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## GENERAL INFORMATION

The Crowne Plaza's flexible facilities can comfortably accommodate from 12 to 1,200 people, and we take care of the details! You're assured of a successful event that will be talked about for a long time to come, whether it is a seminar, exhibit, wedding reception or awards banquet. Our Sales and Catering Department is an experienced group of professionals dedicated to planning everything from the simplest meeting to the most elegant reception.

### MENU SELECTION

Final selection of menus must be made no less than 30 days prior to commencement of the function.

- A minimum of 12 people is required for a planned banquet meal.
- Quoted prices shall not be binding upon the hotel after 90 days from the date of agreement unless stated otherwise in writing.
- A 5% surcharge will be added to all meal selections when more than one is chosen. This does not include a vegetarian option.
- To enhance your most memorable occasions, our chef can create and prepare complete meal packages or specific entrees on request. We can accommodate your needs from special group requirements and pricing to seven-course dinners.
- The patrons and guests agree not to bring any food or beverage of any kind into the hotel.

### GUARANTEES

We need your assistance in making your banquet a success. To assure proper service and meal preparation, please specify the exact number to be in attendance, 3 business days in advance.

For Saturday, Sunday and Monday functions, guarantees are due the Wednesday prior to the function. The number given to the hotel will be considered a guarantee, not subject to reduction. If a guarantee is not received by 4:00 p.m. on the date due, the previously estimated attendance figure will be considered the guarantee. The hotel will set for 2% over the guaranteed number when possible.

NOTE: Appropriate sales tax and prevailing gratuity rate (currently 24%) will be added to all food and beverage functions.

### CANCELLATION POLICY

Cancellation of a function agreement requires written notification to the hotel by the date specified on the function agreement, or the cancellation fee will apply.

### CREDIT INFORMATION

A credit card or check payment is required to confirm arrangements for functions at the time of signing the contract. The balance should be paid incrementally in accordance with the advance deposit schedule determined by the catering representative. Payment in full must be made thirty days prior to the day of function. If credit is desired a completed credit application must be submitted with the signed contract.

# BREAK PACKAGES

*Starter Breaks are Designed for 60 Minutes in Duration.*

*Mid-Morning and Afternoon Breaks are  
30 Minutes each. Minimum of 20 Guests.*

## EXECUTIVE BREAK PACKAGE

### **Starter**

Apple, Cranberry and Orange Juices

Freshly Baked Scones, Danish Pastries and Muffins

Preserves and Butter

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Teas and Lemon

### **Mid - Morning**

Assorted Soft Drinks, Bottled Water,

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Teas and Lemon

### **Afternoon**

Otis Spunkmeyer Cookies, Fudge Brownies

Assorted Whole Fruits, Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Teas and Lemon

## PRESIDENTIAL BREAK PACKAGE

### **Starter**

Apple, Cranberry and Orange Juices

Cut Fresh Fruit and Berries with Maple Yogurt Dip

Freshly Baked Scones, Danish Pastries and Muffins

Preserves and Butter

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Teas and Lemon

### **Mid - Morning**

Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Teas and Lemon

### **Afternoon**

Otis Spunkmeyer Cookies, Fudge Brownies

Vegetable Crudités with Ranch Dip, Tortilla Chips

and Roasted Tomato Salsa

Assorted Whole Fruit, Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Teas and Lemon

*Prices Do Not Include 22% Gratuity and Applicable Taxes*

# CONTINENTAL BREAKFAST

*Continental Breakfasts are Designed for 60 Minutes in Duration.  
Minimum of 20 Guests.*

## **Traditional**

Apple, Cranberry and Orange Juices  
Assorted Scones, Danish, Muffins and Croissants  
Butter and Preserves  
Seasonal Fruits and Berries  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **Deluxe**

Apple, Cranberry and Orange Juices  
Assorted Scones, Danish, Muffins and Croissants  
Butter and Preserves  
Seasonal Fruits and Berries  
Bagels with Cream Cheese  
Assorted Individual Yogurt  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas



# **BREAKS**

*Breaks are Designed for 30 Minutes in Duration.  
Minimum of 20 Guests.*

## **SOUTHWESTERN SNACK**

Warm Green Chile Queso with Tortilla Chips, Jalapeños,  
Sour Cream, Guacamole and Salsa  
Vegetable Crudités with Ranch Dip  
Cinnamon Sugar Churros  
Lemonade and Iced Tea with Lemon

## **HEALTHY ALTERNATIVE**

Assorted Yogurts  
Diced Fresh Fruits and Berries with Low Fat Maple Yogurt Dip  
Fresh Vegetable Crudités with Ranch Dip  
Nutri-Grain and Granola Bars, Mixed Nuts  
Carafe of Orange Juice and Apple Juice  
Strawberry Smoothies

## **THE SWEET SHOP**

Otis Spunkmeyer Cookies, Variety of Dessert Bars, Assorted Candy Bars, M&M's,  
Fresh Strawberries with Warm Chocolate Fondue  
Ice Cold Milk  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon

## **BUILD YOUR OWN FLOAT**

Hand Dipped Vanilla Bean and Chocolate Ice  
Cream Raspberry, Caramel and Chocolate Sauces  
Ice Cold Root Beer and Coca-Cola  
Whipped Cream, Cherries,  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon

## **KNOX COUNTY FAIR**

Jumbo Soft Pretzels with Mustard,  
BBQ Sausage Bites  
Freshly Popped Popcorn  
Powder Sugar Dusted Funnel Cake "Fries"  
Ice Cold Sodas and Bottled Water  
Iced Tea with Lemon and Pink Lemonade

# A LA CART BREAK SELECTIONS

## FOOD ITEMS

Danish, Assorted Freshly Baked  
Muffins, Assorted  
Bagels with Cream Cheese  
Sticky Cinnamon Rolls  
Ham or Sausage Cheddar Biscuits  
Tortilla Wraps with Scrambled Eggs,  
Sausage and Cheddar Cheese  
Yogurts, Assorted  
Boxed Cereals and 2% Milk  
Whole Fruit, Assorted Seasonal  
Cut Fresh Fruit and Berries  
with Maple Yogurt Dip  
Granola Bars, Assorted  
Otis Spunkmeyer Jumbo Cookies  
Tri-Colored Tortilla Chips  
Candy Bars to include: Snickers, Kit Kat,  
Hershey Bars and Plain M&M's  
Double Fudge Brownies

## BEVERAGES

Fruit Juices (Apple, Orange, Grapefruit and V-8)  
Lemonade  
Milk (Skim, 2% or Whole)  
Fruit Punch  
Soft Drinks, Assorted and Bottled  
Hot Teas, Assorted or Iced Tea  
Coffee or Decaffeinated Coffee

# **SERVED BREAKFAST**

*Accompanied by Orange Juice, an Assortment of Danish, Muffins and Croissants, Butter and Fruit Preserves  
Regular and Decaffeinated Coffee and assorted Hot Teas with Lemon*

## **SIMPLE COMFORT**

Scrambled Eggs  
Applewood Smoked Bacon  
and Sausage Patties  
Country Style Breakfast Potatoes

## **CITY LIFE**

Petite Grilled Filet Mignon  
Scrambled Eggs  
Country Style Breakfast  
Potatoes

## **TENNESSEE BENEDICT**

Fluffy Biscuit topped with Sausage Patties,  
Scrambled Eggs and Sausage Gravy,  
Country Style Breakfast Potatoes



# **BREAKFAST BUFFETS**

*All Buffets include Freshly Brewed Coffee and  
Decaffeinated Coffee and Hot Teas  
(minimum 30 guests)*

## **THE ALL AMERICAN**

Apple, Orange & Cranberry Juices  
Seasonal Fresh Fruits and Berries  
Assorted Scones, Danish, Muffins & Croissants  
Whipped Butter and Preserves  
Scrambled Eggs  
Applewood Smoked Bacon & Country Sausage  
French Toast with Warm Maple Syrup  
Country Style Breakfast Potatoes

## **THE SUMMIT BUFFET**

Apple, Orange & Cranberry Juices  
Seasonal Fruits and Berries  
Assorted Individual Yogurt  
Assorted Scones, Danish, Muffins & Croissants  
Whipped Butter and Preserves  
Scrambled Eggs  
Applewood Smoked Bacon & Country Sausage  
French Toast with Warm Maple Syrup  
Hash Brown Casserole  
Fluffy Biscuits with Sausage Gravy

## **BREAKFAST BUFFET ENHANCEMENTS**

Chef Prepared Omelets  
With Chef's fee per 50 guests

# BRUNCH

*Brunch Includes Freshly Brewed Coffee and  
Decaffeinated Coffee  
Iced Tea with Lemon*

## BRUNCH

Apple, Cranberry and Orange Juices  
Fresh Cut Fruit and Seasonal Berries  
with Maple Yogurt Dip  
Pasta Salad  
Flavored Bagels, Freshly Baked Scones, Danish Pastries  
and Muffins  
Preserves, Assorted Flavored Cream Cheeses and Butter  
Scrambled Eggs  
Spinach and Mushroom Quiche  
with Scallion Cream Sauce  
Applewood Smoked Bacon and Sausage Patties  
Tuscan Chicken Breast with Tomato Basil Coulis  
Seasonal Fresh Vegetable Medley  
Country Style Potatoes  
(Minimum 50 guests)

## BRUNCH ENHANCEMENTS

Chef Prepared Omelets to order \*

Champagne\*  
Mimosas\*  
Sliced Baked Ham\*  
Roast Prime Rib of Beef, Au Jus  
Peel and Eat Shrimp with Cocktail Sauce\*

\*Chef's Fee per 50 guests

# SERVED LUNCHES

*All Entrees include your choice of Salad, Chef's Selection of Appropriate Fresh Vegetable and Starch (unless specified), Rolls and Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon*

## SALAD SELECTIONS

Garden Salad with Select Greens, English  
Cucumbers and Grape Tomatoes,  
Choice of two Dressings

Classic Caesar Salad Tossed with Tender Romaine  
Hearts, Herb Croutons and Parmesan

Spinach Salad with Pickled Red Onion, Toasted  
Almonds, Crisp Smoked Bacon,  
Dried Cranberries and Raspberry Vinaigrette  
(2.50 additional per person)

## PAN SEARED TUSCAN CHICKEN BREAST

With Pomodoro Sauce, Reggiano Parmesan

## ROASTED PORK LOIN DIJONNAISE

Dijon and Thyme Roasted Pork Loin  
with Apple Demi-Glace

## TENNESSEE GRILLED SALMON

Jack Daniels, Brown Sugar and Honey Glaze

*(continued on next page)*

## **SERVED LUNCHES (CONTINUED)**

### **PORTEBELLA MUSHROOMSTRUDEL**

Braised Portabella Mushrooms,  
Roasted Zucchini,  
Herbed Farmer's Cheese and Couscous  
wrapped in Flaky Pastry and Tomato  
Coulis

### **LUNCHEON DESSERT SELECTIONS**

Tennessee Cheesecake with Strawberry Sauce  
Double Chocolate Layer Cake  
Southern Pecan Pie  
Carrot Cake with Cream Cheese Icing  
Red Velvet Layer Cake

*Prices Do Not Include 22% Gratuity and Applicable Taxes*

# **BOXED LUNCHES**

## **HAM CIABATTA**

Ham and Swiss Cheese on an Italian Roll,  
Pasta Salad, Sun Chips, Apple,  
Chocolate Chip Cookie and Soft Drink

## **TURKEY CROISSANT**

Turkey Croissant with Swiss,  
Pasta Salad, Sun Chips, Apple,  
Chocolate Chip Cookie and Soft Drink

## **GRILLED VEGETABLE WRAP**

Tortilla with Grilled Squash and Mushrooms,  
Lettuce, Tomato, Cucumber,  
Pasta Salad, Sun Chips, Apple,  
Chocolate Chip Cookie and Soft Drink



# **COLD LUNCHES**

*All Cold Entrees Served with Your Choice of Dessert and  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

## **TRADITIONAL COBB SALAD**

Smoked Turkey, Cheddar Cheese, Avocado, Tomato, Hard Boiled Egg and  
Sweet Corn served over Garden Greens  
with Peppercorn Parmesan Dressing

## **GRILLED CHICKEN SALAD**

Marinated Chicken Strips served over Garden Greens with Tomato,  
Cucumber, Hard Boiled Egg and Mild Bleu Cheese served with a choice  
of Vinaigrette or Buttermilk Ranch Dressing

## **SOUTHWESTERN TURKEY WRAP**

Smoked Turkey, Monterey Jack Cheese and Shaved Romaine rolled in a  
Flour Tortilla with Chipotle Mayonnaise served  
with Tortilla Chips and Roasted Tomato Salsa

## **CROISSANT CLUB SANDWICH**

Shaved Smoked Turkey, Swiss Cheese, Bacon, Mayonnaise, Lettuce  
and Tomato served with Italian Pasta Salad

## **DELI BAGUETTE**

Baguette Roll with Shaved Ham, Smoked Turkey, Salami,  
Provolone and Cheddar Cheeses, Red Onion, Bibb Lettuce  
and Tomato served with Southern Potato Salad

# LUNCH BUFFETS

*All Lunch Buffets are Served with Freshly Brewed Coffee,  
Decaffeinated Coffee and Iced Tea with Lemon.*

## **DELI BUFFET**

Fresh Homemade Soup, Mixed Greens with Ranch, Italian Dressings,  
Home Style Potato Salad, Cole Slaw  
and Italian Pasta Salad  
Sliced Turkey Breast, Smoked Ham, Roast Beef, Salami and Capicolla,  
Sliced Swiss, Cheddar and Provolone Cheeses. Relish Tray with Lettuce,  
Tomato, Onions, Green and Greek Olives, Pepperoncini, Dill Pickle  
Spears, Mayonnaise, Mustard and Horseradish Sauce  
Assorted Sliced Breads and Rolls and Chef's Choice Assorted Desserts  
(Minimum 25 Guests)

## **HOME STYLE BUFFET**

Tossed Garden Salad with Assorted Dressings  
Home Style Potato Salad, Cole Slaw and Tomato & Cucumber Salad  
Home Style Meatloaf, Crispy Fried Chicken  
Mashed Potatoes, Southern Green Beans,  
Yeast Rolls and Biscuits, Freshly Made Fruit Cobbler with Ice Cream

## **SOUTH OF THE BORDER**

Fiesta Corn and Black Bean Salad  
Warm Green Chile Queso with Tortilla Chips  
and Roasted Tomato Salsa  
Chicken and Beef Fajitas, Soft Flour Tortillas, Shredded Lettuce,  
Cheddar Cheese, Pico de Gallo, Guacamole, Sour Cream, Jalapeños,  
Cheese Enchiladas, Spanish Rice and Refried Beans, Cinnamon-Sugar  
Churros with Warm Caramel Sauce

## **ITALIAN BUFFET**

Rotini, Parmesan and Sun-Dried Tomato Salad, Traditional Caesar Salad  
Farfalle Pasta with Clam Sauce  
Pan Seared Tuscan Chicken Breast Pomodoro, Penne Pasta with  
Parmesan and Olive Oil, Three Cheese Meat Lasagna, Italian Mixed  
Sautéed Vegetables,  
Garlic Toast, Tiramisu

\* Minimum 30 guests

*(continued on page 14)*

## **LUNCH BUFFETS (CONTINUED)**

### **VOLUNTEER BUFFET**

Tossed Garden Salad with Assorted Dressings,  
Italian Pasta Salad, Roast Round of Beef,  
Woodland Mushroom Sauce, Marinated  
Herbed Grilled Chicken Breast, Fresh Vegetable  
Sauté, Roasted New Potatoes, Chef's Choice of  
Desserts

### **BALLPARK BUFFET**

Potato Salad, Cole Slaw, Macaroni Salad  
Grilled Hamburgers and Chicken Breast,  
Nathan's Famous Hot Dogs,  
Molasses Baked Beans  
Tomato, Lettuce, Pickles, Onions, Mayonnaise,  
Mustard, Ketchup, Hamburger Buns, American  
Cheese, Bags of Assorted Chips,  
Otis Spunkmeyer Cookies

# **SERVED DINNER ACCOMPANIMENTS**

## **SALADS**

### **GARDEN SALAD**

With Spring Greens,  
English Cucumbers and Grape Tomatoes

### **CLASSIC CAESAR SALAD**

Tender Romaine Hearts,  
Herb Croutons and Parmesan

### **SPINACH SALAD**

Young Spinach Leaves with Crisp Smoked Bacon,  
Pickled Red Onion, Toasted Almonds, Dried Cranberries  
and Raspberry Vinaigrette

## **SOUP**

### **TOMATO BASIL BISQUE**



# DUAL DINNER ENTREES

*Dinner Entrees Include choice of Garden Salad or Classic Caesar Salad, Chef's Choice Fresh Vegetable and Starch (unless specified), Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon and Your Choice of Dessert*

## **PETITE FILET MIGNON AND GARLIC ROASTED SHRIMP**

Green Peppercorn Demi-Glace

## **SLICED TENDERLOIN OF BEEF AND SEARED SALMON FILET**

Cabernet-Mushroom Sauce

## **PETITE SIRLOIN AND CRAB CAKE REMOULADE**

Port Wine Reduction and Roasted Red Pepper Remoulade



# DINNER ENTREES

*Dinner Entrees Include choice of Garden Salad or Classic Caesar Salad, Chef's Choice Fresh Vegetable and Starch (unless specified), Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon and Your Choice of Dessert*

## **TENNESSEE GRILLED SALMON**

Brushed with a Marinade of Jack Daniels, Brown Sugar and Honey

## **ROASTED PORK LOIN**

Sliced and served on a Sage Cornbread Dressing with Cranberry-Apple Cider Gravy

## **CHICKEN ORLEANS**

Sautéed Breast of Chicken topped with a Creole Ragout of Shrimp, Andouille Sausage and Tomatoes

## **TUSCAN CHICKEN**

Grilled Breast of Chicken in a Sauce of Artichoke Hearts, Fresh Herbs and Sun-Dried Tomatoes on a Nest of Pasta

## **FILET MIGNON - 6 OUNCE**

Ruby Port Reduction scented with Roasted Garlic and Porcini Demi-Glaze

## **FILET MIGNON - 8 OUNCE**

Ruby Port Reduction scented with Roasted Garlic and Porcini Demi-Glaze

## **ROAST PRIME RIB OF BEEF AU JUS**

10 Ounce Cut served with Au Jus and Horseradish Cream

## **PORTOBELLA MUSHROOM STREUDEL**

Braised Portabella Mushrooms, Roasted Zucchini, Feta Cheese and Couscous wrapped in Flaky Pastry, Tomato Coulis

# DINNER DESSERTS

## **SOUTHERN PECAN PIE**

Painted with Caramel Sauce  
and Finished with Whipped Cream

## **TRADITIONAL KEY LIME PIE**

Garnished with Whipped Cream and Lime Slice

## **CARAMEL APPLE PIE**

Drizzled with Caramel and Chocolate Sauces

## **FLOURLESS CHOCOLATE CAKE**

Rich Creamy Chocolate topped with Whipped  
Cream and Chocolate Chips, Gluten Free

## **CARAMEL SEA SALT CHEESECAKE**

Smooth Vanilla Cheesecake Topped  
with Sea Salted Caramel

## **TENNESSEE CHEESECAKE**

Locally Baked Traditional Cheesecake

## **ITALIAN TIRAMISU**

Creamy Mascarpone Cheese Layered  
with Espresso Dipped Lady Finger Cookies



# DINNER BUFFETS

*All Dinner Buffets are served with Rolls and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Iced Tea with Lemon.  
(Minimum 50 guests)*

## THE EPICUREAN BUFFET

Mixed Field Greens with Assorted Toppings and Dressings  
Classic Caesar Salad  
Honey and Lemon Drizzled Fruit Salad, Italian Pasta Salad  
Roast Strip Loin of Beef with Madeira Demi-Glace  
Sautéed Mushrooms and Caramelized Onions  
Grilled Chicken Breast Puttanesca  
Tennessee Grilled Salmon with  
Honey Glaze  
Fresh Seasonal Medley of Vegetables, Glazed Baby Carrots, Oven  
Roasted New Potatoes,  
Wild Rice Pilaf  
Premier Selection of Cakes and Pies

## OLD CITY BUFFET

Mixed Field Greens with Assorted Toppings and Dressings  
Southern Broccoli Salad and Macaroni Salad,  
Roast Round of Beef, Woodland Mushroom Sauce  
Herb Grilled Chicken Breast, Grain Mustard Sauce,  
Green Bean Amandine, Roasted Garlic Mashed Potatoes  
and Assorted Cakes and Pies



# THEMED DINNER BUFFETS

*All Dinner Buffets are served with Rolls and Butter, Freshly  
Brewed Coffee, Decaffeinated Coffee and  
Iced Tea with Lemon.  
(Minimum 50 guests)*

## TENNESSEE BARBEQUE

Mixed Field Greens with Assorted Toppings  
and Dressings  
Creamy Cole Slaw, Southern Potato Salad  
Hickory Smoked Pork Ribs,  
Sweet Barbecue Sauce  
Roasted Chicken, Fried Catfish Filets  
with Hushpuppies and Tartar Sauce  
Petite Corn on the Cob, Country Style  
Green Beans with Bacon and Onion,  
Molasses Baked Beans,  
Seasonal Fruit Cobbler with Ice Cream  
and Strawberry Shortcake



# RECEPTION PACKAGES

*All Receptions are Purchased by the Hour and  
all Foods will be Continuously Refilled.*

## TRADITIONAL

Imported and Domestic Cheese Display  
with Assorted Crackers  
Vegetable Crudités with Peppercorn Parmesan Dip  
Fresh Diced Fruit Display with Berries  
Swedish Style Meatballs, Chicken Tenders  
with Honey Mustard Sauce  
Chips and Dip, Punch Station,  
Coffee Service  
(Minimum 25 guests)  
One Hour Service  
or Two Hour Service

## THE SUMMIT HILL

Imported and Domestic Cheese Display  
with Assorted Crackers  
Vegetable Crudités with Peppercorn Parmesan Dip  
Fresh Diced Fruit Display with Berries  
Coconut Fried Shrimp with Sweet Chili Sauce  
Pork and Vegetable Egg Rolls with Chinese Mustard  
Swedish Style Meatballs, Chicken Tenders  
with Honey Mustard Sauce  
Chips and Dip, Roasted Peanuts, Punch Station,  
Coffee Service  
(Minimum 50 guests)  
One Hour Service  
or Two Hour Service

## THE PRESIDENTIAL

Imported and Domestic Cheese Display  
with Assorted Crackers  
Vegetable Crudités with Peppercorn Parmesan Dip  
Fresh Chilled Jumbo Shrimp with Lemon and Cocktail Sauce  
(Shrimp: 3 per guest one hour, 5 per guest two hours)  
Spanakopita  
Southwest Chicken Spring Roll with Salsa  
Cajun Battered Shrimp  
Deluxe Mixed Nuts  
Tri-Colored Tortilla Chips with Warm Artichoke and Spinach Dip  
Punch Station, Coffee Service  
(Minimum 75 guests)  
One Hour Service  
Or Two Hour Service

# HORS D'OEUVRES

*per 50 Pieces*

## **HOT HORS D'OEUVRES**

Coconut Breaded Shrimp with Sweet Chili Sauce  
BBQ Spiced Shrimp  
Petite Crab Cake Remoulade  
Breaded Chicken Tenderloin with Honey Mustard Sauce  
Spicy Chicken Drumettes with Bleu Cheese  
Swedish or Barbeque Meatballs  
Beef & Mushroom Brochette  
Mesquite Chicken Quesadilla Roll  
Pork Pot Sticker, Thai Chili Sauce  
Barbeque Baby Back Ribs  
Pork Egg Roll with Sweet and Sour Sauce  
Breaded Mozzarella Batonnets  
Vegetable Spring Roll with Sweet and Sour Sauce  
Asparagus and Asiago Cheese in Phyllo  
Artichoke and Spinach Stuffed Mushrooms  
Greek Spanakopita

## **COLD HORS D'OEUVRES**

Mozzarella, Tomato and Olive Kebabs  
Assorted Petite Sandwiches with Roast Beef,  
Smoked Turkey and Cured Ham  
Southern Deviled Eggs  
Chicken Salad Phyllo Cups  
Deviled Shrimp in a Phyllo Cup  
Iced Jumbo Shrimp with Cocktail Sauce

## **DRY SNACKS**

Mixed Nuts  
Dry Roasted Peanuts  
Tortilla Chips  
Potato Chips or Pretzels  
Roasted Tomato Salsa  
French Onion or Ranch Dip

# RECEPTION DISPLAYS

## IMPORTED AND DOMESTIC CHEESE DISPLAY

With Fresh Fruit Garnish and Assorted Crackers

Per 25 Servings

## FRESH VEGETABLE CRUDITÉS

Served with Ranch Dip

Per 25 Servings

## POACHED AND SMOKED SALMON DISPLAY

Served with Traditional Accompaniments of Red Onion, Hard Boiled Egg, Capers, Crème Fraîche and an Assortment of Crackers  
Approximately 50 servings

## FRESH SEASONAL FRUITS AND BERRIES

With Maple Yogurt Dip

Per 25 Servings

## ANTIPASTO DISPLAY

Imported Olives, Marinated Vegetables, Cured Deli Meats and Cheeses served with Crusty Bread, Assorted Crackers and Grain Mustard

Per 25 Servings

## BAKED BRIE EN CROÛTE

Glazed with Raspberry Preserves and Caramelized Apples, wrapped in Puff Pastry and served with sliced Baguettes and Fresh Grapes  
Approximately 50 servings

## HANDMADE SUSHI DISPLAY

California Nori Rolls displayed with Fresh Vegetable Garnishes and Appropriate Condiments

Per 25 Servings

# THE CARVERY

*Carving and \*Sauté Stations require a  
Chef Attendant at 75.00 per attendant per hour*

## **ROASTED TENDERLOIN OF BEEF**

Served with Petite Rolls, Horseradish Cream  
Sauce and Whole Grain Mustard  
Approximately 20 servings

## **WHOLE ROASTED TURKEY BREAST**

Sage Rubbed with Warm Biscuits  
and House Made Cranberry Sauce  
Approximately 40 servings

## **CUMIN RUBBED PORK LOIN**

Mango Salsa  
Approximately 40 servings

## **ROAST SIRLOIN**

Whole Grain Mustard, Horseradish Cream Sauce  
and Petite Rolls  
Approximately 100 servings

## **PRIME RIB OF BEEF**

Served with Horseradish Cream Sauce  
Approximately 30 servings



# THEME STATIONS

*All Theme Stations are priced Per Person based on a One Hour Reception. Theme Stations must be served with additional items to provide substantial fare for your guests and are designed to be purchased for your guaranteed attendance. .*

## **SOUTHWESTERN**

Chicken and Beef Fajitas, Grilled Onions and Peppers with Warm Flour Tortillas. Shredded Lettuce, Pico de Gallo, Salsa, Shredded Cheese, Sour Cream, Guacamole and Fresh Tortilla Chips

## **PASTA AMORE**

Your Selection of Two Pastas and Two Sauces: Tri Color Rotini, Farfalle, Penne or Cheese Tortellini with Alfredo, Tomato with Sweet Basil or Pesto Sauce

## **TENNESSEE TAILGATE**

Array of Snacks and Finger Foods to Include: Mini Hamburgers, Nathan's Famous Hot Dog Sliders, Franks in a Blanket, Tortilla Chips, Kettle Chips, Salsa, French Onion Dip and Warm Spinach  
Artichoke Dip

## **SOUTHERN SHRIMP AND GRITS\***

Jumbo Shrimp Sautéed with Garlic Butter and our Slow Simmered Sauce of Smoked Sausage, Mushrooms and Tomatoes and served over Creamy Grits

*\*Sauté Stations require a  
Chef Attendant*

*All alcoholic beverages must be purchased from the hotel.*

*The Crowne Plaza Knoxville does not allow any  
alcoholic beverages to be brought into any of the public  
areas of the Hotel.*

*The Crowne Plaza Knoxville pours a 1.25 ounce shot  
per drink.*

***HOST BAR\****

A host bar is an open bar that is no charge to the attendees of the function. The host is responsible for all charges at a per drink charge.

Call Brands  
Premium Brands  
Domestic Beer  
Imported Beer/Premium Beer  
Wine by the Glass  
Soft Drinks/Juice

\*Bartenders are provided at a charge of \$80.00 each for a period of up to four hours. The bartender will be waived for each bar that exceeds \$400.00 in sales We recommend one bartender for every 75 guests for host bars.

*A 22% Gratuity and Applicable Taxes Will be Added*

***CASH BAR\****

A cash bar is provided at a per drink charge to the attendees.

Call Brands  
Premium Brands  
Domestic Beer  
Imported Beer/Premium Beer  
Wine by the Glass  
Soft Drinks/Juice

\*Bartenders are provided at a charge of \$80.00 each for a period of up to four hours. The bartender will be waived for each bar that exceeds \$400.00 in sales We recommend one bartender for every 100 guests for cash bars.



# BAR OPTIONS

## BEVERAGE SELECTIONS

### ***CALL BRANDS***

New Amsterdam Vodka  
Beefeater  
Bacardi Light  
Corazon Blanco  
Four Roses  
Seagrams 7  
Dewars  
Captain Morgan

### ***PREMIUM BRANDS***

Tito's  
Tanqueray  
Bacardi Select  
Casa Noble Reposado  
Jack Daniels  
Crown Royal  
Dewars

*Additional Selections Available Upon Request*



# MEETING BEVERAGE PACKAGES

## ALL DAY COFFEE AND SODA

to run from 8:00 am - 5:00 pm

Freshly Brewed Coffee and Decaffeinated Coffee,  
Assorted Hot Teas,  
Assorted Sodas and Dasani Water

## HALF DAY COFFEE AND SODA

to run from 8:00 am - 12:00 pm or 1:00 pm - 5:00pm

Freshly Brewed Coffee and Decaffeinated Coffee,  
Assorted Hot Teas,  
Assorted Sodas and Dasani Water

## ALL DAY COFFEE AND Tea

to run from 8:00 am - 5:00 pm

Freshly Brewed Coffee and Decaffeinated Coffee,  
Assorted Hot Teas

## HALF DAY COFFEE AND TEA

to run from 8:00 am - 12:00 pm or 1:00 pm - 5:00pm

Freshly Brewed Coffee and Decaffeinated Coffee,  
Assorted Hot Teas

