



Social Menus

3 EXECUTIVE BLVD. SUFFERN NY 10901 (845)357-4800 WWW.CPSUFFERNHOTEL.COM



Rise and Shine Breakfast

Morning Menus


CROWNE PLAZA®
AN IHG® HOTEL
SUFFERN - MAHWAH

Premiere Breakfast **29.00**

Minimum 25 Guests

Sliced Seasonal Fresh Fruits
Bagels with Cream Cheeses
Assorted Danishes and Muffins served with
Butter, Jelly and Fruit Preserves

Fresh Scrambled Eggs,
Crispy Bacon, Breakfast Sausage
Western Style Home Potatoes

Chilled Orange, Cranberry, Tomato, Grapefruit Juices,
Bottled Water Freshly Brewed Coffee and Decaffeinated,
Assorted Teas with Lemon & Honey

The Crowne Breakfast **31.00**

Minimum 25 Guests

Sliced Seasonal Fresh Fruits
Bagels with Cream Cheese
Assorted Danishes and Muffins served with
Butter, Jelly and Fruit Preserves

Fresh Scrambled Eggs,
Crispy Bacon, Breakfast Sausage
Western Style Home Potatoes

Please choose one:

Sliced French Toast -or- Pancakes

Served with Warm Maple Syrup and Powdered Sugar

Chilled Orange, Cranberry, Tomato, Grapefruit Juices,
Bottled Water, Freshly Brewed Coffee and Decaffeinated
Assorted Teas with Lemon and Honey

The Healthy Morning **33.00**

Minimum 25 Guests

Sliced Seasonal Fresh Fruits
Bagels with Cream Cheese
Butter, Jelly and Fruit Preserves

Please choose one:

Scrambled Eggs or Egg Whites with Vegetables

Turkey Sausage, Crispy Bacon
Western Style Home Potatoes

Plain Yogurts with Assorted Toppings

Chilled Orange, Cranberry, Tomato, Grapefruit Juice,
Bottled Water, Freshly Brewed Coffee and Decaffeinated,
Assorted Teas with Lemon and Honey

Breakfast Enhancements

Hot Oatmeal with Cinnamon, Brown Sugar, \$5.00 per person
Cranberries & Raisins

Waffles with Warm Maple Syrup \$6.00 per person

Assorted Cereals \$5.00 per person

Breakfast Sandwich with Egg, Sausage and Cheese 75.00 per person

The Mix- Up **19.00**

Your Choice of 1: Bagels, Croissants or Muffins

Served with Cream Cheese, Butter and Assorted Jelly

Sliced Seasonal Fresh Fruits

Plain and Fruit Yogurts with Granola and Raisins

Chilled Orange, Cranberry, Tomato, Grapefruit Juices

Freshly Brewed Coffee and Decaffeinated

Assorted Teas with Lemon and Honey

Classic Continental **24.00**

Assorted Bagels, Danishes, Muffins served with Cream Cheese, Butter and Assorted Jelly

Sliced Seasonal Fresh Fruit

Plain and Fruit Yogurts with Granola and Raisins

Hot Oatmeal with Cinnamon, Brown Sugar, Sundried Cranberries & Raisins

Assorted Cold Cereals served with Milk

Chilled Orange, Cranberry, Tomato, Grapefruit Juices, and Bottled Water

Freshly Brewed Coffee and Decaffeinated

Assorted Teas with Lemon and Honey

Morning Break Enhancements

Oatmeal 5.00 per person

Vitamin Water 4.00 per person

Bottled Water 3.00 per person

Assorted Yogurts 2.50 per person

Trail Mix 2.00 per person

Granola Bars 2.00 per person

Sliced Fruit 3.50 per person

Whole Fruit 3.00 per person

Breakfast Sandwich with Egg, Sausage and Cheese 7.00 per person



Lunch Buffet


CROWNE PLAZA®
AN **IHG®** HOTEL
SUFFERN - MAHWAH

The Crowne Sandwich Co.

\$32.00

Minimum of 25 people

Your Choice of Any Three Sandwiches:

Cold Combos:

Italian Combo: Sliced Ham, Cappelletti, Salami, Soprapasta, Prosciutto,
Roasted Red Peppers and Shredded Lettuce

American Combo: Sliced Roast Beef, Turkey, Ham, Swiss Cheese,
Shredded Lettuce and Tomato

Vegetarian Combo: Roasted Vegetables, Shredded Lettuce and Tomato

Hot Combos:

Brooklyn Combo: Sliced Corn Beef, Pastrami, Monterey Jack Cheese

St. Louis Combo: BBQ Pulled Pork, Cheddar Cheese, Cole Slaw

Chicken Parmigiana Combo: Breaded Chicken, Marinara Sauce,
Mozzarella Cheese

Served with assorted Condiments, Lettuce, Tomatoes, and Pickles

Homemade Potato Chips, Pretzels, Potato Salad, Crowne House Salad

All Combos served on Mini Hero Rolls

The Cold Sandwich Platter

\$32.00

Minimum of 25 people

Your Choice of Three:

Honey Smoked Shaved Ham & Imported Swiss Cheese

Oven Roasted Turkey & Mild Cheddar

Roast Beef & Monterey Jack Cheese

Deli Style Corn Beef

Pastrami

Served with assorted Condiments, Lettuce, Tomatoes, and Pickles

Homemade Potato Chips, Pretzels, Potato Salad, Crowne House
Salad

Enhancement to Any Sandwich Menu:

Open Faced Sandwiches

\$7.00 pp

Reuben, Roasted Turkey and Gravy, Oven Baked Roast Beef with a Pepper Au Jus, Tuna Melt, Smoked Ham and Cheddar

Add Soup of the Day to Any Sandwich Buffet for \$4.50

The Hot Sandwich Platter

\$38.00

Minimum of 25 people

Your Choice of Three:

Chicken Parmigiana

Marinated Grilled Chicken

Roasted Garden Vegetables

Dry Rubbed Sliced Flank Steak

Classic Corned Beef

BBQ Pulled Pork

Hot Pastrami

Homemade Potato Chips, Pretzels, Potato Salad and our Crowne House Salad

All Sandwiches served on Mini Kaiser and Brioche Rolls

Sandwich All the Way Buffet

\$36.00

Minimum of 25 people

Crowne House Salad: Tossed Greens, Grape Tomatoes, English

Cucumbers, Shredded Carrots, Sundried Cranberries, Frizzled Onions

Assorted Dressings

Assorted Deli Meats to Include:

Smoked Ham, Oven Roasted Turkey, Roast Beef,

Sliced Chicken Breast and Shaved Corned Beef

Assorted Cheeses:

Swiss Cheese, American Cheese, and Cheddar Cheese

Assorted Deli Breads and Rolls

Served with assorted Condiments, Lettuce, Tomatoes, and Pickles

Macaroni Salad, Cole Slaw and Potato Salad, Fruit Salad

Homemade Potato chips and Pretzels

Chef's Choice of Dessert

All Lunch Menus Include: Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas with Lemon and Honey

All Prices are Subject to 21% Service Charge and 8.375% NYS Sales Tax

Upgrade to Chiavari chairs: \$10.50 pp

Chef's Lunch Buffet**\$35.00***Minimum of 25 people*

Crowne House Salad: Tossed Greens, Grape Tomatoes,
English Cucumbers, Shredded Carrots, Sundried Cranberries,
Frizzled Onions and Assorted Dressings
Homemade Cole Slaw, Potato Salad and Chickpea Salad

Chef's Selection of:

Pasta

Chicken

Fish

Assorted Garden Vegetable

Rice Pilaf or Rosemary Roasted Potato

Assorted Breads and Whipped Butter

Chef's Choice of Dessert

Add Soup of the Day for \$2.00 per person**Homestyle BBQ****\$32.00***Minimum of 25 people****Comes with:***

BBQ Ribs

Chicken

Hamburgers

Hot Dogs

Macaroni and Cheese, Corn on the Cob, Baked Beans

Served with assorted Condiments, Lettuce, Tomatoes, and Pickles

Crowne House Salad, Macaroni Salad, Cole Slaw, Potato Salad

Assorted Cookies and Brownies

Seasonal Outdoor Patio:

*Personal Chef grilling to perfection @ \$7.00 per person***STOP! Slider Time****\$32.00***Minimum of 25 people****Choice of Two Sliders:***

Ground Beef Burger

Mini Hot Dog

Sausage & Peppers

Grilled Chicken Breast

*Add an additional Slider for \$3.00 per person****Choice of One Side:***

French Fries, Sweet Potato Fries or Onion Rings

Add an additional Side for \$2.00 per person

All served on Mini Slider Rolls

Served with assorted Condiments, Lettuce, Tomatoes, and
Pickles

Homemade Potato Chips, Potato Salad, Crowne House Salad

Chef's Choice of Ice Cream Bars

All Lunch Menus Include: Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas with Lemon and Honey

All Prices are Subject to 21% Service Charge and 8.375% NYS Sales Tax

Plaza Lunch Buffet

\$40.00

Minimum of 30 people

Choice of 1 Fresh Salad:

Crowne House Salad or Caesar Salad

Choice of 2 Cold Salads:

Tomato and Mozzarella Caprese, Deluxe Three Bean Salad, Artichoke and Mushroom, Pasta Salad, Cole Slaw, Macaroni Salad

Your Choice of 3 Hot Entrees

Chicken Items:

Chicken Marsala, Sautéed Chicken with Sliced Mushrooms & Marsala Wine

Chicken Piccata, Sautéed Chicken with White Wine, Shallots and Capers

Chicken Francaise, Egg Battered Chicken Breast with White Wine and Lemon Juice

Chicken Parmigiana, Breaded Chicken with Tomato Basil Sauce & Mozzarella Cheese

Herbed Roasted Chicken Breast

Pork Items:

Dry Rub Roasted Pork Loin

Seafood Items:

Salmon on Fresh Spinach with a Dill Hollandaise

Oven Baked Salmon with a Lemon Shallot Sauce

Grilled Salmon with Capers, Tomatoes and Black Olives

Baked Scrod with Artichokes and Mushrooms

Breaded Scrod with a Lemon Caper Butter

Panko Crusted Tilapia with Pepper Sauce

Roasted Fillet of Sole with a Lemon Dill Sauce

Pasta Items:

Choice of 1 Pasta:

Rigatoni, Penne, Tortellini, Stuffed Shells and Cheese Ravioli

Choice of 1 Sauce:

Basil Tomato Sauce, Ala Vodka, Bolognese, Alfredo

Or

Eggplant Rollatini with Basil Tomato Sauce

Assorted Garden Vegetables

Rosemary Roasted Potatoes or Rice Pilaf

Served with Assorted Rolls and Whipped Butter

Choice of 2 Desserts:

Chocolate Mousse, Carrot Cake, Chocolate Layer Cake, Cheesecake, Fruit Salad

All Lunch Menus Include: Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas with Lemon and Honey

All Prices are Subject to 21% Service Charge and 8.375% NYS Sales Tax

Upgrade to Chiavari chairs: \$10.50 pp

A Taste of Italy

\$42.00

Minimum of 30 people

Homemade Minestrone Soup

Hearty Minestrone with Garden Vegetables, Cannellini Beans,
Ditalini Pasta with Parmesan Cheese, Oyster Crackers and Saltines

Caesar Salad Station

Make Your Own Caesar with Chopped Romaine, Caesar Salad Dressing,
Seasoned Home Style Croutons and Shredded Asiago Cheese

Tomato and Mozzarella Caprese

Sliced Tomatoes, Fresh Mozzarella and Balsamic Glaze

Chicken Parmigiana

Breaded Chicken with Tomato Basil Sauce and Mozzarella Cheese

Rigatoni

With Italian Sausage and Peppers

Meatballs Marinara

Jumbo Meatballs Served in Our Homemade Marinara Sauce
Served with Italian Bread and Club Rolls

Broccoli

Sautéed Fresh Broccoli with Olive Oil, Garlic and Red Pepper Flakes

Tricolor Cheese Tortellini Alfredo or Pesto Aioli

Tricolor Cheese Tortellini Tossed with Alfredo Sauce and Parmesan Cheese
Tricolor Cheese Tortellini Tossed with Pesto Aioli and Parmesan Cheese
Served with Sliced Pan de Case and Dinner Rolls

Assorted Rolls and Whipped Butter

Mini Italian Pastries

Assorted Freshly Baked Mini Pastries to Include: Mini Cannoli,
Napoleons, Fresh Fruit Tarts, Mini Éclairs and Italian Cookies

It's Greek to Me

\$38.00

Minimum of 30 people

Lemon Chicken and Kale Soup

Soup Made with Chicken, Fresh Garden Vegetables, Chicken Stock, Kale and Fresh Herbs

Greek Salad

Kalamata Olives, Roasted Red Peppers, Red Onions, Grape Tomatoes, Stuff
Grape Leaves, Pepperoncini Peppers and Feta Cheese Served on a Bed of
Romaine Lettuce with Roasted Garlic and Lemon Vinaigrette

Spanakopita

Spinach and Feta Cheese Baked in Phyllo Dough

Chicken Florentine

Sautéed Chicken Breast with Spinach, Topped with Mozzarella Cheese

Sliced Steak on Pita Chips

Sliced Steak with Lettuce and Tomato Served on Fresh Pita Chips with
Tzatziki Sauce

Tarragon Herbed Rice and Dried Cranberries

Rice Cooked with Mediterranean Dried Cranberries and Tarragon

Assorted Garden Vegetables

Assorted Rolls and Whipped Butter

Dessert

Classic Baklava, Greek Pastry Layered with Honey, Nuts, and Butter

All Lunch Menus Include: Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas with Lemon and Honey

All Prices are Subject to 21% Service Charge and 8.375% NYS Sales Tax



Lunch
Plated


CROWNE PLAZA®
AN IHG® HOTEL
SUFFERN - MAHWAH

Plated Lunch Menu

\$43.00

Minimum of 25 people

Choice of One Appetizer:

Crowne House Salad Tossed Greens, Grape Tomatoes, English Cucumbers, Shredded Carrots, Sundried Cranberries, Frizzled Onions and Assorted Dressings

Classic Caesar Salad Romaine Lettuce, Italian Style Croutons, Asiago Cheese Tossed in a Light Caesar Dressing

Mozzarella Caprese Sliced Tomatoes, Fresh Mozzarella & Balsamic Glaze

Penne a la Vodka Penne Pasta with Vodka Sauce

Tortellini with a Pesto Cream Pesto Cream Sauce

Pasta Primavera Irish Whiskey Cream, Basil and Sun-Dried Tomatoes

Choice of Two Entrees for Guests to Select From:

Poultry Entrée:

Chicken Francaise Sautéed Chicken with a White Wine & Lemon Sauce

Chicken Marsala Sautéed Chicken with Mushrooms & Marsala Wine

Sautéed Chicken Breast Chicken with Fresh Garlic, Shallots and Sherry Wine

Seafood Entrée:

Baked Panko Crusted Cod White Wine and Dill Sauce

Oven Roasted Atlantic Salmon Served with Tomato and Basil Wine Sauce

Stuffed Sole with Crab Meat, Served with Spinach with Hollandaise

Beef/Pork Entrée :

Grilled Sliced Steak with Herb and Shallot Butter

Roasted Pork Loin Served with a White Wine Demi Glaze

Entrées served with Chef's Specialty Rosemary Roasted Potato and Assorted Garden Vegetables

Assorted Dinner Rolls with Whipped Butter

Choice of One Dessert:

New York Cheesecake

Chocolate Cake

Carrot Cake

Assorted Cookies and Brownies on each table

All Lunch Menus Include: Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas with Lemon and Honey

All Prices are Subject to 21% Service Charge and 8.375% NYS Sales Tax

Upgrade to Chiavari chairs: \$10.50 pp



Dinner
Buffet


CROWNE PLAZA®
AN IHG® HOTEL
SUFFERN - MAHWAH

Chef's Dinner Buffet

\$42.00

Minimum of 25 people

Our Homemade Soup of the Day

Served with Oyster Crackers

Crowne House Salad

Tossed Greens with Grape Tomatoes, English Cucumbers,
Shredded Carrots, Sundried Cranberries, Frizzled Onions and
Assorted Dressings

Homemade Cole Slaw, Potato Salad and Deluxe Three Bean Salad

Chef's Selection of:

Pasta

Chicken

Fish

Assorted Garden Vegetable

Rice Pilaf or Rosemary Roasted Potatoes

Assorted Rolls and Whipped Butter

Chef's Choice of Dessert

Add a Carving Station to Any Buffet:

Filet Mignon \$13.00

Prime Rib \$12.00

Sliced Sirloin \$8.00

Leg of Lamb \$6.00

Roasted Turkey \$5.00

Pork Loin \$5.00

\$105.00 Chef Fee for Carving Stations

The Plaza Dinner Buffet

\$52.00

Minimum of 30 people

Choice of Three Salads:

Crowne House Salad
Tomato and Mozzarella Caprese
Cucumber, Tomato & Feta Cheese Salad
Fresh Green Bean Salad
Pasta & Broccoli Salad
Caesar Salad
Artichoke and Mushroom Salad

Choice of Three Entrees:

Chicken Cordon Blu

Chicken Francaise

Sautéed Chicken Breast Dipped in Egg Batter, Served with Lemon & White Wine

Chicken Piccata

Sautéed Chicken with Lemon, White Wine & Capers

Chicken with Sun Dried Tomatoes

Chicken with Sundried Tomatoes, White Wine, Shallots and Chicken Broth

Oven Roasted Salmon

Served with a White Wine and Dill Sauce

Baked Atlantic Scrod

Served with Fresh Tomatoes, Red Onion and Black Olives Tapenade

Stuffed Sole with Crab Meat

Served with Spinach and Hollandaise

Entrees Continued

Roast Pork Loin

Pork Loin Roasted with a Sundried Cranberry Demi Glaze

Eggplant Rollatini

Served with Basil Tomato Sauce

Rigatoni Bolognese Rigatoni

Rigatoni Pasta with a rich Tomato and Meat Sauce

Penne ala Vodka

Penne Pasta with a Rich Vodka Sauce

Includes Chef Specialty Roasted Rosemary Potato or Rice Pilaf
Assorted Garden Vegetables

Assorted Dinner Rolls with Whipped Butter

Choice of One Dessert:

Assorted Cakes
Ice Cream Sundae Bar
Assorted Cookies and Brownies
Mini Pastries @ \$4.50 per person

Add a Carving Station to Any Buffet:

Filet Mignon	\$13.00
Prime Rib	\$12.00
Sliced Sirloin	\$8.00
Leg of Lamb	\$6.00
Roasted Turkey	\$5.00
Pork Loin	\$5.00

\$105.00 Chef Fee for Action Stations

All Dinner Menus Include: Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas with Lemon and Honey

All Prices are Subject to 21% Service Charge and 8.375% NYS Sales Tax

Upgrade to Chiavari chairs: \$10.50 pp

A Taste of Italy

\$42.95

Minimum of 30 people

Homemade Minestrone Soup

Hearty Minestrone with Garden Vegetables, Cannellini Beans,
Ditalini Pasta with Parmesan Cheese, Oyster Crackers and Saltines

Caesar Salad Station

Make Your Own Caesar with Chopped Romaine, Caesar Salad Dressing,
Seasoned Home Style Croutons and Shredded Asiago Cheese

Tomato and Mozzarella Caprese

Sliced Tomatoes, Fresh Mozzarella and Balsamic Glaze

Chicken Parmigiana

Breaded Chicken with Tomato Basil Sauce and Mozzarella Cheese

Rigatoni

With Italian Sausage and Peppers

Meatballs Marinara

Jumbo Meatballs Served in Our Homemade Marinara Sauce
Served with Italian Bread and Club Rolls

Broccoli

Sautéed Fresh Broccoli with Olive Oil, Garlic and Red Pepper Flakes

Tricolor Cheese Tortellini Alfredo or Pesto Aioli

Tricolor Cheese Tortellini Tossed with Alfredo Sauce & Parmesan Cheese
Tricolor Cheese Tortellini Tossed with Pesto Aioli and Parmesan Cheese
Served with Sliced Pan de Case and Dinner Rolls

Assorted Rolls and Whipped Butter

Mini Italian Pastries

Assorted Freshly Baked Mini Pastries to Include: Mini Cannoli,
Napoleons, Fresh Fruit Tarts, Mini Éclairs and Italian Cookies

It's Greek to Me

\$42.95

Minimum of 30 people

Lemon Chicken and Kale Soup

Soup Made with Chicken, Fresh Garden Vegetables, Chicken Stock, Kale and
Fresh Herbs

Greek Salad

Kalamata Olives, Roasted Red Peppers, Red Onions, Grape Tomatoes, Stuff
Grape Leaves, Pepperoncini Peppers and Feta Cheese Served on a Bed of
Romaine Lettuce with Roasted Garlic and Lemon Vinaigrette

Spanakopita

Spinach and Feta Cheese Baked in Phyllo Dough

Chicken Florentine

Sautéed Chicken Breast with Spinach, Topped with Mozzarella Cheese

Sliced Steak on Pita Chips

Sliced Steak with Lettuce and Tomato Served on Fresh Pita Chips with
Tzatziki Sauce

Tarragon Herbed Rice and Dried Cranberries

Rice Cooked with Mediterranean Dried Cranberries and Tarragon

Assorted Garden Vegetables

Assorted Rolls and Whipped Butter

Dessert

Classic Baklava, Greek Pastry Layered with Honey, Nuts, and Butter

All Dinner Menus Include: Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas with Lemon and Honey
All Prices are Subject to 21% Service Charge and 8.375% NYS Sales Tax
Upgrade to Chiavari chairs: \$10.50 pp



Dinner
Plated


CROWNE PLAZA®
AN IHG® HOTEL
SUFFERN - MAHWAH

Plated Dinner Menu

Minimum of 25 people

Choice of One Appetizer:

Mini Antipasto with Pepperoni, Salami, Prosciutto, Provolone, Olives, Hot Peppers

Penne Pasta Served with Choice of Vodka Sauce, Tomato Basil or Primavera

Shrimp Cocktail Served with Spicy Cocktail Sauce

Choice of One Salad:

Crowne House Salad: Tossed Greens, Grape Tomatoes, English Cucumbers,

Shredded Carrots, Sundried Cranberries, Frizzled Onions and Assorted Dressings

Classic Caesar Salad: Romaine Lettuce, Croutons, Asiago Cheese, Caesar Dressing

Romaine Wedge Salad: Blue Cheese Dressing and Bacon Chips

Choice of One Entrée:

Poultry Entrée \$46.00

Chicken Madeira Sautéed Chicken Breast in Madeira Wine

Chicken Saltimbocca Chicken topped with Prosciutto and Mozzarella Cheese served on Fresh Spinach and Madeira Sauce

Chicken Cordon Blu

Seafood Entrée \$48.00

Broiled Salmon with a Lemon White Wine Sauce

Panko Crusted Tilapia with Pepper Sauce

Stuffed Fillet Sole with Spinach and a cream sauce

Beef Entrée \$57.00

Roast Sliced Sirloin Sliced Sirloin with a Bordelaise Sauce

Grilled Tenderloin with a Red Wine and Shallot Demi Glaze

Grilled NY Strip Steak Roasted Shallots and red wine Demi Glaze

Chef's Specialty Rosemary Roasted Potato and Assorted Garden Vegetables

Assorted Dinner Rolls with Whipped Butter

Duet Plated Dinner Menu

Minimum of 25 people

Choice of One Appetizer:

Penne Pasta Served with Choice of Vodka Sauce, Tomato Basil or Primavera

Shrimp Cocktail with cocktail sauce

Mozzarella Caprese Sliced Tomatoes, Fresh Mozzarella & Balsamic Glaze

Choice of One Salad:

Classic Caesar Salad: Romaine Lettuce, Croutons, Asiago Cheese, Caesar Dressing

Spinach Salad served with Fresh Mushrooms Champagne Vinaigrette Dressing

Crowne House Salad: Tossed Greens, Grape Tomatoes, English Cucumbers,

Shredded Carrots, Sundried Cranberries, Frizzled Onions and Assorted Dressings

Choice of One Duet Plated Entrée:

Lemon Pepper Chicken & Salmon Tapenade \$54.00

Sautéed Chicken Breast and Sun-Dried Tomatoes

Broiled Salmon topped with Capers, Roasted Red Pepper and Olives Tapenade

Petit Filet Mignon & Chicken Maple Dijon \$57.00

Lightly Seasoned Petit Filet of Beef with a Red Wine Reduction Sauce

Chicken Breast with a Maple Dijon Glaze

Petit Filet Mignon & Seafood Stuffed Filet of Sole \$58.00

Lightly Seasoned Petit Filet of Beef with a Red Wine Reduction Sauce

Crabmeat and Scallop Stuffed Sole served with Lemon Zinfandel Sauce

Assorted Garden Vegetables and Roasted Rosemary Potatoes

Assorted Rolls and Whipped Butter

Choice of One Dessert for Plated or Duet Plated Menu's:

New York Cheesecake with Melba Drizzle

Carrot Cake with a Cream Cheese Icing

Chocolate Trilogy White, Dark and Milk Chocolate Mousse , Chocolate Shavings and Powdered Sugar

Chocolate Mousse Cake Chocolate Cake with a Chocolate Mousse Filling

Assorted Mini Pastries Served with Cookies on Each Table

All Dinner Menus Include: Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas with Lemon and Honey

All Prices are Subject to 21% Service Charge and 8.375% NYS Sales Tax

Upgrade to Chiavari chairs: \$7.50 pp



Cocktail Reception Menus


CROWNE PLAZA®
AN IHG® HOTEL
SUFFERN - MAHWAH

Hour Cocktail Reception

\$26.00

Minimum of 25 people

Choice of either Butler Passed or Chaffing Dish Hors D'Oeuvres

Butler Passed Hors' D'oeuvres

Please Choose Six:

Filet Mignon on Toast Points Horseradish Aioli	Vegetable Spring Rolls served with Asian Glaze
Vegetable Dumplings Asian BBQ Glaze	Franks in Puff Pastry
Stuffed Mushrooms	Spanakopita Spinach and Feta in Phyllo
Assortment of Mini Quiches	Fried Ravioli served with Marinara Sauce
Scallops Wrapped in Bacon	Chicken Skewer Teriyaki
Beef Empanada with Sirach dipping Sauce	Asparagus and Asiago Cheese in Phyllo
Boneless Breaded Chicken Tossed with an Asian Sesame BBQ Sauce	Smoked Salmon Canape with a Tangy Dill Sauce
Baked Brie with Raspberry Preserves in Phyllo	Mini Crab Cakes with Chipotle Remoulade
Mini Egg Rolls	
Mini Grilled Cheese with Tomato Soup	Cheese Quesadilla with Salsa

Served in Silver Chaffing Dishes

Please Choose Three:

Boneless Chicken Asian Sesame BBQ Sauce	Mini Crab Cakes with Chipotle Remoulade
Vegetable Spring Rolls Asian Glaze	Mini Egg Rolls
Franks In Puff Pastry	Chicken Fingers
Cheese Quesadilla with Salsa	Mini Sliders
Fried Ravioli served with Marinara Sauce	Stuffed Mushrooms
Mini Quiche	Chicken Skewer Teriyaki
Spanakopita, Spinach and Feta in Phyllo	

Traditional Cold Displays

Please Choose Two:

Marinated Grilled Vegetables: Eggplant, Yellow Squash, Zucchini, Roasted Red Peppers, Asparagus, Portobello Mushrooms

International Cheese Display: Imported Swiss, Smoked Gouda, Brie, Vermont Cheddar, Gorgonzola, Pepper Jack Cheese, Imported Provolone
Served with Gourmet Crackers

Seasonal Fresh Fruit

Mozzarella and Tomato Caprese: Fresh Mozzarella over Tomato
Garnished Drizzled with Balsamic Vinaigrette

Taste of the Mediterranean: Assorted Mediterranean Olives, Marinated Artichokes with Crumbled Feta, Hummus, Stuffed Grape Leaves, Hot Peppers
Served with Pita Chips

Fresh Vegetable Crudités: Fresh Baby Carrots, Broccoli, Cauliflower Florets, Celery Sticks, Grape Tomatoes, Julienne Red and Green Peppers
Served with Vodka Chutney Dip

Freshly Made Bruschetta served on Herbed Crostini

Action Station Enhancement:

Carolina Pulled Pork Slider Station	\$12.00 per person
Hot Wok Station	\$14.00 per person
Wing Station	\$15.00 per person
New York Gourmet Deli	\$12.00 per person
Pasta Station	\$10.00 per person
Carving Station	\$18.00 per person

\$105.00 Chef Fee for Action Stations

Deluxe Cocktail Party

\$109.00

Minimum of 25 people

Butler Passed Hors D'Oeuvres Served for One and a Half Hour's Please Choose Six:

Filet Mignon on Toast Points with Horseradish Aioli
Vegetable Dumplings with Citrus Asian Sauce
Sausage Stuffed Mushrooms
Baked Brie with Raspberry
Scallops Wrapped in Bacon
Beef Empanada with Sirach dipping Sauce
Sesame Chicken Served with an Asian BBQ Sauce
Chicken Skewer Teriyaki
Vegetable Spring Rolls served with Citrus Asian Glaze
Franks in Puff Pastry
Cheese Quesadilla with Sour Cream and Salsa
Fried Ravioli served with Marinara Sauce
Asparagus and Asiago Cheese in Phyllo
Spanakopita Spinach and Feta in Phyllo
Smoked Salmon Canape with a Tangy Dill Sauce
Mini Crab Cakes with Chipotle Remoulade
Mini Quiches
Mini Egg Rolls
Mini Grilled Cheese with Tomato Soup

Additional Touches:

Grilled Shrimp with Chipotle Sauce:	\$8.00 per person
New Zealand Baby Lamb Chops in Rosemary Au Jus	\$11.00 per person
Sushi Fresh Sushi Rolls Prepared by an Authentic Sushi Chef Served with Ginger, Soy Sauce, Wasabi, Chopsticks	\$17.00 per person
Raw Seafood Bar Adorned with Blue Point Oysters	\$25.00 per person
Little Neck Clams on the Half Shell Chilled Shrimp, Served with Lemon Wedges and Cocktail Sauce	

Traditional Cold Displays Please Choose Four

Fresh Fruit Display Sliced Seasonal Fresh Fruit Display
to Include a Bountiful Selection of the Seasons Fresh Fruit, Melons, and Berries

Fresh Vegetable Display Fresh Vegetable Crudit  with Carrots, Celery Sticks, Grape Tomatoes,
Julienne Red & Green Pepper, Broccoli Florets and Cauliflower
Served with Vodka Chutney Sauce

Herbed Crostini Station Toasted Herbed Crostini Served with Fresh Bruschetta,
Olive Tapenade and Garlic Cilantro Hummus

Tomato Mozzarella Caprese Sliced Italian Plum Tomatoes and Fresh Mozzarella
Extra Virgin Olive Oil and Aged Balsamic Glaze

Grilled Garden Harvest Grilled Marinated Vegetables to Include Eggplant, Yellow Squash,
Zucchini, Red Peppers, Asparagus, Portobello Mushrooms

International Fromage Display A Selection of Imported and Domestic Cheeses to Include:
Brie, Havarti, Swiss, Pepper Jack, Cheese, Fontina and Jarlsberg
Displayed with Sweet Red and Green Grapes Seasonal Berries, Assorted Crackers

Taste of the Mediterranean Assorted Mediterranean Olives, Marinated Artichokes
with Crumbled Feta, Hummus, Stuffed Grape Leaves, Hot Peppers Served with Pita Chips

Tuscan Antipasto Display Parma Prosciutto, Sopressata, Genoa Salami, Provolone,
Ciliegine Mozzarella, Roasted Peppers, Marinated Mushrooms, Mediterranean Olives,
Marinated Artichoke Hearts and Chunked Parmesan with Focaccia, Pani de Casa

Deluxe Cocktail Party

Continued

Choice of Two Action Stations:

Carolina Pulled Pork Slider Station Slow Roasted Dry Rubbed Pork Shoulder
Served with Carolina Style BBQ Sauce Slider Rolls, Butter Chip Pickles,
and Our House Spiced Coleslaw

Hot Wok Station General Tso's Chicken with Broccoli, Pickled Ginger,
Garlic with Red Pepper Flakes, Chili Peppers and Stir Fry Sauce
Szechuan Style Pork with Thai Chili Stir Fry Sauce, Baby Corn and Asian Vegetables,
Includes Steamed Rice, Fortune Cookies, Oriental Vegetable Stir Fry, Chopsticks

Wing Station Choice of Two Sauces: BBQ, Teriyaki, Buffalo & Thai Chili
Celery & Carrots Sticks Served with Blue Cheese and Ranch

New York Gourmet Deli Thin-Sliced Corned Beef and Pastrami, Clausen Pickles,
Dijon Mustard, Potato Pancakes Assorted Cocktail Ryes, Sour Cream and Sauerkraut

Pasta Station (Choice of Two)

Rigatoni Bolognese

Penne ala Vodka

Tri Color Tortellini Alfredo

Tri Color tortellini with Pesto Aoli

Rigatoni with Roasted Garlic and oil

Carving Station (Choice of Two)

Marinated Flank Steak

Roasted Turkey Breast

Rosemary Crusted Pork Loin

Baked Virginia Ham

Choice of One Dessert:

Create Your Own Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream

Toppings Include: Hot Fudge, Chocolate Syrup, Butterscotch, Pineapple
M & M's, Cherries, Sprinkles, Crushed Oreo Cookies, Chopped Nuts,
Marshmallows, Reese's Pieces,

Dessert Table

Assorted Gourmet Cakes, Pies, Fresh Fruit Tarts,
Brownie Bites, Chocolate Mouse Cups, Crème Brule and Tiramisu

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teas

Four Hour Open Bar

Unlimited Premium Liquors, Straight or Mixed Drinks

A Fine Selection of Red and White Wines

Imported and Domestic Bottled Beers and Sodas

Package Amenities to Include:

Concierge Greeting Your Guests Upon Arrival

White Glove Service Throughout Affair

Personalized Maître 'd Service from Beginning to End

Floor Length Linens and Napkins of your Choice

Upgrade to Chiavari chairs: \$10.50 pp

All Prices are Subject to 21% Service Charge and 8.375% NYS Sales Tax



Beverages

Bar Service


CROWNE PLAZA®
AN **ihg**® HOTEL
SUFFERN - MAHWAH

Beverage Service

Open Bar:

Hour per Person Based on the Function Guarantee
Unlimited Consumption of Liquors, Imported and Domestic Beer
Domestic Wines, Soft Drinks and Bottled Water

Top Shelf Brands \$22.00 for first hour (\$8.00 each additional hour)

Premium Brands \$19.00 for first hour (\$8.00 each additional hour)

Beer, Wine & Soda \$16.00 for first hour (\$6.00 each additional hour)

Host Bar*:

Group is charged at the Conclusion of the Function
Based Upon the Number of Drinks Consumed

Cash Bar:

Individuals are Charged per Drink at Time of Purchase
\$125.00 Bartender Fee Will Apply

Host Bar & Cash Bar Pricing*:

Liquor, Wine, Beer and Soft Drinks

Top Shelf Liquor:	\$10.00	Cognac:	\$9.00 - \$11.00
Premium Brand Liquor:	\$8.00	Wine:	\$10.00
Imported Beer:	\$5.00	Soda:	\$3.00
Domestic Beer:	\$5.00	Bottled Water:	\$3.00

Additional Bartender Fee May Apply

Premium Brand Liquors

Smirnoff and Absolute
Beefeater
Bacardi Rum
Dewar's
Jim Beam
Seagram's VO
Tres Agaves
Southern Comfort
Captain Morgan and Malibu
Amaretto and Kahlua
Bailey's Irish Cream
Peach Schnapps and Triple Sec
Sour Apple Pucker & E and J Brandy

Top Shelf Liquors

Kettle One
Bombay
Bacardi Rum
Johnny Walker Black
Jack Daniels
Seagram's VO
Tres Agaves
Southern Comfort
Captain Morgan and Malibu
Amaretto and Kahlua
Bailey's Irish Cream
Peach Schnapps and Triple Sec
Sour Apple Pucker & E and J Brandy

Wine

Chardonnay and Pinot Grigio, Merlot and Cabernet Sauvignon,
White Zinfandel

Beer (2 Domestic 2 Import)

Budweiser, Bud Light, Coors Light, Sam Adams, Heineken,
Michelob Ultra, Corona



A la Carte

Food and Beverage


CROWNE PLAZA®
AN IHG® HOTEL
SUFFERN - MAHWAH

Beverage

Freshly Brewed Coffee, Decaf, Hot Water	\$87.00
Assorted Juices: Apple, Cranberry, Lemonade, V-8, Orange	\$16.00
Hot Chocolate	\$3.50
Assorted Soft Drinks	\$4.50
Bottled Water	\$3.50
Voss Water	\$6.00

Per Urn
(approx 50 cups)

Per Carafe

Each

Each

Each

Each

A la Carte Food

Assorted Breakfast Pastries	\$30.00
Assorted Mini Boxed Cereals	\$3.75
Baked Croissants	\$30.00
Assorted Muffins	\$23.00
Bagels with Cream Cheese	\$38.00
Fresh Whole Fruit	\$28.00
Hot Oatmeal	\$4.00
Smoked Salmon Platter	\$8.00
Assorted Nutri Grain Bars & Granola Bars	\$2.50
Sliced Seasonal Fresh Fruit Display	\$185.00-50 people
International and Domestic Cheese Display	\$175.00- 50 people
Raw Vegetable Crudites with Assorted Dips	\$165.00- 50ppl
Snacks: Potato Chips, Pretzels, Peanuts	\$3.00
Fresh Baked Cookies and Brownies	\$28.00
Candy Cart	\$6.95

Per Dozen

Per Person

Per Dozen

Per Dozen

Per Dozen

Per Dozen

Per Person

Per Person

Per Person

\$315.00 -100 people

\$275.00-100 people

\$225.00-100 people

Each

Per Dozen

Per Person

Hot Chafing Dish Selections

\$160.00 per item (25-30 people)

Buffalo Wings

Chicken Fingers

Fried Ravioli

Italian Sausage and Peppers

Mozzarella Sticks

Eggplant Rollatini

Pizza Bagels

Mini Slider Burgers

BBQ Meatballs

Franks in Blankets

Stuffed Mushrooms

Egg Rolls

Miniature Quiches

**American, Italian or Veggie Hero
Served with Chips**

3 Feet \$65.00

6 Feet \$125.00