



CROWNE PLAZA

HOTELS & RESORTS

AN IHG® HOTEL

Crowne Plaza Asheville

CATERING MENU

THANK YOU FOR SELECTING CROWNE PLAZA ASHEVILLE



Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



1 Resort Drive, Asheville, NC 28806



828-254-3211



cball@ashevillecp.com



ashevillecp.com

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

CMP PACKAGES

FULL DAY PACKAGE

\$99

- Breakfast Buffet
- All Day Beverage Service
- Lunch Buffet
- Afternoon Break
- Meeting Room Rental
- Audio Visual Package

HALF DAY PACKAGE

\$69

- Breakfast Buffet
- Half Day Beverage Service
- Boxed Lunch
- Meeting Room Rental
- Audio Visual Package

Select your breakfast, lunch and breaks from our Catering Menu. Audio visual package includes appropriate number of screens based on the meeting room, projector(s), house sound patch and flip chart with markers.



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BREAKFAST



Continental Breakfast includes chilled Orange and Cranberry Juice, Regular and Decaffeinated Coffee and a selection of Herbal Teas. Based on 60 minutes of continuous service. Items refreshed after 60 minutes will be charged on consumption.

THE CONTINENTAL \$12

Assorted Muffins and Pastries
Sweet Butter and Fruit Preserves

DELUXE CONTINENTAL \$13

Assorted Muffins, Pastries and Bagels
Sweet Butter, Cream Cheese and Fruit Preserves
Assorted Yogurts
Fresh Seasonal Sliced Fruit

SOUTHERN-STYLE \$16

(Choice of Two Hot Items)
Buttermilk Biscuits with Sausage Gravy,
Ham and Cheese Croissant
English Muffin with Bacon, Egg and Cheese
Served with Fresh Seasonal Sliced Fruit

HEALTHY CONTINENTAL \$18

Build-Your-Own Yogurt Parfait
Fresh Seasonal Sliced Fruit and Berries
Raisins, Dried Cranberries and Sunflower Seeds
Oatmeal with Brown Sugar and Raisins
Spinach and Feta Quiche

**Add Greek Yogurt for \$1 per person

Breakfast Buffets are based on 90 minutes of service, are designed for 25 or more people. Buffet includes Fresh Seasonal Sliced Fruit, Freshly Baked Biscuits, chilled Orange and Cranberry Juice, Regular and Decaffeinated Coffee and a selection of Herbal Teas. If group is less than 25 people, a \$150.00 surcharge will apply.

BREAKFAST BUFFET \$21

*Choose One Egg Option:

Scrambled Eggs with Fresh Herbs
Cheddar Scrambled Eggs
Breakfast Casserole with Eggs, Potatoes, Chorizo and Pepper Jack Cheese
Spinach and Feta Quiche

Ham and Cheddar Quiche

Choose One Meat Option:

Applewood Smoked Bacon
Pork Sausage Links
Turkey Sausage
Chicken-Apple Sausage
Grilled Ham Steak
Vegetarian Sausage

Choose One Starch Option:

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

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BREAKFAST

BREAKFAST ENHANCEMENTS

(Priced Per Person)

Additional Egg, Meat or Starch Option	\$4
Sausage Gravy	\$2
Oatmeal with Brown Sugar and Raisins	\$4
Bagels with Cream Cheese	\$3
Assorted Muffins and Pastries	\$3
Assorted Dry Cereal with Milk	\$3
Build-Your-Own Yogurt Parfait	\$7
Fresh Smoothie Station	\$7
* **Omelet Station with Eggs Made to Order	\$7

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



Plated Breakfasts include Fresh Seasonal Sliced Fruit, Assorted Breakfast Pastries with Sweet Butter and Fruit Preserves, chilled Orange Juice, Regular and Decaffeinated Coffee and a selection of Herbal Teas.

CLASSIC BREAKFAST \$18

Scrambled Eggs
Breakfast Potatoes
Choice of Applewood Smoked Bacon or Sausage Links/Patties

FRENCH TOAST \$15

Crispy French Toast with Fruit Topping
Warm Maple Syrup
Choice of Applewood Smoked Bacon or Sausage Links/Patties

BREAKFAST QUICHE \$16

Spinach and Feta Breakfast Quiche
Choice of Applewood Smoked Bacon or Sausage Links/Patties

APPALACHIAN BENEDICT \$18

*Fried Chicken and Scrambled Eggs with Biscuit and Gravy
Breakfast Potatoes

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A LA CARTE

Kashi® Bars	\$4 each	House Baked Cookies	\$30 per dozen
Whole Fresh Fruit	\$3 each	Brownies and Blondies	\$34 per dozen
Candy Bars	\$3 each	Cannoli	\$34 per dozen
Cracker Jacks®	\$4 each	Mini Assorted Cheesecake	\$34 per dozen
Assorted Ice Cream Novelties	\$5 each	Assorted Dessert Bars	\$36 per dozen
Individual Bags of Nuts, Snacks Mix and Pretzels	\$3 each	Rocky Road, Dutch Apple Pie, Peanut Butter Crunch and Tropical Fruit Crumble	
Individual Flavored Yogurts	\$3 each		
Individual Greek Yogurts	\$4 each		
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Assorted Muffins and Pastries	\$32 per dozen	Freshly Brewed Regular and Decaffeinated Coffee	\$47 per gallon
Ham and Cheese Croissants	\$40 per dozen	Fresh Orange, Grapefruit, Apple or Cranberry Juice	\$36 per gallon
Assorted Bagels	\$34 per dozen	Lemonade, Fruit Punch or Iced Tea	\$36 per gallon
Cream Cheese and Fruit Preserves		Hot Apple Cider with Cinnamon and Spices	\$38 per gallon
Buttermilk Biscuits	\$40 per dozen	Fruit Infused Water	\$28 per gallon
Served with Country Ham, Sausage or Chicken		Cold Brew Coffee	\$52 per gallon
English Muffins with Bacon, Egg and Cheese	\$40 per dozen	Mighty Leaf® Tea Bags	\$3 each
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Fresh Seasonal Sliced Fruit	\$6 per person	Assorted Bottled Juices	\$4 each
Pretzel Bites with Spicy Mustard and Cheese Sauce	\$4 per person	Assorted Soft Drinks	\$4 each
Hummus, Crisp Vegetables and Pita	\$4 per person	Bottled Water	\$4 each
Tortilla Chips	\$5 per person	Sparkling Water	\$4 each
Queso and Salsa		Red Bull®	\$6 each
Build Your Own Trail Mix	\$6 per person	Whole or 2% Milk	\$2 each
Caprese Skewers with Tomato, Fresh Mozzarella and Basil Pesto	\$6 per person		



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BREAKS

Breaks are priced per person and are based on 60 minutes of continuous service. Items refreshed after 60 minutes will be charged on consumption.

JUST COFFEE \$6

Freshly Brewed Coffee and Decaf
Mighty Leaf® Hot Tea

BEVERAGE BREAK \$7

Freshly Brewed Coffee and Decaf
Mighty Leaf® Hot Tea
Assorted Soft Drinks
Bottled Water

CHIP & DIP \$11

Potato Chips, Corn Chips
Tortilla Chips
Bacon & Sweet Onion Dip
Pimento Cheese
Charred Tomatillo Salsa
Queso Blanco
Assorted Soft Drinks
Bottled Water

POPCORN BREAK \$13

Poppy's Handcrafted Popcorn Asheville Mix – White Cheddar & Caramel, Seasonal Flavor
Freshly Popped Popcorn
M&M's®, Peanuts
Reese's® Peanut Butter Cups
Assorted Seasoning Salts
Assorted Soft Drinks
Bottled Water

SWEET AND SALTY \$14

Candy Bars and M&M's®
Pretzels and Peanuts
Assorted Ice Cream Novelties
Assorted Soft Drinks
Bottled Water

BALL PARK \$15

Cracker Jacks®
Nathan's® Hot Dog Sliders
Pretzel Bites with Beer Cheese Sauce
Assorted Soft Drinks
Bottled Water

HEALTH ENERGY BOOSTER \$16

Fresh Seasonal Sliced Fruit
With Yogurt Dipping Sauce
Kashi® Bars
Build Your Own Trail Mix
Fruit Infused Water
Freshly Brewed Coffee and Decaf
Mighty Leaf® Hot Tea



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LUNCH BUFFETS

Lunch Buffets are based on 90 minutes of continuous service, are designed for 25 or more people and include Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. If group is less than 25 people, a \$150.00 surcharge will apply.

LITTLE ITALY \$22

Antipasto Salad – Romaine, Artichokes, Roasted Red Peppers, Red Onions and Baby Mozzarella

Herbed Penne Pasta

Cheese Tortellini

Grilled Chicken in Cracked Pepper and Parmesan Cream Sauce

Bolognese Sauce

Market Fresh Vegetables

Toasted Garlic Cheese Bread

Cannoli and Tiramisu

FIESTA FEVER \$24

Seasoned Ground Beef

Chili Lime Chicken

Pork Carnitas

Sautéed Peppers and Onions

Spanish Rice and Refried Beans

Flour and Corn Tortillas

Tortilla Chips

Shredded Lettuce, Diced Tomato, Sour Cream, Shredded Cheddar Cheese, Salsa and Guacamole

Churro's

**Add Chili Con Queso for \$2 per person*

BLACK MOUNTAIN BBQ \$27

Red Bliss Potato Salad

Dill Cole Slaw with White and Purple Cabbage

Country Fried Chicken

BBQ Pulled Pork

Collard Greens, Baked Beans, Mac & Cheese

Freshly Baked Rolls

Chef's Selection of Assorted Desserts

BLUE RIDGE BUFFET \$24

Mixed Greens with Assorted Dressings

Roasted Chicken Breast

Roast Beef with Natural Gravy

Garlic Mashed Potatoes

Chef's Selection of Fresh Seasonal Vegetables

Freshly Baked Rolls

Chef's Selection of Assorted Desserts



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CLASSIC DELI \$24

- Assorted Breads and Wraps
- Smoked Sliced Turkey, Roast Beef and Smoked Ham
- Chicken Salad
- Aged Cheddar, Baby Swiss and American Cheese
- Crisp Lettuce, Shaved Red Onion, Vine Ripe Tomatoes and Kosher Dill Pickles
- Baked Red Potato Salad, Broccoli & Kohlrabi Slaw
- Individual Bags of Kettle Chips
- Assorted Fresh Baked Cookies



SOUP AND BAKED POTATO BAR \$28

Requires a minimum of 50 people

- Soup du Jour
- Mixed Green Salad with Assorted Dressings
- Baked Idaho Potatoes
- Southwestern Black Bean Chili
- Beef Pot Roast
- Steamed Broccoli and Cheddar Cheese Sauce
- 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

MT PISGAH LUNCH \$30

- Baby Spinach, Dried Cranberries, Candied Pecans, Blue Cheese and Assorted Dressing
- Herb Roasted Chicken Breast
- *Petite Beef Medallions with Bordelaise Sauce
- Garlic Mashed Potatoes
- Wild Rice Blend
- Chef's Selection of Fresh Seasonal Vegetables
- Freshly Baked Rolls
- Chef's Selection of Assorted Desserts

Add a Mixed Green or Caesar Salad to any Lunch Buffet for \$3 per person

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BOXED LUNCH



Boxed Lunches include Assorted Condiment, Seasonal Whole Fruit, Potato Chips, Cookie and Soft Drink or Bottled Water. Substitute any bread for a Whole Wheat Wrap or Gluten Free Bread for an additional charge of \$1 per person.

BOXED LUNCHES (Limit 3) \$23

Black Forest Ham and Aged Cheddar Cheese, Crisp Lettuce on Brioche

Smoked Turkey Breast, Baby Swiss, Arugula, Cranberry Aioli on Wheat Berry Bread

Roast Beef, Caramelized Onion Spread, Crisp Lettuce on a French Roll

Broccoli & Kohlrabi Slaw, Feta Cheese, Hummus on a Whole Wheat Wrap

Albacore Tuna Salad, Mesclun Greens, Sliced Tomato on a Croissant

Chicken Salad, Mesclun Greens, Sliced Tomato on a Croissant

Cucumber, Lettuce, Sliced Tomato, Avocado, Sprouts on Wheat Berry Bread



WORKING LUNCH BUFFET \$22

\$22

Choice of 3 Assembled Sandwiches from Boxed Lunch Menu

Assorted Condiments

Bowl of Seasonal Whole Fruit

Individual Bags of Kettle Chips

Assorted House Baked Cookies

Assorted Soft Drinks

Bottled Water

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PLATED LUNCH

Plated Lunch Entrée include Salad, Chef's Selection of Fresh Market Vegetables and Starch, Fresh Baked Rolls, Dessert Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

SALAD SELECTIONS

Mixed Greens with Cherry Tomatoes and Shredded Carrots served with Assorted Dressings

Spinach Salad with Blue Cheese, Candied Pecans, Dried Cranberries and Bacon served with Assorted Dressings

ENTRÉE SELECTIONS

Grilled Vegetable Tart	\$20
House-made Lasagna with Italian Sausage and Ricotta	\$21
Southern Fried Chicken	\$22
Salmon with Lemon Caper Butter Sauce	\$23
Herb Marinated Chicken Breast with Natural Jus	\$23
Roasted Pork Chop with Apple Cider Glaze	\$24
Coffee-Brined Smoked Beef Brisket	\$25

DESSERT SELECTIONS

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

Add Homemade Soup du Jour for \$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. Final counts for each entrée selection are due 72 hours prior to the event.

Client is responsible for providing place cards that indicate each individual's entrée selection.



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RECEPTION PACKAGES

Reception Packages are based on 90 minutes of continuous service and are designed for 25 or more people. Beverages are not included.

SOUTH OF THE BORDER \$28

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

ITALIAN \$28

- Fresh Seasonal Sliced Fruit Display
- Ciabatta Bread and Assorted Crackers
- Breaded Ravioli with Marinara Sauce
- Seafood Stuffed Mushrooms
- Basil Marinated Tomatoes
- Crab Dip
- Italian Meatballs with Parmesan Cheese
- Flatbread Pizza
- Cannoli
- Assorted Cupcakes



SOUTHERN BBQ \$30

- Vegetable Crudités Display with Herbed Cream Cheese Dip
- Pulled Pork Sliders
- Beef Brisket Sliders
- Buffalo Chicken Wings
- BBQ Meatballs
- Nathan's® Mini Hotdogs
- Fried Green Beans
- Battered Mac and Cheese Nuggets
- Apple Cinnamon Cookie Crust Bites
- Assorted Mini Cheesecakes

ASIAN \$32

- Seaweed Salad with Cabbage and Crispy Wontons
- Peking Duck Spring Rolls with Plum Sauce
- Mini Pork Bao Buns
- Steamed Pot Stickers, Scallion Tamari
- Crispy Sweet and Sour Chicken
- Vegetarian Fried Rice
- Crab Rangoon
- Chef's Selection of Asian Themed Desserts

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RECEPTION

Hors d'oeuvres are priced per 50 pieces. An attendant fee of \$40.00 per hour will be added for passing hors d'oeuvres. One attendant per 50 guests is required.

HOT HORS D'OEUVRES

Mini Pigs in a Blanket	\$150
Chicken Wings with Mild or Hot Sauce	\$175
Vegetable Spring Rolls	\$150
Breaded Ravioli with Marinara Sauce	\$150
Assorted Mini Quiche	\$150
Spanakopita	\$150
Chicken Satay	\$155
Cola BBQ Meatballs	\$150
Pulled Pork Sliders	\$200
Southwestern Chicken Egg Rolls	\$175
Stuffed Mushrooms with Seafood	\$200
Mini Crab Cakes with Remoulade Sauce	\$225
Coconut Shrimp served with Sweet Chili Sauce	\$200
Cheeseburger Sliders	\$200
Bacon-Wrapped Scallops	\$225
Ahi Tuna Nachos	\$250

COLD HORS D'OEUVRES

Caprese Skewer	\$175
Smoked Trout and Boursin Crostini	\$175
Smoked Turkey Pinwheels	\$150
Sliced French Baguettes topped with Goat Cheese, Basil and Sun-dried Tomato	\$150
Boursin Cheese Chicken Bruschetta with Caramelized Onions	\$150
Antipasto Skewer	\$200
Red Bliss Potatoes with Sour Cream and Chives	\$150
Seared Beef Tenderloin and Horseradish Cream served on Toast Point	\$200
Shrimp Salad in Radicchio	\$200
Shrimp Cocktail	\$250
Prosciutto Wrapped Melon	\$165



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RECEPTION



Carving Stations are based on 60 minutes of continuous service. A carver fee of \$100.00 per stations will be added. One carver per 100 guests is required.

CARVING STATIONS

Maple Glazed Pork Loin (Serves 50) Served with Yeast Rolls and Coriander and Dijon Aioli	\$325
Apple Cider Brined Smoked Turkey Breast (Serves 50) Served with Yeast Rolls and Cranberry Aioli	\$300
Slow Roasted Prime Rib (Serves 50) Served with Yeast Rolls, Natural Jus and Horseradish Crème	\$425
Orange Bourbon Glazed Ham (Serves 50) Served with Yeast Rolls and Whole Grain Honey Mustard	\$350
Roasted Beef Tenderloin (Serves 25) Served with Demi Rolls, Pesto Aioli and Caramelized Onion Smear	\$375

RECEPTION DISPLAYS

Displays serve 50 guests

Warm Buffalo Chicken Dip Served with Toasted Pita Chips	\$200
Warm Spinach and Artichoke Dip Served with Toasted French Baguettes and Crackers	\$200
Crab Dip Served with Toasted French Baguettes	\$225
Hummus Trio Black Bean, Traditional and Roasted Red Pepper served with Tortilla Chips	\$150
Cold Smoked Salmon Display Served with Traditional Condiments	\$325
Shrimp Cocktail Display Peeled, Deveined and Served with Cocktail Sauce	\$350
Seasonal Sliced Fruit Display Served with Honey Walnut Dip	\$275
Vegetable Crudités Display Served with Herbed Cream Cheese Dip	\$225
Imported and Domestic Cheese Display Served with Fresh Fruit and Assorted Crackers	\$325
Antipasto Display Genoa Salami, Capicola, Pepperoni, Mozzarella, Provolone, Roasted Peppers, Marinated Olives, Marinated Mushrooms and Pepperoncini Served with Crostini and Crackers	\$350
Cupcake Display Double Chocolate, Red Velvet, Lemon Meringue, Vanilla Bean and Raspberry Filled	\$325
Mini Dessert Display Chocolate Assortment – Opera, Cremux, Mousse, Hazelnut, Raspberry Tropical Assortment – Key Lime, Mango, Passion Fruit, Pineapple-Coconut	\$325

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RECEPTION

Specialty Stations are priced per person and based on 60 minutes of continuous service. Individual Reception Stations must be purchased in conjunction with other reception stations/items. Stations require a Chef Attendant and are designed for more than 50 people. A Chef Fee of \$100 per station will be added. One Chef per 100 guests is required.

SPECIALTY STATIONS

Pasta Station	\$18
Cavatappi, Cheese Tortellini and Penne Pastas, Herbed Marinara, Alfredo Sauce and Pesto, Grilled Chicken, Italian Sausage, Roasted Peppers, Onions and Mushrooms	
Fajita Station	\$20
Grilled, Sizzling Chicken and Beef Served with Flour Tortillas, Cheddar Cheese, Sour Cream, Guacamole and Pico de Gallo	
Asian Station	\$23
Steamed & Vegetarian Fried Rice Vegetable Lo Mein, Sweet & Sour Chicken Garlic Sesame Beef, Stir Fried Vegetables Wonton Strips, Scallions, Soy Sauce, Peanuts, Bean Sprouts served in Asian Take Out Boxes	
Mac & Cheese Station	\$25
Three Cheese Penne, Pimento Cheese Rotini Traditional Mac & Cheese served with Crumbled Bacon, Pulled Pork, Fried Chicken Tenders, English Peas, Mushrooms, Caramelized Onions, Green Onions, Broccoli, Fried Onions and Bread Crumbs,	
Ice Cream Sundae Station	\$12
Vanilla, Chocolate and Strawberry Ice Cream, Hot Fudge, Caramel Sauce, Strawberry Topping, Banana's, Chopped Nuts, M&M's®, Sprinkles, Whipped Cream and Maraschino Cherries	



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FROM THE BAR

Choice of One Liquor Tier. Beverages are charged per drink on a consumption basis and are subject to a 21% service charge and current Sales tax. Host Bars require one bartender for every 75 guests.

HOST BAR

Crowne Premium Liquor	\$10
Premium Liquor	\$8
Crowne Premium Wine	\$8
House Wine	\$6
Import & Local Craft Beer	\$6
Domestic Beer	\$5
Soft Drinks	\$4

BANQUET LIQUOR TIERS

<u>CROWNE PREMIUM</u>	<u>PREMIUM</u>
Crowne Royal	Seagrams 7
Knob Creek	Evan Williams
Bombay Sapphire	Beefeater
Glenlivet	Dewars
Grey Goose	Smirnoff
Appleton	Bacardi
Milagro	Lunazul

HOST BAR PACKAGES

<u>CROWNE PREMIUM</u>	
1 Hour (Per Person Pricing)	\$20
2 Hours (Per Person Pricing)	\$30
3 Hours (Per Person Pricing)	\$40
<u>PREMIUM</u>	
1 Hour (Per Person Pricing)	\$16
2 Hours (Per Person Pricing)	\$24
3 Hours (Per Person Pricing)	\$32

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 for every 50 guests.

CASH BAR

Crowne Premium Liquor	\$12
Premium Liquor	\$10
Crowne Premium Wine	\$10
House Wine	\$8
Import & Local Craft Beer	\$7
Domestic Beer	\$6
Soft Drinks	\$5

BANQUET BEER SELECTIONS

<u>DOMESTIC</u>	<u>IMPORT/CRAFT</u>
Bud Light	Blue Moon
Coors Light	Corona
Michelob Ultra	Highland Gaelic Ale
Miller Lite	Asheville Shiva IPA
	Stella Artois

SPECIALTY BAR PRESENTATIONS

Host Bar	\$8
Cash Bar	\$10
Bloody Mary Bar Bloody Mary Mix, Tomato Juice, Tabasco Sauce, Worcestire Sauce, Sriracha Sauce, A-1 Steak Sauce, Lemons, Limes, Celery, Olives, Horseradish and Black Pepper	
Mimosa Bar House Sparkling Wine Orange Juice and Chef's Selection of Seasonal Juices	
Keg Beer Domestic/Import/Craft	\$600

BARTENDERS

\$25 per bartender per hour (\$100 minimum)



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WINE BY THE BOTTLE

WHITE WINES

Hogue Chardonnay Columbia Valley, Washington	\$28
Sonoma Cutrer Chardonnay Russian River Valley, California	\$48
Alpha Omega Unoaked Chardonnay Napa Valley, California	\$75
Rombauer Chardonnay Carneros, California	\$80
Matua Sauvignon Blanc Marlborough, New Zealand	\$32
Girard Sauvignon Blanc Napa Valley, California	\$36
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	\$68
Danzante Pinot Grigio Delle Venezie, Italy	\$28
Chateau St. Michelle Riesling Columbia Valley, Washington	\$28
Conundrum White Blend California	\$40

ROSE'

Monmousseau Rose' Rose D' Anjou AOC, France	\$28
Beringer White Zinfandel California	\$25

SPARKLING

Proa Cava Spain	\$24
Villa Sandi Il Fresco Prosecco Treviso, Italy	\$28
Gloria Ferrer Brut Sparkling Sonoma California	\$46
Veuve Cliquot Brut Champagne, France	\$107

RED WINES

Hogue Cabernet Sauvignon Columbia Valley, Washington	\$28
Beringer Knights Valley Cabernet Sauv Sonoma, California	\$52
Robert Mondavi Napa Cabernet Sauvignon Napa Valley, California	\$56
St. Supery Cabernet Sauvignon Napa Valley, California	\$70
Chateau Montelena Cabernet Sauvignon Napa Valley California	\$90
Hogue Merlot Columbia Valley, Washington	\$28
Duckhorn Decoy Merlot Sonoma County, California	\$40
Meomi Pinot Noir California	\$40
Belle Glos Los Alturas Pinot Noir Santa Lucia Highlands, California	\$55
Alexana Pinot Noir Willamette Valley, Oregon	\$58
Elsa Bianchi Malbec Mendoza, Argentina	\$32
Primal Roots Sweet Red Blend Lodi, California	\$24
19 Crimes, Rhone Style Red Blend South Australia	\$32
Penfolds Max's Shiraz/Cabernet South Eastern Australia	\$40
Villa Antinori Super Tuscan Tuscany, Italy	\$45



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

***Items are served raw or undercooked, or contain (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.**

CAROLINA BBQ BUFFET

Dinner Buffet is based on 90 minutes of continuous service and are designed for 50 or more people. Buffet is served with Freshly Brewed Coffee, Decaf and Iced Tea. If group is less than 50 people a \$150.00 surcharge will be added.

SALAD SELECTIONS

- Mixed Green Salad
- Pasta Salad
- Cucumber and Tomato Salad
- Cole Slaw
- Broccoli and Kohlrabi Slaw

ENTRÉE SELECTIONS

- Blackened Cod Filet
- Fried Catfish Filet
- Western NC Pulled Pork BBQ
- Herb-Marinated Chicken
- Southern Fried Chicken
- Coffee-Brined, House-Smoked Beef Brisket
- House Smoked Ribs
- Smoked BBQ Chicken

SIDE SELECTIONS

- Southern Baked Beans
- Southern Style Green Beans
- Macaroni & Cheese
- Corn on the Cob
- Cheddar Grits
- Roasted Sweet Potatoes
- Collard Greens



BREAD SELECTIONS

- Southern Biscuits
- Freshly Baked Rolls
- Corn Muffins

BUFFET INCLUDES:

- Hot and Mild BBQ Sauces
- Chef's Deep Dish Fruit Cobbler
- Southern Pecan Pie

PRICING OPTIONS

<u>OPTION 1</u>	\$34
One Bread Selection	
One Salad Selection	
One Side Selection	
Two Entrée Selections	
<u>OPTION 2</u>	\$40
One Bread Selection	
Two Salad Selections	
Two Side Selections	
Two Entrée Selections	
<u>OPTION 3</u>	\$46
One Bread Selection	
Two Salad Selections	
Three Side Selections	
Three Entrée Selections	

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LOW COUNTRY BOIL

Dinner Buffet is based on 90 minutes of continuous service and are designed for a minimum 50 or more people. Buffet is served with Freshly Brewed Coffee, Decaf and Iced Tea. If group is less than 50 people a \$150.00 surcharge will be added.

LOW COUNTRY BOIL \$60

Mixed Green Salad with Assorted Dressings

Pea Salad

Tomato and Mozzarella Salad

Cole Slaw

Broccoli and Kohlrabi Slaw

Shrimp, Sausage, Corn, Potatoes and Mushrooms

Barbeque Chicken Skewers

Asparagus

Red Rice

Strawberry Shortcake

Enjoy this one of a kind experience as our Louisiana born Chef prepares a traditional Low Country Boil over a propane burner as your guests look on.



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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 Coffee, Decaffeinated Coffee and Iced Tea. If group is less than 50 people, a \$150.00 surcharge will apply.

SMOKY MOUNTAIN BUFFET \$42

House Salad with Assorted Dressings

Broccoli and Kohlrabi Slaw

Slow Roasted Bone-in BBQ Chicken

*Petite Tenderloin 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 \$48

Mixed Greens with Assorted Dressings

Bow Tie Pasta Salad with Artichokes, Roasted Red Peppers, Tomato, Red Onion and Pesto

*Filet Mignon served with Wild Mushroom Demi Glace

Herb Roasted Bone-in Chicken Breast with Sage Au Jus

BBQ Shrimp with Mustard BBQ Sauce

Roasted Baby Potatoes

Steamed Broccoli

Fresh Vegetable Medley

Freshly Baked Rolls

Turtle Cheesecake and Chocolate Peanut Butter Pie

TUSCAN BUFFET \$47

Tomato and Mozzarella Salad with Balsamic Reduction

Marinated Mushroom Salad

Caesar Salad with Shaved Parmesan and Croutons

Chicken Piccata

Pork Chop with Garlic Mushroom Demi-glace

Garlic Roasted Shrimp in Truffle Butter

Pesto Cheese Tortellini

Green Beans with Pancetta

Thyme Scented Mashed Potatoes

Garlic Cheese Bread

Tiramisu and Cannoli

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PLATED DINNERS

Plated Dinner Entrée include Salad, Chef's Selection of Fresh Market Vegetables and Starch, Fresh Baked Rolls, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

SALAD SELECTIONS

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 Blue Cheese, Candied Pecans, Dried Cranberries and Bacon served with Assorted Dressings

Field Greens with Goat Cheese, Cherry Tomatoes and Sweet Onion Vinaigrette

ENTRÉE SELECTIONS

Chicken Marsala with Wild Mushroom Demi \$31

Herb Marinated Chicken Breast with Natural Jus \$31

*Caribbean Pork Loin with Sweet Mango Glaze \$33

*Bone-in Pork Chop with Curried Apple Chutney \$35

Local Mountain Trout with Crab Stuffing and Lemon Hollandaise \$35

Shrimp and Grits with Tasso Gravy \$33

*12 Ounce Ribeye with Caramelized Onions \$41

*6 Ounce Filet Mignon \$47

All steaks served Medium Rare to Medium Temperature

DESSERT SELECTIONS

Triple Chocolate Mousse and Assorted Berries

Chocolate Torte with Fresh Seasonal Berries

Turtle Cheesecake with Caramel Sauce

Key Lime Pie

Bourbon Pecan Pie

Caramel Apple Pie

Add Homemade Soup du Jour for \$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. Final counts for each entrée selection are due 72 hours prior to the event.

Client is responsible for providing place cards that indicate each individual's entrée selection.



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PLATED DUO DINNERS



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 Blue Cheese, Candied Pecans, Dried Cranberries and Bacon served with Assorted Dressings

Field Greens with Goat Cheese, Cherry Tomatoes and Sweet Onion Vinaigrette

ENTRÉE SELECTIONS

Chicken Breast and *Petite Filet Mignon, Bourbon and Foraged Mushroom Reduction \$43

Apple Cider Glazed Chicken Breast and Atlantic Salmon with Dill Hollandaise \$45

*Crab Cake Crusted Petite Filet Mignon, Bearnaise \$52

Jumbo Gulf Shrimp and *Beef Tenderloin, Sauce Au Poivre \$55

All steaks served Medium Rare to Medium Temperature

DESSERT SELECTIONS

Triple Chocolate Mousse and Assorted Berries

Chocolate Torte with Fresh Seasonal Berries

Turtle Cheesecake with Caramel Sauce

Key Lime Pie

Bourbon Pecan Pie

Caramel Apple Pie

Add Homemade Soup du Jour for \$3 per person

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CATERING POLICIES

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. Food and beverage menu selections cannot be changed within 72 hours of the event. 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 GUARANTEES

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.

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CROWNE PLAZA - ASHEVILLE



CROWNE PLAZA®

HOTELS & RESORTS

AN IHG® HOTEL

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