

Plated Dinners

All Dinner Entrees are served with Choice of One Salad, Choice of Two Accompaniments & Choice of One Dessert, Warm Rolls, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Salad Selections

Choose 1

Caprese Salad

Sliced Fresh Tomatoes, Mozzarella, Basil & Olive Oil

Classic Garden Salad

Romaine & Iceberg Lettuce, Cucumber, Tomatoes, Shredded Carrots & Housemade Croutons with Choice of Dressing on the side

Spinach Salad

Fresh Spinach Greens, Cranberries, Candied Almonds, Goat Cheese, Red Onion served with a Raspberry Vinaigrette Dressing on the side

Caesar Salad

Classic Caesar Salad with Romaine, Parmesan Crisps, Croutons and Lemon Zest

Accompaniment Selections

Choose 2

Roasted Zucchini & Squash
Green Beans with Lemon & Garlic Sauce
Grilled Asparagus
Carrots with Brown Butter Sage
Creamed Spinach
Herbed Wild Rice
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Dauphinoise Potato
Garlic Roasted Red Skin Potatoes

Entree Selections

Pasta Primavera - \$22 Per Person

Penne Pasta tossed with Seasonal Vegetables and a Tomato Cream Sauce

Rosemary Lemon Chicken - \$25 Per Person

Boneless Chicken Breast topped with a Savory Combination of Rosemary and Fresh Lemon

Grilled Chicken - \$26 Per Person

with Brie Honey Dijon Sauce

Roasted Pork Loin - \$27 Per Person

With Fennel Sage Brown Butter

Roasted Cod - \$27 Per Person

with Warm Tomato Tapenade

Grilled Salmon - \$28 Per Person

with Creamy Leek Sauce

New York Strip - \$34 Per Person

12 ounce with Fresh Herb, Shallot and Mushroom Sautee

Prime Rib - \$36 Per Person

14 ounce with Herb Roasted Prime Rib served with Horseradish Cream & Au Jus

Dessert Selections

Choose 1

Buckeye Peanut Butter Cheesecake, Vanilla Bean Cheesecake, Double Layer Chocolate Cake, Carrot Cake with Cream Cheese Icing, Seasonal Fresh Berries & Whipped Cream

Children's Entrees

(Ages 3-12)

Chicken Tenders - \$13 Per Person

Served with Dipping Sauce, French Fries & Fruit Cup; Fruit Punch or Lemonade

Sliders - \$13 Per Person

Two Cheeseburger Sliders served with French Fries & Fruit Cup; Fruit Punch or Lemonade

Dinner Buffet

Minimum 25 Attendees - if under 25 a \$4.00 per person charge will apply

All Dinner Buffets are served with Warm Rolls, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea

Fiesta Buffet - \$28 Per Person

Smoked Chicken Tortilla Soup
Southwest Salad Bowl: Romaine Lettuce, Tomatoes & Black Olives topped with Tortilla Strips served with Tex Mex Ranch on the Side
Roasted Corn & Black Bean Salsa: Corn, Black Beans, Tomatoes, Diced Green Peppers & Red Onion tossed in a Lime Cilantro Vinaigrette
Sliced & Marinated Beef and Grilled Chicken - with Grilled Peppers & Onions, Guacamole, Salsa, Jalapenos, Shredded Cheddar & Jack Cheeses, Sour Cream, Lettuce, Warm Flour Tortillas & Tortilla Chips
Fiesta Rice
Cinnamon Churros & Cheesecake Xangos with Assorted Dessert Sauces

Taste of Italy - \$30 Per Person

Caesar Salad
Caprese Salad with Balsamic Glaze
Chicken Parmesean
Meat Lasagna
Pasta Station: Rotini Pasta & Three Cheese Tortellini with Toppings of: Fresh Marinara Sauce, Alfredo Sauce, Meatballs Marinara, Sliced Grilled Chicken Breast, Roasted Vegetables, Sautéed Mushrooms, Shredded Parmesan Cheese & Red Pepper Flake
Roasted Zucchini & Squash
Garlic Bread Sticks
Tiramisu & Vanilla Bean Cheesecake

BBQ Buffet - \$32 Per Person

Corn Muffins with Honey Butter
Creamy Cole Slaw
Maple Baked Beans
Roasted Red Skin Potatoes
Corn Pudding
BBQ Chicken Breast
BBQ Pulled Pork & Kaiser Rolls
Banana Pudding with Vanilla Wafers

Crowne Plaza Buffet - \$34 Per Person

Salads - Please choose 2

Caprese Salad
Garden Salad
Caesar Salad
Spinach Salad
Fresh Fruit Bowl

Sides - Please choose 2

Roasted Zucchini & Squash
Green Beans with Lemon & Garlic Sauce
Grilled Asparagus
Carrots with Brown Butter Sage
Creamed Spinach
Herbed Wild Rice
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Dauphinoise Potato
Garlic Roasted Red Skin Potatoes

Entrees - Please choose 2

Pasta Primavera
Rosemary Lemon Chicken
Grilled Chicken with Brie Honey Dijon Sauce
Grilled Salmon with Creamy Leek Sauce
Cod with Warm Tomato Tapenade
Fennel Roasted Pork Loin
Prime Rib Au Jus

Dessert - Please Choose 1

Buckeye Peanut Butter Cheesecake, Vanilla Bean Cheesecake, Double Layer Chocolate Cake, Carrot Cake with Cream Cheese Icing, Seasonal Fresh Berries & Whipped Cream