



CROWNE PLAZA®

— BY IHG —

Princeton
Conference Center

Menu 2025

Breakfast Buffet

Breakfast Enhancements

AM & PM Breaks

Beverage Services

Lunch Buffet

Plated Lunch

Dinner Buffet

Plated Dinner

23% Service Charge and 6.625% NJ State Sales Tax in addition





BREAKFAST BUFFET

Express Continental

\$25.00 PER PERSON

- Orange & Apple juice
- Selection of breakfast breads & pastries
- Butter, honey and fruits preserves
- Whole fresh seasonal hand fruits to include bananas and apples

Traditional Continental

\$28.00 PER PERSON

- Orange & Apple juice
- Cut fruits & berries
- Assorted fruits yogurts
- Hot oatmeal with cinnamon brown sugar and raisins
- Whole & skim milk
- Selection of breakfast breads and pastries
- Assorted bagels and cream cheese
- Butter, honey and fruit preserves

American Breakfast Buffet

\$37.00 PER PERSON

- Orange & Apple juice
- Fresh cut fruits & berries
- Assorted fruit yogurts
- Selection of breakfast breads and pastries
- Butter, honey and preserves
- Steel cut oatmeal with cinnamon brown sugar and raisins
- Fluffy scrambled eggs
- Crispy applewood smoked bacon
- Seasoned breakfast potatoes
- Pancakes with maple syrup



****All Breakfast Includes: Coffee, Tea, Orange Juice and Cranberry Juice****



BREAKFAST BUFFET

Brunch

\$67.00 PER PERSON / Minimum of 30 ppl

- Assorted fruit juices
- Sliced seasonal fruits & berries
- Assorted muffins, croissant, Danish & bagels with cream cheese, Fruit preserves and butter
- Fluffy scrambled eggs
- Cinnamon French toast with whipped cream and maple syrup
- Crispy applewood smoked bacon
- Pork sausage
- Roasted potatoes with bell peppers and onions

Select one salad :

- Locally grown baby spinach, strawberries, seedless grapes, edamame and glazed pecans with white balsamic vinaigrette
- Locally grown baby greens, orange supreme, spiced hazelnuts, roasted young fennel with citrus vinaigrette

Select 2 entrees :

- Mezzi penne with herb pesto topped with toasted parmesan panko crumbs
- Gnocchi bolognese
- Chicken Florentine, spinach, Swiss cheese and sauce mornay
- Sauteed beef tips au poivre, mushroom, shallots, brandy demi-Glace
- Lemon herb grilled salmon
- Eggplant rollatini with caramelized onions and tomato confit

Chef's selection of assorted dessert

Additional :

- Mimosa (\$12.00 per person)
- Bloody Mary (\$12.00 per person)

****All Breakfast Includes: Coffee, Tea, Orange Juice and Cranberry Juice****





BREAKFAST ENHANCEMENTS

****All Breakfast Includes: Coffee, Tea, Orange Juice and Cranberry Juice****

Belgian Waffles

\$12.00 PER PERSON

- Warm Waffles served with whipped cream, berries, maple syrup, sweet butter, caramel and chocolate sauce

Breakfast Stand

\$10.00 PER PERSON

- Breakfast Burrito
- Biscuit, egg omelet and cheddar cheese
- BEC bagel
- SEC bagel
- Vegetarian Burrito available

LOX Display

\$22.00 PER PERSON

- Smoked and Sliced Nova Salmon
- Diced red onion cream cheese & Low-fat cream cheese
- Capers
- Hard boiled egg
- Bagels

Seasonal Freshly Cut Fruits

\$8.00 PER PERSON

- Garnished with Berries

Smoothie & Juice Station

\$21.00 PER PERSON

Select 3 :

- Strawberry - Banana
- Green (Kale - Spinach - Carrots - Honey)
- Carrot - Ginger
- Beet - Lemon - Cucumber

Omelet Station

\$10.00 PER PERSON

- Eggs, Egg White & Egg beaters always available
- Mushrooms, Spinach, Peppers, Onions, Tomatoes, Ham, Bacon, Shredded Cheese, Monterrey jack, Mozzarella cheese

****125 attendant fee per 50 guests****

Make your own trail mix

\$26.00 PER PERSON

- House made granola, chocolate chips, raisins, whole almonds, honey nut Chex mix, shredded coconut, honey roasted peanut, white chocolate covered pretzels, chocolate covers raisins



BREAKS

AM BREAK

SWEET DELIGHT

\$24.00 PER PERSON

- Assorted donuts and whole fruits

POWER-UP PACK

\$26.00 PER PERSON

- Granola protein ball, whole fruit, granola bars

YOGURT BAR BLISS

\$28.00 PER PERSON

- Greek and Vanilla yogurt, mixed berries and granola
- ** Build your own**

SUNRISE SNACKS

\$30.00 PER PERSON

- Fruit skewers, yogurt, almonds, smoothies

APPLE CRUNCH BREAK

\$26.00 PER PERSON

- Apple Nutri grain bars, apple juice, whole apples, cinnamon apple strudels



All Breaks Includes: Coffee, Tea, Bottled water and Soft Drinks



BREAKS

PM BREAK

COOKIE MONSTER BREAK

\$26.00 PER PERSON

- Assorted Cookies, Brownies, Lemon Bars & Milk and chocolate milk

FAN FAVORITE BREAK

\$28.00 PER PERSON

- Pretzels, Franks in a Blanket, Roasted Nuts, and Assorted Chips

HEALTH NUT BREAK

\$32.00 PER PERSON

- Protein bars, trail mix, cliff bars, and smoothies

TAKE A DIP BREAK

\$30.00 PER PERSON

- Guacamole with Tortilla Chips, Hummus with Pita and Cucumber, Assorted Potato Chips with Onion Dip

MOVIE FAN BREAK

\$42.00 PER PERSON

- Popcorn Station butter and caramel, Nachos with Cheese, Assorted Chex Mix, Candy Bars



All Breaks Includes: Coffee, Tea, and Soft Drinks



A collection of five glasses containing various iced beverages, including lemonade, iced tea, and smoothies, garnished with lemons and mint. The glasses are arranged on a light-colored, textured surface. The beverages include a clear lemonade with lemon slices and mint, a golden iced tea with lemon slices, a dark iced tea with lemon slices, a light-colored smoothie, and a clear iced beverage with a large mint leaf.

Refreshing Beverage Break

\$14.00 PER PERSON

- Fresh brewed coffee, decaffeinated Coffee, Herbal Teas, Regular and Diet Soft drinks and Bottled waters.

Cold Beverage Break

\$10.00 PER PERSON

- Assorted Soft drinks, Flat and Sparkling water

Hot Beverage Break

\$10.00 PER PERSON

- Fresh brewed coffee, decaffeinated Coffee, Assorted Herbal Teas & Water station.

All Day Beverage Break

\$32.00 PER PERSON

- Freshly brewed coffee, decaffeinated Coffee, Selection of Herbal Teas, Assorted Regular and Diet Soft drinks

****For up to 8 hours****

A LA CARTE

COFFEE or DECAF COFFEE or HERBAL TEA

\$65.00 PER GALLON

- Served by the gallon
- **Minimum of 1 gallon****

BOTTLED WATER, REGULAR AND DIET SOFT DRINKS

\$5.00 EACH

- Charged on consumption



PLATED LUNCH



First Course

Select One :

- Seasonal soup
- Locally grown baby Spinach, Strawberries, seedless grapes, Edamame and glazed pecans, white Balsamic Vinaigrette
- Locally grown baby greens, orange supreme, spiced hazelnuts, roasted young fennel and citrus vinaigrette
- Arugula and red chicory with toasted hazelnuts, golden raisins, orange supreme and apple dressing
- Baby Mesclun with beet spirals, glazed pecans, goat cheese and red wine vinaigrette
- Tomato, Fresh mozzarella, Balsamic Reduction, Chiffonade of Fresh Basil

Dessert

Select One :

- Vanilla crème Brulé, whipped cream and fresh berries
- NY style cheese cake with fruit coulis
- Chocolate Cake with white chocolate sauce
- Cinnamon Apple Strudel with whipped cream and berries

Entrees

** Pricing per person**

Select One :

- Penne Primavera, Seasonal Fresh Vegetables, Blush Sauce - \$36.00
- Eggplant Rollatini Caramelized Onions and Tomato Confit - \$38.00
- Rustic Citrus Chicken, Lemon Herb Jus - \$41.00
- Chicken Marsala with Wild Mushroom sauce - \$41.00
- Braised Beef Short Ribs with Demi Glace - \$52.00
- NY Strip Steak with Brandy peppercorn sauce - \$48.00
- Pan Seared Salmon with Lemon Vinaigrette - \$42.00
- Sea Bass alla Fiorentina - \$44.00

** Includes: Seasonal accompaniments, Coffee, Decaffeinated Coffee, Herbal Tea, pitchers of water and Soft Drinks, Rolls and Butter **



LUNCH BUFFET

Classic Healthy Lunch

\$48.00 PER PERSON

Salad:

- Mixed green Salad with Balsamic Vinaigrette

Entrees: (Select 2)

- Grilled Chicken Bruschetta with Balsamic Glaze
- Heb Grilled Salmon, Lemon, Pine Nut, Gremolata
- Seasonal Frittata

Sides:

- Quinoa Pilaf with Roasted Veg
- Seasonal Vegetables
- Rolls and Butter

Dessert:

- Berries and Cream

Mediterranean Lunch

\$50.00 PER PERSON

- Couscous Salad with Cucumber, Tomato, Onion and Mint
- Mixed Green Salad with Lemon Vinaigrette
- Grilled Chicken Shawarma with Tzatziki Sauce
- Lemon Herb Grilled Salmon
- Roasted Bell Peppers with Quinoa and Mixed Vegetables
- Roasted Mediterranean Vegetables
- Fresh Pita Bread with Olive Oil and Balsamic Vinegar
- Chef's Choice of Dessert

Italiano

\$48.00 PER PERSON

Salad :

- Antipasto Salad with Balsamic Dressing
- Caesar Salad

Entrees (Select 2):

- Chicken Marsala with mushrooms
- Penne ala Vodka with Grated parmesan Cheese
- Roast pork loin with Italian Herbs
- Tuscan Herb marinated Steak, Barolo Demi-Glace

Sides:

- Seasonal Vegetables
- Roasted Root Vegetables
- Focaccia Bread

Dessert:

- Chef Choice of Italian assorted desserts

All Buffets Included Coffee, Decaffeinated Coffee, Herbal Tea, Lemonade, Iced Tea, water Station Soft Drinks



LUNCH BUFFET

Taco Bar

\$46.00 PER PERSON

Build your own taco salad bar:

- Shredded Chicken or Shredded beef
- Lettuce, Pico de Gallo, Guacamole, Diced Tomatoes, Diced Onions, Shredded Cheese, Sliced Jalapenos, Sour Cream, Cilantro Lime Vinaigrette, and Southwest Ranch

Cheese and vegetable enchilada Roja

Rice

Black Beans

Chef's Choice of Assorted Desserts

Gourmet Deli Lunch

\$44.00 PER PERSON

Mixed Greens Salad

House Potato Salad

Coleslaw Pasta Salad

Grilled Vegetables

Homemade Potato Chips

Build Your Own Sandwich:

- Genoa Salami, Sliced Pit Ham, Roast Beef, Sliced Roasted Turkey, Sliced Buffalo Chicken Breast, Sharp Cheddar, Provolone, Muenster and Swiss
- Lettuce, Onions, Tomatoes, Pickle Spears, and Banana Peppers

Chef's Selection of Specialty Breads

*Gluten Free Bread Available Upon Request
Cookies and Brownies

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LUNCH BUFFET

Sandwich Shop

\$46.00 PER PERSON

Chicken Noodle soup
Simple mixed green salad, balsamic vinaigrette
Potato salad Grain mustard and green onions
Individual bags of potato chips
Cookies and Brownies

Sandwiches:

- Sliced roasted beef on pretzel roll with cheddar, caramelized onions and horseradish aioli
- Sliced turkey on a baguette with bacon, lettuce, tomato, alfalfa sprouts and garlic mayo
- Italian cold cut sub on ciabatta bread with shredded lettuce, sliced tomato and onions, banana peppers, oil and vinegar
- Vegetarian Cubano in a wrap with tomato, mozzarella, arugula, roasted peppers and pesto aioli

Wrap it up

\$45.00 PER PERSON

Chicken Noodle soup
Simple mixed green salad, balsamic vinaigrette
Potato salad, grain mustard, green onions
Individual bags of potato chips
Cookies and Brownies

Wraps to include:

- Sliced turkey BLT garlic mayo
- Classic tuna salad Cucumbers, tomato and mixed greens
- Santa Fe Chicken salad Lettuce, avocado mayo, and pepper jack cheese
- Roasted eggplant, squash, zucchini, peppers, spinach, and pesto mayo

All Buffets Included Coffee, Decaffeinated Coffee, Herbal Tea, Lemonade, Iced Tea, water Station Soft Drinks



LUNCH BUFFET

Boxed Lunch

\$38.00 PER PERSON

A selection of sandwiches, whole fresh fruit, composed salad, kettle chips, cookie or brownie conveniently packed and ready to go

Choose two sandwiches

A guarantee for each choice required 72 hours prior to the event

- Jersey Garden Local grown vegetables grilled with Kalamata aioli, fresh mozzarella, marinated roasted peppers and wheat bread
- Caprese Fresh mozzarella, sliced jersey tomatoes, pesto mayo, fresh baby arugula and ciabatta bread
- Italian Hero Salami, capicola, ham, provolone, banana peppers, lettuce, onion, oil & vinegar
- Roasted Turkey Club Roasted sliced turkey, dill Havarti, lettuce, tomato, Applewood bacon
- Black Forest Ham Wrap Black Forest ham, Swiss cheese, lettuce, honey, whole grain mustard
- Tuna or Chicken Salad Wrap Alfalfa sprouts, baby greens, jersey tomatoes
- Roast Beef Baby arugula, muenster, horseradish aioli, red peppers, Cuban baguette
- Vegetarian Wrap Grilled Assorted Vegetables, Balsamic marinade, Herb Wrap

All Buffets Included Coffee, Decaffeinated Coffee, Herbal Tea, Lemonade, Iced Tea, water Station Soft Drinks



PLATED DINNER



** Optional Upgrade / Pricing per person**

Appetizer

- Herb gnocchi, brown butter, fried sage - \$6.00
- Trio of Jumbo Shrimp, Cocktail and Remoulade Sauce, Lemon - \$9.00
- Cremini and Portobello with Tomato Confit, Fresh Grilled Asparagus - \$12.00

Salad

Select One :

- Locally grown baby Spinach, Strawberries, seedless grapes, Edamame and glazed pecans, white Balsamic Vinaigrette
- Arugula and red chicory with toasted hazelnuts, golden raisins, orange supreme and apple dressing
- Baby Mesclun with beet spirals, glazed pecans, goat cheese and red wine vinaigrette
- Roasted Pears Red leaf, pumpkin seeds, sun-dried mission figs, and honey vinaigrette

Dessert

Select One :

- Apple Pie with Cinnamon Vanilla Sauce
- Marble Cheesecake with Chocolate shavings and berries
- Vanilla Bean Crème Brûlée
- Flourless Chocolate Cake
- Fresh Fruit Tart
- NY Cheesecake with Fruit Coulis

Entrees

** Pricing per person**

Select One :

- Ratatouille vegetables lattice Seasonal vegetables, puff pastry - \$51.00
- Seasonal Ravioli - \$32.00
- Chicken Saltimbocca with Lemon Caper Sauce - \$42.00
- French cut chicken breast Wild rice pilaf, cranberries, caramelized Brussels, porcini cream - \$58.00
- Sea Bass Miso and Soy Glaze served over Wilted Spinach and Quinoa - \$67.00
- Salmon on Brussel Sprouts, purple potatoes and miso butter sauce - \$52.00
- Grilled 10 oz, NY strip steak Cauliflower-potatoes puree, root vegetable, charred shallot demi- \$67.00
- Grilled 10 oz Filet Mignon Boursin Mashed potatoes, broccolini, port wine - \$70.00
- Surf and Turf - \$ (Market price)

** Includes: Seasonal accompaniments, Coffee, Decaffeinated Coffee, Herbal Tea, pitchers of water and Soft Drinks, Rolls and Butter **



DINNER BUFFET

Southern With Style

\$66.00 PER PERSON

Mixed Greens, Roasted Pecans, Tomatoes,
Bleu Cheese, Balsamic Vinaigrette
Buttermilk Fried Chicken
BBQ Ribs
Glazed Carrots
Mac N Cheese
Southern Coleslaw
Warm biscuits and sweet butter
Sweet potato pie
Lemon meringue pie

Asian

\$68.00 PER PERSON

Wonton Soup
Sesame Noodle Salad
Napa Asian Cabbage salad
Beef / Broccoli
Vegetarian Fried rice
Chicken Lo mein
Sweet & Sour pork loin
Asian Mixed vegetables (hot)
Dessert: Fortune Cookies

South of the Border

\$62.00 PER PERSON

Chicken tortilla soup
Tomato, Cucumber, Red Onion Salad with Cilantro Vinaigrette
Cheese and Vegetable enchilada Roja Ancho
Grilled Beef Fajita Style
Chicken thigh "Tinga" style (spicy)
Yellow rice
Roasted Seasonal Vegetables
Dessert :
Tres Leches
Citrus Fruit Salad in little cups

All Buffets Included Coffee, Decaffeinated Coffee, Herbal Tea, Lemonade, Iced Tea, water Station Soft Drinks



DINNER BUFFET

Italian Cucina

\$69.00 PER PERSON

Simple tomato basil soup
Antipasto Salad Balsamic Dressing
Caprese salad
Chicken saltimbocca
Baked Salmon with Tomato Bruschetta
Eggplant Parmesan with Marinara Sauce
Stone ground corn polenta, mascarpone, rosemary
Seasonal Vegetables
Pistachio and tiramisu bites

East Coast

\$68.00 PER PERSON

New England clam chowder
Crispy Kale & Apple Salad with candied walnuts, Crumbled blue cheese, tossed in light apple cider vinaigrette
Pan-Seared Lemon Herb Chicken – marinated in lemon herb
Baked Cod with Herb Crust
Vegetarian Roasted Seasonal Vegetables & Orzo Salad fresh basil, and a lemon-oregano vinaigrette.
Mashed Potatoes with Chive Butter
Creamed Spinach
Blueberry Pie and Brownies

Steakhouse

\$74.00 PER PERSON

French Onion Soup A rich, savory broth with caramelized onions, topped with melted Gruyère cheese and toasted baguette slices.
Arugula & Beet Salad Fresh arugula roasted golden and red beets, goat cheese crumbles, candied walnuts, and a citrus vinaigrette.

Entrees

- Grilled Striploin of Beef-Tender striploin steak, served with horseradish crème fraiche and a touch of balsamic glaze.
- Lemon Herb Chicken Breast marinated in a lemon-garlic herb blend, grilled, and served with a light, lemony herb sauce.
- Grilled Bone-In Pork Chop-Char-grilled bone-in pork chop, finished with an apple-brandy reduction

Garlic Mashed Potatoes

String Beans with caramelized shallots and crisp bacon bits

Dessert :

- Warm apple cobbler, cinnamon vanilla whipped cream

All Buffets Included Coffee, Decaffeinated Coffee, Herbal Tea, Lemonade, Iced Tea, water Station Soft Drinks

