



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU 2026

CROWNE PLAZA ATLANTA NE-NORCROSS 770-448-4400
6050 PEACHTREE INDUSTRIAL BLVD NORCROSS GA 30071
WEBSITE: [CROWNEPLAZA.COM/NORCROSSGA](https://www.crowneplaza.com/norcrossga)

CATERING AT CROWNE PLAZA

BREAKFAST



PRICES EXCLUDES 25% SERVICE CHARGE
STATE & LOCAL TAXES

BREAKFAST

CONTINENTAL

25 guest minimum or \$200 prep fee applied

THE LIGHT START | \$ 20 per guest

- ▶ Sliced seasonal fruit
- ▶ Build your own yogurt, granola and berry parfaits
- ▶ Breakfast breads & pastries, sweet whipped butter, preserves
- ▶ Fresh fruit juices
- ▶ Skim, soy and almond milks
- ▶ European Gourmet coffee and assorted hot teas

THE CLASSIC | \$ 25 per guest

- ▶ Create your own Greek yogurt parfait with house made granola, yogurt seasonal berries and local honey
- ▶ Freshly baked croissants, banana bread, zucchini & carrot bread, assorted muffins
- ▶ Exotic fresh fruit smoothies – Strawberry-banana-açaí, Mando Peach and Pineapple-spinach-flax seed.
- ▶ Skim, soy and almond milks
- ▶ Assorted Fresh fruit juices
- ▶ European Gourmet coffee and assorted hot teas

PRICES EXCLUDE 25% SERVICE CHARGE, STATE, LOCAL TAXES



BREAKFAST
BUFFET

25 guest minimum or \$200 prep fee applied

THE ACHIEVER | \$ 35 per guest

- ▶ Assorted dry cereals, Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with sweet whipped butter & preserves
- ▶ Scrambled eggs and breakfast potatoes, Bacon and chicken sausage
- ▶ Assorted fresh fruit juices, Skim Milk, Soy Milk and Almond Milk, European Gourmet Coffee and Assorted Hot Teas

EL MARIACHI | \$ 38 per guest

- ▶ Sliced seasonal fruits, Breakfast breads & pastries served with sweet whipped butter & preserves
- ▶ Build your own breakfast taco with scrambled eggs, chorizo sausage, guacamole, tomato, cilantro, onion and sour cream
- ▶ Pico de gallo, salsa verde, black beans, queso fresco, corn and flour tortillas
- ▶ Assorted fresh fruit juices, Skim Milk, Soy Milk and Almond Milk, European Gourmet Coffee and Assorted Hot Teas

THE SOUTHERLY | \$ 40 per guest

- ▶ Sliced seasonal fruits, Breakfast breads & pastries served with sweet whipped butter & preserves, Scrambled eggs, breakfast potatoes
- ▶ Build your own grits with bacon bits, andouille sausage, tomato, chives and cheddar cheese
- ▶ Buttermilk biscuits & sausage gravy, Bacon and chicken sausage
- ▶ Assorted fresh fruit juices, Skim Milk, Soy Milk and Almond Milk, European Gourmet Coffee and Assorted Hot Teas

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BREAKFAST

PLATED

25 guest minimum or \$200 prep fee applied

AMERICANA | \$ 25 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Farm Fresh Scrambled eggs
- ▶ Fresh baked buttermilk biscuit
- ▶ Applewood Bacon OR Chicken Sausage

STACKS ON STACKS | \$ 28 per guest

- ▶ Greek yogurt, berry and granola parfait
- ▶ Farm Fresh Scrambled eggs
- ▶ Applewood Bacon OR Chicken Sausage
- ▶ Thick cut French toast OR Buttermilk Pancakes

*All plated breakfast options are served with a glass of Simply Orange OJ,
European Coffee, Assorted Hot Tea, and Ice Water*

STATIONS | \$ 10 per guest per station

OMELET STATION

- ▶ Eggs, egg whites, bacon, ham, sausage, onion, mushroom, bell pepper, tomato, jalapeño, spinach, aged cheddar, hot sauce, and house made salsa

WAFFLE STATION

- ▶ Bananas foster, seasonal berries, candied pecans, citrus whipped cream and maple syrup

*Stations are served as an Add On to the Continental Breakfast OR Breakfast Buffett
Requires one chef attendant per 75 guest, \$150 per chef*

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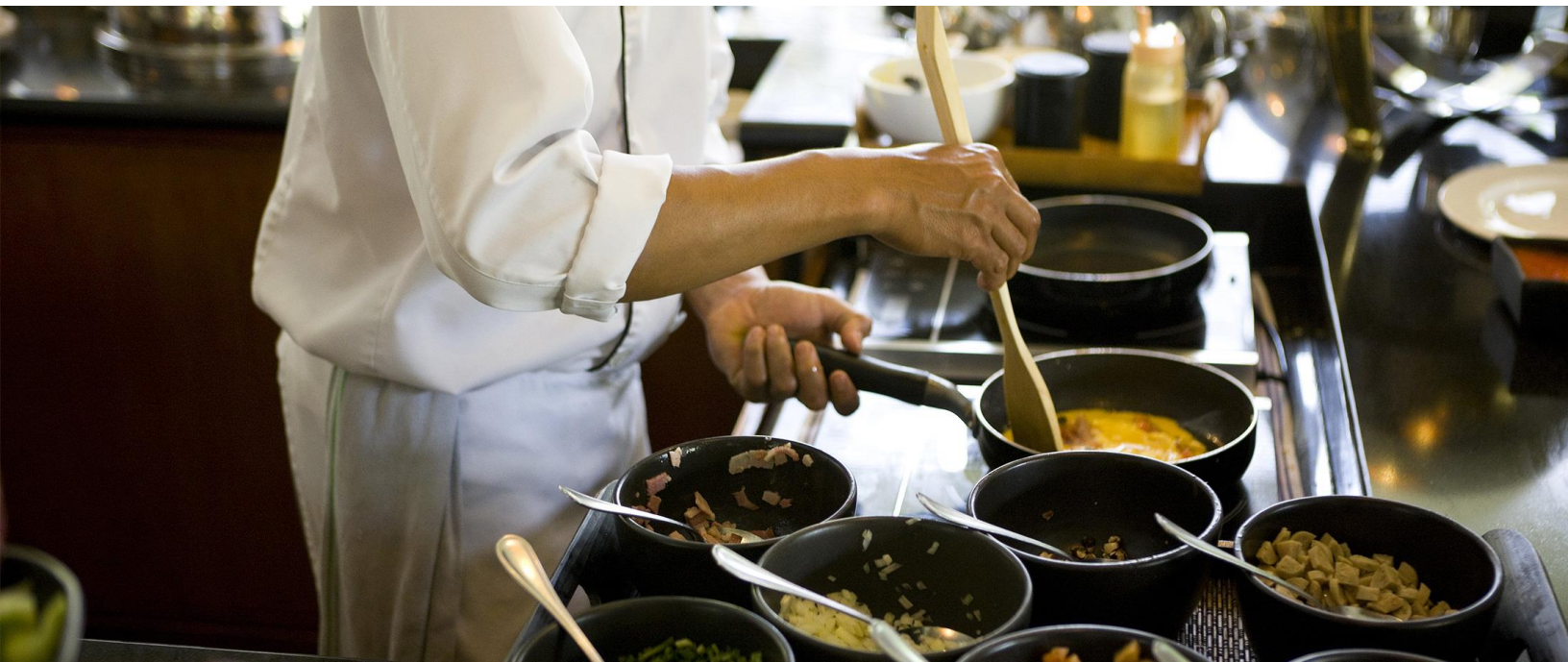
BREAKFAST

ENHANCEMENTS

25 guest minimum or \$200 prep fee applied

- ▶ European Gourmet Coffee & Decaf
\$65 per gallon (2 gal minimum)
- ▶ Assorted hot teas
\$65 per gallon
- ▶ Bottle domestic still water
\$5 each
- ▶ Bottled juices
\$4 each
- ▶ Assorted bottled milk
\$3 each
- ▶ Whole fresh fruit
\$3 each
- ▶ Yogurt, granola and fruit parfaits
\$6 each
- ▶ Assorted muffins
\$48 per dozen
- ▶ Assorted bagels with cream cheese
\$48 per dozen
- ▶ Sliced Seasonal Fruit
\$10 per person
- ▶ Oatmeal Station with Assorted Toppings
\$4 per person
- ▶ Applewood Bacon OR Chicken Sausage
\$5 per person

PRICES EXCLUDE 25% SERVICE CHARGE, STATE, LOCAL TAXES



CATERING AT CROWNE PLAZA

BREAKS



BREAKS

ANYTIME

One hour of continuous service

ALL DAY BEVERAGE | \$ 32 per guest

3-HOUR DRINK UP | \$ 25 per guest

1-HOUR HAVE A SIP | \$ 10 per guest

- ▶ Assorted soft drinks
- ▶ Bottled water
- ▶ European Gourmet coffee
- ▶ Assorted hot teas

PICNIC BREAK | \$ 15 per guest

- ▶ Artisan cheese and fruit display
- ▶ Vegetable crudité, avocado ranch dressing

TWISTED PRETZEL BAR | \$ 10 per guest

- ▶ Hot pretzels, mini crispy pretzels
- ▶ Beer cheese, spicy mustard
- ▶ Chocolate-dipped pretzel rods

AFTERNOON DELIGHT | \$ 15 per guest

- ▶ Double chocolate brownies
- ▶ Assorted freshly baked cookies

BOX OFFICE BREAK | \$ 15 per guest

- ▶ Popcorn,
- ▶ Tortilla chips, salsa
- ▶ Warm pretzels, beer cheese, spicy mustard
- ▶ Mini corn dogs

HEALTHY CHOICE | \$ 22 per guest

- ▶ Vegetable Chips
- ▶ Hummus and seasonal fresh veggie sticks
- ▶ Seasonal market fruit platter
- ▶ Seasonal fresh fruit smoothies

JUMP START | \$ 12 per guest

- ▶ Assorted mixed nuts and candies
- ▶ House made trail mix
- ▶ Assorted power bars
- ▶ Granola bars
- ▶ Chocolate-covered raisins

BREAK BITES To-Go Boxes

- ▶ available with an increased quantity order to accommodate take-away portions

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BREAKS

ENHANCEMENTS

- ▶ European Gourmet Coffee & Decaf
\$65 per gallon (2 gal minimum)
- ▶ Assorted hot teas
\$65 per gallon
- ▶ Freshly-brewed iced tea
\$50 per gallon (2 gal minimum)
- ▶ Assorted soft drinks
\$4 each
- ▶ Bottled Still Water
\$5 each
- ▶ Sparkling Water
\$5 each
- ▶ Bottled Juices
\$4 each
- ▶ Red Bull® - Regular & Sugar Free
\$5 each
- ▶ Assorted bottled milk
\$3 each
- ▶ Whole fresh fruit
\$3 each
- ▶ Freshly-baked jumbo cookies, brownies or lemon bars
\$48 per dozen
- ▶ Assorted granola bars
\$3 each
- ▶ Assorted Kind™ bars
\$5 each
- ▶ Assorted bagged chips
\$4 each
- ▶ Assorted bagged popcorn
\$4 each
- ▶ Assorted bagged trail mix
\$4 each
- ▶ Yogurt, granola and fruit parfaits
\$6 each
- ▶ Assorted organic energy bars
\$4 each
- ▶ Fresh Vegetable Crudité
\$125 per tray (serves 50 people)
- ▶ Seasonal Sliced Fruit
\$150 per tray (serves 50 people)
- ▶ Chef's Charcuterie Selection Small
\$50 per board (serves 5 people)
- ▶ Chef's Charcuterie Selection Large
\$175 per board (serves 25 people)

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CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BOXED LUNCH

Served with pasta salad, kettle chips, a freshly-baked jumbo cookie and bottled water

BOX IT UP

Choose Two | \$ 26 per guest

Choose Three | \$ 31 per guest

Choice of sandwiches:

- ▶ Smoked turkey with pesto mayo, lettuce and tomato on ciabatta
- ▶ Black forest ham with gruyere, dijonnaise, lettuce and tomato on a pretzel roll
- ▶ House Made Chicken Salad with lettuce and tomato on Focaccia Bread (served cold)
- ▶ Tuna salad in a wheat wrap with baby kale, olive tapenade and oven-roasted tomatoes
- ▶ Classic BLT with applewood smoked bacon, romaine, tomato and aioli on sourdough
- ▶ Falafel wrap with spiced yogurt, feta, romaine, tomato, pickled red onion and cucumber (served cold)
- ▶ Grilled Veggie Sandwich on gluten free ciabatta bread with portobella mushrooms, grilled red peppers, grilled red onion with garlic aioli

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LUNCH

DELI LUNCH BUFFET

25 guest minimum or \$200 prep fee applied

Buffets are self served

MARKET DELI | \$ 38 per guest

Choice of Two Salads:

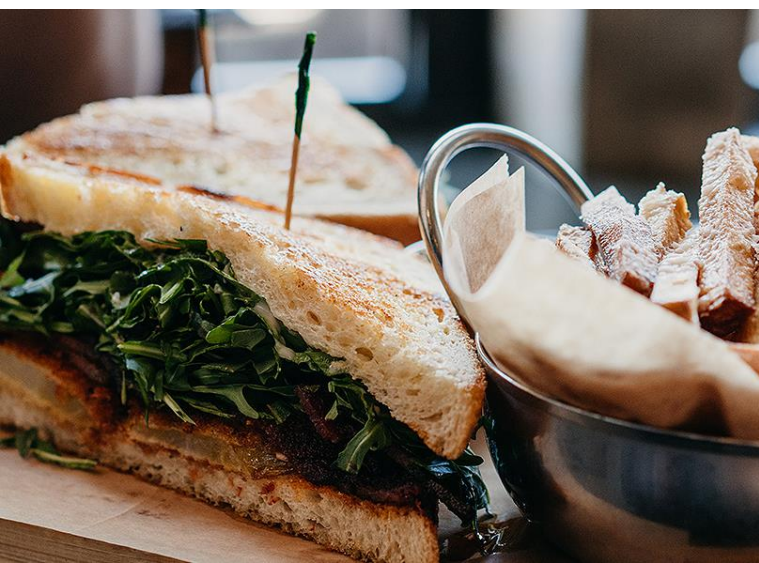
- ▶ Caesar salad with baby romaine, sourdough croutons and grana Padano
- ▶ Heirloom Tomato salad with gorgonzola cheese, water cress, creamy balsamic
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisée mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

Market Sandwich Display:

- ▶ Sliced deli meats- smoked turkey breast, honey ham, roast beef, bacon
- ▶ Choice of House made Tuna salad or Chicken salad
- ▶ Assorted sandwich breads- Old fashioned white, wheat, rye, ciabatta, sub rolls
- ▶ Sliced cheeses, cheddar, Swiss, American, provolone
- ▶ Relish Tray- lettuce, tomato, red onion, pickle spears
- ▶ Mayo, yellow mustard, brown spicy mustard, avocado spread

Served with assorted artisan sandwich breads, assorted desserts, freshly brewed Iced Tea, European Gourmet Coffee, assorted hot teas and ice water.

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CATERING AT CROWNE PLAZA

DINING



DINING

BUFFET

25 guest minimum or \$200 prep fee applied

Buffets are self served

GARDEN & BROTH

Protein-free – \$ 25 per guest Two proteins – \$ 30 per guest Three proteins – \$ 35 per guest

Choice of Proteins - Proteins served cold

- ▶ Grilled Chicken
- ▶ Seared Salmon
- ▶ Grilled Shrimp
- ▶ Grilled Flank Steak
- ▶ Marinated Grilled Tofu

Artisan lettuce, cucumber, red onion, shredded carrots, grape tomatoes, sundried tomatoes, sundried cranberries, kalamata olives, avocado, sunflower seeds, candied pecans, feta, parmesan and cheddar cheese

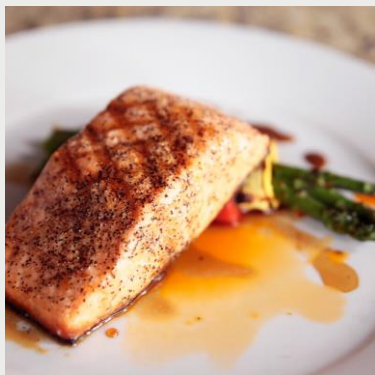
- ▶ *Chef's choice of seasonal soup*
- ▶ *Chef's selection of dessert*

FIESTA | \$ 45 per guest

- ▶ Vegetarian tortilla soup with sour cream and tortilla chips
- ▶ Santa Fe salad with crisp romaine, roasted corn, tomatoes and black beans served with chipotle ranch dressing
- ▶ Mojo grilled chicken, Pulled Pork Barbacoa
- ▶ Mexican street corn, Mexican rice, Warm flour and corn tortillas
- ▶ Roasted salsa, pico, lime, lettuce, sour cream, guacamole, shredded jack cheese, Tortilla chips & house made salsa
- ▶ Assorted Desserts

*Served with Freshly Baked Dinner Roll, Freshly Brewed Iced Tea,
European Gourmet Coffee, Assorted Hot Teas and Ice Water*

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DINING

BUFFET

25 guest minimum or \$200 prep fee applied

Buffets are self served

NORCROSS / Two entrées – \$ 45 per guest Three entrées – \$ 52 per guest

Entrées:

- ▶ Roasted chicken breast with madeira wine sauce
- ▶ Grilled salmon with citrus beurre blanc
- ▶ Grilled Flank Steak with peppercorn demi glaze
- ▶ Grilled tofu with seasonal vegetables

SALADS Choose One

- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisée mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

SIDES Choose Two

- ▶ Au gratin potatoes, Grilled jumbo asparagus or Roasted seasonal vegetables
- ▶ Pearl couscous pilaf or Smashed red bliss potatoes

Desserts:

- ▶ Chef's selection of assorted desserts

MEDITERRANEAN / \$ 55 per guest

- ▶ Cucumber and Tomato, Traditional Greek Salad
- ▶ Lamb meatballs, Mediterranean chicken, Eggplant Moussaka
- ▶ Couscous, Vegetable medley, Grilled Pita, Roasted parsley potato's
- ▶ Chef selection of assorted desserts

*Served with Freshly Baked Dinner Rolls, Freshly Brewed Iced Tea,
European Gourmet Coffee, Assorted Hot Teas and Ice Water*

PRICES EXCLUDE 25% SERVICE CHARGE, STATE, LOCAL TAXES



DINING BUFFET

25 guest minimum or \$200 prep fee applied

Buffets are self served

TOUR OF ITALY | \$ 57 per guest

- ▶ Tuscan bean soup
- ▶ Caprese salad – tomato, fresh mozzarella, micro basil and a balsamic reduction
- ▶ Garlic whipped Yukon Gold potatoes
- ▶ Charred broccolini
- ▶ Penne pasta, asparagus tips , peppers, mushrooms, blackened pesto sauce, asiago cheese
- ▶ Choice of Chicken Marsala OR Grilled Tuscan Chicken, spinach, roma tomatoes, fresh mozzarella, balsamic reduction
- ▶ Choice of Shrimp Scampi with garlic lemon white wine sauce OR Parmesan & Rosemary crusted beef tenderloin with chianti wine sauce
- ▶ Chef's selection of assorted desserts

SOUTHERN COMFORT | \$ 52 per guest

- ▶ Choice of Mesquite Brown Sugar BBQ Ribs or Fried Catfish
- ▶ Choice of Southern fried, herb roasted chicken or herb roasted chicken smothered in our house made BBQ sauce
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch, Cornbread & honey butter
- ▶ Southern potato salad
- ▶ Scratch-made mac and cheese
- ▶ Baked beans
- ▶ Slow-simmered collard greens
- ▶ Peach Cobbler

*Served with Freshly Baked Dinner Rolls, Freshly Brewed Iced Tea,
European Gourmet Coffee, Assorted Hot Teas and Ice Water*

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DINING

BUFFET

25 guest minimum or \$200 prep fee applied

Buffets are self served

PREMIUM BUILD YOUR BUFFET | \$ 62 per guest

CHOOSE TWO ENTRÉES:

- ▶ Eggplant lasagna with roasted tomato, ricotta and tomato basil
- ▶ Hickory-smoked roasted pork loin with mustard BBQ and golden pineapple salsa
- ▶ Chicken picatta with lemon caper butter sauce
- ▶ Pan-roasted salmon, salsa verde
- ▶ Roasted beef tenderloin with Maytag blue cheese

CHOOSE ONE STARTER

- ▶ Chef's seasonal soup
- ▶ Caesar salad with baby romaine, sourdough croutons and grana Padano
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisée mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

CHOOSE TWO SIDES:

- ▶ Roasted seasonal vegetables
- ▶ Garlic green beans
- ▶ Grilled jumbo asparagus
- ▶ Rice Pilaf
- ▶ Roasted fingerling potatoes
- ▶ Yukon gold mashed potatoes

MEAL ADD-ONS:

- ▶ Additional starter: +\$5 per guest
- ▶ Additional side: +\$5 per guest
- ▶ Additional entrée: +\$8 per guest

Served with Freshly Baked Dinner Rolls, Assorted Desserts, Freshly Brewed Iced Tea,

European Gourmet Coffee, Assorted Hot Teas and Ice Water

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DINING PLATED

25 guest minimum or \$200 prep fee applied

ENTRÉES Choose One:

- ▶ *\$32 per guest* Anson Mills farro verde with stuffed savoy cabbage, sunchoke purée, baby carrots, morel mushroom sauce
- ▶ *\$35 per guest* Braised Bourbon Chicken Leg Quarter
- ▶ *\$52 per guest* Roasted bone-in chicken breast with a mushroom rosemary sauce
- ▶ *\$52 per guest* Pan-seared salmon with lemon basil butter
- ▶ *\$67 per guest* Wood grilled filet mignon with cognac peppercorn sauce, caramelized cipolini onion
- ▶ *\$74 per guest* Petite grilled filet mignon and pan-seared salmon

STARTERS Choose One:

- ▶ Watermelon Rainbow tomato salad with burrata cheese, red onion, balsamic glaze
- ▶ Caesar salad with baby romaine, sourdough croutons and grana Padano
- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisée mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

SIDES Choose Two:

- | | |
|-------------------------------|------------------------------|
| ▶ Grilled Asparagus | ▶ Rice Pilaf |
| ▶ Roasted seasonal vegetables | ▶ Roasted red bliss potatoes |
| ▶ Glazed baby carrots | ▶ Yukon gold mashed potatoes |
| ▶ Garlic green beans | |

DESSERTS Choose One:

- ▶ Key lime pie
- ▶ Flourless Chocolate Cake – salted caramel
- ▶ New York Style Cheesecake – Berry Coulis
- ▶ Classic Apple Pie
- ▶ Peach Cobbler Crostata

Served with Freshly Baked Dinner Rolls, Freshly Brewed Iced Tea, European Gourmet Coffee, Assorted Hot Teas and Ice Water

PRICES EXCLUDE 25% SERVICE CHARGE, STATE, LOCAL TAXES



CATERING AT CROWNE PLAZA

RECEPTIONS



RECEPTIONS

CHILLED BITES

25 piece minimum per item

- ▶ Fresh tomato and goat cheese tartlet – Niçoise olives and thyme
\$5 each
- ▶ Bruschetta Bites – Toasted Italian bread, marinated tomato, onion, herbs, parmesan cheese, balsamic
\$5 each
- ▶ Mediterranean Hummus Flatbread – roasted red pepper hummus on a grilled flatbread
\$5 each
- ▶ Tenderloin crostini – Horseradish cream
\$5 each
- ▶ BLT crostini – Crispy bacon, romaine, heirloom tomato
\$5 each
- ▶ Deviled egg – With crispy country ham
\$6 each
- ▶ Marinated shrimp – Dill, fennel, lemon, bloody mary sauce
\$6 each
- ▶ Tequila marinated seafood ceviche
\$6 each
- ▶ Crab Dip Wonton – golden fried wonton filled with creamy crab dip
\$6 each
- ▶ Antipasto Skewer artichokes, salami, olive, tomato, jack cheese
\$6 each
- ▶ Sweet tomato caprese skewer – Bloomed basil seed and pesto
\$6 each
- ▶ California chicken salad cups – Pulled chicken, apples, pecans, grapes, little gem lettuce
\$5 each

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RECEPTIONS

HOT BITES

25 piece minimum per item

- ▶ Cheddar biscuit and pulled pork slider
\$5 each
- ▶ Sweet corn hushpuppies – Candied Jalapeño marmalade
\$5 each
- ▶ Parmesan-fontina arancini – Crispy risotto cakes with romesco sauce
\$5 each
- ▶ Steak and potato bite – Beef tenderloin, horseradish cream on a crispy potato cake
\$6 each
- ▶ Crab Cake, remoulade sauce
\$6 each
- ▶ Chorizo & Beef Empanadas , cilantro lime sauce
\$6 each
- ▶ Beef satay – With peanut sauce
\$6 each
- ▶ Chicken Wings – roasted garlic, sriracha or buffalo
\$20 per dozen
- ▶ Seared Scallop, sweet chili sauce
\$11 each
- ▶ Jerk spiced chicken bite – Fresh thyme and smoked ginger sauce
\$5 each
- ▶ Bite-sized twice baked potato – Sour cream, bacon and chives
\$5 each
- ▶ Tempura Shrimp, horseradish orange marmalade
\$6 each
- ▶ Marinated chicken skewer – With Thai pesto
\$5 each
- ▶ Italian meatball – All beef with San Marzano tomato sauce, ricotta and parmesan
\$5 each
- ▶ Cheeseburger Sliders with crispy onion
\$5 each

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RECEPTIONS

STATIONS

25 guest minimum or \$200 prep fee applied

*Minimum 2 Stations Stand-Alone or 1 with a Buffet
90 Minutes of Service*

DECONSTRUCTED PAELLA BAR / \$ 25 per guest

- ▶ Saffron arborio rice
- ▶ Wood-grilled chicken
- ▶ Littleneck clams and mussels
- ▶ Gulf shrimp
- ▶ Seasonal roasted vegetables
- ▶ Traditional sauces and accompaniments

STIR FRY NOODLES* / \$ 25 per guest

- ▶ Chef-prepared noodles
- ▶ Chicken, shrimp and tofu
- ▶ Scallions, pepper medley, shitake mushrooms, market carrots and Chinese long beans
- ▶ Array of sauces

TACO TRUCK / \$ 30 per guest

- ▶ Pico de gallo, salsa verde, guacamole, cotija cheese, jack cheese, cilantro, onions and shredded cabbage
- ▶ Pork shoulder
- ▶ Skirt steak
- ▶ Grilled mojo chicken
- ▶ Spanish rice
- ▶ Refried beans
- ▶ Corn & Flour tortillas

CHICKEN & WAFFLES / \$ 19 per guest

- ▶ Joyce Farms fried chicken, buttermilk waffles
- ▶ Spiced maple syrup with candied pecans

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

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RECEPTIONS

CARVING STATIONS

25 guest minimum or \$200 prep fee applied

*Requires a chef attendant, \$150 per attendant
Minimum 3 Stations Stand-Alone or 1 with a Buffet
90 Minutes of Service*

**CEDAR PLANK
SALMON**

Citrus glaze.
lemon aioli

\$20 per guest

**BOURBON
GLAZED COUNTRY
HAM**

Apple compote
and grain mustard

\$12 per guest

**HICKORY SMOKED
TURKEY BREAST**

Black pepper pan
gravy and
cranberry
compote

\$12 per guest

**HERB CRUSTED
BEEF TENDERLOIN**

Port Wine
Bordelaise

\$25 per guest

**SLOW ROASTED
PRIME RIB**

Horseradish cream

\$30 per guest

Served with Freshly Baked Dinner Rolls and Condiments.

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CATERING AT CROWNE PLAZA

MEETINGS PACKAGES

PRICES EXCLUDES 25% SERVICE CHARGE,
STATE, LOCAL TAXES

MEETINGS PACKAGES

HEALTHY DISCUSSON

25 guest minimum or \$200 prep fee applied

\$ 85 per guest

Buffets and Break Service – One Hour

ALL-DAY BEVERAGES up to 6 hours

- ▶ European Gourmet coffee and assorted hot teas
- ▶ Assorted sodas
- ▶ Bottled water

BREAKFAST BUFFET

- ▶ Egg white frittata - Roasted tomato, avocado, arugula, Monterey jack cheese, lemon tarragon vinaigrette
- ▶ Seasonal sliced fruit, Steel cut oatmeal with fresh berries, dried fruits and nuts, Fresh fruit juices

LUNCH BUFFET

- ▶ Artisan bread and butter
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch
- ▶ Mashed red bliss potatoes, Chef's seasonal vegetable
- ▶ Choice of Roasted Joyce Farms chicken breast stuffed with herb cornbread stuffing or Grilled salmon with citrus beurre blanc
- ▶ Chef's assorted dessert

WELLNESS BREAK

- ▶ Build your own trail mix bar
- ▶ Build your own fruit, yogurt parfait

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MEETINGS PACKAGES

CHANGE THE WORLD

25 guest minimum or \$200 prep fee applied

\$ 114 per guest

Buffets and Break Service – One Hour

ALL-DAY BEVERAGES up to 6 hours

- ▶ European Gourmet coffee and assorted hot teas
- ▶ Assorted sodas
- ▶ Bottled water

BREAKFAST BUFFET

- ▶ Selection of freshly baked pastries served with whipped butter and preserves
- ▶ Seasonal sliced fruit, Classic French toast or pancakes
- ▶ Herbed breakfast potatoes, Bacon & chicken sausage
- ▶ Scrambled eggs, Oatmeal or Grits, Fresh fruit juices

NORCROSS LUNCH BUFFET See Next Page

AFTERNOON BREAK Choose One

BOX OFFICE BREAK

- ▶ Popcorn
- ▶ Tortilla chips, salsa
- ▶ Warm pretzels, beer cheese, spicy mustard
- ▶ Mini corn dogs

AFTERNOON DELIGHT BREAK

- ▶ Double chocolate brownies
- ▶ Assorted freshly baked cookies

PICNIC BREAK

- ▶ Artisan cheese and fruit display
- ▶ Vegetable crudité, avocado ranch dressing

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MEETING PACKAGES

CHANGE THE WORLD

25 guest minimum or \$200 prep fee applied

NORCROSS

Entrées:

- ▶ Roasted chicken breast with madeira wine sauce
- ▶ Grilled salmon with citrus beurre blanc
- ▶ Grilled Flank Steak with peppercorn demi glaze
- ▶ Grilled tofu with seasonal vegetables

SALADS Choose One

- ▶ Market salad with feta, walnuts, cucumber, radish and lemon herb vinaigrette
- ▶ Caramelized Apple salad with red onion, blue cheese, walnuts, baby frisée mixed greens. Ancho orange vinaigrette
- ▶ Garden salad with mixed greens, red onion, tomato's, carrot, cucumber balsamic vinaigrette, avocado ranch

SIDES Choose Two

- ▶ Au gratin potatoes, Grilled jumbo asparagus or Roasted seasonal vegetables
- ▶ Pearl couscous pilaf or Smashed red bliss potatoes

Desserts:

- ▶ Chef's selection of assorted desserts

*Served with Freshly Baked Dinner Roll, Freshly Brewed Iced Tea,
European Gourmet Coffee, Assorted Hot Teas and Ice Water*

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CATERING AT CROWNE PLAZA

BEVERAGE



BEVERAGE

CONSUMPTION/NON-HOSTED BAR

*Requires one bartender per 100 guest, \$150 per bartender
Non-Hosted bars require one cashier per bar, \$100 per cashier*

MAIN BAR / \$10 each

- ▶ New Amsterdam Vodka
- ▶ Beefeater London Dry Gin
- ▶ El Jimador Blanco Tequila
- ▶ Don Q Cristal Rum
- ▶ Old Forester 86 Bourbon
- ▶ Dewars White Label Scotch
- ▶ Hennessy
- ▶ Domestic and Imported Beer
- ▶ Premium Wines

PREMIUM BAR / \$12 each

- ▶ Absolut Vodka
- ▶ Tanqueray Gin
- ▶ El Jimador Blanco Tequila
- ▶ Bacardi Superior Rum
- ▶ Johnie Walker Black Scotch
- ▶ Jack Daniels Bourbon
- ▶ Hennessy
- ▶ Domestic and Imported Beer
- ▶ Premium Wines

ULTRA PREMIUM BAR / \$14 each

- ▶ Grey Goose Vodka
- ▶ Hendricks Gin
- ▶ Don Julio Blanco Tequila
- ▶ Ten to One Dark Rum
- ▶ Woodford Reserve Bourbon
- ▶ MacCallan 12 Scotch
- ▶ Hennessy
- ▶ Domestic and Imported Beer
- ▶ Ultra Premium Wines

PREMIUM WINE / \$36 bottle or \$10 glass

- ▶ Silver Gate Chardonnay
- ▶ Silver Gate Sauvignon Blanc
- ▶ Silver Gate Pinot Noir
- ▶ Silver Gate Cabernet

SPARKLING WINE / \$45 bottle

- ▶ Ruffino Prosecco DOC

DOMESTIC BEER / \$7 each

- ▶ Coors Light, Michelob Ultra, Miller Lite
- ▶ Choose 2 options

ULTRA PREMIUM WINE / \$45 bottle or \$12 glass

- ▶ La Crema Chardonnay
- ▶ Matua Sauvignon Blanc
- ▶ Angeline Pinot Noir
- ▶ Liberty School Cabernet

IMPORTED BEER / \$8 each

- ▶ Heineken, Blue Moon, Stella Artois, Lagunitas
- ▶ Choose 3 options

SOFT DRINKS COCA COLA BRANDS / \$4 each

BOTTLED WATER / \$5 each

PRICES EXCLUDE 25% SERVICE CHARGE, STATE, LOCAL & LIQUOR TAXES



BEVERAGE

HOSTED BAR

Requires a bartender, one bartender per 100 guest, \$150 per bartender

1 Hour MAIN BAR | \$18 per person

- ▶ New Amsterdam Vodka
- ▶ Beefeater London Dry Gin
- ▶ El Jimador Blanco Tequilla
- ▶ Don Q Cristal Rum
- ▶ Old Forester 86 Bourbon
- ▶ Dewars White Label Scotch
- ▶ Hennessy
- ▶ Domestic and Imported Beer
- ▶ Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Water
- ▶ \$10 per person each additional hour

1 Hour PREMIUM BAR | \$22 per person

- ▶ Absolut Vodka
- ▶ Tanqueray Gin
- ▶ El Jimador Blanco Tequilla
- ▶ Bacardi Superior Rum
- ▶ Johnie Walker Black Scotch
- ▶ Jack Daniels Bourbon
- ▶ Hennessy
- ▶ Domestic and Imported Beer
- ▶ Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Water
- ▶ \$12 per person each additional hour

1 Hour ULTRA PREMIUM BAR | \$26 per person

- ▶ Grey Goose Vodka
- ▶ Hendricks Gin
- ▶ Don Julio Blanco Tequilla
- ▶ Ten to One Dark Rum
- ▶ Woodford Reserve Bourbon
- ▶ MacCallan 12 Scotch
- ▶ Hennessy
- ▶ Domestic and Imported Beer
- ▶ Ultra Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Water
- ▶ \$14 per person each additional hour

PRICES EXCLUDE 25% SERVICE CHARGE, STATE, LOCAL & LIQUOR TAXES



BEVERAGE

SIGNATURE COCKTAILS

one signature cocktail may be selected and showcased as the featured beverage

OLD FASHIONED bourbon, house-made simple syrup, orange bitters

SIDECAR cognac, triple sec, fresh lemon juice, house-made simple syrup

FIG & HONEYBEE gin, fresh lime juice, fig honey syrup

ESPRESSO MARTINI vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer

ENDLESS VACATION coconut rum, coconut-yuzu syrup, fresh lime juice, pineapple juice

CROWNED JEWEL MULE vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice

MARGARITA tequila, triple sec, fresh lime juice, house-made simple syrup

JAMAICAN SMASH dark rum, house-made simple syrup, muddled basil, muddled lime

PRICES EXCLUDE 25% SERVICE CHARGE, STATE, LOCAL & LIQUOR TAXES

