CONTINENTAL BREAKFAST.

TRADITIONAL CONTINENTAL 28

Assorted Fruit Juices

Freshly Brewed Coffee, Selection of Herbal Teas

Breakfast Breads, Muffins, Danish, Croissants

Bagels with Whipped Cream Cheese

Whipped Butter and Fruit Preserves

Sliced Seasonal Fresh Fruits

EXECUTIVE CONTINENTAL 30

Assorted Fruit Juices

Freshly Brewed Coffee, Selection of Herbal Teas

Breakfast Breads, Muffins, Danish, Croissants

Bagels with Whipped Cream Cheese

Whipped Butter and Fruit Preserves

Breakfast Wraps with Scrambled Eggs,
Cheddar-Jack Cheese, Scallions and Plum Tomatoes

Breakfast Cereals with Skim, 2%, and Whole Milk

Sliced Seasonal Fresh Fruits

Assorted Fruit Yogurts

CONTINENTAL ADDITIONS

Ham, Egg & Cheese Croissant	**4 per person**
Cheese Omelets	**4 per person**
Cheese Blintzes Fresh Strawberry Sauce	**4 per person**
Vegetarian Frittata	**4 per person**
Smoked Salmon Traditional Accompaniments	**8 per person**

ALA CARTE SELECTIONS

Regular & Decaffeinated Coffee	**74 per gallon**
Selection of Hot Teas	**74 per gallon**
Assorted Bottled Soft Drinks	**5 each**
Still and Sparkling Bottled Water	**5 each**
Assorted Bottled Juices	**5 each**
Assorted Juices	**29 per carafe**
Milk	**26 per carafe**
Assorted Danish	**44 per dozen**
Assorted Muffins	**44 per dozen**
Assorted Bagels & Cream Cheese	**44 per dozen**
Assorted Dry Cereals	**4 per person**
Sliced Seasonal Fresh Fruit	**6 per person**

Buffets are based on one and a half hour of service.

Prices are per person. A 21% service charge and sales tax will be added. 1.1.13

CROWNE PLAZA CHICAGO METRO DOWNTOWN
733 West Madison Street | Chicago, IL 60661
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PLATED BREAKFAST.

CROISSANT SANDWICH 27

Fresh Farm Scrambled Eggs, Canadian Bacon and Monterey Jack Cheese, served on a Fresh Croissant
Skillet Browned Potatoes

GINGERBREAD CREAM FRENCH TOAST 28

Spiced Orange Syrup, Whipped Vanilla Butter

LOX & BAGEL 28

Norwegian Smoked Salmon, Fresh Bagels, Capers, Shaved Red Onion, Sliced Tomatoes, Whipped Cream Cheese

THE METRO OMELET 29

Freshly Prepared Omelet with Prosciutto, Roma Tomatoes, Fresh Basil, Mozzarella Cheese
Skillet Browned Potatoes

Served for Groups of 50 or Less Only

THE CROWNE 31

Farm Fresh Scrambled Eggs, Skillet Browned Potatoes, Choice of: Link Sausages, Crisp Peppered Bacon Strips or Grilled Ham

SMOKED SALMON BENEDICT 33

Norwegian Smoked Salmon, Baby Spinach, Poached Eggs, Chive Hollandaise Sauce

Plated breakfasts include Orange Juice, Basket of Assorted Breakfast Pastries and Breads, Butter, Fruit Preserves, Freshly Brewed Coffee, Hot Tea, and Milk.

Prices are per person. A 21% service charge and sales tax will be added.

BREAKFAST BUFFET.

THE METRO 33

Assorted Fruit Juices

Freshly Brewed Coffee, Selection of Herbal Teas

Breakfast Breads, Muffins, Danish, Croissants

Whipped Butter and Fruit Preserves

Sliced Seasonal Fresh Fruits

Assorted Fruit Yogurts

Breakfast Cereals with Skim, 2%, and Whole Milk

Pepper Cured Bacon and Breakfast Sausage

Scrambled Eggs with Fresh Chives

Skillet Browned Potatoes

EXECUTIVE BREAKFAST 37

Assorted Fruit Juices

Freshly Brewed Coffee, Selection of Herbal Teas

Breakfast Breads, Muffins, Danish, Croissants

Bagels and Whipped Cream Cheese

Whipped Butter and Fruit Preserves

Sliced Seasonal Fresh Fruits

Assorted Fruit Yogurts

Breakfast Cereals with Skim, 2%, and Whole Milk

Pepper Cured Bacon and Breakfast Sausage

Scrambled Eggs with Fresh Chives

Skillet Browned Potatoes

Cinnamon Raisin French Toast with Warm Maple Syrup

Sweet Cheese Blintzes with Fresh Strawberry Sauce

BUFFET ENHANCEMENTS

Belgian Waffles **5 per person**
Strawberry Sauce, Warm Maple Syrup

Sliced Smoked Salmon **8 per person**
Bagels, Traditional Accompaniments

Eggs Benedict **9 per person**
Canadian Bacon, Sliced Tomatoes, Baby Spinach, Chive Hollandaise Sauce

Omelet Action Station **9 per person**
Fillings to include Bacon, Sausage, Ham, Sharp Cheddar Cheese, Mushrooms, Peppers, Salsa

Buffets are based on one and a half hour of service.

Buffets are not available for less than 25 guests.

Action stations require a chef attendant at $150.

Prices are per person. A 21% service charge and sales tax will be added.

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METRO BREAK.

AT THE BALLPARK 19

Roasted Peanuts, Popcorn, Jumbo Soft Pretzels with Spicy Mustard and Cheese Sauce, Candy Bars, Freshly Brewed Coffee, Selection of Herbal Teas, Assorted Soft Drinks, Bottled Water, Lemonade, Iced Tea

Add Ball Park Hot Dogs to your Break for 2.00 each

THE COOKIE MONSTER 19

Freshly Baked Cookies and Fudge Brownies, Rice Krispies Treats©, Freshly Brewed Coffee, Selection of Herbal Teas, Carafes of Ice Cold Milk, Assorted Soft Drinks, Flavored Sparkling Waters

Add Scones or Biscotti Cookies for 2.00 per person

FIT & HEALTHY 19

Granola Bars, Seasonal Whole Fruit, Dried Fruit & Nut Mix, Freshly Brewed Coffee, Selection of Herbal Teas, Carafes of Fruit Juice, Still Bottled Waters

THE CHIP ATTACK 19

Individual Bags of Regular and Barbeque Chips, Fritos, White Cheddar Popcorn, Cracker Jacks©, Tri-Colored Tortilla Chips with Dip, Assorted Soft Drinks, Still Bottled Waters

LEMON BREAK 19

Old Fashioned Lemon Squares, Italian Lemon Ice, Zesty Lemon Cookies, Homemade Lemonade, Bottled Water, Freshly Brewed Coffee, Selection of Herbal Teas

CHOCOLATE LOVERS 20

Chocolate Cookies, Double Fudge Brownies, Chocolate Dipped Strawberries, Chocolate Dipped Pretzel Rods, Freshly Brewed Coffee, Selection of Herbal Teas, Chocolate Milk, Assorted Soft Drinks, Still Bottled Waters

ALA CARTE SELECTIONS

Seasonal Whole Fruit	**4 each**
Granola Bars	**3.5 each**
Low Fat Yogurt	**4 each**
Assorted Freshly Baked Cookies	**41 per dozen**
Fudge Brownies	**41 per dozen**
Lemon Bars	**41 per dozen**
Individual Bags of Chips	**4 each**
Individual Bags of Peanuts	**4 each**
Jumbo Pretzels with Mustard	**5 each**
Assorted Snack Mix	**26 per (medium) bowl**

Prices are based on one and a half hour of service.

Break packages are not available for less than 25 guests.

Prices are per person. A 21% service charge and sales tax will be added.

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PLATED LUNCH.

SOUP

Shrimp Bisque with Tarragon Crème Fraiche

Golden Lentil Soup with Smoked Ham & Tomato

Roasted Chicken Noodle Soup

Butternut Squash Soup with Cheese Ravioli

Roasted Plum Tomato Soup with Parmesan Cheese Croutons and Basil Crème Fraiche

Five Bean Vegetable Soup with Sour Dough Croute

SALAD

Metro Mixed Baby Greens, Roasted Pine Nuts, Dried Cherries, Pancetta, Sherry Vinaigrette

Caesar Salad, Parmesan Cheese, Garlic Focaccia Wedge, Creamy Caesar Dressing

Arugula and Frisee Salad, Orange Segments, Candied Walnuts, Apple Vinaigrette

DESSERT

Tiramisu

Chocolate Chip Cheesecake with Chocolate Sauce

Apple Tart with Vanilla Ice Cream and Caramel Sauce

Vanilla Bean Crème Brulee with Miniature Cookies

Chocolate Ganache Cake

Ice Cream or Seasonal Sorbet

Plated lunches include choice of Soup or Salad, Rolls and Butter, choice of Dessert, Freshly Brewed Coffee, and Herbal Teas.

Prices are per person. A 21% service charge and sales tax will be added.

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PLATED LUNCH, CONTINUED…

RIGATONI PASTA 38

Spicy Italian Sausage, Fresh Oregano, Roasted Cherry Tomatoes, Broccoli Rabe, Pecorino Romano Cheese

BALSAMIC GRILLED VEGETABLES 38

Sun-Dried Tomato Vinaigrette, Wild Mushroom Risotto

GRILLED CHICKEN *OR* PORTOBELLO PASTA CAPRESE 39

With Linguine Pasta, Sun-Dried Tomatoes, Fresh Basil Pesto, Fresh Mozzarella, Pecorino Cheeses

ROASTED CHICKEN BREAST 39

Braised Cabbage, Leeks, Spinach, Apples, Cider Beurre Rouge

HERB ROASTED CHICKEN 40

Creamy Garlic and Mushroom Polenta, Haricot Verts, Rosemary Butter Sauce

GRILLED FILLET OF SALMON 42

Pickled Ginger, Sweet & Sour Cucumber Relish, Scallion Fried Rice

GRILLED SKIRT STEAK 42

Caramelized Onions, Twice Baked Sour Cream Potato, Broccoli Rabe, Mushroom Demi-Glace

PAN ROASTED MAHI-MAHI 44

Yukon Gold Potatoes, Fennel, Yellow Pepper, Capers, Bacon, Clam Nage

ROASTED BEEF TENDERLOIN 44

Garlic Mashed Potatoes, Roasted Vegetable Ratatouille, Shallot-Infused Red Wine Sauce

Plated lunches include choice of Soup or Salad, Rolls and Butter, choice of Dessert, Freshly Brewed Coffee, and Herbal Teas.

Prices are per person. A 21% service charge and sales tax will be added.

LUNCH BUFFET.

THE METRO 41

Soup Du Jour

Potato Salad

Smoked Salmon Farfalle Pasta Salad

Sliced Seasonal Fresh Fruits

Smoked Turkey, Roast Beef, Honey Baked Ham, Corned Beef, Genoa Salami

Provolone, Baby Swiss, Havarti, Cheddar Cheeses

Lettuce, Tomatoes, Pickles, Condiments

Sliced Artisan Breads

Individual Bags of Potato Chips

Freshly Baked Cookies and Brownies

THE NEW YORKER 41

Soup Du Jour

Smoked Salmon Farfalle Pasta Salad

Sliced Seasonal Fresh Fruits

Marinated Vegetable Salad

Wild Rice Salad

Smoked Turkey, Roast Beef, Honey Baked Ham, Corned Beef, Pastrami

Cheddar, Swiss, Provolone, Pepper Jack Cheeses

Lettuce, Tomatoes, Pickles

Dijon Mustard, Cracked Pepper, Salt, Mayonnaise

Assorted Breads, Sour Dough, Brioche Rolls

Individual Bags of Potato Chips

New York Style Cheesecake

ITALIAN DELI BUFFET 42

Choice of Soup:
Tuscan Tomato Basil, Pasta Fagioli, or Minestrone

Classic Caesar Salad with Homemade Focaccia Croutons

Caprese Salad

Oil Cured Olives

Grilled Roasted Vegetables with Balsamic Vinaigrette

Chef's Specialty Tri-Colored Pasta Salad

Capicolla Ham, Roast Beef, Genoa Salami, Prosciutto Ham

Mortadella, Provolone, Mozzarella Cheeses

Pesto and Roasted Garlic Flavored Aioli

Assorted Bread Basket with Focaccia and Tuscan Style Breads

Individual Bags of Potato Chips

Mini Cannoli

Buffet lunches include Freshly Brewed Coffee, Herbal Teas, and Iced Tea.

Buffets are based on one and a half hour of service.

Buffets are not available for less than 25 guests.

Prices are per person. A 21% service charge and sales tax will be added.

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LUNCH BUFFET.

SOUTH OF THE BORDER 43

Choice of Soup:
Tortilla Soup or Zesty Chili
Served with Sour Cream, Grated Cheese, Green Onions

Ceviche with Tortilla Chips

Avocado and Tomato Salad with Ancho Chile & Cumin Vinaigrette

Hard and Soft Shell Tortillas

Chicken Fajitas with Grilled Peppers and Onions

Guajillo Spiced Taco Beef

Refried Beans, Mexican Rice

Shredded Cheddar, Lettuce, Diced Onions, Tomatoes, Guacamole, Sour Cream, Sliced Jalapeños, Fresh Salsa

Tres Leches Cake

THE TUSCANY 44

Choice of Soup:
Minestrone, Lima Bean with Bacon, or Tuscan Tomato Basil

Caprese Salad

Classic Caesar Salad with Homemade Focaccia Croutons

Seasonal Fresh Fruit Salad

Choice of One of the Three Following Entrees:
Chicken Parmesan with a Homemade Marinara Sauce
Chicken Vesuvio with Potato Wedges
Italian Sausage & Meatballs with Marinara Sauce

Choice of Two Pastas:
Egg Fettuccine, Farfalle, Tri-Color Pasta, Penne Regate

Choice of Two Sauces:
Roasted Plum Tomato, Alfredo, Basil Pesto Cream, Light Goat Cheese

Fresh Vegetables

Sautéed Green Beans with Mushrooms and Onions

Crusty Peasant Rolls, Focaccia Breads, Whipped Butter

Miniature Cannoli and Tiramisu

THE PACIFIC RIM 44

Choice of Two of the Following Four Options:
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

Choice of Two Entrees:
Kung Pao Chicken
Barbecued Pork
Ginger Beef & Broccoli with Cashews

Stir Fry Vegetables

Stir Fry Jasmine Rice

Fortune Cookies and Almond Cookies

Buffet lunches include Freshly Brewed Coffee, Herbal Teas, and Iced Tea.

Buffets are based on two hours of service.

Buffets are not available for less than 25 guests.

Prices are per person. A 21% service charge and sales tax will be added.

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BOXED LUNCH.

METRO BOXED LUNCH 34

Assortment of Smoked Turkey Breast, Corned Beef, Roast Beef, Honey Cured Ham

Selection of Rye, Cracked Wheat, Sour Dough Breads

Choice of Individual Container of:
Potato Salad, Cole Slaw, or Pasta Salad

Whole Fruit

Individual Bags of Chips

Choice of:
Freshly Baked Cookie or Brownie

Soft Drink

METRO UPGRADE

Organic Grilled Chicken **add 4 per person**
and Vegetable Wrap, Sun-Dried Tomato Dressing

Grilled Portabella **add 4 per person**
and Vegetable Wrap with Organic Sprout Salad, Chili Lime Vinaigrette

Prices are per person. A 21% service charge and sales tax will be added.

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PLATED DINNER.

APPETIZERS

Chipotle Grilled Shrimp **14 per person**
Served Chilled with Cilantro, Avocado,
Fresh Lime Crème Fraiche

Wild Mushroom Ravioli **12 per person**
Braised Veal Shank, Asparagus,
Roasted Tomato Infused Red Wine Sauce

Maryland Crab Cake **13 per person**
Fingerling Potato, Stewed Leek Ragout,
Citrus Beurre Blanc

Sautéed Quail Breast **12 per person**
Lentil Salsa, Duck Sausage, Spinach,
Roasted Onion Jus

Stuffed Chicken Breast **11 per person**
Stuffed with Sun-Dried Tomato, Apple, and Walnut
Served with Braised Endive, Arugula, Mushroom Sauce

SOUP

Shrimp Bisque with Tarragon Crème Fraiche

Golden Lentil Soup with Smoked Ham & Tomato

Roasted Vegetable Soup with Cous Cous

Wild Forage Mushroom Soup Drizzled with Truffle Oil

Roasted Plum Tomato Soup with Parmesan
Cheese Croutons and Basil Crème Fraiche

SALAD

Metro Mixed Baby Greens, Roasted Pine Nuts, Dried
Cherries, Pancetta, Sherry Vinaigrette

Caesar Salad, Parmesan Cheese, Garlic Focaccia Wedge,
Creamy Caesar Dressing

Mizuna and Frisee Salad, Orange Segments,
Candied Walnuts, Apple Vinaigrette

Arugula, Grapefruit and Fennel Salad, Bleu Cheese,
Pecans, Sweet Lemon Vinaigrette

DESSERT

Tiramisu

Chocolate Chip Cheesecake with Chocolate Sauce

Apple Tart with Vanilla Ice Cream and Caramel Sauce

Lemon Meringue Tart with Raspberry Sauce

Vanilla Bean Crème Brulee with Passion Fruit Sorbet

Red Velvet Cake

Chocolate Ganache Cake

Berry Tart

Trio of Ice Creams or Seasonal Sorbets

Plated dinners include choice of Soup or Salad, Rolls and Butter, choice of Dessert, Freshly Brewed Coffee, Herbal Teas, and Iced Tea.

Prices are per person. A 21% service charge and sales tax will be added.

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PLATED DINNER CONTINUED…

PORTOBELLO PASTA CAPRESE 45

Roasted Portobello Mushrooms, Linguine Pasta, Sun-Dried Tomatoes, Fresh Basil Pesto, Fresh Mozzarella, Pecorino Cheeses

BALSAMIC GRILLED VEGETABLES 47

Sun-Dried Tomato Vinaigrette, Wild Mushroom Risotto

ROASTED CHICKEN BREAST 49

Braised Cabbage, Leeks, Spinach, Apples, Cider Beurre Rouge

HERB ROASTED CHICKEN 50

Creamy Garlic and Mushroom Polenta, Haricot Verts, Rosemary Butter Sauce

WILD MUSROOM STUFFED CHICKEN BREAST 51

Prosciutto, Braised Radicchio, Corn & Mushroom Farro, Green Peppercorn Infused Sauce

GRILLED FILLET OF SALMON 56

Leeks, Olives, Tomato, Arugula, Fennel, Scallion, Romesco Sauce

PAN ROASTED MAHI-MAHI 60

Yukon Gold Potatoes, Fennel, Yellow Pepper, Capers, Bacon, Clam Nage

TERIYAKI GLAZED TUNA 62

Sweet & Sour Cucumbers, Wasabi Potato Puree, Toasted Sesame Butter Sauce

NEW YORK STRIP STEAK 60

Caramelized Onions, Broccoli Rabe, Purple Peruvian Mashed Potato, Port Wine Reduction

MUSHROOM CRUSTED ROASTED BEEF TENDERLOIN 65

Twice Baked Sour Cream Potato, Asparagus, Roasted Shallot Demi-Glace

MUSTARD CRUSTED LAMB CHOPS 69

Minted Vegetable Cous Cous, Tomato Mint Jus

ROASTED SALMON FILLET AND TERIYAKI GRILLED CHICKEN 76

Scallion Fried Rice, Pineapple, Cilantro and Roasted Pepper Chutney

PETITE FILET MIGNON AND JUMBO SHRIMP 80

Potato & Onion Gratin, Spinach, Soy Red Wine Reduction

HER CRUSTED LAMB CHOPS AND BRAISED VEAL SHANKS 80

Minted Cous Cous, Broccoli Rabe, Mint Jus

Plated dinners include choice of Soup or Salad, Rolls and Butter, choice of Dessert, Freshly Brewed Coffee, Herbal Teas, and Iced Tea.

Prices are per person. A 21% service charge and sales tax will be added.

DINNER BUFFET.

SOUP

Choice of One:

Wild Mushroom Soup with Truffle Oil

Lime Bean Soup with Bacon

Butternut Squash Soup with Cheese Ravioli

Sweet Corn & Seafood Bisque

Five Bean Vegetable Soup with Sour Dough Croute

Roasted Chicken Noodle Soup

SALAD

Choice of Three:

Potato Salad with Pancetta

Farfalle and Smoked Salmon Pasta Salad

Baby Greens with Grape Tomatoes, Choice of Dressing

Arugula and Frisee Salad with Orange Segments, Candied Walnuts, Apple Vinaigrette

Caesar Salad, Parmesan Cheese, Garlic Focaccia Wedge, Creamy Caesar Dressing

VEGETABLE

Choice of One:

Steamed Asparagus

Ratatouille of Eggplant, Zucchini, Tomatoes, Onions, Garlic, Fresh Basil

Haricot Verts

Creamed Spinach

Broccoli Rabe with Garlic

STARCH

Choice of One:

Crème Fraiche Mashed Potatoes

Glazed and Roasted Potatoes, Season Vegetables

Potato Gratin

Twice Baked Potatoes

Penne Pasta with Vegetables

Rice Pilaf

Buffet dinners include choice of one Soup, three Salads, one Vegetable, one Starch, two Entrees, one Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Herbal Teas, and Iced Tea.

Buffets are based on one and a half hour of service.

Buffets are not available for less than 25 guests.

Prices are per person. A 21% service charge and sales tax will be added.

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DINNER BUFFET CONTINUED…

ENTREE 58

Choice of Two:

Sliced Beef Tenderloin, Roasted Shallot Portabella Reduction

Grilled New York Strip Steak, Caramelized Onions, Crumbled Bleu Cheese

Lemon and Garlic Glazed Chicken Breast, Herb Chicken Nage

Five Spiced Roasted Pork Loin, Apple Infused Pork Jus

Asiago Breaded Chicken Breast, Roasted Tomato Broth

Pan Roasted Grouper, Roasted Red Pepper Corn Relish

Mahi Mahi Saltibocca, Imported Prosciutto, Fresh Sage, Pecorino Romano, White Wine Cream Sauce

Encrusted Salmon, Shallot Butter Sauce

Roasted Wild Mushroom Ragout, Cannellini Beans, Arugula, Sun-Dried Tomato Vinaigrette

Wild Rice Salad, Dried Fruits, Citrus Segments, Tomatoes, Green Onions

Roasted Tomato and Fresh Herb Risotto

Roasted Portabella Steak Mushrooms, Boursin Cheese, Roma Tomatoes, Roasted Vegetable Cous Cous

DESSERT

Choice of One:

Tiramisu

Freshly Baked Cookies and Brownies

Cheesecake with Strawberry Sauce

Chocolate Ganache Cake

Lemon Meringue Tarts with Raspberry Sauce

Buffet dinners include choice of one Soup, three Salads, one Vegetable, one Starch, two Entrees, one Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Herbal Teas, and Iced Tea.

Buffets are based on one and a half hour of service.

Buffets are not available for less than 25 guests.

Prices are per person. A 21% service charge and sales tax will be added.

HORS D'OEUVRES.

COOL SELECTIONS

Smoked Trout Celery, Apple, Walnut Black Bread	**335**
Celery Barquettes Bleu Cheese and Walnut Canapé	**335**
Oysters Mignonette Gelee	**385**
Asparagus and Prosciutto Roll	**385**
Bacala Crostini Roasted Tomatoes, Shallots	**385**
Stuffed Fingerling Potatoes Mushroom, Goat Cheese, Bacon	**385**
Smoked Salmon Crostini Quail Egg, American Caviar	**435**
Seared Tuna Pickled Cucumber, Wasabi Tobiko	**435**
Duck Confit Roulade Sweet & Sour Apple	**460**
Beef Tenderloin Mushroom and Walnut Crust	**460**

WARM SELECTIONS

Mini Spinach Quiche	**335**
Shrimp or Vegetable Spring Rolls	**385**
Chicken or Beef Satay	**410**
Crab Stuffed Mushroom Caps	**410**
Artichoke Hearts with Goat Cheese	**410**
Crab Rangoon	**435**
Bacon Crusted Pork Loin Papaya & Pineapple Compote	**435**
Tempura Shrimp Soy Peanut Dipping Sauce	**435**
Mini Chesapeake Crab Cakes	**435**
Beef Short Ribs and Mushroom Bouche	**460**

Minimum of 50 pieces per item.

Prices are per 100 pieces. A 21% service charge and sales tax will be added.

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ACTION STATION.

VEGETABLE CRUDITE DISPLAY

Assorted Fresh Garden Vegetables
Presented with Carr's Crackers and Assorted Dips

Small Display (Serves 30)	**185**
Medium Display (Serves 50)	**278**
Large Display (Serves 100)	**355**

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

Array of Domestic and Imported Cheese
Presented with Carr's Crackers, Artisan Breads, Dried Fruit, Compotes and Condiments

Small Display (Serves 30)	**257**
Medium Display (Serves 50)	**360**
Large Display (Serves 100)	**540**

ASSORTED SUSHI DISPLAY 26

Accompanied with Traditional Garnish

50 guests minimum

ANTIPASTO DISPLAY 13

Salami, Prosciutto, Capicola, Mortadella, Provolone, Buffalo Mozzarella, Marinated Olives, Slices Tomatoes Drizzled with Virgin Olive Oil and Fresh Basil, Marinated Mushrooms, Roasted Vegetable Salad, Roasted Peppers, Sliced Rustic Breads

*Action stations require a chef attendant at $150.

All action stations are served in appetizer sized portions and are not available for less than 25 guests.

Action stations are based on one and a half hour of service.

Unless otherwise indicated, prices are per person. A 21% service charge and sales tax will be added.

FAJITA FIESTA STATION* 16

Choice of Two:
Chicken Strips, Beef Strips, Shrimp

Sautéed with Peppers, Onions, Tomatoes

Refried Beans

Mexican Rice Pilaf

Flour and Corn Tortilla Shells

Guacamole, Pico de Gallo, Jalapeños, Sour Cream, Cilantro, Shredded Cheddar Cheese

Add Tamales for 2.50 per person

ORIENTAL EXPRESS STATION* 19

Choice of Two:
Pork, Chicken, Shrimp, Beef

Stir Fried with a Teriyaki Glaze

Stir Fry Vegetables, Bean Sprouts

Steamed Rice

Stir Fried Rice

Add Egg Rolls for 2.50 per person

PASTA EXTRAVAGANZA STATION* 21

Choice of Two Pastas:
Bow Tie, Penne Pasta, Angel Hair, Tri-Colored Pasta

Sautéed with: Grilled Chicken, Baby Shrimp, Beef, Italian Sausage, Cured Olives, Roasted Peppers, Broccoli, Grilled Asparagus, Sun-Dried Tomatoes, Shiitake Mushrooms

Choice of Two Sauces:
Marinara, Alfredo, Creamy Pesto, Goat Cheese Sauce

CARVING STATION.

SLOW ROASTED TURKEY BREAST 299

Whole Grain Mustard, Cranberry Mayonnaise, Silver Dollar Rolls

Serves 25-30

ROASTED MAPLE GLAZED BONE-IN VIRGINIA HAM 299

Black Pepper Pineapple Relish, Silver Dollar Rolls

Serves 30-35

SPICED ROASTED PORK LOIN 288

Roasted Onion & Tomato Relish, Silver Dollar Rolls

Serves 25-30

ROASTED BEEF TENDERLOIN 335

Roasted Garlic & Creamed Spinach, Horseradish Sauce, Silver Dollar Rolls

Serves 25-30

BONELESS LEG OF LAMB 355

Minted Cucumber Relish, Silver Dollar Rolls

Serves 40

Carving stations require a chef attendant at $150.

Carving stations are served in appetizer sized portions.

Carving stations will be up to one and a half hour of service.

Prices are per item, serving sizes vary. A 21% service charge and sales tax will be added.

DESSERT STATION.

SWEET TREATS 18

Miniature Éclairs

Miniature Napoleons

Miniature Fruit Tarts

Lemon Tartlets

Opera Cake Triangles

Miniature Chocolate Cups Filled with Mousse

CHOCOLATE DREAMS 24

Miniature Éclairs

Miniature Napoleons

Miniature Fruit Tarts

Lemon Tartlets

Opera Cake Triangles

Miniature Chocolate Cups Filled with Mousse

Chocolate Hand Dipped Strawberries

Miniature Meringue Cups Filled with Whipped Cream

Add to either display Assorted Handmade Truffles for $18 per dozen (2 dozen minimum)

Dessert stations are based on one and a half hour of service.

Dessert stations are not available for less than 25 guests.

Prices are per person. A 21% service charge and sales tax will be added.

BEVERAGE.

FIXED PRICE PACKAGE BAR

Unlimited consumption, 25 guests minimum. Prices are per person.

One Hour House Brands Package Bar **18**

Includes house brands liquor, house wines, domestic beer, soft drinks and water.

One Hour Premium Brands Package Bar **22**

Includes premium brands liquor, house wines, domestic beer, imported beer, soft drinks and water.

One Hour Prestige Brands Package Bar **26**

Includes prestige brands liquor, house wines, domestic beer, imported beer, soft drinks and water.

Each Additional Hour **8, 10, 12**

HOST AND CASH BAR

Prices are per drink.

House Brands
Host – 7.00 Cash – 8.00

Premium Brands
Host – 8.00 Cash – 9.00

Prestige Brands
Host – 9.00 Cash – 10.00

Imported Beer
Host – 7.00 Cash – 8.00

Domestic Beer
Host – 6.00 Cash – 7.00

House Wine
Host – 8.00 Cash – 9.00

Cordial Cart
Host – 10.00 Cash – 11.00

Martini
Host – 10.00 Cash – 11.00

Soft Drinks, Bottled Water
Host – 5.00 Cash – 6.00

HOUSE BRANDS

Vodka, Gin, Rum, Bourbon, Whiskey, Scotch, Tequila, Brandy

PREMIUM BRANDS

Smirnoff Vodka, Beefeater Gin, Bacardi and Captain Morgan Rums, Jim Beam Bourbon, Jack Daniels Whiskey, Cutty Sark Scotch, Jose Cuervo Tequila, Christian Brothers Brandy

PRESTIGE BRANDS

Kettle One Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Patron Tequila, Evan Williams Single Barrel Bourbon, Makers Mark, 10 Cane Rum, Glenlivet Scotch

ADDITIONAL SELECTIONS

House Wine **33 per bottle**
Chardonnay, Merlot, White Zinfandel

Champagne or Wine Punch **80 per gallon**

Fruit Punch **50 per gallon**

Add Cordials to any package **4 per person**

Add Martinis to any package **5 per person**

The Crowne Plaza is the only licensed authority to sell and serve liquor for consumption on the premises. Clients are not permitted to bring liquor into the hotel.

All bars require a bartender at $150 per 75-100 guests for 3 hours. Each additional hour is $25.

A beverage revenue minimum of $250 is required per bar. Client agrees to guarantee minimum or will pay the difference to meet it. Beverage minimum is for mixed drinks, beer, wine, soft drinks, and water only – sales tax and service charge are not applied to the minimum.

A 21% service charge and sales tax will be added to host bars and packages.