



Eat, drink & be merry!



CROWNE PLAZA[®]

HOTEL & CONFERENCE CENTER

DANBURY, CT

Holiday Parties & Events

www.cpdanbury.com - 203-830-5165

Holiday Dinner Buffet

Minimum of 50 guests

2 entrée items \$57 per guest

3 entrée items \$67 per guest

Includes 1-hour Specialty Cocktail Reception
Chef's Specialty Cheese & Charcuterie Display

Salads

Select One

FIELD GREEN SALAD

Cucumber, Tomato, Carrots, Red Onion, Balsamic Vinaigrette

CITRUS SALAD

Carrot, Cashews, Orange, Sesame Ginger Dressing

CAESAR SALAD

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

SPINACH SALAD

Dry Cranberries, Goat Cheese, Candied Walnuts,
Red Wine Vinaigrette

Entrées

ROAST ROSEMARY CHICKEN BREAST

French Cut with Lemon and Rosemary

HOLIDAY BAKED HAM

Slow roasted with Bourbon Glaze

GRILLED HERB SALMON

with Beurre Blanc Sauce

ROAST SIRLOIN OF BEEF

served with a Wild Mushroom Duxelles

ROAST TURKEY

served with Savory Herb Dressing & Giblet Gravy

CHEF CARVED PRIME RIB

Au Jus and Horseradish Cream
Additional \$3.00 per person + \$100 attendant fee

Accompaniments

Select Two

PENNE PRIMAVERA

MASHED POTATOES

FRESH SEASONAL VEGETABLE MEDLEY

ROASTED YAMS

ROASTED BABY VEGETABLES

MUSHROOM RICE PILAF

GRILLED ZUCCHINI WITH TOMATOES

ROASTED FINGERLING POTATOES

ROASTED CAULIFLOWER & BROCCOLI

Desserts

Select One

PUMPKIN CHEESECAKE

CRANBERRY APPLE COBBLER

CARAMEL BREAD PUDDING

CUPCAKE TOWER

All Meals Include:

Dinner Rolls & Butter

Freshly Brewed Coffee

Iced Tea and Assorted Hot Tea

22% Service Charge & applicable taxes will be added to all food & beverage items

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Holiday Hors D'oeuvres & Action Station Reception

\$44 per person - two hour reception food only

\$62 per person - includes two hour host bar

Hors D'oeuvre Displays

Select two

FOREIGN AND DOMESTIC CHEESES

with Fruit, Nuts, Assorted Garnishes, Crackers, Bread Sticks and Grilled Bread

CHARCUTERIE

Sausage, Salami, and Pates with Garnishes, Pickles and Grilled Bread

GARDEN VEGETABLE CRUDITÉ

with assorted Dips, Hummus, and Toasted Pita

FRESH FRUIT

Sliced Fresh Fruit and Berries
With Honey Yogurt Dipping Sauce

ANTIPASTI

Pickled & Marinated Vegetables, Olives, Peppers, Mushrooms, Sausage and Salami, Cheeses and more

Butler Passed Hors D'oeuvres

Select two

COCKTAIL FRANKS IN PUFF PASTRY

VEGETABLE SPRING ROLL

COCKTAIL MEATBALLS, SPICY MARINARA

SAUSAGE & RICOTTA STUFFED MUSHROOMS

CHICKEN SATAY, SPICY PEANUT SAUCE

MINI QUICHE ASSORTMENT

POT STICKER

SEAFOOD STUFFED MUSHROOM CAPS

SPANIKOPITA

Pasta Station

FETTUCCINI, PENNE AND TRI COLOR TORTELLINI PASTAS

served with Fresh Vegetables, Sliced Mushrooms, Diced Peppers, Italian Sausage and Grilled Chicken with your Choice of Marinara, A la Vodka or Alfredo Sauce

Carving Stations

\$100 attendant fee

SLOW ROASTED BEEF

Assorted Mini Rolls, Au Jus and Creamy Horseradish Sauce

ROASTED BREAST OF TURKEY

Assorted Mini Rolls, Mayonnaise and Cranberry Relish

Dessert Display

COOKIES, BROWNIES & CUPCAKES

22% Service Charge & applicable taxes will be added to all food & beverage items

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Holiday Plated Dinner

Minimum of 20 guests

\$79 per guest

Includes 1-hour Open Bar Reception
Chef's Specialty Cheese & Charcuterie Display

First Course

Select One

FIELD GREEN SALAD

Cucumber, Tomato, Carrots, Red Onion, Balsamic Vinaigrette

CITRUS SALAD

Carrot, Cashews, Orange, Sesame Ginger Dressing

CAESAR SALAD

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

SPINACH SALAD

Dry Cranberries, Goat Cheese, Candied Walnuts,
Red Wine Vinaigrette

Entrées

Select Two

SALMON FILLET

Beurre Blanc Sauce

NY STRIP STEAK

Cabernet & Mushroom Sauce

SIRLOIN STEAK

Port Wine Demi Glace

TURKEY BREAST ROULADE

Cranberry Herb Stuffing, Turkey Gravy

CHICKEN MARSALA

Roasted Mushrooms, White Wine Pan Sauce

SEAFOOD STUFFED FILLET OF SOLE

Beurre Blanc Sauce

All Entrée Items accompanied by Chef's Choice Starch and Seasonal Vegetables,
and Warm Rolls & Butter

Desserts

Select One

HOT CHOCOLATE BREAD PUDDING

NY CHEESECAKE

FLOURLESS CHOCOLATE CAKE

Includes Coffee, Decaffeinated Coffee, Assorted Teas,
Apple Cider and Holiday Cookie Platter

22% Service Charge & applicable taxes will be added to all food & beverage items

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Family Style Holiday Party

Lunch or Dinner

25 - 75 guests

\$35 per person

Entreés

OVEN ROAST TURKEY

CIDER GLAZED HAM

SLICED ROAST BEEF

Sides

MASHED POTATOES

OLD FASHIONED STUFFING

SEASONAL VEGETABLES

CRANBERRY CHUTNEY

GRAVY

Salad

HOUSE SALAD

Dessert

COOKIES

Includes Coffee, Tea and Water

22% Service Charge & applicable taxes will be added to all food & beverage items

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Holiday Lunch Buffet

Minimum of 50 guests

\$32 per guest

First Course

Select One

FIELD GREEN SALAD

Cucumber, Tomato, Carrots, Red Onion, Balsamic Vinaigrette

CITRUS SALAD

Carrot, Cashews, Orange, Sesame Ginger Dressing

CAESAR SALAD

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

SPINACH SALAD

Dry Cranberries, Goat Cheese, Candied Walnuts,
Red Wine Vinaigrette

Entrées

Select Two

ROASTED TURKEY BREAST

Cider Glaze, Turkey Gravy, Cranberry Sauce

ROAST ROSEMARY CHICKEN BREAST

ROAST PORK LOIN

Caramelized Apples & Onions, Port Wine Gravy

MAPLE GLAZED HAM

Apple Chutney

ROASTED SALMON

Brown Butter & Herbs

Sides

Select Two

GREEN BEANS ALMONDINE

SMASHED POTATOES

ROASTED POTATOES

SWEET POTATO WEDGES

GLAZED CARROTS

ROASTED ROOT VEGETABLES

HERB STUFFING

SAUSAGE & APPLE STUFFING

Desserts

CHEF'S SELECTION OF CAKES, COOKIES AND CONFECTIONS

Includes Coffee, Decaffeinated Coffee, Iced Tea, & Hot Tea

22% Service Charge & applicable taxes will be added to all food & beverage items

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Holiday Plated Lunch

Minimum of 20 guests

\$49 per guest

First Course

Select One

FIELD GREEN SALAD

Cucumber, Tomato, Carrots, Red Onion, Balsamic Vinaigrette

CITRUS SALAD

Carrot, Cashews, Orange, Sesame Ginger Dressing

CAESAR SALAD

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

SPINACH SALAD

Dry Cranberries, Goat Cheese, Candied Walnuts,
Red Wine Vinaigrette

Entrées

Select Two

SALMON FILLET

Beurre Blanc Sauce

NY STRIP STEAK

Cabernet & Mushroom Sauce

SIRLOIN STEAK

Port Wine Demi Glace

TURKEY BREAST ROULADE

Cranberry Herb Stuffing, Turkey Gravy

CHICKEN MARSALA

Roasted Mushrooms, White Wine Pan Sauce

SEAFOOD STUFFED FILLET OF SOLE

Beurre Blanc Sauce

All Entrée Items accompanied by Chef's Choice Starch and Seasonal Vegetables,
and Warm Rolls & Butter

Desserts

Select One

HOT CHOCOLATE BREAD PUDDING

NY CHEESECAKE

FLOURLESS CHOCOLATE CAKE

Includes Coffee, Decaffeinated Coffee, Assorted Teas,
Apple Cider and Holiday Cookie Platter

22% Service Charge & applicable taxes will be added to all food & beverage items

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.