



CROWNE PLAZA[®]

TAMPA WESTSHORE

THE PLACE TO MEET.

**COMPLETE
MENU
SELECTIONS**

BREAKFAST BUFFETS 40 GUEST MINIMUM

Buffets include freshly brewed regular and decaffeinated coffee and a selection of herbal teas

THE WESTSHORE BREAKFAST BUFFET

Assorted Chilled Juices, Sliced Fresh Fruit and Berries, Assorted Cold Cereals with Milk, Scrambled Eggs, Breakfast Potatoes, Bacon and Sausage, Breakfast Breads and Pastries, Butter and Preserves

\$20 per person

THE CROWNE BREAKFAST BUFFET

Assorted Chilled Juices, Sliced Fresh Fruit and Berries, Assorted Fruit Yogurts, Breakfast Breads and Pastries, Smoked Salmon, Assorted Bagels, Cream Cheese, Butter and Preserves, Scrambled Eggs, Bacon and Sausage, Cheese Blintzes with Fruit Topping, Breakfast Potatoes, Choice of Baguette Cut French Toast or Pancakes and Vermont Syrup

\$25 per person

THE CROWNE BRUNCH BUFFET

Assorted Chilled Juices, Breakfast Breads and Pastries, Butter and Preserves, Sliced Fresh Fruit and Berries, Fresh Baby Field Greens with Assorted Accompaniments and Dressings, Eggs Benedict, Bacon and Sausage, Florida Grouper with Grapefruit Beurre Blanc, Baked Chicken Breast with Alfredo Sauce, Cheddar Grits, Breakfast Potatoes, Fresh Vegetable Medley, Assorted Dessert Display

\$32 per person

ENHANCEMENTS

Baked Butter Croissant filled with Baked Ham and Cheese	\$5 pp
Scrambled Egg, Canadian Bacon and Cheese on a Toasted English Muffin	\$5 pp
Sausage Patty and Cheese on a Buttermilk Biscuit	\$5 pp
Waffle Station with Fresh Berries and Whipped Cream*	\$8 pp
Omelet Station with Assorted Vegetables*	\$8 pp
Carving Station with Brunch selection: Roast Turkey Breast or Glazed Ham*	\$8 pp

*A \$50.00 Attendant Fee will be applied

CONTINENTAL BREAKFAST

THE WESTSHORE CONTINENTAL

Assorted Chilled Juices, Assorted Breakfast Breads and Pastries, Butter and Preserves, Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas

\$15 per person

THE CROWNE CONTINENTAL

Assorted Chilled Juices, Sliced Fresh Fruit and Berries, Assorted Fruit Yogurts, Assorted Breakfast Breads and Pastries, Assorted Bagels, Cream Cheese, Butter and Preserves, Ham and Cheese Croissants, Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas

\$19 per person

THE SOUTHERN CONTINENTAL

Assorted Chilled Juices, Sliced Fresh Fruit and Berries, Assorted Breakfast Breads and Pastries, Butter and Preserves, Sausage Biscuits, Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas

\$18 per person

THE HEALTHY CONTINENTAL

Assorted Chilled Juices, Sliced Fresh Fruit and Berries, Assorted Fruit Yogurts accompanied by Granola, Assorted Breakfast Bars, Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas

\$17 per person

PLATED BREAKFAST SELECTIONS

Breakfast selections include Baked Muffins with Butter & Preserves, Freshly Brewed Regular and Decaffeinated Coffee, and Orange Juice

*Egg Beaters may be substituted upon request

BAGUETTE CUT FRENCH TOAST

With Vermont Syrup, Sliced Fresh Fruit and Berries, and Crisp Bacon or Sausage

\$18 per person

ALL AMERICAN

Scrambled Eggs, with Breakfast Potatoes or Grits, and Crisp Bacon or Sausage

\$18 per person

BREAKFAST SAMPLER

Scrambled Eggs, Pancakes, Breakfast Potatoes or Grits, and Crisp Bacon or Sausage

\$19 per person

POACHED EGGS BENEDICT

Served over Canadian Bacon and English Muffin with Hollandaise, Fresh Asparagus, Oven Roasted Tomatoes and Breakfast Potatoes

\$20 per person

BREAKFAST ENHANCEMENTS

Seasonal Fresh Fruit Cup

\$6 per person

Ham, Egg and Cheese Biscuit

\$6 per person

BREAK SELECTIONS

TAMPA ALL DAY LONG

Tampa All Day Long includes an Early Morning Break, a Mid-Morning Break, and your choice of one Afternoon Break

Morning Breaks:

EARLY MORNING BREAK:

Assorted Chilled Juices, Assorted Breakfast Breads and Muffins, Butter and Preserves, Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas

MID-MORNING BREAK:

Sliced Fresh Seasonal Fruit, Refresh of Regular and Decaffeinated Coffee, Bottled Water

Choice of one Afternoon Breaks:

BAKERS BREAK:

Assorted Baked Jumbo Cookies, Gourmet Fudge Brownies, Brewed Regular and Decaffeinated Coffee, Assorted Soft Drinks and Bottled Water

GAME DAY BREAK:

Hot Soft Pretzels with Mustard, Mini Corn Dogs, Buttered Popcorn, Roasted Assorted Nuts, Assorted Candy Bars, Assorted Soft Drinks and Bottled Water

AFTERNOON TEA:

European Finger Sandwiches, Scones, Fresh Brewed Iced Tea, Selection of Herbal Teas, Assorted Pastries, Mints, Assorted Soft Drinks and Bottled Water

\$32 per person

CROWNE ALL DAY DELUXE

The Crowne All Day Deluxe includes an Early Morning Break, a Mid-Morning Break, and your choice of one Afternoon Break

Morning Breaks:

EARLY MORNING BREAK:

Choice of one Continental Breakfast Package

MID-MORNING BREAK

Sliced Fresh Seasonal Fruit, Refresh of Regular and Decaffeinated Coffee, Assorted Soft Drinks and Bottled Water

Choice of one Afternoon Break:

ICE CREAM PLUS

Ice Cream Bars, Assorted Candy Bars, Regular and Decaffeinated Coffee, Assorted Soft Drinks and Bottled Water

FRUIT SMOOTHIE BREAK

Assortment of Fresh Fruit Smoothies made to order by Uniformed Server, Assorted Granola Bars, Roasted Assorted Nuts, Assorted Soft Drinks and Bottled Water

ENERGY KICK

Assorted Whole Fresh Fruit, Sliced Fresh Fruit and Berries, Dried Fruit and Mixed Nut Trail Mix, Assorted Fruit Yogurts, Granola Bars, Red Bull Energy Drinks, Assorted Soft Drinks and Bottled Water

\$38 per person

SPECIALTY BREAKS

BAKERS BREAK

Assorted Baked Jumbo Cookies, Gourmet Fudge Brownies, Brewed Regular and Decaffeinated Coffee, Assorted Soft Drinks and Bottled Water

\$10 per person

GAME DAY BREAK

Hot Soft Pretzels with Mustard, Mini Corn Dogs, Buttered Popcorn, Roasted Assorted Nuts, Assorted Fun Size Candy Bars, Assorted Soft Drinks and Bottled Water

\$12 per person

AFTERNOON TEA

Assorted Finger Sandwiches, Scones, Fresh Brewed Iced Tea, Selection of Herbal Teas, Assorted Pastries, Mints, Assorted Soft Drinks and Bottled Water

\$11 per person

ICE CREAM PARLOR

Ice Cream Sundaes made to order by a Uniformed Server; Choices include Vanilla and Chocolate Ice Cream, Oreo Pieces, Chocolate Sauce, Reese's Peanut Butter Cup Pieces, M&M's, Cherries, Sprinkles, Whipped Cream and Nuts, Assorted Soft Drinks and Bottled Water.

\$15 per person

FRUIT SMOOTHIE BREAK

Assortment of Fresh Fruit Smoothies made to order by a Uniformed Server, Assorted Granola Bars, Roasted Assorted Nuts, Assorted Soft Drinks and Bottled Water

\$14 per person

ENERGY KICK

Assorted Whole Fresh Fruit, Sliced Fresh Fruit and Berries, Dried Fruit and Mixed Nut Trail Mix, Assorted Fruit Yogurts, Granola Bars, Assorted Individual Arizona Teas, Assorted Soft Drinks and Bottled Water

\$14 per person

EIFFEL TOWER BREAK

Assorted French Pastries, Petit Fours, Chocolate Covered Strawberries, Sliced Fresh Fruit and Berries, Perrier, Brewed Regular and Decaffeinated Coffee, Assorted Soft Drinks and Bottled Water

\$18 per person

MEET ME AT STARBUCKS

Proudly serving Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas, Assorted Biscotti, Black and White Cookies, Chocolate Swizzle Sticks, Assorted Soft Drinks and Bottled Water

\$17 per person

A LA CARTE SELECTIONS

BEVERAGES

Fresh Brewed Coffee, Decaffeinated Coffee or Selection of Herbal Teas	\$50 per gallon
Starbucks Coffee®	\$56 per gallon
Freshly Brewed Iced Tea	\$46 per gallon
Assorted FUZE	\$5 each
Orange, Apple, Cranberry, and Grapefruit Juice	\$48 per gallon
Individual Cartons of Milk (Chocolate, 2%, Skim and Whole)	\$4 each
Assorted Soft Drinks (Coca-Cola, Diet Coke and Sprite) & Bottled Water	\$4 each
Fruit Punch or Lemonade	\$42 per gallon

FROM THE BAKERY

Assorted Pastries with Butter and Preserves	\$37 per dozen
Assorted Muffins with Butter and Preserves	\$36 per dozen
Baked Croissants with Butter and Preserves	\$40 per dozen
Assorted Bagels with Cream Cheese, Butter and Preserves	\$39 per dozen
Assorted Baked Jumbo Cookies	\$36 per dozen
Gourmet Fudge Brownies	\$36 per dozen

BREAKFAST ITEMS

Assorted Fruit Yogurts	\$3 each
Assortment of Whole Fresh Fruit	\$3 each
Assorted Granola Bars	\$3 each
Assorted Cold Cereals with Milk	\$3.50 per person
Sliced Seasonal Fresh Fruit and Berries	\$4 per person

LUNCH BUFFETS 25 GUEST MINIMUM

Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas, Iced Tea and Water

THE CROWNE DELI LUNCH

Chef's Soup Du Jour, Caesar Salad, Mixed Field Greens with Accompaniments and Assorted Dressings, Baked Ham, Roast Turkey Breast, Roast Beef, and Corned Beef, Sliced Cheese Assortment, Assorted Breads and Rolls, Shredded Lettuce, Tomatoes, Onions and Pickles, Mayonnaise, Mustard, Potato Salad, Sliced Fresh Fruit and Berries, Cookies and Brownies

\$26 per person

SALAD SAMPLER

Iceberg, Romaine, Baby Spinach and Field Greens, Tomatoes, Cucumbers, Chickpeas, Onions, Mushrooms, Bacon, Shredded Cheese, Croutons, Pepperoncini, Tuna, Chicken, and Shrimp Salads, Pasta Salad du Jour, Sliced Fresh Fruit and Berries, Cookies and Brownies

\$24 per person

SOUTH OF THE BORDER

Mixed Field Greens with Accompaniments and Assorted Dressings, Pico da Gallo Salad with Avocado, Mexican Rice, Choice of Beef or Chicken Fajitas with Bell Peppers and Onions, **Taco Bar Featuring:** Seasoned Ground Beef, Taco Shells, Tomato, Onion, Shredded Lettuce and Cheese, Sour Cream and Salsa, Sliced Fresh Fruit and Berries, and Cinnamon Crispas

\$31 per person

TOUR OF ITALY

Marinated and Grilled Vegetables with Mozzarella Cheese and Olives, Caesar Salad, Italian Sausage and Sweet Pepper Marinara, Chicken Marsala, Baked Penne Pasta with Three Cheeses, Herbed Focaccia, and Tiramisu

\$32 per person

THE CROWNE LUNCH BUFFET

Caesar Salad, Mixed Field Greens with Accompaniments and Assorted Dressings, Seasonal Vegetable Selection, Twice Baked Potatoes, Roast Sirloin of Beef with Whipped Horseradish, Pan Seared Chicken with Lemon and Thyme Jus, Rolls and Butter, Assortment of Desserts

\$32 per person

SOUTHERN BUFFET

Mixed Field Greens with Accompaniments and Assorted Dressings, Whipped New Potatoes, Southern Green Beans, Buttermilk Fried Chicken, Pulled Barbeque Pork, BBQ Beef Brisket with Buttered Buns, Coleslaw, Buttermilk Biscuits, Cornbread and Assorted Fresh Fruit Cobblers

\$36 per person

THE CROWNE SEAFOOD BUFFET

Caesar Salad, Mixed Field Greens with Accompaniments and Assorted Dressings, Broiled Salmon with Sun-dried Tomato Butter, Battered and Fried Shrimp with Tartar Sauce and Cocktail Dip, Pan Seared Grouper with Pineapple-Pepper Relish, Roasted New Potatoes, Seasonal Vegetable Selection, Rolls and Butter, Assortment of Desserts

\$42 per person

CHILLED LUNCH SELECTIONS

Chilled Lunch Selections include

Selection of Dessert

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas, Iced Tea and Water

THE CROWNE WRAP

Roast Beef, Turkey, Bacon, Lettuce and Tomato in a Sun-dried Tomato Tortilla, accompanied by Potato Chips and a Crisp Pickle Spear

\$23 per person

BLACKENED CHICKEN FOCACCIA SANDWICH

Blackened Chicken Breast with Provolone Cheese, Bacon, Lettuce, Tomato and Mustard Aioli, accompanied by Potato Salad and a Crisp Pickle Spear

\$23 per person

JERK SEASONED CHICKEN SALAD

Served on a Bed of Field Greens with Herb Seasoned Orzo Salad, Grilled Asparagus, Oven Roasted Tomatoes, accompanied by Citrus-Coriander Cream

\$23 per person

GRILLED CHICKEN SALAD & FRESH FRUIT

Herb Grilled Chicken Breast over Mixed Field Greens, with Sliced Melon and Seasonal Berries, accompanied by Raspberry Vinaigrette

\$23 per person

SHRIMP CAESAR SALAD

Crisp Romaine Hearts, Toasted Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

\$22 per person

TUNA NIÇOISE SALAD

Seared Ahi Tuna on a Bed of Baby Lettuce with Green Beans, Olives, Tomatoes, New Potatoes, and Anchovy, accompanied by Balsamic Vinaigrette

\$27 per person

GRILLED SALMON CAESAR SALAD

Grilled Herb Seasoned Salmon Filet, Crisp Romaine Hearts, Toasted Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

\$27 per person

HOT LUNCH SELECTIONS

Hot Lunch Selections include Salad and Selection of Dessert
Selection of Vegetable and Starch
Warm Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas, Iced Tea and Water

PENNE PASTA

Penne Pasta with Mushrooms, Peas, Sundried Tomato, Broccoli and Sweet Peppers Tossed in a Garlic Cream Sauce, finished with Shaved Parmesan Cheese

\$21 per person
Add Grilled Chicken \$24 per person

PROSCIUTTO CHICKEN MARSALA

Prosciutto Wrapped Chicken Breast accompanied by Marsala Mushroom Jus

\$24 per person

TUSCAN CHICKEN

Herb and Parmesan Breaded Breast of Chicken served with Fresh Tomato Fondue and Mozzarella Gratinee

\$25 per person

ROAST LOIN OF PORK

Garlic and Herb Crusted Pork Loin accompanied by Thyme Pan Jus

\$23 per person

MARINATED FLANK STEAK

Marinated Flank Steak seasoned with Roasted Garlic and topped with Marsala Wine Demi-Glace

\$26 per person

PAN SEARED GROUPE

Pan Seared Grouper Filet topped with Spinach, Mushrooms, Red Pepper, and Garlic Coulis

\$26 per person

ATLANTIC SALMON

Blackened or Pan Seared Atlantic Salmon Filet accompanied by Pineapple Beurre Blanc

\$26 per person

GRILLED PETIT FILET

Grilled Filet of Beef accompanied by Sautéed Onions and Mushrooms with a Peppercorn Cream Sauce

\$30 per person

BOXED LUNCHES

THE LUNCH BOX

Ham and Cheddar or Turkey Breast and Swiss served on Whole Wheat Bread, with Lettuce, Tomato and Onion, Crisp Pickle Spear, Individual Bag of Chips, Fresh Whole Fruit, Baked Jumbo Cookie and Soft Drink or Bottled Water

\$20 per person

THE HOAGIE BOX

Chilled Roast Beef and Cheddar Cheese on a Hoagie Roll, served with Lettuce, Tomato and Onion, Crisp Pickle Spear, Individual Bag of Chips, Fresh Whole Fruit, Baked Jumbo Cookie and Soft Drink or Bottled Water

\$20 per person

THE WRAP BOX

Grilled Chicken Breast Wrap with Bacon, Lettuce and Tomato, Crisp Pickle Spear, Individual Bag of Chips, Fresh Whole Fruit, Baked Jumbo Cookie and Soft Drink or Bottled Water

\$20 per person

THE BAY BOX

Fresh Shrimp Salad served on a Baked Butter Croissant with Lettuce, Tomato and Onion, Crisp Pickle Spear, Celery Sticks with Ranch Dressing, Fresh Whole Fruit, Individual Fruit Yogurt and Soft Drink or Bottled Water

\$23 per person

HORS D'OEUVRES

Priced Per 50 Pieces

COLD SELECTIONS

Shrimp Cocktail	\$175 each
Served with Tangy Cocktail Sauce	
Smoked Salmon	\$125 each
Served on Pumpernickel Rounds	
Snow Crab Claws	\$150 each
Served with Drawn Butter	
Assorted Canapes	\$125 each
Asparagus Tips Wrapped in Proscuitto	\$125 each
Assorted Finger Sandwiches	\$125 each
Oysters on the Half Shell	\$175 each
Served with Robust Horseradish and Tangy Cocktail Sauce	

HOT SELECTIONS

Bacon Wrapped Scallops	\$150 each
Miniature Chicken Quesadillas	\$115 each
Served with Sour Cream and Spicy Salsa	
Fried Chicken Tenders	\$115 each
Served with Honey Mustard	
Swedish, BBQ or Sweet & Sour Meatballs	\$115 each
Petite Crab Cakes	\$150 each
Served with Cajun Remoulade	
Spanakopita	\$115 each
Petite Beef Wellington	\$125 each
Coconut Shrimp	\$150 each
Served with Zesty Orange Marmalade	
Beef or Chicken Brochettes	\$125 each
Crab Stuffed Mushrooms	\$125 each
Beef and Cheese Empanadas	\$125 each
Grilled Lamb Chops	\$200 each
Served with Cabernet Wine Sauce	
Vegetable Spring Rolls	\$115 each

HORS D'OEUVRE DISPLAYS

Antipasto Display

Grilled Vegetables, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers, Kalamata Olives, Genoa Salami, Fresh Mozzarella, Provolone and Tomatoes

\$6.95 per person

Imported and Domestic Cheese Display

Selection of Cheddar, Swiss, Jalapeno Jack, Mozzarella, Brie, Havarti Dill and Smoked Gouda Cheeses garnished with Fresh Fruits, Baguettes and Assorted Crackers

\$5.95 per person

Tropical Fruit Display

Cantaloupe, Pineapple, Honeydew, Seasonal Berries, Mango, Kiwi and Papaya elegantly displayed with Fresh Yogurt Dip

\$5.95 per person

Vegetable Crudite

Assortment of Fresh Vegetables served with Ranch and Bleu Cheese Dipping Sauces

\$4.95 per person

Smoked Salmon Display

Whole Side Filets served with Remoulade and an Assortment of Crackers

\$6.95 per person

Baked Brie En Croute

Served with Raspberry Compote and Sliced Fresh Breads

\$6.95 per person

Crab Parmesan Dip

Served with Toasted Pita Points

\$6.95 per person

Seafood Display

Peel-N-Eat Shrimp, Bacon Wrapped Scallops, Shrimp Cocktail, Conch Fritters, Oysters on the Halfshell, Creole Crawfish & Snow Crab Claws

\$15.95 per person

Dessert Display

Assortment of Classic Petite Fours, Mini Cheesecakes, Fruit Tortes, Mini Deluxe Pastries, served with Whipped Cream and Chocolate Shavings, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

\$12.95 per person

Viennese Dessert Display and Coffee Station

Assortment of Starbucks® Gourmet Coffees with Chocolate Shavings, Orange Zest, Whipped Cream and Cinnamon Sticks accompanied by Hazelnut, Almond and Vanilla Flavorings, Canolis, Tarts, Éclairs, Petite Fours and Chocolate Truffles

\$15.95 per person

ACTION STATIONS

Pasta Station

Spinach Fettuccini, Penne and Tortellini Pastas served with Fresh Vegetables, Sliced Mushrooms, Diced Peppers, Italian Sausage and Shrimp, with your Choice of Marinara, A la Vodka or Alfredo Sauce
\$8.95 per person

Fajita Station

Marinated Chicken and Beef with Sautéed Onions and Peppers in Herbs and Spices, Shredded Lettuce, Monterey Jack and Cheddar Cheeses, Guacamole, Sour Cream, Diced Tomatoes, Diced Jalapenos and Salsa
\$10.95 per person

Oriental Stir Fry Station

Stir Fried Oriental Vegetables, Szechwan Glazed Chicken and Beef with Oriental Fried Rice
\$9.95 per person

A \$50.00 Attendant Fee will be applied
The Above Stations must be accompanied by a Plated Dinner, Dinner Buffet or Reception Buffet Menu

CARVING STATIONS

Steamship Round of Beef (100 Person Minimum)

Slow Roasted and served with Horseradish Cream Sauce and Silver Dollar Rolls
\$7.95 per person

Roast Tenderloin of Beef (20 Person Minimum)

Assorted Mini Rolls and Breads, Stone Ground Mustard and Horseradish
\$14.95 per person

Slow Roasted Prime Rib of Beef (50 Person Minimum)

Assorted Mini Rolls, Au Jus and Creamy Horseradish Sauce
\$7.95 per person

Oven Roasted Breast of Turkey (20 Person Minimum)

Assorted Mini Rolls, Mayonnaise and Cranberry-Peach Relish
\$6.95 per person

Honey Glazed Baked Ham (50 Person Minimum)

Mini Kaisers, Mayonnaise and Condiments
\$6.95 per person

A \$50.00 Chef Carving Fee will be applied
The Above Stations must be accompanied by a Plated Dinner, Dinner Buffet or Reception Buffet Menu

DINNER BUFFETS 40 PERSON MINIMUM

Buffets include

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas, Iced Tea and Water

SOUTHERN HOSPITALITY DINNER BUFFET

Mixed Field Greens with Accompaniments and Assorted Dressings, Potato Salad, Creamy Coleslaw with Raisins, Sliced Watermelon, Buttered Corn on the Cob, Baked Sweet Potatoes, Loaded Potatoes Au Gratin, Barbeque Chicken, Baby Back Ribs with a Mustard Barbeque Glaze, Warm Corn Bread and Rolls, Assorted Fruit Cobblers and Chocolate Cake

\$38 per person

MILAN DINNER BUFFET

Crisp Romaine Hearts, Toasted Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing, Beef Steak Tomatoes and Fresh Mozzarella with Fresh Basil and a Balsamic Drizzle, Snapper Ragu with Tomatoes and Olives, Chicken Scaloppini in Lemon Herb Sauce, Penne Pasta with A la Vodka Sauce, Fresh Seasonal Vegetables, Rolls and Butter, Amaretto Cheesecake

\$ 34 per person

FRENCH QUARTER DINNER BUFFET

Caesar Salad, Mixed Field Greens with Accompaniments and Assorted Dressings, Spicy Shrimp Salad with Louis Dressing, Crab Cakes with Tabasco Tartar Sauce, Chicken Jambalaya, Blackened Grouper with Cajun Remoulade, Fluffy White Rice, Fried Cajun Okra, Rolls and Butter, Assortment of Desserts

\$36 per person

THE CROWNE DINNER BUFFET

Caesar Salad and Mixed Field Greens with Accompaniments and Assorted Dressings, Tomato, Feta, and Cucumber Salad, Baby Shrimp, Roasted Red Pepper and Hearts of Palm Salad, Roast Sirloin of Beef with Whipped Horseradish, Grilled Local Grouper with Tomato and Basil Butter, Pan Seared Chicken with Lemon and Thyme Jus, Twice Baked Potatoes, Seasonal Vegetable Selection, Rolls and Butter, Assortment of Desserts

\$40 per person

PRIME RIB DINNER BUFFET

Caesar Salad, Fresh Garden Salad with Cucumbers, Shaved Carrots, Cherry Tomatoes, Toasted Croutons and Assorted Dressings, Chef Attended Prime Rib Carving Station, Seared Grouper Florentine topped with a Spinach Mornay Cream Sauce, Prosciutto Wrapped Chicken Breast sautéed with Wild Mushrooms, Whipped Potatoes, Rice Pilaf, Fresh Vegetable Selection, Pastry Table featuring Mini Pastries, Whole Cakes and Pies, Rolls and Butter

\$42 per person

YBOR HAVANA DINNER BUFFET

Caesar Salad, Mixed Field Greens with Ripe Tomatoes, Julienne Swiss Cheese and Ham served with Vinaigrette Dressing, Seafood Ceviche, Grilled Chicken with Lime and Shrimp Sofrito, Mojo Pork with Roasted Garlic and Orange Demi-Glace, Ropa Vieja, Sweet Plantains, Traditional Yellow Rice, Yuca con Mojo, Grilled Carrots and Parsnips, Rolls and Butter, Carmel Flan and Coconut Cake

\$36 per person

DINNER ENTRÉES

Entrees are served with Fresh Garden Salad or Caesar Salad
Dessert Selection and Warm Rolls with Butter
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas, Iced Tea and Water

TORTILLA CRUSTED TILAPIA WITH BLACK BEAN SALSA

Served with Yellow Rice and Cumin Scented Sautéed Vegetables

\$33 per person

ROSEMARY CHICKEN

Breast of Chicken topped with a Sage Rosemary Jus, served with Roasted Red Bliss Potatoes and Green Bean Medley

\$27 per person

CHICKEN WELLINGTON

Breast of Chicken Stuffed Wrapped in a Puff Pastry with Mushroom Duxelle Sauce, served with Seasoned Rice Pilaf and Fresh Seasonal Vegetables

\$28 per person

GRILLED NEW YORK STRIP STEAK

Certified Angus Beef New York Strip Steak with Simmered Wild Mushrooms, Shallot & Burgundy Demi Sauce, served with Cheddar Mashed Potatoes and Steamed Carrot, Cauliflower and Broccoli Medley

\$36 per person

ROASTED PRIME RIB OF BEEF

Certified Angus Beef Roast of Prime Rib, accented with Rosemary au Jus and Whipped Horseradish, served with Loaded Au Gratin Potatoes and Creamed Spinach

\$40 per person

SEARED MAHI MAHI

Mahi Mahi Filet prepared with a Creole Cream Sauce, served with Saffron Rice and Fresh Seasonal Vegetables

\$38 per person

GRILLED ATLANTIC SALMON

Grilled North Atlantic Salmon prepared with a Lemon Dill Cream Sauce, served with Herb Infused Rice and Fresh Seasonal Vegetables

\$33 per person

PEPPERCORN CRUSTED PORK LOIN

Roasted Pork Loin prepared with Apple Demi Glaze, served with Horseradish Mashed Potatoes and Fresh Seasonal Vegetables

\$29 per person

CRAB CRUSTED GROUPEL

Lump Crab Crusted Local Grouper, accompanied by Roasted Red Pepper and Basil Butter Sauce, served with Herb Infused Rice and Fresh Seasonal Vegetables

\$42 per person

CHICKEN PICATTA

Grilled Breast of Chicken served with Lemon Caper Sauce on a bed of Fettuccini and Fresh Seasonal Vegetables

\$28 per person

Our Catering Staff will Customize Menus to suit your needs; All Prices Subject to 22% Service Charge and 7% Sales Tax.

DUET ENTRÉE DINNER SELECTIONS

Duet Entrée Selections are served with
Our Garden Salad with House Dressing, Selection of Dessert
Entrees will be grilled and accompanied by Appropriate Sauces, Selection of Seasonal Vegetables and
Starch, Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas, Iced Tea and Water

Combine any two of the following entrees:

ON LAND

Chicken Breast with Mushroom Marsala Sauce	\$16 per person
Pork Tenderloin with Corn and Roasted Pepper Relish	\$17 per person
New York Strip with Red Wine Sauce	\$20 per person
Petit Filet Mignon with Brandy Peppercorn	\$22 per person

FROM THE SEA

Atlantic Fillet of Salmon with Lemon Dill Sauce	\$18 per person
Florida Grouper with Citrus Beurre Blanc	\$19 per person
Shrimp Scampi	\$20 per person
Lobster Tail with Drawn Butter	Market Price

BEVERAGE SERVICE

CASH BAR

Super Premium Brand Cocktail	\$8.00
Premium Brand Cocktail	\$7.00
Domestic Beer	\$5.50
Imported Beer	\$6.00
Premium Wine by the Glass	\$7.50
Super Premium Wine by the Glass	\$8.00
Soft Drink/Bottled Water	\$4.00
Sparkling Water	\$5.50

Cashier fee of \$10 per hour applies

PER GUEST PACKAGE BAR

Charges are based on guaranteed attendance;
Minimum of 25 guests required; Premium Brands

One Hour	\$14 per person
Two Hours	\$24 per person
Three Hours	\$34 per person
Four Hours	\$44 per person

*Super Premium Brand Cocktails are available for
an Additional \$4 per hour, per person

PREMIUM BRANDS SELECTION

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Dewars Scotch
Jim Beam Bourbon
Seagrams 7 Whiskey
Sauza Gold Tequila

HOSTED BAR BY THE DRINK

Super Premium Brand Cocktail	\$7.50
Premium Brand Cocktail	\$6.50
Domestic Beer	\$5.00
Imported Beer	\$5.50
Premium Wine by the Glass	\$7.00
Super Premium Wine by the Glass	\$7.50
Soft Drink/Bottled Water	\$3.50
Sparkling Water	\$5.00

PER GUEST PACKAGE

BEER, WINE & SODA BAR

Domestic & Imported Beer, Premium Wines,
Assorted Sodas & Bottled Still or Sparkling Water

One Hour	\$12 per person
Two Hours	\$21 per person
Three Hours	\$30 per person
Four Hours	\$39 per person

SUPER PREMIUM BRANDS SELECTION

Grey Goose Vodka
Tanqueray Gin
Mount Gay Rum
Chivas Regal Scotch
Jack Daniels Whiskey
Crown Royal Whiskey
Patron Tequila

DRY SNACKS

Potato Chips or Tortilla Chips	\$16 per pound
Pretzels, Cajun Snack Mix, Buttered Popcorn	\$14 per pound
Roasted Assorted Nuts	\$20 per pound
French Onion Dip, Ranch or Salsa	\$12 per quart

\$75 Bartender Fee Applies to all Bar Packages