Banquet Menu À la Carte

BREAKFAST BAKERIES

Assorted Scones	\$36.00 / dozen
Assorted Muffins	\$36.00 / dozen
Cinnamon Rolls	\$42.00 / dozen
Donut Holes	\$10.00 / dozen
Assorted Bagels with Cream Cheese	\$36.00 / dozen
Whole Wheat Bagels with Cream Cheese	\$38.00 / dozen

FRUITS, SWEETS & TREATS

Fresh Sliced Seasonal Fruit	\$4.50 /
Shelled Hard Cooked Eggs	\$20.00
Whole Fresh Fruit	\$1.50 /
Assorted Granola Bars	\$1.50 /
Assorted Kashi Bars	\$1.75 /
Special K Protein Bars	\$3.50 /
Kind Bars	\$3.75 /
Assorted Fruit Yogurts (Includes Greek)	\$3.00 /
Assorted Kellogg Cereals & Milk	\$2.50 /
Assorted Kashi Cereals & Milk	\$3.50 /
Iced Brownies	\$30.00
Assorted Fresh Baked Cookies	\$30.00
Caramel, Chocolate & Cashew Dipped Granny Smith Apple Wedges	\$3.00 /
Individual Bags of Dry Snacks (Doritos, Cheetos, Chips, Pretzels)	\$1.50 /
Individual Bags of Mixed Nuts	\$4.00 /
Smart Pop White Cheddar Popcorn	\$1.75 /
Assorted Cream & Fruit Filled Steam Buns	\$36.00
Fresh Fruit Picks with Yogurt Dip	\$5.00 /

REFRESHMENTS

Assorted Pepsi Soft Drinks	\$2.50 / each
Assorted Bottled Juices	\$3.25 / each
Bottled Water	\$3.00 / each
Iced Tea	\$30.00 / gallon
Lemonade	\$30.00 / gallon
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea	\$45.00 / gallon
Fruit-Infused Water Station	\$3.00 / person



serving / dozen each each each each each each each each / dozen . / dozen each each each each / dozen serving



Continental Breakfast

(Served for One Hour)

Nationwide Continental Breakfast - \$17.00 / per person

Assorted Breakfast Bakeries (Sweet Breads, Danish, Croissants) Fresh Sliced Seasonal Fruit & Berries Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Assorted Juices

Arena Continental Breakfast - \$18.00 / per person

Assorted Breakfast Bakeries (Sweet Breads, Danish, Croissants) Assorted Fruit Yogurts Fresh Sliced Seasonal Fruit & Berries Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Assorted Juices

Healthy Continental Breakfast - \$20.00 / per person

Whole Wheat Bagels with Fresh Fruit Spread Kashi Bars Shelled Hard Cooked Eggs Fresh Sliced Seasonal Fruit & Berries Vanilla Yogurt with toppings of Granola, Blueberries & Raspberries Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Assorted Juices

Create Your Own Continental Breakfast - \$22.00 / per person

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Assorted Juices

Served with Your Choice of 4 Items:

- ** Whole Wheat Bagels with Fresh Fruit Spread **
- ** Fresh Sliced Seasonal Fruit & Berries **
- ** Vanilla Yogurt with Toppings of: Granola, Blueberries & Raspberries **
- ** Assorted Breakfast Bakeries (Sweet Breads, Danish, Croissant) **
- ** Shelled Hard Cooked Eggs **
- ** Buttermilk Biscuits & Honey **
- ** Kashi Bars **
- ** Danish **
- ** Scones **
- ** Croissants **
- ** Donut Holes **
- ** Fresh Fruit Picks with Yogurt Dip **
- ** Cream-Filled Beignets **



Add To Your Continental

Create Your Own Yogurt Parfait - \$5.50 / per person

Vanilla Yogurt with toppings of: Toasted Granola, Blueberries, Raspberries & Strawberries

Potato Skin Scramble - \$4.50 / per person

Potato Skin stuffed with your choice of: Scrambled Eggs, Bacon & Cheddar **OR** Scrambled Eggs, Spinach & Cheese

Breakfast Sandwiches - \$5.50 / each

Egg & Cheese with **your choice of**: Ham, Bacon **OR** Sausage Served on an English Muffin

Egg White Scramble - \$4.50 / per person

Sautéed Mushrooms & Spinach

Belgian Waffles - \$4.00 / per person

Warm Maple Syrup

Scrambled Eggs - \$3.50 / per person

Freshly Scrambled Eggs *May request Egg Beaters*

Buttermilk Biscuits & Honey - \$3.50 / per person

Breakfast Burritos - \$5.50 / each

Fluffy Scrambled Eggs Wrapped in a Flour Tortilla with Sautéed Peppers, Onions & Monterey Jack Cheese Served with Salsa on the side

Oatmeal Bar - \$5.50 / per person

Oatmeal with Assorted Toppings of: Brown Sugar, Maple Syrup, Sliced Almonds, Raisins, Cinnamon, Honey & Whipped Butter

Omelet Station - \$9.00 / per person (Minimum of 25 people required)

Omelets Made To Order: Eggs, Egg Whites, Egg Beaters, Bacon, Sausage, Ham, Scallions, Mushrooms, Peppers, Spinach, Tomatoes, Cheddar & Mozzarella Cheeses ~ \$75.00 additional charge per attendant



Combination Breaks

Combination Breaks Include Morning Continental, AM & PM Breaks



Nationwide Combination Break — \$26.00 / per person **Continental:**

Assorted Breakfast Bakeries (Sweet Breads, Danish, Croissants) Fresh Sliced Seasonal Fruit & Berries Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Assorted Juices AM Break: Assorted Whole Fruit & Assorted Dry Snacks Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Assorted Sodas & Bottled Water PM Break: Fresh Baked Assorted Cookies, Assorted Sodas & Bottled Water

Arena Combination Break — \$27.00 / per person **Continental:**

Assorted Breakfast Bakeries (Sweet Breads, Danish, Croissants) Assorted Fruit Yogurts, Fresh Sliced Seasonal Fruit & Berries Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Assorted Juices **AM Break:** Assorted Whole Fruit & Assorted Dry Snacks

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Assorted Sodas & Bottled Water **PM Break:**

Fresh Baked Assorted Cookies. Assorted Sodas & Bottled Water

Healthy Combination Break — \$28.00 / per person

Continental:

Whole Wheat Bagels with Fresh Fruit Spread, Kashi Bars Fresh Sliced Seasonal Fruit, Shelled Hard Cooked Eggs, Vanilla Yogurt with toppings of: Granola, Blueberries & Raspberries Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Assorted Juices AM Break:

Assorted Whole Fruit & Assorted Dry Snacks

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Assorted Sodas & Bottled Water **PM Break**:

Red & Green Grapes, Fruit Picks with Yogurt Dip, Honey Roasted Peanuts Whole Roasted Almonds & Assorted Cheese Board with Baked Artisan Crackers Assorted Sodas & Bottled Water

Specialty Combination Break — \$30.00 / per person

Continental:

Assorted Breakfast Bakeries (Sweet Breads, Danish, Croissants) Fresh Sliced Seasonal Fruit & Berries Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Assorted Juices **AM Break:** Assorted Whole Fruit & Assorted Dry Snacks Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Assorted Sodas & Bottled Water **PM Break:**

Choice of any Afternoon Specialty Break (See Page 5)

Afternoon Specialty Breaks

(Served for One Hour)

**Coffee Service may be added to any Afternoon Specialty Break for \$1.50 per person

Healthy - \$16.00 / per person

Red & Green Grapes, Kind Bars, Individual Bags of Assorted Mixed Nuts, Assorted Cheese Board with Baked Artisan Crackers Bottled Water & Assorted Sodas

Mediterranean - \$15.00 / per person

Feta Tomato Salsa, Traditional Hummus, Olive Tapenade Served with Pita Chips & Fresh Vegetables Bottled Water & Assorted Sodas

Sweet & Salty - \$12.00 / per person

Individual Bags of Dry Snacks (Peanuts, Trail Mix, Chips), Yogurt Covered Pretzels, Assorted Cream-Filled Beignets & Smart Pop White Cheddar Popcorn Granny Smith Apple Wedges with Chocolate, Caramel & Cashews Bottled Water & Assorted Sodas

South of the Border - \$15.00 / per person

Tortilla Chips with: Corn & Black Bean Salsa, Guacamole & Traditional Tomato Salsa, Southwest Chicken Roll Ups & Cinnamon Churros Bottled Water & Assorted Sodas

Something for Everyone - \$16.00 / per person

Assorted Flatbreads (Wild Mushroom & Pesto, Margherita, Hummus with Red Pepper & Spinach), Fresh Fruit Skewers dipped in Ginger Mint Syrup, Individual Bags of Assorted Mixed Nuts Mini Chocolate Cupcakes with Peanut Butter Cream Icing Bottled Water & Assorted Sodas

Build Your Own Trail Mix Bar - \$10.00 / per person

Whole Roasted Almonds, Roasted Peanuts, Cashews, Chocolate M&M's, Reese's Pieces, Dried Cranberries, Banana Chips & Pretzels Bottled Water & Assorted Sodas

The Energizer - \$16.00 / per person

Individual Bags of Mixed Nuts, Protein Bars, Fruit Picks with Yogurt Dip, Apple Wedges & Bananas with Honey Peanut Butter O2 Water & Assorted Naked Juices Bottled Water & Assorted Sodas

Create your Own Break - \$16.00 / per person

Your Choice of 4 Items, Served with Bottled Water & Assorted Sodas

Choose Four:

* Mini Chocolate Cupcakes with Peanut Butter Cream Icing * Jalapeno Cheese Stuffed Pretzel Bites * Red Hots Candy *

- * Assorted Cream-Filled Beignets * Yogurt Covered Pretzels * Fruit Picks dipped in Ginger Mint Syrup *
- * Honey Roasted Peanuts * Cinnamon Churros * Fresh Baked Assorted Cookies * Smart Pop White Cheddar Popcorn *
- * Tortilla Chips with: Corn & Black Bean Salsa, Guacamole, Traditional Tomato Salsa * Southwest Chicken Roll Ups *
- * Assorted Flatbreads (Wild Mushroom & Pesto, Margherita, & Hummus, Red Pepper & Spinach) *
- * Granny Smith Apples Wedges with Caramel, Chocolate & Cashews* Individual Bags of Mixed Nuts *



Breakfast



SERVED BREAKFASTS

Served Breakfasts Include: Assorted Bakeries, Fresh Fruit Cup & Pre-Set Orange Juice Coffee, Decaffeinated Coffee & Herbal Tea Service

Plaza Breakfast - \$20.00 / per person (PLATED BREAKFAST)

Fluffy Scrambled Eggs, Breakfast Potatoes & Choice of: Smoked Bacon **OR** Sausage Links

BREAKFAST BUFFETS

(Minimum of 25 people required; fewer than 25 add \$3.00 per person)

Arena Buffet - \$25.00 / per person

Assorted Breakfast Bakeries Fresh Sliced Seasonal Fruit & Berries Scrambled Eggs Breakfast Potatoes *Choice of:* Smoked Bacon **OR** Sausage Patties Orange Juice, Coffee, Decaffeinated Coffee & Herbal Tea Service

District Buffet - \$28.00 / per person

Assorted Breakfast Bakeries Fresh Sliced Seasonal Fruit & Berries Scrambled Eggs with Cheddar Cheese & Chives Vanilla French Toast with Warm Maple Syrup Smoked Bacon & Sausage Patties Breakfast Potatoes Vanilla Yogurt Parfaits with Toasted Granola & Fresh Berries Orange Juice Coffee, Decaffeinated Coffee & Herbal Tea Service

Sandwiches (Maximum of 3 Different Sandwich Selections)

All Sandwiches are served with Choice of One Soup: Soup du Jour, Tortilla Soup or Wedding Soup, House-Made Pasta Salad, Deli Pickle & Choice of Dessert, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Turkey BLT – \$20.00 / per person

Turkey, Bacon, Avocado, Lettuce & Tomato with Mayonnaise Served on Whole Grain Bread

Crowne Club – \$20.00 / per person

Turkey, Ham & Roast Beef, Swiss Cheese, Lettuce & Tomato with Sweet & Smoky Aioli Served on French Bread

Ham & Swiss – \$20.00 / per person

Deli Ham, Swiss Cheese, Thinly-Sliced Cucumber & Fresh Spring Mix with Honey Mustard Served on Whole Grain Bread

Chicken Caesar Wrap - \$20.00 / per person

Torn Romaine Lettuce tossed with Tender Strips of Grilled Chicken, Parmesan Cheese wrapped in a Flour Tortilla with Creamy Caesar Dressing

Chicken Bacon Ranch - \$20.00 / per person

Grilled Chicken Breast with Applewood Smoked Bacon, White Cheddar Cheese, Lettuce & Tomato with BBQ Ranch Served on Ciabatta

Italian Sub — \$20.00 / per person

Sliced Salami, Capicola, Pepperoni, Provolone Cheese & Roasted Red Peppers With Shredded Lettuce & Diced Tomatoes with Italian Dressing Served on a Hoagie Bun

Grilled Chicken Power Wrap - \$20.00 / per person

Sliced Grilled Chicken with Blend of Julienned Super Vegetables tossed in a Citrus Vinaigrette Wrapped in a Flour Tortilla

VEGETARIAN & VEGAN OPTIONS

Grilled Vegetable Wrap - \$20.00 / per person

Grilled Portobello Mushroom, Zucchini, Roasted Red Pepper, Spinach & Crumbled Goat Cheese with Balsamic Glaze Wrapped in a Flour Tortilla

MAKE IT VEGAN - NO GOAT CHEESE

Mediterranean Wrap - \$20.00 / per person

Hummus & Spinach with Grilled Red Peppers, Zucchini & Red Onion, Feta Cheese & Kalamata Olives Wrapped in a Flour Tortilla **MAKE IT VEGAN - NO FETA CHEESE**

DESSERT SELECTIONS

Chocolate Tuxedo Cake, Strawberry Cloud Cake, Apple Snickers Parfait Peanut Butter Chocolate Cream Pie, Cheesecake, Chocolate Cake Assorted Fresh Berries & Whipped Cream, Chef's Choice Assortment of the Day



Lunch Entrée Salads

All Entrée Salads are served with **Choice of One Soup:** Soup du Jour, Tortilla Soup or Wedding Soup, Assorted Artisan Breads & Butter & Choice of Dessert, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Black & Blue - \$23.00 / per person

Crisp Romaine topped with Sliced Blackened Sirloin, Crumbled Blue Cheese, Diced Tomatoes, Chopped Egg, Bacon & House-Made Croutons Served with Maple Balsamic Vinaigrette Dressing

Caesar Salad - \$23.00 / per person

Crips Romaine, Parmesan Cheese & House-Made Croutons Tossed in Creamy Caesar Dressing **CHOICE OF:** Grilled Salmon or Grilled Chicken

Cobb Salad - \$23.00 / per person

Mixed Greens with Diced Egg, Crumbled Blue Cheese, Diced Tomatoes & Bacon Served with Blush Vinaigrette *CHOICE OF:* Grilled Salmon or Grilled Chicken

Fiesta Salad - \$23.00 / per person Mixed Greens with Roasted Corn, Black Beans, Diced Tomatoes, Jack & Cheddar Cheeses with Tortilla Strips Served with Ranch Dressing *CHOICE OF:* Grilled Salmon or Grilled Chicken

Strawberry Pecan Salad - \$23.00 / per person

Crisp Romaine & Baby Greens with Candied Pecans, Fresh Strawberries & Crumbled Blue Cheese Served with Sweet Poppy Seed Dressing *CHOICE OF:* Grilled Salmon or Grilled Chicken

DESSERT SELECTIONS

Chocolate Tuxedo Cake, Strawberry Cloud Cake, Apple Snickers Parfait Peanut Butter Chocolate Cream Pie, Cheesecake, Chocolate Cake Assorted Fresh Berries & Whipped Cream, Chef's Choice Assortment of the Day



Lunch Buffets

All Lunch Buffets are served with Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Soup & Grilled Salad Bar Buffet - \$27.00 / per person

(Minimum of 15 people required; fewer than 15 add \$3.00 per person) **Choice of One Soup:** Soup Du Jour, Tortilla Soup or Wedding Soup **Mixed Greens with Toppings of:** Grilled Boneless Chicken Breast & Grilled Steak, Grape Tomatoes, Cucumber, House Made Croutons, Shredded Cheddar Cheese, Crumbled Blue Cheese, Chopped Egg, Bacon, Shredded Carrots, Green & Red Peppers & Candied Pecans Assorted Dressings, Assorted Artisan Breads & Whipped Herb Butter **Seasonal Fresh Cut Fruit & Choice of Dessert**

Soup, Baked Potato & Chef Salad Bar Buffet - \$26.00 / per person

(Minimum of 15 people required; fewer than 15 add \$3.00 per person) Choice of 2 Soups: Soup Du Jour, Tortilla Soup, Vegetarian Chili or Wedding Soup Mixed Greens with Toppings of: Diced Ham, Turkey, Bacon, Grape Tomatoes, Cucumber, House Made Croutons, Shredded Cheddar Cheese, Crumbled Blue Cheese, Chopped Egg, Shredded Carrots & Green & Red Peppers served with Assorted Dressings Jumbo Baked Potatoes with Toppings of: Chives, Sour Cream, Whipped Butter, Scallions, Bacon, Shredded Cheddar Cheese & Steamed Broccoli Served with Assorted Artisan Breads & Whipped Herb Butter Choice of Dessert

Assorted Sandwich Buffet - \$27.00 / per person

(Minimum of 15 people required; fewer than 15 add \$3.00 per person) **Choice of Soup:** Soup du Jour, Tortilla Soup or Wedding Soup **Choice of 3 Lunch Sandwiches (See Page 7) Choice of 3 Salads:**

- * Fresh Cut Fruit * Broccoli Salad * Potato Salad *
- * Quinoa Salad * Veggie Power Slaw * House-Made Pasta Salad *
- * Crowne Salad: Romaine & Field Greens with Candied Pecans, Dried Cherries, Crumbled Blue Cheese Served with House Made BLVD Sweet & Sour Dressing*

Choice of Dessert

Deli Buffet - \$28.00 / per person

(Minimum of 15 people required; fewer than 15 add \$3.00 per person) **Choice of One Soup:** Soup Du Jour, Tortilla Soup or Wedding Soup **Build Your Own Sandwich:** Sliced Roasted Turkey Breast, Ham, Roast Beef, Salami, Swiss, Cheddar & Provolone Cheeses, Lettuce, Tomato, Red Onion, Pickles, Mayonnaise & Mustard Assorted Fresh Bread Selection

Choice of 3 Salads:

- * Fresh Cut Fruit * Broccoli Salad * Potato Salad *
- * Quinoa Salad * Veggie Power Slaw * House-Made Pasta Salad *
- * Crowne Salad: Romaine & Field Greens with Candied Pecans, Dried Cherries, Crumbled Blue Cheese Served with House Made BLVD Sweet & Sour Dressing*

Choice of Dessert



Lunch Buffets (Continued)



Healthy Choice Buffet - \$30.00 / per person

(Minimum of 25 people required; fewer than 25 add \$3.00 per person) Quinoa Salad Veggie Power Slaw with Citrus Vinaigrette Salmon Gremolata: Grilled Salmon Filet with Fresh Lemon Herb Blend Grilled Chicken Breast Roasted Sweet Potatoes Caramelized Brussels Sprouts Served with Assorted Artisan Breads & Butter Assorted Fresh Mixed Berry Cups

Fiesta Buffet - \$28.00 / per person

(Minimum of 25 people required; fewer than 25 add \$3.00 per person)
Tortilla Soup
Southwest Salad Bowl: Romaine Lettuce, Tomatoes & Black Olives
With Tortilla Strips & served with a Tex-Mex Ranch on the side
Roasted Corn & Black Bean Salad: Corn, Black Beans, Tomato, Diced Green Pepper & Red Onion
Tossed in a Lime Cilantro Vinaigrette
Marinated Grilled Chicken & Steak with Assorted Toppings of: Grilled Peppers & Onions,
Guacamole, Traditional Tomato Salsa, Pico De Gallo, Jalapenos, Shredded Cheddar Jack Cheese & Sour Cream
With Warm Flour Tortillas & Tortilla Chips
Accompanied by Fiesta Rice
Served with Cinnamon Churros & Cheesecake Xangos with Assorted Dessert Sauces

Italian Pasta Buffet - \$28.00 / per person

(Minimum of 25 people required; fewer than 25 add \$3.00 per person) Classic Tossed Caesar Salad Panzanella Salad Rotini Pasta & Three Cheese Tortellini with Toppings of: Fresh Marinara Sauce, Alfredo Sauce, Meatballs Marinara, Sliced Grilled Chicken Breast, Roasted Vegetables, Sautéed Mushrooms, Shredded Parmesan Cheese & Red Pepper Flakes Served with Assorted Artisan Breads & Butter Choice of Dessert

DESSERT SELECTIONS

Chocolate Tuxedo Cake, Strawberry Cloud Cake, Apple Snickers Parfait Peanut Butter Chocolate Cream Pie, Cheesecake, Chocolate Cake Assorted Fresh Berries & Whipped Cream, Chef's Choice Assortment of the Day

Lunch Buffets (Continued)



Build Your Own Lunch Buffet - \$30.00 / per person

(Minimum of 25 people required; fewer than 25 add \$3.00 per person) Served with Assorted Artisan Breads, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Choice of Two Salads, Two Entrees, One Starch, Two Vegetables & One Dessert Selection See Lunch Entrée Pages 12 - 13 for Descriptions

Salads (Choose Two):

Garden Salad, Crowne Salad, Caesar Salad, Fresh Cut Fruit Salad, Apple Walnut Salad, Quinoa Salad, Veggie Power Slaw & Panzanella Salad

Entrees (Choose Two):

Bruschetta Chicken, Chicken Marsala, Pecan Chicken, Chicken Picatta, Grilled Chicken, Pecan Crusted Salmon, Salmon Gremolata, Maple Pepper Salmon, Filet of Cod, Roasted Pork Loin, Flat Iron Steak with Tri-Peppercorn Demi Eggplant Rolletini, Butternut Squash Ravioli, Three-Cheese Ravioli, Teriyaki Tofu

Starches (Choose One):

Roasted Fingerling Potatoes, Redskin & Chive Mashed Potatoes, Roasted Sweet Potatoes, Wild Rice Pilaf, Garlic Parmesan Orzo, Parmesan Whipped Potatoes

Vegetables (Choose Two):

Herb Green Beans, Roasted Asparagus, Roasted Vegetable Medley, Roasted Broccolini

Desserts (Choose One):

Chocolate Tuxedo Cake, Strawberry Cloud Cake, Apple Snickers Parfait Peanut Butter Chocolate Cream Pie, Cheesecake, Chocolate Cake Assorted Fresh Berries & Whipped Cream Chef's Selection Dessert Assortment of the Day

Lunch Entrées

All Luncheon Entrées are served with **Choice of One Salad & Choice of Dessert,** Assorted Artisan Breads & Butter, Fresh Brewed Coffee & Decaffeinated Coffee, Herbal & Iced Tea Service



Accompaniments are Chef's recommendations but may be substituted to suit your taste

SALAD CHOICES

Crowne Salad — Romaine & Field Greens with Candied Pecans, Dried Cherries & Crumbled Blue Cheese Served with our House Made BLVD Sweet & Sour Dressing on the Side Classic Garden Salad — Romaine & Iceberg Lettuce, Cucumbers, Tomatoes, Shredded Carrots & House-Made Croutons Served with Choice of Dressing on the side Apple Walnut Salad — Romaine & Spring Mix, Candied Walnuts, Red Onion, Granny Smith Apples & Crumbled Blue Cheese Served with House-Made BLVD Sweet & Sour Dressing on the Side Chopped BLT — Chopped Iceberg, Tomato, Bacon, Red Onion, Blue Cheese Crumbles & House-Made Croutons Served with Ranch Dressing on the Side Italian Spinach Salad — Baby Spinach, Shredded Mozzarella, Heirloom Cherry Tomatoes, Roasted Red Peppers & Black Olives Served with Pesto Vinaigrette Dressing on the Side

DESSERT SELECTIONS

Chocolate Tuxedo Cake, Strawberry Cloud Cake, Apple Snickers Parfait Peanut Butter Chocolate Cream Pie, Cheesecake, Chocolate Cake Assorted Fresh Berries & Whipped Cream, Chef's Choice Assortment of the Day

ENTRÉE SELECTIONS

Bruschetta Chicken - \$28.00 / per person

Grilled Chicken Breast with Bruschetta Topping & Melted Mozzarella Creamy Pesto Gnocchi & Broccolini

Chicken Marsala - \$28.00 / per person

Sautéed Chicken Breast with Traditional Marsala Wine Sauce Redskin & Chive Mashed Potatoes & Herb Green Beans

Pecan Chicken - \$28.00 / per person

Pecan Encrusted Chicken with Ginger Peach Salsa Wild Rice & Roasted Asparagus

Chicken Picatta - \$28.00 / per person

Sautéed Chicken Breast with Light Lemon Caper Sauce Parmesan Whipped Potatoes & Roasted Vegetable Medley

Lunch Entrées (Continued)



Grilled Chicken - \$28.00 / per person

Herb Grilled Chicken Breast with Fresh Herb Salsa Served with Brown Rice Pilaf & Vegetable Medley *no guilt, can be made gluten free

Roasted Pork Loin - \$29.00 / per person

Hickory Rubbed Sliced Roasted Pork with a Bourbon Dijon Maple Demi Redskin Chive Mashed Potatoes & Herb Green Beans

Pecan Crusted Salmon - \$30.00 / per person

Pecan Encrusted Salmon topped with Sweet Citrus Chili Glaze Wild Rice & Roasted Asparagus

Salmon Gremolata - \$30.00 / per person

Grilled Salmon Filet dusted with Fresh Lemon Herb Blend Roasted Fingerling Potatoes & Broccolini

Maple Pepper Salmon - \$30.00 / per person

Black Peppered Salmon Filet with Bourbon Barrel Aged Maple Glaze Roasted Sweet Potatoes & Herb Green Beans

Filet of Cod - \$28.00 / per person

Panko Crusted Cod with Roasted Red Pepper Coulis Garlic Parmesan Orzo & Roasted Asparagus

VEGETARIAN & VEGAN OPTIONS

Eggplant Rolletini - \$27.00 / per person

Tender Eggplant stuffed with Ricotta Cheese topped with Marinara, Asiago & Melted Mozzarella Creamy Pesto Gnocchi

Three-Cheese Ravioli - \$27.00 / per person

Three-Cheese Ravioli with Sun-Dried Tomato & Spinach Cream Sauce Roasted Asparagus Spears

Butternut Squash Ravioli - \$27.00 / per person

Fresh Butternut Squash Ravioli with Sage Cream Sauce Roasted Asparagus Spears

Teriyaki Tofu - \$27.00 / per person

Teriyaki Tofu with Mushrooms Steamed Rice & Watercress **Vegan & Gluten Free**

Dinner Entrées

All Dinner Entrées are served with **Choice of One Salad & Choice of Dessert,** Assorted Artisan Breads & Butter, Fresh Brewed Coffee & Decaffeinated Coffee, Herbal & Iced Tea Service



Accompaniments are Chef's recommendations but may be substituted to suit your taste

SALAD CHOICES

Crowne Salad — Romaine & Field Greens with Candied Pecans, Dried Cherries & Crumbled Blue Cheese Served with our House Made BLVD Sweet & Sour Dressing on the Side Classic Garden Salad — Romaine & Iceberg Lettuce, Cucumbers, Tomatoes, Shredded Carrots & House-Made Croutons Served with Choice of Dressing on the side Apple Walnut Salad — Romaine & Spring Mix, Candied Walnuts, Red Onion, Granny Smith Apples & Crumbled Blue Cheese Served with House-Made BLVD Sweet & Sour Dressing on the Side Chopped BLT — Chopped Iceberg, Tomato, Bacon, Red Onion, Blue Cheese Crumbles & House-Made Croutons Served with Ranch Dressing on the Side Italian Spinach Salad — Baby Spinach, Shredded Mozzarella, Heirloom Cherry Tomatoes, Roasted Red Peppers & Black Olives Served with Pesto Vinaigrette Dressing on the Side

DESSERT SELECTIONS

Caramel Apple Pie, Cheesecake, Chocolate Cake, Almond Joy Mousse, Italian Lemon Cake Assorted Fresh Berries & Fresh Whipped Cream, Chocolate Cream Pie,

ENTRÉE SELECTIONS

Bruschetta Chicken - \$38.00 / per person

Grilled Chicken Breast with Bruschetta Topping & Melted Mozzarella Creamy Pesto Gnocchi & Broccolini

Chicken Marsala - \$38.00 / per person

Sautéed Chicken Breast with Traditional Marsala Wine Sauce Redskin & Chive Mashed Potatoes & Herb Green Beans

Pecan Chicken - \$38.00 / per person

Pecan Encrusted Chicken with Ginger Peach Salsa Wild Rice & Roasted Asparagus

Chicken Picatta - \$38.00 / per person

Sautéed Chicken Breast with Light Lemon Caper Sauce Parmesan Whipped Potatoes & Roasted Vegetable Medley

Dinner Entrées (Continued)

Grilled Chicken - \$38.00 / per person

Herb Grilled Chicken Breast with Fresh Herb Salsa Served with Brown Rice Pilaf & Vegetable Medley *no guilt, can be made gluten free

French Pork Chop - \$40.00 / per person

Grilled French Pork Chop with Sweet Tomato Onion Jam Parmesan Orzo & Roasted Vegetable Medley

Pecan Crusted Salmon - \$40.00 / per person

Pecan Encrusted Salmon topped with Sweet Citrus Chili Glaze Wild Rice & Roasted Asparagus

Salmon Gremolata - \$40.00 / per person

Grilled Salmon Filet dusted with Fresh Lemon Herb Blend Roasted Fingerling Potatoes & Broccolini

Maple Pepper Salmon - \$40.00 / per person

Black Peppered Salmon Filet with Bourbon Barrel Aged Maple Glaze Roasted Sweet Potatoes & Herb Green Beans

Filet of Cod - \$38.00 / per person

Panko Crusted Cod with Roasted Red Pepper Coulis Garlic Parmesan Orzo & Roasted Asparagus

Chilean Sea Bass - \$43.00 / per person

Chilean Sea Bass with Fresh Herbs topped with Red Pepper Beurre Blanc Parmesan Risotto & Roasted Asparagus

Halibut - \$43.00 / per person

Grilled Halibut Steak with Heirloom Tomato Corn Relish Roasted Fingerling Potatoes & Broccolini

Mahi Mahi - \$43.00 / per person

Lightly Blackened Mahi Mahi with Fresh Mango & Cilantro Salsa Wild Rice & Julienned Vegetables

Filet Mignon - \$48.00 / per person

8 oz. Prime Filet of Beef *Select 1 Sauce*: Blue Stilton & Balsamic Reduction, Wild Mushroom Ragout OR Cabernet Demi Redskin & Chive Mashed Potatoes & Roasted Asparagus

Sliced Beef Tenderloin - \$49.00 / per person

Sliced Beef Tenderloin with Tri-Peppercorn Demi Parmesan Whipped Potatoes & Green-Tip Baby Carrots

Duet of Filet & Chicken - \$50.00 / per person

6 oz. Prime Filet Grilled topped with a Cabernet Demi served **alongside your choice of Chicken Entree** Roasted Redskin Chive Mashed Potatoes & Herb Green Beans



Dinner Entrees (Continued)



VEGETARIAN & VEGAN OPTIONS

Eggplant Rolletini - \$38.00 / per person

Tender Eggplant stuffed with Ricotta Cheese topped with Marinara, Asiago & Melted Mozzarella Creamy Pesto Gnocchi

Three-Cheese Ravioli - \$38.00 / per person

Three-Cheese Ravioli with Sun-Dried Tomato & Spinach Cream Sauce Roasted Asparagus Spears

Butternut Squash Ravioli - \$38.00 / per person

Fresh Butternut Squash Ravioli with Sage Cream Sauce Roasted Asparagus Spears

Teriyaki Tofu - \$38.00 / per person

Teriyaki Tofu with Mushrooms Steamed Rice & Watercress **Vegan & Gluten Free**

Dinner Buffets

All Dinner Buffets are Served with Assorted Artisan Breads, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Crowne Dinner Buffet - \$47.00 / per person

Two Entrée (A Third Entrée may be added for an additional \$3.00 per person) (Minimum of 25 people required; fewer than 25 add \$3.00 per person)

Choice of Two Salads, Two Entrees, One Starch, Two Vegetables & One Dessert Selection See Dinner Entrée Pages 14 - 16 for Descriptions

Salads (Choose Two):

Garden Salad, Crowne Salad, Caesar Salad, Fresh Cut Fruit Salad, Apple Walnut Salad, Quinoa Salad, Veggie Power Slaw & Panzanella Salad

Entrees (Choose Two):

Bruschetta Chicken, Chicken Marsala, Pecan Chicken, Chicken Picatta, Grilled Chicken, Pecan Crusted Salmon, Salmon Gremolata, Maple Pepper Salmon, Filet of Cod, Roasted Pork Loin, Flat Iron Steak with Tri-Peppercorn Demi, Eggplant Rolletini, Butternut Squash Ravioli, Three-Cheese Ravioli, Teriyaki Tofu *Carved Prime Rib may be selected as an Entrée for an additional \$4.00 / per person*

Starches (Choose One):

Roasted Fingerling Potatoes, Redskin & Chive Mashed Potatoes, Roasted Sweet Potatoes, Roasted Baby Potatoes Wild Rice Pilaf, Garlic Parmesan Orzo, Parmesan Whipped Potatoes

Vegetables (Choose Two):

Herb Green Beans, Roasted Asparagus, Caramelized Brussels Sprouts Roasted Vegetable Medley, Roasted Broccolini

Desserts (Choose One):

Peanut Butter Chocolate Cream Pie, Cheesecake, Chocolate Cake, Caramel Apple Pie, Carrot Cake Assorted Fresh Berries & Whipped Cream, Italian Lemon Cake Chef's Selection Dessert Assortment of the Day



Themed Buffets



Themed Dinner Buffets are served with Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

BBQ Buffet - \$47.00 / per person

(Minimum of 25 people required; fewer than 25 add \$3.00 per person) Carolina BBQ Pulled Pork Chipotle BBQ Beef Macaroni & Cheese Corn Succotash Cole Slaw Corn Bread with Butter & Honey Kings Hawaiian Slider Rolls Peach Crisp

Fiesta Buffet - \$38.00 / per person

(Minimum of 25 people required; fewer than 25 add \$3.00 per person)
Tortilla Soup
Southwest Salad Bowl: Romaine Lettuce, Tomatoes & Black Olives topped with Tortilla Strips
Served with a Tex-Mex Ranch on the side
Roasted Corn & Black Bean Salad: Corn, Black Beans, Tomato, Diced Green Pepper & Red Onion
Tossed in a Lime Cilantro Vinaigrette
Marinated Grilled Chicken and Steak with Assorted Toppings of: Grilled Peppers & Onions, Guacamole,
Traditional Tomato Salsa, Pico De Gallo, Jalapenos, Shredded Cheddar Jack Cheese & Sour Cream
With Warm Flour Tortillas & Tortilla Chips
Accompanied by Fiesta Rice
Served with Cinnamon Churros & Xangos with Assorted Dessert Sauces

Italian Buffet - \$47.00 / per person

(Minimum of 25 people required; fewer than 25 add \$3.00 per person) Classic Caesar Salad Panzanella Salad Chicken Parmesan Steak Bolognese over Penne Pasta Tortellini Alfredo Roasted Italian Vegetable Blend Tiramisu Italian Cream Cake

SPECIALTY SELECTIONS

All Entrée Selections include House Garden Salad with Dressing on the side Fresh Brewed Coffee, Decaffeinated Coffee & Hot Tea Service

Grilled Chicken Salad - \$23.00 / per person

Mixed Greens, Garden Vegetables, Sliced Grilled Chicken with Raspberry Vinaigrette Dressing *GLUTEN FREE*

Pasta Primavera Lunch - \$27.00 / per person | Dinner - \$36.00 / per person

Gluten Free Pasta tossed with Seasonal Vegetables in a light Basil Agli e Olio GLUTEN FREE VEGETARIAN

Portobello Mushroom Stack

Lunch - \$27.00 / per person | Dinner - \$36.00 / per person

Roasted Portobello Mushrooms stacked with layers of Fresh Mozzarella, Zucchini & Tomato Topped with Chef's Tomato Sauce *GLUTEN FREE VEGETARIAN*

Grilled Chicken

Lunch - \$28.00 / per person | Dinner - \$36.00 / per person

Grilled Chicken Breast over Wilted Spinach with Herbed Infused Olive Oil Served with Roasted Seasonal Vegetables *GLUTEN FREE*

Hummus & Veggies

Lunch - \$23.00 / per person | Dinner - \$28.00 / per person

Grilled Seasonal Vegetable Plate with Hummus & Pita Points GLUTEN FREE – NO PITA POINTS VEGETARIAN VEGAN – NO PITA POINTS

Stuffed Portobello Mushroom

Lunch - \$27.00 / per person | Dinner - \$36.00 / per person

Portobello Mushroom stuffed with Sun-Dried Tomato & Olive Cous Cous Served over Wilted Spinach with Roasted Red Pepper Coulis GLUTEN FREE VEGETARIAN VEGAN



Hors D' Oeuvres – Platters

Domestic Cheese & Crackers - \$5.00 / per person Chef's Selection of Domestic Cheese & Assorted Gourmet Crackers

Domestic & Imported Cheese & Crackers - \$6.50 / per person Chef's Selection of Domestic & Imported Cheese Assorted Gourmet Crackers, Candied Walnuts & Dried Fruits

Vegetable Crudités with House Made Dip - \$5.00 / per person Broccoli, Cucumber, Sweet Red Bell Pepper, Carrots & Celery

Fruit Platter - \$5.00 / per person Seasonal Melons, Pineapple and Strawberries garnished with Seedless Grapes & Fresh Berries

Jumbo Shrimp Cocktail - Market Price Served with House Made Cocktail Sauce & Fresh Lemon

Spinach & Artichoke Dip - \$6.00 / per person (Minimum of 25 people required) served warm Spinach & Artichoke Dip with Grilled Pita Points

Buffalo Chicken Dip - \$7.00 / per person (Minimum of 25 people required) served warm **Served with Crostini**

Pizza Dip - \$6.00 / per person (Minimum of 25 people required) served warm **Served with Crostini**

Charleston Cheese Dip - \$6.00 / per person (Minimum of 25 people required) served warm Perfect Blend of Cheeses topped with Bacon Served with Pita Chips

Mediterranean Platter - \$10.00 / per person

Hummus & Feta Tomato Salsa with Bell Peppers, Cucumbers, Celery, Carrots & Kalamata Olives Served with Grilled Herb Flatbreads and Crackers

Grilled Vegetable Platter - \$9.00 / per person

Asparagus, Red Pepper, Yellow Squash, Zucchini, Portobello Mushroom, Carrots & Red Onion Marinated with Balsamic Vinegar & Olive Oil

Charcuterie Board - \$15.00 / per person

(Minimum of 25 people required) served warm Chef's Selection of Cured & Smoked Meats & Assorted Artisan Cheeses Crostini & Flatbread, Seasonal Pickled Vegetables & Spreads

SUSHI SELECTION

Raw & Cooked Maki Tray - \$160.00 / per platter 90 Total Pieces 18 pieces of California Roll 18 pieces of Shrimp California Roll 18 pieces of Spicy Tuna 18 pieces of Philadelphia Roll 18 pieces of New York Roll Additional varieties of Sushi Rolls are available upon request ~ please contact your meeting planner for options & pricing

All Menu Prices Subject to Change All prices subject to a 22% service charge and 7.5% state sales tax, Guaranteed attendance numbers must be given 3 business days prior to event January 2017 CROWNE PLAZA COLUMBUS DOWNTOWN 33 East Nationwide Boulevard | Columbus, OH 43215 614.461.4100 |Sales@columbushospitality.com WWW.CROWNEPLAZA.COM/CMHCROWNEPLAZA





Cold Hors d' Oeuvres

Tomato Bruschetta	\$115.00 / 50 pieces
Assorted Tea Sandwiches	\$115.00 / 50 pieces
Assortment of Chicken Salad, Tuna Salad &	
Cucumber with Dill Cream Cheese	
Smoked Salmon Canapés	\$135.00 / 50 pieces
Smoked Salmon on Sliced Cucumber with Herb Cream Cheese	
Sun-Dried Tomato Boursin Cheese	\$135.00 / 50 pieces
With Kalamata Olive in a Crispy Phyllo Cup	
Crispy Wonton with Asian Crab Salad	\$135.00 / 50 pieces
Cantaloupe wrapped Prosciutto with Cracked Black Pepper	\$145.00 / 50 pieces
Crostini with Goat Cheese, Pear, Honey & Walnuts	\$145.00 / 50 pieces
Black Bean & Corn Tartlet	\$115.00 / 50 pieces
House-Made Chicken Salad Phyllo Cup	\$135.00 / 50 pieces

Hot Hors D' Oeuvres

BBQ Meatballs	\$85.00 / 50 pieces
Chicken Wings, served with Celery & Ranch	\$100.00 / 50 pieces
(BBQ, Hot, Ranch or Chef's Signature)	¢40000/F0 :
Jalapeno Cheese Stuffed Pretzel Bites	\$100.00 / 50 pieces
Mini Red Potatoes Stuffed with Bacon, Sour Cream & Cheddar	\$125.00 / 50 pieces
Sausage Stuffed Mushrooms	\$125.00 / 50 pieces
Spinach & Feta Stuffed Mushrooms	\$125.00 / 50 pieces
Crab Stuffed Mushrooms	\$135.00 / 50 pieces
Spanakopita	\$125.00 / 50 pieces
Spinach & Feta Cheese Wrapped in Phyllo	
Goat Cheese Phyllo Cups with Pecans & Raspberry	\$135.00 / 50 pieces
Grilled Chicken or Vegetable Quesadilla Wedges	\$125.00 / 50 pieces
Vegetable Spring Rolls with Ginger Asian Sauce	\$125.00 / 50 pieces
Coconut Chicken with Tangy Orange Sauce	\$140.00 / 50 pieces
Coconut Shrimp with Tangy Orange Sauce	\$150.00 / 50 pieces
Shrimp Rangoon with Spicy Pineapple Chutney	\$150.00 / 50 pieces
Scallops Wrapped in Bacon	\$140.00 / 50 pieces
Chicken Satay with a Honey Peanut or Sesame Ginger Sauce	\$120.00 / 50 pieces
Beef Skewers with Red Pepper, Onion & Mushroom	\$160.00 / 50 pieces
Crab Cakes with a Sweet Chili Sauce	\$225.00 / 50 pieces
Asparagus with Fontina & Boursin Cheese in Puff Pastry	\$135.00 / 50 pieces
Fig Jam & Mascarpone Cheese Beggars Purse	\$135.00 / 50 pieces
Asian Pork Pot Stickers with Hoisin Sauce	\$125.00 / 50 pieces
Mini Beef Wellington	\$175.00 / 50 pieces
Spinach & Artichoke Dip Cups	\$125.00 / 50 pieces
Artichoke & Goat Cheese Beignets	\$150.00 / 50 pieces
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Chef Attended Action Stations

All Carving & Pasta Stations require an Attendant Fee \$75.00 per Attendant

Prime Rib of Beef - \$350.00 / serves up to 40 people

Served with Silver Dollar Rolls, Horseradish, Cream & Pesto Mayonnaise

Honey Glazed Ham - \$250.00 / serves up to 60 people

Served with Silver Dollar Rolls & Dijonnaise

Beef Tenderloin - \$250.00 / serves up to 20 people Served with Silver Dollar Rolls, Whole Grain Mustard & Sun-Dried Tomato Mayonnaise

Turkey Breast - \$220.00 / serves up to 40 people Served with Silver Dollar Rolls, Mayonnaise & Dijon Mustard

Pasta Sautee Station - \$15.00 / per person

(Requires one attendant per 50 guests) **Pastas**: Cheese Tortellini, Whole Wheat Penne & Rotini Pastas **Assorted Sauces**: Marinara, Alfredo & Pesto **Toppings**: Baby Shrimp, Sausage, Grilled Chicken, Meatballs, Sun-Dried Tomatoes, Parmesan Cheese, Wild Mushrooms, Artichoke Hearts, Roasted Vegetables & Spinach **Assorted Artisan Breads & Herb Butter**

Guest Action Stations

Minimum of 50 Guests required for these Action Stations

Chips & Dips - \$10.00 / per person

Grilled Pita Points & Crostini with: Buffalo Chicken Dip / Spinach & Artichoke Dip / Pizza Dip

Tapenade & Bruschetta Bar - \$12.00 / per person

Crostini with the following Spreads: Traditional Bruschetta / Pear, Goat Cheese & Walnut Spread / Olive Tapenade Southwest Pineapple & Black Beans / Garlic Chive & Wild Mushrooms

Artisan Taco Bar - \$15.00 / per person

Grilled Flour Tortillas with: Pulled Short Rib / Pulled Jerk Spiced Chicken / Baja Shrimp Tomato Corn Salsa / Pickled Onions / Cilantro Lime Slaw Crumbled Queso Blanco / Pineapple Mango Salsa



Sweet Endings

Assorted Mini Desserts - \$9.00 / per person

Key Lime Tarts Mini Cheesecakes Assorted Dessert Bars Assorted Petit Fours

Gourmet Coffee Bar - \$8.00 / per person

Fresh Brewed Coffee & Decaffeinated Coffee Rock Candy Stirrers, Cinnamon Sticks, Shaved Chocolate, Caramel, Vanilla & Hazelnut Syrups, Biscotti, Half & Half, Skim Milk & Assorted Sugars

A LA CARTE DESSERT ITEMS

Assorted Cookies	\$30.00 / per dozen
Iced Brownies	\$30.00 / per dozen
Assorted Petit Fours	\$75.00 / 50 pieces
Miniature Assorted Cheesecakes	\$110.00 / 50 pieces
Assorted Cream & Fruit Filled Steam Buns	\$36.00 / per dozen
Assorted Beignets Milk Chocolate / White Chocolate / Hazelnut	\$30.00 / per dozen
Assorted Dessert Bars	\$36.00 / per dozen



CROWNE PLAZA COLUMBUS - DOWNTOWN

Beverages

HOST BAR

(Charges bases on actual number of drinks consumed)	
Call Brands	\$6.00
Premium Brands	\$6.50
Domestic Beer	\$4.50
Imported & Premium Beer	\$5.50
House Wines	\$6.50
Soft Drinks & Juices	\$2.00

CASH BAR

(Attendees pay individually for their own drinks)	
Call Brands	\$6.50
Premium Brands	\$7.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wines	\$7.00
Soft Drinks & Juices	\$2.50

Call Brands

Smirnoff Vodka Beefeater Gin Bacardi Rum & Captain Morgan Rum Lauders Scotch Jim Beam Bourbon Seagram's Seven Whiskey

Premium Brands

Absolut Vodka Tanqueray Gin Bacardi Rum & Captain Morgan Rum Dewar's Scotch Jack Daniels Bourbon Crowne Royal Whiskey

All Liquor Prices Include Full Bar Set-Ups and Mixers

Private Bar Charges

For parties of 75 people or less, there is a \$75.00 charge per Private Bar For parties of 50 or less, there is a \$100.00 charge per Private Bar Our service standard is one bartender per 100 people on Hosted Bars & one bartender per 150 people on Cash Bars Additional bartenders may be added for an additional \$100.00 per bartender

Please ask your Catering Manager for available selections of Premium Wines by the Bottle & about our Deluxe Beverage Selections!

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