

## CROWNE PLAZA ANCHORAGE BANQUET MENUS

## CROWNE PLAZA ANCHORAGE MIDTOWN CATERING MENUS

Now you can be two places at once (or make it seem so), with the help of a Crowne Meetings Director. Enjoy your own personal partner and ally in the quest to conduct the perfect meeting. No question too small, no request too large. Your Crowne Meetings Director will be your single point of contact from the moment you begin planning until the last nametag is taken off...

## IHG REWARDS CLUB

Now earn rewards for meetings as well as personal stays...
Introducing IHG Business Rewards, this one-of-a-kind loyalty program rewards you for every qualified meeting you hold at the Crowne Plaza Anchorage Midtown.

You'll receive 3 Business Rewards points for every $\$ 1$ you spend on qualified meetings*. And your points will never expire.

It's easy to attain Elite status. Hold just one qualified meeting and you'll reach Gold Elite status; host two in a calendar year, you'll reach Platinum.

Unique to IHG Business Rewards, you can redeem points for IHG Meeting Rewards Credits, ranging in value from $\$ 250$ to $\$ 1,000$.

Redeem points for Rewards Nights at over 4,500 properties worldwide, with no blackout dates.

You can also redeem points for airline miles, retail gift certificates, brand-name merchandise and more.

[^0]Please do not hesitate to contact us with your creative ideas and questions.


## BREAKFAST



All Charges is Subject to an $21 \%$ Service Fee. - Minimums May Apply to Menu Selections or Peak Seasons. Prices are Subject to Change without notice.

## PLATED BREAKFAST

Includes an Assortment of Breakfast Breads with Butter and Fruit Preserves, Chilled Fruit Juices, Regular andDecaffeinated Coffee, plus an Assortment of Herbal TeasCRABBER'S DELIGHT ..... \$22
Traditional Eggs Benedict Topped with Crab and Hollandaise Sauce
BREAKFAST BURRITO ..... \$15
Tortilla Stuffed with Eggs, Cheese, and Sausage Served with Seasoned Roasted Potatoes
AURORA BREAKFAST ..... \$15
Scrambled Eggs with your Choice of Bacon, Sausage, Reindeer Sausage, or HamServed with Seasoned Roasted Potatoes
FRENCH TOAST ..... \$15
Two Slices of French Bread Dipped in a Cinnamon Vanilla Egg Wash and Toasted on the Flattop.
Served with Fresh Seasonal Fruit.
With your Choice of Bacon, Sausage, Reindeer Sausage, or Ham
SALMON HASH EGGS ..... \$20
Salmon with Diced Potatoes, Onions and Fried Crisp Tomatoes,Topped with Two Poached Eggs. Served with a Hollandaise sauce
BAGELS AND LOX ..... \$18
Alaskan Cold Smoked Salmon Lox and Bagels served with Toasted Bagels,Cream Cheese, Sliced Tomatoes, Red Onion, Capers, and Fresh Seasonal Fruit

## BREAKFAST BUFFETS

THE CROWNE PLAZA CONTINENTAL<br>\$12/PERSON<br>Assorted Breakfast Croissants, Bagels and Cream Cheese, Fresh Seasonal Fruit.

## THE "CROWNE PLAZA" BUFFET <br> Seasonal Selection of Melons and Fruits, <br> Traditional Scrambled Eggs <br> Bacon and Sausage links <br> Seasoned Breakfast Potatoes <br> Muffins with Butter and Fruit Preserves <br> Assorted Cereals and Oatmeal Day <br> BREAKFAST ENHANCEMENTS

\$18 PERSON

Including Regular and Decaffeinated Coffee and a Selection of Teas, Orange Juice, Grapefruit Juice and Juice of the

Yogurt Parfaits (granola, berries) $\quad \$ 7.00$ per person
Ham \& Gruyere Sandwich, Eggs (cooked to order)
$\$ 6.00$ per person
Salad with Marinated Tomato, Red Onion, Basil and Mozzarella
$\$ 4.00$ per person
Waffles, French Toast or Pancakes with Fresh Berries and Warm Maple Syrup
$\$ 3.00$ per person
Quiche with Bacon, Tomato and Gruyere Cheese
$\$ 3.00$ per person
Traditional Eggs Benedict with Bacon and Lemon Chipotle Hollandaise $\$ 6.00$ per person
Dungeness Crab Cake Benedict with Roasted Tomato and Hollandaise $\$ 8.00$ per person
Egg And Sausage with Salsa and Sour Cream $\$ 8.00$ per person
Tuna and Egg Salad or Pepper Shrimp Salad $\$ 4.00$ per person
Lemon Ricotta \& Cheese Blintz
Spanakopita - Cheese, Egg and Spinach wrapped in a Puff Pastry
$\$ 4.00$ per person
$\begin{array}{ll}\text { Salmon Lox served with Bagels, Cream Cheese, Sliced Tomatoes, Cucumbers, Onions, } & \$ 8.00 \text { per person } \\ \text { Capers and Hard Boiled Eggs } \\ \text { *Omelette Station: Choice of Eggs prepared to order with Green Peppers, Mushrooms, Onions, } & \$ 8.00 \text { per person } \\ \text { Tomatoes, Spinach, Ham and Shredded Cheese } \\ \text { *Carved Garlic and Rosemary Roasted Prime Rib of Beef, Demi Glaze and Horseradish Sauce } & \$ 12.00 \text { per person } \\ \text { *Requires specialty chef at } \$ 75 \text { per chef. *Buffets are based on } 2 \text { hours of service. } \\ \text { *Hot buffets are not available for Less than } 10 \text { guests. *For Groups with less than } 25 \text { guests an additional service fee of } \\ \$ 100 \text { will apply. }\end{array}$

All charges are subject to a $21 \%$ Service Fee. - Minimums May Apply to Menu Selections or Peak Seasons.
Prices are Subject to Change without notice.


## MEETING PACKAGE

## THE CROWNE PLAZA ALL DAY BREAK PACKAGE

## \$30 PER PERSON

## THE "CROWNE PLAZA" BUFFET

Seasonal Selection of Melons and Fruits, Individual Greek Style Yogurt Parfaits, Traditional Scrambled Eggs, Bacon, Sausage links, Seasoned Breakfast Potatoes, Muffins with Butter and Fruit Preserves.
Assorted Cereals and Oatmeal
Regular and Decaffeinated Coffee and a Selection of Teas, Orange Juice, Grapefruit Juice and Juice of the Day

## MID MORNING BREAK

Assorted Whole Fruit and Breakfast Bars Coffee Refresh

## AFTERNOON BREAK (Choose One)

## NOON RECESS

Assortment of Freshly Baked Cookies, Brownies, M\&M's Candy, Whole Fresh Fruit, Assorted Soft Drinks, $2 \%$ and Chocolate Milk.

## HEALTHY DELIGHT

Assorted Fruit Smoothies, Mixed Nuts, Trail Mix, Fresh Cut Fruits, Vegetable Display Served with Ranch and Bleu Cheese Dressing, and Bottled Water

CHIPS AND DIP
Baguette Crostini and Tortilla Chips
Served with Crab and Artichoke Dip, Guacamole, Salsa, and Assorted Soft Drinks.

## NACHO BREAK

Tortilla Chips, Served with Seasoned Ground Beef and Diced Chicken, Shredded Cheese, Jalapeno, Onion, Tomato, Salsa, Sour Cream, Olives, and Guacamole

## BREAK PACKAGES

NOON RECESS \$15 PER PERSONAssortment ofFreshly Baked Cookies
Brownies
M\&M's Candy
Whole Fresh Fruit
Assorted Soft Drinks
2\% and Chocolate Milk.
HEALTHY DELIGHT \$15 PER PERSON
Assorted Fruit Smoothies Mixed Nuts
Trail Mix
Fresh Cut Fruits
Vegetable Display Served with Ranch and Bleu Cheese Dressing Bottled Water
CHIPS AND DIP $\$ 18$ PER PERSON
Baguette Crostini and Tortilla Chips
Served with Crab and Artichoke Dip, Guacamole, Salsa, and Assorted Soft Drinks.
NACHO BREAK \$16 PER PERSON
Tortilla Chips
Served with Seasoned Ground Beef and Diced Chicken
Shredded Cheese
Jalapeno
Onions
Tomato
Salsa
Sour Cream
Olives
Guacamole
ADDIITIONAL BREAK PACKAGE\$18 PER PERSON
Tea Sandwich
Tomato \& Cheddar on White - Sliced marinated Tomato with Cheddar on White Bread
Ham, Brie \& Apple on French Bread - Sliced Ham, Triple Cream Brie, Sliced Green Apple onFrench Bread
Salmon \& Cucumber on Pita Bread - Salmon Lox, Sliced Cucumber, Softened Cream Cheese
Turkey \& Swiss - Sliced Turkey, Swiss Cheese, Bacon on Wheat Bread

## BREAKS | A LA CARTE

All Breaks are Designed and Priced for a One-Hour Time Frame. Additional Fee may apply if Breaks are replenished.<br>Full Day Beverage Service $\$ 8 /$ Person Half Day Beverage Service (4) Hours $\$ 5 /$ Person<br>Regular \& Decaffeinated Coffee<br>Herbal Teas, Iced Tea (Afternoon Only)<br>Regular and Decaffeinated Coffee<br>Assorted Bottled Fruit Juices<br>Assorted Herbal Tea (serves 16)<br>Iced Tea<br>Fruit Punch<br>Lemonade<br>Orange Juice<br>Cranberry Juice<br>Assorted Canned Soft Drinks<br>Bottled Water<br>Assorted Sports Drinks<br>\$36 per Gallon<br>\$3 each<br>\$20 per Gallon of Water<br>\$24 per Gallon<br>$\$ 28$ per Gallon<br>$\$ 28$ per Gallon<br>$\$ 28$ per Gallon<br>$\$ 28$ per Gallon<br>$\$ 3$ each (on consumption)<br>$\$ 2$ each (on consumption)<br>$\$ 3$ each (on consumption

## A LA CARTE

Bagels and Cream Cheese
Whole Fresh Fruit
Assorted Fruit Yogurts
Assorted Boxed Cereal with Milk
Granola Bars
Muffins or Danish
Assorted Cookies
Fudge Brownies
Rice Crispy Treats
Assorted Candy Bars
Chocolate Dipped Strawberries
Freshly Popped Popcorn
Mixed Nuts
Potato Chips with French Onion Dip
Tortilla Chips with Salsa
Tortilla Chips with Queso Dip
Sliced Baguette with Crab \& Artichoke Dip
Trail or Party Mix
\$35 per dozen
\$3 each
\$3 each
$\$ 6$ each
\$3 each
\$35 per dozen
$\$ 35$ per dozen
$\$ 40$ per dozen
$\$ 30$ per dozen
$\$ 30$ per dozen
$\$ 50$ per dozen
$\$ 18$ serves 10 people $\$ 18$ serves 10 people \$30 serves 10 people $\$ 35$ serves 10 people $\$ 35$ serves 10 people $\$ 45$ serves 10 people $\$ 24$ serves 10 people

Sliced Seasonal Fresh Fruit Tray (Serves with Berry Yogurt Dip)

Small (Serves 25 Guests) \$125.00
Medium (Serves 50 Guests) $\$ 200.00$
Large (Serves 100 Guests) $\$ 350.00$


## LUNCH



## LUNCH ON THE GO

## PICNIC BOXED LUNCH ON THE GO <br> \$20 PER PERSON

## Sandwich on Square Ciabatta Bread

Choose one of the following:

Turkey \& Cheddar
Ham \& Cheddar
Roast Beef \& Cheddar
JUNO's Own -- Alaskan Salmon Salad
House-Made Chicken Salad
and Two (2) of the following sides:
Piece of Whole Fruit
Individual Bag of Chips
Chocolate Chip Cookie

All Sandwiches are served with Fresh Sliced Tomatoes, Lettuce and Onions.
Includes Regular Coffee, Decaffeinated Coffee, and Iced Tea Service
Packets of Appropriate Condiments, Napkin/Utensils, Mint Candy, Bottled Water

## PLATED LUNCHEONS

# Entrée price includes soup, salad, vegetables, side, and choice of hot or cold entrée Served with Regular Coffee, Decaffeinated Coffee, and Iced Tea. <br> Desserts are available upon request for an additional $\$ 5.00$ charge. 

## SOUP (SELECT ONE)

Tuscan White Bean and Kale Soup with Pancetta Crisps
Wild Mushroom Bisque with Parmesan Crostini
Reindeer Sausage Soup
Golden Potato, Leek \& Thyme Soup with Chive Crème Fraiche
Sweet Corn and Spinach Soup

## SALAD (SELECT ONE)

Romaine Leaves with Black Olives, Marinated Artichokes, Tomato \& Aged Red Wine Vinaigrette
Roasted Beet Salad
Arugula with Shaved Pear, Romano Cheese, Almonds, Black Pepper Citrus Vinaigrette
Romaine Wedges, Caesar Dressing, Shaved Parmesan, Anchovy \& Focaccia Croutons
Caprese Salad with Tomatoes, Fresh Mozzarella, Basil
Spinach Salad, Wild Mushrooms \& Goat Cheese Bacon Vinaigrette
Crowne Salad, Romaine Lettuce, Red Onion, Pecan, Dried Cranberries with Blue Cheese Dressing

## PLATED LUNCHEONS

## HOT ENTREES

| Grilled Herb Marinated Airline Chicken with Oven Roasted Peppers Asparagus, Mascarpone Polenta, \& White Wine Beurre Blanc | \$25.00 PER PERSON |
| :---: | :---: |
| $50 z$ Filet with Wild Mushrooms and Pearl Onions, Roasted Red Potatoes; Onion Rings With A Red Wine Reduction | \$28.00 PER PERSON |
| Pan Seared Rockfish with Lemon Caper Butter, Fennel, Tomato \& Roasted Fingerling Potatoes | \$23.00 PER PERSON |
| Parmesan Panko Crusted Salmon Filet with Seasonal Squash, White Rice Mustard White Wine Butter | \$28.00 PER PERSON |
| Red Wine Slow Braised Boneless Beef Short Ribs with Mashed Potatoes, Braised Spinach \& Lemon Olive Oil | \$28.00 PER PERSON |
| Roasted Breast Of Chicken With Potato Celery Root Puree, Glazed Carrots \& Natural A Jus | \$26.00 PER PERSON |
| Vegetarian Lasagna Layered With Spinach, Roasted Peppers, Zucchini, Squash, Mushrooms, Italian Cheeses, Marinara Sauce and Garlic Bread | \$24.00 PER PERSON |

## COLD ENTREES

Grilled Chicken Caesar Salad with Romaine, Shaved Parmesan \&
$\$ 18.00$ per person Herbed Croutons

Chopped Salad with Romaine and Spinach, Herb Grilled Chicken, \$22.00 per person Tomatoes, Avocado, Egg, Bacon, Bleu Cheese,
Croutons \& Avocado Vinaigrette

# Grilled Flank Steak with Roasted Beet Wedges, Artichokes, Potatoes, <br> $\$ 25.00$ per person Caramelized Onions \& Tomato Caper Vinaigrette 

DELI BUFFET
\$22 PER PERSON
(4 oz per person)
Chef's Selection of Soup of the Day
Large Garden Salad Bowl Served with Your Choice of Two Dressings
Served with sliced Butcher Block Roast Beef, Ham, and Turkey Breast
Swiss and Cheddar Cheese, Sliced Tomatoes, Red Onion, Leaf Lettuce and Dill Pickles
Yellow \& Stone-Ground Mustard and Mayonnaise
Assorted Sliced Breads and Rolls
*Sub 6oz per person - \$22.00
THE "C" STREET COOKOUT(MIN. OF 15 PEOPLE) ..... \$32
Large Garden Salad Bowl Served with Your Choice of Two Dressings. Butcher Block Brisket of Beef, Seasoned FriedChicken and Pulled Pork with Smokey BBQ Sauce. Maple \& Molasses Baked Beans, Au Gratin Potatoes, CreamyCole Slaw, and Sweet Corn Fritters with Honey Butter, Rolls and Butter.
BUFFET LUNCHEONS
All Lunch Buffets include your choice of Soup, Vegetables, Side, Salad, Entrée, Dessert Selection, and an Assortmentof Dinner Rolls with Butter, served with Coffee, Decaffeinated Coffee, and Iced Tea.
LUNCH BUFFET
\$27.00 PER PERSON (SELECTION OF ONE ENTREE)
\$30.00 PER PERSON (SELECTION OF TWO ENTREES)
SOUPS (CHOOSE ONE)
SEASONAL SOUPS
Wild Mushroom Bisque
Sweet Corn \& Spinach
Spring:
Garden Vegetable \& Lentil Tomato Crème
Potato Leek
Vegetable Minestrone
Summer:
Parsnip Puree Summer Corn Swiss Chard
Reindeer Sausage Soup
Green Lentil
Autumn:
Beef Barley
Navy Bean \& Ham
Butternut Squash Cream Soup
Winter:Barley \& Ox Tail

## BUFFET LUNCHEONS (CONT..)

Seasonal Vegetables (Select One)<br>Sautéed French Green Beans with Shallot And Thyme<br>Sautéed Zucchini, Roasted Peppers<br>Braised Butter Nut Squash \& Bacon Garlic Spinach, Caramelized Onions<br>Grilled Asparagus \& Tarragon<br>Seasonal Ratatouille Vegetables<br>Sautéed Kale, Garlic and Apple Cider Vinegar Oven Roasted Root Vegetables<br>Pearl Onions, Young Beets, Leek<br>Sugar Snap Peas with Cherry Tomato and Ginger<br>Pesto Squash and Zucchini<br>Roasted Zucchini, Red Bell Pepper, Mushroom<br>Garlic Buttered Broccoli

# SEASONAL SIDES (SELECT ONE) 

Herb Buttered Potatoes

- Roasted Garlic \& Cheddar Cheese
-Goat Cheese, Pancetta \& Shallots
-Thyme, Parsley, Parmesan \& Basil
-Caramelized Red Onion \& Rosemary*


## SALADS (SELECT ONE)

Artisan Lettuce with Shaved Pear and Black Pepper Citrus Vinaigrette
Crisp Romaine \& Spinach with Marinated Artichoke Hearts, Kalamata Olives, Feta Cheese, Shaved Bermuda Onions, and Champagne Vinaigrette

Roasted Beet with Gorgonzola Cheese, Pickled Shallots \& Red Wine Vinaigrette
Mesclun Green Lettuces with Teardrop Tomatoes, Cucumbers, Fresh Herbs and Aged Red Wine Vinaigrette
Red Bliss Potatoes with Celery, Onion, Relish, Hard Boiled Eggs, Bacon Bits, Mayo And Mustard
Pasta Salad with Arugula Pesto, Peas, Tomatoes and Parmesan
Coconut Curry Salad with Red Grapes, Dried Apricots, Currants \& Toasted Almonds
Romaine Hearts, Red Onions, Pecan, Dried Cranberries, Blue Cheese, Blue Cheese Dressing
Romaine Wedges with Caesar Dressing, Shaved Parmesan and Focaccia Croutons

## ENTREES

Parmesan Crusted Tilapia
Chicken Marsala
Breaded Pork
Alaska Rockfish
Blackened Salmon
Slow Braised Boneless Beef Short Rib
Teriyaki Flank Steak
Piccata Chicken

# BUFFET LUNCHEONS (CONT...) 

## DESSERT ENHANCEMENTS (SELECT ONE)

-MINI PASTRIES-<br>Key Lime Pie<br>Apple Puff Pastry<br>Tiramisu

-CAKES AND TARTS-
Assortment Mini Cheese Cakes Chocolate Mousse in a Chocolate Cup Lemon Meringue Tart

Fruit Tart
German Chocolate Cake
Carrot Cake
-WARM-
Apple Streusel with Cinnamon Ice Cream
Berry Cobbler with Vanilla Ice Cream
Butter Croissant Bread Pudding
Chocolate Molten With Vanilla Ice Cream
*Requires specialty chef at $\$ 75$ per chef.
*Buffets are based on 2 hours of service.
*Hot buffets are not available for Less than 10 guests.
*For Groups with less than 25 guests an additional service fee of $\$ 100$ will apply.


RECEPTION

## RECEPTION <br> FOR 25 PEOPLE

## COLD Hors d' Oeuvres

\$125 Tuna Poke, Cilantro, Crispy Wonton, Pickled Seaweed

\$125 Crab Salad, Avocado, Cucumber Cup
\$50 Roasted Tomato Crostini
\$100 Tequila Chipotle Honey Marinated Shrimp
\$100 Roasted Beets, Pecan and Goat Cheese Mousse
$\$ 75$ Asparagus Quiche, Romano \& Caramelized
Onions
\$100 Individual Shrimp Cocktail, Horseradish Chili Sauce
\$75 Salmon Tartar, Capers, Chives, Cornichon \& Crème Fraiche

Snow Crab Legs (Market Price)
Oysters in Half Shell (Market Price)
QUESADILLAS
\$100 Chicken Quesadillas, Black Beans with Lime Sour Cream
\$100 Tenderloin Tip, Black Bean and Jalapeno Jack Cheese Quesadillas, Spicy Tomato Salsa
\$75 Mushroom and Grilled Zucchini Quesadilla, Green Chili, Black Beans and Lime Guacamole
HOT Hors D' Oeuvres
\$75 Panko and Parmesan Crusted Asparagus
\$100 Thai Coconut Shrimp, Sweet Chili Sauce
\$100 Pork Dumplings, Sweet and Sour DippingSauce
\$75 Tempura Fried Vegetable, Ponzu DippingSauce
\$100 Wild Mushroom Gruyere in a Puff Pastry
\$100 Crispy Ale Battered Fish with House TartarSauce
\$75 Chicken Wings with Tangy Sauce \& BlueCheese Dressing
\$75 Sweet Chili Glazed Mini Chicken Wings
\$125 Bacon Wrapped Scallops
"On a Stick"
\$100 Caribbean Shrimp Skewer\$75 Edamame Tofu Stick, Seaweed Salad, Sesame\& Soy Sauce
\$100 Midwestern Beef Kebab, BBQ Sauce
\$100 Chicken Sate
PIZZA\$75 Margarita Chicken Pizza, Fresh Basil\$75 Prosciutto Pizza with Mushrooms, Oregano,Mozzarella\$75 Crunchy Spinach Pizza with Bacon, Feta, andAlfredo Sauce

# HORS D'OEUVRES DIPLAYS 

## DOMESTIC AND IMPORTED CHEESE BOARD

Small (Serves 25 Guests) \$130.00
Medium (Serves 50 Guests) \$225.00
Large (Serves 100 Guests) \$400.00

SLICED SEASONAL FRESH FRUIT TRAY<br>(Served with Berry Yogurt Dip)<br>Small (Serves 25 Guests) \$125.00<br>Medium (Serves 50 Guests) \$200.00<br>Large (Serves 100 Guests) \$350.00

ANTIPASTO TRAY
Reindeer Sausage, Salami, Pepperoni and Carpaccio
Small (Serves 25 Guests) \$160.00
Medium (Serves 50 Guests) \$300.00
Large (Serves 100 Guests) \$525.00

## VEGETABLE CRUDITE

An Array of Fresh Vegetables with Choice of Bleu Cheese or Ranch Dressing
Small (Serves 25 Guests) \$125.00
Medium (Serves 50 Guests) \$200.00
Large (Serves 100 Guests) \$350.00

## ATTENDED STATIONS

*SLIDER STATIONS (CHOOSE TWO)
$\$ 12.00$ PER PERSON (Minimum of 25 people)

Miniature Burger-
Beef Burger, Aged Cheddar, Horseradish Sauce on a Mini Bun

Teriyaki Turkey-
Grilled Pineapple, Mayo on a Whole Grain Mini Bun

Spicy Crab-
Crabmeat Cake, Mango Salsa, Sprouts, with a
Mini Bun

Italian Sausage-
Sweet Peppers, Tomato \& Provolone
Hand Cut French Fries
\$3 per person
*FIESTA STATION
(CHOOSE TWO)
\$12.00 PER PERSON (Minimum of 25 people)

Braised Chicken
Cajun Style Grilled Flank Steak
Braised Pork
Served with the following:
Roasted Onions, Peppers, Garlic, Mushrooms,
Corn, Scallion Rice, Cheese \& Refried Beans
Tostadas (Crisp Flour Tortillas)
Tortilla Chips
Guacamole, Salsa Verde, Crema Cilantro, Radishes, Lime Wedges, Cabbage, Onion, Cucumber Sticks, and Jicama
*ORGANIC GREENS STATION
(CHOOSE TWO)
$\$ 9.00$ PER PERSON (Minimum of 25 people)
Baby Spinach, Black Olives, Marinated Artichokes, Tomato \& Aged Red Wine Vinaigrette

Caesar Salad Romaine Wedges with Caesar
Dressing, Shaved Parmesan, Anchovy \& Croutons
Arugula, Radicchio and Endive Salad with B aked Croutons, Roasted Spiced Apple
\& Pepper Vinaigrette

## *RISOTTO BAR

(CHOOSE TWO)
$\$ 10.00$ PER PERSON (Minimum of 25 people)

Mushroom and Andouille Sausage, Tomato, Parmigiano Reggiano \& Red Wine

Lemon, Basil and Shrimp with Sweet Peas
\& Prosciutto
Wild Mushroom and Sautéed Spinach Roasted Tomato, Shrimp, Asparagus \& Basil

Choice of Chefs Seasonal Risotto:
Spring: Pea, Mint \& Pancetta
Summer: Sweet Corn, Zucchini \& Pepper

Accompanied by:
Garlic Ciabatta Bread \&
Herb Focaccia
*Requires specialty chef at \$75/hr

# ATTANDED STATION 

Prime Rib of Beef with Bordelaise, Horseradish Mustard Market Price (80z. Portions)

Beef Tenderloin with Gruyere Cheese, Potato Croquettes, Cognac Peppercorn Sauce $\$ 16.00$ (4oz. Portions)

Roast Sirloin Of Beef with Caramelized Shallots, Petite Mushrooms, Red Wine Bordelaise \$9.00(4oz. Portions)

Roasted Turkey with Cranberry And Orange Chutney, Served with Rolls, Turkey Gravy, Stuffing $\$ 8.00$ (4oz. Portions)

Honey Glazed Ham Served with Spicy Mustard $\$ 8.00$ (4oz. Portions)

Herb Roasted Chicken Roulade with Spinach Served With Mushroom Sauce $\$ 10.00$ (4oz. Portions)

Flank Steak with Your Choice of Teriyaki or BBQ Marinade $\$ 8.00$ (4oz. Portions)
*Groups of less than 25 guests will be charged $\$ 75$ service fee.

## DESSERTS

## CUPCAKE BUFFET

$\$ 6.50$ perperson

Assortment of Cupcakes, to include: Lemon, Chocolate, Vanilla and Red Velvet

## COOKIE BAR

$\$ 7.00$ per person (3 cookies per person)

Assortment of Miniature Warm Cookies: Chocolate Chip, Oatmeal, and Snicker doodle. Served with Cold Milk Shooters
*CHEF PREPARED BANANA FOSTER
$\$ 10.00$ per person

Bananas Sautéed by Chef Served with Butter, Brown Sugar and Rum accompanied by Vanilla Bean Ice Cream.
*Requires specialty chef at \$75 per chef.
*Groups of less than 25 guests will be charged $\$ 75$ service fee

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DINNER

## PLATED DINNERS

All Dinner prices are based on three courses. Entrée price includes entrée selection, and one selection from 1st and $2^{\text {nd }}$ course, served with Regular Coffee, Decaffeinated Coffee, and Iced Tea.
*Desserts are available upon request for an additional charge.

## FIRST COURSE (SELECT ONE)

Mushroom, Spring Asparagus \& Leek Tart, Baby Lettuce, Aged Red Wine Vinaigrette
Spiced Shrimp \& Polenta, Thyme and Preserved Lemon
Pasta, Baby Greens, Spring Peas, Mushroom Sauce and Parmesan
Lavender Honey Seared Scallop with an Onion Tart, Frisee Salad and Sherry Dressing
Crab Cake \& Caramelized Root Veg, Sweet Corn \& Crisp Bacon
House made Gnocchi - Napoli
Fresh crushed Roma Tomato and Rosemary Sauce Arugula
Cheese Ravioli Ricotta with a Garlic Cream Sauce

## SECOND COURSE (SELECT ONE)

Arugula, Roasted Baby Beets, Gorgonzola, Pickled Shallots, Toasted Walnuts
Romaine Wedges, Caesar Dressing, Shaved Parmesan, Anchovy, Croutons
Artichoke Salad, Shaved Asparagus, Marinated Artichokes, Ricotta and Truffle Sherry Vinaigrette
Chilled Pea Soup, Spring Onion, Crispy Beet Chips with Spring Greens
Hearts of Romaine, Oven Roasted Tomatoes, Cucumber \& Olives with Oregano Vinaigrette
Fresh Greens, Vanilla Poached Pears, Candied Walnuts, Brie Crouton, Spiced Pear Vinaigrette
Baby Spinach, Tomato, Pickled Red Onion, Salted Almonds \& Avocado Buttermilk Dressing
Lobster Bisque with Crab Garnish, Butternut Squash Soup with Red Bell Pepper Foam

[^1]
## POULTRY

| Herbs de Provence \& Lavender Honey Glazed Breast of Chicken, Natural Jus | $\$ 36.00$ per person |
| :--- | :--- |
| Chicken Piccata Seared Chicken Cooked with White Wine, Butter and Capers | $\$ 37.00$ per person |
| Roasted Stuffed Breast of Chicken Stuffed with Country Ham \& Gruyere, Sage Jus | $\$ 35.00$ per person |
| Ginger and Anise Roasted Duck Breast Duck | $\$ 40.00$ per person |
| Cornish Game Hen, Spring Garlic Cream, Chicken Roulade |  |

## MEATS

| Dry Rubbed \& Grilled Rib Eye Steak, Spiced Onions, Bordelaise | $\$ 41.00$ per person |
| :--- | :--- |
| Herb \& Dijon Roasted Half Rack of Lamb, Pickled Mustard Seeds, Mint Lamb Jus | $\$ 45.00$ per person |
| Beef Tenderloin Filet, Parmesan, Black Pepper, Focaccia Crumbs, Roasted Garlic Jus | $\$ 43.00$ per person |
| Rosemary and Garlic Marinated Beef Flank Steak, Red Onion, Demi Glaze | $\$ 37.00$ per person |
| New York Strip, Green Peppercorn Cognac Sauce, | $\$ 32.00$ per person |

## SEAFOOD

Pan Seared Alaska Rock Fish with Bouillabaisse Sauce $\$ 35.00$ per person
Oven Roasted Halibut, Balsamic Reduction ..... $\$ 42.00$ per person
Pan Seared Salmon Filet, Pomegranate Reduction Sauce ..... $\$ 38.00$ per person
Jumbo Prawns, Lemon Butter Garlic Sauce ..... $\$ 38.00$ per person
Poached King Crab, Butter, \& White Wine Emulsion $\$ 61.00$ per person
VEGETARIAN
Eggplant Parmigiana, Pomodoro Sauce, Whole Wheat Carrot Gnocchi ..... $\$ 31.00$ per person
Creamy Cauliflower Mac, Pesto Breadcrumbs, Tomato Bruschetta ..... $\$ 30.00$ per person
Asparagus \& Portobello Mushroom, Arugula, House Vinaigrette ..... $\$ 31.00$ per person
Cabbage Leaves Stuffed with Couscous, Pine Nuts and Dried Fruit

## DINNER BUFFETS

* All Dinner Buffets include Selection of a Seasonal Vegetable, Soup, Selection of Seasonal Sides, Three Salad Choices, Two Dessert Selections, and an Assortment of Dinner Rolls with Butter, served with Regular Coffee, Decaffeinated Coffee, and Iced Tea Service.


## SOUP (SELECT ONE)

White Bean \& Kale
Navy Bean \& Ham
Wild Mushroom Bisque with Pancetta Crisps
Potato Leek with Chive Crème Fraiche
Vegetable Minestrone
Parsnip Puree
Corn Spinach Soup
Green Lentil
Beef Barley
Reindeer Sausage

## ENTREE

Grilled Chicken, Roasted Red Bell Pepper Sauce

Alaska Rockfish, White Beans, Swiss Chard \& Oyster Mushrooms

Pan Seared Alaska Salmon, with Lemon Caper Butter, Fennel, Tomato \& Parsley

Slow Braised Boneless Beef Short Rib

Whiskey and Herb Glazed Flank Steak with Mushroom Bordelaise

Parmesan Breaded Chicken with Pomodoro Sauce \& Fresh Basil

## SALADS (SELECT THREE)

Crisp Romaine \& Spinach with Marinated
Artichoke Hearts, Kalamata Olives, Feta
Cheese, Shaved Bermuda Onions, and Champagne Vinaigrette

Roasted Beets with Gorgonzola Cheese, Pickled Shallots \& Red Wine Vinaigrette

Mesclun Green Lettuces with Cherry Tomatoes, Cucumbers, Fresh Herbs \& Aged Red Wine Vinaigrette

Red Bliss Potato with Whole Grain Mustard, Sweet \& Sour Onions, Celery \& Smoked Bacon Crisps

Pasta Salad with Arugula Pesto, Peas, Tomatoes and Parmesan

Coconut Curry with Red Grapes, Dried Apricots, Currants \& Toasted Almonds

## Seasonal Vegetables (Select One)

Sautéed French Green Beans With Shallot And Thyme

Spinach, Artichoke \& Parmesan
Sautéed Zucchini, Roasted Peppers \& Butter Savoy Cabbage

Braised Butter Nut Squash \& Bacon Garlic Spinach, Caramelized Onions

Grilled Asparagus \& Tarragon
Seasonal Ratatouille Vegetables
Sautéed Kale, Garlic And Apple Cider Vinegar
Sugar Snap Peas with Cherry Tomato and Ginger
Garlic Buttered Broccoli
Pesto Squash \& Zucchini
Zucchini, Red Bell Pepper, Mushroom

## Seasonal Sides (Select One)

## Herb Buttered Potatoes

Truffled Parsnip Puree
Potato Gratin
Parmesan Polenta, Oven Cured Tomato
Whipped Potatoes, Chives
Saffron Rice Pilaf
Gnocchi Napoli with Caramelized Onions
Gratin of Macaroni, Toasted Brioche Crumbs
Fava Bean Succotash, Sweet Corn and Peppers

Twice Baked Potatoes with your choice of:
-Caramelized Red Onion \& Rosemary*

- Roasted Garlic \& Cheddar Cheese
-Goat Cheese, Pancetta \& Shallots
-Thyme, Parsley, Parmesan \& Basil

Couscous with Pickled Carrot \& Cucumber, Cherry Tomatoes, Feta Cheese \& Oregano Vinaigrette

Romaine Wedges with Caesar Dressing, Shaved Parmesan \& Focaccia Croutons

# DESSERT ENHANCEMENTS (SELECT TWO) 

## DESSERTS

COLD

Apple Puff Pastry

Tiramisu

Key Lime Pie

Assorted Mini Cheesecakes

## Chocolate Mousse in a Chocolate Cup

Lemon Meringue Tart
Fruit Tart

## German Chocolate Cake

## Carrot Cake

## WARM

Apple Streusel with Cinnamon Ice Cream
Berry Cobbler with Vanilla Ice Cream
Butter Croissant Break Pudding
Chocolate Molten with Vanilla Ice Cream

[^2][^3]

BEVERAGE

## BAR SERVICE

## TANDARD LIQUOR <br> \$7

Broker's Gin
Seagram 7
Jim Beam
Bacardi Silver
Clan MacGregor Scotch
Skyy Vodka
Sauza Gold Tequila

## PREMIUM LIQUOR <br> \$9

Tanqueray
Jack Daniel's
Captain Morgan
Chivas Regal
Absolut Vodka
Makers Mark
Jose Cuevro Gold

## SUPER PREMIUM LIQUOR \$11

Bombay Sapphire Gin
Crown Royal
Knob Creek
Pyrat XO Rum
Glenlivet 12
Grey Goose
Patron Silver

| IMPORTED/PREMIUM BEER | $\$ 7$ | DOMESTIC BEER <br> Alaskan Brewery: | $\$ 6$ |
| :--- | :--- | :--- | :--- |
| Amber |  | Bud Light |  |
| AmA | Coors Light |  |  |
| White |  |  |  |
| Corona |  |  |  |
| Heineken |  |  |  |

HOUSE WINES ..... \$7
Copperidge Chardonnay
Copperidge Merlot
Copperidge Cabernet Sauvignon
Beringer White Wine
White Zinfandel
BOTTLED WATER ..... \$3
SOFT DRINKS ..... \$3
*Additional selections available, please ask your Catering Professional for more information. *Bartender Fee: $\$ 100.00$ per bar - Bartender fee will be waived if $\$ 500.00$ per bar sales is reached.

[^4]
## AUDIO VISUAL

AUDIO VISUAL PACKAGE (SAVE \$20) ..... \$180
Includes Ceiling Mounted LCD Projector, 90X90 Screen, Audio, Standing Podium with Wireless Handheld Microphone
PROJECTOR EQUIPMENT
Projector Package | LCD Projector, Screen and Audio ..... \$100
Screen Only ..... $\$ 40$
DVD/VHS Player ..... \$45
SOUND EQUIPMENT
Audio Patch Cable ..... \$20
Audio Mixer - 4 Channel ..... \$45
Wireless Lavaliere or Handheld Microphone ..... $\$ 75$
Wired Microphone ..... \$35
Microphone Stands (Table or Floor) ..... \$10
MEETING ACCESSORIES
Dance Floor (15X15) ..... \$85
Flipchart Package (Easel, Pad, Markers) ..... \$45
Dry Erase Board with Markers ..... \$30
Easel Stand ..... \$10
Laser Pointer ..... \$25
Standing Podium ..... \$35
Standing Podium with Wireless Microphone ..... \$100
Table Top Podium ..... \$25
Table Top Podium with Wireless Microphone ..... $\$ 90$
Stage
Extension Cord$\$ 30$ per 4X8 pc. (Max of 5 pcs .)
Power Strip ..... \$0
TELEPHONE SERVICE
Teleconference Phone ..... \$85
Phone Line ..... \$25


[^0]:    *Applies to meetings with 10 or more guest rooms within your group block occupied for at least one night. Crowne Plaza also requires associated meeting-related food and beverage charges applied to the master bill.
    This document has been arranged with you, the event planner, in mind. Even though this may answer many questions, feel free to contact our sales team anytime so that we can be the most valuable tool for planning your next event.

[^1]:    All Charges is Subject to an $21 \%$ Service Fee. - Minimums May Apply to Menu Selections or Peak Seasons. Prices are Subject to Change without notice.

[^2]:    *Requires specialty chef at $\$ 75$ per chef.
    *Buffets are based on 2 hours of service.
    *Hot buffets are not available for Less than 10 guests.
    *For Groups with less than 25 guests an additional service fee of $\$ 100$ will apply.

[^3]:    All Charges is Subject to an 21\% Service Fee. - Minimums May Apply to Menu Selections or Peak Seasons. Prices are Subject to Change without notice.

[^4]:    All Charges is Subject to an $21 \%$ Service Fee. - Minimums May Apply to Menu Selections or Peak Seasons. Prices are Subject to Change without notice.

