

BREAKFAST

CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice & Grapefruit Juice

Selection of Freshly Made Pastries to Include Breakfast Breads, Fruit and Streusel Muffins, Croissants, Danish Pastries, and Brioche, Served with Sweet Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

CROWNE CONTINENTAL

Freshly Squeezed Orange Juice
(One of the Following Juices)
Grapefruit, Apple, Cranberry, and Tomato Juice

Selection of Freshly Made Pastries to Include Breakfast Breads, Fruit and Streusel Muffins, Croissants, Danish Pastries, Brioche, and Bagels with Cream Cheese, Sweet Butter & Fruit Preserves
Sliced Seasonal Fruits and Berries with Assorted Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

BAGEL BONANZA

Freshly Squeezed Orange Juice
(One of the Following Juices)
Grapefruit, Apple, Cranberry, and Tomato Juice

Selection of Freshly Made Bagels and Bagel Boards, Including Regular, Dill, Honey and Blueberry Cream Cheese, Sweet Butter and Preserves, Sliced Seasonal Fruits and Berries

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

THE CROWNE BREAKFAST BUFFET

Freshly Squeezed Orange Juice
(One of the Following Juices)
Grapefruit, Apple, Cranberry, and Tomato Juice
Selection of Freshly Made Pastries to Include Breakfast Breads, Fruit and Streusel Muffins, Croissants, Danish Pastries, Brioche, and Bagels Served with Sweet Butter & Fruit Preserves
Sliced Seasonal Fruits and Berries
Scrambled Eggs with Fresh Chives, Grilled Potatoes Lyonnaise
Breakfast Sausage and Apple Wood Smoked Bacon
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

There Will Be an Additional Charge Per Person for Less than 30 People

THE CLASSIC BREAKFAST BUFFET

Freshly Squeezed Orange Juice
(One of the Following Juices)
Grapefruit, Apple, Cranberry, and Tomato Juice
Selection of Freshly Made Pastries to Include Breakfast Breads, Fruit and Streusel Muffins, Croissants, Danish Pastries, Brioche, and Bagels Served with Sweet Butter & Fruit Preserves
Sliced Seasonal Fruits and Berries
Scrambled Eggs with Fresh Chives, Eggs Benedict, Grilled Potatoes Lyonnaise
Breakfast Sausage and Apple Wood Smoked Bacon
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

Add a Belgian Waffle Station

(Chef Attendant Required at additional charge)
Freshly Made Waffles with Whipped Cream, Whipped Butter
Toasted Pecans, Fresh Berries, and Warm Maple Syrup
Additional Charge

ADD MORE TO YOUR BREAKFAST

Assorted Cereals with Whole, Skim, and 2% Milk

Egg and Cheese Croissant

Breakfast Burritos with Scrambled Eggs, Sausage, and Pepper Jack Cheese served with Fresh Salsa and Sour Cream

Sausage Biscuits

Smoked Salmon Display
Smoked Salmon with Traditional Accompaniments,
Bagels, Pumpernickel, and Cream Cheese

Belgian Waffle Station
(Chef Attendant Required at \$50.00 Per Attendant)
Freshly Made Waffles
with Whipped Cream, Whipped Butter, Toasted Pecans,
Fresh Berries, and Warm Maple Syrup

Omelet Station
(Chef Attendant Required at \$50.00 Per Attendant)
Omelets Made to Order with Cheddar, Ham, Bacon, Onions,
Mushrooms, Bell Peppers, Tomato, and Salsa

PLATED BREAKFAST SELECTION

All Breakfast Selections Include

Freshly Squeezed Orange Juice or Grapefruit Juice

Selection of Freshly Made Pastries to Include Breakfast Breads
Fruit and Streusel Muffins, Croissants, Danish Pastries, and
Brioche, Served with Sweet Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection
of Teas

Great Start Plated Breakfast

Sliced Golden Pineapple and Ruby Red Grapefruit
Poached Eggs and Crab Cake, Cheddar Cheese Potato Flan,
Broccolini, Cilantro Hollandaise, and Roasted Plum Tomato

Gourmet Morning Plated Breakfast

Fresh Berry Cocktail Drizzled with Champagne Orange Essence
Grilled Petite Filet Mignon, Scrambled Eggs & Shiitake Mushrooms
Scallion Potatoes

Early Riser Plated Breakfast

Fresh Fruit and Berry Parfait with Yogurt
Eggs Benedict with Toasted English Muffin, Grilled Canadian
Bacon, Poached Eggs and Hollandaise Sauce, Scallion Potatoes
and Grilled Tomato

Simple Start Plated Breakfast

Seasonal Melon with Fresh Seasonal Berries Cinnamon Raisin
Challah French Toast, Served with Warm Maple Syrup, and
Whipped Butter

Fresh and Filling Plated Breakfast

Fresh Strawberries with Vanilla Cream, Farm Fresh Scrambled
Eggs with Chives, Grilled Potato Lyonnaise, Choice of Apple Wood
Smoked Bacon or Breakfast Sausage

COFFEE & REFRESHMENT BREAKS A LA CARTE

Freshly Brewed Coffee, Decaf Coffee, and Tea Selections

Freshly Brewed Iced Tea

Selection of Fruit Juices

Bottled Water

Assorted Soft Drinks

Freshly Squeezed Lemonade

Freshly Squeezed Orange Juice

Assorted Brownies

Freshly Assorted Baked Scones with Devonshire Cream Cheese

Bagels with Regular and Flavored Cream Cheese

Assorted Freshly Made Cookies

Assorted Low Fat Muffins and Scones

Fruit Smoothie Selection

Selection of Health & Energy Bars

Assorted Potato and Veggie Chips with Assorted Dips and Chutney

Assorted Ice Cream Bars

Assorted Dry Snacks

Display of Fresh Seasonal Fruits, Melons, and Berries

Natural & Fruit Flavored Yogurts

Selection of Cold Cereals with Whole, Low Fat, and Skim Milk

A 23% service charge and 6.5% sales tax will be added to all prices.
Some items subject to change at hotel's discretion.

FULL DAY PACKAGE BREAKS (AM, MID-DAY & PM)

The Executive

AM

Freshly Squeezed Orange Juice
Grapefruit Juice, Apple Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

Mid-Day

Full refresh of Beverages and the Addition of Assorted Soft Drinks, and Bottled Water

PM

Assortment of Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas, Assorted Soft Drinks, and Bottled Water

The Meeting Planner

AM

Freshly Squeezed Orange Juice
Grapefruit Juice, Apple Juice
Selection of Freshly Made Bagels, Including Regular, Dill, Honey and Blueberry Cream Cheese, Sweet Butter, and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection Of Teas

Mid-Day

Full refresh of Beverages and the Addition of Assorted Soft Drinks, and Bottled Water

PM

Assortment of Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas, Assorted Soft Drinks, and Bottled Water

The Chairman

AM

Freshly Squeezed Orange Juice, Grapefruit Juice, Apple Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

Display of Fresh Seasonal Fruits, Melons, and Berries

Mid-Day

Full Refresh of Beverages and the Addition of Assorted Soft Drinks, and Bottled Water

PM

Assortment of Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas, Assorted Soft Drinks, and Bottled Water

SPECIALTY BREAKS

Crowne Boardwalk

Roasted Peanuts, Cracker Jacks
Assorted Haagen Dazs Ice Cream Bars & Yogurt Bars
Fresh Popped Popcorn
Assorted Soft Drinks, Bottled Water

Sweet and Salty

Assortment of Fresh Baked Cookies
Jumbo Hot Pretzel with Mustard
Roasted Peanuts
Individual Bags of Potato Chips
Freshly Squeezed Lemonade
Assorted Soft Drinks, Bottled Waters

Fruit & Smoothies

Selection of Fresh Seasonal Fruit Blended Smoothies
(Strawberry, Pina Colada, Mango)
Display of Fresh Fruit Kabobs with Assorted Dipping Sauces
Assorted Soft Drinks, Red Bull, Bottled Waters

Cinco de Mayo

Mini Burritos
Tri- Colored Tortilla Chips
Zesty Guacamole
Fresh Salsa, Chili Con Queso
Black Bean & Corn Relish
Assorted Soft Drinks, Red Bull, Bottled Waters

Get Fit

Granola Bars, High Protein/ Fiber Cookie
Roasted Peanuts, Raisins
Assorted Yogurts, Mango Fruit Smoothie
Bottled Waters, Assorted Vitamin Water

Constant Cravings

Display of Individually Wrapped Candy Bars
Assortment of Fresh Baked Cookies
Fresh Baked Brownies
Whole, Skim, and 2% Milk
Assorted Soft Drinks, Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

LUNCH

Selections for Luncheon Entrees

Includes Choice of Soup or Salad and Dessert

Lunch Salads

Add Chicken to Any Salad (additional charge)

Add Shrimp to Any Salad (additional charge)

Young Romaine Hearts, Mango, Golden Raisins, Watercress
And Candied Walnuts, with Gorgonzola Cheese Dressing

Spring Lettuce with Tomatoes, Cucumbers, and Garlic
Croutons with Roasted Shallot and Cilantro Vinaigrette

Caprese Salad of Vine-Ripened Tomatoes, Fresh
Mozzarella, Olives, Basil, with Balsamic Vinaigrette

Caesar Salad, Focaccia Croutons, Shaved Parmigiano-
Reggiano Cheese with a Traditional Caesar Dressing

Chilled Soups

Ginger Mango & Creme Fraiche Five Spice Plantains

Boniatto and Sweet Potato Vichyssoise with Horseradish
Fried Leeks, and Smoked Gouda Crostini

Mango, Passion Fruit, and Spicy Tomato Gazpacho
Cilantro Crème Fraiche and Chives

Hot Soups

Black Bean Soup

Rice, Tomato, Black Bean, and Cilantro

Seafood Gumbo

Shrimp, Grouper, Chorizo, and Green Chiles

Conch Chowder

with Poblanos, Roasted Corn, and Cassava

Tuscan White Bean Soup

with Pancetta, Scallions, Cabbage, and White Truffle Oil

Chilled Luncheon Entrée Salads

Chilled Selections Include Your Choice of Soup and Dessert

Roasted Lobster Salad

Guava Glaze, Mango, and Black Bean Relish, Baby Greens
And Toasted Sesame Soy Vinaigrette

Mediterranean Lamb Salad

Roasted Leg of Lamb Tossed with Oregano-Tahini Vinaigrette,
Red Wine Onions, Cucumber, Kalamata Olives, Toasted Pita
Bread, and Feta Cheese

Shrimp Romesco and Escabeche Salad

Shrimp Romesco and Escabeche of Red Snapper
Baby Red and Green Romaine, Orzo, and Papaya Salad, Olives,
Mashed Avocado, and Orange Sherry Vinaigrette

Seared Ahi Tuna Nicoise

Served over a Field of Greens, Fingerling Potatoes, French Beans,
Plum Tomatoes, Olives, and Served with Tomato Saffron
Vinaigrette

Jamaican Spiced Chicken Salad

Jamaican Spiced Chicken and Crisp Hearts of Romaine
Mango, Avocado, Orange, Tomato, and Passion Fruit Vinaigrette

Seared Salmon Salad

Tossed Calamari, Tomatoes, Bermuda Onions, and White Beans
with Cuban Bread

Hot Luncheon Entrees

All Entrees Include Iced Tea Your Choice of Soup, **or** House Salad, and Dessert (additional charge for Soup **and** Salad)

Grilled Filet of Beef, Herb Focaccia Crouton, Cipollini Onions, Roasted Potato, Cremini Mushrooms, and Red Wine Sauce

Filet of Beef Tenderloin with Fire & Spice, and Sesame Roasted Sea Bass, Roasted Potato, Miso Vinaigrette and Baby Bok Choy

Oven Roasted Breast of Chicken with Roasted Potato, Rosemary, and Garlic, Shiitake Mushrooms, Leeks and Merlot

Goat Cheese & Pine Nut Crusted Chicken with Roasted Tomato Basil Coulis, And Orzo Rice Pilaf

Grilled Breast of Chicken with a Honey Chipotle Glaze Mango Papaya Salsa and Island Rice

Breast of Chicken Filled with Spinach and Feta, Served with Mushroom Risotto and Drizzled with a Red Pepper Sauce

Luncheon Desserts

Florida Key Lime Pie with Whipped Cream

Espresso Chocolate Cake with Mocha Anglaise

New York Style Cheese Cake with Fresh Strawberries

Meyer Lemon Tart with a Graham Cracker Crust

Chocolate Mousse Tulip with Shaved White Chocolate

Carrot Cake with Cream Cheese Icing

Macadamia Tart with Caramel Icing

Sandwich Luncheon Buffet

Assorted Baby Lettuces, Tomato, Cucumbers, Brioche Croutons Aged Balsamic and Ranch Dressing

Organic Field of Greens and Smoked Duck Salad, Cilantro Vinaigrette

Grilled Asparagus with Grapefruit Orange Vinaigrette and Roasted Pine Nuts

Toasted Pearl Couscous

Roma Tomatoes, Basil, Feta Cheese, Kalamata Olives, Lemon, and Extra Virgin Olive Oil

Selection of Pre-made Sandwiches on Freshly Baked Breads to include:

Roasted Strip Loin of Beef with Cheddar Cheese

Smoked Turkey with Gouda Cheese

Virginia Style Ham with Swiss Cheese

Grilled Portobello Mushrooms with Sprouts

Homemade Potato Chips

Dill Pickle Spears and Assorted Condiments

Sliced Seasonal Fruits and Berries

Assortment of Homemade Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, and Iced Tea

Italian Luncheon Buffet

Field of Green Salads with Dressings

Caesar Salad, Minestrone Soup

Crowne Chicken with Mozzarella Cheese and Covered with a Marina Sauce, Baked Grouper Smothered in Sautéed Artichokes and Olives

Penne Pasta with Marinara and Alfredo Sauces

Steamed Fresh Assortment of Italian Vegetables

Freshly Baked Rolls with Butter, Garlic Bread Sticks, Tiramisu

Coffee, Decaffeinated Coffee and Iced Tea

Chef's Special Luncheon Buffet

Soup du Jour

Fresh Seasonal Fruit and Berry Salad
Tossed in a Raspberry Sauce

Mixed Field of Greens, Sliced Cucumbers, Oven Dried Croutons, Tomatoes, and Feta Cheese, Roasted Red Onions Creamy Dressing and Herb Vinaigrette

Penne Pasta Salad with fresh Mushrooms, Red Onions, Bell Pepper Tossed in a Herb Vinaigrette

Fresh Baked French Rolls and Sweet Butter

Herb Grilled Breast of Chicken with a Wild Mushroom Sauce

Pan Seared Mahi Mahi with a Lemon Beurre Blanc

Chef's Selection of Fresh Vegetables, Garlic Mashed Potatoes

Chef's Selection of Dessert

South of the Border

Roasted Corn and Black Bean Salad
with Tri-Colored Tortilla

Mixed Field of Greens, Sliced Cucumbers, Oven Dried Croutons, Tomatoes, and Feta Cheese, Roasted Red Onions Creamy Dressing and Herb Vinaigrette

Soup du Jour

Make Your Own Fajitas, Flour Tortillas or Corn Tortillas with Sliced Grilled Chicken Breast Fajitas or Roast Sirloin of Beef Fajitas, Grilled Onions and Roasted Bell Peppers Shredded Cheddar Cheese, Lettuce, Salsa, Tomato, and Sour Cream

Fresh Berry Flan

Carving Stations

All Carving Stations Required a Chef Attendant at an Additional Charge

Peppercorn Crusted Tenderloin of Beef

Warm Truffle Sauce, Béarnaise and Freshly Grated Horseradish and Mini Herb French Rolls

Serves 25-30 People

Roasted Whole Guava Glazed Turkey

Ancho Mustard and Mango Cranberry Mojo
Cuban Jalapeno Corn Muffins

Serves 40-50 People

Steamship Round of Beef

Slow Roasted with Herbs Served with Fresh Horseradish, Natural Jus, Whole Grain Mustard, and Vidalia Onion Silver Dollar Rolls

Serves 175 People

Roasted Domestic Leg of Lamb

Artichokes, Papaya, and Mint Relish with Rosemary Ciabatta Rolls

Serves 25-30 People

Roasted Sirloin of Beef

Chipotle Aioli, Roasted Corn and Pepper Salsa, and Chili Pepper Rolls

Serves 40 People

Honey Glazed Country Ham

Tropical Fruit Relish and Coconut Muffins

Serves 40- 50 People

Spiced Pork Loin

Mango Chutney and Fried Plantains

Serves 40- 50 People

Cold Reception Displays

Selection of Imported and Domestic Cheeses

Camembert, Gorgonzola, St Andre, Montrachet, Tillamook Cheddar, Gourmandaise, Aged Pecorino, Cambazola, & Emmenthaler, Double Cream Brie en Croute
Sliced Baguettes, Cracked Herb Lavosh, and Wafers

Medium Serves 50 People

Large Serves 100 People

Fresh Vegetable Crudités

Selection of Crisp and Grilled Vegetables of the Season
Caramelized Red Onion and Lemon Herb Emulsion Dipping Sauces

Medium Serves 50 People

Large Serves 100 People

Antipasto Display

Assortment of Grilled and Roasted Vegetables, Prosciutto, Cappicola, Bresaola, Mortadella, Red Passe, Fresh Mozzarella, Aged Provolone, Marinated Olives and Artichokes, Extra Virgin Olive Oil, Aged Balsamic Vinegar, Pesto Olive Ciabatta, Bread Sticks, and Focaccia

Create Your Own Seafood Display From the Following Selections

All Displays are served with Freshly Grated Horseradish Tomato Sauce, Shallot Vinaigrette, and Dijon Lime Sauce

Jumbo Gulf Shrimp

Blue Point Oysters

Stone Crab

Cherry Stone Clams

Marinated Black Mussels

New Zealand Green Lip Mussels

Smoked Fish Display

Smoked Salmon, Trout, Eel, and White Fish
Tomatoes, Capers, Bermuda Onions, Chopped Eggs,
Herb Cream Cheese, Lavosh, Pumpernickel, and Baguettes

Cold Hors D'Oeuvres

Priced Per Piece – Minimum Order of 50 Pieces Per Item

Maine Lobster Medallion on Tarragon Crouton

Orange Fennel Smoked Salmon on Potato Scallion Pancake

Seared Tuna Tartare on Red Pepper Scallion Lavosh

Cold Hors D'Oeuvres

Gorgonzola, Prosciutto & Fig Jam on Focaccia Crouton

Vegetable Sushi Rolls with Ginger Soy Sauce

Spiced Steak Tartare on Basil Crostini

Shrimp Canapé Served with Spicy Remoulade

Chicken Roulade with Apricot Chutney on Date Nut Bread

Snow Crab & Avocado Sushi Rolls with Soy Wasabi Dipping Sauce

English Cucumber Topped with Gorgonzola and Toasted Walnuts

Smoked Ham and Herb Cheese Pinwheel

Herbed Vegetable Wrap with Black & White Sesame Seeds

Smoked Salmon Mousse on Crisp Dill Baguette

Shredded Chicken, Feta, and Kalamata Olives in Phyllo

Sundried Tomato Flat Bread with Red Pepper Hummus, and Grilled Peppers

Hot Hors D'Oeuvres

Priced Per Piece – Minimum Order of 50 Pieces Per Item

Salmon Brochette with Ginger and Lemon Grass

Blackened Diver Scallops with Oven Roasted Balsamic Tomato Essence

Seared Beef, Boursin Cheese, and Portabella Mushroom Strudel

Five Spice Duck and Spicy Napa Cabbage in Crisp Wontons

Grilled Beef Medallions and Porcini Mushrooms on Truffle Bread

Hot Hors D'Oeuvres

Maryland Jumbo Large Lump Crab Cakes with Mango Aioli

Miniature Beef Wellington with Shiitake Mushrooms and Madeira

Conch Fritters with Cilantro, Mango, and Lime

Wasabi Breaded Chicken and Gorgonzola Dipping Sauce

Coconut Sesame Shrimp with Mango Salsa

Baked Brie and Raspberry en Croute

Beef Cilantro Empanada with Herb Pesto

Spicy Chicken Wings with Coconut Mango Dipping Sauce

Spanakopita with Garlic Cream

Honey Grilled Chicken Satay with Peanut Sauce

Vegetable Spring Rolls with Chili Dipping Sauce

Chicken Quesadilla with Salsa and Sour Cream

Beef Brochette with Teriyaki Graze

Steamed Potstickers with Scallion Dipping Sauce

Reception Display Stations

All Stations Require a Chef Attendant & Each Station Must Serve a Minimum of 50 People

Cuban Sandwich and Hot Sandwiches

Traditional Cuban Sandwich and Other Hot Sandwiches Made to Order. Includes Hot Ham and Swiss Cheese, Sliced Roast Beef Au Jus, Sliced Turkey

Sizzling Rice Pancakes

Asian Vegetables, Chicken and Shrimp Pancakes Made to Order with Thai Spices and Ginger Lemongrass Dipping Sauce

Risotto Station

A Selection of the Following Risottos Made to Order

Key West Shrimp with Tomato, Leeks, and Saffron

Roasted Chicken and Garlic with Peppers and Parmesan Cheese

Spinach, Cremini Mushrooms, and Herb Vegetables

Pasta Station

Assorted Pastas Made with Fresh Basil, Extra Virgin Olive Oil, and Parmigiano-Reggiano,
Orzo with Manila Clams and Gulf Shrimp
Fusilli Pasta with Roasted Tomatoes and Peppers, Wild Mushrooms, Maui Onions, and Asparagus Served with Olive Ciabatta, Bread Sticks, and Focaccia

DINNER

Enhance Your Dinner with an Appetizer

Chilled Appetizer Plates

Grilled Shrimp
Romesco Sauce, Baby Greens, and Mango Vinaigrette

Chilean Sea Bass, Bay Scallop, and Rock Shrimp Ceviche,
Papaya, Frisee, and Roasted Corn with Black Salsa

Seared Ahi Tuna
Wasabi, Asian Slaw, and Sweet Chili Garlic

Hot Appetizer

Five Spiced Seared Sonoma Foie Gras with Roasted Peppers
Maytag Bleu Cheese, Frisee, Mache, and Apple Balsamic
Vinaigrette

Maryland Syle Crab Cake and Grilled Shrimp
Manchego Cheese Hash and Mustard Seed Herb Vinaigrette

Mushroom Angolotti,
Leeks, Tomato, and Gorgonzola Cream

Portobello Napoleon
Fresh Mozzarella, Baby Spinach, Tomato, and Basil

Dinner Salad Selections

Baby Spinach Frisee and Mache Tossed in Our Creamy
Mustard Dressing with Figs, Chives, and Golden Raisins

Vine Ripened Tomato and Florida Oranges with Frisee,
Red Oak Lettuce, Sweet Bermuda Onions, and Goat
Cheese, Citrus White Balsamic Vinaigrette

Caesar Salad with Tossed Romaine Lettuce, Focaccia Croutons,
and Shaved Parmigiano-Reggiano Cheese

Vine Ripened Tomato, Fresh Mozzarella, Marinated Olives, Basil,
and Balsamic Vinaigrette

Dinner Soup Selections

Lobster Bisque with Puff Pastry Croutons
Seafood Gumbo with White Rice
Cream of Five-Onion Soup with Smoked Gouda Crostini
Italian Minestrone with Fresh Seasonal Vegetables, Orzo,
and Pancetta

Dinner Entrée Selections

All Entrees Include Your Choice of Soup or Salad and Dessert

Petite Filet of Beef with Roasted Maine Lobster

Yukon Gold Potato and Roasted Shallot Flan, Madeira Sauce, and
Champagne Cream

Grilled Filet of Beef and Seared Pacific Salmon

Bordelaise Sauce and Leek Tomato Compote

Grilled Wasabi Crusted Chicken and Sesame Seared Salmon

Baby Bok Choy, Jasmine Rice, and Miso Vinaigrette

Filet Mignon on Herb Crusted Focaccia Crouton

Shiitake Cabernet Sauce and Red Onion Confit

Seared Tournedos Of Beef and Foie Gras Torchan

Truffle Sauce and Dauphine Potatoes

Grilled Veal Chop

Gorgonzola and Spinach Truffle Risotto and Port Wine Reduction

Roasted Rack of Lamb with a Cannellini Bean Ratatouille

Asparagus and Minted Rosemary Jus

Grilled Swordfish on Roasted Eggplant and Goat Cheese Polenta

Basil Tomato Coulis, Lemon Caper Berry Butter and Baby
Vegetables

Seared Pacific Salmon Roulade

Tomato Fennel Salsa, Red Wine Reduction and Caramelized
Cipollini Onions

A 23% service charge and 6.5% sales tax will be added to all prices.
Some items subject to change at hotel's discretion.

Plantain Crusted Halibut

Fennel, Passion Fruit, and Cilantro Mojo with Calamari Basmati Rice

Roasted Breast of Chicken

Spinach Potato Cake, Grilled Mushrooms, and Roasted Tomato Herb Coulis

Breast of Chicken Baked in a Puff Pastry with Wild Mushrooms

Potatoes Roasted with White Wine Truffle Oil & Madeira Sauce

Breast of Chicken Basted with Soy and Ginger

Jasmine Rice, Asian Vegetables and Lemon Grass Coconut Broth

Filet of Beef Tenderloin and Shrimp

Whipped Potatoes with Roasted Garlic, Peppercorn Sauce, and Tomato Basil Relish

Chilean Sea Bass Basted with Saki and Tournedos of Beef

Miso Ginger Sauce and Caramelized Onions

Mahi Mahi, Citrus and Spinach

Baked in Phyllo and Medallion of Veal with Cremini Mushrooms

Dinner Dessert Selections

Frozen Praline Soufflé with a Heart of Chocolate Ganache

Mango Cheese Cake with Candied Macadamia Nuts and Shaved Chocolate

Apple Charlotte with Poached Cherry and Caramel Sauce

Ginger Crème Brulee with Compote of Fresh Berries

Flourless Chocolate Cake with Vanilla Cappuccino

Individual Fruit Tart with Apricot and Raspberry Sauce

Chocolate Ricotta Timbale

Chocolate Truffle Charlotte with Berries and Vanilla Bean Crème Anglaise

Lemon Curd Tart with Dark Cherry Sauce

Frozen Lime and Ginger Sorbet

Florida Key Lime Pie with Strawberry Sauce

The Crowne Decadent Chocolate Cake

Theme Dinner Buffets

Italian Buffet

Vine-Ripened Tomatoes, Chiffonade Basil with Balsamic Vinegar & Extra Virgin Olive Oil

Caesar Salad with Focaccia Croutons & Shave Reggiano Cheese

Grilled Asparagus Tips and Lumache Pasta Tossed with Meyer Lemon Herb Dressing

Fresh Fruit and Seasonal Berry Display

Grilled Breast of Chicken with Wild Mushroom Ragout and Oven Dried Tomatoes

Fusilli Pasta, Grilled Fennel, Radicchio, and Eggplant, Tossed with Fresh Basil Pesto

Shrimp and Red Snapper with Penne Pasta, Tossed with Tomatoes, Leeks, and Garlic

Seasonal Fresh Vegetables with Toasted Macadamia Nut Butter

A Selection of Italian Desserts to Include Tiramisu, Cannoli, Amaretto Cheese Cake, and Cappuccino Crème Brulee

Assortment of Homemade Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, and Iced Tea

Florida Dinner Buffet

Mixed Baby Field of Greens with Cucumbers, Vine- Ripened Tomatoes, Marinated Beans, Toasted Cheese Croutons and Assorted Dressings

Crisp Hearts of Romaine, Focaccia Croutons, Shredded Reggiano Cheese Served with Traditional Caesar Dressing

Calamari and Shrimp Salad with Basmati Rice, Lime, and Mango

Assorted Fresh Baked Rolls, Breads, and Crisp Flat Breads Served with Butter and Assorted Chutneys

Herb Crusted Pompano on Sweet Potato Hash with Charred Corn and Mango Salsa

Seared Florida Grouper with Gazpacho Broth, Fennel, Savoy Cabbage and Caramelized Onions

Shrimp and Scallops with Capers, Tomatoes, Potatoes, White Wine and Crostini

Chef's Selection of Seasonal Vegetables

Yukon Potato Casserole with Smoked Gouda, Mascarpone, and Roasted Shallots

Assortment of Key Lime Pie, Mango Cheese Cake, Lemon Curd Tart, and Toasted Coconut Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, and Iced Tea

You Can Add:

Peppercorn Crusted Tenderloin of Beef Carved to Order with Truffle Sauce, Béarnaise, and Horseradish
Chef Attendant Fee

Florida Flat Lands BBQ

Tossed Field of Greens with Cucumbers, and Tomatoes with Assorted Dressings

Everglades Cabbage Cole Slaw

Chilled Macaroni Salad with Onions, Bell Peppers, Shredded Carrots in a White Wine Vinaigrette Dressing

Barbequed Country Style Pork Ribs

Backwoods Barbequed Chicken

Roasted Red Skin Potatoes with Horseradish and Bacon

Warm Peach Cobbler with Fresh Whipped Cream

Florida Key Lime Pie

Fresh Citrus Fruit Salad

Homemade Southern Sweet Tea

Dessert Buffet Reception

A Gourmet Display of Assorted Desserts to Include:

Assorted Petite Pastries and Fruit Tarts

Display of Fresh Seasonal Sliced Fruit with Warm Chocolate Sauce

Chef's Selection of Assorted Cakes and Pies

Chocolate Truffles and Chocolate Covered Strawberries

Chocolate Mousse Tart

Freshly Brewed Coffee, Decaffeinated Coffee, A Selection of Teas, and Iced Tea

WINES BY THE BOTTLE

Our wines are listed progressively and grouped by varietal. Wines within each varietal are listed in a simple progression starting with those that are mild in taste, progressing to wines that are drier and more robust

SPARKLING and CHAMPAGNE

Michelle, WA

Chandon Brut, CA

Piper-Heidsieck, France

WHITE ZINFANDEL

Beringer, CA

RIESLING

Chateau Ste. Michelle, WA

The Seeker

PINOT GRIGIO

Beringer, CA

Stellina di Notte, Italy

Maso Canali, Italy

SAUVIGNON BLANC

Rodney Strong "Charlottes Home"

Brancott, NZ

Esk Valley

CHARDONNAY

Canyon Road, CA

Kendall-Jackson VR

Sonoma-Cutrer

PINOT NOIR

Canyon Road, CA

"A" by Acacia

Rodney Strong RR

MERLOT

Canyon Road, CA

Columbia Winery

Chateau St. Jean, CA

CABERNET SAUVIGNON

Canyon Road, CA

Beringer Founders

Louis M.Martini, CA

BEVERAGE SELECTIONS

	Call	Premium
Vodka	ABSOLUT	Ketel One
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi Superior	Mount Gay
Tequila	1800 Reposado	Patron Silver
Bourbon	Jack Daniels	Maker's Mark
Scotch	Grants	Johnnie Walker Black
Brandy/Cognac	Courvoisier V.S.	Hennessey XO

Beer Selections

Draft

Domestic and Import Kegs

Bottled Domestic

Samuel Adams

Budweiser

Miller Lite

Bottled Imports

Amstel Light

Corona Extra

HOST BAR/Per Person Package

All Open Bars are stocked Scotch, Bourbon, Gin, Vodka, Rum, Beer with, Wine and Soft Drinks

CALL BRANDS, BEER, WINE and SODA

Or
PREMIUM BRANDS, BEER, WINE and SODA

Or
BEER, WINE AND SODA

A Bartender Fee will apply to each to each bar, based on 4 hours of service.

ON CONSUMPTION

Host Bars

Beverage Service on a Per Drink Basis

Call Brands
Premium Brands
Domestic Bottled Beer
Imported Bottled Beer
House Wine (Glass)

Cash Bars

Guests Purchase their Own Drinks

Call Brands
Premium Brands
Domestic Bottled Beer
Imported Bottled Beer
House Wine (Glass)