



CROWNE PLAZA®

HOTELS & RESORTS

AN IHG® HOTEL

Dallas Market Center

CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA DALLAS MARKET CENTER



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



7050 N Stemmons Freeway , Dallas TX 75247



214-630-8500



cpmcsales@pacificahost.com



www.crowneplaza.com/dal-market-cp

BREAKFAST BUFFETS



Breakfast buffets includes chilled Orange, Apple and Cranberry Juice, Regular & Decaffeinated Coffee, and selection of Herbal Teas. Based on (1) Hour of Service 50 Guest Minimum or \$150.00 Service Fee will apply.

ALL AMERICAN BUFFET \$24

Display of Seasonal Sliced Fresh Fruits & Berries

Apple, Cherry and Cheese Danishes

Blueberry, Chocolate and Apple Cinnamon Muffins served with butter and preserves

Fluffy Scrambled Eggs

Silver Dollar Buttermilk Pancakes with Warm Maple Syrup, Crispy Apple wood Smoked Bacon and sauce links.

CLASSIC BUFFET \$26

Display of Seasonal Sliced Fresh Fruits & Berries

New York style Bagels served with cream cheese, butter and preserves

Blueberry, Chocolate and Apple Cinnamon Muffins

Veggie and Cheese Frittata

Cheese Blintzes with fresh Berry Compote

Roasted Red Bliss Potatoes

Crispy Applewood Smoked Bacon and Sausage Links

CROWNE BUFFET \$28

Display of Seasonal Sliced Fresh Fruits & Berries

Apple, Cherry and Cheese Danishes

Blueberry, Chocolate and Apple Cinnamon Muffins served with butter and preserves

Fluffy Scrambled Eggs

Grits with Cheddar Cheese, Diced Bacon, Chives and Shrimp Toppings

Warm Buttermilk Biscuits with Country Ham Gravy

Crispy Applewood Smoked Bacon and Sausage Links

Sparkling Peach Cider

PLATED BREAKFAST



TEXAS SCRAMBLE 22

Freshly Made Flour Tortilla Filled with Fresh Scrambled Eggs Red and Green Bell Peppers Topped with Jack and Cheddar Cheeses

FRENCH TOAST 24

Two Pieces of Texas Egg Dipped Toast Topped With Cinnamon Apples and Powdered Sugar Individual Yogurt

TRADITIONAL 16

Fresh Scrambled Egg Sliced Seasonal Fresh Fruits & Berries Fresh Breakfast Breads and House Baked Muffins

THE CROWNE 20

Free Range Egg Frittata Farm Fresh Local Vegetables Creamy Goat Cheese Grits and Salsa Fresca

ADDITIONS

Individual Yogurts 3

Seasonal Fruit Smoothies 4

Local Honey and Yogurt Parfaits 5

House Made Granola Bars 3

Steel Cut Oatmeal Station: Local Raisins, 5

Honey, Candied Pecans and Brown Sugar Breakfast Burritos Scrambled Eggs 6

Salsa Fresca and Cotija Cheese French Toast 6 Belgium Waffles 6

A LA CARTE

Seasonal whole fruits Orange, banana, granny and red delicious apples	\$3 each	Jumbo cookies Choice of chocolate chip, oatmeal raisin, peanut butter	\$28 per dozen
Regular & low fat individual yogurts	\$3 each	Soft pretzels Served with deli mustard and cheese sauce	\$32 per dozen
Assorted individual granola bars	\$3 each	Individual bag potato chips Choice of plain, barbeque, jalapeno, sea salt & vinegar	\$26 per dozen
Low fat yogurt, granola and berry parfait	\$7 each	Individual candy Choice of Snicker, Twix, Kit Kat, Reese's, milk chocolate and peanut M&M's	\$28 per dozen
Diced fruit cups	\$7 each	Individual bag popcorn Choice of butter or cheese flavors	\$28 per dozen
Assorted individual cold cereal Served with whole and 2% milk	\$36 per dozen	Individual snacks Oreo and Nutty Buddy cookies, Fig Newton bars, Chex Mix	\$28 per dozen
Hard boiled eggs	\$28 per dozen	Individual bag mixed nuts	\$25 per dozen
Fruit muffins	\$36 per dozen		
Choice of blueberry, chocolate or apple cinnamon served with butter and preserves			
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Assorted donuts	\$32 per dozen	Regular & decaffeinated coffee	\$38 per gallon
Cinnamon strudel	\$32 per dozen	Selection of herbal hot tea	\$38 per gallon
Assorted breakfast breads	\$36 per dozen	Assorted Coca-Cola soft drinks	\$3 each
Croissants	\$38 per dozen	Dasani bottled water	\$3 each
Served with butter and preserves		Sparkling bottled water	\$4 each
Buttermilk biscuits	\$36 per dozen	Iced tea	\$38 per gallon
Served with country ham gravy		Lemonade	\$38 per gallon
Fudge brownies & blondies	\$32 per dozen	Basil infused lemonade	\$42 per gallon

22% Taxable service charge and 8.25% sales tax will apply to all food and non-liquor beverage.
Tax and service charge subject to change. All menu listings are charged per person.

PLATED LUNCH

MONTERREY SPICED CHICKEN 25

Grilled Chicken with Monterey Blend

White Cheddar Grits

Root Vegetables

CHICKEN MARSALA 25

Sautee with mushrooms in wine sauce

GRILLED TILAPIA 26

Sautee with Mango and Cilantro sauce

FROM THE RANCH 26

Roasted Mustard Seed Encrusted Pork Loin

Roasted Sweet Mashed Potatoes

Caramelized Apple Demi

SLOW SOUL 28

Slow Cooked Short Rib

Creamy Polenta

Roasted Seasonal Vegetables

OFF THE HOOK 30

Northern Pacific Salmon

Organic Fingerling Potato

and Artichoke-Tomato Broth

Menu includes House Salad, Water, Iced Tea, Coffee and Chef choice of Dessert

LUNCH BOXES

ON A ROLL

18

Hoagie Roll

Smoked Turkey Breast and Mild Cheddar, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

Or

Honey Cured Ham and Swiss Cheese, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

To Include: Fresh Whole Fruit, House Made Chips, Chef's Choice Cookie, Condiments and Disposable Cutlery

CROWNE BOX

20

Tuna Salad

Croissant Bun, Celery, Red Onions, Lemon Juice and House Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

Or

Sonoma Chicken Salad

Croissant Bun, Red Grapes, Red Onion, Celery, Citrus Juice and House Mix Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

To Include: Fresh Whole Fruit, House Made Chips, Chef's Choice Cookie, Condiments and Disposable Cutlery

EXECUTIVE BOX

22

On House Ciabatta Bread

Parmesan Crusted Chicken with Roasted Red Pepper and Tomato Aioli

Or

Seared North Atlantic Salmon Spread with a Dijon and Pepper Cream Mustard

To Include: Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato, House Pasta Salad, Fresh Seasonal Berries, and Pecan Square for Dessert

VEGETARIAN, VEGAN AND

24

GLUTEN FREE OPTIONS

Vegetarian Italian on Ciabatta

On a Ciabatta Bun, Heirloom Tomatoes, Fresh Mozzarella, and Basil Mayo, Drizzle of Extra Virgin Olive Oil

Mediterranean Gluten Free

On Gluten Free Bread, Asiago Cheese Red Pepper Humus and Grilled Zucchini

California Wrap

Spinach Wrap with Avocado, Fresh Local Tomatoes, English Cucumbers, Thinly Sliced Red Onion and Crisp Romaine Lettuce

To Include: Fresh Whole Fruit, Crudités with Hummus, Pickle Spear, Condiments and Disposable Cutlery

*All lunch boxes come with a soft drink or bottled water.

LUNCH BUFFET

ITALIAN BUFFET

24

Chef's Choice of Assorted Rolls and Butter
Tuscan Tomato Salad
Herbed Focaccia Pizza
Penne Pasta with Sundried Tomato Sauce
Chicken Michael Angelo: Grilled Chicken with Artichoke Hearts, Kalamata Olives, Tomato Concasse
Herb Grilled Vegetables
Mini Cannolis

SOUTH OF THE BORDER

26

Mixed Greens Salad with Toppings
Cilantro Lime Vinaigrette
Beef Fajitas
Chicken Fajitas
Sautéed Peppers and Onions
Spanish Rice
Refried Beans
Pico De Gallo and Salsa Fresca
Churros

BBQ LUNCH BUFFET

28

Corn Muffins
Greens with Chef's Choice of Dressings
Potato Salad
Cole Slaw
Mesquite Grilled Chicken
Sliced BBQ Brisket
Corn on the Cob
Ranch Style Beans
Relish Tray: Pickled Jalapeños, Onion and Pickles
Apple Pie

CROWNE DELI

22

Penne Pasta Salad
Red Bliss Potato Salad
Array of Deli Meats: Roast Beef, Turkey and Ham
Sandwich Bread
Sliced Domestic Cheeses
Relish Display: Lettuce, Tomatoes, and Onion
Chef's Choice of Dessert

Buffets include Water and Iced Tea and Coffee

Buffets are based on two hours of service.

Buffets are not available for less than 15 guests.

ALL DAY MEETING PACKAGE

ALL DAY PACKAGE 42 per person

65 per person with a Traditional Plated Breakfast which includes

Fresh scramble egg, Breakfast Potatoes, Slice seasonal fresh fruit and berries and Fresh Breakfast breads.

AM BREAK

Assorted Breakfast Breads
Signature Coffee, Decaf Coffee and Hot Tea

LUNCH BREAK

Chef's Choice Plated Lunch Served with House Salad
Seasonal Vegetables And Chef choice of starch
Chef's Choice of Dessert
Water and Tea

PM BREAK

Assorted Soft Drinks
Bottled Water
Assorted House Cookies & Brownies

Package is available for groups of 50 people and under.

ALL DAY BEVERAGE PACKAGE 14 per person

Freshly brew Coffee, regular and decaffeinated
Assorted soft drinks
Bottle water
Iced Tea



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PLATED DINNER

FROM THE RANCH 32

Roasted Mustard Seed Encrusted Pork Loin

Roasted Sweet Potato Mash

Caramelized Apple Demi

TOAST THE NIGHT 34

Sautéed Chicken Champagne

Finished with Artichoke Hearts

Fresh Tomatoes

Fresh Herb Champagne Sauce

SORRENTINO CHICKEN 36

Stuffed with Spinach

Fresh Mozzarella

Served on a Chicken Jus Lie

GULF SNAPPER 38

Pecan encrusted snapper pan seared

Lobster Sauce

LAMB OSSO BUCO 42

Mushroom Risotto

Mushroom Thyme Jus

**Menus include House Salad, Water, Iced Tea
and Coffee and Chef Choice of Dessert**

DINNER BUFFET

SOUTH OF THE BORDER

34

Mixed Green Salad with Toppings

Cilantro Lime Vinaigrette

Beef Fajitas

Chicken Fajitas

Carnitas

Guacamole

Sautéed Peppers and Onions

Spanish Rice

Refried Beans

Pico De Gallo

Salsa Fresca

Tres Leches and Flan

ITALIAN BUFFET

36

Caesar Salad

Tuscan Tomato Salad

Antipasto Platter

Herbed Chicken Lemon Thyme Jus

Penne Pasta with Sundried Tomato Sauce

Tri-Color Ravioli with Roasted Tomato Sauce

Sausage and Peppers

Herb Grilled Vegetables

Mini Italian Pastries and Italian Cake

Buffets include Water and Iced Tea and Coffee

Buffets are based on two hours of service.

Buffets are not available for less than 15

BBQ DINNER BUFFET

38

Corn Muffins

Jalapeño Jelly

Greens with Chef's Choice of Dressings

Potato Salad

Cole Slaw

Mesquite Grilled Chicken

Sliced BBQ Brisket

Smoked Rope Sausage

Corn on the Cob

Ranch Style Beans

Southern Green Beans

Relish Tray: Pickled Jalapeños, Onion and Pickles

Peach Cobbler and Pecan Pie

MARDI GRAS BUFFET

42

Mixed Greens and Toppings

Seafood Gumbo

Fried Okra

Fried Pickles

Jambalaya

Andouille Sausage

Crawfish Etoufee

Pecan Pie

Rum Bread Pudding

Cajun Shrimp

Roasted Fingerling Potatoes

RECEPTION/HORS D'OEUVRES

HOT CRAB DIP 8 PP
With Artisan Breads and Crackers

HOT ARTICHOKE DIP 6 PP
With Artisan Breads and Crackers

PASTA STATION 8 PP
Tortellini, Ravioli and Gnocchi
Choice of Pomodoro or Alfredo Sauce
Topped with Romano and Parmesan

INT'L CHEESE DISPLAY 6 PP
Variety of Cheeses
Garnished with Fresh Fruit and Berries
Side of Karrs Crackers

SLIDER STATION 8 PP
Mini Angus Beef Slider
Smoked Cheddar and Bacon Sliders

POTINII BAR 8 PP
Mashed Potato served in disposable martini glasses
with toppings.
Topping Bar to include: Shredded Cheddar Cheese,
Blue Cheese
Bleu Cheese crumbles
Diced Bacon
Crumbled meatloaf
Chives, Gravy and Sour Cream

Minimum of 25 People per order
Stations are based on One Hour of
Service.

ROASTED BABY LAMB CHOPS 4 Ea.
Rosemary Port Demi Glaze

BUTTERNUT SQUASH RAVIOLI 3 Ea.
Caramelized Onions

SPICY BUFFALO WINGS 2 Ea.
Tossed in Buffalo Sauce
and Blue Cheese Sauce

CHEESE FILLED JALAPEÑO 2 Ea.
Served with Hot Queso and Ranch

POT STICKERS 2 Ea.
Chicken or Vegetable
with Asian Dipping Sauce

MINI VEGETARIAN EGG ROLLS 3 Ea.
Sweet and Sour Sauce

CRUDITES SHOOTERS 4 Ea.
Assorted Mini Vegetables
Tomato Hummus

GULF SHRIMP 3 Ea.
Jumbo Large Shrimp Peeled Deveined,
Presented on Crushed Ice
Lemon and Cocktail Sauce

BRUSCHETTA MOZZARELLA 3 Ea.
Bruschetta with Tomatoes Local Fresh Mozzarella

Minimum of 50 Pieces per order

BAR MENUS

CROWNE BRAND PACKAGE BAR

Unlimited Consumption

House Crowne Liquor, Beer & Wine

20 Per Person for the First Hour

16 Per Person after each Additional Hour

PREMIUM BRANDS PACKAGE BAR

Unlimited Consumption

Premium Liquor, Beer & Wine

24 Per Person for the First Hour

20 Per Person for each Additional Hour

CASH BAR

Crowne Well Brands 7

Premium Brands 9

Premium Beer 7

Domestic Beer 6

Soft Drinks 3

Mineral Waters 5

WINE AND BEER

Unlimited Consumption

White and Red House wine

Domestic Beer

14 Per Person – Per Hour

DOMESTIC BEER

380 Per Keg

Serves 130 portions

IMPORTED BEER

450 Per Keg

Serves 130 portions

MARGARITA MACHINE

500 Per round

Serves 120 portions



By TABC Rules, Bartenders are required for a Host and cash Bars

\$ 100 per Bartender

\$ 75 per Cashier

One Bartender per every 100 Guest is required
\$ 55 per each additional Bartender

Brand names provided upon request

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CHEF SPECIAL PLATED DINNER

DINNER ENTREES

Chicken Chablis 28 per person

Medallion of Chicken breast, Wild mushrooms in Chablis wine reduction

Chicken Chasseur 28 per person

Grilled Chicken in white wine sauce with tomatoes and mushrooms

Rosemary Chicken 28 per person

Rosemary marinated Chicken

Dinners include

House Salad, Assorted Dinner bread rolls and butter

Choice of seasonal vegetables - Choice of starch

Water - Iced Tea – Coffee



KIDS MENU

PLATED DINNER **12 Per Kid**

ENTRÉES

Chicken tenders
Pasta Alfredo
Grilled Cheese Sandwich
Chicken Sliders

VEGGIE

Corn
Mix Vegetables
Mini Crowne Salad
Green beans

STARCH

Mac N Cheese
Potato Fries
Mashed potatoes

Choose one from the listed entrees, starches and vegetables
Served with side of Fruit Cup or Texas size Cookies
Lemonade and water

Kids menu available for Kids 10 and under

SOCIAL EVENT CROWNE PACKAGE

NEW YEAR, NEW BALLROOM, NEW SPECIAL!!

Brand New Ballroom coming soon! Celebrate with us; we are here to serve you!

New Windsor Special includes

Price per person 69++ - Valid for 100 People or more

Delicious food specially prepared by our Executive Chef and Culinary Team

Complimentary Cheese display for one hour at Pre-Function waiting area (before event starts)

Plated Dinner includes Crowne Salad, Entrée, Assorted Dinner rolls, Water, Tea and Coffee

Professional, Uniformed Servers and waitress, Room setup

Early access to the ballroom to setup your decorations, Tables and Chairs

Tablecloths: We have White, Black and Ivory

Overlays: We have Red, Gold, Black, Silver and Purple

Napkins: We have White, Ivory, Black, Red, Burgundy and Green

White or Black chair covers (sashes are not included)

Silverware and Dinnerware

Round mirror and glass vase for your centerpieces (floating candles available upon request)

Complimentary Cake cutting and serving, Complimentary Toast for Head Table

One hour - Unlimited Consumption House Crowne Liquor, Beer and Wine

Bar inside the Ballroom for your Guest to buy drinks

Easel for your portrait Dance floor, Table setup for your DJ/MC

Pipe and Drape with name behind Head table

Complimentary stage available, Room cleanup

Complimentary Sleeping room for one night with breakfast for two!!

Free WIFI and free self parking

**Three Menu Selections available (Chicken)*

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CELEBRATE WITH US!

Planning an end of year celebration?

Celebrate with us!

EVERYTHING BELOW IS INCLUDED IN THE PRICE OF THE MENU!!

Delicious food specially prepared by our Executive Chef and Culinary Team

Complimentary Champagne and Sparkling Cider arrival drinks

Gift Certificate for one night with breakfast for two

Special Guestroom rate for your attendees

Complimentary Parking for all Attendees
Free WiFi

Home for the Holidays Buffet 46 per person

Mixed greens with toppings – Mashed Potatoes – Collard Greens – Candied Yams

Carved Honey Smoked Ham, Oven Roasted Vegetables – House Stuffing

Carved Turkey with Giblet Gravy – Assorted Rolls and Butter - Mini Pumpkin Pies

and Assorted Holiday Cookies – Water, Iced Tea and Coffee

Celebration Buffet 48 per person

Crowne Salad: Spring Mix, English Cucumbers, Candied Walnuts, Garbanzo

Beans, Heirloom Pear Tomatoes, Shaved Parmesan Served with Basil Vinaigrette

Champagne Chicken: Chicken Sautéed in Champagne Finished with Artichoke

Hearts, Fresh Tomatoes and Herb Champagne Sauce – Slow Cooked Short Ribs

Potato Encrusted Salmon with Lobster Sauce – Pesto Bow Tie Pasta – Assorted

Baby Vegetables – Mushroom Risotto – Assorted Rolls and Butter - Mini Crème

Brule and Assorted Holiday Cookies – Water, Iced Tea and Coffee

*Buffets are based on two hours of service.

Don't miss out, Holiday bookings filled months prior. Bookings are taken on a first come basis with the 1000.00 deposit paid.

\$ 100 Gift Card if booked by or before October 30th, 2018

Buffets are based on two hours of service - Valid for 50 People or more

22% Taxable service charge and 8.25% sales tax will apply to all food and non-liquor beverage.

Tax and service charge subject to change. All menu listings are charged per person.

CHOPPING BLOCK

CUBAN STYLE ROASTED MOJO PORK LOIN \$200

Served with Onion Citrus Mojo
and Cuban Bread.

ROASTED SALMON \$250

Served with Dill Gremolata
Cream Sauce.

HERB SLOW ROASTED TURKEY BREAST \$200

With Spiced Cranberry
Compote and Pan Gravy.

CHERRY COKE GLAZED HAM \$200

With Horseradish Cream
and Onion Marmalade.

NEW YORK STRIP LOIN \$280

With Horseradish Cream
and Onion Marmalade.

ROASTED RIBEYE \$325

Served with Port Onion Jus.

ROSEMARY ROASTED BEEF TENDERLOIN \$425

Served with Blackberry Demi
Glace.

DESSERT STATIONS

Assorted cake pops \$11

Viennese \$16

Mini Maple Pecan Tarts, assorted
Mousse Shooters and Mini
Cheesecakes.

*Crepe \$16

Sliced Bananas, Toasted Pecans,
Chocolate Sauce, Cherries, Fresh
Berries and Whip Cream.

1) ATTENDANT PER 75
ATTENDEE IS REQUIRED @
\$150.00 PER ATTENDANT.
ALL CARVING STATIONS,
INCLUDE WARM ARTISAN
DINNER ROLLS AND
APPROPRIATE
CONDIMENTS. EACH
CARVING BLOCK
SELECTION, SERVES
APPROXIMATELY 20
PEOPLE.

