



CROWNE PLAZA

PKGs - Break Package

~ All Day Break Package ~

The All Day Break Package Includes an Executive Continental Breakfast, Mid-Morning Refresh, Choice of One Afternoon Break, and One Hard-Wired High Speed Internet Access

All Day Break Package

45.00 Per Person

Executive Continental Breakfast

Fresh Sliced Seasonal Fruits, Melons and Berries
Assorted Breakfast Pastries
Individual Low-Fat Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Flavored Hot Teas, Orange Juice &
Cranberry Juice

Mid-Morning Refresh

Freshly Brewed Coffee & Decaf
Assorted Bigelow Hot Teas, Assorted Soft Drinks
& Bottled Water

Choice of One Afternoon Break

~ Sweet and Salty Break ~

Assorted Potato Chips, Trail Mix, Hard Pretzels
Assortment of Mini Candy Bars
Freshly Brewed Coffee & Decaf,
Assorted Bigelow Hot Teas,
Soft Drinks & Bottled Water

~ The Cookie Monster ~

Freshly Baked Assorted Cookies
Brownies & Blondies
Freshly Brewed Coffee & Decaf, Assorted Freshly
Brewed Coffee & Decaf, Assorted Bigelow Hot Teas,
Soft Drinks & Bottled Water

High Speed Internet Access

Includes One (1) Hard-Wired High Speed Internet
Access Hook Up

All Food and Beverage is Subject to a Taxable 22%
Service Charge and a 10% Sales Tax
Menu Prices are Subject to Change without Notice



CROWNE PLAZA

PKGs - Full Day Package

~ All Day Meeting Package ~ Minimum of 40 People ~

The All Day Meeting Package Includes an Executive Continental Breakfast, Mid-Morning Refresh, Classic Lunch Buffet*, Choice of One Afternoon Break, and One Hard-Wired High Speed Internet Access

*The Classic Lunch Buffet Includes Assorted Rolls and Butter, Choice Of One Salad, Two Entrees, One Starch, One Vegetable And One Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Ice Water

All Day Meeting Package

69.00 Per Person

Executive Continental Breakfast

Fresh Sliced Seasonal Fruits, Melons and Berries
Assorted Breakfast Pastries
Individual Low-Fat Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Flavored Hot Teas, Orange Juice, And
Cranberry Juice

Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Flavored Hot Teas, Assorted Soft Drinks
And Bottled Water

Classic Lunch Buffet

~ CHOICE OF ONE SALAD~

Classic Caesar Salad
Citrus Couscous Salad, With Sundried Cherries,
Almonds And Scallions
Dijon Potato Salad, Red Onions, Capers, Dill, Hard-
Boiled Eggs
Pasta Primavera Salad
Assorted Baby Field Greens topped with Parmesan
Garlic Croutons, Fresh Tomatoes, Sliced Cucumbers
and Shredded Carrots
(Choice Of Two Dressings: Ranch, Blue Cheese,
Thousand Island Or Balsamic Vinaigrette)

~ CHOICE OF TWO ENTREES~

Grilled Salmon Served With Dijon Caper Sauce
Marinated Grilled Flank Steak Served With
Peppercorn Demi- Glace
Honey Glazed Virginia Ham
Chicken Marsala with Toasted Almonds and Sauteed
Mushrooms

Choice of One Afternoon Break

~ Sweet and Salty Break ~

Assorted Potato Chips, Trail Mix, Hard Pretzels
Assortment of Mini Candy Bars
Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Flavored Hot Teas, Assorted Soft Drinks
And Bottled Water

~ The Cookie Monster ~

Freshly Baked Assorted Cookies
Brownies and Blondies
Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Flavored Hot Teas, Assorted Soft Drinks
and Bottled Water

High Speed Internet Access

Includes One (1) Hard-Wired High Speed Internet
Access Hook Up

Request Our Green Meeting Package

Communication For The Event Will Be Distributed
Digitally

All Printed Materials Will Have Expanded Margins
And Will Be Double-Sided

Note Paper Will Be Available At The Back Of The
Room – Not On Each Individual Table

Served Items Will Be Presented In Bulk

Energy Consumption Will Be Monitored

Recycling Containers Will Be Located In The Back Of
The Room

Filtered Water Is Served, Not Bottled Water



CROWNE PLAZA

Parmesan Crusted Tilapia Served With Warm Rum
Butter And Mango Chutney
Breast Of Chicken Stuffed With Sun Dried Tomatoes,
Goat Cheese And Spinach with a Red Pepper Cream
Sauce
Vegetable Lasagna

~ CHOICE OF ONE STARCH ~

Garlic Mashed Potatoes
Wild Rice Pilaf
Whipped Sweet Potatoes
Roasted Red Bliss Potatoes

~ CHOICE OF ONE VEGETABLE ~

Fresh Green Beans
Grilled Asparagus
Honey Glazed Carrots
Mixed Seasonal Vegetable Medley

~ CHOICE OF ONE DESSERT ~

Double Fudge Chocolate Cake
Carrot Cake
Seasonal Chef Specialty Dessert

Choice of Two Desserts for \$2.00 Additional per
Person

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Service Charge and a 10% Sales Tax
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CROWNE PLAZA

PKGs - Beverage Package

~ Beverage Packages ~

All Day Continuous Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Flavored Hot Teas, Assorted Soft Drinks
and Bottled Water

24.00 Per Person

Half Day Continuous Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Flavored Hot Teas, Assorted Soft Drinks
and Bottled Water

12.00 Per Person

Two-Hour Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee And
Assorted Flavored Hot Teas

8.00 Per Person

Two-Hour Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Flavored Hot Teas, Assorted Soft Drinks
and Bottled Water

10.00 Per Person

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CROWNE PLAZA

A la Carte - From the Bakery

~ From the Bakery ~

Assorted Muffins
42.00 Per Dozen

Cinnamon and Caramel Rolls
42.00 Per Dozen

Freshly Baked Scones
44.00 Per Dozen

Brownies and Blondies
37.00 Per Dozen

Assorted Cupcakes
42.00 Per Dozen

Assorted Croissants
36.00 Per Dozen

Assorted Bagels With Cream Cheese
42.00 Per Dozen

Freshly Baked Assorted Cookies
36.00 Per Dozen

Assorted Danish
42.00 Per Dozen

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CROWNE PLAZA

A la Carte - Snacks

~ Snacks ~

Chocolate Dipped Strawberries
36.00 Per Dozen

Assorted Candy Bars (full size)
3.00 Each

Mixed Nuts
21.00 Per Pound

Jumbo Hot Stadium Pretzels with Whole Grain
Mustard
42.00 Per Dozen

Crudités Display

Fresh Seasonal Garden Vegetables Served with a
Zesty Ranch Dip
7.95 Per Person

(minimum 10 people)

Antipasto Display

Artichoke Hearts, Grilled Peppers, Zucchini, Yellow
Squash, Mushrooms, Olives, Sun-Dried Tomatoes,
Italian Ham, Corned Beef, Provolone and Gouda
Cheeses
11.95 Per Person

Dessert Station

Fresh Sliced Fruit Display, Assorted Mini Desserts
and Chocolate Covered Strawberries
14.95 Per Person

Assorted Granola Bars
3.00 Each

Ice Cream Novelty Treats
4.00 Each

Whole Fresh Fruit
3.00 Per Piece

Fresh Fruit Display

Fresh Sliced Seasonal Fruits, Melons and Berries
8.95 Per Person

(minimum 10 people)

International Cheese Display

Imported and Domestic Cheeses Served with French
Bread and Crackers
9.95 Per Person

(minimum 10 people)

Triple Dip

Spinach and Artichoke Dip, Crab Dip and Hummus
Served with Tortilla Chips and Pita Bread
10.95 Per Person

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CROWNE PLAZA

A la Carte - Beverages

~ Beverages ~

Assorted Fruit Juices (Orange and Cranberry)
38.00 Per Gallon

Assorted Soft Drinks And Bottled Water
4.00 Each

Red Bull
6.00 Each

Freshly Brewed Regular, Decaffeinated Coffee,
Assorted Flavored Hot Teas or Hot Chocolate
50.00 Per Gallon

Iced Tea, Lemonade or Fruit Punch
38.00 Per Gallon

Assorted Bottled Juices
4.00 Each

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CROWNE PLAZA

Breakfast - Plated Breakfast

~ Plated Breakfast ~

All Plated Options Include Breakfast Potatoes, Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Flavored Hot Teas

All American Breakfast

Fluffy Scrambled Eggs with Choice of Hickory Smoked Bacon, Sausage or Glazed Pit Ham with Fresh Baked Croissant
20.00 Per Person

Breakfast Wrap

Fluffy Scrambled Eggs, Sausage, Jack Cheese, Scallions & Peppers in a Soft Flour Tortilla with Salsa & Sour Cream
21.00 Per Person

Southwest Scramble

Fluffy Scrambled Eggs with Roasted Anaheim Peppers, Green Onions & Cilantro with Avocado Dipping Sauce & Fresh Baked Croissant
21.00 Per Person

Sliced European-Style Lox

with a Fresh Bagel, Cream Cheese, Capers, Shaved Onions & Vine Ripened Tomatoes
23.00 Per Person

Cinnamon French Toast

Sliced Bananas & Powdered Sugar, Warm Maple Syrup & Sausage
22.00 Per Order

Mediterranean Vegetable Quiche

Sundried Tomatoes, Asparagus, Baby Portabella Mushrooms, Artichokes & Mozzarella Cheese
21.00 Per Person

Steak And Eggs

5 oz. Grilled Sirloin Steak, Fluffy Scrambled Eggs & Broiled Tomato with Parmesan Cheese
25.00 Per Person

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CROWNE PLAZA

Breakfast - Buffet Breakfast

~ Buffet Breakfast ~

The Virginia ~ Minimum of 40 People

Fresh Sliced Seasonal Fruits, Melons & Berries
Fluffy Scrambled Eggs with Cheddar & Chives
Roasted Breakfast Potatoes with Mixed Peppers
Assorted Breakfast Pastries
Choice of Hickory Bacon, Sausage or Glazed Pit Ham
Orange & Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Flavored Hot Teas
26.00 Per Person

Upgrade Your Buffet with a Chef Attended Omelet Station

Fluffy Three Egg Omelets with Choice of Ham, Bay Shrimp, Andouille Sausage, Green Onions, Sundried Tomatoes, Mushrooms, Roasted Peppers, Basil, Cheddar, Mozzarella & Parmesan Cheeses
7.00

The Chesapeake ~ Minimum of 40 People

Fresh Sliced Seasonal Fruits, Melons and Berries
Assorted Dry Cereals With Whole & Skim Milk
Cinnamon Brioche French Toast
Toasted Bagels with Smoked Salmon Lox, Shaved Red Onions & Capers
Fluffy Scrambled Eggs with Cheddar & Chives
Choice of Hickory Smoked Bacon, Sausage or Glazed Pit Ham
Roasted Breakfast Potatoes with Mixed Peppers
Orange & Cranberry Juices
Freshly Brewed Coffee, Decaf & Assorted Bigelow Hot Teas
33.00 Per Person

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CROWNE PLAZA

Breakfast - Continental Breaks

~ Continental Breaks ~

The American Continental

Fresh Sliced Seasonal Fruits, Melons & Berries
Assorted Breakfast Pastries
Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee
& Assorted Bigelow Hot Teas
19.00 Per Person

The Executive Continental

Fresh Sliced Seasonal Fruits, Melons and Berries
Assorted Breakfast Pastries
Individual Low-Fat Yogurts
Freshly Baked Bagels with Cream Cheese
Orange & Cranberry Juices
Freshly Brewed Coffee, Decaf & Assorted Bigelow
Hot Teas
22.00 Per Person

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CROWNE PLAZA

Breakfast - Enhancements

~ Breakfast Enhancements ~

*Minimum of 25 People When Ordering

Individual Low-Fat Yogurts
3.00 Per Person

Selection of Dry Cereals With Whole and Skim Milk
3.00 Per Person

Yogurt Parfaits
5.00 Per Person

*Smoked Salmon, Bagels & Cream Cheese
5.00 Per Person

*Chilled Poached Salmon with Dill Sour Cream & Red
Onion Relish
7.00 Per Person

*Fluffy Scrambled Eggs with Cheddar Cheese
4.00 Per Person

*Eggs Benedict
6.00 Per Person

*Mini Ham & Cheese Croissants
6.00 Per Person

*Hickory Smoked Bacon
6.00 Per Person

*Sausage Links
6.00 Per Person

*Waffles Served with Warm Maple Syrup
7.00 Per Person

*Buttermilk Pancakes with Warm Maple Syrup
7.00 Per Person

*French Toast Served with Warm Maple Syrup
7.00 Per Person

*Breakfast Sandwich Wrap
6.00 Per Person

*5oz. New York Strip Loin
8.00 Per Person

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CROWNE PLAZA™

Breaks - Refreshments/Coffee Breaks

~ Refreshments and Coffee Breaks ~

Assorted Fruit Juices (Orange and Cranberry)

Assorted Soft Drinks And Bottled Water

Red Bull

Half Day Continuous Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Flavored Hot Teas, Bottled Water And
Assorted Soft Drinks

Two-Hour Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Flavored Hot Teas, Bottled Water And
Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee ,
Assorted Bigelow Hot Teas or Hot Chocolate

Iced Tea, Lemonade or Fruit Punch

Assorted Bottled Juices (Orange and Cranberry)

All Day Continuous Beverage Service

Freshly Brewed Coffee, Decaf, Assorted Bigelow Hot
Teas, Bottled Water & Assorted Soft Drinks

Two-Hour Coffee Service

Freshly Brewed Coffee, Decaf & Assorted Bigelow
Hot Teas

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CROWNE PLAZA

Breaks - Specialty Breaks

~ Specialty Breaks ~

All Breaks Include Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Flavored Hot Teas, Assorted Soft Drinks And Bottled Water

Healthy Start

Individual Low-Fat Yogurts Served With Granola
Assorted Granola Bars
Assorted Low-Fat Yogurt Smoothies
Dried Fruit & Nuts
Fresh Sliced Seasonal Fruits, Melons & Berries

Delight ~ Minimum of 20 People

Fresh Seasonal Vegetables Served with a Zesty Ranch Dip
Fresh Sliced Seasonal Fruits, Melons & Berries
Hummus, Kalamata Olives & Warm Pita Bread

Chocolate Dipping Station ~ Minimum of 20 People

Milk Chocolate Fondue with "Dippers":
Fresh Strawberries, Pineapple & Banana Slices,
Miniature Rice Krispie Treats, Brownie Bites,
Marshmallows & Pound Cake

The Cookie Monster

Freshly Baked Assorted Cookies
Brownies & Blondies

Let's Play Ball

Jumbo Soft Pretzels with Whole Grain Mustard
Buttery Popcorn
Cracker Jacks
Roasted Cocktail Peanuts

Sweet and Salty

Assorted Potato Chips
Hard Pretzels
Trail Mix
Assortment of Mini Candy Bars

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CROWNE PLAZA

Breaks - A Little Bit More

~ A La Carte Break Selections ~

Assorted Muffins

Cinnamon & Caramel Rolls

Freshly Baked Scones

Brownies & Blondies

Chocolate Dipped Strawberries

Assorted Granola Bars

Ice Cream Novelty Treats

Whole Fresh Fruit

Fresh Fruit Display

Fresh Sliced Seasonal Fruits, Melons & Berries

(minimum 10 people)

International Cheese Display

Imported & Domestic Cheeses
with French Bread & Crackers

(minimum 10 people)

Triple Dip

Spinach & Artichoke Dip, Crab Dip & Hummus
with Tortilla Chips & Pita Bread

(minimum 10 people)

Assorted Croissants

Assorted Bagels With Cream Cheese

Freshly Baked Assorted Cookies

Assorted Danish

Assorted Cupcakes

Assorted Candy Bars (full size)

Mixed Nuts

Jumbo Hot Stadium Pretzels with Whole Grain
Mustard

Crudités Display

Fresh Seasonal Garden Vegetables
with Zesty Ranch Dip

(minimum 10 people)

Antipasto Display

Artichoke Hearts, Grilled Peppers, Zucchini, Yellow
Squash, Mushrooms, Olives, Sun-Dried Tomatoes,
Italian Ham, Corned Beef, Provolone and Gouda
Cheeses

(minimum 10 people)

Dessert Station

Fresh Sliced Fruit Display, Assorted Mini Desserts
& Chocolate Covered Strawberries

(minimum 10 people)

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CROWNE PLAZA

Lunch - Sandwiches/ Wraps / Pitas

~ Plated Sandwiches/Wraps/Pitas ~

All Sandwiches/Wraps/Pitas Include Pesto Pasta Salad, Pickle Spear, Choice of One Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Ice Water

Select Up To Two (2) Sandwiches / Wraps/ Pitas
25.00 Per Person

Grilled Chicken Caesar Wrap

with Parmesan Cheese & Caesar Dressing

Slow Roasted Top Round of Beef

with Lettuce, Onion & Provolone Cheese
on French Baguette

Honey Baked Ham & Wisconsin Cheddar

with Lettuce, Tomato, Herb Mayonnaise
& Cheddar on Rosemary Focaccia

Grilled Chicken Wrap

with Shredded Iceberg Lettuce, White Balsamic
Dressing, Blue Cheese Crumbles & Bacon
wrapped in a Flour Tortilla

Hummus Pita

Served with Feta Cheese, Black Olives, Tomato,
Lettuce, Peppers, Side of Yogurt Dressing

Tuna Salad Sandwich

with Lettuce & Tomato on Whole Wheat Bread

Roasted Turkey Breast

Green Leaf Lettuce, Cucumbers,
Tomatoes & Cranberry Mayonnaise on Kaiser Roll

Lump Crab Cake Sandwich

with housemade Tartar Sauce on Toasted
Sourdough

Blackened Salmon

Wrapped In a Tomato Basil Tortilla with Cajun Tartar
Sauce

Philly Cheese Steak

Topped with Cheddar Cheese Served on a Baguette

Turkey, Ham & Swiss

Served With Cheese, Pickle, Lettuce, Tomato, Onion
And Mayonnaise On A French Baguette

Roast Chicken Breast Sandwich

with Roasted Red Peppers, Basil Mayonnaise
& Mozzarella Cheese on Kaiser Roll

Gulf Shrimp Wrap

with Romaine Lettuce, Gulf Shrimp, Roasted Corn
and Tomato Salsa, with Cilantro Citrus Dressing in a
Flour Tortilla

Vegetarian Wrap

with Lettuce, Tomato, Cucumber & Roasted Peppers
with Pesto Mayo Wrapped in a Flour Tortilla

Choice of One Dessert



CROWNE PLAZA

Double Fudge Chocolate Cake
Carrot Cake
Seasonal Chef Specialty Dessert

**Choice of Two Desserts for \$2.00 Additional per
Person**

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CROWNE PLAZA

Lunch - Box Lunches

~ Box Lunches for Your Guests to "Grab and Go" ~

All Box Lunches Include Pesto Pasta Salad, Potato Chips, Pickle Spear, Fresh Baked Cookie, and Choice of One Soft Drink or Bottled Water per Person

Select Up To Two (2) Boxed Lunches
25.00 Per Person

Grilled Chicken Caesar Wrap

Served With Parmesan Cheese And Caesar Dressing

Slow Roasted Top Round of Beef

Served With Lettuce, Onion, And Provolone Cheese On A French Baguette

Honey Baked Ham And Wisconsin Cheddar

Served With Lettuce, Tomato, Herb Mayonnaise And Cheddar Cheese On Rosemary Focaccia Bread

Grilled Chicken Wrap

Served With Shredded Iceberg Lettuce, White Balsamic Dressing, Blue Cheese Crumbles and Bacon Wrapped In A Flour Tortilla

Hummus Pita

Served With Feta Cheese, Black Olives, Tomato, Lettuce, Peppers, With A Side Of Yogurt Dressing

Tuna Salad Sandwich

Served with Lettuce and Tomato on Whole Wheat Bread

Roasted Turkey Breast

Served With Green Leaf Lettuce, Cucumbers, Tomatoes And Cranberry Mayonnaise On a Kaiser Roll

Turkey, Ham & Cheese

Served With Cheese, Pickle, Lettuce, Tomato, Onion And Mayonnaise On A French Baguette

Roast Chicken Breast Sandwich

Served With Roasted Red Peppers, Basil Mayonnaise And Mozzarella Cheese On a Kaiser Roll

Gulf Shrimp Wrap

Served With Shredded Romaine Lettuce, Gulf Shrimp, Roasted Corn and Tomato Salsa, with Cilantro Citrus Dressing in a Flour Tortilla

Vegetarian Wrap

Served With Lettuce, Tomato, Cucumber And Roasted Peppers with Pesto Mayo Wrapped in a Flour Tortilla

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CROWNE PLAZA

Lunch - Plated Hot Lunches

~ Plated Hot Lunches - Select Up to Two Options ~

All Plated Hot Lunches Include Assorted Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Ice Water, Choice of Soup Or Salad And Choice of One Dessert

Choice of One Soup Or Salad

~ Soups ~

- New England Chowder
- Maryland Crab Soup
- Chicken Noodle Soup
- Lobster Bisque
- Butternut Squash Soup
- Chicken Tortilla Soup

~ Salads ~

- Classic Caesar Salad
- Spinach Salad topped with Dried Cranberries, Golden Raisins and Mango Dressing
- Assorted Baby Field Greens topped with Garlic Parmesan Croutons, Fresh Tomatoes, Sliced Cucumbers and Shredded Carrots
- (Choice Of Two Dressings: Ranch, Blue Cheese, Thousand Island Or Balsamic Vinaigrette)

Choice of a Soup and Salad for \$2.00 Additional per Person

Parmesan Crusted Tilapia

Topped with Pineapple and Green Onion Chutney, Served with Wild Rice and Fresh Seasonal Vegetables
29.00 Per Person

Cherry Barbecued Chicken (bone in)

Topped with Bleu Cheese Crumbles and Walnuts Served with Mashed Potatoes and Fresh Green Beans
28.00 Per Person

(minimum of 20 people)

Honey Glazed Salmon

Served with Orange Butter Sauce and Asparagus with White Cheddar Mashed Potatoes
30.00 Per Person

5 Oz Filet Mignon

Dusted with Black Pepper, Served with Garlic Mashed Potatoes, Grilled Asparagus and Bearnaise Sauce On The Side
34.00 Per Person

Vegetable Lasagna

With Ricotta, Mozzarella and Parmesan Cheeses
27.00 Per Person

Charred Sweet Bell Pepper

Filled with Couscous, Served with Roasted Red Pepper Sauce, Seared Cherry Tomatoes, Topped with Slivered Almonds, Lemon Zest and Parsley
27.00 Per Person

Choice of One Dessert

- Double Fudge Chocolate Cake
- Carrot Cake
- Seasonal Chef Specialty Dessert

Choice of Two Desserts for \$2.00 Additional per Person

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CROWNE PLAZA

Boneless Breast of Chicken

Stuffed with Sun Dried Tomatoes, Goat Cheese and Spinach, Topped with a Red Pepper Cream Sauce
Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables
29.00 Per Person

Half Rack of Barbecued Baby Back Ribs

Served with Macaroni and Cheese and Corn On The Cob
31.00 Per Person

Herb Marinated Flank Steak

Served with Spanish Rice and Roasted Peppers
31.00 Per Person

Almond Encrusted Chicken

Topped with Wild Mushroom and Roasted Garlic Cream Sauce, Served with Garlic Mashed Potatoes and Asparagus
28.00 Per Person



CROWNE PLAZA

Lunch - Plated Salads

~ Plated Salads ~

All Plated Salads Include Assorted Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Ice Water, And Choice of One Dessert

Grilled Chicken Caesar Salad

Topped with Parmesan Cheese, Garlic Croutons And Classic Caesar Dressing
25.00 Per Person

Traditional Chicken Salad

Served With Sliced Tomato, Pickled Red Onion, Hard-Boiled Egg And Asparagus
25.00 Per Person

Choice of One Dessert

Double Fudge Chocolate Cake
Carrot Cake
Seasonal Chef Specialty Dessert

Choice of Two Desserts for \$2.00 Additional per Person

Grilled Balsamic Salad

Served with Hickory Smoked Bacon, Leeks, Tomatoes And Oven Roasted Portabella Mushrooms Over Hearts Of Romaine With Balsamic Vinaigrette
24.00 Per Order

Wedge Salad

Wedge Of Iceberg Lettuce Topped With Shredded Cheddar And Monterey Jack Cheeses, Crumbled Bacon And Finely Shaved Red Onions, Served With Bleu Cheese Dressing
24.00 Per Person

All Food and Beverage is Subject to a Taxable 22% Service Charge and a 10% Sales Tax
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CROWNE PLAZA

Lunch - Lunch Buffets

~ Lunch Buffets~

All Lunch Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Ice Water and a Choice of One Dessert

Classic Lunch Buffet ~ Minimum 40 People

34.00 Per Person

~ Choice of One Salad ~

Classic Caesar Salad
Citrus Couscous Salad, With Sundried Cherries, Almonds And Scallions
Dijon Potato Salad, Red Onions, Capers, Dill, Hard-Boiled Eggs
Pasta Primavera Salad
Assorted Baby Field Greens topped with Garlic Parmesan Croutons, Fresh Tomatoes, Sliced Cucumbers and Shredded Carrots
(Choice Of Two Dressings: Ranch, Blue Cheese, Thousand Island Or Balsamic Vinaigrette)
Served with Assorted Rolls and Butter

~ Choice of Two Entrees ~

Grilled Salmon With Dijon Caper Sauce
Marinated Grilled Flank Steak Served With Peppercorn Demi- Glace
Honey Glazed Virginia Ham
Chicken Marsala with Toasted Almonds and Sauteed Mushrooms
Parmesan Crusted Tilapia Served With Warm Rum Butter And Mango Chutney
Breast Of Chicken Stuffed With Sun Dried Tomatoes, Goat Cheese And Spinach with a Red Pepper Cream Sauce
Vegetable Lasagna

~ Choice of One Starch ~

Garlic Mashed Potatoes
Wild Rice Pilaf
Whipped Sweet Potatoes
Roasted Red Bliss Potatoes

~ Choice of One Vegetable ~

Fresh Green Beans
Grilled Asparagus
Honey Glazed Carrots
Mixed Seasonal Vegetable Medley

Deluxe Sandwich Buffet ~ Minimum of 40 People

30.00 Per Person

~ Choice of Three Pre-Made Sandwiches ~

Honey Baked Ham With Smoked Gouda Cheese And Herb Mayonnaise On Fresh Baked Sourdough
Oven Roasted Turkey Breast With Apricot Jam On Wheat Bread
Corned Beef And Swiss Cheese With Yellow Deli Mustard On Marbled Rye Bread
Slow Roasted Sirloin Of Beef With Fresh Provolone Cheese And Horseradish Cream On A Sliced Baguette
Balsamic Laced Portabella Mushrooms With Basil Pesto And Roasted Peppers On A Kaiser Roll

~ Choice of Two Sides ~

Dijon Potato Salad with Red Onions, Capers, Dill and Hard-Boiled Eggs
Old Fashioned Cole Slaw
Pasta Primavera Salad
Assorted Bags of Potato Chips
Baby Spinach Salad with Mandarin Oranges and Candied Walnuts with a Caribbean Mango Dressing
Assorted Baby Field Greens topped with Parmesan Garlic Croutons, Fresh Tomatoes, Sliced Cucumbers and Shredded Carrots
(Choice Of Two Dressings: Ranch, Blue Cheese, Thousand Island Or Balsamic Vinaigrette)

Choice of One Dessert (Included in All Buffets)

Double Fudge Chocolate Cake
Carrot Cake
Seasonal Chef Specialty Dessert

Choice of Two Desserts for \$2.00 Additional per Person

All Food and Beverage is Subject to a Taxable 22% Service Charge and a 10% Sales Tax



CROWNE PLAZA

Deli Buffet ~ Minimum of 40 People

28.00 Per Person

Menu Prices are Subject to Change without Notice

Includes:

Assorted Luncheon Meats and Cheeses to

Include:

Ham, Turkey and Roast Beef

Swiss, American and Provolone Cheese

**Lettuce, Tomatoes, Onions, Pickles, Mustard
and Mayonnaise**

Assorted Breads and Deli Rolls

~ Choice of Two Sides ~

**Dijon Potato Salad with Red Onions, Capers,
Dill and Hard-Boiled Eggs**

Old Fashioned Cole Slaw

Pasta Primavera Salad

Assorted Bags of Potato Chips

**Baby Spinach Salad with Mandarin Oranges
and Candied Walnuts with a Caribbean Mango**

Dressing

**Assorted Baby Field Greens topped with
Parmesan Garlic Croutons, Fresh Tomatoes,**

Sliced Cucumbers and Shredded Carrots

(Choice Of Two Dressings: Ranch, Blue

Cheese, Thousand Island Or Balsamic

Vinaigrette)



CROWNE PLAZA

Lunch - Enhancements

~ Enhancements ~

Upgrade Your Dessert

Capuccino Cake
Fruit Fantasy Cake
Turtle Cheese Cakes
Strawberry Chiffon
Tiramisu
Assorted Cupcakes
2.00 Per Person

Add a Soup Course

Vegetable Soup
Maryland Crab Soup
Chicken Noodle Soup
Beef Minestrone
Seasonal Chef Specialty Soup
2.00 Per Person

All Food and Beverage is Subject to a Taxable 22%
Service Charge and a 10% Sales Tax
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CROWNE PLAZA

Dinner - Plated Dinner

~ Plated Dinners - Select up to Two Options ~

All Plated Dinners Include Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Ice Water, Freshly Baked Rolls With Butter, Choice Of One Soup Or Salad And A Choice Of One Dessert

Choice of One Soup or Salad

~ Soups ~

New England Clam Chowder
Maryland Crab Soup
Chicken Noodle Soup
Pot Roast Soup
Chicken Tortilla Soup
Gazpacho (Seasonal)
Butternut Squash Soup (Seasonal)

~ Salads ~

Iceberg Wedge - Wedge Of Iceberg Lettuce With Diced Tomatoes, Bacon Bits And Bleu Cheese Dressing
Classic Caesar Salad
Spinach Salad With Dried Cranberries, Golden Raisins, Basil Dijon Dressing
Chop Salad With Bacon, Bleu Cheese, Tomato, White Balsamic Vinaigrette
Assorted Baby Field Greens topped with Parmesan Garlic Croutons, Fresh Tomatoes, Sliced Cucumbers and Shredded Carrots
(Choice Of Two Dressings: Ranch, Blue Cheese, Thousand Island Or Balsamic Vinaigrette)

Select Both Soup and Salad for an Additional \$4.00 per Person

Chicken And Mushroom Marsala

Topped With Toasted Almonds And Served With Garlic Mashed Potatoes And Fresh Asparagus
40.00 Per Person

Cornish Game Hen

One Half Natural Chicken Glazed With Cherry Barbecue Sauce And Topped With Blue Cheese Crumbles And Toasted Walnuts Served With Wild Rice And Corn On The Cob
42.00 Per Person

Parmesan Crusted Tilapia

Topped With Jamaican Rum Butter and Pineapple-Mango Relish, Served Over Wild Rice and Fresh

Stuffed Chicken Breast

Bonless Breast of Chicken Stuffed with Spinach, Topped with a Wild Mushroom Ragout, Served With Oven Roasted Potatoes
42.00 Per Person

French Cut Chicken Breast

Topped With Artichokes, Sundried Tomatoes And Black Olives Served With Wild Rice Pilaf And Balsamic Reduction
40.00 Per Person

Chicken Parmesan

Served With Fresh Mozzarella, Heirloom Tomatoes and Marinara Over Basil Mashed Potatoes
40.00 Per Person

Popcorn Crusted Mahi Mahi

With Raspberry Lemon Butter, Mashed Potatoes And Fresh Asparagus
45.00 Per Person

Maryland Crab Cakes

Served With Old Bay Tartar Sauce, Garlic Mashed Potatoes And Fresh Asparagus
47.00 Per Person

Smoked Pork Tenderloin

Served With a Creamy Bourbon Mustard Sauce with Mashed Potatoes and Baby Carrots
45.00 Per Person

Oven Roasted Duck Breast

Served With Triple Berry Fruit Salsa and Orange Mango Vinaigrette with Garlic Mashed Potatoes
45.00 Per Person

(minimum 20 people)



CROWNE PLAZA

Seasonal Vegetables
41.00 Per Person

Stuffed Salmon with Crab, Bay Shrimp & Brie
Served Over Wild Rice and Fresh Green Beans
46.00 Per Person

Rosemary Crusted Rack Of Lamb
With a Mint Glaze Served with Wild Rice and Fresh Asparagus
47.00 Per Person

(minimum 20 people)

12 Oz New York Strip Steak

Served With Cracked Five Peppercorn Demi Glace with Baked Potato and Fresh Green Beans
52.00 Per Person

(minimum 20 people)

Grilled Chicken and Jumbo Scallops
Topped with a Shallot Chive Mustard Sauce Served with Wild Rice and Fresh Green Beans
57.00 Per Person

(minimum 20 people)

8 oz Filet Mignon of Beef and Jumbo Prawns
Topped with a Lemon-Garlic Butter Served with Wild Rice and Baby Carrots
62.00 Per Person

(minimum 20 people)

8 Oz Roasted Filet Mignon of Beef
Served With Béarnaise Sauce with Roasted Potatoes And Fresh Asparagus
55.00 Per Person

(minimum 20 people)

6 oz Petite Filet Mignon and Oven Roasted Fillet of Salmon

Served with Garlic Mashed Potatoes and Fresh Asparagus
60.00 Per Person

(minimum 20 people)

Choice of One Dessert

Double Fudge Chocolate Cake
Carrot Cake
Seasonal Chef Specialty Dessert

Choice of Two Desserts for \$2.00 Additional per Person

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CROWNE PLAZA

Dinner - Buffet Dinner

~ Classic Dinner Buffet - Minimum of 40 People ~

The Classic Dinner Buffet Includes Fresh Baked Rolls and Butter, Choice Of One Salad, Two or Three Entrees, One Starch, One Vegetable And One Dessert, Freshly Brewed Regular And Decaffeinated Coffee, Iced Tea, Ice Water

Two Entree Buffet

55.00 Per Person

Three Entree Buffet

62.00 Per Person

Choice Of One Salad

Classic Caesar Salad
Grilled Asparagus And Hazelnut Salad
Peppered Four Cheese Macaroni Salad
Balsamic Tomato And Mozzarella Salad
Assorted Baby Field Greens topped with Parmesan
Garlic Croutons, Fresh Tomatoes, Sliced Cucumbers
and Shredded Carrots
(Choice Of Two Dressings: Ranch, Bleu Cheese,
Thousand Island Or Balsamic Vinaigrette)

Choice of Two or Three Entrees

Boneless Breast of Chicken Stuffed With Sun Dried
Tomatoes, Goat Cheese And Spinach
Roasted Salmon Medallions With Oven Dried
Tomatoes And Artichokes Drizzled With Chardonnay
Cream
Parmesan Crusted Tilapia With Mango Chutney
Slow Roasted Barbecued Baby Back Ribs
Honey Baked Ham With Sweet And Sour Pineapple
Dipping Sauce
Herb Marinated Flank Steak With Red Pepper Relish
Mustard And Fennel Roasted Pork Loin
Chicken Marsala With Toasted Almonds And
Sautéed Mushrooms

Choice of One Starch

Sweet Potato Mashed
Red Bliss Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf

Choice Of One Vegetable

Fresh Green Beans

Choice of One Dessert

Double Fudge Chocolate Cake
Carrot Cake
Seasonal Chef Specialty Dessert

Choice of Two Desserts for \$2.00 Additional per Person

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CROWNE PLAZA

Fresh Seasonal Vegetables
Grilled Asparagus
Honey Glazed Carrots



CROWNE PLAZA

Dinner - Dessert Upgrade

~ Dessert Upgrade ~

Upgrade Your Dessert

Cappucino Cake
Fruit Fantasy Cake
Turtle Cheese Cakes
Strawberry Chiffon
Assorted Cupcake
Seasonal Chef Specialty Dessert
3.00 Per Person

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CROWNE PLAZA

Reception - Specialty Displays & Stations

~ Specialty Displays and Stations ~

All Stations and Displays Require a Minimum Guarantee of 25 People Unless Otherwise Noted

*Stations Require an Attendant Fee of \$100.00 per 75 Guests

Fresh Fruit Display

Fresh Sliced Seasonal Fruits, Melons and Berries
8.95 Per Person

(minimum 10 people)

Crudites Display

Fresh Seasonal Garden Vegetables Served with a
Zesty Ranch Dip
7.95 Per Person

(minimum 10 people)

International Cheese Display

Imported and Domestic Cheeses Served with French
Bread and Crackers
9.95 Per Person

(minimum 10 people)

Triple Dip

Spinach and Artichoke Dip, Crab Dip and Hummus
Served with Tortilla Chips and Pita Bread
10.95 Per Person

Antipasto Display

Artichoke Hearts, Grilled Peppers, Zucchini, Yellow
Squash, Mushrooms, Olives, Sun-Dried Tomatoes,
Italian Ham, Corned Beef, Provolone and Gouda
Cheeses
11.95 Per Person

Dessert Display

Fresh Sliced Seasonal Fruit Display, Assorted Mini
Desserts and Chocolate Covered Strawberries
14.95 Per Person

Pasta Station*

Chef Attended Tortellini, Fettuccini and Penne Pasta
with Your Guests Selections of Fresh Pesto Sauce,
Marinara and Alfredo Sauces
10.95 Per Person

Add Chicken

13.95

Add Shrimp

15.95

Mashed Potato Bar

Homemade Mashed Potatoes with Crumbled Bacon,
Shredded Cheese, Caramelized Red and Yellow
Onions, Sautéed Mushrooms and Fresh Herbs
9.95 Per Person

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CROWNE PLAZA

Reception - Hors d'Oeuvres

~ A La Carte Hors D'Ouevres ~

Minimum Requirement of 100 Pieces per Selection

Swedish Meatballs
Potato Skins
Crispy Chicken Fingers
Fried Cheese Ravioli with Marinara Sauce
Breaded Mozzarella Sticks
Tri-Colored Vegetable Tortillas with Rice and Black Beans
Vegetarian Mini Quiche Assortment
175.00 per 100 pieces

Thai Peanut Marinated Chicken Satay
Gorgonzola and Bacon Wrapped Beef Tenderloin
Spicy Bay Shrimp Quesadilla Cones
Sesame Chicken Satays
Bay Shrimp Dumplings
Spicy Tuna with Pickled Cucumber (chilled option)
275.00 per 100 pieces

Oysters / Clams on the Half Shell (chilled option)
Iced Jumbo Shrimp Cocktail (chilled option)

Market Rate

Stuffed Mushroom Caps of Spinach and Feta
Asian Pork Spring Rolls
Chicken Pot Stickers
Kalamata Olive, Artichoke and Goat Cheese Tarts
Spicy Chicken Quesadilla Rolls
Smoked Beef Empanadas
Spicy Buffalo Chicken Wings
Steamed Edamame Dumplings with Cabbage and Soy
225.00 per 100 pieces

Moroccan Lamb Kabobs
Mini Beef Wellington
Peking Duck Spring Roll
Lump Crab and Brie Stuffed in Wild Mushrooms
Bacon Wrapped Scallops
Crab Cakes with Mustard Cream Sauce
California Rolls and Vegetable Sushi (chilled option)
325.00 per 100 pieces

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CROWNE PLAZA™

Reception - Carving Stations

~ Carving Stations ~

Whole Roasted Turkey Breast

Carved by Our Chef and served with Fresh
Cranberry Sauce and Rolls
13.95 Per Person

Whole Sugar Cured Ham

Carved by Our Chef and Served with a Honey
Mustard Sauce and Fresh Biscuits
12.95 Per Person

Top Round of Beef

Carved by our Chef and served with Silver Dollar
Rolls, Creamed Horseradish Sauce and Beef Gravy
16.95 Per Person

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CROWNE PLAZA

Reception - Cocktail Reception

~ The Perfect Cocktail Reception ~

The Perfect Cocktail Reception (Two Hours) Includes Your Choice of One Specialty Display, Two Hors D'Oeuvre Selections and One Carving Station

Minimum Guarantee of 50 Persons; Requires a \$100 Attendant Fee

The Perfect Cocktail Reception
49.95 Per Person

Choice of One Specialty Display

~ Cheese Display ~

Imported and Domestic Cheeses, Served with French Bread and Crackers

~ Crudites Display ~

Fresh Seasonal Garden Vegetables, Served with a Zesty Ranch Dip

~ Fresh Fruit Display ~

Fresh Sliced Seasonal Fruits, Melons and Berries, Served with a Yogurt Dressing

Choice of Two Hors D'Oeuvres

Swedish Meatballs

Potato Skins

Beer Battered Jalapeno Slices

Crispy Chicken Fingers

Fried Cheese Ravioli with Marinara Sauce

Breaded Mozzarella Sticks

Smoked Beef Empanadas

Buffalo Chicken Wings

Spicy Bay Shrimp Pot Stickers

Sesame Chicken Satays

Choice of One Carving Station

~ Whole Sugar Cured Ham ~

Carved by Our Chef, Served with a Honey Mustard Sauce and Fresh Biscuits

~ Whole Roasted Turkey Breast ~

Carved by Our Chef, Served with Fresh Cranberry Sauce and Giblet Gravy

~ Top Round of Beef ~

Carved by Our Chef, Served with Silver Dollar Rolls, Creamed Horseradish Sauce and Beef Gravy

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CROWNE PLAZA

Bar Arrangements - Hosted Bar

~ Hosted Bar ~

All Bars Require a Bartender at \$150.00, Minimum One Bartender per 75 Guests

Hosted Bar ~ Deluxe Brand Liquors

Deluxe Brand Bars include House Wines, Domestic & Imported Beer, Sodas and Juices

Jim Beam, Smirnoff, J&B, Bacardi, Jose Cuervo, Beefeater, Seagrams

Per Person Price for 1st Hour
14.00

Per Person Price for each Additional Hour
9.00

Consumption Bar ~ Charged per Drink

Banquet Bar Set-Up Includes Choice of Premium and/or Deluxe Brand Liquors, Premium or House Red and White Wines, Domestic and Imported Beer, Sodas and Juices

Premium Brand Liquors
8.00

Deluxe Brand Liquors
7.00

Premium Wines
7.00

House Wines
6.00

Imported Beer
6.00

Domestic Beer
5.00

Soft Drinks and Juices
3.00

Hosted Bar ~ Premium Brand Liquors

Premium Brand Bars include House Wines, Domestic & Imported Beer, Sodas and Juices

Crowne Royal, Absolute, Cuervo 1800, Dewars, Bacardi Silver, Tanqueray, Jack Daniels

Per Person Price for 1st Hour
16.00

Per Person Price for each Additional Hour
10.00

Hosted Bar ~ Beer and Wine

Beer and Wine Bars Include Sodas and Juices

Imported Beer – Heineken, Corona, Amstel Light
Domestic Beer – Bud Light, Miller Lite, Budweiser
Deluxe Selection of Red and White Wines

Per Person Price for 1st Hour
12.00

Per Person Price for each Additional Hour
8.00

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CROWNE PLAZA

Bar Arrangements - Cash Bar

~ Cash Bar ~

A Banquet Bar Set-Up Includes Choice of Premium and/or Deluxe Brand Liquors, Premium or House Red and White Wines, Domestic and Imported Beer, Sodas and Juices

All Bars Require a Bartender at \$150.00, Minimum One Bartender per 75 Guests

Cash Bar

Prices Will Be Listed on the Bar at the Current Rate

Price Will Include all Service Charge and Taxes

There is a Minimum Bar Revenue of \$350.00

Premium Brand Liquors

8.00

Deluxe Brand Liquors

7.00

Premium Wines

7.00

House Wines

6.00

Imported Beer

6.00

Domestic Beer

5.00

Soft Drinks and Liquors

3.00



CROWNE PLAZA

Bar Arrangements - Wine Service

~ Wine Service ~

Enhance Your Dinner Service with Wine by the Glass or by the Bottle

White and Blush Wines

Copperidge Chardonnay
Aromas of ripe apple and citrus, nicely married with nuances of toasted oak

Copperidge White Zinfandel
Aromas of dried cranberry, watermelon, with fresh cherry and strawberry notes

By the Glass
6.00

With Meal Service
7.50

By the Bottle
25.00

Ecco Domani Pinot Grigio
Pleasant floral and tropical fruit aromas with a light, crisp and clean refreshing flavor

Redwood Creek Chardonnay
Medium-bodied with citrus aromas, flavors of cinnamon and ripe limes with a soft, smooth finish

Redwood Creek White Zinfandel
Sweet aromatics of raspberry and cherry with lingering red fruit

By the Glass
7.00

With Meal Service
8.75

By the Bottle
31.00

Gallo of Sonoma Chardonnay
Ripe apple, pear and pineapple aromas with rich juicy flavors of peach and mangos

White Haven Sauvignon Blanc
Vibrant peach, tropical fruit and gooseberry aromas with freshly cut herb undertones

Red Wines

Copperidge Cabernet
Aromas of blackberry jam and raspberries nicely integrated with notes of spices, mocha and vanilla

Copperidge Merlot
Aromas of ripe cherries and black plums blended with nuances of chocolate and brown spices

By the Glass
6.00

With Meal Service
7.50

By the Bottle
25.00

Redwood Creek Cabernet Sauvignon
Flavors of black cherry and cocoa highlighted by warm oak

Redwood Creek Merlot
Flavors of boysenberries, black cherries and plum jam accentuated by spice, chocolate, and notes of vanilla

Mirassou Pinot Noir
Displays intense red berry flavors of cherry, plum and red currant with smoking aromas

By the Glass
7.00

With Meal Service
8.75

By the Bottle
31.00

Gallo of Sonoma Cabernet
Sweet fruit with rich flavors of black cherry, raspberry and currant

Gallo of Sonoma Merlot
Lush and rich flavors of crushed berries, baked blackberry pie and vanilla



CROWNE PLAZA

By the Glass
8.00

With Meal Service
10.00

By the Bottle
36.00

By the Glass
8.00

With Meal Service
10.00

By the Bottle
36.00

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