

# CROWNE PLAZA OKLAHOMA CITY

2945 NORTHWEST EXPRESSWAY  
OKLAHOMA CITY, OK 73112

## CATERING MENUS

# CONTINENTAL BREAKFAST

## CLUB LEVEL

Assorted Fresh Fruit Juices  
Sliced Seasonal Fresh Fruits & Berries  
An Assortment of Fresh Pastries  
Fresh Brewed Decaf and Regular Coffee, Assorted Hot Teas

## CROWNE GOLD

Assorted Fresh Fruit Juices  
Sliced Seasonal Fresh Fruits & Berries  
An assortment of Danish, Muffins, and Bagels  
With Sweet Cream Butter, Cream Cheese and Preserves  
Fresh Brewed Decaf and Regular Coffee, Assorted Hot Teas

## CROWNES PLATINUM

Assorted Fresh Fruit juices  
Sliced Seasonal Fresh Fruits & Berries  
An Assortment of Danish, Muffins, and Bagels  
With Sweet Cream Butter, Cream Cheese and Preserves  
Selection of Assorted Hot and Cold Cereals  
Fresh Brewed Decaf and Regular Coffee, Assorted Hot Teas

## CONTINENTAL ADDITIONS

**Ham, Egg & Cheese Croissant**

**Jumbo Country Biscuit with Sausage**

**Breakfast Burrito**

with Egg, Sausage, Peppers,  
Onions & Mushrooms, Sour Cream and Salsa

**Scrambled Eggs**

(20 guest minimum)

**Lox**

(20 guest minimum)

**Assorted Yogurt**

(20 guest minimum)

**Continental Breakfasts include Fresh Brewed Decaf and Regular Coffee and a Selection of Hot Teas.**

**Buffets are based on two hours of service.**

**Buffets are not available for less than 10 guests.**

**For groups of 10 to 24 guests an additional service fee will apply.**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**

# BREAKFAST BUFFET

## CROWNE BUFFET

Fresh Squeezed Orange Juice  
Fluffy Scrambled Eggs  
One Choice of Breakfast Meat  
One Choice of Breakfast Side  
One Choice from Our Bakery

## CROWNE CHOICE BUFFET

Fresh Squeezed Orange Juice  
Fluffy Scrambled Eggs  
One Choice of Breakfast Meat  
Two Choices of Breakfast Side  
One Choice from Our Bakery

## CROWNE PRIME BUFFET

Fresh Squeezed Orange Juice  
Fluffy Scrambled Eggs  
Two Choices of Breakfast Meat  
Two Choices of Breakfast Side  
Two Choices from Our Bakery

**Breakfast Buffets include Fresh Brewed Decaf and Regular Coffee and a Selection of Hot Teas.**

**Buffets are based on two hours of service.**

**Buffets are not available for less than 10 guests.**

**For groups of 10 to 24 guests an additional service fee will apply.**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**

## MEAT OPTIONS

Crispy Hickory Smoked Bacon  
Pork Sausage Patties  
Pork Sausage Links  
Sliced Breakfast Ham  
Turkey Sausage (additional charge)

## BREAKFAST SIDES

### Home Style Potatoes

Fresh cut potatoes fried and tossed with sautéed onions and peppers

### Fresh Fruit

Display of sliced fresh fruit to include cantaloupe, honeydew, pineapple, and fresh berries

### Hot and Cold Cereal

An Assortment of individual hot and cold cereals with 2% or Skim milk

### Hot Oat Meal

Fresh made real oatmeal, served piping hot with assorted toppings

### Yogurt

An Assortment of yogurt with fresh berries and assorted toppings

## BREAKFAST SIDES

### Toast Station

Assorted sliced breads served with sweet cream butter and assorted preserves

### Bagels and Cream Cheese

Assortment of bagels with a variety of flavored and plain cream cheeses (add lox for additional charge)

### Biscuits and Gravy

Fresh baked biscuits and our signature country gravy (add sausage to your gravy for additional fee)

### Silver Dollar Pancakes

Fresh made buttermilk pancakes served with sweet cream butter and warm syrup

### Pastries and Muffins

An Assortment of Fresh Danish, Muffins and Croissants

# PLATED BREAKFAST

## ALL AMERICAN BREAKFAST

Two eggs scrambled served with your Choice of Hickory smoked sausage, or breakfast sausage links, our home style potatoes, and white or wheat toast

## COUNTRY BREAKFAST

Two eggs scrambled and topped with cheddar cheese, served with country ham, home style potatoes, and our fresh baked biscuits and country gravy

## EGGS BENEDICT

Two eggs poached, on toasted English muffins with country ham, topped with hollandaise sauce, served with fresh fruit or home style eggs

## OMELET BREAKFAST

Fresh made 3 egg omelet, stuffed with Swiss or cheddar cheese and your choice of ham, bacon or sausage, served with home style potatoes and white or wheat toast

## CROWNE PLATINUM PLATE

Your choice of a 6oz center cut pork chop, grilled and topped with apple butter or a 6oz NY strip steak, grilled and topped with béarnaise sauce, served with two eggs scrambled, home style potatoes and white or wheat toast

**Plated Breakfast include Fresh Brewed Decaf and Regular Coffee and a Selection of Hot Teas.**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**

## BREAKFAST STATIONS

### Omelet Station

Choose from an array of toppings and fillings and have our chef prepare an omelet on the spot

### Belgian Waffle Station

Build your own waffle, top it with any number of toppings and smother it in the sauce of your choice

**All Breakfast Stations Require One Chef Attendant for every 100 Guests, there will be a charge per Chef**

**Stations are based on two hours of service.**

**Stations are not available for less than 10 guests.**

**For groups of 10 to 24 guests an additional service fee will apply.**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**

## BREAKFAST ADDITIONS

**Ham, Egg and Cheese Croissants**

**Hard Boiled Eggs**

**Yogurt, Granola and Fruit Parfait**

**Diced Fruit Cups**

**Assorted Fresh Bagels**

with Cream Cheese

**Muffins**

Blueberry, Banana Nut and Chocolate chip

**Cinnamon Rolls**

**Assorted Pastries, and Danish**

**Breakfast Bread Display**

**Jumbo Croissants**

**Milk by the Gallon**

**Orange Juice by the Gallon**

**Coffee by the Gallon**

# PLATED LUNCH

## CHICKEN MARSALA

Marinated and grilled chicken breast covered in our house made Marsala sauce, served with garlic mashed potatoes and your choice of vegetable

## CHICKEN PARMESAN

Chicken breast lightly breaded and in a parmesan crust, pan seared and topped with fresh mozzarella cheese, served over herbed pasta with red sauce with your choice of vegetable

## NY STRIP

6oz NY strip steak seasoned and grilled medium topped with a roasted red onion demi, served with garlic mashed potatoes and your choice of vegetable

## ROASTED PORK LOIN

Herb crusted boneless pork loin medallions topped with roasted apple chutney, served a choice of garlic mashed potatoes or herb roasted new potatoes and a choice of vegetable

## OVEN ROASTED TILAPIA

Tilapia filets seasoned and roasted, topped with a citrus butter sauce, served with rice pilaf and your choice of vegetable

## GRILLED SALMON

Fresh Atlantic salmon marinated and grilled, topped with a lemon chive butter, served with herb roasted potatoes and your choice of vegetable

## VEGETABLE CHOICES

### Green Beans

Garden fresh green beans pan roasted and seasoned to perfection

### Roasted Carrots

Garden fresh carrots seasoned and oven roasted

### Grilled Asparagus (additional charge)

Fresh asparagus seasoned with olive oil and garlic and grilled to perfection

### Roasted Vegetable Medley

A medley of roasted carrots, green beans, zucchini, and squash

**Plated Lunches include Choice of House Salad with Two Choices of Dressing, or Caesar Salad, Fresh rolls with Sweet Cream Butter, choice of Cheesecake, Chocolate Cake or Carrot Cake, Fresh Brewed Decaf and Regular Coffee, Water, and Ice Tea.**

## LIGHT LUNCHES

### BALSAMIC CHICKEN SALAD

Balsamic marinated chicken breast grilled and served on top of mixed greens tossed with strawberries and feta cheese in our house made balsamic dressing

### GRILLED SALMON SALAD

Marinated and grilled Salmon served on top of mixed greens tossed with diced roma tomatoes, diced cucumbers, and feta cheese in our house made balsamic dressing

### CHICKEN CAESAR SALAD

Hearts of romaine tossed with garlic croutons, parmesan cheese in our house made caesar dressing, topped with marinated grilled chicken breast

**Light lunches include Fresh Baked cookies, Fresh Brewed Decaf and Regular Coffee, Water, and Iced Tea.**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**

# LUNCH BUFFET

## CROWNE BUFFET

One choice from our main course options with Chef's choice of side  
One choice from our vegetable options

## SELECT BUFFET

Two choices from our main course options with Chef's choice of side  
One choice from our vegetable options

## PRIME BUFFET

Three choices from our main course options with Chef's choice of side  
Two choices from our vegetable options

**Lunch buffets include Choice of House Salad with Two Choices of Dressing, or Caesar Salad, Fresh rolls with Sweet Cream Butter, Choice of Cheesecake, Chocolate cake, Italian Cream cake, or Carrot cake, Fresh Brewed Decaf and Regular Coffee, Water, and Iced Tea.**

**Buffets are based on two hours of service.**

**Buffets are not available for less than 10 guests.**

**For groups of 10 to 24 guests an additional service fee will apply**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**

## VEGETABLE OPTIONS

### Green Beans

Garden fresh green beans pan roasted and seasoned to perfection

### Roasted Carrots

Garden fresh carrots seasoned and oven roasted

### Grilled Asparagus (additional charge)

Fresh asparagus seasoned with olive oil and garlic and grilled to perfection

### Roasted Vegetable Medley

A medley of roasted carrots, green beans, zucchini, and squash

## MAIN COURSE OPTIONS

### CHICKEN MARSALA

Marinated and grilled chicken breast covered in our house made Marsala sauce, served with herb roasted potatoes

### LONDON BROIL

Marinated grilled flank steak topped with a red wine demi, served with garlic mashed potatoes

### FRIED CHICKEN

Perfectly seasoned lightly breaded chicken fried and served with garlic mashed potatoes and country gravy

### PASTA CON BORCCOLI

Penne pasta tossed with broccoli in a creamy tomato sauce, topped with jack cheese and served with garlic bread (add grilled chicken additional fee)

### GRILLED SALMON

Fresh Atlantic salmon marinated and grilled topped with lemon butter sauce and served with rice pilaf

### MEDITERRANEAN PASTA

Penne pasta tossed with roasted zucchini, sundried tomatoes, and feta cheese in a white wine sauce, served with garlic bread (add grilled chicken additional fee)

### SPAGHETTI BOLOGNAISE

Spaghetti pasta tossed in a hearty meat sauce served with garlic bread

### CHICKEN PARMESAN

Chicken breast lightly breaded and in a parmesan crust, pan seared and topped with fresh mozzarella cheese, served over herbed pasta with red sauce

# SPECIALTY LUNCH BUFFET

## OKLAHOMA SMOKE HOUSE

Pulled pork, hot links, and pork ribs, all smoked to perfection, served with both sweet and spicy barbecue sauce, creamy coleslaw, grilled corn on the cob, garlic mashed potatoes, warm rolls with sweet cream butter, and Chef's choice of seasonal fruit pies

## BACK YARD BLOWOUT

Burgers, hot dogs, and bratwurst, grilled and served with all the fixings; sliced cheese, onions tomatoes, sauerkraut, and pickle relish with coleslaw, potato salad, potato chips and an assortment of fresh baked cookies

## SOUTH OF THE BORDER

Shredded seasoned beef and chicken, soft and hard taco shells, shredded lettuce, cheese, diced tomatoes, sour cream, handmade guacamole and salsa fresco, served with seasoned Black beans and Spanish rice, and sopapillas with honey

## ITALIAN FEAST

Chef's famous antipasto salad, hearty meat lasagna, chicken scaloppini in a lemon caper butter sauce, penne diavolo, garlic bread, Italian roasted vegetables and Italian cream cake

**Lunch Buffets include Fresh Brewed Decaf and Regular Coffee, Water, and Iced Tea**

**Buffets are based on two hours of service.**

**Buffets are not available for less than 10 guests.**

**For groups of 10 to 24 guests an additional service fee will apply**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**

## DELI BUFFETS

### CLUB LEVEL DELI BUFFET

Choice of tender roast beef, shaved ham or smoked turkey, sliced Swiss or cheddar cheeses, with mayonnaise, mustard, lettuce, tomato, onion and pickles, your choice of sliced wheat bread, hoagie buns, or onion rolls, served with potato chips and fresh baked cookies

### GOLD LEVEL DELI BUFFET

Choice of two, tender roast beef, shaved ham, turkey pastrami, or smoked turkey, Sliced Swiss and Cheddar cheeses, with mayonnaise, mustard, lettuce, tomato, onion and pickles, Your choice of sliced wheat bread, hoagie buns, or onion rolls, served with potato chips and Chef's choice of plated dessert

### PLATINUM LEVEL DELI

A selection of European Deli meats which includes salami, capicola, smoked turkey, ham and pastrami served with a selection of sliced cheeses, lettuce, sliced tomatoes, onions and pickles, garlic mayonnaise, and Dijon mustard Assorted sliced sandwich breads, served with your choice of pasta or potato salad, and an assortment of mini cheesecakes and desserts

**All Deli buffets are available as boxed lunches for an additional fee**

**Deli Buffets include Fresh Brewed Decaf and Regular Coffee, Water, and Iced Tea**

**Buffets are based on two hours of service.**

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## PLATED DINNER

### HERB ROASTED CHICKEN

Half roasted chicken served with garlic mashed potatoes and green beans

### CHICKEN PICATTA

Thin chicken cutlets pan seared and topped with house piccata sauce, served with herbed linguini and roasted vegetables

### MEDITERRANEAN CHICKEN

Marinated and grilled chicken served over sundried tomato and feta cheese risotto with roasted zucchini and squash, topped with lemon butter sauce

### FILET MIGNON

8oz Center cut beef tenderloin grilled medium and served with thyme and garlic potato gratin and grilled asparagus topped with a balsamic glaze

### RIBEYE

12oz center cut Ribeye seasoned and grilled medium served with garlic mashed potatoes and sautéed spinach topped with garlic and herb steak butter and crispy onion straws

### ROASTED PORK CHOPS

Marinated and slow roasted pork chops served with mashed potatoes and roasted carrots topped with an apple chutney

### RACK OF LAMB

Marinated and oven roasted rack of lamb served with roasted Yukon potatoes and grilled asparagus, topped with a whole grain mustard demi

### BAKED SALMON

Marinated salmon oven baked and served on a bed of rice with a roasted vegetable medley, and topped with a citrus glaze

### SEARED HALIBUT

Seasoned and seared halibut filet served over roasted Yukon potatoes and sautéed green beans topped with a corn salsa

### GRILLED MAHI MAHI

Seasoned and grilled Mahi Mahi, served over a bed of rice and sautéed spinach, topped with a pineapple salsa

**Plated Dinners include Choice of Salad**  
**Spinach salad with red peppers, crouton, and feta cheese with two choices of dressing, Mix greens salad with diced tomatoes, cucumbers, and croutons with two choices of dressing or Classic Caesar salad**  
**Warm dinner rolls with sweet cream butter, and Chef's Choice of Assorted desserts**  
**Fresh Brewed Decaf and Regular Coffee, Water, and Iced Tea**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**



# DINNER BUFFET

## CROWNE BUFFET

One choice from our main course options with Chef's choice of side

One choice from our vegetable options

## SELECT BUFFET

Two choices from our main course options with Chef's choice of sides

One choice from our vegetable options

## PRIME BUFFET

Three choices from our main course options with Chef's choice of sides

Two choices from our vegetable options

### Dinner Buffets include Choice of Salad

**Spinach salad with red peppers, crouton, and feta cheese with two choices of dressing, Mixed Green salad with diced tomatoes, cucumbers, and croutons with two choices of dressing or Classic Caesar salad Warm dinner rolls with sweet cream butter, and Chef's Choice of Assorted Desserts**

**Fresh Brewed Decaf and Regular Coffee, Water, and Iced Tea**

Buffets are based on two hours of service.

Buffets are not available for less than 10 guests.

For groups of 10 to 24 guests an additional service fee will apply

Prices are per person. A 22% taxable service charge and sales tax will be added.

## VEGETABLE OPTIONS

### Green Beans

Garden fresh green beans pan roasted and seasoned to perfection

### Roasted Carrots

Garden fresh carrots seasoned and oven roasted

### Grilled Asparagus (additional charge)

Fresh asparagus seasoned with olive oil and garlic and grilled to perfection

### Roasted Vegetable Medley

A medley of roasted carrots, green beans, zucchini, and squash

## MAIN COURSE OPTIONS

### BEEF TIPS

Tender tips of beef tenderloin slow cooked in a cabernet sauce served with herb linguini

### BAKED SALMON

Marinated salmon oven baked and served on a bed of rice and topped with a citrus glaze

### HERB ROASTED PORK LOIN

Herb crusted pork loin roasted and topped with an apple cider demi served with garlic mashed potatoes

### PASTA CON BORCCOLI

Penne pasta tossed with broccoli in a creamy tomato sauce, topped with jack cheese and served with garlic bread (add grilled chicken additional fee)

### GRILLED SALMON

Fresh Atlantic salmon marinated and grilled topped with lemon butter sauce and served with rice pilaf

### MEDITERRANEAN PASTA

Penne pasta tossed with roasted zucchini, sundried tomatoes, and feta cheese in a white wine sauce, served with garlic bread (add grilled chicken additional fee)

### GRILLED MAHI MAHI

Seasoned and grilled Mahi, served with rice pilaf and topped with a pineapple salsa

### CHICKEN PARMESAN

Chicken breast lightly breaded and in a parmesan crust, pan seared and topped with fresh mozzarella cheese, served over herbed pasta with red sauce

# SPECIALTY LUNCH BUFFET

## ITALIAN FEAST

Antipasti, a display of select Italian cured meats and veggies

Classic Caesar salad

Penne pasta with Italian sausage hearty vegetables in a spicy tomato sauce, fettuccini Alfredo with Grilled chicken, Roasted vegetables served with garlic bread

Finished with a Choice of Fresh Tiramisu or Italian cream cake

## PRIME RIB DINNER

Roasted artichoke and spinach dip with flatbread chips

House salad of mixed greens with tomatoes, red onion, cucumbers, and two choices of dressing

Perfectly seasoned and slow roasted sliced Prime Rib with au jus and creamy horseradish, garlic mashed potatoes and roasted carrots with green beans

Finished with warm apple cobbler topped with vanilla ice cream

## MEXICAN FIESTA

Fresh tortilla chips with house made guacamole, salsa, and queso dips

Fiesta salad with shredded lettuce, diced tomatoes, roasted corn and tortilla strips with spicy ranch dressing

Steak and chicken fajitas served with warm flour and corn tortillas, assorted toppings and sauces

Chicken or pork tamales, with chili con carne and sour cream sauce, served with bean and Spanish rice

Finished with cream filled churros dusted with cinnamon and sugar, and sopapillas drizzled with honey

**Buffets are based on two hours of service**

**Buffets are not available for less than 10 guests.**

**For groups of 10 to 24 guests an additional service fee will apply**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**

## CARVING STATIONS

### Herb Crusted Prime Rib

Slow Roasted and Served with Hot Au Jus and Creamy Horseradish (serves 50)

### Hickory Smoked Ham

Perfectly Smoked Country Ham, Served with Fresh Baked biscuits and honey (serves 50)

### Oven Roasted Turkey Breast

Served with Cranberry Sauce and Warm Dinner Rolls (serves 50)

### Inside Round

Seasoned Slow Roast Beef Served with Creamy Horseradish, Dijon Mustard and Warm Rolls (serves 75)

### Steamship Round

Slow Roasted Leg of Beef, Served with Creamy Horseradish, and Warm Rolls (serves 100)

**All Carving Stations Require One Chef Attendant for every 100 Guests; there will be a fee per Chef**

**Stations are based on two hours of service.**

**Stations are not available for less than 10 guests.**

**For groups of 10 to 24 guests an additional service fee will apply.**

**Prices are per station. A 22% taxable service charge and sales tax will be added.**

# HORS D'OEUVRE DISPLAYS

## ANTIPASTO PLATTER

SERVES 25

Assorted Italian cured meats and cheeses, with vegetable garnishes, assorted olives, pickled vegetables, and dried fruits, served with flatbread chips (serves 25)

## THE OCEANS BOUNTY

Assorted Oysters on the half shell with a champagne mignonette, shrimp and crab cocktail, tuna tartar on brioche toast, and scallop ceviche on flatbread

## FRUIT AND CHEESE

Display with sliced seasonal fruit, and assorted domestic and imported cheeses with crackers

## SPINACH AND ARTICHOKE DIP

SERVES 25

Display with sliced seasonal fruit, and assorted domestic and imported cheeses with crackers

## NACHOS

House made Queso, Guacamole and Salsa, served with vegetable relish, and an assortment of toppings and warm tortilla chips.

## VEGETABLE PLATTER

Display of fresh vegetables with ranch dipping sauce

**Displays are based on two hours of service**

**For groups of 10 to 24 guests an additional service fee will apply**

**Prices are as stated. A 22% taxable service charge and sales tax will be added.**

## COLD HORS D'OEUVRES BY THE DOZEN

**Tomato Bruschetta**

**Salmon Pinwheels**

**Tuna Tartar on Toast Points**

**Steak Tartar on Brioche Toast**

**Caprese Bruschetta**

**Olive Tapenade on Flatbread**

**Tea Sandwiches**

Cucumber, Tuna with Watercress, Shrimp Salad

**Salmon Mousse**

**Poached Lobster Medallions**

**Shrimp Cocktail**

**Scallop Ceviche**

**Oyster Shooters**

## HOT HORS D'OEUVRES BY THE DOZEN

**Chicken and Pineapple Satay**

**Beef Satay with Peanut Sauce**

**Grilled Shrimp Satay with Citrus Glaze**

**Salmon Satay with Sesame Glaze**

**Vegetable Spring Rolls with Plum Sauce**

**Curried Chicken Satay with Peanut Sauce**

**Assorted Mini Quiches**

**Meatballs in Sauce (Italian or BBQ)**

**Fried Pot Stickers with Hoisin Sauce**

**Mini French Dip**

Shaved Roast Beef on French Rolls with Au Jus

**Bacon Wrapped Shrimp**

**Our Chef suggests a minimum of (4) pieces of each Hors D'oeuvre per guest**

**Prices are as stated. A 22% taxable service charge and sales tax will be added.**

# ALL DAY MEETING PACKAGES

## CLUB LEVEL PACKAGE

### CLUB LEVEL CONTINENTAL BREAKFAST

Assorted Fresh Fruit Juices  
Sliced Seasonal Fresh Fruits & Berries  
An Assortment of Fresh Pastries  
Fresh Brewed Decaf and Regular Coffee, Assorted Hot Teas

### MORNING BREAK

Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Iced Tea, Water.  
Coca Cola products available \*on consumption

## LUNCH

Choose one of the following:

### CHICKEN CAESAR SALAD

Hearts of romaine tossed with garlic croutons, parmesan cheese in our house made caesar dressing, topped with marinated grilled chicken breast

### BALSAMIC CHICKEN SALAD

Balsamic marinated chicken breast grilled and served on top of mixed greens tossed with strawberries and feta cheese in our house made balsamic dressing

### CLUB LEVEL DELI BUFFET

Choice of tender roast beef, shaved ham or smoked turkey, sliced Swiss or cheddar cheeses, with mayonnaise, mustard, lettuce, tomato, onion and pickles, your choice of sliced wheat bread, hoagie buns, or onion rolls, served with potato chips and Fresh baked cookies

### AFTERNOON BREAK

Fresh Baked cookies and Assorted Whole fruit  
Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Iced Tea, Water  
Coca Cola products available \*on consumption

**Packages are not available for less than 10 guests.**

**Prices are per person. A 22% taxable service charge and sales tax will be added.**

## PLATINUM LEVEL PACKAGE

### PLATINUM CONTINENTAL BREAKFAST

Assorted Fresh Fruit Juices  
Sliced Seasonal Fresh Fruits & Berries  
An assortment of Danish, Muffins, and Bagels With Sweet Cream Butter, Cream Cheese and Preserves  
Selection of Assorted Hot and Cold Cereals  
Fresh Brewed Decaf and Regular Coffee, Assorted Hot Teas

### MORNING BREAK

Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Iced Tea, Water.  
Coca Cola products available on consumption

## PLATED LUNCH OPTIONS

Choose one of the following:

### CHICKEN MARSALA

Marinated and grilled chicken breast topped with our house made Marsala sauce, served with garlic mashed potatoes and your choice of vegetable

### ROASTED PORK LOIN

Herb crusted boneless pork loin medallions topped with roasted apple chutney, served a choice of garlic mashed potatoes or herb roasted new potatoes and a choice of vegetable

OR

## LUNCH BUFFET OPTIONS

Choose one of the following:

### LONDON BROIL

Marinated grilled flank steak topped with a red wine demi, served with garlic mashed potatoes and Chef's selection of vegetable

### CHICKEN MARSALA

Marinated and grilled chicken breast covered in our house made Marsala sauce, served with herb roasted potatoes and Chef's selection of vegetable

Lunches include Choice of House Salad with Two Choices of Dressing, or Caesar Salad, Fresh rolls with Sweet Cream Butter, Chef's Choice of Dessert, and Fresh Brewed Decaf and Regular Coffee, Water, and Iced Tea.

### AFTERNOON BREAK

Fresh Baked cookies and Assorted Whole fruit  
Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Iced Tea, Water

# BANQUET BAR AND BEVERAGE

Coca Cola products available on consumption  
Oklahoma State Liquor Law dictates that all alcoholic beverages consumed on Crowne Plaza premises must be provided by and served by Crowne Plaza Staff, also a State imposed liquor tax will be added to all beverages containing more than 3.2% alcohol by volume

## CASH BAR

Gold Brands

Platinum Brands

House Wine

Domestic Beers

Imported Beers

Coca Cola Products

Bottled Water

## GOLD BRANDS

Smirnoff Vodka, Bombay Gin, Bacardi Light and Dry Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Canadian Club Whiskey, Cutty Sark Scotch, E & J Brandy

## PLATINUM BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Select Rum, 1800 Gold Tequila, Makers Mark Bourbon, Crown Royal Whisky, Johnny Walker Red Scotch, Courvoisier V.S.

## DOMESTIC BEER

Budweiser, Bud Light, Miller Light, Coors Light

## IMPORTED BEER

Sam Adams Boston Lager, Heineken, Corona

## HOUSE WINE

CK Mondovi: Merlot, Chardonnay, and White Zen

## ALCOHOLIC BEVERAGES

Keg Domestic Beer

Keg Imported Beer

Champagne Punch

Sparkling Peach Bellini Punch

House Wine by the Bottle

Champagne Toast

All Bars Require One Bartender for every 100 Guests, there will be a fee per Bartender

A 22% taxable service charge, sales tax, and state liquor tax will be added.

## HOST BAR

Gold Brands

Platinum Brands

House Wine

Domestic Beers

Imported Beers

Coca Cola Products

Bottled Water

## HOSTED BARS BY THE HOUR

### GOLD HOSTED BAR

Includes Gold Liquor Brands, House Wine, Domestic and Imported Beer

First Two Hours

Each Additional Hour

### PLATINUM HOSTED BAR

Includes Both Gold and Platinum Liquor Brands, House Wine, Domestic and Imported Beer

First Two Hours

Each Additional Hour

Hosted Bars are by the hour (minimum of two hours)

All Bars Require One Bartender for every 100 Guests, there will be a charge per Bartender

Hosted Bar prices are per person based on total guarantee or total attendees whichever is greater, Crowne Plaza does not differentiate between non-drinkers or minors as it relates to billing

A 22% taxable service charge, sales tax, and state liquor tax will be added.

# A LA CARTE ITEMS

## BEVERAGES

Decaf and Regular Coffee  
Fresh Fruit Juice by the Quart  
Bottled Fruit Juices  
2 % Milk and Chocolate Milk  
Assorted Hot Teas  
Fruit Punch  
Lemonade  
Non Alcoholic Bellini Punch  
Ice Tea  
Assorted Coca Cola Products  
Bottled Water

## BAKERY ITEMS

Assorted Pastries and Danish  
Assorted Muffins  
Cinnamon Rolls  
Assorted Fresh Bagels  
Jumbo Croissants  
Fresh Baked Cookies  
Fresh Baked Brownies

## SNACKS AND MORE

Assorted Granola Bars  
Assorted Candy Bars  
Hot Soft Pretzels with Mustard  
Deluxe Mixed Nuts  
Gourmet Snack Mix  
Fresh Pop Corn  
Whole Fresh Fruit  
Chips and Dips  
Chips and Salsa