



CROWNE PLAZA®

HOTELS & RESORTS

Crowne Plaza Dallas Near Galleria-Addison

CATERING MENU



CONTINENTAL BREAKFAST

CLUB CONTINENTAL 23

- Assorted Fruit Juices
- Sliced Fresh Fruits and Berries
- Assorted Fruit Yogurts
- Assorted Breakfast Breads and Bagels
- Cream Cheese, Jelly, Butter

PLATINUM CONTINENTAL 25

- Assorted Fruit Juices
- Sliced Fresh Fruits and Berries
- Breakfast Bars
- Assorted Fruit Yogurts
- Hard-Boiled Eggs
- Assorted Breakfast Breads and Bagels
- Cream Cheese, Jelly, Butter
- Assorted Cereals and Milk

ENHANCEMENTS

- Breakfast Potatoes 4
- Biscuits and Gravy 4
- French Toast with Maple Syrup 4
- Hot Oatmeal 4
(Brown Sugar, Bananas, Strawberries, and Dried Fruit)
- Pancakes with Maple Syrup 4
- Yogurt Parfaits with Granola 4
- Bacon, Sausage, or Turkey Bacon 5
- Chorizo, Egg, and Cheese Burritos 5
- Ham, Egg, and Cheese Croissants 5
- Sausage and Egg Biscuits 5
- Quiche Lorraine 5
(Ham, Spinach, Mushroom and Cheese)
- Vegetable Quiche 5
(Onion, Mushroom and Spinach)
- Omelette Station (chef attendant required) 8
- Smoked Salmon and Bagels 10
(Onions, Tomatoes, Chopped Hard Boiled Eggs, Capers and Cream Cheese)

Continental Breakfasts include Assorted Fresh Juices, Coffee, and Hot Tea.

Prices are per person. A 23% taxable service charge and sales tax will be added.

Omelette Station requires a chef attendant at \$100.00 per 75 guests

BREAKFAST BUFFET

HEALTHY CHOICE 33

Seasonal Sliced Fresh Fruit and Berries
Quiche
Fluffy Scrambled Eggs
Chicken Apple Sausage
Assorted Muffins and Whole Wheat Breads
Greek Probiotic Parfaits with House Granola
Hot Oatmeal with an Assortment of Sides
Assorted Cereals and Milk
Hard Boiled Eggs

CROWNE AMERICAN 35

Sliced Fresh Fruit and Berries
Fluffy Scrambled Eggs
Sausage Links and Crispy Applewood Bacon
Pan Seared Rosemary Potatoes
Greek Probiotic Parfaits with House Granola
Baked Biscuits with Peppered Country Gravy
Assorted Fruit Yogurts
Assorted Cereals and Milk
Assorted Breakfast Breads

SOUTH OF THE BORDER 35

Sliced Fresh Fruit and Berries
Scrambled Eggs with Chorizo and Flour Tortillas
Sausage Links and Crispy Applewood Bacon
Pan Seared Rosemary Potatoes
Pico de Gallo, Sour Cream, Fresh Salsa, and Fresh Guacamole

IDA CLAIRE COUNTRY BREAKFAST 35

Fluffy Scrambled Eggs
Crispy Applewood Bacon and Sausage Links
Pan Seared Rosemary Potatoes
Cheddar Biscuits
Country Gravy
Sliced Seasonal Fresh Fruit

Breakfast Buffets include Assorted Fresh Juices, Coffee and Hot Tea

Buffets are based on two hours of service and are not available for less than 25 guests.

Prices are per person. A 23% taxable service charge and sales tax will be added.

PLATED BREAKFAST

VEGETABLE QUICHE 22

Homemade Pie with Eggs, Cheddar Cheese, Spinach, Onion, Mushroom

Chicken Apple Sausage

Pan Seared Rosemary Potatoes

FRENCH TOAST 23

Thick Sliced French Bread with Sweet Ricotta Cheese

Warm Maple Syrup

Crispy Applewood Bacon

Fresh Seasonal Berries

CROISSANT BREAKFAST SANDWICH 24

Fluffy Eggs with American Cheese on a Fresh Croissant

Your Choice of: Bacon, Ham, or Sausage

Pan Seared Rosemary Potatoes

ALL AMERICAN 25

Fluffy Scrambled Eggs

Chicken Apple Sausage Links and Crispy Applewood Bacon

Pan Seared Rosemary Potatoes

Vine Ripened Grilled Tomatoes

CHILAQUILES 25

Fluffy Scrambled Eggs, Pepper Jack Cheese, Tortilla Strips, Salsa Verde, Queso Fresco

Grilled Chorizo Sausage

Pan Seared Rosemary Potatoes

EGGS BENEDICT 26

English Muffin

Canadian Bacon

Poached Egg

Pan Seared Rosemary Potatoes

Hollandaise Sauce

Vine Ripened Grilled Tomatoes

All Plated Breakfasts include Assorted Breakfast Breads, Fresh Orange Juice, Coffee, and Hot Tea

For groups of less than 25 guests an additional service fee of \$65 will apply.

Prices are per person. A 23% taxable service charge and sales tax will be added.

LUNCH BUFFETS

PLATINUM DELI

37

Soup of the Day

Garden Salad with Selection of Dressings and Garnishes

Fingerling Potato Salad, Bleu Cheese, Green Onions

Tuna Salad or Chicken Salad

Penne Pasta Salad, Portobello Mushroom, Arugula, Balsamic Vinaigrette

Sliced Roast Beef, Peppered Turkey, Pastrami, Black Forest Ham, Smoked Turkey Breast

Cheddar, Swiss, American Cheeses

Leafy Green Lettuce, Sliced Tomatoes, Shaved Red Onion, Dill Pickles

House Made Potato Chips

Deli Breads, Fresh Baked Croissants

Fresh Baked Cookies, Fudge Brownies

LIGHT & FRESH

39

Soup of the Day

California Field Greens, Pomegranate Vinaigrette, Lite Italian

Mediterranean Couscous Salad with Sun-Dried Tomatoes, Feta Cheese, Kalamata Olives

Mixed Grilled Vegetables

Garlic Hummus and Pita Bread

Chicken Salad with Lemon Herb Vinaigrette

Nicoise Tuna Salad with Albacore Tuna, Olives, Sweet Onions, Haricot Vert, Hard Boiled Eggs, Tomatoes, Cucumbers, Vinaigrette

Assorted Gourmet Breads, Fresh Baked Croissants

Miniature Fruit Tarts, Tropical Fruit Salad

COWBOY

41

Country Garden Salad with Ranch, Honey Lime Vinaigrette

Texas Potato Salad

Barbeque Grilled Chicken Breast

House Smoked Beef Brisket

Southwest Corn

Rach Style Beans

Jalapeno Cornbread Muffins

Bourbon Pecan Pie, Peach Cobbler

ITALIANO

42

Tomato Mozzarella Caprese Salad

Caesar Salad

Homemade Beef Lasagna

Chicken Piccata

Baked Ziti Al Forno, Asiago Cream Sauce

Ratatouille Vegetables

Garlic Bread Sticks

Petite Tiramisu, Amaretto Cheesecake

All Lunch Buffets include Coffee, Iced Tea, and Water

Buffets are based on two hours of service and are not available for less than 25 guests.

Prices are per person. A 23% taxable service charge and sales tax will be added.

LUNCH BUFFETS

LITTLE ITALY

42

Tuscany Style Insalata with Arugula and Baby Spinach

Baked Chicken Thighs with Fresh Lime and Artichoke Heart Sauce

Four Cheese Ravioli with Pomodoro Sauce

Mushroom Risotto

Roasted Vegetables

Italian Crème Cake, Lemon Cake

BIG "D"

44

Field Greens with Cucumbers, Tomatoes, Croutons, with Light Vinaigrette and Tabasco Ranch

Roasted Corn Salad

Texas Short Ribs with a Dr. Pepper Glaze

BBQ Glazed Chicken Breasts

Rosemary Fingerling Potatoes

Fresh Green Beans

HILL COUNTRY

44

Farmers Garden Salad with Cucumbers, Carrots, Grape Tomatoes, Red Wine Vinaigrette and Honey Mustard

Apple and Pear Salad with Honey Yogurt Dressing, Candied Pecans and Sharp Cheddar Cheese

Chicken Fried Steak with Gravy

Applewood Smoked Chicken Breast with Bourbon Glaze

Shallot Whipped Potatoes

Green Beans with Caramelized Onions

Country Rolls

Strawberry Shortcake, Apple Crumb Cake

SOUTHWESTERN

44

Fiesta Salad, Avocado Ranch, Honey Lime Cilantro Vinaigrette

Spicy Jicama Salad with Cucumbers, Cilantro, Mandarin Oranges

Roasted Corn and Pinto Bean Salad

Tri-Colored Tortilla Chips with Homemade Salsa

Marinated Chicken and Beef Fajitas

Cheese Enchiladas

Spanish Rice

Borracho Beans or Refried Beans

Flour Tortillas, Lettuce, Cheese, Sour Cream, Pico de Gallo and Guacamole

Tres Leches Cake, Cinnamon Sugar Churros

All Lunch Buffets include Coffee, Iced Tea, and Water

Buffets are based on two hours of service and are not available for less than 25 guests.

Prices are per person. A 23% taxable service charge and sales tax will be added.

LUNCH BUFFETS

FARMERS MARKET BUFFET 45

Strawberries and Spinach Salad with Candied Pecans
Watermelon and Feta Salad
Fresh Cucumber Slaw
Herb Chicken Breast Fricassee
Garlic Roasted Pork Loin with Fresh Rosemary
Fingerling Potatoes
Wild Rice with Mushrooms, Asparagus, and Goat Cheese
Homemade Banana Pudding, Apple Pie

ADDISON 48

Boston Bibb Lettuce with Manchego Cheese and Kiwi Strawberry Vinaigrette
Quinoa Wild Berry Salad with Pecans
Pan Seared Tilapia á la Meunière
Petite Grilled New York Steak with a Cabernet Glaze
Boursin Potato Croquettes
Oven Roasted Baby Vegetables
Raspberry White Chocolate Mousse Cake, Hazelnut Nutella Cake

All Lunch Buffets include Coffee, Iced Tea, and Water

Buffets are based on two hours of service and are not available for less than 25 guests.

Prices are per person. A 23% taxable service charge and sales tax will be added.

PLATED LUNCH

GRILLED BOURBON TERIYAKI SALMON 34

Jasmin Rice with Scallion and Mixed Vegetables

SKEWERS 34

Tequila Lime Chicken Skewers on a bed of Wild Brown Rice

Roasted Vegetables

HERB SEARED CHICKEN 40

Herb Seared Chicken Breast

Fingerling Potatoes

Asparagus

Grilled or Roasted Vegetables

SMOKED PORK LOIN 40

Mesquite Smoked Pork Loin Medallions with Peach Chutney

Sharp Cheddar Cheese Grits

Grilled Mixed Vegetables

ADOBO STEAK 41

Adobo Marinated Flank Steak with Chimichurri Sauce

Cheddar Whipped Potatoes

Grilled Cumin Asparagus

GRILLED SALMON 42

Grilled Salmon Filet with Lemon Pepper Herbs

Shallot Mashed Potatoes

Grilled Squash, Zucchini, and Red Peppers

TEXAS BRAISED SHORT RIBS 45

Choice of Dr. Pepper or Bourbon Glaze

Loaded Potatoes

Fresh Green Beans

All Plated Lunches include choice of one Salad and one Dessert

Salads

Classic Caesar

Crowne House Salad

Spinach Salad

Desserts

Bourbon Pecan Tarts

Carrot Cheesecake

Chocolate Mousse Cake

Italian Crème Cake

All Plated Lunches include Baked Rolls, Coffee, Iced Tea, and Water

Prices are per person. A 23% taxable service charge and sales tax will be added.

EXPRESS PLATED LUNCH

SMOKED TURKEY CLUB 26

Smoked Turkey, Applewood Bacon, Leafy Lettuce, Tomato, Swiss and Cheddar Cheese, Stacked on Whole Wheat Breads served with House Made Chips

VEGGIE LOVERS 26

Marinated Portobello Mushroom, Grilled Asparagus, Arugula, Roasted Red Pepper Hummus in a Ciabatta Square served with House Made Chips

GRILLED CHICKEN CAESAR 27

Herb Grilled Chicken Breast, Baby Romaine Lettuce, Parmesan Cheese, Crostini Croutons, Caesar Dressing

CHICKEN SALAD SANDWICH 28

Chicken Salad, Leafy Greens, Tomato, Light Dressing, Croissant, House Made Chips

SOUTHWEST STEAK WRAP 28

Thin Sliced Beef, Caramelized Onions and Peppers, Pepper Jack Cheese, Avocado Spread, Lettuce, Tomato, Tortilla Wrap, Tortilla Chips

CHICKEN COBB SALAD 30

Grilled Chicken, Field Greens, Shredded Cheddar Cheese, Chopped Tomato, Hard-Boiled Egg, Bacon Crumbles, Avocado, Tabasco Ranch

MARGARITA SALMON SALAD 30

Tequila Lime Marinated Grilled Salmon Filet, Jicama, Cucumbers, Carrots, Spiced Pepitas, Queso Fresco, Spring Greens, Sweet Mango Vinaigrette

Express Plated Lunches include your choice of one dessert:

Dulce de Leche

Chocolate Mousse Cake

Seasonal Fresh Fruit and Mixed Berries

All Express Plated Lunches include Baked Rolls, Water and Iced Tea

For groups of less than 25 guests an additional service fee of \$65 will apply.

Prices are per person. A 23% taxable service charge and sales tax will be added.

BOXED LUNCH

CALIFORNIA DELITE 27

Avocado, Shredded Lettuce, Tomato, Provolone Cheese, Stacked Cucumber with Alfalfa Sprouts, Seven Grain Bread

VEGGIE SANDWICH 27

Marinated Portobello Mushroom, Sliced Avocado, Leafy Lettuce, Tomato, Cucumber, Roasted Pepper Spread, Seven Grain Bread

ALL ITALIAN SUB 28

Sliced Ham, Sliced Smoked Turkey, Sliced Pepperoni, Genoa Salami, Leafy Lettuce, Tomato, Provolone Cheese, Italian Spread, Italian Bread

TURKEY AVOCADO B.L.T. 28

Smoked Turkey with Avocado with Crispy Bacon, Lettuce, Tomato, Seven Grain Bread

SMOKED TURKEY CROISSANT 29

Sliced Smoked Turkey, Leafy Lettuce, Tomato, Swiss Cheese, Fresh Croissant

GRILLED CHICKEN CIABATTA 31

Marinated Grilled Chicken Breast, Fresh Mozzarella, Leafy Lettuce, Roma Tomato, Pesto, Baked Ciabatta Bread

All Boxed Lunches include:

Fresh Baked Cookies

Apple

Potato Chips

Bottled Water or Soft Drink

Prices are per person. A 23% taxable service charge and sales tax will be added.

DINNER BUFFET

VENETIAN

58

Creamy Tomato Basil Soup

Antipasto Display

Caesar Salad

Heirloom Tomato Salad with Bocconi Cheese, Roasted Garlic Vinaigrette, Shaved Aged Parmesan

Veal Scallopini

Grilled Tuscan Chicken

Sole á la Meunière

Four Cheese Manicotti with Marinara Sauce, Fresh Basil

Baked Squash and Zucchini

Garlic Bread Sticks

Ricotta Cheese Cannoli, Italian Cream Cake

ASIAN

60

Asian Kale Salad with Ginger Carrot Dressing

Hong Kong Style Cucumber Salad with Soy Sesame Dressing

Grilled Chicken Breast with Mango Teriyaki Sauce

Pan Seared Tilapia with Ginger Hoisin Sauce

Sautéed Broccoli Beef with Sweet Oyster Sauce

Steamed Jasmine Rice

Stir Fried Vegetables

Cotton Soft Cheese Cake, Green Tea Cake

TEXAN

60

Roasted Potato Soup

Watercress and Baby Red Oak Salad with Blood Orange Honey Vinaigrette

Fingerling Potato Salad with Bleu Cheese and Bacon

Southern Cucumber, Onion and Tomato Salad

Braised Boneless Beef Short Ribs with a Shiner Bock Glaze

Mesquite Smoked Pork Tenderloin

Bourbon and Brown Sugar Glazed Chicken Breast

Roasted Poblano and Sharp Cheddar Cheese Grits

Fresh Green Beans with Caramelized Onions

Corn Bread Muffins and Warm Dinner Rolls

Bread Pudding with Bourbon Sauce, Pecan Pie

DINNER BUFFET

ADDISON AFTER DARK

61

Lobster Bisque Soup

Wedge Salad with Roasted Almonds, Dried Cranberries, Kiwi Strawberry Vinaigrette

Watercress and Pear Salad, Lemon Pepper Vinaigrette

Israeli Couscous Salad with Sundried Tomatoes, Toasted Pine Nuts, Pesto

Pan-Seared Lemon Rosemary Chicken Breast with Creamy Cilantro Lime Sauce

Smoked Sliced Angus Tenderloin with Roasted Garlic and Thyme Au Jus

Mango Glazed Grilled Salmon with Cucumber Mint Relish

Roasted Yukon Golden Potatoes with Herbs

Grilled Asparagus and Mushrooms

Focaccia Dinner Rolls

Petite Crème Brûlée, Chocolate, Coffee Mousse Cake

Ricotta Cheese Cannoli, New York Cheesecake

MIDWAY

64

Shrimp and Corn Chowder

Baby Bibb Salad with Fire Roasted Corn, Tomatoes, Bacon, Queso Fresco, Tortilla Strips, Creamy Avocado Dressing

Beet and Onion Salad with Lemon Juice

Roasted Delicate Squash, Pomegranate, and Arugula Salad

Carne Adobo Marinated Flat Iron Steak with Chimichurri Salsa

Crab Stuffed Filet of Fish

Cariello Grilled Chicken

Saffron Rice

Julienne Style Roasted Vegetables with Pesto

Fried Maduros with Sour Cream, Queso Fresco

Assorted Artisan Breads

Flan, Key Lime Pie

All Dinner Buffets include Coffee, Tea, and Water

Buffets are based on two hours of service and are not available for less than 25 guests.

Prices are per person. A 23% taxable service charge and sales tax will be added.

PLATED DINNER

BONELESS CHICKEN VESUVIO 42

Topped in a Garlic Herb and White Wine Sauce

Roasted Garlic Whipped Potatoes

Julienne Zucchini and Squash Vegetables

SMOKED PORK TENDERLOIN 45

Smoked Pork Tenderloin with a Sweet Shiner Bock Glaze

Cheddar Cheese Scalloped Potatoes

Crispy Green Beans with Grilled Sweet Red Peppers, Onions

PAN SEARED COD IMPERIALS 48

Pan Seared Cod Filet with a Onion, Crab Meat, and Spinach butter white wine sauce

Saffron Rice

Corn & Squash Succotash

GRILLED NEW YORK STRIP 52

10oz Angus New York Strip Topped with Chianti Wine Sauce

Garlic Whipped Potatoes

Roasted Seasonal Vegetables

FILET MIGNON 55

Bourbon Glazed Seared 8oz Angus Tenderloin

Dauphinoise Potatoes

Grilled Asparagus and Mushrooms

CHEF'S DUO 66

Seared 4oz. Angus Tenderloin

4 Marinated Tequila Lime Shrimp

Stacked Sweet Potato Cake

Grilled Asparagus

All Plated Dinners include your choice of one salad or soup and one dessert:

Salads

Classic Caesar

Crowne Wedge Salad

Southwest Fiesta Salad

Watercress and Baby Red Oak Salad

Soups

Butternut Squash Soup

Lobster Bisque

Shrimp and Corn Chowder

Desserts

Carrot Cheesecake

Chocolate Sachar Cake

Fresh Seasonal Berries

Warm NOLA Bread Pudding

All Plated Dinner include Baked Rolls, Coffee, Tea, and Water

For groups of less than 25 guests an additional service fee of \$65 will apply.

Prices are per person. A 23% taxable service charge and sales tax will be added.

HOR D'OEUVRES

HOT HOR D'OEUVRES

Breaded Chicken Skewers (Classic, Parmesan, or Coconut)	5
Cheeseburger Sliders	5
Chicken or Wild Mushroom Quesadillas (Served with Sour Cream and Pico de Gallo)	5
Chili Lime Chicken Kabobs	5
Mini Beef Tenderloin Wellington	5
Mini Chicken Wellington	5
Mini Chicken Cordon Bleu	5
Potato and Vegetable Samosas	5
Vegetable Spring Roll (Served with a Sweet Chili Sauce)	5
Asian Shrimp Crostini (Served with a Spicy Soy Sauce)	6
Breaded Chicken Strips	6
Boneless Buffalo Wings	6
Buffalo Wings	6
Mini Crab Cakes	6
Bacon Wrapped Shrimp	7
Fried Coconut Shrimp	7
Sirloin Beef Kabobs	7

COLD HOR D'OEUVRES

Antipasto Kabob (Mozzarella, Kalamata Olive, Artichoke Heart)	5
Spicy Cucumber Roll	5
Sweet Melon Bites Wrapped with Prosciutto	5
Thai Beef with Citrus relish on Wonton	5
Tomato and Mozzarella Crostini	5
Chilled Jumbo Shrimp Cocktail	6
Mexican Shrimp Ceviche	6
Smoked Salmon and Dill Cream Cheese on Cucumber	6
Spicy Sesame Yellow Fin Tuna	6
Maryland Crab and Avocado Crostini	7
Roast Beef Wrapped Asparagus (Served with Horseradish Cream)	7

Prices are per piece. A 23% taxable service charge and sales tax will be added.

RECEPTION DISPLAYS

SEASONAL FRESH FRUIT 14

Seasonal Sliced Fruit

Assorted Wild Berries

Honey Citrus Yogurt

MEDITERRANEAN DISPLAY 17

Lemon Garlic Hummus

Baba Ganoush

Selection of Marinated Olives

Warm Pita Bread

Dried Fruit, Dates, and Nuts

ANTIPASTO 18

Domestic and Imported Cheese

House – Toasted Nuts, Dried Fruits.

Selection of Marinated Olives

Artisan Bread

Jars of Preserves and Honey

DESSERT 19

Assorted Mini Desserts

Chocolate Truffles

Fruit Tarts

Pecan Bites

Éclairs

Cheesecake Diamonds

Chocolate Covered Strawberries, Bananas, Grapes

ASSORTED HANDCRAFTED SUSHI 23

(Based on 5 pieces per Person)

Vegetable

Avocado

California

Philadelphia

Displays are based on a 50 person minimum

Prices are per person. A 23% taxable service charge and sales tax will be added.

RECEPTION STATIONS

MARTINI POTATO BAR 19

Whipped Potatoes
Mushroom Dijon Beef Tips
Shrimp Piccata Sauce
Sautéed Onions and Mushrooms
Green Onions, Bacon Crumbles, Sour Cream
Shredded Jack and Cheddar Cheese

GOURMET SALAD BAR 20

Chopped Romaine Lettuce
Field Greens
Spinach
Diced Chicken
Carrots, Cucumbers, Tomatoes, Olives, Bacon Crumbles, Hard-Boiled Eggs, Black Olives, Croutons, Sesame Seeds, Tortilla Strips, Parmesan Cheese, Bleu Cheese, Cheddar Cheese, Feta Cheese
Homemade Croutons
Ranch, Balsamic Vinaigrette, Caesar Dressing

TUSCAN PASTA 20

Ricotta Cheese Tortellini
Penne Pasta
Pomodoro Basil Sauce
Alfredo Sauce
Grilled Chicken
Sautéed Shrimp
Prosciutto
Julienne Vegetables, Mushrooms, Parmesan Cheese
Garlic Breadsticks

FAJITA BAR 21

Marinated Fajita Chicken and Beef
Grilled Onions and Peppers
Flour Tortillas
Salsa Verde, Pico de Gallo, Cheddar Cheese, Guacamole, Sour Cream
Queso
Tortilla Chips

Reception Stations require a Chef attendant.
An attendant fee of \$100.00 per 100 guests.

Reception Stations are based on a 50 person minimum.

Prices are per person. A 23% taxable service charge and sales tax will be added.

ACTION STATIONS

HONEY GLAZED HAM 16

Bourbon Brown Sugar Glaze

Fresh Dinner Rolls

ROASTED TURKEY BREAST 16

Cranberry Chutney

Honey Mustard

Fresh Dinner Rolls

SMOKED PORK LOIN 17

Peach and Dry Fruit Compote

Fresh Dinner Rolls

PEPPER CRUSTED BEEF TENDERLOIN 26

Mushroom Cabernet Sauce

Horseradish Cream

Fresh Dinner Rolls

PRIME RIB 26

Au Jus

Horseradish Cream

Fresh Dinner Rolls

CHILLED SEAFOOD DISPLAY MARKET PRICE

Selection of Poached Lobster Medallion

Jumbo Prawns

Shrimp

Oysters

Ceviche Shooters

Homemade King Crab Leg

Served with Cocktail Sauce

ACCOMPANIMENTS

Au Gratin Potatoes 9

Shallot Whipped Mashed Potatoes 9

Steamed Asparagus 9

Bacon Braised Green Beans 9

Grilled Vegetable Medley 9

Carving Stations require a Chef attendant. An attendant fee of \$100.00 per 100 guests.

Prices are per person. A 23% taxable service charge and sales tax will be added.

THEMED BREAKS

REFRESH	15	THE ORCHARD	17
Sliced Fruit and Seasonal Berries		Whole Red and Green Apples	
Lemon Garlic Humus		Lemon Bars	
Yogurt Parfaits with Granola		Mini Apple Pies	
Assorted Granola Bars		Fresh Seasonal Fruit Kabobs	
Bottled Natural Fruit Juice & Cucumber Infused Water		Fresh Squeezed Lemonade & Fruit Infused Water	
RE-ENERGIZE	16	BALL PARK	18
Assorted Power and Energy Bars		Frito Pie Served with House Chili	
Seasonal Whole Fruit		Hotdogs	
Mixed Nuts & Dried Fruit		Cheddar Cheese	
Assorted Cookies, Brownies		Sour Cream	
Regular and Sugar Free Red Bulls		Assorted Flavored Bottled Water & Soft Drinks	
CHOCOHOLIC	17	TEX MEX	18
Chocolate Dipped Pretzels		Tri-Colored Tortilla Chips	
Chocolate Dipped Rice Crispy Treats		Tortilla Cups served with Homemade Salsa and Guacamole	
Giant Marshmallow Covered with Dark Chocolate		Warm Queso	
Chocolate Covered Potato Chips		Chicken Quesadillas	
Chocolate Covered Bananas		Cinnamon Churros	
INNER CHILD	17	Assorted Flavored Bottled Water & Soft Drinks	
Assorted Candy Display of the following:			
Skittles			
M&M's			
Peanut M&M's			
Starbursts			

Breaks are based on a 30 minute service.

Prices are per person. A 23% taxable service charge and sales tax will be added.

MEETING PACKAGES

CROWNE DELUXE 45

- All Day Unlimited Beverages
- Choice of one Morning Themed Break
- Choice of one Afternoon Themed Break

CROWNE EXECUTIVE 71

- Club Continental Breakfast
- All Day Unlimited Beverages
- Choice of one Plated Lunch
- Choice of one Afternoon Themed Break

CROWNE ELITE 80

- Club Continental Breakfast
- All Day Unlimited Beverages
- Choice of one Lunch Buffet
- Choice of one Afternoon Themed Break

ENHANCEMENTS

Assorted Breakfast Breads (Muffins, Bagels, Pastries, Breads)	42 per dozen
Assorted Candy Bars	3 each
Assorted Cheeses	8 per person
Assorted Freshly Baked Cookies (Peanut Butter, Sugar, Chocolate Chip, Oatmeal Raisin)	42 per dozen
Assorted Whole Fruit	3 each
Freshly Popped Popcorn (Butter, Caramel, Cheddar)	4 per person
Homemade Fudge Brownies	42 per dozen
Lemon Bars	42 per dozen
Mixed Nuts & Dried Fruit	8 per person
Power Bars, Energy Bars, Granola Bars	3 each
Seasonal Sliced Fruit and Berries	7 per person
Texas-Sized Salted Pretzels	42 per dozen
Tortilla Chips and Homemade Salsa	4 per person
Vegetable Crudit�	4 per person
Yogurt Parfaits with Granola	6 per person

Meeting Package prices are per person.

A 23% taxable service charge and sales tax will be added.

BEVERAGE SERVICE

Regular Coffee, Decaf Coffee, Selection of Hot Tea, Bottled Water, Assorted Soft Drinks

1/2 Day 12 per person

Full Day 17 per person

BEVERAGE ENHANCEMENTS

Fresh Brewed Colombian Coffee or Decaf 80 gal

Assorted Chilled Juices 50 gal

Fruit Punch or Lemonade 45 gal

Brewed Iced Tea 45 gal

Bottled Natural Fruit Juice 4 each

Regular and Sugar Free Red Bull 5 each

Bottled Water or Flavored Water 4 each

Assorted Soft Drinks 4 each

A 23% taxable service charge and sales tax will be added.

BEVERAGE SERVICE

Host Bar Packages

Imported/Domestic Beer and Wine Package

1 Hour	13
2 Hours	20
3 Hours	27
4 Hours	34
5 Hours	40

Well Bar

Absolut Vodka
Bacardi Superior
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark Bourbon
Jack Daniels Tennessee Whiskey
Jose Cuervo Gold
House Wines
Imported Beer
Domestic Beer
Assorted Soft Drinks
Bottled Water

1 Hour	18
2 Hours	27
3 Hours	36
4 Hours	45
5 Hours	54

Premium Bar

Grey Goose Vodka
Patron Silver Tequila
Crown Royal Blended Whiskey
Jack Daniels Tennessee Whiskey
Johnnie Walker Black Label Scotch
Mt. Gay Eclipse Gold
Bacardi Superior
Bombay Sapphire
Hennessey Privilege
House Wines
Imported Beer
Domestic Beer
Assorted Soft Drinks
Bottled Water

1 Hour	23
2 Hours	34
3 Hours	45
4 Hours	56
5 Hours	67

Consumption or Cash Bar Packages

Premium Cocktail	11
Well Cocktail	8
House Wine	8
Imported/Domestic Beer	6
Assorted Soft Drinks	4
Bottled Water	4

Host bar prices are per person. A 23% taxable service charge and sales tax will be added.

Consumption or cash bar prices are per drink.

\$100.00 Bartender Fee and \$100.00 Cashier Fee per 100 guests (minimum 4 hours).
\$25.00 each additional hour.