

CROWNE
PLAZA®

— BY IHG —

Princeton
Conference Center



Catering & Banquet Menus

For all occasions, events & meetings

Breakfast or Brunch Buffet

Breakfast Enhancements

AM & PM Breaks

Beverage Services

Lunch Buffet

Plated Lunch

Hors D'Ouevres

Dinner Buffet

Plated Dinner

900 Scudders Mill Rd.
Plainsboro, NJ, 08536
njconferencecenter.com

Sales@crowneplazaprinceton.com
609-936-9512

BREAKFAST BUFFETS

TRADITIONAL CONTINENTAL

\$25.00 PER PERSON

Assorted Chilled Juices
Seasonal Fresh Fruit Salad
Assorted Fruit & Plain Yogurts
Steel-Cut Oatmeal with Cinnamon
Brown Sugar & Raisins
Assorted Cold Cereals
Whole Milk & Skim Milk
Freshly Baked Breakfast Pastries & Breads
Butter, Honey & Fruit Preserves

All Breakfast Buffets Include:
Freshly Brewed Coffee, Decaffeinated
Coffee, Hot Tea, Orange Juice &
Cranberry Juice
Optional Breakfast Enhancements
Available

AMERICAN BREAKFAST

\$37.00 PER PERSON

Assorted Chilled Juices
Locally Inspired Seasonal Fruit Display
Assorted Fruit & Plain Yogurts
Freshly Baked Breakfast Pastries & Breads
Butter, Honey & Fruit Preserves
Steel-Cut Oatmeal-with Cinnamon
Brown Sugar & Raisins
Cage-Free Soft Scrambled Eggs
Choice of Breakfast Meat:
Applewood Smoked Bacon or Sausage
Seasoned Breakfast Potatoes
Turkey sausage available upon request for an additional charge.

Includes:

Seasonal Sliced Fruit & Berry Display
Assorted Freshly Baked Muffins, Croissants,
Danish Pastries & Bagels

Served with Whipped Butter, Cream Cheese & Fruit Preserves
Cage-Free Soft Scrambled Eggs

Cinnamon Brioche French Toast with Maple Syrup & Whipped Cream
Choice of Applewood-Smoked Bacon or Country Pork Sausage
Herb-Roasted Breakfast Potatoes with Bell Peppers & Sweet Onions

Select one Salad:

Signature Crowne House Salad
Classic Caesar Salad
(Add Grilled Chicken for an Additional Charge)

Select 1 Entrée:

Penne Pasta with Basil Pesto & Toasted Parmesan Breadcrumbs
Gnocchi Bolognese
Chicken Florentine with Spinach, Swiss Cheese & Sauce Mornay
Lemon Herb Grilled Salmon
Eggplant Rollatini with Caramelized Onions & Tomato Confit
Add an Additional Entrée Selection | +\$10 Per Person

Dessert:

Chef's Selection of Assorted Miniature Desserts

BRUNCH BUFFET

\$62.00 PER PERSON /
Minimum of 25ppl



Mimosa Bar

\$12.00 per person

Bloody Mary Bar

\$14.00 per person



BREAKFAST & BRUNCH ENHANCEMENTS

Add a station to your package!

Pancakes or Waffles Station

\$10.00 PER PERSON

Warm Belgian Waffles or Buttermilk Pancakes served with:
Whipped Cream
Seasonal Berries, Maple Syrup
Sweet Cream Butter
Chocolate & Caramel Sauces

Smoothie & Juice Station

\$8.00 PER PERSON

Select 2:

- Strawberry Banana
- Green Detox
(Kale, Spinach, Carrot & Honey)
- Mixed Berry

Breakfast Sandwiches To Go

\$12.00 PER PERSON

CHOOSE 2:

Select Two:

Bacon, Egg & Cheese on a Fresh Bagel
Sausage, Egg & Cheese on a Fresh Bagel
Vegetarian Breakfast Burrito
Turkey Sausage Available Upon Request

Omelet Station

\$12.00 PER PERSON

Cage-Free Eggs, Egg Whites & Egg Beaters
Mushrooms / Spinach / Bell Peppers / Onions
Tomatoes / Ham / Applewood-Smoked Bacon
Shredded Cheddar Jack Cheese / Mozzarella Cheese

\$75 Per Attendant / One Attendant Required Per 25 Guests

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

Pricing is subject to 23% service charge and 6.625% sales tax.

AM BREAKS

Power Up Pack

\$22.00 PER PERSON

Protein Bars, Whole Fruit,
Granola Bars, Chia Seeds
Musli w/ oatmilk, Trai Mix

Yogurt Bar Bliss

\$19.00 PER PERSON

BUILD YOUR OWN:
With Greek and Vanilla
Yogurt Options, Top with
Mixed Berries and Granola

Sunrise Snacks

\$21.00 PER PERSON

Seasonal Fruit Salad,
Assorted Yogurts, Banana &
Zucchini Bread, Smoothies

Create Your Own

\$___ PER PERSON

Let us know what you
have in mind and we can
work with our chef for a
price quote!

PM BREAKS

Executive Sweet Break

\$19.00 PER PERSON

Assorted Cookies,
Brownies & Lemon Bars
with Milk and Chocolate
Milk

Ballpark Calssic Break

\$24.00 PER PERSON

Soft Pretzels, Franks in a
blanket, Cracker Jacks,
Nachos, Root Beer

Take A Dip Break

\$25.00 PER PERSON

Guacamole & Salsa with
Tortilla Chips, Hummus
with Pita and Cucumbers
& Assorted Potato Chips
with Onion Dip

Cinema Social Break

\$35.00 PER PERSON

Popcorn Station butter
and caramel, Mini
Theater Assorted Candy
Bars, Assorted Coke
Sodas

** All Breaks Includes: Coffee, Tea, & Water Station **



BEVERAGE BREAKS

All Day Beverage Break

\$25.00 PER PERSON

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Regular & Diet Soft Drinks, and Bottled Water

Available 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

\$4.00 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 TWO:

- Penne Primavera, Seasonal Vegetables, Blush Sauce - **\$34.00**
- Eggplant Rollatini Caramelized Onions, Tomato Confit - **\$36.00**
- Rustic Citrus Chicken, Lemon Herb Jus - **\$38.00**
- Chicken Marsala with Wild Mushroom sauce - **\$38.00**
- 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 Entree Accompaniments
Coffee, Decaffeinated Coffee, Herbal Tea, Pitchers of
Water and Soft Drinks
Rolls and Butter

NOTE: Headcount for Plated Lunch must be provided 14 days in advance of event.

LUNCH BUFFET OPTIONS

Healthy Living

\$48.00 PER PERSON

Handpicked Baby Greens

Toasted almonds, fresh blueberries, creamy goat cheese, house honey vinaigrette

Watermelon & Feta Salad

Cherry tomatoes, basil, fresh mint, extra virgin olive oil, Meyer lemon

Grilled Pesto-Marinated Chicken Breast

Charred heirloom tomato, basil pesto jus

Local Seasonal Fish

Chef's daily preparation featuring market-fresh ingredients

Whipped Sweet Potato Purée

Roasted Asparagus & Summer Squash

Desserts:

Sugar Free Strawberry cake

Nutty Chocolate Energy Bar

Mediterranean Lunch

\$52.00 PER PERSON

Heirloom Tomato & Cucumber Salad

Crispy croutons, lemon-infused olive oil, fresh herbs.

Market Greens Salad

Feta cheese, red onion, tomatoes, olives, cucumber, red wine vinaigrette

Chicken Shawarma-Spiced Thighs

House-made tzatziki, fresh herbs

Grilled Swordfish

Mint and parsley chimichurri

Market Summer Vegetables

Tomato Orzo Pilaf

Baby spinach, carrots, sweet peas, herb-infused olive oil

Warm Pita Bread

Rosemary olive oil, sea salt

Desserts:

Citrus Olive Oil Cake. Mini Baklava.

Boun Appetitoll

\$50.00 PER PERSON

Salad:

Baby Spinach & Strawberry Salad

Candied pecans, English cucumber, citrus vinaigrette

Conchiglie Caesar Pasta Salad

Herbed croutons, Jersey tomatoes, shaved parmesan, classic Caesar dressing

Grilled Salmon, Eggplant-Olive Caponata.

Seared Chicken Breast

Local wild mushrooms, light white wine reduction

Orzo Primavera

Seasonal vegetables, rosemary-infused olive oil

Charred Broccolini

Citrus extra virgin olive oil, sweet roasted onions

Desserts:

Tiramisu Squares. Mini Cannoli.

Latin Flare

\$54.00 PER PERSON

Baby Greens Salad

Hearts of palm, mandarin orange wedges, toasted pepitas, cucumber, avocado ranch dressing

Crispy Housemade Potato Chips

Lemon pepper seasoning, sea salt

Peruvian-Style Chicken Thighs

Aji verde, fresh cilantro, roasted spices

Achiote-Grilled Flank Steak

Tomato and sweet bell pepper stew

Rice & Peas

Traditional sofrito, fresh herbs

Costa Rican Vegetable Picadillo

Seasonal vegetables, aromatic herbs, savory sofrito

Dessert:

Mango Cheesecake Bites, Dulce De Leche Cake

LUNCH BAR & TO GO OPTIONS

WRAP IT UP

\$43.00 PER PERSON

INCLUDES:

Che's Choice of Soup

Simple mixed green salad, Balsamic

Vinaigrette

Potato salad Grain mustard and Green

Onions

Individual bags of Potato Chips

Cookies and Brownies



THE DELI

\$46.00 PER PERSON

Wrap Choices:

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

Classic Chicken Noodle Soup, .Local Green
Salad, House Potato Salad ,Pasta Salad

B.Y.O.S.

Roast Turkey, Bistro Ham, Grilled Vegetables,
Tuna Salad, Homemade Roast Beef. Cheddar,
Provolone, Swiss, Sliced Tomato, Lettuce,
Onion, Dill Pickles, Mayonnaise, Dijon
Mustard, Pesto Aioli, Horseradish Mayo.

BOXED LUNCH

\$38.00 PER PERSON

Chef's Selection of Breads and Rolls.

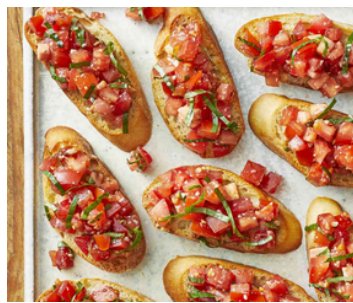
Housemade Potato Chips. Assorted Cookies.

Choose Two Sandwiches :

(Required 72 Hours Prior to 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

Boxes include a sandwich, whole fresh fruit, kettle chips, Cookie or Brownie
Conveniently packed and ready to go for your guests!



HORS D'OEUVRES

Butler-Passed for 1 Hour

Pick 4 for \$28.00 per person

Pick 5 for \$32.00 per person

Pick 6 for \$36.00 per person

- Mini Beef hot dogs
- Spanakopita
- Shrimp Tempura
- Beef Empanada
- Chicken Cordon Blu'
- Beef Sliders with Cheese & Pickles
- Veggie Spring Rolls with Soy Ginger Sauce
- Mini Beef Wellington – Tender beef wrapped in puff pastry, served with a rich demi-glace
- Quesadillas
- Crab Cake Bites with Cocktail Sauce
- Franks in Puff Pastry
- Fried Edamame Pot Stickers with Sweet Soy Glaze
- Grilled Shrimp Skewer
- Stuffed mushroom, cheese and spinach
- Mini Quiche
- Mini Caprese Skewers (Mozzarella, Tomato, Basil)
- Shrimp Cocktail – Chilled shrimp with a spicy cocktail sauce
- Brie and Fig Crostini – Creamy brie with fig jam on a toasted baguette
- California Rolls with Ginger and Wasabi
- Ahi Tuna Tartar with Ginger and Ponzu Wasabi Aioli
- Hummus on Pita Chips with Kalamata Olives
- Smoked Salmon Bites
- Bruschetta

THE PLATED DINNER

Traditional 3 Courses

All Plated Events must provide headcount 14 days in advance

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 TWO:

- Ratatouille vegetables lattice Seasonal vegetables, puff pastry - **\$48.00**
- Seasonal Ravioli - **\$36.00**
- Chicken Saltimbocca with Lemon Caper Sauce - **\$48.00**
- French cut chicken breast Wild rice pilaf, cranberries, caramelized Brussels, porcini cream - **\$54.00**
- Sea Bass Miso and Soy Glaze served over Wilted Spinach and Quinoa - **\$74.00**
- Salmon on Brussel Sprouts, purple potatoes and miso butter sauce - **\$58.00**
- Grilled 10 oz, Flat Iron Steak served with Cauliflower-potatoes puree, root vegetable, charred shallot demi- **\$68.00**
- Grilled 8 oz Filet Mignon Boursin Mashed potatoes, broccolini, port wine - **\$82.00**
- Surf and Turf - \$ (Market price)

MAKE IT 4 COURSES

Add an appetizer Course

- Season Chef's Homemade Soup ~ **\$6.00**
- Trio of Jumbo Shrimp, Cocktail and Remoulade Sauce, Lemon - **\$10.00**
- **Ask about other seasonal options from our chef!**

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

DINNER BUFFET

THE TRADITIONAL

\$62.00 PER PERSON

House Salad or Caesar Salad

Choice of 2 Entrees:

Sautéed Chicken Breast

*Wild mushroom cream sauce,
fresh herbs*

Eggplant Parmesan

*Crispy breaded eggplant,
marinara sauce, melted
mozzarella, parmesan cheese*

New York Strip Loin

*Port wine reduction, roasted
shallots*

Seasonal Vegetables

Roasted Potatoes

Dessert: Chef's Selection of

Pastries & Cakes

SCUDDERS MILL

\$68.00 PER PERSON

Creamy Five Onion Soup

Mixed Greens & Goat Cheese Salad

*Radicchio, shaved radish, pea tendrils, creamy
goat cheese, citrus vinaigrette*

Red Quinoa "Greek Salad"

Pan-Seared Atlantic Salmon

*Sun-dried tomato pesto, seasonal
accompaniments*

Orange-Glazed Center Cut Pork Loin

*Braised apples and cabbage, Calvados
reduction*

Jasmine Rice

Four Cheese Ravioli

Warm Buttermilk Biscuits & Whipped
Butter

Red Velvet Cake

Chocolate Cake

ASIAN DELIGHTS

\$68.00 PER PERSON

Egg Drop Soup

Sesame Noodle Salad

Napa Cabbage Asian Salad

Steamed Jasmine Rice

Beef & Broccoli Stir-Fry

*Tender sliced beef, crisp broccoli
florets, savory garlic-soy glaze*

Orange Glazed Chicken

*Crispy chicken tossed in a sweet
citrus glaze*

Steamed Jasmine Rice

Asian Mixed Vegetables

Ube Cheesecake

Matcha Green Tea Cakes

THE STEAKHOUSE

\$82.00 PER PERSON

Classic French Onion Soup

Heirloom Tomato & Fresh

Mozzarella Salad

White Balsamic Vinaigrette

Classic Chopped Iceberg Salad

*onion, tomato, bacon, blue cheese,
corn, red wine vinaigrette.*

Bistro Steak Medallions au

Poivre

Herbed Chicken, Artichoke and

Sundried Tomato Jus

Grilled Pork, Ground Mustard
Cream.

Baked Potato Mash,

*Bacon, Cheese, Scallions and Sour
Cream*

New York Style Cheesecake,

Apple Crumb Squares

Pricing is subject to 23% service charge and
6.625% sales tax.

**A Minimum of 20 guests is required for all buffets
and plated meals.**

**If the group is under 20 then a Labor Fee of \$200.00
will apply.**

**All Buffets Include:
Coffee, Decaffeinated Coffee, Herbal Tea, Lemonade,
Iced Tea, Water Station & Soft Drinks
All menus subject to change each season**

Ask us about our preferred vendors list!



Let's Plan Your Event Today

With Love,

The Crowne Plaza Sales Team

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Contact our Team of Dedicated Sales Professionals to Start Planning Today!