



events by crowne plaza

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BREAKFAST **BUFFET**

Sunnyside

Chilled Orange, Grapefruit and Cranberry Juices

Belgian Waffles or Thick Cut Challah French Toast
Offered with Warm Maple Syrup

Fluffy Scrambled Eggs

Grilled Banger Sausage

Applewood Smoked Bacon

Breakfast Potatoes

Sliced Fresh Seasonal Fruits and Berries

Freshly Baked Muffins and Croissants

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

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$34 per person

Bloomingtondale

Chilled Orange and Cranberry Juices

Fluffy Scrambled Eggs

Grilled Banger Sausage

Applewood Smoked Bacon

Breakfast Potatoes

Assorted Bagels served with Cream Cheese, Freshly Baked Muffins,
Sweet Butter and Fruit Preserves

Sliced Fresh Seasonal Fruits and Berries

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$29 per person

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CONTINENTAL BREAKFAST

Rise & Shine

Chilled Orange, Grapefruit and Tomato Juice

Sliced Fresh Fruit and Berries

Hard Boiled Eggs

Multigrain and Wheat Bagels served with Cream Cheese, Sweet Butter and Fruit Preserves

International Cheese Display

House Made Yogurt offered with House Made Granola

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$22 per person

Continental Breakfast

Chilled Orange, Apple, and Cranberry Juices

Freshly Baked Breakfast Breads, Muffins, Croissants

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

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$20 per person

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CONTINENTAL BREAKFAST

Crowne Continental

Chilled Orange, Apple, and Cranberry Juices

Sliced Fresh Seasonal Fruits and Berries

Individual Yogurts

Freshly Baked Assorted Muffins, Breakfast Breads, Danishes

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

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$24 per person

European Breakfast

Chilled Orange, Grapefruit and Cranberry Juice, Sliced Fresh Fruit and Berries

Muesli with Berries, Individually Flavored Yogurts

Assorted Cold Meats and Assorted Sliced International Cheeses

Hard Boiled Eggs

Sliced Smoked Salmon with Diced Tomatoes, Bermuda Onions, Capers and Chopped Egg

Whole Wheat Croissants

Sweet Butter, Honey and Fruit Preserves

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$33 per person

events by crowne plaza

PLATED BREAKFAST

Asparagus Breakfast Skillet

Chilled Fresh Orange Juice

Seasonal Fruit Cup

Scrambled Egg Whites with Grilled Asparagus, Roasted Roma Tomato

Multigrain and Whole Wheat Bagels served with Cream Cheese, Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$23 per person

Upstream Eggs Benedict

Chilled Fresh Orange Juice

Sliced Melon Slices

Hudson Valley Benedict English muffin, Bourbon Pepper Salmon, Poached Egg and Caper Hollandaise Sauce

Sweet Potato Hash

Assortment of Breakfast Pastries served with Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$31 per person

Taste of Home

Chilled Fresh Orange Juice

Fresh Fruit Martini

Quiche with Organic Spinach and Local Hudson Valley Cheddar Cheese

Breakfast Potatoes

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$24 per person

Wake Up Call

Chilled Fresh Orange Juice

Fluffy Scrambled Eggs

Applewood Smoked Bacon or Banger Sausage

Potato Pancake

Freshly Baked Croissants, Muffins and Assorted Bagels with Cream Cheese, Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$25 per person

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PLATED BREAKFAST

Hale

Chilled Fresh Orange Juice

Amaretto French Toast with Maple Syrup Grilled Peaches, Currants and Orange Chutney

Applewood Smoked Bacon or Banger Sausage

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$27 per person

Fruit Festival

Chilled Fresh Orange Juice

Seasonal Fresh Fruit and Berries

House made Yogurt and Granola

Freshly Baked Breakfast Breads

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$25 per person

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BREAKFAST ENHANCEMENTS

Assorted Naked Juice Shooters: Blue Machine, Berry Blast,
Green Machine, Mighty Mango & Protein Zone

\$5

Assorted Cold Cereals served with Milk

\$4

Yogurt Fruit Parfaits

\$4

Charcuterie

\$10

Fresh Sliced Fruit and Berries offered with Vanilla Yogurt

\$7

Green Apple filled with Blueberries and Almonds

\$5

Half Grapefruit with Cucumber Slices, Drizzled with Honey

\$4

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BREAKFAST ENHANCEMENTS

Belgian Waffles with Maple Syrup, Berry Compote and Whipped Cream, Chocolate Sauce and Blueberry Syrup

\$6

Hudson Valley Smoked Salmon, Tomatoes, Bermuda Onions, Capers, Bagels and Cream Cheese

\$12

Eggs Your Way

Scrambled, Poached, Sunny Side Up, Omelets

Assorted Local Cheeses: Hudson Valley, Cheddar,

Fromage Blanc, Kunik

Fillings to include: Smoked Salmon, Asparagus, Grilled Vegetables,

Grated Cheeses, Ham, Onions, Red and Green Peppers,

Mushrooms, Chopped Bacon, Tomatoes and Sautéed Spinach

\$8

Turkey Sausage

\$4

Irish Steel Cut Oatmeal with Cinnamon and Raisins

\$4

Freshly Baked Apple Turnovers & Cinnamon Rolls

\$3

Freshly Baked Scones served with Assorted Blackberry, Raspberry Jam & Orange Marmalade

\$4

Chicken Apple Sausage

\$5

Hard Boiled Eggs

\$3

Spinach, Swiss Cheese and Bacon Quiche

\$6

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BREAKFAST ENHANCEMENTS

Breakfast Sandwiches

Crisp Applewood Smoked Bacon, Scrambled Eggs and Local Cheddar Cheese on Brioche

\$5

Scrambled Eggs, Spinach and Sundried Tomato with Feta Cheese on Grilled Sour Dough Bread

Croissant with Applewood Smoked Bacon, Scrambled Egg and local Cheddar Cheese

\$5

Ham, Egg and Cheese on a English Muffin

\$5

Breakfast Wraps

Turkey Sausage, Cheddar Cheese, Scrambled Eggs

\$5

Scrambled Eggs, Chorizo, Tomato and Mozzarella Cheese

\$5

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BREAKFAST ENHANCEMENTS

Morning Refresh

Assorted Bagels with Original and Flavored Cream Cheese

\$5

Whole Fresh Fruit

\$3

Sliced Fresh Seasonal Fruit

\$3

Breakfast Bakeries: Scones, Muffins and Cinnamon Rolls

\$6

Coffee & Beverage Refreshments

By the gallon: Chilled Orange, Cranberry, Tomato, Grapefruit and Apple Juice

\$40 per gallon

Soft Drinks and Bottled Water

\$4 each

Freshly Brewed Regular and Decaffeinated Coffee and Teas

\$8 per person/\$67 per gallon

Assorted Bottled Fruit Smoothies

\$6 each

Assorted Energy Drinks

\$7 each

Bottled Ice Tea/Lemonade

\$5 each

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ALL DAY PACKAGES

All Day Beverage

Regular and Decaffienated Coffee
Assortment of Herbal Teas
Assorted Pepsi Co. Soft Drinks
Bottled Water
\$25

All Day Package 1 \$35

Mid-Morning Break

Assortment of Breakfast Pastries
Regular and Decaffienated Coffee
Assortment of Herbal Teas
Assorted Pepsi Co. Soft Drinks
Bottled Water

AM Beverage Refresh

Regular and Decaffienated Coffee
Assortment of Herbal Teas
Assorted Pepsi Co. Soft Drinks
Bottled Water

Afternoon Break

Assorted Cookies and Fudge Brownies
Regular and Decaffienated Coffee
Assortment of Herbal Teas
Assorted Pepsi Co. Soft Drinks
Bottled Water

All Day Package 2 \$45

Mid-Morning Break

Egg and Cheese Croissants
Regular and Decaffienated Coffee
Assortment of Herbal Teas
Assorted Pepsi Co. Soft Drinks
Bottled Water

AM Beverage Refresh

Regular and Decaffienated Coffee
Assortment of Herbal Teas
Assorted Pepsi Co. Soft Drinks
Bottled Water

Afternoon Break

International & Domestic Cheeses, Seasonal
Sliced Fresh Fruits and Berries with French
Bread and Crackers
Regular and Decaffienated Coffee
Assortment of Herbal Teas
Assorted Pepsi Co. Soft Drinks
Bottled Water

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AFTERNOON SNACKS A LA CARTE

Granola & Energy Bars

\$3

Fresh Fruit Skewers with Assorted Dipping Sauces

\$7

Assorted Fresh Baked David's Cookies

\$5

Freshly Baked Brownies and Blondie Bars

\$5

Assortment of Individual Bags of Chips, Pretzels and Popcorn

\$4

Dried Fruits

\$7

Individual Trail Mix

\$5

Chocolate Dipped Pretzels

\$6

Homemade Potato Chips

\$5

Assorted Popcorn: Original, Cheddar Cheese, or Caramel

\$4 One Flavor

\$5 Two Flavors

\$6 Three Flavors

Mixed Berries in a Waffle Cone

\$6

Pretzels with Two Assorted Flavors of Hummus

\$7

Half Apple with Carrot Sticks and Ranch Dip

\$4

Frozen Grapes

\$4

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AFTERNOON BREAKS

Ice Cream Extravaganza

Haagen-Dazs Vanilla and Chocolate Ice Cream and Frozen Yogurt
A choice of Toppings to include: Whipped Cream, Hot Fudge,
Caramel Sauce, Strawberry Sauce, Sprinkles, Oreo's, M&M's,
Reese's Pieces, Gummi Bears and Cherries

Root Beer Floats

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$15 per person

Stadium Break

Corn Dogs with Spicy Deli Mustard

Warm New York Style Pretzels

Assorted Snacks to Include: House made Potato Chips & Hot Butter Popcorn

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$19 per person

The Local Apple Break

Mini Baked Cinnamon Apples

Assorted Apples Dipped in Chocolate, Apples served in Warm Puff Pastry

Miniature Apples stuffed with Apple Sorbet, Apple Chips, Warm Apple Cider

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$15 per person

All breaks served with Assorted Soda and Bottled Water

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AFTERNOON BREAKS

Hudson Valley Break

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

Sesame or Coconut Chicken Tenders with Sweet and Sour Sauce

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$25 per person

Southwest

Tri Colored Nachos Served with Warm Cheddar Cheese Sauce, Sour Cream, Guacamole and Salsa

Mango Chicken Quesadillas

Churros

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$19 per person

All breaks served with Assorted Soda and Bottled Water

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AFTERNOON BREAKS

Mezza Break

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

Vegetable Samosa

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$18 per person

Afternoon Bakeshop

Tower of:
Assorted Freshly Baked Cupcakes

French Butter Cookies

Chocolate Dipped Pretzels

Lemon Bars

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$18 per person

Energizer Break

Pineapples

Mangos

Chocolate Chips

Chocolate Covers Pomegranate

Power Bars, Energy and Protein Bars

Nuts and Dried Fruits

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$19 per person

Snack Attack

Candy Display To Include: Raisinettes, Goobers, Gummi Bears,
Plain and Peanut M&M's

Assorted Snacks to Include: Potato Chips, Doritos®, BBQ Chips,
Smartfood® Popcorn, Pretzels

Brookside Candies

Assorted Ice Cream Bars

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$19 per person

All breaks served with Assorted Soda and Bottled Water

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LUNCH BUFFET

Bestchester Buffet

Artisan Lettuces with Cucumbers, Tomatoes, Diced Eggs, Bacon Bits, Shredded Cheddar Cheese, Croutons, Mushrooms, Black Olives, Beets, Carrots, Jicama

Roasted Cauliflower with Walnuts, Peppers, Scallions and Capers

Chilled Marinated Flank Steak

Grilled Chicken Breast

Chimichurri Marinated Shrimp

Marinated and Grilled Asparagus

Red and Yellow Roasted Peppers

Oven Roasted Tomatoes

Freshly Baked Garlic Bread

Crème Brulee & Mini Fruit Tarts

\$46 per person

Crowne Buffet

Orchard, Apple & Grape Salad offered with Pecans, Raisins & Mayonnaise Emulsion Spinach, Grilled Halloumi Cheese, Prosciutto and Figs, Balsamic Vinaigrette

Soup du Jour

Herb Marinated Shrimp and Scallop Kabobs

Warm Sliced Tenderloin of Beef, Sundried Tomato Aioli

Chick Pea, Edamame, Dried Cranberry with Red and Green Peppers, Shredded Carrots, Red Wine Vinegar, Lemon, Cumin and Extra Virgin Olive Oil

Freshly Baked Rolls & Sweet Butter

Chocolate Dipped Strawberries, Apple Tart, New York Cheesecake

\$48 per person

Lunches served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks. All lunch buffets are 1 hour.

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LUNCH BUFFET

Executive Deli Buffet

Soup du Jour

Traditional Cobb Salad, Ranch Dressing

Tropical Quinoa with Mango Bell Peppers

Toasted Coconut, Cucumber, Red Onion and Honey

Fresh Mozzarella and Tomato Salad, Basil, Virgin Olive Oil

Sliced Grilled Chicken Breast

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

Freshly Baked Rolls with Pesto Mayonnaise, Sundried Tomato Aioli,
Roasted Garlic Mayonnaise, Whole Grain Mustard

Gourmet Cakes and Pies

\$44 per person

Lunches served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks. All lunch buffets are 1 hour.

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LUNCH BUFFET

Far Eastern Buffet

Miso Soup
Asian Chopped Chicken Salad
Chilled Noodle Sesame Salad
Chicken Stir-Fry
Grilled Salmon with Sriracha Lime Soy Marinade
Vegetable Stir Fry
Beef Dumplings Served with Chop Sticks and Fortune Cookies
Fried Rice
Asian Dipping Sauces
Mango Guava Cheesecake, Flourless Chocolate Cake, Sliced Tropical Fruit
Gourmet Cakes and Pies

\$48 per person

Enhancement

Assorted Sushi Rolls with Wasabi, Pickled Ginger and Soy Sauce

\$200 per 50 pieces

Lunches served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks. All lunch buffets are 1 hour.

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EXECUTIVE BOX LUNCH

Boxed lunches include whole fruit, choice of salad, choice of sandwich, Individual bags of potato chips and your choice of cookie or brownie.

\$31 per person

Salad Selection (please select one item)

- Fruit Salad
- Coleslaw
- Purple Potato Salad
- Pasta Salad
- Spinach and Feta Cheese Salad

Sandwich Selection (select two)

- Grilled Chicken Breast with Fresh Mozzarella, Sambal Slaw on Ciabatta Roll
- Asian Roast Beef Sandwich with Cucumbers, Shredded Carrots, Scallions, Mint and Basil, Hoisin Mayonnaise on a Tomato Basil Wrap
- Italian Combo Sandwich, Pepperoni, Capicola, Salami, Ham, Provolone Cheese and Roasted Peppers
- Grilled Vegetable Sandwich with Goat Cheese and Arugula
- Turkey Sandwich, House Pickled Vegetables and Monterey Jack Cheese

Assorted Soda and Bottled Water

Select three sandwiches

\$4

Dessert Enhancement

Three Dessert Pastries

\$5

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DINNER BUFFET

Rockefeller

Roasted Pineapple Salad

Organic Baby Arugula with Roasted Mushrooms, Belgian Endive,
Red and Yellow Peppers Champagne Vinaigrette

Mixed Ceviche Salad

Pan Seared Tenderloin of Beef with Jameson Whiskey Sauce

Chipotle Crusted Leg of Lamb with Cilantro Mojito

Grilled Vegetable Ravioli with Tomato, Fennel and Saffron

Roasted Potatoes

Green Beans and Toasted Walnuts

Artisan Bread Basket

Bailly's Irish Cream Cake

Lemon and Raspberry Mousse Cake

Assorted Mini Pastries and Cookies

Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea

\$84 per person

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LUNCH BUFFET

Metro Buffet

Mixed Field Green Salad with Bleu Cheese and Pears, Balsamic Syrup

Orange Fennel Salad

Grilled Chicken Breast with Fresh Mozzarella, Sambal Slaw on Ciabatta Roll

Smoked Turkey, Cheddar Cheese, Cranberry Mayonnaise on Multigrain Roll

Roasted Vegetable Baquette with Goat Cheese and Fresh Arugula

Roast Beef with Boursin Cheese on Onion Roll

House made Chips

Assorted Gourmet Cakes and Pies

\$43 per person

Tuscany Buffet

House made Mozzarella and Heirloom Tomato Salad,
Drizzled with Balsamic Reduction and Basil Pesto

Calamari Salad with Assorted Peppers, Red Onions, and Red Wine Vinaigrette

Hearts of Romaine Salad, Radicchio, Arugula, and Italian Dressing

Grilled Bronzini Alla Fiorentina

Eggplant Rollatini

Penne Pasta a la vodka with Grilled Chicken Breast and Sautéed Escarole

Tomato Focaccia Bread and Garlic Breadsticks

Tiramisu, Napoleons, Cannolis

\$48 per person

Lunches served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks. All lunch buffets are 1 hour.

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LUNCH BUFFET

The Suburban Buffet

Apple Zucchini Slaw

Mixed Greens with Candied Pecans, Dried Cranberries, Gorgonzola Cheese, Balsamic Vinaigrette

Spicy Chipotle Chicken Wrap – Grilled Chicken Marinated with Chipotle Peppers and Fresh Herbs, Avocado, Tomato, Lettuce, Manchego Cheese and Cilantro-Lime Mayo on a Cheddar Jalapeno Wrap

Tuscan Tuna, White Bean and Arugula on a Ciabatta Roll – Cannellini Beans, Lemon, Olive Oil, Italian Parsley, Tuna, Calamata Olives, Celery, Red Onions

Asian Roast Beef Sandwich with Cucumbers, Shredded Carrots, Scallions, Mint and Basil – Hoisin Mayo on a Tomato Basil Wrap

Italian Combo Sandwich, Pepperoni, Capicola, Salami, Ham, Provolone Cheese and Roasted Red Peppers

Coconut Tres Leches Cake, Thunder Cake, Strawberry Shortcake Bites

\$45 per person

Southwestern Buffet

Cucumber, Mango and Sweet Red Onion Salad

Shrimp, Avocado and Tomato Salad

Mixed Field Green Salad with Casabel Chili Vinaigrette Dressing

Carne Asada, Chimichurri Sauce

Grilled Chicken Breast Mole Sauce

Rice and Beans

Fresh Tortilla Chips Served with Guacamole, Cilantro Salsa and Sour Cream

Churros, Flan, Key Lime Pie

\$47 per person

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PLATED LUNCH

Appetizers select one

Westchester Seafood Chowder – Fresh Local Seafood with Applewood Bacon, Potatoes and Vegetables in an Anise Scented Tomato Broth

Creamy Parsnip and Apple Soup with Focaccia Croutons

Artisan Lettuce with Grape Tomatoes, Shredded Carrots, Cucumbers with Champagne Vinaigrette

Bibb Lettuce with Julienne Jicama, Beets, and Carrots with Dried Figs with Balsamic Fig Vinaigrette

Crowne Salad with Assorted Field Greens, Dried Cranberries, Candied Walnuts, Gorgonzola Cheese with Balsamic Vinaigrette

Baby Organic Spinach Salad with Hard Cooked Eggs, Mushrooms and Red Onions with Warm Pancetta Dressing

House Made Mozzarella with Heirloom Tomatoes, Fresh Basil, Roasted Garlic with Extra Virgin Olive oil

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PLATED LUNCH

Cold

Cobb Salad with Artisan Lettuce Grilled Chicken, Bacon,
Hard Cooked Eggs, Tomato, Avocado and Bleu Cheese

\$46

Ginger and Soy Marinated Seared Chicken with Field Greens with
Almonds, Scallions, Carrots, Green Beans and Red Peppers with
Wasabi Vinaigrette

\$45

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PLATED LUNCH

Entrees select one

Chicken

Grilled Chicken Breast with Apricot Chutney, Rice with Pistachios and Raisins

\$45

Almond Crusted Chicken with Orange Ginger Glaze and Jasmine Rice

\$45

Sautéed Boneless Chicken Breast with Pancetta, Roasted Red Peppers and Fresh Mozzarella – Tomato Basil Sauce and Creamy Polenta

\$46

Crispy Skin Chicken with Preserved Lemon and Shallot Veloute

\$47

Fish

Crispy Skin Salmon with Sautéed Garlic Spinach and Peppadew Pepper Coulis

\$48

Pan Seared Bass with Tomato, Fennel and Saffron Toasted Barley Pilaf

\$50

Beef

Grilled Beef Tri Tip Marinated in Local Captain Lawrence Beer, Chilies and Fresh Herbs Celery Root and Potato Mash Tomato Coulis

\$48

Vegetable

Grilled Vegetable Platter with Scallion infused Quinoa

\$36

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PLATED LUNCH

Dessert

Individual Carrot Cake

Individual Tiramisu

Individual Chocolate Royal - Chocolate Mousse, Milky Hazelnut Crunch and Ganache Topping

Orange Creamsicle - Orange Genoise Layered with Sweet Cream and topped with White Chocolate Curls

Red Velvet Cake - Red Velvet Cake with a Rich Cream Cheese Filling

Tuxedo Bombe - Chocolate Genoise, White, Milk and Dark Chocolate Mousse, Chocolate Ganache Coating

Peanut Butter Explosion - Moist Chocolate Genoise, Rich Peanut Butter Mousse and Fudge Garnished with Brownie Bits

Marquise au Chocolate - Bitter-Sweet Chocolate Mousse with Two Layers of Chocolate Sponge, Soaked with Kirsh Syrup, Glazed with a Chocolate Mirror

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ONE-HOUR COCKTAIL RECEPTION

Choice of 4 Hot and 2 Cold

Hot Hors D'oeuvres

Mini Maryland Crabcakes with
Cajun Remoulade

Steamed Chicken Shoami with Plum Sauce

Steamed Chicken and Shrimp Shoami
with Plum Sauce

Mini French Onion Soup Boule

Lemongrass and Chicken Potstickers

Cozy Shrimp with Scallion and Garlic

Deep Fried Coconut Shrimp

Wild Mushroom Tartlet

Raspberry, Almond and Brie Phyllo

Sesame Chicken Tenders

Rosemary Lamb Chops

Asian Short Rib Pot Pie

Szechuan Beef Satay

Cold Canapes

Choice of:

Crostini's - Fresh Mozzarella, Basil and Sundried Tomato Tapenade

Spinach and Artichoke with Extra Virgin Olive Oil

Smoked Salmon with Red and Yellow Peppers

Asparagus or Melon Wrapped in Prosciutto

Baby Red Potatoes filled with Sour Cream and Caviar

Sliced Filet Mignon on Baguette with
Horseradish Cream

Sliced Curried Chicken with a Spicy Peanut
Sauce on a Wonton Crisp

Spinach and Pomegranate with Goat Cheese
in a Crisp Phyllo Cup

Tuna Tartar with Wasabi Cream on a Wonton Crisp

Hummus Cakes with Black Sesame,
Preserved Lemon and Coriander

\$23 per person

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ONE-HOUR COCKTAIL RECEPTION

Far East Station

Stir-Fry Chicken and Vegetables

Vegetable Fried Rice

Pad Thai Noodles

Thai Spring Rolls

\$22 per person

Tuscany Station select two pastas

Penne Arrabbiata

Orecchiette Pasta with Sauteed Spinach, Grape Tomatoes,
White Wine Butter Sauce

Farfalle with Goat Cheese, Asparagus

Radiatore, Olive Oil, Roasted Vegetables

Farfalle Carbonara

Spinach Ravioli, Red Pepper Cream

Lobster Ravioli, Fennel and Tomato Cream

Served with Grissini, Garlic Parmesan Crostini and Soft Breadsticks

\$13 per person

Chopping Block

Carving Station offered with appropriate sauces and condiments
(Minimum of 30 guests)

1 attendant per 75 Attendees is required at \$150 per attendant

New York Sirloin

\$15

Coriander Crusted Tenderloin of Beef

\$16

Whole Roasted Turkey Breast

\$12

Whiskey Glazed Smoked Ham

\$12

Smoked Pork Loin

\$11

Salmon en Croute, Scallop Mouseline

\$16

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DINNER BUFFET

Westchester

Orange and Fennel Salad with Arugula, White Balsamic Dressing and Red Onion

Antipasta Salad

Israeli Cous Cous with Roasted Vegetables

White Bean Soup with Basil Pistou

Paella Valenciana with Chicken, Shrimp, Clams, Mussels and Green Peas

Grilled Beef Loin Tri Tip Marinated with Captain Lawrence Beer, Lime and Cilantro – Beer Infused Chimmichurri

Penne Pasta with Fontina Cream, Caramelized Shallots, Arugula and Sauteed Red Peppers

Assorted Fresh Vegetables

Artisan Bread Basket

NY Style Cheesecake

Key Lime Pie

Red Velvet Cake

Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea

\$67 per person

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DINNER BUFFET

Bank

Baby Spinach Salad with Maytag Bleu Cheese, Red Onions,
Grape Tomatoes, Chopped Egg, Warm Pancetta Dressing

Jicama Salad with Red and Yellow Peppers, Red Onion and Chili Vinaigrette

Fingerling Potato Salad tossed, Mustard Vinaigrette

Flat Iron Steak with House Made Steak Sauce and Fried Leeks

Pan Roasted Salmon with Hazelnut Crust, Parsnip Puree and Beet Cream

Crispy Skin Chicken with Zinfandel Veloute over Sautéed Asparagus Carrots and Parsnips

Celery Root Smashed Potatoes with Sour Cream and Chives

Green Beans and Sauteed Red Peppers

Artisan Bread Basket

Strawberry Shortcake

Carrot Cake

Orange Creamsicle Cake

Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea

\$80 per person

A \$150 labor fee will be charged for all groups under 20 guests. All prices are per person and subject to 23% taxable service charge and applicable sales tax. Prices and menus are subject to change.

events by crowne plaza

DINNER BUFFET

Martine

Caesar Salad with Black Beans and Corn

Citrus Barley Salad with Lemon, Mushrooms and Leeks

Celery Root and Fennel Soup with Focaccia Croutons

Baked Tilapia with Roasted Tomatoes and Ancho Chilies over Jicama Slaw

Almond Crusted Chicken with Kumquat and Ginger Butter

Penne Arrabbiata

Wild and White Rice Pilaf

Fresh Vegetables

Artisan Bread Basket

Chocolate Kahlua Cake

Pina Colada Cake

Individual Fruit Tarts

Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea

\$63 per person

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DINNER BUFFET

Hamilton

Wheat Berry Salad with Walnuts, Dried Cranberries, Scallion, Lemon, Parsley and Olive Oil

Mixed Field Greens with Toasted Almonds, and Strawberries, with a Mango and Lime Dressing

Zucchini and Green Apple Slaw

Cornmeal Crusted Flounder with Cajun Remoulade Butter

Red Wine Braised Shortribs with Caramelized Root Vegetables

Pan Seared Chicken with Wild Mushrooms over Champagne Braised Cabbage and Pancetta

Soft Polenta

Assorted Fresh Vegetables

Artisan Bread Basket

Individual Apple Tarts

Fran Angelica Cake with Hazelnut Chiffon

Vanilla Haagen-Dazs Ice Cream

Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea

\$76 per person

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PLATED DINNER

Cold Appetizers **SELECT ONE**

Roasted Eggplant, Yellow Pepper, Beefsteak Tomato and House made Mozzarella, Balsamic Syrup

Roasted Beet and Goat Cheese Salad with Julienne Carrots, Jicama, Beets, Mache, Fig Vinaigrette

Fresh Fruit Martini

House Made Mozzarella with Vine Ripened Tomatoes, Extra Virgin Olive Oil, Balsamic Vinaigrette

Hot Appetizers **SELECT ONE**

Braised Chicken with Wild Mushrooms, White Wine and Cream over Boursin Polenta

Vegetable Ravioli, Roasted Tomato Garlic

Whole Wheat Penne Pasta with Arugula, Sauteed Heirloom Tomatoes, Leeks

Lobster Chowder

Grilled Shrimp, Celery Root and Parsnip Puree

\$5

Cumin Coriander Crusted Tenderloin of Beef with Cilantro Oil and Grilled Naan

\$7

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PLATED DINNER

Field Green Salads **SELECT ONE**

Greek Salad

Organic Arugula Salad with House made Mozzarella, Tear Drop Tomatoes, Balsamic Reduction and Roasted Walnut Basil Pesto

Boston Bibb Salad with Crispy Pancetta, Shaved Fennel, Onions, Mushrooms, Mustard Vinaigrette

Organic Mesclun Salad with Tomatoes, Cucumbers and Carrots, Champagne Vinaigrette

Caesar Salad with Golden Croutons, Shaved Parmesan Cheese, Caesar Dressing

Mixed Field Greens, Candied Walnuts, Dried Cranberries, Gorgonzola Cheese, Balsamic Vinaigrette

events by crowne plaza

PLATED **DINNER** SELECT ONE

Entree

Fish

Roasted Cod Fillet with Braised Leek, Blood Orange Butter, Cous Cous and Asparagus

\$61

Grilled Swordfish with Purple Potatoes, Butternut Squash and Roasted Red Peppers served with Sautéed Arugula, Red Wine Butter

\$63

Crispy Skin Salmon with Garlic Sautéed Spinach over a Parsnip Puree Topped with Caramelized Shallots

\$61

Mahi Mahi Spicy Mango Cream, served with Jasmine Rice and Yellow Squash

\$60

Beef

Captain Lawrence Braised Boneless Short Ribs served over Yukon Gold Mashed Potatoes and Roasted Vegetables

\$65

Classic Grilled Filet Mignon, Truffle Madeira Wine Sauce, Fingerling Potatoes, Green and White Asparagus

\$84

Dry Aged New York Strip with House Made Steak Sauce, Sautéed Spinach and Garlic Mashed Potatoes

\$75

Chicken

Sauteed Chicken Breast over Wild Mushroom Risotto, Tarragon Mustard Sauce, Green Beans and Carrots

\$54

French Breast of Chicken, Lemon Pepper, White Wine Volute, Green Bean and Sautéed Red Peppers, Basmati Rice with Raisins and Pistachios

\$56

Asiago Crusted Chicken with Prosciutto, Portabello Mushrooms, Fresh Mozzarella and Tomato - Basil Cream Sauce

\$58

Choice of 2 entrees, additional \$8 per person.

Choice of 3 entrees, additional \$12 per person.

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events by crowne plaza

PLATED **DINNER** SELECT ONE

Duets

Chili Braised Boneless Short Rib and Crispy Skin Wild Striped Bass,
Peppadew Sauce, Green Beans and Carrots and Garlic Mashed Potatoes

\$81

Sautéed Chicken Breast and Grilled Petite Filet Mignon, Morelle Mushrooms,
Cipolini Onion Cream Sauce, Potato Torta

\$80

Pan Seared Chicken Breast and Gilled Salmon, Tomato Fennel Coulis,
Cous Cous and Sautéed Spinach

\$60

Desserts

Apple Tart

Chocolate Fantasy

Cannoli Cake

Red Velvet Cake

Mini Tiramisu & Strawberry Shortcake Bites

Chocolate Royal

Haagen-Dazs Vanilla Ice Cream, Tuille Cup with Assorted Berries

\$5

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COCKTAILS

Top Shelf

Vodka - Absolut

Gin - Bombay Sapphire

Rum - Bacardi

Tequila - Jose Cuervo

Scotch - Johnnie Walker Black

Bourbon - Jack Daniels

Whiskey - Seagram's VO

\$18 First Hour /\$6 additional hour(s)

Premium

Vodka - Grey Goose

Gin - Tanqueray

Rum- Captain Morgan

Tequila - Sauza Commemorativo

Scotch - Chivas Regal

Bourbon - Maker's Mark

Whiskey - Crown Royal

\$20 First Hour /\$7 additional hour(s)

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CASH BAR

Wine
\$8

Mixed Drinks Top Shelf
\$8

Mixed Drinks Premium
\$9

Imported Beer
\$7

Domestic Beer
\$6.50

Mineral Water
\$4

Soft Drinks
\$4

Martini
\$10

Additional charges: \$150.00 bartender charge

Cashier charge \$125.00 for 4 hours
Any additional hour \$25.00

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events by crowne plaza

HOST BAR

Wine
\$7

Domestic Beer
\$6.50

Imported Beer
\$7

Cordials
\$9.50

Top Shelf
\$7.50

Premium
\$8.50

Martini
\$10

Soft Drinks
\$3.50

Water
\$3.50

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WINE LIST

Chardonnay

Bonterra, organic
\$28

Kendall Jackson Grand Reserve
\$48

Mirassou
\$37

Sauvignon Blanc

Geyser Peak, California
\$44

Nobolio, New Zealand
\$36

Pinot Grigio

Dazante
\$32

Santa Margherita
\$39

Pinot Noir

De Loach
\$36

Gnarly head
\$32

Innocent Bystander, Australia
\$32

Mirassou
\$37

Wild Horse
\$40

Riesling

Chateau Ste. Michelle, Columbia Valley
\$40

Merlot

Bonterra, organic
\$35

Clos du Bois
\$34

Lapostolle, Casa, Chile
\$29

Raymond Napa Reserve
\$36

Cabernet Sauvignon

Beaulieu Vineyard Napa
\$66

Bonterra, organic
\$34

Castillo De Molina Reserva, Chile
\$32

Root 1, Chile
\$32

Columbia Crest "Two Vines"
\$34

Main Street Winery
\$29

Shiraz

Jacob's Creek Reserve, Australia
\$36

Chianti

Gabbiano, Italy
\$37

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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.

Meeting Room Data Projection Package

\$625

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

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 Lighting Package

\$350

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

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.