



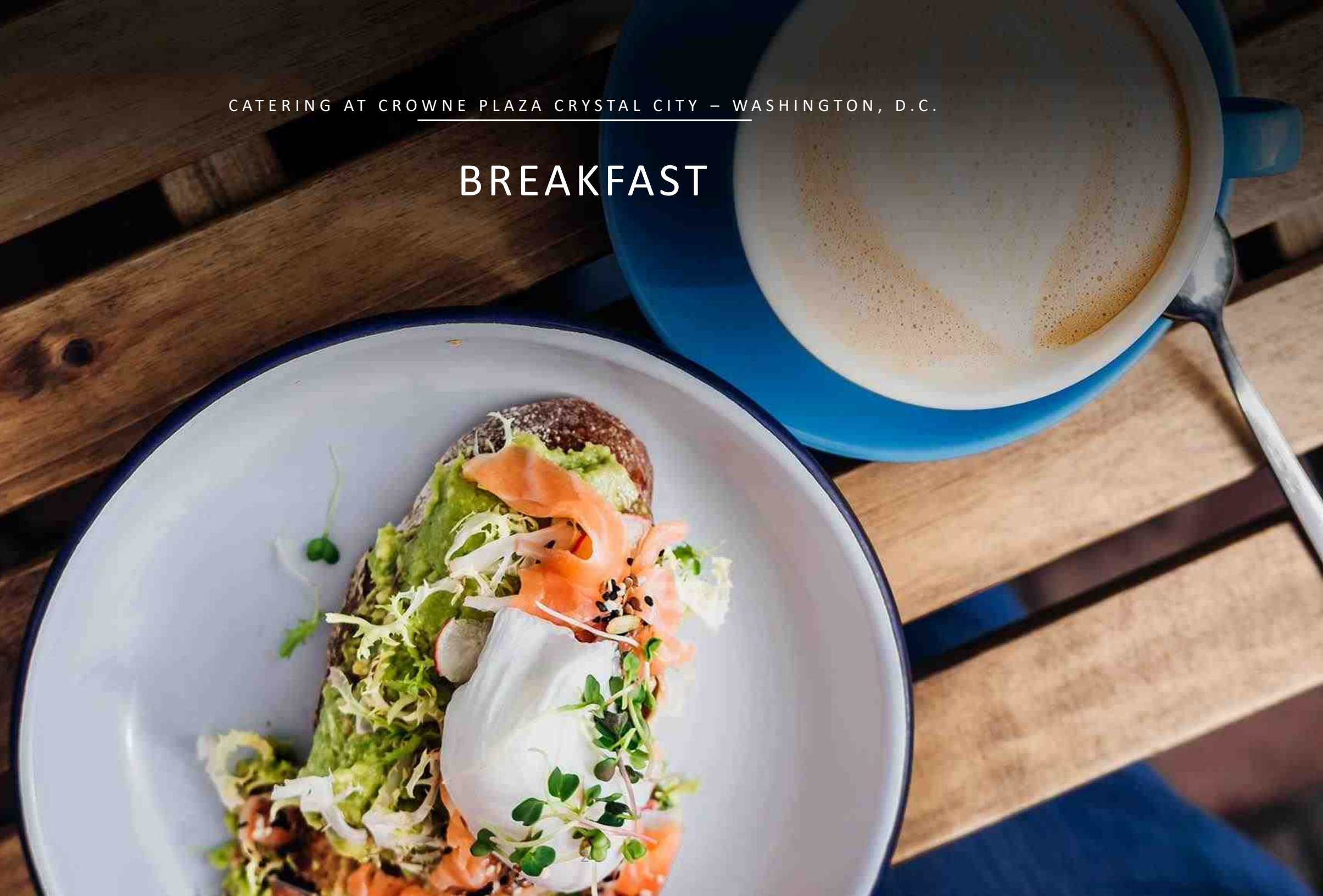
CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

CROWNE PLAZA CRYSTAL CITY – WASHINGTON, D.C. | (703)416-1600 | [HOTEL WEBSITE](#)

CATERING AT CROWNE PLAZA CRYSTAL CITY – WASHINGTON, D.C.

BREAKFAST



BREAKFAST

FRESHLY BREWED GOURMET REGULAR & DECAFFEINATED COFFEE, AND HERBAL TEAS

FRESHLY BREWED GOURMET REGULAR & DECAFFEINATED COFFEE, AND HERBAL TEAS

THE CLASSIC | \$ 24 per guest

- ▶ Orange and cranberry juice
- ▶ Season's picked fresh whole fruit
- ▶ Freshly baked morning pastries with fruit preserves and butter
- ▶ Pure and natural granola and energy bars

THE EXECUTIVE | **\$ 29** per guest

- ▶ Orange, apple and cranberry juice
- ▶ Season's picked fresh whole fruit
- ▶ Freshly baked morning pastries with fruit preserves and butter
- ▶ Pure and natural granola and energy bars

Choose Two:

- ▶ Individual low-fat fruit, plain, and Greek yogurts
- ▶ New York style bagels with fat free and regular cream cheese
- ▶ Assortment of breakfast cereals, bananas, whole and 2% and non-fat Milk (*Soy milk or Almond milk available on request*)





BREAKFAST

BUFFET

ALL BREAKFAST SELECTIONS INCLUDE

FRESHLY BREWED GOURMET REGULAR & DECAFFEINATED COFFEE, AND HERBAL TEAS

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

25 people buffet minimum

COMPLETE BREAKFAST TABLE | \$ 34 per guest

- ▶ Orange and grapefruit juice
- ▶ Season's picked fresh whole fruit, sliced melons, seasonal fruits and berries
- ▶ Freshly baked morning pastries with fruit preserves and butter
- ▶ A medley of breakfast cereals with bananas, whole, 2% and skim milk
- ▶ Farm fresh scrambled eggs
- ▶ Choose two: Applewood smoked bacon, country sausage links or grilled smokehouse ham
- ▶ Choose one: Oven roasted breakfast potatoes with fresh herbs or hash browns

DELICIA BREAKFAST | \$ 39 per guest

- ▶ Orange, cranberry, apple & grapefruit juices
- ▶ House baked assorted Danish, chocolate chip muffins
- ▶ Sweet cream butter, honey, preserves seasonal fruit & berries
- ▶ Honey yogurt parfaits
- ▶ Chilaquiles - Salsa Verde, queso scrambled eggs served with Pico de Gallo
- ▶ Grilled kielbasa, sausage, and applewood smoked bacon frittata
- ▶ Crispy herb breakfast potatoes

BUFFET BREAKFAST

ENHANCEMENTS

Purchased as an enhancement with one of our breakfast breaks or buffets, based on the guarantee.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

FRESH PARFAITS | \$ 8 per guest

- ▶ Pure and natural granola, plain yogurt with berries

SAVORY CROISSANT | \$ 8 per guest

- ▶ Sliced Prosciutto, Arugula with Champagne Vinaigrette, Shaved Dry Jack, Pesto Aioli

STUFFED CROISSANT | \$ 6 per guest

- ▶ Scrambled eggs, smokehouse ham, Swiss cheese

ENGLISH MUFFIN SANDWICH | \$ 8 per guest

- ▶ Hardwood smoked bacon, Scrambled egg, American cheese

WHOLE WHEAT WRAP | \$ 8 per guest

- ▶ Grilled vegetables and whipped hummus

SOUTHWESTERN BREAKFAST BURRITO | \$ 6 per guest

- ▶ Fire roasted salsa

STEEL CUT OATMEAL | \$ 6 per guest

- ▶ Brown sugar, raisins, dried fruits nuts and milk

FRUIT SMOOTHIE | \$ 6 per guest

- ▶ Yogurt, Honey, Seasonal Fruits and Berries

NUTELLA FRENCH TOAST | \$ 9 per guest

- ▶ Served with Warm Maple Syrup, Honey Whipped Butter And Seasonal Berries

SMOKED SALMON FLATBREAD | \$16 per guest

- ▶ with Boursin Cream, Capers, Red Onions, Mozzarella

VEGETARIAN QUICHE | \$ 9 per guest

- ▶ Egg Whites, Asparagus, Tomato, Gruyere, Scallions

BREAKFAST

ALA CARTE ENHANCEMENTS

Sold by the Dozen

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

- ▶ Individual Greek Plain And Fruit Yogurt
\$ 40 per dozen
- ▶ Seasonal Whole Fruit
\$ 36 per dozen
- ▶ Assorted New York Style Bagels with Cream Cheese
\$ 40 per dozen
- ▶ Overnight Oats, chia seeds, bananas, and berries
\$ 42 per dozen
- ▶ House baked danish and muffins
\$ 46 per dozen
- ▶ Chocolate Croissants
\$ 48 per dozen
- ▶ Pecan Sticky Buns
\$ 48 per dozen
- ▶ Cinnamon Rolls
\$ 48 per dozen
- ▶ Seasonal Scones
\$ 48 per dozen
- ▶ Seasonal breads
\$ 30 per dozen
- ▶ Chilled Hard-Boiled Eggs
\$ 36 per dozen
- ▶ Local Bakeshop Donuts
\$ 56 per dozen





B U F F E T

BRUNCH

ALL BREAKFAST SELECTIONS INCLUDE

FRESHLY BREWED GOURMET REGULAR & DECAFFEINATED COFFEE, AND HERBAL TEAS

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

40 people brunch buffet minimum

BRUNCH | \$ 49 per guest

- ▶ Orange And Grapefruit Juice
- ▶ Sliced Market Fruit
- ▶ Market Vegetable
- ▶ Local Bakery Bagel & Cream Cheese
- ▶ Greens Salad with Apple, Salted Caramel Pecan & Aged Cheddar served with Chef's Choice of Dressing
- ▶ Seasonal Muffins, Danishes, Scones, Croissants, 7 Grain And Sourdough Breads
- ▶ Green Juice (Kale, Spinach Cucumber, Apple, Mint)
- ▶ Herbed Scrambled Eggs
- ▶ Smoked Bacon And Sausage
- ▶ Fingerling Potato Hash
- ▶ Quiche Lorraine (Bacon) Or Leek And Gruyere
- ▶ Toffee Waffle, Roasted Apple & Cider Caramel with Warm Maple Syrup
- ▶ *Chicken Scaloppini, Portobello Mushrooms & Red Eye Gravy
- ▶ Oven Roasted Faroe Island Salmon & Grain Mustard Sauce
- ▶ Chef's Choice Of Seasonal Dessert

BREAKFAST

BREAKFAST / BRUNCH STATIONS

Purchased as an enhancement with one of our breakfast / brunch buffets, based on the guarantee.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

25 people per station minimum

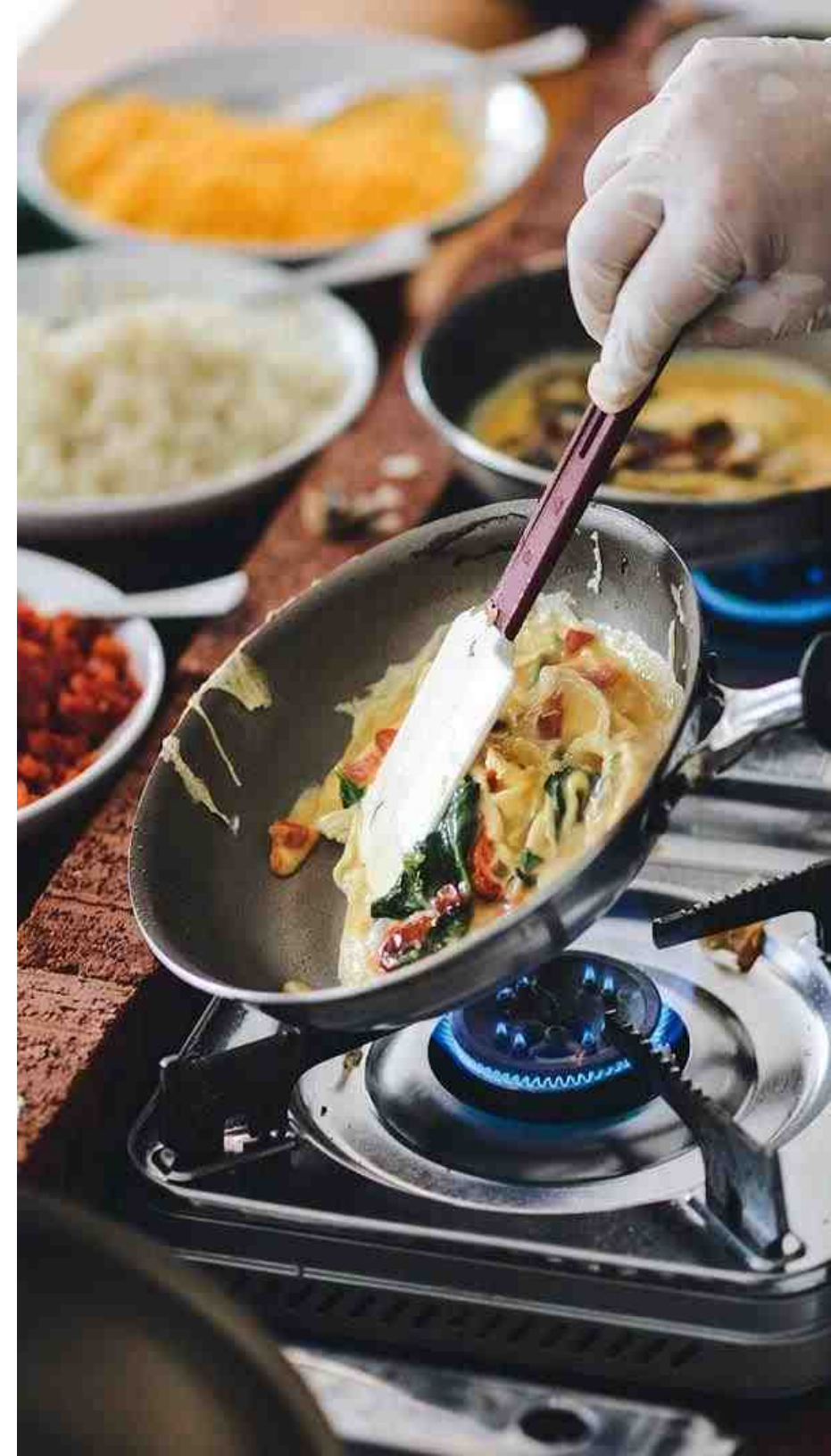
***OMELET STATION | \$ 10** per guest

- ▶ Country Eggs
- ▶ Bacon, Sausage, Ham
- ▶ Tomatoes, Onions, Mushrooms, Bell Peppers, Scallions
- ▶ Cheddar, Mozzarella Cheese

**Requires a chef attendant (\$150 per attendant)*

***SMOKED SALMON STATION | \$ 16** per guest

- ▶ Hard Wood Smoked Salmon
- ▶ New York Style Assorted Bagels
- ▶ Capers, Red Onion, Tomatoes
- ▶ Regular & Flavored Cream Cheese





BREAKFAST

PLATED

PLATED BREAKFASTS INCLUDE

A BASKET OF GOURMET FRESH BAKED CROISSANTS AND SEASONAL MUFFINS SERVED WITH SWEET BUTTER, JAMS AND JELLIES ON EACH TABLE.

SERVED WITH ORANGE JUICE AND FRESHLY BREWED GOURMET REGULAR & DECAFFEINATED COFFEE & HERBAL TEAS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

THE HEALTHY SCRAMBLE BREAKFAST | \$ 32 per guest

- ▶ Egg whites scrambled with green peppers, onions, tomatoes and low-fat mozzarella cheese
- ▶ Fresh Fruit Yogurt Parfait

THE CLASSIC | \$ 35 per guest

- ▶ Fluffy Scrambled Eggs
- ▶ Your Choice of Crisp Bacon, Ham, or Sausage
- ▶ Your Choice of Home Style Breakfast Potatoes or Hashbrowns

CITRUS INFUSED FRENCH TOAST | \$ 32 per guest

- ▶ Orange infused French toast
- ▶ In-season berry compote
- ▶ Warm butter and maple syrup

CATERING AT CROWNE PLAZA CRYSTAL CITY – WASHINGTON, D.C.

BREAKS



BREAKS

ANYTIME

Based on 1 hour of service / Minimum of 20 people

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

NATIONAL'S BREAK | \$ 22 per guest

- ▶ Mini franks with mustard
- ▶ Pretzel bites with ale beer cheddar dip
- ▶ Individual cracker jacks, and roasted peanuts
- ▶ Nacho supreme
- ▶ Assorted Kettle chips served with horseradish sour cream
- ▶ Assorted soft drinks and bottled water

CHOCOLATE KICK | \$ 24 per guest

- ▶ Freshly baked chocolate chunk cookies
- ▶ Mini stuffed chocolate beignets
- ▶ Double fudge brownies
- ▶ Nutella flatbreads with sliced strawberries and walnuts
- ▶ House made mini-carafes of chocolate milk
- ▶ Freshly brewed regular & decaffeinated coffee, and assorted herbal teas

FIESTA BREAK | \$ 23 per guest

- ▶ Tortilla chips served with white cheddar & chorizo dip
- ▶ Roasted mushroom cheese quesadilla, with sour cream, guacamole, and tomatillo salsa
- ▶ Cinnamon churro bites
- ▶ Assorted Mexican sodas and bottled water

HIGH TEA | \$ 25 per guest

- ▶ Tea cookies and lemon bars
- ▶ Assorted tea scones
- ▶ Finger sandwiches – Virginia ham and honey gold grain mustard, Chicken and peach sliders, and Cucumber and tomato on seven grain bread
- ▶ Freshly brewed regular & decaffeinated coffee, and assorted Harney And Sons teas, Milk
- ▶ Assorted soft drinks and bottled water



BREAKS

BREAK BREATHER

Based on 1 hour of service unless otherwise noted / Minimums may apply

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

60 MINUTE REFRESH | \$ 9 per guest

- ▶ Freshly brewed regular & decaffeinated coffee, and hot herbal teas

60 MINUTE POWER UP | \$ 17 per guest

- ▶ Assorted Soft Drinks
- ▶ Still and Mineral Waters
- ▶ Freshly brewed regular & decaffeinated coffee, and hot herbal teas

FIGURE EIGHT BREAK | \$ 41 per guest

Refreshed throughout day

- ▶ Whole Fresh Fruit
- ▶ Assorted Soft Drinks
- ▶ Still and Mineral Waters
- ▶ Freshly brewed regular & decaffeinated coffee, and hot herbal teas

Choice of Four:

- ▶ Harney and Sons Organic Iced Tea
- ▶ Sugar Free Red Bull® energy drink
- ▶ Starbucks® Frappuccino
- ▶ Assorted Naked® bottled smoothies
- ▶ Coconut water
- ▶ Gatorade® | G2®

CYO AM BREATHER | \$ 25 per guest

Minimum 20 people

- ▶ Assorted Soft Drinks
- ▶ Still and Mineral Waters

Choice of Three:

- ▶ Honey drizzle Nutella and walnut stuffed crepes
- ▶ Pure and natural granola and energy bars
- ▶ Fruit yogurt parfait with granola and berries
- ▶ Buttery crumbly coffee cake
- ▶ Selection of bagels with plain and flavored cream cheeses
- ▶ Display of fresh baked breakfast breads and muffins
- ▶ Season's picked fresh whole fruit
- ▶ Fruit smoothie with yogurt, honey, seasonal fruits and berries
- ▶ Sourdough cottage cheese, flax seeds, blueberries, and organic honeycomb
- ▶ Designer trail mix station - raisins, granola, sunflower seeds, mixed dried fruits, almonds, mixed nuts, pretzels

CYO PM BREATHER | \$26 per guest

Minimum 20 people

- ▶ Assorted Soft Drinks
- ▶ Still and Mineral Waters

Choice of Three:

- ▶ Individual Bags of White Cheddar Popcorn
- ▶ Season's Picked Fresh Whole Fruit
- ▶ Sliced Melons, Seasonal Fruits, and Berries
- ▶ Toasted Pita Chip with Smooth Hummus, Caramelized Balsamic Red Onions, and Pine nuts
- ▶ Fiesta Chips with Salsa, Guacamole and Chile Con Queso
- ▶ Decadent Fudge Brownies and Chocolate Chunk Blondies
- ▶ Crudit  Display with Buttermilk Ranch and Blue Cheese Dips
- ▶ Assorted Bags of Potato Chip, Pretzels, Vegetable Chips
- ▶ Local Bake Shop Cupcakes
- ▶ Assorted Freshly Baked Cookies
- ▶ Pure and Natural Granola and Energy Bars
- ▶ Individual Designer Trail Mix Shooters
- ▶ Strawberries Skewers with Brie cheese



BREAKS

A LA CARTÉ ITEMS

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

- ▶ Freshly Brewed Regular & Decaf Coffee
\$ 72 per gallon
- ▶ Assorted Tazo® Tea Selection
\$ 72 per gallon
- ▶ Freshly Brewed Iced Tea
\$ 72 per gallon
- ▶ Fresh Lemonade
\$ 20 per carafe
- ▶ Assorted Regular & Diet Coca Cola Products
\$ 5 per can/bottle
- ▶ Still & Mineral Waters
\$ 5 per bottle
- ▶ Bottled Iced Tea
\$ 5 per bottle
- ▶ Starbucks® Double Shots
\$ 8 per can/bottle
- ▶ Coconut Water
\$ 7 per can/bottle
- ▶ Regular & Sugar Free Red Bull®
\$ 8 per can
- ▶ Naked® Bottled Smoothies
\$ 8 per bottle
- ▶ Individual Bags of Potato Chips, Popcorn and Pretzels
\$ 36 per dozen
- ▶ Granola Bars, Energy Bars, Protein Bars,
\$ 48 per dozen
- ▶ Assorted Full Size Candy Bars
\$ 48 per dozen
- ▶ Warm Soft Pretzels Bites with Spicy Mustard & Cheese Sauce
\$ 4 per person (minimum 20 people)
- ▶ Tortilla Chips with Salsa & Guacamole
\$ 4 per person (minimum 10 people)
- ▶ Miniature Key Lime Tarts
\$ 48 per dozen
- ▶ Assorted Cupcakes
\$ 48 per dozen
- ▶ Freshly Baked Cookies
\$ 46 per dozen
- ▶ Fudge Brownies & Blondies
\$ 46 per dozen
- ▶ Assorted Macarons
\$ 50 per dozen

CATERING AT CROWNE PLAZA CRYSTAL CITY – WASHINGTON, D.C.

LUNCH



LUNCH

BOX LUNCH

BOX LUNCH TO GO INCLUDES A BAG OF POTATO CHIPS, CHEF'S CHOICE OF FRESH WHOLE FRUIT, A FRESHLY BAKED CHOCOLATE CHIP COOKIE, AND A SELECTION OF SOFT DRINKS AND BOTTLED WATER

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

BOXED LUNCH TO GO | \$ 35 per guest

Choice of One Side for All:

- ▶ Homemade Cole Slaw
- ▶ Whole Grain Mustard Potato Salad
- ▶ Pasta Primavera Salad tossed in an Herb Vinaigrette

Select up to Three Sandwiches:

- ▶ Grilled Chicken Breast on Ciabatta – Basil Pesto, Roasted Peppers, Baby Spinach, Provolone cheese
- ▶ BLT and Pimento Cheese on Pullman Brioche – Sliced Beefsteak Tomato, Bacon, Bibb Lettuce, Pimento Cheese
- ▶ Classic Italian Sub – Genoa Salami, Capicola, Provolone, Lettuce, Tomato, banana peppers, homemade Vinaigrette
- ▶ Vegetables Wrap – Grilled and Marinated Vegetables, Hummus, Feta Cheese
- ▶ Sliced Roast Beef on Sourdough – Aged Cheddar, Tomato, Horseradish Mayonnaise
- ▶ Oven Roasted Turkey Breast on Ciabatta – Cranberry Apple Chutney, Greens, Tomatoes, Red Onion



LUNCH

COLD LUNCH TABLES

THIS COLD LUNCH TABLE INCLUDES WATER SERVICE, FRESHLY BREWED ICED TEA,
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

40 people buffet minimum

ARLINGTON DELI | \$ 46 per guest

- ▶ Chef's Soup of the Season
- ▶ Crisp Caesar Salad - Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing
- ▶ Baby Spinach Salad - Candied Walnuts, Poached Pears, Goat Cheese, Herb Vinaigrette
- ▶ Oven Roasted Turkey Breast and Swiss on Ciabatta - Cranberry Aioli , Greens, Tomatoes, Red Onion
- ▶ Open Faced Grilled Vegetables on Flatbreads with smooth Hummus
- ▶ Classic Italian Sub Sandwich - Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette
- ▶ Potato Chips
- ▶ Pickles and Pepperoncini Peppers
- ▶ Dessert - Seasonal Fresh Berries with Fresh Cream and Carrot Cake with Cream Cheese Frosting



LUNCH

COLD LUNCH TABLES

THIS COLD LUNCH TABLE INCLUDES WATER SERVICE, FRESHLY BREWED ICED TEA, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

40 people buffet minimum

MARKET DELI | \$48 per guest

- ▶ Chef's Soup of the Season
- ▶ Traditional Chopped Cobb Salad - Smoked bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing
- ▶ Whole Grain Mustard Potato Salad
- ▶ Homemade Coleslaw

COLD DISPLAYED SANDWICHES

- ▶ Grilled Chicken on Ciabatta - Roasted Red Peppers, Crispy shredded Lettuce, Grilled Red Onion, Pesto Aioli, Provolone cheese
- ▶ Vegetarian Wrap - Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

WARM DISPLAYED SANDWICH *(Choice of One)*

- ▶ Open Faced Meatball Melt - Focaccia Roll, Fresh Mozzarella, Parmesan Cheese, Arugula
- ▶ 3-hour BBQ sauce Pulled Pork Brisket on Ciabatta - Sauerkraut, Swiss Cheese
- ▶ Shrimp Po' Boy on Hoagie - Shredded Lettuce, Tomato, Espelette Aioli

DESSERT STATION

- ▶ Miniature Key Lime Pie
- ▶ Miniature Strawberry Mousse Cake



LUNCH

COLD LUNCH TABLES

THIS COLD TABLE INCLUDES WATER SERVICE, FRESHLY BREWED ICED TEA,
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

40 people buffet minimum

SIMPLY GREENS | \$48 per guest

- ▶ Chef's Soup of the Season

SALAD

- ▶ Caprese Salad - Buffalo Mozzarella, Cherry Tomato and Basil Leaves, Champagne Vinaigrette
- ▶ Mediterranean Quinoa Salad - Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herb Vinaigrette
- ▶ Greens - Romaine Hearts and Iceberg Salad, Baby Greens Salad
- ▶ Toppings - Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs

WARM PROTEINS *Served in cast iron skillets*

- ▶ Grilled Sliced Roasted Chicken Breast
- ▶ Grilled Flank Steak
- ▶ Grilled Faroe Island Salmon
- ▶ Sauteed Mushrooms

DRESSINGS

- ▶ Buttermilk Ranch
- ▶ Balsamic Vinaigrette
- ▶ Creamy Caesar
- ▶ Oil and Vinegar

DESSERT STATION

- ▶ Assorted Miniature Cheesecakes
- ▶ Miniature Chocolate Eclairs

HOT LUNCH TABLES

THESE HOT LUNCH TABLES INCLUDES WATER SERVICE, FRESHLY BREWED ICED TEA,

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

40 people buffet minimum

COUNTRY BBQ | \$ 48 per guest

Sweet Cornbread and Warm Butter

Choice of One Salad:

- ▶ Spinach and Radicchio Salad - Chevre, Croutons, Toasted Pecans Sherry Vinaigrette
- ▶ Burrata Salad - Heirloom Cherry Tomatoes, Strawberries, Fresh Basil, Balsamic Drizzle
- ▶ Sweet Potato Salad - Heirloom Carrots, Parsnips, Bacon, Maple Mustard Vinaigrette

Choice of Two Entrées with Accompaniments:

- ▶ BBQ Pork Shoulder – Smoked and Braised Pork shoulder, BBQ Sauce, and Giardiniera
- ▶ Grilled Chicken Breast – Yukon smashed potatoes, and Herb and Lemon Jus
- ▶ Rosemary Flank Steak – Toasted Faro Pilaf and Espanola Sauce

Dessert Station to Include:

- ▶ Miniature Apple Cranberry Tart
- ▶ Miniature Chocolate Mousse Tart

SOUTH OF THE BORDER | \$ 48 per guest

- ▶ Chicken Tortilla Soup
- ▶ Chipotle Caesar Salad - Romaine, Garlic Croutons, Shaved Parmesan, Spicy Caesar Dressing
- ▶ Mexican Slaw - Shaved Cabbage, Bell Peppers, Jicama, Pico de Gallo, Crispy Corn Tortilla Chips
- ▶ Mexican Rice with Fresh Tomato and Roasted Corn
- ▶ Vegetarian Black Beans with Grilled Scallions and Tomatoes
- ▶ Corn and Flour Tortillas

Choice of Two Proteins:

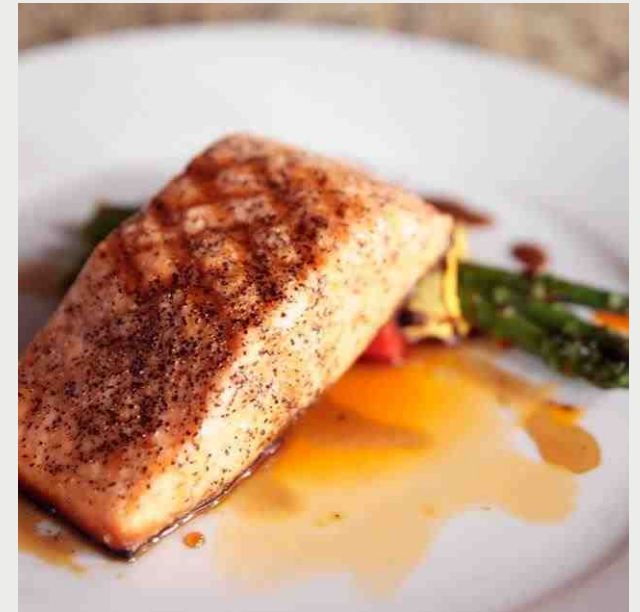
- ▶ Adobo Grilled Flank Steak
- ▶ Cilantro Grilled Chicken
- ▶ Chile Lime Shrimp
- ▶ Pork Carnitas

Available Toppings:

- ▶ Salsa Rojas, Sour Cream, Pico de Gallo, Tomatillo Salsa Verde, Guacamole, Shredded Monterey Jack Cheese

Dessert Station to Include:

- ▶ Miniature Sopapillas - Honey, Mexican Chocolate
- ▶ Miniature Tres Leches Cake - Vanilla Cake, Sweet Milk





LUNCH

HOT LUNCH TABLES

THESE HOT LUNCH TABLES INCLUDES WATER SERVICE, FRESHLY BREWED ICED TEA,
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

40 people buffet minimum

DRAGON BUFFET | \$ 46 per guest

- ▶ Miso Soup - Scallions and Tofu
- ▶ Crispy Wonton Salad - Mixed Greens, Peppers, Ginger Oil, Sriracha Mayo
- ▶ Rice Noodle Salad - Green Cabbage, Carrots, Bell Peppers, Peanut Dressing

Choice of Two:

- ▶ Korean Pork BBQ - Roasted Sweet Potato, Korean BBQ Sauce
- ▶ Almond Chicken - Vegetable Fried Rice
- ▶ Teriyaki Salmon - Crispy Shallots
- ▶ Bao Buns - Braised Pork, Onions, Peppers, Ginger Hoisin

Dessert:

- ▶ Mango Cake
- ▶ White Chocolate Raspberry Cake

TASTE OF ITALY | \$ 49 per guest

- ▶ Chef's Soup of the Season
- ▶ Insalata Caprese - Tomato, Buffalo Mozzarella, Balsamic Syrup, Basil
- ▶ Antipasto Salad - Baby Arugula, Artichoke Hearts, Roasted Red Peppers, Julienne Salami, Kalamata Olives, Basil Pesto Vinaigrette
- ▶ Roasted Pork Loin - Rosemary Sage & Garlic Sundried Tomato Risotto
- ▶ Chicken Parmesan - Three Hour Tomato sauce
- ▶ Penne Pomodoro
- ▶ Herb Focaccia & Cheese Bread Sticks

Dessert:

- ▶ Tiramisu Cake
- ▶ Mini Cannoli

Minimum of 40 guests required for all lunch buffets.

LUNCH

PLATED LUNCH

ALL PLATED LUNCHES INCLUDE WARM ROLLS AND BUTTER, PRE-SET ICE WATER AND ICED TEA,
SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

Select up to three entrees

STARTERS

Choose One:

- ▶ Minestrone Soup - Fresh vegetables, focaccia crouton
- ▶ Mushroom Bisque - Cremini, portobello, shitake, oyster, dry Wine, truffle Butter
- ▶ Crisp Caesar - Romaine hearts, shaved Parmigiano-Reggiano, focaccia croutons, Caesar dressing
- ▶ Caprese - Beefsteak tomato, basil, fresh mozzarella, balsamic drizzle
- ▶ Roasted Beets Salad - Spinach, citrus yogurt, goat cheese, candied pistachios
- ▶ Path Valley Farm Organic Salad - Baby greens, caramelized pecans, dried cranberries, Maytag blue cheese, house-made truffle vinaigrette

DESSERTS

Choose One:

- ▶ Double Chocolate Fudge Cake - Whipped Sweet Cream
- ▶ Coconut Mango Cheesecake
- ▶ Carrot Cake with Cream Cheese Frosting
- ▶ Cheesecake with Fresh Fruit Compote

ENTRÉES

- ▶ Portobello and Vegetable Short Stack of roasted and grilled zucchini, squash, eggplant, red onion, peppers, wilted spinach, pesto oil
\$ 40 per guest
- ▶ Shahi Paneer Curry with basmati rice, cashews and vegetables
\$ 40 per guest
- ▶ Herb Marinated Grilled Chicken Breast served with creamy polenta, shaved almonds, French beans in a red wine sauce
\$ 40 per guest
- ▶ Roasted Grilled Faroe Island Salmon on a bed of wild rice with carnival cauliflower
\$ 45 per guest
- ▶ Tuscan Grilled Flat Iron Steak (Cooked Medium) with fingerling-fennel hash, haricot verts and a brandy sauce
\$ 46 per guest
- ▶ Petite 6oz Sirloin with Olive oil mashed potatoes and broccolini
\$ 49 per guest
- ▶ Homemade Shortcake - Fresh Berries and Whipped Sweet Cream
- ▶ Molten Chocolate Lava Cake - Scoop of Vanilla Ice Cream
- ▶ Key Lime Pie



CATERING AT CROWNE PLAZA CRYSTAL CITY – WASHINGTON, D.C.

RECEPTIONS





RECEPTIONS

CHILLED BITES

BITES ARE SHOWN WITH PER PIECE PRICING / SOLD IN AN ORDER OF 50 PIECES

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

- ▶ Lemon and Thyme Hummus - Crispy pita chip, red onion marmalade
\$ 7 per piece
- ▶ Poached Jumbo Shrimp - Horseradish sauce
\$ 8 per piece
- ▶ Herb Roasted Beef - Onion and bacon jam
\$ 7 per piece
- ▶ Whole Grain Mustard Chicken Salad - Pretzel Cracker, Tart Apple Sweet-Chile Relish
\$ 7 per piece
- ▶ Antipasto Skewers - Marinated artichoke hearts, fresh mozzarella, kalamata olives, roasted red peppers
\$ 7 per piece
- ▶ Diced Roma Tomatoes and Fresh Mozzarella - Basil Pesto, Garlic Toasted French Bread
\$ 7 per piece
- ▶ Tuna Poke - Black Sesame Cone
\$ 7 per piece
- ▶ Beef Tartare and Creole Potato Chip
\$ 7 per piece
- ▶ Brie and Prosciutto Crostini
\$ 7 per piece
- ▶ Peruvian Style Ceviche (Catch of the day and Shrimp)
\$ 8 per piece

DISPLAYS

MAXIMUM OF 60 MINUTES OF SERVICE, MINIMUM OF 25 GUESTS

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

- ▶ Artisanal Cheese Display **\$ 22** per guest
- ▶ Crudit  **\$ 18** per guest
- ▶ Seasonal Fruit **\$ 18** per guest
- ▶ Assorted Dessert Display **\$ 22** per guest
Miniature bite size desserts served with Fresh Brewed Regular & Decaffeinated Coffees and Herbal Teas

RECEPTIONS

HOT BITES

BITES ARE SHOWN WITH PER PIECE PRICING / SOLD IN AN ORDER OF 50 PIECES

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

- ▶ Mini Reubens
\$ 7 per piece
- ▶ Paella Croquets - Shrimp and chorizo with saffron aioli
\$ 7 per piece
- ▶ Chili Lime Chicken Kebabs - sweet pineapple chili
\$ 7 per piece
- ▶ Chicken Tandoori - Indian spiced marinade
\$ 7 per piece
- ▶ Chicken Tinga Soft Tacos – cilantro crema
\$ 7 per piece
- ▶ Salmon Satay with Miso Glaze – soy reduction
\$ 7 per guest
- ▶ Smoked BBQ Pulled Pork Mini Cheddar Biscuit
\$ 7 per guest
- ▶ Buffalo Chicken Spring Roll
\$ 7 per guest
- ▶ Sriracha Chicken Meatball – soy ginger reduction
\$ 7 per piece
- ▶ Quinoa and Zucchini Fritters (Veg) – espelette aioli
\$ 7 per piece
- ▶ Porcini Mushroom Risotto Croquette (Veg)
\$ 7 per piece
- ▶ Slab Bacon Skewers – vanilla bourbon sauce
\$ 7 per piece
- ▶ Peach BBQ Brisket wrapped in Pork Belly – balsamic glaze
\$ 7 per piece
- ▶ Miso Glazed Shrimp Skewers – sweet and hot chili sauce
\$ 7 per piece
- ▶ DC Style Crab Cigar – ponzu aioli
\$ 8 per piece
- ▶ Mini Crab Cake – mustard sauce
\$ 8 per piece





RECEPTIONS

ACTION STATIONS

*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$150 PER ATTENDANT

STATIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE SERVED IN CONJUNCTION WITH A RECEPTION/DINNER BUFFET MENU

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

*FARM STAND CHOP CHOP SALAD | \$ 22 per guest

- ▶ Romaine Hearts and Crisp Iceberg Blend
- ▶ Soft Baby Field Greens and Baby Spinach Leaves
- ▶ Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts,
- ▶ Parmigiano-Reggiano Cheese, Blue Cheese
- ▶ Smoked Bacon, Eggs, Roasted Garlic Herb Croutons
- ▶ Fresh Rolls and Sweet Butter
- ▶ Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

*CRAB CAKE STATION | \$ 25 per guest

- ▶ Crab Cakes Sautéed to Order
- ▶ Fried Green Tomatoes, Sweet Chili, Lime Crème Fraiche

*CUSTOM PASTA CREATIONS | \$ 25 per guest

- ▶ Penne, Farfalle and Four Cheese Tortellini Pastas
- ▶ Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit
- ▶ Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
- ▶ Gorgonzola and Parmesan-Reggiano Cheese
- ▶ Basil Marinara, Pesto and Vodka Sauces
- ▶ Extra Virgin Olive Oil
- ▶ Rustic Bread Display

*GOURMET JAMBALAYA BAR | \$ 27 per guest

- ▶ Fluffy Rice
- ▶ Sautéed Toppings to include Grilled Chicken, Sautéed Shrimp, Oysters, Andouille Sausage, Roasted Red Pepper, Cajun Fried Shallots, Wild Mushrooms, Green Onions

RECEPTIONS

CARVING STATIONS

*CHEF ATTENDANT REQUIRED WITH EACH STATION —\$150 PER ATTENDANT

STATIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE SERVED IN CONJUNCTION WITH A RECEPTION/DINNER BUFFET MENU

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

*CEDAR PLANK ROASTED SALMON

Sweet Dijon Glaze

(Serves 15 people)

\$300 each

*ROOT BEER GLAZED SMOKEHOUSE HAM

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

(Serves 30 people)

\$400 each

*SLOW ROASTED PRIME RIB OF BEEF

Horseradish sauce, Au Jus

(Serves 25 people)

\$695 each

*BEEF TENDERLOIN

Black Angus, Classic Bearnaise, French Petite Rolls

(Serves 12 people)

\$500 each

*MOROCCAN SPICED TURKEY BREAST

Turkey Breast, Mint Greek Yoghurt, Tabbouleh, Pita Bread

(Serves 20 people)

\$400 each

CARVING ENHANCEMENTS | \$ 8 each per guest

Choose up to Two:

- ▶ Braised Cinnamon Apples
- ▶ Braised Greens and Bacon
- ▶ Coconut/Turmeric Basmati Rice
- ▶ Creamed Spinach and Artichoke
- ▶ Grilled Mixed Vegetable
- ▶ Herb Roasted Fingerling Potatoes, Shallots and Fennel
- ▶ Pomme Puree
- ▶ Roasted Yams, Garlic, Lime, and Cilantro
- ▶ Smashed Potatoes, Olive Oil, Sea Salt, Chives
- ▶ Steamed Seasonal Vegetables
- ▶ Truffled Mac and Cheese



CATERING AT CROWNE PLAZA CRYSTAL CITY – WASHINGTON, D.C.

DINNER





DINNER

DINNER BUFFET

DINNER BUFFETS INCLUDE WATER SERVICE, FRESHLY BREWED ICED TEA,
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

40 people buffet minimum

PALADAR LATINO | \$ 79 per guest

- ▶ Mexican Cornbread and Whipped Butter
- ▶ Pozole Soup – Sour cream, green onion
- ▶ Citrus Romaine Salad - Shaved red onion, crispy tri-color tortilla strips, chipotle Caesar dressing
- ▶ Jicama and Butternut Squash Escabeche - Onions, bell peppers, herb-lime vinaigrette
- ▶ Char-Grilled Marinated Skirt Steak - Chimichurri garlic, onions and fresh herbs
- ▶ Roasted Fresh Catch – Pineapple mango salsa, grilled lemon butter
- ▶ Mojo-Rubbed Slow Roasted Pork Loin – Poblano and sweet corn relish, pan jus
- ▶ Cuban Style Black Beans – onion and cilantro
- ▶ Arroz Espanola - Roasted squash, tomatoes and Onion

Dessert Station to Include:

- ▶ Miniature Creamy Caramel Flan
- ▶ Miniature Sopapillas - Honey, Mexican Chocolate
- ▶ Miniature Tres Leches Cake - Vanilla Cake, Sweet Milk

VIVO ITALIANO | \$ 75 per guest

- ▶ Focaccia and Extra Virgin Olive Oil
- ▶ Caprese – Sliced tomato, fresh mozzarella, basil chiffonade, herb vinaigrette
- ▶ Fresh Spinach Leaf Salad - Roasted pecans, pears, gorgonzola, champagne vinaigrette
- ▶ Parmesan Crusted Boneless Breast of Chicken in a roasted garlic tomato sauce
- ▶ Grilled Salmon Puttanesca – Grilled Faroe Island Salmon, Chopped tomatoes, olives, capers
- ▶ Baked Rigatoni - Roasted garlic tomato sauce, mozzarella and shaved Parmesan-Reggiano
- ▶ Grilled Flank Steak - Balsamic glaze, fresh herbs
- ▶ Tuscan Potatoes
- ▶ Marinated Roasted Vegetables

Dessert Station to Include:

- ▶ Miniature Tiramisu
- ▶ Miniature Assorted Italian Pastries
- ▶ Miniature Amaretto Cheesecake

DINNER

DINNER BUFFET

DINNER BUFFETS INCLUDE WATER SERVICE, FRESHLY BREWED ICED TEA,
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

40 people buffet minimum

MEDITERRAENEAN | \$ 95 per guest

- ▶ Warm Rolls & Butter
- ▶ Minestrone Soup
- ▶ Greek Salad - Feta cheese, olives, cucumber
- ▶ Caprese – Baby mozzarella, heirloom tomatoes, basil
- ▶ Moroccan Couscous Salad
- ▶ Cioppino - Shrimp, mussels, fish
- ▶ Lamb Tajine
- ▶ Chicken Saltimbocca - Sage juice
- ▶ Greek Lemon Rice
- ▶ Parmesan Baked Zucchini Wedges – Lemon caper butter

Dessert Station to Include:

- ▶ Miniature Pear Gallate
- ▶ Miniature Honeybee Tart
- ▶ Miniature Baklava

GRILL HOUSE | \$ 89 per guest

- ▶ Warm Rolls & Butter
- ▶ Roasted Tomato Basil and Gorgonzola Bisque
- ▶ Quinoa-Kale Salad - Quinoa, red onion, Julianne sliced toasted almonds, dried cherries, shredded kale
- ▶ Crisp Caesar Salad - Romaine hearts, shaved Parmesan-Reggiano, roasted garlic herb croutons, Caesar dressing
- ▶ Herb Polenta Spinach Salad - Fried polenta croutons, spinach, parmesan cheese, roasted cherry tomatoes, red pepper flakes, lemon vinaigrette
- ▶ Fire-Grilled Beef Tenderloin Medallions – PST citrus butter
- ▶ Grilled Fennel & Garlic Crusted Pork Chops - Scallion-caper vinaigrette
- ▶ Grilled Faroe Island Salmon - Lemon caper butter
- ▶ Baked Potato Bar - Sour cream, smoked bacon, chives, aged cheddar cheese, soft butter
- ▶ Oven Roasted Steakhouse Asparagus

Dessert Station to Include:

- ▶ Assorted Mini Cheesecakes
- ▶ Chocolate Decadence Cake | Raspberry Coulis
- ▶ Assorted Dessert Shooters





DINNER

PLATED DINNER

ALL PLATED DINNERS INCLUDE WARM ROLLS AND BUTTER, PRE-SET ICE WATER AND ICED TEA,
SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

Select up to three entrees

STARTERS *(Choose One)*

- ▶ Seasonal Soup (Chef's daily selection)
- ▶ Crisp Caesar Salad - Baby romaine, creamy roasted garlic dressing, parmesan, crostini
- ▶ Path Valley Farms Organic Salad - Baby greens, caramelized pecans, dried cranberries, Maytag bleu cheese, house made truffle vinaigrette
- ▶ Fresh Spinach Leaf Salad - Baby spinach, candied walnuts, pears, gorgonzola, herb vinaigrette
- ▶ Caprese - Heirloom tomato, mini mozzarella bites, balsamic glaze, micro herbs
- ▶ Roasted Heirloom Beet Salad - Goat cheese, arugula, spiced hazelnuts, pomegranate glaze
- ▶ Classic Wedge Salad - Baby wedge, pickled red onion, candied bacon crisp, caramelized pecan, bleu cheese dressing

DESSERTS *(Choose One)*

- ▶ Bourbon Pecan Chocolate Tart - Pecans, Chocolate bits, Bourbon, and Caramel in a flaky & crispy sweet crust
- ▶ Apple Cranberry Tart - Flaky & crispy sweet crust, granny smith apples and cranberries, walnut streusel
- ▶ Warm Espresso Truffle Souffle - Scoop of vanilla ice cream
- ▶ Cherry Ricotta Cheesecake - Gianduja chocolate sauce
- ▶ Coconut Mango Cheesecake - Raspberry Sauce

SELECT FROM ENTRÉES *(Next Page)*

DINNER

PLATED DINNER

ALL PLATED DINNERS INCLUDE WARM ROLLS AND BUTTER, PRE-SET ICE WATER AND ICED TEA,
SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

ENTRÉES:

Select up to three entrees

- ▶ Roasted airline chicken breast served with creamy polenta, broccolini, sweet onion jam
\$ 60 per guest
- ▶ Chorizo crusted chicken with parsnip puree and tomato soffrito
\$ 64 per guest
- ▶ Grilled Faroe Island salmon with marble potatoes, shaved fennel and a pea shoot pesto
\$ 69 per guest
- ▶ Roasted tenderloin of beef with a cabernet shallot marmalade served with chef's choice of vegetable and truffle mashed potato
\$ 79 per guest
- ▶ Porcini dusted roasted halibut filet served with chef's choice of vegetable, farro risotto and romesco sauce
\$ 72 per guest
- ▶ Berkshire pork chops in an apple gastrique pan jus sauce with roasted root vegetables and chef's choice of starch
\$ 75 per guest
- ▶ Braised short ribs served with creamy white cheddar grits and picked cabbage curtido
\$ 74 per guest
- ▶ Roasted Vegetable Stack over polenta with a red pepper coulis
\$ 56 per guest
- ▶ Shahi Paneer Curry served with basmati rice, cashews and vegetables
\$ 56 per guest
- ▶ Butternut Squash Ravioli with sage brown butter
\$ 56 per guest

ENHANCEMENTS:

- ▶ Seared Grilled Faroe Island Salmon with a Beurre Blanc (GF)
\$ 9 per guest
- ▶ Seared Diver Scallops in a Lemon Caper Herb Butter (GF)
\$ 9 per guest
- ▶ Grilled Jumbo Shrimp (3 pcs)
\$ 11 per guest
- ▶ Jumbo Lump Crab Cake with a Lemon Aioli
\$ 13 per guest
- ▶ Broiled Maine Lobster Tail with butter (GF)
Market Price per guest



CATERING AT CROWNE PLAZA CRYSTAL CITY – WASHINGTON, D.C.

BEVERAGE





BEVERAGE

HOSTED PACKAGE BARS

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER (up to three hours, \$50 each additional hour)

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

HOSTED HOUSE

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ Martell VS Cognac
- ▶ The Famous Grouse Scotch
- ▶ Domestic and Imported Beer
- ▶ House Wines (Three Thieves Pinot Grigio, Chardonnay, Cabernet Sauvignon, and Pinot Noir)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$ 36 per person for Two Hours

\$ 17 per person each additional hour

HOSTED PREMIUM

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi White Rum
- ▶ Crown Royal Whiskey
- ▶ Jose Cuervo Silver Tequila
- ▶ Courvoisier VSOP Cognac
- ▶ Dewars Scotch
- ▶ Domestic and Imported Beer
- ▶ Premium Wines (Tera d'Oro Pinot Grigio & Moscato, and Decoy by Duckhorn Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon and Pinot Noir)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$ 42 per person for Two Hours

\$ 20 per person each additional hour



BEVERAGE

HOSTED PACKAGE BARS

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER (up to three hours, \$50 each additional hour)

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

HOSTED DOMESTIC BEER & WINE

- ▶ Bud Light
- ▶ Budweiser
- ▶ Miller Light
- ▶ Coors Light
- ▶ Three Thieves Pinot Grigio
- ▶ Three Thieves Chardonnay
- ▶ Three Thieves Cabernet Sauvignon
- ▶ Three Thieves Pinot Noir
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$ 25 per person for Two Hours

\$ 12 per person each additional hour

HOSTED PREMIUM BEER & WINE

Select 6 Beers and 4 Wines

- | | |
|--|-----------------|
| ▶ Bud Light | ▶ Miller Light |
| ▶ Budweiser | ▶ Coors Light |
| ▶ Heineken | ▶ Corona |
| ▶ Samuel Adams | ▶ Stella Artois |
| ▶ Heavy Seas IPA | ▶ Blue Moon |
| ▶ Flying Dog IPA | ▶ Angry Orchard |
| ▶ Tera d'Oro Pinot Grigio | |
| ▶ Tera d'Oro Moscato | |
| ▶ Decoy by Duckhorn Chardonnay | |
| ▶ Decoy by Duckhorn Sauvignon Blanc | |
| ▶ Decoy by Duckhorn Merlot | |
| ▶ Decoy by Duckhorn Cabernet Sauvignon | |
| ▶ Decoy by Duckhorn Pinot Noir | |
| ▶ Assorted Soft Drinks | |
| ▶ Bottled Still and Sparkling Water | |

\$ 32 per person for Two Hours

\$ 15 per person each additional hour

CONSUMPTION BARS

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER (up to three hours, \$50 each additional hour)

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES / MINIMUMS WILL APPLY

HOUSE BRANDS | \$ 12 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ Martell VS Cognac
- ▶ The Famous Grouse Scotch

PREMIUM BRANDS | \$ 14 per drink

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi White Rum
- ▶ Crown Royal Whiskey
- ▶ Jose Cuervo Silver
- ▶ Courvoisier VSOP Cognac
- ▶ Dewars Scotch

NON-ALCOHOLIC BEVERAGES | \$ 6 per drink

- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

DOMESTIC BEER | \$ 7 per drink

- ▶ Bud Light, Budweiser, Miller Light, Coors Light

IMPORTED/CRAFT BEER | \$ 8 per drink

- ▶ Heineken, Corona, Stella Artois, Sam Adams, Heavy Seas IPA, Flying Dog IPA, Blue Moon, Angry Orchard

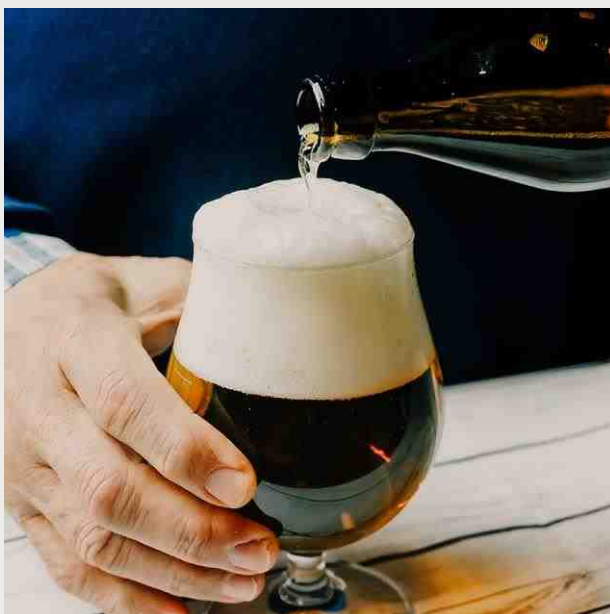
HOUSE WINE | \$ 12 per glass

- ▶ Three Thieves Pinot Grigio, Chardonnay, Cabernet Sauvignon, and Pinot Noir

PREMIUM WINE | \$ 14 per glass

- ▶ Decoy by Duckhorn Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, and Pinot Noir
- ▶ Banfi Pinot Grigio, and La Marca Prosecco





BEVERAGE CASH BAR

ALL BARS REQUIRE A BARTENDER AND A CASHIER

\$150 PER BARTENDER AND \$150 FOR CASHIER (up to three hours each, \$50 each additional hour)

PRICES ARE INCLUSIVE OF APPLICABLE TAXES / Minimums will apply

HOUSE BRANDS | \$ 12 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ Martell VS Cognac
- ▶ The Famous Grouse Scotch
- ▶ Domestic and Imported Beer
- ▶ House Wines (Three Thieves Pinot Grigio, Chardonnay, Cabernet Sauvignon, and Pinot Noir)

DOMESTIC BEER | \$ 7 per drink

- ▶ Bud Light, Budweiser, Miller Light, Coors Light

IMPORTED/CRAFT BEER | \$ 8 per drink

- ▶ Heineken, Corona, Stella Artois, Sam Adams, Heavy Seas IPA, Flying Dog IPA, Blue Moon, Angry Orchard

PREMIUM BRANDS | \$ 14 per drink

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi White Rum
- ▶ Crown Royal Whiskey
- ▶ Jose Cuervo Silver Tequila
- ▶ Courvoisier VSOP Cognac
- ▶ Dewars Scotch
- ▶ Domestic and Imported Beer
- ▶ Premium Wines (Tera d'Oro Pinot Grigio & Moscato, and Decoy by Duckhorn Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon and Pinot Noir)

NON-ALCOHOLIC BEVERAGES | \$ 6 per drink

- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water



BEVERAGE

“SPIKE-IT” STATIONS & SPARKLING WINES

OPTIONAL BEVERAGE STATIONS AND SPARKLING WINES TO BE ADDED ON ANY HOSTED BAR PACKAGE, NOT INCLUDING CASH BAR
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

COLLINS STAND | \$36 per guest (2 hours)

- ▶ Fresh lemonade, iced teas, aromatic syrups and flavors, fruit
- ▶ Additional fruit purees and juices
- ▶ Four Roses bourbon, Bombay Original gin and St. Germain

BLOODY MARY BAR | \$32 per guest (2 hours)

- ▶ Tomato juice, Clamato, hot sauces, horseradish, Worcestershire, pepper, salt
- ▶ Pickled vegetables, spices
- ▶ New Amsterdam vodka, Bombay Original gin

HOUSE SPARKLING WINE | \$ 37 per bottle

- ▶ LaMarca Prosecco

PREMIUM SPARKLING WINE | \$ 56 per bottle

- ▶ Piper Sonoma Brut NV sparkling wine