



CROWNE PLAZA®

AN IHG® HOTEL

SPRINGFIELD - CONVENTION CENTER

Private Dining Menus

3000 South Dirksen Parkway

Springfield, Illinois

Sales & Catering ~ 217.585.2830

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Continental & Hot Breakfasts

Continental breakfasts are based on 60 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20.

Traditional Continental | 16

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Muffins & Danish
Regular & Decaffeinated Coffees & Hot Teas
Assorted Fruit Juices



Crowne Continental | 20

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Breakfast Pastries
Choice of (1) Hot English Muffin Breakfast Sandwich
*Sausage, Bacon or Ham, Egg & Cheese
Regular & Decaffeinated Coffees & Hot Teas
Assorted Fruit Juices

Breakfast a la Carte

Freshly Baked Fruit and Cheese Danish | 48 dozen
Assorted Bagels with Cream Cheese | 48 dozen
Assorted Bakery Muffins | 36 dozen
Warm Pecan Rolls | 30 dozen
Selection of Whole Fruit | Apples, Oranges, Bananas | 30 dozen
Sliced Seasonal Fruit & Berries | 6 person
Yogurt Parfait with Berries & Granola | 8 each
Hot English Muffin Breakfast Sandwiches | 60 dozen
*Sausage, Bacon or Ham, Egg & Cheese

*Breakfast buffets are based on 60 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20. **Plated Breakfasts are available upon request.***

Rise & Shine | 24

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Breakfast Pastries
Scrambled Eggs with Chives
Crisp Bacon Strips **or** Sausage Links
Seasoned Breakfast Potatoes with Peppers & Onions
Regular & Decaffeinated Coffees & Hot Teas, Fruit Juices

Chef's Breakfast | 26

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Breakfast Pastries
Choice of (1) Breakfast Strata
*Cheesy Egg, Tomato Parmesan, Sausage & Cheddar
Crisp Bacon Strips **or** Sausage Links
Herb Roasted Redskin Potatoes
Regular & Decaffeinated Coffees & Hot Teas, Fruit Juices

Country Style | 30

Sliced Seasonal Fruit & Berries
Scrambled Eggs with Cheddar Cheese
French Toast with Warm Maple Syrup
Buttermilk Biscuits & Sausage Gravy
Crisp Bacon Strips and Sausage Links
Regular & Decaffeinated Coffees & Hot Teas, Fruit Juices



Beverages & Specialty Breaks

Beverages and pre-packaged break items may be billed based on consumption. A minimum starting guarantee is required.

Freshly Brewed Regular or Decaffeinated Coffee | 45 gallon
Selection of Hot Herbal Teas | 45 gallon
Freshly Brewed Iced Tea | 40 gallon
Lemonade or Fruit Punch | 40 gallon
Coca-Cola Soft Drinks | 3 each
Dasani Bottled Water | 4 each
Bottled Gold Peak Regular or Sweet Tea | 6 each
Bottled PowerAde | 6 each
Bottled Fruit Juices | 4 each
Fruit-Infused Water | 35 gallon

*Strawberry Mint, Blueberry Orange, Cucumber Lime

Freshly Baked Jumbo Cookies | 40 dozen
Gourmet Brownies | 45 dozen
Assorted Dessert Bars | 46 dozen
Assorted Lays Potato Chips | 3 each
Gardetto's Snack Mix | 3 each
Trail Mix & Nuts | 4 each

*Sliced Seasonal Fruit & Berries | 6 person

*Seasonal Vegetables with Pita Chips | 7 person

Served with Ranch, French Onion & Roasted Red Pepper Hummus

*Tri-Color Chips & House Salsa | 7 person

*Minimum of 20 People



Break Packages are based on 30 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20.

Power Break | 17

Fresh Fruit Skewers, Assorted Yogurts, Trail Mix & Nuts, Protein Bars, PowerAde, Dasani Bottled Water

Chips and Dips | 17

Tri-Colored Tortilla Chips, Guacamole & House Salsa
House Potato Chips with Sriracha & Ranch Dressing, Pita Chips with Hummus, Assorted Soft Drinks or Choice of Infused Water

Carnival Stand | 18

Warm Soft Pretzels with Mustard & Cheese Sauces, Cheddar & Caramel Popcorn, Gourmet Brownies, Lemonade & Fruit Punch

Chocolate Anonymous | 18

Gourmet Chocolate Chunk Cookies, Chocolate Mousse Cups, Chocolate Dipped Strawberries, Assorted Petit Fours, Regular & Decaffeinated Coffees & Selection of Hot Herbal Teas



Plated Lunches

All lunch entrees are served with traditional house salad (upgraded salad options available), chef's selection of seasonal vegetable and starch, rolls and butter, chef's selection of (2) desserts, and freshly brewed iced tea.

Chicken

Chicken Florentine | 29

Bacon, Garlic & Onion Bechamel with Spinach

Creamy Mushroom Chicken | 29

White Wine Cream Sauce

Tuscan Garlic Chicken | 30

Garlic Cream Sauce, Spinach, Sundried Tomatoes

Rosemary & Artichoke Chicken | 32

Rich Cream Sauce with Fresh Rosemary & Artichokes

Breaded Chicken Piccata | 32

Lemon Caper Beurre Blanc

Pork

Roasted Pork Loin | 31

Caramelized Apples & Onion Gravy or Dijon Mustard Glaze

Pork Medallion | 33

Bacon Wrapped, Date Chutney



Seafood

Baked Cod | 32

Tomato & Herb Butter

Mahi Mahi | 32

Mango Salsa, Sweet Chili Glaze

Pan Seared Salmon | 36

Garlic Lemon Butter Sauce

Beef

Sliced Beef Brisket | 32

Slow Roasted, Bourbon Barbecue Sauce

6oz Grilled Sirloin | 36

Chargrilled to Medium, Jack Daniels Reduction

Vegetarian

Tri-Color Cheese Tortellini | 30

Spinach, Peas, Grape Tomatoes, Tomato Cream Sauce

Sundried Tomato Quinoa | 30

Sauteed Zucchini & Squash, Red Pepper Coulis

Stuffed Marinated Portobello | 30

Polenta Filled, Balsamic Roasted Tomatoes

Salads

Traditional House ~ Cucumber, Tomato, Shredded Carrots, Cheddar Cheese, Two House Dressings

Caesar +2 ~ Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Spring Leaf +2 ~ Spring Greens, Sliced Strawberries, Toasted Almonds, Feta Cheese, White Shallot Vinaigrette

Crowne +3 ~ Mixed Greens, Dried Cranberries, Candied Pecans, Bleu Cheese, Balsamic Vinaigrette

***Upgraded Dessert Options are Available. Please ask Your Catering Manager for Seasonal Selections at an Additional Charge.**



Lunch Buffets

Lunch buffets are based on 60 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20. Buffets include freshly brewed iced tea.

The Barbecue | 36

Traditional Mixed Greens with Two House Dressings
Loaded Potato Salad with Cheddar Cheese, Bacon, Scallions
Southern BBQ Pulled Pork with Kaiser Buns
BBQ Grilled Chicken Breast
Smoked Gouda Macaroni & Cheese
Sauteed Sweet Corn
Chef's Selection of Seasonal Cobbler



Taste of Italy | 36

Crowne Caesar Salad
Antipasto Salad
Meat Lasagna
Asiago Chicken Piccata
Tri-Color Cheese Tortellini with Marinara & Alfredo Sauces
Herb Buttered Broccoli
Garlic Breadsticks
Tiramisu Bistro Cake

Country Style | 38

Traditional Mixed Greens with Two House Dressings
Fried Chicken Breast with Pepper Gravy
Smothered Pork Chops
Redskin Mashed Potatoes
Seasonal Vegetables
Warm Biscuits with Butter & Honey
Chef's Selection of Fruit Pies

South of the Border | 34

Southwestern Garden Salad with Two House Dressings
Tri-Color Tortilla Chips with House Salsa
Shredded Chicken Breast & Pulled Pork
Flour & Warm Corn Tortillas
Shredded Lettuce, Onions, Tomatoes, Jalapeño Peppers, Sour Cream, Cheese
Mexican Rice
Refried Beans
Cheesecake Xangos with Caramel Drizzle

Heart Healthy | 32

Chef's Selection of Two Seasonal Soups
Sliced Seasonal Fresh Fruit
Layered Mixed Greens Salad | Classic Caesar Salad | Quinoa & Kale Salad
Grilled Chicken Breast
Roasted Red Pepper Hummus
Multigrain & Pita Breads
Strawberry Shortcake



New York Deli | 34

Traditional Mixed Greens Salad with Two House Dressings
Creamy Coleslaw
Sliced Roasted Turkey, Honey Ham, Roast Beef & Salami
Assorted Sliced Cheeses
Red Onion, Tomatoes, Pickles, Stone Ground Mustard & Mayonnaise
Hoagie Rolls, White, Wheat & Marble Rye Breads
Housemade Potato Chips
Freshly Baked Cookies & Brownies

Boxed Lunches & Meeting Package

Boxed lunches are served with an individual bag of Lay's chips, whole fruit, chocolate chip cookie, and soft drink or bottled water. A minimum of 10 lunches is required. **Choose up to 3 selections to offer.**

Oven Roasted Turkey & Cheddar | 25

Honey Mustard Spread, Lettuce, Tomato, Gourmet Hoagie

Ham & Swiss | 25

Honey Mustard Spread, Lettuce, Tomato, Gourmet Hoagie

Herb Roast Beef | 25

Boursin Cheese & Horseradish Cream, Lettuce, Tomato, Gourmet Hoagie

Grilled Chicken Caesar Wrap | 25

Lettuce, Tomato, Whole Wheat Tortilla

Club Wrap | 25

Ham, Turkey, Bacon, Cheddar, Lettuce, Tomato, Sundried Tomato Tortilla

Marinated Grilled Vegetable Wrap (V) | 25

Seasonal Grilled Vegetables, Hummus, Spinach Tortilla

Caprese Wrap (V) | 25

Fresh Mozzarella, Tomato, Basil, Avocado, Balsamic Drizzle, Spinach Tortilla



All Day Meeting Package

Package includes continuous coffee service with regular and decaffeinated coffees and selection of hot teas throughout the meeting.

70 per person | Minimum of 20 People Required

***Meeting Room Rental Waived with Executive Meeting Package**

Morning Break

Chef's Selection of Freshly Baked Danish
Sliced Seasonal Fresh Fruit
Chilled Fruit Juices

Mid-Morning Break

Selection of Whole Fruit
Assorted Granola & Protein Bars
Bottled Water & Soft Drinks

Lunch Buffet ~ Select One of the Following

The Barbecue
Taste of Italy
Country Style
South of the Border
New York Deli

Afternoon Break

Assorted Freshly Baked Jumbo Cookies
Gourmet Brownies
Beverage Refresh with Bottled Water & Soft Drinks



Please contact your Catering Manager to customize a package perfect for your next meeting. **Substitutions and enhancements may be included at an additional charge.** Please ask for details.

Plated Dinners

All dinner entrees are served with traditional house salad (upgraded salad options available), chef's selection of seasonal vegetable and starch, rolls and butter, chef's selection of (2) desserts, and freshly brewed iced tea.

Chicken

Chicken Caprese | 38

Fresh Mozzarella, Tomato, Basil, Balsamic Glaze

Creamy Mushroom Chicken | 38

White Wine Cream Sauce

Tuscan Garlic Chicken | 40

Garlic Cream Sauce, Spinach, Sundried Tomatoes

Sweet Fire Chicken | 40

Teriyaki Marinated, Pineapple Pico De Gallo

Seared Frenched Chicken | 43

Lemon Caper Beurre Blanc



Pork

Pork Tenderloin Medallions | 40

Lemon Rosemary Sauce

Porterhouse Pork Chop | 42

Mustard Tarragon Sauce

Seafood

Baked Cod | 40

Tomato & Herb Butter

Mahi Mahi | 40

Mango Salsa, Sweet Chili Glaze

Pan Seared Salmon | 45

Lemon Dill Beurre Blanc

Beef

8oz Grilled Sirloin | 43

Chargrilled to Medium, Red Wine Demi

6oz Braised Short Ribs | 45

Boneless, Braised in Cabernet

7oz Roasted Filet Mignon | 62

Pinot Noir Reduction, Caramelized Onions



Vegetarian

Sundried Tomato Quinoa | 34

Sauteed Zucchini & Squash, Red Pepper Coulis

Seasonal Pasta Primavera | 34

Fresh Vegetables, Vodka Marinara or Garlic Alfredo, Shaved Parmesan

Roasted Eggplant Parmesan | 36

Eggplant, House Marinara, Fresh Mozzarella, Parmesan

Salads

Traditional House ~ Cucumber, Tomato, Shredded Carrots, Cheddar Cheese, Two House Dressings

Caesar +2 ~ Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Spring Leaf +2 ~ Spring Greens, Sliced Strawberries, Toasted Almonds, Feta Cheese, White Shallot Vinaigrette

Crowne +3 ~ Mixed Greens, Dried Cranberries, Candied Pecans, Bleu Cheese, Balsamic Vinaigrette

***Upgraded Dessert Options are Available. Please ask Your Catering Manager for Seasonal Selections at an Additional Charge.**

Dinner Buffets

Dinner buffets are based on 60 minutes of service with a minimum guarantee of 30 people. An upcharge of 6 per person will be charged for groups of less than 30. Buffets include assorted rolls and butter and freshly brewed iced tea.

Capital City Dinner Buffet

Two Entrée | 46

Three Entrée | 52

Salads ~ Choice of Three

Traditional Mixed Greens with Two House Dressings

Crowne Caesar Salad

Strawberry Spring Leaf Salad

Crowne Salad

Kale Quinoa Salad

Sliced Seasonal Fresh Fruit Salad

Italian Pasta Salad

Loaded Potato Salad with Cheddar Cheese, Bacon, Scallions

Side Dishes ~ Choice of Two

Herb Roasted Redskin Potatoes

Paprika Roasted Potatoes

Smoked Gouda Mashed Potatoes

Garlic Mashed Potatoes

Herb Rice Pilaf

Seasonal Vegetable Medley

Green Beans with Grape Tomatoes & Onions

Sweet Corn with Roasted Red Pepper

Sauteed Zucchini & Squash Medley



Entrees ~ Choice of Two / Three

New York Strip Loin | Cabernet Reduction

Sliced Beef Brisket | Bourbon Barbecue Sauce

Chicken Caprese | Fresh Mozzarella, Tomato, Basil, Balsamic Drizzle

Garlic Tuscan Chicken | Garlic Cream Sauce, Spinach, Sundried Tomatoes

Sweet Fire Chicken | Teriyaki Marinated, Pineapple Pico De Gallo

Chicken Piccata | Lemon Caper Beurre Blanc

Ancho Rubbed Pork Loin | Tomatillo Sauce

Pan Seared Salmon | Lemon Dill Beurre Blanc

Baked Cod | Tomato & Herb Butter

Baked Ziti | Italian Sausage, House Vodka Sauce, Mozzarella

***Carved Prime Rib of Beef** | Horseradish Cream ■ **Add 12**

Desserts ~ Choice of Two

Red Velvet, Tiramisu or Key Lime Bistro Cake

Ultimate Chocolate Cake

Chocolate Tuxedo Cake

Strawberry Shortcake

New York Cheesecake with Seasonal Fruit Compote

Lemon Berry Mascarpone Cake **+2**



Planning a Themed Event? Allow us to Customize a Menu Especially for you! Please ask your Catering Manager for Details.

Receptions & Action Stations

All action stations are based on 60 minutes of service and are chef-attended.

An attendant fee of 100 will be required for each station.

Action stations will be prepared based on the final number of guaranteed guests.

Please note: Stations are the perfect enhancement to your reception, but are not intended to substitute as a meal.

Mac & Cheese | 18

Cavatappi Pasta Noodles with Gouda & Cheddar Cheese Sauces
Bacon, Pulled Pork, Scallions, Tomatoes & Broccoli

Street Taco | 18

Choice of Carne Asada or Pork Carnitas & Grilled Chicken
Lettuce, Tomato, Mexican Cheeses, Jalapenos, Onions, Salsa,
Sour Cream, Guacamole, Corn & Flour Tortillas

Italian Pasta | 18

Penne and Cavatappi Pastas
Choice of Two Sauces: Garlic Alfredo, Marinara, Meat, Tomato Cream
Meatballs & Diced Chicken Breast, Fresh Parmesan

Slider | 18

Choice of Pulled Pork or Hamburger Sliders
Assorted Cheese, Toppings & Condiments, Housemade Potato Chips



Mix & Mingle Reception

*Minimum of 50 people, Package based on 60 minutes of service ~
Attendant fee waived.*

55 per person

Action Station: Choose One

Mac & Cheese | Street Taco | Italian Pasta | Slider

Chef-Attended Carving Station: Choose One

- *Honey Glazed Virginia Ham
- *Carolina Smoked Turkey Breast
- *Herb & Garlic Roasted NY Strip

Cold Displays: Choose Two

- *Fresh Seasonal Sliced Fruit & Berries
- *Fresh Vegetable Crudités with Ranch & French Onion Dips
- *Domestic & Imported Cheese Board with Crostini & Crackers
- *Italian Antipasto
- *Mini Petit Fours & Fruit Cheesecakes



Hot hors d'oeuvres: Choose Three

*Refer to Page 11 ~ Selections Priced at 200
Based on Two Pieces of Each Item, Per Person

Substitutions & Enhancements Available for an Additional Charge.

*Minimum 50 pieces of each item ordered; service time is based on 60 minutes.
Butler-passed hors d'oeuvres are available for an additional 100 charge. Please
ask your Catering Manager for details.*

Hors d'oeuvres Serving Suggestion:
Cocktail Reception followed by Dinner
~6-8 Pieces Per Person~
Reception without Dinner
~12-15 Pieces Per Person~

Hot Selections

200 per 50 pieces

Mini Chicken Empanada
BBQ Meatballs
Swedish Meatballs
Vegetable Springrolls
Bacon Wrapped Apricots
Chicken Sate with Teriyaki Sauce
Crab Rangoon
Mini Spanakopita



225 per 50 pieces

Mini Crab Cakes
Bacon Wrapped Scallops
Jumbo Barbecue Shrimp
Pork Belly BLT with Avocado Aioli
Cajun Skewers with Shrimp & Andouille Sausage

Cold Selections

200 per 50 pieces

Assorted Tea Sandwiches
Fresh Fruit Skewers
Tuna Canapes
Classic Deviled Eggs
Mozzarella, Tomato & Basil Pesto Crostini
Tomato and Artichoke Bruschetta
Roasted Red Pepper Bruschetta



225 per 50 pieces

Jumbo Shrimp with Cocktail Sauce
Strawberry Bruschetta
Pepper Smoked Salmon Crostini
Antipasto Skewers
Prosciutto Wrapped Asparagus with Boursin Cheese
Mushroom, Brie & Bacon Phyllo Tart

Sweet Selections

200 per 50 pieces

Assorted Cream Puffs
Mini Fruit Cheesecakes
Petit Fours
Chocolate Covered Strawberries
Mini Brie & Raspberry Tarts



Hors d'oeuvres Displays & Carving Stations

Hors d'oeuvres Displays

Each display is prepared to serve approximately 50 guests unless otherwise noted. Prices below are per display. Service time is based on 60 minutes.

Ask your Crowne Meeting Director or Catering Manager about custom hors d'oeuvres options to enhance your event.

Seasonal Vegetable Crudités | 325

Ranch, French Onion & Roasted Red Pepper Hummus

Imported & Domestic Cheeses | 325

Jams, French Bread Crostini & an Assortment of Crackers

Italian Antipasto | 450

Sliced Italian Meats & Cheeses with Pickled Crudités

Seasonal Sliced Fruit & Berries | 325

Honey Yogurt Dipping Sauce

Spinach & Artichoke Dip | 350

House Pita Chips & Assorted Crackers

Smoked Salmon | 400

Pesto Cream Cheese, Chopped Egg, Tomatoes & Capers

Baked Brie Encroute | 250

Fruit Jams, Almonds & French Bread

*Serves approximately 25 guests



Carving Stations

All action stations are based on 60 minutes of service, and are chef-attended. An attendant fee of 100 will be required for each station.

Top Round of Beef | 600

Horseradish Cream Sauce & Dijon Mustard, Petite Rolls

Serves approximately 100 people

Herb & Garlic Tenderloin of Beef | MP

Red Wine Demi Glace, Petite Rolls

Serves approximately 40 people

Bone-In Prime Rib of Beef | 450

Natural Jus, Horseradish Cream, Petite Rolls

Serves approximately 50 people

Honey Glazed Virginia Ham | 450

Stone Ground Honey Mustard, Petite Rolls

Serves approximately 50 people

Carolina Smoked Turkey Breast | 450

Garlic Mayonnaise & Honey Mustard, Petite Rolls

Serves approximately 50 people



It is the sole discretion of the Crowne Plaza Staff to refuse service to anyone who may be abusing alcohol service. This is to assist in the safety of the individual, group and hotel.

The Crowne Plaza is the only licensed authority to sell liquor for consumption & therefore any outside alcohol is not permitted in any banquet functions. A bar setup fee of 50 is required for all banquet bars.

Cash Bar Pricing

Call Mixed Drinks | 7
Premium Mixed Drinks | 9
Cordials | 9
House Wine | 8
Premium Wine | 9
Domestic Bottled Beer | 6
Import / Craft Beer | 8
Soft Drinks | 3

Host Bar Pricing

Call Mixed Drinks | 6
Premium Mixed Drinks | 8
Cordials | 8
House Wine | 8
Premium Wine | 9
Domestic Bottled Beer | 5.50
Import / Craft Beer | 7
Soft Drinks | 3

Bar Packages

~Charged on a Per Hour Basis~

First Hour

Call | 15 per person
Premium | 18 per person

Each Additional Hour

Call | 6 per person
Premium | 8 per person



Call Brands

Smirnoff Vodka
Bombay Gin
Bacardi Rum
J&B Scotch
Jim Beam Bourbon
Seagrams 7 Blended Whiskey
Peach Schnapps
Amaretto
Christian Brothers Brandy
Jose Cuervo Tequila

Bottled Beer

Budweiser
Bud Light
Miller Lite
Coors Light
Busch Light
Stella Artois
Michelob Ultra
Heineken 00 Non-Alcoholic
Blue Moon
Heineken

Premium Brands

Tito's Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Dewars Scotch
Jack Daniels Whiskey
Crown Royal Blended Whiskey
Crown Royal Apple Blended Whiskey
Jose Cuervo Tradicional Tequila

House Wines

~Vista Point~

Chardonnay | Cabernet
Pinot Grigio | White Zinfandel
Merlot | Moscato

Premium Wines

~Columbia Crest~

Chardonnay | Cabernet | Merlot

Bosc D'Ia Rei Moscato d'Asti
Erath Rose

***Additional Wine Selections
Available Upon Request.***