

BREAKFAST

DELUXE CONTINENTAL 14

Fresh Squeezed Orange and Grapefruit Juice,
Sliced Seasonal Fresh Fruit, Muffins, Danish, Bagels with
Cream Cheese and Croissants

KICK START 16

Fresh Squeezed Orange and Grapefruit Juice
Assortment of Granola Bars, Power Bars & Luna Bars
Steel Cut Oatmeal with Assorted Toppings
Make Your Own Parfait Station with Low-Fat Yogurt,
House Made Granola, Fresh Berries & Nuts

ALL AMERICAN BUFFET 18

Fresh Squeezed Orange and Grapefruit Juice
Muffins, Danish, Bagels with Cream Cheese &
Croissants
Sliced Seasonal Fresh Fruits
Farm Fresh Scrambled Eggs with Chives
Pommes O'Brien
Applewood Smoked Bacon and Sausage Links

PLATED BREAKFAST 16

Fresh Squeezed Orange and Grapefruit Juice
Basket of Muffins, Danish & Croissants
Scrambled Eggs with Grilled Tomatoes
O'Brien Potatoes and Choice of Applewood
Smoked Bacon or Breakfast Sausage

Breakfasts include Coffee and Hot Tea

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

CONTINENTAL ADDITIONS

Fresh Fruit Smoothies	5.00 each
Cereal with Fresh Berries	4.00 each
House Made Granola	4.00 each
Make Your Own Parfait Station	5.00 each
With Greek Yogurt, Fresh Berries, Assorted Nuts, and House Made Granola	
Scottish Smoked Salmon	8.00 each
with Diced Tomatoes, Red Onions, English Cucumbers, Diced Eggs and Capers	
Steel Cut Oatmeal	4.00 each
with Spiced Apples, Golden Raisins and Brown Sugar	
Brioche French Toast	4.00 each
with Maple Syrup, Powdered Sugar and Caramelized Bananas	
Omelets to Order	6.00 each
with Bacon, Ham, Cheddar Cheese, Monterey Jack Cheese, Sautéed Mushrooms, Onions, Red and Green Peppers (Chef Attendant Required)	
Egg White Spinach Frittata	4.00 each
Chicken Apple Sausage	3.00 each
Sausage Gravy & Biscuits	4.00 each
Scrambled Eggs	4.00 per person
15 guest minimum	
Breakfast Sandwich Bar	5.00 per person
(Select one from the options below)	
English Muffin with Scrambled Eggs, Ham & Cheddar Cheese	
Croissant with Applewood Bacon, Egg Whites, Spinach & Swiss	
Egg & Sausage Wrap with Spicy Tomato Salsa & Pepper Jack Cheese in a Whole Wheat Tortilla	

BREAKS

COFFEE CAKE TABLE

13

Assorted Blueberry, Cinnamon Walnut,
Lemon Cakes and Yogurt Loaves
Chocolate Covered Espresso Beans
Fresh Chantilly & Whipped Creams
Starbucks Frappuccino & Double Shots

HEALTH BREAK

13

Cliff Bars & Luna Bars, House Made Trail Mix
Vanilla Yogurt Parfaits, Macerated Berries,
House Made Granola
Baskets of Whole Seasonal Fruits
Fresh Cucumber & Mint Infused Waters
Assorted Odwalla Smoothies

CHOCOLATE EXPERIENCE

13

Chocolate Covered Fruits, Hand Rolled Truffles,
Brownies, Chocolate Chip Cookies & Assorted
Hershey Miniatures
Mocha Frappuccino's & Chocolate Milk

CHIPS & DIPS

12

Home Made Potato Chips with Herb Remoulade
Blue Corn Tortilla Chips, Amazon Salsa & Guacamole
Pita Chips with Lemon & EVOO Hummus
Individual Bags of Cheddar Popcorn
Assorted Soft Drinks

BREAK ADDITIONS

Fresh Fruit Smoothies	5.00 each
Fruit Flavored Yogurts	3.00 each
Whole Seasonal Fruit	3.00 each
House Baked Cookies & Brownies	32.00 dozen
Individual Bags of Chips & Popcorn	3.00 each
Classic Candy Bar Collection	3.50 each
Assorted Cupcakes	36.00 dozen
House Made Trail Mix & Dried Fruit	4.00 each
Giant Soft Pretzels	32.00 dozen
Assorted Ice Cream & Fruit Bars	4.00 each
Starbucks Espresso Shots	5.00 each
Starbucks Frappuccino's	5.00 each
Red Bull & Sugar Free Red Bull	5.00 each
Assorted Coca Cola Products	3.00 each
Mineral Water	3.00 each
Fresh Brewed Iced Tea	35.00/gal
Fresh Brewed Coffee	38.00/gal

Breaks include Coffee and Hot Tea

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

COLD LUNCH

METRO DELI BUFFET 24

Chefs Choice of Seasonal Soup

Organic Baby Field Greens, Sliced Cucumbers, Oven Dried Croutons, Tomatoes and Feta Cheese Served with Ranch Dressing and Herb Vinaigrette

House Made Cole Slaw

Fingerling Potato Salad, Cherry Wood Smoked Bacon and Roast Shallot Vinaigrette

Sliced Roast Beef, Boars Head Ham, Oven Roasted Turkey Breast, and Genoa Salami

Albacore Tuna Salad

Pickles, Vine Ripened Tomatoes, Marinated Olives, Lettuce Leaves & Assorted Sliced Cheese

Sliced Breads, Kaiser Rolls, Pretzel Rolls and Wheat Rolls

Individual Bags of Potato Chips

Brownies & Blondies

COLD LUNCH ENHANCEMENTS

Chef's Soup of the Day	2.00 person
Marinated Grilled Vegetables	3.00 person
Mozzarella, Kalamata Olives, Roasted Tomatoes, Torn Basil & EVOO	4.00 person
Roasted Shallot Yukon Gold Potato Salad	3.00 person
Traditional Caesar Salad	3.00 person
Assorted Ice Cream Bars	4.00 person

GOURMET SANDWICH BUFFET 25

Baby Field Green & Portobello Mushroom Salad with Roast Truffle Sherry Vinaigrette

Traditional Caesar Salad, Oven Dried Croutons & Caesar Dressing

Rustic Salad with Savoy Cabbage, Pickled Carrots, Sweet Vidalia Onions, Fresh Coriander & House Made Lemon Preserve Vinaigrette

SANDWICHES (Pick 3)

Pulled Free Range Rotisserie Chicken with Herb Aioli on Fresh Ciabatta Bread

Buffalo Mozzarella & Tomato Wrap with Roasted Piquillo Peppers, Basil and EVOO

Albacore Tuna Salad with Cucumber Dill Mayo on 7 Grain Roll

Grilled Marinated Flank Steak with Roast Corn, Black Beans and Fresh Salsa Served in Flour Tortillas

Tequila Lime Marinated Chicken with Onions, Peppers and Cilantro Aioli on a Baguette

Oven Roasted Turkey Breast with Arugula and Dijonaise on Herb Focaccia Bread

Grilled Vegetables with Avocado Lime Guacamole on Gilled Pita Bread

Smoked Ham and Jarlsberg Swiss Cheese with Citrus Aioli on a Baguette

Individual Bags of Potato Chips

Assorted Dessert Bars

Buffet includes Coffee and Hot Tea

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

HOT LUNCH

DUBLIN LUNCH BUFFET 26

Baby Field Greens, Heirloom Cherry Tomatoes, Sliced Cucumber, Local Goat Cheese & Aged Balsamic Dressing

Heirloom Tomato Salad, Shaved Fennel, Watercress, Cucumbers & Cabernet Vinaigrette

Grilled Marinated Local Harvest Vegetables

Free Range Chicken Breast on a bed of Parmesan Risotto with Wild Mushroom Marsala Sauce

Roast Beef Sirloin, Yukon Gold Potatoes, Sautéed Spinach with Sweet & Sour Cipollini Onions

Penne Pasta with Seasonal Squash, Bell Peppers, Carrots, Broccoli Florets in a White Wine Parmesan Sauce

Market Bread Basket

New York Cheese Cake & Carrot Cake

HOT LUNCH ENHANCEMENTS

Chef's Soup of the Day 2.00 person

Buffalo Mozzarella Salad, Heirloom Tomatoes, Chiffonade Basil & EVOO 4.00 person

Orzo Pasta Salad, Grilled Asparagus, Cherry Tomatoes & Aged White Cheddar 3.00 person

Asparagus Salad, Fava Beans, Onions & Lemon Thyme 3.00 person

Pan Seared Striped Bass, Artichokes & Zucchini in Pine Nut Basil Oil 5.00 person

Vanilla & Honey Rubbed Pork Loin, Cannellini Beans Ragout & Tomato Confit 6.00 person

Seared Beef Tenderloin, Shallot Compote, Seasonal Vegetables & Roasted Thyme Potatoes 8.00 person

Lunch includes Coffee and Hot Tea

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

CROWNE LUNCH BUFFET 28

Crisp Boston Lettuce, Breakfast Radish, Asparagus & Tarragon Vinaigrette

Traditional Caesar Salad, Oven Dried Croutons, Caesar Dressing

Rotini Pasta Salad with Roasted Peppers, Olives, Shaved Ricotta Salata & Lemon Thyme Vinaigrette

Harissa Braised Short Ribs with Roasted Fingerling Potatoes & Espresso Sauce

Seared Free Range Chicken Breast with Confit Tomatoes & White Wine

Crispy Skin Salmon with Citrus Beurre Blanc

Cavatelli Pasta with Mushrooms, Prosciutto & Peas tossed in Creamed Leeks

Steamed Market Vegetables with Fresh Herbs

Artisanal Bread Basket

Assorted Whole Cakes & Tarts

PLATED LUNCH

SALADS

(Select One)

Organic Greens, Seasonal Tomatoes, Cucumbers & Champagne Vinaigrette

Traditional Caesar Salad, Oven Dried Croutons & Caesar Dressing

Baby Spinach Salad with Endive, Tomatoes, Grilled Asparagus & Balsamic Vinaigrette

DESSERT

(Select One)

Carrot Cake with Cream Cheese Frosting

Chocolate Decadence with Raspberry Coulis

Carmel Apple Pie

Tiramisu

Lunch includes Coffee and Hot Tea

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

CROWNE PLAZA COLUMBUS-DUBLIN

600 Metro Place North | Dublin, OH 43017

T: 614-760-7917 | sales@cpdublinoh.com

ENTREES

POULTRY

Braised Chicken Breast, Madeira Mushrooms, Faro Risotto & Roasted Root Vegetables 21 person

French Cut Chicken Breast, Grilled Marinated Stemmed Artichokes, Pancetta Cracklings, Roasted Sage Potatoes & Lemon Garlic Sauce 22 person

Pan Seared Free Range Chicken Breast, Sautéed Asparagus, Whipped Mascarpone Potatoes & Lemon Caper Sauce 20 person

FISH

Seasonal Salmon, Wilted Greens & Roasted Root Vegetables with Lemon Dill Beurre Blanc 21 person

Seared Mahi Mahi with Mango Pineapple Salsa & Citrus Herb Rice 22 person

Hoisin Glazed Cod with Baby Bok Choy & Jasmin Rice 21 person

BEEF

Harissa Braised Short Ribs, Yukon Potato Hash, Roast Shallots & Hazelnuts finished with a Horseradish Cream 25 person

Fire Roasted Filet Mignon, Bacon, Leek Risotto & Porcini Mushroom Sauce 28 person

Grilled New York Strip, Roasted Fennel Roasted Potatoes, Braised Pearl Onion & finished with a Burgundy Reduction 24 person

VEGETARIAN

Wild Mushroom Risotto with Shaved Rocca Cheese 21 person

Faro with Braised Artichokes, Smoked Marcona Almonds, Capers & Herb Infused EVOO 22 person

DINNER BUFFET

CROWNE DINNER BUFFET 42

Crisp Boston Lettuce, Breakfast Radish, Asparagus & Tarragon Vinaigrette

Traditional Caesar Salad, Oven Dried Croutons, Caesar Dressing

Rotini Pasta Salad with Roasted Peppers, Olives, Shaved Ricotta Salata & Lemon Thyme Vinaigrette

Harissa Braised Short Ribs with Roasted Fingerling Potatoes & Espresso Sauce

Seared Free Range Chicken Breast with Confit Tomatoes & White Wine

Crispy Skin Salmon with Citrus Beurre Blanc

Cavatelli Pasta with Mushrooms, Prosciutto & Peas tossed in Creamed Leeks

Steamed Market Vegetables with Fresh Herbs

Artisanal Bread Basket

Assorted Whole Cakes & Tarts

BUFFET ENHANCEMENTS

Truffled Spinach, Mushroom & Asiago filled Crepes with a Champagne Beurre Blanc \$6

House Made Gnocci with Fresh Tomatoes, Rapini & Herbed Vegetable Broth \$6

Beef Tenderloin, Roast Shallot Merlot Reduction, Potato Cake with Rosemary Sea Salt Sugar Snaps & Morel Mushroom Fava Bean Succotash \$12

Halibut with Creamy Polenta & Sherry Morel Sauce \$10

Braised Lamb Shanks, Minced Tarragon Ratatouille \$10

Buffet includes Coffee and Hot Tea

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

PLATED DINNER

SALADS

(Select One)

Organic Greens, Seasonal Tomatoes, Cucumbers & Champagne Vinaigrette

Traditional Caesar Salad, Oven Dried Croutons & Caesar Dressing

Baby Spinach Salad with Endive, Tomatoes, Grilled Asparagus & Balsamic Vinaigrette

DESSERT

(Select One)

Carrot Cake with Cream Cheese Frosting

Chocolate Decadence with Raspberry Coulis

Carmel Apple Pie

Tiramisu

Dinners include Coffee and Hot Tea

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

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ENTREES

POULTRY

Braised Chicken Breast, Madeira Mushrooms, Faro Rissotto & Roasted Root Vegetables 31 person

French Cut Chicken Breast, Grilled Marinated Stemmed Artichokes, Pancetta Cracklings, Roasted Sage Potatoes & Lemon Garlic Sauce 32 person

Pan Seared Free Range Chicken Breast, Sautéed Asparagus, Whipped Mascarpone Potatoes & Lemon Caper Sauce 30 person

FISH

Seasonal Salmon, Wilted Greens & Roasted Root Vegetables with Lemon Dill Beurre Blanc 31 person

Seared Mahi Mahi with Mango Pineapple Salsa & Citrus Herb Rice 32 person

Hoisin Glazed Cod with Baby Bok Choy & Jasmin Rice 31 person

BEEF

Harissa Braised Short Ribs, Yukon Potato Hash, Roast Shallots & Hazelnuts finished with a Horseradish Cream 39 person

Fire Roasted Filet Mignon, Bacon, Leek Risotto & Porcini Mushroom Sauce 44 person

Grilled New York Strip, Roasted Fennel Roasted Potatoes, Braised Pearl Onion & finished with a Burgundy Reduction 37 person

VEGETARIAN

Wild Mushroom Risotto with Shaved Rocca Cheese 32 person

Faro with Braised Artichokes, Smoked Marcona Almonds, Capers & Herb Infused EVOO 31 person

RECEPTION.

STATIONS

(To be served in conjunction with your Hors d'oeuvres selection)

SMASHED POTATO MARTINI BAR **8.00 person**

Whipped Potatoes with Cheddar Cheese Sauce, Grilled Peppers, Onions & Mushrooms, Bacon Bits, Chives, Sour Cream, Salsa, Seared Beef Tips, Grilled Chicken

PASTA STATION **14.00 person**

Penne Pasta & Cheese Tortellini with Marinara, Roasted Garlic Cream and Pesto Sauces. Italian Sausage, Beef Meatballs, Herbed Chicken, Eggplant, Zucchini, Onions, Peppers, Mushrooms, Asparagus, Tomatoes, Basil, Garlic, Shaved Parmesan & EVOO

DISPLAYS

(25 guest minimum)

Antipasto **8.00 person**

Hard Salami, Prosciutto, Capicola Ham, Pepperoni, Provolone & Fresh Mozzarella Cheeses, Artichoke Hearts, Roasted Peppers, Olives, Pepperoncini, Crackers & Crostini

Vegetable Crudite **5.00 person**

Carrots, Celery, Broccoli, Cauliflower, Radishes, Peppers, Cucumbers, Tomatoes with House Made Ranch Dip

Cheese Board **7.00 person**

Domestic & International Cheeses, Grapes, Strawberries, Crackers & Crostini

Fruit Display **6.00 person**

Fresh sliced Seasonal Fruits, Grapes & Berries with a Passion Fruit Yogurt Dip

CHEF CARVED STATION

(All Stations Served with Silver Dollar Rolls)

Honey Glazed Ham (approx. 40 lbs) **300.00 each**

Roast Round of Beef (approx. 60 lbs) **325.00 each**

Roasted Turkey (approx. 30 lbs) **225.00 each**

Herb Encrusted Pork Loin (approx. 30 lbs) **225.00 each**

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HOT HORS D'OEUVRES

Meatballs (Swedish or BBQ)	3.00 each
Wings (Traditional or Boneless)	2.50 each
Scallops Wrapped in Bacon	3.50 each
Spanakopita	2.50 each
Vegetable Egg Rolls	2.50 each
Miniature Crab Cakes	3.00 each
Loaded Potato Skins	2.50 each
Stuffed Mushrooms	3.00 each
Chicken Sate	3.00 each
Raspberry & Brie en Croute	2.50 each
Pot Stickers	2.50 each

COLD HORS D'OEUVRES

Shrimp Cocktail	4.00 each
Deviled Eggs	2.50 each
Tea Sandwiches (Beef, Ham, Turkey)	3.00 each
Salmon Bruschetta	3.50 each
California Roll	3.50 each
Melon & Prosciutto	3.00 each

SWEET & SALTY TREATS

Mini Eclairs & Cream Puffs	2.50 each
Lemon Bars & Brownies	2.00 each
Chocolate Dipped Strawberries	3.00 each
Mini Cheese Cakes	2.50 each
Petit Fours	2.50 each
Hand Rolled Truffles	3.50 each

Kettle Chips	2.25 person
Hummus with Pita Chips	3.00 person
Tortilla Chips & Salsa	2.50 person
White Cheddar Popcorn	2.00 person

Stations require chef attendant (\$75 per attendant)

25 piece minimum on all items sold per piece

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