



CROWNE PLAZA[®]
WHITE PLAINS - DOWNTOWN

events by crowne plaza



Preparing a menu involves creativity, innovation and planning which are all passions of Chef Jim Shannon. He is devoted to detail and has a reverence for using only the freshest and flavorful ingredients in each menu. Chef believes in using local vendors when possible to ensure we are supporting our community. Our Chef takes pride in his ability to bring to fruition the reception of a bride's dreams, as well as allowing corporate meeting planners to have their vision of a flawless luncheon or dinner.

Chef Jim fell in love with the culinary arts as a teenager working in restaurants in New Jersey at the shore during his summer vacations and on weekends in the winter. Having attended the prestigious Culinary Institute of America, Chef started his professional career working in award winning restaurants throughout Florida, Philadelphia and Atlantic City, until his career took him to the West Coast where he became the Restaurant Chef of the San Diego Hilton, and then the Banquet Chef of the Beverly Hills Hilton. Chef Jim accomplishments include preparing meals for various Heads of State, such as President Ronald Reagan. At the Beverly Hills Hilton, Chef Jim, prepared two dinners for the prestigious Golden Globe Awards.

We and our Chef hope that you enjoy our menus as much as he enjoys preparing your meals.

Breakfast Buffet

Crowne Buffet

\$35

Freshly Squeezed Orange, Tomato and Cranberry Juices

Fruit Salad

Tuna Salad

Smoked White Fish Salad

Chicken Waldorf Salad

Fresh Baked Cheese Blintzes

Fluffy Scrambled Eggs and Chives

Smoked Salmon and Gravlox offered with assorted Bagels, Cream Cheese,

sliced Tomatoes, Onions and Capers

Freshly Baked Croissants, Muffins and Miniature Rolls

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas





Breakfast Buffet

Westchester

\$33

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Belgian Waffles or Thick Cut Challah French Toast

Offered with Warm Pecan Maple Syrup and Apple Raisin Compote

Fluffy Scrambled Eggs

Choice of Grilled Sausage Links or Crisp Rashers of Bacon

Assorted Breakfast Cereals with Whole and Skim Milk

Sliced Fresh Seasonal Fruits

Muffins, Croissants and Petite Danishes

Assorted Bagels with Cream Cheese, Strawberry Cream Cheese,
Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Breakfast Buffet

New Yorker

\$35

Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juices

Fresh Fruits and Berries Served with Honey Yogurt Dressing

OMELET STATION *A Culinary Attendant will Prepare Omelets To Order*

Assorted Bagels

Fresh Blintzes with Melba Sauces or Belgian Waffles served with Warm Maple Syrup, Raspberry Puree and Whipped Cream

Country Sausage Links

Crisp Rashers Of Bacon

Breakfast Potatoes

\$125 attendant fee per 50 guests

Freshly Baked Croissants, Muffins, Petite Danishes, Carrot, Zucchini and Banana Breads

Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Breakfast Buffet

Bloomington

\$31

Freshly Squeezed Orange and Cranberry Juices

Fluffy Scrambled Eggs

Choice of Country Sausage Links or Crisp Rashers of Bacons

Breakfast Potatoes

Freshly Baked Muffins

Assorted Bagels served with Cream Cheese, Strawberry Cream Cheese, Sweet Butter and Fruit Preserves

Sliced Fresh Seasonal Fruits

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Plated Breakfast

Maple

\$28

- Freshly Squeezed Orange Juice
- Fluffy Scrambled Eggs With Chives
- Crisp Rashers Of Bacons, Country Sausage Links
- Red Bliss Home Fried Potatoes
- Basket Of Freshly Baked Croissants, Muffins and Assorted Bagels with Cream Cheese, Sweet Butter and Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Hale

\$26

- Freshly Squeezed Orange Juice
- Thick Cut Challah French Toast Topped with Raspberry Coulis and Pecan Maple Syrup
- Bacon or Country Sausage Links
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Fruit Festival

\$25

- Freshly Squeezed Orange Juice
- Fresh Fruit To Include: Honeydew, Cantaloupe, Pineapple, Strawberries, Blueberries, Melon and Kiwi
- Served with Honey Yogurt Dressing
- Basket Of Freshly Baked Croissants, Muffins and Assorted Bagels With Cream Cheese, Sweet Butter and Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

A \$150 labor fee will be charged for all groups under 25 guests.
All prices are per person and subject to 22% service charge and applicable sales tax.
Prices and menus are subject to change.





Delightful Morning Breaks

Continental I

\$19

Apple, Cranberry and Freshly Squeezed Orange Juices

3-Tier Assortment of Freshly Baked Breakfast Breads Muffins, Croissants, and Assorted Bagels with Cream Cheese, Strawberry Cream Cheese, Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee And assorted Teas

Continental II

\$22

Apple, Cranberry and Freshly Squeezed Orange Juices

Sliced Fresh Seasonal Fruits

Assorted Muffins

Assorted Bagels with Light Cream Cheese, Strawberry Cream Cheese, Sweet Butter and Fruit Preserves

Multigrain Breakfast Bars

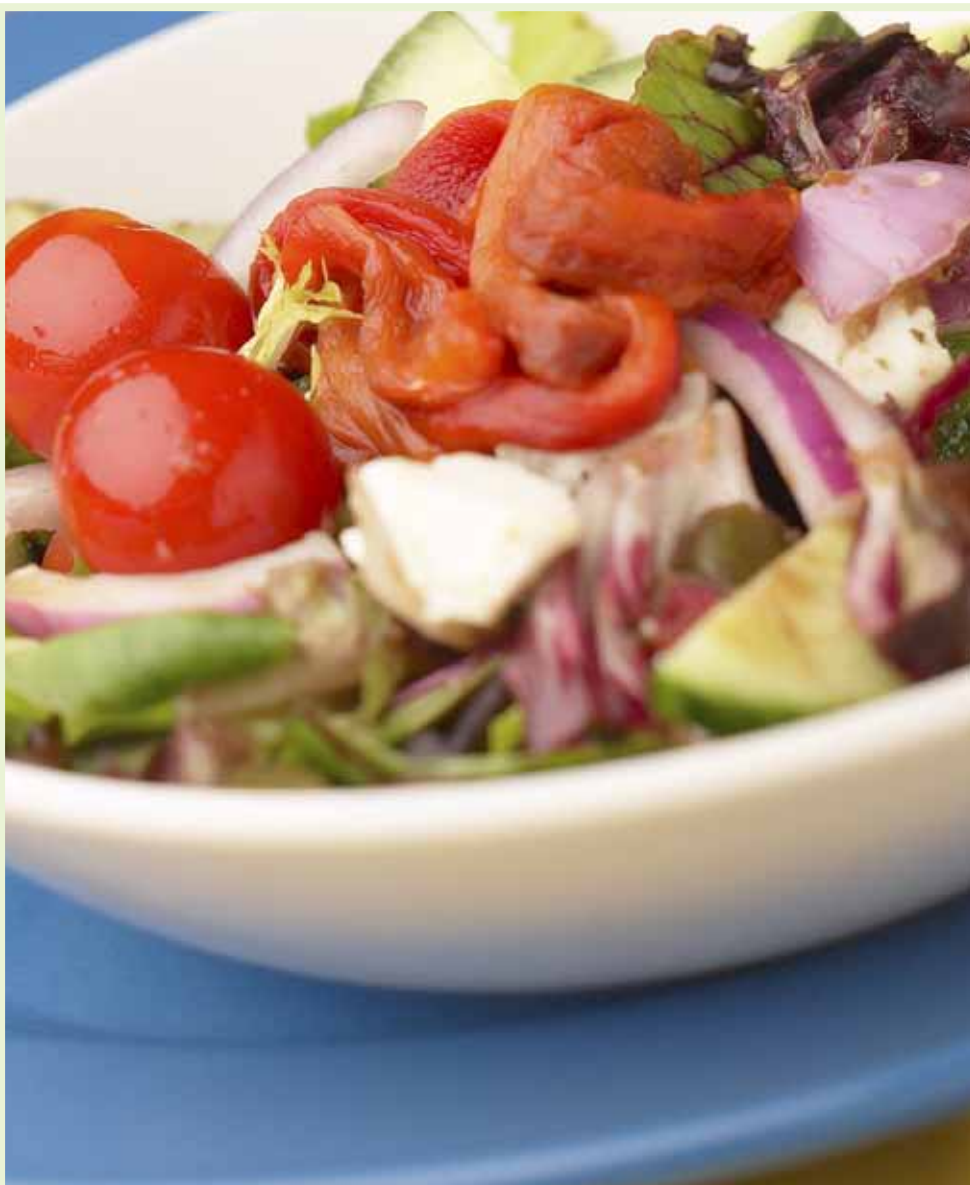
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas





Enhancements per person

Oatmeal with <i>Cinnamon and Raisins</i>	\$3
Granola Bars	\$3
Apple Turnovers	\$3
Individual Yogurt	\$3
Yogurt Parfaits	\$4
Assorted Cereal	\$4
Scones	\$4
Bacon, Egg and Cheese Croissant	\$5
Ham, Egg and Cheese on an English Muffin	\$5
Scrambled Eggs	\$4
Juice Shot Bar	\$5
Waffle Station <i>*A culinary attendant required \$125 per 50 guests.</i>	\$5
Omelet Station <i>*A culinary attendant required \$125 per 50 guests.</i>	\$7



Executive Deli Buffet

\$44

Traditional Cobb Salad, Ranch Dressing

Dijon Potato Salad

Tuna Salad

Long Bean Salad

Tri-Colored Farfalle with Asparagus, Leeks and Peppers

Sliced Grilled Chicken Breast

Display of Sliced Roast Beef, Ham, Turkey, Sliced Provolone, Swiss and Cheddar Cheeses

Freshly Baked Rolls and Condiments

Assorted Gourmet Cakes and Pies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks



HOME

BREAKFAST

BREAKS

LUNCH

RECEPTIONS

DINNER

COCKTAILS

TECHNOLOGY

Metro Buffet

**Mixed Field Green Salad with Blue Cheese and Pears
offered with Balsamic Syrup**

Tri-Colored Farfalle with Asparagus, Leeks and Peppers

Dijon Potato Salad

Barbeque Chicken Wrap

Smoked Turkey, Brie and Honey Mustard on Herbed Roll

Grilled Vegetable Wrap

Roast Beef with Bourisn Cheese on Herbed Roll

Freshly Prepared Chips

Assorted Gourmet Cakes and Pies

**Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
and Assorted Soft Drinks**

\$43





Crowne Buffet

\$48

Orchard, Apple & Grape Salad
offered with Pecans, Raisins & Mayo Emulsion

Mesclun Greens with Tomatoes & Cucumbers,
Whole Grain Mustard Dressing

Soup du Jour

Herb Marinated Shrimp & Scallop Kabobs

Warm Sliced Tenderloin of Beef served over Corn Salsa

Freshly Baked Rolls & Sweet Butter

Chocolate Dipped Strawberries

Fruit Tart

NY Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Teas and Assorted Soft Drinks

Tuscan Deli Buffet

\$45

Caesar Salad with Asiago Cheese Croutons

Fresh Mozzarella, Plum Tomato and Calamata Display

Marinated Artichoke And Mushroom Display

Sliced Roast Beef, Cappacola, Turkey, Sopressada, Provolone Cheese and Assorted Peppers

Minestrone Soup

Freshly Baked Herbed Focaccia and Tuscan Breads

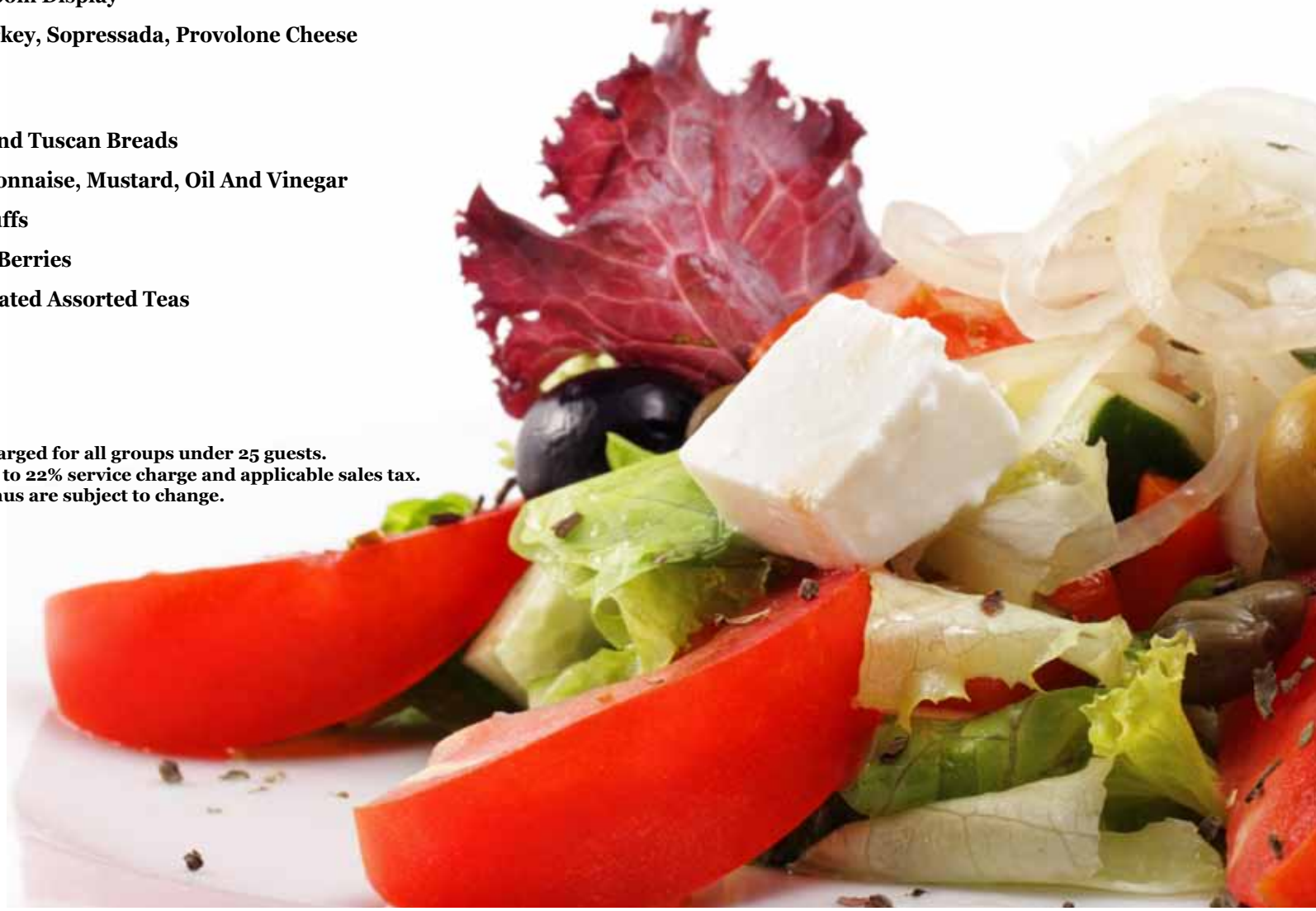
Assorted Condiments: Pesto Mayonnaise, Mustard, Oil And Vinegar

Tiramisu, Cannolis and Cream Puffs

Sliced Fresh Seasonal Fruits and Berries

Freshly Brewed Coffee, Decaffeinated Assorted Teas and Assorted Soft Drinks

A \$150 labor fee will be charged for all groups under 25 guests.
All prices are per person and subject to 22% service charge and applicable sales tax.
Prices and menus are subject to change.





The Suburban Buffet

\$45

Asian Slaw

Fusilli Pasta Salad with Asparagus & Roasted Peppers

Turkey Cobb Wrap – Turkey, Bacon, Egg, Crumbled Bleu Cheese, Avocado & Tomato wrapped in a Spinach Tortilla

Thai Chicken Wrap- Grilled Chicken, Thai Marinade, Peanut Sauce in a Flour Tortilla

Tuna Nicoise Wrap – Fresh Tuna, Green Beans, Olives, Tomatoes, Chopped Onion in a Tomato Basil Tortilla

Black Angus Steak Sandwich – Sliced NY Sirloin, Carmelized Onions, in a Jalepeno Cheddar Wrap

Sliced Fresh Fruits & Berries

Chocolate Ganache Cake

Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks

New York Deli Station

\$47

Baby Green Salad with Fresh Roma Tomatoes with Blue Cheese dressing

Chicken Noodle Soup

A Culinary Attendant will Prepare To Order

Roast Turkey And Pastrami

Served with Mayonnaise, Russian Dressing, Deli Mustard And Pickles

Potato Pancakes with Apple Sauce

Multigrain Rolls, Freshly Baked Rye and Pumpernickel Breads

Sliced Fresh Seasonal Fruits and Berries

New York Cheesecake and Chocolate Éclairs

**Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
and Assorted Soft Drinks**



\$125 attendant fee per 50 guests

A \$150 labor fee will be charged for all groups under 25 guests. All prices are per person and subject to 22% service charge and applicable sales tax. Prices and menus are subject to change.



Southwestern Station

\$47

Cucumber, Mango and Sweet Red Onion Salad

Shrimp, Avocado and Tomato Salad

Mixed Field Green Salad with Casabel Chili Vinaigrette Dressing

Marinated Grilled Flank Steak with Tomatillo Salsa

Grilled Chicken Breast Sautéed In Lime Butter

Black Beans and Spanish Rice

Basket Of Fresh Tortilla Chips On Each Table Served with Guacamole, Cilantro Salsa and Sour Cream

Fresh Fruit Tart, Seven Layer Chocolate Cake and Key Lime Pie

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks



Far Eastern Buffet

\$48

Seasonal Salad Green with Almonds, Mandarin Orange and Red Bell Pepper with Sesame Ginger Dressing

Display Of Assorted Sushi Rolls with Wasabi, Pickled Ginger and Soy Sauce

***A Culinary Attendant will Prepare To Order:
Orange Beef, Chicken with Oriental Vegetables**

Jasmine Rice

Crab Shomai

Vietnamese Spring Rolls

Served with Chop Sticks and Fortune Cookies

Ice Cream Sundae Bar

**Gourmet Vanilla And Chocolate Ice Cream With Toppings:
M&M's, Oreo Cookies Smash, Raisinettes, Gummy Bears, Reese's Pieces,
Chocolate Covered Peanuts, Fresh Whipped Cream and Chocolate Sauce
Sliced Fresh Seasonal Fruits**

**Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
and Assorted Soft Drinks**

Tuscany Buffet

\$48

Salad Of Romaine, Arugula and Radicchio
served with Shaved Parmesan Cheese, Blended Balsamic Vinaigrette
and Caesar Dressing

Antipasto Of Fresh Mozzarella, Roasted Peppers, Calamata Olives,
Grilled Vegetables and Provolone Cheese

Served with Grissini and Soft Bread Sticks

Penne Pasta with Tomato, Sherry Butter, Grilled Asparagus, Leeks
and Portobello Mushrooms

Roast Pork, Fig Merlot Reduction

Boneless Breast Of Chicken with Roasted Red and Yellow Tomatoes
and Shallot Coulis

Tiramisu, Assorted Miniature Pastries and Sliced Seasonal Fruits

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
and Assorted Soft Drinks





Plated Luncheon

Appetizers select one

- Fresh Fruit Martini
- Traditional Caesar Salad with Asiago Cheese and Croutons
- Lobster Bisque
- Mango Chicken Quesadilla
- Salad Of Mixed Field Greens with Tarragon Mustard
- Napoleon Of Eggplant, Tomato and Fresh Mozzarella
Drizzled with Pesto Vinaigrette

Entrees select one

- | | |
|---|------|
| Boneless Breast Of Chicken Apple Sage Essence | \$44 |
| Grilled Salmon with Tomato Coulis and Chive Oil | \$47 |
| Tenderloin of Pork Fig Merlot Reduction | \$39 |
| Petite Filet Mignon with Wild Mushroom Demi Glace | \$49 |
| Vegetable Risotto served with Grilled Seasonal Vegetables | \$36 |
| Penne Pasta, Tomato Sherry Butter, Asparagus,
and Portobello Mushrooms | \$35 |
| Grilled Chicken with Leek Ragout | \$41 |

Choice of 2 entrees, additional \$8 per person.
 Choice of 3 entrees, additional \$12 per person.
 The Above Entrees are Offered with Medley of Seasonal Vegetables,
 Appropriate Starch, Freshly Baked Rolls and Sweet Butter.

Desserts *select one*

- Tiramisu
- Mocha Swirl Cheesecake
- Chocolate Ganache
- Fruit Tart
- Key Lime Cake
- Mango Sorbet Martini
- Carrot Cake
- 3-Tier French Butter Cookies
- Chocolate Dip Strawberries
- Chocolate Truffles

Beverages

- Freshly Brewed Coffee, Decaffeinated Coffee Assorted Teas and Assorted Soft Drinks

A \$150 labor fee will be charged for all groups under 25 guests.
All prices are per person and subject to 22% service charge and applicable sales tax.
Prices and menus are subject to change.





Delightful Afternoon Breaks

Stadium Break

\$20

Mini Hot Dogs with Deli Mustard

Warm New York Style Pretzel Bites

Assorted Dry Snacks to Include: Crackerjacks, Hot Butter Popcorn

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas,
 Assorted Soda, Gatorade & Water

Hudson Valley Break

\$25

An Elaborate Display of International and Hudson Valley Artisan Cheeses,
 Sliced Fresh Seasonal Fruits, Berries, and Carr Water Crackers

Fresh Cut Garden Vegetables served with Parmesan Peppercorn
 and Bleu Cheese Dressing with Dips

Sesame or Coconut Chicken Tenders with Sweet and Sour Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas,
 Assorted Soda and Water



Southwest

\$19

Tri Colored Nachos

Warm Cheddar Cheese Sauce, Sour Cream, Guacamole and Salsa

Mango Chicken Quesadillas

Beef Empanadas

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas,
 Assorted Soda and Water

Mezza Break

\$18

Hummus, Baba Ghanoush and Tabbouleh served with Calamata Olives,
 Feta Cheese, Pita Chips

Spanikopita

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas,
 Assorted Soda and Water

Delightful Afternoon Breaks

David's Cookie Break

\$19

Freshly Baked David's Cookies[®] To Include: Chocolate Chip, Oatmeal Raisin, Chocolate Chunk, Peanut Butter, Macadamia Nut,

Assorted Chocolate Brownies and David's Biscotti

Basket of Whole Fresh Seasonal Fruits

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Whole and Skim Milk, Chocolate Milk, Assorted Soda and Water

Afternoon Bakeshop

\$18

Tower of:

Assorted Freshly Baked Cupcakes

French Butter Cookies

Linzer Cookies

Lemon Bars

Assorted Soda and Water

Freshly Brewed Iced Hazelnut Coffee, Decaffeinated Coffee and Assorted Teas

Energizer Break

\$19

Fresh Fruit Display to include:

Seasonal Melons, Fresh Berries and Tropical Fruits

NutriGrain[®] Granola Bars

Nuts & Dried Fruits

Freshly Brewed Iced Coffee, Iced Peach Tea, Sparkling Flavored Water and Gatorade

Snack Attack

\$19

Candy Display To Include:

Raisinettes, Goobers, Gummy Bears, Plain and Peanut M&M's

Assorted Snacks to Include:

Potato Chips, Doritos, BBQ Chips, Smartfood[®] Popcorn

Assorted Frozen Fruit[®] Bars and Haagen Dazs[®] Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Soda and Water

English High Tea

\$21

Scones and Tea Biscuits, Served with Lemon Curd and Assorted Jams

Assorted Finger Sandwiches to Include:

Ham with Brie, Arugula with Pears, Smoked Turkey with Cheddar

Freshly Brewed Coffee, Decaffeinated Coffee, International Teas and Lemonade



One-hour Cocktail Reception - \$23

Based upon 6 pieces per person

Hot Hors D'oeuvres *select 4*

Mini Maryland Crab cakes with Red Pepper Mayonnaise

Steamed Crab, Shrimp or Pork Shomai with Plum Sauce

Brie, Dried fruit and Pecans

Far Eastern Pot Stickers with Sesame Ginger Soy

Cozy Shrimp with Scallions and Garlic

Shrimp or Scallops Wrapped In Bacon

Deep Fried Coconut Coated Shrimp

Steamed Chicken Shomai Ladies Purse

Shitake Mushroom Phyllo Cups

Brie Cheese with Pear and Apple Phyllo Flower

Sesame Chicken Tenders

Rosemary Roasted Baby Lamb Chops

Petite Beef Wellington

Brie En Croute with Spicy Walnuts

Coconut Chicken Tenders

Chicago Deep Dish Mini Pizza

Spanikopita

Tequila Poppers

Chicken Samosa

Tandoori Chicken Satay

Portobello Puff

Spinach and Goat Cheese Flatbread

Vietnamese Spring Roll

Dragon Shrimp





One-hour Cocktail Reception - \$23

Cold Canapes *select 2*

Crostini with Fresh Mozzarella And Basil with Sundried Tomato Tapenade

Asparagus Or Melon Wrapped with Prosciutto

Baby Red Potatoes Filled with Sour Cream and Caviar

Smoked Salmon Roulade On Black Bread

Smoked Trout On Black Bread

Sliced Filet Mignon On Baguette with Horseradish Cream

Smithfield Ham and Brie On A Buttermilk Biscuit with Champagne Mustard

Tartlets Filled with Curried Chicken

Poached Salmon Salad in Dill Pastry Shell

California Sushi Rolls with Wasabi, Pickled Ginger and Soy Sauce

One-hour Cocktail Reception Stations *per person*

Far Eastern Station

\$21

Stir-Fry Chicken and Shrimp served with Oriental Vegetables the following;

With Vegetable Fried Rice

Steamed Shomai with Sesame Ginger Soy Sauce

Peking Duck Spring Roll

Fortune Cookies

Carving Station

Roasted New York Sirloin

\$14

Herb Cured Tenderloin Of Beef

\$15

Whole Roasted Turkey Breast
minimum 40 guests

\$11

Whiskey Glazed Smoked Ham
minimum 40 guests

\$11

Rosemary and Garlic Roasted Pork Loin

\$10

Carving Station offered with appropriate sauces and condiments

A culinary attendant is available to prepare to order stations
(1 per 50 guests) at \$125 per attendant.
A \$150 labor fee will be charged for all groups under 25 guests.
All prices are per person and subject to 22% service charge
and applicable sales tax. Prices and menus are subject to change.



events by crowne plaza



One-hour Cocktail Reception Stations

Tuscany Station *Choice Of Two Pastas*

\$23

A Culinary Attendant will Prepare To Order

Penne Pasta with Artichokes, Mushrooms and Garlic, garnished with Pine nuts

Farfalle with Arugula, Fresh Tomatoes and Garlic

Tri-Colored Tortellini with Sundried Tomatoes, Spinach Prosciutto, Garlic and Olive Oil

Penne Pasta with Pesto Sauce

Orecchiette Primavera with Light Virgin Olive Oil

Farfalle with Roasted Garlic Cream

Antipasto: Fresh Mozzarella, Roasted Peppers, Calamata Olives

Prosciutto, Pepperoni, Cappelletti, Grilled Tuna,

Grilled Vegetables and Provolone Cheese

Served With Grissini, Garlic Parmesan Crostini and Soft Breadsticks

New York Deli Station

\$21

A Culinary Attendant will Carve to Order

Corned Beef and Pastrami

Potato Pancakes

Pickles, Sauerkraut

Rye Bread

\$125 attendant fee per 50 guests

One-hour Cocktail Reception Stations

Middle Eastern Display

\$12

Hummus, Baba Ghanoush and Tabbouleh
 Feta Marinated In Olive Oil, Stuffed Grape Leaves
 Calamata Olives, Pita Triangles and Middle Eastern Flatbread

Italian Antipasto Display

\$13

Fresh Mozzarella, Roasted Peppers, Calamata Olives, Prosciutto,
 Pepperoni, Cappicola, Grilled Tuna
 Grilled Vegetables and Provolone Cheese
 Served with Grissini, Garlic Parmesan Crostini and Soft Breadsticks

Fruit and Cheese Display

\$10

International and Domestic Cheeses with Sliced Fresh Seasonal Fruit,
 Fontina, Brie, Herbed Chevre
 Vermont Aged Cheddar and Finlandia Swiss
 Accompanied With English Water Crackers
 Sliced Baguettes and Grissini

Crudité Display

\$8

Fresh Cut Garden Vegetables with Parmesan Peppercorn
 and Bleu Cheese Dip

Iced Seafood Display

\$29

Little Neck Clams, Blue Point Oysters
 Jumbo Shrimp and King Crab Legs
 Served With Lemon Wedges, Cocktail Sauces
 Horseradish and Oyster Crackers

Smoked Fish Display

\$27

Salmon, Sturgeon, Whitefish, Gravlox, Bourbon Peppered
 Salmon served with Black Bread and Horseradish

Enhancements

\$175 for 50 pieces

Assorted Sushi Rolls to include:
 California Rolls, Spicy Tuna, Smoked Salmon, Ebi and Vegetarian Rolls,
 Served with Wasabi, Pickled Ginger and Soy Sauce



Traditional Dinner Buffet

Dinner Buffet

\$66

Salads

Tossed Garden Greens With Toppings To Include
Bell Peppers, Carrots, Cucumbers, Tomatoes, Onions, and Croutons
Served with a variety of dressings

Sliced Fresh Tomato and Mozzarella, Pesto Vinaigrette, garnished
with Italian Olives

Shrimp and Cucumber Salad served with Citrus Dressing

Entree *Select 3*

Poached Salmon, Fresh Tomatoes with Lemon And Capers

Sautéed Boneless Breast Of Chicken with Porcini Mushroom Sauce

Grilled Swordfish with Lemongrass and Ginger Butter

Penne Pasta Primavera

New York Sirloin with Fennel and Onion Marmalade

Grilled Pork Tenderloin with Tarragon Mustard

Entree offered with:

Medley Of Seasonal Vegetables and Starch *Select 1*

Garlic Mashed Potatoes

Red Roasted Potatoes

Rice





Dessert

Tiramisu

Sliced Fresh Seasonal Fruits and Berries

New York Cheese Cake

Chocolate Ganache Cake

Chocolate Dipped Strawberries

Mocha Swirl Cheesecake

Caramel Fudge Pecan Cake

Miniature Pastries

Fresh Fruit Tart

Country Apple Torte

Pecan Bourbon Pie

French Butter Cookies

Beverage

**Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
and Assorted Soft Drinks**

Select 4

Plated Dinner

Appetizers

Grilled Polenta Cake, Strawberries, Arugula, and Fig Balsamic Syrup

Artichoke and Spinach Bisque OR Lobster Bisque

Gnocchi and Mushroom Ragout

Skewered Lemon Grass Scallops with Sesame Asian Slaw

Grilled Shrimp with Sage and White Beans

Farfelle Pasta, Four Cheese Béchamel, Grilled Radicchio and Pistachios

Field Green Salads

Grilled Asparagus, Hearts of Palm, White Balsamic and Truffle Vinaigrette

Mandarin Orange, Caramelized Walnuts, Dried Cranberries,
and Balsamic Syrup

Roasted Pears and Gorgonzola Cheese, Hazelnut Vinaigrette

Traditional Salad with Cucumbers, Tomatoes, and Carrots,
Champagne Vinaigrette



Plated Dinner

Entree

Poached Salmon and Crab Meat, Orange Hollandaise Sauce	\$60
French Breast of Chicken, Vidalia Onion and Balsamic Reduction	\$56
Mahi Mahi, Coconut, Red Pepper Coulis	\$56
Pan Seared Chicken and Pancetta, Zinfandel Velouté	\$56
Lamb Chops with Roasted Garlic and Rosemary Sauce	\$68
Tenderloin of Beef, Tawny Port, Salpicon of Roasted Shallots	\$65
Pork Loin Stuffed with Pears, Fennel and Dried Cranberries	\$54
Filet Mignon and Grilled Shrimp Truffle Madeira	\$71
Stuffed Chicken Breast, Spinach, Portobello Mushrooms, and Fontina Cheese with Sherry Fumé	\$56
NY Sirloin and Smoked Tomato Chipotle	\$61
Tilapia Pernod, Dill Burre Blanc	\$54
Duet of Grilled Chicken and Filet Mignon in Porcini Brandy	\$66
Roast Breast of Duck, Sundried Cherry Demi Glace	\$66
Farfalle Pasta Yellow Pepper Coulis, Scallops, and Green Beans	\$60

Desserts

- Hot Apple Blossom
- New York Cheesecake
- Hazelnut and Tiramisu Symphony
- Chocolate Cups Filled with Mango, Raspberry, and Peach Sorbet
- Chocolate Mousse Trilogy-



All entrees are served with rice or potatoes and a medley of seasonal vegetables.
 Choice of 2 entrees, additional \$8 per person. Choice of 3 entrees, additional \$12 per person.

A \$150 labor fee will be charged for all groups under 25 guests. All prices are per person and subject to 22% service charge and applicable sales tax. Prices and menus are subject to change.



Cocktails

Top Shelf

\$18 first hour
\$6 additional hour(s)

- Vodka - Absolut
- Gin - Bombay Sapphire
- Rum - Bacardi
- Tequila - Jose Cuervo
- Scotch - Johnnie Walker Black
- Bourbon - Jack Daniels
- Whiskey - Seagram's VO

Premium

\$20 first hour
\$7 additional hour(s)

- Vodka - Grey Goose
- Gin - Tanqueray
- Rum - Captain Morgan
- Tequila - Sauza Commemorativo
- Scotch - Chivas Regal
- Bourbon - Maker's Mark
- Whiskey - Crown Royal

Cash Bar

Wine	\$8
Mixed drinks top shelf	\$8
Mixed drinks premium	\$9
Imported beer	\$7
Domestic beer	\$6
Mineral water	\$4
Soft drinks	\$4
Martini	\$10

Additional charges:
\$125.00 bartender charge

Cashier charge \$100.00 for 4 hours
Any additional hour \$25.00

A \$150 labor fee will be charged for all groups under 25 guests.
All prices are per person and subject to 22% service charge and applicable sales tax.
Prices and menus are subject to change.



Host Bar

Wine	\$7.00
Domestic Beer	\$6.50
Imported Beer	\$7.00
Cordials	\$9.50
Top shelf	\$7.50
Premium	\$8.50
Soft drinks	\$3.50
Water	\$3.50

A \$150 labor fee will be charged for all groups under 25 guests.

All prices are per person and subject
to 22% service charge and applicable sales tax.

Prices and menus are subject to change.



Wine List

Chardonnay

Bonterra, organic	\$28
Kendall Jackson Grand Reserve	\$37
William Hill	\$45

Sauvignon Blanc

Brancott Marlborough, New Zealand	\$30
Nobolio, New Zealand	\$34

Pinot Grigio

Dazante	\$32
Santa Margherita	\$38

Pinot Noir

De loach	\$35
Gnarly head	\$30
Innocent Bystander, Australia	\$32
Valmoissine, France	\$33
Wild Horse	\$40

Riesling

Chateau Ste. Michelle, Columbia Valley	\$40
--	------

Merlot

Bonterra, organic	\$34
Clos du Bois	\$33
Lapostolle, Casa, Chile	\$28
Raymond Napa Reserve	\$35

Cabernet Sauvignon

Beaulieu Vineyard Napa	\$63
Bonterra, organic	\$33
Castillo De Molina Reserva, Chile	\$30
Root 1, Chile	\$30
Columbia Crest "Two Vines"	\$32
Main Street Winery	\$28

Shiraz

Jacob's Creek Reserve, Australia	\$35
----------------------------------	------

Chianti

Marchesi de Frescobaldi Castiglioni, Italy	\$36
--	------

One call to KVL connects you with . . . a limitless inventory of state-of-the-art audio, video and computer technology and a staff of dedicated professionals ready to put it all to work for you – on time and on budget!

The Crowne Plaza White Plains Hotel has selected KVL Audio Visual Services as it's official source of event technology for guests using the Hotel's meeting facilities.

KVL maintains an office in the hotel complete with equipment, management staff and technicians. A KVL representative will be happy to assist you in planning and coordinating your function.

KVL's on-site staff is totally familiar with the unique aspects of our facilities and will offer a consistently superior service to ensure the quality and effectiveness of your meeting.

Ballroom Data Projection Package

\$1200

Includes data projector (6,500 lumens), 7.5' x 10' fast fold screen with dress kit, projector stand and cabling to interface your laptop with the projector.

Includes 2 Leko Lights, Control Board, Dimmer Pack, Light Tree w/ Cross Bar, and all Cabling.

Meeting Room Data Projection Package

\$625

Includes data projector (3,000 lumens), Screen, Projector stand and cabling to interface your laptop with the projector.

IMAG Video Package

\$140

Clients bringing their own data projector will be provided with a screen, Proper cabling to interface your laptop and projector, and Projector stand and set-up assistance.

Meeting Room Support Package

\$140

Clients bringing their own data projector will be provided with a screen, Proper cabling to interface your laptop and projector, and Projector stand and set-up assistance.

Flat Panel Display Package

\$500

Includes 42" flat panel display with mobile adjustable stand, DVD/VCR combo player and all required cabling. A great choice for small intimate meetings!

Enhanced Sound System Package

\$450

Includes 2 powered speakers, 1 wireless microphone, a 12 channel mixer, PC-DI box to interface computer audio with sound system. Proper cabling and set-up assistance.

Stage Lightning Package

\$350

