




CROWNE PLAZA®  
AN IHG® HOTEL  
MILWAUKEE SOUTH

## 2026 CATERING MENU



CROWNE PLAZA MILWAUKEE SOUTH | 414-764-5300 | 6401 S 13<sup>th</sup> Street - Milwaukee, WI 53221

CATERING AT CROWNE PLAZA MILWAUKEE SOUTH

# BREAKFAST





# BUFFET

25 Guest Minimum – Based on 1 hour of continuous service.

## IT'S A WRAP | \$ 32 per guest

- ▶ Sliced Seasonal Fresh Fruit
- ▶ Assortment of muffins, Danishes, butter, and preserves
- ▶ Roasted Breakfast Potatoes
- ▶ Salsa Bar
- ▶ Select up to Two Options:
  - ▶ Eggs, Bacon, Cheddar, Avocado & Black Bean in Tomato Wrap
  - ▶ Eggs, Spinach, Tomato and Feta in Whole Wheat Wrap
  - ▶ Eggs, Ham and Gruyere in Spinach Wrap
  - ▶ Eggs, Bacon, Cheddar Cheese Croissant
  - ▶ Eggs, Ham, and Pesto English Muffin
  - ▶ Eggs, Sausage, and Cheddar Cheese Biscuit
- ▶ Selection of Chilled Juices
- ▶ Gourmet coffee and assorted hot teas

## MILWAUKEE MORNINGS | \$ 28 per guest

- ▶ Sliced Seasonal Fresh Fruit
- ▶ Assortment of muffins, Danishes, butter, and preserves
- ▶ Roasted Breakfast Potatoes
- ▶ Variety of Individual Yogurts with Granola and Raisins
- ▶ Fluffy Scrambled Eggs with Chives and Aged Cheddar
- ▶ Smoked Bacon
- ▶ Sausage Links
- ▶ Selection of Chilled Juices
- ▶ Gourmet coffee and assorted hot teas

\*Buttermilk Pancake Bar served with a selection of maple syrup, whipped cream, sprinkles, mixed berry topping can be added for an additional \$6 per person

## HEALTHY KICK | \$ 30 per guest

- ▶ Minted Fruit Salad with Honey Yogurt Dip
- ▶ Bran Muffins
- ▶ Plant Butter and Fruit Preserves
- ▶ Granola, Honey, and Yogurt Parfaits
- ▶ Chicken Sausage
- ▶ Select up to One Option:
  - ▶ Tomato, Spinach, and Egg Beater Scramble
  - ▶ Egg White Frittata, Asparagus, Caramelized Onion
- ▶ Fruit Infused Water Station
- ▶ Selection of Chilled Juices
- ▶ Gourmet coffee and assorted hot teas

\*Hot Oatmeal Bar with Brown Sugar, Dried Fruit, and Nuts can be added for an additional \$6 per person

## STATIONS

STATIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE SERVED IN CONJUNCTION WITH A BREAKFAST BUFFET. BASED ON 1 HOUR OF CONTINUOUS SERVICE.

SELECT STATIONS REQUIRE CHEF ATTENDANT AT AN ADDITIONAL FEE

### OMELET ACTION STATION | \$ 12 per guest

- ▶ Choice of Fresh Eggs, Eggbeaters, or Egg Whites
- ▶ Bacon, ham, sausage, onion, mushroom, bell pepper, tomato, jalapeño, spinach, aged cheddar, hot sauce, and salsa
- ▶ Station Requires a Chef Attendant (\$150 Per Attendant)

### BUTTERMILK PANCAKE BAR | \$ 6 per guest

- ▶ Warm buttermilk pancakes
- ▶ Selection of maple syrup, whipped cream, sprinkles, mixed berry topping
- ▶ *\*Add Fresh Fruit, Berries, or Chocolate Chunks for \$1.50 per guest*
- ▶ Self-served station, No Attendant required

### OATMEAL BAR | \$ 6 per guest

- ▶ Steel Cut Hot Oatmeal
- ▶ Brown Sugar, Nuts, Raisins, Dried Cranberries and Milk
- ▶ Self-served station, No Attendant required



BREAKFAST

## ENHANCEMENTS

"PER GUEST" SELECTIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE SERVED IN CONJUNCTION WITH A BREAKFAST BUFFET AND  
BASED ON 1 HOUR OF CONTINUOUS SERVICE.

### HOUSE MADE SMOOTHIES | \$ 7 per guest

- ▶ Strawberry and Banana
- ▶ Seasonal Berry

### EGG WHITE FRITTATA | \$ 8 per guest

- ▶ Asparagus and Caramelized Onion

### CROISSANT SANDWICH | \$ 8 per guest

- ▶ Egg, ham, and cheddar

### AVOCADO TOAST | \$ 10 per guest

- ▶ Smashed avocados, radish sprouts and citrus oil

### THICK CUT FRENCH TOAST | \$ 8 per guest

- ▶ Served with maple syrup and seasonal fruit

### SMOKED SALMON TOAST | \$ 14 per guest

- ▶ Smoked Salmon on Multigrain bread, Herbed Cream Cheese and Cucumber

### WARM CINNAMON ROLLS | \$ 32 per dozen

### FRESH WHOLE FRUIT | \$ 26 per dozen

### ASSORTED MUFFINS / DANISH | \$ 32 per dozen

### FRESH WHOLE FRUIT | \$ 26 per dozen

### INDIVIDUAL ASSORTED YOGURTS | \$ 26 per dozen

### FRUIT INFUSED WATER | \$ 18 per gallon

### FRESHLY BREWED REGULAR or DECAF COFFEE | \$ 38 per gallon

### BOTTLED WATER | \$ 3.00 per bottle

### ASSORTED FRUIT JUICES | \$ 19 per carafe

### BOTTLED MILK | \$ 4 per bottle

### ASSORTED HERBAL TEAS WITH HOT WATER | \$ 40 per gallon



CATERING AT CROWNE PLAZA MILWAUKEE SOUTH

## BREAKS





BREAKS

## ANYTIME

BASED ON UP TO 1/2 HOUR OF CONTINUOUS SERVICE. SERVED WITH BOTTLED WATER AND ASSORTED CANNED SOFT DRINKS

### JUMP START | \$ 19 per guest

- ▶ Assorted mixed nuts and candies
- ▶ House made trail mix
- ▶ Assorted power bars and granola bars
- ▶ Chocolate-covered espresso beans

### HEALTHY CHOICE | \$ 21 per guest

- ▶ Terra chips
- ▶ Hummus and pita
- ▶ Seasonal market fruit platter
- ▶ Seasonal fresh fruit smoothies

### CHOICE OF TWO SNACKS | \$ 19 per guest

- ▶ Assorted popcorn
- ▶ Pimento cheese bar with pickled vegetables
- ▶ House chips with salsa fresca and salsa verde
- ▶ House breads served with hummus and tapenade

### PICNIC BREAK | \$ 22 per guest

- ▶ Artisan cheese and assorted charcuterie
- ▶ Apricot mostarda and honey-pickled vegetables
- ▶ Grapes, apricots, mixed nuts and rustic breads



### WIDESCREEN BREAK | \$ 18 per guest

- ▶ Assorted popcorn, candy
- ▶ Soft pretzels
- ▶ Mini corn dogs served with ketchup and mustard

### TWISTED PRETZEL BAR | \$ 18 per guest

- ▶ Warm pretzels and house made garlic knots
- ▶ Beer cheese, yellow mustard, spicy mustard and marinara sauce
- ▶ Chocolate-dipped pretzel rods

### AFTERNOON DELIGHT | \$ 20 per guest

- ▶ Espresso brownies with powdered sugar
- ▶ Classic French macaroons
- ▶ Assorted sweet truffles—Raspberry, champagne, mocha, Bavarian crème, salted caramel and coconut



BREAKS

## A LA CARTÉ ITEMS

- ▶ European Gourmet coffee  
**\$38 per gallon**
- ▶ Assorted hot teas  
**\$40 per gallon**
- ▶ Freshly-brewed iced tea  
**\$34 per gallon**
- ▶ Assorted soft drinks  
**\$3.00 each**
- ▶ Domestic bottled still water  
**\$3.00 each**
- ▶ Canned Sparkling water  
**\$4.00 each**
- ▶ Bottled juices or teas  
**\$6 each**
- ▶ Coconut water  
**\$6 each**
- ▶ Assorted bottled milk  
**\$4 each**
- ▶ Whole fresh fruit  
**\$28 per dozen**
- ▶ Assorted granola bars  
**\$5 each**
- ▶ Assorted Kind™ bars  
**\$6 each**
- ▶ Assorted bagged chips  
**\$4 each**
- ▶ Assorted bagged popcorn  
**\$4 each**
- ▶ Assorted bagged trail mix  
**\$4 each**
- ▶ Yogurt, granola and fruit parfaits  
**\$6 each**
- ▶ Assorted muffins and danish  
**\$32 per dozen**
- ▶ Assorted bagels with plain cream cheese  
**\$54 per dozen**
- ▶ Freshly-baked cookies, brownies or lemon bars (Choice of 1 option)  
**\$48 per dozen**

## ALL DAY BEVERAGES | \$ 24 per guest

- ▶ Assorted bottled fruit juices
- ▶ Assorted canned soft drinks and bottled water
- ▶ European Gourmet coffee and assorted hot teas
- ▶ Includes all-day product “touch up”
- ▶ Based on up to 8 hours of service

CATERING AT CROWNE PLAZA

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## LUNCH





LUNCH

## DELI BUFFET

25 Guest Minimum – Based on 1 hour of continuous service.

ALL LUNCH BUFFETS COME WITH BEVERAGE STATION OF WATER, FRESHLY BREWED ICED TEA, COFFEE AND ASSORTED HOT TEAS

**MARKET DELI** | **\$ 43 per guest** (choice of 2 sandwiches) **or \$ 51 per guest** (choice of 3 sandwiches)

### *Choice of Two Salads:*

- ▶ Kale Caesar salad with baby kale, sourdough croutons and grana Padano
- ▶ Thai citrus salad with Napa cabbage, snow peas, cilantro, mandarin oranges, cashews and toasted sesame vinaigrette
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Broccoli date crunch salad with broccoli, farro, dates, red pepper, celery, ricotta salata and Vidalia vinaigrette
- ▶ Mixta – Spring Mix, diced egg, avocado, tomato, artichoke hearts, green beans, shaved parmesan, sherry-mustard vinaigrette
- ▶ Roasted beet salad with balsamic-roasted beets, arugula, herbed whipped ricotta, hot honey, and sunflower seeds

### *Pre-Set Market Sandwich Display:*

- ▶ Smoked turkey with gruyere, dijonnaise, lettuce and tomato on wheat ciabatta
- ▶ Black forest ham with gruyere, dijonnaise, lettuce and tomato on a pretzel roll
- ▶ Grilled chicken with white cheddar, smoked onion remoulade, butter lettuce and tomato on focaccia
- ▶ Tuna salad in a wheat wrap with baby kale, olive tapenade and oven-roasted tomatoes
- ▶ Classic BLT with applewood smoked bacon, romaine, tomato and aioli on sourdough
- ▶ Avocado and piquillo pepper romesco, endive lettuce and tomato on ciabatta

### *Add Soup for an additional \$6 per guest:*

- ▶ Wisconsin Beer Cheese
- ▶ Clam Chowder
- ▶ Italian Wedding
- ▶ Spicy Sausage, Roasted Tomato, Kale
- ▶ Vegetable Stew with Pastini
- ▶ Braised Onion with Roasted Garlic Crostini
- ▶ Roasted Seasonal Vegetable Bisque

# BUFFET LUNCH

25 Guest Minimum – Based on 1 hour of continuous service.

ALL LUNCH BUFFETS COME WITH BEVERAGE STATION OF WATER, FRESHLY BREWED ICED TEA, COFFEE AND ASSORTED HOT TEAS

## GARDEN & BROTH

Artisan breads and butter  
Chef's selection of mini desserts

### Choice of Proteins:

- ▶ Grilled Chicken
- ▶ Seared Salmon
- ▶ Grilled Shrimp

Artisan lettuce, cucumber, red onion, shredded carrots, grape tomatoes, sundried tomatoes, sundried cranberries, kalamata olives, avocado, sunflower seeds, candied pecans, feta, parmesan and cheddar cheese

- ▶ Chef's choice of two dressings
- ▶ Chef's choice of two seasonal soups

Keep it protein-free – \$ 35 per guest

Choice of two proteins – \$46 per guest

Choice of three proteins – \$51 per guest

## THE CONCORDE

Artisan breads and butter  
Chef's selection of mini desserts

### Choice of Two Salads:

- ▶ Kale Caesar salad with baby kale, sourdough croutons and grana Padano
- ▶ Chopped - red onion, roasted peppers, tomato, bleu cheese, bacon, red wine vinaigrette
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Roasted beet salad with balsamic-roasted beets, arugula, herbed whipped ricotta, hot honey, and sunflower seeds

### Choice of Two Sides:

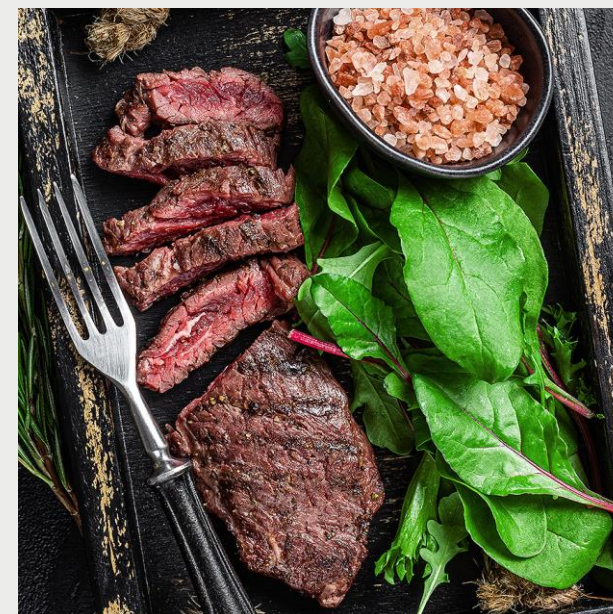
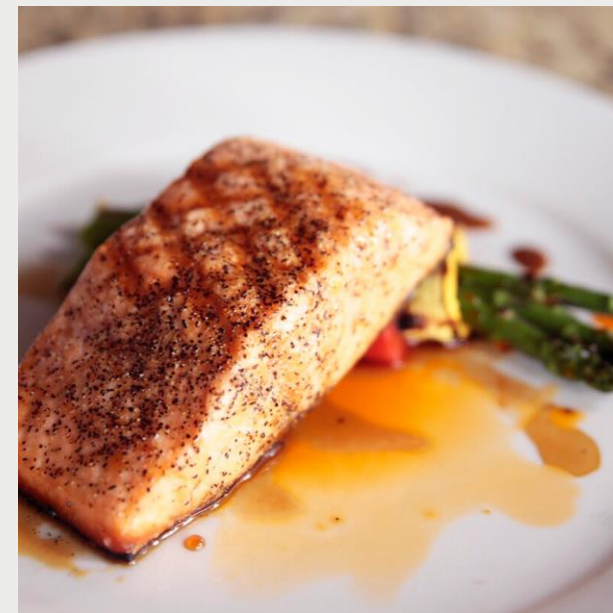
- ▶ Au gratin potatoes
- ▶ Grilled asparagus
- ▶ Wild Rice Pilaf
- ▶ Roasted seasonal vegetables
- ▶ Balsamic Roasted Beets
- ▶ Hot Honey Roasted Root Vegetables
- ▶ Smashed red bliss potatoes
- ▶ Green Beans with Garlic and Brown Butter
- ▶ Brown Sugar and Ricotta Whipped Sweet Potatoes

### Entrées:

- ▶ Roasted chicken breast with madeira wine sauce
- ▶ Grilled salmon with citrus butter
- ▶ Short rib with red wine jus
- ▶ Pan Roasted Marinated Tofu (V)
- ▶ Herbed Polenta Cakes (V)
- ▶ Eggplant Parmesan (V)

Choice of two entrées – \$ 49 per guest

Choice of three entrées – \$ 52 per guest



LUNCH

## BOX LUNCH

15 Guest Minimum

**BOX IT UP** | \$ 24 (choice of 2 options) per guest or \$ 32 (choice of 3 options) per guest

### *Choice of sandwiches:*

- ▶ Smoked turkey with gruyere, dijonnaise, lettuce and tomato on ciabatta
- ▶ Black forest ham with gruyere, dijonnaise, lettuce and tomato on marble rye
- ▶ Grilled chicken with white cheddar, smoked onion remoulade, butter lettuce and tomato on sourdough
- ▶ Tuna salad in a wheat wrap with baby kale, olive tapenade and oven-roasted tomatoes
- ▶ Classic BLT with applewood smoked bacon, romaine, tomato and aioli on sourdough
- ▶ Falafel wrap with spiced yogurt, feta, romaine, tomato, pickled red onion and cucumber

*Served with fresh whole fruit, kettle chips, a freshly-baked cookie and bottled water*



## THEMED BUFFETS - LUNCH

25 Guest Minimum – Based on 1 hour of continuous service.

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

### WISCONSIN TAILGATE | \$ 42 per guest

- ▶ Wisconsin Beer Cheese Soup
- ▶ Steakhouse Potato Salad
- ▶ Cranberry Almond Apple Slaw Salad
- ▶ Kettle Baked Potato Chips
- ▶ Bratwurst simmered in caramelized onion sauce
- ▶ Char-Grilled Beef Burgers
- ▶ Assorted rolls, breads, and buns
- ▶ Assorted sliced cheeses
- ▶ Sauerkraut and traditional condiments
- ▶ Trail Mix: Tossed Mixed Nuts and Assorted Candies

*Upgrade your dessert – additional \$2 per guest each:*

- ▶ Upgrade trail mix to chef's choice of mini desserts
- ▶ Upgrade trail mix to assorted cookies and brownies

### SOUTH OF THE BORDER | \$ 36 per guest

- ▶ Vegetarian tortilla soup with sour cream and tortilla chips
- ▶ Santa Fe salad with crisp romaine, roasted corn, tomatoes and black beans served with chipotle ranch dressing
- ▶ Build Your Own Taco Bar
  - ▶ Braised Shredded Chicken in Salsa Verde
  - ▶ Seasoned Ground Beef
  - ▶ Avocado Lime Crema, Salsa Fresca, Salsa Verde
  - ▶ Lime, cabbage, sour cream, guacamole, shredded jack cheese and flour tortillas, and tortilla chips
- ▶ Mexican street corn
- ▶ Mexican rice
- ▶ Fried cinnamon churros with chocolate sauce

*Upgrade your proteins – additional \$4 per guest each:*

- ▶ Upgrade ground beef option to Braised Beef Barbacoa
- ▶ Add Adobo Marinated Pork
- ▶ Add Salsa Verde Pork

### LITTLE ITALY | \$ 44 per guest

- ▶ Lemon Florentine with Orzo Pasta Soup
- ▶ Kale Caesar Salad – Romaine, Kale, Parmesan, house croutons, dressing
- ▶ Wild arugula salad with crispy prosciutto and shaved parmesan and lemon-oregano vinaigrette
- ▶ Seasonal Vegetable Medley
- ▶ Penne pasta with roasted red peppers, plum tomatoes, Kalamata olives, feta and balsamic vinaigrette
- ▶ Grilled chicken in oregano cream sauce
- ▶ Lasagna
- ▶ Artisan garlic bread sticks and butter
- ▶ Mini cannolis

*Upgrade your meal – additional \$4 per guest each:*

- ▶ Add meatballs
- ▶ Add bruschetta: smoked eggplant puree, tomato confit, basil pesto

## PLATED LUNCH

25 GUEST MINIMUM. ALL PLATED LUNCHES COME WITH WATER AND FRESHLY BREWED ICED TEA, CHEF'S SELECTION OF A STARCH, AND SEASONAL VEGETABLES

ONE STARTER, ONE ENTRÉE AND ONE DESSERT SELECTION PER EVENT.

FOR MULTIPLE PLATED ENTRÉE SELECTIONS – 50 GUEST MINIMUM AND ALL PLATES WILL BE CHARGED AT THE HIGHEST PRICED ENTRÉE.

WE REQUIRE THAT THE CLIENT PROVIDES AND PLACES SEATING CARDS, PLACE CARDS OR NAME BADGES FOR EACH GUEST INDICATING THEIR ENTRÉE CHOICES.

### STARTERS

- ▶ Seasonal Soup – Chef's Daily Selection
- ▶ Classic Caesar – Romaine, parmesan, house made croutons and creamy Caesar dressing
- ▶ Baby Spinach Salad – Roasted peppers, red onion, orange segments and balsamic dressing
- ▶ Organic Green Salad – Radish, tomato, herbs, cucumber and lemon herb vinaigrette

### DESSERTS

- ▶ Flourless Chocolate Cake – Toasted meringue, salted caramel
- ▶ New York Style Cheesecake

### ENTRÉES

- ▶ Oven Roasted Chicken with Garlic Pan Gravy  
**\$32 per guest**
- ▶ Potato gnocchi with sweet corn sauce, roasted tomato, basil pesto and whipped ricotta  
**\$34 per guest**
- ▶ Hot honey and Citrus Glazed Salmon  
**\$38 per guest**
- ▶ Herbed Roasted Chicken Breast with Mushrooms and Artichokes  
**\$36 per guest**
- ▶ Braised Short Rib  
**\$48 per guest**
- ▶ Chicken saltimbocca, prosciutto, sage  
**\$38 per guest**



CATERING AT CROWNE PLAZA

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## RECEPTIONS





## RECEPTIONS

# DISPLAY STATIONS

Stations are available in addition to Buffets or Plated Meal Options - Not in Replacement of Meal.

Some Exceptions may apply - See Associate for Details.

30 Guest Minimum - Action Stations Are Served for 1 Hour.

### FIRESIDE SLIDERS | \$ 19 per guest

- ▶ Mini Burgers
- ▶ Portobello Burgers
- ▶ House-made srirachi ketchup
- ▶ Lemon Mint Vinaigrette
- ▶ Red Pepper Pesto

### TACO TRUCK | \$ 22 per guest

- ▶ Seasoned Ground Beef
- ▶ Onions, Peppers
- ▶ Spanish rice
- ▶ Pico de gallo, salsa verde, Guacamole
- ▶ Cilantro and shredded cabbage
- ▶ Refried beans
- ▶ Corn & Flour tortillas
- ▶ Cotija Cheese, Jack cheese

### ARTISANAL CHARCUTERIE | \$ 14 per guest

- ▶ A Variety of Cheeses, Geno Salami, Prosciutto, Capicola, and Beef Summer Sausage
- ▶ Assorted Gourmet Crackers

### GARDEN VEGETABLE DISPLAY | \$ 8 per guest

- ▶ Baby carrots, Broccoli, Cauliflower, Celery, Grape Tomatoes, Cucumbers, Bell Peppers
- ▶ House-made Ranch dressing and Hummus Dip

### BRUSCHETTA STATION | \$ 10 per guest

- ▶ Toasted Baguette Croutons Brushed with Garlic Olive Oil
- ▶ Served with the Following:
  - ▶ Prosciutto, Charred Pepper & Goat Cheese
  - ▶ Walnut, Gorgonzola & Caramelized Onion
  - ▶ Vine-Ripened Tomato, Basil, Onion & Roast Garlic

### YUKON MASHED AND SWEET POTATO BAR | \$ 18 per guest

- ▶ Whipped Creamed Potatoes and Smashed Sweet Potatoes
- ▶ Bacon Pieces, Sour Cream, Cheddar, Roasted Peppers, Chopped Herbs, Caramelized Onions, Scallions
- ▶ Goat Cheese
- ▶ Chipotle Butter, Brown Sugar, and Maple Syrup
- ▶ Mini Marshmallows

## CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

\*CHEF ATTENDANT REQUIRED WITH EACH CARVING STATION –\$150 PER ATTENDANT

### •BOURBON GLAZED COUNTRY HAM

Apple compote and grain mustard

*(Serves 35 people)*

**\$425 each**

### •HOUSE ROASTED TURKEY BREAST

Black pepper pan gravy and cranberry compote

*(Serves 35 people)*

**\$375 each**

### •PRIME RIB

Creamy horseradish

*(Serves 35 people)*

**\$775 each**

### •CEDAR PLANK SALMON

Citrus glaze and lemon aioli

*(Serves 20 people)*

**\$500 each**

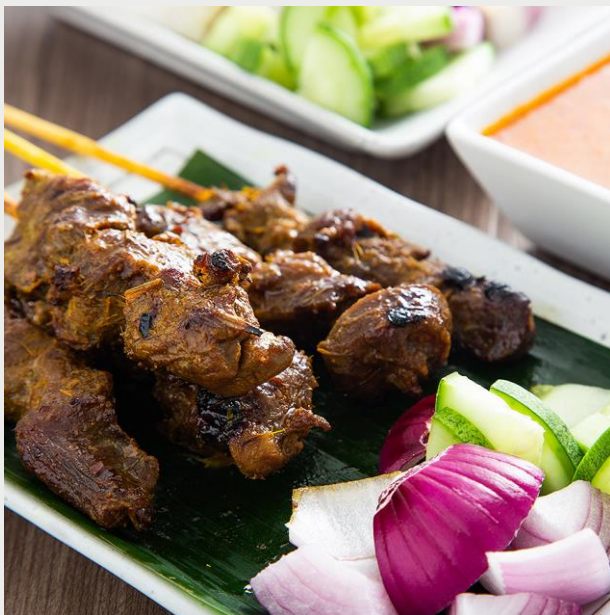
### •WHOLE ROASTED BEEF TENDERLOIN

Wild mushroom sauté with bearnaise sauce

*(Serves 20 people)*

**\$725 each**





RECEPTIONS

## CHILLED BITES

Minimum order of 3 dozen per item

- ▶ Fresh tomato and goat cheese tartlet – Niçoise olives and thyme  
**\$5 each**
- ▶ Rustic avocado toast – Radish sprouts and citrus oil  
**\$5 each**
- ▶ Tenderloin crostini – Horseradish cream  
**\$6 each**
- ▶ BLT crostini – Crispy bacon, romaine, heirloom tomato  
**\$5 each**
- ▶ Marinated shrimp – Dill, fennel, lemon, bloody mary sauce  
**\$7 each**
- ▶ Tequila marinated seafood ceviche  
**\$7 each**
- ▶ Prosciutto-wrapped melon cube – Tuscan fig syrup  
**\$5 each**
- ▶ Sweet tomato caprese skewer – Bloomed basil seed and pesto  
**\$5 each**
- ▶ California chicken salad cups – Pulled chicken, apples, pecans, grapes, little gem lettuce  
**\$5 each**

## HOT BITES

Minimum order of 3 dozen per item

- ▶ Wild mushroom phyllo – With pickled ginger dipping sauce  
**\$5 each**
- ▶ Cheddar biscuit and pulled pork slider  
**\$5 each**
- ▶ Parmesan-fontina arancini – Crispy risotto cakes with romesco sauce  
**\$5 each**
- ▶ Steak and potato bite – Beef tenderloin, horseradish cream on a crispy potato cake  
**\$6 each**
- ▶ Beef satay – With peanut sauce  
**\$6 each**
- ▶ Jerk spiced chicken bite – Fresh thyme and smoked ginger sauce  
**\$5 each**
- ▶ Bite-sized twice baked potato – Sour cream, bacon and chives  
**\$4 each**
- ▶ Carbonara arancini – Crispy risotto cakes with parmigiana Reggiano, salami Toscano and finished with black pepper  
**\$6 each**
- ▶ Marinated chicken skewer – With Thai pesto  
**\$5 each**
- ▶ Italian meatball – All beef with San Marzano tomato sauce, ricotta and parmesan  
**\$5 each**

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## DINNER





# CROWNE DINNER BUFFET

50 Guest Minimum – Based on 1 hour of continuous service.

ALL DINNER BUFFETS COME WITH BEVERAGE STATION OF WATER, FRESHLY BREWED ICED TEA, COFFEE AND ASSORTED HOT TEAS

## CHOICE OF ONE STARTER.

- ▶ Sweet potato & corn chowder with pancetta crisp
- ▶ Butternut squash bisque with crispy onions
- ▶ Citrus roasted beet salad with arugula, candied pecans, goat cheese and white balsamic vinaigrette
- ▶ Market green salad with feta, walnuts, grape tomatoes, cucumber, radish and Vidalia vinaigrette
- ▶ Classic Caesar salad with shaved parmesan, creamy anchovy dressing and bread sticks
- ▶ Roasted beet salad with balsamic-roasted beets, arugula, herbed whipped ricotta, hot honey, and sunflower seeds
- ▶ Italian Wedding Soup
- ▶ Spicy Sausage, Roasted Tomato, Kale Soup
- ▶ Vegetable Stew with Pastini
- ▶ Braised Onion Soup with Roasted Garlic Crostini
- ▶ Roasted Seasonal Vegetable Bisque

## CHOICE OF TWO SIDES:

- ▶ Roasted seasonal vegetables
- ▶ Creamed Spinach and Kale
- ▶ Balsamic Roasted Beets
- ▶ Hot Honey Roasted Root Vegetables
- ▶ Grilled asparagus
- ▶ Roasted fingerling potatoes
- ▶ Mashed potatoes
- ▶ Wild Rice Pilaf
- ▶ Green Beans with Garlic and Brown Butter
- ▶ Brown Sugar and Ricotta Whipped Sweet Potatoes

## CHOICE OF TWO ENTRÉES.

- ▶ Lasagna with roasted tomato, ricotta and tomato basil
- ▶ Hickory-smoked roasted pork loin with mustard BBQ and golden pineapple salsa
- ▶ Chicken picatta with lemon caper butter sauce and tomato basil tapenade
- ▶ Pan-roasted salmon with butter braised radishes and a salsa verde
- ▶ Roasted beef tenderloin with blue cheese, pine nuts and baby spinach in a red wine demi glace

AND - Chef's selection of assorted desserts

**\$68 per guest**

## MEAL ADD-ONS:

- ▶ Add second starter: +\$8 per guest
- ▶ Add third side: +\$8 per guest
- ▶ Add third entrée: +\$22 per guest

## THEMED BUFFETS - DINNER

50 Guest Minimum – Based on 1 hour of continuous service.

ALL DINNER BUFFETS COME WITH BEVERAGE STATION OF WATER, FRESHLY BREWED ICED TEA, COFFEE AND ASSORTED HOT TEAS

### SOUTH OF THE BORDER | \$ 58 per guest

- ▶ Vegetarian tortilla soup with sour cream and tortilla chips
- ▶ Santa Fe salad with crisp romaine, roasted corn, tomatoes and black beans served with chipotle ranch dressing
- ▶ Sweet Potato and Black Bean Mexican Salad
- ▶ Build Your Own Taco Bar
  - ▶ Braised Shredded Chicken in Salsa Verde
  - ▶ Braised Beef Barbacoa
  - ▶ Avocado Lime Crema, Salsa Fresca, Salsa Verde
  - ▶ Lime, cabbage, sour cream, guacamole, shredded jack cheese and flour tortillas, and tortilla chips
- ▶ Pan Seared Salmon With Roasted Corn Salsa
- ▶ Mexican street corn
- ▶ Mexican rice
- ▶ Fried cinnamon churros with chocolate sauce

### FAR EAST | \$ 60 per guest

- ▶ Pad thai salad with lime chiles and cilantro
- ▶ Sweet hot grilled chicken
- ▶ Thai Curry Chicken with Peanut Sauce
- ▶ Beef and broccoli
- ▶ Steamed white rice
- ▶ Szechuan green beans
- ▶ Vegetable Spring Rolls with Sweet Chile Dipping
- ▶ Vegetable pot sticker with Ponzu sauce
- ▶ Chef's Choice Mini Desserts
- ▶ Almond cookies

### LITTLE ITALY | \$ 64 per guest

- ▶ Lemon Florentine with Orzo Pasta Soup
- ▶ Kale Caesar Salad – Romaine, Kale, Parmesan, house croutons, dressing
- ▶ Wild arugula salad with crispy prosciutto and shaved parmesan and lemon-oregano vinaigrette
- ▶ Caprese salad – tomato, fresh mozzarella, micro basil and a balsamic reduction
- ▶ Chicken marsala with roasted tomato, basil pesto and whipped ricotta
- ▶ Parmesan & rosemary crusted beef tenderloin with chianti wine sauce
- ▶ Mascarpone whipped potatoes
- ▶ Charred broccolini and garlic green beans with Calabrian chili, oregano and blistered grape tomatoes
- ▶ Mini cannolis and tiramisu



DINNER

## PLATED DINNER

30 GUEST MINIMUM. ALL PLATED DINNERS COME WITH WATER AND FRESHLY BREWED ICED TEA, CHEF'S SELECTION OF A STARCH, AND SEASONAL VEGETABLES

ONE STARTER, ONE ENTRÉE AND ONE DESSERT SELECTION PER EVENT.

FOR MULTIPLE PLATED ENTRÉE SELECTIONS - 50 GUEST MINIMUM AND ALL PLATES WILL BE CHARGED AT THE HIGHEST PRICED ENTRÉE.

WE REQUIRE THAT THE CLIENT PROVIDES AND PLACES SEATING CARDS, PLACE CARDS OR NAME BADGES FOR EACH GUEST INDICATING THEIR ENTRÉE CHOICES.

### 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 with tomatoes, basil pesto and ciabatta bread

### DESSERTS *(Choose One)*

- ▶ New York Style Cheesecake
- ▶ Strawberry Shortcake
- ▶ Flourless Chocolate Cake

### SELECT FROM ENTRÉES *(Next Page)*

## PLATED DINNER ENTRÉE SELECTIONS

FOR MULTIPLE PLATED ENTRÉE SELECTIONS - 60 GUEST MINIMUM AND ALL PLATES WILL BE CHARGED AT THE HIGHEST PRICED ENTRÉE.

### ENTRÉES:

- ▶ Roasted Chicken breast with mushrooms, fontina cheese, smashed red bliss potatoes and roasted asparagus in a madeira wine sauce  
**\$44 per guest**
- ▶ Pan-seared salmon with black-eyed pea succotash, shoestring vegetables and citrus butter  
**\$50 per guest**
- ▶ Braised short ribs with parmesan polenta, roasted root vegetables, red wine demi glace and crispy shallots  
**\$52 per guest**
- ▶ Wood grilled filet mignon with sweet potato gratin, cognac peppercorn sauce, roasted asparagus and caramelized cipolini onion  
**\$62 per guest**
- ▶ Petite grilled filet mignon and pan-seared salmon with sweet potato gratin, roasted asparagus and carrot bundles in a red wine sauce with lemon basil butter  
**\$78 per guest**
- ▶ Petite grilled filet mignon and jumbo grilled shrimp with smashed red bliss potatoes, roasted asparagus and carrot bundles in a red wine sauce with lemon basil butter  
**\$74 per guest**
- ▶ Eggplant lasagna with roasted tomato, ricotta and torn basil (Vegetarian)  
**\$40 per guest**



CATERING AT CROWNE PLAZA

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## MEETINGS PACKAGES



MEETINGS PACKAGES

## HEALTHY DISCUSSION

25 Guest Minimum

### BREAKFAST BUFFET

- ▶ Egg white frittata with butternut squash, baby kale, and dried tomato
- ▶ Seasonal sliced fruit
- ▶ House-made granola and organic Greek yogurt
- ▶ Sliced tomato and cottage cheese
- ▶ Steel cut oatmeal with soy and almond milk, nuts and dried fruit
- ▶ Fruit juices
- ▶ Gourmet coffee and assorted hot teas

### WELLNESS BREAK

- ▶ Build your own trail mix bar
- ▶ Fresh assorted fruit smoothies

**\$92 per guest**

### LUNCH BUFFET

- ▶ Artisan bread and butter
- ▶ Seasonal soup
- ▶ Kale Caesar salad with sourdough croutons and grana Padano
- ▶ Eggplant lasagna with roasted tomato, ricotta and torn basil
- ▶ Roasted Chicken breast stuffed with herb butter
- ▶ Chef's seasonal dessert
- ▶ Gourmet coffee and assorted hot teas

### ALL-DAY BEVERAGES

- ▶ Gourmet coffee and assorted hot teas
- ▶ Assorted sodas and bottled water

# CHANGE THE WORLD

25 Guest Minimum

## BREAKFAST BUFFET

- ▶ Selection of freshly baked pastries served with butter and preserves
- ▶ Seasonal sliced fruit
- ▶ Herbed breakfast potatoes
- ▶ Classic French toast served with traditional condiments
- ▶ Choice of bacon or sausage
- ▶ Fruit juices
- ▶ Gourmet coffee and assorted hot teas

## AFTERNOON BREAK

- ▶ Locally inspired popcorn
- ▶ House pickled veggies and assorted dips

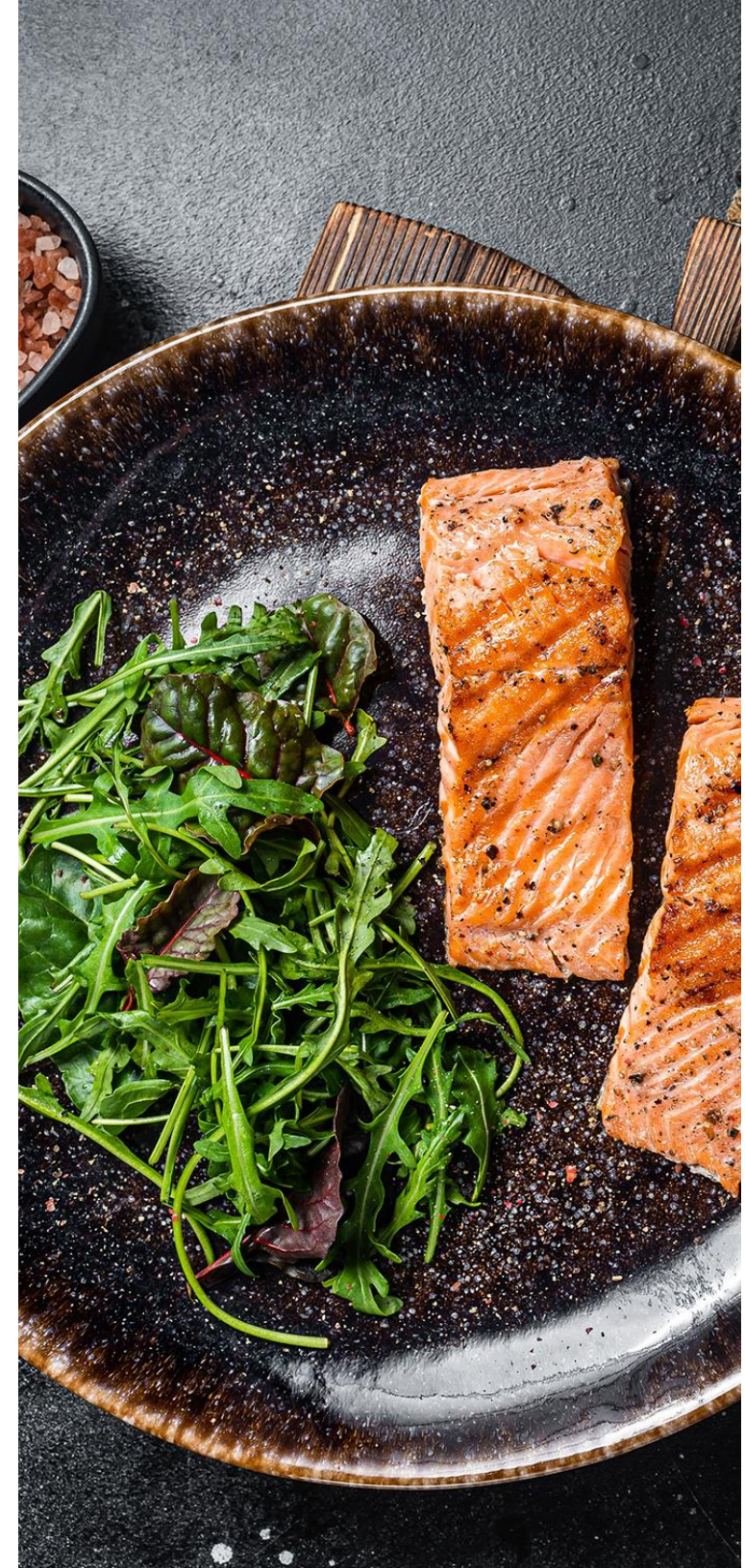
## LUNCH BUFFET

- ▶ Artisan bread and butter
- ▶ Market salad with feta cheese, walnuts, cucumber, radish and a lemon herb vinaigrette
- ▶ Little gem salad with marinated manchego, fine herbs, olive oil croutons and a vinaigrette
- ▶ Herb roasted chicken with white wine mustard jus
- ▶ Pan roasted salmon with citrus honey glaze
- ▶ Seasonal vegetables
- ▶ Garlic & herb roasted potatoes
- ▶ Chef's choice dessert
- ▶ Gourmet coffee and assorted hot teas

## ALL-DAY BEVERAGES

- ▶ Gourmet coffee and assorted hot teas
- ▶ Assorted sodas and bottled water

**\$112 per guest**

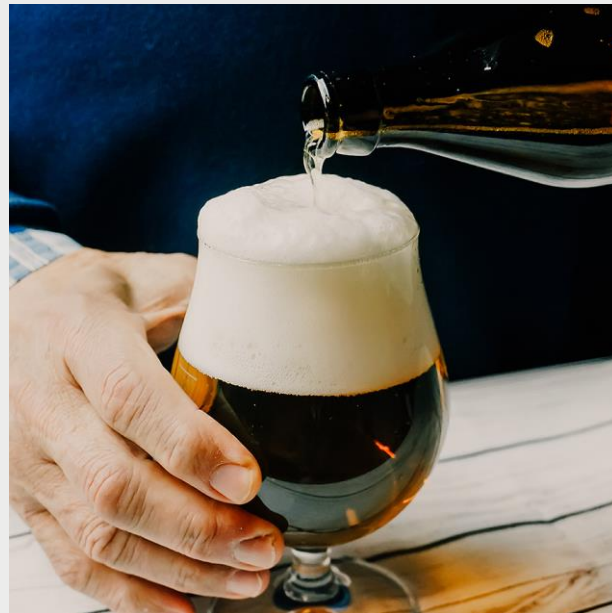


CATERING AT CROWNE PLAZA

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## BEVERAGE





B E V E R A G E

**PACKAGE BAR**

50 GUEST MINIMUM. ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER.

HOST BAR PRICES ARE SUBJECT TO STATE AND LOCAL TAX AND TAXABLE SERVICE CHARGE. CASH BAR REVENUES ARE NOT APPLIED TO FOOD AND BEVERAGE MINIMUMS.

**SIGNATURE HOSTED**  
*(Premium Brands)*

- ▶ Smirnoff
- ▶ E&J Brandy
- ▶ Jim Beam
- ▶ Seagrams 7
- ▶ Bacardi
- ▶ Malibu
- ▶ J & B Scotch
- ▶ Jose Cuervo
- ▶ Southern Comfort
- ▶ Beefeater Vodka
- ▶ Domestic and Imported Beer
- ▶ Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$21 per person per hour**  
**\$14 per person second hour**  
**\$11 per person each additional hour**

**ULTRA PREMIUM HOSTED**  
*(Ultra Premium Brands)*

- ▶ Tito's
- ▶ Absolut
- ▶ Jack Daniels
- ▶ Tanqueray
- ▶ Dewars
- ▶ Crown Royal
- ▶ Korbel
- ▶ Captain Morgan
- ▶ Domestic and Imported Beer
- ▶ Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$24 per person per hour**  
**\$18 per person per second hour**  
**\$14 per person each additional hour**

**BEER, WINE, & SODA**

- ▶ Domestic Keg Beer
- ▶ Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$15 per person per hour**  
**\$10 per person per second hour**  
**\$5 per person each additional hour**

# ON CONSUMPTION OR CASH BAR

50 GUEST MINIMUM. ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER.

HOST BAR PRICES ARE SUBJECT TO STATE AND LOCAL TAX AND TAXABLE SERVICE CHARGE. CASH BAR REVENUES ARE NOT APPLIED TO FOOD AND BEVERAGE MINIMUMS

## PREMIUM BRANDS | \$10 per drink

- ▶ Smirnoff
- ▶ E&J Brandy
- ▶ Jim Beam
- ▶ Seagrams 7
- ▶ Bacardi
- ▶ Malibu
- ▶ J & B Scotch
- ▶ Jose Cuervo
- ▶ Southern Comfort
- ▶ Beefeater Vodka

## ULTRA PREMIUM BRANDS | \$12 per drink

- ▶ Tito's
- ▶ Absolut
- ▶ Jack Daniels
- ▶ Tanqueray
- ▶ Dewars
- ▶ Crown Royal
- ▶ Korbel
- ▶ Captain Morgan

## DOMESTIC BEER | \$7 per drink

- ▶ Miller / Miller Lite
- ▶ Bud Light
- ▶ Coors Light

## IMPORTED/CRAFT BEER | \$8 per drink

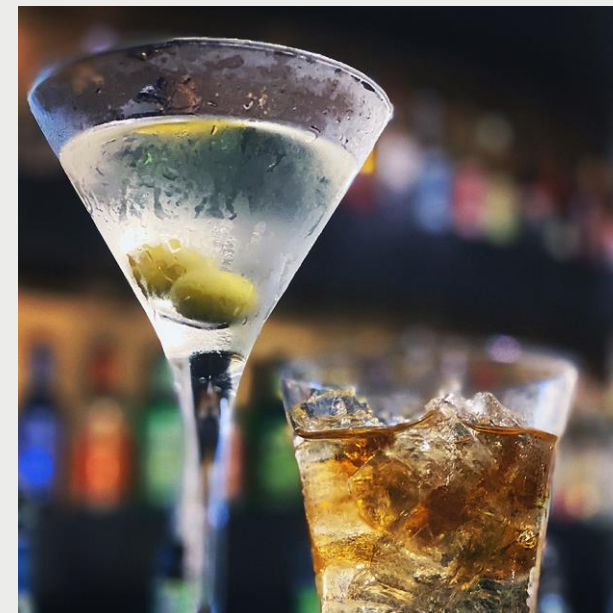
- ▶ Heineken
- ▶ Modelo Especial
- ▶ Spotted Cow
- ▶ Samuel Adams Seasonal

## PREMIUM WINE | \$8 per glass

- ▶ Canyon Road

## NON-ALCOHOLIC BEVERAGES | \$5 per drink

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



# CATERING POLICIES

## FOOD AND BEVERAGES

Food and beverage cannot be brought into the Hotel's public area or function space by patrons or guests attending functions. In addition, due to license restrictions no food or beverage may be taken off the Hotel premises under any circumstances. At the conclusion of the event, all food and beverage is considered and becomes property of the hotel and is not permitted to leave the property. If the scheduled time of your requested food and beverage service is delayed by more than 30 minutes past the agreed upon time that is stated and approved within the Banquet Event Orders, the hotel reserves the right to apply additional fees as they see appropriate.

## MULTIPLE PLATED ENTRÉE SELECTIONS

Multiple plated entrée selections subject to guest minimums and all plates will be charged at the highest priced entrée. We require that the client provides and places seating cards, place cards or name badges for each guest indicating their entrée choices.

## PACKAGE RECEIVING

Please refer to your agreement for shipping/receiving instructions.

## ROOM ASSIGNMENTS / CHANGE OF SET-UP

Function room assignments are based on the original number of people anticipated, as listed on your contract. The Hotel reserves the right to make changes in meeting or banquet facilities based on optimum traffic flow, logistics, etc. There will be a \$250.00 or more setup charge for any and each on-site, day-of change to a contracted room set-up.

## PAYMENT AND BILLING

Please refer to your agreement for payment schedules and billing information.

## GUARANTEE

The guarantee number must be communicated by the Customer to the Hotel Catering Department 12:00 noon, SEVEN (7) business days prior to the function. If a guarantee is not received by the Catering Department, the Hotel will use the original expected number as the guarantee, and the Customer will be charged accordingly. Once numbers are guaranteed they cannot be lowered. Increases in meal guarantees within 24 business hours will result in a 20% per person menu price increase. The Hotel will be responsible for serving no more than 3% over the number of the guarantee. If the food and beverage minimum is not actualized, the hotel will allocate any differences as meeting room rental.

## DECORATIONS, DAMAGES AND CLEAN-UP

Décor or displays must be approved by the hotel prior to arrival. Flip Charts, blackboards, white boards, smart boards or the like are not permitted in the hotel public spaces. Banners, signs, displays or the like are not permitted to be affixed to any wall, floor, window, or ceiling with nails, staples, tape, tacks, or any other substance in order to prevent damage. The customer will agree to be responsible for their guest(s) and for any damages done to the premises during the period of time they are under your control or any independent contractor hired by the client. The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following the scheduled function. Damage, loss or theft is the sole responsibility of the Patron and its guests. At the conclusion of the event, all exhibit materials, trash, boxes and related items must be removed from hotel property. Any items not removed from the facility an hotel property following the event will be destroyed and trash removal fees charged. Confetti, glitter, or similar materials ARE NOT PERMITTED and will result in an additional cleaning charge if found. Smoking is not permitted with the hotel to include smoke or fog machines. All items must be removed from the function room and hotel property.

## MENU SELECTION AND AVAILABILITY

The menu selection must be chosen at least three weeks prior to function. Menu options are subject to change; however, menu selection and pricing is guaranteed up to 45 days prior to your event/program. In the event of an increase in commodity prices or any special labor cost to the Hotel, the quoted prices are subject to change. Due to supply chain issues, items may become unavailable with out notice. Hotel will do its best to find a suitable replacement of your requested product, and may be substituted without notice.

## SECURITY

Hotel may, in its sole discretion, require Group to take certain security measures in light of the size or nature of the function, which may include the requirement to hire sufficient security personnel from the Hotel or Hotel may allow Group to retain an outside service that meets required bonding and insurance requirements and is approved by the Hotel prior to the function. If Group hires an outside service in accordance with the above, Group must provide Hotel with a copy of the agreement, which shall indemnify the Hotel and its owner, and their parent, subsidiary and affiliated companies and their employees, representatives and agent, from and against any liabilities related to the security services. A party policy may be required for some social functions. Additional security for social events may also be required and will be billed to the client.

## TAXES AND SERVICE CHARGES

All federal, state, and local taxes are in addition to the charges set forth in this menu and all written arrangements. All food and beverage are subject applicable Sales Tax and taxable service charge. Room Rental and AV are subject to a 24% administrative fee. The administrative fee is not a gratuity and is not paid to the service staff. Rather, the administrative fee is a charge to offset ancillary expenses associated with the planning and administration of your event. As such, it is subject to applicable sales tax.