



CROWNE PLAZA®

HOTELS & RESORTS
"The Place to Meet"

Plated Dinner Menu

Choice of (3) Passed Appetizers

Spanikopita
Scallops wrapped in Bacon
Assorted Mini Quiche
Pepperoni or Crab stuffed
mushrooms
Mini Crab cakes with
toasted corn relish

Seared Ahi Tuna bites
with wasabi and spicy
caviar
Teriyaki Beef and
Pineapple Kebob with
Wasabi dipping sauce
Swedish Meatballs
Pigs in a Blanket

Mini Pulled Pork Sliders
Bruschetta with Fresh
tomato, Pesto, and Olive
paste
Asparagus wrapped in
Prosciutto with Sweet
Balsamic Syrup

Add Fruit Cheese and Vegetable Crudités

(\$6) per person

Add Shrimp Cocktail

(\$6) per person

Rolls with Butter

Choice of Plated Salad

Caesar Salad-
Mixed greens with Cucumber, Tomato,
Crouton and Carrots with a Vinaigrette (or
choice of Blue cheese, Ranch, French, Italian,
etc...)

Iceberg Salad-
With Apple wood smoked bacon, and
chunky Blue cheese dressing

House Salad

Choice of (2) Hot Entrees

Chicken Marsala, Picatta, or Parmesan
Italian Sausage stuffed Chicken Breast
Chicken Cordon Bleu
Stuffed Chicken Breast with Corn Bread Stuffing
Chicken Saltimbocca
Boneless Pork Chop with Fig Demi Glaze
Breaded Pork Chop with Apple Chutney
Pecan Crusted Pork Tenderloin
With Roasted Cranberry Chutney
Prime Rib Au jus (add \$5) per person
Beef Petite Tender with Demi Glaze
Flat Iron Steak Au poivre with Brandy Cream sauce
Baked Scrod with crabmeat stuffing and lemon burre blanc
Baked Scrod with New England Style crumb topping
Grilled Salmon with Honey lavender glaze
Grilled Salmon with Chipotle BBQ
Blackened Ahi Tuna with Cucumber Relish and Wasabi aioli
Baked Stuffed Shrimp with crab meat stuffing
Grilled marinated shrimp with roasted red pepper coolis

All Prices are Subject to 6.25% Tax and 20% Service Charge (14% Gratuity – 6% Administration)



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Choice of Vegetables

Roasted Vegetable Medley
Grilled Asparagus
Sautéed Broccoli

Roasted Baby Carrots, Patty Pans, and Baby Zucchini
Green Beans Almandine

Choice of Starch

Roasted Red Bliss Potatoes
Boiled New Potatoes with Butter and Dill
Garlic Mashed Potatoes
Blue cheese mashed potatoes
Smashed Red skin Potatoes
Sweet Potato Puree
Roasted Sweet potato

Twice baked potato
Duchess potato
Duchess Sweet potato
Rice Pilaf
Wild Rice Pilaf
Saffron Rice Pilaf
Creamy Parmesan Polenta

Choice of Dessert

Tiramisu
Chocolate Mousse with Strawberry and mint Chantilly
Cheese Cake with Bing cherry Sauce
Chocolate Mousse Cake
Apple Crisp
Warm Apple Pie

\$28.99 per person

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