



CROWNE PLAZA®
STAMFORD

Breakfast Buffet Selections

The Executive Continental

Freshly Chilled Orange, Cranberry & Grapefruit Juices
Freshly Baked Muffins, Croissants, Assorted Danish & Freshly Baked Bagels
Seasonal Sliced Fruit Display
Granola, Health Bars and Nutri-Grain Bars
Individual Assorted Yogurts
Assorted Cereals
Butter, Preserves, Marmalade & Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
\$19.00 per guest

The All-American Breakfast

(Minimum of 20 Guests)
Freshly Chilled Orange, Cranberry & Grapefruit Juices
Freshly Baked Muffins, Croissants & Assorted Danish, and Freshly Baked Bagels
Seasonal Fruit Display
Fresh Scrambled Eggs Garnished with Herbs
Bacon & Sausage
French Toast with Maple Syrup & Butter
Breakfast Potatoes
Butter, Preserves, Marmalade & Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
\$25.00 per guest

All Food & Beverage is Subject to 22% Service Charge and 6% State Tax





CROWNE PLAZA®
STAMFORD

Plated Breakfast Selections

The Stamford Breakfast

Freshly Scrambled Eggs garnished with Herbs
Breakfast Potatoes & Bacon

\$21.00 per guest

Classic Eggs Benedict

Poached Eggs and Canadian Bacon
Toasted English Muffin with Hollandaise Sauce

\$21.00 per guest

Plaza Morning Quiche

Fresh Egg Quiche with Assorted Garden Vegetables served in a Flaky Piecrust
with Parmesan Cheese

Served with Chicken Apple Sausage and Breakfast Potatoes

\$21.00 per guest

Home-Style French Toast

Served with Cinnamon Glazed Bananas and Warm Vermont Maple Syrup

\$18.00 per guest

All Breakfast Selections Include

(Served at the Table)

Freshly Chilled Orange Juice

Freshly Baked Muffins, Croissants & Assorted Danish

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

All Food & Beverage is Subject to 22% Service Charge and 6% State Tax

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CROWNE PLAZA®
STAMFORD

A La Carte Breakfast Selections

Breakfast Lox

Smoked Nova, Plain & Flavored Cream Cheese
Sliced Bermuda Onion, Chopped Eggs, Tomato Concasse and Capers
\$9.00 per guest

Plaza Breakfast Sandwiches

Freshly Scrambled Eggs, Bacon and Cheddar Cheese served on a Warm Croissant
\$8.00 per guest

Stamford Breakfast Crepe

Breakfast Crepe filled with Fresh Fruit
and topped with Mascarpone Glaze
\$8.00 per guest

Belgian Waffle Bar

Belgian Waffles, Fresh Berries, Whipped Cream and Maple Syrup
\$10.00 per guest

Omelet Station

Choice of Ingredients to include: Ham, Bacon, Mushrooms,
Tomato, Cheddar, Swiss and Chives

\$10.00 per guest

(Chef Attendant required @\$100.00 per Chef)





CROWNE PLAZA®

STAMFORD

Breaks and More

The Cookie Factory

A Selection of Freshly Baked Gourmet Cookies
To include Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, and Butter Cookies
Double Fudge Brownies and Rich Blondies
Whole Milk, 2% Milk and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

\$14.00 per guest

The Old Fashioned Candy Shoppe

Assorted Haagen Daz Bars and Frozen Yogurt Fruit Bars
Candy Store Display Including the Following Favorites:
M & M, Twizzlers, Snickers, Kit Kats, Reese's Cups & Milky Ways
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

\$15.00 per guest

A Day @ the Circus

Jumbo Soft Pretzels with Deli Mustard, Elephant Peanuts, Smart Popcorn,
and Individual Assorted Chips
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

\$14.00 per guest

The Healthy Alternative

Fruit Smoothies
Whole Fruit Display
Assorted Nutrition Bars & Energy Bars
Bulk Granola
Terra Chips
Assorted Flavor Sobe Teas
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

\$16.00 per guest

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CROWNE PLAZA®
STAMFORD

Breaks and More

50/50 Break

Can't meet everyone's needs or requests with today's changing diet fad's?

Have the best of BOTH worlds

Select two breaks and we will customize it to fit your needs.

\$18.00 per guest

Beverage Refresh Break

Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

\$7.00 per guest

Water & Soda Break

Assorted Soft Drinks and Bottled Waters

\$6.00 per guest

Ala Carte Break Selections

Sliced Fruits and Berries Display	\$7.00 per guest	Freshly Baked Cookies	\$36.00 per dozen
Whole Seasonal Fruit Display	\$6.00 per guest	Freshly Baked Brownies	\$36.00 per dozen
Nutrition Bars & Energy Bars	\$6.00 each	Assorted Flavored Sobe Teas	\$5.00 each
Ice Cream & Yogurt Bars	\$5.00 each	Bottled Water	\$4.00 each
Assorted Sodas	\$4.00 each	Coffee (Regular, Decaf, Hot Water/Tea)	\$60.00 per gallon
Assorted Mineral Waters	\$5.00 each		

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CROWNE PLAZA®
STAMFORD

Lunch Buffet Selections

(Buffets Serve 20 or More Guests)

The Stamford Deli Buffet

Baby Mixed Greens Salad with Balsamic Vinaigrette
Chef's Potato & Roasted Tri-color Pepper Salad
Orzo Pasta Salad
Platter of Freshly Sliced Deli Meats to include
Smoked Turkey Breast, Oven Roasted Beef,
Honey Smoked Ham and Genoa Salami
Tuna Salad
Swiss, Cheddar and Provolone Cheeses
Platter of Beefsteak Tomatoes, Red Onion, Kosher Dill Pickles and Peppers
Kaiser, Baguette, Deli Rolls
Assorted Individual Bags of Chips
Chef's Selection of Assorted Pies & Cakes
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$31.00 per guest

The Executive Deli Buffet

Chef's Specialty Soup Du Jour
Micro Green Salad with Kalamata Olives, Cucumbers, Tomatoes,
Crumbled Feta Cheese and Garlic Herb Vinaigrette
Orzo Pasta & Grilled Shrimp Salad
Grilled Asparagus Salad with Goat Cheese
Executive Carving Board
Freshly Baked Ham, Whole Turkey Breast and Tenderloin of Beef
Vermont Aged Cheddar, Saga Blue Cheese and Fontina Cheese
Platter of Beefsteak Tomatoes, Olives, Red Onion, Kosher Dill Pickles and Peppers
Kaiser, Baguette, Deli Rolls
Assorted Individual Bags of Chips
Chef's Selection of Assorted Pies & Cakes
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$42.00 per guest

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CROWNE PLAZA®
STAMFORD

Lunch Buffet Selections

Caesar Buffet

Chef's Specialty Soup Du Jour
Marinated Grilled Asparagus Salad with Roasted Red Peppers
Roasted Wild Mushroom Salad
Caesar Salad
Flank Steak, Chicken, and Shrimp
Prepared with Crisp Romaine, Garlic Croutons, and Parmesan Cheese
Finished with Traditional Caesar Dressing
Penne Pomodoro served in a Savory Tomato-Basil Sauce
Braided Semolina Bread and Herbed Focaccia Bread
Chef's Selection of Assorted Pies & Cakes
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$42.00 per guest

The Southwest Influence

Sonoran Tortilla Soup
Corn Bread and Buttermilk Biscuits
Tossed Green Salad with Corn, Red Peppers and Jicama with Cilantro-Lime Dressing
Cherry Tomato, Cucumber, Artichoke, Chick Pea, and Red Onion Salad
Chicken Quesadillas, Guacamole, Salsa, and Sour Cream
Chipotle Rubbed Flank Steak with Sweet Peppers
Rice and Red Beans
Fruit Tart
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$32.00 per guest

The Tuscany

Tuscan Bean Minestrone
Caesar Salad
Traditional Boccocini, Tomato & Fresh Basil Salad with Creamy Garlic Dressing
Focaccia Bread
Vegetable Antipasto
Pan Seared Breast of Chicken with Tomato Cannellini Bean Ragout
Wild Mushroom Ravioli with a Traditional Pomodoro Sauce
New York Style Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$35.00 per guest

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CROWNE PLAZA®
STAMFORD

Lunch Buffet Selections

The All American

Tossed Garden Salad with duo of dressings
Cole Slaw
Red Potato Bliss Salad
Home-style Pot Roast
Oven Roasted Baked Chicken
Traditional Mashed Potatoes
Honey Glazed Carrots
Freshly Baked Biscuits
Apple Pie
Chocolate Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
\$35.00 per guest

The Sandwich Board

Chef's Specialty Soup Du Jour
Orzo and Grilled Vegetable Salad
Gourmet Sandwiches (2 pieces per guest) to include:
Roasted Sirloin of Beef, Turkey and Grilled Vegetable Sandwiches
Served on Fresh Baked Rolls, Croissant, and Club Rolls,
Pickles, Olives, Peppers and Red Onion, Horseradish, Mustard and Mayonnaise
Assorted Individual Bags of Chips
Jumbo Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$31.00 per guest

The Pizza Luncheon

Traditional Caesar Salad
Farm Fresh Greens with Balsamic Vinaigrette
Garlic Bread
Antipasto Display to Include:
Wedges of Provolone Cheese, Salami, Pepperoni, Capicola Ham,
Black Olives, Artichoke Hearts, Red Onions,
Chefs Selection of Gourmet Pizzas
Freshly Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$32.00 per guest

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CROWNE PLAZA®
STAMFORD

Plated Lunch Selections

Plated Lunch

(Your choice of one)

Hearts of Romaine with Shredded Parmesan Cheese, Focaccia Croutons
with Creamy Garlic Dressing

Plaza Salad with Mixed Baby Greens, European Cucumbers, Teardrop Tomatoes
& Our Crispy Onion Topper

Baby Spinach Salad with Grilled Portabella Mushrooms, Apple Smoked Bacon
with Shaved Bermuda Onion and Sherry Vinaigrette

Hot Entrées

Grilled Marinated Breast of Chicken \$36.00 per guest
Saffron and Chive Risotto

Seared Breast of Chicken Marsala \$34.00 per guest
Fingerling Potatoes

Atlantic Salmon \$36.00 per guest
Citrus Butter, Sautéed Baby Spinach & Cabernet Rice

Seared Atlantic Cod \$38.00 per guest
Creamy Fennel Ragout & Israeli Cous Cous

Gemelli with Grilled Chicken, \$33.00 per guest
Artichoke Heart Roasted Tomatoes with infused Basil *Oil*

Wild Mushroom Ravioli \$32.00 per guest
Wilted Spinach & Sherry Cream

Filet of Beef \$45.00 per guest
Roasted Red Pepper Demi with Whipped Pesto Potatoes

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CROWNE PLAZA®
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Plated Lunch Selections

Cold Entrées

Marinated Flank Steak Salad

\$34.00 per guest

Arugula Greens with Tomato Strips,
Shaved Asiago and Balsamic Vinaigrette

Asian Pork Tenderloin

\$33.00 per guest

Orange and Ginger Glaze Bok Choy &
Soba Noodles Seaweed

Vegetable Wrap Sandwich

\$29.00 per guest

Roasted Peppers, Steak Portobello, and
Gorgonzola Butter Wrap with Sliced Mozzarella Tomatoes,
Extra Virgin Olive Oil, Basil Leaves and Black Pepper

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Desserts

Please select One

Individual Seasonal Fruit Tartlet with Raspberry Coulis
Individual Classic New York Style Cheesecake Served with Fresh Strawberries
Chocolate Baby Bundt Cake with Crème Anglaise

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CROWNE PLAZA®
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Boxed Lunch Selections

Please select (3) three of the following Hand-Made Sandwiches or Wraps

Roast Turkey & Swiss

with Cranberry Mayonnaise on a Whole Wheat Hoagie

Genoa Salami & Provolone

with Red Wine Vinegar & Olive Oil on a Seeded Kaiser Roll

Smoked Ham & Cheddar Cheese

with Sliced Red Onion on Brioche Bread

Rare Roast Beef & Tomato

with Horseradish Mayonnaise on a Herbed Focaccia Roll

Grilled Chicken & Boston Lettuce

with Creamy Herbed Mayonnaise on Ciabatta Bread

Roasted Vegetable Wrap

with Portobello Mushrooms & Tomato Pesto Dressing

Grilled Chicken Caesar Salad Wrap

Your Box Lunch is completed with the following

Individual Bags of Potato Chips

Whole Fruit

Pasta Primavera

Mrs. Fields Cookies

Appropriate Condiments

\$30.00 per guest

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CROWNE PLAZA®
STAMFORD

Gourmet Chef Displays

Market Fresh Crudités

Assorted Crispy Vegetables, Onion and Ranch Dips
\$7.00 per guest

International Cheese Display

A Selection of Gourmet Cheeses,
Breadsticks and Flat breads
\$9.00 per guest

Antipasto Display

Prosciutto, Cappelletti, Salami, Roasted Red Peppers, Aged Provolone & Asiago Cheese
Hot Peppers, Grilled Asparagus, Marinated Olives &
Artichoke Hearts with Crostini & Flatbreads
\$10.00 per guest

Sushi Display

Assortment of California Rolls and Sushi, Wasabi, Soy Sauce and Pickled Ginger
\$20.00 per guest

Ocean Fresh Seafood Display

Jumbo Shrimp, Little Neck Clams, Blue point Oysters, Cocktail Crab Claws, and Lemon
Wedges, Cocktail Sauce and Mignonette Sauce
\$22.00 per guest





CROWNE PLAZA®
STAMFORD

Carving Stations

Oven Roasted Turkey Breast

with Cranberry Chutney, Dijon Mayonnaise, Honey Mustard and Silver Dollar Rolls

\$12.00 per guest

Teriyaki & Honey Glazed Pork Loin

with Jack Daniel's Sauce and Apple Chutney

\$13.00 per guest

Herb Roasted Sirloin

with Mustard, Horseradish Sauce and Silver Dollar Rolls

\$15.00 per guest

Apricot Glazed Ham

with Dijon Mustard, Apricot Relish and Gourmet Rolls

\$12.00 per guest

Pepper Crusted Tenderloin of Beef

with Dijon Mustard, Burgundy Demi, Horseradish Mayonnaise and Ciabbata Rolls

\$16.00 per guest

All Carving Stations are subject to a Chef Attendant Fee of \$100.00 per Station





CROWNE PLAZA®
STAMFORD

Specialty Action Stations

Asian Stir Fry Station

Lemongrass Shrimp, Teriyaki Beef, Sweet & Sour Chicken,
Stir Fry Vegetables and Sticky Rice
Crispy Wontons, Orange and Ginger Sauce

\$15.00 per guest

Pasta Station

Tri-Color Tortellini, Wild Mushroom Ravioli, and Gemelli
Marinara, Pesto and Alfredo Sauces with Garlic Bread

\$14.00 per guest

Chef's Additions: Chicken or Shrimp

\$7.00 per guest each additional item

Mashed Potato Cocktail

Yukon Gold Mashed & Sweet Potato Mash
Mushroom Sautee, Caramelized Onions, Crisp Bacon,
Roasted Asparagus, Scallions, Sour Cream,
Gorgonzola, Parmesan, Cheddar

\$12.00 per guest

Risotto Station

(Choose (2) two of the following)

Key West Shrimp, Tomato, Leeks & Saffron
Roasted Asparagus, Charred Tomato & Mushroom
Pancetta, Pea & Parmesan

Served with Breadsticks & Herbed Focaccia

\$16.00 per guest

Sushi & Sashimi Bar

Prepared to Order by Uniformed Sushi Chef

California Roll, Alaska Roll, Spicy Tuna Roll, Oshinko Roll (pickled radish)
Salmon Roll, Yellow Tail Roll, Futo Maki, (vegetable and egg), Tuna Roll, Shrimp Negri
Cucumber Roll, Tuna Negri

Market Price

All Stations are subject to a Chef Attendant Fee of \$100 per Station

All Food & Beverage is Subject to 22% Service Charge and 6% State Tax





CROWNE PLAZA®
STAMFORD

Dinner Buffet Selections

Chinatown

Soba Noodle Salad with Snow Peas, Red Peppers, Water Chestnuts and Ginger Dressing
Vegetable Egg Rolls with Hot Mustard and Duck Sauce
Steamed Dumplings with Green Onion and Soy Dip
Sweet and Sour Pork
General Tso Chicken
Marinated Beef and Broccoli
Stir Fry Oriental Vegetables
Fried Rice
Fortune Cookies
Vanilla Ice Cream with Chocolate Sauce
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$45.00 per guest

Coastal New England Picnic

Tri Color Fusili with Artichokes and Roasted Tomatoes
Roasted Red Bliss Potato Pepper Salad
Mixed Greens with Tomato, Cucumber and Carrot
Southern Fried Chicken
BBQ Baby Back Ribs
Baked Cod
Creamy Whipped Potatoes
Corn on the Cob
Corn Bread and Biscuit
Freshly Cut Fruit
Apple and Cherry Pie
Freshly Brewed Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

\$49.00 per guest

All Food & Beverage is Subject to 22% Service Charge and 6% State Tax

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CROWNE PLAZA®
STAMFORD

Dinner Buffet Selections

El Sombrero

Sonoran Tortilla Soup with Avocado Salsa
Grilled Corn and Black Bean Salad with Pico De Gallo
Chile Rubbed Chicken Breast with Jalapeno Melon Salsa
Pepper Crusted Flat Iron Steak with BBQ Caramelized Onion Relish
Cannellini Bean Ragout with Tomatoes Red Onions & Cilantro
Corn on the Cob with Chipotle Butter
Fruit Flan

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$52.00 per guest

A Taste of Italy

Tuscan Bean Minestrone
Antipasto Display with Sopressata, Mozzarella, Provolone, Marinated Artichoke Hearts
Hot Cherry Peppers, Imported Olives and Roasted Red Peppers
Classic Caesar Salad
Tortellini Salad
Vegetarian Lasagna
Penne Pasta Ala Vodka
Meat Balls
Sweet Italian Sausage & Peppers
Chicken Breast Marsala
Assortment of Italian Breads
New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$54.00 per guest





CROWNE PLAZA®

STAMFORD

Dinner Buffet Selections

Plaza Dinner Buffet

Presentation of Breads, Rolls, Flatbreads, Creamery Butter and Extra Virgin Olive

Salads

Please select Three

Hearts of Romaine with Cracked Peppercorn, Parmesan Dressing

Market Greens with Tossed Walnuts, Gorgonzola Cheese and Teardrop Tomatoes

Roasted Pepper and Potato Salad, Lemon Vinaigrette

Vine Ripened Tomato Basil and Bocconcini with aged Balsamic Vinaigrette

Roasted Woodland Mushrooms, Baby Spinach, Apple Smoked Bacon and Sherry Vinaigrette

Entrées

Please select Three

Seared Atlantic Salmon with Citrus Beurre Blanc Sauce

Seared Chicken Breast with a Wild Mushroom Ragout

Medallions of Beef Sirloin with Roasted Pepper Demi

Seared Breast of Chicken with Roasted Tomatoes and Grilled Artichokes

Pan Seared Cod with Spinach and Roasted Tomato Coulis

Penne Pasta with Sun dried tomatoes, Black Olives and Roasted Garlic

Accompaniments

Please select Two

Wild Rice Pilaf

Yukon Gold Roasted Rosemary Potatoes

Pesto Whipped Potatoes

Roasted Peppers and Sautéed Asparagus with Chive Butter

Roasted Market Vegetables

Whipped Parsnip and Carrots

Creamy Polenta with Parmesan & Tomato Filets

Dessert

Please select Two

Freshly Sliced Fruits and Berries

Baked Apple Pie

New York Style Cheesecake Served with Fresh Strawberries

Triple Chocolate Mousse Cake with Crème Anglaise

Chef's Special Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Imported Teas

\$55.00 per guest

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CROWNE PLAZA®
STAMFORD

Appetizer Selections

Cold Appetizers

Jumbo Shrimp and Crab Cocktail

Spicy Mango Salsa

\$14.00 per guest

Seared Tuna Tataki

Sesame Seaweed Salad, Pickled Ginger

Wasabi Vinaigrette

\$13.00

Bruschetta

with Roasted Vegetables and Nicoise Olives over Grilled Focaccia

\$11.00

Hot Appetizers

Grilled Portabella Mushrooms Napoleon

Eggplant, Zucchini, Bell Peppers, and Heirloom Tomatoes Served with a Pesto Cream

\$12.00 per guest

Penne Rigate

Grilled Vegetables, Tomato Basil Sauce and Shaved Asiago

\$7.00 per guest

Wild Mushroom Ravioli

Sherry Cream Sauce

\$9.00 per guest

Jumbo Lump Crab Cakes

Cilantro Lime Rémoûlade

\$15.00 per guest

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CROWNE PLAZA®
STAMFORD

Plated Dinner Selections

All Entrees Are Served With

Selection of Salad
Choice of Chef's Vegetable Accompaniments
Assorted Rolls and Butter
Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

Salads

Mixed Field Green Mesclun Salad with Toasted Walnuts, Gorgonzola and Champagne Vinaigrette
Traditional Caesar Salad
Hearts of Romaine Lettuce, Creamy Garlic Dressing and Focaccia Croutons
Seasonal Greens, Teardrop Tomatoes, Toasted Pine Nuts & Our Blend of Dried Salad Toppers
with Sherry Vinaigrette

Entrees

Herb Crusted French Cut Chicken Breast

Roasted Yukon Potato,
Wild Mushroom Sauce
\$43.00 per guest

Stuffed Boneless Chicken Breast

Woodland Mushrooms and Dried Cranberries
Roasted Shallot Demi
Wild Rice Pilaf
\$46.00 per guest

Shallot Crusted Atlantic Salmon

Chive Citrus Beurre Blanc
Saffron Risotto
\$51.00 per guest

Red Snapper

Sherry Beurre Blanc
Herbed Orzo with Pine nuts
\$52.00 per guest

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CROWNE PLAZA®
STAMFORD

Entrées - Continued

Pan Seared Cod

Creamy Fennel Ragout
Chive Mashed Potato

\$48.00 per guest

Oven-Roasted Sea Bass

Roasted Fingerling Potatoes
Roasted Tomato Coulis

\$57.00 per guest

Seared Tenderloin of Beef – “Filet Mignon”

Herbed Creamed Potatoes
Port Wine Reduction

\$65.00 per guest

Marinated Veal Chop

Truffle Risotto,
Roasted Shallot Burgundy Pan Reduction

\$64.00 per guest





CROWNE PLAZA®
STAMFORD

Plated Dinner Selections

Duet Selections

Grilled Filet Mignon

Port Wine Demi Glaze

\$70.00 per guest

Seared Chicken Breast

Chive Chardonnay Sauce

\$63.00 per guest

**Select one additional entrée below to enhance your Beef or
Chicken Selection**

Grilled Atlantic Salmon

Roasted Shallot Chardonnay Sauce

Oven-Roasted Mahi-Mahi

Citrus Beurre Blanc

Pan-Seared Crab Cake

Mango Rémoûlade

Sautéed Jumbo Shrimp

Roasted Garlic Butter

Desserts

(Please select One)

- Chilled Tiramisu with Dark Chocolate and Espresso Sauce
- New York Style Cheesecake with Fresh Strawberry Compote
- Individual Fruit Tartlet with Raspberry Glaze
- Chocolate Decadence, Vanilla Crème Anglaise
- Chocolate Trilogy Mousse with Strawberry Coulis

All Food & Beverage is Subject to 22% Service Charge and 6% State Tax

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CROWNE PLAZA®

STAMFORD

BAR SERVICE

Super Premium Open Bar \$23 first hour - \$12 each additional hour

Grey Goose	Barcardi	Captain Morgan	Malibu
Bombay Sapphire	Patron	Chivas Regal	Seagrams VO
Jack Daniels	Makers Mark	Kahlua	Bailey's
Sambuca	Amaretto	Domestic Beer	Imported Beer
House Wines	Sodas	Juices	

Premium Open Bar \$20 first hour - \$9 each additional hour

Absolut	Barcardi	Tanqueray	Jose Cuervo
Johnny Walker	Jack Daniels	Wild Turkey	Domestic Beer
Imported Beer	House Wines	Sodas	Juices

Deluxe Open Bar \$16 first hour - \$7 each additional hour

Smirnoff	Barcardi	Beefeater	Sauza Gold
Dewar's	Seagram's 7	Jim Beam	Domestic Beer
Imported Beer	House Wines	Sodas	Juices

Beer, Wine & Soda Bar \$15 first hour - \$5 each additional hour

Hosted Bar Based on consumption

House Wine	\$6	Premium Brand Liquor	\$7
Domestic Beer	\$5	Super Premium Liquor	\$8
Imported Beer	\$6	Cordials	\$9
Sodas and Mineral Waters	\$4	Juices	\$4

Cash Bar Prices include service charge and CT State Sales Tax

House Wine	\$7	Premium Brand Liquor	\$8
Domestic Beer	\$6	Super Premium Liquor	\$9
Imported Beer	\$7	Cordials	\$10
Sodas and Mineral Waters	\$4	Juices	\$4

Bartender Fee: \$100.00 for up to four hours - \$25 each additional hour
Should beverages sales exceed \$500 Bartender Fee will be waived

All beverages must be purchased from the Hotel

Wine Corkage Fee: \$20.00 per bottle
Liquor Corkage Fee: \$50.00 per bottle

All Food & Beverage is Subject to 22% Service Charge and 6% State Tax

