

A La Carte Items

Assorted Breakfast Pastries (Muffins, Danish, Breads)

\$32 Per Dozen

Assorted Bagels and Cream Cheese

\$32 Per Dozen

Cinnamon Rolls

\$34 Per Dozen

Hard Boiled Eggs

\$16 Per Dozen

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Tzao Tea \$48 Per Gallon

Whole Fresh Fruit

\$30 Per Dozen

Assorted Granola and Nutri-Grain Bars

\$3 Per Person

Fresh Sliced Seasonal Fruit

\$5 Per Person

Bottled Water

\$3 Each

Assorted Sodas

\$3 Each

Strawberry Banana Smoothies

\$4 Each

Starbucks® Frappuccinos

\$5 Each

Continental Breakfast

Morning Sunrise - \$13 per person

Chilled Assorted Fruit Juices

Assorted Breakfast Bakeries (Sweet Breads, Danish, Muffins)

Fresh Sliced Seasonal Fruit & Berries

Fresh Brewed Coffee, Decaffeinated Coffee & Tazo Tea

Light & Fit - \$16 per person

Chilled Assorted Fruit Juices

Fresh Sliced Seasonal Fruit & Berries

Assorted Muffins

Hot Oatmeal Bar with Brown Sugar, Raisins, Sliced Bananas, Sliced Almonds, Cinnamon, Honey & Whipped Butter

Assorted Dry Cereals & Milk

Fresh Brewed Coffee, Decaffeinated Coffee & Tazo Tea

Create Your Own Continental Breakfast - \$16 per person

Chilled Assorted Fruit Juices

Served with your choice of 4 items below:

Bagels with Cream Cheese

Assorted Granola Bars

Muffins

Danish

Fresh Sliced Seasonal Fruit & Berries

Greek Vanilla Yogurt Bar with toppings of Granola, Sliced Strawberries, Sliced Bananas, Chocolate Chips and Honey

Hard Boiled Eggs

Assorted Dry Cereals & Milk

Fresh Coffee, Decaffeinated Coffee & Tazo Tea

Carb Conscious - \$18 per person

Sliced Fresh Fruit & Berries

Whole Wheat Bagels with Peanut Butter

Hard Boiled Eggs

Individual Yogurts

Cottage Cheese

Sliced Cheese, Sliced Tomatoes & Grilled Asparagus

Fresh Coffee, Decaffeinated Coffee & Tazo Tea

Breakfast Enhancements

Assorted Dry Cereals

Single Serving Dry Cereals with Whole & Skim Milk
\$3 Per Person

French Toast

Vanilla French Toast served with Whipped Butter & Warm Maple Syrup (2 pieces of person)
\$4 Per Person

Create Your Own Yogurt Parfait

Greek Vanilla Yogurt Bar with toppings of Granola, Sliced Strawberries, Sliced Bananas, Chocolate Chips and Honey
\$5 Per Person

Breakfast Burritos

Fluffy Scrambled Eggs Wrapped in a Flour Tortilla with Sauteed Peppers, Onions & Monterey Jack Cheese Served with Salsa on the side
\$5 Each

Breakfast Sandwiches

Fresh Croissant with Cheese, Scrambled Egg & your choice of Ham, Bacon, Sausage or Canadian Bacon
\$5 Each

Smoked Salmon

Served with Bagels, Sliced Ripe Tomatoes, Red Onions, Capers, Lemon & Cream Cheese
\$7 Per Person

Omelet Station

Omelet made to order: Eggs, Egg Beaters, Bacon, Sausage, Ham, Scallions, Mushrooms, Peppers, Spinach, Tomatoes, Cheddar, Mozzarella, and Pepper Jack Cheese (\$75 additional charge per attendant Fee)
\$9 Per Person

Plated Breakfast

All Plated Breakfast includes: Pre-Set Orange Juice, Assorted Breakfast Bakeries, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tazo Tea

Vanilla French Toast - \$13 per person

Fresh Fruit Cup
Vanilla French Toast served with Whipped Butter & Warm Maple Syrup (2 pieces per person)
Choice of Ham, Bacon OR Sausage Links

All American Breakfast - \$15 per person

Fluffy Scrambled Eggs, Breakfast Potatoes, & Choice of Ham, Bacon OR Sausage Links

Denver Scramble - \$16 per person

Diced Ham, Red & Green Peppers and Onions scrambled in Eggs and Topped with Cheddar Cheese served with Breakfast Potatoes & Choice of Ham, Bacon OR Sausage Links

Buffet Style Breakfast

Minimum of 25 people required; fewer than 25 add \$3 per person

Traditionalist - \$20 per person

Assorted Fruit Juices
Assorted Breakfast Bakeries
Sliced Fresh Fruit & Berries
Fluffy Scrambled Eggs with Cheddar Cheese
Breakfast Potatoes
Crispy Bacon & Sausage Links
Fresh Coffee, Decaffeinated Coffee & Herbal Tea

Healthy Start - \$21 per person

Assorted Fruit Juices
Sliced Fresh Fruit with Seasonal Berries
Hot Oatmeal Bar with Brown Sugar, Raisins, Sliced Bananas, Sliced Almonds, Cinnamon, Honey & Whipped Butter
Greek Vanilla Yogurt Bar with toppings of Granola, Sliced Strawberries, Sliced Bananas, Chocolate Chips and Honey
Your Choice of Scrambled: Eggs, Eggs Beaters, or Egg Whites
Turkey Sausage Links
Fresh Coffee, Decaffeinated Coffee & Herbal Teas

Crowne Pleaser - \$24 per person

Assorted Fruit Juices
Assorted Breakfast Bakeries
Sliced Fresh Fruit with Seasonal Berries
Fluffy Scrambled Eggs with Cheddar Cheese
Vanilla French Toast served with Whipped Butter & Warm Maple Syrup
Crispy Bacon & Sausage Links
Breakfast Potatoes
Fresh Coffee, Decaffeinated Coffee & Herbal Tea

A la Carte

Assorted Sodas \$3 Each

Bottled Water \$3 Each

Starbucks Frappuccinos \$5 Each

Gatorade \$4 Each

Energy Drinks \$5 Each

Lemonade or Fruit Punch \$30 Per Gallon

Freshly Brewed Iced Tea \$30 Per Gallon

**Freshly Brewed Starbucks Coffee, Decaffeinated
Coffee & Tzao Tea** \$48 Per Gallon

Fruits, Sweets & Treats

Fresh Sliced Seasonal Fruit \$5 Per Person

Whole Fresh Fruit \$30 Per Dozen

Assorted Candy Bars \$3 Each

Gourmet Brownies \$32 Per Dozen

Assorted Fresh Baked Cookies \$34 Per Dozen

Assorted Ice Cream Novelties \$3 Each

Individual Bags of Assorted Chips \$2.50 Each

Creative Breaks

Just the Coffee Plus - \$8 Per Person

Freshly Brewed Starbucks Coffee & Decaffeinated
Coffee, Tazo Hot Tea

Bottled Water & Assorted Sodas

Build Your Own Trail Mix Bar - \$10 Per Person

Toppings of: Chex Cereal, Roasted Peanuts,
Cashews, Chocolate M&M, Reese's Pieces, Dried
Cranberries, Banana Chips, & Pretzel Sticks

Bottled Water & Assorted Sodas

Milk & Cookies - \$10 Per Person

Fresh Baked Assorted Cookies

Variety of Individual Milks

Bottled Water & Assorted Sodas

Sweet & Salty - \$12 Per Person

Fresh Popped Popcorn

Assorted Chocolate Bars & Kettle Chips

Bottled Water & Assorted Sodas

Chocolate Fondue - \$12 Per Person

Pretzels, Brownies, Marshmallows, Fresh

Strawberries, Rice Krispies with Chocolate Fondue

Bottled Waters & Assorted Sodas

South of the Border - \$14 Per Person

Tortilla Chips with: Corn & Black Bean Salsa,

Guacamole & Traditional Tomato Salsa

Black Bean Roll Ups

Cinnamon Churros

Bottled Water & Assorted Sodas

Ballpark - \$14 Per Person

Mini Corn Dogs with Mustard

Jalapeno Cheese Stuffed Soft Pretzel Bites

Honey Roasted Peanuts

Twizzlers

Bottled Waters & Assorted Sodas

Fitness Fusion - \$16 Per Person

Seasonal Sliced Fresh Fruit Display

Individual Assorted Fruit Yogurts

Vegetable Crudite with Hummus

Domestic Cheese Board with Assorted Crackers

Bottled Water & Assorted Vitamin Waters

Combination Breaks

Combination Breaks include Morning Continental, AM & PM Breaks

Crowne Combination Break - \$22 Per Person

Continental: Assorted Breakfast Bakeries, Fresh Sliced Seasonal Fruit & Berries, Fresh Brewed Coffee, Decaf Coffee, Herbal Tea & Assorted Fruit Juice

AM Break: Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Bottled Water & Assorted Sodas

PM Break: Assorted Cookies, Bottled Water & Assorted Sodas

Plaza Combination Break - \$25 Per Person

Continental: Assorted Breakfast Bakeries, Fresh Sliced Seasonal Fruit & Berries, Fresh Brewed Coffee, Decaf Coffee, Herbal Tea & Assorted Fruit Juice

AM Break: Create Your Own Yogurt Parfait: Greek Vanilla Yogurt Bar with toppings of Granola, Sliced Strawberries, Sliced Bananas, Chocolate Chips and Honey, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Bottled Water & Assorted Sodas

PM Break: Assorted Cookies, Bottled Water & Assorted Sodas

Healthy Combination Break - \$26 Per Person

Continental: Whole Wheat Bagels with Peanut Butter, Fresh Sliced Fruit & Berries, Hard Boiled Eggs, Fresh Brewed Coffee, Decaf Coffee, Herbal Tea

AM Break: Individual Assorted Fruit Yogurt & Protein Bars, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Bottled Water

PM Break: Vegetable Crudite with Hummus Dip and Domestic Cheese Board with Assorted Crackers, Bottled Water & Assorted Vitamin Waters

Lighter Fare

TOSS IT OR WRAP IT

Salads Include Dinner Rolls

Wraps Include Kettle Chips

Crowne Avocado - \$14 Per Person

Sliced Turkey, Ham, Provolone Cheese, Avocado, Bacon & Mixed Greens

Get it Wrapped with Mayo or Tossed with Choice of Dressing
Coffee & Tea Service

Cobb - \$14 Per Person

Garden Fresh Mixed Greens topped with Grilled Chicken, Avocado, Bacon, Bleu Cheese Crumbles, Tomato and Egg with your choice of Dressing

Coffee & Tea Service

Chicken Caesar - \$15 Per Person

Classic Caesar Salad with Grilled Chicken, Romaine, Parmesan Crisps, Croutons and Lemon Zest

Coffee & Tea Service

Crowne Spinach - \$16 Per Person

Fresh Spinach, Grilled Chicken, Cranberries, Candied Almonds, Goat Cheese, Red Onion served with a Raspberry Vinaigrette Dressing on the side

Coffee & Tea Service

Fiesta - \$16 Per Person

Marinated Grilled Chicken Breast over Romaine Topped with Roasted Corn, Black Beans, Diced Tomatoes, Monterey Jack & Cheddar Cheese & Tortilla Strips, Garnished with a Lime Wedge and Tex-Mex Ranch Dressing on the Side

Coffee & Tea Service

Steak House Chop - \$18 Per Person

Chopped Iceberg & Romaine Lettuce with Red Onion, Red Peppers, Egg, Tomato, Bleu Cheese Crumbles & Cucumber served with Sliced Marinated Grilled Steak & Choice of Dressing

Coffee & Tea Service

Lighter Fare

Enhancements

Soup Du Jour \$3.00 Per Person

Dessert

Cookie, Brownie, Dessert Bar or Buckeye \$2.00 Per Person

Plated Lunch

All Luncheon Entrees are served with Choice of One Salad & Choice of Dessert, Warm Rolls, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Salad Selections

Caprese Salad

Sliced Fresh Tomatoes, Mozzarella, Basil & Olive Oil

Classic Garden Salad

Romaine & Iceberg Lettuce, Cucumber, Tomatoes, Shredded Carrots & Housemade Croutons with Choice of Dressing on the side

Spinach Salad

Fresh Spinach Greens, Cranberries, Candied Almonds, Goat Cheese, Red Onion served with a Raspberry Vinaigrette Dressing on the side

Caesar Salad

Classic Caesar Salad with Romaine, Parmesan Crisps, Croutons and Lemon Zest

Entree Selections

Pasta Primavera - \$18 Per Person

Penne Pasta tossed with Seasonal Vegetables and a Tomato Cream Sauce

Rosemary Lemon Chicken - \$20 Per Person

Boneless chicken breast topped with a savory combination of rosemary and fresh lemon served with Wild Rice Pilaf & Fresh Vegetable Medley

Grilled Chicken - \$22 Per Person

With Brie Honey Dijon Sauce served with Creamed Spinach and Garlic Roasted Red Skin Potatoes

Grilled Salmon - \$24 Per Person

with Creamy Leek Sauce served with Asparagus & Garlic Parmesan Orzo

London Broil - \$26 Per Person

Sliced Chargrilled London Broil with Chimichurri Sauce served with Garlic Mashed Potatoes & Green Beans

Dessert Selections

Cookie, Brownie, Dessert Bar or Buckeye

Lunch Buffets

Minimum of 25 attendees - if under 25 a \$4.00 per person fee will apply. All Lunch Buffets are served with Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Classic Deli Buffet - \$24 Per Person

House Salad with Assorted Dressings
Garden Pasta Salad
Ham, Roast Beef, Turkey
Sliced Cheddar, Swiss, & Provolone
Assortment of Bakery Rolls & Breads
Condiments
Lettuce, Tomato, Onion
Pickle Spears
Kettle Chips
Assorted Fresh Baked Cookies

Opening Day - \$25 Per Person

Red Skin Potato Salad
Creamy Cole Slaw
Hamburgers
All Beef Hot Dogs
Sauerkraut
Sliced Cheddar, Swiss, & Provolone
Assortment of Bakery Rolls
Condiments
Lettuce, Tomato, Onion
Pickle Spears
Maple Baked Beans
Kettle Chips
Assorted Fresh Baked Cookies

Taste of Italy - \$26 Per Person

Caesar Salad
Caprese Salad with Balsamic Glaze
Chicken Parmesan
Meat Lasagna
Pasta Station: Rotini Pasta & Three Cheese Tortellini with
Toppings of: Fresh Marinara Sauce, Alfredo Sauce, Meatballs
Marinara, Sliced Grilled Chicken Breast, Roasted Vegetables,
Sautéed Mushrooms, Shredded Parmesan Cheese & Red
Pepper Flakes
Garlic Bread
Cannoli

Crowne Plaza Buffet - \$26 Per Person

Salads - Please select two

Caprese Salad
Garden Salad
Caesar Salad
Spinach Salad
Fresh Fruit Bowl

Sides - Please select two

Roasted Zucchini & Squash
Green Beans with Lemon & Garlic Sauce
Grilled Asparagus
Carrots with Brown Butter Sage
Creamed Spinach
Herbed Wild Rice
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Dauphinoise Potato
Garlic Roasted Red Skin Potatoes
Garlic Parmesan Orzo

Entrees - Please select two

Pasta Primavera
Rosemary Lemon Chicken
Grilled Chicken with Brie Honey Dijon Sauce
Grilled Salmon with Creamy Leek Sauce
Cod with Warm Tomato Tapenade
Fennel Roasted Pork Loin
London Broil

Dessert - Please select one

Buckeye Peanut Butter Cheesecake, Vanilla Bean
Cheesecake, Double Layer Chocolate Cake, Carrot Cake
with Cream Cheese Icing, Seasonal Fresh Berries & Whipped
Cream

Boxed Lunches

for groups of 50 or less - \$21 per person

All Box Lunches Include: Chef's Choice Compound Salad, Individual Whole Fruit, Individual Bag of Chips, Cookie, Soda or Bottled Water

Roasted Vegetable Wrap

Garlic & Herb Roasted Vegetables, Boursin Cheese Spread and baby spinach in a Sundried Tomato Wrap

Chicken Club

Grilled Chicken Breast, with Bacon, Cucumber, Pepper Jack Cheese, Lettuce & Tomato served on Ciabatta with Mayonnaise

Italian Sub

Salami, Capicola, & Pepperoni, Smoked Mozzarella, Provolone, Roasted Red Pepper, Tomato & Lettuce on a Hoagie Bun with Italian Dressing on the Side

Our Famous Chicken Salad

Housemade Chicken Salad, Sliced Tomato, Lettuce & Onion served on a Croissant

Croissant

Turkey OR Ham Beef with Lettuce, Tomato and Mayo served on a Croissant

Roast Beef

Roasted Beef, Provolone, Grilled Onions, Lettuce & Tomato served on French Bread with Horseradish Cream Sauce

HORS D'OEUVRES

Passed

Chicken Salad in Belgium Endive Cup

\$150 Per 50 Pieces

Mozzarella & Tomato Caprese Skewers

\$150 Per 50 Pieces

Greek Spanikopita

\$150 Per 50 Pieces

Vegetable Shooters with Parmesan Ranch

\$150 Per 50 Pieces

Shrimp Cocktail Shooters

\$200 Per 50 Pieces

Seared Beef Tenderloin Crostini with Horseradish

\$200 Per 50 Pieces

Antipasti Skewers

\$200 Per 50 Pieces

Prosciutto and Asparagus Roll Up

\$200 Per 50 Pieces

Stationary

Spinach & Artichoke Stuffed Mushrooms

\$175 Per 50 Pieces

Thai Chicken Satay with Peanut Sauce

\$175 Per 50 Pieces

Mini Baked Brie with Raspberry En Croute

\$200 Per 50 Pieces

Mini Beef Wellingtons

\$250 Per 50 Pieces

Coconut Shrimp with Sweet Chili Sauce

\$250 Per 50 Pieces

Petite Crab Cakes

\$250 Per 50 Pieces

Bacon Wrapped Scallops

\$250 Per 50 Pieces

Comfort

Meatballs (Swedish, Barbecue, or Italian)

\$150 Per 50 Pieces

Chicken Tenders

with Assorted Dipping Sauces \$150 Per 50 Pieces

Mozzarella Sticks

with Marinara Sauce \$150 Per 50 Pieces

Boneless Buffalo Wings \$150 Per 50 Pieces

Vegetarian Spring Rolls

with Plum Dipping Sauce \$150 Per 50 Pieces

Mini Chicken Quesadillas

with Sour Cream & Salsa \$175 Per 50 Pieces

Beef Sliders \$175 Per 50 Pieces

Reception Service Recommendations

In Planning your reception, we recommend the following consumption guidelines:

Reception Preceding Dinner

45-60 minutes: 4-6 pieces and/or servings per guest

Reception and Dinner Alternative

45-60 minutes: 9-12 pieces and/or servings per guest

60-90 minutes: 14-17 pieces and/or servings per guest

90+ minutes: 19-22 pieces and/or servings per guest

HORS D'OEUVRES

Specialty Displays

Chips & Salsa - \$3 Per Person

Pretzels & Chips with Dip - \$3 Per Person

Spinach & Artichoke Fondue with Pita Chips - \$3 Per Person

Vegetable Crudite - \$4 Per Person

Fresh Vegetable Display served with Hummus, Parmesan Ranch and Bleu Cheese Dressing

Domestic Cheese Display - \$6 Per Person

Domestic Cheeses served with Crackers

Fruit Display - \$6 Per Person

Sliced Seasonal Fresh Fruit Display

Artisan Cheese Display - \$8 Per Person

Artisan and international Cheeses served with Crackers, Honey, Nuts, Dried Fruit, and Assorted Jams

S'more Station - \$8 Per Person

Roast your own S'mores with Marshmallows, Chocolate Slabs, and Graham Crackers

Antipasto Display - \$8 Per Person

Cured Italian Meats, Artisan Cheeses, Grilled Marinated Vegetables, Portabella Wedges, Grilled Roma Tomatoes, Olives, Artichokes, Assorted Breads and Crackers

Action Stations

* Action Stations require a \$75 Attendant Fee

Grilled Cheese Station* - \$8 Per Person

Thick cut bread with a variety of cheeses : Cheddar, Brie, Pepperjack, Manchego and toppings of Ham, Bacon, Peppers, Fig Spread, Sliced Apples, Black Bean & Corn Salsa

Salad Station - \$9 Per Person

Mixed Greens, Romaine, Spinach
Assorted Toppings: Candied Pecans, Crumbled Bleu Cheese, Grape Tomatoes, Diced Peppers, Shredded Carrots, Croutons, Bacon, Black Olives, Sun-Dried Cherries
Choice of Dressing: Ranch, Vinaigrette, French, Italian

Mashtini Station - \$9 Per Person

Regular & Sweet Smashed Potatoes served in Martini Glasses with toppings of: Butter, Roasted Garlic, Cheddar Cheese, Sour Cream & Chives, Scallions, Bacon, Raisins & Brown Sugar

Pasta Station* - \$12 Per Person

Rotini Pasta & Three Cheese Tortellini with Toppings of: Marinara, Alfredo Sauce, & Meatballs Marinara Sauce
Diced Grilled Chicken Breast, Marinated Shrimp, Roasted Vegetables, Sautéed Mushrooms, Shredded Parmesan Cheese & Red Pepper Flakes
Garlic Breadsticks

Asian Station* - \$12 Per Person

Fried Rice & Soba Noodles
Chicken, Shredded Pork, Beef & Shrimp
Assorted Roasted Vegetables
Sriracha, Soy Sauce, Rice Wine Vinegar
Mini Egg Rolls
Fortune Cookies

Mac & Cheese Station* - \$12 Per Person

Cheddar & Gruyere Cheese Sauces
Macaroni Noodles & Pasta Shells
Bacon, Broccoli, Peas, Chopped Herbs, Jalapenos, Sautéed Spinach, Diced Tomatoes, Bleu Cheese Crumbles, Diced Ham & Chicken

Fajita Station - \$12 Per Person

Sliced & Marinated Beef and Grilled Chicken - with Grilled Peppers & Onions, Guacamole, Salsa, Jalapenos, Shredded Cheddar & Jack Cheeses, Sour Cream, Lettuce, Warm Flour Tortillas & Tortilla Chips

HORS D'OEUVRES

Carving Stations

All Carving Stations require a \$75 Attendant Fee

Roasted Turkey Breast

Served with Silver Dollar Rolls, Mayonnaise & Cranberry Orange Relish \$220 serves 40 people

Herb Crusted Beef Tenderloin

Served with Silver Dollar Rolls, Creamy Horseradish & Sun-Dried Tomato Mayonnaise \$250.00 serves 20 people

Honey Glazed Ham

Served with Silver Dollar Rolls & Dijonnaise \$250.00 serves 50 people

Prime Rib

Hand Cut and Slow Roasted, with a Creamy Horseradish and Au Jus \$350 serves 40 people

Dessert Stations

Miniature Dessert Display - \$6 Per Person

Including but not limited to Petite Gourmet Brownies, Lemon Bars, Assorted Mini Pastries, and Sweet Shooters

Gourmet Coffee Bar - \$7 Per Person

Fresh Brewed Coffee & Decaffeinated Coffee with Rock Candy Stirrers, Cinnamon Sticks, Shaved Chocolate, Caramel, Vanilla & Hazelnut Syrups, Biscotti, Half & Half, Skim Milk & Assorted Sugars

Shortcake Dessert Station - \$8 Per Person

Housemade Shortcake, Fresh Strawberries, Mixed Tropical Fruit, Grand Marniner Berry Sauce, Lemon Curd, Chocolate, Plain Whipped Cream and Chocolate Shavings

All In One Reception - \$29 Per Person

Two Hours Endless Consumption

Market Station

Domestic Cheese & Crackers
Fresh Vegetable Crudite with Dip
Artichoke & Spinach Fondue with Pita Chips
Fresh Fruit Display

Choose 5 Appetizers

Mini Beef Wellington
Coconut Shrimp
Chicken Salad in Belgium Endive Cup
Vegetarian Spring Rolls
Chicken Quesadillas
Meatballs (Swedish, Barbecue, or Italian)
Chicken Tenders
Mini Baked Brie with Raspberry En Croute

Dessert Display

Regular & Decaf Coffee
Chef's Choice of Dessert Including:
Assorted Dessert Bars
Assorted Cookies
Mini Pastries

Plated Dinners

All Dinner Entrees are served with Choice of One Salad, Choice of Two Accompaniments & Choice of One Dessert, Warm Rolls, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Salad Selections

Choose 1

Caprese Salad

Sliced Fresh Tomatoes, Mozzarella, Basil & Olive Oil

Classic Garden Salad

Romaine & Iceberg Lettuce, Cucumber, Tomatoes, Shredded Carrots & Housemade Croutons with Choice of Dressing on the side

Spinach Salad

Fresh Spinach Greens, Cranberries, Candied Almonds, Goat Cheese, Red Onion served with a Raspberry Vinaigrette Dressing on the side

Caesar Salad

Classic Caesar Salad with Romaine, Parmesan Crisps, Croutons and Lemon Zest

Accompaniment Selections

Choose 2

Roasted Zucchini & Squash
Green Beans with Lemon & Garlic Sauce
Grilled Asparagus
Carrots with Brown Butter Sage
Creamed Spinach
Herbed Wild Rice
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Dauphinoise Potato
Garlic Roasted Red Skin Potatoes

Entree Selections

Pasta Primavera - \$22 Per Person

Penne Pasta tossed with Seasonal Vegetables and a Tomato Cream Sauce

Rosemary Lemon Chicken - \$25 Per Person

Boneless Chicken Breast topped with a Savory Combination of Rosemary and Fresh Lemon

Grilled Chicken - \$26 Per Person

with Brie Honey Dijon Sauce

Roasted Pork Loin - \$27 Per Person

With Fennel Sage Brown Butter

Roasted Cod - \$27 Per Person

with Warm Tomato Tapenade

Grilled Salmon - \$28 Per Person

with Creamy Leek Sauce

New York Strip - \$34 Per Person

12 ounce with Fresh Herb, Shallot and Mushroom Sautee

Prime Rib - \$36 Per Person

14 ounce with Herb Roasted Prime Rib served with Horseradish Cream & Au Jus

Dessert Selections

Choose 1

Buckeye Peanut Butter Cheesecake, Vanilla Bean Cheesecake, Double Layer Chocolate Cake, Carrot Cake with Cream Cheese Icing, Seasonal Fresh Berries & Whipped Cream

Children's Entrees

(Ages 3-12)

Chicken Tenders - \$13 Per Person

Served with Dipping Sauce, French Fries & Fruit Cup; Fruit Punch or Lemonade

Sliders - \$13 Per Person

Two Cheeseburger Sliders served with French Fries & Fruit Cup; Fruit Punch or Lemonade

Dinner Buffet

Minimum 25 Attendees - if under 25 a \$4.00 per person charge will apply

All Dinner Buffets are served with Warm Rolls, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Fiesta Buffet - \$28 Per Person

Smoked Chicken Tortilla Soup
Southwest Salad Bowl: Romaine Lettuce, Tomatoes & Black Olives topped with Tortilla Strips served with Tex Mex Ranch on the Side
Roasted Corn & Black Bean Salsa: Corn, Black Beans, Tomatoes, Diced Green Peppers & Red Onion tossed in a Lime Cilantro Vinaigrette
Sliced & Marinated Beef and Grilled Chicken - with Grilled Peppers & Onions, Guacamole, Salsa, Jalapenos, Shredded Cheddar & Jack Cheeses, Sour Cream, Lettuce, Warm Flour Tortillas & Tortilla Chips
Fiesta Rice
Cinnamon Churros & Cheesecake Xangos with Assorted Dessert Sauces

Taste of Italy - \$30 Per Person

Caesar Salad
Caprese Salad with Balsamic Glaze
Chicken Parmesean
Meat Lasagna
Pasta Station: Rotini Pasta & Three Cheese Tortellini with Toppings of: Fresh Marinara Sauce, Alfredo Sauce, Meatballs Marinara, Sliced Grilled Chicken Breast, Roasted Vegetables, Sautéed Mushrooms, Shredded Parmesan Cheese & Red Pepper Flake
Roasted Zucchini & Squash
Garlic Bread Sticks
Tiramisu & Vanilla Bean Cheesecake

BBQ Buffet - \$32 Per Person

Corn Muffins with Honey Butter
Creamy Cole Slaw
Maple Baked Beans
Roasted Red Skin Potatoes
Corn Pudding
BBQ Chicken Breast
BBQ Pulled Pork & Kaiser Rolls
Banana Pudding with Vanilla Wafers

Crowne Plaza Buffet - \$34 Per Person

Salads - Please choose 2

Caprese Salad
Garden Salad
Caesar Salad
Spinach Salad
Fresh Fruit Bowl

Sides - Please choose 2

Roasted Zucchini & Squash
Green Beans with Lemon & Garlic Sauce
Grilled Asparagus
Carrots with Brown Butter Sage
Creamed Spinach
Herbed Wild Rice
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Dauphinoise Potato
Garlic Roasted Red Skin Potatoes

Entrees - Please choose 2

Pasta Primavera
Rosemary Lemon Chicken
Grilled Chicken with Brie Honey Dijon Sauce
Grilled Salmon with Creamy Leek Sauce
Cod with Warm Tomato Tapenade
Fennel Roasted Pork Loin
Prime Rib Au Jus

Dessert - Please Choose 1

Buckeye Peanut Butter Cheesecake, Vanilla Bean Cheesecake, Double Layer Chocolate Cake, Carrot Cake with Cream Cheese Icing, Seasonal Fresh Berries & Whipped Cream



FROM THE BAR...

A LA Carte

All Bars are stocked with the following items: Vodka, Gin, Rum, Tequila, Whiskey & Scotch
Import & Domestic Bottled Beers
Red, White & Blush Wines
Assorted Sodas & Bottled Water
A \$75 Bartender Fee (per bartender) will apply is a minimum of \$500 in revenue per bartender is not achieved

Assorted Sodas & Bottled Waters - \$3 Each

Domestic Bottled Beer - \$5 Each

Premium & Import Beer - \$6 Each

House Wine - \$7 Each

Premium Brand Liquor - \$7 Each

Supreme Brands, Cordials, & Brandy - \$ 9 Each

Open Bar Packages

All pricing is per person. Guarantees for open bar will be duplicated from final guest count

All children under 21 will be taken into consideration with an unlimited n/a beverage consumption fee of \$5.00 per person

First Hour

Beer, Wine & Soda - \$12 per person
Premium Brands - \$15 per person
Supreme Brands - \$18 per person

Two Consecutive Hours

Beer, Wine & Soda - \$17 per person
Premium Brands - \$20 per person
Supreme Brands - \$23 per person

Three Consecutive Hours

Beer, Wine & Soda - \$22 per person
Premium Brands - \$25 per person
Supreme Brands - \$28 per person

Four Consecutive Hours

Beer, Wine & Soda - \$27 per person
Premium Brands - \$30 per person
Supreme Brands - \$33 per person

Domestic & Import Beer:

Miller Light, Coors Light, Bud Light, Budweiser, Yuengling, Heineken, Amstel, Samuel Adams

House Wine:

Canyon Road: Red, White & Blush

Premium Package Liquors:

Jose Cuervo Gold, Cruzan Aged Light Rum, Beefeater Gin, Smirnoff Vodka, Jim Beam Bourbon, Canadian Club, Dewars Scotch & Korbel Brandy

Supreme Package Liquors:

Absolute Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Tangueray Gin, Johnny Walker Red, Maker's Mark, Jack Daniels, Seagrams VO, 1800 Silver Tequila, Courvoiseier VS Brandy

Cordials:

Grand Marnier, Bailey's, Kahlua

Audio Visual Menu



Popular Packages

Ballroom Presentation Package...\$450

5000 Lumen HD projector, tripod screen w/drape, draped AV cart, 25' extension cord, power strip and a wireless presentation remote

- Patch your laptop, IPod or mic to house sound...\$50

Breakout Room Presentation Package ...\$325

3000 Lumen HD projector, tripod screen w/drape, draped AV cart, 25' extension cord, power strip and a wireless presentation remote

- Patch your laptop, IPod or mic to house sound...\$50

Large Flat Screen Display...\$200

50" HD-LCD Monitor, rolling pole stand with media shelf

- With a DVD player...Add \$50.00

Bring Your Own Projector...\$130

Draped AV cart, tripod screen w/dress kit, 25' extension cord, power strip and set up assistance, as needed.

- Patch your laptop, IPod or mic to house sound...\$50
- With a [wireless presentation remote](#)...Add \$28

Flip-Chart Set...\$35

Hardback easel, standard white paper pad ^{SI} & four colored markers ^{SI}

- Upgrade to a Post-It™ paper pad...Add \$15 ^{SI}



^{SI} Sale Item * Special Order Item

Rates are per day unless otherwise noted. All menu prices are subject to 22% service charge and 7.25% sales tax.

Audio Visual Menu



Audio Equipment

[Wireless microphone](#)...\$125

[Wired microphone](#)...\$30

[Pencil gooseneck podium microphone](#)...\$80

[Push-to-talk delegate mic. system](#)...\$50 ea./\$200
(minimum)*

4 microphone minimum and up to 48 total microphones.

[4 channel mono mixer](#)...\$40

[16 channel stereo mixer](#)...\$80

[Self-amplified, high-fidelity speaker](#)...\$85



Display Equipment

[50" HD-LCD Monitor on rolling pole stand with a media shelf](#)...\$200

[60" HD-LCD Monitor on rolling chrome pole stand with a media shelf](#) ...\$400

[Laptop computer](#)...\$125 *Windows 7 OS and Microsoft Office Suite*

[Seamless video switcher](#)...\$300

[DVD player](#)...\$50

[Video recorder to hard drive](#)...\$250

Multiple "final format" options

[HD camera w/ tripod](#)...\$300

[Wireless presentation remote](#)...\$30



SI Sale Item * **SO** Special Order Item

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Audio Visual Menu



Conferencing Equipment

[Conference speakerphone](#) < 12 attendees...\$75

[Deluxe conferencing system](#) <25 attendees...\$100
Speakerphone + 2 extension microphones

[Telephone Interface into PA System](#)...\$200

[Video conferencing packages](#) starting at...\$800*



Miscellaneous

[Tripod Easel](#) (signage)...\$15

[Hardback Easel](#) (flipchart)...\$20

[Power Strip or 25' Extension Cord](#)...\$15

[AV Cart](#)...\$25

Standard Flipchart Pad ^{SI} ...\$15

Post-It™ Flipchart Pad ^{SI} ...\$30

Four-Pack of Pad Markers ^{SI} ...\$8



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Audio Visual Menu



Décor Packages for Special Events

Dual Triangle Package starting at...**\$475***

Decorate your backdrop with Spandex stretch shapes. Includes (2) 5' x 8' Spandex Triangles, (4) LED up lights, (2) 10' Black Pipe and Drape.

- Additional (1) Spandex Triangles Add...\$75 (8' x 12' Triangles available)
- Additional (4) LED up lights Add... \$156
- Additional 10' Pipe and Drape Add... \$84

Dual Columns Package starting at...**\$300***

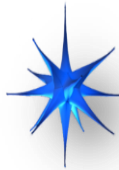
Add a new dynamic to your space with Spandex Columns. Includes (2) 2'x 12' Spandex Columns, (4) LED up lights.

- Option of 2' or 3' Width and 9' or 12' Height
- Additional (4) LED up lights Add... \$156

3D Star Package starting at...**\$400***

Add dimension with 3' -or- 4' Spandex Stars. Includes (4) Spandex Stars, (4) LED up lights.

- Additional (4) LED up lights Add... \$156



Crystal Curtain Package starting at...**\$600***

Add a sparkling crystal backdrop.

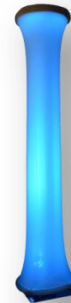
Includes 24' W x 12'H Crystal Curtain (8 x 3' sections) (8) LED up lights & black drapery.

- Additional 12'W sections of Crystal Curtain Add... \$150
- Additional LED up lights (4) Add... \$156
- Custom Gobos starting at... \$200
- Additional 10' W sections of drapery Add... \$84

Spandex shapes and columns starting at...**\$150***

Crystal pillars, columns and curtains starting at ...**\$150***

Contact us for your décor needs - renderings available.



^{SI} Sale Item * Special Order Item

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Audio Visual Menu



Décor Lighting for Special Events

[LED Up-lighting](#) packages starting at...\$350
Programmable to match any logo or color scheme

[Custom Gobo](#) packages starting at...\$200 ^{SI*}
Light up walls or floor areas with brand names, logos, initials

Stage lighting packages starting at...\$350
Highlight the stage for enhanced viewing and recording

[Podium spot light](#)...\$80

[Mini spot lights](#)...\$40 ea. or \$140 (4)*
Highlight buffets, cake tables, center pieces and other areas

[Special Event Acrylic Lectern](#)...\$200*
Use "as-is" (clear) or with plain insert (white, grey, red or blue)
Includes reading light, 2 pencil microphones & built-in dimmable LED lighting

- Personalized Options
 - [Company/event logo foam core insert](#)...Add \$80 ^{SI*}
 - [Company/event logo frosted Lexan front panel](#)...Add \$150 ^{SI*}



Drapery

[Black Velour 10' wide x < 16' high](#)...\$120

[White Velour 12' wide x < 16' high](#)...\$120

[Blue Velour 12' wide x < 16' high](#)...\$120



^{SI} Sale Item * Special Order Item

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Audio Visual Menu



Skilled Technicians & Event Support

In Room Technician...\$**300** per half day (5 hours or less)

In Room Technician...\$**450** per full day (10 hours or less)

Set-up /Tear Down Labor (1 hour minimum)\$**40** per hour

Overtime Rates(More than 10hrs in one day).....\$**75** per hour

Important pricing policies & procedures

- **Estimates** are recommended and will be valid for 30 days
- **Final charges** may vary due to unforeseen requirements or circumstances beyond our control
- **Cancellations:** Charges for AV ordered then cancelled
 - **Special Order Items:**
 - Cancelled < 168 hours of event = **50%** of total estimated charge
 - Cancelled < 96 hours of event = **100%** of total estimated charge
 - **All other AV reservations:**
 - Cancelled < 24 hours of event = **50%** of one day charge
 - Cancelled < 12 hours of event = **100%** of one day charge

Advice is free...just ask. We are here to enhance your meetings and special events.

^{SI} Sale Item * Special Order Item

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