

Special Occasions

Event Day Amenities:

- Private Event Space
- Custom Buffet Dinner
- Complimentary Ivory Napkins
- Votive Candles on Each Dining Table
- Complimentary Staging for DJ or Band
- Complimentary Parking for all Guests

Jamie Miller

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CROWNE PLAZA®
PRINCETON - CONFERENCE CENTER

Special Occasions

Salads Select One

Seasonal Market Salad, Mango- Cilantro Vinaigrette
Spinach Salad with Strawberries, Edamame, Tomatoes, Crispy Noodles, Sesame-Ginger Dressing
Red Leaf Lettuce, Roasted Pears, Pumpkin Seeds, Sundried Mission Figs, Honey Vinaigrette
Mesclun Greens, Beet Spirals, Glazed Pecans, Goat Cheese, Red Wine Vinaigrette
Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Aged Balsamic Vinaigrette, Micro Greens
Tomato, Cucumber and Bermuda Onion Salad with Herb Vinaigrette
Grilled Vegetable Salad with Aged Balsamic Syrup and Crumbled Boursin

Served with Rolls and Butter

Entrees Select Three

Beef Medallions, Port Wine Sauce
Slow Braised Short Rib, Merlot, Natural Jus
New York Strip Loin, Charred Onion Jus
Ancho Marinated Flat Iron Steak, Tomato Pico
Petite Pork Loin, Tart Apple and Raisin Jus
Pesto Crusted Verlasso Salmon
Arctic Char with Seasonal Accompaniments
Parmesan Encrusted Tilapia, Lemon Zest, Tomato Relish
Chicken or Veal Saltimbocca
Ginger Soy Chicken Breast, Jicama Slaw
Herbed Marinated Roast Chicken, Natural Jus
Thyme Roasted Turkey Breast, Grilled Apples, Cider Jus
Breaded Eggplant Parmesan
Cheese Tortellini, Roasted Garlic Cream
Penne Pasta, Vodka Sauce
Baked Macaroni and Cheese
Bowtie Primavera, Light Basil Pesto Sauce

Sides Select One Rice OR One Potato

Seasonal Vegetables (INCLUDED)
Rice Pilaf or Jasmine Rice
Roasted Red Potatoes or Roasted Sweet Potatoes



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Dessert Station

Chef's Choice of Mini Cakes and Pastries, Seasonal Sliced Fresh Fruit and Berries

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Teas
Iced Tea and Soft Drinks

Lunch \$39.00 per guest

Dinner \$49.00 per guest

Please add 22% Taxable Service Charge and applicable NJ State Sales

Minimum of 35 Guests for Lunch or Dinner

Beverages

Open Bar Serving Mixed Drinks, Cocktails, Domestic and Imported Beer, House Vintage Wines, Soft
Drinks and Juices

\$10 per person for the first hour, \$5 per person each additional hour

Beer & Wine Bar Serving Domestic and Imported Beer, House Vintage Wines, Soft Drinks and Juices

\$8 per person for the first hour, \$4 per person each additional hour

\$150.00 Bartender Fee

(One bartender required for every 75 guests)



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ENHANCEMENTS

Candy Cart

Assorted Candies and Chocolates displayed in Decorative Cylinder Vases

candy scoops and cellophane bags will be provided --\$8.00 per person

Ice Cream Cart

Chocolate / Vanilla Bean / Strawberry Ice Cream

Assorted Toppings:

Gummy Bears, Sprinkles, Oreo Cookie Crumbles, M&M's, Cherries, Chopped Nuts, Carmel
Sauce & Hot Fudge --\$9.00 per person



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