

BANQUET MENUS.

2014 ALLAIN VERVIL

PLATED BREAKFAST.

TRADITIONAL

20

Fresh Scrambled Egg
Sliced Seasonal Fresh Fruits & Berries
Fresh Breakfast Breads and House Baked Muffins

THE CROWNE

23

Free Range Egg Frittata
Farm Fresh Local Vegetables
Creamy Goat Cheese Grits and Salsa Fresca

FRENCH TOAST

24

Two Pieces of Texas Egg Dipped Toast
Topped With Cinnamon Apples and Powdered Sugar
Individual Yogurt

TEXAS SCRAMBLE

24

Freshly Made Flour Tortilla
Filled with Fresh Scrambled Eggs
Red and Green Bell Peppers
Topped with Jack and Cheddar Cheeses

COUNTRY SIDE

35

Petite Breakfast Filet
Fresh Scrambled Eggs
Sweet Polenta
Fresh Fruit Compote

Each selection is served with your choice of one breakfast meat: sausage link, grilled ham steak, or crispy bacon strips.

Along with seasonal breakfast potatoes.

Breakfasts include coffee and tea.

BREAKFAST BUFFET.

Prices are per person. A 21% taxable service charge and sales tax will be added.

CONTINENTAL BREAKFAST

24

Assorted Chilled Fruit Juices

Sliced Seasonal Fresh Fruits & Berries

Assorted Fresh Baked Pastries to Include: Muffins

Danish and Croissants with Butter and Preserves

DELUXE CONTINENTAL BUFFET

26

Petite Danish and Muffins

Sliced Seasonal Fresh Fruits and Berries

Fruit Preserves and Butter

Assorted Breakfast Cereals with 2% and Skim Milk

Farm Fresh Scrambled Eggs

Crispy Bacon, Sausage Links

Breakfast Potatoes

Assorted Chilled Fruit Juices

EXECUTIVE BREAKFAST

30

Assorted Chilled Fruit Juices

Mini Croissants, Petite Danish and Muffins, Fruit Preserves and Butter

Fresh Farm Scrambled Eggs

Sausage Links, Crispy Bacon, Sugar Cured Ham

Pancakes with Fruit Topping and Maple Syrup

Fresh Seasonal Sliced Fruit Display

Individual Yogurts, Assorted Breakfast Cereals and Assorted Milks

Breakfast Potatoes, Southern Style Cheese Grits

SOUTH OF THE BORDER

32

Sliced seasonal fresh fruits and berries

Farm fresh scrambled eggs with chorizo

Assorted Latin pan dulce, flour tortillas

Mexican hot chocolate

Crispy bacon strips and sausage links

Assorted individual cereals with 2% and skim milk

Individual fruit yogurts

Sliced jalapeños and salsa fresca

Breakfast buffets include coffee and tea.

Buffets are based on two hours of service.

Buffets are not available for less than 15 guests.

For groups of 10 to 25 guests an additional service fee of \$100 will apply.

Prices are per person. A 21% taxable service charge and sales tax will be added.

| | |
|---|---|
| Breakfast Burritos Scrambled Eggs Salsa Fresca and Cotija Cheese | 7 |
| French Toast | 6 |
| Belgium Waffles | 7 |
| Organic Potato Hash | 7 |
| Local Chicken Apple Sausage | 7 |
| All Natural Smoked Bacon | 7 |
| Stone Ground Grits with Local Goat Cheese and Herbs | 6 |

A LA CARTE.

ADDITIONS

| | |
|--|---|
| Individual Yogurts | 4 |
| Seasonal Fruit Smoothies | 4 |
| Local Honey and Yogurt Parfaits | 6 |
| House Made Granola Bars | 4 |
| Steel Cut Oatmeal Station: Local Raisins, Honey, Candied Pecans and Brown Sugar | 6 |

SALADS

| | |
|--|---|
| Seasonal Spring Mix Greens, Seasonal Tomatoes, English Cucumbers and Herb Croutons | 6 |
| Caesar Salad with Fococcia Croutons | 6 |
| *Mixed Seasonal Greens, Julienne Carrots, Mandarin Oranges, Asian Vinaigrette and Grilled Flat Bread | 7 |
| *Little Crowne Wedge Salad, Seasonal Tomatoes, Bacon and Cajun Ranch | 7 |

DESSERT

| | |
|--|---|
| *Apple Brown Butter Tart with Sea Salt Caramel Sauce | 8 |
| Carrot Cake, Walnut and Cream Cheese Crème Fraiche | 7 |
| Key Lime Tart and Seasonal Wild Berry Compote | 7 |
| New York Style Cheese Cake and Ginger Mango Crème | 7 |

Prices are based on one hour of service.

Stations require a chef attendant at \$75 per 40 guests.

Prices are per person. A 21% taxable service charge and sales tax will be added.

PLATED LUNCH.

SMALL PLATES

SOUPS

| | |
|---|---|
| Tomato Basil Soup with Mini Grilled Cheese Croutons | 3 |
| By The Bay Clam Chowder with Sour Dough Croutons | 3 |
| Chicken Tortilla Soup with Avocado and Cilantro | 3 |
| *Seafood Gumbo Served with White Rice | 8 |

PLATED LUNCH.

Roasted Mustard Seed Encrusted Pork Loin
 Roasted Sweet Mashed Potatoes
 Caramelized Apple Demi

SLOW SOUL 35

Slow Cooked Short Rib
 Creamy Polenta
 Roasted Seasonal Vegetables

OFF THE HOOK 31

Northern Pacific Salmon
 Organic Fingerling Potato
 and Artichoke-Tomato Broth

HOOKED IN 37

Pacific Coast Halibut
 Tropical Fruit Relish
 Purée Potatoes and Leeks

MONTERREY SPICED CHICKEN 37

Grilled Chicken with Monterey Blend
 White Cheddar Grits
 Root Vegetables
 Chicken Jus Lie

TRADITIONAL LONDON BROIL 35

With sautéed wild mushrooms
 Bordelaise sauce

***Three course lunches include chef's choice of salad and dessert. Upgraded options are a small salad or soup plate and dessert. Per person charges are reflected under each entree option with multiple entrée selections.**

Prices are per person. A 21% taxable service charge and sales tax will be added.

FROM THE RANCH 25

All lunch entrées include:

Chef's choice of seasonal vegetables and starch.

Prices are per person. A 21% taxable service charge and sales tax will be added.

LUNCH BOXES.

ON A ROLL

20

Hoagie Roll

Smoked Turkey Breast and Mild Cheddar, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

Or

Honey Cured Ham and Swiss Cheese, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

To Include: Fresh Whole Fruit, House Made Chips, Chef's Choice Cookie, Condiments and Disposable Cutlery

CROWNE BOX

23

Tuna Salad

Croissant Bun, Celery, Red Onions, Lemon Juice and House Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

Or

Sonoma Chicken Salad

Croissant Bun, Red Grapes, Red Onion, Celery, Citrus Juice and House Mix Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

To Include: Fresh Whole Fruit, House Made Chips, Chef's Choice Cookie, Condiments and Disposable Cutlery

EXECUTIVE BOX

30

On House Ciabatta Bread

Parmesan Crusted Chicken with Roasted Red Pepper and Tomato Aioli

Or

Seared North Atlantic Salmon Spread with a Dijon and Pepper Cream Mustard

To Include: Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato, House Pasta Salad, Fresh Seasonal Berries, and Pecan Square for Dessert

VEGETARIAN, VEGAN AND

24 GLUTEN FREE OPTIONS

Vegetarian Italian on Ciabatta

On a Ciabatta Bun, Heirloom Tomatoes, Fresh Mozzarella, and Basil Mayo, Drizzle of Extra Virgin Olive Oil

Mediterranean Gluten Free

LUNCH BUFFET.

On Gluten Free Bread, Asiago Cheese Red Pepper Humus and Grilled Zucchini

California Wrap

Spinach Wrap with Avocado, Fresh Local Tomatoes, English Cucumbers, Thinly Sliced Red Onion and Crisp Romaine Lettuce

To Include: Fresh Whole Fruit, Crudités with Hummus, Pickle Spear, Condiments and Disposable Cutlery

*All lunch boxes come with a soft drink or bottled water.

Prices are per person. A 21% taxable service charge and sales tax will be added.

Chicken Michael Angelo: Grilled Chicken with Artichoke Hearts, Kalamata Olives, Tomato Concasse

Herb Grilled Vegetables

Mini Cannolis and Tiramisu

BBQ LUNCH BUFFET

26

Corn Muffins

Greens with Chef's Choice of Dressings

Potato Salad

Cole Slaw

Mesquite Grilled Chicken

Sliced BBQ Brisket

Corn on the Cob

Ranch Style Beans

Relish Tray: Pickled Jalapeños, Onion and Pickles

Apple Pie and Cherry Pie

ITALIAN BUFFET

28

Chef's Choice of Assorted Rolls and Butter

Caesar Salad

Tuscan Tomato Salad

Antipasto Platter

Herbed Focaccia Pizza

Penne Pasta with Sundried Tomato Sauce

SOUTH OF THE BORDER

30

Mixed Greens Salad with Toppings

Cilantro Lime Vinaigrette

Corn and Jicama Salad

Beef Fajitas

Chicken Fajitas

Sautéed Peppers and Onions

Spanish Rice

Refried Beans

Pico De Gallo and Salsa Fresca

Churros and Flan

Buffets are based on two hours of service.

To include: Chef's choice of assorted dinner rolls and butter.

Buffets are not available for less than 15 guests.

For groups of 15 to 25 guests an additional service fee of \$100 will apply.

Prices are per person. A 21% taxable service charge and sales tax will be added.

DELI BUFFET .

CROWNE DELI

24

Penne Pasta Salad

Red Bliss Potato Salad

Array of Deli Meats: Roast Beef, Turkey, Ham and Genoa Salami

Sandwich Bread and Rolls

Sliced Domestic Cheeses

Relish Display: Lettuce, Tomatoes, and Onion

Chef's Choice of Dessert

BUTCHERS BLOCK DELI

28

Chef's Crafted Daily Soup

Farfalle Pasta Salad

Cucumber, Tomato, and Red Onion Salad

Seasonal Fresh Fruit Salad

Relish Display of Lettuce, Tomatoes and Onion

Array of Sliced Deli Meats: Roast Beef, Genoa Salami, Turkey Breast, and Honey Cured Ham

Sliced Domestic Cheeses

EXECUTIVE DELI

36

Chef's Choice of Greens and Toppings

Chef's Crafted Daily Soup

Albacore Tuna Salad

Roasted Potato Salad

Fresh Fruit Display

Sliced Grilled Chicken

Sliced Roasted Tenderloin

Grilled Marinated Shrimp

Assorted Artisan Breads

Relish Display of Lettuce, Tomato and Onion

Chef's Choice of Dessert

Fresh Herb Champagne Sauce

GULF SNAPPER 38

Pecan encrusted snapper pan seared
Lobster Sauce

SORRENTINO CHICKEN 40

Stuffed with Spinach
Fresh Mozzarella
Served on a Chicken Jus Lie

LAMB OSSO BUCO 55

Mushroom Risotto
Mushroom Thyme Jus

LOCAL BUTCHER 55

Smoked Bacon Wrapped Filet Mignon
with Sautéed Wild Mushrooms
and Bordelaise Sauce

Lunch Buffets include water and tea.

Buffets are based on two hours of service.

PLATED DINNER.

Buffets are not available for less than 15 guests.

For groups of 15 to 25 guests an additional service fee of \$100 will apply.

Prices are per person. A 21% taxable service charge and sales tax will be added.

FROM THE RANCH 35

Roasted Mustard Seed Encrusted Pork Loin
Roasted Sweet Potato Mash
Caramelized Apple Demi

TOAST THE NIGHT 37

Sautéed Chicken Champagne
Finished with Artichoke Hearts
Fresh Tomatoes

*All dinner entrées include: assorted bread rolls and butter, Chef's choice of seasonal vegetables and starch with a selection of the listed entrées of choice.

Prices are per person. A 21% taxable service charge and sales tax will be added.

PLATED DINNER.

SMALL PLATES

SOUPS

| | |
|---|---|
| Tomato Basil Soup with Mini Grilled Cheese Croutons | 4 |
| By The Bay Clam Chowder with Sour Dough Croutons | 4 |
| Chicken Tortilla Soup with Avocado and Cilantro | 4 |
| *Seafood Gumbo Served with White Rice | 8 |

SALADS

| | |
|---|---|
| Mixed Seasonal Greens, Heirloom Pear Tomatoes Garbanzo Beans, English Cucumbers, Candied Walnuts, Shaved Parmesan And Basil Vinaigrette | 7 |
| *Mixed Seasonal Greens, Julienne Carrots, Mandarin Oranges, Asian Vinaigrette and Grilled Flat Bread | 7 |
| *Little Crowne Wedge Salad, Seasonal Tomatoes, Bacon and Cajun Ranch | 8 |

DESSERT

| | |
|--|---|
| *Apple Brown Butter Tart with Sea Salt Caramel Sauce | 8 |
| Carrot Cake, Walnut and Cream Cheese Crème Fraiche | 7 |
| Key Lime Tart and Seasonal Wild Berry Compote | 7 |
| New York Style Cheese Cake and Ginger Mango Crème | 7 |
| Tiramisu | 7 |

*Three course dinners include a choice of garden salad or Caesar salad at \$ 4 per person, upgraded options of soups or salads are available per person at select pricing.

*Three course dinners include Chef's choice of dessert. Upgraded selections available at select pricing.

Prices are per person. A 21% taxable service charge and sales tax will be added.

DINNER BUFFET.

Mini Italian Pastries and Italian Cake

BBQ DINNER BUFFET

40

- Corn Muffins
- Jalapeño Jelly
- Greens with Chef's Choice of Dressings
- Potato Salad
- Cole Slaw
- Mesquite Grilled Chicken
- Sliced BBQ Brisket
- Smoked Rope Sausage
- Carolina Pulled Pork
- Corn on the Cob
- Ranch Style Beans
- Southern Green Beans
- Relish Tray: Pickled Jalapeños, Onion and Pickles
- Peach Cobbler and Pecan Pie

ITALIAN BUFFET

42

- Caesar Salad
- Tuscan Tomato Salad
- Antipasto Platter
- Herbed Chicken Lemon Thyme Jus
- Penne Pasta with Sundried Tomato Sauce
- Tri-Color Ravioli with Roasted Tomato Sauce
- Veal Marsala
- Sausage and Peppers
- Herb Grilled Vegetables

SOUTH OF THE BORDER 45

- Tortilla Soup
- Mixed Green Salad with Toppings
- Cilantro Lime Vinaigrette
- Corn and Jicama Salad
- Beef Fajitas
- Chicken Fajitas
- Carnitas
- Guacamole
- Sautéed Peppers and Onions
- Spanish Rice
- Refried Beans
- Pico De Gallo
- Salsa Fresca
- Tres Leches and Flan

MARDI GRAS BUFFET 55

- Mixed Greens and Toppings
- Seafood Gumbo
- Fried Okra
- Fried Pickles
- Jambalaya
- Andouille Sausage
- Crawfish Etoufee
- Pecan Pie
- Rum Bread Pudding
- Cajun Shrimp

DINNER BUFFET CONT.

Roasted Fingerling Potatoes

PACIFIC BUFFET

65

- Mixed Greens with Toppings
- Asian Vinaigrette
- Dumplings
- Wonton Soup
- Sobba Noodle Salad
- Lo Mien Vegetable Stir Fry
- Fried Rice
- Sesame Orange Chicken
- Peppered Shrimp
- Beef and Broccoli
- Jasmine Rice
- Fortune Cookies
- Pork Egg Rolls
- Rice Pudding
- Assorted Mini Desserts

A LA CART BUFFET ITEMS

| | |
|------------------------------|-----------|
| Gumbo with White Rice | 15 |
| Fried Okra | 12 |
| Fried Pickles | 12 |
| Jambalaya | 18 |
| Andouille Sausage | 15 |
| Crawfish Etoufee | 18 |
| Pecan Pie | 7 |
| Rum Bread Pudding | 7 |

Buffets are based on two hours of service.

To include: Chef's choice of assorted dinner rolls and butter.

Buffets are not available for less than 15 guests.

For groups of 15 to 25 guests an additional service fee of \$100 will apply.

CARVING STATIONS & SPECIALTY DISPLAYS.

Prices are per person. A 21% taxable service charge and sales tax will be added.

TURKEY 175

Oven Roasted Turkey Breast
Cranberry Orange Compote
Serves 40 PP

CROWNE PORK LOIN 250

Mustard Seed Encrusted Pork Loin
Whole Grain Mustard Sauce
Serves 35 PP

ROASTED TENDERLOIN 350

Beef Tenderloin slowly roasted to perfection
Serves 35 PP

INT'L CHEESE DISPLAY 250

Variety of Cheeses
Garnished with Fresh Fruit and Berries
Side of Karrs Crackers
Serves 35 PP

ANTIPASTO DISPLAY 250

Provolone, Smoked Mozzarella, Prosciutto, Salami

Olives, Marinated Mushrooms, Roasted Peppers
Garnished with Fresh Herbs and Karrs Crackers
Serves 35 PP

STRIP LOIN 300

Beef Strip Loin slowly roasted to perfection
Serves 35 PP

HOT CRAB DIP 15 PP

With Artisan Breads and Crackers

HOT ARTICHOKE DIP 15 PP

With Artisan Breads and Crackers

SLIDER STATION 12 PP

Mini Angus Beef Slider
Smoked Cheddar and Bacon Sliders

PASTA STATION 17 PP

Tortellini, Ravioli and Gnocchi
Choice of Pomodoro or Alfredo Sauce
Topped with Romano and Parmesan

GULF SHRIMP 8 PP

Jumbo Large Shrimp Peeled Deveined,
Presented on Crushed Ice
Lemon and Cocktail Sauce
2 PCS PP

Stations are based on two hours of service.

*All carved items require a carver \$75 per carver, for 2 hours.

Prices are per person. A 21% taxable service charge and sales tax will be added.

RECEPTION / HORS D'OEUVRES.

COLD BITES

MINI CROWNE SALADS 6

Spring Mix Greens, Candied Walnuts
Garbanzo Beans, English Cucumbers
Pear Tomatoes and Parmesan

BRUSCHETTA MOZZARELLA 7

Bruschetta with Tomatoes
Local Fresh Mozzarella

GRILLED AHI TUNA 7

Tomato Basil Relish

CRUDITÉS SHOOTERS 4

Assorted Mini Vegetables
Tomato Hummus

HEIRLOOM TOMATO & MOZZARELLA SPOONS 4

SEAFOOD CEVICHE 7

English Cucumbers
Seasonal Seafood and Citrus

CHILLED SHRIMP 7

Large Shrimp Chilled on Ice

HOT SELECTIONS

MINI VEGETARIAN EGG ROLLS 6

Sweet and Sour Sauce

ROASTED BABY LAMB CHOPS 8

Rosemary Port Demi Glaze

BUTTERNUT SQUASH RAVIOLI 6

Caramelized Onions

SPICY BUFFALO WINGS 5

Tossed in Buffalo Sauce
and Blue Cheese Sauce

CHEESE FILLED JALAPEÑO 5

Served with Hot Queso and Ranch

POT STICKERS 5

Chicken or Vegetable
with Asian Dipping Sauce

*Hors D'oeuvres are priced per person based on 2 pieces per person.

A 21% taxable service charge and sales tax will be added.

WEDDING MENUS.

2012 ALLAIN VERVIL

TOAST THE NIGHT 37

Sautéed Chicken Champagne
Finished with Artichoke Hearts, Fresh Tomatoes
Fresh Herb Champagne Sauce

STRIPE BASS 38

Sautéed and Encrusted in Pecans
Lobster Sauce

HALIBUT 38

Pan Seared Halibut
Topped with a Roasted Fennel
Tomato and Corn Relish

GRILLED FILET MIGNON 55

Drizzle with Port Wine Demi Glace
Red Onion Marmalade

ROSEMARY MARINATED LAMB 75

Rosemary Marinated and Grilled Lamb
Smoked Bacon and Wild Mushroom Rought

GRILLED HALIBUT W/SHRIMP 55

Lemon Herb Butter

BEEF STRIP LOIN & CHICKEN 55

Beef Strip Loin
Grilled Chicken
Herb Demi Glaze

WEDDING ENTRÉES.

CHICKEN MILANESE 35

Breaded with Parmesan Bread Crumbs
Topped with Lemon Caper Sauce

Candied Walnuts and Basil Vinaigrette

HOUSE SALAD

House Greens Mix, English Cucumbers, Cherry Tomatoes
Garbanzo Beans and Croutons

MEDITERRANEAN SALAD

Mixed Greens, Feta Cheese, Red Onion, Grape Tomatoes
and Kalamata Olives

STRAWBERRY SALAD

Mixed Greens, Fresh Berries and Bleu Cheese
Served with Basil and Blackberry Vinaigrette

*All entrées include assorted rolls and butter.

Choice of one entrée dinner.

All dinner entrées include: chef's choice of seasonal
vegetables, starch and salad.

Prices are per person. A 21% taxable service charge and
sales tax will be added.

WEDDING SEATED ENTRÉE, SALAD SELECTIONS.

CROWNE SALAD

Spring Mix, Garbanzo Beans, Pear Heirloom Tomatoes

Includes Choice of Vegetables

or

Imported Cheese Display

Selection of 2 Hors D'oeuvres

CROWNE DELUXE HORS D'OEUVRES RECEPTION

24

Seasonal Fresh Fruit Display Garnished with
Fresh Berries

Imported Cheese Display Garnished with Fruits
and Fresh Herbs, Karrs Crackers

Selection of 3 Hors D'oeuvres

All seated entrées include chef's choice of house salad.
Upgraded selections are \$3 added for any of these
selections.

Each additional course \$3 per person

Prices are per person. A 21% taxable service charge and
sales tax will be added.

CROWNE RECEPTION

22

Tortellini, Ravioli and Gnocchi
 Choice of Pomodoro or Alfredo Sauce
 Topped with Romano and Parmesan

HONEY GLAZED HAM 15

Carved with Assorted Rolls, Horseradish
 Dijon and Mayonnaise

ROASTED TURKEY BREAST 17

Carved with Assorted Rolls
 Cranberry Orange Sauce
 and Dijon Mustard

MUSTARD SEED CRUSTED PORK LOIN 17

Mustard Seed Encrusted Pork Loin
 Horseradish and Dijon Mustard
 Assorted Rolls

Additional selections of hot hors d'oeuvres at \$3 per person.

All hors d'oeuvres are based on 2 pieces per person.

Prices are per person. A 21% taxable service charge and sales tax will be added.

WEDDING RECEPTION STATIONS.

SELF SERVE PASTA STATION 15

Grilled Seafood Salad

Haricot Vert and Tomato Salad

Grilled Citrus Halibut with Lime Herb Beurre Blanc

Chicken Michael Angelo: Grilled Chicken with Artichoke Hearts, Kalamata Olives and Tomato Concasse

Oven Roasted Root Vegetables

Seasonal Vegetables

*TOAST TO LOVE

65

Crowne Salad

Spring Mix, English Cucumbers, Candied Walnuts, Garbanzo Beans, Heirloom Pear Tomatoes, Shaved Parmesan

Served With Basil Vinaigrette

Champagne Chicken: Chicken Sautéed in Champagne Finished with Artichoke Hearts, Fresh Tomatoes and Herb Champagne Sauce

Gulf Snapper

Stripe Bass Encrusted with Pecans Sautéed In Lobster Sauce

Pesto Bow Tie Pasta

Mushroom Risotto

Assorted Baby Vegetables

Stations are based on two hours of service.

*All carved items require a carver \$60 per carver, for 2 hours.

Prices are per person. A 21% taxable service charge and sales tax will be added.

WEDDING BUFFET.

*VENETIAN BUFFET

55

Mixed Greens with Toppings

WEDDING KIDS MENUS.

GRAND BUFFET

75

Mixed Greens with Toppings
Tuscan Tomato Salad
Seared Salmon with Mango Chutney
Cajun Encrusted Beef Filet with Mushroom Demi Sauce
Roasted Fingerling Potatoes
Creamy Polenta with Local Cheese
Assorted Baby Root Vegetables

CROWNE BUFFET

45

Mixed Greens with Toppings
Grilled Vegetable Medley
Penne Pasta with Sundried Tomato Crème Sauce
Stone Ground Grits with Bleu Cheese
Chicken Françoise with Lemon Caper Sauce
Pan Seared Halibut
Seasonal Vegetables
Country Rice Pilaf

ENTRÉES

Chicken Tenders
Pasta Alfredo
Grilled Cheese Sandwich
Chicken Sliders
Fish And Chips

VEGGIE

Corn
Spring Vegetables
Spring Salad
Green Beans

STARCH

Mac N Cheese
Potato Fries
Mashed Potatoes

To include Chef's choice of assorted desserts

Buffets are based on two hours of service.

Prices are per person. A 21% taxable service charge and sales tax will be added.

HOLIDAY MENUS.

2012 ALLAIN VERVIL

Made available for kids 12 and under.

Choose one from the listed entrées, starches and vegetables

Served with side of fruit cup, juice or water, artisan roll and butter.

Prices are per person. A 21% taxable service charge and sales tax will be added.

HOLIDAY MENU BUFFET.

*HOME FOR THE HOLIDAY

55

Mashed Potatoes
Mixed Greens with Toppings
Collard Greens
Candied Yams
Carved Honey Smoked Ham
Oven Roasted Root Vegetables
House Stuffing
Carved Turkey with Giblet Gravy
Mini Pumpkin Pies and Mini Pastries

*CELEBRATION BUFFET

45

Crowne Salad
Spring Mix, English Cucumbers, Candied Walnuts,
Garbanzo Beans, Heirloom Pear Tomatoes, Shaved
Parmesan
Served with Basil Vinaigrette
Champagne Chicken: Chicken Sautéed in Champagne
Finished with Artichoke Hearts, Fresh Tomatoes and Herb
Champagne Sauce
Slow Cooked Short Ribs
Potato Encrusted Salmon with Lobster Sauce
Pesto Bow Tie Pasta
Assorted Baby Vegetables
Mushroom Risotto
Mini Crème Brule and Assorted Holiday Cookies

*To include: Chef's choice of assorted rolls and butter.

Buffets are based on two hours of service.

Prices are per person. A 21% taxable service charge and sales tax will be added.

MARDI GRAS BUFFET

48

Mixed Greens with Toppings
 Sautéed Cajun Shrimp
 Dirty Rice
 Seafood Gumbo
 White Rice
 Roasted Fingerling Potatoes
 Jambalaya
 Crawfish Etouffee
 Assorted Mini Pastries

CROWNE BUFFET

45

Mixed Greens with Toppings
 Braised Pork Belly
 Carved Roasted Turkey with Chicken Jus Lie
 Cranberry Orange Chutney
 Butter Nut Squash Risotto
 Country Rice Pilaf
 Seasonal Vegetables
 Stone Ground Grits with Bleu Cheese
 House Mac N Cheese
 Mini Cheese Cakes

SELF SERVE PASTA STATION 15

Tortellini, Ravioli and Gnocchi
 Choice of Pomodoro
 Alfredo Sauce, Topped with
 Romano and Parmesan

HONEY GLAZED HAM 15

Carved with Assorted Rolls
 Horseradish
 Dijon and Mayonnaise

ROASTED TURKEY BREAST 17

Carved with Assorted Rolls
 Cranberry Orange Sauce
 and Dijon Mustard

MUSTARD SEED CRUSTED PORK LOIN 17

Mustard Seed Encrusted Pork Loin
 Horseradish and Dijon Mustard
 Assorted Rolls

SEATED ENTRÉE, HOLIDAY SALAD & DESSERT SELECTIONS.

*All carved items require a carver \$60 per carver, for 2 hours.

Prices are per person. A 21% taxable service charge and sales tax will be added.

CROWNE SALAD **3**
Spring Mix, Garbanzo Beans
Pear Heirloom Tomatoes
Candied Walnuts and Parmesan
and Basil Vinaigrette

HOUSE SALAD **3**
House Greens Mix, English Cucumbers
Cherry Tomatoes, Garbanzo Beans
and Croutons

***MEDITERRANEAN SALAD** **6**
Mixed Greens, Feta Cheese, Red Onion
Grape Tomatoes and Kalamata Olives

***CRANBERRY SALAD** **7**
Mixed Greens, Cranberries and Bleu Cheese
Served with Basil and Blackberry Vinaigrette

***LITTLE CROWNE WEDGE** **7**
Wedge Salad Seasonal Tomato
Bacon and Cajun Ranch

Stations are based on two hours of service.

All seated entrées include choice of garden salad or Caesar salad.

*Specialty salads per person additional as listed.

Each additional course \$3 per person.

DESSERTS

| | |
|----------------------|---|
| Pecan Pie | 7 |
| Pumpkin Pie | 7 |
| Cheesecake | 7 |
| Strawberry Shortcake | 7 |
| Holiday Cookies | 7 |
| Holiday Pastries | 7 |

HOLIDAY ENTRÉES.

CHICKEN MOUSELLINE 37

Stuffed Chicken with Chicken
Parmesan Cheese
and Bell Peppers

POTATO ENCRUSTED SALMON 37

Potato Encrusted Salmon Seared
Served with a Citrus Beurre Blanc

SHRIMP AND GRITS 45

Sautéed Shrimp Served with
Pork Belly Stone Grits

SMOKED BACON WRAPPED TENDERLOIN 55

Tenderloin Wrapped In Bacon
Served Along Side Cheddar Mashed Potatoes

**MUSTARD ENCRUSTED
RIB EYE 45**

Rib Eye Seared in a Mustard Seed Rub
Topped with Ancho Chile Demi Sauce

SEARED AHI TUNA 35

Fresh Ahi Tuna Seared with Sesame Seeds
with Favabean Sauce

Choice of one of the listed entrée dinners.

Chef's choice of starch and vegetable.

Prices are per person. A 21% taxable service charge and sales tax will be added.

HOLIDAY COLD HORS D'OEUVRES.

CHEF'S CHOICE OF CANAPÉS

TOMATO BRUSCHETTA 6

Buschetta with Tomatoes

Arugula

Walnut Pesto

CRUDITÉ SHOOTERS 7

Mini Seasonal Cold Vegetables

INDIVIDUAL CHEESE DISPLAY 6

Assorted Mini Displays

Smoked and Aged Cheeses

MINI CROWNE 6

Small Mixed Green Salad with
Pear Tomatoes, Cucumbers
Parmesan and Candied Walnuts

HEIRLOOM TOMATO & MOZZARELLA SPOONS 4

SEAFOOD CEVICHE 7

English Cucumbers, Seasonal Seafood and Citrus

*Prices are per person based on 2 pieces per person.

A 21% taxable service charge and sales tax will be added.

HOLIDAY HOT HORS D'OEUVRES.

SMOKED SALMON ROSETTE 7

SMOKED TURKEY WITH GIBLET GRAVY BITES 7

Cranberry Marmalade

MINI VEGETARIAN EGG ROLLS 6

Sweet and Sour Sauce

ROASTED BABY LAMB CHOPS 8

Rosemary Port Lamb Demi Glaze

BUTTERNUT SQUASH RAVIOLI 6

Candied Onions

SPICY BUFFALO WINGS 5

Tossed in Buffalo Sauce
Blue Cheese Sauce

MAC AND CHEESE BALLS 6

Deep Fried Mac N Cheese Balls
Drizzled in Truffle Oil

CHICKEN CORDON BLEU 6

Mini Chicken Stuffed with Fresh Mozzarella
Alfredo Sauce Bread and Baked

COCONUT SHRIMP 7

Large Jumbo Shrimp Lightly Coated in Batter
Coated in Coconut Shaving and Fried

Pork Carnitas Shredded and
Served Over a Scoop Tostada Topped with
Queso Fresco and Salsa

*Prices are per person, two (2) pieces per person

A 21% taxable service charge and sales tax will be added.

SHRIMP TEMPURA 7

Large Shrimp Dipped in a Light
Rice Flour Batter and Fried

BEEF WELLINGTON 7

Mini Puff Pastries Folded
Filled with Tender Beef

PORK CARNITAS 7

CROWNE RECEPTION

22

Includes Choice of Vegetable

or

Imported Cheese Display

Selection of One Hors D'oeuvres

**CROWNE HORS
D'OEUVRES HOLIDAY
RECEPTION.**

CROWNE DELUXE HORS D'OEUVRES RECEPTION

24

Seasonal Fresh Fruit Display Garnished with Fresh Berries

Imported Cheese Display Garnished With Fruits and Fresh Herbs, Karrs Crackers

Selection of 2 Hors D'oeuvres

Additional selections of hot hors d'oeuvres at \$3 per person.

All hors d'oeuvres are based on 2 pieces per person.

Prices are per person. A 21% taxable service charge and sales tax will be added.

BREAKS.

SWEET HOME 17

Assorted Cookies of the Following:

Chocolate Chip

Vanilla Sugar

Macadamia

Oatmeal Raisin

Brownie

Served with Complimentary Milks 2% and Skim

HEALTHY PACK 15

Whole Fruits of the Following:

Apples
Bananas
Oranges
Crudit  with Hummus or Ranch
Granola Bars

CANDY LAND 19

Assorted Lays Chips
Assorted Candied from Following:
Snickers
Twix
Hershey's
Skittles
and Energy drinks

Mini Hot Dog Sliders
with Condiments
*Trail Mix or Peanut Brittle

All Day Coffee Break

\$ 10 per person
Coffee, Decaf. Coffee
Hot Tea

Choice of one of the above breaks.

*Prices are per person based on 2 pieces a person

Prices are per person. A 21% taxable service charge and sales tax will be added.

SWEET TOOTH 19

Candied Red Apples
Caramelized Green Apples
Garnishes with Assorted Candies
Apple Turnovers
& Mini Apple Pies

TAKE ME OUT TO THE BALL GAME! 17/*19

Jumbo Salted Pretzels
Served with Yellow Mustard

PACKAGE BAR SERVICE

CROWNE BRAND PACKAGE BAR

Unlimited consumption

House Crowne liquor, beer & wine

\$22 per person for the first hour

\$16 per person after each additional hour

PREMIUM BRANDS PACKAGE BAR

Unlimited consumption

Premium liquor, beer & wine

\$26 per person for the first hour

\$21 per person for each additional hour

Bartenders are for all host and cash bars at a fee of \$75 per hour.

*A customary 21% taxable charge and sales tax will be added to prices.

HOSTED /CASH BAR SERVICE

HOSTED BAR

| | |
|---------------------------|------|
| Crowne brands | \$7 |
| Premium brands | \$9 |
| Custom signature drink | \$10 |
| Premium beer | \$7 |
| Domestic beer | \$6 |
| Cordials and after drinks | \$12 |
| Soft drinks | \$4 |
| Mineral waters | \$5 |

Cash bar

| | |
|--------------------------------|------|
| Crowne well brands | \$7 |
| Premium brands | \$9 |
| Premium beer | \$7 |
| Domestic beer | \$6 |
| Cordials & after dinner drinks | \$12 |
| Soft drinks | \$4 |
| Mineral waters | \$5 |

Bartenders are required for all host and cash bars

At a fee of \$75 per hour.

Wine selections

Crowne House Wines \$25

Cabernet sauvignon

Steele cabernet sauvignon, Lake County CA \$49
 Siler oak cabernet sauvignon, Napa valley CA \$159

Merlot

Annabella Merlot, Napa valley CA \$ 35
 Raymond Merlot, Napa valley CA \$59
 Stags leap Merlot, Napa valley CA \$ 99

Pinot noir

Contrada Pinot Noir, Sonoma Coast \$29
 Cambria Pinot Noir, Santa Barbara CA \$49
 La Crema Pinot Noir, Sonoma Coast CA \$50

Red specialties

Alamos Malbec, Mendoza Argentina \$30
 Clos Du Bois Shiraz, Napa valley CA \$35
 Neyers Red Zinfandel, Vista Luna, Sonoma CA \$ 45

Sparkling wines and champagne

Domain St Vincent, New Mexico, Brut \$29
 Moscato D'Asti Peroni, Piedmont Italy \$40
 Chandon Rose, France, Brut \$65
 Moet Chandon White Star, France, Brut \$89
 Cristal Champagne Brut, France \$350

White specialties

Ecco Domani Pinot Grigio, Milan Italy \$30

Sauvignon Blanc

Santa Rita Sauvignon Blanc, Chilean \$24

Chardonnay

Franciscan Chardonnay, Napa Valley CA \$29
 Annabella Chardonnay, Napa Valley CA \$30
 La Crema Chardonnay, Sonoma Coast CA \$40
 Cake Bread Chardonnay, Napa valley CA \$120

Event planner Package \$95

Am break

Assorted breakfast breads

Signature coffee, decaf.

Coffee and hot tea

Lunch Break

Chef's choice plated lunch

Served with house salad

Chef's choice of dessert

Assorted dinner rolls

Water and tea

PM break

Assorted soft drinks

Bottled water

Assorted house cookies

& Brownies

Dinner Break

Assorted dinner rolls and butter

House salad

Chef's choice plated dinner

House desert

Served with water and Tea

Coffee Break

Assorted coffee breads

Coffee, decaf. Coffee,

Signature tea

Package is available for groups of 50 people and under. Only for all day groups, package cannot be sold separately.

- Beverages sold separately as follows:

Signature tea per gallon \$ 40

Coffee and decaff. Coffee \$50 per gallon

CROWNE PLAZA DALLAS – MARKET CENTER

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Phone: 214-630-8500 | www.crowneplaza.com/dal-market-cp