



Crowne Plaza Arlington

CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA ARLINGTON.



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



700 Avenue H East, Arlington, Texas 76011



817-394-5200



sales@cparlington.com



cparlington.com

23% Taxable service charge and 8% 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

BREAKFAST BUFFET



FARMHOUSE BREAKFAST **\$22 PER PERSON**

Farm Fresh Scrambled Eggs

Hardwood Smoked Bacon & Breakfast Sausage

Hash Brown Casserole

Freshly Prepared Breakfast Pastries
Including Muffins, Danishes and Coffee Cake

Sliced Seasonal Fruit Platter with Mixed Berries

Freshly Brewed Coffee

Selection of Herbal Teas

Chilled Orange, Apple and Cranberry Juice

Based on (1) Hour of Service

CONTINENTAL BREAKFAST **\$20 PER PERSON**

Assorted Breakfast Pastries & Muffins

Assorted Bagels w/ Cream Cheese

Sliced Seasonal Fruit Platter With Mixed Berries

Freshly Brewed Coffee

Selection of Herbal Teas

Chilled Orange, Apple and Cranberry Juice

BREAKFAST TACO BAR **\$22 PER PERSON**

Warm Flour Tortillas Served With

Farm Fresh Scrambled Eggs

Ground Beef & Hard Wood Bacon

Mexican Cheese Blend

House Salsa and Sour Cream

Roasted Potatoes

Sliced Seasonal Fruit Platter With Mixed Berries

Freshly Brewed Coffee

Selection of Herbal Teas

Chilled Orange, Apple and Cranberry Juice

*Add Guacamole for \$1 Per Person

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A LA CARTE

Morning

Assorted Bagels	\$35 Per Dozen
Individuals Cereals	\$35 Per Dozen
Freshly Prepared Pastries	\$40 Per Dozen
Individual Fruit Yogurts	\$40 Per Dozen
Breakfast Sandwich	\$60 Per Dozen
Eggs Bacon and Cheese Biscuit or Sausage Eggs and Cheese Croissant	

Afternoon

Freshly Baked Cookies	\$35 Per Dozen
Fudge Brownies	\$40 Per Dozen
Assorted Bags Of Lays® Chips	\$35 Per Dozen
Individual Bags Of Trail Mix	\$35 Per Dozen
Assorted Granola Bars	\$40 Per Dozen
Salted Peanuts	\$40 Per Dozen
Assorted Candy Bars	\$45 Per Dozen

Beverages

Regular & Decaf Coffee	\$55 Per Gallon
Regular & Decaf Starbucks® Coffee	\$65 Per Gallon
Assorted Tazo Teas	\$40 Per Gallon
Unsweetened Iced Tea	\$40 Per Gallon
Assorted Soft Drinks	\$3 Each
Bottled Waters	\$3 Each
Regular and Sugar Free Red Bull	\$5 Each
Gatorade	\$5 Each



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BREAK SERVICE

THE H.S.S. BREAK

\$12 PER PERSON

Inspired by the simple fact that everyone is different, we created our Something Healthy, Something Salty, Something Sweet (H.S.S.) Break to offer our clients a variety of goodies which are inclusive of everyone's individual food preferences!

Choice Of One Healthy Snack

Assorted Granola Bars

Individual Bags Of Trail Mix

Choice Of One Salty Snack

Assorted Individual Sized Bags Of Lays® Chips

House Tortilla Chips With House Red and Green Salsas

Freshly Popped Popcorn

Salted Peanuts

Choice Of One Sweet Snack

Freshly Baked Cookies

Brownies

Lemon Squares

Includes Assorted Soft Drinks and Water

THE H.S.S. BREAK PREMIUM

\$17 PER PERSON

Upgrade your H.S.S. Break to a more premium option by providing your attendees with a more upscale snack alternative.

Crudité Vegetable Cups With Hummus

Chefs Specialty (Seasonal)

Premium Cake Pops Assorted



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FULL DAY MEETING PACKAGES

CROWNE EXECUTIVE PACKAGE

\$75 PER PERSON

FARMHOUSE BREAKFAST BUFFET

Farm Fresh Scrambled Eggs
Hard Wood Bacon & Breakfast Sausage
Hash Brown Casserole
Freshly Prepared Breakfast Pastries
Sliced Seasonal Fruit Platter With Mixed Berries

MORNING BEVERAGE STATION

Chilled Apple and Orange Juice
Regular and Decaffeinated Coffee
Assorted Tazo Teas

SELECT FROM OUR LUNCH MENUS (REFRESH OF BEVERAGES)

AFTERNOON RECHARGE (Choose Two):

Freshly Baked Cookies
Freshly Baked Brownies
Individual Bags Of Lays
House Tortilla Chips With House Red Salsa
Freshly Popped Popcorn
Individual Bags Of Trail Mix
Crudit  Vegetable Cups With Hummus

AFTERNOON BEVERAGE REFRESH

Assorted Soft Drinks
Unsweetened Iced Tea

CROWNE PROFESSIONAL PACKAGE

\$65 PER PERSON

TRADITIONAL CONTINENTAL

Freshly Prepared Breakfast Pastries
Assorted Individual Cereals
Served With 2% and Whole Milk
Sliced Seasonal Fruit Platter

MORNING BEVERAGE STATION

Chilled Apple and Orange Juice
Regular and Decaffeinated Coffee
Assorted Tazo Teas

SELECT FROM OUR LUNCH MENUS (REFRESH OF BEVERAGES)

AFTERNOON RECHARGE (Choose Two):

Freshly Baked Cookies
Freshly Baked Brownies
Individual Bags Of Lays
Freshly Popped Popcorn
Individual Bags Of Trail Mix

AFTERNOON BEVERAGE REFRESH

Assorted Soft Drinks
Unsweetened Iced Tea

Additional Fee of \$100 for groups under 25 guests

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FULL DAY MEETING PACKAGES

CROWNE EXPRESS \$60 PER PERSON

TRADITIONAL CONTINENTAL

Freshly Prepared Breakfast Pastries
Assorted Individual Cereals
Served With 2% and Whole Milk
Sliced Seasonal Fruit Platter

MORNING BEVERAGE STATION

Chilled Apple and Orange Juice
Regular and Decaffeinated Coffee
Assorted Tazo Teas

HOT OFF THE PRESS LUNCH BUFFET

Choice Of Two Sandwiches

Cold Cut Wrap/Hoagie
Chicken Salad Croissant
Veggie Wrap
Chicken Caesar Wrap

AFTERNOON RECHARGE (Choose One):

Freshly Baked Cookies
Individual Bags Of Lays

AFTERNOON BEVERAGE REFRESH

Assorted Soft Drinks
Unsweetened Iced Tea



LUNCH BUFFETS

TEXAS BBQ

\$34 PER PERSON

Tossed Garden Salad With Cherry Tomatoes,
Cucumbers, Red Onion and Croutons
*Served On The Side With Ranch and Red Wine
Vinaigrette*

Choice Of One Protein

Slow Smoked Brisket Rubbed With Crowne Seasoning
BBQ Chicken Quarters
Grilled Andouille Sausage Links With Peppers and
Onions

Sides

Seasonal Potato Salad **OR** House Baked Macaroni and
Cheese
Baked Beans **OR** Corn Cobbetts
Sweet Corn Bread Muffins

***Add Additional Protein \$10 Per Person**

COUNTRY CLASSICS

\$32 PER PERSON

Tossed Garden Salad With Cherry Tomatoes,
Cucumbers, Red Onion and Croutons
*Served On The Side With Ranch and Red Wine
Vinaigrette*

Choice Of One Protein

Country Pot Roast
Buttermilk Fried Chicken Quarters
Blackened Catfish

Choice Of One Starch

House Baked Macaroni and Cheese
Garlic Mashed Potatoes

Choice Of One Vegetable

Green Beans
Corned Cobbetts
Roasted Brussels Sprouts With Bacon

Served With Warm Country Biscuits

***Add Additional Protein \$10 Per Person**

SOUTH OF THE BORDER **\$32 PER PESON**

Fiesta Salad Tossed With Marinated Tomatoes,
Roasted Corn, Black Beans, Shaved Onion and Tortilla
Strips. *Served On The Side With Chipotle Ranch and
Cilantro Vinaigrette*

Choose One Entree:

Chicken Enchiladas
Cheese Enchiladas
Chicken Fajitas
Beef Fajitas

Sides

Spanish Rice
Black Beans **OR** Refried Beans

*Served With Shredded Lettuce, Queso Fresco, Pico de
Gallo, Sour Cream, House Roja and Verde Salsas,
Charred Corn, Warm Flour Tortillas and Crunchy Corn
Taco Shells*

***Add Guacamole for \$1 Per Person**

TASTE OF TUSCANY

\$35 PER PERSON

Classic Caesar

Chopped Romaine Lettuce With Parmesan Cheese and
Herbed Croutons. *Served On The Side With Creamy
Caesar Dressing*

Choose One Entree:

Chicken Parmesan with Linguini
Lasagna Meat/Vegetarian **OR** Tricolor Tortellini
Chicken or Shrimp* Alfredo (+\$3 Per Person)

Sides

Garlic Parmesan Potatoes
Oven Roasted Vegetables
Freshly Baked Garlic Bread Sticks

**Lunch Buffets Include Unsweetened Iced Tea and
Water**

**Additional Fee of \$100 for groups under 25 guests
may apply**

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DELI CLASSICS

DELICATESSEN

\$26 PER PERSON

BLT Chopped Salad With Romaine Lettuce Mixed With Diced Bacon, Avocado, Cherry Tomatoes and Cheddar Cheese. *Served On The Side With House Ranch and Balsamic Vinaigrette*

Honey Cured Ham
Pan Roasted Turkey Breast
Genoa Salami

Served With Country White & Harvest Wheat Breads and Flaky Croissants

Relish Tray

*Sliced Cheddar, Pepper Jack and Swiss Leafy Lettuce, Sliced Tomato, Red Onions, Banana Peppers and Pickles
Oil and Vinegar, Yellow Mustard, Herbed Mayonnaise and Sriracha Aioli*

Sides

Bruschetta Pasta Salad **OR** German Potato Salad
Assorted Chips

HOT OFF THE PRESS **\$29 PER PERSON**

Garden Salad Tossed With Mixed Greens, Sliced Cucumbers, Shredded Carrots, Grape Tomatoes and Herbed Croutons. *Served On The Side With Red Wine Vinaigrette and House Ranch*

Choice Of Two Sandwiches

Cold Cut Wrap/Hoagie
Chicken Salad Croissant
Veggie Wrap
Chicken Caesar Wrap

Sides

Potato salad **OR** Fruit Salad
Assorted Chips

Lunch Buffets Include Unsweetened Iced Tea and Water

BOXED MEALS

\$22 PER PERSON

Choice Of Two Sandwiches

Roasted Turkey
With Lettuce, Tomato, Pepper Jack Cheese and Avocado Aioli Spread On A Flaky Croissant

Italian Hero
Honey Cured Ham, Genoa Salami and Pepperoni Topped With Shredded Lettuce, Sliced Tomatoes, Red Onions and Oil & Vinegar

Crunchy Thai Chicken Salad Wrap
Shredded Chicken Tossed With Cabbage, Shredded Carrots, Red Pepper, Scallions and Spicy Peanut Dressing. Wrapped Inside A Spinach Tortilla

Veggie Wrap
Tomatoes, Carrots, Yellow Squash, & Zucchini All Grilled & Dressed With Ranch. Wrapped Inside A Spinach Tortilla

Boxed Meals Include Chips, Whole Fruit and Bottled Water



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FOOD TRUCK CLASSICS

B.Y.O.B.

Build Your Own Burger

\$22 PER PERSON

Garden Salad Tossed With Mixed Greens, Sliced Cucumbers, Shredded Carrots, Grape Tomatoes and Herbed Croutons. *Served On The Side With Red Wine Vinaigrette and House Ranch*

Angus Beef Burgers
Crispy Hard Wood Bacon

Served With Country White and Harvest Wheat Buns

Relish Tray

*Sliced Cheddar, Pepper Jack and Swiss Leafy Lettuce, Sliced Tomato, Red Onions, Jalapenos, and Pickles
Ketchup, BBQ Sauce, Yellow Mustard, Classic Garlic and Spicy Sriracha Aiolis*

Served with Seasoned French Fries



STREET TACOS

\$32 PER PERSON

Fiesta Salad Tossed With Marinated Tomatoes, Roasted Corn, Black Beans, Shaved Onion and Tortilla Strips. *Served On The Side With Chipotle Ranch and Cilantro Vinaigrette*

Chopped Brisket With Caramelized Onions and Roasted Poblano Peppers
Chipotle Lime Shredded Chicken

Served With Shredded Lettuce, Queso Fresco, Pico de Gallo, Sour Cream, House Roja and Verde Salsas, & Charred Corn, Warm Flour Tortillas and Crunchy Corn Taco Shells

Seasoned Black Beans
Mexican Rice

*Add Guacamole for \$1 Per Person

Buffets Include Unsweetened Iced Tea, Coffee and Water

Additional Fee of \$100 for groups under 25 guests may apply



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TEXAS STAPLES DINNER BUFFETS

TEXAS BBQ

\$45 PER PERSON

Tossed Garden Salad With Cherry Tomatoes,
Cucumbers, Red Onion and Croutons
*Served On The Side With Ranch and Red Wine
Vinaigrette*

Choice Of Two Protein

Slow Smoked Brisket Rubbed With Crowne Seasoning
BBQ Chicken Quarters
Grilled Andouille Sausage Links With Peppers and
Onions

Sides

Seasonal Potato Salad **OR** House Baked Macaroni and
Cheese
Baked Beans **OR** Corn Cobbetts
Sweet Corn Bread Muffins

Choice of One Dessert

Peach Cobbler
Apple Cobbler
Apple Pie w/ Vanilla Ice Cream

***Add Ice Cream \$3 Per Person**

***Add Additional Protein \$10 Per Person**

SOUTHERN KITCHEN

\$45 PER PERSON

Tossed Garden Salad With Cherry Tomatoes,
Cucumbers, Red Onion and Croutons
*Served On The Side With Ranch and Red Wine
Vinaigrette*

Choice Of Two Proteins

Smothered Chicken
Creole **OR** BBQ Shrimp
Pulled Pork

Sides

House Baked Macaroni and Cheese **OR**
Garlic Mashed Potatoes
Green Beans **OR**
Roasted Brussels Sprouts With Bacon

Country Biscuits

Choice of One Dessert

Peach Cobbler
Apple Cobbler
Apple Pie w/ Vanilla Ice Cream

***Add Additional Protein \$10 Per Person**

**Buffets Include Unsweetened Iced Tea, Coffee and
Water**



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GLOBALLY INSPIRED DINNER BUFFETS

TASTE OF TUSCANY \$45 PER PERSON

Classic Caesar

Chopped Romaine Lettuce With Parmesan Cheese and Herbed Croutons. *Served On The Side With Creamy Caesar Dressing*

Choose Two Entree:

Chicken Parmesan with Linguini
Lasagna Meat/Vegetarian
Tricolor Tortellini
Chicken or Shrimp* Alfredo (+4\$ Per Person)

Sides

Garlic Parmesan Potatoes
Oven Roasted Vegetables

Served With Freshly Baked Bread Sticks

Dessert

Coffee Cake

Tiramisu

(Upgrade to Tiramisu for \$5 per person)

CARRIBEAN DELIGHT \$48 PER PERSON

Tossed Garden Salad With Cherry Tomatoes, Cucumbers, Red Onion and Croutons
Served On The Side With Ranch and Red Wine Vinaigrette

Jerked Chicken Quarters

Sides

Steamed Jasmine Rice
Fried Sweet Plantains
Assorted Jerked Vegetables
Served With Dinner Rolls

Dessert

Jamaican Banana Rum Bread

Dinner Buffets Include Unsweetened Iced Tea and Water

Additional \$100 Fee for groups of 24 or less



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PLATED CHICKEN ENTREES

LEMON HERB CHICKEN \$39 PER PERSON

Roasted Chicken Breast In A Creamy Garlic Lemon Sauce *Served On Top Of A Bed Of Rice Pilaf and Paired With Steamed Broccoli*

Assorted Buffet Cakes

ARTICHOKE CHICKEN \$39 PER PERSON

Grilled Chicken Breast Topped With An Artichoke and Leek Cream Sauce *Served On The Side With Rosemary Whipped Potatoes and Grilled Asparagus*

Assorted Buffet Cakes

SELECT ONE SALAD

Crowne Garden Salad

Mixed Greens Tossed With Sliced Cucumbers, Red Onions, Cherry Tomatoes, Shredded Carrots and Herbed Croutons. *Served On The Side With House Ranch and Red Wine Vinaigrette*

Classic Caesar

Chopped Romaine Lettuce With Parmesan Cheese and Herbed Croutons. *Served On The Side With Creamy Caesar Dressing*

Premium Chopped Salad Add \$3 per person

Chopped Romaine Lettuce Mixed With Diced Bacon, Avocado, Cherry Tomatoes and Cheddar Cheese. *Served On The Side With House Ranch and Balsamic Vinaigrette*

DESSERT OPTIONS

Chocolate Cake
Cinnamon Cake
Lemon Poppy Seed
Carrot Cake

UPGRADE YOUR DESSERT Add \$3 Per Person

New York Cheesecake
Turtle Cheesecake
Peanut Butter Mousse Pie

Entrée Prices Include: Salad, Entrée & Dessert, Fresh Rolls & Butter & Freshly Brewed Coffee

Maximum of 125 People for Plated Service

Additional \$100 Fee for groups under 25 guests



23% Taxable service charge and 8% sales tax will apply to all food and non-liquor beverage.
Tax and service charge subject to change. Maximum of 175 People for Plated Service

PLATED BEEF ENTREES

***NEW YORK STRIP**

\$50 PER PERSON

8 oz. Strip. Topped With Blue Cheese Butter. *Served On The Side With Oven Roasted Potatoes and Sautéed Garlic Green Beans*

BEEF BOURGUIGNON

\$46 PER PERSON

A True French Staple – Slow Cooked Beef Braised In A Red Wine Infused Sauce, Stewed With Carrots and Onions. *Served On Top A Red Of Rosemary Whipped Potatoes.*

***BRAZILIAN SKIRT STEAK** **\$46 PER PERSON**

Grilled Skirt Steak Topped With Savory Garlic Butter and Garnished With Fresh Parsley. *Served On The Side With Potatoes and Roasted Vegetable Stew.*

***ALL STEAKS WILL BE COOKED TO A MEDIUM TEMPERATURE UNLESS OTHER WISE REQUESTED. ALL MUST BE EQUAL TEMPERATURES.**



SELECT ONE SALAD

Crowne Garden Salad

Mixed Greens Tossed With Sliced Cucumbers, Red Onions, Cherry Tomatoes, Shredded Carrots and Herbed Croutons. *Served On The Side With House Ranch and Red Wine Vinaigrette*

Classic Caesar

Chopped Romaine Lettuce With Parmesan Cheese and Herbed Croutons. *Served On The Side With Creamy Caesar Dressing*

Premium Chopped Salad Add \$3 per person

Chopped Romaine Lettuce Mixed With Diced Bacon, Avocado, Cherry Tomatoes and Cheddar Cheese. *Served On The Side With House Ranch and Balsamic Vinaigrette*

DESSERT OPTIONS

Chocolate Cake
Cinnamon Cake
Lemon Poppy Seed
Carrot Cake

UPGRADE YOUR DESSERT Add \$3 Per Person

New York Cheesecake
Turtle Cheesecake
Peanut Butter Mousse Pie

Entrée Prices Include: Salad, Entrée & Dessert, Fresh Rolls & Butter & Freshly Brewed Coffee

Maximum of 175 People for Plated Service

Additional \$100 Fee for groups under 25 guests

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PLATED FISH AND GAME ENTREES

CITRUS SPICED SALMON \$ MARKET PRICE

6oz Salmon Filet Marinated In Lemon and Herbs,
Served w/ Toasted Orzo and Grilled Asparagus.

*SPICED COFFEE LAMB \$50 PER PERSON

Twin Lamb Chops Coated With A Spiced Coffee Rub,
Grilled and Drizzled With A Bourbon Glaze. *Served
Over Rosemary Whipped Potatoes and Paired With
Braised Baby Carrots*

***ALL MEATS WILL BE COOKED TO A MEDIUM
TEMPERATURE UNLESS OTHER WISE
REQUESTED. ALL MUST BE EQUAL
TEMPERATURES.**

SELECT ONE SALAD

Crowne Garden Salad

Mixed Greens Tossed With Sliced Cucumbers, Red Onions,
Cherry Tomatoes, Shredded Carrots and Herbed Croutons.
*Served On The Side With House Ranch and Red Wine
Vinaigrette*

Classic Caesar

Chopped Romaine Lettuce With Parmesan Cheese and
Herbed Croutons. *Served On The Side With Creamy Caesar
Dressing*

Premium Chopped Salad

Upgrade your salad for \$3

Chopped Romaine Lettuce Mixed With Diced Bacon,
Avocado, Cherry Tomatoes and Cheddar Cheese.
*Served On The Side With House Ranch and Balsamic
Vinaigrette*

DESSERT OPTIONS

Chocolate Cake
Cinnamon Cake
Lemon Poppy Seed
Carrot Cake

UPGRADE YOUR DESSERT Add \$3 Per Person

New York Cheesecake
Turtle Cheesecake
Peanut Butter Mousse Pie

**Entrée Prices Include: Salad, Entrée & Dessert, Fresh
Rolls & Butter & Freshly Brewed Coffee**

Maximum of 175 People for Plated Service

Additional \$100 Fee for groups under 25 guests



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DUAL PROTEIN ENTREES

CHICKEN AND BEEF \$45 PER PERSON

Grilled Chicken Breast Topped With An Artichoke and Leek Cream Sauce. Paired With Beef Tips Skewers In A Mushroom Marsala Demi. *Served On The Side With Rice Pilaf and Seasonal Grilled Vegetables.*

*SURF AND TURF \$55 PER PERSON

Petite 6 oz. Sirloin Accompanied by Garlic Butter Shrimp *Served On The Side With Potatoes and Roasted Lemon Broccolini*

Add 6oz Lobster Tail for \$10 Per person

*DUALING CHOPS \$48 PER PERSON

A Spiced Apple Pork Chop Coupled With A Garlic Rosemary Pork Chop. *Served Over Rosemary Whipped Potatoes and Roasted Root Vegetables*

***ALL MEATS WILL BE COOKED TO A MEDIUM TEMPERATURE UNLESS OTHER WISE REQUESTED. ALL MUST BE EQUAL TEMPERATURES.**

SELECT ONE SALAD

Crowne Garden Salad

Mixed Greens Tossed With Sliced Cucumbers, Red Onions, Cherry Tomatoes, Shredded Carrots and Herbed Croutons. *Served On The Side With House Ranch and Red Wine Vinaigrette*

Classic Caesar

Chopped Romaine Lettuce With Parmesan Cheese and Herbed Croutons. *Served On The Side With Creamy Caesar Dressing*

Premium Chopped Salad Upgrade your salad for \$3

Chopped Romaine Lettuce Mixed With Diced Bacon, Avocado, Cherry Tomatoes and Cheddar Cheese. *Served On The Side With House Ranch and Balsamic Vinaigrette*

DESSERT OPTIONS

Chocolate Cake
Cinnamon Cake
Lemon Poppy Seed
Carrot Cake

UPGRADE YOUR DESSERT Add \$3 Per Person

New York Cheesecake
Turtle Cheesecake
Peanut Butter Mousse Pie

Entrée Prices Include: Salad, Entrée & Dessert, Fresh Rolls & Butter & Freshly Brewed Coffee

Maximum of 175 People for Plated Service

Additional \$100 Fee for groups under 25 guests



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PLATED SPECIALTY DIET ENTREES

VEGETARIAN PASTA \$36 PER PERSON

Cheese Filled Tortellini Tossed With Sautéed Spinach and A Wild Mushroom Pesto. Garnished With Fresh Parmesan Cheese.

VEGAN TACOS \$32 PER PERSON

Three Corn Tortillas Filled With Mashed Black Beans, Quinoa, Roasted Red Peppers, and Green Onions. *Served On The Side With Spanish Rice.*

VEGAN ENCHILADAS \$32 PER PERSON

Two Corn Tortillas Stuffed With Mashed Black Beans, Corn Salsa, Sliced Avocado and Fresh Cilantro. Smothered In Ranchero Sauce. *Served On The Side With Spanish Rice.*

GLUTEN FREE \$42 PER PERSON

Chicken Breast Roasted In A Paprika Butter Sauce. *Served On The Side With Cauliflower Rice Pilaf and Sautéed Spinach*

SELECT ONE SALAD

Crowne Garden Salad

Mixed Greens Tossed With Sliced Cucumbers, Red Onions, Cherry Tomatoes, Shredded Carrots and Herbed Croutons. *Served On The Side With House Ranch and Red Wine Vinaigrette*

Classic Caesar

Chopped Romaine Lettuce With Parmesan Cheese and Herbed Croutons. *Served On The Side With Creamy Caesar Dressing*

Premium Chopped Salad Upgrade your salad for \$3

Chopped Romaine Lettuce Mixed With Diced Bacon, Avocado, Cherry Tomatoes and Cheddar Cheese. *Served On The Side With House Ranch and Balsamic Vinaigrette*

DESSERT OPTIONS

Chocolate Cake
Gluten Free Chocolate Cake
Carrot Cake

UPGRADE YOUR DESSERT Add \$3 Per Person

New York Cheesecake
Turtle Cheesecake
Peanut Butter Mousse Pie

Entrée Prices Include: Salad, Entrée & Dessert, Fresh Rolls & Butter & Freshly Brewed Coffee

Maximum of 125 People for Plated Service

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RECEPTION HORS D'OEUVRES

\$4.00 (per piece)

Cucumber Bites

Tomato Basil
Bruschetta

Spanakopita

Pot Stickers

\$5.00 (per piece)

Pineapple Ham
Skewers

Egg Rolls W/ Sweet
Thai Chili

Crunchy Beef Taco
Cups

Sausage Stuffed
Mushroom Caps

\$6.00 (per piece)

Shrimp Cocktail

Chicken Skewers

Beef Wellington
Bites

Meatballs W/ Brown
Gravy



Minimum Order of 50 Pieces Required
Priced Per Piece

Displays & Stations



Mexican Trio
Tri Color Tortilla Chips
Served W/ Red & Green
Salsas and House
Queso
\$16 Per Person

Sounds Healthy
Spinach and Artichoke
Dip Served W/
Crostini Crackers
\$12.00 Per Person

Game Day Wings
Buffalo **OR** BBQ
Chicken Wings W/
Ranch & Blue Cheese
\$18 Per Person

Potato Chip & Dip
Potato Chips,
Ranch & Dill Dips
\$8.00 per guest

Crudité Vegetables
Served W/ Ranch
and Blue Cheese
Serves 50
\$350

Domestic Cheese
Board W/ Assorted
Crackers
Serves 50
\$600

Sliced Seasonal
Fruit W/ Honey
Yogurt Dip
Serves 25
\$200

Pinwheels
Served With Choice
of Meat and Cheese
Serves 30
\$250

Caprese Skewers
Served With Ranch
and Blue Cheese
Serves 50
\$350

Black & Blue
Sliders Served With
Blue Cheese &
Grilled Onions on a
Hawaiian Bun
Serves 30
\$250

Brisket Bites
Served With
Homemade BBQ
Sauce on a
Hawaiian Bun
Serves 30
\$400

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RECEPTION CHEF STATIONS

Nothing brings a menu to life than a private chef, preparing dishes to order in front of all your guests! Enhance your reception with any of the following chef stations.

ACTION STATIONS

Italian Pasta **\$30 PER PERSON**

Penne, Bowtie, Rigatoni and Cavatappi Pastas

House Marinara, Creamy Alfredo, Basil Pesto and Garlic Infused Olive Oil

Grilled Chicken, Miniature Meatballs, Italian Sausage and Rock Shrimp

Bell Peppers, Mushrooms, Spinach, Onions, Cherry Tomatoes, Broccoli, Zucchini & Squash, Minced Garlic Crushed Red Pepper Flakes, and Grated & Shaved Parmesan Cheese

Asian Stir Fry **\$30 Per Person**

Egg Noodles, White Rice, and Brown Rice

Teriyaki, Spicy Hoisin and Peanut Sauce

Grilled Chicken, Diced Pork, Beef Strips, and Rock Shrimp

Bell Peppers, Mushrooms, Onions, Carrots, Broccoli, Snap Peas, Bean Sprouts, Minced Garlic, and Chili Flakes

Additional Fees:

1 Chef @ \$100 per Station for every 60 People

CARVING STATIONS

Spiral Ham **\$475**

Rubbed In A Traditional Brown Sugar and Mustard Glaze. *Served On The Side With Herbed Mayonnaise*

Serves 50 Guests

Roasted Turkey Breast **\$350**

Slow Roasted With Fresh Herbs and Butter. *Served On The Side With Brown Gravy and Cranberry Chutney*

Serves 50 Guests

Crowne Brisket **\$350**

Rubbed In Our Executive Chef's Special Blend Of Spices, This Brisket Has The Perfect Amount Of Smoke And Heat. *Served On The Side With BBQ Sauce*

Serves 25 Guests

Grilled Pork Loin **\$250**

Marinated And Roasted In A Bourbon Teriyaki Sauce. *Served On The Side With A Pineapple Chili Chutney*

Serves 30 Guests

Prime Rib Roast **\$650**

Seasoned With Garlic, Herbs and Cracked Black Pepper For A Savory Crust. *Served On The Side With Spicy Horseradish and Au Jus*

Serves 60 Guests



23% Taxable service charge and 8% sales tax will apply to all food and non-liquor beverage.
Tax and service charge subject to change.

PRIVATE BAR

HOSTED ON CONSUMPTION

23% Service Charge and 8% Tax Applies

Premium Cocktails \$9.00 Each
Absolute, Tanqueray, Captain Morgan, 1800 Silver, Jack Daniels, Crowne Royal

Standard Cocktails \$8.00 Each
Sky, Beefeater, Bacardi, Sauza Gold, Dewar's, Jim Bean

House Wine \$7.00 Each
*Red: Choice Of Merlot, Pinot Noir **OR** Cabernet Sauvignon*
*White: Choice Of Chardonnay, Pinot Grigio **OR** Riesling*

Imported and Specialty Beers \$6.00 Each
Corona, Shiner Bock, Heineken, Dos XX

Domestic Beers \$5.00 Each
Assorted Juices \$5.00 Each
Mineral Water \$4.00 Each
Soft Drinks/Bottled Waters \$3.00 Each

CASH BAR

Premium Cocktails \$8.00 Each
Absolute, Tanqueray, Captain Morgan, 1800 Silver, Chivas Regal, Crowne Royal

Standard Cocktails \$7.00 Each
Sky, Beefeater, Bacardi, Sauza Gold, Dewar's, Jim Bean

House Wine \$7.00 Each
*Red: Choice Of Merlot, Pinot Noir **OR** Cabernet Sauvignon*
*White: Choice Of Chardonnay, Pinot Grigio **OR** Riesling*

Imported and Specialty Beers \$6.00 Each
Corona, Shiner Bock, Heineken, Dos XX

Domestic Beers \$5.00 Each
Assorted Juices \$5.00 Each
Mineral Water \$4.00 Each
Soft Drinks/Bottled Waters \$3.00 Each

Additional Requirements:

(1) Bartender at \$100 per 100 guests Required.
Additional fee of \$25 per hour applies for events over 4 hours

(1) Police Office at \$180 per 75 guests Required.
Additional fee of \$45 per hour applies for events over 4 hours.

CHAMPAGNE TOAST **\$7 PER PERSON**
Passed **OR** Poured Table Side

KEGS AVAILABLE UPON REQUEST
***Prices vary**

BUILD YOUR OWN BLOODY MARY

Choice of Tito's, Skyy, Absolut or Grey Goose Vodka
Served With Bloody Mary Mix and V8
Assorted Condiments and Toppings: Lemon Wedges, Lime Wedges, Bacon Crumbles, Tabasco, Salt & Pepper, Celery Stalks, Green Olives, Pickle Spears

Absolut/ Skyy \$24 Per Person Per Hour
Tito's/ Grey Goose \$30 Per Person Per Hour



23% Taxable service charge and 8% 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.