



Price Sheet



Wine & Spirits



Brunch Buffet & Hors d'oeuvres



Dinner Buffets



Plated Dinners



Plated Luncheons



Lunch Buffets



Take Five Breaks



Plated Breakfast



Breakfast



Ballroom Floor Plans



Price Sheet



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Take Five Breaks



Plated Breakfast



Breakfast

The Java Break

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas

The Early Riser

Chilled Fruit Juices, Assorted Danish, Muffins, Scones, Croissants and Bagels, Whipped Butter and Cream Cheese, Variety of Preserves and Marmalade, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas

The Crowne Continental

Chilled Fruit Juices, Seasonal Fruit Platter, Assorted Danish, Muffins, Scones, Muffins Croissants and Bagels, Whipped Butter and Cream Cheese, Variety of Preserves and Marmalade, Assorted Fruit Yogurts, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas

The Rise and Shine

Chilled Orange Juice, Grapefruit Juice and Cranberry Juice, Scrambled Eggs, Country Bacon and Sausage, Breakfast Potatoes, Selection of Cold Cereals, Chilled Milk, Fruit Yogurts, Assorted Danish and Muffins, Croissants, Whipped Butter, Variety of Preserves and Marmalade, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas

The Grand Buffet

Chilled Orange Juice, Grapefruit Juice and Cranberry Juice, Seasonal Fruit Display, Scrambled Eggs, Country Bacon and Sausage, French Toast or Pancakes, Breakfast Potatoes, Selection of Cold Cereals, Chilled Milk, Fruit Yogurts, Assorted Danish, Muffins, Croissants and Bagels, Whipped Butter, Variety of Preserves and Marmalade, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas



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Plated Breakfast

Steak and Eggs

Scrambled Eggs accompanied by a New York Sirloin and Breakfast Potatoes

Pancakes and Eggs

Scrambled Eggs accompanied by Golden Pancakes, Bacon or Sausage

All American

Scrambled Eggs, Bacon, Sausage and Breakfast Potatoes

Quiche

Garden Vegetable or Lorraine

Egg Whites or Eggbeaters available at an additional charge

All Entrées Are Accompanied by Chilled Orange Juice, White or Wheat Toast with Whipped Butter and a Variety of Preserves and Marmalades, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Assorted Teas

Our Chef Suggests One of the Following to Enhance Your Breakfast:

Smoked Salmon with Minced Hard Boiled Egg, Caper and Red Onion Garnish

Sliced Fruit Plate

Mimosa Fountain

Bloody Mary Service

Fresh Yogurt and Berry Mélange



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Take Five Breaks

Beverages

Assorted Soda and Bottled Water

The Java Break

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas

The Cookie Jar

*Assorted Fresh Baked Cookies and Brownies
Assorted Soft Drinks, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas*

The Ballpark

Jumbo Hot Pretzels with Mustard, Cotton Candy Bags, Peanuts and Popcorn, Assorted Soft Drinks, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas

The Health Break

Fresh Fruit and Berry Display, Granola Bars, Assorted Fruit Yogurts, Assorted Juices and Bottled Water, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas

The Ice Cream Break

Assorted Fresh Baked Cookies, Assorted Novelty Ice Cream Bars, Assorted Soft Drinks and Bottled Water, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas

The Chocoholic

Chocolate Dipped Strawberries, Chocolate Fudge Brownies, Chocolate Chip Cookies, Assorted Chocolate Candy Bars, Chilled Milk, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas

The Crowne Delight

Assorted Tea Sandwiches, Sliced Fresh Fruit, Assorted Cheeses Served with Breadsticks and Crackers, assorted Soft Drinks and Bottled Water, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Teas



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Dinner Buffets



Plated Dinners



Plated Luncheons



Lunch Buffets

All Lunch Buffets Served with Iced Tea, Freshly Brewed Columbian Coffee, Decaf Coffee and Assorted Teas

Little Taste of Italy

Tossed Garden Salad or Caesar Salad, Tortellini Pesto Salad or Tomato and Mozzarella Salad, Chicken Marsala or Parmesan, Herb Crusted Cod or Pinot Noir Salmon, Penne ala Vodka or Vegetable Lasagna, Garlic Bread Sticks, Tiramisu Cake

The French Bistro

Soup du Jour, Strawberry Field Green Salad or Caesar Salad, Cobb Salad or Fresh Fruit Salad, Rosemary Chicken or Chicken Dijon, Pork Loin Medallions in Cranberry Wine Sauce or French Onion Sliced Steak, Potatoes Au Gratin or Risotto, Fresh Vegetable Medley, Baguette Bread and Assorted Mini Pastries

The Chinese Dragon

Beef and Broccoli or Chicken Stir Fry, Sweet and Sour Chicken, Vegetable Lo Mein or Fried Rice, Mandarin Salad, Fortune Cookies, Ice Cream Sandwiches

The Californian

Fresh Fruit Display, Grilled Vegetable Platter, Field Green Salad, Spicy Hummus Platter, Grilled Chicken with Mango Salsa or Balsamic Drizzle, Citrus Crusted Cod or Tilapia with Pesto Sauce, Broccoli and Orechiette or Cavatappi with Fresh Tomato and Basil Essence, Assorted Grilled Flat Breads

The Crowne Deli

Soup of the Day, Tossed Garden Salad, Tuna Salad and Egg Salad Paired with an Assortment of Sliced Meats and Cheeses, Accompanied with Lettuce, Tomato, Onion and an Assortment of Breads and Rolls and Assorted Desserts

The Big Texan

Tossed Garden Salad, Cole Slaw, Pasta Salad, Barbecued Pork Loin, Southern Fried Chicken, Roasted Red Bliss Potatoes, Corn on the Cob, Cornbread, Deep Dish Apple Cobbler

The Long Islander

Long Island Clam Chowder, Tossed Garden Salad, Tomato Salad, Platters of Sandwiches and Wraps to include Chicken Caesar, Turkey Club, Roast Beef with Cheddar, Fresh Baked Cookies, Brownies and Blondies

The New Yorker

Reuben Station, Pastrami or Corned Beef Served with Swiss Cheeses, Sauerkraut, Fresh Rye, Thousand Island Dressing, Hot Dogs or Hamburgers Served with Ketchup, Mustard, Relish and Buns, French Fries or Potato Knishes Served with Zesty Brown Mustard, Mixed Green Salad and Penne Dutch Potato Salad, New York Style Cheesecake and Freshly Baked Cookies



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Brunch Buffet & Hors d'oeuvres



Dinner Buffets



Plated Dinners



Plated Luncheons

All Entrées are Accompanied by Choice of Salad or Soup, Fresh Seasonal Vegetable, Chef's Choice of Potato or Rice, Fresh Baked Rolls and Butter, Choice of Dessert, Iced Tea, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Assorted Teas

SALADS (Choice of One)

Mixed Spring Greens

Candied Walnuts, Breaded Fried Goat Cheese, Dried Cranberries, Served on Bibb Lettuce and Drizzled With Raspberry Vinaigrette Dressing

Crowne Plaza Salad

Mixed Lettuce with Tomatoes, Cucumbers, Garlic Herbed Croutons, Peppery Parmesan Dressing

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar Dressing

Spinach Salad

Sliced Mushrooms with Red Onion, Bacon, Eggs, Balsamic Vinaigrette Dressing

Or

Soup Of The Day

LUNCH SELECTIONS

Boneless Chicken Breast

Marsala, Francaise, Piccata or Grilled

Chicken Cordon Bleu

Boneless Breast Stuffed with Ham and Swiss Cheese

New York Strip Steak

With Bordelaise Sauce

Grilled Tuna

Topped with Orange Ginger Sauce

Petite Ribeye

Served with Horseradish Crème

Oven Roasted Salmon

Herbed Saffron Cream Sauce

Mozzarella and Pepper Ravioli

Smoked Mozzarella and Roasted Red Peppers, With a Garlic Cream Sauce and Warm Bruschetta

Vegetable Lasagna

DESSERTS (Choice of One)

Tiramisu Cake

Cheesecake

Double Chocolate Cake

Carrot Cake

White Chocolate or

Milk Chocolate Mousse

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Plated Dinners

APPETIZERS (Choice of One)

Cheese Agnolotti

With Crushed Pomodoro

Fresh Fruit Plate with Brie Cheese

Penne Ala Vodka

A Rich Pink Cream Sauce over Penne Pasta

Bruschetta

Freshly Diced Plum Tomatoes, Fresh Basil and Chopped Garlic Served over Toasted Ciabatta Bread

Our Chef Suggests the Following to Enhance Your Dinner:

Jumbo Shrimp Cocktail

Served with Tequila Lime Cocktail Sauce

Maryland Style Crab Cakes

Served with Spicy Remoulade Sauce

Lobster Ravioli

With Lobster Vodka Sauce

SALADS (Choice of One)

Fresh Mozzarella

Lemon Basil Vinaigrette, Grape Tomatoes, Frisée Radicchio

Mixed Spring Greens

Roasted Pears, Gorgonzola and Balsamic Dressing

Crowne Plaza Salad

Mixed Lettuce with Tomatoes, Cucumbers and Red Onion with Champagne Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Dressing

Spinach Salad

Sliced Mushrooms with Hot Bacon Dressing

DINNER ENTRÉES

Sun Dried Tomato Chicken

Double Breast of Chicken Served with a Sun Dried Tomato and Basil Cream Sauce

Chicken Cordon Bleu

Boneless Breast layered with Ham and Swiss Cheese

Roast Prime Rib of Beef Au Jus

Loin of Pork

Served with an Apple Walnut Stuffing and Panned Gravy

Crab Stuffed Filet of Sole

Served with Lobster Cream Sauce

Grilled Filet Mignon

With Boursin and Madeira Demi

Duet of Tenderloin and Stuffed Shrimp

Petite Filet Mignon with Cognac Demi and Crab Stuffed Shrimp

Salmon with Toasted Almonds

Served with a Raspberry Glaze

New York Strip

DESSERTS (Choice of One)

Tiramisu Cake

Cheesecake

Double Chocolate Cake

Carrot Cake

White Chocolate or

Milk Chocolate Mousse

All Entrées Are Accompanied by Choice of Appetizer, Salad, Fresh Seasonal Vegetables, Chef's Choice of Potato or Rice, Fresh Baked Rolls and Butter, Choice of Dessert, Iced Tea, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Assorted Teas

Price Sheet

Wine & Spirits

Brunch Buffet & Hors d'oeuvres

Dinner Buffets

All Dinner Buffets Served with Iced Tea, Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Assorted Teas

CREATE A HOT BUFFET

ENTRÉES (Choose Two or Three)

Chicken Marsala or Francaise
Mandarin Chicken
Beef Medallions with Brandy and Demi Glace
Seared Salmon or Cod Loin with Beurre Blanc
Lemon Thyme Chicken
Herb Crusted Cod with Lobster Newburg Sauce
Pork Medallions Lyonnaise
Filet Tips of Bourgogne
Cinnamon Apple Glazed Pork Loin

PASTA (Choose One)

Cavatappi Primavera
Penne in Pink Vodka Sauce
Rigatoni Alfredo with Broccoli, Garlic and Oil
Pasta Marinara

SALADS (Choose Three)

Antipasto Salad
Spinach Salad
Plum Tomato and Red Onion Salad
American Potato Salad
Garden Vegetable Salad
Traditional Caesar Salad
Mixed Field Green Salad

STARCH (Choose One)

Wild Rice
Saffron Rice
Garlic Mashed Potatoes (Available without Garlic)
Herb Roasted Potatoes with Caramelized Onions

VEGETABLE

Chef's Choice of Seasonal Vegetables

DESSERT

Chef's Selection of Assorted Cakes, Pies and Cookies or Occasional Cake

Nautical Buffet

Choice of New England Clam Chowder or Seafood Salad, Caesar Salad, Choice of Sliced Flank Steak with Crispy Leeks or Petite Grille Sirloin in Demi Glace, Pecan Crusted Mahi or Grilled Salmon in Lobster Cream, Fruite de Marre, Penne Margharita, Twice Baked Potato and Seasonal Vegetables

Our Chef Suggests the Following Enhancements:

Lobster Ravioli

With Tarragon Cream Sauce

Petite Ribeye

Raw Bar

Italian Buffet

Field Greens Salad, Panzanella Bread Salad
Choice of Three Entrée Items:
Sausage and Peppers
Eggplant Parmagiana
Chicken in Sun Dried Tomato Cream
Sole Piccata
Beef Rollatini

Served with Pesto Mashed Potatoes and Chef's Choice of Fresh Seasonal Vegetables

Backyard Barbeque

Choice of Two:
Potato Salad
Macaroni Salad
Cole Slaw
Hamburgers, Hotdogs, Barbeque Chicken, Baked Beans, French Fries, Corn on the Cob

Our Chef Suggests the Following Enhancements:

St. Louis Style Beef Ribs

Pulled Pork

Brunch Buffet

Assorted Chilled Juices

Seasonal Sliced Fresh Fruit Display

Assorted Baked Goods to Include Danish, Muffins, Croissants and Bagels, Whipped Butter and Cream Cheese and a Variety of Preserves and Marmalades

Omelet Station

Choice of Two from the Following:

Scrambled Eggs, French Toast, Pancakes or Waffles

Accompanied by Breakfast Potatoes and Bacon or Sausage

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, a Selection of Teas and Assorted Sodas

Choice of Two from the Following:

Chicken Scampi, Marsala or Francaise, Pineapple

Glazed Loin of Pork or Beef Tenderloin Tips with

Wild Mushroom Sauce, Salmon Glazed with

Raspberry and Toasted Almonds, Shrimp and

Linguine Scampi, Cavatappi and Broccoli

Salads

Tossed Garden or Classic Caesar, Tomato and Fresh Mozzarella, and Mesclun Salad

Oil and Vinegar or Balsamic Vinaigrette Dressing

Desserts

Specialty Cheese Cake or Assorted Cakes and Freshly Baked Cookies

Our Chef Suggests the Following to Enhance Your Brunch:

Carving Stations with Uniformed Chef

Featuring Fresh Turkey, Honey Glazed Ham or Top Round of Beef

Hors d'oeuvres

Accompanied by Fresh Vegetable Crudités and Imported and Domestic Cheese and Cracker Display

Please Choose Six from Cold & Hot Selections:

Cold Selections

Assorted Canapés

Oysters on the Half Shell

Bruschetta on Garlic Toast

Melon wrapped in Prosciutto

Hot Selections

Mozzarella Sticks

Mini Beef Kabobs

Boursin Mushrooms

Coconut Shrimp

Scallops wrapped in Bacon

Brie and Raspberry

Spanakopitta

Asparagus in Phyllo

Vegetable Egg Rolls

Fried Ravioli

Cocktail Franks en Croute

Sesame Chicken

Fried Dumplings

Name Brands*

Beefeater Gin, Absolut Vodka, Dewar's White Label Scotch, Jim Beam Bourbon, Seagram's 7 and V.O., Bacardi Rum, House Merlot, Chardonnay or White Zinfandel

Premium Brands*

Tanqueray Gin, Stolichnaya Vodka, Johnny Walker Red Scotch, Jack Daniel's Bourbon, Crown Royal, Bacardi Rum, House Merlot, Chardonnay or White Zinfandel

Top Shelf*

Johnny Walker Black, Jack Daniel's Crown Royal, Bacardi Select, Bombay Gin, Belvedere Vodka, Pinot Grigio, Merlot, White Zinfandel

Open Bar *(Price per person)*

House Liquor*

First Hour

\$12.00

Each Additional Hour

\$4.00

Premium Liquor*

First Hour

\$15.00

Each Additional Hour

\$4.50

Top Shelf*

First Hour

\$19.00

Each Additional Hour

\$5.00

FOUNTAINS*

Fruit Punch: \$40.00 per Gallon

Mimosa: \$60.00 per Gallon

Champagne: \$80.00 per Gallon

Whiskey Sour: \$80.00 per Gallon

Minimum of Two Gallons Required

Bar Options

	Host*	Cash
Domestic Beer	\$4.00	\$5.00
Imported Beer	\$5.00	\$6.00
House Wines	\$5.00	\$6.00
Specialty Wines	\$7.00	\$8.00
House Liquor	\$6.00	\$7.00
Premium Brand Drinks	\$7.00	\$8.00
Top Shelf	\$8.00	\$9.00
Bottled Water	\$2.00	\$2.00
Soft Drinks or Juices	\$2.00	\$2.00

A \$75.00 Bartender Fee Added to All Consumption and Cash Bars

Price Sheet

Breakfast

The Java Break	\$4.00/person
The Early Riser	\$10.00/person
The Crowne Continental.	\$12.00/person
The Rise and Shine	\$17.00/person
The Grand Buffet	\$22.00/person

Plated Breakfast

Quiche.	\$11.00/person
All American	\$12.00/person
Pancakes and Eggs.	\$12.00/person
Steak and Eggs.	\$15.00/person

Enhancements

Fruit Blintzes	\$2.00/person
Sliced Fruit Platter	\$2.00/person
Mimosa Fountain	\$4.00/person
Bloody Mary Service	\$4.00/person/hour
Smoked Salmon	\$4.00/person
Fresh Yogurt and & Berry Mélange . .	\$3.50/person
Omelet Station	\$3.00/p. + \$75.00 Attend. Fee

Chef Stations

Attendant Fee.	\$75.00/station
Omelet Station	\$3.00/person
Carving Station	\$6.00/person
Pasta Station.	\$4.00/person
Smoked Salmon	\$4.00/person

Luncheons

Lunch Buffets

The Crowne Deli.	\$18.00/person
The Chinese Dragon.	\$20.00/person
The Long Islander.	\$20.00/person
The New Yorker	\$20.00/person
The Big Texan	\$25.00/person
Little Taste of Italy	\$26.00/person
The French Bistro	\$27.00/person
The Californian	\$27.00/person

Plated Luncheons

Boneless Chicken Breast.	\$24.00/person
Chicken Cordon Bleu	\$25.00/person
New York Strip Steak	\$27.00/person
Grilled Tuna.	\$26.00/person
Petite Ribeye	\$27.00/person
Oven Roasted Salmon	\$26.00/person
Mozzarella & Red Pepper Ravioli . . .	\$24.00/person
Vegetable Lasagna	\$23.00/person

Take Five Breaks

Beverages	\$2.00/person
The Java Break	\$4.00/person
The Cookie Jar	\$9.00/person
The Ballpark	\$10.00/person
The Health Break	\$11.00/person
The Ice Cream Break	\$11.00/person
The Chocoholic.	\$12.00/person
The Crowne Delight.	\$13.00/person

Brunch Buffet

Brunch Buffet	\$30.00/person
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Hors d'oeuvres

Butler Passed:

1 Hour Reception (Choice of 6 below) . .	\$18.00/person
Each Additional Hour	\$9.00/person

Cold Selection: (price per chafing pan)

Assorted Canapés	\$125.00
Oysters on the Half Shell	\$150.00
Bruschetta on Garlic Toast	\$85.00
Melon Wrapped in Prosciutto.	\$125.00

Hot Selection: (price per chafing pan)

Mozzarella Sticks	\$100.00
Boursin Mushrooms.	\$150.00
Coconut Shrimp	\$150.00
Brie and Raspberry	\$125.00
Asparagus in Phyllo.	\$140.00
Fried Ravioli.	\$100.00
Sesame Chicken	\$125.00
Mini Beef Kabobs	\$150.00
Scallops wrapped in Bacon.	\$155.00
Spanakopitta	\$125.00
Vegetable Egg Rolls	\$100.00
Cocktail Franks en Croute.	\$100.00
Fried Dumplings	\$125.00

Dinner

Appetizers

Maryland Style Crab Cakes	\$7.00/person
Lobster Ravioli	\$8.00/person
Jumbo Shrimp Cocktail	\$8.00/person

Dinner Entrées

Sun Dried Tomato Chicken.	\$28.00/person
Chicken Cordon Bleu	\$29.00/person
Roast Prime Rib of Beef Au Jus	\$36.00/person
Loin of Pork.	\$31.00/person
Crab Stuffed Filet of Sole.	\$33.00/person
Grilled Filet Mignon	\$39.00/person
Duet of Tenderloin and Shrimp	\$45.00/person
Salmon with Toasted Almonds	\$32.00/person
New York Strip	\$34.00/person

Dinner Buffets

Create Your Own Hot Buffet (2 Items)	\$35.00/person
Create Your Own Hot Buffet (3 Items)	\$38.00/person
Nautical Buffet	\$38.00/person
Italian Buffet	\$30.00/person
Backyard Barbecue.	\$28.00/person

Buffet Enhancements

St. Louis Style Beef Ribs	\$4.00/person
Pulled Pork	\$3.00/person

Ballroom Floor Plans



Meeting Room	Sq. Ft.	Banquet	Classroom	Theatre	Conference	U-Shape
Executive Board Room	300	N/A	N/A	N/A	12	N/A
Tuscany A	1360	72	75	100	40	30
Tuscany B	1360	72	75	100	40	30
Tuscany Ballroom	2720	144	150	200	80	60
Palmer Room	1120	64	70	85	45	40
Martha Clara Room	1008	48	65	65	30	35
Pindar Room	576	32	36	40	22	18