



CROWNE PLAZA®  
HOTELS & RESORTS

# CATERING MENU

CROWNE PLAZA ATLANTA PERIMETER AT RAVINIA

PHONE NUMBER 770-395-7700



CATERING AT CROWNE PLAZA

# BREAKFAST





BREAKFAST

# CONTINENTAL

## THE STIMULUS | \$ 32 per guest

- ▶ Sliced seasonal fruit
- ▶ Yogurt, granola and berry parfaits
- ▶ Breakfast breads & pastries, sweet whipped butter, preserves
- ▶ Fresh fruit juices
- ▶ Skim, soy and almond milks
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

## THE BENEFIT | \$ 35 per guest

- ▶ Create your own Greek yogurt parfait with house made granola, yogurt seasonal berries and local honey
- ▶ Low-fat carrot and zucchini breakfast breads
- ▶ Exotic fresh fruit smoothies – Strawberry-banana-açaí, Mando Peach and Pineapple-spinach-flax seed.
- ▶ Skim, soy and almond milks
- ▶ Fresh fruit juices
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas







## BREAKFAST

# BUFFET

### THE ACHIEVER | \$ 45 per guest

- ▶ Assorted dry cereals
- ▶ Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with sweet whipped butter & preserves
- ▶ Scrambled eggs and breakfast potatoes
- ▶ Bacon and chicken sausage
- ▶ Fresh fruit juices
- ▶ Skim, soy and almond milks
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

### EL MARIACHI | \$ 47 per guest

- ▶ Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with sweet whipped butter & preserves
- ▶ Build your own breakfast taco with scrambled eggs, chorizo sausage, guacamole, tomato, cilantro, onion and sour cream
- ▶ Pico de gallo, salsa verde, black beans, queso fresco, corn and flour tortillas
- ▶ Fresh fruit juices
- ▶ Skim, soy and almond milks
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

### THE SOUTHERLY | \$ 49 per guest

- ▶ Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with sweet whipped butter & preserves
- ▶ Scrambled eggs and short rib hash
- ▶ Build your own grits with bacon bits, andouille sausage, tomato, chives and cheddar cheese
- ▶ Buttermilk biscuits & red-eye gravy
- ▶ Fresh fruit juices
- ▶ Skim, soy and almond milks
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas





## BREAKFAST

# PLATED

### AMERICANA | \$ 36 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Farm Fresh Scramble
- ▶ Applewood smoked bacon OR chicken apple sausage

### MARKET FRITTATA | \$ 36 per guest

- ▶ Chicken sausage, baby kale, butternut squash and tomato

### YARD BIRD & WAFFLE | \$ 38 per guest

- ▶ Buttermilk fried chicken and spiced maple syrup

### SHRIMP & GRITS | \$ 38 per guest

- ▶ Poached shrimp, Anson Mills grits, aged cheddar and Andouille sausage

### SOUTHBOUND & DOWN | \$ 38 per guest

- ▶ Short rib benedict, creole hollandaise, and Anson Mills cheddar grits

### GRAVALAX | \$ 38 per guest

- ▶ Georgia maple cured salmon, veggie cream cheese, capers, pickled red onion and everything bagel

### FOUR BAGGER | \$ 38 per guest

- ▶ Thick cut French toast, scrambled eggs, Nueske's slab bacon and roasted breakfast potatoes



BREAKFAST

# STATIONS

STATIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE SERVED IN CONJUNCTION WITH A BREAKFAST MENU

## \*OMELET STATION | \$ 18 per guest

- ▶ Eggs, egg whites, bacon, ham, sausage, onion, mushroom, bell pepper, tomato, jalapeño, spinach, aged cheddar, hot sauce, and house made salsa

*\*Requires a chef attendant (\$150 per attendant)*

## LOGAN TURNPIKE STONE GROUND GRITS | \$ 18 per guest

*Choose Two:*

- ▶ Cast iron skillet shrimp and tomato gravy
- ▶ 12-hour braised short rib
- ▶ Harvest ratatouille
- ▶ Country ham and pepper gravy

## WAFFLE STATION | \$ 18 per guest

- ▶ Crispy chicken thigh, bananas foster, seasonal berries, candied pecans, citrus whipped cream and maple syrup



## BREAKFAST

# ENHANCEMENTS

### MIXED GRAIN GRITS | \$ 8 per guest

- ▶ Cheddar cheese and roasted tomato

### BREAKFAST TACOS | \$ 9 per guest

*Choose Two:*

- ▶ Brisket, egg and cheddar
- ▶ Bacon, egg and cheddar
- ▶ Roasted vegetable and cheddar

*Served with corn pico and cotija cheese*

### EGG WHITE FRITTATA | \$ 9 per guest

- ▶ Butternut squash, baby kale and dried tomato

### CROISSANT SANDWICH | \$ 9 per guest

- ▶ Egg, ham and cheddar

### THICK CUT FRENCH TOAST | \$ 9 per guest

- ▶ Served with maple syrup and seasonal fruit

### ROLLED OATS OATMEAL | \$ 9 per guest

- ▶ Butter, brown sugar, roasted nuts, golden raisins and maple syrup

### YOGURT PARFAIT | \$ 13 per guest

- ▶ Granola, seasonal berries, local honey and bee pollen

### AVOCADO TOAST | \$ 12 per guest

- ▶ Smashed Haas avocados, radish sprouts and citrus oil

### GRAVALAX | \$ 12 per guest

- ▶ Georgia maple cured salmon, veggie cream cheese, capers, and pickled red onion on an Everything bagel





CATERING AT CROWNE PLAZA

# BREAKS







## BREAKS

# ANYTIME

### ALL DAY BEVERAGES | \$ 45 per guest

- ▶ Assorted bottled fruit juices
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

*Includes all-day product “touch up”*

### JUMP START | \$ 21 per guest

- ▶ Assorted mixed nuts and candies
- ▶ House made trail mix
- ▶ Assorted power bars and granola bars
- ▶ Chocolate-covered espresso beans
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

### TWISTED PRETZEL BAR | \$ 20 per guest

- ▶ Hot pretzels and house made garlic knots
- ▶ Beer cheese, yellow mustard, spicy mustard and marinara sauce
- ▶ Chocolate-dipped pretzel rods
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

### HEALTHY CHOICE | \$ 23 per guest

- ▶ Terra chips
- ▶ Hummus and pita
- ▶ Seasonal market fruit platter
- ▶ Seasonal fresh fruit smoothies
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas



## BREAKS

# ANYTIME

### WIDESCREEEN BREAK | \$ 24 per guest

- ▶ Assorted popcorn, movie box candy, soft pretzels and mini corn dogs served with ketchup and mustard
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

### AFTERNOON DELIGHT | \$ 26 per guest

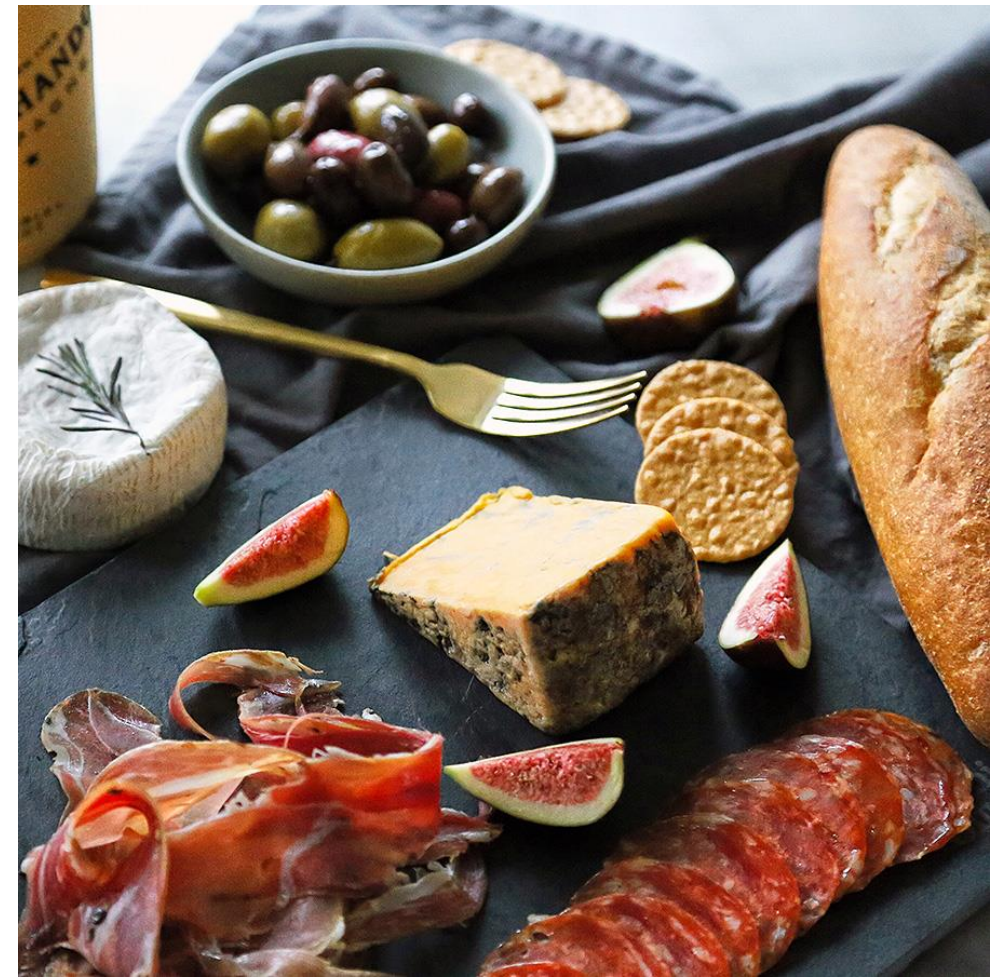
- ▶ Espresso brownies with powdered sugar
- ▶ Classic French macaroons
- ▶ Assorted sweet truffles—Raspberry, champagne, mocha, Bavarian crème, salted caramel and coconut
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

### PICNIC BREAK | \$ 26 per guest

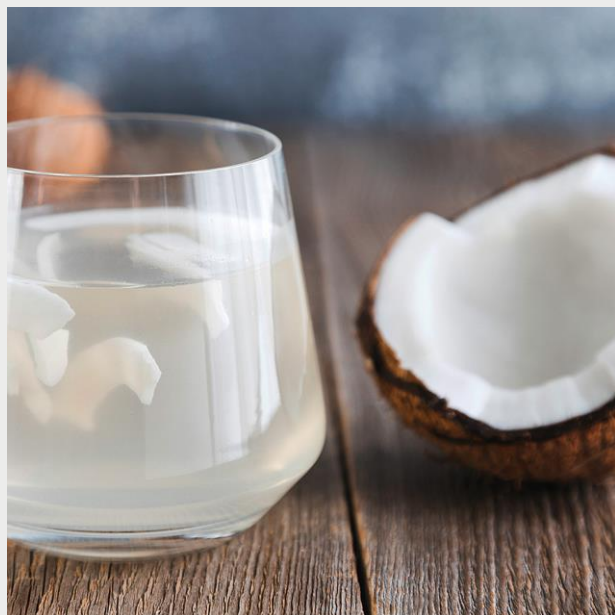
- ▶ Artisan cheese and assorted charcuterie
- ▶ Apricot mostarda and honey-pickled vegetables
- ▶ Grapes, apricots, mixed nuts and rustic breads
- ▶ Assorted soft drinks and bottled water
- ▶ Batdorf & Bronson™ locally-roasted coffee and assorted Numi™ organic hot teas

### CHOICE OF TWO SNACKS | \$ 26 per guest

- ▶ Assorted popcorn
- ▶ Pimento cheese bar with pickled vegetables
- ▶ House chips with salsa fresca and salsa verde
- ▶ House breads served with Italian hummus, Calabrian chiles and tapenade







## BREAKS

# A LA CARTÉ ITEMS

- ▶ Batdorf & Bronson™ locally-roasted coffee  
**\$90 per gallon**
- ▶ Assorted Numi™ organic hot teas  
**\$90 per gallon**
- ▶ Freshly-brewed iced tea  
**\$90 per gallon**
- ▶ Assorted soft drinks  
**\$5 each**
- ▶ Bottled domestic still or sparkling water  
**\$6 each**
- ▶ Bottled juices or teas  
**\$6 each**
- ▶ Coconut water  
**\$6 each**
- ▶ Red Bull® - Regular & Sugar Free  
**\$6 each**
- ▶ Assorted bottled milk  
**\$4 each**
- ▶ Whole fresh fruit  
**\$4 each**
- ▶ Assorted granola bars  
**\$5 each**
- ▶ Assorted organic energy bars  
**\$6 each**
- ▶ Assorted Kind™ bars  
**\$6 each**
- ▶ Assorted bagged chips  
**\$4 each**
- ▶ Terra chips  
**\$5 each**
- ▶ Assorted bagged popcorn  
**\$4 each**
- ▶ Caja bagged popcorn  
**\$5 each**
- ▶ Assorted bagged trail mix  
**\$4 each**
- ▶ Yogurt, granola and fruit parfaits  
**\$6 each**
- ▶ Assorted muffins or coffee cakes  
**\$60 per dozen**
- ▶ Assorted bagels with cream cheese  
**\$66 per dozen**
- ▶ Freshly-baked jumbo cookies, brownies or lemon bars  
**\$50 per dozen**
- ▶ Garlic knots served with marinara sauce  
**\$54 per dozen**



CATERING AT CROWNE PLAZA

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# LUNCH





LUNCH

# BOX LUNCH

**BOX IT UP** | \$ 38 or \$ 45 per guest (choice of 2 or 3 sandwiches)

*Choice of sandwiches:*

- ▶ Smoked turkey with gruyere, dijonnaise, lettuce and tomato on wheat ciabatta
- ▶ Black forest ham with gruyere, dijonnaise, lettuce and tomato on a pretzel roll
- ▶ Grilled chicken with white cheddar, smoked onion remoulade, butter lettuce and tomato on focaccia
- ▶ Tuna salad in a wheat wrap with baby kale, olive tapenade and oven-roasted tomatoes
- ▶ Classic BLT with applewood smoked bacon, romaine, tomato and aioli on sourdough
- ▶ Falafel wrap with spiced yogurt, feta, romaine, tomato, pickled red onion and cucumber

*Served with fresh whole fruit, kettle chips, a freshly-baked cookie and bottled water*







LUNCH

## DELI BUFFET

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND BATDORF & BRONSON™  
LOCALLY ROASTED COFFEE AND ASSORTED NUMI™ ORGANIC HOT TEAS

### **MARKET DELI | \$ 45 or \$ 54 per guest (choice of 2 or 3 sandwiches)**

#### *Choice of Two Salads:*

- ▶ Kale Caesar salad with baby kale, sourdough croutons and grana Padano
- ▶ Thai citrus salad with Napa cabbage, snow peas, cilantro, mandarin oranges, cashews and toasted sesame vinaigrette
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Broccoli date crunch salad with broccoli, farro, dates, red pepper, celery, ricotta salata and Vidalia vinaigrette

#### *Pre-Set Market Sandwich Display:*

- ▶ Smoked turkey with gruyere, dijonnaise, lettuce and tomato on wheat ciabatta
- ▶ Black forest ham with gruyere, dijonnaise, lettuce and tomato on a pretzel roll
- ▶ Grilled chicken with white cheddar, smoked onion remoulade, butter lettuce and tomato on focaccia
- ▶ Tuna salad in a wheat wrap with baby kale, olive tapenade and oven-roasted tomatoes
- ▶ Classic BLT with applewood smoked bacon, romaine, tomato and aioli on sourdough
- ▶ Avocado and piquillo pepper romesco, endive lettuce and tomato on ciabatta





## LUNCH

# BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND BATDORF & BRONSON™  
LOCALLY ROASTED COFFEE AND ASSORTED NUMI™ ORGANIC HOT TEAS

### GARDEN & BROTH

Artisan breads and butter  
Chef's selection of mini desserts

#### *Choice of Proteins:*

- ▶ Grilled Chicken
- ▶ Seared Salmon
- ▶ Grilled Shrimp
- ▶ Grilled Skirt Steak
- ▶ Marinated Grilled Tofu

Artisan lettuce, cucumber, red onion,  
shredded carrots, grape tomatoes, sundried  
tomatoes, sundried cranberries, kalamata  
olives, avocado, sunflower seeds, candied  
pecans, feta, parmesan and cheddar cheese

- ▶ Chef's choice of two dressings
- ▶ Chef's choice of two seasonal soups

**Keep it protein-free – \$38 per guest**

**Choice of two proteins – \$54 per guest**

**Choice of three proteins – \$59 per guest**

### RAVINIA

Artisan breads and butter  
Chef's selection of mini desserts

#### *Choice of Two Salads:*

- ▶ Kale Caesar salad with baby kale, sourdough croutons and grana Padano
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Roasted beet salad with citrus-roasted beets, arugula and pecans

#### *Choice of Two Sides:*

- ▶ Au gratin potatoes
- ▶ Grilled jumbo asparagus
- ▶ Roasted seasonal vegetables
- ▶ Pearl couscous pilaf
- ▶ Smashed red bliss potatoes

#### *Entrées:*

- ▶ Roasted chicken breast with madeira wine sauce
- ▶ Grilled salmon with citrus butter
- ▶ 12-Hour short rib with red wine jus
- ▶ Grilled tofu with seasonal vegetables

**Choice of two entrées – \$57 per guest**

**Choice of three entrées – \$60 per guest**







## LUNCH

# BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND BATDORF & BRONSON™  
LOCALLY ROASTED COFFEE AND ASSORTED NUMI™ ORGANIC HOT TEAS

### **SOUTHERN COMFORT | \$ 58 per guest**

- ▶ Mixed greens with fresh strawberries, goat cheese and walnuts served with raspberry vinaigrette
- ▶ Local Marble potato salad
- ▶ In-house smoked brisket
- ▶ Buttermilk fried chicken
- ▶ Scratch-made mac and cheese
- ▶ Baked beans
- ▶ Slow-simmered collard greens
- ▶ Cornbread & honey butter
- ▶ Peach cobbler

### **ITALIANO | \$ 58 per guest**

- ▶ Tuscan bean soup
- ▶ Wild arugula salad with crispy prosciutto and shaved parmesan and lemon-oregano vinaigrette
- ▶ Penne pasta with roasted red peppers, plum tomatoes, kalamata olives, feta and balsamic vinaigrette
- ▶ Chicken saltimbocca
- ▶ Roasted snapper with lemon cream, shaved fennel and citrus supremes
- ▶ Eggplant lasagna
- ▶ Artisan garlic bread and butter
- ▶ Mini cannolis

### **FIESTA | \$ 58 per guest**

- ▶ Vegetarian tortilla soup with sour cream and tortilla chips
- ▶ Tortilla chips & house made salsa
- ▶ Santa Fe salad with crisp romaine, roasted corn, tomatoes and black beans served with chipotle ranch dressing
- ▶ Achiote grilled chicken
- ▶ Hangar steak
- ▶ Mexican street corn
- ▶ Mexican rice
- ▶ Roasted salsa, pico, lime, cabbage, sour cream, guacamole, shredded jack cheese and flour tortillas
- ▶ Mini caramel flan and cinnamon churros



## LUNCH

# PLATED LUNCH

### STARTERS

*Choose One:*

- ▶ Seasonal Soup – Chef's Daily Selection
- ▶ Classic Caesar – Romaine, parmesan, house made croutons and creamy Caesar dressing
- ▶ Baby Spinach Salad – Roasted peppers, red onion, orange segments and balsamic dressing
- ▶ Organic Green Salad – Radish, tomato, herbs, cucumber and lemon herb vinaigrette

### DESSERTS

*Choose One:*

- ▶ Flourless Chocolate Cake – Toasted meringue, salted caramel
- ▶ New York Style Cheesecake – Berry coulis
- ▶ Chocolate Indulgence – Strawberry coulis
- ▶ Key Lime Tart

### ENTRÉES

- ▶ Anson Mills farro verde with stuffed savoy cabbage, sunchoke purée, baby carrots, morel mushroom sauce  
**\$44 per guest**
- ▶ Potato gnocchi with sweet corn sauce, roasted tomato, basil pesto and whipped ricotta  
**\$44 per guest**
- ▶ Pan roasted salmon, sugar-cane glaze with black-eyed pea succotash  
**\$50 per guest**
- ▶ Hickory smoked pork loin, Logan Turnpike cheddar grits, roasted market vegetables, mustard BBQ  
**\$50 per guest**
- ▶ Chargrilled Hangar steak, smashed red bliss potatoes, garlic broccolini with a red wine sauce  
**\$52 per guest**
- ▶ Orange-crusted chicken breast, snap beans, blistered tomatoes, pearl couscous pilaf, natural jus  
**\$48 per guest**
- ▶ Chicken saltimbocca, prosciutto, sage, snap beans and smashed red bliss potatoes with mushroom marsala sauce  
**\$48 per guest**





CATERING AT CROWNE PLAZA

# RECEPTIONS







## RECEPTIONS

# CHILLED BITES

- ▶ Spinach Manchego – Olive oil marinade, quince paste, marcona almond, sherry vinegar  
**\$6 each**
- ▶ Fresh tomato and goat cheese tartlet – Niçoise olives and thyme  
**\$6 each**
- ▶ Star anise and citrus-cured gravlax – Avocado mousse, rye cracker, pickled radish  
**\$7 each**
- ▶ Rustic avocado toast – Radish sprouts and citrus oil  
**\$6 each**
- ▶ Tenderloin crostini – Horseradish cream  
**\$7 each**
- ▶ BLT crostini – Crispy bacon, romaine, heirloom tomato  
**\$6 each**
- ▶ California chicken salad cups – Pulled chicken, apples, pecans, grapes, little gem lettuce  
**\$6 each**
- ▶ Marinated shrimp – Dill, fennel, lemon, bloody mary sauce  
**\$7 each**
- ▶ Hamachi crudo – Coconut, fresno chiles, charred pineapple  
**\$7 each**
- ▶ Tequila marinated seafood ceviche  
**\$7 each**
- ▶ Ahi poke – Lava salt, passionfruit, crispy wonton  
**\$7 each**
- ▶ Prosciutto-wrapped melon cube – Tuscan fig syrup  
**\$6 each**
- ▶ Sweet tomato caprese skewer – Bloomed basil seed and pesto  
**\$6 each**
- ▶ Tuna tartare – Petite sesame cones, wasabi caviar  
**\$7 each**
- ▶ Deviled egg – With crispy country ham  
**\$6 each**



## RECEPTIONS

# HOT BITES

- ▶ Wild mushroom phyllo – With pickled ginger dipping sauce  
**\$6 each**
- ▶ Cheddar biscuit and pulled pork slider  
**\$6 each**
- ▶ Sweet corn hushpuppies – Candied Jalapeño marmalade  
**\$6 each**
- ▶ Blue corn and lobster fritter – Black garlic aioli  
**\$7 each**
- ▶ Parmesan-fontina arancini – Crispy risotto cakes with romesco sauce  
**\$6 each**
- ▶ Steak and potato bite – Beef tenderloin, horseradish cream on a crispy potato cake  
**\$7 each**
- ▶ Short rib baker – Mini baked potato with short rib and mushroom gravy  
**\$7 each**
- ▶ Seared flat iron steak – Sour cherry mustard  
**\$7 each**
- ▶ Beef satay – With peanut sauce  
**\$7 each**
- ▶ Spiced lamb chop – Tzatziki, sumac and lemon  
**\$7 each**
- ▶ Moroccan spiced lamb meatballs – Roasted tomato, harissa aioli  
**\$7 each**
- ▶ Grilled fig (seasonal) – Blue cheese mousse and balsamic glaze  
**\$6 each**
- ▶ Petite falafel – Lettuce cup, roasted pepper, tahini, American relish  
**\$6 each**
- ▶ Jerk spiced chicken bite – Fresh thyme and smoked ginger sauce  
**\$6 each**
- ▶ Bite-sized twice baked potato – Sour cream, bacon and chives  
**\$6 each**
- ▶ Carbonara arancini – Crispy risotto cakes with parmigiana Reggiano, salumi Toscano and finished with black pepper  
**\$7 each**
- ▶ Marinated chicken skewer – With Thai pesto  
**\$6 each**
- ▶ Italian meatball – All beef with San Marzano tomato sauce, ricotta and parmesan  
**\$6 each**







## RECEPTIONS

# STATIONS

### DECONSTRUCTED PAELLA BAR | \$ 42 per guest

- ▶ Saffron arborio rice
- ▶ Wood-grilled chicken
- ▶ Littleneck clams and mussels
- ▶ Gulf prawns
- ▶ Seasonal roasted vegetables
- ▶ Traditional sauces and accompaniments

### TACO TRUCK | \$ 38 per guest

- ▶ Pork shoulder
- ▶ Skirt steak
- ▶ Grilled achiote chicken
- ▶ Pico de gallo, salsa verde, guacamole, cotija cheese, jack cheese, cilantro, onions and shredded cabbage
- ▶ Spanish rice
- ▶ Refried beans
- ▶ Corn & Flour tortillas

### \*SHRIMP & GRITS | \$ 38 per guest

*Build your own action station:*

- ▶ Andouille sausage, rock shrimp, logan turnpike grits, cheddar cheese and Applewood smoked bacon

*\*Requires a chef attendant (\$150 per attendant)*

### CHICKEN & WAFFLES | \$ 38 per guest

- ▶ Joyce Farms fried chicken, mini buttermilk waffles
- ▶ Spiced maple syrup with candied pecans

### \*STIR FRY NOODLES | \$ 34 per guest

- ▶ Chef-prepared noodles
- ▶ Chicken, shrimp and tofu
- ▶ Scallions, pepper medley, shitake mushrooms, market carrots and Chinese long beans
- ▶ Array of sauces

*\*Requires a chef attendant (\$150 per attendant)*

### DESSERT & COFFEE | \$ 30 per guest

*Chef's selection of mini-desserts*

- ▶ Batdorf & Bronson™ locally-roasted coffee
- ▶ Assorted Numi™ organic hot teas
- ▶ Chocolate shavings, cinnamon sticks, orange zest, rock candy sticks, whipped cream and flavored syrups



RECEPTIONS

# CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

\*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$150 PER ATTENDANT

## \*BOURBON GLAZED COUNTRY HAM

Apple compote and grain mustard

*(Serves 35 people)*

**\$425 each**

## \*HOUSE ROASTED TURKEY BREAST

Black pepper pan gravy and cranberry compote

*(Serves 35 people)*

**\$435 each**

## \*PRIME RIB

Creamy horseradish

*(Serves 35 people)*

**\$650 each**

## \*CEDAR PLANK SALMON

Citrus glaze and lemon aioli

*(Serves 20 people)*

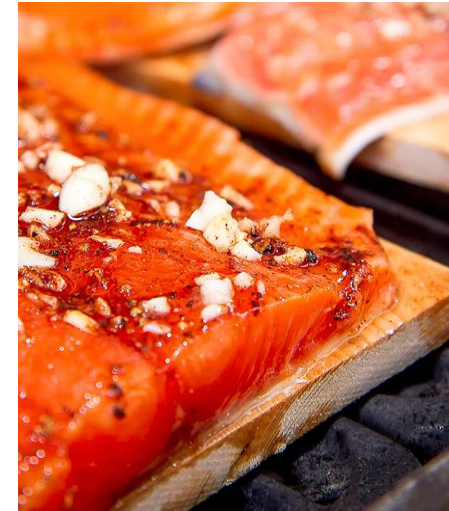
**\$595 each**

## \*WHOLE ROASTED BEEF TENDERLOIN

Wild mushroom sauté with bearnaise sauce

*(Serves 20 people)*

**\$695 each**





CATERING AT CROWNE PLAZA

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# DINNER







## DINNER

# DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED NUMI™ ORGANIC HOT TEAS

### BYO BUFFET DINNER

#### *Choice of Two Starters:*

- ▶ Sweet potato & corn chowder with pancetta crisp
- ▶ Tuscan white bean soup with roasted fennel, wilted kale and parmesan crostini
- ▶ Butternut squash bisque with crispy onions
- ▶ Citrus roasted beet salad with arugula, candied pecans, goat cheese and white balsamic vinaigrette
- ▶ Market green salad with feta, walnuts, grape tomatoes, cucumber, radish and Vidalia vinaigrette
- ▶ Thai citrus salad with Napa cabbage, snow peas, cilantro, mandarin oranges, cashews and toasted sesame vinaigrette
- ▶ Classic Caesar salad with shaved parmesan, creamy anchovy dressing and bread sticks

#### CHOICE OF TWO SIDES:

- ▶ Sweet potato gratin
- ▶ Roasted seasonal vegetables
- ▶ Garlic snap beans
- ▶ Grilled jumbo asparagus
- ▶ Roasted fingerling potatoes
- ▶ Yukon gold mashed potatoes

### CHOICE OF TWO ENTRÉES:

- ▶ Eggplant lasagna with roasted tomato, ricotta and tomato basil
- ▶ Hickory-smoked roasted pork loin with mustard BBQ and golden pineapple salsa
- ▶ Pan-seared Georgia red fish with an orange beurre blanc and balsamic reduction
- ▶ Chicken picatta with lemon caper butter sauce and tomato basil tapenade
- ▶ Pan-roasted salmon with butter braised radishes and a salsa verde
- ▶ Roasted beef tenderloin with Maytag blue cheese, pine nuts and baby spinach in a red wine demi glace

AND - Chef's selection of assorted desserts

**\$79 per guest**

#### MEAL ADD-ONS:

- ▶ Add third starter: +\$10 per guest
- ▶ Add third side: +\$8 per guest
- ▶ Add third entrée: +\$22 per guest



## DINNER

# DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED NUMI™ ORGANIC HOT TEAS

### FAR EAST | \$ 65 per guest

- ▶ Pad thai salad with lime chiles and cilantro
- ▶ Sweet hot grilled chicken
- ▶ Beef and broccoli
- ▶ Steamed white rice
- ▶ Szechuan green beans
- ▶ Vegetable pot sticker with ponzu sauce
- ▶ Tropical fruit tarts
- ▶ Almond cookies

### TASTE OF ITALY | \$ 70 per guest

- ▶ Tuscan bean soup
- ▶ Caprese salad – tomato, fresh mozzarella, micro basil and a balsamic reduction
- ▶ Potato gnocchi – pan fried with a sweet corn sauce
- ▶ Chicken marsala with roasted tomato, basil pesto and whipped ricotta
- ▶ Mediterranean seafood pot with shrimp, calamari, salmon, scallops and chargrilled bell peppers with balsamic vinaigrette
- ▶ Parmesan & rosemary crusted beef tenderloin with chianti wine sauce
- ▶ Mascarpone whipped potatoes
- ▶ Charred broccolini and garlic green beans with Calabrian chili, oregano and blistered grape tomatoes
- ▶ Mini cannolis and tiramisu

### INDIAN BUFFET | \$ 70 per guest

- ▶ Mulligatawny soup
- ▶ Indian Cucumber salad with radish, mint, Honeycrisp apples, cucumber, grape tomatoes, chickpeas, jalapeños and cilantro vinaigrette dressing
- ▶ Lamb "Popsicles" – Lamb chops marinated with yogurt, fenugreek and spices
- ▶ Chicken Tikka Masala – Boneless chicken Tikka kebabs sautéed with herbs, mild spices, tomatoes, butter and cream
- ▶ Basmati Roti – Basmati rice cooked with saffron, cumin, cardamom and bay leaves
- ▶ Channa Masala – Garbanzo beans cooked with fresh tomatoes, ginger, garlic, coriander, bay leaves and spices
- ▶ Paneer – Fresh spinach cooked with homemade farmer's cheese, nutmeg, spices, ginger and cilantro
- ▶ Aloo Gobi – Cauliflower and potatoes cooked with onions, turmeric and fresh herbs

Served with assorted Naan

AND – Indian spiced bread pudding







## DINNER

# PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED NUMI™ ORGANIC HOT TEAS

### STARTERS *(Choose One)*

- ▶ Seasonal soup (Chef's daily selection)
- ▶ Classic Caesar – Romaine, parmesan, housemade croutons and creamy Caesar dressing
- ▶ Arugula and beet salad – Avocado, red onion, sherry vinegar and watercress
- ▶ Organic green salad – Radish, tomato, herbs, cucumber and raspberry vinaigrette
- ▶ Traditional wedge salad – Tomatoes, blue cheese and bacon crumbles with blue cheese dressing
- ▶ Baby kale and red quinoa salad – Honeycrisp apples, walnuts and champagne vinaigrette
- ▶ Italian burrata salad – Creamy mozzarella imported from Italy with heirloom tomatoes, basil pesto and ciabatta bread

### DESSERTS *(Choose One)*

- ▶ Chocolate hazelnut toffee cake
- ▶ Strawberry shortcake
- ▶ Tropical mousse
- ▶ Raspberry barariose
- ▶ Key lime tart
- ▶ Chef's dessert trio

### SELECT FROM ENTRÉES *(Next Page)*



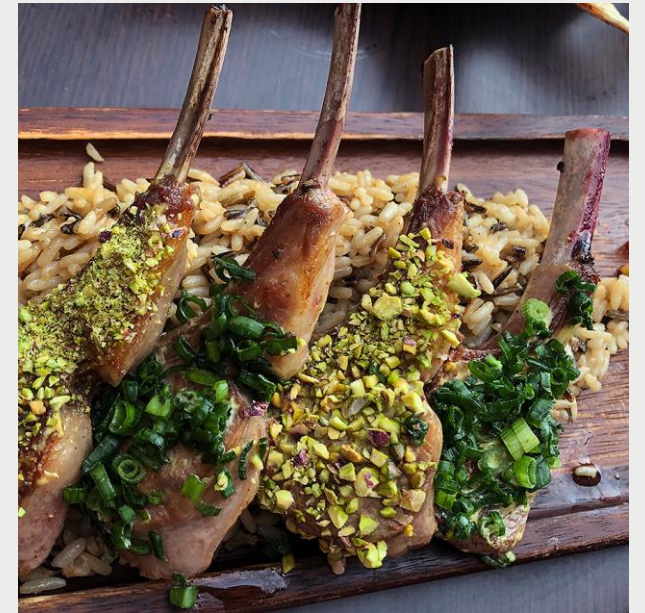
## DINNER

# PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED NUMI™ ORGANIC HOT TEAS

### ENTRÉES:

- ▶ Farro stuffed roasted sweet pepper wrapped in phyllo with tomato vinaigrette and roasted baby vegetables  
**\$57 per guest**
- ▶ Roasted Joyce Farms chicken breast with mushrooms, fontina cheese, smashed red bliss potatoes and roasted asparagus in a madeira wine sauce  
**\$60 per guest**
- ▶ Pan-seared salmon with black-eyed pea succotash, shoestring vegetables and citrus butter  
**\$62 per guest**
- ▶ Braised short ribs with parmesan polenta, roasted root vegetables, red wine demi glace and crispy shallots  
**\$64 per guest**
- ▶ Wood grilled filet mignon with sweet potato gratin, cognac peppercorn sauce, roasted asparagus and caramelized cippolini onion  
**\$72 per guest**
- ▶ Wood grilled Colorado lamb chops with sweet potato smash, caramelized fennel-ginger glazed carrots and red wine jus  
**\$67 per guest**
- ▶ Eggplant lasagna with roasted tomato, ricotta and torn basil  
**\$56 per guest**
- ▶ Pan-seared gulf red snapper with saffron risotto, shoestring vegetables and orange-tarragon butter  
**\$65 per guest**
- ▶ Chargrilled hangar steak with smashed red bliss potatoes, garlic broccolini and red wine demi glace  
**\$67 per guest**
- ▶ Petite grilled filet mignon and pan-seared salmon with sweet potato gratin, roasted asparagus and carrot bundles in a red wine sauce with lemon basil butter  
**\$84 per guest**
- ▶ Petite grilled filet mignon and jumbo grilled shrimp with smashed red bliss potatoes, roasted asparagus and carrot bundles in a red wine sauce with lemon basil butter  
**\$79 per guest**





CATERING AT CROWNE PLAZA

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# BEVERAGE







## BEVERAGE

# PACKAGE BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

### 2-HOUR HOSTED *(Premium Brands)*

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ The Famous Grouse Scotch
- ▶ Domestic and Imported Beer
- ▶ House Wines (hotel choice of Three Thieves or Tera d'Oro wines)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$24 per person per hour**

**\$11 per person each additional hour**

### 2-HOUR HOSTED *(Ultra-Premium Brands)*

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio Tequila (hotel choice w/in line)
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch
- ▶ Domestic and Imported Beer
- ▶ House Wines (hotel choice of Tera d'Oro or Decoy by Duckhorn)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$28 per person per hour**

**\$16 per person each additional hour**



## BEVERAGE

# CONSUMPTION BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

### PREMIUM BRANDS | \$10 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ The Famous Grouse Scotch

### ULTRA PREMIUM BRANDS | \$12 per drink

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio Tequila (hotel choice w/in line)
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch

### DOMESTIC BEER | \$7 per drink

- ▶ Miller High Life, Coors Banquet

### IMPORTED BEER | \$8 per drink

- ▶ Stella, Peroni, Anchor Steam, Harpoon  
UFO White, Harpoon IPA

### HOUSE WINE | \$40 per bottle \$9 per glass

- ▶ 30 Degrees Cabernet Sauvignon, Paso  
Robles Chardonnay

### PREMIUM WINE | \$58 per bottle \$13 per glass

- ▶ Chardonnay, Pinot Grigio, Cabernet  
Sauvignon, Pinot Noir

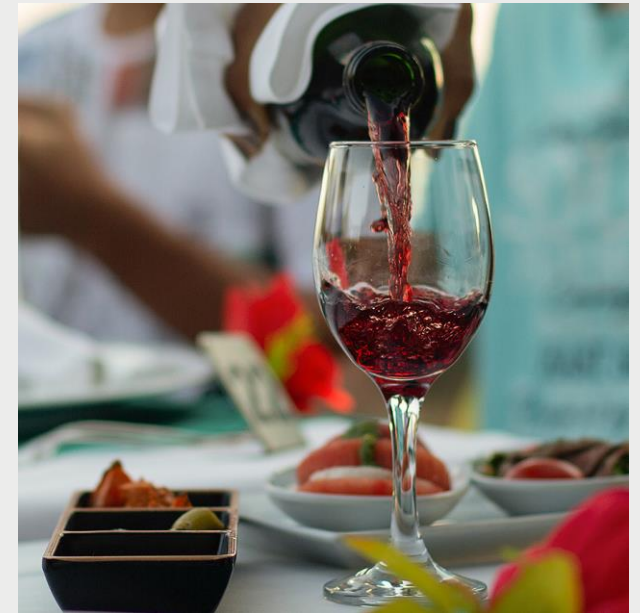
### SUPER PREMIUM WINE | \$72 per bottle

- ▶ Chardonnay, Pinot Grigio, Cabernet  
Sauvignon, Pinot Noir

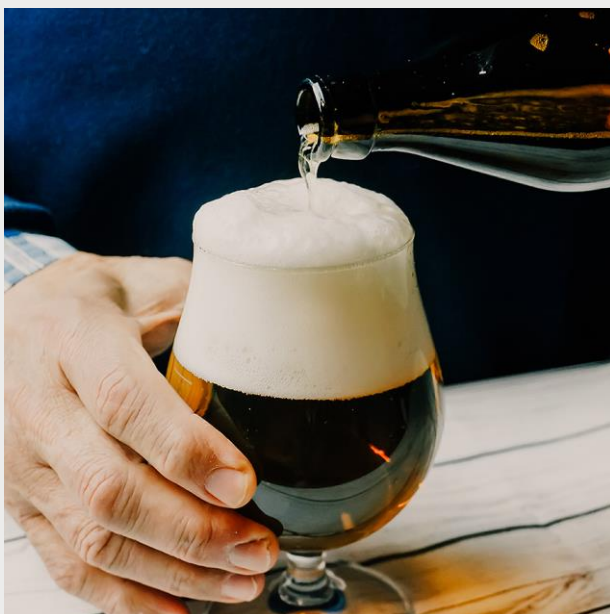
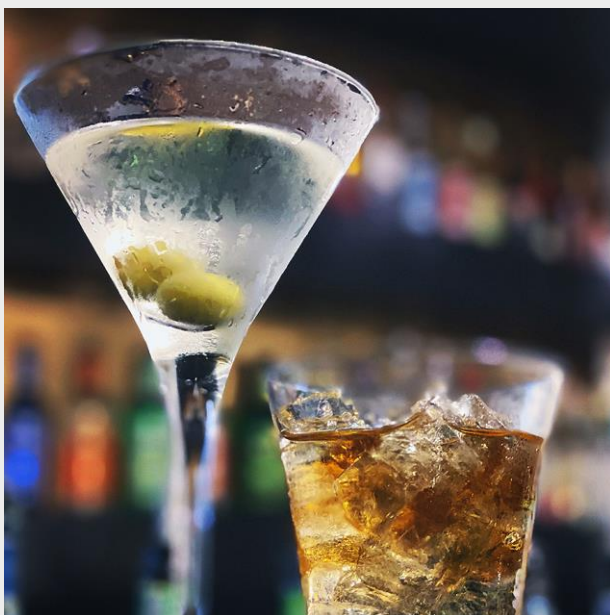
### HOUSE SPARKLING WINE | \$46 per bottle

### NON-ALCOHOLIC BEVERAGES | \$5 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks







## BEVERAGE

# CASH BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

ALL CASH BARS REQUIRE A CASHIER – \$150 PER CASHIER

### PREMIUM BRANDS | \$12 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ The Famous Grouse Scotch
- ▶ Domestic and Imported Beer
- ▶ House Wines (hotel choice of Three Thieves or Tera d'Oro wines)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

### DOMESTIC BEER | \$9 per drink

- ▶ Miller High Life, Coors Banquet

### IMPORTED BEER | \$8 per drink

- ▶ Stella, Peroni, Anchor Steam, Harpoon UFO White, Harpoon IPA

### ULTRA PREMIUM BRANDS | \$14 per drink

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio Tequila (hotel choice w/in line)
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch
- ▶ Domestic and Imported Beer
- ▶ House Wines (hotel choice of Tera d'Oro or Decoy by Duckhorn)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

### HOUSE WINE | \$10 per glass

- ▶ 30 Degrees Cabernet Sauvignon, Paso Robles Chardonnay

### NON-ALCOHOLIC BEVERAGES | \$5 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks



## BEVERAGE

# SIGNATURE COCKTAILS

### **SUPERBERRY FIZZ | \$14 per drink**

- ▶ Beefeater gin, lemon, Canton ginger liqueur, simple syrup, blueberries

### **ORGANIC AGAVE MARGARITA | \$14 per drink**

- ▶ El Jimador Reposado tequila, organic agave nectar, fresh lime juice

### **RED DAWN | \$14 per drink**

- ▶ Portland 88, limoncello, lemon juice, pomegranate grenadine

### **ON TAYLOR | \$14 per drink**

- ▶ Tanqueray 10 gin, Lustau East India sherry, honey syrup

### **CABLE CAR | \$14 per drink**

- ▶ Captain Morgan spiced rum, orange Curacao, fresh lemon juice, simple syrup

### **LA PERLA | \$14 per drink**

- ▶ Sauza hornitos, Manzanilla sherry, Mathilde pear liqueur

### **HEMINGWAY HOUSE DRY MARTINI | \$14 per drink**

- ▶ Tanqueray gin, Noilly Pratt dry vermouth

### **STEINBECK MANHATTAN | \$14 per drink**

- ▶ Bulleit bourbon, Martini & Rossi sweet vermouth, Angostura bitters, brandied cherries

### **F. SCOTT OLD FASHIONED | \$14 per drink**

- ▶ Maker's Mark bourbon, lemon peel, simple syrup, angostura bitters

### **PADURA MOJITO | \$12 per drink**

- ▶ Bacardi, lime juice, simple syrup, mint leaves, soda





## “SPIKE-IT” STATIONS

### **COLLINS STAND | \$38 per guest (2 hrs)**

- ▶ Fresh lemonade, iced teas, aromatic syrups and flavors, fruit
- ▶ Additional fruit purees and juices
- ▶ Bourbon, gin and St. Germain

### **COLOR MY BUBBLES | \$30 per guest (2 hrs)**

- ▶ Juices and purees, assorted herbs
- ▶ Sparkling wine, liqueurs

### **STOREFRONT COFFEE CART | \$30 per guest (2 hrs)**

- ▶ Freshly brewed Batdorf™ locally roasted coffee and decaf
- ▶ Housemade syrups, flavored whipped cream, sprinkles, little cookies
- ▶ Bailey's, Frangelico, Kahlua, Irish coffee setup

### **BLOODY MARY BAR | \$30 per guest (2 hrs)**

- ▶ Tomato juice, Clamato, hot sauces, horseradish, Worcestershire, pepper, salt
- ▶ Pickled vegetables, spices
- ▶ Smirnoff vodka, Beefeater gin

