



CROWNE PLAZA®
ORLANDO - DOWNTOWN

CROWNE PLAZA

Catering Menus

Banquet & Catering Policies

Food & Beverage Service

Due to current health regulations, all food served at the hotel must be prepared by our staff.

Food may not be taken off the premise after it has been prepared and served. The sale &

service of alcoholic beverages are regulated by the state of Florida. As a licensee, the

Crowne Plaza Orlando Downtown is responsible for the administration of the regulations.

It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Service Charges

All Banquets & Events are subject to a 22% Service Charge.

Event Room Assignment

Event room assignments are made according to the guaranteed minimum number of attendees

anticipated. Due to varying attendee counts, we reserve the right to change event room reservations,

to best suit either increasing or decreasing attendee counts.

Entrée Selection

If your group should require a split menu, entrée selections will be limited to a maximum of 2 selections.

There may be an additional charge for this service. The hotel does require that the client provide place

cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce

more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

Guarantees

An attendee figure (Guarantee) is required for all meal functions seven (7) business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. Our staff will be prepared to serve 5% over the guaranteed number for groups below 100 attendees and 3% for groups over 100 attendees.

Menu Pricing

The prices shown herein are subject to increase until a signed Event Contract is received by the Sales & Catering office.

Audio-Visual Equipment

Our team would be happy to arrange any audio-visual equipment for your event.

Billing

A deposit equal to or greater than 25% of the total estimated charges must be received upon signing the Event Contract. We accept all major Credit Cards, Company Checks (must be received 2 weeks prior to event), & Cash.

Security

The Crowne Plaza Orlando Downtown does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during, or following any event.

Decorations

Our Sales & Catering team would be happy to assist you with arranging freshly cut flowers, centerpieces, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

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Express Start Continental

Assorted Breakfast Breads and Pastries
Fresh Brewed Coffee, Decaffeinated Coffee
and a Selection of Premium Teas
\$9.95 per person

Traditional

Seasonal Sliced Fresh Fruit and Berries
Assorted Breakfast Breads and Pastries
Served With a Variety of Jellies and Whipped
Butter
With a Variety of Juices
(Orange, Grapefruit, Apple and Cranberry)
Fresh Brewed Coffee, Decaffeinated Coffee
and a Selection of Premium Teas
\$12.95 per person

Rise and Shine

Seasonal Sliced Fruit and Berries
Assortment of Bagels and Breakfast Bars
Regular & Light Cream Cheese with Fruit
Preserves
Individual Fruit Yogurt Parfaits
With a Variety of Juices
(Orange, Grapefruit, Apple and Cranberry)
Coffee, Decaffeinated Coffee and a Selection
of Premium Teas
\$15.95 per person

Continental Southwest

Seasonal Sliced Fresh Fruit
Assorted Breakfast Breads and Pastries
Smoked Bacon, Egg and Sharp Cheddar
Filled Soft Tortilla Wrap Sour Cream and
Salsa with a Variety of Juices
(Orange, Grapefruit, Apple and Cranberry)
Fresh Brewed Coffee, Decaffeinated Coffee
and a Selection of Premium Teas
\$17.95 per person

Breakfast "To-Go"

Selection of Chilled Bottled Juices
One Granola Bar
Maple Ham, Egg, and Pepper Jack Cheese
On Texas Toast Sandwich
\$12.95 per person

Complete Breakfast "To-Go"

Selection of Chilled Bottled Juices
Maple Ham, Egg, and Pepper Jack Cheese on
Texas Toast Sandwich
Soft Breakfast Taco with Scrambled Eggs
and Cheese in Addition to
One Danish and One Granola Bar
\$16.95 per person

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We proudly serve freshly brewed



Be Fit Breakfast

A Fresh Selection of Juices
(Orange, Grapefruit, Apple and Cranberry)
Whole fruit, Berries, Assorted Nuts, and Low Fat Greek Yogurt,
Infused Honey Roasted Granola bar,
Hard-boiled Eggs, Grilled Turkey Bacon
Whole Wheat Bread, Multigrain Bread, Mini Croissants
And an Assortment of Bagels
Regular & Light Cream Cheese with Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Premium Hot Teas
\$18.95 per person

Breakfast Buffets

All-American

A Selection of Juices
(Orange, Grapefruit and Cranberry)
Assorted Breakfast Breads and Pastries
Served with Assorted Preserves and
Marmalades
Served With a Variety of Breads
And Sweet Creamy Butter and Cream
Cheese
Sliced Seasonal Fresh Fruit and Berries
Country Scrambled Eggs with Fresh Chives
Apple Wood Smoked Bacon
Country Sausage Links
Roasted Breakfast Potatoes and
Fresh Brewed Coffee, Decaffeinated Coffee
and Selection of Premium Tea

\$21.95 per person



The Executive Breakfast Buffet

Chef's Selection of Freshly Baked Pastries,
Muffins, Bagels and Mini Croissants
Assorted Jellies, Whipped Butter and
Cream Cheese
Oatmeal with Brown Sugar and Raisins
Mini Assorted Yogurt Parfait
Egg White Spinach Frittata
Crispy Breakfast Potatoes
Fluffy Scrambled Eggs
Buttermilk Biscuits with House Made
Country Gravy
& the Choice of Two of the Following Sides:
• Crispy Bacon
• Turkey Sausage
• Pork Sausage Links
Freshly Brewed Regular and Decaffeinated
Coffee and Assorted Premium Hot Teas
Florida Orange Juice, Cranberry Juice and
Apple Juice

\$25.95 per person

Maximum breakfast buffet service time is 90 minutes

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Optional Enhancement Stations

Belgium Waffles Made To Order

Strawberries, Assorted Fruit and Berry Compotes, Warm Vermont Maple Syrup, Whipped Cream and Sweet Creamy Butter

\$7.00 per person



Omelettes Made To Order

Omelette with your Choice of Ham, Peppers, Onions, Mushrooms, Tomatoes, Salsa, and Two Cheeses

\$10.00 per person

Smoked Salmon Gravlax and Pepper Cured Trout

Accompanied by Red Onions, Capers, Chopped Eggs, Vine Ripe Tomatoes, Regular and Light Cream Cheese, New York Style Bagels

\$12.75 per person



*Attendant fee \$150
One Attendant required per 50 People*

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A La Carte Breakfast Items

Apple Wood Smoked Bacon or Garlic-Sage Sausage Links.....	\$3.95 per person
Kielbasa Sausage with Caramelized onions.....	\$5.95 per person
Andouille Sausage.....	\$5.95 per person
Smoked, Cured Pancetta Bacon.....	\$4.75 per person
Raisin Cinnamon French Toast with Warm Vermont Maple Syrup.....	\$5.50 per person
Old Fashion Oatmeal Station with Dried Cranberries, Raisins & Nuts...	\$4.75 per person
Scrambled Farm Fresh Country Eggs.....	\$6.35 per person
Buttermilk Biscuits with Country Sausage Gravy.....	\$4.75 per person
Select Breakfast Cereals with Milk or Skim Milk.....	\$3.95 per person
Stuffed Blueberry Mascarpone French Toast	\$6.35 per person
Bagels with Regular and Light Cream Cheese.....	\$27.95/dozen
Assorted Breakfast Breads and Pastries.....	\$27.95/dozen
White or Wheat Toast, Butter and Jellies.....	\$21.95/dozen

Hot Breakfast Sandwiches / Per Dozen

Sausage, Egg and Cheese Biscuit.....	\$55.95/dozen
Ham, Egg and Cheese Croissant.....	\$57.55/dozen
Portobello, Roasted Peppers, Egg and Mozzarella on Toasted Focaccia.....	\$57.55/dozen
Bacon, Egg and Cheese on a Toasted English Muffin.....	\$47.95/dozen
Ham, Cheddar Cheese & Egg Breakfast Burrito.....	\$60.00/dozen
Chipotle, Chorizo and Monterey Jack Breakfast Burrito.....	\$60.00/dozen
Country Fried Chicken on Biscuit with Country Gravy.....	\$59.40/dozen



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Plated Breakfast Entrées

Country All American

Country Scrambled Eggs with House Potatoes, Crispy Apple Wood Bacon or Country Sausage Links
\$15.95 per person

Vegetable Quiche

Mushroom, Spinach, Char-Grilled Onions and Five Cheeses Breakfast Potato with Heirloom Tomato-Basil Salad
\$18.95 per person

Strawberry Mascarpone Stuffed French Toast

Crispy Apple Wood Bacon or Country Sausage Links, Ginger Spiced Georgia Peaches and Warm Vermont Maple Syrup
\$13.95 per person



Eggs Benedict on Traditional English Muffin

Two Poached Eggs Served on a Traditional English Muffin with Shaved Ham Topped with Traditional Hollandaise Sauce Accompanied with Oven Roasted Tomatoes and Seasoned Grilled Asparagus
\$17.95 per person



Omelet of the Americas

Traditional Three Egg Omelet Loaded With Fresh Spinach, Tomatoes, Caramelized Onions, Baked Ham, and Smoked Cheddar Accompanied By Our Classic Potato Hash Brown
\$17.95 per person

Vegetable Frittata

A Three Egg White Frittata with Red Peppers, White Onions, Fresh Spinach, Tomato, Basil and Asparagus Accompanied By Our House Potatoes
\$19.95 per person

All Breakfast Entrées are Served with Coffee or Tea



Vegetarian

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Mid-Morning Breaks

Power Break

Assorted Selection of Energy Bars,
Power Bars, and Fruit & Granola Bars
Served with a Variety of Naked Juice
Smoothies, 5-Hour Energy Drink,
Red Bull, and Coconut Water

\$12.95 per person

Healthy Way

Multi-Grain Nut Breads and Muffins
Served with Whipped Butter
Accompanied by Assorted Berries &
Granola Yogurt Parfaits, and Fresh Fruit
Skewers

\$15.95 per person

Tropical Smoothie Station

Made to Order Smoothies with Assorted Fruit, Berries, Juices and Yogurt
Accompanied by a Selection of Freshly Baked Nut Breads

\$19.95 per person



Beverages

Sodas and Bottled Water **\$3.00ea**

Assorted Bottled Juices **\$4.00ea**

Freshly Brewed Barnie's Coffee **\$40.00 per Gal.**

Freshly Brewed Iced Tea **\$25 per Gal.**

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Additional Selections to Compliment Your Break

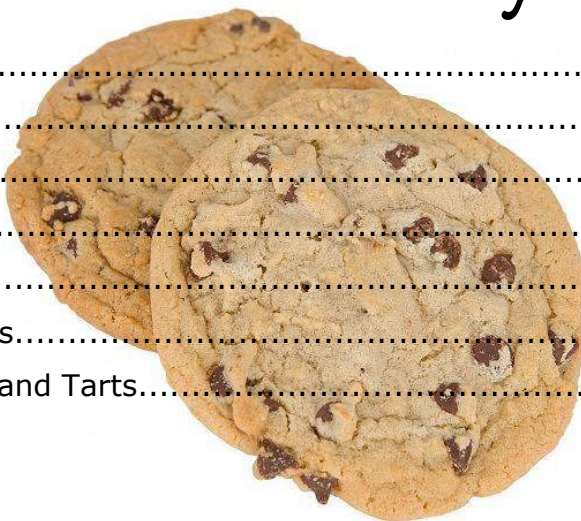
Individual Fruit Yogurts.....	\$3.50ea.
Individual Chips, Nuts, Pretzels or Candy Bars.....	\$1.85ea.
Whole Fruit.....	\$22.00/dz
Pretzels, Potato Chips, Tortilla Chips or Mixed Nuts*.....	\$19.00/lb
Popped Buttered Popcorn*.....	\$17.58/lb
Philly Style Giant Soft Pretzels with Assorted Mustards.....	\$33.50/dz
Ice Cream and Frozen Yogurt Novelties.....	\$14.95/dz
Assortment of Candy Bars.....	\$28.70/dz
Power Bars and Granola Bars.....	\$33.50/dz

**We recommend one pound per twenty guests*



Selections From Our Bakery

Assorted Scones.....	\$30.25/dz
Lemon Bars.....	\$27.90/dz
Cinnamon-Roll with Vanilla Icing.....	\$36.00/dz
Apple Turnovers.....	\$36.00/dz
Baked Brownies or Blondies.....	\$31.00/dz
Assorted Homemade Jumbo Cookies.....	\$31.00/dz
Assorted Miniature French Pastries and Tarts.....	\$36.00/dz



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Plated Lunches

(All Sandwiches and Wraps are Served with A Choice of: Potato Chips, Potato Salad, Pasta Salad or Tear Drop Tomato Cucumber Salad
Accompanied By A Pickle. Beverages Included: Coffee and Iced Tea)

Sandwiches & Wraps

Mojo Cuban Sandwich

Roasted Pork, Shaved Ham, Pickles,
Swiss Cheese & Dijon Mustard on
Cuban Bread

\$16.95

Classic Philly Cheese Steak

Shredded Beef, Onions, Peppers,
Sautéed Mushrooms and Swiss Cheese
on a Traditional Philly Roll

\$15.95

Grilled Chicken Sandwich

Grilled Chicken Breast, Oven Roasted
Tomato, Arugula, Feta Cheese and
Peppered Jam on Ciabatta Bread

\$16.95

Southern Turkey Burger

Turkey Burger, Peppered Jam, Avocado
Mash and Chipotle Mayonnaise on a
Pretzel Bun

\$16.95

Roasted Vegetable Wrap

Red Pepper Spinach, Squash, Zucchini
Roasted Tomato, Fresh Basil, Red Pepper
Hummus Spread on an Herb Pressed
Flour Tortilla

\$16.95

Roasted Turkey Club

Shaved Oven Roasted Turkey Breast,
Apple Wood Smoked Bacon, Lettuce,
Tomato, and Herb Mayo Served on
Seven Grain Bread

\$16.95

Mile High Mahi-Mahi

Lime Seasoned Mahi-Mahi, Lettuce, and
Tomato with a Spread of Herb Aioli
Served on White Toasted Bread

\$17.95

Grilled Portobello Sandwich

Grilled Marinated Portobello Mushroom,
Roasted Red Peppers, Spinach, Swiss
Cheese & Pesto Aioli on Ciabatta Bread

\$16.95

Bistro Steak Burger

Fresh All Beef Patty, Choice of American,
Swiss, Cheddar or Pepper Jack Cheese
Served with Bacon, Mushrooms and
Grilled Onions on Our House Bun
or Pretzel Bun

\$17.95

Chicken Caesar Wrap

Grilled Chicken Tossed with Shredded
Romaine, Parmesan Cheese, Croutons &
Caesar Dressing Wrapped in a Flour
Tortilla

\$16.95

Turkey Bacon Avocado Wrap

Oven Roasted Turkey with Lettuce,
Tomato, Bacon, Avocado & Ranch
Dressing Wrapped in a Flour Tortilla

\$17.95



Vegetarian

Gluten Free Option: please inform us so we can
modify your order

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Lunch Boxes

\$16.95 Each

Maximum two choices

Marinated Portobello Mushroom



Kaiser Rolls with Roasted Garlic Mayonnaise, Basil, Baby Lettuce, Roasted Red Peppers and Buffalo Mozzarella



Roasted Turkey Club

Shaved Oven Roasted Turkey Breast, Apple Wood Smoked Bacon, Lettuce, Tomato, & Herb Mayo on Seven Grain Bread

Chicken Salad

Gluten Free Sliced Bread, Walnut and Raisin Salad, Tomato, Baby Greens and Aged Swiss

Muffuletta

Ciabatta with Salami, Mortadella, Capicola, Aged Provolone with Marinated Olive Salad

Crowne Plaza Delicatessen

Sliced Oven Roasted Turkey, Black Forest Ham & Cheddar on a Ciabatta Roll

Blackened Chicken Po' Boy

Overstuffed Cajun Specialty Served on a Crusty Roll with Shredded Lettuce, Monterey Jack Cheese, Tomato and Creole Remoulade, Kosher Dill Pickle

Turkey and Brie on Croissant

Apple Smoked Turkey, Double Cream Brie, Sun Dried Tomato and Shaved Onion on a Flaky Croissant



All Boxed Lunches include:

Chef's Choice of Baked Cookie or Brownie, Gourmet Chips, Assorted Sodas or Bottled Water (one per lunch)



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Lunch Salad Entrées

Mixed Green Salad

Mixed seasonal field greens, ripe cherry tomatoes, sliced cucumbers, carrot spirals and Your Selection of Dressing

\$9.95

Classic Caesar Salad

Grated Parmesan Cheese, Crisp Romaine, Croutons With Caesar Dressing

\$12.95

Classic Chef Salad

Mixed Green lettuce, Cured Ham, Apple wood Smoked Turkey, American Cheese, Gruyere Cheese, Grape Tomatoes, Cucumbers, Hard Boiled Egg and Your Selection of Dressing

\$14.95

Classic Cobb Salad

Mix of Seasonal Greens, Julienne Turkey, Swiss Cheese, Avocado, Hard Boiled Egg, Bleu Cheese, Tomato, Bean Sprouts and Bacon with Your Selection of

Dressing

\$17.95

Dressing Selections:

Blue Cheese
Balsamic Vinaigrette
Ranch
Italian

The Following Proteins Are Also Available:

Grilled Chicken \$5.00

Salmon \$9.00

Shrimp \$7.00



All Luncheon Salads Include:
Baked Breads and Sweet Cream Butter

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Lunch Plated Entrées

Seared Chicken Breast

Smoked Bacon and Shitake Mushroom
Risotto, Sundried Tomato-Spinach Salad,
Warm Balsamic Butter

\$21.95

Marinated Jerk Chicken and Shrimp

Lime, Thai Sweet Chili Linguini,
Baby Bok Choy &
Ginger Mango Butter Sauce

\$26.95

Sliced Pork Loin

Celery Root-Parmesan Potato Hash,
Syrah Peppercorn Sauce,
Baby Vegetables

\$23 .95

Grilled Texas Skirt Steak

Yukon Gold Whipped Potatoes, Sweet
and Spicy Chipotle Smoked BBQ
Sauce & Buttermilk Onion Rings

\$25.95



Herb-Seared Salmon

Tomato, Cucumber and Cilantro Salsa,
Jasmine Rice, Grilled Vegetables
& Lime Chili Butter

\$24.95



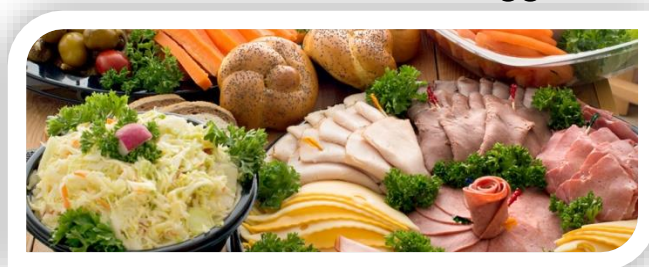
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Delicatessen Buffet



Baby Field Greens, Tomato, Cucumber
Shredder Cheese

Chef's Choice of Dressings

Poppy Seed Cole Slaw and Potato Salad

Luncheon Meats:

Smoked Turkey,
Black Forest Ham, Roast
Beef, Chicken and
Tuna Salad

Cheeses:

Sliced Swiss, American,
Cheddar and Provolone

Breads:

Whole Wheat, French and
Country White

Leaf, Red Oak and Freeze lettuce
Wine Tomato, Red Onion, Dill Pickle, and
Cherry Peppers

Assorted Cookies & Brownies

\$24.95 per person

Add the Chef's Soup of The Day
\$3.95ea

Add a Hot Sandwich

Reuben, Philly Cheese Steak, or Cuban
\$4.95ea

Asian Style Buffet

Classic Won Ton Soup

Spinach with Mandarin Orange,
Cashews, Mung Bean Sprouts and Tofu

Beef and Broccoli with Hoisin Sauce and
Bamboo Shoots

Sweet and Spicy Chili Chicken

Stir Fry Vegetables with Oyster Sauce

Fried Rice with Water Chestnuts

Fortune Cookies

\$29.95 per person

Chef's Dessert Recommendation:

Pineapple Upside Down Cake
Or Coconut Pie

\$4.95 per person



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Southwest Cantina Buffet



Southwestern Caesar Salad

Build Your Own Fajitas & Tacos:

Chipotle Chicken Tinga,
Beef Fajita Salsa Verde,
Shredded Cheese, Shredded Lettuce,
Tomatoes, Sour Cream, Olives,
Salsa & Guacamole

Vegetarian Black Bean and Roasted
Corn Salad

Spanish Rice
Refried Beans
Warm Flour Tortilla

Deep-Fried Cheesecake Wrapped in a
Flour Tortilla
Topped with Cinnamon Sugar

\$29.95

Add-ons:

Tortilla & Roasted Chicken Cup of Soup
Adobe Cup of Soup

\$ 4.95ea

Chef's Dessert Recommendation:

Classic Homemade Flan with Berries
\$ 4.95ea

All-American Buffet

Potato Salad with Chopped Eggs and Dill

Pasta Salad with Roasted Corn and
Smoked Ham

Lemon Poppy Seed Coleslaw

Sweet and Spicy BBQ Chicken

Kosher All-Beef Franks

Grilled Black Angus Burgers

Sliced Cheeses: Cheddar, Swiss and
Pepper Jack
Tomato, Lettuce, Onion

Mayonnaise, Mustard, & Relish

Creamy Five Cheese Macaroni

Chef's Dessert Recommendation:

Apple Pie, Pecan Pie
& Chocolate Cake

\$29.95



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Taste of Havana Buffet

Mixed Greens with
Pineapple Rum Dressing

Tomato, Avocado and Onion Salad

Mojo Chicken Breast with
Citrus Rum Sauce

Jerk Spiced Pork Loin with Mango and
Papaya Salsa

Criollo Black Beans and Rice

Choice of Seasonal Vegetables
Tossed in Mojito Butter Sauce

Chef's Themed Desserts such as
Tres-Leches Cake & Coconut Pie

\$32.95



Executive Buffet



Fire and Ice Salad
(Marinated Tomato, Onion and
Cucumber Salad)

Marinated Artichoke Hearts,
Mushrooms and Roasted Red Peppers

Mixed Greens with an Assortment of
Garnishes and Dressings

Merlot Braised Beef Short Ribs
Topped with a Shitake Mushroom Demi-
Glaze

Herb Seared Salmon
Saffron Beurre Blanc

Garlic Mashed Potatoes

Chef's Selection of Seasonal
Vegetables

Chef's Selection of Desserts

\$39.95

Maximum Luncheon Buffet Service Time is 90 minutes

All Buffets Include: Selection of Baked Breads and Sweet Creamy Butter

(Minimum of 30 guests, additional \$5 per person fee applies if minimum not met)

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Dessert Selections

Bourbon Pecan Pie

\$4.95

Key Lime Pie Mango Sauce

\$4.95

Frangelico Scented Dark Chocolate Mousse

\$5.95

Cheesecake with Raspberry Sauce

\$6.95

Double Chocolate Cake Grand Marnier Chocolate Sauce

\$4.95

Strawberry Orange Marmalade Shortcake

\$4.95



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Afternoon Breaks

The Candy Break

Assorted Jelly Bellies, Miniature Candy Bars, Candy Pops, Milk-Chocolate Almond Bark, Assorted Soft Drinks
\$13.95 per person

Chocolate Lovers

Chocolate Chip Cookies, Fudge Brownies & Blondies, Chocolate Dipped Strawberries, Truffles Chocolate Covered Pretzels, Chocolate Covered Espresso Beans, Hershey's Kisses
\$15.95 per person

The Crowne Ice Cream Sundae Bar

Premium Ice Cream, Hot Fudge, And Whipped Cream, Caramel, Strawberry Sauce, Bananas, Cookie Bits, M&M's, Heath Bar Pieces, Chopped Nuts and Cherries
\$17.95 per person

Healthy Afternoon

Whole Fresh Fruit, Assorted Yogurts, Granola and Fruit Bars, Pretzels and Raisins
\$14.95 per person

Take Me Out to the Ball Game

Soft Pretzels with Mustard, Assorted Ice Cream Bars, Cracker Jacks, And Salted Roasted Peanuts
\$14.95 per person

South of the Border

Tricolor Tortilla Chips Guacamole, Chunky Salsa Sliced Jalapeño Peppers Warm Black Beans Dip Hot Cheese Sauce
\$13.95 per person

Sweet & Salty

Assorted Baked Cookies Bar Mix, Popcorn, Mixed Nuts, & Fudge Brownies
\$13.95 per person

Movie Theater

Buttered Popcorn, Raisinettes, Milk Duds, Freshly Baked Pretzels, Twizzlers, Goobers and Junior Mints
\$14.95 per person

Lemon Break

Freshly Squeezed Lemonade, Lemon Bars, Lemonheads, Italian Lemon Ice, Lemon Mousse Parfaits, Lemon Meringue Pie
\$16.95 per person



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Holiday Buffet

Choice of Salad:

Spinach and Goat Cheese with Candy Walnuts

Bite House Salad

Traditional Caesar Salad with Acorn Relish

Entrée Choice:

Slowly Roasted Turkey Breasts with Sage & Apple Stuffing and Traditional Gravy*

Iron Seared Salmon with Indian Acorn Squash Relish

Classic Succulent Ham with Maple Bourbon Glaze

Choice of Starch:

Potato-Apple Au Gratin

Sweet Potatoes with Candy Marshmallow

Five Cheese Mac N Cheese

Wild Rice Pilaf

Choice of Vegetables:

Sautéed Green Beans with Tomato and Basil

Balsamic Glaze Acorn Squash

Roasted Brussel Sprouts

Dessert:

Pumpkin Pie

Sweet Potato Pie

Bourbon Pecan Pie

Black Forest Cheesecake

One Entrée Selection
\$32

Two Entrée Selection
\$40

Three Entrée Selection
\$48

**Culinary Attendant Required at \$75 per 50 guests*

Maximum Buffet Service Time is 90 minutes

All Buffets Include: Selection of Baked Breads and Sweet Creamy Butter

(Minimum of 30 guests, additional \$5 per person fee applies if minimum not met)

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Hot Hors d'Oeuvres

50 pieces 100 pieces

Mini Black Angus Sliders, Garlic Aioli.....	\$137	\$275
7-grain Vegetable Sliders.....	\$150	\$300
Bacon Wrapped Scallops, Blue Cheese Dip.....	\$150	\$300
Bacon Wrap Beef & Blue Cheese Meatballs.....	\$160	\$325
Almond and Brie with Raspberries En Croute	\$150	\$300
Chicken and Cashew Spring Rolls, Plum Wine Sauce.....	\$150	\$300
Pecan Crusted Chicken Tenders, Bourbon Maple Sauce	\$150	\$275
Miniature Beef Wellingtons.....	\$175	\$350
Rosemary and Garlic Seared Baby Lamb Chops.....	\$212	\$425
Coconut Crusted Shrimp, Orange Marmalade Sauce.....	\$150	\$300
Mini Fried Crab Balls, Chipotle Aioli.....	\$150	\$300
Wild Mushroom Tarts with Boursin Cheese.....	\$137	\$275
Cuban Spring Rolls w/Thai Chili Sauce.....	\$125	\$250
Sesame Soy Glazed Spare Ribs.....	\$137	\$275
Wild Mushroom Arancini with Basil Aioli.....	\$125	\$250
Coconut Crusted Mini Lobster Tails with Orange Jezebel Sauce..	\$212	\$425
Chicken and Cheese Quesadilla Cornucopias, Avocado Dip.....	\$115	\$225
Durban Style Chicken Curry with Thai Chili Sauce.....	\$137	\$275
Conch Fritters with Honey-Key Lime Dipping Sauce.....	\$125	\$250
Spanakopita Triangles with Tzatziki.....	\$87	\$175
Spicy Red Curry Chicken Wings with Cool Mango Sauce.....	\$100	\$200
Shrimp Empanadas with Avocado Salsa.....	\$115	\$225
Beef Cilantro Empanadas with Papaya Salsa.....	\$100	\$200
Chicken Samosas.....	\$100	\$200
Vegetable Samosas.....	\$100	\$200

*Minimum order of 50 Pieces Per Selection Available in Multiples of 50
We Recommend Considering Five to Six Hors d' oeuvres for Each Guest per Hour*

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Cold Hors d'Oeuvres

	50 pieces	100 pieces
Pear, Tomato and Mozzarella on a Pesto Baguettes.....	\$175	\$350
Crab and Jicama Slaw on Belgium Endive Spears.....	\$175	\$350
Pulled BBQ Duck on Mini Buttermilk Biscuits.....	\$150	\$300
Lobster Tartlets.....	\$210	\$420
Sesame Seared Ahi Tuna with Seaweed Salad.....	\$187	\$375
Tomato and Olive Crostinis.....	\$125	\$250
Smoked Shrimp with Sweet Pepper Chutney.....	\$175	\$350
Sushi Tarts Filled with Spicy Tuna.....	\$187	\$375
Scallop Ceviche on Cucumber Wheels.....	\$175	\$350
Jamaican Spiced Pork with Mango Chutney.....	\$125	\$250
New Potatoes Stuffed with Smoked Salmon.....	\$137	\$275
Blackened Beef Tenderloin and Three Pepper Salsa.....	\$150	\$300
Camembert and Berries on Wheat Crisps.....	\$125	\$250
Jumbo Shrimp Cocktail, Classic Cocktail Sauce.....	\$175	\$350



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We Recommend Considering Five to Six Hors d'oeuvres for Each Guest Per Hour*

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Reception Displays

Fresh Crudités and Vegetables Garden Display

Select from Bleu Cheese, Ranch, Garlic-
Parmesan Aioli Dressing or Creamy
Onion Dip

\$240 for 40ppl \$ 420 for 70ppl

Seasonal Fruit and Cheese Display

Chef's Selection of
Fresh Grapes & Berries
Paired with Domestic Cheeses

\$300 for 40ppl \$525 for 70ppl

Seasonal Fruit Display

Sliced Fresh Picked Fruits and Berries,
Honey-Yogurt Dip

\$300 for 40ppl \$525 for 70ppl



Scottish Smoked Salmon Display

Traditional Accompaniments, Party
Breads & Miniature Bagels

Market Price

(Serves up to 40 Guests)

Italian Antipasto Display

Prosciutto, Salami, Spicy Capicola Ham, Roasted Marinated Artichokes, Zucchini Squash,
Yellow squash, Roma Tomato Confit, Peppers, Asparagus, Sweet Onions, Mushrooms,
Olives, Sundried Tomatoes, Fresh Mozzarella, and Provolone Cheese

\$440

(Serves up to 50 Guests)



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Displays

Chips and Dips

Freshly made Hummus

Served with Pita Wedges

\$110

(Serves up to 40 Guests)



Baked Spinach and Artichoke Dip

Served with Pita Wedges

\$120

(Serves up to 30 Guests)



Baked Santa Fe Nine Layer Dip

Served with Nacho Chips

\$130

(Serves up to 30 Guests)

Wheel of Baked Brie

Praline Glazed and Wrapped in Puff Pastry
Or

Raspberry Marmalade Filled and Wrapped
in Puff Pastry

\$130 per Wheel

(Serves up to 40 Guests)

Gulf Coast Crab Dip

Assorted Flat Breads and Sliced French Baguettes

\$160 per Order

(Serves 50 Guests)

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Displays

Smoked & Fresh Seafood

Bay Scallops, Garlic Poached Mussels, Shrimp, Little Neck Clams, Smoked Trout and Smoked Salmon, Traditional Accompaniments

\$850

(Serves 50 Guests)

Charcuterie

International Selections of Pates, Terrines, and Sausages, Crusty Breads and Relishes

\$650

(Serves 50 Guests)



French Pastries

A Selection of Mini Pastries, Chocolates & French Desserts

\$10.95 per person

*Our Reception Displays are Designed as Accompaniments to Other Selections.
Our Conference and Sales Professionals Can Assist You in Preparing a Complete Menu Package.
Maximum Reception Service Time is 90 Minutes*

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Plated Dinner Salads

Local Field Greens

Grape Tomatoes, European Cucumbers and Vegetable Curls,
Raspberry-Walnut Vinaigrette

Classic Caesar

Fresh Shaved Parmesan Reggiano, Tomato Oil, Croutons,
Classic Caesar Dressing

Mix Greens

Mix of Assorted Small Young Salad Green Leaves,
Mandarin Oranges, English Cucumbers, Toasted Pine Nuts,
Ginger-Sesame Dressing

Baby Spinach

Baby Spinach with Hot House Cucumbers, Grape Tomatoes, Hard Boiled Eggs
Honey Bacon Dressing



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Plated Dinner Entrées

Breast of Chicken Florentine

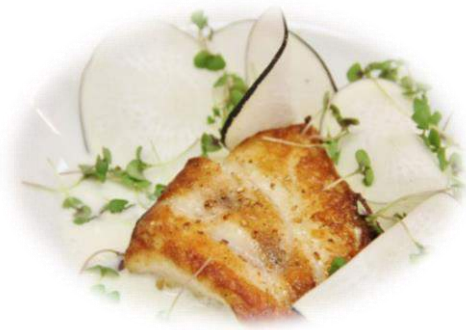
7oz Chicken Breast Stuffed with Creamed Spinach and Mushrooms,
Sweet Corn & Asiago Grits, Roasted Red Pepper Coulis
Chef Choice Baby Vegetable
\$34.95 per person

Bone-In Pork Loin Chop

12oz Bone-in Pork Chop Accompanied by Chipotle Sweet Potato Gratin, Maple-Ginger Demi-Glace
Choice Baby Vegetable
\$38.95 per person

Seared Native Grouper

7oz Grouper Served with Almond Brown Sugar Crust, Jasmine Rice, and Lemongrass Beurre Blanc
Chef Choice Baby Vegetable
\$40.95 per person

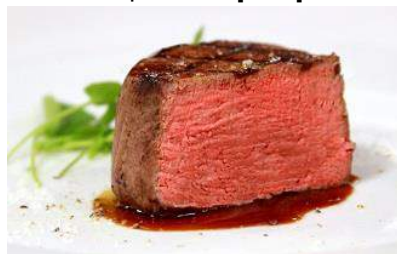


Macadamia and Sesame Crusted Snapper

7oz Snapper Crusted with Macadamia Nuts and Sesame Seeds
Served with Jasmine Rice, Thai-Chili Beurre Blanc
Chef Choice Baby Vegetable
\$40.95 per person

Grilled Filet Mignon

Celery Root & Potato Puree, Wild Mushroom Ragout, Cabernet Demi-Glace
Chef Choice Baby Vegetable
6oz \$40.95 per person
8oz \$44.95 per person



Pan Seared Atlantic Salmon

8oz Salmon Served with Parsnip, Mashed Potato, Shallot and Yellow Endive Ragout, Tequila Lime Butter
Chef Choice Baby Vegetable
\$40.95 per person

Portobello Mushroom Delight

Napoleon of Portabella Mushrooms, Roasted Peppers, Zucchini and Cilantro Jasmine Rice
Chef's Choice of Vegetable
\$28.95 per person



Vegetarian

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Plated Dinner Duo Entrées

Grilled Beef Tenderloin & Mahi Mahi

4oz Beef Tenderloin and Mahi Mahi, Cabernet Demi-Glaze, Green Peas Purée, Beurre Blanc Sauce, Garlic Mashed Potato
Chef Choice Baby Vegetable
\$54.95 per person

Sweet Basil Seared Grouper & Gulf Coast Prawns

5oz Grouper and Gulf Coast Prawns, Saffron Mashed Potatoes, Champagne Butter Sauce & Sweet Tomato Confit
\$54.95 per person

Mojo Lime Chicken & Prawns

Marinated Chicken and Jumbo Shrimp, Caramelized Regiano Polenta, Cilantro Mojo Beurre Blanc, Shallot and Leek Ragout
Choice Baby Vegetable
\$54.95 per person

Filet Mignon & Seared Chicken

4oz Filet Mignon and Seared Chicken, Savory Mushroom Bread Pudding, Gorgonzola Veal Reduction & Sundried Tomato Vinaigrette
\$49.95 per person

Petit Filet Mignon and Pan Seared Salmon

4oz Petit Filet Mignon and Pan Seared Salmon, Potato Gratin, Wild Mushroom Butter & Sherry Demi-glace
\$49.95 per person

Mesquite Grilled Petite Filet Mignon & Gulf Coast Prawns Shrimp

4oz Petite Filet Mignon, Gulf Coast Prawns Shrimp Parmesan Potato Gratin, Port Demi-glaze & Lemon-Thyme Beurre Blanc
\$48.95 per person

*All Dinner Entrées include: Your Choice of Salad and Dessert
Baked Breads and Sweet Creamy Butter
Coffee, Decaffeinated Coffee and Tea*

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Dessert Selections

For Plated Dinner Entrées Choose From The Following Selection:

New York Cheesecake
Peanut Butter Explosion
Double Layered Chocolate Cake
Crème Brûlée
Coconut Rum Tres-Leches
Key Lime Pie



Chef's Dessert Sampler
A Trio of Fabulous Miniature Desserts
Add \$6 per person



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Customized Dinner Buffet

*All Crowne Plaza Buffets Are Accompanied by Seasonal Field Greens, Chef Choice of Dressing,
Expert Selection of Vegetables, Starch and Assorted Desserts
(Minimum of 30 Guests)*

Chicken

Seared Chicken Breast with Wild Mushroom Sauce
Coconut Poached Thai Chicken with Red Curry Sauce
Apricot and Chipotle Glazed Chicken Breast
Roasted Chicken with Sherry Orange Glaze
Grilled Lime Marinated Chicken Breast with Chili Cilantro Sauce

Seafood

Crispy Skin Salmon, Fennel, Orange and Olive Oil Emulsion
Breaded Cod Fish a la Vera Cruz
Grilled Mahi-Mahi with Tropical Fruit Salsa
Coconut Marinated Red Fish Lemongrass & Thai Chili Butter sauce
Citrus Marinated Tilapia with Orange Ginger Rum Sauce

Beef

Beef Bourguignon with Mushrooms and Pearl Onions
Braised Beef Short Ribs, Petite Syrah Demi-Glaze
Grilled New York, Gorgonzola and Crispy Sweet Onions
Mushroom Dusted Beef Flank, Sweet Onion Demi-Glaze

Pork

Roasted Pork Loin with Apple Jack Reduction
Caribbean Spiced Pork, Rum and Molasses Sauce
Pork Milanese with Provencal Sauce
Pork Carnitas with Spicy Tomatillo Sauce

\$35.95 One Entrée

\$42.95 Two Entrées

\$52.95 Three Entrées

Dinner Buffet Service Time is 90 Minutes

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Themed Stations

Enhancements For Any Dinner Buffet or Plated Dinner

Mashed Potato Martini Bar

Creamy Mashed Potatoes Uniquely Presented with Brandied Mushrooms,
Sautéed Spinach, Caramelized Onions, Roasted Garlic
Rock Shrimp Fondue and Shaved Asiago

\$14.95 per person

Classic Caesar Salad

Crisp Romaine Leaves Tossed in Traditional Dressing
Shaved Parmesan, Focaccia Croutons and Cracked Black Pepper
Black Tiger Shrimp and Roasted Chicken

\$15.95 per person



Crowne Plaza Raw Bar

Wianno Oysters, Jumbo Shrimp, Gulf Coast Oysters, Little Neck Clams
& Alaskan King Crab

**Culinary Attendant Required at \$75 per 50 Guests*

\$23.95 per person

Sushi Bar

Assortment of Rolled, Raw and Cooked Sushi with Pickled Ginger,
Wasabi & Soy Sauce

**Sushi Chef Required at \$150 per 50 Guests*

\$23.95 per person



Paella

Cooked To Order Shrimp, Mussels, Clams, Scallops and Andouille Sausage with
Saffron Rice, Olives, Tomatoes, Garlic and Fresh Herbs

\$21.95 per person

All Themed Stations are Available for a minimum of 30 guests

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Themed Stations



Pasta

Cheese Tortellini, Penne and Orecchiette Pastas
Prepared with Zesty Marinara and Pesto Cream Sauce, Mushrooms,
Onions, Bell Peppers, Sweet Italian Sausage, Toasted Pine Nuts,
Roasted Garlic, Shaved Asiago and Crushed Red Pepper Flakes

\$13.95 per person

Add Chicken or Shrimp \$6.00

Steamed Dim Sum

Assorted Pork, Chicken, Seafood and Vegetable Dumplings
with Spicy Mustard, Thai Chili, Yuzu Soy, Orange-Ginger and
Cucumber-Wasabi Dip

\$15.95 per person

Build Your Own Pizza

Grilled To Order Flatbread Pizzas with Bay Shrimp, Chicken, Wild
Mushrooms, Roasted Tomatoes, Fresh Herbs, Pepperoni, Olives,
Artichokes, Peppers, Mozzarella, Parmesan and Gorgonzola; Pesto,
Garlic and Tomato Sauces

\$16.95 per person



Stir Fry

Made To Order Wok Seared Stir Fry with Shrimp, Chicken, Broccoli Rabe,
Shitake Mushrooms, Carrots, Water Chestnuts, Bamboo Shoots,
Snap Peas, Ginger, Garlic, Scallions; Hoisin, Teriyaki and Char Siu Sauces

\$17.95 per person

**Culinary Attendant Required at \$75 per 50 guests*

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Carving Stations

Salt Crusted Mahi-Mahi

Served with Rosemary Aioli, Roasted Tomatoes, Olive Pesto And Crispy Flatbreads

\$350

Serves Approximately 20 Guests

Pistachio & Pesto Crusted Lamb's Leg

Balsamic Jus and Mint Jelly

\$360

Serves Approximately 30 Guests

Whole Poached Atlantic Salmon

Served with Red Onion, Vine Ripe Tomatoes, Capers and Rye Bread

\$250

Serves Approximately 25 Guests

Five Pepper Crusted Tenderloin

Petite Syrah Sauce, Mini Rolls & Horseradish Cream

\$375

Serves Approximately 20 Guests

Whole Steamship Round of Beef

Horseradish Cream, Mini Rolls, & Assorted Mustards

\$675

Serves Approximately 100 Guests

Roasted Turkey Breast

Mini Rolls, Sage Bourbon Pan Gravy

\$285

Serves Approximately 30 Guests

Slow Roasted Prime Rib of Beef

Caramelized Shallot, Mini Rolls, Horseradish Cream & Port Wine Jus

\$370

Serves Approximately 35 Guests

Stuffed Marinated Pork Loin

Wild Mushroom-Spinach Stuffing, Masala, Pan Gravy

\$325

Serves Approximately 30 Guests

**All Items Require a Chef Attendant at \$75 per 30 guests*

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Bars & Specialty Beverages

Host and Cash Bars Will Have the Following Service Charges:

Cashier Fee: \$85.00 Per Event

One Bartender Required Per 100 Guests

Host Bars

Premium Brands

First Hour	\$19.95 per Person
Each Additional Hour	\$11.95 per Person

Call Brands

First Hour	\$15.95 per Person
Each Additional Hour	\$7.95 per Person

Well Brands

First Hour	\$12.95 per Person
Each Additional Hour	\$5.95 per Person

Per Drink & Cash Bars

Per Drink

Premium Brands	\$9.50
Call Brands	\$8.50
Well Brands	\$7.50
Imported Beer	\$6.50
Domestic Beer	\$5.50
Non-Alcoholic Beer	\$5.50
House Wine	\$6.50
Soft Drinks	\$3.00
Bottled Water	\$3.00



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