



CROWNE PLAZA®
HOTELS & RESORTS

EVENT MENU

January 2026



CROWNE PLAZA LANSING 517-323-7100 | WWW.CROWNEPLAZA.COM/LANSING

CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

CONTINENTAL

Minimum 10 guests
\$100 fee applied to groups not meeting minimum

RISE AND SHINE | 17 per guest

- ▶ Chef's selection of pastries
- ▶ *ENJOY ONE*: Housemade granola bars, hard-boiled eggs
- ▶ Seasonal fresh fruit
- ▶ Fresh fruit juices
- ▶ European Gourmet coffee and assorted hot teas

HEALTH NUT | 19 per guest

- ▶ Overnight oats – old-fashioned rolled oats, soaked in vanilla almond milk, chia seeds, house granola, fresh berries, agave, sliced banana, toasted almonds
- ▶ Hard-boiled eggs
- ▶ Seasonal fresh fruit
- ▶ Fresh fruit juices
- ▶ European Gourmet coffee and assorted hot teas



BREAKFAST

CONTINENTAL ENHANCEMENTS

- ▶ Scrambled eggs | 5 per guest
- ▶ Western scrambled eggs | 6 per guest
- ▶ Hard-boiled eggs | 3 each
- ▶ Cheesy breakfast potato bake | 5 per guest
- ▶ Applewood smoked bacon, pork sausage patties, turkey sausage patties | 5 per guest

BREAKFAST SANDWICHES & BURRITOS | 6 per guest

- ▶ English muffin – egg, cheddar, *ENJOY ONE*: pork sausage, applewood bacon, or ham
- ▶ Biscuit – egg, cheddar, *ENJOY ONE*: pork sausage, applewood bacon, or ham
- ▶ Croissant – egg, pork sausage, avocado, Swiss
- ▶ Veggie burrito – scrambled egg, tomato, spinach, mozzarella, hash browns, flour tortilla
- ▶ Southwest burrito – scrambled eggs, mixed peppers, ham, cheddar-jack, hash browns, jalapeno cheddar tortilla

STATIONS

- ▶ OATMEAL | 7 per guest
 - ▶ Dried fruit, walnuts, almonds, cinnamon, honey, brown sugar
- ▶ VANILLA GREEK YOGURT | 9 per guest
 - ▶ Vanilla Greek yogurt, strawberries, blueberries, cinnamon apples, honey, granola
- ▶ OMELET* | 11 per guest
 - ▶ Diced ham, diced bacon, spinach, tomatoes, red onions, peppers, mushrooms, cheddar, mozzarella, feta
- ▶ WAFFLE* | 10 per guest
 - ▶ Housemade waffles, strawberries, blueberries, blackberries, raspberries, chopped pecans, whipped cream, chocolate syrup, maple syrup

*Minimum 25 guests and one chef-attendant at \$100 per attendant [one hour]

[one attendant per additional 50 guests]

Additional \$100 fee applied to groups not meeting the minimum



BREAKFAST

BUFFET

Minimum 25 guests

\$100 fee applied to groups not meeting minimum

CLASSIC | 24 per guest

- ▶ Assorted breakfast pastries
- ▶ Seasonal fresh fruit
- ▶ Fresh fruit juices
- ▶ European Gourmet coffee, assorted hot teas

- ▶ *ENJOY ONE POTATO:* home fries, hash browns, cheesy breakfast potato bake, sweet potato hash
- ▶ *ENJOY ONE MEAT:* applewood bacon, pork sausage patties, turkey sausage patties
- ▶ *ENJOY ONE EGG:* scrambled, cheddar cheese scrambled, western, Lorraine

BREAKFAST BURRITO BOWL | 26 per guest

- ▶ Flour tortillas
- ▶ Scrambled eggs
- ▶ Hash browns
- ▶ Chorizo or turkey sausage
- ▶ Crumbled bacon

- ▶ Peppers, onions, tomatoes, jalapeno, spinach, avocado, mozzarella, cheddar jack
- ▶ Fire roasted salsa, sour cream
- ▶ European Gourmet coffee, assorted hot teas, fresh fruit juices

ENHANCEMENTS

- ▶ Cinnamon French toast | 6 per person
- ▶ Mini waffles | 6 per person
- ▶ Pancakes | 6 per person
- ▶ Bagels [plain & flavored cream cheeses] | 5 per person
- ▶ Donut holes | 5 per person
- ▶ Housemade granola bars | 4 per person
- ▶ Vanilla Greek yogurt | 5 per person
- ▶ Smoked salmon with accompaniments | 8 per person

MENUS AND PRICES ARE SUBJECT TO CHANGE. ALL FUNCTIONS WILL BE CHARGED A 23% SERVICE CHARGE AND APPLICABLE SALES TAX. CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



BREAKFAST

PLATED

INCLUDES EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS, AND FRESH FRUIT JUICES

PLAZA | 18 per guest

- ▶ Scrambled eggs
- ▶ Breakfast potatoes
- ▶ *ENJOY ONE*: applewood bacon, pork sausage patties, turkey sausage patties

THE STACK | 18 per guest

- ▶ Scrambled eggs
- ▶ *ENJOY ONE*: cinnamon French toast, pancakes, waffles
- ▶ *ENJOY ONE*: applewood bacon, pork sausage patties, turkey sausage patties

WRAP | 18 per guest

- ▶ Flour tortilla, scrambled eggs, onions, peppers, cheddar cheese, breakfast potatoes, salsa, sour cream
- ▶ *ENJOY ONE*: applewood bacon, pork sausage patties, turkey sausage patties

PRE-SET ENHANCEMENTS

- ▶ Fresh fruit cup
6 per person
- ▶ Fresh-baked cinnamon rolls
4 per person
- ▶ Fresh-baked sweet bread
4 per person

CATERING AT CROWNE PLAZA

BREAKS



BREAKS

ANYTIME

Minimum 25 guests
\$100 fee applied to groups not meeting minimum

MOVIE TIME | 7 per guest

- ▶ Cheddar cheese, ranch, caramel, butter popcorns

CHIPS & DIPS | 8 per guest

- ▶ Bistro chips & housemade dip, tortilla chips & spinach artichoke dip, tortilla chips & salsa, pita chips & traditional hummus

B.Y.O. TRAIL MIX | 8 per guest

- ▶ Almonds, walnuts, dried cherries, M&M's, pretzels, yogurt covered raisins

FRESH FRUIT | 7 per guest

- ▶ Assorted melons, pineapple, berries

FRESH VEGETABLES & DIP | 7 per guest

- ▶ Vegetables, ranch-dill dip, traditional hummus

CHOCOHOLIC | 10 per guest

- ▶ Assorted chocolates, chocolate & white chocolate dipped strawberries, chocolate covered: coffee beans, raisins, cherries, malt balls, pretzels

CHEESE & CRACKERS | 7 per guest

- ▶ Assorted domestic cheeses, gourmet crackers

ICE CREAM SUNDAE | 8 per guest

- ▶ Scoops of vanilla, chocolate, strawberry ice cream; assorted toppings [chocolate syrup, caramel, whipped cream, brownie bites, toasted coconut, M&M's, chopped peanuts, maraschino cherries, cookie crumbs, strawberry topping]





BREAKS

A LA CARTÉ ITEMS

- ▶ Assorted Coca-Cola soft drinks
3.50 each
- ▶ Assorted bottled juices [cranberry, orange, apple]
4.50 each
- ▶ DASANI bottled water
3.50 each
- ▶ Assorted LaCroix flavored waters
3.50 each
- ▶ Glaceau smartwater
5 each
- ▶ Milk [whole, 2%, chocolate]
4 each
- ▶ Lemonade
42 per gallon
- ▶ Citrus infused water
30 per gallon
- ▶ Brewed iced tea
42 per gallon
- ▶ Bistro chips
5.50 per person
- ▶ Bistro chips & housemade dip
6 per person
- ▶ Puppy show snack mix OR housemade Chex mix
5.50 per person
- ▶ Fresh-popped popcorn
5.50 per person
- ▶ Mixed nuts
5.50 per person
- ▶ Whole fruit
3.25 each
- ▶ Housemade granola bars
42 per dozen
- ▶ Assorted rice crispy treats
42 per dozen
- ▶ Fresh baked cookies OR fudge brownies
44 per dozen

EUROPEAN GOURMET COFFEE AND ASSORTED HOT TEAS

By Dispenser

- ▶ Small | 15 [serves 5]
- ▶ Medium | 70 [serves 24]
- ▶ Large | 130 [serves 48]

Unlimited

- ▶ Half-day service [up to 4 continuous hours]
5 per person
- ▶ Full-day service [up to 8 continuous hours]
8 per person

CATERING AT CROWNE PLAZA

LUNCH BUFFETS

LUNCH

SALAD BUFFETS

Minimum 25 guests

\$100 fee applied to groups not meeting minimum

INCLUDES EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS, ICED TEA, LEMONADE, AND CHEF'S CHOICE DESSERT

GO GREEN / GO LIGHT | 22 per guest

- ▶ Romaine salad, grape tomatoes, red onions, diced bacon, shredded cheddar cheese, cucumbers, shredded carrots, croutons, grilled chicken breast strips, ranch and balsamic vinaigrette
- ▶ *ENJOY ONE SOUP:* cheddar broccoli, chicken noodle, garden vegetable, tomato bisque, loaded baked potato, butternut squash bisque, chicken tortilla
- ▶ Bistro chips

SALAD SIDEKICK | 6 upgrade

- ▶ Go Green / Go Light plus marinated flank steak, mushrooms, broccoli, diced eggs, diced ham, bleu cheese

SOUTHWEST | 27 per guest

- ▶ Romaine salad, grape tomatoes, cucumbers, red onions, shredded carrots, black beans, corn, diced peppers, sliced jalapeno, sliced black olives, shredded cheddar cheese, hot Southwest-style chicken breast strips, hot sliced marinated flank steak, salsa, sour cream, ranch dressing, chipotle ranch dressing
- ▶ Chicken tortilla soup
- ▶ Crispy corn tortilla chips

BERRY BLAST | 24 per guest

- ▶ Mixed greens, blueberries, strawberries, red onions, cucumbers, pecans, feta, grilled chicken breast strips, lemon poppyseed and balsamic vinaigrettes
- ▶ *ENJOY ONE SOUP:* cheddar broccoli, chicken noodle, garden vegetable, tomato bisque, loaded baked potato, butternut squash bisque, chicken tortilla
- ▶ Bistro chips



LUNCH

DELI BUFFETS

Minimum 25 guests

\$100 fee applied to groups not meeting minimum

INCLUDES EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS, ICED TEA, LEMONADE, AND CHEF'S CHOICE DESSERT

ENJOY TWO:

- ▶ Soup du Jour
- ▶ Garden Salad
- ▶ Caesar Salad
- ▶ Fresh Fruit
- ▶ American Potato Salad
- ▶ Pasta Salad
- ▶ Bistro Chips
- ▶ Cheddar Mac Salad
- ▶ Garden Veggies with Ranch

DELTA DELI | 26 per guest

- ▶ Assortment of local ham, oven roasted turkey breast, roast beef, American and Swiss cheeses, lettuce, tomatoes, onions, deli pickles, mayo, mustard, white, wheat, rye breads

ALL WRAPPED UP | 28 per guest

All are wrapped in a flour tortilla, with dressing or sauce on the side

ENJOY THREE:

- ▶ Lemon-Dill Tuna Salad – albacore tuna, romaine, celery, onion, dill, lemon, mayo, Dijon mustard
- ▶ Turkey – smoked turkey, avocado, cucumber, shredded lettuce, Havarti, smoked tomato ranch
- ▶ Philly Roast Beef – sliced roast beef, roasted peppers, romaine lettuce, provolone, horsey cream
- ▶ Chicken Fajita – southwest grilled chicken, black bean salad, caramelized fajita veggies, avocado aioli
- ▶ Ham & Swiss – ham, Swiss, romaine lettuce, tomatoes, mayo
- ▶ Mediterranean – cucumber, tomato, onion, mixed greens, dill, vegan tzatziki sauce

The LUNCH BOX | 25 per guest

Includes chips, fresh-baked chocolate chip cookie, and choice of soft drink, LaCroix, or bottled water

- ▶ *ENJOY ONE:* All Wrapped Up selection [listed above]
- ▶ *ENJOY ONE:* Fresh fruit, pasta salad, American potato salad

CATERING AT CROWNE PLAZA

MEETINGS PACKAGES



MEETINGS PACKAGES

ALL DAY PLANNER

68 per guest

Continental [one hour]

- ▶ Fresh fruit
- ▶ Assorted breakfast pasties
- ▶ Fresh fruit juices
- ▶ European Gourmet coffee and assorted hot teas

MID-MORNING BREAK [thirty minutes]

- ▶ Housemade granola bars
- ▶ Vanilla Greek yogurt
- ▶ Assorted soft drinks
- ▶ European Gourmet coffee and assorted hot teas

MID-AFTERNOON BREAK [thirty minutes]

- ▶ Assorted cookies
- ▶ Vegetables & dip
- ▶ Assorted soft drinks
- ▶ European Gourmet coffee and assorted hot teas

ASK YOUR PLANNER ABOUT UPGRADES!

LUNCH BUFFET [choice of one]

Go Green / Go Light

- ▶ Romaine salad, grape tomatoes, red onions, diced bacon, shredded cheddar cheese, cucumbers, shredded carrots, croutons, grilled chicken breast strips, ranch and balsamic vinaigrette
- ▶ Soup du jour
- ▶ Bistro chips

Wraps

- ▶ Turkey – smoked turkey, avocado, cucumber, shredded lettuce, Havarti, smoked tomato ranch
- ▶ Ham & Swiss – ham, swiss, romaine lettuce, tomatoes, mayo
- ▶ Soup du jour
- ▶ Garden salad, ranch and balsamic vinaigrette
- ▶ Bistro chips

Pizza

- ▶ 14” assorted pizzas [pepperoni, cheese, veggie]
- ▶ Garden salad, ranch and balsamic vinaigrette
- ▶ Breadsticks with marinara and ranch
- ▶ Parmesan cheese, roasted red pepper flakes

CATERING AT CROWNE PLAZA

BUFFET / PLATED
LUNCH & DINNER



SIGNATURE BUFFETS

Minimum 25 guests

\$100 fee applied to groups not meeting the minimum

INCLUDES EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS, ICED TEA, LEMONADE. DINNER SERVICE INCLUDES ROLLS AND BUTTER.

TIER ONE | 35 per guest [Dinner | 40]

- ▶ *ENJOY ONE:* Starter
- ▶ One entrée
- ▶ One starch
- ▶ One vegetable
- ▶ Assorted mini desserts

TIER TWO | 40 per guest [Dinner | 45]

- ▶ *ENJOY ONE:* Starter
- ▶ Two entrées
- ▶ One starch
- ▶ One vegetable
- ▶ *ENJOY ONE:* Dessert
 - ▶ Assorted mini desserts, New York cheesecake, flourless chocolate torte, tuxedo truffle mousse cake, French strawberry torte

STARTERS*ENJOY ONE:*

- ▶ Soups: cheddar broccoli, chicken noodle, garden vegetable, tomato bisque, loaded baked potato, butternut squash bisque, chicken tortilla
- ▶ Salads: Garden, Caesar

STARCHES*ENJOY ONE:*

- ▶ Ancho-white cheddar mashed, cheddar cheese potato bake, herb roasted redskin potatoes, sea salt baked potato, saffron basmati rice, herbed couscous, rice pilaf with quinoa

VEGETABLES*ENJOY ONE:*

- ▶ Rainbow carrots, California blend, green beans, roasted asparagus, garlic broccoli, ratatouille vegetables, sea salt brussels

ENTRÉES

- ▶ Roasted Turkey – turkey breast, housemade gravy [GF]
- ▶ Marry Me Chicken – chicken breast, sundried tomato-spinach cream sauce [GF]
- ▶ Chicken Shawarma – Middle Eastern spiced chicken thighs [GF]
- ▶ Sweet Corn & Chili Chicken Thighs – roasted corn and chili-lime cream sauce [GF]
- ▶ Sesame Beef – seared steak, sesame soy glaze [GF]
- ▶ Flank Steak Chimichurri – grilled flank steak, herb vinaigrette [GF]
- ▶ Sirloin Steak – marinated Angus steak, mushroom demi-glace [GF]
- ▶ Korean BBQ Meatloaf – soy-sweet pepper glaze [GF]
- ▶ Pineapple Baked Salmon – Norwegian salmon, pineapple, sweet chili, sesame, ginger, cilantro [GF]
- ▶ Baked Tilapia – beurre blanc cream sauce [GF]
- ▶ Pub Style Cod – Beer battered, flash fried Atlantic cod, tartar sauce
- ▶ Rigatoni Pomodoro – rigatoni pasta, tomato sauce with garlic onion, basil, Parmesan [V]
- ▶ Crispy Cauliflower – saffron brined cauliflower fried crisp, almond red pepper sauce [GF, V, VG]

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PLATED

ALL PLATED MEALS COME WITH EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS, ICED TEA, LEMONADE, ROLLS AND BUTTER

STARTERS

ENJOY ONE:

- ▶ Soups: cheddar broccoli, chicken noodle, garden vegetable, tomato bisque, loaded baked potato, butternut squash bisque, chicken tortilla
- ▶ Salads: Garden, Caesar

STARCHES

ENJOY ONE:

- ▶ Ancho-white cheddar mashed, cheddar cheese potato bake, herb roasted redskin potatoes, sea salt baked potato, saffron basmati rice, herbed couscous, rice pilaf with quinoa

VEGETABLES

ENJOY ONE:

- ▶ Rainbow carrots, California blend, green beans, roasted asparagus, garlic broccoli, ratatouille vegetables, sea salt brussels

ENTRÉES

- ▶ Roasted Turkey | 28 [Dinner | 32]
Turkey breast, housemade gravy [GF]
- ▶ Marry Me Chicken | 30 [Dinner | 34]
Sundried tomato-spinach cream sauce [GF]
- ▶ Chicken Shawarma | 30 [Dinner | 34]
Middle Eastern spiced chicken thighs [GF]
- ▶ Sweet Corn & Chili Chicken Thighs | 30 [Dinner | 34]
Roasted corn and chili-lime cream sauce [GF]
- ▶ Sesame Beef | 34 [Dinner | 38]
Seared steak, sesame soy glaze [GF]
- ▶ Flank Steak Chimichurri | 34 [Dinner | 38]
Grilled flank steak, herb vinaigrette [GF]
- ▶ Sirloin Steak | 34 [Dinner | 38]
Marinated Angus steak, mushroom demi-glace [GF]
- ▶ Korean BBQ Meatloaf | 28 [Dinner | 34]
Soy-sweet pepper glaze [GF]
- ▶ Pineapple Baked Salmon | 32 [Dinner | 36]
Pineapple, sweet chili, sesame, ginger, cilantro [GF]
- ▶ Baked Tilapia | 30 [Dinner | 34]
Beurre blanc cream sauce [GF]
- ▶ Pub Style Cod | 30 [Dinner | 34]
Beef battered, flash fried, tartar sauce [GF]
- ▶ Rigatoni Pomodoro | 27 [Dinner | 30]
Tomato sauce with garlic, onion, basil, Parmesan [V]
{no starch accompaniment}
- ▶ Crispy Cauliflower | 27 [Dinner | 30]
Tomato sauce with garlic, onion, basil, Parmesan [GF, V, VG]

DESSERTS

ENJOY ONE:

- ▶ New York Cheesecake
- ▶ Flourless Chocolate Torte
- ▶ Tuxedo Truffle Mousse Cake
- ▶ French Strawberry Torte
- ▶ Bread Pudding
- ▶ Chocolate Layer Cake

DESSERT UPGRADE | 4 per guest

- ▶ Turtle Cheesecake
- ▶ Ultimate Chocolate Cake
- ▶ Lemon Berry Mascarpone Cake
- ▶ Crème Brulee Cheesecake

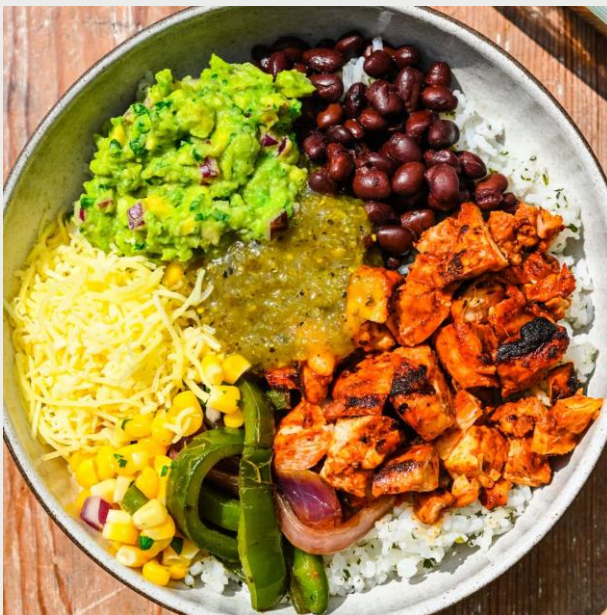
LUNCH / DINNER

THEME BUFFETS

Minimum 25 guests

\$100 fee applied to groups not meeting the minimum

INCLUDES EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS, ICED TEA, LEMONADE



MEXICAN | 34 per guest [Dinner | 38]

- ▶ Mexican chopped salad, soft shell flour tortillas, hard shell corn tortillas, tortilla chips, diced tomato, diced onion, sliced jalapeno, shredded lettuce, shredded Mexican cheese, sliced black olives, taco-seasoned ground beef, chicken adobo, housemade roasted tomato salsa, housemade guacamole, sour cream, assorted hot sauces
- ▶ Tres leches cake

ITALIANO | 34 per guest [Dinner | 38]

- ▶ Italian vegetable soup, Caesar salad, tortellini alfredo, rigatoni pomodoro, Italian herb grilled chicken, green beans [with garlic, basil, olive oil], garlic toast
- ▶ Tiramisu

PIZZA | 26 per guest [Dinner | 30]

- ▶ Garden salad, ranch and Italian dressings
- ▶ 14" assorted pizzas [pepperoni, cheese, veggie]
- ▶ Breadsticks with marinara and ranch
- ▶ Parmesan cheese, roasted red pepper flakes
- ▶ Fudge brownies

BENTO BOWL | 30 per guest [Dinner | 38]

- ▶ Build-your-own toppings: cucumber, avocado, shredded carrot, shredded radish, marinated mushrooms, scallions, black beans [hot], soy glaze, mild pepper sauce, sesame seeds
- ▶ *ENJOY ONE* Soy chicken, sticky beef, roast pork, marinated tofu
- ▶ *ENJOY ONE:* Brown rice, white rice, cilantro rice, fried rice [+\$1]
- ▶ Sugar donuts

BURRITO BOWL | 33 per guest [Dinner | 37]

- ▶ Build-your-own toppings: roasted corn, sweet potatoes, grilled peppers, onions, cilantro, black beans [hot], cotija cheese, guacamole, pico de gallo, mild salsa, hot salsa, sour cream
- ▶ *ENJOY ONE:* Chicken fajita, carne asada, carnitas, marinated tofu
- ▶ *ENJOY ONE:* Brown rice, white rice, cilantro rice
- ▶ Cinnamon sugar churros

CATERING AT CROWNE PLAZA

RECEPTIONS

RECEPTIONS

CHILLED BITES

- ▶ Cheese & Crackers – chef’s selection of domestic cheeses, assorted crackers [V]
7 per guest
- ▶ Artisan Cheese & Crackers – chef’s selection of domestic & imported cheeses, assorted crackers [V]
9 per guest
- ▶ Charcuterie – chef’s selection of imported meats & pickles, toast, mustard
11 per guest
- ▶ Fresh Fruit – sliced seasonal fresh fruit [GF, V, VG]
7 per guest
- ▶ Veggies & Dips – assorted fresh vegetables, ranch-dill dip, traditional hummus [GF, V]
7 per guest
- ▶ Baked Spinach & Artichoke Dip – with warm paprika chips [V]
6 per guest
- ▶ Jalapeno Popper Profiterole – cream cheese and jalapeno filling, bacon bits, chives | **140** [per 50 pieces]
- ▶ Smoked Salmon – diced onion, egg, lemon, capers, bagel chips
8 per guest
- ▶ Prosciutto-Wrapped Asparagus – balsamic drizzle [GF] | **155** [per 50 pieces]
- ▶ Tomato & Cheese Crostini – crostini, ricotta cheese, oven-dried Roma tomatoes [V] | **130** [per 50 pieces]
- ▶ Chicken Salad Puffs – chicken salad filled choux pastry | **145** [per 50 pieces]
- ▶ Canapes – herbed ricotta, cucumber salsa, puff pastry [V] | **125** [per 50 pieces]
- ▶ Shrimp Cocktail – housemade horseradish cocktail sauce [GF] | **215** [per 50 pieces]
- ▶ Smoked Salmon Toast – sour cream, red onion, capers | **160** [per 50 pieces]
- ▶ Caprese Crostini – tomatoes, fresh mozzarella cheese, fresh basil, balsamic drizzle, toast [V] | **140** [per 50 pieces]

HOT BITES

[PRICED PER 50]

- ▶ Meatballs – beef meatballs, barbeque sauce
145
- ▶ Beef Wellington Bites – beef tenderloin and mushrooms wrapped in puff pastry, chili aioli
210
- ▶ Chicken Wings – barbeque, hot, and garlic parmesan sauces
160
- ▶ Spanakopita – spinach and feta cheese in filo [V]
135
- ▶ Chicken Cordon Bleu Bites – breaded chicken bites stuffed with ham and Swiss cheese, Dijon aioli
160
- ▶ Crab Cakes – corn salsa, mustard sauce
210
- ▶ Zucchini Fries – roasted garlic aioli, spicy ketchup [V]
135
- ▶ Roasted Stuffed Mushrooms – artichoke, spinach, herbs [GF, V, VG]
145
- ▶ Steak Crostini Bites – sliced beef, toasted baguette, tomato bacon jam
175



RECEPTIONS

STATIONS

Minimum 25 guests

One chef-attendant per 50 guests | 100 per attendant [one hour]

Stations may be added to cold or hot hors d'oeuvres selections or several combined to create a strolling dinner

PASTA | 21 per guest

- ▶ Selection of penne and bow tie pastas
- ▶ Toppings: rock shrimp, grilled chicken, marinara sauce, Alfredo sauce, diced onion, Italian sausage, diced tomato, mushrooms, spinach, bell pepper, housemade pesto, fresh mozzarella cheese, Parmesan cheese

STIR FRY [GF] | 21 per guest

- ▶ Beef
- ▶ Chicken
- ▶ Shrimp
- ▶ Diced broccoli
- ▶ Shredded carrot
- ▶ Housemade sweet & sour sauce, teriyaki sauce
- ▶ Bell pepper
- ▶ Onions
- ▶ Edamame snap peas
- ▶ Baby corn
- ▶ Rice

CARVING

ROAST PRIME RIB [GF] | Market Value

- ▶ Au jus
- ▶ Horseradish sauce
- ▶ Miniature croissants
- ▶ Rolls

HONEY GLAZED HAM [GF] | Market Value

- ▶ Pineapple glaze
- ▶ Honey mustard sauce
- ▶ Silver dollar rolls

ROAST TURKEY [GF] | Market Value

- ▶ Turkey gravy
- ▶ Cranberry relish
- ▶ Whole grain mustard
- ▶ Miniature croissants
- ▶ Rolls

HERB-ENCRUSTED PORK LOIN [GF] | Market Value

- ▶ Roasted garlic aioli
- ▶ Apple chutney
- ▶ Whole grain mustard
- ▶ Miniature croissants
- ▶ Rolls

CATERING AT CROWNE PLAZA

BEVERAGE



BEVERAGE

BAR DETAILS

PREMIUM BRANDS | 8 per drink

- ▶ New Amsterdam Vodka
- ▶ Beefeater Gin
- ▶ Captain Morgan Spiced Rum
- ▶ Old Forester 86 Bourbon
- ▶ El Jimador Tequila
- ▶ Don Q Cristal Rum
- ▶ Dewar's White Label Scotch

ULTRA PREMIUM BRANDS | 10 per drink

- ▶ Grey Goose Vodka
- ▶ Tanqueray Ten Gin
- ▶ Jack Daniel's Whiskey
- ▶ Casa Migos Blanco Tequila
- ▶ Elijah Craig Bourbon
- ▶ Appleton Estate Aged Rum
- ▶ Johnnie Walker Red Scotch

NON-ALCOHOLIC BEVERAGES | 3.50 per drink

- ▶ Assorted Soft Drinks

DOMESTIC BEER | 6 per drink

- ▶ Bud Light, Miller Lite, Coors Lite, Michelob Ultra

IMPORTED BEER | 7 per drink

- ▶ Heineken, Labatt Blue, Corona, Heineken 0.0

MICHIGAN CRAFT BEER | 7 per drink

- ▶ Bell's Two Hearted, Founder's Centennial IPA

HARD SELZER | 8 per drink

- ▶ Assorted High Noon
- ▶ Assorted Gin & Juice by Dre and Snoop

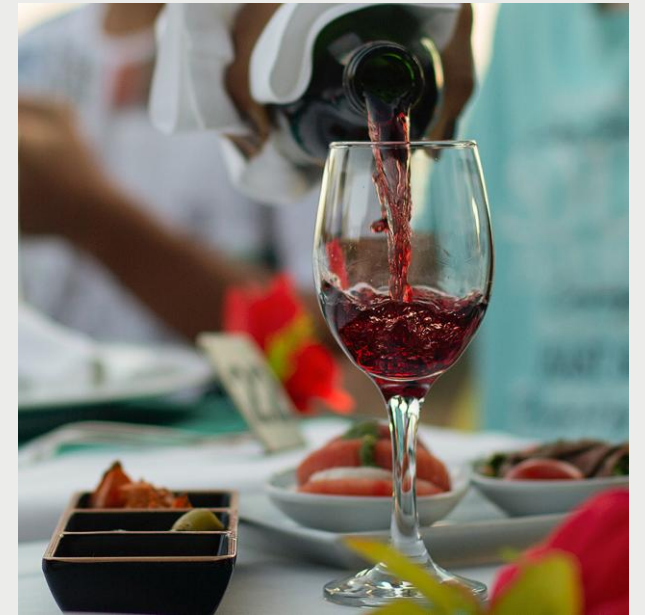
HOUSE WINE | 34 per bottle 9 per glass

- ▶ Silver Gate Winery - Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Moscato

PREMIUM WINE | 49 per bottle 13 per glass

- ▶ Decoy by Duckhorn – Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon
- ▶ Seven Daughters Winery – Moscato

KEGS | Domestic 325 per keg Imported 375 per keg



\$100 BARTENDER FEE FOR ANY BAR GENERATING LESS THAN \$300 IN REVENUE

ONE BARTENDER PER 100 GUESTS. ADDITIONAL BARTENDERS AVAILABLE FOR A FEE OF \$100 PER BARTENDER

ALCOHOLIC BEVERAGE SERVICE WILL NOT EXCEED FIVE HOURS PER EVENT AND WILL NOT BE SERVED AFTER 1:00 AM

ALL FUNCTIONS WILL BE CHARGED A 23% SERVICE CHARGE AND APPLICABLE SALES TAX

BEVERAGE

SIGNATURE COCKTAILS

CROWNED JEWEL MULE | \$12 per drink

- ▶ Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice

CLASSIC MARGARITA | \$11 per drink

- ▶ El Jimador Blanco tequila, organic agave nectar, fresh lime juice

CROWNEROSE MANHATTAN | \$11 per drink

- ▶ Old Forester 86 bourbon, Martini & Rossi sweet vermouth, Angostura bitters

BOULVARDIER | \$11 per drink

- ▶ Old Forester 86 bourbon, Campari, Martini & Rossi sweet vermouth

BEE'S KNEES | \$12 per drink

- ▶ Hendrick's gin, local honey, fresh lemon juice

COSMOPOLITAN | \$12 per drink

- ▶ Grey Goose vodka, Cointreau, cranberry juice, fresh lime juice

HOUSE MARTINI | \$11 per drink

- ▶ The Botanist Islay dry gin, Martini & Rossi dry vermouth

FRENCH 75 | \$11 per drink

- ▶ The Botanist Islay dry gin, fresh lemon juice, simple syrup, Veuve de Vernay NV sparkling wine

JAMAICAN SMASH | \$10 per drink

- ▶ Myers's dark rum, simple syrup, muddled basil, muddled lime

STORM'S BREWING | \$10 per drink

- ▶ Myers's dark rum, Cointreau, Fever-Tree ginger beer, fresh lime

MIXED BERRY MOJITO | \$12 per drink

- ▶ Don Q Cristal rum, muddled berries, lime juice, simple syrup, mint leaves, Fever-Tree club soda

ISLAND BREEZE | \$10 per drink

- ▶ RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice



\$100 BARTENDER FEE FOR ANY BAR GENERATING LESS THAN \$300 IN REVENUE

ONE BARTENDER PER 100 GUESTS. ADDITIONAL BARTENDERS AVAILABLE FOR A FEE OF \$100 PER BARTENDER

ALCOHOLIC BEVERAGE SERVICE WILL NOT EXCEED FIVE HOURS PER EVENT AND WILL NOT BE SERVED AFTER 1:00 AM

ALL FUNCTIONS WILL BE CHARGED A 23% SERVICE CHARGE AND APPLICABLE SALES TAX

“SPIKE-IT” STATIONS

COLLINS STAND | \$16 per guest

ZERO proof | \$9 per guest [2 hours]

- ▶ Fresh lemonade, iced teas, aromatic syrups and flavors, fruit
- ▶ Additional fruit purees and juices
- ▶ Old Forester 86 bourbon, Beafeater gin, St. Germain liqueur

COLOR MY BUBBLES | \$16 per guest

ZERO proof | \$9 per guest [2 hours]

- ▶ Juices, fruit purees, assorted herbs
- ▶ *ENJOY ONE:* Ruffino Prosecco or Veuve du Vernay sparkling wine
- ▶ Assorted liqueurs

STOREFRONT COFFEE CART | \$18 per guest

ZERO proof | \$12 per guest [2 hours]

- ▶ Freshly brewed MADCAP locally roasted coffee [regular and decaf]
- ▶ Housemade syrups, whipped cream, sprinkles, mini cookies
- ▶ Baileys, Frangelico, Kahlua, Jameson

BLOODY MARY BAR | \$15 per guest

ZERO proof | \$10 per guest [2 hours]

- ▶ Tomato juice, Clamato, hot sauces, horseradish, Worcestershire, pepper, salt
- ▶ Pickled vegetables, cheeses, cured meats
- ▶ New Amsterdam vodka, Bombay Original gin

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ONE BARTENDER PER 100 GUESTS. ADDITIONAL BARTENDERS AVAILABLE FOR A FEE OF \$100 PER BARTENDER

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