



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

CROWNE PLAZA [Harrisburg, PA] 717-234-5021 |
<http://Crowneplaza.com/cp-harrisburg>

CATERING AT CROWNE PLAZA

INTRODUCTION

We're delighted to present our exceptional catering menu, designed to elevate your events with a blend of gourmet flair and local charm. Whether you're hosting an intimate gathering or a grand celebration, our diverse offerings cater to every taste and occasion. From elegant hors d'oeuvres and sumptuous entrees to delectable desserts, each dish is crafted with care and precision to ensure a memorable dining experience. Let us partner with you to create a truly extraordinary event where every detail is attended to, and every bite delights.

Thank you for considering Crowne Plaza Harrisburg/Hershey for your catering needs. We look forward to bringing your vision to life!

Price's subject to change based on Current Market Prices



CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

CONTINENTAL

Crowne Continental | \$ 18.95 per guest

- ▶ Assorted Pastries, Muffins, Danish, or Croissant (Choose two)
- ▶ Fruit Preserves and Butter
- ▶ Assorted Chilled Juices
- ▶ Coffee, Decaffeinated, and Assorted Hot Teas

Executive Treatment | \$ 19.95 per guest

- ▶ Sliced Seasonal Fruit Display
- ▶ Yogurt and Granola Topping
- ▶ Assorted Pastries, Muffins, Danish, or Croissant (Choose two)
- ▶ Fruit Preserves and Butter
- ▶ Assorted Chilled Juices
- ▶ Coffee, Decaffeinated, and Assorted Hot Teas



BREAKFAST

BUFFET

Healthy Start | \$ 23.95 per guest

- ▶ Yogurt Parfait Bar with a Variety of Toppings
- ▶ Egg Beater Burrito Filled with Reduced Calorie cheese, Peppers, and Onions
- ▶ An Array of Whole Grain Muffins
- ▶ Fruit Preserves and Butter
- ▶ Assorted Chilled Juices
- ▶ Coffee, Decaffeinated, and Assorted Hot Teas

Early Rise Breakfast | \$ 26.95 per guest

- ▶ Fluffy Scrambled Eggs
- ▶ Breakfast Potatoes
- ▶ PA Preferred Bacon and Sausage Links
- ▶ Sliced seasonal fruits
- ▶ Assorted Pastries, Muffins, Danish, or Croissant (Choose two)
- ▶ Cinnamon Rolls
- ▶ Fruit Preserves and Butter
- ▶ Fresh fruit juices
- ▶ Assorted Chilled Juices
- ▶ Coffee, Decaffeinated, and Assorted Hot Teas



BREAKFAST

PLATED

Simple Morning Delight | \$ 16.95 per guest **Sunrise Powerhouse** | \$ 17.95 per guest

- ▶ Scrambled Eggs
- ▶ Seasoned Potatoes
- ▶ Choice of Turkey Sausage or Bacon
- ▶ English Muffin
- ▶ Fruit Preserve and Butter
- ▶ Orange Juice

- ▶ Scrambled Eggs
- ▶ French Toast Stuffed with Cream Cheese and Choice of Strawberry or Blueberry Filling
- ▶ Choice of Turkey Sausage or Bacon
- ▶ Sliced Seasonal Fruit
- ▶ Orange Juice

The AM Motivator | \$ 19.95 per guest

- ▶ Western Style Scrambled Eggs with Ham, Onions, & Green Peppers
- ▶ Creamy Cheese Grits
- ▶ Choice of Turkey Sausage or Bacon
- ▶ Bagel with Cream Cheese and Fruit Preserves
- ▶ Orange Juice



BREAKFAST

STATIONS

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

***OMELET STATION | \$ 13.95** per guest

- ▶ Made to order with a variety of Savory Ingredients

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

Waffle Station | \$ 16.95 per guest

- ▶ Homemade Buttermilk Waffles
- ▶ Warm Maple Syrup and Butter

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

Smoked Salmon Display | \$ 23.95 per guest

- ▶ Bagels, Cream Cheese, Red Onion, and Capers

**Minimum 25 people*



ENHANCEMENTS

**Breakfast Wrap or
Sandwich Tray | \$ 13.95** per guest

- ▶ Scrambled Eggs with Ham, Bacon, or Sausage
- ▶ Melted Cheese
- ▶ Choice of Tortilla or Kaiser Roll

EGGS BENEDICT | \$ 15.95 per guest

- ▶ Toasted English Muffins Topped with
- ▶ Canadian Bacon
- ▶ Poached Eggs
- ▶ Hollandaise Sauce

BISCUITS 'N GRAVY | \$ 13.95 per guest

- ▶ Fresh Baked Buttermilk Biscuits with Creamy Sausage Gravy

YOGURT PARFAIT BAR | \$ 11.95 per guest

- ▶ Strawberry & Vanilla Yogurt, Granola, with a variety of fresh and dried fruit



CATERING AT CROWNE PLAZA

BREAKS



All Day Breakaway Package

\$30.95 per person

Early Morning

- ▶ Sliced Seasonal Fruit with Yogurt Dip
- ▶ *Assorted Sweet Breads*
- ▶ *Sliced Fresh Assorted Bagels*
- ▶ *Butter, Cream Cheese, and Fruit Preserves*
- ▶ *Coffee, Decaf, and Hot Tea*
- ▶ *Selection of Fresh Fruit Juice*

Mid-Morning Snack

- ▶ Basket of Whole Fruit
- ▶ Build Your Own Yogurt Parfait
- ▶ Coffee, Decaf, and Hot Tea
- ▶ Bottled Water and Soda

Afternoon Break

- ▶ Warm Soft Pretzels with Warm Cheese Sauce and Mustard Dip
- ▶ Freshly Baked Cookies and Brownies
- ▶ Coffee, Decaf, and Hot Tea
- ▶ Bottled Water and Soda



ANYTIME

Day at the Ball Park | \$ 23.95 per guest

- ▶ Boxes of Cracker Jacks and Popcorn
- ▶ Mini Pastry Wrapped Franks
- ▶ Warm Soft Pretzels with Mustard and Dipping sauces
- ▶ Novelty Ice Cream Treats
- ▶ Assorted Sodas and Bottle Water

South of the Border | \$ 20.95 per guest

- ▶ Tri-Color Tortillas
- ▶ Fresh Homemade Salsa
- ▶ Guacamole and Warm Queso Dip
- ▶ Freshly Baked Apple Empanadas drizzled with Caramel
- ▶ Assorted Sodas and Bottle Water

Chocolate Time | \$ 19.95 per guest

- ▶ Double Chocolate Brownies
- ▶ Chocolate Chip Cookies
- ▶ Assorted Hershey Bars
- ▶ Hot Chocolate, Milk, Coffee, Decaf, Hot Tea

Energy Boost | \$ 17.95 per guest

- ▶ Fresh Fruit Ka-Bobs
- ▶ Assorted Trail Mix & Sun Chips
- ▶ Selections of V8 Splash and Vitamin Water



BREAKS

A LA CARTÉ ITEMS

- ▶ Fresh Columbian Coffee, Decaf or Herbal Tea
\$45 per gallon
- ▶ Assorted Soda & bottled Water
\$3.95 each
- ▶ Bottles of Flavored Tea
\$3.95 each
- ▶ Assorted Fruit Juice and Milk
\$4.95 per person
- ▶ Assorted Cereals with Milk
\$3.95 per person
- ▶ Assorted Breakfast Breads minimum 3 variety
\$7.95 person
- ▶ Fresh Muffins, Danish or Donuts
\$7.95 per dozen
- ▶ Bagels with Cream Cheese, Fruit Preserves and Butter
\$9.95 per dozen
- ▶ Sliced Fresh Fruit Display
\$11.95 per person
- ▶ Assorted Fresh Baked Cookies & Brownies
\$45.00 per dozen
- ▶ Assorted Fresh Jumbo Cookies
\$60.00 per dozen
- ▶ Pre-Packaged Trail Mix, Granola Bars or Candy
\$4.95 each



CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BOX LUNCH

BOX IT UP | \$ 26.95 per guest

Choice of sandwiches:

- ▶ Turkey and Swiss Cheese
- ▶ Ham and American Cheese
- ▶ Roast Beef and Cheddar

Served on Chef's Choice of Croissant or Kaiser Roll, Chef's Choice of Side Salad or Creamy Coleslaw, Chips, Homemade Cookie, a piece of whole fruit and a bottle of water or Soda.



LUNCH

Deli BUFFET

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA, COFFEE , HOT TEAS

Executive Deli | \$ 33.95 per guest

- ▶ Soup du Jour
- ▶ Fresh Spring Mix Salad with 2 Dressing
- ▶ Pasta Salad
- ▶ Assorted Breads and Deli Rolls
- ▶ Sliced Meats, Turkey, Ham, Roast Beef & Salami
- ▶ Sliced Cheese, Swiss, Cheddar & American
- ▶ Relish Tray
- ▶ Cookies & Brownies



BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA, COFFEE AND ASSORTED HOT TEAS

Family Barbeque/ \$38.75 per person

- ▶ Roasted Corn Chowder
- ▶ Potato Salad
- ▶ Fresh Spring Mix Salad With Dressing
- ▶ Chicken Legs & Thighs
- ▶ Baked Beans
- ▶ Kaiser Rolls
- ▶ Cookies & Brownies

Sunday Dinner for Lunch / \$34.95 per person

- ▶ Fresh Spring Mix Salad with Dressing
- ▶ Homemade Meat Loaf
- ▶ Roasted Turkey
- ▶ Cranberry Sauce
- ▶ Home Style Dressing
- ▶ Mashed Potatoes with Gravy
- ▶ Fresh Seasonal Vegetables
- ▶ Assorted Rolls & Butter
- ▶ Chef's Dessert Table

Little Italy / \$31.44 Per person

- ▶ Homemade Minestrone Soup
- ▶ Fresh Spring Mix Salad with Dressing
- ▶ Fresh Parmesan and Italian Vinaigrette Dressings
- ▶ Served with Garlic Bread
- ▶ Classic Chicken Marsala
- ▶ Italian Sausages with roasted peppers & Onions
- ▶ Baked Penne with Marinara and Italian cheeses
- ▶ Mélange of seasonal vegetables
- ▶ Tiramisu & Mini Cannolis

Luncheon Buffet / \$34.95 per person

- ▶ Fresh Spring Mix with Fresh Fruit
- ▶ Raspberry Vinaigrette
- ▶ Soup du Jour
- ▶ Fresh Rolls & Butter
- ▶ Pan Seared Chicken with Julienne Vegetables
- ▶ Rib Eye Steak with red wine Mushroom Sauce
- ▶ Boursin Baked Penne Pasta
- ▶ White Cheddar Chive Mashed Potatoes
- ▶ Medley of Seasonal Vegetables
- ▶ Assorted Dessert Table



LUNCH

BUFFET LUNCH(cont.)

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA, COFFEE AND ASSORTED HOT TEAS

Cheese Steak in the Burg | \$ 24.95 per guest

- ▶ Shaved Top Round Steak Sauteed with Vidalia Onions and Sweet peppers
- ▶ Topped with Provolone
- ▶ Cheddar Cheese
- ▶ Fresh Italian Sub Roll
- ▶ Chips



SANDWICH LUNCH

Sandwich Plate / \$23.95 per person

Choose one :

- ▶ *Ham & Swiss*
- ▶ *Turkey & Provolone*
- ▶ *Homemade Chunky Chicken Salad*
- ▶ *Chef's Choice of Salad and Assorted Condiments*

Grilled Veggie Sandwich / \$18.95 per person

- ▶ *Zucchini, Squash, Eggplant, Drizzled with Basil oil*
- ▶ *Lettuce, Tomato, Onion*
- ▶ *Served on a Focaccia*

Soup and Sandwich Wrap / \$21.95 per person

- ▶ *Soup du Jour*
- ▶ *Sandwich Wrap with your choice*
- ▶ *Turkey*
- ▶ *Roast Beef*
- ▶ *Homemade Chunky Chicken Salad and Cheese*
- ▶ *Served with Lettuce and Diced Tomatoes*
- ▶ *Creamy Coleslaw*
- ▶ *Condiments*



PLATED LUNCH

Selections include starter of your choice, Entrée, and Chef's Choice of Starch, Vegetable, and Dessert

STARTERS

Choose One:

- ▶ Fresh Fruit Cup
- ▶ Fresh Spring Mix Salad with Dressing
- ▶ Caesar Salad

ENTRÉES

- ▶ **Meat Lasagna** Ground Beef layered between Pasta with Ricotta, Mozzarella and Parmesan Topped with a Cream Sauce
\$25.95 per guest
- ▶ **Garden Vegetable Lasagna** Garden Fresh Vegetables layered between Sheets of Pasta with Ricotta, Mozzarella and Parmesan Cheeses Topped with Basil Marinara
\$24.95 per guest
- ▶ **Grilled Vegetable Salad** Grilled Peppers, Onions Eggplant, Garnished Tomatoes, Cucumbers, Carrots Served with Rolls and Butter
\$20.95 per guest
- ▶ **Grilled Chicken Caesar Salad** Sliced Grilled Chicken Breast on a bed of Crisp Romaine Lettuce and Garnished with Herb Croutons and Parmesan Cheese Crisps, Rolls and Butter
\$31.95 per guest

ENTRÉES

- ▶ **Chef Salad** Fresh Spring Mix, Tomatoes, Cucumbers, Ham Turkey, Swiss, and Provolone Cheese, Hard Boiled Eggs, Shredded Cheddar Cheese and Pepperoncini's. Served with Rolls and Butter
\$25.95 per guest
- ▶ **Chicken Marsala** sauteed Boneless Breast of chicken Topped with Wild Mushroom Marsala Sauce
\$25.95 per guest
- ▶ **Chicken Bruschetta** Supremes of chicken Sauteed with Tomatoes, Artichoke Hearts, Fresh Basil, Garlic Mozzarella Served with Pasta
\$24.95 per guest
- ▶ **Mediterranean Chicken** Stuffed with Sun Dried Tomato, Spinach, Feta Cheese, Mushrooms & Herbs
\$24.95 per guest
- ▶ **Petite Filet** Grilled Filet with a Port Deni Glaze
\$31.95 per guest
- ▶ **Roast Turkey** oven Roasted Turkey Served with Dressing, Mashed Potatoes and Gravy
\$26.95 per guest
- ▶ **Pork loin** Encrusted Roasted Loin of Pork Smothered in a whole Grain Mustard Cream Sauce
\$24.95 per guest



CATERING AT CROWNE PLAZA

RECEPTIONS



RECEPTIONS

HORS D'OEUVRES

On the River

- ▶ A Complete one-hour reception packaged that includes a display of our Chef's selection of cheeses, sliced seasonal fruit, vegetable crudité's, crackers and breads. Additionally, we will butler your choice of one Tier1 selection, three Tier2 selections and one Tier3 selection.

\$39.95/person minimum of 25 guest

Plaza Reception

- ▶ A Complete one-hour reception packaged that includes a display of our Chef's selection of cheeses, sliced seasonal fruit, vegetable crudité's, crackers and breads. Additionally, we will butler your choice of one Tier1 selection, one Tier2 selections butler.

\$38.95/person minimum of 25 guest



RECEPTIONS

HORS D'OEUVRES

Tier 1

\$115.00 per 50 pieces

Hot

- ▶ Swedish Meatballs
- ▶ Miniature Assorted Quiche
- ▶ Herb-Crusted Cheese Ravioli
- ▶ Vegetarian Spring Roll
- ▶ Asian Vinaigrette
- ▶ Spanakopita

Cold

- ▶ Prosciutto Wrapped Asparagus
- ▶ Antipasto Skewer
- ▶ Pear Tomato
- ▶ Fresh Mozzarella
- ▶ Kalamata Olive
- ▶ Basil Chiffonade

Tier 2

\$120.00 per 50 pieces

Hot

- ▶ Mushroom Florentine
- ▶ Wild Mushroom and Cheese Tart
- ▶ Sesame Chicken
- ▶ Ginger Sauce
- ▶ Teriyaki Chicken Kabob
- ▶ Chicken Sate'
- ▶ Peanut Dipping Sauce
- ▶ Miniature Pierogi
- ▶ Caramelized Onions
- ▶ Chili Rubbed Beef Skewer
- ▶ Picante Sauce

Cold

- ▶ Fresh Melon Wrapped in Serrano Ham
- ▶ Prosciutto and Smoked Mozzarella Crostini
- ▶ Smoked Norwegian Salmon Bruschetta



RECEPTIONS

HORS D'OEUVRES

Tier 3

\$136.95 per 50 pieces

Hot

- ▶ Crab Mornay Stuffed Mushroom
- ▶ Bacon Wrapped Scallop
- ▶ Mini Beef Wellington
- ▶ Beef Empanada
- ▶ Piquillo Pepper

Cold

- ▶ Tuna Tartar
- ▶ Dill Crème Fraiche
- ▶ Beef Tenderloin
- ▶ Boursin Crostini

Premier Tier

\$210.00 per 50 pieces

- ▶ Miniature Crab Cake
- ▶ Spicy Remoulade
- ▶ California Roll
- ▶ Marinated Grilled Baby Lamb Chop
- ▶ Shrimp and Scallop Brochette w/ Chili Lime Glaze
- ▶ Grilled Tequila Lime Prawn
- ▶ Coconut Shrimp
- ▶ Iced Shrimp
- ▶ Cocktail and Remoulade Sauces
- ▶ Oyster on the Half Shell



RECEPTIONS

HORS D'OEUVRES

Cold Displays

- ▶ Grilled Vegetables and Roasted Leek Dip **\$121.00**
- ▶ Tomato and Basil Bruschetta **\$48.00**
- ▶ Vegetable Crudites and Herb Dip **\$105.95**
- ▶ Sliced Fresh Fruit **\$125.00**
- ▶ Hummus with Pita Bread Chips **\$115.00**
- ▶ Tortilla chips, Chili Con Queso, Salsa, Guacamole **\$90.00**
- ▶ Domestic Cheese, Crackers, and Seasonal Fruit **\$221.00**
- ▶ Imported and Artisan Cheese, Seasonal Fruit and Vegetable Crudites **\$326.00**

Hot Displays

- ▶ Crabmeat Fondue **\$105.95**
- ▶ Baked Brie en Croute and French Bread **\$105.95**
- ▶ Spinach and Artichoke Dip **\$99.95**

All Hot and cold displays serve 25 Guest



RECEPTIONS

Savory Snacks

- ▶ Hard Sourdough Pretzels with Dipping Mustard
\$12.00 per pound
- ▶ Potato Chips
\$ 12.00 per pound
- ▶ Mixed Nuts
\$28.00 per pound
- ▶ Marconi Almonds
\$45.00 per pound
- ▶ Cashews
\$25.00 per pound
- ▶ Roasted Peanuts
\$16.00 per pound
- ▶ Spicy Snack Mix
\$14.00 per pound



RECEPTIONS

Themed Stations

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$200 PER ATTENDANT

Starters – Choose 1

- ▶ Fresh Spring Mix with Choice of Dressing
- ▶ Spinach Salad with Bacon Dressing
- ▶ Caesar Salad

Soups - Choose 1

- ▶ Tomato Bisque
- ▶ Corn Chowder
- ▶ Soup du Jour

**Add \$3.95 additional for both
soup and salad**

The Greenery Station

- ▶ Bowls of Mixed Greens and Romaine Lettuce
- ▶ Crumbled Blue Cheese
- ▶ Sliced Mushrooms
- ▶ Crumbled Bacon Shredded Cheddar, Mozzarella, and Grated parmesan
- ▶ Croutons
- ▶ Cucumbers, Broccoli Florets, Cherry Tomato, and Fresh Mozzarella Fresh Basil and Olive oil
- ▶ Balsamic Vinaigrette, Roasted Garlic Caesar, Peppercorn Ranch, and Raspberry Vinaigrette Dressings.

\$11.95 per person

Pasta Station

- ▶ Choice of Two Pastas: Bow Tie, Rigatoni, or Orecchiette
- ▶ Choice of Two Sauces: Tomato Basil, Roasted Garlic Alfredo, Pesto, or Vodka Cream Sauce, With assorted Toppings

\$14.95 per person



CATERING AT CROWNE PLAZA

DINNER



DINNER PLATED

Selections include Starter of your choice, Entrée, and Chef's choice Starch, Dessert, and vegetable including a basket of bread and butter. Iced Tea and coffee service

All Prices are subject to 21% Service Fee and 6% Sales Tax

Chicken Piccata

- ▶ Sautéed Breast of Chicken served with Lemon butter and caper sauce

\$34.95 per person

Stuffed Chicken Breast

- ▶ Chicken Breast stuffed with Pancetta and Sundried Tomato Velouté

\$30.95 per person

Chicken Florentine

- ▶ Seared Chicken Breast with Sautéed Spinach, Finished with a Classic Mornay Sauce

\$29.95 per person

Chicken Bruschetta

- ▶ Breast of Chicken Sautéed with Tomatoes, Artichoke Hearts, Fresh Basil, Garlic, and Mozzarella Served with Farfalle Pasta

\$29.95 per person

Chicken Marsala

- ▶ Sautéed Boneless Breast of Chicken Topped with Wild Mushroom Marsala Sauce

\$29.95 per person

London Broil

- ▶ Sliced London Broil topped with Wild Mushroom Demi Glaze

\$38.95 per person

Prime Rib of Beef

- ▶ Prime Rib with Au Jus Served with Horseradish Cream

\$48.95 per person

NY Strip Steak 16oz

- ▶ Grilled New York Strip Topped with Maître d Butter

\$41.95 per person

Grilled Filet Mignon

- ▶ Topped with Classic Cabernet Demi Glaze

\$45.95 per person



DINNER PLATED

Selections include Starter of your choice, Entrée, and Chef's choice Starch, Dessert, and vegetable including a basket of bread and butter. Iced Tea and coffee service

All Prices are subject to 21% Service Fee and 6% Sales Tax

Grilled Salmon Filet

- ▶ Served with Lemon Dill Sauce
\$41.95 per person

Stuffed Flounder

- ▶ Crab imperial and Citrus Aioli
\$38.95 per person

Crab Cake

- ▶ Homemade Jumbo Lump Crab with Remoulade Sauce
\$41.95 per person

Grilled Shrimp Skewers

- ▶ Jumbo Shrimp with Roasted Garlic Scampi Sauce
\$40.95 per person

Roasted Garlic and Herb Pasta Primavera

- ▶ Orecchiette Pasta with Flame Roasted Vegetables Tossed in a Garlic Sauce
\$28.95 per person

Veal Gorgonzola

- ▶ Sautéed Veal Finished with a Gorgonzola Cream Sauce.
\$37.95 per person

Center – Cut Pork Loin

- ▶ Encrusted Roasted Loin of Pork Smothered in a Whole Grain Mustard Cream Sauce.
\$36.95 per person

Garden Vegetable Lasagna

- ▶ Garden Fresh Vegetables layered between sheets of Pasta with Ricotta, Mozzarella and Parmesan Cheeses Topped with a cream Sauce
\$31.95 per person

Dessert Options:

- ▶ Chocolate cake
- ▶ *Carrot Cake*
- ▶ *Supreme Cheesecake*

- ▶ Chocolate Peanut Butter Mouse Cake
- ▶ *Granny Smith Apple Pie with Caramel*



DINNER BUFFET

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

The Capitol | \$45.95 per guest

- ▶ Fresh Spring Mix Salad
- ▶ Baked Marinated Chicken Topped with Julienne Vegetables
- ▶ London Broil with Wild Mushroom Demi-Glaze
- ▶ Fresh Seasonal Vegetables
- ▶ White Cheddar Chive Mashed Potatoes
- ▶ Chef Dessert Table

Now That's Italian | \$45.95 per guest

- ▶ Homemade Antipasto Salad
- ▶ Choice of Homemade Vegetable or Meat Lasagna
- ▶ Chicken Parmesan
- ▶ Sausage and Peppers
- ▶ Baked Penne
- ▶ Fresh Seasonal Vegetables
- ▶ Garlic Parmesan Breadsticks
- ▶ Tiramisu and Cannolis

Homemade PA Dutch | \$45.95 per guest

- ▶ Chicken Corn Chowder
- ▶ Fresh Spring mix Salad
- ▶ Beef Tips over Egg Noodles
- ▶ Chicken Pot Pie
- ▶ Herb Crusted Pork Loin Garnished with Braised Cabbage
- ▶ Seasonal Vegetables
- ▶ Pretzel Rolls and Butter
- ▶ Assorted Pies and Whoopie Pies

Dinner in the Gardens | \$55.95 per guest

- ▶ Spinach Salad with Glazed Walnuts
- ▶ Strawberries and Feta with Wild Berry Vinaigrette
- ▶ Chef Carved Prime Rib of Beef Au Ju With horseradish Crème on Side
- ▶ Panko Encrusted Haddock with Lemon Butter Sauce
- ▶ Chicken Bruschette
- ▶ Fresh Seasonal Vegetables
- ▶ Farfalle Primavera
- ▶ Chef's Dessert Table



DINNER

STATIONS

**Pepper Encrusted Tenderloin of Beef |
\$ 345.00 each**

- ▶ Serves 40 people

Whole Sugar-Cured Ham | \$ 252.00 each

- ▶ Serves 40 people

Herb Roasted Breast of Turkey | \$ 265.00 each

- ▶ Served with Cranberry Walnut Chutney
- ▶ Serves 40 people

PA Preferred Roast Pork Loin | \$268.00 each

- ▶ Serves 40 people

Slow Roasted Prime Rib | \$345.00 each

- ▶ Serves 40 people

Roasted Top Sirloin of Beef | 299.95 each

- ▶ Serves 40 people

**Garlic-Rubbed Steamship Round of Beef |
\$730.00 each**

- ▶ Serves 125 people

Carving Stations served with silver dollar Rolls and condiments. All Carving and Themed Stations are set for 1 hour only. Chef Attending Carving Station fee of \$200.00 per Chef. All Prices are subject to 21% Service fee and 6% Sales tax



CATERING AT CROWNE PLAZA

BEVERAGE



BEVERAGE

PACKAGE BAR

ALL BARS REQUIRE A BARTENDER – \$200.00 PER BARTENDER

ALL BARS REQUIRE A SET UP FEE - \$200.00 PER BAR

4-HOUR HOSTED *(Premium Brands)*

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Banker Club Bourbon
- ▶ Castillo Rum
- ▶ Tortilla Tequila
- ▶ Dewer's White Label Scotch
- ▶ Domestic and Imported Beer
- ▶ Wines (Hotel to list out available varietals)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

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

- ▶ Belvedere Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio, Casamigos or Patrón (hotel choice)
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch
- ▶ Domestic and Imported Beer
- ▶ Decoy by Duckhorn wines (Hotel to list out available varietals)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$54.00 per person per hour

\$16.00 per person each additional hour

\$64.00 per person per hour

\$20.00 per person each additional hour



BEVERAGE

CASH/CONSUMPTION BAR'S

ALL BARS REQUIRE A BARTENDER – \$200.00 PER BARTENDER

ALL BARS REQUIRE A SET UP FEE - \$200.00 PER BAR

PREMIUM BRANDS |

- ▶ New Amsterdam Vodka **\$10 per drink**
- ▶ Bombay Original Gin **\$12 per drink**
- ▶ Remy Martin 1738 Accord Royal **\$14 per drink**
- ▶ Dewar's White Label Scotch **\$12 per drink**

ULTRA PREMIUM BRANDS |

- ▶ Absolut Vodka **\$14 per drink**
- ▶ Bombay Sapphire Gin **\$14 per drink**
- ▶ Maker's Mark Bourbon **\$16 per drink**
- ▶ Crown Royal Whiskey **\$16 per drink**
- ▶ Patrón **\$16 per drink**
- ▶ Courvoisier VSOP Cognac **\$16 per drink**
- ▶ Johnnie Walker Black Scotch **\$17 per drink**

NON-ALCOHOLIC BEVERAGES | \$3.00 per drink

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

DOMESTIC BEER | \$8.00 per drink

- ▶ Bud Light, Coors Light

IMPORTED BEER | \$9.00 per drink

- ▶ Heineken, Amstel Light, Modelo Especial, Voodoo Ranger IPA, Samuel Adams Seasonal

HOUSE WINE | \$14.00 per glass

- ▶ Woodbridge by Robert Mondavi, Pinot Grigio, Chardonnay, Sauvignon Blanc , Moscato

PREMIUM WINE | \$16.00 per glass

- ▶ Park Horse, Chardonnay, Sauvignon Blanc, Pinot Noir, Red Merlot

Consumption bars will be charged a 21% service fee on total consumption.



General Banquet Services Information

DEPOSITS/PAYMENTS/CANCELLATION:

All events will be required to furnish a written notification of their intent to cancel.

Social Events:

An initial deposit in the amount of 25% of estimated costs is due upon confirming your date and signing your preliminary contract. All deposits are NON-REFUNDABLE and will be retained by the Crowne Plaza. If the event is postponed, the deposit can be transferred to the new date if it falls within Three (3) months of the original functions date. ALL social events must be PRE-PAID no later than seven (7) days prior to the event. Payment may be made in the form of cash, cashier's check, certified check or money order, Credit cards will be accepted for interim payments and deposits only, but will not be accepted during the last week prior to the function

CORPORATE EVENTS:

The balance is due at the conclusion of your function unless a direct bill application is on file one at the time of contract. Payment may be made in the form of a company check or credit card (authorization form must be on file). If the Crowne Plaza is advised that your event is cancelled, a cancellation fee will apply, whether it is the non-refundable deposit or based on the cancellation schedule found in the contract .

Menus:

Printed menus are only general guidelines. If in reviewing these menus you do not see your favorite items, we would be happy to customize a menu to your satisfaction, specifications and budget. To maintain quality control over the food being served, we ask that all food served be prepared by our kitchen and that no food be taken from the hotel at the conclusion of your function except for ceremonial cakes



General Banquet Services Information

MENUS(cont):

Menu selections are required no later than fourteen (14) days prior to your function to ensure proper lead times for ordering purposes and a final guarantee is due in the Catering Office no later than seven (7) business days prior to your function. Menu choices will be limited to two (2) entrée selections (not including children's meals and/or one (1) vegetarian option). If you choose for more than one (1) Menu choice, all pricing will be based on the highest priced entrée selected. Entrée indicators are required for all meal functions with a split entrée. All menu prices are subject to change without prior notice. We will gladly guarantee menu prices for 90 days from the signing of your contract. All menu items are subject to a service charge of 21% and Pennsylvania state sales tax of 6% will apply. Policies and prices are subject to change without prior notice. **Price's subject to change based on Current Market Prices.**

SECURITY:

We would be pleased to discuss special security arrangements with you prior to your function, but we cannot assume any responsibility for the damage to or loss of any guest's possessions .

DECOR:

All decorative items brought in the Hotel must be pre-approved by our management. The use of tape or any adhesive on walls; tables, furniture and fixtures is not allowed. Balloons tied with string or ribbon is fine. All party decorations must be removed by you and/or your guests at the conclusion of your function or you will be charged a clean up fee of \$500.00. Open flame candles are not permitted under any circumstances, however, votive candles or candles fully enclosed in glass containers are acceptable.



General Banquet Services Information

TAX-EXEMPTION:

Tax exempt organizations that wish to have their sales tax waived must have an authorized original tax-exempt letter on file with the Crowne Plaza Harrisburg two (2) weeks prior to the event.

PROPERTY DAMAGE:

Should damage occur as a result of your event in any reckless manner group contact is responsible to pay all repairs, including but not limited to labor fees, parts and custom ordered fixtures together with furniture, light fixtures, banquet items, etc.

DECOR:

All decorative items brought in the Hotel must be pre-approved by our management. The use of tape or any adhesive on walls; tables, furniture and fixtures is not allowed. Balloons tied with string or ribbon is fine. All party decorations must be removed by you and/or your guests at the conclusion of your function or you will be charged a clean up fee of \$500.00. Open flame candles are not permitted under any circumstances, however, votive candles or candles fully enclosed in glass containers are acceptable.

Group contact is responsible for every guest's behavior and actions.

