

## Lighter Fare

TOSS IT OR WRAP IT

Salads Include Dinner Rolls

Wraps Include Kettle Chipe

### **Crowne Avocado - \$14 Per Person**

Sliced Turkey, Ham, Provolone Cheese, Avocado, Bacon & Mixed Greens

Get it Wrapped with Mayo or Tossed with Choice of Dressing  
Coffee & Tea Service

### **Cobb - \$14 Per Person**

Garden Fresh Mixed Greens topped with Grilled Chicken, Avocado, Bacon, Bleu Cheese Crumbles, Tomato and Egg with your choice of Dressing

Coffee & Tea Service

### **Chicken Caesar - \$15 Per Person**

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

Coffee & Tea Service

### **Crowne Spinach - \$16 Per Person**

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

Coffee & Tea Service

### **Fiesta - \$16 Per Person**

Marinated Grilled Chicken Breast over Romaine Topped with Roasted Corn, Black Beans, Diced Tomatoes, Monterey Jack & Cheddar Cheese & Tortilla Strips, Garnished with a Lime Wedge and Tex-Mex Ranch Dressing on the Side

Coffee & Tea Service

### **Steak House Chop - \$18 Per Person**

Chopped Iceberg & Romaine Lettuce with Red Onion, Red Peppers, Egg, Tomato, Bleu Cheese Crumbles & Cucumber served with Sliced Marinated Grilled Steak & Choice of Dressing

Coffee & Tea Service

## Lighter Fare

## Enhancements

**Soup Du Jour** \$3.00 Per Person

### **Dessert**

Cookie, Brownie, Dessert Bar or Buckeye \$2.00 Per Person

## Plated Lunch

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

## Salad Selections

### **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

## Entree Selections

### **Pasta Primavera - \$18 Per Person**

Penne Pasta tossed with Seasonal Vegetables and a Tomato Cream Sauce

### **Rosemary Lemon Chicken - \$20 Per Person**

Boneless chicken breast topped with a savory combination of rosemary and fresh lemon served with Wild Rice Pilaf & Fresh Vegetable Medley

### **Grilled Chicken - \$22 Per Person**

With Brie Honey Dijon Sauce served with Creamed Spinach and Garlic Roasted Red Skin Potatoes

### **Grilled Salmon - \$24 Per Person**

with Creamy Leek Sauce served with Asparagus & Garlic Parmesan Orzo

### **London Broil - \$26 Per Person**

Sliced Chargrilled London Broil with Chimichurri Sauce served with Garlic Mashed Potatoes & Green Beans

## Dessert Selections

**Cookie, Brownie, Dessert Bar or Buckeye**

## Lunch Buffets

**Minimum of 25 attendees - if under 25 a \$4.00 per person fee will apply. All Lunch Buffets are served with Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea**

### Classic Deli Buffet - \$24 Per Person

House Salad with Assorted Dressings  
Garden Pasta Salad  
Ham, Roast Beef, Turkey  
Sliced Cheddar, Swiss, & Provolone  
Assortment of Bakery Rolls & Breads  
Condiments  
Lettuce, Tomato, Onion  
Pickle Spears  
Kettle Chips  
Assorted Fresh Baked Cookies

### Opening Day - \$25 Per Person

Red Skin Potato Salad  
Creamy Cole Slaw  
Hamburgers  
All Beef Hot Dogs  
Sauerkraut  
Sliced Cheddar, Swiss, & Provolone  
Assortment of Bakery Rolls  
Condiments  
Lettuce, Tomato, Onion  
Pickle Spears  
Maple Baked Beans  
Kettle Chips  
Assorted Fresh Baked Cookies

### Taste of Italy - \$26 Per Person

Caesar Salad  
Caprese Salad with Balsamic Glaze  
Chicken Parmesan  
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 Flakes  
Garlic Bread  
Cannoli

### Crowne Plaza Buffet - \$26 Per Person

#### Salads - Please select two

Caprese Salad  
Garden Salad  
Caesar Salad  
Spinach Salad  
Fresh Fruit Bowl

#### Sides - Please select two

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  
Garlic Parmesan Orzo

#### Entrees - Please select two

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  
London Broil

#### Dessert - Please select one

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

## Boxed Lunches

**for groups of 50 or less - \$21 per person**

All Box Lunches Include: Chef's Choice Compound Salad, Individual Whole Fruit, Individual Bag of Chips, Cookie, Soda or Bottled Water

### **Roasted Vegetable Wrap**

Garlic & Herb Roasted Vegetables, Boursin Cheese Spread and baby spinach in a Sundried Tomato Wrap

### **Chicken Club**

Grilled Chicken Breast, with Bacon, Cucumber, Pepper Jack Cheese, Lettuce & Tomato served on Ciabatta with Mayonnaise

### **Italian Sub**

Salami, Capicola, & Pepperoni, Smoked Mozzarella, Provolone, Roasted Red Pepper, Tomato & Lettuce on a Hoagie Bun with Italian Dressing on the Side

### **Our Famous Chicken Salad**

Housemade Chicken Salad, Sliced Tomato, Lettuce & Onion served on a Croissant

### **Croissant**

Turkey OR Ham Beef with Lettuce, Tomato and Mayo served on a Croissant

### **Roast Beef**

Roasted Beef, Provolone, Grilled Onions, Lettuce & Tomato served on French Bread with Horseradish Cream Sauce