



CROWNE PLAZA®

HOLLYWOOD BEACH

*Crowne Plaza*  
*Hollywood Beach*  
*Catering Menus*  
*2008*



## **BREAKFAST BUFFET**

One Hour Service  
Minimum Of 20 Guests

### **The Sunrise**

Fresh Orange Juice, Grapefruit Juice and Assorted Juices  
Seasonal Fresh Fruit and Berries with Flavored Yogurts  
Assorted Pastries to include Warm Muffins and Croissants  
With Preserves and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$15

### **Sea Breeze**

Fresh Orange Juice, Grapefruit Juice and Assorted  
Juices  
Assorted Pastries to include Muffins and Croissants  
Fluffy Scrambled Eggs  
Crispy Bacon and Sausage Links  
Hash Brown Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$22

### **The Hollywood Breakfast**

Fresh Orange Juice, Grapefruit Juice and Assorted  
Juices  
Sliced Fresh Seasonal Fruit and Berries  
Assorted Yogurts  
Assorted Hot and Cold Cereals to include Oatmeal,  
Dry Cereals and Granola  
Brown Sugar, Dried Fruit, Raisins, Whole and Skim  
Milk  
Fluffy Scrambled Eggs  
Bacon and Sausage  
Hash Brown Potatoes and Cheese Grits  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$24

### **Atlantic Sunrise**

Fresh Orange Juice, Grapefruit Juice and Assorted  
Juices  
Assorted Pastries, Warm Muffins and Croissants  
with Preserves and Butter  
Banana Nut, Zucchini and Strawberry Bread  
with Cream Cheeses  
Sliced Seasonal Fruits  
Raisin Bread French Toast  
Cheese Blintzes with Fruit Toppings  
Scrambled Eggs, Bacon, Sausage and Ham  
Hash Brown Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$28

### **Pierside**

Fresh Orange Juice, Grapefruit Juice and Assorted  
Juices  
Assorted Pastries with Preserves and Butter  
Sliced Fresh Seasonal Fruit and Berries  
Orange and Grapefruit Quarters  
Scrambled Eggs, Cheese and Bacon Croissant  
Southern Biscuit with Scrambled Eggs and Sausage  
Patties  
Biscuits and Sausage Gravy  
Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$24

A 22% service charge and 6% tax will be added to all items



### **Breakfast Enhancements**

Assorted Plain and Flavored Yogurts

Southern Style Biscuits and Country Gravy

Bagels and Cream Cheese

Cold Cereals and Granola

Granola and Nutri Grain Bars

**\$3.50 Per Person Per Selection**

### **Sliced Fresh Fruit at \$3.95 Per Person**

French Toast, Georgia Peach Compote

Buttermilk Pancakes with Maple Syrup

Stuffed Ham and Cheese Croissants

Breakfast Burritos

**\$4.50 Per Person per Selection**

Smoked Salmon with Bagels and Accompaniments

**\$8 Per Person**

### **Beverage Services**

Coffee, Decaffeinated Coffee and Hot Tea \$45 Per Gallon

Florida Orange Juice and Assorted Juices \$40.00 Per Carafe

Assorted Soft Drinks, Sparkling and Bottled Water, \$3.25 Each

A 22% service charge and 6% tax will be added to all items



### **Breakfast Station Enhancements**

The Below Listed Breakfast Station Pricing Applies Only When Purchased With Buffet Breakfast  
There Is A Minimum Of 20 Guests.  
One Chef Required Per Station Per 50 Guests At \$95 Per Chef

#### **Omelet and Eggs to Order**

Prepared to order to include Mushrooms, Tomatoes,  
Green Onions, Red and Green Peppers,  
Ham, Sausage, Bacon, and Cheddar and Mozzarella Cheeses  
\$7

#### **Royal Omelet Station**

Includes the above items with the addition of  
Lump Crab, Lobster, Smoked Salmon, Brie, Gouda,  
Proscuitto di Parma and Fresh Mozzarella  
\$11

#### **Waffle Station**

Prepared to Order  
Assort Fruit Toppings, Whipped Cream,  
Honey Whipped Butter, Flavored Syrups  
\$8

#### **Crepes and Cakes**

Lady Astor Crepes with Fruit Toppings  
Stuffed Crepes with Fruit and Cheese Fillings  
Silver Dollar Cakes with Whipped Butter and Syrup  
\$9



## **Delicacies from the Bakery**

Priced Per Dozen

### **Assorted Muffins**

Blueberry, Banana Nut, Lemon Poppy Seed  
\$32

### **Freshly Baked Stuffed Croissants**

Ham and Cheese or Strawberry Cream  
\$36

### **Assorted Bagels**

To Include; Plain, Raisin and Onion  
Regular and Flavored Cream Cheese  
\$32

### **Assorted Breakfast Baked Goods**

Muffins, Danish, Coffee Cake and Croissants  
\$32

### **Assorted Breakfast Bread**

Banana, Strawberry, and Zucchini  
Cream Cheese, and Whipped Butter  
\$32

### **Assorted Dessert Bars**

Mocha Java, Lemon and Pecan Bars  
\$32

### **Baked Croissants**

Whipped Butter and Preserves  
\$28

### **Biscuits**

Buttermilk and Cinnamon Raisin Biscuits  
Honey, Preserves and Butter  
\$32

### **Pecan Cinnamon Rolls**

Served warm with Caramel Sauce  
\$32

### **Assorted Coffee Cake**

Dutch Apple, Peach-Berry and Cherry-Cheese  
\$32

### **Assorted Breakfast Pastries**

Apple, Pecan, Lemon-Almond and Raspberry  
\$32

### **Brownies**

Macadamia Nut or Sugar Pecans  
\$32

### **Assorted Cookies**

Chocolate Chip, Oatmeal, White Chocolate,  
Macadamia Nut and Peanut Butter  
\$32



### **Coffee Breaks**

Half Hour Service, Priced Per Person, Minimum Of 10 Guests

#### **The Ultimate Chocolate Break**

Chocolate Chip Cookies and Brownies  
Fresh Fruit with Chocolate Fondue  
Chocolate Covered Pretzels  
Yoohoo's, Iced Cold Milk, and Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated and Tea  
\$16

#### **Afternoon High Tea**

Lemon Scones and English Scones  
Double Cream and Lemon Curd  
Assorted Finger Sandwiches  
Petit Cookies, Short Breads and Ginger Snaps  
The Tea Pantry  
Assorted Flavors of Hot and Cold Teas  
Sodas and Mineral Waters  
Freshly Brewed Coffee, Decaffeinated, and Tea  
\$17 per person

#### **The Film Festival**

Fresh Popcorn in Olde Tyme Popping Machine  
Caramel Corn  
Assorted Candy Bars and Mixed Nuts  
Sodas and Waters, Freshly Brewed Coffee,  
Decaffeinated Coffee and Hot Tea  
\$12 per person

#### **Ice Cream Sundae Bar**

Vanilla and Chocolate Ice Cream  
Strawberry, Hot Fudge and Caramel Sauces  
Wide range of toppings to include:  
Candies, Chocolate Chips, Cookies, Nuts  
Marshmallow and Fruit  
Whipped Cream  
Freshly Brewed Coffee, Decaffeinated and Tea  
\$17  
1 Attendant per 50 guests is Recommended at \$75 Each

#### **Take Me Out to the Ballgame**

Bags of Roasted Peanuts  
Jumbo Pretzels with Ballpark Mustard  
Cracker Jacks  
Sodas and Mineral Waters  
Old Fashioned Bottles of Coca Cola  
Freshly Brewed Coffee, Decaffeinated, and Tea  
\$17



### **Plated Lunch**

Plated Luncheons Include Three Courses; Salad, Entrée and Dessert, Assorted Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

### **Salads**

#### **Traditional Caesar Salad**

Chopped Romaine Lettuce, Croutons, and Parmesan Cheese  
Traditional Caesar Dressing

#### **Farmers Greens and Spinach Salad**

Baby Spinach, Micro Greens, Spicy Pecans, Herb Croutons, Julienne Carrots, Cucumbers,  
and Teardrop Tomatoes

#### **Chop Chop Salad**

Iceberg Lettuce, Asian Greens and Julienne Vegetables, Mandarin Oranges,  
Water Chestnuts,  
Crisp Wontons and Sesame Vinaigrette

### **Dressings**

Choice of Two Dressings, to be served on the side

Creole Mustard Vinaigrette

Balsamic Vinaigrette

Parmesan Pepper Cream

Ranch, Fat-Free Italian, French and Bleu Cheese Dressing



## **Plated Lunches**

### **Citrus Herb Roasted Chicken**

Marinated Boneless Breast of Chicken  
Pasta with Artichokes, Young Spinach Leaves Parmesan Crusted Tomato  
Basil Beurre Blanc  
\$24

### **Char-Grilled New York Strip**

Marinated with Herbs, Shallots and Garlic  
Smoked Bacon and Roasted Garlic Mashed Potatoes  
Chef's Selection of Seasonal Vegetables  
Forest Mushroom Sauce  
\$31

### **Herbed Brushed Florida Fresh Salmon**

Grilled and Served with  
Jasmine Rice, Seven-Vegetable Slaw with Cilantro  
And Fresh Mango Salsa  
\$29

### **Pan Seared Filet and Burgundy Mushrooms**

Sautéed Filet, Roasted Garlic Butter  
Mashed Potatoes  
Baby Carrots and Asparagus  
\$38

### **Florida Fresh Grouper**

Pan seared with lemon and herbs  
Saffron risotto, seasonal vegetables  
\$28

### **Ravioli Primavera**

Cheese Filled Ravioli with Creamy Tomato Basil Sauce, Portobello Mushrooms,  
Artichoke Hearts, Grilled Vegetables and Shaved Parmesan Cheese  
\$24



### **Cold Entrees**

Cold Luncheons Include Three Courses; Soup Du Jour, Entrée and Dessert, Assorted Rolls, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

### **Oriental Chop Chop Chicken**

Sesame Grilled Chicken, Snow Peas, Shiitake Mushrooms, Mandarin Oranges  
Crispy Spiced Wontons Noodles  
Miso Sesame Dressing  
\$26

### **Grilled Herb Marinated Chicken on Focaccia**

Fire Roasted Red and Green Peppers, Grilled Zucchini,  
And Portobello Mushrooms  
Red Bliss Potato Salad, Mixed Salad Greens  
And Garlic Aioli  
\$26

### **Rosemary and Garlic Studded Rib Eye Steak**

With Mushrooms and Onions on French Baguette,  
Vegetable Pasta Salad and Sliced Fruit  
\$28

### **Plated Lunch Desserts**

Select One

#### **Chocolate Cake**

With Chocolate Fudge

#### **Raspberry Mousse Tower**

#### **Crème Brule**

#### **Berries and Zabballion**

Sweet Cream



**CROWNE PLAZA®**  
HOLLYWOOD BEACH

**Lunch Buffet**

Minimum Of 20 Guests.

All Lunch Buffets Are Served With Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.  
One Hour Service

**New York Style Deli**

Soup du Jour

Kosher Corned Beef, Roast Beef, Smoked Turkey,  
Black Forest Ham, Pastrami and Selection of Cheeses

Creamy Cole Slaw, Mustard Potato Salad  
Tossed Salad and Assorted Dressings  
Relish, Pickles, Lettuce, Tomatoes

Rye, Marble, Wheat and White Breads  
Seeded Buns  
Mayonnaise, Deli Mustard and Horseradish Sauce

Chocolate Cake  
\$26 Per Person

**Sandpiper Cookout**

Market Field Greens  
Choice of Dressings

Marinated Tomatoes and Cucumbers with Red Onion  
Salad  
Old Fashioned Macaroni Salad

Grilled Barbecue Chicken Breast  
Grilled Burgers and Boar's Head Hot Dogs  
Buns and all the Fixin's and Sliced Assorted Cheese  
Tray

Corn on the Cob  
Roasted Wedge Cut Potatoes  
Chef's Selection of Desserts  
\$34 Per Person

**Philly Express**

Buffalo Chicken and Pasta Salad  
Marinated Vegetable Salad

All-American Hoagie Sandwich  
Sliced Ham, Salami, Smoked Turkey, Lettuce,  
Tomatoes, Red Onions, Provolone and Mozzarella  
Cheeses

Philly Cheese Steak Sandwiches  
Sautéed Peppers, Onions and Mushrooms  
Chips and Dips

Chef's Selection of Desserts  
\$29 Per Person

**Santa Fe**

Tropical Fruit Salad with Honey Lime Poppy Seed  
Dressing  
Black Bean, Roasted Corn, Peppers and Cilantro Salad

Spicy Ground Beef Tacos  
Cheese Enchiladas  
Chicken and Beef Fajitas with Flour Tortillas and  
Accompaniments  
Spanish Rice and Seasonal Vegetables

Tres Leches and Churros  
\$30 Per Person



### **Lunch Buffet Continued**

Minimum Of 20 Guests

All Lunch Buffets Are Served With Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.  
One Hour Service

### **Southern Country Swing**

My Momma's Potato Salad  
Macaroni Salad

Eleven Spiced Buttermilk Fried Chicken  
Root Beer and Brown Sugar Barbecued Ribs

Traditional Cheddar Cornbread  
Macaroni and Cheese  
Baked Green Beans

Dessert  
Bread Pudding and Cobbler

\$30 per person

### **Bella Roma**

Caesar Salad  
Tomato Mozzarella Salad

Chicken Parmesan  
Pasta with Tomatoes, Basil and Spinach

Italian Sub  
Lettuce, Tomato and Onions

Dessert  
Cappuccino Mousse and Assorted Italian Pastries

\$31 Per Person

**Boxed Lunch Selection**

Each Selection Includes A Selection of Fresh Fruit in a Bowl, Bag Of Chips,  
Mustard and Mayonnaise, House Baked Cookies  
We Are Pleased To Provide Your Choice Of Beverage At An Additional Charge

**Steak Out**

Grilled Cajun Spiced Roast Beef with Chipotle Mayonnaise on a Baguette  
Shredded Lettuce, Oven-Dried Tomatoes Relish  
Marinated Vegetable Salad  
\$19

**Very Veggie**

Marinated Grilled Zucchini, Squash, Red and Yellow Peppers,  
Portobello Mushrooms, Red Onions  
Garlic Boursin Cheese on Whole Grain Bread  
Pasta Salad  
\$19

**New York's Hero**

Featuring Boar's Head  
Geno Salami, Smoked Turkey, Black Forest Ham, Lettuce, Tomato,  
Muenster Cheese and Sprouts  
Served on a Hoagie Roll  
Cole Slaw  
\$19

**It's a Wrap**

Herb Grilled Chicken Breast  
Sliced Tomatoes and Spring Mix Lettuce  
Roasted Red Bliss and Garlic Potato Salad  
\$19



## RECEPTIONS

Selections Can Either Be Butler Passed Or Placed On A Buffet Station  
Minimum of 50 Pieces

Coconut Chicken Strips with a Tangy Bourbon Sauce

Potato Crusted Mushroom Caps stuffed with Boursin Cheese

Shrimp Potstickers with a Sesame Mushroom Soy Sauce

Beef Sate with Peanut Sauce, Green Onions and Chopped Peanuts

Vegetable Spring Rolls with a Sweet and Spicy Dipping Sauce

Hawaiian Chicken Brochettes with a Zesty Orange Drizzle

**\$3.00 per piece**

Miniature Crab Cake with Red Pepper Ketchup and Old Bay Aioli

Beef Roulade with a Horseradish Cream Sauce

Dried Apricots with Rum cheese and Macadamia Nuts

Mushroom Crowns Stuffed with Crabmeat

Sea Scallops Wrapped in Bacon with a Spicy Lemon Aioli

Tuna Tartare with Wasabi Cream on a Plantain Crisp

Chicken Tempura with a Sweet Daikon Dipping Sauce

**\$4.00 per piece**



### **Specialty Action Stations**

Minimum Of 20 Guests

One Chef Per Station Per 75 Guests At \$95 Per Chef

Action Stations Must Be Purchased As An Addition To A Reception Or Dinner Menu  
One Hour Service

### **Caesar Salad Station**

Romaine Hearts, Parmesan Cheese and Caesar Dressing

Toppings of Grilled Chicken, Blackened Shrimp and an Assortment of Vegetables

Herbed and Cornbread Croutons

\$16 Per Person

### **Pasta, Pasta**

Chef's Selection of Pasta and Cheese Tortellini

Infused Olive Oil, Pesto, Parmesan Cream, and Marinara

Diced Tomatoes, Garlic, Basil, Peppers, Onions and Parmesan Cheese

Served with Garlic Bread and Breadsticks

\$14 Per Person

Add Spicy Italian Sausage, Proscuitto, Petite Meatballs,  
Primavera Vegetables, Wild Mushrooms, Pine Nuts and Fresh Mozzarella at \$5 additional Per Person

### **A Taste of Asia**

Stir Fried Chicken and Beef

Our Special House Sauce, Peppers, Scallions, Fresh and Straw Mushrooms, Baby Corn,

Water Chestnuts, Bean Sprouts, served with Fried Rice, and Rice Noodles

\$18 Per Person

Add Shrimp at \$4 additional Per Person

### **South of the Border**

Sizzling Chicken and Beef Fajitas served with Onions, Red and Green Peppers,

Jalapeno Peppers, Tomatoes, Sour Cream, Guacamole, Shredded Cheddar, Monterey Jack,

Fresh Tomato Salsa, Black Olives and Refried Beans

\$16 Per Person

Add Shrimp at \$4 additional Per Person

### **Latino Salsa**

Cuban Sandwiches or Media Noche

Mariquitas

White Rice and Black Beans with Sweet Plantains or Yuca

Ropa Vieja and Green Salad

\$22 Per Person



**Reception Presentations**  
One Hour Service

**Elaborate Cheese Montage**

Imported and Domestic Cheeses, Cheese Fondue  
Crackers, Lavosh and French Baguette

\$125 Per Platter (serves 50)

Add Baked Brie at \$35.00 Per Wheel (serves up to 50)

**Vegetable Crudités with Dipping Sauces**

\$100 Per Platter (serves 50)

**Assorted Dry Snacks with Dips and Mixed Nuts**

\$6 Per Person

**Antipasti Display**

Italian Meats and Cheeses  
Artichokes, Roast Peppers, Grilled Vegetables,  
Oven-Dried Tomatoes, Olives, Pepperoncini,  
Assorted Italian Breads

\$125 Per Platter (serves 50)

**Fresh Fruit Fondue**

Fresh Sliced Seasonal Fruit with Chocolate Sauce and Yogurt Dips

\$7 Per Person

**Seafood and Raw Bar**

Peel and Eat Gulf Shrimp, Oysters on the Half Shell,  
Crab Claws, Marinated Mussels and Clams

Cocktail Sauce, Remoulade and Lemon Wedges

\$18 Per Person

**Smoked Salmon Display**

One Whole Side of Smoked Salmon with  
Traditional Garniture and Crisp Bagel Chips

Serves Approximately 25 Guests

\$180 Per Side

**\*Whole Roasted Tenderloin of Beef**

Served with Horseradish, Mustard and Rolls

Serves Approximately 20 Guests

\$360 Each

**\*Whole Roasted Prime Rib**

Served with Horseradish, Mustard and Rolls

Serves Approximately 40 Guests

\$360 Each

**\*Whole Roasted Steamship**

Served with Horseradish, Mustard and Rolls

Serves Approximately 100 Guests

\$600 Each

**\*Roasted Charsui Glazed Whole Pork Loin**

Sweet Chili Sauce, Chinese Mustard and Rolls

Serves Approximately 30 Guests

\$210 Each

\*One Chef per Carved Item per 75 guests at \$95 per Chef

**Deluxe Dinner Enhancements**

**Cold**

**Grilled and Chilled Seafood Martini**

Gulf Shrimp, Lump Crab Salad  
Grilled Florida Lobster Tail  
Watercress and Micro-Greens  
Vodka Citrus Vinaigrette  
\$12

**Vertical Fresh Mozzarella**

**Tomato Basil Salad**  
Grilled Onion Relish, Balsamic Mist  
Extra Virgin Olive Oil  
\$9

**Bonsai Sushi Plate**

California Roll – Bleu Crab and Cucumber,  
Spicy Tuna Roll and Philly Roll – Smoked Salmon,  
Cream Cheese and Avocado  
Wakame Salad, Soy Sauce and Wasabi  
\$16

**Hot**

**New Orleans Style Crab Cake**

Lump Crabmeat, Roasted Red and Green Peppers,  
Onions, Garlic and Cajun Spices  
Remoulade and Warm Cucumber Tomato Relish  
\$14

**Lobster Ravioli in Lemongrass Beurre Blanc**

Maine Lobster with Scallop Mousse  
Tomato Concasse, and Young Green Peas  
\$16

**Tamarind Glazed Gulf Coast Prawns**

Angel Hair Pasta, Zucchini and Carrot Noodles, Citrus Herb Zest  
Lemon Herb Butter  
\$14

**Lemon Roasted Chicken and Penne in Pesto**

Oven-Dried Tomatoes, Black Olives, Roasted Red Peppers  
Tossed in a light Pesto Cream  
\$12



### **Dinner**

Minimum Of 20 Guests

Plated Dinners Include Three Courses; Soup Or Salad, Entrée and Dessert, Fresh Bread  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

### **Salads**

Select One

#### **Traditional Caesar Salad**

Chopped Romaine Lettuce, Croutons and Parmesan Cheese  
Caesar Dressing

#### **Sun Coast Foliage Salad**

Hand Picked Florida Field Greens, Belgium Endive, Teardrop Tomatoes,  
Cucumbers and Carrots

#### **Chop Chop Salad**

Iceberg Lettuce, Asian Greens and Julienne Vegetables, Mandarin Oranges,  
Water Chestnuts,  
Sesame Vinaigrette

#### **Farmer's Greens and Spinach Salad**

Baby Spinach, Micro Green's, Spicy Pecans, Herb Croutons,  
and Teardrop Tomatoes

### **Dressings**

Choice of two dressings, to be served on the side

Creole Mustard Vinaigrette

Balsamic Vinaigrette

Parmesan Pepper Cream

Sesame Vinaigrette

Ranch

Fat-Free Italian

French

Bleu Cheese Dressing

**Dinner Selections**

Minimum of 20 Guests

**Chicken En Croute**

Chicken filled with Spinach and Boursin Cheese  
Exotic Mushrooms wrapped in Puff Pastry  
Bleu Cheese Potato Au Gratin and Seasonal Vegetables  
Lemon Thyme Beurre Blanc  
\$39

**Roasted Herb Crusted Chicken Breast**

Dijon Mustard, White Wine Herbs,  
Butter Panko Crumbs  
Roasted Fingerling Potatoes, Roma Tomatoes,  
Asparagus Tips, Roasted Garlic, Fresh Herbs  
And Roasted Chicken Jus Lie  
\$39

**Herb Marinated Chicken Marsala**

Linguini, Young Spinach Leaves  
Sun-Dried Tomato Pesto and Steamed Asparagus  
Marsala Sauce of Tomatoes, Pearl Onions  
Portobello and Forest Mushrooms  
\$40

**Grilled Rosemary and Garlic Studded Rib-Eye**

Hand-Tilled Yukon Gold Potatoes,  
Green and Yellow Beans and Red Peppers  
Bordelaise Sauce  
\$50

**Char Grilled Kansas City Strip Loin**

Wisconsin White Cheddar Potato Gratin  
Pan Roasted Vegetable Spears  
Red Wine Duxelle Sauce  
\$52

**Seared Filet of Beef and Burgundy Mushroom**

Herb Roasted Red and Fingerling Potatoes  
Asparagus and Baby Carrots  
Compound Butter and Horseradish Aioli  
\$57

**Honey Glazed Double Pork Chop**

Hand-Tilled Sweet Potato with Smoked Bacon,  
Hot Flash Vegetable Slaw, Tamarind Pear Chutney  
And Mustard Glace  
\$40

**Grilled Pork Tenderloin with Sweet Vidalia Onion  
Jam**

Root Vegetables and Barley Risotto  
Roasted Fennel, Apple Relish and Calvados Cream  
\$42

**Herb Encrusted Pan Seared Grouper**

Grilled Vegetable Stack with Roasted Tomato, Fresh  
Basil Spinach, Shallot and Garlic Ragout  
Lemon Beurre Blanc  
\$49

**Orange Barbecued Glazed Salmon**

Braised Red and Yellow Tomatoes  
Citrus Steamed Basmati Rice  
Crisp Cucumber Pineapple Relish  
\$45



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### **Combinations**

#### **Turf and Double Surf**

Skillet Seared Tenderloin, and Lobster Crab Cake  
Saffron Risotto, Leeks and Swiss Chard  
Mushroom Demi and Yellow Tomato Aioli  
\$62

#### **Petit Filet Mignon with Forest Mushroom**

Jumbo Gulf Shrimp Scampi  
Roma Tomato Sauce with Fresh Basil  
Roasted Garlic Beurre Blanc  
Chef's Seasonal Vegetables  
\$62

#### **Petit Filet Mignon on Bleu Cheese Crouton**

Herb Crusted Black Grouper  
Yukon Fork Mashed Potato with Herb Butter  
Chef's Seasonal Baby Vegetables  
Roasted Tomato and Forest Mushrooms Ragout  
\$62

### **Plated Dinner Desserts**

Select One

#### **Chocolate Cake**

With Chocolate Fudge

#### **Raspberry Mousse Tower**

#### **Crème Brule**

#### **Berries and Zabballion**

Sweet Cream

### **Dessert Station Is Available At \$10 Per Person**

Minimum Of 50 Guests Required



### Dinner Buffet

All Dinner Buffets Are Served With Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.  
Minimum Of 30 guests

#### The Beach Comber

Mixed Green Salad  
Cole Slaw  
Red Bliss Potato Salad

Barbecue Chicken Quarters  
Pulled Barbecued Pork or Beef  
Grilled Hamburgers and Hot Dogs  
Served with Sliced Tomatoes, Lettuce  
Thinly Sliced Red Onions, Cheese, Mayonnaise  
Mustard, Ketchup, Sweet Relish, Peppers, Onions,  
Sauerkraut and Appropriate Rolls

Northern Baked Beans with Smoked Ham  
Corn-on-the-Cob

Freshly Baked Cookies  
Hot Fruit Cobbler  
**\$42 Per Person**

#### Castaway

Mixed Green Salad with Bacon Bits, Parmesan  
Red Onions, Radishes, Tomatoes, Cucumber, Carrots and  
Croutons  
Chef's Selection of Dressings

Marinated Mushroom Salad  
Mustard Potato Salad

Roasted Chicken with Fresh Herbs  
Southern Fried Catfish  
Grilled Barbecue St. Louie Ribs

Smashed Potato Bar with All the Fixin's  
Farmers Style Green Beans with Bacon,  
Tomato and Onion

Chef's Selection of Desserts  
**\$44 Per Person**

#### Vini, Vidi, Vici

Mozzarella Tomato Salad  
Extra Virgin Olive Oil, Julienne Basil and Balsamic Vinegar  
Caesar Salad Station  
Grated Parmesan, Garlic Marinated Tomatoes, Herb Croutons

Antipasto Display  
Italian Meats and Cheeses, Proscuitto with Fresh Melon  
Roasted Red Peppers, Grilled Asparagus, Zucchini, Eggplant, Mushrooms and Red Onions  
Marinated Artichokes, Assorted Olives, Pepperoncini, Garlic Bread, Breadsticks and Focaccia

Pan Seared Fresh Catch  
Fresh Pasta and Tomato Fresca

Baked Ziti Pasta with Italian Sausage and Four Cheeses  
Fresh Tomatoes, Basil and Marinara

Herb Grilled Chicken Breast  
Rustic Marsala Sauce

Tiramisu, Hazelnut Cappuccino Mousse, Italian Pastries to include Mini Cannoli  
**\$49 Per Person**



### **A Taste of the Tropics**

West Indies Conch Chowder

Fresh Garden Salad with Assorted Dressings and Toppings  
Caribbean Vegetable Slaw with Island Green Vinaigrette

Plantain Chips with Fruit Salsa

Achiote Rubbed Pork Loin with Rum Barbecue Sauce  
Roasted Mahi Mahi with Papaya and Pineapple Salsa  
St. Lucian Jerk Spiced Chicken with Spicy Mango Chutney

Island Style Provisions – Variety of Root Vegetables and Potatoes

Chef's Selection of Tropical Desserts and Mousse  
**\$52 Per Person**

### **Bahama Breeze**

Bahamian Style Conch Chowder

Conch Salad  
Grilled Marinated Vegetable Salad

Seafood Fritters in Paradise  
Peel and Eat Steamed Shrimp with Andouille Sausage  
Split Florida Lobster Tails with Key Lime Cocktail Sauce, ½ tail per person  
Grilled Side of American Red Snapper Fruit Salsa, Remoulade, and Citrus Aioli  
Skewered Marinated Flank Steak with Pineapple Barbecue Sauce

Key West Rice Pilaf  
Roasted Yukon Gold Potatoes  
Vegetables of the Moment

Dessert Table  
Key Lime Pie, Pina Colada Mousse  
Watermelon filled with Marinated Fruit  
**\$64 Per Person**



## Banquet Beverage Pricing

Hosted Bar prices are subject to 22% Service Charge and 6% Sales Tax. Cash Bar prices are inclusive of service charge and tax.

A bartender fee of \$95 + tax per bartender, for up to 2 hours will be charged for each bar and \$25 + tax per bartender will be charged for each hour thereafter. We suggest 1 bartender per 75 guests. A Cashier is required for all cash bars. Cashier fee is \$50 + tax per hour for up to 2 hours and \$25.00 + tax per hour for each additional hour.

### HOSTED BY THE HOUR

Selection, Per Person

	One Hour	Two Hours	Each Additional Hour
Beer and Wine	\$14	\$20	\$5
Call Brands	\$16	\$24	\$5
Premium Brands	\$18	\$27	\$6
Executive Level	\$22	\$31	\$8

### PUNCHES, Per Gallon

Fruit Punch (Non-Alcoholic)	\$60
Sangrias	\$100
Champagne Mimosa	\$100

All Hosted Bars Include Bourbon, Vodka, Gin, Scotch, Tequila, Rum, House Wine, Imported and Domestic Beer, NA Beer, Soft Drinks and Bottled Water

Beer and Wine Bar includes House Wine, Imported and Domestic Beer, NA Beer, Soft Drinks and Bottled Water

### Call

BOURBON	Jim Beam
VODKA	Fris Vodka
GIN	Beefeater
SCOTCH	J & B
TEQUILLA	La Arenita
RUM	Bacardi
BLEND	Canadian Mist

### Premium

Jack Daniels
Absolute
Tanqueray
Dewar's
Cuervo Gold
Bacardi Silver
Canadian Club

### Executive

Knob Creek
Grey Goose
Sapphire
Johnnie Black
El Tesoro
Bacardi 8
Crown Royal

### HOSTED and CASH BARS

Selection, per drink

	Hosted Bar	Cash Bar*
Call Brands	\$6	\$8
Prem Brands	\$7	\$9
Executive Level	\$9	\$11
Domestic Beer	\$5	\$6
Imported Beer	\$5.50	\$7
House Wines	\$6	\$8
Cordials	\$8.00	\$11
Bottled Waters	\$3	\$4
NA Beer	\$5.00	\$6
Soft Drinks	\$3.25	\$4
Frozen Drinks	\$8	\$10

\*Cash Bar Prices Include Tax and Service Charge.

### CORDIALS

Kahlua, Amaretto Di Saronno,  
Romana Sambuca, Baileys,  
Grand Marnier, Hennessy's,  
Courvoisier, Harvey's Bristol Cream



## **Crowne Plaza Hollywood Beach Resort Catering Department General Information**

### **AUDIO VISUAL EQUIPMENT**

Should you require AV equipment; some can be arranged with the Catering Sales Manager. Cancellation of AV equipment must be received no later than 48 hours in advance to avoid charges. All audiovisual charges are daily and subject to 22% service charge and 6% sales tax. Use of audiovisual not provided by the hotel will result in a charge of 22% of our list price.

### **BEVERAGE SERVICE**

If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort's alcoholic beverage license) Resort will require that beverages be dispensed only by Resort servers and bartenders. The Resort's alcoholic beverage license requires the Resort to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated. The Crowne Plaza Hollywood Beach Resort as a license is responsible for the administration of sales and service of all alcoholic beverages in accordance with the Florida State Legislative Commission's regulation. It is a Florida State Law, therefore, that the Resort must supply all alcoholic beverages.

### **BILLING**

Unless direct bill privileges are established, payment in full will be due 72 hours prior to the event. Fifty percent (50%) of the estimated charges are due 60 days prior to the event.

### **CANCELLATION**

In the event of cancellation, 90 days prior or more the penalty will be equivalent to 50% of the catering minimum. 89 days prior to the event or less, 100% of the catering minimum will be due.

### **DECORATIONS**

Fresh floral arrangements and special theme decorations may be ordered through the Catering Department. Decorations may not be affixed in any way to the wall, doors, ceilings or floors. Your Catering Sales Manager must approve any and all decorations to be used in conjunction with your function. Your Catering Sales Manager must be notified and proper insurance obtained for all outside vendors used for your function.

### **ELECTRICAL CHARGES**

Special electrical needs can be arranged through our Engineering Department. Charges will be based on the materials, labor involved and power drain. Special electrical requirements must be specified at least three (3) business days prior to your function.

### **FOOD**

All food items must be supplied and prepared by the Resort. Menu prices cannot be confirmed more than sixty (60) days prior to the function due to the daily fluctuations of market prices. The Resort reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortages. Resort policy does not allow any removal of food and beverage off premises during or at the conclusion of a catering function.

### **FUNCTION ROOMS**

Function rooms are held only between the hours indicated on your confirmation. The Resort assigns function rooms based on the guaranteed number of attendees. Final confirmation of rooms can be made at the time the guarantee is given. All rooms are subject to change. Any group that requires a room setup that deviates from the agreed upon event order will be charged a \$200.00 re-setup fee.

### **GUARANTEES**

It is a requirement that the Catering Office be notified of the exact number of attendees by 9:00am, three (3) business days prior to the event. This minimum number of guests will be considered a guarantee, and cannot be lowered for any reason. If the menu includes choice of entrée, the guarantee is due five (5) business days prior to the event. You will be charged for the guarantee number, even if fewer guests attend. An increase in the guaranteed attendance will be accepted up to forty-eight (48) hours before function (72 hours on weekends). An increase of

A 22% service charge and 6% tax will be added to all items



**THE PLACE TO MEET.**

more than 5% above the guaranteed attendance within 48 hours of the event will result a 15% price increase for the additional guests. The Resort will set up to five percent (5%) over the final guarantee figure; however, food is prepared for the guarantee only. If the Catering office receives no guarantee by the deadline time, we will then consider your last indication of number of attendees as the guarantee.

**BUFFETS and ACTION STATIONS**

Additional carvers, station attendants, food and cocktail servers are available at a \$95 fee. For your bars, a \$95 + tax bartender fee will apply for up to 2 hours and \$10 + tax for each additional hour, per bar. A cashier is required for cash bars and is \$75 + tax per cashier for up to 2 hours and \$25.00 + tax per hour for each additional hour. No buffet selections are offered for attendance less than 20, unless expressly indicated. The hotel reserves the right to substitute food items on buffets that reflect these lower attendance figures.

**LOST and FOUND**

The Housekeeping Department administrates the Lost and Found. The Resort cannot be held responsible for damage or loss of any articles or merchandise left in the Resort prior to, during or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended for any time.

**PACKAGE Handling**

Due to limited storage, the Resort will not accept packages more than three (3) business days, prior to the start of a function. Our receiving department is on the ground level and THERE IS NO LOADING DOCK AT THE HOTEL. Special arrangements must be made for all palletized shipments. The Resort will accept no package weighing more than fifty (50) pounds. A \$6.00 per box labor charge for packages weighing 50 pounds or less will be assessed for unloading vehicles and moving items to storage areas. A \$10.00 per box labor charge for packages weighing between 51 – 100 pounds will be assessed. The hotel reserves the right to refuse any shipment. The Catering Department can recommend warehousing companies for large shipments. Packages should be addressed as follows:

Crowne Plaza Hollywood Beach Resort  
4000 South Ocean Drive.  
Hollywood FL 33019  
Attn: Person Claiming Box

Attn: Name of Event  
Date of Event  
Box 1 of 1 (1 of 2, etc.)

At the conclusion of your event, we will be glad to help you ship your boxes. We will pick up, store and send any sealed and labeled box, using the vendor of your choice, for a nominal fee. Please refer to the price list for current prices.

**SECURITY**

The Resort shall not assume responsibility for the damage or loss of any merchandise left in the Resort prior to following or during the function. Arrangements may be made for security of exhibits, merchandise or articles set up for display prior to the planned event.

**SERVICE CHARGE and SALES TAX**

A customary service charge and applicable state sales tax (currently 22% and 6%, respectively) will be added to all food and beverage charges. Florida law states that the service charge is subject to sales tax.

**SIGNAGE**

All signage must be professionally made and approved in advance by the Catering Sales Manager assigned to your account. The hotel reserves the right to reposition and/or remove signs at its sole discretion.