CROWNE PLAZA®

AN IHG® HOTEL

COLUMBUS NORTH - WORTHINGTON

Planning Guide for Meetings & Events

Keeping You Connected to What is most Important

Professional Meeting and Event Planners Onsite

HERE, IT'S MORE THAN A MEETING.

Did you know? 9 of 10 planners who have used Crowne Plaza for a meeting would do it again, and would also refer other planners.*

*Claim based on independent surveys from 3rd party UniFocus – MEETINGScope™

6500 Doubletree Avenue
Columbus, OH 43229

www.cpcolumbusnorth.com
sales@cpcolumbusnorth.com

P: 614-885-1885
F: 614-885-3813

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At the Crowne Plaza Columbus North-Worthington, we partner with you to plan and create a uniquely tailored event. Our services and expertise are designed so we can concentrate on what matters most – your event's success.

Rest assured, we strive to please our guests in every possible way. Our hotel offers both elegant surroundings as well as a sincere, friendly staff who desire to help make your event as pleasant to plan, as it is to attend. We follow certain guidelines and procedures to ensure you will be totally satisfied with your function. The following information will help you with special arrangements in planning your event with your catering manager.

Deposits:
To show good faith, we may require a deposit be made to secure your date and space. This deposit will be applied toward your final bill at full value. Specific cancellation clauses will be outlined in your contract.

Guarantees:
In order to be properly prepared to host your function, your guaranteed attendance must be advised to us at least (3) three business days prior to your function. Reductions of the guaranteed attendance cannot be made after the number has been given. You will be charged for your guaranteed number OR the number actually served, whichever is greater. The hotel cannot be responsible for service more than 5% over the guarantee of the same menu item as contracted. In the event no guarantee is given, the expected number will be used as listed on the Banquet Event Order.

Food and Beverage:
All food and beverage served in banquet rooms must be purchased from, prepared and served by the staff of the hotel. No food or beverage (alcoholic or otherwise) will be permitted to be brought into or removed from the banquet facilities by any patron or patron's guest as in accordance with the Ohio Revised Code (ORC) for the State of Ohio. Any food or beverage function that is canceled within (5) five business days of the event will result in a cancellation fee as set forth in the contractual agreement.

Meeting & Banquet Room Usage:
As other groups may be scheduled to use the banquet room prior to or following your event, please follow the time schedule as agreed in your contract. Contact your catering manager should your needs change and every effort will be made to accommodate you. The hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, tape or any other substance without prior arrangement with your catering manager.

Security:
The hotel will not be responsible for the damage or loss of any merchandise or articles left in the hotel prior to or following your banquet. Special arrangement for security can be made with proper advance notice. Please consult your catering manager.

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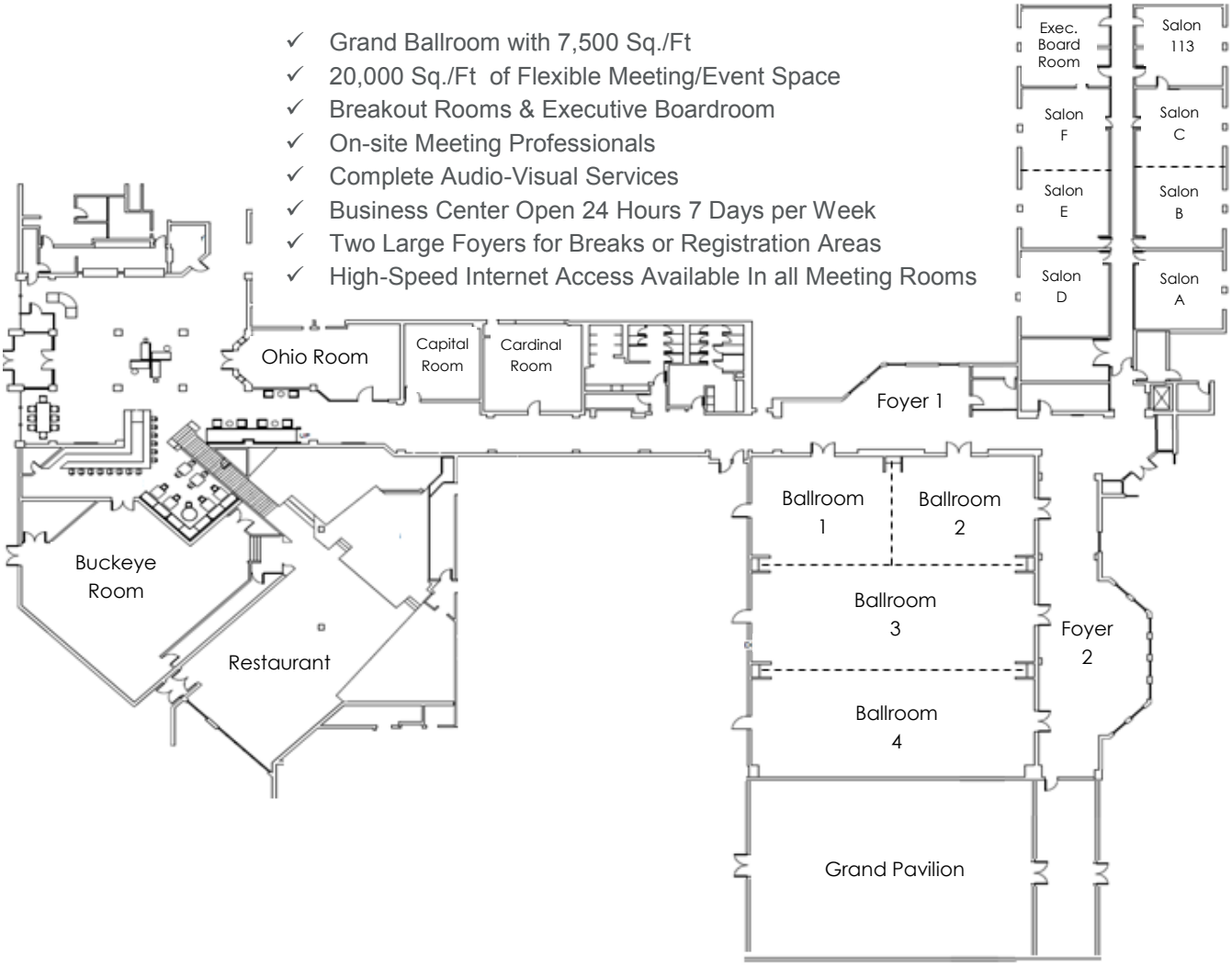
Meeting Room Specifications

- ✓ Grand Ballroom with 7,500 Sq./Ft
- ✓ 20,000 Sq./Ft of Flexible Meeting/Event Space
- ✓ Breakout Rooms & Executive Boardroom
- ✓ On-site Meeting Professionals
- ✓ Complete Audio-Visual Services
- ✓ Business Center Open 24 Hours 7 Days per Week
- ✓ Two Large Foyers for Breaks or Registration Areas
- ✓ High-Speed Internet Access Available In all Meeting Rooms



Crowne Plaza Columbus North-Worthington	Dimensions	Square Footage	Theater Room	Classroom	Conference	U-Shape	Reception	Banquet
Grand Ballroom	75 x 100 x 16	7,500	800	450	N/A	N/A	1,000	630
Ballroom I & II (each)	33.3 x 37.5 x 16	1,250	100	50	40	30	150	90
Ballroom III & IV (each)	33.3 x 75 x 16	2,500	240	140	60	50	400	200
Buckeye Room	44 x 16 x 12	2,000	200	100	50	45	250	140
Salons A & D (each)	23 x 24 x 9	552	45	25	25	20	60	40
Salons B,C, E & F	23 x 25 x 9	575	50	28	25	20	60	40
Salon B&C or E&F	23 x 50 x 9	1,150	80	64	20	30	100	80
Salon 113	20 x 24 x 9	480	25	20	20	N/A	40	20
Executive Board Room	20 x 24 x 9	480	N/A	N/A	14	N/A	N/A	N/A
Cardinal Room	25 x 27 x 10	675	45	30	30	24	100	60
Capital Room	20 x 18 x 8	485	20	15	12	12	N/A	30
Grand Pavilion	60 x 80 x14	4,800	400	275	N/A	N/A	350	340
Ohio Room	44 x 17 x 10	850	60	30	20	20	N/A	50

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AUDIO-VISUAL SERVICES

PACKAGE PRICING - The best prices with Bundled Services

INTERNET PACKAGE - $400
Wireless Internet Access for up to 350 people within the Meeting Rooms

PRESENTER PACKAGE - $400
LCD Projector, Tripod Screen and a Draped Audio-Visual Cart

BRING YOUR OWN PROJECTOR PACKAGE - $150
Bring your own LCD Projector, We provide AC Power Cord, Power Strip, Tripod Screen and a Draped Audio-Visual Cart

VIDEO/LAPTOP PROJECTOR PACKAGE - $500
LCD Projector, Tripod Screen, DVD Player, Sound through the House System and a Draped Audio-Visual Cart

32" MONITOR & DVD - $200
Monitor with a DVD Player and Draped Audio-Visual Cart. Large Sizes also available. Please Inquire.

FLIPCHART PACKAGE - $40
Hardback Easel with Pad and Two (2) Markers

AUDIO EQUIPMENT
Wired Handheld Microphone - $35
Wireless Lavaliere Microphone - $150
Wireless Handheld Microphone - $150
Speakerphone - $65
Anchor Mini-Speaker - $35
Anchor Power Speaker - $75
4 Channel Audio Mixer - $40
6 Channel Audio Mixer - $65
8 Channel Audio Mixer - $80
12 Channel Audio Mixer - $125
Multibox - $75
CD Player - $50

SCREENS
6' - 7' or 8' Tripod Screen - $75
10' Cradle Screen - $100
6' x 8' Fastfold Screen with Dress Kit - $150
7 ½ ' x 10' Fastfold Screen with Dress Kit - $160
9' x 12' Fastfold Screen with Dress Kit - $175

VIDEO/COMPUTER DISPLAY
Laptop Computer - $150
Computer Switcher 4 Inputs - $500
Laptop Audio Interface - $35
Wireless Mouse Controller - $40
20" Flatpanel Computer Display - $125
DVD Player - $50

INTERNET SERVICES
Wireless Internet Presenter only- $125 per day

MISCELLANEOUS
Staging - per 4' x 8' Section - $32
Pipe & Drape - per 10' x 10' Sections - $100
4' x 6' Whiteboard with Markers - $75
Easel - Poster Size - $15
Laser Pointer - $25
AC Power Strip/Extension Cord - $25
Powered A/V Cart - $20

All Pricing is per day and al-a-carte. Hughie's maintains a complete inventory of Audio, Lighting, Staging and Décor solutions available for use with advance notice. If you require event production services other than those listed, please call us at 614-436-5273.

All prices are subject to 23% taxable service charge and applicable sales tax. Prices are guaranteed 90 days in advance.

COMPLETE MEETING PACKAGES

All packages include a Wireless Lavaliere Microphone, Screen, Skirted Audio/Visual Cart with Power Strip, Extension Cord and Wireless Internet for each person

PLATINUM PACKAGE - $70

Morning

Continental Breakfast of Fresh Breakfast Bakeries, Bagels & Cream Cheese, Fresh Whole Seasonal Fruit, Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

Mid Morning Break

Coffee Refresh, plus Assorted Coca-Cola Sodas

Lunch Selection

Choose any Lunch from our wide selection of menu offerings

Afternoon Break

Freshly Baked Hot Stadium Pretzels with Mustard, Freshly Popped Butter Theater Popcorn, Cracker Jack, Assorted Coca-Cola Sodas and Bottled Water

GOLD PACKAGE - $65

Morning

Continental Breakfast of Fresh Breakfast Bakeries, Fresh Whole Seasonal Fruit, Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

Mid Morning Break

Coffee Refresh

Lunch Selection

Choose any Lunch from our wide selection of menu offerings

Afternoon Break

Freshly Baked Assorted Cookies & Assorted Coca-Cola Sodas

SILVER PACKAGE - $59

Morning

Continental Breakfast of Fresh Breakfast Bakeries, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

Mid Morning Break

Coffee Refresh

Lunch Selection

Choose any Lunch from our wide selection of menu offerings

Afternoon Break

Assorted Coca-Cola Sodas

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BREAK TIME - ALL DAY SELECTIONS

BASIC BREAK - $20

Morning
Sliced Fresh Seasonal Fruit, Freshly Baked Assorted Danish & Muffins, Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

Mid Morning Break
Coffee Refresh

Afternoon Break
Assorted Fruit Bars, Nut Bars, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Freshly Brewed Iced Tea

STANDARD BREAK - $22

Morning
Assorted Bagels with Flavored Cream Cheese Spreads, Butter, Assorted Jellies, Breakfast Quiche, Whole Fresh Fruit, Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

Mid Morning Break
Coffee Refresh

Afternoon Break
Freshly Baked Assorted Cookies, Freshly Brewed Regular and Decaffeinated Coffee,
Hot Tea and Freshly Brewed Iced Tea

DELUXE BREAK - $24

Morning
Sliced Fresh Seasonal Fruit, Freshly Baked Assorted Danish, Scones, Muffins, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Assorted Bottled Juices

Mid Morning Break
Iced Cappuccinos, Red Bull, Assorted Coca-Cola Sodas and Coffee Refresh

Afternoon Break
Assorted Freshly Baked Cookies, Assorted Chocolate Brownies, Assorted Ice Cream Bars, Fresh Whole Milk,
Fresh Skim Milk, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

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BREAK TIME - SINGLE SELECTIONS

All Breaks are Served for One (1) Hour

SNACK ATTACK! BREAK - $15
Assorted Gourmet Cookies, Individual Bags of Flavored Popcorn, Potato Chips & Pretzels, Buckeye's, Chocolate Covered Raisins, Mixed Cocktail Nuts, Freshly Brewed Regular and Decaffeinated Coffee & Assorted Hot Teas, Assorted Coca-Cola Sodas

NATURE BREAK - $13
Berry Snack Mix, Granola Bars, Individual Fruit Yogurts, Sliced Fresh Fruit Display, Individual Bags of Trail Mix, Assorted Bottled Smoothies, Bottled Water & Bottled Vitamin Water

OHIO STADIUM BREAK - $16
Stadium Size Warm Pretzels with Mustard, Mini-Corn Dogs, Mini-Cheeseburgers, Individual Boxes of Cracker Jacks, Individual Bags of Salted Peanuts, Individual Bags of Popcorn, Bottled Water and Assorted Coca-Cola Sodas

COOKIES & CREAM - $13
Assorted Freshly Baked Cookies, Assorted Chocolate Brownies, Assorted Ice Cream Bars, Fresh Whole & Skim Milk, Freshly Brewed Regular and Decaffeinated Coffee & Assorted Hot Teas

BEVERAGES
Freshly Brewed Regular & Decaffeinated Coffee with Assorted Hot Tea - $40/gallon
Assorted Chilled Bottled Juices - $3/each
Assorted Coca-Cola Sodas - $3/each
Bottled Water & Bottled Sparkling Water - $3/each
Assorted Energy Drinks - $4/each
Freshly Brewed Iced Tea - $23/gallon

BAKED GOODS
Freshly Baked Assorted Danish, Scones, Muffins and Sliced Breakfast Breads - $31/dozen
Assorted Bagels with Flavored Cream Cheese Spreads, Butter, Assorted Jellies - $31/dozen
Fresh Baked Assorted Cookies - $31/dozen
Assorted Dessert Bars including Oreo, Lemon, Marble Cheesecake & Chocolate Chip Coconut - $30/dozen
Assorted Cupcakes - $30/dozen

AFTERNOON TREATS
Assorted Fresh Whole Fruit - $2/piece
Sliced Fresh Fruit Display with Raspberry Yogurt Dip - $4/person
Mixed Nuts - $28/lb
Potato Chips, Pretzels or Snack Mix - $10/lb
Tortilla Chips with Fresh Salsa - $10/lb
Movie Theater Popcorn - $3/person

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BREAKFAST

Entrée Selections- All Entrée's include a Basket of Fresh Danish and Muffins. Beverages include Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

ALL AMERICAN PLATE - $16
Fresh Scrambled Eggs, Choice of Crispy Bacon or Sausage Patties, Golden Brown Breakfast Potatoes

BUCKEYE BREAKFAST PLATE - $17
Fresh Scrambled Eggs, Breakfast Biscuit with Sausage Gravy, Golden Brown Breakfast Potatoes,
Choice of Crispy Bacon or Sausage

Buffet Selections - All Buffets are served for one (1) hour and require 30 person minimum

BUCKEYE BUFFET - $24
Freshly Baked Assorted Danish, Scones, & Muffins, Sliced Fresh Seasonal Fruit & Berries, Assorted Cereals with Fresh Whole Milk, Fresh Skim Milk, Fresh Scrambled Eggs, Choice of Sliver Dollar Pancakes or Hand Dipped Cinnamon French Toast with Warm Syrup, Golden Brown Breakfast Potatoes, Crisp Bacon and Country Sausage Links, Assorted Chilled Juices including Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice, Pineapple Juice, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

CAPITAL CITY BUFFET - $26
Freshly Baked Assorted Danish, Scones, & Muffins, Sliced Fresh Seasonal Fruit & Berries, Assorted Cereals with Fresh Whole Milk, Fresh Skim Milk, Fresh Scrambled Eggs with Peppers, Ham & Cheddar Cheese, Belgium Waffles served with Warm Syrup & Butter, Golden Brown Breakfast Potatoes, Canadian Bacon and Country Sausage, Assorted Fresh Yogurts, Hot Oatmeal with Dried Fruit & Brown Sugar, Assorted Chilled Juices including Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice, Pineapple Juice, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

OMELET STATION - $10*
Prepared to Order Fresh Omelet with your choice of Tomato, Spinach, Peppers, Ham, Sausage, Jack & Cheddar Cheeses
*Omelet station require Chef Attendant - $100/station

CAPITAL CITY CONTINENTAL- $16
Sliced Fresh Seasonal Fruit & Berries, Freshly Baked Assorted Muffins, Danish, Coffee Cakes, Assorted Bagels with Flavored Cream Cheese Spreads, Butter, Assorted Jellies, Assorted Individual Fruit Yogurts, Almond Granola,
Chilled Juices including Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice, Pineapple Juice,
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

HEALTHY START CONTINENTAL- $18
Assorted Smoothies, Sliced Fresh Seasonal Fruit & Berries, Fresh Whole Fruit, Assorted Individual Fruit Yogurt, Assorted Granola Bars, Hot Oatmeal with Dried Fruits, Assorted Cereals with Fresh Whole Milk, Fresh Skim Milk,
Chilled Juices including Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice, Pineapple Juice, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

RISE & SHINE CONTINENTAL- $19
Sliced Fresh Seasonal Fruit & Berries, Freshly Baked Assorted Muffins, Assorted Danish, Coffee Cakes, Assorted Bagels with Flavored Cream Cheese Spreads, Butter, Assorted Jellies, Scones, English Muffins, Assorted Cereals with Fresh Whole Milk, Fresh Skim Milk, Breakfast Sandwich with Sausage, Egg & Cheese, Chilled Juices including Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice, Pineapple Juice, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

CONTINENTAL ENHANCEMENTS - Charged per person
Farm Fresh Sausage, Egg & Cheese Croissants - $4/each
Scrambled Eggs - $3
Breakfast Quiche - $5
French Toast - $3
Thick Cut Bacon - $3
Sausage Links with Thyme & Rosemary - $3
Silver Dollar Pancakes - $3
Oatmeal Bar with Cinnamon, Brown Sugar, Maple Syrup, Butter and Raisins- $5

All prices are subject to 23% taxable service charge and applicable sales tax. Prices are guaranteed 90 days in advance.

LUNCH SALADS & SANDWICHES

All Plated Salad Selections are Served with Assorted Rolls & Butter, Chef's Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea & Hot Tea

CHICKEN CAESAR- $18
Herb Marinated Grilled Chicken Breast served on a Bed of Crip Romaine Lettuce topped with Shaved Parmesans Cheese, Crunchy Garlic Croutons and Caesar Dressing

CHEF'S SALAD - $19
Top Chef Selection of Turkey, Honey Baked Ham, Vine Ripened Tomatoes, Sliced Hard Boiled Egg, Crunchy Garlic Croutons served on a Bed of Baby Field Greens, Served with Assorted Dressings

BLACKENED CHICKEN SALAD - $20
Blackened Spicy Grilled Chicken tossed with Mandarin Oranges, Dried Cranberries, Chopped Celery, Bacon and Bleu Cheese Dressing served on a Bed of Fresh Romaine Lettuce. Served with Assorted Dressings

All Plated Sandwich Selections are Served with your choice of Pasta Salad or Tossed Salad. Also includes Individual Bags of Potato Chips, Chef's Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea & Hot Tea

CROWNE CLUB - $17
Oven Roasted Turkey Breast topped with Crisp Bacon & Provolone Cheese, served on a Brioche Bun with Pesto Mayonnaise

VEGGIE WRAP-$18
Cucumbers, Tomatoes, Fresh Red Peppers, Spinach and Provolone Cheese Wrapped inside a Tortilla

6" SUB SANDWICH - $18
6" Sub Sandwich with Oven Roasted Turkey, Honey Baked Ham, Roast Beef, Cheddar Cheese, Lettuce and Tomato Served with a Kaiser Roll

BALSAMIC PESTO CHICKEN - $19
Warm Served Grilled Chicken Breast topped with Crispy Pancetta, Pesto Mayonnaise and Provolone Cheese on a Brioche Bun

SOUTHWEST CHICKEN - $19
Warm Served Grilled Marinated Chicken Breast Smothered with Chipotle Salsa, Guacamole & Pepper Jack Cheese on a Kaiser Roll

BOXED LUNCH SANDWICHES - $22
Your choice of Hand made Sandwiches on Brioche Buns. Choose One Meat Selection and One Cheese: Oven Roasted Turkey, Honey Baked Ham, Shaved Slow Roasted Top Round of Beef, American Cheese, Provolone, Cheddar or Smoked Gouda. Served with Homemade Pasta Salad, Individual Bags of Potato Chips, Chocolate Chip Cookie, Fresh Apple and Assorted Coca-Cola Sodas and Bottled Water

LUNCH PLATE ENTRÉE

Choose your Entrée and then add your Choice of Soup or Salad and Dessert
All Plated Lunches are Served with Chef's Choice Selection of Potato or Rice, Seasonal Fresh Vegetables, Fresh Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea & Hot Tea

HERB ROASTED CHICKEN - $25
Roasted Chicken Breast with a Red Wine Herb Demi

CHICKEN ROULADE $25
Boneless Chicken Breast filled with Vegetable Corn Bread Stuffing and Topped with a Garlic Rosemary Sauce

GRILLED SALMON - $27
Grilled Salmon topped with a Roasted Red Pepper Cream Sauce

TOP SIRLOIN STEAK - $28
7oz Grilled Sirloin Steak topped with a Fresh Herb Demi served with Chef's Homemade Mashed Potatoes

CHICKEN NAPA VALLEY - $25
Grilled Chicken Breast topped with a White Cream Sauce & Julienne Vegetables

CERTIFIED ANGUS BEEF MEATLOAF - $27
Chef's own Selection of Quality Meats Baked to Perfection
Served with Yukon Gold Mashed Potatoes and a Forrest Mushroom Brown Gravy

PENNE PRIMAVERA - $23
Penne Primavera with Sautéed Asparagus, Peppers, Broccoli, Squash and Zucchini tossed with a Light Garlic Cream Sauce

SOUP SELECTIONS
Chicken Noodle Soup
Chicken Gumbo
Roasted Vegetable Soup

SALAD SELECTIONS
Chop House Salad
Mixed field Greens, English Cucumbers, Carrots, Cherry Tomatoes and Choice of Dressing

Classic Caesar Salad
Fresh Romaine Lettuce, Crunchy Garlic Croutons & Shaved Parmesan Cheese with Creamy Caesar Dressing

Spinach Salad - $2 upgrade
Baby Spinach, Candied Walnuts, Bleu Cheese, Strawberries and a Balsamic Vinaigrette

DESSERT SELECTIONS
Classic New York Cheesecake
Caramel Apple Pie
Belgium Chocolate Mousse Cake
Carrot Cake with Cream Cheese Frosting
Tiramisu
Red Velvet Cake

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LUNCH BUFFETS

All Buffet Selections are served for one (1) hour, require 30 person minimum and include Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea & Hot Tea.

BUCKEYE DELI BUFFET- $26

Fresh Baby Spinach and Field Greens Salad with Ripe Grape Tomatoes, English Cucumbers and Crunchy Garlic Croutons, Tortellini and Roasted Vegetable Pasta Salad, New Potato Salad with Scallions, Homemade Chicken Salad, Assorted Sliced Deli Meats including Roast Beef, Honey Baked Ham and Smoked Turkey, Sliced Cheeses including Cheddar, Provolone and Swiss Cheese, Tray of Vine Ripened Tomatoes, Onion & Lettuce, Assorted Fresh Breads, Croissants and Kaiser Rolls, Individual Bags of Potato Chips & Pretzels, Assorted Cookies and Dessert Bars

EXECUTIVE SANDWICH BUFFET - $27

Hand Made Sandwiches including Sliced Roast Beef on Herb Ciabatta Roll with Horseradish Cream Sauce, Oven Roasted Turkey on Focaccia Bread with Pesto Mayonnaise and Sliced Tomato, Grilled Chicken Caesar on a Whole Wheat Wrap, Relish Tray with Olives, Pickles, and Pepperoncini Peppers, Sliced Fresh Seasonal Fruit & Berries, Tortellini and Roasted Vegetable Pasta Salad, Yukon Gold Potato Salad, Individual Bags of Potato Chips & Pretzels, Assorted Cookies and Freshly Baked Dessert Bars

SOUP & SALAD BUFFET - $26

Chef's Selection of Soup du Jour, Fresh Mixed Field Greens Salad, Crip Romaine Lettuce, Julienne Sliced Turkey, Ham, Cheddar Cheese, Bleu Cheese, Diced Hard Boiled Eggs, Chopped Crispy Bacon, Sunflower Seeds, Dried Cranberries, Homemade Seafood Salad, Chunky Chicken Salad, Assorted Fresh Rolls with Butter, Freshly Baked Assorted Cookies and Dessert Bars

MEDITERRANEAN BUFFET - $27

Traditional Gyro Meat, Marinated Grilled Chicken, Pita Pockets, Crispy Falafel, Tzatziki, Lemon Vinaigrette, Hummus, Pita Chips, Fresh Spring Mix Salad, Feta Cheese, Diced Tomato, Sliced Cucumber, Kalamata Olives, Shredded Lettuce, Diced Red Onion and Baklava

CAPITAL CITY BUFFET - $34

Fresh Baby Spinach and Field Greens Salad with Ripe Grape Tomatoes, English Cucumbers and Crunchy Garlic Croutons, Caesar Salad with Shaved Parmesan Cheese and Crunchy Garlic Croutons, Fresh Fruit Bowl, Creamy Vegetable Pasta Salad, Oven Roasted New Potatoes with Chives and Garlic, Sliced Sirloin of Beef with Wild Mushroom and Fried Leeks, Sautéed Chicken with Artichoke and Sun Dried Tomato, Baked Crab stuffed Sole with Spinach and Garlic Cream Sauce, Chef's Choice of Vegetable and Dessert

SOUTHWEST MEXICAN BUFFET - $30

Mixed Fresh Field Greens Salad, Chili Con Queso with Corn Chips, Build your Own Fajitas with Grilled Marinated Flank Steak, Marinated Chicken, Classic Beef Taco Meat, Black Beans & Rice, Sour Cream, Shredded Lettuce, Diced Tomato, Guacamole, Shredded Cheese, Salsa, Deep Fried Cheese Cake & Fresh Fruit

LITTLE ITALY BUFFET - $31

Traditional Minestrone Soup, Caesar Salad with Shaved Parmesan Cheese and Crunchy Garlic Croutons, Antipasti Salad, Fresh Bread Sticks with Brushed Herbs and Garlic, Parmesan Crusted Chicken with Mozzarella topped with a Basil Marinara Sauce, Choice of Vegetable or Meat Lasagna, Sausage & Peppers, Tiramisu and Cannoli Desserts

PIZZA & WING BUFFET - $27

Mixed Fresh Field Greens Salad, Fresh Bread Sticks with Brushed Herbs and Garlic, Marinara Dipping Sauce, Jumbo Chicken Wings tossed with Garlic Hot Sauce served with Bleu Cheese Dressing, Assorted Pizza's including Cheese, Vegetable and Meat Lovers, Freshly Baked Assorted Cookies and Brownies

*Requests to serve Buffets under 30 person minimum will be charged $3/per person

DINNER PLATE ENTRÉE

Choose your Entrée and then add your Choice of Soup or Salad and Dessert
All Plated Dinners are Served with Chef's Choice Selection of Potato or Rice, Vegetable of the Day, Fresh Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea & Hot Tea

SHORT RIBS - $46
Stout and Brown Sugar Braised Short Ribs served with Garlic Yukon Gold Mashed Potatoes and Asparagus

PENNE PASTA - $26
Penne Pasta Tossed with Spicy Italian Sausage, Peppers and Onions in a Pomodoro Sauce

ATLANTIC SALMON - $34
Soy & Sugar Cured Atlantic Salmon topped with a Warm Asian Slaw and Basmati Rice

NEW YORK SIRLOIN - $33
Seared New York Sirloin served with a Light Peppercorn Cream Demi served with a Potato Galette

TENDERLOIN FILET-$38
Tenderloin Filet with Chianti Herb Demi Glaze

ROASTED CHICKEN - $30
Roasted Chicken Breast with Apple Cider Herb reduction, Vegetable of the Day & Mashed Sweet Potato

CHICKEN PICCATA - $32
Sautéed Chicken Piccata served Wild Rice Herb Pilaf & Seasonal Vegetables

CHICKEN ROULADE - $30
Boneless Chicken Breast filled with Vegetable Corn Bread Stuffing and Topped with a Garlic Rosemary Dressing

VEGETARIAN LASAGNA - $29
Lasagna layered with Spinach, Broccoli, Shoestring Carrots and a Cheesy Blend of Ricotta, Mozzarella, Romano, Asiago and Parmesan Cheeses topped with Golden Breadcrumbs.

GRILLED PORTOBELLO MUSHROOM - $27
Grilled Portobello Mushroom in a Balsamic Vinaigrette served on White Rice with Wilted Baby Spinach and Topped with Julienned Roasted Red Peppers

SALAD SELECTIONS
Chop House Salad
Mixed field Greens, English Cucumbers, Carrots, Cherry Tomatoes and Choice of Dressing

Classic Caesar Salad
Fresh Romaine Lettuce, Crunchy Garlic Croutons & Shaved Parmesan Cheese with Creamy Caesar Dressing

Spinach Salad
Baby Spinach, Candied Walnuts, Bleu Cheese, Strawberries and a Balsamic Vinaigrette

DESSERT SELECTIONS
Carrot Cake with Cream Cheese Frosting
Double Chocolate Cake
Assorted Fruit and Cream Pies
Red Velvet Cake
New York Classic Cheese Cake

All prices are subject to 23% taxable service charge and applicable sales tax. Prices are guaranteed 90 days in advance.

DINNER BUFFETS & STATIONS

All Buffets are served for one (1) hour, require 30 person minimum and include Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea & Hot Tea.

PRIME RIB BUFFET - $49

Fresh Baby Spinach and Romaine Salad with Ripe Grape Tomatoes, English Cucumbers and Crunchy Garlic Croutons, Sliced Fresh Seasonal Fruit & Berries, Chef Carved Dry Rubbed Prime Rib of Beef Slow Roasted served with Au Jus and Creamy Horseradish, Maryland Style Salmon Cakes, Sautéed Chicken with Lemon Caper Sauce, Chive and Sour Cream Mashed Potatoes, Garlic and Cheese Creamed Spinach, Fresh Seasonal Vegetable, Assorted Rolls, Flatbreads & Butter, Selection of Mini Pastries & Cheesecake

TEXAS BBQ BUFFET - $34

Texas Style Smoked BBQ Brisket, Macaroni and Cheese or Mashed Potatoes, Skillet Corn, Green Beans Coleslaw, Garden Salad, Cornbread, Fresh Rolls & Butter and Peach Cobbler

HEARTLAND BUFFET - $39

Potato & Cheddar Soup, Fresh Baby Spinach and Romaine Salad with Ripe Grape Tomatoes, English Cucumbers and Crunchy Garlic Croutons, Fresh Seasonal Fruit Bowl, Grilled Flank Steak with Caramelized Onions and Mushrooms, Fire Roasted Salmon, Crispy Fried Chicken, Four Cheese Macaroni & Cheese, Sautéed Fresh Vegetables, Assorted Rolls, Flatbreads & Butter, Apple Pie, Chocolate Mousse & Cheesecake

THE MIDWEST BUFFET - $32

House Salad, Tomato Cucumber Salad, Chicken Marsala with a Mushroom Sage Demi Glace, Herb Roasted Sliced Sirloin with a Red Pepper Cream, Sautéed fresh Vegetables and Chef's Choice of Starch and Dessert

MEDITERRANEAN BUFFET - $36

Traditional Gyro Meat, Marinated Grilled Chicken, Pita Pockets, Crispy Falafel, Tzatziki, Lemon Vinaigrette, Hummus, Pita Chips, Fresh Spring Mix Salad, Feta Cheese, Diced Tomato, Sliced Cucumber, Kalamata Olives, Shredded Lettuce, Diced Red Onion and Baklava

THE CLASSIC SOUTHERN BUFFET - $32

House Salad, Corn Bread, Butter Milk Fried Chicken, Fried Cod, Jambalaya and Jasmine Rice, Braised Collard Greens, Mashed Sweet Potatoes, and Fresh Fruit Pies

CARVING BUFFET STATIONS

All Carving Stations are served for one (1) hour and must include a Uniformed Chef Attendant

Chef's Carving Attendant - $100/station

PEPPERCORN & HERB ROASTED TENDERLOIN OF BEEF - $285 - serves 20

Served with Assorted Dinner Rolls, Horseradish Sauce and Gourmet Mustard

ROSEMARY & GARLIC MARINATED TURKEY BREAST - $170 - serves 15

Served with Pommery Mustard, Cranberry Chutney and Assorted Rolls

ROASTED TOP ROUND OF BEEF - $300 - serves 75

Served with Au Jus, Horseradish Sauce and Assorted Rolls

HORS D'OEUVRES

All Hors D' Oeuvres are sold in 50 piece increments

COLD SELECTIONS

California Rolls with Crab, Avocado & Crunchy Vegetables Wrapped in Rice & Nori	$125/50 pcs
Fresh Fruit Kabobs - Fresh Melons & Strawberries with Yogurt Sauce	$100/50 pcs
Chicken Salad Phyllo Cups - Chicken Salad in Baked Philo Shells with Fresh Herbs	$100/50 pcs
Finger Sandwiches - Assorted Mini Rolls with Deli Meats & Cheeses	$95/50 pcs
Antipasto Skewers - Marinated Tortellini, Salami Slice, Marinated Artichoke Heart, Pepperoncini Skewered with a Drizzle of Balsamic Vinegar	$100/50 pcs
Pinwheel Rollups - Tortillas with Cream Cheese, Meats, Vegetables and Cheeses Rolled & Sliced	$100/50 pcs
Caprese Skewers - Fresh Mozzarella, Fresh Basil Leaves and Cherry Tomatoes Skewered with a Drizzle of Balsamic Vinegar	$100/50 pcs
Beef Au Poivre Canapes - Green Pepper Crusted Steak on top of Fresh Blini with Caramelized Onions and Crème Fraiche	$100/50 pcs
Prosciutto Asparagus - Asparagus with Herb Cheese, Rolled in Prosciutto and Lightly Grilled	$100/50 pcs
Smoked Mushroom Mousse Puffs - Smoked Mushrooms whipped with Cream Cheese and Fresh Herbs Piped into House Made Choux Puffs	$100/50 pcs
Jumbo Shrimp Cocktail, served with a Classic Cocktail Sauce	Market Price
Classic Devil Eggs with Fresh Dill	$95/50 pcs
Fresh Bruschetta on a French Bread Crostini	$125/50 pcs
Fruit & Cheese Display - Domestic & Imported Cheeses, served with Gourmet Crackers & Berries	$3.95/per **
Fresh Vegetable Crudité - Assorted Fresh Vegetables served with Ranch and Hummus Dips	$3.00/per **

**25 PERSON MINIMUM

HOT SELECTIONS

Chicken Pineapple Brochettes - Sweet Pineapple and Chicken served with a Sweet/Sour Sauce	$115/50 pcs
Beef Wellington Bites - Tenderloin of Beef and Mushrooms wrapped in a Flaky Puff Pastry	$100/50 pcs
Crispy Avocado Bites - Hand Breaded, Baked and Seasoned with Garlic and Paprika with Ranch Dip	$100/50 pcs
Scallops Wrapped in Bacon - Succulent Sea Scallops wrapped in Applewood Smoked Bacon	$125/50 pcs
Crab Rangoon - Spinach and Crab served in a Golden Wonton Skin	$115/50 pcs
Vegetable Spring Roll - Crisp Vegetables Fried in a Delicate Wrap	$100/50 pcs
Chicken Satay - Marinated Chicken served with a Spicy Peanut Sauce	$110/50 pcs
Chicken Wings Buffalo Style - Jumbo Chicken Wings served with a Spicy Garlic	$110/50 pcs
Spanakopita - Delicate Spinach and Feta Cheese filled Pastries	$100/50 pcs
Chicken Tenders - All White Meat Extra Tender Crispy Chicken served with Honey Mustard	$110/50 pcs
Meatballs - Handmade Meatballs tossed with your choice of BBQ, Swedish or Marinara Sauce	$90/50 pcs
Stuffed Mushrooms - Large Button Mushrooms stuffed with Spinach, Artichoke and Crab	$105/50 pcs
Chicken Quesadillas - Chicken with Cheese & Peppers served with Sour Cream and Guacamole	$100/50 pcs
Mini Crab Cakes - Lump Crab Meat Tosses with special Seasoning and Lightly Browned	$125/50 pcs
Water Chestnuts Wrapped in Bacon - A Classic!	$100/50 pcs

All prices are subject to 23% taxable service charge and applicable sales tax. Prices are guaranteed 90 days in advance.

BEVERAGE SERVICE - HOST & CASH

Includes Domestic & Imported Beers, Wine & Mixed Drinks
Cordials and Cognacs may be added for $2 per person, per hour on Hosted Bar Service
Hosted Bars must have a 50 person minimum
All Bar Services Require a Staff Bartender

GOLD STANDARD BRANDS
First Hour - $13per person
Second Hour - $9 per person
Third Hour - $6 per person

Vodka - Smirnoff
Gin - Beefeater
Rum - Cruzan
Whiskey –Canadian Club
Bourbon –Jim Beam

PREMIUM BRANDS
First Hour - $15 per person
Second Hour - $12 per person
Third Hour - $9 per person

Vodka - Absolut
Gin –Tanqueray
Rum – Bacardi
Whiskey –Crowne Royal
Bourbon –Johnnie Walker Red

DOMESTIC BOTTLED BEER
Yuengling, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

IMPORTED BOTTLED BEER
Heineken, Heineken Light, Guinness, Labatt, Corona, Amstel Light

Per Drink Selection	Hosted Bar	Cash Bar
Gold Standard Cocktail	$6.00	$6.00
Premium Brand Cocktail	$6.50	$6.50
Premium House Wine	$6.00	$6.00
Domestic Bottled Beer	$4.75	$4.75
Imported Bottled Beer	$5.25	$5.25
Sparkling Water	$3.50	$3.50
Bottled Water	$2.75	$2.75
Sodas	$2.75	$2.75
Cordials	$6.50	$6.50
Cognacs	$6.75	$6.75

ADDITIONAL BEVERAGE SERVICE SELECTIONS
Wine Service - $24 to $48 per Bottle*
Champagne Service - $22 to $135 per Bottle*
Champagne Punch - $50 per Gallon
Champagne Toast - $3 per Person
White or Red Sangria-$60 per Gallon
Domestic Keg Beer - $250 per Keg (serves 150 8oz glasses)
*Please consult with your Catering Manager for a full Wine and Champagne Menu

Each bar producing less than $400 will be assessed a bartender fee of $110 per bartender.
For groups of 50 or less, the bartender fee will be automatic. Our standard service is one bar per 100 guests for hosted and one per 150 guests for cash bars.

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