

The background features a large, abstract graphic composed of several overlapping triangles. The triangles are primarily in shades of grey, light blue, and teal, creating a modern and professional look.

# Special Event & Private Dining Menus

**CROWNE  
PLAZA®**

— BY IHG —

Springfield  
Convention CTR

3000 South Dirksen Parkway

Springfield, IL 62703

Sales & Catering ~ 217.585.2830

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**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 | 19

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



### Crowne Continental | 23

Sliced Seasonal Fruit & Berries  
Selection of Freshly Baked Breakfast Pastries & Muffins  
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 | 50 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 | 7 person  
Yogurt Parfait with Berries & Granola | 8 each  
Hot Croissant 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 breakfast menus are available upon request.**

### Rise & Shine | 27

Sliced Seasonal Fruit & Berries  
Selection of Freshly Baked Breakfast Pastries & Muffins  
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 | 29

Sliced Seasonal Fruit & Berries  
Selection of Freshly Baked Breakfast Pastries & Muffins  
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 | 33

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

Freshly Brewed Regular or Decaffeinated Coffee | 50 gallon

Selection of Hot Herbal Teas | 50 gallon

Freshly Brewed Iced Tea | 42 gallon

Lemonade or Fruit Punch | 42 gallon

Coca-Cola Soft Drinks | 3 each

Bottled Water | 3 each

La Croix Sparkling 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 Assorted 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 | 7 person

\*Seasonal Vegetables with Pita Chips | 8 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, Energy Bars, PowerAde, Bottled Water

### **Chips and Dips | 17**

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

### **Carnival Stand | 18**

Warm Soft Pretzel Sticks with Mustard & Cheese Sauces, Popcorn, Assorted Dessert Bars, Lemonade & Freshly Brewed Iced Tea

### **Chocolate Anonymous | 20**

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



# Plated Lunches

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

## Chicken

### **Boneless, Skin-on Chicken Thigh | 29**

Garlic, Lemon & Oregano Jus

### **Sweet Fire Chicken | 32**

Teriyaki Marinated, Pineapple Pico

### **Tuscan Garlic Chicken | 32**

Garlic Cream Sauce, Spinach, Sundried Tomatoes

### **Airline Chicken Breast | 36**

Lemon Lavender Sauce



## Pork

### **Roasted Pork Loin | 33**

Caramelized Apples & Onion Compote

### **Pork Medallion | 35**

Bacon Wrapped, Chimichurri

## Seafood

### **Baked White Fish | 33**

Tomato & Herb Relish

### **Pan Seared Salmon | 36**

Garlic Lemon Butter Sauce



## Beef

### **Sliced Beef Brisket | 34**

Slow Roasted, House Barbecue Sauce

### **Grilled Sirloin | 37**

Chargrilled to Medium, Bordelaise Sauce



## Vegetarian

### **Stuffed Red Pepper (Vegan) | 32**

Vegetable & Quinoa Stuffed, House Marinara

### **Tri-Color Cheese Tortellini | 32**

Spinach, Peas, Grape Tomatoes, Light Pesto Sauce

### **Stuffed Marinated Portobello | 32**

Polenta Filled, Balsamic Roasted Tomatoes

## Salads

**Traditional House** ~ Cucumber, Tomato, Shredded Carrots, Cheddar Cheese, Ranch & Italian Dressings

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

**Spring Leaf +2** ~ Spring Greens, Sliced Strawberries, Toasted Almonds, Feta Cheese, Poppyseed Dressing

**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** 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 | 38**

Traditional Mixed Greens with Ranch & Italian Dressings

Loaded Potato Salad with Cheddar Cheese, Bacon, Scallions

#### **Choice of (2) Proteins**

Southern BBQ Pulled Pork | BBQ Grilled Chicken Breast | Classic Burgers

Kaiser Buns

Smoked Gouda Macaroni & Cheese

Sauteed Sweet Corn

Chef's Selection of Seasonal Cobbler



### **Taste of Italy | 39**

Crowne Caesar Salad

Caprese Salad

Meat Lasagna

Asiago Grilled Chicken Piccata

Tri-Color Cheese Tortellini Tossed in Alfredo Sauce

Herb Buttered Broccolini

Garlic Breadsticks

Tiramisu

### **Country Style | 40**

Traditional Mixed Greens with Ranch & Italian Dressings

Roasted Pork Loin with Country Gravy

Country Pot Roast

Smashed Redskin Potatoes

Seasonal Vegetables

Warm Biscuits with Butter & Honey

Assorted Dessert Bars

### **South of the Border | 36**

Southwestern Garden Salad with Ranch & Italian Dressings

Tri-Color Tortilla Chips with House Salsa

Fajita Chicken Breast & Ground Beef

Flour & Warm Corn Tortillas

Shredded Lettuce, Onions, Tomatoes, Jalapeño Peppers, Sour Cream, Cheese

Mexican Rice

Refried Beans

Gourmet Brownies

### **Heart Healthy | 34**

Chilled Grilled Vegetable Platter

Sliced Seasonal Fresh Fruit

Layered Mixed Greens Salad with Ranch & Italian Dressings

Crowne Caesar Salad

Sliced Grilled Chicken Breast

Roasted Red Pepper Hummus

Multigrain & Pita Breads

Strawberry Shortcake



### **Chicago Deli | 36**

Traditional Mixed Greens Salad with Ranch & Italian Dressings

Creamy Coleslaw

Sliced Roasted Turkey & Honey Ham

Warm Italian Beef with Giardiniera

Assorted Sliced Cheeses

Lettuce, Tomatoes, Red Onion, Pickles, Stone Ground Mustard & Mayonnaise

Hoagie Rolls, White & Wheat Breads

Housemade Potato Chips

Freshly Baked Cookies & Brownies

**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 (Vegan) | 25

Seasonal Grilled Vegetables, Hummus, Spinach Tortilla

### Caprese Wrap (Vegetarian) | 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

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.

### Afternoon Break

Assorted Freshly Baked Jumbo Cookies

Gourmet Brownies

Beverage Refresh with Bottled Water & Soft Drinks

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

## Chicken

### Chicken Vesuvio | 40

Garlic White Wine Cream Sauce

### Tuscan Garlic Chicken | 42

Garlic Cream Sauce, Spinach, Sundried Tomatoes

### Hoisin Glazed Chicken | 42

Hoisin Honey Garlic Sauce

### Frenched Airline Chicken Breast | 46

Lavender Jus



## Pork

### Pork Tenderloin Medallions | 40

Caramelized Apples & Onion Compote

### Bone In Pork Chop | 48

Apple Bacon Compote

## Seafood

### Baked White Fish | 40

Tomato & Herb Relish

### Pan Seared Salmon | 45

Garlic Lemon Butter Sauce



## Beef

### Grilled Sirloin | 45

Chargrilled to Medium, Bordelaise

### Braised Short Rib | 46

Boneless, Short Rib Jus

### Grilled Filet | 62

Caramelized Onion Bordelaise



## Vegetarian

### Stuffed Red Pepper (Vegan) | 35

Vegetable & Quinoa Stuffed, House Marinara

### Tri-Color Cheese Tortellini | 35

Spinach, Peas, Grape Tomatoes, Light Pesto Sauce

### Stuffed Marinated Portobello | 35

Polenta Filled, Balsamic Roasted Tomatoes

## Salads

**Traditional House** ~ Cucumber, Tomato, Shredded Carrots, Cheddar Cheese, Ranch & Italian Dressings

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

**Spring Leaf +2** ~ Spring Greens, Sliced Strawberries, Toasted Almonds, Feta Cheese, Poppyseed Dressing

**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 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 | 48**

**Three Entrée | 54**

### **Salads ~ Choice of Three**

Traditional Mixed Greens with Ranch & Italian Dressings

Crowne Caesar Salad

Strawberry Spring Leaf Salad

Crowne 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

Smoked Gouda Mashed Potatoes

Garlic Mashed Potatoes

Jasmine Cilantro Citrus Rice

Herb Rice Pilaf

Seasonal Vegetables

Green Beans with Grape Tomatoes & Onions

Sweet Corn with Roasted Red Peppers

### **Entrees ~ Choice of Two / Three**

**New York Strip Loin | Cabernet Reduction**

**Sliced Beef Brisket | House Barbecue Sauce**

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

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

**Hoisin Glazed Chicken | Hoisin Honey Garlic Sauce**

**Grilled Chicken Piccata | Lemon Caper Beurre Blanc**

**Roasted Pork Loin | Dijon Mustard Sauce**

**Pan Seared Salmon | Lemon Dill Beurre Blanc**

**Baked White Fish | Tomato & Herb Butter**

**Seasonal Pasta Primavera | Penne, Fresh Seasonal Vegetables, Garlic Alfredo**

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

### **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

Italian Lemon Cream Cake

Assorted Dessert Bars



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

**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 | 20**

Cavatappi Pasta Noodles with House Cheese Sauce  
Bacon, Pulled Pork, Pico de Gallo, Broccolini, Bleu Cheese Crumbles  
French Fried Onions, Scallions

### **Street Taco | 20**

Grilled Fajita Chicken & Ground Beef  
Lettuce, Tomato, Mexican Cheeses, Jalapenos, Onions, Salsa,  
Sour Cream, Guacamole, Cilantro, Lime, Corn & Flour Tortillas

### **Horseshoe | 20**

Slider Burgers, Grilled or Breaded Chicken  
Texas Toast, Crinkle Cut Fries, House Cheddar Cheese Sauce  
Bacon, Green Onions, Buffalo Sauce

### **Baked Potato | 20**

Jumbo Baked Potatoes  
Bacon, Shredded Cheese, Cheddar Cheese Sauce, Tomatoes,  
Black Olives, Broccoli, Sour Cream, Whipped Butter, Scallions

### **Mix & Mingle Reception**

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

**58 per person**

#### **Action Station: Choose One**

Mac & Cheese | Street Taco | Italian Pasta | Baked Potato

#### **Chef-Attended Carving Station: Choose One**

Honey Glazed Virginia Ham  
Roasted Turkey Breast  
Garlic & Herb Tenderloin of Beef



#### **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  
Assorted Petit Fours & Mini 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.**



*A minimum order of 50 pieces of each item is required; 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 (4 each)**

- Mini Chicken Empanada
- BBQ Meatballs
- Franks in a Blanket
- Chicken Sate with Teriyaki Sauce
- Crab Rangoon
- Vegetable Springrolls (V)
- Mini Spanakopita (V)
- Mac & Cheese Bites (V)
- Mushroom Truffle Arancini (V)



**225 per 50 pieces (4.5 each)**

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Jumbo Barbecue Shrimp
- Chipotle Steak Kabobs
- Coconut Shrimp
- Mini Beef Wellington

## Cold Selections

**200 per 50 pieces (4 each)**

- Assorted Tea Sandwiches
- Fresh Fruit Skewers
- Classic Deviled Eggs
- Mozzarella, Tomato & Basil Pesto Crostini
- Tomato and Artichoke Bruschetta
- Roasted Red Pepper Bruschetta
- Jumbo Shrimp with Cocktail Sauce
- Pepper Smoked Salmon Crostini
- Watermelon Shooter - Watermelon, Cucumber, Toasted Almonds



## Sweet Selections

**200 per 50 pieces (4 each)**

- Mini Fruit Cheesecakes
- Petit Fours
- Chocolate Covered Strawberries
- Assorted Dessert Bars
- Honey & Goat Cheese Phyllo



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

## 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 | 350**

Ranch, French Onion & Roasted Red Pepper Hummus



### **Imported & Domestic Cheeses | 350**

Jams, French Bread Crostini & an Assortment of Crackers

### **Italian Antipasto | 475**

Sliced Italian Meats & Cheeses with Pickled Crudités



### **Seasonal Sliced Fruit & Berries | 350**

Honey Yogurt Dipping Sauce

### **Spinach & Artichoke Dip | 350**

House Pita Chips & Assorted Crackers

### **Baked Brie Encroute | 275**

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.**

### **Roasted Pork Loin | 300**

Sweet Chili Aioli, Dijon Mustard, Petite Rolls

\*Serves approximately 50 guests



### **Honey Glazed Virginia Ham | 500**

Stone Ground Honey Mustard, Petite Rolls

\*Serves approximately 50 guests

### **Roasted Turkey Breast | 500**

Garlic Mayonnaise & Honey Mustard, Petite Rolls

\*Serves approximately 50 guests



### **Prime Rib of Beef | 550**

Natural Jus, Horseradish Cream, Petite Rolls

\*Serves approximately 50 guests

### **Herb & Garlic Tenderloin of Beef | MP**

Red Wine Demi Glace, Petite Rolls

\*Serves approximately 40 guests

*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 per bar is required for all banquet bars.*

### **Cash Bar Pricing**

Call Mixed Drinks | 8  
Premium Mixed Drinks | 10  
Cordials | 10  
House Wine | 8  
Premium Wine | 10  
Domestic Bottled Beer | 6  
Import / Craft Beer | 8  
Soft Drinks | 3

### **Host Bar Pricing**

Call Mixed Drinks | 7  
Premium Mixed Drinks | 9  
Cordials | 9  
House Wine | 8  
Premium Wine | 10  
Domestic Bottled Beer | 5.5  
Import / Craft Beer | 7  
Soft Drinks | 3

### **Bar Packages**

**~Charged on a Per Hour Basis~**

#### **First Hour**

Call | 16 per person  
Premium | 18 per person

#### **Each Additional Hour**

Call | 6 per person  
Premium | 8 per person



### **Call Brands**

New Amsterdam Vodka  
Bombay Gin  
Cruzan Rum  
Captain Morgan Spiced Rum  
Four Roses Bourbon  
Famous Grouse Scotch  
Seagrams 7 Blended Whiskey  
E&J Brandy  
Mi Campo Tequila  
Peach Schnapps  
Amaretto

### **Premium Brands**

Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Jim Beam Bourbon  
Dewars Scotch  
Jack Daniels Whiskey  
Crown Royal Blended Whiskey  
Crown Royal Apple Blended Whiskey  
Hornitos Tequila

### **Bottled Beer**

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

### **House Wines**

Chardonnay | Cabernet  
Pinot Grigio | White Zinfandel  
Merlot | Moscato

### **Premium Wines**

Chardonnay | Cabernet | Merlot

**Additional Wine Selections  
Available Upon Request.**

