CROWNE PLAZA®
SYRACUSE

Catering Menus

(315) 703-1920
sales@cpsyracuse.com
701 East Genesee St., Syracuse, NY 13210
www.cpsyracuse.com

Breakfast

CONTINENTAL
($14 PER PERSON)

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

Orange, Apple & Cranberry Juice

Assorted Bagels, Breakfast Pastries & Danish

Sliced Fruit

QUICK START
($18 PER PERSON)

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

Orange, Apple & Cranberry Juice

Yogurt Parfaits
one per person

Breakfast Sandwiches
(Meat, Egg & Cheese on a Bagel or English Muffin)
one per person

BREAKFAST BUFFET
($22 PER PERSON)
(MINIMUM 15 PEOPLE)

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

Orange, Apple & Cranberry Juice

Assorted Bagels, Breakfast Pastries & Danish
Sliced Fruit

Scrambled Eggs

Bacon or Sausage

Breakfast Potatoes

*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE
*PLATED OPTION AVAILABLE FOR GROUP OF LESS THAN 15 PEOPLE
*MAX BUFFET TIME 1.5 HOURS

Breakfast Enhancements

CONTINENTAL ENHANCEMENTS

Yogurt Parfait	$6 Per Person
Breakfast Sandwiches: (Meat, Egg & Cheese on a Bagel or English Muffin)	$8 Per Person
Assorted Coffee Syrups	$3 Per Person

BUFFET ENHANCEMENTS

French Toast	$6 Per Person
Pancakes	$6 Per Person
Oatmeal with Toppings	$4 Per Person
Sausage or Chicken Sausage	$5 Per Person
Bacon or Turkey Bacon	$5 Per Person
Omelet Station	$6 Per Person (+$75 Chef Attendant Fee)
Assorted Coffee Syrups	$3 Per Person

A LA CARTE

Assorted Bagels	$30 Per Dozen
Muffins, Pastries & Danish	$24 Per Dozen
Breakfast Sandwiches *Maximum 15 People*	$8 Per Person
Sliced Fruit	$7 Per Person
Yogurt Parfait	$6 Per Person
Coffee by the 1.5 Gallon	$40 Per Serving

*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE
*MAX BUFFET TIME 1.5 HOURS

Breaks

(MINIMUM OF 15 PEOPLE)

DOUBLE DIPPED
($11 PER PERSON)

Kettle Chips with Choice of Two Dips:

French Onion

Chipotle

Buffalo Chicken

Beer Cheese

Spinach Artichoke

Served with Soda & Bottled Water

FARMERS MARKET
($11 PER PERSON)

Vegetable Crudité

Assorted Cheese

Hummus & Pita

Served with Soda & Bottled Water

KNEAD A BREAK
($11 PER PERSON)

Soft Pretzel Rods with
Choice of Two Dips:

Beer Cheese

Whole Grain Mustard

Sweet Icing

Chipotle

Served with Soda & Bottled Water

COOKIE JAR
($11 PER PERSON)

Gourmet Cookies

Brownies

Milk or Chocolate Milk

Bottled Water

APPLES FOR DAYS
($11 PER PERSON)

Apple Fritters

Caramel Apple Nachos

Sharp Cheddar Cheese with Apple Slices

Served with Hot or Cold Apple Cider

COFFEE CRAZE
($11 PER PERSON)

Donut Holes or Biscotti

Coffee and Assorted Syrups

A LA CARTE

Brownies	$26 Per Dozen
Giant Gourmet Cookies	$36 Per Dozen
Coffee by the 1.5 Gallon	$40 Per Serving
Soda/Bottled Water (Minimum Guarantee May Apply)	$3 Per Item

*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE
*MAX BREAK TIME 1.5 HOURS

Lunch Buffet

(MINIMUM OF 15 PEOPLE)

EXPRESS LUNCH
($22 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Soup Du Jour

Salad Station:
Romaine, Mixed Greens, Grilled Chicken,
Tomato, Cucumber, Bacon Bits,
Chick Peas, Artichoke Hearts, Pickled Red Onion, Shredded Carrots
Served with Assorted Dressings

Garlic Bread

Assorted Cookies & Brownies

EXPRESS ENHANCEMENTS
(PER PERSON)

Shrimp	$6
Salmon	$9
Steak	$10

CREATE YOUR OWN DELI
($25 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Mixed Green Salad

Choose One:
Pasta Salad
Potato Salad
Macaroni Salad
Tomato & Cucumber Salad

Choose One:
Baked Ham or Oven Roasted Turkey

Choose One:
Sliced Roast Beef or House Pastrami

Assorted Sliced Breads

Swiss, Cheddar & American Cheese

Mayonnaise & Mustard

Sliced Tomato, Lettuce,
Pickled Red Onion, Pickles

Assorted Chips

Assorted Cookies & Brownies

*Pre-Order Options Available for Less Than 15 People
*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE
*ALL BUFFET MAX 1.5 HOURS

Lunch Buffet

(MINIMUM OF 15 PEOPLE)

SOUTHWEST
($28 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Tortilla Soup

Choose Two Entrées:
Shredded Chicken
Marinated Flank Steak
Pork Carnitas

Soft Shell Tacos

Rice

Black Beans & Roasted Corn

Guacamole, Sour Cream & Salsa

Diced Tomatoes, Shredded Cheddar Cheese, Shredded Lettuce & Pickled Red Onion

Raspberry Chimichangas

SOUTHERN
($28 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Mixed Green or Caesar Salad

Honey Corn Bread

Choose One Entrée:
Bourbon Chicken
Fried Chicken
Beef Tips with Pearl Onions & Roasted Corn

Rice Pilaf

Macaroni & Cheese

Collard Greens

Chef's Selection of Dessert

ITALIAN
($28 PER PERSON)

Freshly Brewed Iced Tea or Lemonade

Mixed Green or Caesar Salad

Garlic Bread

Choose One Entrée:
Chicken Parmesan
Meatballs
Italian Sausage with Peppers & Onions
Eggplant Parmesan

Choose One Pasta:
Penne, Farfalle

Choose Two Sauces:
Marinara, Alfredo, Vodka, Pesto

Seasonal Vegetable

Mini Cannoli

*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE
*ALL BUFFET MAX 1.5 HOURS

Dinner Buffet

(MINIMUM OF 25 PEOPLE)

SOUTHERN
($33 PER PERSON)

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

Mixed Green or Caesar Salad

Honey Corn Bread

Choose Two Entrees:
Bourbon Chicken
Fried Chicken
Jambalaya
Beef Tips with Pearl Onions & Roasted Corn

Rice Pilaf

Macaroni & Cheese

Collard Greens

Chef's Selection of Dessert

ITALIAN
($33 PER PERSON)

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

Mixed Green or Caesar Salad

Garlic Bread

Choose Two:
Chicken Parmesan
Meatballs
Italian Sausage with Peppers & Onions
Eggplant Parmesan

Choose One Pasta:
Penne, Farfalle

Choose Two Sauces:
Marinara, Alfredo, Vodka, Pesto

Seasonal Vegetable

Mini Cannoli

AMERICAN
($36 PER PERSON)

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

Chef's Table
Cheese Display, Hummus and Pita, Vegetable Crudité, French Onion Dip with House Potato Chips, Focaccia Bread with Herb Oil

Mixed Green or Caesar Salad

Herb Roasted Bone-In Chicken: Au Jus
Flank Steak: Fire-Roasted Tomato Demi-Glace

Choose One Starch:
Mashed Potato, Fingerling Potato, Basmati Rice, Rice Pilaf

Choose One Vegetable:
Green Beans, Brussel Sprouts, Asparagus, Stem-On Carrots, Seasonal Vegetable

Chef's Selection of Dessert

*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE
*ALL BUFFET MAX 1.5 HOURS

Design Your Own Dinner Buffet

($39 Per Person)
(MINIMUM OF 25 GUESTS)

CHEF'S TABLE

Cheese Display

Hummus and Pita

Vegetable Crudité

French Onion Dip with House Potato Chips

Focaccia Bread with Herb Oil

SALAD

Choose One:

Mixed Green Salad

Caesar Salad

STARCH

Choose One:

Mashed Potato

Fingerling Potato

Basmati Rice

Rice Pilaf

VEGETABLE

Choose One:

Brussel Sprouts

Asparagus

Green Beans

Stem-On Carrots

Seasonal Vegetable

ENTRÉES

Choose Two:

Flank Steak with Fire-Roasted Tomato Demi-Glace

Beef with Bourguignon

Roasted Pork Loin with Dijon Cream Sauce

Charred Cauliflower with Chimichurri

Grilled Chicken with Garlic White Wine Sauce

Herb Roasted Bone-In Chicken with Au Jus

Panko & Herb Crusted Cod with Citrus Beurre Blanc

DESSERT

Chef's Selection of Dessert

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE
*ALL BUFFET MAX 1.5 HOURS

Plated Dinner

(MINIMUM OF 15 PEOPLE)

Mixed Green or Caesar Salad

Rolls with Whipped Butter

ENTRÉES

Charred Cauliflower - Chimichurri (V)	$26
Stewed Vegetable Polenta (V)	$26
Roasted Vegetable Ravioli - Pesto (V)	$29
10oz Ribeye Filet - Bordelaise	$44
Sweet Heat Short Ribs - Gochujang	$38
8oz Sirloin Strip - Brandy Peppercorn Cream	$42
Pork Ribeye - Coffee, Cardamom Dry Rub	$32
Statler Chicken - Veloute	$30
Chicken Piccata - Lemon Caper	$30
Salmon - Red Wine Gastrique	$36
Crab Stuffed Haddock	$38

VEGETABLE

Choose One:

Green Beans

Brussel Sprouts

Asparagus

Stem-On Carrots

Seasonal Vegetable

STARCH

Choose One:

Mashed Potato

Fingerling Potato

Basmati Rice

Rice Pilaf

DESSERT

Chef's Selection of Dessert

Freshly Brewed Regular and Decaf Coffee

Selection of Hot Tea

*Maximum of 3 Entrée Choices. All Entrées Served with the same Starch and Vegetable.
All Entrees will be Priced at the Highest Priced Selection.

*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE
*(V) Vegetarian

Hors d'Oeuvres

TRADITIONAL OPTIONS
($150 PER 50 PIECES)

Avocado Toast with Goat Cheese & Cherry Tomatoes (V)

Tomato Basil Bruschetta on Baguette (V)

Mini Vegetarian Spring Rolls with Sweet Chili Sauce (V)

Cherry Tomato, Fresh Mozzarella, Mediterranean Olive Skewer (V)

Spanakopita (V)

Mozzarella Cremini Arancini (V)

Chicken Satay with Peanut Sauce

Toasted Almond Crusted Chicken with Chipotle Ranch

Beef Canapé with Horseradish Crème Fraìche

Beef Satay with Demi Glace

Loaded Potato Croquettes with Bacon

BLT Bites

Sausage Stuffed Mushroom Caps

ENHANCED OPTIONS
($200 PER 50 PIECES)

Shrimp Cocktail

Mini Crab Cakes

Fried Macaroni & Cheese Bites

Smoked Salmon & Dill Canape

Bacon Wrapped Scallops

Korean Pork Belly

*MINIMUM REQUIREMENTS MAY APPLY
*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE
*(V) Vegetarian

Hors d'Oeuvres

CHEF'S TABLE
($12 PER PERSON)

Assorted Cheese Display

Hummus and Pita

Vegetable Crudité

French Onion Dip with House Potato Chips

Focaccia Bread with Herb Oil

CHARACUTERIE TABLE
($15 PER PERSON)

Assorted Cheese Display

Hummus and Pita

Vegetable Crudité

French Onion Dip with House Potato Chips

Focaccia Bread with Herb Oil

Capicola, Salami, Prosciutto

Olives, Pesto, Roasted Red Pepper, Fresh Mozzarella

Choose One Hot Dip:
Buffalo Chicken
Beer Cheese
Spinach and Artichoke

VEGETABLE CRUDITÉ
($6 PER PERSON)

With French Onion & Ranch Dip

MASHED POTATO BAR
($11 PER PERSON)

Yukon Gold Potatoes

Sweet Potatoes

Candied Pecans, Bacon, Shredded Chicken, Sour Cream, Cheddar Cheese & Blue Cheese, Chives, Freshly Whipped Butter, Gravy

MACARONI & CHEESE BAR
($11 PER PERSON)

Macaroni & Cheese

Bacon, Shredded Chicken, Sour Cream, Cheddar Cheese & Blue Cheese, Chives

SLIDER BAR
($13 PER PERSON)
(COMPLETELY COMPOSED)

Choose Two:

Pickle Brine Fried Chicken with Chipotle Sauce

Bacon Cheddar Ranch Burger

Pulled Pork with BBQ Sauce & Coleslaw

Roast Beef with Horseradish Cream & Pickles

CHEESE DISPLAY
($7 PER PERSON)

With Fresh Bread, Herb Oil & Assorted Crackers

*ALL FOOD AND BEVERAGE SUBJECT TO 8% SALES TAX AND 22% SERVICE CHARGE