



CROWNE PLAZA

HOTELS & RESORTS

AN IHG[®] HOTEL

DETROIT DOWNTOWN RIVERFRONT

BANQUET MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA DETROIT DOWNTOWN RIVERFRONT.



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



2 Washington Boulevard, Detroit, MI 48226



313-888-9642



coordinator@cpdetroit.com



cpdetroit.com

22% service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

BREAKFAST

CONTINENTAL BREAKFAST BUFFETS

Continental breakfast buffets include Regular & Decaffeinated Starbucks Coffee and Assorted Tazo Teas. Based on (1) Hour of Service. 25 Guest Minimum or \$150 Service Fee will apply.



THE CROWNE CONTINENTAL \$22

- Assorted Chilled Fruit Juices
- Fresh Sliced Seasonal Fruit Display
- Freshly Baked Traditional Breakfast Pastries
- Bagel Selection with Regular, Strawberry and Low Fat Cream Cheese, Butter and Fruit Preserves

HEALTH & FIT CONTINENTAL \$24

- Assorted Chilled Fruit Juices
- Fresh Sliced Seasonal Fruit Display with Berries
- Bran and Low-Fat Muffins
- Toast Station with White and Multi-Grain Bread, Assorted Bagels, Cream Cheese & Fruit Preserves
- Hot Oatmeal with Brown Sugar and Dried Fruits
- Greek Yogurt Parfait

DELUXE CONTINENTAL \$28

- Assorted Chilled Fruit Juices
- Fresh Sliced Seasonal Fruit Display with Berries
- Freshly Baked Traditional Breakfast Pastries
- Bagel Selection with Regular, Strawberry and Low Fat Cream Cheese
- Chef's Choice of Hot Breakfast Sandwiches
- Greek Yogurt Parfait
- Assorted Breakfast Cereals with 2% and Skim Milk

22% service charge and 6% sales tax will apply to all food, beverage and other charges.
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BREAKFAST

BREAKFAST BUFFETS

Breakfast buffets include Regular & Decaffeinated Starbucks Coffee and Assorted Tazo Teas. Based on (1) Hour of Service. 25 Guest Minimum or \$150 Service Fee will apply.

METRO BREAKFAST BUFFET \$34

Assorted Chilled Fruit Juices
Freshly Sliced Seasonal Fruit Display
Assorted Breakfast Cereals with 2% and Skim Milk
Farm Fresh Scrambled Eggs
Crisp Smoked Bacon and Breakfast Sausage Links
Breakfast Potatoes with Sweet Peppers and Onions
Freshly Baked Traditional Breakfast Pastries
Bagel Selection with Regular, Strawberry, and Low Fat Cream Cheese

SOUTHWESTERN BREAKFAST BUFFET \$38

Assorted Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Display with Berries
Southwestern Scrambled Eggs with Peppers, Red Onion, Tomatoes and Cilantro
Flour Tortillas, Salsa, Sour Cream, Cheddar and Monterey Jack Cheeses
Crisp Smoked Bacon and Grilled Ham
Cinnamon French Toast with Warm Maple Syrup and Whipped Butter
Breakfast Potatoes with Sweet Peppers and Onions
Selection of Freshly Baked Breakfast Breads

EXECUTIVE BREAKFAST BUFFET \$38

Assorted Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Display with Berries
Hot Oatmeal with Brown Sugar and Dried Fruit
Granola, Greek Yogurt
Farm Fresh Scrambled Eggs
Crisp Smoked Bacon and Sausage Links
Cinnamon French Toast with Warm Maple Syrup and Whipped Butter
Breakfast Potatoes with Sweet Peppers and Onions
Toast Station with White and Multi Grain Bread, Assorted Bagels, Cream Cheese and Fruit Preserves

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BREAKFAST

BREAKFAST ENHANCEMENTS

OMELETTES & EGGS YOUR WAY \$9

Required to be ordered for the full guarantee.

Omelets and Eggs Made to Order Include the Following:

Ham, Bacon, Cheddar and Mozzarella Cheeses, Garden Chives, Sliced Mushrooms,

Bell Peppers, Onions, Tomatoes, Spinach and Salsa

Egg Beaters, Egg Whites, and Whole Eggs

Chef Attendant Required per 100 People at \$150 per Attendant.

Assorted Breakfast Cereals including Granola, 2% Milk, Strawberries and Bananas
\$7 per person

Breakfast Sandwich with Sausage, Egg, and Cheddar Cheese on an English Muffin
\$8 per person

Smoked Salmon Display with Mini Bagels and Traditional Accompaniments
\$9 per person

Cinnamon Raisin French Toast with Warm Maple Syrup and Whipped Butter
\$8 per person

Hot Oatmeal with Brown Sugar and Dried Fruit
\$7 per person

Buttermilk Biscuits and Sausage Gravy \$9 per person Fresh Seasonal Sliced Fruit
\$8 per person

Greek Yogurt Parfait
\$6 per person

Whole Fresh Seasonal Fruit
\$6 each

Assorted Danish, Muffins, Bagels, or Doughnuts
\$55 per dozen

BREAKFAST

PLATED BREAKFASTS

Plated breakfasts include Chilled Juice, Traditional Breakfast Pastries with Butter and Fruit Preserves, Regular & Decaffeinated Starbucks Coffee and Assorted Tazo Teas.

FRENCH TOAST \$27

Roasted Granny Smith Apples

Toasted Almonds

Warm Maple Syrup

Breakfast Sausage

CLASSIC BENEDICT \$34

Fresh Poached Eggs, Canadian Bacon, and

Hollandaise Sauce served on an English

Muffin

Breakfast Potatoes

ALL AMERICAN BREAKFAST \$32

Farm Fresh Scrambled Eggs

Crisp Smoked Bacon or Breakfast Sausage

Breakfast Potatoes

FILET AND EGGS \$37

Grilled Petite Filet Mignon

Scrambled Eggs

Hash Brown Potatoes



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BREAKS

BREAKS

Breaks include Regular & Decaffeinated Starbucks Coffee, Assorted Tazo Teas, Iced Tea, Assorted Soft Drinks and Bottled Water. Based on (1.5) Hours of Service. 25 Guest Minimum or \$150 Service Fee will apply.

NACHO BAR \$15

Tri-Color Tortilla Chips

Fresh Salsa, Guacamole

Sour Cream

Jalapeño Cheese Sauce

Churros

BALL PARK \$14

Cracker Jack & Peanuts

Detroit Popcorn Co. Popcorn

Soft Jumbo Pretzels with Mustard and Cheese Sauce

CUPCAKES AND FRUIT \$16

Assorted Cupcakes

Sliced Seasonal Fruit with Berries

Whole Fresh Fruit

MOTOWN BREAK \$15

Sanders Chocolates

Better Made Chips

Bottled Faygo Sodas

Vernors Ginger Ale

CHOCOLATE LOVERS \$15

Dark Chocolate Fudge Brownies

Double Chocolate Chip Cookies

Mini Chocolate Cups Filled with White Chocolate Mousse and Berries

Chocolate Dipped Fruit Presentation

LEMON BREAK \$17

Old Fashion Lemon Squares

Italian Ice

Lemon Cookies

Lemonade

HEALTHY BREAK \$16

Grilled Pita with Hummus

Grilled Vegetable Display with Balsamic Vinaigrette

Fresh Seasonal Sliced & Whole Fruits

Bowls of Dried Fruit and Mixed Nuts

BUILD YOUR OWN TRAIL MIX \$17

Dried Cherries & Cranberries

M & M's

Banana Chips

Toasted Pecans

Toasted Almonds

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A LA CARTE

A LA CARTE BEVERAGES

Regular & Decaffeinated Starbucks Coffee
\$45 per gallon

Assorted Tazo Teas with Hot Water
\$10 per gallon

Assorted Bottled Juices
\$4 each

Tazo Iced Tea
\$20 per gallon

Lemonade
\$20 per gallon

Fruit Infused Water
\$10 per gallon

12oz Soft Drinks
\$3 each

Sparkling Mineral Water
\$6 each

16.9oz Bottled Water
\$4 each

Red Bull
\$6 each

Skim, 2%, Whole, & Chocolate Milk
\$23 per pint

A LA CARTE BREAK ENHANCEMENTS

Detroit Popcorn Co. Popcorn
\$4 per person

Freshly Baked Cookies
\$45 per dozen

Chocolate Brownies
\$45 per dozen

Lemon Bars
\$45 per dozen

Assorted Candy Bars
\$4 each

Chocolate Dipped Strawberries
\$45 per dozen

Chocolate Dipped Pretzel Rods
\$45 per dozen

Assorted Bagels with Plain and Fruit
Flavored Cream Cheese
\$45 per dozen

Assorted Breakfast Breads
\$45 per dozen

ALL DAY BEVERAGES \$12

(Includes AM/PM refresh)

Regular & Decaffeinated Starbucks Coffee

Bottled Water

Assorted Soft Drinks

Individually Bagged Chips
\$4.25 each

Assorted Granola Bars, Nutri-Grain and
Protein Bars
\$45 per dozen

Mixed Nuts
(One Pound Serves 12 to 16 people)
\$20 per pound

Warm Jumbo Soft Pretzels served with
Mustard and Cheese Sauce
\$45 per dozen

Potato Chips with Onion Dip
(Serves 10 to 15 people)
\$38 per bowl

Tortilla Chips with Fresh Salsa and
Guacamole
(Serves 10 to 15 people)
\$38 per bowl

Popcorn, Pretzels or Bar Mix
(Serves 20 to 25 people)
\$38 per bowl

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LUNCH

BOXED LUNCHES

25 Guest Minimum or \$150 Service Fee will apply.

TRAVELER'S BOX **\$34**

(maximum of 3 selections)

TRAVELER'S SANDWICH BOX

Includes Fresh Fruit Medley, Mediterranean Pasta Salad, Chips, Chocolate Chip Cookie, Cutlery Kit, Mustard & Mayonnaise Packets, One Soft Drink or Bottled Water per Box

Choice of:

Smoked Turkey:

Sliced Smoked Breast of Turkey with Romaine Lettuce, Tomato and Muenster Cheese

Roast Beef:

Thinly Sliced Roast Beef with Romaine Lettuce, Tomato and Cheddar Cheese

Honey Baked Ham:

Sliced Ham with Lettuce, Tomato and Swiss

Tomato & Mozzarella:

Fresh Mozzarella, Tomato, Romaine Lettuce and Pesto Spread

Grilled Vegetable:

Grilled Zucchini, Yellow Squash, Eggplant, Red Onion, Red Pepper with Goat Cheese

Grilled Chicken:

Sliced Grilled Breast of Chicken with Lettuce, Tomato and Provolone Cheese

TRAVELER'S SALAD BOX

Includes Freshly Baked Dinner Roll with Butter, Fresh Fruit Medley, Chocolate Chip Cookie, Cutlery Kit, One Soft Drink or Bottled Water per Box

Choice of:

Grilled Chicken Caesar Salad:

Grilled Sliced Breast of Chicken and Fresh Romaine Lettuce topped with Parmesan Cheese and Croutons, Served with Our Caesar Dressing

Chef's Salad:

Mixed Greens with Sliced Boiled Egg, Tomato Wedges, Cucumber, Julienne Ham, Turkey, American and Swiss Cheeses, Served With House Dressing

LUNCH



LUNCH BUFFETS

Lunch buffets include Regular & Decaffeinated Starbucks Coffee, Assorted Tazo Teas and Iced Tea. Based on (1) Hour of Service. 25 Guest Minimum or \$150.00 Service Fee will apply.

DELI \$37

Soup du Jour
An Assortment of Fresh Baked Breads and Rolls
Red Potato Salad
Creamy Cole Slaw
Assorted Field Greens with Cucumber, Carrots, Tomatoes and Chef's Choice of Two Dressings
Sliced Roast Beef, Turkey Breast, Peppered Salami and Baked Ham
Sliced Swiss, American and Cheddar Cheese
Lettuce, Tomato, Sweet Onion and Dill Pickle Spears
Horseradish Cream, Dijon Mustard and Mayonnaise
Lemon Bars, Brownies and Assorted Cookies

EXECUTIVE DELI \$41

Soup du Jour
Freshly Baked Assorted Breads and Rolls
Wild Rice Salad with Apples and Walnuts
Grilled Vegetable Pasta Salad with Mustard Vinaigrette
Fresh Seasonal Greens with Choice of Two Dressings
Grilled Shrimp Salad
Chilled Sliced Peppered Beef Tenderloin
Herb Marinated Grilled Chicken Breast
Provolone Cheese & Baby Swiss
Sliced Tomatoes, Lettuce and Red Onions
Herbed Mayonnaise, Horseradish and French Mustard
Sliced Fresh Seasonal Fruit Display
Assorted Cakes and Pies

TASTE OF ASIA \$45

Spinach Salad with Mandarin Oranges
Vegetable Egg Rolls with Sweet and Sour Sauce
Kung Pao Chicken
Ginger Beef and Broccoli
Steamed Rice
Stir Fried Vegetables
Fortune Cookies, Almond Cookies

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Tax and service charge subject to change.

LUNCH

LUNCH BUFFETS

Lunch buffets include Regular & Decaffeinated Starbucks Coffee, Assorted Tazo Teas and Iced Tea. Based on (1) Hour of Service. 25 Guest Minimum or \$150 Service Fee will apply.

ITALIAN \$46

Basket of Tomato Focaccia and Garlic Bread

Minestrone Soup with Grated Romano Cheese

Classic Caesar Salad with Herb Croutons and Parmesan Cheese

Sliced Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil and Vinaigrette

Gnocchi with Portobello, Broccoli, Garlic and Parmesan Cheese, in a Fresh Sage Cream Sauce

Chicken Vesuvio with Potatoes

Italian Sausage and Peppers with Marinara Sauce

Mini-Cannolis and Tiramisu

MEXICAN \$47

Spicy Chicken Tortilla Soup

Assorted Greens, Red Onion, Jicama, Roasted Corn and Roasted Jalapeño, Cilantro Lime Vinaigrette

Grilled Steak

Chipotle Chicken

Spanish Rice

Refried Pinto Beans with Shredded Jack Cheese

Shrimp Ceviche with Corn Tortilla Chips Warm

Flour and Corn Tortillas

Lettuce, Tomatoes, Shredded Cheddar Cheese, Diced Onions, Salsa, Sour Cream and Guacamole

Dulce de Leche Cake

TAIL GATE COOK OUT \$46

Spicy Beef Chili with Cheddar Cheese and Onions

Freshly Baked Rolls, Buns and Warm Corn Muffins

Creamy Cole Slaw & Red Potato Salad

Grilled Burgers and Brats, BBQ Chicken Breast

Assorted Grilled Seasonal Vegetables

Home-style Baked Beans with Bacon

Traditional Cook-Out Condiments

Diced Seasonal Fruit Display

Freshly Baked Cookies and Apple Pie

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LUNCH

PLATED LUNCHES

Plated lunches include Rolls & Butter, Regular & Decaffeinated Starbucks Coffee and Assorted Tazo Teas.

GRILLED CHICKEN RISOTTO \$37

Mesclun Greens Salad with Cucumber, Tomato, Carrots, Chef's Choice of Two Dressings

Grilled Breast of Chicken
Mushroom and Asparagus Risotto
Garlic Jus

Chocolate Ganache Cake with Fresh Berries

GRILLED SIRLOIN STEAK \$37

Spinach & Arugula Salad with Cherry Tomatoes, Red Onion and Crispy Bacon, and Blue Cheese Dressing

Grilled Sirloin Steak with Caramelized Onions and Sautéed Mushrooms

Roasted Garlic Mashed Potatoes

Warm Apple Tart with Caramel Sauce

GRILLED SALMON FILLET \$37

Arugula Salad with Chick Peas, Fresh Shaved Parmesan, and Citrus Vinaigrette

Grilled Salmon

Asparagus

Roasted Red Potatoes

Brownies Ala Mode

If more than one entrée selection is requested, pricing will be based on the highest priced entrée. Starch and vegetable selection is the same for all entrees.

LEMON CHICKEN \$35

Mesclun Greens Salad, Cherry Tomatoes, Cucumber, Onion, Kalamata Olives, Feta Cheese with Red Wine Vinaigrette

Lemon Chicken with a White Wine Caper Cream Sauce

Rice Pilaf

White Chocolate Raspberry Cheesecake

CHICKEN SANDWICH \$34

Tomato Bisque

Sliced Breast of Chicken with Arugula, Pancetta, Roasted Red Peppers and Grilled Portobello Mushrooms on a Ciabatta Roll with Pesto Aioli

Red Potato Salad

Lemon Mousse Cake with Pineapple & Berry Coulis

GRILLED CHICKEN SALAD \$34

Cream of Potato Leek

Iceberg & Romaine Lettuce Salad, Grilled Chicken, Bacon, Avocado, Red Onion, Tomatoes Hard Boiled Egg, Topped with Tri Color Tortilla Strips and Buttermilk Ranch Dressing

Carrot Cake with Cream Cheese Icing & Walnuts

MEETING PACKAGE

EXECUTIVE MEETING PACKAGE \$49

MORNING SERVICE

Assorted Chilled Fruit Juices

Sliced Seasonal Fruit Display

Freshly Baked

Traditional Breakfast Pastries

Bagel Selection with Regular,
Strawberry and Low Fat Cream Cheese

Butter and Fruit Preserves

Coffee, Decaffeinated Coffee and
Assorted Tea Selection

MID-MORNING SERVICE

Seasonal Whole Fruit

Assorted Granola Bars

Assorted Soft Drinks and Bottled

Waters

Coffee, Decaffeinated Coffee and
Assorted Tea Selection

MID-AFTERNOON SERVICE

Assorted Freshly Baked Cookies and
Gourmet Brownies

Individually Bagged: Chips, Peanuts,
Pretzels and Popcorn

Assorted Soft Drinks and Bottled

Waters

Coffee, Decaffeinated Coffee and
Assorted Tea Selection

FULL-DAY MEETING PACKAGE \$65 (BOX)

Add a Boxed Lunch to Executive
Meeting Package

25 Guest Minimum or \$150.00 Service
Fee will apply.

FULL-DAY MEETING PACKAGE \$75 (BUFFET)

Add any Lunch Buffet to Executive
Meeting Package

25 Guest Minimum or \$150.00 Service
Fee will apply.



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RECEPTION

CARVING STATIONS

Carving stations include Assorted Sliced Miniature Rolls and Appropriate Accompaniments. Based on (1) Hour of Service

Chef Attendant Required per 100 People at \$150 per Attendant.

WHOLE ROASTED TENDERLOIN OF BEEF \$350

Béarnaise and Roasted Shallot Demi-Glace

(Serves 20 people)

WHOLE ROASTED PORK LOIN \$280

Gourmet French Mustard and Cabernet Demi-Glace

(Serves 25 People)

INSIDE ROUND OF BEEF \$300

Au Jus and Horseradish Cream

(Serves 40 People)

ROASTED BONELESS BREAST OF TURKEY \$300

Cranberry Mayo and Turkey Gravy

(Serves 35 People)

HONEY GLAZED HAM \$300

Dijon Mustard and Herbed Mayonnaise

(Serves 35 People)

PRIME RIB \$475

Au Jus and Horseradish Cream

(Serves 35 People)

SPECIALTY STATIONS

Specialty stations include Assorted Sliced Miniature Rolls and Appropriate Accompaniments. 25 Guest Minimum or \$150.00 Service Fee will apply. Based on (1) Hour of Service. All Stations are required to be ordered for the full guarantee.

Chef Attendant Required per 100 People at \$150 per Attendant.

PASTA STATION \$23

Penne, Tri-Color Cheese Tortellini & Fettuccini Pastas

Alfredo Sauce, Roasted Tomato Marinara & Pesto Sauce

Topped off with your Choice of Italian Sausage, Scallops, Shrimp, Chicken Strips, Diced Tomatoes, Mushrooms, Grilled Zucchini and Squash, Broccoli, Sweet Peppers, Fresh Garlic, Parmesan Cheese and Cracked Black Pepper

Focaccia Bread and Warm Garlic Buttered Bread Sticks

FAJITA BAR \$23

Cilantro Chicken, Tequila Lime Shrimp, Ranchero Flank Steak

Warm Flour & Corn Tortillas

Shredded Cheeses, Diced Tomatoes, Onions, Jalapenos, Pico de Gallo, Sour Cream, Guacamole and Fresh Salsa with Tortilla Chips

CAESAR SALAD STATION \$18

Crisp Romaine Hearts tossed with Our Creamy Caesar Dressing

Sliced Grilled Chicken, Spicy Grilled Shrimp, Herb Croutons,

Freshly Grated Parmesan Cheese and Cracked Black Pepper served with Focaccia Bread and Warm Garlic Buttered Bread Sticks

DECADENT SWEET TABLE \$22

(Three pieces per person)

White & Dark Chocolate Dipped Strawberries

Assorted Mini Tartlets, Miniature Cheesecakes, Apple Streusel

Mini Assorted Cakes, Crème Puffs, Éclairs, Lemon Squares

Chocolate Cups filled with Mousse and Berries

Double Chocolate Brownies, Fresh Sliced Seasonal Fruit & Berries

RECEPTION

HORS D'OEUVRES

25 Guest Minimum or \$150
Service Fee will apply.

CHILLED

50 piece minimum per item

Deviled Eggs with American Caviar
\$4.50 per piece

Bruschetta with Roma Tomatoes and Basil
\$4.50 per piece

Peppered Beef Carpaccio on Crostini
\$5 per piece

Smoked Salmon, Lemon Crème Fraiche
\$5 per piece

Asparagus wrapped in Prosciutto
\$5 per piece

Oyster Shooters
\$5 per piece

Smoked Trout Mousse with Onion Marmalade
\$5 per piece

Blackened Scallops with Mango Salsa
\$5.50 per piece

Seared Tuna with Edamame and Seaweed
\$5.50 per piece

HOT

50 piece minimum per item

Miniature Deep Dish Pizzas
\$4.50 per piece

Chicken or Beef Satay with Thai Peanut Sauce
\$4.50 per piece

Crabmeat Rangoon with Plum Wine Dipping Sauce
\$4.50 per piece

Mini Chicken Kabobs with Roasted Red Pepper Coulis
\$5 per piece

Boursin Filled Artichoke Hearts with Roasted Tomato Butter
\$5 per piece

Ocean Scallops wrapped in Crispy Bacon
\$5.50 per piece

Grilled Pork Loin with Bacon and Onions
\$5.50 per piece

Petite Crab Cakes with Roasted Red Pepper Aioli
\$5.50 per piece

Tempura Shrimp
\$5.50 per piece

Grilled Lamb Chops with Natural Jus
\$5.50 per piece

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RECEPTION

SHELLFISH PRESENTATIONS

Displayed on ice with Traditional Cocktail Sauce, Fresh Lemon Wedges, Tobasco, and Horseradish

Shucked Seasonal Oysters on the Half Shell
\$300 per 50 pieces

Chilled Peeled Jumbo Shrimp
\$300 per 50 Pieces

King Crab Legs
Market Price

Alaskan Snow Crab Claws
\$225 per 50 Pieces

CHILLED PRESENTATIONS

Antipasti Display with Assorted Italian Meats, Marinated Artichokes, Cheeses, Assorted Olives and Fire Roasted & Marinated Peppers
(Serves 50)
\$425 per Display

Imported & Domestic Cheeses, Fresh Fruit, Lahvosh and Gourmet Crackers
\$250 (Small/Serves 25)

\$375 (Medium/Serves 50)

\$550 (Large/Serves 100)

Seasonal & Tropical Sliced Fruits
\$175 (Small/Serves 25)

\$275 (Medium/Serves 50)

\$425 (Large/Serves 100)

Display of Traditional Hummus with Pita Triangles
(Serves 25)
\$175 per Display

Vegetable Crudités with Assorted Dipping Sauces
\$175 (Small/Serves 25)

\$275 (Medium/Serves 50)

\$425 (Large/Serves 100)

Grilled Display of Chilled Vegetables drizzled with Balsamic Vinaigrette
\$200 (Small/Serves 25)

\$325 (Medium/Serves 50)

\$525 (Large/Serves 100)

Whole Smoked Atlantic Salmon with Traditional Accompaniments
(Serves 50)
\$400 per Display

RECEPTION

LATE NIGHT BITES

25 Guest Minimum or \$150 Service Fee will apply.

LATE NIGHT SNACKS

50 piece minimum per item

Pizza (Choose Up to 3 Toppings)
\$15 per pizza

Chicken Wings (Choose BBQ, Teriyaki, Mild, or Hot)
\$3 per piece

Black Angus Mini Cheeseburgers
\$3 per piece

Mini Chicago Style Hot Dogs
\$3 per piece

Mini Grilled Cheese
\$3 per piece

Jalapeno Poppers
\$2 per piece

Mac N' Cheese Bites
\$2 per piece

Vegetable Spring Rolls
\$2.50 per piece

Mozzarella Sticks
\$2.50 per piece



SWEET ENDINGS

SWEET MINIATURE TREATS **\$18**

Mini Eclairs

Mini Napoleons

Mini Fruit Tarts

Mini Opera Cake Triangles

Mini Chocolate Cups Filled with Mousse

MILK AND COOKIES TRAY **\$16**

Assorted Fresh Baked Cookies

2%, Skim, and Chocolate Milk

CHOCOLATE DREAMS **\$28**

Mini Eclairs

Mini Napoleons

Mini Fruit Tarts

Mini Opera Cake Triangles

Mini Chocolate Cups Filled with Mousse

Chocolate Hand Dipped Strawberries

Meringue Cups Filled with Whipped Cream

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DINNER

DINNER BUFFETS

Dinner buffets include Rolls & Butter, Regular & Decaffeinated Starbucks Coffee and Assorted Tazo Teas. Based on (1) Hour of Service. 25 Guest Minimum or \$150 Service Fee will apply.

SOUTHERN \$57

Seafood Gumbo

Basket of Freshly Baked Biscuits and Dinner Rolls with Butter

Mixed Greens Salad with Cucumbers, Tomatoes, Carrots, Red Onion and

Croutons, served with Buttermilk Ranch and Vinaigrette

Dijon Red Potato Salad

Grilled Rib Eye Steak with Mushroom Sauce

Southern Fried Chicken

BBQ Pork Ribs

Glazed Sweet Potatoes, Green Bean Casserole

Granny Smith Apple Pie, Lemon Meringue and Pecan Pie

MEDITERRANEAN \$60

Lentil Soup

Basket of Warm Pita Bread, Lavosh and Garlic Bread Sticks

Mesclun Salad with Apples, Goat Cheese and Champagne Vinaigrette

Mediterranean Peppers and Couscous with Lemon Oregano Vinaigrette

Cavatelli Pasta and Arugula tossed with a Light Tomato Sauce and Pecorino Romano Cheese

Baked Cod with Garlic Sauce

Chicken Alla Milanese

Mushroom Risotto, Grilled Ratatouille

Assortment of Cakes & Mini Pastries

MEXICAN \$57

Spicy Tortilla Soup

Tortilla Chips with Salsa

Mixed Greens Salad, Red Onion, Roasted Corn, Roasted Jalapeño, Cilantro Lime Vinaigrette

Grilled Tequila Lime Chicken with Roasted Jalapeño Onion Relish

Broiled Red Snapper Vera Cruz

Ranchero Flank Steak

Southwestern Red Rice, Pinto Beans and Pork

Warm Flour Tortillas

Shredded Lettuce, Chopped Tomatoes, Shredded Cheddar Cheese, Diced Onions, Salsa, Sour Cream & Guacamole

Dulce de Leche Cake

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DINNER

PLATED DINNERS

Three course plated dinners include Soup *or* Salad, Rolls & Butter, Regular & Decaffeinated Starbucks Coffee and Assorted Tazo Teas.

GRILLED FILET MIGNON \$66

Lobster Bisque with Sherry *or*

Mesclun Greens Salad, Onions, Gorgonzola Cheese, Tomatoes and Cucumber, Champagne Vinaigrette

Grilled Filet Mignon, Red Wine Herb Jus

Whipped Potatoes

Baby Carrots

Crème Brule Cheesecake

MEDITERRANEAN CHICKEN \$49

Gnocchi with Prosciutto, Portobello, Peas, Garlic, tossed in Parmesan Cheese Sauce *or*

Arugula Salad, Chick Peas, Fresh Shaved Parmesan, Citrus Vinaigrette

Grilled Mediterranean Chicken, Roasted Tomato Olive Relish

Linguini

Grilled Zucchini

Chocolate Ganache Cake with Fresh Berries

CHICKEN MARSALA \$48

Tomato Basil Bisque *or*

Classic Caesar Salad with Garlic Herb Croutons, Parmesan Cheese and Caesar Dressing

Chicken Marsala

Roasted Red Potatoes

Steamed Broccoli

Tiramisu

GRILLED SALMON FILLET \$52

Tri-Color Tortellini with Oven Roasted Tomato Sauce *or*

Mesclun Greens Salad, Cucumber, Tomato, Carrots, with Chef's Choice of Two Dressings

Grilled Salmon, Maitre d' Butter

Asparagus

Roasted Red Potatoes

Warm Apple Tart, Vanilla Ice Cream, Caramel Sauce

SLICED PORK LOIN \$52

Tomato Bisque *or*

Arugula Salad, Chick Peas, Fresh Shaved Parmesan, Citrus Vinaigrette

Sliced Pork Loin with Red Wine Demi-Glace

Oven Roasted Potatoes

Seasonal Vegetables

Cheese Cake with Fresh Berries

SLICED NEW YORK STRIP LOIN \$59

Cream of Chicken Rice *or*

Baby Spinach Salad, Mushrooms, Chopped Bacon, Red Onion and Eggs, Honey-Dijon Vinaigrette Dressing

Sliced New York Strip Loin, Roasted Shallots Red Wine Sauce

Yukon Mashed Potatoes

Baby Carrots

Flourless Chocolate Cake with Raspberry Coulis

SURF & TURF \$65

Cream of Potato Leek *or*

Spinach & Arugula Salad, Cherry Tomatoes, Red Onion and Crispy Bacon, Blue Cheese Dressing

Grilled Petite Filet

Shrimp Scampi

Garlic Mashed Potatoes

Grilled Asparagus

Chocolate Ganache Cake with Fresh Berries

VEGETARIAN OPTION AVAILABLE UPON REQUEST

If more than one entrée selection is requested, pricing will be based on the highest priced entrée. Starch and vegetable selection is the same for all entrees.

BEVERAGES



WINE LIST

Priced per bottle

WHITES

Hidden Crush Chardonnay-Central Coast, 2012	\$30
One Hope Chardonnay-Napa Valley, 2013	\$34
Sonoma Cutrer Chardonnay-Russian River, 2011	\$38
Duck Pond Chardonnay-Wahluke Slope WA, 2009	\$40
Fattori "Gregoris" Pinot Grigio-Veneto IT, 2011	\$34
Tramin Trentino Pinot Grigio-Alto Adige IT, 2011	\$38
Thorny Rose Riesling-Columbia Valley WA, 2012	\$30

REDS

Hidden Crush Cabernet Sauvignon-Central Coast, 2012	\$30
One Hope Cabernet Sauvignon-Napa Valley, 2012	\$34
Wheelhouse Cabernet Sauvignon-Napa Valley, 2010	\$38
Toschi Merlot-San Joaquin CA, 2009	\$32
One Hope Merlot-Napa Valley, 2012	\$34
Santa Julia Malbec-Mendoza AR, 2011	\$38
Noble Vines 667 Pinot Noir-Monterey CA, 2010	\$40

22% service charge and 6% sales tax will apply to all food, beverage and other charges.
Tax and service charge subject to change.

BEVERAGES

COCKTAIL MENU

Packages priced per person. Based on (1) Hour of Service. 25 Guest Minimum or \$150 Service Fee will apply.

Bartender Required per 100 People at \$150 per Bartender, up to 4 hours.

CALL BRAND PACKAGE **\$22**

Call Brand Liquors
Choice of 2 domestic Beers
Choice of 2 Imported Beers
House Red & White Wine
Assorted Juice, Sodas & Bottled Water
Additional Hours \$8 each

PREMIUM BRAND PACKAGE **\$27**

Premium Brand Liquors
Choice of 2 domestic Beers
Choice of 2 Imported Beers
House Red & White Wine
Assorted Juice, Sodas & Bottled Water
Additional Hours \$10 each

LUXURY BRAND PACKAGE **\$32**

Luxury Brand Liquors
Choice of 2 domestic Beers
Choice of 2 Imported Beers
House Red & White Wine
Assorted Juice, Sodas & Bottled Water
Additional Hours \$12 each

BEER, WINE, AND SODA PACKAGE **\$17**

Choice of 2 domestic Beers
Choice of 2 Imported Beers
House Red & White Wine
Assorted Juice, Sodas & Bottled Water
Additional Hours \$8 each

CALL BRANDS

Absolut Vodka, Beefeater Gin, Jack Daniels Whiskey, J & B Scotch, Seagram's VO Canadian Whiskey, Bacardi Rum, José Cuervo Gold Tequila

PREMIUM BRANDS

Stoli Vodka, Tanqueray Gin, Markers Mark Bourbon, Dewar's Scotch, Canadian Club Whiskey, Captain Morgan Rum, 1800 Silver Tequila

LUXURY BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Woodford Reserve Bourbon, Johnnie Walker Black Scotch, Crown Royal Canadian Whiskey, Mt. Gay Rum, Patron Silver Tequila

DOMESTIC BEERS

Budweiser
Miller Light
Bud Light
Labatt Blue Light

IMPORTED BEERS

Stella Artois
Guinness
Corona
Heineken Light

HOUSE WINE

Chardonnay
Cabernet Sauvignon
Riesling

CASH BAR

Call Brand Liquors
\$9 each

Premium Brand Liquors
\$11 each

Luxury Brand Liquors
\$13 each

Choice of 2 domestic Beers
\$6 each

Choice of 2 Imported Beers
\$7 each

House Red & White Wine
\$7 each

Assorted Juice, Sodas & Bottled Water
\$4 each

HOSTED BAR

Call Brand Liquors
\$8 each

Premium Brand Liquors
\$10 each

Luxury Brand Liquors
\$12 each

Choice of 2 domestic Beers
\$5 each

Choice of 2 Imported Beers
\$6 each

House Red & White Wine
\$6 each

Assorted Juice, Sodas & Bottled Water
\$3 each

22% service charge and 6% sales tax will apply to all food, beverage and other charges.
Tax and service charge subject to change.

BEVERAGES

BAR ADDITIONS

Packages priced per person. Based on (1) Hour of Service. 25 Guest Minimum or \$150 Service Fee will apply.

Bar Additions to be set as individual Bar with Bartender. Bartender Required per 100 People at \$150 per Bartender, up to 4 hours.

Bar Addition added to Bar Package

Bar Addition added to Hosted Bar **\$10 per person**
\$10 per drink

MOJITO STATION **\$17**

Bacardi Rum

Simple Syrup

Lime Juice

Carbonated Water

Fresh Limes and Mint Leaves

Choose 2 Juices:

Black Cherry

Blackberry

Mango

Pomegranate

Raspberry

Strawberry

Watermelon

Additional Hours \$7 each

BLOODY MARY BAR **\$17**

Absolute Vodka

Tomato Juice, Clamato Juice, Spicy Mary Mix

Assorted Salts & Spices

Horseradish

Hot Sauce

Worcestershire Sauce

Lemons and Limes

Celery and Pickle Spears

Olives

Cheese Cubes

Additional Hours \$7 each

MIMOSA BAR **\$17**

House Champagne

House Rose Champagne

Orange Juice, Cranberry Juice, Grapefruit Juice

Choose 2 Additional Juices:

Black Cherry

Blackberry

Mango

Pomegranate

Raspberry

Strawberry

Watermelon

Additional Hours \$12 each

BEVERAGES

SPECIALTY COCKTAILS

Priced per drink.
25 Guest Minimum or \$150 Service Fee will apply.
Bartender Required per 100 People at \$150 per Bartender, up to 4 hours.

THE NAIN ROUGE \$12

An ode to Detroit's legendary harbinger of doom, the Nain Rouge

Skyy Blood Orange Vodka

Cointreau

Cranberry Juice

Orange Slice

PROJECT GREEN

LIGHT \$12

Reflecting Detroit's Green Light Safety project, refreshing & comforting

Skyy Pear Vodka

Midori Melon Liqueur

Sour Apple Liqueur

Lemon Wedge

BELLE ISLE SHADE \$12

Like relaxing on a Belle Isle beach – sweet, fun, & delicious

Skyy Vanilla Vodka

Malibu Coconut

RumChata

Lime Juice

Lime Wedge

HART PLAZA TART \$12

Bright, flavorful, crisp, and sour

Skyy Raspberry Vodka

St. Germain Elderflower Liqueur

Sweet & Sour

Hypnotiq Float

THE CROWNE TOUCH \$12

Our signature cocktail, complex with layers of flavor

Myers's Dark Rum

Disaronno

Pineapple Juice

Peach Bitters

Luxardo Cherry

Chambord Float



22% service charge and 6% sales tax will apply to all food, beverage and other charges.

Tax and service charge subject to change.

CROWNE PLAZA DETROIT DOWNTOWN RIVERFRONT CATERING POLICIES

FOOD & BEVERAGE

All food and beverage must be purchased through the Crowne Plaza Detroit Downtown Riverfront Hotel and is subject to 6% state sales tax and 22% service charge.

Guaranteed number of attendees is due by 12:00PM, three business days prior to the function. The guaranteed number is the minimum number of meals that will be charged, even if fewer guests attend. Hotel agrees to set 5% over the guaranteed number.

If no guarantee is provided we will use your original number of expected guests as the guarantee. All food and beverage pricing is subject to change. Final menu selections will be confirmed at the time the Banquet Event Order is created or no more than 90 days in advance.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

DEPOSITS/PAYMENT

A non-refundable deposit is required to confirm space. If billing privileges have been established, a cancellation fee determined by the Hotel may apply in lieu of deposit.

All social functions must be paid in full five business days prior to function date unless billing privileges have been made at least 30 days in advance with the Hotel.

Payment must be in the form of cash, cashier's check, money order, or a major credit card. If the function requires an open bar, a bar estimate must be paid in advance. Group must provide a major credit card for the balance of the function.

Groups claiming Michigan sales tax exemption status must make arrangements through the Sales Office 90 days prior to the scheduled function.

CANCELLATION POLICY

If a confirmed event is cancelled your deposit will be the minimum cancellation charge and will increase according to the schedule outlined in your contract. All deposits are non-refundable.

If billing privileges have been established, a cancellation fee determined by the Hotel will apply and will increase according to your contract.

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