



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

CROWNE PLAZA BATON ROUGE 225-925-2244
CROWNEPLAZA.COM/EXECCENTERBTR

CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

CONTINENTAL

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

THE CONTINENTAL | \$ 21 per guest

- ▶ Sliced seasonal fruit & whole fruit
- ▶ Breakfast breads & scones
- ▶ Muffins & mini croissants
- ▶ Fresh fruit juices
- ▶ Community Coffee and assorted hot teas

THE EXECUTIVE | \$ 25 per guest

- ▶ Create your own Greek yogurt parfait with house made granola, yogurt & seasonal berries
- ▶ Breakfast breads & scones
- ▶ Whole fruit
- ▶ Breakfast bars
- ▶ Fresh fruit juices
- ▶ Community Coffee and assorted hot teas



BREAKFAST

PLATED

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

BUFFET

TRADITIONAL | \$ 24 per guest

- ▶ Scrambled eggs
- ▶ Bacon strips
- ▶ Hashbrown potatoes
- ▶ Buttermilk biscuits & mini croissants
- ▶ Fresh orange juice
- ▶ Community Coffee and assorted hot teas

CROWNE | \$ 26 per guest

- ▶ Scrambled eggs
- ▶ Pancakes with maple syrup
- ▶ Breakfast sausage
- ▶ Hashbrown potatoes
- ▶ Buttermilk biscuits & mini croissants
- ▶ Fresh orange juice
- ▶ Community Coffee and assorted hot teas

QUICHE | \$ 26 per guest

- ▶ Yogurt parfait with fresh fruit and granola
- ▶ Ham & cheddar quiche
- ▶ Hash brown potatoes
- ▶ Fresh orange juice
- ▶ Community Coffee and assorted hot teas

SUNRISE | \$ 24 per guest

- ▶ Sliced seasonal fruit & berries
- ▶ Scrambled eggs
- ▶ Bacon strips
- ▶ Hashbrown potatoes & buttermilk biscuits
- ▶ Fresh orange juice
- ▶ Community Coffee and assorted hot teas

BAYOU MORNING | \$ 29 per guest

- ▶ Sliced seasonal fruit & berries
- ▶ Scrambled eggs
- ▶ Bacon strips & sausage links
- ▶ Hashbrown potatoes & grits
- ▶ Breakfast breads
- ▶ Fresh orange juice
- ▶ Community Coffee and assorted hot teas

RED STICK | \$ 26 per guest

- ▶ Scrambled eggs & Hashbrown potatoes
- ▶ French toast with warm maple syrup
- ▶ Brown glazed ham
- ▶ Buttermilk biscuits with country sausage gravy
- ▶ Breakfast breads
- ▶ Fresh orange juices
- ▶ Community Coffee and assorted hot teas



BREAKFAST

STATIONS

STATIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE SERVED IN CONJUNCTION WITH A BREAKFAST MENU. THEY ARE BASED UPON (1) HOUR OF SERVICE AND A 50 GUEST MINIMUM. ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

***OMELET STATION** | \$ 12 per guest

- ▶ Eggs, egg whites, ham, sausage, mushroom, bell pepper, tomato, black olives, spinach, aged cheddar, hot sauce, and house made salsa

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

FRENCH TOAST | \$ 10 per guest

- ▶ Assorted fruit chutney
- ▶ Flavored syrups

BRUNCH

EVERYDAY BRUNCH | \$ 39 per guest

- ▶ Quiche Lorraine & Eggs benedict
- ▶ Smoked salmon
- ▶ French toast with warm maple syrup
- ▶ Bacon strips & hash brown potatoes
- ▶ Asparagus
- ▶ Buttermilk biscuits with country sausage gravy
- ▶ Breakfast breads
- ▶ Fresh orange juice
- ▶ Community Coffee and assorted hot teas

ENHANCEMENTS

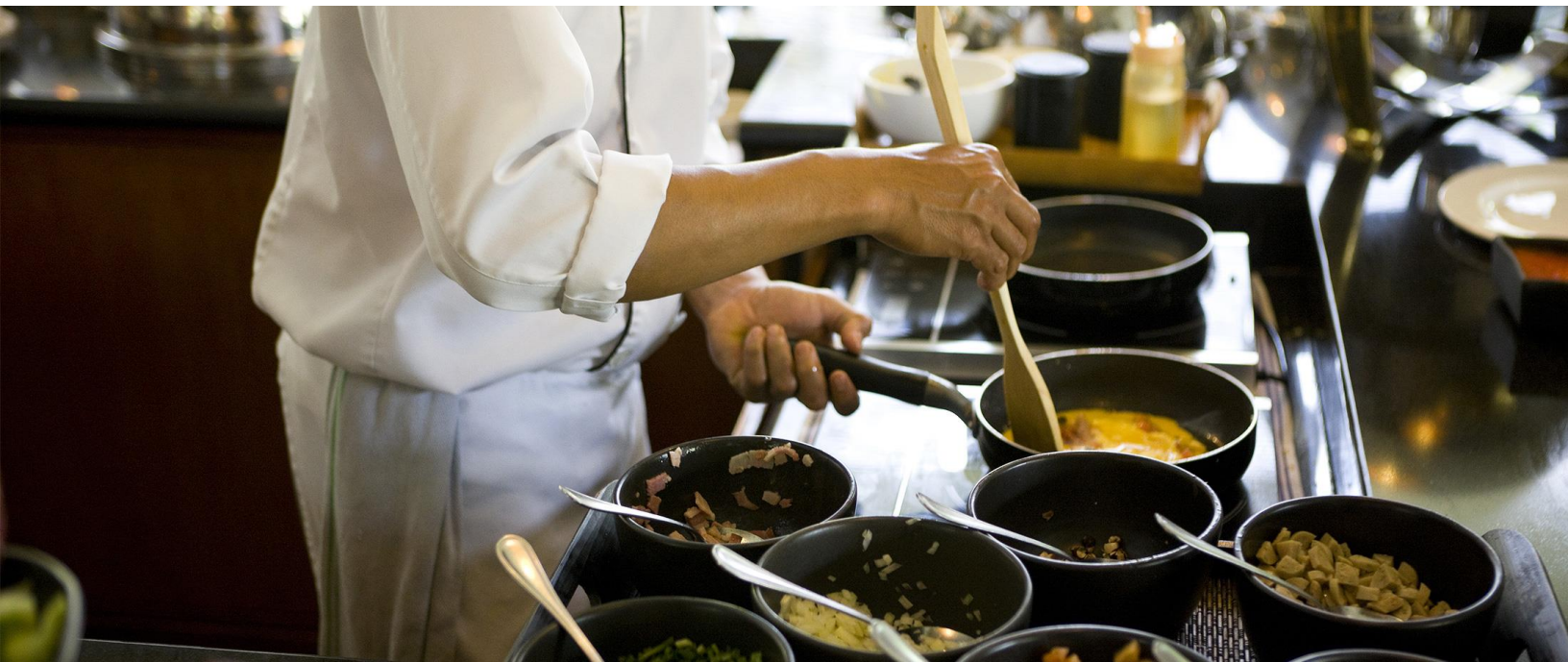
OATMEAL | \$ 8 per guest

HAM & CHEESE CROISSANT | \$ 57 per dozen

SAUSAGE BISCUIT | \$ 57 per dozen

FRIED EGG SANDWICH | \$ 64 per dozen

BREAKFAST BURRITO | \$ 59 per dozen



CATERING AT CROWNE PLAZA

BREAKS



BREAKS

ANYTIME

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

COOKIES & COFFEE | \$ 12 per guest

- ▶ Assorted jumbo cookies, blondies, brownies and lemon squares
- ▶ Community Coffee and assorted hot teas

INTERMISSION | \$ 10 per guest

- ▶ Freshly popped popcorn
- ▶ Pretzels
- ▶ Cajun snack mix
- ▶ Assorted soft drinks and bottled water

POWER BREAK | \$ 14 per guest

- ▶ Seasonal whole fruit
- ▶ Trail mix
- ▶ Mixed nuts
- ▶ Hummus with celery & carrots
- ▶ Bottled water

CHIPS & DIP | \$ 12 per guest

- ▶ Tortilla chips
- ▶ Potato chips
- ▶ Fresh vegetable dippers
- ▶ Salsa, guacamole and French onion dip
- ▶ Assorted soft drinks and bottled water



A LA CARTÉ ITEMS

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

- ▶ Community Coffee™ locally-roasted coffee
\$43 per gallon
- ▶ Assorted herbal hot teas
\$4 each
- ▶ Freshly-brewed iced tea
\$38 per gallon
- ▶ Assorted soft drinks
\$4 each
- ▶ Bottled water
\$4 each
- ▶ Fresh fruit juices
\$18 carafe
- ▶ Lemonade
\$38 per gallon
- ▶ Fruit punch
\$38 per gallon
- ▶ Assorted bottled milk
\$5.50 each
- ▶ Whole fresh fruit
\$3 each
- ▶ Assorted granola bars
\$4.50 each
- ▶ Individual yogurts
\$4.50 each
- ▶ Assorted candy bars
\$33 per dozen
- ▶ Assorted bagged chips and pretzels
\$4.50 each
- ▶ Cajun party mix
\$6.50 per person
- ▶ Freshly popped popcorn
\$4.50 per person
- ▶ Mixed nuts
\$12 per person
- ▶ Assorted donuts
\$34 per dozen
- ▶ Yogurt, granola and fruit parfaits
\$10 each
- ▶ Assorted muffins or scones
\$44 per dozen
- ▶ Assorted bagels with cream cheese
\$48 per dozen
- ▶ Freshly-baked jumbo cookies, brownies, blondies or lemon bars
\$42 per dozen
- ▶ Soft pretzels with hot mustard
\$42 per dozen



CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BOX LUNCH

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

BOX IT UP | **\$ 32** per guest (up to 3 sandwich selections)

Choice of sandwiches:

- ▶ Tomato, fresh mozzarella, italian ham, herbs, oil and vinegar
- ▶ Roasted turkey, arugula, brie and bacon aioli on honey wheat
- ▶ Shaved roast beef, white cheddar, spring mix and creamy horseradish on a kaiser roll
- ▶ Classic club with black forest ham, turkey, bacon, lettuce, tomato, cheddar and mayo on a croissant
- ▶ Hummus, cucumber, tomato, radish and sprouts on an everything bagel
- ▶ Marinated grilled chicken, spring mix, tomato and caesar dressing in a wrap
- ▶ Grilled portabella mushroom, zucchini, squash, red pepper and sun dried tomato aioli on focaccia

Served with iced tea and the choice of one side item of house made chips, sensation pasta salad, fresh baked cookie or fresh fruit cup



LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND COMMUNITY COFFEE™. ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

CROWNE BUFFET | \$ 38 per guest

Based upon service for 1.5 hours and a 50 guest minimum.
Served with Chef's choice of 1 vegetable and 1 starch.

Choice of Two Salads:

- ▶ Tossed garden greens
- ▶ Caesar salad
- ▶ Strawberry spinach
- ▶ Sensation pasta salad

Choice of Two Entrees:

- ▶ Grilled flank steak
- ▶ Chicken marsala
- ▶ Creole mustard pork loin
- ▶ Shrimp creole with rice
- ▶ Chicken florentine
- ▶ Herb baked chicken

Choice of One Dessert:

- ▶ Fruit cobbler
- ▶ New York style cheesecake
- ▶ Bread pudding
- ▶ Southern style pecan pie
- ▶ Chocolate fudge cake
- ▶ Lemon paradise cake

Additional Salad – \$4.50 per guest

Additional Entree – \$6 per guest

Additional Vegetable – \$4.50 per guest

Additional Dessert - \$4.50 per guest

MARKET DELI | \$ 36 per guest

Based upon service for 1.5 hours and a 30 guest minimum.

Choice of Two Salads:

- ▶ Sour cream potato salad
- ▶ Caesar salad
- ▶ Tossed garden greens with house dressing
- ▶ Coleslaw

Deli Display:

- ▶ Cheddar, swiss and provolone cheeses
- ▶ Ham, turkey, roast beef and tuna salad or chicken salad
- ▶ White bread, wheat bread, kaiser rolls and croissants
- ▶ Lettuce, sliced onions, sliced tomatoes and dill pickles
- ▶ Creole mustard, mayonnaise, and creamy horseradish
- ▶ House made chips OR assorted desserts

Additional Salad – \$4.50 per guest

Additional Dessert - \$4.50 per guest



LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND COMMUNITY COFFEE™. ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

Based upon service for 1.5 hours and a 50 guest minimum.

THE TAILGATE | \$ 34 per guest

- ▶ Creamy coleslaw
- ▶ Sour cream potato salad
- ▶ Grilled hamburgers
- ▶ All beef hot dogs
- ▶ Baked beans
- ▶ Lettuce, tomato, red onion, dill pickle, cheddar and swiss cheese
- ▶ Banana pudding

ITALIANO | \$ 34 per guest

- ▶ Caesar salad
- ▶ Spaghetti and meatballs
- ▶ Chicken marsala
- ▶ Chicken alfredo fettuccine
- ▶ Seasonal vegetables
- ▶ Dinner rolls with butter
- ▶ Almond cake

ON THE GULF | \$ 38 per guest

- ▶ Sour cream potato salad
- ▶ Chicken and sausage gumbo with rice
- ▶ Fried catfish
- ▶ Crawfish etouffee with rice
- ▶ Corn maque choux
- ▶ Dinner rolls with butter
- ▶ Bread pudding

FIESTA | \$ 34 per guest

- ▶ Tortilla chips & house made salsa
- ▶ Chile and garlic marinated carne asada
- ▶ Grilled chicken
- ▶ Ranchero pinto beans
- ▶ Cilantro rice
- ▶ Sour cream, guacamole, cheddar cheese, shredded cabbage, lime wedges, pico de gallo and flour tortillas
- ▶ Cinnamon churros

MAMAS KITCHEN | \$ 34 per guest

- ▶ Creamy coleslaw
- ▶ Tossed garden greens
- ▶ Southern fried chicken
- ▶ Smothered pork chops
- ▶ Macaroni and cheese
- ▶ Green beans
- ▶ Biscuits
- ▶ Fruit cobbler



LUNCH

PLATED LUNCH

ALL PLATED LUNCHES COME WITH CHEF'S CHOICE OF VEGETABLE, DINNER ROLLS AND BUTTER, WATER, FRESHLY BREWED ICED TEA AND COFFEE. ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND

STARTERS

Choose One:

- ▶ Classic caesar – romaine, parmesan, house made croutons and creamy caesar dressing
- ▶ Tossed garden greens – greens, tomato, cucumber and italian herb dressing

DESSERTS

Choose One:

- ▶ New York style cheesecake with mixed berries
- ▶ Chocolate fudge cake
- ▶ Seasonal fresh fruit parfait
- ▶ Southern style pecan pie
- ▶ Carrot cake
- ▶ Bananas foster cheesecake
- ▶ Lemon paradise cake

TAX ENTRÉES

- ▶ Chopped marinated chicken breast, romaine lettuce, house made croutons, parmesan and Caesar dressing (No starter)
\$26 per guest
- ▶ Smoked shrimp with andouille sausage and southern cheese grits
\$33 per guest
- ▶ Roasted pork loin with demi-glace and rosemary potatoes
\$32 per guest
- ▶ Marinated flank steak with a chimichurri sauce and smashed potatoes
\$34 per guest
- ▶ Grilled chicken topped with a spinach and cream bechamel and roasted red potatoes
\$32 per guest
- ▶ Breaded chicken breast topped with cheese and basil marinara with herbed pasta
\$32 per guest
- ▶ Broiled catfish topped with crawfish etouffee and rice pilaf
\$33 per guest
- ▶ Linguine tossed with shrimp, crab, crawfish and asparagus in alfredo sauce topped with parmesan
\$33 per guest
- Herbed chicken in a sweet marsala wine and mushroom sauce with garlic mashed potatoes
\$32 per guest



CATERING AT CROWNE PLAZA

RECEPTIONS



RECEPTIONS

CHILLED BITES

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

- ▶ Finger Sandwiches
\$230 per 100 pieces
- ▶ Mini Croissant Sandwiches – Cucumber, Smoked Salmon, Ham with Pineapple and Turkey with Cranberry
\$330 per 100 pieces
- ▶ Caprese Skewers
\$330 per 100 pieces
- ▶ Fresh Vegetables
\$330 per 100 pieces
- ▶ Grilled Vegetables
\$425 per 100 pieces
- ▶ Bruschetta
\$300 per 100 pieces
- ▶ Deviled Eggs with Capers
\$210 per 100 pieces
- ▶ Cocktail Shrimp and Remoulade
\$450 per 100 pieces
- ▶ Assorted Chips and Dips – Corn, Potato and Tortilla chips with Ranch, Salsa and Cheese Dips
\$240 per 100 people
- ▶ Spicy Crab Mold with Crackers
\$420 to serve 100 people
- ▶ Hummus with Carrots, Celery and Pita Dippers
\$230 to serve 100 people
- ▶ Fresh Fruit with Berry Display
\$400 to serve 100 people
- ▶ Assorted Cheese and Crackers Display
\$525 to serve 100 people
- ▶ Fruit, Cheese and Vegetable Display
\$575 to serve 100 people
- ▶ Charcuterie Display
\$650 to serve 100 people
- ▶ Smoked Salmon and Seafood Display
\$650 to serve 100 people
- ▶ Mediterranean Antipasto – Grilled and Marinated Vegetables with Balsamic Glaze, Feta Cheese, Hummus, Roasted Eggplant with Warm Seasoned Pita Bread
\$15 per person
- ▶ Fruit Kabobs with Yogurt Dipping Sauce
\$230 per 100 pieces
- ▶ Mini Cheesecake
\$300 per 100 pieces
- ▶ Chocolate Covered Strawberries
\$330 per 100 pieces
- ▶ Mini French Pastries
\$300 per 100 pieces
- ▶ Petit Fors
\$300 per 100 pieces

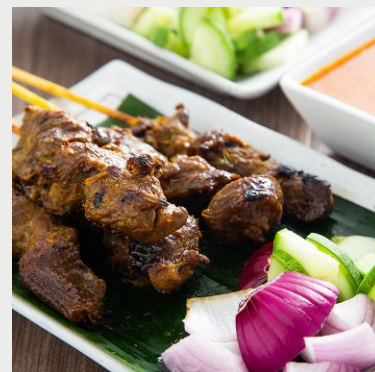


RECEPTIONS

HOT BITES

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

- ▶ Assorted Quiche
\$210 per 100 pieces
- Vegetable Spring Rolls
\$230 per 100 pieces
- ▶ Seafood Stuffed Mushrooms
\$300 per 100 pieces
- ▶ Sausage Stuffed Mushrooms
\$260 per 100 pieces
- ▶ Barbeque Meatballs
\$210 per 100 pieces
- ▶ Chicken Drumettes
\$225 per 100 pieces
- ▶ Chicken Fingers
\$275 per 100 pieces
- ▶ Louisiana Hot Wings
\$240 per 100 pieces
- ▶ Mini Muffalettas
\$400 per 100 pieces
- ▶ Boudin Balls
\$240 per 100 pieces
- ▶ Alligator Sausage with Cane Syrup
\$300 per 100 pieces
- ▶ Mini Crabcakes
\$310 per 100 pieces
- ▶ Duck Crepes with Raspberry Chipotle Sauce
\$330 per 100 pieces
- ▶ Coconut Shrimp with Sweet Asian Sauce
\$330 per 100 pieces
- ▶ Fried Shrimp with Cocktail and Tarter Sauce
\$330 per 100 pieces
- ▶ Fried Catfish with Cocktail and Tartar Sauce
\$360 per 100 pieces
- ▶ Beef Wellington
\$400 per 100 pieces
- ▶ Crawfish Pies
\$300 per 100 pieces
- ▶ Meat Pies
\$240 per 100 pieces
- ▶ Egg Rolls
\$240 per 100 pieces
- ▶ Chicken Sate with Sesame Sauce
\$360 per 100 pieces
- ▶ Chicken Wellington
\$390 per 100 pieces
- ▶ Crab Dip with Croustades
\$390 to serve 100 people
- ▶ Spinach Dip with Toast Points
\$330 to serve 100 people



RECEPTIONS

STATIONS

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

*MARDI GRAS | \$ 12 per guest

- ▶ Spicy Creole Tomato Sauce
- ▶ Grilled Chicken
- ▶ Crawfish Tails
- ▶ Andouille Sausage
- ▶ Penne Pasta

*SHRIMP LAFOURCHE | \$ 16 per guest

- ▶ Sautéed Shrimp
- ▶ White Wine and Tasso Garlic Cream Sauce
- ▶ Mushrooms
- ▶ Tomatoes
- ▶ Green Onions
- ▶ Penne Pasta

PASTA BAR

- ▶ Blackened Chicken Alfredo
\$200 to serve 50 people
- ▶ Grilled Chicken Pesto & Sun-dried Tomatoes
\$200 to serve 50 people
- ▶ Chicken, Shrimp & Smoked Sausage
\$225 to serve 50 people
- ▶ Crawfish & Tasso in Cream Sauce
\$225 to serve 50 people
- ▶ Shrimp Scampi
\$250 to serve 50 people

*BANANAS FOSTER | \$ 12 per guest

- ▶ Traditional New Orleans Banana Flambe over Vanilla Ice Cream

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



RECEPTIONS

PACKAGES

ALL PACKAGE ARE REPLENISHED FOR 2 HOURS AND INCLUDE CHOICE OF ICED TEA OR SPARKLING PUNCH.
ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

CROWNE RECEPTION | \$ 44 per guest

3 Cold Selections, 3 Hot Selections, 1 Carving Station

EXECUTIVE RECEPTION | \$ 50 per guest

3 Cold Selections, 4 Hot Selections, 1 Carving Station

PREMIER RECEPTION | \$ 60 per guest

4 Cold Selections, 6 Hot Selections, 1 Carving Station

COLD ITEMS

- ▶ Cheese Display with Assorted Crackers
- ▶ Raw and Grilled Crudité
- ▶ Sliced Fresh Fruit with Berries
- ▶ Finger Sandwiches
- ▶ Bruschetta
- ▶ Spicy Crab Mold with Crackers
- ▶ Spinach Dip
- ▶ Hummus with Pita Dippers

HOT SELECTIONS

- ▶ Chicken Alfredo Pasta
- ▶ Barbeque Meatballs
- ▶ Chicken Drumettes
- ▶ Chicken Tenders
- ▶ Crawfish Pies
- ▶ Meat Pies
- ▶ Boudin Balls
- ▶ Fried Catfish Strips
- ▶ Sausage Stuffed Mushrooms
- ▶ Mini Eggrolls
- ▶ Chicken Sate

CARVING STATION

Served with Rolls and Appropriate Condiments

- ▶ Honey Glazed Ham
- ▶ Creole Mustard Rubbed Pork Loin
- ▶ Roasted Boneless Turkey Breast



RECEPTIONS

CARVING STATIONS

ALL CARVING STATIONS SERVED WITH DINNER ROLLS AND APPROPRIATE CONDIMENTS

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

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

*HERB ROASTED TENDERLOIN OF BEEF

(Serves 25 people)

\$400 each

*WHOLE BAKED HAM

(Serves 50 people)

\$330 each

*ROASTED TURKEY BREAST

(Serves 35 people)

\$265 each

*ROAST ROUND OF BEEF

(Serves 100 people)

\$500 each

*CREOLE MUSTARD PORK LOIN

(Serves 50 people)

\$265 each

*STEAMSHIP ROUND OF BEEF

(Serves 200 people)

\$825 each



CATERING AT CROWNE PLAZA

DINNER



DINNER BUFFET

ALL BUFFET DINNERS COME WITH DINNER ROLL AND BUTTER, WATER, FRESHLY BREWED ICED TEA, AND COMMUNITY COFFEE™. THERE IS A 50 GUEST MINIMUM. ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

EXECUTIVE BUFFET | \$ 44 per guest

Includes 2 Salads, 2 Entrees and 1 Dessert selection with Chef's choice of 1 Vegetable and Starch

LAFITTE BUFFET | \$ 50 per guest

Includes 2 Salads, 3 Entrees and 2 Dessert selections with Chef's choice of 2 Vegetable and 1 Starch

CHOICE OF SALADS:

- ▶ Tossed garden greens
- ▶ Caesar salad
- ▶ Strawberry spinach salad
- ▶ Sour cream potato salad
- ▶ Sensation pasta salad
- ▶ Cucumber, tomato and red onion

CHOICE OF ENTRÉES:

- ▶ Grilled flank steak
- ▶ Shrimp or crawfish etouffee
- ▶ Chicken marsala
- ▶ Chicken piccata
- ▶ Shrimp scampi pasta
- ▶ Chicken & sun-dried tomato penne pasta
- ▶ Cajun roasted pork loin
- ▶ Catfish acadiana
- ▶ Stuffed mushroom caps

CHOICE OF DESSERTS:

- ▶ Apple or peach cobbler
- ▶ Bread pudding
- ▶ Southern style pecan pie
- ▶ New York style cheesecake with mixed berries
- ▶ Carrot cake
- ▶ Chocolate fudge cake



PLATED DINNER

ALL PLATED DINNERS COME WITH DINNER ROLLS AND BUTTER, WATER, FRESHLY BREWED ICED TEA AND COMMUNITY COFFEE™. ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

STARTERS

Choose One:

- ▶ Classic caesar – romaine, parmesan, house made croutons and creamy caesar dressing
- ▶ Tossed garden salad – greens, tomato, cucumber and Italian herb dressing

DESSERTS

Choose One:

- ▶ New York style cheesecake with mixed berries
- ▶ Chocolate fudge cake
- ▶ Southern style pecan pie
- ▶ Carrot cake
- ▶ Bananas foster cheesecake
- ▶ Lemon paradise cake

ENTRÉES

- ▶ Chicken breast stuffed with spinach and feta topped with a provencale sauce, wild rice and haricot verte
\$44 per guest
- ▶ Pork chop with apple onion compote and natural herb jus, mashed potatoes and southern style green beans
\$44 per guest
- ▶ Chicken breast filled with our house made Louisiana crabmeat stuffing topped with a crawfish cream sauce, red pepper risotto and asparagus
\$47 per guest
- ▶ Sliced filet of tenderloin topped with wild mushroom bourbon sauce, smashed garlic potatoes and haricot verte
\$50 per guest
- ▶ 4oz. Filet of beef topped with a merlot demi-glace and a 4 oz. Marinated chicken breast topped with a lemon butter sauce, garlic mashed potatoes and steamed broccoli
\$53 per guest
- ▶ 8oz. Filet of beef with a port wine demi-glace, garlic mashed potatoes and asparagus
\$55 per guest
- ▶ 6 oz. Beef tenderloin served with Louisiana crabcake topped with port wine demi-glace, roasted red potatoes and asparagus
\$59 per guest



CATERING AT CROWNE PLAZA

MEETINGS PACKAGES



CORPORATE MEETING PACKAGE

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

PACKAGE WITHOUT LUNCH | \$38 per person

- ▶ Morning, Mid-Morning, Afternoon Breaks

PACKAGE WITH DELI BUFFET | \$60 per person

- ▶ Morning, Mid-Morning, Afternoon Breaks and the Deli Buffet

PACKAGE WITH PLATED LUNCH | \$65 per person

- ▶ Morning, Mid-Morning, Afternoon Breaks and a Plated Lunch

ALL DAY BEVERAGES | \$18 per person

- ▶ Freshly brewed coffee and assorted hot teas
- ▶ Assorted sodas and bottled water

MORNING BREAK

- ▶ Chilled orange, apple and cranberry juices
- ▶ Fresh cut and whole fruit
- ▶ Assorted breakfast breads and scones
- ▶ Ham & cheese croissants
- ▶ Assorted yogurts

MID-MORNING BREAK

- ▶ Freshly brewed coffee and herbal tea
- ▶ Assorted soft drinks and bottled water

AFTERNOON BREAK

- ▶ Freshly brewed coffee and herbal tea
- ▶ Assorted freshly baked cookies, blondies and brownies



CATERING AT CROWNE PLAZA

BEVERAGE



BEVERAGE

PACKAGE BAR

ALL BARS REQUIRE A BARTENDER – \$30 PER BARTENDER PER HOUR

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

CALL BRANDS

- ▶ New Amsterdam Vodka
- ▶ New Amsterdam Gin
- ▶ Jim Beam
- ▶ Jack Daniels
- ▶ Don Q Light Rum
- ▶ Jose Cuervo Tequila
- ▶ Malibu
- ▶ Famous Grouse Scotch
- ▶ Domestic and imported beer
- ▶ House selected wines
- ▶ Assorted soft drinks
- ▶ Bottled water

PREMIUM BRANDS

- ▶ Titos Vodka
- ▶ Tanqueray Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio
- ▶ Johnnie Walker Red Scotch
- ▶ Domestic and imported beer
- ▶ House selected wines
- ▶ Assorted soft drinks
- ▶ Bottled water

BEER & WINE

- ▶ Domestic and imported beer
- ▶ House selected wines
- ▶ Assorted soft drinks
- ▶ Bottled water

\$24 per person - 1 hour

\$34 per person - 2 hours

\$44 per person - 3 hours

\$52 per person – 4 hours

\$57 per person – 5 hours

\$28 per person - 1 hour

\$38 per person - 2 hours

\$48 per person - 3 hours

\$56 per person – 4 hours

\$61 per person – 5 hours

\$20 per person - 1 hour

\$28 per person - 2 hours

\$32 per person - 3 hours

\$40 per person – 4 hours

\$47 per person – 5 hours



CONSUMPTION BAR

ALL BARS REQUIRE A BARTENDER – \$30 PER BARTENDER PER HOUR

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

PREMIUM BRANDS | \$13 per drink

- ▶ Titos Vodka
- ▶ Tanqueray Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio
- ▶ Johnnie Walker Red Scotch

CALL BRANDS | \$11 per drink

- ▶ New Amsterdam Vodka
- ▶ New Amsterdam Gin
- ▶ Jim Beam
- ▶ Jack Daniels
- ▶ Don Q Light Rum
- ▶ Jose Cuervo Tequila
- ▶ Malibu
- ▶ Famous Grouse Scotch

BEVERAGES | \$5 per drink

- ▶ Bottled water
- ▶ Assorted soft drinks

DOMESTIC BEER | \$9 per drink

- ▶ Coors Light, Miller Light, Michelob Ultra

IMPORTED BEER | \$9 per drink

- ▶ Corona, Dos Equis

HOUSE WINE | \$28 per bottle \$9 per glass

- ▶ Line 39 Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon (hotel may update varietals listed)
- ▶ Sparkling wine

PREMIUM WINE

- ▶ Priced upon request and availability.



BEVERAGE

CASH BAR

ALL BARS REQUIRE A BARTENDER – \$30 PER BARTENDER PER HOUR

PREMIUM BRANDS | \$14 per drink

- ▶ Titos Vodka
- ▶ Tanqueray Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio
- ▶ Johnnie Walker Red Scotch

CALL BRANDS | \$12 per drink

- ▶ New Amsterdam Vodka
- ▶ New Amsterdam Gin
- ▶ Jim Beam
- ▶ Jack Daniels
- ▶ Don Q Light Rum
- ▶ Jose Cuervo Tequila
- ▶ Malibu
- ▶ Famous Grouse Scotch

BEVERAGES | \$5 per drink

- ▶ Bottled water
- ▶ Assorted soft drinks

DOMESTIC BEER | \$10 per drink

- ▶ Coors Light, Miller Light, Michelob Ultra

IMPORTED BEER | \$10 per drink

- ▶ Corona, Dos Equis

HOUSE WINE | \$28 per bottle \$10 per glass

- ▶ Line 39 Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon (hotel may update varietals listed)
- ▶ Sparkling wine

PREMIUM WINE

- ▶ Priced upon request and availability.



‘SPIKE-IT’ STATIONS

ALL BARS REQUIRE A BARTENDER – \$30 PER BARTENDER PER HOUR

ALL PRICES ARE SUBJECT TO CURRENT SERVICE CHARGE AND TAX.

COLLINS STAND | \$16 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 | \$18 per guest (2 hrs)

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

STOREFRONT COFFEE CART | \$16 per guest (2 hrs)

- ▶ Freshly brewed European gourmet coffee and decaf
- ▶ Housemade syrups, flavored whipped cream, sprinkles, little cookies
- ▶ Bailey’s, Frangelico, Kahlua, Irish coffee setup

BLOODY MARY BAR | \$20 per guest (2 hrs)

- ▶ Tomato juice, Clamato, hot sauces, horseradish, Worcestershire, pepper, salt
- ▶ Pickled vegetables, spices
- ▶ Vodka, Gin

