



**CROWNE PLAZA®**  
SYRACUSE

# *Catering Menus*

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# Breakfast

## CONTINENTAL (\$14 PER PERSON)

Freshly Brewed Regular and Decaf Coffee  
Selection of Hot Tea  
Orange, Apple & Cranberry Juice  
Assorted Bagels, Breakfast Pastries & Danish  
Sliced Fruit

## QUICK START (\$18 PER PERSON)

Freshly Brewed Regular and Decaf Coffee  
Selection of Hot Tea  
Orange, Apple & Cranberry Juice  
Yogurt Parfaits  
\*one per person\*  
Breakfast Sandwiches  
(Meat, Egg & Cheese on a Bagel or English Muffin)  
\*one per person\*

## BREAKFAST BUFFET (\$22 PER PERSON) (MINIMUM 15 PEOPLE)

Freshly Brewed Regular and Decaf Coffee  
Selection of Hot Tea  
Orange, Apple & Cranberry Juice  
Assorted Bagels, Breakfast Pastries & Danish  
Sliced Fruit  
Scrambled Eggs  
Bacon or Sausage  
Breakfast Potatoes

\*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE

\*PLATED OPTION AVAILABLE FOR GROUP OF LESS THAN 15 PEOPLE

\*MAX BUFFET TIME 1.5 HOURS



# Breakfast Enhancements

## CONTINENTAL ENHANCEMENTS

Yogurt Parfait	\$6 Per Person
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Breakfast Sandwiches: (Meat, Egg & Cheese on a Bagel or English Muffin)	\$8 Per Person
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Assorted Coffee Syrups	\$3 Per Person
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## BUFFET ENHANCEMENTS

French Toast	\$6 Per Person
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Pancakes	\$6 Per Person
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Oatmeal with Toppings	\$4 Per Person
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Sausage or Chicken Sausage	\$5 Per Person
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Bacon or Turkey Bacon	\$5 Per Person
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Omelet Station	\$6 Per Person (+\$75 Chef Attendant Fee)
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Assorted Coffee Syrups	\$3 Per Person
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## A LA CARTE

Assorted Bagels	\$30 Per Dozen
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Muffins, Pastries & Danish	\$24 Per Dozen
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Breakfast Sandwiches *Maximum 15 People*	\$8 Per Person
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Sliced Fruit	\$7 Per Person
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Yogurt Parfait	\$6 Per Person
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Coffee by the 1.5 Gallon	\$40 Per Serving
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\*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE

\*MAX BUFFET TIME 1.5 HOURS

# Breaks

(MINIMUM OF 15 PEOPLE)

## DOUBLE DIPPED (\$11 PER PERSON)

Kettle Chips with Choice of Two Dips:

French Onion

Chipotle

Buffalo Chicken

Beer Cheese

Spinach Artichoke

Served with Soda & Bottled Water

## FARMERS MARKET (\$11 PER PERSON)

Vegetable Crudit 

Assorted Cheese

Hummus & Pita

Served with Soda & Bottled Water

## KNEAD A BREAK (\$11 PER PERSON)

Soft Pretzel Rods with  
Choice of Two Dips:

Beer Cheese

Whole Grain Mustard

Sweet Icing

Chipotle

Served with Soda & Bottled Water

## COOKIE JAR (\$11 PER PERSON)

Gourmet Cookies

Brownies

Milk or Chocolate Milk

Bottled Water

## APPLES FOR DAYS (\$11 PER PERSON)

Apple Fritters

Caramel Apple Nachos

Sharp Cheddar Cheese with Apple Slices

Served with Hot or Cold Apple Cider

## COFFEE CRAZE (\$11 PER PERSON)

Donut Holes or Biscotti

Coffee and Assorted Syrups

## A LA CARTE

Brownies \$26 Per Dozen

Giant Gourmet Cookies \$36 Per Dozen

Coffee by the 1.5 Gallon \$40 Per Serving

Soda/Bottled Water \$3 Per Item  
(Minimum Guarantee May Apply)

\*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE

\*MAX BREAK TIME 1.5 HOURS

# Lunch Buffet

(MINIMUM OF 15 PEOPLE)

## EXPRESS LUNCH (\$22 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Soup Du Jour

### **Salad Station:**

Romaine, Mixed Greens, Grilled Chicken,  
Tomato, Cucumber, Bacon Bits,  
Chick Peas, Artichoke Hearts, Pickled Red  
Onion, Shredded Carrots  
Served with Assorted Dressings

Garlic Bread

Assorted Cookies & Brownies

## EXPRESS ENHANCEMENTS (PER PERSON)

Shrimp	\$6
Salmon	\$9
Steak	\$10

## CREATE YOUR OWN DELI (\$25 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Mixed Green Salad

### **Choose One:**

Pasta Salad  
Potato Salad  
Macaroni Salad  
Tomato & Cucumber Salad

### **Choose One:**

Baked Ham or Oven Roasted Turkey

### **Choose One:**

Sliced Roast Beef or House Pastrami

Assorted Sliced Breads

Swiss, Cheddar & American Cheese

Mayonnaise & Mustard

Sliced Tomato, Lettuce,  
Pickled Red Onion, Pickles

Assorted Chips

Assorted Cookies & Brownies

\*Pre-Order Options Available for Less Than 15 People

\*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE

\*ALL BUFFET MAX 1.5 HOURS



# Lunch Buffet

(MINIMUM OF 15 PEOPLE)

## SOUTHWEST (\$28 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Tortilla Soup

### **Choose Two Entrées:**

Shredded Chicken

Marinated Flank Steak

Pork Carnitas

Soft Shell Tacos

Rice

Black Beans & Roasted Corn

Guacamole, Sour Cream & Salsa

Diced Tomatoes, Shredded Cheddar Cheese,  
Shredded Lettuce & Pickled Red Onion

Raspberry Chimichangas

## SOUTHERN (\$28 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Mixed Green or Caesar Salad

Honey Corn Bread

### **Choose One Entrée:**

Bourbon Chicken

Fried Chicken

Beef Tips with Pearl Onions & Roasted Corn

Rice Pilaf

Macaroni & Cheese

Collard Greens

Chef's Selection of Dessert

## ITALIAN (\$28 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Mixed Green or Caesar Salad

Garlic Bread

### **Choose One Entrée:**

Chicken Parmesan

Meatballs

Italian Sausage with Peppers & Onions

Eggplant Parmesan

### **Choose One Pasta:**

Penne, Farfalle

### **Choose Two Sauces:**

Marinara, Alfredo, Vodka, Pesto

Seasonal Vegetable

Mini Cannoli

\*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE  
\*ALL BUFFET MAX 1.5 HOURS



# Dinner Buffet

(MINIMUM OF 25 PEOPLE)

## SOUTHERN (\$33 PER PERSON)

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

Mixed Green or Caesar Salad

Honey Corn Bread

### **Choose Two Entrees:**

Bourbon Chicken

Fried Chicken

Jambalaya

Beef Tips with Pearl Onions & Roasted Corn

Rice Pilaf

Macaroni & Cheese

Collard Greens

Chef's Selection of Dessert

## AMERICAN (\$36 PER PERSON)

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

### **Chef's Table**

Cheese Display, Hummus and Pita, Vegetable Crudit , French Onion Dip with House Potato Chips, Focaccia Bread with Herb Oil

Mixed Green or Caesar Salad

Herb Roasted Bone-In Chicken: Au Jus

Flank Steak: Fire-Roasted Tomato Demi-Glace

### **Choose One Starch:**

Mashed Potato, Fingerling Potato, Basmati Rice, Rice Pilaf

### **Choose One Vegetable:**

Green Beans, Brussel Sprouts, Asparagus, Stem-On Carrots, Seasonal Vegetable

Chef's Selection of Dessert

## ITALIAN (\$33 PER PERSON)

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

Mixed Green or Caesar Salad

Garlic Bread

### **Choose Two:**

Chicken Parmesan

Meatballs

Italian Sausage with Peppers & Onions

Eggplant Parmesan

### **Choose One Pasta:**

Penne, Farfalle

### **Choose Two Sauces:**

Marinara, Alfredo, Vodka, Pesto

Seasonal Vegetable

Mini Cannoli

\*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE  
\*ALL BUFFET MAX 1.5 HOURS



# Design Your Own Dinner Buffet

(\$39 Per Person)  
(MINIMUM OF 25 GUESTS)

## CHEF'S TABLE

Cheese Display  
Hummus and Pita  
Vegetable Crudit   
French Onion Dip with House  
Potato Chips  
Focaccia Bread with Herb Oil

## SALAD

### Choose One:

Mixed Green Salad  
Caesar Salad

## STARCH

### Choose One:

Mashed Potato  
Fingerling Potato  
Basmati Rice  
Rice Pilaf

## VEGETABLE

### Choose One:

Brussel Sprouts  
Asparagus  
Green Beans  
Stem-On Carrots  
Seasonal Vegetable

## ENTR ES

### Choose Two:

Flank Steak with Fire-Roasted Tomato Demi-Glace  
Beef with Bourguignon  
Roasted Pork Loin with Dijon Cream Sauce  
Charred Cauliflower with Chimichurri  
Grilled Chicken with Garlic White Wine Sauce  
Herb Roasted Bone-In Chicken with Au Jus  
Panko & Herb Crusted Cod with Citrus Beurre Blanc

## DESSERT

Chef's Selection of Dessert  
Freshly Brewed Regular and Decaf Coffee  
Selection of Hot Tea

\*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE  
\*ALL BUFFET MAX 1.5 HOURS



# Plated Dinner

(MINIMUM OF 15 PEOPLE)

Mixed Green or Caesar Salad

Rolls with Whipped Butter

## ENTRÉES

Charred Cauliflower - Chimichurri (V)	\$26
Stewed Vegetable Polenta (V)	\$26
Roasted Vegetable Ravioli - Pesto (V)	\$29
10oz Ribeye Filet - Bordelaise	\$44
Sweet Heat Short Ribs - Gochujang	\$38
8oz Sirloin Strip - Brandy Peppercorn Cream	\$42
Pork Ribeye - Coffee, Cardamom Dry Rub	\$32
Statler Chicken - Veloute	\$30
Chicken Piccata - Lemon Caper	\$30
Salmon - Red Wine Gastrique	\$36
Crab Stuffed Haddock	\$38

## VEGETABLE

### Choose One:

Green Beans  
Brussel Sprouts  
Asparagus  
Stem-On Carrots  
Seasonal Vegetable

## STARCH

### Choose One:

Mashed Potato  
Fingerling Potato  
Basmati Rice  
Rice Pilaf

## DESSERT

Chef's Selection of Dessert  
Freshly Brewed Regular and Decaf Coffee  
Selection of Hot Tea

\*Maximum of 3 Entrée Choices. All Entrées Served with the same Starch and Vegetable.  
All Entrees will be Priced at the Highest Priced Selection.

\*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE  
\*(V) Vegetarian

# Hors d'Oeuvres

## TRADITIONAL OPTIONS (\$150 PER 50 PIECES)

Avocado Toast with Goat Cheese & Cherry Tomatoes (V)  
Tomato Basil Bruschetta on Baguette (V)  
Mini Vegetarian Spring Rolls with Sweet Chili Sauce (V)  
Cherry Tomato, Fresh Mozzarella, Mediterranean Olive Skewer (V)  
Spanakopita (V)  
Mozzarella Creamini Arancini (V)  
Chicken Satay with Peanut Sauce  
Toasted Almond Crusted Chicken with Chipotle Ranch  
Beef Canapé with Horseradish Crème Fraîche  
Beef Satay with Demi Glace  
Loaded Potato Croquettes with Bacon  
BLT Bites  
Sausage Stuffed Mushroom Caps

## ENHANCED OPTIONS (\$200 PER 50 PIECES)

Shrimp Cocktail  
Mini Crab Cakes  
Fried Macaroni & Cheese Bites  
Smoked Salmon & Dill Canape  
Bacon Wrapped Scallops  
Korean Pork Belly

\*MINIMUM REQUIREMENTS MAY APPLY

\*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE

\*(V) Vegetarian

# Hors d'Oeuvres

## CHEF'S TABLE (\$12 PER PERSON)

Assorted Cheese Display  
Hummus and Pita  
Vegetable Crudité  
French Onion Dip with House  
Potato Chips  
Focaccia Bread with Herb Oil

## CHARACUTERIE TABLE (\$15 PER PERSON)

Assorted Cheese Display  
Hummus and Pita  
Vegetable Crudité  
French Onion Dip with House  
Potato Chips  
Focaccia Bread with Herb Oil  
Capicola, Salami, Prosciutto  
Olives, Pesto, Roasted Red  
Pepper, Fresh Mozzarella  
Choose One Hot Dip:  
Buffalo Chicken  
Beer Cheese  
Spinach and Artichoke

## VEGETABLE CRUDITÉ (\$6 PER PERSON)

With French Onion & Ranch Dip

## MASHED POTATO BAR (\$11 PER PERSON)

Yukon Gold Potatoes  
Sweet Potatoes  
Candied Pecans, Bacon, Shredded Chicken, Sour  
Cream, Cheddar Cheese & Blue Cheese, Chives,  
Freshly Whipped Butter, Gravy

## MACARONI & CHEESE BAR (\$11 PER PERSON)

Macaroni & Cheese  
Bacon, Shredded Chicken, Sour Cream, Cheddar  
Cheese & Blue Cheese, Chives

## SLIDER BAR (\$13 PER PERSON) (COMPLETELY COMPOSED)

### Choose Two:

Pickle Brine Fried Chicken with Chipotle Sauce  
Bacon Cheddar Ranch Burger  
Pulled Pork with BBQ Sauce & Coleslaw  
Roast Beef with Horseradish Cream & Pickles

## CHEESE DISPLAY (\$7 PER PERSON)

With Fresh Bread, Herb Oil & Assorted Crackers