



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

CROWNE PLAZA ORLANDO DOWNTOWN | 407-843-8700 | E: SALES@DOWNTOWNCROWNE.COM

CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

CONTINENTAL

MINIMUM 25 GUESTS

THE BENEFIT | \$28 per guest

- ▶ Sliced Seasonal Fresh Fruit & Berries
- ▶ Breakfast Breads, Pastries & Freshly Baked Muffins
- ▶ Assorted Bagels, Cream Cheese, Sweet Cream Butter, Preserves
- ▶ Florida Orange Juice & Assorted Fruit Juices
- ▶ Fresh Brewed European Gourmet Coffee, Decaf Coffee, and Assorted Herbal Hot Teas

THE STIMULUS | \$ 32 per guest

- ▶ Assorted Breakfast Breads, Sweet Cream Butter, Preserves
- ▶ Parfaits of Yogurt, Berries, & Granola
- ▶ Sliced Seasonal Fruits
- ▶ Morning Power Shots
- ▶ Florida Orange Juice & Assorted Fruit Juices
- ▶ Fresh Brewed European Gourmet Coffee, Decaf Coffee, and Assorted Herbal Hot Teas

THE HEALTHY CHOICE BUFFET | \$ 38 per guest

- ▶ Whole Wheat French Toast
- ▶ Egg White Frittatas
- ▶ Steel-Cut Oatmeal
- ▶ Turkey Bacon
- ▶ Sliced Seasonal Fruits & Berries
- ▶ Granola and Low Fat Individual Yogurt
- ▶ Fresh Brewed European Gourmet Coffee, Decaf Coffee, and Assorted Herbal Hot Teas





BREAKFAST

BUFFET

MINIMUM 25 GUESTS

THE ALL-AMERICAN | \$ 38 per guest

- ▶ Assorted Breakfast Danish & Muffins served with Sweet Cream Butter, Preserves
- ▶ Assorted Bagels & Cream Cheese Spread
- ▶ Breakfast Potatoes
- ▶ Fluffy Cage-Free Scrambled Eggs
- ▶ Applewood Smoked Bacon
- ▶ Fresh Fruit Salad
- ▶ Yogurt & Granola
- ▶ Assorted Juices, Fresh Brewed European Gourmet Coffee, Decaf Coffee, and Assorted Herbal Hot Teas

THE BRIGHT START \$ 35 per guest

- ▶ Choice of Two (2) Breakfast Sandwiches *Options On Pg.5
- ▶ Parfaits of Yogurt, Berries, Granola
- ▶ Sliced Seasonal Fruit
- ▶ Oatmeal with Toppings
- ▶ Florida Orange Juice
- ▶ Fresh Brewed Coffee, Decaf Coffee, and Assorted Herbal Hot Teas

THE ALL-AMERICAN BRUNCH| \$ 58 per guest

- ▶ Applewood Smoked Bacon
- ▶ Fluffy Cage-Free Scrambled Eggs
- ▶ Challah Bread French Toast, Maple Syrup, Fresh Berries
- ▶ Grilled Filet of Salmon, Lemon Herb Butter
- ▶ Waldorf Chicken Salad
- ▶ Garden Greens Salad
- ▶ Deluxe Yogurt Parfaits with Granola and Sliced Seasonal Fruit
- ▶ Assorted Bagels, Flavored Cream Cheese Spreads, Breakfast Breads, and Croissants
- ▶ Fresh Brewed Coffee, Decaf Coffee, and Assorted Herbal Hot Teas



BREAKFAST

PLATED

MINIMUM 20 GUESTS

AMERICANA | \$ 28 per guest

- ▶ Assorted Pastry Basket for the Table
- ▶ Fluffy Cage-Free Scrambled Eggs
- ▶ Breakfast Potatoes and Toast
- ▶ Applewood Smoked Bacon
- ▶ Florida Orange Juice
- ▶ Fresh Brewed Gourmet Coffee, Decaf Coffee, Assorted Hot Herbal Tea

EGGS BENEDICT | \$ 35 per guest

Canadian Bacon, Poached Egg, Hollandaise Sauce
Warm Fresh Baked English Muffin

- ▶ Florida Orange Juice
- ▶ Fresh Brewed Gourmet Coffee, Decaf Coffee
- ▶ Assorted Hot Herbal Tea

CHALLAH BREAD FRENCH TOAST | \$ 26 per guest

- ▶ Thick Sliced Challah Bread with Fresh Berries and Maple Syrup
- ▶ Applewood Smoked Bacon +\$6.00
- ▶ Florida Orange Juice
- ▶ Fresh Brewed Gourmet Coffee, Decaf Coffee, Assorted Hot Herbal Tea

QUICHE | \$ 28 per guest

Lorraine of Ham and Swiss Cheese

Spinach, Feta and Tomato | \$ 27 per guest

- ▶ Florida Orange Juice
- ▶ Fresh Brewed Gourmet Coffee, Decaf Coffee, Assorted Hot Herbal Tea

Breakfast Sandwiches

Minimum Order of 2 Dozen Required

BREAKFAST BISCUIT | \$ 8 per guest

- ▶ Scrambled Egg, Sausage Patty, American Cheese

SCRAMBLE WRAP | \$ 8 per guest

- ▶ Scrambled Egg, Sausage, Cheddar Cheese

STUFFED CROISSANT | \$ 8 per guest

- ▶ Flaky Croissant with Egg, Cheese and Bacon

EGG WHITE WRAP | \$ 9 per guest

- ▶ Fresh Mozzarella, Tomato & Spinach

BREAKFAST

ENHANCEMENTS

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

OMELET STATION | \$ 14 per guest

- ▶ Eggs, Egg Whites, Bacon, Ham, Spinach, Mushrooms, Peppers, Onions, Tomatoes, Cheddar and Swiss Cheeses

**Requires a chef attendant (\$125 per 50 guests)*

BISCUITS & GRAVY| \$ 7 per guest

- ▶ Buttermilk Biscuits
- ▶ Country Sausage Gravy

WAFFLE STATION | \$ 18.50 per guest

- ▶ Bananas Foster, Seasonal Berries, Candied Pecans, Nutella, Fresh Whipped Cream, Maple Syrup, Chocolate Chips

**Requires a chef attendant (\$125 per 50 guests)*

OAT MILK, ALMOND MILK, SOY MILK| \$ 5 per guest

YOGURT, FRESH FRUIT & GRANOLA PARFAITS| \$ 9 per guest

FRUIT SMOOTHIE SHOTS | \$ 4 per guest

HARD BOILED EGGS | \$ 30 per dozen

APPLEWOOD SMOKED BACON OR SAUSAGE | \$ 6 per guest

CANADIAN BACON | \$ 7 per guest

An Excellent Enhancement To Your Buffet

LOX STOCK AND BAGEL DISPLAY | \$ 15 per guest

- ▶ Smoked Atlantic Salmon, Assorted Bagels, Cream Cheese, Red Onions, Sliced Tomato, Diced Egg. Capers





BREAKS

A LA CARTÉ ITEMS

- ▶ European Gourmet Coffee with Cream and Sugars
\$65 per gallon
- ▶ Assorted Hot Herbal Tea and Sugars
\$65 per gallon
- ▶ Freshly-Brewed Iced Tea
\$45 per gallon
- ▶ Assorted Soda
\$5 each
- ▶ Sparkling Water
\$8 each
- ▶ Bottled Juices
\$6 each
- ▶ Lemonade
\$45 per gallon
- ▶ Whole Milk, 2% Milk, Skim Milk
\$4 each
- ▶ Oat, Soy, Almond Milk **\$5 each**
- ▶ Whole Fresh Fruit
\$3 each
- ▶ Bottle Domestic Still Water
\$7 each
- ▶ Fruit Punch
\$45 per gallon
- ▶ Assorted Kind™ Bars
\$6 each
- ▶ Energy Drinks
\$7 each
- ▶ Citrus Mint Spa Water
\$35 per gallon
- ▶ Orange Juice
\$60 per gallon
- ▶ Individual Bags of Chips and Pretzels
\$4 each
- ▶ Yogurt, granola and fruit parfaits
\$9 each
- ▶ Assorted Freshly-Baked Muffins or Danish
\$ 36 per dozen
- ▶ Assorted Bagels with Cream Cheese
\$ 38 per dozen
- ▶ Tortilla Chips with Salsa
\$ 6 per guest
- ▶ Freshly-Baked Cookies
\$38 per dozen
- ▶ Double Fudge Brownies
\$ 30 per dozen
- ▶ Fruit Skewers with Yogurt & Honey
\$ 7 per guest

CATERING AT CROWNE PLAZA

LUNCH



LUNCH

CORNER DELI LUNCH

MINIMUM 15 GUESTS
Lunch Box Option Available

Choice of Two \$ 32 per guest, Choice of Three \$ 35 per guest

Choice of sandwiches:

- ▶ Turkey Breast, Cheddar Cheese, Lettuce, Tomato and Avocado on a Wheat Roll
- ▶ Roast Beef, Provolone Cheese, Shaved Red Onions, Lettuce and Tomato on Baguette Bread
- ▶ Black Forrest Ham, Swiss Cheese, Lettuce, Tomato on a Fresh Croissant
- ▶ Tuna Salad or Waldorf Chicken Salad in a Wheat Wrap with Baby Greens
- ▶ Grilled Vegetable Wrap, Baby Spinach, Tomato, Zucchini, Summer Squash, Portobello Mushroom, Hummus (Vegan)
- ▶ Italian Hoagie, Salami, Capicola, Pepper Jack Cheese, Sliced Onion, Lettuce and Tomato

Served with Fresh Whole Fruit, Kettle Chips, a Freshly-Baked Cookie or Brownie and Bottled Water or Soda



PLATED

PLATED LUNCH

A maximum of (2) entrees can be selected. *Minimum 20 guests* All entrees include Warm Bread Rolls, Creamy Butter, Freshly Brewed Iced Tea, Gourmet European Coffee, and Assorted Herbal Hot Tea

SOUP AND SALADS *Choice of One:*

- ▶ Local Garden Green Salad, Rainbow Tomatoes, Shaved Watermelon Radish, Baby Carrots, Florida Orange Segments, Lemon Poppy Seed Dressing
- ▶ Classic Cesar, Baby Romaine, Shaved Parmesan, Focaccia Crostini, Creamy Caesar Dressing
- ▶ Wedge Salad, Iceberg Lettuce, Chopped Bacon, Bleu Cheese Dressing
- ▶ Soup Du Jour –Cup of Chef’s Daily Creation

DESSERTS

Choose One:

- ▶ New York Style Cheesecake – Strawberry Coulis
- ▶ Key Lime Tart
- ▶ Red Velvet Cake with Cream Cheese Frosting
- ▶ Flourless Chocolate Torte, Raspberry Compote
- ▶ Carrot Cake

ENTRÉES

- ▶ Citrus Herb Boneless Chicken Breast, Buttermilk Herb Mash Potato, Seasonal Vegetables with Demi Glace
\$ 36 per guest
- ▶ Impossible Burger, Grilled Vegetable Napoleon, Squash, Portobello, Zucchini, Red Pepper, Roasted Garlic & Sundried Tomato
\$ 38 per guest (Vegan)
- ▶ Chicken Florentine Stuffed With Spinach & Sundried Tomatoes, Beurre Blanc Cream Sauce, Roasted Fingerling Potatoes, Haricot Verts
\$ 40 per guest
- ▶ Chicken Milanese, Panko Crusted Breast, Topped with Arugula, Lemon Vinaigrette, Shaved Parmesan
\$ 38 per guest
- ▶ Pan Seared Mahi, Lemon Beurre Blanc, Rice Pilaf, Baby Harvest Vegetables
\$ 42 per guest
- ▶ Baked Teriyaki Glazed Salmon, Jasmine Rice, Baby Bok Choy
\$ 46 per guest
- ▶ Grilled Flat Iron Steak, Roasted Seasoned Potatoes, Asparagus, Cabernet Sauvignon Jus
\$ 50 per guest





LUNCH

BUFFET LUNCH

All Buffets include Warm Bread Rolls, Creamy Butter, Freshly Brewed Iced Tea, Gourmet European Coffee, and Assorted Herbal Hot Tea *Minimum 25 guests

AMERICAN BACKYARD BBQ | \$ 42 per guest

- ▶ Mixed Garden Greens Salad
- ▶ Ranch & Bacon Potato Salad
- ▶ Smoked Brisket
- ▶ BBQ Chicken Brisket
- ▶ Corn on the Cob
- ▶ Baked Beans
- ▶ Cornbread
- ▶ Apple Cobbler

TASTE OF ITALY | \$ 42 per guest

- ▶ Pasta e Fagioli Soup
- ▶ Tuscan Vegetable & Pasta Salad
- ▶ Chicken Parmesan
- ▶ Meatballs, Pomodoro Sauce
- ▶ Cheese Tortellini in Sundried Tomatoes & Spinach Cream Sauce
- ▶ Roasted Seasonal Vegetables
- ▶ Tiramisu & Cannoli's

GRAND FIESTA | \$ 42 per guest

- ▶ Chicken Tortilla Soup
- ▶ Tricolor Tortilla Chips, Queso, Pico De Gallo
- ▶ Street Corn Salad with Cotija Cheese, Romaine & Black Beans
- ▶ Grilled Beef Strip
- ▶ Slow Roasted Pulled Chicken
- ▶ Yellow Rice
- ▶ Refried Beans
- ▶ Corn and Flour Tortillas
- ▶ Guacamole, Sour Cream, Monterrey Jack
- ▶ Tres Leches Cake

BEVERAGE ENHANCEMENT| \$ 10 per guest

- ▶ Add Unlimited Non-Alcoholic Beverages:
- ▶ Assorted Sodas, Fruit Punch, Lemonade

*Four (4) Hours Maximum



LUNCH

BUFFET LUNCH

All Buffets include Warm Bread Rolls, Creamy Butter, Freshly Brewed Iced Tea, Gourmet European Coffee, and Assorted Herbal Hot Tea *Minimum 25 guests

ORLANDO EXECUTIVE | \$ 47 per guest

- Caesar Salad, House Made Croutons, Shaved Parmesan
- Fresh Fruit Salad
- Roasted Chicken Breast, Natural Jus
- Blackened or Grilled Atlantic Salmon
- Buttermilk Herb Mash Potato or Four Cheese Mac & Cheese
- Sautéed Seasonal Vegetables
- Carolina Golden Rice Pilaf
- Impossible Meatballs in Roasted Garlic Tomato Sauce (VE)
- Chefs Choice Dessert

THE CARIBBEAN | \$ 56 per guest

- Chicken Dumpling Soup
- Exotic Green Papaya Slaw, Orange Segments
- Bone in Jerk Chicken
- Grilled Flank Steak with Chimichurri Sauce
- Chef's Fresh Fish of The Day
- "Jon Jon" Black Rice or Coconut Rice with Peas
- Sweet Plantains
- Roasted Pineapple Salad, Greens Blend, Garbanzo Beans in Vinaigrette
- Coconut Rum Cake

CATERING AT CROWNE PLAZA

MEETINGS PACKAGES

MEETINGS SIMPLIFIED

MEETING PACKAGES

HEALTHY DISCUSSION

Minimum 25 guests

CONTINENTAL BREAKFAST

- ▶ Freshly Baked Muffins
- ▶ Assorted Bagels, Cream Cheese, Sweet Cream Butter, Preserves
- ▶ Seasonal Fresh Fruit
- ▶ Florida Orange Juice & Assorted Fruit Juices
- ▶ Fresh Brewed European Gourmet Coffee, Decaf Coffee, and Assorted Herbal Teas

MID MORNING REFRESH

Replenishment of Hot Beverages

LUNCH BUFFET

- ▶ Soup du Jour, Seasonal soup
- ▶ Garden Salad with Dressings
- ▶ (2) Selection of Chef Curated Sandwich's
- ▶ Iced Tea or Lemonade

AFTERNOON BREAK

- ▶ Chocolate Fudge Brownies, Assortment of Freshly Baked Cookies, Iced Tea or Lemonade

ALL-DAY BEVERAGES

- ▶ Assorted Sodas and Bottled Water
- ▶ European Gourmet coffee and assorted herbal hot teas

\$ 75 per guest



MEETINGS PACKAGES

EXECUTIVE BOARDROOM

MINIMUM 12 GUESTS

CONTINENTAL BREAKFAST BUFFET

- ▶ Freshly Baked Muffins
- ▶ Assorted Bagels, Cream Cheese, Sweet Cream Butter, Preserves
- ▶ Seasonal Fresh Fruit
- ▶ Florida Orange Juice & Assorted Fruit Juices
- ▶ Fresh Brewed European Gourmet Coffee, Decaf Coffee, and Assorted Herbal Teas

MID MORNING BREAK

- ▶ Replenishment of Beverages
- ▶ Assorted Granola Bars
- ▶ Assorted Yogurts

AFTERNOON BREAK

- ▶ Assorted Salty & Sweet Treats

PRE-ORDER LUNCH MENU

Your Guests Will Be Offered a Chef Curated Menu of Hearty Sandwiches and Premium Salads

ALL-DAY BEVERAGES

- ▶ European Gourmet Coffee and Herbal Hot Teas
- ▶ Assortment of Sodas
- ▶ Sparkling and Still Bottled Waters

AUDIO VISUAL

Complimentary 60" Flat Screen TV

\$ 96 per guest



MEETINGS PACKAGES

CHANGE THE WORLD

MINIMUM 25 GUESTS

CONTINENTAL BREAKFAST BUFFET

- ▶ Freshly Baked Muffins
- ▶ Assorted Bagels, Cream Cheese, Sweet Cream Butter, Preserves
- ▶ Seasonal Fresh Fruit
- ▶ Florida Orange Juice & Assorted Fruit Juices
- ▶ Fresh Brewed European Gourmet Coffee, Decaf Coffee, and Assorted Herbal Hot Teas

MORNING BREAK

- ▶ Deluxe Fresh Fruit, Yogurt, Granola Parfaits

AFTERNOON BREAK

- ▶ Assortment of Freshly Baked Cookies and Chocolate Fudge Brownies

LUNCH BUFFET

- ▶ Select One of Our Catering Lunch Buffets:
- ▶ American Backyard BBQ
- ▶ Corner Deli
- ▶ Grand Fiesta
- ▶ Taste of Italy

ALL-DAY BEVERAGES

- ▶ Replenishment of Beverages Throughout The Day
- ▶ European Gourmet Coffee and Herbal Hot Teas
- ▶ Assorted Sodas
- ▶ Sparkling and Still Bottled Waters

\$125 per guest



CATERING AT CROWNE PLAZA

THEMED BREAKS & DISPLAYS





RECEPTIONS

DISPLAYS

Minimum 20 guests

FRESH FRUIT| \$ 10 per guest

- ▶ Assorted Fresh Seasonal Fruit & Berries

VEGETABLE CRUDITE | \$ 12 per guest

- ▶ Assorted Fresh Seasonal Vegetables, Buttermilk Ranch

IMPORTED & DOMESTIC CHEESES | \$ 16 per guest

- ▶ Assorted Fresh Seasonal Fruit, Berries, Gourmet Crackers

MEDITERRANEAN | \$ 20 per guest

- ▶ Fire Roasted Vegetables
- ▶ Red Roasted Hummus & Traditional Hummus
- ▶ Bruschetta
- ▶ Assorted Olives
- ▶ Pita Bread & Garlic Crostini

ANTIPASTI| \$ 25 per guest

- ▶ Marinated Vegetables
- ▶ Pepperoni, Salami
- ▶ Tomatoes. Mozzarella, Provolone
- ▶ Pepperoncini Peppers
- ▶ Mixed Olives, Italian Bread

BRIE EN CROUTE | \$ 18 per person

- ▶ Warm Wheel of Brie Wrapped in Pastry
- ▶ Fresh Fruit Preserve and Baguette Bread

RAW BAR | SEASONAL & MARKET PRICE

- ▶ Jumbo Gulf Shrimp, Stone Crab Claws, Raw Oysters, Mussels, Little Neck Clams
- ▶ *Cocktail Sauce. Horseradish Sauce, Champagne Vinaigrette*

SUSHI | MARKET PRICE

- ▶ Based on 4 Pieces Per Person *Minimum Order 100 Pieces
- ▶ Traditional & Contemporary Sushi Rolls
- ▶ Yellowfin Tuna, Salmon, Shrimp
- ▶ Ponzu Sauce, Soy Sauce, Pickled Ginger & Wasabi
- ▶ Chopsticks

EUROPEAN CHARCUTERIE| \$ 28 per guest

- ▶ Shaved Prosciutto, Salami
- ▶ Gourmet Cheeses
- ▶ Assorted Bread, Baguettes

DESSERT DISPLAYS

Minimum 20 guests

ICE CREAM SUNDAE FINALE | \$ 27 per guest

Trio of Ice Cream Flavors

Assorted Toppings to Include:

Chocolate Fudge, Caramel, Whipped Cream,
Mini Marshmallows, Butterfinger Candy Pieces
Oreo Cookie Crunch, Bananas, Maraschino Cherries
Rainbow Sprinkles, Waffle Cone Pieces

SWEET ENDINGS | \$ 24 per guest

Chefs Selection of Individual treats of Chocolate
Raspberry & Lemon Mousse Bars, Tiramisu,
Macarons, Mini Cannoli's & Cream Puffs



THEMED BREAKS

ANYTIME

MINIMUM 12 GUESTS

ALL DAY BEVERAGES | \$ 36 per guest

- ▶ Unlimited Assortment of Soft Drinks
- ▶ Sparkling & Flat Bottled Waters
- ▶ Regular & Decaf European Gourmet Coffee and Assorted Herbal Tea, Fresh Brewed Iced Tea
- ▶ Includes “touch up” for six (6) hours

HALF DAY BEVERAGES | \$18 per guest

Includes all-day product “touch up” for three (3) hours

FRESH FRUIT SMOOTHIES | \$ 9 per guest

HEALTHY START | \$ 20 per guest

- ▶ Fresh Cut Vegetables, Selection of Crudité, Light Dressings
- ▶ Seasonal Fresh Fruit Display
- ▶ Hummus with Whole Grain Crackers
- ▶ Refreshing Citrus-Mint Spa Water

BALLGAME BREAK | \$ 18 per guest

- ▶ Warm Soft Pretzels, Mustard & Cheese Sauce
- ▶ Assorted Mini Candy Bars
- ▶ Classic Root Beer Soda

THE ENERGIZER | \$ 18 per guest

- ▶ Granola Bars, Protein Bars
- ▶ Fresh Fruit Skewers Accompanied with Honey & Yogurt
- ▶ Energy Drinks
- ▶ Refreshing Citrus-Mint Spa Water

TRAILS AWAY | \$ 18 per guest

- ▶ Make Your Own Trail Mix
- ▶ Assorted Mixed Nuts, Dried Fruits
- ▶ Pretzel Rods and M&M Candy

SNACK SHOP | \$ 17 per guest

- ▶ Candy Bars, Mixed Nuts, Potato Chips, Popcorn and Caramel Popcorn
- ▶ Soft Drinks & Bottled Water

COOKIE JAR | \$ 16 per guest

- ▶ Chocolate Chip, Oatmeal, Peanut Butter Cookies
- ▶ Whole Milk, Skim Milk and Chocolate Milk

THEMED BREAKS

ANYTIME

MINIMUM 12 GUESTS


LITTLE HAVANA BREAK| \$ 25 per guest

- ▶ Empanadas
- ▶ Mini Cuban Sandwiches
- ▶ Pastelitos
- ▶ Tres Leches
- ▶ Assorted Soda and Bottled Water

SWEET ENDINGS DISPLAY |\$ 26 per guest

- ▶ Chefs Selection of Individual Treats:
- ▶ Chocolate Raspberry Bars
- ▶ Lemon Mousse Bars
- ▶ Tiramisu
- ▶ Strawberry Shortcake
- ▶ Macaroons
- ▶ Mini Cannoli's & Cream Puffs
- ▶ Regular & Decaf European Gourmet Coffee, Assorted Herbal Hot Teas





CATERING AT CROWNE PLAZA

RECEPTIONS

Hors D'oeuvres



RECEPTIONS

CHILLED BITES

Minimum Order is 50 pieces
- Butler pass incurs an upcharge

- ▶ Tomato & Basil Bruschetta on a Crostini
- ▶ Smoked Salmon with Cream Cheese on Cucumber Round*
- ▶ Chicken Caesar Bites
- ▶ Gulf Shrimp with Cocktail Sauce*
- ▶ Mixed Olive Tapenade with Feta on Crostini
- ▶ Sliced Tenderloin with Horseradish Sauce Crostini*
- ▶ Mozzarella Caprese, Fresh Basil, & Cherry Tomato, Bocconcini Skewers
- ▶ Vegetable Shooters with Ranch Dressing
- ▶ Fresh Seasonal Fruit & Cheese Skewers
- ▶ Ahi Tuna Poke, Wakame, Mango ponzu, sesame seeds wonton*
- ▶ Avocado tostada, lime pickled vegetables

\$4 each *\$5 each

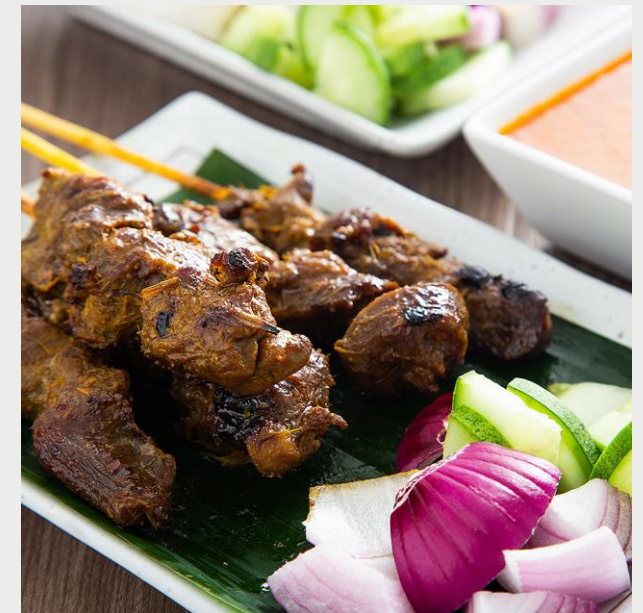
RECEPTIONS

HOT BITES

Minimum Order is 50 pieces - Butler pass incurs an upcharge

- ▶ Vegetarian Spring Roll, Thai Chili Sauce
- ▶ Mini Crab Cakes, Remoulade*
- ▶ Swedish or BBQ Meatballs
- ▶ Marinated Chicken or Beef Skewer, Sweet Sauce
- ▶ Falafel, Mint Yogurt Sauce*
- ▶ Coconut Shrimp, Mango Sauce*
- ▶ Mini Beef Wellington
- ▶ Mini Chicken Wellington
- ▶ Mini Beef Empanadas
- ▶ Mini Chicken Empanadas
- ▶ Conch Fritters, Remoulade*
- ▶ Potato Pancake, Apple Sauce & Sour Cream
- ▶ Miniature Pigs in a Blanket
- ▶ Ham Croquets, Garlic Aioli
- ▶ Short Rib Tart, Bleu Cheese
- ▶ Scallops Wrapped Bacon*
- ▶ Spanakopita, Tzatziki, Sumac and Lemon*

\$4 each *\$5 each





RECEPTIONS

ENHANCEMENT STATIONS

Designed for up to 1 hour of service. *Minimum 25 guests
\$200 Chef Attendant Fee Required

PASTA STATION | \$ 24 per guest

- ▶ Penne, Fusili, Bowtie
- ▶ Pesto Cream, Marinara, Alfredo
- ▶ Garlic Bread
- ▶ Add Chicken \$5 per guest
- ▶ Add Shrimp \$6 per guest

WOK STATION | \$ 28 per guest

- ▶ Sesame Chicken
- ▶ Ginger Marinated Beef
- ▶ Fresh Asian Vegetable
- ▶ Water Chestnuts
- ▶ Ginger Hoisin Sauce
- ▶ Siracha Sauce
- ▶ Jasmine Rice
- ▶ Fortune Cookies

TACO STATION | \$ 21 per person

- ▶ Marinated Chicken
- ▶ Sauteed Peppers & Onions
- ▶ Warm Flour Tortillas, Corn Tortillas
- ▶ Shredded Lettuce, Tomatoes
- ▶ Salsa, Guacamole, Sour Cream, Cheddar
- ▶ Add Beef Strips \$7 per guest
- ▶ Add Mahi \$6 per guest

THE SPUD BAR | \$ 18 per guest

- ▶ Select Three (3)
- ▶ Creamy Yukon Gold Mashed Potatoes
- ▶ Whipped Sweet Potatoes, Tator Tots, Shoestring Fries
- ▶ Potato Skins, Sweet Potato Fries, Curly Fries, Assorted Toppings



RECEPTIONS

ENHANCEMENT STATIONS

Designed for up to 1 hour of service. *Minimum 25 guests
\$200 Chef Attendant Fee Required

MAC & CHEESE STATION | \$ 20 per guest

- ▶ Cheddar and White Cheese Sauces
- ▶ Toppings: Bacon, Sundried Tomatoes, Peas
- ▶ Add Braised Short Rib + \$5 per guest
- ▶ Add Sauteed Shrimp + \$5 per guest

PAELLA STATION | \$ 29 per person

Traditional Spanish Favorite

- ▶ Yellow Rice
- ▶ Mussels
- ▶ Clams
- ▶ Shrimp
- ▶ Sausage
- ▶ Chicken & Peas
- ▶ Roasted Red Peppers

SLIDER STATION | \$ 26 per guest

- ▶ Select Two (2)
- ▶ Beef & Cheddar, Crispy Chicken or Buffalo Chicken
- ▶ Pulled Pork with Cabbage Slaw
- ▶ Portobella Mushroom with Roasted Red Pepper
- ▶ House made Kettle Chips, Assorted Toppings

FLATBREAD STATION | \$ 25 per guest

- ▶ Margherita with Fresh Tomatoes, Basil
- ▶ BBQ Chicken
- ▶ Classic Caesar Salad with House made Croutons, Shaved Parmesan

CATERING AT CROWNE PLAZA

DINNER





DINNER

PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, EUROPEAN GOURMET COFFEE
AND HOT HERBAL TEAS *MAXIMUM THREE TO INCLUDE VEGETARIAN (3) CHOICES.

MINIMUM 20 GUESTS

SALAD *(Choose One)*

- ▶ Farmers Market Salad –Garden Greens, Rainbow Tomatoes, Shaved Watermelon Radish, Shredded Carrots, Florida Orange Segments, Lemon Lime Poppy Seed Dressing
- ▶ Caesar Salad –Baby Romaine Hearts. Shaved Parmesan, Focaccia Croutons, Creamy Caesar Dressing
- ▶ Roasted Beet Salad –Mixed Greens, Jubilee Tomatoes, Candied Roasted Beets, Citrus Dressing

DESSERTS & TABLESIDE COFFEE SERVICE *(Choose One)*

- | | |
|--|--|
| ▶ Red Velvet Cake with Cream Cheese Frosting | ▶ Apple Rose Pie, Cinnamon Whipped Cream |
| ▶ NY Style Cheesecake, Strawberry Coulis | ▶ Key Lime Tart |
| ▶ Double Chocolate Layer Cake | |
| ▶ Carrot Cake | |

SELECT FROM ENTRÉES

- ▶ Citrus Herb Airline Breast of Chicken, Creamy Mashed Potatoes, Haricot Verts, Demi Glace
\$ 50 per guest
- ▶ Cheese Gnocchi Pasta, Spinach & Sundried Tomato Cream Sauce
\$ 50 per guest (Vegetarian)
- ▶ Pan Seared Fillet of Mahi, Rice Pilaf, Baby Harvest Vegetables, Lemon Beurre Blanc
\$ 52 per guest
- ▶ Pork Tenderloin Medallions, Roasted Butternut Squash Puree, Baby Harvest Vegetables, Green Apple Cinnamon Compote
\$ 50 per guest
- ▶ Baked Teriyaki Glazed Salmon, Jasmine Rice, Baby Bok Choy
\$ 55 per guest
- ▶ Grilled Flat Iron Steak, Creamy Mashed Potatoes, Asparagus, Cabernet Sauvignon Jus
\$ 75 per guest
- ▶ Seared Filet Mignon with Truffle Potato Grain, Cognac Peppercorn Sauce, Roasted Asparagus, Roasted Cipolini Onion
\$ 89 per guest | MKT PRICE
- ▶ Grilled Filet Mignon and Grilled Lobster Tail, Potato Au Gratin, Roasted Vegetables, Truffle Infused Demi Glaze **\$ 99 per guest | MKT PRICE**

DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, EUROPEAN GOURMET COFFEE,
AND ASSORTED HOT HERBAL TEAS. MINIMUM 25 GUESTS

STEAKHOUSE | \$ 82 per guest

- ▶ Cream of Mushroom Soup
- ▶ Garden Salad Bar
- ▶ Roasted NY Strip Steak, Pinot Noir Pan Jus
- ▶ Fresh Fish of The Day, Lemon Sauce
- ▶ Grilled Chicken, Herb Gremolata
- ▶ Garlic Mashed Potatoes
- ▶ Four Cheese Mac & Cheese
- ▶ Buttered Green Beans
- ▶ Cheesecake, Strawberry Coulis

TASTE OF ASIA | \$ 68 per guest

- ▶ Asian Noodle Salad, Peanut Dressing
- ▶ Fried Rice & Steam Dumplings
- ▶ Vegetarian Spring Rolls, Sweet Chili Sauce
- ▶ Beef Teriyaki, Steam Broccoli
- ▶ Bourbon Chicken
- ▶ Asian Vegetables
- ▶ Fortune Cookies
- ▶ Moochi Ice cream

SABORES LATINOS | \$ 75 per guest

- ▶ Pan Seared Arepas
- ▶ Ensalada, Roasted Corn, Black Beans, Peppers, Tomatoes, Cotija Cheese with Cilantro Vinaigrette
- ▶ Red Snapper Filet, Garlic Butter Sauce
- ▶ Grilled Flank Steak, Chimichurri Sauce
- ▶ Whole Rotisserie Chicken, Florida Orange Mojo
- ▶ Latin Rice with Beans
- ▶ Sweet Plantains
- ▶ Tres Leches or Caramel Flan

NONNA'S ITALIANO | \$ 68 per guest

- ▶ Caprese Salad with Balsamic Glaze
- ▶ Vegetable & Pasta Salad
- ▶ Stuffed Pasta Shells in Pomodoro Sauce
- ▶ Chicken Marsala
- ▶ Sausage, Peppers & Onions
- ▶ Sautéed Spinach & Mushrooms in Garlic EVOO
- ▶ Tiramisu & Mini Cannoli's



DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, EUROPEAN GOURMET COFFEE,
AND ASSORTED HOT HERBAL TEAS. MINIMUM 25 GUESTS

CARRIBBEAN LUAU | \$ 68 per guest

- ▶ Mixed Green Salad with Orange Segments, Cranberry Vinaigrette
- ▶ Fresh Tropical Fruit Display
- ▶ Grilled Mahi Mahi
- ▶ Bone In Jerk Chicken
- ▶ “JonJon” Black Rice Pilaf
- ▶ Sweet Plantains & Yuca Fries
- ▶ Seasonal Mixed Vegetables
- ▶ Coconut Cake

MEDITERRANEAN | \$ 75 per guest

- ▶ Farro Salad, Fire Roasted Vegetables, Herbs, EVOO, Lemon Dressing
- ▶ Greek Salad, Kalamata Olives, Shaved Red Onion, Rainbow Tomatoes, Feta Cheese
- ▶ White Bean Soup, Pancetta, Focaccia Croutons
- ▶ Chorizo & Seafood Paella
- ▶ Marinated Chicken with Grilled Lemon
- ▶ Roasted Red Potatoes
- ▶ Tiramisu



RECEPTIONS

ENHANCEMENT CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN BREAD

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

1 HOUR OF SERVICE

BROWN SUGAR GLAZED HAM | \$ 325

Whole Grain Mustard (Serves 20 people)

WHOLE FILET CEDAR PLANK SALMON | \$ 240

Lemon Dill Sauce (Serves 12 people)

HERB ROASTED LEG OF LAMB | \$ 450

Rosemary, Mint Sauce, and Au Jus (Serves 20 people)

PRIME RIB OF BEEF | \$550

Creamy Horseradish Sauce & Au Jus (Serves 25 people)

MAPLE BASTED TURKEY BREAST | \$325

Pan Gravy, Cranberry Chutney (Serves 20 people)

MARINATED ROASTED PORK LOIN | \$ 350

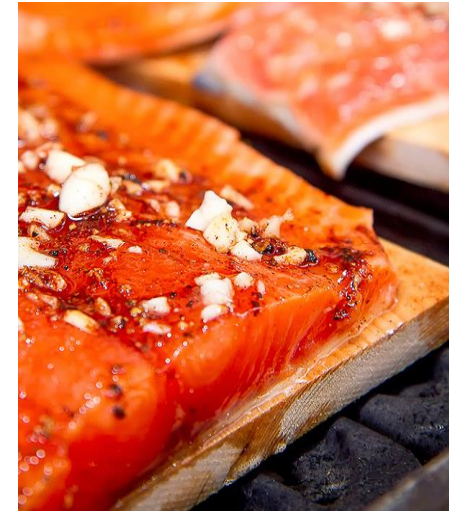
Mango Chutney (Serves 20 people)

ROASTED BEEF SIRLOIN | \$ 485

Horseradish Sauce and Au Jus (Serves 30 people)

ROASTED TENDERLOIN OF BEEF | \$585

Pinot Noir Reduction & Basil Pesto (Serves 30 people)



CATERING AT CROWNE PLAZA

BEVERAGE



**2-HOUR WINE & BEER BAR –NO
HARD LIQUOR**

- ▶ Domestic & Imported Beers
- ▶ Hotel Brand 30 Degrees Wines & Champagne
- ▶ Alcoholic Seltzers (Assorted flavors)
- ▶ Assorted Soda and Juices
- ▶ Bottled Still and Sparkling Water

\$20 per person for the first hour

\$9 per person for each additional hour

2-HOUR HOSTED CALL BRANDS

- ▶ Smirnoff Vodka
- ▶ Bombay Gin
- ▶ Old Crow Bourbon
- ▶ Cruzan Rum
- ▶ Canadian Club Whisky
- ▶ Corazon Tequila
- ▶ Dewar’s Scotch
- ▶ Domestic and Imported Beer
- ▶ Hotel Choice of Oxford Landing Wines
- ▶ Sparkling Champagne
- ▶ Alcoholic Seltzers (Assorted flavors)
- ▶ Assorted Soda, Juices & Mixers
- ▶ Bottled Still and Sparkling Water

\$33 per person for the first hour

\$10 per person for each additional hour



BEVERAGE

OPEN BAR OPTIONS

ALL BARS REQUIRE A BARTENDER – \$125 PER BARTENDER UP TO 100 GUESTS

2-HOUR HOSTED DELUXE BRANDS

- ▶ Tito’s Vodka
- ▶ Tanqueray Gin
- ▶ Four Roses Bourbon
- ▶ Bacardi Rum
- ▶ Jack Daniels Whiskey
- ▶ Johnnie Walker Red Label Scotch
- ▶ Milagro Tequila Blanco
- ▶ Domestic and Imported Beer
- ▶ Deluxe Wines (hotel choice of 30 Degrees wines)
- ▶ Sparkling Champagne
- ▶ Alcoholic Seltzers (Assorted flavors)
- ▶ Assorted Soda, Juices & Mixers
- ▶ Bottled Still and Sparkling Water

\$36 per person for the first hour

\$12 per person for each additional hour

2-HOUR HOSTED PREMIUM BRANDS

- ▶ Ketel One Vodka
- ▶ The Botanist Gin
- ▶ Knob Creek Bourbon
- ▶ Johnnie Walker Black Scotch
- ▶ Casa Noble Tequila
- ▶ Mount Gay Dark Rum
- ▶ Domestic and Imported Beer
- ▶ Premium Wines (hotel choice of 30 Degrees wines)
- ▶ Sparkling Champagne
- ▶ Alcoholic Seltzers (Assorted flavors)
- ▶ Assorted Soda, Juices, & Mixers
- ▶ Bottled Still and Sparkling Water

\$40 per person for the first hour

\$15 per person for each additional hour



BEVERAGE

CONSUMPTION + CASH BAR

ALL BARS REQUIRE A BARTENDER – \$125 PER BARTENDER

ALL CASH BARS REQUIRE A CASHIER – \$125 PER CASHIER

PER 100 GUESTS

CALL BRANDS | \$13 per drink

DELUXE BRANDS | \$14 per drink

PREMIUM BRANDS | \$16 per drink

DOMESTIC BEER | \$ 9 per bottle

IMPORTED BEER | \$10 per bottle

HOUSE WINE | \$11 per glass

HOTEL BRAND WINE | \$12 per glass

SPARKLING HARD SELTZER | \$9 per drink

HOTEL BRAND CHAMPAGNE | \$13 per flute

ENERGY DRINK | \$7 per drink

SPARKLING WATER | \$8 per bottle

STILL WATER | \$7 per bottle

ASSORTED SODA | \$5 per soft drink

CATERING AT CROWNE PLAZA

POLICIES AND GUIDELINES



GENERAL INFORMATION

All food items must be prepared, provided and served by the hotel. Menus, audio visual and all meeting requirements, with all details pertaining to your event must be finalized with your Catering representative a minimum of 45 days prior to your event. Due to fluctuations in the market, menu prices can not be guaranteed more than 120 days prior to your event. While we are very proud of the selections included in this menu, we would be delighted to customize a menu that will suit your taste, elegance and budget.

BEVERAGES

The Crowne Plaza Orlando Downtown, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages, in accordance with the Florida Alcoholic Commission’s regulations. Therefore, the hotel must supply all alcoholic beverages and food. NO OUTSIDE FOOD OR BEVERAGE is permitted at the Hotel unless pre approved arrangements have been made. The hotel will receive, handle and dispense donated beverage items for an additional corkage charge.

MEAL GUARANTEES

In arranging for private events, the attendance must be communicated to the Hotel by 11:00AM, ten (10) business days in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for services for more than five (5%) percent over the guarantee. All Guarantees for guest and food counts are required Ten (10) days prior to event. If a guarantee is not given to the Hotel by 11:00 AM on the due date, the expected number on the banquet contract will automatically become the guarantee. If actual count on the day of the event exceeds the five percent (5%) overage allotment, the kitchen will prepare what is available to accommodate the additional guests at a surcharge of \$10.00++ per person, over the contract amount, to be applied to the Master Account.

LIABILITY

The Crowne Plaza Orlando Downtown, reserves the right to monitor all private events. Damage to the premises will be charged accordingly. The Hotel will not assume responsibility for personal property and equipment brought into the banquet room. The Hotel reserves the right to change event rooms, based on size and guest counts of guests. All Vendors will be required to provide a Certificate of Liability 1 month prior to event.

DELIVERIES

The Client must contact the Hotel at time of contract, of any items that will be delivered to hotel. Client will receive instructions and pricing for all items delivered, entering, storing pick-up procedures from the Hotel. Charges do apply.

ROOM SET-UP

The Hotel does not guarantee early set-up times for outside Vendors or auction items. This includes but is not limited to Florists, Decorators, Musicians, etc. Any extensive set-up must be discussed with the Event Manager, in advance. The Hotel may require a Room Rental fee to cover the usage of a room for this service.

EVENT ROOMS

The Hotel reserves the right to change allocated event space should the final number of guests exceed the maximum capacity of a room, or not meet the minimum requirements for the room. An additional Room Rental charge may apply. Event space is booked only for the time indicated. A minimum Labor charge of \$250 will apply for any DAY OF setup changes when different from event contract.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make the final decision regarding outdoor events 4 hours prior to start time. All outdoor events require indoor back up space. Outdoor events will be automatically moved inside if weather reports 40% chance of rain. Curfew on all music and entertainment scheduled in the Atrium or Poolside to end promptly at 11:00 PM. Poolside events are subject to music restrictions and designated start/ending times. Any items ordered by the Client (Tents, Linens, Music, Grills, etc.) will continue to be charged to the Client if the event is moved inside.

SERVICE CHARGES AND TAX

All food, beverage, audio visual, room rental and any other miscellaneous charges on your invoice are subject to a 24% Service Charge and applicable 6.5% Sales Tax. All Tax Exempt Groups must supply hotel a valid Florida State Exemption form 60 days prior to event.

AUDIO VISUAL

We are pleased to offer our in-house audiovisual service provider, Absolute AV Rental at 4073414349.A technician will assist your group. All audiovisual equipment will be subject to a 24% Service Charge and 6.5% Sales Tax and will be added to hotel invoice. Any audiovisual equipment ordered must be cancelled within forty eight hours, or the group will be charged for the full rental.