



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

CROWNE PLAZA ATLANTA PERIMETER AT RAVINIA

PHONE NUMBER 770-395-7700

CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

CONTINENTAL

THE STIMULUS | \$ 34 per guest

- ▶ Orange and Cranberry Juice
- ▶ Sliced Fresh Fruit and Berries
- ▶ Assorted Breakfast Pastries including Croissants, Danish, and Muffins, Whipped Butter and Fruit Preserves
- ▶ Skim, Soy and Almond Milks
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

THE BENEFIT | \$ 37 per guest

- ▶ Orange and Cranberry Juice
- ▶ Sliced Fresh Fruit and Berries
- ▶ Yogurt, Granola and Berry Parfaits
- ▶ Assorted Bottled Smoothies
- ▶ Assorted Breakfast Pastries including Croissants, Danish, and Muffins, Whipped Butter and Fruit Preserves
- ▶ Skim, soy and almond milks
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas





BREAKFAST

BUFFET

BREAKFAST BUFFET | \$ 47 per guest

BREAKFAST BUFFET comes with:

- ▶ Orange and Cranberry Juice
- ▶ Assorted Dry Cereals
- ▶ Sliced Fresh Fruit and Berries
- ▶ Assorted Breakfast Pastries including Croissants, Danish, and Muffins, Whipped Butter and Fruit Preserves
- ▶ Skim, Soy and Almond Milks
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

THE EGGS – Choose One

- ▶ Scrambled Eggs
- ▶ Egg White Frittata, Butternut Squash, Spinach, Sundried Tomato
- ▶ Crustless Quiche, Roasted Vegetable, Gruyere, Chives

THE STARCH – Choose One

- ▶ Roasted Yukon Potatoes, Thyme, Butter
- ▶ Crispy Breakfast Potatoes, Caramelized Onion, Roasted Peppers
- ▶ Sweet Potato Hash, Green and Red Bell Peppers, Oven Dried Tomatoes
- ▶ Stone Ground Grits, Cheddar Cheese

THE MEATS – Choose Two

- ▶ Chicken Apple Sausage
- ▶ Applewood Smoked Bacon
- ▶ Turkey Sausage
- ▶ Country Pork Sausage
- ▶ Canadian Bacon

A minimum of 20 guests required for this menu. \$150 surcharge will apply if the menu is ordered for groups with less than 20 guests.



BREAKFAST

PLATED

AMERICANA | \$ 39 per guest

- ▶ Orange Juice
- ▶ Yogurt and Granola Parfait
- ▶ Scrambled Eggs, Roasted Yukon Potato, Smoked Bacon and Chicken Apple Sausage
- ▶ Assorted Breakfast Pastries including Croissants, Danish and Muffins, Whipped Butter and Fruit Preserves
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas



BREAKFAST

STATIONS

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

*OMELET STATION | \$ 19 per guest

- ▶ Made to Order Eggs: Eggs, Egg Whites, Chicken Apple Sausage, Bacon, Ham, Mushrooms, Peppers, Tomatoes, Jalapenos, Spinach, Cheddar Cheese and Salsa

**Requires a chef attendant (\$150 per attendant)*

EGGS BENEDICT | \$ 16 per guest

- ▶ Poached Eggs, Toasted English Muffin, Canadian Bacon, Hollandaise
- ▶ Add Short Rib - \$5 per guest
- ▶ Add Lump Crab Cake - \$8 per guest

**Requires a chef attendant (\$150 per attendant)*

WAFFLE STATION | \$ 19 per guest

- ▶ Belgian Waffles, Fresh Berries, Warm Maple Syrup, Powered Sugar, Pecans, Whipped Cream and Butter
- ▶ Add Southern Fried Chicken - \$5 per guest

**Requires a chef attendant (\$150 per attendant)*



BREAKFAST

ENHANCEMENTS

STONE GROUND GRITS | \$ 8 per guest

- ▶ Cheddar Cheese

BREAKFAST SANDWICHES | \$ 9 each

- ▶ Biscuit, Chicken Apple Sausage, Egg, Jalapeno Havarti
- ▶ Croissant, Tavern Ham, Egg, Swiss
- ▶ Challah Twisted Roll, Fried Egg, Applewood Bacon, Cheddar
- ▶ English Muffin, Egg White, Butternut Squash, Sundried Tomato, Spinach, Smashed Avocado
- ▶ Tortilla, Scrambled Egg, Smoked Brisket, Roasted Poblano, Jack Cheese

ASSORTED CEAREALS | \$ 5 per guest

- ▶ With Whole, 2%, Skim and Soy Milks

YOGURTS | \$ 5 each

- ▶ Individual Low-Fat and Greek Yogurts

CHALLAH FRENCH TOAST | \$ 9 per guest

- ▶ Served with Maple Syrup and Seasonal Berries, Whipped Butter

ROLLED OATS OATMEAL | \$ 9 per guest

- ▶ Butter, brown sugar, roasted nuts, golden raisins and maple syrup

YOGURT PARFAIT | \$ 7 per guest

- ▶ Granola, seasonal berries, local honey and bee pollen

AVOCADO TOAST | \$ 9 per guest

- ▶ Smashed Avocados, Lemon Zest, Vine Ripe Tomato, Olive Oil, Everything Bagel Seasoning

ASSORTED BAGELS | \$ 60 per dozen

- ▶ Assorted Bagels, Lite and Regular Cream Cheese
- ▶ Add Smoked Salmon and Traditional Condiments - \$6 per guest

CHILLED HARDBOILED EGGS | \$ 37 per dozen



CATERING AT CROWNE PLAZA

BREAKS





BREAKS

ANYTIME

ALL DAY BEVERAGES | \$ 46 per guest

- ▶ Assorted bottled fruit juices
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

Includes all-day product “touch up”

JUMP START | \$ 23 per guest

- ▶ Whole Fresh Fruit
- ▶ Individual House-Blended Trail Mix
- ▶ Assorted Granola and Protein Bars
- ▶ Chocolate Covered Espresso Beans
- ▶ Assorted Bottled Juices
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

LIVING WELL | \$ 23 per guest

- ▶ Whole Fresh Fruit
- ▶ Assorted Granola and Protein Bars
- ▶ Individual House-Blended Trail Mix
- ▶ Yogurt Parfaits with Berries and Granola
- ▶ Assorted Soft Drinks and Bottled Waters
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

DIPS AND SPREADS | \$ 21 per guest

- ▶ Sweet Grass Dairy Pimento Cheese, Sun Dried Tomato Hummus and Traditional Hummus, Vegetable Crudité and Grilled Naan Bread
- ▶ Assorted Soft Drinks and Bottled Water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

BREAKS

ANYTIME

AFTERNOON SIESTA | \$ 27 per guest

- ▶ Warm Tortilla Chips and Salsa, Guacamole, Pico de Gallo, Sour Cream, Warm Queso
- ▶ Quesadilla Cornucopias
- ▶ Cinnamon Sugar Churros
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

AFTERNOON DELIGHT | \$ 27 per guest

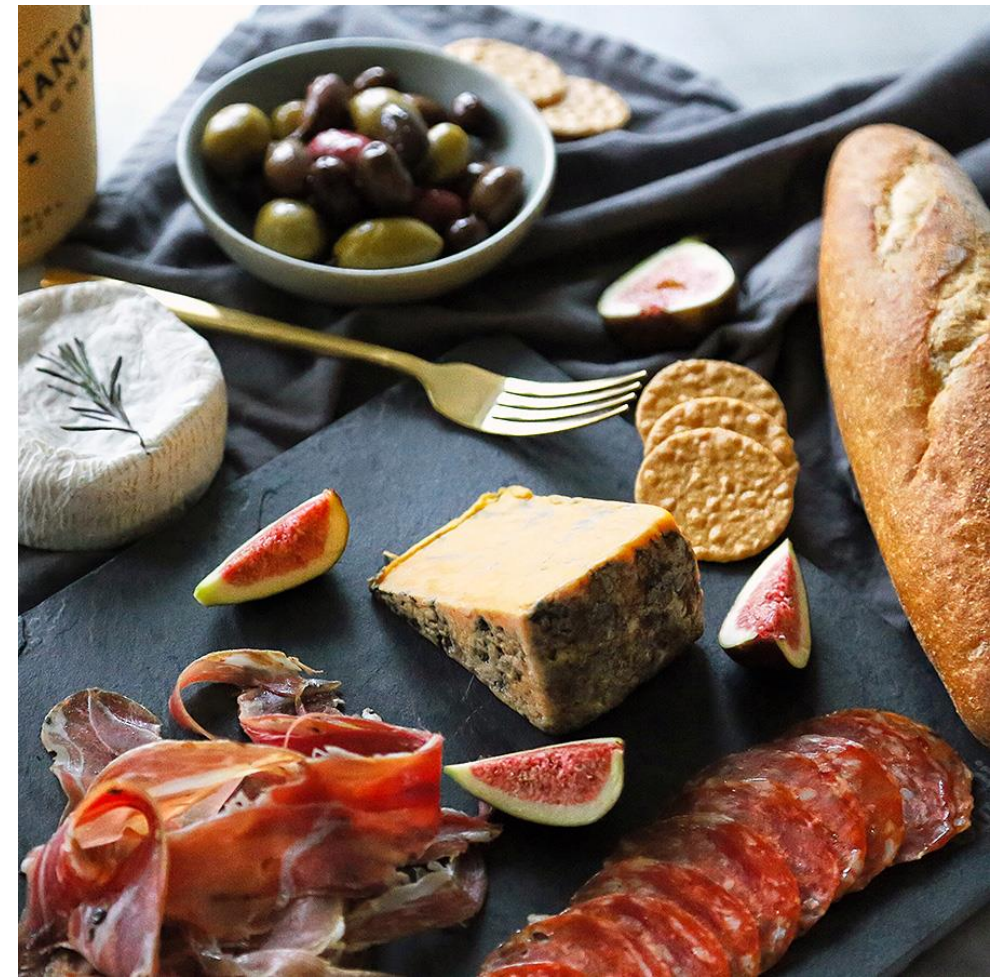
- ▶ Assorted House Baked Cookies
- ▶ French Macaroons
- ▶ Assorted Artisan Truffles
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

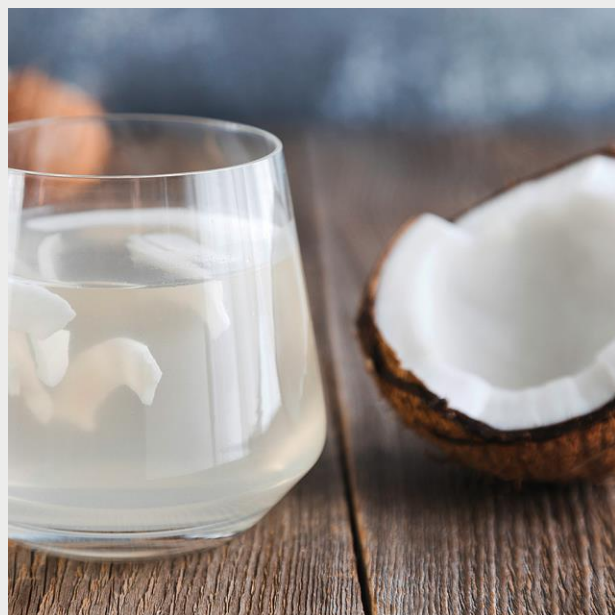
TRAIL MIX & CANDY EXPRESS | \$ 27 per guest

- ▶ Chef's Choice of Pre-Bagged Treats to include Mixed Nuts, Dried Tropical Fruit Mix, Gluten Free Granola, Yogurt Covered Raisins, Chocolate Covered Pretzels, Swedish Fish, Sour Patch Kids, Tootsie Rolls, Sweet Tarts
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

TWISTED PRETZEL BAR | \$ 27 per guest

- ▶ Warm Soft Pretzels, Garlic Knots, Beer Cheese, Mustard, Marinara
- ▶ Chocolate and yogurt Dipped Pretzels
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas





BREAKS

A LA CARTÉ ITEMS

- ▶ Batdorf & Bronson™ locally-roasted coffee
\$93 per gallon
- ▶ Assorted Numi™ organic hot teas
\$93 per gallon
- ▶ Freshly-brewed iced tea
\$93 per gallon
- ▶ Assorted soft drinks
\$5 each
- ▶ Bottled domestic still or sparkling water
\$6 each
- ▶ Bottled juices or teas
\$6 each
- ▶ Coconut water
\$6 each
- ▶ Red Bull® - Regular & Sugar Free
\$6 each
- ▶ Assorted bottled milk
\$4 each
- ▶ Whole fresh fruit
\$4 each
- ▶ Assorted granola bars
\$5 each
- ▶ Assorted energy bars
\$6 each
- ▶ Planters Packaged Trail Mix
\$4 each
- ▶ Assorted bagged chips
\$4 each
- ▶ Terra chips
\$5 each
- ▶ Assorted bagged popcorn
\$4 each
- ▶ Assorted bagged trail mix
\$4 each
- ▶ Yogurt, granola and fruit parfaits
\$6 each
- ▶ Assorted muffins or coffee cakes
\$62 per dozen
- ▶ Assorted bagels with cream cheese
\$68 per dozen
- ▶ Freshly-baked jumbo cookies, brownies or lemon bars
\$52 per dozen
- ▶ Garlic knots served with marinara sauce
\$56 per dozen

CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BOX LUNCH

BOX IT UP | **\$47** per guest (Groups up to 25, Select two; Groups over 25, Select three)

Choice of sandwiches:

- ▶ Boards Head Oven Turkey Breast, Havarti Cheese, Dijon Mayonnaise, Lettuce, Tomato on Brioche Roll
- ▶ Boars Head Tavern Ham, Swiss Cheese, Dijon Mayonnaise, Lettuce, Tomato on Pretzel Roll
- ▶ Boars Head London Broil, Havarti Cheese, Horseradish Aioli, Lettuce, Tomato on Marble Rye
- ▶ Boars Head Chicken Breast, White Cheddar, Chipotle Mayonnaise, Lettuce, Tomato on Brioche Roll
- ▶ Falafel, Spiced Yogurt, Grilled Vegetables, Feta Cheese, Tomato, Pickled Onion, Cucumber on Whole Wheat

Served with Pasta Salad with Roasted Vegetables and Balsamic Vinaigrette, Ms. Vickie's Potato Chips, Seasonal Whole Fruit, Jumbo Cookie and Coke Selection of Soft Drinks and Bottled Water

Dine in or Deconstructed - \$5 per guest





LUNCH

CHILLED PLATED

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND BATDORF & BRONSON™
LOCALLY ROASTED COFFEE AND ASSORTED NUMI™ ORGANIC HOT TEAS

TWO COURSE ENTRÉE AND DESSERT

- ▶ Traditional Chopped Cobb Sliced Grilled Chicken, Applewood Bacon, Tomato, Avocado, Crumbled Blue Cheese, Chopped Eggs with Buttermilk Ranch or Balsamic Vinaigrette **\$41 per guest**
- ▶ Grilled Chicken Caesar, Sliced Chicken, Romaine Hearts,, Shaved Parmesan, Focaccia Croutons with Caesar Dressing

\$41 per guest

DESSERTS

Choose One:

- ▶ Key Lime Pie, Whipped Cream and Berries, Lime Drizzle
- ▶ Vanilla Cheesecake, Graham Cracker Crust, Whipped Cream and Berries, Raspberry Drizzle
- ▶ Tiramisu, Lady Fingers, Mascarpone, Espresso, Chocolate Sauce
- ▶ Flourless Chocolate Cake, Whipped Cream and Berries, Caramel Sauce

LUNCH

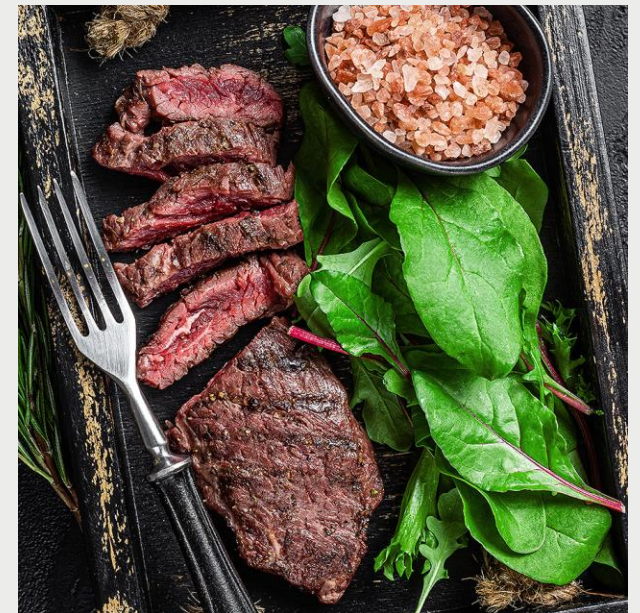
BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND BATDORF & BRONSON™
LOCALLY ROASTED COFFEE AND ASSORTED NUMI™ ORGANIC HOT TEAS

SALAD/SANDWICH/PIZZA | \$52 per guest

- ▶ **SALADS:**
- ▶ Quinoa Salad, Toasted Almonds, Dates, Grilled Shallot and Pepper, Basil Vinaigrette
- ▶ Caesar, Romaine Hearts, Aged Parmesan, Garlic Croutons, Caesar Dressing
- ▶ **SANDWHICHES:**
- ▶ Boars Head Oven Gold Turkey, Jalapeno Havarti, Tomato and Bibb Lettuce, Onion Aioli on Mini Whole Wheat Roll
- ▶ Grilled Vegetable Wraps, Red Pepper, Squash, Feta, Tomato, Pickled Onion, Tzatziki, Sundried Tomato Tortilla
- ▶ **PIZZAS:**
- ▶ Mozzarella, Goat Cheese, Tomato, Fig Jam, Wild Mushroom, Caramelized Onion, Aged Parmesan, Balsamic Drizzle
- ▶ Tomato, Basil, Mozzarella, Pepperoni, Sausage, Aged Parmesan
- ▶ Chef's Selection of Mini Desserts

A minimum of 20 guests required for this menu. \$150 surcharge will apply if the menu is ordered for groups with less than 20 guests.



LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND BATDORF & BRONSON™
LOCALLY ROASTED COFFEE AND ASSORTED NUMI™ ORGANIC HOT TEAS

GARDEN & BROTH

Garden

Artisan Greens, Baby Spinach and Romaine Hearts, Grape Tomatoes, Carrots, Pickled Red Onion, Radish, Cucumber, Avocado, Kalamata Olives, Sundried Cranberries, Bleu Cheese Crumbles, Feta, Shredded Cheddar, Candied Pecans, Sunflower Seeds, Apple Wood Bacon served with Balsamic Vinaigrette and Ranch Dressings

Broth (Choose 2)

- ▶ Chicken Noodle, Celery, Onion, Carrot, Thyme
- ▶ White Beans, Fennel, Carrot, Tomato, Saffron
- ▶ Roasted Tomato, Onion, Carrot, Smoked Paprika, Basil
- ▶ Asparagus, Leeks, Gold Pepper, Yukon Potato, Lemon
- ▶ Roasted Corn Chowder, Sweet and Yukon Potato, Cilantro
- ▶ Chicken Tortilla, Roasted Corn, Poblano Pepper, Tomato, Cilantro

Protein (Choose 2)

- ▶ Grilled Sliced Chicken Breast
- ▶ Grilled Salmon
- ▶ Roasted Portabella Mushroom
- ▶ Grilled Skirt Steak

Chef's Selection of Minim Desserts

Artisan Rolls and Butter

Garden and Broth Only - \$41 per guest

Two Proteins - \$58 per guest

Three Proteins - \$62 per guest

A minimum of 20 guests required for this menu. \$150 surcharge will apply if the menu is ordered for groups with less than 20 guests.





LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND BATDORF & BRONSON™
LOCALLY ROASTED COFFEE AND ASSORTED NUMI™ ORGANIC HOT TEAS AND ARTISAN BREAD AND BUTTER

RAVINIA | \$ 60 per guest

- ▶ Roasted Beet Salad, Arugula, Frisse, Candied Pecans, Crumbled Goat Cheese, Red Onion, Sherry Vinaigrette
- ▶ Grilled Vegetable Salad – Baby Iceberg, Seasonal Grilled Vegetables, Feta, Blackberries, Smoked Tomato, Ranch Dressing
- ▶ Grilled Salmon, Tomatoes, Capers, Basil, Citrus Butter
- ▶ Roasted Breast of Chicken, Sauteed Wild Mushroom, Rosemary Jus
- ▶ Smashed Red Bliss Potatoes, Roasted Garlic, Parsley, Cream and Butter
- ▶ Chef's Selection of Seasonal Vegetables
- ▶ Assorted Mini Desserts

DUNWOODY | \$ 60 per guest

- ▶ Green Apple, Pineapple and Fennel Salad with Honey Ginger Dressing
- ▶ Baby Field Greens, Radish, Carrot, Cucumber, Cheddar, Tomato, Lemon Vinaigrette
- ▶ Grilled Flank Steak, Sorghum Hoisin BBQ, Grilled Pineapple and Bell Pepper
- ▶ Hot Smoked Salmon Fillet, Pickled Ginger Vinaigrette, Local Honey
- ▶ Nishiki Sweet Sticky Rice
- ▶ Matchstick Stir Fry Vegetables, Chili Oil, Shiitake Mushrooms, Toasted Sesame Seeds
- ▶ Assorted Mini Desserts

A minimum of 20 guests required for this menu. \$150 surcharge will apply if the menu is ordered for groups with less than 20 guests.



LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND BATDORF & BRONSON™
LOCALLY ROASTED COFFEE AND ASSORTED NUMI™ ORGANIC HOT TEAS

SOUTHERN WAY | \$ 60 per guest

- ▶ Fingerling and Sweet Potatoes, Roasted Bell Peppers, Vidalia Onion Vinaigrette
- ▶ Chopped Salad, Romaine, Radicchio, Baby Spinach, Hard Boiled Eggs, Cucumbers, Tomatoes, Carrots, Red Onion, Ranch and Balsamic Dressings
- ▶ 12-Hour Hardwood Smoked Beef Brisket, Molasses BBQ Sauce
- ▶ Southern Fried Chicken
- ▶ Blackened Catfish, Mango Glaze
- ▶ Three Cheese Mac and Cheese
- ▶ Green Beans and Caramelized Vidalia Onions
- ▶ Cheesy Corn Bread Muffins, Honey Butter
- ▶ Warm Peach Cobbler
- ▶ Red Velvet Cake

LATIN | \$ 60 per guest

- ▶ Southwestern Chicken and Tortilla Soup, Sour Cream and Green Onions
- ▶ Watercress and Baby Iceberg, Orange Segments, Shaved Fennel, Red Radish, Toasted Almonds, Blush Wine Vinaigrette
- ▶ Black Beans, Grilled Vegetables, Roasted Corn and Shredded Romaine, Chipotle Ranch Dressing
- ▶ Achiote Grilled Chicken, Chili Lime Oil
- ▶ Grilled Skirt Steak, Smoked Paprika, Coriander and Cumin
- ▶ Spanish Rice
- ▶ Street Corn, Sour Cream, Lime, Cotija Cheese
- ▶ Roasted Salsa, Guacamole, Sour Cream, Pico de Gallo, Shredded Cheese, Shredded Lettuce, Corn and Flour Tortillas
- ▶ Caramel Flan
- ▶ Cinnamon Churros

A minimum of 20 guests required for this menu. \$150 surcharge will apply if the menu is ordered for groups with less than 20 guests.

LUNCH

PLATED LUNCH

ALL PLATED LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND BATDORF & BRONSON™
LOCALLY ROASTED COFFEE AND ASSORTED NUMI™ ORGANIC HOT TEAS

FIRST COURSE

Choose One:

- ▶ Sweet and Yukon Potato Corn Chowder, Poblano Pepper, Tobacco Onions
- ▶ Caesar, Romaine Hearts, Aged Parmesan, Garlic, Croutons, Caesar Dressing
- ▶ Baby Spinach and Endive, Strawberries, Candied Walnuts, Crumbled Goat Cheese, pickled Red onion, Lemon Vinaigrette
- ▶ Baby Field greens, grape Tomato, Carrots, Cucumber, Radish, Sharp Cheddar, Balsamic Vinaigrette

ENTRÉES

- ▶ Seared French Chicken Breast, Three Cheese Mac, Roasted Parsnips, Carrot, Brussels Sprouts, Chicken Jus **\$52 per guest**
- ▶ Prosciutto Wrapped Chicken Breast, Mashed Red Potatoes, Garlic Broccolini, Blistered Grape Tomato, Mushroom Marsala **\$45 per guest**
- ▶ Hickory Smoked Turkey Breast, Yukon Whipped Potatoes, Roasted Parsnips, Carrot, Brussels Sprouts, Pan Gravy, Cranberry Chutney **\$52 per guest**
- ▶ Grilled Salmon Filet, White Cheddar Stone Ground Grits, Roasted Asparagus, Citrus Butter, Tomato Caper Relish **\$50 per guest**
- ▶ Vegetable Lasagna, Creamy Artichoke, Spinach and Mushroom Ragu, Sweet Basil, Parmesan, Oven Dried Tomato **\$49 per guest**
- ▶ Pan Seared Petite Fillet of Beef, Smashed Red Potatoes, Roasted Parsnips, Carrot Brussels Sprouts, Red Wine Demi **\$54 per guest**

DESSERTS

Choose One:

- ▶ Key Lime Pie, Whipped Cream and Berries, Lime Drizzle
- ▶ Vanilla Cheesecake, Graham Cracker Crust, Whipped Cream and Berries, Raspberry Drizzle
- ▶ Tiramisu, Lady Fingers, Mascarpone, Espresso, Chocolate Sauce
- ▶ Flourless Chocolate Cake, Whipped Cream and Berries, Caramel Sauce



CATERING AT CROWNE PLAZA

RECEPTIONS





RECEPTIONS

CHILLED BITES

- ▶ Sweet Potato Deviled Eggs
\$6 each
- ▶ Antipasto Skewer, Marinated Artichoke, Calamata Olive, Fresh Mozzarella, Pesto, Balsamic Glaze
\$6 each
- ▶ Smoked Salmon on Baguette, Boursin Cheese, Caper, Red Onion, Lemon
\$7 each
- ▶ Bagel Endive, Bleu Cheese, Walnuts, Strawberry
\$6 each
- ▶ Tomato and Goat Cheese Tartlet, niçoise Olive, Thyme
\$6 each
- ▶ Avocado Toast, Grape Tomato, Everything Bagel Spice, Citrus Oil, Micro Basil
\$6 each
- ▶ Prosciutto Wrapped Melon, Tuscan Fig Syrup **\$6 each**
- ▶ California Roll, Avocado, Crab, Cucumber, Toasted Sesame, Siracha Mayonnaise
\$7 each
- ▶ Poached Jumbo Shrimp, Horseradish Sauce, Micro Greens
\$7 each
- ▶ Lump Crab, Mango, Lime, Puff Pastry Crisp
\$7 each
- ▶ Potato Galette, Cured Salmon, Chives Crème Fraiche
\$7 each
- ▶ Tomato Bruschetta, Olive Oil, Balsamic, Micro Basil
\$6 each

RECEPTIONS

HOT BITES

- ▶ Cheddar biscuit and pulled pork slider
\$6 each
- ▶ Marinated Chicken Skewer
\$6 each
- ▶ Crispy Risotto Cakes, Lemon Aioli, Parmesan
\$7 each
- ▶ Chicken Stay, Peanut Sauce, Toasted Sesame Seed
\$6 each
- ▶ Sweet Corn Hushpuppies, Jalapeno Marmalade
\$7 each
- ▶ Chipotle Steak Churrasco Skewer, Onion, Poblano Pepper, Brazilian Spice
\$6 each
- ▶ Three Cheese Mac and Cheese Fritters, Smoked Tomato Jam
\$6 each
- ▶ Wild Mushroom Phyllo Beggars' Purse
\$6 each
- ▶ Brie Pear and Almond Beggars' Purse, Raspberry Compote
\$6 each
- ▶ Spanakopita, Spinach, Feta, Phyllo
\$6 each
- ▶ Mini Beef Wellingtons, Mushroom Duxelles
\$7 each
- ▶ Spiced Lamb Chops
\$7 each
- ▶ Pecan Chicken, Honey Mustard
\$6 each
- ▶ Petite Falafel, Roasted Pepper Armenian Relish, Mini Pita
\$6 each
- ▶ Tempura Shrimp, Spicy Remoulade
\$7 each
- ▶ Vegetable Spring Roll, Sweet Chili
\$6 each
- ▶ Jerk Spice Chicken Bite, Sorghum Glaze
\$6 each
- ▶ Italian Meatball, San Marzano Tomato Sauce, Ricotta, Parmesan
\$6 each
- ▶ Lobster and Sweet Corn Empanada, Chipotle Ranch
\$7 each



RECEPTIONS

DISPLAYS

CHEESE DISPLAY | \$23 per guest

- ▶ Imported and Domestic Cheese Display, Selection of Local and Imported Cheeses, Sundried Fruits, Honeycomb, Fig Jam, Seasonal Berries, Marcona Almonds served with Assorted Breads and Crackers

RAW BAR | \$46 per guest

- ▶ Poached Cocktail Shrimp, Snow Crab Claws, Oysters on the Half Shell, Cocktail Sauce, Horseradish, Tabasco, Lemons

SUSHI DISPLAY | \$36 per guest 4pcs per guest

- ▶ Assorted Rolls to include, California, Salmon, Tuna, Shrimp, Wasabi, Pickled Ginger, Soy Sauce, Chopsticks

CHARCUTERIE DISPLAY | \$26 per guest

- ▶ Artisan Charcuterie, Spotted Trotter Cured Meats, Citrus Marinated Olives, Pickled Vegetables, Grain Mustard, Grilled Naan and French Baguette

CRUDITES DISPLAY | \$18 per guest

- ▶ Display of Garden Vegetables, Buttermilk Ranch, Chipotle Parmesan Dip, Hummus and Olive Tapenade, Crostini's and Grilled Naan

SEASONAL FRUIT TABLE | \$19 per guest

- ▶ Hand Cut Fruits and Berries, Honey Vanilla Yogurt Dip and Nutella



RECEPTIONS

STATIONS



DECONSTRUCTED PAELLA BAR | \$ 49 per guest

- ▶ Calasparra Rice
- ▶ Saffron
- ▶ Grilled Shrimp
- ▶ Chicken
- ▶ Chorizo
- ▶ Clams
- ▶ Mussels
- ▶ Roasted Vegetables

*ASIAN STIR FRY STATION | \$ 39 per guest

- ▶ Stir Fry Vegetables
- ▶ Lo-Mein Noodles
- ▶ Sticky Rice
- ▶ Sirloin Tip
- ▶ Rock Shrimp
- ▶ Chicken
- ▶ Sweet Thai Chili Sauce, Teriyaki, Hoisin BBQ, Toasted Sesame Seeds, Scallions – Served in to-go containers with Chopsticks

**Requires a chef attendant (\$150 per attendant)*



*CHICKEN & WAFFLES | \$ 41 per guest

- ▶ Southern Fried Chicken
- ▶ Belgian Waffle
- ▶ Maple Syrup, Powdered Sugar, Seasonal Berries

**Requires a chef attendant (\$150 per attendant)*

CHOP SALAD STATION | \$ 36 per guest

- ▶ Romaine Hearts and Radicchio Blend
- ▶ Baby Field Greens
- ▶ Baby Spinach and Frisse Blend
- ▶ Carrots, Cucumber, Radish, Red Onion, Grape Tomato, Candied Walnuts, Applewood Bacon
- ▶ Feta, Parmesan Cheese and Croutons
- ▶ Blue Cheese Vinaigrette, Garden Ranch, Caesar Dressing, Blush Wine Vinaigrette, Balsamic Vinegar and Olive Oil
- ▶ Garlic Knots and Butter

ADD PROTEINS:

- ▶ Grilled Sliced Chicken Breast **\$5 per guest**
- ▶ Rock Shrimp **\$6 per guest**

**Requires a chef attendant (\$150 per attendant)*



RECEPTIONS

STATIONS

*MAC AND CHEESE BAR | \$ 41 per guest

- ▶ Cavatappi with Sharp Cheddar Cheese Sauce
- ▶ Orecchiette with White Truffle Cream
- ▶ BBQ Pulled Chicken
- ▶ Cajun Seared Rock Shrimp
- ▶ Short Rib
- ▶ Applewood Bacon
- ▶ Andouille Sausage
- ▶ Roasted Wild Mushrooms, Balsamic Cippolini Onions, Chives

**Requires a chef attendant (\$150 per attendant)*

*PASTA STATION | \$ 41 per guest

- ▶ Penne Chicken Cacciatore Chicken Breast, Roasted Tomatoes, Capers, lives, Wild Mushrooms
- ▶ Orecchiette Shrimp Pasta Rock Shrimp, Zucchini, Tarragon Cream
- ▶ Butternut Squash Ravioli, Brown Butter, Asparagus, Sage

**Requires a chef attendant (\$150 per attendant)*

Decadence | \$ 31 per guest

- ▶ Banana Foster w/Vanilla Ice Cream
- ▶ Cheesecake Lollipops
- ▶ Berry Tarts
- ▶ Opera Cake
- ▶ Assorted Macaroons
- ▶ Freshly Brewed Batdorf & Bronson Locally Roasted Coffee and Assorted Numi Teas

**Requires a chef attendant (\$150 per attendant)*

RECEPTIONS

CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$150 PER ATTENDANT

*STEAMSHIP OF BEEF

Cabernet Jus, Horseradish Cream with Silver Dollar Rolls
(Serves 100 people)

\$2,575 each

*ROASTED TURKEY BREAST

Lemon and Sage Brined Turkey Breast, Natural Jus, Cranberry Chutney, Shallot Aioli served with Whole Wheat Rolls

(Serves 25 people)

\$464 each

*SLOW ROASTED PRIME RIB

Rosemary Jus, Horseradish Cream with Silver Dollar Rolls

(Serves 30 people)

\$670 each

*CEDAR PLANK SALMON

Sorghum glaze-Chipotle Ranch with Whole Wheat Rolls
(Serves 20 people)

\$613 each

*HARDWOOD SMOKED BRISKET

Molasses BBQ and Crispy Onions (Bread?)
(Serves 20 people)

\$464 each

*MUSTARD CRUSTED LEG OF LAMB

Curry Aioli, Apple Mint Jelly with Grilled Naan
(Serves 20 people)

\$464 each

*WHOLE PORCHETTA

Roasted Rolled Pork Belly, Orange Fennel Jus with Cuban Rolls

(Serves 15 people)

\$438 each



RECEPTIONS

CARVERY ENHANCEMENTS

- | | |
|--|-----------------------|
| ▶ Whipped Yukon Gold Potatoes, Garlic Cream | \$10 per guest |
| ▶ Three Cheese Mac and Cheese | \$10 per guest |
| ▶ Roasted Seasonal Vegetables, Herb Oil | \$10 per guest |
| ▶ Charred Jumbo Asparagus, Balsamic Drizzle | \$10 per guest |
| ▶ Potato Gratin, Idaho and Sweet Potatoes, Gruyere Cheese, Panko Crust | \$10 per guest |
| ▶ Braised Collard Greens, Smoked Turkey | \$10 per guest |
| ▶ Roasted Fingerling Potatoes, Lemon, Garlic, Thyme | \$10 per guest |
| ▶ Basmati Rice, Saffron, Lemon | \$10 per guest |



CATERING AT CROWNE PLAZA

DINNER





DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED NUMI™ ORGANIC HOT TEAS

MAGNOLIA | \$ 88 per guest

- ▶ Chicken Noodle, Celery, Onion, Carrot, Thyme
- ▶ Grilled Vegetable Salad/Baby Iceberg, Seasonal Grilled Vegetables, Feta, Blackberries, Smoked Tomato, Ranch Dressing
- ▶ Gulf Shrimp-Avocado Salad-Lime Chili Vinaigrette
- ▶ Southern Fried Chicken Thighs, Tabasco Honey
- ▶ Petite Grilled Sirloin Steaks, Vidalia Onion Confit, Red Wine Jus
- ▶ Blackened Georgia Red Fish, Citrus Butter, Orange Supreme, Chives
- ▶ Roasted Fingerling Potatoes, Garlic, Thyme, Lemon
- ▶ Broccolini, Blistered Grape Tomatoes
- ▶ Cheesy Corn Bread Muffins, Honey Butter
- ▶ Blackberry Cobbler/Pineapple Upside-Down/Red Velvet

CREPE MYRTLE | \$ 88 per guest

- ▶ White Bean Soup, Fennel, Saffron, Mirepoix, Greens/Crostini
- ▶ Petite Heirloom Tomato, Fresh Mozzarella Cheese, Onion, Pesto Vinaigrette
- ▶ Hearts of Romaine, Reggiano Parmesan, Kalamata Olives, Garlic Croutons, Caesar Dressing
- ▶ Red Wine Braised Short Rib, Tobacco Fried Onions, Red Wine Jus
- ▶ Lemon Caper Chicken Breast, Balsamic Syrup
- ▶ Jumbo Garlic Shrimp, Lemon, Onions, Tomatoes, Butter, Parsley
- ▶ Angel Hair Pasta, Tomato Basil Tapenade, Fontina Cheese
- ▶ Roasted Brussels Sprouts, Cauliflower, Carrot and Parsnips
- ▶ Garlic Knots
- ▶ Tiramisu, Passion Fruit Panna Cotta, Cannoli's

A minimum of 20 guests required for this menu. \$150 surcharge will apply if the menu is ordered for groups with less than 20 guests.

DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED NUMI™ ORGANIC HOT TEAS

HYDRANGEA | \$ 92 per guest

- ▶ Asparagus Soup, Leeks, Gold Pepper, Yukon Potato, Lemon/Tobacco Onions
- ▶ Baby Iceberg Wedge, Applewood Bacon, Oven Dried Tomatoes, Avocado, Crumbled Blue Cheese, Pickled Red Onion, Buttermilk Ranch and Balsamic Syrup
- ▶ Shaved Cabbage, Brussels Sprout Slaw, Mustard Vinaigrette
- ▶ Mushroom Stuffed Chicken, Blistered Grape Tomatoes, Madeira Cream
- ▶ Grilled Whole Beef Tenderloin, Roasted Cippolini Onion, Red Wine Demi
- ▶ Potato Gratin, Idaho and Sweet Potatoes, Gruyere Cheese, Panko Crust
- ▶ Sugar Snap Pease, Baby Heirloom Carrots
- ▶ Lemon Tart, Chocolate Crunch, Assorted Macaroons

RIVER BIRCH | \$ 91 per guest

- ▶ Roasted Tomato Soup, Onion, Carrot, Smoked Paprika, Basil
- ▶ Little Gem Lettuce, Shaved Fennel, Green Apple, Candied Walnuts, Feta, Pickled Red Onions, Blush Wine Vinaigrette
- ▶ Heirloom Tomato Salad, Cucumber, Onion, Balsamic Vinaigrette, Micro Basil
- ▶ Jerk Marinated Gilled Chicken, Caramelized Pineapple relish
- ▶ Ginger Braised Pork Ribs, Hoisin, Toasted Sesame, Scallions
- ▶ Spicy Seared Mahi Mahi, Mango Glaze, Toasted Almonds
- ▶ Grilled Vegetables, Peppers, Carrot, Squash, Asparagus, Cauliflower, Mushrooms/Herb Oil
- ▶ Basmati Pilaf, Carrot, Tarragon, Shiitake Mushroom
- ▶ Apple Tart, Chocolate Truffles, Mini Flan

A minimum of 20 guests required for this menu. \$150 surcharge will apply if the menu is ordered for groups with less than 20 guests.





DINNER

PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED NUMI™ ORGANIC HOT TEAS

STARTERS *(Choose One)*

- ▶ Wild Mushroom Bisque en Croute
- ▶ Onion Soup Gratin
- ▶ Caesar Salad, Focaccia Croutons, Parmesan Shavings, Grape Tomato, Kalamata Olive
- ▶ Baby Field Greens Salad, Watermelon Radish, English Cucumber, Grape Tomato, Balsamic Vinaigrette
- ▶ Little Gem Salad, Sliced Strawberries, Crumbled Goat Cheese, Candied Pecans, Grape Tomato, Lemon Vinaigrette
- ▶ Baby Iceberg Wedge, Applewood Bacon, Diced Tomato, Crumbled Blue Cheese, Onion, Pesto Vinaigrette
- ▶ Baby Arugula, Petite Heirloom Tomato, Fresh Mozzarella Cheese, Onion, Pesto Vinaigrette
- ▶ Baby Spinach and Frisse, Green Apple, Shaved Fennel, Feta, Candied Walnuts, Blush Wine Vinaigrette

DESSERTS *(Choose One)*

- ▶ Passion Fruit Tartelette
- ▶ Chocolate Hazelnut Toffee Cake
- ▶ Opera Cake
- ▶ Vanilla Bean Cheesecake
- ▶ Triple Mousse Cake
- ▶ Kenny's Key Lime Pie

SELECT FROM ENTRÉES *(Next Page)*

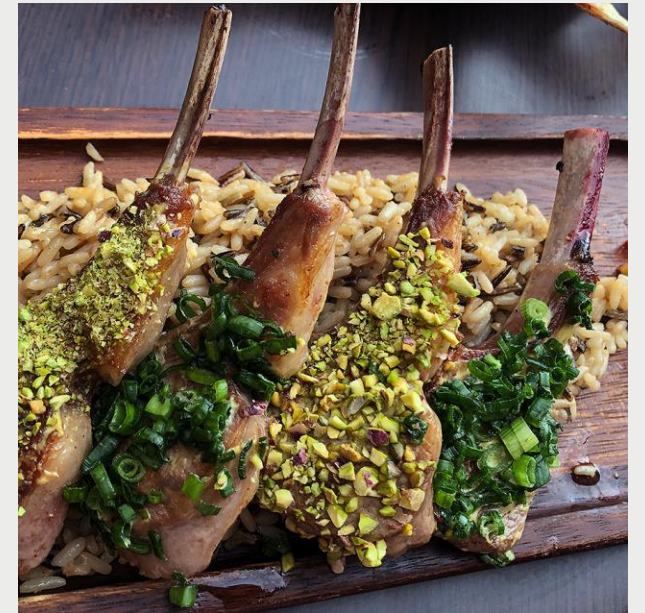
DINNER

PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA,
BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED NUMI™ ORGANIC HOT TEAS

ENTRÉES:

- ▶ Seared French Chicken, Lemon, Butter, Capers, White Wine, Yukon Whipped Potatoes, Roasted Asparagus
\$67 per guest
- ▶ Grilled Salmon Filet, Sticky Rice, Baby Bok Choy, Shoestring Carrots, Sorghum Glaze
\$70 per guest
- ▶ Braised Short Rib, Goat Cheese Polenta, Roasted Parsnips, Carrot, Brussels Sprouts, Red Wine Demi
\$72 per guest
- ▶ Wood Grilled Filet Mignon, Sweet Potato Gratin, Roasted Asparagus, Cippolini Onion, Brandy Peppercorn Sauce
\$88 per guest
- ▶ Phyllo Stuffed Red Pepper, Quinoa, Dates, Toasted Almonds, Roasted Baby Vegetables, Tomato Vinaigrette
\$57 per guest
- ▶ Vegetable Lasagna, Creamy Artichoke, Spinach and Mushroom Ragu, Sweet Basil, Parmesan, Oven Dried Tomato
\$75 per guest
- ▶ Gulf Red Snapper, White Cheddar Stone Ground Grits, Shoestring Vegetables, Fennel Cream
\$77 per guest
- ▶ Petite Grilled Filet Mignon and Pan Seared Salmon, Sweet Potato Gratin, Roasted Asparagus and Heirloom Carrots, Red Wine Demi, Lemon Basil
\$88 per guest



CATERING AT CROWNE PLAZA

BEVERAGE





BEVERAGE

PACKAGE BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER
2 HOUR MINIMUM ON PER PERSON BY THE HOUR PACAKGES

2-HOUR HOSTED *(Premium Brands)*

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Crown Royal Whisky
- ▶ Corazon Tequila Blanco
- ▶ Johnnie Walker Red
- ▶ Domestic Beer (Choose 2):
 - ▶ Budweiser, Coors, White Claw Black Cherry Seltzer, Michelob Ultra, Miller Lite
- ▶ Imported & Craft Beer (Choose 2):
 - ▶ Stella, Sweetwater 420, Heineken, Peroni, Harpoon IPA, Anchor Steam, Corona
- ▶ House Wines (30 Degrees Chardonnay and Cabernet Sauvignon)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$37 per person first two hours
\$12 per person each additional hour

2-HOUR HOSTED *(Ultra-Premium Brands)*

- ▶ Ketel One Vodka
- ▶ Tanqueray Gin
- ▶ Maker's Mark Bourbon
- ▶ Flor de Cana Rum
- ▶ Casa Noble Silver Tequila
- ▶ Glenlivet 12-year Single Malt Scotch
- ▶ Johnnie Walker Black
- ▶ Domestic Beer (Choose 2):
 - ▶ Budweiser, Coors, White Claw Black Cherry Seltzer, Michelob Ultra, Miller Lite
- ▶ Imported & Craft Beer (Choose 2):
 - ▶ Stella, Sweetwater 420, Heineken, Peroni, Harpoon IPA, Anchor Steam, Corona
- ▶ House Wines (30 Degrees Chardonnay and Cabernet Sauvignon)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$47 per person first two hours
\$15 per person each additional hour

BEVERAGE

CONSUMPTION BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

PREMIUM BRANDS | \$10 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Crown Royal Whisky
- ▶ Corazon Tequila Blanco
- ▶ Johnnie Walker Red Scotch

ULTRA PREMIUM BRANDS | \$12 per drink

- ▶ Ketel One Vodka
- ▶ Tanqueray Gin
- ▶ Maker's Mark Bourbon
- ▶ Flor de Cana Rum
- ▶ Casa Noble Silver Tequila
- ▶ Glenlivet 12-year Single Malt Scotch
- ▶ Johnnie Walker Black

DOMESTIC BEER | \$7 per drink

- ▶ Budweiser, Coors, White Claw Black Cherry Seltzer, Michelob Ultra, Miller Lite

IMPORTED BEER | \$8 per drink

- ▶ Stella, Sweetwater 420, Heineken, Peroni, Harpoon IPA, Anchor Steam, Corona

HOUSE WINE | \$41 per bottle \$9 per glass

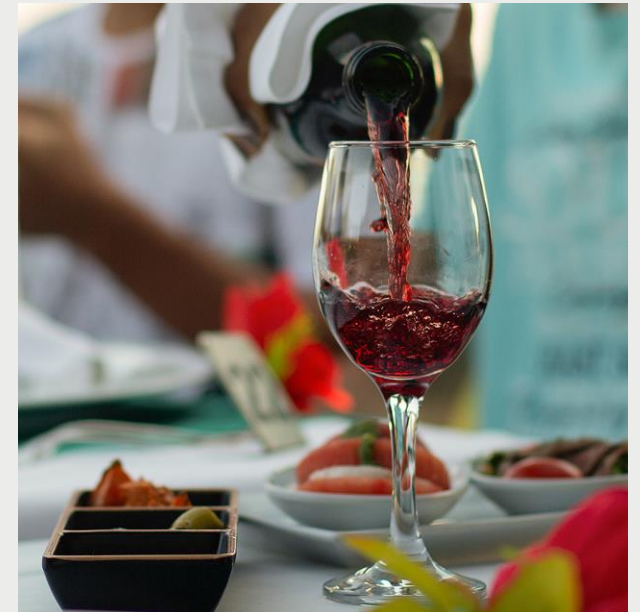
- ▶ 30 Degrees Cabernet Sauvignon, Paso Robles Chardonnay

HOUSE SPARKLING WINE | \$49 per bottle

- ▶ Piper Sonoma, Sonoma County, Brut

PREMIUM WINE | \$62 per bottle

- ▶ SeaSun (Wagner), Chardonnay, California
- ▶ Kettmeir, Pinot Grigio, Alto Adige
- ▶ Starmont, Cabernet Sauvignon, Napa
- ▶ Decoy by Duckhorn, Merlot, California
- ▶ Meiomi, Pinot Noir, California





BEVERAGE

CASH BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

ALL CASH BARS REQUIRE A CASHIER – \$150 PER CASHIER

PREMIUM BRANDS | \$12 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Crown Royal Whisky
- ▶ Corazon Tequila Blanco
- ▶ Johnnie Walker Red

ULTRA PREMIUM BRANDS | \$14 per drink

- ▶ Ketel One Vodka
- ▶ Tanqueray Gin
- ▶ Maker's Mark Bourbon
- ▶ Flor de Cana Rum
- ▶ Casa Noble Silver Tequila
- ▶ Glenlivet 12-year Single Malt Scotch
- ▶ Johnnie Walker Black

DOMESTIC BEER | \$8 per drink

- ▶ Budweiser, Coors, White Claw Black Cherry Seltzer, Michelob Ultra, Miller Lite

IMPORTED BEER | \$9 per drink

- ▶ Stella, Sweetwater 420, Heineken, Peroni, Harpoon IPA, Anchor Steam, Corona

HOUSE WINE | \$12 per glass

- ▶ 30 Degrees Cabernet Sauvignon, Paso Robles Chardonnay

NON-ALCOHOLIC BEVERAGE | \$6 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

BEVERAGE

SIGNATURE COCKTAILS

SUPERBERRY FIZZ | \$14 per drink

- ▶ Beefeater gin, lemon, Canton ginger liqueur, simple syrup, blueberries

ORGANIC AGAVE MARGARITA | \$14 per drink

- ▶ El Jimador Reposado tequila, organic agave nectar, fresh lime juice

RED DAWN | \$14 per drink

- ▶ Portland 88, limoncello, lemon juice, pomegranate grenadine

ON TAYLOR | \$14 per drink

- ▶ Tanqueray 10 gin, Lustau East India sherry, honey syrup

CABLE CAR | \$14 per drink

- ▶ Captain Morgan spiced rum, orange Curacao, fresh lemon juice, simple syrup

LA PERLA | \$14 per drink

- ▶ Sauza hornitos, Manzanilla sherry, Mathilde pear liqueur

HEMINGWAY HOUSE DRY MARTINI | \$14 per drink

- ▶ Tanqueray gin, Noilly Pratt dry vermouth

STEINBECK MANHATTAN | \$14 per drink

- ▶ Bulleit bourbon, Martini & Rossi sweet vermouth, Angostura bitters, brandied cherries

F. SCOTT OLD FASHIONED | \$14 per drink

- ▶ Maker's Mark bourbon, lemon peel, simple syrup, angostura bitters

PADURA MOJITO | \$12 per drink

- ▶ Bacardi, lime juice, simple syrup, mint leaves, soda



“SPIKE-IT” STATIONS

COLLINS STAND | \$39 per guest (2 hrs)

- ▶ Fresh lemonade, iced teas, aromatic syrups and flavors, fruit
- ▶ Additional fruit purees and juices
- ▶ Bourbon, gin and St. Germain

COLOR MY BUBBLES | \$31 per guest (2 hrs)

- ▶ Juices and purees, assorted herbs
- ▶ Sparkling wine, liqueurs

STOREFRONT COFFEE CART | \$31 per guest (2 hrs)

- ▶ Freshly brewed Batdorf™ locally roasted coffee and decaf
- ▶ House made syrups, flavored whipped cream, sprinkles, little cookies
- ▶ Bailey's, Frangelico, Kahlua, Irish coffee setup

BLOODY MARY BAR | \$31 per guest (2 hrs)

- ▶ Tomato juice, Clamato, hot sauces, horseradish, Worcestershire, pepper, salt
- ▶ Pickled vegetables, spices
- ▶ Smirnoff vodka, Beefeater gin

