



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU 2024

CROWNE PLAZA ATLANTA NE-NORCROSS 770-448-4400
6050 PEACHTREE INDUSTRIAL BLVD NORCROSS GA 30071
WEBSITE: [CROWNEPLAZA.COM/NORCROSSGA](https://www.crowneplaza.com/norcrossga)

CATERING AT CROWNE PLAZA

BREAKFAST



PRICES EXCLUDES 25% SERVICE CHARGE
STATE & LOCAL TAXES

BREAKFAST
BUFFET

25 guest minimum or \$200 prep fee

THE ACHIEVER / \$ 35 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
- ▶ Assorted fresh fruit juices
- ▶ Skim, soy and almond milks
- ▶ European Gourmet coffee and assorted hot teas

EL MARIACHI / \$ 38 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
- ▶ European Gourmet coffee and assorted hot teas

THE SOUTHERLY / \$ 40 per guest

- ▶ Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with sweet whipped butter & preserves
- ▶ Scrambled eggs, breakfast potato's
- ▶ Build your own grits with bacon bits, andouille sausage, tomato, chives and cheddar cheese
- ▶ Buttermilk biscuits & red-eye gravy
- ▶ Bacon and chicken sausage
- ▶ Assorted fresh fruit juices
- ▶ Skim, soy and almond milks
- ▶ European Gourmet coffee and assorted hot teas

PRICES EXCLUDE 25% SERVICE CHARGE,
STATE, LOCAL TAXES



BREAKFAST

PLATED

All plated breakfast are served with a glass of Simply Orange OJ, Assorted Breakfast Breads and Pastries, European Coffee, Assorted Hot Tea, and Ice Water

AMERICANA / \$ 25 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Farm Fresh Scrambled eggs
- ▶ Applewood Bacon OR Chicken Sausage
- ▶ Fresh baked buttermilk biscuit

MARKET FRITTATA / \$ 28 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Applewood Bacon OR Chicken Sausage, Roasted tomato, avocado, arugula, Monterey jack cheese, lemon tarragon vinaigrette egg white frittata

YARD BIRD & WAFFLE / \$ 30 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Southern fried boneless chicken and spiced maple syrup

LAND & SEA GRIT BOWL / \$ 32 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Poached shrimp, Anson Mills grits, aged cheddar and Andouille sausage

SOUTHBOUND & DOWN / \$ 34 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Crab cake benedict, creole hollandaise, and Anson Mills cheddar grits

GRAVALAX / \$ 35 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Georgia maple cured salmon, veggie cream cheese, capers, pickled red onion and everything bagel

STACKS ON STACKS / \$ 28 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Thick cut French toast or buttermilk pancakes, scrambled eggs, Applewood bacon or chicken sausage

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BREAKFAST

STATIONS

*Served in conjunction with a breakfast menu. Requires one chef attendant per 75 guest, \$150 per chef,
25 guest minimum or \$200 prep fee*

OMELET STATION / \$ 10 per guest

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

COUNTRY GRIT BOWL / \$ 10 per guest

- ▶ Bacon, ham, sausage, onion, mushroom, bell pepper, tomato, jalapeño, spinach, aged cheddar

Choose one Add-On / \$7 per guest

- ▶ Cast iron skillet shrimp and tomato gravy
- ▶ Country fried Catfish

WAFFLE STATION / \$ 10 per guest

- ▶ Southern fried chicken, bananas foster, seasonal berries, candied pecans, citrus whipped cream and maple syrup
- ▶ Bacon, ham, sausage, onion, mushroom, bell pepper, tomato, jalapeño, spinach, aged cheddar

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CATERING AT CROWNE PLAZA

BREAKS



BREAKS

ANYTIME

One hour of continuous service

HAVE A SIP | \$10 per guest

- ▶ Assorted soft drinks
- ▶ Bottled water
- ▶ European Gourmet coffee
- ▶ Assorted hot teas

3-HOUR DRINK UP | \$25 per guest

- ▶ Assorted soft drinks
- ▶ Bottled water
- ▶ European Gourmet coffee
- ▶ Assorted hot teas

JUMP START | \$12 per guest

- ▶ Assorted mixed nuts and candies
- ▶ House made trail mix
- ▶ Assorted power bars
- ▶ Granola bars
- ▶ Chocolate-covered raisins

HEALTHY CHOICE | \$22 per guest

- ▶ Vegetable Chips
- ▶ Hummus and seasonal fresh veggie sticks
- ▶ Seasonal market fruit platter
- ▶ Seasonal fresh fruit smoothies

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BREAKS

ANYTIME

One hour of continuous service

WIDESCREEN BREAK / \$15 per guest

- ▶ Popcorn,
- ▶ Tortilla chips, salsa
- ▶ Warm pretzels, beer cheese, spicy mustard
- ▶ Mini corn dogs

AFTERNOON DELIGHT / \$15 per guest

- ▶ Double chocolate brownies
- ▶ Assorted freshly baked cookies

PICNIC BREAK / \$15 per guest

- ▶ Artisan cheese and fruit display
- ▶ Vegetable crudité, avocado ranch dressing

TWISTED PRETZEL BAR / \$10 per guest

- ▶ Hot pretzels, mini crispy pretzels
- ▶ Beer cheese, spicy mustard
- ▶ Chocolate-dipped pretzel rods

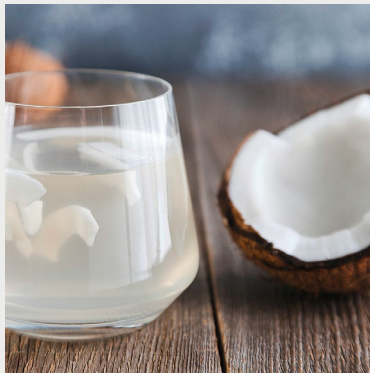
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ENHANCEMENTS

- ▶ European Gourmet coffee & Decaf
\$65 per gallon (2 gal minimum)
- ▶ Assorted hot teas
\$65 per gallon
- ▶ Freshly-brewed iced tea
\$50 per gallon (2 gal minimum)
- ▶ Assorted soft drinks
\$4 each
- ▶ Bottle domestic still water
\$5 each
- ▶ Bottled juices
\$4 each
- ▶ Coconut water
\$6 each
- ▶ Red Bull® - Regular & Sugar Free
\$5 each
- ▶ Assorted bottled milk
\$3 each
- ▶ Whole fresh fruit
\$3 each
- ▶ Assorted granola bars
\$3 each
- ▶ Assorted Kind™ bars
\$5 each
- ▶ Assorted bagged chips
\$4 each
- ▶ Terra chips
\$5 each
- ▶ Assorted bagged popcorn
\$4 each
- ▶ Assorted bagged trail mix
\$4 each
- ▶ Yogurt, granola and fruit parfaits
\$6 each
- ▶ Assorted muffins
\$48 per dozen
- ▶ Assorted bagels with cream cheese
\$48 per dozen
- ▶ Freshly-baked jumbo cookies, brownies or lemon bars
\$48 per dozen
- ▶ Assorted organic energy bars
\$4 each

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CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BOX LUNCH

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

BOX IT UP

Choose Two | \$25 per guest

Choose Three | \$30 per guest

Choice of sandwiches:

- ▶ Smoked turkey with pesto mayo, lettuce and tomato on ciabatta
- ▶ Black forest ham with gruyere, dijonaise, 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

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LUNCH

DELI L LUNCH BUFFET

*Served with assorted artisan sandwich breads, assorted desserts, freshly brewed ice tea, European gourmet coffee.
assorted hot teas and ice water, 25 guest minimum or \$200 prep fee*

MARKET DELI | \$ 38 per guest

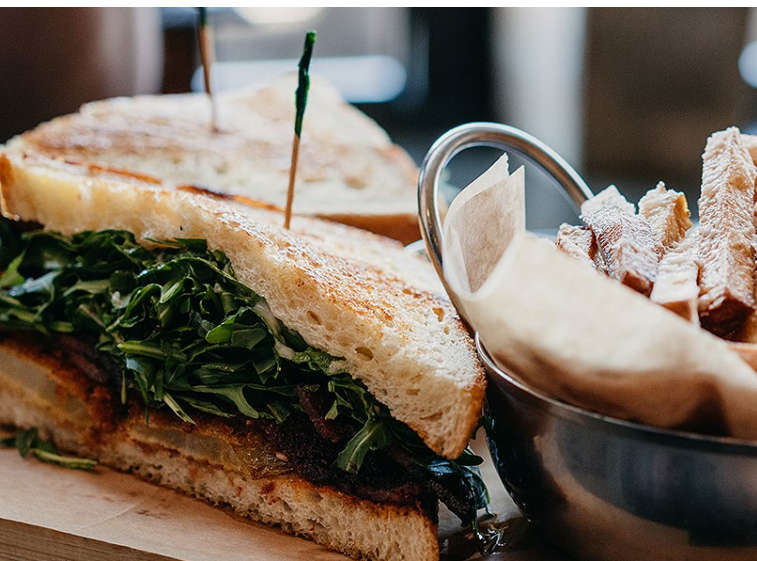
Choice of Two Salads:

- ▶ Caesar salad with baby romaine, sourdough croutons and grana Padano
- ▶ Heirloom Tomato salad with gorgonzola cheese, water cress, creamy balsamic
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisse mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

Market Sandwich Display:

- ▶ Sliced deli meats- smoked turkey breast, honey ham, roast beef, bacon
- ▶ House made Tuna salad or Chicken salad
- ▶ Assorted sandwich breads- Old fashioned white, wheat, rye, ciabatta, sub rolls
- ▶ Sliced cheeses, cheddar, Swiss, American, provolone
- ▶ Relish Tray- lettuce, tomato, red onion, pickle spears
- ▶ Mayo, yellow mustard, brown spicy mustard, avocado spread

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BUFFET LUNCH & DINNER

Served with Freshly Baked Dinner Roll, Freshly Brewed Iced Tea, European Gourmet Coffee, Assorted Hot Teas and Ice Water
25 guest minimum or \$200 prep fee \$10 per guest additional after 2pm

GARDEN & BROTH

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 seasonal soup*
- ▶ *Chef's selection of dessert*

Protein-free – \$25 per guest

Two proteins – \$30 per guest

Three proteins – \$35 per guest

Proteins served diced, cold

NORCROSS

SALADS

Choose Two

- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisse mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

SIDES

Choose Two

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

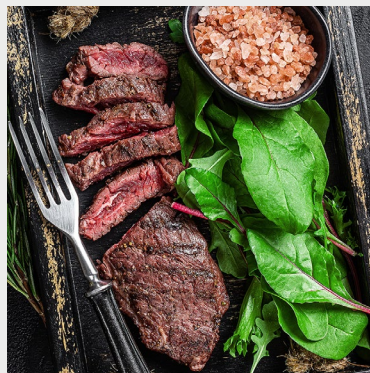
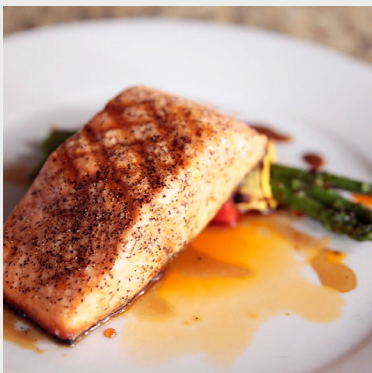
Entrées:

- ▶ Roasted chicken breast with madeira wine sauce
- ▶ Grilled salmon with citrus butter
- ▶ Grilled Skirt Steak
- ▶ Grilled tofu with seasonal vegetables

Choose two entrées – \$40 per guest

Choose three entrées – \$47 per guest

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BUFFET LUNCH & DINNER

Served with Freshly Baked Dinner Roll, Freshly Brewed Iced Tea, European Gourmet Coffee,

Assorted Hot Teas and Ice Water

25 guest minimum or \$200 prep fee \$10 per guest additional after 2pm

SOUTHERN COMFORT | \$ 52 per guest

- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch
- ▶ Southern potato salad
- ▶ Mesquite Brown Sugar BBQ Ribs OR Fried Catfish
- ▶ Southern fried, herb roasted chicken OR herd roasted chicken smothered in our house made BBQ sauce
- ▶ Scratch-made mac and cheese
- ▶ Baked beans
- ▶ Slow-simmered collard greens
- ▶ Cornbread & honey butter
- ▶ Assorted desserts

ITALIANO | \$ 52 per guest

- ▶ Tuscan bean soup
- ▶ Wild arugula salad with crispy prosciutto and shaved parmesan and lemon-oregano vinaigrette
- ▶ Penne pasta, asparagus tips , peppers, mushrooms, blackened pesto sauce, asiago cheese
- ▶ Grilled Tuscan Chicken, spinach, roma tomato's, fresh mozzarella, balsamic reduction
- ▶ Shrimp Scampi with garlic lemon white wine sauce
- ▶ House baked lasagna Vegetable or Beef

FIESTA | \$ 52 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
- ▶ Warm flour and corn tortillas
- ▶ Mojo grilled chicken
- ▶ Flank 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

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PLATED LUNCH

Served with Freshly Baked Dinner Roll, Freshly Brewed Iced Tea, European Gourmet Coffee,

Assorted Hot Teas and Ice Water

STARTERS

Choose One:

- ▶ Watermelon Rainbow tomato salad with burrata cheese, red onion, balsamic glaze
- ▶ Caesar salad with baby romaine, sourdough croutons and grana Padano
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisse mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

SIDES

Choose One:

- ▶ Herb roasted broccolini
- ▶ Seasonal vegetable mindedly
- ▶ Grilled Asparagus

Choose One

- ▶ Logan turnpike cheddar grits
- ▶ Smashed red bliss potato's
- ▶ Mushroom risotto
- ▶ Rice Pilaf

ENTRÉES

Choose One:

- ▶ Anson Mills farro verde with stuffed savoy cabbage, sunchoke purée, baby carrots, morel mushroom sauce
\$32 per guest
- ▶ Grilled salmon, tomato hollandaise sauce
\$40 per guest
- ▶ Chargrilled London Broil with wild mushroom demi
\$45 per guest
- ▶ Hickory smoked pork loin, mustard BBQ
\$27 per guest
- ▶ Braised Bourbon Chicken Leg Quarter
\$25 per guest

DESSERTS

Choose One:

- ▶ Flourless Chocolate Cake – Toasted meringue, salted caramel
- ▶ New York Style Cheesecake – Berry coulis
- ▶ Classic Apple Pie
- ▶ Key Lime pie

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CATERING AT CROWNE PLAZA

RECEPTIONS



RECEPTIONS

CHILLED BITES

25 piece minimum

- ▶ Spinach Manchego – Olive oil marinade, quince paste, marcona almond, sherry vinegar
\$5 each
- ▶ Fresh tomato and goat cheese tartlet – Niçoise olives and thyme
\$5 each
- ▶ Bruschetta Bites – Toasted Italian bread, marinated tomato, onion, herbs, parmesan cheese, balsamic
\$5 each
- ▶ Rustic avocado toast – Radish sprouts and citrus oil
\$5 each
- ▶ Tenderloin crostini – Horseradish cream
\$5 each
- ▶ BLT crostini – Crispy bacon, romaine, heirloom tomato
\$5 each
- ▶ California chicken salad cups – Pulled chicken, apples, pecans, grapes, little gem lettuce
\$5 each
- ▶ Marinated shrimp – Dill, fennel, lemon, bloody mary sauce
\$6 each
- ▶ Hamachi crudo – Coconut, fresno chiles, charred pineapple
\$6 each
- ▶ Tequila marinated seafood ceviche
\$6 each
- ▶ Ahi poke – Lava salt, passion fruit, crispy wonton
\$6 each
- ▶ Antipasto Skewer artichokes, salami, olive, tomato, jack cheese
\$6 each
- ▶ Sweet tomato caprese skewer – Bloomed basil seed and pesto
\$6 each
- ▶ Tuna tartare – Petite sesame cones, wasabi caviar
\$6 each
- ▶ Deviled egg – With crispy country ham
\$6 each

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RECEPTIONS

HOT BITES

25 piece per item minimum

- ▶ Wild mushroom phyllo – With pickled ginger dipping sauce
\$5 each
- ▶ Cheddar biscuit and pulled pork slider
\$5 each
- ▶ Sweet corn hushpuppies – Candied Jalapeño marmalade
\$5 each
- ▶ Corn cake with mango salsa
\$5 each
- ▶ Parmesan-fontina arancini – Crispy risotto cakes with romesco sauce
\$5 each
- ▶ Steak and potato bite – Beef tenderloin, horseradish cream on a crispy potato cake
\$6 each
- ▶ Crab Cake, remoulade sauce
\$6 each
- ▶ Chorizo & Beef Empanadas , cilantro lime sauce
\$6 each
- ▶ Beef satay – With peanut sauce
\$6 each
- ▶ Seared Scallop, sweet chili sauce
\$6 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
\$5 each
- ▶ Bite-sized twice baked potato – Sour cream, bacon and chives
\$5 each
- ▶ Tempura Shrimp, horseradish orange marmalade
\$6 each
- ▶ Marinated chicken skewer – With Thai pesto
\$5 each
- ▶ Italian meatball – All beef with San Marzano tomato sauce, ricotta and parmesan
\$5 each

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RECEPTIONS

STATIONS

**Requires a chef attendant, \$150 per attendant
Minimum 3 Stations Stand-Alone or 1 with a Buffet
90 Minutes of Service
25 guest minimum or \$200 prep fee*

DECONSTRUCTED

PAELLA BAR | \$ 25 per guest

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

TACO TRUCK | \$ 30 per guest

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

CHICKEN & WAFFLES | \$19 per guest

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

**STIR FRY NOODLES | \$ 25 per guest*

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

**SHRIMP & GRITS | \$19 per guest*

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

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RECEPTIONS

CARVING STATIONS

Served with Freshly Baked Dinner Rolls and Condiments.

Requires a chef attendant, \$150 per attendant

Minimum 3 Stations Stand-Alone or 1 with a Buffet

90 Minutes of Service

25 guest minimum or \$200 prep fee

BOURBON GLAZED COUNTRY HAM

Apple compote and grain mustard

\$12 per guest

CEDAR PLANK SALMON

Citrus glaze. lemon aioli

\$20 per guest

HICKORY SMOKED TURKEY BREAST

Black pepper pan gravy and cranberry compote

\$12 per guest

HERB CRUSTED BEEF TENDERLOIN

Port Wine Bordelaise

\$25 per guest

SLOW ROASTED PRIME RIB

Horseradish cream

\$30 per guest

PRICES EXCLUDE 25% SERVICE CHARGE,
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CATERING AT CROWNE PLAZA

DINNER



DINNER

DINNER BUFFET

Served with Freshly Baked Dinner Rolls, Dessert, Freshly Brewed Iced Tea,

European Gourmet Coffee, Assorted Hot Teas and Ice Water

25 guest minimum or \$200 prep fee

CHOOSE TWO STARTERS

- ▶ Chef's seasonal soup
- ▶ Watermelon Rainbow tomato salad with burrata cheese, red onion, balsamic glaze
- ▶ Caesar salad with baby romaine, sourdough croutons and grana Padano
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisse mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

CHOOSE TWO SIDES:

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

CHOOSE TWO ENTRÉES:

- ▶ Eggplant lasagna with roasted tomato, ricotta and tomato basil
- ▶ Hickory-smoked roasted pork loin with mustard BBQ and golden pineapple salsa
- ▶ Chicken picatta with lemon caper butter sauce
- ▶ Pan-roasted salmon, salsa verde
- ▶ Roasted beef tenderloin with Maytag blue cheese

Chef's selection of assorted desserts

\$ 60 per guest

MEAL ADD-ONS:

- ▶ Additional starter: +\$5 per guest
- ▶ Additional side: +\$5 per guest
- ▶ Additional entrée: +\$8 per guest

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DINNER

DINNER BUFFET

*Served with Freshly Baked Dinner Rolls, Dessert, Freshly Brewed Iced Tea,
European Gourmet Coffee, Assorted Hot Teas and Ice Water
25 guest minimum or \$200 prep fee*

FAR EAST / \$ 50 per guest

- ▶ Pad thai salad
- ▶ Sweet hot grilled chicken
- ▶ Beef and broccoli
- ▶ Steamed white rice
- ▶ Grilled Bok Choy
- ▶ Vegetable pot sticker with ponzu sauce
- ▶ Tropical fruit tarts
- ▶ Almond cookies

TASTE OF ITALY / \$ 55 per guest

- ▶ Tuscan bean soup
- ▶ Caprese salad – tomato, fresh mozzarella, micro basil and a balsamic reduction
- ▶ Mascarpone whipped potatoes
- ▶ Chicken marsala
- ▶ House made beef or vegetable lasagna
- ▶ Parmesan & rosemary crusted beef tenderloin with chianti wine sauce
- ▶ Charred broccolini
- ▶ Chef selection of assorted desserts

MEDITERRANEAN / \$ 55 per guest

- ▶ Cucumber & Tomato
- ▶ Traditional Greek Salad
- ▶ Lamb meatballs
- ▶ Mediterranean chicken
- ▶ Eggplant Moussaka
- ▶ Cous Cous
- ▶ Vegetable medley
- ▶ Grilled Pita
- ▶ Roasted parsley potato's
- ▶ Chef selection of assorted desserts

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DINNER

PLATED DINNER

*Served with Freshly Baked Dinner Rolls, Freshly Brewed Iced Tea,
European Gourmet Coffee, Assorted Hot Teas and Ice Water*

STARTERS (Choose One)

- ▶ Watermelon Rainbow tomato salad with burata cheese, red onion, balsamic glaze
- ▶ Caesar salad with baby romaine, sourdough croutons and grana Padano
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisse mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

DESSERTS (Choose One)

- ▶ Chocolate hazelnut toffee cake
- ▶ Strawberry shortcake
- ▶ Tropical mousse
- ▶ Raspberry bavarioux
- ▶ Key lime pie
- ▶ Chef's Choice Dessert

SIDES (Choose two)

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

SELECT FROM ENTRÉES (Next Page)

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DINNER

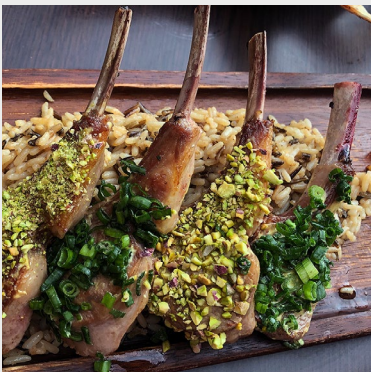
PLATED DINNER

ENTRÉES

*Served with Freshly Baked Dinner Rolls, Freshly Brewed Iced Tea,
European Gourmet Coffee, Assorted Hot Teas and Ice Water*

- ▶ Roasted Joyce Farms chicken breast with mushrooms, fontina cheese
\$49 per guest
- ▶ Pan-seared salmon with lemon basil butter
\$52 per guest
- ▶ Braised short ribs
\$62 per guest
- ▶ Wood grilled filet mignon with cognac peppercorn sauce, caramelized cipolini onion
\$65 per guest
- ▶ Pan-seared gulf red snapper with saffron risotto, shoestring vegetables and orange-tarragon butter
\$65 per guest
- ▶ Petite grilled filet mignon and pan-seared salmon
\$72 per guest
- ▶ Petite grilled filet mignon and jumbo grilled shrimp, red wine sauce with lemon basil butter
\$72 per guest
- ▶ Wood grilled Colorado lamb chops red wine jus
\$68 per guest

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CATERING AT CROWNE PLAZA

MEETINGS PACKAGES

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MEETINGS PACKAGES

HEALTHY DISCUSSION

Buffets and Break Service – One Hour 25 guest minimum or \$200 prep fee

BREAKFAST BUFFET

- ▶ Egg white frittata - Roasted tomato, avocado, arugula, Monterey jack cheese, lemon tarragon vinaigrette
- ▶ Seasonal sliced fruit
- ▶ Steel cut oatmeal with fresh berries, dried fruits and nuts
- ▶ Fresh fruit juices

WELLNESS BREAK

- ▶ Build your own trail mix bar
- ▶ Build your own fruit, yogurt parfait

LUNCH BUFFET

- ▶ Artisan bread and butter
- ▶ Caesar salad with sourdough croutons and grana Padano
- ▶ Vegetable or beef lasagna with roasted tomato, ricotta and torn basil
- ▶ Mashed red bliss potato's
- ▶ Chef's seasonal vegetable
- ▶ Roasted Joyce Farms chicken breast stuffed with herb butter
- ▶ Chef's seasonal dessert

ALL-DAY BEVERAGES up to 6 hours

- ▶ European Gourmet coffee and assorted hot teas
- ▶ Assorted sodas
- ▶ Bottled water

\$85 per guest

PRICES EXCLUDES 25% SERVICE CHARGE,
STATE, LOCAL TAXES



MEETINGS PACKAGES

CHANGE THE WORLD

Buffets and break service - one hour 25 guest minimum or \$200 prep fee

BREAKFAST BUFFET

- ▶ Selection of freshly baked pastries served with whipped butter and preserves
- ▶ Seasonal sliced fruit
- ▶ Herbed breakfast potatoes
- ▶ Classic French toast or pancakes
- ▶ Bacon & chicken sausage
- ▶ Scrambled eggs
- ▶ Oatmeal or Grits
- ▶ Fresh fruit juices

NORCROSS LUNCH BUFFET

(TWO ENTREES) See Norcross Lunch Buffett Menu)

ALL-DAY BEVERAGES

up to 6 hours of continuous service

- ▶ European Gourmet coffee and assorted hot teas
- ▶ Assorted sodas and bottled water

AFTERNOON BREAK

(Select one –See Breaks page)

- ▶ Widescreen
- ▶ Afternoon Delight
- ▶ Picnic Break

\$110 per guest

PRICES EXCLUDES 25% SERVICE CHARGE,
STATE, LOCAL TAXES



CATERING AT CROWNE PLAZA

BEVERAGE



BEVERAGE

PACKAGE BAR

*Requires a bartender, one bartender per 100 guest.
One 30 minute break in service included \$5 per guest each 30 minutes thereafter*

3-HOUR HOSTED BAR (Premium Brands)

- ▶ Courvoisier VS
- ▶ Tito's Vodka
- ▶ Bombay Gin
- ▶ Four Roses Bourbon
- ▶ Bacardi Rum
- ▶ Jack Daniels Whiskey
- ▶ Corazon Blanco Tequila
- ▶ Dewar's White Label
- ▶ Domestic and Imported Beer
- ▶ Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

*\$55 per person
\$15 per person each additional hour*

3-HOUR HOSTED BAR (Ultra-Premium Brands)

- ▶ Remy Martin
- ▶ Ketel One Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Patron Blanco
- ▶ Johnnie Walker Black Label
- ▶ Domestic and Imported Beer
- ▶ Ultra-Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

*\$65 per person
\$15 per person each additional hour*

PRICES EXCLUDE 25% SERVICE CHARGE,
STATE, LOCAL & LIQUOR TAXES



BEVERAGE

CONSUMPTION BAR

*Requires a bartender, one bartender per 100 guest, \$150 per bartender,
Limited consumption bars require one cashier per bar. \$100 per cashier*

Select one

PREMIUM BRANDS | \$10 each

- ▶ Courvoisier VS
- ▶ Tito's Vodka
- ▶ Bombay Gin
- ▶ Four Roses Bourbon
- ▶ Bacardi Rum
- ▶ Jack Daniels Whiskey
- ▶ Corazon Blanco Tequila
- ▶ Dewar's White Label
- ▶ Domestic and Imported Beer
- ▶ Premium Wines

ULTRA PREMIUM BRANDS | \$12 each

- ▶ Remy Martin
- ▶ Ketel One Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Patron Blanco
- ▶ Johnnie Walker Black Scotch
- ▶ Domestic and Imported Beer
- ▶ Ultra-Premium Wines

DOMESTIC BEER | \$7 per drink

- ▶ Bud Light, Coors Light, Michelob Ultra

IMPORTED BEER | \$8 each

- ▶ Heineken, Modelo Especial, Sweet Water IPA, Samuel Adams, Blue Moon, Stella Artois

PREMIUM WINE | SILVER GATE

\$36 each bottle | \$10 each glass (Select up to 4)

- ▶ **Whites**-Pinot Grigio, Chardonnay, Sauvignon Blanc, Sparkling
- ▶ **Reds** - Pinot Noir, Cabernet Sauvignon, Merlot, Red Blend

ULTRA PREMIUM WINE | DECOY

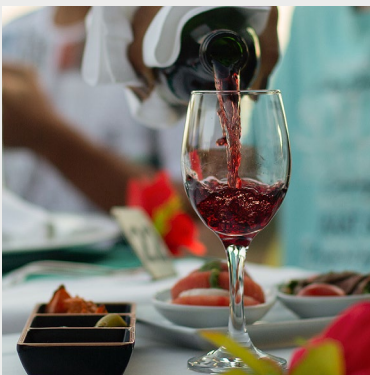
\$45 each bottle | \$12 each glass (Select up to 4)

- ▶ **Whites**- Chardonnay, Sauvignon Blanc, Rosé, Sparkling
- ▶ **Reds** - Pinot Noir, Red Blend, Merlot, Cabernet Sauvignon

Soft Drinks | **Coca Cola Brands \$4 each**

Bottled Water **\$5 each**

PRICES EXCLUDE 25% SERVICE CHARGE,
STATE, LOCAL & LIQUOR TAXES



BEVERAGE

CASH BAR

Requires a bartender, one bartender per 100 guest, \$150 per bartender, Require one cashier per bar. \$100 per cashier

PREMIUM BRANDS / \$12 each

- ▶ Courvoisier VS
- ▶ Tito's Vodka
- ▶ Bombay Gin
- ▶ Four Roses Bourbon
- ▶ Bacardi Rum
- ▶ Jack Daniels Whiskey
- ▶ Corazon Blanco Tequila
- ▶ Dewar's White Label
- ▶ Domestic and Imported Beer
- ▶ Premium Wines

ULTRA PREMIUM BRANDS / \$14 each

- ▶ Remy Martin
- ▶ Ketel One Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Patron Blanco
- ▶ Johnnie Walker Black Scotch
- ▶ Domestic and Imported Beer
- ▶ Ultra-Premium Wines

DOMESTIC BEER / \$8 each

- ▶ Bud Light, Coors Light, Michelob Ultra

IMPORTED BEER / \$9 each

- ▶ Heineken, Modelo Especial, Sweet Water IPA, Samuel Adams, Blue Moon, Stella Artois

PREMIUM WINE SILVER GATE

\$46 per bottle / \$12 per glass (Select up to 4)

- ▶ **Whites** - Pinot Grigio, Chardonnay, Sauvignon Blanc, Sparkling
- ▶ **Reds** - Pinot Noir, Cabernet Sauvignon, Merlot, Red Blend

ULTRA PREMIUM WINE Decoy

\$52 per bottle / \$14 per glass (Select up to 4)

- ▶ **Whites**- Chardonnay, Sauvignon Blanc, Rosé, Sparkling
- ▶ **Reds** - Pinot Noir, Red Blend, Merlot, Cabernet Sauvignon

Soft Drinks | **Coca Cola Brands \$4 each**

Bottled Water **\$5 each**

PRICES EXCLUDE 25% SERVICE CHARGE,
STATE, LOCAL & LIQUOR TAXES



BEVERAGE

SIGNATURE COCKTAILS

CROWNED JEWEL MULE / \$14 each

- ▶ Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice

EXPRESSO MARTINI / \$14 each

CROWNE ROSE MANHATTAN / \$14 each

- ▶ Four Roses bourbon, M&R sweet vermouth, Angostura bitters

BOULVARDIER / \$14 each

- ▶ Four Roses bourbon, Campari, M&R sweet vermouth

BEE'S KNEES / \$14 each

- ▶ Hendrick's gin, local small-batch honey, fresh lemon juice

CUSTOM COCKTAILS / \$15 + each

FRENCH 75 / \$14 each

- ▶ The Botanist Islay dry gin, fresh lemon juice, simple syrup, Piper Sonoma brut NV sparkling wine

JAMAICAN SMASH / \$14 each

- ▶ Myers's dark rum, simple syrup, muddled basil, muddled lime

STORM'S BREWING / \$14 each

- ▶ Myers's dark rum, Cointreau, fresh lime, Fever-Tree ginger beer

MIXED BERRY MOJITO / \$14 each

- ▶ Cruzan rum, muddled berries, lime juice, simple syrup, mint leaves, Fever-Tree club soda

ISLAND BREEZE / \$14 each

- ▶ RumHaven Coconut rum, Vodka Citron, cranberry juice, triple sec, fresh lime juice

PRICES EXCLUDE 25% SERVICE CHARGE,
STATE, LOCAL & LIQUOR TAXES



BEVERAGE

'SPIKE-IT' STATIONS

Requires a bartender, one bartender per 100 guest, \$150 per bartender, Two hours of service

COLLINS STAND | \$35 per guest

- ▶ Fresh lemonade, iced teas, aromatic syrups and flavors, fruit
- ▶ Additional fruit purees and juices
- ▶ Four Roses bourbon, Bombay Original gin and St. Germain

COLOR MY BUBBLES | \$25 per guest

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

STOREFRONT COFFEE CART | \$20 per guest

- ▶ Freshly brewed European gourmet coffee and decaf
- ▶ Flavored syrups, whipped cream, sprinkles,
- ▶ Mini assorted cookies
- ▶ Bailey's, Frangelico, Kahlua, Irish Whiskey

BLOODY MARY BAR | \$25 per guest

- ▶ Tomato juice, Clamato, hot sauces, horseradish, Worcestershire, pepper, salt
- ▶ Pickled vegetables, spices
- ▶ New Amsterdam vodka, Bombay original gin

PRICES EXCLUDE 25% SERVICE CHARGE,
STATE, LOCAL & LIQUOR TAXES

