



CROWNE PLAZA

HOTELS & RESORTS

AN IHG[®] HOTEL

Dallas Market Center

CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA DALLAS MARKET CENTER



Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



7050 N Stemmons Freeway , Dallas TX 75247



214-630-8500



cpmcsales@pacificahost.com



www.crowneplaza.com/dal-market-cp

BREAKFAST BUFFETS



Breakfast buffets include chilled Orange, Apple and Cranberry Juices, Regular & Decaffeinated Coffee, and selection of Herbal Teas. Based on (1) Hour of Service 50 Guest Minimum or \$150.00 Service Fee will apply.

ALL AMERICAN BUFFET 24

Display of Seasonal Sliced Fresh Fruits & Berries

Apple, Cherry and Cheese Danishes

Blueberry, Chocolate and Apple Cinnamon Muffins served with Butter and Preserves

Fluffy Scrambled Eggs

Silver Dollar Buttermilk Pancakes with Warm Maple Syrup, Crispy Applewood Smoked Bacon and Sauce Links.

CLASSIC BUFFET 26

Display of Seasonal Sliced Fresh Fruits & Berries

New York Style Bagels served with Cream Cheese, Butter and Preserves

Blueberry, Chocolate and Apple Cinnamon Muffins

Veggie and Cheese Frittata

Cheese Blintzes with Fresh Berry Compote

Roasted Red Bliss Potatoes

Crispy Applewood Smoked Bacon and Sausage Links

CROWNE BUFFET 28

Display of Seasonal Sliced Fresh Fruits & Berries

Apple, Cherry and Cheese Danishes

Blueberry, Chocolate and Apple Cinnamon Muffins served with Butter and Preserves

Fluffy Scrambled Eggs

Grits with Cheddar Cheese, Diced Bacon, Chives and Shrimp Toppings

Warm Buttermilk Biscuits with Country Ham Gravy

Crispy Applewood Smoked Bacon and Sausage Links

Sparkling Peach Cider

PLATED BREAKFAST



TEXAS SCRAMBLE 22

Freshly Made Flour Tortilla Filled with Fresh Scrambled Eggs, Red and Green Bell Peppers ,Topped with Jack and Cheddar Cheeses

FRENCH TOAST 24

Two Pieces of Texas Egg Dipped Toast ,Topped with Cinnamon Apples and Powdered Sugar Individual Yogurt

TRADITIONAL 16

Fresh Scrambled Egg, Sliced Seasonal Fresh Fruits & Berries, Fresh Breakfast Breads and House Baked Muffins

THE CROWNE 20

Free Range Egg Frittata, Farm Fresh Local Vegetables, Creamy Goat Cheese Grits and Salsa Fresca

Each Selection is Served with Seasonal Breakfast Potatoes Along with Your Choice of One Breakfast Meat: Grilled Ham, Sausage Link or Crispy Bacon Strips.

Also Included: Coffee and Tea

ADDITIONS

Individual Yogurts	3
Seasonal Fruit Smoothies	4
Local Honey & Yogurt Parfaits	5
Steel Cut Oatmeal Station: Local Raisins, Honey, Candied Pecans and Brown Sugar	5
Breakfast Burritos Scrambled Eggs Salsa Fresca & Cotija Cheese	6
French Toast	6
Belgium Waffles	6

A LA CARTE

Seasonal Whole Fruits Orange, Banana, Granny and Red Delicious Apples	3 each	Jumbo Cookies Choice of Chocolate Chip, Oatmeal Raisin, Peanut Butter	28 per dz
Regular & Low Fat Individual Yogurts	3 each	Soft Pretzels Served with Deli Mustard and Cheese Sauce	32 per dz
Assorted Individual Granola Bars	3 each	Individual Bag Potato Chips Choice of Plain, Barbeque, Jalapeno, Sea Salt & Vinegar	26 per dz
Low Fat Yogurt, Granola and Berry Parfait	7 each	Individual Candy Choice of Snicker, Twix, Kit Kat, Reese's, Milk Chocolate and Peanut M&M's	28 per dz
Diced Fruit Cups	7 each	Individual Bag Popcorn Choice of butter or cheese flavors	28 per dz
Assorted Individual Cold Cereal Served with Whole and 2% Milk	36 per dz	Individual Snacks Oreo and Nutty Buddy Cookies, Fig Newton Bars, Chex Mix	28 per dz
Hard Boiled Eggs	28 per dz	Individual Bag Mixed Nuts	25 per dz
Fruit Muffins	36 per dz		
Choice of Blueberry, Chocolate or Apple Cinnamon served with Butter and Preserves			
<hr/>			
Assorted Donuts	32 per dz	Regular & Decaffeinated Coffee	38 per gal
Cinnamon Strudel	32 per dz	Selection of Herbal Hot Tea	38 per gallon
Assorted Breakfast Breads	36 per dz	Assorted Coca-Cola Soft Drinks	3 each
Croissants	38 per dz	Dasani Bottled Water	3 each
Served with Butter and Preserves		Sparkling Bottled Water	4 each
Buttermilk Biscuits	36 per dz	Iced Tea	38 per gal
Served with Country Ham Gravy		Lemonade	38 per gal
Fudge Brownies & Blondies	32 per dz	Basil Infused Lemonade	42 per gal

22% Taxable service charge and 8.25% sales tax will apply to all food and non-liquor beverage.
Tax and service charge subject to change.

PLATED LUNCH

MONTERREY SPICED CHICKEN 25

Grilled Chicken with Monterey Blend
White Cheddar Grits
Root Vegetables

CHICKEN MARSALA 25

Sautee with Mushrooms in Wine Sauce
Chef's Choice of Vegetable and Starch

GRILLED TILAPIA 26

Sautee with Mango and Cilantro Sauce
Chef's Choice of Vegetable and Starch

FROM THE RANCH 27

Roasted Mustard Seed Encrusted Pork Loin
Roasted Sweet Mashed Potatoes
Caramelized Apple Demi

SLOW SOUL 28

Slow Cooked Short Rib
Creamy Polenta
Roasted Seasonal Vegetables

OFF THE HOOK 30

Northern Pacific Salmon
Organic Fingerling Potato
and Artichoke-Tomato Broth

**All Lunch Entrees Include: House Salad, Water, Iced Tea,
Coffee and Chef's Choice of Dessert**

LUNCH BOXES

ON A ROLL

18

Hoagie Roll

Smoked Turkey Breast and Mild Cheddar, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

Or

Honey Cured Ham and Swiss Cheese, Crisp Lettuce, Red Thinly Sliced Onion and Fresh Local Tomato

To Include: Fresh Whole Fruit, House Made Chips, Chef's Choice Cookie, Condiments and Disposable Cutlery

CROWNE BOX

20

Tuna Salad

Croissant Bun, Celery, Red Onions, Lemon Juice and House Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

Or

Sonoma Chicken Salad

Croissant Bun, Red Grapes, Red Onion, Celery, Citrus Juice and House Mix Dressing, Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato

To Include: Fresh Whole Fruit, House Made Chips, Chef's Choice Cookie, Condiments and Disposable Cutlery

EXECUTIVE BOX

22

On House Ciabatta Bread

Parmesan Crusted Chicken with Roasted Red Pepper and Tomato Aioli

Or

Seared North Atlantic Salmon Spread with a Dijon and Pepper Cream Mustard

To Include: Crisp Lettuce, Thinly Sliced Red Onion and Local Sliced Tomato, House Pasta Salad, Fresh Seasonal Berries, and Pecan Square for Dessert, Condiments and Disposable Cutlery

VEGETARIAN, VEGAN AND GLUTEN FREE OPTIONS

24

Vegetarian Italian on Ciabatta

On a Ciabatta Bun, Heirloom Tomatoes, Fresh Mozzarella, and Basil Mayo, Drizzle of Extra Virgin Olive Oil

Mediterranean Gluten Free

On Gluten Free Bread, Asiago Cheese Red Pepper Humus and Grilled Zucchini

California Wrap

Spinach Wrap with Avocado, Fresh Local Tomatoes, English Cucumbers, Thinly Sliced Red Onion and Crisp Romaine Lettuce

To Include: Fresh Whole Fruit, Crudités with Hummus, Pickle Spear, Condiments and Disposable Cutlery

*All lunch boxes come with a soft drink or bottled water.

LUNCH BUFFET

ITALIAN BUFFET

24

Chef's Choice of Assorted Rolls and Butter
Tuscan Tomato Salad
Herbed Focaccia Pizza
Penne Pasta with Sundried Tomato Sauce
Chicken Michael Angelo: Grilled Chicken with Artichoke Hearts, Kalamata Olives, Tomato Concasse
Herb Grilled Vegetables
Mini Cannolis

SOUTH OF THE BORDER

26

Mixed Greens Salad with Toppings
Cilantro Lime Vinaigrette
Beef Fajitas
Chicken Fajitas
Sautéed Peppers and Onions
Spanish Rice
Refried Beans
Pico De Gallo and Salsa Fresca
Churros

BBQ LUNCH BUFFET

28

Corn Muffins
Greens with Chef's Choice of Dressings
Potato Salad
Cole Slaw
Mesquite Grilled Chicken
Sliced BBQ Brisket
Corn on the Cob
Ranch Style Beans
Relish Tray: Pickled Jalapeños, Onions and Pickles
Apple Pie

CROWNE DELI

22

Penne Pasta Salad
Red Bliss Potato Salad
Array of Deli Meats: Roast Beef, Turkey and Ham
Sandwich Bread
Sliced Domestic Cheeses
Relish Display: Lettuce, Tomatoes and Onion
Chef's Choice of Dessert

Buffets Include: Water, Iced Tea and Coffee

Buffets are based on two hours of service.

Buffets are not available for less than 25 guests.

ALL DAY MEETING PACKAGE

ALL DAY PACKAGES

PLATED BREAKFAST / AM BREAK / LUNCH / PM BREAK

65 per person

AM BREAK / LUNCH / PM BREAK

42 per person

PLATED BREAKFAST

Fresh Scrambled Egg, Breakfast Potatoes, Slice Seasonal Fresh, Fruit & Berries and Fresh Breakfast Breads

AM BREAK

Assorted Breakfast Breads
Signature Coffee, Decaf Coffee and Hot Tea

LUNCH BREAK

Chef's Choice Plated Lunch Served with House Salad
Seasonal Vegetables and Chef's Choice of Starch
Chef's Choice of Dessert
Water and Tea

PM BREAK

Assorted Soft Drinks
Bottled Water
Assorted House Cookies & Brownies

All Day Beverage Package can be added to either All Day Package at **10** per person
Packages are available for groups of 50 people and under.

ALL DAY BEVERAGE PACKAGE

14 per person

Freshly Brewed Coffee, Regular and Decaffeinated
Assorted Soft Drinks
Bottled Water
Iced Tea



22% Taxable service charge and 8.25% sales tax will apply to all food and non-liquor beverage.
Tax and service charge subject to change. All menu listings are charged per person.

PLATED DINNER

FROM THE RANCH

32

Roasted Mustard Seed Encrusted Pork Loin

Roasted Sweet Potato Mash

Caramelized Apple Demi

TOAST THE NIGHT

34

Sautéed Chicken Champagne

Finished with Artichoke Hearts

Fresh Tomatoes

Fresh Herb Champagne Sauce

SORRENTINO CHICKEN

36

Stuffed with Spinach

and Fresh Mozzarella

Served on a Chicken Jus Lie

GULF SNAPPER

38

Pecan Encrusted Snapper Pan Seared

Lobster Sauce

LAMB OSSO BUCO

42

Mushroom Risotto

Mushroom Thyme Jus

All Dinner Entrees Include: House Salad, Assorted Dinner Rolls and Butter, Chef's Choice of Seasonal Vegetables, Starch and Dessert, Water, Iced Tea, Coffee

DINNER BUFFET

SOUTH OF THE BORDER

34

Mixed Green Salad with Toppings
Cilantro Lime Vinaigrette
Beef Fajitas
Chicken Fajitas
Carnitas
Guacamole
Sautéed Peppers and Onions
Spanish Rice
Refried Beans
Pico De Gallo
Salsa Fresca
Tres Leches and Flan

ITALIAN BUFFET

36

Caesar Salad
Tuscan Tomato Salad
Antipasto Platter
Herbed Chicken Lemon Thyme Jus
Penne Pasta with Sundried Tomato Sauce
Tri-Color Ravioli with Roasted Tomato Sauce
Sausage and Peppers
Herb Grilled Vegetables
Mini Italian Pastries and Italian Cake

Buffets Include: Water, Iced Tea and Coffee

Buffets are based on two hours of service.

Buffets are not available for less than 25 guests.

BBQ DINNER BUFFET

38

Corn Muffins
Jalapeño Jelly
Greens with Chef's Choice of Dressings
Potato Salad
Cole Slaw
Mesquite Grilled Chicken
Sliced BBQ Brisket
Smoked Rope Sausage
Corn on the Cob
Ranch Style Beans
Southern Green Beans
Relish Tray: Pickled Jalapeños, Onions and Pickles
Peach Cobbler and Pecan Pie

MARDI GRAS BUFFET

42

Mixed Greens and Toppings
Seafood Gumbo
Fried Okra
Fried Pickles
Jambalaya
Andouille Sausage
Crawfish Etoufee
Pecan Pie
Rum Bread Pudding
Cajun Shrimp
Roasted Fingerling Potatoes

RECEPTION/HORS D'OEUVRES

HOT CRAB DIP

With Artisan Breads and Crackers

8 Pp

ROASTED BABY LAMB CHOPS

Rosemary Port Demi Glaze

4 Ea

HOT ARTICHOKE DIP

With Artisan Breads and Crackers

6 Pp

BUTTERNUT SQUASH RAVIOLI

Caramelized Onions

3 Ea

PASTA STATION

Tortellini, Ravioli and Gnocchi
Choice of Pomodoro or Alfredo Sauce
Topped with Romano and Parmesan

8 Pp

SPICY BUFFALO WINGS

Tossed in Buffalo Sauce
and Blue Cheese Sauce

2 Ea

INT'L CHEESE DISPLAY

Variety of Cheeses
Garnished with Fresh Fruit and Berries
Side of Carr's Crackers

6 Pp

CHEESE FILLED JALAPEÑO

Served with Hot Queso and Ranch

2 Ea

SLIDER STATION

Mini Angus Beef Slider
Smoked Cheddar and Bacon Sliders

8 Pp

POT STICKERS

Chicken or Vegetable
with Asian Dipping Sauce

2 Ea

POTINI BAR

Mashed Potato Served in
Disposable Martini Glasses
With Topping Bar to include:
Shredded Cheddar Cheese
Blue Cheese
Bleu Cheese Crumbles
Diced Bacon
Crumbled Meatloaf
Chives, Gravy and Sour Cream

8 Pp

MINI VEGETARIAN EGG ROLLS

Sweet and Sour Sauce

3 Ea

CRUDITES SHOOTERS

Assorted Mini Vegetables
Tomato Hummus

4 Ea

GULF SHRIMP

Jumbo Large Shrimp Peeled Deveined,
Presented on Crushed Ice
Lemon and Cocktail Sauce

3 Ea

Minimum of 25 People per order
Stations are based on one hour of service.

BRUSCHETTA MOZZARELLA

Bruschetta with Tomatoes
Local Fresh Mozzarella

3 Ea

Minimum of 50 Pieces per order

22% Taxable service charge and 8.25% sales tax will apply to all food and non-liquor beverage.
Tax and service charge subject to change.

BAR MENUS

CROWNE BRAND PACKAGE BAR

Unlimited Consumption

House Crowne Liquor, Beer & Wine

First Hour **20 Per Person**

Each Additional Hour **16 Per Person**

PREMIUM BRANDS PACKAGE BAR

Unlimited Consumption

Premium Liquor, Beer & Wine

First Hour **24 Per Person**

Each Additional Hour **20 Per Person**

CASH BAR

Crowne Well Brands **7**

Premium Brands **9**

Premium Beer **7**

Domestic Beer **6**

Soft Drinks **3**

Mineral Waters **5**

WINE AND BEER **14 Pp-Per Hour**

Unlimited Consumption

White and Red House wine

Domestic Beer

DOMESTIC BEER 380 Per Keg

Serves 130 portions

IMPORTED BEER 450 Per Keg

Serves 130 portions

MARGARITA MACHINE 500 Per Round

Serves 120 portions



By TABC Rules, Bartenders are Required for Host and Cash Bars

100 per Bartender

75 per Cashier

One Bartender per every 100 Guest is Required
55 per each additional Bartender

Brand names provided upon request

CHEF SPECIAL PLATED DINNER

DINNER ENTREES

Chicken Chablis 28 per person

Medallion of Chicken Breast, Wild Mushrooms in Chablis Wine Reduction

Chicken Chasseur 28 per person

Grilled Chicken in White Wine Sauce with Tomatoes and Mushrooms

Rosemary Chicken 28 per person

Rosemary marinated Chicken

Dinners Include:

House Salad, Assorted Dinner Rolls and Butter

Chef's Choice of Seasonal Vegetables, Starch and Dessert

Water, Iced Tea and Coffee



KIDS MENU

PLATED DINNER

12 Per Kid

ENTRÉES

Chicken Tenders
Pasta Alfredo
Grilled Cheese Sandwich
Chicken Sliders

VEGGIE

Corn
Mix Vegetables
Mini Crowne Salad
Green Beans

STARCH

Mac N Cheese
Potato Fries
Mashed Potatoes

Choose one from the listed entrees, starches and vegetables served with side of fruit cup or Texas size cookies lemonade and water

Kids menu available for Kids 10 and under

SOCIAL EVENT CROWNE PACKAGE

NEW YEAR, NEW BALLROOM, NEW SPECIAL!!

Brand New Ballroom Coming Soon! Celebrate with Us; We are Here to Serve You!

New Windsor Special Includes:

Price per person 69++ - Valid for 100 People or More

Delicious Food Specially Prepared by Our Executive Chef and Culinary Team

Complimentary Cheese Display for One Hour in the Pre-Function Waiting Area (Before Event Starts)

Plated Dinner Includes Crowne Salad, Entrée, Assorted Dinner Rolls, Water, Tea and Coffee

Professional, Uniformed Servers and Waitress, Room Setup

Early Access to the Ballroom to Setup Your Decorations, Tables and Chairs

Tablecloths: White, Black and Ivory

Overlays: Red, Gold, Black, Silver and Purple

Napkins: White, Ivory, Black, Red, Burgundy and Green

White or Black Chair Covers (Sashes Not Included)

Silverware and Dinnerware

Round Mirror and Glass Vase for Your Centerpieces (Floating Candles Available Upon Request)

Complimentary Cake Cutting and Serving, Complimentary Toast for Head Table

One Hour - Unlimited Consumption House Crowne Liquor, Beer and Wine

Bar Inside the Ballroom for Your Guests to Buy Drinks

Easel for Your Portrait, Dance Floor, Table Setup for Your DJ/MC

Pipe and Drape with Name Behind Head Table

Complimentary Stage Available, Room Cleanup

Complimentary Sleeping Room for One Night with Breakfast for Two!!

Free WIFI and Free Self Parking

**Three Menu Selections available (Chicken)*

-

22% Taxable service charge and 8.25% sales tax will apply to all food and non-liquor beverage.
Tax and service charge subject to change. All menu listings are charged per person.

CELEBRATE WITH US!

Planning an end of year celebration?

Celebrate with us!

EVERYTHING BELOW IS INCLUDED IN THE PRICE OF THE MENU!!

Delicious food specially prepared by our Executive Chef and Culinary Team

Complimentary Champagne and Sparkling Cider arrival drinks

Gift Certificate for one night with breakfast for two

Special Guestroom rate for your attendees

Complimentary Parking for all Attendees

Free WiFi

Home for the Holidays Buffet 46 per person

Mixed greens with toppings – Mashed Potatoes – Collard Greens – Candied Yams

Carved Honey Smoked Ham, Oven Roasted Vegetables – House Stuffing

Carved Turkey with Giblet Gravy – Assorted Rolls and Butter - Mini Pumpkin Pies

and Assorted Holiday Cookies – Water, Iced Tea and Coffee

Celebration Buffet 48 per person

Crowne Salad: Spring Mix, English Cucumbers, Candied Walnuts, Garbanzo

Beans, Heirloom Pear Tomatoes, Shaved Parmesan Served with Basil Vinaigrette

. Champagne Chicken: Chicken Sautéed in Champagne Finished with Artichoke

Hearts, Fresh Tomatoes and Herb Champagne Sauce – Slow Cooked Short Ribs

Potato Encrusted Salmon with Lobster Sauce – Pesto Bow Tie Pasta – Assorted

Baby Vegetables – Mushroom Risotto – Assorted Rolls and Butter - Mini Crème

Brule and Assorted Holiday Cookies – Water, Iced Tea and Coffee

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

Don't miss out, Holiday bookings fill months ahead. Bookings are taken on a first come basis with 1000.00 deposit.

\$ 100 Gift Card if booked by or before October 30th, 2018

22% Taxable service charge and 8.25% sales tax will apply to all food and non-liquor beverage.

Tax and service charge subject to change. All menu listings are charged per person.

CHOPPING BLOCK

CUBAN STYLE ROASTED MOJO PORK LOIN 200

Served with Onion Citrus Mojo
and Cuban Bread

ROASTED SALMON 250

Served with Dill Gremolata
Cream Sauce

HERB SLOW ROASTED TURKEY BREAST 200

With Spiced Cranberry
Compote and Pan Gravy

CHERRY COKE GLAZED HAM 200

With Horseradish Cream
and Onion Marmalade

NEW YORK STRIP LOIN 280

With Horseradish Cream
and Onion Marmalade

ROASTED RIBEYE 325

Served with Port Onion Jus

ROSEMARY ROASTED BEEF TENDERLOIN 425

Served with Blackberry Demi Glace

DESSERT STATIONS

Assorted Cake Pops 11

Viennese 16

Mini Maple Pecan Tarts, Assorted
Mousse Shooters and Mini
Cheesecakes

*Crepe 16

Sliced Bananas, Toasted Pecans,
Chocolate Sauce, Cherries, Fresh
Berries and Whip Cream

(1) Attendant per 75
Attendees Is Required at
\$150.00 per Attendant.

All Carving Stations,
Include Warm Artisan
Dinner Rolls And
Appropriate Condiments.

Each Carving Block
Selection, Serves
Approximately 20 People.

