



CROWNE PLAZA®

AN IHG® HOTEL

FORT MYERS AT BELL TOWER SHOPS

CATERING MENUS

13051 BELL TOWER DRIVE

FORT MYERS, FL, 33907

T: 239-482-2900 F: 239-482-4668

BREAKFAST

ALL BREAKFASTS INCLUDES COFFEE, HOT TEA, AND ASSORTED CHILLED JUICES

BREAKFAST BUFFET

25 PERSON MINIMUM

ADD \$3 PER PERSON FOR GROUPS SMALLER THAN 25

MORNING MARKET 21

Sliced Tropical Fruit Display with Berries
Assorted Breakfast Pastries & Muffins
Fluffy Scrambled Eggs with Cheddar Cheese
Smoked Bacon and Sausage Links
Breakfast Potatoes with Onions and Peppers

HEALTHY START 18

Oatmeal with Toppings
Bran Muffins
Egg White Scramble and Crispy Turkey Bacon
Assorted Individual Yogurts with Granola Mix

CROWNE PLEASER 26

Sliced Tropical Fruit Display with Berries
Assorted Breakfast Breads & Pastries
Cinnamon French Toast Casserole
Fluffy Scrambled Eggs with Cheddar Cheese
Smoked Bacon and Sausage Links
Breakfast Potatoes with Onions and Peppers
Country Biscuits and Gravy

PLATED BREAKFAST

SERVED WITH ASSORTED MINI MUFFINS

THE ALL AMERICAN 16

Fluffy Scrambled Eggs with Cheddar Cheese
Served with Breakfast Potatoes and Choice of Smoked Bacon or Sausage Links
Garnished with Fruit

THE EDISON 16

Baked Quiche Lorraine with Bacon, Onion, Provençal Tomato, and Swiss Cheese
Served with Breakfast Potatoes and Sliced Fresh Fruit and Berries

THE PIER 14

Sliced Ham, Egg, and Cheese on a Flaky Croissant
Served with Sliced Fresh Fruit and Berries

CONTINENTAL BREAKS

THE ORIGINAL 16

Sliced Tropical Fruit Display with Berries
Assorted Breakfast Pastries
Assorted Muffins
Bagels with Butter, Preserves, and Cream Cheese

LIGHT AND FIT 16

Sliced Tropical Fruit Display with Berries
Cottage Cheese
Assorted Individual Yogurts
Bran Muffins



20% TAXABLE SERVICE CHARGE AND 6.5% SALES TAX WILL APPLY TO ALL ITEMS. TAX AND SERVICE CHARGE SUBJECT TO CHANGE.
PRICES QUOTED ARE VALID FOR FUNCTIONS BOOKED BY DECEMBER 31ST, 2019.

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BEVERAGES & BREAKFAST ENHANCEMENTS

BEVERAGES

ONE GALLON SERVES 16 CUPS – 8 OZ. SERVINGS

Regular and Decaffeinated Coffee	39/Gallon
Assorted Hot Teas with Lemons	32/Gallon
Hot Chocolate	32/Gallon
Iced Tea with Lemons	32/Gallon
Chilled Fruit Juices	32/Gallon
Pink Lemonade	32/Gallon
Fruit Punch	28/Gallon
Infused Spa Water (Choice of Cucumber or Orange)	28/Gallon
Assorted Soft Drinks	3/Each
Strawberry Smoothies	5/Each
Bottled Water	4/Each
Sparkling Water	4/Each
Bottled Chilled Gourmet Coffees	5/Each
Red Bull (Regular or Sugar Free)	5/Each

A LA CARTE

Granola Bars	4/Each
Hard Boiled Eggs	2/Each
Power Bars	4/Each
Individual Yogurts	3/Each
Whole Fresh Fruit	2/Each
Assorted Cereals with Milk	4/ Person
Assorted Breakfast Pastries	30/Dozen
Assorted Muffins	30/Dozen
Assorted Bagels with Cream Cheese	30/Dozen
Assorted Biscotti	30/Dozen
Croissants	30/Dozen
English Muffins	30/Dozen
Mini Quiche	30/Dozen
Bacon, Egg, and Cheese Croissants	45/Dozen

ENHANCEMENTS

MUST BE SOLD IN ADDITION TO A BREAKFAST BUFFET OR CONTINENTAL BREAKFAST

Oatmeal with Assorted Toppings	4/Person
Waffle Station	8/Person
Chef Attended Omelet Station*	8/Person
Build Your Own Breakfast Taco	6/Person
Yogurt Parfait Bar	6/Person

*Requires 1 Attendant Per 50 Guests 75/Attendant



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BREAKS

THEMED BREAKS

SHOELESS JOE'S BALLPARK BREAK 18

Warm Soft Pretzel Sticks with Assorted Mustards and Cheese Sauce
Mini Hot Dogs
Cracker Jacks
Cinnamon Churros with Chocolate Sauce
Lemonade

TRAILSIDE 17

Build Your Own Trail Mix
Assorted Mixed Nuts and Dried Fruits
Granola
Raisins
M&M Candies
Vitamin Water

BREADS AND SPREADS 17

Hummus
Olive Tapenade
Focaccia and Grilled Peasant Bread
Strawberry Compote
Nutella
Whipped Cream
Pound Cake
Assorted Sparkling Waters

A LA CARTE

Individual Yogurts	3/Each
Whole Fresh Fruit	2/Each
Candy Bars	2/Each
Granola Bars	4/Each
Power Bars	4/Each
Assorted Häagen-Dazs Ice Cream Bars	5.25/Each
Assorted Freshly Baked Cookies	30/Dozen
Chocolate Fudge Brownies	30/Dozen
Fancy Assorted Nuts	26/Pound
Gourmet Dry Snack Mix	13/Pound
Warm Soft Pretzel Sticks with Spicy Mustard and Cheese Sauce	13/Pound
Chips with Dips and Salsa	15/Pound

PACKAGES

ALL DAY BREAK 26

WELCOME

Assorted Breakfast Pastries and Muffins
Sliced Tropical Fruit
Assorted Chilled Juices
Regular and Decaffeinated Coffee
Assorted Breakfast Teas

REFRESH

Assortment of Individual Yogurts
Whole Fruit
Assorted Soft Drinks
Regular and Decaffeinated Coffee

WINDING DOWN

One of the Following:

- Assorted Freshly Baked Cookies and Brownies
 - Individual Bags of Potato Chips and Pretzels
 - Fresh Veggies, Pita Chips, and Hummus
- Assorted Soft Drinks

BEVERAGES

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Regular and Decaffeinated Coffee	39/Gallon
Assorted Hot Teas with Lemons	32/Gallon
Iced Tea with Lemons	32/Gallon
Chilled Fruit Juices	32/Gallon
Pink Lemonade	32/Gallon
Fruit Punch	28/Gallon
Infused Spa Water (Choice of Cucumber or Orange)	28/Gallon

Assorted Soft Drinks	3/Each
Strawberry Smoothies	5/Each
Bottled Water	4/Each
Sparkling Water	4/Each
Bottled Chilled Gourmet Coffees	5/Each
Red Bull (Regular or Sugar Free)	5/Each

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LUNCH LIGHTER FARE

INCLUDES COFFEE, ICED TEA, AND DESSERT

BIG BOWL SALADS

SERVED WITH WARM ROLLS AND BUTTER

ADD SOUP | \$3 PER PERSON

CLASSIC CAESAR 23

Romaine Lettuce, Shaved Parmesan, and Garlic Croutons

Served with Caesar Dressing

ADD SALMON OR GRILLED CHICKEN | \$5 PER PERSON

BLACK & BLUE 28

Mixed Field Greens with Grilled Flat Iron Steak, Red Onions, Gorgonzola Crumble, Tomato, and Topped with Crispy Onions

Served with Bleu Cheese Dressing

ASIAN CHICKEN 22

Mixed Field Greens and Iceberg Lettuce with Teriyaki-Glazed Grilled Chicken, Mandarin Oranges, Julienne Red Peppers, Toasted Almonds, and Fried Chow Mien Noodles

Served with Sesame Ginger Dressing

COBB 22

Mixed Field Greens with Grilled Chicken, Diced Tomatoes, Roasted Corn, Gorgonzola Cheese, Chopped Eggs, Shredded Cheddar Cheese, and Bacon Bits

Served with Ranch Dressing

TRIO 22

Mixed Field Greens with Tomatoes and Cucumbers Topped with a Scoop of Chicken Salad, Tuna Salad, and Egg Salad

Served with Side of Balsamic Dressing

SANTA FE 22

Mixed Field Greens with Blackened Seasoned Chicken, Black Beans, Roasted Corn, Diced Tomatoes, Tortilla Chips, and Diced Green Onions

Served with Salsa Ranch Dressing

CROWNE SPINACH 22

Fresh Spinach with Grilled Chicken, Chopped Egg, Bacon, Strawberries, and Feta Cheese

Served with Champagne Berry Vinaigrette

PLATED

ADD SOUP OR SMALL SALAD | \$3 PER PERSON

CHOICE OF CHIPS, COLESLAW, OR FRUIT

QUICHE LORRAINE 20

Freshly Baked Quiche on a Bed of Baby Greens

CHICKEN CAESAR WRAP 19

Sliced Grilled Chicken Breast with Romaine, Shredded Parmesan, and Caesar Dressing

AVOCADO CLUB WRAP 19

Sliced Turkey, Ham, Provolone Cheese, Avocado, Bacon, and Mixed Greens with Mayonnaise Wrapped in a Spinach Tortilla

TUNA SALAD CROISSANT 19

Homemade Tuna Salad with Lettuce and Tomato on a Flaky Croissant

BUFFET

SERVED WITH WARM ROLLS AND BUTTER

SOUP AND SALAD 22

Soup du Jour

Build Your Own Salad Bar:

- Mixed Greens
- Spinach
- Carrot
- Cucumber
- Red Onions
- Grape Tomato
- Hardboiled Egg
- Chopped Bacon
- Cheddar Cheese
- Crumbled Bleu Cheese
- Diced Chicken
- Assorted Dressings

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PLATED LUNCH ENTRÉES

INCLUDES COFFEE AND ICED TEA
SERVED WITH WARM ROLLS AND BUTTER

ENTRÉES

ADD SOUP OR SMALL SALAD TO ANY ENTRÉE FOR AN ADDITIONAL \$3 PER PERSON

TWO ENTRÉE SELECTION MAXIMUM (TO INCLUDE VEGETARIAN OPTION); IF MORE THAN TWO ENTRÉES ARE SELECTED FOR SERVICE, AN ADDITIONAL FEE OF \$1 PER PERSON WILL BE ADDED TO ALL ENTRÉE CHOICES

CHICKEN PICCATA 25

Pan Seared Chicken Seared Served in a White Wine Caper Sauce

DIJON CHIVE CHICKEN 26

Pan Seared Chicken Breast Topped with a Light Dijon Mustard Chive Cream

ROASTED PORK TENDERLOIN 25

Marinated Pork Tenderloin with Honey Mustard Marsala Sauce

POT ROAST 26

Tender Slow Cooked Beef

TOP SIRLOIN 30

Angus Top Sirloin Topped with a Red Wine Mushroom Sauce

GRILLED SALMON FILLET 28

Salmon Topped with Diced Mango, Red Onion, Basil, and Tomato with Balsamic Vinegar

LEMON CAPER WHITEFISH 23

Sautéed Whitefish with Lemon Caper Butter Sauce

ORZO PRIMAVERA 22

Orzo Pasta with Fresh Seasonal Vegetables Tossed in Pesto Cream Sauce

VEGETABLE LASAGNA 21

SIDES

SELECT TWO

- Seasonal Vegetable Medley
- Green Bean Amantine
- Roasted Garlic Asparagus
- Honey Glazed Carrots
- Roasted Red Potatoes
- Garlic Yukon Mashed Potatoes
- Rice Pilaf

DESSERT

SELECT ONE

- Assorted Freshly Baked Cookies and Brownies
- Key Lime Pie
- Cheesecake
- Three-Layer Chocolate Cake



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CROWNE LUNCH BUFFET

INCLUDES COFFEE AND ICED TEA

SERVED WITH WARM ROLLS AND BUTTER

REQUIRES A MINIMUM OF 25 ATTENDEES | ADD \$3 PER PERSON IF GUARANTEE IS LESS THAN 25

TWO ENTRÉE
THREE ENTRÉE

25/Person
28/Person

SALADS

SELECT TWO

- House Garden Salad
- Caesar Salad
- Bow Tie Pasta Salad
- Spinach Salad with Red Onions and Mushroom Served with Warm Bacon Dressing
- Fruit Salad

ENTRÉES

SELECT ACCORDING TO BUFFET PREFERENCE

- Chicken Piccata
- Chicken Marsala
- Chicken with Dijon Chive Cream Sauce
- Roasted Pork Loin Marinated in Garden Herbs with Rosemary Au Jus
- Sliced Roast Beef in Gravy
- London Broil Sliced Flank Steak Topped with Red Wine Sauce
- Grilled Salmon with Mango Salsa
- Sautéed Whitefish with Lemon Caper Butter Sauce
- Roasted Vegetable Ravioli with Pesto Sauce
- Vegetable Lasagna
- Penne Pasta with Oven Roasted Vegetables and Tomato Sauce

SIDES

SELECT TWO

- Seasonal Vegetable Medley
- Green Bean Amandine
- Roasted Garlic Asparagus
- Roasted Red Potatoes
- Garlic Yukon Mashed Potatoes
- Rice Pilaf
- Mac & Cheese Casserole

DESSERT

SELECT ONE

- Assorted Freshly Baked Cookies and Brownies
- Key Lime Pie
- Cheesecake
- Three-Layer Chocolate Cake

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BOXED LUNCHES

INCLUDES WHOLE FRESH FRUIT, COOKIE, CONDIMENTS, AND
CHOICE OF: COLESLAW, CHIPS, OR PASTA SALAD

GARDEN VEGETABLE WRAP

Peppers, Onions, Portabellas, and Eggplant Drizzled with Balsamic Vinegar and Wrapped in a Whole Wheat Tortilla

18

ASSORTED DELI SANDWICHES

Assortment of Turkey, Ham, and Roast Beef with Choice of American or Swiss Served with Lettuce and Tomato

20

CLASSIC ITALIAN

Italian Meats with Lettuce, Tomato, Onion and Pesto on Focaccia Bread

18

CHICKEN CAESAR WRAP

Sliced Grilled Chicken Breast with Romaine, Shredded Parmesan, and Caesar Dressing

18

CLUB WRAP

Carved Roasted Turkey Breast, Ham, and Swiss Cheese, Lettuce, Tomato, and Bacon Wrapped in a Flatbread

18



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PLATED DINNER ENTRÉES

INCLUDES COFFEE AND ICED TEA
SERVED WITH WARM ROLLS AND BUTTER

STARTER

SELECT ONE

- House Garden Salad
- Classic Caesar Salad
- Soup du Jour

ENTRÉES

TWO ENTRÉE SELECTION MAXIMUM (TO INCLUDE VEGETARIAN OPTION); IF MORE THAN TWO ENTRÉES ARE SELECTED FOR SERVICE, AN ADDITIONAL FEE OF \$1 PER PERSON WILL BE ADDED TO ALL ENTRÉE CHOICES

CHICKEN PICCATA 28

Pan Seared Chicken Served in a White Wine Caper Sauce

STUFFED CHICKEN 30

Pan Seared Chicken Breast Stuffed with Apple and Brie

CHICKEN SALTIMBOCCA 30

Chicken Breast with Prosciutto, Spinach, and Parmesan Cheese

ROASTED PORK TENDERLOIN 31

Roasted Pork Tenderloin with Mushroom Demi and Parmesan

POT ROAST 28

Tender Slow Cooked Beef

NY STRIP 40

12 oz. NY Strip with Caramelized Shallots and Pinot Noir Reduction

MAPLE GINGER SALMON 28

Roasted Salmon with Maple Ginger Sauce

SOLE 29

Sole Stuffed with Scallop and Crabmeat with Lemon Cream Sauce

PORTOBELLO MUSHROOM 25

Grilled Portobello Mushroom with Polenta and Wilted Spinach

ROASTED VEGETABLE RAVIOLI 25

SIDES

SELECT TWO

- Seasonal Vegetable Medley
- Green Bean Amandine
- Roasted Garlic Asparagus
- Honey Glazed Carrots
- Roasted Red Potatoes
- Garlic Yukon Mashed Potatoes
- Rice Pilaf

DESSERT

SELECT ONE

- Chocolate Torte Cake
- Carrot Cake
- Tiramisu
- Pineapple Upside Down Cake
- Bourbon Pecan Pie

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ROYAL DINNER BUFFET

INCLUDES COFFEE AND ICED TEA

SERVED WITH WARM ROLLS AND BUTTER

REQUIRES A MINIMUM OF 25 ATTENDEES | ADD \$3 PER PERSON IF GUARANTEE IS LESS THAN 25

TWO ENTRÉE
THREE ENTRÉE

34/Person
38/Person

SALADS

SELECT TWO

- House Garden Salad
- Caesar Salad
- Caprese Salad with Balsamic Glaze
- Spinach Salad with Red Onions and Mushroom Served with Warm Bacon Dressing
- Panzanella Salad

ENTRÉES

SELECT ACCORDING TO BUFFET PREFERENCE

- Chicken Parmesan
- Chicken with Mozzarella and Tomato Basil Relish
- Roasted Pork Loin with Cranberry Balsamic Glaze
- Prime Rib Au Jus* | ADD \$1 PER PERSON
- Beef Medallions with Bourbon Peppercorn Sauce
- Honey Garlic Glazed Salmon
- Whitefish with Tropical Salsa
- Mushroom Risotto
- Sesame Ginger Tofu and Veggie Stir Fry

SIDES

SELECT TWO

- Seasonal Vegetable Medley
- Roasted Garlic Asparagus
- Honey Glazed Carrots
- Roasted Brussel Sprouts with Parmesan
- Roasted Red Potatoes
- Garlic Yukon Mashed Potatoes
- Potatoes Au Gratin
- Rice Pilaf

DESSERT

SELECT ONE

- Chocolate Torte Cake
- Carrot Cake
- Tiramisu
- Pineapple Upside Down Cake
- Bourbon Pecan Pie

*Chef Attended Carving Fee of \$75

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THEMED BUFFET

INCLUDES COFFEE AND ICED TEA

REQUIRES A MINIMUM OF 25 ATTENDEES | ADD \$3 PER PERSON IF GUARANTEE IS LESS THAN 25

DELI MARKET

26

House Garden Salad with Two Dressings
Red Skin Potato Salad with Bacon
Fresh Florida Fruit Bowl
Assorted Deli Breads and Wraps
Assorted Meats:

- Oven Pit Roasted Ham
- Smoked Turkey Breast
- Roast Beef

Grilled Marinated Vegetables
Sliced Cheddar, Swiss, and Provolone
Lettuce, Tomato, and Onion
Condiments
Pickle Spear
Assorted Freshly Baked Cookies and Brownies

FIESTA

25

Garden Salad with Cilantro Lime Vinaigrette
Flour Tortillas
Pulled Mojo Pork
Chicken Fajitas
Refried Beans
Yellow Spanish Rice
Fiesta Corn
Cheese and Sour Cream
Diced Tomatoes and Onions
Tortilla Chips with Salsa
Warm Churros with Chocolate Dipping Sauce

SOUTHERN HOSPITALITY

25

Mixed Field Greens with Assorted Toppings and Dressings
Southern Fried Chicken
Roast Barbecue Pork Loin
Sautéed Green Beans with Bacon and Onions
Homemade Mac & Cheese with Breadcrumbs
Garlic Mashed Potatoes
Cornbread with Honey Butter
Peach Cobbler

FOR FOLLOWING BUFFETS, DINNER INCLUDES ALL ITEMS. PLEASE SELECT TWO ENTRÉES FOR LUNCH.

OPENING DAY

LUNCH 26
DINNER 29

Macaroni Salad

ENTRÉES:

- Barbecue Chicken Breast
 - Hamburgers and Grilled Turkey Burgers Served with all the Fixings
 - Barbecue Ribs
- Mini Corn on the Cob
-
- Scalloped Potatoes
-
- Boston Baked Beans
-
- Apple Pie

SOUTHWEST FLORIDA

LUNCH 29
DINNER 33

House Garden Salad with Toppings and Dressings

ENTRÉES:

- Baked Grouper with Tropical Fruit Salsa
 - Oven Roasted Chicken Breast with Key Lime Butter Sauce
 - Roasted Pork Ribs with Mango Chipotle Barbecue Sauce
- Rice Pilaf
-
- Zucchini and Squash Medley
-
- Key Lime Pie

TASTE OF ITALY

LUNCH 27
DINNER 32

Classic Caesar Salad

Antipasto Salad Display

Warm Oven Baked Focaccia Bread

ENTRÉES:

- Grilled Eggplant with Parmesan and Marinara
 - Meat Lasagna
 - Tuscan Chicken Smothered in Spinach, Tomatoes, Cream, and Melted Mozzarella
- Grilled Asparagus and Seasonal Tomatoes
-
- Tiramisu

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RECEPTION

HORS D'OEUVRES

ALL HORS D'OEUVRES ARE SERVED AND PRICED PER 50 PIECES

PASSED

• Mini Vegetarian Spring Rolls with Sweet Chili Sauce	120
• Stuffed Devilled Eggs	125
• Spanakopita	125
• Fresh Mozzarella Bruschetta on Roasted Garlic Crostini	150
• Raspberry & Brie Bites	150
• Baked Goat Cheese & Pear Crostini	160
• Three Cheese Arancini	160
• Mini Chicken Cordon Bleu	215
• Chicken Bourbon & Boursin En Croute	225
• Mini Beef Empanadas with Chipotle Aioli	150
• Mini Beef Wellington	200
• Fried Pork Potstickers with Hoisin Dipping Sauce	120
• Mini Prosciutto and Gouda Croque Monsieur	210
• Bacon Wrapped Scallops	175
• Crab Rangoon with Plum Sauce	175
• Coconut Shrimp with Zesty Orange Marmalade	160
• Petite Crab Cakes with Cajun Remoulade	210
• Shrimp & Lobster Spring Roll with Sweet Chili Sauce	250
• Sliced Tuna on Wonton Crisps with Wasabi Sauce and Napa Slaw	250
• Shrimp Cocktail Shooters	MP

COMFORT FOODS

• Mini Chicken Quesadillas	160
• Frank in Puff Pastry with Yellow Mustard	125
• Mac & Cheese Wedges	125
• Mini Cuban Sandwich	255

STATIONARY

• Sweet and Sour Meatballs	120
• Fried Chicken Tenders with Honey Mustard	120
• Boneless Chicken Wings with BBQ, Buffalo, or Teriyaki Sauce	150
• Silver Dollar Sandwiches (Ham, Turkey, and Roast Beef)	180
• Mini BBQ Pork Sliders	255
• Mini Assorted Sliders (Cheesesteak, Chicken & Cheese, Turkey & Chorizo, and Beef Brisket)	265



RECEPTION SERVICE RECOMMENDATIONS

IN PLANNING YOUR RECEPTION WE RECOMMEND THE FOLLOWING CONSUMPTION GUIDELINES

RECEPTION PRECEDING DINNER

45-60 Minutes: 4-6 Pieces and/or Servings per Guest

RECEPTION AS DINNER ALTERNATIVE

45-60 Minutes: 9-12 Pieces and/or Servings per Guest

60-90 Minutes: 14-17 Pieces and/or Servings per Guest

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RECEPTION

DISPLAYS

FRESH VEGETABLE CRUDITÉS

Served with Assorted Dipping Sauces

SMALL (25-50 GUESTS)	\$255
MEDIUM (50-100 GUESTS)	\$465
LARGE (100-150 GUESTS)	\$695

TROPICAL FRUIT

Fresh Seasonal Sliced Tropical Fruits and Berries

SMALL (25-50 GUESTS)	\$275
MEDIUM (50-100 GUESTS)	\$485
LARGE (100-150 GUESTS)	\$695

DOMESTIC & INTERNATIONAL CHEESES

Garnished with Tropical Fruit and Served with Assorted Crackers and Sliced French Bread

SMALL (25-50 GUESTS)	\$285
MEDIUM (50-100 GUESTS)	\$495
LARGE (100-150 GUESTS)	\$695

ANTIPASTO SALAD

Prosciutto, Pepperoni, Salami, Provolone, Mozzarella, Sliced Tomatoes, Pepperoncini, Black and Green Olives, Grilled Eggplant, Marinated Artichoke Hearts, Roasted Peppers, and Marinated Mushrooms with Italian Breadsticks

SMALL (25-50 GUESTS)	\$295
MEDIUM (50-100 GUESTS)	\$495
LARGE (100-150 GUESTS)	\$695

RECEPTION PACKAGE

25/Person

SET BUFFET STYLE AND REPLENISHED FOR 90 MINUTES

MINIMUM OF 25 ATTENDEES

CHOOSE ONE DISPLAY:

- Fresh Vegetable Crudités
- Tropical Fruit
- Domestic & International Cheeses

CHOOSE FIVE:

- Fresh Mozzarella Bruschetta on Roasted Garlic Crostini
- Mac & Cheese Wedges
- Mini Vegetarian Spring Rolls with Sweet Chili Sauce
- Raspberry & Brie Bites
- Spanakopita
- Three Cheese Arancini
- Boneless Chicken Wings with BBQ, Buffalo, or Teriyaki Sauce
- Chicken Bourbon & Boursin En Croute
- Fried Chicken Tenders with Honey Mustard
- Mini Chicken Cordon Bleu
- Mini Chicken Quesadillas
- Crab Rangoon with Plum Sauce
- Mini Beef Empanadas with Chipotle Aioli
- Sweet and Sour Meatballs
- Frank in Puff Pastry with Yellow Mustard
- Fried Pork Potstickers with Hoisin Dipping Sauce
- Petite Crab Cakes with Cajun Remoulade
- Shrimp & Lobster Spring Roll with Sweet Chili Sauce
- Silver Dollar Sandwiches (Ham, Turkey, and Roast Beef)
- Mini Petit Fours Desserts

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STATIONS

CARVING

\$75 CARVER FEE PER STATION

PEPPER-CRUSTED PRIME RIB 300

Served with Roasted Garlic Aioli, Horseradish Cream, and French Mini Baguettes
Serves 30 Guests

HERB-ROASTED PORK LOIN 195

Stuffed with Dried Apricots and Served with Mango Chutney
Serves 30 Guests

WHOLE ROASTED TURKEY 195

Served with Country Gravy, Cranberry Compote, Stuffing, and French Mini Baguettes
Serves 25 Guests

BOURBON & HONEY-GLAZED HAM 225

Served with Dijon Mustard, Hawaiian Pineapple Salsa, and French Mini Baguettes
Serves 50 Guests

ROASTED BEEF TENDERLOIN 325

Served Béarnaise Sauce, Horseradish Cream, and French Mini Baguettes
Serves 25 Guests

STEAMSHIP OF BEEF 750

Served with Fresh Horseradish, Au Jus, and Silver Dollar Rolls
Serves 150 Guests

SALMON EN CROUTE 300

Salmon Filet in a Baked Puff Pastry with Onion, Mushrooms, and Spinach
Serves 150 Guests

DESSERT

CHOCOLATE FONDUE 6

Pineapple, Strawberries, Pretzels, Marshmallows, Rice Crispy Treats

SUNDAE BAR 6

Chocolate and Vanilla Ice Cream with Assorted Toppings

MINIATURE DESSERTS 15

Assortment of Petit Fours, Cakes, Pastries, Mini Cheesecake Pops, and Sweet Shooters

STATION

PASTA 15

Served with Warm Focaccia and Garlic Breadsticks

CHOICE OF TWO PASTA SELECTIONS

Penne Pasta, Cheese Tortellini, Gemelli Pasta, or Bow Tie Pasta

CHOICE OF TWO SAUCES

Classic Alfredo Sauce, Pesto Cream Sauce with Sun Dried Tomatoes, or Marinara Sauce

ENHANCEMENTS

Grilled Chicken Breast | \$5 PER PERSON

Italian Sausage | \$6 PER PERSON

Shrimp | \$7 PER PERSON

MAC & CHEESE 15

Build Your Perfect Mac & Cheese with Choice of Traditional or Artisan

TOPPINGS

Bacon Crumbles, Breadcrumbs, Broccoli, Scallions, and Chili

ENHANCEMENTS

Grilled Chicken Breast | \$5 PER PERSON

Italian Sausage | \$6 PER PERSON

Shrimp | \$7 PER PERSON

PIZZA 16

Large Cheese Pizza (8 Slices)

TOPPINGS | \$2 EACH

Cheeses, Italian Sausage, Pepperoni, Beef, Mushrooms, Garlic, Canadian Bacon, Onions, Peppers, Black Olives, and Pineapple

20% TAXABLE SERVICE CHARGE AND 6.5% SALES TAX WILL APPLY TO ALL ITEMS. TAX AND SERVICE CHARGE SUBJECT TO CHANGE. PRICES QUOTED ARE VALID FOR FUNCTIONS BOOKED BY DECEMBER 31ST, 2019.

CROWNE PLAZA FORT MYERS | 13051 BELL TOWER DRIVE, FORT MYERS, FL, 33907 | T: 239-482-2900 F: 239-482-4668

FROM THE BAR

A \$50 BAR SETUP FEE WILL APPLY

CASH BAR

PREMIUM BRAND COCKTAIL	7/EACH
SUPER PREMIUM BRAND COCKTAIL	8/EACH
SPECIALTY	8/EACH
DOMESTIC BEER	3/EACH
IMPORTED BEER	4/EACH
HOUSE WINE	7/EACH
SOFT DRINK / MINERAL WATER	2/EACH
JUICES	3/EACH
CHAMPAGNE	5/EACH

HOSTED BAR

PREMIUM BRAND COCKTAIL	5.5/EACH
SUPER PREMIUM BRAND COCKTAIL	6.25/EACH
SPECIALTY	5.5/EACH
DOMESTIC BEER	2.25/EACH
IMPORTED BEER	3/EACH
HOUSE WINE	5.5/EACH
SOFT DRINK / MINERAL WATER	1.5/EACH
JUICES	2/EACH
CHAMPAGNE	4/EACH

SPECIALTY

KEG - DOMESTIC (15.5 GAL)	300/KEG
KEG - IMPORTED (15.5 GAL)	350/KEG
SLIM KEG – DOMESTIC (7.75 GAL)	150/KEG
SLIM KEG – IMPORTED (7.75 GAL)	175/KEG
MIMOSAS	85/GALLON
SANGRIA	75/GALLON
MARGARITAS	85/GALLON
TROPICAL FRUIT PUNCH	40/GALLON

ONE GALLON SERVES 16 – 8 OZ.

ONE KEG SERVES 165 BEERS

ONE SLIM KEG SERVES 82 BEERS

PREMIUM OPEN BAR

ONE HOUR	18/PERSON
TWO HOURS	28/PERSON
EACH ADDITIONAL HOUR	8/PERSON

SUPER PREMIUM OPEN BAR

ONE HOUR	20/PERSON
TWO HOURS	30/PERSON
EACH ADDITIONAL HOUR	9/PERSON

DRINK TICKETS

20 TICKET MINIMUM

BEER/WINE	4/TICKET
BEER/WINE/PREMIUM LIQUOR	5/TICKET

HOUSE WINE SELECTIONS

RED: Merlot, Cabernet, Pinot Noir

WHITE: Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, and Riesling

BEER SELECTIONS

DOMESTIC: Budweiser, Bud Light, and Miller Light

IMPORTED: Corona and Heineken

PREMIUM BRANDS SELECTION

Jack Daniels, Southern Comfort, Seagrams 7, VO, Jim Beam, Malibu, Captain Morgan, Bacardi, Tito's, Smirnoff, Absolut, Tanqueray, Bombay Sapphire, Dewar's, Jose Cuervo, Fireball, Svedka Raspberry, and Disaronno

SUPER PREMIUM BRANDS SELECTION

Grey Goose, Jonnie Walker Black, Makers Mark, Crown Royal, Patron, Baileys, Jameson, Kahlua, Hennessy, and Grand Marnier

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