



**CROWNE PLAZA**  
ST. LOUIS AIRPORT

11228 Lone Eagle Drive Bridgeton, Missouri 63044 314-291-6700



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

## BREAKFAST | CONTINENTAL BREAKFAST

### HEALTHY START CONTINENTAL

Assorted Low Fat Yogurts with Granola An Assortment of Freshly Baked Muffins including:  
Low Fat Bran and Blueberry Muffins with Preserves and Honey Butter  
Fresh Seasonal Sliced Fruit  
An Assortment of Juices  
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection  
**\$25 per person**

### THE AIRPORT CONTINENTAL

Fresh Seasonal Sliced Fruit including Sliced Melon, Pineapple, and Assorted Fresh Berries with Honey Yogurt Dip, Granola Topping  
Fresh Scones, Cinnamon Buns, Muffins with Butter and Preserves, Assorted Freshly Baked Danish, Sliced Freshly Baked Fruit Breads  
Assorted Cold Cereals with Milk, Individual Assorted Fruit Yogurts  
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection  
**\$26 per person**

### BREAKFAST ENHANCEMENTS

Yogurts with Berries - \$4.50  
Bottled Water - \$4.25  
Assorted Soft Drinks - \$4.50  
Oatmeal - \$4.50  
House Baked Biscuits & Gravy - \$5.50  
Sausage Biscuits - \$5.50  
Breakfast Burrito - \$5.50  
Sausage and Egg Biscuits - \$7.00  
Ham and Cheese Croissants - \$6.50  
Egg and Bacon Croissant Sandwich - \$6.50

Eggs to Order - Plus Attendant Fee - \$6.50  
Smoked Salmon and Bagel - \$8.50

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.  
If you have any concerns regarding food allergies, please alert your Event Manager.



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BANQUET MENU

## BREAKFAST | BRUNCH

Selection of Fresh Chilled Juices  
Display of Fresh Sliced Seasonal Melons  
Fresh Fruits and Berries with Yogurt Dipping Sauce  
Assorted Individual Fruit Yogurts  
Assorted Breakfast Cereal with Dried Fruits and Granola  
Whole and Skim Milk Assorted Freshly Baked Danish, Muffins and Croissants with Sweet Butter and Assorted Preserves  
Assorted Bagels with Flavored Whipped and Regular Cream Cheese  
Pan Seared Breast of Chicken with Pancetta, Wilted Leeks and White Wine Sauce with Steamed White Rice  
Farm Fresh Scrambled Eggs with Chives  
Applewood Smoked Bacon  
Country Sausage Links or Turkey Sausage Roasted Breakfast  
Potatoes with Fine Herbs  
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee  
**\$42 per person**

There will be an additional \$100 charge for parties less than 50 guests

BREAKFAST

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BANQUET MENU

## BREAKFAST | BREAKFAST BUFFET

### THE AMERICAN BREAKFAST BUFFET

Selection of Fresh Chilled Juices  
Display of Sliced Fresh Seasonal Melons, Fruits and Berries  
Individual Fruit Flavored and Plain Yogurt  
Farm Fresh Scrambled Eggs with Chives  
House Baked Biscuits and Gravy  
Buttermilk Pancakes with Vermont Maple Syrup  
Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage  
Breakfast Potatoes with Fresh Herbs  
Breakfast Pastries including Freshly Baked Danish Muffins and Croissants  
with Sweet Butter, Margarine and Assorted Preserves  
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection  
**\$33 per person**

### SUNRISE BUFFET

Selection of Fresh Chilled Juices  
Display of Sliced Fresh Seasonal Melons, Fruits and Berries  
Whole Bananas, Assortment of Breakfast Cereals and Granola  
Farm Fresh Scrambled Eggs with Chives  
Breakfast Potatoes with Fresh Herbs  
Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage  
Breakfast Pastries including Freshly Baked Danish, Muffins and Croissants with Sweet  
Butter, Margarine and Assorted Preserves  
Whole and Skim Milk  
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection  
**\$31 per person**

### BREAKFAST ENHANCEMENTS

Yogurts with Berries - \$4.50  
Bottled Water - \$4.25  
Assorted Soft Drinks - \$4.50  
Oatmeal - \$4.50  
House Baked Biscuits & Gravy - \$5.50  
Sausage Biscuits - \$5.50  
Breakfast Burrito - \$5.50  
Sausage and Egg Biscuits - \$7.00  
Ham and Cheese Croissants - \$6.50  
Egg and Bacon Croissant Sandwich - \$6.50  
Eggs to Order - Plus Attendant Fee - \$6.50  
Smoked Salmon & Bagel - \$8.50

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BANQUET MENU

## BREAKFAST | BREAKFAST BUFFET

### **OMELET STATION**

Omelets are made to order with choice of: Onions, Bell Peppers, Spinach, Sautéed Mushrooms, Ham, Bacon, Tomatoes and Cheddar Cheese

-Egg Whites and Egg Beaters are available upon request

**\$7.50 per person**

### **WAFFLE STATION**

Served with Fruit Toppings, Hot Vermont Syrup, Fresh Whipped Cream, Chocolate Chips and Whipped Butter

**\$7.50 per person**

### **ADDITIONAL STATION**

Additional \$100

Uniformed Chef charge per station

There will be an additional \$100 buffet fee for parties less than 20 guests

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BANQUET MENU

## BREAKFAST | PLATED BREAKFAST

### **CROISSANT**

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon or Smokehouse Breakfast Ham served on a Large French Croissant  
Topped with Sliced White Cheddar Cheese  
Served with Breakfast Potatoes and Fresh Seasonal Fruit

**\$22 per person**

### **BREAKFAST BURRITO**

Flour Tortilla filled with Farm Fresh Scrambled Eggs, Country Sausage, Peppers and Cheese Topped with Mild Salsa  
Served with Hash Browns and Fresh Seasonal Fruit

**\$25 per person**

### **THE ALL AMERICAN**

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Smokehouse Breakfast Ham or Country Sausage  
Breakfast Potatoes, Fresh Seasonal Fruit

**\$28 per person**

### **BREAKFAST ENHANCEMENTS**

Yogurts with Berries - \$4.50  
Bottled Water - \$4.25  
Assorted Soft Drinks - \$4.50  
Oatmeal - \$4.50  
House Baked Biscuits & Gravy - \$5.50  
Sausage Biscuits - \$5.50  
Breakfast Burrito - \$5.50  
Sausage and Egg Biscuits - \$7.00  
Ham and Cheese Croissants - \$6.50  
Egg and Bacon Croissant Sandwich - \$6.50  
Eggs to Order - plus attendant fee - \$6.50  
Smoked Salmon & Bagel - \$8.50



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## BREAKS | BREAKS

BREAKS

### **BEVERAGE BREAK**

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee  
Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water  
One Hour  
**\$17 per person**

### **AM/PM BEVERAGE BREAK**

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee  
Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water  
One hour each break  
**\$26 per person**

### **CONTINUOUS BEVERAGE BREAK**

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water  
In room all day  
**\$31 per person**

### **CHILL OUT**

Assorted Ice Cream Novelties Freshly Brewed  
Regular and Decaffeinated Coffee  
Assorted Soft Drinks and Bottled Water  
**\$21 per person**

### **COOKIES AND MILK**

Assorted Freshly Baked Jumbo Cookies, Brownies and Blondies  
Chilled Milk 2%, Whole and Chocolate Milk  
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee  
Selection of Fine Teas, Assorted Soft Drinks and Bottled Water  
**\$20 per person**

### **TAILGATE BREAK**

Hot Dogs with Assorted Condiments  
Popcorn, Jumbo Hot Pretzels with Pommery Mustard,  
Classic Cheese Nachos, Assorted Soft Drinks and Bottled Water  
**\$25 per person**

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## BREAKS | BREAKS

BREAKS

### **CHOCOLATE LOVERS**

Chocolate Chunk Cookies, Double Fudge Brownies  
Chocolate Dipped Strawberries  
Chocolate Fondue with Diced Fresh Fruit for Dipping  
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee  
Assorted Soft Drinks  
**\$24 per person**

### **SPIRIT OF ST. LOUIS**

A true taste of St. Louis classics to include:  
Individual Ted Drewes Frozen Custard  
Toasted Ravioli with Marinara Sauce  
House Baked Assorted Cookies  
Assorted Fitz's Soda and Bottled Water  
**\$24 per person**

### **HEALTHY POWER BREAK**

Whole Fresh Fruits  
Assorted Fruit Yogurts  
Trail Mix and Yogurt Covered Pretzels  
Power Bars and Granola Bars  
Assorted Bottled Juices  
Spring Water, Energy Drinks and Soda  
**\$25 per person**

### **ENHANCEMENTS**

Whole Fresh Fruits - \$4.00 each  
Assorted Smoothies and Energy Drinks - \$6.00 each  
House Baked Brownies and Assorted Cookies - \$38 per dozen  
Warm Sourdough Pretzels - \$39 per dozen  
Chocolate Dipped Strawberries - \$42 per dozen

Breaks have a maximum duration time of 45 minutes.

There will be an additional \$100 charge for parties less than 10 guests.

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## BREAKS | BREAK ENHANCEMENTS

# BREAKS

### **COFFEE BREAKS, REFRESHMENTS AND SNACKS**

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee  
\$70 per gallon

Freshly Brewed Hot and Iced Teas, Hot Chocolate  
\$60 per gallon

Assorted Soft Drinks  
\$4.75 each

Bottled Water  
\$4.25 each

Assorted Smoothies and Energy Drinks  
\$6.00 each

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice  
\$4.75 per bottle

Whole Fresh Fruits  
\$4.00 each

Assorted Breakfast Pastries to include:  
Croissants, Breakfast Breads, Cinnamon Buns, Danish and  
Muffins  
\$39 per dozen

House Baked Brownies and Assorted Cookies  
\$38 per dozen

Warm Sourdough Pretzels  
\$39 per dozen

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## LUNCH | LIGHT LUNCH

LUNCH

### **GRILLED CHICKEN SANDWICH**

Boneless Breast of Chicken, Pepper Jack Cheese and Bacon  
Served on an Onion Roll with Three Pepper Mayonnaise, Herb  
New Potatoes and Condiments

**\$29 per person**

### **CHICKEN CAESAR SALAD**

**\$28 per person**

### **AIRPORT CLUB**

Deli-Sliced Turkey Breast, Bacon, Lettuce and Tomato with Cranberry Mayonnaise, Served on Multi-Grain Wheat Bread, Chilled Composed Salads

**\$29 per person**

### **CHICKEN SALAD WRAP**

White Chicken Meat with Craisins and Walnuts, Garnished with House made Chips Lettuce, Tomato, and Sprouts on a Herb Flour Tortilla

**\$29 per person**

### **DESSERT SELECTION**

Choose one to accompany your entree selection

Cookie Duo, Lemon Bar, Two House

Baked Jumbo Cookies Brownie with

Whipped Cream Garnish

### **LUNCH ENHANCEMENTS**

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$4.00 each

Assorted Smoothies and Energy Drinks - \$6.00 each

Soup of the Day - \$4.50

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tea Selection

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## LUNCH | PLATED LUNCH

### BEEF

#### **Roast Sirloin of Beef - \$39**

Sliced and Served with Bordelaise Sauce

#### **Grilled Sirloin Steak - \$39**

Topped with Herb Butter

### POULTRY

#### **Chicken Imperial - \$35**

Pan Seared Breast of Chicken served with a Lobster Basil Cognac Sauce over Asparagus and Wild Mushroom Risotto

#### **Marinated Grilled Chicken Breast - \$32**

with Creole Mustard Sauce

#### **Roasted Chicken - \$35**

Shallot Demi-Glace with Woodland Mushroom Medley and Fresh Rosemary

#### **Chicken Florentine - \$36**

Stuffed with Spinach and Asiago Cheese  
Picante Red Pepper Coulis

### PORK

#### **Grilled Boneless Pork Loin Chops - \$36**

Topped with a Parmesan Herb Topping

#### **Dry Rubbed Loin of Pork - \$36**

with Classic Apple Sauce and Armagnac Demi-Glace

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## LUNCH | PLATED LUNCH

LUNCH

### SEAFOOD

**Pan Seared Salmon - \$39**

Balsamic Reduction

**Tilapia - \$36**

with Roasted Tomatoes, Mushrooms and Smoked Gouda

### PASTA

**Penne Pasta with Basil and Olive Oil - \$29**

Tossed with Asparagus, Mushrooms and Julienne Bell Peppers

Add Grilled Chicken - \$4.25 Add Grilled Shrimp - \$6.25

### SALADS

Classic Caesar with Parmesan Croutons

Spinach with Mushrooms, Onions, Eggs, and Tomato with Herb Vinaigrette

Vine Ripened Tomatoes with Fresh Mozzarella, and Basil Olive Oil Crowne Salad

Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts Fresh

Shaved Parmesan Cheese, Herb Vinaigrette

### DESSERTS

Lemon Berry Mascarpone Cake

New York Cheesecake

Layered Lemon Curd Cake

Chocolate Lovin Spoon Cake

Carrot Cake with Cream Cheese Icing

### LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$4.00 each

Assorted Smoothies and Energy Drinks - \$6.00 each

Soup of the Day - \$4.50

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BANQUET MENU

## LUNCH | BUFFET LUNCH

LUNCH

### FROM THE HILL

Crowne Salad, Caesar Salad  
Tomato and Buffalo Mozzarella Salad  
Antipasto Display  
Pan Seared Chicken with Herb Tomato and Roasted Garlic  
Grilled Pesto Salmon with Creamy Polenta  
Cheese Tortellini with Roasted Vegetables, Olive Oil and Garlic Saffron Broth  
Artisan Breads and Garlic Bread  
Tiramisu & Cannolis

**\$44 per person**

### AMERICAN BUFFET

Mixed Greens with Two Dressings  
Roasted Yukon Potato Salad with Green Onions, Eggs and  
Chipotle Ranch Dressing, Fresh Fruit Salad  
Hamburgers - Turkey and Vegetable Burgers available on request  
Grilled Boneless Chicken Breast  
Baked Beans, Corn on the Cob, Steak Fries and Kaiser Rolls Sliced  
Tomatoes, Market Basket of Local Lettuce Selection of Sliced Cheeses,  
Bermuda Onions and Kosher Style Pickles  
Apple Pie, Pecan Pie

**\$41 per person**

### SOUTHWEST BUFFET

Roasted Corn, Black Bean  
Southwest Mixed Salad with Avocado, Cucumber, Peppers and Tortilla Strips  
Fajita Chicken and Beef with Grilled Peppers and Onions  
Baja Tilapia with Lime and Tequila Glaze  
Soft Flour Tortillas, Southwest Style Rice  
Pico de Gallo, Shredded Lettuce, Jalapeno, Sour Cream, Guacamole and  
Grated Monterey and Cheddar Cheeses  
Key Lime Cheesecake, Churros Dusted with Cinnamon and Powdered Sugar

**\$43 per person**

Lunch Buffets are priced to include one hour of service.

There will be an additional \$100 charge for parties less than 30 guests.

Minimum of 25 people required for buffets.

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## LUNCH | BUFFET LUNCH

### DELI BUFFET

Featured Soup of the Day

Tossed Mixed Greens and Seasonal Accompaniments and House Dressing

Penne Pasta Salad, Vegetable Slaw with Creme Fraiche and Mustard Dressing

Roasted Yukon Potato Salad with Green Onions, Eggs with Chipotle Ranch Dressing

Sliced Virginia Ham, Roasted Smoked Turkey Breast

Roast Peppered Sirloin of Beef, Volpi Aged Salami, Sliced Emmental

Wisconsin Cheddar and Smoked Provolone Cheeses Market Basket of

Local Lettuce, Sliced Tomatoes, Bermuda Onions

and Kosher Style Pickles, Pommery and Grain Mustards and Mayonnaise

Rustic French and Italian Bread Presentation

Jumbo Baked Cookies and Brownies

**\$42 per person**

### LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$4.00 each

Assorted Smoothies and Energy Drinks - \$6.00 each

Soup of the Day - \$5.00

Lunch Buffets are priced to include one hour of service.

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Minimum of 25 people required for buffets.



**CROWNE PLAZA**

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## DINNER | PLATED DINNER

DINNER

### POULTRY

#### **Chicken Capri**

Broiled Chicken Breast with a Smoked Gouda and Wild Mushroom Sauce, Dauphinoise Potatoes  
**\$45 per person**

#### **Breast of Chicken**

Pan Seared, Herb Marinated with Roasted Shallot Demi-Glace  
Woodland Mushroom Medley and Fresh Rosemary Roasted Red Potatoes  
**\$45 per person**

#### **Chicken Modiga**

Breast of Chicken, Char-Broiled and Topped with Onion, Mushrooms, Bacon and Cheese, Herb Orzo  
**\$45 per person**

#### **Chicken Florentine**

Stuffed with Spinach and served with Picante Red Pepper Coulis and Basmati Rice  
**\$45 per person**

### VEGETARIAN

#### **Polenta Napoleon**

Layers of Grilled Veggies, Spinach, Fontina Cheese and Mushroom Ragout  
**\$39 per person**

#### **Stuffed Portobello**

Filled with Curried Couscous, Grilled Vegetables, Herbs and Red Pepper Coulis  
**\$40 per person**

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BANQUET MENU

## DINNER | PLATED DINNER

DINNER

### BEEF

**Roasted Sirloin of Beef**  
with Five Peppercorn Blend  
**\$60 per person**

**Grilled New York Strip Steak**  
\$59 per person

**Oven Roasted Beef Tenderloin**  
with Merlot Demi-Glace  
**\$66 per person**

**Grilled Filet Mignon**  
Mushroom Bordelaise Sauce  
**\$70 per person**

### PORK AND VEAL

**Roasted Pork Loin**  
with Granny Smith Apple and Raisin Chutney, Dauphinoise Potatoes  
**\$49 per person**

**Herb Pork Tenderloin**  
Herb Demi-Glace, Creamy Polenta  
**\$45 per person**



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BANQUET MENU

## DINNER | PLATED DINNER

DINNER

### FRESH SEAFOOD

#### **Grilled Salmon**

with Citrus and Dried Cherry Glaze and Creamy Polenta  
**\$54 per person**

#### **Cajun Tilapia**

with Dirty Rice  
**\$49 per person**

#### **Seared Grouper**

Minted Red & Yellow Tomato Relish over Roasted Vegetable Couscous  
**\$54 per person**

### ENHANCEMENTS

Bottled Water - \$4.25 each  
Assorted Soft Drinks - \$4.25 each  
Whole Fresh Fruits - \$4.00 each  
Assorted Smoothies and Energy Drinks - \$6.00 each

Served with Assorted Rolls and Butter

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tea Selection

Dinner selection includes:

Salad and Dessert Selection and Chef's Selection of Vegetable

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BANQUET MENU

## COMBINATION

### **Mixed Grill**

Medallions of Chicken, Tarragon Herbs, Roast Tenderloin, Portobello  
Demi- Glace

**\$64 per person**

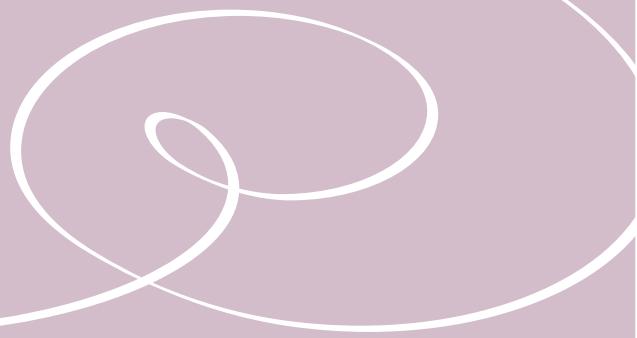
DINNER



CROWNE PLAZA

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BANQUET MENU



## DINNER | PLATED DINNER SALAD AND DESSERT

DINNER

### SALAD

#### **Crowne Salad**

Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts  
Fresh Shaved Parmesan Cheese, Herb Vinaigrette

#### **Classic Caesar Salad**

Croutons, Parmesan Cheese, Caesar Dressing

#### **Field Greens Tossed**

With Toasted Pecans, Oranges, Sun Dried Cranberries  
Chives and Champagne Vinaigrette

### DESSERT SELECTION

Lemon Berry Mascarpone Cake  
New York Cheesecake  
Layered Lemon Curd Cake  
Chocolate Lovin Spoon Cake  
Carrot Cake with Cream Cheese Icing

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## DINNER | BUFFET DINNER

DINNER

### WESTERN BUFFET

Baby Lettuce and Garden Greens  
with Tomatoes and Cucumber with Two Dressings  
Roasted Yukon Potato Salad with Green Onions, Eggs, and  
Chipotle Ranch Dressing  
Signature Vegetable Slaw with Creme Fraiche and Mustard  
Dressing Cornbread, Jalapeno Muffins and Biscuits  
BBQ Brisket of Beef with Grilled Onions and Mushrooms Herb  
Basted Roast Chicken with Chipotle Butter, Baby Back Ribs  
Lyonnaise Potatoes, Baked Beans, Corn on the Cob  
Bread Pudding, Strawberry Shortcake  
Assorted Sliced Melon and Whole Strawberries  
**\$58 per person**

### AIRPORT BUFFET

Mixed Greens with Roasted Red Peppers, Shaved Parmesan Cheese  
Artichoke Hearts with Sundried Tomato Dressing Marinated Tomato,  
Red Onion and Cucumber Salad Seafood Pasta Salad Caesar Salad  
with Garlic Croutons Roasted Sirloin of Beef with Five Peppercorn  
Blend Grilled Pacific Salmon with Chardonnay Cream Chicken  
Caprice with Lemon Butter, Mushrooms and Artichoke Hearts  
Dauphinoise Potatoes, Wild Rice  
Fresh Steamed Green Beans with Roasted Red Peppers  
Chef's Dessert Table  
**\$58 per person**

### DINNER AT THE HILL BUFFET

Baby Spinach and Arugula Salad with Grilled Vegetables  
and Italian Balsamic Dressing  
Buffalo Mozzarella, Sliced Roma Tomatoes, Chiffonade of Basil and Basil Dressing  
Assorted Antipasto to include:  
Assorted Tapenade, Crostini, Marinated Olives, Italian Cured Meats and Assorted  
Breads and Rolls  
Grilled Pesto Marinated Chicken with Pan Juices and Mushrooms  
Penne Pasta with Italian Sweet Sausage and Marinara Sauce Eggplant Parmesan  
Pistachio-Crusted Pan Seared Salmon Filet  
with Wilted Greens Chef's Selection of Italian-style Vegetable Artisan Bread  
Display Italian Cannolis, Tiramisu, New York Cheesecake  
**\$58 per person**

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## DINNER | ENHANCEMENTS

DINNER

Bottled Water - \$4.25 each  
Assorted Soft Drinks - \$4.25 each  
Whole Fresh Fruits - \$4.00 each  
Assorted Smoothies and Energy Drinks - \$6.00 each  
Soup of the Day - \$5.00

There will be an additional \$100 charge for parties less than 50 guests.  
Minimum of 30 people required for buffets.



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## RECEPTIONS | CARVING STATION

RECEPTIONS

### **MAPLE AND ROSEMARY GLAZED ROASTED LOIN OF PORK**

With Apple Chutney and Assorted Rolls

**\$240 per 35 guests**

### **SMOKED VIRGINIA BAKED HAM**

With Honey Mustard Glaze

Sweet Mustard Sauce

Assorted Rolls and Buttermilk Biscuits

**\$290 per 35 guests**

### **WHOLE OVEN ROASTED TURKEY BREAST**

With Turkey Gravy, Cranberry Chutney and Assorted Rolls

**\$270 per 30 guests**

### **PEPPER ROASTED BEEF TENDERLOIN**

With Merlot Sauce

Whole Grain Mustard, Horseradish Cream and Assorted Rolls

**\$375 per 35 guests**

Each Carving Station requires a uniformed Chef at \$75  
(based on one hour of service)

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## RECEPTIONS | STATIONS

# RECEPTIONS

### **CRUDITIES**

A Seasonal Assortment of Crisp Fresh Vegetables with Ranch and Spinach Dip

**\$7 per person**

### **FRESH FRUIT DISPLAY**

Seasonal Fresh Sliced Fruits, Berries and Melons with Fruit Yogurt Dipping Sauce

**\$8 per person**

### **CHEESE DISPLAY**

Assorted Cheeses with Dried Fruit and Nuts, Crackers and French Breads

**\$9 per person**

### **ANTIPASTO**

Imported Italian Meats and Cheeses, Olives, Marinated Artichoke Hearts

Grilled Marinated Vegetables, Crisp Pizza Squares, Olive Dipping Oil

Artisan Bread Display and Focaccia

**\$19 per person**

### **BAKED AND MASHED POTATO BAR**

Buttermilk Mashed Potatoes and Whole Baked Potatoes with an assortment of toppings:

Bacon Pieces, Green Onions, Sour Cream, Cheddar Cheese, Diced Tomatoes

Grilled Portobello Mushrooms, Onion Marmalade and Savory Butter

**\$18 per person**

### **AIRPORT MONTAGE**

International and Domestic Cheese, Seasonal Fruits, Grilled Marinated Vegetables,

Dried Fruits, Cured Meats, French Bread and a Variety of Fruit and Vegetable

Dips Served with appropriate condiments, Lavosh and Water Crackers

**\$19 per person**

### **BIG PIZZA PIE**

ACTION STATIONS ARE ONLY PERMITTED WITH THE ADDITIONAL PURCHASE OF HOT AND/OR COLD HORS D'OEUVRES

Assorted Pizzas with Toppings to include: Sweet Italian Sausage, Pepperoni, Mushrooms, Red and Green Peppers, Fresh Mozzarella, Cheese, Fresh Basil

Olive Oil Sprinkled with Oregano

Grated Parmesan Cheese and Red Pepper Flakes

**\$22 per person**

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.

## RECEPTIONS | STATIONS

### ITALIAN TRATTORIA

ACTION STATIONS ARE ONLY PERMITTED WITH THE ADDITIONAL PURCHASE OF HOT AND/OR COLD HORS D'OEUVRES

Penne, Tortellini and Orecchiette Pasta

Prepared to Order by our Chef with your Choice of Sauces

**Choice of two:**

Marinara, Pesto Cream, Alfredo and Fresh Herb Olive Oil

Prepared with Assorted Vegetables Italian Sausage,

Shrimp and Chicken Breast

Toppings: Grated Parmesan Cheese

Red Pepper Flakes, Basil Chiffonard

Served with Garlic Bread and Focaccia

**\$24 per person**

Price based on 25 person minimum. Each Action

Station requires a uniformed Chef at \$75

(based on one hour of service)

RECEPTIONS



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## RECEPTIONS | HOT HORS D'OEUVRES

# RECEPTIONS

### **\$160 per 50 pieces**

- Toasted Ravioli with Marinara
- Chinese Egg Rolls with Hot Mustard Sauce
- Feta and Spinach Spanikopita Buffalo
- Chicken Wings with Blue Cheese Sauce

### **\$195 per 50 pieces**

- Vegetable Spring Rolls
- Vegetable Quesadilla
- Grilled Shrimp Skewers
- Hibachi Chicken Skewers
- Canneloni Bites
- Chicken Drummettes with Spicy BBQ Sauce
- Crabmeat Rangoon with Sweet and Sour Sauce
- Spinach and Feta in Phyllo with Spicy Ranch Sauce
- Petite Quiche Lorraine
- Kalamata Olives and Artichoke Tarts
- Crabcakes with Remoulade Sauce
- Thai Chicken and Cashew Spring rolls
- Scallops in Bacon
- Mini Beef Wellington
- Pork Pot Stickers with Soy Dipping Sauce
- Smoked Chicken Quesadilla

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**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## RECEPTIONS | COLD HORS D'OEUVRES

### **\$160 per 50 pieces**

Olive Tapenade Bruschetta with Goat Cheese  
Mozzarella and Tomato on a Garlic Pesto Crostini

### **\$225 per 50 pieces**

California Nori Rolls with Soy Dipping Sauce  
Seared Beef Tenderloin Carpaccio with Spicy Aioli  
Mini BLT's  
Petite Continental Sandwiches  
Jumbo Shrimp Cocktail  
Asparagus Wrapped in Smoked Salmon  
Belgium Endive with Lump Crab Meat  
Grilled Tenderloin with Red Pepper Aioli on Toast Point

RECEPTIONS

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**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## BEVERAGES | WINES

# BEVERAGES

### **CABERNETS**

30 Degree Cabernet - \$34  
Starmont Cabernet - \$66  
Prati Louis Cabernet - \$56  
Josh Cabernet - \$45  
House Canyon Road Cabernet - \$30

### **OTHER REDS**

Banfi Centi Blend - \$42  
Bella Glos Pinot Noir - \$62  
Decoy Merlot - \$66  
Meiomi Pinot Noir - \$68  
Murph Groode Red - \$37  
House Canyon Road Pinot Noir - \$30

### **WHITE WINES**

Masi Pinot Grigio - \$42  
30 Degrees Chardonnay - \$28  
Kendell Jackson Chardonnay - \$42  
Kim Crawford Sauvignon Blanc - \$48  
Seven Daughters Moscato - \$34  
Matua Sauvignon Blanc - \$35  
Placido Pinot Grigio - \$30  
Banterra Chardonnay - \$31  
House Canyon Road Sauvignon Blanco - \$30  
House Canyon Road Pinot Grigio - \$30

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# CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

## BEVERAGES | CASH AND HOSTED BARS

# BEVERAGES

### PREMIUM HOST SPONSORED BAR - PER PERSON

One Hour - \$18

Each Additional Hour - \$8.00

### HOST SPONSORED PREMIUM BAR - BY THE DRINK

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Premium and Imported Beer - \$6.00

Wine - \$8.25

Cocktails - \$8.50

Jim Beam, Smirnoff, Beefeaters, Bacardi, J&B Scotch, Canadian Club, Jose Cuervo Tequila  
Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Heineken, O'Doul's  
Beringer White Zinfandel, BV Coastal Chardonnay, Merlot and Cabernet

### CASH BAR

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Call Brands - \$8.00

Select Wine - \$8.25

Premium Cocktails - \$8.50

Top Shelf - \$9.00

### TOP SHELF HOST SPONSORED

One Hour - \$19

Each Additional Hour - \$9

### TOP SHELF BY THE DRINK

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Premium and Imported Beer - \$6.00

Wine - \$8.25

Cocktails - \$9.00

Jack Daniel's, Grey Goose, Bombay Sapphire, Captain Morgan, Chivas Regal,  
Crown Royal, Jose Cuervo 1800

Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Heineken, O'Doul's, Carona  
Sam Adams Boston Ale

Clos du Bois Chardonnay, Merlot, Sterling Vintners Collection Cabernet, Beringer White Zinfandel

\$100 Bartender Fee per bartender for a maximum of 4 hours. One bartender per 100 guests.

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