



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

**MEETING PACKAGE**

**MORNING START**

Selection of Natural Juices  
Assorted Yogurt  
Sliced Fresh Fruit  
Freshly Baked Danish and Muffins  
Bagels with Cream Cheese  
Freshly Brewed Regular & Decaffeinated Coffee  
Premium Herbal Teas

**MID MORNING**

Cereal & Protein Bars  
or  
Fresh Whole Fruit & Yogurt  
Refresh Coffee and Herbal Teas  
Assorted Soft Drinks & Bottled Spring Water

**MID AFTERNOON**

Choose One  
Sports Break, Chocolate Lovers, Health Alternative or Tex Mex  
or  
Assorted Cookies & Brownies  
Assorted Soft Drinks & Bottled Spring Water

**\$37.00** Per Person



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

ALA CARTE  
BREAKFAST SELECTIONS

BREAKFAST

Assorted Dry Cereals

**\$3.50** Per Person

Cheddar Cheese Omelets

**\$4.75** Per Person

Ham & Cheese Croissant Sandwich

**\$4.75** Per Person

Sliced Seasonal Fruit with Yogurt Dip

**\$4.50** Per Person

Seasonal Whole Fruit

**\$3.50** Per Piece

Low Fat Yogurt

**\$2.50** Each

Assorted Danish

**\$30.00** Per Dozen

Low Fat Muffins

**\$30.00** Per Dozen

Assorted Bagels

**\$30.00** Per Dozen



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**CHICAGO - NORTH SHORE**

ALA CARTE  
SNACKS and BEVERAGE SELECTIONS

SNACKS

Milky Way, Snickers Bars, M & M's & Hershey Bars

**\$3.00** Each

Gourmet Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar & White Chocolate Macadamia Nut

**\$30.00** Per Dozen

Pretzel Sticks

**\$3.00** Per Person

Gourmet Mixed Nuts or Roasted Peanuts

**\$3.50** Per Person

M & M's Plain or Peanut

**\$3.00** Per Person

Individual Bags of Potato Chips or Popcorn

**\$3.00** Per Person

Tortilla Chips with Salsa & Guacamole

**\$3.50** Per Person

Lemon Bars or Chocolate Brownies

**\$30.00** Per Dozen



**CROWNE PLAZA®**  
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**BEVERAGES**

Iced Tea, Sweet Tea or Lemonade  
**\$15.00** Per Pitcher

Fresh Orange & Grapefruit Juice  
**\$19.00** Per Pitcher

Bottled Spring Water/Soft Drinks  
**\$3.50** Per Bottle

Coffee, Decaf & Selection of Teas  
**\$45.00** Per Gallon

**Continental Coffee Station**

Chocolate Shavings, Sugar Cubs, Whipped Cream, Cinnamon Sticks and Citrus Rinds  
**\$50.00** Per Gallon



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

**MEETING BREAKS**

All breaks include Soft Drinks, Bottled Water,  
Coffee, Decaffeinated Coffee and Selection of Black, Green and Herbal Teas

**SPORTS BREAK**

Roasted Peanuts, Popcorn,  
Jumbo Soft Pretzels with Mustard and Candy Bars

**\$17.00** Per Person

**CHOCOLATE LOVERS**

Chocolate Cookies  
Double Fudge Brownies  
Chocolate Dipped Pretzels  
Chocolate Dipped Strawberries

**\$18.00** Per Person

**HEALTH ALTERNATIVE**

Fruit Yogurt & Protein Bars  
Fruit Juice  
Whole Fruit  
Dried Fruits and Nuts

**\$17.00** Per Person



# CROWNE PLAZA®

CHICAGO - NORTH SHORE

## TEX MEX

Tri Colored Tortilla Chips  
Fresh Tomato Salsa and Green Chile Salsa

Guacamole, Queso Fundido

Cinnamon Bunelos

**\$17.00** Per Person

## COOKIES & BROWNIES

Assorted Gourmet Cookies & Brownies

**\$15.00** Per Person



**CROWNE PLAZA®**  
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**PLATED BREAKFAST**

All Entrees include Freshly Squeezed Orange Juice, Fresh Sliced Fruit Basket of Breakfast Bakeries, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Black, Green and Herbal Teas

**ENTREES**

Scrambled Eggs

Sage Breakfast Sausage, Pepper Cured Bacon  
& Skillet Browned Potatoes

**\$20.00** Per Person

Open Face Farmers Omelet with:  
Canadian Bacon, Tomatoes, Peppers,  
Green Onions, Roasted Potatoes,  
Fresh Herbs and Wisconsin Cheddar

**\$21.00** Per Person

Norwegian Smoked Salmon  
with Fresh Bagels, Capers, Shaved Red Onion,  
Sliced Tomatoes and Whipped Cream Cheese

**\$23.00** Per Person



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

**BUFFET BREAKFAST**

Minimum of 10 Guests

All Buffets include Assorted Freshly Squeezed Juice  
Coffee, Decaffeinated Coffee, Selection of Black, Green and Herbal Teas

**CONTINENTAL BREAKFAST**

Danish & Muffins, Breakfast Breads  
Bagels & Whipped Cream Cheese  
Whipped Butter & Fruit Preserves  
Sliced Fresh Fruit  
**\$16.00** Per Person

**EXECUTIVE CONTINENTAL BREAKFAST**

Danish & Muffins, Breakfast Breads  
Bagels & Whipped Cream Cheese and Croissants  
Breakfast Cereals, 2%, Skim and Whole Milk  
Whipped Butter & Fruit Preserves  
Sliced Fresh Fruit  
Fruit Yogurt  
**\$18.00** Per Person

**ALL AMERICAN**

Danish & Muffins, Breakfast Breads, Whipped Butter & Fruit Preserves  
Sliced Fresh Fruit  
Pepper Cured Bacon & Sage Breakfast Sausage  
Scrambled Eggs  
Skillet Browned Potatoes  
**\$19.00** Per Person



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

**EXECUTIVE BREAKFAST**

Danish & Muffins, Breakfast Breads

Bagels & Whipped Cream Cheese

Croissants

Whipped Butter & Fruit Preserves

Sliced Fresh Fruit

Assortment of Yogurt

Breakfast Cereals, 2%, Skim, Whole Milk

Sliced Bananas and Fresh Strawberries

Pepper Cured Bacon & Sage Breakfast Sausage

Scrambled Eggs with Fresh Chives & Cheddar Cheese

Breakfast Potatoes with Peppers & Onions

Vanilla Custard French Toast With Warm Syrup

Sweet Cheese Blintzes with Strawberry Sauce

**\$26.00** Per Person



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

## SMALL MEETING LUNCH BUFFET

For Parties of 10 to 20

### NORTH SHORE SANDWICH BOARD

Soup Du Jour  
Creme Fraiche Potato Salad or Chef's Pasta Salad,  
Fresh Sliced Fruit  
Root Vegetable Chips

Choice of One:

Smoked Turkey with Dill Havarti on White Bread  
Roast Beef with Cheddar Cheese on Marble Rye  
Thinly Sliced Pit Ham with Swiss on Wheat Bread  
Freshly Baked Cookies & Brownies

**\$30.00** Per Person

### THE CUTTING BOARD

Soup Due Jour  
Mixed Greens Salad with Ranch and Raspberry Vinaigrette,  
Crème Fraiche Potato Salad or Chef's Pasta Salad  
Smoked Turkey, Roast Beef, Honey Baked Ham, Corned Beef  
Smoked Provolone, Baby Swiss & Cheddar  
Lettuce, Tomato, Pickles & Condiments  
Sliced Artisan Breads and Chips  
Freshly Baked Cookies & Brownies

**\$30.00** Per Person



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

**SOUP & SALAD**

Soup Du Jour and Classic Cobb Salad  
Chopped Chicken, Bacon, Crumbled Bleu Cheese,  
Tomatoes, Hard cooked Eggs and Avocado  
With Bleu Cheese Vinaigrette  
Freshly Baked Rolls and Whipped Butter  
Chef's Choice of Dessert  
**\$22.00** Per Person



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

**SMALL MEETING LUNCH BUFFET**

For parties of 10 to 20

**LITTLE ITALY**

Tuscan Tomato Basil Soup

Caesar Salad

**Choice of Entree:**

Italian Beef with Peppers on Hoagie Rolls

Italian Sausage & Peppers

Meatballs with Marinara Sauce served with Spaghetti

Chicken Parmesan with Homemade Marinara Sauce

Oven Roasted Vegetables

Garlic Bread

Cannoli

One Entrée: **\$28.00** Per Person

Two Entrées: **\$30.00** Per Person

Three Entrées: **\$32.00** Per Person



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

OLÉ

Tortilla Soup

**Choice of Entree:**

Chicken Fajitas with Grilled Onions and Peppers  
Guajillo Spiced Taco Beef

Shredded Cheddar, Lettuce, Diced Onions,  
Tomatoes and Sour Cream  
Refried Beans & Spanish Rice  
Soft Shell Tortillas

Cookies & Brownies

One Entrée: **\$28.00** Per Person

Two Entrées: **\$30.00** Per Person



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

**PLATED LUNCH**

The following entrées include choice of House Salad or Soup du Jour, Chef's selection of fresh Vegetables, Starch, Dessert, Freshly Baked Rolls and Whipped Butter, Coffee, Decaffeinated Coffee, Selection of Black, Green and Herbal Teas and Iced Tea

**ENTREÉS**

Sautéed Breast of Chicken with White Balsamic Beurre Blanc  
**\$28.00** Per Person

Chicken Parmesan with Homemade Marinara Sauce  
**\$28.00** Per Person

Herb Encrusted Filet of Salmon with Dill Citrus Sauce  
**\$30.00** Per Person

Grilled Strip Loin Steak with Maytag Bleu Cheese Butter  
**\$36.00** Per Person

Pasta Primavera  
**\$26.00** Per Person

**STARCHES**

Choose One

Herb Roasted Red Potatoes

Baked Potato

Sweet Potato Gratinée

Caramelized Red Onion Mashed Potatoes



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

**DESSERTS**

Choose One

Old Fashioned Chocolate Cake

New York Cheesecake with Berry Sauce

White Chocolate Mousse with Fruit Sauce

Key Lime Pie



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

## LUNCH BUFFET

All Buffets Require a minimum of 20 Guests

All Luncheon Buffets are served with Coffee, Decaffeinated Coffee,  
Selection of Green, Black and Herbal Teas

### THE CUTTING BOARD

Soup Du Jour

Mixed Greens Salad with Ranch and Raspberry Vinaigrette

Crème Fraiche Potato Salad & Chef's Pasta Salad

Smoked Turkey, Roast Beef, Honey Baked Ham

Smoked Provolone, Baby Swiss & Cheddar

Lettuce, Tomatoes, Pickles & Condiments

Sliced Artisan Breads and Chips

Freshly Baked Cookies & Brownies

**\$33.00** Per Person

### THE EXECUTIVE

Midwestern Corn Chowder

Mixed Greens Salad with Ranch and Raspberry Vinaigrette

Crème Fraiche Potato Salad & Chef's Pasta Salad

Slow Roasted Beef with Wild Mushroom Sauce,

Pan Roasted Salmon with Citrus Salsa &

Grilled Chicken Breast with Asiago Cream Sauce

Chef's Selection of Vegetables

Freshly Baked Rolls & Whipped Butter

Miniature French Pastries

**\$35.00** Per Person

Pricing subject to all Applicable State Sales Tax and 21% Gratuity, Pricing Subject to Change – 5/08

Crowne Plaza Catering Department 847-949-5100



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

**PICNIC BASKET**

Mixed Greens Salad with Ranch and Raspberry Vinaigrette  
Three Bean Salad, Crème Fraîche Potato Salad & Chef's Pasta Salad  
Hot Dogs, Hamburgers Barbequed Chicken & Bratwurst  
Pickles & Condiments  
Corn on the Cob, Root Beer Baked Beans,  
Fresh Fruit Salad  
Apple Slices  
**\$33.00** Per Person



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**CHICAGO - NORTH SHORE**

**LUNCH BUFFET**

**KARMA BUFFET**

Chicken Wonton Soup

Asian Greens with Mandarin Oranges & Water Chestnuts

Vegetable Slaw with Sesame Dressing

Vegetable Egg Rolls with Sweet & Sour Sauce

Stir Fry Vegetables and Vegetable Fried Rice

Grilled Teriyaki Chicken & Beef Broccoli with Cashews

Rolls and Whipped Butter

Almond Cookies

**\$34.00** Per Person

**SOUTH OF THE BORDER**

Tortilla Soup

Tri Colored Tortilla Chips with Fresh Tomato and Green Chile Salsa

Cucumber & Tomato Salad with Cumin Lime Vinaigrette

Chicken Fajitas with Grilled Peppers and Onions & Guajillo Spiced Taco Beef

Refried Beans, Mexican Rice, Sliced Jalapenos

Shredded Cheddar, Lettuce, Grilled Onions, Tomatoes, Guacamole, Sour Cream

Soft & Hard Shell Tortillas

Cinnamon Bunelos & Churros

**\$33.00** Per Person

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# CROWNE PLAZA®

CHICAGO - NORTH SHORE

## THE TUSCANY

Minestrone Soup  
Tomato & Fresh Mozzarella Served with Balsamic Vinaigrette  
Classic Caesar Salad with Homemade Focaccia Croutons  
Chicken Parmesan with Homemade Marinara Sauce  
Italian Sausage & Meatballs with Roasted Plum Tomato & Garlic Sauce  
Italian Vegetable Medley, Crusty Peasant Rolls & Whipped Butter  
Bowtie & Penne Rigate  
Roasted Plum Tomato & Garlic Sauce & Alfredo Sauce  
Cannolis or Tiramisu  
**\$33.00** Per Person

## COMFORT FOOD

Cream of Mushroom Soup  
Mixed Greens Salad with Ranch and Raspberry Vinaigrette  
Old Fashioned Meatloaf, Buttermilk Fried Chicken, Pork Roast  
Caramelized Red Onion Mashed Potatoes, Mixed Vegetable Medley  
Freshly Baked Rolls & Whipped Butter  
Applesauce & Rice Pudding  
Apple Cobbler  
**\$33.00** Per Person

## NEW YORK DELI

Chicken Noodle Soup  
Crème Fraîche Potato Salad & Chef's Pasta Salad  
Corned Beef, Pastrami, Smoked Turkey  
American, Baby Swiss, Cheddar  
Lettuce, Tomatoes, Pickles & Condiments  
Sliced Artisan Breads and Chips  
Chocolate Cake  
**\$32.00** Per Person



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

**EXECUTIVE BOXED LUNCH**

Chef's Assortment of Smoked Turkey Breast, Roast Beef or Honey Cured Ham  
on Marble Rye, Cracked Wheat or Sour Dough Breads

Potato Chips

Whole Seasonal Fresh Fruit

Gourmet Cookie and Soft Drink

**\$26.00** Per Person



# CROWNE PLAZA®

CHICAGO - NORTH SHORE

## PLATED DINNER

All Dinners are served with a Choice of Salad or Soup, Starch and Dessert,  
Chef's Choice of Seasonal Fresh Vegetables, Assorted Rolls & Butter,  
Coffee, Decaffeinated Coffee and Selection of Black, Green and Herbal Teas

All prices are listed Per Person

## SOUPS & SALADS

Choice of One

### SOUPS

Tuscan Tomato Basil Soup  
Cream of Broccoli, Chicken or Mushroom  
Potato Leek

### SALADS

Exotic Lettuce with Cherry Tomatoes & Roasted Red Onions with Basil Dressing  
Heart of Romaine Salad with Shaved Asiago, Homemade Focaccia Croutons  
with Classic Caesar Dressing

## SALAD UPGRADES

Salad of Field Greens with Strawberries, Toasted Almonds and Poppy Seed Dressing  
\$1.00 Additional Per Person

Baby Spinach Salad with Roasted Red Onions, Candied Walnuts and Raspberry Vinaigrette  
\$1.00 Additional Per Person

## STARCHES

Choice of One

Herb Roasted Red Potatoes  
Baked Potato  
Sweet Potato Gratinée  
Carmelized Red Onion Mashed Potatoes



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

**PLATED DINNER**

**ENTREÉS**

Sautéed Breast of Chicken with White Balsamic Beurre Blanc

Suggested wine pairing - Chardonnay

**\$39.00** Per Person

Chicken Parmesan with Homemade Marinara Sauce

Suggested wine pairing - Chardonnay

**\$39.00** Per Person

Herb Encrusted Filet of Salmon with Dill Citrus Sauce

Suggest wine pairing – Chardonnay or Pinot Grigio

**\$42.00** Per Person

Grilled Center Cut Filet with Herb Roasted Shallot Sauce

Suggest wine pairing – Cabernet

**\$49.00** Per Person

Grilled Strip Loin Steak with Maytag Bleu Cheese Butter

Suggest wine pairing – Pinot Noir or Cabernet

**\$47.00** Per Person

Petite Filet with Herb Roasted Shallot Sauce  
and Chicken with White Balsamic Beurre Blanc

Suggest wine pairing – Cabernet

**\$52.00** Per Person

**DESSERTS**

Choice of One

Old Fashioned Chocolate Cake

New York Cheesecake with Berry Sauce

White Chocolate Mousse with Fruit Sauce

Key Lime Pie



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

**DINNER BUFFETS**

Minimum Attendance of 25 Guests or Service Fees will apply

All Dinner Buffets served with Coffee, Decaf, Selection of Black, Green and Herbal Teas

**\$45.00** Per Person

**SOUPS**

Choice of one

Each additional add \$2.25 Per Person

Tuscan Tomato Basil

Cream of Broccoli, Chicken or Mushroom

Potato Leek

**SALADS**

Choice of two salads

Each additional add \$2.75 Per Person

Mixed Greens with Tomato, Cucumber, & Shaved Carrots with Choice of Two Dressings

Heart of Romaine with Shaved Asiago, Homemade Focaccia Croutons & Classic Caesar Dressing

Cucumber, Tomato and Bermuda Onion Salad

Sliced Fresh Fruit

Crème Fraiche Potato Salad & Chef's Pasta Salad

**VEGETABLES**

Choice of one

*Each additional add \$2.95 Per Person*

Grilled Vegetables

Buttered Corn

Green Beans and Baby Carrots

Buttered Sweet Peas

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Crowne Plaza Catering Department 847-949-5100



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

**STARCHES**

Choice of one

Each additional add \$2.95 Per Person

Herb Roasted Red Potatoes

Baked Potato

Sweet Potato Gratinée

Caramelized Red Onion Mashed Potatoes

**ENTREÉS**

Choice of Two Entrees

Each additional entrée add \$7.95 Per Person

**CHICKEN**

Parmesan, Marsala, Picatta, Vesuvio,  
Barbecue, Fried, Herb Roasted, Florentine

**BEEF AND PORK**

Beef Bourguignonne  
Sliced Strip Loin of Beef with a Madiera Reduction  
Roasted Pork Loin  
Adobe Pork Chops  
Thinly Sliced London Broil with Thyme Demi Glace  
Teriyaki Chicken  
Ginger Beef

**FISH**

Orange Roughy, Salmon, Tilapia, Cod  
(Seasonal fish available upon request per Market price)

**Choice of Sauce:**

Lemon Butter Sauce, Cucumber Chive Sauce, Tomato Basil Provençale  
Roasted Tomato Cream Sauce, Mandarin Orange Cream Sauce



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

DESSERTS

Choose One

Old Fashioned Chocolate Cake  
New York Cheesecake with Berry Sauce  
White Chocolate Mousse with Fruit Sauce  
Key Lime Pie

Assorted Rolls & Butter  
Coffee, Decaffeinated Coffee Selection of Black, Green and Herbal Tea



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

## DINNER BUFFETS

Minimum Attendance of 25 Guests or Service Fees will apply

### FAJITA FIESTA

Tortilla Soup or Zesty Chili  
Sour Cream, Grated Cheese and Green Onions  
Ceviche Salad with Tortilla Chips  
Avocado and Tomato Salad with Ancho Chili and Cumin Vinaigrette  
Chicken Fajitas with Grilled Peppers and Onions  
Guajillo Spiced Taco Beef  
Refried Beans and Mexican Rice  
Warm Flour Tortillas, Crisp Corn Tortillas,  
Shredded Cheese, Tomatoes, Lettuce, Jalapenos, Sour Cream, & Salsa Fresca  
Cinnamon Bunelos & Churros  
**\$43.00** Per Person

### THE TUSCANY

Minestrone Soup or Tuscan Tomato Basil Soup  
Classic Caesar Salad with Homemade Foccacia Croutons  
Tomato & Fresh Mozzarella Drizzled with Balsamic Vinaigrette  
Chicken Parmesan with Homemade Marinara Sauce  
Italian Sausage and Roasted Garlic & Plum Tomato Sauce  
Fresh Vegetables  
Crusty Peasant Rolls with Whipped Butter  
Tiramisu and Miniature Cannolis  
  
A Choice of two Pastas- to be preselected  
Egg Fettuccine, Farfalle, Tri-colored Tortellini and Penne Rigate  
A Choice of two Sauces- to be preselected  
Roasted Garlic & Plum Tomato , Alfredo, Basil Pesto Cream  
**\$43.00** Per Person

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**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

**DINNER BUFFETS (continued)**

Minimum Attendance of 25 Guests or Service Fees will apply

**KARMA**

Miso Soup with Crispy Wontons  
Baby Spinach Salad with Mandarin Oranges  
Vegetable Slaw with Sesame Dressing  
Vegetable Egg Rolls with Sweet & Sour Sauce  
Stir Fry Vegetables  
Grilled Teriyaki Chicken  
Beef Broccoli with Cashews  
Jasmine Rice  
Freshly Baked Rolls with Whipped Butter  
Fortune Cookies and Almond Cookies  
**\$43.00 Per Person**

**THE FRENCH BISTRO**

Lobster Corn Bisque  
Field Greens with a Tarragon Vinaigrette  
Rice Pilaf  
Fresh Vegetables  
Pan Roasted Salmon with Citrus Beurre Blanc  
Whole Roasted Chicken & Truffle Oil with Natural Pan Jus  
Steak Au Poivre with Cognac Sauce  
Freshly Baked Rolls with Whipped Butter  
Petit Fours and Tortes  
**\$50.00 Per Person**



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

## HORS D'OEUVRES

Minimum of 50 pieces per item  
Served Butler Passed or Buffet Style

### COLD

- Cured Salmon Canape  
with Boursin & Chives  
**\$2.95** Each
- Bleu Cheese Stuffed  
Baby Potatoes  
**\$2.50** Each
- Asparagus & Prosciutto Rolls  
**\$2.75** Each
- Bruschetta with  
Fresh Mozzarella & Basil  
**\$2.50** Each
- Seared Ahi Tuna  
with Cucumber & Wasabi  
**\$3.50** Each
- Ceviche in Cucumber Cups  
**\$3.00** Each
- Shrimp Cocktail Shooters  
**\$3.50** Each

### HOT

- Chicken or Beef Hibachi Skewers  
with Peanut Sauce  
**\$2.75** Each
- Crab, Spinach or Boursin Stuffed  
Mushroom Caps  
**\$2.95** Each
- Vegetable Spring Rolls, Sweet and Sour Sauce  
**\$2.50** Each
- Chicken Quesadillas with Salsa  
**\$2.75** Each
- Miniature Maryland Crab Cakes with Chipotle  
Aioli  
**\$3.50** Each
- Puff Pastry with Brie and Pear Preserves  
**\$3.25** Each
- Miniature Quiche Lorraine  
**\$2.75** Each
- Wonton Wrapped Shrimp  
**\$3.50** Each



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

**PRESENTATIONS**

**CHIPS AND DIP**

Pico de Gallo, Black Bean Dip, and  
Roasted Red Pepper Hummus  
Served with Pita Triangles  
and Crispy Tortilla Chips  
**\$7.00** Per Person

**SMOKED SALMON**

Norwegian Smoked Salmon with Traditional Garniture  
**Market Price**

**GULF SHRIMP**

Chilled Jumbo Gulf Shrimp on Ice with Fresh Horseradish, Lemon,  
Zesty Cocktail Sauce and Tabasco Sauce  
**\$70.00** Per Dozen

**INTERNATIONAL CHEESES**

Presented with Carr's Crackers and Sliced Baguettes  
Minimum of 25 Guests  
**\$7.00** Per Person

**VEGETABLE CRUDITÉS**

Presented with Carr's Cracker's and Dill Dip  
Minimum of 25 Guests  
**\$8.00** Per Person

**FRESH FRUIT**

Selection of Seasonal Fruit  
Minimum of 25 Guests  
**\$6.50** Per Person



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## GOURMET STATIONS

### MASHED POTATO STATION WITH UNIFORMED CHEF

Crème Fraîche Mashed Potatoes and Mashed Sweet Potatoes  
Caramelized Onions, Sautéed Wild Mushrooms,  
Thyme Demi Glace & Roasted Red Pepper Chipotle  
Sour Cream, Cheddar Cheese, Marshmallows, Brown Sugar and Pecans

**\$10.00** Per Person

### CHILLED SEAFOOD STATIONS

Clams, Oysters, Mussels, Peel and Eat Shrimp, Crab Claws  
Cocktail Sauce, Horseradish Sauce, Wasabi Mignonettes Sauce,  
Oyster Crackers, Lemon Wedges

**\$25.00** Per Person

### ANTIPASTO STATION

Assorted Sliced Italian Meats and Sliced Cheeses, Olives, Pepperoncini, Roasted Peppers,  
Marinated Vegetables, Fresh Mozzarella, Artichokes, Hearts of Palm  
Hearth Baked Breads

**\$20.00** Per Person



**CROWNE PLAZA®**  
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**CARVING STATIONS**

Slow Roasted Turkey Breast

**\$195.00** (Serves 25)

Roasted Virginia Ham with Coca Cola & Lime Reduction

**\$180.00** (Serves 25)

Pepper Roasted Tenderloin of Beef

**\$290.00** (Serves 15)

Slow Roasted Pork Loin

**\$225.00** (Serves 25)

Rosemary & Garlic Roasted Bone in Leg of Lamb

**\$235.00** (Serves 25)

Slow Roasted Inside Round of Beef

**\$250.00** (Serves 35)

All Carving Stations Are Accompanied by Appropriate Garnishes  
Uniformed Chef Additional – **\$75.00** per station



**CROWNE PLAZA®**  
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**SWEET TABLES**

Our unique Sweet Table allows you to customize your dessert selection based on your tastes

**PASTRY DISPLAY**

Minimum of 50 people

Mini Éclairs, Mini Napoleons, Mini Fruit Tartlets,  
White and Dark Chocolate Mousse and Assorted Cakes

**\$10.00** Per Person

Shot of Milk – Chocolate and White

**\$.50** Each

**DELUXE PASTRY DISPLAY**

Minimum of 50 people

Mini Éclairs, Mini Napoleons, Mini Fruit Tartlets,  
White and Dark Chocolate Mousse and Assorted Cakes  
Chocolate Dipped Strawberries and Cream Puffs

**\$15.00** Per Person

Shot of Milk – Chocolate and White

**\$.50** Each

**FRESH FRUIT DISPLAY**

An array of Seasonal Fruits, Melons and Berries

**\$6.50** Per Person

(added to your Pastry Display

**\$3.50** additional Per Person )



**CROWNE PLAZA®**

**CHICAGO - NORTH SHORE**

**SUNDAE BAR**

Chocolate, Vanilla & Strawberry Ice Cream with Strawberry & Chocolate Sauces  
M & M's, Sprinkles, Oreo Pieces, Candy Bar Pieces, Whipped Cream & Cherries

**\$6.25** additional Per Person



**CROWNE PLAZA**  
**CHICAGO - NORTH SHORE**

**BANQUET BEVERAGES**

The Crowne Plaza is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, it is not permitted to bring liquor into the hotel.

**PREMIUM BRANDS**

Smirnoff Vodka, Beefeater Gin, Cutty Sark Scotch, Jim Beam Bourbon,  
 Canadian Club Whiskey, Christian Brothers Brandy, Bacardi Rum, Jose Cuervo Tequila,  
 2 Domestic Beers, 2 Imported Beers, Wine, Soft Drinks and Mineral Waters

**TOP SHELF BRANDS**

Absolute Vodka, Tanqueray Gin, Dewars White Label Scotch, Jim Beam Bourbon,  
 Crown Royal Whiskey, Christian Brothers Brandy, Captain Morgan Rum, Jose Cuervo 1800 Tequila,  
 2 Domestic Beers, 2 Imported Beers, Wine, Soft Drinks and Mineral Waters  
 \$4.50 Additional Per Person

**CORDIAL CART**

Courvoisier V.S., Amaretto DiSaronno, Bailey's Irish Cream, Southern Comfort,  
 Sambuca, Kahlua, Grand Marnier, B & B  
 \$3.50 Additional Per Person

**FIXED PRICE (includes 1 bartender for every 100 guests) 25 Guest Minimum**

	<u>Premium</u>	<u>Top Shelf</u>	<u>Beer/Wine/Soda</u>
One Hour	15.00	19.50	11.00
Two Hour	21.00	24.00	13.50
Three Hour	24.00	26.00	16.00
Four Hour	26.00	28.00	18.50



**CROWNE PLAZA®**  
**CHICAGO - NORTH SHORE**

HOST AND CASH BAR\*

	<u>Host Bar</u>	<u>Cash Bar</u>
Premium Brands	\$5.00	\$6.00
Top Shelf Brands	\$6.00	\$7.00
Imported Beer	\$6.00	\$6.00
Domestic Beer	\$5.00	\$5.00
House Wine	\$6.00	\$7.00
Mineral Water	\$4.00	\$4.00
Soft Drinks	\$3.00	\$3.00
Cordial Cart	\$7.00	\$8.00

*\*Cash and Host bars require one (1) bartender per one hundred (100) guests at \$100.00 per bar set up..  
4 hour minimum.*

*The Hotel requires a Beverage Minimum revenue of \$300.00 Per Bar. The client agrees to guarantee the beverage minimum or will pay the difference to meet it. Beverage minimum is for mixed drinks, beer, wine, soft drinks and water. Sales tax and service charge are not applied to the minimum*