



CROWNE PLAZA®

HOTELS & RESORTS

CORPORATE MEETING PACKAGE

Minimum of 20 guests or service fees apply

HORIZON CONTINENTAL BREAKFAST

Selection of Natural Juices
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas

Assorted Organic Fruit Yogurts
Seasonal Sliced Fresh Fruit
Freshly Baked Danish and Muffins
Bagels with Whipped Cream Cheese
Assorted Breakfast Breads

MORNING REFRESH

Refresh Coffee and Premium Teas
Assorted Soft Drinks

BUTCHER'S BLOCK LUNCH BUFFET

House Made Daily Soup
Slices of Roast Beef, Roasted Turkey Breast and Honey Ham
Wisconsin Baby Swiss, Provolone and Aged Cheddar Cheese
Lettuce, Sliced Tomato and Sliced Red Onions
Dill Pickle Spears
Gourmet Potato Chips
Chef's Pasta Salad and Prairie House Salad
Assortment of Sliced Sandwich Breads
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas

MID AFTERNOON

Assorted Gourmet Cookies & Brownies
Refresh Coffee and Premium Teas
Assorted Soft Drinks

\$45.00 per Person



ALL DAY EXECUTIVE MEETING PACKAGE BREAKS

Minimum Attendance of 20 Guests or Service Fees apply

MORNING COFFEE BREAK

Selection of Natural Juices
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas

Assorted Organic Fruit Yogurts
Seasonal Sliced Fresh Fruit
Freshly Baked Danish and Muffins
Bagels with Whipped Cream Cheese
Assorted Breakfast Breads

MID MORNING

Assorted Granola Bars & Breakfast Bars
Refresh Coffee and Premium Teas
Assorted Soft Drinks

MID AFTERNOON

Assorted Gourmet Cookies & Brownies
Refresh Coffee and Premium Teas
Assorted Soft Drinks

\$27.00 per Person



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HOTELS & RESORTS

MEETING BREAK ALA CARTE SELECTION

Milky Way, Snickers, M & M's,
and Hershey Bars
\$2.00 Each

Assorted Danishes, Muffins or Doughnuts
\$30.00 Per Dozen

Fresh Baked Bagels with Whipped Cream Cheese &
Fruit Preserves
\$30.00 Per Dozen

Assorted Organic Fruit Yogurts
\$3.50 each

Fresh Sliced Seasonal Fruit with Organic Yogurt Dip
\$4.95 Per Person

Fresh Baked Assorted Cookies
Chocolate Chip, Oatmeal Raisin,
Macadamia Nut & Peanut Butter
\$28.00 Per Dozen

Dry Pretzel Sticks
\$12.00 Per Pound

Trail Mix – U Mix It
Nuts, M & M's, Raisins, Chocolate Chips
Mini Pretzels, Granola, Dried Fruit

\$12.00 Per Pound

Chips & Dips
Potato Chips with French Onion Dip or
Corn Tortilla Chips with Salsa
\$3.50 Per Person

Chocolate Brownies
\$28.00 Per Dozen

Gourmet Mixed Nuts
\$12.00 Per Pound

M & M's Peanut or Plain
\$12.00 Per Pound

Gourmet Popcorn
\$3.00 Per Person

Roasted Peanuts
\$10.00 Per Pound

Jumbo Soft Pretzels with
Mustard & Cheese Sauce
\$28.00 per dozen

Granola Bars
\$2.00 Each

Pricing subject to all Applicable State Sales Tax and 22% Gratuity, Pricing Subject to Change – 11/09
Luncheon functions must be completed by 4:00 PM
Crowne Plaza Catering Department 630-613-1235



CROWNE PLAZA®
HOTELS & RESORTS

BEVERAGE ENHANCEMENT

Freshly Brewed Regular & Decaffeinated Coffee and Premium Full Leaf Hot Tea
\$47 per Gallon

Fresh Brewed Premium Iced Tea
\$20 per Pitcher

Fresh Orange, Grapefruit, Apple, Cranberry Juice and Lemonade
\$15 per Pitcher

Bottled Spring Water and Assorted Soft Drinks
\$3 each

MEETING BREAK SELECTION

Minimum of 20 guests or service fees apply

The Cookie Monster

Freshly Baked Gourmet Cookies & Fudge Brownies
Assorted Soft Drinks
\$10.00 per Person

At the Ball Park

Fresh Roasted Peanuts, Gourmet Popcorn,
Jumbo Soft Pretzels with Mustard
Assorted Soft Drinks
\$10.00 per Person

Hot & Spicy

Tri Colored - Corn Tortilla Chips, Salsa & Guacamole
Assorted Soft Drinks
\$10.00 per Person

Health Alternative

Granola Bars
Assorted Organic Fruit Yogurts
Whole Fresh Seasonal Fruit
Assorted Soft Drinks
\$10.00 per Person

Ball Park Hot Dogs Added to your Break for **\$2.00** each

Sundae Ice Cream Bar

French Vanilla, Chocolate & Strawberry Ice Cream
Crushed Oreo Cookies, M & M's, Whipped Cream
Chocolate & Strawberry Sauce, Nuts & Cherries
Assorted Soft Drinks
\$10.00 per Person



CROWNE PLAZA®
HOTELS & RESORTS

PLATED BREAKFAST ENTREES

Plated Breakfasts include Fresh Squeezed Orange Juice, Fresh Baked Assorted Breakfast Pastries,
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas

The American Farmer's Breakfast

Cage Free Farm Fresh Scrambled Eggs, & Your Choice of Sausage Links,
Applewood Smoked Bacon or Grilled Ham
Rustic Skillet Browned Potatoes
\$18 per Person

Cornflake Crusted French Toast

Cinnamon and Farm Fresh Egg Battered Brioche Bread, rolled in Coarse Ground Corn Flakes, Served with Pure Maple
Syrup, whipped Vanilla Butter with Market Inspired Berries, Applewood Smoked Bacon or Sausage Links
\$18 per Person

Croissant Sandwich

Cage Free Farm Fresh Scrambled Eggs, Canadian Bacon and Wisconsin Baby Swiss Cheese
Served on a Fresh Croissant
Rustic Skillet Browned Potatoes
\$16 per Person

Western Omelet

Cage Free Farm Fresh Omelet with Peppers, Mushrooms & Tomatoes Served with your choice of
Applewood Smoked Bacon or Sausage Links
Rustic Skillet Browned Potatoes
\$19 per Person

Breakfast Burritos

Tortilla filled with Cage Free Farm Fresh Scrambled Eggs, Shredded Cheese and Applewood Smoked Bacon, Sausage,
or Ham and served with Mild Salsa
Rustic Skillet Browned Potatoes,
\$18 per Person



CROWNE PLAZA®
HOTELS & RESORTS

BREAKFAST BUFFETS

Horizon Continental Breakfast

Minimum of 20 guests or service fees apply

Selection of Natural Juices
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas

Freshly Baked Danish & Muffins
Bagels with Whipped Cream Cheese & Fruit Preserves
Seasonal Sliced Fresh Fruit
Assorted Organic Fruit Yogurts
\$15 per Person

Executive Continental Breakfast

Minimum of 20 guests or service fees apply

Selection of Natural Juices
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas

Freshly Baked Danish & Muffins, Assorted Breakfast Breads
Bagels with Whipped Cream Cheese & Fruit Preserves
Wholesome Breakfast Cereals, 2%, Skim and Whole Milk
Seasonal Sliced Fresh Fruits
Assorted Organic Fruit Yogurts
\$17 per Person



CROWNE PLAZA®

HOTELS & RESORTS

HOT BREAKFAST BUFFETS

Minimum of 20 guests or service fees apply

Wholesome

Selection of Natural Juices

Freshly Brewed Regular & Decaffeinated Coffee - Premium Full Leaf Hot Teas

Freshly Baked Danish & Muffins, Assorted Breakfast Breads

Bagels with Whipped Cream Cheese & Fruit Preserves

Seasonal Sliced Fresh Fruits

Assorted Organic Fruit Yogurts

Wholesome Breakfast Cereals and 2%, Skim & Whole Milk,

Sliced Bananas and Fresh Strawberries

Applewood Smoked Bacon & Sausage Links

Cage Free Farm Fresh Scrambled Eggs

Rustic Skillet Browned Potatoes

\$21 per Person

The Mid West Farmer

Selection of Natural Juices

Freshly Brewed Regular & Decaffeinated Coffee - Premium Full Leaf Hot Teas

Freshly Baked Danish & Muffins, Assorted Breakfast Breads

Bagels with Whipped Cream Cheese & Fruit Preserves

Seasonal Sliced Fresh Fruits

Assorted Organic Fruit Yogurts

Wholesome Breakfast Cereals with 2%, Skim, Whole Milk

Sliced Bananas and Fresh Strawberries

Applewood Smoked Bacon & Sausage Links

Cage Free Farm Fresh Scrambled Eggs with Fresh Chives & Cheddar Cheese

Rustic Skillet Browned Potatoes

Cornflake Crusted French Toast with Pure Maple Syrup

\$26 per Person

Breakfast Buffet Accompaniments To Accompany one of the above

Omelets Made to Order

Additional \$5.00 per person - \$75 Fee for Uniformed Chef

Smoked Salmon Served with Miniature Bagels, Sliced Onions, Capers, Sliced Tomatoes and Cream Cheese

Additional \$10 per Person

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Luncheon functions must be completed by 4:00 PM

Crowne Plaza Catering Department 630-613-1235



COLD PLATED LUNCH ENTREES

The following entrées include House Made Daily Soup, Freshly Baked Rolls and Whipped Butter,
Chef's Choice of Dessert,
Freshly Brewed Regular & Decaffeinated Coffee - Premium Full Leaf Hot Teas

LUNCHEON SALADS

Grilled Amish Chicken Caesar Salad

Tender Romaine Lettuce, Croutons, Egg Wedges,
Tomato and Shaved Peperato Cheese
\$20 per Person

Substitute Grilled Salmon for \$23 per Person

LIGHT EXPRESS LUNCHEONS

Served with your Choice of Daily House Made Soup or Seasonal Sliced Fresh Fruit.
Sandwiches are served with:
Choice of Chef's Pasta Salad, Potato Salad or Creamy Horseradish Cole Slaw

Roast Beef Baguette

Sliced Tender Roast Beef with Herbed Boursin Cheese, Sliced Red Onion,
Leaf Lettuce and Horseradish Mayonnaise
\$20 per Person

Grilled Chicken Caesar Pita

Grilled Marinated Chicken Breast with Romaine Lettuce, Caesar Dressing, Sliced Red Onions
And Roma Tomatoes
\$19 per Person

Santa Fe Turkey Wrap

Sundried Tomato Tortilla filled with Smoked Turkey Breast, Crumbled Bacon, Leaf Lettuce,
Avocado, Monterey Jack Cheese and Ranch Dressing
\$19 per Person

Vegetarian Wrap

Grilled Assorted Vegetables, Leaf Lettuce, Tomatoes with Pesto Flavored
Mayonnaise, served in a Sundried Tomato Tortilla
\$19 per Person



CROWNE PLAZA®

HOTELS & RESORTS

PLATED HOT LUNCH

Choice of Daily House Made Soup or Prairie House Salad
Choice of Penne Pasta, Mashed Potato, Baked Potato, Rustic Potatoes or Rice Pilaf
Chef's Choice of Seasonal Fresh Vegetables, Assorted Rolls and Whipped Butter, and Chef's Choice of Dessert
Freshly Brewed Regular & Decaffeinated Coffee and Premium Full Leaf Hot

Boneless Breast of Chicken

Sautéed or Grilled and Served with your Choice of Sauce:
Marsala, Dijonaise, Picatta or Parmesan Style

\$25 per Person

Broiled Salmon Fillet

Herb Marinated Salmon with Champagne Chive Sauce

\$26 per Person

London Broil

Served with a Madeira Mushroom Sauce

\$27 per Person

6 oz Top Sirloin Steak

Served with Roasted Shallot Demi Glace

\$28 per Person

Grilled Petite Filet

Served with Roquefort Butter and Red Wine Demi Glace

\$35 per Person

Penne Pasta Primavera

Penne Pasta with Roasted Vegetables in Marinara Sauce or Alfredo Sauce

\$21 per Person

Pasta Caprese

Roma Tomatoes, Shallots, Fresh Basil and Garlic Tossed with Penne Pasta
Topped with Fresh Shaved Pepato Cheese

\$21 per Person

Add On to the Pasta Dishes

Add Grilled Chicken for \$4 per Person

Add Grilled Shrimp for \$5 per Person



CROWNE PLAZA®

HOTELS & RESORTS

LUNCHEON BUFFETS

Minimum of 20 guests or service fees apply

All Luncheon Buffets are served with Freshly Brewed Regular & Decaffeinated Coffee and Premium Full Leaf Hot

Butcher's Block

House Made Daily Soup
Mixed Salad, Potato Salad, Pasta Salad & Seasonal Sliced Fresh Fruit
Slices of Smoked Turkey Breast, Roast Beef, Honey Baked Ham,
Smoked Provolone, Wisconsin Baby Swiss and Aged Cheddar,
Lettuce, Tomatoes, Sliced Red Onions, Pickle Spears & Condiments
Assorted Sandwich Breads
Gourmet Potato Chips
Freshly Baked Cookies & Brownies

\$26 per Person

The Sandwich Board

House Made Daily Soup
Tossed Prairie House Salad
Seasonal Sliced Fresh Fruit
Marinated Vegetable Salad
Roasted Corn & Rice Salad
Potato Salad
Slices of Smoked Turkey Breast, Roast Beef, Honey Baked Ham
Smoked Provolone, Wisconsin Baby Swiss, Aged Cheddar
Gourmet Potato Chips
Lettuce, Tomatoes, Sliced Red Onions, Pickle Spears & Condiments
Assorted Sandwich Breads
New York Style Cheesecake and Carrot Cake

\$29 per Person

Pilsen

Chicken Tortilla Soup served with Sour Cream, Grated Cheese and Green Onions
Pico de Gallo with Tri Color Tortilla Chips
Avocado and Tomato Salad with an Ancho Chile and Cumin Vinaigrette
Vegetarian Refried Beans & Mexican Rice
Chicken Fajitas with Grilled Peppers and Onions
Spiced Taco Beef
Shredded Cheddar, Lettuce, Diced Onions, Tomatoes, Guacamole, Sour Cream & Sliced Jalapenos
Soft & Hard Shell Tortillas
Tres Leches Cake

\$26 per Person



CROWNE PLAZA®

HOTELS & RESORTS

Taylor Street

House Made Minestrone or Tuscan Tomato Basil Soup
Tomato & Fresh Mozzarella Served with Balsamic Vinaigrette
Classic Caesar Salad with House Made Focaccia Croutons with Creamy Caesar Dressing
Seasonal Fresh Fruit Salad
Chicken Parmesan with House Made Marinara Sauce
Italian Sausage & Meatballs with Marinara Sauce
Seasonal Fresh Vegetables
Crusty Peasant Rolls and Whipped Butter
A choice of two pastas – To be pre selected
Egg Fettuccine, Farfalle, Tricolor Tortellini, Penne
A choice of two sauces – To be pre selected
Roasted Plum Tomato, Alfredo, Basil Pesto Cream
Tiramisu

\$26 per Person

Chinatown

Miso Soup with Napa Cabbage and Crispy Wontons
Baby Spinach Salad with Mandarin Oranges
Vegetable Slaw with Sesame Dressing
Vegetable Egg Rolls with Sweet & Sour Sauce
Stir Fry Vegetables
Grilled Teriyaki Chicken
Beef Broccoli with Cashews
Stir Fry Jasmine Rice
Rolls and Whipped Butter
Fortune Cookies
Lemon Squares

\$26 per Person

Pizza Buffet

House Made Daily Soup
Classic Caesar Salad with Homemade Focaccia Croutons with Creamy Caesar Dressing
Tossed Prairie House Salad
Seasonal Sliced Fresh Fruit
Cheese, Vegetarian, Pepperoni & Sausage Pizzas
Assorted Fresh Baked Cookies and Fudge Brownies

\$26 per person



CROWNE PLAZA®
HOTELS & RESORTS

BOXED LUNCH

Executive Boxed Lunch

Served with Gourmet Potato Chips, Whole Seasonal Fresh Fruit,
Fresh Baked Chocolate Chip Cookie

Choice of:

Smoked Turkey

Smoked Turkey, Applewood Smoked Bacon, Cranberry Mayonnaise,
Avocado, Tomatoes & Leaf Lettuce
Served on Multi Grain Bread

Caesar Tossed Chicken Salad Sandwich

Served in Pita Bread

Tuna Salad

Tuna Salad Avocado & Mayonnaise,
Arugula and Grilled Red Onions
Served on Whole Wheat Bread

Balsamic Marinated Grilled Vegetable Sandwich with Goat Cheese

Served on Onion Kaiser Bun

\$23 per Person



CROWNE PLAZA®

HOTELS & RESORTS

PLATED DINNER

All dinners are served with a Choice of Appetizer, Salad, Side and Dessert,
Chef's Choice of Seasonal Fresh Vegetables, Assorted Rolls & Butter,
Freshly Brewed Regular & Decaffeinated Lavazza Italian Coffee and Premium Hot and Iced Teas

All prices are listed per person

APPETIZER

Choose One

- Shrimp Bisque with Tarragon Crème Fraiche
- Tuscan Tomato Basil Soup
- Roasted Chicken & Corn Chowder
- House Made Daily Soup
- Seasonal Fresh Fruit Cup

- Chilled Jumbo Shrimp Cocktail
- Served with Lemon Wedge and Cocktail Sauce
- Additional \$6 per Person*

SALAD

Choose One

- Prairie House Salad with Choice of Two Dressings

- Classic Caesar Salad with Garlic Croutons

- Arugula with Pistachio Crusted Goat Cheese and
Candied Pecans, Orange Segments
and Red Wine Vinaigrette
- Additional \$2 per person*

- Field of Greens with Diced Apples, Bleu Cheese and
Applewood Smoked Bacon,
Served with Balsamic Vinaigrette
- Additional \$2 per Person*

SIDES

Choose One

- Baked Potato with Sour Cream and Chives
- Duchess Potato
- Rustic Herbed Potato
- Garlic Mashed Potato
- Rice Pilaf

DESSERT

Choose One

- Tiramisu
- Chocolate Cake
- Cheesecake with Strawberry Sauce
- Caramel Apple Granny Smith Pie
- Carrot Cake
- Lemon Mousse Cake



CROWNE PLAZA®

HOTELS & RESORTS

Plated Dinner Entrees

Chicken Wellington

Amish Chicken Breast Stuffed with Herb Cheese,
wrapped in Puff Pastry 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

Sautéed Amish Chicken Breast

Choice of Marsala, Picatta, Dijonaise or Parmesan Style
\$30 per Person

Pepper Encrusted New York Strip Steak

With Pinot Noir Sauce
\$39 per Person

8 oz Top Sirloin Steak

With Peppercorn Brandy Sauce
\$34 per Person

Herb Marinated Fillet of Salmon

With Champagne Chive Sauce
\$35 per Person

Roast Prime Rib of Beef au Jus

Herb Crusted and Slow Roasted, Served with
Creamy Horseradish Sauce
\$35 per Person

8 oz Filet Mignon

Served with a Mushroom Ragout
\$48 per Person

Broiled Orange Roughy

Served with a Mandarin Orange Cream Sauce
\$30 per Person

Broiled Tilapia

Broiled until Golden Brown with Extra Virgin Olive Oil,
Citrus and Fresh Herbs
\$31 per Person

Duet Entree Plates

Grilled Petite Filet Mignon Roasted with Shallots and Rosemary Sauce Amish Chicken with Sundried Tomato Pesto

\$42 per Person

Grilled Petite Filet Mignon with Roasted Shallots and Rosemary Sauce Herb Marinated Fillet of Salmon with Champagne Chive Sauce

\$41 per Person

Grilled Petite Filet Mignon with a Cabernet Sauce

Shrimp Scampi
\$45 per Person

Sauteed Amish Chicken Breast with Sundried Tomato Pesto Grilled Shrimp Roasted in Tomato Chive Sauce

\$39 per Person

Roasted Top Sirloin Steak with Peppercorn Brandy Sauce Amish Chicken Breast with choice of Marsala, Picatta or Dijonaise

\$40 per Person



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HOTELS & RESORTS

DINNER BUFFETS

Minimum of 20 guests or service fees apply

Dinner Buffet includes Assorted Rolls and Whipped Butter,
Freshly Brewed Regular & Decaffeinated Coffee and Premium Full Leaf Hot Tea

\$34 per Person

Soups

Choice of One

Tuscan Tomato Basil
Roasted Corn & Chicken Chowder
Cream of Broccoli with Wisconsin Cheddar
House Made Daily Soup
Minestrone

Salads

Choice of Two each additional add \$2 per person

Prairie House Salad with Choice of Two Dressings
Cucumber, Tomato and Bermuda Onion Salad
Seasonal Sliced Fresh Fruit
Classic Caesar Salad
Potato Salad
Pasta Salad
Creamy Horseradish Cole Slaw

Vegetables

Choice of One each additional add \$2 per person

Seasonal Vegetables
Lemon Broccoli
Green Beans & Baby Carrots
Buttered Corn
Sweet Peas

Sides

Choice of One each additional add \$2 per person

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



CROWNE PLAZA®
HOTELS & RESORTS

Dinner Buffet Entrees

Choose Two - Each additional add \$6 per entree

Fish

Orange Roughy, Salmon, Tilapia or Cod
(Seasonal fish available upon request at Market price)

Sauces:

Lemon Butter Sauce, Cucumber Chive Sauce, Tomato Basil Provencal
Roasted Tomato Cream Sauce, Mandarin Orange Cream Sauce

Chicken

Parmesan, Marsala, Picatta, Vesuvio,
Barbecue, Fried, Herb Roasted, Florentine

Beef and Pork Entrees

Beef Bourguignon
Thinly Sliced Roast of Beef with a Rich Demi Glace
Roasted Pork Loin
Grecian Style Pork Chops
Sliced London Broil with Burgundy Mushroom Sauce
Teriyaki Chicken
Ginger Beef
Barbecue Ribs

Desserts

Choose One

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

GOURMET CARVING STATIONS

\$75 Fee for Uniformed Chef – Carving Station must accompany a buffet

Slow Roasted Turkey Breast

with Multi-Grain and Sourdough Rolls, Dijon Mustard,
Herbed Mayonnaise and Cranberry Relish

Serves Up To 50 People

\$300

Roasted Maple Glazed Virginia Ham

with Multi-Grain and Sourdough Rolls, Honey Mustard and Herbed Mayonnaise

Serves Up To 50 People

\$300

Roasted Tenderloin of Beef

with Baguette Rolls, Horseradish Cream and Whole Grain Mustard

Serves Up To 25 People

\$375



CROWNE PLAZA®
HOTELS & RESORTS

RECEPTION DISPLAYS

Wisconsin Cheese Display

An Array of Domestic Crafted Cheese
Presented with Artisan Crackers
Serves 100 Guests

\$475 per Display

Vegetable Crudités Display

Assorted Seasonal Fresh Garden Vegetables
presented with Dill Dipping Sauce
Serves 100 Guests

\$375 per Display

Assorted Fruit Display

Seasonal Sliced Fresh Fruit

\$4.75 per Person

The Sweet Table

Cream Swan, Lemon Tarts, Eclair,
Key Lime Cup, Chocolate Raspberry Bar
Assorted Gourmet Cookies & Brownies

\$10 per Person

Deluxe Pastry

Chantilly Cream Horn, Almond Cup, Chocolate Cup, Latte Cup
Fruit Cup, Citrus Cream in White Chocolate Shell, Chocolate Mousse in White Chocolate Shell,
Raspberry Mousse, Ganache Cup, Chocolate Twins, Chocolate Ganache Tart
Assorted Gourmet Cookies & Brownies

\$14 per Person



HORS D'OEUVRES SELECTION

Minimum of 50 pieces

Cold Hors d'oeuvres

**Cured Salmon Roll with Fennel, Cucumber,
Wasabi & Mache**

\$3.75 each

Asparagus & Proscuitto Roll

\$2.85 each

Herbed Blue Cheese & Pecan Canapé

\$2.35 each

Shrimp & Dill Canapé

\$3.00 each

Mozzarella & Tomato Skewers

\$1.95 each

Assortment of Cold Canapés

\$2.75 each

Artichoke Antipasto Skewer

\$3.50 each

Salmon Mousse Volauvont

\$3.75 each

Hot Hors d'oeuvres

Crab Rangoon

\$3.00 each

Boursin Stuffed Mushroom Caps

\$2.75 each

Shrimp and Vegetable Spring Roll

\$2.75 each

Chicken or Beef Satay

\$3.25 each

Mini Chesapeake Crab Cake

\$3.75 each

Artichoke Hearts with Goat Cheese

\$3.00 each

Beef Tenderloin with Cracked Mustard

\$3.50 each

Quesadilla

\$2.00 each

Mini Assorted Quiche

\$2.50 each



BANQUET BEVERAGES

All Prices are per person for unlimited consumption of Cocktails, Beer, Wine, Mineral Waters and Soft Drinks.

The Crowne Plaza only has the licensed authority to sell and serve liquor for consumption on the premises. Therefore, it is not permitted to bring liquor into the hotel.

Fixed Price Package Bar

Unlimited Consumption – 25 Guests Minimum

	Call Bar	Premium Bar
One Hour	\$15	\$17
Two Hour	\$21	\$24
Three Hour	\$27	\$31
Four Hour	\$33	\$38

Host Bar and Cash Bar

Charged on a Per Drink Basis

	Host Bar	Cash Bar
Call Brands	\$6.25	\$6.50
Premium Brands	\$6.75	\$7.00
Imported Beer	\$6.00	\$6.50
Domestic Beer	\$5.00	\$5.50
House Wine	\$6.00	\$7.00
Mineral Water	\$3.00	\$3.50
Soft Drinks	\$3.00	\$3.50
Cordials	\$8.00	\$8.50

Bottled Wines

Premium Wines available by the Bottle
Please see our Wine List to make your selection

Special Beverage Service

Champagne Punch

\$50 per Gallon

Non-Alcoholic Sparkling Citrus Punch

\$30 per Gallon

\$75.00 bartender fee for up to four hours – one bartender per 100 guests for Cash and Host Bars

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WINES

SYCAMORE LANE

Sycamore Lane wines are produced from grapes grown in premier California vineyards. These limited production fine varietal wines are as full of delicious flavors as the foods they will be paired with.

Chardonnay

\$26 per bottle

This delicious chardonnay displays fresh apple and pear aromas enriched by creamy apple, citrus and peach flavors. It is an ideal match for crab, roasted chicken, pork, veal, nutty cheeses, and pasta with butter sauces.

Merlot

\$26 per bottle

This smooth, medium-bodied merlot offers fresh cherry-like aromas with hints of tobacco and spice and lingering flavors of cherries and plum. It is perfect for roasted chicken, grilled steaks, lamb, pork, and lightly sauced pastas.

Cabernet Sauvignon

\$26 per bottle

This accessible Cabernet Sauvignon exhibits enticing aromas of fresh red cherries and sweet oak with juicy cherry flavors perfect for grilled meats, beef stews, prime rib, sausages, game, and dark chocolate.

MÉNAGE A TROIS

Red, California

\$28 per bottle

Forward, spicy and soft, the perfect blend

CELLAR #8

Cabernet Sauvignon, North Coast, California

\$28 per bottle

Deep red-purple, blackberry, plum, leather and subtle oak

MONTERRA

Merlot, California

\$32 per bottle

Rich red and black fruit character, including raspberries, blackberries and blueberries

J. LOHR

Chardonnay, Napa, California

\$40 per bottle

Pear and fig flavors, tropical fruit notes, delicate floral tones, produced on a sustainable farm