



CROWNE PLAZA®

HOTELS & RESORTS

# 2025 CATERING MENU

24% Taxable service charge and 8.25% sales tax will apply to all food and non-liquor beverage.  
Tax and service charge subject to change.





**CROWNE PLAZA®**  
HOTELS & RESORTS

CATERING AT CROWNE PLAZA  
**INTRODUCTION**

Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,  
Sales & Catering Team

7050 N Stemmons Freeway , Dallas TX 75247  
214-630-8500  
[cpmcsales@pacificahost.com](mailto:cpmcsales@pacificahost.com)  
[www.crowneplaza.com/dal-market-cp](http://www.crowneplaza.com/dal-market-cp)



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# BREAKFAST

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# BUFFETS

Assorted Fresh Baked Pastries to include: Muffins, Danish and Croissants  
with Butter and Preserves

## Silver Dollar Buttermilk Pancakes with Warm Maple Syrup, Crispy Applewood Smoked Bacon and Sausage Links

Breakfast buffets include chilled Orange, Apple and Cranberry Juices, Regular & Decaffeinated Coffee, and selection of Herbal Teas.



# BUFFETS

## CLASSIC BUFFET | \$ 30

Display of Seasonal Sliced Fresh

Fruits & Berries

New York Style Bagels served with Cream Cheese,  
Butter & Preserves

Blueberry, Chocolate and Apple Cinnamon  
Muffins

Veggie and Cheese Frittata

Cheese Blintzes with Fresh Berry Compote

Roasted Red Bliss Potatoes

Crispy Applewood Smoked Bacon and Sausage  
Links

## CROWNE BUFFET | \$ 32

Display of Seasonal Sliced Fresh Fruit & Berries  
Apple, Cherry and Cheese Danishes

Blueberry, Chocolate and Apple Cinnamon  
Muffins served with Butter and Preserves

Fluffy Scrambled Eggs, Breakfast Potatoes

Grits and Cheddar Cheese and Diced Bacon

Warm Buttermilk Biscuits with Country Ham  
Gravy

Crispy Applewood Smoked Bacon and Sausage  
Links

Breakfast buffets include chilled Orange, Apple and Cranberry Juices, Regular & Decaffeinated Coffee, and selection of Herbal Teas.





## BREAKFAST

# PLATED

### TRADITIONAL | \$ 26

Fresh Scrambled Egg, Sliced Seasonal Fresh Fruit & Berries

Fresh Breakfast Breads and House Baked Muffins

### THE CROWNE | \$ 28

Free Range Egg Frittata, Farm Fresh Local Vegetables, Creamy Goat Cheese Grits and Salsa Fresca

### TEXAS SCRAMBLE | \$ 26

Freshly Made Flour Tortilla Filled with Fresh Scrambled Eggs, Red and Green Bell Peppers, Topped with Jack and Cheddar Cheeses

### FRENCH TOAST | \$24

Two Pieces of Texas Egg Dipped Toast, Topped with Cinnamon Apples and Powdered Sugar

Individual Yogurt

### ADDITIONS

Individual Yogurts \$4 each

Seasonal Fruit Smoothies \$6 each

Yogurt, Granola & Berry Parfait \$8 each

Steel Cut Oatmeal Station \$10 each

served with: Raisins, Honey, Candied Pecans and Brown Sugar

Texas Size Breakfast Burrito: Scrambled Eggs, Salsa Fresca and Cotija Cheese \$8 each

French Toast \$10 each

Belgium Waffles \$10 each

Each selection is Served with Seasonal Breakfast Potatoes along with Your Choice of One Breakfast Meat: Grilled Ham, Sausage Link or Crispy Bacon Strips

Choice of One Breakfast beverage: chilled Orange, Apple, Cranberry Juices, Regular & Decaffeinated Coffee, Hot or Cold Tea.



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# A LA CARTE

## Seasonal Whole Fruits

Orange, Banana, Granny and Red Delicious Apples 3 each

Regular & Low Fat Individual Yogurts \$4 each

Assorted Individual Granola Bars \$4 each

Low Fat Yogurt, Granola and Berry Parfait \$9 each

Diced Fruit Cups \$8 each

Assorted Individual Cold Cereal \$48 per dz

Served with Whole and 2% Milk

Hard Boiled Eggs \$36 per dz

Fruit Muffins \$36 per dz

Choice of Blueberry, Chocolate or Apple Cinnamon

Served with Butter and Preserves

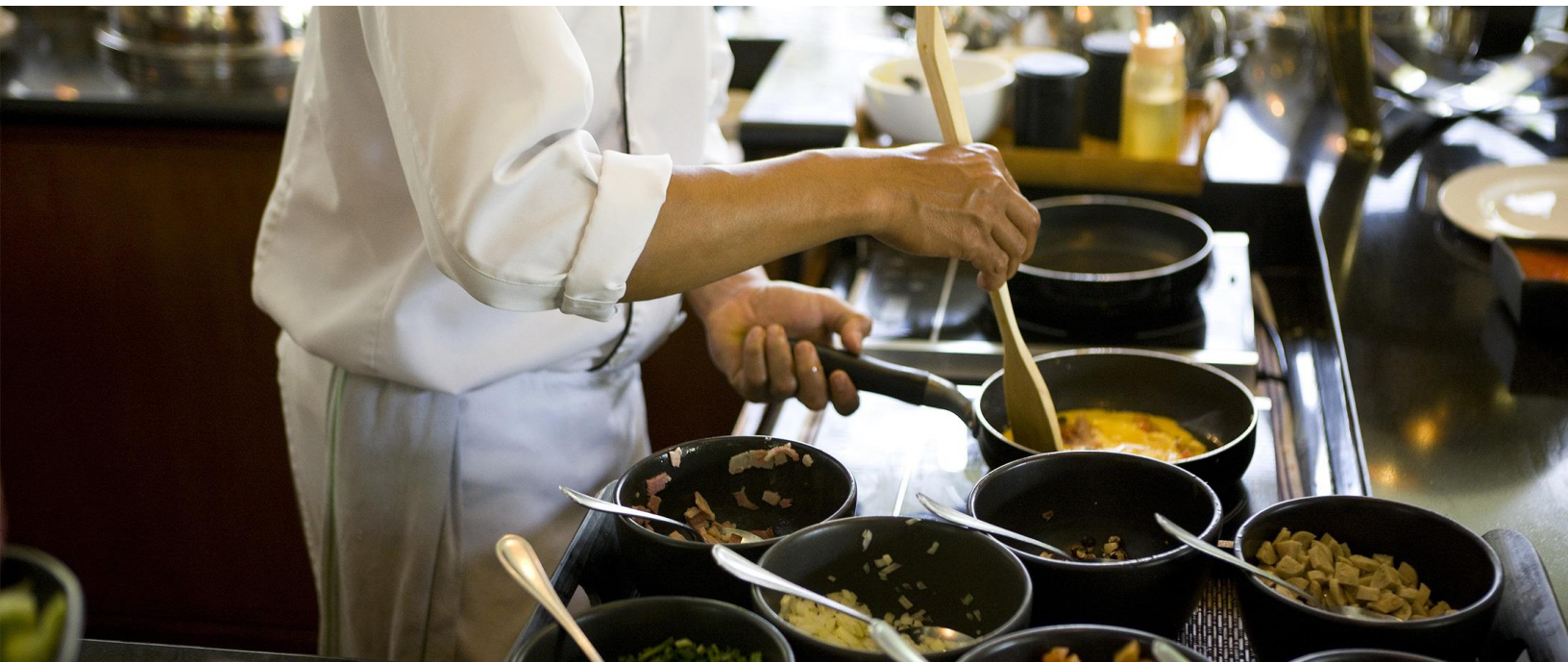
Assorted Donuts \$48 per dz

Cinnamon Strudel \$42 per dz

Assorted Breakfast Breads \$36 per dz

Croissants \$42 per dz

Served with Butter and Preserves





# A LA CARTE

**Buttermilk Biscuits** \$42 per dz  
**Served with Country Ham Gravy**

**Fudge Brownies & Blondies** \$38 per dz  
**Jumbo Cookies** \$36 per dz

**Choice of Chocolate Chip, Oatmeal Raisin,  
Peanut Butter**

**Soft Pretzels** \$35 per dz  
**Served with Deli Mustard  
and Cheese Sauce**

**Individual Bags Potato Chips** \$36 per dz  
**Choice of Plain, Barbecue, Jalapeno, Sea Salt &  
Vinegar**

**Individual Candy** \$36 per dz  
**Choice of Snicker, Twix, Kit Kat, Reese's, Milk  
Chocolate and Peanut M&M's**

**Individual Bag Popcorn** \$36 per dz  
**Choice of Butter or Cheese Flavors**

**Individual Snacks** \$38 per dz  
**Oreo and Nutty Buddy Cookies, Fig Newton  
Bars, Chex Mix**

**Individual Bag Mixed Nuts** \$42 per dz

**Regular & Decaffeinated Coffee** \$48 per gal

**Selection of Herbal Hot Tea** \$48 per gal

**Assorted Coca-Cola Soft Drinks** \$4 each

**Dasani Bottled Water** \$5 each

**Sparkling Bottled Water** \$5 each

**Red Bull Energy Drink** \$6 each

**Iced Coffee Starbucks** \$7 each

**Iced Tea** \$42 per gal

**Lemonade** \$42 per gal

**Basil Infused Lemonade** \$44 per gal





CATERING AT CROWNE PLAZA

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# BREAKS





BREAKS

# ANYTIME

## HEALTHY PACK | \$ 20 per guest

Whole Fruits of the Following:

Apples

Bananas

Oranges

Crudit  with Hummus or Ranch

## TAKE ME OUT TO

## THE BALLGAME | \$ 24 per guest

Jumbo Salted Pretzels:

Served with Yellow Mustard

Mini Hotdog Sliders:

With Condiments

Trail Mix or Peanut Brittle

## SWEET TOOTH | \$22 per guest

Candied Red Apples

Caramelized Green Apples

Garnishes with Assorted Candies

Apple Turnovers

Mini Apple Pies

## ALL DAY COFFEE | \$ 14 per guest

Regular & Decaf Coffee





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# LUNCH



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LUNCH

# LUNCH BOXES

**ON A ROLL** | **\$28 per guest**

**HOAGIE ROLL:**

Smoked Turkey Breast and Mild Cheddar, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

OR

Honey Cured Ham and Swiss Cheese, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

**CROWNE BOX** | **\$28 per guest**

**TUNA SALAD:**

Croissant Bun, Celery, Red Onions, Lemon Juice and House Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

OR

**SONOMA CHICKEN SALAD:**

Croissant Bun, Red Grapes, Red Onion, Celery, Citrus Juice and House Mix Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

*Served with fresh Whole Fruit, Chips, a freshly-baked cookie, soft drink or bottled water*





LUNCH

# LUNCH BOXES

**EXECUTIVE BOX** | \$ 32 per guest

## ***On House Ciabatta Bread***

Parmesan Crusted Chicken with Roasted Red Pepper and Tomato Aioli

Or

Seared North Atlantic Salmon Spread with a Dijon and Pepper Cream Mustard

To include: Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato, House Pasta Salad, Fresh Seasonal Berries and Pecan Square Dessert,

Condiments and Disposable Cutlery

***Vegetarian, Vegan and Gluten Free Options*** | \$32 Per guest

## **Vegetarian Italian on Ciabatta**

On a Ciabatta Bun, Heirloom Tomatoes, Fresh Mozzarella, and Basil Mayo, Drizzle of Extra Virgin Olive Oil

## **Mediterranean Gluten Free**

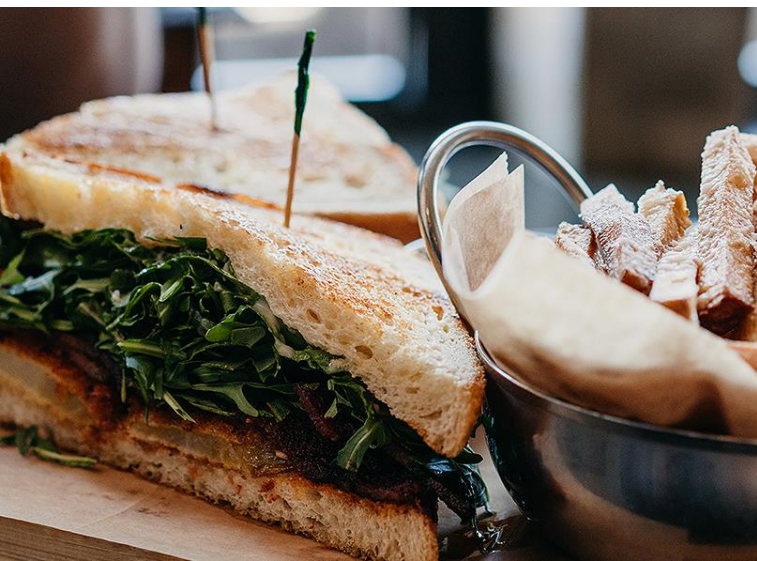
On a Gluten Free Bread, Asiago Cheese Red Pepper Humus and Grilled Zucchini

## **California Wrap**

Spinach Wrap with Avocado, Fresh Local Tomatoes, English Cucumbers, Thinly Sliced Red Onion and Crisp Romaine Lettuce

To include: Fresh Whole Fruit, Pickle Spear, Condiments and Disposable Cutlery

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





LUNCH

# PLATED LUNCH

ALL LUNCH ENTRESS INCLUDE: HOUSE SALAD, WATER, ICED TEA, COFFEE AND CHEF'S CHOICE OF DESSERT

## MONTERREY SPICED CHICKEN | \$36 per guest

Grilled Chicken with Monterey Blend  
White Cheddar Grits  
Root Vegetables

## CHICKEN MARSALA | \$36 per guest

Sautee with Mushrooms in Wine Sauce  
Chef's Choice of Vegetable and Starch

## GRILLED TILAPIA | \$36 per guest

Sautee with Mango and Cilantro  
Sauce  
Chef's Choice of Vegetable and  
Starch

## FROM THE RANCH | \$38 per guest

Roasted Mustard Seed Encrusted  
Pork Loin  
Roasted Sweet Mashed Potatoes  
Caramelized Apple Demi

## Off THE HOOK | \$42 per guest

Northern Pacific Salmon  
Organic Fingerling  
Potato and Artichoke-Tomato Broth

## SLOW SOUL | \$38 per guest

Slow Cooked Short Rib Creamy  
Polenta  
Roasted Seasonal Vegetables



## LUNCH

# BUFFET LUNCH

ALL BUFFET LUNCHES INCLUDE WATER, FRESHLY BREWED ICED TEA AND COFFEE BUFFETS ARE BASED ON TWO HOURS OF SERVICE BUFFETS ARE NOT AVAILABLE FOR LESS THAN 25 GUESTS

### ITALIAN BUFFET | \$ 38 per guest

Tuscan Tomato Salad  
Herbed Focaccia Pizza  
Penne Pasta with Sundried Tomato Sauce  
Chicken Michael Angelo: Grilled Chicken with Artichoke Hearts, Kalamata Olives  
Tomato Concasse  
Herb Grilled Vegetables  
Mini Cannolis  
Chef's Choice of Assorted Rolls and Butter

### SOUTH OF THE BORDER | \$ 40 per guest

Mixed Greens Salad with Toppings  
Cilantro Lime Vinaigrette  
Beef Fajitas  
Chicken Fajitas  
Sauteed Peppers and Onions  
Spanish Rice  
Refried Beans  
Flour Tortillas  
Pico De Gallo and Salsa Fresca  
Churros

### BBQ LUNCH BUFFET | \$ 40 per guest

Greens with Chef's Choice of Dressings  
Potato Salad  
Cole Slaw  
Mesquite Grilled Chicken  
Sliced BBQ Brisket  
Corn on the Cob  
Ranch Style Beans  
Corn Muffins  
Relish Tray: Pickled Jalapenos, Onions and Pickles  
Apple Pie

### CROWNE DELI | \$38 per guest

Penne Pasta Salad  
Red Bliss Potato Salad  
Array of Deli Meats: Roast Beef, Turkey and Ham  
Sandwich Bread  
Sliced Domestic Cheeses  
Relish Display: Lettuce, Tomatoes and Onion  
Chef's Choice of Dessert







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# MEETINGS PACKAGES

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# ALL DAY MEETING PACKAGE

## **ALL DAY PACKAGES**

### **PLATED BREAKFAST/AM BREAK**

### **LUNCH/PM BREAK**

**\$95 Per Person**

### **AM BREAK/LUNCH/PM BREAK**

**\$65 Per Person**

Plated Breakfast

Fresh Scrambled Eggs, Breakfast Potatoes, Slice Seasonal Fresh Fruit & Berries and Fresh Breakfast Breads

### **AM BREAK**

Assorted Breakfast Breads

Signature Coffee, Decaf and Hot Tea

## **LUNCH**

Chef's Choice Plated Lunch Served with House Salad

Seasonal Vegetables and Chef's Choice of Starch, Chef's Choice of Dessert

Water and Tea

## **PM BREAK**

Assorted Soft Drinks

Bottled Water

Assorted House Cookies & Brownies

All Day Beverage Package can be added to either All Day Package at \$10 per person

## **ALL DAY BEVERAGE PACKAGE**

Freshly Brewed Coffee, Regular and Decaffeinated


Assorted Soft Drinks

Bottled Water

Ice Tea







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# RECEPTIONS

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## RECEPTIONS

# RECEPTION HORS D'OEUVRES

### Hot Crab Dip

With Artisan Breads and Crackers

**\$12** per person

### Hot Artichoke Dip

With Artisan Breads and Crackers

**\$10** per person

### Pasta Station

Tortellini, Ravioli and Gnocchi

Choice of Pomodoro or Alfredo Sauce Topped with Romano and Parmesan

**\$12** per person

### Int' Cheese Display

Variety of Cheeses Garnished with Fresh Fruit and Berries

Side of Carr's Crackers

**\$14** per person

### Slider Station

Mini Angus Beef Slider

Smoked Cheddar and Bacon Sliders

**\$12** per person

### Potato Tini Bar

Mashed Potato Served in

Disposable Martini Glasses with Toppings to

include: Shredded Cheddar Cheese, Blue Cheese, Blue Cheese Crumbles

Diced Bacon, Chives, Butter and Sour Cream

**\$12** per person

Minimum of 25 people per order. Stations are based on one hour service.

### Roasted Baby Lamb Chops

Rosemary Port Demi Glaze

**\$8** each



## RECEPTIONS

# RECEPTION HORS D'OEUVRES

### **Butternut Squash Ravioli**

Caramelized Onions

**\$3 each**

### **Spicy Buffalo Wings**

Tossed in Buffalo Sauce

And served with Blue Cheese Dressing

**\$3 each**

### **Cheese Filled Jalapeno**

Served with Hot Queso and Ranch

**\$3 each**

### **Pot Stickers**

*Chicken or Vegetable with Asian Dipping Sauce*

**\$3 each**

### **Mini Vegetarian Egg Rolls**

Sweet and Sour Sauce

**\$4 each**

### **Crudité Shooters**

Assorted Mini Vegetables

Tomato Hummus

**\$4 each**

### **Gulf Shrimp**

Jumbo Shrimp, Peeled and Deveined, Presented on Crushed Ice with Lemon and Cocktail Sauce

**\$6 each**

### **Bruschetta Mozzarella**

Bruschetta with Tomatoes Local Fresh Mozzarella

**\$5 each**





## RECEPTIONS

# CHOPPING BLOCK

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

CHEF ATTENDANT REQUIRED WITH EACH STATION –\$150 PER ATTENDANT Each Carving Block Selection serves approximately 25 people

### CUBAN STYLE ROASTED MOJO PORK LOIN

Served with Onion Citrus Mojo and Cuban Bread

**\$300** each

### ROASTED SALMON

Served with Dill Gremolata

Cream Sauce

**\$320** each

### HERB SLOW ROASTED TURKEY BREAST

With Spiced Cranberry Compote and Pan Gravy

**\$250** each

### CHERRY COKE GLAZED HAM

With Horseradish Cream and Onion Marmalade

*(Serves 20 people)*

**\$250** each

### NEW YORK STRIP LOIN

Served with Horseradish Cream and Onion Marmalade

**\$320** each

### ROASTED RIBEYE

Served with Port On Jus

**\$380** each

### ROSEMARY ROASTED BEEF TENDERLOIN

Served with Blackberry Demi Glace

**\$425** each

### DESSERT STATIONS

Assorted Cake Pops | **\$12** per person

**Viennese** | **\$16** per guest


Mini Maple Pecan Tarts, Assorted Mousse Shooters and Mini Cheesecakes

**Crepe** | **\$16** per person

Sliced Bananas, Toasted Pecans, Chocolate Sauce, Cherries, Fresh Berries and Whipped Cream







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# DINNER

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DINNER

# DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA,  
EUROPEAN GOURMET COFFEE AND ASSORTED HOT TEAS

## BBQ DINNER BUFFET | \$48 per guest

Greens with Chef's Choice of Dressings  
Potato Salad  
Cole Slaw  
Mesquite Grilled Chicken  
Sliced BBQ Brisket  
Smoked Rope Sausage  
Corn on the Cob  
Ranch Style Beans  
Southern Green Beans  
Corn Muffins  
Relish Tray: Pickled Jalapenos, Onions and Pickles  
Pecan Pie

## MARDI GRAS BUFFET | \$50 per guest

Mixed Greens and Toppings  
Seafood Gumbo  
Fried Okra  
Fried Pickles  
Jambalaya  
Andouille Sausage  
Crawfish Etoufee  
Roasted Fingerling Potatoes  
Pecan Pie  
Rum Bread Pudding  
Cajun Shrimp



DINNER

# DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA AND COFFEE. BUFFETS ARE BASED ON TWO HOURS OF SERVICE.

BUFFETS ARE AVAILABLE FOR 25 GUESTS OR MORE.

## **SOUTH OF THE BORDER** | \$48 per guest

Mixed Green Salad with Toppings  
Cilantro Lime Vinaigrette  
Beef Fajitas  
Chicken Fajitas  
Guacamole  
Sautéed Peppers and Onions  
Spanish Rice  
Refried Beans  
Pico De Gallo  
Salsa Fresca  
Tres Leches and Flan

## **ITALIAN BUFFET** | \$48 per guest

Caesar Salad  
Tuscan Tomato Salad  
Antipasto Platter  
Herbed Chicken Lemon Thyme Jus  
Penne Pasta with Sundried Tomato Sauce  
Tr-Color Ravioli with Roasted Tomato Sauce  
Sausage and Peppers  
Herb Grilled Vegetables  
Mini Italian Pastries and Italian Cake





DINNER

# PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA,  
EUROPEAN GOURMET COFFEE AND ASSORTED HOT TEAS

## ENTRÉES:

### FROM THE RANCH | \$42 per guest

Roasted Mustard Seed Encrusted Pork Loin

Roasted Sweet Potato Mash

Caramelized Apple Demi

### TOAST THE NIGHT | \$44 per guest

Sauteed Chicken Champagne

Finished with Artichoke Hearts

Fresh Tomatoed

Fresh Herb Champagne Sauce

### SORRENTINO CHICKEN | \$46 per guest

Stuffed with Spinach

And Fresh Mozzarella

Served on a Chicken Jus Lie

### GULF SNAPPER | \$48 per guest

Pecan Encrusted Snapper Pan Seared

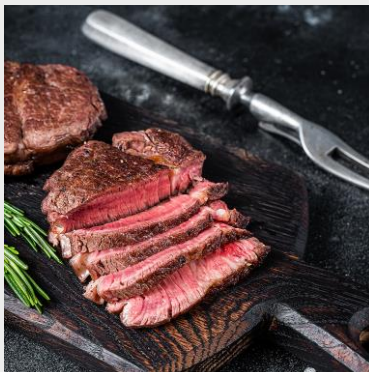
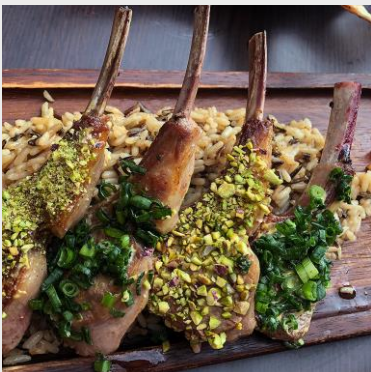
Lobster Sauce

### LAMB OSSO BUCO | \$48 per guest

Mushroom Risotto

Mushroom Thyme Jus

All Dinner Entrees Include: House Salad, Assorted Dinner  
Rolls and Butter, Chef's Choice of Seasonal Vegetables,  
Starch and Dessert, Water, Iced Tea an Coffee



DINNER

# PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA,  
EUROPEAN GOURMET COFFEE AND ASSORTED HOT TEAS

## STARTERS *(Choose One)*

Seasonal soup (Chef's daily selection)

Classic Caesar – Romaine, parmesan, house made croutons and creamy Caesar dressing

Arugula and beet salad – Avocado, red onion, sherry vinegar and watercress

Organic green salad – Radish, tomato, herbs, cucumber and raspberry vinaigrette

Traditional wedge salad – Tomatoes, blue cheese and bacon crumbles with blue cheese dressing

Baby kale and red quinoa salad – Honeycrisp apples, walnuts and champagne vinaigrette

Italian burrata salad – Creamy mozzarella imported from Italy with heirloom tomatoes, basil pesto and ciabatta bread

## DESSERTS *(Choose One)*

Chocolate hazelnut toffee cake

Strawberry shortcake

Tropical mousse

Raspberry barrios

Key lime tart

Chef's dessert trio

## SELECT FROM ENTRÉES *(Next Page)*





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# BEVERAGE

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## BEVERAGE

# CONSUMPTION BAR

By TABC RULES ALL BARS REQUIRE A BARTENDER –HOSTED AND CASH BARS

\$120 PER BARTENDER, \$75 Per Cashier

### PREMIUM BRANDS PACKAGE BAR:

**First Hour** | **\$32** per person  
**Each Additional Hour** | **\$26** per person

New Amsterdam Vodka

Bombay Original Gin

Four Roses Bourbon

Cruzan Aged Light Rum

Corazón Tequila Blanco

Remy Martin 1738 Accord Royal Cognac

Dewar's White Label Scotch

### CROWNE BRAND PACKAGE BAR:

**First Hour** | **\$28** per person  
**Each Additional Hour** | **\$22** per person

Absolut Vodka

Bombay Sapphire Gin

Maker's Mark Bourbon

Ron Zacapa 23 Solara Rum

Crown Royal Whiskey

Don Julio, Casamigos or Patrón (hotel choice)

Courvoisier VSOP Cognac

Johnnie Walker Black Scotch

**WINE AND BEER** | **\$18.00** Per Hour

**White and Red House Wine**

**Domestic Beer**

**DOMESTIC BEER** | **\$420** per keg

Serves 130 portions

**IMPORTED BEER** | **\$550** per keg

Serves 130 portions

**MARGARITA MACHINE** | **\$600** per round

Serves 120 portions

**HOSTED DRINK TICKETS** | **\$7** PER TICKET

**DOMESTIC BEER & WINE** | **\$8** PER TICKET

**PREMIUM** | **\$12** PER TICKET

### CASH BAR:

Crowne Well Brands \$8

Premium Brands \$12

Premium Beer \$9

Domestic Beer \$7

Soft Drinks \$5

Mineral Waters \$6

