

MENUS

Breakfast Selections

Continental Breakfast

Chilled Florida Orange Juice
Freshly Baked Assorted Muffins, Danishes & Croissants
Served with Butter and Fresh Reserves
Freshly Brewed Coffee, Decaffeinated and
Herbal Teas
\$15.95 per person

The Floridian Continental

Chilled Florida Orange Juice
A Selection of Seasonal, Sliced Fresh Fruits with
Variety of Individual Fruit Yogurt
Bagels with Cream Cheese
Bakery fresh Muffins, Danish and Croissants
Freshly Brewed Coffee, Decaffeinated and
Herbal Teas
\$19.95 per person

The Crowne Delight Continental

Chilled Florida Orange Juice
Petite Croissants with Ham & Cheese
Tropical Fresh Sliced Fruit
Variety of Individual Yogurt
An Assortment of Fresh Muffins, Danishes & Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and
Herbal Teas
\$24.95 per person

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Breakfast Buffet Selection

Crowne Breakfast Buffet

Chilled Florida Orange Juice

Assorted Muffins & Danishes

Fluffy Scrambled Eggs, Choice of Sausage Links or Crisp Bacon Strips

Choice of Buttered Hominy Grits or Oatmeal, Skillet Fried Potatoes

Milk on Request

Freshly Brewed Coffee, Decaffeinated

Herbal Teas

\$28.95 per person

Breakfast Enhancements

Mini Pancakes

\$3.50 per person

Ham and Cheese Croissants

\$5.50 per person

French Toast

\$3.55 per person

Mini Bagel served with salmon and cream cheese

\$7.95 per person

Omelet Station (Attendant Required)

\$10.95 per person

An Attendant fee of \$75.00 will apply to all Chef attended Stations.

All prices are subject to 22% Service Charge & 6.5% Sales Tax.

Plated Breakfasts

All Breakfast Entrees are served with Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

The Southern Classic

*Fluffy Scrambled Eggs and Skillet Fried Potatoes,
Strips of Crispy Bacon or Sauce Links
Choice of toast, bagel or English muffin
Chilled Fresh Orange Juice
\$16.95 per person*

The American Breakfast

*Sliced Fresh Seasonal Fruit
Western Style Scrambled Eggs with Peppers, Onions, Mushrooms & Cheese
Choice of Bacon or Sausage
Choice of Toast, Bagel, or English Muffin
Chilled Fresh Orange Juice
\$16.95 per person*

Texas French Toast

*Texas Style Toast Dipped in Cinnamon Egg Batter
Lightly Dusted with Powdered Sugar
Choice of Bacon or Sausage links
With Maple Syrup
Chilled Fresh Orange Juice
\$15.95 per person*

Crowne Pancakes

*Stack of 3 Buttermilk Pancakes right off the Grill
Choice of Bacon or Sausage links
With Maple Syrup
Chilled Fresh Orange Juice
\$14.95 per person*

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Luncheon Buffets

**Reserved for 20 or more guests*

(A service fee of \$75 will apply to any buffets set up for less than 20 guests)

*These Buffets can be served in your meeting room as a working lunch or in a separate room
All menus are served with Iced Tea & Coffee*

Monumental Deli Buffet

*Fresh Garden Salad, Choice of Two Dressings
Choice of one - coleslaw, pasta or potato salad
A Display of Roast Beef, Honey Baked Ham,
& Smoked Turkey with American, Cheddar & Swiss Cheeses
A Selection of Fresh Breads,
Mayo, Mustard, Lettuce, Tomato, Pickles and Onion
Assorted Chips
Chef's selection of Dessert
\$29.95 per person*

Southern BBQ

*Fresh Garden Salad, Choice of two Dressings
Choice of Cole Slaw or Potato Salad
Baby Bliss or Mashed Potatoes
Corn on the Cob
Baked or BBQ Chicken, and Dinner Rolls
Chef's selection of Dessert
\$29.95 per Person*

Poolside Cookout

*Choice of one - Potato Salad, Cole Slaw, Pasta Salad
Hamburgers, Hot Dogs
Grilled to order Poolside (attendant fee of \$75.00)
Sliced Tomatoes, Shredded Lettuce, Pickles,
Onions, Sliced Cheeses, Mayonnaise,
Ketchup & Mustard
Baked Beans, Corn on the Cob, Potato Chips
Chef's selection of Dessert
\$31.95 per person*

Boxed Lunches

*Choice of Smoked Turkey, Sweet Southern Ham, Rare Roast Beef or a Grilled Veggie
On a Kaiser Roll Served with Potato Chip, Pickle Spears & Whole Fruit
Chef's Choice Dessert
Beverage to be either bottled water or Soda
All Served in a "To-Go" Lunch Container
\$20.95 per person*

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Plated Lunches

*All Plated Lunches are served with Iced Tea & Coffee,
& Chef's Selection of Dessert*

Garlic Herb Tortilla Wrap

*Garlic Herb Tortilla stuffed with
Tomato, Avocado, Alfalfa Sprouts
Roasted Peppers & Spicy Mayonnaise
\$18.95 per person*

Santa Fe Salad

*Large Salad of Field Greens
& Marinated Roasted Chicken Strips
Pico De Gallo, Guacamole & Sour Cream
With Citrus Dressing
\$20.95 per person*

Italian Submarine Sandwich

*Selection of Salami, Pepperoni, Capicola
Provolone, Served on Fresh Sub Roll with Italian Dressing
Marinated Pasta Salad & Potato Chips
\$20.95 per person*

Crowne Caesar Salad

*Grilled Chicken Breast over
Hearts of Romaine Lettuce
Served with Caesar Dressing,
Parmesan Cheese
\$20.95 per person*

Monumental Club Sandwich

*A Fresh Sandwich Roll
Filled with Lean Shaved Ham, Roast Turkey,
Crisp Bacon & Swiss Cheese
Lettuce, Tomato, Pickle Spear
Served with Marinated Pasta Salad
\$20.95 per person*

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Plated Lunches

**Reserved for no more than 20 guests*

*All menus are served with a House Salad with choice of two dressings
Iced Tea & Coffee & Chefs selection of Dessert*

Key West Crab Cakes

*Spicy Crab cakes pan-fried to perfection, topped with Mustard Crème
Served with Rice Pilaf & Chef's Selection of Vegetable
\$26.95 per person*

Roasted Pork Loin

*Roasted Pork Loin with Dijon Glaze
Garlic Mashed Potatoes, Chef's Selection of Vegetables
\$23.95 per person*

Chicken Marsala

*Boneless Chicken Breast with mushrooms and Marsala Sauce
Served with Rice Pilaf and
Chef's Selection of Vegetable
\$29.95 per person*

Chicken Monterey

*Grilled Boneless Breast of Chicken
With Tomatoes and a blend of Monterey Jack and Cheddar Cheeses
Finished with Pico de Gallo Sauce
Served with Rice Pilaf and
Chef's Selection of Vegetable
\$29.95 per person*

Salmon Filet with Chef's Special Dill Sauce

*Filet of Salmon with Dill Beurre Blanc Sauce
Served with Rice Pilaf
Chef's Choice of Vegetable
\$29.95 per person*

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Themed Breaks

Health Nut Break

*Assorted Granola Bars, Trail Mix, Individual Yogurts
Whole Fresh Fruit
Assorted Fresh Fruit Juices
\$11.95 per person*

The Chocolate Break

*Chocolate Covered Pretzels
Fudge Brownies & Chocolate Chip Cookies
Chocolate Milk
\$14.95 per person*

Sports Break

*Jumbo Soft Pretzels with Mustard
Or Cheddar Cheese Sauce
Roasted Peanuts, Cracker Jacks Boxes
Individual Bags of Potato Chips
Assorted Sodas
\$14.95 per person*

Cookie Monster

*Selection of Chocolate Chip, Chewy Peanut Butter
Oatmeal Raisin
Old Fashioned Sugar Cookies
Coffee, Tea, Decaf
\$13.95 per person*

Nacho Break

*Colored Tortilla Chips
Tomato Salsa & Spicy Queso with Assorted Sodas
\$10.95 per person*

Assorted Ice Cream Bars

Order by the Dozen @39.00 per Dozen

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Dinner Buffets

**Reserved for 20 or more guests*

(A service fee of \$75 will apply to any buffets set up for less than 20 guests)

*Dinner Buffets include freshly Brewed Coffee, Decaf, Herbal Tea, & Iced Tea
Fresh baked dinner Rolls, and Chef's Selection of Dessert*

Reef & Beef

*House of Caesar Salad
Carved Prime Rib with Horseradish Sauce
Mahi Mahi with Herb Butter
Rice Pilaf with Chef Selection of Vegetable
\$51.00 per person*

Italian Buffet

*House or Caesar Salad
Chicken Parmesan
Grilled Mild Italian Sausage
Onions & Peppers
Bowtie Pasta with Marinara and Alfredo
Chef's Selection of Vegetables
\$35.00 per person*

Caribbean Buffet

*House or Caesar Salad
Jerk Pork Loin with Mango Chutney
Grilled Chicken with Pineapple Glaze or
Island Mahi Mahi with Mango Salsa
Rice Pilaf & Chef's Selection of Vegetable
\$39.00 per person*

The Monumental Bounty

*House or Caesar Salad
Sliced Fresh Fruity
Chicken Cordon Blue,
Grilled Salmon
With White Wine Buerre Blanc Sauce
Sliced Roast of Sirloin with Mushroom Sauce
Rice Pilaf with Chef Selection of Vegetable
48.00 per person*

Texas Round Up

*House or Caesar Salad
Grilled BBQ Chicken
Flat Iron Steak
Baked Potato Station
Corn on the Cobb
Texas Baked Beans
\$43.00 per person*

**An attendant fee of \$75.00 will apply to all Chef-attended stations
All prices are subject to 22% Service Charge and 6.5% Sales Tax*

Dinner Selections

*All Entrees are served with House or Caesar Salad, fresh baked dinner Rolls & Butter,
Chef's Selection of Vegetable, Starch & Dessert
Freshly Brewed Coffee, Herbal Tea, Decaffeinated Coffee, & Iced Tea*

Roast Prime Rib of Beef au Jus

*Slow Roasted to Perfection, Served with Sauce Au Jus
Prime Rib only prepared medium
\$40.00 per person*

Chicken Dijon

*Boneless Breast of Chicken
With Raspberry Honey Mustard Sauce
\$36.00 per person*

Pork Chops

*Center Cut Pork Chops Grilled
Served with a Lively Mango Salsa
\$36.00 per person*

New York Strip Steak

*New York Strip Steak 10-12oz
With Maitre d'Hotel Butter
\$47.00 per person*

Grilled Atlantic Salmon

*Served with Lemon Caper Chardonnay
\$42.00 per person*

Chicken Marsala

*Boneless Breast of Chicken
Made with a Savory Mushroom Marsala Sauce
\$36.00 per person*

Filet Mignon

*8oz Tenderloin of Beef with a
Roasted Garlic Pepper Sauce
\$50.00 per person*

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Dinner Selections

*All Entrees are served with House or Caesar Salad, fresh baked dinner Rolls & Butter,
Chef's Selection of Vegetable, Starch & Dessert
Freshly Brewed Coffee, Herbal Tea, Decaffeinated Coffee, & Iced Tea*

Chicken Florentine

*Chicken Breast with Spinach & Herbs
Finished with a Creamy Chardonnay Sauce
\$36.00 per person*

Land & Sea

*Sautéed Breast of Chicken in Herb Butter
With Key West Crab Cakes
\$50.00 per person*

Baked Florida Grouper

*Fresh caught Florida Grouper
Lightly Seasoned
With a Lemon Buerre Blanc
\$40.00 per person*

Surf & Turf

*4-5oz Petite Filet Mignon with Pinot Noir Sauce
Shrimp Scampi
Drawn Butter & Lemon
\$55.00 per person*

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Reception Displays

Fresh Vegetable Crudite

*Elaborate Display of Freshly Cut Vegetables to include
Broccoli Squash, Carrots, Celery & Cauliflower
Served with Herb & Ranch Dipping Sauces*

Small-(to feed 20-40 guests) \$72.00

Medium-(to feed 40 -60 guests) \$97.00

Large-(to feed 60-80 guests) \$175.00

International & Domestic Cheese Display

*Assortment of Cheeses to include Havarti, Brie, Pepperjack, Baby Swiss
Cheddar & Gorgonzola
Served with Assorted Crackers and Flatbreads*

Small-(to feed 20-40 guests) \$120.00

Medium-(to feed 40 -60 guests) \$182.00

Large-(to feed 60-80 guests) \$242.00

Fresh Fruit Display

Assorted Selection of Seasonal Sliced Fresh Fruit & Berries

Small-(to feed 20-40 guests) \$83.00

Medium-(to feed 40 -60 guests) \$99.00

Large-(to feed 60-80 guests) \$193.00

Antipasto Display

*Prosciutto Ham, Genoa Salami & Mortadella, Provolone, Mozzarella Cheese
Sliced Sweet Peppers & Cherry Tomatoes
Served with a Variety of Wafers & Sliced Italian Bread*

Small-(to feed 20-40 guests) \$132.00

Medium-(to feed 40 -60 guests) \$193.00

Large-(to feed 60-80 guests) \$230.00

Carving Stations

(A \$75.00 Attendant Fee will apply to All Attended Carving Stations)

Carved Roast Sirloin of Beef

Served with Petite Rolls, Mayonnaise, & Horseradish Sauce

\$330.00 (serves approximately 25-30 people)

Carved Boneless Ham

Served with Petite Rolls, and Condiments

\$245.00 (serves approximately 25-30 people)

Oven Roasted Turkey Breast

Served with Petite Rolls & Whole Grain Mustard

\$245.00 (serves approximately 15-20 people)

Tenderloin of Beef

Pepper Crusted, Tender & Succulent

Served with Deli Rolls & Creamy Horseradish Sauce

\$412.00 (serves approximately 12-15 people)

Smoked Salmon

Served with Appropriate Accompaniments

\$165.00 (serves approximately 15-20 people)

Pork Loin

Apple Mayonnaise & Southern Sweet Barbeque Sauce

\$275.00 (serves approximately 35- 40 people)

A \$75.00 Attendant Fee will apply to All Attended Carving Stations

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Florida Raw Bar

(Priced per 100 pieces)

<i>Chilled Jumbo Shrimp.....</i>	<i>\$325.00</i>
<i>(With Cocktail Sauce, Lemons & Garnish)</i>	
<i>Snow Crab Claws.....</i>	<i>\$355.00</i>
<i>(With Mustard Gin Sauce, Lemons & Garnish)</i>	

Hot Hors d'Oevres

(Priced per 100 pieces)

<i>Vegetable Spring Rolls with Honey Mustard.....</i>	<i>\$355.00</i>
<i>Swedish Meatballs.....</i>	<i>\$300.00</i>
<i>Spanakopita.....</i>	<i>\$300.00</i>
<i>Mini Crab Cakes with Remoulade.....</i>	<i>\$300.00</i>
<i>Buffalo Chicken Wings with Blue Cheese & Celery.....</i>	<i>\$355.00</i>
<i>Crabmeat Stuffed Mushroom Caps.....</i>	<i>\$330.00</i>
<i>Assorted Mini Quiches.....</i>	<i>\$330.00</i>
<i>Coconut Shrimp with Mango Sauce.....</i>	<i>\$355.00</i>
<i>Bacon Wrapped Scallops.....</i>	<i>\$355.00</i>
<i>Smoked Chicken Quesadilla with Salsa and Sour Cream.....</i>	<i>\$300.00</i>
<i>Beef Empanadas.....</i>	<i>\$270.00</i>
<i>Chicken Strips with Sweet and Sour Sauce.....</i>	<i>\$300.00</i>

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Beverage Service

HOST BAR

All Open Bars are stocked with Scotch,
Bourbon, Gin, Vodka, Whisky, Rum,
Beer, Wine and Soft Drinks

CALL BRANDS

\$14.25 per Person, First Hour;
\$9.50 per Person for Each Additional Hour

PREMIUM BRANDS

\$16.75 per Person, First Hour;
\$10.50 per Person for Each Additional Hour

BEER, WINE AND SODA

\$11.95 per Person First Hour
\$8.95 per Person Each Additional Hour
Imported and Domestic Beer, House Cabernet Sauvignon, House Chardonnay,
House White Zinfandel, Assorted Soda and Bottled Water

A Bartender Fee of \$75.00 will apply to each, based on 4 hours of service
\$20.00 per hour will apply for each additional hour

ON CONSUMPTION

Host Bars

Beverage Service on a Per Drink Basis

Call Brands	\$6.50
Premium Brands	\$7.00
Domestic Bottled Beer	\$5.25
Imported Bottled Beer	\$5.75
House Wine (Glass)	\$6.25
Cordials	\$8.25

Cash Bars

Guests Purchase their Own Drinks

Call Brands	\$7.25
Premium Brands	\$7.75
Domestic Bottled Beer	\$5.50
Imported Bottled Beer	\$6.00
House Wine (Glass)	\$6.25
Cordials	\$8.50

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

Beverage Selections

Call Bar Brands

Smirnoff Vodka, Gordon's Gin, Bacardi Rum

Seagram's 7, J&B Scotch, Jim Beam Bourbon,

Jose Cuervo White Tequila

Beer-Michelob, Michelob Light

Wine-Fusee, Summerfeld

Premium Bar Brands

Ston Vodka, Tanqueray Gin, Meyer's Dark Rum,

Seagram's VO, Dewar's Scotch,

Jack Daniels Bourbon

Jose Cuervo Gold Tequila

Beer-Heineken, Amstel Light

Wine-Fire Fly, McManus

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

The All Day Executive Package – Plated Lunch

(Maximum of 20 guests)

(A service fee of \$75 will apply to any buffets set up for less than 20 guests)

Eye Openers

*Assortment of Croissants, Danish & Muffins
Butter & Preserves
Whole Fresh Fruit
Chilled Florida Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Teas*

Mid Morning Break

*Assorted Soft Drinks & Bottled Waters
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Teas*

Florida Deli Plate

*Ham, Turkey, Roast Beef
Swiss & American Cheeses
Mayo, Mustard, Lettuce, Tomato, Pickles and Onion
Choice of Wheat Bread or Sandwich Roll
Served with choice of two specialty salads, Coleslaw, Potato Salad, or Pasta Salad*

Afternoon Break

*Freshly Brewed Regular & Decaffeinated Coffee, **Herbal Teas**
Soft Drinks & Bottled Water
Freshly Baked Cookies or
Brownies*

\$53.95 per person

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

The All Day Executive Package – Buffet Lunch

(Minimum of 20 guests)

(A service fee of \$75 will apply to any buffets set up for less than 20 guests)

Eye Openers

*Assortment of Croissants, Danish & Muffins
Butter & Preserves
Whole Fresh Fruit
Chilled Florida Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Teas*

Mid Morning Break

*Assorted Soft Drinks & Bottled Waters
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Teas*

Crowne Deli Buffet

*Fresh Garden Salad, Choice of Two Dressings
Choice of one - coleslaw, pasta or potato salad
A Display of Roast Beef, Honey Baked Ham,
& Smoked Turkey with American, Cheddar & Swiss Cheeses
A Selection of Fresh Breads,
Mayo, Mustard, Lettuce, Tomato, Pickles and Onion
Assorted Chips
Chef's selection of Dessert*

Afternoon Break

*Freshly Brewed Regular & Decaffeinated Coffee, **Herbal Teas**
Soft Drinks & Bottled Water
Freshly Baked Cookies*

\$60.95 per person

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

The All Day Executive Package – No Lunch

Eye Openers

*Assortment of Croissants, Danish & Muffins
Butter & Preserves
Whole Fresh Fruit
Chilled Florida Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Teas*

Mid Morning Break

*Assorted Soft Drinks & Bottled Waters
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Teas*

Afternoon Break

*Freshly Brewed Regular & Decaffeinated Coffee, **Herbal Teas**
Soft Drinks & Bottled Water
Freshly Baked Cookies or
Brownies*

\$55.95 per person

All Prices are subject to 22% Service Charge and 6.5% Sales Tax

AM Breaks

<i>Regular Coffee by the Gallon</i>	\$45.00
<i>Decaf Coffee by the Gallon</i>	\$45.00
<i>Bottled Waters based on consumption</i>	\$2.50
<i>Bagels with Cream Cheese by Dozen</i>	\$36.00
<i>Assorted Danish by the Dozen</i>	\$35.00
<i>Assorted Muffins by the Dozen</i>	\$35.00
<i>Individual Yogurts</i>	\$2.50
<i>Whole Fruit by the Dozen</i>	\$19.95
<i>Sliced Seasonal Fruit per person</i>	\$4.95

PM Breaks

<i>Assorted Sodas based on consumption</i>	\$2.50
<i>Bottled Waters based on consumption</i>	\$2.50
<i>Potato Chips with Dip</i>	\$15.95 per lb.
<i>Tortilla Chips with Salsa</i>	\$16.95 per lb.
<i>Pretzels</i>	\$15.95 per lb.
<i>Honey Roasted Peanuts</i>	\$12.95 per lb.
<i>Salted Peanuts</i>	\$12.95 per lb.
<i>Fancy Snack Mix</i>	\$15.95 per lb.
<i>Cookies by the Dozen</i>	\$28.00