

GENERAL INFORMATION

FOOD AND BEVERAGE PLANNING GUIDE

We are pleased that you are planning an event with us at the Crowne Plaza Hotel Providence-Warwick. The hotel staff stands ready to ensure you have a delightful gathering. Please take a moment to read the information below. It will help us both to make your event flow smoothly.

MENU SELECTION

Please submit your menu selection to your Sales and Catering Representative at least eight weeks in advance of the function date; otherwise, menu selections may be limited. All social functions must provide event details two months prior to the function date.

GUARANTEES

A final guarantee of the number of persons attending will be required one week prior to the function (7 business days). Social events hotel requires final number of persons attending (10 business days). Crowne Plaza Hotel Providence-Warwick will be prepared to set-up and serve 3% over this guarantee. It is the sole responsibility of the customer to provide this guarantee prior to the one-week deadline; otherwise, the tentative expected attendance will be considered the guarantee. Charges will be based upon the guarantee, or the actual number of guests served, whichever is greater.

For non-social events, the hotel reserves the right to change the tentative assignment of your function room if the guaranteed attendance drops below the estimated number. Also, if the guaranteed attendance is less than 90% of the original expected attendance, additional room rental charges will be applied.

DEPOSITS AND PAYMENTS

All reservations booked are tentative until the responsible party signs the Booking Agreement and remits the required deposit, if applicable. Depending on the event, additional deposits maybe required. Deposit amounts will vary and are subject to a cancellation fee. All social functions must submit final payment to the hotel 10 business days prior to the event with a Cashier's or Certified Check only. Credit Cards will not be accepted for final payments on social functions.

PRICES AND MINIMUMS

Food and Beverage prices will not be guaranteed more than 90 days prior to the function date. Please consult your Sales and Catering Representative for current price quotations. There are minimum requirements on our function rooms that are determined by either attendance or revenue requirements. Minimums may vary by size of room, time and day of event.

AUDIO VISUAL

Audio visual equipment is available for rental through our in-house audio visual company, Ambient Sound, Inc. The hotel and Ambient Sound, Inc. requires advance notice for the quotation of pricing and guaranteed availability. A Sales and Catering Representative will be pleased to arrange any of your requirements or we will put you in touch with a manager from Ambient Sound, Inc.

DECORATIONS, DISPLAYS AND ENTERTAINMENT

Our Sales and Catering Department will be pleased to assist you in arranging for flowers and/or centerpieces for your event. Any and all displays and decorations are subject to approval by a representative of the hotel. Delivery and set-up time is 30 minutes prior to the event. Your florist is responsible for placing your arrangements in the appropriate locations. All floral pieces and equipment must be removed at the conclusion of your event.

Nothing may be tacked, pinned or taped, etc. to the walls, ceilings, floors, doors or windows without prior permission from the hotel. A cleaning fee of \$500.00 will be assessed for use of confetti, glitter and/or streamers.

It is your sole responsibility to secure and contract any entertainment for your event. The hotel requires notification at least 30 days prior to any event if live entertainment (band, musician, or the like) is to be used, in order for proper licensing to be secured from the City of Warwick. The aforementioned entertainment will not be permitted without proper notification and licensing.

BEVERAGES

Any specialty beverages can be arranged through your Sales and Catering Representative. The sale and service of alcoholic beverages is strictly regulated by the State of Rhode Island Liquor Control Board. As a licensee, Crowne Plaza Hotel Providence-Warwick is responsible for the administration of these regulations. We ask your cooperation in enforcing the law by not bringing any alcoholic beverages into the hotel from outside sources. We reserve the right to limit and control the amount of alcoholic beverages consumed by all guests.

SERVICE CHARGE AND TAXES

A taxable service charge of 22% will be added to all food and beverage consumables, labor charges, audio visual services, services contracted by the hotel on your behalf,, and services that the hotel provides. All prices quoted, unless otherwise noted, are subject to Rhode Island State Sales Tax, Food and Beverage Tax, and are subject to change.

ALL DAY PACKAGE

OFF TO A HEALTHY START

Seasonal Fruit and Berries
Chocolate and Fruit Filled Croissants
Gourmet Bagels with Assorted Flavored Cream Cheese
Preserves, Butter, Honey
Freshly Squeezed Orange Juice
Starbucks Regular and Decaffeinated Coffee
Assorted Teavana Teas

MID REFRESH

Starbucks Regular and Decaffeinated Coffee
Assorted Teavana Tea
Assorted Soft Drinks

AFTERNOON PICK ME UP

Sweet and Salty Mix
(Pretzels, M&M's, Peanuts, Rye Chips)
Fresh Fruit served with Yogurt Dip (*GF*)
Starbucks Regular and Decaffeinated Coffee
Assorted Teavana Tea
Assorted Soft Drinks and Bottled Spring Water

BUFFET LUNCH

Tossed Garden Greens with Choice of Dressings *OR* Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Oven-Dried Tomato and Brie Pasta Salad
Tuscan Minestrone Soup Topped with Romano Cheese

(Select Three)

Roast Beef and Boursin Cheese Wrap
Mediterranean Tuna Salad with Avocado on Multigrain Bread
Chicken Salad Served on a Bulkie Roll
Grilled Seasonal Vegetable Wrap with Hummus
Turkey, Smoked Gouda, and Hot House Tomato on a Brioche Roll
Hormel Cure81 Ham with Gruyere Cheese and Arugula on a Croissant
Prosciutto, Capicola, Salami, and Provolone Cheese with Dressed Shredded Vegetables on a Sun-Dried Tomato Wrap
Individual Assorted Cape Cod Chips
Bite Size Assorted Desserts
Starbucks Regular and Decaffeinated Coffee
Assorted Teavana Tea
Assorted Soft Drinks and Bottled Spring Water

\$70.00 Per Person

EACH BREAK WILL BE SERVED FOR ONE HOUR AT YOUR SELECTED TIMES

SPECIALTY BREAKS

THE CONTINENTAL

Warm Freshly Baked Muffins and Danish

Freshly Baked Seasonal Scones

Gourmet Bagels with Assorted Flavored Cream Cheese

Chocolate and Fruit Filled Croissants

Seasonal Fruit and Berries

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$21.00 Per Person

BEVERAGES

Fresh Squeezed Orange Juice \$4.50

Starbucks Regular and Decaffeinated Coffee \$6.00

Assorted Coca-Cola Products \$4.50

Gatorade \$5.50

Lemonade \$4.00

Iced Tea \$4.00

Energy Drinks \$7.00

Milk, Whole or Skim \$4.50

Bottled Spring or Fruit Flavored Water \$5.00

Naked Juice or Coconut Water \$8.00

BY THE GALLON

Starbucks Regular and Decaffeinated Coffee \$125.00

Assorted Teavana Teas \$60.00

MORNING ENHANCEMENTS

Assorted Plain and Fruited Yogurts \$5.00

Assorted Protein Bars \$3.50

Hard Boiled Eggs \$2.50

Whole Farm Stand Fruit \$3.00

Bagels and Cream Cheese \$5.00

Oatmeal with Toppings \$4.00

4-HOUR BEVERAGE STATION

Assorted Soft Drinks and Bottled Water

Regular and Decaffeinated Coffee

Assorted Teas

\$16.00 Per Person

8-HOUR BEVERAGE STATION

Assorted Soft Drinks and Bottled Water

Regular and Decaffeinated Coffee

Assorted Teas

\$25.00 Per Person

THE MARKET

Choice of Four Assorted Individually Wrapped Chips, Cookies, Crackers, Candy, and Granola/Snack Bars

**To explore our complete range of options, please consult your event manager.*

\$20.00 Per Person

EACH COFFEE BREAK IS BASED ON ONE HOUR OF SERVICE. EACH COFFEE STATION INCLUDES MILK, CREAMER, AND SWEETENERS. ALMOND MILK AND NON-DAIRY CREAMER AVAILABLE UPON REQUEST.

All prices are subject to change and to a taxable 22% Service Fee, 7% State Tax, and 1% Food and Beverage Tax

SPECIALTY BREAKS

MAKE YOUR OWN TRAIL MIX

Plain and Vanilla Granola

Dried Cranberries, Apricots, Coconut, and Raisins

Peanuts, Almonds, and Sunflower Seeds

Milk Chocolate Chips and Dark Chocolate Chips

Assorted Soft Drinks and Bottled Spring Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$18.00 Per Person

SPA BREAK

Fresh Fruit served with Yogurt Dip (*GF*)

Original and Garlic Hummus with Crispy Pita Chips and Warm Pita Triangles

Vegetable Crudit  Cups

Cucumber Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$20.00 Per Person

THE SWEET TOOTH

Assorted Freshly Baked Cookies

Blondies

Assorted Brownies

Assorted Soft Drinks and Bottled Spring Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$18.00 Per Person

GOURMET POPCORN BAR

Plain Popcorn, Seasoned Popcorn, and Kettle Corn

Dried Cranberries, Apricots, and Raisins

Peanuts and Almonds

Milk Chocolate Chips and Dark Chocolate Chips

M&M's and Yogurt Covered Raisins

Assorted Soft Drinks and Bottled Spring Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$18.00 Per Person

BREAK ENHANCEMENTS

(Per Person)

Fresh Fruit served with Yogurt Dip (*GF*) \$5.00

Plain and Fruited Yogurts \$4.00

Assorted Cheese and Crackers \$10.00

Individual Assorted Cape Cod Chips \$4.00

Corn Chips with Toasted Onion Dip \$4.00

Full Size Candy Bars \$4.00

BY THE DOZEN

Bite Size Mini Danish or Croissants \$48.00

Assorted Muffins \$48.00

Assorted Danishes \$48.00

Assorted Bagels with Cream Cheese \$60.00

Warm Bavarian Pretzels with Mustard \$50.00

Assorted Freshly Baked Cookies \$48.00

Assorted Freshly Baked Brownies \$48.00

Bite Size Mini Dessert Pastries \$60.00

EACH COFFEE BREAK IS BASED ON ONE HOUR OF SERVICE. EACH COFFEE STATION INCLUDES MILK, CREAMER, AND SWEETENERS. ALMOND MILK AND NON-DAIRY CREAMER AVAILABLE UPON REQUEST.

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PLATED BREAKFAST

CREATE YOUR OWN PLATED BREAKFAST

Freshly Squeezed Orange Juice

Platter of Seasonal Fresh Fruit and Berries

(Select One)

Deep Dish Classic Lorraine Quiche

Broccoli, Tomato and Aged Cheddar Quiche

Golden Brown Texas French Toast with Warm Maple Syrup and Butter

Caramel Apple Stuffed Pancakes

(Select One)

Sausage Links *OR* Bacon

**Upgrade to Chicken Sausage or Turkey Sausage +\$4*

Home Fried Potatoes

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$23.00 Per Person

BREAKFAST ENHANCEMENTS

Carved Prime Rib* (*Minimum of 20 people*)

\$14.00 Per Person

Carved Virginia Baked Ham or Roasted Turkey Breast*

\$9.00 Per Person

Made-to-Order Crepes*

\$12.00 Per Person

Make Your Own Yogurt Parfaits

Assorted Greek Yogurts, Mixed Berries, and Granola Topping

\$9.00 Per Person

Eggs Made Your Way*

Selection of Fillings

\$10.00 Per Person

Belgian Waffles Made-to-Order*

Variety of Fruit Toppings, Warm Chocolate Sauce, and Whipped Butter

\$9.00 Per Person

Lox Served with Appropriate Condiments

\$10.00 Per Person

**Chef Attendants are required, one per 100 guests at \$100.00 each*

BREAKFAST BUFFETS

CREATE YOUR OWN BREAKFAST BUFFET

Freshly Squeezed Orange Juice

Seasonal Fresh Fruit and Berries

(Select One)

Fluffy Scrambled Eggs

Deep Dish Classic Lorraine Quiche

Broccoli, Tomato, and Aged Cheddar Quiche

Golden Brown Texas French Toast with Warm
Maple Syrup and Butter

Seasonal Frittata

(Select One)

Sausage Links, Bacon, Chicken Sausage,
Turkey Sausage, *OR* Virginia Ham

Home Fried Potatoes

Gourmet Bagels with Assorted Flavored
Cream Cheese

Preserves and Butter

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$31.00 Per Person

EGGCEPTIONAL

Freshly Squeezed Orange Juice

Seasonal Fresh Fruit and Berries

Assorted Greek Yogurts served with Granola

Hash Brown Triangles

(Select Two)

Southwestern Egg Sandwich (V)

Egg and Cheese on an English Muffin

Bacon, Egg, and Cheese on an English Muffin

Ham, Egg, and Cheese on an English Muffin

Turkey Sausage and Egg Whites served on
an English Muffin

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$28.00 Per Person

ALL BUFFETS ARE PREPARED FOR 25 PEOPLE OR MORE AND PRICED FOR ONE HOUR OF SERVICE.
A SURCHARGE OF \$75.00 WILL APPLY FOR GROUPS LESS THAN 25 PEOPLE.

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BRUNCH BUFFET

BRUNCH BUFFET

Freshly Squeezed Orange Juice

Freshly Baked Breakfast Pastries

Preserves and Butter

Seasonal Fruit and Berries

Red Bliss and Charred Fennel Salad

Tossed Garden Salad with Choice of Dressings

Fluffy Scrambled Eggs

Choice of Bacon, Virginia Ham, Sausage Links, or Turkey Sausage

Golden Brown Texas French Toast with Warm Maple Syrup and Butter

Home Fried Potatoes

Baked Stuffed Sole with Lobster Sauce

Chicken Saltimbocca *OR* Chicken with Lemon and Capers

Roasted Seasonal Root Vegetables

Herbed Basmati Rice

Daily Made Assorted Desserts

Assorted Soft Drinks and Bottled Spring Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$42.00 Per Person

ALL BUFFETS ARE PREPARED FOR 25 PEOPLE OR MORE AND PRICED FOR ONE HOUR OF SERVICE.
A SURCHARGE OF \$75.00 WILL APPLY FOR GROUPS LESS THAN 25 PEOPLE.

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TEA PARTY LUNCHEON

International Cheese and Fruit Display or Vegetable Crudité

Tossed Garden Salad with Choice of Dressings

Tomato and Mozzarella Salad with Fresh Basil Vinaigrette

Assorted Finger Sandwiches: Cranberry Chicken Salad, Cucumber Dill, Smoked Salmon, and Banana Bread with Cream Cheese Frosting

Mini French Pastries

Mini Scones with Whipped Butter and Assorted Jams

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

Fruit Infused Water

\$37.00 Per Person

ENHANCEMENTS

Carved Prime Rib* (*Minimum of 20 people*)
\$14.00 Per Person

Carved Virginia Baked Ham or Roasted Turkey Breast*
\$9.00 Per Person

Made to Order Crepes*
\$12.00 Per Person

Make your own Yogurt Parfaits
Assorted Greek Yogurts, Mixed Berries and Granola Topping
\$9.00 Per Person

Eggs Made Your Way*
Selection of Fillings
\$10.00 Per Person

Belgian Waffles Made to Order*
Variety of Fruit Toppings, Warm Chocolate Sauce and Whipped Butter
\$9.00 Per Person

Lox Served with Appropriate Condiments
\$10.00 Per Person

**Chef Attendants are required, one per 100 guests at \$100.00 each*

PLATED LUNCH

PLEASE SELECT TWO ENTRÉE CHOICES FROM THE SELECTIONS BELOW.

ALL ALLERGIES ARE ACCOMMODATED AT NO ADDITIONAL CHARGE. FOR THREE ENTRÉE SELECTIONS,
PLEASE ADD \$4.00 ADDITIONAL PER PERSON.

Luncheons include a Selection of First Course, Entrée and Dessert. Served with Warm Rolls and Butter, Starbucks Regular and Decaffeinated Coffee, and Assorted Teavana Teas

FIRST COURSE

(Select One)

Mixed Field Greens with Choice of Dressings

Caesar Salad with Herb Croutons and Shaved Parmesan Cheese

Fresh Seasonal Fruit Cup

Caprese Salad

ENTRÉES

Chicken *(Select One)*:

Française, Marsala, Lemon and Capers
\$29.00 Per Person

Baked New England Scrod with Lemon Herb Butter
\$31.00 Per Person

Petit Sirloin
\$35.00 Per Person

8-Hour Burgandy Braised Short Rib
\$38.00 Per Person

Grilled Salmon with a Lemon Pepper Sauce
\$31.00 Per Person

Wild Mushroom Ravioli in a Sage Butter Madeira Sauce
\$28.00 Per Person

ENHANCEMENTS

Chicken Escarole Soup with Orzo, Mini Meatballs, and Fresh Parmesan Cheese
\$5.00 Per Person

Minestrone Soup
\$5.00 Per Person

Portuguese Kale Soup
\$5.00 Per Person

ACCOMPANIMENTS

(Select Two)

Fresh Green Beans

Roasted Seasonal Vegetables

Roasted Root Vegetables

Whipped Potato

Garlic Mashed Potato

Herbed Basmati Rice

Grilled Shrimp Skewer +\$12

DESSERTS

(Select One)

Cheesecake

Chocolate Cake

Carrot Cake

Chocolate Mousse in a Dark Chocolate Cup

Assorted Mini Desserts
per table
\$5.00 per person

LUNCH BUFFETS

CROWNE LUNCH

Tossed Garden Greens with Choice of Dressings
Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Mediterranean Bean Feta Salad
Minestrone Soup

ENTRÉES

(Select Three)

Sliced London Broil with Three Peppercorn Sauce
Chicken with Sage and Bread Stuffing, Merlot Sauce
Sautéed Chicken Choice of Française, Parmesan, or Marsala
Broiled Salmon Medallions with Lemon Pepper
Baked New England Scrod with Lemon Herb Butter
Cheese Filled Tortellini with Pink Vodka Sauce
Penne Pasta with Marinara Sauce

Chef's Choice of Potato or Rice
Seasonal Vegetable Medley
Rolls and Butter

Assorted Mini Desserts
Assorted Soft Drinks and Bottled Spring Water
Starbucks Regular and Decaffeinated Coffee
Assorted Teavana Teas

\$42.00 Per Person

TO ORDER MORE THAN THREE SELECTIONS, PLEASE ADD \$5.00 ADDITIONAL CHOICE TO MENU PRICE.

ALL BUFFETS ARE PREPARED FOR 25 PEOPLE OR MORE AND PRICED FOR ONE HOUR OF SERVICE.
A SURCHARGE OF \$75.00 WILL APPLY FOR GROUPS LESS THAN 25 PEOPLE.

All prices are subject to change and to a taxable 22% Service Fee, 7% State Tax, and 1% Food and Beverage Tax

LUNCH BUFFETS

CRUNCH TIME LUNCH

(Select up to Three)

Roast Beef and Boursin Cheese Wrap

Mediterranean Tuna Salad with Avocado on Multigrain Bread

Chicken Salad Served on a Bulkie Roll

Grilled Seasonal Vegetable Wrap with Hummus

Turkey, Smoked Gouda, and Hot House Tomato on a Brioche Roll

Hormel Cure81 Ham with Gruyere Cheese and Arugula on a Croissant

Prosciutto, Capicola, Salami, and Provolone Cheese with Dressed Shredded Vegetables on a Sundried Tomato Wrap

Oven Dried Tomato and Brie Pasta Salad

Individual Assorted Cape Cod Chips

Market Stand Whole Fruit

Freshly Baked Oversized Cookies

Assorted Soft Drinks and Bottled Spring Water

\$29.00 Per Person

**To-Go Lunch Package is available upon request and served in a Crowne Plaza Bag with Disposable Utensils and Napkins*

TO ORDER MORE THAN THREE SELECTIONS, PLEASE ADD \$5.00 ADDITIONAL CHOICE TO MENU PRICE.

All prices are subject to change and to a taxable 22% Service Fee, 7% State Tax, and 1% Food and Beverage Tax

LUNCH BUFFETS

THE CORNER DELI

Tossed Garden Greens with Choice of Dressings *OR* Caesar Salad with Herb Croutons and Shaved Parmesan Cheese

Oven-Dried Tomato and Brie Pasta Salad

Tuscan Minestrone Soup Topped with Romano Cheese

(Select up to Two)

Roast Beef with Black Garlic and Horseradish Aioli, and Grilled Red Onion on Brioche Roll

Turkey Breast with Boston Bib Lettuce, Granny Smith Apples, and Cranberry Mayonnaise on Hearty Multigrain Bread

Hormel Cure 81 Ham with Gruyere Cheese, Whole Grain Dijon Mustard, and Arugula on a Croissant

Chicken Salad Served on a Bulkie Roll

Grilled Seasonal Vegetable Wrap with Hummus

Prosciutto, Capicola, Salami, and Provolone Cheese with Dressed Shredded Vegetables on a Sun-Dried Tomato Wrap

Hot Grilled Vegetables served on Focaccia Bread with Fresh Mozzarella and a Balsamic Glaze

Individual Assorted Cape Cod Chips

Deli Garnishes and Condiments

Assorted Pies

Assorted Soft Drinks, Seltzer Water and Bottled Spring Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$35.00 Per Person

TO ORDER MORE THAN THREE SELECTIONS, PLEASE ADD \$5.00 ADDITIONAL CHOICE TO MENU PRICE.

ALL BUFFETS ARE PREPARED FOR 25 PEOPLE OR MORE AND PRICED FOR ONE HOUR OF SERVICE.
A SURCHARGE OF \$75.00 WILL APPLY FOR GROUPS LESS THAN 25 PEOPLE.

All prices are subject to change and to a taxable 22% Service Fee, 7% State Tax, and 1% Food and Beverage Tax

LUNCH BUFFETS

CINCO DE MAYO

Tossed Garden Salad with Choice of Dressings

Nacho Chips with Salsa

Mexican Salad with Corn, Peppers, and Tomatoes

Black Beans in a Cilantro Vinaigrette

Marinated Chicken and Beef Strips served with Onions and Peppers

Salsa, Sour Cream, Guacamole, Pico De Gallo, and Cheddar Cheese

Red Beans and Rice

Warm Tortillas

Warm Churros with Chocolate Sauce

Assorted Soft Drinks and Bottled Spring Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$32.00 Per Person

SALAD BUFFET

Chicken Escarole Soup with Orzo, Mini Meatballs, and Fresh Parmesan Cheese

Mixed Field Greens and Romaine Lettuce

Sliced Grilled Chicken Breast

Marinated Ginger and Shallot Shrimp

Sliced Black Olives, Grape Tomatoes, Cucumbers, Red Onions, Carrots, Broccoli, Chickpeas, Peppers, Shredded Cheddar Cheese, Feta Cheese, and Croutons

Caesar, Balsamic Vinaigrette, and Ranch Dressings

Warm Rolls & Butter

Assorted Cookies and Brownies

Assorted Soft Drinks and Bottled Spring Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$38.00 Per Person

IT'S AMORE

Caesar Style Salad with Herbed Croutons and Shaved Parmesan Cheese

Tomato and Mozzarella Salad with Fresh Basil Vinaigrette

Chicken Française

Penne Marinara with Fresh Tomato Sauce and Garlic

Tortellini with Sun-Dried Tomato and Pesto

Meatballs in Fresh Tomato Sauce

Oven Fresh Garlic Bread

Assorted Cannoli

Assorted Soft Drinks and Bottled Spring Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$34.00 Per Person

ALL BUFFETS ARE PREPARED FOR 25 PEOPLE OR MORE AND PRICED FOR ONE HOUR OF SERVICE.
A SURCHARGE OF \$100.00 WILL APPLY FOR GROUPS LESS THAN 25 PEOPLE.

All prices are subject to change and to a taxable 22% Service Fee, 7% State Tax, and 1% Food and Beverage Tax

PLATED DINNER

PLEASE SELECT TWO ENTRÉE CHOICES FROM THE SELECTIONS BELOW.

ALL ALLERGIES ARE ACCOMMODATED AT NO ADDITIONAL CHARGE. FOR THREE ENTRÉE SELECTIONS,
PLEASE ADD \$5.00 ADDITIONAL PER PERSON.

Dinners include a Selection of Appetizer or Salad, Entrée with Choice of Vegetable, Starch
and Dessert. Served with Warm Rolls and Butter, Starbucks Regular and Decaffeinated
Coffee, and Assorted Teavana Teas

APPETIZER OR SALAD

(Select One)

Mixed Field Greens with Choice of Dressings

Caesar Salad with Herb Croutons and Shaved Parmesan Cheese

Chicken Escarole Soup with Orzo, Mini Meatballs, and Fresh Parmesan

Tuscan Minestrone Soup Topped with Romano Cheese

Seasonal Fruit Medley with Citrus Essence

ENHANCEMENTS

Shrimp Cocktail with Spicy Cocktail Sauce \$12.00

Caprese Salad \$5.00

Baby Spinach Salad with Sliced Mushrooms and Bacon with White Balsamic Dressing \$5.00

Penne Pasta with Marinara Sauce \$10.00

ENTRÉES

Crowne Roasted Vegetables Served on a bed of Herbed Basmati Rice With a Roasted Garlic and Red Pepper Sauce \$40.00 Per Person	Grilled Atlantic Salmon Steak Lemon Pepper Beurre Blanc \$45.00 Per Person
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Eggplant Napoleon Served on a Grilled Polenta Cake \$40.00 Per Person	Filet of Sole with Crabmeat Stuffing, Lobster Sauce \$45.00 Per Person
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Wild Mushroom Ravioli in a Sage Butter Madera Sauce \$40.00 Per Person	Pan Seared Chilean Sea Bass, Lemon Basil \$65.00 Per Person
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Baked New England Scrod Lemon Herb Butter \$45.00 Per Person	Baked Stuffed Shrimp Beurre Blanc \$65.00 Per Person
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All prices are subject to change and to a taxable 22% Service Fee, 7% State Tax, and 1% Food and Beverage Tax

PLATED DINNER (CONT.)

ENTRÉES

Boneless Breast of Chicken with
Sage and Apple Stuffing, Merlot Sauce
\$43.00 Per Person

Chicken: **(Select One)**

Française, Marsala, Lemon and Caper
\$43.00 Per Person

8-Hour Burgundy Braised Short Rib
\$50.00 Per Person

Roast Prime Rib of Beef Au Jus with
Horseradish Cream Sauce
\$65.00 Per Person
(Minimum of 20 people)

Grilled New York Sirloin Steak
with Roasted Shallot and Burgundy
Demi-Glaze
\$55.00 Per Person

Grilled Filet Mignon Steak
Choice of sauce:
Three Peppercorn, Wild Mushroom Demi-
Glace, Gorgonzola Butter, or Herbed Crusted
\$70.00 Per Person

DUET

Petit Filet Mignon and Baked Stuffed Shrimp
Choice of sauce:
Three Peppercorn, Wild Mushroom Demi-
Glace, Gorgonzola Butter, or Herbed Crusted
\$77.00 Per Person

ENTRÉE ACCOMPANIMENTS

(Select Two)

Fresh Green Beans

Roasted Seasonal Vegetables

Whole Asparagus

Tri-Colored Carrots

Roasted Root Vegetables

Whipped Potato

Fingerling Potatoes

Garlic Mashed Potato

Herbed Basmati Rice

Au Gratin Potatoes

Grilled Shrimp Skewer +\$12

DESSERTS

(Select One)

Cheesecake

Chocolate Cake

Carrot Cake

Chocolate Mousse in a Dark Chocolate Cup

Assorted Mini Desserts
per table
\$5.00 per person

DINNER BUFFETS

CROWNE DINNER

SALADS

(Select Four)

Mixed Field Greens with Choice of Dressings

Caesar Salad with Herb Croutons and Shaved Parmesan Cheese

Tomato and Mozzarella Salad with Fresh Basil Vinaigrette

Oven-Dried Tomato and Brie Pasta Salad

Mediterranean Bean Feta Salad

Chicken Escarole Soup

Tuscan Minestrone Soup Topped with Romano Cheese

ENTREES

(Select Three)

Beef Stroganoff

Roast Pork Loin with Pesto and Tomato

Chicken Marsala

Chicken Saltimbocca

Chicken with Lemon and Capers

Sole Fillet Filled with Crab Meat Stuffing and Lobster Sauce

Broiled Norwegian Salmon with Lemon Herb Butter

Baked Scrod New England Style with Lemon and Butter Chive Beurre Blanc

Penne Pasta with Pink Vodka Sauce

Chef's Choice of Potato or Rice

Seasonal Vegetable Medley

Rolls and Butter

Assorted Mini Desserts

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$55.00 Per Person

NEW ENGLAND

Mediterranean Bean Feta Salad

Tossed Summer Greens with Herbed Vinaigrette

Red Bliss and Charred Fennel Potato Salad

New England Clam Chowder

Iggy's Clam Cakes

Littlenecks with Drawn Butter

Grilled Chicken Breast

Petite Steak

Sweet Corn on the Cob

Baked Potatoes with Sour Cream and Chives

Corn Bread

Seasonal Fruits and Berries

Assorted Soft Drinks and Iced Tea

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$65.00 Per Person

ADDITIONAL 1 LB. LOBSTER AT MARKET PRICE

ALL BUFFETS ARE PREPARED FOR 50 PEOPLE OR MORE AND PRICED FOR ONE HOUR OF SERVICE.
A SURCHARGE OF \$150.00 WILL APPLY FOR GROUPS LESS THAN 50 PEOPLE.

All prices are subject to change and to a taxable 22% Service Fee, 7% State Tax, and 1% Food and Beverage Tax

DINNER BUFFET

NEOPOLITANO

Caesar Salad with Herb Croutons and Shaved Parmesan Cheese

Tomato and Mozzarella Salad with Fresh Basil Vinaigrette

Oven-Dried Tomato and Brie Pasta Salad

Grilled Italian Sausage with Broccoli Rabe

Sautéed Chicken Breast with Lemon and Capers

Penne Marinara with Fresh Tomato Sauce and Garlic

Meatballs in Fresh Tomato Sauce

Seasonal Roasted Vegetables

Oven Fresh Garlic Bread

Assorted Cakes and Pies

Assorted Soft Drinks and Bottled Spring Water

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$45.00 Per Person

ALL BUFFETS ARE PREPARED FOR 50 PEOPLE OR MORE AND PRICED FOR ONE HOUR OF SERVICE.
A SURCHARGE OF \$150.00 WILL APPLY FOR GROUPS LESS THAN 50 PEOPLE.

All prices are subject to change and to a taxable 22% Service Fee, 7% State Tax, and 1% Food and Beverage Tax

HORS D'OEUVRES

STATIONARY HORS D'OEUVRES

International Cheese and Fruit

Display (V)(VG)(GF)

\$550.00 (100 Servings)

Vegetable Crudit , Bleu Cheese Dip (V)(GF)

\$450.00 (100 Servings)

Sliced Seasonal Fruit (VG)(GF)

\$300.00 (50 Servings)

Smoked Salmon Display with Classic

Condiments and Rye Bread

\$350.00 (25 Servings)

Antipasto Platter: Prosciutto, Salami, and
Cheese served with Italian Condiments and
Marinated Vegetables (GF)

\$550.00 (50 servings)

Haruki Sushi Display

\$550.00 (100 Pieces)

CHILLED HORS D'OEUVRES

(All Selections are based on 100 pieces)

Chilled Gulf Shrimp, Cocktail Sauce (GF)

\$600.00

Smoked Salmon Triangles on Rye

\$400.00

Vegetable Nime Chow with Soy Sauce (V)

\$400.00

Mini Caprese Bites (V)(GF)

\$350.00

Honey Goat Cheese Stuffed Peppadews (V)(GF)

\$350.00

Lobster Salad Filo Cups

\$550.00

Asparagus wrapped with Prosciutto (GF)

\$350.00

Cucumber Cup filled with Hummus (VG)(GF)

\$350.00

Littleneck Clams OR Oysters on the Half Shell
(GF)

\$600.00

Cracked Jonah Crab Claws, Cocktail Sauce (GF)

\$600.00

Skewered Ginger-Shallot Shrimp (GF)

\$450.00

Tuna Tartar with Avocado

\$400.00

Dolma (Stuffed Grape Leaves) with Tzatziki (VG)
(GF)

\$350.00

Chilled Beef Tenderloin with Goat Cheese
and Pesto Canap 

\$500.00

H O R S D ’ O E U V R E S

WARM HORS D’OEUVRES

(All Selections are based on 100 pieces)

Coconut Panko Chicken

\$350.00

Sesame Chicken

\$350.00

Shrimp Tempura

\$450.00

Mini Chicken and Waffles with
Maple Sriracha

\$400.00

Grilled Shrimp and Scallop Kebobs *(GF)*

\$450.00

Southwestern Chicken Tart

\$350.00

Chicken Satay

\$350.00

Maryland Crab Cakes with Spicy Aioli

\$450.00

Crab Rangoon with Sweet Chili Sauce

\$450.00

Mini Chicken Saltimbocca with Pesto

\$350.00

Scallops Wrapped in Bacon

\$450.00

Chicken Lemongrass Pot Stickers

\$350.00

Crab Stuffed Mushrooms

\$450.00

Mac & Cheese Bites *(V)*

\$300.00

Buffalo Spring Rolls

\$350.00

Bang Bang Shrimp

\$450.00

Mini Lamb Lollipop with Honey Basil *(GF)*

\$550.00

Mini Beef Wellington

\$400.00

Beef Satay

\$400.00

Goat Cheese Fig Flat and Pear Tart *(V)*

\$350.00

Mini Cuban Cigars

\$350.00

Mexican Street Corn *(V)*

\$325.00

Beef Empanadas

\$350.00

Wild Mushroom Beggars Purse *(V)*

\$300.00

Cocktail Franks en Croute

\$300.00

Seasonal Breaded Ravioli with Sauce *(V)*

\$300.00

Mini Kobe Beef Sliders

\$550.00

Risotto Croquette *(V)*

\$300.00

Falafel with Tzatziki *(VG)*

\$325.00

Spanakopita *(V)*

\$300.00

Bang Bang Chicken

\$350.00

STATIONS

SEAFOOD DISPLAY

Jumbo Iced Shrimp, Jonah Crab Claws,
Fresh Oysters, and Clams on a Half Shell

Served with Condiments and Cocktail
Sauce

\$32.00 Per Person

SLIDER

Buffalo Chicken with Crumbled Bleu Cheese

Pulled Barbecue Pork with Pickle Cole Slaw

Cheeseburger

Roasted Portabella with Basil Aioli

\$20.00 Per Person

PASTA MADE TO ORDER*

Penne, Tri-Colored Tortellini, and Bow Tie
Pasta, served with Pesto, Alfredo, and
Marinara Sauces

Enhanced with:

Sliced Mushrooms, Prosciutto, Italian
Sausage, Black Olives, Peppers, Broccoli
Florets, Sun-Dried Tomatoes, Artichoke
Hearts, Chopped Onions, Grated Parmesan
Cheese, Garlic Bread and Focaccia

With Grilled Chicken Breast and Sautéed
Shrimp

\$20.00 Per Person

TAILGATE

Make Your Own Cheese Steak

Thin Grilled Steak, Grilled Onion, Sautéed
Peppers, Creamy Cheese Sauce, and Warm
Hoagie Rolls

Traditional Italian Grinders topped with
Lettuce, Tomatoes, Sliced Onion, Hot
Peppers, Oil and Vinegar

Warm Soft Pretzels and Spicy Mustard

\$21.00 Per Person

SUSHI

Assortment of Hand Rolled Maki and
Nigiri Sushi, Shrimp Tempura, Steamed or
Fried Dumplings, and Vegetable Spring
Rolls

Served with Fresh Ginger, Wasabi, and Soy
Sauce

\$28.00 Per Person

NEW ENGLAND

New England Clam Chowder, Clam Cakes,
Mini Lobster Salad Rolls, Beer Battered
Cod, and Clams Casino

Served with Cocktail Sauce, Remoulade,
and Tarter Sauce

\$30.00 Per Person

*ALL STATIONS MUST BE FOR THE FULL AMOUNT OF GUARANTEED PEOPLE. HOTEL WILL
DETERMINE THE APPROPRIATE NUMBER OF CHEF ATTENDANTS AT A
CHARGE OF \$100.00 PER ATTENDANT. RECEPTION STATIONS ARE DESIGNED FOR A
MAXIMUM OF ONE HOUR OF SERVICE, FOR A MINIMUM OF 50 PEOPLE.

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STATIONS CONT.

MEDITERRANEAN

Original and Roasted Red Pepper Hummus, Vegetable Crudit  with Bleu Cheese Dip, Cheeses, Assorted Olives, and Grape Leaves

Served with Crispy Pita, Warm Pita Triangles, Assorted Crackers, and Tzatziki Sauce

\$20.00 Per Person

LATE NIGHT SNACK

Mozzarella Sticks, Potato Skins, Pizza Squares, Buffalo Chicken Tenders, Bavarian Pretzels, Cocktail Franks, and Mini Italian Grinders

Served with Appropriate Condiments and Sauces

\$20.00 Per Person

CHARCUTERIE SPREAD

Fresh and Dried Fruits, Spiced Olives, Assorted Nuts and Fruit Spreads, Vegetable Crudit  Cups with Bleu Cheese Dip, a Selection of Cured Specialty Meats, and Imported and Domestic Cheeses

Served with Crisps, Assorted Crackers, and Breads

\$24.00 Per Person

(Minimum of 100 People)

CARVING*

Carved Items served with Silver Dollar Rolls and Appropriate Condiments and Sauces

Honey Glazed Ham (50 Servings)
\$450.00

Roast Turkey Breast (50 Servings)
\$450.00

Roasted Top Round of Beef (50 Servings)
\$500.00

Roasted Prime Rib (40 Servings)
\$560.00

Tenderloin of Beef (50 Servings)
\$750.00

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BEVERAGES

HOSTED RECEPTION

HOURLY HOST BAR

Ketel One, Tito's, Tanqueray, Bacardi, Captain Morgan, Coconut Rum, Espolon Blanco, Jim Beam, Jack Daniels, Southern Comfort, Dewar's Scotch, House Selection of Flavored Vodkas and Liquors, Imported and Domestic Beer, Gooseneck Red, White, and Blush Wines, Assorted Soft Drinks, and Bottled Spring Water

\$20.00 Per Person, Per Hour

HOURLY PREMIUM HOST BAR

Grey Goose, Crown Royal, Maker's Mark, Johnny Walker, Baileys, Jameson, Patron Silver, Hendricks, House Selection of Flavored Vodkas and Liquors, Imported and Domestic Beer, Gooseneck Red, White, and Blush Wines, Assorted Soft Drinks, and Bottled Spring Water

\$30.00 Per Person, Per Hour

HOURLY HOST BAR ON CONSUMPTION

Pre-set Dollar amount

CASH BAR

Wine \$8.00 / Premium \$10.00

Selected Cordials \$10.00 / Premium \$13.00

Select Brands \$12.00

Domestic Beer \$6.00

Imported Beer \$8.00

Water \$5.00

Soft Drinks \$5.00

ADDITIONAL BEVERAGE SELECTIONS

Champagne Punch \$125.00 Per Gallon

Mimosa \$125.00 Per Gallon

Bloody Mary \$125.00 Per Gallon

Seasonal Red or White Sangria \$150.00 Per Gallon

Mimosa Flight- 187mls of Gooseneck Prosecco, Orange Juice, Pineapple Juice and Fruit Toppings \$15.00 Per Person / \$8.00 each additional 187mls

HOTEL WILL DETERMINE THE APPROPRIATE NUMBER OF BARTENDERS
AT A CHARGE OF \$100.00 PER BARTENDER.

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BEVERAGES

BANQUET WINE LIST

HOUSE SELECTIONS

Gooseneck Vineyards Cabernet Sauvignon \$31.00
Gooseneck Vineyards Heritage Red Blend \$31.00
Gooseneck Vineyards Chardonnay \$31.00
Gooseneck Vineyards Pinot Grigio \$31.00
Gooseneck Vineyards Sauvignon Blanc \$31.00
Gooseneck Vineyards Rosé \$31.00
Gooseneck Vineyards Prosecco (regular 750ml size) \$33.00
Gooseneck Vineyards Prosecco (187mls) \$12.00

RED WINES

Decoy by Duckhorn Merlot \$46.00
Decoy by Duckhorn Cabernet Sauvignon \$46.00
Ruta 22 Malbec \$43.00
HobNob Pinot Noir \$41.00
Josh Craftsman Collection Cabernet Sauvignon \$34.00

WHITE WINES

Decoy by Duckhorn Sauvignon Blanc \$46.00
Decoy by Duckhorn Chardonnay \$46.00
The Crossings Sauvignon Blanc \$28.00
Castello Banfi, Pinot Grigio \$43.00
Sea Sun Chardonnay \$30.00

BUBBLES AND ROSÉS

Decoy by Duckhorn Rosé \$46.00
Decoy by Duckhorn Brut Cuvee Sparkling \$46.00
Hogwash Rose \$44.00
LaMarca Prosecco \$43.00
Seven Daughters Moscato \$26.00

DESSERT

VIENNESE DISPLAY

A Decorative Assortment of Cakes, Pies, Tortes, Mini Pastries, and Mousses

Starbucks Regular and Decaffeinated Coffee

Assorted Teavana Teas

\$19.00 Per Person

WAFFLE SUNDAE BAR

Make Your Own Sundae Creation

Vanilla and Chocolate Ice Cream

Served with Assorted Toppings:

Warm Chocolate Fudge, Caramel Sauce, Assorted Nuts, Chocolate Sprinkles, Cherries, Cookie Pieces, and Whipped Cream

All Served in your choice of a Bowl or on top of a Warm Belgian Waffle

\$20.00 Per Person

CREPE STATION*

Make Your Own Crepe Creation

Assorted Toppings:

Warm Chocolate Fudge, Nutella, Bananas, Strawberries, Cinnamon and Sugar, Whipped Cream, Maple Syrup, Peanut Butter,

\$20.00 Per Person

CHOCOLATE FOUNTAIN

Fine Belgium Chocolate

To Include an Attendant and Five

Dipping Items: Marshmallows, Pineapple, Strawberries, Oreo Cookies, and Graham Crackers

\$20.00 Per Person

(Minimum of 50 People)

MAKE YOUR OWN S'MORES

Honey Graham Crackers

Milk Chocolate and Dark Chocolate Bars

Jumbo Sized Marshmallows

\$19.00 Per Person