



**CROWNE PLAZA®**  
HOTELS & RESORTS

## REHEARSAL DINNER

Plated Entrees Include Freshly Baked Rolls and Whipped Butter, Home Made Daily Soup or Fresh Garden Salad, Chef's Choice of Seasonal Vegetables, Choice of Side, Freshly Brewed Regular & Decaffeinated Lavazza Italian Coffee and Mighty Leaf Premium Full Leaf Hot and Iced Tea.

### ***Appetizers***

Appetizers are offered as an additional course

Gulf Shrimp Served in a Martini Glass with Cocktail Sauce and Lemon Segments  
\$8.00

Maryland Crab Cake Served with an Avocado, Lime Cilantro Crème Fraiche  
\$8.00

### ***Soup / Salad***

*Please Select One*

Roasted Plum Tomato Soup with Basil Crème Fraiche  
Roasted Chicken & Corn Chowder Soup, Roasted Vegetable Soup with Cous Cous,  
Cream of Broccoli with Wisconsin Cheddar Cheese  
Field Greens with Sliced Apples, Bleu Cheese, Peppered Bacon  
and Balsamic Vinaigrette  
Classic Caesar Salad  
Mizuna & Frisee Salad with Orange Segments, Candied Walnuts  
and Apple Vinaigrette  
Spinach Salad with Warm Bacon Dressing

### ***Sides***

*Please select one*

Mashed Potatoes, Herb Roasted Potatoes, Baked Potato with Sour Cream,  
Twice Baked Potatoes, Penne Pasta with Marinara, Rice Pilaf



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## ***Entrees***

*Please Select One*

### **Chicken Wellington**

Amish Chicken Breast Stuffed with Herb Cheese,  
Wrapped in Phyllo with Cabernet Shallot Glace

\$34 per Person

### **Chicken Florentine**

Amish Chicken Breast with Fresh Spinach and Feta Cheese with  
Roasted Red Pepper Cream Sauce

\$34 per Person

### **8 oz Top Sirloin Steak With Peppercorn Brandy Sauce**

\$34 per Person

### **Pepper Encrusted New York Strip Steak With Pinot Noir Sauce**

\$39 per Person

### **Herb Marinated Fillet of Salmon With Champagne Chive Sauce**

\$35 per Person

### **Roasted Chicken Breast with Peppercorn Infused Sauce and Garlic Rubbed Beef Sirloin with a Red Wine Sauce**

\$42 per Person

### **Petite Filet with Roasted Shallots and Rosemary Sauce and Herb Marinated Fillet of Salmon**

\$41 per Person

## ***Desserts***

*Please select one*

Tiramisu, Chocolate Cake, Cheesecake with Strawberry Sauce  
Caramel Apple Granny Smith Pie, Carrot Cake