

CROWNE PLAZA

TENNIS and GOLF RESORT

MENU SELECTION

These menus have been created by our culinary and catering teams exclusively for the Crowne Plaza Resort Asheville. In order to ensure the availability of all chosen items, your menu selections must be submitted to your Crowne Meetings Director/Catering Manager six weeks prior to your function date. Should you choose to select more than one entrée to be served (no more than two), the per person price charged will be that of the highest priced entrée. No food or beverage may be brought into the resort from outside sources. Groups that do not adhere to this policy will be charged for all items brought into the resort at the Crowne Plaza catering rates. In accordance with legal and food safety guidelines, no food can be released to guests after the event.

MENU PRICING

A taxable service charge and applicable North Carolina state sales tax will be added to all food and beverage prices. Menu items and pricing subject to change based on market fluctuations and product availability.

BEVERAGES

All beverages are arranged through your Crowne Meetings Director/Catering Manager. As a licensee, the Crowne Plaza is responsible for abiding by the North Carolina Alcohol Beverage Commission regulations. It is our policy that no alcoholic beverages are brought onto the resort property from outside sources. We are pleased to offer bar setups for Hospitality Suites; however, a bartender must be present at all times when liquor is being served (additional fee applies).

FUNCTION GUARANTEE

The final number of guests attending your event(s) is required no less than 72 hours prior to event date. This number is not subject to reduction. An increase of up to 5% is permitted 24 hours prior to your event. Banquet charges will be based on your guarantee or the actual number of guests served, whichever is greater. If a final number is not received, your Crowne Meetings Director/Catering Manager will use the expected number of guests on the Banquet Event Order as your guarantee.

OUTDOOR FUNCTIONS

All outdoor functions require an additional setup fee and are weather permitting. In the event of a 30% or more inclement weather forecast, the resort reserves the right to decide four hours in advance of any function as to whether or not it should be moved indoors. All entertainment that is outside of the resort must conclude no later than 8:00 p.m. This is in accordance with local ordinances and out of respect for our neighbors and resort guests. All tented outdoor events require permits through the City of Asheville at additional charges. If attendance is under 50 guests, a \$150 surcharge will be added.

FUNCTION LOCATION

Banquet and meeting rooms are assigned according to the anticipated number of guests. If the number of attendees fluctuates, the resort reserves the right to re-assign the banquet or meeting room accordingly. The resort also reserves the right to charge an additional labor fee room setups with extraordinary requirements and/or last minute changes.

DECORATIONS AND SPECIAL ARRANGEMENTS

Your Crowne Meetings Director/Catering Manager is available to assist you with your decorations requirements. They can arrange for your flowers, ice carvings, photographers, audio/visual equipment, music and entertainment at the group's expense. If your group would like to display banners, signs, etc., please consult your Crowne Meetings Director/Catering Manager prior to arrival as the resort does not allow anything to be affixed to walls, ceilings or floors with tape, nails or staples. If your group has contracted an outside company to decorate your banquet or meeting room, please inform them of the Crowne Plaza's rules and regulations.

Crowne Plaza Resort Asheville Proudly Serves



Exquisite Rainforest Coffees roasted by Royal Cup contain coffees grown on Rainforest Alliance Certified farms. The Rainforest Alliance is an international nonprofit organization that certifies farms according to holistic standards that help support the farms, improve the lives of workers, and protect the environment for future generations.

For more information visit www.royalcupcoffee.com.

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All Food and Beverage items are subject to a taxable 21% service charge and applicable NC sale tax. All prices and items are subject to change. Final guarantee due 72 business hours prior to arrival. Meals added within 72 business hours will be assessed an additional \$3.00 per person charge.

***Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming Raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.**

Continental Breakfasts

*Continental Breakfasts are based on 60 minutes of continuous service.
Items refreshed after 60 minutes will be charged on consumption.*

THE CONTINENTAL

\$10 per person

Assorted Muffins and Pastries
Sweet Butter and Fruit Preserves
Fresh Orange and Cranberry Juice
Freshly-Brewed Rainforest Alliance® Coffee and Decaffeinated Coffee
Mighty Leaf® Teas

DELUXE CONTINENTAL

\$12 per person

Assorted Muffins, Pastries, and Bagels
Sweet Butter, Cream Cheese and Fruit Preserves
Assorted Yogurts
Fresh Seasonal Sliced Fruit
Fresh Orange and Cranberry Juice
Freshly-Brewed Rainforest Alliance® Coffee and Decaffeinated Coffee
Mighty Leaf® Teas

SOUTHERN STYLE CONTINENTAL

\$14 per person

(Choice of Two) Buttermilk Biscuits with Sausage Gravy,
Ham and Cheese Croissant or English Muffin with Bacon, Egg and Cheese
Fresh Seasonal Sliced Fruit
Fresh Orange and Cranberry Juice
Freshly-Brewed Rainforest Alliance Coffee® and Decaffeinated Coffee
Mighty Leaf® Teas

HEALTHY CONTINENTAL

\$16 per person

Build-Your-Own Yogurt Parfait with Vanilla Yogurt and Fresh Granola
Fresh Seasonal Sliced Fruit and Berries
Cottage Cheese
Oatmeal with Brown Sugar
Hard Boiled Eggs
Fresh Orange and Cranberry Juice
Freshly-Brewed Rainforest Alliance® Coffee and Decaffeinated Coffee
Mighty Leaf® Teas

**Add Greek Yogurt for \$1 per person

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Breakfast Buffet

Breakfast Buffets are based on 90 minutes of continuous service and require a minimum of 25 people. Breakfast Buffets include Fresh Seasonal Sliced Fruit, Freshly Baked Biscuits, Orange Juice, Cranberry Juice, Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Mighty Leaf® Teas.

\$18 per person

*CHOOSE ONE EGG OPTION:

- Scrambled Eggs with Fresh Herbs
- Cheddar Scrambled Eggs
- Scrambled Eggs with Fresh Sage and Parmesan
- Breakfast Casserole with Eggs, Potatoes, Chorizo and Pepper Jack Cheese
- Egg White Frittata with Tomato, Spinach and Onion

CHOOSE ONE MEAT OPTION:

- Applewood Smoked Bacon
- Premium Link Sausage
- Turkey Sausage Patties
- Grilled Ham Steak
- Vegetarian Sausage Patties

CHOOSE ONE STARCH OPTION:

- Home Fries
- Mini Potato Pancakes
- Homestyle Grits
- Cheese Grits
- French Toast with Warm Maple Syrup

Breakfast Enhancements

The following items may be selected as additions to any Continental Breakfast or Breakfast Buffet.

*Add any one Egg, Meat or Starch Option	\$3 per person
Add Sausage Gravy	\$1 per person
Oatmeal with Brown Sugar and Raisins	\$3 per person
Bagels with Cream Cheese	\$3 per person
Assorted Muffins and Pastries	\$3 per person
Assorted Dry Cereal with Milk	\$3 per person
Build-Your-Own Yogurt Parfait	\$6 per person
**Breakfast Smoothie Station	\$6 per person
* **Omelet Station with Eggs Made to Order	\$6 per person
* **Belgian Waffle Station	\$6 per person
Hot and Fluffy Waffles served with Strawberry Topping, Sweet Butter, Warm Maple Syrup and Whipped Cream	

**Attendant Required: \$80 per attendant (one attendant per 100 people)

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Plated Breakfasts

Plated Breakfasts include Fresh Seasonal Sliced Fruit, Assorted Breakfast Breads with Sweet Butter and Fruit Preserves, Orange Juice, Cranberry Juice, Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Mighty Leaf® Teas.

***SCRAMBLED EGGS**

\$14 per person

Served with Breakfast Potatoes

(Choice of One) Applewood Smoked Bacon or Sausage Links

FRENCH TOAST

\$15 per person

Served with Fruit Topping and Warm Maple Syrup

(Choice of One) Applewood Smoked Bacon or Sausage Links

BREAKFAST QUICHE

\$16 per person

(Choice of One) Applewood Smoked Bacon or Sausage Links

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Beverages À la Carte

Freshly-Brewed Rainforest Alliance Coffee® and Decaffeinated Coffee	\$43 per gallon
Fresh Orange, Grapefruit, Apple or Cranberry Juice	\$34 per gallon
Lemonade, Fruit Punch or Iced Tea	\$34 per gallon
Hot Apple Cider with Cinnamon and Spices	\$35 per gallon
Fruit-Infused Water	\$26 per gallon
Mighty Leaf® Tea Bags	\$3 each
Assorted Bottled Juices	\$3 each
Assorted Soft Drinks	\$3 each
Bottled Water	\$3 each
Sparkling Water	\$4 each
BING® Energy Drink	\$6 each
Whole or 2% Milk	\$2 each

Breaks À la Carte

MORNING BREAKS

PRICING PER EACH

Kashi® Bars	\$3
Whole Fruit	\$3

PRICING PER PERSON

Fresh Seasonal Sliced Fruit	\$5
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PRICING PER DOZEN

Assorted Muffins and Pastries	\$30
Ham and Cheese Croissants	\$38
Bagels with Cream Cheese and Fruit Preserves	\$32
Biscuits with Country Ham, Sausage or Chicken	\$36
English Muffins with Bacon, Egg and Cheese	\$40

AFTERNOON BREAKS

PRICING PER EACH

Candy Bars	\$3
Cracker Jacks®	\$4
Assorted Ice Cream Novelties	\$4
Individual Bags of Nuts, Snack Mix and Pretzels	\$3

PRICING PER PERSON

Pretzel Bites with Spicy Mustard and Cheese Sauce	\$4
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PRICING PER DOZEN

House Baked Cookies	\$26
Brownies and Blondies	\$30
Cannoli	\$30
Mini Cheesecake	\$30
Assorted Dessert Bars	\$33

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Breaks

*Breaks are based on 60 minutes of continuous service.
Items refreshed after 60 minutes will be charged on consumption.*

JUST COFFEE Freshly-Brewed Rainforest Alliance Coffee® and Decaffeinated Coffee Mighty Leaf® Teas	\$5 per person
BEVERAGE Assorted Soft Drinks and Bottled Water Freshly-Brewed Rainforest Alliance Coffee® and Decaffeinated Coffee Mighty Leaf® Teas	\$6 per person
SWEET AND SALTY Candy Bars and M&M's® Pretzels and Peanuts Assorted Ice Cream Novelties Assorted Soft Drinks and Bottled Water	\$11 per person
BALL PARK Cracker Jacks® Nathan's® Hot Dog Slider Pretzel Bites with Beer Cheese Sauce Assorted Soft Drinks and Bottled Water	\$13 per person
HEALTHY ENERGY BOOSTER Fresh Seasonal Sliced Fruit with Yogurt Dipping Sauce Kashi® Bars Honey-Roasted Sunflower Seeds and Almonds Fruit-Infused Water Freshly-Brewed Rainforest Alliance Coffee® and Decaffeinated Coffee Mighty Leaf® Teas	\$16 per person

Break Enhancements

Break Enhancements are based on 60 minutes of continuous service and serve 25 guests.

Pretzels	\$40
Party Mix	\$50
Tortilla Chips and Salsa	\$50
Southwestern Black Bean Hummus with Tortilla Chips	\$50
Mixed Nuts	\$75
Bacon and Onion Dip with Potato Chips	\$75
Chipotle Pimento Cheese with Crackers	\$75
Guacamole with Tortilla Chips	\$100

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Small Buffet Luncheons

Small Buffets are based on 90 minutes of continuous service, are designed for 25-50 people and include Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Iced Tea.

JUNIOR DELI FRESH

\$17 per person

Assorted Breads and Wraps
 (Choice of Two) Roast Beef, Smoked Turkey, Ham or Tuna Salad
 Cheddar, Swiss and American Cheese
 Lettuce, Onion, Tomatoes and Pickles
 (Choice of Two) Potato Salad, Macaroni Salad or Individual Bags of Gourmet Chips
 Chef Choice of Dessert Bars
 *Add **Homemade Soup du Jour \$3 per person**

JUNIOR ITALIAN BUFFET

\$18 per person

Italian Salad
 Penne and Bowtie Pasta
 Alfredo Sauce and Meat Sauce
 Vegetable Medley
 Garlic Cheese Bread
 Chef Selection Italian Themed Dessert

JUNIOR MEXICAN FIESTA

\$19 per person

(Choice of Two) Build-Your-Own Beef Taco, Chicken Fajitas or Vegetable Fajitas
 (Choice of Two) Seven Layer Salad, Chile Con Queso,
 Mexican Rice with Refried Beans or Chips and Salsa
 (Choice of One) Caramel Flan or Sopaipillas

JUNIOR BLUE RIDGE BUFFET

\$20 per person

Mixed Greens with Assorted Dressings
 (Choice of Two) Grilled Chicken Breast, *Roast Beef or *Pork Loin
 (Choice of One) Garlic Mashed Potatoes or Rice Pilaf
 Chef's Selection of Fresh Seasonal Vegetables
 Freshly Baked Rolls
 Chef Selection of Assorted Desserts

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Luncheon Buffets

Luncheon Buffets are based on 90 minutes of service, are designed for 50 or more people and include Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Iced Tea.

If group is less than 50 people, a \$150.00 surcharge will apply.

DELI FRESH

\$20 per person

Assorted Breads and Wraps
Smoked Sliced Turkey, Roast Beef and Smoked Ham
Cheddar, Swiss and American Cheese
Lettuce, Onion, Tomatoes, and Pickles
Potato Salad, Macaroni Salad, and Individual Bags of Gourmet Chips
Chef's Selection of Assorted Desserts

SALAD AND BAKED POTATO BAR

\$23 per person

Fresh Mixed Greens with Assorted Dressings
Soup du Jour
Giant Baked Idaho Potatoes
Chef's Secret Chili and Beef Pot Roast
Steamed Fresh Broccoli and Cheddar Cheese Sauce
Whipped Butter, Sour Cream, Green Onions, Shredded Cheddar Cheese,
Bacon Bits, Jalapenos, Sautéed Mushrooms, Sliced Onions and Croutons
Freshly Baked Rolls
Chef's Selection of Assorted Desserts

MOUNTAIN BBQ

\$25 per person

Red Bliss Potato Salad
Dill Cole Slaw with White and Purple Cabbage
(Choice of Two) Country Fried Chicken, BBQ Chicken or BBQ Pulled Pork
Corn on the Cob
Baked Beans
Freshly Baked Rolls
Chef's Selection of Assorted Desserts

BLUE RIDGE LUNCH BUFFET

\$27 per person

Mixed Greens with Assorted Dressings
Grilled Chicken Breast
*Petite Beef Tender Medallions with Bordelaise Sauce
Garlic Mashed Potatoes and a Wild Rice Blend
Chef's Selection of Fresh Seasonal Vegetables
Freshly Baked Rolls
Chef's Selection of Assorted Desserts

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Party Sub Buffet

Party Sub Buffets are based on 90 minutes of continuous service, are designed for 30 or more people and include Giant Submarine Sandwich Displays, Condiment Station, Seasonal Whole Fruit, Potato Chips, Cookies, Soft Drinks and Bottled Water.

\$18 per person

- 30 TO 60 PEOPLE—CHOOSE ONE SANDWICH OPTION
- 60 TO 120 PEOPLE—CHOOSE TWO SANDWICH OPTIONS
- 120+ PEOPLE—CHOOSE THREE SANDWICH OPTIONS

SANDWICH CHOICES:

- Assorted Italian Meats and Cheeses
- Ham and American Cheese
- Smoked Turkey and Swiss Cheese
- Roast Beef and Cheddar Cheese

Boxed Lunches

Boxed Lunches include Lettuce, Tomatoes, Condiments, Seasonal Whole Fruit, Potato Chips, Cookie and Soft Drink or Bottled Water. (Tuna Salad and Chicken Salad available only with a guarantee of 30 per item)

\$18 per person

SANDWICH CHOICES (LIMIT OF 3):

- Ham and American Cheese on Ciabatta Bread
- Smoked Turkey and Swiss Cheese on Whole Wheat Bread
- Roast Beef and Cheddar Cheese on a French Roll
- Shitake Mushroom Bacon, Lettuce and Tomato on a Whole Wheat Wrap
- Tuna Salad served on a Croissant
- Chicken Salad served on a Croissant

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Plated Luncheons

Entrées include Salad, Dessert, Chef's Selection of Fresh Market Vegetables and Starch, Freshly Baked Rolls, Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Iced Tea. Add Homemade Soup du Jour \$3 per person

Should more than one entrée be selected (no more than two), the per person price shall be the rate of the highest priced entrée.

SALADS

- Mixed Greens with Cherry Tomatoes and Shredded Carrots served with Assorted Dressings
- Spinach Salad with Bleu Cheese, Toasted Walnuts and Hot Bacon Dressing

DESSERTS

- Chocolate Peanut Butter Pie
- Southern Pecan Pie
- New York Cheesecake with Fruit Topping
- Chocolate Layer Cake

ENTREES

ROASTED VEGETABLE FETTUCCHINE IN A SMOKED GOUDA CREAM	\$17 per person
BAKED LASAGNA with MEAT SAUCE	\$18 per person
SOUTHERN FRIED CHICKEN	\$19 per person
BASA À LA MEUNIÈRE (LIGHT LEMON BUTTER SAUCE)	\$19 per person
SUN-DRIED TOMATO BASIL CHICKEN	\$20 per person
ROASTED PORK CHOP WITH APPLE CIDER GLAZE	\$22 per person
AWARD-WINNING, COFFEE-BRINED BRISKET	\$22 per person
*GRILLED SIRLOIN WITH STONE GROUND MUSTARD DEMI GLAZE	\$25 per person

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Lite Fare Lunches

Lite Fare entrées include Chef's Choice of Soup du Jour, Fresh Seasonal Sliced Fruit, Assorted Crackers, Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Iced Tea.

\$18 per person

FRIED CHICKEN SALAD

Crispy Fried Chicken atop Mixed Greens,
Tomatoes, Cucumbers, Cheddar Cheese and Onions
Served with Assorted Dressings

CRANBERRY PECAN CHICKEN SALAD

Grilled Chicken and Applewood Smoked Bacon on a bed of fresh Spinach,
Curry Candied Pecans, Blue Cheese and Dried Cranberries
Served with Assorted Dressings

COBB SALAD

Grilled Chicken atop Mixed Greens,
Hard-Boiled Eggs, Avocado, Tomatoes,
Green Onions, Cheddar Cheese and Bacon
Served with Assorted Dressings

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Carolina BBQ Buffet

Dinner Buffets are based on 90 minutes of continuous service, are designed for 50 or more people and include Hot and Mild BBQ Sauces, Chef's Deep Dish Fruit Cobbler, Southern Pecan Pie, Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Iced Tea. If group is less than 50 people, a \$150.00 surcharge will be added.

OPTION 1: ONE BREAD, ONE SALAD, ONE SIDE, TWO ENTRÉES	\$33 per person
OPTION 2: ONE BREAD, TWO SALADS, TWO SIDES, TWO ENTRÉES	\$38 per person
OPTION 3: ONE BREAD, TWO SALADS, THREE SIDES, THREE ENTRÉES	\$45 per person

BREAD	SALAD	SIDES	ENTRÉES
<ul style="list-style-type: none"> • Southern Biscuits • Freshly Baked Rolls • Corn Muffin 	<ul style="list-style-type: none"> • Mixed Green Salad • Pasta Salad • Cucumber Salad • Cole Slaw 	<ul style="list-style-type: none"> • Southern Baked Beans • Southern Style Green Beans • Macaroni and Cheese • Corn on the Cob • Cheddar Grits • Roasted Sweet Potatoes • Corn Spoon Bread 	<ul style="list-style-type: none"> • Blackened Whitefish Filet • Fried Whitefish Filet • Western NC Pulled Pork BBQ • Herb-Marinated Chicken • Southern Fried Chicken • Coffee-Brined, House-Smoked Beef Brisket

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Dinner Buffets

Dinner Buffets are based on 90 minutes of continuous service, are designed for 50 or more people and include Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Iced Tea. If group is less than 50 people, a \$150.00 surcharge will be added.

SMOKY MOUNTAIN BUFFET

\$40 per person

House Salad with Assorted Dressings
 Black Bean Salad
 Slow Roasted Bone-in BBQ Chicken
 *Rib-eye Steak with Sautéed Sweet Onions
 Baked Potato Bar with Sour Cream, Chives, Bacon and Cheddar Cheese
 BBQ Baked Beans
 Corn on the Cob
 Freshly Baked Rolls
 Bourbon Pecan Pie and Bread Pudding

CROWNE BUFFET

\$44 per person

Mixed Greens with Assorted Dressings
 Herb Dijon Pasta Salad
 *Beef Tournedos served with Wild Mushroom Sauce
 Roasted Chicken with Sage Au Jus
 BBQ Shrimp with Mustard BBQ Sauce
 Roasted Baby Potatoes
 Roasted Parmesan Broccoli
 Fresh Vegetable Medley
 Freshly Baked Rolls
 Turtle Cheesecake and Chocolate Peanut Butter Pie

TUSCAN BUFFET

\$45 per person

Tomato and Mozzarella Salad with a Balsamic Reduction
 Grilled Marinated Mushroom Salad
 Caesar Salad with Shaved Parmesan
 Chicken Piccata
 Fontina Pork Chop with Garlic Mushroom Demi-glace
 Garlic Roasted Shrimp in Anchovy Truffle Butter
 Pesto Pasta
 Pancetta and Roasted Garlic Haricots Verts
 Roasted Garlic Mashed Potatoes
 Garlic Cheese Bread
 Tiramisu and Cannoli

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Plated Dinners

Entrées include Salad, Dessert, Chef's Selection of Fresh Market Vegetables and Starch, Freshly Baked Rolls, Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Iced Tea. Add Homemade Soup du Jour \$3 per person

Should more than one entrée be selected (no more than two), the per person price shall be the rate of the highest priced entrée.

SALADS

- Mixed Greens with Cherry Tomatoes and Shredded Carrots served with Assorted Dressings
- Caesar Salad with Shaved Parmesan
- Tomato and Mozzarella Salad with a Balsamic Reduction
- Spinach Salad with Bleu Cheese, Toasted Walnuts and Hot Bacon Dressing
- Field Greens with Smoked Gouda Cheese, Cherry Tomatoes and Sweet Onion Vinaigrette

DESSERTS

- White Chocolate Mousse and Assorted Berries served in a Chocolate Cup
- Chocolate Torte with Fresh Seasonal Berries
- Turtle Cheesecake with Caramel Sauce
- Key Lime Pie
- Bourbon Pecan Pie
- Caramel Apple Pie

ENTRÉES

CHICKEN MARSALA WITH WILD MUSHROOMS	\$30 per person
DECONSTRUCTED CHICKEN POT PIE	\$30 per person
*CARRIBBEAN PORK TENDERLOIN WITH SWEET MANGO GLAZE	\$32 per person
SHRIMP AND GRIT CAKES WITH TASSO GRAVY	\$32 per person
*BONE-IN PORK CHOP WITH CURRIED FRIED APPLES	\$34 per person
LOCAL MOUNTAIN TROUT WITH CRAB STUFFING AND LEMON AIOLI	\$34 per person
*BREWHOUSE RIBEYE WITH DARK ALE AND CARMELIZED ONIONS All Steaks served Medium Rare to Medium Temperature	\$40 per person
*BROILED FILET MIGNON OSCAR	46 per person

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Plated Duo Entrées

Entrées include Salad, Dessert, Chef's Selection of Fresh Market Vegetables and Starch, Freshly Baked Rolls, Freshly-Brewed Rainforest Alliance® Coffee, Decaffeinated Coffee and Iced Tea. Add Homemade Soup du Jour \$3 per person

SALADS

- Mixed Greens with Cherry Tomatoes and Shredded Carrots served with Assorted Dressings
- Caesar Salad with Shaved Parmesan
- Tomato and Mozzarella Salad with a Balsamic Reduction
- Spinach Salad with Bleu Cheese, Toasted Walnuts and Hot Bacon Dressing
- Field Greens with Smoked Gouda Cheese, Cherry Tomatoes and Sweet Onion Vinaigrette

DESSERTS

- White Chocolate Mousse and Assorted Berries served in a Chocolate Cup
- Chocolate Torte with Fresh Seasonal Berries
- Turtle Cheesecake with Caramel Sauce
- Key Lime Pie
- Bourbon Pecan Pie
- Caramel Apple Pie

ENTRÉES (CHOOSE TWO)

PECAN CRUSTED CHICKEN BREAST	\$21 per person
*BACON WRAPPED PORK MEDALLIONS	\$21 per person
CRAB CAKE	\$22 per person
SALMON FILET	\$22 per person
SEARED GARLIC SHRIMP	\$22 per person
*PETITE FILET MIGNON	\$26 per person

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Reception Packages

Reception Packages are based on 90 minutes of continuous service and are designed for 25 or more people.

SOUTH OF THE BORDER

\$25 per person

Seven Layer Salad
Smoked Turkey Pinwheels
Black Bean Pinwheels
Southwest Chicken Eggrolls
Salsa, Sour Cream and Guacamole
Chili Con Queso
Tortilla Chips
Mini Cheesecake
Key Lime Pie Bites

Add a Fajita Station for \$12 per person

ITALIAN

\$25 per person

Fresh Seasonal Sliced Fruit Display
Italian Loaf with Olive Oil
Breaded Raviolis with Marinara Sauce
Sausage Stuffed Mushrooms
Bruschetta
Crab Dip with Grilled Ciabatta
Italian Meatballs with Parmesan Cheese
Flatbread Pizza
Cannoli
Assorted Cupcakes

Add Pasta Station for \$12 per person

SOUTHERN BBQ

\$25 per person

Vegetable Crudités Display with Herbed Cream Cheese Dip
Pulled Pork Sliders
Beef Brisket Sliders
Chicken Wings
BBQ Meatballs
Tasso and Cheddar Grit Fritter
Fried Green Beans
Battered Mac and Cheese Nuggets
Apple Cinnamon Cookie Crust Bites

Add Mashed Potato Bar for \$9 per person

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Reception Displays

Reception Displays serve 50 guests.

WARM BUFFALO CHICKEN DIP \$150

Served with Toasted Pita Chips

WARM SPINACH AND ARTICHOKE DIP \$175

Served with Toasted French Baguettes and Crackers

HOT CRAB DIP \$200

Served with Sliced and Toasted French Baguettes

SOUTHWESTERN BLACK BEAN HUMMUS \$100

Served with Tortilla Chips

FRESH SLICED SEASONAL FRUIT \$200

Served with Wild Berry Yogurt Dip

DESSERT DISPLAY \$225

Assorted Cupcakes, Lemon Squares, Cannoli,
Assorted Mini Dessert Bars

COLD SMOKED SALMON DISPLAY \$325

Served with Cream Cheese Garnish

SHRIMP COCKTAIL DISPLAY \$250

Peeled, Deveined and Served with Cocktail Sauce

VEGETABLE CRUDITÉS DISPLAY \$200

Served with Herbed Cream Cheese Dip

TROPICAL FRUIT DISPLAY \$250

Served with Honey Walnut Dip

IMPORTED AND DOMESTIC CHEESE \$300

Served with Fresh Fruit and Assorted Crackers

ANTIPASTO DISPLAY \$325

Genoa Salami, Capicola, Pepperoni, Mozzarella,
Provolone, Roasted Peppers, Marinated Olives,
Marinated Mushrooms and Pepperoncini
Served with Assorted Breads and Crackers

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Specialty Stations

Specialty Stations are based on 60 minutes of continuous service, are designed for 50 or more people and require a Chef Attendant. A Chef Attendant fee of \$80 per station will be added. One Chef per 100 guests is required.

POTATO BAR Red Skinned Smashed Potatoes Toppings include Bacon Bits, Chives, Sour Cream, Grated Cheese and Butter	\$9 per person
PASTA STATION Cavatappi, Cheese Tortellini and Penne Pastas, Herbed Marinara, Alfredo Sauce and Pesto, Grilled Chicken, Italian Sausage, Roasted Peppers, Onions and Mushrooms	\$12 per person
FAJITA STATION Grilled, Sizzling Chicken and Beef Served with Flour Tortillas, Cheddar Cheese, Sour Cream, Guacamole and Pico de Gallo	\$14 per person
ICE CREAM SUNDAE BAR Vanilla, Chocolate and Strawberry Ice Cream, Hot Fudge, Caramel Sauce, Strawberry Topping, Bananas, Chopped Nuts, M&M's, Sprinkles, Whipped Cream and Maraschino Cherries	\$9 per person

Carving Stations

Carving Stations are based on 60 minutes of continuous service and are complimented with Demi Rolls and Assorted Condiments.

A Carver fee of \$80 per station will be added. One Carver per 100 guests is required.

MAPLE GLAZED PORK LOIN	\$325 (serves 30 guests)
SMOKED TURKEY BREAST	\$300 (serves 50 guests)
*ROASTED ROUND OF BEEF	\$350 (serves 50 guests)
ORANGE BOURBON GLAZED HAM	\$350 (serves 50 guests)
*ROASTED BEEF TENDERLOIN	\$375 (serves 25 guests)

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Hors d'Oeuvres

Hors d'oeuvres are priced per 50 pieces.

HOT

- Mini Pigs in a Blanket \$105
- Chicken Wings with Mild or Hot Sauce \$125
- Vegetable Spring Rolls \$125
- Breaded Ravioli with Marinara Sauce \$125
- Assorted Mini Quiche Tartlets \$125
- Spanakopita \$130
- Fried Chicken Breast Tenderloins \$135
- Swedish, Italian or Cola BBQ Meatballs \$135
- Spinach and Artichoke Rangoons \$145
- Pulled Pork Sliders \$145
- Southwestern Chicken Egg Rolls with Salsa \$155
- Chorizo Strudel \$175
- Stuffed Mushrooms with Sausage or Crab \$175
- Mini Crab Cakes with Remoulade Sauce \$185
- Coconut Shrimp served with Cocktail Sauce \$185
- Brisket Sliders \$200
- Bacon-Wrapped Scallops \$225

COLD

- Boursin Cheese stuffed Cherry Tomatoes \$125
- Sun-dried Tomato Pesto Crostini \$125
- Smoked Turkey Pinwheels \$130
- Sliced French Baguettes topped with Goat Cheese, Basil and Sun-dried Tomato \$135
- Boursin Cheese Chicken Bruschetta with Caramelized Onions \$140
- Mozzarella Wrapped in Italian Prosciutto \$145
- Red Bliss Potatoes with Sour Cream and Chives \$150
- Seared Beef Tenderloin and Horseradish Mousse served on Melba Toast \$175

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Bar Options

Host Bar

Choice of One Liquor Tier.

Beverages are charged per drink on a consumption basis and are subject to 21% service charge and current sales tax. Host Bars require one bartender for every 100 guests.

Crowne Premium Liquor	\$8
Premium Liquor	\$6.25
House Wine	\$5
Import & Local Craft Beer	\$4.75
Domestic Beer	\$3.75
Soft Drinks	\$3

Cash Bar

Choice of One Liquor Tier

Beverages are paid for by the guests. The price per drink includes service charge and current sales tax. Cash Bars require one bartender and one cashier for every 100 guests.

Crowne Premium Liquor	\$10
Premium Liquor	\$8
House Wine	\$6.5
Import & Local Craft Beer	\$6
Domestic Beer	\$4.5
Soft Drinks	\$3.5

BARTENDERS

\$20.00 per bartender per hour (\$80 minimum).

CASHIERS

\$20.00 per cashier per hour (\$40 minimum).

Banquet Beer Selections

DOMESTIC

- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite

IMPORT

- Blue Moon
- Corona
- Highland Gaelic
- Highland Kashmir IPA
- Stella Artois

Banquet Liquor Tiers

PREMIUM

- Seagrams 7
- Evan Williams
- Beefeater
- Dewars
- Smirnoff
- Bacardi
- Lunazul

CROWNE PREMIUM

- Crowne Royal
- Knob Creek
- Bombay Sapphire
- Glenlivet
- Grey Goose
- Appleton
- Milagro

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