

# CONTINENTAL BREAKFAST.

Continental Breakfasts include Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas. Coffee breaks will be replenished for 30 minutes.

## THE ARKANSAN

11 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices  
 Fresh Whole Fruits  
 Warm Cinnamon Rolls  
 Country Biscuit Sandwiches with Egg & Sausage

## TRADITIONAL

12 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices  
 Fresh Sliced Seasonal Fruits & Berries  
 Breakfast Breads & Muffins

## JUST BAGELS

12 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices  
 Fresh Seasonal Fruit Kabobs with Honey Yogurt Dipping Sauce  
 Assorted Bagels with Flavored Cream Cheeses

## HEALTHY CHOICE

14 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices  
 Fresh Whole & Sliced Seasonal Fruits  
 Domestic Cheeses  
 Bran Muffins & Fruit Breads  
 Hot Oatmeal with Brown Sugar & Raisins  
 Low Fat Yogurt with Toasted Granola

## CONTINENTAL ADDITIONS

Country Biscuit Sandwiches with Egg & Sausage	3.00 Per Person
Country Biscuit Sandwiches with Egg & Cheese	3.00 Per Person
Croissant Sandwiches with Egg & Cheese	3.50 Per Person
Croissant Sandwiches with Ham, Egg & Cheese	4.00 Per Person
Scrambled Eggs (20 guest minimum)	4.00 Per Person
Assorted Cereals & Chilled Milk	4.50 Per Person

A 21% taxable service charge and 11% sales tax will be added.

## PLATED BREAKFAST.

Plated Entrees include Basket of Warm Biscuits with Butter, Preserves, Orange Juice, Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas.

### CLASSIC AMERICAN

15 Per Person

Scrambled Eggs  
Hickory Smoked Bacon  
Sausage  
Hash Browns

### FRENCH TOAST FOSTER

15 Per Person

Served with a Bananas Foster Syrup  
Scrambled Eggs  
Hickory Smoked Bacon  
Sausage

### EGGS BENEDICT

17 Per Person

Poached Eggs on a Toasted English Muffin with Canadian Bacon  
Topped with Hollandaise Sauce & Asparagus

A 21% taxable service charge and 11% sales tax will be added.

## BREAKFAST BUFFET.

Breakfast Buffets include Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas.  
Buffets are based on two hours of service with a 20 guest minimum.  
Should the guarantee fall below 20, the menu prices will increase by \$5 per person.

### CAFÉ 201 BREAKFAST

15 Per Person

Take your group through the Café 201 Breakfast Buffet  
Maximum of 35 People

### SOUTHERN COUNTRY BUFFET

17 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices  
Fresh Sliced Seasonal Fruits & Berries  
Fluffy Scrambled Eggs  
Buttermilk Pancakes with Warm Maple Syrup  
Apple Smoked Bacon  
Pork Sausage Links  
Grits with Cheddar Cheese, Diced Bacon, & Chives  
Warm Buttermilk Biscuits with Country Sausage Gravy

### ALL AMERICAN BUFFET

18 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices  
Fresh Seasonal Whole Fruits  
Fluffy Scrambled Eggs  
French Toast Sticks with Warm Maple Syrup  
Apple Smoked Bacon  
Pork Sausage Links  
Breakfast Potatoes  
Assorted Cereals & Chilled Milk  
Assorted Muffins

A 21% taxable service charge and 11% sales tax will be added.

# BRUNCH BUFFET.

Brunch Buffets include Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas.

## SOUTHERN BRUNCH BUFFET

26 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices  
Fresh Sliced Seasonal Fruits & Berries  
Fluffy Scrambled Eggs  
Apple Smoked Bacon  
Pork Sausage Links  
Roasted Potatoes  
Creole Style Shrimp & Grits  
Southern Fried Chicken  
Smothered Green Beans  
Warm Buttermilk Biscuits with Country Sausage Gravy  
Peach Cobbler

## THE CROWNE BRUNCH BUFFET

30 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices  
Fresh Seasonal Whole Fruits  
Fluffy Scrambled Eggs  
French Toast Sticks with Warm Maple Syrup  
Apple Smoked Bacon  
Pork Sausage Links  
Breakfast Potatoes  
Pesto Crusted Salmon with Lemon Butter Sauce  
Roasted Pork Loin Dijonnaise  
Fresh Vegetable Medley  
Assorted Breakfast Breads  
Mini Cheesecakes  
Petit Fours

ADD MIMOSAS or BLOODY MARYS

6 Per Person

A 21% taxable service charge and 11% sales tax will be added.

## BREAKFAST & BRUNCH STATIONS.

Prices are based on one hour of service & only available in addition to breakfast & brunch buffets.

Stations require a chef attendant, \$100 per 75 guests.

### BELGIAN WAFFLES

6 Per Person

Fresh Berries, Powdered Sugar, Whipped Cream, & Warm Maple Syrup

### EGGS & OMELETS

7 Per Person

Hickory Smoked Bacon, Black Forest Ham, Mushrooms, Bell Peppers, Onions, Tomatoes, Salsa, Cheddar & Mozzarella Cheeses

### EGGS BENEDICT

8 Per Person

Poached Eggs, Hollandaise Sauce, & Canadian Bacon on an English Muffin

## BREAKFAST A LA CARTE.

Regular & Low Fat Individual Yogurts

3 Each

Low Fat Yogurt, Granola, & Berry Parfait

6 Each

Diced Fruit Cups

6 Each

Smoked Salmon & Bagels

8 Per Person

Served with Chopped Eggs, Onions, Capers, & Cream Cheese

Hard Boiled Eggs

30 Per Dozen

Assorted Coffee Cakes

36 Per Dozen

Breakfast Breads

36 Per Dozen

Fruit Filled Strudels

36 Per Dozen

Muffins

36 Per Dozen

Assorted Fresh Bagels with Cream Cheese

40 Per Dozen

Croissant Sandwiches with Egg & Cheese

42 Per Dozen

Croissant Sandwiches with Ham, Egg & Cheese

48 Per Dozen

A 21% taxable service charge and 11% sales tax will be added.

## BREAKS A LA CARTE.

### BEVERAGES & SNACKS

Chilled Bottled Water	2.00 Each
Assorted Chilled Soft Drinks	2.50 Each
Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices	3.50 Each
Fruit Punch	32 Per Gallon
Iced Tea	32 Per Gallon
Southern Style Lemonade	32 Per Gallon
Sparkling Punch	32 Per Gallon
Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas	34 Per Gallon
Assorted Bags of Chips	2.25 Each
Assorted Granola Bars	2.25 Each
Mini Pretzels	2.25 Each
Popcorn	2.25 Each
Mixed Nuts	25 Per Pound
Assorted Mini Candy Bars	30 Per Pound

### FROM OUR BAKERY

Fresh Baked Cookies	28 Per Dozen
Bagels & Cream Cheese	36 Per Dozen
Baked Brownies	36 Per Dozen
Chocolate Covered Strawberries	36 Per Dozen
Lemon Bars	36 Per Dozen
Assorted Mini Cheesecakes	42 Per Dozen
Petit Fours	42 Per Dozen

A 21% taxable service charge and 11% sales tax will be added.

## ALL DAY PACKAGES.

All coffee breaks will be replenished for 30 minutes.  
Add a Lunch Buffet for \$20 per person.

### PACKAGE I BREAKFAST

25 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices

Fresh Sliced Fruits

Assorted Breakfast Breads with Butter, Preserves, & Cream Cheese

Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas

### MID-MORNING BREAK

Fresh Whole Fruits

Assorted Muffins

Assorted Chilled Soft Drinks

Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas

### MID-AFTERNOON BREAK

Fresh Baked Cookies

Fresh Whole Fruits

Assorted Chilled Soft Drinks

Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas

### PACKAGE II BREAKFAST

30 Per Person

Individual Orange, Ruby Red Grapefruit, Apple, & Cranberry Juices

Fresh Sliced Seasonal Fruits & Berries

Assorted Breakfast Breads & Bagels with Butter, Preserves, & Cream Cheeses

Assorted Chilled Soft Drinks & Bottled Water

Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas

### MID-MORNING BREAK

Fresh Whole Fruits

Assorted Coffee Cakes

Granola Bars

Assorted Chilled Soft Drinks & Bottled Water

Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas

### MID-AFTERNOON BREAK

Fresh Baked Cookies, Brownies, & Lemon Bars

Fresh Whole Fruits

Assorted Bags of Potato Chips

Assorted Chilled Soft Drinks & Bottled Water

Starbucks Coffee, Decaffeinated Coffee, & Herbal Teas

A 21% taxable service charge and 11% sales tax will be added.

# SPECIALTY BREAKS.

20 Guest Minimum

## FIT FOR LIFE

Fresh Seasonal Fruit Kabobs with Honey Yogurt Dip  
Domestic Cheeses & Crackers  
Assorted Granola Bars  
Trail Mix  
Bottled Water

11 Per Person

## RAZORBACK

Mini Corn Dogs  
Fried Brownie Bites  
Basket of Popcorn  
Soft Pretzels with Mustard  
Assorted Chilled Soft Drinks & Bottled Water

11 Per Person

## SNACK ATTACK

Fresh Whole Fruits  
Assorted Candy Bars  
Assorted Granola Bars  
Chex Mix  
Rice Crispy Treats  
Assorted Bags of Chips  
Assorted Chilled Soft Drinks & Bottled Water

11 Per Person

## CHOCOLATE LOVER

Fresh Baked Chocolate Chip Cookies  
Chocolate Brownies  
Chocolate Covered Strawberries  
Chocolate Covered Pretzels  
Assorted Chocolate Candies  
Chilled Milk  
Assorted Chilled Soft Drinks & Bottled Water

14 Per Person

## SWEET TOOTH

M&M's  
Peanut M&M's  
Jelly Beans  
Reese's Pieces  
Yogurt Covered Raisins  
Chocolate Covered Pretzels  
Assorted Chilled Soft Drinks & Bottled Water

15 Per Person

A 21% taxable service charge and 11% sales tax will be added.



## SANDWICHES, WRAPS, & SALADS.

<b>TRADITIONAL TURKEY or HAM SANDWICH</b>	<b>15 Per Person</b>
Shaved Turkey or Shaved Ham on Whole Wheat Berry Bread with Monterey Jack Cheese, Lettuce, & Sliced Tomatoes	
<b>FIESTA CHICKEN WRAP</b>	<b>16 Per Person</b>
Grilled Chicken with Shredded Lettuce, Monterey Jack Cheese, Fresh Pico de Gallo, & Lime Sour Cream rolled in a Jalapeno Cheese Tortilla Wrap	
<b>HAM &amp; TURKEY CROISSANT</b>	<b>16 Per Person</b>
Flaky Croissant Filled with Shaved Turkey & Ham layered with Lettuce, Sliced Tomatoes, & Cheese	
<b>ROAST BEEF PO-BOY</b>	<b>16 Per Person</b>
Sliced Cajun Roast Beef on New Orleans French Bread with Swiss Cheese, Lettuce, & Sliced Tomatoes	
<b>THE SUB</b>	<b>16 Per Person</b>
Soft Hoagie Bun with Shaved Turkey, Black Forest Ham, Genoa Salami, Swiss Cheese, Lettuce, Sliced Tomatoes, & Purple Onions	
<b>ASIAN CHICKEN SALAD</b>	<b>17 Per Person</b>
Iceberg & Mixed Greens topped with Soy Marinated Grilled Chicken, Baby Corn, Mandarin Oranges, Water Chestnuts, Grape Tomatoes, Sliced Almonds, & Chow Mein Noodles served with Sesame Dressing	
<b>GRILLED CHICKEN CAESAR SALAD</b>	<b>17 Per Person</b>
Romaine Lettuce, Parmesan Cheese, Croutons, & Marinated Grilled Chicken Breast. Served with Traditional Caesar Dressing	
<b>SUBSTITUTE SHRIMP</b>	<b>22 Per Person</b>

BOXED – includes Starbucks Coffee, Iced Tea, Whole Fruit, Bag of Potato Chips, & Fresh Baked Cookie

PLATED – includes Starbucks Coffee, Iced Tea, Potato Chips, Pickle Spear, & Chef's Choice Dessert

A 21% taxable service charge and 11% sales tax will be added.

# PLATED LUNCH.

All Entrees include Garden Salad or Caesar Salad with Homestyle Dressings, Warm Rolls, Butter, Iced Tea, & Starbucks Coffee.

**TRADITIONAL MEAT LASAGNA** 18 Per Person

Served on a bed of Spinach, Marinara Sauce, & Parmesan Cheese

**CHICKEN PESTO** 20 Per Person

Sautéed Breast of Chicken with Pesto Cream Sauce served with Herb Risotto & Broccoli Florets

**CAJUN CATFISH** 21 Per Person

Lightly coated with Cajun Spices & a Lime Butter Sauce served with Confetti Rice & Succotash

**CHICKEN PICCATA** 21 Per Person

Served with Lemon Caper Sauce, Rice Pilaf, & Squash Provençal

**MAPLE GLAZED ROASTED PORK LOIN** 21 Per Person

Roasted Pork Loin with a Bourbon Demi-Glace served with Smashed Sweet Potatoes & Vegetable Medley

**ROSEMARY ROASTED CHICKEN** 21 Per Person

Marinated Airline Breast of Chicken with Rosemary Au Jus served with Mashed Potatoes, Sautéed Squash, & Onions

**TILAPIA ALMONDINE** 22 Per Person

Sautéed with Toasted Almonds & Lemon Butter Sauce served with Garden Rice, Peas, & Carrots

**GRILLED FLANK STEAK** 25 Per Person

Served Sliced with a Mushroom Sauce, Garlic Mashed Potatoes, & Green Beans

**BACON WRAPPED FILET MIGNON** 29 Per Person

6 oz. Filet with a Bordelaise Sauce served with Sautéed Mushrooms & Chateau Potatoes

**Choice of 2 Desserts:**

Chocolate Cake

Strawberry Shortcake

Carrot Cake

Tiramisu

Pecan Pie

Apple Pie

A 21% taxable service charge and 11% sales tax will be added.

## CROWNE PLAZA LUNCH BUFFETS.

Unless otherwise indicated, a 30 guest minimum is required.

Should the guarantee fall below 30, the menu prices will increase by \$5 per person.

All buffets include Iced Tea & Starbucks Coffee.

### CAFÉ 201 LUNCH BUFFET 18 Per Person

**35 Guest Maximum**

Take your group through the Café 201 Lunch Buffet  
Chef's Choice of Dessert

### SOUP & SALAD BAR 18 Per Person

Garden Salad with Homestyle Dressings, Classic Caesar Salad,  
Cucumber & Tomato Salad, Chicken Salad, Broccoli Salad, Fruit Salad,  
Tri Color Pasta, & Marinated Vegetables  
Choice of Broccoli Cheese Soup, Chicken Noodle Soup, Vegetarian Minestrone, or Mushroom Soup  
Warm Rolls with Butter  
Lemon Bars & Banana Pudding

### BAKED POTATO BAR 19 Per Person

**20 Guest Minimum**

Mixed Greens Salad with Homestyle Dressings, Fruit Salad, Soup Du Jour, & Crackers  
Toppings include Chili, Diced Ham, Jalapenos, Green Onions, Cheddar Cheese,  
Sour Cream, Whipped Butter, Bacon Bits, Steamed Broccoli, & Green Peas  
Chocolate & Strawberry Mousse

### EXECUTIVE DELI BUFFET 22 Per Person

**20 Guest Minimum**

Garden Salad with Homestyle Dressings, Soup Du Jour, Potato Salad, & Coleslaw  
Deli Display of Mesquite Smoked Turkey, Roast Beef & Black Forest Ham,  
Sliced American, Swiss & Monterey Jack Cheeses, Assorted Sliced Breads & Condiments,  
Potato Chips, & Relish Tray  
Cookies & Brownies

### DOWN HOME SOUTHERN 25 Per Person

Garden Salad with Homestyle Dressings, Country Style Potato Salad, Coleslaw,  
Crispy Fried Chicken, Pulled BBQ Pork with Hamburger Buns, Baked Beans,  
Corn-On-The-Cob, Smothered Greens, Biscuits & Butter, & Cornbread & Honey  
Apple & Peach Cobbler

### LITTLE ITALY 25 Per Person

Caesar Salad, Croutons, Parmesan Cheese, Antipasto Salad, Fruit Salad,  
Meat Lasagna, Fettuccini Alfredo, Chicken Parmesan, Sautéed Zucchini, & Garlic Bread  
Tiramisu Cake

### MEXICAN FIESTA 25 Per Person

Garden Salad with Homestyle Dressings, Southwest Corn Salad  
Chicken Enchiladas, Taco Bar with Seasoned Ground Beef, Hard & Soft Taco Shells  
Diced Tomatoes, Shredded Cheese, Jalapenos, Sour Cream, Diced Onions,  
Refried Beans, Spanish Rice, Tortilla Chips with Salsa & Chili con Queso  
Sopapillas & Vanilla Custard

A 21% taxable service charge and 11% sales tax will be added.

## PLATED DINNER ENTREES.

All Entrees include Garden, Caesar or Greek Salad with Dressings, Warm Rolls, Butter, Iced Tea, & Starbucks Coffee.

**GRILLED TERIYAKI CHICKEN BREAST** 25 Per Person  
Served with Fried Rice & Stir Fried Vegetables

**PECAN CRUSTED CHICKEN** 26 Per Person  
Served with White Wine Cream Sauce, Cheese Grits, & Green Beans

**BLACKENED CATFISH** 26 Per Person  
Topped with Crawfish Etouffée served with White Rice & Corn Maque Choux

**PESTO CRUSTED SALMON** 28 Per Person  
Lemon Butter Sauce served with Orzo & Broccoli Florets

**PORK MEDALLION DIJONNAISE** 28 Per Person  
Sautéed Pork Loin with a Dijon Mustard Cream Sauce served with Roasted Potatoes & Vegetable Medley

**CHICKEN OSCAR** 30 Per Person  
Sautéed Chicken Breast topped with Lump Crabmeat & Béarnaise Sauce  
Served with Asparagus

**6 OZ. FILET OF BEEF** 36 Per Person  
Gorgonzola Cream Sauce served with Cream Cheese Mashed Potatoes & Haricot Vert

**12 OZ RIBEYE STEAK BORDELAISE** 36 Per Person  
Red Wine Sauce served with Sautéed Mushrooms & a Twice Baked Potato

**4 OZ BEEF TENDERLOIN & SHRIMP** 40 Per Person  
Seared Beef Tenderloin & Shrimp in a Scampi Butter Sauce served with Herb Risotto & a Green Peas Stuffed Tomato

**Choice of 2 Desserts:**

Chocolate Cake  
Strawberry Cheesecake  
Chocolate Mousse Tartlet

Key Lime Tartlet  
Pecan Pie  
Apple Pie

A 21% taxable service charge and 11% sales tax will be added.

# CROWNE PLAZA DINNER BUFFETS.

30 guest minimum required.

Should the guarantee fall below 30, the menu prices will increase by \$5 per person.

All buffets include Iced Tea & Starbucks Coffee.

## ARKANSAS COOKOUT

32 Per Person

Garden Salad with Homestyle Dressings, Country Style Potato Salad, Coleslaw, Baked Beans, Corn-on-the Cob, Mashed Redskin Garlic Potatoes, Warm Rolls & Butter, Cornbread & Honey

- Fried Catfish & Hushpuppies
- Roasted Chicken
- BBQ Baby Back Ribs

Apple, Peach or Blackberry Cobbler (Choice of 2) Served with Vanilla Ice Cream

## SOUTH OF THE BORDER

32 Per Person

Garden Salad with Homestyle Dressings, Southwest Corn Salad, Chicken Tortilla Soup, Refried Beans, Spanish Rice, Warm Flour Tortillas, Tortilla Chips with Salsa & Chili con Queso

- Cheese Enchiladas
- Beef & Chicken Fajitas
- Chicken Mole

Tres Leches Cake & Crème Brulee Tartlets

## NEW ORLEANS

35 Per Person

Mixed Greens Salad with Homestyle Dressings, Shrimp Remoulade, Chicken & Andouille Gumbo, Steamed Rice, Green Beans Almondine, New Orleans French Bread & Butter

- Roasted Chicken in a Tomato Creole Sauce
- Blackened Catfish with a Lemon Butter Sauce
- Shrimp & Chicken Jambalaya
- Red Beans & Smoked Sausage

New Orleans Bread Pudding with Whiskey Sauce & Pecan Pie

## THE CROWNE

Two Entrees

35 Per Person

Three Entrees

38 Per Person

Baby Spinach, Toasted Pecans, & Feta Cheese with Homestyle Dressings, Fresh Fruit Salad, Vegetable Medley, Roasted Baby Potatoes, Warm Rolls & Butter

Choice of Entrees:

- |  |  |
|--|--|
| • Pork Loin with a Wild Mushroom Sauce | Poached Tilapia with a Champagne Cream Sauce |
| • Roasted Leg of Lamb Provençal        | Chicken Coq au vin Style                     |
| • New York Sirloin Au Poivre           | Citrus Marinated Grilled Chicken Breast      |
| • Roasted Prime Rib Au Jus             | Roasted Salmon with Leek Ragout              |

Mini Desserts, Cheesecakes, & Petit Fours

A 21% taxable service charge and 11% sales tax will be added.

## HOSPITALITY DISPLAYS.

	Small Tray	Medium Tray	Large Tray
<b>RAINBOW OF CRUDITÉS &amp; GRILLED VEGETABLES WITH HERBAL DIP</b>	120	200	300
<b>IMPORTED &amp; DOMESTIC CHEESES</b> Assorted Crackers & Fresh Fruit Garnish	160	250	350
<b>DARK CHOCOLATE FONDUE</b> Pound Cake, Strawberries, Pretzels, Bananas, Pineapples, & Marshmallows	N/A	250	350
<b>FRESH SEASONAL FRUIT &amp; BERRIES WITH POPPYSEED YOGURT DIP</b>	175	275	375
<b>BAKED BRIE CHEESE EN CROÛTE</b> Cranberry Relish & French Bread	100	Each	

## CARVING STATION.

Served with appropriate condiments & Silver Dollar rolls.  
Estimates are based on Hors D'oeuvres size servings.  
Stations require a chef attendant , \$100 per 75 guests.

<b>ROASTED TURKEY BREAST</b>	150
<b>HONEY GLAZED PIT HAM</b>	175
<b>HERB ROASTED PORK LOIN</b>	195
<b>ROASTED TOP ROUND OF BEEF</b>	295
<b>ROASTED PRIME RIB AU JUS</b>	350

A 21% taxable service charge and 11% sales tax will be added.

## COLD HORS D'OEUVRES.

	Small Tray	Medium Tray	Large Tray
<b>CAPRESE SKEWER</b> Grape Tomatoes, Fresh Mozzarella, Black Olives, & Basil with a Balsamic Reduction	90	125	175
<b>CHICKEN SALAD MINI TARTLETS</b> Tarragon, Pecans, & Dried Cranberries	90	125	175
<b>TOMATO BASIL BRUSCHETTA</b> Served on a toasted Baguette Round	110	150	200
<b>ASSORTED CROISSANT SANDWICHES</b> Chicken Salad & Tuna Salad served on small croissants	140	200	250
<b>ASSORTED FINGER SANDWICHES</b> Ham, Turkey, & Roast Beef served on assorted breads	140	200	250
<b>FRESH CRAB REMOULADE IN FILO CUPS</b>	150	215	275
<b>SMOKED SALMON CANAPÉ</b> Served on wheat bread with Herb Cream Cheese	150	215	275
<b>GULF SHRIMP</b> Served with Cocktail Sauce in Mini Martini Glasses	170	225	325

## DIPS.

20 Guest Minimum

<b>CHILI CON QUESO</b> with Tortilla Chips	3 Per Person
<b>FRENCH ONION</b> with Home Fried Chips	3 Per Person
<b>HUMMUS</b> with Pita Chips	3 Per Person
<b>SPINACH ARTICHOKE</b> with Pita Chips	4 Per Person

A 21% taxable service charge and 11% sales tax will be added.

## HOT HORS D'OEUVRES.

	Small Tray	Medium Tray	Large Tray
<b>BEEF EMPANADAS</b> Served with Ranchero Sauce	90	125	175
<b>VEGETABLE SPRING ROLLS</b> Served with Sweet & Sour Sauce & Soy Sauce	90	125	175
<b>SPANAKOPITA</b> Served with Feta Cheese & Spinach	110	150	200
<b>FRIED THREE CHEESE RAVIOLI</b> Served with Marinara Sauce	140	200	250
<b>STUFFED POTATO BITES</b> Sour Cream, Bacon, & Cheese	140	200	250
<b>ASSORTED MINI QUICHES</b>	140	200	250
<b>ANGUS BEEF MEATBALLS</b> Served with Bourbon Demi-Glace	150	215	275
<b>MINI PORK AND VEGETABLE EGG ROLLS</b> Served with Sweet & Sour Sauce & Soy Sauce	150	215	275
<b>FRIED CHICKEN TENDERLOINS</b> Served with Ranch Dip & Honey Mustard Sauce	150	215	275
<b>STUFFED MUSHROOMS:</b>			
FLORENTINE with Spinach & Cheese	150	215	275
ITALIAN SAUSAGE	150	215	275
CRABMEAT	170	225	325
<b>CROWNE PLAZA CHICKEN WINGS</b> Original with Honey Mustard Sauce Buffalo Style with Ranch Dip	170	225	325
<b>MARINATED CHICKEN SKEWERS</b> Served with a Balsamic Glaze	170	225	325
<b>CATFISH FINGERS</b> Served with Hushpuppies & Tartar Sauce	170	225	325
<b>COCONUT SHRIMP</b> Served with Sweet Chili Sauce	170	225	325
<b>CAJUN GARLIC SHRIMP</b> In a Creole Butter Sauce	170	225	325

A 21% taxable service charge and 11% sales tax will be added.



## SWEETS.

	Small Tray	Medium Tray	Large Tray
INDIVIDUAL BANANA PUDDING	90	125	175
MOUSSE (Chocolate or Strawberry)	110	150	200
PETIT FOURS	110	150	200
CHOCOLATE DIPPED STRAWBERRIES	140	200	250
ASSORTED MINI CHEESECAKES	140	200	250

## HORS D'OEUVRES PACKAGE EVENT.

20 Guest Minimum

25 per person  
Includes Iced Tea & Starbucks Coffee  
Choose 5 of the following:

### COLD

- Cheese & Fruit Tray
- Vegetable Crudité Tray
- Finger Sandwiches
- Tomato Basil Bruschetta
- Chicken Salad Tartlets
- Chocolate Dipped Strawberries
- Petit Fours
- Salsa & Chips

### HOT

- Chili con Queso Dip
- Spinach Artichoke Dip
- Chicken Tenders
- Fried Ravioli
- Coconut Shrimp
- Assorted Quiches
- Pork Eggrolls
- Crowne Plaza Chicken Wings
- Italian Sausage Stuffed Mushrooms

A 21% taxable service charge and 11% sales tax will be added.

# BANQUET BEVERAGE SELECTION.

## Punches- Serves 30 guests

<b>Golden Champagne Punch</b>	85 per 2 gallons
<b>White or Red Sangria</b>	95 per 2 gallons
<b>Margarita Punch</b>	125 per 2 gallons

## Wines

<b>House Selections</b>	20 per bottle
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Wine list available upon request

## Beer Selection

<b>Domestic</b>	4.25 each
<b>Import</b>	5.25 each

Keg Pricing Available Upon Request

## Host Bar or Cash Bar

<b>Bottled Water</b>	2.00 each
<b>Soft Drinks</b>	2.50 each
<b>Juices</b>	3.50 each
<b>Wine by the Glass</b>	6.50 each
<b>Mixed Drinks (Call Brands)</b>	6.50 each
<b>Mixed Drinks (Premium Brands)</b>	7.00 each

BAR FEES: \$100.00 SET-UP + \$35.00 PER HOUR BARTENDER FEE  
\*Minimum of 2 Hours

A 21% taxable service charge and 11% sales tax will be added.