



**CROWNE PLAZA®**

HOTELS & RESORTS

"The Place to Meet"

## *Dinner Buffet Menu*

### **Ball Park Buffet**

**\$22.95 per person**

Tossed House Salad with Two (2) Dressings, Chili, Build your own Hot Dogs and Hamburger Station with all the Fixings, French Fries, Pasta Salad, Potato Salad, Mini Corn on the Cob, Coffee, Tea, Decaf, and Chef's Choice Dessert

### **Italian Dinner Buffet**

**\$24.95 per person**

Minestrone Soup, Tossed House Salad, Antipasto Board, Garlic Bread, Cannoli, Cheesecake, and Biscotti

**Select Three (3):** Meat Lasagna, Vegetable Lasagna,  
Baked Ziti and Meatballs, Baked Manicotti, Stuffed Shells,  
Eggplant Parmesan, Chicken Parmesan

### **Asian Dinner Buffet**

**\$24.95 per person**

Wonton Soup, Chicken Stir Fry, Egg Rolls, Pork Pot Stickers, Sweet and Sour Ribs, Steamed White Rice, Szechuan Beef, Fresh Pineapple, Fortune Cookies, Green Tea, Coffee, Tea, and Decaf

### **Plaza Buffet**

**\$26.00 per person**

Tender Mesclun Green Salad or Spinach Salad with Choice of Two Dressings, Chef's Choice Dessert, Coffee, Tea, and Decaf

**Select Three (2):** Chicken Piccata, Chicken Marsala,  
Baked Herb Cracker Crusted Cod,  
Sliced Sirloin

### **Crowne Buffet**

**\$34.00 per person**

Choice of Two Entrées, Soup Du Jour, Tender Mesclun Green Salad with Choice of Two Dressings, Choice of Two Desserts, Coffee, Tea, and Decaf

### **Entrées**

#### **Turkey with Herb Bread Stuffing**

Cranberry Sauce, Mashed Potatoes, and Gravy

#### **Baked Herb Cracker Crusted Scrod Filet**

Lemon Herb Butter and Broiled New Potatoes

#### **Slow Baked Meat and Ricotta Lasagna**

#### **Oven Roasted Herb Chicken**

Garlic Veloute', Mashed Potatoes, Chef's Seasonal Vegetables

#### **Cheese Tortellini in Pesto Cream Sauce**

Sundried Tomato and Grilled Chicken

#### **Slow Roasted Loin of Pork**

Cornbread Stuffing, BBQ Sauce, and Chef's Seasonal Vegetables

#### **Creamy Spinach and Mushroom Risotto**

Topped with Ratatouille

#### **Slow Roasted Pot Roast of Beef**

Horseradish and Seasonal Vegetables

**Desserts**

Homemade Chocolate Mousse, Creamy Cheesecake, Carrot Cake, Double Chocolate Cake, Cookies and Brownies

**The Berkshire Buffet**

**\$44.00 per person**

(Minimum 40 People)

Choice of Two Entrées, Soup Du Jour, Tender Mesclun Green Salad with Choice of Two Dressings, Choice of Two Desserts, Coffee, Tea, and Decaf

**Entrées**

**Dijon Crusted Salmon**

Herb and Mustard Crusted Salmon Filet with Tarragon Oil, Buttered New Potatoes, Green Beans Almandine

**Maine Crab Cakes**

Cole Slaw, Buttered New Potatoes, Tartar Sauce

**Slow Braised Beef Burgundy**

Root Vegetables, and Chive Mashed Potatoes

**Linguini with White Clam Sauce**

Shrimp, Scallops

**Pork Tenderloin**

Cornbread Stuffing, Chipotle BBQ Sauce, Chef's Seasonal Vegetable

**Baked Cod Filet**

Fresh Chatham Cod Topped with Creamy Crab Meat and Chives, Green Beans Almandine, Parsley and Buttered New Potatoes, Dill Beurre Blanc

**Honey & Soy Roasted Duck**

Vegetable Fried Rice, Plum Sauce

**Roasted Statler Chicken Breast**

Newburg Sauce, Saffron Rice, Green Beans Almandine, and Fresh Dill

**Baby Vegetable Fricassee**

Lovely Assortment of Sautéed and Roasted Baby Vegetables, Creamy Basil Risotto, Roasted Tomato Relish

**Grilled Filet Mignon**

(\$5 Supplemental Charge)

Topped with Mushroom Duxelle, Pomme Puree, Sauce Bordelaise

**Desserts**

Chocolate Mousse and Caramel Parfaits, Strawberry Shortcake, Assorted Dessert Bars, New York Cheese Cake with Strawberries, Minted Fruit Salad, Double Chocolate Cake with Two Sauces, Lemon Curd with Shortbread Cookies

**Add a Carving Station to Your Buffet**

(Choice of)

Herb Roasted Pork Loin

Tom Turkey with Gravy

Roasted Top Round of Beef

Baked Virginia Ham

**\$8 per person**

*All Prices are Subject to 5% Tax and 20% Service Charge*