & Mexican Rice

Flour Tortillas

Sopapillas

Ice Tea & Water

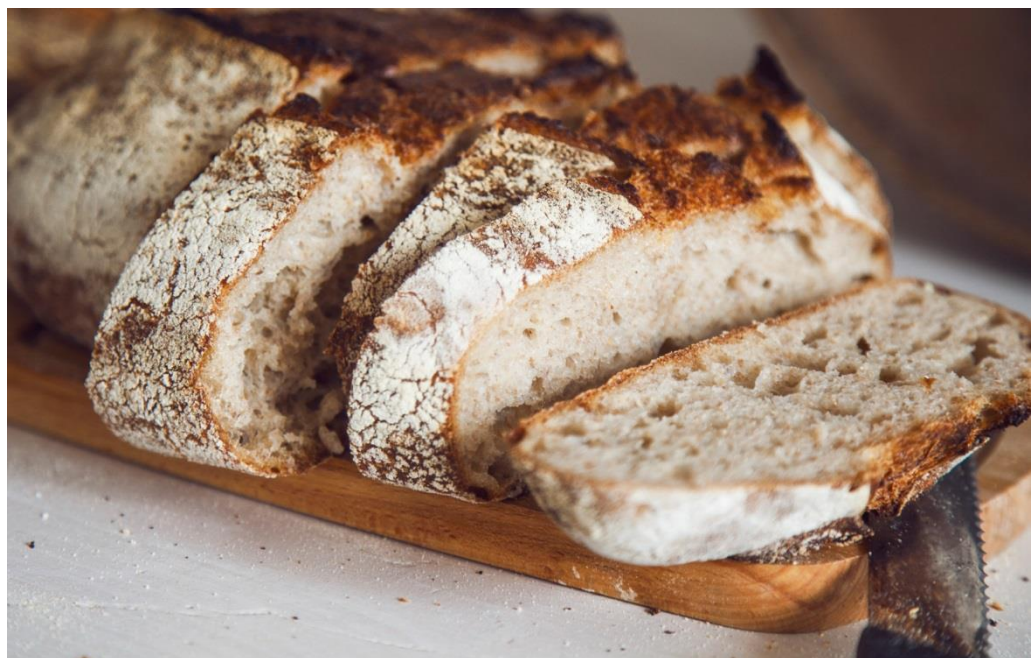
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All buffets have a minimum of 25 people. If less than 25 people, an additional charge of \$3.50 per person will be added.

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# LUNCH OR DINNER BUFFET

Down Home Lunch or Dinner Buffet comes with Choice of Two or 3 Entrees, 2 Salads, 2 Vegetables, 1 Starch, Choice of 1 Dessert, Rolls & Cornbread with Butter, Ice Tea, Water, Coffee & Decaf

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## DOWN HOME BUFFET

Fried Chicken, Fried Catfish, Roast Beef with Mushroom Gravy, Baked Chicken, Baked Fish, Smothered Pork Chops, Meat Lasagna, Vegetable Lasagna

Tossed Salad, Traditional Caesar Salad, Greek Salad, Pasta Salad, Potato Salad, Macaroni Salad or Cole Slaw

Southern Style Green Beans, Steamed Broccoli, Mixed Vegetables, Southern Greens, Fried Okra, Niblet Corn, Baked Beans or Corn on the Cobb

Roasted Red Skin New Potatoes, Mashed Potatoes with Gravy, Candied Yams, Macaroni & Cheese, Rice Pilaf or Wild Rice

Seasonal Fruit Cobbler, Assorted Cheesecake, Banana Pudding, Chocolate Cake, Pecan Pie

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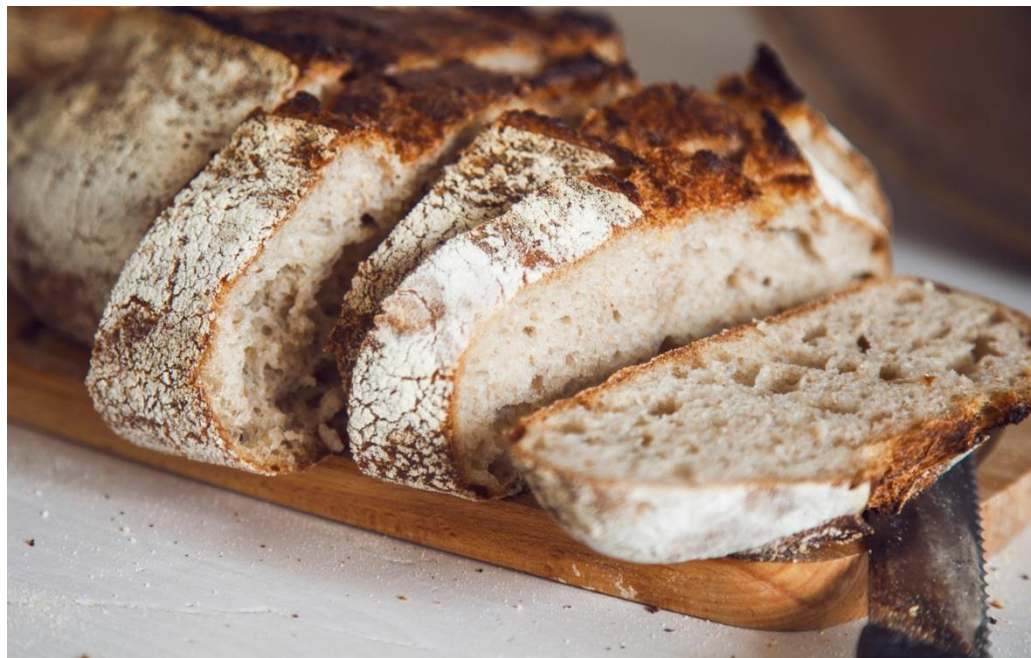
TWO MEATS \$32

THREE MEATS \$39

Minimum of 25 people for lunch or dinner buffet. If less than 25 people, an additional charge of \$3.50 per person will be added.

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# BEVERAGE SELECTIONS

## HOST & CASH BAR

### HOST BAR

DOMESTIC BEER	\$5
IMPORT BEER	\$6
HOUSE BRAND	\$8
CALL BRAND	\$9
PREMIUM BRAND	\$9
HOUSE WINE	\$8
SOFT DRINK	\$3
BOTTLED WATER	\$4

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HOUSE WINE IS AVAILABLE BY THE BOTTLE. PRICE WILL VARY BY BRAND.

A 22% SERVICE CHARGE AND APPLICABLE TAXES WILL BE ADDED TO HOST BAR PRICES.

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### CASH BAR

DOMESTIC BEER	\$5
IMPORT BEER	\$6
HOUSE BRAND	\$8
CALL BRAND	\$9
PREMIUM BRAND	\$10
HOUSE WINE	\$8
SOFT DRINK	\$3
BOTTLED WATER	\$4

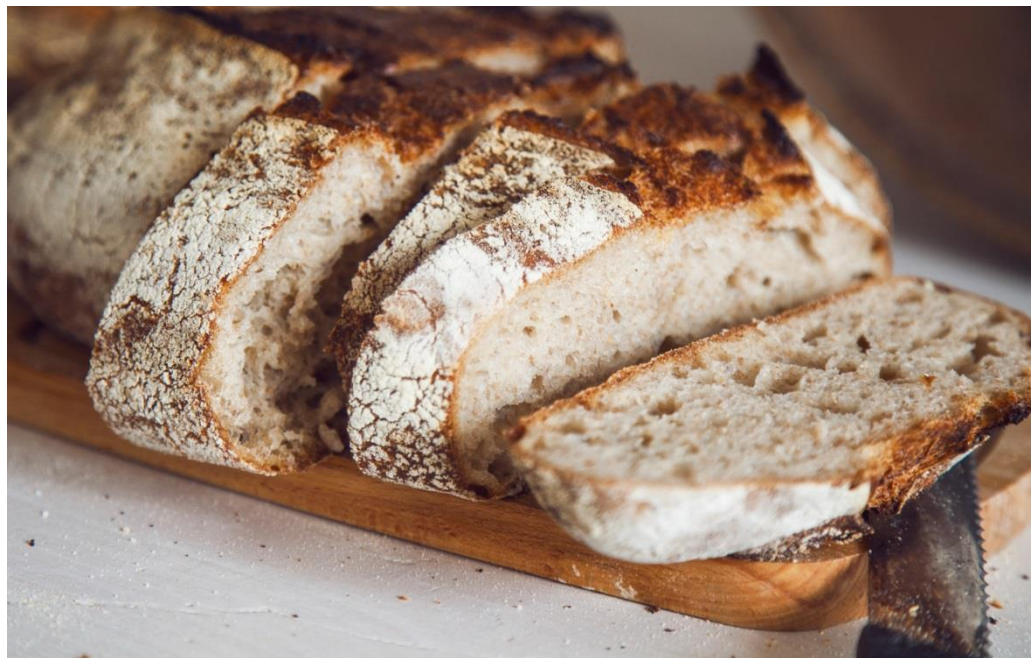
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FRUIT PUNCH	\$35
CHAMPAGNE PUNCH	\$50

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ALL HOST AND CASH BARS WILL HAVE A BARTENDER FEE OF \$65.00 + TAX AND SERVICE CHARGE

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