



# COFFEE BREAKS

## MEETING PLANNERS PACKAGE

(Each Break will be served for one hour at your selected times)

### PRE-MEETING RECEPTION

Selection of Fresh Fruit Juices  
Coffee, Tea, Decaffeinated  
Oven-Fresh Danish, Muffins  
And Fruit Breads with  
Preserves and Butter

### MID-MORNING BREAK

Assorted Soft Drinks  
Coffee, Tea, Decaffeinated

### AFTERNOON BREAK

Coffee, Tea, Decaffeinated, Soft Drinks and Iced Cold Milk  
Freshly Baked Cookies and Brownies

\$25.00 Per Person

Enhance the Meeting Planner Package with a complete Deli Luncheon Buffet  
Add an additional \$25.00 Per Person

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## DELECTABLES AND BEVERAGES

Oven Fresh Danish \$3.00	Bavarian Pretzels with Mustard \$2.75
Fresh Baked Muffins \$3.00	Popcorn Baskets \$2.00
Flaky French Croissants \$2.75	Plain and Fruited Greek Yogurts \$3.50
Bagels with Cream Cheese \$4.00	Granola Bars \$2.75
Chocolate and Fruit Filled Croissants \$3.50	Roasted Peanuts \$2.25
Array of Miniature French Pastries \$4.50	Fancy Mixed Nuts \$3.50
Whole Ripe Fruit \$2.25	Bags of Potato Chips or Pretzels \$2.25
Sliced Seasonal Fruits \$4.50	Homemade Potato Chips \$3.00
Hard Boiled Eggs \$2.00	Freshly Baked Cookies or Brownies \$3.00
Cottage Cheese with Diced Fruit \$4.00	

Coffee, Tea, Decaffeinated \$3.50  
Chilled Fruit Juices \$3.50  
Assorted Soft Drinks \$3.50  
Bottled Spring Water \$3.50  
Sports Energy Drinks \$5.00  
Lemonade or Ice Tea \$2.75  
Fruit Infused Water \$4.00  
Naked Juice or Coconut Water \$6.00  
Milk, Whole or Skim \$3.50

All prices are subject to change and to a taxable 21% Service Charge and Sales Tax.



**CROWNE PLAZA®**

**PROVIDENCE - WARWICK**

## CONTINENTAL AND SPECIALTY BREAKS

### **THE CONTINENTAL**

Assorted Fruit Juices  
Warm Danish, Muffins and Fruit Breads  
Served With Preserves and Butter  
Coffee, Tea, Decaffeinated  
\$14.00 Per Person

### **THE HEALTHY BREAK**

Sliced Fruit and Fresh Melon  
Greek Yogurt Served with Granola and Raisins  
Granola Bars and Protein Bars  
Hard Boiled Eggs  
Fruit Juices and Bottled Spring Water  
Coffee, Tea, Decaffeinated  
\$14.00 Per Person

### **MAKE YOUR OWN TRAIL MIX**

Plain and Vanilla Granola  
Dried Cranberries, Apricots, Coconut and Raisins  
Peanuts, Almonds and Sunflower Seeds  
Milk Chocolate Chips & Dark Chocolate Chips  
M&M's and Mini Marshmallows  
Assorted Sodas and Bottled Spring Water  
Coffee, Tea, Decaffeinated  
\$14.00 Per Person

### **GOURMET POPCORN BAR**

Plain Popcorn, Seasoned Popcorn and Kettle Corn  
Dried Cranberries, Apricots and Raisins  
Peanuts and Almonds  
Milk Chocolate Chips & Dark Chocolate Chips  
M&M's and Yogurt Covered Raisins  
Assorted Sodas and Bottled Spring Water  
Coffee, Tea, Decaffeinated  
\$14.00 Per Person

### **THE JUICE BAR - MADE TO ORDER**

*(Select 4 of the following)*

Kale, Banana and Flaxseed  
Spinach, Strawberries, Orange and Banana  
Spinach, Mango, Banana and Almond Milk  
Kale, Pineapple, Banana

Strawberries, Banana, Apple and Yogurt  
Pineapple, Papaya, Mango, Banana and Yogurt  
Peaches, Mango and Orange Juice  
Blueberries, Mango, Apple Juice and Yogurt

\$8.00 per person

*(Please note that an Attendant is required for this Break at the cost of \$75.00)*

### **THE DELUXE CONTINENTAL**

Assorted Fruit Juices  
Sliced Fresh Fruit  
Chocolate and Fruit Filled Croissants  
Fresh Baked Muffins and Fruit Breads  
Gourmet Bagels with Assorted Cream Cheeses  
Coffee, Tea, Decaffeinated  
\$16.00 Per Person

### **7th INNING STRETCH**

Mini Cocktail Franks with Spicy Mustard  
Individual Bags of Peanuts  
Homemade Potato Chips and Dip  
Bavarian Pretzels with Mustard  
Nacho Chips with Cheese Dip  
Salsa and Guacamole  
Assorted Sodas and Bottled Spring Water  
\$15.00 Per Person

### **MEDITERRANEAN BREAK**

Sliced Seasonal Fruit  
Vegetable Crudite  
Garlic Hummus, Tabbouleh  
Baba Ghanoush, Tzatziki  
Pita Chips and Whole Grain Crackers  
Assorted Sodas and Bottled Spring Water  
Coffee, Tea, Decaffeinated  
\$15.00 Per Person

### **THE SWEET TOOTH**

Chocolate Chip Cookies, Oatmeal Cookies,  
Peanut Butter Cookies  
Assorted Brownies  
Assorted Sodas and Bottled Spring Water  
Coffee, Tea, Decaffeinated  
\$13.00 Per Person

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## BREAKFAST

### **SNUG HARBOR**

Freshly Squeezed Orange Juice  
Fluffy Scrambled Eggs  
Bacon, Sausage Links or Ham  
Home Fried Potatoes  
Baskets of Breakfast Pastries  
Preserves and Butter  
Coffee, Tea, Decaffeinated  
\$16.00 Per Person

### **GREENWICH BAY**

Freshly Squeezed Orange Juice  
Fluffy Scrambled Eggs  
Three Golden Brown Pancakes or  
Belgian Waffles with  
Warm Vermont Maple Syrup and Butter  
Home Fried Potatoes  
Bacon, Sausage Links, or Ham  
Coffee, Tea, Decaffeinated  
\$18.00 Per Person

### **APPONAUG COVE**

Freshly Squeezed Orange Juice  
Fresh Fruit Cup  
Golden Brown French Toast with  
Warm Vermont Maple Syrup and Butter  
Sausage Links  
Basket of Breakfast Pastries  
Preserves and Butter  
Coffee, Tea, Decaffeinated  
\$17.00 Per Person

### **WARWICK LAKE**

Freshly Squeezed Orange Juice  
Fresh Fruit Cup  
Deep Dish Quiche  
Choice of Tomato and Spinach or  
Classic Quiche Lorraine  
Sausage Links  
Baskets of Breakfast Pastries  
Preserves and Butter  
Coffee, Tea, Decaffeinated  
\$18.00 Per Person

**All Plated Breakfasts served to a maximum of 125 people.**

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## BREAKFAST BUFFETS

### **PRUDENCE ISLAND**

Freshly Squeezed Orange Juice  
Medley of Fresh Fruit  
Fluffy Scrambled Eggs  
Bacon, Ham, Sausage Links or Turkey Sausage  
Home Fried Potatoes  
Bagels and Cream Cheese  
Baskets of Breakfast Pastries  
Preserves and Butter  
Coffee, Tea, Decaffeinated  
\$19.00 Per Person

### **PATIENCE ISLAND**

Assorted Fruit Juices  
Fresh Seasonal Melon  
Fluffy Scrambled Eggs  
Pancakes or French Toast with  
Warm Vermont Maple Syrup and Butter  
Crisp Bacon  
Sausage Links or Turkey Sausage  
Home Fried Potatoes  
Baskets of Breakfast Pastries  
Preserves and Butter  
Coffee, Tea, Decaffeinated  
\$21.00 Per Person

### **EGGCEPTIONAL BUFFET**

Assorted Fruit Juices  
Whole Fresh Fruit  
Assorted Greek Yogurts served with Granola  
Assorted Protein and Breakfast Bars  
*Choice of two of the following ~*  
Southwestern Egg Wrap  
Bacon, Egg and Cheese on an English Muffin or Wrap  
Ham, Egg and Cheese on an English Muffin or Wrap  
Turkey Sausage and Egg Whites served on an English Muffin or Wrap  
Coffee, Tea, Decaffeinated  
\$18.00 Per Person

### **ADDITIONAL SUGGESTIONS\***

Eggs Benedict (maximum of 100 people) Please add \$8.00 per person	Carved Roast Beef, Baked Ham or Roast Turkey Please add \$7.00 Per Person
Omelets Made to Order, Selection of Fillings Please add \$8.00 Per Person	Made to Order Crepes Station \$10.00 Per Person
Belgian Waffles Made to Order Variety of Fruit Toppings Warm Chocolate Sauce and Whipped Butter Please add \$6.00 Per Person	Make your own Yogurt Parfaits Assorted Greek Yogurts Mixed Berries and Granola Topping Please add \$7.00 Per Person
Lox Served with Appropriate Condiments Please add \$8.00 Per Person	

**Buffet service is designed for one and one-half hours of service.**

**For less than 25 people, please add an additional \$3.00 per person.**

**\*Hotel will determine the appropriate number of Chef and/or Carving Attendants at \$100 each.**

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## ROSECLIFF BRUNCH BUFFET

Assorted Fruit Juices  
Freshly Baked Breakfast Pastries  
Preserves and Butter

Medley of Fresh Seasonal Fruit  
Vegetable Antipasto Salad  
Pasta Salad with Fresh Herb Vinaigrette  
Tossed Garden Salad with Choice of Dressings

Fluffy Scrambled Eggs  
Rasher of Bacon  
Choice of Virginia Ham, Sausage Links or Turkey Sausage  
French Toast or Pancakes with  
Warm Vermont Maple Syrup and Butter  
Home Fried Potatoes

Baked Stuffed Sole with Lobster Sauce  
Chicken Saltimbocca  
Fresh Vegetable Melange  
Rice Pilaf

Chef Selection of Desserts  
Assorted Sodas and Bottled Spring Water  
Coffee, Tea, Decaffeinated  
\$30.00 Per Person

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Eggs Benedict (maximum of 100 people) Please add \$8.00 per person	Carved Roast Beef, Baked Ham or Roast Turkey Please add \$7.00 Per Person
Omelets Made to Order, Selection of Fillings Please add \$8.00 Per Person	Made to Order Crepes Station \$10.00 Per Person
Belgian Waffles Made to Order Variety of Fruit Toppings Warm Chocolate Sauce and Whipped Butter Please add \$6.00 Per Person	Make your own Yogurt Parfaits Assorted Greek Yogurts Fresh Fruit & Berries and Granola Topping Please add \$7.00 Per Person
Lox Served with Appropriate Condiments Please add \$8.00 Per Person	

**Buffet service is designed for one and one-half hours of service.**

**Served to a minimum of 25 people.**

**\*Hotel will determine the appropriate number of Chef and/or Carving Attendants at \$100.00 each.**

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## EXPRESS LUNCHEONS

Express Luncheons include Entrée, Dessert and Coffee, Tea and Decaffeinated.

### **NEW YORK DELI PLATE**

Deli Style Roast Beef, Ham and Turkey  
Swiss and American Cheeses  
Served on a Kaiser Roll  
Marinated Vegetables and Pasta Salad  
\$19.00 Per Person  
(Served to a maximum of 125 people)

### **GRILLED CHICKEN CAESAR SALAD**

Romaine Lettuce Topped with  
Tender Sliced Breast of Chicken with  
Romano Cheese and Caesar Dressing  
Rolls and Butter  
\$19.00 Per Person

### **CROISSANT CREATION**

Choice of Roasted Turkey and Provolone,  
Baked Ham and American Cheese,  
or Roast Beef and Swiss  
Sliced Fresh Fruit and Orzo Vegetable Salad  
\$19.00 Per Person

### **DESSERTS**

(Select One)

Classic Boston Cream Pie, Apple Blossom with Vanilla Ice Cream, Seasonal Fruit Tart  
New York Cheesecake with Fruit Coulis, Chocolate Mousse Cake  
Angel Food Cake topped with Seasonal Berries or Ice Cream Parfait

### **BOXED LUNCH**

Choice of Turkey, Ham, Roast Beef  
Tuna or Chicken Salad  
Grilled Vegetable Wrap  
Served with Pasta Salad  
Individual Potato Chips  
Whole Fruit  
Assorted Soda  
Freshly Baked Cookies or Brownies  
\$19.00 Per Person

### **CHEF'S SALAD**

Julienne of Roast Beef, Ham  
and Turkey  
Swiss and American Cheeses  
Tomato Wedges, Black Olives  
and Hard Boiled Egg  
Choice of Dressings  
Rolls and Butter  
\$19.00 Per Person  
(Served to a maximum of 125 people)

### **GRILLED ORIENTAL CHICKEN SALAD**

Grilled Marinated Chicken  
Served with Fresh Soy Ginger Sauce  
and Mandarin Oranges  
over Chopped Lettuce and  
Chinese Noodles  
Rolls and Butter  
\$19.00 Per Person

### **GRAB AND GO SANDWICH STATION**

Assorted Sandwiches served on Bulkie Rolls  
Choice of Turkey, Ham, Roast Beef  
or Tuna Salad  
Grilled Vegetable Wrap  
Bowl of Fresh Fruit  
Bagged Cookies and Brownies  
Individual Potato Chips  
Assorted Sodas and Bottled Spring Water  
\$19.00 Per Person

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## LUNCHEON BUFFETS

### **MEXICAN FAJITA BUFFET**

Tossed Garden Salad with Choice of Dressing or  
Caesar Style Salad  
Nacho Chips with Salsa  
Mexican Salad with Corn, Peppers, Tomatoes,  
Black Beans in a Cilantro Vinaigrette  
Marinated Chicken and Beef Strips served with  
Onions and Peppers  
Salsa, Sour Cream, Guacamole, Pico De Gallo,  
Refried Beans  
Warm Tortillas  
Spanish Rice  
Chef Selection of Desserts  
Assorted Sodas and Bottled Spring Water  
Coffee Tea, Decaffeinated  
\$24.00 Per Person

### **CALZONE BUFFET**

Tossed Garden Salad with Choice of Dressing or  
Caesar Style Salad  
Tomato and Mozzarella Salad in Vinaigrette  
Pasta Salad  
Italian Calzone  
Spinach Calzone  
Sausage Calzone  
Ham and Cheese Calzone  
Marinara Sauce  
Chef Selection of Desserts  
Assorted Sodas and Bottled Spring Water  
Coffee, Tea, Decaffeinated  
\$24.00 Per Person

### **PASTA LUNCHEON BUFFET**

Tossed Garden Salad with Choice of Dressing or  
Caesar Style Salad  
Cheese-filled Spinach Tortellini Pink Vodka Sauce with Grilled Chicken  
Penne Marinara with Fresh Tomato Sauce and Garlic  
Farfalle Pesto with Sundried Tomatoes and Pine Nuts  
Meatballs in Tomato Sauce  
Oven Fresh Garlic Bread  
Chef Selection of Desserts  
Assorted Sodas and Bottled Spring Water  
Coffee, Tea, Decaffeinated  
\$22.00 Per Person

**Add Soup to any of the above buffets for an additional \$3.00 Per Person.  
(Choice of Chicken Escarole or Tuscan Minestrone)  
For less than 25 people, please add an additional \$3.00 Per Person.**

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## **LUNCHEON BUFFETS CONTINUED**

### **DELI LUNCHEON BUFFET**

Tossed Garden Salad with Choice of Dressing

Red Skin Potato Salad

Pasta and Marinated Vegetable Salad

Cole Slaw

Deli Style Roast Beef, Ham, Turkey, Swiss, American and Provolone Cheeses

Chicken, Tuna, or Egg Salad

(Add Grilled Chicken or Grilled Vegetables for \$3.50 Per Person)

Deli Garnishes and Condiments

Breads and Rolls

Assorted Sodas and Bottled Spring Water

Coffee, Tea, Decaffeinated

Chef Selection of Desserts

\$25.00 Per Person

Please note that this buffet can be served as a roll-in

### **SANDWICH BOARD**

#### **PRE-MADE SANDWICHES**

(Select Three)

Grilled Chicken Caesar Salad Wrap

Turkey, Avocado and Alfalfa Sprout Wrap

Roast Beef and Boursin Cheese Wrap

Grilled Vegetable Wrap

Tomato, Fresh Mozzarella Cheese,

Portabella Mushroom Wrap

Turkey Club on a Bulkie Roll

Chicken or Tuna Salad on a Bulkie Roll

Ham and Cheese on a Bulkie Roll

Tossed Garden Salad with Choice of Dressing

or Caesar Style Salad

Potato Chips

Orzo Vegetable Salad

Deli Garnishes and Condiments

Assorted Sodas and Bottled Spring Water

Coffee, Tea, Decaffeinated

Chef Selection of Desserts

\$25.00 Per Person

### **SOUP AND SALAD BUFFET**

(Select Two)

Chicken Escarole Soup with Mini Meatballs

Tuscan Minestrone

New England Clam Chowder

Cream of Mushroom or Broccoli Soup

Chopped Romaine Lettuce

Mixed Fields Greens

Grilled Chicken Breast, Chunk White Tuna

Julienne Ham and Turkey

Crumbled Bleu Cheese & Cheddar Cheese

Bacon Bits, Chopped Egg, Black Olives

Tomatoes, Cucumbers, Sliced Mushrooms, Croutons

Assorted Dressings

Grilled Vegetables drizzled with Balsamic Glaze

Quinoa Salad

Fresh Artisan Rolls

Assorted Sodas and Bottled Spring Water

Coffee, Tea, Decaffeinated

Chef Selection of Desserts

\$27.00 Per Person

**For less than 25 people, please add \$3.00 Per Person.**

**Add Soup to any of the above buffets for an additional \$3.00 Per Person.**

**(Choice of Chicken Escarole or Tuscan Minestrone)**

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## AQUIDNECK LUNCHEON BUFFET

Tossed Garden Greens with  
Choice of Dressings  
Caesar Style Salad  
Pasta and Marinated Vegetable Salad  
Herb Vinaigrette  
Vegetable Antipasto Salad with Olive Oil  
and Balsamic Vinegar

### ENTREES

(Select Three)

Roast Top Round of Beef, Madeira-Mushroom Sauce  
Sliced London Broil, Three Peppercorn Sauce  
Chicken with Sage and Bread Stuffing, Merlot Sauce  
Roast Turkey Breast, Tarragon-Mushroom Sauce  
Sauteed Chicken Francaise  
Baked Sole Filet with Bay Shrimp and Herb Butter  
Broiled Salmon Medallions with Soy Ginger Beurre Blanc  
Cheese Filled Tortellini with Pink Vodka Sauce  
Baked Stuffed Shells with Marinara Sauce

Chef Choice of Potato or Rice  
Seasonal Vegetable Medley  
Rolls and Butter

Chef Selection of Desserts  
Assorted Sodas and Bottled Spring Water  
Coffee, Tea, Decaffeinated  
\$30.00 Per Person

**Add Soup to the above buffet for an additional \$3.00 Per Person.**  
**(Choice of Chicken Escarole or Tuscan Minestrone)**  
**If less than 25 people, please add an additional \$3.00 Per Person.**

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## LUNCHEONS

Luncheons include a Selection of Appetizer or Salad, Entrée with Fresh Green Beans  
Duchess Potatoes and Dessert. Served with Warm Rolls and Butter, Coffee, Tea, and Decaffeinated.

### APPETIZER OR SALAD

(Select One)

Chicken Escarole Soup

Minestrone Soup

Mixed Field Greens  
with Choice of Dressing

New England Clam Chowder

Fresh Baby Spinach Salad  
with Apple Cider Dressing

Fresh Seasonal Fruit Cup

Greek Style Salad

Caesar Salad with Herb Croutons  
Shaved Parmesan Cheese

Sliced Plum Tomatoes and Fresh Mozzarella  
with Basil Vinaigrette

### ENTRÉES

Seared Chicken Breast  
Garnished with Grapes  
Champagne Sauce  
\$22.00 Per Person

Roast Pork Loin  
Rosemary Au Jus  
\$22.00 Per Person

Chicken Saltimbocca  
Marsala Wine Sauce  
\$22.00 Per Person

Roasted Sliced Turkey  
with Sage Stuffing and Gravy  
\$22.00 Per Person

Grilled Chicken Teriyaki  
Stir Fried Vegetables served over Rice  
With an Eggroll  
\$22.00 Per Person

Baked Boston Scrod  
with Seasoned Breadcrumbs  
\$22.00 Per Person

Sautéed Chicken Breast  
with Sliced Mushrooms  
Marsala Wine Sauce  
\$22.00 Per Person

Grilled Salmon  
Cracked Peppercorn Sauce  
\$24.00 Per Person

Sautéed Chicken Francaise  
Lemon Butter  
\$22.00 Per Person

Baked Stuffed Sole  
Lobster Sauce  
\$24.00 Per Person

Petit Filet Mignon  
Choice of Three Peppercorn or Wild Mushroom Sauce  
\$28.00 Per Person

**\$2.00 Per Person surcharge when offering split entrees.**

**For a Selection of Upgraded Vegetables and Starches please ask your Catering Representative.**

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## LUNCHEONS CONTINUED

### ENTRÉES

Pasta Primavera  
Penne Pasta with Fresh Julienne Vegetables  
Topped with a Light Alfredo Sauce  
\$20.00 Per Person

Penne Pasta  
with Grilled Pesto Chicken  
and Vegetables  
\$20.00 Per Person

Grilled Vegetables  
Served over a bed of Wild Rice  
drizzled with Balsamic Glaze  
\$20.00 Per Person

Tricolor Tortellini  
with Spinach and Sundried Tomatoes  
Light Alfredo Sauce  
\$20.00 Per Person

### DESSERTS

(Select One)

Ice Cream Parfait  
Chocolate, Strawberry or Kahlua

Dark Chocolate Cup Filled with Mousse  
Choice of White or Dark Chocolate, Strawberry, Grand Marnier or Frangelica

New York Style Cheesecake  
Served with Fresh Fruit Coulis

Chocolate Mousse Cake

Warm Apple Blossom with Vanilla Ice Cream

Tiramisu

Seasonal Fruit Tart

Angel Food Cake  
Topped with Seasonal Berries

Individual Baked Alaska \$4.00 Per Person

Petit Fours and Miniature Pastry Platters \$5.00 Per Person

**\$2.00 Per Person surcharge when offering split entrees.**

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## DINNER BUFFETS

### WATCH HILL BUFFET

#### **SALADS**

(Select Four)

Medley of Fresh Fruits and Berries  
Tossed Baby Greens Salad  
Caesar Style Salad  
Tomato and Mozzarella  
Grilled Vegetable Antipasto Salad  
Pasta Salad with Basil and Sun Dried Tomatoes  
Greek Salad

#### **ENTREES**

(Select Three)

Sliced London Broil with Three Peppercorn Sauce  
Chicken Saltimbocca  
Grilled Chicken Tuscany  
Roast Pork Loin with Pesto and Tomato  
Sole Fillet Filled with Crab Meat Stuffing,  
Vermouth and Taragon Sauce  
Broiled Norwegian Salmon with Lemon Herb Butter  
Bow Tie Pasta with Bay Shrimp and Scallops

Chef's Choice of Potato or Rice  
Seasonal Vegetable Medley  
Rolls and Butter

Chef Selection of Desserts  
Coffee, Tea, Decaffeinated  
\$40.00 Per Person

### SCARBOROUGH BUFFET

#### **SALADS**

(Select Four)

Macedoine of Fresh Fruit  
Tossed Garden Salad  
Spinach Salad with Chopped Eggs, Bacon and Croutons  
Marinated Mushroom Salad  
Rotini Pasta Salad  
Bean and Vegetable Salad  
Roasted Vegetable Orzo Salad

#### **ENTREES**

(Select Three)

Sliced Top Round of Beef with Wild Mushrooms  
Grilled Chicken Teriyaki  
Chicken Marsala  
Roast Pork Loin Dijonnaise  
Baked Scrod  
New England Style with Lemon and Butter  
Sole Almondine, Chive Beurre Blanc  
Baked Pasta with Three Cheeses

Chef's Choice of Potato or Rice  
Seasonal Vegetable Medley  
Rolls and Butter

Chef Selection of Desserts  
Coffee, Tea, Decaffeinated  
\$38.00 Per Person

**Served to a minimum of 50 people.**  
**For under 50 people, please add \$4.00 Per Person.**

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## THEME BUFFETS

### **NEW ENGLAND CLAMBAKE**

Three Bean Salad  
Tossed Summer Greens with  
Herb Vinaigrette  
Red Bliss Potato Salad  
Cole Slaw

New England Clam Chowder  
Clam Cakes

Little necks with Drawn Butter  
Grilled Chicken Breast  
Grilled Sweet Sausage

Sweet Corn on the Cob  
Baked Potato with Sour Cream  
Cranberry Muffins and Corn Bread

Sliced Seasonal Fruits and Melons  
Berry Trifle  
Assorted Sodas and Iced Tea  
Coffee, Tea, Decaffeinated  
\$42.00 Per Person

1 lb. Steamed Lobster  
Market Price

### **ITALIAN BUFFET**

Tomato and Mozzarella with  
Basil Vinaigrette  
Vegetable Antipasto  
Caesar Style Salad  
Green Bean Nicoise Salad

Minestrone Soup

#### **ENTREES**

(Select Three)

Chicken Saltimbocca  
Grilled Italian Sausage  
with Broccoli Rabe  
Beef Pizzaiola

Meatballs with Tomato Sauce  
Penne Pasta Bolognese

Beans and Zucchini with  
Tomato and Oregano  
Baked Pasta with Three Cheese  
Garlic and Focaccia Bread

Zuppa Inglese  
Tiramisu  
Assorted Sodas  
Coffee, Tea, Decaffeinated  
\$38.00 Per Person

### **TEXAS BARBECUE**

Corn and Black Bean Salad  
Southwestern Cole Slaw  
Cilantro Pesto Potato Salad  
Marinated Fruit Salad

Corn Soup  
Tortilla Chips with Warm  
Chile Con Queso  
Guacamole and Pico de Gallo

#### **ENTREES**

(Select Three)

Barbecued Chicken  
Top Sirloin Steak  
Baby Back Ribs  
Tequila Grilled Salmon  
Flank Steak

Corn on the Cob  
Cowboy Baked Beans  
Spanish Rice  
Texas Toast

Chocolate Orange Flan  
Rum Fruit Crisp with Nuts Crumble  
Assorted Sodas and Ice Tea  
Coffee, Tea, Decaffeinated  
\$38.00 Per Person

**Served to a minimum of 50 people.  
For under 50 people, please add \$4.00 Per Person.**

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## DINNERS

Dinners include a Selection of Appetizer or Salad, Entrée with Choice of Vegetable, Starch and Dessert. Served with Warm Rolls and Butter, Coffee, Tea, and Decaffeinated.

### **APPETIZER OR SALAD**

(Select One)

Mixed Field Greens  
Choice of Dressing

Chicken Escarole Soup with Orzo,  
Meatballs and Fresh Parmesan

Caesar Style Salad with Herbed Croutons  
and Shaved Parmesan Cheese

Tuscan Minestrone Soup  
Topped with Romano Cheese

Baby Spinach Salad with Sliced Mushrooms  
and Bacon with Apple Cider Dressing

New England Clam Chowder

Sliced Plum Tomatoes and Fresh Mozzarella  
with Basil Vinaigrette

Seasonal Fruit Medley with Citrus Essence

Fresh Melon Wrapped in Prosciutto

Select Two of the above Courses for an additional \$4.00 Per Person.

### **PASTA COURSE**

Penne Pasta served with a Pink Vodka Sauce  
\$5.00 Per Person

Penne Pasta topped with Marinara Sauce  
\$5.00 Per Person

Tricolor Tortellini with Sundried Tomato Cream Sauce  
\$6.00 Per Person

### **DINNER INTERMEZZO SORBET**

Fresh Pear, Champagne, Mango, Lemon, Lime or Raspberry—Please add \$3.00 Per Person.

Additional Upgraded Appetizers and Salads are available. Please speak with your Catering Representative.

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## DINNERS CONTINUED

### ENTRÉE COURSE

Boneless Breast of Chicken with  
Sage and Apple Stuffing, Merlot Sauce  
\$33.00 Per Person

Baked New England Scrod  
Lemon Herb Butter  
\$33.00 Per Person

Roasted Boneless Breast of Chicken  
Basted in Rosemary and Herb Butter  
Garnished with a Port Wine Poached Pear  
\$33.00 Per Person

Grilled Atlantic Salmon Steak  
Lemon Pepper Beurre Blanc  
\$35.00 Per Person

Chicken Francaise  
Lemon Beurre Blanc  
\$33.00 Per Person

Fillet of Sole  
Crabmeat Stuffing, Lobster Sauce  
\$35.00 Per Person

Sautéed Chicken Breast Saltimbocca  
Prosciutto and Swiss Cheese  
Marsala Mushroom Sauce  
\$33.00 Per Person

Pan Seared Chilean Sea Bass  
Lemon Basil  
\$45.00 Per Person

Stuffed Boneless Chicken filled with  
Sautéed Spinach, Sundried Tomato and Feta Cheese  
Garlic and Herb Glaze  
\$35.00 Per Person

Baked Stuffed Shrimp  
Beurre Blanc  
\$45.00 Per Person

Seared Chicken Tuscany  
Sautéed Artichokes, Sundried Tomatoes  
served over a bed of Wild Rice with Tuscan Beans  
Lemon & Oregano Beurre Blanc  
\$35.00 Per Person

Roasted Pork Loin  
Rosemary Au Jus  
\$33.00 Per Person

Vegetable Napoleon  
Stacked Roasted Vegetables on a bed of Wild Rice  
With a Roasted Red Pepper Coulis  
\$33.00 Per Person

Roast Prime Rib of Beef Au Jus  
Horseradish Cream Sauce  
\$39.00 Per Person

Grilled New York Sirloin Steak  
with Roasted Shallot and Burgundy Demi-Glaze  
\$42.00 Per Person

Eggplant Rollatini  
Served on a Grilled Polenta Cake  
\$33.00 Per Person

Grilled Filet Mignon Steak  
Your choice of sauce: Three Peppercorn,  
Wild Mushroom Demi Glace or Bearnaise  
\$47.00 Per Person

DUET ~ Select Two  
Petit Filet Mignon, Chicken Francaise,  
Grilled or Baked Stuffed Shrimp  
Choice of Sauce: Peppercorn, Bearnaise, Wild Mushroom  
\$55.00 Per Person

**\$2.00 Per Person Surcharge when offering Split Entrées.**

All prices are subject to change and to a taxable 21% Service Charge and Sales Tax.



## DINNERS CONTINUED

### DINNER ACCOMPANIMENTS

(Select Two)

Fresh Green Beans	Mashed Potato
Roasted Seasonal Root Vegetables	Red Roasted Potato
Vegetable Medley	Garlic Mashed Potato
Green Bean Almondine	Rice Pilaf
Asparagus Medley	Quinoa Pilaf

### DESSERTS

(Select One)

Ice Cream Parfait Chocolate, Strawberry or Kahlua
Dark Chocolate Cup Filled with Mousse Choice of White or Dark Chocolate, Strawberry, Grand Marnier or Frangelica
New York Style Cheesecake Served with Fresh Fruit Coulis
Chocolate Mousse Cake
Warm Apple Blossom with Vanilla Ice Cream
Tiramisu
Seasonal Fruit Tart
Angel Food Cake Topped with Seasonal Berries
Individual Baked Alaska \$4.00 Per Person
Petit Fours and Miniature Pastry Platters \$5.00 Per Person

Additional Upgraded Desserts are available. Please speak with your Catering Representative.

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## RECEPTIONS

### STATIONARY HORS D'OEUVRES

International Cheese and Fruit Display  
\$450.00 (100 servings)

Vegetable Crudite, Bleu Cheese Dip  
\$350.00 (100 servings)

Sliced Seasonal Fresh Fruit  
\$250.00 (50 servings)

'Baked Brie  
French Baguettes  
\$250.00 (50 servings)

Smoked Salmon Display

Classic Condiments, Rye Cocktail Bread  
\$250.00 (25 servings)

Antipasto Platter

Prosciutto, Salami and Cheeses served with  
Italian Condiments and Marinated Vegetables  
\$500.00 (50 servings)

Sushi Display  
\$450.00 (100 pieces)

### CHILLED HORS D'OEUVRES

(All Selections are based on 100 pieces)

Chilled Gulf Shrimp, Cocktail Sauce \$350.00

Smoked Salmon Triangles on Rye \$275.00

Scallop Ceviche \$350.00

Antipasto Skewers \$300.00

Gazpacho and Shrimp Shooters \$400.00

Cherry Tomatoes Stuffed with Boursin \$300.00

Asparagus wrapped with Prosciutto \$300.00

Crostini with Mozzarella, Pesto and Vegetables \$350.00

Crostini with Hummus, Red Pepper, Kalamata Olive \$300.00

Belgian Endive with Bleu Cheese and Walnuts \$300.00

Littleneck Clams or Oysters on the Half Shell \$300.00

Cracked Blue Crab Claws, Cocktail Sauce \$300.00

### WARM HORS D'OEUVRES

(All Selections are based on 100 pieces)

Sesame Chicken \$250.00

Scallops Wrapped in Bacon \$300.00

Crab Stuffed Mushrooms \$300.00

Coconut Shrimp or Chicken \$300.00

Grilled Shrimp and Scallop Kebobs \$350.00

Wonton Shrimp \$250.00

Potato Pancakes \$200.00

Chicken Quesadillas \$250.00

Spanakopita \$200.00

Arepas with Chorizo and Manchego \$250.00

Bacon Wrapped Casino Shrimp \$350.00

Sweet Potato Puff \$250.00

Coney Island Frank with Sauerkraut \$200.00

Grilled Vegetable Stuffed Mushroom Caps \$275.00

Lobster Filo \$325.00

Panko Crusted Chicken Finger \$275.00

Beef or Chicken Teriyaki Satay \$300.00

Fire Roasted Vegetable Empanadas \$300.00

Mini Cuban Sandwiches \$300.00

Shrimp Tempura \$300.00

Risotto Croquette \$250.00

Classic Quiche Lorraine \$250.00

Wild Mushroom Filo Triangles \$250.00

Portobello in Puff Pastry \$300.00

Mini Beef Wellington \$300.00

Goat Cheese Flatbread Pizza \$300.00

Beef Empanadas \$250.00

Breaded Ravioli with Marinara Sauce \$250.00

Mini Chicken Cordon Bleu \$250.00

Cocktail Franks en Croute \$200.00

Mini Crab Cakes \$300.00

Garlic Mozzarella Sticks \$200.00

Chicken Dijon in Puff Pastry \$300.00

Southwestern Spring Roll \$275.00

Buffalo Chicken Spring Roll \$250.00

Crab Rangoon \$250.00

Samosas \$250.00

Pastrami Spring Rolls \$300.00

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**CROWNE PLAZA®**

**PROVIDENCE - WARWICK**

## **STATIONS**

### **CARVING STATIONS\***

*(Carved Items served with Silver Dollar Rolls and appropriate condiments and sauces)*

Pork Tenderloin \$300.00 (50 Servings)	Steamship Round of Beef \$700.00 (100 servings)	Honey Glazed Ham \$300.00 (50 Servings)
Corned Beef \$300.00	Tenderloin of Beef \$600.00 (50 servings)	Roast Turkey Breast \$300.00 (50 Servings)
	Top Round of Beef \$325.00 (50 servings)	

### **BRUSHETTA STATION**

*(Served to a minimum of 50 people)*

Grilled Country Bread with  
Assorted Toppings: Tomato, Roasted Peppers  
Wild Mushrooms, Artichokes, Kalamata Olives  
and Tuscan Beans  
\$10.00 Per Person

### **SLIDER STATION**

*(Please select 3 of the following)*

Crab Cake with Spicy Red Pepper Rémoulade  
Buffalo Chicken with Crumbled Bleu Cheese  
Pulled Barbecue Pork with a Pickle Cole Slaw  
Hamburger or Cheeseburger  
Roasted Portabella with a Basil Aioli  
\$15.00 Per Person

### **RAW BAR**

*(Served to a minimum of 50 people)*

Jumbo Iced Shrimp, Jonah Crab Claws,  
Fresh Oysters and Clams on the Half Shell  
Served with Condiments and Cocktail Sauce  
\$20.00 Per Person

### **MEDITERRANEAN STATION**

*(Served to a minimum of 50 people)*

Hummus and Tabbouleh Spreads  
Served with Warm Pita Chips  
Roasted Eggplant  
and Red Peppers  
\$10.00 Per Person

### **ORIENTAL STATION**

*(Served to a minimum of 50 people)*

Steamed Dumplings  
Peppered Beef and Broccoli  
Orange Chicken  
Fried Rice  
Vegetable Egg Rolls  
\$15.00 Per Person

### **MASHED POTATO BAR**

*(Served to a minimum of 50 people)*

Mashed Potato and Mashed Sweet Potato  
Broccoli, Roasted Red Peppers, Sautéed Mushrooms  
Bacon, Sundried Tomato, Scallions, Candied Walnuts,  
Marshmallows, Brown Sugar, Cinnamon, Sour Cream  
Cheddar Cheese, Bleu Cheese, Butter, Gravy  
\$15.00 Per Person

### **PASTA STATION\***

*(Served to a minimum of 50 people)*

A Selection of Penne, Spinach Tortellini, Whole Wheat Pasta and Bow Tie Pasta.  
Served with Pesto, Alfredo and Marinara Sauces.  
Enhanced with Sliced Mushrooms, Prosciutto, Italian Sausage, Black Olives, Peppers, Broccoli Florets,  
Sundried Tomatoes, Artichoke Hearts, Chopped Onions, Grated Parmesan Cheese, Garlic Bread & Focaccia.  
\$12.00 Per Person  
With Grilled Chicken Breast or Sautéed Shrimp  
Add \$4.00 Per Person

**Reception stations are designed for a maximum of two hours of service.**

**Additional hours are available at an additional fee of \$8.00 Per Person, per hour.**

**\*Hotel will determine the appropriate number of Chef attendants at a charge of \$100.00 each**

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## DESSERT RECEPTIONS

### **DESSERT STATION**

An Elaborate Assortment of  
Mini Pastries and Petit Fours  
Coffee, Tea, Decaffeinated  
\$12.00 Per Person

### **VIENNESE DISPLAY**

A Decorative Assortment of Cakes, Pies,  
Tortes, Mini Pastries and Mousses  
Coffee, Tea, Decaffeinated  
\$16.00 Per Person

### **SUNDAE BAR**

Make your own Sundae Creation  
Vanilla, Strawberry and Chocolate Ice Cream with  
Assorted Toppings such as Warm Chocolate Fudge, Caramel, Assorted Nuts,  
Chocolate Sprinkles and Cherries  
All served in a Waffle Bowl  
\$12.00 Per Person

### **CHOCOLATE FOUNTAIN**

Fine Belgium Chocolate  
To Include an Attendant and Five Dipping Items  
\$9.00 Per Person  
(minimum of 50 people)

### **MAKE YOUR OWN SMORES**

Honey Graham Crackers  
Milk Chocolate and Dark Chocolate Bars  
Jumbo Sized Marshmallows  
\$6.00 Per Person

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## BEVERAGE SELECTION

### HOSTED RECEPTION

#### HOST BAR FEATURING

Premium Brand Liquor,  
Imported and Domestic Beer,  
Red, White and Blush Wines  
Assorted Soft Drinks and Mineral Water  
\$18.00 Per Person (First Hour)  
\$8.00 Per Additional Hour

#### CASH BAR

Premium	\$7.50	Wine	\$6.50
Domestic Beer	\$5.00	Selected Cordials	\$9.50
Imported Beer	\$6.00	Select Brands	\$10.50
Mineral Water	\$3.50	Soft Drinks	\$3.50

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### ADDITIONAL BEVERAGE SELECTIONS

Fruit Punch (100% Juice) \$50.00 Per Gallon  
Champagne Punch \$100.00 Per Gallon  
Mimosa Punch \$100.00 Per Gallon  
Seasonal Red & White Sangria \$100.00 Per Gallon  
Bloody Mary Punch \$125.00 Per Gallon

### BARTENDERS

Hotel will determine the appropriate number of Bartenders at a charge of \$100.00 each.

We estimate approximately One Bartender per 100 Guests;  
varying with the anticipated level of consumption.

Additional Bartenders above hotel recommended ratio will be charged at \$100.00 Per Bartender.

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## BANQUET WINE LIST

### HOUSE SELECTIONS

- Crane Lake Chardonnay \$26.00
- Crane Lake Pinot Grigio \$26.00
- Crane Lake Cabernet \$26.00
- Crane Lake Merlot \$26.00
- Crane Lake White Zinfandel \$26.00
- Crane Lake Pinot Noir \$26.00
- Crane Lake Sauvignon Blanc \$26.00
- Crane Lake Riesling \$26.00
- Crane Lake Moscato \$26.00
- JRoget Brut Sparkling Wine (Champagne) \$28.00

### SPECIALTY SELECTIONS

#### **Chardonnay**

- Kendall Jackson, Vintner's Reserve \$32.00
- Hess, Vintage Select \$32.00
- Beringer, California \$34.00
- Clos du Bois, North Coast \$36.00
- Ferrari-Carano, Alexander Valley \$76.00

#### **Sauvignon Blac**

- Veramonte, Chile \$26.00
- Brancott, New Zealand \$29.00

#### **Pinot Grigio**

- Kris, Friuli-Venezia Giulia, Italy \$29.00
- Ponzi, Willamette Valley, Oregon \$36.00

#### **Cabernet Sauvignon**

- Estancia Cabernet Sauvignon, Monterey \$33.00
- Sterling, Napa Valley \$36.00
- BV Rutherford, Napa Valley \$48.00

#### **Merlot**

- C.K. Mondavi Merlot, California \$29.00
- Bogle, Clarksburg, Lodi and Monterey \$32.00
- Rutherford Hill, Napa Valley \$45.00

#### **Pinot Noir**

- Camelot, California \$29.00
- Bearboat Russian River \$38.00
- Robert Mondavi Russian River \$58.00

#### **Champagne**

- Moet Chandon White Star Champagne \$90.00
- Veuve Clicquot Yellow Label Champagne \$110.00
- Dom Perignon Champagne \$390.00

Please ask your Sales and Catering Representative if you are interested in a more extensive selection.

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