



CROWNE PLAZA®
HOTELS & RESORTS

2026 CATERING MENU

CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

CONTINENTAL

CONTINENTAL BREAKFASTS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE. ITEMS REFRESHED AFTER 90 MINUTES WILL BE CHARGED ON CONSUMPTION.

THE CONTINENTAL | \$ 14 per guest

- ▶ Assorted Muffins and Pastries (V)
- ▶ Sweet Butter (V, GF) and Fruit Preserves (VG, GF)
- ▶ Chilled Orange and Cranberry Juice (VG, GF)
- ▶ Regular and Decaffeinated Coffee (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

HEALTHY CONTINENTAL | \$ 22 per guest

- ▶ Build-Your-Own Yogurt Parfait (V)
- ▶ Fresh Seasonal Sliced Fruit and Berries (VG, GF)
- ▶ Raisins, Dried Cranberries and Sunflower Seeds (VG, GF)
- ▶ Oatmeal with Brown Sugar and Raisins (VG, GF)
- ▶ Spinach and Feta Quiche (V)
- ▶ Chilled Orange and Cranberry Juice (VG)
- ▶ Regular and Decaffeinated Coffee (VG)
- ▶ Selection of Herbal Teas (VG, GF)

DELUXE CONTINENTAL | \$ 15 per guest

- ▶ Assorted Muffins, Pastries and Bagels (V)
- ▶ Sweet Butter (V, GF), Cream Cheese (V, GF) Fruit Preserves (VG, GF)
- ▶ Assorted Yogurts (V, GF)
- ▶ Fresh Seasonal Sliced Fruit (VG, GF)
- ▶ Chilled Orange and Cranberry Juice (VG, GF)
- ▶ Regular and Decaffeinated Coffee (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

SOUTHERN-STYLE | \$ 20 per guest

- ▶ Choice of Two Hot Items
 - ▶ Buttermilk Biscuits with Sausage Gravy
 - ▶ Ham and Cheese Croissant
 - ▶ English Muffin with Bacon, Egg and Cheese
- ▶ Fresh Seasonal Sliced Fruit (VG, GF)
- ▶ Chilled Orange and Cranberry Juice (VG, GF)
- ▶ Regular and Decaffeinated Coffee (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

V – Vegetarian VG – Vegan GF – Gluten Free

Foods in this establishment are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A TAXABLE 22% SERVICE CHARGE AND APPLICABLE NC SALES TAX. ALL PRICES ARE SUBJECT TO CHANGE. FINAL GUARANTEES ARE DUE 72 BUSINESS HOURS PRIOR TO ARRIVAL. MEALS ADDED 72 BUSINESS HOURS WILL BE ASSESSED AN ADDITIONAL \$3 PER PERSON. *ITEMS SERVED RAW OR UNDERCOOKED OR CONTAIN (MAY CONTAIN) RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



CLASSIC BREAKFAST BUFFET | \$ 25 per guest

- ▶ Chilled Orange and Cranberry Juice (VG, GF)
- ▶ Fresh Seasonal Sliced Fruit (VG, GF)
- ▶ Freshly Baked Biscuits (V)
- ▶ Regular and Decaffeinated Coffee (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)



ENHANCEMENTS

ENHANCEMENTS ARE PRICED PER PERSON AND BASED ON 60 MINUTES OF CONTINUOUS SERVICE. INDIVIDUAL ENHANCEMENTS MUST BE PURCHASED IN CONJUNCTION WITH A BREAKFAST BUFFET OR CONTINENTAL BREAKFAST. ALL PER PERSON ITEMS MUST BE PURCHASED FOR THE FULL GUARANTEED NUMBER OF ATTENDEES.

ADDITIONAL EGG (VG, GF), MEAT OR STARCH OPTION | \$ 7 per guest

SAUSAGE GRAVY | \$ 5 per guest

OATMEAL WITH BROWN SUGAR AND RAISINS (VG, GF) | \$ 6 per guest

BAGELS WITH CREAM CHEESE (V) | \$ 5 per guest

ASSORTED MUFFINS AND PASTRIES (V) | \$ 5 per guest

ASSORTED DRY CEREAL WITH MILK (V) | \$ 5 per guest

FRUIT AND YOGURT PARFAIT (V, GF) | \$ 9 per guest

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BREAKFAST

STATIONS

STATIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE PURCHASED IN CONJUNCTION WITH A BREAKFAST BUFFET OR CONTINENTAL BREAKFAST. ALL PER PERSON PRICED ITEMS MUST BE PURCHASED FOR THE FULL GUARANTEED NUMBER OF ATTENDEES

*OMELET STATION | \$ 12 per guest

- ▶ Eggs (V, GF), egg whites (V, GF), bacon (GF), ham (GF), sausage (GF), onion (VG, GF), mushroom (VG, GF), bell pepper (VG, GF), tomato (VG, GF), jalapeño (VG, GF), spinach (VG, GF), aged cheddar (V, GF), , hot sauce (VG, GF), and house made salsa (VG, GF)

*FRESH SMOOTHIE STATION | \$ 12 per guest

- ▶ Selection of Fresh Fruits and Berries (VG, GF)
- ▶ Plain and Vanilla Greek Yogurt (V, GF)
- ▶ Honey (V, GF)
- ▶ Spinach (VG, GF)
- ▶ Assorted Nut Butters (VG, GF)

**Requires a chef attendant (\$150 per attendant). One chef per 100 guests is required.*

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BREAKFAST

PLATED

CLASSIC BREAKFAST | \$ 25 per guest

- ▶ Fresh Seasonal Sliced Fruit (VG, GF)
- ▶ Fluffy Scrambled Eggs (V, GF)
- ▶ Breakfast Potatoes (VG, GF)
- ▶ Choice of Applewood Smoked Bacon (GF) or Sausage Links/Patties (GF)
- ▶ Assorted Breakfast Pastries (V)
- ▶ Sweet Butter (V, GF) and Fruit Preserves (VG, GF)
- ▶ Chilled Orange Juice (VG, GF)
- ▶ Regular and Decaffeinated Coffee (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

BREAKFAST FRITTATA | \$ 25 per guest

- ▶ Fresh Seasonal Sliced Fruit (VG, GF)
- ▶ Spinach and Feta Quiche Frittata (V, GF)
- ▶ Choice of Applewood Smoked Bacon (GF) or Sausage Links/Patties (GF)
- ▶ Assorted Breakfast Pastries (V)
- ▶ Sweet Butter (V, GF) and Fruit Preserves (VG, GF)
- ▶ Chilled Orange Juice (VG, GF)
- ▶ Regular and Decaffeinated Coffee (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

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BREAKFAST

BREAKFAST TO GO

BUILD YOUR OWN BOXED BREAKFAST | \$ 22 per guest*Choice of sandwiches (Maximum of 2)*

- ▶ English Muffin with Bacon, Egg, and Cheese
- ▶ Sausage Biscuit
- ▶ Chicken Biscuit
- ▶ Ham and Cheese Quiche
- ▶ Ham and Cheese (GF) or Spinach and Feta Egg Bites (V, GF)

Served with Individual Yogurts (V, GF), Whole Fruit (VG, GF), Assorted Muffins (V), Individual Juice (VG, GF), and Coffee (VG, GF) to go.

If more than two selections are requested, please add an additional \$2.00++ per person per additional selection.

This menu is intended to be taken off-site. For breakfast options served in the event spaces, please refer to pages 3 – 7.

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CATERING AT CROWNE PLAZA

BREAKS



BREAKS

ANYTIME

ALL DAY BEVERAGES | \$ 32 per guest

- ▶ Assorted Soft Drinks (VG, GF)
- ▶ Bottled Water (VG, GF)
- ▶ Freshly Brewed Coffee and Decaf (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

Includes 8-hour product "touch up"

HALF DAY BEVERAGES | \$ 20 per guest

- ▶ Assorted Soft Drinks (VG, GF)
- ▶ Bottled Water (VG, GF)
- ▶ Freshly Brewed Coffee and Decaf (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

Includes 4-hour product "touch up"

***JUST COFFEE | \$ 10 per guest**

- ▶ Freshly Brewed Coffee and Decaf (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

***BEVERAGE BREAK | \$ 11 per guest**

- ▶ Assorted Soft Drinks (VG, GF)
- ▶ Bottled Water (VG, GF)
- ▶ Freshly Brewed Coffee and Decaf (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

***SOMETHING SWEET | \$ 18 per guest**

- ▶ Fresh Baked Scones and Cookies (V)
- ▶ Assorted Petit Fours (V)
- ▶ Freshly Brewed Coffee and Decaf (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

**BREAKS ARE BASED ON 60 MINUTES OF CONTINUOUS SERVICE*

ITEMS REFRESHED AFTER 60 MINUTES WILL BE CHARGED ON CONSUMPTION

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BREAKS

ANYTIME

CHIP & DIP BREAK | \$ 14 per guest

- ▶ Potato Chips (V, GF), Corn Chips (V), and Tortilla Chips (VG, GF)
- ▶ Bacon & Sweet Onion Dip (GF)
- ▶ Jalapeño Pimento Cheese (V, GF)
- ▶ Charred Tomatillo Salsa (VG, GF)
- ▶ Queso Blanco (V, GF)
- ▶ Assorted Soft Drinks (VG, GF)
- ▶ Bottled Water (VG, GF)

POPCORN BREAK | \$ 16 per guest

- ▶ Seasonal House Flavored Popcorn (GF)
- ▶ Freshly Popped Popcorn (GF)
- ▶ M & M's® (V, GF), Peanuts (VG, GF), Reese's Peanut Butter Cups® (V, GF)
- ▶ Assorted Seasoning Salts (V, GF)
- ▶ Assorted Soft Drinks (VG, GF)
- ▶ Bottled Water (VG, GF)

HEALTHY ENERGY BOOSTER | \$ 20 per guest

- ▶ Fresh Seasonal Sliced Fruit (VG, GF) with Yogurt Dipping Sauce (V, GF)
- ▶ Assorted House-made Granola/Protein Bars (V, GF)
- ▶ Assorted Fruit Smoothie Shooters (V, GF)
- ▶ Fruit Infused Water (VG, GF)
- ▶ Freshly Brewed Coffee and Decaf (VG, GF)
- ▶ Selection of Herbal Teas (VG, GF)

HIGH PROTEIN BREAK | \$ 20 per guest

- ▶ Assorted Local Beef Jerky (GF)
- ▶ Hard Boiled Eggs (V, GF)
- ▶ Marinated Cheeses (V, GF)
- ▶ Marcona Almonds (VG, GF)
- ▶ High Protein Snack Mix (V)
- ▶ Fruit Infused Water (VG, GF)

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BREAKS

SEASONAL BREAKS

NC APPLE BREAK | \$ 21 per guest*Available July - November*

- ▶ Assorted Sliced Local NC Apples (VG, GF)
- ▶ Caramel Dip (V, GF)
- ▶ Dark Chocolate Dip (V, GF)
- ▶ White Chocolate Dip (V, GF)
- ▶ Crushed Oreo® Cookies (V), Mini M&M's® (V, GF), Sprinkles (V, GF), Chopped Peanuts (VG, GF), Coconut Flakes (VG, GF), Mini Chocolate Chips (V, GF), Crushed Pretzels (V)
- ▶ Hot Apple Cider or Frozen Apple Cider (VG, GF)

Add Fried Apple Pies (V) for an additional \$3 per person

BOILED PEANUT BREAK | \$ 21 per guest*Available December - June*

- ▶ Classic Boiled Peanuts (V, GF)
- ▶ Cajun Boiled Peanuts (V, GF)
- ▶ Flavor of the Day Boiled Peanuts (GF)
- ▶ Boiled Peanut Hummus (VG, GF) with Seasoned Fresh Cracklin's (GF)
- ▶ Frozen Cheerwine® Lemonade (VG, GF)

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A LA CARTÉ ITEMS

- ▶ Assorted Muffins and Pastries (V)
\$42 per dozen
- ▶ Ham and Cheese (GF) or Spinach and Feta Egg (V, GF) Bites
\$48 per dozen
- ▶ Ham and Cheese Croissants
\$48 per dozen
- ▶ Assorted Bagels with Cream Cheese (V)
\$45 per dozen
- ▶ Buttermilk Biscuit served with Ham, Sausage or Chicken
\$50 per dozen
- ▶ English Muffin with Bacon, Egg and Cheese
\$50 per dozen
- ▶ House Baked Cookies (V)
\$42 per dozen
- ▶ Brownies and Blondies (V)
\$44 per dozen
- ▶ Cannoli (V)
\$37 per dozen
- ▶ Assorted Dessert Bars (V)
\$40 per dozen
- ▶ Party Mix (V)
\$5 per person
- ▶ Assorted Mini Cheesecakes (V)
\$42 per dozen
- ▶ Mixed Nuts (VG, GF)
\$10 per person
- ▶ Fresh Seasonal Sliced Fruit (VG, GF)
\$10 per person
- ▶ Assorted House-made Granola/Protein Bars (V, GF)
\$11 per person
- ▶ Southwestern Black Bean Hummus (VG, GF) with Tortilla Chips (VG, GF)
\$6 per person
- ▶ Hummus (VG, GF), Crisp Vegetables (VG, GF), and Pita Chips (VG)
\$8 per person
- ▶ Tortilla Chips (VG, GF), Guacamole (VG, GF), Queso (V, GF) and Salsa (VG, GF)
\$10 per person
- ▶ Bacon and Onion Dip (GF) with Potato Chips (V, GF)
\$6 per person
- ▶ Jalapeño Pimento Cheese (V, GF) with Crackers (VG)
\$6 per person
- ▶ Pretzel Bites (VG) with Spicy Mustard (VG, GF) and Cheese Sauce (V, GF)
\$6 per person
- ▶ Individual Bags of High Protein Snack Mix (V)
\$5 per person

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BREAKS

A LA CARTÉ ITEMS

- ▶ Freshly Brewed Regular Coffee (VG, GF)
\$62 per gallon
- ▶ Freshly Brewed Decaffeinated Coffee (VG, GF)
\$62 per gallon
- ▶ Hot Chocolate (V, GF)
\$47 per gallon
- ▶ Hot or Cold Apple Cider (VG, GF)
\$47 per gallon
- ▶ Fresh Orange, Grapefruit, Apple, or Cranberry Juice (VG, GF)
\$45 per gallon
- ▶ Lemonade, Fruit Punch, or Iced Tea (VG, GF)
\$45 per gallon
- ▶ Fruit Infused Water (VG, GF)
\$36 per gallon
- ▶ *Frozen Apple Cider (VG, GF) or Cheerwine® Lemonade (VG, GF)
\$55 per gallon plus \$150 attendant fee
- ▶ Selection of Herbal Teas (VG, GF)
\$4 each
- ▶ Assorted Bottled Juices (VG, GF)
\$5 each
- ▶ Assorted Soft Drinks (VG, GF)
\$5 each
- ▶ Bottled Water (VG, GF)
\$5 each
- ▶ Assorted Flavored Sparkling Water (VG, GF)
\$5 each
- ▶ Red Bull (VG, GF)
\$7 each
- ▶ Whole or 2% Milk (V, GF)
\$3 each
- ▶ Dunkin'® Mocha or French Vanilla Iced Coffee (V, GF)
\$6 each
- ▶ Assorted Vitaminwater® (VG, GF)
\$6 each
- ▶ Whole Fresh Fruit (VG, GF)
\$4 each
- ▶ Candy Bars (V)
\$5 each
- ▶ Individual Bags of Nuts (VG, GF) , Snack Mix (VG) , and Popcorn (V, GF)
\$5 each
- ▶ Individual Flavored Yogurts (V, GF)
\$4 each
- ▶ Individual Greek Yogurts (V, GF)
\$5 each

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CATERING AT CROWNE PLAZA

LUNCH

LUNCH

LUNCH TO GO

SUBSTITUTE ANY BREAD FOR WHOLE WHEAT WRAP OR GLUTEN FREE BREAD FOR AN ADDITION CHARGE OF \$1.00++ PER PERSON

BOXED LUNCH | \$ 29 per guest

Choice of sandwiches (Maximum of 3)

- ▶ Black Forest Ham and Aged Cheddar Cheese, Crisp Lettuce on Brioche
- ▶ Smoked Turkey Breast, Baby Swiss, Arugula, Cranberry Aioli on Wheat Berry Bread
- ▶ Roast Beef, Caramelized Onion Spread, Crisp Lettuce on a French Roll
- ▶ Cobb Salad with Turkey, Bacon, Hard-boiled Egg, Tomato, Cheddar Cheese with Ranch Dressing (GF)
- ▶ Chicken Salad, Mesclun Greens, Sliced Tomato on a Croissant
- ▶ Roasted Vegetable with Mozzarella, Balsamic and Tzatziki on Wheat Berry Bread (V)
- ▶ Broccoli & Kohlrabi Slaw, Feta Cheese, Hummus on a Whole Wheat Wrap (V)

Served with assorted condiments, seasonal fresh whole fruit (VG, GF), potato chips (V, GF), cookie (V), and choice of bottled water (VG, GF) or soft drink (VG, GF).

If more than three selections are requested, please add an additional \$3.00++ per person per additional selection.

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LUNCH

BUFFET LUNCH

LUNCH BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE BETWEEN THE HOURS OF 11 AM AND 2 PM AND ARE DESIGNED FOR 25 OR MORE PEOPLE. IF GROUP IS LESS THAN 25 PEOPLE, A \$150.00 SURCHARGE WILL APPLY. ALL BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA. LUNCH BUFFETS ARE NOT AVAILABLE FOR GROUP LESS THAN 15 PEOPLE.

LITTLE ITALY | \$ 30 per guest

- ▶ Antipasto Salad – Romaine, Artichokes, Roasted Red Peppers, Red Onions, and Baby Mozzarella (V, GF)
- ▶ Herbed Penne Pasta (VG)
- ▶ Cheese Tortellini (V)
- ▶ Grilled Chicken in Cracked Pepper and Parmesan Cream Sauce (GF)
- ▶ Bolognese Sauce (GF)
- ▶ Market Fresh Vegetables (VG, GF)
- ▶ Toasted Garlic Cheese Bread (V)
- ▶ Cannoli and Tiramisu (V)

BLACK MOUNTAIN BBQ | \$ 33 per guest

- ▶ Red Bliss Potato Salad (GF)
- ▶ Dill Cole Slaw with White and Purple Cabbage (V, GF)
- ▶ Country Fried Chicken
- ▶ BBQ Pulled Pork (GF)
- ▶ Collard Greens (GF)
- ▶ Baked Beans (GF)
- ▶ Mac & Cheese (V)
- ▶ Freshly Baked Rolls (V)
- ▶ Chef's Selection of Assorted Desserts (V)

FIESTA FEVER | \$ 30 per guest

- ▶ Seasoned Ground Beef (GF)
- ▶ Chili Lime Chicken (GF)
- ▶ Pork Carnitas (GF)
- ▶ Sautéed Peppers and Onions (VG, GF)
- ▶ Spanish Rice (V, GF) and Refried Beans (VG, GF)
- ▶ Flour and Corn Tortillas
- ▶ Tortilla Chips (GF)
- ▶ Shredded Lettuce (VG, GF), Pico de Gallo (VG, GF), Sour Cream (V, GF), Shredded Cheddar Cheese (V, GF), Salsa (VG, GF), and Guacamole (VG, GF)
- ▶ Churros (V)

**Add Chili Con Queso (V) for \$2 per person*

Add Mixed Green (VG, GF) or Caesar Salad to any Lunch Buffet for \$3 per person

All per person items must be purchased for the full guaranteed number of attendees.

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LUNCH

BUFFET LUNCH

LUNCH BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE BETWEEN THE HOURS OF 11 AM AND 2 PM AND ARE DESIGNED FOR 25 OR MORE PEOPLE. IF GROUP IS LESS THAN 25 PEOPLE, A \$150.00 SURCHARGE WILL APPLY. ALL BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA. LUNCH BUFFETS ARE NOT AVAILABLE FOR GROUP LESS THAN 15 PEOPLE.

BLUE RIDGE | \$ 31 per guest

- ▶ Choice of Mixed Green Salad (VG, GF) or Traditional House Salad (VG, GF) with Assorted Dressings (V, GF)
- ▶ Roasted Chicken Breast with Lemon Caper Sauce (GF)
- ▶ Roast Beef with Natural Gravy
- ▶ Garlic Mashed Potatoes (V, GF)
- ▶ Chef's Selection of Fresh Seasonal Vegetables (VG, GF)
- ▶ Freshly Baked Rolls (V)
- ▶ Chef's Selection of Assorted Desserts (V)

MT PISGAH | \$ 38 per guest

- ▶ Baby Spinach, Dried Cranberries, Candied Pecans, Blue Cheese and Assorted Dressings (V, GF)
- ▶ Blue Ribbon Chicken with Dijon Cream Sauce (GF)
- ▶ *Petite Beef Medallions with Bordelaise Sauce (GF)
- ▶ Garlic Mashed Potatoes (V, GF)
- ▶ Wild Rice Blend (V, GF)
- ▶ Chef's Selection of Fresh Seasonal Vegetables (VG, GF)
- ▶ Freshly Baked Rolls (V)
- ▶ Chef's Selection of Assorted Desserts (V)

SOUP, SALAD AND BAKED POTATO | \$ 35 per guest

- ▶ Soup du Jour (GF)
- ▶ Mixed Green Salad (VG, GF)
- ▶ Classic House Salad (VG, GF)
- ▶ Assorted Dressings (V, GF)
- ▶ Pasta Salad
- ▶ Baked Idaho Potatoes (VG, GF)
- ▶ House-smoked Chopped Beef Brisket (GF)
- ▶ Pulled Barbecue Chicken (GF)
- ▶ Parmesan Roasted Broccoli (V, GF)
- ▶ Butter (V, GF), Sour Cream (V, GF), Green Onions (VG, GF), Shredded Cheddar Cheese (V, GF), Bacon Bits (GF), Jalapeños (VG, GF), Sautéed Mushrooms (VG, GF), Sliced Onions (VG, GF), Shredded Carrots (VG, GF), Tomatoes (VG, GF), Chickpeas (VG, GF) and Croutons (V)
- ▶ Freshly Baked Rolls (V)
- ▶ Chef's Selection of Assorted Desserts (V)

All beef products served medium rare to medium temperature.

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LUNCH

DELI BUFFET

LUNCH BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE BETWEEN THE HOURS OF 11 AM AND 2 PM AND ARE DESIGNED FOR 25 OR MORE PEOPLE. IF GROUP IS LESS THAN 25 PEOPLE, A \$150.00 SURCHARGE WILL APPLY. ALL BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA. LUNCH BUFFETS ARE NOT AVAILABLE FOR GROUP LESS THAN 15 PEOPLE.

CLASSIC DELI | \$ 29 per guest

- ▶ Assorted Breads and Wraps (V)
- ▶ Smoked Sliced Turkey, Roast Beef and Smoked Ham (GF)
- ▶ Chicken Salad (GF)
- ▶ Aged Cheddar, Baby Swiss and American Cheese (V,GF)
- ▶ Crisp Lettuce (VG, GF), Shaved Red Onion (VG, GF), Vine Ripe Tomatoes (VG, GF) and Kosher Dill Pickles (VG, GF)
- ▶ Baked Red Potato Salad (GF)
- ▶ Broccoli and Kohlrabi Slaw (V, GF)
- ▶ Individual Bags of Kettle Chips (VG, GF)
- ▶ Assorted Fresh Baked Cookies (V)

WORKING LUNCH | \$ 28 per guest

- ▶ **Choice of 3 Assembled Sandwiches from the Boxed Lunch Menu on Page 16
- ▶ Bowl of Seasonal Whole Fruit (VG, GF)
- ▶ Individual Bags of Kettle Chips (VG, GF)
- ▶ Assorted House Baked Cookies (V)
- ▶ Assorted Soft Drinks (VG, GF)
- ▶ Bottled Water (VG, GF)

***Cobb Salad from Boxed Lunch Menu is not available for the Working Lunch Buffet.*

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PLATED LUNCH

PLATED LUNCH INCLUDES ENTRÉE, SALAD, CHEF'S SELECTION OF FRESH MARKET VEGETABLES AND STARCH (**NO ADDITIONAL STARCH WITH LASAGNA), FRESH BAKED ROLLS, DESSERT, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND ICED TEA.

STARTERS

Choose One:

- ▶ Mixed Greens with Cherry Tomatoes and Shredded Carrots (VG, GF) served with Assorted Dressings (V, GF)
- ▶ Spinach Salad with Blue Cheese, Candied Pecans, Dried Cranberries, and Bacon served with Assorted Dressings (V, GF)
- ▶ Classic Caesar Salad with Shaved Parmesan

DESSERTS

Choose One:

- ▶ Chocolate Peanut Butter Pie (V)
- ▶ Southern Pecan Pie (V)
- ▶ New York Cheesecake with Strawberry Topping (V)
- ▶ Chocolate Layer Cake (V)

Add Homemade Soup du Jour for \$4 per guest.

ENTRÉES *(Maximum of 2)*

- ▶ Roasted Mushroom Pasta (V)
\$29 per guest
- ▶ Grilled Vegetable Napoleon (VG, GF)
\$29 per guest
- ▶ House-made Lasagna with Italian Sausage and Ricotta**
\$30 per guest
- ▶ Southern Fried Chicken
\$32 per guest
- ▶ Salmon with Lemon Caper Butter Sauce (GF)
\$35 per guest
- ▶ Herb Marinated Chicken Breast with Natural Jus (GF)
\$31 per guest
- ▶ Roasted Pork Chop with Apple Cider Glaze (GF)
\$32 per guest
- ▶ Two Petite Filets (GF)
\$42 per guest

For multiple entrée selections, the highest price becomes the per person price for all selections. If more than two selections are requested, please add an additional \$5.00++ per person per additional selection to the highest priced menu. Final counts for each entrée selection are due 72 business hours prior to the event. Client is responsible for providing place cards with entrée selections along with a master menu list.

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CATERING AT CROWNE PLAZA

RECEPTION



RECEPTIONS

RECEPTION PACKAGES

SOUTH OF THE BORDER | \$35 per guest

- ▶ Seven Layer Salad (V, GF)
- ▶ Smoked Turkey Pinwheels
- ▶ Black Bean Pinwheels (V)
- ▶ Beef & Cilantro Empanadas
- ▶ Salsa (VG, GF), Sour Cream (V, GF), and Guacamole (VG, GF)
- ▶ Chili Con Queso (V, GF)
- ▶ Tortilla Chips (VG, GF)
- ▶ Churros (V)
- ▶ Salted Caramel Cookies (V)

SOUTHERN BBQ | \$37 per guest

- ▶ Vegetable Crudites Display (VG, GF) with Herbed Cream Cheese Dip (V, GF)
- ▶ Pulled Pork Sliders
- ▶ Beef Brisket Sliders
- ▶ Buffalo Chicken Wings (GF)
- ▶ BBQ Meatballs
- ▶ Seasonal Vegetable Kebobs (V, GF)
- ▶ Battered Mac and Cheese Nuggets (V)
- ▶ Strawberry Short Cake (V)
- ▶ House-made Banana Pudding (V)

MEDITERRANEAN | \$35 per guest

- ▶ Caprese Salad (V, GF)
- ▶ Ciabatta Bread (V)
- ▶ Breaded Ravioli with Marinara Sauce (V)
- ▶ Roasted Mushroom Tapenade (VG, GF)
- ▶ Crab Dip (GF)
- ▶ Italian Meatballs with Parmesan Cheese
- ▶ Flatbread Pizza
- ▶ Cannoli (V)
- ▶ Tiramisu (V)

Reception Packages are based on 90 minutes of continuous service and are designed for 25 or more people.

Beverages are not included.

All beef products served medium rare to medium temperature.

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RECEPTIONS

CHILLED BITES

HORS D'OEUVRES ARE PRICED PER 50 PIECES. AN ATTENDANT FEE OF \$40 PER ATTENDANT PER HOUR WILL BE ADDED FOR PASSING

HORS D'OEUVRES. ONE ATTENDANT PER 50 GUESTS IS REQUIRED.

- ▶ Caprese Skewers (V, GF)
\$210 per 50 pieces
- ▶ Smoked Salmon and Boursin Crostini
\$210 per 50 pieces
- ▶ Smoked Turkey Pinwheels
\$180 per 50 pieces
- ▶ Sliced French Baguettes topped with Goat Cheese, Basil and Sun-dried Tomato (V)
\$180 per 50 pieces
- ▶ Boursin Cheese Chicken Bruschetta with Caramelized Onion
\$180 per 50 pieces
- ▶ Antipasto Skewers (V, GF)
\$240 per 50 pieces
- ▶ Red Bliss Potatoes with Sour Cream and Chives (V, GF)
\$200 per 50 pieces
- ▶ Seared Beef Tenderloin and Horseradish Cream Served on Toast Points
\$260 per 50 pieces
- ▶ Crab Salad on French Baguette
\$240 per 50 pieces
- ▶ Shrimp Cocktail (GF)
\$320 per 50 pieces
- ▶ Prosciutto Wrapped Melon (GF)
\$220 per 50 pieces
- ▶ Ahi Tuna Poke Spoon
\$280 per 50 pieces

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RECEPTIONS

HOT BITES

HORS D'OEUVRES ARE PRICED PER 50 PIECES. AN ATTENDANT FEE OF \$40 PER ATTENDANT PER HOUR WILL BE ADDED FOR PASSING
HORS D'OEUVRES. ONE ATTENDANT PER 50 GUESTS IS REQUIRED.

- ▶ Mini Hot Chicken and Waffles
\$200 per 50 pieces
- ▶ Chicken Wings with Mild or Hot Sauce (GF)
\$195 per 50 pieces
- ▶ Vegetable Spring Rolls (V)
\$170 per 50 pieces
- ▶ Breaded Ravioli with Marinara Sauce (V)
\$170 per 50 pieces
- ▶ Cheese Quesadilla Cone with Guacamole (V)
\$170 per 50 pieces
- ▶ Spanakopita (V)
\$170 per 50 pieces
- ▶ Cheerwine® BBQ Meatballs
\$170 per 50 pieces
- ▶ Guajillo Mole Chicken Satay (GF)
\$190 per 50 piece
- ▶ Lemongrass Chicken Potstickers
\$200 per 50 piece
- ▶ Pulled Pork Sliders
\$225 per 50 pieces
- ▶ Beef and Cilantro Empanadas
\$195 per 50 pieces
- ▶ Brie, Pear and Almond Beggars Purse (V)
\$200 per 50 pieces
- ▶ Mini Crab Cakes with Remoulade Sauce
\$255 per 50 pieces
- ▶ Coconut Shrimp served with Sweet Chili Sauce
\$225 per 50 pieces
- ▶ Cheeseburger Sliders
\$235 per 50 pieces
- ▶ Bacon-Wrapped Scallops (GF)
\$250 per 50 pieces
- ▶ White Mushroom Truffle Arancini (V)
\$200 per 50 pieces

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RECEPTIONS

SPECIALTY STATIONS

Specialty Stations are priced per person and based on 60 minutes of continuous service. Individual Reception Stations must be purchased in conjunction with other reception station/items. Stations require a Chef Attendant and are designed for more than 50 people. A Chef Fee of \$150 per station will be added. One Chef per 100 guests is required. All per person items must be purchased for the full guaranteed number of attendees

PASTA STATION | \$ 23 per guest

- ▶ Cavatappi, Cheese Tortellini, and Penne Pastas (VG)
- ▶ Herb Marinara (VG, GF), Alfredo Sauce (V, GF), and Pesto (V, GF)
- ▶ Grilled Chicken (GF)
- ▶ Italian Sausage (GF)
- ▶ Roasted Peppers, Onions and Mushrooms (VG, GF)

MEDITERRANEAN | \$ 29 per guest

- ▶ Baba Ghanoush (VG, GF), Traditional Hummus (VG, GF), Tzatziki (V, GF)
- ▶ Warm Pita Bread (VG)
- ▶ Feta Cheese (V, GF), Olives (VG, GF), Grape Leaves (V, GF)
- ▶ Zatar Chickpeas (VG, GF)
- ▶ Chicken Souvlaki (GF)
- ▶ Crispy Lamb

FAJITA STATION | \$ 26 per guest

- ▶ Grilled, Sizzling Chicken and Beef (GF)
- ▶ Flour Tortillas (V)
- ▶ Cheddar Cheese and Sour Cream (V, GF)
- ▶ Guacamole and Pico de Gallo (VG, GF)

ICE CREAM SUNDAE STATION | \$ 20 per guest

- ▶ Vanilla, Chocolate, and Strawberry Ice Cream (V, GF)
- ▶ Hot Fudge (V, GF), Caramel Sauce (V, GF), Strawberry Topping (VG, GF)
- ▶ Bananas (VG, GF), Chopped Nuts (VG, GF), M&M's® (V, GF), Sprinkles (VG, GF), Whipped Cream (V, GF), and Maraschino Cherries (VG, GF)

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RECEPTION

RECEPTION DISPLAYS

DISPLAYS SERVE 50 GUESTS

- ▶ Warm Buffalo Chicken Dip (GF) served with Toasted Pita Chips (VG)
\$250 each
- ▶ Warm Spinach and Artichoke Dip (V,GF) Served with Toasted French Baguettes (VG) and Crackers (V)
\$275 each
- ▶ Crab Dip (GF) served with Toasted French Baguettes (V)
\$325 each
- ▶ Mediterranean Trio: Traditional Hummus (VG, GF), Tzatziki (V, GF), Baba Ghanoush (VG, GF), Warm Pita Bread (VG)
\$250 each
- ▶ Shrimp Cocktail Display: Peeled, Deveined, and served with Cocktail Sauce (GF)
\$425 each
- ▶ Seasonal Sliced Fruit Display (VG, GF) served with Honey Walnut Dip (V, GF)
\$375 each
- ▶ Vegetable Crudites Display (VG, GF) served with Herbed Cream Cheese Dip (V, GF)
\$300 each
- ▶ Imported and Domestic Cheese Display (V, GF) served with Fresh Fruit (VG, GF) and Assorted Crackers (VG)
\$400 each
- ▶ Antipasto Display with Local Cured Meats (GF), Artisanal Cheeses (V, GF), Marcona Almonds (VG, GF) and Pepperoncini (VG, GF) served with Crostini and Crackers (VG)
\$450 each
- ▶ Cupcake Display: Double Chocolate, Red Velvet, Lemon Meringue, Vanilla Bean and Raspberry Filled (V)
\$425 each
- ▶ Mini Dessert Display with Assorted Individual Bite Sized Dessert Selection (V)
\$475 each

All beef products served medium rare to medium temperature.

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RECEPTIONS

CARVING STATIONS

CARVING STATIONS ARE BASED ON 60 MINUTES OF CONTINUOUS SERVICE. A CARVER FEE OF \$150 PER STATION WILL BE ADDED. ONE CARVER PER 100 GUESTS IS REQUIRED.

*MAPLE GLAZED PORK LOIN (GF)

Served with Yeast Rolls (V), Coriander and Dijon Aioli (V, GF)
(Serves 50 people)

\$360 each

*APPLE CIDER BRINED TURKEY BREAST (GF)

Served with Yeast Rolls (V) and Cranberry Aioli (V, GF)
(Serves 50 people)

\$330 each

*SLOW ROASTED PRIME RIB (GF)

Served with Yeast Rolls (V), Natural Jus (GF), and
Horseradish Crème (V, GF)
(Serves 50 people)

\$465 each

*HOUSE-MADE WHOLE SMOKED BRISKET (GF)

Served with Yeast Rolls (V) and House-made
Barbecue Sauce (V, GF)
(Serves 50 people)

\$425 each

*ROASTED BEEF TENDERLOIN (GF)

Served with Yeast Rolls (V), Pesto Aioli (V, GF), and
Caramelized Onion Smear (V, GF)
(Serves 25 people)

\$450 each

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CATERING AT CROWNE PLAZA

BEVERAGE



PACKAGE BAR

ALL BARS REQUIRE ONE BARTENDER FOR EVERY 75 GUESTS. BARTENDER FEE IS \$150 PER BARTENDER (3 HOUR MINIMUM, \$40 FOR EACH ADDITIONAL HOUR). ALL PER PERSON ITEMS MUST BE PURCHASED FOR THE FINAL GUARANTEED NUMBER OF ATTENDEES.

1-HOUR HOSTED *(Call Brands)*

- ▶ Smirnoff Vodka
- ▶ Evan Williams Whiskey
- ▶ Seagram's 7
- ▶ Beefeater Gin
- ▶ Dewars Scotch
- ▶ Bacardi Rum
- ▶ Astral Tequila
- ▶ Domestic, Import and Craft Beer
- ▶ House Wines
- ▶ Assorted Hard Seltzers
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

\$19 per person per hour

\$9 per person each additional hour

1-HOUR HOSTED *(Crowne Premium Brands)*

- ▶ Crowne Royal
- ▶ Knob Creek Bourbon
- ▶ Bombay Sapphire Gin
- ▶ Glenlivet Scotch
- ▶ Grey Goose Vodka
- ▶ Captain Morgan
- ▶ Patrón Tequila
- ▶ Domestic, Import and Craft Beer
- ▶ Premium Wines
- ▶ Assorted Hard Seltzers
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

\$23 per person per hour

\$11 per person each additional hour

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BEVERAGE

CONSUMPTION BAR

CHOICE OF ONE LIQUOR TIER. BEVERAGES ARE CHARGED PER DRINK ON A CONSUMPTION BASIS AND ARE SUBJECT TO A 22% SERVICE CHARGE AND CURRENT SALES TAX. ALL BARS REQUIRE ONE BARTENDER FOR EVERY 75 GUESTS. BARTENDERS FEE IS \$150 PER BARTENDER (3 HOUR MINIMUM, \$40 FOR EACH ADDITIONAL HOUR)

CALL BRANDS | \$9 per drink

- ▶ Smirnoff Vodka
- ▶ Evan Williams Whiskey
- ▶ Seagram's 7
- ▶ Beefeater Gin
- ▶ Dewars Scotch
- ▶ Bacardi Rum
- ▶ Astral Tequila

CROWNE PREMIUM BRANDS | \$11 per drink

- ▶ Crowne Royal
- ▶ Knob Creek Bourbon
- ▶ Bombay Sapphire Gin
- ▶ Glenlivet Scotch
- ▶ Grey Goose Vodka
- ▶ Captain Morgan
- ▶ Patrón Tequila

PREMIUM WINE | \$11 per glass

HOUSE WINE | \$9 per glass

ASSORTED HARD SELTZERS | \$9 each

HOUSE-MADE MOCKTAILS | \$150 per gallon

IMPORTED/CRAFT BEER | \$7 per drink

- ▶ Blue Moon, Corona, Highland Gaelic Ale, French Broad Kolsch, and Stella Artois
- ▶ Non-alcoholic beer available upon request

DOMESTIC BEER | \$6 per drink

- ▶ Bud Light, Coors Light, Michelob Ultra, and Miller Lite

NON-ALCOHOLIC BEVERAGES | \$5 per drink

- ▶ Bottled and Sparkling Water
- ▶ Assorted Soft Drinks

MIMOSA BAR | \$11 each

- ▶ House Sparkling Wine, Orange Juice, and Chef's Selection of Seasonal Juices

BLOODY MARY BAR | \$11 each

- ▶ Bloody Mary Mix, Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Sriracha Sauce, A-1 Steak Sauce, Lemons, Limes, Celery, Olives, Horseradish, and Black Pepper

KEG BEER | \$740 each

- ▶ Domestic, Import, and Craft

Non-Alcoholic Beer and Wine available upon request

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A TAXABLE 22% SERVICE CHARGE AND APPLICABLE NC SALES TAX. ALL PRICES ARE SUBJECT TO CHANGE. FINAL GUARANTEES ARE DUE 72 BUSINESS HOURS PRIOR TO ARRIVAL. MEALS ADDED 72 BUSINESS HOURS WILL BE ASSESSED AN ADDITIONAL \$3 PER PERSON. *ITEMS SERVED RAW OR UNDERCOOKED OR CONTAIN (MAY CONTAIN) RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



BEVERAGE

CASH BAR

CHOICE OF ONE LIQUOR TIER. BEVERAGE ARE PAID BY THE GUESTS. PRICES INCLUDE SERVICE CHARGE AND CURRENT TAX. CASH BARS REQUIRE ONE BARTENDER FOR EVERY 50 GUESTS. BARTENDERS FEE IS \$150 PER BARTENDER (3 HOUR MINIMUM, \$40 FOR EACH ADDITIONAL HOUR)

CALL BRANDS | \$11 per drink

- ▶ Smirnoff Vodka
- ▶ Evan Williams Whiskey
- ▶ Seagram's 7
- ▶ Beefeater Gin
- ▶ Dewars Scotch
- ▶ Bacardi Rum
- ▶ Astral Tequila

CROWNE PREMIUM BRANDS | \$14 per drink

- ▶ Crowne Royal
- ▶ Knob Creek Bourbon
- ▶ Bombay Sapphire Gin
- ▶ Glenlivet Scotch
- ▶ Grey Goose Vodka
- ▶ Captain Morgan
- ▶ Patrón Tequila

PREMIUM WINE | \$14 per glass**HOUSE WINE | \$11 per glass****ASSORTED HARD SELTZERS | \$11 each****IMPORTED/CRAFT BEER | \$8 per drink**

- ▶ Blue Moon, Corona, Highland Gaelic Ale, French Broad Kolsch, and Stella Artois
- ▶ Non-alcoholic beer available on request

DOMESTIC BEER | \$7 per drink

- ▶ Bud Light, Coors Light, Michelob Ultra and Miller Lite

NON-ALCOHOLIC BEVERAGES | \$6 per drink

- ▶ Bottled and Sparkling Water
- ▶ Assorted Soft Drinks

MIMOSA BAR | \$12 each

- ▶ House Sparkling Wine, Orange Juice and Chef's Selection of Seasonal Juices

BLOODY MARY BAR | \$12 each

- ▶ Bloody Mary Mix, Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Sriracha Sauce, A-1 Steak Sauce, Lemons, Limes, Celery, Olives, Horseradish and Black Pepper

Non-Alcoholic Beer and Wine available upon request

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CATERING AT CROWNE PLAZA

DINNER



DINNER

CAROLINA BBQ BUFFET

DINNER BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE AND ARE DESIGNED FOR 50 OR MORE PEOPLE. BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, DECAF AND ICED TEA. IF GROUP IS LESS THAN 50 PEOPLE, A \$150 SURCHARGE WILL BE ADDED. DINNER BUFFETS ARE NOT AVAILABLE FOR GROUPS LESS THAN 20 PEOPLE

SALAD SELECTIONS

- ▶ Mixed Green Salad (VG,GF) with Assorted Dressings (V,GF)
- ▶ Traditional House Salad (VG,GF) with Assorted Dressings (V,GF)
- ▶ Pasta Salad (V)
- ▶ Cucumber and Tomato Salad (VG,GF)
- ▶ Potato Salad (GF)
- ▶ Broccoli and Kohlrabi Slaw (V,GF)

ENTRÉE SELECTIONS

- ▶ Blackened Cod Filet (GF)
- ▶ Fried Catfish Filet
- ▶ Western NC Pulled Pork BBQ (GF)
- ▶ Herb-marinated Chicken (GF)
- ▶ Southern Fried Chicken
- ▶ Coffee-brined, House-smoked Beef Brisket (GF)
- ▶ House-smoked Ribs (GF)
- ▶ Smoked BBQ Chicken (GF)

SIDE SELECTIONS

- ▶ Southern Baked Beans (GF)
- ▶ Southern Style Green Beans (GF)
- ▶ Macaroni & Cheese (V)
- ▶ Corn on the Cob (V,GF)
- ▶ Cheddar Grits (V,GF)
- ▶ Roasted Sweet Potatoes (VG,GF)
- ▶ Collard Greens (GF)

BREAD SELECTIONS

- ▶ Southern Biscuits (V)
- ▶ Freshly Baked Rolls (V)
- ▶ Jalapeño Corn Muffins (V)

Buffet includes Hot and Mild BBQ Sauces, Chef's Deep Dish Fruit Cobbler (V), and Southern Pecan Pie (V)

PRICING OPTIONS:

- | | |
|--|----------------|
| ▶ One Bread, One Salad, One Side and, Two Entrées | \$48 per guest |
| ▶ One Bread, Two Salad, Two Sides and, Two Entrées | \$52 per guest |
| ▶ One Bread, Two Salad, Three Sides and, Three Entrées | \$55 per guest |

V – Vegetarian VG – Vegan GF – Gluten Free

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DINNER

DINNER BUFFET

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SMOKY MOUNTAIN BUFFET | \$ 54 per guest

- ▶ Choice of Mixed Green Salad (VG, GF) or Traditional House Salad (VG, GF) with Assorted Dressings (V, GF)
- ▶ Broccoli and Kohlrabi Slaw (V, GF)
- ▶ Slow Roasted Bone-in BBQ Chicken (GF)
- ▶ *Petite Tenderloin with Sauteed Sweet Onions (GF)
- ▶ Baked Potato (VG, GF) with Sour Cream (V, GF), Chives (VG, GF), Bacon (GF), and Cheddar Cheese (V, GF)
- ▶ BBQ Baked Beans (GF)
- ▶ Corn on the Cob (V, GF)
- ▶ Freshly Baked Rolls (V)
- ▶ Bourbon Pecan Pie (V) and Bread Pudding (V)

TUSCAN BUFFET | \$ 56 per guest

- ▶ Tomato and Mozzarella Salad with Balsamic Reduction (V, GF)
- ▶ Caesar Salad with Shaved Parmesan and Croutons
- ▶ Chicken Piccata
- ▶ Pork Chop with Garlic Mushroom Demi-glace (GF)
- ▶ Garlic Roasted Shrimp in Truffle Butter (GF)
- ▶ Pesto Cheese Tortellini (V)
- ▶ Green Beans with Pancetta (GF)
- ▶ Thyme Scented Mashed Potatoes (V, GF)
- ▶ Garlic Cheese Bread (V)
- ▶ Tiramisu (V) and Cannoli (V)

All beef products served medium rare to medium temperature.

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DINNER

DINNER BUFFET

DINNER BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE AND ARE DESIGNED FOR 50 OR MORE PEOPLE. BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, DECAF AND ICED TEA. IF GROUP IS LESS THAN 50 PEOPLE, A \$150 SURCHARGE WILL BE ADDED. DINNER BUFFETS ARE NOT AVAILABLE FOR GROUPS LESS THAN 20 PEOPLE

CROWNE BUFFET | \$ 58 per guest

- ▶ Choice of Mixed Green Salad (VG, GF) or Traditional House Salad (VG, GF) with Assorted Dressings (V, GF)
- ▶ Bow Tie Pasta Salad with Artichokes, Roasted Red Peppers, Tomato, Red Onion, and Pesto (V)
- ▶ *Filet Mignon served with Wild Mushroom Demi Glace (GF)
- ▶ Herb Roasted Boneless Chicken Breast with Sage Jus (GF)
- ▶ Gulf Shrimp with Herb-Garlic Butter (GF)
- ▶ Roasted Baby Potatoes (VG, GF)
- ▶ Roasted Broccoli (VG, GF)
- ▶ Fresh Vegetable Medley (VG, GF)
- ▶ Freshly Baked Rolls (V)
- ▶ Turtle Cheesecake (V) and Chocolate Peanut Butter Pie (V)

***LOW COUNTRY BOIL | \$ 87 per guest**

- ▶ Choice of Mixed Green Salad (VG, GF) or Traditional House Salad (VG, GF) with Assorted Dressings (V, GF)
- ▶ Tomato and Mozzarella Salad (V, GF)
- ▶ Cole Slaw (V, GF)
- ▶ Pasta Salad (V)
- ▶ Shrimp, Sausage, Corn, Potatoes, and Mushrooms (GF)
- ▶ Barbeque Chicken Skewers (GF)
- ▶ Asparagus (VG, GF)
- ▶ Red Rice (V, GF)
- ▶ Strawberry Shortcake (V)

**Enjoy this one-of-a-kind experience as our Louisiana born Chef prepares a traditional Low Country Boil over a propane burner as your guests look on. Low Country Boil requires a minimum of 50 guests.*

All beef products served medium rare to medium temperature.

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DINNER

PLATED DINNER

PLATED DINNER INCLUDES ENTRÉE, SALAD, CHEF'S SELECTION OF FRESH MARKET VEGETABLES AND STARCH, FRESH BAKED ROLLS, DESSERT, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND ICED TEA.

SALAD SELECTIONS *(Choose One)*

- ▶ Mixed Greens with Cherry Tomatoes and Shredded Carrots (VG, GF) served with Assorted Dressings (V, GF)
- ▶ Classic Caesar Salad with Shaved Parmesan
- ▶ Tomato and Mozzarella with a Balsamic Reduction (V, GF)
- ▶ Spinach Salad with Blue Cheese, Candied Pecans, Dried Cranberries, and Bacon (GF) served with Assorted Dressings (V, GF)
- ▶ Traditional House Salad with Cherry Tomatoes and Shredded Carrots (VG, GF) served with Assorted Dressings (V, GF)

DESSERTS *(Choose One)*

- ▶ Triple Chocolate Mousse with Assorted Berries (V, GF)
- ▶ Chocolate Torte with Fresh Seasonal Berries (V, GF)
- ▶ Turtle Cheesecake with Caramel Sauce (V)
- ▶ Key Lime Pie (V)
- ▶ Bourbon Pecan Pie (V)
- ▶ Caramel Apple Pie (V)

All steaks served medium rare to medium temperature.

ENTRÉE SELECTIONS *(Maximum of 2)*

- ▶ Chicken Marsala with Wild Mushroom Demi
\$38 per guest
- ▶ Blue Ribbon Chicken with Dijon Cream Sauce (GF)
\$39 per guest
- ▶ Caribbean Pork Loin with Sweet Mango Glaze (GF)
\$41 per guest
- ▶ Half Rack of Barbecue Pork Ribs (GF)
\$48 per guest
- ▶ Crab Encrusted Local Mountain Trout
\$46 per guest
- ▶ 6 Ounce Lemon Caper Salmon Fillet (GF)
\$46 per guest
- ▶ 8 Ounce Filet Mignon (GF)
\$64 per guest
- ▶ House-smoked Beef Brisket (GF)
\$48 per guest
- ▶ Roasted Mushroom Pasta (V)
\$39 per guest
- ▶ Vegetable Napoleon (VG, GF)
\$39 per guest
- ▶ Roasted Cauliflower with Coconut Curry (VG, GF)
\$39 per guest

ENTRÉES CONTINUE *(Next Page)*

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VG – Vegan

GF – Gluten Free

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PLATED DINNER

PLATED DINNER INCLUDES ENTRÉE, SALAD, CHEF'S SELECTION OF FRESH MARKET VEGETABLES AND STARCH, FRESH BAKED ROLLS, DESSERT, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA.

DUO ENTRÉES *(Maximum of 2)*

- ▶ Chicken Breast and Petite Filet Mignon, Bourbon and Foraged Mushroom Reduction (GF)
\$57 per guest
- ▶ Apple Cider Glazed Chicken Breast and Atlantic Salmon with Dill Hollandaise (GF)
\$57 per guest
- ▶ Petite Filet Mignon and Lemon Caper Salmon (GF)
\$60 per guest
- ▶ Jumbo Gulf Shrimp and Beef Tenderloin, Sauce Au Poivre (GF)
\$67 per guest

Add Homemade soup du Jour (GF) for \$4 per guest

For multiple entrée selections, the highest price becomes the per person price for all selections. If more than two selections are requested, please add an additional \$7.00++ per person per additional selection to the highest priced menu. Final counts for each entrée selection are due 72 business hours prior to the event. Client is responsible for providing place cards with entrée selections along with a master menu list.

All steaks served medium rare to medium temperature.

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CATERING AT CROWNE PLAZA

MEETINGS PACKAGES

FULL DAY MEETING PACKAGE

BREAKFAST BUFFET

- ▶ Seasonal Sliced Fruit
- ▶ Scrambled Eggs with Fresh Herbs
- ▶ Choice of Applewood Smoked Bacon, Pork Sausage Links or Vegetarian Sausage
- ▶ Choice of Home Fries, Homestyle Grits or French Toast with Maple Syrup
- ▶ Freshly Baked Biscuits
- ▶ Chilled Orange and Cranberry Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Herbal Teas

AFTERNOON BREAK

- ▶ Choose from one of our composed breaks on pages 10-11.

Seasonal Breaks on page 12 are not available in Full Day Meeting Package.

\$118 per guest

LUNCH BUFFET

- ▶ Choose from one of our many lunch buffet options on pages 16-18 of this menu.

ALL-DAY BEVERAGE SERVICE

- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas
- ▶ Assorted sodas and bottled water

MEETING ROOM

- ▶ Meeting Room Rental for one general session room
- ▶ Audio Package including appropriate number of screens based on the meeting room size, projectors and house sound patch for one general session room
- ▶ One Flip Chart with Markers

Package requires a minimum of 25 people

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HALF DAY MEETING PACKAGE

BREAKFAST BUFFET

- ▶ Seasonal Sliced Fruit
- ▶ Scrambled Eggs with Fresh Herbs
- ▶ Choice of Applewood Smoked Bacon, Pork Sausage Links or Vegetarian Sausage
- ▶ Choice of Home Fries, Homestyle Grits or French Toast with Maple Syrup
- ▶ Freshly Baked Biscuits
- ▶ Chilled Orange and Cranberry Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Herbal Teas

\$87 per guest

BOXED LUNCH

- ▶ Choose from one of our many lunch boxed options on page 16 of this menu.

HALF-DAY BEVERAGE SERVICE

- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas
- ▶ Assorted sodas and bottled water

MEETING ROOM

- ▶ Meeting Room Rental for one general session room
- ▶ Audio Package including appropriate number of screens based on the meeting room size, projectors and house sound patch for one general session room
- ▶ One Flip Chart with Markers

Package requires a minimum of 25 people

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CATERING POLICIES

MENU SELECTION

These menus have been created by our culinary and catering teams exclusively for the Crowne Plaza Resort Asheville. In order to ensure the availability of all chosen items, your menu selections must be submitted to your Crowne Meetings Director/Catering Manager six weeks prior to your function date. Food and beverage menu selections cannot be changed within five (5) business days of the of the event. Should you choose to select more than one entrée to be served (no more than two), the per person price charged will be that of the highest priced entrée. No food or beverage may be brought into the resort from outside sources. Groups that do not adhere to this policy will be charged for all items brought into the resort at the Crowne Plaza catering rates. In accordance with legal and food safety guidelines, no food can be released to guests after the event.

MENU PRICING

A taxable service charge and applicable North Carolina state sales tax will be added to all food and beverage prices. Menu items and pricing subject to change based on market fluctuations and product availability.

BEVERAGES

All beverages are arranged through your Crowne Meetings Director/Catering Manager. As a licensee, the Crowne Plaza is responsible for abiding by the North Carolina Alcohol Beverage Commission regulations. It is our policy that no alcoholic beverages are brought onto the resort property from outside sources. We are pleased to offer bar setups for Hospitality Suites; however, a bartender must always be present when liquor is being served (additional fee applies).

FUNCTION GUARANTEES

The final number of guests attending your event(s) is required no less than 72 hours prior to event date. This number is not subject to reduction. An increase of up to 5% is permitted 24 hours prior to your event. Banquet charges will be based on your guarantee, or the actual number of guests served, whichever is greater. If a final number is not received, your Crowne Meetings Director/Catering Manager will use the expected number of guests on the Banquet Event Order as your guarantee.

OUTDOOR FUNCTIONS

All outdoor functions require an additional setup fee and are weather permitting. In the event of a 30% or more inclement weather forecast, the resort reserves the right to decide four hours in advance of any function as to whether it should be moved indoors. All entertainment that is outside of the resort must conclude no later than 10:00 p.m. This is in accordance with local ordinances and out of respect for our neighbors and resort guests. All tented outdoor events require permits through the City of Asheville at additional charges. If attendance is under 50 guests, a \$150 surcharge will be added.

FUNCTION LOCATION

Banquet and meeting rooms are assigned according to the anticipated number of guests. If the number of attendees fluctuates, the resort reserves the right to re-assign the banquet or meeting room accordingly. The resort also reserves the right to charge an additional labor fee for room setups with extraordinary requirements and/or last-minute changes.

DECORATIONS AND SPECIAL ARRANGEMENTS

Your Crowne Meetings Director/Catering Manager is available to assist you with your decoration requirements. They can arrange for your flowers, ice carvings, photographers, audio/visual equipment, music and entertainment at the group's expense. If your group would like to display banners, signs, etc., please consult your Crowne Meetings Director/Catering Manager prior to arrival as the resort does not allow anything to be affixed to walls, ceilings or floors with tape, nails or staples. Glitter and/or confetti are not permitted to be used as décor items. No fog machines or indoor pyrotechnics are permitted under any circumstance. If this policy is not adhered to, the event will be ended immediately. If your group has contracted an outside company to decorate your banquet or meeting room, please inform them of the Crowne Plaza's rules and regulations.