

## Break Selections

### Crowne Continental Breakfast

Fresh Sliced Fruit Tray  
Assorted Muffins, Bagels and Pastries  
Cream Cheese, Jams and Butter  
Assorted Yogurt  
Assorted Juices  
Coffee, Decaf Coffee and Herbal Tea  
\$14

### Continental Break

Assorted Danish and Muffins  
Assorted Juices  
Coffee, Decaf Coffee and Herbal Tea  
\$11

### Crowne Healthy Start

Yogurt Parfaits topped with:  
Granola and Assorted Berries  
Fresh Sliced Fruit  
Assorted Scones  
Assorted Chilled Juices  
Coffee, Decaf Coffee and Herbal Tea  
\$13

### Health Break

Crudités with Dip, Bags of Sun Chips, Oatmeal Raisin Cookies  
Fruit Kabobs with Honey Yogurt Dip  
Assorted Sodas and Bottled Waters  
Coffee, Decaf Coffee and Herbal Tea  
\$11

### Grandma's Cookie Break

Brownies and Assorted Cookies  
Assorted Sodas and Bottled Water  
Coffee, Decaf Coffee and Herbal Tea  
\$10

### Fruit and Cheese Break

Display of Domestic and Imported Cheeses, Fresh Sliced Fruits  
and Yogurt Dip  
Freshly Brewed Iced Tea, Assorted Sodas  
\$11

### Sports Break

Franks in a Blanket, Soft Pretzels with Mustard,  
Peanuts, Popcorn, Nacho Chips with Cheese Sauce  
Freshly Brewed Iced Tea, Assorted Sodas and Bottled Waters  
\$12

### New York Pizza Break

Assorted Flatbread Pizzas, Assorted Bags of Chips, Cookies and Brownies  
Assorted Sodas, Iced Tea and Bottled Waters  
\$13



## Build a Break

Coffee, Decaf Coffee and Assorted  
Herbal Teas  
\$46 per gallon

Assorted Pastries  
\$35.00 per dozen

Bagels with Cream Cheese and Jams  
\$31 per dozen

Assorted Donuts  
\$24 per dozen

Diced Fresh Fruit  
\$5 per person

Assorted Juices by the Bottle  
Orange, Apple and Cranberry  
\$3 based on Consumption

Egg & Cheese Sandwiches on a Croissant  
\$6 per person

Assorted Sodas or Bottled Water  
\$3 based upon consumption

Freshly Baked Assorted Cookies  
\$29 per Dozen

Freshly Baked Gourmet Brownies  
\$29 per dozen

Assorted Vegetable Crudités with Dip  
\$4 per person

Assorted Whole Fresh Fruit  
\$3 per person

Assorted Candy Bars  
\$2 per person

All Prices are Subject to 22% Service Charge & 7% Sales Tax.



**CROWNE PLAZA®**  
PITTSBURGH SOUTH

Breakfast | Lunch | Dinner | Themed Buffet

## *Plated Breakfast Selections*

All Plated Breakfasts come with Assorted Juices, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and a Basket of Breakfast Breads for Each Table.

### Plated Crowne Plaza Sunrise

Scrambled Eggs, Bacon or Sausage and Home Fried Potatoes  
\$12

### Plated Ham and Eggs

Char Broiled Ham Steak, Scrambled Eggs and Home Fried Potatoes served with Melon Wedges and Fresh Home Baked Biscuits  
\$14

### Country French Toast

Cinnamon Swirl French Toast served with Crisp Bacon and a Melon wedge  
\$11

### Breakfast Sandwich

Croissant Stuffed with Shaved Ham, Swiss Cheese and Egg. Served with sliced Fresh Fruit  
\$12

### Vegetable Frittata

Fresh Sautéed Vegetables folded into Farm Fresh Eggs. Served with sliced Fresh Fruit  
\$12

### Plated Steak and Eggs

Char Broiled Sirloin, Scrambled Eggs and Home Fried Potatoes served with Fresh Home Baked Biscuits  
\$16

### Eggs Pomodoro

Farm Fresh Eggs Scrambled with Roasted Tomato, Onion, Peppers and Scallion served on top of Home Fried Potatoes, Smothered in Cheddar Cheese and Salsa on the side.  
\$13

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PITTSBURGH SOUTH

Breakfast | Lunch | Dinner | Themed Buffet

## Buffet Breakfast Selections

### Country Breakfast Buffet

Minimum of 20 people

Fresh Fruit Salad

Scrambled Eggs • Crisp Bacon and Sausage • Home Fried Potatoes

Assorted Breakfast Breads and Pastries with Butter

Assorted Juices • Fresh Brewed Coffee, Decaf Coffee and Herbal Teas

\$17



### Crowne Breakfast Buffet

Minimum of 20 people

Fresh Sliced Fruit Tray

Scrambled Eggs • French Toast & Syrup • Crisp Bacon • Home Fried Potatoes

Assorted Cereals

Assorted Juices and Milk • Fresh Brewed Coffee, Decaf Coffee and Herbal Teas

\$19



### South Hills Breakfast Buffet

Minimum of 20 people

Fresh Sliced Fruit

Scrambled Eggs • Home Fried Potatoes • Crisp Bacon • French Toast & Syrup

Assorted Breakfast Breads and Pastries

Mixed Greens Salad • Vegetable Medley • Sliced Ham • Chicken Asiago

Assorted Juices • Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$25



### Special Additions

Complement your Breakfast with any of the Following Additions Priced Per Person

Oatmeal \$2 • Yogurt \$2 • Bagels \$2.50

Biscuits and Gravy \$3 • \*Waffle Station \$4 • \*Omelet Station \$5

\*\$50 Chef's Attendant fee will apply: 1 Chef per 50 guests. All Prices are Subject to 22% Service Charge & 7% Sales Tax.



**CROWNE PLAZA®**  
PITTSBURGH SOUTH

Breakfast | Lunch | Dinner | Themed Buffet

## Plated Lunch Selections

All plated lunches include One Appetizer, Two Sides, Rolls, Butter, Plated Dessert,  
Fresh Brewed Coffee, Decaf, Herbal Teas and Iced Tea

### Appetizers - Choice of one

Mixed Greens Salad • Spinach Salad • Caesar Salad • Wedding Soup

### Entrées - Choice of two

#### Chicken Marsala

Boneless Breast of Chicken served Pan Fried with Marsala  
Mushroom Sauce  
\$18

#### Herb Encrusted Chicken Breast

(Your choice preparation style)  
Citrus Herb Cream, Artichoke Lemon Herb or  
Roasted Red Pepper & Borsin Cheese  
\$18

#### Stuffed Breast of Chicken

Stuffed with Roasted Tomatoes, Provolone Cheese and Baby  
Spinach served in a Light Cream Sauce  
or Stuffed with Traditional Bread Stuffing served with Gravy  
\$19

#### Chicken Asiago

Sautéed Chicken Breast topped with Roasted Red Tomatoes in  
Asiago Cheese Sauce  
\$18

#### Pasta Primavera

Penne Pasta sautéed with Zucchini, Yellow Squash, Mushrooms,  
Peppers, Broccoli, Cauliflower and Onion tossed in Extra Virgin  
Olive Oil and White Wine Sauce  
\$17

#### Tortellini with Asiago Pesto Cream Sauce

Topped with Grilled Chicken and Roasted Red Peppers  
\$17

#### Eggplant Roulades

Cheese Stuffed, Lightly Breaded and served with a Tomato Basil  
Sauce and Herbed Cheese  
\$17

#### Grilled Salmon

(Your choice preparation style)  
Teriaki Sesame, Lime Cilantro, Nut Encrusted or  
Mango and Pineapple Chutney  
\$20

#### Atlantic Rock Cod

Served in a Shrimp and Lemon Scampi Beurre Blanc  
\$20

#### Tilapia

(Your choice preparation style)  
Romano, Pesto Encrusted or Floridian  
\$19

#### Herb Encrusted Roasted Beef Tenderloin

Served with Mushroom Shallot Demi Sauce  
\$28

### Sides

(Not served with Pasta Entrées)

Roasted Redskin Potatoes • Smashed Sour Cream and Chive Yukon Gold Potatoes  
Herb Infused Whipped Red Skin Potatoes • Rice Pilaf or Herbed Wild Rice  
Sautéed Green Bean Medley with Red & Yellow Pepper and Carrots  
Medley of Garden Vegetables • Zucchini & Squash Provencal

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PITTSBURGH SOUTH

Breakfast | Lunch | Dinner | Themed Buffet

## Quick and Light Sandwiches

Quick and Light Sandwiches include Kettle Chips and your choice of Cole Slaw, Potato Salad or Pasta Salad and Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

### Crowne Club Croissant

Roasted Turkey, Ham, Swiss and Bacon with Lettuce and Tomato served with Roasted Tomato Aioli  
\$16

### Grilled Chicken Sandwich

(Your Choice of preparation style)

Lemon Pepper, Cajun or BBQ grilled and served on a Toasted Kaiser Roll  
\$16

### Steak Sandwich

Philly Cheese Steak Sandwich with Sautéed Onions, Mushrooms, Red Peppers and Provolone  
\$19



## Quick and Light Salads

Quick and Light Salads include Rolls and Butter and Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea

### Herb Marinated Grilled Chicken or Marinated Grilled Salmon

Served on Mixed Field Greens or a Classic Caesar Salad

Chicken - \$18    Salmon - \$19

### Sesame Chicken Spinach Salad

Grilled Sesame Encrusted Chicken atop Fresh Baby Spinach with Mandarin Oranges, Strawberries, Candied Pecans and Bamboo Shoots  
\$19

### Pittsburgh Salad

Mixed Greens topped with Cucumbers, Black Olives, Hard Boiled Eggs, Tomato Wedges and Crisp French Fries  
Top Sirloin - \$19    Chicken - \$18

Add Chef's Choice of a Plated Dessert for an additional \$2.50

Add a Cup of Soup du Jour for an additional \$2.50

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PITTSBURGH SOUTH

Breakfast | Lunch | Dinner | Themed Buffet

## Buffet Lunch Selections

Minimum of 15 people

### Deli Board Buffet

Choice of two Salads: Pasta Salad, Potato Salad, Cole Slaw  
or Fresh Garden Salad  
Sliced Ham, Turkey and Corned Beef  
Capocollo Ham and Salami  
Sliced Cheddar, American and Swiss Cheese  
Assorted Breads and Kaiser Rolls  
Chef's Choice of Assorted Desserts  
Coffee, Decaf Coffee, Herbal Teas and Iced Tea  
\$20

### Sandwich Platter Buffet

Fresh Garden Salad  
Chef's Choice of Signature Salad  
French Breads topped with:  
Roasted Vegetables with Roasted Garlic Mayo  
Marinated Grilled Chicken with Basil Mayo  
Roasted Sirloin Steak with Roasted Pepper and Caper Mayo  
Condiments and Relishes  
Chef's Choice of Assorted Desserts  
Coffee, Decaf Coffee, Herbal Teas and Iced Tea  
\$22

### Mediterranean Station Buffet

Greek Salad • Orzo and Pea Salad  
Tomato Basil Flatbread  
Grill Station with Chicken, Steak, Peppers and Artichoke Hearts  
in Greek Dressing  
Roasted Red Pepper Hummus  
Spinach and Artichoke Dip  
Lavish Bread Display and Warm Pita Chips  
Chef's Choice of Assorted Desserts  
Coffee, Decaf Coffee, Herbal Teas and Iced Tea  
\$22

### South of the Border Buffet

Garden Salad  
Fajita Seasoned Beef and Chicken  
Sautéed Onions and Green Peppers  
Black Beans and Corn • Pico de Gallo  
Flour Tortillas and Corn Chips  
Guacamole • Salsa • Sour Cream • Shredded Cheese  
Diced Tomatoes  
Chef's Choice of Assorted Desserts  
Coffee, Decaf Coffee, Herbal Teas and Iced Tea  
\$18

### Pittsburgh Salad Buffet

Soup of the Day  
Fresh Garden Salad  
Cucumber • Tomatoes • Black Olives • Sliced Onions  
Cheddar Cheese • Crisp French Fries  
Grilled Sliced Chicken or Steak  
Chef's Choice of Assorted Desserts  
Coffee, Decaf Coffee, Herbal Teas and Iced Tea  
Steak - \$19 Chicken - \$17 Shrimp - \$21

### Pasta Buffet

Fresh Garden Salad  
Penne Pasta  
Marinara and Alfredo Sauce  
Marinated Grilled & Sliced Chicken Breast  
Italian Style Meatballs  
Garlic Bread Sticks  
Chef's Choice of Assorted Desserts  
Coffee, Decaf Coffee, Herbal Teas and Iced Tea  
\$20

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**CROWNE PLAZA®**  
PITTSBURGH SOUTH

Breakfast | Lunch | Dinner | Themed Buffet

## Buffet Lunch Selections Continued

Minimum of 20 people

### The Pittsburgh Lunch Buffet

Spinach Salad  
 Penne Pasta Alfredo  
 Chicken Asiago  
 Pesto Crusted Tilapia  
 Green Beans Sauté  
 Rolls & Butter  
 Assorted Desserts Display  
 Coffee, Decaf Coffee, Herbal Tea and Iced Tea  
 \$23

### The Washington Lunch Buffet

Fresh Garden Salad  
 Stuffed Rigatoni with Sausage  
 Chicken Marsala  
 Medley of Vegetables  
 Smashed Yukon Potatoes  
 Rolls & Butter  
 Assorted Desserts Display  
 Coffee, Decaf Coffee, Herbal Tea and Iced Tea  
 \$22

### The Crowne Lunch Buffet

Fresh Garden Salad  
 Orzo & Pea Salad  
 Herb Crusted Top Sirloin  
 Stuffed Breast of Chicken  
 Herbed Wild Rice  
 Medley of Vegetables  
 Rolls & Butter  
 Assorted Desserts Display  
 Coffee, Decaf Coffee, Herbal Tea and Iced Tea  
 \$25

### The Carnegie Lunch Buffet

Fresh Garden Salad  
 Fresh Fruit Salad  
 Chicken Piccata  
 Sliced New York Strip in Bordelaise Sauce  
 Roasted Redskin Potatoes  
 Medley of Vegetables  
 Rolls & Butter  
 Assorted Desserts Display  
 Coffee, Decaf Coffee, Herbal Tea and Iced Tea  
 \$24

### Create Your Own Buffet

Choice of 2 Salads  
 Spinach Salad • Fresh Garden Salad • Pasta Salad • Marinated Vegetable Salad  
 Choice of 2 Entrées  
 Chicken Asiago • Chicken Marsala • Chicken Piccata • Pesto Crusted Tilapia  
 Atlantic Rock Cod - Served in a Shrimp and Lemon Scampi Beurre Blanc  
 Penne Pasta Alfredo Pasta Primavera  
 Choice of 2 Sides  
 Roasted Redskin Potatoes • Smashed Sour Cream and Chive Yukon Gold Potatoes  
 Rice Pilaf • Herbed Wild Rice  
 Sautéed Green Bean Medley with Red and Yellow Pepper and Carrots • Medley of Garden Vegetables  
 All Buffets include Rolls & Butter, Assorted Desserts Display and  
 Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea  
 \$22

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**CROWNE PLAZA®**  
 PITTSBURGH SOUTH

Breakfast | Lunch | Dinner | Themed Buffet

## Plated Dinner Selections

### Appetizer - Choice of one

Fresh Fruit Cup • Traditional Wedding Soup • Plated Ravioli • Melon Wrapped Prosciutto

### Salad - Choice of one

Fresh Garden Salad • Caesar Salad • Spinach Salad

### Entrées - Choice of two

#### Center Cut Sirloin Steak

Herb Marinated and Chargrilled served with a Makers Mark and Caramelized Onion Demi-Glace

\$36

#### Filet Mignon

Grilled Tenderloin of Beef

\$48

#### NY Strip Steak

Served with a Wild Mushroom Demi Glace

\$40

#### Chicken Asiago

Sautéed Chicken Breast topped with Roasted Red Tomatoes in an Asiago Cheese Sauce

\$28

#### Herb Encrusted Chicken Breast

(Your choice of preparation style)

Citrus Herb Cream, Artichoke Lemon Herb or Roasted Red Pepper & Borsini Cheese

\$28

#### Roast Pork Loin

Roasted Pork Loin with Cranberry Balsamic Glaze

\$27

#### Eggplant Roulades

Cheese stuffed, Lightly Breaded and served with a Tomato Basil Sauce and Herbed Cheese

\$24

#### Chicken Marsala

Boneless Breast of Chicken served Pan Fried with Marsala Mushroom Sauce

\$28

#### Grilled Salmon

(Your choice of preparation style)

Teriyaki Sesame, Lime Cilantro, Herb Cream Sauce or with a Mango and Pineapple Chutney

\$33

#### Atlantic Rock Cod

Served in a Shrimp and Lemon Scampi beurre blanc

\$31

#### Dual Entrée Roasted Strip Loin and Chicken

Roasted Strip Loin Accompanied by Herb Encrusted Chicken Breast (Your choice of preparation style) Lemon Herb Cream, Roasted Red Pepper and Borsini Cheese or Artichoke Lemon Herb

\$41

#### Dual Entrée Filet Mignon and Salmon

Charbroiled Filet Mignon and Grilled Salmon (Your choice of preparation style for Salmon) Teriyaki Sesame, Lime Cilantro, Nut Encrusted or with a Mango and Pineapple Chutney

\$48

#### Vegetarian Tortellini with Baby Spinach & Roma Tomatoes

Tossed in a White Wine, Butter and Herb Sauce

\$24

### Accompaniments - Choice of two

Roasted Redskin Potatoes • Smashed Sour Cream and Chive Yukon Gold Potatoes • Herb Infused Whipped Red Skin Potatoes  
Rice Pilaf or Herbed Wild Rice • Sautéed Green Beans Medley with Red & Yellow Peppers and Carrots  
Medley of Garden Vegetables • Zucchini & Squash Provincial

### Dessert

Chef's Choice of Plated Dessert

All Dinners are accompanied with Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

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**CROWNE PLAZA**<sup>®</sup>

PITTSBURGH SOUTH

Breakfast | Lunch | Dinner | Themed Buffet

## House Buffet

30 Guest Minimum

### Salads

Fresh Garden Salad  
Sliced Fresh Seasonal Fruit  
Pasta Salad

### Choice of Two or Three Entrées

Sliced New York Strip with Wild Mushroom Demi Glace  
Roasted Turkey Breast with Traditional Gravy  
Roasted Pork Loin with Cranberry Balsamic Glaze  
Herb Encrusted Chicken Breast - with Citrus Herb Cream, Artichoke Lemon Herb,  
Roasted Red Pepper & Borsin Cheese, Piccata or Marsala  
Atlantic Rock Cod - Served in a Shrimp and Lemon Scampi Beurre Blanc  
Grilled Salmon - Teriyaki Sesame, Lime Cilantro, Nut Encrusted or  
with a Mango Pineapple Chutney

### Choice of Two Accompaniments

Roasted Redskin Potatoes  
Smashed Sour Cream and Chive Yukon Gold Potatoes  
Herb Infused Whipped Red Skin Potatoes  
Rice Pilaf or Herbed Wild Rice  
Sautéed Green Bean Medley with Red & Yellow Peppers and Carrots  
Medley of Garden Vegetables  
Zucchini & Squash Provincial

### Assorted Desserts

### Rolls with Butter

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Choice of Two Entrees: \$37

Choice of Three Entrees: \$39

All Prices are Subject to 22% Service Charge & 7% Sales Tax.



**CROWNE PLAZA®**  
PITTSBURGH SOUTH

Breakfast | Lunch | Dinner | Themed Buffet

## Grande Buffet

30 Guest Minimum

Anti Pasta Platter or Domestic and Imported Cheeses

Crudités Display with Dip

Fresh Fruit Display

Choice of One Salad

Field Greens

Caesar Salad

Strawberry Spinach Salad

Choice of Three Entrées

Salmon Shrimp Scampi

Sliced New York Strip with Wild Mushroom Demi Glace

Roasted Pork Loin with Cranberry Balsamic Glaze

Herb Encrusted Chicken Breast - with Citrus Herb Cream, Artichoke Lemon Herb,

Roasted Red Pepper & Borsin Cheese, Piccata or Marsala

Sautéed Chicken Breast with an Asiago Sauce

Atlantic Rock Cod - Served in a Shrimp and Lemon Scampi Beurre Blanc

Grilled Salmon - Teriyaki Sesame, Lime Cilantro, Nut Encrusted or

with a Mango and Pineapple Chutney

Penne Pasta with Grilled Portabella and Roasted Red Pepper Alfredo

Choice of Two Accompaniments

Roasted Redskin Potatoes

Smashed Sour Cream and Chive Yukon Gold Potatoes

Herb Infused Whipped Red Skin Potatoes

Rice Pilaf or Herbed Wild Rice

Sautéed Green Bean Medley with Red & Yellow Pepper and Carrots

Medley of Garden Vegetables

Zucchini & Squash Provincial

Assorted Desserts

Rolls with Butter

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

\$52

All Prices are Subject to 22% Service Charge & 7% Sales Tax.



**CROWNE PLAZA®**

PITTSBURGH SOUTH

Plated Breakfast | Plated Lunch | Plated Dinners | Breakfast Buffet | Lunch Buffet | Dinner Buffet | Themed Buffet

## Themed Buffets

### Italian Buffet

30 Guest Minimum

#### Mixed Field Greens

#### Antipasta Platter Served on a Bed of Romaine Lettuce

Marinated Artichoke Hearts, Roasted Peppers, Meats, Cheeses, Olives and Pepperoncini

#### Entrées

Cheese Filled Tortellini with Marinara Sauce

Parmesan Encrusted Tilapia Topped with Roma Tomatoes

Chicken Romano

Lasagna

#### Garlic Bread Sticks

#### Assorted Desserts

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

\$34



## Strolling Stations Buffet

30 Guest Minimum

#### Choice of Two Meats

Carved Meat Platters with Assorted Rolls • Roasted Strip Loin with Mushroom Demi Glaze  
Roasted Turkey with Honey Mustard • Roasted Honey Ham with Orange Glaze & Ground Mustard

#### Crostini Bar

Roasted Red Pepper Hummus, Tomato Basil Bruschetta  
and a Lavish Bread Display with Artichoke Dip

#### Imported and Domestic Cheese Display

#### Marinated Grilled Vegetable Display

#### Pasta Bar

Tortellini • Penne

Alfredo Sauce • Marinara Sauce

Fresh Romano Cheese • Garlic Bread Sticks

#### Assorted Desserts

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

\$39

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PITTSBURGH SOUTH

# Hors D'Oeuvres and Themed Stations

Vegetable Cruditès Display  
\$4 per person

Imported and Domestic Cheese Display  
\$6 per person

Sliced Fresh Fruit Display  
\$5 per person

Honey Dijon Salmon & Asparagus Tulip  
\$135 per 50 pieces

Coconut Chicken  
\$120 per 50 pieces

Tomato Basil Bruchetta Crostini  
\$70 per 50 pieces

Wing Dings  
\$95 per 50 pieces

Shrimp Cocktail  
\$135 per 50 pieces

Chicken Pineapple Skewers  
\$135 per 50 pieces

BBQ Meatballs  
\$85 per 50 pieces

Assorted Mini Quiche  
\$90 per 50 pieces

Bacon Wrapped Scallops  
\$165 per 50 pieces

Lemon Grass Shrimp Spring Roll  
\$125 per 50 pieces

Parmesan Artichoke Hearts  
\$135 per 50 pieces

Shrimp and Mango Empanadas  
\$90 per 50 pieces

Mushroom Caps with Crab  
\$125 per 50 pieces

Spanakopita  
\$85 per 50 pieces

Mini Chicago Deep Dish Pizzas  
\$110 per 50 pieces

Mini Crab Cakes  
Market Price

Beef Kabobs  
\$125 per 50 pieces

Pot Stickers  
\$75 per 50 pieces

Franks in a Blanket  
\$75 per 50 pieces



## Themed Stations

Stations must be in correlation with a \$15 minimum per person of Hors D'Oeuvres

### Asian Stir Fry

Seasoned Beef and Chicken • Assorted Vegetables • Hot Garlic, Sweet & Sour, and Teriyaki Sauces  
\$8 per person

### Hot Stone Potato Bar

Yukon Gold Potatoes • Herb Infused Red Skinned Mash Potatoes • Sweet Potatoes • Bacon Bits • Chives • Sour Cream Whipped Butter • Cheddar Cheese • Brown Sugar & Pecans  
\$9 per person

### Southwestern Fiesta

Adobo Marinated Beef • Tequila Grilled Chicken • Onions • Peppers • Warm Flour Tortillas  
Guacamole • Pico de Gallo • Sour Cream • Shredded Cheese  
\$11 per person

### Pierogi Station

Mashed Potato Pierogis • Cheese Pierogis • Bacon Bits • Sour Cream • Chives • Shredded Cheddar  
\$9 per person

### S'more & Hot Chocolate Bar

Graham Crackers • Marshmallows • Chocolate Bars • Hot Chocolate • Cinnamon Sticks • Peppermint • Shaved Chocolate  
\$9 per person

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**CROWNE PLAZA®**  
PITTSBURGH SOUTH

# Bar Service Selections

## Cash Bar or Hosted Bar

Priced per drink

House Bar - \$6 • Premium Bar - \$7 • Ultimate Bar - \$8  
 Wine - \$7.25 • Domestic Beer - \$5 • Imported Beer - \$6  
 Soda - \$3 • Champagne/Mimosa - \$50 per gallon

Cash and Hosted Bar Prices include the Allegheny County Liquor Tax of 7%



## Open Bars

Priced per person

### Beer and Wine Bar

One Hour - \$10 • Two Hours - \$14 • Three Hours - \$18 • Four Hours - \$22

### House Brands

Includes Seagram's Extra Smooth Vodka, Gordon's Gin, Jacquin's White Rum, Calico Jack Spiced Rum, Seagram's 7, Cutty Sark Scotch, Canadian Club Whiskey, Evan Williams Black Label Bourbon, Barton's Peach Schnapps

One Hour - \$12 • Two Hours - \$17 • Three Hours - \$22 • Four Hours - \$27

### Premium Brands

Includes Pinnacle Vodka, Beefeater Gin, Bacardi Light Rum, Captain Morgan Rum, Seagram's 7, Dewar's Scotch, Canadian Club Whiskey, Jim Beam Bourbon, and DeKuyper Peach Schnapps

One Hour - \$14 • Two Hours - \$20 • Three Hours - \$26 • Four Hours - \$32

### Ultimate Brands

Includes Grey Goose Vodka, Tanqueray Gin, Maggie's Farm White Rum, Captain Morgan Rum, Crown Royal, Glenlivet 12 Year, Jack Daniels, Knob Creek Bourbon, DeKuyper Peach Schnapps

One Hour - \$16 • Two Hours - \$24 • Three Hours - \$30 • Four Hours - \$36

All bars include Chardonnay or Pinot Grigio, Cabernet or Merlot, Zinfandel and a choice of Two Domestic Bottled Beers



## Mimosa/Bellini Bar

Our over-the-top Bar is sure to wow all of your guests!

Bottles of Champagne with Assorted Mixers

Orange Juice ~ Cranberry Juice ~ Apple Juice ~ Peach Juice

Assorted Berries and Fruits for Garnish

\$6 per person

Open Bar Prices are Subject to 22% Service Charge & 7% Sales Tax on the Service Charge and 7% Allegheny County Liquor Tax.

Buffets | Plated Dinners | Bar Packages



## Holiday Buffets

### Deck the Halls Buffet

Domestic Cheese on Display

Mixed Garden Salad

Lemon Chicken

Roasted Pork Loin with Cranberry Dijon Glaze

Penne Pasta with Grey Goose Basil Cream Sauce

Green Bean Medley

Herb Infused Smashed Red Skin Potatoes

\$32



### Winter Wonderland Buffet

Domestic Cheese on Display

Vegetable Crudités on Display

Mixed Garden Greens

Sautéed Chicken with Roasted Red Pepper & Borsini Sauce

Sliced Herb Crusted Roasted Tenderloin of Beef

Atlantic Rock Cod served in a

Shrimp and Lemon Scampi Beurre Blanc

Tricolor Tortellini with Pesto Primavera Sauce

Vegetable Medley

Roasted Herb Red Skin Potatoes

\$45

All Dinner Buffets include Rolls & Butter, Assorted Desserts,  
Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

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**CROWNE PLAZA®**  
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Buffets | Plated Dinners | Bar Packages

## *Holiday Plated Dinners*

### Entrées

Choice of two

Eggplant Roulades - \$23

Cheese Stuffed, Lightly Breaded and served with a Tomato Basil Sauce and Herbed Cheese

Sliced Beef Strip Loin - \$33

Sliced Strip Loin with a Wild Mushroom Demi Glaze

Grilled Salmon - \$30

Prepared with a Ginger Sesame Glaze

Cheese Tortellini - \$30

Served with Shrimp & Pesto Alfredo

Center Cut Sirloin \$35

Grilled Sirloin with a Garlic Demi Glaze

Herb Encrusted Chicken - \$28

Choose the following Preparation Style

Asiago, Romano or Artichoke Lemon Herb

### All Plated Dinner Selections will include

A Display of Domestic Cheese and Crisp Vegetable Crudité before dinner  
Fresh Garden Salad, Vegetable Medley, Herbed Roasted Red Skin Potatoes  
Fresh Rolls and Butter and Chef's Choice of Dessert



## *Add a Full Service Bar to Enhance your Festive Occasion*

With a \$50.00 Bartender you may choose from the following

**One Hour Open Bar: \$12 per person**

**Two Hour Open Bar: \$15 per person**

**Or select a Cash Bar**

All Prices are Subject to 22% Service Charge & 7% Sales Tax. Prices Valid through December 31, 2016



**CROWNE PLAZA®**  
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## Graduation Celebrations

### Option #1

Choice of Garden Salad, Caesar Salad  
 OR Roasted Redskin Potatoes with Bacon and Cheddar Cheese  
 Country Fried Chicken  
 Baked Ziti - Pasta Baked in Marinara Sauce Topped with Fresh Mozzarella Cheese  
 Customized Sheet Cake with Buttercream Icing - Choice of ½ & ½ Batter, Marble, Yellow or Chocolate

\$23



### Option #2

Fresh Sliced Fruit  
 Classic and Buffalo Chicken Tenders with Ranch  
 Make Your Own Sandwich Deli Tray - Ham, Turkey, Salami, American and Provolone Cheese,  
 Includes Lettuce, Tomato, Pickles, Mayonaise and Mustard  
 Mini Pulled Pork Sliders  
 Home-Style Potato Salad  
 Customized Sheet Cake with Buttercream Icing - Choice of ½ & ½ Batter, Marble, Yellow or Chocolate

\$26



### Option #3

Choice of either Garden Salad OR Caesar Salad  
 Fresh Sliced Fruit  
 Roasted Ham • Chicken Parmesan with Penne Pasta Marinara • Sliced Roast Beef Bordelaise  
 Roasted Red Skin Potatoes • Carrot and Green Bean Medley  
 Rolls & Butter  
 Customized Sheet Cake with Buttercream Icing - Choice of: ½ & ½ Batter, Marble, Yellow or Chocolate

\$30

All Graduation Packages include Regular and Decaffeinated Coffee, Iced Tea, Herbal Teas and Lemonade as well as all set up, clean up, linen tablecloths and napkins

All Prices are Subject to 22% Service Charge & 7% Sales Tax.



**CROWNE PLAZA**<sup>®</sup>  
 PITTSBURGH SOUTH

## Scholastic Celebrations

### Option #1

Garden Salad with Assorted Dressings  
Chicken Tenders  
Penne Pasta Marinara  
Butter Whipped Potatoes • Buttered Corn  
Rolls & Butter  
Fresh Brewed Coffee, Tea, Decaf & Iced Tea  
Pitchers of Soda on Tables

\$18



### Option #2

Garden Salad with Assorted Dressings  
Country Fried Chicken • Sliced Roast Beef Bordelaise  
Penne Pasta Marinara • Butter Whipped Potatoes • Vegetable Medley  
Rolls & Butter  
Customized Sheet Cake  
Fresh Brewed Coffee, Tea, Decaf & Iced Tea  
Pitchers of Soda on Tables

\$23



### Option #3

Garden Salad with Assorted Dressings  
Fresh Fruit Salad  
Roasted Ham • Chicken Parmesan  
Penne Pasta Marinara • Roasted Red Skin Potatoes • Sautéed Green Beans  
Rolls & Butter  
Customized Sheet Cake  
Fresh Brewed Coffee, Tea, Decaf and Iced Tea  
Pitchers of Soda on Tables

\$25

All banquets include complimentary room rental, LCD projector and Screen.

All Prices are Subject to 22% Service Charge & 7% Sales Tax.