



CROWNE PLAZA®  
HOTELS & RESORTS

# CATERING MENU



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

CATERING AT CROWNE PLAZA

# BREAKFAST



BREAKFAST

# CONTINENTAL BUFFET

MINIMUM 25 GUESTS

Designed for up to 1 hour of service

## 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, Cranberry and Apple Juices
- ▶ Fresh Brewed Lavazza Premium 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
- ▶ Smoothie Power Shots
- ▶ Florida Orange Juice & Assorted Fruit Juices
- ▶ Fresh Brewed Lavazza Premium Coffee, Decaf Coffee, and Assorted Herbal Hot Teas





## BREAKFAST

# HOT BUFFET

MINIMUM 25 GUESTS

Designed for up to 1 hour of service

### **THE BRIGHT START \$ 35 per guest**

- ▶ Egg White Wrap: Fresh Mozzarella, Tomato & Spinach
- ▶ Stuffed Croissant: Flaky Croissant with Egg, Cheese and Bacon
- ▶ Parfaits of Yogurt, Berries, Granola
- ▶ Sliced Seasonal Fruit
- ▶ Oatmeal with Toppings
- ▶ Yogurt & Granola
- ▶ Assorted Juices, Fresh Brewed Lavazza Premium & Decaf Coffee, and Assorted Herbal Hot Teas

### **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
- ▶ Florida Orange Juice
- ▶ Fresh Brewed Lavazza Premium & 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 Lavazza Premium & 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

### STUFFED CROISSANT | \$ 8 per guest

- ▶ Flaky Croissant with Egg, Cheese and Bacon

### SCRAMBLE WRAP | \$ 8 per guest

- ▶ Scrambled Egg, Sausage, Cheddar Cheese

### 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

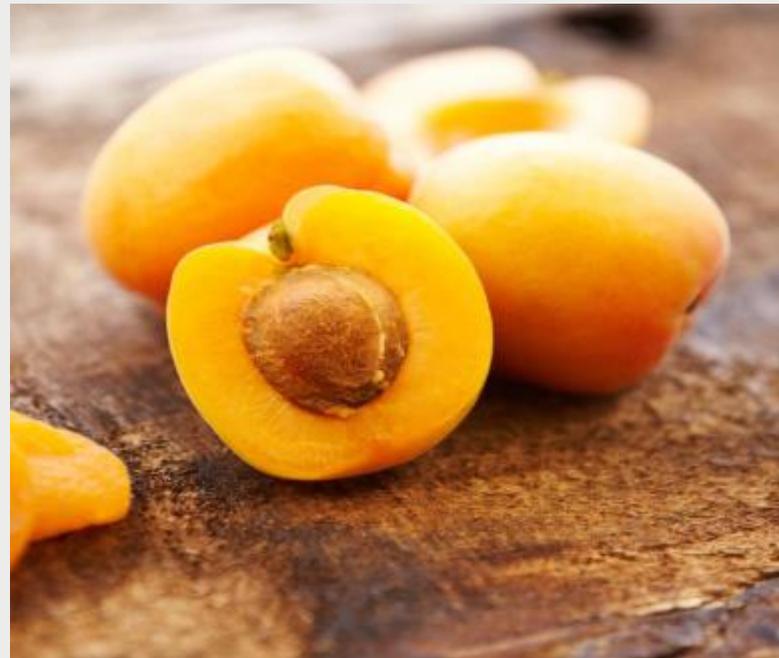
## CANADIAN BACON | \$ 7 per guest

*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

- ▶ Lavazza Premium Coffee with Cream and Sugars  
**\$75 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**
- ▶ 32 oz. Carafes of Whole Milk, 2% Milk, Skim Milk  
**\$6 each**
- ▶ Oat, Soy, Almond Milk  
**\$7 each**
- ▶ Whole Seasonal Fresh Fruit  
**\$3 each**
- ▶ Bottle Spring Water  
**\$4 each**
- ▶ Artisan Bottle Water  
**\$7 each**
- ▶ Fruit Punch 7  
**\$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

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# LUNCH



## SIMPLY DELI "BUILD YOUR OWN" \$38 per guest

### CRISP CAESAR SALAD

Romaine, Shaved Parmesan, croutons, Caesar Dressings (dressing served on the side)

### BABY SPINACH SALAD

Candied Walnuts, Oranges, Gorgonzola, Herb Vinaigrette (dressing served on the side)

### CAPRESE

Mozzarella, Sliced Tomatoes, Basil, Balsamic

### MEATS

Oven Roasted Turkey Breast, Roast Beef, Ham

### CHEESE

Cheddar, Provolone, Pepper Jack Cheese

### BREADS

Assorted Brioche, Hawaiian ROLls, Wheat Bread, Spinach & Tomato Basil Wraps

### TOPPINGS

Lettuce, Tomato, Spinach, Pickles, Red Onion, Mayo, Mustard

Assorted Potato Chips & Pretzels

\*Chef's Choice of Dessert

### SOUP ENHANCEMENT:

-Tomato Basil

-Chicken Noodle

-Broccoli & Cheese

**\$6 per guest**

## CORNER DELI BOXED LUNCH

**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  
**LUNCH**

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

**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

**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

All Buffets include Warm Bread Rolls, Creamy Butter, Freshly Brewed Iced Tea, Premium Lavazza Coffee, and Assorted Herbal Hot Tea \*  
 Minimum 25 guests  
 Designed for up to 1 hour of service

### 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

### 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

### 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



LUNCH

# BUFFET LUNCH

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

## **ORLANDO EXECUTIVE | \$ 45 per guest**

- ▶ Caesar Salad, House Made Croutons, Shaved Parmesan
- ▶ Fresh Fruit Salad
- ▶ Roasted Chicken Breast, Natural Jus
- ▶ Blackened or Grilled Fish of the day
- ▶ 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

# 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 Premium Lavazza 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) Selections of Chef's Curated Boxed Lunch Options (pg 9)
- ▶ 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
- ▶ Premium Lavazza coffee and assorted herbal hot teas

**\$ 75 per guest**



MEETINGS PACKAGES

# EXECUTIVE MEETING

MINIMUM 12 GUESTS

## PRE-ORDER LUNCH MENU

### 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 Premium Lavazza Coffee, Decaf Coffee, and Assorted Herbal Teas

### MID MORNING BREAK

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

### AFTERNOON BREAK

- ▶ Assorted Salty & Sweet Treats

### Sandwich Options:

Turkey Breast, Cheddar Cheese, Lettuce, Tomato and Avocado on a Wheat Roll

Italian Hoagie, Salami, Capicola, Pepper Jack Cheese, Sliced Onion, Lettuce and Tomato

Grilled Vegetable Wrap, Baby Spinach, Tomato, Zucchini, Summer Squash, Portobello Mushroom, Hummus (Vegan)

### Salad Options:

Crisp Caesar Salad

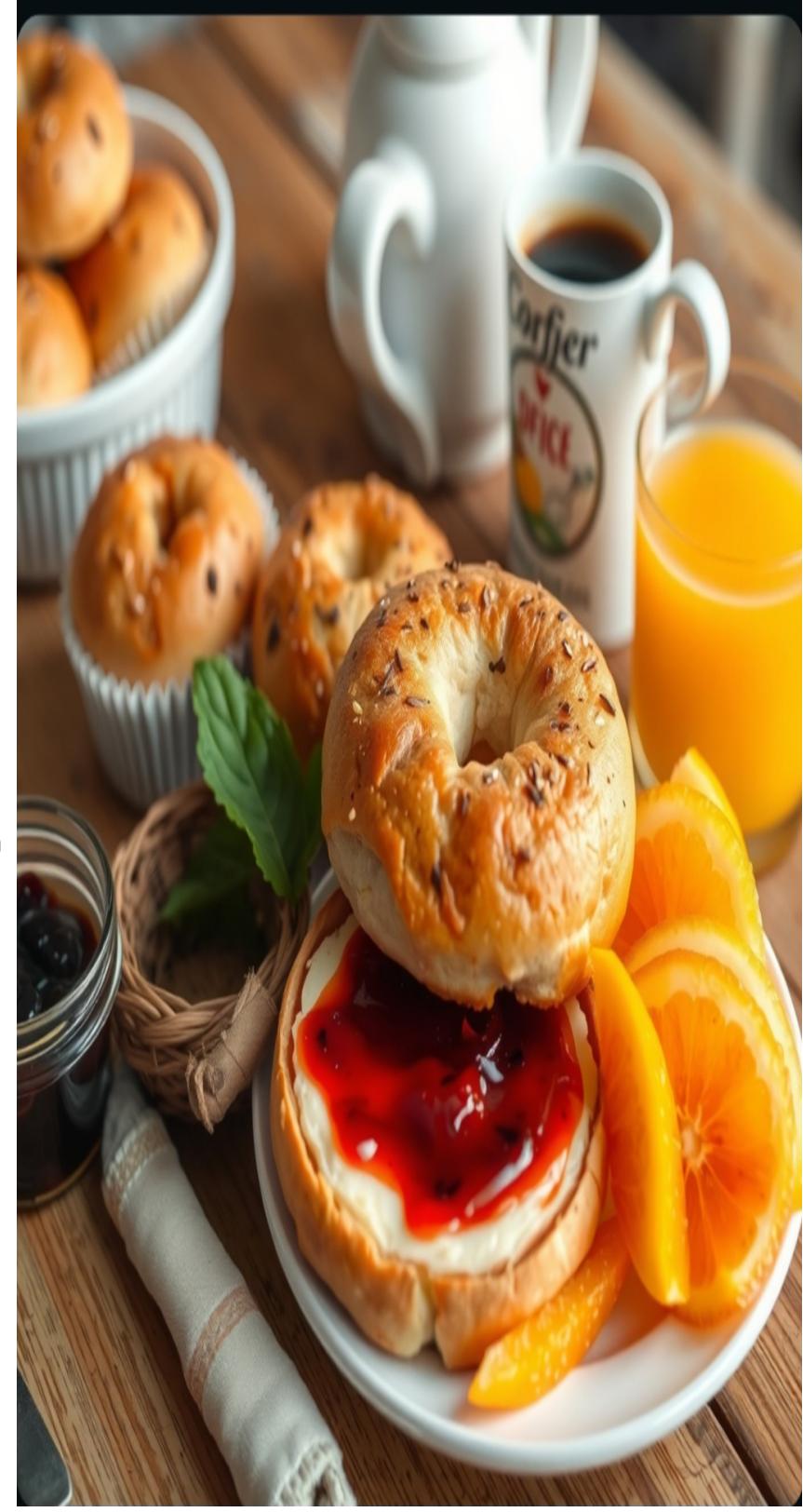
Romaine, Shaved Parmesan, croutons, Caesar Dressings (dressing served on the side)

Tortellini, Roasted Vegetables, Olive Oil, and Sun Dried Tomatoes

### ALL-DAY BEVERAGES

- ▶ Premium Lavazza Coffee and Herbal Hot Teas
- ▶ Assortment of Soft Drinks
- ▶ Sparkling and Bottled Waters

**\$ 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 Premium Lavazza 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

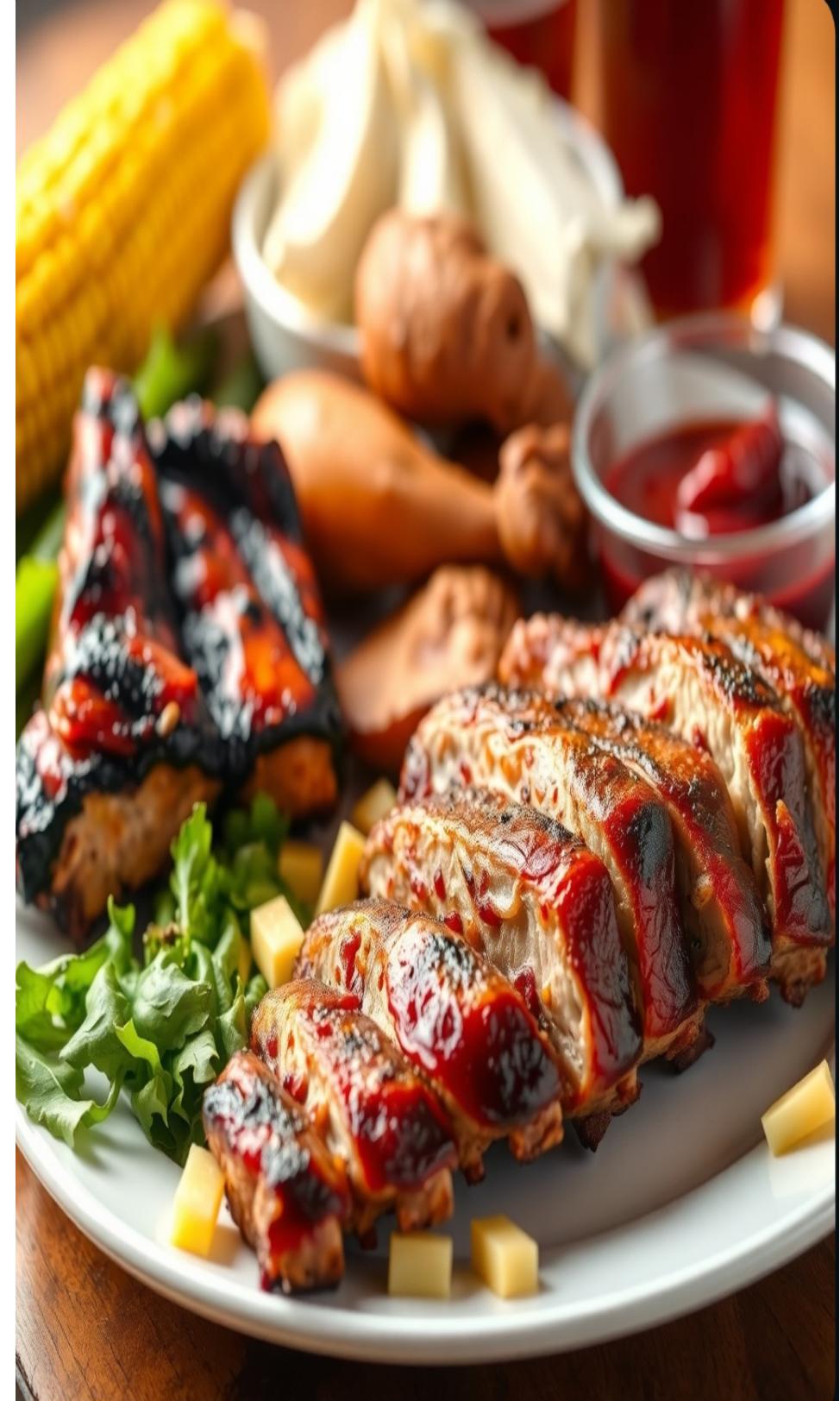
## LUNCH BUFFET

- ▶ 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
- ▶ Premium Lavazza 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

- ▶ Gourmet Cheese & 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



## 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 | \$ 20 per guest

- ▶ Warm Soft Pretzels, Mustard & Cheese Sauce
- ▶ Beef Jerky
- ▶ 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
- ▶ Infused Water Station

### SNACK SHOP | \$ 19 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

### ASSORTED MOCKTAILS | \$ 10 per guest

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  
\*\*\*Choice of Butler Pass or Displayed

- ▶ 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

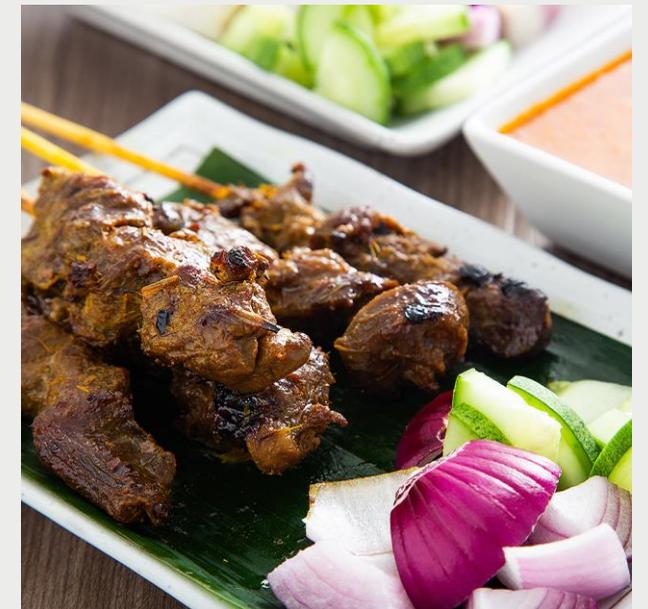
RECEPTIONS

# HOT BITES

Minimum Order is 50 pieces  
\*\*\*Choice of Butler Pass or Displayed

- ▶ 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  
\$150 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

### SIZZLING FAJITA STATION | \$ 21 per person

- ▶ Marinated Chicken
- ▶ Sautéed 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

\*Minimum of (2) enhancements required if purchased stand alone



RECEPTIONS

# ENHANCEMENT STATIONS

Designed for up to 1 hour of service. \* Minimum 25 guests  
\$150 Chef Attendant Fee Required Per Station

### 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

Minimum of (2) enhancements required if purchased stand alone

CATERING AT CROWNE PLAZA

# DINNER





DINNER  
**PLATED**

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, PREMIUM LAVAZZA 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
- ▶ NY Style Cheesecake, Strawberry Coulis
- ▶ Double Chocolate Layer Cake
- ▶ Carrot Cake
- ▶ Apple Rose Pie, Cinnamon Whipped Cream
- ▶ Key Lime Tart

**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  
**\*\*MKT PRICE**
- ▶ Grilled Filet Mignon and Grilled Lobster Tail, Potato Au Gratin, Roasted Vegetables, Truffle Infused Demi Glaze **\*\*MKT PRICE**

DINNER

# BUFFET

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

\*Designed for up to 1 hour of service

## THE AMERICAN | \$ 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

## CARIBBEAN FLAVORS | \$ 75 per guest

- ▶ Ensalada, Roasted Corn, Black Beans, Peppers, Tomatoes, Cotija Cheese with Cilantro Vinaigrette
- ▶ Fresh Tropical Fruit Display
- ▶ Grilled Mahi Mahi
- ▶ Bone in Jerk Chicken
- ▶ Grilled Flank Steak, Chimichurri Sauce
- ▶ Latin Rice with Beans
- ▶ Seasonal Mixed Vegetables
- ▶ 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
- ▶ Sauteed Spinach & Mushrooms in Garlic EVOO
- ▶ Tiramisu & Mini Cannoli's



DINNER

# DINNER BUFFET

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

\*Designed for up to 1 hour of service

## CHEF'S TABLE | \*\*MARKET PRICE

- ▶ Consultation with our Executive Chef to customize a menu based on your taste and budget

## 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 –\$150 PER STATION

DESIGNED BASED ON 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)*

\*Minimum of (2) enhancements required if purchased stand alone



CATERING AT CROWNE PLAZA

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# BEVERAGE



## 2-HOUR OPEN WINE & BEER BAR

- ▶ Domestic & Imported Beers
- ▶ Deluxe Wines & Champagne
- ▶ Alcoholic Seltzers (Assorted flavors)
- ▶ Assorted Soft Drinks and Juices
- ▶ Bottled and Sparkling Water

**\$29 per person**

**\$9 per person for each additional hour**

## 2-HOUR OPEN CALL BRANDS

- ▶ Smirnoff Vodka
- ▶ Bombay Gin
- ▶ Old Crow Bourbon
- ▶ Cruzan Rum
- ▶ Canadian Club Whiskey
- ▶ Corazon Tequila
- ▶ Dewar's Scotch
- ▶ Domestic and Imported Beer
- ▶ Silver Gates Wines
- ▶ Alcoholic Seltzers (Assorted flavors)
- ▶ Assorted Soft Drinks Juices & Mixers
- ▶ Bottled and Sparkling Water

**\$43 per person**

**\$10 per person for each additional hour**



## BEVERAGE

# OPEN BAR OPTIONS

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER UP TO 100 GUESTS

## 2-HOUR OPEN 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 (Silver Gate Winery)
- ▶ Alcoholic Seltzers (Assorted flavors)
- ▶ Assorted Soft Drinks, Juices & Mixers
- ▶ Bottled and Sparkling Water

**\$49 per person**

**\$12 per person for each additional hour**

## BAR SNACKS - \$5 PER PERSON

- ▶ Assorted Salty & Sweet Treats

## 2-HOUR OPEN 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
- ▶ Deluxe Wines (Silver Gate Winery)
- ▶ Alcoholic Seltzers (Assorted flavors)
- ▶ Assorted Soft Drinks, Juices, & Mixers
- ▶ Bottled and Sparkling Water

**\$55 per person**

**\$15 per person for each additional hour**



BEVERAGE

## HOST BAR + CASH BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER  
ALL CASH BARS REQUIRE A CASHIER – \$150 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**

**DELUXE WINE | \$11 per glass**

**ALCOHOLIC SELTZERS | \$9 per drink**

**HOTEL BRAND CHAMPAGNE | \$13 per flute**

**ENERGY DRINK | \$7 per drink**

**SPARKLING WATER | \$7 per bottle**

**BOTTLED SPRING WATER | \$4 per bottle**

**ASSORTED SOFT DRINKS | \$5 per drink**

\*\*CORKAGE FEE- \$25 PER BOTTLE

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.