

# events by crowne plaza



*Preparing a menu involves creativity, innovation and planning which are all passions of Chef James (Jim) Shannon, a 40+ year hospitality veteran. He and his culinary team of 20 are devoted to artful details and have a reverence for using only the freshest and most flavorful ingredients. We believe in using local vendors whenever possible to ensure the freshest quality while supporting our community.*

*We take special pride in our proven ability to bring to life the reception of a bride (and groom's) dreams, as well as providing our corporate and leisure groups with the flexibility to customize their vision of a flawless and memorable luncheon or dinner.*

*Chef Shannon fell in love with the culinary arts as a teenager while working in restaurants on the New Jersey shore during youthful summer vacations. Having attended the prestigious Culinary Institute of America, Chef Shannon started his professional career working in award-winning restaurants throughout Florida, Pennsylvania and New Jersey, until his career took him to sunny California with Hilton Hotels. Chef Shannon's memorable accomplishments include preparing meals for various Heads of State - including then President Ronald Reagan - at the venerable Beverly Hilton Hotel, while also preparing dinners for the internationally acclaimed Golden Globe Awards.*

*We are proud to have Chef Shannon heading up our culinary brigade here in beautiful White Plains, NY. He is actively involved with City of White Plains and Westchester County organizations including partnerships with the world-renowned Arts Westchester, donating time and product to various fundraisers, working with local / regional educational institutes on initiatives such as "Career Days" and countless other signature social events.*

*We are confident you and your guests will enjoy a most memorable and much talked about gastronomic experience from our kitchen and food services team!*

## Breakfast Buffet

### Sunnyside

\$34

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Belgian Waffles or Thick Cut Challah French Toast

Offered with Warm Maple Syrup

Fluffy Scrambled Eggs

Grilled Banger Sausage

Smoked Applewood Bacon

Sliced Fresh Seasonal Fruits

Muffins and Croissants

Assorted Bagels with Cream Cheese, Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Breakfast Buffet is a 2 hour period.



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## Breakfast Buffet

Bloomington

\$29

Freshly Squeezed Orange and Cranberry Juices

Fluffy Scrambled Eggs

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

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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## Plated Breakfast

### Maple

\$24

- Freshly Squeezed Orange Juice
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon or Banger Sausage
- Sweet Potato Hash
- 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
- Challah French Toast, Maple Syrup
- Applewood Smoked Bacon or Banger Sausage
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### Fruit Festival

\$25

- Freshly Squeezed Orange Juice
- Seasonal Fresh Fruit Plate
- House made Yogurt and Granola
- Freshly Baked Breakfast Breads
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



## Delightful Morning Breaks

### Continental I

\$19

Apple, Cranberry and Freshly Squeezed Orange Juices

Freshly Baked Breakfast Breads, Muffins, Croissants, and Assorted Bagels with 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

Freshly Baked Assorted Muffins, Breakfast Breads, Danishes

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

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Breaks are 1.5 hour periods.



## Enhancements

Oatmeal with Cinnamon and Raisins	\$3 per person	Bacon, Egg and Cheese Croissant	\$5 per person
Granola Bars	\$3 per person	Ham, Egg and Cheese on an English Muffin	\$5 per person
Apple Turnovers	\$3 per person	Naked Juice Shooters	\$5 per person
Individual Yogurt	\$3 per person	Waffle Station *A culinary attendant required \$125 per 50 guests.	\$5 per person
Scrambled Eggs	\$4 per person	Omelet Station *A culinary attendant required \$125 per 50 guests.	\$7 per person
Yogurt Parfaits	\$4 per person	Smoked Salmon	\$10 per person
Assorted Cereal	\$4 per person		
Scones	\$4 per person		
Turkey Sausage	\$4 per person		



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## Brunch \$54

Orange, Apple and Cranberry Juices

Sliced Fresh Seasonal Fruit

### Eggs

Select One

Scrambled Eggs

Quiche

Eggs Benedict, English Muffin topped with Canadian Bacon,  
Poached Egg and Hollandaise Sauce

Select One

Smoked Applewood Bacon or Banger Sausage

Sweet Potato Hash

### Salads

Select Two

Goat Cheese and Marinated Roasted Beets, Red Onion over a bed of Frisee

Antipasto Salad, Italian meats, Pepporcini, Roasted Peppers,  
Olives, Oil and Vinegar

Fingerling Potato Salad with Mustard Vinaigrette

Caesar Salad, Shaved Parmesan Cheese and Golden Croutons

Zucchini and Apple Slaw

Asian Salad, Green Beans, Shitake Mushrooms, Bean Sprouts,  
Ginger, Scallion Vinaigrette

### Entrees

Select two

Crispy Skin Salmon, Smoked Tomato Coulis

Penne Pasta, Roasted Peppers, Arugula, Portobello Mushrooms,  
Extra Virgin Olive Oil

Smoked Pork Loin, Apricot Chutney

Trout stuffed with Scallop Mousseline, Mango Papaya Salsa, Buerre Blanc

Grilled Chicken Breast, Lemon Herb Volute

Roasted New York Sirloin, Au jus

### Starch

Select one

Cous Cous, Red Roasted Potatoes or Rice Pilaf

Medley of Seasonal Vegetables

Artisan Bread Basket

Assorted Soft Drinks and Water

Freshly Brewed Coffee, Decaffeinated Coffee  
and Assorted Teas



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## Executive Deli Buffet

\$44

Soup du Jour

Traditional Cobb Salad, Ranch Dressing

Orzo Grilled Vegetable Salad

Tuna Salad

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

Gourmet Cakes and Pies

## Enhancements

Penne Pasta Primavera

\$2

Whole Wheat Pasta

\$3

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



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## Metro Buffet

Mixed Field Green Salad with Blue 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  
Home made Prepared Chips  
Assorted Gourmet Cakes and Pies



## \$43 Crowne Buffet

Orchard, Apple & Grape Salad offered with Pecans, Raisins & Mayonnaise Emulsion  
Israeli Couscous Salad with Roasted Vegetables  
Soup du Jour  
Herb Marinated Shrimp & Scallop Kabobs  
Warm Sliced Tenderloin of Beef, Sundried Tomato Aioli  
Corn Salsa  
Freshly Baked Rolls & Sweet Butter  
Chocolate Dipped Strawberries  
Apple Tart  
New York Cheesecake

\$48

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



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## Tuscany Buffet

\$48

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

Assorted Mini Pastries

Cannolis

## Southwestern Buffet

\$47

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

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



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## The Suburban Buffet

\$45

Apple Zucchini Slaw

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

Buffalo Chicken Wrap, Bleu Cheese Dressing

Wasabi Tuna Wrap, Cucumbers, Lettuce, Fresh Tuna in a Tomato Basil Tortilla

Black Angus Steak Sandwich, Sliced NY Sirloin, Caramelized Onions,  
in a Jalapeno Cheddar Wrap

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

Caramel Apple Cake

Thunder Cake

Strawberry Shortcake Bites

## Far Eastern Buffet

\$48

Chilled Lo-mein Noodles, Sesame Ginger Dressing

Ginger Beef and Chicken Stir-Fry

Jasmine Rice

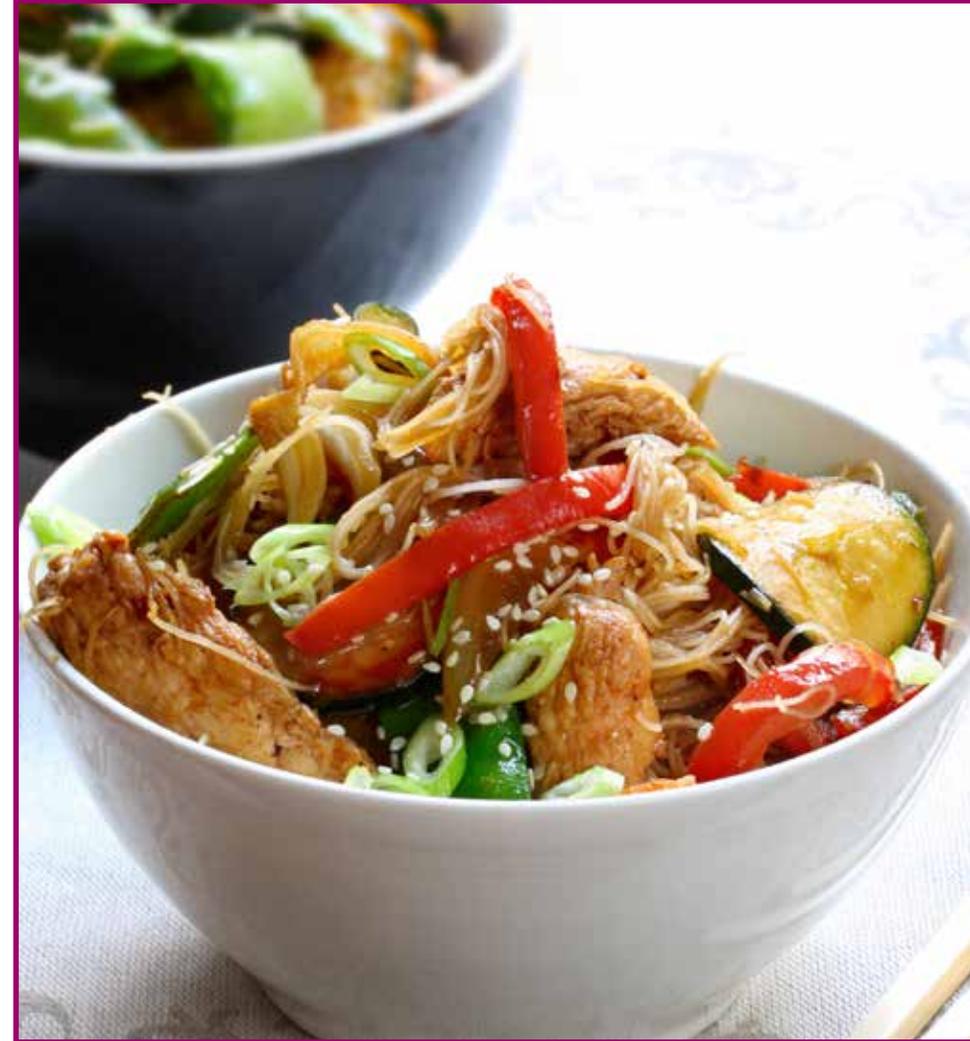
Vietnamese Spring Rolls Served with Chop Sticks and Fortune Cookies

Chef's Selection of Dessert

ENHANCEMENT

Assorted Sushi Rolls with Wasabi, Pickled Ginger and Soy Sauce

50 pieces at \$200



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

## Plated Luncheon

### Appetizers select one

Mixed Field Greens, Carrots, Tomatoes, Cucumbers, Champagne Vinaigrette

House Made Mozzarella with Heirloom Tomatoes, Fresh Basil Drizzled with Extra Virgin Olive Oil

Bibb Lettuce, Endive Haricots Verts, Pears, Pear Balsamic Vinaigrette

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

Baby Leaf Spinach Salad, Warm Pancetta Dressing

### Entrees select one

Seared Chicken Breast, Kumquat Volute and Pomegranate Seeds \$44

Grilled Salmon, Pineapple Mango Salsa \$47

Skirt Steak, Mojito Sauce \$46

Vegetable Risotto \$36

Penne Pasta, Roasted Vegetables, Garlic and Oil, Fresh Herbs \$35

Crispy Skin Chicken Breast, Preserved Lemon Cream Sauce, served with Wild Mushroom Risotto \$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

New York Cheesecake

Chocolate Decadence Cake

Apple Tart

Key Lime Cake

Vanilla Bourbon Cake

### Beverages

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



## Delightful Afternoon Breaks

### Stadium Break

\$19

Corn Dogs with Deli Mustard

Warm New York Style Pretzels

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

### 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

Sesame or Coconut Chicken Tenders with Sweet and Sour Sauce

### Southwest

\$19

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

Mango Chicken Quesadillas

Churros

### Mezza Break

\$18

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

Vegetable Samosa

### 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 Cannoli Nacho

Basket of Whole Fresh Seasonal Fruits



All Breaks include Freshley Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Soda and Water.

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

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## Delightful Afternoon Breaks

### Afternoon Bakeshop

Tower of:  
Assorted Freshly Baked Cupcakes  
French Butter Cookies  
Chocolate Dipped Pretzels  
Lemon Bars  
Assorted Soda and Water

\$18 Beverage Breaks

Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Teas \$7.50

Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Teas, Assorted Soda and Bottled Water \$10.95

### Energizer Break

Fresh Fruit Display to include:  
Seasonal Melons, Fresh Berries and Tropical Fruits  
Power Bars  
Nuts & Dried Fruits

\$19

### Snack Attack

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 Ice Cream Bars

\$19

### Local All Natural

and Gluten Free Sparkling Beverages  
Citrus Ginger, Pomegranate Black Currant and Coffee

\$6 per bottle



All Breaks include Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Soda and Water.

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## One-hour Cocktail Reception \$23

6 pieces per person

### Hot Hors D'oeuvres select 4

Mini Maryland Crab cakes with Red Pepper Mayonnaise

Shrimp Shomai, Plum Sauce

Thai Money Bags

Casino Shrimp

Potato Wrapped Shrimp

Coconut Shrimp

Sesame Chicken Tenders

Rosemary Roasted Baby Lamb Chops

Petite Beef Wellington

Chicken Potstickers

Goat Cheese, Fig, Cranberry and Bacon Puff

Mushroom, Bacon, Leek Focaccia

Malasian Beef Satay

Brie En Croute with Spicy Walnuts

Buffalo Chicken Crisp

Chicago Deep Dish Mini Pizza

Spinach & Artichoke Crisp

Beef or Chicken Arepas

Chicken Samosa, Tamarino Chutney

Tandoori Chicken Satay

Southwest Chili Lime Chicken Kabob

Spinach and Goat Cheese Flatbread

Thai Spring Roll

Pulled Pork Biscuit

Chicken Marsala Pot Pie

### Cold Canapes select 2

Crostini with Fresh Mozzarella and Basil, Sundried Tomato Tapenade

White & Green Asparagus with Prosciutto

Smoked Salmon Roulade on Black Bread

Filet Mignon Baguette, Horseradish Cream

Antipasto Kabob

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## One-hour Cocktail Reception Stations

### Far Eastern Station

Stir-Fry Chicken and Vegetables  
Vegetable Fried Rice  
Pad Thai Noodles  
Thai Spring Rolls

\$21

### Carving Station

#### New York Sirloin

\$14

#### Coriander Crusted Tenderloin of Beef

\$15

#### Whole Roasted Turkey Breast

\$11

#### Whiskey Glazed Smoked Ham

\$11

#### Smoked Pork Loin

Carving Station offered with appropriate sauces and condiments

\$10

Minimum of 30 guests

A culinary attendant is available to prepare to order stations  
(1 per 50 guests) at \$125 per attendant.

### Tuscany Station Select Two Pastas

\$13

Penne Arrabbiata  
Farfalle with Goat Cheese, Asparagus  
Radicatore, 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



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## One-hour Cocktail Reception Stations

### Middle Eastern Display

\$12

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

### Italian Antipasto Display

\$13

Fresh Mozzarella, Roasted Peppers, Kalamata Olives, Prosciutto,  
Pepperoni, Capicola, 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 or Pickled Vegetable Display

### Iced Seafood Display

\$29

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

### Enhancements

\$200 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

### Enhancement: Ice Carving

\$500



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## One-hour Cocktail Reception Stations

### Desserts

Fresh Fruit Fondue \$9.95  
Strawberries, Pineapples, Marshmallows, Pretzel Rods, Pound Cake

Ice Cream Sundae Bar \$11.75  
Vanilla and Chocolate Haagen Dazs Ice Cream  
Whipped Cream, Sprinkles, Butternut finger Smash, Gummy Bears,  
Crushed Oreos, M&M's, Chocolate Covered Raisins and Peanuts,  
Cherries, Strawberry topping and Chocolate Syrup

Pastries \$11.95  
Napoleons, Cannoli, Tiramisu Bites, Chocolate Eclairs,  
Creme Puffs, Profiteroles

Individual Cakes \$14.95  
Apple Tart, Carrot Cake, Cannoli Cake, Tiramisu, Chocolate Royal,  
Chocolate Fantasy and Red Velvet Cake



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## Dinner Buffets

### Westchester

\$67

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

Anitpasta 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 with Chanterelles, Cippolini Onions, Pancetta and Madeira Infused Demi Glace

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

### Bank

\$80

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

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

Fingerling Potato Salad Tossed in Mustard Vinaigrette

Flat Iron Steak with House Made Steak Sauce and Fried Leeks

Crispy Skin Chicken with Peach Veloute and Salt Cured Cherries

Smashed Potatoes with Sour Cream and Chives

Green Beans and Sauteed Red Peppers

Artisan Bread Basket

Strawberry Shortcake

Carrot Cake

Salted Caramel Crunch

Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea



## Dinner Buffets

### Martine

\$63

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



## Dinner Buffets

### 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
- Baily's Irish Cream Cake
- Lemon and Raspberry Mousse Cake
- Assorted Mini Pastries and Cookies
- Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea

\$84

### 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 Tilapia 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 Daz Ice Cream
- Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea

\$76



## Plated Dinner

Select One

### Cold Appetizers

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

Arepas – Chicken or Chili Braised Short Rib with Tomatillo Salsa and Fresh Cheese

Vegetable Ravioli, Roasted Tomato Garlic

Penne Pasta with Arugula, Sundried Tomatoes, Extra Virgin Olive Oil

Lobster Chowder

Grilled Shrimp, Mango Chutney

\$5

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

\$7

### Field Green Salads

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 Mesculyn Salad with Tomatoes, Cucumbers and Carrots, Champagne Vinaigrette

Caesar Salad with Golden Croutons, Shaved Parmesan Cheese



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## 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

Maple Soy Miso Salmon with Green Onion Broth  
served over Baby Bok Choy and Jasmine Rice \$61

Mahi Mahi Spicy Mango Cream,  
served Jasmine Rice and Yellow Squash \$60

#### 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

#### 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

Choice of 2 entrees, additional \$8 per person.  
Choice of 3 entrees, additional \$12 per person.

Entrees are offered with Medley of Seasonal Vegetables, Appropriate Starch,  
Freshly Baked Rolls and Sweet Butter.



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## Plated Dinner

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### 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 Mushroom, 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 Bite

Chocolate Royal

Haagen Daz Vanilla Ice Cream, Tuille Cup with Assorted Berries \$5

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

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

Entrees are offered with Medley of Seasonal Vegetables, Appropriate Starch, Freshly Baked Rolls and Sweet Butter.



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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)



# events by crowne plaza

HOME BREAKFAST BREAKS LUNCH RECEPTIONS DINNER COCKTAILS TECHNOLOGY

## 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



# events by crowne plaza

HOME

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## 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 20 guests.  
All prices are per person and subject  
to 23% service charge and applicable sales tax.  
Prices and menus are subject to change.



# events by crowne plaza

HOME

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## Wine List

### Chardonnay

Bonterra, organic	\$28
Kendall Jackson Grand Reserve	\$58
William Hill	\$45

### Sauvignon Blanc

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

### Pinot Grigio

Dazante	\$32
Santa Margherita	\$39

### Pinot Noir

De loach	\$36
Gnarly head	\$32
Innocent Bystander, Australia	\$32
Valmoissine, France	\$33
Wild Horse	\$40

### Riesling

Chateau Ste. Michelle, Columbia Valley	\$40
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### 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
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### Chianti

Marchesi de Frescobaldi Castiglioni, Italy	\$36
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HOME BREAKFAST BREAKS LUNCH RECEPTIONS DINNER COCKTAILS TECHNOLOGY

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.

## Stage Lightning Package

\$350

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.

