



CROWNE PLAZA®

AN **IHG**® HOTEL

DAYTON



BANQUET & CATERING MENU

33 East 5th Street Dayton, OH 45402
937-224-0800

B R E A K F A S T

PLATED

All Plated Breakfast Include: Pre-Set Orange Juice, Assorted Breakfast Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea

FRESH START

Sliced Seasonal Fresh Fruit, Yogurt Parfait and Jumbo Muffin

11 Per Person

FRENCH TOAST PLATTER

Cinnamon French Toast with Maple Syrup, Bacon or Sausage and Breakfast Potatoes

14 Per Person

ALL AMERICAN BREAKFAST

Fluffy Scrambled Eggs, Breakfast Potatoes and Choice of Ham, Bacon or Sausage Links

16 Per Person

BUFFET STYLE

\$3.00 per person up-charge on events less than 25 guests.

All Breakfast Buffets Include: Assorted Fruit Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea

MORNING SUNRISE CONTINENTAL

Assorted Breakfast Pastries (Sweet Breads, Danish, Muffins), Sliced Seasonal Fresh Fruit & Berries

12 Per Person

CREATE YOUR OWN CONTINENTAL

Choice of 4 Items: Bagels with Cream Cheese, Assorted Granola Bars, Assorted Breakfast Pastries, Sliced Seasonal Fresh Fruit and Berries, Greek Yogurt Bar with Assorted Toppings, Cottage Cheese, Hard Boiled Eggs or Assorted Dry Cereals and Milk

16 Per Person

TRADITIONALIST

Assorted Breakfast Pastries, Sliced Fresh Fruit and Berries, Fluffy Scrambled Eggs with Cheddar Cheese, Breakfast Potatoes, Crispy Bacon and Sausage Links and Choice of One: Pancakes, French Toast or Biscuits and Gravy

20 Per Person

BREAKFAST ENHANCEMENTS

** \$100 Attendant Fee Per 100
Guests Required*

EGGS YOUR WAY*

Eggs Prepared Just The Way You Like It

4 Per Person

CREATE YOUR OWN YOGURT PARFAIT

Greek Vanilla Yogurt Bar with Toppings of Granola, Assorted Fruit, Chocolate Chips, Granola and Honey

5 Per Person

BREAKFAST SANDWICHES

Fresh Croissant with Cheese, Scrambled Eggs, and your Choice of Ham, Sausage or Canadian Bacon

5 Per Person

BELGIUM WAFFLE STATION*

Build Your Own Belgium Waffle with Assorted Fruit, Peanut Butter Chips, Chocolate Chips, Assorted Syrups and Whipped Cream

5 Per Person

OMELET STATION*

Omelet Made To Order: Eggs, Egg Beater, Bacon, Sausage, Ham, Scallions, Mushrooms, Peppers, Spinach, Tomatoes and Assorted Cheeses

8 Per Person

*All menu prices subject to 22% service charge and 7.5% sales tax
Consuming raw or under cooked meats, poultry, sea, seafood, shellfish or eggs may increase your risk of food-borne illnesses.*

A L A C A R T E

SNACKS

ASSORTED BREAKFAST PASTRIES

Sweet Breads, Danish and Muffins

36 Per Dozen

ASSORTED BAGELS & CREAM CHEESES

36 Per Dozen

ASSORTED GRANOLA & NUTRI-GRAIN BARS

3 Per Person

SLICED SEASONAL FRESH FRUIT

5 Per Person

APPLEWOOD SMOKED BACON

2 Per Person

SILVER DOLLAR HOTCAKES

Pick 1: Blueberry, Buttermilk or Chocolate Chip.
Served with Maple Syrup and Butter

4 Per Person

BISCUITS & GRAVY

4 Per Person

INDIVIDUAL YOGURTS

3 Per Person

DRY CEREALS WITH MILK

3 Per Person

CHIPS & PRETZELS

3 Per Person

ASSORTED CANDY BARS

4 Per Person

GOURMET BROWNIES

34 Per Dozen

ASSORTED FRESH BAKED COOKIES

34 Per Dozen

BEVERAGES

**\$100 Bartender Required/90 Minutes of Service Time*

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TAZO TEA

40 Per Gallon

BOTTLED WATER/ASSORTED SODAS

2 Each

BOTTLED ICED TEAS

Sweet and Unsweetened

3 Each

BOTTLED FRUIT SMOOTHIES

4 Each

STARBUCKS FRAPPUCCINO

3 Each

*CHAMPAGNE MIMOSAS**

Champagne, Assorted Juices and Fruit

8 Per Person

DELUXE COFFEE CART

Freshly Brewed Coffee, Whipped Cream, Chocolate Shavings, Crushed Peppermints, Cinnamon and Assorted Flavored Syrups

8 Per Person

*BLOODY MARY**

Tomato Juice, Bloody Mary Mix, Vodka, Celery, Olives, Pickles, Tabasco, Worcestershire and Horseradish

8 Per Person

1/2 DAY BEVERAGES

Includes: Freshly Brewed Coffee, Decaffeinated Coffee, Tazo Tea, Bottled Iced Teas, Water and Sodas (Up To 4 Hours of Continuous Service)

8 Per Person

ALL DAY BEVERAGES

Includes: Freshly Brewed Coffee, Decaffeinated Coffee, Tazo Tea, Bottled Iced Teas, Water and Sodas (Up To 8 Hours of Continuous Service)

12 Per Person

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TAKE A BREAK

Pricing Is Per Person and Based on 60 Minutes of Continuous Service

COOKIE JAR

Assorted Freshly Baked Cookies, Nutter Butters, Chips Ahoy and Oreo Cookies

6 Per Person

CANDY CART

Assorted Full Size Candy: Skittles, M&M's, Reese Cups, Hershey's Chocolate, Milky Way, etc.

8 Per Person

ICE CREAM TRUCK

Snicker's Ice Cream Bars, Strawberry Shortcake Bars, Sundae King Cone, Ice Cream Sandwiches, Ice Cream Cups, Bomb Pops and Orange Sherbet Push-Ups

10 Per Person

BUILD YOUR OWN TRAIL MIX

Pick 8: Peanuts, Almonds, Cashews, Goldfish, Cheese-It's, Pretzels, Chex Cereal, Raisins, Mixed Dried Fruit, M&M's, Dark Chocolate Chips, White Chocolate Chips or Reese's Pieces

10 Per Person

SWEET & SALTY

Assorted Flavored Popcorn (Butter, Caramel, Cheddar) and Assorted Full Size Candy Bars and Honey Roasted Peanuts

12 Per Person

I DIP, YOU DIP, WE DIP

Pick 3: Spinach Artichoke Dip, Guacamole, Black Bean and Corn Salsa, Queso Dip, Beer Dip, Buffalo Chicken Dip or 7 Layer Bean Dip. Served with Tortilla Chips, Pita Wedges and Pretzels

13 Per Person

BALLPARK

Mini Corn Dogs with Mustard, Bite Size Soft Pretzels with Beer Cheese Dip, Honey Roasted Peanuts and Popcorn

15 Per Person

POWER UP

Assorted Smoothies, Beef Jerky, Protein Bars, Honey Roasted Peanuts and Energy Drinks

17 Per Person

BEVERAGES

**FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE AND TAZO TEA**

40 Per Gallon

STARBUCKS FRAPPUCCINO

3 Each

BOTTLED ICED TEA

Sweet and Unsweetened

3 Each

BOTTLED WATER/ASSORTED SODA

2 Each

LUNCH

BUILD YOUR OWN BAGGED LUNCH

For Groups of 50 Guests or Less

All Bagged Lunches Include: Chef's Choice of Compound Salad, Individual Bag of Chips, Choice of Cookie or Brownie, Bottled Sodas and Water

22 Per Person

ROASTED VEGETABLE WRAP

Garlic and Herb Roasted Vegetables, Boursin Cheese Spread and Baby Spinach in a Sun-Dried Tomato Wrap

ITALIAN SUB

Salami, Capicola and Pepperoni, Provolone Cheese, Roasted Red Peppers, Tomato and Lettuce on a Hoagie Bun. Served with Italian Dressing

OUR FAMOUS CHICKEN SALAD

Housemade Chicken Salad, Sliced Tomato, Lettuce and Onion on a Croissant

ROAST BEEF AND CHEDDAR

Sliced Roast Beef with Caramelized Onions, Lettuce, Tomato, Cheddar on Ciabatta Bread. Served with Horseradish Mayo

HAM AND SWISS

Sliced Ham, Swiss Cheese, Lettuce, Tomato, on Ciabatta Bread. Served with Honey Dijon

TURKEY AND GOUDA

Sliced Turkey, Smoked Gouda, Lettuce, Tomato on a French Baguette. Served with Chipotle Mayo



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LUNCH

LIGHTER FARE

All Plated Lunches Include: Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tazo Tea, Iced Tea and Ice Water

TOSS IT OR WRAP IT:

Salads Include Dinner Rolls and Butter

Wraps Include Chips

GRILLED VEGGIE

Romaine Lettuce Topped with Sauteed Zucchini, Yellow Squash, Roasted Red Peppers, Mushrooms, and Garlic.
Served with your choice of dressing

14 Per Person

CHICKEN CAESAR

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

16 Per Person

CROWNE SPINACH

Grilled Chicken over Fresh Spinach. Topped with Cranberries, Candied Almonds, Red Onions and Goat Cheese.
Served with Raspberry Vinaigrette dressing

16 Per Person

FIESTA

Grilled Chicken over Romaine Lettuce. Topped with Roasted Corn, Black Beans, Diced Tomatoes, Cheese and Tortilla Strips. Garnished with a Lime Wedge and Tex-Mex Ranch dressing

16 Per Person

STEAK HOUSE CHOP

Marinated Grilled Steak over Chopped Iceberg and Romaine Lettuce. Topped with Red Onions, Red Peppers, Diced Tomato, Eggs, Cucumbers and Bleu Cheese Crumbles. Served with your choice of dressing

18 Per Person

COBB

Grilled Chicken over Garden Fresh Mixed Greens. Topped with Avocado, Bacon, Diced Tomatoes, Eggs and Bleu Cheese Crumbles. Served with your choice of dressing

18 Per Person

ENHANCEMENTS:

Soup Du Jour

4 Per Person

Dessert

2 Per Person

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LUNCH

PLATED

All Plated Lunches Include: Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea, Iced Tea and Ice Water

All Lunch Entrees Served with Chef's Choice of Dessert and Warm Rolls with Butter

Two Entree Maximum

SALAD - CHOICE OF ONE

Classic Garden Salad - Romaine and Iceberg Lettuce, Cucumber, Tomatoes, Shredded Carrots and Croutons. Served with choice of dressing on the side

Caesar Salad - Romaine Lettuce, Parmesan Crisps and Croutons. Served with Caesar dressing on the side

ACCOMPANIMENTS - CHOICE OF TWO

Grilled Vegetables

Green Beans with Lemon and Garlic Sauce

Grilled Asparagus

Glazed Carrots

Wild Rice

Garlic Mashed Potatoes

Roasted Red Skin Potatoes

Au Gratin Potatoes

Fettuccine Noodles

ENTREES -

PASTA PRIMAVERA

19 Per Person

ROSEMARY LEMON CHICKEN

22 Per Person

CHICKEN MARSALA

22 Per Person

PARMESAN CRUSTED TILAPIA

22 Per Person

CHICKEN PARMESAN

23 Per Person

GRILLED SALMON WITH CREAMY LEEK SAUCE

24 Per Person

LONDON BROIL WITH A DEMI GLAZE

26 Per Person



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LUNCH

BUFFET

All Lunch Buffets Include: Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tazo Tea, Iced Tea and Ice Water

Pricing Based on 60 Minutes of Continuous Service

\$4.00 per person up-charge on events less than 25 guests.

CLASSIC DELI

House Salad with Assorted Dressings
Garden Pasta Salad
Soup Du Jour
Ham, Roast Beef and Turkey
Sliced Cheddar, Swiss and Provolone
Assortment of Bakery Rolls and Breads
Lettuce, Tomato, Onion, Pickle, Mayo and Mustard
Kettle Chips
Assorted Fresh Baked Cookies

25 Per Person

TASTE OF ITALY

Caesar Salad
Caprese Salad with Balsamic Glaze
Pick Two: Grilled Chicken, Meatballs, Grilled
Vegetables, Shrimp
Pick Two: Fettuccine, Spaghetti, Penne or Tortilini
Pick Two: Alfredo, Marinara, Pesto or Lemon Butter
Meat Lasagna
Garlic Breadsticks
Creme Brulee Cheesecake and Cannolis

26 Per Person

TEX-MEX

Soft Taco Bar with Seasoned Ground Beef, Chicken
and Fajita Veggies
Shredded Lettuce, Shredded Cheese, Diced Tomatoes
and Sour Cream
Seasoned Black Beans
Spanish Rice
Tortilla Soup
Tortilla Chips served with Taco Dip and Guacamole
Churros with Assorted Sauce

26 Per Person

BACKYARD BBQ

Red Skin Potato Salad
Creamy Cole Slaw
Maple Baked Beans
Kettle Chips
Choose Two Entrees: Hamburgers, All Beef Hot Dogs,
BBQ Chicken or BBQ Pulled Pork
Sauerkraut
Lettuce, Tomato, Onion, Pickles, Sauerkraut, Mayo,
Mustard, Ketchup, Assorted Cheeses and Bakery Rolls
Chef's Choice of Cobbler

28 Per Person

CROWNE PLAZA

Select Two Salads: Caprese Salad, Garden Salad,
Caesar Salad, Spinach Salad, Garden Pasta Salad, Red
Skin Potato Salad or Fresh Fruit Salad

Select Two Entrees: Parmesan Crusted Tilapia, Salmon
with Creamy Leek Sauce, Herb Roasted Pork Loin,
London Broil with a Demi Glaze or your choice of
Chicken (BBQ, Marsala or Rosemary Lemon)

Select Two Sides: Roasted Zucchini and Squash,
Green Beans with Lemon and Garlic Sauce, Grilled
Asparagus, Glazed Carrots, Herb Wild Rice, Garlic
Mashed Potatoes or Roasted Red Skin Potatoes

Select One Dessert: Double Layer Chocolate Cake,
Carrot Cake, Seasonal Fresh Berries with Whipped
Cream or Cheesecake with Seasonal Fruit

30 Per Person

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H O R S D ' O E U V R E S

HOT

GREEK SPANIKOPITA

150 Per 50 Pieces

MEATBALLS

BBQ, Swedish or Marinara

150 Per 50 Pieces

CHICKEN TENDERS

Served with Assorted Dipping
Sauces

150 Per 50 Pieces

BUFFALO WINGS

Served with Bleu Cheese

150 Per 50 Pieces

MOZZARELLA STICKS

Served with Marinara Sauce

150 Per 50 Pieces

SPINACH ARTICHOKE STUFFED MUSHROOMS

175 Per 50 Pieces

VEGETARIAN SPRING ROLLS

Served with Sweet & Sour Sauce

175 Per 50 Pieces

MINI CHICKEN QUESADILLAS

Served with Sour Cream and
Salsa

175 Per 50 Pieces

TERIYAKI SATAY

Beef or Chicken

200 Per 50 Pieces

PROSCIUTTO WRAPPED ASPARAGUS

200 Per 50 Pieces

BEEF SLIDERS

Served with Pickles, Mayo,
Ketchup and Mustard

200 Per 50 Pieces

MINI BEEF WELLINGTON

250 Per 50 Pieces

COCONUT SHRIMP

Served with Sweet Chili Sauce

250 Per 50 Pieces

BACON WRAPPED SCALLOPS

250 per 50 Pieces

PETITE CRAB CAKES

250 Per 50 Pieces

COLD

MOZZARELLA & TOMATO CAPRESE SKEWERS

150 Per 50 Pieces

ASSORTED DELI PINWHEELS

150 Per 50 Pieces

TOMATO BRUCHETTA

150 per 50 Pieces

SHRIMP COCKTAIL SHOOTERS

200 Per 50 Pieces

SMOKED SALMON CROSTINI

200 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 Alternatives:

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

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H O R S D ' O E U V R E S

DISPLAYS

CHIPS & SALSA

3 Per Person

PRETZELS & CHIPS

Served with Dill Dip

3 Per Person

VEGETABLE CRUDITE

Served with Ranch Dip

5 Per Person

FRESH SEASONAL FRUIT

5 Per Person

CHEF'S CHOICE OF DOMESTIC, IMPORT AND ARTISAN CHEESES

Served with Crackers, Nuts,
Honey, Dried Fruit and
Assorted Jams

8 Per Person

ANTIPASTO

Cured Italian Meats, Artisan
Cheese, Grilled Marinated
Vegetables, Portabella Wedges,
Olives, Artichokes. Served with
Assorted Breads and Crackers

10 Per Person

FRENCH FRY BAR

Fries: Crinkle Cut, Shoestring,
Sweet Potato and Wedge
Toppings: Nacho Cheese, Gravy,
Sriracha Aioli, Chili, Malt
Vinegar, Truffle Oil, Bacon,
Parmesan Cheese, Ketchup and
Ranch

12 Per Person

ACTION STATIONS

**\$100 Attendant Fee Per 100 Guests Required*

MASHTINI

Regular and Sweet Potatoes Served in Mini Martini Glasses
Assorted Toppings: Butter, Roasted Garlic, Cheddar Cheese, Sour Cream,
Chives, Scallions, Bacon, Raisins and Brown Sugar

9 Per Person

SALAD BAR

Spring Mix, Romaine and Spinach Lettuce
Toppings: Candied Pecans, Dried Cranberries, Feta Cheese, Shredded
Cheddar, Bleu Cheese Crumbles, Grape Tomatoes, Red Onion, Diced
Peppers, Chopped Eggs, Shredded Carrots, Cucumbers, Croutons, Bacon
and Black Olives

Served with assorted dressings

9 Per Person

GRILLED CHEESE*

Just Cheese - Mozzarella, Swiss, Cheddar, Pepper Jack
Caprese - Mozzarella with Basil Pesto and Sun-Dried Tomatoes
Reuben - Ham, Swiss & Sauerkraut with Thousand Island dressing
Southwest - Cheddar, Pepper Jack, Jalapenos, Corn and Black Bean Salsa
with a Chipotle Mayo
Ham and Cheese - Ham with a choice of two cheeses
Brie and Honey Fig Spread

Make your own with the items listed above

10 Per Person

MAC AND CHEESE*

Cheeses: Cheddar and Gruyere
Noodles: Macaroni and Shells
Toppings: Bacon, Broccoli, Peas, Chopped Herbs, Jalapenos, Sauteed
Spinach, Diced Tomatoes, Mushrooms, Bleu Cheese Crumbles, Parmesan
Bread Toppings, Diced Ham and Diced Chicken

12 Per Person

FAJITA

Marinated Beef and Grilled Chicken
Toppings: Grilled Peppers and Onions, Guacamole, Salsa, Jalapenos,
Shredded Cheeses, Sour Cream, Lettuce and Diced Tomatoes. Served with
Warm Flour Tortillas and Chips

14 Per Person

H O R S D ' O E U V R E S

ALL IN ONE RECEPTION

Two Hours Endless Consumption

35 Per Person

TWO HOUR ENDLESS CONSUMPTION

Market Station:

Domestic Cheese and Crackers

Fresh Vegetable Crudite with Dip

Artichoke Spinach Fondue with Pita Chips

Fresh Fruit Display

Choose 5 Appetizers:

Mini Beef Wellington

Coconut Shrimp with Sweet Chili Sauce

Vegetarian Spring Rolls with Sweet and Sour Sauce

Mini Chicken Quesadillas with Sour Cream and Salsa

Meatballs (BBQ, Swedish or Marinara)

Chicken Tenders with assorted dipping sauces

Chicken Wings with your choice of sauce (BBQ or

Buffalo). Served with Ranch and Bleu Cheese

Dessert Display:

Regular and Decaffeinated Coffee

Chef's Choice of Mini Desserts (Not Limited to

Dessert Bars, Brownies, Dessert Shooters, Cookies and

Mini Pastries)



CARVING STATIONS

*All Carving Stations Require a \$100 Carver Fee Per 100
Guests*

Minimum of 40 Guests

ROASTED TURKEY BREAST

Served with Silver Dollar Rolls, Mayo and Cranberry Relish

8 Per Person

HONEY GLAZED HAM

Served with Silver Dollar Rolls and Honey Dijon

10 Per Person

PRIME RIB

Hand Cut and Slow Roasted, Served with Silver Dollar Rolls, Creamy Horseradish and Au Jus

16 Per Person

DESSERT STATIONS

MINIATURE DESSERTS

Regular and Decaffeinated Coffee

Chef's Choice of Mini Desserts (Not Limited to

Dessert Bars, Brownies, Dessert Shooters, Cookies and Mini Pastries

10 Per Person

GOURMET COFFEE BAR

Fresh Brewed Coffee and Decaffeinated Coffee

Add-ins: Rock Candy Stirrers, Cinnamon Sticks, Shaved Chocolate, Caramel, Vanilla and Hazelnut Syrups, Biscotti, Half and Half, Skim Milk and Assorted Sugars

8 Per Person

SHORTCAKES

Housemade Shortcakes

Toppings: Fresh Seasonal Fruit (Strawberries, Blue Berries, Pineapple, etc.), Grand Marnier Berry Sauce, Lemon Curd, Chocolate Syrup, Whipped Cream and Chocolate Shavings

12 Per Person

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DINNER

PLATED

*All Plated Dinner Include: Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tazo Tea, Iced Tea and Ice Water
 All Dinner Entrees Served with Choice of One Salad, Two Accompaniments, One Dessert and Warm Rolls with Butter*

SALAD - CHOICE OF ONE

Classic Garden Salad - Romaine and Iceberg Lettuce, Cucumber, Tomatoes, Shredded Carrots, and Croutons. Served with choice of dressing on the side

Spinach Salad - Fresh Spinach Greens, Cranberries, Candied Almonds, Goat Cheese and Red Onion. Served with Raspberry Vinaigrette dressing on the side

Caesar Salad - Romaine Lettuce, Parmesan Crisps and Croutons. Served with Caesar dressing on the side

Steakhouse Wedge - Iceberg Wedge, Crumbled Bacon, Red Onions and Bleu Cheese Crumbles. Served with Bleu Cheese dressing on the side

ACCOMPANIMENTS - CHOICE OF TWO

Green Beans with Lemon and Garlic Sauce

Vegetable Medley

Grilled Asparagus

Glazed Carrots

Sauteed Mushrooms

Parmesan Broccolini

Garlic Mashed Potatoes

Au Gratin Potatoes

Roasted Red Skin Potatoes

Wild Rice

Macaroni and Cheese

Rice and Beans

ENTREES - THREE ENTREE MAXIMUM

Pasta Primavera

24 per Person

Grilled or Baked Chicken with Choice of Sauce (Marsala, Barbecue, Rosemary Lemon or Honey Brie Dijon)

26 Per Person

Roasted Pork Loin with Caramelized Onion Gravy

27 Per Person

Parmesan Crusted Tilapia

28 Per Person

Grilled Salmon with Creamy Leek Sauce

30 Per Person

New York Strip with Fresh Herbs, Shallots and Mushroom Saute

34 Per Person

Prime Rib with Creamy Horseradish and Au Jus

36 Per Person

DESSERT- CHOICE OF ONE

Vanilla Bean Cheesecake

Triple Layer Chocolate Cake

Carrot Cake with Cream Cheese Icing

Tiramisu

Seasonal Fresh Berries with Whipped Cream

CHILDREN'S ENTREES

Age 3-12

CHICKEN TENDERS

Served with Dipping Sauce, French Fries, Fruit Cup and Lemonade

13 Per Person

BEEF SLIDERS

Two Cheeseburger Sliders Served with French Fries, Fruit Cup and Lemonade

13 Per Person

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DINNER

BUFFET

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Pricing Based on 60 Minutes of Continuous Service

\$4.00 per person up-charge on events less than 25 guests.

TASTE OF ITALY

Caesar Salad
Caprese Salad with Balsamic Glaze
Meat Lasagna
Pick Two: Grilled Chicken, Meatballs, Grilled
Vegetables, Italian Sausage or Shrimp
Pick Two: Fettuccine, Spaghetti, Penne or Tortilini
Pick Two: Alfredo, Marinara, Pesto or Lemon Butter
Garlic Breadsticks
Creme Brulee Cheesecake and Tiramisu

32 Per Person

TEX-MEX

Soft Taco Bar with Seasoned Ground Beef, Chicken
and Fajita Veggies
Shredded Lettuce, Shredded Cheese, Diced Tomatoes,
Sour Cream and Warm Tortillas.
Seasoned Black Beans
Spanish Rice
Tortilla Soup
Tortilla Chips served with Taco Dip and Guacamole
Churros with Assorted Sauce and Banana Fosters

32 Per Person

Attendant Fee (Dessert Only) **\$100 Per 100 Guests**

BACKYARD BBQ

Corn Muffins with Honey Butter
Creamy Cole Slaw
Maple Baked Beans
Roasted Red Skin Potatoes
Macaroni and Cheese
BBQ Chicken Breast, Beef Brisket and BBQ Pulled
Pork
Kaiser Rolls
Banana Pudding with Vanilla Wafers

34 Per Person

CROWNE PLAZA

Select Two Salads: Caprese Salad, Garden Salad,
Caesar Salad, Spinach Salad, Garden Pasta Salad, Red
Skin Potato Salad or Fresh Fruit Salad

Select Two Entrees: Parmesan Crusted Tilapia, Salmon
with a Creamy Leek Sauce, Herb Roasted Pork Loin,
London Broil with a Demi Glaze, your choice of
Chicken (BBQ, Marsala or Rosemary Lemon) or Prime
Rib with Creamy Horseradish and Au Jus

Select Two Sides: Roasted Zucchini and Squash,
Green Beans with Lemon and Garlic Sauce, Grilled
Asparagus, Glazed Carrots, Herbed Wild Rice, Garlic
Mashed Potatoes, Roasted Red Skin Potatoes or Au
Gratin Potatoes

Select One Dessert: Double Layer Chocolate Cake,
Carrot Cake, Seasonal Fresh Berries and Whipped
Cream or Cheesecake with Seasonal Fruit

36 Per Person

FROM THE BAR

Bartender is required for all Banquet Bars. Recommended 1 Bartender per 100 Guests. Bartender \$20 Per Hour

WELL SPIRITS

Jim Beam Bourbon, Sminoff Vodka, Dewars Scotch, Beefeater Gin, Sauza 100% Blue Agave Tequila, Bacardi Superior Rum and Canadian Club Whisky

CALL SPIRITS

Maker's Mark Bourbon, Absolut Vodka, Johnny Walker Scotch, Tanqueray Gin, Jose Cuervo Silver Tequila, Captain Morgan's Spiced Rum and Jack Daniels Whisky

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra and Yuengling

IMPORT AND CRAFT BEER

Heineken, Amstel, Samuel Adams, Stella Artois and Angry Orchard



HOST BAR - A LA CARTE

WELL SPIRITS 6
 CALL SPIRITS 7
 HOUSE WINE 6
 DOMESTIC BEER 4
 IMPORT AND CRAFT BEER 5
 BOTTLED WATER AND SODA 2

CASH BAR - A LA CARTE

WELL SPIRITS 7
 CALL SPIRITS 8
 HOUSE WINE 7
 DOMESTIC BEER 5
 IMPORT AND CRAFT BEER 6
 BOTTLED WATER AND SODAS 3

HOST BAR - PACKAGES

Beverage Packages Charged Per Person

WELL PACKAGE

Well Spirits, Domestic Beer, Import Beer, House Wines, Mixers

1 Hour \$15	2 Hours \$20
3 Hours \$25	4 Hours \$30

CALL PACKAGE

Call Spirits, Domestic Beer, Import Beer, House Wines, Mixers

1 Hour \$18	2 Hours \$24
3 Hours \$30	4 Hours \$36

BEER, WINE AND SODA

Domestic Beer, Import & Craft Beers, House Wines, Assorted Sodas

1 Hour \$16	2 Hours \$20
3 Hours \$24	4 Hours \$28

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Consuming raw or under cooked meats, poultry, sea, seafood, shellfish or eggs may increase your risk of food-borne illnesses. As the only licensed authority, Crowne Plaza Dayton is the only entity permitted to sell and serve alcoholic beverages for consumption on site. Therefore, it is strictly prohibited for any person to bring alcohol into the Hotel for any banquet function.