



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

Baked Cod Fish Filet

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

\$30.00 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

Half Roasted Amish Chicken

Medley of Fresh Vegetables, Mashed Potatoes, and Rosemary Chicken Jus

\$28.00 per person

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



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Grilled Salmon Filet

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

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

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

Herb Marinated Filet Mignon

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

Choice of (1) Dessert

Carrot Cake
Chocolate Cake
Creamy Cheesecake
Chocolate Mousse
Strawberry Shortcake

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