

## PLATED BREAKFAST



### All American Breakfast      \$19

Scrambled Farm Fresh Eggs, Apple Wood Bacon -OR- Sausage Links, Roasted Herb Potatoes -OR- Southern Hash Browns, And A Warm Flaky Biscuit Served With Preserves

### Island French Toast      \$20

Rum Soaked Texas Toast Served With Warm Vanilla Maple Syrup And Paired With Roasted Red Potatoes And Your Choice Of Apple Wood Bacon, Sausage Links, -OR- Grilled Ham Steak

### Good Morning Tacos      \$17

Two Warm Flour Tortillas Topped With Farm Fresh Eggs, Grilled Vegetables, And Choice Of Breakfast Sausage, Apple Wood Bacon, Pitt Ham, -OR- Chorizo. Served With Roasted Potato Casserole

### Light And Trim      \$22

Egg White Frittata Served Along Side Turkey Bacon -OR- Turkey Patties, Baked Crowne Sweet Potatoes, And Sliced Fresh Fruit

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
Pricing Is Per Person Unless Specified Otherwise

*Plated Breakfasts Are Served With Regular Coffee And Assorted Fruit Juices  
Pricing Reflects Up To 90 Minutes Of Service*



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## BREAKFAST TABLES



### **The Crowne Continental      \$20**

Freshly Prepared Breakfast Pastries, Warm Flaky Croissants Served Along Side Assorted Preserves, Assorted Yogurts With Granola, And Whole Fruit

### **Farmhouse Breakfast      \$25**

Farm Fresh Eggs, Roasted Herb Potatoes, And Choice Of Sausage Links, Apple Wood Bacon, -OR- Grilled Ham Steak. Served With Freshly Prepared Breakfast Pastries And Fresh Whole Fruit

**Optional Upgrade:** Warm Flaky Biscuits With Pepper Gravy      \$4

### **Build Your Own Burrito      \$18**

Warm Flour Tortillas Served With Farm Fresh Eggs, Diced Potatoes, Mexican Chorizo, Crispy Bacon, Assorted Cheeses, House Salsa, Fresh Guacamole, And Sour Cream. Paired With Whole Fruit And Freshly Prepared Breakfast Pastries

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*Breakfast Tables Are Served With Regular Coffee And Assorted Fruit Juices  
Pricing Reflects Up To 90 Minutes Of Service*

## MORNING ENHANCEMENTS



### **Breakfast Sandwiches      \$5**

Warm Flaky Biscuit -OR- English Muffin Topped With Farm Fresh Eggs, Choice Of Crispy Apple Wood Bacon, Sausage Patties, -OR- Mexican Chorizo And Deli Sliced Cheddar -OR- Swiss Cheese

### **Chef Prepared Omelets      \$10**

Chef Attended Station Featuring Farm Fresh Eggs, Mushrooms, Apple Wood Bacon, Diced Ham, Jalapenos, Onion, Fresh Spinach, Bell Peppers, Mexican Chorizo, Cheddar And Swiss Cheese

### **Requires Chef Attendant Fee      \$150**

### **Build Your Own Parfait Bar      \$6**

Vanilla Flavored Yogurt, Cinnamon Granola, Sun Dried Cranberries, Sliced Bananas, And Fresh Strawberries And Blueberries

### **Optional Upgrade: Greek Yogurt      \$3**

### **Bakery Favorites      \$37 Per Baker's Dozen**

Choice Of Assorted Cake Doughnuts, Warm Cinnamon Rolls, Apple Fritters, -OR- Assorted Muffins

### **New York Bagel Bar      \$15**

Assorted Bagels Served With Flavored Cream Cheeses, Capers, Red Onions, Farm Fresh Eggs, And Smoked Salmon

### **Biscuits And Pepper Gravy      \$4**

### **Sliced Seasonal Fruit And Mixed Berries      \$5**

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## MEETING PACKAGES



### Crowne Professional      \$36

#### **Breakfast**

Freshly Prepared Breakfast Pastries, Cake Doughnuts, And Assorted Whole Fruit

#### **Mid-Morning Break**

Fruit Kabobs And Assorted Granola Bars

#### **Afternoon Refresh**

Select One Of The Following Items

Freshly Baked Cookies, Dessert Bars, Cake Pops, Tortilla Chips And House Salsas, Individual Sized Bags Of Chips, Individual Sized Bags Of Trail Mix, -OR- Assorted Granola Bars

**Freshly Brewed Regular Coffee Served Throughout Morning  
Unsweetened Iced Tea With Sweeteners Available In Afternoon**

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## MEETING PACKAGES

**Crowne Executive      \$60**

**With Upgraded Lunch Table      \$68**

### **Breakfast**

Freshly Prepared Breakfast Pastries, Cake Doughnuts, And Assorted Whole Fruit

### **Mid-Morning Break**

Fruit Kabobs And Assorted Granola Bars

#### **Select A Lunch Table**

Build Your Own Deli, Boxed Meals, -OR- Italian Dream

#### **Upgraded Lunch Tables**

Deluxe Deli, Hot Deli, Texas BBQ, Raging Cajun, -OR- Street Tacos

### **Afternoon Refresh**

#### **Select One Enhancement From Each Of The Following Categories**

##### **Something Healthy**

Granola Bars, Tropical Fruit Kabobs, Crudité Vegetables Served With Ranch Dressing -OR- Hummus, Miniature Fruit Tarts, Mousse Parfaits, Individual Sized Bags Of Trail Mix, Smoky Chickpea Crunchies

##### **Something Salty**

House Made Seasoned Potato Chips, Tortilla Chips Served With House Salsas And Guacamole, Pita Chips With Hummus, Pretzels, Parmesan Popcorn, Snack Mix, Roasted Peanuts, Gluten Free Chips, Assorted Olives And Pickle Platter Served With Cheese Sticks

##### **Something Sweet**

Black Walnut Brownies, Assorted Cookies, Dessert Bars, Cinnamon Churros, Cake Pops, Carrot Bunt Cake, Seasonal Citrus Cupcake With Cream Cheese Frosting, Berry Napoleon, Chocolate Dipped Strawberries, Sweet Cream Stuffed Strawberries

**Assorted Fruit Juices & Freshly Brewed Coffee Served Throughout Morning  
Unsweetened Iced Tea With Sweeteners & Assorted Soft Drinks Available In Afternoon**

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## Beverages



### Awaken      \$11

*Pricing Based On 3 Hours Of Service*

Freshly Brewed Starbucks Regular And Decaffeinated Coffee, Assorted Starbucks Tazo Teas, Orange Juice And Apple Juice On Ice, Lemon Wheels, Skim Milk, Flavored Creamers, And Assorted Sweeteners

### Recharge      \$18

*Pricing Based On 3 Hours Of Service*

Assorted Soft Drinks, Unsweetened Iced Tea, Regular And Sugar Free Red Bull, And Assorted Individual Sized Bottles Of Gatorade

### Complete Beverage Station      \$18

**Morning Station:** Freshly Brewed Starbucks Regular Coffee, Assorted Starbucks Tazo Teas, Orange Juice And Apple Juice On Ice, Lemon Wheels, Skim Milk, Creamer, And Assorted Sweeteners

**Afternoon Station:** Assorted Soft Drinks, Unsweetened Iced Tea, And Regular And Sugar Free Red Bull

## Beverages On Consumption

|  |                 |                      |                 |
|--|-----------------|----------------------|-----------------|
| Freshly Brewed Starbucks Regular Or Decaffeinated Coffee | \$65 Per Gallon | Assorted Soft Drinks | \$3 Per Can     |
| Starbucks Tazo Teas                                      | \$45 Per Gallon | Bottled Waters       | \$3 Per Bottle  |
| House Brewed Regular Or Decaffeinated Coffee             | \$55 Per Gallon | Unsweetened Iced Tea | \$35 Per Gallon |
| Regular And Sugar Free Redbull                           | \$38 Per Case   | Country Lemonade     | \$35 Per Liter  |
| Orange, Cranberry, Or Apple Juice On Ice                 | \$35 Per Liter  | Fruit Punch          | \$35 Per Gallon |

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## INTERMISSIONS



### South Of The Border      \$14

Tortilla Chips Paired With House Made 10 Layer Dip Featuring Beans, Sour Cream, Guacamole, Green Onions, Cilantro, Mexican Cheese Blend, House Salsa, Black Olives, Tomatoes And Warm Queso. Served With Cinnamon Churros, Assorted Soft Drinks, And Bottled Waters

### Crowne Sweets      \$12

Assorted Texas Sized Cookies, Dessert Bars, Black Walnut Brownies, And Cake Pops. Served With Assorted Sodas And Bottled Waters

### Quick Refuel      \$8

Protein Bars, Granola Bars, Whole Fruit, Fruit Smoothies, Assorted Fruit Juices, And Bottled Waters

### Mediterranean Delight      \$16

Rosemary Parmesan Pita Chips, Cilantro & Pimento Hummus, Marinated Grilled Vegetables, And Baked Spinach & Feta Triangle With Cucumber Rita. Served With Iced Tea And Fruit Infused Water

### Ice Cream Parlor      \$11

Scoops Of Vanilla Ice Cream Served With Assorted Toppings Including Cherries, Cookie Crumbles, Strawberries, Chocolate Chips, Shaved Coconut, Sliced Bananas, Chocolate Sauce, Caramel Sauce, And Raspberry Sauce. Served With Assorted Soft Drinks And Bottled Waters

### Slim Down      \$10

Tropical Fruit Skewers With Citrus Drizzle, Flavored Greek Yogurt, Assorted Granola Bars, And Fruit Infused Water

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Pricing Is Per Person Unless Specified Otherwise

*Intermission Pricing Reflects Up To 90 Minutes Of Service*

## LUNCH TABLES



### Street Tacos      \$27

Fiesta Salad Tossed With Ice Berg Lettuce, Marinated Tomatoes, Cucumbers, Tortilla Strips, Shaved Onion, And Served On The Side With A Cilantro Vinaigrette

Choice Of Two Proteins: Roasted Shredded Chicken With Caramelized Onions, Beef Peccadillo, -OR- Smoked Pork With Grilled Vegetables

Served With Spanish Rice, Seasoned Black Beans, Corn And Flour Tortillas, Shredded Cabbage, House Salsas, Cilantro Lime Sour Cream, Queso Fresco, And Charred Corn And Garlic Guacamole



### Italian Dream      \$24

Italian Chopped Salad Tossed With Crisp Iceberg Lettuce, Tomatoes, Carrots, Salami, Cucumbers, Croutons And Served With Italian Vinaigrette. Antipasto Platter Featuring Assorted Cured Meats, Olives, Croutons, And Shaved Parmesan.

Grilled Chicken Breast In A Sherry, Red Wine, Crimini Mushroom Sauce And Braised Sirloin Stuffed Jumbo Shells Topped With Romana Sauce. Served With Balsamic Marinated Grilled Vegetables And Garlic Bread Rolls



### Texas BBQ      \$29

Tossed Garden Salad -OR- Cole Slaw, Seasonal Potato Salad, Sweet Corn Casserole, Bourbon Baked Beans, And Crowne Corn Muffins. Served With Choice Of Two Proteins: Mesquite Smoked Brisket, Beer Braised Pork, Roasted Chicken (Bone In), -OR- Grilled Andouille Sausage With Peppers And Onion

### Raging Cajun      \$27

Garden Fresh Salad Tossed With Marinated Cucumber, Boiled Egg, Tomato, Red Onion And Served On This Side With Balsamic Dressing. Blackened Free Range Chicken Breast Laced With BBQ Butter Sauce, Cajun Tilapia Topped With Deauville Sauce, Creole Cream Cheese And Chive Potatoes, And Corn Maque Choux

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Pricing Is Per Person Unless Specified Otherwise

*Lunch Tables Includes Iced Tea And Water Service  
Pricing Reflects Up To 90 Minutes Of Service*



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## LUNCH TABLES



### **Build Your Own Deli      \$26**

Brown Sugar Pitt Ham, Hickory Turkey Breast, Black Pepper Horseradish Beef (Prepared Medium Rare), And Grilled Chicken Breast

Deli Sliced Cheddar Cheese, Swiss Cheese, And Pepper Jack Cheese

Assorted Artisan Breads

Relish Tray Featuring Lettuce, Tomatoes, Red Onions, Pickles, Jalapenos, Mayonnaise, And Yellow Mustard

Includes House Made Potato Chips, Fruit Salad And Picnic Pasta Salad

### **Deluxe Deli      \$31**

House Salad -OR- Tomato Caprese Salad

Select Four Premium Deli Meats: Cajun Chicken Breast, Brown Sugar Pitt Ham, Hickory Turkey Breast, Black Pepper Horseradish Beef (Prepared Medium Rare), Pacific Tuna Salad, Herb Pecan Chicken Salad, Turkey Pastrami, Corned Beef, -OR- Texas Salami

Deli Sliced Cheddar Cheese, Swiss Cheese, Provolone Cheese, And Pepper Jack Cheese

Herb Ciabatta Bread, Grain Baguette, Brioche Bun, Toasted Croissant, Jewish Marble Rye, And Old Fashion White Bread

Relish Tray Including Lettuce, Tomatoes, Grilled Red Onions, Pickles, Jalapenos, Pickled Okra, Basil Pesto Aioli And Tarragon Mustard

Includes Fruit Salad, Sun Dried Tomato Pasta Salad, And Warm Assorted Cookies



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*Lunch Tables Includes Iced Tea And Water Service  
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## LUNCH TABLES



**Hot Deli \$28**

**Select Two Of The Following Sandwiches**

Grilled Vegetable Panini Filled With Portabella, Roasted Peppers, Tomato, Smoked Mozzarella Cheese, And Tomato Jam On Whole Grain Baguette

Creole Turkey With Smoked Gouda, Roasted Herb Tomatoes, And Rosemary Mustard On Herb Ciabatta

Texas Cheese Steak Smothered In Sautéed Onions, Peppers, And Mushrooms And Topped With Melted American Cheese On A Soft Hoagie

Ruben Wrap Featuring Shaved Corned Beef With House Made 1000 Island Dressing, Provolone Cheese, And Sauerkraut In A Garlic Herb Wrap

Baby Organic Greens Salad Tossed With Artichokes, Tomatoes, Red Onions, Boiled Eggs, And Shredded Cheddar Cheese Served On The Side With Red Wine Vinaigrette. Sides Of Warm Spinach Fettuccine Pasta Salad With Grilled Vegetables, House Made Potato Chips, And Sliced Seasonal Fruit



**Crowne Lunch Box \$20**

**Select Two Of The Following Choices**

Brown Sugar Pitt Ham, Leaf Lettuce, And Sliced Provolone On Country White Bread

Shaved Hickory Turkey Breast, Aged Cheddar, Leaf Lettuce, And Tomatoes On Thick Cut Wheat Bread With Oats

Black Pepper Horseradish Crusted Beef (Prepared Medium Rare), Smoked Gouda, Mixed Greens, And Caramelized Onions On Brioche Bun

Almond Chicken Salad, Leaf Lettuce, And Tomatoes On Croissant

All Boxed Meals Are Served With Southern Potato Salad -OR- Orzo Pasta Salad, Whole Fruit, And Individual Sized Bags Of Sun Chips

**Optional Upgrade: Select 3 Sandwiches \$50 Service Charge**

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*Lunch Tables Includes Iced Tea And Water Service  
Pricing Reflects Up To 90 Minutes Of Service*



## DINNER TABLES



### **Fiesta Fajitas      \$34**

Fiesta Salad Tossed With Mixed Baby Greens, Charred Corn, Tomatoes, Queso Fresco, Black Beans And Served On The Side With Cilantro Vinaigrette

Tequila Marinated Skirt Steak And Margarita Grilled Chicken Breast With Sautéed Peppers And Onions

Warm Flour & Corn Tortillas, Pinto Beans, And Spanish Rice

Sides Of Roasted Poblano Salsa, Charred Corn And Garlic Guacamole, Cilantro Lime Sour Cream, And Pico de Gallo

Select Of One Dessert: Caramel Flan, Cinnamon Flan, Tres Leches Cake, -OR- Sopapillas With Honey



### **Taste of Tuscany      \$39**

Italian Chopped Salad Tossed With Crisp Iceberg Lettuce, Tomatoes, Carrots, Salami, Cucumbers, And Croutons And Served With Italian Vinaigrette

Antipasto Platter Featuring Assorted Cured Meats, Olives, Croutons, And Shaved Parmesan

Cherry Wood Short Ribs Laced With Smoked Cipollini Onion Demi And Cheese Tortellini With Roasted Chicken Tossed In A Sundried Tomato Pesto Cream Sauce

Sides Of Green Bean Almandine, Spaghetti Squash, And Garlic Bread Rolls

Select One Dessert: Italian Cream Cake, Strawberry Romanoff Tart, -OR- Tiramisu With Fresh Berries

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
Pricing Is Per Person Unless Specified Otherwise

*Dinner Tables Includes Iced Tea, Coffee, And Water Service  
Pricing Reflects Up To 20 Minutes Of Service*

## DINNER TABLES



### **Big Tex BBQ      \$37**



Fiesta Salad Tossed With Mixed Baby Greens, Charred Corn, Tomatoes, Queso Fresco, Black Beans And Served On The Side With Cilantro Vinaigrette

Choice Of Three Proteins: Mesquite Smoked Brisket, Beer Braised Pork, Roasted Chicken (Bone In), Andouille Sausage With Peppers & Onions, Pecan Baby Back Ribs, -OR- Peppercorn Honey Turkey

Served With Four Cheese Baked Cavatappi, Sautéed Green Beans With Bacon And Onion Relish, And Crowne Corn Muffins

Select One Dessert: Peach -OR- Apple Cobbler, Caramelized Banana Pudding, -OR- Black Walnut Brownies



### **Bourbon Street      \$29**

Deconstructed Wedge Salad Featuring Ice Berg Lettuce, Eggs, Tomatoes, Bleu Cheese Crumbles, Green Onions, And Black Pepper Cider Bleu Cheese Dressing

Creole Jambalaya, Almond Crusted Tilapia Laced With Creole Meunière, And Roasted Chicken (Bone In) Topped With Gremolata

Sides Of Frenchmen Squash Casserole And Cajun Cheese Bread Sticks

Select One Dessert: Banana Cream Tart, Praline Cheese Cake, -OR- White Chocolate Bread Pudding

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*Dinner Tables Includes Iced Tea, Coffee, And Water Service  
Pricing Reflects Up To 20 Minutes Of Service*



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## Plated Entrees

### Chicken Entrees



#### **Baked Spanish Chicken Breast      \$33**

Baked Chicken Breast Stuffed With Boursin Cheese And Topped With Romesco Sauce. Served On The Side With Tarragon And Chive Mash Potatoes And Braised Seasonal Vegetables

#### **Grilled Artichoke Chicken Breast      \$27**

Grilled Chicken Breast Topped With An Artichoke And Leek Cream Sauce. Served On The Side With Rosemary Whipped Potatoes And Grilled Asparagus

#### **Blackened Chicken      \$30**

Blackened Chicken Breast Laced With Deauville Sauce And Served On Top Of Orzo Jambalaya. Served On The Side With Lemon Broccolini

#### **All Entrees Include A Salad Course Select One Of The Following Salads**

Garden Salad Tossed With Cucumbers, Grape Tomatoes, And Carrots. Served On The Side With Ranch And Red Wine Vinaigrette

Classic Caesar Salad Tossed With Shaved Parmesan And Croutons. Served On The Side With Creamy Caesar Dressing

Wedge Salad Topped With Chives, Tomatoes, And Bacon Bites. Served On The Side With Bleu Cheese Dressing

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
Pricing Is Per Person Unless Specified Otherwise

*Includes Assorted Dinner Rolls And Butter Served Family Style At Table  
Plated Entrees Include Iced Tea And Water Service*

## Plated Entrees



### Beef Entrees

#### Grilled Hanger Steak     \$28

Grilled Hanger Steak Topped With A Texas Bourbon Demi. Served On The Side With Herb Roasted Fingerling Potatoes And Sautéed Green Beans With Onions & Bacon

#### Pan Seared Strip Steak     \$35

Pan Seared Strip Steak Laced With A Shiraz Reduction. Served On The Side With Roasted Garlic And Chive Potato Cake And Mixed Seasonal Vegetables

#### Texas Angus Filet     \$48

Texas Angus Fillet Topped With Melted Butter And Forest Mushrooms. Served On The Side With Saffron Risotto And Grilled Asparagus



**All Entrees Include A Salad Course**

**Select One Of The Following Salads**

Garden Salad Tossed With Cucumbers, Grape Tomatoes, And Carrots. Served On The Side With Ranch And Red Wine Vinaigrette

Classic Caesar Salad Tossed With Shaved Parmesan And Croutons. Served On The Side With Creamy Caesar Dressing

Wedge Salad Topped With Chives, Tomatoes, And Bacon Bites. Served On The Side With Bleu Cheese Dressing

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
Pricing Is Per Person Unless Specified Otherwise

*Includes Assorted Dinner Rolls And Butter Served Family Style At Table*

*Plated Entrees Include Iced Tea And Water Service*

*All Steaks Are Cooked To A Medium Temperature*

## Plated Entrees

### Seafood Entrees



#### Pan Seared Rock Fish    \$28

Pan Seared Rock Fish Laced With Tomato Pan Jus. Served On The Side With Cranberry Almond Rice Pilaf And Sautéed Garlic Infused Spinach

#### Scottish Salmon    \$35

Grilled Scottish Salmon Paired With Smoked Mozzarella Polenta, Sautéed Swiss Chard, And Cilantro And Achiote Emulsion

#### Mahi-Mahi    \$30

Broiled Mahi-Mahi Topped With A Creole Meunière Sauce. Served With Sweet Pea Risotto And Julienne Mixed Vegetables

**All Entrees Include A Salad Course  
Select One Of The Following Salads**

Garden Salad Tossed With Cucumbers, Grape Tomatoes, And Carrots. Served On The Side With Ranch And Red Wine Vinaigrette

Classic Caesar Salad Tossed With Shaved Parmesan And Croutons. Served On The Side With Creamy Caesar Dressing

Wedge Salad Topped With Chives, Tomatoes, And Bacon Bites. Served On The Side With Bleu Cheese Dressing

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*Includes Assorted Dinner Rolls And Butter Served Family Style At Table  
Plated Entrees Include Iced Tea And Water Service*

## Optional Sides



### **Soup Course      \$3**

**Add One Of The Following Soups To Your Catered Meal**

Tomato Basil Bisque

Italian Minestrone

Grilled Broccoli And Cheese Bisque

Cilantro Chicken And Corn

Chicken Tortilla Soup

Country Style Beef And Vegetable

### **Vegetables**

**Substitute Any Chef Recommend Entrée Side For One Of The Following Options**

Braised Seasonal Vegetables

Sautéed Green Beans

Grilled Asparagus

Orange Scented Carrots

Southern Succotash

Brussels Sprouts With Bacon

### **Starch**

**Substitute Any Chef Recommend Entrée Side For One Of The Following Options**

Roasted Fingerling Potatoes

Parmesan Risotto

Herb Whipped Potatoes

Spanish Rice

Polenta Cake

Wild Rice Pilaf

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## Desserts



### **Sweet Treats      \$3**

Freshly Baked Cookies

Choice Of Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin, Peanut Butter, -OR- Snickerdoodle

Dessert Bars

Choice Of Classic Brownie, Pecan Chocolate Chunk, Blondie, -OR- Lemon

Strawberry Shortcake

Carrot Cake

Double Chocolate Cake

Red Velvet Cake

Chocolate Napoli

Seasonal Cobbler

Fruit Tart Topped With Pastry Cream

Key Lime Tart Topped With Whipped Cream

### **Something Decadent      \$5**

New York Style Cheesecake With Raspberry Coulis

Strawberry Swirled Cheesecake

Turtle Cheesecake

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## Hors D'oeuvres

### Cold Hors D'oeuvres



Wild Mushroom Bruschetta      \$6

Crostini Topped With Pear And Prosciutto      \$4

Mexican Cocktail Shooters      \$7

Stuffed Cherry Tomatoes With Greek Tapenade      \$5

Classic Tomato Bruschetta      \$5

Boiled Shrimp (Tail On) With Cocktail Sauce      \$6

Antipasto Skewers Featuring Olives, Tomatoes, Artichokes, Gouda, And Basil Pesto Drizzle      \$8

Jumbo Lump Crabmeat Salad And Boursin On Baguette      \$9

Crostini Topped With Goat Cheese And Sundried Tomatoes      \$6

Smoked Salmon Topped With Boursin Cheese And Capers On Toast Point      \$10

Caprese Skewers Featuring Fresh Mozzarella, Tomatoes, Basil, And Lemon Oil Drizzle      \$8

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
Pricing Is Per Person Unless Specified Otherwise

*All Hors D'oeuvres Can Be Served Buffet Style Or Tray Passed  
Add \$100 For Passed Hors D'oeuvres*

*Pricing Reflects Two Pieces Per Person And 60 Minutes Of Service*



## Hors D'oeuvres



### Hot Hors D'oeuvres

Cajun Chicken Skewers      \$9

Spanakopita      \$7

New Orleans BBQ Shrimp And Grits      \$9

Seared Polenta Cake With BBQ Brisket      \$7

Shrimp Remoulade In Phyllo Cup      \$5

Pork Egg Roll Served With Asian Dipping Sauce      \$7

Crispy Asparagus Straws Wrapped In Prosciutto And Phyllo      \$9

Andouille Stuffed Mushroom Caps With Bourbon Drizzle      \$7

Chicken Flauta With Sour Cream      \$7

Lemongrass Beef Skewers With Black Vinegar      \$8

Tandoori Chicken Skewer With Tzatziki Drizzle      \$6

Shrimp Wonton Served With Sweet Thai Dipping Sauce      \$7

Miniature Crab Cakes      \$8

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*All Hors D'oeuvres Can Be Served Buffet Style Or Tray Passed  
Add \$100 For Passed Hors D'oeuvres*

*Pricing Reflects Two Pieces Per Person And 60 Minutes Of Service*

## Action Stations



### Action Stations

**Requires \$150 Chef's Fee**

**Mash Potato Martini Bar      \$19**

Whipped Yukon Gold Potatoes And Sweet Potatoes Served Along Side The Following Toppings: Diced Chicken In White Wine Cream Sauce, Braised Beef In Country Gravy, Apple Wood Smoked Bacon Bites, Cheddar Cheese, Caramelized Onions, Sautéed Mushrooms, Chives, And Sour Cream

**Italian Pasta      \$21**

Penne Pasta And Gemelli Pasta Cooked To Order With Any Of The Following Ingredients: House Marinara, Creamy Alfredo, Arrabbiata (Spicy Marinara), Sliced Grilled Chicken, Mild Italian Sausage, Rock Shrimp, Onions, Bell Peppers, Mushrooms, Roasted Garlic, Blacken Seasoning, Fresh Parsley, And Fresh Basil

**Panini Press      \$22**

Fresh Sourdough And Herbed Ciabatta Grilled To Order With Any Of The Following Ingredients: Country Sliced Ham, Grilled Chicken, Shaved Roast Beef, Crispy Bacon, Cheddar, Provolone, Swiss, Pesto Aioli, Dijon Mustard, Honey BBQ, Hot Peppers, Fresh Arugula, Baby Spinach, Sliced Tomatoes, Horseradish Aioli, And Caramelized Onions

**Quesadilla Bar      \$15**

Flour Tortilla Served With Any Of The Following Ingredients: Grilled Chicken, Grilled Sirloin, Queso Fresco, Mexican Cheese Blend, Roasted Corn Salsa, Pico de Gallo, Grilled Jalapenos, Sautéed Onions And Bell Peppers, Fresh Guacamole, Sour Cream, Picante Salsa, And Salsa Verde



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*Action Stations Are Not Intended To Serve As A Full Meal  
Speak To Your Crowne Meetings Director To Add Custom Enhancements*

*One Station Required For Every 65 People*

## Reception Packages



### Carving Stations

**Requires \$150 Chef's Fee**

**House Smoked Brisket \$18**

Paired With Cornbread Muffins, Fire Roasted Jalapenos, And BBQ Sauce

**Country Spiraled Ham \$11**

Paired With Assorted Dinner Rolls, Herbed Mayonnaise, Yellow Mustard, And Swiss Cheese

**Requires \$150 Chef's Fee      Requires \$150 Plating Attendant Fee**

**Pan Roast Turkey \$10**

Paired With Cornbread Dressing And Cranberry Relish

**Grilled Pork Tenderloin \$12**

Paired With Seasoned Potato Hash, Creole Mustard, And Pepper Jelly

**Prime Rib \$14**

Paired With Polenta Cake, Pommery Mustard Au Jus, Braised Baby Carrots, And Horseradish Cream

**Beef Tenderloin \$20**

Paired With Garlic Whipped Potatoes, Sautéed Mushrooms, And Red Wine Demi

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
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*Pricing Reflects Tasting Portions*

*Speak With Your Crowne Meetings Director To Upgrade To Full Serving Portions*

*One Station Required For Every 65 People*



## Reception Packages

**Standard Reception      \$48**

### Table Displays

Crudité Vegetable Platter Served With Ranch And Bleu Cheese Dressing  
Domestic Cheese Board With Assorted Crackers

### Hors D'oeuvres

**Select Four**

Crostini Topped With Goat  
Cheese And Sundried Tomatoes

Shrimp Wonton Served With  
Thai Dipping Sauce

Seared Polenta Cake With  
BBQ Brisket

Stuffed Cherry Tomatoes  
With Greek Tapenade

Mexican Cocktail Shooters

Wild Mushroom Bruschetta

Spanakopita

Antipasto Skewers

Pork Egg Rolls With Asian  
Dipping Sauce

Shrimp Remoulade  
In Phyllo Cups

Chicken Flauta Served  
With Sour Cream

Andouille Stuffed  
Mushroom Caps

### Chef Station

**Select One**

Italian Pasta

Quesadilla Bar

Braised Beef Brisket

Country Spiraled Ham

### Dessert Bar

Assorted Miniature Pastries

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
Pricing Is Per Person Unless Specified Otherwise

***Chef Station Requires \$50 Chef Fee***

*Pricing Reflects Up To 90 Minutes Of Service  
Includes Unsweetened Iced Tea And Water Service*



## Reception Packages

**Deluxe Reception      \$56**

### Table Displays

Chef's Seasonal Salad  
Fresh Sliced Fruit Platter  
Imported And Domestic Cheese Board With Assorted Crackers

### Hors D'oeuvres

**Select Five**

|   |   |   |  |
|---|---|---|--|
| Crostini Topped With Goat Cheese<br>And Sundried Tomatoes   | Shrimp Wonton Served With<br>Thai Dipping Sauce | Seared Polenta Cake With<br>BBQ Brisket       | Jumbo Lump Crabmeat Salad<br>And Boursin On Baguette |
| Cajun Chicken Skewers                                       | Wild Mushroom Bruschetta                        | Miniature Crab Cake                           | Antipasto Skewer                                     |
| Crispy Asparagus Straws Wrapped<br>In Proscuitto And Phyllo | Shrimp Remoulade<br>In Phyllo Cups              | Lemongrass Beef Skewers<br>With Black Vinegar | Andouille Stuffed Mushroom<br>Caps                   |

### Chef Station

**Select One**

|                    |                         |
|--------------------|-------------------------|
| Pan Roasted Turkey | Grilled Pork Tenderloin |
| Prime Rib          | Beef Tenderloin         |

### Dessert Bar

Assorted Miniature Pastries

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
Pricing Is Per Person Unless Specified Otherwise

***Chef Station Requires \$B0 Chef Fee And \$B0 Plating Attendant Fee***

*Pricing Reflects Up To 90 Minutes Of Service  
Includes Unsweetened Iced Tea And Water Service*



**CROWNE  
PLAZA®**  
ARLINGTON  
SUITES

## Hosted Bar Pricing

### Hosted Bar On Consumption

|                 |                  |
|-----------------|------------------|
| Premium Brands  | \$9.00 Per Drink |
| House Brands    | \$8.00 Per Drink |
| Imported Beers  | \$7.00 Per Drink |
| Domestic Beers  | \$6.00 Per Drink |
| Domestic Keg    | \$350.00 Per Keg |
| House Wine      | \$7.00 Per Glass |
| Assorted Juices | \$5.00 Per Drink |
| Mineral Water   | \$4.00 Per Drink |
| Soft Drinks     | \$3.00 Per Drink |
| Bottled Waters  | \$3.00 Per Drink |

### Hosted Bar By The Hour

|                             |                    |
|-----------------------------|--------------------|
| Premium First Hour          | \$24.00 Per Person |
| Premium Additional Hour(s)  | \$14.00 Per Person |
| Standard First Hour         | \$10.00 Per Person |
| Standard Additional Hour(s) | \$12.00 Per Person |

**Pricing Reflects Unlimited Drink Service  
Premium Pricing Includes Premium Brand Cocktails**

### Additional Bar Fees

|                      |  |
|----------------------|--|
| <b>Bartender Fee</b> | <b>\$75 For First Four Hours Of Service<br/>\$25 For Each Additional Hour Of Service</b> |
|----------------------|--|

**One Bartender Required For Every 100 Guests**

### House Brands

|            |           |          |
|------------|-----------|----------|
| Skyy       | Beefeater | Bacardi  |
| Sauza Gold | Dewars    | Jim Bean |

### Premium Brands

|            |           |                |
|------------|-----------|----------------|
| Absolute   | Tanqueray | Captain Morgan |
| 800 Silver | Chivas    | Crowne Royal   |

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
Pricing Is Per Person Unless Specified Otherwise

**Hotel Requires An Off Duty Officer For All Events With 100 Plus Attendees**

**One Officer Required For Parties 100-150 People**

**Two Officers Required For Parties 150-220 People**

**\$180 Per Officer For First Four Hours; \$45 Per Officer For Each Additional Hour**



## Cash Bar Pricing

### Cash Bar On Consumption

|                 |                  |
|-----------------|------------------|
| Premium Brands  | \$9.50 Per Drink |
| House Brands    | \$8.50 Per Drink |
| Imported Beers  | \$7.50 Per Drink |
| Domestic Beers  | \$6.50 Per Drink |
| House Wine      | \$7.50 Per Glass |
| Assorted Juices | \$5.50 Per Drink |
| Mineral Water   | \$4.50 Per Drink |
| Soft Drinks     | \$3.50 Per Drink |
| Bottled Waters  | \$3.50 Per Drink |

### Additional Bar Fees

**Bartender Fee**    **\$75 For First Four Hours Of Service**  
                         **\$25 For Each Additional Hour Of Service**

**One Bartender Required For Every 100 Guests**

**Cashier Fee**    **\$75 For First Four Hours Of Service**  
                         **\$25 For Each Additional Hour Of Service**

**One Cashier Required For Every 100 Guests**

### House Brands

|            |           |          |
|------------|-----------|----------|
| Skyy       | Beefeater | Bacardi  |
| Sauza Gold | Dewars    | Jim Bean |

### Premium Brands

|            |           |                |
|------------|-----------|----------------|
| Absolute   | Tanqueray | Captain Morgan |
| 800 Silver | Chivas    | Crowne Royal   |

All Banquet Charges Are Subject To 22% Service Charge And 8% Sales Tax  
Pricing Is Per Person Unless Specified Otherwise

*Hotel Requires An Off Duty Officer For All Events With 100 Plus Attendees*

*One Officer Required For Parties 100-200 People*

*Two Officers Required For Parties 200-220 People*

*\$180 Per Officer For First Four Hours; \$45 Per Officer For Each Additional Hour*