



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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKFAST

BREAKFAST | BRUNCH

Selection of FreshChilled 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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKFAST | BREAKFAST BUFFET

BREAKFAST

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKFAST | BREAKFAST BUFFET

BREAKFAST

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKFAST

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

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

WholeFresh 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.

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU



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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

LUNCH | PLATED LUNCH

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

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.

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

LUNCH | BUFFET LUNCH

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.

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

Minimum of 25 people required for buffets.

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU



DINNER | COMBINATION PLATED DINNER

DINNER

COMBINATION

Mixed Grill

Medallions of Chicken, Tarragon Herbs, Roast Tenderloin, Portobello

Demi- Glace

\$64 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.



CROWNE PLAZA

ST. LOUIS AIRPORT

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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

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
Lyonnais 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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU



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.

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU



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)

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU



RECEPTIONS | STATIONS

RECEPTIONS

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)



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

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.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU



RECEPTIONS | COLD HORS D'OEUVRES

RECEPTIONS

\$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

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.



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 Nior - \$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

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.



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.

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.