



CROWNE PLAZA

HOTELS & RESORTS

AN IHG® HOTEL

Crowne Plaza Baton Rouge

CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA BATON ROUGE.



Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



4728 Constitution Ave. Baton Rouge, LA 70808



225-925-2244



sales@executivecenterbr.com



Crownebaton.com

20% Taxable service charge and 9.95% sales tax will apply to all food and beverage. Tax and service charge subject to change. All menu listings are charged per person, unless otherwise stated.

BREAKFAST

Continental Breakfast includes Assorted Juices, Regular & Decaffeinated Coffee, and Herbal Teas. Based on (1.5) Hours of Service.

CONTINENTAL \$16

Fresh Cut and Whole Fruits
Breakfast Breads and Scones
Muffins and Mini Croissants

EXECUTIVE CONTINENTAL \$19

Fresh Cut and Whole Fruits
Breakfast Breads and Scones
Granola and Breakfast Bars
Greek Yogurt

Plated Breakfast includes Orange Juice, Regular & Decaffeinated Coffee, and Herbal Teas.

TRADITIONAL BREAKFAST \$18

Scrambled Eggs
Bacon Strips
Hash Brown Potatoes
Buttermilk Biscuits & Mini Croissants

CROWNE FAVORITE \$20

Fluffy Scrambled Eggs
Silver Dollar Pancakes with Warm Maple Syrup
Sausage Patties
Hash Brown Potatoes
Buttermilk Biscuits & Mini Croissants

QUICHE & FRUIT \$20

Ham & Cheddar Quiche
Sliced Fresh Fruit
Granola and Breakfast Bars
Buttermilk Biscuits & Mini Croissants

RIVER ROAD BENEDICT \$22

Eggs Benedict Topped with Crawfish & Crab Étouffé
Buttermilk Biscuits & Mini Croissants

Breakfast buffets include Orange Juice, Regular & Decaffeinated Coffee, and Herbal Teas. Based on (1.5) Hours of Service and a 50 Guest Minimum.

SUNRISE BUFFET \$18

Sliced Fresh Fruits & Berries
Scrambled Eggs
Bacon Strips
Hash Brown Potatoes
Buttermilk Biscuits

BAYOU MORNING BUFFET \$22

Sliced Fresh Fruits & Berries
Scrambled Eggs
Bacon Strips & Sausage Links
Hash Brown Potatoes & Grits
Assorted Breakfast Breads

RED STICK BUFFET \$18

Scrambled Eggs
French Toast with Warm Maple Syrup
Brown Glazed Ham
Hash Brown Potatoes
Buttermilk Biscuits with Country Sausage Gravy
Assorted Breakfast Breads

BRUNCH \$30

Quiche Lorraine & Eggs Benedict
Smoked Salmon
French Toast with Warm Maple Syrup
Bacon Strips & Hash Brown Potatoes
Asparagus
Buttermilk Biscuits with Country Sausage Gravy
Assorted Breakfast Breads

Breakfast Stations are in addition to a Breakfast Buffet, Based on (1) Hour of Service and a 50 Guest Minimum. Stations Require a chef attendant at \$100 per 50 guests.

EGGS & OMELETS \$9

Ham, Sausage, Sliced Mushrooms, Bell Peppers, Black Olives, Tomatoes, Spinach & Cheddar Cheese

FRENCH TOAST \$7

Assorted Fruit Chutney & Flavored Syrups

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A LA CARTE ITEMS AND BREAKS

Seasonal Whole Fruits Orange, Banana, Granny and Red Delicious Apples	\$2 each
Regular & Low Fat Individual Yogurts	\$3 each
Assorted Individual Granola Bars	\$3 each
Steel Cut Oatmeal	\$5 per person
Breakfast Burrito	\$45 per dozen
Breakfast Sandwich Fried Egg, Bacon and Cheddar Cheese	\$48 per dozen
Sausage Biscuits	\$43 per dozen
Ham & Cheese Croissants	\$43 per dozen
Freshly Baked Muffins Blueberry, Banana Nut and Cranberry	\$33 per dozen
Blueberry and Cranberry Scones	\$33 per dozen
Assorted Donuts	\$26 per dozen
New York Bagels With Assorted Flavored Cream Cheese	\$38 per dozen

Freshly Baked Assorted Cookies	\$32 per dozen
Brownies, Blondies & Lemon Squares	\$32 per dozen
Soft Pretzels Served with Deli Mustard	\$32 per dozen
Individual Bag Potato Chips & Pretzels	\$3 each
Individual Candy Bars	\$25 per dozen
Freshly Popped Popcorn	\$3 per person
Party Mix	\$5 per person
Mixed Nuts	\$9 per person

Regular & Decaffeinated Coffee	\$36 per gallon
Selection of Herbal Hot Tea	\$3 each
Assorted Coca-Cola Soft Drinks	\$3 each
Bottled Water	\$3 each
Iced Tea	\$28 per gallon
Lemonade	\$30 per gallon
Fruit Punch	\$30 per gallon
Fresh Fruit Juices	\$14 per carafe
Individual Milk	\$4 each

Breaks are based on (1) Hour of Service.

COOKIES AND COFFEE \$8

Freshly Baked Assorted Cookies, Blondies and Brownies

Freshly Brewed Coffee and Herbal Tea

POWER BREAK \$10

Fresh Seasonal Whole Fruit, Trail Mix, Mixed Nuts, Hummus with Celery and Carrots

Bottled Water

INTERMISSION \$7

Freshly Popped Popcorn, Pretzels & Cajun Snack Mix

Assorted Soft Drinks

CHIPS AND DIPS \$9

Tri-Colored Tortilla Chips, Potato Chips, Assorted Vegetable Dippers, Assorted Salsa, Guacamole and French Onion Dip

Assorted Soft Drinks

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LUNCH

Plated Lunch includes Tossed Garden Salad or Caesar Salad, Dessert, Dinner Rolls with Butter, Iced Tea and Coffee.

GRILLED CHICKEN CAESAR **\$20**

Chopped Marinated Chicken Breast, Romaine Lettuce, House Made Croutons, Toasted Parmesan and Caesar Dressing

TAMARIND GLAZED SALMON **\$26**

Tamarind Glazed Salmon, Wild Rice Pilaf and Seasonal Vegetables

SHRIMP N' GRITS **\$25**

Smoked Shrimp with Andouille Sausage, Southern Cheese Grits and Haricot Verte

CREOLE MUSTARD PORK LOIN **\$24**

Roasted Pork Loin with Demi-Glace, Rosemary Potatoes and Seasonal Vegetables

GRILLED FLANK STEAK **\$26**

Marinated Flank Steak with a Chimichurri Sauce, Smashed Potatoes and a Seasonal Vegetable Medley

CHICKEN ROCKEFELLER **\$24**

Grilled Chicken topped with a Spinach & Cream Béchamel, Roasted Red Potatoes and Seasonal Vegetables

CHICKEN PARMESAN **\$24**

Breaded Chicken Breast topped with Cheese and Basil Marinara with Herbed Pasta and Seasonal Vegetables

CATFISH ACADIANA **\$25**

Broiled Catfish topped with Crawfish Étouffé, Rice Pilaf and Grilled Asparagus

PASTA COCODRIE **\$25**

Linguine tossed with Shrimp, Crab, Crawfish and Asparagus in Alfredo Sauce topped with Herbed Parmesan

CHICKEN MARSALA **\$23**

Herbed Chicken in a sweet Marsala Wine & Mushroom Sauce, Garlic Mashed Potatoes and Seasonal Vegetables

PLATED DESSERT OPTIONS

Cheesecake topped with Mixed Berries
Seasonal Fresh Fruit Parfait
Grandma's Carrot Cake
Peanut Butter High Pie
Southern Style Pecan Pie
Bananas Foster Cheesecake
Lemon Paradise Cake
Chocolate Fudge Cake

Box Lunch includes Iced Tea and One Side Item. Up to 3 Sandwiches can be Selected.

BOXED LUNCH **\$23**

BAGUETTE Tomato, Fresh Mozzarella, Italian Ham, Herbs, Oil & Vinegar

HONEY WHEAT Roasted Turkey, Arugula, Brie and Bacon Aioli

KAISER ROLL Shaved Roast Beef, White Cheddar, Spring Mix and Creamy Horseradish

CROISSANT CLUB Black Forest Ham, Turkey, Bacon, Lettuce, Tomato, Cheddar and Mayo

EVERYTHING BAGEL Hummus, Cucumber, Tomato, Radish and Sprouts

GRILLED CHICKEN CAESAR WRAP Marinated Grilled Chicken, Spring Mix, Tomato, Caesar Dressing

FOCACCIA Grilled Portabella Mushroom, Zucchini, Squash, Red Pepper and Sun Dried Tomato Aioli

SIDE ITEMS Potato Chips, Sensation Pasta Salad, Assorted Cookie or Fresh Fruit Cup

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LUNCH & THEME BUFFETS

Lunch Buffets include Coffee and Iced Tea, 2 Salad Selections, 2 Entrée Selections, Chef's Choice of 1 Vegetable and 1 Starch, Rolls and 1 Dessert Selection. Based on (1.5) Hours of Service and a 50 Guest Minimum.

CROWNE BUFFET \$28

Salad Choice:

Tossed Garden Greens	Sour Cream Potato Salad
Caesar Salad	Sensation Pasta Salad
Fresh Fruit Salad	Strawberry Spinach Salad
Cucumber, Tomato & Red Onion	

Entrée Choices:

Grilled Flank Steak	Chicken Marsala
Shrimp Creole with Rice	Creole Mustard Pork Loin
Chicken Florentine	Spaghetti & Meatballs
Herb Baked Chicken	Pasta Cocodrie

Dessert Choices:

Apple or Peach Cobbler	Lemon Paradise Cake
Bread Pudding	Carrot Cake
Southern Style Pecan Pie	Chocolate Fudge Cake

Additional Salad	\$3
Additional Entrée	\$4
Additional Vegetable	\$3
Additional Dessert	\$3

SOUTH OF THE BORDER \$25

Tri-Colored Tortilla Chips with House-Made Salsa

Chile & Garlic Marinated Carne Asada, Grilled Chicken, Warm Flour Tortilla, Sour Cream, Cheddar Cheese, Shredded Cabbage, Lime Wedges, Pico de Gallo, Guacamole

Ranchero Pinto Beans, Cilantro Rice

Churros

TAILGATE PARTY \$25

Grilled Hamburgers and All Beef Hot Dogs with Lettuce, Tomato, Red Onion, Dill Pickles, Cheddar and Swiss Cheese

Sour Cream Potato Salad, Creamy Coleslaw, Baked Beans

Banana Pudding

A TASTE OF ITALY \$25

Caesar Salad

Spaghetti with Meatballs, Chicken Marsala, Chicken Alfredo Fettucine

Seasonal Vegetables, Fresh Baked Dinner Rolls

Tiramisu

MAMA'S KITCHEN \$25

Creamy Coleslaw, Mixed Green Salad

Southern Fried Chicken, Fried Pork Chops

Macaroni & Cheese, Green Beans, Biscuits

Fruit Cobbler

ON THE GULF \$29

Sour Cream Potato Salad, Chicken & Sausage Gumbo

Fried Catfish, Crawfish Étouffée with Rice

Corn Maque Choux, Fresh Dinner Rolls

Bread Pudding

Deli Buffet includes Iced Tea and Coffee. Based on (1.5) Hours of Service and a 30 Guest Minimum.

DELI BUFFET \$27

Sour Cream Potato Salad, Caesar Salad

Cheddar, Swiss and Provolone Cheese

Ham, Turkey, Roast Beef and Tuna Salad

White, Wheat, Rye, Kaiser Rolls and Croissants

Lettuce, Sliced Onions, Sliced Tomatoes, Dill Pickles, Creole Mustard, Mayo and Creamy Horseradish

Chips and Assorted Desserts

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DINNER

Plated Dinner includes Tossed Garden Salad or Caesar Salad, Dessert, Dinner Rolls, Iced Tea and Coffee.

CHICKEN FLORENTINE **\$34**

Chicken Breast stuffed with Spinach and Feta topped with a Provençale Sauce, Wild Rice and Haricot Verte

FRENCHED PORK CHOP **\$34**

Pork Chop with Apple Onion Compote and Natural Herb Jus, Mashed Potatoes and Southern Style Green Beans

FRESH GULF FISH **\$35**

Herb Broiled Gulf Fish with Crab Mornay Sauce, Southern Cheese Grits and Roasted Root Vegetables

CRABCAKE STUFFED CHICKEN **\$36**

Chicken Breast Filled with our House-Made Louisiana Crabmeat Stuffing and topped with a Crawfish Cream Sauce, Red Pepper Risotto and Asparagus

TOURNEDOS OF BEEF **\$38**

Sliced Filet of Tenderloin topped with Wild Mushroom Bourbon Sauce, Smashed Garlic Potatoes and Haricot Verte

TURF N' TURF **\$40**

4 oz. Filet of Beef topped with a Merlot Demi-Glace and a 4 oz. Marinated Chicken Breast topped with a Lemon Butter Sauce, Garlic Mashed Potatoes and Steamed Broccoli

FILET OF BEEF **\$42**

8 oz. Filet of Beef with a Port Wine Demi-Glace, Garlic Mashed Potatoes and Asparagus

TENDERLOIN AND CRABCAKE **\$44**

6 oz. Beef Tenderloin served with a Louisiana Crabcake topped with Port Wine Demi-Glace, Roasted Red Potatoes and Asparagus

PLATED DESSERT OPTIONS

Cheesecake topped with Mixed Berries	
Seasonal Fresh Fruit Parfait	Grandma's Carrot Cake
Peanut Butter High Pie	Southern Style Pecan Pie
Bananas Foster Cheesecake	Lemon Paradise Cake

Dinner Buffets include Coffee and Iced Tea. Based on (1.5) Hours of Service and a 50 Guest Minimum.

EXECUTIVE BUFFET **\$34**

2 Salad Selections, 2 Entrée Selections, Chef's Choice of 1 Vegetable and 1 Starch, Rolls and 1 Dessert Selection.

LAFITTE BUFFET **\$38**

2 Salad Selections, 3 Entrée Selections, Chef's Choice of 2 Vegetable and 1 Starch, Rolls and 2 Dessert Selections.

Salad Choice:

Tossed Garden Greens	Sour Cream Potato Salad
Caesar Salad	Sensation Pasta Salad
Strawberry Spinach Salad	Cucumber, Tomato & Red Onion

Entrée Choices:

Grilled Flank Steak	Chicken Piccata
Shrimp or Crawfish Étouffée	Cajun Roasted Pork Loin
Chicken Marsala	Catfish Acadiana
Shrimp Scampi Pasta	Ratatouille
Chicken & Sun-dried Tomato Penne Pasta	

Dessert Choices:

Apple or Peach Cobbler	Cheesecake
Bread Pudding	Carrot Cake
Southern Style Pecan Pie	Chocolate Fudge Cake

ADDITIONS

Soup **\$7**

Chicken & Andouille Gumbo	Crawfish & Brie Bisque
Shrimp & Corn Chowder	Seafood Gumbo

Salad **\$6**

Field Greens & Boursin Crouton with Creole Mustard and Cane Syrup Vinaigrette

Greek-Style Salad with Black Olives, Pepperoncini, Red Onion, Roma Tomatoes and Feta Oregano Vinaigrette

Marinated Cucumber, Red Onion and Tomato Salad over Red Leaf Lettuce with Roasted Garlic and Balsamic Vinaigrette

Premium Salad **\$8**

Caprese Salad
Shrimp Remoulade over Shredded Iceberg Lettuce

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RECEPTION

HOT HORS D'OEUVRES

Assorted Quiche	\$175
Vegetable Spring Rolls	\$195
Brie Encroute	\$230
Seafood Stuffed Mushrooms	\$250
Sausage Stuffed Mushrooms	\$220
BBQ or Swedish Meatballs	\$180
Chicken Drummettes	\$190
Chicken Fingers	\$235
Louisiana Hot Wings	\$200
Mini Muffalettas	\$350
Boudin Balls	\$200
Alligator Sausage with Cane Syrup	\$250
Mini Crabcakes	\$260
Duck Crepes	\$275
Coconut Shrimp	\$275
Fried Shrimp	\$275
Fried Catfish	\$300
Beef Wellington	\$350
Duck Wonton	\$275
Crawfish Pies	\$250
Meat Pies	\$200
Lebanese Meat Pies	\$250
Egg Rolls	\$200
Chicken Saté with Asian Sauce	\$300
Chicken Wellington	\$325
Crab Dip with Croustades	\$325
Spinach Dip with Toast Points	\$275

Each selection is 100 pieces

PASTA BAR

Blackened Chicken Alfredo	\$180
Grilled Chicken Pesto & Sun-dried Tomatoes	\$180
Chicken, Shrimp & Smoked Sausage	\$200
Crawfish & Tasso in Cream Sauce	\$200
Shrimp Scampi	\$225

Serves 50 people

COLD HORS D'OEUVRES

Finger Sandwiches	\$195
Mini Croissant Sandwiches	\$275
Cucumber, Smoked Salmon, Ham with Pineapple and Turkey with Cranberry	
Caprese Skewers	\$275
Fresh Vegetables	\$280
Grilled Vegetables	\$380
California Rolls	\$275
Bruschetta	\$250
Deviled Eggs with Capers	\$175
Cocktail Shrimp and Remoulade	\$375
Assorted Chips and Dips	\$200
Corn, Potato and Tortilla Chips with Ranch, Salsa and Cheese Dips	
Spicy Crab Mold with Crackers	\$350
Hummus	\$195
with Carrots, Celery and Pita Dippers	

DESSERTS

Fruit Kabobs with Yogurt Dipping Sauce	\$195
Mini Cheesecake	\$250
Chocolate Covered Strawberries	\$275
Mini French Pastries	\$250
Petit Fours	\$250
Chocolate Fountain with Dippers	\$475

Each Selection is 100 pieces

ANTIPASTO

Mediterranean Antipasto	\$12
Grilled & Marinated Seasonal Vegetables with Balsamic Glaze, Feta Cheese, Hummus, Roasted Eggplant with Warm Seasoned Pita Bread	

Price is Per Person

DISPLAYS

Fresh Fruit with Berries	\$5
Assorted Cheese with Crackers	\$6
Fruit, Cheese & Vegetable	\$7
Charcuterie	\$12
Smoked Salmon & Seafood	\$12

ACTION STATIONS

Mardi Gras Pasta	\$8
Spicy Creole Tomato Sauce with Grilled Chicken, Crawfish and Andouille Sausage	

Shrimp Lafourche	\$12
Sautéed Shrimp in a White Wine & Tasso Garlic Cream Sauce with Mushrooms, Tomatoes and Green Onions	

Bananas Foster	\$8
Traditional New Orleans Flambé over Vanilla Ice Cream	

Price is Per Person and for (1) Hour of Service. Action Stations require a chef at \$100 per station.

CARVING STATIONS

Herb Roasted Tenderloin of Beef	\$300
serves 25	

Roasted Boneless Turkey Breast	\$200
serves 35	

Creole Mustard Rubbed Pork Loin	\$200
serves 50	

Whole Baked Ham	\$250
serves 50	

Roast Round of Beef	\$375
serves 100	

Steamship Round of Beef	\$650
serves 200	

Served with Silver Dollar Rolls and Appropriate Condiments. Stations require a Chef at \$100 per station.

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RECEPTION AND BAR PACKAGES

All Packages are Replenished for 2 Hours and Include
Choice of Iced Tea or Sparkling Punch.

CROWNE RECEPTION \$34

3 Cold Selections, 3 Hot Selections, 1 Carving Station

EXECUTIVE RECEPTION \$38

3 Cold Selections, 4 Hot Selections, 1 Carving Station

PREMIER RECEPTION \$46

4 Cold Selections, 6 Hot Selections, 1 Carving Station

COLD SELECTIONS

Domestic Cheese Display with Assorted Crackers
Raw and Grilled Crudité
Sliced Fresh Fruit with Berries
Finger Sandwiches
Bruschetta
Spicy Crab Dip
Spinach Dip
Hummus with Pita Chips

HOT SELECTIONS

Chicken Alfredo Pasta
Swedish or BBQ Meatballs
Chicken Drummettes
Chicken Tenders with Honey Mustard Sauce
Crawfish Pies
Meat Pies
Boudin Balls
Fried Catfish Strips
Sausage Stuffed Mushrooms
Duck Wontons
Mini Eggrolls
Chicken Sate

CARVING STATION

Honey Glazed Ham
Creole Mustard Rubbed Pork Loin
Roasted Boneless Turkey Breast

All served with Silver Dollar Rolls and Appropriate Condiments

Bartender Fee of \$30 Per Hour Required on all Bars.
Prices are Per Drink.

HOST OR CASH BARS

Premium Mixed Drinks	\$10
Call Mixed Drinks	\$8
Domestic or Imported Bottled Beer	\$6
House Wine	\$6
Soft Drinks	\$2
Bottled Water	\$2

Prices are Per Person.

HOURLY PACKAGES

Premium Bar

1 Hour	\$18
2 Hours	\$26
3 Hours	\$34
4 Hours	\$42
5 Hours	\$48

Domestic Beer, Wine and Soft Drinks

1 Hour	\$12
2 Hours	\$18
3 Hours	\$22
4 Hours	\$28
5 Hours	\$32

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CORPORATE MEETING PACKAGES

All Packages are Per Person with a 25 Guest Minimum.

PACKAGE WITHOUT LUNCH **\$28**

Morning, Mid-Morning, Afternoon Breaks

PACKAGE WITH DELI BUFFET **\$46**

Morning, Mid-Morning, Afternoon Breaks and Deli Buffet

PACKAGE WITH PLATED LUNCH **\$50**

Morning, Mid-Morning, Afternoon Breaks and Plated Lunch

MORNING BREAK

Chilled Assorted Juices

Fresh Cut and Whole Fruits

Assorted Breakfast Breads and Scones

Ham & Cheese Croissants

Assorted Yogurts

MID-MORNING BREAK

Freshly Brewed Coffee and Herbal Tea

Assorted Soft Drinks and Bottled Water

AFTERNOON BREAK

Freshly Baked Assorted Cookies, Blondies and Brownies

Freshly Brewed Coffee and Herbal Tea

DELI BUFFET

Sour Cream Potato Salad, Caesar Salad

Cheddar, Swiss and Provolone Cheese

Ham, Turkey, Roast Beef and Tuna Salad

White, Wheat, Rye, Kaiser Rolls and Croissants

Lettuce, Sliced Onions, Sliced Tomatoes, Dill Pickles, Creole Mustard, Mayo and Creamy Horseradish

Chips and Assorted Desserts

PLATED LUNCH

Tossed Garden Salad

One Lunch Selection:

Chicken Parmesan
Tamarind Glazed Salmon
Grilled Flank Steak

Chicken Marsala
Creole Mustard Pork Loin
Catfish Acadiana

One Dessert Selection:

Cheesecake with Berries
Grandma's Carrot Cake
Southern Style Pecan Pie
Lemon Paradise Cake

Fresh Fruit Parfait
Peanut Butter Mile High Pie
Bananas Foster Cheesecake
Chocolate Fudge Cake

Freshly Baked Dinner Rolls

Iced Tea and Coffee

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