

THANK YOU FOR CONSIDERING CROWNE PLAZA KANSAS CITY DOWN FOWN.

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 if any questions. We look forward to serving you.

Yours in hospitality, Sales and Catering Team

0	1301 Wyandotte Street, Kansas City, Missouri 64105
	816-474-6664
	Sales@cpkansascity.com
(((°	Crowneplaza.com/kansascitydwtn

BREAKFASTS

Includes: Chilled Orange, Apple and Cranberry Juice, Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

PLATED BREAKFASTS Includes: Assorted Pastries, Muffins, Butter, and Preserves		BREAKFAST BUFFETS Based on (1) Hour of Service 25 Guest Minimum or \$100.00. Service Fee will ap	ply.
QUICHE LORAINE	23	CROWNE TOWN BUFFET	26
Individual Quiche Filled, Sweet Onions, Ba	con, Hickory	Assorted Pastries and Muffins, Butter and Preserv	'es
Smoked Ham and Gruyere Cheese, Cinna	mon Broiled	Seasonal Berries and Fresh Fruit Display	
Apple, Grilled Asparagus and Sausage Lin	ks	Skillet Breakfast Potatoes, Onions and Peppers	
FRENCH BANANA	22	Farm Fresh Scrambled Eggs	
	22	Oatmeal, Brown Sugar and Raisins	
Banana Bread French Toast		Crispy Applewood Smoked Bacon	
Country Sausage and Fresh Fruit		and Sausage Links	
THE SCRAMBLER	20		
Face Food Consults I Face		JEWEL BUFFET	28
Farm Fresh Scrambled Eggs		Assorted Pastries and Muffins	
Bacon, Sausage, Ham, Cheddar Cheese a Onions	ina Sweet	Butter and Preserves	
Skillet Brown Potatoes , Onions and Peppe	ers	Farm Fresh Scrambled Eggs	
Broiled Parmesan Tomato			
		Buttermilk Biscuits, Country Sausage Gravy	
CHILAQUILES	22	Seasoned Breakfast Potatoes	
Fresh Scrambled Eggs , Chorizo Sausage		Cinnamon French Toast, Maple Syrup	
Tortilla Chips, Salsa Verde, Queso Fresco	, Cilantro	Country Ham and Applewood Smoked Bacon	
and Avocado		Country Ham and Applewood Smoked Bacon	
		HEALTH CRAZE BUFFET	22
		Assorted Greek Yogurts	
		Seasonal Sliced Fresh Fruit	
		Wheat and Multi Grain Toast, Avocado Spread	
		Butter and Preserves	

Steel Cut Oats, Accompaniments

ENHANCEMENTS



ENHANCEMENTS

Assorted Bagels, Flavored Cream Cheese	4
Assorted Cereals, Milk	5
Blueberry Pancakes, Butter, Maple Syrup	6
Greek Yogurt	Ę
House-Made Granola and Assorted Yogurts	6
Bacon, Egg and Cheddar Biscuit	6
Vanilla Yogurt Parfait, Berries	Ę
Whole Fresh Fruit	3
Country Sausage and Egg Biscuit	6
Oatmeal, Brown Sugar and Raisins	4
Starbucks Coffee and Tazo Tea	Ę
Monster Energy Drink	6

PREMIUM ENHANCEMENTS

MINI FRITTATAS

8

Roasted Vegetables,

Halloumi Cheese and Tomato-Harissa Sauce

SMOKED SALMON

8

Capers, Egg, Onion, Tomato

Assorted Bagels and Cream Cheese



PLANNER PACKAGES

Groups of 25 or More. Package Applies Per Person to General Session.

Breaks 30 Minutes of Service. Packages Include: Screen, Powered AV Table and 1 Flipchart

VIP	DAY	PAC	KAGE
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EXCUTIVE DAY PACKAGE

DAY BREAK PACKAGE

30

CONTINENTAL BREAK

Assorted Breakfast Pastries Bagels, Cream Cheese and Preserves

Orange and Apple Juice

Freshly Brewed Coffee/Decaf

AM REFRESH

Assorted Herbal Teas

Freshly Brewed Coffee/Tea

LUNCH ON THE GO

Turkey/ Ham/ Roast Beef

Served, Swiss or Cheddar

Fresh Tomato, Lettuce and Onions

Condiments

Whole Fruit

Bag of Chips

Freshly Baked Cookies

Bottled Water/ Soda

PM BREAK

Chef's Assortment of Sweets

Lemonade

EXEC. CONTINENTAL BREAK

Pastries and Muffins

Sliced Fresh Fruit

52

Assorted Cold Cereals and Milk

Orange, Apple, Cranberry Juice

Freshly Brewed Coffee/Decaf

AM REFRESH

Assorted Herbal Teas

Freshly Brewed Coffee/Tea

WORKING DELI BUFFET

House Salad, Potato Salad, Assorted Bread Tray

Deli Meat Tray

(Roast Beef, Ham, Turkey Breast)

Assorted Cheese Tray

Relish Tray and Condiments

Potato Chips

Freshly Baked Cookies

Freshly Brewed Coffee/ Tea/Decaf

(UPGRADE to hot lunch buffet for additional \$6 per person)

PM BREAK

Chef's Assorted of Sweets

Lemonade

AM BREAK

Assorted Herbal Tea

Freshly Brewed Coffee/Decaf

AM REFRESH

Assorted Herbal Teas

Freshly Brewed Coffee/Decaf

LUNCH ON OWN

PM BREAK

Assorted Cookies

Lemonade



UPGRADE YOUR PACKAGE PER PERSON

Add assorted sodas to your AM or PM Package for 9 per break time, or 17 all day

THEME BREAKS

30 Minutes of Service / 15 Person Minimum \$50 Small Group fee added to Groups under 15 people

20

ENERGY BREAK

SWEET and SALTY

16

_	
	chocolate Fondue Station, Lady Fingers, Strawberries, Graham Crackers, Marshmallows, Pretzels
F	Potato Chips, French Onion Dip
C	COOKIE MONSTER 16
	louse-Made Chocolate Chip, Oatmeal, Peanut Butter nd White Chocolate Macadamia Nut Cookies
	udge Brownies and Blondie Bars
	DIPS and CHIPS 16
	ortilla Chips and Fried Pita Chips, Queso Dip,
	lot Spinach- Artichoke Dip and Hummus
E	SUILD YOUR OWN TRAIL MIX 22
H	louse Made Granola
N	lixed Nuts
	ried Fruits, Banana Chips
N	1 & M's
	Vhite Chocolate Covered Raisins
1	18 a a B H

Your Choice of 1 Beverage, Theme Break:

Lemonade, Coffee/Decaf, Punch, Milk, Energy Drinks

A LA CARTE

Assorted Bagels and Cream Cheese	36 per dozen	Candy Bars	5 each
Assorted Muffins	34 per dozen	Cracker Jacks	4 each
Breakfast Pastries	34 per dozen	Granola Bars	4 each
Chocolate, Plain or Almond Croissants	40 per dozen	Cookies, Brownies or Dessert b	pars 34 per dozen
Country Sausage or Ham Biscuits	40 per dozen	Pita and Hummus	26 per lbs
Egg, Sausage, Cheese, Biscuit	40 per dozen	Potato Chips, French Onion Dip	24 per lbs
Egg, Ham, Cheese Croissant Sandwich	'	Queso and Tortilla Chips	25 per lbs
Fresh Donuts	34 per dozen	Coft Dustrala Mustand and Obs	24
House-Made Granola	4 per person	Soft Pretzels, Mustard and Che	eese 34 per dozen
Individual Flavored and Greek Yogurt	5 each	Trail Mix	26 per lbs
Kashi Granola Bars		Popcorn (Assorted Flavors)	42 per lbs
	5 each	Mixed Nuts	34 per dozen
Kellogg's Breakfast Cereals and Milk	5 each		
Cinnamon Rolls	36 per dozen		
Whole Fruit	3 each	Regular and Decaffeinated Coff	fee 56 per gallon
Deviled Eggs	32 per dozen		
		Selection of Herbal Hot Tea	36 per gallon
		Bottled Water	4 each
		Red Bull (Regular or Sugar Free	e) 6 each
Teavana Tea	5 each	Starbucks Mocha	6 each
Assorted Bottled Juices or Powerade	4 each		
Assorted Soda (Coke Products)	4 each	Iced Tea	36 per gallon
VOSS Still and Sparkling Water	6 each	Starbucks Double Shot	6 each
Lemonade	36 per gallon	Starbucks Regular and Decaf C	Coffee 60 per gallon
Iced Tea	36 per gallon	· ·	
Hot Chocolate, Marshmallows	3 each		
Milk –Whole, 2% or Skim	4 each	Fresh Brewed Coffee / Tea	17 (8 hrs) 9 (4 hrs)
Hot Wassail	36 per gallon	Soda / Bottled Water	17 (8 hrs) 9 (4 hrs)
		Starbucks and Teavana Tea	21 (8 hrs) 11 (4 hrs)

LIGHTER LUNCH

PLATED SALADS

Light Lunch Salads Include: Fresh Baked Rolls and Butter, Cookie and Brownie Platter, Iced Tea and Coffee Service.

GRILLED CHICKEN CAESAR SALAD Grilled Chicken, Fresh Romaine, Shaved

Parmesan Cheese, Garlic Croutons and Caesar Dressing

COUNTRY COBB SALAD

Fried Chicken, Mixed Greens, Shredded Cheddar, Roasted Corn, Applewood Smoked Bacon, Tomatoes, Cucumbers, and Barbecue Ranch Dressing

LOADED STEAK SALAD

Grilled Steak , Mixed Greens, Roasted Red Bell Peppers, Caramelized Onion, Blue Cheese and Balsamic Vinaigrette 26

26

24

26

THAI BASIL BEEF SALAD

Marinated Flank Steak , Mixed Greens, Basil, Cilantro, Mint, Bell Peppers, Peanuts and Sweet Chili Dressing

PLATED SANDWICH LUNCH

25

Includes: Chips, Chef's Choice Dessert, Iced Tea and Coffee Service.

23

24

TRIPLE DECKER CLUB SANDWICH

Slow Roasted Turkey Breast, Applewood Smoked Bacon, Cheddar and Swiss Cheese, Seasoned Mayonnaise, Lettuce and Tomato on Sourdough Bread

CUBAN SANDWICH

Roasted Pork Loin, Cured Ham, Mustard, Swiss Cheese, Bread and Butter Pickles, on Cuban Bread

PORTABELLA CAPRESE SANDWICH

Pan Seared Portabella, Tomato, Spinach, Fresh Mozzarella, Pesto Aioli on Focaccia Bread

BARBECUE BRISKET SANDWICH

Slow Smoked Brisket, Caramelized Onions, House Made Barbecue Sauce and Smoked Gouda on French Bread

ADDITIONAL

Soup Du Jour 3

Chef's Cauliflower Soup 4

PLATED LUNCHES

All Plated Lunch Entrees Include: Crowne Plaza Signature Salad, Fresh Baked Rolls and Butter, Vegetables and Starch, Chef's Selection of Dessert, Coffee and Iced Tea Service

MOROCCAN SPICED CHICKEN	25
Seared Airline Chicken Breast, Preserved Lemon Couscous, Roasted Tomatoes and Curried	Butter
BAKED SALMON	27
Baked Salmon, Lemon Pancetta Risotto, Grilled Asparagus and Tarragon Butter	
SLOW SMOKED BEEF BRISKET	27
Creamed Corn, Cheddar Mashed Potatoes and House Made Barbecue Sauce	
ROASTED PORK LOIN	25
Roasted Pork Loin, Cumin Roasted Red Potatoes, Roasted Zucchini, Yellow Squash	
and Creamy Green Chili Sauce	
GRILLED EGGPLANT	25
Spinach, Golden Raisin Risotto, Pine Nuts and Curry Sauce	
(Vegetarian, Vegan, Gluten and Dairy Free Option)	
GRILLED FLANK STEAK	27
Sweet Onion Risotto, Sautéed Spinach, Red Bell Peppers,	
Thyme Scented Cabernet Sauvignon Demi Glace and Crispy Fried Onions	
SMOKED AIRLINE CHICKEN BREAST	25
Scalloped Potatoes, Balsamic Roasted Onions and Natural Jus	

Choice of no more than three (3) entrees, including vegetarian / vegan may be offered to attendees.

Charges for all meals are based on the highest prices entrée.

Final Count for number of each entrée is due three (3) business days prior to event.

A place card must be provided for each guest indicating their entrée selection. Any Dietary or special menu needs are in addition to the entrée choice but cannot exceed three (3) entrée options total.

LUNCH BUFFETS

60 Minutes of Service, a 25 Guest Minimum. A \$100 Fee Will Be Added For Guarantees Under 25 Guests

DELI CLASSIC BUFFET	30	DOWNTOWN KANSAS CITY BUFFET	36
House Salad		House Salad, Potato Salad	
Potato Salad, Pasta Salad, Fruit Salad		Coleslaw, Pasta Salad	
Assorted Bread Tray (to include Gluten Free)		Baked Beans	
Assorted Cheese Tray		Creamed Corn	
Sliced Turkey, Ham and Roast Beef		Chicken with House Made Barbecue Sauce	
Relish Tray: Lettuce, Tomatoes, Sliced Red Or	nions	Slow Smoked Brisket	
Pickle Spears		Biscuits and Corn Bread, Honey Butter	
Grilled Portabella Mushrooms		Hot Sauce on the side	
House Made Potato Chips		Apple Cobbler and Chocolate Cake	
Condiments: Mayo, Mustard, BBQ Sauce		Iced Tea	
Chef's Choice Dessert			
Iced Tea		SOUTHWESTERN BUFFET	34
		House Salad, Jicama Orange Slaw,	
PACIFIC RIM BUFFET	35	Roasted Corn Salad, Black Beans, Cumin,	
Asian Noodle Salad, Tomatoes, Julienned		Scallions, Cheddar Cheese and Tortilla Strips	
Carrots, Bean Sprouts and Sesame Dressing a	ınd	Roasted Garlic Pinto Beans	
Dried Noodle Crisp		CREATE YOUR OWN FAJITAS	
Napa Cabbage Salad, Red Cabbage, Carrots,		Soft Flour and Corn Tortillas	
Scallions, Mandarin Orange and Soy Peanut D	ressing	Seasoned Chicken	
Stir Fried Seasonal Vegetables		Grilled Skirt Steak	
Fried Rice		Peppers, Onions, Shredded Lettuce, Sour	
Cashew Chicken		Cream, Salsa, Shredded cheddar Cheese,	
Korean Short Ribs		Guacamole, Jalapenos, Hot Sauce	
Egg Rolls		Tortilla Chips	
Sweet and Sour and Soy Sauce		Churros	
Macha Mousse		Tres Leches	
Fortune Cookies			

Iced Tea

LUNCH BUFFETS CONTINUED

60 Minutes of Service, a 25 Guest Minimum. A \$100 Fee Will Be Added For Guarantees Under 25 Guests.

THAT'S AMORE BUFFET	32	CAJUN BUFFET	38
House Salad, Choice of Dressing,		House Salad, Choice of Dressing,	
Traditional Caesar Salad, Herb Croutons		Spinach, Strawberry and Walnut Salad,	
Panzanella Salad		Strawberry Balsamic Vinaigrette	
Roasted Root Vegetables		Seasonal Vegetables	
Penna Pasta Primavera		Sweet Potato Fries	
Cheese Ravioli, Pesto Cream Sauce		Gumbo	
Meatball, Tomato Basil Sauce		Chicken Etoufee	
Chicken Parmesan		Seafood Jambalaya, White Rice	
Garlic Bread		Jalapeno Cheddar Cornbread and Butter	
Tiramisu		Banana Bread Pudding, Rum Sauce	
Cannoli		Mini Pecan Pie	
Iced Tea		Iced Tea	
MEDITERRANEAN BUFFET	38	CHEFS CHOICE BUFFET	31
House Salad, Choice of Dressing, Greek		House Salad, Choice of Dressing, Caesar Salad,	
Salad, Romaine Lettuce, Feta Cheese,		Seasonal Vegetable, Starch, 2 Hot Entrees,	
Tomatoes, Olives, Extra Virgin Olive Oil and		Warm Rolls and Butter, Dessert and Iced Tea	
Aged Balsamic Vinegar			
Couscous Tabouli Salad, Cucumber,			
Onion, Parsley, Extra Virgin Olive Oil and			
Lemon Juice		ENHANCEMENTS	
Garlic Roasted Eggplant		Chips, Fresh Salsa	6
Spicy Moroccan Meatballs, Herb Tahini Sauce		Sweet Potatoes Fries	4
Hummus and Flat Bread		Grilled, Crispy or Blacked Chicken	6
Baklava, Walnuts and Honey		Vanilla Ice Cream	4
Iced Tea		White or Red Chili	5
		Slow Smoked Beef Brisket	6
		Old Fashioned Pot Roast	6

LUNCH ON THE GO

CHOICE OF ENTRÉE: Choice of three entrees (including vegetarian/vegan) maybe offered to attendees.

Special menu needs are in addition to the entrée choice but cannot exceed three entrée options total.

ROASTED TURKEY

Cranberry Chutney, Spinach and Brie Cheese on Sourdough

HAM SANDWICH

Honey Mustard, Tomatoes, Leaf Lettuce and Swiss on a Croissant

GRILLED CHICKEN

Leaf Lettuce and Sun Dried Pesto on Ciabatta Bread

ROAST BEEF

Balsamic Onions Marmalade, Romaine Lettuce and Smoked Gouda Cheese on Brioche

CHICKPEA CURRY SALAD

Tomatoes and Lettuce on Gluten Free Bread (Gluten, Vegan, Dairy Free)

Whole Fruit

2 Cookies

Potato Chips

Assorted Soda and Bottled Water

29 Per Person



RECEPTION PACKAGES

25 person minimum. Includes coffee and iced tea station.

Additional items may be added or altered during the planning process and may adjust the final menu pricing.

CROSSROADS

Your choice of Two (2) Displays, Three (3) Butler Passed Hors d'oeuvres, Two (2) Stations, One (1) Carving Station, One (1) Dessert Station

MAIN STREET

Your choice of Two (2) Displays, Two (2) Butler Passed Hors d'oeuvres, One (1) Station, One (1) Carving Station, One (1) Dessert Station

DOWNTOWN

40

Your choice of One (1) Display, Two (2) Butler Passed Hors d'oeuvres, One (1) Stations, One (1) Dessert Station

PACKAGE DISPLAYS

Hors d 'oeuvres presented for 60 minutes of service

International Cheese Display, Imported and Domestic Cheeses, Fresh Fruit and Crackers

Antipasto Display, Italian Meats, Grilled Vegetables, Crostini and Bread Sticks

Harvest Display of Vegetables, French Onion and Ranch Dips

Seasonal Fruit Display, Raspberry Honey Yogurt

BUTLER PASSED HORS D'OEUVRES

Hors d 'oeuvres presented for 60 minutes of service

Beef Tenderloin Wellington, Cheese Stuffed Artichoke Beignets,
Italian Antipasto Skewer, Bacon Wrapped Scallops,

Assorted Petite Quiche, Cajun Crab Cake
Chicken Wellington
Beef Satay
Spring Roll

BEVERAGE SERVICE TIME:

Coffee / Iced Tea and Decaf Station is presented for a maximum of 4 hours.

Additional items may be added or altered during the planning process and may adjust the final menu pricing.

RECEPTION PACKAGES CONTINUED

Stations Presented for 90 Minutes

*Action Station requires Uniformed Attendant at \$100.00++ Additional (1 Attendant per 50 people per station)

*ASIAN STIR FRY ACTION STATION

Stir Fried Chicken or Beef served with White Rice and your choice of Vegetables: Watercress, Onions, Bell Peppers, Snow Peas, Mushrooms and Shredded Carrots

Topped with either Soy, Ginger, or Green Onion Garlic Sauce

SLIDER DISPLAY

Our Unique Sliders Include: Crab Cakes, House-made Pulled Pork On Brioche, Black Angus Beef, Herb Chicken Cutlet, Specialty Condiments and Artisan Rolls

CRAFT YOUR OWN MAC N CHEESE

Elbow and Bowtie Pasta, a choice of Pepper Jack Cheese Sauce, White Cheddar Cheese Sauce or a Classic Cheese Sauce, Bacon, Chicken, Caramelized Onions, Diced Tomatoes, Green Onions and Hot Sauce

*PASTA ACTION STATION

Tortellini, Farfalle and Cavatappi, Garlic-Basil Pesto, Pinot Grigio, Asiago Cream, Zesty Pomodoro Sauces Fresh Tomato, Smoked Chicken, Artichokes, Asparagus, Mushrooms, Sundried Tomatoes, Parmesan Cheese, Focaccia Bread and Truffle Oil

BUILD YOUR OWN FAJITA

Chicken and Beef Fajitas, Grilled Onions and Peppers, Shredded Lettuce, Cheddar and Jack Cheeses, Diced Tomatoes, Pico de Gallo, Sour Cream, Guacamole, Salsa, Corn Chips and Warm Flour and Corn Tortillas

CARVING PACKAGE STATIONS

Presented for 90 Minutes. Complimentary Sauces, Breads and Condiments included.

Carver fee of \$100.00++ Additional (1 carver per 50 people)

Boulevard Stout Glazed Ham, Roasted Breast of Turkey, Roasted Pork Loin, Prime Rib of Beef

PACKAGE DESSERT STATIONS

Dessert Stations Presented for 90 Minutes

Chocolate Fondue, Sliced Fruit, Cakes, Marshmallows, Pretzels and Crackers

Pre Scooped Ice Cream Bar, Vanilla, Chocolate and Strawberry Ice Cream, Chocolate, Strawberry,

Caramel Sauce, Chocolate Shavings, Maraschino Cherries, Sliced Bananas, Chopped Nuts and Whipped Cream

Zeppole Fondue, Assorted Doughnut Holes, Dark Chocolate, Caramel, White Chocolate, Crusted Nuts,

Toasted Coconut and Shavings

Reception stations may be added to any buffet or hors d'oeuvres reception.

If no dinner is served a minimum of 3 stations must be ordered. All stations must be guaranteed at full guest count.

\$100++ per attendant fee, 1 attendant per station required per 50 people.

HORS D'OEUVRES

WARM SELECT OPTIONS

40 Per Dozen

Beef Tenderloin Wellington

Cheese Stuffed Fried Artichoke Beignets

Spring Roll

Fried Chicken Tenders, Assorted Dipping Sauces

Chicken Wellington

Boneless Chicken Wings (Buffalo, Asian or BBQ)

Mini Bacon Cheeseburger

Spanakopita

Pork Pot Stickers

Assorted Petite Quiche

Hibachi Beef Skewer

Barbecue Pork Sliders, Coleslaw

Bacon Wrapped Scallops

Chicken Quesadilla Trumpets

WARM GOURMET OPTIONS

46 Per Dozen

Coconut Shrimp

Cajun Crab Cake

Crab Stuffed Mushroom

Wild Mushroom and Shallot Tartlet

Shrimp Tempura, Sweet Chili Sauce

Herb Encrusted Lamb Chop, Mint Lavender

Duck Empanadas, Coriander Orange Cream Sauce

CHILLED SELECT OPTIONS

40 Per Dozen

Italian Antipasto Skewer

Assorted Petite Finger Sandwiches

Endive, Stilton Cream Cheese and Apple

Smoked Duck on Lemon Bread and Sundried Cherries,

Crostini, Roasted Eggplant, Tomato and Pesto,

Roma Tomato and Buffalo Mozzarella Stack

Wasabi Deviled Eggs

CHILLED GOURMET OPTIONS 46 Per Dozen

Mini Baquette, Lobster Medallions and Mango

Melon Avocado Shooter

Sea Scallop, Pickled Ginger and Cucumber

Tuna Tartar in an Asian Spoon, Crispy Wonton

Strawberry and Mascarpone, Aged Balsamic Vinegar Shooter

Artichoke Boats, Smoked Salmon

Beef Tenderloin, Tobacco Onions

Shrimp Shooters, Bloody Mary Mix

Smoked Salmon, Wasabi Mascarpone and Pickled Ginger

Lobster Salad on Brioche, Vanilla Orange Vinaigrette

DISPLAYS

Minimum of 25 guests. Based Upon Per Person

Harvest Display of Vegetables French Onion and Ranch Dips Antipasto Display Italian Meats, Grilled Vegetables, Crostini and Bread Sticks 9 Shrimp Display of Large Gulf Shrimp Lemons and Fiery Cocktail Sauce (Based upon 3 pieces pp)	Seasonal Fruit Display Raspberry Honey Yogurt	7
Antipasto Display Italian Meats, Grilled Vegetables, Crostini and Bread Sticks 9 Shrimp Display of Large Gulf Shrimp Lemons and Fiery Cocktail Sauce (Based upon 3 pieces pp)	International Cheese Display Imported and Domestic Cheeses, Fresh Fruit and Crackers	8
Shrimp Display of Large Gulf Shrimp Lemons and Fiery Cocktail Sauce (Based upon 3 pieces pp)	Harvest Display of Vegetables French Onion and Ranch Dips	6
	Antipasto Display Italian Meats, Grilled Vegetables, Crostini and Bread Sticks	9
Butcher Block Display Roasted Tenderloin Cured Meats, Specialty Cheeses and Pickled Vegetables 10	Shrimp Display of Large Gulf Shrimp Lemons and Fiery Cocktail Sauce (Based upon 3 pieces pp)	12
	Butcher Block Display Roasted Tenderloin Cured Meats, Specialty Cheeses and Pickled Vegetables	10

HORS D'OEUVRES CONTINUED

CARVING STATIONS

All Carving Stations are presented, Chef's Selection of Complimentary Sauces, Breads and Condiments Presented for 90 Minutes. *Carver fee of \$100.00++ Additional (1 carver per 50 people)

*BOULEVARD STOUT GLAZED HAM

*ROASTED BREAST OF TURKEY

*ROASTED PORK LOIN

*HORSERADISH PRIME RIB OF BEEF

*BAKED SALMON ENCROUTE

350 Serves Approximately 50 Guests

300 Serves Approximately 40 Guests

240 Serves Approximately 30 Guests

300 Serves Approximately 25 Guests

180 Serves Approximately 20 Guests

STATIONS AND DISPLAYS

90 minutes of service. Reception Stations may be added to any buffet or hors d'oeuvres reception.

If no dinner is served, a minimum of 3 Stations / Displays must be ordered. All Stations must be guaranteed at full guests count.

*Action Stations Require a Carver, a fee of \$100.00++ Additional (1 carver per 50 people)

*ASIAN STIR FRY ACTION STATION

Stir Fried Chicken or Beef served with White Rice and your choice of Vegetables: Watercress, Onions, Bell Peppers, Snow Peas, Mushrooms and Shredded Carrots and topped with either Soy, Ginger, or Green Onion Garlic Sauce

SLIDER DISPLAY

15

16

Our Unique Sliders Include: Crab Cakes, House-made Pulled Pork On Brioche, Black Angus Beef, Herb Chicken Cutlet, Specialty Condiments and Artisan Rolls

CRAFT YOUR OWN MAC N CHEESE 14

Elbow and Bowtie Pasta, a choice of Pepper Jack Cheese Sauce, White Cheddar Cheese Sauce or a Classic Cheese Sauce, Bacon, Chicken, Caramelized Onions, Diced Tomatoes, Green Onions and Hot Sauce

*PASTA ACTION STATION

14

Tortellini, Farfalle and Cavatappi, Garlic-Basil Pesto, Pinot Grigio Asiago Cream, Zesty Pomodoro Sauces Fresh Tomato, Smoked Chicken, Artichokes, Asparagus, Mushrooms

BUILD YOUR OWN FAJITA

16

Chicken and Beef Fajitas, Grilled Onions and Peppers, Shredded Lettuce, Cheddar and Jack Cheeses, Diced Tomatoes, Pico de Gallo, Sour Cream, Guacamole, Salsa, Corn Chips and Warm Flour and Corn Tortillas



DINNER ENHANCEMENTS

Upgrade your evening with the following:

APPETIZER COURSE 14

Please choose one (1)

GULF COAST SHRIMP

Seasonal Garden Greens, 5 Large Gulf Shrimp and Fiery Cocktail Sauce

JUMBO LUMP CRAB CAKE

Whole Grain Mustard Sauce and Red Pepper Coulis

GOURMET SALADS 4

Please choose one (1)

MIXED GREENS Maple Peppered Bacon, Grape Tomatoes, Pickled Red Onions, Gorgonzola Cheese,
Heirloom Carrots and Diion Vinaigrette

SPRING MIX Roasted Apple, Burrata Cheese and Champagne Vinaigrette

ROASTED BEET AND PISTACHIO SALAD Goat Cheese and Peppered Shallot Vinaigrette

KALE CAESAR Blistered Tomatoes, Croutons, Parmesan Cheese and Caesar Dressing

GOURMET DESSERT 6

Please choose one (1)

Bake Shop Dessert SamplerChef's Choice of a Dessert Trio

Chocolate Mousse Cup

White Chocolate Mousse and Fresh Seasonal Berries

TABLE SIDE SERVICE

VOSS Table Side Water Service 6 per 1 Liter Bottle
Table Wine Service 40 per Bottle



PLATED DINNER

All Dinner Entrées and Duets Include: Crowne Signature Salad, Rolls and Butter, Chef's Choice Dessert, Iced Tea and Coffee Service

	BEEF	
36	GRILLED FLANK STEAK	40
st,	Herb Marinated Flank Steak, Cumin Roasted Potato Corn Salsa and Chimichurri Sauce	es,
	KC STRIP SIRLOIN	56
37	Black Pepper Cognac Sauce, Roasted Baby Carrots	3
af	and Dauphinoise Potatoes	
40	GRILLED FILET MIGNON	54
42	8 oz Filet, Duchesse Potatoes, Jumbo Asparagus	
	OSSO BUCO	38
40	Saffron Risotto, Roasted Root Vegetables and	
	riero Gremolata	
	37 af 42	36 GRILLED FLANK STEAK Herb Marinated Flank Steak, Cumin Roasted Potato Corn Salsa and Chimichurri Sauce KC STRIP SIRLOIN Black Pepper Cognac Sauce, Roasted Baby Carrots and Dauphinoise Potatoes GRILLED FILET MIGNON 8 oz Filet, Duchesse Potatoes, Jumbo Asparagus OSSO BUCO Saffron Risotto, Roasted Root Vegetables and Herb Gremolata



PORK

PAN SEARED CHOPS 36

Fingerling Potato and Leek Hash, Apple Bacon Compote and Balsamic Reduction

HOUSE CURED PORK LOIN 38

Armagnac Raisins, Sautéed Spinach, Toasted Hazelnuts and Garlic Mashed Potatoes

PLATED DINNER CONTINUED

FISH

STUFFED TROUT

38

Cornbread and Chorizo Stuffed Trout Filet, Oven Roasted Yukon Potatoes, Sautéed Spinach, Roasted Red Bell Pepper, Red Wine Reduction

BLACKENED SALMON

39

Black Bean Relish, Heirloom Grains and Lemon Crème

ROASTED HALIBUT

40

Sugar Snap Peas and Corn Risotto and Tarragon Butter

DINNER DUETS

COQ AU VIN and FLAT IRON STEAK

44

Chicken Coq Au Vin and Flat Iron Steak, Mushrooms, Pearl Onions, and Garlic Mashed Potatoes

PORK TENDERLOIN and GRILLED SHRIMP 46

Pork Tenderloin, Madera Jus and 3 Large Grilled Shrimp, White Wine Cream Sauce, House Made Apple Sauce and Roasted Fingerling Potatoes

FILET MIGNON and SALMON

52

Filet Mignon, Gorgonzola Demi Glace and Salmon, Tarragon Butter, Asparagus and Crisp Risotto Cakes

FILET MIGNON and SCALLOPS

54

Filet Mignon, Truffle Mushrooms Demi Glace and Scallops, Saffron Butter Served with Garlic Mashed Potatoes and Seasonal Vegetables



PLATED DINNER DESSERT OPTIONS

All Plated Dinner Entrees Include a Choice of One of the Following. Please choose one (1)

Cream Cheese Carrot Cake Walnuts, Cinnamon and Nutmeg

Triple Chocolate Mousse

A Chantilly Cream and Seasonal Berries

Caramel Apple Granny

A Caramel and Toffee Studded Custard Fresh Granny Smith Apples in a Shortbread Crust

Crème Brûlée

Caramelized Sugar and Fresh Berries

New York Style Cheesecake

Lemon Curd Pound Cake

Terrine-Lemon Curd, Buttery Pound Cake layered, Fresh Berries and Whipped Cream

CHOICE OF ENTRÉE: choice of three entrees (including vegetarian/vegan) maybe offered to attendees.

Special menu needs are in addition to the entrée choice but cannot exceed three entrée options total.

Charges for all meals are based on the highest priced entrée.

Final count for number of each entrée is due three business days prior to the event. A place card must be provided for each guest indicating their entrée selection.

DINNER BUFFETS

90 minutes of service, a 25 person minimum
A \$100 Fee Will Be Added For Guarantees Under 25 Guests

DOWNTOWN	52	DELIZIOSA CENA	50
Local Greens, Carrots, Cucumbers Red Onion, Italian Vinaigrette, and Arugula Salad, Radishes, Fennel, F and Shaved Red Onion, Tossed in Seasonal Vegetables Garlic Whipped Potatoes White Wine Roasted Garlic Chicker Grilled Flank Steak, Gorgonzola Car Warm Rolls and Butter Mini Cheesecakes Chocolate Cake Iced Tea and Coffee Service	Ranch Dressing Peppered Bacon, a Lemon Vinaigrette	Caesar Salad House Salad, Choice of Dressing Beefsteak Tomato and Buffalo Mozzarella Salad Minestrone Soup Ratatouille Italian Antipasto Display, Bruschetta Gnocchi Pesto Cavatappi Pasta, Sweet Italian Sausage Pan Seared Chicken Marsala Focaccia and Italian Bread Sticks Cannoli and Tiramisu Iced Tea and Coffee Service	
House Salad Coleslaw and Creamy Potato Salad Cottage Fries Baked Beans and Creamed Corn BBQ Chicken Slow Smoked Brisket Baby Back Pork Ribs Dill Pickles Biscuits and Corn Bread Honey Butter Apple Cobbler Iced Tea and Coffee Service	58	HOME TOWN Garden Fresh Greens, Assorted Dressings Variety of Fresh Vegetable Toppings Sliced Fresh Fruit Platter Coleslaw and Creamy Potato Salad Green Beans Casserole Baked Beans Corn Marinated Chicken Breasts Herb Laced Shrimp Kabobs Grilled Beef Tenderloin Rustic Breads and Butter Apple Pie, Chocolate Cake Iced Tea and Coffee Service	59
	ENHANCEMENTS		
	Boulevard Stout Glaze	ed Rib-Eye Steaks 7	

Cauliflower Soup

Sliced Watermelon (Seasonal)

BAR SERVICE

	HOSTED BAR	CASH BAR
Call Brands	7	8
Premium Brands	8	9
Cordials	9	10
House Wine	7	8
Import and Craft Beer	6	7
Domestic Beer	5	6
Bottled Water	4	5
Assorted Soda	4	5
Champagne by the Bottl	e 42	
House Wine by the Bottl	e 40	
KEGS	Domestic	Craft
Keg Beer	400	550



HOURLY HOSTED BEVERAGE SERVICES

Includes Mixed Drinks, Domestic Beer, Imported Beer, Wine by the Glass and Soft Beverages

Bartender Charges: \$150.00++ per Bartender, per Bar

	Call Bar	Premium	Beer/Wine/Soda
One-Hour Hosted Bar, Per Person	17	19	15
Two-Hour Hosted Bar, Per Person	25	27	21
Three-Hour Hosted Bar, Per Person	33	35	27
Four-Hour Hosted Bar, Per Person	41	43	33

CALL BRANDS

Smirnoff, Beefeater, Bacardi Superior, Sauza 100% Blue, Canadian Club, Jim Beam, Dewar's DeKuyper Liquors

PREMIUM BRANDS

Absolute, Tanqueray, Captain Morgan, Malibu, Avion Silver, Crown Royal, Jack Daniel's, Johnnie Walker Red, DeKuyper Liquors

DOMESTIC BEER

Budweiser and Bud Light, Coors Light, Michelob Ultra

IMPORT and CRAFT BEER

Heineken, Corona, and Boulevard, Local Brews NON ALCOHOLIC BEER O'Doul's

CORDIALS

Baileys, Disaronno Amaretto, Kahlua

2019 AUDIO VISUAL

Pricing subject to change without notice. Delivery Rates \$25.00
ORDERS MADE THE DAY OF FUNCTION WILL BE CHARGED AN ADDITIONAL \$250.00 RUSH DELIVERY FEE

(one time charge) Interior Banners 50 **Lobby Banners** 85 MEETING ACCESSORIES Laser Pointer 30 Wireless Advancer 30 Display Easel (Poster Easel) 20 Flipchart, Markers 45 Additional Flipchart Pad 25 Post-It Flipchart, Markers 55 Additional Post-It Pad 30 **HDMI** Cable 25 Pipe / Drape (per foot) 20 25 Powered AV Table 40 VGA Splitter 6x8 Riser (each) 50 Dance Floor 200 Laptop Rental 250 6ft Vendor Table 10 6ft Vendor Table with Skirting 20 6ft Vendor Table with Power 25 6ft Table with Skirting & Power 30 Power Strip (each) 10 Extension Cord (each) 15

BANNER HANGING

LCD PACKAGE

LCD Projector, Screen & 380 Powered AV table

350 Lumens LCD Projector 300
Flat Panel LCD Monitor 40" 50

PROJECTION EQUIPMENT

PROJECTION SCREENS

8x8 Screen 55
Screen Fast Fold Rear with dress kit 200
Powered AV Table Additional 25

SOUND EQUIPMENT

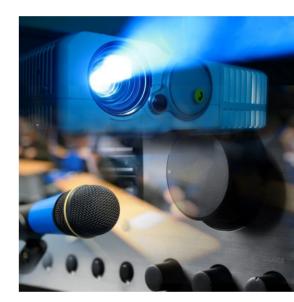
(Sound system / possible mixers, stands additional)

Wired Handheld, Podium	50
Wireless Lavaliere	125
Wireless Handheld	125
Mic Stands	20
Sound Patch	50
4 Channel Mixer	65
6 Channel Mixer	75
8 Channel Mixer	85
Portable Sound System	75

Required for microphones, LCDs, etc.

TELEPHONE SERVICES

(long distance charges additional)Direct Dial Line50Dial 9 Line50Polycom Teleconference125



SHIPPING AND RECEIVING

Box (Receipt and Delivery)
Storage Per Day 5
Pallet / Package 250 lbs and up 5
Delivery truck 100
must have pallet jack, dolly and own gate lift

LABOR

Call for Rates Labor Setup (2 hrs minimum) Labor Strike (2 hrs minimum) Show Tech Labor (4 hrs minimum)

CATERING POLICIES

Finalization of Event: Final menu selections should be submitted three (3) weeks prior to your function to insure availability of the desired items. Food Guarantees must be provided by the client seventy-two (72) business hours in advance of the function. The Hotel will set a maximum of five percent (5%) over the final guarantee for the purchase, preparation and service of food and beverages. Should a guarantee not be received from the client, the original expected number of guests used when planning the function will then become the guarantee for the event and will be billed accordingly. All food and beverage must be supplied and prepared by Hotel. No outside food or beverage is permitted, exception of wedding cakes. Unconsumed food is not permitted to be taken out of the Hotel. All prices are subject to change. The Hotel reserves the right to charge for the service of any food and / or beverage brought into the Hotel in violation of this policy. Outside alcohol is explicitly prohibited. Hotel reserves the right to close function if outside alcohol is discovered.

Amendments to Event: If a change from the original room set-up is requested on the day of the function, an additional labor charge of \$150.00 will be added to the banquet check. Function rooms are assigned based on your final guarantee and the Hotel reserves the right to move functions to comparable meeting or banquet rooms. In the event of substantial fluctuations in the number of attendees, plus or minus 20%, the Hotel also reserves the right to charge additional set-up or room rental fees.

Cancellation of Event: The client assumes responsibility for and will make payment based on estimated total revenues if the function is cancelled. Please refer to the contract for specifics.

Billing Procedures: All banquet charges are subject to applicable service charges, state and local taxes. Tax is subject to change ,out notice. A \$1,000 non-refundable deposit is required for all functions. Payment in full, plus 15% is required one (1) week prior to all functions by credit card, check or cashier's check. All banquet checks must be signed by the on site contact or the designated representative at the completion of each event.

Hotel Approval: The Hotel reserves the right to exercise final authority over bands, DJ's, musicians and other entertainment in regard to volume and professionalism, whether they are engaged by the customer or through the Hotel. The Hotel reserves the right to require security for any functions the Hotel deems appropriate or necessary at the client's expense. Any items to be put on banquet room or lobby walls or any directional signs must be approved by the Hotel. Any damages to these areas will be assessed to the client.

Specific Responsibilities of the Customer: Admittance to your function room for the set-up and tear down, meeting attendees and arrivals must coincide, the event times listed on the contract. Should any revisions of the beginning or ending time be requested, the Hotel will make every effort to accommodate this request. The Hotel reserves the right to add additional room rental charges or set-up fees to the function should this occur. The customer shall be responsible and reimburse the Hotel for any damage or loss caused by any of the customer's guests or persons or organizations contracted by the customer to provide any service or goods before, during or after the function.

Responsibilities of the Hotel: The Hotel assumes no responsibility for the damage or loss of any merchandise or articles into the Hotel. Arrangements may be made for security by contacting the Hotel. The Hotel shall not be liable for non-performance of the contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State, or Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not which are beyond reasonable control of the Hotel.