

Hot & Cold Hors d'oeuvres

by the Piece

SECTION I

\$40 / per dozen / each selection

- Aram Sandwich Wraps
- Assorted Bruschetta
- Chicken Drumettes with Barbecue or Sweet Chili Sauce
- Fried Won Tons with Seared Ahi Tuna
- Assorted Mini Quiche
- Pork Potstickers with Dipping Sauce
- Smoked Salmon Canapés
- Vegetable Spring Roll

SECTION II

\$50 / per dozen / each selection

- Blue Cheese and Pear with Red Wine Fillo Star
- Chicken Kebabs with Peanut Sauce
- Cuban Cristo
- Granola Crusted Brie
- Manchego Beef Empanada
- Mini Crab Cakes
- Classic Prawns on Ice
- Scallops Wrapped in Bacon
- Coconut Crusted Rock Shrimp and Papaya Swizzle

FOR EVEN MORE OPTIONS,
SEE TAILGATE MENU

by the Tray

WHOLE POACHED PACIFIC SALMON

With traditional garnish

\$465 / serves 50

ANTIPASTO PLATTER with Grilled Balsamic

Marinated Vegetables and Italian Cold Cuts

\$365 / serves 40

BAKED BRIE with French Bread

\$240 / serves 40

INTERNATIONAL CHEESE AND CRACKERS DISPLAY

\$265 / serves 25-30

\$390 / serves 50-60

FRESH CUT VEGETABLES with a Duo of Herb Dips

\$165 / serves 25-30

\$240 / serves 50-60

TROPICAL FRUIT DISPLAY

\$315 / serves 40

third floor meeting room



CROWNE PLAZA
THE PLACE TO MEET.

1113 Sixth Avenue

Seattle WA 98101

206/464-1980

CPHOTELSEATTLE.COM

A CUSTOMARY 20% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

Dinner Plated

All Entrees served with Seasonal Accompaniments, Bakery Fresh Rolls, Freshly Brewed Regular and Decaffeinated Coffee and Hot Water for Specialty Teas.

Additional Seasonal Cuisine is available on our FRESH SHEET.
Please inquire with your catering representative.

Premium Starters

CLAM CHOWDER or FRENCH ONION SOUP	\$7.50	LOBSTER BISQUE with Sherry Cream*	\$8.50
		*Available for 50 People or Less	
BABY GREENS SALAD With Balsamic Vinaigrette	\$5.50	CLASSIC CAESAR SALAD	\$5.50
		BABY SPINACH SALAD With Raspberry Vinaigrette	\$6.50

Dinner Entrees

PAN SEARED CHICKEN BREAST Marinated in Local Ale, Onions and Rosemary, Finished with a Wild Mushroom Cream Sauce	\$38	CRISPY SEARED SALMON Marinated in Sake and Miso, Soy-Lime Sauce	\$46
CHICKEN A LA BAYONNAISE Sautéed Chicken Breast with Garlic, Shallots, Tomatoes, Prosciutto and Demi-Glace	\$40	GRILLED HALIBUT With a Lemon Chive White Wine Butter Sauce	\$46
SHRIMP AND PANCETTA PUTTANESCA Tossed with Roasted Vegetables and Finished with Shaved Parmigiano-Reggiano	\$42	AMERICAN KOBE TOP SIRLOIN Southwest Spiced Tomato Demi-Glace	\$52

Dinner Duets

STEAK AND CRAB CAKE Flat Iron Steak with Roasted Shallot Demi-Glace and Dungeness Crab Cake with Soy-Ginger Aioli Garlic Mashed Potatoes, Asparagus	\$50
STEAK AND SALMON Flat Iron Steak with Red Wine Demi-glace and Salmon with Garlic Cream Sauce, Rosemary Roasted Red Potatoes, Asparagus	\$54

Desserts

CHEF'S SELECTION OF DAILY DESSERTS	\$6
RASPBERRY OR CHOCOLATE MOUSSE	
LEMON CREAM CAKE With Melba Sauce	
CHOCOLATE LAYER CAKE	
FRESH FRUIT MEDLEY With Lady Finger Cookies	
CHEF'S PREMIUM SELECTIONS	\$8
DECADENT CHOCOLATE LAYERED CAKE	
GOURMET CARROT CAKE	
CARAMEL APPLE PIE	
CRÈME BRÛLÉE CHEESECAKE	
RED or WHITE WINE by the Glass	\$6

Culinary Stations

Culinary Stations

**CULINARY STATIONS MUST BE PURCHASED IN CONJUNCTION WITH HORS D'OEUVRES OR OTHER STATIONS
MINIMUM OF 25 PEOPLE EACH STATION**

NORTHWEST SEAFOOD

\$33

Oysters on the Half Shell
Smoked Salmon with Condiments
Steamed Clams and Mussels
Iced Prawns with Cocktail Sauce

PASTA BAR

\$17

A Selection of Two Pastas:

Penne Pasta with Pancetta and Tomato-Basil Sauce
Linguine and Clams sautéed with a White Wine Sauce
Fettuccini with Smoked Chicken and Parmesan
Cream Sauce
Farfalle with Smoked Salmon, Capers, Fresh Dill
and Butter Sauce
Garlic Bread

SALAD STATION

\$11

Caesar Salad with Garlic Croutons, Romaine Hearts,
Parmesan Cheese and Traditional Dressing
Baby Green Salad with Crisp Vegetables
and Assorted Dressings

FAJITA BAR

\$16

Strips of Marinated Chicken Breast and Flank Steak,
Sautéed with Onions and Bell Peppers
Guacamole
Grated Cheese
Pico de Gallo
Sour Cream
Flour Tortillas

MASHED POTATO BAR

\$13

With Scallions, Bacon Pieces, Sour Cream, Butter,
Shredded Cheddar Cheese, Crumbled Gorgonzola,
Creamed Horseradish and Red Onion

SWEETS STATION

\$15

Chocolate-Dipped Strawberries
Lemon Bars
Assorted Dessert Bars
Assorted Cakes

asian inspired decor and food

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Dinner Buffets

Additional Seasonal Cuisine is available on our FRESH SHEET.
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MINIMUM OF 50 PEOPLE
\$200 SURCHARGE FOR GROUPS BELOW MINIMUM

RAINIER BUFFET

Shaved Fennel Salad with Honey-Mustard Vinaigrette
Caesar Salad
Freshly Baked Rolls and Butter
Grilled Salmon with Red Onion Marmalade
Bistro Beef Medallions with a Brandy Pink Peppercorn Sauce
Yukon Gold Mashed Potatoes
Fresh Asparagus with Red Bell Peppers
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

\$52

OLYMPIC BUFFET

Mixed Green Salad
Tropical Fruit Display
Assorted Baked Rolls
Smoked and Roasted Pork Loin with Apple-Cracked Black Pepper Compote
Grilled Chicken with Oven Roasted Tomatoes, Feta and Basil
Mahi Mahi with Mango Salsa
Stir-Fried Vegetables and Tofu
Roasted Red Potatoes
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

\$62

CASCADE BUFFET

Mixed Garden Salad Crisp Vegetables
Spinach Salad with Blue Cheese and a Pancetta Balsamic Vinaigrette
Tropical Fruit Display
Assorted Baked Rolls
Large Chilled Shrimp with Cocktail Sauce and Cajun Remoulade
Grilled Chicken Breast with an Ale Mustard Demi
Apple Wood House Smoked Salmon
Peppercorn and Garlic Crusted Prime Rib
Rosemary and Onion Roasted Yukon Gold Potatoes
Green Beans with Smoked Almonds and Brown Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

\$67

Desserts

CHEF'S SELECTION OF DAILY DESSERTS

\$6

RASPBERRY OR CHOCOLATE MOUSSE

LEMON CREAM CAKE with Melba Sauce

CHOCOLATE LAYER CAKE

FRESH FRUIT MEDLEY with Lady Finger Cookies

CHEF'S PREMIUM SELECTIONS

\$8

DECADENT CHOCOLATE LAYERED CAKE

GOURMET CARROT CAKE

CARAMEL APPLE PIE

CRÈME BRÛLÉE CHEESECAKE

Minimum 75% of attendees must be guaranteed for all buffets; all perishable food items must be removed after two hours per compliance with Washington State Health Codes.

one of our seasonal FRESH SHEET selections



Dinner Buffets

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Additional Seasonal Cuisine is available on our FRESH SHEET.
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Themed Buffets

MINIMUM OF 50 PEOPLE
\$200 SURCHARGE FOR GROUPS BELOW MINIMUM
CHOICE OF 3 ENTREES

CROWNE BUFFET \$46

Entrée Choices

- Macaroni and Beechers Cheese
- Roasted Chicken Breast
- Beef Brisket with a Rich Red Sauce
- BBQ Baby Back Pork Ribs Smoked in-house
- Slow Baked Salmon

Sides

- Crunchy Coleslaw
- Roasted Corn and Peppers Salad
- Iceberg Salad with Crisp Vegetables and Assorted Dressings
- Freshly Baked Rolls and Butter
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Water for Specialty Teas

TEX MEX \$47

- Beef or Chicken Fajitas
- Cheese Enchiladas with Ranchero Sauce

Sides

- Spanish Rice
- Chicken Tortilla Soup
- Refried Beans
- Grilled Vegetables
- Black Bean Salata
- Tri-Color Chips and Salsa
- Sopapillas Dusted with Cinnamon Sugar and Served with Honey
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Water for Specialty Teas

A TASTE OF ITALY \$48

Entrée Choices

- Chicken Parmesan
- Vegetable Lasagna
- Cheese Manicotti
- Italian Sausage, Fire Roasted Tomatoes and White Wine Sauce with Penne Pasta
- Tuna with Plum Tomato, Sicilian Olive, Garlic and Caper Sauce
- Spaghetti with Tomato Basil Sauce

Sides

- Antipasto Salad
- Roma Tomatoes with Fresh Mozzarella and Basil
- Caesar Salad
- Fresh Fruit Display
- Oven Roasted Vegetables
- Garlic Bread
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Water for Specialty Teas

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**ADD A TRAY OF ASSORTED PETITS
FOURS TO DINNER BUFFET** \$4 / per person