



CROWNE PLAZA®

— BY IHG —

Albany The Desmond Hotel

2026 CATERING MENUS

CROWNE PLAZA ALBANY – THE DESMOND HOTEL 518-869-8100 | [DESMONDHOTELSALBANY.COM](https://www.desmondhotelsalbany.com)

CATERING AT CROWNE PLAZA ALBANY – THE DESMOND HOTEL

BREAKFAST





BREAKFAST

BUFFET

MINIMUM OF 25 ATTENDEES REQUIRED FOR ALL BUFFETS

THE BREAKFAST BUFFET | \$31 per guest

- ▶ Diced seasonal fruits
- ▶ Variety of individual oatmeals
- ▶ Scrambled eggs with chives
- ▶ Hardwood smoked bacon
- ▶ O'Brien breakfast potatoes
- ▶ Variety of bagels with butter, cream cheese & jams
- ▶ Chef's daily breakfast pastries*
- ▶ Assorted juices
- ▶ Freshly brewed coffee, decaf and tea

THE STATESMAN | \$33 per guest

- ▶ Diced seasonal fruits
- ▶ Variety of individual oatmeals
- ▶ Scrambled eggs with chives
- ▶ Hardwood smoked bacon
- ▶ O'Brien breakfast potatoes
- ▶ French toast, with warm maple syrup
- ▶ Assorted yogurts
- ▶ Chef's daily breakfast pastries*
- ▶ Variety of bagels with butter, cream cheese & jams
- ▶ Assorted juices
- ▶ Freshly brewed coffee, decaf and tea

**Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, and rugelach*



BREAKFAST

BUFFET

MINIMUM OF 25 ATTENDEES REQUIRED FOR ALL BUFFETS

BRUNCH BUFFET | **\$45** per guest

BREAKFAST STATION

- ▶ Scrambled eggs with chives
- ▶ Hardwood smoked bacon
- ▶ O'Brien breakfast potatoes
- ▶ Sliced seasonal fruit
- ▶ Chef's daily breakfast pastries*
- ▶ Assorted bagels with cream cheese, fruit preserves, honey & butter

SALAD STATION

- ▶ Chilled Gulf shrimp, cheese-filled tortellini, remoulade dressing
- ▶ Oriental salad, lo mein, Asian vegetables, soy vinaigrette

ENTREES & SIDES

- ▶ Chicken Française with garden rice
- ▶ Herbed Salmon with dill Hollandaise
- ▶ Leek & spinach lattice pastry
- ▶ Chef's choice of seasonal vegetable

DESSERT

- ▶ Assortment of mini-Viennese pastries

BEVERAGES

- ▶ Assorted juices
- ▶ Freshly brewed coffee, decaf and tea

**Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, and rugelach*



BREAKFAST

PLATED

THE WILLIAMSBURG | \$28 per guest

- ▶ Scrambled eggs with chives
- ▶ French toast, with warm maple syrup
- ▶ Hardwood smoked bacon
- ▶ O'Brien breakfast potatoes
- ▶ Chef's daily breakfast pastries*
- ▶ Orange juice
- ▶ Freshly brewed coffee, decaf & tea

THE SCRAMBLED BENEDICT | \$32 per guest

- ▶ Scrambled eggs, Hollandaise, hardwood smoked bacon on an English muffin
- ▶ O'Brien breakfast potatoes
- ▶ Orange juice
- ▶ Freshly brewed coffee, decaf & tea

**Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, and rugelach*

Small group fee of \$75 applies for groups of 20 and under

ENHANCEMENTS

**TURKEY BACON
OR SAUSAGE** | **\$3** per guest

HARD BOILED EGGS | **\$21** per dozen

▸ One dozen, chilled

**SMOKED SALMON
PRESENTATION** | **\$12** per guest with buffet
\$15 per guest à la carte

- Accompanied by bagels, cream cheese, sliced tomato, red onion, chopped hard-boiled egg, capers



BREAKFAST

STATIONS

STATIONS CANNOT BE SERVED AS STANDALONE ITEMS, THEY MUST BE SERVED IN CONJUNCTION WITH A BREAKFAST MENU

***OMELET STATION | \$14** per guest

- ▶ Made to order with choice of mushrooms, ham, cheese, diced onions, peppers and other accompaniments

**Chef attended, Chef's Fee of \$150 applies; minimum of 25 attendees required*

MIMOSA STATION | \$17 per guest

- ▶ Orange juice, champagne, fresh fruit garnishes

Minimum of 25 attendees required, 2 hour service time



CATERING AT CROWNE PLAZA ALBANY – THE DESMOND HOTEL

BREAKS





BREAKS

MORNING

ALL BREAKS ARE BASED ON 1 AND ½ HOURS OF SERVICE

MORNING BREAK | \$19 per guest

- ▶ Freshly baked fruit breads
- ▶ Petite coffee cakes
- ▶ Freshly brewed coffee, decaf and tea

THE NATURAL | \$22 per guest

- ▶ Assorted yogurts
- ▶ Assorted granola bars
- ▶ Seasonal whole fruit
- ▶ Infused water station, flavors vary
- ▶ Freshly brewed coffee, decaf and tea

THE CONTINENTAL | \$24 per guest

- ▶ Chef's daily breakfast pastries*
- ▶ Orange & cranberry juices
- ▶ Freshly brewed coffee, decaf and tea
- ▶ Choose (2) of the following: Assorted yogurts | Diced seasonal fruit | Breakfast bars | Seasonal whole fruit

THE FORT ORANGE | \$29 per guest

- ▶ Southern-style biscuit stuffed with scrambled eggs, Tennessee sausage and cheddar cheese
- ▶ Orange & cranberry juices
- ▶ Freshly brewed coffee, decaf and tea

**Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, and rugelach*

BREAKS

AFTERNOON

ALL BREAKS ARE BASED ON 1 AND ½ HOURS OF SERVICE

THE INTERMISSION | \$23 per guest

- ▶ Bottled water, assorted sodas & flavored seltzers
- ▶ Freshly brewed coffee, decaf and tea
- ▶ Choose (1) of the following: Premium cheese display with fruit | Brownies & cookies | Trio of hummus with pita chips | Individually bagged peanuts & popcorn | Apple cider, apple cider doughnuts & whole apples (seasonal option)

ADIRONDACK TRAIL | \$19 per guest

- ▶ Individually bagged trail mix & roasted peanuts
- ▶ Assorted sodas & flavored seltzers

Add freshly brewed coffee, decaf and tea **for \$6 per guest**

SWEET STREET | \$23 per guest

- ▶ Brownies & cookies
- ▶ Assorted miniature candy bars
- ▶ Assorted sodas & flavored seltzers
- ▶ Freshly brewed coffee, decaf and tea

BALL PARK | \$20 per guest

- ▶ Choose (1) of the following: Warm pretzel sticks & stoneground mustard | Mini corn dog nuggets
- ▶ Individually bagged popcorn and Cracker Jack®
- ▶ Assorted sodas & flavored seltzers

Add freshly brewed coffee, decaf and tea **for \$6 per guest**

HANDCRAFTED MOUSSE BAR | \$20 per guest

- ▶ Traditional chocolate mousse
- ▶ Peanut butter mousse
- ▶ Assorted toppings: whipped cream, mini M&M®s, crushed Oreos®, mini marshmallows, Heath® bar crunch, caramel sauce, chocolate sauce
- ▶ Assorted sodas & flavored seltzers

Add freshly brewed coffee, decaf and tea **for \$6 per guest**





BREAKS

ANYTIME

AM/PM BEVERAGE PACKAGE | \$24 per guest

- ▶ Freshly brewed coffee, decaf and tea
- ▶ Assorted sodas & flavored seltzers
- ▶ Bottled water

Based on (1) 1 ½ hour service in the morning and (1) 1 ½ hour service in the afternoon



MAKE YOUR OWN YOGURT PARFAIT BAR | \$22 per guest

- ▶ Flavored yogurts, fresh berries, granola
- ▶ Bottled water
- ▶ Freshly brewed coffee, decaf and tea

Based on 1 and ½ hours of service



BREAKS

À LA CARTE ITEMS

- ▶ Coffee, decaf and tea package
\$11 per guest
- ▶ Coffee, decaf, tea, bottled water & soda package
\$15 per guest
- ▶ Bottled water and soda package
\$7 per guest
- ▶ Infused water station, flavors vary
\$5 per guest
- ▶ Assorted sodas
\$5 each
- ▶ Bottled water
\$5 each
- ▶ Bottled seltzers
\$5 each
- ▶ Assorted yogurts
\$67 per dozen
- ▶ Bagels with cream cheese, fruit preserves, honey and butter
\$48 per dozen
- ▶ Whole seasonal fruit
\$35 per dozen
- ▶ Hard boiled eggs
\$21 per dozen
- ▶ Assorted freshly baked cookies
\$39 per dozen
- ▶ Assorted freshly baked brownies
\$39 per dozen
- ▶ Individually bagged pretzels
\$4 each
- ▶ Individually bagged chips
\$4 each
- ▶ Individually bagged roasted peanuts or trail mix
\$4 each
- ▶ Novelty ice cream bars
\$6 each
- ▶ Premium ice cream bars
\$8 each

CATERING AT CROWNE PLAZA ALBANY – THE DESMOND HOTEL

LUNCH



LUNCH

BOX LUNCH

BOXED LUNCH | **\$35** per guest

Choice of sandwiches:

- ▶ Ham & Swiss cheese croissant roll
- ▶ Turkey croissant roll
- ▶ Grilled vegetable wrap

Served with individual portions of coleslaw, potato chips, whole fruit, & brownie
Choice of soda or bottled water

SANDWICH PLATTER

MAXIMUM OF 10 ATTENDEES

SANDWICH PLATTER | **\$28** per guest

- ▶ Assorted sandwiches
- ▶ Kosher dill pickles
- ▶ Individually bagged potato chips
- ▶ Assorted sodas, flavored seltzers and bottled water





LUNCH

LUNCH BUFFET

ALL BUFFET LUNCHES COME WITH FRESHLY BREWED COFFEE, DECAF AND TEA
MINIMUM OF 10 ATTENDEES REQUIRED

SANDWICH BUFFET | \$35 per guest

- ▶ Soup du jour
- ▶ Assorted sandwiches
- ▶ Pasta salad
- ▶ Tossed salad
- ▶ Kosher dill pickles
- ▶ Individually bagged potato chips
- ▶ Cookies & brownies
- ▶ Assorted sodas and flavored seltzers

LUNCH

LUNCH BUFFET

ALL BUFFET LUNCHES COME WITH FRESHLY BREWED COFFEE, DECAF AND TEA

MINIMUM OF 25 ATTENDEES REQUIRED

A TASTE OF ITALY | \$41 per guest

- ▶ Caesar salad
- ▶ Vegetarian antipasto
- ▶ Italian meat stromboli
- ▶ Toasted garlic bread

Entrées:

- ▶ Chicken parmesan
- ▶ Cheese tortellini, toasted sweet sausage, marinara
- ▶ Penne, broccoli rabe, roasted tomatoes

Desserts:

- ▶ Desmond bread pudding with English custard
- ▶ Mini Viennese pastries
- ▶ Petite cheesecakes

HOMESTYLE FAVORITES | \$41 per guest

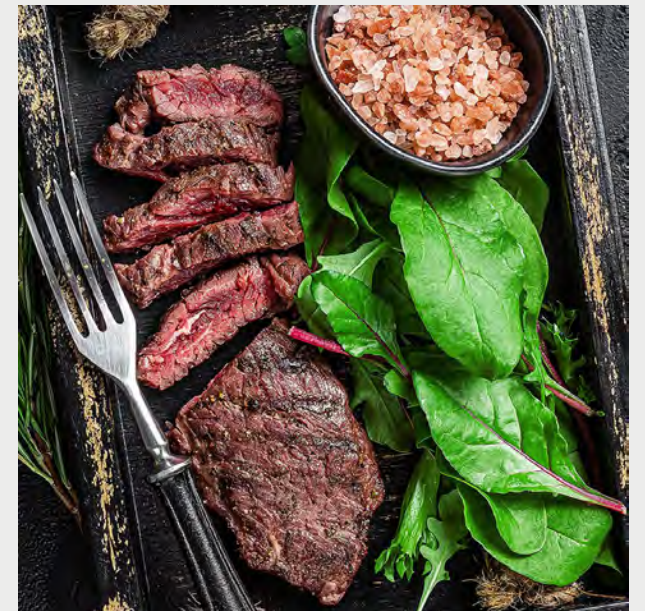
- ▶ Corn chowder
- ▶ Desmond salad presentation
- ▶ Smoked turkey wild rice salad, dried cherries, walnuts, raspberry vinaigrette

Entrées:

- ▶ Traditional meatloaf
- ▶ Mashed potatoes
- ▶ Salmon fillet Florentine
- ▶ Roasted, spiced butternut squash

Desserts:

- ▶ Desmond bread pudding with English custard
- ▶ Mini Viennese pastries
- ▶ Petite cheesecakes





LUNCH

LUNCH BUFFET

ALL BUFFET LUNCHES COME WITH FRESHLY BREWED COFFEE, DECAF AND TEA

MINIMUM OF 25 ATTENDEES REQUIRED

AUTHENTIC JAMAICAN | **\$41** per guest

- ▶ Cucumber & tomato salad, mayonnaise, romaine
- ▶ Caribbean salad: mandarin oranges, dried cranberries, pineapple, cilantro, honey lime dressing
- ▶ Jamaican-style potato salad: Cajun spicy, hard-boiled eggs

Entrées:

- ▶ Escovitch fish: fresh white fillet, Jamaican herbs, pickled vegetables
- ▶ Jerked chicken: housemade rub
- ▶ Rasta pasta: creamy, jerked seasoned penne
- ▶ Island rice & beans
- ▶ Jamaican cabbage: diced peppers & tomatoes

Desserts:

- ▶ Grandma's sweet potato pudding
- ▶ Pineapple upside-down cake
- ▶ Petite cheesecakes

GREEK BUFFET | **\$41** per guest

- ▶ Caesar Salad - romaine, parmesan cheese, croutons, traditional dressing
- ▶ Choriatiiki Salad: tomatoes, cucumbers, onions, feta cheese, oregano olive oil dressing

Entrées:

- ▶ Spanakopita chicken: spinach & feta cheese, Katif garnish, Mornay sauce
- ▶ Pastitsio: baked pasta casserole with ground beef & bechamel sauce
- ▶ Greek salmon: Atlantic salmon fillet, lemon garlic oregano glaze
- ▶ Seasonal vegetable medley

Desserts:

- ▶ Baklava
- ▶ Desmond bread pudding with English custard
- ▶ Mini Viennese pastries

Recipes created by our in-house Jamaican Chef

LUNCH

PLATED COLD LUNCHES

ALL PLATED COLD LUNCHES COME WITH ROLLS AND FRESHLY BREWED COFFEE, DECAF AND TEA

ENTRÉES – \$35 per guest

- ▶ Caesar Salad – romaine, parmesan cheese, croutons, traditional dressing, choice of grilled chicken or shrimp
- ▶ Peppered Turkey Wrap – peppered turkey breast, provolone cheese, cranberry mayonnaise, herb tortilla, with side penne pasta salad
- ▶ Blueberry Chicken Salad Sandwich – chicken salad with dried blueberries & walnuts, New York cheddar cheese, ciabatta bread, with side pasta salad
- ▶ Grilled Chicken Breast Salad – mixed greens, chilled herb oil brushed chicken breast, spinach leek pastry triangle, marinated artichokes, oven roasted tomatoes, fire roasted peppers, balsamic vinaigrette

DESSERTS

Choose One:

- ▶ Traditional Chocolate Layer Cake – chocolate cake & chocolate mousse
- ▶ New York Style Cheesecake – raspberry coulis
- ▶ Salted Caramel Vanilla Crunch Cake – caramel cake & cream custard
- ▶ Big Apple Pie – cinnamon apple cider filling & granola crumb topping
- ▶ Flourless Chocolate Torte (GF) – raspberry coulis
- ▶ Lemon Cake – lemon mousse & Meyer lemon curd

Small Group Fee of \$75 applies for groups of 20 and under. Higher price prevails for all if multiple entrees are selected.



PLATED HOT LUNCHES

ALL PLATED HOT LUNCHES COME WITH CHEF'S DAILY VEGETABLE, ROLLS AND FRESHLY BREWED COFFEE, DECAF AND TEA

APPETIZERS

Choose One:

- ▶ Tossed Garden Salad – mixed greens, tomatoes, cucumbers, croutons, honey mustard vinaigrette
- ▶ Caesar Salad – romaine, parmesan cheese, croutons, traditional Caesar dressing

DESSERTS

Choose One:

- ▶ Traditional Chocolate Layer Cake – chocolate cake & chocolate mousse
- ▶ New York Style Cheesecake – raspberry coulis
- ▶ Salted Caramel Vanilla Crunch Cake – caramel cake & cream custard
- ▶ Big Apple Pie – cinnamon apple cider filling & granola crumb topping
- ▶ Flourless Chocolate Torte (GF) – raspberry coulis
- ▶ Lemon Cake – lemon mousse & Meyer lemon curd

ENTRÉES - \$39 per guest

- ▶ Penne Mediterranean – penne pasta, seasonal vegetables, kalamata olives, artichokes, roasted red peppers, herbed garlic olive oil
- ▶ Roasted Vegetable Tortellini Primavera – cheese tortellini, zucchini, summer squash, root vegetables, asparagus, garlic cream sauce
- ▶ Chicken Teriyaki – boneless grilled chicken breast, saffron rice
- ▶ Spanakopita Chicken – baked with spinach & feta, kataifi garnish, Mornay sauce, roasted red potatoes
- ▶ Maple Dijon Salmon – oven roasted Atlantic fillet, maple syrup, dijon mustard, caviar rice
- ▶ Hoisin Glazed Salmon – served over Asian vegetable stir fry, lemongrass scented rice
- ▶ Angus Sirloin Meatloaf – homestyle mashed potatoes, rosemary demi glace



Small Group Fee of \$75 applies for groups of 20 and under. Higher price prevails for all if multiple entrees are selected.

CATERING AT CROWNE PLAZA ALBANY – THE DESMOND HOTEL

RECEPTIONS





RECEPTIONS

CHILLED HORS D'OEUVRES

ALL SOLD IN INCREMENTS OF 25

\$175 PER ORDER OF 25

- ▶ Cherry Tomato Stuffed with Sugar-rubbed Bacon & Garlic Aioli
- ▶ Cucumber Goat Cheese Mousse Bite
- ▶ Plum Tomato & Ciligene Mozzarella Kabobs

\$200 PER ORDER OF 25

- ▶ Assorted Sushi
- ▶ Chilled Tenderloin Croûstades
- ▶ Prosciutto Canapés
- ▶ Smoked Salmon Canapés with Capers & Onions
- ▶ Shrimp Cocktail Canapés
- ▶ Maine Lobster Salad on a Crispy Edible Spoon

RECEPTIONS

HOT HORS D'OEUVRES

ALL SOLD IN INCREMENTS OF 25

\$175 PER ORDER OF 25

- ▶ Arancini Balls
- ▶ Spanakopita
- ▶ Vegetable Empañadas
- ▶ Chicken Filets with Sweet & Sour Sauce
- ▶ Crab Rangoon
- ▶ Teriyaki Chicken Skewers
- ▶ Mini Corn Dog Nuggets
- ▶ Chicken Fontina Bites
- ▶ Pork Carnitas Taquitos
- ▶ Lamb Kofta Meatball Satay

\$200 PER ORDER OF 25

- ▶ Bacon-Wrapped Chicken Skewer with Horseradish Sauce
- ▶ Bacon-Wrapped Scallops
- ▶ Clams Casino
- ▶ Oysters Rockefeller
- ▶ Petite Lamb Chops
- ▶ French Onion Soup Boules
- ▶ Peach BBQ Brisket Wrapped Pork Belly
- ▶ Lobster Cobbler
- ▶ Beef Wellington





RECEPTIONS

HORS D'OEUVRES PACKAGES

PACKAGES ARE BASED ON A 1 HOUR RECEPTION TIME

OPTION ONE | \$45 per guest

- ▶ CRUDITÉ PRESENTATION –
assortment of raw vegetables including
cauliflower, broccoli, cherry tomatoes, celery
sticks and carrot sticks with dill dip
- ▶ CHEESE DISPLAY –
variety of imported and domestic cheeses,
assorted crackers
- ▶ FIVE BUTLER PASSED HORS D'OEUVRES –
bacon-wrapped scallops
cucumber goat cheese mousse bites
chilled tenderloin croûstades
chicken fontina bites
spanakopita

OPTION TWO | \$53 per guest

- ▶ ARTISAN CHEESE DISPLAY –
local and imported hand-crafted cheeses,
sliced fruit, sliced baguettes, assorted crackers,
honey, fruit preserves
- ▶ CHARCUTERIE PRESENTATION –
variety of local and imported sausages, cured
meats, pâtés, mustards, jams, spreads and
breads
- ▶ FIVE BUTLER PASSED HORS D'OEUVRES –
shrimp cocktail canapés
French onion soup boules
plum tomato & ciligene mozzarella kabobs
spanakopita
bacon-wrapped scallops

Small Group Fee of \$75 applies for groups of 20 and under



RECEPTIONS

DISPLAYS & PRESENTATIONS

CRUDITÉ PRESENTATION | \$13 per guest

- ▶ Assortment of raw vegetables including cauliflower, broccoli, cherry tomatoes, celery sticks and carrot sticks with dill dip

CHEESE DISPLAY | \$14 per guest

- ▶ Variety of imported and domestic cheeses, assorted crackers

ARTISAN CHEESE DISPLAY | \$21 per guest

- ▶ Local and imported hand-crafted cheeses, sliced fruit, sliced baguettes, assorted crackers, honey, fruit preserves

CHARCUTERIE PRESENTATION | \$21 per guest

- ▶ Variety of local and imported sausages, cured meats, pâtés, mustards, jams, spreads and breads

VEGETARIAN ANTIPASTI DISPLAY | \$16 per guest

- ▶ Trio of hummus, pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone

ANTIPASTI DISPLAY | \$19 per guest

- ▶ Variety of local and imported sausages, Italian meats, trio of hummus, pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone

Small Group Fee of \$75 applies for groups of 20 and under

DISPLAYS & PRESENTATIONS

*SEAFOOD PRESENTATIONS

- ▶ Clams on the half shell
\$175 PER ORDER OF 25
- ▶ Oysters on the half shell
\$175 PER ORDER OF 25
- ▶ Jumbo Iced Gulf shrimp
\$200 PER ORDER OF 25

*Sold in increments of 25. Served with appropriate sauces and lemons

ICE CREAM NOVELTY CART | **\$11** per guest

- ▶ Assortment of childhood novelties: Nutty Buddys, sandwich bars, Chipwich®, strawberry shortcake bars, éclair bars, vanilla almond bars, orange sherbet bars, Oreo® sandwich bars

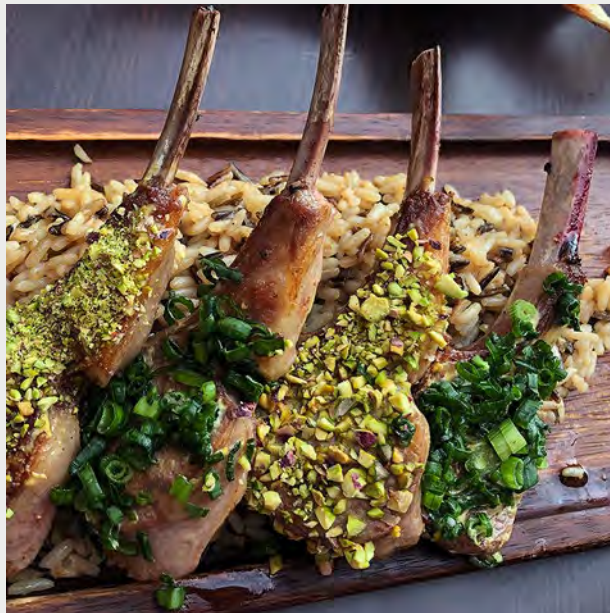
Add freshly brewed coffee, decaf and tea for **\$4 per guest**

VIENNESE PRESENTATION | **\$19** per guest

- ▶ Gourmet European-style miniature pastries
- ▶ Assorted flavors of mini trifles

Add freshly brewed coffee, decaf and tea for **\$4 per guest**

Small Group Fee of \$75 applies for groups of 20 and under



RECEPTIONS

STATIONS

CHEF ATTENDANT REQUIRED WITH EACH STATION – CHEF'S FEE OF \$150 APPLIES

***PASTA STATION | \$20 per guest**

Includes choice of 2 pastas, 2 sauces and 2 add-ins

PASTAS:

- ▶ Mini penne
- ▶ Cheese-filled tortellini
- ▶ Bow-tie
- ▶ Gemelli

SAUCES:

- ▶ Marinara
- ▶ Tomato vodka cream
- ▶ Herbed olive oil
- ▶ Alfredo
- ▶ Pesto

ADD-INS:

- ▶ Sweet sausage, grilled chicken, Pecorino Romano, baby leaf spinach, toasted pine nuts, artichoke hearts, roasted sweet peppers, broccoli florets, sweet peas, sliced mushrooms, herbed seasonal vegetables, diced Virginia ham, oven-dried tomatoes, Kalamata olives

**Also available as an unmanned presentation*

***CRÈME BRÛLÉE STATION | \$17 per guest**

Includes assorted flavors of crème brûlée

- ▶ Traditional
- ▶ Chocolate
- ▶ Espresso
- ▶ Raspberry

**Also available as an unmanned presentation*

Small Group Fee of \$75 applies for groups of 20 and under

RECEPTIONS

CARVING STATIONS

ALL CARVING STATIONS SERVED WITH BUTTER TWIST ROLLS AND APPROPRIATE CONDIMENTS

*CHEF ATTENDANT REQUIRED WITH EACH STATION – CHEF'S FEE OF \$150 APPLIES

*BUTTER BASTED TURKEY BREAST

(Serves 25 people)

\$350 each

*BARBECUED OR PEPPERED PORK LOIN

(Serves 25 people)

\$350 each

*ROASTED WHOLE NY SIRLOIN OF BEEF

(Serves 25 people)

\$500 each

*SRIACHA GLAZED MEATLOAF ROULADE WITH PORT DEMI

(Serves 25 people)

\$350 each

*HONEY GLAZED BAKED HAM

(Serves 25 people)

\$350 each

*OUR FAMOUS SLOW ROASTED PRIME RIB

(Serves 25 people)

\$550 each

*SALMON EN CROUTE

(Serves 25 people)

\$400 each

Small Group Fee of \$75 applies for groups of 20 and under



CATERING AT CROWNE PLAZA ALBANY – THE DESMOND HOTEL

DINNER





DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH FRESHLY BREWED COFFEE, DECAF AND TEA

MINIMUM OF 25 ATTENDEES REQUIRED

COUNTRY PICNIC | \$58 per guest

- ▶ Seasonal melon wedges & berries
- ▶ Garden salad & assorted dressings
- ▶ Old-fashioned potato salad
- ▶ Coleslaw

Entrées:

- ▶ Barbecued chicken breast
- ▶ Bourbon-smoked baby back ribs

Sides:

- ▶ Bacon macaroni & cheese
- ▶ Homestyle mashed potatoes
- ▶ Cornbread
- ▶ Buttermilk biscuits

Desserts:

- ▶ Desmond Bread Pudding, English custard
- ▶ Chef's selection of desserts

THE SHAKER | \$62 per guest

- ▶ Soup du jour
- ▶ Sliced seasonal fruit
- ▶ Garden salad & assorted dressings
- ▶ Caesar salad
- ▶ Freshly baked rolls & butter

Entrées:

- ▶ Dijon chicken, brown velouté
- ▶ Parmesan crusted salmon, red pepper beurre blanc
- ▶ Sliced sirloin au poivre
- ▶ Penne with roasted vegetables & pesto infused olive oil

Sides:

- ▶ Au gratin potatoes
- ▶ Chef's choice of seasonal vegetables

Desserts:

- ▶ Desmond Bread Pudding, English custard
- ▶ Chef's selection of desserts

DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH FRESHLY BREWED COFFEE, DECAF AND TEA

MINIMUM OF 25 ATTENDEES REQUIRED

*THE SCRIMSHAW | \$73 per guest

- ▶ Caesar salad
- ▶ Desmond signature salad
- ▶ Roasted red peppers, sliced mozzarella, balsamic glaze
- ▶ Freshly baked rolls & butter

Seafood Presentation:

- ▶ Iced Gulf Shrimp, lemon wedges, cocktail & lamiase sauce

Entrées:

- ▶ Chicken Piccata - lemon beurre blanc & capers
- ▶ Seafood Mediterranean - Gulf shrimp, Georges Bank scallops, Alaskan crab, kalamata olives, artichokes, baby leaf spinach, cheese-filled ravioli, sweet basil olive oil

Sides:

- ▶ Au gratin potatoes
- ▶ Chef's choice of seasonal vegetables

Chef Attended Carvery Station:

- ▶ Roasted Whole New York Sirloin of Beef, horseradish sauce
- ▶ Butter Basted Turkey, cranberry relish

Desserts:

- ▶ Desmond Bread Pudding, English custard
- ▶ Chef's selection of desserts

**For groups of 50 and under, a Chef's Fee of \$150 applies*





DINNER

PLATED DINNER

ALL PLATED DINNERS COME WITH CHEF'S DAILY VEGETABLE, ROLLS AND FRESHLY BREWED COFFEE, DECAF AND TEA

APPETIZERS *(Choose One)*

- ▶ Fruit Mélange – sliced seasonal fruit, berry coulis
- ▶ Soup du Jour
- ▶ Antipasti Salad – mixed greens, pepperdews, marinated olives, roasted peppers, petite fresh mozzarella, white balsamic vinaigrette
- ▶ Desmond Signature Salad – mixed greens, cherry tomatoes, mandarin oranges, sliced almonds, dried cranberries, cheddar cheese, creamy garlic dressing
- ▶ Caesar Salad – romaine, parmesan cheese, croutons, traditional dressing

UPGRADE WITH AN ADDITIONAL APPETIZER

- ▶ Wild Mushroom Ravioli – braised fennel sauce, parmesan croûstade **add \$9 per guest**
- ▶ New England Clam Chowder **add \$10 per guest**
- ▶ Maryland Crab Cakes – roasted red pepper coulis **add \$13 per guest**
- ▶ Iced Jumbo Gulf Shrimp Cocktail **add \$15 per guest**

DESSERTS *(Choose One)*

- ▶ Traditional Chocolate Layer Cake – chocolate cake & chocolate mousse
- ▶ New York Style Cheesecake – raspberry coulis
- ▶ Salted Caramel Vanilla Crunch Cake – caramel cake & cream custard
- ▶ Big Apple Pie – cinnamon apple cider filling & granola crumb topping
- ▶ Flourless Chocolate Torte (GF) – raspberry coulis
- ▶ Lemon Cake – lemon mousse & Meyer lemon curd

SELECT FROM ENTRÉES *(Next Page)*

Small Group Fee of \$75 applies for groups of 20 and under. Higher price prevails for all if multiple entrees are selected.

PLATED DINNER

ALL PLATED DINNERS COME WITH CHEF'S DAILY VEGETABLE, ROLLS AND FRESHLY BREWED COFFEE, DECAF AND TEA

ENTRÉES:

- ▶ Chicken Française – boneless chicken breast dredged in parmesan egg batter, lemon butter sauce, vegetable rice pilaf
\$49 per guest
- ▶ Herb-rubbed Country Chicken – oven roasted half chicken, farm fresh herbs, sautéed red potatoes & leeks
\$49 per guest
- ▶ Chicken Normande – boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes
\$49 per guest
- ▶ Salmon Piccata – Atlantic salmon fillet, lemon caper beurre blanc, saffron rice
\$56 per guest
- ▶ Mediterranean Roasted Halibut – herb rubbed & oven roasted, tomato relish, toasted orzo with red pepper & spinach
\$56 per guest
- ▶ Vegetable Provence – seasonal vegetables in herbs de Provence, marinated grilled tofu, brown rice
\$49 per guest
- ▶ Oven Roasted Vegetable Strudel – seasonal herbed vegetables wrapped in phyllo, roasted red pepper coulis, herbed couscous
\$49 per guest
- ▶ Roasted New York Sirloin of Beef – sliced sirloin, demi-glace, potato Provençale
\$55 per guest
- ▶ Braised Short Rib – Angus short rib, garlic homestyle mashed potatoes, demi-glace
\$62 per guest
- ▶ New York Strip Steak – center cut, maître d' hotel butter, crispy onions, roasted fingerling potatoes
\$66 per guest
- ▶ Filet Mignon – center cut, tobacco onions, demi-glace, mushroom duxelle infused mashed potatoes
\$66 per guest

SELECT FROM DUET PLATE ENTRÉES *(Next Page)*

Small Group Fee of \$75 applies for groups of 20 and under. Higher price prevails for all if multiple entrees are selected.



DINNER

PLATED DINNER

ALL PLATED DINNERS COME WITH CHEF'S DAILY VEGETABLE, ROLLS AND FRESHLY BREWED COFFEE, DECAF AND TEA

***DUET PLATE ENTRÉES** (*Choose Two*) | **\$75** per guest

- ▶ Filet Mignon – center cut, tobacco onions
- ▶ New York Sirloin Steak – tobacco onions, maître d' hotel butter
- ▶ Braised Short Rib – demi-glace
- ▶ Grilled Herbed Chicken Breast
- ▶ Baked Stuffed Shrimp – jumbo Gulf shrimp, Maryland style crab dressing
- ▶ Shrimp Scampi – jumbo Gulf shrimp, garlic lemon butter
- ▶ Atlantic Salmon Fillet – pesto encrusted, lemon dill beurre blanc
- ▶ Block Island Swordfish – blood orange ancho chili butter

**All duet plates include homestyle garlic mashed potatoes*

Small Group Fee of \$75 applies for groups of 20 and under. Higher price prevails for all if multiple entrees are selected.



CATERING AT CROWNE PLAZA ALBANY – THE DESMOND HOTEL

MEETINGS PACKAGES



MEETINGS PACKAGES

THE STANDARD

MINIMUM OF TEN ATTENDEES REQUIRED

CONTINENTAL BREAKFAST

- ▶ Chef's daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, and rugelach
- ▶ Orange & cranberry juices
- ▶ Freshly brewed coffee, decaf and tea

MID-MORNING BREAK

- ▶ Freshly brewed coffee, decaf and tea

SANDWICH BUFFET

- ▶ Soup du jour
- ▶ Assorted sandwiches
- ▶ Pasta salad
- ▶ Tossed salad
- ▶ Kosher dill pickles
- ▶ Individually bagged potato chips
- ▶ Cookies & brownies
- ▶ Assorted soda & flavored seltzers

AFTERNOON BREAK

- ▶ Freshly brewed coffee, decaf and tea
- ▶ Assorted sodas and bottled water

\$79 per guest*

*Service charge and sales tax apply. Set Up Fee applies, please ask your Event Planner for more information. Meeting Room Rental and A/V not included.

THE PREMIUM

MINIMUM OF TEN ATTENDEES REQUIRED

CONTINENTAL BREAKFAST

- ▶ Chef's daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, and rugelach
- ▶ Orange & cranberry juices
- ▶ Freshly brewed coffee, decaf and tea

MID-MORNING BREAK

- ▶ Make Your Own Yogurt Parfait Bar – flavored yogurts, fresh berries, granola
- ▶ Freshly brewed coffee, decaf and tea

LUNCH BUFFET

Sandwich Buffet - *groups of 10-24*

Your choice of any lunch buffet - *groups over 25*

AFTERNOON BREAK

- ▶ Chef's choice of one snack from the following:
Individually bagged popcorn, pretzels & peanuts or Brownies & cookies or Premium cheese display with sliced fruit
- ▶ Freshly brewed coffee, decaf and tea
- ▶ Assorted sodas, bottled water and flavored seltzers

\$95 per guest*

*Service charge and sales tax apply. Set Up Fee applies, please ask your Event Planner for more information.
Meeting Room Rental and A/V not included.





MEETINGS PACKAGES

THE ULTRA

MINIMUM OF 25 ATTENDEES REQUIRED

THE BREAKFAST BUFFET

- ▶ Diced seasonal fruit
- ▶ Variety of individual oatmeals
- ▶ Scrambled eggs with chives
- ▶ Hardwood smoked bacon
- ▶ O'Brien breakfast potatoes
- ▶ Chef's daily selection of breakfast pastries
- ▶ Variety of bagels with butter, cream cheese & jams
- ▶ Assorted juices
- ▶ Freshly brewed coffee, decaf and tea

MID-MORNING BREAK

- ▶ Chef's daily selection of breakfast pastries featuring items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, and rugelach
- ▶ Freshly brewed coffee, decaf and tea

LUNCH BUFFET

Your choice of any lunch buffet

AFTERNOON BREAK

- ▶ Chef's choice of one snack from the following:
Individually bagged popcorn, pretzels & peanuts or Brownies & cookies or Premium cheese display with sliced fruit
- ▶ Freshly brewed coffee, decaf and tea
- ▶ Assorted sodas, bottled water & flavored seltzers

\$99 per guest*

*Service charge and sales tax apply. Set Up Fee applies, please ask your Event Planner for more information.
Meeting Room Rental and A/V not included.

CATERING AT CROWNE PLAZA ALBANY – THE DESMOND HOTEL

BEVERAGE PACKAGES





BEVERAGE

OPEN BAR

PREMIUM BAR*

- ▶ Tito's Handmade Vodka
- ▶ New Amsterdam Vodka
- ▶ El Jimador Blanco Tequila
- ▶ Beefeater Gin
- ▶ Tanqueray Gin
- ▶ Don Q Cristal Rum
- ▶ Malibu Coconut Rum
- ▶ Old Forester 86 Bourbon
- ▶ Jack Daniel's Old No. 7 Whiskey
- ▶ Dewar's White Label Scotch
- ▶ Kahlúa
- ▶ Domestic & Premium Beers
- ▶ ALB On The Go Canned Seltzers
- ▶ Social Hour Canned Cocktails
- ▶ Proverb Chardonnay, Sauvignon Blanc, Cabernet & Pinot Noir
- ▶ Placido Toscana Pinot Grigio
- ▶ Seven Daughters Moscato
- ▶ Zonin Asti Champagne
- ▶ Mockly Canned Mocktails
- ▶ Giesen NA Riesling, Sauvignon Blanc, Rosé & Premium Red
- ▶ Lyre's NA Classico Sparkling Wine

\$27 per guest for one hour

\$9 per guest each additional hour

**Brands are subject to change without notice. Requests for additional brands must be received 30 days in advance of your event due to distributor policies. A 20% surcharge will be added for all requests received less than 30 days prior.*

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher.



BEVERAGE

OPEN BAR

ULTRA PREMIUM BAR*

- ▶ Ketel One Vodka
- ▶ Tito's Handmade Vodka
- ▶ Patron Silver Tequila
- ▶ Bombay Sapphire Gin
- ▶ Hendrick's Gin
- ▶ Bacardi Superior Rum
- ▶ Captain Morgan's Spiced Rum
- ▶ Malibu Coconut Rum
- ▶ Bulleit Bourbon
- ▶ Jameson Irish Whiskey
- ▶ Johnnie Walker Black Scotch
- ▶ Kahlúa
- ▶ Domestic & Premium Beers
- ▶ ALB On The Go Canned Seltzers
- ▶ Social Hour Canned Cocktails
- ▶ Proverb Chardonnay, Sauvignon Blanc, Cabernet & Pinot Noir
- ▶ Placido Toscana Pinot Grigio
- ▶ Seven Daughters Moscato
- ▶ Zonin Asti Champagne
- ▶ Mockly Canned Mocktails
- ▶ Giesen NA Riesling, Sauvignon Blanc, Rosé & Premium Red
- ▶ Lyre's NA Classico Sparkling Wine

\$33 per guest for one hour

\$10 per guest each additional hour

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OPEN BAR



THE UPSTATE BAR*

- ▶ Albany Orange Vodka
- ▶ Ironweed Rye Whiskey
- ▶ Quackenbush White Rum
- ▶ East End Gin
- ▶ Snowshoe Vodka

\$28 per guest for one hour

\$9 per guest each additional hour

\$3 per guest additional per hour if adding to Premium or Ultra Premium bar

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BEVERAGE

HOST SPONSORED BAR

A \$150 BAR FEE APPLIES TO ALL HOST SPONSORED BARS

PREMIUM BAR DRINKS* | \$11

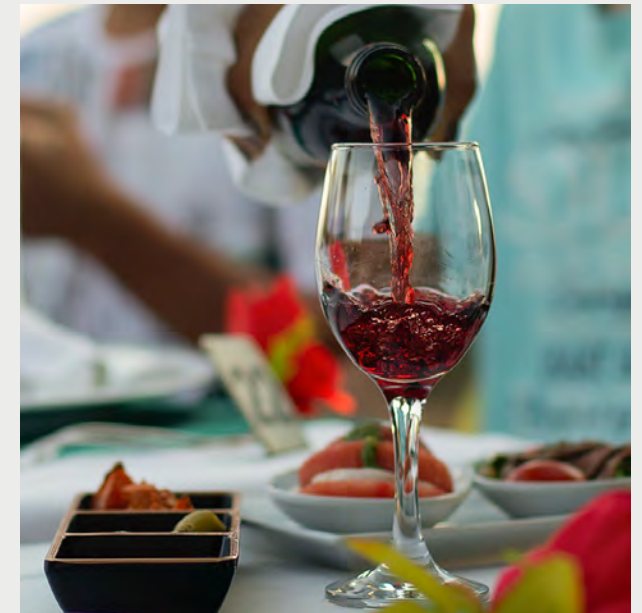
- ▶ Tito's Handmade Vodka
- ▶ New Amsterdam Vodka
- ▶ El Jimador Blanco Tequila
- ▶ Beefeater Gin
- ▶ Tanqueray Gin
- ▶ Don Q Cristal Rum
- ▶ Malibu Coconut Rum
- ▶ Old Forester 86 Bourbon
- ▶ Jack Daniel's Old No. 7 Whiskey
- ▶ Dewar's White Label Scotch

ULTRA PREMIUM BAR DRINKS* | \$13

- ▶ Ketel One Vodka
- ▶ Tito's Handmade Vodka
- ▶ Patron Silver Tequila
- ▶ Bombay Sapphire Gin
- ▶ Hendrick's Gin
- ▶ Bacardi Superior Rum
- ▶ Captain Morgan's Spiced Rum
- ▶ Malibu Coconut Rum
- ▶ Bulleit Bourbon
- ▶ Jameson Irish Whiskey
- ▶ Johnnie Walker Black Scotch

**Brands are subject to change without notice. Requests for additional brands must be received 30 days in advance of your event due to distributor policies. A 20% surcharge will be added for all requests received less than 30 days prior.*

All charges are billed to the group host and reflect the actual number of drinks served



BEVERAGE

HOST SPONSORED BAR

A \$150 BAR FEE APPLIES TO ALL HOST SPONSORED BARS

THE UPSTATE BAR DRINKS* | \$12

- ▶ Albany Orange Vodka
- ▶ Ironweed Rye Whiskey
- ▶ Quackenbush White Rum
- ▶ East End Gin
- ▶ Snowshoe Vodka

HOUSE WINE & NA WINE* | \$10

- ▶ Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Pinot Grigio & Moscato
- ▶ Giesen NA Riesling, Sauvignon Blanc, Rosé & Premium Red

CHAMPAGNE TOAST* | \$8

- ▶ Zonin Asti
- ▶ Lyre's NA Classico Sparkling Wine

DOMESTIC BEER | \$8

PREMIUM BEER | \$9

ALB ON THE GO SELTZERS | \$8

SOCIAL HOUR CANNED COCKTAILS | \$13

MOCKLY CANNED MOCKTAILS | \$8

SODA | \$5

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All charges are billed to the group host and reflect the actual number of drinks served



BEVERAGE

CASH BAR

A \$150 BAR FEE APPLIES TO ALL CASH BARS



PREMIUM BAR DRINKS* | \$13

- ▶ Tito's Handmade Vodka
- ▶ New Amsterdam Vodka
- ▶ El Jimador Blanco Tequila
- ▶ Beefeater Gin
- ▶ Tanqueray Gin
- ▶ Don Q Cristal Rum
- ▶ Malibu Coconut Rum
- ▶ Old Forester 86 Bourbon
- ▶ Jack Daniel's Old No. 7 Whiskey
- ▶ Dewar's White Label Scotch

ULTRA PREMIUM BAR DRINKS* | \$15

- ▶ Ketel One Vodka
- ▶ Tito's Handmade Vodka
- ▶ Patron Silver Tequila
- ▶ Bombay Sapphire Gin
- ▶ Hendrick's Gin
- ▶ Bacardi Superior Rum
- ▶ Captain Morgan's Spiced Rum
- ▶ Malibu Coconut Rum
- ▶ Bulleit Bourbon
- ▶ Jameson Irish Whiskey
- ▶ Johnnie Walker Black Scotch

**Brands are subject to change without notice. Requests for additional brands must be received 30 days in advance of your event due to distributor policies. A 20% surcharge will be added for all requests received less than 30 days prior.*

Cash bar prices are inclusive of service charge and tax



BEVERAGE

CASH BAR

A \$150 BAR FEE APPLIES TO ALL CASH BARS

THE UPSTATE BAR DRINKS* | \$14

- ▶ Albany Orange Vodka
- ▶ Ironweed Rye Whiskey
- ▶ Quackenbush White Rum
- ▶ East End Gin
- ▶ Snowshoe Vodka

HOUSE WINE & NA WINE* | \$13

- ▶ Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Pinot Grigio & Moscato
- ▶ Giesen NA Riesling, Sauvignon Blanc, Rosé & Premium Red

DOMESTIC BEER | \$8

PREMIUM BEER | \$9

ALB ON THE GO SELTZERS | \$9

SOCIAL HOUR CANNED COCKTAILS | \$15

MOCKLY CANNED MOCKTAILS | \$8

SODA | \$5

**Brands are subject to change without notice. Requests for additional brands must be received 30 days in advance of your event due to distributor policies. A 20% surcharge will be added for all requests received less than 30 days prior.*

Cash bar prices are inclusive of service charge and tax

BEVERAGE ENHANCEMENTS

AVAILABLE AS AN ADD-ON TO YOUR BAR PACKAGE. ENHANCEMENTS CANNOT BE SERVED AS STANDALONE ITEMS.

AFTER DINNER CORDIALS & COGNACS* | \$15 per guest

- ▶ Amaretto Disaronno
- ▶ Cointreau
- ▶ Baileys
- ▶ Courvoisier
- ▶ Kahlúa
- ▶ Chambord

Based on 1 and ½ hours of service

ONE HOUR MARTINI BAR* | \$7 per guest

- ▶ Beefeater Gin
- ▶ Tanqueray Gin
- ▶ Tito's Handmade Vodka
- ▶ Martini & Rossi Vermouth

Bartender required, Bar fee of \$150 applies

**Brands are subject to change without notice. Requests for additional brands must be received 30 days in advance of your event due to distributor policies. A 20% surcharge will be added for all requests received less than 30 days prior.*



PRICING & SERVICE CHARGE/GRATUITIES

- ▶ Pricing listed is subject to change without notice. All Food & Beverage prices are subject to a 20% taxable service charge and 8% New York State Sales Tax (or the prevailing sales tax in effect at the time of the event). The 20% service charge is distributed as follows: 15.25% to Banquet Service staff, 0.5% to Banquet Housepersons, 0.5% to Kitchen staff, 0.5% to General Housekeeping staff and a 3.25% Administrative charge.

GUARANTEES

- ▶ Final guarantees and meal selections must be communicated to the hotel no later than three business days prior to the event. This number will become your final guarantee and is not subject to reduction after submission. The hotel will only prepare seating and food for 5% over the guaranteed number.

Please refer to our Hotel Policies & Event Planning guide for more information.