



**CROWNE PLAZA**

**COLORADO SPRINGS**

**THE PLACE TO MEET.**

## *All Day Meeting Packages*

### Grand Coffee Service

#### *Early Morning Eye Opener*

Breakfast Pastries with Fruit Preserves and Creamy Butter, Assorted Individual Yogurts,  
Assortment of Chilled Fruit Juices,  
Freshly Brewed Coffee, Decaffeinated Coffee, Variety of Hot Herbal Tea

#### *Mid Morning Refresher*

Granola Bars, Freshly Brewed Coffee, Decaffeinated Coffee, Variety of Hot Herbal Tea  
Bottled Water and Assorted Soft Drinks

#### *Afternoon Pick Me Up*

Freshly Baked Cookies and Double Fudge Brownies, Chex Mix, Freshly Brewed Coffee, Decaffeinated Coffee  
Variety of Hot Herbal Tea, Bottled Water and Assorted Soft Drinks

### The Total Package

#### *Early Morning Eye Opener*

Breakfast Pastries with Fruit Preserves and Creamy Butter, Assorted Individual Yogurts  
Assortment of Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee, Variety of Hot Herbal Tea

#### *Mid Morning Refresher*

Granola Bars, Freshly Brewed Coffee, Decaffeinated Coffee, Variety of Hot Herbal Tea  
Bottled Water and Assorted Soft Drinks

#### *Lunch Buffet*

Choice of one of our Lunch Buffet Options

#### *Afternoon Pick Me Up*

Freshly Baked Cookies and Double Fudge Brownies, Chex Mix, Freshly Brewed Coffee, Decaffeinated Coffee  
Variety of Hot Herbal Tea, Bottled Water and Assorted Soft Drinks

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### *Plated Breakfast Entrees*

Plated breakfast selections include Bakery Fresh Assorted Pastries served with Creamy Butter and Jam, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea, Orange Juice  
Choice of Meat: Crispy Bacon, Sausage Patties, Sausage Links or Ham Steak

#### **The All American**

Two Fluffy Scrambled Eggs, Choice of Meat  
Breakfast Potatoes

#### **Blintzes**

Three Sweet Cheese Blintzes with Choice of Topping  
(Apple, Strawberry or Peach)  
Served with Scrambled Eggs and Choice of Meat

#### **The Colorado**

Corned Beef Hash, Scrambled Eggs,  
Choice of Meat and Breakfast Potatoes

#### **Croissant Sandwich**

Large Buttery Croissant filled with Scrambled Eggs, Ham  
and American Cheese. Served with O'Brien Potatoes

#### **Heuvos Rancheros**

Scrambled Eggs with Peppers, Onions and Chorizo  
topped with Pork Green Chili and Cheddar Jack Cheese  
Two Folded Tortillas, Breakfast Potatoes and  
Black Bean and Rice Relish

#### **Rolled Pancakes**

Three Rolled Pancakes with Choice of Filling  
(Apple or Blueberry)  
Served with Scrambled Eggs and Choice of Meat

#### **Western Scrambler**

Two Fluffy Scrambled Eggs with Diced Ham, Green Peppers and Onions  
Served with Choice of Meat and Breakfast Potatoes

### *Continental Breakfast Buffets*

#### **Express Continental**

Assorted Bakery Fresh Muffins,  
Pastries and Coffee Cake  
Creamy Butter and Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Herbal Tea  
Orange and Cranberry Juice

#### **The Crowne Continental**

Bakery Fresh Muffins, Pastries and Bagels  
Assorted Cream Cheese, Creamy Butter  
and Fruit Preserves  
Sliced Fresh Fruit Display and Individual Yogurts  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Herbal Tea, Orange and Cranberry Juice

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### ***Breakfast Buffets***

Breakfast Buffet selections include Bakery Fresh Assorted Pastries served with Creamy Butter and Jam, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea, Orange, Cranberry and Apple Juice  
A Minimum of 20 guests is required

#### **The All American Buffet**

Seasonal Fresh Fruit Display  
Scrambled Eggs  
Crispy Bacon  
Sausage Patties or Links  
Cinnamon Battered French Toast with Warm Syrup  
Breakfast Potatoes

#### **The Southwestern Buffet**

Seasonal Fresh Fruit Display  
Scrambled Eggs with Cheddar Cheese  
Warm Flour Tortillas  
Pork Green Chili, Salsa and Sour Cream  
Crispy Bacon  
Sausage Patties or Links  
Breakfast Potatoes

#### **The Colorado Buffet**

Seasonal Fresh Fruit Display  
Corned Beef Hash  
Scrambled Eggs  
Crispy Bacon  
Country Style Sausage Gravy with Hot Buttermilk Biscuits  
Breakfast Potatoes

### ***Enhancements***

Assorted Dry Cereals with Milk

Hard Boiled Eggs

Yogurt Parfait Station  
Granola, Fruit Toppings and Vanilla Yogurt

Chocolate or Raspberry Croissants

Country Style Sausage Gravy with  
Hot Buttermilk Biscuits

Made to Order Omelet Station  
(Attendant Fee of \$75.00 per attendant)

Assorted Hot Cereals

Choice of one served with Appropriate Condiments:

- Chocolate Malto Meal
  - Oatmeal
  - Buttery Grits
- Brown Sugar Cream of Wheat

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### *A La Carte*

Seasonal Fresh Fruit

Whole Seasonal Fruit

Assorted Individual Fruit Yogurts

Assorted Croissants and Muffins

Assorted Sliced Breakfast Breads and Coffee Cakes

Assorted Bagels with Appropriate Accompaniments

Bakery Fresh Jumbo Cinnamon Buns

Assorted Gourmet Cookies

Double Fudge Brownies

Cliff Energy Bars

Mixed Nuts

Assorted Ice Cream Bars

Large Warm Soft Pretzels with Mustard

Add cheese sauce for an additional cost

Dry Pretzels

Tortilla Chips and Salsa

Potato Chips and French Onion Dip

Pita Chips and Roasted Red Pepper Hummus

### *Beverages*

Freshly Brewed Coffee or Decaffeinated Coffee

Variety of Hot Herbal Tea

Orange, Cranberry, Grapefruit, Tomato, Pineapple Juice

Iced Tea with Lemon Wedges

Lemonade & Fruit Punch

Assorted Soft Drinks & Bottled Water

Bottled Gatorade

Bottled Vitamin Water

Bottled Izze (Grapefruit, Blackberry, Orange, Pomegranate)

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### *Specialty Breaks*

All breaks require a minimum of 20 guests. Prices are quoted for one half hour

#### **Chocolate Indulgence**

Chocolate Chip Cookies, Chocolate Cookies  
Double Fudge Brownies  
Assorted Candy Bars  
White Chocolate Mousse  
Hot Chocolate  
Freshly Brewed Coffee and Decaffeinated Coffee  
White Milk

#### **Sundae Afternoon**

Vanilla, Chocolate and Strawberry Ice Cream  
Fruit Toppings, Chopped Nuts  
Chocolate Sauce, Carmel Sauce  
Whipped Cream, Sprinkles  
Cherries  
Chocolate Chips  
Tropical Fruit Punch

#### **The Cimarron**

Swedish Meatballs  
Chicken Tenders with Honey Mustard Sauce  
Vegetable Cruautés with Ranch Dip  
Assorted Dessert Squares

#### **High Tea**

Assorted Scones, Assorted Finger Sandwiches  
Assorted Petit Fours  
Gourmet Cookies  
Assorted Hot Herbal Tea and Lemon Ice Water

#### **Take Me Out To The Ballgame**

Peanuts and Cracker Jacks  
Freshly Popped Popcorn  
Tortilla Chips with Chili Con Queso Dip  
Jalapenos and Black Olives  
Assorted Soft Drinks and Bottled Water

#### **The Energy Boost**

Assorted Granola Bars  
House Trail Mix  
Sliced Granny Smith Apple Packs  
Celery Sticks  
Crackers  
Peanut Butter Dip  
Smart Water

Choice of one:

All Beef Hot Dog, Bratwurst or Corn Dog  
with Condiments

Choice of one energy drink

Cherry Bing, Red Bull or 5 Hour Energy Shooter

All Beef Hot Dog, Bratwurst or Corn Dog  
with Condiments and one Domestic Beer

#### **One Hour Beverage Break**

Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Soft Drinks and Bottled Water

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## *Plated Lunch Entrees*

All entrees are served with:

Mixed Greens Salad, Red Cabbage, Shaved Carrots, Cherry Tomatoes and Cucumbers with choice of two dressings

Salad dressing choices: Ranch, Herb Italian Vinaigrette, Raspberry Vinaigrette,

Blue Cheese, Balsamic Vinaigrette and Honey Dijon

Choice of Starch and Vegetables

Freshly Baked Rolls and Creamy Butter

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

### **Focaccia Encrusted Chicken**

Tender Chicken Breast Encrusted with Focaccia Bread  
Crumbs drizzled with an Herb Veloute Sauce

### **Roasted Pork Loin**

Herb Roasted Pork Tenderloin Sliced and Topped  
with a Apricot Demi Glaze

### **Cilantro Lime Chicken**

Grilled Chicken Breast with a Cilantro Lime Glaze

### **Mahi Mahi**

Baked Mahi Mahi with a Tropical Pico de Gallo

### **Chicken Parmesan**

Grilled Breast of Chicken  
with Marinara Sauce and Mozzarella Cheese Blend

### **Filet of Salmon**

Seared Filet of Atlantic Salmon Topped  
With a Citrus Glaze

### **Beef Lasagna**

Seasoned Beef and Layers of Pasta topped  
with Marinara and 3 Cheeses

### **London Broil**

Marinated and Thinly Sliced Tender Flank Steak  
Topped with a Sweet Caramelized Onion Demi

### **Flat Iron Steak**

Grilled 6 oz. Flat Iron Steak with a Cracked Black Peppercorn Demi

### **Pesto Pasta Primavera**

Roasted Vegetables Served on a Bed of Pasta  
with a Basil Pesto Cream Sauce

### **Oriental Stir Fry**

Tofu and Oriental Vegetables with Steamed Rice  
and a Pineapple Teriyaki Sauce

## Starch Accompaniments

Buttered Pasta

Wild Rice Pilaf

Garlic Mashed Potatoes

Roasted Baby Red Potatoes

## Vegetable Accompaniments

Mixed Vegetables

Green Beans with Roasted Red Peppers

Broccoli and Julienne Carrots

Capri Blend Vegetables

*Split Entrées – Higher Menu Price will be charged*

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### *Casual Plated Luncheon*

All casual plated luncheons are served with:  
Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

#### Salads

##### **Caesar Salad**

Romaine Lettuce with Shredded Parmesan Cheese  
Roasted Red Pepper and Garlic Croutons,  
Caesar Dressing  
Fresh Baked Rolls and Creamy Butter  
Grilled Chicken

##### **Greek Salad**

Romaine Lettuce Hearts with Crumbled Feta  
Cheese, Kalamata Olives, Red Onions,  
Cherry Tomatoes and Cucumbers.  
Cusabi or Greek Vinaigrette Dressing  
Fresh Baked Rolls and Creamy Butter

Substitute Grilled Shrimp for an additional amount

##### **Cobb Salad**

Diced Turkey Breast, Ham, Tomatoes,  
Hard Boiled Eggs, Crumbled Blue Cheese,  
Cucumbers, Bacon Pieces  
on a Bed of House Blend Lettuce  
Raspberry Vinaigrette, Honey Dijon or Ranch  
Fresh Baked Rolls and Creamy Butter

##### **Oriental Chicken Salad**

Grilled Boneless Chicken Breast on a  
Bed of Romaine Lettuce with Sweet Bell Peppers  
Water Chestnuts, Almonds, Mandarin Oranges  
Tomatoes, Chinese Soba Noodles  
Oriental Sesame Dressing or  
Balsamic Tangerine Vinaigrette  
Fresh Baked Rolls and Creamy Butter

#### Sandwiches

All sandwiches are served with: Lettuce, Tomato, Onion, Pickle Spear on the side, Mayonnaise and Mustard  
Choice of one Side Item: Pasta Salad, Potato Salad, Cole Slaw or Individual Bags of Potato Chips

##### **Classic Hoagie**

Sliced Genoa Salami, Hickory Smoked Ham, Turkey  
Swiss and Cheddar Cheese on a Soft French Roll

##### **Super Turkey Croissant**

Thinly Sliced Smoked Turkey Breast piled high on a large  
Croissant with Crispy Bacon and Swiss Cheese

##### **Chicken Salad**

Creamy Chicken Salad with Sun Dried Tomatoes  
and Artichokes On a Brioche Bun

##### **Tuna Salad**

Hearty Tuna Salad with Hard Boiled Eggs and Celery  
on a Bavarian Pretzel Roll

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### *Luncheon Dessert Choices*

(Choice of one)

**Grandma's Carrot Cake**  
with a Sweet Cream Cheese Frosting

**Gone to Heaven Chocolate Pie**  
with a Peppermint Whipped Cream

**Dutch Apple Pie**  
with Spiced Chantilly Cream

**Spiced Peach & Mascarpone Cheese Strudel**  
with a Vanilla Bourbon Sauce

**Forest Berry Tart**  
Deep Dish Tart with Apricot Glaze

**Layered Lemon Chiffon Cake**  
with Raspberry Coulis

**Chocolate Layer Marquis Cake**  
Chocolate Layer Cake with Chocolate Icing and finished with Chocolate Buttercream & French Icing

### *Picnic Lunch*

Choices of:

- Grilled Chicken Pesto with Provolone and Roasted Red Peppers on a Brioche Bun
  - Roast Beef and Cheddar on a Soft French Roll
  - Classic Hoagie with Genoa Salami, Hickory Smoked Ham, Turkey, Swiss and Cheddar Cheese on a Soft French Roll
  - Ham and Swiss on a Pretzel Hoagie Roll
- Vegetable Wrap with Avocado and Garden Cream Cheese Spread, Cucumbers, Vegetable Mix, Alfalfa Sprouts and Tomatoes wrapped in a Tomato Basil Tortilla

Lettuce, Tomato, Onion, Pickle Chips on the side

Individual Bag of Chips

Piece of Whole Fruit

Large Chocolate Chip Cookie

Mayonnaise and Mustard Condiment Packet

Assorted Soft Drink or Bottled Water

Plated Lunch

Boxed Lunch

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## Lunch Buffets

All lunch buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea  
A Minimum of 20 guests is required

### Deli Buffet

Choice of Soup  
Fresh Chicken or Tuna Salad  
Freshly Sliced Ham, Roast Beef and Smoked Turkey  
American, Provolone, Swiss and Cheddar Cheese  
Lettuce, Tomato, Onions, Pickles  
Mayonnaise and Mustard  
Pasta and Potato Salad  
Assorted Breads  
Assorted Dessert Bars

### Soup, Salad Buffet

Choice of (2) Soup  
Mixed Field Greens  
Full Salad Bar Fixings  
Cole Slaw, Pasta Salad, Potato Salad  
Choice of one:  
• Grilled Chicken Breast  
• Roasted Sirloin  
Freshly Baked Rolls  
Assorted Dessert Bars

Add: Baked Potato Bar for \$4 per person

### Soup Selections

New England Clam Chowder, Cream of Potato and Bacon, Minestrone Florentine,  
Chicken Noodle, Vegetable Beef Barley, Tomato Basil, Broccoli Cheddar, Navy Bean and Ham  
Chili Con Carne, Egg Drop, Miso with Tofu, Italian Wedding

Cold Soups Available Upon Request  
May Upgrade with Soup - an additional cost of \$3

### Build Your Own Fajita or Taco Buffet

Mixed Green Salad with Cherry Tomatoes  
and Cucumbers with Choice of two (2) dressings  
Tri Colored Tortilla Chips and Salsa

Choice of one:

• Chicken and Beef Fajitas with Pepper & Onions  
with a Southwest Seasoning and Warm Flour Tortillas

OR

• Seasoned Ground Beef and Diced  
Cilantro Chicken and Warm Corn Tortilla Shells

Spanish Rice and Refried Beans  
Sour Cream, Guacamole, Shredded Lettuce  
and Cheddar Cheese  
Assorted Dessert Bars and Hot Churros

### Italian Buffet

Mixed Green Salad with Cherry Tomatoes  
and Cucumbers with Choice of two (2) dressings  
Italian Three Bean Salad

Choice of one:

• Mild Italian Sausage  
• Meatballs

Tri Colored Tortellini and Cavatappi Pasta  
Pomodoro and 3 Cheese & Roasted Garlic Alfredo Sauce  
Bouquet of Steamed Garden Vegetables  
Garlic Bread Sticks  
Assorted Dessert Bars

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## Lunch Buffets

All lunch buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

A Minimum of 50 guests is required

**Create Your Own Lunch Buffet**  
(Not Included with The Total Package)

### Choice of two Salads:

Mixed Greens Salad with Cherry Tomatoes and Cucumbers with choice of two dressings

Middle Eastern Cous Cous Salad - Tabbouleh Style

Greek Salad

Caesar Salad

Seasonal Fresh Fruit Salad

Potato Salad

Italian Three Bean Salad

Pasta Salad

### Choice of two Entrees:

Grilled Chicken Breast with Chardonnay Herb Veloute

Roasted Sliced Sirloin with Pearl Onion Mushroom Demi

Orange Chicken Stir Fry

Ginger Beef Stir Fry

Vegetable Lasagna

Beef Lasagna

Roasted Pork Loin with a Dijon Demi Glaze

Chicken Cacciatore

Mahi - Mahi with a Tropical Pico de Gallo

Sesame Teriyaki Salmon

Broiled Tilapia with Lemon Garlic Butter

Smothered Manicotti

### Choice of two Side Items:

Sesame White Rice

Green Beans Almondine

Garlic Whipped Potatoes

Medley of Mixed Vegetables

Roasted Baby Red Potatoes

Steamed Broccoli and Carrots

Saffron Herbed Rice Pilaf

Ratatouille

Vegetarian Baked Mostaccioli

Oriental Blended Vegetables

### Choice of two Desserts:

Chocolate Layer Marquise Cake

Grandma's Carrot Cake

Dutch Apple Pie

Key Lime Pie

Cookies & Brownies

Strawberry Dream Mousse

Spiced Peach & Mascarpone Cheese Strudel

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### *The Carving Board*

Stations include dinner rolls and appropriate condiments.

Chef Attendant Carver is included.

**Roasted Young Turkey Breast**  
with Cranberry Sauce and Turkey Gravy  
*Serves 30 Guests*

**Black Forest Ham**  
with Maple Thyme Jus  
*Serves 50 Guests*

**Garlic Crusted Pork Loin**  
with a Dijon Demi  
*Serves 30 Guests*

**Smoked Paprika & Herb Roasted Tenderloin of Beef**  
with Au Jus  
*Serves 20 Guests*

**Marinated London Broil**  
with Au Jus  
*Serves 30 Guests*

**Roasted Inside Round of Beef**  
with Au Jus  
*Serves 60 Guests*

**Cracked Black Peppercorn Prime Rib of Beef**  
with Au Jus  
*Serves 25 Guests*

**Braised Steamship Round of Beef**  
with Au Jus  
*Serves 120 Guests*

### *Reception Enhancement Stations*

Price are quoted for one hour

A Minimum of 50 guests is required

#### **Pasta Station**

Tri Colored Tortellini & Cavatappi Pasta  
Pomodoro and 3 Cheese & Roasted Garlic Alfredo Sauce  
Shredded Parmesan Cheese  
Warm Garlic Bread Sticks  
Choice of one: Julianne Grilled Chicken, Meatballs or  
Mild Italian Sausage

#### **Fajita Station**

Marinated Beef and Chicken Strips  
Sautéed with Onions, Red and Green Peppers  
Warm Flour Tortillas  
Sour Cream and Salsa  
Shredded Cheddar Cheese and Lettuce

#### **Stir Fry Station**

Chicken Sautéed with Stir Fry Vegetables &  
Sesame Sauce  
Glazed Oriental Beef with Broccoli,  
Water Chestnuts & Carrots  
Steamed White Rice

#### **Dessert Station**

Selection of Cakes, Dessert Bars,  
Cookies & Brownies  
Coffee Station with Freshly Brewed Coffee,  
Decaffeinated Coffee, Flavored Syrups, Shaved Chocolate  
Whipped Cream & Variety of Hot Herbal Tea

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### *Reception Specialties*

Serves 50 Guests

#### **Domestic & Import Cheese Display**

Cheddar, Swiss, Pepperjack, 4 year Aged Cheddar  
Brie, Fontina, Port Wine Cheddar Cheese Ball  
Horseradish & Chive Havarti, Boursin and  
Chef's Choice on Additional Imported Flavors  
Served with Gourmet Crackers and Lavosh

#### **Garden Vegetable Display**

Carrots, Celery, Black Olives, Cherry Peppers,  
Pepperoncini's, Cherry Tomatoes, Baby Corn, Broccoli  
Artichokes, Green Olives and Gherkins  
Served with a Creamy Ranch Dip  
or Your Choice Dressing

#### **Meat & Cheese Display**

Cubed and Sliced Salami, Ham  
Capocollo and Smoked Turkey  
Cubed Cheddar, Provolone, Swiss and Smoked Gouda  
Served with Toasted Garlic Crostini,  
Sesame Crackers and Lavosh

#### **Smoked Salmon Display**

Hickory Smoked Salmon  
Served with Diced Spanish Onions, Capers,  
Chopped Hard Boiled Eggs, Lemons  
Served with Gourmet Crackers and Lavosh

#### **Fresh Fruit & Berries Display**

Seasonal Varieties Served with  
Honey Lime Yogurt Dipping Sauce

#### **Bruschetta Display**

Freshly Diced Tomatoes, Red Onion, Garlic,  
Basil and Olive Oil. Served with Garlic Crostini

#### **Hot Spinach and Artichoke Dip**

Creamy Homemade Hot Spinach and Artichoke Dip  
Served with Garlic Crostini  
(Add Chicken, Shrimp or Crab for \$20.00)

#### **Shrimp Ceviche Display**

Freshly made Shrimp Ceviche with Diced Tomatoes,  
Fresh Avocado, Spanish Onions, Cilantro, Jalapenos,  
and Lime Juice. Served with Tortilla Chips  
& Garlic Crostini

#### **Antipasto Display**

Balsamic Marinated & Grilled Vegetables with  
Provolone, Fresh Baby Mozzarella Cheese,  
Genoa Salami, Ham, Capocollo and Prosciutto  
Garnished with Kalamata Olives and Pepperoncini  
Served with Flat Breads and Soft Fresh Bread  
Served with Toasted Garlic Crostini and Lavosh

#### **Sushi Display**

Choices Included:

- California Roll
- Creamed Cheese Salmon
- Vegetarian
- Spicy Crab Roll

Accompanied by Soy Sauce, Wasabi, and Pickled Ginger

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*Reception Hors d' Oeuvres*

Hot Selections – Based on 100 pieces

Breaded Chicken Tenders with Honey Mustard Sauce

Citrus Grilled Teriyaki Chicken Skewers

Miniature Chicken Cordon Bleu

Curried Chicken Volcano in a Puff Pastry Cup

Miniature Beef Wellingtons

Herb Roasted Meatballs – Choice of one:

- Swedish
- Blackened with Orange Glaze
- Smoked Honey BBQ
- Sweet & Sour

Spanikopitas

Fried Shrimp with Cocktail Sauce

Scallop Wrapped in Bacon

Chicken Wings – Choice of one:

- Buffalo
- Hawaiian Plum
- Ponzu
- Italian Parmesan
- Hickory BBQ
- No Sauce

Accompanied by Your Choice of Dipping Sauce, Celery & Carrot Sticks

Hibachi Stuffed Beef Skewers with a Sesame Glaze

Miniature All Beef Vienna Franks  
in a Puff Pastry

Fried Pot Stickers with Sesame Soy Glaze  
and Green Onions. Choice of one:

- Chicken
- Pork
- Vegetarian

Santa Fe Potato

*Baby Yukon Potato Stuffed with Southwestern Cheese*

Miniature Crab Cakes with Cajun Remoulade

Shrimp Wonton Money Bags with Plum Sauce

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*Reception Hors d' Oeuvres*

Cold Selections – Based on 100 pieces

Chicken Salad & Cranberry Phyllo Cup

Roast Beef on Horseradish Toast

Mini Muffuletta Sandwiches

Prosciutto Wrapped Asparagus

Assorted Finger Sandwiches – Choice of 4:

- Ham Salad
- Shrimp Salad
- Turkey and Swiss
- Roast Beef and Cheddar
- Chicken Salad
- Tuna Salad
- Egg Salad
- Fluffernutter

Jumbo Seasoned Iced Shrimp

*Cocktail Sauce*  
*or Cajun Remoulade Sauce with Lemons*

Creamed Smoked Salmon & Dill on Cucumber

Smoked Oysters with a Tabasco & Dill  
Cream Cheese on Wheat Crackers

Shrimp & Artichoke Cream Cheese on Garlic Crostini

Marinated Miniature Antipasto Skewers

Vegetable Pinwheel Tortillas

Artichoke, Boursin, Roasted Red Pepper on  
Garlic Crostini

Assorted Dessert Squares

Chocolate Dipped Strawberries

Crunchy Peanut Butter & Dark Chocolate Bars

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### ***Dinner Entrees***

All entrees are served with:

Choice of One Salad:

Mixed Greens Salad, Red Cabbage, Shaved Carrots, Cherry Tomatoes and Cucumbers with choice of two dressings

Caesar Salad with Shredded Parmesan Cheese and Garlic Croutons with choice of two dressings

Salad dressing choices: Ranch, Herb Italian Vinaigrette, Raspberry Vinaigrette,

Caesar, Blue Cheese, Balsamic Vinaigrette and Honey Dijon

Freshly Baked Rolls and Creamy Butter

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

#### **Chicken Saltimbocca**

Searched Chicken Breast topped with Fresh Basil, Prosciutto and melted Mozzarella Cheese

Served with Italian Tomato Demi, Fettuccini Alfredo topped with a

Baby Spinach, Tomato and Portobello Mushroom Sauté

#### **Chicken Veracruz**

Breaded Chicken Breast topped with a Roasted Spanish Pimento and Onion Relish

Served with Portuguese Saffron Rice Pilaf and Bahama Blend Vegetables

#### **Bayou Chicken**

Grilled Chicken Breast with Stewed Tomatoes, Onions and Creole Sauce

Served with Cajun Rice and Maple Bourbon Glazed Baby Carrots

#### **Chicken Cordon Blue**

Breaded Chicken Breast Stuffed with Tender Ham and Swiss topped with an Herbed Mornay Cream Sauce

Served with Orzo Blended Rice, Blanched Green Beans and Roasted Red Peppers

#### **Cornbread Pecan Stuffed Chicken**

Skin on Chicken Stuffed with a Cornbread Pecan Stuffing and topped with an Apricot Glaze

Served with Sweet Potato & Bacon Hash and Squash Medley

#### **Dijon Crusted Pork Tenderloin**

Roasted Pork Loin Sliced and topped with a Burgundy Hunter Demi Glaze

Served with Buttered Gnocchi and Spice Infused Green Beans and Slivered Purple Cabbage

#### **Pork Loin Filet Medallion**

8 oz. Herb Marinated and Grilled Pork Loin Filet Medallion with a Roasted Apple and Caramelized Onion Chutney

Served with a Sweet Potato Soufflé Crumble and Dill Buttered Baby Carrots

*Split Entrées – Higher Menu Price will be charged*

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Prices are per person, unless otherwise stated.



**CROWNE PLAZA**

**COLORADO SPRINGS**

**THE PLACE TO MEET.**

*Dinner Entrees*

**Pan Seared Rainbow Trout**

Butterflied Trout Fillet Seasoned to Perfection topped with Toasted Hazelnut Lemon Butter  
Served with Tri Color Orzo blended Rice and Squash Medley

**Baked Swai**

Walnut Crusted Chinese White Fish on a Bed of Tangy Béarnaise Sauce  
Served with Gingered Wild Mushroom Rice Pilaf, Sugar Snap Peas and Roasted Red Peppers

**Hickory Broiled Atlantic Salmon**

Hickory Broiled Salmon with a Ponzu Glaze and Lemongrass  
Served with Wild Rice Blend and Sautéed Baby Bok Choy

**Orange Roughy**

Baked and Smothered with a Cognac Lobster Cream Sauce  
Served with Dill & Smoked Paprika Infused Gnocchi and Roasted Asparagus with Red Peppers

**Flat Iron Steak**

8 oz. Grilled Flat Iron Steak with a Forest Blended Mushroom Demi Glaze  
Served with Garlic Mashed Potatoes, Green Beans and Roasted Red Peppers

**Sirloin Steak**

8 oz. Grilled Center Cut Sirloin Steak with Green Peppercorn, Roasted Garlic & Sherry Demi Glaze  
Served with Herb and Parmesan Fingerling Potatoes and Bahama Blend Vegetables

**Prime Rib of Beef**

10 oz. Herb and Peppercorn Marinated, Slow Roasted Prime Rib of Beef basted with a  
Burgundy & Rosemary Au Jus. Served with Classic Mashed Potatoes, Buttered Broccoli & Julienne Carrots

**Grilled Petite Filet Mignon**

4 oz. Grilled Petite Center Cut Filet Mignon Diane Style (Brandy, Cream and Shallot Reduction)  
Served with Truffled Yukon Gold Whipped Potatoes, Roasted Asparagus and Red Peppers

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### *Dinner Entrees*

#### **Vegetable Wellington**

Seasoned & Sautéed Vegetables Blended with a Variety of Cheeses. Delicately Wrapped in a Flaky Puff Pastry on top a Bed of Marinara Sauce. Served with Wild Rice and Selected Vegetables

#### **Vegetable Ravioli**

Seven Large Roasted Vegetable Raviolis Served with Marinara Sauce and Sautéed Vegetables

#### **Tofu and Vegetable Stir Fry (gluten free)**

Seared Tofu and Vegetable Stir Fry with Gingered White Rice and a Peking Sauce

#### **Stuffed Shells**

Four Oversized Stuffed Shells with Variety of Cheeses, topped with a Pomodoro Sauce.  
Served with Italian Blended Beans

*Split Entrées – Higher Menu Price will be charged*

### *Dual Entrees*

#### **Petite Filet of Beef and Chicken Chardonnay**

4 oz. Petite Filet with Wild Mushroom Ragout and 4 oz. Chicken Chardonnay  
Served with Buttered Gnocchi and Green Beans Almondine

#### **Petite Filet of Beef and Jumbo Shrimp**

4 oz. Petite Filet with Wild Mushroom Ragout and Three Tiger Prawn Shrimp Scampi with a Garlic Butter Sauce  
Served with Purple Mashed Potatoes and Squash Medley

#### **Petite Filet of Beef and Seared Alaskan Salmon Filet**

4 oz. Petite Filet with Wild Mushroom Ragout and 4 oz. Seared Salmon with a Champagne Chive Butter Sauce  
Served with Saffron Rice Pilaf, Roasted Asparagus and Red Peppers

### *Dinner Dessert Choices*

(Choice of one)

Key Lime Torte

Chocolate Confusion Cake

Caramel Apple Cheesecake

Turtle Cheesecake

Tiramisu

Deep Dish Berry Tart

Fudgy Wudgy Chocolate Cake

Mango Mousse Passion Cake

Raspberry White Chocolate Cheesecake Brule

Custom Chocolate Work & Mini Trilogies Available

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## **CROWNE PLAZA**

**COLORADO SPRINGS**

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### *Dinner Buffets*

All Dinner Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

A Minimum of 100 guests is required

#### **The Heartland**

Domestic Cheese and Fruit Display  
Vegetable Crudités with Creamy Ranch Dip  
Mixed Field Garden Salad Choice of two Dressings  
Potato Salad

Entrées:

- All Beef Hot Dogs or Grilled Bratwursts
  - Grilled Burgers
  - Fried Chicken

Lettuce, Tomato, Onion, Pickle Chips, American Cheese  
Potato Wedges  
Buttered Kernel Corn  
Hot Buttermilk Biscuits with Creamy Butter & Honey  
Cookies, Brownies and Assorted Dessert Squares

#### **The Santa Fe**

Mixed Field Garden Salad with Southwest Ranch and  
Cilantro Lime Vinaigrette  
Jicama & Orange Salad  
Creamy Tomato, Cucumber, Red Onion and Cilantro Salad

Entrée Choices:

- Pork Carnitas
- Chicken and Cheese Enchiladas
  - Carne Asada
  - Beef Fajitas
  - Chicken Fajitas

Spanish Rice  
Refried Beans  
Salsa, Sour Cream and Guacamole  
Warm Flour Tortillas  
Tres Leches Sheet Cake, Pina Colada Layered Cake and Hot Churros

2 Entrees

3 Entrées

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## **CROWNE PLAZA**

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### *Dinner Buffets*

All Dinner Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

A Minimum of 100 guests is required

#### **Western Roundup**

Mixed Field Garden Salad with Choice of two Dressings

Cole Slaw

Potato Salad

Entrée Choices:

- Chipotle BBQ Baked Chicken
- Pan Fried Rainbow Trout with a Hazelnut Lemon Butter
- Smoked Kielbasa Sausage topped with Peppers and Onions
  - Barbecue Smoked Beef Brisket
  - Tender Pulled Pork

Ranch Beans

Chuck Wagon Corn

Texas Toast with Creamy Butter

Assorted Fruit Pies and Cobbler

2 Entrees

3 Entrées

#### **The Rampart**

Mixed Field Garden Salad with Choice of two Dressings

Tomato, Cucumber and Red Onion Salad

Seasonal Fresh Fruit Salad

Entrée Choices:

- Pan Seared Chicken Breast with a Chardonnay Herb Cream Sauce
- Baked Atlantic Salmon topped with Creamy Tomato Provencal
- Roasted Chicken Chasseur with Mushroom, Tomato and Pearl Onion Demi
  - Peppered Sirloin with a Horseradish Demi
  - Roasted Pork Loin Sliced with a Apricot Demi
- Peppered Beef and Mushroom Ragout with Pearl Onions

Rice Pilaf and Roasted Baby Red Potatoes

Bouquet of Fresh Vegetables

Freshly Baked Rolls and Creamy Butter

Chef's Selection of Bakery Fresh Desserts

2 Entrees

3 Entrées

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## CROWNE PLAZA

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### *Dinner Buffets*

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A Minimum of 100 guests is required

#### **Across the Ocean Oriental Buffet**

Udon Noodle Salad with Teriyaki Glaze

Oriental Green Leaf Salad Mix with Bok Choy, Napa Cabbage, Julienne Carrots, Bean Sprouts, Purple Cabbage topped with Rice Noodles. Served with Cusabi and Hosin Honey Mustard Dressing

Marinated Tofu and Roasted Stir Fry Vegetable Salad

Entrée Choices:

- Broccoli and Beef
- Mandarin Chicken Stir Fry with Lemongrass
  - Sesame Peppered Beef
- Shiitake Mushroom and Bamboo Shoot Chicken Breast
- Roasted Ginger and Coriander Pork Loin, sliced and topped with Pacific Rim Plum Glaze
  - Broiled Swai White Fish with Saki Shallot Cream Sauce and Smoked Paprika

Sticky Jasmine Rice or Fried Rice

Vegetable Lo Mein

Oriental Vegetable Blend

Ginger Cream Sheet Cake, Coconut Cream Pie and Green Tea White Chocolate Mousse

2 Entrees

3 Entrées

#### **Island Time Caribbean Buffet**

Tropical Fruit Salad with Pomegranate Balsamic Glaze

Spring Mix with Julienne Carrots, Sun Dried Cranberries, Cherry Tomatoes and Banana Chips.

Served with Caribbean Mango Vinaigrette and Tangerine Balsamic Vinaigrette

Entrée Choices:

- Paella with Chicken, Spanish Chorizo, New Zealand Green Shell Mussels, Shrimp, and Clams in the Shell.
  - Accompanied by Saffron Rice
    - Oven Roasted Jerk Chicken
    - Caribbean Style Pulled Pork
  - Grilled Mahi - Mahi with Lemon Pepper Cream Sauce
  - Manzanilla Shrimp and Tomato Stew with Tostones
    - Island Curried Beef and Potato Stew
    - Cuban Style Picadillo Pulled Beef
    - Coconut Curry Stewed Chicken Breast

Plantains, Black Beans and White Rice

Bahama Blend Vegetables

Freshly Baked Rolls and Creamy Butter

Key Lime Pie, Pineapple Rum Sheet Cake with a Brown Sugar Butter Glaze, Mango Mousse Passion Cake

2 Entrees

3 Entrées

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### *Banquet Bars*

A \$75.00 Bartender Fee will be waived with \$375.00 in Bar Sales Revenue per Bar

#### **Domestic Beer**

Budweiser, Bud Lite, Coors, Bud Lite Lime, Miller Lite, MGD, Coors Light, Sam Adams, Michelob Ultra, O' Doul's

#### **Micro Brew Beer**

Sam Adams, Fat Tire, Shock Top

#### **Import Beer**

Heineken, Corona, Corona Lite, Amstel Lite, Fosters

#### **House Liquor**

Costilla Rum, Smirnoff Vodka, Montezuma Tequila, Early Times, Gordon's Gin, Grants

#### **Premium Liquor**

Absolute, Jack Daniels, Seagrams 7, Bacardi, Captain Morgan, Jose Cuervo, Tanguray, Dewars, J&B

#### **Cordial Liquor**

Courvoisier V.S., Bailey's, Grand Marnier, Southern Comfort, Disaronno Amaretto, Cointreau

#### **House Wine**

Redwood Creek Chardonnay, Merlot and Cabernet Sauvignon  
Beringer White Zinfandel

Coke Soft Drink or Bottled Water

### *Keg Beer*

One Keg Serves Approximately 120 - 10 oz. glasses

#### **Domestic Beer**

Coors, Coors Light, Bud, Bud Light, Miller, Miller Lite

#### **Import Beer**

Mass Transit, Blue Moon, Laughing Lab, Fosters, Stella, Bass, Fat Tire, Guinness, Samuel Adams

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*Wine List*

White

Dancing Bull Sauvignon Blanc 2003 California  
Chateau Ste Michelle Riesling 2007 Washington  
Ecco Domani Pinot Grigio Italy  
Redwood Creek Chardonnay 2007 California  
Fetzer Chardonnay Valley Oaks California

Beringer White Zinfandel 2007 California

Red

Mark West Pinot Noir California  
Redwood Creek Merlot 2007 California  
Columbia Crest Grand Estates Merlot Washington  
Redwood Creek Cabernet Sauvignon  
William Hill Cabernet Sauvignon Central Coast California  
Beaulieu Vineyard Coastal Cabernet Sauvignon California  
Dancing Bull Zinfandel 2006 Australia

Sparkling Wine

Korbel Brut Rose  
Martini and Rossi Asti  
Chandon Brut  
Dom Perignon Brut

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