



**CROWNE PLAZA®**

HOTELS & RESORTS  
"The Place to Meet"

# *Plated Dinner Menu*

## **Choice of One (1) Appetizer**

Soup Du Jour

Creamy Clam Chowder

Crispy Caesar Salad

Mesclun Greens with Tomato and Cucumber with Choice of Dressing

## **Additional Appetizer Options**

Shrimp Cocktail

Three Jumbo Old Bay Poached Shrimp on a Bed of Mesclun Greens with Spicy Cocktail Sauce

**\$4**

Thinly Sliced Prosciutto

With a Minted Melon Salsa, Shaved Onion, and Crispy Baguette

**\$4**

Penne Pasta with Two Sauces

**\$5**

Pan Sautéed Crabcake

With Fruit Salsa, Baby Greens, and Pomegranate Molasses

**\$6**

## **Choice of Two (2) Entrées**

\$3.00 per person with Each Additional Entrée

All Entrees are served with Rolls and Butter, Coffee, Tea, and Decaf

### **Penne Pasta**

Al Dente Penne Rigati Tossed with Roasted Mushrooms, Sundried Tomatoes, Roasted Garlic, Fresh Basil, and Romano Cheese

\$25.00 per person

### **Slow Roasted Herb Rubbed Pork Loin**

Cornbread Stuffing, Seasonal Vegetables, and Caramelized Onion Gravy

\$29.00 per person

### **Wok Seared Seasonal Vegetables**

Tossed in a Hot and Sour Sauce atop a Crispy Soy Cilantro Rice Cake, Toasted Sesame Seed Oil, and Wasabi Sesame Seed Sprinkles

\$25.00 per person

### **Baked Cod Fish Filet**

Herb and Cracker Crusted with Citrus Fruits, Cilantro Cous Cous, and Cucumber Salad

\$30.00 per person



**CROWNE PLAZA®**

HOTELS & RESORTS  
"The Place to Meet"

**Chicken Oscar**

Grilled Marinated Chicken Breast Topped  
with Creamed Crab Meat and Béarnaise  
Sauce on Chive Potato Puree  
with Sautéed Spinach  
\$32.00 per person

**Baked Stuffed Shrimp**

A Trio of Horseradish Infused Stuffed Jumbo  
Shrimp, Seasonal Vegetable, Orange Cilantro  
Cous Cous, and Lemon Burre Blanc  
\$35.00 per person

**Grilled Salmon Filet**

Chipotle Apple BBQ Sauce, Cornbread  
Stuffing, and Seasonal Vegetable  
\$32.00 per person

**Slow Roasted Prime Rib**

A Thick Cut Slice of Pepper Rubbed Angus  
Rib with a Cheddar Stuffed Baked Potato,  
Beef Au Jus, and Seasonal Vegetable  
\$38.00 per person

**Maryland Crabcakes**

Two Golden Brown Cornflake Crusted  
Crabcakes with Soy Infused Braised Spinach,  
Sesame Noodles, and a  
Ginger Wasabi Vinaigrette  
\$34.00 per person

**Herb Marinated Filet Mignon**

Grilled 6oz Filet Topped with Wild  
Mushroom Duxelle, Braised Spinach, Herb  
Mashed Potatoes, and Sauce Bordelaise  
\$42.00 per person

**Half Roasted Amish Chicken**

Medley of Fresh Vegetables, Mashed Potatoes, and Rosemary Chicken Jus  
\$28.00 per person

**Choice of (1) Dessert**

Carrot Cake  
Chocolate Cake  
Creamy Cheesecake  
Chocolate Mousse  
Strawberry Shortcake



**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**



**CROWNE PLAZA®**

HOTELS & RESORTS  
"The Place to Meet"

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



**CROWNE PLAZA®**

HOTELS & RESORTS  
"The Place to Meet"

**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*