CROWNE PLAZA®
GLEN ELLYN – LOMBARD

2011 Holiday Party

Plated Lunch Package

Soup

Choose one

Roasted Pumpkin and Black Bean
Roasted Red Pepper Bisque
Chicken Noodle
Roasted Winter Squash
Bouillabaisse (Seafood Stew with Saffron)
Additional $1.50 per person
Lobster Bisque
Additional $1.50 per person

Salad

Choose one

American Field Green Salad Served with Choice of Two Dressings

Organic Hearts of Romaine with Shredded Parmesan, Homemade Sourdough Crouton and Classic Caesar Dressing

Roasted Apple Salad with Baby Greens, Soft Ripened Blue Cheese, Toasted Almonds and Balsamic Vinaigrette
Additional $1.50 per person

Organic Spinach Salad, Dried Cranberries, Wisconsin Goat Cheese, Toasted Almonds and Raspberry Vinaigrette
Additional $1.50 per person

Pricing subject to all Applicable State Sales Tax and 22% Gratuity, Pricing Subject to Change – 06/10
Crowne Plaza Catering Department 630-613-1240

CROWNE PLAZA®
GLEN ELLYN – LOMBARD

Entrée

Served with Chef's Selection of Fresh Vegetables, Freshly Baked Rolls & Butter,
Fresh Brewed LavAzza Coffee & Premium Hot and Iced Tea

Slow Roasted Salmon with Citrus Chive Glaze
$20.00 per person

Roasted Amish Chicken with Roasted Pepper Coulis
$19.00 per person

Honey and Sage Roasted Turkey with Cranberry Relish and Natural Jus
$19.00 per person

Herb Roasted Pork loin with Roasted Shallot and Port Wine Demi Glaze
$21.00 per person

Grilled NY Strip Steak with Mindoro Bleu Cheese Butter
$24.00 per person

Sliced Medallions of Roasted Beef Tenderloin with Red Wine Reduction
$25.00 per person

Duet of Amish Chicken and Grilled Top Sirloin Steak with Peppercorn Demi Glaze
$28.00 per person

Sides

Choose One

Cranberry Risotto
Herb Whipped Potatoes
Wild Rice Pilaf with Caramelized Apples
Herbed Cornbread Stuffing
Roasted Potatoes
Vegetable Couscous
Glazed Sweet Potatoes

Pricing subject to all Applicable State Sales Tax and 22% Gratuity, Pricing Subject to Change – 06/10
Crowne Plaza Catering Department 630-613-1240

CROWNE PLAZA®
GLEN ELLYN – LOMBARD

Dessert

Choose One

Peppermint Ice Cream
Seasonal Sorbet
Pumpkin Cheesecake with Caramel Sauce
Bourbon Pecan Pie
Flourless Chocolate Cake

Premium Dessert Display Package

Chocolate Peppermint Mousse, Mini Fruit Tartlets, Assortment of Holiday Cookies, Mini French Pastries, Pecan Cups, Lemon Squares, Lemon Berry Cake with Pecan Streusel

Additional $6.00 per person

CROWNE PLAZA®
GLEN ELLYN – LOMBARD

2011 Holiday Party Luncheon Buffet

Lunch Buffets

Two Options	$28.00 per person
Three Options	$35.00 per person

Displays

Display of Domestic Crafted Cheese with Artisan Crackers
$4.75 Additional Per Person

Vegetable Crudités with Ranch Dipping Sauce
$3.75 Additional Per Person

Soup
Choose One

Roasted Red Pepper Bisque
Chicken Noodle
Roasted Winter Squash
Bouillabaisse (Seafood Stew with Saffron)
Additional $1.50 per person
Lobster Bisque
Additional $1.50 per person

Pricing subject to all Applicable State Sales Tax and 22% Gratuity, Pricing Subject to Change – 06/10
Crowne Plaza Catering Department 630-613-1240

CROWNE PLAZA®
GLEN ELLYN – LOMBARD

Salad

Choose Two

American Field Green Salad Served with Choice of Two Dressings

Organic Hearts of Romaine with Shredded Parmesan, Homemade Sourdough Crouton and Classic Caesar Dressing

Roasted Beet Salad, Baby Greens, Goat Cheese served with Balsamic Vinaigrette

Cucumber and Tomato Salad, Red Onions, Fresh Herbs served with Sherry Vinaigrette

Roasted Apple Salad with Baby Greens, Soft Ripened Blue Cheese, Toasted Almonds and Balsamic Vinaigrette
Additional $1.50 per person

Organic Spinach Salad, Dried Cranberries, Wisconsin Goat Cheese, Toasted Almonds and Raspberry Vinaigrette
Additional $1.50 per person

Entrees

Choose Two or Three

Served with Chef's Selection of Fresh Vegetables, Freshly Baked Rolls & Butter, Fresh Brewed LavAzza Coffee & Premium Hot and Iced Tea

Slow Roasted Salmon with Citrus Chive Glaze

Roasted Amish Chicken with Roasted Pepper Coulis

Honey and Sage Roasted Turkey with Cranberry Relish and Natural Jus

Herb Roasted Pork loin with Roasted Shallot and Port Wine Demi Glaze

Maple Glazed Ham

Sliced Medallions of Roasted Beef Tenderloin with Red Wine Reduction

Vegetable Lasagna

CROWNE PLAZA®
GLEN ELLYN – LOMBARD

Sides
Choose Two
Cranberry Risotto
Herb Whipped Potatoes
Wild Rice Pilaf with Caramelized Apples
Herbed Cornbread Stuffing
Roasted Potatoes
Vegetable Couscous
Glazed Sweet Potatoes

Dessert
Choose Two
Pumpkin Cheesecake with Caramel Sauce
Bourbon Pecan Pie
Flourless Chocolate Cake
Assorted Miniature French Pastries
Holiday Cookies

Premium Fresh Brewed LavAzza Coffee Station
Chocolate shavings, whipped cream,
Cinnamon sticks and peppermint sticks
Premium Full Leaf Hot Teas
Additional $3.50 per person

Premium Dessert Display Package
Chocolate Peppermint Mousse, Mini Fruit Tartlets, Assortment of Holiday Cookies, Mini French Pastries, Pecan Cups, Lemon Squares, Lemon Berry Cake with Pecan Streusel
Additional $6.00 per person

Pricing subject to all Applicable State Sales Tax and 22% Gratuity, Pricing Subject to Change – 06/10
Crowne Plaza Catering Department 630-613-1240