

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
Carafes 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)

PORTOBELLA MUSHROOM STRUDEL

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 Capicola,
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

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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 Diced Fruit Display with Berries
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

Prices Do Not Include 22% Gratuity and Applicable Taxes

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



Prices Do Not Include 22% Gratuity and Applicable Taxes

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

