



CROWNE PLAZA®  
HOTELS & RESORTS

# CATERING MENU

CROWNE PLAZA [MSP – MALL OF AMERICA] 952.876.8667

CATERING AT CROWNE PLAZA

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# INTRODUCTION

At the Crowne Plaza Bloomington, we are proud to offer a catering experience designed to elevate your events. Whether you're planning a corporate meeting, an elegant wedding, or a casual gathering, our carefully curated menu reflects a blend of flavor, creativity, and quality. Our talented culinary team is committed to accommodating diverse tastes and dietary needs, ensuring every guest leaves satisfied. From classic favorites to inspired dishes, we aim to provide a memorable dining experience tailored to your unique event.

Let us help make your next occasion exceptional with our unparalleled service and expertly crafted cuisine.

Bon Appétit!



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# BREAKFAST



BREAKFAST

# CONTINENTAL

Includes assorted breakfast juices, freshly brewed coffee, and specialty teas  
(Groups of 20 or more unless otherwise agreed upon)

## CONTINENTAL | \$ 25 per guest

- ▶ Sliced Seasonal Fruits
- ▶ Assorted Flavored Yogurt
- ▶ Breakfast breads & pastries served with sweet whipped butter & preserves

## HOT CONTINENTAL | \$ 28 per guest

- ▶ Ham and Cheese Omelets ~gf
- ▶ Vanilla Yogurt, Berries & Granola
- ▶ Breakfast Breads & Pastries served with sweet whipped butter & preserves
- ▶ Sliced Seasonal Fruits



## BREAKFAST

# BUFFET

Includes Assorted Breakfast Juices, Freshly Brewed Coffee, and Specialty Teas  
(Groups of 20 or more unless otherwise agreed upon)

### AIRE BREAKFAST | \$ 28 per guest

- ▶ Sliced seasonal fruits and berries
- ▶ Breakfast breads, pastries & bagels served with sweet whipped butter & preserves
- ▶ Scrambled eggs
- ▶ Hardwood smoked bacon and sausage link
- ▶ Breakfast potatoes

### HOMESTYLE BREAKFAST | \$ 32 per guest

- ▶ Pancakes & maple syrup
- ▶ Sliced seasonal fruits and berries
- ▶ Scrambled Eggs
- ▶ Breakfast potatoes
- ▶ Hardwood Smoked bacon
- ▶ Muffins, Danish, scones with sweet whipped butter & preserves

### CHAMPIONS BREAKFAST | \$36 per guest

- ▶ Breakfast Burritos
- ▶ Breakfast Potatoes
- ▶ Scrambled Eggs
- ▶ Sausage and Bacon
- ▶ Assortment of mini muffins
- ▶ Seasonal fresh fruit display
- ▶ Assorted flavored yogurts



## BREAKFAST

# PLATED

Includes assorted breakfast juices, freshly brewed coffee, and specialty teas

### ALL-AMERICAN | \$ 26 per guest

- ▶ Fluffy scrambled eggs
- ▶ Country style breakfast potatoes
- ▶ Smoked bacon
- ▶ Freshly baked muffin
- ▶ Butter and preserves

### BRIOCHE FRENCH TOAST | \$ 25 per guest

- ▶ Brioche French toast
- ▶ Maple syrup
- ▶ Country sausage
- ▶ Fruit garnish

### HEALTHY | \$ 26 per guest

- ▶ Scrambled eggbeaters
- ▶ Turkey sausage
- ▶ Yogurt parfait with berries & granola
- ▶ Morning glory muffins
- ▶ Butter and preserves



BREAKFAST

# ENHANCEMENTS

**BRIOCHE FRENCH TOAST** | \$ 6 per guest

- ▶ Served maple syrup and seasonal fruit

**AVOCADO TOAST** | \$ 9 per guest

- ▶ Smashed Haas avocados, radish sprouts, roasted tomatoes and citrus oil

**BREAKFAST BURRITO** | \$ 8 per guest

- ▶ Scrambled eggs, onions, peppers, country potatoes, tomato, chorizo, shredded cheese, wrapped in a warm tortilla

**CROISSANT SANDWICH** | \$ 8 per guest

- ▶ Egg, ham and cheddar

**BELGIUM WAFFLE** | \$ 7 per guest

- ▶ Served with maple syrup and seasonal fruit

**STEEL CUT OATMEAL ~gf** | \$ 5 per guest

- ▶ Butter, brown sugar, golden raisins and maple syrup

**YOGURT PARFAIT** | \$ 7 per guest

- ▶ Granola, seasonal berries, local honey and bee pollen

**LOADED SCRAMBLED EGGS ~v** | \$ 6 per guest

- ▶ Scrambled eggs with mushrooms, onions, and peppers



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# BREAKS



# ANYTIME

## DEPARTURE | \$ 20 per guest

- ▶ Domestic & artisan cheese and meat display
- ▶ Warm artichoke & spinach dip with French bread and crackers
- ▶ Snack pretzels
- ▶ Assorted soft drinks and bottled water

## LAYOVER | \$ 20 per guest

- ▶ Hot pretzels and house made bread sticks
- ▶ Beer cheese, yellow mustard, spicy mustard and marinara sauce
- ▶ Chocolate-dipped pretzel
- ▶ Assorted soft drinks and bottled water

## BOARDING PASS | \$ 18 per guest

- ▶ Assorted mixed nuts and candies
- ▶ House made trail mix
- ▶ Assorted power bars and granola bars
- ▶ House made kettle chips with French onion dip ~gf

## INTERNATIONAL | \$ 19 per guest

- ▶ Hummus and pita chips
- ▶ Seasonal market fruit platter
- ▶ Seasonal fresh fruit smoothies
- ▶ Assorted vitamin water and juices

## DOMESTIC | \$ 19 per guest

- ▶ Assorted popcorn
- ▶ Assorted candy bars
- ▶ soft pretzels and mini corn dogs served with ketchup and mustard
- ▶ Assorted soft drinks and bottled water



# A LA CARTÉ ITEMS

- ▶ Freshly brewed regular/decaf coffee  
**\$75 per gallon**
- ▶ Assorted hot teas  
**\$6 per packet**
- ▶ Freshly-brewed iced tea  
**\$45 per gallon**
- ▶ Assorted soft drinks  
**\$5 each**
- ▶ Bottle still or sparkling water  
**\$5 each**
- ▶ Bottled juices or teas  
**\$5 each**
- ▶ Infused water  
**\$25 per gallon**
- ▶ Red Bull® - Regular & Sugar Free  
**\$6 each**
- ▶ Assorted bottled milk  
**\$5 each**
- ▶ Whole fresh fruit  
**\$5 each**
- ▶ Assorted Greek yogurt cups ~gf  
**\$6 each**
- ▶ Garden vegetables and ranch dip ~gf  
**\$8 per person**
- ▶ Assorted sliced cheeses and crackers  
**\$8 per person**
- ▶ Sliced seasonal fresh fruit  
**\$7 per person**
- ▶ Kettle corn or buttered popcorn  
**\$6 per person**
- ▶ Tortilla chips and salsa  
**\$6 per person**
- ▶ Potato chips with French onion dip  
**\$6 per person**
- ▶ Trail mix  
**\$6 per person**
- ▶ Mixed Nuts  
**\$8 per person**
- ▶ Snack pretzel  
**\$6 per person**
- ▶ Warm cheese filled pretzel bites  
**\$9 per person**
- ▶ Pita chips with hummus  
**\$8 per person**



# A LA CARTÉ ITEMS

- ▶ Assorted muffins with butter  
**\$45 dozen**
- ▶ Assorted Danish and pastries  
**\$45 dozen**
- ▶ Assorted scones  
**\$45 dozen**
- ▶ Assorted breakfast breads  
**\$45 dozen**
- ▶ Croissants with butter and preserves  
**\$45 dozen**
- ▶ Bagel with flavored cream cheese  
**\$45 dozen**
- ▶ Granola and cereal bars  
**\$4 each**
- ▶ Assorted cereal cups with milk  
**\$6 each**
- ▶ Assorted baked cookies  
**\$45 dozen**
- ▶ Old fashion brownies  
**\$45 dozen**
- ▶ Assorted novelty ice cream bars  
**\$6 per piece**
- ▶ Assorted candy bars  
**\$42 dozen**
- ▶ Individual rice Krispy ~gf  
**\$42 dozen**
- ▶ Dark chocolate dipped strawberries ~gf  
**\$47 dozen**
- ▶ Hard boiled eggs ~gf  
**\$35 dozen**



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# LUNCH



# BOX LUNCH

**BOX IT UP** | \$ 30 or \$32 per guest (choice of 2 or 3 sandwiches)

*Choice of sandwiches:*

- ▶ Oven roasted turkey, tomato, Swiss cheese, herb mayonnaise, served on ciabatta roll
- ▶ Roast beef, Swiss and provolone cheese, horseradish spread served on a bakery bun
- ▶ ~v Avocado veggie wrap with avocado, cream cheese, sprouts, red onion, tomato, mushrooms, sweet bell pepper, cucumber wrapped in a spinach tortilla
- ▶ Turkey BLT with turkey breast, bacon, lettuce, tomato, provolone, cheddar cheese, and garlic mayonnaise served on a multigrain bread
- ▶ Chicken caesar wrap served with diced chicken breast, romaine lettuce, parmesan cheese, caesar dressing, all wrapped in a spinach tortilla
- ▶ Bloomington wrap served with roasted turkey, smoked ham, applewood smoked bacon, ranch dressing all wrapped in an herb tortilla

*Served with fresh whole fruit, kettle chips, coleslaw, a freshly-baked cookie and bottled water*



# DELI BUFFET

ALL BUFFET LUNCHES COME WITH KETTLE PARMESAN CHIPS, COOKIES, DESSERT BARS, WATER, FRESHLY BREWED COFFEE AND HOT TEAS (Groups of 20 or more unless otherwise agreed upon)

**MARKET DELI** | \$ 38 per guest

### *Choice of Salad:*

- ▶ Caesar salad with fresh romaine lettuce, house made croutons tossed in a traditional caesar dressing
- ▶ House Salad ~v – Mixed greens, sliced cucumbers, julienne carrots, tomatoes, shaved red onion served with house made ranch dressing & balsamic vinaigrette
- ▶ Fuji apple salad with mixed greens, goat cheese, dried apple candied walnuts, red grapes, and dressed with an avocado buttermilk dressing
- ▶ Pippin salad (House Specialty) with romaine and iceberg lettuce, bacon, parmesan cheese, red onion dressed in house made pippins dressing

### *Choice of Soup:*

- ▶ Minnesota Chicken Wild Rice
- ▶ Chili
- ▶ Beef and Barley

### *Craft Your Own Sandwich Display:*

- Thin Sliced Pit Ham, Smoked Premium Turkey Breast, Roast Beef and Salami
- Extra Sharp Aged Cheddar Cheese, Aged Swiss Tomatoes, Lettuce, Onions, Pickles
- Assortment of Fresh Artisan Rolls
- Sandwich Spreads –mayo, mustard, soft butter



# BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED COFFEE AND ASSORTED HOT TEAS (Groups of 20 or more unless otherwise agreed upon)

## MINNESOTA BUFFET | \$ 42 per guest

- ▶ Minnesota wild rice soup
- ▶ Pippin Salad
- ▶ Old fashioned pot roast with gravy
- ▶ Herb roasted chicken ~gf
- ▶ Herb roasted baby red potatoes ~v/gf
- ▶ Green bean almandine ~v/gf
- ▶ Bakery fresh rolls and butter
- ▶ Chefs' dessert station

## STATE FAIR | \$ 37 per guest

- ▶ Corn on the cob ~v/gf
- ▶ Potato salad ~v/gf
- ▶ Minnesota corn dogs
- ▶ Pork on a stick ~gf/df
- ▶ Fresh cut French fries
- ▶ Mini chocolate chip cookies

## PIZZERIA | \$ 36 per guest

- ▶ Thin crust margarita, sausage and peperoni pizza and chefs' choice pizza made with seasonal ingredients
- ▶ Condiments: hot sauce, parmesan cheese and crushed red pepper flakes
- ▶ Seasonal fruit kabobs
- ▶ Cheesy and plain bread sticks served with marinara sauce
- ▶ Dessert bar

## SLIDER BUFFET | \$ 34 OR \$36 per guest (choice of 2 or 3)

- ▶ Berry bliss spinach salad ~v/gf/df
- ▶ Fresh watermelon
- ▶ Blackened bleu burger with roasted tomato aioli
- ▶ Chicken breast sliders with herbed mayo
- ▶ Pulled pork sliders with garlic creole aioli
- ▶ Tater tot bar – ketchup, cheese sauce, BBQ sauce, honey mustard
- ▶ Dessert shooter



## LUNCH

# BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED COFFEE AND ASSORTED HOT TEAS (Groups of 20 or more unless otherwise agreed upon)

### LITTLE ITALY | \$ 39 per guest

- ▶ Classic caesar salad
- ▶ Grilled chicken breast with sun dried tomato sauce
- ▶ Pasta primavera with garlic, olive oil and parmesan cheese
- ▶ Vegetarian lasagna
- ▶ House made garlic breadsticks
- ▶ Cannoli

### CINCO DE MAYO | \$ 39 per guest

- ▶ Roasted corn and black bean salad ~ v/gf/df
- ▶ **CHOOSE 2:** Shredded chicken, seasoned beef or pulled pork ~gf/df
- ▶ Mexican rice and beans ~v/gf/df
- ▶ Shredded lettuce, diced tomatoes, diced onions, sliced jalapenos, sour cream, guacamole and cheddar cheese
- ▶ House made tortillas and tortilla shells
- ▶ Chips and salsa
- ▶ Churros

### BACKYARD BBQ | \$ 39 per guest

- ▶ Creamy coleslaw ~v/df
- ▶ Dill baby red potato salad ~ v/gf
- ▶ Grilled barbecue chicken breast
- ▶ Charbroiled hamburgers
- ▶ Slice cheddar and swiss cheese
- ▶ Assorted artisan buns and rolls
- ▶ Lettuce, tomato, pickles
- ▶ Wedge cut steak fries
- ▶ Corn on the cob
- ▶ Watermelon

### ASIAN CUISINE| \$ 35 OR \$39 per guest (choice of 2 or 3)

- ▶ Thai peanut noodle salad
- ▶ Fresh fruit display
- ▶ Mongolian beef
- ▶ Soy-ginger chicken
- ▶ Sesame pork stir-fry ~gf/df
- ▶ Vegetarian stir-fried rice, white rice ~gf/df
- ▶ Oriental almond cookies, fortune cookies



# PLATED LUNCH

ALL PLATED LUNCHES COME WITH SOUP OR SALAD, BAKERY FRESH ROLLS & BUTTER, CHEF CHOICE OF DESSERT, WATER, FRESHLY BREWED COFFEE AND ASSORTED HOT TEAS

## STARTERS

*Choose One:*

- ▶ House salad ~v –Mixed greens, sliced cucumbers, julienne carrots, tomatoes, shaved red onion served with house made ranch dressing & balsamic vinaigrette
- ▶ Pippins salad (House specialty)- Romaine and iceberg lettuce, bacon, parmesan cheese, red onion tossed in our house-made pippins dressing
- ▶ Classic caesar salad – Romain lettuce, house made croutons tossed in a creamy ceasar dressing
- ▶ Minnesota chicken wild rice soup
- ▶ Soup of the day – Chef's daily creation

## Dessert

*Choose One:*

- ▶ Flourless Chocolate tort
- ▶ Cheesecake w Berry Compote
- ▶ White chocolate raspberry tort

**SELECT FROM ENTRÉES** *(Next Page)*



# PLATED LUNCH

ALL PLATED LUNCHES COME WITH SOUP OR SALAD, BAKERY FRESH ROLS & BUTTER, CHEF CHOICE OF DESSERT, WATER, FRESHLY BREWED COFFEE AND ASSORTED HOT TEAS

## ENTRÉES

- ▶ Stuffed chicken breast with a wild rice stuffing, herb cream sauce and served with seasonal vegetables  
**\$41 per guest**
- ▶ Pan-seared Atlantic salmon served with confetti rice and seasonal vegetables topped with a fresh mango salsa  
**\$41 per guest**
- ▶ Pan-seared Minnesota walleye served with a rice blend and seasonal vegetables topped with a lemon dill sauce ~gf  
**\$46 per guest**
- ▶ London broil with marinated flank steak, mushroom demi-glaze served with herb roasted baby red potatoes and seasonal vegetables  
**\$41 per guest**

## ENTRÉES

- ▶ Sautéed chicken breast tossed in a Dijon cream sauce served with a rice blend and seasonal vegetables  
**\$39 per guest**
- ▶ Butternut squash ravioli tossed in a parmesan olive oil sauce served with sautéed green beans ~v  
**\$37 per guest**
- ▶ Burgundy beef tips with a burgundy wine sauces served with mashed baby reds with garlic sauce and seasonal vegetables  
**\$41 per guest**
- ▶ Sirloin steak with a blue cheese demi glaze served with garlic mashed potatoes and seasonal vegetables  
**\$49 per guest**
- ▶ Chicken picatta served over linguini pasta & steamed broccoli, tossed in a white wine lemon caper sauce  
**\$41 per guest**
- ▶ Roasted poblano & black bean burger served with baby red potatoes and seasonal vegetables ~v/vegan  
**\$39 per guest**



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# RECEPTIONS



## RECEPTIONS

# CHILLED BITES

- ▶ Deviled eggs made classic or bacon bleu cheese ~gf  
**\$60 /dozen**
- ▶ Tenderloin crostini – Horseradish cream  
**\$64 /dozen**
- ▶ Fresh fruit skewers ~gf  
**\$62 /dozen**
- ▶ Iced jumbo shrimp with a wasabi cocktail sauce ~gf  
**\$64 /dozen**
- ▶ Asian chicken lettuce wrap with seasoned chicken, soy and hoisin sauce, garlic ginger and green onions  
**\$62 /dozen**
- ▶ Tomato basil bruschetta  
**\$62 /dozen**
- ▶ Phyllo wrapped asparagus  
**\$62 /dozen**
- ▶ Cherry caprese skewers with tomato, basil and fresh mozzarella ~gf  
**\$62 /dozen**
- ▶ Vegetable crudité shooter with house made ranch dip ~gf  
**\$62 /dozen**
- ▶ Antipasto skewers ~gf  
**\$62 /dozen**
- ▶ Salami cornets with herbed cream cheese ~gf  
**\$62 /dozen**
- ▶ Seared ahi tuna wontons with cucumber, avocado, and siracha aioli  
**\$64 /dozen**
- ▶ Pork tenderloin crostini with a cherry chutney  
**\$64 /dozen**



## RECEPTIONS

# HOT BITES

- ▶ Petite chicken satay with a glazed sweet relish ~gf/df  
**\$62 /dozen**
- ▶ Swedish, Italian or barbeque meatballs  
**\$64 /dozen**
- ▶ Coconut shrimp skewers with a mango barbeque sauce  
**\$64 /dozen**
- ▶ Vegetable spring rolls with a Thai sweet and sour sauce ~v/gf/df  
**\$64 /dozen**
- ▶ Crab stuffed mushrooms  
**\$64 /dozen**
- ▶ Mini Reuben sandwiches  
**\$62 /dozen**
- ▶ Buffalo or barbeque chicken wings ~gf  
**\$60 /dozen**
- ▶ Vegetable potstickers  
**\$62 /dozen**
- ▶ Warm spinach & artichoke dip  
**\$9 per person**
- ▶ Bacon wrapped scallops ~gf  
**\$66 /dozen**
- ▶ Bacon wrapped water chestnuts ~gf  
**\$64 /dozen**
- ▶ Walleye cakes served with a remoulade sauce  
**\$66 /dozen**
- ▶ Buffalo cauliflower wings ~vegan  
**\$64 /dozen**
- ▶ Blackened mini bleu burgers with a roasted tomato aioli  
**\$64 /dozen**
- ▶ Pulled pork sliders with a garlic creole aioli ~df  
**\$64 /dozen**
- ▶ Beef wellington  
**\$64 /dozen**
- ▶ Chicken breast sliders  
**\$64 /dozen**
- ▶ Mini cheese quesadilla served with sour cream, guacamole and salsa  
**\$62 /dozen**



## RECEPTIONS

# TABLES

### MSP | \$ 28 per guest

- ▶ Mexican cheese dip
- ▶ Homemade tortilla chips ~v/gf
- ▶ Chicken wings – Buffalo, Texas ranch OR BBQ crusted
- ▶ Jumbo beer battered onion rings ~v/df
- ▶ Potato skins served with green onions, bacon and cheddar cheese
- ▶ Vegetable crudité

### ORD | \$ 32 per guest

- ▶ Chicken potstickers
- ▶ Mini fresh fruit kabob ~v/gf/df
- ▶ Shrimp cocktail shooters with wasabi cocktail sauce ~gf
- ▶ Walleye cakes with Cajun aioli
- ▶ Baked brie

### LAX ~v/df | \$ 26 per guest

- ▶ Grilled vegetable display served with roasted red pepper dip
- ▶ Gourmet soft and sliced cheeses
- ▶ Assortment of meat and fresh fruit served with French bread
- ▶ Warm Spinach & artichoke dip

### JFK | \$ 28 per guest

- ▶ Vegetable crudité with hummus and ranch dip ~gf
- ▶ Imported & domestic cheese display served with French bread, crackers and lavash
- ▶ Spring rolls with sweet and sour sauce ~v/df
- ▶ Thai chicken satay with peanut sauce ~ gf/df
- ▶ Steak and cilantro empanadas



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# DINNER



# DINNER BUFFET

ALL BUFFET DINNERS COME WITH, BAKERY FRESH ROLLS AND BUTTER, WATER, GOURMET COFFEE AND ASSORTED HOT TEAS (Groups of 20 or more unless otherwise agreed upon)

## BYO BUFFET DINNER

### *Choice of Two Starters:*

- ▶ Anti – Pasta salad ~gf marinate artichoke hearts, black and green olives, shallots, Tuscan cappers with chopped pepperoncini drizzled with a balsamic vinaigrette
- ▶ Pippin Salad – Romain and iceberg lettuce, bacon, parmesan cheese, red onion tossed in our housemade pippin dressing
- ▶ Classic Cesar Salad – house made crouton and shaved parmesan cheese
- ▶ Mixed green salad ~v/gf sliced tomato, onion and cucumber with house made croutons served with peppercorn ranch dressing
- ▶ Wedge Salad – Crisp iceberg, blue cheese, grape tomato, red onion, bacon croutons served with blue cheese
- ▶ Minnesota Chicken Wild Rice Soup
- ▶ Beef and Barley Soup

### CHOICE OF TWO SIDES:

- ▶ Sweet potato fries
- ▶ Roasted seasonal vegetables
- ▶ Green Bean Almondine
- ▶ Grilled jumbo asparagus
- ▶ Roasted baby red potatoes
- ▶ Yukon gold mashed potatoes

## CHOICE OF TWO ENTRÉES:

- ▶ Wild rice stuffed chicken with herb cream sauce
- ▶ Broiled walleye with brown butter caper & lemon sauce ~gf
- ▶ Broiled Atlantic salmon with citrus beurre blanc ~gf
- ▶ Braised boneless short rib with red wine pan sauce
- ▶ Sautéed chicken breast with marsala wine sauce
- ▶ Butternut squash ravioli with brown butter sage sauce ~v
- ▶ Roast pork loin served with a pan sauce

AND - Chef's selection of assorted desserts

**\$51 per guest**

### MEAL ADD-ONS:

- ▶ Add third starter: +\$4 per guest
- ▶ Add third side: +\$4 per guest
- ▶ Add third entrée: +\$9 per guest



# PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, GOURMET COFFEE AND ASSORTED HOT TEAS

## STARTERS *(Choose One)*

- ▶ Seasonal soup (Chef's daily selection)
- ▶ Minnesota Wild Rice Soup
- ▶ Classic Caesar – Romaine, parmesan, housemade croutons and creamy Caesar dressing
- ▶ House salad – Tomato, cucumber, carrots and red onion with housemade ranch dressing ~v/gf/df
- ▶ Traditional wedge salad – Tomatoes, red onion, blue cheese and bacon crumbles with blue cheese dressing
- ▶ Pippin Salad – Romaine and iceberg lettuce, bacon, parmesan cheese, red onion tossed in our housemade pippins dressing

## DESSERTS *(Choose One)*

- ▶ White chocolate raspberry tort
- ▶ Flourless chocolate torte
- ▶ Tripple chocolate mouse
- ▶ New York style cheesecake
- ▶ Angel food cake with fresh berries

## SELECT FROM ENTRÉES *(Next Page)*

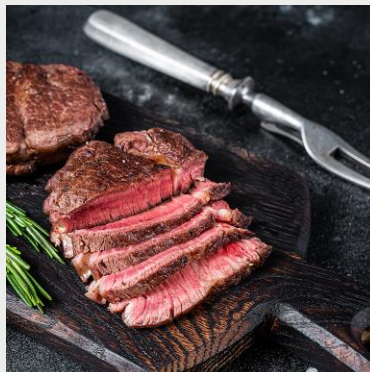
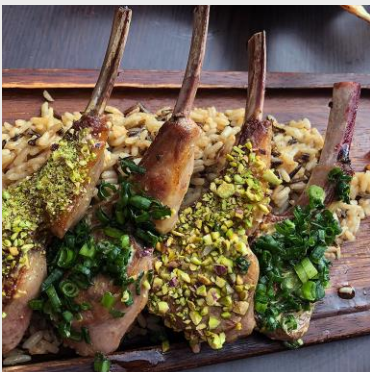


# PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA,  
EUROPEAN GOURMET COFFEE AND ASSORTED HOT TEAS

## ENTRÉES:

- ▶ Atlantic Salmon tossed in a citrus butter sauce and served with a wild rice blend and seasonal vegetables ~gf  
**\$43 per guest**
- ▶ Walleye filet broiled in butter and lemon wedges served with a lemon dill cream sauce, baby red potatoes, and seasonal vegetables ~gf  
**\$48 per guest**
- ▶ Grilled portobello and vegetables wrapped in a puff pastry topped with a vegetarian truffle sauce and served with seasonal vegetables ~v  
**\$36 per guest**
- ▶ Bacon wrapped filet with garlic herbed butter served with rosemary red potatoes and seasonal vegetables ~gf  
**\$68 per guest**
- ▶ Sautéed chicken breast topped with mozzarella cheese, tomato, basil and a balsamic vinegar reduction served with lemon herb orzo and seasonal vegetables  
**\$41 per guest**
- ▶ Tenderloin steak and prawns topped with a garlic butter sauce and served with fingerling potatoes and seasonal vegetables ~gf  
**\$80 per guest**
- ▶ Grilled New York strip with sautéed mushrooms served with a twice bake potatoes and seasonal vegetables ~gf  
**\$64 per guest**
- ▶ Sliced pork tenderloin topped with pan sauce served with roasted garlic mashed potatoes and sautéed green beans  
**\$48 per guest**
- ▶ Chicken breast stuffed with wild rice and cheese blend stuffing served over a herb cream sauce and served with seasonal vegetables  
**\$43 per guest**
- ▶ Butternut squash ravioli with brown butter sage sauce ~v  
**\$37 per guest**
- ▶ Rosemary garlic marinated chicken breast served with mashed potatoes and seasonal vegetables ~gf  
**\$41 per guest**
- ▶ Boneless short ribs with red wine pan sauce served with garlic mashed potatoes and seasonal vegetables ~gf  
**\$48 per guest**



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# MEETINGS PACKAGES



# HEALTHY DISCUSSION

## BREAKFAST BUFFET

- ▶ Scrambled egg whites mixed with spinach
- ▶ Seasonal Sliced Fruit
- ▶ Chicken sausage
- ▶ Steel cut oatmeal with soy and almond milk, nuts and dried fruit
- ▶ Fresh fruit juices

## WELLNESS BREAK

- ▶ Build your own trail mix bar
- ▶ Fresh assorted fruit smoothies

**\$78 per guest**

## LUNCH BUFFET

- ▶ Artisan bread and butter
- ▶ Seasonal soup
- ▶ Pippin salad with romaine and iceberg lettuce, bacon, parmesan cheese, red onion tossed in our housemade pippin dressing
- ▶ Vegetarian lasagna with roasted tomato, ricotta and torn basil
- ▶ Herb roasted chicken topped with a rosemary garlic marinade
- ▶ Chef's seasonal dessert

## ALL-DAY BEVERAGES

- ▶ Gourmet coffee and assorted hot teas
- ▶ Assorted sodas and bottled water



# CROWNE CONNECTION

## BREAKFAST BUFFET

- ▶ Seasonal sliced fruit
- ▶ Herbed breakfast potatoes
- ▶ Assorted Bagels with Flavored Cream Cheese
- ▶ Scrambled Eggs with bell peppers, onions, ham and cheese
- ▶ Choice of bacon or sausage
- ▶ Fresh fruit juices
- ▶ Gourmet coffee and assorted hot teas

## LUNCH BUFFET

- ▶ Choice of any Specialty Lunch Buffet

## ALL-DAY BEVERAGES

- ▶ Gourmet coffee and assorted hot teas
- ▶ Assorted sodas and bottled water

## AFTERNOON BREAK

- ▶ Assorted Baked Cookies
- ▶ Old Fashioned Brownies

**\$83 per guest**



# CHANGE THE WORLD

## BREAKFAST BUFFET

- ▶ Selection of freshly baked pastries served with whipped butter and preserves
- ▶ Seasonal sliced fruit
- ▶ Herbed breakfast potatoes
- ▶ Classic French toast served with traditional condiments
- ▶ Egg Puffs with bell peppers, onions, ham and cheese
- ▶ Bacon and Sausage
- ▶ Fresh fruit juices
- ▶ Gourmet coffee and assorted hot teas

## AFTERNOON BREAK

- ▶ Locally inspired popcorn
- ▶ Vegetable crudité and assorted dips

**\$88 per guest**

## LUNCH BUFFET

- ▶ Artisan bread and butter
- ▶ Pippin salad with romaine and iceberg lettuce, bacon, parmesan cheese, red onion tossed in our housemade pippin dressing
- ▶ Garden salad with mixed greens, sliced cucumbers, carrots, tomatoes, red onion tossed in a housemade ranch dressing
- ▶ Herb roasted chicken with rosemary garlic marinade
- ▶ Pan roasted salmon with citrus glaze
- ▶ Seasonal vegetables
- ▶ Garlic & herb roasted potatoes
- ▶ Chef's seasonal dessert
- ▶ Gourmet coffee and assorted hot teas

## ALL-DAY BEVERAGES

- ▶ Gourmet coffee and assorted hot teas
- ▶ Assorted sodas and bottled water



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# BEVERAGE



# PACKAGE BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

## 2-HOUR HOSTED *(Premium Brands)*

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Corazón Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ Dewar's White Label Scotch
- ▶ Domestic and Imported Beer
- ▶ Silver Gate wines
  - ▶ Sparkling, Pinot Grigio, Chardonnay, Pinot Noir, and Cabernet Sauvignon
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$29 per person**

**\$10 per person each additional hour**

## 2-HOUR HOSTED *(Ultra-Premium Brands)*

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch
- ▶ Domestic and Imported Beer
- ▶ Premium wines
  - ▶ Josh Cellars Cabernet, Vint Merlot, Clos Du Bois Chardonnay, Santa Margherita Pinto Grigio, Wycliff Brut Sparkling
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$33 per person**

**\$12 per person each additional hour**



# CONSUMPTION/CASH BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

## **PREMIUM BRANDS | \$10 per drink**

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Corazón Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ Dewer's White Label Scotch

## **ULTRA PREMIUM BRANDS | \$12 per drink**

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch

## **NON-ALCOHOLIC BEVERAGES | \$5 per drink**

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

## **DOMESTIC BEER | \$8 per drink**

- ▶ Bud Light, Coors Light, Budweiser, Michelob Golden Light

## **IMPORTED BEER | \$9 per drink**

- ▶ Heineken, Amstel Light, Modelo Especial, Voodoo Ranger IPA, Samuel Adams Seasonal

## **HOUSE WINE | \$25 per bottle \$8 per glass**

- ▶ Silver Gate Sparkling, Pinot Grigio, Chardonnay, Pinot Noir, and Cabernet Sauvignon

## **PREMIUM WINE | \$32 per bottle \$10 per glass**

- ▶ Josh Cellars Cabernet, Vint Merlot, Clos Du Bois Chardonnay, Santa Margherita Pinto Grigio, Wycliff Brut Sparkling



# POLICIES

## **Audio Visual**

We are proud to partner with AVEX to provide exceptional audio-visual services for your event. From advanced AV setups to tailored solutions, AVEX ensures a seamless experience. For groups requiring only a projector, screen, and microphone, we are happy to assist directly. For all other AV needs, AVEX will work with you to create a customized plan. You may bring in your own AV free of charge.

## **Food and Beverages**

Food and beverage may not be brought into the Hotel's public area or function space by patrons or guests attending functions. In addition, due to license restrictions and the City of Bloomington's Health Regulations on buffets, no food or beverage may be taken off the Hotel premises under any circumstances. If the scheduled time of your requested food and beverage service is delayed by more than 60 minutes past the agreed upon time that is stated and approved within the Banquet Event Orders, the hotel reserves the right to apply additional fees as they see appropriate.

On all functions where a bartender is requested, a charge of \$150 per bartender will be implemented. The same charges will apply to cash bars.

## **Menu Selection**

Menu selection must be chosen two weeks prior to function. Menu options are subject to change; however, menu selection and pricing is guaranteed up to 60 days prior to your event/program. In the event of an increase in commodity prices or any special labor cost to the Hotel, the quoted prices are subject to change. Multiple entrée selections will be charged at the highest priced entrée. We require that the client provides seating cards, place cards or name badges for each guest indicating their entrée choices.

## **Guarantee**

The guaranteed number must be communicated by the Customer to the Hotel Catering Department 12:00 noon, three business days prior to the function. If a guarantee is not received by the Catering Department, the Hotel will use the original expected number as the guarantee, and the Customer will be charged accordingly. Once numbers are guaranteed they cannot be lowered. Increases in meal guarantees within 24 business hours will result in a 20% per person menu price increase.

The Hotel will be responsible for serving no more than 3% over the number of the guarantee. Should the minimum number of guests not be met with the guarantee indicated on Buffet Menus, a Service Charge of \$100.00 will be implemented.

## **Pricing**

All menu prices are subject to change. Due to fluctuation in the markets, prices will be guaranteed 30 days prior to your event.

## **Taxes and Service Charges**

All federal, state, and local taxes are in addition to the charges set forth in this menu and all written arrangements. A service charge of 24% (subject to change) shall be added for all food, beverage, room rental charges, and audio-visual. 9.025% (subject to change) is taxed on service charge, food, and audio visual. Alcoholic beverages are taxed at 14.525% based on city laws.

# POLICIES

## **Package Receiving**

The Hotel will receive packages no earlier than two business days prior to the function. Packages must be marked with the ONSITE control, name, name of group and the date of the meeting. All remaining materials and packages must be shipped out or removed from the Hotel upon conclusion of the function. Large shipments will require other storage arrangements. Large deliveries require a lift gate and Hotel does not provide assistance for unloading. Any storage, receiving of packages and pallets, and assistance shipping packages and pallets, may be subject to additional charges.

Ask your Catering Representative for details on charges for large shipping quantities.

## **Room Assignments/Change of Set-Up**

Function room assignments are based on the original number of people anticipated, as listed on your contract. The Hotel reserves the right to make changes in meeting or banquet facilities based on optimum traffic flow, logistics, etc. There will be a \$75.00 setup charge for any onsite, day-of changes to a contracted room set-up.

## **Payment and Billing**

A credit card is required for method of payment. All charges are to be paid in full 3 business days prior to the function, unless billing arrangements have been made through the Hotel Credit Manager.

A direct bill application must be received by the Hotel with the signed contract prior to the function date. Incomplete applications cannot be processed and will be returned. The Hotel terms are 30 days net for direct billed functions. A non-refundable deposit may be required in order to hold space for your function. The Hotel will not accept a direct bill for social functions. Social functions must be pre-paid in full a minimum of 10 days in advance. If less than one week prior we require use of a credit card, or cashier's check as method of payment.

## **Security/Damages**

The customer will agree to be responsible for their guest(s) and for any damages done to the premises during the period of time they are under your control or any independent contractor hired by the client. A party policy may be required for some social functions. Additional security for social events may also be required and will be billed to the client.

The HOTEL shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following the scheduled function.

Damage, loss or theft is the sole responsibility of the Patron and its guests.